

## RECIPES FOR “HAVE POTS – WILL TRAVEL”

### SOUPS:

#### OLD FASHION VEGETABLE – RICE SOUP

2 onions, chopped	¼ teaspoon ground black pepper
2 celery stalks, w/leaves, chopped	1½ quarts water, or more as needed
1 carrot chopped	1 Lg. waxy potato, scrubbed and diced
8 large Garlic cloves, crushed	Rice or other grain for serving
2 parsley sprigs	chopped fresh herbs for garnish
1 bay leaf	
1 teaspoon dried thyme	
½ teaspoon salt, plus more to taste	

In a large pot, combine all the ingredients except the potato, rice and herbs. Add more water if needed to completely cover the vegetables. Bring to a boil over high heat, reduce the heat to low, and partially cover. Simmer very gently for 1 hour. Add the potato and cook until the stock is well flavored and the vegetables are tender, about 30 minutes longer. Season with salt and pepper to taste

To serve, spoon rice or other grain into individual soup bowls, ladle the soup over the rice and sprinkle with the fresh herbs.

#### SIMPLE BACON-POTATO SOUP

2 TBSP butter or margarine  
2 TBSP all- purpose flour  
1 Cup chopped onion  
1 Large clove garlic, minced  
2 (14 ½ oz.) cans ready to serve chicken broth or vegetable broth  
4 cups peeled, cubed potatoes, (about 3 large)  
½ Cup sliced green onions to be used as garnish  
¼ tsp white pepper  
Salt to taste  
1 Cup Milk - whole or 2%  
2-3 cooked slices thick cut bacon, crisp, and chopped for garnish

Melt butter in Dutch oven over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Add onion and garlic; cook one minute or until onion is tender, stirring constantly to avoid the roux (butter and flour mixture) from getting brown. Gradually add the

broth, stirring constantly. Add the potatoes. Bring this mixture to a boil, cover, and reduce heat and simmer for 15 minutes, stirring occasionally, or until potatoes are tender.

Stir milk into the cooked potatoes and heat thoroughly. At this time you can either serve as is, or you can mash up the potatoes for a thicker, richer soup. Season the soup with salt and the white pepper to taste. Serve with sliced green onions and/or bacon bits as a garnish. Yield approximately 7 cups of soup. For thinner soup, increase the amount of the milk added to the soup.

## **CHEF CAL'S GUMBO WITH CHICKEN AND ANDOUILLE SAUSAGE**

(The uniqueness to this Gumbo is it can be made in under an hour. Most Gumbo's take several hours to prepare)

2 cups white enriched rice, prepared as per package directions – set aside  
2 tablespoons olive oil  
¾ pound chicken tenders, diced  
¾ pound boneless, skinless chicken thighs, diced  
Salt and freshly ground black pepper, to taste  
2 teaspoons poultry seasoning  
¾ to 1 pound Andouille sausage, with casing removed, diced  
3 tablespoons butter  
3 ribs celery, peeled and diced  
2 green bell peppers, seeded and diced  
1 large yellow onion, chopped  
2 bay leaves fresh or dried – just remember to remove them prior to serving  
2 tablespoons liquid cayenne pepper sauce – Note: I said sauce, not powdered cayenne  
3 tablespoons flour  
1 quart (4 cups) chicken stock or broth  
2 cups chopped okra, either fresh, or you can use frozen, slightly defrosted  
1 can (14 ounces) diced tomatoes – I use the ones with Jalapeno peppers mixed in.  
1 can (14 ounces) crushed tomatoes  
2 to 3 tablespoons fresh thyme, chopped, or 2 – 3 teaspoons dried  
5 scallions (green onions) sliced on an angle, for garnish

Preheat a large heavy-bottomed pot over medium-high heat. Add 2 tablespoons oil and the diced chicken; season with salt and pepper and a sprinkle of poultry seasoning. Brown on all sides, about 2 to 4 minutes. Add the Andouille to the pan and cook another minute or two. Transfer the chicken and sausage to a separate bowl and set aside.

Return pan to heat and add butter. When the butter melts, add chopped celery, peppers, onion, and bay; season with salt and pepper and hot sauce. Cook 3 to 5 minutes to begin to soften veggies. Add flour and cook for 2 minutes to get rid of the “chalky” flour taste. Slowly stir in the broth, stirring all the time to prevent lumps, bring to a boil. Add the okra to the

boiling broth, then return the meats to the pot and stir in both cans of the tomatoes and half of your thyme. When bubbling, reduce heat to a simmer and cook 10 minutes to combine flavors, taste and adjust seasonings.

