

BlueJacket's Favorite Recipes

Favorite recipes gathered by Sue Waudby of the sailing vessel BlueJacket from other cruisers and various publications.

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Compiled By:

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Appetizers

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Cold Appetizers

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Greek Salad Skewers	5
Herbed Cheese - M/V Talbot	5
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Salmon Ball - Mary	6
Salmon Rillettes	6
Sundried Tomato Dip - Amy (Quick and tasty)	7
Taffy Apple Dip	7

Black Bean Relish/Dip - Diane S/V Unicorn

Ingredients

2 cans black beans, (16 ounce) rinsed and drained	1 tsp salt
1 can Mexican style corn, drained	1 large tomato, diced
½ cup canola/vegetable oil	1 large avocado, diced
¼ tsp hot sauce	cilantro, garnish
¼ cup red wine vinegar	lime juice, garnish

Procedure

- 1 Mix all the ingredients together except the tomato and avocado. Chill for several hours or make the day ahead.
- 2 Before serving add in the tomato and avocado. Garnish with cilantro and mix in some fresh lime juice.
- 3 Serve with tortilla chips.
- 4 NOTE: Is very good as a relish for tacos.

Servings: 1

Reviews

★★★★★ Always a crowd pleaser. Better to make the night before serving to let blend. - Sue 8/16/2010

Ceviche - Carl S/V Querencia

Ingredients

white fish, cubed	1 tsp vegetable oil
lime juice	3 Tbs ketchup
tomato, chopped	3 Tbs cold water
onion, chopped	½ lime juice
serrano pepper, chopped	1 avocado, not yet ripe, cubed
cilantro, chopped	salt and pepper, to taste
green olives, chopped	tabasco sauce, to taste

Procedure

- 1 Cut up white fish into small cubes and marinate in lime juice for 4 hours. Drain liquid from fish and set aside.
- 2 Add chopped tomato, onion, serrano pepper, cilantro and green olives to fish.
- 3 Mix together rest of ingredients, except avocado, and add to fish.
- 4 Marinate in fridge to blend. Add avocado before serving.

Servings: 1

Cucumber Yogurt Dip - S/V Galadriel Madison, WI

Ingredients

2 cups yogurt	2 cloves garlic, crushed
2 medium cucumber	1 tsp mint
2 Tbs olive oil	1 tsp salt
2 tsp vinegar	

Procedure

- 1 Drain the yogurt. Remove the seeds from the cucumbers, grate, and squeeze dry.
- 2 Combine all ingredients and chill well. Serve with pita bread.

Servings: 1

Cucumber-Yogurt Dip (Tzatziki)

Comments

Aside from being a great party dip, tzatziki is also delicious served with roasted or grilled meats, or with the lamb meatballs. Chopping the garlic in the salt is a Greek trick that brings out garlic's punch. Raw garlic, however, becomes acrid rather quickly so to be at its best, tzatziki should be made the day of serving or no more than 24 hours ahead.

Ingredients

	Kosher or sea salt	2 tsp chopped fresh mint
2	medium cloves garlic	2 tsp chopped fresh dill
1-½ cups	plain whole-milk yogurt, preferably Greek	2 tsp extra-virgin olive oil
¾ cup	peeled, seeded, and finely chopped cucumber	Fresh mint leaves for garnish (optional)
1 Tbs	red-wine vinegar	

Procedure

- 1 Spread ¾ tsp. salt on a cutting board. Peel the garlic and finely chop it on top of the salt. Transfer the garlic and salt to a medium bowl and stir in the yogurt.
- 2 Put the cucumber in a colander and squeeze as much liquid out of it as you can. Add the cucumber, vinegar, mint, dill, and olive oil to the yogurt mixture. Stir to blend and season to taste with salt. Cover and chill for at least 4 hours before serving. Serve cool, garnished with the mint leaves (if using) and accompanied by fresh pita wedges or toasted pita chips.

Servings: 8

Yield: 2 cups

Recipe Tips

The dip can be made up to a day ahead.

Reviews

- ★★★★★ Awesome! Super garlicky which gives it great flavor, but may not be the best party idea. The chopping the garlic on the salt was new to me, but may have been the reason for the strong garlic flavor. The dill was also just right. - On Line Review 12/26/2011
- ★★★★★ 2009 - This is wonderful and so easy to make. Fabulous flavors. It has been a staple in my summer entertaining. I have seen guests that would never otherwise eat yogurt devour it. Everyone asks for the recipe! - On Line Review 12/26/2011

Source

Source: Fine Cooking 93

Golden Onion and Thyme Dip

Ingredients

2 Tbs	extra virgin olive oil	6 Tbs	light sour cream
1 lb	spanish or yellow onion, finely diced	1 Tbs	fresh thyme or 1.5 t dried thyme, chopped
½ tsp	kosher salt	pinch	cayenne
8 oz	light cream cheese, softened		freshly ground pepper

Procedure

- 1 Heat the oil in large skillet over medium high heat. Add the onion, season with salt and cook, stirring often, until the onion is soft and starts to brown. About 9-10 minutes. Let mixture cool to room temperature.

- 2 Add the onion to a food processor along with the cream cheese, sour cream, thyme and cayenne. Pulse until the mixture is well combined.
- 3 Season with salt and pepper to taste. Refrigerate until ready to use.
- 4 Serve with toasted pita chips.

Servings: 1

Yield: 2 cups

Greek Salad Skewers

Ingredients

One-quarter English cucumber	8	pitted Kalamata olives, halved
Kosher salt and freshly ground black pepper	8	ripe grape or cherry tomatoes, halved
¼ lb feta cheese, cut into 16 small cubes	2 Tbs	extra-virgin olive oil

Procedure

Cut four ½-inch-thick diagonal slices from the cucumber and then quarter each slice. Set the cucumber pieces on a large serving platter and season with ¼ tsp. each salt and pepper. Top each with a piece of feta and then an olive half. Stab a toothpick through a tomato half and then thread through one of the cucumber stacks, pushing the toothpick down to secure it. Drizzle with the olive oil, sprinkle with some more black pepper, and serve.

Servings: 6

Recipe Tips

These keep at room temperature for up to 1 hour before serving.

Reviews



These are fantastic! Delicious, healthy AND easy. It doesn't get any better than that! HINT: Pull the recipe together in the exact order suggested. You won't have any trouble with the feta cheese breaking up. - On Line Review 12/26/2011



These are wonderful as-is, and I've made them that way several times, but my favorite version is to substitute a "Greek" dressing (high-quality olive oil, red-wine vinegar, dried oregano, fine lemon zest and a hint of garlic) for the plain olive oil. P.S. If you have fresh mint, a leaf added to the skewer is lovely, too, as is finely chopped dill sprinkled over. (Sometimes gilding the lily is wonderful!) - On Line Review 12/26/2011

Source

Author: Tony Rosenfeld

Source: Fine Cooking 96

Herbed Cheese - M/V Talbot

Ingredients

1 lb	Sharp cheese	pinch	mace
3 tsp	onion - finely minced	2 Tbs	soft butter
1 tsp	dried parsley (3 tsp. if fresh)	3 Tbs	sherry
1 tsp	Dijon mustard	dash	Tabasco sauce
	salt to taste	dash	Worcestershire sauce
2 cloves	garlic - mashed		

Procedure

Grate cheese and add remaining ingredients and mix well. Place in container and chill. Serve with crackers.

Servings: 1

Raw Salmon with Soy Ginger Dipping Sauce

Ingredients

½ lb	ultra fresh salmon, cleaned and sliced very thin	½ Tbs	sesame oil
⅛ cup	soy sauce	1 Tbs	fresh chives minced
⅛ cup	seasoned rice wine	½ tsp	sesame seeds
½ Tbs	minced fresh ginger		

Procedure

Add the soy, rice wine, ginger, chives and oil together mix. Lay out the salmon on a cold platter pour the sauce over the salmon and garnish with chives & sesame seeds.

Source

Author: Justin Kopaz

Salmon Ball - Mary

Ingredients

16 ounce can	boneless skinless salmon	¼ tsp	salt
8 oz	cream cheese	¼ tsp	liquid smoke flavoring
1 Tbs	lemon juice	½ cup	pecans, chopped
2 tsp	onion, grated	2 Tbs	parsley
1 tsp	horseradish		

Procedure

- 1 Drain and flake the salmon. Combine with the cream cheese, lemon juice, onion, horseradish, salt and liquid smoke. Mix thoroughly and chill. Combine pecans and parsley. Shape salmon mixture into a ball, roll in nut mixture and chill.
- 2 Serve at room temperature with assortment of crackers.

Servings: 1

Salmon Rillettes

Ingredients

1 lb	salmon cooked, smoked, how ever	1 tsp	pickapeppa sauce(whatever hot sauce you have)
¾ cup	minced red onion	¼ cup	lemon juice
6 oz	cream cheese		white pepper
1 pinch	cayenne		

Procedure

Mix everything to gether and let firmup in fridge for a while serve with crackers, bread

Source

Author: Justin Kopaz

Sundried Tomato Dip - Amy (Quick and tasty)

Ingredients

½ cup cream cheese, softened	½ cup sun-dried tomatoes, roughly chopped
½ cup mayonnaise	2 scallions, chopped
½ cup sour cream	salt and pepper, to taste

Procedure

- 1 Toss in a blender and give a quick swirl.
- 2 Serve with pita chips or vegetables.

Servings: 1

Taffy Apple Dip

Ingredients

8 oz Cream cheese, softened	½ cup peanuts, chopped
¾ cup brown sugar, packed	6 apples, cut into wedges
1 Tbs vanilla	

Procedure

- 1 In a small bowl beat cream cheese, brown sugar and vanilla until smooth.
- 2 Top with nuts and serve with apple wedges

Servings: 6

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Artichoke and Crab Dip

Ingredients

8 oz cream cheese	½ cup sour cream
1 can Artichokes, drained and chopped	½ cup Parmesan cheese, fresh and grated
6 oz crab meat	Chopped jalapenos, minced garlic, and herbs (dill, parsley, chives) to taste
2 tsp Old Bay Seafood seasoning	

Procedure

Mix all ingredients together and bake at 350 degrees until bubbly about 20 minutes

Servings: 1

Artichoke Dip

Comments

This hot artichoke dip is the life of any party. Serve hot with celery, toasted bread or crackers

Ingredients

½ cup mayonnaise	½ cup minced red onion
½ cup sour cream	1 Tbs lemon juice
1 cup grated Parmesan cheese	salt and pepper to taste
1 (14 ounce) can artichoke hearts, drained	

Procedure

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 In a medium-sized mixing bowl, stir together mayonnaise, sour cream, Parmesan cheese and onion. When these ingredients are combined, mix in artichoke hearts, lemon juice, salt and pepper. Transfer mixture to a shallow baking dish.
- 3 Bake at 400 degrees F (200 degrees C) for 20 minutes, or until light brown on top.

Recipe Tips

In reading the reviews many people substituted ½ mayo for sour cream as to make less greasy. Will have to try and see,

Reviews

★★★★★ Typical recipe and received 4.5 stars from 76 reviews. - Sue 5/27/2011

Source

Author: Tiffany Rhine

Source: Allrecipes

Web Page: <http://allrecipes.com/Recipe/Delicious-Artichoke-Dip/Detail.aspx?src=ctaf>

Buffalo chicken dip

Ingredients

One package of chicken tenders or boneless skinless chicken thighs - cook it off as you like, grill, roast, sauté...	2 Tbs ranch dressing
	Buffalo Hot sauce - as much as you like.
	scallions, chopped
1 package of cream cheese	
1 package of Mexican style shredded cheese	

Procedure

Mix it all together in a bowl and place in an ovenproof casserole dish and heat til bubbling.

Oven Temperature: 350°F

Recipe Tips

Serve with tortilla chips, corn chips, crackers or celery and carrot sticks.

Reviews

★★★★★ Personal Chef made this for Geoff's 50th and it was a hit. Easy to make and a lot of flexibility. - 1/9/2011

Source

Author: Justin Kopaz

Caramelized Onion & Thyme Tarts

Comments

You can make the tart dough a few days in advance and the filling up to a day ahead, but try to assemble and bake just before serving.

Ingredients

For the dough:		1 Tbs unsalted butter
9 oz (2 cups) unbleached all-purpose flour		3 medium yellow onions, very thinly sliced (about 4 cups)
1 Tbs granulated sugar		2 tsp chopped fresh thyme
1-¼ tsp kosher salt		Kosher salt
6 oz (12 Tbs.) cold unsalted butter, cut into ½-inch pieces		1 egg, lightly beaten
For the topping:		
1 Tbs extra-virgin olive oil		

Procedure

- 1 Make the dough:
- 2 Combine the flour, sugar, and salt in a large bowl. Add half of the butter and gently toss with your hands to coat each piece with flour. Using a pastry cutter or two table knives, cut the butter into the flour until it's the texture of coarse meal. Add the remaining butter, gently toss again to coat each piece, and quickly cut again until the larger pieces are about the size of large peas. In two or three additions, sprinkle about ⅓ cup ice water into the bowl, lightly tossing the mixture between your fingers to moisten it evenly. Stop adding water when the dough looks ragged and rough but holds together when you gently squeeze a small clump in your palm. Shape the dough into a brick (be careful not to knead it, just squeeze it gently into a solid mass). Cut the dough in half crosswise. Press each half into a flat rectangle about ½ inch thick and wrap tightly in plastic. Refrigerate the dough for at least 2 hours. (The dough can also be refrigerated for up to two days or frozen for up to one month. Thaw it overnight in the refrigerator before using.)
- 3 Make the topping:
- 4 Heat a 12-inch skillet over medium-high heat for 1 minute and then add the olive oil and butter. Once the butter has melted, add the onions, thyme, and ½ tsp. salt and sauté until the onions are tender and lightly browned, 6 to 8 minutes. Taste the onions and add more salt if necessary—they should be well seasoned. Transfer the onions to a medium bowl and set aside to cool. (This may be done up to a day ahead; keep covered and refrigerate.)
- 5 Roll the dough:
- 6 Remove one rectangle of dough from the fridge. Cut it in half crosswise. Working with one half at a time, roll it on a lightly floured surface into a ⅛-inch-thick narrow rectangle, about 14 inches long and 5 inches wide. (If the dough is too cold to roll easily, let it warm at room temperature on a baking sheet lined with parchment (two narrow rectangles should fit side by side), top with a second sheet of parchment, and refrigerate. Repeat with the remaining dough and refrigerate until you're ready to prepare the tarts. (This may be done up to 4 hours ahead; keep covered. To conserve space, stack all four rectangles on one baking sheet between layers of parchment.)
- 7 Assemble the tarts:

- 8 About 1 hour before serving, position oven racks in the upper and lower thirds of the oven and heat the oven to 375°F. About 40 minutes before serving, divide the onions into four equal portions and spread them in a thin, even layer on the dough rectangles, leaving a 1-inch border. (You may not need to use all the onions; a thick layer will weigh down the tart slices and they'll flop when your guests pick them up.) Fold the exposed border over the onions—if the dough is too thick in the corners, trim as necessary. Brush the folded edges with the egg. Bake the tarts until the crust is well browned, about 30 minutes, switching the positions of the baking sheets halfway through. Remove the tarts from the oven and let cool briefly on the baking sheet. Cut each tart into eight slices and serve.

Servings: 16
Yield: 4 tarts

Reviews

- ★★★★★ carolyn807, 12/6/2007 This is a fantastic recipe! The dough is super easy to make and I am not a dough making person! Be careful not to load on too many onions as the slices will bend and break after you cut them - I have done this recipe twice and both times I had leftover onions. Even if it falls apart it tastes FANTASTIC!! - 9/11/2010
- ★★★★★ burloon, 10/24/2008 This tart was very easy and exceptionally tasty. I used all of the onions and put crumbled blue cheese on it just after I took it out of the oven. I took it as an appetizer, and it was the best dish of the night! - 9/11/2010
- ★★★★★ bessieheath, 11/27/2008 I must begin my review by admitting that I didn't follow this recipe, really. I used my own pie pastry recipe that I know & like (v. similar to this one). I added a tiny pinch of sugar to the onions as they cooked. I tossed a little bit of shredded romano cheese on top of the onions on some of the tarts. BUT, all those changes aside, this is an awesome little appetizer. Very, very tasty. Very simple. I will certainly use this recipe again and again. - 9/11/2010
- ★★★★★ mlh5555, 2/2/2009 Really delicious -- we have made this two years in a row for Thanksgiving. To make it easier, we have used phyllo dough. We also cook the onions for far longer than the recipe suggests (more like 20-30 minutes) just to be sure they are soft and sweet. If you make the onions the day before your dinner, the dish is very easy and quick to get to the table. - 9/11/2010

Source

Author: Tasha DeSerio
Source: Fine Cooking 75, pp. 54-55
December 1, 2006

Cheese Puffs - (Very Good)

Ingredients

- | | |
|--|--|
| 1 cup water | 1 cup all-purpose flour |
| 8 Tbs unsalted butter (1 stick), cut into 4 pieces | 3 large eggs |
| 1 tsp kosher or sea salt | 1 cup cheddar, gouda or any semi-firm cheese, grated |

Procedure

- 1 Bring the water, butter and salt to boil in a medium saucepan over high heat. Stir for 1-2 minutes, until the butter has melted.
- 2 Adjust the heat to med-low, add the flour all at once, and stir like mad until the dough is smooth and pulls away from the sides of pan. Stir another 1-2 minutes to dry out the dough.
- 3 Remove the pan from the heat. Add the eggs, 1 at a time. Beat well enough after each addition that the dough, which won't want to absorb the egg at first, becomes smooth again.
- 4 Stir in the grated cheese.
- 5 Preheat the oven to 425 degree. Line 2 baking sheets with parchment paper; not necessary if using non stick pans.
- 6 Scoop up a teaspoon of the batter and nudge the batter onto the baking sheet with a second spoon. Should be a rough ball about 1 1/2" in diameter.
- 7 Bake for 15 minutes then turn the oven down to 375 degrees. Bake until puffed and golden brown, about 30 minutes.
- 8 Serve warm

9 Variation - you can add some finely diced chorizo that has been cooked for a few minutes to the dough.

Servings: 1

Yield: 3 dozen

Recipe Tips

NOTES: You can make the dough up to a few hours before baking the puffs, cover and refrigerate until needed. This does work as I tried it.

Reviews



Made these for a party and they were eaten up. Only issue for me was the time they took to cook and I have other appetizers to heat up. But, they were good and I am stickler for serving them warm. - Sue 5/27/2011

Source

Source: Daisy Cooks p.61

Chicken Enchilada Dip - Allrecipes.com (Good)

Ingredients

1 lb Chicken breasts, cooked and shredded	8 oz monterey jack cheese, shredded
8 oz cream cheese, softened	4 oz green chiles, chopped and drained
4 oz mayonnaise	1 jalapeno, minced
4 oz sour cream	1 Tbs taco seasoning mix

Procedure

- 1 Place shredded chicken in a medium bowl, and mix in the rest of the ingredients. Transfer the chicken mixture to a medium baking dish.
- 2 Bake at 350 degrees for 30 minutes or until edges are golden brown.

Servings: 1

Corn Fritters - Everyday Food

Ingredients

3 ears corn, husks and silks removed	½ tsp baking powder
⅓ cup scallions, chopped	¼ cup cornmeal
⅓ cup milk	¼ cup flour
1 large egg	2 Tbs vegetable oil
1 tsp sugar	

Procedure

- 1 Preheat oven to 200 degrees.
- 2 To remove the kernels, cut off the tip of each cob; stand the cob upright in a wide shallow bowl. With a sharp knife slice downward to remove the kernels.
- 3 To the bowl, add the scallions, milk, egg, sugar, baking powder, 1/2t salt, and 1/4t pepper; mix. Fold in the cornmeal and the flour.
- 4 In a large non stick skillet heat the oil over medium heat. Working in 2 batches drop the batter into the pan by heaping teaspoonfuls.
- 5 Fry until golden brown, about 2 minutes per side.
- 6 Transfer to a paper towel lined baking sheet and sprinkle with salt; place in oven to keep warm. Can be kept in oven for up

to 30 minutes.

7 Serve with sour cream.

Servings: 6

Greek Pizza

Ingredients

½ lb	filo pastry leaves	½	tsp	oregano
½ cup	melted butter (I did not use the entire amount of melted butter olive oil mixture)			Juice from ½ large lemon
¼ cup	olive oil	1	lb	fresh spinach, cleaned, stemmed and chopped OR 1 10oz. pkg frozen chopped spinach
2	Tbs olive oil			Lots of freshly ground black pepper
1	cup chopped onion	1	lb	grated mozzarella cheese (I used about ½ lb)
¼ tsp	salt	1 ½	cup	crumbled feta or farmers cheese (I used ¾ cups)
3	large cloves crushed garlic	2		med. tomatoes in thin slices
½ tsp	crushed basil	½	cup	fine bread crumbs

Procedure

- 1 In a large skillet, cook onions & garlic w/salt in 2 T. olive oil until the onions are clear and soft. Add herbs, lemon juice & spinach. Cook over fairly high heat, stirring until spinach is limp and liquid is evaporated.
- 2 Add the ¼ c. olive oil to the melted butter. On a large, buttered baking tray begin layering the sheets of filo dough, brushing each surface w/ a generous amount of combined melted butter and olive oil. Continue layering the pastry leaves until you've used them all. Brush the top surface of the stack with the remaining butter/olive oil mixture.
- 3 Use a slotted spoon to transfer the spinach mixture from its skillet to the pastry stack, leaving behind whatever liquid failed to evaporate. Spread the spinach mixture evenly in place, leaving a ½" border of pastry.
- 4 Sprinkle on the feta cheese and half the mozzarella
- 5 Dredge the tomato slices in bread crumbs, arrange these on top of the pizza, and toss the remaining mozzarella over the tomatoes. Bake uncovered at 375 degrees for 25-30 minutes.

Degree of Difficulty: Easy

Oven Temperature: 375°F

Recipe Tips

*I used frozen spinach

*I cooked it ahead, cut it into pieces and reheated at 300 degrees uncovered till warm

Reviews

★★★★★ Always a hit - Sue 1/9/2011

Source

Source: Enchanted Broccoli Forest Cookbook

Grilled Buffalo Chicken Wings

Ingredients

vegetable oil	Kosher salt and freshly ground black pepper
2 lb chicken wings (about 10 whole wings), split at the wing joints as shown below (discard the wingtips or save for stock)	Oil for the grill
	Sauce for Wings

Grilled Buffalo Chicken Wings

1/3 cup Frank's Red Hot Original sauce
1/4 cup unsalted butter, melted

1 tsp chopped fresh rosemary
Finely grated zest of 1 lemon

Procedure

- 1 Heat a gas grill to medium high or prepare a medium-hot charcoal fire. Season the wings with 1 tsp. salt and 1/4 tsp. pepper.
- 2 Rub the grill grate with oil. Grill the wings, covered on a gas grill or uncovered over a charcoal fire, flipping every couple of minutes, until they're browned and crisp and completely cooked through, about 20 min.; if there are flare-ups, move the wings to another part of the grill. If the wings begin to burn at any point, reduce the heat to medium or transfer the wings to a cooler part of the grill.
- 3 Grilled Chicken Wings Recipe Use a sharp chef's knife to split the wings at the joints, saving the middle section and drumette for grilling.
- 4 In a small bowl, whisk the hot sauce, butter, rosemary, and lemon zest
- 5 As the wings are done, transfer them to a large bowl. Stir the sauce and toss with the wings (unless the sauce recipe instructs otherwise). Serve immediately on a platter and with plenty of napkins.

Source

Author: Tony Rosenfeld

Source: Fine Cooking 72, pp. 61 (June 2005)

Web Page: <http://www.finecooking.com/recipes/buffalo-style-sauce-rosemary-lemon.aspx>

Grilled Stuffed Jalapeno Chiles with Grilled Red Pepper-Tomato Sauce

Ingredients

- | | |
|--|---|
| * 8 ounces cream cheese, at room temperature | * 2 red peppers, grilled, peeled and chopped |
| * 4 ounces soft goat cheese | * 2 plum tomatoes, grilled until charred on all sides, and coarsely chopped |
| * 4 ounces shredded aged white Cheddar cheese | * 2 tablespoons red wine vinegar |
| * 2 ears corn, grilled in husk and kernels removed | * 1 tablespoon honey |
| * 2 green onions, thinly sliced | * 1/4 cup chopped fresh cilantro leaves |
| * Salt | * 1/4 cup olive oil |
| * Freshly ground black pepper | * Salt |
| * 12 jalapeno chiles, halved, stemmed and seeded | * Freshly ground black pepper |
| * 1 heaping tablespoon ancho chili powder | |
| Grilled Red Pepper-Tomato Sauce: | |

Procedure

- 1 Heat grill to medium.
- 2 Whisk together the cream cheese and goat cheese in a medium bowl until smooth. Fold in the Cheddar, corn and green onions and season with salt and pepper. Fill each jalapeno half with about 2 tablespoons of the mixture and sprinkle the top with some of the ancho powder.
- 3 Place on the grill, filling-side up and cook until slightly charred and tender, about 7 to 8 minutes. Spoon the red pepper sauce onto a platter and top with the jalapenos.
- 4 Tomato Sauce Procedure:
- 5 Combine the pepper, tomatoes, vinegar, honey and cilantro in a food processor and process until smooth. With the motor running, slowly add oil and season with salt and pepper.

Servings: 4

Degree of Difficulty: Easy

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Reviews



Good summer appetizer and would make again. Does make a lot of filling. - 1/9/2011

Source

Author: Bobby Flay

Ham, Gruyère & Honey-Mustard Palmiers

Ingredients

- | | | |
|---|--|---|
| 1 | sheet (about 9 oz.) frozen puff pastry, thawed | ¼ cup (about 1 oz.) finely grated Parmigiano Reggiano |
| 2 | Tbs honey Dijon mustard | 4 oz very thinly sliced baked ham |
| 3 | oz (about 1 cup) shredded Gruyère | |

Procedure

- 1 Heat the oven to 425°F. On a lightly floured work surface, roll the pastry to a 10x14-inch rectangle. Using the back of a spoon, spread the pastry evenly with the mustard. Sprinkle on the Gruyère and Parmigiano in an even layer.
- 2 Arrange the ham in a single, even layer, tearing or cutting pieces to fit. Lay a piece of parchment or waxed paper on top and gently roll and press with the rolling pin to compress the layers. Gently peel off the paper without disturbing the ham.
- 3 Cut the rectangle in half widthwise to make two 10x7-inch bands. Gently roll one long edge of a band into the center and then roll the opposite edge in so the two rolls meet in the middle and resemble a double scroll. Press lightly to stick the two rolls together. Repeat with the second band. (The rolls can be assembled to this point and held in the refrigerator for several hours.)
- 4 With a very sharp knife, slice each band into about 22 pieces, just under ½-inch each. Arrange the palmiers on two parchment-lined or nonstick baking sheets and bake until deep golden brown and no longer doughy in the center (break one open to be sure), 10 to 12 minutes. Be careful not to burn the bottoms. Let cool on a rack and serve just slightly warm or within an hour if possible.
- 5 Heat the oven to 425°F. On a lightly floured work surface, roll the pastry to a 10x14-inch rectangle. Using the back of a spoon, spread the pastry evenly with the mustard. Sprinkle on the Gruyère and Parmigiano in an even layer.
- 6 Arrange the ham in a single, even layer, tearing or cutting pieces to fit. Lay a piece of parchment or waxed paper on top and gently roll and press with the rolling pin to compress the layers. Gently peel off the paper without disturbing the ham.
- 7 Cut the rectangle in half widthwise to make two 10x7-inch bands. Gently roll one long edge of a band into the center and then roll the opposite edge in so the two rolls meet in the middle and resemble a double scroll. Press lightly to stick the two rolls together. Repeat with the second band. (The rolls can be assembled to this point and held in the refrigerator for several hours.)
- 8 With a very sharp knife, slice each band into about 22 pieces, just under ½-inch each. Arrange the palmiers on two parchment-lined or nonstick baking sheets and bake until deep golden brown and no longer doughy in the center (break one open to be sure), 10 to 12 minutes. Be careful not to burn the bottoms. Let cool on a rack and serve just slightly warm or within an hour if possible.

Yield: Yields about 44 palmiers.

Oven Temperature: 425°F

Reviews

- ★★★★★ These are easy and great for holiday parties. They disappear very quickly. I'm going to make them for what must be my 4th time for a little party we are hosting. - emmiejane 12/3/2009
- ★★★★★ Great taste and easy to make ahead. Made them the day before wrapped them tightly with plastic wrap and stored them in the fridge. Cut them up about 2 hours before the party and put them back in the fridge. Worked great and they were gobbled up. Keep a eye on the time as mine cooked quicker then the time indicated which is not surprising due to how thick you cut them and your "true" oven temperature. - SailingSue 1/2/2010
- ★★★★★ Just what I like in a recipe...easy, presents well and enjoyed by all. Used SailingSue's tip to make ahead and wrap tightly in plastic wrap. This also helps the puff pastry to be cold when it goes into the oven so it can really puff. - lgoodcook 6/10/2010

Source

Author: Martha Holmberg

Source: From Fine Cooking 54, pp. 86C
January 1, 2003

Jalapeno Popper Spread - Allrecipes (Easy and Good)

Ingredients

2 packages - 8oz cream cheese, softened	2 oz canned jalapeno peppers, drained and chopped
1 cup mayonnaise	
4 oz chopped green chilies, drained	1 cup parmesan cheese, grated

Procedure

- 1 Stir together cream cheese and mayonnaise in a large bowl until smooth.
- 2 Stir in green chilies, jalapeno peppers and ½ cup of the Parmesan cheese.
- 3 Pour mixture into a microwave/oven safe serving dish, sprinkle with remaining ½ cup Parmesan cheese.
- 4 Microwave on high or bake in oven till hot.
- 5 NOTE: Use fresh jalapenos seeds and ribs diced instead of canned makes for a nicer flavor. Mix in some panko into Parmesan cheese for the top then heat in the oven and broil for a minute to make a nice topping.

Servings: 1

Degree of Difficulty: Very easy

Recipe Tips

When making a recipe and half I used 3 fresh jalapenos seeded and ribs removed, 2 - 4 ounce cans of green chilies.

Reviews

★★★★★ Easy and quick for happy hour. - Sue 8/16/2010

Julie's Rueben Dip

Ingredients

16 ounces cream cheese	8 ounces sour cream
8 ounces swiss cheese, shredded	8 ounces sauerkraut, rinsed and drained
8 ounces corned beef, thinly sliced and chopped	1 cup thousand island dressing, more if desired

Procedure

- 1 Mix all the ingredients in a crockpot. Heat on high for 15 minutes. Stir every 10-15 minutes until well mixed and heated through.
- 2 Serve with mini rye bread or rye triscuits.

Degree of Difficulty: Very easy

Reviews

★★★★★ So yummy. - Sue 9/17/2011

Pepperoni Bread - (Easy)

Ingredients

1 package pizza dough	½ lb sandwich style pepperoni from the deli, sliced
1 Tbs extra virgin olive oil	½ lb mozzarella cheese or sharp provolone, thinly sliced
½ tsp dried basil	1 egg, slightly beaten
½ Tbs dried oregano	

Procedure

- 1 If bread dough is frozen all to thaw approximately 8 hours, or overnight, in the refrigerator. Place dough in a large bowl lightly greased bowl. Place bowl in a warm location and allow to rise until doubled (2-3 hours). Punch dough down.
- 2 Preheat oven to 350 degrees.
- 3 On a lightly greased large baking sheet roll dough into an 12 x 18 rectangle. Brush dough lightly with olive oil and sprinkle with basil, and oregano. Layer with the pepperoni to within 1/2" of the edge. Next layer with the cheese.
- 4 Beginning with the longest edge, roll the dough into a thin cylinder and seal the seam. Make sure to seal the seam well so that the filling does not leak out. Glaze with the egg.
- 5 Bake in preheated oven for 35 minutes, or until golden brown. Cut into bite size pieces and serve warm.

Servings: 1

Reviews



I have made this several times using mozz or sliced provolone. I usually make my own dough from the recipe in my cookbook but make sure I don't roll it out to thin or the filling will leak through. - Sue 5/18/2011

Phyllo-Wrapped Brie with Caramelized Onions

Ingredients

* 1 tablespoon margarine or butter	* ¼ cup margarine or butter, melted
* 4 medium onions, cut into thin wedges (about 2 cups)	* 2 4-½-ounce rounds Brie or camembert cheese
* 2 teaspoons sugar	* ¼ cup apricot spreadable fruit
* ¼ cup chopped toasted hazelnuts (filberts) or walnuts	* Baguette-style French bread slices, pear and/or apple wedges, or assorted crackers
* 8 sheets (17x12 inches) frozen phyllo dough, thawed	

Procedure

- 1 Melt the 1 tablespoon margarine or butter in a large saucepan. Add onion. Cover and cook over medium-low heat about 15 minutes or until onion is tender and golden, stirring occasionally. Sprinkle sugar over onion. Cook, covered, for 10 to 15 minutes more or until browned, stirring occasionally. Stir in hazelnuts or walnuts. Cool.
- 2 Work with one sheet of phyllo at a time, keeping remaining sheets covered with plastic wrap until needed. Lightly brush one sheet of phyllo dough with some of the ¼ cup melted margarine or butter. Place another sheet of phyllo dough on top of the first sheet, and brush with margarine or butter. Repeat with two more sheets of phyllo, brushing with margarine or butter. Cut a 12-inch circle from the stack; discard trimmings.
- 3 Slice one round of Brie or camembert in half horizontally. Place bottom half in center of phyllo stack. Spread with 1 tablespoon of the apricot spreadable fruit; top with one-fourth of the caramelized onion-hazelnut mixture. Top with other half of Brie, 1 tablespoon spreadable fruit, and another one-fourth of onion-hazelnut mixture. Wrap phyllo up and over filling, pleating phyllo as needed to cover and slightly twisting phyllo on top. Brush phyllo with margarine or butter. Repeat with remaining phyllo, margarine, Brie, spreadable fruit, and onion-hazelnut mixture.
- 4 Place one wrapped Brie round in an 8x8x2-inch baking pan or two rounds in a 13x9x2-inch baking pan. Cover and chill up to 24 hours. Bake in a 400 degree F oven about 20 minutes or until golden. Let stand 5 to 10 minutes. Serve with bread, fruit wedges, or crackers.

Servings: 12

Degree of Difficulty: Easy

Oven Temperature: 400°F

Preparation Time: 1 hour
Cooking Time: 20 minutes

Reviews



My mom made this for Thanksgiving and we about licked the plate. - Sue 1/9/2011

Source

Source: BHG Magazine Holiday Appetizers 1996

Prosciutto, Fig, and Goat Cheese Quesadillas

Ingredients

- | | |
|-------------------------------------|--|
| * 8 flour tortillas, taco size | * ½ cup shredded Monterey jack cheese |
| * 5 ounces creamy goat cheese | * ½ cup fig preserves |
| * 3 ounces thinly sliced prosciutto | * NOTE: If figs are not available or in season substitute fig preserves. |
| * 4 figs, sliced | |

Procedure

- 1 Set up grill for direct cooking over medium heat. Oil grate when ready to start cooking.
- 2 Lay out 4 tortillas; spread each with half of the goat cheese. Divide prosciutto and figs and place on top of goat cheese. Top with jack cheese and remaining tortillas. Cook on hot oiled grill 3 to 4 minutes per side or until cheese has melted. Serve hot with fig preserves on side.
- 3 INDOOR: Prepare quesadillas as directed. In a skillet large enough to fit tortillas or an electric griddle, heat 1 to 2 tablespoons of vegetable oil over medium heat. When oil is hot, carefully fry both sides of quesadillas for 2 to 3 minutes or until golden brown; turning with a large spatula. Garnish as directed.

Servings: 4

Degree of Difficulty: Easy

Preparation Time: 15 minutes
Cooking Time: 10 minutes

Source

Author: Sandra Lee
Source: Food Network

Reuben Dip - Diane S/V Unicorn

Ingredients

- | | |
|-------------------------------|---|
| 2 cups swiss cheese, shredded | 16 oz sauerkraut, drained |
| 1 cup mayonnaise | 4 oz dried beef or corned beef, chopped |
| 1 small onion, chopped | |

Procedure

- 1 Mix all the ingredients together and bake at 350 degrees for 35 minutes or until brown on top.
- 2 Serve with pumpernickel bread squares or rye crackers

Servings: 1

Rustic Goat Cheese Galette

Ingredients

1.5 cups	all purpose-flour	3 ounces	mozzarella cheese coarsely shredded
¼ tsp	salt	¼ cup	crème fraiche or sour cream
9 Tbsp	unsalted butter, cut into 1/2" pieces and placed in the freezer for 30 minutes.	3 Tbsp	Parmigiano-reggiano, grated
⅓ cup	ice water (may need up to ½ cup)		Salt and freshly ground black pepper
5 ounces	fresh goat cheese		fresh rosemary
4 ounces	ricotta cheese		

Procedure

- 1 For the Pastry:
- 2 Place the flour and salt in a food processor pulse twice to combine. Add cold butter, pulse 4-6 times (2 second pulses). Add the water, process until dough resembles coarse corn meal.
- 3 Form the mixture into a rough ball, split the dough into 2 pieces. Form each piece into a disc, wrap in plastic wrap and put in the refrigerator for 30 minutes.
- 4 Preheat the oven to 350 degrees
- 5 For the Filling:
- 6 Mix together the goat cheese, ricotta, mozzarella, crème fraiche, and Parmigiano. Mix well and season with salt and pepper.
- 7 Remove the pastry for the refrigerator.
- 8 On a well floured surface, roll each piece of dough into 8-9 inch circle.
- 9 Spread the cheese filling over the pastry and sprinkle to top with rosemary or leave it off. Leave a 2 ½-inch border around the edge uncovered. Fold the uncovered edge of the pastry over the cheese, pleating it to make it fit. Note - there will be an open whole in the center.
- 10 Bake until golden brown, 35 to 40 minutes. Let cool 5 minutes, then slide the Galette off the pan and onto a serving plate. Serve hot, warm or a room temperature.
- 11 Can be garnished with warm olives.

Yield: 2 - 8 inch galettes

Oven Temperature: 350°F

Recipe Tips

Variations: I have made this recipe several times and I added some fresh grated lemon zest on top along with the rosemary. Crunched for time and want to make it ahead of time - put it on rolled out puff pastry and cook at 375 degrees for 40 minutes. Then I reheated at 300 degrees till warm.

Reviews



I usually make the pie crust ahead of time and store it in the freezer. I like the rosemary and lemon zest on top. Nice addition for a ladies lunch or cocktail party. - 9/16/2010

Source

Author: Chef David deMercado

Source: Cooking Class

Seared Tuna Tostadas

Comments

Wasabi powder and fresh shiso (also called perilla and Japanese basil) are available at Asian food markets. The wasabi needs to be made at least two days ahead so the bitterness fades; it keeps for up to a month. The salsa will hold for a couple

Seared Tuna Tostadas

of days in the fridge. The tostadas are fried wonton wrappers; egg roll wrappers also work. The tostadas will stay crisp for one week if stored in an airtight container. They make great munchies, so you might want to fry extra. Serves eight. Yields 24 tostadas with 3 cups salsa

Ingredients

For The Wasabi Paste:	Salt and freshly ground black pepper to taste
¼ cup wasabi powder	For The Tuna:
¼ cup water	1 Tbs soy sauce
For The Wonton Tostadas:	1 Tbs toasted sesame oil
Vegetable oil for frying	1 tsp slivered fresh ginger
8 wonton wrappers, cut into quarters (about 2-inch squares)	Freshly ground black pepper to taste
For The Salsa:	1 lb very fresh tuna steaks (ahi is best), cut into rectangular logs about 1-¾ inches thick and 5 inches long
1 lb (about 4) plum tomatoes, peeled, seeded, and diced	1 Tbs vegetable oil
4 fresh shiso leaves (or 1 Tbs. fresh cilantro), chopped	For The Garnish:
2 scallions, chopped	½ cup crème fraîche or sour cream
2 cloves garlic, minced	⅓ cup chopped scallions
2 tsp rice-wine vinegar	

Procedure

- 1 To make the wasabi paste
- 2 At least two days before serving, mix the wasabi powder with the water to form a soft paste. Cover and refrigerate.
- 3 To make the wonton tostadas
- 4 In a deep skillet, add oil to a depth of ½ inch. Heat the oil to 380°F -- a rice noodle will puff into a curlicue within 3 seconds or a cube of bread will turn golden in 15 seconds. (If the oil isn't hot enough, the tostados absorb too much oil and get soggy and greasy after just a few hours.) Fry a few of the wonton squares at a time until they're crisp and evenly golden on both sides, turning them during cooking if necessary, about 5 to 10 seconds. Lift out with tongs and drain on paper towels.
- 5 To make the salsa
- 6 In a bowl, stir together the tomatoes, shiso or cilantro, scallions, garlic, and rice-wine vinegar. Season with salt and pepper.
- 7 To make the tuna
- 8 In a bowl, combine the soy sauce, sesame oil, ginger, and pepper. Marinate the tuna in this sauce for 15 min. or up to 2 hours, turning it halfway through. Heat a cast-iron skillet over high heat with 1 Tbs. oil. When the oil is very hot -- it will be smoking -- put the tuna logs in the pan and sear, 20 to 30 seconds on each side; they should be seared outside and rare inside. Slice the logs into ¼-inch pieces.
- 9 To assemble
- 10 Put a piece of tuna on a wonton. Spread a touch of wasabi paste on the tuna (not too much; it's very hot). Top with a spoonful of salsa. Garnish with a bit of crème fraîche and scallions.

Yield: 24 individual servings

Reviews



I have never made the whole appetizer but have used the marinade for the tuna several times and really like it. - Sue 2/15/2011

Source

Author: Barbara Hom
Source: Fine Cooking

Shrimp Scampi Cheesecake Appetizer - Allrecipes.com (Very Good)

Ingredients

1 Tbs	olive oil	16 oz	smoked gouda cheese, grated
1	onion, chopped	4	eggs
6 tsp	garlic, minced	½ cup	heavy cream
1 lb	shrimp, peeled and deveined	2 tsp	salt
4 Tbs	butter or margarine		chives, to taste
3 packages	cream cheese (8 ounces each), softened		frozen phyllo cups

Procedure

- 1 In a large skillet over medium-low heat, warm olive oil and saute onions until translucent.; set aside to cool.
- 2 Cut shrimp into 1/2" pieces. In a large skillet over medium-low heat melt butter and saute garlic for a minute. Add the shrimp and cook for 2-4 minutes or until done. Set aside with the onions to cool.
- 3 In a medium bowl, beat cream cheese until creamy; add one egg at a time and beat until well mixed. Stir in the cream, smoked gouda, onions, shrimp mixture , chives and salt.
- 4 Spoon filling into frozen phyllo cups and bake at 350 for 20-25 minutes. Make sure not to over fill the cups.

Servings: 1

Recipe Tips

NOTE: This recipes make a lot of filling, ½ makes about 60 phyllo cups. Mixture can be frozen in a tightly sealed container. I have tried this and it works well. You would never have known it had been frozen.

Reviews

★★★★★ Make ahead and gets wonderful reviews. - Sue 9/9/2010

Stuffed Mushrooms with Pancetta, Shallots & Sage

Comments

These can be prepared a day in advance and refrigerated—just let them come to room temperature before baking. Also, hold off on drizzling them with olive oil until just before baking.

Ingredients

35 to 40	cremini mushrooms (about 1-½ lb.), about 1-½ to 2 inches wide	¾ cup	Kosher salt and freshly ground black pepper
3 Tbs	unsalted butter; more for the baking dish	¾ cup	coarse fresh breadcrumbs (preferably from a day-old rustic French or Italian loaf)
1-½ oz	pancetta, finely diced (¼ cup)	¼ cup	freshly grated Parmigiano Reggiano
5	medium shallots, finely diced	2 to 3 Tbs	extra-virgin olive oil for drizzling
2 tsp	chopped fresh sage		
	pinch dried red chile flakes		

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 425°F. Trim and discard the very bottom of the mushroom stems. Remove the mushroom stems and finely chop them, along with five of the largest mushroom caps.
- 2 Heat a medium sauté pan over medium heat for 1 minute and add 2 Tbs. of the butter. When it has melted, add the pancetta and cook until it starts to render some of its fat, 1 to 2 minutes. Add the shallots, sage, and chile flakes; cook gently until the shallots are tender, about 4 minutes (reduce the heat if the shallots begin to brown). Stir in the chopped mushroom stems and ½ tsp. salt. Cook, stirring frequently, until the mixture is tender, about 3 minutes. Add the remaining 1 Tbs. butter. When it has melted, transfer the mushroom mixture to a bowl and stir in the breadcrumbs and Parmigiano. Season to taste with salt and pepper and let cool slightly.
- 3 Butter a shallow baking dish large enough to hold the mushrooms in one layer. Arrange the mushrooms in the dish and season the cavities with salt. Stuff each cavity with a rounded teaspoonful of the filling, or more as needed. The filling should form a tall mound. (You may have leftover filling; if you have extra mushrooms, keep stuffing until you run out of filling.) Drizzle the mushrooms with the olive oil and bake until the mushrooms are tender and the breadcrumbs are

golden brown, 20 to 25 minutes. Transfer to a platter and serve warm.

- 4 Stuffed Mushrooms with Pancetta, Shallots & Sage Recipe For a crisp, golden-brown stuffing, drizzle with olive oil just before baking.

Servings: 30

Recipe Tips

For a crisp, golden-brown stuffing, drizzle with olive oil just before baking.

Need to transport to a party? Bake them in mini muffin tins.

Reviews

★★★★★ My husband and 18 month old devoured these - I only got one! I used baby bellas since that's what I had on hand and they worked fine. Nice that they can be assembled ahead. - On Line Review 12/26/2011

★★★★★ Delicious appetizer! Although with those ingredients, how could they not be good?! Made them for a birthday party appetizer and they were a huge hit! Defiantly recommend! - On Line Reviews 12/26/2011

Source

Source: Fine Cooking 75

Thai Pan Fried Chicken Wings

Ingredients

1 ½ lbs	chicken wings	6	kaffir leaves (Thai basil)
½	cup cooking oil		SEASONING 2
	SEASONING 1	2	Tbs fish sauce
2	Tbs ginger root, shredded	1	Tbs rice vinegar
1	Tbs garlic, minced	1	Tbs sugar
1	Tbs hot chili paste	⅓	cup water

Procedure

- 1 Heat cooking oil in a frying pan
- 2 Pan fry wings for 10 minutes until golden brown on both sides. Cook about 5 minutes per side.
- 3 Move wings to side of the pan and remove all but 2T of oil.
- 4 Add seasoning 1 to the pan and stir fry for about 1 minute.
- 5 Add seasoning 2 and the wings, stir to mix and boil for about 2 minutes until the sauce reduces.

Servings: 1

Tomato-Gruyere Tart Squares (Delicious!)

Comments

Party Appetizers - Small Bites, Big Flavors by Tori Ritchie

Ingredients

1 sheet	frozen puff pastry 8 ounces	1 lb	ripe heirloom or Roma tomatoes
1 Tbs	Dijon mustard	½ tsp	fresh thyme leaves, or 1/4t dried, chopped
1 large	shallot, minced		salt and pepper
1 cup	Gruyere cheese - about 4 ounces, shredded		

Procedure

- 1 Preheat oven to 375 degrees

- 2 Remove the puff pastry from the package and let it stand at room temperature until pliable (about 30 minutes); unfold if necessary. Set the pastry sheet on a work surface.
- 3 With a rolling pin, press it into a slightly larger rectangle, about 11 by 10 inches. Lift the pastry gently and transfer it to a baking sheet, spread the mustard in a thin layer to within ½ inch from the edge of the pastry. Sprinkle the shallots, then the shredded cheese, over the mustard, also covering to ½ inch from the edge of the pastry.
- 4 Cut the heirloom tomatoes in half crosswise and gently squeeze them over a sink to extract their seeds. With a sharp knife, thinly slice the tomatoes. (If using Roma tomatoes, core and thinly slice them crosswise.)
- 5 Arrange the tomatoes on top of the cheese in 3 or more vertical rows, slightly overlapping them as necessary and covering to ½ inch from the edge of the pastry.
- 6 Sprinkle the thyme, and salt and pepper to taste over the tomatoes. Fold in the edges of the pastry to the tomatoes; it does not have to be perfectly neat.
- 7 Bake the tart until the edges turn golden brown, 25-30 minutes.
- 8 Remove the tart and let it stand until cooled slightly. Put the tart on a cutting board and cut into 16 squares. Serve warm.
- 9 Tart can be made up to 4 hours ahead and reheated in a 300 degree oven until warm.

Servings: 1

Warm Black Bean & Chipotle Dip

Ingredients

- | | |
|---|---|
| 2 Tbs extra-virgin olive oil; more for the baking dish | 3 Tbs cider vinegar |
| 2 medium tomatoes, cored and cut into medium dice | 1-½ cups fresh or frozen corn kernels (if frozen, thaw first) |
| 2 tsp kosher salt; more as needed | 1-½ cups (6 oz.) grated sharp cheddar cheese |
| 1 large yellow onion, finely diced | 1-½ cups (6 oz.) grated Monterey Jack cheese |
| 3 large cloves garlic, minced | ¾ cup chopped fresh cilantro |
| 1 Tbs chili powder | Freshly ground black pepper |
| 2 15-½ oz. cans black beans, rinsed and drained well | Tortilla chips for serving |
| 2 canned chipotles en adobo, minced (about 1 Tbs.), plus 3 Tbs. adobo sauce | |

Procedure

- 1 Heat the oven to 425°F. Grease a 1-½ qt. baking dish with oil and line a baking sheet with foil. Set the tomatoes in a colander over the sink and sprinkle with 1 tsp. of the salt.
- 2 Heat the oil in a large (12-inch) skillet over medium-high heat until shimmering hot. Reduce the heat to medium, add the onion, sprinkle with 1 tsp. salt, and cook, stirring, until softened and translucent, 4 to 6 minutes. Add the garlic and chili powder and cook, stirring, for 1 minute. Add half of the black beans, the chipotles and adobo sauce, and ¾ cup water and bring to a boil. Cook until the liquid reduces by about half, 2 to 3 minutes.
- 3 Heat until shimmering hot. Reduce the heat to medium, add the onion, sprinkle with 1 tsp. salt, and cook, stirring, until softened and translucent, 4 to 6 minutes. Add the garlic and chili powder and cook, stirring, for 1 minute. Add half of the black beans, the chipotles and adobo sauce, and ¾ cup water and bring to a boil. Cook until the liquid reduces by about half, 2 to 3 minutes.
- 4 Transfer the bean mixture to a food processor, add the vinegar, and process until smooth. Let cool for a couple of minutes and then transfer to a large bowl. Add the rest of the beans, the tomatoes, corn, half of each of the cheeses, and ½ cup of the cilantro. Mix well and season to taste with salt and pepper.
- 5 Transfer to the baking dish and sprinkle with the remaining cheese. Bake on the foil-lined baking sheet (to catch drips) until the cheese melts and browns around the edges, about 15 minutes (longer if refrigerated). Sprinkle with the remaining cilantro and serve with the tortilla chips for dipping.

Oven Temperature: 425°F

Reviews

- ★★★★★ Made it for New Years Eve party and it was a big hit. I did cut back on the peppers as others suggested as I was making it for a crowd. Made it the night before. - SailingSue 1/2/2010
- ★★★★★ Janelle2277, This is SOOOOOO good. I did cut back on the vinegar after I had made it the first time. I have

Warm Black Bean & Chipotle Dip

★★★★★ 12/27/2009 This dip is great. It makes a TON of dip - enough for 20 people. I didn't use all of the chipotle and it still had zip. Easy to make, convenient to bring to a party, and well received. - 9/11/2010

Source

Author: Tony Rosenfeld

Source: From Fine Cooking 82, pp. 80

December 1, 2006

Author Notes

This is a great party dip that can be fully assembled up to two days ahead. Keep covered and refrigerated until ready to bake. Serves ten to twelve.

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Almost No-Knead Bread

Comments

Why this recipe works:

For a no-knead bread recipe that would produce a loaf with a consistent shape, we strengthened the dough by lowering the hydration and giving it the bare minimum of kneading time (15 seconds). To give the bread more flavor than the standard no-knead recipe, we added acidic tang with vinegar, and a shot of yeasty flavor with mild-flavored lager. (less)

For a no-knead bread recipe that would produce a loaf with a consistent shape, we strengthened the dough by lowering the hydration and giving it the bare minimum of kneading time (15 seconds). To give the bread more flavor than the standard no...(more)

Makes 1 large round loaf

An enameled cast-iron Dutch oven with a tight-fitting lid yields best results, but the recipe also works in a regular cast-iron Dutch oven or heavy stockpot. (See the related information in "High-Heat Baking in a Dutch Oven" for information on converting Dutch oven handles to work safely in a hot oven.) Use a mild-flavored lager, such as Budweiser (mild non-alcoholic lager also works). The bread is best eaten the day it is baked but can be wrapped in aluminum foil and stored in a cool, dry place for up to 2 days.

Ingredients

3 cups unbleached all-purpose flour (15 ounces), plus additional for dusting work surface	¾ cup plus 2 tablespoons water (7 ounces), at room temperature
1/4teaspoon instant or rapid-rise yeast	¼ cup plus 2 tablespoons mild-flavored lager (3 ounces)
1 ½ teaspoons table salt	1 tablespoon white vinegar

Procedure

- 1 Whisk flour, yeast, and salt in large bowl. Add water, beer, and vinegar. Using rubber spatula, fold mixture, scraping up dry flour from bottom of bowl until shaggy ball forms. Cover bowl with plastic wrap and let sit at room temperature for 8 to 18 hours
- 2 Lay 12- by 18-inch sheet of parchment paper inside 10-inch skillet and spray with nonstick cooking spray. Transfer dough to lightly floured work surface and knead 10 to 15 times. Shape dough into ball by pulling edges into middle. Transfer dough, seam-side down, to parchment-lined skillet and spray surface of dough with nonstick cooking spray. Cover loosely with plastic wrap and let rise at room temperature until dough has doubled in size and does not readily spring back when poked with finger, about 2 hours.
- 3 About 30 minutes before baking, adjust oven rack to lowest position, place 6- to 8-quart heavy-bottomed Dutch oven (with lid) on rack, and heat oven to 500 degrees. Lightly flour top of dough and, using razor blade or sharp knife, make one 6-inch-long, ½-inch-deep slit along top of dough. Carefully remove pot from oven and remove lid. Pick up dough by lifting parchment overhang and lower into pot (let any excess parchment hang over pot edge). Cover pot and place in oven. Reduce oven temperature to 425 degrees and bake covered for 30 minutes. Remove lid and continue to bake until loaf is deep brown and instant-read thermometer inserted into center registers 210 degrees, 20 to 30 minutes longer. Carefully remove bread from pot; transfer to wire rack and cool to room temperature, about 2 hours.

Recipe Tips

Transferring dough to a preheated Dutch oven to bake can be tricky. To avoid burnt fingers and help the dough hold its shape, we came up with a novel solution: Let the dough rise in a skillet (its shallow depth makes it better than a bowl) that's been lined with greased parchment paper, then use the paper's edges to pick up the dough and lower it into the Dutch oven. The bread remains on the parchment paper as it bakes.

Reviews



My friend Lisa on s/v Endorfin made this in her dutch oven. It had good flavor and texture but did not rise very high when baking. - Sue 6/11/2011

Source

Source: Cook's Illustrated

Banana Bread - Judy S/V Lone Star Love

Ingredients

1 cup sugar	1/8 tsp salt
1 cup butter or shortening	3 bananas, mashed
2 eggs, beaten slightly	2 cups flour, sifted
1 1/2 Tbs sour milk or buttermilk	3/4 cup nuts
1 tsp baking soda	1 tsp orange rind

Procedure

- 1 Mix all the ingredients together and let stand 15 minutes before baking.
- 2 Bake at 350 degrees for approximately 1 hour
- 3 NOTE: To make 1 cup buttermilk mix 1 Tablespoon lemon juice or white vinegar and enough milk to make 1 cup and let stand 5 minutes. Or, use plain yogurt instead of the sour milk.

Servings: 1

Boat Bread - S/V Laura

Ingredients

2 1/2 cups flour	1 Tbs mayonnaise
1 package yeast	1 tsp butter
1 Tbs sugar	1 cup warm water
1 tsp salt	

Procedure

- 1 Mix together the first 4 dry ingredients. Add remaining ingredients.
- 2 Mix well, turn out onto floured board and kneed 5 to 10 minutes. Form dough into ball, place into oiled bowl (rolling over once to coat), cover with cloth & let rise approximately 1 hour.
- 3 When approximately double in size, punch down and form into loaf or rolls.
- 4 Place into pan and cover lightly with cloth and let rise again for about 20 minutes or until double in size.
- 5 Heat oven to 375 degrees, bake 20 -25 minutes for rolls and 30 -35 minutes for loaf
- 6 Note: You can also proof yeast by dissolving the sugar in the warm water & sprinkling the yeast over the water. After about 10 minutes the yeast will have dissolved. Stir remaining "wet ingredients" into yeast mixture and then gradually add to mixed dry ingredients until a stiff dough is formed. Continue recipe as written.

Servings: 1

Author Notes

For Calphaon bread pan - make 1 1/2 recipes using 3 1/4 teaspoons yeast
Bake for 30 minutes.

Chicago-Style Butter and Garlic Pizza Dough

Ingredients

* 1 package active dry yeast	* 1/2 cup cornmeal
* 1-1/4 cups lukewarm water	* 1 teaspoon salt
* 3-1/4 cups flour, plus more for dusting	* 4 tablespoons unsalted butter, melted
* 1 teaspoon sugar	* 1 clove garlic, ground to a paste

* Toppings of your choice

Procedure

- 1 In a large bowl, dissolve the yeast in $\frac{1}{4}$ cup lukewarm water. Add $\frac{1}{4}$ cup flour and the sugar; stir together. Cover with plastic wrap and let rise in a warm place for 20 minutes.
- 2 Stir the remaining 1 cup lukewarm water, 3 cups flour, the cornmeal and salt into the yeast mixture. Combine the butter and garlic; mix into the dough. Turn out onto a lightly floured work surface and knead until soft and elastic, 10 to 12 minutes.
- 3 Punch down the dough, then knead for 2 to 3 minutes. Grease a 9-by-13-inch baking pan, then press in the dough to cover the bottom and 2 inches up the sides; let rise for 20 minutes.
- 4 Preheat the oven to 500°. Top the pizza dough with your favorite toppings. Lower the oven to 450° and bake for 30 minutes.

Yield: one 14 inch pizza

Recipe Tips

Lightly grease a large bowl, add the dough and turn to coat. Cover and set in a warm place until the dough is doubled in size, 1 hour.

Reviews



Nice change with the garlic butter added into the dough. I like this dough for calzones. - Sue 2/25/2011

Source

Author: Tony Gemignani

Source: Rachael Ray Magazine

Cinnamon Apple Raisin Bread (Very Good)

Ingredients

- | | | |
|----------------------|--|------------------------------------|
| 1 $\frac{1}{2}$ cups | Warm Water (95 to 100 F) | 1 Tbs Salt |
| 2 packages | Active Dry yeast - If Rapid Rise use half the amount | 1 cup Finely chopped, peeled apple |
| 3 cups | Unbleached flour | 2 tsp Ground Cinnamon |
| $\frac{1}{4}$ cup | Honey | $\frac{1}{2}$ cup Raisin |

Procedure

- 1 Preheat Oven to 350, spray two 9x5x3 inch loaf pans or a cookie sheet
- 2 In a small bowl, mix $\frac{1}{2}$ cup of the water with the yeast until the yeast dissolves.
- 3 Place the remaining water, flour, honey, and salt in a large bowl.
- 4 Add the yeast mixture and stir well, until good dough forms and pulls away from the sides of the bowl.
- 5 Add the apples, cinnamon and raisins and mix until they are incorporated.
- 6 Turn the dough onto a lightly floured surface and knead until you have a "good dough".
- 7 Place the dough back in the mixing bowl and, cover with a damp towel and let rise in a warm place for an hour. Punch dough down and recover, and let rise for another hour.
- 8 Turn the dough onto a floured surface, divide into 2 equal pieces and form into loaves of your desired shape.
- 9 Place the loaves in the prepared pans or on a prepared cookie sheet and let rise, covered, in a warm place for 20 to 30 minutes.
- 10 Bake the loaves for 30 - 35 minutes. (It took 50 -55 minutes in our boat oven) When the loaves are lightly browned and sound hollow on the bottom when tapped, remove from the oven. Remove the loaves from the pans or cookie sheet and let cool on a wire rack.

Servings: 1

Yield: 2 Loaves

Recipe Tips

I usually bake this in a larger loaf pan and make only one loaf which takes about 50 minutes to cook.

Reviews

★★★★★ I use to make this all the time when we were diving out at the reefs in Belize. It is a wonderful bread and makes excellent French toast. Dough can be sticky when mixing but just work through it till you have a nice elastic dough. - Sue 6/16/2011

Source

Source: Daily Bread Cookbook

Cinnamon Swirl Bread

Ingredients

1 ½ cups	Warm Water (95 to 100 F)	1 tablespoon	salt
2 packages	active dry yeast	FILLING:	
3 ¼ cups	all-purpose flour	¾ cup	honey
¼ cup	honey	¼ cup	cinnamon

Procedure

- 1 In a small bowl, mix water, honey and salt till it dissolves. Add in the yeast, stir and proof for 5 minutes.
- 2 In a larger bowl, add in 2 ¾ cups flour. Add in the yeast mixture once proofed and stir well until a dough ball forms and pulls away from the side of the bowl. Add the last ½ cup of flour and continue to mix. The dough will look a little dry.
- 3 Turn the dough out onto a lightly floured surface and knead until smooth and elastic.
- 4 Mix together the filling mixture in a small bowl.
- 5 Put the dough back into the large bowl and pour ½ of the filling mixture on top. Cover the bowl with a damp towel and let rise in a warm place for a hour.
- 6 Punch the dough down gently, only to deflate it without mixing in the filling. Let rise for another hour.
- 7 When done with the second rising lift the dough out onto a well floured surface as dough will be very sticky. With your hands flatten the dough out into a rectangle, pushing as much air as possible out of the dough. Put the remaining amount of the filling mixture over the dough. Roll up the dough so that the mixture is in the center and pinch the seam. Put the loaf seam side down in a greased bread pan.
- 8 Cover and let the bread rise in a warm place for at least 30 minutes.
- 9 Bake the loaves for 30 - 35 minutes or until the loaves are lightly browned and sound hollow when tapped on the bottom.
- 10 Remove from the pan and let cool on a wire rack before cutting.

Degree of Difficulty: Easy

Oven Temperature: 350°F

Recipe Tips

My Notes - I use a 10 ½ x 6 x 3 heavy calphalon bread pan. If using something smaller you could make it into 2 loaves.

Reviews

★★★★★ I had not made this recipe for a very long time and got inspired to make it one day while sitting at anchor in Mexico. I forgot how much we loved it and what fabulous French toast it makes. - Sue 6/2/2012

Cornbread - Variation of Blanchard's Recipe

Comments

Adapted from Mel Blanchard's cornbread recipe, in her book "A Trip to the Beach," but with a bit less butter and sweetness than in the Blanchard original. A very moist, rich, distinctive cornbread that makes a great counterpoint to spicy Mexican or Caribbean dishes

Ingredients

- | | |
|---|--|
| * 1 cup unbleached all-purpose flour | * ½ cup drained, canned crushed pineapple in juice (not syrup) |
| * 1 cup cornmeal | * 1 cup shredded Monterey Jack or medium-sharp Cheddar cheese |
| * 2 tablespoons baking powder | * ½ cup shredded cheese, reserved for topping the bread |
| * 1 teaspoon sea salt | |
| * 1.25 sticks salted butter, room temperature | |
| * ¼ cup brown sugar | |
| * 4 large eggs | |
| * 1.5 cups creamed corn (a 14.75-ounce can of creamed corn) | |

Procedure

- 1 Preheat oven to 325°F.
- 2 Mix all ingredients thoroughly.
- 3 Pour into well-buttered 9 x 13 inch baking pan.
- 4 Sprinkle the top lightly with the remaining ½ cup of shredded cheese for a nice crust.
- 5 Bake at 325°F about 45 minutes, until a toothpick in the center comes out clean and the top crust is browned.

Source

Author: Patrick Lynch

Cornbread Blanchard's Caribbean - (Rich and Very Good)

Ingredients

- | | |
|---|---|
| 1 cup flour, all-purpose | 4 eggs |
| 1 cup cornmeal | 1 ½ cups cream-style corn (reduce to 1 cup if you want to cut into squares) |
| 2 Tbs baking powder | |
| 1 tsp salt | ½ cup crushed pineapple, drained well |
| ½ lb unsalted butter (2 sticks), room temperature | 1 cup monterey jack cheese or mild white cheddar, shredded |
| ¾ cup sugar | |

Procedure

- 1 Preheat oven to 325 degrees F. Butter and flour a 9-inch square glass cake pan. Whisk together the flour, cornmeal, baking powder and salt in a medium bowl and set aside.
- 2 In a mixer, cream the butter and sugar. While the mixer is running, add the eggs one at a time, beating well after each addition. Add the corn, pineapple, and cheese and mix to blend. On a low speed, add the dry ingredients and mix until blended well.
- 3 Pour the batter into the prepared pan and bake until golden brown around the edges and a cake tester stuck in the center comes out clean, about 1 hour.
- 4 NOTE: If you don't reduce the amount of cream corn in the recipe, the cornbread is more like a baked pudding consistency and needs to be "scooped out".

Servings: 8

Reviews

★★★★★ My friend Sharon turned me onto this recipe and I have made it to rave reviews. It is not your traditional cornbread but is rich and delicious. - Sue 6/16/2011

Date Molasses Bread - S/V Stormy Petrel

Ingredients

1	package yeast	1	Tbs butter
½	cup flour	½	cup milk, warmed
2 ½	cups whole wheat flour	2	Tbs molasses
¾	cup dates, pitted and chopped	5	oz warm water
½	tsp salt		

Procedure

- 1 Mix together all the dry ingredients except for the dates. Add the butter, molasses & warm water. Mix well and fold in the dates.
- 2 Turn the dough out onto a floured board and kneed 5 to 10 minutes.
- 3 Form dough into a ball, place into oiled bowl (rolling over to coat), cover with cloth & let rise approximately 1 hour.
- 4 When approximately double in size, punch down and form into loaf and place into a greased loaf pan, cover and let rise for approximately 30 minutes.
- 5 Heat oven to 375 degrees and bake for 30 - 40 minutes.
- 6 NOTE: You can make this loaf with less whole wheat flour or none at all. Breads made with a high ratio of whole wheat flour don't usually rise as high as breads made with regular flour. Add wheat gluten to help whole wheat breads rise better.

Servings: 1

English Muffin Bread Recipe

Ingredients

* 2 cups milk	* 2 (.25 ounce) packages active dry yeast
* ½ cup water	* 1 tablespoon white sugar
* 2 tablespoons cornmeal	* 2 teaspoons salt
* 6 cups bread flour	* ¼ teaspoon baking soda

Procedure

- 1 Warm the milk and water in a small saucepan until very warm (125 degrees F/50 degrees C). Lightly grease two 8x4 inch loaf pans; sprinkle cornmeal inside pans.
- 2 In a large bowl, mix together 3 cups flour, yeast, sugar, salt and soda. Stir milk into the flour mixture; beat well. Stir in the remaining flour, 1 cup at a time, until a stiff batter is formed. Spoon batter into prepared pans. Cover and let rise in a warm place for until nearly doubled in size, about 45 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).
- 3 Bake in preheated oven until golden brown, about 25 minutes. Remove from pans immediately and cool.

Yield: 2 loaves

Oven Temperature: 400°F

Source

Author: Allrecipes

English Muffins S/V Scirroco Santa Barbara, CA

Ingredients

5 cups flour, all-purpose	2 tsp active dry yeast (1 Package Fleischmann's)
2 cups milk (fresh or powdered)	3 tsp honey or sugar

3 Tbs oil

2 tsp salt

Procedure

- 1 Scald milk. Cool to lukewarm. If using powdered or box milk just heat to lukewarm. Add the yeast and salt and set aside for 5 minutes.
- 2 Mix the oil, sugar or honey and salt. Combine with the yeast mix. Slowly add the flour and knead for 10 minutes. Cover and let rise until double in bulk (about 1 hour).
- 3 Roll out to 1/4" thickness. Cut into 4" circles. Let rise again for 30 minutes. Bake on an open, ungreased frying pan about 7 minutes on each side. Let cool on racks. You can add herbs to muffins if you wish.
- 4 TIP: Do not use metal bowl. Best results were using a large Tupperware bowl for mixing, kneading and then rising with lid on. Turn out on floured surface to cut. Do not heat too high when cooking or muffins will not cook through. It should still rise a little when first put into the frying pan.

Servings: 1

Flour Tortillas

Comments

I'd always heard that making flour tortillas by hand is pretty simple, but I'd never tried it until recently, when Fine Cooking decided to do a feature on quesadillas. Here was the excuse I had been waiting for to give it a shot. Using various ingredient combinations, I tested several batches of tortillas before arriving at a recipe that made just what I was looking for: light and tender tortillas with soft, flaky layers. And you know what? They really are easy to make.

Now, I'm not suggesting that you have to make your own tortillas to try our quesadillas, but if you do, be forewarned: Once you taste these and see for yourself how uncomplicated it is to make them, store-bought tortillas may not taste the same ever again. Yields eight 9- to 10-inch tortillas.

Ingredients

- | | |
|---|--|
| 9 oz (2 cups) unbleached all-purpose flour; more for kneading and rolling | ¼ tsp baking powder |
| 1 tsp table salt | ¼ cup cold vegetable shortening or lard, cut into small pieces |

Procedure

- 1 In a medium bowl, stir the flour, salt, and baking powder. Add the shortening or lard and cut it into the flour with a pastry blender or two table knives until the mixture resembles a coarse meal. Stir in ⅔ cup warm water with a fork until a shaggy dough forms. Turn the dough out onto a floured surface and knead until smooth and soft, 3 to 4 min., reflowering the surface as necessary. After kneading, the dough shouldn't be very sticky.
- 2 Portion the dough into eight equal pieces (about 2 ounces each) and shape each piece into a ball. Cover the dough balls loosely with plastic and let rest on the counter for at least 30 min. and up to 2 hours.
- 3 When ready to cook the tortillas, heat a large (11- to 12-inch) dry cast-iron skillet or griddle over medium heat until hot. Working with one ball of dough at a time (keep the remaining dough covered) and using just enough flour to prevent sticking, roll the dough into a 9- to 10-inch round. The dough should be so thin that you can vaguely see the pattern of your countertop through it, and it should be more or less circular, though an amoeba shape is fine, too.
- 4 Peel the dough off the counter and lay it in the skillet or on the griddle. Cook until the tortilla bubbles and puffs and the bottom browns in spots, 45 to 60 seconds. If any gigantic bubbles form, pierce them so the tortilla cooks evenly. Flip with a spatula and cook until the second side gets brown in spots and any translucent, raw-looking areas become opaque, another 45 to 60 seconds. (If the tortillas brown too quickly or start burning in spots, reduce the heat to medium low.) Transfer to a clean dishtowel and cover to keep warm. Repeat with the remaining dough, stacking and covering each tortilla as it's cooked.
- 5 Make Ahead Tips - Because they're not loaded with preservatives, these tortillas taste best when freshly made. They'll stay pliable as long as kept warm. Leftover tortillas may be frozed (let cool thoroughly first.) Rewarm individual cooled or thawed tortillas on a griddle or skillet, or wrap several tortillas in foil or heat in a 350°F oven until warm and pliable, about 10 minutes.

Servings: 8

Recipe Tips

My Notes - I love this recipe as you can make them up quickly. Easy to roll out especially using a Roul-Pat rolling mat.

Reviews

★★★★★ These flour tortillas are delicious and very easy to make. I have been making homemade tortillas for some time now and had been using a recipe given to me by a friend. I find this version is actually more tender. There really is nothing like the taste of homemade tortillas. I am going to try the corn tortilla recipe next.. oh, and here in California, they also fry the flour tortillas (after cutting them in wedges) and serve them with salsa. These hold up rather nicely to this method as well. A must try. - 9/12/2008

★★★★★ These are so good! I never thought one could make tortillas so easily. The texture is great, and they were delicious with the Black Bean Burritos in issue #85. I am afraid I will never want to eat grocery store tortillas again. - 9/28/2008

★★★★★ Made these over and over again and love them. - Sue 6/2/2012

Source

Author: Jennifer Armentrout

Source: From Fine Cooking 79, pp. 74

July 1, 2006

Garlic Bread - Rachael Ray

Ingredients

4 cloves garlic, crushed	1 loaf crusty bread, split
2 Tbs butter	3 Tbs Parmesan or Romano cheese, grated
2 Tbs extra virgin olive oil	fresh parsley, chopped

Procedure

- 1 Combine garlic, butter and oil in a microwave safe dish or in a small saucepan. Heat in Microwave for 1 minute or in saucepan over medium-low heat for 3 minutes.
- 2 Toast split bread under broiler. Remove bread when it is toasted golden brown in color.
- 3 Brush bread liberally with garlic oil. Sprinkle with cheese and parsley. Return to broiler if using cheese to brown for 30 seconds.
- 4 Cut into chunks and serve.

Servings: 4

Garlic-Parmesan Bread

Comments

Perfect alongside pastas and soups, this easy garlic and cheese mixture adds the right amount of flavor to artisan breads.

Ingredients

8 Tbs (1/2 cup) salted butter, softened	1 tsp finely grated lemon zest
1/4 cup lightly packed finely grated Parmigiano-Reggiano	Kosher salt and freshly ground black pepper
1 Tbs extra-virgin olive oil	1 medium loaf artisan-style bread with a tight crumb (I like wide bâtard shapes, not baguettes)
2 large cloves garlic, very finely minced or grated on a rasp-style grater	

Procedure

- 1 In a food processor or a large bowl, combine the butter, Parmigiano, oil, garlic, lemon zest, ¼ tsp. salt, and ⅛ tsp. pepper. Pulse a few times to blend but don't overprocess or the butter might separate. If mixing by hand, mash together with a fork or a wooden spoon.
- 2 Slice the bread 1 inch thick, cutting almost but not all the way through the bottom crust, so it's easy to pull apart. Spread a light, even coating of the butter mixture on both sides of each slice of bread. (You may not need all the butter; refrigerate any leftover for up to a week or freeze for up to three months.) Wrap the bread in foil and put the loaf on a baking sheet to catch any butter that runs out. Heat in the oven for about 15 minutes, then open the top of the foil to slightly crisp the top of the loaf, about 5 more minutes. Serve while hot.

Servings: 6

Oven Temperature: 425°F

Source

Author: Martha Holmberg

Source: Fine Cooking, issue 107

Grilled Naan Filled with Herbs and Cheese**Comments**

Wonderful plain or filled with melting cheeses, spices, fresh herbs, and citrus zest, these tender, chewy, and perfectly charred breads are ideal to wrap around burgers, soak up juices, or scoop up homemade dips. Just be sure you have some extra dough on standby--once the first batch has disappeared, everyone will be at the grill for more. Yields 10 naans.

Ingredients

	For the dough	½ cup	roughly chopped fresh mint
1	lb. 7-½ oz. (5-¼ cups) unbleached all-purpose flour; more as needed	¼ cup	unsalted cashews or blanched almonds
		2 cloves	garlic, chopped
4	tsp baking powder	1 Tbs	chopped fresh ginger
4	tsp kosher salt	1 tsp	kosher salt
2	tsp granulated sugar	6 Tbs	peanut or canola oil; more as needed for the grill
½	cup plain whole-milk yogurt	⅔ cup	farmer cheese or queso fresco, crumbled (3-½ oz.)
1	large egg		Melted butter for brushing
¼	cup peanut or canola oil; more for brushing		Kosher salt for sprinkling
	For the filling		
	1-½ cups roughly chopped fresh cilantro		

Procedure

- 1 Make the dough
- 2 Combine the flour, baking powder, salt, and sugar in the bowl of a stand mixer fitted with the dough hook. Whisk the yogurt and egg in a medium bowl, then whisk in 1-½ cups of lukewarm water and the oil. Pour the egg mixture into the flour mixture and mix on low speed until a soft, sticky dough starts to clump around the hook, about 5 minutes. If the dough seems too wet, add more flour, 1 tsp. at a time. Line a baking sheet with parchment and dust lightly with flour. Turn the dough out onto a lightly floured surface and divide it into 10 equal pieces. Form each piece into a ball and arrange them on the baking sheet. Lightly brush the dough with oil, cover with plastic, and let rest at least 1 hour and up to 2 hours before shaping.
- 3 Make the filling
- 4 Combine the cilantro, mint, nuts, garlic, ginger, and salt in a food processor. Pulse until the ingredients are finely chopped. Scrape the sides of the bowl, turn the processor back on, and pour the oil through the feed tube, mixing until incorporated. Transfer to a medium bowl.
- 5 Make and grill the bread
- 6 On a lightly floured surface, roll a dough ball into a 5-inch circle. Spread about 2 tsp. of the filling in the center, leaving a

½-inch border. Scatter 1 Tbs. of the crumbled cheese over the filling. Gather the border to form a pouch, pinching it to seal in the filling. Turn the pouch pinched side down and, using very light pressure, roll it into a 6-inch circle. Transfer to a parchment-lined baking sheet. Continue filling and shaping the dough, layering parchment between the breads if you stack them.

- 7 Prepare a medium charcoal or gas grill fire. Brush the grill grates with a stiff brush, then wipe with a lightly oiled paper towel. Grill the breads in batches pinched side down, covered, until they look puffy and the undersides brown lightly in places, 2 to 3 minutes. Turn over and cook the other side, covered, until grill marks form and the breads are cooked through, 2 to 4 minutes. Just before taking them off the grill, turn the breads pinched side down and brush lightly with the butter. Sprinkle with a pinch of salt. Cut each bread in half and serve warm.

Recipe Tips

Serving Suggestions

Pair the grilled naan with Grilled Lamb Burgers or Tandoori Chicken kebabs.

Reviews

★★★★★ Mmmm, nice and also easy, I used half wholemeal flour and filled with other fillings and it is nice for a lunch with mince lamb. - On Line Review 6/11/2011

Source

Author: Mary Karlin

Homestyle Indian Naan

Comments

These soft-textured, teardrop-shaped flatbreads, with their golden bottom crust and soft, rippled surface, are easy to make and eat in great quantity.

Ingredients

2 cups lukewarm water (about 100°F)		Vegetable oil for the bowl
1 tsp active dry yeast	3 to 4 Tbs	unsalted butter, melted
1 cup milk		Cornmeal or flour for dusting the peel
27 oz (6 cups) unbleached all-purpose flour; more or less as needed	1 tsp	nigella (black onion) seeds or 1 Tbs. sesame seeds for sprinkling (optional)
1 Tbs plus 1 tsp. coarse salt		

Procedure

- 1 To make the dough: Put ½ cup of the water in a cup or glass and stir in the yeast. Heat the milk in a small saucepan to lukewarm, about 100°F. Pour the milk and remaining 1½ cups water into a large bowl. Stir in the yeast mixture. Stir in about 2 cups of flour, stirring always in the same direction, until smooth. Stir in the salt and continue stirring in flour, ½ cup at a time, until the dough is too stiff to stir but is still soft. Turn out the dough onto a lightly floured surface. Wash, dry, and lightly oil the bowl. Knead the dough until it's smooth, 4 to 5 minutes, incorporating only enough flour (by keeping the work surface dusted) to prevent the dough from sticking; the dough should be quite soft and not tight.
- 2 Put the dough in the bowl, cover with plastic, and let it rise in a cool place for 8 hours or overnight. If you're not ready to bake yet, punch down the dough, put it in a plastic bag, and refrigerate it for up to 3 days.
- 3 To shape and bake: About 1¼ hours before you want to serve the breads, set an oven rack to an upper-middle rung. Put a large baking stone or unglazed quarry tiles on the rack, leaving a 1-inch gap around the border. Heat the oven to 500°F.
- 4 Pull the dough away from the sides of the bowl and transfer it to a lightly floured surface. Cut the dough in half, putting half of it back in the bowl (covered) while you work with the other half.
- 5 Cut the dough half into five equal pieces. Shape each one into a ball by rolling the dough on the counter or by using both hands to turn it, round it, and smooth it. Put the balls to the side or back of the counter (flour the surface), and brush each with melted butter. Cover with plastic and let rest for 20 minutes. During the last few minutes of resting, prepare the remaining dough the same way.
- 6 Dust a rimless baking sheet or peel lightly with cornmeal or flour. Put one risen ball of dough on the floured work surface

- and push it out with your fingertips to a 6- or 7-inch round; don't turn it over. Set it aside; repeat with a second risen ball.
- 7 Return to the first piece, pushing it out to a rough 9x7-inch oval; you might try stretching it by draping it over the back of your hands and pulling gently. Repeat with the second piece of dough
 - 8 Place both ovals on the peel and pull on the front edges. Sprinkle on seeds, if using. Transfer the flatbreads to the baking stone in the oven.
 - 9 Bake the breads until their rippled tops have light golden spots and the bottoms are golden, 5 to 6 minutes. Remove them with a peel or long-handled spatula, transfer to a rack to cool for about 5 minutes, and brush with more melted butter, if you like. Wrap them in a cotton cloth to keep them soft and warm. Repeat the shaping and baking process with the remaining 8 balls of dough.

Yield: ten 8-inch breads

Reviews

- ★★★★★ Bisquick1, 11/9/2007I've only made the Naan from this recipe and it's wonderful - soft and chewy and flavorful. I had only had Naan in Indian restaurants before and it was good, but not great. I think these are great! The Nigella seeds add a nice flavor but aren't absolutely necessary (since they're hard to find in my area, I ordered them online). - 9/11/2010
- ★★★★★ wrensbirds, 1/30/2008Excellent and consistent, always comes out great! - 9/11/2010
- ★★★★★ redrockgrp, 10/24/2009We really enjoy Naan and this recipe makes soft and chewy warm Naan. My kids enjoy adding some of their favorite toppings like honey, garlic or cilantro. Great with Fine Cooking's other Indian recipes like Chicken Tikki Masala and Samosas! - 9/11/2010
- ★★★★★ Shanna_Aquaritopia, 1/10/2010Great recipe! Easy to make and easy to follow. Also a very forgiving bread, if you screw it up in some way it still comes out edible. I make this about once a week..... it's the only way I can get my husband to eat Indian food! (he loves the naan, and therefore will tolerate dahl and rice) - 9/11/2010

Source

Author: Jeffrey Alford, Naomi Duguid
 Source: From Fine Cooking 47, pp. 72-76
 October 1, 2001

Lefse - Schultz Family Recipe

Ingredients

- | | |
|--|-------------|
| 4 cups potatoes (about 9 - 10 medium Idaho, no salt added) | 1 tsp salt |
| 6 Tbs heavy cream | 2 tsp sugar |
| 5 Tbs butter, melted | 1 cup flour |

Procedure

- 1 Cook the potatoes in water with no salt until tender. Rice the potatoes and divide into 3 cups and 1 cup. Beat 1 cup riced potatoes, cream, butter, salt and sugar.
- 2 Add remaining 3 cups riced potatoes. Slowly add the flour to mixture using a large spoon if too heavy for mixer. Make sure flour is well blended and dough is body temperature.
- 3 When all mixed, divide dough into 3 parts. Wrap in Saran wrap and roll into logs. Keep dough in refrig. until ready to roll out. Take one roll and cut into 12 - 18 equal pieces and cover dough to keep from drying out.
- 4 Lightly coat surface with flour and roll out 1 piece of dough until round and thin. A rolling pin cover helps keep the dough from sticking. The key is to let dough to warm.
- 5 Flip once while rolling out until you have a 10 inch round circle.
- 6 Carefully lift and transfer to a preheated 400 -500 degree griddle. Flip once when surface has light brown freckles. Transfer lefse to clean flour sack towel, fold in half, cover and let cool before storing. Store folded lefse in sandwich bags. Can be stored in refrig for immediate use or frozen.
- 7 Helpful Hints:
- 8 Rice potatoes while hot
- 9 Fill cups firmly when measuring potatoes

- 10 Roll out lefse and bake ASAP after adding flour to mixture before dough gets to moist
- 11 Works well to have one person rolling out lefse and the other baking
- 12 1.15 hours rolling and baking time with 2 people

Servings: 1

Reviews

★★★★★ This is a staple in Geoff's family for the holidays so I figured I better learn to make them. Once you have tried them once you realize that they are not to difficult to make it just takes time. My family now requests them too as they are yummy. - Sue 6/2/2012

Pizza Dough - House Recipe (The Best)

Comments

Adapted from March 2007 Bon Appetit - Giada De Laurentiis

Ingredients

¾ cup	warm water (105 F - 115 F)	¾ tsp	salt
1 envelope	yeast	3 Tbs	olive oil
1 tsp	sugar	2 cups	all-purpose flour

Procedure

- 1 In a measuring cup put salt, sugar, warm water and yeast to proof for five minutes. Once proofed and in the 3T of olive oil.
- 2 Put 2 cups of a flour in a large bowl.
- 3 Once the yeast has proofed add the mixture to the flour and stir to combine. The dough should not be to sticky to knead, if so add more flour at a Tablespoon at a time.
- 4 Knead until smooth and elastic.
- 5 Coat lightly with olive oil and cover the bowl with plastic wrap.
- 6 Rise dough in a warm draft free place for one hour. Punch down and divide into 2 equal pieces. Let rest covered for 15 minutes before rolling out.
- 7 Roll out on a lightly floured surfaced starting in the center and rolling outward.
- 8 Place on parchment paper or cornmeal coated cookie sheet.
- 9 Add favorite toppings and cook at 425 degrees on pizza stone or on center rack of oven for 12 - 15 minutes.
- 10 Makes two 9 x 13 size thin crust pizzas

Servings: 1

Degree of Difficulty: Easy

Reviews

★★★★★ Really easy - Sue 8/16/2010

Rosemary and Parmesan Focaccia - Gourmet July 1997

Ingredients

2 ¼	active dry yeast	5 ½ cups	all-purpose flour
1 cup ounce	sugar	⅓ cup	olive oil
2 cups	water, warm (105 - 115 F)	2 Tbs	fresh rosemary, chopped
1 Tbs	table salt	2 Tbs	cornmeal

½ cup parmesan cheese, coarsely grated
coarse salt

freshly ground black pepper

Procedure

- 1 In a standing electric mixer fitted with paddle attachment beat together yeast, sugar and water and let stand for 5 minutes, or until foamy.
- 2 In a bowl stir together table salt and 5 cups flour.
- 3 Stir olive oil into yeast mixture. Change to the dough hook for the mixer.
- 4 Gradually add the flour to the yeast mixture and knead dough for about 2 minutes or until soft and slightly sticky.
- 5 Transfer the dough to a floured surface and knead in enough of the remaining flour (1/2 Cup) to form a soft but not sticky dough.
- 6 Form the dough into a ball and put in a oiled large bowl, turning to coat. Cover the bowl with saran wrap or kitchen towel and let dough rise in a warm place until doubled in bulk, about 45 minutes.
- 7 Transfer the dough once doubled to a lightly flour surface and divide in half.
- 8 Knead ½ of the rosemary into each half, about 1 minute. Form each half into a ball and invert bowl over them or cover with saran wrap and let the dough rest for 5 minutes for easier rolling.
- 9 Preheat oven to 450 degrees
- 10 Oil two 9x13 baking pans and sprinkle each with 1T cornmeal.
- 11 On a lightly floured surface with a floured rolling pin roll out the dough halves into 9x13 pans, make sure not to roll to thin. Cover each pan and let rise in warm place till doubled in bulk, about 20 minutes.
- 12 Sprinkle the doughs with the Parmesan and with coarse salt and pepper. Sprinkle with additional olive oil if you want.
- 13 With lightly oiled fingers make indentations, about ½ inch deep and 1 inch apart, all over the dough rectangles.
- 14 Bake in the middle of the oven for 12 minutes or until golden brown.
- 15 Remove the focaccias from the pans and cool on racks.

Servings: 1

Yield: 2 loaves

Rosemary Focaccia Bread - (Very Good)

Ingredients

1	tsp	honey	1	tsp	salt
1	package	dry yeast	1	tsp	fresh rosemary, chopped
1 ¼	cups	warm water, (100-110 degrees F)			cooking spray
1 ½	cups	flour, all-purpose	1	Tbs	extra virgin olive oil
2	Tbs	extra virgin olive oil	1	Tbs	fresh rosemary, roughly chopped
1	cup	all-purpose flour	½	tsp	kosher salt
½	cup	whole wheat flour	¼	cup	Parmesan cheese, coarsely grated

Procedure

- 1 Sponge:
- 2 Dissolve the honey and yeast in warm water in a large bowl and let stand for 5 minutes. Spoon in flour and oil to yeast mixture and stir until well combined. Cover and let rise in a warm place (85 degrees), free from drafts, for 1 hour.
- 3 Dough:
- 4 Stir in additional 1 cup of flour, whole wheat flour, salt and rosemary into yeast mixture. Beat with a mixer at medium speed for about 6 minutes or until the dough is smooth and elastic. Note, the dough will be very sticky. Cover and let rise in a warm place, free from drafts, for 1.5 hours or until doubled in size.
- 5 Preheat oven to 400 degrees.
- 6 Dough will still be very sticky after second rise. Scrap the dough into a 15x10 jelly roll pan that has been coated WELL with cooking spray. Gently press the dough into a 12x8 inch rectangle. Don't make to thin.
- 7 Brush the dough with 1T of olive oil, sprinkle with the rosemary, kosher salt and parmesan cheese. Cover, and let rest for

30 minutes.

8 Bake at 400 degrees for 20 to 25 minutes or until golden brown. Cool 5 minutes.

Servings: 1

Yield: 10 servings

Stove Top Bread - Kay on S/V Orenda (Great Recipe)

Ingredients

1 ¾ cups	Water (105 - 110 degree F)	3 Tbs	olive oil
3 Tbs	white or brown sugar heaping - can substitute honey	4 cups	flour (may need more)
1 Tbs	salt	2 packets	yeast (1/4 oz each) or one 11 gram packet of Fermipan yeast

Procedure

- 1 Mix together sugar or honey, salt and hot water. Sprinkle yeast on top and let proof for 10 minutes. Then add 3T of olive oil to mixture.
- 2 Place 3 cups of sifted flour in separate bowl.
- 3 Once the yeast has proofed, mix yeast mixture together with flour in a large bowl using a spatula or wooden spoon. Add enough flour that a ball forms and is not too sticky to knead. Knead in bowl, adding more flour as necessary, until you have an elastic dough.
- 4 Cover the bowl with a damp towel and let rise for about 1 hour in a warm, draft free environment until double in size.
- 5 After first rising turn dough on to a lightly floured surface and knead again making sure to remove all air bubbles. Add more flour, only if needed, if dough is too sticky and knead till you have a smooth and elastic dough. Too much flour can make dough tough.
- 6 Coat a 6 quart pot with olive oil. Place dough in pot and put the lid on and place in sun and let rise for another 75 to 90 minutes. (The dough should rise close to the top of pot. Time may vary.)
- 7 Once dough has risen to desired level, place pot on smallest burner on medium heat for 3 - 4 minutes. You should start to smell the bread cooking (but don't take lid off to peek.) Turn heat down to lowest setting and cook for a total of 50 minutes. Flip pot upside down on a cutting board and take bread out. Place bread back into pot with the other side down and cook for another 10 minutes with lid on. Remove lid and cook for another 3 - 5 minutes. Cool on wire rack.
- 8 Cooking times will vary based on different stoves, you will have to watch and adjust time. You want to cook the bread at the same heat you would cook rice. If you burn the bottom of the bread, try raising the pot off of the burner with a metal trivet and make sure burner is on lowest setting.

Servings: 1

Recipe Tips

Note: Can substitute ½ of white flour for whole wheat flour. One ¼ oz packet of yeast = 2 ¼ teaspoons. I also add wheat gluten with the flour which helps with the rising process. You can buy wheat gluten, which is a powder, in the baking section or health food section of a US grocery store.

Helpful Hint: To check to see if dough has risen enough for the first rising, press two of your fingers 1/2" into the center of the dough. Remove your fingers and if the indentations remain the dough is ready.

My Notes: I use honey instead of sugar with the yeast. I also coarsely chop ½ cup old fashion oatmeal and use 1 cup of whole wheat flour in the flour mixture. If I have wheat gluten I add 1T per every cup of flour. When kneading the dough for the second time I knead into the surface of the dough some oatmeal too.

Reviews

★★★★★ A must have recipe for any cruising boat. Takes a few times to perfect the recipe to your stove but worth the effort. - Sue 8/16/2010

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Muffins

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Banana Blueberry Muffins

Ingredients

2/3 cup milk	2/3 cup sugar
1/4 cup vegetable oil	2 1/2 tsp baking powder
1/2 cup mashed ripe bananas	1/2 tsp salt
1 egg	1/4 tsp nutmeg
2 cups flour	1 cup blueberries

Procedure

- 1 Heat oven to 400 degrees. Grease muffin pan and set aside.
- 2 Beat milk, oil, banana and egg in a large bowl. Stir in remaining ingredients except blueberries just until flour is moistened. Fold in blueberries and fill muffin pan.
- 3 Bake 18 - 20 minutes or until golden brown.

Servings: 12

Reviews

★★★★★ Sue 6/2/2012

Banana Chocolate Chip Muffins - Susan S/V Sea Trek (Good and Rich)

Ingredients

1/2 cup Unsalted butter (I use salted)	1 cup Whole Wheat Flour
1/2 cup Sugar	1 tsp Baking Soda
1/2 cup Brown Sugar	1/4 tsp Sea Salt
2 Eggs, Slightly beaten	1 tsp Vanilla
3 Medium Very Ripe Bananas, Mashed	3/4 cup Chocolate Chips or Nuts (Can use 1 cup if you love chocolate)
1 Tbs Apple Cider Vinegar	
1 cup White Flour	

Procedure

- 1 Grease and Flour either 2 loaf pans or a tin for 12 muffins and 2 little loaf pans. Preheat oven to 325 degrees.
- 2 Cream butter and sugar in a large bowl. Add the eggs and beat.
- 3 Add the bananas and vinegar to the butter mixture and beat well.
- 4 Sift flour, salt and baking soda together. Stir into batter. Add the vanilla and then mix in the chocolate chips or nuts.
- 5 Bake large loaves for 1 1/2 hours, the muffins 15 - 20 and small loaf pans for 20 - 25 minutes or until a toothpick inserted in the center comes out clean.

Servings: 1

Yield: 2 loaves

Recipe Tips

My Notes - I like to cook these in (4) 3 1/2 x 6 x 2" foil loaf pans. It took 25 minutes to cook them in my boat oven. Great way to use up overripe bananas.

Reviews

★★★★★ If you love chocolate and sweet these are for you. It took me 25 - 30 minutes at 350 to cook the muffins. - Sue 4/15/2011

Blueberry Muffin Mix Make Ahead - Elaine Waudby

Ingredients

DRY MIX		3 cups dry mix from above
7 cups flour, sifted		1 tsp baking powder
3 ½ cups sugar		½ tsp baking soda
1 tsp salt		1 egg, slightly beaten
1 lb butter or margarine		⅔ cup milk
4 cups rolled oats - old fashion not quick		1 cup blueberries
TO MAKE A BATCH OF MUFFINS:		

Procedure

- 1 Dry Mix - Sift flour and add sugar and salt and mix well. Cut in butter and add the oatmeal. Stir together and store in covered container in fridge for up to 3 months.
- 2 To make a batch of muffins - Measure out the dry mix and add the baking powder and baking soda. Add the beaten egg, milk and mixed until incorporated. Batter will be thick but should not be dry. If too dry add 1T of milk at a time until all the flour is incorporated. Add in the blueberries and gently stir in.
- 3 Put into greased muffin tins and bake 400 degrees for 20 - 25 minutes.
- 4 NOTE: One batch makes 6 muffin tops or 10 regular.

Servings: 1

Reviews

★★★★★ Super Easy - Sue 8/16/2010

Blueberry Muffins

Ingredients

1 ¾ cups all-purpose flour, sifted	¾ cup milk
½ tsp salt	1 tsp vanilla
2 ½ tsp baking powder	⅓ cup shortening, melted
½ tsp ground mace	1 cup blueberries
¾ cup sugar	granulated sugar
2 large eggs, beaten	

Procedure

- 1 Sift the first 5 ingredients together into a mixing bowl.
- 2 Combine eggs, milk and vanilla and add to the dry ingredients.
- 3 Add the shortening and mix only until the ingredients are blended. Stir in blueberries.
- 4 Drop batter into well greased muffin pan. Fill about ¾ full and sprinkle with ½ teaspoon sugar over each muffin.
- 5 Bake in preheated oven at 375 degrees for 20 to 25 minutes.

Servings: 1

Cranberry Yogurt Muffins (Very Good)

Ingredients

1 cup oatmeal	½ cup vegetable oil
1 cup vanilla yogurt	¾ cup brown sugar

Cranberry Yogurt Muffins (Very Good)

1 egg	½ tsp baking soda
1 cup flour	1 tsp baking powder
¾ tsp salt	1 cup dried cranberries

Procedure

- 1 Preheat oven to 400 degrees
- 2 In a large bowl soak oatmeal and yogurt for 5 minutes
- 3 Add oil, brown sugar and egg and beat well.
- 4 In another bowl sift together flour, salt, baking soda and powder. Mix in Cranberries, add to oatmeal mixture mixing till just incorporated.
- 5 Spoon into greased muffin tin and bake for 15 - 20 minutes.
- 6 Optional - Sprinkle tops with powdered sugar before serving.

Servings: 1

Reviews



I have made these for years and when I don't have vanilla yogurt I just use plain and add in some pure vanilla to taste. - Sue 6/2/2012

Source

Source: MJ from Hidden Lake Bed and Breakfast

Doughnut Muffins

Ingredients

For the muffins:	1 tsp ground nutmeg
12 oz (24 Tbs.) unsalted butter, warmed to room temperature	1-⅔ cups milk
1-¾ cups sugar	¼ cup buttermilk
4 large eggs	For dipping:
1 lb 11 oz. (6 cups) all-purpose flour	8 oz (16 Tbs.) unsalted butter; more as needed
1 Tbs plus 2 tsp. baking powder	2 cups sugar
½ tsp baking soda	2 Tbs ground cinnamon
1-¾ tsp salt	

Procedure

- 1 To make the muffins
- 2 Put a rack in the middle of the oven and heat the oven to 350°F. In a stand mixer or a large bowl, cream the butter and sugar. Beat in the eggs, one at a time, until just mixed in. Sift together the flour, baking powder, baking soda, salt, and nutmeg. Combine the milk and buttermilk. With a wooden spoon, mix a quarter of the dry ingredients into the butter mixture. Then mix in a third of the milk mixture. Continue mixing in the remaining dry and wet ingredients alternately, ending with the dry. Mix until well combined and smooth, but don't overmix. Grease and flour a standard-size muffin tin. Scoop enough batter into each tin so that the top of the batter is even with the rim of the cup, about ½ cup. (A #16 ice-cream scoop gives you the perfect amount.) Bake the muffins until firm to the touch, 30 to 35 min.
- 3 To finish
- 4 Melt the butter for the dipping mixture. Combine the sugar and cinnamon. When the muffins are just cool enough to handle, remove them from the tin, dip them into or brush them all over with the melted butter, and then roll them in the cinnamon sugar.

Oven Temperature: 350°F

Recipe Tips

Make Ahead Tips

You don't have to bake all the muffins right away; the batter will keep, covered and chilled, for up to three days in the refrigerator

Reviews

★★★★★ Unbelievably delicious. We make about half the cinnamon-sugar mixture and just coat the tops rather than the whole thing. Next time will try making mini ones and coating all sides. Really good! - Enna 6/4/2010

★★★★★ This is sooo good!!! Everyone just loved them. Thanks you for sharing, I would have kept this a secret!lol Will make this all the time! - wineandine 6/8/2010

★★★★★ OMG!!!! these are way better than a doughnut. heaven in a muffin. thank you!!! - trevino 9/11/2010

Source

Author: Kathleen Stewart

Source: From Fine Cooking 42, pp. 54-55

February 22, 2010

Author Notes

They may look like muffins, but a dunk in melted butter and a roll in cinnamon-sugar makes these luscious morsels taste more like donuts, without the hassle of deep-frying. We sell out of these muffins every morning at my Downtown Bakery and Creamery. Yields about 24 medium muffins.

Orange Cranberry Muffins

Ingredients

2 ¼ cups flour	2 Tbs butter
½ tsp salt	⅔ cup sugar
1 tsp baking soda	2 eggs, lightly beaten
2 tsp baking powder	1 cup buttermilk
2 tsp dried orange peel	½ tsp vanilla
1 cup dried cranberries	½ tsp orange extract

Procedure

- 1 Preheat oven to 400 degrees and grease or line muffin tin
- 2 In a bowl, stir together flour, salt, baking soda, baking powder and orange peel. Set aside
- 3 In a large bowl, cream together butter and sugar until light and fluffy.
- 4 Gently mix in eggs, buttermilk and extracts until blended.
- 5 Stir in dry ingredients just until the flour is combined.
- 6 Stir in cranberries.
- 7 Bake for 20 minutes or until lightly brown.

Servings: 12

Pineapple-Coconut Muffins

Comments

Flaked coconut and fresh pineapple give these muffins a taste of the tropics

Ingredients

For the muffins:	½ tsp baking soda
1 lb (3-½ cups) unbleached all-purpose flour	½ tsp table salt
4 tsp baking powder	1-⅓ cups granulated sugar

Pineapple-Coconut Muffins

- | | |
|---|--|
| 5 oz (10 Tbs.) unsalted butter, melted and cooled slightly | ¾ cup dried, sweetened, shredded or flaked coconut |
| 1 cup whole milk, at room temperature | For the glaze: |
| 1 cup crème fraîche or sour cream, at room temperature | 12-½ oz (3 cups) confectioners' sugar |
| 2 large eggs, at room temperature | 6 Tbs pineapple juice, more as needed |
| 1 large egg yolk, at room temperature | |
| 1-½ cups coarsely chopped fresh pineapple (or substitute canned pineapple, drained very well, and patted dry) | |

Procedure

- 1 Make the muffins
- 2 Position a rack in the center of the oven and heat the oven to 350°F. Lightly oil (or spray with cooking spray) the top of a standard 12-cup muffin tin (cups should be 2-¾ inches across and about 1 inch deep) and line with paper or foil baking cups.
- 3 In a large mixing bowl, sift together the flour, baking powder, baking soda, and salt; mix well. In a medium mixing bowl, whisk together the sugar, butter, milk, crème fraîche or sour cream, eggs, and egg yolk until well combined.
- 4 Pour the wet ingredients into the dry and fold gently with a rubber spatula just until the dry ingredients are mostly moistened (the batter will be lumpy). There should still be quite a few streaks of dry flour.
- 5 Sprinkle the pineapple and coconut onto the batter, and fold them in until just combined. (The batter will be lumpy; don't try to smooth it out.) Do not overmix.
- 6 Use an ice cream scoop if you have one with a "sweeper" in it; otherwise, use two spoons to spoon the batter into the muffin cups, distributing all of the batter evenly. The batter should mound higher than the rim of the cups by about ¾ inch. Bake until the muffins are golden brown and spring back lightly when you press the middle, 30 to 35 minutes. (The muffin tops will probably meld together.) Let the tin cool on a rack for 15 to 20 minutes.
- 7 Glaze the muffins
- 8 Put the confectioners' sugar in a small mixing bowl. Add the pineapple juice and whisk until smooth. The glaze should be thin enough that it will drip off a spoon; if it's more like a spreadable icing, thin it with more pineapple juice, 1 Tbs. at a time.
- 9 When the muffins have cooled down but are still slightly warm, use a table knife to separate the tops, and then invert the pan and pop out the muffins. Put the muffins on a rack over foil to catch any glaze that drips off. Dab the glaze on the muffins with a pastry brush, or spoon the glaze on and let it drip over the sides. It should leave a smooth, somewhat translucent coating. You may not need all of the glaze. Wait 20 to 30 minutes for the glaze to set; it won't dry completely.

Source

Author: Joanne Chang
Source: Fine Cooking

Quick Cheese Muffins - Cook's Illustrated

Comments

September 2007

Ingredients

- | | |
|---|---|
| 2 oz Parmesan cheese, shredded on large holes of box grater (about ⅔ cup) | 4 oz extra-sharp cheddar cheese, cut into ¼-inch cubes, or mild Asiago, crumbled into ¼-inch pieces (about 1 cup) |
| 3 cups unbleached all-purpose flour (15 ounces) | 1 ¼ cups whole milk |
| 1 Tbs baking powder | 3 Tbs unsalted butter, melted |
| ¼ tsp cayenne pepper | 1 large egg beaten lightly |
| 1 tsp table salt | ¾ cup sour cream |
| ⅛ tsp ground black pepper | |

Procedure

- 1 Adjust oven rack to middle position; heat oven to 375 degrees. Spray standard-sized muffin pan with nonstick cooking spray, then sprinkle each muffin cup with about 1 teaspoon of Parmesan. Tap and shake pan so that cheese evenly coats sides and bottom of each cup.
- 2 In large bowl, whisk flour, baking powder, cayenne, salt, and pepper to combine. Using rubber spatula, mix in cheddar or Asiago, breaking up clumps, until cheese is coated with flour. In medium bowl, whisk together milk, butter, egg, and sour cream. Using rubber spatula, gently fold wet ingredients into dry ingredients until just combined (batter will be heavy and thick). Do not overmix. Using $\frac{1}{4}$ -cup measure or ice-cream scoop, divide batter evenly among muffin cups, dropping batter to form mounds. Do not level or flatten surfaces of mounds. Sprinkle remaining Parmesan evenly over surface of batter.
- 3 Bake until deep golden brown and toothpick or skewer inserted in center of muffin comes out clean, 20 to 25 minutes, rotating pan halfway through baking. Cool in pan on wire rack 5 minutes; invert muffins from pan and continue to cool until warm, about 30 minutes.
- 4 NOTE: If using Asiago, choose a mild supermarket cheese that yields to pressure when pressed. Aged Asiago that is as firm as Parmesan is too sharp and piquant for these muffins. If, when testing the muffins for doneness, the toothpick comes out with what looks like uncooked batter clinging to it, try again in a different—but still central—spot; if the toothpick hits a pocket of cheese, it may give a false reading. The texture of these muffins improves as they cool, so resist the urge to eat them while piping hot. Leftover cheese muffins are excellent toasted; toast halved muffins in a toaster oven or on a baking sheet in a 425-degree oven for 5 to 10 minutes. The muffins are best made with whole milk but will work with 2 percent milk. Do not use skim milk.

Servings: 1

Other

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Baked French Toast

Ingredients

- | | |
|---|--------------------------------|
| * 1 large loaf French or Italian bread, cut into 1 ½ " thick slices | * 1/4 teaspoon mace |
| * 6 eggs | * 1/4 cup maple syrup |
| * 2 cups milk | TOPPING |
| * 1 cup half-and-half cream | ½ cup (1 stick) butter, melted |
| * 2 teaspoons vanilla extract | 2 tablespoons maple syrup |
| * ¼ teaspoon ground cinnamon | 1 cup brown sugar |
| * ¼ teaspoon nutmeg | 1 cup chopped pecans |

Procedure

- 1 The night before, generously butter a 9x13 inch baking dish. Arrange the slices of bread in the bottom. Push slices together to eliminate open spaces between the slices. In a large bowl, beat together eggs, milk, cream, vanilla, cinnamon, nutmeg, mace and syrup. Pour over bread slices, cover, and refrigerate overnight.
- 2 Topping - In a small bowl mix the topping ingredients together. Spread evenly over the bread. Cover and refrigerate overnight.
- 3 Bake in preheated oven, uncovered, for 40 minutes or until top is puffed and golden brown. Remove from the oven and cool 5 minutes. Cut into 8 pieces.
- 4 Garnish with fresh fruit and serve with warm maple syrup.

