

## **Tosi's Minestrone Soup**

**Ease of Cooking:** Beginner

**Notes:**

Tosi's, in Stevensville, Michigan, is a beautiful Italian restaurant with a wonderful reputation for fine dining. One of their specialties is their Minestrone Soup.

**Ingredients:**

1 lb. Navy beans  
1/2 lb. salt pork  
1 medium onion (chopped)  
2 cloves garlic (minced)  
3 medium potatoes (diced)  
3 medium celery stalks (diced)  
3 carrots (diced)  
1/2 head cabbage (shredded)  
1 Tbsp. chopped parsley  
1 tsp. salt  
1 tsp. pepper  
6 Tbsp. olive oil  
2 - 6oz cans tomato paste  
1 Tbsp. oregano (to taste)  
1/2 cup rice (uncooked)  
Optional: 1/2 cup frozen peas

**Preparation:**

Heat 12 cups water to boil, turn off heat, add beans and soak for 1 hour. Add salt pork and simmer 1 hour. Saute onion, garlic, in oil until golden and set aside. Prepare vegetables, then add to beans with garlic, onions, salt, pepper, seasonings, tomato paste, and rice. At this time, you can also add 4 additional cups of water and continue to cook until thick. Puree in processor at least 1/2 soup mixture, and then mix with un-pureed portion. Serve with Parmesan or Asiago cheese sprinkled on top. Note: This is better when prepared at least 1 day before serving, and then re-heated to serve. Add either Asaigo or Parmesean cheese to the top. Thanks to Jess, a fellow viewer for this wonderful recipe.

## **HOT PARMESAN ROUNDS**

1 CUP HELLMAN'S MAYONNAISE  
½ - ¾ CUP GRATED PARMESAN CHEESE  
DASH OF TABASCO, GARLIC SALT & WORCESTERSHIRE SAUCE  
1/3 CUP GREEN ONIONS, SLICED & CHOPPED

WHITE BREAD, CRUSTS TRIMMED AND CUT INTO SQUARES OR ROUNDS

Toast one side of bread squares or rounds. Mix rest of ingredients and spread on untoasted side of bread. Put under the broiler until hot, bubbly and brown. Serve hot.

## **CURRIED CHEESE ROUNDS**

½ TEASPOON CURRY POWDER (*MORE OR LESS, ACCORDING TO YOUR TASTE*)  
1 CUP SHARP CHEDDAR, GRATED  
¼ CUP MINCED GREEN ONIONS  
ENOUGH HELLMAN'S TO MAKE IT SPREADABLE  
RYE BREAD, PARTY SIZED – THIN SLICED

Toast one side of party rye bread. Spread mixture on untoasted side and put under broiler until hot, bubbly and brown. Serve hot.

## **TOASTED MUSHROOM SANDWICHES**

1 LARGE ONION, CHOPPED FINE

1 TEASPOON BUTTER

$\frac{3}{4}$  LB MUSHROOMS, CHOPPED FINE (*I DO THIS AND THE ONION IN A CUISINART*)

$\frac{1}{4}$  TEASPOON SALT

$\frac{1}{4}$  TEASPOON BLACK PEPPER

$\frac{3}{4}$  LB CREAM CHEESE

$\frac{1}{2}$  TEASPOON WORCESTERSHIRE SAUCE

$\frac{1}{4}$  TEASPOON GARLIC POWDER

$\frac{1}{2}$  TEASPOON ACCENT

$\frac{1}{4}$  -  $\frac{1}{2}$  LB BUTTER, MELTED

LOAF OF THIN SLICED WHITE BREAD (PEPPERIDGE FARM MAKES IT)

Sauté onion in butter until light brown. Add mushrooms and sauté two minutes. Remove from heat. Season with salt & pepper. Add cream cheese and mix until smooth. Stir in seasonings and let stand awhile. Taste and adjust if necessary. Cut crust from bread. Spread mixture thickly on bread slices and make the sandwiches. Spread melted butter on both sides of the bread. Slice into four or six pieces per sandwich. Bake at 350 until brown – about 15 minutes total. They may need flipped over to even out the browning.

### **A COUPLE OF POINTERS:**

- I usually make the mushroom mixture a day ahead or a couple of hours ahead and stick it in the fridge to let it thicken up a bit.
- Brush butter on one side of the bread, put it on a parchment paper lined cookie sheet, put the mushrooms on that and then cover it with the other slice of bread and then butter that slice. This recipe makes 8-12 sandwiches so you'll need 2 cookie sheets.
- I like to stick them in the freezer for an hour or so before cutting them into pieces. Other wise, it is quite messy.

## **“HARRIET’S WINGS”**

6 Pounds Chicken Wings, tips removed and split

Marinate wings overnight in:

½ cup soy sauce  
4 TB vegetable oil  
¾ cup honey  
5 TB ketchup  
2 ½ TB cornstarch  
1 t garlic powder  
1 t ground ginger  
2 ½ TB lemon juice

Bake for 1 hour at 375 degrees. Turn half way through. Can broil if you want to if they need browned up.

## **AMY’S STUFFED MUSHROOMS**

7 (or more) slices of bacon, cooked and crumbled  
½ cup mayonnaise  
1 onion, chopped  
seasoning salt to taste  
1 cup sharp cheddar, grated

Mix all together and stuff into:

2 pints mushrooms

Cover with foil and bake at 350 degrees for 30-45 minutes.

