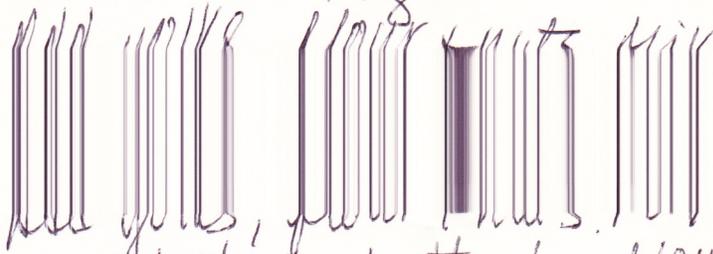


Czech Apricot Cookies

2 sticks butter, softened from Rosie
1 cup sugar
2 egg yolks
2 cups flour
1 cup ch. walnuts
1/2 cup apricot preserves

Cream butter + sugar.



spread 1/2 in buttered + floured 8x8 pan. Cover w. preserves. Cover with rest of batter. Bake 325° 1 hour. Cut in small squares when cool.

5 cups whole wheat flour ^{heat, stirring}
2 tsp baking powder
2 ~~1/2~~ tsp cinnamon ^(1/4 tsp soda + 1/4 tsp powder)
2 ~~1/2~~ tsp coriander
1 ~~1/2~~ tsp cloves
} Mix together

Add molasses mixture to flour mixture. Mix with hands.
Roll out on lightly floured board (fairly thin). Cut into rectangles or with cookie cutters. Bake 325° 8-9 min. ^{on buttered cookie sheet}
Do NOT let brown. May glaze with icing.
white

Christmas Cake OR BIRTHDAY CAKE

1 lb butter
 1 lb ^{brown} sugar
 8 eggs
 1 lb flour
 = 2 1/2 cups

essence mixed vanilla ^{with almond}
 1 tspn spice
 1/2 tspn clove

1/2 pt Rich Ruby wine = 1 cup
 1/2 pt Rum = 1 cup

1/2 lb Prunes }
 1/2 lb Peel } 1/2 lbs raisins
 1/2 lb cherries } 1/2 lb Currants

egg yolk coloring 1 tspn to Brown coloring

method Pick wash and dry fruite mince Place in jar, cover with Rum & wine (overnight)

cream butter and sugar = Brown sugar

Beat in egg
 stir in flour

Add fruite, essence and clove stir well
 Add coloring and stir well

Plum and Almond Tart

9 Tbsp cold butter

1 1/2 cups flour

6 Tbsp + 1 tsp sugar

1/2 tsp salt

1 egg yolk

6 Tbsp (1/2 7oz package) almond paste

1 egg

1 1/2 lbs (about 6) plums

Cut 5 Tbs. of the butter into pieces. Let other 4 Tbsp stand to soften. Put butter pieces, 1 1/4 cups flour, 4 Tbsp sugar and the salt in food processor until it looks like coarse meal. Beat yolk with 1 Tbsp water + add to processor, if until ball forms. Adding more water if needed. Wrap in plastic + refrigerate 30 min or more. Roll out + put in 9" tart pan. Cover plastic + refrigerate again 30 + min. Heat oven to 375°. Prick tart shell + bake 7 minutes.

Cut almond paste into chunks + whip w 2 Tbsp sugar until smooth. Add egg, 4 Tbsp soft butter and

Cranberry Cheesecake

Cranberry Filling: 1 lb fresh cranberries
1 1/2 cups sugar
1/3 cup orange juice

Cheese Filling: 2 lbs. cream cheese, room temp
1/3 cup sugar
4 large eggs

Crust : 1 1/3 cups vanilla wafers cookie crumbs
3 tbsps. unsalted butter, melted

Topping : 2 cups sour cream
1/3 cup sugar
1 tsp. vanilla extract

1. Combine Cranberry Filling ingredients in heavy medium saucepan. Bring to a boil, stirring until sugar dissolves. Reduce heat and simmer until berries pop and mixture thickens, stirring frequently, about 10 mins. Cool completely

(OVER)

****Dressing can also be prepared in small saucepan over very low heat. Prepare cheese and oil in pan as described above; heat over very low heat until cheese is soft, about 10 minutes. Remove from heat; blend with lemon juice as described.**

PAPAYA SORBET

Makes about 1 quart (6 servings)

- 1 cup water
- 1 cup sugar
- 6 large ripe papayas
- 3 to 4 tablespoons fresh lemon or lime juice
- 3 to 4 tablespoons pear liqueur (poire Williams)

Fresh mint sprigs

1. Combine water and sugar in small heavy saucepan; heat over low heat, shaking pan occasionally, until syrup is bubbling and clear, about 10 minutes. Set aside, off heat.

2. Pare 2 of the papayas; cut in half lengthwise, then scoop out and discard black seeds. Cut each half into 5 equal wedges. Setting 18 of the wedges aside for later use as garnish, cut remaining 2 wedges into enough $2 \times \frac{1}{16} \times \frac{1}{16}$ -inch julienne to make about $\frac{1}{3}$ cup. Toss julienne with 2 teaspoons of the sugar syrup; set aside.

3. Cut remaining 4 papayas in half lengthwise; scoop out and discard seeds. Scoop out pulp; discard skins. Purée pulp, in batches if necessary, in food processor or blender; you should have 3 cups purée. Transfer purée to large bowl; stir in enough of the syrup and lemon juice to make a slightly sweet, though still tart, mixture.* Pour mixture into ice-cream freezer; freeze according to manufacturer's instructions. About 1 minute before mixture finishes freezing, stir in liqueur and papaya julienne.

4. Place 6 stemmed dessert glasses or Champagne coupes in freezer until chilled. Place a scoop of sorbet in each glass; arrange 3 papaya wedges on top of each serving. Serve immediately, garnished with mint sprigs and sprinkled with additional liqueur, if desired.

TIP: *As you adjust flavors, keep in mind that they will be slightly muted after freezing.