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Reviews

★★★★★ This was one of my favorite dishes at a B&B I stayed at frequently in Southern Illinois. - Sue 1/9/2011

Source

Author: Hidden Lake B&B

Blueberry Buckle -Elaine Waudby (Very Good)

Ingredients

- | | |
|-------------------------------------|-------------------------------------|
| ¾ cup sugar | 2 cups blueberries, fresh or frozen |
| ¼ cup butter or margarine, softened | Topping: |
| 1 egg, room temperature | ½ cup sugar |
| ½ cup milk | ⅓ cup flour, sifted |
| 2 cups flour, sifted | ¼ cup butter or margarine, softened |
| 2 tsp baking powder | ½ tsp cinnamon |
| ½ tsp salt | |

Procedure

- 1 Preheat oven to 375 degrees.
- 2 In a mixer, mix together the sugar and butter until well incorporated. Add in the egg and mix well. Stir in the milk.
- 3 Sift together the flour, baking powder and salt. Slowly stir into mixture until incorporated. Be careful not to overmix.
- 4 Stir in the blueberries by hand.
- 5 Spread batter into a greased and floured 9 inch pan.
- 6 Mix the ingredients for the crumb topping together till it resembles coarse cornmeal and spread on top of batter.
- 7 Bake at 375 degrees for 45 - 50 minutes or until toothpick comes out clean.

Servings: 9

Reviews



I grew up eating this and love it. Anytime I make it everyone loves it too. - Sue 8/16/2010

Cowboy Quiche

Ingredients

1	whole Unbaked Pie Crust (enough For A Deep Dish Pan)	8	whole Large Eggs
2	whole Yellow Onions, Sliced	1-½ cup	Heavy Cream Or Half-and-Half
2 Tbs	Butter		Salt And Pepper, to taste
8	slices Bacon	2	cups Grated Sharp Cheddar Cheese

Procedure

- 1 Fry the onions in the butter in a large skillet over medium-low heat for at least 15 to 20 minutes (maybe longer), stirring occasionally, until the onions are deep golden brown. Set aside to cool.
- 2 Fry the bacon until chewy. Chop into large bite-sized pieces and set aside to cool.
- 3 Preheat the oven to 400 degrees. Roll out the pie crust and press it into a large fluted deep tart pan (or a deep dish pie pan).
- 4 Whip the eggs, cream, salt and pepper in a large bowl, then mix in the onions, bacon, and cheese. Pour the mixture into the pie crust.
- 5 Place the pan on a rimmed baking sheet, cover lightly with aluminum foil, and bake it for about 40 to 45 minutes. Remove the foil and continue baking for 10 to 15 minutes, or until the quiche is set and the crust is golden brown. (The quiche will still seem slightly loose, but will continue to set once remove from the oven.)
- 6 Remove from the oven and allow to sit for 10 to 15 minutes. If using a tart pan, remove the quiche from the pan, cut into slices with a sharp serrated knife, and serve!

Degree of Difficulty: Easy

Source

Author: Pioneer Woman

Web Page: <http://thepioneerwoman.com/cooking/2013/06/cowboy-quiche/#recipe-form-274191>

Granola - Diane S/V SeaCamp

Ingredients

½ cup	honey	5 cups	rolled oats
¼ cup	fruit concentrate	½ cup	chopped nuts
2 Tbs	oil		dried fruit of choice

Procedure

- 1 Combine honey, juice and oil. Heat over medium heat until warm but not boiling. Pour over oats in a large bowl and stir until combined.
- 2 Add nuts and bake at 350 degrees for 30 - 45 minutes, stirring frequently until brown and crisp.
- 3 Cool and add fruit.
- 4 Can use quick oats but rolled work best.

Servings: 1

Potato Bacon Casserole

Ingredients

4 cups frozen shredded hash brown potatoes	1 can (12 fl. oz.) evaporated milk
½ cup finely chopped onion	1 large egg, lightly beaten or ¼ cup egg substitute
8 oz bacon or turkey bacon, cooked and crumbled	1 ½ tsp seasoned salt
1 cup (4 oz.) shredded cheddar cheese	

Procedure

- 1 PREHEAT oven to 350° F. Grease 8-inch-square baking dish.
- 2 LAYER ½ potatoes, ½ onion, ½ bacon and ½ cheese in prepared baking dish; repeat layers. Combine evaporated milk, egg and seasoned salt in small bowl. Pour evenly over potato mixture; cover.
- 3 BAKE for 55 to 60 minutes. Uncover; bake for an additional 5 minutes. Let stand for 10 to 15 minutes before serving.

Degree of Difficulty: Easy

Oven Temperature: 350°F

Sausage and Potato Breakfast Casserole - Epicurious.com

Ingredients

1 lb Bulk Breakfast Hot Sausage (Can use mild)	1 lb Frozen Shredded Hash Brown Potatoes
2 Tbs Flour	4 Green Onions
1 ½ cups Whole Milk (Can substitute 2%)	1 ¼ cups Sharp Cheddar Cheese, Grated

Procedure

- 1 Preheat oven to 350 degrees. Butter a 8X8X2 glass baking dish.
- 2 Cook sausage in a heavy large skillet over medium-high heat until brown, breaking into small pieces, about 5 minutes.
- 3 Mix in flour and then milk into the sausage. Cook until the mixture thickens and comes to boil, stirring occasionally, about 5 minutes.
- 4 Salt and pepper the potatoes and arranged in bottom of prepared dish. Top with ⅓ of the green onions, 1 cup cheese, ⅓ of green onions, sausage mixture and remaining ¼ cup of cheese.
- 5 Bake casserole until potatoes are tender, about 45 minutes. Sprinkle with remaining green onions and serve.
- 6 Variation - Use southern style hash browns instead of shredded. Use combination of cheese like Jack, Asiago, Mozz and Cheddar. Mix the first layer of green onion in with the potatoes.
- 7 ***** Can be made the night before*****

Servings: 6

Rolls & Biscuits

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Biscuits and Gravy - Judy S/V Lone Star Love

Ingredients

1 lb sausage	3 cups milk (may need 4 cups of milk)
1 can Rotel	Bisquick® baking mix
1 cup flour	

Procedure

- 1 Make biscuits of your choice. If using Bisquick substitute milk for water in directions. Use glass or biscuit cutter to cut and bake according to directions.
- 2 Gravy:
- 3 Brown 1 pound of sausage and do not drain. Add 1 can Rotel and ¼ cup flour at a time stirring till you have a paste consistency in skillet. Usually about 1 cup of flour in total.
- 4 Add milk slowly to paste stirring continuously. You may need up to 4 cups of milk to reach desired consistency. Salt, Pepper and tabasco to taste.
- 5 Serve over hot buttered biscuits.

Servings: 1

Cinnamon Rolls - Linda S/V Expectations

Ingredients

1 cup Butter	½ cup sugar
1 cup brown sugar, packed	2 Tbs yeast (Rapid or Regular)
1 cup walnuts or pecans, Chopped	1 tsp salt
1 cup raisin	½ cup water
2 Tbs cinnamon	½ cup milk
⅓ cup butter, melted	½ cup butter
5 cups flour	2 each eggs

Procedure

- 1 Melt 1 cup butter in a 9x13 baking pan, making sure to grease all sides. In a bowl, combine brown sugar, nuts, raisins, and cinnamon. Set aside.
- 2 In a large bowl, combine 2 cups flour, ½ cup granulated sugar, undissolved yeast, and salt. Heat water, milk, and ½ cup butter until very warm (120 - 130 Degrees). Butter does not have to melt. Stir into dry ingredients. Stir in eggs and enough of the remaining flour to make a soft dough. (Can add up to an additional ½ cup of flour as needed). Knead on a lightly floured surface until smooth, 4-6 minutes. Cover and let rise 10 minutes.
- 3 Roll dough to 22" x 10" rectangle. Brush with ⅓ cup melted butter. Evenly sprinkle with mixture of brown sugar, nuts, raisins, and cinnamon. Beginning at long end, roll up tightly, as for jelly roll. Pinch seams to seal. With a sharp knife, cut roll into 15 pieces. Place the cut side up in the buttered pan. Cover, let rise in warm, draft free place for about 30 - 60 minutes.
- 4 Bake at 375 degrees for 30 minutes or until done. Cool for 5 minutes. Loosen from sides of pan with a knife. Remove from pan by inverting onto a foil lined cutting board.

Servings: 1

Mayonnaise Biscuits - Allrecipes (Super Easy and Good)

Ingredients

2 cups self-rising flour
1 cup milk

6 Tbs mayonnaise regular or low fat (6T = ¼ cup + 2T)

Procedure

- 1 Preheat oven to 400 degrees.
- 2 In a large bowl stir together flour, milk and mayonnaise until just blended.
- 3 Drop by spoonfuls onto lightly greased baking sheet.
- 4 Bake for 12 minutes or until golden brown.

Servings: 12

Recipe Tips

You make your own self rising flour - 2 cups all purpose flour, 1T baking powder, 1t salt
Full recipe makes 12 biscuits.

Reviews

★★★★★ Easy to make and great for the boat. - Sue 5/1/2011

Sticky Buns with Pecans for Freezing

Comments

Why this recipe works:

*In developing our sticky buns recipe, we tested a series of ingredients and settled on a buttermilk base that left the buns' flavor and texture rich but not heavy and the crumb tender and light. Six tablespoons of melted butter and four eggs l...(more)
Makes twelve 3 ½-inch buns*

This recipe has four components: the dough that is shaped into buns, the filling that creates the swirl in the shaped buns, the caramel glaze that bakes in the bottom of the baking dish along with the buns, and the pecan topping that garnishes the buns once baked. Although the ingredient list may look long, note that many ingredients are repeated.

Ingredients

Ingredients

	Dough		Cinnamon-Sugar Filling
3	large eggs at room temperature	¾ cup	packed light brown sugar (5 ¼ ounces)
¼ cup	granulated sugar	2 tsp	ground cinnamon
¾ cup	buttermilk at room temperature	¼ tsp	ground cloves
1 ¼ tsp	table salt		pinch table salt
2 ¼ tsp	instant yeast	1 Tbs	unsalted butter , melted
4 ¼ cups	unbleached all-purpose flour (21 ¼ ounces), plus additional for dusting work surface		Pecan Topping
6 Tbs	unsalted butter , melted and cooled until warm	3 Tbs	unsalted butter
	Caramel Glaze	¼ cup	packed light brown sugar (1 ¾ ounces)
6 Tbs	unsalted butter	3 Tbs	corn syrup , light or dark
¾ cup	packed light brown sugar (5 ¼ ounces)		pinch table salt
3 Tbs	corn syrup , light or dark	1 tsp	vanilla extract
2 Tbs	heavy cream	¾ cup	pecans (3 ounces), toasted in a skillet over medium heat until fragrant and browned, about 5 minutes, then cooled and coarsely chopped
	pinch table salt		

Procedure

- 1 For the dough: In bowl of standing mixer, whisk eggs to combine; add buttermilk and whisk to combine. Whisk in sugar, salt, and yeast. Add about 2 cups flour and butter; stir with wooden spoon or rubber spatula until evenly moistened and

combined. Add all but about $\frac{1}{4}$ cup remaining flour and knead with dough hook at low speed 5 minutes. Check consistency of dough (dough should feel soft and moist but should not be wet and sticky; add more flour, if necessary); knead at low speed 5 minutes longer (dough should clear sides of bowl but stick to bottom). Turn dough out onto lightly floured work surface; knead by hand about 1 minute to ensure that dough is uniform (dough should not stick to work surface during hand kneading; if it does stick, knead in additional flour 1 tablespoon at a time).

- 2 Lightly spray large bowl or plastic container with nonstick cooking spray. Transfer dough to bowl, spray dough lightly with cooking spray, then cover bowl tightly with plastic wrap and set in warm, draft-free spot until doubled in volume, 2 to 2 $\frac{1}{2}$ hours.
- 3 For the glaze: Meanwhile, combine all ingredients for glaze in small saucepan; cook over medium heat, whisking occasionally, until butter is melted and mixture is thoroughly combined. Pour mixture into nonstick metal 13- by 9-inch baking dish; using rubber spatula, spread mixture to cover surface of baking dish. Set baking dish aside.
- 4 To assemble, store, and reheat buns: For filling, combine brown sugar, cinnamon, cloves, and salt in small bowl and mix until thoroughly combined, using fingers to break up sugar lumps; set aside. Turn dough out onto lightly floured work surface. Gently shape dough into rough rectangle with long side nearest you. Lightly flour dough and roll to 16 by 12-inch rectangle. Brush dough with 1 tablespoon melted butter, leaving $\frac{1}{2}$ -inch border along top edge; with butter remaining on brush, brush sides of baking dish. Sprinkle filling mixture over dough, leaving $\frac{3}{4}$ -inch border along top edge; smooth filling in even layer with hand, then gently press mixture into dough to adhere. Beginning with long edge nearest you, roll dough into taut cylinder. Firmly pinch seam to seal and roll cylinder seam side down. Very gently stretch to cylinder of even diameter and 18-inch length; push ends in to create even thickness. Using serrated knife and gentle sawing motion, slice cylinder in half, then slice each half in half again to create evenly sized quarters. Slice each quarter evenly into thirds, yielding 12 buns (end pieces may be slightly smaller).
- 5 Arrange buns cut side down in prepared baking dish; cover tightly with plastic wrap and set in warm, draft-free spot until puffy and pressed against one another, about 1 $\frac{1}{2}$ hours. Place baking dish in freezer; store for up to 1 month.
- 6 To bake, adjust oven rack to middle position and heat oven to 350 degrees. Remove buns from freezer, remove plastic wrap, wrap dish tightly with foil, and set on baking sheet. Bake buns for 30 minutes, then remove foil and continue to bake until golden brown and center of dough registers about 180 degrees on instant-read thermometer, about 20 minutes longer. Cool on wire rack 10 minutes; invert onto rimmed baking sheet, large rectangular platter, or cutting board. With rubber spatula, scrape any glaze remaining in baking dish onto buns; let cool while making pecan topping.
- 7 For the topping: Combine butter, brown sugar, corn syrup, and salt in small saucepan and bring to simmer over medium heat, whisking occasionally to thoroughly combine. Off heat, stir in vanilla and pecans until pecans are evenly coated. Using soup spoon, spoon heaping tablespoon nuts and topping over center of each sticky bun. Continue to cool until sticky buns are warm, 15 to 20 minutes. Pull apart or use serrated knife to cut apart sticky buns; serve.

Servings: 12

Reviews



My sister makes these every Christmas and they are so good. Even better you can make them ahead of time.
- Sue 12/26/2011

Source

Author: Cook's Illustrated
Source: Published May 1, 2007.

Waffles & Pancakes

Light, Crisp Waffles	57
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Light, Crisp Waffles

Ingredients

3-½ oz (¾ cup) bleached all-purpose flour	¼ cup milk
1 oz (¼ cup) cornstarch	6 Tbs vegetable oil
½ tsp salt	1 large egg, separated
½ tsp baking powder	1 Tbs sugar
¼ tsp baking soda	½ tsp vanilla extract
¾ cup buttermilk	

Procedure

- 1 Heat the oven to 200°F and heat the waffle iron. Mix the flour, cornstarch, salt, baking powder, and baking soda in a medium bowl. Measure the buttermilk, milk, and vegetable oil in a Pyrex measuring cup; mix in the egg yolk and set aside.
- 2 In another bowl, beat the egg white almost to soft peaks. Sprinkle in the sugar and continue to beat until the peaks are firm and glossy. Beat in the vanilla.
- 3 Pour the buttermilk mixture into the dry ingredients and whisk until just mixed. Drop the whipped egg white onto the batter in dollops and fold in with a spatula until just incorporated.
- 4 Pour the batter onto the hot waffle iron (mine takes about ⅔ cup) and cook until the waffle is crisp and nutty brown (follow the manufacturer's instructions for timing at first and then adjust to your liking). Set the waffle directly on the oven rack to keep it warm and crisp. Repeat with the remaining batter, holding the waffles in the oven (don't stack them). When all the waffles are cooked, serve immediately.

Yield: four or five 8-inch waffles.

Degree of Difficulty: Easy

Recipe Tips

Variations

Whole-Grain Waffles

Add ¼ cup wheat germ to the dry ingredients.

Chocolate Chip Waffles

Stir ½ cup coarsely chopped chocolate chips (or ½ cup mini chocolate chips) into the batter.

Cornmeal Waffles

Substitute ½ cup cornmeal for ½ cup of the flour (keep the cornstarch).

Cranberry Orange Waffles

Stir 2 tsp. finely grated orange zest and ½ cup coarsely chopped dried cranberries into the batter.

Reviews

- ★★★★★ paraleepw, 3/22/2009 I LOVE this recipe and use it exclusively now. The first time, I thought the waffles tasted a little too much like oil though, so the next time, I mixed it up with melted butter instead and WOW! I love butter though, so be prepared. You don't need to add anything to the tops of the babies before chowing down. Thank you so much! - 9/11/2010
- ★★★★★ audrey629, 4/3/2010 Best waffle I have ever made. This is the recipe I will to whenever we're craving waffles. Yum! - 9/11/2010
- ★★★★★ DJ, 4/28/2010 Waffles as they should be-light and crispy beyond belief. The waffle recipe I've been searching to find for many years. I made the cornmeal variation using stoneground cornmeal-so they were crispy and crunchy. Another fabulous recipe from Pam Anderson. - 9/11/2010
- ★★★★★ jimmy, 6/13/2010 I've been a waffle fanatic all my life 71 years and this is the best crisp, light waffle I've ever eaten. - 9/11/2010

Source

Author: Pamela Anderson

Source: From Fine Cooking 47, pp. 62-65

November 1, 2001

Author Notes

Serve with melted butter and warm maple syrup, or try making your own Brown Sugar Syrup.

Maple Apple Pancake**Ingredients**

2	large eggs (at room temperature if possible)	1-½ Tbs (3/4 oz.) unsalted butter
1-¼ oz (1/4 cup)	all-purpose flour	½ large firm eating apple (I like Gala), cored and thinly sliced
¼ cup	heavy cream	Cinnamon sugar or confectioners' sugar and cinnamon for dusting
¼ cup	pure maple syrup	
½ tsp	kosher salt	

Procedure

Heat the oven to 425°F. Combine the eggs, flour, cream, maple syrup, and salt in a blender. Blend on high to combine well. Melt the butter in an 8-inch (measured across the top of the pan) heavy-duty ovenproof nonstick skillet (such as an omelet pan) over medium heat. Add the apple slices and sauté until soft and slightly browned, 5 to 7 minutes. Whiz the batter in the blender again until frothy, about 30 seconds. Pour the batter into the skillet (coax a few apples back to the center of the pan with a heatproof spatula), let the skillet sit for just a few seconds, and transfer it to the oven. Bake until the pancake is puffed, golden, and set, 12 to 15 minutes. Remove the skillet and let the pancake cool for a few minutes in the pan (it will deflate). Slide a flexible spatula or two under it and transfer to a cutting board. Sprinkle generously with cinnamon sugar or confectioners' sugar and a little cinnamon, cut into wedges, and serve warm.

Servings: 3

Degree of Difficulty: Easy

Oven Temperature: 425°F

Reviews

★★★★★ Simple to make, easy to love! - Fine Cooking Review 1/9/2011

★★★★★ This makes a fabulous Sunday morning breakfast. It is quick and simple to make, yet seems very special. It would be a great quick dessert for unexpected guests. But this recipe is way, way too small for 3 people in our house. - Fine Cooking Review 1/9/2011

Source

Author: Susie Middleton

Source: Fine Cooking 77

Waffles**Ingredients**

1 ¾ cups	Flour, Sifted	1 ¾ cups	milk
3	tsp baking powder	⅓	cup vegetable oil
½	tsp salt	2	each egg white, Stiffly beaten
2	each egg yolk, beaten		

Procedure

- 1 Mix dry ingredients
- 2 Combine yolks, milk and oil
- 3 Combine dry and liquid ingredients.
- 4 Fold in egg whites

Servings: 8

Source

Source: Better Homes & Gardens Cookbook

Cheese and Yogurt Making

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Yogourmet - Sour Cream and Soft Cheese Starter Directions	61
Yogurt ala Soggy Paws	62

Ricotta and Cottage Cheese

Ingredients

- | | |
|----------------------------------|------------------------------|
| 1 quart Full Cream Powdered Milk | 1/8 tsp Salt |
| 1 1/2 Tbs distilled vinegar | 1/8 tsp Strained lemon Juice |

Procedure

- 1 Place milk, vinegar and lemon juice in a pan over low heat. Heat slowly to about 200 degrees or until little bubbles appear around the edge of the pan. (Try not to boil it)
- 2 Remove from heat and cover and let stand in a spot where the temperature is around 80 -100 degrees for 6 or so hours.
- 3 The curd will float on the whey. Separate the two with a mesh strainer or cheese cloth. Decide how dry you want it.
- 4 Place the curd in a container, fluff with a fork and add 1/8 tsp. salt.
- 5 Cheese is best after chilling for 24 hours and will keep in the refrig for 5 days.

Servings: 1

Yogourmet - Yogurt Starter Culture Directions

Procedure

- 1 Use 5g (one packet) of starter per liter or quart of milk
- 2 Heat milk to 180 degree F (82 degree C) or bring to boiling point. Then let cool to 108-112 degree F (42-44 degree C)
- 3 Dissolve 5g of culture with a small amount of the lukewarm milk in a cup, then pour back into the liter or quart of milk. Mix well
- 4 I, pour the mixture into a glass jar and wrap the jar in a towel and let sit in our boat oven for 8 hours. Then keep the container unopened and place into refrigerator overnight.
- 5 Should be thick by the morning and can add flavors or fruit at this point.
- 6 SAVE 1/4 CUP FOR NEXT BATCH
- 7 NOTE: I find that powdered whole milk makes thicker yogurt

Servings: 1

Yogourmet - Sour Cream and Soft Cheese Starter Directions

Comments

Makes homemade cheese spread, buttermilk or sour cream

Procedure

- 1 Use 5g of starter (one packet) per liter or quart of milk
- 2 Cheese
- 3 Heat milk to 180 degree F (82 degree C) or to the boiling point. Cool down to 73 - 77 degree F (23-25 degree C)
- 4 Dissolve 5g of culture in a small amount of the cooled milk in a cup. Pour back into the liter or quart of milk and mix well.
- 5 Pour the inoculated milk into a clean container, cover and let stand at room temperature until curds form. Approximately 16-18 hours.
- 6 Pour the curds into a clean cotton bag. Hang to drain for 6-8 hours. Remove curd and refrigerate. When cool, add seasonings and enjoy.
- 7 Buttermilk
- 8 Follow the same first 3 steps as above for the cheese.
- 9 Refrigerate after 8 hours to stop the process.
- 10 Stir to liquefy. Drink or use in recipes as directed.

- 11 Sour Cream
- 12 Same directions as for the buttermilk but use light cream instead of milk
- 13 NOTE: I have used powdered whole milk and I let the mixture stand at room temperature in a glass jar for about 2 days depending on the temperature and then refrigerate overnight without opening or shaking contents. By using the glass jar I can see how solid the mixture is becoming and use that as judge of when to stop the process. It was trial and error for the first few times. I also have used a new dried culture each time as I have had mixed results by starting a new batch with ¼ cup of the old culture. Our problem was, I believe, is that we did not use the sour cream fast enough and the culture was to old. It lasts about 4-6 days in boat refrig.

Servings: 1

Yogurt ala Soggy Paws

Ingredients

4 cups Milk	¼ cup Yogurt
1 cup Dry Milk Powder	

Procedure

- 1 In the morning, mix the dry milk powder with the 4 cups milk and bring to a 180 degrees. Remove pan from heat and cool to 115 degrees. (Can touch pan with your hand)
- 2 Add the yogurt and stir well.
- 3 Pour into glass jars or plastic containers with lids or a wide mouth thermos.
- 4 Wrap each container in a towel and put them away from the breeze.
- 5 Leave all day and in the evening, without opening or shaking contents, put jars in the refrig. By the morning yogurt will be chilled, set and ready to use.
- 6 Put ¼ cup yogurt in a separate container and keep in refrig to use as starter for next batch.
- 7 If the yogurt is not as thick as desired, mix 2 teaspoons unflavored gelatin with ¼ cup cold water. Stir into yogurt and chill.
- 8 NOTE: Can use milk mixed from dry milk powder (including skim or low fat) or any whole, low fat or skim milk.

Servings: 1

Cocktails

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Bahama Mama

Ingredients

¾ ounce dark rum	1 dash Angostura Bitters
½ ounce Nassau Royale	½ ounce grenadine
2 ounces orange juice	¼ ounce lemon juice

Procedure

Shake with cracked ice. Serve in a tall glass. Garnish with orange slice and a cherry.

Servings: 1

Recipe Tips

If you don't have Nassau Royale you can use ¼ ounce Grand Marnier and ¼ ounce Cointreau.

Source

Author: Jan Robinson Yacht Vanity

Source: Sip to Shore

Champagne Cosmo

Ingredients

1-½ cups cranberry juice cocktail, chilled	2 bottles (750 ml) brut sparkling wine or Champagne, chilled
½ cup Grand Marnier	
3 Tbs fresh lime juice	
8 thin strips of lime zest (from 2 limes), each about ¼ inch wide and 3 inches long	

Procedure

Combine the cranberry juice, Grand Marnier, and lime juice in a small pitcher and mix well. Hold a lime strip over a tall Champagne flute, twist or tie it into a single knot to release the essential oils, and drop the zest into the flute. Repeat with the remaining zest and seven more flutes. Divide the juice mixture equally among the flutes. Top each flute with the sparkling wine (depending on the size of your flutes, you may not need all of the wine). Serve immediately.

Reviews

★★★★★ Bonams, 4/6/2009 Oh my goodness... this is the best tasting drink and if served in a martini glass, easily the most gorgeous! I've ordered it everywhere I go! And made it at home for every party I've thrown! - 9/11/2010

★★★★★ Elonios, 12/28/2009 Great drink-had these instead of mimosas the past two years for xmas. This year subbed pomegranate juice for the cranberry and orange juice for the grand marnier. Either way a lovely drink. - 9/11/2010

★★★★★ Marty57, 12/28/2009 This was great for the holidays! - 9/11/2010

★★★★★ SailingSue, 1/2/2010 Really yummy!!! - 9/11/2010

Source

Author: Susie Middleton

Source: From Fine Cooking 96, pp. 62

October 22, 2008

Author Notes

Sip this festive sparkler—a Champagne twist on a Cosmopolitan—before dinner or while you enjoy the first course.

Goombay Bash

Ingredients

1.25 ounces rum (dark or gold)	½ ounce lemon juice
¾ ounce coconut rum	dash of simple syrup or dash of grenadine
3 ounces pineapple juice	

Procedure

Shake well with cracked ice. Serve in a tall glass. Garnish with a cherry and piece of pineapple.

Servings: 1

Source

Author: Jan Robinson Yacht Vanity

Source: Sip to Shore

Author Notes

What a Party!!!

Mango Daiquiri

Ingredients

2 cups fresh mango peeled and chopped	Ice
⅔ cup lime juice	maraschino cherries for garnish
½ cup dark rum	mint for garnish
dash of triple sec	

Procedure

Fill the blender with ice. Add all the ingredients and blend until the mixture is thick and smooth. Pour into cocktail glasses and garnish with cherries and sprigs of mint.

Servings: 5

Source

Author: Shannon Webster Yacht Chaparral

Source: Sip to Shore

Mango Mania

Ingredients

1 cup fresh mango chunks, chilled	1.5 cups strawberries, fresh sliced and chilled
3 teaspoons lime juice, freshly squeezed and chilled	12 ounces diet ginger ale, chilled

Procedure

- 1 Put mango, lime juice, and strawberries in blender and whirl until smooth. Tilt blender and gradually pour in ginger ale down the side to avoid too much fizz.
- 2 Pour into glasses and serve.

Servings: 4

Source

Author: Jan Robinson Yacht Vanity
Source: Sip to Shore

Mango Margaritas

Ingredients

2	limes	1 ½ cups tequila
2 Tbs	coarse sugar (I use decorator's sugar, regular sugar will work fine though)	1 ½ cups triple sec
	Two 20-ounce jars mango chunks, drained	½ cup granulated sugar
	Ice, for blending	

Procedure

- 1 Begin by zesting the limes. Pour the coarse sugar over the lime zest and toss with your fingers to combine. Set aside.
- 2 Throw the mango into the blender. Top off the blender with ice. Pour the tequila and triple sec. Add the granulated sugar and squeeze in the juice of the limes. Blend until completely smooth, adding more ice if necessary to get it the consistency you want.
- 3 Use a piece of one of the limes to moisten the rim of the glasses. Dip the rims of the glasses in the lime sugar.
- 4 Pour the drinks and serve them immediately

Servings: 8

Total Time: 10 minutes

Source

Author: Ree Drummond
Source: The Pioneer Woman Episode: Frontier Fiesta

Nantucket Red

Ingredients

Champagne	Ice
1 ounce Vodka	Fruit Garnish
1 ounce Cranberry Juice	

Procedure

In a tall glass pour a generous amount of champagne over ice. Add vodka and cranberry juice. Garnish with fresh fruit.

Source

Author: Jane Glancy
Source: Sip to Shore

Peach-Papaya Coladas

Ingredients

7 ounces peach nectar	8 ounces rum
7 ounces papaya nectar	½ can cream of coconut (6 ounces)

ice

Procedure

Fill blender with ice and ingredients and whirl.

Servings: 4

Source

Author: Casey Miller Yacht fancy Free

Source: Sip to Shore

Pusser's Pain Killer

Ingredients

1 ounce cream of coconut

1 ounce orange juice

4 ounces pineapple juice

2 ounces Pusser's Rum

nutmeg (for garnish)

Procedure

Without ice shake, then pour into a glass filled with ice and garnish with freshly grated nutmeg.

Reckless Mary

Ingredients

24 ounces

V-8

¼ teaspoon black pepper

7 ounces

vodka

⅛ teaspoon salt

¾ ounce

lemon juice freshly squeezed

ice

1 drop

Worcestershire sauce

celery stalks for garnish

1 heaping teaspoon horseradish sauce

Procedure

Use a 1 quart container and mix all ingredients together. Pour over ice and garnish with celery stalk.

Servings: 6

Recipe Tips

I make them by the pitcher like this , because no one wants just one.

Source

Author: Mardy Array Yacht Emerald Lady

Source: Sip to Shore

Sangria

Ingredients

1 bottle inexpensive medium/light body red. (Don't spend more than \$8.)

2 oranges

1 lemon

¼ cup Triple Sec

⅛ cup sugar

Procedure

- 1 Slice 1 orange and lemon and place in a pitcher. Juice the second orange and pour into a pitcher.
- 2 Pour the triple sec and sugar into the pitcher and muddle the fruit and sugar.
- 3 Pour the bottle of wine into the pitcher and stir.
- 4 The most important part of this recipe is to chill for at least 2-3 hours or overnight.

Degree of Difficulty: Very easy

Recipe Tips

When scaling the recipe, you can cut down on the amount of sliced fruit. For example if you making 5 bottles worth of Sangria you could use 7 oranges and 3 lemons. Juice most of the oranges and slice only 3.

Reviews

★★★★★ A big hit for our Cinco de Mayo party. - 9/16/2010

Source

Author: Chef Justin

Author Notes

The two biggest mistakes people make when making sangria is first they put way to much fruit into the drink. Next thing you know you have a fruit salad in your wine glass, very unappealing. Second, they put ice or ginger ale into the sangria. All this does is water down the drink.

Simple Syrup

Ingredients

1 cup boiling water

1 cup sugar

Procedure

Simmer together until the sugar has dissolved. Cool. I like to use superfine sugar.

Yield: 1 cup

Vodka Sunset Shot

Ingredients

1 ounce vodka

1 ounce lime juice, freshly squeezed

1 ounce triple sec

ice

Procedure

Shake with ice, strain and have a shot.

Servings: 1

Dessert

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Cakes & Cupcakes

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Banana Split Cake

Comments

Elaine Waudby

Ingredients

1	yellow cake mix	1 large can	crushed pineapple, drained
2 packages	instant vanilla pudding	4 medium	bananas, sliced
2 cups	milk	9 oz	cool whip
1 lb	whipped cream cheese		nuts and maraschino cherries for garnish

Procedure

- 1 Bake yellow cake mix in a greased jelly roll pan and let cool.
- 2 Mix together pudding and milk and cream cheese. Spread over top of cooled cake.
- 3 Spread drained pineapple over the top of pudding mixture.
- 4 Slice the bananas over the top of cake. Spread cool whip as top layer and garnish with nuts and cherries.
- 5 Refrigerate cake.

Servings: 1

Brownie Pudding Cake

Comments

The "pudding" name comes from the delicious saucy goo that will be on the bottom of the pan. Make sure to spoon that on top of the pieces. Randy always serves this with coffee ice cream.

Ingredients

1	cup all-purpose flour	6	Tbs butter (3/4 stick), melted and cooled
2/3	cup COCOA POWDER, divided	1/2	cup milk
3/4	tsp baking powder	1	tsp PURE VANILLA EXTRACT
3/4	tsp salt	3/4	cup brown sugar, firmly packed
2	large eggs	1 1/3	cup boiling water
1	cup sugar		

Procedure

- 1 Preheat oven to 350°.
- 2 In a large bowl, sift together the flour, 1/3 cup of the COCOA, the baking powder and salt. In a separate bowl, beat together the eggs, sugar, butter, milk and VANILLA.
- 3 Gradually add the flour mixture and mix well. Spread the batter into an ungreased 8x8 pan.
- 4 Mix the remaining COCOA and the brown sugar with the boiling water until everything is dissolved. Pour over the batter.
- 5 Bake at 350° for 35-40 minutes, until a toothpick inserted in the center comes out with some crumbs, or it has risen and is pulling away from the sides of the pan.
- 6 Don't over bake. Serve hot.

Servings: 9

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 15 minutes

Cooking Time: 40 minutes

Source

Source: Penzeys catalog

Carrot Cake Cupcakes - Modified from Lulu's Bakery Recipe (Very Good)**Comments***Great Cupcakes!!!!!!***Ingredients**

½ cup all purpose flour	1 ½ cups carrots (can use up to 2 cups), finely grated
½ cup cake flour	1 cup walnuts, chopped
1 tsp baking powder	1 cup dried pineapple, chopped
½ tsp baking soda	4 oz cream cheese, softened
½ tsp cinnamon	6 Tbs unsalted butter, softened
2 eggs	2 cups confectioner's sugar
1 cup granulated sugar	1 Tbs whole milk
⅔ cup vegetable oil	1 tsp pure vanilla extract

Procedure

- 1 Set the oven to 350 degrees. Have on hand a muffin tin for 12 and line it with pleated paper or foil baking cups.
- 2 In a large bowl, sift together flour, cake flour, baking powder, baking soda, and cinnamon and set aside.
- 3 In a separate bowl, using a hand mixer on medium speed, beat eggs and sugar until smooth. Add the oil and mix well until incorporated. Using a wooden spoon, stir in the flour mixture into the egg mixture until incorporated. Then fold in the carrots, walnuts and pineapple being careful not to over mix.
- 4 Pour batter into cups. Bake 25 to 30 minutes or until a cake tester inserted in the center comes out clean. Cool in pans on a wire rack before frosting.
- 5 Frosting
- 6 In a small bowl using a hand mixer on medium speed, beat the cream cheese and butter together until smooth. Add the sugar, milk and vanilla and beat another 5 minutes or until very fluffy.
- 7 Makes plenty of frosting.
- 8 Makes 12 medium cupcakes.

Servings: 12

Chocolate Upside Down Cake**Ingredients**

Cake:	½ cup nuts
1 cup flour	Topping:
2 tsp baking powder (see note below)	½ cup brown sugar (if not available, use white and a smidge of honey or molasses)
¼ tsp salt	½ cup sugar
1 ½ Tbs cocoa	5 Tbs cocoa
¾ cup sugar	1 cup boiling water
½ cup milk	
2 Tbs melted butter, margarine or vegetable oil	
½ tsp vanilla	

Procedure

- 1 Preheat oven to 350 degrees.
- 2 Cake Batter: Place all ingredients in a bowl and stir to mix. Pour into an ungreased "8x8" pan (or anything that is reasonably close). Let sit while you prepare the topping.
- 3 Topping: Mix together and spoon over the mix in the baking pan. You'll notice that the cake mix will start to float to the surface – that's normal.
- 4 Bake in a 350° oven for 35 minutes. Cake is done when the top is uniformly dry, although the frosting mixture may bubble around the sides. Don't overbake! Allow to cool before serving
- 5 To serve, cut cake into pieces and slip a spatula under one slice. Carefully take it out of the pan and flip it "upside down" onto a plate – the gooey frosting will now be on top. Generally not all of the frosting will have come out of the pan. If this happens, scrape the extra out and smooth it over the top of the slice.

Recipe Tips

Notes: If you use a smaller pan, the mix will be thicker and you'll probably have to bake it longer. An 8" or 9" round pan works well, as does a 9" x 6" pan or even a bread pan. This recipe doubles well to fill a 9 x 13 pan – baking time is approximately the same.

Be sure to store your baking powder inside a Ziploc bag, taking it out just long enough to measure the amount you need. Humidity is the enemy of baking powder, since it reacts with moisture to raise the batter. If it's already reacted with moisture in the air, it won't do anything for your batter. I learned this the hard way, with a very flat cake!

Source

Author: The Boat Galley

English Toffee Pudding Cake (Very Good)

Comments

Very Good

Ingredients

- | | |
|--|--|
| 1 Tbs butter, grease baking pan | 1 tsp baking soda |
| 1 cup flour, all-purpose | 1 tsp pure vanilla extract |
| 1 tsp baking powder | 1 ¼ cups boiling water |
| 4 Tbs unsalted butter, softened | 6 Tbs unsalted butter, softened |
| ¾ cup sugar | ½ cup light brown sugar (1/2 cup + 2T), loosely packed |
| 1 large egg, lightly beaten | 4 Tbs heavy cream |
| ¾ cup dried pitted dates, finely chopped | whipping cream, for serving |
| 1 Tbs flour, all-purpose | |

Procedure

- 1 Preheat oven to 350 degrees and put rack in the center of the oven. Butter a 9" or 10" pie pan or a medium oval gratin dish and set aside.
- 2 Batter:
- 3 - Sift 1 cup flour and baking powder and set aside
 - In a large bowl with an electric mixer at medium high speed, beat together 4T butter and ¾ cup white sugar until light and fluffy.
 - Lower the speed to medium-low; beat in the egg and ¼ of the flour mixture; until smooth.
 - Add the remaining flour mixture and mix until just incorporated.

4 Date Mix:**5** - In a small heat proof bowl, toss the chopped dates with 1T of flour

- Sprinkle the baking soda and vanilla over the dates

- Add the boiling water and stir to combine

- Add the date mixture to the batter, beating until well blended

6 Baking the Pudding Cake: (can be made ahead)**7** - Pour the mixture into the prepared baking dish

- Bake until set and well browned on top, about 30 minutes for 10" pie plate ****Tend towards under-baking, to preserve the pudding cake consistency****

- remove the pudding cake from the oven

- preheat the broiler, put the rack about 6" below the heat source

8 Toffee Topping: (can be made ahead to add to cake before serving)**9** - In a medium saucepan over low-medium heat, bring the remaining 6T butter, ½ cup + 2T brown sugar and the cream to a simmer.

- Simmer until thickened, about 3 minutes

- Pour this caramel over the pudding cake right before putting under the broiler

- Broil the pudding cake just until the topping bubbles, less than 1 minute **** Be very careful not to burn****

- Cool briefly and serve warm with whipped cream

Servings: 1

Source

Source: Richard Sax's Classic Home Deserts adapted by Kernan Manion

Fastest Fudge Cake

Comments*I get the best results stirring this batter with a wooden spoon or rubber spatula. This cake is delicious on its own but even better topped with ganache***Ingredients**

4-½ oz (1 cup) all-purpose flour

1-¼ cups packed light brown sugar

1 oz (¼ cup plus 2 tablespoons) unsweetened natural cocoa powder (not Dutch processed)

2 large eggs

1 tsp pure vanilla extract

½ tsp baking soda

½ cup hot water

¼ tsp table salt

1 cup warm Ganache (See separate recipe)

4 oz (½ cup) unsalted butter, melted and warm

Procedure**1** Position a rack in the lower third of the oven and heat the oven to 350 F. Grease the bottom of an 8x2- or 9x2-inch round cake pan or line it with parchment.**2** In a small bowl, whisk the flour, cocoa powder, baking soda, and salt. Sift only if the cocoa remains lumpy after whisking. In a large bowl, combine the melted butter and brown sugar with a wooden spoon or rubber spatula. Add the eggs and vanilla; stir until well blended. Add the flour mixture all at once and stir just until all the flour is moistened. Pour the hot water over the batter; stir just until it's incorporated and the batter is smooth. Scrape the batter into the prepared pan. Bake until a toothpick inserted in the center comes out clean, about 30 minutes for a 9-inch pan; 35 to 40 min. for an 8-inch pan. Let cool in the pan on a rack for 10 min. Run a thin knife around the edge and invert the cake (peel off the parchment if necessary). Invert it again onto the rack and let cool completely.**3** Once cool, set the rack over a baking sheet or foil. Pour the warm ganache over the cake and use an icing spatula to spread it over the top of the cake and down the sides. Let set for about an hour before serving.

Servings: 10

Reviews

★★★★★ 4/25/2009 This is my everyday cake, it's fast and easy, everyone loves it. For a lower fat version I use

Fastest Fudge Cake

- ★★★★★ 2/4/2010 This is also our "everyday" cake - quick and easy. I agree that a half recipe of ganache is the right amount for this cake. - 2/2/2011
- ★★★★★ 3/18/2010 I have made this recipe LITERALLY 30+ times...for cupcakes, layer cake, etc. I double the cake recipe to make 24 cupcakes or a layer cake. It is my never-fail choco cake recipe, and everyone always loves it! I agree ½ the ganache is enough for cake, BUT warm ganache over ice cream or for fruit dipping is delicious, too! - 2/2/2011
- ★★★★★ 9/8/2010 I used this recipe to make an "adult hostess cupcake" which I filled with a homemade cream filling and topped with chocolate ganache. Since I like my cupcakes less dense than a normal cake I used cake flour. I also added some instant espresso powder to the recipe and substituted hot whole milk for the water. They came out fantastic! If they were any less rich I don't think I'd like them! Try the milk trick! - 2/2/2011
- ★★★★★ 10/14/2010 Substituted olive oil for the melted butter and added a tablespoon of instant espresso powder...Easy and delicious - 2/2/2011

Source

Author: Alice Medrich

Source: Fine Cooking

Flourless Chocolate & Vanilla Marble Cake

Comments

This dense, luscious cake has a texture a little like fudge and a little like cheesecake. A small slice goes a long way. Serves sixteen Yields one 9-½ inch cake

Ingredients

For the vanilla batter:		5 oz	(10 Tbs.) unsalted butter, cut into 6 pieces
8 oz	cream cheese, softened to room temperature	3	large eggs
⅔ cup	granulated sugar	⅓ cup	granulated sugar
1	large egg	1 Tbs	dark rum or espresso
1 tsp	pure vanilla extract	1 tsp	pure vanilla extract
For the chocolate batter:		pinch	table salt
10 oz	bittersweet chocolate, finely chopped		Cocoa powder for dusting

Procedure

- 1 Position an oven rack in the middle of the oven and heat the oven to 300°F. Lightly grease a 9x2-inch round cake pan and line the bottom with parchment.
- 2 Make the vanilla batter: In a medium bowl, beat the softened cream cheese with an electric mixer until smooth. Add the sugar and continue beating until well blended and no lumps remain. Add the egg and vanilla and beat just until blended. Set aside.
- 3 Make the chocolate batter: In a medium bowl, melt the chocolate and butter in a large metal bowl over a pan of simmering water or in the microwave. Whisk until smooth and set aside to cool slightly. With a stand mixer fitted with the whip attachment (or with a hand mixer), beat the eggs, sugar, rum or espresso, vanilla, and salt on medium high until the mixture is pale and thick, 3 to 4 min. With the mixer on low, gradually pour in the chocolate mixture and continue beating until well blended.
- 4 Combine and bake: Spread about half of the chocolate batter in the bottom of the pan. Alternately add large scoopfuls of each of the remaining batters to the cake pan. Using a knife or the tip of a rubber spatula, gently swirl the two batters together so they're mixed but not completely blended. Rap the pan against the countertop several times to settle the batters.
- 5 Bake until a pick inserted about 2 inches from the edge comes out gooey but not liquid, 40 to 42 min.; don't overbake. The top will be puffed and slightly cracked, especially around the edges. It will sink down as it cools. Let cool on a rack until just slightly warm, about 1-½ hours. Loosen the cake from the pan by holding the pan almost perpendicular to the counter; tap the pan on the counter while rotating it clockwise. Invert onto a large flat plate or board. Remove the pan and carefully peel off the parchment. Sift some cocoa powder over the cake (this will make it easier to remove the slices when serving). Invert again onto a similar plate so that the top side is up. Let cool completely. Cover and refrigerate until very cold, at least 4 hours or overnight, or freeze.

- 6 Sprinkle cocoa on the bottom of the cake before inverting it onto another plate; the cocoa will keep the cake from sticking when you slice and serve it.

Servings: 16

Recipe Tips

Tip: To slice the marble cake neatly, use a hot knife (run it under hot running water and dry it). Wipe the blade clean between slices.

Make Ahead Tips

Wrap the cooled cake (unmolded as directed in the recipe) in plastic and refrigerate until firm and well chilled. Slide the cake from the plate and wrap it again in plastic. Freeze for up to a month. To serve, unwrap the cake and set it on a flat serving plate. Cover with plastic wrap and thaw in the refrigerator overnight, or at room temperature for an hour or two.

Reviews

- ★★★★★ mowgli, 12/21/2007 This is wonderful, dense and luscious! It gets raves whenever I make it! - 9/11/2010
- ★★★★★ FoodDog, 7/8/2008 This is delicious! I've made it a number of times and it's very special. It's really more of a confection than a cake, in my opinion. That's why it serves 16. Even a little slice is very satisfying. It also freezes incredibly well, so it's a great make-ahead dessert perfect for special occasions or whenever you want to pamper your family or your guests. - 9/11/2010
- ★★★★★ hownice, 4/1/2010 I've made this twice, following the recipe exactly. Everyone has LOVED this cake. Now, if only I could make the marbling as pretty as the picture ... Thanks for our new favorite special occasion cake. - 9/11/2010

Source

Author: Abigail Johnson Dodge
Source: From Fine Cooking 54, pp. 54
December 1, 2003

Fluffy Yellow Layer Cake - Cook's Illustrated

Comments

March 2008

Ingredients

2 ½ cups cake flour, plus extra for dusting pans	1 cup buttermilk, room temperature
1 ¼ tsp baking powder	3 Tbs vegetable oil
¼ tsp baking soda	2 tsp vanilla extract
¾ tsp table salt	6 large egg yolks, room temperature
1 ¾ cups sugar (12 ¼ ounces)	3 large egg whites, room temperature
10 Tbs unsalted butter, (1 ¼ sticks) melted and cooled slightly	

Procedure

- 1 Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 9-inch-wide by 2-inch-high round cake pans and line bottoms with parchment paper. Grease paper rounds, dust pans with flour, and knock out excess. Whisk flour, baking powder, baking soda, salt, and 1 ½ cups sugar together in large bowl. In 4-cup liquid measuring cup or medium bowl, whisk together melted butter, buttermilk, oil, vanilla, and yolks.
- 2 In clean bowl of stand mixer fitted with whisk attachment, beat egg whites at medium-high speed until foamy, about 30 seconds. With machine running, gradually add remaining ¼ cup sugar; continue to beat until stiff peaks just form, 30 to 60 seconds (whites should hold peak but mixture should appear moist). Transfer to bowl and set aside.
- 3 Add flour mixture to now-empty mixing bowl fitted with whisk attachment. With mixer running at low speed, gradually pour in butter mixture and mix until almost incorporated (a few streaks of dry flour will remain), about 15 seconds. Stop mixer and scrape whisk and sides of bowl. Return mixer to medium-low speed and beat until smooth and fully incorporated, 10 to 15 seconds.

- 4 Using rubber spatula, stir $\frac{1}{3}$ of whites into batter to lighten, then add remaining whites and gently fold into batter until no white streaks remain. Divide batter evenly between prepared cake pans. Lightly tap pans against counter 2 or 3 times to dislodge any large air bubbles.
- 5 Bake until cake layers begin to pull away from sides of pans and toothpick inserted into center comes out clean, 20 to 22 minutes. Cool cakes in pans on wire rack for 10 minutes. Loosen cakes from sides of pans with small knife, then invert onto greased wire rack and peel off parchment. Invert cakes again and cool completely on rack, about 1 $\frac{1}{2}$ hours.
- 6 NOTE: Nonstick cooking spray can be used for greasing the pans (proceed with flouring as directed). Bring all ingredients to room temperature before beginning. Frost the cake with our Foolproof Chocolate Frosting (see related recipe) or your favorite topping.
- 7 Makes two 9-inch cake layers

Servings: 1

Foolproof Chocolate Frosting - Cook's Illustrated

Ingredients

20 Tbs	unsalted butter, (2 $\frac{1}{2}$ sticks) softened (60 to 65 degrees)	$\frac{3}{4}$ cup	light corn syrup
1 cup	confectioners' sugar (4 ounces)	1 tsp	vanilla extract
$\frac{3}{4}$ cup	Dutch-processed cocoa	8 oz	milk chocolate, melted and cooled slightly (see note)
1 pinch	table salt		

Procedure

- 1 In food processor, process butter, sugar, cocoa, and salt until smooth, about 30 seconds, scraping sides of bowl as needed. Add corn syrup and vanilla and process until just combined, 5 to 10 seconds. Scrape sides of bowl, then add chocolate and pulse until smooth and creamy, 10 to 15 seconds. Frosting can be used immediately or held (see note).
- 2 NOTE: This frosting may be made with milk, semisweet, or bittersweet chocolate. For our Fluffy Yellow Layer Cake (see related recipe), we prefer a frosting made with milk chocolate. Cool the chocolate to between 85 and 100 degrees before adding it to the butter mixture. The frosting can be made 3 hours in advance. For longer storage, refrigerate the frosting, covered, and let it stand at room temperature for 1 hour before using.
- 3 Makes 3 cups to frost one 9-inch 2-layer cake

Servings: 1

Funny Cake/Butter Cake - Diane S/V Unicorn (Easy and Rich)

Ingredients

1 box	yellow cake mix	1 box	confectioner's sugar
1	egg	8 oz	cream cheese, softened
1 stick	butter, softened		

Procedure

- 1 For the base:
- 2 Cream the softened butter and one egg until smooth.
- 3 Add in the cake mix and mix until incorporated. Dough will be stiff.
- 4 Pat into the bottom of a greased 13x9 pan.
- 5 Top Layer:
- 6 Mix the softened cream cheese and two eggs until combined. Slowly add the sugar and beat until well combined.
- 7 Pour on top of the base layer.
- 8 Bake at 350 degrees for 30 - 40 minutes or until golden brown on top.
- 9 Cool before cutting and refrigerate leftovers. Cut into small squares as it is rich.

Servings: 1

Ganache

Comments

You'll have a bit of this ganache left over after icing the fudge cake; use it as a sauce for ice cream or another dessert

Ingredients

8 oz bittersweet or semisweet chocolate, finely chopped
1 cup heavy cream; more as needed
Granulated sugar (optional)

Put the chocolate in a medium heatproof bowl. In a small saucepan, bring the cream to a boil. Pour the hot cream over the chocolate and whisk gently until the chocolate is completely melted and smooth. (If using a 70% bittersweet chocolate, the ganache may

Yield: 1.5 cups

Recipe Tips

Make Ahead Tips

Ganache will keep for a week in the refrigerator, covered. Rewarm gently before using.

Reviews

★★★★★ IL, 9/19/2010 Rated five for flavour. I used Callebaut Bittersweet Couverture chips and found that I needed 12 oz of chips to get a good consistency for icing the Coffee Cocoa Snack cake. Next time I will try a regular bittersweet chocolate. - 2/2/2011

Source

Author: Alice Medrich

Source: Fine Cooking

Hawaiian Cake from Jiliane's Aunt Sue

Ingredients

Cake:

1 package yellow cake mix
½ cup soft butter
¾ cups milk
3 eggs
1 can mandarin oranges, drained

Icing:

1 pint whipping cream
20 ounce crushed pineapple, drained
3.75 ounce instant vanilla pudding

Procedure

- 1 Combine all the cake ingredients and beat for 2 minutes
- 2 Bake in 3 layers at 325 degrees for 25 minutes or until done
- 3 Icing: Whip cream until stiff peaks then fold in drained pineapple and instant pudding. Frost the cake and store in frig till ready to serve.

Servings: 12

Degree of Difficulty: Very easy

Oven Temperature: 325°F

Reviews

★★★★★ My niece Jiliane made this for us this summer and it was great. Everyone gobbled it down. - Sue 11/16/2011

Hershey's "Perfectly Chocolate" Cake

Ingredients

2 cups sugar	2 eggs
1-¾ cups all-purpose flour	1 cup milk
¾ cup HERSHEY'S Cocoa	½ cup vegetable oil
1-½ tsp baking powder	2 tsp vanilla extract
1-½ tsp baking soda	1 cup boiling water
1 tsp salt	

Procedure

- 1 Heat oven to 350°F. Grease and flour two 9-inch round baking pans.
- 2 Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
- 3 Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost with "PERFECTLY CHOCOLATE" CHOCOLATE FROSTING. 10 to 12 servings.

Degree of Difficulty: Easy

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Recipe Tips

ONE-PAN CAKE: Grease and flour 13x9x2-inch baking pan. Heat oven to 350° F. Pour batter into prepared pan. Bake 35 to 40 minutes. Cool completely. Frost.

THREE LAYER CAKE: Grease and flour three 8-inch round baking pans. Heat oven to 350°F. Pour batter into prepared pans. Bake 30 to 35 minutes. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost.

BUNDT CAKE: Grease and flour 12-cup Bundt pan. Heat oven to 350°F. Pour batter into prepared pan. Bake 50 to 55 minutes. Cool 15 minutes; remove from pan to wire rack. Cool completely. Frost.

CUPCAKES: Line muffin cups (2-½ inches in diameter) with paper bake cups. Heat oven to 350°F. Fill cups ¾ full with batter. Bake 22 to 25 minutes. Cool completely. Frost. About 30 cupcakes.

Source

Web Page: <http://www.hersheys.com/recipes/recipes/detail.asp?id=184>



Simple Carrot Cake with Cream Cheese Frosting

Comments

If you like nuts in your cake, stir 1 ½ cups toasted chopped pecans or walnuts into the batter along with the carrots. Raisins are also a good addition; 1 cup can be added along with the carrots. If you add both nuts and raisins, the cake will need an additional 10 to 12 minutes in the oven. Below are instructions for using a hand-held or standing mixer.

Ingredients

Carrot Cake	1 ¼ tsp ground cinnamon
2 ½ cups unbleached all-purpose flour (12 ½ ounces)	½ tsp ground nutmeg
1 ¼ tsp baking powder	⅛ tsp ground cloves
1 tsp baking soda	½ tsp table salt

Simple Carrot Cake with Cream Cheese Frosting

1 lb medium carrots (6 to 7 carrots), peeled	8 oz cream cheese, softened but still cool
1 ½ cups granulated sugar (10 ½ ounces)	5 Tbs unsalted butter softened, but still cool
½ cup packed light brown sugar (3 ½ ounces)	1 Tbs sour cream
4 large eggs	½ tsp vanilla extract
1 ½ cups vegetable oil, safflower oil, or canola oil	1 ¼ cups confectioners' sugar (4 ½ ounces)
Cream Cheese Frosting	

Procedure

- 1 For the cake: Adjust oven rack to middle position; heat oven to 350 degrees. Spray 13 by 9-inch baking pan with nonstick cooking spray. Line bottom of pan with parchment and spray parchment.
- 2 Whisk together flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt in large bowl; set aside.
- 3 In food processor fitted with large shredding disk (see below for mixer method), shred carrots (you should have about 3 cups); transfer carrots to bowl and set aside. Wipe out food processor workbowl and fit with metal blade. Process granulated and brown sugars and eggs until frothy and thoroughly combined, about 20 seconds. With machine running, add oil through feed tube in steady stream. Process until mixture is light in color and well emulsified, about 20 seconds longer. Scrape mixture into medium bowl. Stir in carrots and dry ingredients until incorporated and no streaks of flour remain. Pour into prepared pan and bake until toothpick or skewer inserted into center of cake comes out clean, 35 to 40 minutes, rotating pan halfway through baking time. Cool cake to room temperature in pan on wire rack, about 2 hours.
- 4 For the frosting (See below for mixer method): When cake is cool, process cream cheese, butter, sour cream, and vanilla in clean food processor workbowl until combined, about 5 seconds, scraping down bowl with rubber spatula as needed. Add confectioners' sugar and process until smooth, about 10 seconds.
- 5 Run paring knife around edge of cake to loosen from pan. Invert cake onto wire rack, peel off parchment, then invert again onto serving platter. Using icing spatula, spread frosting evenly over surface of cake. Cut into squares and serve. (Cover leftovers and refrigerate for up to 3 days.)
- 6 MIXER METHOD
- 7 Instead of Step 3 above, follow these directions: Shred carrots using large holes of box grater (you should have about 3 cups); transfer carrots to bowl and set aside. In bowl of standing mixer fitted with paddle attachment (or in large bowl and using hand-held mixer), beat granulated and brown sugars and eggs on medium-high until thoroughly combined, about 45 seconds. Reduce speed to medium; with mixer running, add oil in slow, steady stream, being careful to pour oil against inside of bowl (if oil begins to splatter, reduce speed to low until oil is incorporated, then resume adding oil). Increase speed to high and mix until mixture is light in color and well emulsified, about 45 seconds to 1 minute longer. Turn off mixer and stir in carrots and dry ingredients by hand until incorporated and no streaks of flour remain. Pour into prepared pan and bake until toothpick or skewer inserted into center of cake comes out clean, 35 to 40 minutes, rotating pan halfway through baking time. Cool cake to room temperature in pan on wire rack, about 2 hours.
- 8 Instead of Step 4 above, follow these directions: When cake is cool, mix cream cheese, butter, sour cream, and vanilla at medium high speed in clean bowl of standing mixer fitted with whisk attachment (or in large bowl using handheld mixer) until well combined, about 30 seconds, scraping down bowl with rubber spatula as needed. Add confectioners' sugar and mix until very fluffy, about 1 minute.

Yield: 9x13 cake

Oven Temperature: 350°F

Recipe Tips

2. Whisk together flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt in large bowl; set aside.
5. Run paring knife around edge of cake to loosen from pan. Invert cake onto wire rack, peel off parchment, then invert again onto serving platter. Using icing spatula, spread frosting evenly over surface of cake. Cut into squares and serve. (Cover leftovers and refrigerate for up to 3 days.)

Source

Author: Cooks Illustrated 2003

Strawberry Cake - Waudby Family Recipe

Ingredients

1	white cake mix	4	eggs
1	package strawberry gelatin powder		Icing Recipe:
½ cup	vegetable oil	½ cup	soft butter
½ cup	strawberries (drained if frozen)	½ cup	strawberries
½ cup	water or juice from strawberries	1 lb	powdered sugar

Procedure

- 1 Beat with a mixer the first 5 ingredients for 4 minutes. Add the eggs one at a time beating after each.
- 2 Pour into greased & floured 9 X 13 pan and bake at 350 degrees for 35 - 45 minutes.
- 3 Beat together ingredients for frosting and spread over cooled cake.

Servings: 1

Reviews

★★★★ If you like strawberries this cake could not be easier. It was always a favorite at work. - Sue 6/14/2011

Source

Author: Elaine Waudby

Cookies and Bars

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Apple Nut Bars - M. Schultz

Ingredients

1 ¾ cups sugar	1 tsp baking soda
3 eggs	1 tsp salt
1 tsp vanilla	1 ½ tsp cinnamon
1 cup vegetable oil	2 cups tart apples, diced
2 cups flour	1 cup walnuts, chopped

Procedure

- 1 Preheat oven to 350 degrees
- 2 Beat the sugar, eggs, vanilla and oil well.
- 3 Add in the baking soda, salt, cinnamon and flour and mix till combined.
- 4 Add in the apples and nuts and stir to combine.
- 5 Pour batter into a 13x9 pan. Do not need to grease.
- 6 Bake for 45 minutes or until golden brown. Let cool completely in pan before cutting into squares.
- 7 Freeze very well.

Servings: 1

Recipe Tips

Modification - Instead of 1 cup oil use 1 cup unsalted butter and ¼ cup Sunsweet fruit baking spread. Reduces the calories and still tastes great.

Reviews

★★★★★ I changed out 1 cup oil for 1 stick unsalted butter and ¼ cup Sunsweet lighter bake. - Sue 1/9/2011

Source

Source: Muriel Schultz

Blueberry Streusel Bars with Lemon-Cream Filling

Ingredients

8 oz (1 cup) unsalted butter, softened; more for the pan	1 large egg, separated
13-½ oz (3 cups) all-purpose flour	14-oz. can sweetened condensed milk
1-½ cups old-fashioned rolled oats (not quick oats)	½ cup fresh lemon juice
1-⅓ cups packed light brown sugar	2 tsp grated lemon zest
1 tsp table salt	2-½ cups room-temperature blueberries (about 13 oz.), washed and drained on paper towels
1 tsp baking powder	

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 350°F. Line a 9x13-inch metal baking pan with foil, leaving a 1-inch overhang on the ends. Lightly butter the bottom and sides of the foil.
- 2 In a large bowl, combine the flour, oats, sugar, salt, and baking powder. Using your fingers, blend the butter completely into the flour mixture. Transfer 2 cups of crumb mixture to another bowl and reserve for the topping. Blend the egg white into the remaining crumbs and then press the mixture into the bottom of the pan to form a level crust. You can tamp it with the bottom of a measuring cup to even it out. Bake the crust until it starts to form a dry top, 10 to 12 minutes.
- 3 Meanwhile, in a medium bowl, whisk the condensed milk, lemon juice, lemon zest, and egg yolk. Let this mixture stand for 5 minutes; it will begin to thicken.
- 4 Sprinkle the blueberries evenly over the hot crust and then drop spoonfuls of the lemon mixture over the blueberries. Spread gently with a spatula to distribute a little more evenly, but take care not to crush the berries; it's fine if the lemon mixture isn't perfectly even. Bake until the lemon mixture just begins to form a shiny skin, 7 to 8 minutes.

- 5 Sprinkle the reserved topping over the lemon-blueberry layer, pressing the streusel between your fingers into small lumps as you sprinkle. Bake until the filling is bubbling at the edges and the topping is brown, 25 to 30 minutes.
- 6 Let the bars cool in the pan on a rack until just warm, about an hour. Carefully lift them out of the pan using the foil overhang and transfer to a wire rack to cool completely. Remove the foil and cut into 24 bars when cool. The bars may be stored at room temperature for a few hours but otherwise should be kept in the refrigerator.

Servings: 24

Oven Temperature: 350°F

Recipe Tips

Be sure to use room-temperature berries. Cold fruit straight from the refrigerator will prevent your dessert from baking evenly.

Reviews



Kept well in the refrigerator for a week. Loved the lemon and blueberry combination. Will make again. - Sue 8/16/2010



These were like a cross between lemon bars and blueberry crisp. I wasn't sure if I would like them chilled because I thought the topping would be hard from all of the butter, but it actually had a nice semi-chewy texture, ending with the oats. Will definitely make again. Yum. - 8/17/2010

Source

Author: Nicole Rees

Source: Fine Cooking 93, pp. 71

Web Page: <http://www.finecooking.com/recipes/blueberry-streusel-bars-lemon-cream-filling.aspx>

Canadian Date Bars

Ingredients

8-12 ounces	pitted dates or chopped dates, snipped (use 12 oz if you like them saucy)	1 ½ cups	old-fashioned rolled oats
		1 cup	Brown Sugar, loose pack
½ cup	water	¾ teaspoon	baking soda
1 ½ teaspoons	vanilla	1 teaspoon	cinnamon
	Oat Mixture	1 teaspoon	salt
1 ½ cups	Flour (I use 1 cup whole wheat pastry flour + ½ cup white)	¾ cup	butter, unsalted and melted

Procedure

- 1 Bring dates and water to a boil, simmer for 3-4 minutes until thickened
- 2 Remove from heat, add vanilla and stir. Set aside
- 3 Combine oats, flour, brown sugar, baking soda, salt and cinnamon in a bowl. Mix well
- 4 Stir in melted butter and break up any large clumps with your fingers
- 5 Spread 2.5 cups of oat mixture in a 9" glass pan, press gently to make a firm bottom crust
- 6 Spread date mixture evenly over oat crust
- 7 Sprinkle remaining oat mixture over dates and press lightly
- 8 Bake at 350 degree for 25 minute
- 9 Cool completely and refrigerate, cut the next day into 16-32 squares

Recipe Tips

Optional - You can add ½ cup finely chopped walnuts into oat mixture

Reviews



Michele made these as a gift for us and they were fabulous. Great for a morning snack too. - Sue 1/5/2014

Source

Author: Michele Rogers adapted from Dromeday Date Box

Chewy Cranberry-Oatmeal Cookies

Ingredients

6-¾ oz (1-½ cups) all-purpose flour	½ cup granulated sugar
1 tsp baking soda	2 large eggs
½ tsp table salt	1 Tbs honey
½ tsp ground cinnamon	2 tsp pure vanilla extract
2-½ cups old-fashioned oats	6 oz (1-⅓ cups) dried cranberries
8 oz (1 cup) unsalted butter, slightly softened	5 oz (about 1 cup) chopped walnuts
1 cup packed light brown sugar	

Procedure

- 1 Heat the oven to 350°F. Lightly grease your cookie sheets or cover them with parchment. In a medium bowl, mix the flour, baking soda, salt, and cinnamon; stir in the oats. With an electric mixer, beat the butter and both sugars until light and fluffy. Beat in the eggs, one at a time, and then scrape down the sides of the bowl; add the honey and vanilla and beat until blended. Add the flour mixture in two additions, beating until well combined. Stir in the cranberries and walnuts.
- 2 Drop the dough by the heaping tablespoonful about 2 inches apart onto the cookie sheets. Bake until the centers of the cookies are soft and no longer look wet, 9 to 11 minutes. Let cool on the sheets for 5 minutes; transfer to a wire rack to cool completely.

Yield: 44 3" cookies

Reviews

- ★★★★★ On Line review-2009 This is a very tasty cookie. It now takes the place of my usual raisin oatmeal cookies. I love the tanginess of the cranberries and plan to use orange flavoured ones in my next batch. I omitted the nuts in order to avoid potential allergies, and the cookies held up fine without them. - 2/2/2011
- ★★★★★ On Line Review-Fantastic cookie! I made dozens and dozens of these over Christmas. For one batch I used pistachios and they were even better. For decoration I melted white chocolate and drizzled it over the cooled cookies. Yum! Everyone loved them. This is now one of my absolute fav's and a recipe I continually turn to. - 2/2/2011
- ★★★★★ On Line review - 2011 This is an extra special cookie. I didn't have enough dried cranberries on hand so I added dried blueberries and dried cherries. Delicious! Heed the author's cautioning about the butter being too warm or they will come out of the oven a bit thin and spread out. Still taste good though. - 2/2/2011

Source

Author: Elaine Khosrova

Source: Fine Cooking

Chocolate Chip Toffee Cookies - Really Good

Comments

Recipe courtesy of Giada De Laurentiis

Ingredients

½ cup old-fashioned oats	1 tsp baking soda
2 ¼ cups all-purpose flour	½ tsp salt
1 tsp baking powder	1 cup unsalted butter (2 sticks), at room temperature

- | | | | |
|---------|---|-------|---|
| 1 cup | firmly packed light brown sugar | 1 cup | hazelnuts (I used pecans), toasted, skinned and chopped |
| 1 cup | granulated sugar | | |
| 2 large | eggs | 1 bag | semisweet chocolate chips, (12-ounce) |
| 1 tsp | pure vanilla extract | | |
| 4 oz | English toffee candy, finely chopped (recommended: Heath or Skor) | | |

Procedure

- 1 Preheat oven to 325 degrees F.
- 2 Line 2 heavy baking sheets with parchment paper. Finely chop the oats in a food processor. Transfer the oats to a medium bowl. Mix in the flour, baking powder, baking soda, and salt. Set aside.
- 3 Using an electric mixer, beat the butter and sugars in a large bowl until fluffy. Beat in the eggs and vanilla. Add the flour mixture and stir just until blended. Stir in the toffee, hazelnuts, and chocolate chips.
- 4 For each cookie, drop 1 rounded tablespoonful of dough onto sheet, spacing 1 inch apart (do not flatten dough). Bake until the cookies are golden (cookies will flatten slightly), about 15 minutes. Cool the cookies on the baking sheets for 5 minutes. Transfer to a cooling rack and cool completely. (The cookies can be prepared 1 day ahead. Store in an airtight container at room temperature.)

Servings: 1

Reviews

★★★★★ These are great and everyone loves them. I do use pecans and only ½ cup and I cut down the chocolate chips to 6 oz. - Sue 6/2/2011

Chocolate White Chocolate Chunk Cookies

Ingredients

- | | | | |
|-------------|---|------------|---|
| ½ pound | unsalted butter (2 sticks), at room temperature | 2 cups | flour |
| 1 cup | light brown sugar, packed | 1 teaspoon | baking soda |
| 1 cup | granulated sugar | 1 teaspoon | kosher salt |
| 2 teaspoons | pure vanilla extract | 1 package | white chocolate chunks (Whole Foods) or 1.5 pounds good white chocolate, coarsely chopped |
| 2 | extra large eggs, at room temperature | | |
| ¾ cup | good unsweetened cocoa | | |

Procedure

- 1 Preheat oven to 350 degrees F.
- 2 Cream the butter and white and brown sugar until light and fluffy in a bowl of an electric mixer fitted with a paddle attachment.
- 3 Add the vanilla, then the eggs one at a time, and mix well.
- 4 Add the cocoa and mix again on low speed.
- 5 Sift together the flour, baking soda, and salt and add in with the mixer on low speed until just combined.
- 6 Fold in the chopped white chocolate.
- 7 Drop the dough on a baking sheet lined with parchment paper, using a 1 ¾-inch ice cream scoop or rounded tablespoon. dampen your hands and flatten the dough slightly.
- 8 Bake for exactly, 15 minutes (the cookie will seem underdone). I Cooked Mine For 10-12 Minutes But Ovens Vary.
- 9 Remove from the oven and let cool slightly on the pan, then transfer to a wire rack to cool completely.

Yield: 36 cookies

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 20 minutes

Cooking Time: 12 minutes

Recipe Tips

For me I cook them only 10 minutes and they come out perfect after they cool.

Reviews

★★★★★ Made for a party and they were a big hit. - Sue 9/10/2010

Source

Author: Barefoot Contessa

Cinnamon Elephant Ears

Ingredients

1 cup sugar, divided
pinch kosher salt
¼ tsp cinnamon

1 sheet puff pastry, defrosted (recommended:
Pepperidge Farm)

Procedure

- 1 Preheat the oven to 450 degrees.
- 2 Combine ½ cup of the sugar and kosher salt and pour it over a flat surface such as a wooden board or marble slab. Unfold the sheet of puff pastry onto the sugar mixture.
- 3 Combine ½ cup of the sugar and the cinnamon and spread it evenly on the puff pastry. This is not about sprinkling, it's about an even covering of sugar. With a rolling pin, lightly roll the dough until it's a 13-inch square and the sugar is pressed into the puff pastry on top and bottom. Fold the sides of the square toward the center so they go halfway to the middle. Fold them again so the two folds meet exactly at the middle of the dough. Then fold one half over the other half as though closing a book. You will have 6 layers. Slice the dough into 38-inch slices and place the slices, cut side up, on baking sheets lined with parchment paper.
- 4 Bake the cookies for 6 minutes, or until caramelized and brown on the bottom, then turn with a spatula and bake for another 3 to 5 minutes, until caramelized on the other side. Transfer to a baking rack to cool.

Yield: about 20 cookies

Degree of Difficulty: Very easy

Oven Temperature: 450°F

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Total Time: 25 minutes

Recipe Tips

I only used ¼ cup of sugar on the bottom as I did not think it needed the full ½.

Reviews

★★★★★ This gets amazing reviews on Food Network. I had some older puff pastry and did not know what to do with it and that is how I found the recipe. It was so simple and everyone loved them. Looking for a quick and easy treat this is for you. - Sue 8/21/2011

Source

Author: Ina Garten

Web Page: <http://www.foodnetwork.com/recipes/ina-garten/cinnamon-elephant-ears-recipe/index.html>

Cranberry Cream Cheese Bars

Ingredients

Nonstick cooking spray	1 package (12-ounce) white chocolate chips
2 ½ cup finely crushed graham cracker crumbs	1 ½ cups dried cranberries
½ cup butter, melted	DRIZZLE:
4 packages (8 ounces each) PHILADELPHIA Cream Cheese, softened	4 oz PHILADELPHIA Cream Cheese, softened
1 cup sugar	½ cup powdered sugar
2 tsp vanilla	1 tsp vanilla extract
4 eggs	3-4 tablespoons milk

Procedure

- 1 Preheat oven to 350°F. Spray a 9x13-inch baking pan with nonstick cooking spray; set aside.
- 2 In a medium bowl combine crushed graham cracker crumbs and melted butter. Press into the bottom of prepared pan. Bake 10 minutes.
- 3 Cool completely, about 30 minutes.
- 4 Reduce oven temperature to 325°F. In a very large bowl combine the cream cheese, sugar, and vanilla until light and fluffy using an electric mixer on medium. Beat in eggs, one at a time, just until blended. Pour half of the white chocolate chips and half of the dried cranberries into batter. Combine. Pour over prepared crust. Sprinkle remaining white chocolate chips and remaining dried cranberries over batter. Bake 30 to 35 minutes, or until edges are set but center still jiggles slightly. Cool completely in pan on cooling rack, about 1 hour.
- 5 For cheesecake icing, beat cream cheese until creamy. Beat in powdered sugar. Stir in vanilla. Add 3 tablespoons milk and stir to thoroughly combine. Add milk as needed to get desired consistency. Drizzle over cooled bars. Refrigerate baking cookies & cakes at least 2 hours before serving.
- 6 Cut into 12 square bars (approximately 3x3 inches).

Yield: 12 bars

Degree of Difficulty: Easy

Reviews



If you like cheese cake type bars these are very good. My "BIL" made these for Thanksgiving. - Sue
1/4/2014

Source

Author: Sandra Lee

Cranberry Oatmeal Jumbles

Ingredients

6 oz (¾ cup) unsalted butter, softened at room temperature	1 tsp baking soda
½ cup granulated sugar	½ tsp table salt
½ cup packed light brown sugar	¾ cup sweetened dried cranberries
1 large egg, at room temperature	¾ cup rolled oats (old-fashioned, not quick-cooking)
1 Tbs light corn syrup	½ cup pecan pieces (or coarsely chopped pecan halves), lightly toasted
1 tsp pure vanilla extract	½ cup sweetened coconut flakes, lightly toasted
6-¾ oz (1-½ cups) unbleached all-purpose flour	3 oz good-quality white chocolate, coarsely chopped (1/2 Cup)
1 oz (1/4 cup) cake flour	

Procedure

- 1 Position two racks near the center of the oven and heat the oven to 325°F. Line three baking sheets with parchment.

- 2 In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and both sugars at medium speed until light and fluffy, about 2 minutes. Scrape the bowl. Add the egg, corn syrup, and vanilla; beat for 1 minute on medium speed. Mix in half the all-purpose flour on low speed until thoroughly combined, 30 seconds to 1 minute. Scrape the bowl. Briefly mix in the remaining half of the all-purpose flour. Sprinkle the cake flour, baking soda, and salt into the bowl and beat on low speed until well blended, 30 seconds to 1 minute. With a wooden spoon or a rubber spatula, stir in the cranberries, oats, pecans, coconut, and white chocolate.
- 3 Using your fingertips, shape 2-oz. pieces of dough (about a scant $\frac{1}{4}$ cup) into 2-inch-diameter disks that are $\frac{1}{2}$ inch thick. Space them at least 2 inches apart on the parchment-lined sheets. Bake until the cookies' edges and bottoms are golden and the centers feel dry on the surface but still soft inside, 15 to 16 minutes. When baking two pans of cookies at once, switch the position of the pans after 8 minutes for even browning. Let the cookies cool on the baking sheets for at least 1 minute before transferring them to a wire rack to cool completely. These cookies will keep for three or four days at room temperature or for several weeks in the freezer.

Yield: 16 Big Cookies

Degree of Difficulty: Easy

Oven Temperature: 325°F

Recipe Tips

Tip: For the best results, measure your flour by weight instead of volume. (1 cup of all-purpose flour equals 4- $\frac{1}{2}$ oz.) If you don't have a scale, be sure to use the proper technique when filling your measuring cups

Reviews



Made for several events and they get rave reviews. I did change the amount of add ins which is reflected in the recipe here. - Sue 1/9/2011

Source

Author: Nicole Rees

Source: Fine Cooking 74

Author Notes

If you're not a fan of white chocolate, you can omit it from this recipe and double the amount of dried cranberries instead

Cranberry Streusel Shortbread Bars

Comments

One of our favorite holiday cookies, these bars have a tangy cranberry filling that keeps the ultra-rich crust and streusel topping in check. Yields about thirty-five 1- $\frac{3}{4}$ -inch-square bars.

Ingredients

For the crust and streusel:		For the cranberry topping:	
10- $\frac{1}{2}$ oz	(1 cup plus 5 Tbs.) unsalted butter, melted and cooled to just warm	12-oz. bag fresh or frozen cranberries, picked over, rinsed, and drained	
1	cup granulated sugar	1	cup granulated sugar
$\frac{3}{4}$	tsp table salt		
2	large egg yolks		
14- $\frac{1}{4}$ oz	(3 cups plus 3 Tbs.) unbleached all-purpose flour		
	Tip: For the best results, measure your flour by weight instead of volume. (1 cup of all-purpose flour equals 4- $\frac{1}{2}$ oz.) If you don't have a scale, be sure to use the proper technique when filling your measuring cups.		

Procedure

- 1 Make the crust:

- 2 Line a straight-sided 13x9-inch metal baking pan with foil, letting the ends create an overhanging edge for easy removal. In a medium bowl, stir together the butter, $\frac{3}{4}$ cup of the sugar, and the salt. Whisk in the egg yolks. Stir in the flour to make a stiff dough. Transfer about 2 cups of the dough to the prepared pan, and press the mixture evenly into the bottom. Prick the dough all over with a fork. Refrigerate the pan for 30 minutes (or freeze for 5 to 7 minutes), until the dough is firm.
- 3 Meanwhile, position a rack near the center of the oven and another near the top. Heat the oven to 325°F.
- 4 Bake the dough until the crust begins to set but does not brown at all on the edges (the center will not be firm yet), about 20 minutes. While the crust bakes, prepare the streusel and the topping.
- 5 Make the streusel:
- 6 With your fingers, combine the remaining $\frac{1}{4}$ cup granulated sugar with the reserved dough until crumbly. The mixture should hold together when pressed, but readily break into smaller pieces.
- 7 Make the cranberry topping:
- 8 In a medium saucepan, bring the cranberries, sugar, and $\frac{1}{4}$ cup water to a boil over high heat. Reduce the heat to medium high and continue to boil until the liquid is reduced to a thick syrup, 5 to 8 minutes. Remove the pan from the heat and let the mixture cool 5 to 10 minutes—the syrup will continue to thicken as the mixture cools.
- 9 Spread the cranberry mixture evenly over the hot crust. Scatter the streusel over the cranberries (don't crumble the streusel too much or the texture will be sandy). Increase the oven temperature to 350°F and bake the bars near the top of the oven until the streusel is golden and set, about 25 minutes. (Baking these bars at the top of the oven helps the streusel brown faster without overbrowning the crust.)
- 10 Place the pan on a metal rack to cool until the crust is completely firm, at least 1 hour. (For faster cooling, put the bars in the fridge once the pan is no longer piping hot, or even outside in winter.)
- 11 When the bottom of the pan is cool, carefully lift the bars from the pan using the foil sides and transfer them to a cutting board. Separate the foil from the bars by sliding a spatula between them. Cut the bars into 1- $\frac{3}{4}$ -inch squares.

Servings: 35

Recipe Tips

The bars will keep at room temperature for one week.

Reviews



chow, 12/13/2010 I screwed up and halved the amount of sugar, but I actually liked the tartness of the filling. I might use $\frac{3}{4}$ cup next time. I also added a little orange zest and replaced some of the water with OJ. Good stuff. - 2/1/2011



hanseata, 12/20/2010 Following the advice of some earlier reviewers, I reduced the sugar amount in both, dough and cranberry topping, to $\frac{3}{4}$ cup each. The cranberry mixture not only got an orange zest flavoring, but also a shot of Grand Marnier. I substituted part of the all-purpose with whole wheat pastry flour and some almond meal, and, also, added almond slices to the streusel. The result was very tasty, and my family loved it! - 2/1/2011

Source

Author: Nicole Rees

Double Ginger Crackles

Ingredients

10 oz (2- $\frac{1}{4}$ cups) unbleached all-purpose flour	1- $\frac{1}{3}$ cups granulated sugar
2- $\frac{3}{4}$ tsp ground ginger	1 large egg, at room temperature
1 tsp baking soda	$\frac{1}{4}$ cup molasses
$\frac{1}{4}$ tsp table salt	3 Tbs finely chopped crystallized ginger
6 oz (3/4 cup) unsalted butter, at room temperature	

Procedure

- 1 Position racks in the upper and lower thirds of the oven and heat the oven to 350°F. Line two large cookie sheets with parchment or nonstick baking liners.

- 2 In a medium bowl, whisk the flour, ground ginger, baking soda, and salt. In a large bowl, beat the butter and 1 cup of the sugar with an electric mixer (a stand mixer fitted with the paddle attachment, or a hand-held) on medium-high speed until well blended. Add the egg, molasses, and crystallized ginger; beat well. Add the dry ingredients and mix on low speed until well blended.
- 3 Pour the remaining ½ cup sugar into a shallow bowl. Using a 1-Tbs. cookie scoop, a small ice cream scoop, or two tablespoons, shape the dough into 1-inch balls. Roll each ball in the sugar to coat. Set the balls 1-½ to 2 inches apart on the prepared cookie sheets.
- 4 Bake, rotating the sheets halfway through baking, until the cookies are puffed and the bottoms are lightly browned, 12 to 14 min. If you touch a cookie, it should feel dry on the surface but soft inside. The surface cracks will look a bit wet. Let the cookies sit on the cookie sheet for 5 min. and then transfer them to a rack to cool completely. When cool, store in airtight containers.
- 5 Ginger flavor intensifies with time, making these cookies excellent candidates for long keeping. When stored in an airtight container, the cookies remain impressively delicious for up to five days from baking. Well wrapped, the cookies will keep for several weeks in the freezer.

Recipe Tips

: For the best results, measure your flour by weight instead of volume. (1 cup of all-purpose flour equals 4-½ oz.) If you don't have a scale, be sure to use the proper technique when filling your measuring cups

Reviews

★★★★★ emcooks, 12/23/2007 These cookies are amazing. They are moist and chewy, with a delicious ginger and butter taste. I have made these many times, since they are so easy and fabulous. They always get raves! - 9/11/2010

★★★★★ 3/13/2008 Excellent cookies and easy to make. Not a huge fan of ginger? Omit the crystallized ginger and add 1 Tbsp of Cinnamon and ½ Tsp of Allspice for Spice Crackles. I have made this change a dozen times with great success! - 9/11/2010

★★★★★ Ftrujillo, 11/16/2008 Really easy to make and a big hit! I love that they are soft for a few days. Yum. - 9/11/2010

Author Notes

From Fine Cooking 75, pp. 45

Ginger Cookies - Mrs Schultz's

Ingredients

3 cups flour	¾ cup butter or margarine
2 tsp baking soda	¾ cup Crisco shortening
2 tsp cinnamon	2 cups sugar
1 tsp cloves	2 eggs
2 Tbs ginger	½ cup molasses

Procedure

- 1 Cream butter and Crisco until fluffy. Gradually mix in the sugar and beat until fluffy. Add the eggs on at a time, beating well after each.
- 2 Mix in molasses, flour, spices and baking soda and mix well.
- 3 Drop by a teaspoon onto a ungreased cookie sheet.
- 4 Bake 375F for 12-15 minutes.

Servings: 1

Glazed Lemon Cookies

Ingredients

Lemon Cookies	2	Tbs	lemon juice
¾ cup granulated sugar (5 ¼ ounces)	1		large egg yolk
2 Tbs grated lemon zest	½	tsp	vanilla extract
1 ¾ cup unbleached all-purpose flour (8 ¾ ounces)			Lemon Glaze
¼ tsp table salt	1	Tbs	cream cheese , softened
¼ tsp baking powder	2	Tbs	lemon juice
12 Tbs unsalted butter (1 ½ sticks), cold, cut into ½-inch cubes	1 ½	cups	confectioners' sugar (6 ounces)

Procedure

- 1 For the cookies: Adjust oven racks to upper-middle and lower-middle positions; heat oven to 375 degrees.
- 2 In food processor, process granulated sugar and lemon zest until sugar looks damp and zest is thoroughly incorporated, about 30 seconds. Add flour, salt, and baking powder; pulse to combine, about 10 one-second pulses. Scatter butter chunks over; pulse until mixture resembles fine cornmeal, about 15 one-second pulses. In measuring cup or small bowl, beat together lemon juice, egg yolk, and vanilla with fork to combine. With machine running, add juice/yolk mixture in slow, steady stream (process should take about 10 seconds); continue processing until dough begins to form ball, 10 to 15 seconds longer.
- 3 Turn dough and any dry bits onto counter; working quickly, gently knead together to ensure that no dry bits remain and dough is homogenous. Following illustrations 1 to 3 below, shape dough into log about 10 inches long and 2 inches in diameter, wrap dough in parchment, and twist parchment to seal. Chill dough until firm and cold, about 45 minutes in freezer or 2 hours in refrigerator.
- 4 Line 2 baking sheets with parchment paper. Remove dough log from wrapping and, using sharp chef's knife, slice dough into rounds ⅜ inch thick; place on prepared baking sheets, spacing them about 1 inch apart. Bake until centers of cookies just begin to color and edges are golden brown, 14 to 16 minutes, rotating baking sheets front to back and top to bottom halfway through baking time. Cool cookies on baking sheet about 5 minutes; using wide metal spatula, transfer cookies to wire rack and cool to room temperature before glazing.
- 5 For the glaze: Whisk cream cheese and lemon juice in medium nonreactive bowl until no lumps remain. Add confectioners' sugar and whisk until smooth.
- 6 To glaze the cookies: When cookies have cooled, working one at a time, spoon scant teaspoon glaze onto each cookie and spread evenly with back of spoon. Let cookies stand on wire rack until glaze is set and dry, about 1 hour.

Yield: 30 cookies

Oven Temperature: 375°F

Recipe Tips

Shaping the Dough

1. Roll dough into cylinder approximately 10 inches long and 2 inches in diameter. Center dough on piece of parchment. Fold paper over dough.
2. Grasp one end of parchment. With other hand, use bench scraper to firmly press parchment against dough to form uniform cylinder.
3. Roll parchment and twist ends together to form tight seal.

Source

Author: Cooks Illustrated 2003

Author Notes

The dough, formed into a log, wrapped in parchment paper, and then in plastic wrap, will keep in the refrigerator for up to three days or in the freezer for up to two weeks. The cookies are best eaten the day they are glazed.

Lemon Bar Cheesecake

Comments

This cheesecake gets a double-dose of citrus from the lemon zest stirred into the filling and a layer of tangy lemon curd spread on top. Create your own customized cheesecake recipe with our Recipe Maker. Serves 10-12

Ingredients

For the crust:	Table salt
8 oz vanilla wafers, finely crushed (2 cups of crumbs)	1-¼ cups granulated sugar
3 Tbs granulated sugar	2 Tbs finely grated lemon zest
7 Tbs unsalted butter, melted	1 Tbs pure vanilla extract
For the filling:	4 large eggs, at room temperature
3 8-oz. packages cream cheese, at room temperature	For the garnish:
1 cup ricotta	¾ cup lemon curd
2 Tbs all-purpose flour	Confectioners' sugar, for garnish

Procedure

- 1 Make the crust:
- 2 Position a rack in the center of the oven and heat the oven to 375°F.
- 3 In a medium bowl, stir together the vanilla wafer crumbs and 3 Tbs. granulated sugar. Mix in the melted butter until the crumbs are evenly moist and clump together slightly. Transfer the mixture to a 9-inch springform pan and press evenly onto the bottom and about 2 inches up the sides of the pan (to press, use plastic wrap or a flat-bottom measuring cup). Bake until the crust is fragrant and slightly darkened, 9 to 12 minutes. Let the pan cool on a rack. Lower the oven temperature to 300°F.
- 4 Fill and bake the cheesecake:
- 5 In a stand mixer fitted with the paddle attachment, beat the cream cheese, ricotta, flour, and a pinch of table salt on medium speed, scraping down the sides of the bowl and the paddle frequently, until very smooth and fluffy, about 5 minutes. Make sure the cheese has no lumps. Add the 1-¼ cups granulated sugar and continue beating until well blended and smooth.
- 6 Add the lemon zest and vanilla, and beat until blended, about 30 seconds. Add the eggs one at a time, beating just until blended. (Don't overbeat once the eggs have been added or the cheesecake will puff too much and crack as it cools.) Pour the filling into the cooled crust and smooth the top.
- 7 Bake at 300°F until the center jiggles like Jell-O when nudged, 55 to 65 minutes. The cake will be slightly puffed around the edges, and the center will still look moist. Set on a rack and cool completely. Cover and refrigerate until well chilled, at least 8 hours and up to 3 days. The cake can also be frozen at this point for up to 1 month (see make-ahead tip, below).
- 8 Garnish and serve:
- 9 Unclasp and remove the side of the springform pan and run a long, thin metal spatula under the bottom crust of the cheesecake. Carefully slide the cake onto a flat serving plate.
- 10 Spread lemon curd evenly over the top of the cheesecake. Sift confectioners' sugar evenly over the cake and serve immediately. To cut, run a thin knife under hot water, wipe it dry, and cut the cake into slices, heating and wiping the knife after every slice.

Servings: 12

Recipe Tips

Make Ahead Tips

To freeze, put the unmolded, cooled cake on a rimmed baking sheet in the freezer, uncovered, until the top is cold and firm; then wrap it in two layers of plastic and one layer of foil. Thaw overnight in the refrigerator.

photo: Thomas Allen

Reviews

- ★★★★★ 4/9/2010 I served this lemon cheesecake to twelve guests. It got rave reviews from everyone present. I used meyer lemons in both the cake and the curd, and an excellent madagascar vanilla. I sealed the springform pan with heavy tin foil to completely seal the pan and cooked the cake in my roaster in a water bath. There was nothing heavy about this cheesecake - on line review 4/16/2011
- ★★★★★ 5/8/2010 Best cheese cake recipe I have ever tried, hands down. There was something about the cheesecake filling mixture with the ricotta etc. than just turned out perfectly. I absolutely can't stand when people rate recipes after altering them, but to be honest, I could not find prepared lemon curd when I needed it (and didn't have time to do my own), so I did end up getting some seedless berry preserves to spread over the top instead, and then dusted with confectioners' sugar. Huge hit at Easter. Will be making this again very soon, possibly with some Limoncello whipped cream. :) - on line review 4/16/2011
- ★★★★★ 4/16/2011 Great recipe. Usually make my own lemon curd, but used store bought. I made sure the lemon

Source

Author: Abigail Johnson Dodge

Source: Fine Cooking

Lemon Bars - Barefoot Contessa

Ingredients

For the crust:

* ½ pound unsalted butter, at room temperature

* ½ cup granulated sugar

* 2 cups flour

* ⅛ teaspoon kosher salt

For the filling:

* 6 extra-large eggs at room temperature

* 3 cups granulated sugar

* 2 tablespoons grated lemon zest (4 to 6 lemons)

* 1 cup freshly squeezed lemon juice

* 1 cup flour

* Confectioners' sugar, for dusting

Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 by 13 by 2-inch baking sheet, building up a ½-inch edge on all sides. Chill.
- 3 Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.
- 4 For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes, until the filling is set. Let cool to room temperature.
- 5 Cut into triangles and dust with confectioners' sugar.

Yield: 20 squares or 40 triangles

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 55 minutes

Inactive Time: 30 minutes

Reviews



Good rave reviews on Food TV. Reviews did note that they cut the amount of sugar in the filling to 2 ½ cups from 3. Will have to try. See also Perfect Lemon Bars from Cooks Illustrated. - Sue 1/9/2011

Source

Author: Ina Garten

Loaded butter cookies with chocolate, fruit , and nuts

Comments

Boston Globe - October 2006

Ingredients

2 cups flour

⅛ tsp baking powder

¼ tsp salt

1 cup unsalted butter, (2 sticks) softened

1 cup sugar

2 tsp vanilla extract

10 oz bittersweet chocolate, chopped into chunks

3 oz white chocolate, chopped into chunks

⅔ cup tart dried cherries or dried cranberries
⅔ cup cashew pieces

⅔ cup skinless whole roasted peanuts

Procedure

- 1 Set the oven at 350 degrees. Line 2 baking sheets with parchment paper.
- 2 Sift the flour, baking powder, and salt onto a sheet of waxed paper.
- 3 In an electric mixer, cream the butter at medium speed for 2 minutes. Add the sugar in two additions, beating for 1 minute after each portion. Blend in the vanilla.
- 4 On low speed, beat in the flour in two additions, beating just until it is absorbed. Scrape down the sides of the bowl often.
- 5 Remove the bowl from the mixer stand. With a wooden spoon, blend in the bittersweet and white chocolates, cherries or cranberries, cashews, and peanuts.
- 6 Place rounded ⅓-cup mounds of dough on the baking sheets, spacing the mounds about 3 ½ inches apart. Keep the edges rough rather than making them smooth, but gently level any high spots. Make no more than 8 mounds of dough on each sheet.
- 7 Bake the cookies for 14 minutes or until set. The edges will be golden. Let the cookies sit on the sheets for 1 minute, then slip them, still on the parchment paper, onto wire racks. Cool completely.
- 8 Note: The cookies will keep for 3 days in an airtight tin, but are at their best on baking day.

Servings: 1

Molasses Sugar Cookies - Mrs Schultz's

Ingredients

¾ cup shortening (not butter/margarine)	2 tsp baking soda
1 cup sugar	1 tsp cinnamon
¼ cup molasses	½ tsp cloves, ground
1 egg	½ tsp ginger, ground
2 cups flour, sifted	½ tsp salt

Procedure

- 1 Cream shortening and sugar together. Add molasses and egg; beat well.
- 2 Sift together flour, baking soda, spices and salt. Add dry ingredients to creamed mixture. Mix well (I use a wooden spoon when I add dry ingredients)
- 3 Chill the dough. Form into 1" balls and roll in granulated sugar.
- 4 Place on a greased cookie sheet 2" apart and bake at 375 degrees for 8 10 minutes.
- 5 NOTE: We usually double the recipe.

Servings: 30

Yield: 2.5 dozen

Perfect Lemon Bars

Comments

The lemon filling must be added to a warm crust. The 30-minute chilling and 20-minute baking of the crust should allow plenty of time to prepare the filling. If not, make the filling first and stir to blend just before pouring it into the crust. Any leftover bars can be sealed in plastic wrap and refrigerated for up to two days.

Ingredients

The Crust	⅔ cup confectioners' sugar , plus extra to decorate
1 ¾ cups unbleached all-purpose flour	finished bars

Perfect Lemon Bars

¼ cup cornstarch	1 ⅓ cups granulated sugar
¾ tsp table salt	3 Tbs unbleached all-purpose flour
12 Tbs unsalted butter (1 ½ sticks), at very cool room temperature, cut into 1-inch pieces, plus extra for greasing pan	2 tsp grated lemon zest from 2 large lemons
Lemon Filling	⅔ cup lemon juice from 3 to 4 large lemons, strained
4 large eggs, beaten lightly	⅓ cup whole milk
	⅛ tsp table salt

Procedure

- 1 For the crust: Adjust oven rack to middle position and heat oven to 350 degrees. Lightly butter a 13-by-9-inch baking dish and line with one sheet parchment or wax paper. Dot paper with butter, then lay second sheet crosswise over it (see illustration 1, below).
- 2 Pulse flour, confectioners' sugar, cornstarch, and salt in food processor workbowl fitted with steel blade. Add butter and process to blend, 8 to 10 seconds, then pulse until mixture is pale yellow and resembles coarse meal, about three 1-second bursts. (To do this by hand, mix flour, confectioners' sugar, cornstarch, and salt in medium bowl. Freeze butter and grate it on large holes of box grater into flour mixture. Toss butter pieces to coat. Rub pieces between your fingers for a minute, until flour turns pale yellow and coarse.) Sprinkle mixture into lined pan and, following illustration 2, press firmly with fingers into even, ¼-inch layer over entire pan bottom and about ½-inch up sides. Refrigerate for 30 minutes, then bake until golden brown, about 20 minutes.
- 3 For the filling: Meanwhile, whisk eggs, sugar, and flour in medium bowl, then stir in lemon zest, juice, milk, and salt to blend well.
- 4 To finish the bars: Reduce oven temperature to 325 degrees. Stir filling mixture to reblend; pour into warm crust. Bake until filling feels firm when touched lightly, about 20 minutes. Transfer pan to wire rack; cool to near room temperature, at least 30 minutes. Following illustrations 3 and 4, below, transfer to cutting board, fold paper down, and cut into serving-size bars, wiping knife or pizza cutter clean between cuts, as necessary. Sieve confectioners' sugar over bars, if desired.

Source

Author: Cooks Illustrated

Pumpkin Bars - Penzeys Spice

Ingredients

Pumpkin Bars	1 tsp CINNAMON
½ cup butter (1 stick), softened	¼ tsp POWDERED GINGER
1 cup brown sugar	¼ tsp GROUND NUTMEG
2 eggs	Brown Butter Icing
⅔ cup canned pumpkin	½ cup butter (1 stick)
1 tsp PURE VANILLA EXTRACT	3 cups powdered sugar
1 cup flour	1 tsp PURE VANILLA EXTRACT
½ tsp baking powder	2 Tbs milk
½ tsp baking soda	

Procedure

- 1 Preheat oven to 350°. Cream the butter. Add the brown sugar, eggs, pumpkin, and VANILLA and mix well. In a separate bowl, sift all of the dry ingredients together. Gradually add to the wet mixture and mix well. Pour into a greased 9x13 inch pan and bake at 350° for about 15-20 minutes. Let cool and top with Brown Butter Icing.
- 2 Brown Butter Icing
In a heavy-bottomed saucepan, heat the butter over low heat until it is a light brown. Remove from heat and add the powdered sugar, VANILLA, and milk. Whisk until smooth and well blended.
- 3 Serves: 18-24
Prep. time: 10 minutes
Baking time: 15-20 minutes

Servings: 1

Shortbread Cookies - Barefoot Contessa

Ingredients

¾ pound unsalted butter, at room temperature	¼ teaspoon salt
1 cup sugar, plus extra for sprinkling	6 to 7 ounces very good semisweet chocolate, finely chopped
1 teaspoon pure vanilla extract	
3 ½ cups all-purpose flour	

Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and 1 cup of sugar until they are just combined. Add the vanilla. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.
- 3 Roll the dough ½-inch thick and cut with a 3 by 1-inch finger-shaped cutter. Place the cookies on an ungreased baking sheet and sprinkle with sugar. Bake for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature.
- 4 When the cookies are cool, place them on a baking sheet lined with parchment paper. Put 3 ounces of the chocolate in a glass bowl and microwave on high power for 30 seconds. (Don't trust your microwave timer; time it with your watch.) Stir with a wooden spoon. Continue to heat and stir in 30-second increments until the chocolate is just melted. Add the remaining chocolate and allow it to sit at room temperature, stirring often, until it's completely smooth. Stir vigorously until the chocolate is smooth and slightly cooled; stirring makes it glossier.
- 5 Drizzle ½ of each cookie with just enough chocolate to coat it.

Yield: 20 cookies

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Inactive Time: 30 minutes

Source

Author: Ina Garten

Snickerdoodles - Grandma Waudby

Ingredients

1 cup butter or margarine	1 tsp baking soda
1 ½ cups granulated sugar	¼ tsp salt
2 eggs, room temperature	2 Tbs sugar
2 ¾ cups flour	2 tsp cinnamon
2 tsp cream of tartar	

Procedure

- 1 Preheat oven to 400 degrees.
- 2 In a mixer cream together the butter and the sugar. Add in the eggs and mix well.

- 3 Measure the flour by the dipping method, not sifted, into a separate bowl. Add in the cream of tartar, baking soda and salt. Mix well.
- 4 Mix the dry ingredients in small batches into the wet ingredients until incorporated.
- 5 Shape the dough into 1 inch balls.
- 6 Roll in the mixture of 2T of sugar and 2t cinnamon.
- 7 Place 2 inches apart on a ungreased baking sheet, bake 8 - 10 minutes.
- 8 NOTE: These cookies puff up first, then flatten out.

Servings: 1

Reviews

★★★★★ What can you say about Grandma's cookies but yum!!! - Sue 5/27/2011

Sugar Cookies - Grandma White

Ingredients

1 cup granulated sugar	½ tsp salt
1 cup powdered sugar	1 tsp cream of tartar
1 cup butter, softened	1 tsp baking soda
1 cup Crisco	4 cups flour, sifted
2 eggs, room temperature	1 tsp vanilla

Procedure

- 1 Preheat oven to 350 degrees.
- 2 In a mixer cream the butter, Crisco and sugars together. Beat in the eggs and the vanilla.
- 3 Sift the flour, salt, cream of tartar and baking soda together. Add this mixture to the wet ingredients in small batches and mix until incorporated.
- 4 Roll dough into small balls and press with the bottom of a glass that is coated with sugar or pecan meal.
- 5 Bake at 350 degrees for 10 - 12 minutes.

Servings: 1

Turtle Brownies

Ingredients

1 box German chocolate cake mix	¾ cup butter or margarine
1 (14-ounce) package caramels	1 cup broken walnuts, pecan or macadamia nuts
¾ cup evaporated milk (you can use a 5-ounce can, which is just slightly less)	2 cups (12 ounces) chocolate chips

Procedure

- 1 Preheat oven to 350 degrees F.
- 2 Unwrap caramels and place in a pan with half the evaporated milk.
- 3 Melt over very low heat, stirring almost constantly to make sure it does not scorch (you can also do this in a microwave on half power for about 2 minutes — check and stir after 1 minute). Set aside.
- 4 At the same time, melt butter.
- 5 Combine cake mix, remaining milk and butter with a spoon.
- 6 Press half cake mixture in a greased 9" x 13" inch pan and bake for 6 minutes at 350 degrees.
- 7 Remove from oven but don't turn the oven off.

- 8 Pour melted caramels evenly on top — don't try to spread it around after you've poured it, it will just become a gloppy mess with the brownie layer underneath. It's fine if it's not perfectly even.
- 9 Sprinkle nuts and chocolate chips over the top.
- 10 Take remaining cake mix and spread over the top — you can either crumble it or take a 1" section at a time and quickly press it between your hands and lay it over the top (I find the latter works better for me to get it evenly distributed). It's fine if there are empty spaces.
- 11 Bake at 350 degrees for 15-20 minutes. There's no real test for doneness because of the caramel — you have to judge by eye. The brownie part should look dry and done.
- 12 Cool and cut into bars — this is very rich, and generally 1" or -1/2" squares are a good size.
- 13 Keep in an airtight container.

Recipe Tips

To make turtle brownies without the cake mix, I've simply made a batch of my favorite regular from-scratch brownies, baked half as in the recipe, added the caramel, nuts and chips and put the rest of the brownie batter over the top. This is also a good option if you don't want to make a full 9" x 13" pan — just decrease the caramels, nuts and chocolate chips proportionately as well.

Source

Author: The Boat Galley

Ultimate Chocolate Chip Cookie

Ingredients

¾ cup Crisco - buttered flavored	1 ¾ cups flour, sifted
1 ¼ cups brown sugar, firmly packed	1 tsp salt
2 Tbs milk	¾ tsp baking soda
1 Tbs vanilla	1 cup semisweet chocolate chips
1 each egg	1 cup pecans, chopped

Procedure

- 1 Heat oven to 375
- 2 Combine Crisco, brown sugar, milk and vanilla in a large bowl. Mix until creamy with mixer.
- 3 Add egg into mixture and combine well.
- 4 Add the flour, salt and baking soda together and mix until incorporated. Do not over mix
- 5 Add chocolate chips and nuts
- 6 Bake for 8-10 minutes for chewy cookies and 11-13 minutes for crisp cookies

Servings: 1

Vanilla Sugar Cookies

Ingredients

8-½ oz (1-¾ cups) unbleached all-purpose flour	1 cup granulated sugar; more for coating
½ tsp baking powder	1 large egg
½ tsp table salt	½ tsp pure vanilla extract
½ lb (1 cup) unsalted butter, softened at room temperature	

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 350°F. In a medium bowl, whisk the flour, baking powder, and salt to blend. Using a stand mixer with the paddle attachment or a hand-held mixer, beat the butter and sugar on medium speed until light and fluffy, about 3 min. Scrape the bowl with a rubber spatula. Beat in the egg and vanilla until thoroughly combined, about 2 min. Scrape the bowl again. With the mixer on low speed, slowly blend in the flour until incorporated, about 30 seconds.
- 2 Drop the dough by rounded tablespoonfuls into a bowl of granulated sugar and roll to coat; then set the coated balls about 3 inches apart on ungreased cookie sheets.
- 3 Bake until the cookies are golden brown on the edges and slightly soft in the center, 15 to 18 min. Let the cookies cool on the sheet for 1 min. before transferring them to a rack to cool.
- 4 The cookies can be stored in an airtight container for up to three days.

Yield: 2 dozen

Recipe Tips

Tip: For the best results, measure your flour by weight instead of volume. (1 cup of all-purpose flour equals 4-½ oz.) If you don't have a scale, be sure to use the proper technique when filling your measuring cups.

Tip: Note: Be sure to bake these cookies on a cookie sheet, not a rimmed baking sheet; otherwise, the dough will spread too much, and the cookies won't retain a nice, round shape.

Reviews

★★★★★ These are great cookies, just follow the tips on baking them. - Sue 1/9/2011

Source

Author: Joanne Chang

Source: Fine Cooking Cookies

White Chocolate Chip Macadamia Nut Cookies - Waudby Family Recipe (Very Good)

Ingredients

⅔ cup granulated sugar	1 ½ cups flour
⅓ cup brown sugar	½ tsp baking soda
⅓ cup margarine or butter, softened	½ tsp salt
⅓ cup shortening, Crisco	½ cup macadamia nuts, chopped
1 egg	6 oz white chocolate chips
1 tsp vanilla	

Procedure

- 1 Heat oven to 375 degrees F.
- 2 Mix sugars, margarine, shortening, egg and vanilla. Mix well.
- 3 Stir in remaining ingredients and mix until incorporated.
- 4 Drop dough by the teaspoonfuls about 2" apart onto an ungreased cookie sheet. Bake until lightly brown, 8 -10 minutes. Cool slightly before removing from cookie sheet.