## **Emeril's Barbecued Shrimp and Homemade Mini Biscuits**

*(Makes 4 main course servings or 6 first course servings)*

**2 pounds medium-large shrimp in their shells, about 42 shrimp**  
**2 TB Emeril's Creole seasoning, in all**  
**16 turns fresh black pepper, in all**  
**2 TB olive oil, in all**  
**¼ cup chopped onions**  
**2 TB minced garlic**  
**3 bay leaves**  
**3 lemons, peeled and sectioned**  
**2 cups water**  
**½ cup Worcestershire sauce**  
**¼ cup dry white wine**  
**2 cups heavy cream**  
**2 TB unsalted butter**

- 
- 1. Peel the shrimp, leaving only their tails attached. Reserve the shells; sprinkle the shrimp with 1 TB Creole seasoning and 8 turns of the black pepper. Use your hands to coat the shrimp with the seasonings. Refrigerate the shrimp while you make the sauce base and biscuits.**
  - 2. Heat 1 TB of the oil in a large pot over high heat. When the oil is hot, add the onions and garlic and sauté for 1 minute. Add the reserved shrimp shells, the remaining 1 TB Creole seasoning, the bay leaves, lemons, water, Worcestershire sauce, wine, salt and the remaining 8 turns of black pepper. Stir well and bring to a boil. Reduce the heat and simmer for 30 minutes. Remove from the heat, allow to cool for about 15 minutes, and strain into a small saucepan. There should be about 1 ½ cups. Place over high heat, bring to a boil, and cook until thick, syrupy, and dark brown, for about 15 minutes. Makes about 4-5 TB of the barbecue sauce base.**
  - 3. Prepare the biscuits and keep warm.**
  - 4. Heat the remaining 1 TB of oil in a large skillet over high heat. When the oil is hot, add the seasoned shrimp and sauté them, occasionally shaking the skillet, for 2 minutes.**
  - 5. Add the cream and all of the barbecue base. Stir and simmer for 3 to 5 minutes. Remove the shrimp to a warm platter with tongs and whisk the butter into the sauce. Remove from the heat. Makes about 2 cups.**
  - 6. To serve 4, allow ½ cup sauce, about 10 shrimp, and 3 biscuits each; for 6 servings, 1/3 cup sauce, about 7 shrimp and 2 biscuits.**

## **Buttermilk Biscuits**

*(Makes 12 mini biscuits)*

**1 cup all-purpose flour, sifted**  
**1 teaspoon baking powder**  
**1/8 teaspoon baking soda**  
**1/4 teaspoon salt**  
**2 TB unsalted butter**  
**1/4 cup plus 1 teaspoon buttermilk**

- 
- 1. Preheat oven to 375 degrees. Line a baking sheet with parchment or wax paper.**
  - 2. In a bowl combine the dry ingredients and blend thoroughly. Cream in the butter with your fingers or a fork, until the mixture resembles coarse crumbs. Add the buttermilk a little at a time and, using your hands or a fork, work it in just until it's thoroughly incorporated and you have a smooth ball of dough.**
  - 3. On a lightly floured surface, roll out the dough with a rolling pin to a circle about 7" in diameter, 1/2 inch thick. Using a small round cookie cutter or the rim of a shot glass, press out 12 1" rounds. If you like, you can re-roll the leftover dough to make more, but the texture of these will be denser than the others.**
  - 4. Place the dough rounds on the baking sheet and bake until golden on top and brown on the bottom, for about 15 minutes. Serve warm.**

## **Baked Beans**

**1 pound dried navy beans**

**Rinse and soak in pan of cold water overnight. Drain in the morning and refill with fresh water. Bring beans to a boil and skim off foam one or two times while cooking. Turn down to medium heat and cook for at least 30-40 minutes until skins of beans come off easily. Drain beans and put in oven-ready dish.**

**Add the following to the beans:**

**$\frac{3}{4}$  - 1 cup chopped onion**

**$\frac{1}{2}$  -  $\frac{3}{4}$  lb. salt pork, diced *(Buy a 1 lb. piece and trim. Over is better than under.)***

**$\frac{3}{4}$  cup packed brown sugar**

**1 cup ketchup**

**1 teaspoon dry mustard**

**1 cup hot water**

**1 TB worcestershire sauce**

**Add all of the above to beans. Add more water to cover beans. Bake covered in slow oven (250 degrees) for six to eight hours. If they become dry, add more water. Cook last hour uncovered.**

## LEMON KNOT COOKIES (like the ones at Starbucks)

5  $\frac{1}{2}$  cups unsifted flour

$\frac{3}{4}$  cup butter

1  $\frac{1}{2}$  cups sugar

1 TB baking powder

4 eggs

$\frac{1}{2}$  cup milk

2 † lemon extract

1 † vanilla

- 
1. Place flour in large bowl. With pastry blender cut in butter until mixture resembles coarse crumbs. Stir in sugar and baking powder until combined. In small bowl, lightly beat eggs with milk and extracts. Add to flour mixture, stirring until moist. Turn out on well-floured surface and knead for about 2 minutes. Refrigerate dough, covered for about one hour.
  2. Preheat oven to 325 degrees. Cut small pieces of dough and shape roll into logs and braid or knot. Place on ungreased cookie sheets. Repeat until all dough is used. Bake for 20 minutes or until light brown. Remove and cool on rack. Do not overbake or cookies will be hard.
  3. When cool, frost with icing made from mixture of lemon juice and powdered sugar. (I think I added a few teaspoons of hot water to thin out the frosting and lower the lemon intensity.)

Note: Substitute anise and lemon or anise and vanilla, if desired.



## **HOT GOAT CHEESE & HERBED TOMATO SAUCE DIP**

### **CHEESE SPREAD:**

6 ounces mild French goat cheese, such as Montrachet  
6 ounces domestic goat cheese or more of the French  
2 TB fresh rosemary leaves, minced  
1 TB fresh thyme leaves, minced  
pinch of white pepper

### **TOMATO SAUCE**

2 TB olive oil  
½ onion, diced  
½ cup diced fresh fennel (or ½ cup celery & ½ teaspoon fennel seeds)  
1 small carrot, diced  
6 small cloves fresh garlic, chopped  
1 can (15 ounces) Italian style plum tomatoes, drained & diced  
1 TB tomato paste  
2 t dried basil  
1 t sugar  
Salt & pepper to taste  
6 TB coarse homemade bread crumbs

Black olives, preferably Nicoise for garnish

Garlic bread slices for serving

For cheese spread, put goat cheeses, rosemary, thyme and white pepper into a large bowl. Mix with a wooden spoon until smooth. Scrape onto wax paper and roll up into a log shape. Refrigerate at least 3 hours or overnight.