CHOCOLATE TRUFFLES WITH GRAND MARNIER

Makes about 2½ dozen truffles

- $\frac{1}{2}$ cup heavy cream
- 9 ounces semisweet chocolate, coarsely chopped
- 2 tablespoons unsalted butter, softened
- 1 egg yolk, lightly beaten
- 1 tablespoon Grand Marnier
- Confectioners sugar (optional)

1. Heat heavy cream and 5 ounces of the chocolate in small heavy saucepan over low heat, stirring until chocolate is melted. Increase heat to medium; heat, still stirring, to boiling. Remove from heat; stir in butter. Let mixture cool slightly, then stir small amount into egg yolk until thoroughly blended; stir back into saucepan until mixture is thoroughly combined. Stir in Grand Marnier. Refrigerate chocolate mixture until very cold and stiff, 1 to 2 hours.*

2. Line large baking sheet with kitchen parchment or waxed paper; use a dab of butter to hold edges of paper in place. Spoon cold chocolate mixture into pastry bag fitted with tip with $\frac{1}{4}$ -inch plain opening. Pipe chocolate into small mounds, each about $\frac{1}{2}$ inch in diameter. Refrigerate, uncovered, until set, about 1 hour.

3. Dust hands lightly with confectioners

sugar; shape chocolate mounds quickly into evenly shaped balls. Return to baking sheet; refrigerate until firm, several hours or overnight. When firm enough, cover loosely with foil or waxed paper.

4. Melt remaining 4 ounces chocolate in top of double boiler over hot, not boiling, water; stir until smooth. Remove from heat; let stand until temperature registers 90° F on an instant-reading thermometer.** Drop one truffle at a time into melted chocolate; turn carefully with fork to coat completely. Gently lift truffle out with fork and hold it above pan for a few seconds to allow excess chocolate to drip back into pan. Gently scrape bottom of fork against edge of pan to remove more of the excess chocolate. Using flat side of spatula or knife, very gently slide truffle off fork onto lined baking sheet. Repeat with remaining truffles.

5. When all truffles are coated, refrigerate baking sheet, uncovered, until coating on truffles is somewhat firm, about 1 hour. Cover loosely with foil or waxed paper; return to refrigerator and chill until coating is quite firm and set, several hours or overnight.*** Dust lightly with confectioners sugar before serving, if desired.

TIPS: *Alternatively, fill bowl large enough to hold saucepan halfway with ice; add $\frac{1}{2}$ cup water. Immerse saucepan containing chocolate mixture up to rim in ice, being careful not to allow water to seep into saucepan; chill, stirring often, until mixture is stiff and cool to the touch.

**Do not allow chocolate to fall below 86° F; coating will be too thick to use. Reheat briefly over simmering water, if necessary.

***When chocolate coating has set completely, truffles can be layered between sheets of waxed paper in an airtight plastic container and stored in refrigerator. ○



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LAND O LAKES



UNSALTED BUTTER

Harley Baldwin

(continued from page 85)

GRILLED JAPANESE EGGPLANTS

Makes 6 servings

- *9 small Japanese eggplants (about 1 1/4 pounds)
- Salt
- 2 tablespoons minced garlic (about 6 cloves)
- 1/2 cup light olive oil

1. Cut off and discard stem ends of eggplants. Cut eggplants in half lengthwise; sprinkle cut surfaces generously with salt. Place, cut sides down, on double thickness of paper toweling; allow to stand 30 minutes.
2. Rinse eggplants under cold running water; pat dry with paper toweling. Stir garlic and oil together in large bowl. Add eggplants to oil mixture; toss until coated. Let stand while broiler is heating.
3. Heat broiler.
4. Place eggplant halves, cut side down, on broiler pan; broil, turning once, until tender when pierced with fork, about 6 minutes. Remove to warmed serving platter; serve immediately.

TIPS: *Small Japanese eggplants are available in Oriental markets; if they are not available, the small eggplants found in Italian produce markets can be substituted.

HOT HERBED BREAD

Makes about 36 large slices or 48 smaller slices

- 1 cup unsalted butter
- *4 teaspoons minced fresh rosemary, thyme, parsley, or other fresh herb, or a combination
- 2 cloves garlic, crushed to a paste
- 1 tablespoon finely chopped onion
- Salt
- Freshly ground pepper

- 1 large loaf (about 18 inches long) French-style bread or 2 smaller loaves (each about 12 inches long)

1. Combine butter, fresh herbs, garlic, onion, and salt and pepper to taste in small heavy saucepan; heat over low heat until butter is melted and bubbling. Set aside, off heat.

2. Heat oven to 350° F.
3. Slice bread into 1/2-inch diagonal slices; dip each slice into butter mixture to coat lightly. Re-form slices into loaf or loaves on piece of aluminum foil large enough to overlap ends by 6 inches; wrap bread securely in the foil. Bake until heated through, about 10 minutes.**

4. Heat broiler.

5. Remove foil package from oven; open foil and spread slices out to expose cut surfaces. Place under broiler; broil until slices are lightly browned, about 2 minutes. Serve warm.

TIPS: *If fresh herbs are not available, 1 teaspoon dried herbs, in any desired combination, can be substituted.

**If you plan to serve bread with *Mélange of Grilled Seafood* (see recipe, page 85), bread can be prepared up to this point and finished after seafood is removed from broiler.

GREEN SALAD WITH WARM CHEVRE DRESSING

Makes 6 servings

- 8 ounces mild chèvre, such as Montrachet, softened
- 2/3 cup light olive oil, or as needed
- *2 to 3 tablespoons chopped fines herbes
- 1 to 2 tablespoons fresh lemon juice
- 8 cups mixed salad greens, such as watercress, Bibb lettuce, and Boston lettuce, trimmed, washed, patted thoroughly dry

1. Heat oven to 375° F.
2. Press chèvre into even layer over bottom of small (5-inch) ovenproof dish. Pour enough oil into dish to completely cover cheese; sprinkle with fines herbes. Bake until cheese is melted and soft enough to blend easily with the oil, about 15 minutes.**
3. Remove dish from oven; beat contents with fork, adding lemon juice to taste, until blended.
4. Place greens in large serving bowl; pour chèvre dressing over them. Toss to coat greens well; serve immediately.