Servings: 1

Yield: 3.5 dozen

Reviews

★★★★★ Everyone loves these cookies. I prefer to bake these on light color pans on parchment paper to make for easy clean up and easier when switching between cookie sheets. - Suc 5/27/2011

Fruit

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Blueberry Torte - Addie Dinkleman aka Busha

Ingredients

CRUST		8 oz	cream cheese
16	graham crackers, crushed	½ cup	sugar
⅓ cup	butter, melted	2	eggs
⅓ cup	sugar	1 tsp	vanilla
FILLING			

Procedure

- 1 Mix all ingredients for crust and press into a 8" square pan.
- 2 For thr filling cream together cream cheese and sugar. Add the eggs one at a time mixing well between and add the vanilla.
- 3 Pour filling mixture into pan and bake at 350 degrees for 25 minutes or until lightly golden.
- 4 When cooled top with blueberries or other pic toppings and cool before serving.
- 5 Can double the recipe for a 9x13 pan.

Servings: 1

Campfire Banana Boats

Ingredients

6	whole Bananas	12	whole Nilla Wafers
2 cups	Miniature Marshmallows	1 cup	Caramel Sauce
1 cup	Milk Chocolate Chips		

Procedure

- 1 Slice bananas down their length and open slightly like you would with a hot dog bun. Sprinkle marshmallows and chocolate chips into each banana. Break the wafers into bite-sized pieces and place on top of the filled bananas. Drizzle with caramel. Wrap each banana in aluminum foil and place on the coals at the edge of your campfire. Allow them to cook for 10-15 minutes. Remove with a pair of long-handled tongs and allow to cool. Unwrap and serve!
- 2 This can also be done on a grill, in a toaster oven, or a conventional oven. Just preheat to roughly 350°F, wrap with the foil and place directly on the grill or rack and let cook for 10-15 minutes. Remove from heat, allow to cool and serve.

Servings: 6

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Source

Author: Pioneer Woman

Chocolate-Dunked Bananas with Peanuts

Ingredients

1 cup	semisweet chocolate morsels	1 cup	chopped salted dry-roasted peanuts
4	medium-size firm bananas, peeled and ends trimmed		
4	Popsicle sticks (sold in the baking or ice cream section of the grocery store)		

Procedure

- 1 Place the chocolate morsels in a large, microwave-safe bowl and cover the bowl with plastic wrap. Microwave on HIGH for 3 to 5 minutes, until the chocolate is melted, stirring every 2 minutes.
- 2 Insert a Popsicle stick into one end of each banana and dunk the bananas in the melted chocolate, turning to coat all sides (if necessary, use a pastry brush to brush the chocolate onto the banana). Sprinkle the peanuts evenly over each banana.
- 3 Place the bananas on wax paper set on a plate and refrigerate until the chocolate hardens, about 10 minutes (or speed things up by placing the bananas in the freezer!)

Degree of Difficulty: Easy

Recipe Tips

Storage Savvy:

Store the bananas in the freezer, where they'll keep for up to 3 months. Wrap them in plastic wrap, then store in freezer bags. Or line them up in a plastic container. Eat the bananas frozen or set them out at room temperature for about 30 minutes before serving to soften a bit.

Source

Author: Robin Miller
Source: Quick Fix Meals

Fruit Cobbler with Batter Topping

Comments

After testing a number of fruit cobblers, we found this recipe, adapted from New Southern Cooking (Knopf, 1986), to be one of the best in its category. Many of the batter cobblers reminded us too much of cake, quick bread, or custard. Unlike the others, this one had a real cobbler feel to it.

Ingredients

6 Tbs unsalted butter	¼ tsp table salt
¾ cup all-purpose flour	¾ cup milk
¾ cup sugar, plus 1 tablespoon	2 cups fruit or berries, sliced (not sweetened or thickened)
1 tsp baking powder	

Procedure

- 1 Adjust oven rack to lower-middle position and heat oven to 350 degrees. Put butter in 8-inch square or 9-inch round pan; set in oven to melt.
- 2 Whisk flour, ¾ cup sugar, baking powder, and salt in small bowl. Add milk; whisk until just incorporated into dry ingredients. When butter has melted, remove pan from oven. Pour batter into pan, without stirring it into butter, then arrange fruit over batter. Sprinkle with remaining tablespoon sugar. Bake until batter browns, about 40 to 50 minutes.

Servings: 4

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Reviews

★★★★★ My friend Sharon made this for a picnic and it was delicious. - Suc 5/27/2011

Source

Author: Cooks Illustrated

Grilled peaches with fresh raspberry sauce (Excellent)

Ingredients

2 ¼ cups fresh raspberries (about 13 ounces), (lightly packed)	3 Tbs unsalted butter
3 Tbs water	1 ½ Tbs dark brown sugar, (packed)
3 Tbs sugar	6 medium-size ripe but firm peaches, halved, pitted
1 Tbs fresh lemon juice	

Procedure

- 1 Puree 2 ¼ cups fresh raspberries along with 3 tablespoons water in food processor until puree is smooth. Strain raspberry puree through fine-mesh strainer, pressing on solids to release as much liquid as possible; discard solids in strainer. Stir in 3 tablespoons sugar and 1 tablespoon fresh lemon juice until blended. DO AHEAD Fresh raspberry sauce can be made 1 day ahead. Cover and refrigerate.
- 2 Prepare barbecue (medium heat). Melt butter with brown sugar in heavy small skillet over medium heat. Remove skillet from heat. Brush peach halves all over with melted butter mixture. Grill until tender, about 8 minutes, turning occasionally. Serve with sauce.
- 3 Top with scoops of vanilla ice cream and a couple of shortbread cookies if you like.

Servings: 6

Source

Source: Bon Appétit, August 2007

Peach and Blueberry Galette

Comments

This rustic fruit tart is the perfect vehicle for ripe summer blueberries and peaches. The crust is free form—it just gets folded over the filling and then baked. Serve warm with a scoop of vanilla ice cream or a dollop of crème fraîche. Serves 8 to 10

Ingredients

For the crust		¾ lb	blueberries, rinsed and picked through (about 2 cups)
6-¾ oz (1-½ cups)	unbleached all-purpose flour, more for rolling	¼ cup	light muscovado sugar or light brown sugar
1 Tbs	granulated sugar	2 Tbs	unbleached all-purpose flour
½ tsp	table salt	¼ tsp	ground cinnamon
5-½ oz (11 Tbs.)	unsalted butter, chilled and cut into ½-inch dice	pinch	of table salt
1	large egg yolk	1	large egg, beaten
3 Tbs	whole milk	2 Tbs	demerara sugar
For the filling			
1 lb	peaches, peeled and cut into ½-inch slices (about 2 cups)		

Procedure

- 1 Make the dough
- 2 Combine the flour, sugar, and salt in a stand mixer fitted with a paddle attachment at low speed. Add the butter to the flour. Mix until the flour is no longer white and holds together when you clump it with your fingers, 1 to 2 minutes. If there are still lumps of butter larger than the size of peas, break them up with your fingers.
- 3 In a small bowl, beat the egg yolk and milk, and add to the flour mixture. Mix on low speed just until the dough comes together, about 15 seconds; the dough will be somewhat soft. Turn the dough out onto a sheet of plastic wrap, press it into a flat disk, wrap it in the plastic, and let it rest in the refrigerator for 15 to 20 minutes before rolling out.

- 4 Meanwhile, position a rack in the center of the oven and heat the oven to 350°F. Line a large rimmed baking sheet with parchment paper.
- 5 Make the filling & roll out the dough
- 6 In a medium bowl, toss the peaches and blueberries with the muscovado sugar, flour, cinnamon, and salt.
- 7 Lightly flour a large work surface and roll out the dough to a 12- to 13-inch round. Transfer to the prepared baking sheet. Arrange the fruit in the center of the dough, leaving about 1-½ inches of space around the perimeter of the dough empty. Fold the outside edge of the dough over the fruit, making occasional pleats. Brush the crust with the egg. Sprinkle the demerara sugar evenly over the dough and fruit.
- 8 Bake the galette until the crust turns a light brown and the filling bubbles, about 50 minutes. Let cool for 10 minutes then cut into wedges and serve warm.

Servings: 10

Reviews

- ★★★★★ GardnCat, 7/19/2010 Excellent summer dessert! The crust is very tender and rich. I used very ripe peaches and the balance of peach to blueberry was perfect. I'll definitely make again, and probably experiment with other fruit combinations. Our dinner guests were very impressed, and it was so easy. - 9/11/2010
- ★★★★★ lisaginsd, 7/21/2010 I made this twice for different events last week. Everyone has loved it, and several people have asked for the recipe. One of the times I made it with whole wheat pastry flour and much preferred it that way - 9/11/2010
- ★★★★★ Diya_C, 7/26/2010 This recipe was a huge hit! Would definitely recommend it- it looks and tastes like it took a lot of time but is actually very quick and easy to make. My substitutions: instead of muscovado sugar I used white granulated sugar, and instead of demerara sugar I used brown sugar. I served it with vanilla frozen yogurt and it was fabulous. I'll definitely be making this again! Thank you! - 9/11/2010
- ★★★★★ SCBDJ, 8/28/2010 Such an easy but impressive recipe! I skipped the cinnamon (don't need it with Colorado's Western Slope peaches) and used turbinado sugar for the crust - excellent! Don't forget the parchment paper - mine did leak but it didn't seem to effect the moisture or the flavor. Delish! - 9/11/2010

Source

Author: Tony Rosenfeld
 Source: From Book Big Buy Cooking, pp. 164
 July 14, 2010

Peach Crisp - Boston Globe

Ingredients

- | | |
|--|-----------------------------------|
| 6 cups Peaches, peeled and sliced 1/2" thick | 1 cup Rolled oats |
| ½ tsp Grated lemon rind | ¾ cup Flour |
| 1 ½ Tbs Lemon juice | ¾ cup Brown Sugar, firmly packed |
| 1 Tbs Cornstarch | ½ tsp Cinnamon |
| ¼ cup Brown Sugar | ½ cup Butter, chilled and chopped |
- Topping:

Procedure

- 1 Peel and slice about 6-8 peaches. In a large bowl combine peaches with the rest of the filling ingredients.
- 2 Butter a 8x8 pan and spread the mixture into the pan.
- 3 Topping
- 4 In a bowl combine rolled oats, flour, brown sugar and cinnamon. Mix well.
- 5 With your fingertips, work in the butter until the mixture is crumbly but not quite sandy. Spread the mixture over the peaches.
- 6 Bake 375 degrees for 50 minutes or until the topping is golden brown. Serve warm with ice cream.

Servings: 8

Recipe Tips

Variations: I also add 1 Cup blueberries with the peaches. For the topping use ½ cup rolled oats and ½ cup toasted and finely chopped almonds.

Reviews

★★★★★ Simple and quick dessert. - Sue 6/13/2011

Rhubarb Brown Sugar Crumble

Comments

A generous amount of oatmeal streusel tops this crumble, providing a crunchy contrast to the tart, juicy filling. Vanilla ice cream is a natural with this homey favorite. Serves six to eight.

Ingredients

1 Tbs unsalted butter, softened at room temperature	For the filling:
For the topping:	7 cups ⅓-inch-thick sliced rhubarb (about 2 lb.)
4-½ oz (1 cup) all-purpose flour	1 cup lightly packed light brown sugar
1 cup lightly packed light brown sugar	¼ cup cornstarch
½ cup old-fashioned oats	1 Tbs fresh lemon juice
½ tsp ground cinnamon	2 tsp finely grated lemon zest (from 1 medium lemon, using a rasp-style grater)
¼ tsp kosher salt	¼ tsp kosher salt
4 oz (8 Tbs.) cold unsalted butter, cut into small pieces	

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 350°F. Grease an 8x8-inch Pyrex baking dish with the softened butter.
- 2 Make the topping: In a food processor, combine the flour, brown sugar, oats, cinnamon, and salt and pulse several times to combine. Add the cold butter and pulse until the mixture has the texture of coarse meal and clumps together when squeezed lightly, about 1 minute.
- 3 Make the filling: Combine the rhubarb, brown sugar, cornstarch, lemon juice, lemon zest, and salt in a large bowl and stir with a spatula until evenly mixed. Transfer the rhubarb mixture to the baking pan, and sprinkle the topping evenly over the fruit; the pan will be very full, but the crumble will settle as it bakes.
- 4 Bake until the topping is lightly browned, the rhubarb is tender (probe in the center with a skewer to check), and the juices are bubbling thickly around the edges, 45 to 60 minutes. Transfer to a rack to cool to warm or room temperature and to allow the juices to thicken, at least 1 hour.

Oven Temperature: 350°F

Reviews

- ★★★★★ 4/12/2008 This was wonderful...the lemon gave it a hint of key lime! Our rhubarb is green, since it grows best in the South, but the dessert was beautiful nonetheless. - on line review 4/16/2011
- ★★★★★ 6/20/2009 Definitely going to make this one again and again! I, too, had to improvise, so I topped up 1-½ lbs of rhubarb with a half-pound of strawberries. I also threw in some fresh grated ginger, and then made some buttermilk ice cream to top it all off. Fabulous summer dessert! - on line review 4/16/2011
- ★★★★★ 7/26/2009 Absolutely amazing but slightly tart so I would recommend a bit more sugar or serve it with ice cream. Still my favourite rhubarb crumble by a mile! - on line review 4/16/2011

Source

Author: Karen Barker

Other

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Baked Alaska - Individual size (Nice for Entertaining)

Ingredients

2 large	Sugar cookies	2	Egg whites, room temperature
2 scoops	Vanilla ice cream	¼ tsp	Pumpkin pie spice
¼ cup	Brown sugar, Packed	⅛ tsp	Cream of tartar

Procedure

- 1 Put 1 scoop of ice cream on each cookie and put in freezer.
- 2 Combine sugar and pumpkin pie spice. Beat egg whites and cream of tartar till you have soft peaks. (tips curl)
- 3 Gradually add sugar mixture till stiff peaks form (tips stand straight up).
- 4 Spread over ice cream, cover and freeze up to 6 hours. Does make a lot of topping. Make sure to cover the cookie completely.
- 5 To serve bake at 500 degrees for 3 minutes or until lightly brown. Serve immediately.
- 6 Variations: Use a brownie instead of cookie.
- 7 4 eggs made enough for 6

Servings: 2

Recipe Tips

Kid approved - Leave out the pumpkin pie spice and add chocolate sauce on top after it has baked for a volcano effect.

Reviews

★★★★★ These are the cutest desserts and easy to make. They look so elegant and you can have fun with them for kids too. - Sue 5/27/2011

Source

Source: Diane S/V Unicorn

Buckeyes - Chocolate covered peanut butter balls - Rolita Griffin

Ingredients

1 ½ lbs	powdered sugar (almost 6 cups)	12 oz	milk chocolate Merckens melting bits (available at party stores for candy making)
½ lb	butter or margarine (2 sticks), room temperature		
1 lb	creamy peanut butter (2 cups)		You can use chocolate chips if you don't have melting bits
1 Tbs	pure vanilla extract		

Procedure

- 1 Combine powdered sugar, butter, peanut butter and vanilla extract in a large mixing bowl. Mix well.
- 2 Chill the dough for about 1 hour in the refrig. Form the dough into small balls, about 1/2" in diameter. Chill the balls while melting the chocolate.
- 3 Heat the water in the bottom of double boiler; remove from heat before the water starts to boil. Place the top pot on top of hot water, add bits and stir until melted. Place back on heat if chocolate sets up too much.
- 4 Take out a handful of the balls out of refrig, poke a toothpick in the dough ball far enough in to hold the ball. Dip the ball into the melted chocolate and swirl to coat. Place on a cookie sheet lined with waxed paper. When you have the cookie sheet full place in freezer to set up, about 20 minutes.
- 5 Store the buckeyes in a ziplock bag in the freezer until ready to use. Let the buckeyes come to room temperature before serving.

Servings: 1

Cherry Cheesecake Shooters

Ingredients

12 whole Graham Crackers (the 4-section Rectangles)	1 can Cherry Pie Filling
1 package 8 Ounce Cream Cheese	¼ cups Slivered Almonds
1 can Sweetened, Condensed Milk	

Procedure

- 1 Put the graham crackers into a ziplock bag and smash them with a rolling pin until they're fine crumbs.
- 2 Spoon graham cracker crumbs into the bottom of mini wine glasses.
- 3 Add cream cheese and sweetened condensed milk to bowl of an electric mixer fitted with the whisk attachment and whip them together until fluffy.
- 4 Fill a pastry bag or zipper bag with the filing. Snip off the end and pipe a big helping over the crumbs in each of the glasses.
- 5 Top with a big spoonful of cherry pie filling.
- 6 Top with chopped almond flakes.

Servings: 12

Total Time: 20 minutes

Recipe Tips

(Note: Mix 2 tablespoons melted butter into the crumbs if you'd like them to be a little more moist.)
(Use whatever kind of pie filling you'd like!)

Source

Author: Pioneer Woman

Lemon Lush - (Easy and Good)

Ingredients

Crust	1 cup	Confectioner's sugar
1 cup Flour	1 Container	Cool Whip
1 Stick Butter or Margarine, Softened	2 Packages	Lemon Pudding
Filling	3 cups	Milk
8 oz Cream Cheese, Softened		Nuts for garnish - optional

Procedure

- 1 Crust
- 2 Blend together and press into the bottom of a 9 x 13 pan. Don't make the crust too thick so adjust as necessary.
- 3 Bake at 350 for 20 - 30 minutes or until lightly browned.
- 4 Filling
- 5 Beat together cream cheese and confectioner's sugar till smooth. Blend in 1 cup of cool whip and spread over cooled crust.
- 6 Beat together lemon pudding and milk until smooth. Spread over cheese mixture and refrigerate for 15 minutes.
- 7 Spread remainder of cool whip on top and sprinkle with nuts.

Servings: 1

Reviews

★★★★★ I still remember the first time I had this when I was in high school and loved it. I have made this for years and it always get rave reviews and good for summer bbq's. - Sue 5/27/2011

Source

Author: Arlene Peck

Lemon-Vodka Cream Pops

Ingredients

3-4	medium lemons	½ cup	granulated sugar
1	cup heavy cream	⅛ tsp	table salt
1	cup whole milk	2	Tbs citron vodka

Procedure

- 1 Using a vegetable peeler, remove all of the zest from 3 of the lemons in 3- to 4-inch-long strips. Set the lemons aside.
- 2 Combine the lemon zest, cream, milk, sugar, and salt in a large saucepan. Bring to a simmer over medium heat, stirring occasionally to dissolve the sugar, about 5 minutes. Remove from the heat. Let steep at room temperature, stirring occasionally, for 20 minutes.
- 3 Squeeze ¾ cup juice from the reserved lemons (juice the fourth lemon, if necessary). Stirring constantly, pour the lemon juice into the cream mixture in a slow stream. Stir in the vodka.
- 4 Strain the mixture through a fine sieve into a 4-cup glass measure (or any container with a spout for easy pouring), pressing on the solids to extract as much liquid as possible. Divide the mixture among eight 3-oz. pop molds or wax-lined paper cups. Freeze until just barely set, 5 to 6 hours. Insert craft sticks and freeze until completely set, about 2 hours more. When ready to serve, unmold or peel off the paper cups.

Degree of Difficulty: Very easy

Recipe Tips

I used regular vodka and poured them into plastic popsicle molds. They were frozen solid in my house freezer in 4 hours.

Reviews

★★★★★ Loved them as they had a bright lemon flavor and a creamy taste all at once. Will make again, I bought fun star pop molds at TJ Maxx and put any leftover in a small pyrex dish. - Sue 7/7/2013

Source

Author: Genevieve Ko

Source: Fine Cooking issue 100

Shortcake

Ingredients

2	cups flour, all-purpose	½ cup	butter
¼	cup sugar	1	egg, beaten
2	tsp baking powder	⅓	cup milk

Procedure

- 1 Preheat oven to 450 degrees
- 2 Stir together the dry ingredients.
- 3 Cut in butter to dry mixture till it resembles coarse crumbs.
- 4 Combine egg and milk in a small bowl and add to the dry ingredients. Stir till just incorporated, don't over mix batter.
- 5 Spread into a greased 8x11x2 inch round baking pan, building up the edges slightly.
- 6 Bake at 450 degrees for 15 to 18 minutes or until a toothpick inserted near the center comes out clean.
- 7 Cool in the pan for 10 minutes and then remove.

- 8 Strawberry Shortcake:
- 9 Mix 6 cups of strawberries with ½ cup of sugar.
- 10 Split into 2 layers and spoon fruit and whip cream in between the layers and over the top.

Servings: 8

Sugar Coated Pecans - (Easy)

Comments

Mary Engelbreit's

Ingredients

1 egg white	1 tsp salt
3 cups pecan halves (12 ounces)	2 tsp cinnamon
1 cup granulated sugar	½ stick unsalted butter

Procedure

- 1 Preheat oven to 300 degrees. Line a jelly roll pan with aluminum foil.
- 2 In a medium sized bowl combine egg white with 1 tablespoon water and whisk until foamy. Add the pecans and stir until the nuts are coated.
- 3 In another bowl, combine sugar, salt and cinnamon. Pour sugar mixture over moist nuts and stir to coat evenly.
- 4 In a preheated oven, melt butter in jelly roll pan. Remove pan from oven and gently stir nuts into melted butter. Spread nuts out evenly and bake for 20- 25 minutes. Watch them closely so they don't burn.
- 5 Remove from oven and allow to cool in pan.

Servings: 1

Yield: 3 cups

Welsh Cakes - Lou on S/V Restless

Ingredients

8 oz self-rising flour	pinch cinnamon
4 oz butter	1 egg
4 oz sugar	4 oz raisin

Procedure

- 1 Mix butter with dry ingredients until fine crumbs. Add cinnamon and make well in center, add beaten egg and raisins.
- 2 Mix into firm dough and roll out to ½ inch thick sheet. cut into rounds.
- 3 Cook on heated griddle until golden brown. Spread with butter.
- 4 Makes 12 cakes

Servings: 12

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Apple Pie with Poached Dried Cherries

Comments

always use dried tart cherries rather than sweet ones. Tart cherries are made from sour cherries, which are “true” pie cherries, and they definitely give the pie a more complex flavor. Serves eight. Yields one 9-inch pie.

Ingredients

For the pie dough.		1	cup (about 6 oz.) dried tart cherries
10	oz (2-¼ cups) all-purpose flour	For the apple-cherry filling	
½	tsp table salt	2-½ to 3	lb (about 7) firm, tart apples (like Cortland, Jonagold, or Sierra Gold), peeled, cored, and cut into ⅓-inch slices (about 7 cups)
½	tsp granulated sugar	7 to 8	Tbs granulated sugar
7	oz (14 Tbs.) cold unsalted butter, cut into ½-inch pieces	3	Tbs all-purpose flour
1-½	oz (3 Tbs.) cold vegetable shortening, cut into ½-inch pieces	1	tsp ground cinnamon
3	Tbs ice-cold water	To	finish:
For the poached cherries:		1	egg yolk, beaten
½	cup water	¼	cup heavy cream or milk
¼	cup granulated sugar		

Procedure

- 1 Make the pie dough:
- 2 Whisk the flour, salt, and sugar in the bowl of a stand mixer or in a mixing bowl. In the stand mixer (use the paddle attachment and gradually increase from low to medium speed) or in the bowl by hand with a pastry blender, cut the butter into the flour until the butter starts breaking into smaller pieces. Cut in the shortening until the biggest pieces of both fats are the size of peas. With the mixer running, sprinkle in the water and mix until the dough just holds together. There should be some visible bits of butter. Cut the dough in half (each piece should be about 9-½ oz.), pat each half into a flat disk, wrap tightly in plastic, and refrigerate for at least 1 hour.
- 3 Poach the cherries:
- 4 Combine the water and sugar in a small saucepan, bring to a boil, add the dried cherries, and simmer for 3 min. Drain the cherries and let cool before using. (Save the poaching liquid to drizzle on ice cream.)
- 5 Assemble the pie:
- 6 Take both disks of dough from the refrigerator and let them warm up until pliable, about 15 min. Unwrap the dough and set it on a lightly floured work surface. With as few passes of the rolling pin as possible, roll each disk into an 11- to 12-inch round about ⅛ inch thick. After every few passes of the rolling pin, run a bench scraper under the dough to be sure it isn't sticking (to prevent tearing), scatter a little more flour under it, and continue rolling. Drape one round into a 9-inch pie pan, gently fitting it to the contours of the pan. Let the dough rest for 1 to 2 min. (this will help keep the crust from shrinking during baking) and then trim the edge, leaving about ½ inch hanging over the rim of the pan.
- 7 Toss the apples with the sugar, flour, cinnamon, and poached cherries. Pour the fruit into the pie shell and press down with your palms to arrange it evenly. (This will keep the apples from poking holes in the top crust.)
- 8 Drape the top crust over the pie. Trim the edge of the top crust to the same size as the bottom. Fold both the trimmed edges together and under so they rest on the rim of the pie pan and form a tall edge. Crimp the edge decoratively but be sure the bottom and top crusts are sealed at the edges. Vent the top by poking the tip of a paring knife through it in a few places. (It's important to vent well or the fruit can explode through the pastry during baking.) You can make attractive designs by tracing a pattern on top and then poking lots of little holes with the tip of a knife.
- 9 Position an oven rack on the bottom rung. Line a heavy rimmed baking sheet with foil and set it on the rack. Heat the oven to 350°F.
- 10 In a small bowl, whisk the egg yolk with the milk or cream. Brush the top of the pie with the egg glaze (you won't need to use all of it). Repierce the steam vents if they get clogged with the glaze. Bake on the heated baking sheet until the pastry is a deep golden and the juices are bubbling, about 1-½ hours. If the edges start to get too dark, loosely drape foil around the sides or cover the edges with a pie guard. Let cool on a rack to room temperature and then serve.

Recipe Tips

Make Ahead Tips

This recipe was developed to make in advance and freeze for up to six weeks before baking. After assembling the pie,

immediately wrap tightly in plastic, making sure there are no gaps to allow air or moisture inside. If freezing for longer than a week, add an outer layer of foil as well. Store in the coldest part of the freezer (generally the top). When ready to bake, remove the plastic wrap and brush frozen pie with the egg glaze. Place frozen pie on the heated baking sheet in the 350°F oven (do not thaw the pie first). Baking time will be about 15 minutes longer than baking a freshly-made pie.

Reviews

★★★★★ im_genia, 1/6/2008 So very yummy! I used granny smith apples to make this, and the combination of dried sour cherries and apples was just completely addictive. The buttery crust was a perfect encasement for such a luscious combination. I recommend keeping an eye on your pie if you are not planning on freezing it. I made mine and baked it right away, and having it in a pyrex pie plate made it easy to monitor crust colour. I served this pie at room temperature and the flavours were wonderfully melded together and the pie slices held together beautifully. For my own preferences, I topped the pie filling with about 1 ½ tbs. of butter, broken up, before applying the top crust. I would recommend this pie to anyone who wants to change things up a bit. Thank you for such a great recipe! - 9/11/2010

★★★★★ Jason123, 6/2/2009 This is an outstanding pie. The crust was rich and flaky and the dried cherries gave it depth of flavour and a delicious tangyness. This is now my new apple pie. - 9/11/2010

Source

Author: Kathleen Stewart

Source: From Fine Cooking 61, pp. 59

December 1, 2004

Banana Cream Pie - Mrs Schultz's

Comments

Blaine's Favorite

Ingredients

⅔ cup Sugar	3 Each Egg Yolk, Beaten
3 ½ Tbs cornstarch, or 5 Tablespoons flour	3 Each Banana, Sliced
½ tsp Salt	1 tsp Vanilla
2 ½ cups Milk	

Procedure

- 1 Prepare pie crust and make a baked 9" shell
- 2 Combine Sugar, cornstarch or flour, and salt in the top of a double boiler. Cook over boiling water until thickened, stirring constantly. Cover & cook 15 minutes more.
- 3 Stir a little of the hot mixture into slightly beaten egg yolks. Add to remaining mixture in double boiler & cook for 2 minutes over hot, not boiling water, stirring constantly. Cook & add Vanilla.
- 4 Arrange banana slices in the pie shell before adding cream filling. Layer cream and add more bananas.
- 5 Cover with meringue.
- 6 Bake in a moderate oven (325 F) for about 15 minutes or until lightly brown.

Servings: 8

Blueberries and Cream Pie - Penzeys Spice

Ingredients

1 unbaked pastry shell, or use the simple pie crust recipe below	⅔ cup sugar
4 cups blueberries (2 pints)	¼ cup all-purpose flour
	½ tsp cinnamon

¼ tsp salt	1 tsp sugar
½ cup milk	½ tsp salt
½ cup heavy whipping cream	½ cup oil (we used canola)
No Roll Pie Crust	3 Tbs milk
5 ½ cups all-purpose flour	

Procedure

- 1 Preheat the oven to 400 degrees.
- 2 Rinse berries and pick out any undesirable ones. After the berries have drained and are somewhat dry pour them into the pastry shell.
- 3 In a small bowl combine the sugar, flour, cinnamon, and salt. Stir in the milk and ½ cup of the whipping cream, whisk until smooth. Pour over the berries and bake for 45 minutes. After about 30 minutes you may want to cover the edges of the crust with foil if the pastry looks like it's getting too dark. Cool on a wire rack and refrigerate for 2 hours before serving.
- 4 Optional topping: Beat ½ cup of very cold whipping cream with ½ tsp. PURE VANILLA EXTRACT to top the pie before serving.
- 5 Yield: 1 9" pie.
- 6 Prep. time: 10 minutes.
Baking time: 45 minutes.
Cooling & refrigeration time: 2 hours for easiest cutting.
- 7 Pie Crust:
- 8 Put all ingredients into a 9 inch glass pie pan. Mix with a fork until well blended and pat into the pan. Push the pastry up the sides and form a nice edge with your thumb and finger. Prick the crust with a fork to prevent bubbling of the pastry during baking.
- 9 This is truly the easiest pie crust you will ever make. Mix it right in the pie plate, no bowl and no rolling! It is very flaky and you can use this whenever you are making a single crust pie.

Servings: 1

Reviews

★★★★★ Very good and easy to make. - Sue 5/27/2011

Lemon Icebox Pie

Comments

This icebox pie, excerpted from David Guas and Raquel Pelzel's cookbook, DamGoodSweet, is simple and quick, plus it keeps in the freezer for over a week; it's a great dessert to make ahead for a dinner party. For a creamy key lime pie-like texture, let it sit out for 10 or 15 minutes before slicing. Makes one 9-inch pie.

Ingredients

	For the crust		Zest of 2 lemons
14	whole graham crackers	8	large egg yolks
¼ cup	sugar		For the chantilly cream
¼ tsp	table salt	2 cups	heavy cream
6 Tbs	unsalted butter, melted and still warm	½ tsp	vanilla extract
	For the filling	¼ cup	confectioners' sugar
2	(14-oz.) cans sweetened condensed milk		
1-¼ cups	strained lemon juice (from the 2 zested lemons below plus an additional 4 to 6)		

Procedure

- 1 To make the crust

- 2 Heat the oven to 325°F. To make the crust, break the graham crackers into small pieces and place in the bowl of a food processor along with the sugar and salt. Pulse 8 times, until the cracker crumbs are semi-fine (they shouldn't be powdery but not in large shards either) and the crackers and sugar are combined. Pour in the butter and pulse until the butter is blended in and the mixture isn't crumbly and holds its shape when you squeeze it, about twelve 1-second pulses. Transfer the crust to a 9-inch springform pan and push and press the crumb mixture into the bottom and two-thirds of the way up the sides of the pan. Use the bottom of a measuring cup to press the crust into place. Set aside.
- 3 To make the filling
- 4 Whisk the condensed milk with the lemon juice and set aside. Whisk the zest with the egg yolks in medium bowl until pale, 30 seconds to 1 minute, and then whisk in the lemon juice/condensed milk mixture.
- 5 Place the springform pan on a rimmed baking sheet, pour the mixture into the crust, and carefully transfer the baking sheet to the oven. Bake until the center jiggles slightly, like a soft-setting custard, about 25 minutes. Remove from the oven and cool for 1 hour on a cooling rack. Loosely cover the pan with plastic wrap (be careful not to let the plastic wrap touch the top of the pie) and freeze for at least 6 hours or overnight.
- 6 To make the chantilly cream
- 7 Pour the heavy cream in the bowl of a stand mixer (or in a large bowl if using a hand mixer). Add the vanilla and sift in the confectioners' sugar. Whip on low speed to combine and then increase the speed to medium-high and whip until medium-stiff peaks form, about 1-½ minutes.
- 8 Before serving, wrap a wet, warm kitchen towel around the edges of the springform pan to release the pie from the pan's sides. Unclasp the pan and remove the pie. Fill a pitcher with hot water, dunk your knife in, wipe off the blade, and slice. Top with a dollop of chantilly cream and serve immediately, or keep in the freezer for up to 1 week.

Reviews

★★★★★ SarahCat, 9/12/2010 I haven't made this recipe, but since the other 'raters' haven't either, rated it 3 stars, relegating it to mediocrity without knowing, I felt I had to. I am from Louisiana and this pie is something that has been made for generations and if you like Key Lime Pie, I'm pretty confident that you will love this one, too. Egg yolks, CONDENSED milk, and citrus juice will produce a custard filling that will set pretty much on its own but is frequently 'set' after a brief time in the oven to render the egg yolks safer. I really hate to see recipe rated low by people who do so without making it. This recipe is not really a mystery and I will make it this week and it will justify my 5 star ratings. Nice work, David and Raquel! - 9/14/2010

Source

Author: David Guas, Raquel Pelzel
 Source: From Book *DamGoodSweet*, pp. 51-53
 November 2, 2009

Never Fail Pie Crust - Muriel Schultz's

Comments

Mom Schultz's Pie Crust

Ingredients

1 ¼ cups Shortening	5 Tbs Water
3 cups Flour	1 tsp Vinegar
1 Each Egg, Beaten	1 tsp Salt

Procedure

- 1 Cut shortening into flour
- 2 Mix together remainder of ingredient adding flour mixture in this and proceed as usual

Servings: 8

Pie Crust - Russo's Pastry Chef (My Favorite)

Ingredients

4 ½ cups flour, sifted	1 lb butter, chilled and chopped in ½ inch pieces
½ Tbs sugar	½ cup ice water
½ tsp salt	

Procedure

- 1 Cut the butter into small ½ inch pieces and chill.
- 2 Dissolve the salt in the water and chill in the refrigerator or freezer till very cold.
- 3 Combine flour, sugar, and butter in mixing bowl. Mix together in mixer with a paddle blade at the slowest speed till the butter resembles flakes of oatmeal. Can also use a food processor or mix with your hands.
- 4 With the mixer running, slowly pour in cold salted water and mix until the dough forms a ball.
- 5 Divide dough into 3 disks, wrap in saran wrap tightly and chill for at least one hour. If you see overly large chunks of butter massage out. You may have more then you need for 3 pie crusts depending on the size of the pie or tart pan.
- 6 Roll out the crusts trying not to over handle dough.
- 7 Put bottom crust into pie plate and freeze while you make the pie filling and put the rolled top crust in the fridge.

Servings: 1

Yield: 3 crusts and some extra

Degree of Difficulty: Easy

Recipe Tips

Dissolving the salt in the water evenly distributes its flavor

Chilling the ingredients, bowl, and mixer paddle keeps the butter cold and in larger pieces.

The fat the dough must be kept cold throughout the entire operation of blending, rolling and shaping.

The crusts must be cold when they go into a hot oven, so don't leave one out on the counter while working on another.

Reviews

★★★★★ If you want a buttery flaky crust try this one. It is all butter and much better tasting then using Crisco. A pastry chef once asked the class would you eat butter or crisco right out of the package? - Sue 11/20/2011

Warren's Chocolate French Silk Pie - M/V Epiphany

Ingredients

1 ready-made pie crust	1.5 teaspoons vanilla
1 cup sugar	3 eggs
1.5 stick butter room temperature, not margarine	whip cream and cocoa powder for garnish
3 ounces Bakers unsweetened chocolate (3 squares)	

Procedure

- 1 Bake and cool ready made pie crust as directed.
- 2 In a mixing bowl mix 1 cup sugar and butter until smooth, 3-5 minutes.
- 3 Melt 3 ounces of chocolate in the microwave, about 2 minutes. Be careful not to burn the chocolate.
- 4 When the chocolate is cooled stir it into the sugar and butter mixture.
- 5 Add 1.5 tsp vanilla and mix for 1-2 minutes
- 6 Add the eggs one at a time and mix 2-3 minutes between each egg. Mixture will get fluffy. Make sure to mix well so that the mixture gets "silky".
- 7 Pour into cooled pie shell and put in the refrigerator for at least 1 hour.
- 8 Garnish the top with a layer of whip cream and sprinkle top with cocoa powder.
- 9 Enjoy - Warren

Servings: 8

Degree of Difficulty: Easy

Reviews

★★★★★ Warren made this for us when he had us to his house for dinner when we were in Lake Michigan last summer. It was fabulous, rich, creamy and easy. What more can you ask for. - Sue 5/27/2011

Source

Author: Warren M/V Epiphany

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Bacon Burgers with Bacon-Onion-Balsamic Jam

Comments

We all know bacon on a burger is great; this recipe goes a step further and put the bacon in the burger. As if that's not bacon-y enough, the burgers are topped with a savory-sweet bacon-onion jam. Use the best bacon you can find to make these burgers; we especially like dry-cured, applewood-smoked bacon. Serves 4

Ingredients

	For the jam		For the burgers
4	thick slices applewood-smoked bacon, cut crosswise into ½-inch strips	2	thick slices applewood-smoked bacon
1	large red onion, halved and thinly sliced	1-½ lb	ground beef (85% lean)
	Kosher salt and freshly ground black pepper	½	tsp Worcestershire sauce
⅓ cup	balsamic vinegar		Kosher salt and freshly ground black pepper
½ tsp	Dijon mustard	4	hamburger buns, split

Procedure

- 1 Make the Jam
- 2 In a heavy-duty 12-inch skillet, cook the bacon over medium heat until lightly browned but not yet crisp, about 8 minutes. Transfer the bacon to paper towels to drain. Pour off all but 2 to 3 Tbs. of bacon fat from the skillet.
- 3 Add the onion to the skillet, season with a little salt and pepper, cover the pan, and cook for 2 minutes. Uncover, add a splash of water, and scrape up any browned bits from the bottom of the skillet. Cover, and continue to cook, stirring occasionally, until the onions are soft and beginning to color, about 10 minutes.
- 4 Add the vinegar, mustard, and ⅓ cup water. Return the bacon to the skillet and bring the mixture to a simmer. Simmer, uncovered, until the liquid has thickened and most of it has been absorbed, 2 to 4 minutes. Transfer to a small bowl and let cool slightly. Cover with plastic wrap and leave at room temperature for up to 2 hours, or refrigerate for up to 2 days and gently reheat before serving.
- 5 Make the burgers
- 6 With a sharp knife or food processor, mince the bacon. Transfer to a large mixing bowl, and add the ground beef, Worcestershire, 1 tsp. salt, and ½ tsp. pepper. Using a fork, gently toss until well mixed but not overworked. Form into 4 equal patties, each ¾ to 1 inch thick. Press your thumb in the center of each patty to create a deep depression.
- 7 Tip: Making an indentation in the center of each burger keeps them from swelling up into mini basketballs on the grill.
- 8 Prepare a gas or charcoal grill fire for indirect cooking over medium-high heat (400°F to 450°F). Grill the burgers over direct heat until grill marks form, 4 to 5 minutes (move them to indirect heat if any flare-ups occur). Flip the burgers and cook for 4 to 5 minutes more for medium (a faintly pink center). For more well done, cook an additional minute.
- 9 Transfer the burgers to a plate and tent them with aluminum foil. Toast the cut sides of the buns on the grill until golden grill marks form, about 1 minute. Serve the burgers on the buns, topped with a rounded ¼ cup of the jam.

Servings: 4

Recipe Tips

Make Ahead Tips

The bacon-onion jam can be made a day or two ahead, refrigerated, and gently reheated before spooning it onto the burgers.

Reviews

★★★★★ These burgers were incredible! A huge fan of cheese, I generally shy away from burgers that don't slap some on top melt away, but these were worth omitting of any of my dairy delight! The burgers themselves were drip down your face juicy (which is sometimes rare when grilled) but the bacon onion jam was killer! I am trying to think of other ways to use the stuff....Great recipe FC! - On Line Review 12/26/2011

★★★★★ Excellent! I live in an apartment with no where to grill so I browned the burgers in a skillet. So juicy and savory! I stirred the leftover bacon-onion-balsamic jam into some ramen and put some on a chicken sandwich. It is versatile and delicious. - On Line Review 12/26/2011

Source

Source: Fine Cooking 112

Beef Bourguignon

Comments

This classic French braise is undeniably a project, but it is well worth the time. The secret is to modify your braising pot with an interior parchment and concave foil lid, which keeps the atmosphere moist and lets the juices penetrate back into the fibers of the meat. Plan to start the preparations early one evening and finish the braise the next morning. Serves eight to ten.

Ingredients

	For marinating the beef:	2	large cloves garlic, crushed and coarsely chopped
2	bottles full-bodied red wine	1-½	cubes beef bouillon, crumbled
2	shallots, finely chopped (½ cup)		Freshly ground black pepper to taste
2	large yellow onions, thinly sliced		For the garnishes:
1	medium carrot, peeled and thinly sliced	12 oz	lean, meaty slab bacon, top layer of fat removed and fatty ends trimmed
2	sprigs fresh thyme or ½ tsp. dried thyme leaves	6 Tbs	unsalted butter
1	bay leaf	36	small white onions
2	Tbs roughly chopped parsley stems		Salt and freshly ground black pepper to taste
¼	tsp ground allspice	2 Tbs	stock or water
¼	tsp freshly ground nutmeg		Reserved button mushroom caps (or larger mushrooms, quartered)
⅛	tsp ground cloves		For thickening the sauce:
6 lb	beef blade roast or beef chuck, trimmed of all external fat and cut in 1-½-inch cubes	About 4 Tbs.	unsalted butter, at room temperature
3	Tbs olive oil	About 4 Tbs.	all-purpose flour
	For the braise:		Salt and freshly ground black pepper to taste
2	ham hocks, fresh or smoked		For serving:
	Coarse salt	5	slices (⅓ inch thick) country French boule, cut in half, a crustless triangle cut from each half
3	Tbs olive oil; more as needed		About ½ cup olive oil
	Stems from 1-½ lb. button mushrooms, caps reserved for the garnish	1 Tbs	chopped fresh flat-leaf parsley; plus more whole leaves for garnish
6 to 8 cups	veal stock (or turkey leg stock or beef stock)		
1	bouquet garni of 10 parsley stems, 1 sprig thyme (or ¼ tsp. thyme leaves), and 1 bay leaf		

Procedure

- Before beginning, choose a 7-quart heavy, nonreactive (enameled cast-iron or stainless steel) braising pot. cut a round of parchment paper an inch larger in diameter than your pot's lid. Set the pot on a sheet of heavy-duty foil and cut a square large enough to cover the bottom and wrap up and around the sides above the top of the pot. Wrap the foil up and around the sides of the pot, molding it to form a well-defined angle where the bottom meets the sides. Flatten the foil well against the sides. Set aside these foil and parchment lids.
- To make the marinade:
- Empty the wine into a large nonreactive saucepan, add the shallots, and slowly bring to a boil. Reduce to a simmer and cook until reduced to 1 qt., about 20 minutes. Cool completely.
- In a bowl, toss together the onions, carrot, thyme, bay leaf, and parsley stems. Spread half of this mixture on the bottom of a nonreactive baking dish.
- Mix the allspice, nutmeg, and cloves in a small dish. Sprinkle the cubes of beef with the spices and then toss with the olive oil. Arrange the meat on top of the aromatics in the baking dish and then cover with the remaining aromatics. Pour the cooled reduced wine over everything, using your fingers to make room between the meat for the wine to enter (don't toss yet). The wine should just cover the meat. Cover with plastic wrap and punch a few holes in the plastic (so sulfur gas from the onions can escape). Refrigerate and marinate for 3 hours. Toss the contents, cover again with the plastic wrap, and refrigerate overnight, or for at least 8 hours.
- To prepare the braise:
- The next morning, cover the ham hocks with cold water in a large saucepan. Bring to a boil with a dash of salt and simmer until softened, about 45 minutes. Meanwhile, drain the marinated meat and aromatics in a colander set over a bowl (reserve the marinade). Remove the beef cubes, dry them thoroughly (I roll them in an old, clean dishtowel, but

paper towels are fine), and set aside. Pat dry the aromatic vegetables. When the hocks are soft, drain them and cut or pull off the rinds. Scrape the rinds of all extra fat. Cut the rinds into 1-inch squares; set aside.

- 8 In a large skillet, heat the olive oil on medium high. Salt the pieces of beef lightly and sear them in batches until browned on all sides, 3 to 5 minutes, adjusting the heat so the meat doesn't burn. Transfer to a plate.
- 9 In the oil left in the skillet, add the drained aromatic vegetables and the mushroom stems. Sauté on medium high, stirring often, until the vegetables cook down and soften, about 10 minutes. Remove from the heat and transfer the vegetables to a plate. Sop up excess oil in the pan with a wad of paper towels. Add a cup of stock to the skillet and scrape up the caramelized juices. Pour the deglazed juices into the braising pot.
- 10 Heat the oven to 325°F. Add the reduced wine marinade to the deglazed skillet (or a saucepan, if the skillet is too small) and bring to a boil, letting the liquid reduce by one-third. Strain the marinade through a fine mesh strainer directly into the braising pot.
- 11 Add the reserved pieces of rind to the braising pot, along with the browned meat and vegetables, bouquet garni, garlic, bouillon cubes, and pepper. Pour in enough stock to just cover the meat. Bring to a boil and then reduce to a simmer. Lay the parchment round over the braise so it's touching the liquid, folding the excess up the sides of the pot. Put the inverted foil lid over the parchment, adjusting as needed to fit tightly all around the pot. Fold down the foil so it hugs the pot's outer walls; trim the excess with scissors. Cover with the pot lid and bake until the meat is extremely tender and a metal skewer penetrates a piece of meat and comes out without resistance (a meat thermometer should read at least 165°F), 2 to 2-¾ hours.
- 12 To prepare the garnishes:
- 13 While the beef is in the oven, cut the bacon into strips ½ inch thick, and then cut across the strips to create ⅓-inch thick slices, called lardoons. (If you put the bacon in the freezer for 15 to 20 minutes, it will be easier to cut.) Cover the lardoons with cold water in a saucepan, bring to a boil and simmer for 2 to 3 minutes to remove the smoky flavor and some saltiness. Drain well and pat dry. Heat 2 Tbs. of the butter in a large skillet over medium heat and brown the lardoons on all sides until they're golden but not crisp or brittle, 12 to 15 minutes. Transfer the lardoons to a paper-towel-lined plate. Discard the fat in the pan but leave the caramelized juices.
- 14 While the lardoons are browning, bring about 1 qt. of water to a boil. Add the onions, simmer for 1 minute, and turn off the heat. Remove a few onions. When they're cool enough to handle, cut off the root end, slip off the skin, and cut a ⅛-inch-deep cross in the root end to prevent the onions from falling apart during cooking. Repeat with the remaining onions.
- 15 Add another 2 Tbs. butter to the pan with the caramelized bacon juices and sauté the onions on medium heat until they're golden brown, about 10 minutes. Season lightly with salt and pepper. Add 2 Tbs. stock or water to the pan, and roll the onions in the forming glaze. Transfer them to the plate with the lardoons.
- 16 Without cleaning the pan, melt the remaining 2 Tbs. butter and sauté the reserved mushroom caps (or quarters) on medium-high heat until they begin to brown, about 2 minutes. Season with salt and pepper to taste. Cover the pan, turn the heat to medium low, and cook until the mushrooms have given off all their liquid, about 5 minutes. Turn the heat to medium high, uncover the pan, and cook until the liquid concentrates again and the mushrooms turn shiny, about 5 minutes. Transfer them to the plate with the onions and lardoons.
- 17 Set aside the skillet, but don't clean it (if there are black or burned bits in the pan, remove them).
- 18 To thicken the sauce and finish the braise:
- 19 Using a slotted spoon, transfer the pieces of meat from the braising pot to a bowl. Strain the sauce that remains through a fine strainer into a bowl, pressing on the solids. Let stand until the fat has completely surfaced. Remove the fat using a gravy separator, a basting tube, or a spoon. Wipe the braising pot dry.
- 20 Set the reserved garnish-cooking skillet over medium heat. Deglaze the pan by pouring in some of the defatted sauce and scraping up the caramelized juices. Add this deglazing liquid to the defatted sauce.
- 21 Return the sauce to the braising pot, passing it through a fine strainer, and bring to a simmer. Meanwhile, in a small bowl, knead together the butter and flour to a paste, called a *beurre manié*. Using a whisk, rapidly blend small amounts of the *beurre manié* into the simmering sauce until it is the consistency you like. You may not need all the *beurre manié*. Simmer the sauce for about 5 minutes. to cook off the raw flour taste.
- 22 Return the meat and garnishes to the pot with the sauce, and season with salt and pepper. Shake the pan back and forth on medium low to blend the elements. Bring to a boil, reduce to a simmer, and cook for 15 to 20 minutes, leaving the lid askew so steam can evaporate (trapping the steam would dilute the sauce). Correct the final seasoning with salt and pepper to taste.
- 23 To serve the braise:
- 24 Heat the oven to 275°F. Set the bread triangles on a baking sheet and top them with a cake rack to prevent buckling. Bake until dry, turning once, about 8 minutes.
- 25 As close as possible to serving time, heat the olive oil in a large frying pan until it starts shimmering. Fry the bread, a few

pieces at a time, until golden, turning once. Drain on a thick layer of paper towels.

- 26 Transfer the finished braise (well reheated, if necessary) into a deep country dish or platter. Sprinkle with chopped parsley and arrange the croutons alternated with parsley leaves all around the dish.

Recipe Tips

Make Ahead Tips

The braise can be completely prepared up to three days ahead, allowed to cool, and refrigerated. To serve, reheat gently but thoroughly to at least 165°F, and let simmer while preparing the croutons.

Reviews

★★★★★ This got rave reviews but it is like most bourguignon recipes and is time consuming. What I did read was to follow all steps as it was worth the effort. I have made Julia Child's recipe and it was a all day affair. - 2/2/2011

Source

Author: Madeleine Kamman

Source: Fine Cooking

Beef Short Ribs - Barefoot Contessa

Ingredients

- | | |
|--|--|
| * 6 beef short ribs, trimmed of fat | * 2 carrots, peeled and large-diced |
| * Kosher salt | * 3 garlic cloves, minced |
| * Freshly ground black pepper | * 2 tablespoons tomato paste |
| * ¼ cup good olive oil | * 1 (750-ml) bottle Cotes du Rhone or other dry red wine |
| * 1 small fennel, fronds, stems, and core removed, large-diced | * Fresh rosemary sprigs |
| * 1 leek, cleaned and large-diced, white part only | * Fresh thyme sprigs |
| * 1 ½ cups chopped onion (2 onions) | * 1 tablespoon brown sugar |
| * 4 cups large-diced celery (6 large stalks) | * 6 cups beef stock |

Procedure

- 1 Preheat the oven to 400 degrees F. Place the short ribs on a sheet pan, sprinkle with salt and pepper, and roast for 15 minutes. Remove from the oven. Reduce the oven temperature to 300 degrees F.
- 2 Meanwhile, heat the olive oil in a large Dutch oven and add the fennel, leek, onion, celery and carrots and cook over medium-low heat for 20 minutes, stirring occasionally. Add the garlic and cook for another 2 minutes. Add the tomato paste and wine, bring to a boil and cook over high heat until the liquid is reduced by half, about 10 minutes. Add 1 tablespoon salt and 1 teaspoon pepper. Tie the rosemary and thyme together with kitchen twine and add to the pot.
- 3 Place the roasted ribs on top of the vegetables in the Dutch oven and add the brown sugar and beef stock. Bring to a simmer over high heat. Cover the Dutch oven and bake for 2 hours or until the meat is very tender.
- 4 Carefully remove the short ribs from the pot and set aside. Discard the herbs and skim the excess fat. Cook the vegetables and sauce over medium heat for 20 minutes, until reduced. Put the ribs back into the pot and heat through. Serve with the vegetables and sauce

Servings: 6

Recipe Tips

My friend Sharon made this recipe for us and she made them the night before and then reheated them for dinner. They were very good.

Reviews

★★★★★ This was amazing! I doubled the recipe for company, so I used 2 dutch ovens. The ribs were so tender I couldn't keep them on the bone, so I removed all the meat and discarded the bone. I separated all the meat

★★★★★ from the connective tissue and shredded it. My husband and i have been into homemade pasta lately, so we made some and spread the meat mixed with the veg over the top! So unbelievably yummy!!!! I will make ahpgau 4 sure; - On Line Review 3/6/2011

★★★★★ This is absolutely THE best short rib recipe I have EVER experienced. I have a tendency to tweak recipes and was determined to try it "as is" since it called for ingredients I don't usually cook with. OMG, I loved it, my family loved it....I will most definitely make this dish again...and again...and again..... - On Line Review 3/6/2011

Source

Author: Ina Garten

Source: Barefoot Contessa Episode: Cooking with Wine

Web Page: <http://www.foodnetwork.com/recipes/beef-short-ribs-recipe/index.html>

Beef Stew with Red Wine & Carrots (Daube de Boeuf aux Carottes)

Comments

Very simply, a daube (pronounced dohb) is a red-wine-based beef or lamb stew. This type of dish has countless flavor permutations, of course, but the most famous (and my favorite) is the Provençal daube, seasoned with local herbs and a bit of orange zest. The orange was originally the bitter Seville orange, but you can make a fine daube with a few strips of navel orange (add a strip of lemon, too, if you want to sharpen the flavor). I also like to add some sort of vegetable garnish to sweeten and brighten the stew. Here I've used carrots cut into hefty chunks so they hold their shape during the long cooking, but you could also use a combination of parsnips, baby onions, and celeriac. Serves six.

Ingredients

1	3-lb. boneless beef chuck roast (See tip section on preparing roast)	1	3-lb. boneless beef chuck roast
2	Tbs extra-virgin olive oil	2	Tbs extra-virgin olive oil
2	slices thick-cut bacon, cut into ½-inch pieces	2	slices thick-cut bacon, cut into ½-inch pieces
	Kosher salt and freshly ground black pepper		Kosher salt and freshly ground black pepper
8	oz shallots (8 to 10 medium), thinly sliced (about 2 cups)	8	oz shallots (8 to 10 medium), thinly sliced (about 2 cups)
2	Tbs brandy, such as Cognac	2	Tbs brandy, such as Cognac
2	Tbs tomato paste	2	Tbs tomato paste
2 to 3	cloves garlic, finely chopped (2 to 3 tsp.)	2 to 3	cloves garlic, finely chopped (2 to 3 tsp.)
2	tsp herbes de Provence	2	tsp herbes de Provence
2	cups hearty red wine, such as Côtes de Provence or Côtes du Rhône	2	cups hearty red wine, such as Côtes de Provence or Côtes du Rhône
1	14.5-oz. can whole, peeled tomatoes	1	14.5-oz. can whole, peeled tomatoes
4	strips orange zest (2-½ inches long, removed with a vegetable peeler)	4	strips orange zest (2-½ inches long, removed with a vegetable peeler)
1	lb slender carrots, peeled and cut into ¾- to 1-inch chunks (about 2 cups)	1	lb slender carrots, peeled and cut into ¾- to 1-inch chunks (about 2 cups)
¼	cup coarsely chopped fresh flat-leaf parsley	¼	cup coarsely chopped fresh flat-leaf parsley

Procedure

- 1 Position a rack in the lower third of the oven. Heat the oven to 325°F.
- 2 Heat the oil and bacon together in a 7- or 8-qt. Dutch oven over medium heat, stirring occasionally, just until the bacon is browned but not crisp, 5 to 6 minutes. With a slotted spoon, transfer the bacon to a small plate. Season about one-third of the beef with salt and pepper, and arrange the cubes in a sparse single layer in the pot to brown. Adjust the heat so the beef sizzles and browns but does not burn. Cook until all sides are a rich brown, a total of about 10 minutes. Transfer to a large plate or tray, and season and brown the remaining beef in two more batches.
- 3 When all the beef chunks are browned, pour off all but about 1 Tbs. of drippings, if necessary. Set the pot over medium-

high heat, add the shallots, season with a large pinch of salt and several grinds of pepper, and sauté until they just begin to soften, about 1 minute. Add the brandy and let it boil away. Add the tomato paste, garlic, and herbes de Provence, stirring to incorporate, and sauté for another 1 minute. Add the wine, stirring and scraping the bottom of the pan with a wooden spoon to dislodge the caramelized drippings, and bring to a boil. Pour in the liquid from the tomatoes, holding the tomatoes back with your hand. Then one by one, crush the tomatoes with your hand over the pot and drop them in. Add the orange zest, and return the beef (along with accumulated juices) and bacon to the pot. Finally, add the carrots, bring to a simmer, cover, and slide into the oven.

- 4 Cook the stew, stirring every 45 minutes, until the meat is fork-tender (taste a piece; all trace of toughness should be gone), 2 to 3 hours. Before serving, skim off any surface fat (if there is any), taste for salt and pepper, and stir in the parsley.

Servings: 6

Oven Temperature: 325°F

Recipe Tips

Tip: Rather than buying already cut-up stew meat, buy a whole chuck roast and cut it into 1-½- to 2-inch cubes. These larger chunks won't dry out during the long braise, and they make the stew more satisfying to eat.

Using your fingers and a thin knife, pull the roast apart along its natural seams. Trim off any thick layers of fat. Carve the roast into 1-½- to 2-inch cubes and arrange them on a paper-towel-lined tray to dry.

Make Ahead Tips

This dish can be made up to three days ahead. Reserve the chopped parsley and don't bother skimming the surface fat. Instead, transfer the cooled stew to a bowl or baking dish, cover tightly, and refrigerate. Before reheating, lift off the layer of solid fat that will be on the surface. Reheat gently in a 325°F oven in a covered baking dish, stirring once, for about 30 min., or until hot. Taste for salt and pepper and add the parsley just before serving.

Serving Suggestions

Mashed potatoes would be a perfect foil for the daube's rich wine sauce. Or you could serve the daube with wide egg noodles tossed with butter and parsley.

Reviews

- ★★★★★ Jason123, 9/11/2009 I've made this several times and it's always a hit. It's also good with tiny sour pickled onions which I add at the end, and some red pepper flakes which go in at the beginning. - 9/11/2010
- ★★★★★ anncancook, 11/19/2009 ANY recipe from Molly Stevens is a winner and this one is no exception. She really knows her braising! This stew was hearty and delicious. I was a bit skeptical about the Herbes de Provence, but they did not overpower the stew at all and gave it an added dimension. Will definitely be on the menu again at our house this winter! - 9/11/2010
- ★★★★★ MaryG, 6/20/2010 Excellent (and simple, relative to other daube recipes) recipe. I followed the intro. and added parsnips and onions. - 9/11/2010

Source

Author: Molly Stevens

Source: From Fine Cooking 84, pp. 39

March 1, 2007

Beef Stroganoff

Ingredients

- | | | | | | |
|------|--------------------|--|------|---------------------|-------------------------|
| 1 lb | beef sirloin steak | 2 | Tbs | margarine or butter | |
| 8 oz | sour cream | 1 ½ | cups | sliced mushrooms | |
| 2 | Tbs | flour | ½ | cup | onion, chopped |
| ½ | cup | water | 1 | clove | garlic, chopped |
| 2 | tsp | instant beef bouillon granules (may need more so add more to taste) | 2 | cups | hot cooked wide noodles |
| ¼ | tsp | pepper | | | |

Procedure

- 1 Slice partially frozen beef thinly across the grain into even bite size strips.
- 2 In a small mixing bowl stir together sour cream , flour, water, beef bouillon granules and pepper.
- 3 In a large skillet cook and stir half of the meat in hot butter over high heat for 2 -3 minutes or until desired doneness. I prefer to cook the beef till just a little past rare so it does not get tough when combining with the sauce. Remove from skillet, add remaining meat, mushrooms, onions and garlic. Cook and stir till meat reaches desired doneness. Drain off fat. Return all meat and vegetables to skillet.
- 4 Stir in flour mixture into skillet. Cook and stir till thickened and bubbly. Cook and stir for 1 minute more. Serve over noodles.

Servings: 4

Reviews



This is a staple dish on board our boat when we are doing overnight passages. It holds well for several days in the refrig and reheats well. - Sue 6/2/2012

Beef Tenderloin with Port Wine Sauce - Diane S/V Unicorn

Ingredients

3 lbs	beef tenderloin, room temperature	1 ½ cups	beef broth
¾ cup	tawny port or dry red wine	2 Tbs	shallots
½ tsp	rosemary dried, crushed	3 Tbs	butter, softened
1	bay leaf	2 Tbs	flour

Procedure

- 1 Wrap and tie tenderloin to make a rounded roast.
- 2 Roast on a rack at 425 degrees until desired doneness. Slice into portions
- 3 SAUCE:
- 4 Combine port, broth, shallots, rosemary and bay leaf.
- 5 Bring to a boil and reduce heat simmering uncovered for 15 - 20 minutes. Remove bay leaf.
- 6 In a separate bowl combine softened butter and flour. Add to sauce and cook stirring until thick and bubbly, cook one more minute.
- 7 Pour sauce over meat and serve.

Servings: 1

Beer-Buttered Roasted Rib-Eye with Beer and Cider Sauce

Ingredients

	For the marinade	1	Tbs	sweet paprika
2-¼ cups	dark beer	1	Tbs	ground coriander
2	yellow onions, diced (about 2 cups)	1	Tbs	dry mustard
⅓ cup	unsulfured molasses	1-½ tsp		freshly ground black pepper
3	medium cloves garlic, minced	1	tsp	kosher salt
3 Tbs	bs. kosher salt			For the sauce
2	bay leaves	6 oz	(12 Tbs.)	unsalted butter, thinly sliced
¼ tsp	freshly ground black pepper	1-½ cups		dark beer
	One 4- to 5-lb. boneless rib-eye beef roast	½ cup		apple cider
	For the rub	¼ cup		apple cider vinegar

¼ cup Worcestershire sauce

Procedure

- 1 Make the marinade
- 2 In a large bowl, combine the beer, onions, molasses, garlic, salt, bay leaves, pepper, and 1-¼ cups water. Add the beef, cover, and refrigerate for 4 to 6 hours, turning occasionally.
- 3 Make the rub
- 4 In a small bowl, combine the rub ingredients. Remove the beef from the marinade, pat dry, and rub all over with the spice mixture. Put the meat on a rack set in a roasting pan and let stand at room temperature for 1 hour.
- 5 Begin the sauce
- 6 Melt 6 Tbs. of the butter in a 2-quart saucepan over low heat. Add the beer, cider, vinegar, and Worcestershire and stir to combine. Remove from the heat. Transfer half of the sauce to a 2-cup liquid measure and set aside.
- 7 Roast the beef
- 8 Position a rack in the center of the oven and heat the oven to 425°F. Roast the meat, basting every 20 minutes with the reserved sauce in the measuring cup, until an instant-read thermometer inserted in the meat reads 125°F to 135°F for rare to medium rare, 1-¼ to 1-¾ hours. Transfer the roast to a carving board and let rest for 15 to 20 minutes.
- 9 Finish the sauce
- 10 Meanwhile, bring the sauce left in the saucepan to a boil over medium-high heat. Boil until reduced to ⅔ cup, about 5 minutes. Reduce the heat to low and swirl in the remaining 6 Tbs. butter.
- 11 Slice the roast thinly against the grain and serve with the sauce.

Servings: 8

Reviews

- ★★★★★ m2violin, 5/22/2010 Oh. Wow. WOW!!! What a delicious roast. It's a lot of work, takes a lot of time, but it's well worth it for a special indulgence. Very intense flavors. I used Samuel Smith's Taddy Porter as the dark beer, and it worked very well. It was also good to drink with the meal. :-) - 2/2/2011
- ★★★★★ gayleo, 10/28/2010 THE BEST beef roast I've ever made. Not sure if the cut was exceptional or the marinade was responsible for the tender meat. So flavorful and moist. Well worth the effort to treat your guests to something so special. Everyone at my dinner party (7 of us) loved it. Try it - you won't be disappointed. - 2/2/2011
- ★★★★★ yoursweetmomma, 11/1/2010 This was excellent.. do not skip any steps.. the only thing i did different was for the marinade i sliced the onions and then drained and reserved them. I peeled and sliced lengthwise some carrots and added the onions and carrots approx 1 hr before beef scheduled to be done... amazing.. Served with twice baked potatoes, roasted broccoli spears. will def. do again! - 2/2/2011

Source

Author: David Joachim, Andrew Schloss
Source: Fine Cooking

Best Beef Burgers

Comments

Adapted from Everyday Food

Ingredients

2 lbs ground chuck	½ Tbs Goya Adobo Seasoning (instead of plain salt and pepper)
1 Tbs dijon mustard	
1 Tbs worcestershire sauce	

Procedure

- 1 In a medium bowl, gently combine all ingredients. Form into 4 patties 1 inch thick.
- 2 Heat grill to high. Place the patties on the hottest part of the grill; sear until browned, 1-2 minutes per side.
- 3 Move the patties to the cooler part of the grill; continue grilling until desired doneness, 4-8 minutes per side.

Servings: 4

Reviews

★★★★★ This is our go to recipe for burgers. Great flavor. - Sue 6/2/2012

Chuck Roast - S/V Antares

Comments

The roast is really easy and delicious - it smells wonderful while its cooking too. Easy to make in a boat oven.

Ingredients

3 lb chuck roast	1 head of garlic
1 large can tomatoes (any way you like - chopped, whole, etc.)	some red wine

Procedure

- 1 Preheat oven to 300.
- 2 If you cook in foil bag add table spoon of flour to bag (this is in the instructions on the foil bag box). Or, cook in pan covered with foil. Peel the garlic. Place meat, garlic can of tomatoes, and some red wine in the bag/pan. We use whatever leftover wine we have). Cook for 3 hours or until tender.

Degree of Difficulty: Very easy

Source

Author: Jenn Mandelbaum

Flank Steak - Argentine Spice Rubbed with Salsa Criolla (Excellent)

Comments

Fine Cooking July 2007

Ingredients

2 cloves garlic, minced	1 ½ cups yellow onion, minced
1 Tbs thyme	½ red bell pepper - about ½ cup, cored, seeded, and minced
2 tsp black pepper, freshly ground	½ cup extra virgin olive oil
1 Tbs chili powder	⅓ cup white wine vinegar
2 tsp brown sugar	1 Tbs thyme, chopped
1 ½ Tbs kosher salt	2 tsp kosher salt
2 lbs flank steak, trimmed of excess fat	1 tsp black pepper, freshly ground
1 clove garlic, minced and mashed to a paste	¼ cup water
1 ¼ cups ripe tomato - about 1 large, cored, seeded, and finely diced	

Procedure

- 1 Take the minced garlic and mash to a paste. Add to a small bowl and mix in thyme, pepper, chili powder, brown sugar and salt.
- 2 Pat the spice rub all over the flank steak, cover and let sit overnight in the refrigerator or for at least 4 hours.
- 3 Salsa:
- 4 In a 1 quart sealable container, combine all the ingredients for the salsa, shake well and refrigerate for up to 1 day before serving.
- 5 Cooking the Steak:

- 6 Heat a gas grill to medium high heat. Grill the steak for 4-5 minutes per sides for medium rare.
- 7 Let the steak rest on a cutting board for 5 minutes and then thinly slice across the grain. Shake up the salsa and serve with the steak.

Servings: 1

Recipe Tips

I make the rub ahead of time and use penzeys dried spices and store it for the boat. The salsa makes a lot so I adjust the amount I make based on how big the flank steak is.

Reviews

★★★★★ My favorite flank steak recipe. - Sue 8/16/2010

Flank Steak - Marinated

Ingredients

- | | |
|----------------------------|--|
| * ½ cup soy sauce | * 2 heaping tablespoons minced ginger |
| * ½ cup sherry | * 5 garlic cloves, minced |
| * 3 tablespoons honey | * ½ teaspoon crushed red pepper flakes |
| * 2 tablespoons sesame oil | * 1 flank steak |

Procedure

- 1 Combine all the ingredients except the flank steak in a glass or ceramic dish. Place the flank steak in the dish and flip it to coat both sides of the meat with the marinade. Cover with plastic wrap and refrigerate for at least 3 to 6 hours.
- 2 Heat a grill or grill pan over high heat. Grill the steak for 2 minutes on each side, rotating the meat 90 degrees once on each side to achieve nice grill marks.
- 3 Remove the meat to a cutting board and let it rest for a few minutes before slicing. Cut the meat against the grain into strips and serve with potatoes or pasta.

Servings: 4

Degree of Difficulty: Easy

Recipe Tips

Finished product should not resemble leather so be careful not to over cook and cut correctly.
Serve with Tagliarini quattro frmaggi recipe.

Source

Author: Ree Drummond

Source: Today Show

Flank Steak - Teriyaki with Shiitakes - 3 WW points per serving

Ingredients

- | | | | | | |
|-------|---------------------------|----------------|-----|----------------------|---------------------------|
| ½ cup | soy sauce, reduced sodium | 1 | Tbs | fresh ginger, grated | |
| ½ cup | dry sherry | ½ | cup | scallions, chopped | |
| 1 | Tbs | vegetable oil | 1 ½ | lbs | flank steak, well trimmed |
| 2 | tsp | honey | 12 | | shiitake mushrooms |
| 3 | cloves | garlic, minced | 12 | | whole scallions |

Procedure

- 1 In a small bowl combine the first 7 ingredients and whisk until the honey is dissolved. Put the flank steak in a gallon zip lock and add the marinade. Refrigerate for at least 6 hours and up to 24 hours, turning occasionally.
- 2 Preheat a gas grill to medium-high. Remove the flank steak from the marinade and pat dry.
- 3 Wash the mushrooms with a damp paper towel and cut into slices. Wash the scallions and cut into bite size pieces. Toss the mushrooms and scallions with the marinade to coat.
- 4 Grill the flank steak for 4-5 minutes per side. Let the meat sit for 5 minutes before slicing.
- 5 While the meat is resting cook the mushrooms and scallions over medium heat until tender.
- 6 Cut the flank steak into thin slices at a sharp diagonal across the grain.
- 7 Arrange the meat on a platter and top with the mushrooms.

Servings: 6

Flat Iron Steak with Red Wine Sauce - Giada De Laurentiis

Ingredients

- | | |
|--|-----------------------|
| 2 flat iron steaks or tri-tip steaks, (1-pound) | 1 Tbs minced garlic |
| salt and freshly ground pepper | 1 tsp dried oregano |
| 3 Tbs extra-virgin olive oil, plus extra for garnish | ¼ cup tomato paste |
| 6 Tbs cold unsalted butter | 2 ½ cups dry red wine |
| 1 onion, thinly sliced | |

Procedure

- 1 Prepare the grill or barbecue (medium-high heat).
- 2 Sprinkle the steaks with salt and pepper and drizzle with the 3 tablespoons of olive oil. Grill to desired doneness, about 5 minutes per side for medium-rare. Transfer the steaks to a cutting board. Tent with foil and let stand 10 minutes.
- 3 Meanwhile, melt 2 tablespoons of butter in a heavy large saucepan over medium-high heat. Add the onions and saute until tender, about 5 minutes. Season with salt. Add the garlic and oregano and saute until fragrant, about 30 seconds. Stir in the tomato paste and cook for 2 minutes, stirring constantly. Whisk in the wine. Simmer until the sauce reduces by half, stirring occasionally, about 10 minutes. Remove the skillet from the heat. Strain the sauce into a small bowl, pressing on the solids to extract as much liquid as possible. Discard the solids in the strainer and return the sauce to the saucepan and bring back to a slow simmer. Cut the remaining 4 tablespoons of butter into small ½-inch chunks and whisk in the sauce a little at a time. Season the sauce, to taste, with salt and pepper.
- 4 Thinly slice the steaks across the grain. Divide the steak slices among 6 plates. Drizzle the sauce over the steak, drizzle a little more extra-virgin olive oil and serve.

Servings: 6

Reviews

★★★★★ Really liked the recipe and had used the red wine sauce on other cuts of steaks several times. - Sue 3/2/2012

Picadillo Cuban Style

Ingredients

- | | |
|--|---|
| ¼ cup olive oil | 1 can diced tomatoes in juice, (14 ½ ounce) or fire roasted tomatoes |
| ½ large white onion, chopped | |
| 4 garlic cloves, minced | ½ cup raisins |
| 3 bay leaves | ½ cup sliced drained pimiento-stuffed green olives (from 5-ounce jar) |
| 1 lbs ground beef (15 to 20 percent fat) | ¼ cup tomato paste |

1 ½ tsp red wine vinegar
1 tsp chili powder

¼ tsp cayenne pepper

Procedure

Heat oil in large pot over medium-high heat. Add onion, garlic, and bay leaves; sauté until onion is soft, about 5 minutes. Add beef; sauté until cooked, breaking up with back of fork, about 7 minutes. Add all remaining ingredients. Simmer until picadillo thickens, stirring occasionally, about 8 minutes. Season to taste with salt and pepper. Discard bay leaves. Serve picadillo warm.

Servings: 1

Reviews



This is like a sophisticated version of sloppy joe's. I served it with white rice and black beans and it was a nice change of something different to do with ground beef. - Sue 6/2/2012

Source

Source: Adapted from a Bon Appétit Recipe (March 2005)

Roast Beef Stuffed with Herbs

Comments

From the very first episode of Cook's Country, Season 4, this all-American roast benefits from butter flying the meat and stuffing it with a potent herb mixture. It's a make-ahead dinner, too, and the longer you're able to refrigerate the roast before cooking, the deeper the flavor will be.

Ingredients

⅓ cup finely chopped fresh parsley	4 Tbs unsalted butter, softened
2 Tbs minced fresh thyme	1 (4-pound) top sirloin roast, fat trimmed to ¼ inch thick
1 shallot, minced	1 Tbs salt
1 Tbs Dijon mustard	1 Tbs pepper
2 Tbs olive oil	

Procedure

- 1 PREP HERBS:** Combine parsley, thyme, and shallot in bowl. Transfer 2 tablespoons herb mixture to another bowl and stir in mustard and 1 tablespoon oil until combined. Add butter to remaining herb mixture and mash with fork until combined.
- 2 PREP BEEF:** Butterfly the roast by slicing horizontally through the middle of the meat. Leave about ½ inch of meat intact, then open it like a book. Rub inside and out with salt and pepper. Spread herb-mustard mixture over interior of meat. Fold the meat back to its original position, then tie securely at 1-inch intervals with kitchen twine. Refrigerate at least 1 hour or up to 24 hours.
- 3 BROWN AND ROAST:** Adjust oven rack to middle position and heat oven to 275 degrees F. Pat roast dry with paper towels. Heat remaining oil in large skillet over medium-high heat until just smoking. Brown roast all over, 8 to 12 minutes, then arrange on V-rack set inside roasting pan. Transfer to oven and roast until meat registers 125 degrees (for medium-rare), 1 ½ to 2 hours.
- 4 BUTTER AND REST:** Transfer roast to carving board, spread with herb-butter mixture, tent with foil, and let rest 20 minutes. Remove kitchen twine. Slice roast crosswise against grain into ¼-inch-thick slices. Serve.

Servings: 6

Degree of Difficulty: Easy

Oven Temperature: 275°F

Recipe Tips

My Notes - Follow cooking temperature exactly and roast comes out cooked very evenly. For 4.7 lb spoon roast it took 1.5 hours.

I made this on the boat this year with a 1.8 pound lomito roast. It turned out wonderful and gave the meat fabulous flavor.

Reviews

★★★★★ I love that you can make it the night ahead and have it all set to cook the next day. Easy recipe to make for a dinner party. Everyone loved it and I will make it again. Thanks mom for such a good find. Update - I have made this with all types of beef roasts and it is great. My favorite is a spoon roast. - Sue 2/19/2012

Source

Source: Cook's Country, Season 4 © 2011

Web Page: <http://www.grandparents.com/gp/content/food/recipes/article/recipe-roast-beef-cooks-country.html>

Steak au Poivre with Cognac Sauce

Comments

If you want to dress things up, try an intense, exotic variety of black pepper like Malabar (see our test kitchen article for information on peppercorn varieties). Serve with a green salad and french fries or roasted potatoes.

Ingredients

- | | |
|--|--|
| 1 Tbs whole black peppercorns | 2 Tbs unsalted butter |
| 2 tsp chopped fresh thyme | ¼ cup finely diced shallot (about 1 large) |
| Kosher salt | ⅓ cup plus 1 tsp. Cognac or brandy |
| Two 1-½-inch-thick boneless New York strip steaks (about 2 lb. total), trimmed of excess fat and cut in half crosswise | ½ cup heavy cream |
| | 1 Tbs chopped fresh tarragon |
| 1 Tbs canola or grapeseed oil | |

Procedure

- 1 Crack the peppercorns with a mortar and pestle. It's fine if some are just broken in half and others are smaller; the important thing is to crack them all. If you don't have a mortar and pestle, crack the peppercorns on a cutting board, crushing them with a meat pounder or the bottom of a small heavy skillet or saucepan.
- 2 Sprinkle 1 tsp. of the thyme and 1 tsp. salt evenly on both sides of the steaks and then pat the peppercorns on both sides to create a thin crust. Let the steaks sit at room temperature for 30 minutes.
- 3 Position a rack in the center of the oven and heat the oven to 425°F.
- 4 Turn on the stove's exhaust fan. Heat a heavy-duty 10- or 11-inch ovenproof skillet (preferably cast iron) over medium-high heat for 2 minutes. Add the oil; when it's shimmering hot, arrange the steaks in the pan and cook until the bottom sides are nicely browned and release easily from the pan, 2 to 3 minutes. Flip the steaks and cook the other sides until browned, 2 to 3 minutes more.
- 5 Transfer the skillet to the oven and cook the steaks until an instant-read thermometer inserted in the center reads 125°F for rare, 130°F for medium rare, and 135°F for medium, 4 to 7 minutes. Transfer the steaks to a plate and tent with foil.
- 6 Pour off any fat left in the pan, but not the browned bits. Melt the butter in the skillet over medium heat. Add the shallot and cook, stirring and scraping the bottom of the pan, until softened, about 2 minutes. Remove the pan from the heat to avoid any flare-ups and carefully add ⅓ cup of the Cognac. Return the pan to medium heat and cook until the Cognac reduces to a glazy consistency, 1 to 2 minutes.
- 7 Add the cream, tarragon, the remaining 1 tsp. thyme, and any accumulated juices from the resting steaks. Bring to a boil, reduce to a simmer, and cook, stirring frequently, until slightly reduced, 1 or 2 minutes more. Stir in the remaining 1 tsp. Cognac and season to taste with salt. Spoon the sauce over the steaks and serve.

Servings: 4

Degree of Difficulty: Easy

Reviews

★★★★★ Poughgirl, 3/11/2009 After coming back from France last year I've been craving a good steak au poivre - this recipe definitely fits the bill. Even my husband who isn't a foody and doesn't really like beef loves this recipe.

- ★★★★★ Star Star Star Star Star by JimmyEde, 2/15/2009 This recipe is excellent - I now crave it on a regular basis. The ingredients are simple and easily accessible. The only way to make a steak! - 9/11/2010
- ★★★★★ spd, 5/3/2009 Excellent! For over 15 years I've been making Steak Au Poivre using a very similar recipe from the Washington Post Food Section. It was one of my favorites and friends begged for it. I like the fresh herbs in this recipe versus 2 tps of Dijon mustard in the old recipe. - 9/11/2010
- ★★★★★ Starchild, 7/18/2009 This is a really great way to cook a steak. The results are perfect each time. We roast at a lower temperature (220 - 250) which seems to cook the inside more evenly. We LOVE the cognac sauce, the terragon really works! - 9/11/2010

Source

Author: Tony Rosenfeld
Source: From Fine Cooking 95, pp. 53
September 1, 2008

Thai-Style Sirloin Steak with Red Curry Sauce and Spicy Carrot Salad

Comments

When you need a break from the grill, but still want a steak loaded with flavor, this is the dish for you. You can find Thai red curry paste in the Asian section of your supermarket, or try an Asian market, which might have more brand options. Be sure to shake the coconut milk vigorously before you open the can

Ingredients

1-½ lb	sirloin steak	6	medium carrots, peeled and grated
	Kosher salt and freshly ground black pepper	¼ cup	tightly packed fresh cilantro, roughly chopped
2	Tbs canola oil		1-2 jalapeño or serrano chiles, stemmed, seeded, and finely chopped
3	Tbs fresh lime juice		
2	Tbs fish sauce	⅔ cup	canned unsweetened coconut milk
2	tsp light brown sugar	1	Tbs Thai red curry paste

Procedure

- 1 Season the steak all over with 1-½ tsp. salt and ¼ tsp. pepper. Heat 1 Tbs. of the oil in a large heavy-duty skillet over medium-high heat. Cook the steak, flipping once, until well browned outside and medium rare inside, 10 to 12 minutes total.
- 2 Meanwhile, put the remaining 1 Tbs. oil, 2 Tbs. of the lime juice, 1-½ Tbs. of the fish sauce, and 1 tsp. of the sugar in a large bowl and whisk to combine and dissolve the sugar. Add the carrots, cilantro, and chiles and toss well to coat.
- 3 When the steak is done, transfer to a large plate, loosely cover with foil, and keep warm. Return the skillet to the stovetop over medium-low heat. Add ⅓ cup water and bring to a boil, scraping with a wooden spoon to release any brown bits. Add the coconut milk, curry paste, and the remaining 1 Tbs. lime juice, ½ Tbs. fish sauce, and 1 tsp. sugar; cook, whisking constantly, until thickened and fragrant, 4 to 5 minutes. Season to taste with salt and pepper.
- 4 Thinly slice the steak across the grain and transfer to plates. Spoon the sauce over the top and serve with the carrot salad on the side.

Reviews

- ★★★★★ A wonderful, quick dinner - I grilled the steak and made the sauce with no drippings and no water - carrots were wonderful! - 9/30/2009
- ★★★★★ Delicious, lighter way to enjoy red curry. Drizzling the sauce over the steak (rather than submerging it as takeout does) provides lots of flavor with less calories. Carrot salad was a very nice addition and is versatile. It was wonderful on sandwiches the next day. - 6/20/2010

Source

Author: Liz Pearson
Source: From Fine Cooking 100, pp. 88
July 9, 2009

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Beef or Chicken with Black Bean Sauce

Ingredients

1 lb	flank steak, slightly frozen	Sauce	
2 cloves	garlic, chopped fine	3 Tbs	Hoisin sauce
2	ginger root (each the size of a quarter), chopped fine	3 Tbs	black bean sauce
2 Tbs	oil	1 Tbs	sesame oil
	Marinade	3 Tbs	sherry
2 Tbs	soy sauce	1	cup broccoli florets, cut into even pieces
2 Tbs	sherry	½ cup	chicken stock (kept in reserve and used as necessary)
2 Tbs	cornstarch		scallions for garnish

Procedure

- 1 Slice the meat into thin strips against the grain. If the meat is slightly frozen it makes slicing into thin strips much easier. Mix the marinade and combine with the meat and set aside.
- 2 Heat the wok and add 2 T of oil. Add the garlic and ginger and cook until fragrant.
- 3 Place the meat in the wok and cook until just pink. Add the sauce ingredients and continue to heat through.
- 4 Add the broccoli and stock as necessary.
- 5 Remove from heat and place on a platter. Garnish with chopped scallions and serve.

Servings: 1

Reviews



You can use any type of vegetables you like with this recipe. We typically like it with chicken and it is a quick meal to throw together. - Sue 6/2/2012

Chicken Cantonese

Ingredients

1 lb	chicken	2	black mushrooms, soaked and chopped
2 Tbs	soy sauce	1	carrot, sliced
1 Tbs	cornstarch	2	scallions, chopped
1 Tbs	sherry	2 Tbs	cilantro, chopped
2 Tbs	oil	3 Tbs	chicken stock (if needed)
2 Tbs	garlic, chopped fine	1 Tbs	sherry
2	ginger root (each the size of a quarter), chopped fine		

Procedure

- 1 Slice the chicken into thin even strips. If the chicken breasts are slightly frozen it makes it much easier to slice. Mix together the marinade and add in the chicken and set aside.
- 2 Heat the wok with the 2T of oil. Add the garlic and ginger and cook until fragrant.
- 3 Add the chicken and continue to stir fry until the chicken begins to separate.
- 4 Add the carrots and mushrooms to the wok and continue to stir fry.
- 5 If the dish seems to dry add the chicken stock.
- 6 Add in the sherry and remove to serving platter. Garnish with scallions and cilantro.

Servings: 1

Fried Rice

Ingredients

4 cups COLD cooked rice	3 Tbs oil
½ cup onions, rough chopped	3 Tbs soy sauce
1 carrot, cut into 1" cubes	3 cloves garlic, chopped fine
2 eggs, beaten	3 ginger root (each the size of a quarter), chopped fine
2 Tbs sherry	3 Tbs cilantro, chopped
½ cup bean sprouts	chicken stock (if needed to moisten rice)
3 scallions, chopped	

Procedure

- 1 Heat 2 tablespoons of oil in the wok, add the beaten egg combined with 2T of sherry and bean sprouts. Cook the egg pancake, remove from wok and cut into pieces and set aside.
- 2 Add the remaining 1T of oil to the wok, cook the onions for 2 minutes then add the garlic, ginger and carrots and stir fry
- 3 Add the cold rice continuing to stir fry and heat through.
- 4 Add in the chopped egg, soy sauce and chicken stock if the rice seems to dry.
- 5 Before serving add the cilantro and scallions.

Servings: 1

Reviews



Good way to use up leftover rice and vegetables. - Sue 6/2/2012

Lo Mein with Vegetables

Ingredients

1 lb lo mein noodles or thin spaghetti, cooked and drained	½ cup pea pods, sliced
3 cloves garlic, chopped fine	½ cup optional vegetables (asparagus, peppers, broccoli etc.), sliced
2 Tbs oil	2 Tbs soy sauce
2 carrots, sliced	1 Tbs sesame oil
½ cup bean sprouts	½ cup chicken stock (if necessary)
4 scallions, chopped	

Procedure

- 1 Heat the wok with the 2T of oil. Add the garlic and cook until fragrant.
- 2 Add the carrots and continue to cook for about 2 minutes.
- 3 Add in the remaining vegetables and cook until desired tenderness.
- 4 Add in the lo mein noodles and heat through. Toss with the soy sauce and sesame oil.
- 5 Add enough chicken stock to moisten the noodles.

Servings: 1

Moo Shu with Chicken, Beef or Pork

Comments

Moo Shu with Chicken, Beef or Pork

Ingredients

1 lb	Meat, thinly sliced	2 cups	green cabbage or napa cabbage, shredded & combined w/2 T water & 1 t sugar. If fresh, just add water.
1 Tbs	Sherry		
1 Tbs	Cornstarch		
2 Tbs	Soy	3 Each	Scallion, chopped
4 each	Dried Black Mushrooms, Soaked and chopped	1 Tbs	Soy sauce
4 Tbs	Oil	1 tsp	Sesame oil
2 Each	Eggs, Beaten & combined with sherry	1 Tbs	sherry
2 each	Ginger root (each the size of a quarter), chopped fine	½ tsp	Black Pepper, Freshly ground
		1 package	Flour tortilla
2 cloves	Garlic, chopped fine	½ cup	Hoisin Sauce

Procedure

- 1 Heat oil in wok & add 2 Tablespoon of oil
- 2 Add beaten eggs & cook into patty
- 3 Remove from wok & cut patty into strips and set aside
- 4 Thinly slice meat into even strips. Mix together marinade and add meat. Set aside and let marinate at least 10 minutes.
- 5 While the meat is marinating rehydrate mushroom in hot water. Squeeze out excess water and chop.
- 6 Add 2 T of oil to hot wok
- 7 Add Garlic & Ginger. Stir fry until fragrant.
- 8 Add meat which has been marinated with soy, cornstarch & sherry. Stir fry. Set aside.
- 9 Add shredded cabbage to wok with water & sugar. Stir fry until just limp.
- 10 Drain remaining liquid.
- 11 Combine meat, cabbage, scallions & sliced eggs.
- 12 Heat through & add soy, sesame oil and sherry to mixture.
- 13 Warm tortillas.
- 14 Serve with hoisin sauce & tortillas.

Servings: 4

Reviews

★★★★★ You can have flexibility in what you use for vegetables in this recipe. We prefer it with pork but chicken works good too. - Sue 6/2/2012

Pad Thai

Ingredients

4 oz	chicken breast, sliced	SEASONING 1
4 oz	shrimp, shelled	1 tsp minced garlic
6 oz	dried flat rice noodles (soak in cold water for 8 hours)	1 tsp hot chili paste
2	eggs, beaten	SEASONING 2
4 oz	bean sprouts	3 Tbs fish sauce
1	scallion, julienned	3 Tbs rice vinegar
2 Tbs	crushed roasted peanuts	1 Tbs sugar
½	lime, juiced	½ tsp chili powder

Procedure

- 1 In a large pot bring 6 cups of water to a boil. Add rice noodles and cook for a minute, remove from heat and drain.
- 2 Heat 2 T oil in a wok on high. Add all the ingredients from seasoning 1 and stir fry until fragrant for 1 minute.
- 3 Add chicken and shrimp and cook until done.
- 4 Add the beaten eggs and stir fry until mixture is dry

- 5 Add the cooked noodles then seasoning 2, bean sprouts, and scallions. Stir fry until all ingredients are well mixed and put into serving dish.
- 6 Squeeze ½ lime on top and add peanuts.

Servings: 1

Panang Curry with Chicken, Asparagus, and Mushrooms

Comments

Fragrant, peanut-laced Panang curry paste and coconut milk become the foundation for this quick curry.

Ingredients

- | | |
|---|--|
| 1 (13.5- to 14-oz.) can coconut milk, more for garnish | 6 whole fresh or thawed frozen wild lime leaves (or substitute 1 tsp. finely grated lime zest) |
| ¼ cup Panang curry paste | 1-½ cups bite-size asparagus pieces |
| 1 cup lower-salt chicken broth, or homemade chicken or vegetable broth | 1-½ cups oyster mushrooms, pulled apart into bite-size pieces |
| 2 Tbs light brown sugar or light brown palm sugar; more as needed | ¼ cup loosely packed chopped fresh cilantro (leaves and tender stems) |
| 1 tsp fish sauce; more as needed | Fresh red chiles, cut into ⅛-inch strips or sliced into rings, for garnish |
| 1 lb boneless chicken thighs or legs, cut into ¼-thick bite-size strips | |

Procedure

- 1 Shake the can of coconut milk or stir it well (this creates a consistent thickness, since the fat often solidifies at the top of the can).
- 2 In a 3- to 4-quart saucepan or wok over medium heat, simmer ½ cup of the coconut milk, stirring occasionally, until reduced by about half, 3 to 5 minutes. It will get very thick and shiny and may or may not separate; either is fine.
- 3 Add the curry paste, whisk well, and cook, continuing to whisk, for 1 minute. Whisk in the broth, sugar, fish sauce, and remaining coconut milk. Bring to a simmer over medium-high heat.
- 4 Add the chicken and lime leaves, and continue to simmer, adjusting the heat as necessary. After 2 minutes, add the asparagus and oyster mushrooms and continue to simmer until everything is tender and cooked through, about 3 more minutes.
- 5 Remove the curry from the heat. Season to taste with more sugar and fish sauce, and stir in the cilantro. Transfer to a serving bowl (or serve right out of the pot). Remove the lime leaves or tell your guests to eat around them. Garnish with the red chiles and a drizzle of coconut milk.

Servings: 4

Reviews

★★★★★ 2011 Did a variation of this last night as shown in the magazine and substituted low fat coconut milk. This turned out really well. I think next time I would serve over a little bit of white rice to preserve some of the sauce. - On Line Review 3/24/2011

Source

Author: Robert Danhi

Source: Fine Cooking

Quick Shrimp Pad Thai

Ingredients

3 oz	dried wide (pad thai) rice noodles	1	4-oz. can fire-roasted whole green chiles (such as Ortega brand), drained and sliced into long, very thin slivers (to yield ½ cup)
2 Tbs	fish sauce		
2 Tbs	granulated sugar		
1 Tbs	soy sauce	1-½ cups	bean sprouts
1 tsp	hoisin sauce	2 Tbs	crushed unsalted roasted peanuts
1 tsp	chile-garlic sauce (such as Lee Kum Kee brand)	⅓ cup	coarsely chopped fresh cilantro
1 tsp	vegetable oil	10	mint leaves, torn into small pieces
1 tsp	minced garlic	1	lime, cut into wedges for serving
6 oz	medium shrimp (51 to 60 per lb.), peeled and deveined (to yield 1 cup)		

Procedure

-
- 1 Submerge wide (pad thai) rice noodles in a bowl of very warm (110°F) water and soak until they're pliable but still rather firm, about 30 minutes. Meanwhile, prep the rest of the ingredients. Drain the noodles in a colander (no need to pat dry).
 - 2 In a small bowl, combine the fish sauce, sugar, soy sauce, hoisin sauce, and chile-garlic sauce.
 - 3 Once the noodles are drained, heat the oil in a large (12-inch) skillet or stir-fry pan over high heat until very hot. Add the garlic, stir, and immediately add the shrimp. Stir-fry until the shrimp turn pink and firm, 2 to 3 minutes. Add the fish sauce mixture. Stir to mix for about 20 seconds, then add the chile slivers and the noodles. Stir-fry until the noodles are tender and the liquid is absorbed, 1 to 2 minutes. If the noodles are too firm, add 1 Tbs. of water and cook another minute. Add the bean sprouts and stir-fry until they're slightly limp, 1 to 2 min. Transfer to a serving platter or individual plates, and garnish with the peanuts, cilantro, and mint. Serve immediately, with lime wedges on the side.

Servings: 2

Degree of Difficulty: Easy

Reviews

-
- ★★★★★ foodeegirl, 9/21/2008 made this tonight with thai marinated tofu instead of shrimp; added scrambled egg & shredded carrot as the garlic & tofu sauteed a bit - REALLY good! - 9/11/2010
- ★★★★★ Gainesvillecook, 5/8/2009 This is an easy and fabulous dish! I used a copper wok which really got hot and sizzled the noodles. Delicious and so easy to make! This is going to be our regular weekly meal. - 9/11/2010
- ★★★★★ sfordscott, 6/14/2010 Delicious, inexpensive and remarkably easy to put together. - 9/11/2010

Source

Author: Su-Mei Yu

Source: From Fine Cooking 77, pp. 59

February 1, 2006

Rice Noodle Salad**Ingredients**

For the dressing:		6 oz	medium-width rice noodles
3	Tbs fresh lime juice	1 cup	shredded romaine lettuce
2	Tbs rice vinegar	1 cup	fresh bean sprouts
2	Tbs fish sauce	¼ cup	roughly chopped or small whole fresh mint leaves
1	Tbs granulated sugar	¼ cup	roughly chopped or small whole fresh cilantro leaves
2 to 4	tsp minced fresh hot green chile, such as jalapeño or serrano	¾ cup	peeled, seeded, and diced cucumbers
2	small garlic cloves, minced	⅓ cup	grated carrots
2	tsp finely grated or very finely minced fresh ginger	3 Tbs	chopped peanuts
For the salad:			

Procedure

- 1 Make the dressing:
- 2 In a small bowl, mix the lime juice, vinegar, fish sauce, sugar, chile, garlic, and ginger. Taste and add more of any of the ingredients to get an assertive but tasty balance of flavors.
- 3 Make the salad:
- 4 Bring a large pot of salted water to a rolling boil. Add the rice noodles and stir to disperse them. Cook until strands are opaque white and fully tender, but still resilient, 3 to 6 minutes (check the noodles often, as different brands cook at different rates).
- 5 Drain the noodles in a colander and rinse them under cold water until the noodles are cool and the water runs clear. Let the noodles drain in the colander for 30 minutes, fluffing every few minutes to make sure they stay loose.
- 6 When ready to serve, put the rice noodles in a large bowl with the lettuce, bean sprouts, mint, cilantro, cucumbers and carrots. Add the dressing to taste and toss well. Sprinkle with peanuts before serving.

Servings: 6

Reviews

★★★★★ 2011 Fantastic! I made this as a main dish by adding shrimp. I didn't have rice noodles in the house so I substituted soba noodles. My husband and I loved the salad - this recipe is a keeper! - On Line Review 12/26/2011

★★★★★ Delicious! Perfect for a quick easy summer dinner, with added shrimp or tofu if desired. I prepared the rice noodles differently, pouring boiling water over them in a mixing bowl and letting them "steep" for about three minutes. Drain, run cold water over them in a colander, and mix with other ingredients. This method keeps your noodles from getting gummy. The dressing makes this otherwise very flexible recipe. I've also made it with pea shoots from the farmer's market in place of mung bean sprouts. Yummy. - On Line Review 12/26/2011

Source

Source: Fine Cooking 51

Salt-and-Pepper Shrimp with Garlic and Chile

Comments

For a quick, easy, and fresh-tasting dinner, you can always count on shrimp. Using easy-peel shrimp will speed prep because the shells are slit open and they've been deveined. You'll want to use your fingers to dig in, so keep lots of napkins on hand

Ingredients

2 Tbs	cornstarch	1-½ lb	large shrimp (26 to 30 per lb.), peeled and deveined, tails left on
1 tsp	granulated sugar		
pinch	of Chinese five-spice powder	3-½ Tbs	peanut or canola oil
	Kosher salt and freshly ground black pepper	1	small lime, cut into 4 wedges
5	large cloves garlic, finely chopped		Serve with steamed or stir-fried vegetables or jasmine rice
1	serrano chile, thinly sliced into rounds		
4	large scallions (green parts only), sliced ¼ inch thick		

Procedure

- 1 In a large bowl, mix the cornstarch, sugar, five-spice powder, 1 tsp. salt, and 1 tsp. pepper. In a small bowl, mix the garlic, chile, and scallions; set aside.
- 2 Pat the shrimp dry with paper towels. Line a small baking sheet or large plate with a double layer of paper towels. Add the shrimp to the cornstarch mixture and toss until evenly and thoroughly coated.
- 3 In a heavy-duty 12-inch nonstick skillet, heat 1-½ Tbs. of the oil over medium-high heat until very hot. Add half of the shrimp in a single layer. Cook without disturbing until deep golden and spotty brown on one side, about 2 minutes. Using tongs, quickly flip each shrimp and continue to cook until the second sides are spotty golden brown, about 1 minute

longer. (The shrimp may not be cooked through at this point.) Transfer the shrimp to the prepared sheet. Add another 1 Tbs. of the oil to the skillet and repeat with the remaining shrimp, transferring them to the sheet when done.

- 4 Reduce the heat to medium and add the remaining 1 Tbs. oil to the skillet. Add the garlic mixture and cook, stirring constantly, until the chile and scallions are softened and the garlic is golden and smells toasted, about 1 minute. Return the shrimp to the pan and stir to combine. Serve immediately, with the lime wedges.

Servings: 4

Degree of Difficulty: Easy

Reviews

★★★★★ Loved this recipe. Easy to make and the serrano pepper adds a nice bit of heat. - Sue 1/9/2011

Source

Author: Dawn Yanagihara-Mitchell

Sesame Noodles with Shredded Chicken

Ingredients

¼ cup sesame seeds	water (hot)
¼ cup chunky peanut butter	1 ½ lbs boneless, skinless chicken breast halves
2 medium cloves garlic, minced or pressed through garlic press (about 2 teaspoons)	1 Tbs table salt
1 Tbs minced fresh ginger	1 lb fresh Asian noodles or 12 ounces dried spaghetti
5 Tbs soy sauce	2 Tbs toasted sesame oil
2 Tbs rice vinegar	4 scallions, sliced thin on diagonal
1 tsp hot pepper sauce (such as Tabasco)	1 medium carrot, grated
2 Tbs packed light brown sugar	

Procedure

- 1 Toast sesame seeds in medium skillet over medium heat, stirring frequently, until golden and fragrant, about 10 minutes. Reserve 1 tablespoon sesame seeds in small bowl. In blender or food processor, puree remaining 3 tablespoons sesame seeds, peanut butter, garlic, ginger, soy sauce, vinegar, hot sauce, and sugar until smooth, about 30 seconds. With machine running, add hot water 1 tablespoon at a time until sauce has consistency of heavy cream, about 5 tablespoons; set blender jar or workbowl aside.
- 2 Bring 6 quarts water to boil in stockpot over high heat. Meanwhile, adjust oven rack to 6 inches from broiler element; heat broiler. Spray broiler pan top with vegetable cooking spray; place chicken breasts on top and broil chicken until lightly browned, 4 to 8 minutes. Using tongs, flip chicken over and continue to broil until thickest part is no longer pink when cut into and registers about 160 degrees on instant-read thermometer, 6 to 8 minutes. Transfer to cutting board and let rest 5 minutes. Using 2 forks, shred chicken into bite-size pieces and set aside. Add salt and noodles to boiling water; boil noodles until tender, about 4 minutes for fresh and 10 minutes for dried. Drain, then rinse with cold running tap water until cool to touch; drain again. In large bowl, toss noodles with sesame oil until evenly coated. Add shredded chicken, scallions, carrot, and sauce; toss to combine. Divide among individual bowls, sprinkle each bowl with portion of reserved sesame seeds, and serve.

Servings: 4

Degree of Difficulty: Easy

Recipe Tips

We prefer the flavor and texture of chunky peanut butter in the sauce; in particular, we like conventional chunky peanut butter because it tends to be sweeter than natural or old-fashioned versions.

If making ahead I don't add the dressing till right before serving. I make extra dressing too as the pasta can absorb a lot of it and make it dry.

Reviews



Made as side dish without the chicken. Easy to prepare as used already shredded carrots. Dreamfield high fiber noodles worked fine in recipe and used smooth peanut butter as that is what was in the house. Will make again. Added some fresh lime juice on top as a garnish which really brightened the flavor. - Sue 1/9/2011

Source

Author: Cooks Illustrated Spetmeber 2004

Spicy Korean-Style Pork Medallions with Asian Slaw

Ingredients

1 large or 2 small pork tenderloins (about 1-¼ lb.)	1 Tbs Asian chile sauce (like Sriracha)
⅓ cup soy sauce	1 lb napa cabbage, thinly sliced (about 6 cups)
¼ cup rice vinegar	1 cup grated carrot (about 2 medium carrots)
3 Tbs light brown sugar	4 scallions (both white and green parts), trimmed and thinly sliced
2 medium cloves garlic, minced	5 Tbs canola or peanut oil
1-½ Tbs minced fresh ginger	Kosher salt
1 Tbs Asian sesame oil	

Procedure

- Trim the pork of any silverskin and excess fat, and cut on the diagonal into ½-inch-thick medallions.
- In a small measuring cup, whisk together the soy sauce, 2 Tbs. of the rice vinegar, 2 Tbs. of the brown sugar, the garlic, ginger, ½ Tbs. of the sesame oil, and 2 tsp. of the chile sauce. Toss ½ cup of this mixture with the pork medallions in a large bowl; reserve the remaining mixture to use as a sauce. Let the pork sit at room temperature for 25 minutes or refrigerate for up to 2 hours.
- Meanwhile, in another large bowl, toss the cabbage and the carrot with half of the scallions, 1 Tbs. of the canola oil, 1 tsp. salt, and the remaining 2 Tbs. rice vinegar, 1 Tbs. brown sugar, ½ Tbs. sesame oil, and 1 tsp. chile sauce. Let sit for 15 minutes, toss again, and transfer to a large serving platter.
- Heat 2 Tbs. of the canola oil in a 12-inch, heavy-based skillet over medium-high heat until shimmering hot. Remove the pork from the marinade, shaking off the excess, and transfer the pork to a clean plate. Discard the marinade. Add half of the pork medallions to the skillet, spacing them evenly. Cook them without touching until well browned, about 2 minutes. Flip and cook until the pork is just cooked through (slice into a piece to check), about 2 more minutes. Set the pork on top of the slaw. Pour out the oil and wipe the pan with paper towels (if the drippings on the bottom of the pan look like they may burn, wash the pan). Return the pan to medium-high heat. Add the remaining 2 Tbs. canola oil, and cook the remaining medallions in the same manner. Top the slaw with the remaining pork, and pour the reserved soy-ginger sauce over the medallions. Serve immediately, sprinkled with the remaining scallions.

Servings: 6

Degree of Difficulty: Easy

Recipe Tips

My Notes: Add chopped cilantro, red peppers and peanuts to the salad. Don't dress the salad till right before serving. Pork cooks quickly over the high heat. Served cold the next day and it was just as good.

Reviews



Virgie, 8/27/2008 This was a great hit with company. I grilled the pork on my gas grill rather than fry it and it came out great. Will make this again this weekend - 9/11/2010



elisebuck, 10/14/2008 Yummy! I used some of the suggestions from the other reviewers and added cilantro and red peppers. One piece of advice. Don't dress the salad too early as it gets soggy very quickly. - 9/11/2010



BearsieBear, 1/28/2009 Fabulous recipe. Nearly impossible to ruin and easy to make. Easy to prepare - but not a 30 minute meal. I always need a good 75 minutes from start to finish with all the grating, chopping and

★★★★★ slicing. I don't recommend serving the remaining soy sauce mixture as a sauce - it's far too strong and salty. The meat is usually sufficiently juicy to serve without additional sauce. For the cabbage salad, I recommend using 1 teaspoon of a hot (not sweet) chile sauce and another 2 teaspoons of a sweet red chile sauce. Brown sugar should be increased from 1 tbs to 2 tbs. Oil should be increased to 2 tablespoons and I prefer peanut to canola oil. - 9/11/2010

★★★★★ SailingSue, 4/6/2009 Very good and easy to prepare. I did add cilantro, red peppers and chopped peanuts to the slaw and it was a hit - 9/11/2010

Source

Author: Tony Rosenfeld
Source: From Fine Cooking 78, pp. 52
April 1, 2006

Spicy Thai Garlic Chicken

Ingredients

1 lb chicken breast, cut into strips	1 tsp chili paste (may need to add more up to 1 T)
½ cup green pepper, julienned	1 Tbs cilantro bottoms (reserve top for garnish), chopped
2 Tbs cooking oil	SEASONING 2
CHICKEN MARINADE	1 ½ Tbs fish sauce
1 ½ tsp light soy sauce	1 ½ Tbs sweet soy sauce
1 tsp cooking wine	½ tsp sugar
1 tsp corn starch	½ tsp ground white pepper
SEASONING 1	2 Tbs water
1 Tbs garlic, minced	

Procedure

- 1 Heat 2 T cooking oil in wok over high heat.
- 2 Stir fry seasoning 1 for a minute.
- 3 Add the chicken and stir fry for about 3 - 4 minutes, until the chicken is cooked.
- 4 Add in the green pepper and seasoning 2. Stir fry for about 2 minutes.
- 5 Serve and garnish with cilantro leaves.

Servings: 1

Stir-Fried Noodles with Beef & Vegetables

Comments

Takeout may be easy, but it's nowhere near as fun as making dinner yourself. Tonight, pick up a package of bean threads or rice noodles and treat your family to the taste of authentic Asian takeout with this speedy stir-fry made at home.