Scoop cooked white rice into center of bowlfuls of gumbo using an ice cream scoop. Setting the rice on top of the gumbo will keep it from getting too wet. Top with remaining chopped thyme and lots of chopped scallions.

Note: Can be prepared a day in advance, reheated and then placed in a warm crock pot for transfer. The rice can be reheated in a 350 degree oven for 8 – 10 minutes.

## **ROCKY MOUNTAIN CHOWDER**

¼ pound (4-6 slices) turkey or regular bacon, cut into small pieces  
1 bunch green onions, thinly sliced, white parts separate from greens  
3 ½ cups chicken broth  
1 ½ pounds (3-4) baking potatoes, peeled, cut into ½ inch dice  
1 cup sliced carrots  
1 red pepper seeded and diced  
1 medium zucchini, sliced  
1 cup corn kernels  
1 ½ teaspoons dried thyme leaves  
2 cups shredded cooked turkey or chicken  
2 cups milk  
2 tablespoons cornstarch  
Salt and pepper to taste

In a heavy pot over medium heat, brown bacon. Pour off fat, if any. Add white and light green parts of green onions (reserve ½ cup dark green tops for garnish); cook and stir 1 minute.

Add broth and potatoes; cover and cook 15 minutes or until potatoes are almost tender. Add carrots; cook 5 minutes more. Add bell pepper, zucchini, corn and thyme; cook until vegetables are tender. Add turkey/chicken and reserved onion tops.

Mix milk with cornstarch; add to pot. Bring to a boil, stirring constantly about 1 minute, or until soup thickens slightly. Remove from heat and season with salt and pepper.

Makes 2½ quarts - 6 servings

## **CASSEROLES AND BAKED DISHES:**

### **BREAKFAST CASSEROLE**

1 pkg. Sage flavored pork sausage, cooked, crumbled & drained  
6 eggs, lightly beaten  
2 cups milk  
1/2 tsp dry mustard  
1 cup shredded sharp cheddar cheese  
2 – 3 thick slices bread torn into cubes, use day old bread – about 2 cups  
½ tsp salt  
½ to ¾ cup diced green and red peppers

Preheat oven to 350 – degrees. Spread bread cubes in greased 11” x 7” baking dish; top with sausage, peppers and cheese. Whisk eggs, milk, salt, and mustard until well blended, pour over bread/cheese mixture. Bake for 30 to 40 minutes or until set. Let stand 5 minutes before cutting into squares; serve hot. Refrigerate leftovers.

Tip: You can make this ahead of time, but instead of baking, cover with plastic wrap and refrigerate. Bring to room temperature the next day, remove cover and bake as directed above. What I sometimes do is to buy one or two hero like rolls, and just tear them up to make the 2 – 2 ½ cups of bread.

### **BAKED RIGATONI WITH FOUR CHEESES**

1 tablespoon salt, plus more to taste	freshly grated nutmeg to taste
1 pound dried pasta – penne, rigatoni	6 tablespoons unsalted butter
½ cup all-purpose flour	4 cups milk
2 cups evaporated milk	freshly ground pepper
1 ½ cups each freshly shredded Gruyere cheese, freshly shredded Emmenthaler (Swiss) Cheese, and freshly shredded sharp Cheddar cheese – about 5 ounces each	
1 cup freshly grated Parmesan cheese (about 4 ounces)	

Stir the 1 tablespoon salt into a large pot of rapidly boiling water. Drop the pasta into the boiling water and cook, stirring frequently, until tender but still firm to the bite. Drain into a colander, rinse under cold running water, drain again, transfer to a large bowl and set aside.

Preheat the oven to 350-degrees. Grease a 9 by 13 inch baking dish and set aside.

In a heavy saucepan melt the butter over low heat. Whisk in the flour and cook, whisking or stirring almost constantly, until bubbly and fragrant, about 5 minutes; do not brown. Remove from heat. Meanwhile, in another saucepan combine the milk and evaporated milk and bring

just to a boil over medium-high heat. Pour all at once into the butter and flour mixture and whisk until smooth. Season with salt, pepper and nutmeg, and then place this pan over medium heat and cook, whisking or stirring constantly until thickened, about 5 minutes. Pour over the cooked pasta and stir to thoroughly coat the pasta. Spread the pasta evenly in the prepared baking dish.

