

HALUSKI

1 Small-Medium head green cabbage, core removed and leaves separated
4 ounces (1 stick) unsalted butter
2 large Spanish onions, julienned
1 tablespoon garlic salt, divided
1 pound sliced bacon, cooked, drained, and crumbled
5 cups wide egg noodles (1 package approx.) cooked al dente and rinsed in cold water
1 tablespoon freshly ground black pepper
½ cup grated Romano cheese

Bring a large pot of water to the boil and add the egg noodles and cook per instructions. When al dente, remove from pot, drain and place in a large bowl in cold water, set aside.

Using the same pot, wipe out any remaining water and now cook the bacon. You can chop the bacon strips into thirds so they fit better in the pot. Cook the bacon till crisp, remove, drain and set aside. Pour off all the bacon fat and rinse the pot, then fill it ½ full of water and bring to a boil. Add the cabbage leaves and cook until crisp-tender, about 5 minutes. This may have to be done in two or more batches. Drain the cooked cabbage leaves and then slice julienne style. Set aside. Pour the water out of the pot and wipe dry.

Melt the butter in the dry pot over medium heat. Add the onions, sprinkle on half of the garlic salt, and let the onions sweat for about 10 minutes, stirring often. Stir in the cabbage and cook, stirring all the while, until the onions and cabbage start to caramelize, about 10 minutes.

Stir in the crumbled bacon, the egg noodles, the remaining garlic salt, and the pepper and let the Haluski cook for 3 to 5 minutes more over low heat so everything is heated through. Plate it up and top it off with Romano Cheese. Note: You can prepare this ahead of time, transfer to an oven proof dish and reheat when needed. Add the cheese after reheating.

GRANNY'S BEER BATTER BISCUITS

3 cups Bisquick Mix
4 tablespoons sugar
1 can/bottle (8 ounces) beer Note: You can use non-alcoholic beer, if desired
Butter spray or vegetable spray for spraying into muffin cups

Preheat oven to 400-degrees. Mix all the above just to combine. Spray muffin cups, spoon mixture into 12-cup muffin tin; bake biscuits in oven for 10 to 14 minutes or until the tops of the muffins start to become a golden brown. Remove pan and allow biscuits to cool in pan for 5 – 10 minutes, then remove, slather with butter and enjoy!

The best way to remove muffins from a baking tin that have been baked without paper liners – gently twist the muffins in their cups first turning left then right. This breaks the “vacuum” hold on the muffins. Once they turn freely in their cups, you can remove them without pulling the tops off the muffins.

GRILLED SCALLOPS WITH SWEET POTATO RELISH AND YELLOW PEPPER SAUCE

12 Large Sea Scallops
½ Cup diced Sweet Potato
½ Cup Diced Red Onion
½ Cup Diced Green Pepper
½ Cup Diced Red Pepper
½ Cup Dices Zucchini
½ Cup Chicken stock
1-1½ Tablespoons Butter
3 Tablespoons Semolina
Yellow Pepper Sauce
Flat Leaf Parsley for Garnish

Sweat potato, onion, and peppers in a little olive oil. Add a little stock, then Zucchini. Sweat to almost dry; add more stock, if necessary, to keep mixture moist. When all vegetables are soft, remove from heat and stir in the butter. Set Aside.

Pat the scallops dry. Dip the scallops, one side only, in Semolina. Fry in butter over medium high heat, 1 - 2 minutes for first side, turn and then fry for 1 - 2 minutes on second side. Note: You want a nice brown crust on the tops and bottoms, with the middle still white.

To make Yellow Pepper Sauce, roast two yellow peppers; place in paper bag to steam. Peel the skins off the peppers then puree’ in a blender till smooth. Pass through a fine mesh strainer and refrigerate till needed.

To Serve –Place three small mounds of the relish on each plate. Top each with a scallop. Decorate plate with Yellow Pepper Sauce. Garnish with flat leaf parsley.