Ingredients

3 oz bean threads (cellophane noodles) or thin rice noodles	½ lb flank steak
¼ cup canola or peanut oil	Kosher salt
3 Tbs soy sauce	1 small zucchini (about 6 oz.), halved and thinly sliced crosswise into half circles
1-½ Tbs Asian sesame oil	1 cup matchstick-cut or grated carrot (1 large carrot)
1-½ Tbs rice vinegar	1 small yellow onion, halved and thinly sliced crosswise into half circles
1 Tbs light brown sugar	

1 Tbs toasted sesame seeds

Procedure

- 1 Bring a 3-qt. pot of water to a boil. Add the bean threads or rice noodles, remove from the heat, and let sit until just softened (they should still be plenty toothy), about 3 minutes. Drain in a colander and rinse well under cool, running water. Toss with 1 Tbs. of the canola or peanut oil, and spread out on a tray or large plate lined with paper towels.
- 2 In a small bowl, mix the soy sauce, sesame oil, rice vinegar, and brown sugar. Trim the beef of excess fat and slice it thinly across the grain. Cut the slices into 2-inch pieces. Season the beef with salt.
- 3 Heat 1-½ Tbs. of the canola or peanut oil in a 12-inch nonstick skillet or large stir-fry pan over medium-high heat until shimmering hot. Add the beef and cook, stirring, until it loses most of its raw appearance, about 1 minute. Transfer to a large plate.
- 4 Add the remaining 1-½ Tbs. oil and the vegetables to the pan. Cook, stirring, until they start to soften, about 2 minutes. Reduce the heat to medium and add the beef and the noodles. Stir the soy mixture and drizzle it over all. Cook, tossing until everything is evenly coated with the sauce and the vegetables are cooked through, about 3 minutes. Serve immediately, sprinkled with the sesame seeds.

Servings: 4

Recipe Tips

Tip: Traditionally, the noodles for this Korean favorite are made of sweet-potato starch, though bean threads or thin rice noodles are also fine.

Reviews

- ★★★★★ AnnieTS, 8/13/2009A new favorite dinner. Very quick and easy and absolutely delicious. Very flavorful. It doesn't really need quite so much cooking oil as the recipe calls for. - 2/1/2011
- ★★★★★ Icookfor5, 9/25/2010Delicious and easy to make! This is a family favorite! - 2/1/2011

Source

Author: Tony Rosenfeld
Source: Fine Cooking 88

Stir-Fried Pork and Red Curry

Ingredients

1 pound	sliced pork	1 tablespoon	minced garlic
¼ pound	string beans (cut into 1" long pieces)	1 tablespoon	red curry paste
3 tablespoons	cooking oil	1.5 tablespoons	fish sauce
⅓ cup	water	½ teaspoon	chili paste

Procedure

- 1 Heat the oil in a wok at high heat
- 2 Put in red curry and garlic for a minute
- 3 Add pork and stir fry for 2-3 minutes
- 4 Add string beans, fish sauce and chili powder and cook for another 2 minutes
- 5 Add water and bring to a boil, stirring occasionally

Servings: 4

Source

Source: Thai Cooking Class

Sweet and Sour Chicken or Pork

Ingredients

1 lb	chicken breasts or pork cutlet	¼ cup	ketchup
1	egg, beaten	⅓ cup	cider vinegar
2 Tbs	cornstarch	⅔ cup	water
½ cup	flour	1 clove	garlic, crushed
1 Tbs	soy sauce	½ cup of each	carrots, red or green peppers and onions, sliced
	oil for frying chicken or pork in wok		
2 Tbs	soy sauce	2 Tbs	cornstarch
½ cup	sugar	1 Tbs	water
1	chile, crushed		

Procedure

- 1 Cut chicken or pork into uniform pieces. Combine the meat in a ziplock plastic bag with the egg, soy sauce, cornstarch and flour. Shake to cover the chicken or pork.
- 2 Heat the oil in the wok and check oil temperature. With a strainer shake the floured covered meat, making certain to remove as much of the loose flour as possible.
- 3 Deep fry in small batches until just golden. Place on a cookie sheet to drain. Keep meat warm in the oven while making the sauce.
- 4 In a small sauce pan combine the remaining ingredients and just heat through. Do not bring the sauce to boil. Thicken the sauce as needed and pour over meat to serve.
- 5 The key to deep frying is keeping the oil hot so that the food does not soak in the grease.

Servings: 1

Thai Pineapple and Shrimp Fried Rice

Ingredients

2 cups	cooked white rice, cooled	2 Tbs	peanuts, chopped finely
8 oz	medium shrimp, shelled	¼ cup	frozen peas and carrots, defrosted
½ cup	fresh or canned pineapple, cut into small pieces		SEASONING
2 Tbs	cooking oil	2 Tbs	fish sauce
1 tsp	garlic, minced	½ tsp	sugar
2 Tbs	scallions, chopped		

Procedure

- 1 Heat 2 T cooking oil in wok and on high heat cook garlic until fragrant. Add the shrimp and stir fry until the shrimp is cooked being careful not to overcook.
- 2 Add the rice, peas and carrots and pineapple. Stir fry for about 2 minutes then add the seasoning ingredients and scallions. Stir fry until mixed well. Spoon rice to half of scooped out pineapple or serving platter. Sprinkle with chopped peanuts and serve.

Servings: 1

Thai Red Curry with Tofu & Vegetables

Ingredients

1 Tbs	vegetable oil	3 Tbs	red Thai curry paste
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Thai Red Curry with Tofu & Vegetables

- | | |
|---|--|
| 2 cups snap peas, trimmed and cut in half on the diagonal | 1 lb extra-firm tofu, cut into ¾-inch cubes |
| 2 large shallots, thinly sliced (about 1 cup) | 1 cup loosely packed Thai basil (or regular basil, torn into small pieces) |
| 1 medium red bell pepper, thinly sliced into 2-inch-long strips | 2 Tbs soy sauce |
| One 13.5- to 14-oz. can coconut milk | 1 Tbs plus 1 tsp. fresh lime juice |
| 6 wild lime leaves (magrut or kaffir lime; optional) | Kosher salt |
| 1 Tbs light brown sugar | |

Procedure

- 1 Heat the oil in a 3-quart saucepan over medium-high heat until shimmering hot. Add the curry paste and cook, stirring frequently, until fragrant, 20 seconds. Take the pan off of the heat and stir in the snap peas, shallots, pepper, coconut milk, lime leaves (if using), sugar, and 1 cup water. Stir to combine.
- 2 Add the tofu. Bring to a simmer over medium heat, cover, and cook until the vegetables are tender, 8 to 10 minutes. Stir in the basil, soy sauce, and lime juice. Let rest off the heat for 5 minutes. Season to taste with salt.

Servings: 4

Recipe Tips

Serve over Steamed Jasmine Rice.

Reviews

★★★★★ Jason123, 9/25/2010 This is such a delicious and easy dish to make. - 2/1/2011

Source

Author: Ivy Manning

Thai-Style Spicy Chicken in Lettuce Cups

Comments

This spicy ground-chicken dish is known as larb in Laos and Thailand. It's often served over lettuce, cabbage, or vegetables, with steamed sticky rice. We like to serve it in lettuce cups for an Asian take on tacos. Serves four.

Ingredients

- | | |
|---|---|
| 3 Tbs uncooked jasmine rice | 1 medium shallot, minced (1/3 cup) |
| 3 Tbs fish sauce | 3 Tbs fresh lime juice |
| 1 stalk lemongrass, trimmed, outer layers removed, and inner core minced (1 Tbs.) | 3 medium scallions, thinly sliced on the diagonal |
| 1 tsp crushed red pepper flakes | 2 Tbs coarsely chopped fresh cilantro |
| ½ tsp packed light brown sugar | 2 Tbs coarsely chopped fresh mint |
| 1-¼ lb ground chicken, preferably dark meat | 1 medium head butter lettuce, for serving |

Procedure

- 1 Toast the rice in an 8-inch skillet over medium-low heat, stirring frequently, until golden, 4 to 5 minutes (the rice will begin to smoke after a couple of minutes). Let the rice cool slightly and then grind in a spice grinder until the largest pieces resemble very coarse cornmeal; the mixture should not be completely powdery.
- 2 Combine the fish sauce, lemongrass, pepper flakes, brown sugar, and ½ cup water in a 12-inch nonstick skillet and bring to a simmer over high heat. Separate the chicken into large clumps and add to the pan. Cook, breaking up the chicken into small pieces with a wooden spoon, until the meat is no longer pink, 5 to 6 minutes. Sprinkle 1 Tbs. of the ground rice over the chicken and continue to cook, stirring frequently, until the liquid in the pan has thickened, about 2 minutes longer.
- 3 Remove from the heat. Stir in the shallot. Sprinkle with the lime juice, scallions, cilantro, and mint and stir gently to combine. Transfer to a serving dish and sprinkle with 1 tsp. of the remaining ground rice. Serve with the lettuce leaves on the side to use as cups for the chicken.

Servings: 4

Reviews

- ★★★★★ 7/26/2010 Great recipe for the summer--quick to make, ingredients not too exotic to have on hand. It tasted exactly like the chicken lettuce cups you would be served at a Thai restaurant. If we had any left over, it would travel well for packable lunches. - 2/2/2011
- ★★★★★ 8/18/2010 This was good and easy, great healthy weeknight dinner. But I really didn't get the whole rice thing. The chicken didn't seem to need thickening after it had cooked for a bit, and the ground rice added on top at the end just gave the dish a strange grittiness. Will totally skip that (time-consuming) step next time. - 2/2/2011
- ★★★★★ 8/19/2010 This is a pretty good recipe-I make a similar one with the same ingredients, but a different technique (I fry the chicken and then add the liquids as a dressing). If you want your dish to have the unique flavor of Thai cooking, you must roast and grind the jasmine rice. That step is what really gives this dish it's charm. I love larb-easy to make, low fat and sooo delish. - 2/2/2011

Source

Author: Dawn Yanagihara-Mitchell
Source: Fine Cooking 106

Wontons with Pork Filling

Ingredients

½ pound	ground pork	2 tsp	soy sauce
½ cup	carrots, chopped fine	2 Tbs	cornstarch
¼ cup	cilantro, chopped fine	4 Tbs	water
2	ginger root (each the size of a quarter), chopped fine	1 package	wonton wrappers
1 tsp	black pepper, freshly ground		

Procedure

- 1 Mix together cornstarch and water in a small bowl and set aside.
- 2 Combine ingredients in a bowl and mix well. Place 1 tablespoon of filling into the wrapper and seal the edges with the cornstarch and water "paste"
- 3 To freeze, place the filled wontons onto a cookie sheet, making sure they do not touch, and place uncovered in the freezer. When frozen, place into a ziplock bag.
- 4 To Cook: Heat a large pot of chicken stock, add a knob of smashed ginger root for flavor, and when boiling drop in wontons. Cook about 10 minutes. In each bowl have peapods, chopped scallions, carrots, spinach etc... Add hot soup and wontons and top with sesame oil before serving.

Servings: 1

Reviews

- ★★★★★ When I make these I make a huge batch and freeze them for making wonton soup. My family always has a standing order for some too. - Sue 6/2/2012

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Baked Manicotti

Ingredients

	Tomato Sauce	4 oz	grated Parmesan cheese (about 2 cups)
2 cans	diced tomatoes (in juice), (28 ounce)	8 oz	shredded mozzarella cheese (about 2 cups)
2 Tbs	extra-virgin olive oil		
3 medium cloves	garlic, minced or pressed through garlic press (about 1 tablespoon)	2 large	eggs, lightly beaten
½ tsp	hot red pepper flakes, optional	¾ tsp	table salt
	table salt	½ tsp	ground black pepper
2 Tbs	chopped fresh basil	2 Tbs	chopped fresh parsley leaves
	Cheese Filling and Pasta	2 Tbs	chopped fresh basil
3 cups	part-skim ricotta cheese	16	no-boil lasagna noodles (see note below)

Procedure

- 1 For the Sauce: Adjust oven rack to middle position and heat oven to 375 degrees. Pulse 1 can tomatoes with their juice in food processor until coarsely chopped, 3 or 4 pulses. Transfer to bowl. Repeat with remaining can tomatoes.
- 2 Heat oil, garlic, and pepper flakes (if using) in large saucepan over medium heat until fragrant but not brown, 1 to 2 minutes. Stir in tomatoes and ½ teaspoon salt and simmer until thickened slightly, about 15 minutes. Stir in basil; adjust seasoning with salt.
- 3 For the cheese filling: Combine ricotta, 1 cup Parmesan, mozzarella, eggs, salt, pepper, and herbs in medium bowl; set aside.
- 4 To assemble: Pour 1 inch boiling water into 13 by 9-inch broiler-safe baking dish, then add noodles one at a time. Let noodles soak until pliable, about 5 minutes, separating noodles with tip of sharp knife to prevent sticking. Remove noodles from water and place in single layer on clean kitchen towels; discard water in baking dish and dry baking dish.
- 5 Spread bottom of baking dish evenly with 1 ½ cups sauce. Using soup spoon, spread ¼ cup cheese mixture evenly onto bottom three-quarters of each noodle (with short side facing you), leaving top quarter of noodle exposed. Roll into tube shape and arrange in baking dish seam side down. Top evenly with remaining sauce, making certain that pasta is completely covered.
- 6 Cover manicotti with aluminum foil. Bake until bubbling, about 40 minutes, then remove foil. Remove baking dish, adjust oven rack to uppermost position (about 6 inches from heating element), and heat broiler. Sprinkle manicotti evenly with remaining 1 cup Parmesan. Broil until cheese is spotty brown, 4 to 6 minutes. Cool 15 minutes, then serve.
- 7 NOTE: We prefer Barilla no-boil lasagna noodles for their delicate texture resembling fresh pasta. Note that Pasta Defino and Ronzoni brands contain only 12 no-boil noodles per package; the recipe requires 16 noodles. The manicotti can be prepared through step 5, covered with a sheet of parchment paper, wrapped in aluminum foil, and refrigerated for up to 3 days or frozen for up to 1 month. (If frozen, thaw the manicotti in the refrigerator for 1 to 2 days.) To bake, remove the parchment, replace the aluminum foil, and increase baking time to 1 to 1 ¼ hours.

Servings: 6

Source

Source: Cook's Illustrated

Baked Manicotti with Sausage

Comments

Why this recipe works:

For a baked manicotti recipe with all of the flavor and none of the fuss, we discarded the slippery tube-shaped pasta and decided to spread the filling onto flat wrappers instead, which we then rolled up. For the wrappers, we found that no-boil lasagna noodles were ideal. After a quick soak in boiling water, these noodles could be spread with filling and rolled up in a few easy minutes, making for a no-hassle manicotti recipe.

Ingredients

Tomato Sauce	3 cups part-skim ricotta cheese
2 28-ounce cans diced tomatoes (in juice)	4 oz grated Parmesan cheese (about 2 cups, 1 cup is for top)
2 Tbs extra-virgin olive oil	8 oz shredded mozzarella cheese (about 2 cups)
1 lb Italian sausage, hot or sweet, casings removed	2 large eggs, lightly beaten
3 medium cloves garlic, minced or pressed through garlic press (about 1 tablespoon)	$\frac{3}{4}$ tsp table salt
$\frac{1}{2}$ tsp hot red pepper flakes, optional	$\frac{1}{2}$ tsp ground black pepper
Table salt	2 Tbs chopped fresh parsley leaves
2 Tbs chopped fresh basil	2 Tbs chopped fresh basil
Cheese Filling and Pasta	16 no-boil lasagna noodles (see note below)

Procedure

- 1 For the Sauce: Adjust oven rack to middle position and heat oven to 375 degrees. Pulse 1 can tomatoes with their juice in food processor until coarsely chopped, 3 or 4 pulses. Transfer to bowl. Repeat with remaining can tomatoes.
- 2 Heat oil in large saucepan over medium-high heat, stirring to break sausage into $\frac{1}{2}$ -inch pieces, until no longer pink, about 6 minutes. Add garlic and pepper flakes (if using) to sausage, and cook until fragrant but not brown, 1 to 2 minutes. Stir in tomatoes and $\frac{1}{2}$ teaspoon salt and simmer until thickened slightly, about 15 minutes. Stir in basil; adjust seasoning with salt.
- 3 For the cheese filling: Combine ricotta, 1 cup Parmesan, mozzarella, eggs, salt, pepper, and herbs in medium bowl; set aside.
- 4 To assemble: Pour 1 inch boiling water into 13 by 9-inch broilersafe baking dish, then add noodles one at a time. Let noodles soak until pliable, about 5 minutes, separating noodles with tip of sharp knife to prevent sticking. Remove noodles from water and place in single layer on clean kitchen towels; discard water in baking dish and dry baking dish.
- 5 Spread bottom of baking dish evenly with 1 $\frac{1}{2}$ cups sauce. Using soup spoon, spread $\frac{1}{4}$ cup cheese mixture evenly onto bottom three-quarters of each noodle (with short side facing you), leaving top quarter of noodle exposed. Roll into tube shape and arrange in baking dish seam side down. Top evenly with remaining sauce, making certain that pasta is completely covered.
- 6 Cover manicotti with aluminum foil. Bake until bubbling, about 40 minutes, then remove foil. Remove baking dish, adjust oven rack to uppermost position (about 6 inches from heating element), and heat broiler. Sprinkle manicotti evenly with remaining 1 cup Parmesan. Broil until cheese is spotty brown, 4 to 6 minutes. Cool 15 minutes, then serve.

Servings: 6

Degree of Difficulty: Easy

Oven Temperature: 375°F

Recipe Tips

We prefer Barilla no-boil lasagna noodles for their delicate texture resembling fresh pasta. Note that Pasta Defino and Ronzoni brands contain only 12 no-boil noodles per package; the recipe requires 16 noodles. The manicotti can be prepared through step 5, covered with a sheet of parchment paper, wrapped in aluminum foil, and refrigerated for up to 3 days or frozen for up to 1 month. (If frozen, thaw the manicotti in the refrigerator for 1 to 2 days.) To bake, remove the parchment, replace the aluminum foil, and increase baking time to 1 to 1 $\frac{1}{4}$ hours.

Reviews

★★★★★ This recipe was very good and turned boring manicotti into something interesting. - Sue 9/14/2013

Source

Author: Cook's Illustrated January 2007

Baked Penne with Tomatoes and Sausage - Sue Annulli

Ingredients

	SAUCE	1 oz	dried porcini mushroom (or 8 ounces fresh Cremini mushrooms)
1/3 cup	olive oil		
1 cup	onion, chopped	1/4 cup	olive oil
2 cloves	garlic, chopped	1 lb	hot or sweet Italian Sausage, casing removed
1 42 ounce	Italian-style tomatoes, drained and chopped	1 medium	onion, chopped
2 Tbs	basil, fresh (or 2t dried), chopped		red pepper flakes, to taste
2 cups	heavy cream	1 lb	penne pasta
	salt and pepper, to taste	2/3 lb	mozzarella cheese, thinly sliced
	SAUSAGE MIXTURE	1/4 lb	imported Parmesan cheese, grated

Procedure

-
- 1 Make Sauce:
 - 2 Heat oil in medium skillet over med-high heat. Add onions and garlic and saute for 4-5 minutes. Add the tomatoes and basil, stir well. Reduce heat and simmer until tomatoes are mushy, about 30-45 minutes. Puree mixture in food processor, blender or food mill. Return pureed sauce to skillet over low heat. Add cream and salt and pepper to taste.
 - 3 Sausage Mixture:
 - 4 Rinse mushrooms well, then place in a small bowl along with 1 cup hot water and soak for 15 minutes. Drain and reserve liquid; chop mushrooms coarsely. If using fresh mushroom, rinse and chop.
 - 5 Heat olive oil in large heavy skillet over med-high heat. Add crumbled sausage and cook, breaking sausage into small pieces until sausage is lightly browned. Add the onion and cook together for about 3 minutes. Add the mushrooms and strained liquid or if using fresh mushrooms add 1/2 cup beef stock. Cook about 10 minutes then drain the remaining liquid from the mixture. Season to taste with salt, black pepper and red pepper flakes. Remove from heat while you cook the pasta.
 - 6 Cook 1 pound of penne pasta until al dente. Drain well.
 - 7 Grease 3-4 quart baking dish and arrange 1/2 of the pasta evenly over the bottom. Spread 1/2 of the sausage mixture over the pasta, then 1/2 of the sauce. Arrange 1/2 of the mozzarella slices over the top and repeat process, using remaining ingredients. Sprinkle with Parmesan cheese evenly over the entire dish.
 - 8 Cover with foil and place in the center shelf of the oven at 375 degrees for 45 minutes. Remove foil and bake for 15 minutes more or until cheese is lightly brown. Serve hot.
 - 9 NOTE: Can be ahead and kept in fridge.

Servings: 8

Butternut Squash Gnocchi**Comments**

The extremely wet dough of these bright orange gnocchi is easily managed with the help of a pastry bag. It's cooked by piping drops of the dough into simmering water. The smokiness of the mozzarella is an important addition to this classic Friulian recipe.

Ingredients

1-1/2 lb	butternut squash		Freshly ground black pepper
1 Tbs	extra-virgin olive oil	1/2 cup	grated Parmigiano Reggiano
1	egg	5 Tbs	unsalted butter
1-1/4 cups	all-purpose flour	2 Tbs	chopped sage
1/4 tsp	freshly grated nutmeg	1/4 cup	shredded smoked mozzarella
	Kosher salt		

Procedure

-
- 1 Heat the oven to 425°F.
 - 2 Cut the squash in half and rub with olive oil. Place on a sheet pan with 1/2 cup of water and roast in the oven until

completely tender, about 45 minutes. Remove from the oven and let cool completely.

- 3 In a large bowl, mash the squash with a fork and then mix in the egg, flour, nutmeg, salt, and Parmigiano Reggiano to form a loose dough. Cover with plastic wrap and place in the refrigerator for at least 30 minutes.
- 4 Bring 6 quarts of salted water to a boil. Spoon the dough into a pastry bag and pipe the gnocchi into the water, using a butter knife to cut the dough into individual ½-inch dumplings. Cook about 20 gnocchi at a time until they rise to the surface of the boiling water, 2 to 3 minutes. Using a spider or slotted spoon, transfer the cooked gnocchi into a bowl of ice water. Continue until all the gnocchi are cooked. Remove the gnocchi from the ice water and place on a kitchen towel to dry.
- 5 Melt the butter in a 12-inch sauté pan over medium-high heat. Add the sage leaves and the gnocchi to the pan and cook until the gnocchi are warmed through, 2 to 3 minutes. Season to taste with salt and pepper. Pour out into a large serving bowl and sprinkle with shredded mozzarella

Servings: 8

Oven Temperature: 425°F

Reviews

- ★★★★★ On Line Review - This was delicious and simple to make. Just roast your butternut squash ahead of time, and the dish will come together quickly. The smoked mozzarella was a very nice touch. We also liked the gnocchi with a mushroom butter sauce. - 2/2/2011
- ★★★★★ On Line Review - a fun and really quite easy gnocchi recipe, though my batch was a bit fragile and prone to falling apart (i admit i made some small changes to the recipe given what i had on hand). it's quite rich but very crowd-pleasing and the smoked cheese really adds a different flavor profile. i've tried it with sage, thyme, and various mushrooms. actually quite versatile. the gnocchi 'dough' doesn't keep well after a day or so in my experience. - 2/2/2011

Source

Author: Melissa Pellegrino, Matthew Scialabba
Source: The Italian Farmer's Table

Chicken Marsala

Comments

This recipe I have adapted from a Fine Cooking and Giada recipes that I have been playing with. We prefer dry marsala but you can use sweet to and play with the amount of chicken stock you add. Don't have pancetta just leave it out.

Ingredients

- | | |
|---|--|
| 2 oz pancetta (about a 1/4" thick slice) or prosciutto, 1/4" dice | 1/2 cup chicken stock (may need up to 1/2 cup) |
| 1/2 cup flour for dredging | 4 Tbs heavy cream or mascarpone |
| 4 thin chicken breast cutlets - 1/2 lb in total | 1 Tbs dijon mustard |
| 4 oz crimini mushrooms, trimmed and sliced | 2 Tbs fresh flat leaf parsley, chopped |
| 2 Tbs extra virgin olive oil | coarse salt and fresh ground pepper |
| 1/2 cup dry marsala wine | |

Procedure

- 1 Put the flour on a plate. Pat dry the cutlets and season both sides lightly with salt and amply with pepper. Heat a skillet over medium high heat and add olive oil. If I don't have cutlets I cut chicken breasts in half.
- 2 When oil is hot, dredge the cutlet in the flour on both sides. Shake off excess flour and immediately put the cutlet in the pan. Do the same with as many cutlets as will fit in the pan without touching.
- 3 Saute the cutlets, turning once, until browned on both sides. If thin, this should only take a few minutes in total.
- 4 Transfer the cooked cutlets to a plate and keep warm. Cook remaining cutlets and add more oil if necessary.
- 5 When chicken is done lower heat to medium and add the pancetta to the drippings in the pan, saute for 2 minutes to render out some of the fat. Add the mushrooms and saute till they are nicely browned and their moisture has evaporated, about 8

minutes. Season with salt and pepper.

- 6 Pour in the marsala wine and boil till reduced by ¼. Add the chicken stock , mustard and cream and boil until you have a nicely thickened sauce.
- 7 Return the chicken to the pan, simmer gently for about 1 minute to heat the chicken through. Check salt and pepper seasoning. Garnish with chopped parsley before serving.

Servings: 2

Degree of Difficulty: Easy

Reviews

★★★★★ This is one of my go to recipe for a chicken dinner. - Sue 3/1/2011

Chicken Parmesan, Quick

Comments

Crisp chicken cutlets are topped with two cheeses and a super-fast tomato sauce in this easy take on an Italian restaurant favorite.

Ingredients

	Nonstick cooking spray	¼ cup freshly grated Parmigiano-Reggiano (use the small holes on a box grater)
2-¼ oz	(1/2 cup) unbleached all-purpose flour	
	Freshly ground black pepper	4 oz fresh mozzarella, thinly sliced
2	large eggs	1 small yellow onion, chopped
1-½ cups	panko breadcrumbs	2 medium cloves garlic, finely chopped
4	thin-sliced boneless, skinless chicken breast cutlets (about 14 oz.)	One 14.5-oz. can crushed tomatoes (preferably Muir Glen fire-roasted crushed tomatoes)
	Kosher salt	¼ cup packed fresh basil, chopped (1/2 oz.)
5	Tbs olive oil	

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 425°F. Line a large rimmed baking sheet with foil and lightly coat the foil with nonstick cooking spray.
- 2 Mix the flour and ¼ tsp. pepper in a wide, shallow dish. In a second wide, shallow dish, lightly beat the eggs with 1 Tbs. water. Put the panko in a third wide, shallow dish. Season the chicken with salt and coat each piece in the flour, tapping off the excess, then the egg, and then the panko, pressing the panko to help it adhere.
- 3 Heat 2 Tbs. of the oil in a 12-inch nonstick skillet over medium-high heat. Working in two batches, cook the chicken, flipping once, until the crumbs are golden and the chicken is almost cooked through, 1 to 2 minutes per side, adding 2 Tbs. more oil for the second batch. Transfer the chicken to the prepared baking sheet. Sprinkle the chicken with the Parmigiano and then top evenly with the mozzarella. Bake until the cheese is melted and the chicken is cooked through, 5 to 7 minutes.
- 4 Meanwhile, wipe the skillet clean and set over medium heat. Pour in the remaining 1 Tbs. oil and then add the onion and garlic. Cook, stirring often, until the onion is tender and lightly browned, 3 to 4 minutes. Stir in the tomatoes and ¼ tsp. salt. Simmer, stirring occasionally, until thickened, 4 to 5 minutes. Remove from the heat and stir in the basil. Season to taste with salt and pepper. Serve the sauce over the chicken.

Servings: 4

Degree of Difficulty: Easy

Oven Temperature: 425°F

Recipe Tips

Serve with pasta on the side and toasty Garlic-Parmesan Bread.

Reviews

★★★★★ Love these easy and tasty options - Sue 9/14/2013

Source

Author: Melissa Gaman
Source: Fine Cooking

Chicken Piccata

Comments

Quick evening meal.

Ingredients

1 package	thin cut boneless skinless chicken breasts (I like Bell Evans or Purdue)	1/3 cup fresh lemon juice
	Kosher salt and freshly ground black pepper	3/4 cup chicken stock (may need 1 cup)
2 cups	all purpose flour, for dredging	1/4 cup brined capers, rinsed well
4 tablespoons	unsalted butter	Italian parsley, finely chopped for garnish
5 tablespoons	extra virgin olive oil	

Procedure

- 1 Dry off the chicken and season with salt and pepper. Dredge the chicken in the flour and shake off any excess.
- 2 In a large skillet over medium to medium high heat, melt the butter and olive oil. When the butter and olive oil is hot add the chicken and cook for about 2-3 minutes per side. Be careful not to overcook as you cook more at the end.
- 3 When the chicken is browned on both sides put the chicken on a plate.
- 4 Reduce the heat to medium low and add the lemon juice, chicken stock and capers. Bring to a boil and scrap up any brown bits from the bottom of the pan. Taste the sauce and adjust the seasonings.
- 5 Return all the chicken to the pan and any juices on the plate. Simmer on medium low for about 5 minutes. Pour sauce over the chicken and garnish with parsley.

Degree of Difficulty: Very easy

Recipe Tips

I serve the chicken and sauce over angel pasta that I have tossed with butter and freshly grated parmigiano cheese. Adjust the amount of sauce for the amount of chicken. Usually I am cooking 1 pound.

Reviews

★★★★★ Really easy and quick to cook at home or on the boat. - 9/16/2010

Eggplant Parmigiana (Very Good)

Ingredients

3 medium	eggplants (2-3 pounds total)	1/2 cup	olive oil
1 Tbs	course sea salt or kosher salt	2 cups	Parmigiano-reggiano, grated
3 large	eggs	12 fresh	basil leaves
1 tsp	salt	1 lb	fresh mozzarella or fontina cheese, cut into slices 1/3" thick
	all purpose flour		TOMATO SAUCE
2 cups	fine dry breadcrumbs		
1/2 cup	vegetable oil		

Eggplant Parmigiana (Very Good)

- | | |
|---|--|
| 3 lbs ripe fresh plum tomatoes or (one 35 oz can peeled
italian tomatoes seeded and lightly crushed into their
liquid), peeled and seeded | ¼ cup celery, including leaves, finely chopped |
| ¼ cup extra virgin olive oil | 4 bay leaves |
| ½ cup onion, chopped | salt |
| ¼ cup carrots, peeled and shredded | crushed hot red pepper |

Procedure

- 1 Trim the stems from the eggplants and remove strips of peel about 1" wide, leaving half of the peel intact.
- 2 Cut the eggplant lengthwise into 1/2" thick slices and place them into a colander. Sprinkle with the course salt and let drain for 1 hour. Rinse the eggplant under cool water, drain thoroughly and pat dry.
- 3 For the tomato sauce heat the oil in a saucepan over medium heat. Stir in the onion and cook, stirring occasionally, until wilted, about 3 minutes. Add the carrots and celery and cook, stirring occasionally, until golden brown, about 10 minutes.
- 4 Add the food-milled tomatoes and the bay leaves and bring to a boil. Season lightly with salt and crushed red pepper. Bring to a boil, lower the heat so the sauce is a lively simmer, and cook, stirring occasionally, until thickened, about 45 minutes.
- 5 Remove the bay leaves. Taste and season with salt and red pepper if necessary.
- 6 Whisk the eggs and 1 t salt together in a shallow bowl. Spread the flour and bread crumbs in a even layer in 2 separate wide shallow bowls.
- 7 Dredge the eggplant slices in flour, shaking off excess. Dip the eggplant into the egg mixture, turning to coat well. Let the excess egg drip back into the pan. Then lay the eggplant in the breadcrumbs and turn to coat both sides well. Use your hands to press the breadcrumbs into the eggplant.
- 8 Pour ½ cup of the vegetable oil and the olive oil into a medium skillet. Heat over medium-high heat until a corner of one of the eggplants gives off a lively sizzle when dipped into the oil.
- 9 Add as many of the eggplant slices as fit without touching and cook, turning once, until well browned on both sides, about 6 minutes.
- 10 Remove the eggplant to a baking pan lined with paper towels and repeat with the remaining eggplant slices. Adjust the heat as the eggplant cooks to prevent the breadcrumbs from burning. add more oil while cooking if necessary.
- 11 Preheat the oven to 375 degrees.
- 12 Heat the tomato sauce to simmering, if necessary. Ladle enough sauce into a 9x13 baking dish to cover the bottom. Sprinkle with an even layer of grated cheese and top with a layer of fried eggplant, pressing it down gently. Tear a few basil leaves over the eggplant and ladle about ¾ cup of the sauce to coat the top evenly.
- 13 Sprinkle an even layer of grated cheese over the sauce and top with a layer of mozzarella cheese, using about ⅓ of the cheese. Repeat the layering as described above 2 more times, ending with a layer of sliced cheese, that leaves a border about 1" around the edge of the pan. Drizzle sauce around the border of the baking dish and sprinkle the top layer with the remaining grated Parmigiano cheese. Finish with a few decorative streaks of sauce.
- 14 Cover the baking dish loosely with foil and poke several holes in the foil with a tip of a knife. Bake for 30 minutes.
- 15 Uncover and continue baking until the top layer of cheese is golden in spots, about 15 minutes. Let rest 10 - 20 minutes, then cut into squares.

Servings: 1

Reviews

★★★★★ We love this recipe and it is my standard one that I always make. - Sue 6/2/2012

Source

Source: Lidia's Italian American Kitchen Cookbook

Fettuccine Alfredo - Quick, Easy and Good

Ingredients

- | | |
|--|----------------------|
| 2 9 ounce packages fresh fettuccine (18 ounces in total) | 1 ½ cups heavy cream |
|--|----------------------|

1 cup butter	1 tsp nutmeg
½ tsp freshly ground black pepper	1 cup Parmesan, freshly grated

Procedure

- 1 Cook fettuccine according to the directions on the package.
- 2 While the fettuccine cooks, combine 1 cup of the heavy cream, butter, pepper and nutmeg. Cook over low heat until mixture thickens.
- 3 Drain the pasta and put back in pot, add in the sauce and toss to coat. Add in the remaining ½ cup of cream and ¾ cups of cheese.
- 4 Toss again and pour into a lightly heated serving bowl and top with remaining Parmesan cheese. Serve immediately.

Servings: 6

Fettuccine Carbonara - My Favorite

Ingredients

18 oz fresh fettuccine or linguine, cooked according to directions	¾ cup Parmesan, freshly grated
1 lb thickly sliced bacon, cut crosswise	3 eggs, slightly beaten
½ cup green onions, using 3 inches of their tops, sliced	¼ cup parsley, chopped
¼ cup dry white wine	¼ tsp freshly ground black pepper
2 cups heavy cream	

Procedure

- 1 While the pasta cooks, saute bacon and onions until lightly brown. Pour off all but ¼ cup of the bacon fat and add the wine. Simmer 5 minutes.
- 2 Add 1 ½ cups of the heavy cream and ¾ cups of the cheese and cook, while stirring, until the cream starts to bubble and the sauce begins to thicken.
- 3 Combine remaining ½ cup of cream with the eggs, parsley and pepper. Stir into the sauce, remove from the heat, and toss with the fettuccine.
- 4 Pour into a warmed serving bowl, add more Parmesan on top and serve immediately.
- 5 NOTE: Recipe makes a lot, usually cut in half.
- 6 NOTE ON PASTA: Unlike dry pasta, fresh pasta barely increases in size when cooked. Nine ounces of fresh or 6 ounces of dry equals 3 to 3.5 cups when cooked; enough for 2 servings as a main dish or enough for 6 as a side dish.

Servings: 8

Reviews

★★★★★ Not for those counting the calories but I have been making this recipe since high school and love it. - Sue
6/2/2012

Fettuccine with Tuna, Lemon & Fried Capers

Comments

Don't be afraid to pair tuna with strong flavors that can stand up to it. In this recipe, crisp capers, thin slivers of garlic, and bright strips of lemon zest do just that. And in order to bring out the nutty flavor of the pasta, add a couple of teaspoons of kosher salt to the cooking water. The water should taste salty, like the ocean

Ingredients

1 lemon, scrubbed	¼ cup plus 2 Tbs. extra-virgin olive oil; more for drizzling
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¼ cup small (nonpareil) capers, rinsed, drained, and patted dry	⅛ tsp crushed red pepper flakes
3 cloves garlic, thinly sliced	¾ lb dried fettuccine
1 12-oz. can or 2 6-oz. cans solid white tuna in water, drained well	Freshly ground black pepper
	3 Tbs chopped fresh flat-leaf parsley

Procedure

- 1 Bring a large pot of well-salted water to a boil.
- 2 Using a zester tool (called a channel knife), zest the lemon into thin strips, or, using a vegetable peeler, shave off the zest, then slice into very thin strips. Juice the lemon to get 2 Tbs. juice.
- 3 Heat ¼ cup of the oil in a 10-inch straight-sided sauté pan over medium heat. Add the capers and cook until they start to brown and get crisp, 3 to 5 minutes. Stir in the lemon zest and cook until it starts to crisp and curl up, about 1 minute. Using a slotted spoon, transfer the capers and lemon zest to a plate lined with a paper towel—it's fine if a few capers remain in the pan.
- 4 Reduce the heat to medium low, add the garlic to the remaining oil in the pan and cook, stirring, until it browns lightly but doesn't burn, 2 to 3 minutes. Add the tuna and red pepper flakes and cook until the tuna just heats through, about 2 minutes. Remove from the heat.
- 5 Meanwhile, cook the fettuccine in the boiling salted water, stirring often, until it's just tender to the tooth (see the package for cooking time). Reserve ½ cup of the pasta water and drain the pasta.
- 6 Return the sauté pan to medium heat. Add the drained pasta, ¼ cup of the reserved pasta water, 2 Tbs. of the lemon juice, and the remaining 2 Tbs. olive oil. Cook, tossing and stirring, for 1 to 2 minutes to blend the flavors. If the pasta isn't tender, add the remaining cooking water and continue to cook and stir until done. Season to taste with salt, pepper, and more lemon juice.
- 7 Serve immediately, drizzled with a little olive oil and sprinkled with the capers, lemon strips, parsley, and a few grinds of black pepper.

Servings: 4

Reviews



10/21/2007 I tried this when it first came out and really enjoyed it. It has become a go to recipe for a quick pantry meal. I love the tang of lemon against the bite of capers. Tried it once with oil packed tuna, but it seemed too heavy. I do use salt packed capers, rinsed, which I think come out with a bit more crunch than brine packed. - On Line Review 2/1/2011

Source

Author: Tony Rosenfeld
Source: Fine Cooking 81

Author Notes

Start the meal with Fennel & Orange Salad with Red Onion & Olives

Lasagna - Classic Meat

Comments

Classic meat lasagna shows off its many layers. Make it as tall as your ingredients will allow.

Ingredients

2 Tbs plus ⅓ cup olive oil	Four 28-oz. cans (or three 35-oz. cans) crushed tomatoes (about 14 cups total)
2 lb mild (sweet) Italian sausage, casings removed and broken into pieces	2 Tbs dried oregano
8 cloves garlic, peeled and slightly crushed	2 tsp dried thyme
2 large onions, finely chopped	1 Tbs chopped fresh rosemary (you can substitute 2 tsp. dried, but fresh is best)
1-½ cups dry red wine (such as Chianti)	

- | | |
|---|---|
| <p>1 tsp fennel seeds, crushed</p> <p>1-½ tsp kosher salt</p> <p>½ tsp freshly ground black pepper</p> <p>1 Tbs granulated sugar or to taste</p> <p>3 large eggs</p> <p>1-½ cups freshly grated Parmigiano-Reggiano</p> | <p>32 oz ricotta cheese</p> <p>A large handful of fresh basil leaves, washed well and chopped</p> <p>2-½ lb fresh mozzarella cheese, sliced as thinly as possible</p> <p>1 lb instant (no-boil) lasagna noodles</p> |
|---|---|

Procedure

- 1 In a heavy based pot, heat the 2 Tbs. olive oil over medium-high heat. Add the sausage and brown it all over, breaking it up into small pieces with a wooden spoon and stirring, 10 to 12 minutes. Remove the sausage with a slotted spoon and set aside. Pour off most of the fat, but leave some behind for flavor.
- 2 To the pot, add the remaining ½ cup of olive oil and the garlic and heat over medium-high heat until the garlic just begins to turn light brown, about 5 minutes. Remove and discard the garlic immediately, leaving the oil in the pot. Add the onions to the pot and cook, stirring frequently, until translucent, 5 to 6 minutes. Return the sausage to the pot. Add the red wine and cook until it has reduced by at least half, about 10 minutes.
- 3 Add the crushed tomatoes and stir in the oregano, thyme, rosemary, fennel seeds, salt, pepper, and sugar. Reduce the heat to medium low and cook to blend and develop the flavors, about 30 min. Taste for seasoning. You should have about 16 cups of sauce.
- 4 Meanwhile, in a large bowl, beat the eggs and add the Parmesan. Beat in the ricotta cheese. Season with salt and pepper and fold in the chopped basil.
- 5 Heat the oven to 400°F. To make three lasagne of four layers each, begin by lightly oiling three 9x9x2- or 8x8x2-inch metal or ceramic pans (disposable pans are also fine). Cover the bottom of each pan lightly with some of the sauce. Lay down a layer of pasta in each of the three pans. Spread enough of the ricotta cheese mixture on top of the pasta to cover, about ½ cup. Top the ricotta with enough sauce to cover it completely, about ½ cup. Cover with another layer of pasta and ladle more sauce over that, followed by enough mozzarella cheese to cover, enough ricotta cheese to cover, and some more sauce. Continue with two more layers in that order: pasta, sauce, mozzarella, ricotta, and sauce. Finish with a layer of pasta, some sauce, some mozzarella cheese, and a final light layer of sauce. You should be able to easily get four layers into each pan; if you have extra components, go ahead and add another layer to one or more of the lasagne. Don't worry if the height of the lasagna exceeds the pan; it settles as it bakes. Save any remaining sauce to serve with the lasagna.
- 6 Seal the pans with aluminum foil, tented so it doesn't stick to the cheese. Bake until the edges are bubbling and a knife inserted into the center of each lasagna comes out very hot, 40 to 50 minutes.

Yield: three lasagne of four ample servings each.

Degree of Difficulty: Easy

Recipe Tips

Tip: Pop the mozzarella in the freezer for a few minutes before slicing; the firmer cheese will be easier to slice thinly.

Make Ahead Tips

The baked lasagna freezes well. Let sit for 15 minutes before serving or let cool completely on a rack before freezing, well-wrapped in foil. Defrost frozen lasagna overnight in the refrigerator and then bake at 400°F for about 1 hour.

Reviews

- ★★★★★ mgssts63, 5/27/2008 Excellent flavor and a very good dish. I used hot italian sausage instead of mild and I'm leaving out the sugar next time as the sauce is sweet enough on it own. Was a wonderful "leftover." Also, as stated below, this yields a lot of sauce. I froze the extra and will use for a quick dinner over pasta! - 9/11/2010
- ★★★★★ tyka, 7/7/2008 Incredible delicious. My family thinks I have been taking cooking classes. I made the sauce a day ahead, then just warmed it through before putting it altogether. - 9/11/2010
- ★★★★★ SailingSue, 4/6/2009 Wonderful!!!! I did make the sauce the night before like a previous reviewer suggested. I made the entire recipe in one big pan to serve a crowd for the NCAA final four games and it was a big hit. I made it in a 17x12 and used almost 3 boxes of noodles, all the sauce and 1.5 of the ricotta mixture. It feed the entire crowd of 18 with a little to spare. Allow double the time to cook. I generally don't use fresh mozz, instead I use whole milk sorrento's that I shred myself. I have also made the sauce ahead of time and froze it. I like a lot of sauce as the no boil noodles absorb it. Thank you FC for giving me that "wow" recipe. - 9/11/2010

Source

Author: Clifford Wright
 Source: From Fine Cooking 44, pp. 36
 April 1, 2001

Lasagna - Sicilian Vegetable**Ingredients**

6	yellow or red bell peppers	1	cup	water
¼	cup			Salt and freshly ground black pepper to taste
1	large onion, very finely chopped	3		eggplant (about 1-½ lb. each), peeled and sliced crosswise ¾ inch thick
6	cloves garlic, finely chopped			Olive oil for roasting the eggplant
⅓	cup			fresh mozzarella cheese, sliced as thinly as possible
16	anchovy fillets (preferably salt-packed), rinsed	2-½	lb	
	Four 28-oz. cans tomatoes, drained, seeded and chopped (already diced is fine)	2-¼	cups	freshly grated Parmigiano-Reggiano
¾	cup	1	lb	instant (no-boil) lasagna noodles
¾	cup			Chopped fresh flat-leaf parsley, for garnish
½	cup			Make the sauce and roast the eggplant:
2	Tbs			
	dried oregano			

Procedure

- 1 Char the bell peppers over a gas flame, on a grill, or under the broiler until the skins are blackened all over. Seal the peppers in a bag or a bowl to steam for 10 minutes. Peel, seed, and chop the peppers.
- 2 Heat the ¼ cup of olive oil in a deep, heavybased pot over medium-high heat. Add the onion, garlic, parsley, anchovies, and the chopped roasted bell peppers and cook, stirring frequently, until the anchovies have melted, about 10 minutes.
- 3 Reduce the heat to medium low and add the tomatoes, olives, capers, oregano, and water. Season with salt and pepper. Simmer, stirring occasionally, until the sauce thickens, 45 minutes. You should have about 16 cups of sauce.
- 4 Heat the oven to 450°F. Line several baking sheets with parchment; lightly oil the parchment. Arrange the eggplant slices in one layer on the parchment; you may need to do this in batches. Brush the slices liberally with more olive oil and sprinkle lightly with salt. Roast until the slices are lightly browned and somewhat shrunken, 20 to 25 minutes.
- 5 Assemble and bake the lasagna:
- 6 Reduce the oven heat to 400°F. Lightly oil three 9x 9x 2- or 8x 8x 2-inch square metal or ceramic baking pans (disposable pans are also fine) and cover the bottom of each with a layer of pasta. Sprinkle some of the Parmigiano over the pasta. Top with a layer of eggplant slices. Spoon some of the sauce over the eggplant to amply cover, about 1 cup. Top with a layer of mozzarella and another sprinkling of the Parmigiano. Continue in this order—pasta, Parmigiano, eggplant, sauce, mozzarella, Parmigiano—finishing with a layer of pasta, some sauce, and the Parmigiano. You should be able to easily get four layers into each pan; if you have extra components, you can add another layer to one or more of the lasagna.
- 7 Seal the pans with aluminum foil, tented so it doesn't stick to the cheese. Bake until a knife inserted in the center of each lasagna comes out very hot and the pasta is tender, 40 to 45 min. Let sit for 10 minutes. Sprinkle the lasagna with parsley before serving.

Yield: three lasagne of four ample servings each.

Oven Temperature: 450°F

Recipe Tips**Make Ahead Tips**

The baked lasagna freezes beautifully and will last for months in the freezer. After baking, cool completely on a rack before freezing. Defrost frozen lasagna overnight in the refrigerator and then bake at 400°F for about 1 hour. Check that the center of the lasagna is heated through by poking it with a knife or metal skewer and then feeling that the metal is hot.

Reviews

★★★★★ lacemaker, 1/6/2008 Very good but did take alot of time and attention. I also added some hot itallian sausage

★★★★★ sjkaplan, 2/17/2008terrific. add 8oz sliced mushrooms to the sauce. I use 3 8x8 glad pans. this then needs about 1.5 lb of noodles (2 12 oz boxes). - 9/11/2010

Source

Author: Clifford Wright
Source: From Fine Cooking 44, pp. 38
April 1, 2001

Author Notes

This Sicilian recipe from Catania, called lasagna alla Catanese, is typical of eastern Sicily. Its flavors are luscious, fanciful, and somewhat over the top, reminiscent of the best puttanesca. Roasting the eggplant takes some time, especially if you have one oven, not two, but it's time largely unattended. You can also pan fry the eggplant or grill it

Linguine with Roasted Red Peppers, Tomatoes & Toasted Breadcrumbs

Comments

Toasted breadcrumbs are quick to make and add a nice crunchy element to the sweet roasted peppers and tomatoes topping this pasta. Serves four.

Ingredients

	Kosher salt	1 Tbs capers, rinsed and chopped
1	medium clove garlic	½ tsp crushed red pepper flakes
	12-oz. jar roasted red peppers, drained and cut into ¼-inch dice (about 1 cup)	½ cup coarse fresh breadcrumbs, preferably whole wheat
1	cup small grape or cherry tomatoes, halved	12 oz dried linguine or spaghetti
½	cup chopped fresh flat-leaf parsley	½ cup freshly grated Parmigiano-Reggiano; more for serving
4-½	Tbs extra-virgin olive oil	

Procedure

- 1 Bring a large pot of well-salted water to a boil over high heat.
- 2 Meanwhile, coarsely chop the garlic. Sprinkle it with ½ tsp. salt and using the flat side of a chef's knife mash it to a paste.
- 3 In a large bowl, stir the garlic paste, roasted peppers, tomatoes, parsley, 3 Tbs. of the oil, the capers, and the pepper flakes.
- 4 Heat the remaining 1-½ Tbs. oil in a 10-inch skillet over medium heat. Add the breadcrumbs and toast, stirring frequently, until the smaller crumbs are golden brown, 2 to 3 minutes. Transfer to a plate and sprinkle with salt.
- 5 Cook the linguine in the boiling water according to package directions until al dente. Reserve about ¼ cup of the pasta water and drain the pasta in a colander. Add the hot pasta to the red pepper mixture, toss to combine, and add just enough of the reserved pasta water to moisten (you won't need it all). Add the cheese, toss well, and season to taste with salt. Serve topped with the breadcrumbs and additional cheese.

Servings: 4

Recipe Tips

Serve with Tuscan Kale Recipe

Reviews

★★★★★ 7/27/2008My husband and I love "no cook" pasta sauce in the summer so we had to try this one. We loved it! The sauce is rich and flavorful and the breadcrumbs add a surprise crunch that was very pleasant. I will be making it again this week for my grandson and his college roommate, but this time I thought I would add some shrimp for a more hearty dinner. This one is clearly a keeper. - 2/2/2011

★★★★★ 9/1/2010This is one of our all-time favorite pasta suppers - very pretty, flavorful, and fresh - we have it often. It's a great make-ahead or last-minute meal. I add a large, fresh sliced red pepper and some toasted pinenuts, but the recipe is completely adaptable for other add-ins (i.e. cooked chicken, shrimp). Don't leave out the crunchy breadcrumbs - makes the difference between good and fab-u-lous - 2/2/2011

★★★★★ 9/14/2010We loved this and my kids couldn't get enough of it. In fact there were some leftovers that made it

- ★★★★★ to school the next day and now their friends want the recipe! The toasted breadcrumbs were delicious-have to remember them to top off other dishes..YUM. - 2/2/2011
- ★★★★★ 11/21/2010 This pasta was a hit! I doubled the garlic, and sauteed shrimp and tossed it with the pasta! It was delicious! I would suggest that you take the vegi mixture and add it to the pasta instead of visa versa. The peppers and tomatoes settled at the bottom! Will definitely make again, and again! - 2/2/2011

Source

Author: Lori Longbotham
Source: Fine Cooking

Neapolitan Rib & Sausage Ragù

Comments

Known as Ragù di Costicine e Salsiccia alla Napoletana in my mother-in-law's native Salerno, this ragù benefits from the addition of sausage, which gives the sauce depth and complexity.

Ingredients

- | | | | |
|-------|--|-------|--|
| 2 | 28-oz. cans imported Italian plum tomatoes, preferably San Marzano | 2 | medium cloves garlic, finely chopped |
| 2 lb | baby back pork ribs, trimmed of excessive fat (about 11 ribs) | 2 Tbs | chopped fresh flat-leaf parsley |
| ½ cup | extra-virgin olive oil | ½ tsp | crushed red pepper flakes; more to taste |
| | Kosher salt and freshly ground black pepper | 2 | links mild Italian sausage (about ½ lb.), casings removed, meat broken into small pieces |
| 1 | medium yellow onion, finely chopped (about 1-¼ cups) | 1 cup | dry white wine |
| | | ½ cup | tomato paste diluted in ½ cup water |

Procedure

- 1 Position a rack in the lower third of the oven and heat the oven to 300°F.
- 2 Put one can of tomatoes and their juices in a food processor and process until puréed. Using a spatula or the back of a ladle, press the purée through a medium-mesh sieve set over a bowl to remove the seeds. Purée and strain the other can of tomatoes.
- 3 Cut the ribs into 2 or 3 pieces so they fit in a 7- to 8-qt. Dutch oven. Heat ¼ cup of the oil in the Dutch oven over medium-high heat. Season the ribs with kosher salt and pepper and add them to the hot oil, fatty side down. Cook until the ribs turn a light golden brown, propping them up as needed against the sides of the Dutch oven to brown them evenly, about 6 minutes. Turn the ribs over and brown them on the other side, about 2 minutes. Transfer the ribs to a large plate, discard the fat, and clean the pan with paper towels.
- 4 Heat the remaining ¼ cup oil in the pan over medium heat. Add the onion, garlic, parsley, and red pepper flakes and cook, stirring occasionally, until the onion just begins to color, about 5 minutes. Add the sausage and cook, stirring and breaking up the sausage with a wooden spoon until it's lightly browned, 3 to 4 minutes.
- 5 Return the ribs to the pan and stir them around with the savory base. Raise the heat to high and add the wine. Cook, stirring occasionally, until the wine is reduced approximately by half, about 5 minutes. Add the tomatoes and the diluted tomato paste. Season with ½ tsp. salt and ¼ tsp. pepper. Stir until the liquid begins to simmer.
- 6 Turn off the heat, cover the pan tightly with a lid or heavy-duty aluminum foil, and put it in the oven. Simmer very gently, turning the ribs every half hour, until the sauce has a medium-thick consistency and the meat begins to fall off the bone, about 2-½ hours.
- 7 Remove the pan from the oven and transfer the ribs and any meat that has fallen off the bone to a cutting board. Use a ladle to skim the fat off the surface of the sauce. When the ribs are cool enough to handle, pull the meat off the ribs. Discard the bones and any fat and connective tissue. Finely chop the meat. Stir the meat back into the sauce and simmer on the stovetop over medium heat, stirring occasionally, to allow the flavors to meld and the sauce to thicken slightly, about 10 minutes. Adjust the seasoning with salt, pepper, and crushed red pepper to taste.
- 8 The last step—toss it with pasta:
- 9 Once you've made your rich ragù, all that's left is to combine it with pasta. To serve four to six people, you'll need 4 cups ragù, 1 Tbs. unsalted butter, 1 lb. dried or fresh pasta (cooked and drained), and ½ cup freshly grated Parmigiano-

Reggiano or Pecorino Romano.

- 10 Heat the ragù (either in the Dutch oven you used to cook it or in a 12-in. skillet, if reheating) over medium-high heat. Add the butter and then pour in the pasta and Parmigiano or pecorino. Toss over medium-high heat until the pasta and sauce are well combined. Serve immediately.

Yield: about 5 cups ragù

Oven Temperature: 300°F

Recipe Tips

Serving Suggestions

Short, full-bodied dried pastas like rigatoni and orecchiette work great with ragù, because their nooks and ridges capture the sauce. If you want to use fresh pasta, a wide shape like pappardelle can stand up to a hearty sauce. And a ragù is a good excuse to cook gnocci, too

Reviews

- ★★★★★ mrsbabe, 10/8/2007 Excellent. I have made this quite a few times and it is always a big hit. - 9/11/2010
- ★★★★★ tincup57, 2/15/2009 This is without a doubt one of the best recipes for "sauce" I have made. I have for years cooked the sauce of my Sicilian grandmother, my mother, and I have cooked it for my family for over 40 years. I still do that one, but for a Sunday meal, you can't beat this one. In fact, I am waiting for my bread to finish in the oven so I can make this today. - 9/11/2010

Source

Author: Biba Caggiano

Osso Buco in a slow cooker

Comments

There are two tricks to this recipe: browning the veal shanks before they go into the slow cooker and reducing the sauce before serving. The result is an osso buco you'd be hard-pressed to distinguish from the labor-intensive classic (trust us).

Ingredients

½ cup all-purpose flour	1 medium carrot, peeled and cut into
Four 1-½- to 2-inch-thick veal shanks (about 2-½ lb.)	¼-inch-thick rounds (1/2 cup)
Kosher salt and freshly ground black pepper	1 stalk celery, chopped (1/2 cup)
2 Tbs unsalted butter	5 sprigs fresh thyme
1 cup dry white wine	3 Tbs finely chopped fresh flat-leaf parsley
One 14-½-oz. can diced tomatoes	1 Tbs finely grated lemon zest
¾ cup lower-salt chicken broth	1 large clove garlic, minced (1 tsp.)
1 small red onion, chopped (1-½ cups)	

Procedure

- 1 Put the flour in a wide, shallow dish. Season the veal shanks all over with salt and pepper and dredge in the flour; shake off the excess flour.
- 2 Heat a 12-inch skillet over medium heat. Add the butter, and when it foams, add the shanks to the skillet. Cook until golden, turning once, about 10 minutes. Transfer the shanks to a slow cooker.
- 3 Add the wine to the skillet. Scrape up any browned bits from the bottom of the skillet and pour the contents of the skillet into the slow cooker. Add the tomatoes and their juices, chicken broth, onion, carrot, celery, and thyme. Cover and cook on low heat for 6 to 8 hours—the meat will be very tender and almost falling off the bone.
- 4 Transfer the shanks to a platter and cover with foil to keep warm. Pour the sauce from the slow cooker into a large skillet. Simmer over medium heat until reduced to about 2 cups, 10 to 15 minutes. Season to taste with salt and pepper.
- 5 Meanwhile, in a small bowl, combine the parsley, lemon zest, and garlic to make a gremolata. Serve the veal shanks topped with the sauce and the gremolata.

Servings: 4

Reviews



boopietta, 2/15/2010 This recipe was easy and delicious. We ate it with polenta. Only comment/complaint was that our veal shanks had a lot of bone in them, and we only got about 2 ½ to 3 servings, not the four servings the recipe said. Would make it again. It certainly beats paying \$20 plus for one serving in a restaurant! - 2/1/2011



PantyRemovingChef, 5/9/2010 EXCELLENT broth, outstanding gremolata! However, all crockpots are different...cooked for 7.5 hours and had to turn to high before meat flaked off the bone. Also made three changes- ALL Italians cook with garlic so I added crushed garlic to the simmer as well as four whole clove, and three bay leaves. Additionally, I cored out half the marrow and replaced it with anchovie paste and set them paste side down when reducing the broth and served it with Orzo - PRIMO! Giovanni - 2/1/2011



misszanone, 1/28/2011 Great recipe! I usually don't follow any thing to a T, and didn't really measure each veggie, but since I cook a lot this was no big deal. I will say that when pouring "the sauce from the the slow cooker into a large skillet" the recipe doesn't really clarify for a novice home chef. I poured mine thru a strainer, then mashed the cooked vegs a bit to get every bit of juice out. This makes for a nice sauce to reduce. Served mine over polenta and YUM YUM YUM!!!! First time I made Osso Buco in a crock pot and will definitely do it again! As my sweetie said, "put this one in the repertoire!" Thanks for sharing a fantastic version of a classic!! - 2/1/2011

Source

Author: Allison Fishman

Source: Fine Cooking 103

Author Notes

Serving Suggestions

Make the entire meal a classic: Serve with Risotto alla Milanese (Risotto with Parmesan & Saffron).

Pasta Puttanesca

Ingredients

Kosher salt	1 lb dried spaghetti
3 Tbs extra-virgin olive oil	½ cup pitted brine-cured black olives, such as Kalamata, coarsely chopped
4 large cloves garlic, minced	2 Tbs nonpareil capers, rinsed and drained
3 oil-packed anchovy fillets, finely chopped (scant 1 Tbs.)	1 Tbs chopped fresh oregano or marjoram
¼ tsp crushed red pepper flakes	Freshly ground black pepper
One 28-oz. can crushed tomatoes	

Procedure

- 1 Bring a large pot of well-salted water to a boil over high heat.
- 2 Meanwhile, heat 1 Tbs. of the olive oil with the garlic in a 3-quart saucepan over medium heat. Cook, stirring frequently, until the garlic
- 3 is sizzling, about 2 minutes. Add the anchovies and red pepper flakes and cook, stirring frequently, until the garlic is very pale golden, 1 to 2 minutes more. Stir in the tomatoes. Increase the heat to medium high, bring to a boil, and then reduce the heat to medium low and simmer, stirring occasionally, until the sauce is slightly thickened, 8 to 10 minutes.
- 4 After adding the tomatoes to the pan, add the pasta to the boiling water and cook according to the package directions until al dente.
- 5 When the tomato sauce is ready, add the olives, capers, and oregano and stir. Simmer until just heated through, about 2 minutes. Stir in the remaining 2 Tbs. olive oil and season the sauce to taste with salt and pepper.
- 6 When the pasta is ready, reserve ½ cup of the cooking water and drain well. Return the pasta to the pot, set it over medium-low heat, pour in the sauce, and toss, adding cooking water as needed for the sauce to coat the pasta. Serve immediately.

Servings: 4

Reviews

★★★★★ Excellent sauce - doubled anchovies and simmered slow and longer than recommended. - On Line Review
12/26/2011

Source

Source: Fine Cooking 108

Pasta with Rosemary Cream Sauce

Ingredients

½ lb	penne pasta	salt and pepper, to taste
⅛ cup	fresh rosemary, minced	¼ cup heavy cream
2 Tbs	olive oil	¼ cup parmesan cheese
¾ cup	tomato puree	

Procedure

- 1 Cook the penne in 3 quarts of boiling salt water until tender but firm to the bite.
- 2 While the pasta is cooking, saute rosemary in olive oil in a saucepan over medium-low heat. Add the tomato puree, season with salt and pepper and simmer for 15 minutes.
- 3 Add the cream and parmesan cheese, stirring until heated through. Drain pasta and toss with cream sauce.

Servings: 1

Pasta with Sausage, Olives, Sun-Dried Tomatoes & Cream (Good)

Ingredients

2 Tbs	extra-virgin olive oil	1 cup heavy cream
1 medium	yellow onion, finely diced	¼ cup chopped fresh flat-leaf parsley
1 medium clove	garlic, finely chopped	¼ cup grated Parmigiano-Reggiano
1 ¼ lb	hot Italian sausage, casings removed	1 lb dried farfalle or fusilli
½ cup	dry white wine (can be the same wine as for the mussels, above)	kosher salt and pepper
1 cup	pitted Kalamata olives, coarsely chopped	
1 cup	oil-packed sun-dried tomato halves, (about 6 oz.) drained and coarsely chopped	

Procedure

- 1 Bring a large pot of well-salted water to a boil over high heat.
- 2 Meanwhile, in a large sauté pan, heat the olive oil over medium heat. Add the onion and cook until softened, about 5 minutes. Add the garlic and cook for 1 minute. Add the sausage and cook, breaking it into bite-size pieces with a spoon, until just cooked through, 6 to 8 minutes. Spoon off the fat if it's excessive. Add the wine, increase the heat to medium high, and cook, scraping up any browned bits in the pan, until most of the wine is evaporated, 3 to 5 minutes. Stir in the olives and sun-dried tomatoes and cook for 2 minutes.
- 3 Add the cream, increase the heat to high, bring to a boil, and cook, stirring occasionally, until the cream thickens slightly, 2 to 5 minutes. Stir in 2 Tbs. of the parsley and 2 Tbs. of the Parmigiano. Keep the sauce warm over low heat.
- 4 Cook the pasta in the boiling water until al dente. Reserve ¼ cup of the cooking water and then drain the pasta. Return the pasta to its pot, add the sauce and the reserved cooking water, and set the pot over high heat. Gently toss the pasta for 30 to

60 seconds and season to taste with salt and pepper. Divide among warm bowls and sprinkle with the remaining 2 Tbs. Parmigiano and 2 Tbs. parsley.

5 From Fine Cooking 76, pp. 56

6 NOTE to Self: Instead of heavy cream, used light cream and fat free half and half. Used ½ pound of pasta and full recipe of sauce.

Servings: 6

Recipe Tips

I make only ½ recipe for 2 people and that is plenty with leftovers. I use ½ the amount on everything but the wine, cream, parsley and cheese.

I have also added in squash and other vegetables that I may need to be using up and it goes fine.

Reviews



Made it just the another night as it had been awhile and still simple and good. - Sue 8/21/2011

Penne with Crisp Prosciutto, Zucchini and Corn

Comments

Sautéing the prosciutto in a skillet crisps and intensifies its texture and flavor so it becomes like a refined version of bacon. Instead of overpowering the dish, the prosciutto complements the sweetness of the corn, brightness of the mint, and delicate flavor of the zucchini. Serves 4

Ingredients

Kosher salt	½ cup freshly grated Pecorino-Romano
5 Tbs olive oil	3 Tbs chopped fresh mint
8 thin slices prosciutto (about 4 oz.), cut into strips	1 lb penne
1 medium yellow onion, thinly sliced (1 cup)	2 tsp sherry vinegar or cider vinegar
2 small zucchini (about ¾ lb.), trimmed, quartered lengthwise, and cut into 1-½-inch pieces	Freshly ground black pepper
2 ears corn, shucked and kernels sliced off (about 1 cup), or 1 cup frozen corn kernels, thawed	

Procedure

- 1 Bring a large pot of well-salted water to a boil. Meanwhile, put 2 Tbs. oil and the prosciutto in a large (12-inch) skillet, place over medium heat, and cook, stirring occasionally, until the prosciutto browns in places and becomes crisp, about 5 minutes. Transfer the prosciutto to a large plate lined with paper towels.
- 2 Add 1 Tbs. oil and the onion to the skillet, sprinkle with ½ tsp. salt, and cook, stirring occasionally, until the onion softens completely and turns light brown, about 6 minutes; add 1 or 2 Tbs. water to the skillet if the onion starts to stick or burn. Add the zucchini and corn, sprinkle with ¼ tsp. salt, and cook, tossing occasionally, until the zucchini becomes tender, 4 to 5 minutes. Remove from the heat and stir in half the Pecorino-Romano and all the mint.
- 3 Add the penne to the pot of boiling water and cook according to the package directions. Reserve ½ cup of the pasta water and then drain the pasta. Add the pasta, the remaining 2 Tbs. oil, the vinegar, and 1 tsp. black pepper to the skillet with the zucchini and corn mixture. Set the skillet over medium heat and cook, stirring, for 1 minute so the pasta mixes with the vegetables. Add the reserved pasta water and stir. Serve sprinkled with the crisp prosciutto and the remaining Pecorino-Romano.

Servings: 4

Reviews



9/9/2010I always make a recipe "as is" and then make adjustments the second (if applicable) time around. I would double the onion, zucchini and corn. I bought 2-3oz packages of prosciutto, so besides my pre-dinner-nibbling, it was almost double also. I wouldn't go heavy on the mint either, the amount is perfect as is. - 2/2/2011



9/13/2010This is an easy crowd-pleaser, perfect for this end-of summer season. The sherry vinegar

Source

Author: Tony Rosenfeld
Source: Big Buy Cooking

Penne with Tomato Vodka Cream Sauce

Ingredients

2 Tbs	olive oil	¼	cup vodka
1	small yellow onion, finely chopped	½ to ¾	cup heavy cream
2	cloves garlic, minced	8	oz dried penne, cooked and drained
2 cups	canned crushed tomatoes	¼	cup freshly grated Parmigiano-Reggiano
2 tsp	chopped fresh oregano (or ½ tsp. dried)	¼	cup roughly chopped fresh flat-leaf parsley (optional)
1 tsp	chopped fresh thyme (or ½ tsp. dried)		
¼ tsp	dried red chile flakes		
⅓ cup	homemade or low-salt canned chicken or vegetable broth		

Procedure

- 1 In a large heavy-based sauté pan, heat the olive oil over medium-high heat. Add the onions and cook, stirring frequently, until translucent. Add the garlic and cook until fragrant, about 30 seconds. Stir in the tomatoes, thyme, oregano and chile flakes.
- 2 Add the broth and vodka to the pan and bring to a simmer. Cook stirring frequently, until the liquid is reduced by about half. Lower the heat slightly, add the cream and simmer until the sauce has reduced and thickened slightly, about 2 to 3 minutes.
- 3 Add the cooked penne to the pan, and toss to coat. Add the Parmigiano and toss over low heat just until the flavors meld and the pasta is heated through, about 1 to 2 minutes more. Sprinkle with chopped parsley, if using, and serve immediately.

Servings: 2

Degree of Difficulty: Easy

Reviews

★★★★★ 2008Excellent pasta! Full of taste, creamy, and satisfying. We use San Marzano tomatoes for their richness, double or more the chicken stock, a little more chile flakes, add lots of chopped parsley just before serving and reserve the Parmigiano in a dish on the table for each person to add to his or her own liking. Make sure to taste the sauce as you are preparing it! This has become our favorite pasta, highly recommended. - On Line Review 3/5/2011

★★★★★ 2008This is an incredible recipe. We like things spicy so I double the red chili flakes. I also add ¼ lb. of cooked pancetta - I have the deli cut ¼ in. thick slices and then I dice it. - On Line Review 3/5/2011

Source

Author: Mark Scarbrough, Bruce Weinstein
Source: Fine Cooking 50

Penne with Zucchini, Fresh Herbs, and Lemon Zest

Comments

This go-to summer meal is simple, fresh, and full of flavor. It takes advantage of the bounty of zucchini and leaves it to the herbs to deliver the freshness of the season right to the plate—no cream or butter required. Serves four. (serving size, 2¼ cups)

Ingredients

Kosher salt	Freshly ground black pepper
¾ lb whole wheat penne	¼ cup freshly grated Parmigiano-Reggiano
¼ cup extra-virgin olive oil	3 Tbs coarsely chopped fresh mint
2 medium zucchini (8 oz. each), cut in half lengthwise and sliced crosswise into ¼-inch-thick half moons	3 Tbs coarsely chopped fresh basil
4 large cloves garlic, thinly sliced	3 Tbs coarsely chopped fresh flat-leaf parsley
2 tsp finely grated lemon zest	

Procedure

- 1 Bring a large pot of well-salted water to a boil over high heat. Add the penne and cook according to package instructions until al dente.
- 2 Meanwhile, heat the oil in a 12-inch skillet over medium-high heat. Add the zucchini and cook, stirring occasionally, until barely tender and just starting to brown, about 3 minutes. Add the garlic and cook, stirring occasionally, until the garlic is soft and fragrant, an additional 2 to 3 minutes. Remove from the heat. Stir in the lemon zest, ¾ tsp salt, and ¼ tsp. pepper.
- 3 Reserve ½ cup pasta cooking water and drain the pasta. Add the pasta to the zucchini mixture along with the Parmigiano, mint, basil, and parsley. Season to taste with salt and pepper. Toss to combine, adding some of the reserved water if necessary to moisten the pasta, and serve immediately.

Servings: 4

Reviews

★★★★★ 5/19/2009 This was super! The taste was crisp and fresh. However, I did make a few changes. I added some diced cooked chicken, about ¼ cup sliced scallions, and about ½ cup frozen peas. I think I would have liked some mushrooms too. I also think you could change any veggie with the herbs and garlic and it would taste great! I will definitely be making this again! - 2/2/2011

★★★★★ 8/15/2010 Delicious! I made this as a side dish for grilled chicken. I agree this can become a one-dish meal with the addition of chicken or shrimp, and maybe other vegetables such as peas. - 2/2/2011

Source

Author: Ellie Krieger

Pizza - Grilled Sausage and Eggplant Parmigiano Pizza

Comments

Grilling these pizzas gives the crust a wonderfully crisp texture, and the sausage and eggplant get a smoky edge. It's easy enough to make the dough yourself, though you can use store-bought pizza dough (about ¾ lb. for both pizzas) if you're pressed for time. When prepping the eggplant, leave the skin intact so the peeled eggplant won't fall apart on the grill. Serves 6 to 8

Ingredients

For the dough	Kosher salt
1 tsp active dry yeast	2 links (1/2 lb.) sweet Italian sausage
¼ tsp granulated sugar	2 large tomatoes, chopped (about 2 cups)
9 oz (2 cups) unbleached all-purpose flour, more as needed	2 tsp chopped fresh thyme
1 Tbs olive oil, more for the bowl	Freshly ground black pepper
Kosher salt	6 oz fresh mozzarella, thinly sliced
For the pizza	¼ cup freshly grated Parmigiano-Reggiano
1 small eggplant (about ½ lb.), trimmed and cut into ¼-inch-thick slices	¼ cup basil leaves, thinly sliced
7 Tbs olive oil	

Procedure

- 1 Make the dough

- 2 Mix $\frac{3}{4}$ cup of warm water (between 100°F and 110°F) with the yeast and sugar in a 1-cup measure, and let sit for 5 to 10 minutes, until the surface of the liquid becomes frothy. In a stand mixer fitted with a dough hook, mix the flour, 1 Tbs. oil, and 1 tsp. salt on low speed until combined. Add the yeast mixture and continue mixing, scraping down the sides of the bowl as necessary, until a dough forms, about 3 minutes. Add 1 or 2 Tbs. of water or flour if the dough is too dry or wet, respectively. Transfer the dough to a floured work surface and knead until it becomes smooth and elastic, about 5 minutes. Transfer to a large oiled bowl, cover with a dishtowel, and let sit at room temperature until the dough almost doubles in size, 1 to 2 hours. (The dough can be made up to 2 days ahead and refrigerated in a zip-top plastic bag.)
- 3 Make the pizzas
- 4 For a gas grill heat the back burner(s) to medium-high and the front burner to low. For a charcoal grill, light a large fire and push the coals to one side of the grill; the fire is ready when you can hold your hand a couple inches above the hot zone for just 3 to 4 seconds. Clean and oil the grill grates. Brush both sides of the eggplant slices with 2 Tbs. oil, sprinkle with $\frac{1}{2}$ tsp. salt, and grill over the hot part of the fire along with the sausage, flipping occasionally, until the eggplant is completely tender, about 8 minutes, and the sausage is cooked through, 10 to 12 minutes. Let cool for a couple minutes and then thinly slice the sausage. In a medium bowl, mix the tomatoes with the thyme, $\frac{1}{4}$ tsp. salt, and $\frac{1}{2}$ tsp. black pepper.
- 5 Line two baking sheets with parchment paper. Form the dough into 2 equal balls and transfer to a floured work surface. Shape each into a thin round, 10 to 12 inches wide. Brush the top side with 1 Tbs. oil then flip the oiled side over onto the prepared baking sheet. Brush the other side with 1 Tbs. oil and cover with a piece of parchment paper. Repeat with the second ball of dough and the second baking sheet. (You can grill the pizzas immediately or hold at room temperature for up to 1 hour.)
- 6 When you are ready to grill, peel back the parchment on top of one dough round. With two hands, support the dough under the remaining parchment paper side, flip it dough side down onto the grill's hot zone, and peel off the parchment paper from the facing side. Cook the dough without moving until it bubbles and gets good grill marks, about 1 minute. Rotate it 90° and cook until the dough is uniformly browned but not burnt, about 30 seconds to 1 minute. Pull the dough to the cooler zone of the charcoal fire or to the front of the gas grill and reduce the middle zone's heat to medium-low. Flip the dough and top evenly with half of the tomatoes, sausage, eggplant, mozzarella, Parmigiano-Reggiano, a drizzle of the remaining Tbs. of oil, and a light sprinkling of salt. Cover the grill (with the vents open on a charcoal grill) and cook, rotating the pizza about every minute until it cooks evenly and the cheese melts, about 3 to 5 minutes. Sprinkle with the basil, transfer to a large cutting board, slice, and tent with aluminum foil while cooking the second pizza. Grill and top the remaining pizza in the same manner, and serve.

Source

Author: Tony Rosenfeld

Source: Book Big Buy Cooking, pp. 127

Author Notes

Serving Suggestions

Start off with a Classic Caesar Salad and finish the meal with fun Homemade Ice Cream Sandwiches.

Pizza - White Pizzas with Arugula

Ingredients

- | | |
|--|---|
| * For the pizza | * Freshly ground black pepper |
| * 1 $\frac{1}{4}$ cups warm water (100 to 110 degrees) | * 3 cups grated Italian Fontina cheese (8 ounces) |
| * 2 packages dry yeast | * 1 $\frac{1}{2}$ cups grated fresh mozzarella (7 ounces) |
| * 1 tablespoon honey | * 11 ounces creamy goat cheese such as Montrachet, crumbled |
| * Good olive oil | * |
| * 4 cups all-purpose flour, plus extra for kneading | * For the salad |
| * Kosher salt | * $\frac{1}{2}$ cup good olive oil |
| * 4 garlic cloves, sliced | * $\frac{1}{4}$ cup freshly squeezed lemon juice |
| * 5 sprigs fresh thyme | * 8 ounces baby arugula |
| * $\frac{1}{4}$ teaspoon crushed red pepper flakes | |

Procedure

- 1 For the dough, combine the water, yeast, honey, and 3 tablespoons olive oil in the bowl of an electric mixer fitted with a dough hook. When the yeast is dissolved, add 3 cups of the flour, then 2 teaspoons salt, and mix on medium-low speed. While mixing, add up to 1 more cup of flour, or just enough to make a soft dough. Knead the dough for about 10 minutes until smooth, sprinkling it with the flour as necessary to keep it from sticking to the bowl. When the dough is ready, turn it out onto a floured board and knead it by hand a dozen times. It should be smooth and elastic. Place the dough in a well-oiled bowl and turn it to cover it lightly with oil. Cover the bowl with a kitchen towel and allow the dough to rise at room temperature for 30 minutes.
- 2 Meanwhile, make the garlic oil. Place ½ cup olive oil, the garlic, thyme, and red pepper flakes in a small saucepan and bring to a simmer over low heat. Cook for 10 minutes, making sure the garlic doesn't burn. Set aside.
- 3 Preheat the oven to 500 degrees. (Be sure your oven is clean!)
- 4 Dump the dough onto a board and divide it into 6 equal pieces. Place them on a sheet pan lined with parchment paper and cover them with a damp towel. Allow the dough to rest for 10 minutes. Use immediately, or refrigerate for up to 4 hours.
- 5 Press and stretch each ball into an 8-inch circle and place 2 circles on each parchment-lined sheet pan. (If you've chilled the dough, take it out of the refrigerator approximately 30 minutes ahead to let it come to room temperature.) Brush the pizzas with the garlic oil, and sprinkle each one liberally with salt and pepper. Sprinkle the pizzas evenly with Fontina, mozzarella, and goat cheese. Drizzle each pizza with 1 tablespoon more of the garlic oil and bake for 10 to 15 minutes, until the crusts are crisp and the cheeses begin to brown.
- 6 Meanwhile, for the vinaigrette, whisk together ½ cup of the olive oil, the lemon juice, 1 teaspoon salt, and ½ teaspoon pepper. When the pizzas are done, place the arugula in a large bowl and toss with just enough lemon vinaigrette to moisten. Place a large bunch of arugula on each pizza and serve immediately.

Yield: 6 pizzas

Degree of Difficulty: Easy

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Inactive Time: 4 hours

Total Time: 4 hours and 35 minutes

Reviews

★★★★★ WOW! I'd been curious, but skeptical about this Arugula pizza for quite some time, and hadn't made it b/c i knew hubby wouldn't like it much. But yesterday i had i little extra dough and mad a small version, subbing a couple of the cheeses (gruyere and parmesan. I also put some shallots and parsley on since i had them left over from the other pizzas. Needless to say it was DELICIOUS! Very interesting mix of flavours, and the vinaigrette was a great contrast. I found i didn't need extra salt on the pizza, as my dough and vinaigrette were well seasoned, and combined with the salty cheeses, it was perfect. Thanks for the inspiration Ina. And by the way, even Hubby thought it wasn't bad, and got a slice of his own. - On Line Review 3/5/2011

Source

Author: Ina Garten

Source: Barefoot Contessa Back to Basics

Web Page: <http://www.foodnetwork.com/recipes/ina-garten/white-pizzas-with-arugula-recipe/index.html>

Rigatoni with Spicy Tomato-Vodka Sauce

Comments

Looking for a new go-to weeknight pasta dish? This one is super simple and has intense, warming flavors. Don't worry if you're not a fan of spicy foods—just use less crushed red pepper flakes than called for.

Ingredients

2 cloves garlic, minced	2 Tbs extra-virgin olive oil
¾ tsp crushed red pepper flakes; more to taste	1 28-oz. can diced tomatoes

Rigatoni with Spicy Tomato-Vodka Sauce

3 Tbs vodka	½ tsp kosher salt
½ cup freshly grated Parmigiano Reggiano	½ tsp freshly ground black pepper
¼ cup chopped fresh flat-leaf parsley	¾ lb rigatoni (about 4 cups)
3 Tbs heavy cream	

Procedure

- 1 Bring a large pot of well-salted water to a boil.
- 2 Meanwhile, in a large saucepan over medium-high heat, heat the garlic and red pepper flakes in the oil until they're fragrant and sizzle steadily for about 30 seconds. Add the tomatoes and their juices and the vodka, and bring to a boil. Then reduce the heat to a steady simmer, cover with the lid slightly ajar, and cook to intensify the flavors and reduce the sauce slightly (by about one-quarter), 10 to 15 min.
- 3 Purée the tomatoes using a hand blender or a regular blender. If you used a regular blender to purée, return the sauce to the saucepan. Stir in ¼ cup of the Parmigiano, the parsley, cream, salt and pepper, and more red pepper flakes if you like. Simmer to incorporate the cream and reduce the sauce slightly, about 5 min. Reduce the heat to low, cover, and keep warm.
- 4 Meanwhile, cook the pasta, stirring occasionally, until it's just tender to the tooth, 10 to 12 min. Drain well and return the pasta to its pot. Add the sauce, set the pot over medium heat, and cook, stirring, to let the pasta absorb some of the sauce, 1 min. Serve immediately with a sprinkled with the remaining ¼ cup Parmigiano.

Servings: 4

Recipe Tips

Serving Suggestions

Serve with garlic bread and a simple green salad.

Reviews

★★★★★ The flavors are wonderful but be forewarned...this sauce is HOT!!! I love spicy food, as in really spicy food, but this recipe was almost too much. Next time I think I will only do a ½ tsp at most of pepper flakes. It's a fantastic sauce though...a keeper! - On Line Review 12/26/2011

★★★★★ Delicious! I am doing a "Meatless Monday" rotation right now and this is one of my favorite pasta dishes (meatless or otherwise!). It is VERY hot, and those who shared the dish with me could hardly stand the heat. I like hot food and it was almost too much for me. Start with a pinch and only increase after you've tasted it! Otherwise, absolutely fantastic and has definitely gone into my rotation! - On Line Review 12/26/2011

Source

Author: Tony Rosenfeld

Source: Fine Cooking 77

Rigatoni with Summer Squash, Spicy Sausage and Goat Cheese

Comments

Fine Cooking July 2007

Ingredients

kosher salt	2 ½ cups yellow and green summer squash, ¾" dice
1 lb rigatoni	1 cup fresh goat cheese (1 to 1.5 cups), crumbled
3 Tbs extra virgin olive oil	2 Tbs flat leaf parsley, chopped
1 lb hot italian sausage, casings removed	½ cup parmesan cheese, grated
½ cup shallots - about 3 medium, finely chopped	black pepper, freshly ground

Procedure

- 1 Bring a large pot of well salted water to boil over high heat. Put the rigatoni in the boiling water and cook until just shy of al dente, about 10 minutes. Reserve ½ cup of the pasta water.

- 2 While the pasta cooks, heat 1/2T of olive oil in a 12" skillet over medium-high heat. Add the sausage and cook, breaking it into pieces with a spatula, until it is almost cooked through, 3 to 5 minutes.
- 3 Using a slotted spoon, transfer the sausage to a bowl. Pour the fat out of the skillet but don't wipe it clean. Heat the remaining 2.5T of olive oil in the skillet over medium heat and cook the shallots until they begin to soften, about 1 minute.
- 4 Raise the heat to medium-high and add the squash. Cook, stirring frequently, until the squash is barely tender, 3 to 5 minutes.
- 5 Drain the rigatoni and return it to the pot and add the sausage, the squash mixture, and 2T of the reserved pasta water. Toss over medium heat until the sausage is cooked through and the rigatoni is perfectly al dente, about 3 minutes.
- 6 Add more of the pasta water as necessary to keep the dish moist.
- 7 Remove from the heat, add the goat cheese and parsley, and toss until the cheese melts and coats the pasta. Season to taste with S&P.
- 8 Transfer to warm shallow bowls and top each serving with some of the grated parmesan.

Servings: 4

Reviews



Another quick pasta dish that is very good. - Sue 8/21/2011

Risotto Butternut Squash - Ina Garten

Ingredients

2 lbs butternut squash	½ cup minced shallots (2 large)
2 Tbs olive oil	1 ½ cups Arborio rice (10 ounces)
kosher salt and freshly ground pepper	½ cup dry white wine
6 cups chicken stock, preferably homemade	1 tsp saffron threads
6 Tbs unsalted butter	¾ cup freshly grated Parmesan
2 oz pancetta, diced	

Procedure

- 1 Preheat oven to 400 degrees F.
- 2 Peel the butternut squash, remove the seeds, and cut it into ¾-inch cubes. You should have about 6 cups. Place the squash on a sheet pan and toss it with the olive oil, 1 teaspoon salt, and ½ teaspoon pepper. Roast for 25 to 30 minutes, tossing once, until very tender. Set aside.
- 3 Meanwhile, heat the chicken stock in a small covered saucepan. Leave it on low heat to simmer.
- 4 In a heavy-bottomed pot or Dutch oven, melt the butter and saute the pancetta and shallots on medium-low heat for 10 minutes, until the shallots are translucent but not browned. Add the rice and stir to coat the grains with butter. Add the wine and cook for 2 minutes. Add 2 full ladles of stock to the rice plus the saffron, 1 teaspoon salt, and ½ teaspoon pepper. Stir, and simmer until the stock is absorbed, 5 to 10 minutes. Continue to add the stock, 2 ladles at a time, stirring every few minutes. Each time, cook until the mixture seems a little dry, then add more stock.
- 5 Continue until the rice is cooked through, but still al dente, about 30 minutes total.
- 6 Off the heat, add the roasted squash cubes and Parmesan cheese. Add up to ¼ more Parmesan if desired. Mix well and serve.
- 7 Note: Made without pancetta and saffron and it was still excellent.

Servings: 6

Risotto Mushroom - Tyler Florence

Ingredients

8 cups chicken broth, low sodium	3 Tbs olive oil, divided
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|---|---|
| 1 onion, diced, divided | salt and pepper |
| 2 garlic cloves, minced, divided | 1 Tbs truffle oil |
| 1 lb fresh portobello and crimini mushrooms, sliced | 1 oz dried porcini mushrooms, wiped of grit |
| 2 bay leaves | 2 cups Arborio rice |
| 2 Tbs fresh thyme, chopped | ½ cup dry white wine |
| 2 Tbs fresh Italian parsley, chopped | ½ cup fresh Parmesan cheese, grated |
| 2 Tbs butter | fresh parsley, for garnish, chopped |

Procedure

- 1 Heat the chicken broth in a medium saucepan and keep warm over low heat.
- 2 Heat 1 tablespoon of oil in a large skillet over medium heat. Add ½ onion and 1 clove garlic, cook, stirring, until translucent, about 5 minutes.
- 3 Add the fresh mushrooms, herbs and butter. Saute for 3 to 5 minutes until lightly browned, season with salt and pepper. Drizzle in truffle oil then add the dried porcini mushrooms which were reconstituted in 1 cup of warm chicken broth. Season again with salt and fresh cracked pepper. Saute 1 minute then remove from heat and set aside.
- 4 Coat a saucepan with remaining 2 tablespoons of oil. Saute the remaining ½ onion and garlic clove. Add the rice and stir quickly until it is well-coated and opaque, 1 minute. This step cooks the starchy coating and prevents the grains from sticking. Stir in wine and cook until it is nearly all evaporated.
- 5 Now, with a ladle, add 1 cup of the warm broth and cook, stirring, until the rice has absorbed the liquid. Add the remaining broth, 1 cup at a time. Continue to cook and stir, allowing the rice to absorb each addition of broth before adding more.
- 6 The risotto should be slightly firm and creamy, not mushy. Transfer the mushrooms to the rice mixture. Stir in Parmesan cheese, cook briefly until melted. Top with a drizzle of truffle oil and chopped parsley before serving

Servings: 6

Risotto with Mushrooms and Scallops

Ingredients

- | | |
|--|---|
| * Extra-virgin olive oil | * 2 tablespoons chopped fresh flat-leaf parsley |
| * 1 ½ pounds sea scallops, crescent-shaped muscles removed and discarded | * 2 bay leaves |
| * Salt and freshly ground black pepper | * 2 cups Arborio rice |
| * 1 onion, minced | * ½ cup dry white wine, such as Pinot Grigio |
| * 2 garlic cloves, minced | * 8 cups canned chicken stock, heated |
| * 1 pound assorted mushrooms, such as Portobello, crimini, and shiitake, stemmed | * 2 tablespoons butter |
| * Leaves from handful fresh thyme sprigs | * ½ cup freshly grated Parmigiano-Reggiano |
| | * Fresh flat-leaf parsley, for garnish |

Procedure

- 1 Place a large, deep skillet over medium-high heat and drizzle with a 2-count of oil. When the oil is hot, sprinkle the scallops with salt and pepper and brown well on both sides, about 2 minutes. Remove to a plate and cover to keep warm while you make the risotto.
- 2 Reduce the heat to medium. Drizzle in another 2-count of olive oil. Add the onion and garlic and cook, stirring, for 5 minutes until soft. Toss in the mushrooms and herbs and cook until the mushrooms lose their liquid and are lightly browned, about 10 minutes. Season with salt and pepper. Add the rice and stir 2 minutes to coat with the oil; the grains will turn opaque. Season again. Stir in the wine and cook 1 minute to evaporate the alcohol.
- 3 Now pour in 1 cup of the warm stock and stir with a wooden spoon until the rice has absorbed all of the liquid. Add another cup of stock. Continue in this way, stirring constantly and adding the stock 1 cup at a time, allowing the rice to absorb the liquid before adding more. (You may not need all of the stock; the risotto is done when it is slightly firm but creamy.) Fold in the scallops with the last cup of stock to warm them up. When the risotto is cooked, fold in the butter and cheese, and drizzle with a little more olive oil. Serve hot. Garnish with parsley.

Servings: 4

Degree of Difficulty: Easy

Preparation Time: 10 minutes

Cooking Time: 35 minutes

Total Time: 45 minutes

Reviews



This was easy and good flavor. I used scallops and shrimp which was a good combination. I also used baby bellas for the mushrooms as that is what I had on hand and I sliced them in thick slices. I made ½ recipe and used about 5 cups of stock and had plenty for the 2 of us with leftovers. - 3/4/2011

Source

Author: Tyler Florence

Risotto with Scallops, Pancetta & Spinach

Comments

Serves four to five as a main course, eight as a first course.

Ingredients

2 Tbs	extra-virgin olive oil	1 lb	all-natural “dry” bay scallops
4 oz	pancetta, cut into small dice	7 oz	baby spinach, washed, spun dry, and coarsely chopped
1	small onion, cut into small dice	1 cup	freshly grated Parmigiano-Reggiano; more for sprinkling
2 cups	arborio rice		Kosher salt and freshly ground black pepper
½ cup	dry vermouth		
1 quart	lower-salt chicken broth, heated		

Procedure

- 1 Heat the oil over medium heat. Add the pancetta and cook, stirring occasionally, until golden, 4 to 6 minutes. Add the onion and continue to cook, stirring occasionally, until soft, 4 to 6 minutes longer.
- 2 Stir in the rice until well coated with fat. Add the vermouth and cook, stirring constantly until absorbed, about 1 minute. Add 1 cup of broth and cook, stirring constantly, until nearly absorbed, about 3 minutes. Continue adding the broth 1 cup at a time, stirring very frequently until each addition is absorbed, 20 to 25 minutes total. Add 1 cup of water and continue to cook, stirring frequently, until the rice is just barely done, 3 to 5 minutes more.
- 3 Add the scallops and spinach and cook, stirring constantly, until the scallops are just cooked, the spinach wilts, and the rice is mostly tender, with a little chew at the center, about 5 minutes longer. Stir in the Parmigiano and season to taste with salt. Serve immediately, sprinkling each portion with a little Parmigiano and a grind or two of pepper.

Servings: 5

Reviews



10/27/2008 Turned out perfect! I added mushrooms to the recipe at the beginning with the onions, and used ½ scallops and ½ shrimp which were nice additions. - on line review 4/25/2011



1/9/2009 I've made this a few times-excellent every time. My seem time consuming, but it actually goes pretty quickly - on line review 4/25/2011



1/22/2009 Good but rich! I used all chicken broth and no water. - on line review 4/25/2011

Source

Author: Pamela Anderson

Source: Fine Cooking 91

Saltimbocca Alla Romana - Tyler Florence

Ingredients

4	veal cutlets, thinly sliced	2	Tbs olive oil
4	slices prosciutto	2	Tbs unsalted butter
8	sage leaves, plus more for garnish	2	Tbs dry white wine
	all purpose flour for dredging	¼	cup chicken broth
	kosher salt and freshly ground black pepper		lemon wedges, for serving

Procedure

- 1 Put the veal cutlets side by side on a sheet of plastic wrap. Lay a piece of prosciutto on top of each piece of the veal and cover with another piece of plastic wrap. Gently flatten the cutlets with a rolling pin or meat mallet, until the pieces are about 1/4" thick and the prosciutto has adhered to the veal.
- 2 Remove the plastic wrap and lay a couple of sage leaves in the center of each cutlet. Weave a toothpick in and out of the veal to secure the prosciutto and sage.
- 3 Put some flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to combine. Dredge the veal in the flour, shaking off the excess.
- 4 Heat the oil and 1 tablespoon of the butter in a large skillet over medium heat. Put the veal in the pan, prosciutto side down first. Cook for 3 minutes to crisp it up and then flip the veal over and saute the other side for 2 minutes, until golden. Transfer the saltimbocca to a serving platter, remove the toothpicks, and keep warm.
- 5 Add the wine to the pan, stirring to bring up all the delicious flavor in the bottom; let the wine cook down for a minute to burn off some of the alcohol. Add the chicken broth and the remaining tablespoon of the butter, swirl the pan around. Season with salt and pepper. Pour the sauce over the saltimbocca, garnish with sage leaves and lemon wedges; serve immediately.

Servings: 4

Reviews



If you are in the mood to cook veal which does take a gentle hand this is a very good recipe. Nice flavors and not hard to put together something looking very sophisticated. - Suc 6/2/2012

Sausage Calzones - Rachael Ray

Ingredients

* 1 ½ pounds raw Italian sweet sausage, casing removed	* 2 cups tomato, marinara or pizza sauce for dipping or Five Minute Spicy Marinara, recipe follows
* A drizzle olive oil	Five Minute Spicy Marinara:
* 2 cups ricotta	* 2 tablespoons (two turns around the pan) extra-virgin olive oil
* A handful flat leaf parsley, chopped	* 3 cloves garlic crushed
* 2 cloves garlic, chopped	* ½ teaspoon crushed red pepper flakes
* A handful grated Parmigiano, plus extra, for knots	* 1 (32 ounce) can chunky style crushed tomatoes
* ¼ teaspoon nutmeg, freshly grated or a couple pinches of ground	* Salt and pepper
* A few grinds black pepper	* 1 teaspoon Italian dried seasoning
* 2 tablespoons chopped pimento	* 1 handful Italian parsley leaves, chopped
* 2 (10-ounce) tubes prepared pizza dough	
* 2 cups shredded mozzarella	
* Garlic oil (1 or 2 cloves chopped and heated in ½ cup extra-virgin olive oil)	

Procedure

- 1 Preheat oven to 425 F.

- 2 Brown sausage in a small skillet in a drizzle of olive oil. Transfer the cooked crumbled sausage to a paper towel lined plate to drain.
- 3 Combine sausage with ricotta, parsley, garlic, Parmigiano, nutmeg, pepper, and pimento. Roll out doughs and halve cross-wise. Place a dough rectangle on a nonstick cookie sheet. Use ½ cup mozzarella on half of each dough rectangle and pile a mound of filling on half of the total area. Fold dough over and pinch edges to seal. The result is a rectangular turnover.
- 4 For half-moon shaped calzones, trim excess dough. Roll dough bits into strips, tie in knots and brush with garlic oil and cheese. Garlic knots are fun to dip at the table.
- 5 Bake calzones 15 minutes or until golden all over. Serve calzones with warm tomato, marinara, or pizza sauce for dipping.
- 6 Five Minute Spicy Marinara:
- 7 Add olive oil to medium saucepan over moderate heat. Add garlic and crushed pepper to the heated olive oil; when pepper snaps and garlic sizzles, stir in crushed tomatoes. Season sauce with salt, pepper, and Italian seasoning. Cook for five minutes and stir in parsley. Serve.

Servings: 4

Degree of Difficulty: Moderately difficult

Oven Temperature: 425°F

Preparation Time: 15 minutes

Cooking Time: 20 minutes

Recipe Tips

Cook's Note: For an additional time saver, 2 packages precooked sausage crumbles, 8 ounces each, may be substituted for raw Italian sausage used in the above recipe.

Reviews



It is a standard recipe that I work off of when making calzones. I use spicy Italian turkey sausage and whatever else I have on hand. I also make my own dough if I have the time or get it a bag at the grocery store. - Sue 3/1/2011

Source

Author: Rachael Ray

Sauteed Mini Ravioli with Mushrooms and Sun Dried Tomatoes

Ingredients

1 lb ravioletti or mini ravioli	truffle oil
5 oz baby bella mushrooms, sliced	Parmesan cheese freshly grated
2 oz sun dried tomatoes, diced	fresh basil chopped
butter	

Procedure

Parboil the Ravioletti for one minute, then sauté in butter with mushrooms and sun-dried tomatoes. Top with grated cheese, chopped basil and a delicate drizzle of truffle oil.

Servings: 4

Degree of Difficulty: Very easy

Spaghetti All'Amatricinana (Easy)

Ingredients

- | | |
|---|--------------------------------------|
| 1/3 lb Pancetta in one piece, partially frozen | 1 Tbs fresh italian parsley, chopped |
| 2 Tbs olive oil | 1 1/2 Tbs red wine vinegar |
| 1 onion, thinly sliced | 3/4 cup tomato puree |
| 3/4 lb spaghetti or bucatini | fresh pecorino romano cheese, grated |
| 1/4 tsp red pepper flakes or more if want it hotter | |

Procedure

- 1 Bring a large pot of salt water to boil over high heat.
- 2 Unroll pancetta and cut into 1" long chunks, then slice each chunk thinly across the grain.
- 3 Heat the olive oil in a large skillet over moderately low heat. Add the pancetta and cook until it renders some of its fat, about 5 minutes. Do not allow it to crisp.
- 4 Add the onion and cook until soft, about 10 minutes.
- 5 While the onion is cooking, add the pasta to the boiling water.
- 6 Add the red pepper flakes and parsley to the onion mixture and cook briefly to release their fragrance.
- 7 Add the red wine vinegar and simmer briskly until it evaporates, then add the tomato puree and 1/4 cup of the pasta water. Simmer briefly to blend.
- 8 When the pasta is just of al dente, drain it and return it to the warm pot over moderate heat.
- 9 Add the sauce and cook briefly so the pasta absorbs some of the sauce, then transfer to a warmed serving bowl and shower with pecorino.
- 10 Serve immediately.

Servings: 1

Reviews

☆☆☆☆ Quick and easy meal that taste good to boot. - Sue 6/2/2012

Source

Source: Michael Chiarello's Casual Cooking

Tagliarini quattro formaggi (Four cheese pasta)

Ingredients

- | | |
|--|--|
| * 1 cup heavy cream | * 1/2 cup grated Romano cheese |
| * 1 pound tagliarini or angel hair pasta | * 4 ounces goat cheese |
| * 2 tablespoons butter | * Salt and freshly ground pepper to taste |
| * 1/2 cup grated Fontina cheese | * 1/4 teaspoon ground nutmeg |
| * 1/2 cup grated Parmesan cheese | * 1 garlic clove, halved (for rubbing bowls) |

Procedure

- 1 Slightly undercook the pasta so the dish won't look like grits.
- 2 Warm the cream in a small saucepan over low heat. Prepare the pasta according to the package directions, but just until al dente; do not overcook!
- 3 Drain the pasta and return it to the pot. Add the butter, the warmed cream, and the cheeses. Stir gently, allowing the cheeses to melt and coat the pasta. Season with salt, pepper, and the nutmeg. Stir gently to combine. Rub pasta bowls with the garlic. Serve the pasta in the bowls.

Servings: 6

Degree of Difficulty: Very easy

Source

Author: Ree Drummond

Source: Today Show

Tomato Sauce - Roman Style

Comments

On Top of Spaghetti Cookbook

Ingredients

¼ cup	extra virgin olive oil	¼ tsp	crushed red pepper flakes
¾ cup	onion, finely chopped	1 tsp	fine sea salt
2 sprigs	fresh parsley, leaves only, finely chopped	½ cup	dry white wine
½ cup	carrots, peeled and finely chopped	3 ½ cups	chopped canned tomato, pulp and juice
½ cup	celery, finely chopped	1 cup	water
1 large	garlic clove, peeled and finely chopped		

Procedure

- 1 Heat the olive oil in a heavy-bottomed saucepan with the onions, parsley, carrots, celery, garlic, red pepper flakes, and 1/2t salt.
- 2 Saute over moderate heat until the vegetables are very soft without allowing them to brown, 20 to 25 minutes.
- 3 Add the wine, raise the heat, and allow the wine to evaporate, stirring often.
- 4 Add the tomatoes and 1 cup of water. Cover, and bring to a boil, then lower the heat to maintain a gentle simmer. Cook for 30 minutes.
- 5 Puree the sauce with an immersion blender. You may use the sauce right away or cool to room temperature, cover, and refrigerate for up to 3 days, or freeze.

Servings: 1

Veal Canalones - Daisy Cooks (Very Good)

Ingredients

3 Tbs	olive oil	14	manicotti tubes or fresh lasagna noodles cut into 5 ½ inch squares
2 lbs	ground veal		Bechamel Sauce - double recipe or 3 cups of your favorite tomato sauce mixed with 1/
1 medium	carrot, peeled and cut into 1 inch pieces	4 Tbs	butter
2 stalks	celery, trimmed and cut into 1 inch pieces	¼ cup	flour, all-purpose
1 medium	onion, coarsely chopped	2 cups	hot milk
2 large	mushrooms, finely chopped	3 sprigs	fresh thyme
2 Tbs	tomato paste	1	bay leaf
¼ cup	fino sherry		kosher or fine sea salt
1 ¼ cups	parmesan or manchego cheese, grated	pinch	nutmeg
	kosher or fine sea salt		
	freshly ground black pepper		

Procedure

- 1 Heat the oil in a large, heavy skillet or dutch oven over medium heat. Add the veal and stir to break up any big pieces. Cook, stirring occasionally, until the water given off by the veal has evaporated and the veal starts to brown, about 10 minutes.
- 2 While the veal browns, chop the carrot in a food processor for a few seconds. Add the celery and then the onion, and

process until finely chopped but not pureed. Chop the mushrooms by hand.

- 3 Add all the vegetables to the veal, stirring to incorporate completely. When the vegetables start to give off liquid, raise the heat to high and cook, stirring often to avoid scorching, until the liquid has evaporated.
- 4 Stir in the tomato paste, mix and cook for 1 to 2 minutes. Add the sherry and cook until almost completely evaporated.
- 5 Set aside to cool a few minutes, add $\frac{3}{4}$ cup of the cheese. Check the seasoning, add salt and pepper to taste and set aside.
- 6 Make the bechamel sauce.
- 7 Cook the manicotti tubes in a large pot of boiling salt water for 3 - 4 minutes less than the package directions. They will finish cooking in the oven. Drain the tubes and rinse under cold water to stop the cooking.
- 8 Preheat the oven to 350 degrees F. Generously butter an 11x14 inch baking dish. Coat the bottom with $\frac{1}{2}$ cup of sauce. Using a small spoon, stuff each tube with about $\frac{1}{4}$ cup of the veal mixture. The tubes should be filled but not stuffed tightly. Place the filled tubes in the baking dish as you go.
- 9 Pour the remaining sauce over the canalones, cover with foil, and bake until the sauce around the edges is bubbling, about 30 minutes.
- 10 Remove the canalones from the oven and heat the broiler. Uncover and sprinkle with remaining $\frac{1}{2}$ cup of the cheese over the top. Broil until golden and bubbly, about 4 minutes. Serve hot.
- 11 Sauce:
- 12 Melt the butter in a small saucepan over medium-low heat. When it is foaming, stir in the flour. Cook, whisking, for 4 minutes.
- 13 Slowly, pour in the milk, whisking constantly. (When whisking a flour-thickened sauce like bechamel, pay attention to the corners. It is there that the sauce is likely to stick and burn.)
- 14 Add the thyme and bay leaf. Bring to boil, whisking constantly. Adjust the heat so the sauce is simmering and cook, whisking occasionally, until thicken and smooth, about 15 minutes. Stir in the sea salt and nutmeg.

Servings: 8

Recipe Tips

Note to Self: Add some of the bechamel sauce into the cooled veal mixture. Use fresh lasagna noodles and place seam side down in dish. If noodles are stiff brush with a little water to make pliable. For top layer of sauce use a mixture of bechamel sauce and tomato sauce.

Reviews

★★★★★ I really love this recipe but it does take sometime to put together. I have made it and frozen it and it held up well being frozen and heated. - Sue 6/2/2012

Veal Scallopine in Lemon Sauce

Ingredients

2 lbs	veal cutlets, pounded to 1/4" thickness	$\frac{1}{4}$ cup	capers, drained
	flour for dredging	$\frac{1}{4}$ cup	dry white wine
$\frac{1}{4}$ cup	olive oil	$\frac{1}{2}$	lemon, cut in very thin rounds
2 cloves	garlic, crushed	$\frac{1}{2}$	lemon, juiced
3 Tbs	butter	$\frac{1}{4}$ cup	chicken stock
$\frac{1}{2}$ cup	pitted green olives, cut in half	1 Tbs	parsley

Procedure

- 1 Season, then dredge the veal in the flour. Heat $\frac{1}{2}$ of the olive oil to a high temperature and brown the veal slowly on both sides.
- 2 Remove the meat, drain the oil and wipe the skillet clean with a paper towel. Add the remaining oil, garlic, butter and lemon slices, sauteeing until golden.
- 3 Add meat, olives and capers, stirring gently, then add wine and bring to a vigorous boil for 3 minutes. Add the chicken stock, then simmer until dense like a gravy, stir in the chopped parsley.
- 4 Set the meat on a hot plate and spoon the sauce on top.

Veal Scallopine in Lemon Sauce

Servings: 6

Source

Source: Lidia's Italian American Kitchen Cookbook

Meatloaf

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Bacon-Wrapped Meatloaf - One of my favorite recipes

Comments

Instead of using breadcrumbs to bind my meatloaf, I tear up bread into small pieces to provide delicate pockets of softness in each slice of meatloaf. For a decadent touch, I wrap the meatloaf in bacon and then use a bit more bacon to make a velvety mushroom gravy. It's a perfect sauce for the meatloaf and works really well with a side of mashed potatoes, too. Serves eight.