TIPS: *Fines herbes is a mixture of fresh parsley, chives, tarragon, and chervil. At least 2 of the herbs should be fresh; the others can be dried if fresh are not available.

*For vanilla sugar, combine 2 cups sugar and 1 to 2 vanilla beans in jar or canister with tight-fitting lid and shake well. Set aside for at least 5 days to blend flavors.

HAZELNUT MOCHA ICE CREAM

Makes 1 quart

- 1 1/2 cups milk
- 1 1/2 cups very strong espresso
- 6 1/2 ounces semisweet or bittersweet chocolate, coarsely chopped
- 1/2 cup sugar
- 6 egg yolks, room temperature
- 3/4 cup toasted and skinned hazelnuts, coarsely chopped (4 ounces)
- 1/4 cup plus 1 1/2 teaspoons coffee liqueur

Combine milk, espresso and chocolate in heavy medium saucepan over low heat and stir until chocolate is melted. Beat sugar with yolks in large bowl until pale yellow and mixture forms slowly dissolving ribbon when beaters are lifted. Slowly pour hot milk over yolk mixture in thin steady stream, stirring constantly. Return mixture to saucepan. Place over low heat and cook, whisking constantly, until mixture is thick enough to coat back of wooden spoon; *do not boil or mixture will curdle* (if curdling occurs, immediately transfer mixture to blender and mix at high speed until smooth). Transfer to bowl. Set over bowl of ice water. Cool completely, stirring occasionally or covering surface with waxed paper to prevent skin from forming.

Stir hazelnuts into cooled egg yolk mixture. Refrigerate until thoroughly chilled, at least 1 hour. Transfer mixture to ice cream freezer and process according to manufacturer's instructions, adding liqueur when ice cream is almost firm. Turn into plastic container. Cover and freeze until ready to use. Let ice cream soften slightly in refrigerator before serving.

PECAN CHOCOLATE RAISIN ICE CREAM

Makes 1 1/2 quarts

- 3 cups milk
- 7 1/2 ounces semisweet or bittersweet chocolate, coarsely chopped
- 10 to 12 tablespoons sugar
- 6 egg yolks, room temperature
- 3/4 cup coarsely chopped raisins (3 ounces)
- 3/4 cup coarsely chopped toasted pecans (4 ounces)

Combine milk and chocolate in heavy medium saucepan over low heat and stir until chocolate is melted. Beat sugar with yolks in large bowl until

pale yellow and mixture forms slowly dissolving ribbon when beaters are lifted. Slowly pour hot milk over yolk mixture in thin steady stream, stirring constantly. Return mixture to saucepan. Place over low heat and cook, whisking constantly, until mixture is thick enough to coat back of wooden spoon; *do not boil or mixture will curdle* (if curdling occurs, immediately transfer mixture to blender and mix at high speed until smooth). Stir in raisins. Transfer to bowl. Set over bowl of ice water. Cool mixture completely, covering surface with waxed paper to prevent skin from forming.

Refrigerate until thoroughly chilled, at least 1 hour. Transfer mixture to ice cream freezer and process according to manufacturer's instructions, adding pecans when ice cream is almost firm. Turn into plastic container. Cover and freeze until ready to use. Let ice cream soften slightly before serving.

LEMON GINGER ICE CREAM

Makes about 1 quart

- 2 1/4 cups half and half
- Grated peel of 3 large lemons
- 3/4 cup sugar
- 6 egg yolks, room temperature
- 3/4 cup fresh lemon juice
- 1/2 cup finely chopped preserved ginger in syrup, drained

Combine half and half and lemon peel in heavy medium saucepan and bring to boil slowly over very low heat. Remove from heat, cover and set aside 10 minutes. Beat sugar with yolks in large bowl until pale yellow and mixture forms slowly dissolving ribbon when beaters are lifted. Strain half and half, discarding lemon peel. Slowly pour hot half and half over yolk mixture in thin steady stream, stirring constantly. Return mixture to saucepan. Place over low heat and cook, whisking constantly, until mixture is thick enough to coat back of wooden spoon; *do not boil or mixture will curdle* (if curdling occurs, immediately transfer mixture to blender and mix at high speed until smooth). Transfer to bowl. Set over bowl of ice water. Cool completely, covering surface with waxed paper to prevent skin from forming.

Stir lemon juice and ginger into cooled yolk mixture. Refrigerate until thoroughly chilled, at least 1 hour. Transfer mixture to ice cream freezer and process according to manufacturer's instructions. Turn into plastic container. Cover and freeze until ready to use. Let soften slightly before serving. □

Australian Elise Pascoe is a cookbook author and cooking teacher based in Victoria.



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ginning with the logical premise
ood and wine must be considered
her, the book opens with an intro-
to California wines. After briefly
ning the winemaking process and
ements involved in taste (such as
s and acidity), Kafka discusses
or grape varieties and compares
ocean and California wines pro-
om each, their overall character-
and their compatibility with
his section (and the entire book)
ered with Kafka's distinctly per-
inions: her preference for red
general over whites, or, more
lly, her dislike of Petite Syrah
illon, her (successful) pairing of
raminer with Oriental food, and
sment that "a 10-year-old wine,
-year-old person, is a child and,
arming, less interesting to spend
ng with than a mature type."

h space does not allow her to
he styles of individual wineries,
es provide readers with a pro-
introduction to the California
at are increasingly available—
ing more finesse—each year.
American ingredients and tra-
afka has developed a small but
emblem of original recipes:
e Soufflé, a gutsy Shrimp
eafood Succotash, Grits Tim-
untry-Smoked Ham Braised
donnay. In a "recipe that bor-
all over," homemade buck-
dles (prepared with yeast and
served with a lemon beurre
California golden caviar.

ne when many cookbook au-
to "create" new recipes sim-
elty's sake, Barbara Kafka's
oporates surprising techniques
nts only for the sake of fine
given dish. For example, she
ast meats at a high tempera-
loin of pork with spicy pears
y with duxelles stuffing are
500° F, crisply searing the
e, while keeping the interior
nder. For a quick Bourbon
ler, she starts with canned
a, a trick learned from Chi-
nts.