GRILLED PEACHES WITH HONEY LIME SAUCE AND GRANOLA TOPPING

4 – 5 ripe peaches, but not mushy, just firm to the touch
1 fresh lime
3 tablespoons honey
¼ - ½ cup granola topping
1 container plain yogurt
1 tablespoon half and half or heavy cream
Sugar
Butter Spray

Slice peaches in half and remove the pit. Sprinkle the peach half's with a teaspoon of sugar. Allow the peaches to sit for a few minutes. Now spray them with the butter spray.

Place peaches, skin side down, on the grill and grill for several minutes to get grill marks on the back side of the peaches. Turn the peaches over and grill for 1 minute on the cut sides.

Meanwhile, combine the honey with 1 to 1½ tablespoons of fresh lime juice in a small bowl. Stir to blend. Combine the yogurt and the half and half or cream in another bowl to blend, just to thin out the yogurt so you can drizzle it over the peaches.

Remove the peaches from the grill, place on a plate skin side down. Drizzle the peaches first with the honey and lime mixture, then with the thinned out yogurt mixture. Now sprinkle with the granola. Serve at once. Note, for more intense lime flavor, zest the lime over the peaches.

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY COULIS

This is a very rich dessert and takes two days to make since once the cake is made it must sit in the refrigerator overnight to set. It becomes very dense and thick and rich and you just can't get enough of it.

Serves 8 -12

For the Cake:

12 oz. semisweet chocolate, coarsely chopped

4 oz. unsweetened chocolate, chopped

1 lb. (4 sticks) unsalted butter, diced

1 cup freshly brewed espresso or 1 tbsp. instant espresso powder dissolved in 1-cup hot water

1 cup (packed) golden brown sugar [light]

8 large eggs, room temperature, beaten to blend

Fresh Raspberries to garnish

For The Raspberry Coulis:

1 10 oz. packages frozen raspberries in syrup, thawed

1-2 tablespoons sugar

Juice of ½ of a lemon

Preheat oven to 350-degrees. Line the bottom of a 9-inch diameter cake pan with 2-inch high sides with parchment. The pan must have high sides since the cake will rise in the pan. Spray the pan and the paper with butter spray.

Place all the chopped chocolate into a large bowl. Bring butter, espresso and sugar to a low boil in a med saucepan, stir to dissolve the sugar, then add it to the chopped chocolate and stir to mix and melt all the chocolate. Set aside to cool for a few minutes. Beat the eggs, then after about 8 minutes, whisk the eggs into the chocolate mixture and stir to fully incorporate. Pour batter into prepared pan. Place cake pan into a roasting pan and pour water into roasting pan to come up halfway on cake pan. Bake in the oven about 1 hour or until the center of the cake is set and tester inserted into center comes out with a few moist crumbs attached. Note: I have always cooked the cake for 1 hour and it has always come out perfect.

Remove pan from water and set on wire rack to cool. Once cooled, cover the cake, still in the pan with foil and/or plastic wrap and place into the refrigerator overnight.

To get the cake out of the pan, place the pan into a larger receptacle that has hot water in it. Allow cake to sit for a few seconds. Run a knife around the edge of

the cake, place a platter over pan and invert. Cake may need a little tap to break free. Once free, remove the paper from bottom of cake and invert onto serving platter. If the chocolate has gotten soft due to being in the water, refrigerate the cake for about 20-30 minutes. Dust cake with powdered sugar, if desired and garnish with fresh raspberries and/or strawberries.

To serve, garnish a plate with the raspberry sauce, and drizzle some sauce over each slice of the cake. Be sure to make the slices thin, as this is a very, very, very rich chocolate cake. To slice it is best to use a long, slicing knife that has been run under hot water and cleaned and bathed in hot water between each slice, thus giving you clean slices.

To make the Raspberry Coulis, heat the frozen raspberries in a saucepan over medium heat with the sugar and lemon juice. Bring this mixture to a low boil. Remove from heat and cool for a few minutes. Puree in a blender and then run through a fine mesh strainer to remove the seeds. Store the sauce in a container in the refrigerator until ready to use. This sauce will keep refrigerated for about a week.

NOTE; YOU NEED A 9-INCH ROUND CAKE PAN WITH A 2" RIM SINCE THE CAKE WILL RISE WHEN YOU BAKE IT. ONCE COOLED, IT WILL SETTLE.