Ingredients

4 oz	cremini (baby bella) or white mushrooms, cleaned and finely chopped (1- $\frac{1}{3}$ cups)	1 Tbs	Worcestershire sauce
$\frac{1}{2}$ cup	minced yellow onion	8	slices center-cut bacon
3 Tbs	dry sherry		Mushroom Gravy
1 Tbs	minced garlic	1 cup	lower-salt beef or chicken broth; more as needed
	Kosher salt and freshly ground black pepper	2 Tbs	extra-virgin olive oil
2 oz	day-old rustic or dense white bread, torn into about $\frac{1}{2}$ -inch pieces (1- $\frac{1}{2}$ cups)	2	slices center-cut bacon, minced
$\frac{1}{4}$ cup	whole milk	6 oz	cremini (baby bella) or white mushrooms, cleaned and sliced about $\frac{1}{8}$ inch thick (2 packed cups)
1	large egg, lightly beaten	$\frac{1}{2}$ cup	minced yellow onion
1 lb	ground beef (85% lean)		Kosher salt and freshly ground black pepper
$\frac{1}{2}$ lb	ground veal	3 Tbs	dry sherry
$\frac{1}{2}$ lb	ground pork	3 Tbs	all-purpose flour
2 Tbs	light or dark brown sugar		

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 350°F.
- 2 In a medium bowl, toss the mushrooms with the onion, sherry, garlic, 1- $\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ tsp. pepper.
- 3 In a large mixing bowl, combine the bread, milk, and egg. Stir well, lightly mashing the bread until most of the liquid is absorbed. Add the beef, veal, pork, brown sugar, Worcestershire, and the onion-mushroom mixture. Using a large, sturdy wooden spoon or your hands, gently mix just until all the ingredients are blended; you may need to push the meat against the side of the bowl to get the pieces to break up.
- 4 Put the meat mixture in a 9x13-inch metal baking pan. Shape the mixture into a rectangular loaf about 10x4 inches. Wrap the strips of bacon around the loaf crosswise, overlapping them slightly and tucking the ends securely under the loaf. Pat the loaf back into shape if necessary.
- 5 Bake until an instant-read thermometer inserted into the center of the loaf reads 160°F, 60 to 70 minutes. Take the meatloaf out of the oven and position the oven rack about 6 inches from the broiling element. Heat the broiler to high. Broil the meatloaf until the bacon is brown and crisp, about 3 minutes. Let the loaf rest at room temperature for at least 10 minutes. (It goes from cooked to overcooked quickly - I check mine at 50 min)
- 6 Use two flat spatulas to transfer the meatloaf to a serving platter. Slice and serve with the mushroom gravy.
- 7 Mushroom Gravy Procedures:
- 8 Combine the broth with 1 cup of hot water. Heat the oil in a 12-inch skillet over medium-high heat. Add the bacon and cook, stirring to break apart the pieces, until just starting to crisp, 1 to 2 minutes. Add the mushrooms, onion, $\frac{1}{2}$ tsp. salt, and $\frac{1}{2}$ tsp. pepper. Cook, stirring often, until the mushrooms have cooked through and start to brown the bottom of the pan, 5 to 8 minutes.
- 9 Add the sherry and stir to release the browned bits from the bottom of the pan, about 1 minute. Sprinkle in the flour and stir constantly until the mixture has browned and is slightly dry and crumbly, about 30 seconds.
- 10 Whisk in half of the broth mixture and continue whisking until the liquid is absorbed into the flour, about 30 seconds. Whisk in the remaining broth mixture and bring the gravy to a boil. Reduce the heat and simmer, stirring occasionally, until thickened, 5 to 10 minutes.
- 11 Season to taste with salt and pepper and thin with water or broth if necessary. Transfer to a small saucepan, cover, and keep warm. Reheat the gravy if necessary before serving.

Recipe Tips

Make Ahead Tips Meatloaf

You can form the meatloaf up to 8 hours ahead and refrigerate until ready to bake.

Make Ahead Tips Gravy

This gravy can be made up to 1 day ahead and reheated over medium-low heat.
Leftovers - Look at the Fried Meatloaf Recipe as it is sinful and mouth watering.

Reviews

★★★★★ I have made this twice now and it is outstanding. The mushroom gravy is a must. Last time I only had oatmeal sandwich bread and it was just as good. Try the leftovers fried for a real treat. - Sue 9/11/2010

Source

Author: Jessica Bard
Source: From Fine Cooking 91, pp. 37
January 16, 2008

Fried Meatloaf

Ingredients

½ cup all-purpose flour	Four ½- to ¾-inch-thick slices cold leftover meatloaf
1 large egg	
1 cup panko or fresh breadcrumbs	1 to 1½ cups canola or peanut oil for frying
Kosher salt and freshly ground black pepper	

Procedure

- 1 Set three wide, shallow dishes (such as pie plates) in a row on the counter. Put the flour in the first dish. Crack the egg into the second dish and beat it lightly with a fork. Put the panko or crumbs in the third dish and toss them with ½ tsp. salt and ¼ tsp. pepper.
- 2 Working with one slice at a time, dredge the meatloaf first in the flour and then in the egg, coating it on all sides and shaking gently after each dip to knock off the excess. Lay the meatloaf in the crumbs, scatter some crumbs on top of the slice, and press gently to adhere. Flip and repeat once or twice with the crumbs to coat really well; be sure to get the edges as well. As you finish each slice, set it on a tray. When all are coated, refrigerate for at least 5 minutes and up to ½ hour to let the breading set up. Save some of the leftover crumbs for testing the frying oil temperature and discard the remaining breading ingredients.
- 3 When ready to cook, pour about ½ inch of oil into a heavy-duty 10-inch straight-sided sauté pan. Have ready a paper-towel-lined tray or plate. Heat the oil over medium-high heat until it immediately and vigorously bubbles when you gently flick a few leftover crumbs into it.
- 4 With a slotted metal spatula, carefully slip the breaded meatloaf into the oil. Fry until golden brown on both sides, about 1 minute per side, using the spatula to carefully turn the slices. Transfer to the paper towels, sprinkle lightly with salt, and let sit briefly to drain excess oil. Serve hot.

Reviews

★★★★★ SailingSue, 2/2/2010 Ultimate comfort food with the mushroom gravy on top, Yum!!!! I was skeptical at first but glad I tried it as it was really good. - 9/11/2010

Source

Author: Jennifer Armentrout
Source: From Fine Cooking 91, pp. 77
January 16, 2008

Author Notes

You can make this with any leftover meatloaf, but it's especially good made with Jessica Bard's Bacon-Wrapped Meatloaf because of the mushroom gravy that comes with it. Serves four.

Meat loaf - Everyday Food Oct 2006

Ingredients

- | | | | |
|----------|---|---------|-------------------------------|
| 3 slices | white sandwich bread (1 ounce each), torn into small pieces | 1 large | egg, lightly beaten |
| ¼ cup | milk | ½ tsp | thyme |
| 1 ½ lbs | ground beef chuck | 1 tsp | dried oregano |
| 1 small | onion, grated | 2 cups | marinara sauce |
| 2 cloves | garlic, minced | | coarse salt and ground pepper |
| ½ cup | flat leaf parsley, finely chopped | | |

Procedure

- 1 Preheat oven to 375 degrees.
- 2 In a small bowl, combine bread and ¼ cup milk.
- 3 In a large bowl, combine beef, onion, garlic, parsley, egg, thyme, oregano, ¾ cup marinara sauce, 2 t coarse salt, ¼ t pepper and bread crumb mixture. With a fork or your hands, mix very gently until just combined.
- 4 Transfer mixture to a rimmed baking sheet, and gently shape into a 9-by-5 inch loaf, about 2.5" thick. Bake on upper rack for 30 minutes; then spread ¼ cup marinara sauce over the meat loaf, and continue to bake until an instant read thermometer inserted in the center registers 160 degrees, 25-30 minutes.
- 5 Let meat rest on baking sheet, loosely cover with aluminum foil, 10 minutes. Serve with remaining marinara sauce.

Servings: 1

Meatloaf - Grandma Waudby

Ingredients

- | | | | |
|---------|------------------------|----------|-------------------------|
| 1 ½ lbs | ground beef | ¼ tsp | dry mustard |
| ½ lb | ground pork | 4 slices | soft white bread, cubed |
| ¼ cup | onion, chopped | ½ cup | milk |
| 2 Tbs | celery, finely chopped | 2 | eggs |
| 1 tsp | salt | 1 Tbs | worcestershire sauce |
| ¼ tsp | black pepper | | |

Procedure

- 1 Mix the ground meats together thoroughly, add the onion, celery and seasoning.
- 2 Soak the bread in the milk. Then add in the eggs, worcestershire sauce and beat with hand mixer until blended.
- 3 Add the liquid mixture into the ground meat and mix with hands until incorporated. Don't want to over handle.
- 4 Form into 1 large or 2 smaller ones.
- 5 Bake at 350 degrees for about 1 hour or until done.

Servings: 1

Turkey Meatloaf - Barefoot Contessa

Ingredients

- | | | | |
|--------|---|----------|--------------------------|
| 3 cups | chopped yellow onions (2 large onions) | ¾ cup | chicken stock |
| 2 Tbs | good olive oil | 1 ½ tsp | tomato paste |
| 2 tsp | kosher salt | 5 lbs | ground turkey breast |
| 1 tsp | freshly ground black pepper | 1 ½ cups | plain dry bread crumbs |
| 1 tsp | fresh thyme leaves (1/2 teaspoon dried) | 3 | extra-large eggs, beaten |
| ½ cup | Worcestershire sauce | ¾ cup | ketchup |

Procedure

- 1 Preheat oven to 325 degrees F.
- 2 In a medium saute pan, over medium-low heat, cook the onions, olive oil, salt, pepper, and thyme until translucent, but not browned, approximately 15 minutes. Add the Worcestershire sauce, chicken stock, and tomato paste and mix well. Allow to cool to room temperature.
- 3 Combine the ground turkey, bread crumbs, eggs, and onion mixture in a large bowl. Mix well and shape into a rectangular loaf on an ungreased sheet pan. Spread the ketchup evenly on top.
- 4 Bake for 1 ½ hours until the internal temperature is 160 degrees F. and the meatloaf is cooked through. (A pan of hot water in the oven under the meatloaf will keep the top from cracking.) Serve hot, at room temperature, or cold in a sandwich.

Servings: 8

Mexican

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Black Bean & Goat Cheese Quesadillas with Guacamole

Comments

Quesadillas are inherently quick and easy to prepare, and this one even more so. Assemble the quesadillas up to a day ahead and cook just before serving, or cook them a few hours ahead and reheat (wrapped in foil) in a 350°F oven for 10 minutes. Serves eight as an appetizer or three as a main course.

Ingredients

3 Tbs olive oil	½ cup chopped fresh cilantro
1 small yellow onion, finely chopped	1 large or 2 small ripe avocados, pitted and peeled
15-½-oz. can black beans, rinsed and drained	2 tsp fresh lime juice; more to taste
1 tsp ground cumin	3 to 4 oz fresh goat cheese, crumbled
1 tsp chili powder	6 flour tortillas, 8 inches across
Kosher salt and freshly ground black pepper	

Procedure

- 1 In a medium skillet, heat 2 Tbs. of the oil over medium heat until hot but not smoking. Add the onion and sauté, stirring, until it softens, about 5 minutes. Add the beans, cumin, chili powder, and ½ cup water and cook, stirring occasionally, until almost all the water has evaporated, 5 to 7 minutes. Take the pan off the heat. With the back of a fork, break up the beans to make a chunky mash. Stir in half of the cilantro and season with salt and pepper.
- 2 In a small bowl, combine the avocado, lime juice, and remaining cilantro and use a potato masher or the back of a fork to mash into a chunky paste. Season to taste with salt and pepper; add more lime juice if you like.
- 3 Spread the black bean mixture evenly over three of the tortillas. Scatter the goat cheese over the beans and cover with the remaining tortillas. Lightly coat a large heavy skillet or griddle with oil (about 1 tsp.) and heat over medium heat. Set one of the quesadillas in the skillet and cook until lightly browned, about 2 minutes. Flip the quesadilla over and brown on the other side for another 1-½ minutes. Remove from the pan, cook the remaining quesadillas (add more oil to the pan each time) and cut each into eight wedges. Serve each wedge with a dollop of the guacamole.

Degree of Difficulty: Easy

Reviews

★★★★★ DO'Brien, 5/4/2008 Have fixed this several times, particularly for a quick Sunday night supper. My family loves this, and neighbors have really enjoyed this as an appetizer. - 9/11/2010

★★★★★ Imparriott, 6/13/2010 Delicious. Easy. Great quick fix dinner. - 9/11/2010

Source

Author: Eva Katz

Source: From Fine Cooking 62, pp. 86c

December 1, 2003

Chicken Enchiladas with Creamy Tomatillo Sauce

Comments

This is a great destination for leftover chicken or turkey. If you have some on hand, use it instead of the chicken thighs. If you can find Mexican cheese, try queso panela or queso añejo instead of the mozzarella and provolone

Ingredients

1 lb boneless, skinless chicken thighs (to yield about 2 cups shredded cooked meat)	4 oz. (1 cup) grated mozzarella
Salt to taste	1-⅓ oz (1/3 cup) grated provolone
Vegetable oil as needed	SAUCE:
12 corn tortillas, 6 inches in diameter	1 lb fresh tomatillos, husks and stems removed, rinsed
Creamy Tomatillo Sauce	2 or 3 fresh serrano chiles, cored and seeded, or 1 canned chipotle pepper, seeded

Chicken Enchiladas with Creamy Tomatillo Sauce

- | | | | |
|---|---------------------------------------|---|----------------------------------|
| 4 | slices white onion, each ¼ inch thick | 3 | cups chicken broth |
| 3 | cloves garlic | ¾ | cup crème fraîche or heavy cream |
| 2 | Tbs chopped fresh cilantro | ¾ | tsp salt; more to taste |
| 2 | Tbs vegetable oil | | |

Procedure

- 1 Fill a medium saucepan with water and bring it to a boil. Add the chicken thighs and a bit of salt; simmer until cooked through and tender, about 20 minutes. Cool the meat; shred (discarding any fat or gristle), season with salt, and set aside.
- 2 Fill a large skillet with enough oil to submerge a tortilla (between ¼ and ½ inch). Warm the oil over medium heat until a drop of water sizzles immediately. Fry each tortilla briefly in the oil, about 10 seconds per side. Use a spatula rather than tongs to flip the tortillas, as they'll tear easily. The tortilla should stay soft; if it starts to harden, it has been in the oil too long. Drain on paper towels.
- 3 Heat the oven to 400°F. With a pastry brush, spread a thin layer of sauce on both sides of each tortilla. Spoon a heaping tablespoon of shredded chicken just off center of each tortilla and roll into loose cylinders. Set the enchiladas side by side in a 9x13 inch baking dish, pour the remaining sauce over them, top with the cheeses, and bake until bubbling and browned in spots, 15 to 20 minutes.
- 4 Making the sauce:
- 5 Position a rack as close to the broiler as possible and heat the broiler. Arrange the tomatillos, fresh chiles (if using), onion slices, and garlic in a small, shallow baking pan. Broil, turning to ensure even cooking, until the tomatillos are soft and slightly blackened, about 10 minutes. Transfer the broiled ingredients to a blender and add the cilantro (if you're using a canned chipotle, add it now, too). Blend until smooth.
- 6 Heat the oil in a medium saucepan over medium-high heat. Add the tomatillo mixture and cook, stirring, for 2 to 3 minutes. Add 2 cups of the broth and simmer until the sauce is thick enough to coat the back of a spoon, about 20 minutes. Taste the sauce. It should be a little tart, but it shouldn't make your mouth pucker. If it's too tart, add more broth and simmer until the sauce thickens again. Remove from the heat and whisk in the crème fraîche or heavy cream and the salt. Let cool slightly before making the enchiladas.

Servings: 6

Oven Temperature: 400°F

Recipe Tips

Make Ahead Tips

The sauce can be made ahead and refrigerated for up to 2 days or frozen for up to a month.

Reviews

- ★★★★★ SailingSue, 10/18/2009 We really liked this recipe as the sauce was delicious. Looks like a lot of sauce but the corn tortillas soaked up most of it when baked. Did not fry the tortillas just warmed them up over the gas burner on my stove for a few seconds to make them pliable. When I make the sauce I make double and freeze half. I did need to add the extra chicken stock when making the sauce and I make it a day ahead as it does take time. Serve with arroz verde and refried beans for a great meal. - 9/11/2010
- ★★★★★ movingtodenvr, 11/9/2007 I have made this several times and it feels like comfort food. I usually increase the amount of sauce and serve with sour cream on top. It freezes great. - 9/11/2010
- ★★★★★ lupinefields, 10/28/2007 absolutely fabulous!! I make this in the fall and freeze multiple batches for the winter! - 9/11/2010

Source

Author: James Peyton

Source: From Fine Cooking 47, pp. 80

October 1, 2001

Chicken Picadillo Enchiladas - Bon Appetit

Ingredients

¼ cup extra virgin olive oil	3 cups cooked chicken, diced
2 cups white onion, chopped	½ cup golden raisins
5 large garlic cloves, minced	12 corn tortilla - 6"
2 Tbs chilli powder	2 cups sour cream or plain yogurt
4 cups crushed tomatoes	green onion, chopped
½ cup pimento stuffed green olives, reserve the juice, drained and sliced	cilantro, chopped

Procedure

- 1 Preheat oven to 375 degrees.
- 2 Heat olive oil in a large skillet over medium-high heat. Add the onion and garlic and saute until the onion is tender, about 4 minutes.
- 3 Stir in the chili powder, crushed tomatoes and ½ cup of the juice from the olives.
- 4 Simmer the sauce until the flavors blend, about 6 minutes. Season with S&P and more olive juice if desired.
- 5 Combine the chicken, raisins and olives in a large bowl. Mix in 3 cups of the sauce and season filling to taste with fresh pepper.
- 6 Spread sauce to cover the bottom of a 9x13 glass baking pan. Heat 1 tortilla directly over gas flame or in a hot skillet until just softened, about 10 seconds per side.
- 7 Place the tortilla on a cutting board and spread 1T of sour cream or yogurt in center. Top with ⅓ cup of filling and roll up. Place seam side down in pan. Repeat with remaining tortillas.
- 8 Spoon remaining sauce over the top of the enchiladas. Cover and bake for 20 minutes or until heated through.
- 9 Garnish the top with remaining sour cream, chopped green onions and cilantro.
- 10 Variation: Use fire roasted crushed tomatoes and cut back on chili powder to 1T and add more depending on your tastes.

Servings: 1

Yield: 12 each

Reviews



Made this several time over the years and like to use fire roasted tomatoes to give the sauce more flavor. - Sue 6/2/2012

Chicken Tinga Quesadillas

Ingredients

8 large flour tortillas	2 cups Chicken Tinga (See separate recipe)
4 slices Monterey Jack, Muenster Cheese, or Mexican Manchego	2 cup guacamole (home made or store bought), on the side

Procedure

- 1 Heat a non-stick skillet or comal over medium-low heat. You may also use the grill. Once hot, after 3 or 4 minutes, layer 2 flour tortillas, the cheese slices and the Chicken Tinga. Place 2 flour tortillas on top of the open ones, and let them cook until the tortilla on the bottom has begun to harden a bit. Flip to the other side with the help of a cooking spatula and let the quesadillas continue to warm up, until the cheese has completely melted and the tortillas have hardened on both sides. Repeat with the rest.
- 2 Serve with guacamole for your guests to spoon on top.

Servings: 4

Source

Source: Pati's Mexican Table

Web Page: <http://patismexicantable.com/2010/07/chicken-tinga.html>

Chicken Tinga Recipe

Ingredients

3 Tbs safflower or corn oil	¼ tsp dried thyme
½ white onion slivered (about ¼ pound)	1 ½ to 2 tsp sea or Kosher salt, more or less to taste
2 garlic cloves, chopped	¼ tsp black pepper, freshly ground
8 roma tomatoes, or about 2 pounds, rinsed	2 Tbs sauce from Chipotle Chiles in Adobo, can add whole chiles if more heat is desired
2 tomatillos, or about ¼ pound, husks removed, rinsed	5 cups shredded chicken
½ tsp crumbled dried oregano	
¼ tsp dried marjoram	

Procedure

- 1 Place the rinsed tomatoes and tomatillos in a medium saucepan and cover them with water. Set the saucepan over medium heat. Once it comes to a simmer, cook for 8 to 10 minutes, or until the tomatoes and tomatillos are soft, thoroughly cooked and smooshy but not coming apart. Remove them with a slotted spoon, place in the jar of a blender or food processor and process until smooth.
- 2 Heat the oil in a large and deep pan over medium heat. Once it is hot but not smoking, stir in the onion and cook until soft and translucent, for about 5 to 6 minutes. Stir in the garlic and cook until it becomes fragrant and lightly browned, about 1 minute.
- 3 Pour the tomato/tomatillo sauce on top and sprinkle the oregano, marjoram, thyme, salt and black pepper. Spoon the chipotle Chiles in Adobo sauce as well. If you want it spicy, you may drop a whole Chipotle Chile in Adobo in there as well. Let the sauce simmer, stirring now and then, until it seasons and deepens its red color, for about 10 to 12 minutes. You may want to partially cover the pan as the sauce may want to jump out over your burners.
- 4 Toss in the chicken and combine with the sauce. Let it cook, stirring casually as it does, until the chicken has absorbed almost all of the juices and the mix is moist but not juicy.

Servings: 5

Yield: 5 Cups

Recipe Tips

Use this recipe to make Tostados or Tinga Dillas, See Recipe.

Source

Source: Pati's Mexican Table

Web Page: <http://patismexicantable.com/2010/07/chicken-tinga.html>

Chicken Tinga Tostados

Ingredients

12 corn tostadas, such as Guerrero, Mission	1 ripe avocado, pitted, peeled and sliced
1 ½ cups refried beans, warmed up (can be home made or store bought)	½ cup Queso Fresco, Cotija or Farmers Cheese, crumbled
3 cups Chicken Tinga (See separate recipe)	½ cup Mexican or Latin style cream
1 cup finely sliced iceberg or romaine lettuce	Salsa of your choice, such as Salsa Verde, optional

Procedure

- 1 Place the tostadas on a large platter.
- 2 Layer a couple of tablespoons of refred beans on the tostada. Spread a couple tablespoons of Chicken Tinga on top and garnish with about 1 or 2 tablespoons lettuce, 1 or 2 slices of ripe avocado, 1 or 2 tablespoons of crumbled Queso Fresco and Mexican Cream.
- 3 Serve the salsa on the side for people to drizzle as much as they want.

Source

Source: Pati's Mexican Table

Web Page: <http://patismexicantable.com/2010/07/chicken-tinga.html>

Chilaquiles in Salsa Verde

Ingredients

8	stale corn tortillas, cut into triangles.	1 cup	shredded Monterey Jack cheese
	vegetable oil for frying		thinly sliced raw onion
2 cup	salsa de tomatillos (salsa verde)		fresh chopped cilantro
1 cup	shredded chicken		sour cream

Procedure

- 1 In a skillet heat vegetable oil and lightly fry the tortillas. Put on a paper towel to drain.
- 2 In a 9" cake pan spread the tortillas on the bottom.
- 3 Cover the chips with the salsa, sprinkle with the chicken, onions and cheese.
- 4 Bake at 350 degrees for about 20 minutes. Put under the broiler if you want to brown the top.
- 5 Garnish with the cilantro and sour cream. Serve immediately.

Degree of Difficulty: Very easy

Reviews

★★★★★ We love these for breakfast or dinner. You can use store bought or even better make your own salsa verde. - Sue 6/2/2012

Chile-Braised Pork Shoulder Tacos

Ingredients

4	large dried ancho chiles (about ¾ ounce), stemmed, seeded	2 cups	onion, chopped
2	large dried chiles de árbol or japones chiles, stemmed, seeded	3 cloves	large garlic cloves, coarsely chopped
3 cloves	roasted garlic	2	bay leaves
2 Tbs	sugar	2 tsp	dried oregano, preferably Mexican
1 Tbs	fresh lime juice	2 tsp	ground coriander
5 pounds	boneless pork shoulder (Boston butt)	2 tsp	ground cumin
	Kosher salt	½ tsp	ground allspice
2 Tbs	vegetable oil	1	12-ounce bottle Negro Modelo or other dark beer

Procedure

- 1 Place chiles in a medium bowl. Add enough boiling water to cover, and set a small plate or bowl on chiles to keep submerged. Let soak until softened, about 30 minutes. Drain chiles, reserving 1 cup soaking liquid.
- 2 Preheat oven to 350°F. Place chiles, roasted garlic, sugar, lime juice, and ¼ cup reserved soaking liquid in a blender. Purée chile mixture, adding more soaking liquid as needed to form a smooth paste. Season pork shoulder generously with salt and spread paste over pork. DO AHEAD: Can be rubbed 1–2 days ahead. Cover and chill. Let come to room temperature before continuing.
- 3 Heat oil in a large heavy pot over medium heat. Add onion, garlic, bay leaves, oregano, coriander, cumin, and allspice. Cook, stirring often, until onion is soft, about 8 minutes. Add beer; bring to a boil. Add pork to pot; cover and transfer to oven.

- 4 Braise pork, basting occasionally with pan juices, until very tender, about 2 ½ hours. DO AHEAD: Can be made 2 days ahead. Let cool slightly. Chill uncovered until cold, then cover and keep chilled. Rewarm before continuing.
- 5 Transfer pork to a large platter. Let cool slightly. Pour pan juice mixture over pork; cover and keep warm. (Alternatively, shred the pork with 2 forks and pour pan juice mixture over pork.) I prefer to shred the pork.
- 6 Sue's Note - Reduce the sauce and mix it back into the pork. Taste and adjust for seasoning. I added in a little of Penzey Rojo Seasoning which boosted the flavor.
- 7 Meanwhile, working in batches, cook tortillas in a large heavy skillet over low heat until toasted, about 1 minute per side. Transfer to a large sheet of foil; wrap to keep warm.
- 8 Serve pork with tortillas, radishes, both salsas, pickled onions, and chopped cilantro, encouraging guests to fill and garnish tacos as desired.

Servings: 8

Oven Temperature: 350°F

Recipe Tips

I used hard shell corn taco shells and served with Rick Bayliss Guajillo Salsa. Also served with lime wedges. Make sure to plan on having rub on 1-2 days ahead of time.

Reviews



This was very good but I did play with the sauce at the end to make a little more robust by adding some Penzey rojo taco seasoning. Everyone loved these when I served them for a football playoff party. I did pull apart the pork for the tacos. - SUE 9/14/2013

Source

Author: Bon Appetit Test Kitchen

Web Page: <http://www.epicurious.com/recipes/food/views/Chile-Braised-Pork-Shoulder-Tacos-365154>

Cowboy Beans (Frijoles Charros)

Comments

Serve these beans with a side of warm corn tortillas, a crunchy baguette or telera, slices of ripe avocado if you have one handy, and you get a tasty and filling meal that will make you feel like a cowboy on the run. Pinto, black or Peruvian (Canary) beans all work well.

If you'd rather not cook the beans, substitute 5 cups of cooked beans, plus the liquid from the cans and enough water to total 3 cups instead of the pound of dried beans and-- cups (or more) of water called for here.

Use your favorite Mexican chorizo.

Good chorizo can be found at the Panamerican Grocery in Columbia Heights (202-545-0290). Or look for Logan's brand fresh, uncooked chorizo in the meat department at large grocery stores or in Latino markets. If you prefer a less spicy sausage, substitute Salvadoran chorizo.

Ingredients

- | | |
|--|---|
| 1 lb (about 2 cups) dried pinto beans, rinsed and picked over (see headnote) | 6 oz sliced uncooked bacon, chopped |
| 1 medium white onion, cut in half, half of it finely chopped (1/2 cup) | 8 oz fresh, uncooked Mexican chorizo (casings removed), chopped (see headnote) |
| 14 cups water, or more as needed (see headnote) | 1 jalapeño pepper (seeded if desired), finely chopped (1 tablespoon or more to taste) |
| 1 Tbs kosher or sea salt, plus more as needed | |

- 2 medium or 3 (about 8 ounces total) Roma tomatoes,
chopped

Procedure

- 1 Place the beans and the onion half in a medium, heavy-bottomed pot and add the water (it should cover the beans by at least 4 inches). Bring to a boil over high heat, then partially cover and reduce the heat to medium; cook for about 2 hours or until the beans are completely soft and cooked through and the broth has thickened to a soupy consistency. (If during cooking the beans seem to be drying out, add a few more cups of water.) Add the salt and stir to dissolve.
- 2 Cook the bacon in a large, deep skillet over medium-high heat for 3 to 4 minutes, until it is lightly browned and starting to crisp. Add the chopped chorizo; cook for 4 to 5 minutes, until it starts to brown and crisp, using a wooden spoon or spatula to break it into smaller pieces as it cooks.
- 3 (At this point, you can drain the fat from the skillet, if desired.)
- 4 Add the chopped onion and jalapeno pepper; mix well and cook for 1 minute, letting them soften a bit. Add the tomatoes and mix well; cook for 3 to 4 minutes, stirring, until the tomatoes soften and appear mushy.
- 5 Add the cooked beans and their cooking liquid; mix well and reduce the heat to medium. Cook for 8 to 10 minutes, until the beans are moist but not soupy. Discard the onion half. Taste, and add salt as needed. Serve hot.

Servings: 6

Yield: Generous side dish for 4-6 people

Source

Source: Patricia Jinich, cooking teacher and chef at the Mexican Cultural Institute in Washington.

Crispy Fried Tacos with Salsa Verde

Ingredients

- | | | | |
|-------|--|---------|---|
| 4 lbs | chicken breasts, with skin and bones | 10 | corn tortillas, heated |
| 5 | garlic cloves, smashed | | Wooden toothpicks |
| 2 Tbs | kosher salt | ½ | cup chopped cilantro, for garnish |
| 2 lbs | Roma tomatoes, skinned | | Salsa Verde Pueblera: |
| 2 | whole cloves | 1 ½ lbs | tomatillos, husks removed |
| 8 | black peppercorns | 1 | serrano chile, more or less, optional |
| ½ cup | roughly chopped white onion | 1 | garlic clove |
| 2 Tbs | corn or safflower oil, plus canola oil, for frying | 1 | tsp kosher salt, plus more for seasoning |
| 2 | bay leaves | ½ | cup freshly chopped cilantro leaves |
| ¾ cup | heavy cream | 1 | cup chopped white onion |
| ¼ cup | bread crumbs | | Grated queso fresco, or Cotija cheese, optional |

Procedure

- 1 Rinse chicken breast in cold water and add to a large pot. Cover with water and add 4 smashed garlic cloves and 1 tablespoon of salt. Bring to a boil over medium heat. Reduce the heat and simmer, uncovered, until chicken is cooked through, about 25 minutes. Drain and transfer to a large bowl. Shred the chicken when it is cool enough to handle. Set aside 4 cups of chicken.
- 2 Put the tomatoes in a large pot and cover with water. Bring to a boil, then reduce the heat and simmer until cooked through and soft, about 15 minutes. Transfer the tomatoes to a blender along with the remaining tablespoon of salt, whole cloves, peppercorns, white onion and remaining garlic clove. Puree until smooth.
- 3 Add 2 tablespoons of corn oil to a large pan, over medium-high heat. Once hot, add the tomato puree, bay leaves and the shredded chicken and stir. Simmer until the mixture has thickened, about 10 minutes. Stir in the cream and bread crumbs and simmer until mixture has thickened again, about 4 to 5 more minutes. Mixture will be moist but not too wet, which will be perfect for filling the tacos.
- 4 Preheat the canola oil in a deep-fryer to 350 degrees F.

- 5 Heat the tortillas on a hot comal or dry skillet over medium heat for a minute. This will prevent them from breaking when rolling into a taco. Put 1 to 2 tablespoons of the filling on each tortilla and roll.
- 6 You can insert wooden toothpicks through 2 tacos at a time, so they will fry evenly and hold their shape. Once the oil is hot, dip the taco pairs in the hot oil. Fry until the tacos have crisped and gained a golden color, about 2 to 3 minutes. You may want to flip for another minute to the other side. Remove from the oil and put on a plate or tray covered with paper towels. Arrange the tacos on a serving platter and garnish with cilantro.
- 7 Salsa Verde Pueblera Procedures:
- 8 Rinse the tomatillos under cold water. Put them in a pot and cover them with water. Bring to a boil, over medium heat. Reduce the heat and simmer uncovered, until their color has changed and they are cooked and soft but not falling apart, about 10 minutes.
- 9 Add the tomatillos to a blender along with the chile, the garlic clove and a teaspoon of salt. Puree until smooth. Stir in the chopped cilantro and onion. Taste for salt and add more, if necessary. Pour into a serving bowl and garnish with cheese, if desired.

Servings: 10

Preparation Time: 45 minutes

Cooking Time: 1 hour and 20 minutes

Total Time: 2 hours and 5 minutes

Recipe Tips

Serve alongside Salsa Verde Pueblera.

Cook's Note: If you don't want to fry the tacos, roll them, and toast them over a hot comal or dry skillet. Toast and turn until they are crisp enough to your liking. It will take about 5 minutes per side.

Reviews

- ★★★★★ Instead of frying, I have tried 2 less fattening options. (1 I rolled chicken mixture in wheat or corn tortilla, laid them out in a casserole, poured the sauce over, and topped with cheese. Baked till warm throughout OR (2 Place nacho chips in casserole; top with chicken mixture and sauce, cheese, sliced jalapenos; broil. - On Line Review 5/21/2011
- ★★★★★ I made these last week and OMG these are soooo good! My family loved loved these! I ended up making way to much for my family of five so I just froze the extra meat and the salsa verde and thats what I'm having for dinner again tonight! YEA! - On Line Review 5/21/2011
- ★★★★★ I have made this several times. It is absolutely delicious. It does take a while though, so be prepared. I find it easier to boil and shred the chicken and make the salsa the night before. - On Line review 5/21/2011

Source

Author: Recipe courtesy Patricia Jinich

Source: Food TV - Paula Deen

Web Page: <http://www.foodnetwork.com/recipes/paula-deen/crispy-fried-tacos-with-salsa-verde-recipe/index.html>

Farmers' Market Quesadillas

Ingredients

- | | |
|--|--|
| 5 Tbs vegetable oil | 1 cup diced tomato (from 2 small tomatoes) |
| 1 cup small-diced fresh, mild chiles, such as Anaheim or poblano (from about 2 large chiles) | ¼ cup chopped fresh cilantro |
| 1-½ cups small-diced summer squash (from about 2 small zucchini, yellow squash, or yellow crookneck) | 1 Tbs fresh lime juice |
| Kosher salt and freshly ground black pepper | Four 9-inch flour tortillas |
| 1 cup fresh corn kernels (from 2 medium ears) | 2 cups grated sharp cheddar (8 oz.) |
| ⅛ tsp chipotle chile powder | Sour cream for serving (optional) |

Procedure

- 1 Heat the oven to 200°F. Fit a cooling rack over a baking sheet and put in the oven.
- 2 Heat 1 Tbs. of the oil in a 12-inch skillet over medium-high heat until hot. Add the chiles and cook, stirring, until soft, 3 to 4 minutes. Add the squash, season with salt and pepper, and cook, stirring, until the squash softens and starts to brown, 3 to 4 minutes. Stir in the corn and chipotle powder and cook 2 minutes more. Spoon into a bowl, let cool for a few minutes, and then fold in the tomato, cilantro, and lime juice. Season to taste with salt and pepper. Set aside ¾ cup of the mixture.
- 3 Lay several layers of paper towel on a work surface. Wipe out the skillet, put it over medium-high heat, and add 1 Tbs. of the oil. When it's hot, put one tortilla in the pan. Quickly distribute ½ cup of the cheese evenly over the tortilla and about a quarter of the remaining vegetable mixture over half the tortilla. When the underside of the tortilla is browned, use tongs to fold the cheese-only side over the vegetable side. Lay the quesadilla on the paper towels, blot for a few seconds, and then move it to the rack in the oven to keep warm while you repeat with the remaining oil and tortillas. Cut the quesadillas into wedges and serve immediately with the reserved vegetable mixture and sour cream.

Servings: 4

Yield: 4 Quesadillas

Degree of Difficulty: Easy

Oven Temperature: 200°F

Reviews

★★★★★ lucyg22, 8/1/2010 I made this according to the recipe. I found 2 different brands of chipotle powder at the grocery store. These are good, but the prep is time-consuming. Also the veg mix would be improved by the addition of some onion. Could probably sub onion for ½ cup of the squash, since squash adds bulk but no flavor. I also added some leftover pulled pork (cooked with garlic & oregano; no BBQ sauce) to half the quesadillas--this was a nice addition. - 9/11/2010

★★★★★ SailingSue, 9/12/2009 Simple and delicious. We loved the flavor of the poblano peppers. Added lime and jalapeno pepper flavored sour cream on top which was a fantastic addition. Can make the filling ahead of time. - 9/11/2010

Source

Author: Martha Holmberg

Source: From Fine Cooking 87, pp. 78A

September 1, 2007

Author Notes

Chipotles are dried smoked jalapeños, and in any form they add an intriguing depth to dishes like these quesadillas.

McCormick makes ground chipotle, and The Spice Hunter sells a crushed chipotle, which would be a fine substitute in this recipe; just add a bit more than you would of the ground. Yields 4 quesadillas.

Gorditas - Carl S/V Querencia

Ingredients

2 cups masa corn flour	¼ cup flour, all-purpose
2 tsp baking powder	½ tsp salt
2 Tbs shortening	1 ½ cups water, warm

Procedure

- 1 To make the gorditas, combine masa, all-purpose flour, baking powder, and salt. Add shortening and water.
- 2 Knead until all ingredients are well blended and you are able to form into a ball. Divide into 14 balls, keep dough covered.
- 3 Using a rolling pin, press or your hands press each ball between plastic wrap into a disk. Each disk should be about a 5 inch diameter and ¼ inch thick.
- 4 Lay gorditas onto preheated 375 degree griddle. Cook each side for 2 to 3 minutes or until lightly brown. While still warm pinch edge to form a 1 inch rim. Gorditas should resemble a small saucer.
- 5 Preheat oven to 150 degrees and layer between paper towels to keep warm.

- 6 FRY - You can also fry the gorditas in a skillet. Heat ¼ cup vegetable oil and fry 2- 3 gorditas at a time for 1 - 2 minutes, turning frequently, until both sides are lightly brown and crisp. Place fried gorditas in oven to keep warm.
- 7 To top gorditas, spoon about 2 - 3 tablespoons of shredded beef, chicken or chorizo, mexican cheese, fresh chopped tomatoes and lettuce or your favorite toppings. Serve warm.

Servings: 1

Green Chile Sauce

Comments

You can make this sauce for the Stacked Chicken Enchiladas a day ahead. It's also delicious napped over grilled chicken, swordfish, and pork, or served cold as a simple table condiment. Yields about 4 cups.

Ingredients

7 to 8 oz	tomatillos (about 5 medium)	1	clove garlic, minced
1	quart homemade or low-salt chicken broth	½ tsp	kosher salt; more to taste
1-¼ to	1-½ lb. fresh Anaheim chiles (6- to 8-inch chiles), roasted, peeled, and seeded, coarsely chopped	¼ tsp	ground white pepper
		2 Tbs	cornstarch, dissolved in 2 Tbs. water
2	tsp minced yellow onion		Your favorite hot sauce (optional)
1	tsp dried oregano (or 2 tsp. chopped fresh oregano)		

Procedure

Put a medium saucepan of water on to boil and remove the papery outer skin from the tomatillos. Boil the tomatillos until soft, 5 to 10 min. Drain and purée in a blender or food processor. Return the tomatillos to the saucepan along with the chicken broth, chopped green chiles, minced onion, oregano, garlic, salt, and pepper. Bring to a boil over medium-high heat and then reduce the heat and simmer for 10 min. Add the cornstarch slurry; stir well. Simmer, stirring occasionally, until the sauce is thickened slightly and reduced to 4 to 4-½ cups, another 5 to 15 min. Adjust the seasonings if needed, including hot sauce if the sauce isn't spicy enough to suit your taste.

Yield: 4 Cups

Reviews

★★★★★ 8/15/2009 This sauce is so delicious, my son and I are canning enough for winter use. This recipe made 2 pints our first canning cycle. We plan to quadruple it for all future batches, or until we have a good supply. In early summer, we planted what we thought was a sweet red pepper. Instead, the plant yields multiple heads of pinky-sized red 'HOT' peppers, which we're calling, 'Cherry Bomb Peppers'. We added these to this recipe for canning. For serving on other foods, we also mixed the sauce with a small amount of quality sour cream and got rave compliments. Yum! - 2/2/2011

Source

Author: Robb Walsh
Source: Fine Cooking 73

Grilled Chicken Tacos Alambres

Ingredients

For the marinated chicken:		1-½ tsp	kosher salt
½ cup	fresh lime juice (from about 2 limes)	1	tsp dried oregano
1	Tbs ancho chile powder	1	tsp freshly ground black pepper
2	cloves garlic, minced (about 2 teaspoons)	1	cup vegetable oil

Grilled Chicken Tacos Alambres

1-¼ lb	boneless, skinless chicken breasts		Juice of 1 lime
	For the filling:		Kosher salt
1	Tbs vegetable oil; more if sautéing the chicken	½	cup grated Oaxaca cheese or freshly grated
3	slices bacon, finely chopped		mozzarella (optional)
1	cup cored, seeded, and finely chopped fresh poblano		For serving:
	chiles (about 2 poblanos) or 2 fresh jalapeños	12 to 16	corn tortillas (5 to 6 inches wide),
	and ½ green bell pepper, cored, seeded, and		Guacamole
	finely chopped		Pico de Gallo
1	cup finely chopped yellow or white onion		Tomatillo Salsa
¼	cup chopped fresh cilantro		

Procedure

- 1 Marinate the chicken:
- 2 In a medium bowl, mix the lime juice, chile powder, garlic, salt, oregano, and pepper; whisk in the oil. Add the chicken, cover, and marinate in the refrigerator for 1 hour but no longer than 1-½ hours.
- 3 Make the filling:
- 4 Prepare a medium-hot fire on a gas or charcoal grill or set a large, heavy skillet over medium-high heat for 1-½ minutes. Remove the chicken from the marinade, shaking off any excess. Grill the chicken (or sear it in the skillet with 1 Tbs. oil), flipping after 4 min., until it's just firm to the touch and cooked through, about 9 min. Let the chicken cool and then chop it into very small pieces.
- 5 Heat a skillet over medium heat, add 1 Tbs. oil and the bacon, and cook, stirring frequently, until the bacon just begins to brown, about 6 min. Turn the heat to medium high, add the chiles and onion, and cook, stirring frequently, until they begin to soften, about 4 min. Add the chopped chicken, cilantro, and lime juice and stir constantly until the chicken is hot. Season with salt to taste. Sprinkle the cheese (if using) over the top, take the pan off the heat, and let the cheese melt.
- 6 Grilled Chicken Tacos Alambres Recipe
- 7 To serve:
- 8 Set the skillet with the filling on a trivet on the table next to the hot tortillas, guacamole, pico de gallo, and tomatillo salsa so each person can assemble his or her own tacos.

Servings: 4

Reviews

★★★★★ butterscotch, 2/17/2010 One of the very best recipes ever published in FC.
Star Star Star Star Star by queenofscrap, 1/31/2010 These are a family favorite. Great weekday meal! -
2/2/2011

Source

Author: James Peyton
Source: Fine Cooking

Lime Chicken with Poblano Sour Cream

Comments

Sour cream and lime juice temper the heat of roasted poblano peppers in this Southwestern chicken dish. Cooking both the poblanos and the chicken under the broiler makes it super fast. Serves 4

Ingredients

4	large poblano chiles	1	Tbs ground coriander
1	large lime	1	tsp ground cumin
½	cup sour cream or Mexican Crema	½	tsp freshly ground black pepper
2	Tbs chopped fresh cilantro, plus a few sprigs for garnish (optional)	8	medium (5- to 6-oz.) bone-in, skin-on chicken thighs, trimmed
2	tsp kosher salt; more to taste	3	Tbs extra-virgin olive oil

Procedure

- 1 Position an oven rack 5 to 6 inches from the broiler element and heat the broiler to high. Line the bottom of a broiler pan with foil and replace the perforated top part of the pan. Broil the poblanos, turning 3 times, until blackened, 12 to 15 min. total. Put the poblanos in a medium bowl, top with a dinner plate, and let stand for 5 min.
- 2 Meanwhile, cut the lime in half. Cut one half into wedges and squeeze the other half to get 2 tsp. juice. Measure the juice into a small bowl and stir in the sour cream or crema and the chopped cilantro.
- 3 Transfer the poblanos to a cutting board to cool a bit, then peel away the burned skin, discard the stems and seeds, and cut into ½-inch dice. Add to the sour cream mixture and stir to combine. Season to taste with salt.
- 4 In a small bowl, combine the 2 tsp. salt with the coriander, cumin, and pepper. Coat the chicken with the oil and season on both sides with the spice mixture. Put the chicken skin-side down on the broiler pan, and broil until well browned, 7 to 10 min. Turn the chicken over with tongs and continue to broil, checking frequently, until the chicken is dark brown and cooked through (an instant-read thermometer should register at least 165°F), 4 to 6 min. more. If the chicken threatens to burn before it's cooked through, move the pan to a lower rack.
- 5 Transfer the chicken to serving plates, spoon the poblano sour cream on the side, and garnish with cilantro sprigs, if using, and the lime wedges for squeezing over the chicken. Serve hot.

Servings: 4

Recipe Tips

Tip: You can make your own Mexican Crema, or you can purchase it in the dairy case or near the tortillas in supermarkets.

Reviews

★★★★★ 2010 Super yummy! Great weeknight recipe. Paired with green rice and corn on the cob. - On Line Review 4/25/2011

★★★★★ 2011 We loved this! I made the full recipe even though just two of us were eating it. We had the leftovers two days later. When we had it the first time, and, again, when we had the leftovers, my husband said, "We should have this again". Needless to say, he loved it. The time consuming part of the recipe is, of course, roasting, then peeling the Poblano peppers. Canned chilies can have a tinny taste so it's absolutely worth roasting, and peeling your own. We had this with a Southwest potato salad, and cabbage slaw. If it had been summer, grilled corn would have been wonderful with this chicken. - On Line Review 4/25/2011

Source

Author: Lori Longbotham

Source: Fine Cooking 84

Margarita-Marinated Grilled Skirt Steak with Tomatillo Salsa

Ingredients

For the steak:	For the salsa:
2 limes	1 Tbs extra-virgin olive oil; more for the grill
⅓ cup tequila	1 lb tomatillos (10 to 15), husked and rinsed
¼ cup canola oil	1 medium yellow bell pepper
2 Tbs chopped fresh cilantro	Kosher salt
1 Tbs Cointreau	½ ripe medium avocado, diced
2 medium cloves garlic, minced	2 Tbs minced red onion
⅛ tsp crushed red pepper flakes	1 Tbs chopped fresh cilantro
2 lb skirt steak	1 jalapeño, seeded and minced
Kosher salt	Freshly ground black pepper

Procedure

- 1 Marinate the steak:
- 2 Finely grate the zest from 1 lime and put it in a 9x13-inch baking dish. Finely grate 1 tsp. zest from the second lime and set aside for the salsa. Juice the limes. Add ¼ cup juice to the zest in the baking dish and mix 1 tsp. juice into the zest for

the salsa.

- 3 To the baking dish, add the tequila, oil, cilantro, Cointreau, garlic, and pepper flakes; whisk to combine. Season the steak all over with ½ tsp. salt. Add it to the marinade and turn to coat. Cover with plastic wrap and refrigerate for 2 hours, turning the steak after 1 hour.
- 4 Make the salsa:
- 5 Prepare a medium gas or charcoal grill fire. Scrub the grill grate with a wire brush and then wipe clean with a paper towel dipped in oil.
- 6 Rub the tomatillos and yellow pepper all over with the 1 Tbs. oil and season with ½ tsp. salt. Grill the tomatillos, turning occasionally, until they have good grill marks and are starting to collapse, about 6 minutes. Grill the pepper, turning occasionally, until charred all over, 8 to 10 minutes. Transfer the tomatillos to a plate and let cool. Put the pepper in a small bowl and cover with plastic wrap. Let sit until cool enough to handle.
- 7 Roughly chop the tomatillos and put them in a medium bowl. Peel the skin from the pepper, remove the seeds, and cut into small dice. Add the pepper to the tomatillos along with the avocado, onion, cilantro, jalapeño, and the reserved lime zest and juice. Season to taste with salt and pepper.
- 8 Grill the steak:
- 9 Remove the steak from the marinade and pat it dry. Clean and oil the grill grates again. Grill the steak, covered, over medium heat until brown grill marks form on one side, about 5 minutes. Flip and cook until medium rare (130°F on an instant-read thermometer), 4 to 5 minutes more. Transfer to a cutting board and let rest for 5 minutes. Cut each steak crosswise into 2 or 3 pieces, and then thinly slice across the grain. Serve with the salsa on the side.

Servings: 6

Recipe Tips

Make Ahead Tips

The salsa may be prepared up to 2 hours ahead.

Serving Suggestions

Serve with a Black Bean and Corn Salad and a Fresh Cherry Margarita to drink

Reviews

★★★★★ Just tried it tonight and it's a keeper. I threw a little diced roasted green chilies in the salsa because I had them around, but it didn't need anything. Most can be done ahead so it's a great meal for entertaining. Thanks again Fine Cooking! - 8/20/2009

★★★★★ Outstanding recipe - gets better the second day! - 7/16/2010

★★★★★ The tomatillo salsa in this recipe is definitely the best salsa I've ever made at home--very refreshing. By contrast, the elaborate marinade didn't add much flavor to the skirt steak. In the future, I'll be making a double batch of the salsa and just giving the meat a simple salt cure before grilling. I'll also be using sirloin instead of skirt steak. - 8/20/2010

Source

Author: Melissa Pellegrino

Source: From Fine Cooking 100, pp. 16

July 9, 2009

Author Notes

Grilling the tomatillos in this salsa mellows their sharp, tanginess, making them a perfect foil for the big, beefy flavor of the grilled steak

Mexican Sliced Spiced Pork Soft Tacos with Texas Oven Fries

Comments

Rachael Ray, 2007

Ingredients

4 large russet potatoes, scrubbed and dried

4 Tbs extra-virgin olive oil, divided

	salt and pepper	1	jalapeno pepper, seeded and chopped
1 Tbs	chipotle chili powder	12	tomatillos, peeled and chopped
½ cup	pumpkin seeds	1	lime, zested and juiced
1 Tbs	ground cumin	3 Tbs	finely chopped cilantro leaves
1 Tbs	ground coriander	¼	red cabbage, shredded
2	pork tenderloins, trimmed	1 small	red onion, quartered and thinly sliced
1	onion, chopped	12	soft flour tortillas - 6 inch
2	cloves garlic, grated or chopped		

Procedure

- 1 Heat oven to 500 degrees F. Heat grill pan to high.
- 2 Cut potatoes into Texas fries, 10 per potato. Coat in extra-virgin olive oil, about 2 to 3 tablespoons, then season with chipotle powder, salt and pepper and roast 25 minutes, turning once.
- 3 Toast pumpkin seeds in a small skillet 2 minutes then grind in food processor or spice mill or a coffee bean grinder. Mix the ground pumpkin seeds with cumin and coriander. Season the tenderloin with salt and pepper and rub with the spices. Rub the grill pan with extra-virgin olive oil and grill pork tenderloins 20 minutes.
- 4 Heat a skillet over medium-high heat with a tablespoon extra-virgin olive oil, a turn of the pan. Add the chopped onion, garlic, jalapeno and cook a few minutes while you chop tomatillos. Add the tomatillos, season with salt and pepper and cook 7 to 8 minutes. Stir in lime zest and juice and cilantro and remove from heat.
- 5 While salsa is cooking, toss the cabbage with sliced onion.
- 6 Wrap the tortillas in damp clean towel and warm in microwave 2 minutes or put in the oven after you remove potatoes for 1 to 2 minutes.
- 7 Thinly slice pork and serve ½ tenderloin per person. Wrap pork slices in soft tacos with salsa and some shredded cabbage and red onions. Serve with Texas chipotle fries.

Servings: 6

Mexican-Style Pasta With Tomato Sauce and Chorizo

Comments

Called pasta seca or sopa seca (dry pasta or dry soup), this is a regular way to eat pasta in Mexico. It is homey and full of flavor. Here, the pasta is quickly fried, then cooked in broth until thoroughly done. The broth thickens and is seasoned by the chorizo.

Use your favorite Mexican chorizo. Good chorizo can be found at the Panamerican Grocery in Columbia Heights (202-545-0290). Or look for Logan's brand fresh, uncooked chorizo in the meat department at large grocery stores or in Latino markets. If you prefer a less spicy sausage, substitute Salvadoran chorizo.

Ingredients

1 ½ lbs	(6 to 8) ripe Roma tomatoes	2	cups low-sodium chicken broth
1	medium clove garlic	2	bay leaves
3 to 4 cups	water	1 to 2 Tbs	sauce from canned chipotle chili peppers en adobo, plus up to 1 whole canned chipotle chili for more heat (optional)
½	medium white onion, coarsely chopped (1/2 cup)	6 oz	queso fresco, fresh cheese, farmer's cheese or a mild feta cheese, crumbled, for garnish
¾ tsp	kosher or sea salt		Flesh of 1 ripe avocado, cut into slices, for garnish
¼ tsp	freshly ground black pepper		
8 oz	fresh, uncooked Mexican chorizo (casings removed), coarsely chopped (see headnote)		
1 Tbs	safflower or corn oil		
8 oz	dried spaghetti or fettuccine, broken into smaller pieces		

Procedure

- 1 Combine the tomatoes and garlic in a medium saucepan. Add water just to cover (the tomatoes will float) and bring to a boil over medium-high heat, then reduce the heat to medium and cook for about 10 minutes, until the tomatoes look mushy and the skins have started to come off. Transfer the tomatoes (and skins), ½ cup of the cooking liquid and the cooked garlic clove to a blender along with the onion, salt and pepper. Remove the center knob of the lid and place a dish towel over the opening (this will allow steam to escape); puree until smooth. Discard the remaining cooking liquid.
- 2 Cook the chorizo in a large, deep skillet over medium-high heat for 5 to 6 minutes, until it has browned and crisped; use a wooden spoon or spatula to break it into smaller pieces as it cooks. Use a slotted spoon to transfer the cooked chorizo to a bowl.
- 3 Add the oil to the same skillet used to cook the chorizo, still over medium-high heat. Add the spaghetti or fettuccine pieces and cook for a few minutes, stirring often, until the pasta changes color and starts to brown. Do not let it burn.
- 4 Transfer the puree from the blender to the skillet and stir to incorporate. Cook for about 5 minutes, stirring often, until the sauce thickens; the color may darken, and that's okay. Add the chicken broth, bay leaves and the adobo sauce, plus up to a whole chili pepper, if desired, to taste. Mix well, then cook uncovered for 10 to 12 minutes, stirring often to keep the pasta from sticking, until the pasta is cooked through and the tomato sauce has thickened considerably. Discard the bay leaves.
- 5 Add the chorizo and stir to incorporate. Divide among individual plates; serve hot, topped with crumbled cheese and avocado slices.

Servings: 2

Source

Source: From Patricia Jinich, cooking teacher and chef at the Mexican Cultural Institute in Washington.

Mushroom and Fontina Quesadillas

Ingredients

- | | |
|---|--|
| 1 Tbs extra-virgin olive oil | Kosher salt and freshly cracked black pepper |
| 8 oz white button or cremini mushrooms, coarsely chopped (about 2-½ cups) | 2 Tbs salted butter, at room temperature |
| 2 small cloves garlic, minced | 4 9- or 10-inch flour tortillas (burrito size) |
| 1-½ Tbs fresh thyme leaves, finely chopped | 8 oz Fontina, coarsely grated (about 2 cups) |

Procedure

- 1 Position a rack in the center of the oven; heat the oven to 200°F.
- 2 In a 10- or 12-inch nonstick skillet, heat the oil over medium high until hot. Add the mushrooms and cook, stirring occasionally, until they release most of their juices and are slightly browned, 5 to 7 min. Add the garlic, thyme, ½ tsp. kosher salt, and ¼ tsp. pepper. Taste and adjust the seasoning as needed. Transfer the mushrooms to a medium bowl.
- 3 Spread the butter on one side of each tortilla and set the tortillas on a work surface, buttered side down. Distribute the Fontina among the tortillas, covering only half of each and leaving a 1-inch margin at the edge. Distribute the mushrooms on top of the cheese. Fold the tortillas in half to enclose the filling, creating a half-moon.
- 4 Wipe out the skillet with a paper towel. Over medium heat, cook two of the quesadillas, covered, until golden brown, about 4 min. Uncover and flip the quesadillas. Cook until the second side is golden brown and the cheese has melted completely, about 2 min. Transfer the quesadillas to the oven to keep warm and repeat with the remaining two quesadillas. (You can hold the cooked quesadillas in the warm oven for up to 30 min.) Cut the quesadillas in half (or smaller wedges if serving as an hors d'oeuvre) and serve.

Yield: Serves four as a main course; eight to twelve as a

Degree of Difficulty: Easy

Reviews

★★★★★ Roxyanne, 9/6/2008 I purchased Fine Cooking Magazine #79 and have used this recipe on 3 occasions. Everyone loves it and I've had many requests to share the recipe. The Fontina & Mushroom Quesadillas are

★★★★★ easy to prepare and the Fontina cheese is flavorful and creamy. I chopped and prepared the mushrooms the evening before my parties and grated the cheese. I did assemble the Quesadillas a couple of hours prior to my guests arrival, as the recipe suggests. I used a pizza cutter to divide them and served them with Salsa Fresca. I recommend this tasty and easy recipe to all! - 9/11/2010

Source

Source: From Fine Cooking 79, pp. 62
July 1, 2006

Pico de Gallo

Ingredients

¼ cup coarsely chopped white onion	1-½ ripe medium tomatoes, finely chopped
¼ cup coarsely chopped fresh cilantro	Kosher salt and freshly ground black pepper
3 fresh serrano or jalapeño chiles, cored, seeded, and coarsely chopped	

Procedure

Put the onion, cilantro, and chiles in a food processor and pulse until very finely chopped. Transfer to a bowl and stir in the tomatoes. Season with about ½ teaspoon salt and ¼ teaspoon pepper. Serve with the taco recipe of your choice.

Yield: 1.5 Cups

Source

Author: James Peyton
Source: Fine Cooking

Poblano Stuffed with Chorizo, Shrimp and Rice

Ingredients

* 1 tablespoon oil	* 1 cup low-sodium chicken stock
* ½ pound Mexican-style chorizo	* ½ cup white wine
* ½ red bell pepper, diced	* ½ cup water
* ½ green bell pepper, diced	* 4 large, fresh poblano chiles
* 1 jalapeno, minced	* 1 pound shrimp, shelled, cut into ½-inch pieces
* 1 red onion, diced	* ¾ cup Cheddar, shredded
* 2 tablespoons garlic, minced	* ¾ cup Jack cheese, shredded
* 1 cup short-grain rice	

Procedure

- 1 In a medium saucepan, heat oil and chorizo, cook for 3 minutes. Add peppers, jalapeno, onions and garlic. Cook until translucent, then add rice and cook until all the grains of the rice are coated with oil. Add all liquids and stir over high heat for 3 minutes, cover and reduce heat to low. Check rice for doneness after 20 minutes.
- 2 Preheat oven to 400 degrees F.
- 3 Place poblano chiles on baking sheet and bake for 15 minutes. Remove from oven and let cool. Once cool, cut top ¼ of chile off and remove ribs and seeds.
- 4 When rice is finished cooking, fluff with fork and stir in shrimp. Stuff chiles with ⅓ of the rice mixture. Place all the chiles on baking sheet and place into oven for 10 minutes. Remove from oven, mix cheeses together and cover pepper with cheese. Broil for 3 minutes to melt and brown the cheese.

Yield: 6 stuffed peppers

Degree of Difficulty: Moderately difficult

Oven Temperature: 400°F

Cooking Time: 45 minutes

Total Time: 1 hour

Reviews

★★★★★ To die for. Cant find chirozo in Fl panhandle but andouille works extremely well. Also dice the ¼ of the poblano that is cut out and add to mixture. Real Tex-Mex stuff. - on line review 4/25/2011

★★★★★ Mexican hubby watched me making this, shaking his head.. "Chorizo.. and shrimp?? I don't know.." We live in a small town in Montana, couldn't find fresh poblanos anywhere, so I thought, what the heck, he wouldn't eat the pepper anyway, I'll just substitute roasted red peppers.. and know what? HE LOVED IT, went back for seconds and announced, "THAT is a KEEPER!" Other than the poblano, I followed the recipe to a T. Thanx, Guy! - on line review 4/25/2011

Source

Author: Guy Fieri

Source: Guy's Big Bite Episode: Chase the Worm

Web Page: <http://www.foodnetwork.com/recipes/guy-fieri/poblano-stuffed-with-chorizo-shrimp-and-rice-recipe/index.html>

Poblanos Stuffed with Cheddar and Chicken

Ingredients

4	large poblano chiles	1	Tbs olive oil
2	medium tomatoes, chopped	2	cups shredded cooked chicken, preferably dark meat
½	medium white onion, chopped	1-½	cups cooked brown or white rice
1	large clove garlic, chopped	2	cups grated sharp or extra-sharp white Cheddar (about 7 oz.)
1	tsp dried oregano, crumbled	¼	cup chopped fresh cilantro (including some tender stems)
1	tsp ground cumin	1	Tbs lime juice
	Generous pinch ground cinnamon		
	Kosher salt		

Procedure

- 1 Position an oven rack about 4 inches from the broiler and heat the broiler on high. Line a large rimmed baking sheet with foil.
- 2 Slit the chiles from stem to tip and set on the baking sheet. Broil, turning every few minutes, until blackened all over, 5 to 8 minutes. Let cool slightly, peel off the skins, and cut out the seed cores, leaving the stems on. Turn the chiles inside out, flick out any remaining seeds, and turn right side out. Return the poblanos to the baking sheet.
- 3 Purée the tomatoes, onion, garlic, oregano, cumin, cinnamon, and ½ tsp. salt in a food processor. Heat the oil in a 12-inch skillet over medium heat. Add the purée and cook, stirring frequently, until the liquid has evaporated and the mixture looks thick and pulpy, 8 to 11 minutes. Remove the pan from the heat. Stir in the chicken and rice, and then 1 cup of the cheese, the cilantro, and the lime juice. Season to taste with salt. Divide the filling among the peppers, wrapping the sides of the peppers up and around the filling, some of which will still be exposed.
- 4 Broil the peppers until the cheese is melting and the top is beginning to brown, about 4 minutes. Top with the remaining 1 cup cheese and broil until the cheese is completely melted, about 2 minutes.

Servings: 4

Recipe Tips

Using leftover cooked chicken and rice speeds up the already quick prep.

My Notes: These were time consuming to make but well worth it. I did make them in stages so then I heated them back up in the oven. I followed advice from other reviewers and doubled the sauce. I used (2) 15 oz cans of Muir Glenn fire roasted

tomatoes. The sauce took longer to reduce but was delicious. I used some of the extra sauce to put on top of the rice mixture and served some on the side. I covered the baking dish with aluminum foil and baked 350 for 30 minutes or until hot. Removed the foil and browned the cheese under the broiler for just a minute. Will make again.

Reviews

- ★★★★★ 2009 - When I first saw the recipe I knew I had to make it and was it ever delicious. We had our son and his family to dinner and everyone raved. It was easy to make and didn't take much time to assemble, the longest time was doing the peppers but then I just held them over the gas burner and that worked better for me then the broiler. Thank you for a great keeper recipe - On Line Review 2/15/2011
- ★★★★★ 2009 - I really like this recipe but have adjusted it since the first time I made it. I use half of the rice called for and add about a cup of black beans and some corn. For the sauce I use 1 28 oz can of the fire roasted tomatoes instead of the fresh tomatoes. I also increase the spice amounts. I like the extra sauce. Also instead of broiling at the end I cook for 15-20 minutes in a 425 degree oven. This warms everything back up and makes the cheese nice and melty. The avocado tomatillo salsa on this site is great on top. - On Line Review 2/15/2011
- ★★★★★ This recipe was so good! Taking a cue from some earlier reviewer(s), I doubled the sauce and I was glad that I did. I topped the peppers with salsa verde and avocado before serving. I didn't think I was going to like the cinnamon, but it really added a nice flavor. I did add a bit of cayenne to the sauce too just because I felt it needed heat. Preparing the chiles was time consuming, but worth it. Next time I'll prepare my chicken thighs the night before to save time. - On Line Review 2/15/2011

Source

Author: Allison Ehri Kreidler
Source: Fine Cooking 97

Potato, Scallion and Chorizo Crispy Tacos

Comments

These tacos can be fried in oil in the traditional fashion or given a low-fat makeover: toasted in an oil-free skillet.

Use your favorite Mexican chorizo. Good chorizo can be found at the Panamerican Grocery in Columbia Heights (202-545-0290). Or look for Logan's brand fresh, uncooked chorizo in the meat department at some grocery stores or in Latino markets. If you prefer a less spicy sausage, substitute Salvadoran chorizo. For tortillas, Patricia Jinich prefers Casa Blanca and Mission brands; if you can't find those, try to find another non-refrigerated brand.

Serve with a green tomatillo salsa.

Ingredients

- | | |
|---|---|
| 1 lb red bliss potatoes, peeled and cut into 1-inch pieces | 1 tsp kosher or sea salt, or more to taste |
| 8 oz fresh, uncooked Mexican chorizo sausage (casings removed), coarsely chopped (see headnote) | 10 to 12 six-inch corn tortillas (see headnote) |
| 8 scallions, white and light-green parts, cut crosswise into thin slices (1/2 cup) | Safflower oil, for frying |

Procedure

- 1 Bring a medium pot of water to a boil over high heat. Add the potato pieces; once the water returns to a boil, cook for 10 to 12 minutes or until the potatoes are tender. Drain.
- 2 Place the chorizo in a large skillet over medium-high heat. As it cooks, use a wooden spoon or spatula to crumble it into smaller pieces. Once it begins to brown and crisp, in 5 to 6 minutes, add the scallions and stir to combine; cook for about 1 minute or until the scallions begin to soften.

- 3 Add the cooked potatoes and salt, mashing them into the chorizo mixture with a potato masher or a similar tool, for about 1 minute until well combined. Remove from the heat. Taste, and add salt as needed.
- 4 Heat a dry medium skillet over medium heat. Warm the tortillas in the skillet one at a time for 15 to 30 seconds on each side, to soften them for rolling.
- 5 Place a few tablespoons of the potato filling on each tortilla, then roll the tortillas into tube shapes. (You may insert a wooden toothpick through the seams of the tacos to help them retain their shape as they cook.) Place the completed tacos on a platter or tray with the seam sides facing down as you work. When they have all been rolled, finish the tacos by either frying or toasting them.
- 6 To fry the tacos: Pour the oil into a large skillet to a depth of about 1 inch; heat over medium-high heat. Line a plate with a few layers of paper towels.
- 7 Once the oil is hot, after about 4 to 6 minutes, fry the tacos in batches, placing them in the skillet seam sides up, without crowding them. Cook for about 2 to 3 minutes, until the bottom and sides have crisped and turned golden. Use tongs to carefully turn over the tacos; cook for 1 minute or until evenly browned, then transfer them to the paper-towel-lined plate. Continue until all of the tacos have been fried.
- 8 To toast the tacos: Heat a large, dry skillet over medium-low heat. Working in batches, place the tacos in the skillet with the seam sides down. Cook for 6 to 8 minutes or until the tacos are browned and crisped, then use tongs to turn them over and cook for 6 to 8 minutes, until evenly browned.
- 9 Remove all toothpicks; serve warm.

Yield: 10 Tacos

Source

Source: From Patricia Jinich, cooking teacher and chef at the Mexican Cultural Institute in Washington.

Salsa Verde with Avocado and Queso Fresco

Comments

This salsa may be used to spoon on top of thousands of things; including tacos, quesadillas, eggs in the morning, or grilled meats

Ingredients

1 lb	tomatillos, husks removed and rinsed	1 ½ tsp	kosher or sea salt, or to taste
1	garlic clove	½ lb	queso fresco diced, or can use farmer's cheese or mild feta instead
1	or 2 chiles serranos (can adjust for desired spiciness level)	1	ripe avocado, halved, pitted and sliced or cut into chunks
½ cup	cilantro leaves		Warm corn tortillas or tortilla chips
2 Tbs	white onion, roughly chopped		

Procedure

- 1 Place tomatillos in a sauce pan and cover with water. Bring to a simmer and cook until the tomatillos are soft and mushy, but not coming apart, about 10 minutes.
- 2 Place the tomatillos, garlic, chiles serranos (add one by one to taste for spiciness desired and adjust the heat as you go), cilantro, onion and salt in the blender. Blend until smooth. You may also mash it all up in a molcajete.
- 3 Serve in a bowl or molcajete, along with the queso fresco and avocado slices. Offer warm corn tortillas or tortilla chips on the side.

Yield: 2 Cups

Source

Source: Pati's Mexican Table

Web Page: <http://patismexicantable.com/2011/04/salsa-verde-with-avocado-and-cheese.html>

Smoky Black Bean & Cheddar Burrito with Baby Spinach

Comments

Chipotle chiles in adobo lend a nice smoky overtone to this meatless meal, while toasted pepitas folded into the filling give it an unexpected crunch. Serves four.

Ingredients

4	burrito-size (9- to 10-inch) flour tortillas	1	tsp	seeded and minced chipotle plus 1 tsp. adobo sauce (from a can of chipotles en adobo)
15	grape tomatoes, quartered lengthwise (from 1 pint)	¾	tsp	ground cumin
2	Tbs fresh lime juice; more as needed	1		19-oz. can black beans, drained and rinsed
¼	cup chopped fresh cilantro	½	cup	grated sharp Cheddar
	Kosher salt	1-½	oz	baby spinach (about 1-½ cups)
2	Tbs extra-virgin olive oil	¼ to ½	cup	sour cream (optional)
¼	cup raw pepitas (optional)			

Procedure

- 1 Heat the oven to 250°F. Wrap the tortillas in aluminum foil and warm in the oven.
- 2 Meanwhile, in a small bowl toss the tomatoes with 1 Tbs. of the lime juice, about 1-½ Tbs. of the cilantro, and a generous pinch of salt. Set aside.
- 3 If using the pepitas, heat 1 Tbs. of the olive oil and the pepitas in a 12-inch skillet over medium heat. Cook, stirring frequently, until they are puffed and some are golden brown, 1 to 2 minutes. Using a slotted spoon, transfer the pepitas to a plate lined with a paper towel. Sprinkle with a generous pinch of salt and toss.
- 4 Return the pan to medium heat. Add the remaining 1 Tbs. olive oil. (Or if not using pepitas, heat the 2 Tbs. oil over medium heat.) Add the chipotle, adobo sauce, and cumin. Stir to blend into the oil, and then add the beans and 2 Tbs. water to the pan, stirring to blend. Simmer until warmed through, about 2 minutes. Reduce heat to low. Mash about half of the beans with a fork. Stir in the cheddar and the remaining 2-½ Tbs. cilantro and 1 Tbs. lime juice. Season to taste with salt. If the beans seem too thick, add a tablespoon or two of water to thin to a soft, spreadable consistency.
- 5 Working with one tortilla at a time, spread about ¼ of the beans along the bottom third of a tortilla. Top with ¼ of the spinach, and sprinkle with about ¼ of the tomatoes and pepitas (if using). If you like, add a little lime juice and sour cream on top. Fold the bottom edge over the filling, fold in the sides, and roll up the burrito.

Servings: 4

Oven Temperature: 250°F

Reviews

- ★★★★★ JoanT, 2/26/2009 This is a winner! Don't skip the pepitas, the crunch and toasty flavor add great flavor and texture. We sometimes will include shredded chicken for the meat lovers in our home. - 9/11/2010
- ★★★★★ mmarston, 10/21/2009 I make all kinds of Mexican food regularly. This is a great meatless dish! - 9/11/2010
- ★★★★★ Macaroni, 3/7/2010 I served this for some friends and it was a hit. Healthy and delicious! - 9/11/2010

Source

Author: Maryellen Driscoll

Soft Taco Filling: Creamy Chicken and Greens with Roasted Poblano

Ingredients

2	fresh poblano chiles		Salt
3	Tbs olive or vegetable oil, plus a little more if needed	1	medium white onion, sliced ¼-inch thick
3	medium (about 1 ¼ pounds) boneless, skinless chicken breast halves	3	garlic cloves, peeled and finely chopped

- | | |
|---|--|
| 5 cups (lightly packed) coarsely chopped, stemmed greens (about 1-inch pieces is good)—you'll need about 6 ounces spinach, 4 ½ ounces Swiss chard, 3 ounces wild lamb's quarters (quelites) | A little fresh thyme, if you have it |
| 1 cup chicken broth | 1 cup Mexican crema, crème fraîche or heavy (whipping) cream |

Procedure

- 1 Roast the chiles. Roast the poblanos directly over an open flame or 4 inches below a broiler, turning regularly until blistered and blackened all over, about 5 minutes for a flame, about 10 minutes for the broiler. Cover with a kitchen towel and cool until handleable. Rub off the blackened skin, then pull out the stem and seed pod. Briefly rinse to remove any stray seeds or bits of skin. Slice ¼-inch thick.
- 2 Brown the chicken. In a large skillet, heat the oil over medium-high. Generously sprinkle the chicken breasts with salt on both sides and lay them into the pan in a single layer. When browned underneath, about 4 minutes, flip them over and reduce the heat to medium. Cook on the other side until browned and medium-rare (a little slit in the thickest part will reveal a rosy interior), 5 or 6 minutes more. Transfer to a plate.
- 3 Finish the dish. To the skillet (still over medium heat), add the onion. If there isn't enough oil to lightly coat the onion, add a little more. Cook, stirring regularly, until richly browned and sweet, 8 or 9 minutes.
- 4 Meanwhile, cut the chicken into ½-inch cubes. Add the garlic to the skillet and cook 1 minute, then add the greens, broth and thyme (if you have it). Raise the temperature to medium high. Cook until the liquid is nearly gone and the greens are almost tender, about 5 minutes. Add the cream and cook until it is noticeably thicker (it'll be a rich glaze) and the greens are fully tender, about 5 minutes more.
- 5 Taste and season the mixture in the skillet with salt, usually ¼ teaspoon. Stir in the chicken, let heat through for a minute to two, scoop into a serving bowl, and enjoy without hesitation.

Yield: 4 cups

Recipe Tips

Makes 4 cups, serving 8 to 10 as a soft taco filling or tapa

Source

Author: Rick Bayless

Source: Mexico - One Plate at a Time

Stacked Green Chile & Grilled Chicken Enchiladas

Comments

Green chiles and chicken is a favorite combination in West Texas and New Mexico, where these stacked enchiladas are more common than the rolled kind. The chicken can also be cooked under the broiler or on a grill pan, and you can make the sauce ahead.

Ingredients

- | | |
|---|--|
| 2 boneless, skinless chicken breast halves | Green Chile Sauce, heated (See separate recipe) |
| 3 Tbs olive oil; more as needed | 6 oz grated Monterey Jack cheese (2 lightly packed cups) |
| Kosher salt and freshly ground black pepper | Chopped fresh cilantro for garnish (optional) |
| 12 small (5-½- to 6-inch) corn tortillas | |

Procedure

- 1 Heat a gas grill to medium high or build a medium-hot charcoal fire. Coat the chicken with olive oil and season generously with salt and pepper. Grill the chicken breasts until just cooked through, 4 to 5 min. per side. When cool enough to handle, slice into thin strips. Heat the oven to 450°F.
- 2 In a small skillet, heat the 3 tablespoons oil over medium-high heat until very hot (dip the edge of a tortilla in to check; it should sizzle straight away). Using tongs, set a tortilla in the hot oil and cook until soft and lightly brown on each side, 15 to 20 seconds per side. Transfer to paper towels to cool and drain. If the pan gets dry, add another tablespoon of oil.
- 3 In a baking dish large enough to accommodate four separate stacks of tortillas (a 10x15-inch Pyrex dish is good), ladle a

thin layer of sauce. Lay four tortillas in the dish and ladle about ½ cup of sauce over them. Divide half the chicken among the first layer of tortillas and top with another ½ cup of sauce and a third of the cheese. Stack on another four tortillas, and top with the rest of the chicken, then more sauce and another third of the cheese. Finish with a third tortilla layer, and top with the remaining sauce and cheese. Bake until the sauce has thickened somewhat, about 20 min. The edges of the top tortilla in each stack will turn golden, but if they look like they're drying out too much or burning, occasionally spoon some sauce over them. Let rest for 5 to 10 min. before serving. To serve, transfer each stack with a spatula to a dinner plate. Spoon any sauce left in the baking dish over the stacks and sprinkle with chopped cilantro if you like.

Servings: 4

Recipe Tips

Tip: Variation: Use small gratin dishes to make individual servings

Reviews

★★★★★ 3/11/2009 Excellent recipe. Very good flavors. Good recipe to use with left over chicken breasts. We thought making the sauce was too much effort though, so now we buy the Old El Paso Green Chile Sauce in the can. Tastes just as good. - 2/2/2011

★★★★★ 5/13/2009 Excellent - sauce is worth making and can be made ahead - 2/2/2011

★★★★★ 8/4/2009 RE: green chile sauce... I didn't have Anaheim peppers on hand and roasted 3 jalapeno's w/1 & ½ lbs. banana peppers on the grill instead. Before roasting the peppers, I dropped them in a plastic zip lock bag w/x-tra virgin olive oil and kosher salt and rubbed the peppers for about 5 minutes. Zippy, but delicious! The green sauce became creamy while baking the enchiladas and oozed out around the edges. Toward the end of the baking, I let the (homemade corn) tortilla shells become slightly crispy on the edges which provided a nice contrast while eating. My husband and son loved this dish. Served it with homemade refried beans, moist jasmine rice, garden fresh salad greens w/tomatoes and radish. What a treat for the palate!!! This recipe is going into my personal cookbook album for sure. PS-I found the enchiladas only needed about 15 minutes to bake! - 2/2/2011

Source

Author: Robb Walsh

Source: Fine Cooking

Tacos with Chicken Taco Filling Recipe courtesy Michael Chiarello

Ingredients

For the chicken:		2 Tbs	dried oregano
½ cup	extra-virgin olive oil	4 cups	chicken stock or water, (4 to 5)
10	garlic cloves, minced	For the Tacos:	
5	yellow onions minced	2	red onions, thinly sliced
4 lbs	boneless, skinless chicken breast, diced into ½-inch chunks	1 head	iceberg lettuce, sliced thin
	salt and freshly ground black pepper	12	radishes, sliced thin
¼ cup	all-purpose flour	6 small	tomatoes, diced
2	serrano chiles, sliced thin	1 pint	sour cream
2 Tbs	sweet paprika	2 bunches	cilantro leaves, roughly chopped
2 Tbs	smoked paprika	1 can	pinto or black beans (15 oz), drained and rinsed
2 Tbs	cumin seeds, toasted	2 packages	corn or flour tortillas

Procedure

- 1 Heat a large saute pan over medium heat and pour in enough olive oil to coat the bottom of the pan. Add the garlic and onions and cook until soft and nicely caramelized, about 10 to 12 minutes. In the meantime, season the chicken with salt and pepper. Sprinkle the flour over the chicken and toss to coat. Heat another large saute pan over medium-high heat and add 3 tablespoons of olive oil. Cook the chicken until it is lightly browned, about 6 to 8 minutes.

- 2 Once the onion mixture is caramelized and softened, add the serranos, paprikas, cumin, and oregano. When the chicken is done, transfer it to the pan with the onions. Pour in the broth or water and bring to a boil. Reduce the heat and simmer until the sauce is thick and delicious, approximately 20 minutes. Adjust seasoning with salt and pepper.
- 3 To serve the tacos: Put the toppings and chicken filling in bowls and allow guests to build their own tacos.
- 4 Serve with - Grilled Corn Salsa and Marinated Avocado Recipes

Servings: 6

Other

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Mac and Cheese Baked - My Favorite

Comments

I have adapted this recipe from a Barefoot Contessa and Cook's Illustrated recipes. This is my favorite recipe and I love mac & cheese.

Ingredients

1 pound	elbow macaroni or cavatappi	1 ½ teaspoon	powdered mustard
5 cups	whole milk (4.5 to 5 cups)	¼ teaspoon	cayenne
8 tablespoons	unsalted butter (1 stick), divided (2T for top, 6T sauce)	¼ teaspoon	nutmeg, grated
½ cup	all-purpose flour		table salt
2 cups	gruyere cheese, grated (6-8 oz)	2 cups	fresh white bread crumbs (crust removed)
4 cups	extra-sharp cheddar cheese, grated (16 oz)		My favroite is ciabatta Don't used canned bread crumbs!
¼ teaspoon	white pepper (optional)		

Procedure

- 1 Preheat the oven to 375 degrees.
- 2 Bring a large pot of water to boil. Salt water well, 2T for 4 quarts of water. Add the macaroni and cook according to directions on the package. Drain well and set aside. If making ahead rinse with cold water to stop the cooking of the pasta.
- 3 Heat the milk in a small saucepan, but don't boil it. In another 4 quart saucepan melt the 6T of butter over low heat. Once the butter is melted add the flour, mustard and cayenne and cook over low heat for 2 minutes, stirring with a whisk. While whisking gradually stir in the hot milk and whisk till smooth. Raise heat to medium and cook for a few minutes until thickened and smooth. Should have the consistency of heavy cream and may take up to 5 minutes. Off the heat, add the gruyere, cheddar, 2 teaspoons of table salt, white pepper (if using) and nutmeg. Add the cooked macaroni and stir well. Pour into a 3 quart baking dish.
- 4 Melt the remaining 2T of butter and combine it with the bread crumbs. If bread crumbs look to dry add another Tablespoon of melted butter. Sprinkle them on top of the baking dish right before baking. Bake 30-40 minutes, or until the sauce is bubbly and the macaroni is browned on top. If getting to brown on top cover with aluminum foil and continue baking till bubbly.

Servings: 8

Degree of Difficulty: Easy

Oven Temperature: 375°F

Preparation Time: 20 minutes

Cooking Time: 40 minutes

Recipe Tips

Cook's Illustrated May/June 2004 magazine - It's crucial to cook the the pasta until tender - just past the "al-dente" stage. In fact over cooking is better then under cooking the pasta.

I have made this ahead and put in the refrig till ready to cook. I did warm to room temperature when I made a 1.5 recipes and added the bread crumbs right before going in the oven. Had extra and it sat in refrig overnight and was just as delicious the next day. Baked 40-50 minutes and held at 200 degrees to coordinate with the rest of dinner. When I made 1.5 recipes I used 7.5 cups of milk and still only ¼ t nutmeg.

If you don't have fresh breadcrumbs available use panko. Canned breadcrumbs are to fine and turn out awful, My choice for cheddar is Cabot's Seriously Sharp in plaid wrapper as I think it has the best flavor. I also buy the Gruyere at BJ's/Costco shred up the block and freeze what I don't use for next time.

Reviews



This is one of my most requested dishes. If I am on the boat I use panko as usually don't have fresh decent breadcrumbs. I make ½ recipe and bake in 8x8 pyrex dish. - Sue 10/24/2010

Macaroni and Cheese - America's Test Kitchen 2003 (Very Good)

Comments

A Rich creamy casserole with plenty of cheese flavor, properly cooked noodles, and a flawlessly smooth sauce.

Ingredients

2 large eggs	½ lb elbow macaroni
1 can evaporated milk (12oz)	4 Tbs unsalted butter
¼ tsp hot red pepper sauce	12 oz sharp cheddar, american or monterey jack cheese, grated
2 tsp salt	
¼ tsp ground black pepper	1 cup toasted breadcrumbs with butter or olive oil (See Chicken - Crispy Cheddar crusted recipe)
1 tsp dry mustard, dissolved in 1t of water	

Procedure

- 1 Mix eggs, 1 cup evaporated milk, pepper sauce, ½ t salt, pepper, and dry mustard mixture in a small bowl; set aside.
- 2 Meanwhile, bring 2 quarts water to a boil in a large heavy bottomed saucepan or Dutch oven. Add the remaining 1 ½ t salt and the macaroni; cook until almost tender to the bite. Drain and return to the pan over low heat. Add the 4T butter; toss to melt.
- 3 Pour the egg mixture over the buttered noodles along with ¾ of the cheese; stir until thoroughly combined and the cheese starts to melt.
- 4 Gradually add the remaining milk and cheese, stirring constantly, until the mixture is Hot and creamy, about 5 - 7 minutes.
- 5 Pour into 9" square heatproof baking dish. Put the toasted buttered breadcrumbs evenly on top. Broil until the crumbs turn deep brown, 1 to 2 minutes. Let stand to set a bit and serve immediately.
- 6 Variation: Omit the breadcrumb topping for a stovetop creamy version.
- 7 Note: To reheat next day and milk to desired consistency and heat over low heat.

Servings: 6

Macaroni and Cheese Everyday Lighter - Cook's Illustrated

Ingredients

salt	⅛ tsp garlic powder or celery salt (optional)
¾ lb elbow macaroni (about 2 cups)	1 pinch cayenne pepper
12 oz 2% percent reduced-fat evaporated milk (1 can)	2 tsp cornstarch
⅔ cup low-fat milk (2 percent)	8 oz 50 percent light cheddar cheese, grated (about 2 cups)
¼ tsp dry mustard	

Procedure

- 1 Bring 2 ½ quarts water to a boil in a large saucepan. Stir in 2 teaspoons salt and the macaroni; cook until the pasta is completely cooked and tender, about 5 minutes. Drain the pasta and leave it in the colander; set aside.
- 2 Add the evaporated milk, ½ cup of the 2 percent milk, mustard, garlic powder (if using), cayenne, and ½ teaspoon salt to the now-empty saucepan. Bring the mixture to a boil, then reduce to a simmer. Whisk the cornstarch and remaining ¼ cup milk together, then whisk it into the simmering mixture. Continue to simmer, whisking constantly, until the sauce has thickened and is smooth, about 2 minutes.
- 3 Off the heat, gradually whisk in the cheddar until melted and smooth. Stir in the macaroni, and let the macaroni and cheese sit off the heat until the sauce has thickened slightly, 2 to 5 minutes, before serving.
- 4 PER SERVING:
Cal 360; Fat 10 g; Sat fat 6 g; Chol 40 mg; Carb 45 g; Protein 24 g; Fiber 1 g; Sodium 720 mg
- 5 Don't be tempted to use either preshredded or nonfat cheddar cheese in this dish the texture and flavor of the macaroni and cheese will suffer substantially. For best results, choose a low-fat cheddar cheese that is sold in block form and has roughly 50 percent of the fat and calories of regular cheese (we like Cabot brand).
- 6 This recipe was published in The Best Light Recipe.

Servings: 5

Quiche Lorraine - Diane S/V Unicorn

Ingredients

1	9 inch pie crust	1	cup heavy cream
1	½ cups swiss cheese, grated	½	cup milk
½	lb bacon (save 1T of bacon fat), cooked	½	tsp powdered mustard
1	small onion, chopped	¼	tsp black pepper
3	eggs, beaten		dash cayenne pepper

Procedure

- 1 Cook bacon and crumble into bottom of pie crust, sprinkle cheese over the bacon.
- 2 Cook the onion in 1T of the bacon fat and sprinkle over the cheese.
- 3 Beat eggs with the cream, milk, s&p, cayenne and mustard.
- 4 Pour mixture into the pie crust.
- 5 Bake in a pre heated oven at 375 degrees for 45 minutes or until firm and brown. Cool slightly before cutting.

Servings: 1

Stuffed Peppers

Ingredients

1	lb Beef, Turkey or Sausage or any combination	½	cup water
⅓	cup onion, chopped	½	cup rice
2	cloves garlic, minced	1	cup sharp cheese
1	can diced tomatoes		salt and pepper, to taste
½	tsp oregano	6	medium green or red peppers
3	Tbs ketchup	1	Tbs olive oil
2	Tbs tomato paste		

Procedure

- 1 Cut the tops off the peppers and remove the seeds and ribs. Precook in salted boiling water for 5 minutes. Drain and sprinkle inside generously with salt.
- 2 Heat oil in a large skillet over medium heat. Add the onion, garlic, ½ teaspoon salt and ⅓ teaspoon pepper and cook until softened.
- 3 Add meat and cook until lightly browned. Add the tomatoes, oregano, ketchup, tomato paste and water. Mix well and add rice. Cover and simmer until rice is tender, 15 - 20 minutes. Add more water if needed.
- 4 Once rice is tender stir in half the cheese and fill the peppers. Sprinkle remaining cheese on top and bake uncovered 20 - 25 minutes at 350 degrees.

Servings: 1

Reviews



Typical recipe we all probably grew up with for stuffed peppers. I like to use ½ ground beef/turkey and ½ hot turkey sausage to give it more of a kick. - Sue 6/2/2012

Pork

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Brats in Beer

Ingredients

- | | |
|--|---|
| 2 12-oz. cans beer, preferably the cheap stuff | 6 good-quality hot dog buns or small submarine rolls (again, for big eaters, see above) |
| 2 large onions, thinly sliced | Brown mustard |
| 6 uncooked bratwursts (if you have big eaters, you might want to double this number) | One 1-lb. bag refrigerated sauerkraut, drained |

Procedure

- 1 Oil the grill racks. Preheat your grill using all burners set on high and with the lid closed for 10 to 12 minutes.
- 2 Combine the beer, onions, and brats in a large saucepan. If your grill has a side burner, feel free to do this process there. Otherwise, place over medium-high heat and bring to a boil. Reduce the heat to low and simmer until the brats are just cooked through, usually about 8 minutes. Remember, we're going to continue cooking these brats on the grill.
- 3 Remove the brats from the pot and place them on the grill. Grill the brats for 8 to 10 minutes, turning them frequently to brown them evenly on all sides. When they are done, slide them into your buns and top with mustard and sauerkraut.

Servings: 6

Reviews

★★★★★ Perfect! I am back "home" after being in Ann Arbor for 9 yrs. We are having family from Michigan to the Packer/Lions Game this Sunday. We will show them what tail-gating is all about -experience the atmosphere of Lambeau field and enjoy a victory!! (I hope) The best brats I have had and all my MI friends agree..is from Konops in Stanglesville. You will find directions on the web. They have an amazing assortment of home-made brats - the best hot dogs you will find and great hot sticks. It is worth the short drive from Green Bay. Brat buns can be found @ any bakery in WI - do not substitute hot dog buns!!!! The posted recipe is exactly how a "CZ Head" would make them!!!! - 9/10/2010

★★★★★ 9/28/2010 Simmer first....just like the recipe says. I left Green Bay many years ago, but I still know brats. In fact, I just received some from Maplewood Meats in Green Bay--the best of the best!. As far as the ketchup thing goes, a great brat can stand on its own (maybe a little onion). Time for a cook-out..... - 2/1/2011

Source

Author: Fred Thompson

Source: Book Grillin' with Gas, pp. 221

Grilled Asian Pork Tenderloin with Peanut Sauce

Ingredients

- | | |
|--|--|
| 1 cup light coconut milk | 2 large cloves garlic, minced (2-½ tsp.) |
| ½ cup smooth peanut butter, preferably a natural variety | 2 tsp ground coriander |
| ¼ cup soy sauce | 2 small pork tenderloins (about 2 lb. total) |
| 3 Tbs fresh lime juice | Vegetable oil for the grill |
| 3 Tbs dark brown sugar | |

Procedure

- 1 In a large bowl, whisk the coconut milk, peanut butter, soy sauce, lime juice, brown sugar, garlic, and coriander to make a smooth sauce.
- 2 Trim the pork of excess fat and silverskin. Butterfly the tenderloins by splitting each one lengthwise almost but not quite all the way through, so the halves remain attached.
- 3 Open each tenderloin like a book, cover with plastic wrap, and pound to an even ½-inch thickness with a meat mallet or the bottom of a small skillet. Put the pork tenderloins in the bowl with the marinade and turn to coat. Let marinate for 10 to 20 minutes (or up to several hours in the refrigerator).
- 4 While the pork marinates, heat a gas grill with all burners on high. Clean and oil the grate. Remove the tenderloins from

the marinade, letting excess marinade drip back into the bowl (don't discard the marinade). Grill the tenderloins, covered, turning once, until just cooked through, 5 to 7 minutes total (cut into one to check). Transfer to a carving board and let rest for 5 minutes.

5 Meanwhile, pour the marinade into a small saucepan and add 2 Tbs. water; bring to a boil, reduce the heat, and simmer for 3 minutes. Remove from the heat. If the sauce seems too thick, thin it with 1 or 2 tsp. water. Slice the pork and serve with the sauce on the side.

6 Serving Suggestions

7 I recommend serving with Steamed Jasmine Rice, but short-grain rice would be fine too.

Servings: 5

Reviews

★★★★ This had a nice flavor, it stuck to the grill, but maybe I didn't put enough oil on it. I think it could use some heat however for a bit more flavor so next time I am adding some chilies as previous reviewers did. I served it with coconut cilantro rice and grilled rum infused pineapple from another website and that went really well with it. - 6/17/2010

★★★★ An easy summer dish. The pork tenderloin comes out very moist and tender. I didn't add any water to the sauce, as the sauce was thin enough for my tastes. Next time I will add some red pepper flakes, and perhaps more soy sauce, to add more flavor to the sauce. - 6/19/2010

★★★★★ Great marinade-I used chicken, because thats what I had on hand. I used ½ c of water to thin the sauce enough for my liking. Served with brown rice, grilled bok choy and the asian slaw off of this site. The chicken was full of very nice complex flavors from the marinade. - 8/20/2010

Source

Author: Pamela Anderson

Source: From Fine Cooking 86, pp. 78a

June 1, 2007

Oven Baked BBQ Ribs

Ingredients

2 cups	sliced onions	½ cup	white vinegar
2 cups	ketchup	½ cup	dark brown sugar
2 cups	water	4 teaspoons	dry mustard
4 teaspoons	salt	4 pounds	pork spareribs (I use baby back)
¼ cup	Worcestershire Sauce		

Procedure

- 1 Preheat the oven to 350 degrees.
- 2 In a large bowl, combine the onions, ketchup, water, salt, Worcestershire sauce, vinegar and mustard.
- 3 Spilt the ribs so that they fit in your largest skillet.
- 4 Lightly oil the skillet and heat it over medium-high heat. Add the ribs and sear until browned. This may have to be done in several batches.
- 5 Place the ribs on a single layer in 2 baking pans or casserole dishes. Pour half the sauce over the ribs. Cover with foil and cook for 1 hour.
- 6 After one hour remove the foil and turn the ribs and pour the remaining sauce over the ribs. Keep uncovered and turn and baste every 20 minutes till you have reached 3 hours of total cooking time.

Servings: 6

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Preparation Time: 30 minutes

Cooking Time: 3 hours

Total Time: 3 hours and 30 minutes

Reviews



I got this recipe from a friend who makes awesome ribs on the grill. However, we both agreed that these were super easy and delicious for being done in the oven. Give them a try with a side of homemade mac & cheese and cornbread. Yummy. - 9/16/2010

Source

Source: allrecipes

Pork Schnitzel

Ingredients

4	boneless pork chops, cut ¼ inch thick	2 to 4	tsp olive oil, divided
½ cup	cornflakes, cracker crumbs, bread crumbs or panko	⅓	cup lemon juice
1	egg, lightly beaten	¼	cup chicken broth
	Black pepper	2	Tbs capers

Procedure

- 1 Preheat oven to 200°F. Place ovenproof platter or baking sheet in oven. Trim fat from pork chops. Place pork chops between layers of waxed paper; pound with smooth side of mallet to ⅛-inch thickness.
- 2 Place crumbs in medium bowl. Dip 1 pork chop at a time in egg; gently shake off excess. Dip in crumbs to coat both sides. Place breaded pork chops in single layer on plate. Sprinkle with pepper.
- 3 Heat 2 teaspoons oil in large skillet over medium-high heat until hot. Add pork chops in single layer in batches if necessary. Cook 1 minute or until golden brown. Turn; cook 1 minute or until golden brown and pork is no longer pink in center. Transfer to platter in oven to keep warm.
- 4 Remove skillet from heat. Add lemon juice, capers and broth. Stir to scrape cooked bits from bottom of pan. Return to heat; bring to a boil, stirring constantly, until liquid is reduced to 3 to 4 tablespoons.
- 5 Remove platter from oven. Pour sauce over meat.

Servings: 4

Degree of Difficulty: Easy

Total Time: 20 minutes

Reviews



Good recipe with nice flavor. - Sue 6/15/2011

Source

Author: TLC Cooking

Web Page: <http://recipes.howstuffworks.com/pork-schnitzel-recipe.htm>

Pork Schnitzel with Mushroom Sauce

Ingredients

⅓	cup(75 mL) all purpose flour	1	lb(454 g) pork, turkey or chicken cutlets or scaloppine
¼	tsp(1 mL) each salt and pepper	2	tbsp(25 mL) butter

Pork Schnitzel with Mushroom Sauce

- | | |
|--|------------------------------------|
| 3 cups(750 mL) sliced white mushrooms or cremini mushrooms | 1/3 cup(75 mL) light sour cream |
| 2 cloves garlic, minced | 1 tbsp(15 mL) soy sauce |
| 1-1/3 cups(325 mL) chicken stock | 2 tbsp(25 mL) minced fresh parsley |

Procedure

- 1 In shallow dish, combine flour, salt and pepper; press pork into flour mixture and turn to coat. Reserve remaining flour mixture.
- 2 In skillet, melt butter over medium-high heat; fry pork, in batches and turning once, until just a hint of pink remains inside, about 6 minutes (or until no longer pink for chicken and turkey). Transfer to plate; keep warm.
- 3 In the same skillet, fry mushrooms and garlic until no liquid remains, about 5 minutes. Add reserved flour mixture; cook, stirring, for 1 minute. Stir in stock and bring to boil; reduce heat and simmer, stirring, until thickened, about 3 minutes. Stir in sour cream and soy sauce; pour over pork. Sprinkle with parsley.

Recipe Tips

I breaded the cutlets first like the other pork schnitzel recipe from TLC Cooking which gave it a crunchy coating. Sauce was very good.

Reviews



One of Geoff's favorite recipe for pork. Breading the cutlets in panko first made this dish very good. - Sue 4/23/2012

Source

Author: Canadian Living Magazine: April 2005

Web Page: http://www.canadianliving.com/food/pork_schnitzel_with_mushroom_sauce.php

Pulled Pork - Slow Cooked in Oven

Ingredients

- | | |
|------------------------------|---------------------------|
| Marinade: | 1 1/2 Tblsp kosher salt |
| In a small bowl combine | 1 tsp crushed red pepper |
| 1/4 cup liquid smoke | 1 tsp garlic salt |
| 1/4 cup cider vinegar | 1/2 tsp cumin |
| 2 Tblsp Worcestershire sauce | 1 tsp dry mustard |
| Rub: | 1 tsp ground black pepper |
| 3 Tblsp light brown sugar | 1 tsp onion powder |
| 2 Tblsp paprika | |

Procedure

- 1 Place a 6 pd boneless pork shoulder in a glass pan
- 2 Pour marinade over the meat
- 3 Rub the meat with the rub mix
- 4 Cover pan with plastic wrap & place in refrig overnite
- 5 Preheat oven to 250
- 6 Place shoulder on a rack in a roasting pan
- 7 Cover with aluminum foil
- 8 Roast for 5 1/2 – 6 hrs until internal temp in 180 – 190 F
- 9 During the last hr of cooking, pour 1 bottle of barbecue sauce over the roast
- 10 Remove from oven & let rest 20 – 30 min.
- 11 Place the meat on a platter & using 2 forks separate & pull the meat; discard fat.
- 12 Serve pork with additional barbecue sauce.

Recipe Tips

I made the pork ahead of time & kept it warm in the crock pot
I used more than 2 bottles of Barbecue sauce.

Source

Author: Elaine Waudby

Roasted Pork Loin with Maple-Mustard Crust

Comments

The point of this dish is to serve the pork loin on a special night with ample leftovers to make zesty, weekday meals like Grilled Roast Pork Cubano Sandwiches, Chinese Pork & Mushroom Wraps, and New Mexican Pork & Green Chile Stew. Serves four as a main dish, with enough leftovers to make all the remaining dishes.

Ingredients

For the Brine:	3 Tbs whole-grain Dijon mustard
8 cups cold apple cider or juice	2 tsp chopped fresh thyme
¾ cup kosher salt	¾ tsp freshly ground black pepper; more to taste
¼ cup light brown sugar	1 large fennel bulb or 2 small bulbs, quartered, cored, and thinly sliced
2 cloves garlic, smashed	1 Granny Smith apple, peeled, cored, and cut into ½-inch pieces
3 sprigs fresh thyme	1 Tbs olive oil
One 4-lb. boneless pork loin roast (or two 2-lb. loins), trimmed only if it has a thick layer of fat	½ tsp kosher salt
For The Roast:	
¼ cup maple syrup	

Procedure

- 1 Brine the pork:
- 2 Combine 2 cups of the apple cider or juice with the salt, brown sugar, garlic, and thyme in a 3- to 4-quart saucepan and bring to a boil over high heat, stirring so the salt and sugar dissolve, about 3 minutes. Add the remaining apple cider or juice and cool to room temperature. Transfer to a large container, add the pork, cover, and refrigerate for at least 8 hours and up to 18 hours.
- 3 Roast the pork:
- 4 Position a rack in the center of the oven and heat the oven to 450°F. In a small bowl, mix the maple syrup, mustard, thyme, and pepper. Drain the pork and pat dry with paper towels. Brush the pork all over with the mustard mixture.
- 5 In a medium bowl, toss the fennel and apple with the oil, salt, and a few generous grinds of pepper. Scatter the mixture in the bottom of a large roasting pan (large enough to hold the pork with a couple of inches of space around the perimeter). Put the pork, fat side up, on top of the fennel and apples. Roast the pork until the crust just starts to brown, about 15 minutes. Reduce the heat to 350°F and continue cooking until an instant-read thermometer inserted into the thickest part of the loin registers 145°F, 30 to 50 minutes more.
- 6 Let rest for 10 minutes and then thinly slice a quarter to a third of the pork. Serve, topped with the fennel, apple, and juices. Allow the remaining pork to cool to room temperature, wrap well with foil, and refrigerate for up to 5 days.

Recipe Tips

Leave some fat on the outside of the pork because it browns beautifully and bastes the roast. For the juiciest results, let the pork sit in the brine for at least 8 hours but preferably 16 to 18 hours. You can scatter wedges of fennel and apple in the pan to absorb the wonderful drippings during cooking. They also prevent the glaze from scorching on the bottom of the pan.

Reviews

★★★★★ This recipe had no lower then a 4 star rating. Anything I have made by Tony has always been a hit. - On Line Reviews 3/1/2011

Source

Author: Tony Rosenfeld
Source: Fine Cooking 90

Poultry

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Braised Chicken Legs with Red Wine, Tomato, Anchovies & Rosemary

Ingredients

- | | | |
|---|--|---|
| 6 | oil-packed anchovy fillets, rinsed and patted dry | Kosher salt and freshly ground black pepper |
| 2 | medium cloves garlic, thinly sliced | 2 Tbs vegetable oil |
| 1 | Tbs chopped fresh rosemary leaves, plus 1 tsp. whole rosemary leaves | 1 cup dry red wine |
| 1 | cup homemade or low-salt canned chicken broth | 6 plum (Roma) tomatoes, peeled, cut into quarters, and seeded |
| 4 | bone-in, skin-on medium chicken thighs (1-½ to 1-¾ lb.) | 1 Tbs red-wine vinegar |
| 4 | chicken drumsticks (1-¼ to 1-½ lb.) | |

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 350°F.
- 2 Put the anchovies, garlic, and chopped rosemary in a food processor and process until finely chopped, scraping the sides of the bowl as needed. Add the chicken broth and process again until the ingredients are well blended, about 30 seconds.
- 3 Season the chicken pieces generously with salt and pepper. In a straight-sided 10- or 11-inch ovenproof sauté pan with a lid, heat the oil over medium-high heat until very hot. Arrange the chicken pieces skin side down in the pan (it'll be crowded), cover with a splatter screen, if you have one, and cook until deeply browned, about 5 minutes. Turn the pieces over and cook until the other sides are deeply browned, 3 to 5 minutes more. Transfer to a plate. Pour out and discard all the fat from the pan.
- 4 Return the pan to medium-high heat, carefully add the wine to the pan, and bring to a boil, scraping the browned bits from the bottom of the pan with a wooden spoon. Pour in the broth mixture. Return the chicken pieces to the pan, along with any accumulated juices. Add the tomatoes and cover. Transfer the pan to the oven and braise until the chicken is fork-tender and the drumstick meat starts to come away from the bone, 45 to 50 minutes.
- 5 With a slotted spoon, transfer the chicken and tomato pieces to a large serving dish and keep warm by covering the dish loosely with foil. Tilt the sauté pan and skim off as much fat as possible from the sauce. Bring the sauce to a boil over medium-high heat. Reduce the heat to medium low and simmer until the sauce is slightly reduced and full-flavored, about 5 minutes. Add the vinegar and whole rosemary leaves. Season to taste with salt and pepper. Pour the sauce over the chicken and serve.

Servings: 4

Oven Temperature: 350°F

Reviews

- ★★★★★ 2/1/2009 Outstanding, easy and delicious. Don't skip the anchovies - they are a perfect match for the rosemary, and make the sauce irresistibly complex. I used fire-roasted canned tomatoes instead of romas. And didn't have chicken broth, so just added a little extra wine, plus liquid from the tomatoes to make up the difference. The result -- ladled on top of a steaming bowl of soft polenta -- was excellent. I will make this again and again. - 2/2/2011
- ★★★★★ This is a real "wow" recipe. I used 2x the garlic. I used canned tomatoes since it is February. I would not add much if any vinegar at the end as it was balanced correctly already, at least in my case. I was hesitant about the anchovies at first, but they melted into the sauce and made it taste great. I found some spectacular anchovies, too, which helped, since I am not a big fan of anchovies. They are the Agostino Recca brand from Sicily. Served over egg noodles with an Italian red wine from Tuscany and a side salad. Outrageously good. - 2/2/2011

Source

Author: Jennifer McLagan in Fine Cooking Magazine

Braised Duck Legs with Figs, Star Anise, and Winter Squash

Comments

Koren Grieson's use of duck legs in this hearty one-pot is inspired—they make the dish special without being difficult to prepare. Plus, the duck becomes meltingly tender as it braises, soaking up all of the rich flavors of the sauce

Ingredients

6	(12- to 16-oz.) fresh duck legs, trimmed of excess fat	4	sprigs fresh thyme
	Kosher salt and freshly ground black pepper	2	whole star anise
1 Tbs	canola oil	1	(2-½- to 3-lb.) winter squash (such as red kuri, buttercup, or kabocha), peeled, seeded, and cut into 1-½-inch cubes
4	medium carrots, cut into 1-½-inch pieces	6 to 8 cups	lower-salt chicken broth
2	medium celery stalks, cut into 1-½-inch pieces	1	Tbs Champagne vinegar
1	medium yellow onion, cut into 1-½-inch pieces	2	Tbs finely chopped fresh flat-leaf parsley
6	medium cloves garlic, minced		
1 lb	dried figs, stemmed and thinly sliced (about 3 cups)		

Procedure

- Season the duck legs with 1 Tbs. salt and 1-½ tsp. pepper. Heat the oil in an 8-quart Dutch oven or other heavy-duty pot over medium-high heat for 2 minutes. Working in 2 batches, put the duck legs in the pot skin-side down and cook until the skin is very well browned and crisp, about 10 minutes (reduce the heat to medium if they brown too fast). Use tongs to transfer them to a large plate. Drain off all but 2 Tbs. of the fat from the pot (save the fat for another use).
- Add the carrots, celery, onion, and garlic to the pot and cook over medium heat, stirring often, until the garlic is just starting to turn golden-brown, 3 to 4 minutes. Stir in the figs, thyme, and star anise, and then stir in the squash. Arrange the duck legs skin side up on top of the vegetables and add enough chicken broth to cover the duck by about ½ inch, up to 8 cups—it's fine if a few of the legs on top aren't completely submerged. Increase the heat to high and bring the liquid to a boil. Add 1 tsp. salt and ½ tsp. pepper, reduce the heat to low, cover the pot, and cook until fork tender, 1-½ to 2 hours. Turn off the heat and let the duck rest in the juice for 15 to 30 minutes; then skim off and discard the fat from the surface of the sauce.
- With a slotted spoon, distribute the vegetables among 6 plates or mound them on a platter. Top with the duck legs. Stir the vinegar into the sauce in the pot, and then drizzle the sauce over each serving, or serve the sauce on the side (you won't need it all). Garnish with chopped parsley and serve.