Zinfandel is a good exam-
y Kafka transforms an old
this case, *coq au vin*—to
ilable ingredients. Using
s, she intensifies the sauce
a glaze, a concentrated re-

an added touch of garlic and red wine
vinegar, to approximate the acidic old
wines used in the original French dish.

Sometimes dishes combine ingredi-
ents in unusual ways—for example, her
turkey soup contains quenelles, and why
not? It's chicken and dumplings gone
elegant. The classic pairing of duck with
sour fruit (bitter oranges, cherries) has
suggested a new, American version,
Duck Breasts with Rhubarb Sauce. In
other cases, dishes are included just be-
cause they make culinary sense: Peapod
Soup, tomato soup showered with fresh
herbs, and a Turkey Salad with Butter-
milk Dressing that puts holiday leftovers
to delicious (and fairly low-calorie) use.

Many of the dishes here use fresh
lemon juice, both for its clean, intense
flavor and for the acidic lift it pro-
vides—as in Kafka's Duck Gumbo. I
tested this dish, a rich, spicy amalgam,
and appreciated the clear instructions.
Vegetables are added to the stew in
sequence, to ensure that each emerges
perfectly cooked.

The culinary information in this book
is not limited to the recipes. Short intro-
ductions to recipes and chapters contain
a wealth of useful facts—wine notes,
sources of ingredients, historical back-
grounds of the dishes, and menu accom-
paniments. Sometimes, as in her open-
ing comments on fish and desserts,
Kafka offers many valuable cooking sug-
gestions in a few brief sentences.

Throughout *American Food & Cali-
fornia Wine*, one senses the author's
broad background and keen intelligence.
One of her associates—Kafka works
with a talented team, and credits them
for their contributions to the book—
once remarked that a few minutes of
listening to Barbara Kafka talk about
any aspect of food is equal to doing a
week's research. All this knowledge, I
suspect, is a product of the author's
passion for her work. As she says in the
preface, "The best part is that there is
always more to learn, more to eat and
more to drink."

SMOKED SALMON MOUSSE

This is one of my favorite first courses,
and I have never served it to less than
rave reviews. It is based on a mousse I
ate at Jacques Cagna's extraordinary res-
taurant in Paris. He does not add any
gelatin to his mousse and serves it softly
spoon-molded. Both versions are deli-
cious, but I think there is something

dramatic about bringing the whole salmon-pink mold to the table.
Today's salmon, no matter where it comes from, is more
delicate in flavor and fatter than it used to be. This is because
we now refrigerate it instead of depending on salt, smoke, and
dryness to preserve the fish. Nevertheless, the taste and
saltiness of the salmon you buy will vary from fish to fish. Be
sure to taste your mixture before adding salt and adjust the
lemon juice accordingly.

Wonderful as food processors are, there is no way to avoid
sieving this mixture or it will feel gritty.

This is a relatively economical though festive dish, since a
very little smoked salmon will serve a fairly large number of
people. Any fabulous or merely delightful wine will be shown
to advantage by the delicate taste and voluptuous fat of this
dish. Try a very good Chardonnay which has acquired several
years of rounding bottle age, a delicately dry Johannisberg
Riesling with a perfume of spring, or a dry white jug wine.

Makes 10 to 12 servings

- 3 tablespoons water
- 1 package (¼ ounce) unflavored gelatin
- 6½ ounces Nova Scotia smoked salmon
- 3 cups heavy cream
- 2 tablespoons fresh lemon juice
- 2½ teaspoons grated onion
- 2 teaspoons kosher salt
- Freshly ground white pepper
- 10 drops Tabasco sauce
- ¼ cup sliced chives
- Thin chives
- Smoked salmon (optional)

1. Oil ten ½-cup molds, a 5-cup mold, or a 1-quart mold for service and a small mold for the cook and set aside.
2. Place the water in a small pan. Add the gelatin and let it sit until absorbed. Place the pan over low heat and stir until the gelatin is dissolved. Set aside to cool to room temperature.
3. Put the smoked salmon and ½ cup heavy cream in a food processor and process until smooth. Then press the mixture through a fine sieve to give you a smooth purée.
4. Whip the remaining 2½ cups cream just until slightly soft peaks form. Beat in the dissolved gelatin. Stir in the lemon juice, onion, salt, pepper, Tabasco, and chives.
5. Remove about ½ cup of the seasoned whipped cream and stir it into the sieved smoked salmon to lighten the mixture. Fold in the remaining cream. Spoon into the prepared mold or molds. Refrigerate 1½ hours, or until set.
6. To serve, unmold and garnish with additional chives and smoked salmon, if desired.

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FISH CHOWDER

For a richer chowder, you can substitute fish stock for the water in the recipe. To make fish stock, ask your fishmonger for fish heads and fish bones and simmer the bones with vegetables and aromatic herbs. (Note: recipes for fish stock appear elsewhere in this book.)

There is no need to add flour to this fish chowder—the potatoes act as a thickener in themselves.

- 2 onions, finely chopped
- 2 leeks, white part only, finely chopped
- ¼ cup butter
- 4 potatoes, peeled and diced
- Salt and freshly ground black pepper
- 2 cups boiling water or fish stock (see index)
- 1 pound mixed cod and flounder
- 3 cups light cream
- ½ cup grated Swiss cheese

1. Sauté the onions and leeks in butter until soft. Add the potatoes, salt, pepper and water or fish stock and bring to a boil.
2. Layer the fish on top of the vegetables, reduce heat and simmer the chowder, covered, for 30 minutes.
3. Add the light cream and warm, but do not boil. Correct the seasoning.
4. To serve, ladle the chowder into oven-proof soup bowls and sprinkle with grated cheese. Place in a very hot oven or under the broiler and cook until the cheese is melted and golden. Serve immediately.