For tomato sauce, heat oil in large saucepan. Add onion, fennel carrot and garlic. Cook over medium heat until soft, about 15 minutes. Stir in the tomatoes, tomato paste, basil, sugar, salt and pepper. Simmer, uncovered for 35 minutes. Put into a food processor. Process until almost smooth.

Heat oven to 500 degrees. Put about ½ cup tomato sauce into the bottom of six 5 ½ inch gratin or other shallow ovenproof dish. Top each with one-sixth of the goat cheese log. Sprinkle each with 1 TB of breadcrumbs. (I used one large dish instead.)

Bake until warm, but do not melt cheese, 5-10 minutes. Garnish with olives. Serve with garlic bread for dipping.

This is supposed to serve six people!

## **BANANAS FOSTER**

**6 TB butter**

**½ cup brown sugar, packed**

**½ t cinnamon**

**4 bananas, either sliced or halved crosswise, then lengthwise**

**3 TB banana liqueur**

**3 TB light rum**

**1 quart vanilla ice cream**

---

**Melt butter in skillet or chafing dish. Stir in sugar and cinnamon; cook over medium heat until bubbly. Add bananas; cook 3-4 minutes, basting bananas constantly with syrup. In a small saucepan, combine liqueur and rum, heat until just warm. Carefully ignite; pour over bananas. Baste banana with sauce. Serve immediately over ice cream.**

**Serves eight.**

## **SAVORY MUSHROOM CUPS**

4 TB Butter  
3 Shallots, Minced  
1/2 Pound Mushrooms, Finely Chopped  
2 TB Flour  
1/2 Cup Heavy Cream  
3 TB Chopped Chives  
2 TB Chopped Parsley  
1/2 t Salt  
1/2 t Lemon Juice  
1/8 t Cayenne Pepper  
Toast Cups (Recipe follows)  
2 TB Grated Parmesan or Chopped Parsley (I use the cheese)

---

1. In a large frying pan, melt butter over medium heat. Add shallots and cook until softened but not browned, about 2 minutes. Add mushrooms and cook, stirring occasionally, until nearly all the liquid has cooked away, 10-15 minutes.
2. Sprinkle flour over mushroom mixture, and cook, stirring, 2 minutes. Increase heat to high and stir in cream, mixing well. Cook until mixture comes to a boil, about 3 minutes. Remove from heat and stir in chives, parsley, salt, lemon juice and cayenne pepper. If made in advance, store well covered in refrigerator up to 3 days.
3. Preheat oven to 350 degrees. Mound about 1 tablespoon of mushroom mixture in each toast cup and top with 1/4 teaspoon grated parmesan cheese or parsley. Bake until tops are golden and mushroom mixture is bubbling hot, about 10 minutes.

## **TOAST CUPS**

2 T Butter, Softened  
1 (1 pound) Loaf of Thin Sliced Firm Textured White Bread (Pepperidge Farm)

---

1. Preheat oven to 400 degrees. Butter inside of gem size (1 1/2 inch) muffin tins (24 cups).
2. Using a plain or fluted 2 1/2-to-3 inch biscuit cutter, cut a round from each slice of bread and gently press into muffin cups to line bottom and sides. Bake until edges

are golden brown, about 10 minutes. Let cool on a rack. Store airtight up to 3 days or freeze.

## **MEXICAN ARTICHOKE DIP**

1 can artichoke hearts, chopped up  
2 cans chopped green chiles  
1  $\frac{1}{2}$  cups mayo  
8 oz. pepper jack cheese, grated  
 $\frac{1}{2}$  cup Parmesan cheese

---

Mix all ingredients in an 8" baking dish. Bake at 325 degrees for 20-30 minutes. Serve with tortilla chips.

## **CHOCOLATE FROSTING**

**1/2 lb. unsalted butter, softened (2 sticks)**

**3/4 cup unsweetened cocoa**

**1/4 t salt**

**4 cups confectioners' sugar**

**1/3 c half and half**

**1 t vanilla**

---

**Beat butter, cocoa and salt with electric mixture fitted with a paddle. Cream on low until thoroughly combined, about three minutes. Add sugar, half and half and vanilla. Combine on low for 10 seconds, then increase to medium and beat for 10 seconds. Readjust the speed to high and beat until icing is light and fluffy, about 3 minutes. Scrape down sides of bowl and beat one additional minute.**

**Enough to frost a four-layer cake.**

## **BRUNCH EGG CASSEROLE**

**6 eggs, well beaten**

**4 c milk**

**1 t salt**

**½ t dry mustard**

**¼ t pepper**

**½ t onion powder**

**2 cups croutons**

**½ c shredded sharp cheddar**

**6 slices bacon, cooked and crumbled**

---

**Spread croutons in bottom of a buttered 13x9 baking dish. Sprinkle with cheese. Combine eggs, milk and spices; pour over croutons. Sprinkle with bacon crumbs.**