Cranberry, Ginger, Orange Relish

1 orange, preferably navel (or other seedless variety) scrubbed
24 ounces fresh cranberries, rinsed
1 cups granulated sugar
1/3 cup peeled, chopped ginger root

Cut the orange - with its peel on - into 16 wedges, discarding any seeds. In a large bowl, combine the orange wedges, cranberries, sugar and ginger. Working in batches, transfer a portion of the mixture to a food processor or blender and pulse, scraping the sides of the container until the mixture is finely chopped. Transfer the relish to a bowl, cover and refrigerate. Return to room temperature and stir well. If the relish tastes too gingery, add a few teaspoons of orange juice and stir well.

This is best when made several days in advance and allowed to sit and develop the flavors. This goes great with ham, turkey or just about any meat. It will keep in the refrigerator for several weeks, covered.

Note- This recipe will serve a large crowd. Cut it in half for smaller groups. It will keep in the refrigerator for several weeks, covered

Note- This recipe will serve a large crowd. Cut it in half for smaller groups. It will keep in the refrigerator for several weeks, covered

CHICKEN PAUPIETTES with LEMON-TARRAGON SAUCE

12 large spinach leaves
1 carrot, peeled and julienne
4 skinless, boneless chicken breasts halves
Salt and ground pepper, to taste
2 oz. – 4-5 slices thinly sliced Prosciutto
1 cup chicken broth
1 large shallot, chopped
2 teaspoons arrowroot
2 tablespoons lemon juice
2 tablespoons Fromage Blanc
2 teaspoons chopped fresh tarragon, plus leaves for garnish

In a large saucepan three-fourths full of very hot tap water, add the spinach leaves and blanch for 5 seconds. Using a slotted spoon, transfer them to a plate; arranging them so that they may be easily separated; set aside. Now, in the same pan, on medium heat, add the julienne carrots and blanch for 2 minutes. Drain and set aside.

Place each chicken breast between two sheets of plastic wrap or parchment paper and using a meat pounder, pound each to a uniform thickness of about ¼ inch. Season the breasts with salt and pepper. Place the chicken breasts on a work surface. Arrange 3 large spinach leaves atop each breast, covering the meat completely. Top the spinach with the Prosciutto; then the carrot, again dividing

evenly and leaving a ½ inch border on each of the 2 short ends of the chicken. Fold the short sides in over the filling and, beginning from the long side, roll up tightly. Tie each roll at 2-inch intervals with kitchen string or secure with toothpicks. **Remember to remove picks prior to serving.**

Heat a nonstick frying pan over medium-high heat. Coat the pan with nonstick cooking spray and a pat of butter or just a little olive oil. Add the rolls, seam sides down, and cook until browned, about 4 minutes. Turn and continue to cook until the chicken is opaque throughout, about 4 minutes longer. Transfer the rolls to a preheated 350-degree oven for 12 to 15 minutes. Remove to a cutting board, cover with foil and let rest for 8-10 minutes.

Meanwhile, in a small saucepan, combine the broth and shallot and bring to a boil over high heat. Boil for about 5 minutes. In a small bowl, stir together the arrowroot and lemon juice until the arrowroot is dissolved, then whisk the mixture into the sauce. Boil until reduced to 2/3 cup, about 7 minutes. Remove from heat and whisk in the Fromage Blanc and the chopped tarragon. Ladle the sauce onto warmed individual plates. Slice the rolls on the bias and fan over the sauce. Garnish with tarragon leaves and serve hot. Serves 4

CAL'S DAUPHINOISE POTATOES

8 – 10 potatoes, either general use or baking potatoes. If baking, can go to 7 – 8 if large
6 garlic cloves, minced – Note: I use a mini chopper
Salt, pepper and nutmeg
2 eggs
¾ quart heavy cream
Grated Parmesan cheese or Gruyere cheese

Spray a baking dish with either Pam or a butter spray. Peel and slice potatoes thinly, keeping the sliced potatoes in a large bowl of water to prevent browning.