"Fresh fish" is a misnomer at most restaurants. All it means, technically, is that the fish has not been frozen. Fish caught the first day of a ten-day fishing trip is not very fresh by our standards.

Scallops and Thyme Ravioli (From Christian Delouvrier, Maurice restaurant)

The filling:

- 9 ounces sea scallops
 - 4 sprigs fresh thyme
 - 2 zucchini, peeled (reserve the skins)
 - 2 tablespoons olive oil
 - Salt and freshly ground white pepper to taste
 - 1 quart fish stock.
1. Cut the sea scallops into small cubes. Season generously with salt and pepper and add thyme sprigs. Stir well, let sit about 10 minutes.
 2. Meanwhile, cut the zucchini skins into about 75 rectangles $\frac{3}{4}$ -inches long and $\frac{1}{2}$ -inch wide. Heat olive oil and a dash of water in a pan over medium heat and sauté the skins until al dente, about 1 to 2 minutes. Season with salt and pepper. Remove from heat and set aside.
 3. Lay one ravioli skin on a dry surface. Coat it with egg wash. Lay one strip of zucchini skin in the middle. Top it with $\frac{3}{4}$ -teaspoon of scallop and some fresh thyme. Lay another zucchini skin on top. Seal the ravioli. Repeat this procedure with the rest of the ingredients.
 4. Poach the ravioli, 5 or 6 at a time, in the fish stock for about a minute, or until they rise to the sur-

face. Drain and dip them in beurre blanc before serving on warm plates (see recipe for beurre blanc). Place a strip of zucchini skin on top of each ravioli for garnish.

Yield: 4 to 6 servings (about 24 ravioli).

The beurre blanc sauce:

- 1 pound unsalted butter
 - 6 shallots, peeled and diced
 - 6 ounces dry white wine
 - 3 ounces vinegar
 - 3 tablespoons heavy cream
 - 5 to six sprigs fresh thyme, chopped
 - Salt and freshly ground white pepper to taste
 - Dash of vinegar (if needed).
1. In a saucepan over medium heat melt one tablespoon of butter and sauté the shallots until they wilt, about 2 minutes. Add white wine and reduce liquid to a glaze. Add vinegar and reduce to a glaze.
 2. Add cream, stir and reduce until mixture thickens. Lower heat to warm, add thyme and remaining butter, 1 tablespoon at a time, while whisking vigorously. Add salt and white pepper to taste (add a dash of vinegar if needed). Keep warm.

Salmon and Shrimp Ravioli

The filling:

- ¾ pound medium-size shrimp
 - ½ pound salmon filet, skin removed
 - 1 tablespoon sweet butter
 - 8 scallions, minced, including some of the green part
 - Juice of ½ lemon
 - 1 tablespoon chopped dill
 - Salt and pepper to taste
 - Cayenne to taste
 - 1 quart fish or shrimp stock (or lightly salted boiling water) for poaching.
1. Mince the shrimp and salmon with a large knife. Sauté the mixture with butter, scallions and lemon juice

over medium heat for about 2 minutes, turning constantly with a spatula. You want to remove the raw look but not cook the fish thoroughly. Remove from heat and add dill, salt, pepper and cayenne to taste. Let cool to room temperature.

2. Fill the ravioli dough. Poach ravioli, 5 or 6 at a time, in simmering stock for about 1 minute, or until they rise to the surface. Drain on paper towels; keep warm until serving.

Yield: About 36 ravioli.
The dill sauce:
1 tablespoon sweet butter
3 shallots, minced (about ¼ cup)

- 2 tablespoons white wine vinegar
 - ½ cup fish stock
 - ¼ cup cream
 - 1 stick (¼ pound) sweet butter, cut into pats
 - 1½ tablespoons minced fresh dill
 - Salt and freshly ground white pepper to taste.
1. In a saucepan, melt 1 tablespoon butter over medium flame and sauté the shallots for 1 minute. Add vinegar and fish stock. Reduce liquid over

high heat by half, leaving about ¼-cup.

2. Add cream and reduce liquid by half again. Place the sauce in a blender and drop in pats of butter while it is pureeing. Add dill, purée briefly, and return sauce to the pan to keep warm until serving. Add salt and white pepper to taste.

Yield: About 1 cup.

NOTE: Because of its richness, this sauce should be used sparingly.

Herbed Cheese Ravioli

The filling:

- 7 ounces Montrachet goat cheese, room temperature
 - ¼ pound St. André cheese, room temperature
 - 4 ounces cream cheese (you may substitute any of your favorite soft cheeses in this recipe), room temperature
 - ½ teaspoon pulverized dried rosemary (or fresh if you can find it)
 - 4 tablespoons diced parsley.
1. In a mixing bowl, combine the cheeses, rosemary and parsley and set aside until needed.
2. Fill ravioli dough. Poach ravioli for about 1 minute in a quart of lightly salted simmering water, 5 or 6 at a time, or until they rise to the surface. Drain well on paper towels and keep warm until served.
- Yield: About 36 ravioli.

The red pepper sauce:

- ½ cup chopped onions
 - 2 tablespoons sweet butter
 - 2 red bell peppers, cored, seeded and chopped coarsely (2½ cups)
 - Dash of saffron
 - Salt and freshly ground pepper to taste
 - ½ cup chicken stock
 - ½ cup heavy cream.
1. Sauté the onions in butter over medium-high heat until wilted. Add red pepper, saffron, salt and pepper to taste. Stir well and add chicken stock.
2. Bring liquid to a boil, cover, and simmer for 10 minutes. Add cream, stir and return to boil. Pour mixture into a blender and purée well. Keep warm until served over cheese ravioli.
- Yield: 2½ cups.