**Bake in 325 oven for 1 hour or until firm. Test with knife.**

## **Grilled Skirt Steak with Wild West Steak Sauce**

From The Fog City Diner Cookbook

**2 ½ pounds skirt steak**

### **Marinade:**

**1 ½" piece ginger, peeled and grated**

**4-6 cloves of garlic, chopped**

**1 t white pepper**

**2 T pure maple syrup**

**2T soy sauce**

**2 T olive oil**

**2 T rice vinegar**

**1 T sesame oil**

### **Wild West Steak Sauce**

**Combine all ingredients in a saucepan and simmer 30 minutes. Puree and chill.**

**1 T tamarind paste**

**2 T brown sugar**

**½ c ketchup**

**1/3 cup tamari soy sauce**

**1 papaya (or mango), peeled and seeded**

**1 t chile paste**

**2 t chili powder**

**¼ c rice vinegar**

**¾ c water**

**1 t ginger, minced**

**1 clove garlic, minced**

**½ t fresh black pepper**

---

**Stir all marinade ingredients together in a low, flat container. Add the meat (cut into 6 or 12 pieces), making sure each piece is coated with the marinade on all sides. Marinate for 2-4 hours. Serve with ramekin of steak sauce. Good with fries, mashers or baked potatoes.**



## **Sedona White Corn Tortilla Soup**

(From The California Pizza Kitchen Cookbook)

### **Soup Ingredients:**

3 TB olive oil  
1  $\frac{1}{2}$  7" corn tortillas, cut into 1" squares  
1  $\frac{1}{2}$  TB fresh garlic, minced  
2 TB white onion, minced  
1  $\frac{1}{2}$  t jalapeno pepper, minced  
1 lb white corn kernels (I use 2 boxes of Green Giant No Sauce White Shoepeg Corn)  
1  $\frac{1}{2}$  pounds ripe red tomatoes, chopped  
1/3-cup tomato paste  
2  $\frac{1}{2}$  t cumin  
1 TB kosher salt  
1/8 t white pepper  
 $\frac{1}{2}$  t chili powder  
1  $\frac{1}{2}$  cups water  
1 Quart chicken stock

### **Garnishes**

2 cups sharp cheddar, shredded  
 $\frac{1}{2}$  cup chopped fresh cilantro  
tortilla strips (see below) or tortilla chips

---

1. Over medium high heat, fry tortilla squares in olive oil until they begin to crisp and turn a golden yellow. Add garlic, onion and jalapeno; cook 1 to 2 minutes, until onion becomes translucent. Add half the corn along with all other ingredients (except garnishes), reserving other half of corn to be added at the end. Bring the soup to a low, even boil. Boil for five minutes.
2. Remove soup from heat. Use a hand held propeller blade processor or food processor to process in batches to the consistency of a coarse puree.
3. Return the soup to the burner and add the reserved corn. Bring the soup to a boil once again being extremely careful to avoid scorching or burning. Serve, garnished with tortilla chips/strips, cilantro and shredded sharp cheddar cheese.

### **For tortilla strips:**

Cut remaining corn tortillas into matchstick size pieces. Fry in oil over medium high heat, stirring occasionally, until golden brown and crispy, about five minutes. Season with kosher salt. Blot on paper towel before serving.

## **Pat Todd's Chili**

Serves 6 - plan on doubling

### **Ingredients:**

1 lb. ground beef  
3 TB olive oil  
1 onion, chopped  
2 cloves fresh garlic, minced  
1 -2 jalapeno peppers, minced (fresh or dried)  
1 -2 serrano peppers, minced (fresh or dried)  
1 TB chili powder  
1 † salt  
1 † oregano  
1 † cumin  
1 † cocoa  
1 † red pepper sauce  
1 28 oz. Can whole tomatoes, not drained  
1 15 oz. Can kidney beans

---

Combine all ingredients except kidney beans. Bring to a boil and then simmer at least an hour (or up to six). Add kidney beans the last half hour of cooking.

## Frontera's Gold Margarita

1 2/3 cups Cuervo Especial gold tequila  
1/4 cup Grand Marnier  
1/2 cup plus 1 TB lime juice, about 2 large limes  
1 t lime zest  
5 TB sugar  
lime wedges  
coarse salt

---

Mix the tequila orange liqueur, lime juice, lime zest, sugar and 1 cup water in a glass or plastic pitcher until the sugar dissolves. Cover and refrigerate at least 2 hours (but no more than 24 hours). Strain into another pitcher.

Rub the rims of martini glasses with a lime wedge, then dip the rims in a dish of coarse salt.

Serve straight up or on the rocks.

## Corner Bakery Oatmeal Cookies

Makes 24

2 cups old-fashioned oats  
1  $\frac{3}{4}$  cups flour  
1 TB ground cinnamon  
2 t baking soda  
 $\frac{1}{2}$  t salt  
1  $\frac{1}{2}$  sticks unsalted butter, softened  
1 cup packed golden brown sugar  
 $\frac{3}{4}$  cup sugar  
1 large egg  
 $\frac{1}{2}$  t vanilla extract  
 $\frac{3}{4}$  c dried currants (I use mini chocolate chips instead!)

---

Preheat oven to 350 degrees. Mix oats, flour, cinnamon, baking soda and salt in medium bowl. Using electric mixer, beat butter and both sugars in large bowl until smooth and creamy. Beat in egg and vanilla. Gradually mix in dry ingredients. Stir in currants or chips.

Drop dough by 2 tablespoonfuls onto ungreased baking sheets, spacing 2" apart. Flatten into 2" rounds. Bake until golden and beginning to crack on top, about 14 minutes.

Transfer baking sheets to racks; let cool 2 minutes. Transfer cookies to racks; cool completely. Can be made 3 days ahead. Store in airtight container at room temperature.

### Fiesta Ranch Dip

1 pkg dry Fiesta Ranch Dip (1.1 oz)

16 oz sour cream

1 can green chiles

1 can chopped black olives (4  $\frac{1}{4}$  oz)

$\frac{1}{2}$  c or more shredded cheddar

---

Mix all ingredients. Serve with tortilla chips, crackers or veggies.