In a large bowl, combine the four cheeses then sprinkle evenly over the pasta. Lightly dust the top with ground nutmeg and bake until the cheese melts and the pasta is heated through, about 25 minutes. Transfer the baking dish to the broiler and cook until the cheese is slightly golden, about 3 minutes.

Note: To make ahead, store covered in the refrigerator for up to 3 days. To reheat: heat in a microwave or preheated 350-degree oven until heated through.

## **CREAMY CHICKEN AND RICE CASSEROLE**

1 (6.9 ounce) package chicken-flavored rice-and-vermicelli mix (such as Rice-A-Roni)  
1 tablespoon butter or olive oil  
2 Cups water  
Butter flavored cooking spray  
1 ½ pounds skinned, boned chicken breast, cut into bite size pieces  
1 cup sliced White button mushrooms  
½ teaspoon garlic powder  
¾ cup sour cream  
¼ teaspoon black pepper  
1 (10 ¾ ounce) can condensed Cream of Mushroom soup, undiluted  
¼ cup Panko bread crumbs  
½ teaspoon poppy seeds

Cook rice mix in a large nonstick skillet according to package directions, using 1 tablespoon butter or olive oil plus 2 ¼ cups hot water. Once cooked, place this mixture in a large bowl. Preheat oven to 350-degrees.

Coat the skillet with cooking spray and just a drop or two of olive oil and place over medium-high heat until hot. Add chicken, mushrooms and garlic powder; sauté 4 minutes or until chicken is done. Remove from heat.

Mix the cooked chicken, mushrooms, sour cream, pepper, and soup into the rice mixture, stirring until well blended; spoon into a 2 quart casserole coated with cooking spray. Sprinkle the top of this mixture with the Panko breadcrumbs. Spray the breadcrumbs with the butter spray then sprinkle the poppy seeds over top of this. Bake the completed casserole at 350-degrees for 35 minutes or until thoroughly heated. Note: This casserole can be prepared ahead of time, covered with heavy-duty foil and frozen. When ready, defrost overnight in the

refrigerator then allow the casserole to come to room temperature (about 30 minutes), then bake as directed.

## **TOMATO - VEGETABLE LAYERED CASSEROLE**

1 medium potato, peeled and sliced into ½ inch pieces  
1 medium yam (sweet potato) peeled and cut into ½ inch pieces  
1 red pepper, seeded and cut into ½ inch pieces  
2 carrots, peeled and cut into ½ inch pieces  
5 tablespoons olive oil  
1 red onion, thinly sliced into rings  
2 small or 1 large Zucchini, cut crosswise into ¼ inch thick pieces  
Salt and Pepper  
2 large ripe tomatoes cut crosswise into ¼ inch thick slices  
½ cup grated Parmesan cheese  
2 tablespoon dried Italian style bread crumbs  
Fresh basil springs, for garnish

Preheat oven to 400-degrees.

Toss the potato, yam, bell pepper, carrots, and 2 tablespoons of olive oil in a 13 x 9 x 2 inch baking dish to coat. Sprinkle with salt and pepper and toss until coated. Spread vegetables evenly over the bottom of the pan.

Arrange the onion slices evenly over the vegetables mixture. Arrange the zucchini over the onion; drizzle with 2 tablespoons of oil; sprinkle with salt and pepper. Arrange the tomato slices over the zucchini.

Stir the Parmesan and bread crumbs in a small bowl to blend. Sprinkle the Parmesan bread crumbs over the vegetable in the baking dish. Drizzle with the last tablespoon of olive oil. Bake the casserole, uncovered, until the vegetables are tender and the topping is golden brown, about 40 minutes. Garnish with fresh basil springs, if desired.

Serves 4 to 6

## **ROASTS AND STEWS:**

### **CHICKEN MARBELLA**

4 chickens- 2½ pounds each quartered –Note I also use thighs and legs from Costco

1 head garlic, peeled and finely pureed- you can't put too much garlic in this dish!