Pork and Ginger Ravioli

The filling:

- 2 tablespoons sesame oil
- 4 medium-size pork chops, trimmed well and chopped fine with a large knife or heavy cleaver. (You may use a food processor, but do not purée the meat to a paste. Leave it slightly chunky).
- 1 teaspoon minced garlic
- 3 tablespoons minced ginger
- 1/2 cup water chestnuts (fresh if possible, or canned)
- 1/2 teaspoon hot red pepper flakes
- 2 tablespoons soy sauce
- 1 tablespoon dry sherry
- 6 tablespoons minced scallions

1 tablespoon cornstarch mixed with 2 tablespoons dry sherry.

- 1 quart chicken stock (or lightly salted water) for poaching.
- 1. Heat sesame oil in a saucepan over medium flame. Add pork and stir constantly until it turns white, about 3 to 5 minutes.
- 2. Add garlic, ginger, water chestnuts and stir for several minutes. Add the hot pepper flakes, soy sauce, sherry and scallions. Stir for a minute and add the cornstarch-sherry mixture. Stir well for 30 seconds and remove from heat. Let cool to room temperature.
- 3. Poach ravioli, 5 or 6 at a time,

for about 1 minute in simmering stock, or until they rise to the surface. Drain well on paper towels and keep warm until served.

Yield: About 36 ravioli.

The hoisin-ginger sauce:

- 1/2 cup dry white wine
- 1 cup chicken stock
- 1 tablespoon minced fresh ginger
- 2 tablespoons canned hoisin sauce
- 1 tablespoon cornstarch mixed with 3 tablespoons chicken stock
- 1 tablespoon chopped fresh coriander (optional)

2 tablespoons chopped scallions.

- 1. In a saucepan over medium flame, heat the wine, chicken stock, ginger and hoisin sauce, mixing well. Bring to a boil, reduce heat and simmer for 5 minutes.
- 2. Thicken sauce with cornstarch-stock mixture, stir well. Strain the sauce through a fine sieve. Return to pot, add fresh coriander and scallions, return to heat and keep warm until needed.

Yield: About 1 1/2 cups.

Spinach-Mushroom Ravioli

The filling:

- 1/2 cup pine nuts
- 1 tablespoon sweet butter
- 3 tablespoons minced shallots
- 1/2 pound white mushrooms, diced well and sprinkled with juice of one lemon (about 2 cups of mushrooms)
- 1/2 teaspoon minced garlic
- Pinch of freshly grated nutmeg
- 10-ounce package of spinach (clean and remove stems of spinach)
- Salt and freshly grated pepper to taste
- 2 tablespoons heavy cream
- 1 quart chicken stock (or lightly salted water) for poaching.

- 1. In a dry, nonstick saucepan, toast the pine nuts over medium flame until they are golden brown, but not black. Set aside.
- 2. In a saucepan melt the butter over medium flame. Add the shallots, Add mushrooms and garlic and turn heat to high. Sauté for about 3 minutes to evaporate moisture in the mushrooms. Add a pinch of nutmeg.
- 3. Add spinach to the pan, add salt and pepper and cook for another 3 minutes. Add 2 tablespoons of cream and stir well for 1 minute, or until most of the water has evaporated from the cream. Remove from heat.
- 4. Add pignole nuts, stir well and taste for seasoning. Let cool to room temperature.

- 5. Poach ravioli, 5 or 6 at a time, in simmering stock for about 1 minute, or until ravioli rise to the surface. Drain well on paper towels and keep warm until served.
- Yield: About 36 ravioli.

The tomato sauce:

- 6 tablespoons sweet butter
- 4 tablespoons minced onions
- 1/2 teaspoon garlic
- 1 pound plum tomatoes, cut into cubes
- 1/2 cup chicken stock
- 1/2 teaspoon thyme
- 1 bay leaf
- Salt and pepper to taste
- Dash of Tabasco sauce (to taste)
- Grated Parmesan cheese (optional).

- 1. In a saucepan, melt 2 tablespoons of the butter and sauté the onions and garlic until onions are wilted. Add tomatoes, chicken stock, thyme, bay leaf, salt and pepper. Cook for 10 minutes over medium heat.
- 2. Remove the bay leaf and pour sauce into a blender. As you purée the sauce, drop in the 4 remaining pats of butter. Strain the sauce through a fine sieve and keep warm until serving. Taste for seasonings and add Tabasco sauce if desired. (You may dust the sauced ravioli with cheese before serving).

Yield: About 2 1/4 cups.



BOMBAYSSOISE

This is an intriguing cold soup tingling with the spices of India. I make my own garam masala from a recipe given me by a cooking friend from Bombay. The recipe follows (see page 92), but it is rather expensive to make because of its multitudinous ingredients.

A masala—garam just means “hot”—is a mixture of various sweet and pungent spices; they are ground, then toasted or fried before being added to a great many Indian dishes. Indian cooks grind a different mixture for every dish they make. I am not quite that industrious, and make up an all-purpose masala that lasts several months in a tightly closed container kept in a dark place. It is a scintillating blend of flavors that prepared curry powder from the supermarket has very little in common with. In the absence of a homemade masala, buy a good brand of curry powder that is stamped “made in India.” Sun Brand Madras, for example. There are other good brands of course (they must be made for the British market, since Indians don’t use them). The hottest spice mixes come from the southern states. Those marked “Vindaloo” are always quite fiery. *yellow curries make a prettier soup than brown*

garam masala.

Makes approximately 2½ quarts.