Mix minced garlic, a dash of salt, a dash of pepper and a good dash of nutmeg with the cream and eggs. Mix well and set aside.

Start to line the baking pan with the sliced potatoes. Once you have a complete layer, spoon some of the garlic, cream and egg mixture over the potatoes, just enough to moisten, then sprinkle with about a tablespoon of cheese. Then top this with another layer of potatoes. Continue on till you have about an inch to an inch and a half of depth for the potatoes. You can go to 2 inches if you are feeding a crowd.

Bake in a preheated 325 - degree oven for ½ hour, covered with foil. Then remove the foil and continue to bake for another 1½ hours; dotting the top of the potatoes with a little cream during the last ½ hour to brown the tops. Slice and serve.

Bacon-Wrapped Rumaki:

1 – 2 cans (8-oz ea.) whole water chestnuts, drained

¼ cup soy sauce

1 tablespoon white granulated sugar

1 package of bacon cut in half *

Wooden toothpicks**

In a small bowl combine water chestnuts, soy sauce and sugar, mix well. Let stand at room temperature for 20 – 30 minutes to marinate, or overnight in the refrigerator.

Drain chestnuts, and wrap each one in a piece of bacon sliced in half, then secure with a toothpick. Place on a sheet pan sprayed with cooking spray and with a drain rack or better yet, on a disposable roasting rack; bake at 400 –degrees, till bacon is cooked and crisp (10 to 18 minutes); or under broiler for 4 to 7 minutes, about 4 inches from heat. When baking under the broiler, be sure to stay at the oven as they will burn quickly if not watched. If cooking in the summer, grill them over low heat until the bacon is crisp. If your grill has an upper shelf, you can finish them up there too.

Serve warm.

* = You can alter the taste by altering the type of bacon used. You can use Maple Cured, Apple wood Smoked Bacon or even Turkey Bacon. You want a medium or normal thickness since thick sliced bacon takes longer to cook and is somewhat harder to wrap around the chestnuts.

** = Remember to use only WOODEN toothpicks as plastic ones will melt.

Boursin Potato 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

MORNING GLORY MUFFINS

2½ cups sugar
4 cups flour, all purpose is fine
4 teaspoons baking soda
4 teaspoons cinnamon
1 teaspoon salt
4 cups shredded carrots
1 cup chopped walnuts
1 cup raisins
1 cup shredded coconut
6 eggs, lightly beaten

1 cup applesauce
1 cup vegetable oil
1 teaspoon vanilla

Preheat oven to 350-degrees. Grease or spray with cooking spray two 1 dozen muffin cup tins, ½ cup size.

In a very large bowl, use a wire whip to thoroughly combine the dry (first 5) ingredients, and then add the carrots, walnuts, raisins, and coconut and mix well, using a strong spoon/spatula. Now add the remaining ingredients, stirring until blended. Using a standard ice cream scoop, drop a scoop full of this mixture into the prepared tins and bake until muffins are risen and browned and a toothpick inserted in the center of each muffin comes out clean, about 20 minutes. Remove from the oven, allow the muffins to sit for 5 minutes, then remove from the tin and cool on a wire rack. When totally cooled, store in zip lock type bags to keep them fresh, or freeze some for later use. Makes approximately 2 dozen regular size muffins

Lime Marinated Chicken Skewers with Avocado Crema Dip

2 boneless skinless chicken breasts

For the Marinade

Juice of 1 lime
1 tbsp. honey
2 tbsp. olive oil
2 green chilies, chopped
½ cup cilantro, chopped
1 tsp salt, ¼ tsp pepper

For the Dip

1 avocado, stoned
3 scallions, chopped
1 tbsp. red wine vinegar
½ cup sour cream
salt and black pepper
1 tbsp. finely chopped cilantro for
Garnish

Cut chicken into 1 inch cubes. Combine marinade ingredients, add chicken and toss to coat well. Cover and refrigerate at least one hour.