¼ cup dried oregano

Kosher salt and freshly ground black pepper to taste

½ cup red wine vinegar

½ cup olive oil

1 cup pitted prunes – I use a full pack of the vacuum packed type

½ cup pitted Spanish green olives –I use a whole jar, medium size

½ cup capers with a bit of juice

6 bay leaves

1 cup of brown sugar

1 cup white wine

¼ cup Italian parsley or fresh coriander (cilantro) finely chopped

In a large bowl or plastic cook bag, combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated overnight. Stir or toss bag once or twice to ensure that all the chicken parts get covered in the marinade. Note, I place the cooking bag in the disposable roasting pan just in case of a leak.

Preheat oven to 350 degrees. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Be sure to get everything out of the bag as they all contain the yum-yums that make this dish so good. Sprinkle chicken pieces with brown sugar and pour white wine around them.

Bake for 50 to 60 minutes, basting frequently with pan juices. This allows the chicken to brown. The house will take on an aroma unlike anything you have ever smelt before. The chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow, rather than pink, juice. If using an instant read thermometer, it should read 165 degrees. If cooking a large batch or multiple pans, rotate pans about 40 minutes into the cooking time and cook for a total of about 75 minutes.

With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoons of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat. Not only does this taste great, the house will smell fantastic. Note: You can leave everything in the roasting pans and just let the guests serve themselves. To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over chicken

Serves 16 pieces, 10 or more portions

## **ROASTED SALMON W/THYME AND HONEY MUSTARDE GLAZE**

One bunch fresh Thyme sprigs  
1 (3-pound) skin-on Salmon fillet, pin bones removed (about ½ fish)  
¼ cup country Dijon mustard  
2 Tablespoons honey  
1 teaspoon white wine vinegar  
2 teaspoons fresh thyme leaves  
1 teaspoon kosher salt  
½ teaspoon of freshly ground black pepper  
1 lemon, thinly sliced plus more for presentation  
Preheat oven to 450-degrees.

Line a rimmed baking sheet with parchment paper. Arrange thyme sprigs in a long row down the center of the parchment. Place the salmon, skin side down, on top of the row of thyme sprigs.

Combine mustard, honey, and vinegar in a bowl. Brush this mixture evenly over the top of the salmon. Sprinkle salmon with 2 teaspoons of separated thyme leaves, salt and pepper. Arrange the thinly cut lemon slices over the salmon. Bake salmon at 450-degrees in center of oven 26 minutes or until desired degree of doneness. Serve hot or at room temperature.

Carefully remove roasted salmon from pan using two spatulas and place on a flat serving dish. Garnish with lemon slices around the fish and some fresh herbs. Serve hot or room temperature.

## **ROASTED CHICKEN WITH 40 CLOVES OF GARLIC**

This is a classic Provençal-style dish in which the thighs and drumsticks are baked with garlic cloves. The garlic cooks in its own skin, becoming very soft and creamy. Serve it as a spread with French bread. Nothing compares to its rich, aromatic flavor.

2 ½ cups chopped onion  
1 teaspoon dried tarragon  
6 parsley springs  
4 celery stalks, each cut into 3 pieces  
8 chicken thighs, skinned (about 3 pounds)  
8 chicken drumsticks, skinned (about 2 pounds)  
½ cup dry vermouth  
1 ½ teaspoons salt  
½ teaspoon pepper  
1/8 teaspoon ground nutmeg



40 unpeeled garlic cloves (about 3 heads)

Preheat oven to 375-degrees

Combine first 4 ingredients in a 4 Quart casserole or roasting pan. Arrange chicken over vegetables. Drizzle with vermouth; sprinkle with salt, pepper and nutmeg. Nestle garlic around chicken. Cover casserole with foil and bake at 375-degrees for 1½ hours. Garnish with tarragon springs, if desired.

Take the Roasted Garlic and squeeze it onto some French bread slices and enjoy with the chicken. Yield 8 servings

## **OKLAHOMA RATTLESNAKE CHILI**

***CAUTION! NOT FOR THE TENDER TONGUED***

Coarsely ground chuck roast – 6 pounds

Onions – 3 cups chopped large onions

Tomatoes for cooking – 2 16 oz. Cans drained

Tomato paste – one 1½ oz. can

Green Chilies – 4 4oz. Cans of chopped chilies

Tabasco sauce –two ounces

Chili powder – 3 Tablespoons

Cumin – 1½ Tablespoons

Oregano leaves – 1 Tablespoon

Garlic cloves – 4–5 finely chopped large cloves

Garlic salt – 1 teaspoon

Salt – 3 teaspoons

Ground Black pepper – 2 teaspoons

Accent – 2 Tablespoons

Corn Meal – 2 Tablespoons (ADD LAST)