- | | |
|---|---|
| <i>4 tablespoons unsalted butter</i> | <i>¼th teaspoon ground allspice</i> |
| <i>2 fat cloves garlic, minced</i> | <i>¼th teaspoon ground cloves</i> |
| <i>2 medium onions, sliced (about 1 cup)</i> | <i>3 cups thin chicken broth (see Note)</i> |
| <i>4 cups zucchini, peeled, seeded and sliced</i> | <i>2 teaspoons fresh lemon juice</i> |
| <i>1¼ cups raw potato, peeled and diced</i> | <i>1½ cups light cream or half-and-half</i> |
| <i>1 teaspoon salt</i> | <i>Salt to taste</i> |
| <i>2 teaspoons very hot curry powder (or homemade masala)</i> | |

Melt butter in a heavy 4- or 5-quart pot. Add the garlic, onions, zucchini and potatoes, turning them well in the butter. Add salt, cover the soup pot and “sweat” the vegetables over very low heat for about 10 minutes, or until they are soft. Stir

them from time to time and do not allow them to brown in the least or you will have a mud-colored soup. *Add a little chicken stock to be su*

Push the vegetables to the sides of the pot and put the spices in the center. Stir them a little until they form a paste. Simmer for a couple of minutes. Pour in the chicken broth, add the lemon juice and simmer all together for about 20 minutes.

Strain the broth into a pitcher and purée the vegetables in a processor or food mill after they cool off a bit. Do the vegetables in two batches if using a processor, using the light cream to thin and cool the purée. Re-combine and purée with the broth, stirring well. This should be a smooth, rather thin soup, not in the least like those ersatz vichyssoise made puddingy with massive doses of sour cream. Taste for salt and chill the soup four or five hours or overnight. When it is quite cold, taste again, add more salt if necessary. I also add a dash of cayenne as I prefer the soup highly spiced. This is not for the faint-hearted if you are using strong, fresh curry powder or a homemade masala.

Note: Using homemade chicken broth in soups that will be served cold can be tricky, as homemade broth is generally quite gelatinous. Ergo, one might wind up with an unpleasant texture when the soup is chilled. Always thin out your broth with cold water, so that you can gauge the proper consistency, before you add it to the hot soup base. Canned chicken broth or that made with cubes or packets of powder answer fairly well in this rather highly flavored soup. If you are not a fan of spicy food, you may omit the cayenne and lessen the amount of curry powder. But if you dull it down too much, the soup will be refreshing but unexciting.





BOMBAYSSOISE

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*prettier soup than brown
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Makes approximately 2½ quarts.

- | | |
|---|---|
| 4 tablespoons unsalted butter | ¼th teaspoon ground allspice |
| 2 fat cloves garlic, minced | ¼th teaspoon ground cloves |
| 2 medium onions, sliced (about
1 cup) | 3 cups thin chicken broth
(see Note) |
| 4 cups zucchini, peeled, seeded
and sliced | 2 teaspoons fresh lemon juice |
| ¼ cups raw potato, peeled
and diced | 1½ cups light cream or
half-and-half |
| 1 teaspoon salt | Salt to taste |
| 2 teaspoons very hot curry
powder (or homemade masala) | |

Melt butter in a heavy 4- or 5-quart pot. Add the garlic, onions, zucchini and potatoes, turning them well in the butter. Add salt, cover the soup pot and "sweat" the vegetables over very low heat for about 10 minutes, or until they are soft. Stir

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Jing Shar Siu Bao

Pork Buns - Steamed

1 pkg yeast
1 $\frac{1}{4}$ cups warm water
1 Tbsp sugar
4 cups flour

Dissolve yeast in warm water, add $\frac{1}{2}$ tsp. of the sugar. Let proof in warm place till frothy (15 min). Mix flour + sugar in bowl. Add yeast mixture + mix to dough. Knead until smooth + elastic. Cover + rise 2 hrs. in warm place.

Heat oil in pan. Add garlic + scallion, stir fry 1 second. Add sherry, soy, oyster sauce, sugar stir fry 20 sec. Pour in water + bring to boil. Chop pork, add + cook 1 min. Add cornstarch mixture + cook until thickened. Remove from heat + cool.

Divide dough in half + roll each. Cut each roll into 10 slices. Shape each into circle, 3" dia.

Place 1 tsp. filling in center. Bring up sides, pleat + pinch to seal tightly.

Place buns on damp cloth in steamer + steam 15 minutes. Serve hot.

Can be stored in fridge up to 1 week. Reheat by steaming.

Filling:

1 Tbsp oil, 2 cloves ch. garlic
1 ch. scallion, 1 Tbsp sherry
1 tsp soy, 1 tsp oyster s.
2 tsp sugar, $\frac{1}{2}$ c. water
 $\frac{1}{2}$ lb. BBQ pork, 1 tsp cornstarch
in 1 Tbsp H₂O

Easier to handle if made 1 day before

Craig Claiborne's Cheesecake

Grated rind 1 lemon (or more)
3 Tbsp. lemon juice
2 lbs. cream cheese, room temp.
1 tsp. vanilla extract
1 3/4 cups sugar
4 eggs
1/3 cup graham crumbs

Place rack 1/3 up from bottom of oven. Preheat to 350 degrees.

Butter 8-inch round cheesecake pan (not a springform) with 3-inch high sides.

Using electric mixer at medium-high speed, beat cheese until absolutely smooth. Beat in vanilla and sugar, then add eggs one at a time. After adding eggs, do not beat any more than absolutely necessary. With rubber spatula, stir in rind and lemon juice.

Put batter into pan. Level by rotating pan in both directions. Place pan in larger pan and pour water into larger pan to 1 1/2 inches deep. Bake for 1 1/2 hours. Top of cake should be a rich golden brown and feel dry to the touch. Lift cheesecake pan out of the water and cool in the pan for a few hours. Do not cool in the refrigerator or butter will harden and cheesecake will be difficult to remove from pan.

Invert on flat plate or board. Sprinkle graham crumbs on bottom of cake and invert again. Refrigerate 5-6 hours or overnight. Freezes well. Cut with knife wet in hot water.

NUT CHEESECAKE

Prepare 7 1/2 oz. (1 1/2 cups) blanched almonds or hazelnuts as follows: Spread nuts in shallow pan and bake at 350 degrees, stirring occasionally, for about 15 min. until lightly browned. Cool and grind in blender.