Servings: 6

Recipe Tips

Tip: Save any leftover duck fat to make roasted potatoes or French fries.

Serving Suggestions

Steamed brown jasmine rice is the perfect accompaniment.

Reviews



springs9, 1/13/2011 This is a wonderful recipe, easy to make and full of flavour. I followed the recipe and found the vegetables to be overcooked for my liking. I will definately make this again but I will try adding the vegetables after the Duck and onions have cooked for about about 45mins. Otherwise we loved it. - 2/1/2011

Source

Author: Koren Grieveson

Chicken - Crispy Cheddar & Jalapeno Coated Chicken Breasts

Comments

Fine Cooking March 2007

Ingredients

4 small boneless, skinless chicken breast halves (6 oz each), trimmed of fat	1 Tbs thyme, chopped
1 cup plain yogurt, preferably whole milk	1 Tbs light brown sugar
	2 tsp chili powder

- | | | | | |
|-----|------|---|-------|--|
| 1 | tsp | garlic powder | ½ cup | sliced jarred jalapenos (can use more if desired, recipes calls for ½ - ¾ cup), chopped and patted dry |
| 1 | tsp | kosher salt | | |
| ½ | tsp | ground black pepper | 1 | lime, cut into wedges |
| 2 | cups | toasted bread crumbs | | |
| 1 ½ | cups | tortilla chips, crushed into coarse crumbs | | |
| ¼ | lb | sharp cheddar cheese (about 1 cup lightly packed cup), grated | | |

Procedure

- 1 Toasted Bread Crumbs
- 2 About ½ pound fresh white bread, preferably a firm country loaf (to yield 4 cups of crumbs).
- 3 Tear or cut bread into 1" pieces. Put a few handfuls into a food processor and pulse into coarse crumbs. Pour crumbs into a large mixing bowl. Repeat until you have 4 cups.
- 4 Toss the breadcrumbs with 2T of olive oil or melted unsalted butter and 1/4t salt. Add breadcrumbs into a large heavy based skillet over medium heat. Stir often and you should hear them sizzle, cook until they start to color and crisp, about 5 minutes. Reduce the heat to medium low and continue to cook, stirring, until the crumbs dry out and crisp and browned nicely, about 6 minutes. Let cool and use to coat the chicken.
- 5 Heat oven to 450 degrees. Put a flat rack (i.e. cookie cooling rack) on a large rimmed baking sheet lined with foil.
- 6 With a meat pounder, lightly pound the chicken between 2 sheets of plastic wrap to even out the thickness of the breasts.
- 7 In a large bowl, mix the yogurt with half of the thyme, brown sugar, chili powder, garlic powder, salt and pepper. Add the chicken and toss to coat well. You can let marinate in fridge for up to 24 hours.
- 8 Put the breadcrumbs in a large shallow dish and toss with tortilla chips, cheddar cheese, jalapenos, and the remaining thyme.
- 9 Working with one piece at a time, transfer the chicken to the dish of crumbs, scoop some crumbs on top and press well so that the breadcrumbs adhere to both sides. Transfer to the rack on the baking sheet.
- 10 Bake the chicken until it is firm to the touch and registers 165 degrees F on a instant-read thermometer, about 20 minutes.
- 11 Serve immediately with the lime wedges for squeezing over the chicken.
- 12 NOTE: I marinated the chicken overnight which seemed to work very well. Next time I would use chicken tenders to have smaller strips so that I could use on a salad.

Servings: 4

Chicken Breasts - Pan-Seared

Ingredients

- | | | | | | |
|---|---|--------------------------------------|---|-----|------------------------------------|
| 4 | boneless, skinless chicken breasts (6 to 8 ounces each), trimmed of excess fat (see note) | 1 | medium shallot , minced (about 3 tablespoons) | | |
| 2 | tsp | kosher salt or 1 teaspoon table salt | 1 | tsp | unbleached all-purpose flour |
| 1 | Tbs | vegetable oil | 1 | cup | low-sodium chicken broth |
| 2 | Tbs | unsalted butter , melted | 1 | Tbs | juice from 1 lemon |
| 1 | Tbs | unbleached all-purpose flour | 1 | Tbs | minced fresh chives |
| 1 | tsp | cornstarch | 1 | Tbs | unsalted butter , chilled |
| ½ | tsp | ground black pepper | | | Table salt and ground black pepper |
- Pan Sauce Ingredients (makes ¾ cup)

Procedure

- 1 Adjust oven rack to lower-middle position and heat oven to 275 degrees. Using fork, poke thickest half of each breast 5 to 6 times; evenly sprinkle each breast with ½ teaspoon kosher salt (or ¼ teaspoon table salt). Place chicken, skinned side down, in 13 by 9-inch baking dish and cover tightly with foil. Bake until thickest part of breast registers 145 to 150 degrees on instant-read thermometer, 30 to 40 minutes.

- 2 Remove chicken from oven and transfer, skinned side up, to paper towel-lined plate and pat dry with paper towels. Heat oil in 12-inch skillet over medium-high heat until smoking. While pan is heating, whisk butter, flour, cornstarch, and pepper together in small bowl. Lightly brush top side of chicken with half of butter mixture. Place chicken in skillet, coated side down, and cook until browned, 3 to 4 minutes. While chicken browns, brush with remaining butter mixture. Using tongs, flip chicken, reduce heat to medium, and cook until second side is browned and thickest part of breast registers 160 to 165 degrees on instant-read thermometer, 3 to 4 minutes. Transfer chicken to large plate and let rest while preparing pan sauce (if not making pan sauce, let chicken rest 5 minutes before serving).
- 3 Procedures for Pan Sauce:
- 4 Add shallot to now-empty skillet and cook over medium heat until softened, about 2 minutes. Add flour and cook, stirring constantly, 30 seconds. Add broth, increase heat to medium-high, and bring to simmer, scraping pan bottom to loosen browned bits. Simmer rapidly until reduced to $\frac{3}{4}$ cup, 3 to 5 minutes. Stir in any accumulated chicken juices; return to simmer and cook 30 seconds. Off heat, whisk in lemon juice, chives, and butter; season with salt and pepper. Spoon over chicken and serve immediately

Servings: 4

Degree of Difficulty: Very easy

Oven Temperature: 275°F

Recipe Tips

For the best results, buy similarly sized chicken breasts. If your breasts have the tenderloin attached, leave it in place and follow the upper range of baking time in step 1. For optimal texture, sear the chicken immediately after removing it from the oven.

Reviews

★★★★★ Easy way to prepare chicken breasts for salads or pizza topping or make pan sauce for a quick meal. - Sue 1/9/2011

Source

Author: From Cook's Illustrated. March 2010

Chicken Deluxe - Denise M.

Ingredients

$\frac{1}{2}$ cup flour	1 can cream of chicken soup
1 $\frac{1}{2}$ tsp salt	$\frac{1}{2}$ cup half and half
$\frac{1}{4}$ tsp black pepper	2 Tbs pimento, chopped
1 tsp paprika	1 cup cheddar or american cheese, shredded
6 chicken breast halves, boneless and skinless	Topping
$\frac{1}{4}$ cup butter	1 cup bread crumbs
$\frac{1}{4}$ cup canola or vegetable oil	2 Tbs butter, melted
3 cups celery, cut into bite-sized pieces	$\frac{1}{2}$ cup silvered almonds

Procedure

- 1 Combine the flour, salt, pepper and paprika in a shallow bowl and mix well. Dredge the chicken in the mixture.
- 2 Heat the butter and oil in a large skillet and brown the chicken on both sides but do not cook through.
- 3 Place the celery in a bottom of a greased 3 quart casserole. Place chicken breasts on top.
- 4 Combine the soup, half and half, pimentos, cheese and spread over the top of the chicken.
- 5 Mix the bread crumbs, butter and almonds together and put on top of casserole.
- 6 Bake at 350 degrees for 45 minutes.

Servings: 4

Chicken Fingers - Crisp Curried

Ingredients

½ small shallot, minced	2 Tbs mayonnaise
1 Tbs rice vinegar	¾ tsp mild curry powder
1 cup panko	¼ tsp tabasco sauce
6 Tbs vegetable oil	2 Tbs dijon mustard
kosher salt and freshly ground black pepper	2 Tbs honey
1 lb chicken breast tenders	

Procedure

- 1 Position a rack 6 inches from the broiler element and heat the broiler on high for at least 10 minutes. Combine the shallot and vinegar in a small bowl and set aside for at least 10 minutes.
- 2 Meanwhile, pour the panko into a shallow dish and toss with 2T of oil, 1/4t salt, and a few grinds of pepper. Have ready a heavy baking sheet.
- 3 Trim off any exposed tendon ends from the wide tips of the chicken tenders, if necessary.
- 4 In a medium bowl combine the tenders, mayo, curry powder, Tabasco, 1/2t kosher salt, and several grinds of black pepper. Toss with your hands to coat well.
- 5 Dredge each tender in the panko and arrange in a single layer on the baking sheet.
- 6 Broil, flipping once, until the tenders are crisp and golden brown on the outside, cooked through in the inside, 3 to 5 minutes per side.
- 7 While the chicken cooks, whisk the mustard and honey into the shallot and vinegar. Slowly whisk in the remaining ¼ cup of oil. Season the sauce to taste with salt and pepper.
- 8 Serve the chicken fingers with a small dish of the sauce for dipping.

Servings: 3

Source

Source: Fine Cooking Annual Cookbook

Chicken Parmesan

Comments

Though not widely available, panko—Japanese bread crumbs—makes an excellent coating. It can often be found at Asian markets and can also be mail-ordered.

Ingredients

Simple Tomato Sauce with Basil and Garlic	1 large egg
2 medium cloves garlic , minced or put through garlic press	½ - 1 cup dry bread crumbs
¼ cup extra-virgin olive oil	2 large boneless, skinless chicken breasts (8 ounces each), or 4 trimmed chicken breasts (4 to 5 ounces each), prepared according to illustrations below
1 (28-ounce) can crushed tomatoes , preferably Red Pack, Progresso, or MuirGlen Ground Peeled	¼ cup olive oil
½ tsp dried basil	¾ cup grated part-skim mozzarella cheese (3 ounces)
¼ tsp dried oregano	¼ cup grated Parmesan cheese (1 ounce), plus extra for passing
¼ tsp granulated sugar	8 oz spaghetti or linguine
Salt and ground black pepper	
Chicken Parmesan	

Procedure

- 1 In a large saucepan or Dutch oven, heat garlic and oil together over medium-high heat until garlic starts to sizzle. Stir in

tomatoes, basil, oregano, sugar, a pinch of salt, and a couple of grinds of pepper; bring to a simmer. Continue to simmer until sauce thickens a bit and flavors meld, 10 to 12 minutes. Taste sauce, adjusting salt if necessary. Cover and keep warm.

- 2 Bring 2 to 3 quarts of water to boil in a large soup kettle. Beat egg and a heaping ¼ teaspoon salt in a small pie plate or other shallow dish until completely broken up. Mix bread crumbs, a heaping ¼ teaspoon salt, and a grind or two of pepper in another small pie plate or shallow baking dish.
- 3 Preheat broiler. Working with one at a time, dip both sides of each cutlet in the beaten egg, then in the bread crumb mixture. Set cutlets on large wire rack set over a jelly roll pan.
- 4 Add 2 teaspoons salt and the spaghetti to the boiling water. Boil while cutlets sauté (next step).
- 5 Heat oil over medium-high heat in a 12-inch skillet. When oil starts to shimmer, add cutlets and sauté until golden brown on each side, about 5 to 6 minutes total. Wash and dry wire rack and return to jelly roll pan. Transfer cutlets to wire rack and top each with equal portions of mozzarella and Parmesan cheeses. Place pan of cutlets 4 to 5 inches from heat source and broil until cheese melts and is spotty brown, about 3 minutes. Drain spaghetti.
- 6 Transfer a chicken cutlet and a portion of spaghetti to each of 4 plates. Spoon two or three tablespoons of sauce over part of each cutlet, then sauce the spaghetti as desired. Serve immediately with extra Parmesan passed separately.

Servings: 4

Source

Source: Cook's Illustrated

Author Notes

Why this recipe works:

Our streamlined chicken Parmesan recipe lets you put this classic dish on the table in 30 minutes or less, by splitting chicken breasts into cutlets for faster cooking and even portions, skipping the flour and just dredging them in egg and bread crumbs, and sautéing the breaded cutlets. Using a sauce made from crushed tomatoes and grated cheese as a topping in for our chicken Parmesan recipe also saves time

Chicken Pot Pie

Ingredients

One 3-lb. chicken		For the sauce:	
3	Tbs olive oil	4	cups chicken stock (homemade or low-salt canned)
	Salt and freshly ground black pepper	6	Tbs butter (as needed)
2	cups ½-inch potato chunks (1 to 2 medium peeled potatoes; I prefer Yukon gold)	6	Tbs flour
24	pearl onions, peeled and left whole		Salt and freshly ground black pepper
2	cups ½-inch carrot chunks (2 to 3 medium carrots, peeled)		For the pastry:
1	clove garlic, peeled and minced	1	recipe Rough Puff Pastry for Chicken Pot Pie, refrigerated
8	mushrooms, halved or quartered		For the egg wash:
2	Tbs chopped assorted fresh herbs (parsley, rosemary, thyme); more to taste	1	egg yolk, beaten
1	cup peas (fresh or frozen and defrosted)	½	cup cream

Procedure

- 1 Roast the chicken and vegetables:
- 2 Heat the oven to 375°F. Rub the chicken with 1 Tbs. of the olive oil and sprinkle generously, inside and out, with salt and pepper.
- 3 Toss the potatoes, onions, carrots, garlic, and mushrooms with the remaining 2 Tbs. olive oil and the chopped herbs.
- 4 Set the chicken upside down in a large flameproof roasting pan and scatter the vegetables around the chicken. Roast for 1 hour and 15 minutes, stirring the vegetables several times.

Chicken Pot Pie

- 5 Remove the chicken from the pan to cool. Remove the vegetables with a slotted spoon and reserve them in a bowl, with the peas. Don't rinse out the roasting pan.
- 6 To make the sauce:
- 7 Pour the fat and juices into a measuring cup or gravy separator. Spoon or pour the fat away from the juice; reserve the fat. Add the juices to the chicken stock. Measure out the fat and add enough butter (if needed) to make 6 Tbs.
- 8 Put the roasting pan (which should still have the caramelized bits from the chicken and vegetables) on the stove over medium heat. Pour in the 6 Tbs. of fat and butter mixture; when it's melted and bubbling, add the flour and stir constantly to make a smooth roux. Scrape up any caramelized remains from the chicken and vegetables. Cook the roux, stirring constantly, until lightly browned, about 5 minutes. Add the chicken stock, bring to a boil, and simmer. Continue to stir and scrape the bottom of the pan. Cook the sauce for at least 15 minutes, whisking occasionally, until it's as thick as heavy cream. Season with salt, pepper, and more herbs to taste.
- 9 When the chicken has cooled, pull the meat from the bones, discarding the skin and bones. Cut the meat into small (1/2- to 1-inch) chunks and set aside.
- 10 Assemble the pot pies:
- 11 Position a rack in the middle of the oven and heat the oven to 400°F. Choose six 12-oz. ovenproof bowls or one 2-qt. casserole.
- 12 Remove the dough from the refrigerator. Lay it on a floured board and roll it out 1/8 inch thick into a 20x16-inch rectangle. Set the dishes (or dish) for the pot pie upside down on the dough and cut around the rims with a knife or pastry cutter. (If you like extra pastry, cut the pastry a little larger than the top of the dishes.) Stack the pastry pieces on a plate, separating each with waxed paper or plastic wrap. Refrigerate until ready to use.
- 13 Divide the chicken, vegetables, and sauce among the dishes. Lay the pastry on top, pressing along the edge of the dish to seal.
- 14 Bake the pies:
- 15 Blend the egg yolk and cream. Brush the mixture onto the pastry with a pastry brush.
- 16 Put the pies on a baking sheet to catch any drips. Bake on the center rack in the 400°F oven for 50 to 55 minutes, or until the crust is thoroughly browned and puffed. Steam will escape along the edges of the pastry.

Reviews

★★★★★ Got very good reviews, only comment was to not reduce the sauce as much if you like a lot of sauce. Also, it was noted they freeze well. - 2/2/2011

Source

Source: Fine Cooking Magazine

Chicken Pot Pie - Barefoot Contessa

Ingredients

- | | |
|--|--|
| * 3 whole (6 split) chicken breasts, bone-in, skin-on | * 1/2 cup minced fresh parsley leaves |
| * 3 tablespoons olive oil | * |
| * Kosher salt | For the pastry: |
| * Freshly ground black pepper | * 3 cups all-purpose flour |
| * 5 cups chicken stock, preferably homemade | * 1 1/2 teaspoons kosher salt |
| * 2 chicken bouillon cubes | * 1 teaspoon baking powder |
| * 12 tablespoons (1 1/2 sticks) unsalted butter | * 1/2 cup vegetable shortening |
| * 2 cups yellow onions, chopped (2 onions) | * 1/4 pound cold unsalted butter, diced |
| * 3/4 cup all-purpose flour | * 1/2 to 2/3 cup ice water |
| * 1/4 cup heavy cream | * 1 egg beaten with 1 tablespoon water, for egg wash |
| * 2 cups medium-diced carrots, blanched for 2 minutes | * Flaked sea salt and cracked black pepper |
| * 1 (10-ounce) package frozen peas (2 cups) | |
| * 1 1/2 cups frozen small whole onions (1 cut them in 1/2) | |

Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 Place the chicken breasts on a baking sheet and rub them with olive oil. Sprinkle generously with salt and pepper. Roast for 35 to 40 minutes, or until cooked through. Set aside until cool enough to handle, then remove the meat from the bones and discard the skin. Cut the chicken into large dice. You will have 4 to 6 cups of cubed chicken.
- 3 In a small saucepan, heat the chicken stock and dissolve the bouillon cubes in the stock. In a large pot or Dutch oven, melt the butter and saute the onions over medium-low heat for 10 to 15 minutes, until translucent. Add the flour and cook over low heat, stirring constantly, for 2 minutes. Add the hot chicken stock to the sauce. Simmer over low heat for 1 more minute, stirring, until thick. Add 2 teaspoons salt, ½ teaspoon pepper, and heavy cream. Add the cubed chicken, carrots, peas, onions and parsley. Mix well.
- 4 For the pastry, mix the flour, salt, and baking powder in the bowl of a food processor fitted with a metal blade. Add the shortening and butter and mix quickly with your fingers until each piece is coated with flour. Pulse 10 times, or until the fat is the size of peas. With the motor running, add the ice water; process only enough to moisten the dough and have it just come together. Dump the dough out onto a floured board and knead quickly into a ball. Wrap the dough in plastic and allow it to rest in the refrigerator for 30 minutes.
- 5 Preheat the oven to 375 degrees F.
- 6 Divide the filling equally among 4 ovenproof bowls. Divide the dough into quarters and roll each piece into an 8-inch circle. Brush the outside edges of each bowl with the egg wash, then place the dough on top. Trim the circle to ½-inch larger than the top of the bowl. Crimp the dough to fold over the side, pressing it to make it stick. Brush the dough with egg wash and make 3 slits in the top. Sprinkle with sea salt and cracked pepper. Place on a baking sheet and bake for 1 hour, or until the top is golden brown and the filling is bubbling hot.

Degree of Difficulty: Moderately difficult

Oven Temperature: 375°F

Preparation Time: 30 minutes

Cooking Time: 55 minutes

Reviews



I really like this recipe and made ½ recipe and used a 8x8 to bake it in. I did add sliced mushrooms and 1 can of water chestnuts. I did keep the amount of the cream the same even for ½ recipe. - Sue 3/1/2011

Source

Author: Ina Garten

Chicken Pot Pie - Cook's Illustrated

Comments

You can make the filling ahead of time, but remember to heat it on top of the stove before topping it. Mushrooms can be sautéed along with the celery and carrots, and blanched pearl onions can stand in for the onion. If you don't want to make a pastry topping, make the related biscuit recipe, stamp out 8 rounds of dough, arrange dough rounds, over warm filling and bake as directed.

Ingredients

Pie Dough	1	can low-sodium chicken broth , with water added to equal 2 cups (or use 2 cups homemade chicken broth)
1 ½ cups unbleached all-purpose flour		
½ tsp table salt		
8 Tbs unsalted butter (¼ pound), chilled and cut into ¼-inch pieces	1 ½ Tbs	vegetable oil
4 Tbs vegetable shortening , chilled	1	large onion , chopped fine
Chicken Pot Pie	3	medium carrots , peeled and cut crosswise ¼-inch thick
1 ½ lbs boneless, skinless chicken breasts or boneless, skinless chicken thighs	2	small ribs celery , cut crosswise ¼-inch thick
	4	Tbs unsalted butter

½ cup unbleached all-purpose flour
1 ½ cups milk
½ tsp dried thyme

3 Tbs dry sherry
¾ cup frozen peas, thawed
3 Tbs minced fresh parsley leaves

Procedure

- 1 For Pie Dough: Mix flour and salt in workbowl of food processor fitted with the steel blade. Scatter butter pieces over flour mixture, tossing to coat butter with a little of the flour. Cut butter into flour with five one-second pulses. Add shortening; continue cutting in until flour is pale yellow and resembles coarse cornmeal, keeping some butter bits the size of small peas, about four more one-second pulses. Turn mixture into medium bowl.
- 2 Sprinkle 3 tablespoons ice-cold water over the mixture. Using rubber spatula, fold water into flour mixture. Then press down on dough mixture with broad side of spatula until dough sticks together, adding up to 1 tablespoon more cold water if dough will not come together. Shape dough into ball, then flatten into 4-inch-wide disk. Wrap in plastic and refrigerate 30 minutes while preparing pie filling.
- 3 For Pie Filling: Adjust oven rack to low-center position; heat oven to 400 degrees. Put chicken and broth in small Dutch oven or soup kettle over medium heat. Cover, bring to simmer; simmer until chicken is just done, 8 to 10 minutes. Transfer meat to large bowl, reserving broth in measuring cup.
- 4 Increase heat to medium-high; heat oil in now-empty pan. Add onions, carrots, and celery; sauté until just tender, about 5 minutes. Season to taste with salt and pepper. While vegetables are sautéing, shred meat into bite-sized pieces. Transfer cooked vegetables to bowl with chicken; set aside.
- 5 Heat butter over medium heat in again-empty skillet. When foaming subsides, add flour; cook about 1 minute. Whisk in chicken broth, milk, any accumulated chicken juices, and thyme. Bring to simmer, then continue to simmer until sauce fully thickens, about 1 minute. Season to taste with salt and pepper; stir in sherry.
- 6 Pour sauce over chicken mixture; stir to combine. Stir in peas and parsley. Adjust seasonings. (Can be covered and refrigerated overnight; reheat before topping with pastry.)
- 7 To Assemble: Roll dough on floured surface to approximate 15-by-11-inch rectangle, about ⅛-inch thick. If making individual pies, roll dough ⅛-inch thick and cut 6 dough rounds about 1 inch larger than pan circumference.
- 8 Pour chicken mixture into 13-by-9-inch pan or any shallow baking dish of similar size. Lay dough over pot pie filling, trimming dough to ½ inch of pan lip. Tuck overhanging dough back under itself so folded edge is flush with lip. Flute edges all around. Or don't trim dough and simply tuck overhanging dough into pan side. Cut at least four 1-inch vent holes in large pot pie or one 1-inch vent hole in smaller pies.
- 9 Bake until pastry is golden brown and filling is bubbly, 30 minutes for large pies and 20 to 25 minutes for smaller pies. Serve hot.

Servings: 6

Author Notes

Our goal was to formulate a pot pie recipe for a delicious but quick pie. For the chicken, we found that poaching boneless, skinless chicken breasts streamlined the process. It also made for tender chicken that could be shredded into irregularly shaped pieces to which the sauce clung well. As for the sauce for our chicken pot pie recipe, we preferred a milk-enriched sauce thickened with flour, which made a sauce creamy in both color and flavor.

Chicken Tikka Masala

Ingredients

- | | | | |
|---|---|---|--|
| 1 | 2-inch-long hot green chile (preferably serrano), stemmed but not seeded, chopped | 2 | tsp sweet paprika |
| 1 | 1-inch piece fresh ginger, peeled and chopped | 2 | Tbs cumin seeds, toasted and ground in a spice grinder |
| 1 | 28-oz. can whole tomatoes | 1 | cup heavy cream |
| 8 | Tbs unsalted butter | | Kosher salt |
| 1 | recipe Roasted Tandoori Chicken, meat removed from bones in large pieces; try not to shred (about 5 cups) | 2 | tsp garam masala (store-bought or homemade) |
| | | ¾ | cup coarsely chopped fresh cilantro |

Procedure

- 1 In a food processor, pulse the chile and ginger until very finely chopped. Add the canned tomatoes with their juice and process until the mixture is puréed. Set aside.
- 2 Melt 6 Tbs. of the butter in a 6- to 8-quart Dutch oven over medium heat. When the foam subsides, add about a third of the chicken pieces and cook, stirring frequently, until the chicken absorbs some of the butter and begins to brown, 3 to 4 minutes. With a slotted spoon, transfer the chicken to a plate. Repeat with the remaining two batches of chicken.
- 3 Add the remaining 2 Tbs. butter to the pan. When it's melted, add the paprika and 4 tsp. of the cumin and stir until the spices just begin to darken, 10 to 15 seconds.
- 4 Immediately add the tomato mixture. Simmer vigorously, uncovered, stirring frequently, until the sauce has thickened slightly, 6 to 8 minutes. Add the cream and 1 tsp. kosher salt and stir well.
- 5 Add the chicken and stir gently to mix. Reduce the heat to medium low and simmer, uncovered, stirring occasionally, for 10 minutes. Stir in the garam masala and remaining cumin. Remove from the heat, cover, and allow to rest for 15 minutes. Taste and add more salt if necessary.
- 6 Transfer to a serving bowl, garnish with cilantro, and serve.

Servings: 8

Recipe Tips

Make Ahead Tips

Chicken tikka masala tastes even better made ahead. You can store it in the refrigerator for up to four days; it also freezes well. Thaw completely before reheating on low heat and add a little additional garam masala and cumin before serving, if you like.

Reviews

- ★★★★★ patrick13, 10/27/2007 Excellent dish. Wonderful flavors, not too spicy. I used boneless chicken thighs to save some time. Don't skimp on the marinating time before roasting the meat - I did it overnight. Made this dish a while ago using the recipe in the magazine - 9/11/2010
- ★★★★★ ellen in charlotte, 9/5/2008 This is a favorite at our house. I only use 6 thighs when I make the tandoori chicken, but use the full marinade recipe. In the tikka masala, I don't cut back any ingredients and it is still has plenty of chicken. I usually use less serrano or a jalapeno, since I don't want a real spicy dish. We always serve it on brown basmat rice, usually with fruit as a nice counterpoint. This freezes well and is a great leftover for a busy night - leave it to thaw in the fridge during the day and reheat as the rice cooks; couldn't be easier! - 9/11/2010
- ★★★★★ redrockgrp, 10/24/2009 My family loves this recipe! It takes a little planning, but it is well worth it! Also try Fine Cooking's Naan - 9/11/2010
- ★★★★★ SailingSue, 2/5/2009 We really enjoyed this recipe. I marinated the chicken overnight in the sauce for the Tandoori. The flavors were well blended and we did not find it to be overly spicy. Followed previous review and used 6 smaller thighs which was a good portion for 2. Had extra sauce leftover which I put in the freezer. - 9/11/2010

Source

Author: Suneeta Vaswani

Source: From Fine Cooking 81, pp. 70

November 1, 2006

Coq au Vin - Take Home Chef on TLC

Ingredients

- | | | | |
|----------|--|----------|------------------------------------|
| 5 lbs | chicken thighs and legs | 2 cloves | garlic, bruised |
| 2 cups | dry red wine | 3 cups | chicken stock |
| 10 small | shallots or pearl onions, peeled and cut length wise | 4 oz | slab bacon, cut into narrow strips |
| 2 bay | leaves | | salt and pepper |
| 1 large | thyme sprig | ½ cup | flour, all-purpose |

- | | |
|---------------------------------|-----------------------------------|
| 2 Tbs olive oil | 8 cremini mushrooms, trimmed |
| 1 Tbs tomato paste | 1 Tbs flat leaf parsley, chopped |
| 8 white mushrooms, trimmed | |

Procedure

- 1 Combine the chicken, wine, shallots, thyme, garlic cloves in a zip lock bag. Refrigerate at least 4 hour or up to one day ahead turning occasionally.
- 2 Bring the chicken stock to a boil in a heavy medium saucepan over medium-high heat.
- 3 Add the bacon strips and simmer for 8 minutes.
- 4 Using a slotted spoon, transfer the bacon to a small bowl. Spoon off any fat that rises to the top of the stock. Set the stock and the bacon aside.
- 5 Preheat the oven to 350 degrees.
- 6 Pour the chicken mixture into a colander that is set over a large bowl. Pat the chicken dry with paper towels. Reserve the marinade liquid in the bowl and the shallots, herbs and garlic in the colander.
- 7 Sprinkle the chicken with salt and pepper, and dredge in flour to coat lightly. Heat the oil in a large ovenproof pot over medium-high heat. Working in small batches, add the chicken pieces and cook until they are deep golden brown on all sides, about 8 minutes per batch. Transfer the chicken to a plate and pour off the excess oil from the pot.
- 8 Add the reserved shallots and saute for 2 minutes, or until they begin to brown and become tender.
- 9 Add the reserved bacon pieces and garlic. Add the mushroom and the reserved herbs and saute for 4 minutes, or until the mushrooms are golden brown and begin to soften. Stir in the tomato paste. Add the strained marinade liquid and the reserved chicken stock.
- 10 Bring the liquids to a simmer over high heat. Nestle the chicken pieces into the cooking liquid. Place the pot uncovered in the oven for 30 minutes, or until the chicken is cooked through.
- 11 Transfer the chicken to a platter and cover to keep warm. Simmer the cooking liquid over medium-high heat until it reduces and forms a slightly thickened sauce, stirring occasionally, about 10 minutes.
- 12 Add the chopped parsley to the sauce. Spoon the sauce over the chicken and serve.

Servings: 1

Five-Spice Grilled Chicken with Hoisin-Maple Glaze

Ingredients

- | | |
|---|------------------------------|
| 2 Tbs dark brown sugar | ¼ cup hoisin sauce |
| 1 Tbs sweet Hungarian paprika | 2 Tbs pure maple syrup |
| 1 Tbs minced fresh garlic (about 3 large cloves) | 1 Tbs soy sauce |
| 2-½ tsp Chinese five-spice powder | 1 Tbs honey |
| 1 tsp ground fennel seed | 2 tsp Asian sesame oil |
| 1 tsp dry mustard | 2 tsp minced fresh ginger |
| | ¼ cup peanut or canola oil |
| 3 lb bone-in chicken pieces (legs, thighs, breasts, and wings) | |

Procedure

- 1 In a small bowl, combine the brown sugar, paprika, garlic, 2 tsp. of the five-spice, fennel, mustard, 1 Tbs. salt, and 2 tsp. pepper. Put the chicken pieces in a 9x13-inch baking dish and rub the spice mix all over the chicken. Cover and refrigerate for at least 2 hours and no more than 6 hours.
- 2 Prepare a charcoal or gas grill fire for indirect cooking over medium heat (325°F to 375°F). In a small bowl, combine the hoisin, maple syrup, soy sauce, honey, sesame oil, ginger, and the remaining ½ tsp. five-spice powder.
- 3 Lightly brush the chicken pieces with the peanut oil and arrange skin side down over direct heat. Cover and cook until grill marks form, 3 to 5 minutes. If the chicken flares up, immediately move it to indirect heat. Flip the chicken and mark the other side, 2 minutes more. Move the chicken to the cooler side of the grill to finish cooking over indirect heat. Cover and cook, occasionally rearranging the pieces to ensure even cooking, until an instant-read thermometer registers 165°F

(breast pieces) to 170°F (leg pieces), 30 to 45 minutes.

- 4 Generously brush the glaze on the chicken and flip glaze side down over to the hotter part of the grill. Cook until the glaze is bubbly and deep red, 30 to 60 seconds. Brush more glaze on the top of the chicken, flip, and cook for 30 to 60 seconds more. Serve immediately.

Servings: 6

Recipe Tips

Tip: Indirect grilling is a must for chicken on the bone so the chicken can cook through before the outside burns. Don't glaze the chicken until just before it's done, or the glaze will burn; watch for flare-ups after the glaze goes on.

Reviews



Quick and easy. Was very good cut on salads the next day. - Suc 12/26/2011



This recipe is a keeper! Too cold and rainy to grill so prepared the chicken as directed and baked it in the oven at 350 and finished it off under the broiler. Served with Basmati rice and mixed vegetable saute. Ants would starve on what was left over! - On Line Review 12/26/2011

Source

Source: Fine Cooking 112

Grilled Teriyaki Chicken Breasts - Cathy

Ingredients

2 lbs boneless, skinless chicken breasts	2 cloves garlic, minced
½ cup orange juice	1 tsp fresh ginger root, minced
⅓ cup reduced sodium soy sauce	1 tsp sesame oil (optional)
2 Tbs olive oil	¼ tsp pepper
2 Tbs honey	

Procedure

- 1 Place the chicken in a plastic bag.
- 2 Mix all the remaining ingredients together and pour over the chicken breasts. Refrigerate overnight or for several hours.
- 3 Grill for approximately 5 minutes per side or until done basting with the sauce as cooking.
- 4 Bring the remaining marinade to a boil and serve with the chicken.

Servings: 6

Indonesian Ginger Chicken

Ingredients

1 cup honey	½ cup peeled and grated fresh ginger root
¾ cup soy sauce	2 chickens - (3 ½ lbs ea), quartered, with back removed
¼ cup minced garlic (8 to 12 cloves)	

Procedure

- 1 Cook the honey, soy sauce, garlic, and ginger root in a small saucepan over low heat until the honey is melted.
- 2 Arrange the chicken in a large, shallow baking dish, skin side down, and pour on the sauce.
- 3 Cover the pan tightly with aluminum foil and marinate overnight in the refrigerator.
- 4 Ready to cook, preheat the oven to 350 degrees.
- 5 Place the baking dish in the oven and bake for ½ hour. Uncover the pan, turn the chicken skin side up, raise the

temperature to 375 degrees. Continue baking for 30 minutes, or until the juices run clear when you cut between the leg and the thigh and sauce is a rich dark brown.

Servings: 6

Degree of Difficulty: Easy

Oven Temperature: 350°F

Recipe Tips

I like using Bell and Evans chicken thighs and legs in this recipe instead of a whole cut up chicken. Leftovers are good on a salad the next day.

Source

Author: Barefoot Contessa

Jugged Chicken - Bon Appetit April 1991 (Very Good)

Ingredients

3 ½ lbs	chicken pieces	⅓ cup	Port
2 Tbs	unsalted butter	⅓ cup	brandy
10	pearl onions, peeled	4	garlic cloves, thinly sliced
4 medium	tomatoes, coarsely chopped	1 Tbs	Dijon mustard
4 oz	prosciutto or ham, chopped	¼ tsp	black pepper
⅔ cup	dry white wine		

Procedure

- 1 Preheat oven to 400 degrees. Rub the chicken pieces with butter and season with S&P.
- 2 Transfer the chicken to a heavy large deep casserole. Combine onions and all the remaining ingredients in a large bowl. Pour over chicken.
- 3 Cover and bake until chicken is done, about 55 minutes.
- 4 Preheat the broiler.
- 5 Remove the chicken pieces from the casserole pan and transfer to a cookie sheet.
- 6 Place the casserole over med-high heat and boil the tomato mixture until slightly thicken, about 10 minutes.
- 7 Put the chicken under the broiler and broil for about 4 minutes. Remove the breasts and keep warm. Continue to broil the legs until golden brown, about 4 minutes.
- 8 Place the chicken in a bowl and pour tomato sauce mixture on top.
- 9 NOTE: DOUBLE the sauce

Servings: 4

Middle Eastern Turkey Burgers

Comments

This burger gets a Middle Eastern twist from the addition of garlic, cumin, coriander, and fresh mint and parsely folded into the ground turkey. Fat is flavor, so for the best results, choose a ground turkey that's not too lean. Serve with Cucumber and Yogurt Sauce.

Ingredients

1-½ lb ground turkey, preferably including some dark meat (93% lean)	2 medium cloves garlic
	Kosher salt

Middle Eastern Turkey Burgers

- | | |
|--|------------------------|
| ¼ cup lightly packed chopped fresh mint | 1 tsp ground cumin |
| ¼ cup lightly packed chopped fresh parsley | ½ tsp ground coriander |
| 2 Tbs olive oil | ¼ tsp cayenne |
| 2 tsp sweet paprika | |

Procedure

- 1 Gently break the meat into large pieces in a large bowl. Mince the garlic, sprinkle with 1-½ tsp. salt, and using the flat side of a chef's knife, smear and mash to a paste. Gently mix the garlic paste, mint, parsley, olive oil, paprika, cumin, coriander, and cayenne into the turkey. Shape the meat into 4 equal 1-inch-thick patties. Refrigerate, uncovered, for at least 20 minutes and up to 4 hours.
- 2 Prepare a medium charcoal or gas grill fire. Grill the burgers, covered with vents open, until nicely marked and just cooked through (an instant-read thermometer inserted in a burger should read 165°F), 4 to 6 minutes per side.
- 3 Serve with the Cucumber & Yogurt Sauce.

Servings: 4

Recipe Tips

Serving Suggestions

Serve these burgers with Grilled Vegetable Salad with Feta on the side.

Reviews

- ★★★★★ 2/27/2010 Great recipe. Made them as meatballs in the winter for a large party and cooked them in the oven for about 20 minutes. Great with Israeli salad and hummus too. - 2/2/2011
- ★★★★★ 7/8/2010 Wow! This is the best and only turkey burger my family and I have ever enjoyed eating. The herbs and spices make the burger. I made yogurt cheese for the dressing and it all held together very nicely. The cucumber/onion mix needs several rinses to remove the excess salt. Paired very nicely with the Grilled Vegetable Salad with Feta. All that was missing was a great bottle of wine. - 2/2/2011
- ★★★★★ 7/14/2010 Definitely the best turkey burger we've ever made. We used all dark meat with great results. - 2/2/2011

Source

Author: John Ash

Source: Fine Cooking

Pan-Roasted Chicken Breasts with Orange-Brandy Sauce

Ingredients

- | | |
|---|---|
| For the chicken | 1 medium shallot, minced |
| 2 cups fresh navel or Valencia orange juice | 2 Tbs brandy |
| 2 Tbs finely grated orange zest | 1 cup fresh navel or Valencia orange juice |
| Kosher salt | ½ cup lower-salt chicken broth |
| 6 6- to 7-oz. boneless, skin-on chicken breast halves | 1 navel or Valencia orange, cut into segments, segments cut into thirds |
| 2 Tbs extra-virgin olive oil | 1 Tbs chopped fresh flat-leaf parsley |
| Freshly ground black pepper | Kosher salt and freshly ground black pepper |
| For the sauce | |
| 3 Tbs unsalted butter | |

Procedure

- 1 Brine the chicken
- 2 Combine the orange juice, zest, 6 Tbs. salt, and 4 cups water in a large bowl or pot; stir to dissolve the salt. Add the chicken breasts and refrigerate for 2 to 3 hours.
- 3 Cook the chicken
- 4 Position a rack in the center of the oven and heat the oven to 400°F.

- 5 Remove the chicken from the brine and pat it dry with paper towels.
- 6 Heat the olive oil in a 12-inch oven-proof skillet over medium-high heat until shimmering hot. Add the chicken skin side down in a snug single layer and cook until the skin is golden brown, 3 to 5 minutes. Turn the chicken, season with ¼ tsp. salt and a few grinds of pepper, and put the pan in the oven. Roast the chicken until an instant-read thermometer registers 165°F in the center of the thickest breast, about 15 minutes. Remove from the oven, transfer the chicken to a carving board, tent with foil, and let rest while you make the sauce.
- 7 Make the sauce
- 8 Pour the juices from the skillet into a heatproof measuring cup. Let the fat rise to the surface and then spoon it off.
- 9 Melt 2 Tbs. of the butter in the skillet over medium-high heat. Add the shallot and cook, stirring, until soft, 1 to 2 minutes. Off the heat, add the brandy. Return the pan to the heat and cook, scraping the bottom of the pan, until the brandy has almost evaporated, about 30 seconds. Increase the heat to high and add the orange juice. Boil until thick and syrupy and reduced to about ⅓ cup, about 5 minutes. Add the chicken broth, pan juices, and any juices from the carving board. Boil until reduced to about ¾ cup, about 3 minutes.
- 10 Swirl in the orange segments. Then, off the heat, swirl in the remaining 1 Tbs. butter and the parsley until the butter is melted. Season to taste with salt and a few grinds of pepper.
- 11 To serve, cut the chicken on the diagonal into thin slices and arrange on 6 serving plates. Drizzle with the sauce.

Reviews

- ★★★★★ I have made this twice and used fresh squeeze OJ for the marinade. I also had the butcher remove the bones for the chicken but would not be hard to do it yourself. - Sue 9/11/2010
- ★★★★★ zebraz103, 1/20/2010 Delicious. I used skinless chicken breasts and brined for about an hour less. The sauce was delectable. It was easy with easy clean-up, and relatively minimal prep work. I served it with mashed potatoes and spinach, and loved it! - 9/11/2010
- ★★★★★ Ricksbabe2, 2/10/2009 This was a great dish. My husband loved it. I was not able to find boneless chicken breast with skin on so elected to use the skinless variety. They worked just fine-browned up nicely in the pan. Great citrusy flavor but not sweet-just right. - 9/11/2010

Source

Author: Joanne Weir
 Source: From Fine Cooking 97, pp. 45
 December 31, 2008

Author Notes

A quick soak in an orange juice brine infuses the chicken with lots of flavor. You'll need a total of about 9 medium oranges for this recipe. Serves six.

Parmesan-Crumbed Chicken

Ingredients

For the chicken:	For the coating:
6 boneless, skinless chicken breast halves (about 6 oz. each)	1 cup freshly grated Parmesan
6 Tbs Dijon-style mustard	1 cup fresh English muffin (or sandwich bread) crumbs
1 Tbs white wine or water	Freshly ground black pepper
¾ tsp salt	4 Tbs melted butter
¼ tsp freshly ground black pepper	

Procedure

- 1 For the chicken: Rinse the breasts and pat them dry. In a shallow bowl, whisk together the mustard, wine, salt, and pepper and add the chicken. The chicken can be coated immediately or held in the refrigerator for up to 2 hours.
- 2 For the coating: In a large, shallow dish, mix the cheese, breadcrumbs, and pepper. Drizzle the melted butter over the crumb mixture and toss until well combined.
- 3 To coat and cook the chicken: Heat the oven to 450°F and butter a baking sheet or rack. Take a breast from the marinade

with one hand--this is now your "wet" hand. Don't wipe off the marinade. Lay the chicken on the crumbs. Scoop and pat the crumbs over the breast using your other hand (your "dry" hand), patting until both sides are thoroughly coated. Put the breast on a buttered baking sheet or rack and repeat with the remaining breasts. Roast the chicken until it's crisp, browned, and cooked through, 25 to 30 min. Check after 15 min. If the chicken is getting too brown, reduce the heat to 400° and add 5 min. to the total cooking time.

Servings: 6

Reviews

- ★★★★★ Coggan, 2/7/2008 This is one of my staples. I've made it at least once a month for several years. Be sure to use a good quality parmesan. - 9/11/2010
- ★★★★★ atriola702, 6/11/2009 I have made this once a month for the past year. My all time favorite baked chicken breast recipe. - 9/11/2010
- ★★★★★ Sammysam, 2/11/2010 A fabulous, easy, yet tasty recipe. It never disappoints. The chicken is moist and tender and the flavors imparted by the bread and cheese mixture rival that of a five star restaurant. - 9/11/2010
- ★★★★★ luvsfood, 2/17/2010 This was a very good recipe that kept my family wanting more. It's best to let the chicken sit with the marinade, so it won't be dry - 9/11/2010

Source

Author: Elizabeth Terry
Source: From Fine Cooking 25, pp. 34-37
February 1, 1998

Author Notes

A simple Parmesan and breadcrumb mixture gives these breasts a crunchy coating and keeps them moist inside

Peachy Chicken

Ingredients

4	chicken breast half, bone in	2	Tbs red wine or white vinegar
½	cup flour	2	Tbs brown sugar
2	Tbs butter	1	tsp basil
2	Tbs canola oil	½	tsp nutmeg
1 ½	cups orange juice	16	oz peach/apricot halves, drained

Procedure

- 1 Shake the chicken in a bag with flour, salt and pepper. Brown in butter and canola oil over medium high heat.
- 2 Place chicken in a glass 9x13 baking dish.
- 3 Combine remaining ingredients except for peaches and pour over the chicken.
- 4 Bake at 350 degrees for 1 hour and 15 minutes or until tender.
- 5 Place the peach halves into baking dish and cook for 15 minutes more.
- 6 NOTE: Keeps well in warm oven when waiting for company.

Servings: 4

Perfect Pan-Roasted Chicken Thighs

Comments

Sophisticated enough for a Sunday supper yet quick enough for Wednesday's dinner, this master recipe is all in the technique. Cook the thighs... more ›

Ingredients

- 6 skin-on, bone-in chicken thighs (about 2 ¼ pounds) 1 Tbs vegetable oil
Kosher salt and freshly ground black pepper

Procedure

- 1 Preheat oven to 475°F. Season chicken with salt and pepper. Heat oil in a 12" cast-iron or heavy nonstick skillet over high heat until hot but not smoking. Nestle chicken in skillet, skin side down, and cook 2 minutes. Reduce heat to medium-high; continue cooking skin side down, occasionally rearranging chicken thighs and rotating pan to evenly distribute heat, until fat renders and skin is golden brown, about 12 minutes.
- 2 Transfer skillet to oven and cook 13 more minutes. Flip chicken; continue cooking until skin crisps and meat is cooked through, about 5 minutes longer. Transfer to a plate; let rest 5 minutes before serving.

Servings: 3

Degree of Difficulty: Very easy

Oven Temperature: 475°F

Reviews

- ★★★★★ wow, this is fantastic! Super easy to follow and comes out tasting like fried chicken, with smaltz left to boot. The only alteration was to pat the thighs dry prior to salt and pepper to minimize spattering. Can't wait to make it again. Cast iron is a must on this one. - On Line Review 6/11/2011
- ★★★★★ Excellent recipe! I made it with both thighs & drumsticks, so I extended each of the times by about 2 minutes and still was slightly worried about the drumsticks cooking through, but the thighs came out perfectly! I also added a squeeze of lemon before putting them in the oven, and made the lemon-thyme pan sauce (with some garlic & capers added) recommended in the original Bon Appetite article. I will absolutely be making these again! - On Line Review 6/11/2011

Source

Source: Bon Appétit | June 2011

Web Page: <http://www.epicurious.com/recipes/food/views/Perfect-Pan-Roasted-Chicken-Thighs-365489?mbid=RF>

Roast Chicken - Barefoot Contessa

Ingredients

- | | |
|---|---|
| * 1 (4 to 5 pound) roasting chicken | * 2 Spanish onions, peeled and thickly sliced |
| * Kosher salt and freshly ground black pepper | * ½ cup dry white wine |
| * 2 lemons | * ½ cup chicken stock, preferably homemade |
| * 1 whole head garlic, cut in ½ crosswise | * 1 tablespoon all-purpose flour |
| * Good olive oil | |

Procedure

- 1 Preheat the oven to 425 degrees F.
- 2 Remove and discard the chicken giblets. Pat the outside dry. Liberally salt and pepper the inside of the chicken. Cut the lemons in quarters, place 2 quarters in the chicken along with the garlic and reserve the rest of the lemons. Brush the outside of the chicken with olive oil and sprinkle the chicken liberally with salt and pepper. Tie the legs together with kitchen string and tuck the wing tips under the body of the chicken. Place the chicken in a small (11 by 14-inch) roasting pan. (If the pan is too large, the onions will burn.) Place the reserved lemons and the sliced onions in a large bowl and toss with 2 tablespoons of olive oil, 1 teaspoon of salt, and ½ teaspoon of pepper. Pour the mixture around the chicken in the pan.
- 3 Roast the chicken for about 1 hour and 15 minutes, until the juices run clear when you cut between a leg and a thigh. Remove the chicken to a platter, cover with aluminum foil, and allow to rest for 10 minutes while you prepare the sauce, leaving the lemons and onions in the pan.

- 4 Place the pan on top of the stove and turn the heat to medium-high. Add the wine and stir with a wooden spoon to scrape up the brown bits. Add the stock and sprinkle on the flour, stirring constantly for a minute, until the sauce thickens. Add any juices that collect under the chicken. Carve the chicken onto a platter and serve with the lemons, onions, and warm sauce

Servings: 4

Oven Temperature: 425°F

Preparation Time: 5 minutes

Cooking Time: 1 hour and 35 minutes

Source

Author: Ina Garten

Roast Duck

Ingredients

- | | |
|---|--|
| * 2 (5 to 5 ½ pounds each) ducks, innards and wing tips removed | * Kosher salt |
| * 6 quarts chicken broth | * 1 teaspoon freshly ground black pepper |

Procedure

- 1 Unwrap the ducks and allow them to sit at room temperature for 20 minutes. With a fork, prick the skin without piercing the meat. This will allow the fat to drain off while the ducks cook.
- 2 Meanwhile, in a very large stock pot which can hold the 2 ducks, heat the chicken broth with 1 tablespoon of kosher salt until it boils. Add the ducks very carefully and bring the stock back to a boil. If there isn't enough stock to cover the ducks, add the hottest tap water to cover. If the ducks float to the top, place a plate on top to keep them immersed. When the stock comes back to a boil, lower the heat and simmer the ducks in the stock for 45 minutes.
- 3 When the ducks are finished simmering, skim off enough duck fat from the top of the stock to pour a film on the bottom of a 14 by 18 by 3-inch roasting pan. This will keep the ducks from sticking when they roast. Carefully take the ducks out of the stock, holding them over the pot to drain. Place them in the roasting pan, pat the skin dry with paper towels, and sprinkle with 1 teaspoon of salt and the pepper. If you have time, allow the ducks to sit at room temperature for 30 minutes to allow the skin to dry.
- 4 Meanwhile, preheat the oven to 500 degrees F. (Be sure your oven is very clean or it will smoke!) Roast the ducks for 30 minutes. Remove from the oven and allow them to rest, covered with aluminum foil, for 20 minutes. Serve warm.

Servings: 6

Degree of Difficulty: Moderately difficult

Preparation Time: 15 minutes

Cooking Time: 1 hour

Inactive Time: 20 minutes

Reviews

★★★★★ This got 5 stars on Food Network. - Sue 3/5/2011

Source

Author: Ina Garten

Source: Barefoot Contessa Episode: Farmstand Dinner

Roasted or Grilled Tandoori Chicken

Comments

Tandoori chicken is the first step to making Chicken Tikka Masala, but it's also a classic Indian dish on its own. If you plan on making the tikka masala, use the roasting method below; the meat will stay moister. But if you're serving the tandoori chicken on it's own, use the grilling method instead; the meat will have better flavor.

Ingredients

12	bone-in chicken thighs	1-½	tsp	kosher salt
1	cup plain nonfat yogurt	½	tsp	cayenne
⅓	cup fresh lemon juice (from about 2 medium lemons)	1		lemon, cut in half
1	Tbs peeled and finely chopped fresh ginger			For serving the tandoori chicken on its own:
1	Tbs finely chopped garlic	4	Tbs	unsalted butter, melted
2	tsp ground coriander	1		lemon, cut into small wedges
2	tsp ground cumin	1		small sweet onion, sliced into into rings
2	tsp garam masala			

Procedure

- 1 Marinate the chicken:
- 2 Remove the skin and trim excess fat from the chicken. With a sharp chef's knife, cut three or four long, diagonal slits on each thigh against the grain, almost to the bone.
- 3 Roasted or Grilled Tandoori Chicken Recipe
- 4 In a large, shallow bowl, mix together the yogurt, lemon juice, ginger, garlic, coriander, cumin, garam masala, kosher salt, and cayenne. Add the chicken, turning to coat and making sure that the marinade gets into all of the slits in the chicken. Cover and marinate in the refrigerator, at least 2 hours and up to 12 hours.
- 5 To roast the thighs for Chicken Tikka Masala:
- 6 Position a rack in the center of the oven and heat the oven to 375°F. Line a large rimmed baking sheet with foil. Transfer the chicken from the marinade to the baking sheet, spacing the thighs evenly. Discard any remaining marinade. Roast until the juices run clear when the chicken is pierced and an instant-read thermometer in a meaty part of a thigh registers 170°F, about 45 minutes.
- 7 Squeeze the lemon halves over the chicken. Let it cool before using in the Chicken Tikka Masala recipe. Refrigerate if making ahead.
- 8 To grill the chicken and serve on its own:
- 9 Heat a gas grill to medium high. Oil the grill liberally. Remove the chicken from the marinade and lay the chicken on the grill. Discard the marinade. Cover and cook until grill marks appear, 5 to 7 minutes. Using tongs, flip the chicken and continue to cook until the second side has grill marks, about 5 minutes more. Reduce the heat to low and cook, covered, flipping occasionally, until it is no longer pink near the bone (cut into a thigh to check), 10 to 15 minutes for small thighs, 15 to 20 minutes for large. Transfer the chicken to a platter and let it rest for 5 minutes.
- 10 Brush the chicken with the melted butter and squeeze lemon halves on top. Garnish with the lemon wedges and the sliced onion.

Recipe Tips

Tip: Restaurants use food coloring to give this chicken its traditional red color; if you like, add a few drops of red and yellow food coloring to the marinade

Reviews

★★★★★ m2violin, 8/8/2010 One of the best Tandoori recipes I've tried. The chicken was moist and quite flavorful. I grilled my chicken on a charcoal grill, and the grilling really added to the flavor. However, it will still be good in the wintertime roasted in the oven. - 9/11/2010

Source

Author: Suneeta Vaswani
Source: From Fine Cooking 81, pp. 71
November 1, 2006

Rustic Chicken with Mushrooms & Gruyère Polenta

Comments

This is particularly good when made with legs and thighs, as the meat gets very tender.

Ingredients

For the polenta:		1	cup	sliced yellow onion
1	Tbs			unsalted butter
4	cups			water
1	tsp			salt
1	cup			medium-ground cornmeal
1	Tbs			chopped fresh thyme
1-½	cups			grated Gruyère
For the chicken:		1-½	cup	sliced portabella mushrooms
2	Tbs			olive oil; more as needed
8				bone-in chicken pieces (3 to 4 lb. total) or one 3-½ lb. chicken, cut into 8 pieces; if the breasts are large, halve them
		1	tsp	salt
		½	tsp	freshly ground black pepper
		⅓	cup	dry white wine
		1-½	cups	canned diced tomatoes, with their juices
		¼	cup	kalamata olives, pitted and halved
		½	cup	homemade or good-quality low-salt canned chicken broth, if needed
		2	tsp	fresh thyme, minced

Procedure

- 1 To make the polenta
- 2 Heat the oven to 350°F. Coat an 8x8-inch baking dish with the butter. In a medium saucepan, bring the water and the 1 tsp. salt to a boil and slowly whisk in the cornmeal until the mixture is smooth. Reduce the heat to a simmer and continue stirring with a wooden spoon until the mixture is thick, about 10 min. Take the pan off the heat and stir in the thyme and Gruyère. Pour the polenta into the baking dish and bake for 45 min., stirring every 10 min. or so. Meanwhile, make the chicken. (If the polenta is done before the chicken, cover with foil and stir occasionally to keep a crust from forming.)
- 3 To make the chicken
- 4 Heat the olive oil in a large sauté pan over medium-high heat, but don't let it smoke. Add as many of the chicken pieces, skin side down, as will fit without crowding and brown all sides well, 3 to 4 min. per side. Transfer to a plate, add more olive oil if needed, and brown the remaining chicken. Transfer to the plate. Reduce the heat to medium, add the onion, and sauté until translucent, about 4 min. Add the garlic and cook another 2 min. If the pan is dry, add 1 Tbs. oil. Add the mushrooms and cook until they release their juices and begin to brown, about 5 min. Add the salt and pepper. Add the wine and scrape up any browned bits in the pan. Return the chicken pieces to the pan (they should just fit in snugly) and simmer until the wine is reduced by half, about 5 min. Add the tomatoes and olives and reduce the heat. Simmer the chicken, turning occasionally, until it's completely cooked and very tender, 30 to 40 min. Check the pan frequently and add broth as needed if the pan becomes too dry. Add 1 tsp. of the thyme to the pan.
- 5 Serve the chicken over the polenta, with some of the sauce and the remaining thyme sprinkled on top.

Servings: 4

Degree of Difficulty: Moderately difficult

Reviews

- ★★★★★ Sue_W, 3/8/2009 I have made this twice now and it was a hit both times. I made it with 4 pounds of legs and thighs in my dutch oven. I did double the sauce which was more than enough and so yummy. The polenta is very straight forward and delicious. I tend to make the chicken ahead of time so that it can blend. Sometimes takes longer to cook so I check the chicken carefully. - 3/1/2011
- ★★★★★ kashmirkat, 1/20/2011 Any recipe that my whole family eats happily gets 5 stars from me! :) I used chicken leg quarters that I butchered into thigh and legs (reserving the back trimmings for stock) and also used my dutch oven - I will definitely make this again! - 3/1/2011

Source

Author: John Anderson, Whitney Anderson
Source: Fine Cooking 49

Tequila Lime chicken

Ingredients

4	limes	Options for servings:
1 cup	tequila	Corn tortillas
¼ cup	olive oil	Flour tortillas
2 tsp	kosher salt	Grated Monterey Jack
5 cloves	garlic	Pico de gallo
1	jalapeno, sliced	Jalapeno slices
½	bunch chopped fresh cilantro	Lime wedges
12	boneless, skinless chicken breasts	Avocado slices
2 cups	grated Monterey Jack	Sour cream

Procedure

- 1 Slice open the limes and squeeze the juice into a food processor or blender. Add the tequila, olive oil, salt, garlic, jalapenos and cilantro. Blend the mixture until totally combined. Add the chicken to a large plastic bag and pour in the lime-tequila mixture. Seal the bag and marinate in the fridge for several hours or overnight.
- 2 Remove the chicken from the bag and grill it over medium-high heat. Rotate the chicken 45-degrees on both sides to create nice grill marks, and continue grilling until the chicken is cooked through, 4 to 5 minutes per side.
- 3 Melt the Monterey Jack over the top of the sliced chicken breasts.
- 4 Slice the chicken and serve it on a plate topped with the sides.

Servings: 12

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Source

Author: Pioneer Woman

Turkey Burgers - Cook's Illustrated July 1998

Ingredients

1 ¼ lbs	93 percent lean ground turkey, ¥	½ cup	ricotta cheese
½	tsp table salt	2	tsp Dijon mustard
½	tsp ground black pepper	1	Tbs vegetable oil or canola oil
2	tsp Worcestershire sauce		

Procedure

- 1 Transfer ground meat to medium bowl. Stir in salt, pepper, Worcestershire sauce, ricotta cheese, and mustard until blended, and divide meat into 4 portions. Lightly toss one portion from hand to hand to form a ball, then lightly flatten ball with fingertips into 1-inch-thick patty. Repeat with remaining portions.
- 2 To Cook Indoors: Heat a large, heavy skillet (preferably cast-iron or stainless steel with an aluminum core) over medium heat until very hot, 4 to 5 minutes. Swirl oil in pan to coat bottom, then add burgers. Cook over medium heat without moving burgers until bottom side of each is dark brown and crusted, 3 to 4 minutes. Turn burgers over; continue to cook until bottom side is light brown but not yet crusted, 3 to 4 minutes longer. Reduce heat to low, position cover slightly ajar on pan to allow steam to escape, and continue to cook 8 to 10 minutes longer, flipping burgers if necessary to promote deep browning, until center is completely cooked, or an instant-read thermometer inserted from the side of the burger into the center registers 160 degrees. Remove from pan and serve immediately.

To Grill: Alternatively, grill burgers over medium-low fire (you can hold your hand about 5 inches above grill surface for 5 seconds) until dark spotty brown on bottom side, 7 to 9 minutes. Turn burgers over; continue grilling 7 to 9 minutes longer or until bottom side is dark spotty brown and center is completely cooked or instant-read thermometer registers 160 degrees. Remove from grill and serve immediately.

Servings: 4

Turkey Sliders Thai-licious - Rachael Ray Show

Ingredients

For the Sliders:		8	small crusty rolls, 3-inch diameter
1 ½ lbs	ground turkey breast	Thai Satay Slaw:	
4	thin scallions, finely chopped	1 Tbs	peanut butter, crunchy or smooth
1	inch knob ginger, grated	1 Tbs	soy sauce
1	clove garlic, grated or finely chopped	⅓ cup	chili sauce, store bought or combine 2T honey, 1T rice wine vinegar and 1T hot sauce
1	small red chili pepper, seeded and finely chopped (substitute 1 jalapeño if unavailable)	½	red pepper, thinly sliced
1	Tbs ground coriander, (a palmful)	¼	seedless cucumber, peeled and cut into thin strips
1	Tbs grill seasoning	¼ head	iceberg lettuce, shredded
1	egg yolk	½ cup	basil, shredded or torn
	salt and pepper	1 bag	exotic chips, such as Terra chips, optional
1	Tbs vegetable or canola oil		

Procedure

- 1 Combine meat, scallions, ginger, garlic, chili pepper, coriander, grill seasoning, egg yolk, salt and pepper in a bowl and form 8 small patties, each about three inches in diameter.

Heat a large nonstick skillet with oil over medium-high heat and cook patties 4 minutes on each side.

While the patties cook, lightly toast the rolls and make the slaw: In a small mixing bowl, loosen the peanut butter in the microwave for 20 seconds then whisk in the soy sauce, either sweet chili sauce or honey, rice wine vinegar and hot sauce. Toss the red bell pepper, cucumber, lettuce and basil with the dressing. Place patties on bun bottoms and top with slaw salad and bun top.

- 2 Serve chips or Lime Noodles alongside.

Servings: 4

Wine-Braised Chicken with Shallots and Pancetta

Comments

In this modern take on coq au vin, Riesling subs for the usual red wine

Ingredients

¼ cup	olive oil	1	large clove garlic, finely chopped
4	bone-in, skin-on chicken thighs (about 1-½ lb.)	4	sprigs fresh flat-leaf parsley
4	chicken drumsticks (about 1-½ lb.)	4	sprigs fresh thyme
	Kosher salt and freshly ground black pepper	1	bay leaf
7 oz	pancetta, cut into ¾-inch dice (1 heaping cup)	2 cups	dry fruity white wine, preferably Alsatian or German dry Riesling
8	medium shallots, lobes separated, large lobes halved through the core	3 cups	lower-salt chicken broth
4	medium carrots, cut into ¾-inch-thick slices, large slices cut in half	¼ tsp	finely grated lemon zest
1	small bulb fennel, trimmed, cored, and cut into ¾-inch dice	1 Tbs	chopped fresh flat-leaf parsley

Procedure

- 1 Position a rack in the bottom third of the oven and heat the oven to 300°F.
- 2 Heat 2 Tbs. of the oil in a 7- to 8-quart Dutch oven over medium-high heat. Season the chicken all over with 1 tsp. salt and ½ tsp. pepper. Arrange the chicken skin side down in the pot in a snug single layer and sear, flipping once, until golden brown all over, 10 to 13 minutes. Transfer to a plate.
- 3 Cook the pancetta in the pot until well browned all over, 5 to 8 minutes. Transfer with a slotted spoon to paper towels to drain. Pour off and discard the fat.
- 4 Heat the remaining 2 Tbs. oil in the pot over medium-high heat. Cook the shallots, carrots, and fennel, stirring occasionally, until lightly browned, about 7 minutes. Add the garlic and cook, stirring frequently, until its aroma subsides, 1 to 2 minutes.
- 5 Tie the parsley sprigs, thyme sprigs, and bay leaf together with twine (or tie them in a small cheesecloth sachet). Add the herb bundle to the pot, along with the wine. Simmer briskly, scraping the bottom of the pot to loosen the brown bits. Add the broth and return the chicken and pancetta to the pot, arranging the chicken in a single layer. Bring to a simmer, cover and transfer to the oven.
- 6 Braise the chicken until the meat is fork-tender and just starting to come away from the bone, 35 to 45 minutes.
- 7 Transfer the chicken and vegetables to a serving platter with a slotted spoon and tent with foil. Discard the herb bundle. Bring the sauce to a boil over high heat and reduce to 2 cups, about 15 minutes. Stir in the lemon zest and season with salt and pepper. Pour the sauce over the chicken and serve sprinkled with the chopped parsley.

Servings: 4

Recipe Tips

Make Ahead Tips

This dish may be made up to 2 days ahead. Let the sauce cool before adding the chicken and vegetables and refrigerating. Reheat gently over medium-low heat before serving.

Reviews

- ★★★★★ CeMac, 12/16/2009excellent. I reduced the sauce as the recipe instructed, but then thickened it a bit with cornstarch. - 2/1/2011
- ★★★★★ jng000, 1/16/2010Really flavorful. Definitely one of the best chicken recipes around. I use a whole chicken cut up instead of just dark meat.
- Star Star Star Star Star by MustLoveFood, 1/12/2010This has become one of my favorite fall dishes and my family and friends LOVE it. Mine came out exactly the way the picture looks, I think because I live in a high altitude, so I pan cooked my chicken much longer than the recipe calls for, to make sure I got a good crust on before I moved on to the next steps. Also, when making great food, you really need great cookware. It makes all the difference in the world. All the individual ingredients married extremely well in the completed dish and the aromatics are amazing! I always serve mine over hot rice. I agree with having all the prep work done ahead of time, as the dish moves very quickly until you get it into the oven. I now substitute this for chicken soup when I have sick friends. Their families love it, too! - 2/1/2011
- ★★★★★ SheChef, 8/4/2010I make this chicken at least once a month. I use all thighs because they have such great flavor. I also use bacon instead of pancetta: I cook the bacon first, add the meat to brown; remove the meat; pour off the fat; add the vegetables; deglaze with pan with the same wine I am drinking with dinner; add the stock, chicken, bouquet & bacon; bring to a boil; cook in the oven for 45 minutes; strain the sauce, reduce it and add a little demi glace with the lemon zest. Amazing flavor. I serve this over riced Yukon Gold potatoes. Heavenly! - 2/1/2011

Source

Author: Allison Ehri Kreitler

Source: Fine Cooking

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All-American Potato Salad

Ingredients

1 ⅓ lbs potatoes, (4 medium) cut into 1-inch pieces
 salt
 2 oz bacon, cooked and crumbled
 2 hard-cooked eggs, coarsely chopped
 2 oz crumbled blue cheese

DRESSING:

1 cup lowfat sour cream
 ½ cup lowfat mayonnaise
 1 Tbs Dijon mustard
 ½ tsp finely chopped garlic
 ¼ tsp cayenne pepper
 ⅛ tsp white pepper, (1/8 to 1/4)

Procedure

In large saucepan, combine 5 cups water, potatoes and 2 teaspoons of salt; bring to a boil. Reduce heat to medium; cover and cook 12 to 15 minutes or until potatoes are tender when pierced with a fork. Meanwhile, in blender container, combine all dressing ingredients; process until blended. When potatoes are done, drain well. In large bowl, combine potatoes, bacon, eggs and blue cheese. Add dressing; toss to coat. Season with additional salt, as desired. Cover and refrigerate.

Servings: 6

Preparation Time: 25 minutes

Reviews



Made this while cruising in Mexico this year and trying to figure out what to do with potatoes that were needing to be used. I was surprised at how much both of us liked the bleu cheese in the dish. - Sue 6/2/2012

Source

Source: United States Potato Board

Web Page: <http://www.healthypotato.com/recipes/recipes.asp?recipeid=242>

Black Bean and Couscous Salad

Ingredients

* 1 cup uncooked couscous	* 4 green onions, chopped
* 1 ¼ cups chicken broth	* 1 red bell pepper, seeded and chopped
* 3 tablespoons extra virgin olive oil	* ¼ cup chopped fresh cilantro
* 2 tablespoons fresh lime juice	* 1 cup frozen corn kernels, thawed
* 1 teaspoon red wine vinegar	* 2 (15 ounce) cans black beans, drained
* ½ teaspoon ground cumin	* salt and pepper to taste

Procedure

- 1 Bring chicken broth to a boil in a 2 quart or larger sauce pan and stir in the couscous. Cover the pot and remove from heat. Let stand for 5 minutes.
- 2 In a large bowl, whisk together the olive oil, lime juice, vinegar and cumin. Add green onions, red pepper, cilantro, corn and beans and toss to coat.
- 3 Fluff the couscous well, breaking up any chunks. Add to the bowl with the vegetables and mix well. Season with salt and pepper to taste and serve at once or refrigerate until ready to serve

Servings: 10

Preparation Time: 30 minutes

Total Time: 35 minutes

Reviews



Another recipe my friend Sharon recommended. - Sue 2/25/2011

Source

Source: AllRecipes

Caesar Salad - Geoff's Current Favorite

Ingredients

1	egg	ground pepper
½	lemon, juiced	½ cup olive oil (Add more if needed)
1 inch	anchovy paste	romaine lettuce
1 Tbs	mustard	parmesan cheese
1 Tbs	worcestershire sauce (May to add another tablespoon)	croutons
2 cloves	garlic, mashed	

Procedure

- 1 Mix dressing in bowl you plan to serve from. Blend raw egg, lemon juice, anchovy paste, mustard, worcestershire sauce, garlic and pepper.
- 2 Add olive oil in a thin stream stirring constantly. Taste and adjust flavor if needed.
- 3 Add romaine and toss. Top with parmesan cheese and croutons.

Servings: 1

Cannellini Beans with Tuna

Ingredients

20 ounce can	cannellini (white kidney beans), drained and rinsed	Juice of ½ Lemon
¼ cup	scallions, finely chopped	¼ cup olive oil
½ teaspoon	minced garlic	Salt and pepper to taste
½ teaspoon	crumbled dried oregano	2 7 ounce cans tuna packed in oil
2 tablespoons	parsley, finely chopped	tomato slices for garnish
1 tablespoon	red wine vinegar	

Procedure

- 1 Put the drained beans in a mixing bowl and add all the ingredients except the tuna.
- 2 Drain the tuna and flake it (not to finely) into the bean mixture. Toss gently and serve with the sliced tomatoes as garnish.

Source

Author: Chef David deMercado

Carrot Salad

Ingredients

* ⅓ cup golden raisins	* ¼ cup sour cream
* 1 pound carrots	* ¼ cup mayonnaise
* 2 tablespoons freshly squeezed lemon juice	* 3 tablespoons sugar

Carrot Salad

* ½ teaspoon salt

* ⅓ cup diced fresh pineapple

Procedure

- 1 Place the raisins in a small bowl and cover with boiling water. Allow to sit for 5 minutes and then drain.
- 2 Fit a food processor with the grating blade. Cut the carrots in half and place in the feed tube so they are lying on their sides. Process in batches. Place the grated carrots in a medium bowl, add the lemon juice and toss. Tip - Drain carrots well before adding dressing, per reviews.
- 3 For the dressing, whisk together the sour cream, mayonnaise, sugar and salt. Pour the dressing over the carrots and add the pineapple and raisins. Toss together and serve.

Recipe Tips

Place the raisins in a small bowl and cover with boiling water. Allow to sit for 5 minutes and then drain.

Fit a food processor with the grating blade. Cut the carrots in half and place in the feed tube so they are lying on their sides. Process in batches. Place the grated carrots in a medium bowl, add the lemon juice and toss.

For the dressing, whisk together the sour cream, mayonnaise, sugar and salt. Pour the dressing over the carrots and add the pineapple and raisins. Toss together and serve.

Reviews



Can make ahead and got very good reviews on line. - Sue 2/24/2011

Source

Author: Barefoot Contessa

Chicken Salad Contessa

Ingredients

- | | |
|--|---|
| * 2 split (1 whole) chicken breasts, bone in, skin on (1 ½ pounds) | * ½ cup good mayonnaise |
| * Good olive oil | * ½ cup sour cream |
| * Kosher salt and freshly ground black pepper | * 1 tablespoon chopped fresh tarragon leaves, divided |
| * ½ cup pecan halves | * 1 cup green grapes, cut in ½ |
| * ½ cup walnuts halves | * Lettuce leaves, for serving |

Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 Place the chicken breasts, skin side up, on a baking sheet and rub them with olive oil. Sprinkle generously with salt and pepper. Roast for 35 to 40 minutes, until the chicken is cooked through. Set aside until cool.
- 3 When the chicken is cool, remove meat from the bones and discard the skin and bones. Cut the chicken into a ¾-inch dice.
- 4 Meanwhile, place the pecans and walnuts on a separate sheet pan and toast in the oven for 7 to 8 minutes until golden. Set aside to cool.
- 5 For the dressing, mix together the mayonnaise, sour cream, 1 teaspoons salt and ½ teaspoon pepper. Fold in half the chopped tarragon leaves.
- 6 Place the diced chicken in a bowl, add the pecans, walnuts and grapes. Pour the dressing over the chicken and toss well. Sprinkle the remaining chopped tarragon leaves on top, and serve on a bed of lettuce leaves.

Servings: 2

Degree of Difficulty: Easy

Oven Temperature: 350°F

Recipe Tips

I reduced the salt to 1 teaspoon as many reviewers stated it was too salty. Barefoot Contessa uses only kosher salt not table salt which could be the issue. Error on the conservative side and start with 1t and add more if needed.

Reviews

★★★★★ I make this chicken salad recipe all the time. In fact, I just made it last Saturday for the bridesmaids in my daughter's wedding so that they would have something to eat after they got their hair done, since we weren't eating until late that evening at the reception. Served it on croissants along with a vegetable tray and everyone loved it. One of the bridesmaids just emailed me for my chicken salad recipe and I emailed this one to her. - On Line Review 3/5/2011

★★★★★ This is a very good base for any chicken (turkey salad.
I used leftover turkey breast, added some celery and instead of grapes
I used apple (grated. Tarragon is one of my families favorite herbs.
Thanks Ina - On Line reviews 3/5/2011

Source

Author: Ina Garten

Source: Food Network

Web Page: <http://www.foodnetwork.com/recipes/chicken-salad-contessa-recipe/index.html>

Cole Slaw - S/V Caribee Clinton, AK

Ingredients

1 head cabbage, thinly sliced	½ jar sesame seeds
½ cup onion, finely chopped	½ cup half and half
½ cup mayonnaise	1 tsp sesame oil
¼ cup sugar	salt and pepper

Procedure

Slice the cabbage and onions and mix together. Whisk together the rest of the ingredients and pour over cabbage/onion mixture. Chill before serving.

Servings: 1

Cranberry Almond Carrot Salad

Ingredients

8 carrots, grated	½ cup almonds, crushed
½ cup basil leaves, coarsely chopped	½ lemon, juice of
2 Tbsp extra virgin olive oil	½ tsp sea salt
¼ cup dried cranberries	

Procedure

Mix all ingredients in a bowl. Wait 15 minutes before serving to allow time for the flavor of the cranberries to seep through the dish.

Degree of Difficulty: Easy

Source

Author: Whole Foods

Creamy Pasta Salad with Celery

Ingredients

- | | |
|-----------------------------|---|
| 1 pound medium pasta shells | 6 celery stalks, halved lengthwise and thinly sliced crosswise. |
| coarse salt and pepper | |
| 1 cup light mayonnaise | 1 cup celery leaves |
| 1/3 cup fresh lemon juice | 1/2 medium red onion, chopped fine |

Procedure

- 1 Cook pasta in a large pot of boiling salted water until al dente. Drain and rinse under cold water to stop the cooking and set aside.
- 2 In a large bowl, whisk together the mayo and lemon juice. Add the celery stalks, leaves, onion and cooled pasta; season with salt and pepper. Toss to combine and store in refrigerator.

Servings: 8

Degree of Difficulty: Easy

Preparation Time: 10 minutes

Total Time: 30 minutes

Reviews



One of my Marlboro Junior Woman's Club friends, Linda, made this for me when I came home from the hospital 2 years ago and it has been a favorite of mine ever since. - Suc 9/10/2010

Source

Source: Everyday Food Magazine

Cucumber Creamy Dill Salad

Ingredients

- | | |
|----------------------------|---|
| 1 cup sour cream | salt and pepper |
| 3 Tbs cider vinegar | 3 medium cucumbers (1 1/2 lbs), sliced, salted, and drained |
| 1 tsp sugar | 1/2 medium red onion, sliced very thin, salted and drained with cucumbers |
| 1/4 cup fresh dill, minced | |

Procedure

- 1 Slicing and Salting Cucumbers
- 2 Peel and halve each cucumber lengthwise. Use a small spoon to remove the seeds and surrounding liquid from each cucumber half.
- 3 Lay the cucumber halves flat-side down on a work surface and slice them on the diagonal into 1/4" thick pieces.
- 4 Toss the cucumber and 1T salt in a colander set in a bowl. Weight with a gallon-size plastic bag filled with water. Drain for 1 - 3 hours. Rinse well and pat dry before using.
- 5 Sauce
- 6 Whisk sour cream, vinegar, sugar, dill and salt and pepper to taste in a medium bowl. Add the cucumbers and onions; toss to coat. Serve chilled, adjust seasoning if necessary.

Servings: 4

Source

Source: America's Test Kitchen 2003

Cucumber, Tomato and Feta Salad

Comments

This classic refreshing salad pairs perfectly with grilled lamb.

Ingredients

- | | |
|--|---|
| 6 cups coarsely chopped English hothouse or Persian cucumbers (about 2 pounds total) | 1 7-ounce package feta, crumbled, divided |
| 2 large tomatoes (about 1 pound total), coarsely chopped | ½ cup coarsely chopped fresh mint |
| 1 bunch scallions, chopped | 6 Tbs extra-virgin olive oil |
| 1 cup assorted pitted olives (such as Kalamata or Gaeta), halved | ¼ cup fresh lemon juice |
| | Kosher salt and freshly ground black pepper |

Procedure

Combine cucumbers, tomatoes, scallions, olives, half of feta, and mint in a large bowl. Whisk oil and lemon juice in a small bowl; season dressing with salt and pepper. Pour dressing over salad; toss to coat. Season to taste with salt and pepper. Sprinkle remaining half of feta over and serve.

Servings: 8

Reviews

- ★★★★★ Excellent version of this salad. I added the dressing gradually till I got the intensity of flavor I wanted-- didn't need the whole amount called for. Very refreshing. I'll make it again - On Line Review 6/11/2011
- ★★★★★ We have always enjoyed the greek version of this salad, but the green onions instead of red, and the addition of mint made this a whole new flavor mix. This was truly one of the best, easiest salads I've made. So simple, flavors were amazing. Will be making this salad a lot! Would be perfect for a pot luck, too - On Line Review 6/11/2011

Source

Source: Bon Appétit | June 2011

Web Page: <http://www.epicurious.com/recipes/food/views/Cucumber-Tomato-and-Feta-Salad-365671>

Curried Chicken Salad

Ingredients

- | | |
|-------------------------|--------------------------|
| 2 cups chicken, chopped | 3 Tbs scallions, chopped |
| ½ cup celery, chopped | 2 tsp curry powder |
| ⅓ cup mayonnaise | ⅛ tsp hot sauce |
| ⅓ cup raisins | |

Procedure

- 1 Mix all together, chill for at least 30 minutes and serve.
- 2 NOTE: Add chopped dried apricots for a twist.

Servings: 1

Recipe Tips

I have used canned chicken to make this on the boat and it works great. Make sure to let chill for the flavors to blend.

Curried Chicken Salad - Barefoot Contessa

Ingredients

- | | |
|---|-------------|
| * 3 whole (6 split) chicken breasts, bone-in, skin-on | * Olive oil |
|---|-------------|

Curried Chicken Salad - Barefoot Contessa

- * Kosher salt and freshly ground black pepper
- * 1 ½ cups good mayonnaise (recommended: Hellman's)
- * ⅓ cup dry white wine
- * ¼ cup chutney (recommended: Major Grey's)
- * 3 tablespoons curry powder
- * 1 cup medium-diced celery (2 large stalks)
- * ¼ cup chopped scallions, white and green parts (2 scallions)
- * ¼ cup raisins
- * 1 cup whole roasted, salted cashews

Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 Place the chicken breasts on a sheet pan and rub the skin with olive oil. Sprinkle liberally with salt and pepper. Roast for 35 to 40 minutes, until the chicken is just cooked. Set aside until cool enough to handle. Remove the meat from the bones, discard the skin, and dice the chicken into large bite-size pieces.
- 3 For the dressing, combine the mayonnaise, wine, chutney, curry powder, and 1 ½ teaspoons salt in the bowl of a food processor fitted with the steel blade. Process until smooth.
- 4 Combine the chicken with enough dressing to moisten well. Add the celery, scallions, and raisins, and mix well. Refrigerate for a few hours to allow the flavors to blend. Add the cashews and serve at room temperature.

Servings: 6

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 5 minutes

Cooking Time: 55 minutes

Reviews

★★★★★ Love her recipes. - Sue 3/1/2011

Source

Author: Ina Garten

Source: Food TV

Curried Rice Salad - Muriel Schultz

Ingredients

- | | | |
|-------------|---|--------------------------|
| 1 box | chicken flavored rice, cooked and cooled | ½ cup mayonnaise |
| 2 | green onions, chopped | ½ tsp curry powder |
| ¼ | green pepper, chopped | 2 Tbs artichoke marinade |
| 1 small jar | stuffed green olives, sliced | |
| 1 jar | marinated artichoke heart, save marinade, cut into pieces | |

Procedure

- 1 Mix the first 5 ingredients together well.
- 2 Mix together dressing and add to the salad.
- 3 Refrigerate overnight to blend.

Servings: 1

Greek Panzanella - Barefoot Contessa

Ingredients

- * Good olive oil
 - * 1 small French bread or boule, cut into 1-inch cubes (6 cups)
 - * Kosher salt
 - * 1 hothouse cucumber, unpeeled, seeded, and sliced ¼-inch thick
 - * 1 red bell pepper, large diced
 - * 1 yellow bell pepper, large diced
 - * 1 pint cherry or grape tomatoes, halved
 - * ½ red onion, sliced in half rounds
 - * ½ pound feta cheese, cut in ½-inch cubes
 - * ½ cup calamata olives, pitted
- For the vinaigrette:
- * 2 cloves garlic, minced
 - * 1 teaspoon dried oregano
 - * ½ teaspoon Dijon mustard
 - * ¼ cup good red wine vinegar
 - * 1 teaspoon salt
 - * ½ teaspoon freshly ground black pepper
 - * ½ cup good olive oil

Procedure

- 1 Heat 3 tablespoons olive oil in a large saute pan. Add the bread cubes and sprinkle with salt; cook over low to medium heat, tossing frequently, for 5 to 10 minutes, until nicely browned. Add more olive oil as needed.
- 2 Place the cucumber, red pepper, yellow pepper, tomatoes and red onion in a large bowl.
- 3 For the vinaigrette, whisk together the garlic, oregano, mustard, vinegar, 1 teaspoon salt and the pepper in a small bowl. While still whisking, add the olive oil and make an emulsion. Pour the vinaigrette over the vegetables. Add the feta, olives and bread cubes and mix together lightly. Set aside for 30 minutes for the flavors to blend. Serve at room temperature.

Servings: 6

Degree of Difficulty: Easy

Preparation Time: 25 minutes

Cooking Time: 10 minutes

Inactive Time: 30 minutes

Total Time: 1 hour and 5 minutes

Reviews

- ★★★★★ We love this salad combination and make it all the time. I eventually modified the dressing to use with other salads. I substituted balsamic vinegar for the red wine vinegar and blended it in my magic bullet. The result was a thick and creamy balsamic dressing that I use with romaine lettuce, dried cranberries, diced green apple, candied walnuts and Gorgonzola (or blue cheese). - On Line Review 3/5/2011
- ★★★★★ The only thing I did that made it much easier was that I tossed the bread with the olive oil and S&P and baked it for 8-9 minutes at 400 on a cookie sheet. I used a lot less olive oil this way and it was much less time consuming. - On Line Review 3/5/2011
- ★★★★★ I have made this about 5 times and my college age daughter has made it a couple times too. All the times we have made it we have gotten RAVE REVIEWS...absolutely everyone loves it. It is going to be THEE dish that I am requested to bring to every event. It is so versatile too. You can roll it in a pita or serve it with fish, beef, lamb or chicken. Fabulous recipe. Just a little labor intensive with all the chopping but worth every minute of prep. - On Line Review 3/5/2011

Source

Author: Ina Garten

Source: Food Network

Web Page: <http://www.foodnetwork.com/recipes/ina-garten/greek-panzanella-recipe/index.html>

Greek Quinoa Salad - BlueJacket's House Recipe

Ingredients

6 cups	water	1	red pepper, diced
1.5 cups	quinoa, uncooked	1/3 cup	parsley, fresh chopped
1/4 cup	apple cider vinegar	1/3 cup	cilantro, fresh chopped
1 small clove	garlic, minced	1/2 cup	red onion, diced
1	lemon, juiced	1 cup	cherry tomatoes, cut in half
3 tablespoons	olive oil	1/2 cup	Feta cheese crumbled
1/2 cup	kalamata olives sliced if desired		salt and pepper (to taste)

Procedure

-
- 1 Rinse the quinoa well in a fine mesh strainer before cooking. This is a important step not to miss.
 - 2 Bring 6 cups of water to boil in a medium saucepan. Cook the quinoa in water for 10 minutes or until the grains have become translucent, and the white germ has partially detached itself, appearing like a white spiral tail.
 - 3 Drain, rinse and return the quinoa to the saucepan. Cover with the pan with the lid and dry the quinoa over low heat for 5 minutes. Put the quinoa in a large bowl.
 - 4 In a small bowl, whisk together the vinegar, lemon juice, garlic and olive oil.
 - 5 Gently toss the quinoa together with the remaining ingredients except the feta. Pour the dressing mixture over the quinoa and mix up.
 - 6 Add more salt and pepper to taste and gently stir in the feta cheese. Cover and refrigerate for at least 2 hours or overnight before serving. Before serving stir, taste for seasonings and let sit at room temperature for 20 minutes.
 - 7 Add additional vegetables like lightly steamed broccoli, snap peas, cucumbers or diced green peppers. The recipe has a lot of flexibility.

Servings: 10

Degree of Difficulty: Easy

Recipe Tips

If you use 1 cup quinoa reduce the dressing by 1/3.

Reviews

Recipe takes some time to chop everything up but it well worth it and it stays well for a week. - Sue
9/10/2010

Greek Salad with Chicken & Lemon-Mint Vinaigrette**Ingredients**

1-1/2 lb	chicken tenders	1/2 tsp	finely grated lemon zest
	Kosher salt and freshly ground black pepper	12 oz	feta, cut into 1/2-inch cubes (2-3/4 cups)
1/3 cup	plus 2 tsp. extra-virgin olive oil	2 cups	cherry tomatoes, washed and halved
1/3 cup	chopped fresh mint	1	large cucumber, peeled, seeded, and cut into 1/2-inch chunks
2 Tbs	fresh lemon juice	2/3 cup	pitted Kalamata olives, halved
1	medium clove garlic, minced		

Procedure

-
- 1 Put the sliced onion in a small bowl and add enough cold water to cover.
 - 2 Trim off any exposed tendon ends from the wide tips of the tenders, if necessary. Season the tenders with 3/4 tsp. salt and 1/2 tsp. pepper. Heat 2 tsp. of the oil in a 12-inch nonstick skillet over medium-high heat until hot. Cook the tenders until well browned on both sides and just cooked through, about 3 minutes per side. Transfer the chicken to a cutting board and let rest while you make the dressing.
 - 3 In a large bowl, combine the mint, lemon juice, garlic, lemon zest, and 1/4 tsp. each salt and pepper. Slowly whisk in the remaining 1/3 cup oil. Set aside 2 Tbs. of the vinaigrette in a small bowl.

- 4 Drain the onions and press them gently to remove any excess water. Add the onions to the large bowl of vinaigrette, along with the feta, tomatoes, cucumber, and olives. Slice the chicken crosswise into ½-inch pieces and add it to the salad. Toss everything to coat. Divide the salad among four serving plates, drizzle with the reserved vinaigrette, and serve immediately.

Servings: 4

Reviews

★★★★★ 5/2/2010 This salad was great. However, we did pour it over a nice bed of greens, rather than eating it straight. My family liked it better that way. Lots of flavor in this dish. - 2/2/2011

Source

Author: Adam Ried

Lemon Chickpea Salad with Feta

Ingredients

1 cup boiling water	½ cup red onion, diced
⅔ cup uncooked bulgur	½ cup Feta cheese crumbled
4 tbsp lemon juice, divided	3 tbsp chopped fresh dill or 1 teaspoon dried dill
1 cup chick-peas	2 tbsp extra virgin olive oil
1 cup cucumber, peeled, diced and seeded	½ tsp salt
⅓ cup celery	¼ tsp freshly ground black pepper

Procedure

- 1 Combine boiling water, bulgur wheat and ½ of the lemon juice in a medium bowl. Cover with a plate and let stand 15-20 minutes. Drain any remaining liquid.
- 2 Add the chickpeas, cucumber, celery, red onion, feta cheese and dill; toss gently to combine.
- 3 In a small bowl combine the remaining lemon juice, olive oil, salt and pepper; stir with a whisk. Drizzle over the bulgur mixture and toss gently to mix. Cover and chill.

Degree of Difficulty: Easy

Recipe Tips

You can adjust everything in this recipe for your taste preference. You will have it mastered after a couple of tries. This can be kept in the fridge for at least 4 days and gets better with age.

I use dried chickpeas that I have cooked in this recipe but can adapt to use canned just rinse and drain well.

Reviews

★★★★★ Nice summer flavor. - Sue 6/2/2012

Source

Author: Michele Rogers

Source: Adapted from Cooking Light Recipe.

Oriental Coleslaw (Good)

Ingredients

6 cups cabbage, shredded	Also can add green peppers, bean sprouts or snow peas
½ cup green onion, chopped	
¾ cup carrot, shredded	2 Tbs sesame seeds

Oriental Coleslaw (Good)

¼ cup	slivered almonds	2 Tbs	Sugar
¼ cup	sunflower seeds	2 Tbs	soy sauce
1 package	Chinese Ramen soup noodles, crushed	2 tsp	sesame oil
	cilantro	2 Tbs	vegetable oil
	Dressing		pepper to taste
¼ cup	cider or rice vinegar		

Procedure

- 1 Toast sesame seeds, almonds, and sunflower seeds on a baking sheet in a 350 degree oven for 5 minutes or in a skillet over medium heat on the stove top. Watch carefully and stir until toasted about 3-4 minutes. Set aside to cool.
- 2 Mix the vegetables and noodles together. Whisk together the ingredients for the dressing. Combine the vegetables, nuts and dressing and toss well to coat. Chill at least one hour before serving and garnish with cilantro.

Servings: 1

Reviews



We have all had this salad and can be changed to meet many tastes. Always a hit on a hot day. - Sue
6/2/2012

Pasta Salad Deli Style - Sue Annulli (Very Good)

Ingredients

7 oz	tricolor pasta	½ cup	olive or vegetable oil
6 oz	hard salami, thinly sliced and julienned	¼ cup	cider or red wine vinegar
6 oz	provolone cheese, cubed	1	garlic clove, minced
2 ¼ oz	olives, drained and sliced	1 ½ tsp	ground mustard
1 small	red onion, thinly sliced	1 tsp	dried basil
1 small	zucchini, halved and thinly sliced	1 tsp	oregano
½ cup	green pepper, chopped	¼ tsp	salt
½ cup	red pepper, chopped		black pepper, to taste
¼ cup	parsley, minced	2	medium tomatoes, cut into wedges
¼ cup	parmesan cheese, grated		
DRESSING - (I usually make 50% more if I make the day ahead)			

Procedure

- 1 Cook pasta according into directions on the package, then rinse in cold water and drain.
- 2 Place pasta in a large bowl and add the next 9 ingredients.
- 3 In a jar with a tight fitting lid add the ingredients for the dressing and shake well.
- 4 Pour over the pasta and toss to coat. (If I make 1.5 qty of dressing I save some for putting on the salad right before serving)
- 5 Cover and chill overnight or for 8 hours.
- 6 Toss before serving and garnish with tomatoes.

Servings: 10

Quinoa Salad - Kernan Manion

Ingredients

- | | |
|--|---|
| 1 cup quinoa grain | 4 Tbs toasted pinenuts |
| 2 cups water | ½ cup currants (optional - soaked in rum or cognac) |
| salt | 6 Tbs extra virgin olive oil |
| 3 scallions or green onions, finely chopped | 1 Tbs lemon juice, fresh |
| ½ green pepper, finely chopped | 1 tsp good quality curry (careful- under season initially and add to taste) |
| ½ bunch cilantro, washed, stemmed and finely chopped | salt |
| 12 dried apricots, medium, finely chopped | |

Procedure

- 1 Assembly:
- 2 Boil water, add salt and quinoa; cook on low heat until quinoa is absorbed; let cool. Stir in finely chopped green scallions and peppers, diced dried apricots, whole pinenuts, currants and cilantro.
- 3 Dress with olive oil, lemon juice and seasonings to taste.
- 4 Arrange either plainly mounded on plate with reserved cilantro or on a lettuce bed. Accompany with high quality bland crackers, like Bremmer

Servings: 1

Roasted Shrimp and Orzo- Barefoot Contessa

Ingredients

- | | |
|---|---|
| * Kosher salt | * 1 cup chopped fresh dill |
| * Good olive oil | * 1 cup chopped fresh flat-leaf parsley |
| * ¾ pound orzo pasta (rice-shaped pasta) | * 1 hothouse cucumber, unpeeled, seeded, and medium-diced |
| * ½ cup freshly squeezed lemon juice (3 lemons) | * ½ cup small-diced red onion |
| * Freshly ground black pepper | * ¾ pound good feta cheese, large diced |
| * 2 pounds (16 to 18 count) shrimp, peeled and deveined | |
| * 1 cup minced scallions, white and green parts | |

Procedure

- 1 Preheat the oven to 400 degrees F.
- 2 Fill a large pot with water, add 1 tablespoon of salt and a splash of oil, and bring the water to a boil. Add the orzo and simmer for 9 to 11 minutes, stirring occasionally, until it's cooked al dente. Drain and pour into a large bowl. Whisk together the lemon juice, ½ cup olive oil, 2 teaspoons salt and 1 teaspoon of pepper. Pour over the hot pasta and stir well.
- 3 Meanwhile, place the shrimp on a sheet pan, drizzle with olive oil, and sprinkle with salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are cooked through. Don't overcook!
- 4 Add the shrimp to the orzo and then add the scallions, dill, parsley, cucumber, onion, and 1 teaspoon salt. Toss well. Add the feta and stir carefully. Set aside at room temperature for 1 hour to allow the flavors to blend, or refrigerate overnight. If refrigerated, taste again for seasonings and bring back to room temperature before serving.

Servings: 6

Degree of Difficulty: Easy

Oven Temperature: 400°F

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Inactive Time: 1 hour

Recipe Tips

I recommend making the day before and adjust seasoning the next day before serving. I have added more lemon juice and

salt if needed. Do serve at room temperature.

Reviews

★★★★★ I love this recipe and it is a great way to cook the shrimp. Always a crowd pleaser. Stores well in the refrigerator and I made it several times while cruising this summer for a easy lunch. - Sue 2/25/2011

Source

Author: Ina Garten
Source: Food TV

Spinach and Cucumber Salad with Yogurt Mint Dressing - Fine Cooking

Comments

Fine Cooking May 2004

Ingredients

2 Tbs lemon juice		salt and pepper, to taste
1 tsp honey	8 cups	baby spinach
3 Tbs greek style yogurt or whole milk yogurt	2 medium	cucumbers, peeled, halved and sliced
5 Tbs olive oil	½ small	red onion, sliced very thin
2 Tbs mint		

Servings: 8

Reviews

★★★★★ Good flavor and will make again. - Sue 6/2/2012

Strawberry and Spinach Salad

Ingredients

1 teaspoon dry mustard	¾ cup	canola oil
1 teaspoon salt	1 pound	fresh spinach
⅓ cup sugar	1 pint	strawberries thinly sliced
⅓ cup strawberry vinegar	1 ½ tablespoon	poppy seeds

Procedure

- 1 In a medium bowl, whisk together mustard, salt, sugar and strawberry vinegar.
- 2 While whisking vigorously, pour in 2-3 T oil and mix until well incorporated. In a thin stream whisk in remaining oil.
- 3 Put spinach and strawberries in a serving bowl, add dressing and toss gently. Garnish with poppy seeds.

Degree of Difficulty: Very easy

Recipe Tips

Dressing keeps well in the refrigerator.

Reviews

★★★★★ Love this dressing - Sue 2/24/2011

Source

Author: Elaine Waudby

Summer Pasta Salad with Pesto Vinaigrette

Comments

This fresh-tasting pasta salad is a summer twist on the traditional Ligurian dish of pasta with pesto and green beans. Cherry tomatoes add a burst of bright color and sweetness. Serves eight to 10 as a side dish or four as a main dish.

Ingredients

For the Vinaigrette			
1-½ cups	lightly packed fresh basil leaves	¾ lb	green beans or wax beans (or a mix), trimmed and cut into 2-inch lengths
½ cup	extra-virgin olive oil	1 cup	fresh or frozen peas
½ cup	fresh, finely grated Parmigiano Reggiano	½ lb	dried campanelle, cavatappi, or other short, chunky pasta shape
3 Tbs	red- or white-wine vinegar	1 Tbs	olive oil
2 Tbs	fresh lemon juice	2 cups	cherry tomatoes, halved
2 tsp	finely chopped garlic	3 Tbs	pine nuts, toasted
½ tsp	finely grated lemon zest		Freshly ground pepper
¾ tsp	kosher salt		
	Freshly ground black pepper		
	For the Salad		

Procedure

- 1 Make the vinaigrette:
- 2 Put the basil, olive oil, Parmigiano, vinegar, lemon juice, garlic, and lemon zest in a blender. Blend until smooth. Season with salt and pepper to taste
- 3 Make the salad:
- 4 Put 4 to 6 quarts of salted water in a large pot and bring to a boil over high heat.
- 5 Drop the green beans and/or wax beans into the boiling water and cook until the beans are just crisp-tender, about 4 to 5 minutes. Remove the beans from the water with a slotted spoon, and transfer to a baking sheet lined with paper towels to drain and cool. Drop the peas in the water and cook until just tender, about 2 to 3 minutes for fresh peas (frozen peas only need a minute or so to thaw them). Remove the peas from the water with a slotted spoon and transfer to the paper towel-lined baking sheet to drain. Gently blot the peas and beans dry.
- 6 Return the water to a boil and add the pasta. Cook just until al dente, following package instructions. Drain the pasta thoroughly by shaking it in a colander and immediately pouring it out onto a rimmed baking sheet. Toss the pasta with the olive oil to prevent sticking.
- 7 Transfer the cooled pasta to a large serving bowl. Add the beans, peas, and cherry tomatoes and toss. Add just enough vinaigrette to moisten the pasta, taking care not to overdress it (you may not need it all). Add the pine nuts and toss again. Let the salad rest for 10 to 15 minutes to allow the flavors to meld and then taste the salad again. If necessary, add a little vinaigrette and salt and pepper. Serve as soon as possible.

Yield: 8-10 as a side dish or serves 4 as a main dish

Reviews

★★★★★ SummerDawn, 2/4/2010 This is my favorite dressing for a pasta salad. I make it ALL the time and everyone always loves it! I highly recommend this recipe. - 9/11/2010

Source

Author: Peter Berley
Source: From Fine Cooking 65, pp. 56
July 1, 2004

Toasted Israeli Couscous Salad with Grilled Summer Vegetables

Ingredients

- * ½ cup balsamic vinegar
- * 1 teaspoon Dijon mustard
- * 2 cloves garlic, coarsely chopped
- * 1 cup olive oil
- * Salt and freshly ground pepper
- * 2 green zucchini, quartered lengthwise
- * 2 yellow zucchini, quartered lengthwise
- * 6 spears asparagus, trimmed
- * 12 cherry tomatoes
- * 1 red bell pepper, quartered and seeded
- * 1 yellow bell pepper, quartered and seeded
- * ¼ cup basil chiffonade (stack leaves, roll in a cigar shape and cut crosswise into thin strips)
- * ¼ cup coarsely chopped flat-leaf parsley
- * 2 tablespoons olive oil
- * 1 pound Israeli couscous
- * 2 cups vegetable stock, heated
- * Hot water to cover

Procedure

In a small bowl, whisk together the vinegar, mustard and garlic, slowly add the olive oil and whisk until combined. Season with salt and pepper. Pour ½ the marinade over the vegetables and let sit at room temperature for 15 minutes. Preheat the grill. Remove the vegetables from the marinade and grill the vegetables until just cooked through. Cut the zucchini and peppers into ½-inch pieces, cut the tomatoes in half. Heat the olive oil over medium-high heat, add the couscous and toast until lightly golden brown. Cover the couscous with the hot stock plus hot water and bring to a boil, cook until al dente and drain well. Place in a large serving bowl, add the grilled vegetables and herbs and toss with the remaining vinaigrette. Serve at room temperature.

Degree of Difficulty: Easy

Cooking Time: 30 minutes

Source

Author: Bobby Flay

Source: Food TV

Warm French Lentil Salad with Smoked Sausage**Comments**

This classic bistro salad would make a fine first course, but it's also good at the center of a weeknight meal. The very small, dark greenish-brown du Puy lentils (also called French lentils) are firmer than brown lentils and hold their shape better during cooking. In France, the sausage would be saucisson à l'ail, a semi-cooked, smoked garlic sausage. Kielbasa makes a fine substitute

Ingredients

- | | |
|---|---|
| 1-½ cups du Puy lentils (about 10 oz.) | 2-½ Tbs red-wine vinegar; more as needed |
| 3 fresh thyme sprigs | 2 tsp Dijon mustard |
| 2 bay leaves | Kosher salt |
| 3 garlic cloves, smashed | 3 Tbs extra-virgin olive oil |
| ¼ tsp black peppercorns | 3 Tbs walnut oil |
| 1 small onion, peeled | ¼ cup chopped fresh flat-leaf parsley |
| 1 small carrot, peeled and split lengthwise | ¼ cup finely chopped scallions (3 to 4 scallions) |
| 8 oz smoked sausage, such as kielbasa | Freshly ground black pepper |
| 1 cup dry white wine or dry white vermouth | |

Procedure

- 1 Pick over and rinse the lentils, and put them in a 3- to 4-qt. saucepan. Pile the thyme, bay leaves, garlic, and peppercorns on a 5-inch square of double-layer cheesecloth. Gather up the edges and tie into a little pouch with kitchen twine. Add the pouch to the pan along with the onion and carrot. Fill the pan with cold water to cover the lentils by about 2 inches, and bring to a boil over medium-high heat. Immediately lower to a gentle simmer—boiling can break the lentils—and simmer, uncovered, until just tender, 30 to 40 minutes. (If the water level drops below the surface of the lentils as they simmer, add

a little more water.)

- 2 Meanwhile, put the sausage in a small saucepan or deep skillet. Add the wine and enough water to cover by about ½ inch. Bring to a simmer. Reduce the heat as needed to cook at a bare simmer (bubbles should only occasionally break the surface), uncovered, until a metal skewer inserted into the center comes out feeling hot to the touch, 15 to 20 minutes.
- 3 While the lentils and sausage cook, make the vinaigrette: In a medium bowl, whisk 1-½ Tbs. of the vinegar with the mustard and a pinch of salt. In a steady stream, whisk in the olive and walnut oils. Season to taste with salt.
- 4 **Tip:**
- 5 Toss the lentils with a little salt and vinegar immediately after draining, and you'll see a big boost in the flavor of the salad. Like potatoes, lentils firm up as they cool, which slows their ability to absorb seasonings.
- 6 Drain the lentils, discarding the herb pouch, carrot, and onion. Transfer to a large bowl and add 1 tsp. salt and the remaining 1 Tbs. vinegar, tossing to coat.
- 7 Drain the sausage, and, if necessary, peel off the casing (bite into a piece first—many sausage casings are thin enough to leave on). Slice into ¼-inch rounds. Add the sausage and vinaigrette to the lentils, tossing to coat. Stir in the parsley and scallions, and season with a generous amount of black pepper, plus more salt and vinegar to taste.

Servings: 6

Recipe Tips

Serve with crusty bread and a Frilly Lettuce Salad for an easy but satisfying supper

Reviews



dineindiva, 12/24/2008 I really liked this recipe. The warm lentils combined with mustard accented dressing were excellent combined with a good smoked sausage with crisp skin. The key for this one is excellent ingredients. Finally a chance to use that walnut oil I bought for something else. - 2/1/2011



tinybites, 2/15/2010 A nice, light dinner. I used regular green lentils instead of the Puy lentils (found that 20 mins was enough cooking time). I simmered the sausage in mostly water since I only had about ½ cup of white wine on hand, but don't think it really affected the overall flavour impact. Also, since I don't have any walnut oil in my pantry, used only olive oil. - 2/1/2011



Cindy_47, 6/4/2010 I served this as a side dish for a french luncheon for a group of women. I served it with a side salad and some savory tarts. It was the star of the show. It went really well with a french rose' wine. - 2/1/2011

Source

Author: Molly Stevens

Wilted Arugula Salad with Crisp Potatoes, Feta & Warm Black Olive Vinaigrette

Comments

What's easier than a big, colorful salad for dinner? The potatoes go a long way toward making this dish feel like dinner, but to make it even more substantial, top it with a seared chicken breast. Serves 4 as a light main course or 6 as a starter.

Ingredients

½ lb baby arugula, washed and spun dry (12 loosely packed cups)	1 large russet potato (about ¾ lb.), peeled and cut in ½-inch dice
3 Tbs red-wine vinegar	Kosher salt and freshly ground black pepper
⅓ cup pitted Kalamata olives (about 15), finely chopped	¾ cup finely diced red onion (1 very small)
1 tsp Dijon mustard	¼ lb feta, crumbled (scant 1 cup)
2 tsp chopped fresh thyme	½ lb small ripe cherry (or grape) tomatoes, halved (1 heaping cup)
½ cup plus 2 tablespoons extra-virgin olive oil	

Procedure

- 1 Put the arugula in a large bowl. In a food processor, pulse the vinegar, olives, mustard, and 1 teaspoon of the thyme.

Processing continuously, slowly pour in ½ cup of the olive oil and 3 Tbs. water to make a loose dressing. Transfer to a liquid measuring cup.

- 2 Heat the remaining 2 Tbs. oil in a large (preferably 12-inch) nonstick skillet over medium-high heat for 30 seconds. Add the diced potatoes, sprinkle with 1 tsp. salt and ½ tsp. pepper, and cook, stirring occasionally, until they begin to brown all over, 5 to 8 minutes. Reduce the heat to medium and cook until the pieces are just tender, another 4 to 5 minutes. Add the onion and cook, stirring, until it's soft and lightly browned, 3 to 5 minutes. Stir in the remaining 1 teaspoon thyme. Transfer to a bowl or plate.
- 3 Reduce the heat to low and pour the olive vinaigrette into the pan. Cook, stirring with a wooden spoon or spatula until the vinaigrette is warmed through, about 1 minute. Return the vinaigrette to a liquid measuring cup and whisk to recombine.
- 4 Toss the arugula with about half of the vinaigrette or enough to lightly coat. Portion the arugula among four (or six) plates. Top with the potato and onion mixture and then the feta and tomatoes. Drizzle with some of the remaining vinaigrette (you may not need it all) and serve.