Oklahoma Rattlesnake meat Optional\*

Sear ground chuck with chopped onions in an extra-large covered stew pot. When the meat is browned, add tomatoes, Tabasco, tomato paste and chopped green chilies. After it begins to simmer, throw in the rest and season to taste. Let this concoction simmer a couple of hours, stirring often to incorporate all the flavors. After a couple of hours, cool the chili down and refrigerate overnight. The next day, bring chili to room temperature and then reheat to a slow simmer, stirring often. With this chili, you'll have plenty of friends and this recipe serves about 14 of them.

Options to be added just prior to serving

Pinto Beans

Chopped Fresh onions

Vinegar

Grated Sharp Cheddar Cheese as a garnish

Sour Cream and Chopped Green Onions

Saltine crackers or oyster crackers

Oklahoma Rattlesnake meat – 1 – 1½ cups, depending on your taste

**NOTE:**

The original recipe calls for adding 1 live rattlesnake after the chili has begun to simmer. The ornery Oklahoma rattlers are the best for 2 reasons: (1) their delicious meat imparts a succulent, tart “bite” to the chili and (2) since they are especially hearty varmints, these wiggling snakes stir the simmering chili longer before they become a part of it. This invaluable service frees the chef for drinking beer. If live rattlers are unavailable, frozen meat from Okeene, Okla., annual site of the world’s largest rattlesnake roundup, achieves almost the same zing. Or you may find them in the canned food section in a round can about 1 inch in diameter and about 36 inches long!!!!!!!!!!!!

**SIDE DISHES:**

**BOURSIN POTATOES GRATIN**

2½ cups heavy cream

1 5 oz. package Boursin Cheese with cracked black pepper or Herbs

2-3 tablespoons minced shallots – can add more if desired

1 – 2 cloves garlic, minced

4 -5½ pounds red new potatoes, scrubbed and skinned, diced into ¼ inch squares

Salt and freshly ground black pepper

Fresh snipped chives

2 tablespoons snipped parsley

Generously butter a 13 x 9 x 2-inch baking dish. In a heavy 1½ or 2 quart saucepan, heat cream, Boursin cheese, shallots and garlic over medium heat, stirring until cheese melts.

Preheat the oven to 400-degrees. Arrange half of the diced potatoes in the baking dish; generously season with salt and pepper. Pour half of the cheese/cream mixture over the potatoes. Sprinkle with the chives. Repeat layering with remaining potato, more salt and pepper, and cheese mixture.

Bake about 1 hour or until potatoes are tender and the top is golden brown. Sprinkle with parsley. Makes 8 to 10 servings

## **Apricot-Glazed Roasted Asparagus**

1 pound asparagus spears, trimmed and peeled, if necessary  
Cooking spray  
2 tablespoons apricot preserves  
1 tablespoon low-sodium soy sauce  
¼ teaspoon minced garlic, about 1 clove  
1/8 teaspoon salt

Preheat oven to 400-degrees; place asparagus spears on a foil-lined jelly roll or cookie sheet pan coated with cooking spray. Combine the apricot preserves, soy sauce, garlic, and salt; pour this mixture over the asparagus. Toss well to coat evenly. Bake for 10 minutes or until the asparagus are crisp-tender. Remove and arrange on a serving plate.

Note: You can prepare this dish up to the point of cooking, then keep cool until you arrive at your guests house, then roast in the oven. Serves 4 to 6

## **ROASTED GREEN BEANS**

6 cups green beans, cleaned and trimmed  
1 large white onion, sliced into half rings  
6 cloves garlic, sliced  
3 – 4 tablespoons olive oil  
2 tablespoons balsamic vinegar  
Salt and Pepper to taste

Combine the green beans with the onion, garlic, and olive oil. Season this combination to taste with salt and pepper. Spread combined ingredients onto a foil-lined shallow edged roasting pan. Bake for 30 minutes, stirring once or twice in a 450-degree pre-heated oven. When done baking, sprinkle with the balsamic vinegar and maybe, depending on taste, a little more salt and pepper. Serve and enjoy! Note: For traveling, prep up to the point of roasting, cover with foil and transport. Then roast at location.