## Maria's Chocolate Cake

1 pkg devil's food cake mix  
1 small box instant chocolate pudding  
1  $\frac{3}{4}$  cups milk  
2 eggs  
1 cup chocolate chips

---

Mix all ingredients, then add chips. Bake in greased bundt pan for 50-55 minutes in a 350 degree oven. Cool for 15 minutes before inverting.

Subj: **Grilled Lemon Chicken**  
Date: 3/27/2003 5:18:51 PM Eastern Standard Time  
From: "[Elizabeth Shehigian](mailto:Elizabeth.Shehigian@hotmail.com)" <[eshehigian@hotmail.com](mailto:eshehigian@hotmail.com)>  
To: [veen001@aol.com](mailto:veen001@aol.com), [sperrykk@aol.com](mailto:sperrykk@aol.com)  
*Sent from the Internet ([Details](#))*

Grilled Lemon Chicken (Cook's Illustrated, May/June 1998)

The 1 1/2 hr brining time is highly recommended, but not essential; skip it if you're in a hurry. It's fine to use chicken parts, such as eight leg/thighs, separated or not, or eight breast/wings, separated at the joint connecting wing to breast. Grilling the whole chicken is also an option, if you remove the backbone (I know some people who've had that done) and butterfly before brining. If flare-ups threaten to char the skin of the chicken, move the pieces temporarily to the cooler side of the grill. If you have it, 1 T. minced fresh rosemary makes a nice addition to the lemon sauce.

3/4 c. kosher or 1/2 table salt

2 whole chickens (about 3 1/2 lb. each), cut into legs, thighs, breasts, and wings; backs reserved for another use

Ground black pepper

1/4 c. extra-virgin olive oil

4 large garlic cloves, minced and made into paste (drag flat side of knife over finely minced garlic lightly sprinkled with salt to make the paste)

1 c. juice from 5 lemons

1 T. minced fresh thyme leaves or 1 1/2 t. dried

1. Dissolve salt in 2 qts. water in large bowl or two 1-gallon zipper-lock bags. Add chicken parts (seal bags), and refrig. until fully seasoned, about 1 1/2 hrs. Remove chick. from brine, rinse very well, dry thoroughly with paper towels, and season with pepper to taste.
2. Half an hour before cooking, ignite about 5 qts. charcoal.... Coals should be medium hot and cover 2/3 of the base of the grill, leaving 1/3 with no coals.
3. Heat olive oil and garlic in small saucepan over low heat until garlic starts to sizzle but not color, 1 to 2 minutes. remove from heat; mix with lemon juice in large, shallow, nonreactive 13 x 9 baking dish; set aside. (Dry herbs may be added at this point; fresh herbs should be added just before coating the chicken.)
4. Place chicken skin side down on rack directly over hot coals; grill, pulling chicken over to cool side in case of flare-ups or if skin starts to char, and turning and moving pieces to ensure even cooking, until chicken is dark golden brown, 15 to 17 minutes for legs and wings and 18-20 minutes for thighs and breasts. When chicken pieces are well colored, place them in lemon sauce and roll to coat completely. Return pieces to cool side of grill; heat until lemon sauce flavors meat, about 5 minutes longer, turning each piece and brushing with sauce once or twice more. Return chicken to pan and roll in lemon sauce once more, serve warm or at room temp.

## **SOUTHWESTERN LIME CHICKEN WITH ANCHO CHILI SAUCE**

Set out black beans, rice, lettuce, salsa and hot flour tortillas to go with the chicken.

1/2 cup fresh lime juice  
6 tablespoons soy sauce  
1/4 cup vegetable oil  
2 tablespoons sugar  
2 tablespoons chopped fresh oregano  
1 tablespoon chopped fresh rosemary  
1 tablespoon minced garlic  
1 1/2 teaspoons chili powder  
1/2 teaspoon cayenne pepper  
8 skinless boneless chicken breast halves

8 slices Monterey Jack cheese

### [Ancho Chili Sauce](#)

Combine first 9 ingredients in medium bowl; whisk to blend. Place chicken in 13 x 9 x 2-inch glass baking dish. Pour marinade over. Cover and refrigerate overnight, turning occasionally.

Prepare barbecue (medium-high heat). Remove chicken breasts from marinade. Grill chicken until just cooked through, turning occasionally, about 10 minutes. Place 1 cheese slice atop each chicken breast half; cover barbecue and cook until cheese melts, about 2 minutes. Transfer chicken breasts to plates. Serve with Ancho Chili Sauce.

Makes 8.

Bon Appétit  
July 1998

R.S.V.P.  
Golden Annie's Mesquite Bar & Grill, Frisco CO



## ANCHO CHILI SAUCE

3 dried [ancho chilies](#), stemmed, seeded, torn into pieces

2 tablespoons fresh lime juice

1/2 cup mayonnaise

2 tablespoons (packed) brown sugar

1 tablespoon chopped fresh oregano

1 teaspoon chopped fresh rosemary

1/2 teaspoon ground cumin

Place chilies in medium metal bowl. Pour enough boiling water over chilies to cover. Let stand until chilies are soft, about 30 minutes. Drain, reserving 1/2 cup soaking liquid.

Puree chilies, 3 tablespoons soaking liquid and lime juice in blender until smooth. Transfer to small bowl. Whisk in mayonnaise, brown sugar, oregano, rosemary and cumin. Season to taste with salt and pepper. (Can be prepared 3 days ahead. Cover and refrigerate. Bring to room temperature before using, adding water by tablespoonfuls and stirring if very thick.)

Makes about 1 1/4 cups.