Combine dip ingredients, cover and refrigerate for at least one hour for flavors to develop

Cook chicken in sauté pan, then thread onto skewers and arrange on plate. Sprinkle with cilantro (chopped) and place dip in bowl in center of plate. Make approx..20 servings

ITALIAN BEEF BARBEQUE

Prep time 6 minutes, cook time 7 –8 hours slow cook, or 5 –6 hours fast cook

3 – 4 pound piece of bottom round beef
1 – 16 oz. Jar Pepperoncini
1 – 0.7 oz. pack of dry Good Seasons Italian Salad Dressing Mix
1+ ½ – 16 oz. Jar water

Trim fat from beef. Cut beef in half and place into a crock-pot. Pour the Pepperoncini into to crock-pot. Open the dry Good Seasons Italian Salad Dressing Mix and pour into empty Pepperoncini bottle. Fill with water and shake, pour over beef. Now add about another half bottle of water, shake again to get rid out any residue in jar and pour this over the beef too. Put lid on crock-pot and cook, either 5 – 6 hours at High or Fast Cook, or 7 – 8 hours at Low or Slow cook.

Meat is done when it pulls apart with a folk. Take meat out of crock-pot and using two forks, shred the beef. Drain liquid through strainer, reserving both the liquid and the cooked Pepperoncini peppers. You can chop up the peppers and mix in with the meat. Use the reserved liquid to moisten the meat. Reserve the liquid as it can be used when the beef is re-heated; sometimes it needs a little extra liquid.

This can serve 6 to 8 as a main meal or can serve up to 20 as an appetizer. Spread on crackers, on mini rolls, or on seeded buns. You can mix regular barbeque sauce into this mixture to achieve a richer texture. If you add the chopped up Pepperoncini peppers, this dish becomes spicy.

HOT AND SOUR CHICKEN WITH RED AND GREEN PEPPERS

Serves 4, Prep and cook time approximately 30 minutes

Although you can serve this spicy chicken dish with rice, it is best served with double crisp noodle cake.

3 Tablespoons rice wine vinegar
2 Tablespoons soy sauce
1 Tablespoon sugar

2 teaspoons cornstarch
¾ teaspoon crushed red pepper flakes
1 teaspoon Oriental sesame oil
1 Pound of skinless, boneless chicken breast halves sliced crosswise into ¼ inch strips or one package of chicken tenders cut into 1 inch strips.
2 Tablespoons peanut oil
1 Tablespoon minced fresh ginger
1 large onion, halved lengthwise and sliced lengthwise into ¼ inch strips
1 large red bell pepper, sliced lengthwise into ¼ inch strips
1 large green bell pepper, sliced lengthwise into ¼ inch strips
1/3 Cup chicken stock or low sodium canned broth
½ teaspoon salt
¼ teaspoon freshly ground black pepper

In a medium bowl, whisk the rice vinegar, soy sauce, sugar, corn starch and crushed red pepper flakes. Whisk in the sesame oil. Add the chicken and toss to coat. Let marinate in the refrigerator for 1 hour.

Meanwhile, heat a large wok over high heat. Add the peanut oil, then add the ginger, onions and stir-fry until the onion is slightly softened, about 1 – 2 minutes. Add the red and green bell peppers and stir-fry until slightly softened, about 1-2 minutes. Remove the vegetables and add the chicken and its marinade. Add stock if necessary and stir-fry until the chicken is just cooked through, about 4 – 6 minutes. Add back in the vegetables and cook till heated throughout. Season with salt and black pepper and serve hot along with the noodle cake.

DOUBLE-CRISPED NOODLE PANCAKE

Serves 4, Prep and cook time 25 minutes

½ Pound dried Capellini(angle hair pasta)
3 Tablespoons peanut oil
1 Tablespoon soy sauce

In a large pot of boiling salted water, cook the pasta until tender but still firm to the bite, about 3 minutes; drain thoroughly. Transfer the pasta to a bowl and toss with 1 tablespoon of the peanut oil and the 1-2 tbsp. soy sauce.