## **RICE PATTIES, NEW ORLEANS STYLE**

2 cups brown rice, cooked (can use bagged instant Brown Rice)  
2 each eggs, beaten  
5 each green onions, sliced thin – white and ½ green stems  
¼ cup walnuts, chopped fine  
¼ cup breadcrumbs dry  
½ teaspoon thyme, dried

½ teaspoon basil, dried  
¼ teaspoon salt, divided  
¼ teaspoon red pepper, ground  
½ cup green bell peppers, diced, but not too small a dice  
1 15oz can kidney beans, rinsed & drained  
1 8ounce can tomato sauce  
½ cup water  
3 teaspoons chili powder  
½ cup shredded cheddar cheese

Spray a large baking sheet with a non-stick cooking spray. In a medium bowl, combine the rice, eggs, green onions, walnuts, breadcrumbs, thyme, basil, salt (1/8 tsp.), and the red pepper. Mix well, and then with wet hands, shape the mixture into 8 or 9 patties and place them on the baking sheet. Bake at 400 degrees for 8 –12 minutes. Remove from oven and cool in pan. Note: the patties will firm up as they cool.

Meanwhile, in a saucepan over medium heat, sauté the green bell pepper in ½ tsp of oil until tender. Stir in the kidney beans, tomato sauce, water, chili powder, and remaining 1/8 tsp of salt. Bring this mixture to a boil and reduce heat. Simmer uncovered for about 10 minutes. Mash some of the beans with either a potato masher or a fork. Remove the sauce from the heat.

You can make all this a day ahead and just keep it in the refrigerator. To serve, just reheat the patties in the microwave in a single layer until hot. Reheat the sauce on top of the stove to a low simmer and spoon over the patties. Top with the cheddar cheese.

Note: you can freeze the patties and sauce in separate containers. If you freeze the patties, layer them with wax paper between the patties. Thaw them in the refrigerator the day prior to day of consumption. Reheat as above.

## **DESSERTS:**

### **WARM AND GOOEY CHOCOLATE BREAD PUDDING**

2 Cups semisweet chocolate chips (12 oz.)  
1 Cup brown sugar  
1 Stick unsalted butter, cubed  
2 Cups whole or 2% milk  
3 Eggs  
2 Tablespoons vanilla extract

2 teaspoons instant espresso powder  
½ teaspoon table salt  
13 slices Texas Toast, cut into 1" cubes (approx. 1 lb. or 1 loaf) \*

Preheat oven to 350-degrees. Coat a 9" spring form pan with cooking spray or butter. Cut a parchment disk the size of the pan, 9" and place in the bottom of the pan, coat with cooking spray. Melt chocolate chips with the sugar and butter in a saucepan over very low heat. Stir frequently until chips are smooth, about 8 minutes. Do not allow the chocolate to burn. Remove from heat and set aside.

Place the dried bread cubes into a very large bowl. Whisk milk, eggs, vanilla, espresso, and salt together and pour over bread cubes. Toss well so the bread absorbs most of the liquid and begins to lose its shape.

Fold the melted chocolate into the bread mixture making sure it is all absorbed into the bread. Do not worry if some of the bread remains white, it will taste fine. Now transfer to the prepared 9-inch pan. Tap the pan on the counter surface to release any air bubbles. Bake on the center rack, for 1 hour, or until the center of the cake springs back when gently pressed. Cool on a rack for 15 minutes, remove the side of the pan and allow the cake to cool. Invert the cake onto a plate, remove the parchment paper from the bottom, and you can either re-invert onto another plate or just slice and serve. Serve with White Chocolate Cream sauce.

\*You want to cut the Texas Toast into 1-inch cubes and place on a rimmed cookie sheet and place in a 250-degree oven to dry the bread. Toast for about 30 to 40 minutes or until the cubes are dry and slightly toasted. Place in a zip bag till needed.

## **WHITE CHOCOLATE CREAM SAUCE**

4 oz. white chocolate, chopped  
2/3 cups heavy cream  
2 Tablespoons powdered sugar  
Pinch of salt  
2 tablespoons amaretto or other flavored liquor  
2 teaspoons cornstarch  
Fresh Raspberries to garnish

Melt the chocolate with the cream and sugar in a saucepan over low heat until smooth, stirring constantly, about 8 minutes. Combine the amaretto and cornstarch making a slurry-type mixture. Stir it into the chocolate mixture. Increase the heat to medium and bring to a boil for 1 minute, or until thickened slightly. Transfer to a bowl; cool to room temperature.