Bon Appétit  
July 1998

R.S.V.P.; Golden Annie's Mesquite Bar & Grill, Frisco CO

## **BLACK BEAN AND RICE SALAD**

2 14 1/2-ounce cans chicken broth  
1/2 cup water  
1 1-pound package long-grain rice  
2 bay leaves  
  
2 15-ounce cans black beans, drained, rinsed  
2 red bell peppers, diced  
1 green bell pepper, diced  
1 medium red onion, diced  
1 medium bunch fresh cilantro, chopped  
1/2 cup olive oil  
3 tablespoons orange juice  
2 tablespoons red wine vinegar  
2 teaspoons ground cumin  
1 teaspoon chili powder  
Lettuce leaves  
Fresh cilantro sprigs

Bring chicken broth and water to boil in heavy large saucepan. Add rice and bay leaves. Bring to boil. Reduce heat to low, cover and cook until liquid is absorbed, about 20 minutes.

Transfer rice to large bowl and fluff with fork. Mix in black beans, bell peppers, red onion, chopped cilantro, oil, orange juice, vinegar, cumin and chili powder. Season salad to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.) Line platter with lettuce leaves. Mound salad on platter. Garnish with fresh cilantro sprigs and serve.

Serves 12.

Bon Appétit  
August 1991

## To Die For Crockpot Roast

Ease of Cooking: Easy

Serving Size: varies

### Notes:

This has been ever popular on our message board for quite some time.

### Ingredients:

1 beef roast, any kind, size to fit your crockpot

1 pkg hidden valley ranch dressing mix

1 pkg brown gravy mix

1 pkg italian dressing mix

1/2 cup or more water

### Preparation:

Place roast in crockpot. Mix all 3 envelopes together and sprinkle on top of roast. Pour 1/2 cup warm water in bottom of crockpot, cook on low, 6 or 7 hours.

### Lemon-Feta Chicken

1/2 ounce olive oil

1 clove garlic, chopped

1 pinch Greek oregano

1/2 lemon, juiced

salt

white pepper

8 ounces boneless skinless chicken breasts, cut into 1/4 inch strips

1/4 cup fresh mushrooms, sliced

1/4 cup green onions, chopped

1/4 cup white wine

1 teaspoon butter

1/4 cup feta cheese

Saute chicken breast in olive oil.

Add garlic, oregano, lemon juice, onions,

mushrooms, white wine, salt and pepper. Finish with butter, and remove from heat.

Top with feta cheese (Do not melt).

### Beer Bread

3 cups bread flour

3 tbsps. sugar

1 tsp. salt

3 tsps. baking powder

2 eggs

1 can room temp beer

2 tbsps. melted butter to pour on top

Mix all ingredients together well with a mixer except for the butter. Pour batter into a loaf pan and then pour melted butter on top. Bake in a 350 oven for 50 - 60 minutes. Let cool and slice.

This recipe worked great. The texture was very similar to Tastefully Simple

## Spaghetti Pie

Inactive Prep Time: 10 minutes Yield: 10 to 12 servings

1 tablespoon unsalted butter, room temperature

Coarse salt

1 pound spaghetti

6 large eggs, lightly beaten

1 pound mozzarella cheese, shredded (about 4 cups)

12 ounces hot soppressata sausage, cut into 1/4-inch dice

1 cup finely grated (4 ounces) Pecorino Romano cheese

1/4 cup heavy cream

1 teaspoon dried parsley

1/2 teaspoon freshly ground pepper

Preheat oven to 375 degrees F with rack in center. Butter a 10 by 3-inch cake pan.

Line the bottom with parchment paper; set aside.

Bring a large pot of water to a boil; add salt. Cook spaghetti, according to package instructions, until al dente. Meanwhile, in a large bowl, combine eggs, mozzarella, soppressata, Pecorino Romano, heavy cream, dried parsley, salt, and pepper. Stir to combine. Drain spaghetti, and add to the egg-and-cheese mixture; stir to combine.

Pour mixture into prepared pan, and cover with aluminum foil. Bake about 40 minutes. Remove foil, and bake until lightly browned and crisp on top, 20 minutes more. Transfer to a rack to cool, about 10 minutes. Run a knife around the edge, and unmold, removing parchment. Invert, cut into wedges, and serve hot.

### Basic Sugar Cookie:

Cream together:

2/3 Cup Shortning

3/4 Cup Granulated Sugar

1/2 tsp Vanilla (if you just Must measure 🍷 I just pour a dollop)

Add 1 whole Egg then beat until fluffy.

Stir in 4 tsp Milk.

Set aside.

In separte bowl, Sift together:

2 Cups All-Purpose Flour

1½ tsp. Baking Powder

¼ tsp. Salt

Add dry ingredients to creamed mixture (I add 1/3, cut it all in, then add another 1/3 etc)

Form into ball and CHILL in refrigerator for 1 hour.

### Cinnamon Mixture:

Mix

½ cup Packed Brown Sugar

2 Tbl Melted Butter

1½ tsp Cinnamon (or more to your taste)

½ tsp Nutmeg

Roll dough out on a surface covered in Wax Paper (this is important) to a large square 1/8 inch thick. (I roll mine between 2 sheets of Wax Paper then peel off the top paper)

Spread cinnamon mixture over dough evenly, then carefully roll the dough like a Jelly Roll.

Cut into individual cookies by using a long piece of Dental Floss (if you use a knife you'll just flatten them). Run the center of the dental floss UNDER the jelly roll to about where you want to cut, then just pull the ends of the floss together (like pulling a loop closed) and it will "scissor" your cookie off the roll.

Place on an ungreased cookie sheet (lining it with foil first makes for fast cleanup) and bake at 375° for about 15 minutes.

This is a really good "mother" dough that lends it's-self to all kinds of expansion. Add Peanut Butter to the recipe for great Peanut Butter Cookies, or Pecans for Pecan Sandies, Molassas or anything. Perfect for the beginning experimenter. 🍷

This is...hands down...the best chocolate cake I've ever eaten!