Servings: 8

Source

Author: Tony Rosenfeld

Source: Fine Cooking

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Beer Batter for Seafood or Onion Rings

Ingredients

1 cup Flour	¼ tsp Baking Powder
¼ tsp salt	1 cup Dark Beer

Procedure

Mix all the ingredients with all wire whisk. Dip in shrimp, pounded conch, or fish. Stir to coat and use right away.

Servings: 1

Blue Cheese Dressing

Ingredients

2 ½ oz blue cheese , crumbled (about ½ cup)	2 tsp white wine vinegar
3 Tbs buttermilk	¼ tsp granulated sugar
3 Tbs sour cream	⅛ tsp garlic powder
2 Tbs mayonnaise	

Procedure

Mash blue cheese and buttermilk in small bowl with fork until mixture resembles cottage cheese with small curds. Stir in remaining ingredients. Taste and adjust seasoning with salt and pepper. Can be covered and refrigerated up to 14 days.

Yield: ¾ cup

Degree of Difficulty: Very easy

Recipe Tips

In a pinch, whole milk may be used in place of buttermilk. The dressing will be a bit lighter and milder in flavor, but will still taste good. We dressed a variety of different salad greens and found that delicate ones, such as mesclun and butter lettuce, became soggy under the weight of the dressing. Sturdy romaine and curly leaf lettuce were our two favorites. Remember that aggressive seasoning with salt and pepper is necessary because the dressing will be dispersed over the greens.

Reviews

★★★★★ Made this when we were making Buffalo chicken pizzas and it was so yummy. You won't want store bought again. - Sue 6/2/2012

Source

Author: Cook's Illustrated May 1999

Bourbon and Cranberry Pan Sauce For Chicken

Ingredients

1 medium shallot , minced (about 3 tablespoons)	½ tsp minced fresh thyme leaves
1 tsp all-purpose flour	1 Tbs unsalted butter , chilled
¾ cup low-sodium chicken broth	1 tsp red wine vinegar
½ cup bourbon	Table salt and ground black pepper
⅓ cup dried cranberries	

Procedure

Add shallot to now empty skillet and cook over medium heat until softened, about 2 minutes. Add flour and cook, stirring

constantly, 30 seconds. Remove pan from heat and add broth, bourbon, cranberries, and thyme. Return pan to medium-high, and bring to simmer, scraping pan bottom to loosen browned bits. Simmer rapidly until reduced to $\frac{3}{4}$ cup, 3 to 5 minutes. Stir in any accumulated chicken juices; return to simmer and cook 30 seconds. Off heat, whisk in butter and vinegar; season with salt and pepper. Spoon over chicken and serve immediately.

Yield: $\frac{3}{4}$ cup

Degree of Difficulty: Very easy

Source

Author: From Cook's Illustrated

Brine Recipe for Poultry

Ingredients

1 gallon water	$\frac{1}{4}$ cup molasses or maple syrup
$\frac{3}{4}$ cup kosher salt	2 Tbs black pepper
$\frac{3}{4}$ cup sugar	1 Tbs thyme
$\frac{1}{4}$ cup soy sauce	1 Tbs oregano

Procedure

- 1 Dissolve ingredients in hot water and allow to cool.
- 2 Brine poultry overnight before cooking, maximum of 24 hours.
- 3 NOTE: This makes enough to brine a large turkey

Servings: 1

Reviews

★★★★★ We use this as our standard brine recipes for turkeys for whole chickens. - Sue 6/2/2012

Cilantro Pesto

Ingredients

1 cup packed coarsely chopped fresh cilantro	1 medium clove garlic
$\frac{1}{2}$ cup sunflower or vegetable oil	$\frac{1}{2}$ tsp kosher salt
2 Tbs toasted pine nuts	

Procedure

Combine all the ingredients in a blender and purée until smooth. Set aside, or refrigerate in an air tight container for up to 3 days.

Yield: $\frac{2}{3}$ Cup

Reviews

★★★★★ arcticsandy, 5/28/2009 I used sunflower seeds in place of pinenuts. They are more nutritional. And in place of sunflower oil, I used olive oil. These were ingredients I had on hand. The end result was delicious. However, I am sure the original recipe is great as well. - 2/2/2011

Source

Author: Sue Torres

Flank Steak Rub (Very Good)

Ingredients

2 Tbs garlic, minced	1 tsp	red pepper flakes
2 Tbs ground coriander	16 oz	flank steak
1 Tbs cinnamon	2	tomatoes, diced
1 tsp ground cloves	1 medium	red onion, diced small
1 tsp ground allspice	1/3 cup	red wine vinegar
1/4 cup kosher salt	1/4 cup	horseradish
2 Tbs freshly cracked white pepper	2 Tbs	dijon mustard
2 Tbs freshly cracked black pepper		salt and pepper, to taste

Procedure

In a small bowl combine all the ingredients and mix well. Cover the flank steak generously with the rub and grill over a hot fire for 5 to 7 minutes on each side for medium rare.

Servings: 1

Reviews



I like this recipe as I can make a batch ahead of time and keep it on hand for when we need it. However, I also really like the Argentina Flank steak recipe under main dishes. - Sue 6/2/2012

Source

Source: Chris Schlesinger - License to Grill

Grilled Corn Salsa Recipe courtesy Michael Chiarello

Ingredients

10 large ears corn, husked	1 cup diced red onion, 1/4-inch dice
1/3 cup extra-virgin olive oil, plus more for brushing	4 Tbs red wine vinegar, or more to taste
salt and freshly ground black pepper	1/2 cup julienne fresh basil leaves
8 vine-ripened tomatoes, about 1 pound total	

Procedure

- 1 Brush the corn liberally with olive oil and season well with salt and pepper. Grill, turning every few minutes, until light gold all over and cooked, about 12 minutes. Let cool and cut off the kernels. Discard the cobs.
- 2 Core the tomatoes and cut a small X on the bottom of each. Brush with olive oil, season with salt and pepper, and place on the grill, X side down, away from direct heat. Cover the grill and cook until the tomatoes begin to soften but are not cooked all the way through (or they will melt through the grate!), about 15 minutes. Set aside until cool enough to handle, then peel. Cut the tomatoes in half crosswise and squeeze out the juice and the seeds through a sieve into a bowl. Reserve the juices and chop the flesh.
- 3 Put the onions in the non-reactive medium bowl and toss with 2 tablespoons of the vinegar. Let marinate until the color changes, about 10 minutes.
- 4 Add the chopped tomatoes, reserved tomato juice, onions, basil, and 1/3 cup olive oil to the corn. Toss well. Taste for seasoning and adjust with salt, pepper, and remaining vinegar. The salsa is best eaten the same day but will keep, covered and refrigerated, a day or so.
- 5 Serve with tortilla chips or as a topping for tacos.

Servings: 8

Marinade for Beef - Mrs Schultz's (Very Good)

Comments

Marinade for shish-kabobs

Ingredients

½ cup salad oil	1 Tbs coarse ground pepper
¾ cup soy sauce	½ cup wine vinegar
¼ cup worcestershire sauce	1 ½ tsp dried parsley
2 Tbs dry mustard	2 cloves garlic, crushed
2 ¼ tsp salt	⅓ cup lemon juice

Procedure

- 1 Combine all ingredients and mix well.
- 2 Marinade can be drained for a second usage. Store in a air tight container in the refrig. for 1 week or freeze.
- 3 For shish-kabobs marinate overnight.

Servings: 1

Yield: 3.5 cups

Reviews



I love this marinade for beef. - Sue 8/16/2010

Marinade Go Tender - M. Waudby's

Comments

London Broil, Flank Steak or Shish-Kabobs

Ingredients

½ cup onion, chopped	½ tsp pepper
½ cup lemon juice	½ tsp thyme
¼ cup salad oil	½ tsp oregano
½ tsp salt	½ tsp rosemary
½ tsp celery salt	1 clove garlic, minced

Procedure

- 1 Mix together well and marinate beef for 4-5 hours or overnight turning several times.
- 2 Baste with marinade while cooking.

Servings: 1

Mayo

Ingredients

2 egg yolk, whole	½ tsp salt
2 Tbs lemon juice or vinegar	dash pepper
1 tsp sugar	1 cup cooking oil
1 tsp dry mustard	

Procedure

- 1 In a small saucepan, stir together egg yolks, vinegar, water, sugar, mustard, salt and pepper until thoroughly blended. Cook over very low heat, stirring constantly, until mixture bubbles in 1 to 2 places.
- 2 Remove from heat and let stand 4 minutes. Pour into blender container.
- 3 Cover and blend at high speed. While blending, very slowly add oil. Blend until thick and smooth. Occasionally, turn off blender and scrape down the sides of the container with a rubber spatula, if necessary.
- 4 Cover and chill if not using immediately.

Servings: 1

Pork Tenderloin Marinade - House Recipe (Very Good)

Ingredients

¼ cup soy sauce	¼ tsp black pepper
2 Tbs water	1 clove garlic, minced or sliced
1 Tbs lemon juice	1 Tbs fresh ginger, minced or sliced
1 Tbs sesame oil or canola oil	1 pork tenderloin
1 tsp brown sugar	

Procedure

Mix all ingredients together well. Pour into a plastic zip lock bag with the tenderloin. Marinate overnight.

Servings: 1

Reviews

★★★★★ Great for pork tenderloin. - Sue 6/2/2012

Pot Sticker Dipping Sauce

Ingredients

1 clove garlic, minced very fine	⅔ cup soy sauce
1 ginger root slice (about the size of a nickel), minced very fine	1 tsp sesame oil
	dash chili oil
⅓ cup rice vinegar	

Procedure

Combine well and store in refrig.

Servings: 1

Reviews

★★★★★ We use this sauce for potstickers and tuna steaks. - Sue 6/2/2012

Salsa Verde - Jeanne s/v Eagle

Ingredients

6 - 8 Tomatillos, husked and rinsed	1 medium onion, quartered
2 cloves garlic, peeled and pricked	

- | | | |
|-------|---|--------------------------------|
| 1 - 3 | jalapeno chilies, stemmed and seeded
(usually only use 1) | 2 tablespoons fresh lime juice |
| | | salt |
| ½ | cup chicken stock | |
| ½ | cup cilantro, loosely packed | |

Procedure

- 1 Roast tomatillos, onion, jalapeno and garlic in a dry skillet to soften and slightly turn brown. Add the rest of the ingredients, except for the lime juice, and blend with a immersion blender until desires consistency.
- 2 Simmer for 5-8 minutes and add the lime juice at the end. Note the sauce tends to get darker after cooking.

Recipe Tips

You can use the sauce to make chili verde. In a pressure cooker add ½ of the raw sauce with the pork and some onions. Cook and when done add potatoes, remaining sauce to add a flavor boost.

Skirt Steak Marinade

Ingredients

- | | | | |
|-------|--------------------------------|---------------|---|
| ½ cup | olive oil | ½ teaspoon | red pepper flakes |
| ⅓ cup | soy sauce | ½ teaspoon | ground cumin |
| 4 | scallions, washed and cut in ½ | 3 tablespoons | dark brown sugar or Mexican brown sugar |
| 2 | large garlic cloves | 2 lbs | skirt, steak, cut into 3 equal pieces |
| ¼ cup | lime juice | | |

Procedure

- 1 In a blender combine all the ingredients and puree. In a large, heavy duty, zip top bag, put the pieces of skirt and pour in marinade. Seal bag, removing as much air as possible. Allow steak to marinade in the refrigerator for 1 hour up to 24 hours.
- 2 Cook steak over high heat for about 1 minute per side. When finished cooking, place meat in double thickness of aluminum foil, wrap, and allow to sit for 15 minutes.
- 3 Remove the meat from the foil, reserving the juices. Slice thinly across the grain of the meat. Return to foil pouch and toss with the juice. Serve with grilled peppers and onions, if desired.

Degree of Difficulty: Easy

Reviews

★★★★★ My go to recipe for marinating skirt steak. - Sue 8/16/2010

Source

Author: Alton Brown - Food Network

Steak Tip Marinade

Ingredients

- | | | | |
|----------|-------------------------|-------|------------------------|
| 1 can | beef consomme | 1 Tbs | vinegar |
| 1 bottle | soy sauce (8-10 ounces) | 1 Tbs | liquid smoke flavoring |

Procedure

Marinate for several hours and max. of 24 hours.

Servings: 1

Tartar Sauce - Geoff's "Secret Recipe"

Ingredients

1 cup mayonnaise	1 Tbs fresh parsley, finely chopped
¼ cup sweet or dill pickles, finely chopped	1 Tbs pimiento, diced
1 Tbs onion, finely chopped	1 tsp lemon juice

Procedure

- 1 In a bowl combine all the ingredients and chill for at least 2 hours before serving.
- 2 Store in refrig. for up to 2 weeks.
- 3 Low Fat Version- Prepare as above except substitute ⅔ cups low fat mayo and ⅓ cup plain yogurt. Omit the lemon juice.

Servings: 1

Yield: 1.25 cups

Reviews

★★★★★ No need to buy it from the store when you can make it so easily. - Sue 6/2/2012

Teriyaki Marinade for grilled chicken and pork

Ingredients

¾ cup Sugar	2 Cloves Garlic, Smashed
¾ cup Soy Sauce	2 tsp Sesame oil
1 Tbs Ginger, Minced	

Procedure

Mix together and pour over chicken breasts or pork. Marinate in fridge for up to 24 hours.

Servings: 1

Tomatillo Salsa

Ingredients

1 Tbs extra-virgin olive oil; more for the grill	2 Tbs minced red onion
1 lb tomatillos (10 to 15), husked and rinsed	1 Tbs chopped fresh cilantro
1 medium yellow bell pepper	1 jalapeño, seeded and minced
Kosher salt	Freshly ground black pepper
½ ripe medium avocado, diced	

Procedure

- 1 Rub the tomatillos and yellow pepper all over with the 1 Tbs. oil and season with ½ tsp. salt. Grill the tomatillos, turning occasionally, until they have good grill marks and are starting to collapse, about 6 minutes. Grill the pepper, turning occasionally, until charred all over, 8 to 10 minutes. Transfer the tomatillos to a plate and let cool. Put the pepper in a small bowl and cover with plastic wrap. Let sit until cool enough to handle.
- 2 Roughly chop the tomatillos and put them in a medium bowl. Peel the skin from the pepper, remove the seeds, and cut into small dice. Add the pepper to the tomatillos along with the avocado, onion, cilantro, jalapeño, and the reserved lime zest and juice. Season to taste with salt and pepper

Recipe Tips

The salsa may be prepared up to 2 hours ahead.

Vinaigrette 3-1

Ingredients

1 ½ cups olive oil	1 tsp fresh thyme, minced
1 ½ cups vegetable oil	1 tsp honey
½ cup balsamic vinegar	1 tsp parsley, chopped
½ cup white vinegar	salt and pepper
1 Tbs red onion, chopped	

Procedure

- 1 Whisk the oil and vinegar together.
- 2 Add the remaining ingredients and whisk.

Servings: 1

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Fish

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Braised Red Snapper Puttanesca

Comments

Black sea bass makes a good substitute for snapper in this recipe.

Ingredients

- | | | | |
|---|---|---|---|
| 4 | 5-oz. skinless red snapper fillets (about ¾ inch thick) | 3 | Tbs coarsely chopped fresh basil leaves |
| | Kosher salt and freshly ground black pepper | 1 | Tbs capers, rinsed |
| 3 | Tbs extra-virgin olive oil | ¼ | tsp crushed red pepper flakes |
| 3 | medium cloves garlic, minced (about 1 Tbs.) | 1 | Tbs coarsely chopped fresh mint |
| 2 | 14-½-oz. cans petite-diced tomatoes | 2 | tsp red-wine vinegar |
| 2 | anchovy fillets, minced | | |
| ½ | cup pitted Kalamata olives, halved lengthwise (about 3 oz.) | | |

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 325°F. Season the snapper all over with salt and pepper. Let sit at room temperature while you prepare the sauce.
- 2 Heat 2 Tbs. of the olive oil in a 12-inch ovenproof skillet over medium-low heat. Add the garlic and cook, stirring, until softened but not golden, about 1 minute. Add the tomatoes and their juice, anchovies, olives, 2 Tbs. of the basil, capers, and pepper flakes to the pan. Bring the sauce to a brisk simmer and cook, stirring occasionally, until the tomatoes are tender and the juices have reduced to a saucy consistency, about 8 minutes.
- 3 Nestle the snapper fillets into the sauce, spooning some on top to keep the fish moist. Drizzle with the remaining 1 Tbs. olive oil. Tightly cover the pan with a lid or aluminum foil and braise in the oven until the fish is almost cooked through, 10 to 15 minutes, depending on thickness.
- 4 With a slotted spatula, transfer the snapper to 4 shallow serving bowls. If the sauce seems too thin, simmer over medium-high heat until thickened to your liking. Stir the remaining 1 Tbs. basil and the mint and vinegar into the sauce and spoon it over the fish.

Servings: 4

Recipe Tips

Serve with polenta or couscous

Reviews

★★★★★ thebusychef, 1/19/2008 Vegy Good Recipe and Easy to make. I have also used salmon, cod, sea bass. It was all very good - 2/1/2011

★★★★★ highheat, 10/3/2009 Used sauce just with pasta. Doubled garlic and added a splash of red wine instead of vinegar. Cooked about 20 minutes so sauce thickens. Added cooked pasta to pan with sauce and added grated italian cheese - very good quick meal. - 2/1/2011

Source

Author: Allison Ehri Kreidler

Source: Fine Cooking 84

Crispy Breaded Tilapia with Classic Tartar Sauce

Ingredients

- | | | | |
|---|---|---|--|
| ½ | cup mayonnaise | 1 | Tbs capers, drained, rinsed, and chopped |
| 2 | Tbs minced red onion | 2 | tsp fresh lemon juice |
| 2 | Tbs sweet pickle relish or dill pickle relish | ⅓ | cup all-purpose flour |
| 2 | Tbs minced fresh flat-leaf parsley | 2 | large eggs |

- | | |
|---|--------------------------------|
| 2 cups fresh white breadcrumbs | Vegetable oil for the pan |
| Kosher salt and freshly ground black pepper | 1 large lemon, cut into wedges |
| 4 skinless tilapia fillets (about 4 oz. each) | |

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 200°F. Line a baking sheet with paper towels and set aside.
- 2 In a small bowl, stir together the mayonnaise, red onion, relish, parsley, capers, and lemon juice. Cover and refrigerate.
- 3 Line up three wide shallow dishes. Put the flour in the first; beat the eggs lightly in the second; put the breadcrumbs in the third. Season the tilapia with salt and pepper. Working with one fillet at a time, coat it with flour and shake off the excess. Then dip the fillet in the egg and dredge it in the breadcrumbs, patting them on to help them adhere. Set each breaded fillet on a plate or tray as you finish it.
- 4 Pour the oil ¼ inch deep into a 10- to 12-inch skillet. Heat over medium heat until it is hot but not smoking, or until a breadcrumb sizzles and browns quickly when dropped in the oil. Cook two of the tilapia fillets until they are crisp and browned, 2 to 3 minutes on each side. Transfer to the baking sheet, sprinkle with salt, and keep warm in the oven while you cook the remaining two fillets.
- 5 Serve immediately with lemon wedges and the tartar sauce.

Servings: 4

Reviews

- ★★★★★ kmorton, 2/13/2008 Since trying this recipe when it first came out, I have made it again and again. Even though it is breaded (which requires a lot of steps), it is actually quite easy. For easy clean up, I put the flour, eggs, and bread crumbs on paper plates so all I have to do is toss the plates when I'm finished. I also use panko bread crumbs (in the Asian food section of the grocery store) and love the light crispy texture they provide. What really makes it spectacular is the tartar sauce recipe. It is delicious! - 9/11/2010
- ★★★★★ raygunclan, 3/3/2010 I have made this recipe multiple times and always to rave reviews from my children. I even took leftovers to a family with VERY picky children and they scarfed up all of it (the parents didn't even get a bite!). the mom called me late that night to get the recipe as her children had never EVER eaten more than one bite of fish before! tonight we will have this as a fish sandwich without the bread... topped with greens, diced tomatoes (easier for the kids to eat than sliced tomatoes), red onions and the DELICIOUS tartar sauce. - 9/11/2010
- ★★★★★ Rodinka, 7/5/2010 I have used this recipe for PIKE!!! We get Pike at our local grocery store... and it is really toothsome... lots of bones to remove, but delicious! Use PANKO for crispiness and also, make hush puppies with the dredge after.. put some herbs and add some milk or water.. It is a wonderfully versatile recipe!! - 9/11/2010

Source

Author: Leslie Pendleton
Source: From Fine Cooking 78, pp. 61
April 1, 2006

Fish - Crispy Parmesean

Ingredients

- | | |
|---------------------|------------------------------|
| 1 lb cod fillets | 1 tsp Worcestershire sauce |
| 2 ½ Tbs mayonnaise | 1 Tbs onion, minced |
| 1 tsp dijon mustard | 1 oz Parmesan cheese, grated |

Procedure

- 1 Preheat the oven to 350 degrees, and spray a shallow baking dish with nonstick cooking spray. Place the fish in the prepared baking dish.
- 2 In a small bowl, combine the 4 ingredients and spread evenly over the fish.
- 3 Sprinkle the filets with the Parmesan, and bake uncovered for 30 minutes, or until crispy.

Servings: 1

Fish Chowder - Julie S/V Kiwi

Ingredients

1	onion, chopped	¼ cup	olive oil
2 stalks	celery, diced		salt, pepper, oregano and basil, to taste
1	green pepper, chopped	1 package	coconut milk
1 large	carrot, chopped	1 package	Knorr cream soup mix
	habanero chile, chopped		tabasco sauce, to taste
2 lbs	snapper fillet or grouper, cut into chunks		

Procedure

- 1 Saute vegetables in ¼ cup olive oil in a large saucepan.
- 2 Add, salt, pepper, basil and oregano to taste.
- 3 Add 2 pounds of fish cut into chunks and saute till opaque in color. Add a few shakes of Tabasco.
- 4 Mix with water 1 package of coconut milk with a package of Knorr cream soup base (or some substitute). Add to soup pot, should be about 4 cups of liquid.
- 5 Simmer in pot covered for 20 - 30 minutes. Add salt and pepper to taste.

Servings: 1

Fresh Tuna Burgers with Ginger & Cilantro

Ingredients

1 lb	fresh sushi-grade tuna fillet		Thai-Style Dipping Sauce
2 Tbs	chopped fresh cilantro	¼ cup	fresh lime juice
2 Tbs	finely chopped red onion or scallion	2-½ Tbs	sugar
2 Tbs	mayonnaise	2 Tbs	fish sauce
1 tsp	minced fresh ginger	1-½ tsp	rice vinegar
½ tsp	minced fresh hot green or red chile, such as cayenne, Thai bird, or serrano	1-½ tsp	coarsely chopped fresh cilantro
	Kosher salt and freshly ground black pepper	1 tsp	minced garlic
2 Tbs	canola oil	½ tsp	minced fresh hot red or green chile, such as cayenne, Thai bird, or serrano

Procedure

- 1 With a very sharp knife, cut the tuna into ¼-inch dice. Alternatively, cut the tuna into 1-inch chunks and pulse in a food processor until just chopped, about 4 quick pulses. take care not to overprocess. Gently stir in the cilantro, onion, mayonnaise, ginger, chile, ¾ tsp. salt, and ¼ tsp. pepper. Shape the tuna into 4 equal 1-inch-thick patties. Refrigerate, uncovered, for at least 20 minutes and up to 4 hours.
- 2 Heat the oil in a 12-inch skillet over medium-high heat. Cook the tuna burgers until nicely browned on both sides but still pink in the center, 2 to 4 minutes total. Don't overcook or the burgers will be dry.
- 3 Thai Dipping Sauce:
- 4 Combine all the ingredients in a small bowl and stir until the sugar is dissolved. Let stand at least 30 minutes before serving to let the flavors develop and blend.

Servings: 4

Reviews

★★★★★ This was so... tasty! I loved it and will definitely make it again. I used pita for the bread and served it with

- ★★★★★ the dipping sauce. It was delicious! - 10/18/2009
- ★★★★★ Very good summer dish, and easy to make. While the active time is not extensive, there is waiting time for both the tuna and the dipping sauce. Be very alert when frying the burgers-mine were done in less than 2 minutes per side. They came out very moist and tasty. - 6/19/2010

Source

Source: From Fine Cooking 94, pp. 48

Author Notes

John Ash

The key to a good tuna burger is to avoid overprocessing and overcooking. Cook them on the stovetop so you have better heat control and can ensure that they stay a nice, moist medium rare inside. Serve with the Thai-Style Dipping Sauce

Grilled Fish Tacos

Comments

A grilled fish taco is a beautiful thing to eat. San Diego and points south are where they originated. Although many of the fish tacos in the area are fried, the grilled ones really stand out and are much lighter. Meredith Deeds grew up in San Diego and taught me the ins and outs of the fish taco. These are an adaptation of her mom's recipe. Serves six to eight

Ingredients

For the lime-cilantro sour cream sauce:		½	tsp	kosher salt	
1	cup	sour cream	¼	tsp	freshly ground black pepper
½	cup	mayonnaise	2	Tbs	olive oil
3	Tbs	minced fresh cilantro	3	lb	firm-fleshed whitefish fillets (halibut, snapper, mahi-mahi, cod)
	Grated zest of 1 lime		2		dozen 6-inch corn tortillas
1	Tbs	fresh lime juice	2-½	cups	shredded green cabbage
For the tacos:		2-½	cups	shredded red cabbage	
2	tsp	ground ancho chile powder			Pico de Gallo
½	tsp	ground cumin	4		limes, quartered
3		cloves garlic, minced			

Procedure

- 1 To make the lime-cilantro sour cream sauce:
- 2 Combine all the ingredients in a 2-cup measuring cup and whisk until smooth. Refrigerate up to 4 hours until ready to use.
- 3 To make the tacos:
- 4 In a small bowl, combine the ancho powder, cumin, garlic, salt, and pepper and stir to mix. Add the oil and whisk until a loose paste is formed. Rub the fish with the spice paste and let marinate in the refrigerator for at least 30 minutes and up to 4 hours.
- 5 Light a charcoal fire or preheat your gas grill on high. Oil the grill's cooking surface. Let the coals burn down to a medium-hot fire or adjust the gas grill burners to medium-high.
- 6 Grill the fish until just cooked through, 3 to 4 minutes per side. Transfer to a cutting board and coarsely chop.
- 7 Divide the tortillas into 2 stacks and wrap each in aluminum foil. Place on the grill until heated through, about 5 minutes.
- 8 In a large bowl, combine the green and red cabbage.
- 9 To assemble the tacos, take 2 tortillas, top it with chunks of fish, a dollop of the sauce, a spoonful of the Pico de Gallo, and some of the cabbage. Squeeze a wedge of lime over the filling, fold the tortillas, and eat.

Servings: 6

Yield: 12 tacos

Reviews

- ★★★★★ dmmizu, 6/16/2010 My husband loved them. I used tilapia. I will probably use a different fish next time. He

☆☆☆☆ liked the white sauce. I served them with some salsa and guacamole on the side as well. - 2/1/2011
 ☆☆☆☆☆ SweetJLee, 12/22/2010 Very good! Used tilapia and that worked fine. Even the kids had seconds. - 2/1/2011

Source

Author: Fred Thompson
 Source: Barbecue Nation

Miss Liliane's Flounder the Haitian Way

Ingredients

6	six-ounce flounder fillets	1	small red bell pepper, finely chopped
2	medium limes	1	small hot chili pepper, finely chopped
3 Tbs	chopped flat leaf parsley	3	tomatoes, peeled, seeded and chopped
4 Tbs	butter	1/3 cup	freshly squeezed orange juice
4 Tbs	olive oil		Salt and freshly ground black pepper to taste
1	small onion finely chopped		Chopped flat leaf parsley, for garnish
1 Tbs	minced garlic		Lime wedges
	Freshly ground black pepper		

Procedure

- 1 Wash the fish fillets with cold water mixed with the juice of 1 lime, Pat dry and place the flounder on a plate. Squeeze the juice of the second lime over the fillets and sprinkle with chopped parsley and lightly salt. Set aside.
- 2 In a sauté pan large enough to hold all the fillets, melt the butter and add the olive oil. Sauté the onion, garlic, red bell pepper, and chili over medium heat until vegetables begin to soften, about 3 minutes. Add the tomatoes and orange juice and season with salt and pepper. Bring the sauce to a boil, and add the fish fillets and about one half cup water. Lower the heat to medium and continue simmering (basting frequently) gently for about 10 minutes, or until the fish begins to flake. Carefully remove the fillets with a slotted utensil and place each fillet on a warmed dinner plate. Spoon the sauce from the pan over each serving and garnish fish with chopped parsley and lime wedges. Serve with steamed white, or jasmine rice.

Servings: 6

Recipe Tips

Note: The onions, garlic, chili pepper, and a small amount of flat leaf parsley may be crush together in a mortar and pestle to get a truly "Haitian" effect.

Source

Source: johnshields.com

Mustard-Roasted Fish

Ingredients

* 4 (8-ounce) fish fillets such as red snapper	* 1 tablespoon whole-grain mustard
* Kosher salt and freshly ground black pepper	* 2 tablespoons minced shallots
* 8 ounces creme fraiche	* 2 teaspoons drained capers
* 3 tablespoons Dijon mustard	

Procedure

- 1 Preheat the oven to 425 degrees F.
- 2 Line a sheet pan with parchment paper. (You can also use an ovenproof baking dish.) Place the fish fillets skin side down on the sheet pan. Sprinkle generously with salt and pepper.

- 3 Combine the creme fraiche, 2 mustards, shallots, capers, 1 teaspoon salt, and ½ teaspoon pepper in a small bowl. Spoon the sauce evenly over the fish fillets, making sure the fish is completely covered. Bake for 10 to 15 minutes, depending on the thickness of the fish, until it's barely done. (The fish will flake easily at the thickest part when it's done.) Be sure not to overcook it! Serve hot or at room temperature with the sauce from the pan spooned over the top.

Servings: 4

Degree of Difficulty: Easy

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Total Time: 25 minutes

Recipe Tips

The substitution for creme fraiche is 1 cup of heavy cream plus 2 Tbsp of sour cream.

Reviews



Very positive reviews on line. Reviewers did say to watch the salt as some thought it was a bit to much. My experience with her recipes is that I usually cut the amount of salt in ½. Reviewers also used this with tilapia and salmon. - 3/5/2011

Source

Author: Ina Garten - Barefoot Contessa

Source: Food TV

Seared Tuna Tostadas

Ingredients

For the wasabi paste:	Salt and freshly ground black pepper to taste
¼ cup wasabi powder	For the tuna:
¼ cup water	1 Tbs soy sauce
For the wonton tostadas:	1 Tbs toasted sesame oil
Vegetable oil for frying	1 tsp slivered fresh ginger
8 wonton wrappers, cut into quarters (about 2-inch squares)	Freshly ground black pepper to taste
For the salsa:	1 lb very fresh tuna steaks (ahi is best), cut into rectangular logs about 1-¾ inches thick and 5 inches long
1 lb (about 4) plum tomatoes, peeled, seeded, and diced	1 Tbs vegetable oil
4 fresh shiso leaves (or 1 Tbs. fresh cilantro), chopped	For the garnish:
2 scallions, chopped	½ cup crème fraîche or sour cream
2 cloves garlic, minced	⅓ cup chopped scallions
2 tsp rice-wine vinegar	

Procedure

- 1 To make the wasabi paste
- 2 At least two days before serving, mix the wasabi powder with the water to form a soft paste. Cover and refrigerate.
- 3 To make the wonton tostadas
- 4 In a deep skillet, add oil to a depth of ½ inch. Heat the oil to 380°F -- a rice noodle will puff into a curlicue within 3 seconds or a cube of bread will turn golden in 15 seconds. (If the oil isn't hot enough, the tostados absorb too much oil and get soggy and greasy after just a few hours.) Fry a few of the wonton squares at a time until they're crisp and evenly golden on both sides, turning them during cooking if necessary, about 5 to 10 seconds. Lift out with tongs and drain on paper towels.
- 5 To make the salsa
- 6 In a bowl, stir together the tomatoes, shiso or cilantro, scallions, garlic, and rice-wine vinegar. Season with salt and pepper.

- 7 To make the tuna
- 8 In a bowl, combine the soy sauce, sesame oil, ginger, and pepper. Marinate the tuna in this sauce for 15 min. or up to 2 hours, turning it halfway through. Heat a cast-iron skillet over high heat with 1 Tbs. oil. When the oil is very hot -- it will be smoking -- put the tuna logs in the pan and sear, 20 to 30 seconds on each side; they should be seared outside and rare inside. Slice the logs into ¼-inch pieces.
- 9 To assemble
- 10 Put a piece of tuna on a wonton. Spread a touch of wasabi paste on the tuna (not too much; it's very hot). Top with a spoonful of salsa. Garnish with a bit of crème fraîche and scallions.

Servings: 8

Reviews



This is my go to recipe when searing tuna steaks. Have not yet tried making the tostadas but they are on my radar screen for a party appetizer. I use wasabi in a tube instead of dried. - 9/11/2010

Source

Author: Barbara Hom

Source: From Fine Cooking 44, pp. 58-64

April 1, 2001

Author Notes

Wasabi powder and fresh shiso (also called perilla and Japanese basil) are available at Asian food markets. The wasabi needs to be made at least two days ahead so the bitterness fades; it keeps for up to a month. The salsa will hold for a couple of days in the fridge. The tostadas are fried wonton wrappers; egg roll wrappers also work. The tostadas will stay crisp for one week if stored in an airtight container. They make great munchies, so you might want to fry extra. Serves eight. Yields 24 tostadas with 3 cups salsa.

Seared Tuna with Mango Salsa

Ingredients

- | | |
|--|--|
| * 2 tablespoons good olive oil, plus extra for searing | * 1 teaspoon kosher salt |
| * 1 ½ cups diced yellow onion (2 onions) | * ½ teaspoon freshly ground black pepper |
| * 2 teaspoons peeled, minced fresh ginger | * 1 to 2 teaspoons minced fresh jalapeno pepper, to taste (1 pepper) |
| * 1 ½ teaspoons minced garlic | * 2 teaspoons minced fresh mint leaves |
| * 2 ripe mangos, peeled, seeded, and small diced | * 2 tuna steaks |
| * ⅓ cup freshly squeezed orange juice | |
| * 2 teaspoons light brown sugar | |

Procedure

- 1 Saute the olive oil, onions, and ginger in a large saute pan over medium-low heat for 10 minutes, or until the onions are translucent. Add the garlic and cook for 1 more minute. Add the mangos, reduce the heat to low and cook for 10 more minutes. Add the orange juice, brown sugar, salt, black pepper, and jalapeno; cook for 10 more minutes, until orange juice is reduced, stirring occasionally. Remove from the heat and add the mint. Serve warm, at room temperature, or chilled.
- 2 Heat a saute pan over high heat for 5 minutes until very hot. Season the tuna liberally with salt and pepper. When the pan is very hot, add a drizzle of olive oil and then the tuna steaks. Sear for 2 to 3 minutes on each side, or until the outside is browned, but the inside is very rare.
- 3 Serve the tuna on top of the mango salsa.

Servings: 2

Degree of Difficulty: Easy

Preparation Time: 20 minutes

Cooking Time: 40 minutes

Total Time: 1 hour

Source

Author: Ina Garten

Source: 2001 Barefoot Contessa Parties

Soy Marinated Grilled Salmon

Ingredients

½ cup soy sauce	3 lbs boneless salmon, can be skinless
1 ½ inch fresh ginger, peeled and thinly sliced	black pepper, to taste
¼ cup scallions, chopped	

Procedure

- 1 In a bowl, combine soy sauce, ginger and scallions.
- 2 In a baking dish, set the salmon in the bottom and pour the marinade over it. Add pepper, cover, and refrigerate at least 1 hour.
- 3 Remove the fish from the dish and wrap in foil.
- 4 Light the grill to medium indirect heat. Cook for 10 - 15 minutes, until the fish flakes easily. Serve at once.

Servings: 8

Steamed Hoisin Salmon

Ingredients

2 pounds Salmon fillet	4 scallions, two smashed and 2 chopped and set aside
4 tablespoons sherry	
4 tablespoons dark soy sauce	2 garlic cloves chopped
2 tablespoons hoisin sauce	½ teaspoon black pepper freshly ground
2 tablespoons oyster sauce	
3 ginger, finely minced the size of a quarter each	

Procedure

- 1 Pre heat oven to 400 degrees.
- 2 Take a large piece of aluminum foil and place it on a cookie sheet.
- 3 Place the fish on the foil, add the remaining ingredients on top of fish.
- 4 Tightly fold the foil, and place in a pre heated 400 degree oven.
- 5 Steam the fish for about 15 minutes.
- 6 Garnish with remaining chopped scallions and serve hot.

Degree of Difficulty: Very easy

Oven Temperature: 400°F

Reviews

★★★★★ Super easy and quick to prepare. - Sue 2/25/2011

Source

Author: Marge Cohen

Thai fish cakes

Ingredients

FISH CAKES

- 2 lbs white fish
- 1 small red onion, diced
- 1 Tbs cilantro, chopped
- garlic and ginger, to taste
- fish sauce
- Japanese bread crumbs - panko
- canola oil for frying

CHILI DIPPING SAUCE

- ¼ cup sugar
- 3 cups water
- 5 large red serrano chili peppers or 3 Indonesian chillies, finely chopped
- ¼ cup rice vinegar
- garlic and ginger, shredded
- cilantro, to taste

Procedure

- 1 Combine all the ingredients for the fish cakes together and blend to a coarse mix in a food processor. Add additional ginger and garlic to taste. Add in the fish sauce to bind the mixture together. Roll into small 1" balls. Dip each cake into the breadcrumbs to absorb the extra moisture. Fry them in a skillet until golden brown.
- 2 SAUCE
- 3 Place the finely chopped chilies, garlic and ginger into sauce pan. Over low heat sweat the mixture. Add the vinegar in slowly and then the water. Add the sugar and cilantro; bring to a boil and simmer for 20 minutes. Cool and serve with the fish cakes.
- 4 NOTE: This makes enough for 12 as a appetizer

Servings: 1

Tilapia with Parmesan Topping

Ingredients

- ⅓ cup parmesan cheese, finely grated
- 3 Tbs mayonnaise
- 2 Tbs lemon juice, freshly squeezed
- ¼ tsp dried basil
- ¼ tsp black pepper
- ⅛ tsp onion powder
- ⅛ tsp celery salt
- ½ tsp paprika
- ¼ tsp garlic powder
- ¼ tsp red pepper flakes
- ½ cup panko or good quality bread crumbs
- ¾ lb tilapia filets
- old bay Seafood seasoning

Procedure

- 1 Mix all the dry ingredients together except for the old bay seasoning. When the fish is ready to go into the oven and in the lemon juice and mayo. Mix well and set aside.
- 2 Preheat the oven's broiler. Grease a cookie sheet or line it with aluminum foil.
- 3 Arrange the fish in a single layer on the cookie sheet with the dark vein facing up. Sprinkle both sides with the old bay seasoning.
- 4 Broil a few inches from the heat for 2 - 3 minutes. Flip the filets and broil for another 2 minutes. Remove from the oven and spread the topping on evenly over all the filets. Broil for another minute or until top is golden brown.
- 5 Be Careful not to overcook the fish
- 6 Serve with lemon wedges.

Servings: 2

Lobster

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Baked Stuffed Lobster

Ingredients

- | | |
|--|---|
| * 8 tablespoons unsalted butter, plus | * 4 ounces peeled raw Maine shrimp or raw scallops or cooked crabmeat or lobster meat, cut into ½-inch dice |
| * 3 tablespoons, melted, for brushing | * Kosher or sea salt |
| * 1 medium onion (5 to 6 ounces), finely diced | * Freshly ground black pepper |
| * 2 sprigs tarragon, leaves picked and coarsely chopped (2 teaspoons) | * 2 live 1 ½ to 2 ½-pound hard shell select lobsters |
| * 2 sprigs Italian parsley, leaves picked and coarsely chopped (2 tablespoons) | * 3 ounces Ritz crackers, common crackers, oyster crackers, or dried corn bread, crumbled |

Procedure

- 1 Preheat the oven to 425 degrees.
- 2 Melt 8 tablespoons butter in a 9-inch skillet over medium heat. Add the onion and cook for 5 minutes until soft but not browned. Stir in the tarragon and parsley. If using raw shrimp or scallops, add them with the herbs and cook for 1 minute. Remove from the heat and let cool slightly. If using cooked lobster or crabmeat, remove the pan from the heat as soon as you stir in the herbs, let cool, and then add the lobster or crabmeat. Season with salt and pepper.
- 3 With a cleaver or chef's knife, split the lobsters in half lengthwise. Remove and discard the head sac and intestine. Remove the tomalley and the roe if present and place in a small bowl. Break into small pieces using a fork. With the back side of a knife, crack the center of each claw on one side only. Season the lobsters lightly with salt and pepper. On a large roasting pan or baking sheet, place the halves together to resemble a butterfly.
- 4 The tomalley and roe are optional for the stuffing. If you want to include them, mix them into the seafood mixture. Gently fold the crumbled crackers into the mixture. Divide the mixture evenly between 2 lobsters. If you are serving 1 lobster per person, spread the stuffing over the center so that the lobsters look whole again. Do not pack the stuffing tightly, or it will affect the even baking of the lobster. Brush the 3 tablespoons melted butter over the exposed meat tail, stuffing and claws. Bake until the lobster is cooked through and the stuffing is crisp and golden. Bake 17 minutes for a 1 ½ pound lobster and 24 minutes for a 2-pound lobster.

Yield: 2 Lobsters

Degree of Difficulty: Easy

Oven Temperature: 425°F

Recipe Tips

We did a 4 pound lobster and used 8 oz shrimp and 1 recipe of stuffing. Baked for 35 minutes and covered part of the way through so the stuffing did not get to brown. Plenty of food, could have served 3 easily.

Reviews

★★★★★ We love this recipe for a special occasion. - Sue 2/25/2011

Source

Author: Jasper White

Source: Food TV

Conch or Lobster Fritters - Carol on S/V Brandy

Ingredients

- | | |
|---|---------------------------|
| 8 oz Lobster meat or conch cooked and diced | ½ cup flour |
| ½ Green Pepper, chopped | 1 tsp baking powder |
| ½ onion, chopped | salt and pepper, to taste |
| 3 eggs, beaten | vegetable oil for frying |
| ½ cup bread crumbs | |

Procedure

- 1 Combine all ingredients, roll into 2 inch balls. Place into 1/2" of hot oil and fry until golden brown.
- 2 Serve with sauce made out of mayo and teriyaki sauce.

Servings: 1

How to Prepare a Live Lobster for Broiling

Procedure

- 1 Lobsters are quickly and painlessly killed by inserting a sharp knife in the underside where the tail and body meet. Always wait until the last minute to kill the lobsters; otherwise they will lose a lot of the natural juices and flavor. Our advice is that you move quickly but carefully as you prepare your lobsters for broiling. It is a very good idea to have some rubber kitchen gloves on hand when you prepare the lobsters to protect your hands from the spiny parts of the lobster shell.
- 2 Place the lobster on its stomach on a cutting board and while firmly holding its body use a cleaver or a heavy French knife to remove the claws and legs. The lobster will instinctively curl its tail when you remove its claws.
- 3 Next, place the lobster on its back and firmly grasp the tail. Insert a very sharp boning knife into the abdomen where it meets the tail and draw the knife towards the tail.
- 4 Next, reverse the procedure, this time holding the lobster by the body while drawing the knife from the cut in the abdomen along the tail. Take special care not to cut through the shell along the back of the lobster.
- 5 The next step is to split the lobster. With the lobster on its back, press down with the fingers and thumbs along each side of the lobster until the shell cracks open, exposing the interior of the tail and the body cavity. All of the lobster is edible except for the stomach, which is the hard sac near the head and the intestinal vein. Remove and discard these parts.
- 6 The greenish liver or tomalley and the coral are edible and can be prepared in a stuffing or left in the lobster during cooking. In all of our broiled lobster recipes we will remove and discard everything in the body cavity. The reason we don't use the tomalley or coral is that the tomalley can be bitter at certain times of the year and most people today just do not find the coral to be as appetizing as past generations have.
- 7 We suggest that the lobster be thoroughly washed under cold running water before proceeding with a recipe. The claws may be boiled or steamed and shelled to provide lobster meat for stuffing or they may be broiled with the lobster and served as a garnish.

Source

Source: Seafood Preparation Tips From the Venus de Milo Restaurant

How to Prepare a Lobster for Boiling

Procedure

- 1 Most people cook lobsters by simply throwing them into a pot of boiling water. While this method may get the job done, it certainly leaves a lot to be desired as far as quality goes. Boiling flushes much of the flavor out of the lobster and the resulting stock will most likely be too weak in its unreduced state to offer any kind of sauce making ability.
- 2 It is far more desirable to steam a lobster in a flavored broth of herbs and wine. Steaming will lock in much of the flavor of the lobster while the juices that manage to escape will be caught in a highly reduced stock. This stock can later be used to create a variety of sauces to accent the boiled lobster.
- 3 Rinse the lobsters with cold running water then kill them by inserting a knife where the tail and body meet. Find a stockpot that is big enough to hold the lobsters and has a tight fitting lid. Add about 2 cups of water, wine, or clam juice or any combination of liquid you desire to the stockpot with whatever herbs you like and bring the stock to a boil. Shallots, parsley, peppercorns, or bay leaves are all components of a court bouillon and will give a nice flavor to the stock. Avoid ground peppers or salt at this point. These are enhancing or finishing spices and are not easy to control when added early.
- 4 Once the stock is boiling, add the lobsters and replace the cover. Steam the lobsters for about 12 minutes or until they are bright red and the tails spring back when straightened then released. Remove the lobsters and place in an oven set to warm until you are ready to serve them. Use the lobster stock to make a sauce of your own design or try our recipe for Steamed

Lobster with Parsley Wine Sauce.

Source

Source: Seafood Preparation Tips From the Venus de Milo Restaurant

Lobster Casserole with Water Chestnuts and Bacon - Placencia Paper

Ingredients

2 cups	lobster meat (can use 1 cup if desired), chopped	1	egg yolk
¼ cup	onion, finely chopped	½ cup	all-purpose cream
1	green pepper, finely chopped	1 tsp	dry mustard
8	fresh mushrooms, sliced	1 cup	mayonnaise
1 can	waterchestnuts, sliced	1 cup	cheddar cheese, grated
½ cup	sherry	3 slices	bacon, cooked and crumbled
2 cups	rice, cooked		

Procedure

- 1 Preheat oven to 350 degrees
- 2 Place lobster meat, onion, pepper, mushrooms, water chestnuts and sherry in frying pan. Bring to a boil and cook until vegetables are just tender. Add rice and spoon into casserole dish.
- 3 Combine egg yolk and cream in a saucepan and cook slightly. Then cool, add mustard and mayo. Combine with casserole mixture. Add additional cream if required.
- 4 Top with grated cheese. Bake for 15 to 20 minutes. Remove from oven and sprinkle with crumbled bacon.

Servings: 1

Lobster Rolls

Comments

It almost doesn't feel like summer until you've had your first lobster roll of the season. This laid-back "sandwich" is definitely a crowd favorite, so be prepared to make a double batch.

Ingredients

¾ cup	finely chopped celery with leaves		Kosher salt and freshly ground black pepper
½ cup	mayonnaise	1-½ lb	(4 cups) cooked lobster meat
¼ cup	thinly sliced fresh chives	6	hot dog rolls, preferably New England-style split-top rolls
1 Tbs	finely chopped fresh tarragon		
1 Tbs	fresh lemon juice; more to taste		

Procedure

- 1 In a large bowl, stir the celery, mayonnaise, chives, tarragon, lemon juice, ¼ tsp. salt, and ¼ tsp. pepper. Stir in the lobster meat and season to taste with more lemon, salt, and pepper.
- 2 Position a rack 6 inches from the broiler element and heat the broiler to high. Toast both outside surfaces of the rolls under the broiler, about 1 minute per side. Spoon the lobster salad into the rolls, using about ⅔ cup per roll, and serve.

Servings: 6

Reviews



I used diced red onions instead of the celery (I ran out of it). It was tasty! - pel2009 5/19/2009

Source

Author: Lori Longbotham
 Source: From Fine Cooking 94, pp. 82c
 June 27, 2008

Lobster Sauté Scampi**Ingredients**

12 oz	cooked lobster meat	¼ cup	clam juice
½ cup	butter		pinch salt, pepper, garlic powder, and parsley
2 Tbs	chopped garlic	1 lbs	cooked pasta
½ cup	white wine		

Procedure

In a medium sauté pan melt the ¼ cup of butter and sauté the garlic until it is golden brown. Add the white wine, clam juice, and spices and bring reduce the sauce by half. Add the lobster meat, and return to a simmer. Reduce heat, add the remaining butter and simmer until the butter melts and the sauce thickens. Serve at once over your favorite pasta. Garnish with chopped parsley.

Servings: 2

Total Time: 20 minutes

Source

Source: From the Venus de Milo Restaurant
 Web Page: <http://lobster-recipes.tripod.com/lobsterrec.html#Lobster%20Recipes>

Steamed Lobster with Parsley and Wine Sauce**Comments**

Note: See section entitled How to Prepare a Lobster for Boiling for the proper method of steaming lobsters. This item can be served as both an entrée or as an appetizer.

Ingredients

4	each 1 and ¼ LB live lobsters.	1	bunch chopped Italian parsley
1 cup	white wine		pinch black pepper
¼ cup	minced shallots	4 Tbs	butter
½ cup	heavy cream		

Procedure

- 1 Bring the wine and shallots to a simmer in a covered stockpot. Prepare the lobsters for boiling and steam them in the wine-shallot mixture, (see How to Prepare a Lobster For Boiling).
- 2 When the lobsters are cooked, remove them from the pot and allow them to cool for several minutes. Next, crack the claws and cut the bodies in half lengthwise and remove the stomach sacs. Place the lobster halves in a soup bowl meat side up. Remove the claw meat from the shells and place in the body cavity. Place the lobsters in a warm oven while the sauce is being prepared.
- 3 Strain the lobster stock and add the heavy cream and return to a simmer.
- 4 Add the chopped parsley, butter, and pepper and simmer while stirring until the butter has melted and the sauce has thickened.
- 5 Spoon the sauce over and around the lobster halves. Serve at once.

Steamed Lobster with Parsley and Wine Sauce

Preparation Time: 45 minutes

Source

Author: Lobster Recipes from Chef Peter Rego

Source: From the Venus de Milo Restaurant

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Mac & Seafood Au Gratin - Rachael Ray

Ingredients

½ lb	medium-size shell pasta	½ cup	shredded sharp white cheddar cheese
3 Tbs	butter	2 Tbs	extra-virgin olive oil (EVOO)
½ medium	onion, chopped	4 large	scallops, quartered
3 Tbs	flour	¼ lb	medium shrimp, cleaned and deveined with the tails removed, chopped
2 cups	milk	1 clove	garlic, finely chopped or grated
	salt and freshly ground black pepper	½ cup	breadcrumbs
1 Tbs	Dijon mustard	¼ cup	grated Parmigiano Reggiano
1 Tbs	Worcestershire sauce	¼ cup	parsley, (about a palmful) chopped
1 Tbs	hot sauce		
½ cup	shredded gruyere cheese		

Procedure

- 1 Preheat broiler and place a large pot of salted water over high heat to boil.
- 2 Once the water is boiling, toss in the pasta and cook to al dente, according to package directions. Drain and reserve it in the pot it was cooked in.
- 3 While the pasta is cooking, melt the butter in a large skillet over medium-high heat. Add the onion and cook until tender, 2-3 minutes.

Stir in the flour and cook for about 1 minute. Whisk in the milk, then add some salt and freshly ground black pepper along with the Dijon mustard, Worcestershire sauce and hot sauce. Simmer until thickened, 2-3 minutes. Remove the pan from the heat and stir the cheeses into the sauce in a figure-eight motion. Cover the pan and keep the sauce warm over low heat.

- 4 Place a large skillet over high heat with the EVOO. When the oil is hot, toss in the scallops and shrimp, season with salt and freshly ground black pepper and add in the grated garlic. Cook about 2 minutes, until the seafood is just opaque in color - they will cook some more in the oven so be careful not to overcook them on the stovetop.

Toss the shrimp and scallops into the pot with the cooked pasta and pour in the cheese sauce. Stir to evenly incorporate everything, and then divide the mixture between four medium-size ramekins. Place the ramekins onto a small sheet tray.

In a small bowl, combine the breadcrumbs, Parmigiano and parsley. Sprinkle the mixture evenly over each portion of seafood mac and place them under the broiler to brown the top, about 2 minutes.

Servings: 4

Mexican Crab Cakes with Jalapeno Aioli

Comments

Adapted from Ceiba's Chef Alfredo Solis

Ingredients

For the Crab Cakes		¼ tsp	black pepper, ground, more or less to taste
1 lb	jumbo lump crab meat	1 Tbs	butter
1	habanero chile, seeded -optional- and chopped	1 Tbs	olive oil
2 tsp	fresh squeezed lime juice	For the Jalapeño Aioli	
2 tsp	fresh cilantro, chopped	1	or 2 Jalapeño chiles, seeded if desired
3 tsp	bread crumbs	2 Tbs	fresh squeezed lime juice
1	egg	2 cups	Mayonnaise
2 tsp	Mayonnaise	¼ cup	cilantro leaves
½ tsp	Kosher salt, more or less to taste	¼ tsp	Kosher salt, more or less to taste

¼ tsp black pepper, ground

Procedure

- 1 Combine the crab meat, Habanero chile, cilantro, breadcrumbs, mayonnaise, egg and lime juice in a large bowl. Season with salt and pepper. Form 4 to 6 crab cakes, depending on how chubby and big you want them. You can prepare them in advance and keep them refrigerated for up to 2 days.
- 2 Heat a large skillet set over medium-high heat, melt 1 tablespoon of butter into 1 tablespoon of oil. Once it starts to sizzle, add as many crab cakes as will fit without being crowded. Cook anywhere from 2 to 3 minutes per side.
- 3 To prepare the aioli, place all the ingredients in the blender and process until smooth. Drizzle over the crab cakes and if you want, sprinkle the top with freshly chopped cilantro.

Servings: 4

Source

Source: Pati's Mexican Table

Web Page: <http://patismexicantable.com/2010/05/solis.html>

Seafood Étouffée Texas Style - Judy S/V Lone Star Love (Easy and Good)

Ingredients

- | | |
|--|--|
| 2 large bell peppers, diced | 2 cans cream of mushroom soup |
| 1 large onion, diced | 2 cans cream of celery soup |
| jalapeno chile peppers, diced, use amount to suit your taste | 2 lbs shrimp, crawfish or lobster |
| 1 stick butter | 2 Tbs creole seasoning (Tony Chachere's), to taste |
| 1 can Rotel | white rice to serve over |

Procedure

- 1 Melt butter in a large saucepan and add creole seasoning, onions, bell peppers, jalapeno chilies. Saute slowly for approximately 30 minutes stirring occasionally. (I usually start off with half the amount of creole seasoning and add more to taste with the next ingredients.)
- 2 Add soup, Rotel and more creole seasoning to taste if needed and simmer for 45 minutes.
- 3 Add seafood and simmer for 10 minutes or until done.
- 4 Serve over white rice.

Servings: 1

Recipe Tips

My Notes: I usually add cooked chorizo, andouille sausage links or chicken ,cut into bite size pieces, to the mixture of vegetable after they are cooked and cook till almost done and then add in the soups.

Reduce the butter to ¾ stick and I used unsalted. I used ½ jalapeno seeds and rib removed, tasted to see how hot the pepper was first. I only used 1T of Tony's seasoning and that was a good amount otherwise can be to salty. Also, I drained the liquid from the rotel and saved it to add in if I needed more heat. Depends on the can of rotel if I add any of the liquid back in or not. This made the dish have nice blended spice flavor with a little bit of heat at the end.

Reviews



I have modified the original recipe to suit our tastes and it super easy to make and tasty. You can adjust the heat level to any level. Great dish for potlucks. - Sue 5/25/2011

Seafood Stew- Larry Schultz

Ingredients

1 Tbs	olive oil	¼ cup	flat leaf parsley, chopped
1	large shallot, chopped	2 Tbs	mushroom sauce (available at Williams-Sonoma)
1 ½ cups	dry white wine	2 Tbs	Penzeys Spices seafood base (condensed paste)
1 Tbs	fresh thyme (1 1/2t dried), chopped	2 Tbs	unsalted butter
1	bay leaf	2 Tbs	flour
1 lb	fresh mussels	2 cups	milk (1% or skim ok)
½ lb	medium raw shrimp, cleaned and deveined	⅓ cup	sherry
½ lb	bay scallops	4 small	new red potatoes (or you can use 6), cooked and quartered
½ lb	salmon fillet, cut into 1/2" pieces		
12 oz	mushrooms, quartered		

Procedure

- 1 In a large Dutch oven heat olive oil, saute shallots for 2-3 minutes, add wine, bay leaf and thyme. Add the mussels and cook covered 2-3 minutes, or until they open. Remove mussels with a slotted spoon, cool and remove meat and set aside.
- 2 Add the shrimp and scallops, cooking 2-3 minutes being careful NOT to overcook. Remove and set aside.
- 3 Add the salmon pieces, saute 2-3 minutes until just cooked. Remove and set aside.
- 4 Add mushrooms and mushroom sauce and saute 10-15 minutes until the volume is reduced by 3/4's or until the liquid becomes thickened. Turn off heat, remove bay leaf, return seafood and potatoes to the pot.
- 5 In a separate saucepan, melt the butter, add flour, cook about 2 minutes until the mixture is bubbly. Gradually add milk and the seafood base, bring to a boil, stir constantly 2-3 minutes until thickened to a velvety consistency.
- 6 Add the sherry and parsley; pour over the seafood mixture, mix gently, heat until bubbly. 6
- 7 Note: Weight Watchers: about 8 points per serving. Can use frozen seafood just thaw before cooking.

Servings: 6

Scallops

Scallops Bonne Femme and Spinach with Crispy Prosciutto	294
Seared Scallops with Herb-Butter Pan Sauce	294

Scallops Bonne Femme and Spinach with Crispy Prosciutto

Comments

Recipe courtesy Rachael Ray, 2007

Ingredients

1 large	shallot, finely chopped	1 clove	garlic, grated
12	button mushrooms, thinly sliced	2	fresh thyme sprigs, leaves chopped
8 Tbs	butter, divided	3	fresh basil leaves, chopped (3 to 4)
1 Tbs	all-purpose flour	1	baguette, split and halved
½ cup	dry white wine	20 large	sea scallops, trimmed of any connective tissue and patted dry
½ cup	chicken stock	1 cup	plain bread crumbs
1 cup	cream	1 Handful	parsley leaves, chopped
	freshly grated nutmeg	1 clove	garlic, cracked from skin
	salt and freshly ground pepper	1 lb	triple washed spinach, stems removed
1 dashes	hot sauce, (1 to 2)		
8 slices	prosciutto		

Procedure

- 1 Place oven rack at center if oven and preheat broiler.
- 2 Heat 2 tablespoons extra-virgin olive oil in a small pot over medium heat and add the shallots and mushrooms, cook 5 minutes. Add 2 tablespoons butter and flour to softened shallots and mushrooms and cook 1 minute then whisk in wine, reduce 30 seconds, add stock and bring to a bubble. Stir in cream and heat through. Season sauce with nutmeg, salt and pepper and a couple dashes hot sauce, then reduce heat to low.
- 3 While the sauce is working, cover cookie sheet with foil and place prosciutto on the sheet and crisp up 2 minutes on each side under the broiler. It will continue to crisp as it cools.
- 4 In a small bowl, combine the remaining 6 tablespoons butter, garlic, thyme and basil. Spread over baguette and place under broiler until toasty. Switch oven to 400 degrees F.
- 5 Heat a skillet or cast iron pan over high heat. Season the scallops with salt and pepper and dress with 1 tablespoon extra-virgin olive oil. Sear the scallops to caramelize 1 to 1 ½ minutes on each side then cover them with sauce, bread crumbs and parsley and finish in oven about 6 to 7 minutes until brown and bubbly.
- 6 While scallops cook, heat remaining 2 tablespoons extra-virgin olive oil over medium heat with crushed garlic, cook 1 minute and remove. Add spinach and wilt into skillet. Season greens with salt and pepper.
- 7 Serve scallops with wilted spinach alongside and top with broken pieces of crispy prosciutto and toasted bread.

Servings: 1

Source

Author: Recipe courtesy Rachael Ray, 2007

Seared Scallops with Herb-Butter Pan Sauce

Comments

If you're looking for a dish that's as easy as it is romantic, look no further. Seared scallops are quick-cooking, sweet, tender, mild, and delectable. Make these for Valentine's Day dinner and you and the dish will be irresistible.

Ingredients

For the scallops:		Kosher salt and freshly ground black pepper	
1 lb	dry large sea scallops	For the sauce:	
1 Tbs	unsalted butter	3 Tbs	unsalted butter, cut into six pieces
1 Tbs	extra-virgin olive oil	2 Tbs	finely diced shallot (1 medium shallot)

Seared Scallops with Herb-Butter Pan Sauce

¼ cup dry white vermouth or dry white wine Kosher salt and freshly ground black pepper
¼ cup finely chopped mixed fresh herbs, such as flat-leaf 2 to 3 lemon wedges for serving
 parsley and chives
¼ tsp finely grated lemon zest

Procedure

- 1 Remove the tough abductor muscle from the side of each scallop (some scallops are sold with the muscle already removed). If you feel any grit on the scallops, rinse them under cold water. Pat the scallops dry with paper towels; surface moisture impedes browning.
- 2 Heat a 10- or 12-inch nonstick skillet over medium-high heat for 1 to 2 minutes. Add the oil and butter, if using, and heat until quite hot. Pat the scallops dry once more and put them in the pan in a single, uncrowded layer. Season with salt and pepper and let sear undisturbed until one side is browned and crisp, 2 to 4 minutes. Using tongs, turn the scallops and sear until the second side is well browned and the scallops are almost firm to the touch, 2 to 4 minutes. Take the pan off the heat, transfer the scallops to a plate, and set them in a warm spot. Let the pan cool for a minute before you make the sauce.
- 3 Seared Scallops with Herb-Butter Pan Sauce Recipe
- 4 Return the pan to medium heat. Add a piece of the butter (1/2 Tbs.) and the shallots and sauté until the shallots begin to soften, about 1 minute. Add the vermouth or wine and simmer until reduced by about half, another 1 to 2 minutes. Add the herbs and lemon zest. Reduce the heat to low, add the remaining butter, and whisk constantly until the butter melts into the sauce. Return the scallops and any accumulated juices to the pan. Gently roll the scallops in the sauce to warm them through. Taste for salt and pepper and serve immediately with lemon wedges on the side to squeeze over the scallops.

Servings: 3

Recipe Tips

Tip: Be sure to have all your ingredients prepped for the sauce (shallots diced, herbs chopped) before you begin searing the scallops

Source

Author: Molly Stevens

Source: Fine Cooking

Shrimp

Baked Shrimp Scampi	297
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Baked Shrimp Scampi

Ingredients

- * 2 pounds (12 to 15 per pound) shrimp in the shell
- * 3 tablespoons good olive oil
- * 2 tablespoons dry white wine
- * Kosher salt and freshly ground black pepper
- * 12 tablespoons (1 ½ sticks) unsalted butter, at room temperature
- * 4 teaspoons minced garlic (4 cloves)
- * ¼ cup minced shallots
- * 3 tablespoons minced fresh parsley leaves
- * 1 teaspoon minced fresh rosemary leaves
- * ¼ teaspoon crushed red pepper flakes
- * 1 teaspoon grated lemon zest
- * 2 tablespoons freshly squeezed lemon juice
- * 1 extra-large egg yolk
- * ⅔ cup panko (Japanese dried bread flakes)
- * Lemon wedges, for serving

Procedure

- 1 Preheat the oven to 425 degrees F.
- 2 Peel, devein, and butterfly the shrimp, leaving the tails on. Place the shrimp in a mixing bowl and toss gently with the olive oil, wine, 2 teaspoons salt, and 1 teaspoon pepper. Allow to sit at room temperature while you make the butter and garlic mixture.
- 3 In a small bowl, mash the softened butter with the garlic, shallots, parsley, rosemary, red pepper flakes, lemon zest, lemon juice, egg yolk, panko, ½ teaspoon salt, and ¼ teaspoon of pepper until combined.
- 4 Starting from the outer edge of a 14-inch oval gratin dish, arrange the shrimp in a single layer cut side down with the tails curling up and towards the center of the dish. Pour the remaining marinade over the shrimp. Spread the butter mixture evenly over the shrimp. Bake for 10 to 12 minutes until hot and bubbly. If you like the top browned, place under a broiler for 1 minute. Serve with lemon wedges.

Servings: 6

Degree of Difficulty: Easy

Oven Temperature: 425°F

Preparation Time: 30 minutes

Cooking Time: 13 minutes

Total Time: 43 minutes

Reviews

★★★★★ I absolutely love this dish!!! I have made it over a dozen times, and I'm always getting requests for more....I'm actually making it again tomorrow as an appetizer for the super bowl...it's always a big hit...I put it to broil at the very end for about 3-5 minutes, and it's always perfectly crispy, besides that, don't change a thing!!! For those who think it's too salty, be careful not to use table salt, she uses Kosher salt, it's not the same thing, and it makes a huge difference in the saltiness of the dish. Thank you Ina for all your delicious recipes!!! - On Line Review 3/5/2011

★★★★★ Followed the recipe exactly, except I only used one stick of unsalted butter (instead of the 1 ½ sticks called for in the recipe. DELICIOUS!! And the great thing about this dish is that you can prepare and assemble it beforehand, then pop it in the fridge. Take it out of the fridge and let it "warm up" for 15 minutes on the counter top while the oven heats up, then stick it in the oven, and in 10-12 minutes it's ready. So simple, and so delicious. An absolute winner!! - On Line Review 3/5/2011

★★★★★ This was easy to make and good. - Sue 3/5/2011

Source

Author: Barefoot Contessa

Source: Back to Basics Cookbook

Coconut Shrimp - Tyler Florence (Very Good)

Ingredients

¼ cup cornstarch	2 cups flaked coconut, chopped
3 large egg whites	1 ½ lbs shrimp, peeled with tails on
kosher salt and freshly ground black pepper	vegetable oil for frying

Procedure

- 1 In a small bowl, whisk by hand the cornstarch, egg whites, salt and pepper until foamy. Do not use a mixer. Spread the coconut out in a pie dish. Dredge the shrimp with the cornstarch mixture and shake off any excess. Press the shrimp in the coconut flakes; turn shrimp over and press into coconut again to coat both sides.
- 2 Deep fry shrimp in batches until the coconut is golden brown, about 2-3 minutes. Using tongs remove shrimp to a paper towel to drain. Serve with favorite dipping sauce. We love Fischer Wieser Mango Ginger Habanero sauce.

Servings: 1

Yield: 20 shrimp

Grilled Shrimp 'Margarita' with Avocados & Garden Tomatoes

Ingredients

1 lb large shrimp in the shell (about 24), thawed completely if frozen and blotted dry	2 cups diced ripe heirloom or garden tomatoes, drained (from about 3 medium tomatoes)
2 Tbs olive oil	2 medium to large ripe avocados, peeled, pitted, and diced
¼ cup good-quality tequila	1 bunch scallions (green tops only), thinly sliced
¼ cup fresh lime juice	1 small white onion, finely diced (optional)
¼ cup fresh orange juice	Lime wedges for garnish
2 Tbs tomato ketchup	Coarse sea salt (optional; I like French fleur de sel)
2 Tbs green Tabasco or other jalapeño hot sauce	Saltine crackers
Kosher salt and freshly ground pepper to taste	

Procedure

- 1 Heat a gas grill to medium high or prepare a medium-hot charcoal fire. (If using charcoal, be sure the grate is hot, too.) Put the shrimp in a large bowl and mix with the olive oil until well coated. Put the shrimp on the grate directly over the heat and grill until pink and almost cooked through, 4 to 5 minutes, turning once halfway through. Let cool completely.
- 2 An hour before serving, whisk together the tequila, lime juice, orange juice, ketchup, and green Tabasco. Peel the shrimp, cut them into large pieces (about ½ inch), and toss with the tequila mixture. Cover and refrigerate for 1 hour. Just before serving, season the shrimp mixture with salt and pepper. (Alternatively, omit the kosher salt at this stage and sprinkle on a coarse sea salt like fleur de sel just before serving.) Gently fold in the tomatoes, avocados, and scallions, mixing well. Using a slotted spoon, portion the mixture into individual serving bowls or margarita glasses. Garnish with a sprinkling of onion (if using), a wedge of lime, and the optional sea salt. Serve immediately with the crackers.

Servings: 4

Reviews

★★★★★ parboiled, 12/31/2008 My wife called this the best thing she has ever eaten... - 3/1/2011

★★★★★ lobsterwoman, 7/6/2008 I love this recipe just the way it is. Easy to make with a nice presentation. A hit everytime I make this - 3/1/2011

Source

Author: Elizabeth Karmel

Source: Fine Cooking 59

Hot Garlicky Shrimp with Asparagus & Lemon

Comments

Shrimp cooks so quickly that it's easy to overcook, but you won't have that problem in this saucy shrimp sauté because the technique preserves the shrimp's tender interior and boosts its delicate flavor. It's important to start with a good sear, which guarantees moist, succulent results. Serves 3

Ingredients

1 lb	shrimp (21 to 25 per lb.), peeled, deveined, rinsed, and patted dry	¾ lb	asparagus, bottoms snapped off, halved lengthwise if thick, and cut into 2-inch lengths (2 cups)
¾ tsp	kosher salt; more as needed	⅛ to ¼ tsp	crushed red pepper flakes
	Freshly ground black pepper	⅔ cup	low-salt chicken broth
1	lemon	½ tsp	cornstarch
6 Tbs	extra-virgin olive oil		
4	medium cloves garlic, thinly sliced		

Procedure

- 1 Sprinkle the shrimp with a scant ¼ tsp. salt and a few generous grinds of black pepper. Using a peeler, gently shave the zest in strips from the lemon, taking care not to get any of the bitter white pith. Squeeze the lemon to get 1 Tbs. juice.
- 2 Put a 12-inch skillet (not nonstick) over medium-high heat for 1-½ minutes. Add 2 Tbs. of the oil and once it's shimmering hot, add the shrimp in a single layer. Cook undisturbed until the shrimp browns nicely, about 2 minutes. Flip the shrimp and brown the second side, about 1-½ minutes. Transfer to a large plate. The shrimp should be a little undercooked.
- 3 Reduce the heat to medium, add the remaining 4 Tbs. oil and the garlic and cook, tossing, until the garlic starts to sizzle steadily, about 30 seconds. Add the asparagus, lemon zest, and red pepper flakes, sprinkle with ½ tsp. salt and cook, tossing often, until the garlic is golden brown and the asparagus looks blistered in places, 2 to 3 minutes. Add the chicken broth, cover, with the lid ajar, and cook until the asparagus is just tender, 1 to 2 minutes.
- 4 In a small dish, whisk together the cornstarch with 1 Tbs. water, stir into the asparagus mixture, and bring to a boil. Stir in the shrimp, reduce the heat to low, and cook, tossing, until the shrimp is opaque throughout (cut one in half to check), 1 to 2 minutes. Stir in the 1 Tbs. lemon juice and then add salt, pepper, and additional lemon juice to taste. Serve immediately.

Servings: 3

Reviews

- ★★★★★ 5/16/2008 This is one of our favourites - I make it often, and I always think of it when we're going to be three adults at the table - the portions are perfect. Definitely too much for 2 and not enough for 4 (but you could adjust). I confess that I use my non-stick frying pan... I've tried a skillet before and I don't know if I'm not timing it right, but part of the yummy browned shrimp bits always get torn off the shrimp, which is not the point. In my non-stick pan they come away, beautifully browned and intact. The sauce is delicious and easy to get the right consistency. I love lemon zest curls but if you liked lemon a little less you might want to go easy on them. - On Line Review 3/28/2011
- ★★★★★ 1/21/2010 This is just wonderful! Made it for the first time tonight and husband already wants to know when we'll have it again. Next time I'll cut back on the olive oil, but otherwise it was just about perfect. - On Line Review 3/28/2011
- ★★★★★ 7/6/2010 I've made this several times. It is so easy and good that it has a permanent place in my recipe binder. A delicious way to eat a healthy way dinner. Next time I may try it with orzo like one of the other reviewers recommends. - On Line Review 3/28/2011

Source

Author: Tony Rosenfeld

Source: Fine Cooking

Shrimp Roasted with Potatoes & Prosciutto

Comments

For lots of flavor with minimal effort, try these roasted shrimp with crispy potatoes and prosciutto, seasoned with lemon, garlic, and just a hint of cayenne. The ingredients all roast together in one pan, so once it's in the oven, the cooking is mostly hands-off.

Ingredients

1-½ lb yellow or red-skinned potatoes, cut into ½-inch dice 1 tsp finely grated lemon zest
4 Tbs extra-virgin olive oil Freshly ground black pepper
½ tsp kosher salt; more as needed ¼ lb thinly sliced prosciutto, cut into ¼-inch-wide strips
¼ tsp cayenne 2 large cloves garlic, chopped
1-½ lb large shrimp (21 to 25 per lb.), peeled and deveined ⅓ cup chopped fresh parsley

Procedure

- 1 Position a rack in the bottom third of the oven, and put a heavy-duty rimmed baking sheet on the rack. Heat the oven to 500°F.
- 2 In a medium bowl, toss the potatoes with 3 Tbs. of the oil and the salt and cayenne. Carefully spread the potatoes in a single layer on the preheated baking sheet. Roast, loosening and turning the potatoes with a metal spatula after 15 minutes, until tender and golden, 20 to 25 minutes total.
- 3 Meanwhile, pat the shrimp dry with paper towels. In a medium bowl, toss them with the remaining 1 Tbs. oil, the lemon zest, a pinch of salt, and 2 to 3 grinds of pepper.
- 4 Stir the prosciutto and garlic into the potatoes and continue to roast for another 5 minutes. Push the potatoes to one side of the pan and add the shrimp to the empty side. Spread in a single layer and roast until the shrimp curl and are just cooked through, about 5 minutes. Sprinkle with the parsley, stir everything together, and serve immediately.

Servings: 4

Recipe Tips

Tip: To make this recipe even easier, use frozen “easy-peel” shrimp, which have already been deveined. Thaw the shrimp by putting them in a colander and running them under cold water.

Tip: Preheating the baking sheet helps to crisp up the potatoes. But don’t use a flimsy baking sheet—you’ll need a heavy-duty rimmed pan that won’t warp in the oven. Look for a commercial-grade steel version, preferably one with rolled edges (see photo below), you can order them online at Kitchen Universe.

Serving Suggestions

Serve with a simple green salad to round out the meal.

Reviews

- ★★★★★ KristinaL, 12/11/2007 This is an elegant dish that, while simple to prepare for a weeknight supper, could easily be served as a first course or main course for guests. The prosciutto adds just the right smokey note to the shrimp. The one pan method saves on cleanup. My husband, who is not fond of cooking, made this dish with very little coaching from me. - 9/11/2010
- ★★★★★ lettacook, 1/1/2008 This is one of the best recipes I have made this season, a huge hit with family and guest, including kids. One suggestion would be to make the shrimp a little zestier by adding a little garlic and wine to the marinade before they are roasted. - 9/11/2010
- ★★★★★ kmbhohokus, 1/13/2008 Prepared this last night for my husband and myself. Delicious! Cooks very quickly. You need to be in kitchen watching and turning potatoes so this could be a problem when entertaining. You need to serve immediately or potatoes lose crispness. All in all, this is a real keeper!!!! AND I am preparing it for close friends! Thank you, Fine Cooking! Love your magazine. - 9/11/2010
- ★★★★★ puddiefam, 1/21/2008 I give this recipe an A+. It was easy to prepare and delicious. Nothing too exotic to have to go out and purchase in this recipe which is a plus. You end up with a great dish good enough for company. - 9/11/2010
- ★★★★★ Pamkersey, 11/17/2008 This recipe was a big hit with my husband and myself. It was easy to prepare, and I wouldn't make any adjustments to the recipe. It is definately elegant enough to serve at a dinner party. - 9/11/2010

Source

Author: Leslie Pendleton

Source: From Fine Cooking 90, pp. back cover

December 4, 2007

Shrimp Viking - Diane S/V Unicorn (Easy)

Ingredients

3 Tbs	Olive oil	16 oz	Tomato Sauce
1	small Onion, diced	2 Tbs	Parsley, chopped
1 lb	Shrimp, raw, shelled	1/3 cup	Mozzarella cheese, cut in 1/2" cubes
1/2 tsp	Rosemary, fresh, finely chopped		Sour Cream, garnish
1/2 tsp	Paprika		Cooked White Rice
1/2 cup	White wine (I use white vermouth)		

Procedure

- 1 Sauté onion in 3T olive oil until brown.
- 2 Stir in shrimp and add the rosemary, paprika, S&P to taste. Add the wine and cook for 2 minutes.
- 3 Stir in tomato sauce and 2 T chopped parsley and simmer for 5 minutes.
- 4 Add 1/2 cup cubed (not grated) Mozzarella Cheese until almost melted.
- 5 Serve over rice and with a dollop of sour cream on top.

Servings: 1

Spicy Seared Chipotle Shrimp with Zucchini & Chorizo

Comments

You can't go wrong if you start with very dry shrimp for this simple sauté—give them a good, hot sear, and finish with the flavorful sauce. Serves 3

Ingredients

1/2 cup	low-salt chicken broth	1/4 cup	extra-virgin olive oil
1/2	small chipotle, seeded and minced, plus 2 Tbs. adobo sauce (from a can of chipotles en adobo)	1/4 lb	chorizo, cut into 1/4-inch dice (scant 1 cup)
1 Tbs	tomato paste	1	medium zucchini, cut into 1/2-inch dice (2 cups)
1 tsp	light brown sugar	1	small yellow onion, thinly sliced (1 cup)
1 lb	shrimp (21 to 25 per lb.), peeled, deveined, rinsed, and patted dry	1/2	small red bell pepper, sliced into strips about 1/4 inch wide and 2 to 3 inches long (1/2 cup)
3/4 tsp	kosher salt; more as needed	1/4 cup	chopped fresh cilantro
	Freshly ground black pepper	2 Tbs	fresh lime juice; more as needed

Procedure

- 1 In a measuring cup, whisk together the chicken broth, chipotle, adobo sauce, tomato paste, and brown sugar.
- 2 Sprinkle the shrimp with a scant 1/4 tsp. salt and a few generous grinds of black pepper. Put a 12-inch skillet (not nonstick) over medium-high heat for 1-1/2 minutes. Add 2 Tbs. of the oil and once it's shimmering hot, add the shrimp in a single layer. Cook undisturbed until the shrimp browns nicely, about 2 minutes. Flip and brown the second side, about 1-1/2 minutes. Transfer to a large plate. The shrimp should still be a little undercooked.
- 3 Add the remaining 2 Tbs. oil and the chorizo to the pan and cook, tossing, until it starts to brown, about 1 minute. Add the zucchini, onion, and pepper, sprinkle with 1/2 tsp. salt, and cook, tossing often, until the zucchini browns in places and is just tender, about 4 minutes.
- 4 Add the broth mixture to the skillet and bring to a boil. Reduce the heat to medium low. Stir in the shrimp, about half of the cilantro, and the lime juice. Cook, stirring often, until the zucchini is tender and the shrimp are opaque throughout (cut one in half to check), 2 to 3 minutes. Season to taste with salt, pepper, and more lime juice. Serve immediately, sprinkled with the remaining cilantro.

Servings: 3

Recipe Tips

Serving Suggestions

Serve with white rice that picks up the flavor of the sauce or a rich Arroz Verde (Green Rice).

Reviews

★★★★★ 2010 We love this recipe and probably make it once a month. It's quick to make and tasty. - On Line Review
4/25/2011

Source

Author: Tony Rosenfeld
Source: Fine Cooking 85

Tequila, Mexican Cream and Chipotle Shrimp

Ingredients

- | | | | |
|-------|---|-------|--|
| 1 lb | large shrimp in shell (about 25 per pound), thawed, peeled and deveined | ¼ cup | Tequila Reposado |
| | | ¼ cup | Mexican Style Cream (such as Rio Grande) |
| ½ tsp | kosher salt, more or less to taste | 1 tsp | Chipotles in Adobo Sauce, or add more to taste |
| ¼ tsp | freshly ground black pepper | 1 | bunch chives, chopped |
| 2 Tbs | unsalted butter | | |
| 1 | clove garlic, finely minced | | |

Procedure

- 1 Peel and devein the shrimp. Place in a bowl and sprinkle with salt and pepper. In a large and heavy saute pan set over medium-high heat, let the butter melt. Once it starts to sizzle, add the garlic. Stir and cook for 10 to 15 seconds, until it becomes fragrant. Incorporate the shrimp, making sure that the pan is not over crowded, and let them brown on one side and then the other, just for about 1 to 2 minutes per side. Don't let them over cook, they should be browned on the outside, but barely cooked through.
- 2 Add the Tequila, and slightly tilt the pan over the flame to ignite the Tequila. Let it cook until the flames disappear. Stir in the cream and the Chipotle sauce and turn off the heat. Serve immediately sprinkled with the chives on top.

Yield: 12 small servings

Source

Source: Pati's Mexican Table
Web Page: <http://patismexicantable.com/2010/06/tequila-mexican-cream-and-chipotle-shrimp.html#more>

Tuscan Shrimp with White Beans

Ingredients

- | | |
|---|--|
| * 3 cups canned Cannelloni white beans | * 1 cup whole basil leaves |
| * ¼ cup plus 2 tablespoons extra-virgin olive oil | * 1 tablespoon lemon juice |
| * 16 large shrimp, peeled and deveined | * Salt and freshly ground black pepper |
| * 4 cloves garlic, sliced | * 2 tablespoons Italian flat-leaf parsley, chopped |
| * 1 small serrano chile, thinly sliced or ½ teaspoon chili flakes | * Best-quality extra-virgin olive oil, for drizzling |
| * 1 cup peeled, seeded and diced fresh tomato, canned or fresh (I use a 14 oz can) | |

Procedure

- 1 Drain the beans over a bowl and reserve the liquid. Put the white beans in a large skillet with just enough of their liquid to moisten them. Add 2 tablespoons of the olive oil and bring the beans to a low simmer. Keep them warm while you prepare the shrimp.
- 2 Heat ¼ cup oil in a large skillet over high heat. Add the shrimp, season with salt and cook for about 1 minute, tossing frequently. Remove the shrimp with tongs to a bowl.
- 3 Add the garlic to the pan and sauté until the garlic browns
- 4 Add the serrano chile or chili flakes and cook for 1 minute.
- 5 Add the tomato and basil and stir briefly, then add the lemon juice. Season with salt and pepper.
- 6 Cook for about 1 minute, and then stir in the shrimp. Toss well and cook briefly to reheat the shrimp
- 7 Spoon the white beans on a platter or individual plates. Drizzle them with the best olive oil you have, and then top with the shrimp. Serve warm.

Servings: 4

Degree of Difficulty: Very easy

Preparation Time: 20 minutes

Cooking Time: 5 minutes

Recipe Tips

My Notes - Add diced pancetta to the pan for the beans and saute to render the fat. Then add in the beans. I use chicken stock instead of bean liquid and I add in ¼ cup of the diced tomatoes in the mixture for the beans. I have also added in arugula which I had leftover in the bean mixture which tasted great. I prefer to use a serrano chili rather than chili flakes.

Reviews

★★★★★ Quick and Easy and I love the flavors of this dish. - Sue 2/25/2011

Source

Author: Michael Chiarello

Source: Food TV

Side Dishes

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Asparagus

Asparagus Roasted with Parmesan - Barefoot Contessa	306
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Asparagus Roasted with Parmesan - Barefoot Contessa

Ingredients

2 ½ lbs	fresh asparagus (about 30 large)	¼ tsp	freshly ground black pepper
2	Tbs good olive oil	½ cup	freshly grated Parmesan
½	tsp kosher salt	2	lemons cut in wedges, for serving

Procedure

- 1 Preheat the oven to 400 degrees F.
- 2 If the stalks of the asparagus are thick, peel the bottom ½ of each. Lay them in a single layer on a sheet pan and drizzle with olive oil. Sprinkle with salt and pepper.
- 3 Roast for 15 to 20 minutes, until tender. Sprinkle with the Parmesan and return to the oven for another minute. Serve with lemon wedges

Servings: 6

Reviews

★★★★☆ I really like roasted vegetables so this is a good recipe for us. - Sue 6/2/2012

Asparagus-Prosciutto Rolls

Ingredients

¼ cup	extra virgin olive oil		salt and pepper
1	Tbs red wine vinegar	3	thin slices prosciutto, cut in half crosswise
½	Tbs Dijon mustard	3	Tbs cream cheese or goat cheese, divided
1	clove garlic, crushed	18	stalks asparagus
1	Tbs fresh chives, minced		Italian parsley, for garnish

Procedure

- 1 Combine the olive oil, vinegar, mustard, and garlic in a bowl; whisk well.
- 2 Stir in the chives and salt and pepper.
- 3 Spread each piece of prosciutto with ½ tablespoon of cheese.
- 4 Roll 3 stalks of asparagus in each half of prosciutto.
- 5 Top with vinaigrette. Garnish with parsley. Serve at room temperature.

Servings: 3

Reviews

★★★★☆ Very good and you can make it ahead. I usually make it for company for that reason and I use the goat cheese as I like the flavor. - Sue 6/2/2012

Beans

Black beans with garlic, cumin, and cilantro	308
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Black beans with garlic, cumin, and cilantro

Ingredients

1 can black beans, (16 ounce)	1/3 cup tomato juice or rotel drained with some of the liquid
2 garlic cloves	1/2 tsp salt
1 tsp ground cumin	2 Tbs chopped fresh cilantro
2 Tbs olive oil	

Procedure

Rinse black beans and drain. Chop garlic. In a nonstick skillet cook garlic and cumin in oil over moderate heat, stirring, until fragrant. Add black beans, juice or water, and salt and cook, stirring, until beans are heated through. Stir in cilantro.

Servings: 2

Source

Source: Gourmet, March 1999

Molasses Baked Beans with Ginger - Make Ahead

Comments

Bon Appetit July 2007

Ingredients

4 slices thick-sliced bacon, cut crosswise into 1" pieces	1/2 cup mild-flavored molasses
1 1/2 cups onion, chopped	2 Tbs apple cider vinegar
1/4 cup fresh garlic, peeled and minced	2 tsp apple cider vinegar
2 cans original flavored baked beans (28 ounce cans)	

Procedure

- 1 Set oven rack to lower middle position, preheat oven to 325 degrees.
- 2 Heat a heavy large pot over medium-high heat. Add the bacon; cook until crisp, stirring often. Transfer to a paper towels to drain.
- 3 Pour off all but 2T of the bacon drippings from the pot. Add the onion and saute until soften, about 5 minutes. Add the ginger and saute 1 minute.
- 4 Stir in the beans with juice, molasses, vinegar and bacon; bring to a simmer.
- 5 Transfer to a oven proof baking dish.
- 6 Bake until top is dark brown and bubbling, about 2 hours.
- 7 Let stand 15 minutes before serving.
- 8 NOTE: Can be made 1 day ahead and then baked for the 2 hours

Servings: 1

Spicy Black Bean Cakes - Everyday Food

Ingredients

3 Tbs olive oil	1	jalapeno, ribs and seeds removed for less heat, finely chopped
4 scallions, thinly sliced		
6 cloves garlic, pressed	1 Tbs	ground cumin
	2	15.5 oz cans black beans, drained and rinsed

Spicy Black Bean Cakes - Everyday Food

1 large sweet potato, peeled and grated
1 large egg
½ cup plain dried breadcrumbs
½ cup light sour cream

2 tsp fresh lime juice
1 small jalapeno, ribs and seeds removed if desired, finely chopped
salt, to season

Procedure

- 1 In a skillet over medium heat, warm 1T of olive oil. Cook the scallions until softened, 1 minute. Add the garlic, jalapeno and cumin; cook until fragrant, 30 seconds. Transfer to a large bowl.
- 2 Add the beans to the bowl; mash with a fork leaving about ¼ of the beans whole. Season generously with S&P.
- 3 Fold in the sweet potato, egg and bread crumbs. Divide into 8 equal sized balls, flatten into patties.
- 4 In a large skillet over medium high heat add remaining 2T of olive oil. Cook the patties until golden brown on each side and heated through. Keep warm in a 200 degree oven if needed.
- 5 Serve with lime sour cream.

Servings: 4

Reviews



Easy to make sweet potatoes with a twist. - Sue 9/9/2010

Corn

Corn Timbales with Basil Cream	311
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Corn Timbales with Basil Cream

Ingredients

Timbales:	A few drops hot pepper sauce
1-¾ cup (1 can) cream-style corn	Basil Cream:
⅔ cup grated Swiss cheese	2 cup heavy cream
3 eggs, beaten	½ cup chopped basil, or ½ c. chopped parsley and 1
½ tsp salt	teaspoon dried basil
¼ tsp paprika	6 basil sprigs

Procedure

- 1 Preheat oven to 325°. Stir together all the timbale ingredients. Oil or butter six small timbale molds or custard cups. Pour the mixture into molds. Place cake racks in a baking pan, and put the molds on top. Pour boiling water into the bottom of baking pan until it comes halfway up the molds. Bake the timbales for about 20 to 30 minutes or until a knife inserted in the timbales comes out clean.
- 2 While the timbales are baking, boil the cream until it is reduced by half. Stir in the fresh basil into the hot cream.
- 3 Remove the timbales from the oven and allow them to settle for 5 minutes. Turn them out onto plates, and spoon on the Basil Cream.
- 4 Garnish each timbale with a basil sprig, and serve.

Servings: 6

Oven Temperature: 325°F

Reviews



Got this recipe from my friend Sharon as she made them for a graduation party we attended. They were really good. - Sue 2/25/2011

Source

Source: The Sugar Mill Caribbean Cookbook, p. 90

Author Notes

My Notes:

- Timbales took about 45 minutes to bake.
- Regular sized muffin tins work well (fill to top).
- Broiling pan base works great for the water bath if using 12 count muffin tins
- Tripling the recipe gives you 24 timbales in the muffin tins
- Don't skip the Basil Cream
- They are REALLY good

Grilled Corn on the Cob

Comments

Grilling is a great alternative to boiling corn on the cob, because it gives the corn a toasty flavor. With this method, the single layer of husk that's left on the corn protects it from charring all over, which can overpower the sweetness of the corn and dry it out

Ingredients

4 ears fresh corn on the cob, husks intact

Procedure

- 1 Prepare a medium to medium-high charcoal or gas grill fire (about 400°F).
- 2 Meanwhile, remove all but the innermost layer of the corn husks. Gently bend back this remaining layer of husk without

Grilled Corn on the Cob

detaching it so that you can remove the silk. (Don't worry about getting all the silk off—the rest will cook off or soften on the grill.) Pull the husks back into place so that the corn is loosely covered.

- 3 Put the corn on the grill and cover. Turn when the husk is nicely browned on one side, after 2 to 3 minutes. Continue to cook and turn until the corn husk is toasted on all sides, 5 to 6 minutes total. Serve immediately.

Servings: 4

Reviews

★★★★★ 8/6/2009 I have done it this way and it is wonderful. I do 2 minutes, then ¼ turn, for a total of 8 minutes. - 2/2/2011

★★★★★ 6/21/2010 I've just learned a great new way to grill corn-on-the-cob. My son-in-law showed me. Just loosen the top of the corn, run water down the ear to moisten, turn over and shake to drain. Close up the top and grill it without pulling down the husks or removing the silk. The husks and silk just come right off when its done grilling. WOW! Easy and delicious. - 2/2/2011

★★★★★ 6/27/2010 I use the same method but soak the whole ear in a container full of water 1st. That gets moisture around each kernal making it very tender and sweet after grilling. - 2/2/2011

Source

Author: Maryellen Driscoll

Other

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Avocado Salad

Ingredients

½ small red onion, thinly sliced	1 tomato, diced
½ lemon, juiced	1 tablespoon extra-virgin olive oil
1 ripe avocados, peeled, pitted, and halved	kosher salt and freshly cracked black pepper

Procedure

- 1 Slice the red onion and put it in a bowl with the lemon juice. Dice the avocado, add it to the bowl, and toss well to coat. Add the olive oil and season with salt and pepper. Gently stir in diced tomato.
- 2 Cover and refrigerate till ready to serve.

Servings: 2

Degree of Difficulty: Very easy

Recipe Tips

I enjoy this with lemon instead of lime but lime works just as well.

Reviews

★★★★★ Made this as I was trying to find different ways to use all the wonderful avocados we get in Mexico. Also, try avocado soup which is great. - Sue 6/9/2012

Brown Braised Onions

Ingredients

18-24 peeled white onions, about 1 inch in diameter	salt and pepper to taste
1 ½ Tbs butter	Herb bouquet: 4 parsley sprigs, 2 thyme sprigs, 1 small bayleaf, tied together with twine
1 ½ Tbs canola oil	
½ cup brown stock or beef bouillon	

Procedure

- 1 Heat butter and oil in 9-10 inch sauté pan over medium heat. When bubbling, add the onions and sauté for about 10 minutes, rolling the onions around the pan so they will brown as evenly as possible. Be careful not to break their skins, but don't expect to brown them uniformly.
- 2 When browned, pour in the liquid, season to taste, and add the herb bouquet. Cover and simmer slowly for 40-50 minutes until the onions are perfectly tender but retain their shape, and the liquid has evaporated. Remove the herb bouquet.
- 3 Roll the hot onions around in a tablespoon of softened butter, if desired. Sprinkle with parsley.

Degree of Difficulty: Easy

Reviews

★★★★★ These are amazing. - Sue 3/1/2011

Source

Author: Julia Child

Source: from Mastering the Art of French Cooking

Creamy Spinach

Comments

This is lighter than traditional creamed spinach. You can turn it into a spinach gratin by pouring on a little additional cream, topping with a mixture of grated Parmesan and Gruyère, and baking until browned and the pan is bubbling. When squeezing the spinach, save the last tablespoons of green juice to flavor soup. Serves four. Yields 2 cups

Ingredients

3 bunches spinach (10 to 12 oz. each), trimmed and washed	¾ cup heavy cream
2 Tbs unsalted butter	Scant ½ tsp. salt, or to taste
¼ cup minced scallions or spring onions (white and light green parts)	Freshly ground black pepper

Procedure

- 1 Bring a large pot of water to a boil, salting it well (about 1 Tbs.) Add the spinach to the boiling water and cover the pot to return it to a boil. Uncover and boil the spinach until it wilts completely, about 1 min. Drain in a colander and hold the colander under cold running water to cool the spinach. Squeeze the spinach with your hands to remove excess water. (Don't worry about losing vitamins; you're mostly squeezing out water.) Chop the spinach coarsely (you should have about 1 cup); set aside.
- 2 Creamy Spinach Recipe Spinach blanches in a flash. All it needs is a minute in boiling water.
- 3 In a large skillet over medium heat, melt the butter. Add the scallions and cook for 2 min., stirring occasionally. Add the chopped spinach, the cream, and the salt. Raise the heat to medium high. Cook, breaking up the spinach with a wooden spoon, until the spinach is tender and has absorbed most but not all of the cream and the pan is still a bit saucy, 3 to 5 min. Remove from the heat, season with black pepper, adjust the seasonings as needed, and serve.

Source

Author: Alan Tangren

Source: From Fine Cooking 43, pp. 44-47

February 1, 2001

Eggplant Deep Fried - Emeril Lagasse**Comments**

Emeril Lagasse

Ingredients

½ cup all-purpose flour	2 ½ Tbs paprika
3 eggs, lightly beaten	2 Tbs salt
2 cups fresh bread crumbs	2 Tbs garlic powder
½ tsp salt	1 Tbs black pepper
1 Tbs Emeril's Essence (see below)	1 Tbs onion powder
1 small eggplant, cut ¼-inch thick slices and then quartered	1 Tbs cayenne pepper
vegetable oil for frying	1 Tbs dried oregano
marinara sauce	1 Tbs dried thyme
Emeril's Essence	

Procedure

- 1 Place the flour, eggs, and bread crumbs each in three small bowls. Add ½ t of salt to the eggs and whisk to combine. Season the bread crumbs with tablespoon of Emeril's Essence and stir with a fork to combine.
- 2 Dredge each piece of eggplant in the flour, coating completely and then shaking to remove any excess. Coat each piece with egg, then dredge in the bread crumb mixture, pressing to make the bread crumbs adhere. Transfer the eggplant pieces to a rack or paper towel to let them dry slightly before frying.

- 3 In a deep heavy skillet heat 1/2" of vegetable oil to 375 degrees F. Fry the eggplant pieces, in batches if necessary, for about 1 minute on each side or until golden brown. Transfer with tongs to paper towels to drain. Serve with marinara sauce.

Servings: 2

Eggplant, Heirloom Tomato, and Buffalo Mozzarella Stacks

Comments

Fresh mozzarella is great at soaking up flavors; in this recipe it's enlivened by olive oil infused with thyme, marjoram, and lemon. One of the best things about this quick dish is that it works as a light lunch or as an appetizer. Serves four.

Ingredients

1/4 cup	extra-virgin olive oil	12	(1/4-inch-thick) slices heirloom tomatoes (from 3 to 4 medium)
2 tsp	chopped fresh thyme		
1 tsp	chopped fresh marjoram	8	(1/4-inch-thick) slices eggplant (from 1 medium eggplant)
1 tsp	finely grated lemon zest		
	pinch crushed red pepper flakes (optional)	2	balls buffalo mozzarella (5 to 7 oz. each), cut into 8 slices
	Kosher salt and freshly ground black pepper		

Procedure

- 1 Prepare a medium-high gas or charcoal grill fire. In a medium bowl, mix the olive oil, thyme, marjoram, lemon zest, red pepper flakes (if using), 1/4 tsp. salt, and 1/8 tsp. pepper.
- 2 Brush the tomato and eggplant slices with 1 Tbs. of the herb oil. Season with 1/4 tsp. salt and a few grinds of pepper. Marinate the mozzarella in the remaining oil.
- 3 Grill the eggplant, flipping once, until nicely browned and tender, 2 to 3 minutes.
- 4 To serve, put a tomato slice on four plates. Top each with a slice of eggplant, then a slice of mozzarella. Repeat, ending with a tomato slice. Drizzle with any remaining oil and serve.

Servings: 4

Source

Author: Melissa Pellegrino

Source: Fine Cooking 106

Pineapple Casserole - Bev S/V Scandia - Good for Potlucks

Ingredients

1 stick	butter, melted	1 cup	sugar
1 sleeve	ritz crackers, crushed	6 Tbs	flour, all-purpose
16 oz	crushed pineapple, drain some of the juice	1 cup	shredded cheddar cheese (1 to 2 cups)

Procedure

- 1 Place the pineapple in an 8x8 or 11x7 baking pan.
- 2 In a bowl, mix the flour, sugar and cheese. Place this mixture on top of the pineapple.
- 3 Sprinkle the crushed ritz crackers on top. Next, drizzle with the melted butter.
- 4 Bake at 350 degrees for about 20 minutes

Servings: 1

Roasted Broccoli

Ingredients

1 lb	broccoli crowns	Freshly ground black pepper
1 to 3 Tbs	extra-virgin olive oil	Fresh lemon juice (optional)
½ tsp	kosher salt; more to taste	

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 475° F. Line a heavy-duty rimmed baking sheet with parchment. Trim and peel the broccoli stem; slice it into ¼-inch-thick disks. Where the stem starts to branch out, split the florets through the stem so that each piece is 1-½ to 2 inches wide. In a medium bowl, toss the broccoli with enough of the olive oil to coat generously, the salt, and a few grinds of pepper.
- 2 Turn the broccoli out onto the baking sheet and arrange the pieces so that they are evenly spaced. If the pieces cover the baking sheet sparsely, arrange them toward the edges of the baking sheet for the best browning. Roast until the floret tops begin to brown, 8 to 10 minutes. Stir and continue to roast until tender, 3 to 6 minutes.
- 3 Return the broccoli florets to the bowl in which you tossed them with the oil, or put them in a clean serving bowl. If they seem a bit dry, drizzle them with a little more oil. Season to taste with salt, pepper, and lemon juice, if using.

Servings: 3

Oven Temperature: 475°F

Reviews

★★★★★ Pam120603, 1/5/2009 This recipe is awesome! It's a tasty, healthy way to eat broccoli without the added fat of a ton of cheese!! - 9/11/2010

Source

Author: Jennifer Armentrout
 Source: From Fine Cooking 88, pp. 55
 September 18, 2007

Roasted Carrots

Comments

We love the rainbow of carrots now available at farmers and specialty markets: pink, purple, mauve, cobalt, white, yellow. The brilliant colors... more »

Ingredients

* 3 pounds small carrots (including greens; carrots about 5 inches long), tops trimmed to 1 inch and carrots peeled	* 2 tablespoons olive oil
---	---------------------------

Procedure

- 1 Preheat oven to 500°F with rack in lower third.
- 2 Toss carrots with oil, ½ teaspoon salt, and ¼ teaspoon pepper and spread out in a large 4-sided sheet pan. Roast 20 minutes. Reduce oven to 325°F and roast, stirring occasionally, until carrots are browned and tender, about 25 minutes more.

Servings: 8

Degree of Difficulty: Very easy

Oven Temperature: 500°F

Preparation Time: 25 minutes

Total Time: 1 hour and 15 minutes

Recipe Tips

Cooks' note: Carrots can be peeled 1 day ahead and chilled in a sealable plastic bag lined with damp paper towels.

Reviews

★★★★★ My friend Sharon made these last night and they were very yummy and pretty on the plate. - Sue 3/5/2011

Source

Author: Ruth Cousineau

Source: Gourmet | December 2008

Roasted Carrots - America's Test Kitchen

Comments

Why this recipe works:

Cutting the carrots in our recipe into identically sized batons gave us evenly cooked results with the best browning. Precooking the carrots right on the baking sheet kept their moisture in and minimized withering. We buttered and seasoned the carrots, tightly covered the baking sheet with aluminum foil, and cooked them in a very hot oven. When the carrots were tender, we slid the uncovered baking sheet back into the oven and roasted them until the moisture had burned off and the roasted carrots took on nut-brown caramelized streaks.

Ingredients

- | | | |
|---------|--|------------------------------------|
| 1 ½ lbs | carrots, peeled, halved crosswise, and cut lengthwise if necessary to create even pieces | Table salt and ground black pepper |
| 2 | Tbs unsalted butter, melted | |

Procedure

- 1 Adjust oven rack to middle position and heat oven to 425 degrees. In large bowl, combine carrots with butter, ½ teaspoon salt, and ¼ teaspoon pepper; toss to coat. Transfer carrots to foil- or parchment-lined rimmed baking sheet and spread in single layer.
- 2 Cover baking sheet tightly with foil and cook for 15 minutes. Remove foil and continue to cook, stirring twice, until carrots are well browned and tender, 30 to 35 minutes. Transfer to serving platter, season with salt and pepper to taste, and serve.

Servings: 4

Degree of Difficulty: Very easy

Oven Temperature: 425°F

Reviews

★★★★★ I love these and they are so easy to make. - Sue 11/25/2013

Source

Author: Cook's Illustrated

Roasted Green Beans with Lemon, Pine Nuts & Parmigiano

Ingredients

- | | | | |
|--------|---|---------|---|
| 1-¼ lb | fresh green beans, rinsed well, stem ends trimmed | 1-½ Tbs | finely grated lemon zest (from 1 to 2 medium lemons), plus 2 Tbs. fresh lemon juice |
| 1 | small head garlic | | |
| ¼ | cup plus 2 Tbs. extra-virgin olive oil | | Kosher salt and freshly cracked black pepper |

⅓ cup (about 1-½ oz.) pine nuts

1 Tbs coarsely chopped fresh flat-leaf parsley

¼ cup coarsely grated Parmigiano-Reggiano

Procedure

- 1 Position oven racks in the top and bottom thirds of the oven. Heat the oven to 450°F.
- 2 Put the beans in a large bowl. Peel the garlic, quarter each clove lengthwise (if the cloves are small, halve them), and add them to the green beans. Toss the beans and garlic with ¼ cup of the olive oil, 1 Tbs. of the lemon zest, 1 tsp. salt, and ½ tsp. pepper.
- 3 Spread the beans on a rimmed baking sheet and roast in the top third of the oven for 10 minutes. Stir the beans and garlic with a spatula for more even cooking and coloring. Continue roasting until the beans and garlic pieces are lightly browned and tender throughout, another 10 to 15 minutes.
- 4 Meanwhile, spread the pine nuts out on a rimmed baking sheet and toast in the bottom third of the oven until just golden, about 5 minutes.
- 5 Transfer the beans to a small serving platter or shallow bowl and dress with the lemon juice and the remaining 2 Tbs. olive oil. Toss gently to coat and season to taste with salt and pepper. Sprinkle on the toasted pine nuts, the remaining ½ Tbs. lemon zest, the Parmigiano, and the parsley. Serve hot or at room temperature.

Servings: 6

Total Time: 7 hours and 30 minutes

Reviews

★★★★★ Great on line reviews - 2/2/2011

Source

Source: Fine Cooking 82

Slow-Roasted Tomatoes

Procedure

The only secret to roasting tomatoes is not to undercook them. The technique is simple: cut tomatoes in half, spread them in one layer on a rimmed baking sheet, sprinkle with salt and herbs, and coat generously in olive oil. Roast slowly (for about 3 hours) until the tomatoes are a deep, rich brown and very collapsed. You can certainly use this method on less-than-ripe tomatoes—and they will taste better after roasting—but if you start with really meaty, juicy-ripe tomatoes, the end result will be out of this world.

Recipe Tips

A dozen delicious ways to use roasted tomatoes

- * Make a simple crostini by topping a small piece of grilled bread with a roasted tomato half and a little slivered basil. Or make a bruschetta topping by chopping the tomatoes and folding in the basil.
- * For antipasto, arrange a small stack of roasted tomatoes with a few good olives, a slice or two of prosciutto, a piece of really good Parmigiano-Reggiano, some greens, and a piece of crusty bread.
- * For an easy hors d'oeuvre, top a crock of warmed goat cheese with chopped roasted tomatoes, a few pine nuts, and a drizzle of pesto. Serve with crackers.
- * Make a sandwich of aged Cheddar, crisp bacon, roasted tomato halves, and herbed mayonnaise.
- * As a warm side dish for grilled lamb, reheat roasted tomato halves with a little crumbled feta on top. Garnish with fresh mint. Drizzle the lamb with the tomato oil.
- * Make a summery spinach or arugula salad by adding fresh chopped roasted tomatoes, corn kernels, and grilled red onions. Toss with Lemon-Sherry Vinaigrette. Add sliced grilled chicken or grilled shrimp to make it a main dish.
- * Mix up a quick pasta sauce of roasted tomatoes chopped and mixed with their juices. Or make a richly flavored puttanesca sauce by adding capers, olives, and anchovies to the roasted tomato base.
- * Make a bed for grilled steak by overlapping roasted tomato halves. Top with arugula.
- * Fill omelets, frittatas, and crepes with finely chopped roasted tomatoes and bold cheeses.

Source

Author: Susie Middleton
 Source: From Fine Cooking 66 , pp. 59-61
 August 1, 2004

Author Notes

Here's a tip: If you're looking for a secret ingredient to make your summer meals more special, you have to try slow-roasting tomatoes. This technique is so easy and yields such delicious results that I know you'll add it to your repertoire once you've tried it. While you're puttering around your house this weekend, tuck a pan of tomatoes in the oven, come back a few hours later, and take a look.