To serve, spoon sauce over wedges of warm bread pudding and garnish with raspberries.

## OUTERBANKS TROPICAL ORANGE CHOCOLATE CHIP DROP COOKIES

2 cups sugar	1 teaspoon salt
1 cup butter, softened	1 teaspoon vanilla
3 eggs, room temperature	3 ½ cups all-purpose flour
1 teaspoon baking powder	1 teaspoon orange extract
Zest of one orange	½ cup Ghirardelli's Mini Chocolate Chips

Preheat the oven to 350-degrees. In large mixer bowl, combine sugar, butter, eggs, baking powder, salt, vanilla and orange zest and extract. Beat at low speed, scraping bowl often, until well mixed, 1 to 2 minutes. Stir in the chocolate chips until well mixed, 2 to 3 minutes.

Drop by rounded teaspoonful of dough 2 inches apart onto greased cookie sheets or parchment lined cookie sheets. Bake the cookies for 8 to 12 minutes, or until edges are lightly browned. Remove immediately and cool on wire rack. Makes about 4 dozen cookies

## MILE-HIGH LEMON ANGEL FOOD CAKE WITH LEMON GLAZE

1 cup cake flour, not self-rising	1 teaspoon pure lemon oil
¾ cup confectioners' sugar	
14 egg whites, at room temperature	<u>Lemon Glaze</u>
1½ teaspoons cream of tartar	1 cup confectioners' sugar
¼ teaspoon salt	2 tablespoons fresh lemon juice
¾ cup granulated sugar	1½ tablespoons fresh lemon zest
2 teaspoons pure Vanilla extract	Pinch of salt

Preheat the oven to 375-degrees. Place an oven rack in the center of the oven; have ready an ungreased 10-inch tube pan.

Sift the flour and confectioners' sugar together into a medium bowl. Beat the egg whites with an electric mixer on medium speed in a large bowl until foamy. Increase the speed to medium-high, add the cream of tartar and salt and beat just until the egg whites form soft peaks. Add the granulated sugar, about 1 tablespoon at a time, beating well after each addition, and beat just until the whites form stiff, glossy peaks. Add the vanilla and lemon oil and beat until well combined.

Sift one-fourth of the flour mixture over the egg whites and fold in with a whisk or rubber spatula. Continue gently folding, one quarter at a time, until all the flour mixture has been added, being careful not to overmix.

Transfer the batter to the pan. Run a table knife through the batter to remove any large air pockets, and smooth the top with a rubber spatula. Bake for 35 to 40 minutes, until the top is golden brown and the cake pulls away from the side of the pan. Turn the pan upside down, and balance it on its elongated neck or pan legs (if it has them), or hang the tube upside down from the neck of a tall bottle. Let cool to room temperature.

Turn the pan right side up. Run a knife around the outside edge of the cake and between the cake and the tube. Top the cake with a flat plate, invert it, give a sharp downward rap to the pan to dislodge the cake, and lift off the pan. If the pan bottom is removable, slide a knife between the pan bottom and the cake to release it.

To make the glaze: Stir the ingredients together in a small bowl. Let stand for 10 minutes before using. Pour it over the cake and let stand for at least 10 minutes or until the glaze is set. Use a sharp serrated knife to cut the cake into wedges.

To make ahead: Let cool completely, wrap tightly, and store at room temperature for up to 3 days, or freeze in an extra-large self-sealing freezer bag for up to 2 weeks.

## **CHERRY VANILLA CHOCOLATE CHIP CAKE**

1 (16.25 oz.) box white cake mix

3 Eggs

1 (21 OZ.) can Lucky Leaf Regular or Premium Cherry Pie filling

1 cup mini chocolate chips

For the icing:

2 Tbsp. warm water

1 tsp. vanilla extract

1 tsp. almond extract

¼ tsp. salt

1 2/3 cups powdered sugar

Preheat the oven to 350-degrees. Combine all cake ingredients together using a spoon or spatula. Pour evenly into a greased Bundt pan or 9 x 13 inch cake pan.

Bake 35-45 minutes in a Bundt pan, 30 to 35 minutes in a 9 x 13 inch cake pan. Cake should be golden brown. A toothpick inserted in center will come out clean.

For the icing, combine the first 4 ingredients together. Add powdered sugar and mix well with an electric mixer until desired consistency is achieved. Drizzle the icing over cake and serve.