#### Ghirardelli Grand Fudge Cake

2 cups flour  
¾ cup unsweetened cocoa  
1 tsp baking powder  
1 tsp baking soda  
½ tsp salt  
1 cup butter or margarine softened  
1 ¾ cup sugar  
2 tsp vanilla  
2 large eggs  
1 1/3 cup milk

Preheat oven to 350. Grease and lightly flour 2 9" cake pans.

In a medium bowl, combine dry ingredients, and set aside.

In a large bowl, cream butter and sugar on medium high speed until light and fluffy. Reduce speed, and add vanilla and eggs...one at a time, scraping bowl after each addition.

Alternately add flour mixture and milk, starting and ending with flour mixture, while mixing on low speed.

Continue mixing until smooth.

Pour into prepared pans. Bake 30-35 minutes or until toothpick comes out clean.

\*I made it in a bundt pan, and baked it for 40 mins.

Use whatever frosting you like best. My husband prefers a white buttercream, but my son likes chocolate



## Chocolate Chip Treasure Cookies

Makes about 3 dozen cookies.

### Ingredients

- 1 1/2 cups graham cracker crumbs
- 1/2 cup unsifted flour
- 2 tsp baking powder
- 1 (14 oz) Sweetened Condensed Milk
- 1/2 cup margarine or butter, softened
- 1 1/3 cups flaked coconut
- 1 (12 oz) package semi-sweet chocolate chips
- 1 cup chopped walnuts

### Directions

Preheat oven to 375.

In a small bowl, mix graham cracker crumbs, flour and baking powder.

In a large mixer bowl, beat sweetened condensed milk and margarine until smooth.

Add graham cracker crumb mixture; mix well. Stir in coconut, chocolate chips and walnuts.

Drop by rounded tablespoons onto ungreased cookie sheets. Bake 9 to 10 minutes or until lightly browned.

Store loosely covered at room temperature.

## Peanut Butter Chocolate Chip Cookies

Chocolate chip cookies made with peanut butter and oats.

### Ingredients

- 1/2 c butter, softened
- 1/2 c sugar
- 1/3 c packed brown sugar
- 1/2 c chunky peanut butter
- 1 egg
- 1 tsp vanilla
- 1 c flour
- 1/2 c old fashioned oats
- 1 tsp baking soda
- 1/4 tsp salt
- 1 c (6 oz) chocolate chips

### Directions

In a bowl, cream butter and sugars. Beat in peanut butter, egg and vanilla. Combine flour, oats, baking soda and salt. Stir into creamed mixture. Stir in the chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake at 350 F for 10-12 minutes, or until golden brown. Cool for 1 minute before removing to a wire rack.

Makes 3 1/2 dozen.

## Golden Crumb Broccoli

**Categories:** Casseroles, Vegetables, Side dish

[Conversion Calculator](#)

**Yield:** 6 servings

**Rating:** not rated

### Description:

- 1 1/2 lb Fresh broccoli
- 1 cn Condensed cream of mushroom
  - soup
- 1/4 c Mayonaise
- 1/4 c Shredded sharp American
  - cheese (1 ounce)
- 1 tb Chopped pimiento
- 1 1/2 ts Lemon juice
- 1/3 c Crushed round cheese
  - crackers (8 crackers)

Cut up broccoli to make about 6 cups. In saucepan, cook broccoli, uncovered, in small amount of boiling, salted water for 10 to 15 minutes;

drain well. Turn into a 1 1/2-quart casserole.

Mix soup, mayonaise, cheese, pimiento, and lemon juice. Pour over broccoli. Top with crushed crackers.

Bake uncovered, at 350, for 35 minutes.

Try this recipe

## Cut-Out Cookies

Servings: Makes 5 1/2 dozen

Serving Size: not available

Nutrition: not available

Prep Time: 10 minutes

Cook Time: 9 to 10 minutes per cookie sheet

Total Time: 0

### Ingredients

3 1/2 cups unsifted flour

2 teaspoons baking powder

1/4 teaspoon salt

1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk)

3/4 cup (1 1/2 sticks) butter or margarine, softened

2 eggs

1 tablespoon vanilla extract or 2 teaspoons almond extract or lemon extract

### Instructions

Combine flour, baking powder and salt. With mixer on low speed, beat Eagle Brand®, butter, eggs and vanilla in large bowl until mixed. Beat at medium speed for 1 minute. Add flour mixture and beat on low speed until combined. (If using portable mixer, use wooden spoon to stir in last portion of flour mixture.) Divide dough into thirds. Wrap and chill dough about 2 hours or until easy to handle.

Preheat oven to 350°. On lightly floured surface, roll out dough, one portion at a time, to 1/8-inch thickness; cut with floured cookie cutters. Reroll as necessary to use all dough. Place 1 inch apart on ungreased baking sheets. Sprinkle with colored sugar if desired. Bake 9 to 11 minutes or until very lightly browned around the edges (do not overbake). Cool. Store loosely covered at room temperature. Glaze and decorate as desired.

Notes: Powdered Sugar Glaze: Combine 2 cups sifted powdered sugar and 1/2 teaspoon vanilla extract, almond extract or lemon extract. Stir in enough milk (about 2 tablespoons) to make glaze consistency. Tint with food coloring if desired.

### Loaded Baked Potato Salad

5 lbs small unpeeled potatoes, cubed  
1 teaspoon salt  
1/2 teaspoon pepper  
8 hard cooked eggs, chopped  
1 pound sliced bacon, cooked and crumbled  
2 cups shredded cheddar cheese  
1 medium vidalia or sweet onion chopped  
3 dill pickles, chopped  
1 1/2 cups sour cream  
1 cup mayonnaise  
2 to 3 teaspoons prepared mustard

place potatoes in greased 15 in x 10 in x 1 in baking pan; sprinkle with salt and pepper. Bake uncovered at 425 f for 40-45 mins or until tender.