Place a large non-stick skillet over high heat. Add the remaining 2 tablespoons oil. Swirl in a handful of the pasta, then add the remainder, patting it down to make an even layer. Poke a wooden spoon handle in 4 - 6 spots to make steam vents. Reduce the heat to medium and cook until the pancake is golden brown on the bottom, about 10 minutes. Loosen the edges and slip the pancake onto a pizza pan (round baking pan). Place the fry pan over the uncooked side and flip the pan over so the uncooked side now is in the bottom of the fry pan. Return to heat and cook an additional 8 – 10 minutes. Cook until golden brown on the second side. Slide the pancake onto a plate or cutting board, cover it to keep it warm and cut it into quarters before serving. Wrap leftover pasta cake in foil and refrigerate to ready to use again.

CHOCOLATE SOUP (Zuppa al Cioccolato)

This is an old recipe from the Convent of Dimess in Udine, Italy. It is served on Christmas Eve.

Makes 6 servings

5 cups whole milk

3 tablespoons all-purpose flour

4 ounces semisweet chocolate, grated or chopped fine

2 tablespoons sugar

1 tablespoon unsalted butter

Ground cinnamon

Brioche or Panettone, torn into pieces, or hard buttery cookies

Stir ½ cup of the milk and the flour together in a small bowl until smooth. Bring the remaining 4½ cups milk just to the simmer in a medium saucepan over medium heat. Ladle 1 cup of the simmering milk over the chocolate in a heatproof bowl, let sit a minute; then whisk to dissolve the chocolate. Stir the chocolate mixture into the simmering milk. Strain the flour mixture into the saucepan then stir in the sugar, butter, and cinnamon. Return to a simmer and cook, stirring, until thickened and smooth, about 5 minutes. Remove from the heat and let stand a minute or two. Ladle the soup into warm bowls. Pass the brioche, panettone, or cookies for dunking separately.

SPINACH & STRAWBERRY SALAD WITH PEPPER VINAIGRETTE

6 oz. Fresh baby spinach – stems removed, if needed, washed & dried, leaves torn if large. Approximately three cups of spinach is what you will have and need.

12 Fresh strawberries washed and diced into large pieces.

2 TBSP light olive oil.

1 TBSP vinegar (can use flavored, I use Tarragon vinegar or rice wine vinegar)

2 tsp honey

¼ tsp freshly ground black pepper

Dash hot pepper sauce, to taste

Dash cayenne pepper, to taste

Dash of sugar - optional

Toasted sesame seeds for garnish – either white or black or both

Stem, wash and dry spinach. Tear into bite size pieces. Wash and hull the strawberries. Dice them into large chunks. Place in bowl and lightly sprinkle with sugar, toss and allow them to macerate for 10 to 15 minutes. Mix pepper vinaigrette ingredients and whisk. Note: I make the dressing ahead of time and place it in a small mason jar so that I only need to shake it just prior to serving. Toss the spinach with the dressing. Remember, just enough to coat the leaves, a light touch! Gently mix in strawberries and plate salad, preferably on chilled plates. Sprinkle freshly toasted sesame seeds on top for garnish.

CRÈME BRULEE FRENCH TOAST*

1 STICK (1/2 CUP) UNSALTED BUTTER

1 CUP PACKED BROWN SUGAR

2 TABLESPOONS CORN SYRUP

5 LARGE EGGS

1 LOAF BRIOCHE OR CHULA BREAD

1½ CUPS HALF – AND – HALF

1 TEASPOON VANILLA

1 TEASPOON GRAND MARNIER

½ TEASPOON SALT

1. In a small heavy saucepan melt butter with brown sugar and corn syrup over moderate heat, stirring, until smooth and pour into a 13 x 9 x 2 inch

baking dish. Cut six 1-inch thick slices from center portion of bread, reserving ends for another use, and trim crusts. Arrange bread slices in one layer in baking dish, squeezing them slightly to fit.

2. In a bowl whisk together eggs, half-and-half, vanilla, Grand Marnier, and salt until combined well and pour evenly over bread. Chill bread mixture, covered, at least 1 hour and up to 1 day.
3. Preheat oven to 350-degrees and bring bread to room temperature. **It is very important that the bread mixture be brought to room temperature PRIOR to being put into the oven.**
4. Bake bread mixture, uncovered, in middle of oven until puffed and edges are pale brown/golden, 35 to 40 minutes. Serve hot dusted with powdered sugar.