Not only does slow-roasting concentrate and caramelize the intense flavor of a beefsteak tomato, but it also gives it a meatier, more robust texture. The roasted tomatoes become versatile ingredients, perfect for tossing into pasta or salads, layering on sandwiches and crostin, or just using as a terrific side dish for grilled or roasted meats. They keep in the refrigerator for a week (or longer, I suppose, if you can manage not to eat them all first), and you can freeze them, too. A bonus is the lovely tomato-infused olive oil left over after roasting; drizzle it over grilled vegetables or on crusty bread, or use it in a vinaigrette.

String Beans with Garlic**Ingredients**

3 cloves garlic, minced	2 Tbs soy sauce
1 lb green beans, fresh	1 tsp sugar
2 Tbs oil	1 Tbs sherry

Procedure

- 1 Wash beans and break into even pieces
- 2 Heat oil and add minced garlic, cook until fragrant.
- 3 Add green beans, soy sauce and sugar. Cook until desires tenderness and then add sherry before serving.

Servings: 1

Tuscan Kale with Shallots and Crisp Salami**Comments**

The salty, sweet, and spicy ingredients in this recipe support the earthy flavor of the kale beautifully. Briefly boiling the kale first means that it's cooked perfectly before it gets a quick toss with the aromatic ingredients in the pan

Ingredients

2 tsp honey	2 large or 4 small shallots (about 4 oz.), sliced into thin rings
1 tsp sherry vinegar	
Kosher salt	2 oz thinly sliced Genoa salami, cut into thin strips (1/8 to 1/4 inch wide)
14 oz Tuscan kale (also called cavolo nero, black, dinosaur, and Lacinato kale)	1 Tbs unsalted butter, well softened
2 tsp extra-virgin olive oil	

Procedure

- 1 In a small bowl, whisk the honey and vinegar. Set aside.
- 2 Fill a 5- to 6-quart pot about three-quarters full with water. Add 1 Tbs. salt and bring to a boil over high heat.
- 3 To trim the kale, grab each stem with one hand and rip the two leafy sides away from it with the other hand. Discard the stems. Rip the leaves into 3 or 4 pieces. Add the kale to the boiling water and cook until just tender, 4 to 7 minutes. Drain and spread it out on a rimmed baking sheet lined with a clean dishtowel to steam and release excess moisture, 10 to 15

minutes.

- 4 In a 12-inch nonstick skillet, heat the olive oil over medium heat. Add the shallot rings and cook, stirring with a wooden spoon, until soft and lightly browned, about 5 minutes. Transfer the shallots to a plate. Increase the heat to medium high, add the salami strips and cook, stirring and breaking them up into smaller bits, until crisp, about 2 minutes. Transfer the salami to a plate.
- 5 Add the kale to the pan and toss with the fat until the kale is just heated through (do not cook it for long or it will begin to weep moisture). Off the heat, add the honey mixture and toss well. Add the reserved shallots and the butter and toss until the butter is melted. Season to taste with salt. Transfer the kale to a serving platter. Garnish with the salami. Serve immediately.

Servings: 4

Reviews

- ★★★★★ 8/8/2010 Loved this! Looked for Tuscan Kale at the farmer's market after I saw this recipe. Next time will add some red chili flakes when sauteing the shallots; just personal taste. - 2/2/2011
- ★★★★★ 9/6/2010 perfect... what's not to love with this recipe? Starting with this lovely kale, my favorite, the additions are inspired and the execution is simple. The salami (I used "Tuscan" - similar, a tad more fat) and sherry vinegar make it stand out. We made this tonight for a dinner party (a double recipe), with marinated, grilled lamb chops - Greek style, with rosemary, lemon, garlic, olive oil, and white wine, and a red, white & blue potato gratin. No leftovers in sight... - 2/2/2011
- ★★★★★ Danamay07, 11/1/2010 Absolutely a keeper! The sweet, savory flavors with the fresh Kale- sooooo good. Made this dish with lamb and butternut squash polenta- the raves from the diners wouldn't end! - 2/2/2011

Source

Author: Susie Middleton

Source: Fine Cooking 105

Polenta

Baked Polenta Fries	323
Oven-Roasted Polenta	323
Polenta Creamy Style with Raisins and Pine Nuts - Tyler Florence (So Good!)	324

Baked Polenta Fries

Ingredients

¼	cup	Parmesan cheese freshly grated	1	tube	polenta
3	tbs	flour	1	tbs	olive oil
1 to 1-½ tsp herbs or spice of your choice					

Procedure

- 1 Preheat the oven to 450 degrees. Line a baking sheet with parchment paper.
- 2 Use a vegetable peeler to remove a thin, outside layer of the polenta. Square off the polenta roll and cut in half lengthwise. Cut into strips that resemble french fries about 1/4" thick.
- 3 In a bowl mix together the parmesan cheese, flour and herb/spices. Toss the polenta fries with the olive oil and dredge in the breading mixture. Arrange on a single layer on the baking sheet. Bake for 25-30 minutes, turning once or twice, until golden browned.
- 4 If you like them crispy bake for another 10 minutes.

Servings: 4

Degree of Difficulty: Very easy

Oven Temperature: 450°F

Cooking Time: 30 minutes

Reviews



Quick and easy side dish. - Sue 3/13/2011

Source

Author: Culinary Underground

Oven-Roasted Polenta

Ingredients

1	cup	medium-coarse or coarse cornmeal, preferably organic stone-ground	1	Tbs	butter or olive oil
			1	tsp	salt; more to taste
3 to 6 cups water (or half water, half milk), depending on the desired consistency					

Procedure

Heat the oven to 350°F. Grease a 3-qt. nonstick ovenproof skillet; pour in the cornmeal, water, milk (if using), butter, and salt and stir with a fork until blended. The mixture will separate and take more than half the cooking time to come together. Bake uncovered for 40 minutes. Stir the polenta, taste, add salt if needed, and bake for another 10 minutes. Remove from the oven and let the polenta rest in the pan for 5 minutes before pouring it into a buttered bowl to scoop out and serve or onto a wooden board or pizza peel to slice into wedges

Servings: 4

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Recipe Tips

Tip: For soft polenta use 5 or 6 cups liquid; for firm polenta that can be cut out into shapes or sliced, use 3 to 3-½ cups liquid. For the boaters - I have used the microwave to speed up this recipe and it worked just fine. The other night I was low on gas so completed the last 15 minutes in micro and you never would of known the difference. Then I tried it starting off in the

microwave on high for 10 minutes, stirred it well and needed to add more liquid. The dish was hot and bubbling when I put it in a hot oven for 40 minutes. Came out fine but I think next time I would just stick to the oven and know it takes longer than a conventional oven. Still easier than stirring it constantly.

Reviews

- ★★★★★ liberty91362, 11/3/2007 Ever since I read this recipe in Fine cooking, it's the only way I will ever cook polenta. It's ridiculously easy. Just put it in a baking dish, stir it once during baking, and it comes out perfect and insanely delicious. No stirring and constant watching. The oven does all the work. The idea that perfect polenta can only be achieved through constant stirring and watching is a myth. This is easier than mashed potatoes or even boiling rice. It seems to be foolproof. - 9/11/2010
- ★★★★★ BethD, 2/29/2008 My beloved husband, who is not a huge fan of polenta, absolutely LOVED this version. I made a soft polenta, using half water and half whole milk. The polenta took a bit longer to cook than the recipe indicated, but it was so simple and came out deliciously creamy. An added bonus is that we had leftovers that made a delicious dessert the next day: we each drizzled our sweetener of choice (he tried maple syrup, I tried honey) over the chilled polenta and mixed the sweetener in. Simple, comforting and delicious. The honey version was the one we preferred, but any sweetener, brown sugar, jam, etc. would be equally good. Highly recommended and will definitely make this again. - 9/11/2010
- ★★★★★ ellen in charlotte, 7/9/2009 First time making polenta - this was a snap. I may have used a bit too much liquid; it took a bit longer to cook than the recipe stated. I used mostly water with about 1/3 milk. I added some grated parmesan (nothing fancy, just Sargento) at the end. Also needed more salt, but that might just be me. Next time I'll add better quality cheese and will try some flavor variations. Served this with the Orange Braised Chicken with Crisp Prosciutto (on this site and FC Comfort Food). Perfect foil for the sauce and lovely with crisp salty prosciutto. - 9/11/2010

Source

Author: Paula Wolfert
 Source: From Fine Cooking 31, pp. 25
 February 1, 1999

Author Notes

Thanks to Ed Fleming, owner of The Polenta Company, for permission to adapt the recipe printed on bags of Golden Pheasant brand polenta. Use only water and no milk if you're making polenta to use a few days from now—it will keep better this way. If you're doubling the recipe, double the cooking time.

Polenta Creamy Style with Raisins and Pine Nuts - Tyler Florence (So Good!)

Comments

Tyler Florence

Ingredients

4 cups chicken broth	kosher salt and freshly ground black pepper
1 tsp salt	¼ cup raisins
1 cup polenta or yellow cornmeal	¼ cup pine nuts
½ cup heavy cream	½ cup parmesan cheese, freshly grated
4 Tbs unsalted butter	

Procedure

- 1 In a large pot, bring the chicken broth and salt to a boil over medium heat. Gradually whisk in the cornmeal in a slow and steady stream. The liquid will be absorbed and the cornmeal will lock up; don't freak, just whisk through it. Lower the heat and continue to whisk until the polenta is thick and smooth, about 20 minutes. You may need to add more liquid if not smooth enough.
- 2 Add the cream and 2 Tablespoons of the butter, continue to stir until incorporated and creamy, about 5 minutes. Season

with salt and pepper and remove from the heat and pour into a small baking dish.

- 3 Preheat the oven to 400 degrees F.
- 4 Place a small skillet over medium heat and add the remaining 2 tablespoons of butter. Swirl the pan over the heat and cook the butter until golden and nutty, about 1 minute. Add the raisins and the pine nuts, tossing to coat in the brown butter. Pour the raisins and pine nuts over the top of the polenta and sprinkle with the parmesan cheese.
- 5 Bake for 25 minutes and serve.

Servings: 4

Potatoe Dishes

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Cottage Potatoes

Ingredients

- | | |
|----------------------------|-------------------|
| * 3 large Idaho potatoes | * ½ onion, diced |
| * ¼ cup (1/2 stick) butter | * Salt and pepper |
| * 1 cup cottage cheese | * Paprika |

Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 Scrub the potatoes, slice them, and put in a pot with water to cover. Boil the potatoes until tender, then drain and mash them with 2 tablespoons of the butter. Add the cottage cheese, onion, and salt and pepper to taste. Stir the mixture gently, and then put in a greased casserole. Dot with the remaining 2 tablespoons of butter and sprinkle with paprika. Bake, uncovered, for 30 minutes.

Servings: 4

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Total Time: 45 minutes

Reviews

★★★★★ This got rave reviews on on-line. Have not yet tried it. - Sue 3/1/2011

Source

Author: Recipe courtesy Paula Deen

Creamy Mashed Yukon Gold Potatoes

Ingredients

- | | |
|--|---------------------------------|
| 1-¾ to 2 lbs yellow-fleshed potatoes, peeled and cut into large chunks (1-½ to 2 inches) | 3 Tbs unsalted butter, softened |
| 2 cloves garlic, peeled | 1 cup milk, hot but not boiling |
| Kosher salt | Freshly ground black pepper |

Procedure

- 1 Put the potatoes and garlic in a large saucepan and cover with cold water by at least an inch. Add a generous ½ teaspoon salt and bring to a boil. Lower the heat to maintain a steady simmer, cover the pot partially, and cook until the potatoes are quite tender when tested with a metal skewer, 15 to 20 minutes.
- 2 Drain the potatoes and garlic -- reserving some of the cooking water -- and dump them back into the pan. Dry the potatoes over medium heat, shaking the pan and stirring until the potatoes look floury and leave a light film on the bottom of the pan.
- 3 If using a ricer, dump the potatoes into a bowl and then rice them back into the pot set over very low heat. If using a hand masher, mash them in the pot until completely smooth.
- 4 Using a wooden spoon, beat in the butter and then beat in the hot milk in ¼-cup increments. If the potatoes are still too thick, beat in a bit of the cooking water until they reach the consistency you want. Season well with salt and pepper and serve right away.

Servings: 6

Recipe Tips

Yellow-fleshed potatoes have a rich, almost buttery taste. If you like a slightly tangy edge to your mash, substitute buttermilk for the milk. You can also embellish these by adding a whole heap of fresh herbs (up to ½ cup each of chopped parsley and basil) and some toasted pine nuts, too

Reviews

★★★★★ FoodieNerd, 2/9/2008 The garlic that's boiled along with the potatoes adds a perfect touch of flavor.
Delicious! - 9/11/2010

Source

Author: Roy Finamore, Molly Stevens
Source: From Fine Cooking 56, pp. 47
March 1, 2003

Crispy Smashed Roasted Potatoes

Ingredients

12 to 15 baby red or yellow potatoes (1-½ to 2 inches in diameter) ½ cup extra-virgin olive oil
2-¾ tsp kosher salt

Procedure

- 1 Boil the potatoes:
- 2 Put the potatoes in a large saucepan (preferably in one layer) and cover with at least an inch of water. Add 2 tsp. kosher salt to the water. Bring the water to a boil over high heat, reduce to a simmer, and cook the potatoes until they are completely tender and can be easily pierced with a metal or wood skewer. Make sure they are cooked through but don't overcook. The total cooking time will be 30 to 35 minutes.
- 3 While the potatoes are cooking, set up a double layer of clean dishtowels on your countertop. As the potatoes finish cooking, remove them individually from the water, and let them drain and sit for just a minute or two on the dishtowels.
- 4 Flatten and cool the potatoes:
- 5 Fold another dishtowel into quarters, and using it as a cover, gently press down on one potato with the palm of your hand to flatten it to a thickness of about ½ inch. Repeat with all the potatoes. Don't worry if some break apart a bit; you can still use them.
- 6 Cover a large rimmed baking sheet with aluminum foil; put a sheet of parchment on top of the foil. Transfer the flattened potatoes carefully to the baking sheet and let them cool completely at room temperature.
- 7 Roast the potatoes
- 8 Remove the pan of potatoes from the refrigerator, if prepared ahead. Heat the oven to 450°F. Alternatively, if you have a convection function, turn it on and set the temperature at 400°F. Sprinkle the potatoes with about ¾ tsp. salt and pour the olive oil over them. Lift the potatoes gently to make sure some of the oil goes underneath them and that they are well coated on both sides. Roast the potatoes until they're crispy and deep brown around the edges, about 30 minutes if using a convection oven, 30 to 40 minutes if roasting conventionally, turning over once gently with a spatula or tongs halfway through cooking. Serve hot.

Recipe Tips

Make Ahead Tips

Do the busy work—boiling and flattening the potatoes—up to 8 hours ahead. Let potatoes cool completely, and store them on the pan, lightly covered, in the fridge. Then all you have to do at the last minute is coat with oil and salt and roast.

Reviews

★★★★★ I will make this recipe forever!! I added some chopped spring onions that I had left over and it brought this up to another level. And, as a side note, I used the toaster oven and it worked just as well as the larger oven. Good to know if you want to make a small portion for one or two people. . We absolutely loved it. - bayviewchef 3/25/2010

★★★★★ Great recipe that you can prepare ahead of time. Everyone loved them. Sounds like a lot of olive oil but it

Source

Author: Susie Middleton

Author Notes

With a simple ingredient list and a mostly make-ahead technique, these delicious potatoes are perfect for parties. Serves four as a side dish.

Fluffy Mashed Potatoes - Cook's Illustrated**Comments**

March 2008

Ingredients

2 lbs Yukon Gold potatoes (4 to 6 medium), peeled, cut into 1-inch chunks, rinsed well, and drained	table salt
4 Tbs unsalted butter, melted	freshly ground black pepper
⅔ cup whole milk, warm	

Procedure

- 1 Place metal colander or steamer insert in large pot or Dutch oven. Add enough water for it to barely reach bottom of colander. Turn heat to high and bring water to boil. Add potatoes, cover, and reduce heat to medium-high. Cook potatoes 10 minutes. Transfer colander to sink and rinse potatoes under cold water until no longer hot, 1 to 2 minutes. Return colander and potatoes to pot, cover, and continue to cook until potatoes are soft and tip of paring knife inserted into potato meets no resistance, 10 to 15 minutes longer. Pour off water from Dutch oven.
- 2 Set ricer or food mill over now-empty pot. Working in batches, transfer potatoes to hopper of ricer or food mill and process, removing any potatoes stuck to bottom. Using rubber spatula, stir in melted butter and ½ teaspoon salt until incorporated. Stir in warm milk until incorporated. Season to taste with salt and pepper; serve immediately.
- 3 NOTE: This recipe works best with either a metal colander that sits easily in a Dutch oven or a large pasta pot with a steamer insert. To prevent excess evaporation, it is important for the lid to fit as snugly as possible over the colander or steamer. A steamer basket will work, but you will have to transfer the hot potatoes out of the basket to rinse them off halfway through cooking. For the lightest, fluffiest texture, use a ricer. A food mill is the next best alternative. Russets and white potatoes will work in this recipe, but avoid red-skinned potatoes.

Servings: 4

Gourmet Potatoes**Ingredients**

6 medium potatoes	1-½ cup sour cream
2 cup shredded cheddar cheese	⅓ cup finely chopped onion
¼ cup butter	Paprika

Procedure

Cook potatoes in skins; cool, peel and mash or chop coarsely. Over low heat, combine cheese and butter, stirring until ingredients are almost melted. Remove from heat and blend in sour cream, onion, salt and pepper. Fold in potatoes and put into 2-quart greased casserole. Dot with butter and sprinkle with paprika. Bake at 350 for 30 minutes.

Servings: 6

Reviews

My friend Sharon gave me this recipe and she makes it on the holidays. - suc 6/2/2012

Source

Source: Sharon Armistead

Hashbrown Creamy Casserole

Ingredients

32 oz	hash browns, frozen and cubed, thawed	¾ cup	margarine or butter, melted
1 lb	Velveeta, regular or light, cubed	3 Tbs	onion, chopped
10 ¾ oz	condensed cream of chicken soup, undiluted	2 cups	cornflakes
2 cups	sour cream, light or regular		

Procedure

- 1 In a large bowl combine first 6 ingredients using only ½ cup of the melted butter. Mix well and spread into a greased 9x13 baking dish. Sprinkle top of casserole with paprika.
- 2 Mix remaining ¼ cup of melted butter with cornflakes. Sprinkle on top of casserole and bake uncovered 350 degrees for 50 - 60 minutes or until heated through.

Servings: 8

Make-Ahead Mashed Potato Casserole

Comments

For a slightly spicy version, substitute pepper Jack cheese for the cheddar. Slicing the potatoes, rather than cutting them into chunks, ensures that they will cook more evenly. For the smoothest texture, err on the side of overcooking the potatoes rather than undercooking them.

Ingredients

	Topping	1 cup	sour cream
4	slices high-quality sandwich bread , quartered	8 Tbs	unsalted butter (1 stick), melted
2 Tbs	unsalted butter , melted	2 ½ tsp	Dijon mustard
¼ cup	minced fresh parsley leaves	1	medium clove garlic , minced or pressed through a garlic press (about 1 teaspoon)
	Casserole		
5 lbs	russet potatoes (about 9 medium), peeled, sliced into ¾-inch-thick rounds, and rinsed thoroughly	⅛ tsp	cayenne pepper
2 ½ cups	whole milk , warmed	8 oz	shredded extra-sharp cheddar cheese (about 2 cups)

Procedure

- 1 For the Topping: Adjust an oven rack to the middle position and heat the oven to 300 degrees. Pulse the bread into crumbs in a food processor, about 6 pulses. Toss the crumbs with the butter, and spread them out over a rimmed baking sheet. Bake, stirring occasionally, until golden and dry, about 20 minutes. Let the crumbs cool, then toss with the parsley and season with salt and pepper to taste; set aside.
- 2 For the Casserole: Meanwhile, place the potatoes in a large Dutch oven and cover by 1 inch of water. Bring to a boil over high heat, then reduce to a simmer and cook until the potatoes are tender (a paring knife can be slipped into and out of the center of the potatoes with very little resistance), about 15 minutes.
- 3 Drain the potatoes in a colander. Set a food mill (or ricer) over the now empty, but still warm, saucepan. Working in batches, drop the potatoes into the hopper of the food mill and process the potatoes into the saucepan. Stir in the milk, sour cream, butter, Dijon, garlic, and cayenne until uniform. Season with salt and pepper to taste.
- 4 Spread the potato mixture into a 13 by 9-inch baking dish. Sprinkle the cheddar cheese evenly over the top, followed by the bread crumbs.
- 5 To Store: Cover the dish tightly with plastic wrap and refrigerate for up to 2 days.

- 6 To Serve: Adjust an oven rack to the middle position and heat the oven to 350 degrees. Remove the plastic wrap and cover the dish tightly with foil. Bake for 20 minutes. Remove the foil and continue to bake until the casserole is heated through and the crumbs are crisp, 20 to 30 minutes longer.

Servings: 8

Recipe Tips

To Serve Right Away

Bake the casserole in a 350-degree oven, uncovered, until hot throughout, 25 to 30 minutes.

Source

Source: Cook's Illustrated

Potato Gratin Recipe

Ingredients

2-½ lb	Yukon Gold potatoes, peeled & sliced into ½-inch thick rounds	6 oz	grated Gruyère
2-½ cups	heavy or light cream	4 oz	bacon, cooked and crumbled
	Kosher salt	2 to 3 tsp	chopped fresh thyme
	freshly ground black pepper	¼ tsp	freshly grated nutmeg
2 Tbs	unsalted butter or olive oil	½ cup	fresh breadcrumbs tossed with 2 Tbs. melted butter
3	medium leeks, white and light-green parts only, thinly sliced		

Procedure

- 1 Position a rack in the center of the oven and heat the oven to 400°F. Butter or oil a 3-quart gratin dish; set aside.
- 2 Put potatoes, cream, ½ tsp. salt, and a few grinds of pepper in a 12-inch skillet. Simmer, partially covered, over medium to medium-low heat, stirring occasionally and gently with a rubber spatula until the potatoes are barely tender when pierced with a fork or skewer, 8 to 12 minutes.
- 3 In a medium skillet, heat butter or oil over medium-high heat and sauté leeks until tender, fragrant, and lightly browned. Season to taste with salt and pepper.
- 4 Using a slotted spoon, transfer half the potatoes to the prepared gratin dish, spreading them evenly. Layer on the leeks, Gruyère, bacon, thyme, and nutmeg. Top with the remaining potatoes, spreading them evenly, and pour over any liquid remaining in the pan.
- 5 Evenly scatter the breadcrumbs over the potatoes. Bake the gratin until it's bubbly, the top is brown, and the potatoes are completely tender when poked with a fork or a skewer. Let the gratin sit for at least 10 and up to 30 minutes before serving so the liquid is fully absorbed and the layers are cohesive.

Degree of Difficulty: Easy

Reviews



It is what I love about Fine Cooking they give you selections on how to make dishes. You choose the ingredients and they give you guidance on quantity and pairings. Great dish for buffets. - Sue 9/11/2010

Source

Author: Molly Stevens

Potato Gratin with Goat Cheese and Garlic

Ingredients

- | | |
|--|---|
| * 1 cup whole milk | * 1 ½ teaspoons salt |
| * 1 cup whipping cream | * ¾ teaspoon ground black pepper |
| * 1 cup crumbled soft fresh goat cheese (such as Montrachet; about 5 ounces) | * ⅛ teaspoon ground nutmeg |
| * 1 garlic clove, minced | * 2 pounds Yukon Gold potatoes, peeled, thinly sliced |

Procedure

Preheat oven to 400°F. Generously butter 11x7x2-inch glass baking dish. Whisk first 7 ingredients in medium bowl to blend. Arrange ⅓ of potatoes in bottom of prepared dish, overlapping slightly and covering completely. Pour ⅓ of cream mixture over. Repeat layering potatoes and cream mixture 2 more times. Bake uncovered until potatoes are tender and top is golden brown in spots, about 1 hour 15 minutes. Serve hot.

Servings: 6

Reviews

★★★★★ Got this recipe from my friend Sharon who has never steered me wrong on great recipes. Has very good on line reviews too. - Sue 2/24/2011

Source

Source: Bon Appétit | February 2001

Potatoes in a cream sauce - (Easy)

Ingredients

- | | |
|------------------------------------|-----------------------|
| 8 Mini Potatoes, peeled and sliced | ¼ tsp nutmeg |
| 4 Tbs butter | Salt and pepper |
| 2 Tbs flour | 1 cup Bread crumbs |
| 1 cup Whole milk | ¼ cup Parmesan cheese |
| ¼ cup Parmesan cheese, grated | 2 Tbs Butter, melted |

Procedure

- 1 Peel the potatoes and slice uniformly into ¼ inch rounds. Boil until tender, about 10 minutes. Drain and set aside.
- 2 Make cream sauce by melting the butter in a saucepan. Add the flour and blend over low heat. Slowly stir in milk and cook for about 5 minutes or until thickened. Add the parmesan cheese and seasoning and blend.
- 3 Add the potatoes to the sauce being careful not to break them up. Heat well and serve.
- 4 TOPPING METHOD
- 5 After you mix the potatoes in the sauce mixture pour the mixture into a butter casserole dish.
- 6 Melt the butter and mix into the bread crumbs and parmesan cheese. There should be enough butter to have a moist mixture.
- 7 Spread the mixture over the potatoes and bake at 350 degrees for 20 minutes or until heated through and evenly browned. Can make ahead and stored in fridge until baking.
- 8 Options: Add crumbled bacon in with potatoe mixture.

Servings: 1

Smashed Potatoes - Make Ahead

Comments

America's Test Kitchen 2006

Ingredients

- | | |
|---|---|
| 2 lbs red potatoes - about 16 small to medium; 2" in diameter, scrubbed | 4 oz light cream cheese, room temperature |
| salt | black pepper, freshly ground |
| 1 bay leaf | 3 Tbs fresh chives, chopped |
| 4 Tbs unsalted butter, ½ stick, melted and warm | |

Procedure

- Place potatoes in a large saucepan and cover with 1 inch of cold water; add salt and bay leaf. Bring to a boil over high heat, then reduce the heat to medium-low and simmer gently until a paring knife can be inserted into the potatoes with resistance, 35-45 minutes.
- Reserve ½ cup of cooking water, then drain the potatoes. Return the potatoes to the pot, discard the bay leaf, and allow the potatoes to stand in the pot, uncovered, until the surfaces are dry, about 5 minutes.
- While the potatoes dry, whisk the melted butter and softened cream cheese in a medium bowl until smooth and fully incorporated. Add ¼ cup of the reserved cooking water and, ½ t pepper, the chives and ½ t salt.
- Using a rubber spatula or back of a wooden spoon, smash the potatoes just enough to break the skins. Fold in the butter-cream cheese mixture until most of the liquid been absorbed and the chunks of the potatoes remain. Add more cooking water, 1T at a time, until the potatoes are slightly looser than desired (the potatoes will thicken slightly with standing).
- Adjust the seasoning with S&P and serve immediately.
- NOTE: How to hold the mashed potatoes
- Make up to a couple hours ahead of time and keep them warm in a slow cooker on the low setting. All they will need is a quick stir before serving.
- Variations - Bacon and Parsley
- Cook 6 slices of bacon and reserve 1T of the bacon fat. Substitute 1T of bacon fat for 1T of butter, substitute 2T of parsley chopped for the chives and reduce the salt added to the cream cheese to 1/4t from 1/2t. Sprinkle individual portions with crumbled bacon.

Servings: 1

Sweet Potato and Carrot Puree (Very Good)

Ingredients

- | | |
|--|--|
| 4 large sweet potatoes of a moist variety (about 2 pounds) | salt and fresh ground pepper, to taste |
| 1 lb carrots | ½ cup creme fraiche |
| 2 ½ cups water | ½ tsp freshly grated nutmeg |
| 1 Tbs granulated sugar | dash of cayenne pepper |
| 12 Tbs sweet butter (1 ½ sticks), softened | |

Procedure

- Scrub potatoes and cut a small, deep slit in the top of each. Set on the center rack of a preheated 375 degrees oven and bake for about 1 hour, or until potatoes are tender when pierced with a fork.
- Meanwhile, peel and trim the carrots and cut them into 1-inch lengths. Put them in a saucepan and add the water, sugar, 2T of the butter, and salt and pepper to taste. Set over medium heat, bring to a boil, and cook uncovered until the water has evaporated and the carrots begin to sizzle in the butter, about 45 - 50 minutes. The carrots should be tender. If not, add a little additional water and cook until the carrots are done and all the liquid has evaporated.
- Scrape, out the flesh of sweet potatoes and combine with carrots in the bowl of a food processor fitted with a steel blade. Add the remaining butter and creme fraiche and process until very smooth.
- Add nutmeg, and season to taste with salt and pepper. Add cayenne, if desired, and process briefly to blend.
- To reheat, transfer to a ovenproof serving dish and cover with foil. Heat in a preheated 350 degree oven for about 25 minutes, or until steaming hot.

Servings: 6

Source

Source: The Silver Palate Cookbook

Sweet Potato Fries - Baked

Ingredients

- | | | |
|---|---|-------------------------|
| 2 | sweet potatoes - about 2 pounds, peeled and cut into ½ by 2 inch sticks | coarse salt and pepper |
| | | 1 Tbs fresh lemon juice |
| 2 | Tbs olive oil | |

Procedure

- 1 Preheat oven to 450 degrees
- 2 Divide the potatoes between 2 rimmed baking sheets; toss with the oil and season with salt and pepper.
- 3 Arrange in a single layer, without overlapping.
- 4 Roast, tossing once, until tender and starting to brown, 25 to 30 minutes.
- 5 Sprinkle with lemon juice; season with salt and pepper. Toss to coat.
- 6 Variation: Before cooking sprinkle with some chipotle powder.

Servings: 4

Sweet Potato Gratin

Ingredients

- | | |
|---|--------------------------|
| 4 cups heavy cream | 1 tbs turbinado sugar |
| 1-2 caned chipotle pepper in adobe (finely chopped) | 1 tbs maple syrup |
| 6-7 medium sweet potatoes peeled and thinly sliced | salt and pepper to taste |

Procedure

- 1 Combine and mix all ingredients (except for sliced potatoes) in a large sauce pot, add potatoes and bring to a simmer
- 2 minutes then carefully transfer to a buttered gratin / baking dish.
- 3 Bake at 350-375 for one hour and you good to go.

Source

Source: James Panek

Sweet Potato Souffle (Very Good)

Ingredients

- | | | | |
|-------|--|---------|------------------------------|
| 40 oz | sweet potato, canned, drained | TOPPING | |
| ⅔ | cup granulated sugar (Can reduce to ½ cup) | ⅓ | cup flour + 1T (total of 6T) |
| 3 | eggs, beaten | ¼ | cup brown sugar |
| ⅔ | cup milk | 2 ½ | Tbs butter, softened |
| ⅓ | cup butter, melted | ½ | cup pecans, chopped |
| 1 | Tbs vanilla | ¼ | tsp cinnamon (optional) |
| ½ | tsp salt | | |

Procedure

- 1 Rice or mash sweet potatoes in a large mixing bowl
- 2 Combine the rest of the ingredients in the bowl and mix well with mixer.
- 3 Spoon into a greased 2 quart baking dish.
- 4 Mix all ingredients for the topping together well and sprinkle over mixture. I also add a dash of nutmeg.
- 5 Bake at 350 degrees for 35 to 40 minutes

Servings: 6

Reviews



This is our slimed down version of a old family recipe. It is always a good side dish with turkey. - Sue
8/16/2010

Source

Author: Muriel Schultz

Three-Cheese Mashed Potato Casserole - Southern Living (Make Ahead)

Ingredients

- | | |
|---|---|
| 4 large potatoes, peeled and cubed* | ½ cup shredded Cheddar cheese - 2 ounces |
| 1 cup sour cream | ½ cup shredded Muenster cheese - 2 ounces |
| 3 oz cream cheese, softened | 1 tsp salt |
| ¼ cup butter or margarine, softened | ½ tsp pepper |
| ⅔ cup milk (my note: decrease milk - potatoes should be pretty stiff so they don't get runny) | |

Procedure

- 1 Cook potatoes in boiling water to cover 15 minutes or until tender. Drain.
- 2 Beat potatoes and next 3 ingredients at medium speed with an electric mixer until smooth. Stir in milk and remaining ingredients. Remember not to add too much milk as you want them stiff. Taste for seasonings.
- 3 Spoon into a lightly greased 2-quart baking dish. (Cover and chill 8 hours, if desired; let stand at room temperature 30 minutes before baking.)
- 4 Bake, uncovered, at 400° for 15 to 20 minutes or until thoroughly heated.
- 5 *Frozen mashed potatoes may be substituted. Prepare potatoes according to package directions for 4 servings. Proceed with recipe as directed. For testing purposes only, we used Ore Ida Mashed Potatoes.

Servings: 4

Warm Sweet Potato Salad With Chorizo

Comments

While this is not a traditional Mexican dish, the chorizo, sweet vegetable, raw onion, cilantro and chili pepper combine to make this warm winter salad a feast of colors, fresh crunchy textures and pungent notes.

Ingredients

- | | |
|---|---|
| 2 ¾ to 3 lbs sweet potatoes (about 3 large sweet potatoes),
peeled and cut into bite-size chunks | ¼ tsp freshly ground black pepper |
| 3 Tbs olive oil | 8 oz fresh, uncooked Mexican chorizo (casings removed), coarsely chopped (see headnote) |
| 1 cup orange juice, preferably freshly squeezed | 1 jalapeño pepper (stemmed), seeded if less heat is desired |
| ¾ tsp kosher or sea salt | |

1/3 cup chopped red onion

Leaves from a scant 1 bunch cilantro, finely chopped
(about 1/3 cup)

Procedure

- 1 Bring a large pot of salted water to a boil over high heat. Add the potato pieces and reduce the heat to medium; cook for 8 to 10 minutes, until almost tender. Drain, and transfer to a baking dish large enough to hold the pieces almost in a single layer.
- 2 Preheat the oven to 400 degrees.
- 3 Whisk together the oil, orange juice, salt and pepper in a medium bowl. Pour the mixture over the sweet potatoes and toss to coat evenly. Roast for 20 to 25 minutes, turning them after about 10 minutes, until the potato pieces have started to brown and the sauce has almost evaporated. Transfer to the stove top (off the heat).
- 4 Meanwhile, cook the chorizo in a medium skillet over medium-high heat; use a wooden spoon or spatula to break it into smaller pieces as it cooks. After 5 to 6 minutes, when the sausage has nicely browned and crisped, use a slotted spoon to transfer it to the baking dish with the hot sweet potatoes, distributing it evenly.
- 5 Finely chop the jalapeno pepper to yield 1 teaspoon to 2 tablespoons, depending on how much heat you like. Add it (to taste) to the baking dish along with the red onion and cilantro, and toss gently to combine.
- 6 Serve warm.

Servings: 4

Source

Source: From Patricia Jinich, cooking teacher and chef at the Mexican Cultural Institute in Washington.

Web Page: <http://projects.washingtonpost.com/recipes/2010/01/13/warm-sweet-potato-salad-chorizo/>

Rice Dishes

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Arroz Verde (Green Rice)

Comments

Rich and refined, arroz verde is one of the most popular dishes I present to cooking classes

Ingredients

½ cup	tightly packed fresh cilantro sprigs (about ½ oz.)	1 Tbs	olive oil
1 cup	tightly packed fresh stemmed spinach leaves (about 1-½ oz.)	3 Tbs	unsalted butter
1-¼ cups	homemade or low-salt chicken broth	1-½ cups	long-grain rice
1-¼ cups	milk	¼ cup	finely minced onion
1 tsp	kosher salt	1	clove garlic, minced

Procedure

- 1 Put the cilantro, spinach, and broth in a blender and blend until the vegetables are puréed. Add the milk and salt and blend a bit more until well combined.
- 2 In a medium (3-qt.) heavy-based saucepan (with a good lid) over medium heat, heat the olive oil and butter. When the butter is melted, add the rice and sauté, stirring about every 30 seconds, until it just begins to brown, 3 to 4 minutes. Add the onion and garlic and cook 1 minute, stirring constantly. Add the contents of the blender, stir well, turn the heat to high, and bring to a boil. Cover the pan, turn the heat to very low, and cook for 20 minutes. Stir the rice carefully to avoid crushing it, cover, and cook another 5 minutes.
- 3 Take the pan off the heat and let the rice steam in the covered pot for 10 minutes. Serve hot.

Servings: 8

Degree of Difficulty: Very easy

Reviews

- ★★★★★ 01roberts, 6/30/2009 Love this recipe. Family favorite. I've made it without cilantro for my cilantro-hating friends by using more spinach and some parsley, and it was still wonderful. I didn't like it as much when I tried it with brown rice, so I'm back to white for this recipe. Highly recommend - 9/11/2010
- ★★★★★ Bagni, 1/24/2010 Rates as one of the top tastiest recipes I have ever made from Fine Cooking. I use soy milk with great success. I crave this dish! - 9/11/2010
- ★★★★★ Love this rice dish and make it all the time especially with enchiladas. I use more spinach and cilantro than suggested and it turns out great every time. For the two of us I only use 1 cup of rice but the entire amount of spinach and cilantro. - SailingSue 9/11/2010
- ★★★★★ ricelover, 7/24/2010 This recipe was listed in a printed collection of Favorite Recipes from 10 years of Fine Cooking, and I have to agree the rice is fabulous. I love pairing it with my red enchiladas for a colorful plate. - 9/11/2010

Source

Author: James Peyton

Source: From Fine Cooking 35, pp. 42-45

November 1, 1999

Baked Risotto with Bacon and Peas

Comments

Most risotto recipes require standing at the stove and stirring the pot continuously; this simpler version lets the oven do all the work.

Ingredients

4 strips	bacon, chopped	1	onion, chopped
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Baked Risotto with Bacon and Peas

1 ½ cups Arborio rice	1 cup frozen peas
½ cup dry white wine	½ cup chopped basil, plus more for garnish
4 cups chicken broth or water	2 to 3 Tbs unsalted butter
1 tsp kosher salt	1 cup freshly grated Parmesan cheese (about 3 ounces), plus more for garnish
½ tsp ground black pepper	

Procedure

- 1 Preheat oven to 400°. Using an oven-safe, straight-sided saucepan or Dutch oven with a lid, cook bacon over medium-high heat. When cooked through, remove bacon and set aside, reserving fat in pan. Add onion and cook, stirring, until soft and translucent, about 3 minutes. Add rice and stir to coat with bacon fat. Stir in wine and cook until it has evaporated, 1 minute more. Stir in broth, salt, and pepper and bring to a boil. Cover and bake 20 to 25 minutes; check the risotto. Most of the liquid should be absorbed and the rice just cooked. Stir in peas and basil and return to oven, uncovered, for 5 more minutes.
- 2 Remove risotto from oven and stir in butter and cheese. Add reserved bacon, season to taste with salt and pepper, and spoon into bowls. Shave additional Parmesan over the top and garnish with basil.

Servings: 4

Preparation Time: 20 minutes

Total Time: 45 minutes

Recipe Tips

Start with our recipe (simply leave out the peas and bacon and sauté the onions with 2 Tbsp. olive oil), and then pick a variation below.

- 1)Shrimp, tomato, and mozzarella: Follow the basic recipe, cooking 1 pint grape tomatoes along with the onions. After 20 minutes in the oven, covered, stir in 8 ounces halved, peeled, and deveined shrimp. Return to oven 5 minutes. Instead of Parmesan cheese, stir in 1 packed cup grated mozzarella along with butter.
- 2)Sweet onion, sausage, and spinach: Follow the basic recipe, using a sweet onion instead of a white one. Cook 9 ounces crumbled Italian sausage with the onions. After 25 minutes in the oven, covered, stir in 3 packed cups baby spinach (5 ounces), along with Parmesan cheese and butter.
- 3)Artichoke, ricotta, and mint: Follow the basic recipe. After 25 minutes in the oven, covered, stir in 8 ounces quartered canned artichoke hearts (the water drained), along with ¾ to 1 cup more warm broth or water, ½ cup grated Parmesan, ½ cup ricotta cheese, and butter. Top each portion with chopped mint and lemon zest.
- 4)Wild mushroom and Fontina: Follow the basic recipe, cooking 8 ounces sliced mixed mushrooms (like button, crimini, oyster, or shiitake) with the onions. After 25 minutes in the oven, covered, stir in 1 packed cup Fontina cheese (instead of Parmesan cheese) along with butter.

Reviews

★★★★★ I have made this a few times and each time it turns out perfect! I even upped it and 1 ½ the recipe, added 10 minutes in the oven and again PERFECT!! Big hit with the Family and Guests have been very impressed! -
On Line Review 3/2/2013

Source

Author: Sarah Copeland and Diane Morgan

Source: Oprah Magazine

Basic White Rice

Comments

Like most of you, I have always followed the package directions when cooking rice. The more I read, the more I found all sorts of methods by which people cook basic long grain white rice, all in an effort to keep it from getting "sticky". I decided to try the 2:1 ratio (two parts liquid to one part rice) suggested by many chefs. It works, and it makes it very easy to make rice in different amounts other than those listed on the package. Most directions call for adding some butter when cooking. I prefer to use a little olive oil. I think the milk solids in the butter cause the grains to stick more, and that is fine for some

applications. For an even drier, firmer type of rice, see the Chinese-style rice recipe linked below

Ingredients

2 cups water	1 tsp olive oil
Salt to taste, about ½ teaspoon	1 cup long grain white rice

Procedure

Place the water, salt and oil in a medium saucepan. Bring to a boil over high heat. Add the rice and stir once. Cover, reduce heat to medium-low, and simmer for 20 minutes. Turn off heat and keep covered. Let rest for 5 minutes. Remove cover and fluff with a fork. Serve immediately or keep warm as stated in the notes.

Servings: 4

Degree of Difficulty: Very easy

Recipe Tips

Notes: When cooking any rice, the lid should not be removed because it is actually the steam that cooks the rice. However, no matter how foolproof the method, factors, such as the age of the rice, can affect the amount of water or cooking time. Therefore, near the end of the 20 minutes, I often do lift the lid briefly to see if the rice needs more water or if more needs to evaporate. If there is excess moisture, partially uncover the rice and continue to cook a few minutes longer. If you have to add a little water, don't stir it in. Never stir the rice during cooking, or even when it is completely done, because it will cause the grains to stick together. That's why the recipes specifically say to fluff with a fork. If I need to hold the finished rice for a short while, I keep it partially covered off the heat and fluff just before serving. If I need to hold it longer, I do the same but over a very low heat.

Reviews



I was web searching for new recipes and came across Teri's website. I usually use a little butter in my recipe and tried EVOO instead. Loved it and it goes to show you can always improve even on a basic recipe. - Sue 5/23/2011

Source

Source: Teri's Kitchen

Web Page: <http://teriskitchen.com/pasta/rice-a.html>

Chinese Style White Rice

Comments

When I make rice, I usually use the regular cooking method as indicated on the package. Sometimes, I toast the rice first to add a nutty flavor and, of course, add seasonings to match the entree. However, there are times when I want a plain rice with grains that are firmer and drier, such as when it is being served as an accompaniment to Chinese food. I found this recipe in a Time-Life Chinese cookbook and have used it for years for that purpose. Rinsing the rice removes some of the surface starch, keeping the grains completely separate while cooking.

Ingredients

1 cup long grain white rice	1-¾ cups water
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Procedure

Place the rice in a medium saucepan and add enough cold water to cover it completely. Give it a thorough stir and then drain it through a strainer. Return the rice to the pan and add the 1-¾ cups water. Bring to a boil over high heat and cook, uncovered, for 2 or 3 minutes, or until crater-like holes appear in the surface. Cover tightly, reduce heat to low and simmer for 20 minutes. Turn off heat and keep covered. Let rest for 10 minutes. Remove cover and fluff with a fork. Serve immediately, or keep warm over very low heat, partially covered, for up to 10 minutes, fluffing again before serving.

Servings: 4

Degree of Difficulty: Very easy

Recipe Tips

Note: You will notice that this rice uses no salt. It gets flavor from the dish it accompanies. You could try adding salt, but it might affect the texture.

Source

Source: Teri's Kitchen

Web Page: <http://teriskitchen.com/grains/rice-b.html>

Chive Risotto Cakes

Ingredients

Kosher salt	1 ½ cups grated Italian fontina cheese (5 ounces)
1 cup uncooked Arborio rice	½ tsp freshly ground black pepper
½ cup Greek yogurt	¾ cup panko (Japanese dried bread flakes)
2 extra-large eggs	Good olive oil
3 Tbs minced fresh chives	

Procedure

- 1 Bring a large (4-quart) pot of water to a boil over medium-low heat and add ½ tablespoon salt and the Arborio rice. Cook, stirring occasionally, for 20 minutes. The grains of rice will be quite soft. Drain the rice in a sieve and run under cold water until cool. Drain well.
- 2 Meanwhile, whisk together the yogurt, eggs, chives, fontina, 1 ¼ teaspoons of salt, and the pepper in a medium bowl. Add the cooled rice and mix well. Cover with plastic wrap and refrigerate for 2 hours or overnight, until firm.
- 3 When ready to cook, preheat the oven to 250 degrees F.
- 4 Spread the panko in a shallow dish. Heat 3 tablespoons of olive oil in a large skillet over medium-low heat. Form balls of the rice mixture using a standard (2 ¼-inch) ice-cream scoop or a large spoon. Pat the balls into patties 3 inches in diameter and ¾-inch thick. Place 4 to 6 patties in the panko, turning once to coat. Place the patties in the hot oil and cook, turning once, for about 3 minutes on each side until the risotto cakes are crisp and nicely browned. Place on a sheet pan lined with parchment paper and keep warm in the oven for up to 30 minutes. Continue cooking in batches, adding oil as necessary, until all the cakes are fried. Arrange on a serving platter and serve hot.

Servings: 6

Preparation Time: 10 minutes

Cooking Time: 40 minutes

Total Time: 2 hours and 50 minutes

Recipe Tips

I used a mixture of cheeses to add more flavor as plain fontina was boring.

Reviews



These are really good. I have made them with refrigerating them for the suggested 2 hours and they turned out fine but be careful as they can fall apart more easily. - Sue 3/2/2013



I made these with 2 day old left over risotto using Ina's 'baked' risotto with chicken broth. The risotto had a chance to set and did not fall apart. I always make extra risotto so I have some on hand to make cakes. I also used parm after reading the reviews and that is what I had on hand and used light Daisy sour cream instead of yogurt. I know, I know... changing the recipe but that is why I love to cook over baking. You can change things up. Lemon and sour cream as a topping sauce. Love the chives. - On Line Review 3/2/2013

Source

Author: Barefoot Contessa Back to Basics

Corn Pudding Casserole - Sharon's Aunt Natalie

Ingredients

1 can whole kernel corn, undrained	3 oz cream cheese, softened
1 can creamed corn	2 eggs, room temperature
1 stick butter, softened	1 box Jiffy corn muffin mix

Procedure

- 1 Blend butter, cream cheese and eggs.
- 2 Add rest of ingredients and mix well.
- 3 Pour into greased 2 quart baking dish.
- 4 Bake 350 degrees for 1 hour or until knife inserted into center comes out clean.

Servings: 8

Creamed Green Chili Rice

Ingredients

* 1 ½ cups rice, cooked	* 3 scallions, sliced
* 1 ½ cups heavy cream reduced by ½	* ¼ cup freshly chopped cilantro leaves
* 2 poblanos, roasted, skins removed, and chopped	

Procedure

In a medium serving bowl add the rice, reduced cream and the poblanos. Garnish with scallions and cilantro and serve.

Servings: 6

Degree of Difficulty: Easy

Preparation Time: 20 minutes

Cooking Time: 30 minutes

Total Time: 50 minutes

Recipe Tips

My Notes - ¾ cup dry rice to make recipe, I used frozen chilies that are already roasted and I just sauted them before adding tot he rice.

Since I was in Mexico when I first tried this recipe I used 1 can of media crema (1 cup) instead of reduced heavy cream. I think 1 ½ cups of cream is to much.

Reviews

★★★★★ The creamed part seemed odd to me, but it looked good on the show, plus I love poblanos, scallions, and cilantro. I forgot about reducing the cream, so I just added less because 1 ½ cups probably would have made it too mushy. Turned out absolutely delicious! I was also surprised it went so well with the honey soy pork chops from the same episode. I can tell it can go well with many other dishes that I enjoy. - on line review 4/25/2011

★★★★★ Mild and creamy, very tasty! I look forward to serving this with other meats. Very delicious! - on line review 4/25/2011

★★★★★ Tried this recipe and it was wonderful. I will use this again as it has a nice creamy flavor that stands alone well. - Sue 6/2/2012

Source

Author: Bobby Flay

Source: Food TV

Web Page: <http://www.foodnetwork.com/recipes/bobby-flay/creamed-green-chili-rice-recipe/index.html>

Easy Parmesan "Risotto"

Ingredients

1 ½ cups Arborio rice	3 Tbs unsalted butter, diced
5 cups simmering chicken stock, preferably homemade, divided	2 tsp kosher salt
1 cup freshly grated Parmesan cheese	1 tsp freshly ground black pepper
½ cup dry white wine	1 cup frozen peas

Procedure

- 1 Preheat the oven to 350 degrees.
- 2 Place the rice and 4 cups of the chicken stock in a Dutch oven, such as Le Creuset. Cover and bake for 45 minutes, until most of the liquid is absorbed and the rice is al dente. Remove from the oven, add the remaining cup of chicken stock, the Parmesan, wine, butter, salt, and pepper, and stir vigorously for 2 to 3 minutes, until the rice is thick and creamy. Add the peas and stir until heated through. Serve hot.

Servings: 4

Reviews

- ★★★★★ So easy and elegant! I have made this several times now and have changed the vegetables but everyone always loves it! The only suggestion is be careful what stock you are using because the salt will have to be adjusted. - On Line Review 3/2/2013
- ★★★★★ I've never been able to get risotto exactly right. This method was my answer to that. The results are consistent and delicious. I've been able to adapt this method to make different kinds of risotto. Sometimes I saute some shallots and a bit of garlic in olive oil before adding the rice. I saute the rice just as you would with normal risotto before adding the hot stock and putting it in the oven. I add par boiled asparagus and mushrooms along with the other ingredients during the final step. This is delicious. - On Line Review 3/2/2013

Source

Author: Barefoot Contessa How Easy is That?

Infallible Rice - Cathy Peck

Ingredients

1 medium onion, minced	1 cup long-grain white rice
2 Tbs butter	2 cups chicken stock, hot

Procedure

- 1 Melt the butter in a saucepan over medium heat and saute the onion until transparent.
- 2 Add the rice and hot chicken stock, bring to a boil.
- 3 Pour mixture into medium sized corning ware or oven proof dish with a cover.
- 4 Cover and bake for 20 minutes at 325 degrees.

Servings: 4

Mexican Rice - Carl S/V Querencia

Ingredients

1 cup rice	1 medium tomato, chopped
½ onion, minced fine	1 ½ cups chicken stock
2 tsp garlic, minced fine	2 whole serrano peppers

Procedure

- 1 Saute rice in olive oil till brown with onion and garlic.
- 2 Add chopped tomato and let rice soak in color.
- 3 Instead of water use chicken stock and cook as you would white rice. Add whole hot peppers with rice.
- 4 Can also add some cumin if desired. Cook as you would white rice adding more water if to dry.

Servings: 1

Mexican Rice Casserole

Ingredients

2 Tbs canola oil	1 tsp kosher salt
3 cloves garlic, minced	1 tsp ground black pepper
½ to 1 whole large onion, chopped	½ tsp cayenne pepper
4 cups long grain rice	¼ tsp turmeric
Two 14.5-ounce cans whole tomatoes	6 to 8 cups low-sodium chicken broth (more if needed)
One 10-ounce can diced tomatoes and green chiles, such as Rotel	1 ½ cups grated Cheddar
1 tsp cumin (or more to taste)	Fresh cilantro, chopped, for serving

Procedure

- 1 Preheat the oven to 375 degrees F.
- 2 Heat the oil in a large dutch oven and add the garlic and onions. Cook, 3 to 4 minutes. Reduce the heat to low and add the rice. Stir constantly, making sure the rice doesn't burn. Cook over low heat, about 3 minutes.
- 3 Next, add the whole tomatoes, diced tomatoes, cumin, salt, pepper, cayenne and turmeric. Stir to combine and let cook, about 2 minutes. Finally, add the chicken broth and stir the mixture together. Bring the mixture to a boil, and then reduce heat to low. Cover, and simmer until the rice is not quite done, 10 to 15 minutes.
- 4 Top with the cheese, and then bake with the lid off until the cheese is melted and the rice fully cooked, about 15 minutes. Serve with chopped cilantro

Servings: 12

Degree of Difficulty: Very easy

Preparation Time: 15 minutes

Cooking Time: 40 minutes

Total Time: 55 minutes

Reviews



I really liked this recipe. I've tried multiple Mexican rice recipes in the past, and never been impressed enough to make them again. I, my husband, and my 3 year-old all liked this rice. It had plenty of flavor, although it was a little spicy, so I think I'll slightly cut back on the cayenne next time.

I did halve this recipes, as other reviewers did.. I used one 14 oz can of diced tomatoes and 1 can of Rotel, undrained. The rice still turned out perfectly. Even halved, the recipe makes a TON of rice. I used the leftovers in burritos along with black beans and more cheese to make a satisfying vegetarian meal. - On Line

★★★★★ 1/4/2014

Source

Author: Ree Drummond
Source: The Pioneer Woman Episode: Frontier Fiesta

Mexican Tomato Rice & Beans

Comments

When cooked using the absorption method, medium-grain rice yields a tender, starchy, slightly creamy kernel that's ideal for saucy rice dishes like this one.

Ingredients

- | | |
|---|---|
| 1 cup uncooked medium-grain white rice | 1 15-oz. can black beans, drained and rinsed |
| 1 14-½-ounce can diced tomatoes (preferably “petite-cut”) | 2 tsp kosher or fine sea salt |
| 2 Tbs extra-virgin olive oil | 2 tsp ground cumin |
| 6 medium cloves garlic, finely chopped | 1 tsp chili powder |
| 1 medium fresh jalapeño, cored and finely chopped (if you like spicy foods, leave in the ribs and seeds; if not, remove them) | ¼ cup finely chopped fresh oregano leaves and tender stems |
| | ¼ cup finely chopped fresh cilantro leaves and tender stems |

Procedure

- 1 In a 1-quart saucepan, combine the rice with 2 cups cold water. Bring to a boil over medium-high heat, cover, reduce the heat to low, and cook for 20 min. Remove from the heat and let the pan stand, covered, for another 5 min.
- 2 While the rice steams, set a fine sieve in a bowl and drain the can of tomatoes. Pour the tomato juices into a 1-cup liquid measure. Add enough water to the tomato juices to equal 1 cup.
- 3 Heat a 10- to 12-inch skillet over medium-high heat. Pour in the oil and stir-fry the garlic and jalapeño until the garlic browns and the jalapeño smells pungent, about 1 min. Add the black beans, salt, cumin, and chili powder; stir two to three times to incorporate the mixture and cook the spices, about 30 seconds. Stir in the tomato juice and water mixture and bring to a boil. Adjust the heat to maintain a gentle boil and cook, stirring occasionally, until the beans absorb much of the liquid, 5 to 7 min. Add the tomatoes, oregano, cilantro, and cooked rice and cook, stirring occasionally, until the rice is warm, 1 to 2 min. Serve immediately.

Yield: 6 cups of rice

Reviews

- ★★★★★ skc921, 1/17/2009 My favorite Rice and Beans recipe. It's also great with brown rice - 9/11/2010
- ★★★★★ sernst, 7/1/2009 I also used brown rice, and this dish is now on my list of favorites. I had to use regular diced tomatoes, as the store didn't have petite cut ones, but it was fine. Definitely use the full amounts of fresh cilantro & oregano. Served with some yogurt and sliced avocado, this is a tasty, complete meal. - 9/11/2010
- ★★★★★ SharingGood, 6/12/2010 Fabulous rice! I used medium brown rice as well and found it had great flavor and texture. Easy and delicious! - 9/11/2010

Source

Author: Raghavan Iyer
Source: From Fine Cooking 71, pp. 49
May 1, 2005

Mexican White Rice with Fried Plantains

Ingredients

- | | |
|---|---------------------------------------|
| 2 cups long-grain white rice | 1 Tbs lime juice |
| 3 Tbs corn or safflower oil, plus more for frying plantains | 1 tsp kosher salt |
| ½ cup finely chopped white onion | 1 serrano chile |
| 4 cups chicken stock, prepared or homemade (See Basic Mexican Stock if you want to make your own) | 2 ripe plantains, sliced ¼-inch thick |
| 1 celery stalk, cut in ½ | Sour cream, garnish |
| 1 fresh parsley sprig | |

Procedure

- 1 Rice:
- 2 Put the rice in a large bowl and cover with very hot water. Let it soak anywhere from 5 to 10 minutes. Drain, rinse with cold water and drain again.
- 3 Heat 3 tablespoons oil in a large saucepan, add the rice and fry over high heat, stirring softly for 1 to 2 minutes. Add the onion and stir, from time to time, until the rice begins to change its color to milky white and it sounds and feels heavier, as if it were grains of sand, about 5 more minutes.
- 4 Add the chicken stock, celery, parsley, lime juice, salt and chile to the rice. When the mixture starts to boil, cover the pot, reduce the heat to lowest setting and cook until the rice is cooked through and the liquid has been absorbed, about 20 minutes.
- 5 If the rice grains don't seem soft and cooked through, add a bit more chicken stock or water and let it cook for another 5 more minutes or so. Remove the pan from the heat and let it sit covered for 5 to 10 minutes. Fluff with a fork and set aside.
- 6 Plantains:
- 7 Cook's Note: The skin of the plantain should be almost entirely black when it is mature and ready to use.
- 8 Peel the plantains and slice them diagonally into ¼-inch thick slices.
- 9 In a saute pan over medium heat, add about ¼-inch of oil. Heat the oil until hot but not smoking. Add the plantain slices and fry until lightly browned, but not blackened, about 2 minutes. Remove the plantains from the oil to a plate covered with paper towels, to drain.
- 10 Transfer the rice to a large serving bowl and arrange the hot plantains on top. Garnish with a good dollop of sour cream and serve.

Servings: 10

Degree of Difficulty: Easy

Preparation Time: 15 minutes

Cooking Time: 1 hour

Inactive Time: 15 minutes

Total Time: 1 hour and 35 minutes

Reviews



The rice was great. The flavor was fantastic. However, I thought there was too much oil. When I remake it, I will only use 1 tbsp of corn oil. Other than that, great! It was a pleasure watching Patricia on TV. - On Line Review 5/21/2011



My mother was Mexican and we grew up having this dish. When we couldn't find plantains she would just slice bananas on top of the cooked rice, sometimes with a spicy mole sauce on the side instead of sour cream.

This dish was prepared by a very adept Mexican chef who knows her stuff. No research necessary, Margarita! - On Line Review 5/21/2011



I am from El Salvador. Plantains are a staple there. And never in my life have I had plantains without sour cream. In fact it is not a meal if sour cream is not present. We also like our fried plantains with sour cream, queso fresco, and refried beans. - On Line Review 5/21/2011

Source

Author: Recipe courtesy Patricia Jinich

Source: Paula's Best Dishes Episode: La Vida Loca

Mexican White Rice with Fried Plantains

Web Page: <http://www.foodnetwork.com/recipes/paula-deen/mexican-white-rice-with-fried-plantains-recipe/index.html>

Zucchini

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Stuffed Zucchini - Judy S/V Lone Star Love

Ingredients

3 medium zucchini	¼ tsp oregano
2 Tbs butter	1 cup monterey jack cheese, shredded
¼ cup mushrooms, chopped	2 Tbs sour cream
2 Tbs flour	¼ cup parmesan cheese, shredded
½ tsp salt	

Procedure

- 1 Boil zucchini whole in salt water for 10 to 12 minutes. Cut in half length wise and scoop out center and chop.
- 2 Melt butter and saute mushrooms till done. Stir in flour, salt and oregano and let cool.
- 3 Stir in monterey jack cheese, sour cream and chopped zucchini.
- 4 Stuff zucchini and top with parmesan cheese and broil for 3 - 5 minutes.

Servings: 1

Zucchini in Yogurt Sauce

Ingredients

2 Tbs extra virgin olive oil	3 Tbs fresh dill, chopped
2 cloves garlic, sliced	½ cup plain yogurt
1 ½ lbs zucchini, thinly sliced	¼ cup sour cream
salt and freshly ground pepper	1 clove garlic, minced or pressed
2 tsp lemon zest, finely grated	

Procedure

- 1 Heat oil in a skillet, add the 2 cloves of sliced garlic and cook over medium heat until it begins to color. Raise the heat, add the zucchini and saute until heated through.
- 2 Lower the heat and continue to cook, turning occasionally, until tender and golden around the edges, 8 to 10 minutes.
- 3 Season with salt and pepper, toss with the lemon zest and 2T of the dill.
- 4 Mix the yogurt, sour cream, minced garlic, remaining 1T of dill and a pinch of salt. Spoon over zucchini and serve.

Servings: 4

Zucchini Pie - With Marjoram and Tomato-Cheese Relish

Ingredients

3 tsp extra virgin olive oil	¼ cup goat's milk feta, crumbled
1 ½ lbs zucchini (1.5 - 2 lbs), thinly sliced	Tomato Relish
2 bunches slender scallions, finely sliced	1 cup small cherry tomatoes
salt and pepper	1 Tbs reserved scallions from above
2 cloves garlic, minced	1 tsp extra virgin olive oil
2 ½ tsp marjoram leaves, chopped	2 tsp marjoram, chopped
3 eggs	salt and pepper
¼ cup flour	¼ cup crumbled goat cheese or feta
½ cup parmesan cheese, grated	

Procedure

- 1 For the Pie:
- 2 Warm the oil in a nonstick 10 inch skillet. Add the zucchini and all but 1T of the scallions; season with 1/2t salt and some pepper. Cook slowly over medium heat until soft and golden in places, about 20 minutes, turning occasionally. Half way through add the garlic and marjoram. Pour the squash into a bowl and let cool while you make the relish. (See Below)
- 3 Beat the eggs with the flour, parmesan cheese and 1/2t salt. Pour mixture over the cooled zucchini, and quickly mix with a spatula.
- 4 Return the skillet to heat (or use a slightly smaller pan) and add a little more oil. Pour the zucchini mixture evenly into the pan. Cook over medium heat until browned on the bottom. Slide out of pan onto a large plate, lay the pan over the plate and flip the pie over. Cook the second side until browned. Slide onto a serving plate and cut into wedges. Top with the relish and crumbled goat cheese.
- 5 For the Tomato Relish:
- 6 Slice the tomatoes into halves or quarters, depending on their size. Put in a bowl with the scallions, olive oil, marjoram, and a few pinches of salt and pepper. Toss well.

Servings: 1

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Avocado soup with roasted poblanos

Ingredients

1 medium	poblano chile	2 teaspoons	fresh oregano leaves or ½ teaspoon dried oregano, chopped
1 small	white onion, cut in ¼-inch strips (about 1 cup)	2 tablespoons	lime juice
2.5 cups	chicken broth	1 teaspoon	ground cumin
2 medium	avocados, peeled and diced into large chunks	½ cup	plain yogurt
½ cup	cilantro leaves coarsely chopped	1 teaspoon	kosher salt
2 tablespoons	flat leaf parsley, chopped		

Procedure

- 1 Cook onion with some EVOO until soft
- 2 Add the onions and all the other ingredients except for the yogurt into a blender. Blend until smooth. Taste and add more salt if needed.
- 3 Stir in the yogurt and refrigerate for at least 2 hours before serving.
- 4 Garnish with sour cream, chopped cilantro, chipotle powder, roasted pepitas and a squeeze of lime juice.

Servings: 6

Degree of Difficulty: Very easy

Recipe Tips

Avocados should be just ripe and green inside.

Reviews

★★★★★ Made this for the first time when trying to use up ripe avocados. This is a great soup and keeps for a couple of days. Served it when we had other boaters over for dinner and it got rave reviews. - Sue 6/9/2012

Source

Source: Adapted from a Fine Cooking recipe

Black Bean Soup with Sherry

Comments

Dry sherry gives this soup an extra boost of flavor. A garnish of queso fresco and chopped tomatoes adds color

Ingredients

3 Tbs	extra-virgin olive oil	1 tsp	ground cumin
1	large yellow onion, finely chopped	1 tsp	dried oregano
1	medium green bell pepper, stemmed, seeded, and finely chopped	1 Tbs	tomato paste
3	medium cloves garlic, finely chopped	¼ cup	dry sherry, preferably fino
2 cups	lower-salt chicken broth		Kosher salt and freshly ground black pepper
	Two 15½-oz. cans black beans, including liquid		

Procedure

- 1 Heat the oil in a 4- to 5-quart heavy-duty pot over medium heat. Add the onion, green pepper, and garlic and cook, stirring occasionally, until tender, about 5 minutes.
- 2 Meanwhile, purée the chicken broth with one can of black beans and bean liquid in a blender.
- 3 Add the cumin and oregano to the pot and cook, stirring, for 1 minute. Add the tomato paste and cook, stirring, for 1 minute more. Stir in the black bean purée and the remaining whole beans with their liquid; bring to a boil over high heat.

Reduce the heat to low, partially cover the pot, and simmer, stirring frequently, until the flavors are melded, about 10 minutes. Stir in the sherry and season to taste with salt and pepper.

Servings: 4

Degree of Difficulty: Very easy

Reviews

- ★★★★★ dras, 12/27/2010 super good, it was a big hit. i added sweet potatoes for fun and extra nutrition. - 2/1/2011
- ★★★★★ SailingSue, 11/19/2010 The recipe was quick and easy. I added 1/2t of chipotle powder to give a little heat and smokey flavor. I garnished top with cilantro and sour cream mixed with a little lime juice. Do be careful about how much your blender holds like the previous reviewer mentioned. - 2/1/2011

Source

Author: Shelley Wiseman

Source: Fine Cooking 107

Butternut Squash Soup with Apple & Bacon

Comments

Smoky bacon, herby sage, and sweet apple give this squash soup layers of flavor. Serves six to seven. Yields about 6½ to 7 cups.

Ingredients

8	slices bacon, cut crosswise into ¼-inch strips	1-½ Tbs	finely chopped fresh sage leaves
2-½ lb	butternut squash (about 1 medium), peeled, seeded, and cut into ½-inch dice (to yield about 6 cups)	1	txp. kosher salt
1	small Granny Smith or other tart-sweet apple, peeled, cored, and cut into ½-inch dice (to yield about 1 cup)	½	tsp freshly ground black pepper
		4	cups homemade or low-salt chicken or vegetable broth

Procedure

- 1 In a 5-quart or larger stockpot set over medium heat, cook the bacon, stirring occasionally, until crisp and golden, 8 to 10 minutes. Use a slotted spoon to transfer the bacon to a plate lined with paper towels.
- 2 Increase heat to medium high. Add the squash to the pot with the bacon fat and cook until lightly browned, 4 to 6 minutes (resist the urge to stir it too often or it won't brown). Stir in the apple, sage, salt, and pepper and cook for about 4 minutes (you'll see more browning occur on the bottom of the pot than on the vegetables). Add the broth, scraping up any browned bits in the pot with a wooden spoon. Bring to a boil over high heat, reduce the heat to maintain a simmer, and cook until the squash and apples are very soft, 6 to 8 minutes. Remove from the heat and let cool somewhat.
- 3 Add about half the bacon to the soup and purée, using a stand or immersion blender (you'll need to work in batches if using a stand blender). Taste and add more salt and pepper if needed. Reheat the soup and garnish each serving with the remaining bacon.

Reviews

- ★★★★★ chefc, 11/20/2007 I used only the meaty parts of a no-nitrate bacon. I then added some olive oil before putting in the cubed squash. I also put all the bacon in the soup before putting my immersion blender to it. Other than that I followed the recipe exactly. I sent the recipe to my sister and father telling them this was possibly the best soup I've ever eaten. - 9/11/2010
- ★★★★★ ClaudiaL, 10/3/2008 Yummy and easy but I thought it needed an extra kick. I added a small amount of ground cumin and coriander at the last step (reheating the soup). - 9/11/2010
- ★★★★★ Jason123, 12/1/2008 This is a fabulous and impressive soup. Every time I make it there are raves. Depending on the starchiness of the squash, it sometimes needs a little more chicken broth. Really delicious and easy to make. - 9/11/2010
- ★★★★★ JuliaGoolia, 12/28/2008 So delicious! I will definitely make this again. Made two batches for Christmas

- ★★★★★ dinner and it was quite a hit. - 9/11/2010
- ★★★★★ hcspoon, 1/4/2009I've made this twice now and it's a favorite with the DH. The second time around I poured out all of the bacon grease from the pan except for a tablespoon. That reduced the fat content a bit and toned down the bacon flavor a little bit. I added some canola oil to replace the grease and browned the butternut squash in batches so they would all brown nicely. Other than that, I followed the rest of the recipe. - 9/11/2010
- ★★★★★ Kathleen_G, 2/16/2009Yummy, definitely a do-over. Browning was a challenge, doing it in matches would be better. We used maple bacon and it was very good, but removed all the bacon before adding the other ingredients and only added in the requested bacon at the puree stage. There wasn't extra greasiness. - 9/11/2010

Source

Author: Jill Hough
Source: From Fine Cooking 74, pp. 67
November 1, 2005

Caesar Club Sandwich - Barefoot Contessa

Ingredients

- | | |
|---|--|
| * 2 split (1 whole) chicken breasts, bone in, skin on | * 1 teaspoons Dijon mustard |
| * Good olive oil | * 1 ½ tablespoons freshly squeezed lemon juice |
| * Kosher salt | * ½ cup good mayonnaise |
| * Freshly ground black pepper | * 1 large ciabatta bread |
| * 4 ounces thinly sliced pancetta | * 2 ounces baby arugula, washed and spun dry |
| * 1 large garlic clove, chopped | * 12 sun-dried tomatoes, in oil |
| * 2 tablespoons chopped fresh flat-leaf parsley | * 2 to 3 ounces Parmesan, shaved |
| * 1 ½ teaspoons anchovy paste | |

Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 Place the chicken breasts on a sheet pan skin side up. Rub the chicken with olive oil and sprinkle with salt and pepper. Roast for 35 to 40 minutes, until cooked through. Cool slightly, discard the skin and bones, and slice the meat thickly. Set aside.
- 3 Meanwhile, place the pancetta on another sheet pan in a single layer. Roast for 10 to 15 minutes, until crisp. Set aside to drain on paper towels.
- 4 Place the garlic and parsley in the bowl of a food processor fitted with a steel blade and process until minced. Add the anchovy paste, mustard, lemon juice, and mayonnaise and process again to make a smooth dressing. (Refrigerate the Caesar dressing if not using it immediately.)
- 5 Slice the ciabatta in half horizontally and separate the top from the bottom. Toast the bread in the oven, cut side up, for 5 to 7 minutes; cool slightly. Spread the cut sides of each piece with the Caesar dressing. Place half the arugula on the bottom piece of bread and then layer in order: the sun-dried tomatoes, shaved Parmesan, crispy pancetta, and sliced chicken. Sprinkle with salt and pepper and finish with another layer of arugula. Place the top slice of ciabatta on top and cut in thirds crosswise. Serve at room temperature.

Servings: 3

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 15 minutes

Cooking Time: 1 hour and 5 minutes

Reviews

- ★★★★★ Another 5 star recipe when you read all the reviews. - Sue 3/1/2011

Source

Author: Ina Garten

Source: Food TV

Chicken Wrap with Avocado & Pear**Ingredients**

1 ½	Chicken	1 ½	fresh lime juice or to taste
1 ½	pds of boneless chicken (white or dark meat)	⅛ tsp	kosher salt, or to taste
⅛ tsp	ground cumin		pinch of ground pepper
¾ tsp	minced garlic	1	lg avocado, peeled, pitted & mashed with a bit of lime juice & salt
1	Tblsp fresh lime juice		four 9 inch flour tortillas
⅛ tsp	kosher salt, or to taste	1	firm ripe pear, cored & diced
	Lime Aioli	2	medium oranges, segmented
¼ cup	mayo		Cilantro sprigs
1 tsp	minced garlic		

Procedure

- 1 Cut chicken into lg cubes.
- 2 Mix with the cumin, garlic, lime juice, salt & pepper
- 3 Marinate for at least 30 min. or longer, a few hrs in the refrig.
- 4 Stir the chix occasionally while it is marinating
- 5 Make aioli – may be made up to 1 day in advance
- 6 Season the chix with salt, if desired, & cook in a hot skillet or grill on skewers
- 7 To assemble:
- 8 For each wrap, spread avocado on half of the tortilla & spread aioli on the other half.
- 9 Spoon diced pear on the aioli
- 10 Add chicken, orange segments & cilantro sprigs.
- 11 Roll & serve warm.

Recipe Tips

We liked the avocado & orange segments.

Aioli & pear was not as flavorful.

Chili - Beef & Black Bean Chili with Chipotle & Avocado**Comments***The diced avocado topping makes a cool contrast to the thick, spicy chili. Serves four.***Ingredients**

3	15-oz. cans black beans, rinsed and drained	1-½ Tbs	chili powder
1	14-½-oz. can diced tomatoes	2 tsp	ground cumin
1	medium chipotle plus 2 Tbs. adobo sauce (from a can of chipotles in adobo sauce)	1	lime, juiced
2 Tbs	extra-virgin olive oil	½ cup	chopped fresh cilantro
1 lb	85% lean ground beef		Freshly ground black pepper
	Kosher salt	1	ripe avocado, cut in a medium dice
1	large red onion, finely diced (1/2 is for garnish)		

Procedure

- 1 Put one-third of the beans into the bowl of a food processor, along with the tomatoes and their juices, chipotle, and adobo sauce. Process until smooth and set aside.
- 2 Heat the oil in a 5- to 6-quart Dutch oven or similar heavy-duty pot over medium-high heat until it's shimmering hot, about 2 min. Add the beef, season with ½ tsp. salt, and cook, using a wooden spoon to break up the meat, until it loses its raw color, about 3 minutes. Transfer the beef to a large plate using a slotted spoon. Add half of the onion and ¼ tsp. salt, and cook, stirring, until it begins to brown and soften, about 3 min. Reduce the heat to medium. Add the chili powder and cumin and cook for 20 seconds. Add the remaining black beans, the puréed bean mixture, and the beef to the pot and simmer for 10 min., stirring frequently. Add half of the lime juice, half of the cilantro, and salt and pepper to taste. If the chili is thicker than you like, it may be thinned with water.
- 3 Meanwhile, in a small bowl, mix the remaining lime juice and onion with the avocado. Season generously with salt and pepper. Serve the chili topped with the avocado mixture and remaining cilantro.

Servings: 4

Degree of Difficulty: Easy

Recipe Tips

Serving Suggestions - Coarsely crumble about 3 handfuls of tortilla chips in a zip-top bag, and use them as an additional chili topping.

Reviews

- ★★★★★ SailingSue, 10/18/2009 Agree that it is very easy and fast to make. Made a double batch to freeze some for later. Topped chili with crushed tortilla chips too. Will definitely add this to my football party food list. Froze really well. - 9/11/2010
- ★★★★★ kjreed, 2/11/2010 My go-to chili. Always great whether you use ground beef or poultry. So flavorful you don't need to add the fattening stuff! - 9/11/2010
- ★★★★★ MadebyMariko, 1/26/2010 Thrilled that this recipe turned out so well! I particularly enjoyed the blending process which resulted in a beautiful texture. Check out www.madebymariko.com for a full review! - 9/11/2010
- ★★★★★ kvelthaus, 1/9/2010 I made this last weekend when it was in the teens outside. Brrr. Awesome!!! I did not put in the full amount of the Chili powder only half. If I want it hotter, I can add more next time. For me it was just the right "kick" with 1.5 tbs of powder. Really delicious - 9/11/2010

Source

Author: Tony Rosenfeld
 Source: From Fine Cooking 77, pp. 82c
 March 1, 2006

Chili - Beef & Black Bean Chili with Cilantro-Lime Sour Cream

Ingredients

3 oz	bacon (about 3 slices), thinly sliced	One 12-oz. bottle lager beer
4 Tbs	olive oil	One 28-oz. can tomato purée
1 lb	chuck steak, trimmed and cut into thin 1-inch strips	1 ½ cups canned low-salt chicken broth
	Kosher salt and freshly ground black pepper	2 cups cooked black beans (about one 16-oz. can), rinsed and drained
1 lb	85% lean ground beef (preferably chuck)	½ cup chopped cilantro
2	medium onions (about 12 oz. total), cut in a medium dice	1 Tbs dried oregano
3	cloves garlic, minced	1 lime
1	jalapeño, cored, seeded, and finely diced	1 cup sour cream
2 Tbs	chili powder, more to taste	

Procedure

- 1 Cook the bacon with 2 Tbs. of the oil in a large Dutch oven over medium heat until it renders most of its fat and starts to brown, about 5 minutes. Season the sliced chuck steak with $\frac{3}{4}$ tsp. salt, raise the heat to high, and sauté the beef until it loses its raw color and starts to brown in places. Add the ground beef and sauté, stirring, until it loses its raw color, about 3 minutes. Transfer to a large plate and lower the heat to medium-high.
- 2 Add the remaining 2 Tbs. olive oil and the onions to the pot, season with $\frac{3}{4}$ tsp. salt, and cook, stirring often, until the onions soften and start to brown, about 6 minutes. Add the garlic, jalapeño, and chili powder and cook, stirring for 20 seconds. Add the beer and cook, stirring, until the beer reduces by about half, about 3 minutes.
- 3 Put the beef back into the pot and add the tomato purée and chicken broth. Bring to a boil, then reduce the heat to a gentle simmer (between low and medium-low heat) and cook, stirring occasionally, for 1 hour. Stir in the beans, $\frac{1}{4}$ cup of the chopped cilantro, and the oregano, and cook for 20 minutes more. Taste for chili powder, salt, and pepper. Keep warm until serving.
- 4 Just before serving, zest and juice the lime. Mix the remaining $\frac{1}{4}$ cup cilantro, the lime zest, and 2 tsp. of the lime juice with the sour cream. Season with salt and pepper and more lime juice to taste. To serve, ladle the chili into large bowls and top each with a dollop of sour cream and a little more cilantro and lime.

Servings: 6

Recipe Tips

Make Ahead Tips

If you want to make the dish ahead, let it cool down at room temperature and then refrigerate for up to 3 days. Reheat over low heat until it's hot throughout.

Serving Suggestions

Serve with Homemade Tortilla Chips and Classic Buttermilk Cornbread.

Source

Author: Tony Rosenfeld

Source: Fine Cooking

Chili - Hearty Vegetarian or Turkey Chili - Anitasrecipes.com

Ingredients

1 cup onion, chopped	$\frac{1}{4}$ cup cilantro, chopped
$\frac{1}{2}$ cup bell pepper, chopped	2 $\frac{1}{4}$ cups tomato juice
2 Tbs chili powder	16 oz dark red kidney beans, rinsed and drained
$\frac{1}{2}$ tsp salt	15 oz pinto beans, rinsed and drained
1 tsp cumin	15 oz great northern beans, rinsed and drained
$\frac{1}{4}$ tsp garlic powder	1 lb Soy meat, turkey or ground beef
garlic cloves (to taste), minced	

Procedure

- 1 In a large saucepan cook meat until done, drain off fat and set aside. Cook onions, minced garlic and bell peppers until tender and add the meat back in.
- 2 Stir in chili powder, salt, cumin and garlic powder. Mix well and heat through.
- 3 Add tomato juice and heat to boil, reduce to low and cook for 5 minutes.
- 4 Add beans and heat through again.
- 5 Taste and adjust the seasonings as needed.

Servings: 8

Chili - Swanson's crock pot Chili

Ingredients

	2-3 lbs ground beef	1 Tbs Worcestershire sauce
1	stick pepperoni chopped into ¼ inch pieces, approx 3 cups	1 Tbs minced garlic
2	15oz cans black beans drained and rinsed	1 Tbs dried oregano
1	15 oz can small kidney beans drained and rinsed	2 tsp ground cumin
1	6 oz cans tomato paste	1 tsp Tabasco sauce
1	large Spanish onion diced	1 tsp dried basil
1	green pepper diced	1 tsp salt
1	red pepper diced	1 tsp ground pepper
3	15 oz cans tomato sauce	1 tsp cayenne pepper
1	28 oz can tomato puree	1 tsp paprika
3	Tbs medium chili powder	1 tsp sugar

Procedure

- 1 Mix all dried spices in a small bowl.
- 2 Combine tomato paste, tomato sauce, tomato puree, Worcestershire sauce, garlic, Tabasco sauce and dry spices in a 6 qt crock pot. Add diced onions, peppers, beans and pepperoni.
- 3 Brown ground beef. Drain off the fat and add to the crock pot. Stir well. Cook on low for 8 hours.

Degree of Difficulty: Very easy

Reviews

★★★★★ Had this for a SuperBowl party and Amanda shared her recipe with me. - Sue 2/24/2011

Source

Author: Amanda Swanson

Corn Chowder Chef Jack's - Paula Deen

Ingredients

1 stick butter	3 cups fresh corn kernels - can use frozen
1 small onion, diced	4 cups chicken stock
1 small carrot, finely diced	2 cups half and half
1 small celery, finely diced	pinch freshly grated nutmeg
2 small Idaho potatoes, peeled and diced	kosher salt
1 clove garlic, minced	black pepper, freshly ground
½ cup flour, all-purpose	

Procedure

- 1 Melt 1 stick of butter in a large saucepan over medium heat. Add the onion, carrot, celery, and garlic, and saute for 2 minutes. Add the flour and stir to make a roux. Cook roux until slightly browned; set aside to cool to room temperature.
- 2 In another saucepan, combine the corn, diced potatoes and chicken stock, and bring to a boil. Simmer for 10 minutes. Pour this hot mixture, a little at a time, into the saucepan with the roux, whisking briskly so it doesn't lump.
- 3 Return the pan to the heat and bring to a boil. The mixture should become very thick.
- 4 In a small saucepan, gently heat the half and half, stir it into the thick corn mixture. Add the nutmeg and salt and pepper, to taste.
- 5 Serve with crumbled bacon on top.
- 6 NOTE: Use whole milk instead of half-and-half or a mixture of light cream and 2% milk.

Servings: 1

Recipe Tips

Instead of half-and-half I have used whole milk, 2% milk and even fat free half-and-half and it worked fine. Usually I do part half-and-half and 2% milk.

Reviews

★★★★★ Love this recipe and can't wait for corn season to make it each year. - Sue 6/2/2012

Grilled Mozzarella and Spinach BLTs

Comments

I saw this recipe in a magazine and thought how yummy. Have not yet tried as Geoff is not big on cooked spinach.

Ingredients

12	slices thick-cut bacon	8	slices country-style white bread
1	medium clove garlic, finely chopped	8 oz	fresh mozzarella, sliced
3	cups lightly packed baby spinach (tear off stems)	1	large tomato (about 8 oz.), cored and thinly sliced
	Kosher salt and freshly ground black pepper	1	Tbs extra-virgin olive oil

Procedure

- 1 Working in batches, cook the bacon in a 12-inch skillet over medium heat until crisp, about 8 minutes per batch. Transfer to a paper-towel-lined plate and drain off all but 1 Tbs. of the fat. Return the pan to medium heat, add the garlic, and cook until fragrant, about 30 seconds. Stir in the spinach and cook until just wilted, about 30 seconds longer. Season to taste with salt and pepper.
- 2 Heat a panini or sandwich press according to the manufacturer's instructions. (Alternatively, heat a nonstick grill pan over medium-high heat.)
- 3 While the press is heating, arrange the spinach on 4 pieces of the bread. Top each with some bacon, mozzarella, and tomato, sprinkle lightly with salt, and complete each sandwich with a slice of the remaining bread. Brush both sides of the sandwiches with the oil.
- 4 Put the sandwiches on the press, pull the top down, and cook until browned and crisp and the cheese is melted, 3 to 6 minutes, depending on how hot your machine is. (If using a grill pan, put a heavy pan on top of the sandwiches and cook, turning the sandwiches over once.) Carefully remove from the press and serve.

Servings: 4

Grilled Portobello & Goat Cheese Sandwiches

Comments

This panini-style sandwich pairs the earthy flavor of the portobellos with the mild, tangy goat cheese and salty, robust green-olive pesto. Serves 4

Ingredients

1	cup tightly packed fresh basil leaves		Kosher salt and freshly ground black pepper
½	cup pitted green olives, such as manzanilla, coarsely chopped	8	small to medium portobello mushrooms, stemmed, gills removed, and wiped clean
1	Tbs walnuts or pine nuts	4	soft round rolls, such as Portuguese or kaiser, split in half
1	small clove garlic, coarsely chopped		
½	cup plus 2 tsp. extra-virgin olive oil	4	oz fresh goat cheese, crumbled

Procedure

- 1 Heat a panini or sandwich press according to the manufacturer's instructions. (Alternatively, heat a nonstick grill pan over medium-high heat.)
- 2 While the press is heating, put the basil, olives, nuts, and garlic in a food processor and process until finely chopped. With the motor running, add 6 Tbs. of the olive oil in a slow, steady stream through the feed tube and continue to process until thick and smooth. Season to taste with salt and pepper.
- 3 Brush the mushrooms with 2 Tbs. of the olive oil and sprinkle with salt and pepper. Put them on the press, pull the top down, and cook until softened and browned, 3 to 5 minutes (or cook in the grill pan, flipping once). Transfer to a plate and let cool slightly.
- 4 Spread the pesto on the bottom halves of the rolls. Put 2 mushrooms on each and then some cheese. Top the sandwiches with the other halves of the rolls. Brush both sides of the sandwiches with the remaining 2 tsp. oil.
- 5 Put the sandwiches on the press pesto side up, pull the top down, and cook until browned and crisp and the cheese is melted, 5 to 7 minutes, depending on how hot your machine is. (If using a grill pan, put a heavy pan on top of the sandwiches and cook, turning the sandwiches over once.) Carefully remove from the press and serve.

Servings: 4

Degree of Difficulty: Easy

Reviews

- ★★★★★ 2009A true hit, even for the meat-eaters in our family. The olive pesto is super. I made these using a crusty white loaf of bread sliced somewhat thick. Otherwise, I pretty much followed the recipe. - On Line Review 3/9/2011
- ★★★★★ 2009Delicious...The pesto is awesome, have some on toast with soup! I'll be making these again for sure. - On Line Review 3/9/2011
- ★★★★★ These sandwiches are life-alteringly good. I make them for my vegetarian brother and he went nuts! - On Line review 3/9/2011

Source

Author: Lauren Chattman
Source: Fine Cooking 98

Grilled Vegetable Gazpacho - House Recipe (Very Good)

Comments

Adapted from The Thrill of the Grill by Chris Schlesinger

Ingredients

46 oz	Hot and Spicy V-8 Juice or Clamato Juice	3 Tbs	balsamic vinegar
4	Tbs olive oil	3 Tbs	red wine vinegar
1	red bell pepper, cut in half and seed	2 Tbs	fresh basil or cilantro, chopped
1	green pepper, cut in half and seed	1	lemon (about 4T), juiced
1	red onion		sour cream, garnish
1	Italian eggplant		

Procedure

- 1 Peel the eggplant leaving strips of purple. Cut into ½ inch slices, lay on a cookie sheets or in a colander. Sprinkle kosher salt on each slice and let sit for 1 hour. After one hour rinse under water and pat dry.
- 2 Cut and peel the onion in half. Rub all the vegetables with 4T of olive oil and salt and pepper to taste.
- 3 Grill the vegetable over medium-hot fire. The vegetables should take 2-3 minutes per side until slightly charred.
- 4 Remove the vegetables and let cool. Once cooled chop into small pieces.
- 5 In a large bowl or container combine the V-8 Juice with grilled vegetables. Add the balsamic and red wine vinegar and stir well. Let this sit for several hours in the refrigerator or overnight.

- 6 Just before serving add the lemon juice and chopped basil. Adjust seasoning as needed with salt and pepper. Serve with a dallop of sour cream if desired.
- 7 Will keep covered in the refrigerator for 3 days.

Servings: 1

Hearty Lentil Soup with Spinach

Ingredients

- | | |
|--|--|
| 3 slices bacon (about 3 ounces), cut into ¼-inch pieces | 1 cup lentils (7 ounces), rinsed and picked over |
| 1 large onion , chopped fine (about 1 ½ cups) | 1 tsp table salt |
| 2 medium carrots , peeled and chopped medium (about 1 cup) | Ground black pepper |
| 3 medium cloves garlic , minced or pressed through garlic press (about 1 tablespoon) | ½ cup dry white wine |
| 1 can (14 ½ ounces) diced tomatoes , drained | 4 ½ cups low-sodium chicken broth |
| 1 bay leaf | 1 ½ cups water |
| 1 tsp minced fresh thyme leaves | 1 ½ tsp balsamic vinegar |
| | 5 oz baby spinach |

Procedure

- 1 Fry bacon in large stockpot or Dutch oven over medium-high heat, stirring occasionally, until fat is rendered and bacon is crisp, 3 to 4 minutes. Add onion and carrots; cook, stirring occasionally, until vegetables begin to soften, about 2 minutes. Add garlic and cook until fragrant, about 30 seconds. Stir in tomatoes, bay leaf, and thyme; cook until fragrant, about 30 seconds. Stir in lentils, salt, and pepper to taste; cover, reduce heat to medium-low, and cook until vegetables are softened and lentils have darkened, 8 to 10 minutes. Uncover, increase heat to high, add wine, and bring to simmer. Add chicken broth and water; bring to boil, cover partially, and reduce heat to low. Simmer until lentils are tender but still hold their shape, 30 to 35 minutes; discard bay leaf.
- 2 Puree 3 cups soup in blender until smooth, then return to pot; stir in vinegar and heat soup over medium-low until hot, about 5 minutes. Stir in spinach and continue to heat soup, stirring frequently, until spinach is wilted, about 3 minutes; serve.

Servings: 6

Degree of Difficulty: Easy

Recipe Tips

Lentils du Puy, sometimes called French green lentils, are our first choice for this recipe, but brown, black, or regular green lentils are fine, too. Note that cooking times will vary depending on the type of lentils used. Lentils lose flavor with age, and because most packaged lentils do not have expiration dates, try to buy them from a store that specializes in natural foods and grains. Before use, rinse and then carefully sort through the lentils to remove small stones and pebbles. The soup can be made in advance. After adding the vinegar in step 2, cool the soup to room temperature and refrigerate it in an airtight container for up to 2 days. To serve, heat it over medium-low until hot, then stir in the parsley

Reviews

★★★★★ Great winter soup and freezes well so you make a big batch and have some for later. Quick to put together. - Sue 6/2/2012

Source

Author: Cook's Illustrated

Hot Ham Buns

Ingredients

2 cups ham, diced	½ cup mayonnaise
¼ cup onion, chopped	8 hamburger buns
½ lb cheddar cheese, diced	

Procedure

- 1 Mix all together and scoop onto hamburger buns.
- 2 Wrap each in aluminum foil and bake at 350 degrees for 20 minutes.

Servings: 1

Hot Tuna Salad Buns - Muriel Schultz**Ingredients**

1 cup american cheese or Velveta, cubed	2 Tbs sweet pickles, diced
3 hard boiled eggs, chopped	1 tsp lemon juice
1 Can tuna, drained	½ cup mayonnaise
2 Tbs celery, diced	dash salt
2 Tbs stuffed green olives, diced	8 hamburger buns

Procedure

- 1 Simmer eggs for 15 to 20 minutes, let cool and dice.
- 2 Mix all ingredients together and put into hamburger buns.
- 3 Wrap in aluminum foil and bake for 30 minutes at 300 degrees.

Servings: 8

Italian Wedding Soup**Comments***5 PointsPlus/serving***Ingredients****For the meatballs:**

¾ lb	ground chicken
½ lb	chicken sausage, casings removed
⅔ cup	fresh white bread crumbs
2 teaspoons	minced garlic (2 cloves)
3 tablespoons	chopped fresh parsley leaves
¼ cup	freshly grated Romano (Pecorino)
¼ cup	freshly grated Parmesan cheese (plus extra for serving)
3 tablespoons	milk
1 each	extra-large eggs, beaten
	Kosher salt and freshly ground black pepper to taste

For the soup:

2 tablespoons	olive oil
1 cup	yellow onion, minced
1 cup	carrot, diced and cut into ¼-inch slices
¾ cup	celery, diced and cut into ¼-pieces
10 cups	chicken stock (homemade or low-salt canned)
½ cup	White Wine, dry
1 cup	pasta (such as tubetini or stars)
¼ cup	fresh Dill, minced
12 oz	baby spinach, washed and trimmed

Procedure

- 1 Preheat the oven to 350 degrees F.

- 2 For the meatballs, place the ground chicken, sausage, bread crumbs, garlic, parsley, Pecorino, Parmesan, milk, egg, 1 teaspoon salt, and ½ teaspoon pepper in a bowl and combine gently with a fork. With a teaspoon, drop 1 to 1 ¼-inch meatballs onto a sheet pan lined with parchment paper. (You should have about 40 meatballs. They don't have to be perfectly round.) Bake for 30 minutes, until cooked through and lightly browned. Set aside.
- 3 In the meantime, for the soup, heat the olive oil over medium-low heat in a large heavy-bottomed soup pot. Add the onion, carrots, and celery and saute until softened, 5 to 6 minutes, stirring occasionally. Add the chicken stock and wine and bring to a boil. Add the pasta to the simmering broth and cook for 6 to 8 minutes, until the pasta is tender. Add the fresh dill and then the meatballs to the soup and simmer for 1 minute. Taste for salt and pepper. Stir in the fresh spinach and cook for 1 minute, until the spinach is just wilted. Ladle into soup bowls and sprinkle each serving with extra grated Parmesan.

Servings: 12

Degree of Difficulty: Easy

Reviews

★★★★★ Delicious and I make the meatballs ahead of time and freeze them unbaked. - Sue 10/16/2010

Mango Chicken Lettuce Wraps

Ingredients

½ Tbs sesame oil	½ Tblsp minced fresh lemon grass
1 pd boneless skinless chicken breasts, chopped into small pieces.	1 lg ripe mango, peeled, pitted & chopped; divided
3 Tblsp soy sauce	lettuce leaves
2 ½ Tblsp rice vinegar	¼ cup chopped red bell pepper
2 Tblsp honey	2 Tblsp sliced green onion tops
1 Tblsp grated fresh ginger	2 Tblsp fresh cilantro, chopped

Procedure

- 1 Heat sesame oil in medium skillet over medium heat.
- 2 Add chicken & cook, stirring frequently until lightly browned.
- 3 Stir in soy sauce, vinegar, honey, ginger & lemon grass, half of the chopped mango.
- 4 Cool 5 minutes or until sauce is very thick; let cool.
- 5 Spoon chicken into lettuce leaves & top with remaining mango, bell pepper, green onion & cilantro.

Recipe Tips

I use wraps; the chicken is warm with the veggies added to the wrap..
Have made without the lemon grass – use a little lemon jce to brighten.

Reviews

★★★★★ My mom has made this several times and it always turns out good. - Sue 5/20/2011

Source

Author: Elaine Waudby

Mango Gazpacho - Prevention Magazine

Ingredients

2 cups mangos (about 3- 7 oz mangos in total), chopped	½ cup pineapple, diced 1/2"
½ cup mango, diced 1/2"	½ cup melon, any variety, diced 1/2"
1 cup orange juice	½ cup cucumber, diced 1/2"

½ cup papaya, diced 1/2"	½ lime, juiced
6 mint leaves + additional for garnish, chopped	hot sauce, to taste

Procedure

- 1 In a blender, combine mango chunks and orange juice and puree. Pour through sieve into large bowl. Discard pulp.
- 2 Combine mango, pineapple, melon, cucumber and papaya dice (reserving a little for garnish), and mint in a bowl with the mango puree.
- 3 Season to taste with the lime juice and hot sauce. Chill for at least 30 minutes. Serve cold in chilled bowls and garnish with mint leaves and reserved fruit dice.
- 4 Per serving: 82 cal, 1 g pro, 21g carb, .3 g fat, 0.1g sat fat, 0 mg chol, 2 g fiber, 8 mg sodium

Servings: 6

Yield: 36 ounces

Roast Beef & Horseradish Spirals - Diane S/V Unicorn

Ingredients

1 package cream cheese, softened	¼ tsp	garlic powder
2 scallions, chopped	¼ tsp	salt
¼ cup parsley, fresh, chopped	8 oz	deli roast beef
2 Tbs horseradish	2	10 inch flour tortillas

Procedure

- 1 Combine first 6 ingredients and spread over tortillas leaving 1/2" border around the edge.
- 2 Top with roast beef, roll up and wrap tightly in plastic wrap.
- 3 Refrigerate until firm about 30 minutes or up to one day ahead.
- 4 Cut diagonally into 1/2" thick slices.

Servings: 1

Smoked Turkey Reubens

Ingredients

2 cups thinly sliced green cabbage (about 4 oz.)	2 Tbs ketchup
¾ cup julienned kosher dill pickle (from 1 large)	8 slices whole wheat bread
2 tsp cider vinegar	12 thin slices smoked turkey
Kosher salt	8 thin slices Swiss cheese
½ cup mayonnaise	2 Tbs unsalted butter, softened
3 oil-packed sun-dried tomatoes	

Procedure

- 1 In a medium bowl, toss the cabbage and pickles with the vinegar and ½ tsp. salt. Transfer to a colander, set it in the sink, and let sit for 10 minutes. Meanwhile, pulse the mayonnaise, sun-dried tomatoes, and ketchup in a food processor until the tomatoes are finely chopped.
- 2 Squeeze the cabbage mixture to remove any excess liquid and return to the bowl. Toss the cabbage with 2 Tbs. of the mayonnaise.
- 3 Spread the remaining mayonnaise on one side of each slice of the bread. Assemble the sandwiches, layering the turkey, cabbage, and cheese over 4 slices of the bread and topping with the other 4 slices. Spread the outsides of the sandwiches with the butter.
- 4 Heat a large grill pan, skillet, or stovetop griddle over medium-low heat. Working in batches if necessary, put the

sandwiches in the pan, top with a grill press or heavy skillet to weigh them down, and cook until browned, 2 to 4 minutes. Flip and cook the other side until browned and the cheese is melted, 2 to 4 minutes more. Cut the sandwiches in half and serve.

Servings: 4

Recipe Tips

Serving Suggestions

Make it a soup and sandwich night. Serve with Butternut Squash Soup with Apple & Bacon.

Reviews

- ★★★★★ whoadammitranch, 10/23/2009 This sandwich has, at least temporarily, pushed out pizza for our traditional Friday night dinner. It is delicious and I will never eat a "standard" Rueben again. It is so fresh. I cut up the sundried tomato by hand and just mix it in a small bowl with the mayo/ketchup mixture. I don't have panini press but the sandwiches cook great with a piece of foil over them and a heavy skillet on top. Yum - 2/1/2011
- ★★★★★ ab7344875, 1/24/2011 Delicious, though messy. The only whole-wheat bread I had on hand was sourdough--making the finished sandwiches a little too sour, but they were delicious anyway. Maybe because I was cutting the recipe in half, the food processor wouldn't chop the tomatoes easily. I had to scrape them down between each pulse. Next time, I'll chop the tomatoes by hand. Lacking a grill pan, I used a cast-iron skillet and topped the sandwiches with another iron skillet to weigh them down. The top skillet got butter on its bottom, which I transferred to an adjacent burner when I set the top skillet aside to check the undersides of the sandwiches. They were slow to brown. Next time, I'll heat the skillet to medium heat. My husband usually won't eat turkey, but he loved this sandwich. - 2/1/2011

Source

Author: Tony Rosenfeld

Source: Fine Cooking 97

Spicy Black Beans with Chorizo and Chipotle Cream

Comments

The beans need to soak overnight, so be sure to start this recipe one day ahead.

Ingredients

- | | |
|---|--|
| * 1 ½ cups dried black beans (about 10 ounces) | * 2 garlic cloves, minced |
| * 2 peeled onions; 1 halved, 1 chopped (about 2 cups) | * 2 teaspoons minced seeded jalapeño chile |
| * 1 bay leaf | * ½ teaspoon ground cumin |
| * 1 teaspoon dried oregano (preferably Mexican) | Chipotle cream: |
| * 2 tablespoons olive oil | * ½ cup sour cream |
| * 2 links fresh chorizo sausage (6 to 7 ounces casings removed) | * 1 ¼ teaspoons chipotle-flavored hot pepper sauce |
| * 2 tablespoons finely chopped fresh cilantro plus additional for garnish | * 1 teaspoon fresh lime juice |

Procedure

- 1 For beans:
- 2 Place beans in large saucepan. Add enough water to cover by 2 inches. Let beans soak overnight.
- 3 Drain beans. Return to saucepan. Add onion halves, bay leaf, and oregano. Add enough cold water to cover by 2 inches. Bring to boil, reduce heat to low, and simmer uncovered until beans are very tender, stirring occasionally, 1 ½ to 2 hours (depending on age of beans). Drain beans, reserving cooking liquid. Discard onion halves and bay leaf.
- 4 Heat oil in heavy large deep nonstick skillet over medium heat. Add chorizo and cook until brown, breaking up with back of spoon, 4 to 5 minutes. Using slotted spoon, transfer chorizo to small bowl. Add chopped onion to drippings in skillet.

cumin; stir 1 minute. Add beans, ¾ cup reserved cooking liquid, and chorizo to onion mixture. Stir to distribute evenly. Simmer over medium-low heat until heated through and flavors are blended, 3 to 4 minutes. Season to taste with salt and pepper. DO AHEAD: Can be made 1 day ahead. Chill uncovered until cool, then cover and keep chilled. Rewarm over medium heat before serving.

- 5 For chipotle cream:
- 6 Whisk all ingredients in small bowl to blend. Season to taste with salt. DO AHEAD: Can be made 1 day ahead. Cover and chill. Rewhisk before serving.
- 7 Transfer beans to large bowl. Garnish with chipotle cream and chopped cilantro.

Servings: 6

Reviews

★★★★★ Very good on line reviews - 2/24/2011

Source

Author: Diane Rossen Worthington
Source: Bon Appétit | June 2009

Tomato Bisque & Cheese Toasts

Ingredients

	For the bisque:	¼	tsp finely ground black pepper; more to taste
2	Tbs olive oil	⅓	cup heavy cream
1	small onion, diced	2	Tbs chopped fresh flat-leaf parsley (optional)
1	clove garlic, minced		For the toasts:
3	hearty sprigs fresh thyme	4	slices country bread, about ½ inch thick
1	can (28 oz.) crushed tomatoes in purée	1	Tbs Dijon mustard
1-½	cups low-salt chicken broth	4 to 6	slices Gruyère
3	Tbs honey	1	Tbs grated Parmesan
1-½	tsp coarse salt; more to taste		

Procedure

- 1 In a medium pot, heat the oil. Add the onion and cook over medium heat, stirring frequently, until tender and lightly browned on the edges, about 7 min. Add the garlic and thyme; stir until fragrant, about 1 min. Add the tomatoes, broth, honey, salt, and pepper. Bring to a boil over high heat. Reduce the heat and simmer, stirring frequently, until reduced by a quarter and thickened, about 15 min. Using a stand or immersion blender, purée about half the soup; it will be still be chunky and thick. Return it to the pot and stir in the cream. Heat gently and adjust the seasonings. Ladle into bowls, sprinkle with the parsley if using, and serve immediately.
- 2 Arrange an oven rack to the highest rung and heat the broiler on high. Line a baking sheet with foil. Put the bread on the foil and toast each side until golden brown. Spread the mustard evenly on one side of each toast, cover with the Gruyère, and sprinkle with the Parmesan. Slide the toasts back under the broiler and cook until bubbling and lightly browned on top, about 2 min. Cut each toast in half and serve immediately with the soup.

Servings: 2

Reviews

★★★★★ FoodieNerd, 1/21/2008 I had been searching for so long for the perfect tomato bisque- my search is over, this is it! The only thing I would do differently next time is add a little less honey. It was just a little too sweet the first time I made it. - 9/11/2010

★★★★★ getlost, 3/4/2008 This is excellent! I've made this soup several times. - 9/11/2010

★★★★★ knittingem, 3/9/2008 This soup is quick to make and tastes great! - 9/11/2010

Source

Author: Abigail Johnson Dodge
 Source: From Fine Cooking 49, pp. 82b
 February 1, 2002

Turkey Tortilla Soup**Comments**

Soup isn't an unusual destination for leftover roast turkey, but this soup is anything but ordinary. Based on a recipe for Chicken & Tortilla Soup by Fine Cooking's former editor in chief and publisher, Martha Holmberg, this Mexican-style soup is bursting with all sorts of interesting flavors and textures. It's light yet satisfying, and it tastes completely different from the traditional Thanksgiving flavors, so it's a perfect encore to the big feast.

Ingredients

1	Tbs	vegetable oil, plus 1-½ to 2 cups for frying the tortillas	¾	cup	medium-diced fresh tomato
½	cup	finely diced yellow onion	½	cup	cooked fresh corn kernels (or substitute thawed frozen corn)
1-½	Tbs	chili powder	½	cup	canned black beans, rinsed and drained
1	Tbs	tomato paste			Garnishes:
1	quart	homemade turkey or chicken broth, or low-salt canned chicken broth	½ to 1		ripe avocado, mediumdiced
6		cilantro sprigs	¼	cup	crumbled queso fresco or feta cheese
		Kosher salt	3	Tbs	chopped fresh cilantro
3		6-inch corn tortillas, cut into ¼-inch-wide strips	2	Tbs	sour cream, or to taste (optional)
1	cup	shredded or medium-diced leftover roast turkey	½		lime, cut into wedges

Procedure

- 1 Heat the 1 Tbs. oil in a medium (3-quart) saucepan over medium heat. Add the onion and cook, stirring occasionally with a wooden spoon, until softened and just beginning to brown, 3 to 5 minutes. Add the chili powder and tomato paste and cook, stirring, for 15 to 30 seconds; don't let the chili powder scorch. Pour in the broth and scrape the bottom of the pan with the spoon to loosen any cooked-on bits. Add the cilantro sprigs and bring to a boil over medium-high heat. Reduce the heat to medium low and simmer, uncovered, until the broth has reduced by about a third and is very flavorful, 20 to 30 minutes. Discard the cilantro sprigs and season to taste with salt.
- 2 While the broth reduces, fry the tortilla strips:
- 3 Line a plate or tray with two layers of paper towels. Pour 1 inch of vegetable oil into a small, high-sided saucepan (a 6-inch-diameter pan needs about 1-½ cups of oil). If you have a candy thermometer, attach it to the pot. Heat the oil over medium heat until it reaches 350°F, or until a tortilla strip sizzles immediately when dipped into the oil. Add 8 to 10 tortilla strips and scrunch them with tongs for a few seconds to give them a wavy shape. Fry until the bubbling subsides and the strips are crisp and very lightly browned, about 1 minute. Transfer to the paper towels to drain, and sprinkle with a little salt while they're still hot. Repeat with the remaining strips.
- 4 Divide the turkey, tomato, corn, beans, and tortilla strips between two large soup bowls. If necessary, reheat the broth until it's piping hot. Pour the broth over the ingredients in the bowls. Garnish with the avocado, cheese, cilantro, dollops of sour cream (if using), and big squeezes of lime juice. Serve immediately.

Servings: 2

Reviews

★★★★★ This got great reviews on line - 2/24/2011

Source

Source: Fine Cooking

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