Cool pan on wire rack.

In a large bowl, combine the potatoes, egg, bacon, cheese, onion and pickles. In small bowl, combine the sour cream, mayo, and mustard; pour over the potato mixture and toss to coat. serve immediately.

20 servings.

## Sangria

*Chicago's Nacional 27 offers us this batch recipe for a summer cooler.*

- 8 750 ml bottles Chilean Merlot
- 1 bottle triple sec
- 1 bottle Presidente Brandy
- 32 oz passionfruit puree
- 32 oz mango puree
- 3 each lemons, limes, oranges  
and apples.

Pour all into large non-reactive container. Add fruit cut into eighths. Let marinate refrigerated over night.

---



## **Horseradish Cream Sauce**

Win Shulers

Serve with prime rib, tenderloin or with leftovers on sandwiches

$\frac{3}{4}$  c heavy whipping cream

$\frac{1}{2}$  c mayo

$\frac{1}{2}$  c prepared horseradish

2 TB Dijon

Pinch sugar

S&P to taste

Whip cream separately and fold into other ingredients already combined.

S&P to taste.

## Ham & Roast Pork Panini w/ Pickle & Hot Mustard

1 loaf French bread  
2 oz Hot Mustard Sauce  
12 oz ham  
12 oz cold roasted pork, thinly sliced  
8 oz swiss  
10 dill pickle slices  
2 oz mayo  
2TB butter

Split bread lengthwise. Slather bottom half with hot mustard and stack with ham, pork, cheese and pickles. Spread mayo on top half and close. Cut loaf into four equal lengths and toast in panini grill until toasted and cheese is melted.

### Hot Mustard Sauce

1 c malt vinegar  
1 c dry mustard  
3 egg yolks  
1 c sugar

Soak the vinegar and dry mustard together in a glass or stainless steel bowl overnight. Whisk the yolks and sugar and heat over double boiler, whisking constantly until thick, about 10 minutes. Store in fridge or freezer



## Artichoke & Crab Stuffed Mushroom Caps

### Mushrooms:

20 large mushrooms, about 1 lb

½ t salt

¼ t pepper

1 T dry sherry

2 cloves crushed garlic

1 T olive oil

### For Filling

2 T olive oil

Mushroom stems, finely chopped in food processor

1 med onion, finely chopped

¼ celery, finely chopped

2 garlic cloves, finely chopped

2 oz cream cheese

3 slices firm white bread, finely chopped in food processor

1 t Creole seasoning

½ t fresh oregano

1 oz parmesan

1 10oz can lump crabmeat, chopped and drained

1 10oz can artichoke hearts, chopped and drained

¼ fresh parsley, finely chopped

2 TB butter, melted

Preheat oven 400. Mix sherry, oil, garlic, salt & pepper and toss with mushrooms until caps are coated

Bake upside down for 10-15 minutes or until caps start to give off liquid.

Remove from oven.

Heat oil in large dutch oven over medium high heat. Add mushroom stems, onion, celery and garlic and sauté until tender.

Turn heat to low and add the cream cheese until soft and incorporated with veggies. Add the rest of the ingredients and stir with heavy spoon until combined.

Turn the caps over and stuff generously with filling - mounded – the higher the better. Return to oven and bake another 20 minutes until tender and stuffing is golden brown.

Garnish with additional parsley and parmesan

## Mushroom bisque

1 lb fresh mushrooms  
1 qt chx stock  
1 medium onion, chopped  
7 TB butter  
6 TB flour  
3 c milk  
1 cup heavy cream  
Salt & white pepper, Tabasco to taste  
2 TB sherry

Wash mushrooms and cut off stems. Finely chop stems and toss them with onion in chicken broth. Cover and simmer for 30 minutes.

Slice the caps and sauté over medium high heat in 1 TB butter. Reserve for garnish.

Melt remaining butter in saucepan over medium low heat and add flour stirring with a whisk to make a roux. Whisk repeatedly until roux starts to smell like popcorn, about 5 minutes. Add the milk and turn up the heat. Stir constantly until the sauce becomes thickened and smooth. Add the cream.

Combine the mushroom broth mixture with the sauce and season to taste with salt, pepper and Tabasco. Add sherry just prior to serving and garnish with sliced mushrooms

## Spaetzle

1 c flour

½ t salt

3 eggs

1/3 c whole milk

2 TB butter

Bring large pot of salted water to a boil. Fill a large bowl with cold water. Stir together flour and salt. Whisk eggs and milk, then whisk into flour until smooth.

Working over boiling water, force half the batter through large holes of perforated pan (colander) As the dumplings float to top, transfer to cold water with slotted spoon. Repeat with rest of batter. Toss with hot butter in sauté pan until heated through. S& P to taste.

## Center cut pork chops with Dijon cream sauce

4 6oz boneless pork chops

2 TB butter

¼ onion, finely diced

1 clove garlic, crushed

1/3 c white wine

½ c chx stock

1 t Dijon

½ c cream

2 t fresh herbs (thyme, rosemary, sage, tarragon, marjoram)

S& P pork loins. Heat a sturdy saucepan over medium high heat, add butter and place pork in pan. It should be hot enough to hear the pork sizzle but not smoking.

Cook 3-4 minutes on each side until brown and cooked through. Pork should still be tender to the touch and slightly pink in the middle when they are done. Remove and set aside.

Add the onions and cook for a minute. Add the garlic and sauté and add'l 30 seconds. Do not burn. Turn the heat to high and add the wine. Let the mixture almost go dry in the pan. Add the stock and let that reduce by half. Add the cream and mustard. Cook until thickened and stir in the fresh herbs. Add the pork back to the pan to warm in the sauce.