Mix batter as in above recipe but eliminate lemon rind and juice, add a scant 1/2 tsp. almond extract in addition to the vanilla, and add ground nuts after adding the eggs.



excellent!

Schneller Quark - Streusel - Kuchen mit Obst

hier müssen die Streusel nicht extra zubereitet werden

Die Butter schmelzen und abkühlen lassen. Für den Teig alle Teigzutaten mit den Knethaken krümelig rühren. 1/4 vom Teig zurück behalten. 3/4 des Teiges gleichmäßig auf ein mit Backpapier ausgelegtes Blech drücken.

Die Zutaten für den Belag, außer dem Obst, gut verrühren und auf den Teig streichen. Den Belag mit dem Obst nach Wahl belegen und den Rest des Teiges wie Streusel darauf verteilen.

Im vorgeheizten Ofen bei 175 Grad 30-35 Minuten auf der mittleren Schiene backen.

Zubereitungszeit: 20 Minuten
Schwierigkeitsgrad: simpel
KJ/kcal p. P.: keine Angabe /

Zutaten für 1 Portionen:

Für den Teig:

250 g Butter
 250 g Zucker
 1 Tüte/n Vanillezucker
 1 Ei(er)
 1 Prise Salz
 1 Tüte/n Backpulver
 500 g Mehl

Für den Belag:

1 kg Quark
 1 Tüte/n Puddingpulver, Vanille
 200 g Zucker
 1 Ei(er)
 ½ Zitrone(n), nur der Saft
 1 Glas Kirschen, abgetropft oder jedes beliebige vorbereitete Obst

Verfasser: lametti



Anita Springer

From: "Jim Lerner" <jim@jimlerner.com>
To: "Anita Springer" <aspringer@post.harvard.edu>
Sent: Tuesday, October 30, 2001 5:44 PM
Subject: Fw: Pumpkin bread recipe

----- Original Message -----

From: "Jim Lerner" <jim@jimlerner.com>
To: <sybille@donneberg.com>
Cc: "Anita Springer" <aspringer@post.harvard.edu>
Sent: Friday, October 26, 2001 3:13 PM
Subject: Pumpkin bread recipe

> Sybille -

>

> Here is the Pumpkin bread recipe that you asked for. It's from the New York

> Times Heritage Cookbook, with small adaptations by Anita.

>

>

> Jim

>

> 1 cup sugar

> 1/3 cup brown sugar

> 1/3 cup butter or shortening

> 2 eggs

> 1 cup pumpkin puree

> 1 1/3 cup flour

> 1/3 cup whole wheat flour

> 1/4 teaspoon baking powder

> 1/4 teaspoon ground cloves

> 1 teaspoon baking soda

> 1/2 teaspoon cinnamon

> 3/4 teaspoon salt

> <1/3 cup water

> 1/2 cup chopped nuts

>

> 1. Preheat the oven to 350 degrees.

> 2. Beat the sugar and shortening together until light and fluffy. Beat in the eggs, one at a time. Stir in the pumpkin.

> 3. Sift together the flour, baking powder, cloves, baking soda, cinnamon and

> salt, and add alternately with the water to the batter.

> 4. Stir in the nuts, spoon batter into a well-greased and floured 9x5x3 inch

> loaf pan and bake 40-45 minutes, until a toothpick comes out clean.

Sweet potato pecan pie

Dough

3 tablespoons unsalted butter
2 tablespoons sugar
½ whole egg, vigorously beaten until frothy (reserve other half)
2 tablespoons milk
1 cup all purpose flour

Sweet potato filling

2-3 sweet potatoes (1 cup cooked) baked
¼ cup packed light brown sugar
2 tablespoons sugar
½ egg beaten
1-tablespoon heavy cream
1 tablespoon unsalted butter, softened
1-tablespoon vanilla extract
¼ teaspoon salt
¼ teaspoon ground cinnamon
1/8 teaspoon ground allspice
1/8 teaspoon ground nutmeg

Pecan pie syrup

¾ cup sugar
¾ cup dark corn syrup
2 small eggs
1 ½ tablespoons unsalted butter, melted
2 teaspoons vanilla extract
Pinch salt
Pinch ground cinnamon
¾ cup pecan pieces or halves

For dough

Place the softened butter, sugar and salt into bowl of electric mixer, beat on high speed until creamy. Add ½ egg and beat 30 seconds. Add milk, beat 2 minutes. Add flour and beat on medium speed 5 seconds, then on high speed until blended, about 5 seconds more (don't overmix). Remove the dough from the bowl and shape into a 5 inch patty, about ½ inch thick. Lightly dust with flour and wrap in plastic wrap, refrigerate at least 1 hour, overnight is better.

Place in cake pan (8 inch round) and refrigerate 15 minutes.

Sweet potato filling

Combine all ingredients; beat medium speed until smooth, about 2-3 minutes

Pecan pie syrup: combine all ingredients except the pecans, mix thoroughly on slow speed until opaque, about 1 minute. Stir in pecans

Assembly:

Spoon sweet potato filling into dough lined pan, pour syrup on top. Bake in a 325 oven until knife comes out clean, about 1 3/4 hours.
Cool and serve with Chantilly cream.

Chantilly cream

2/3 cup heavy cream

1 tsp vanilla

1 tsp brandy

1 tsp Grand Marnier

1/4 cup sugar

2 tablespoons sour cream

Combine cream, vanilla, brandy, and grand Marnier and beat medium speed 1 minute
Add sugar and sour cream and beat on medium until soft peaks form, about 3 minutes.
Don't over beat

African Sweet Potato and Peanut Soup



Submitted by: GREGMCE
Rated: 4 out of 5 by 34 members

Prep Time: 20 Minutes
Cook Time: 55 Minutes

Ready In: 1 Hour 15
Minutes
Yields: 6 servings

"Peanut flavor is balanced by warm spices and the earthy sweetness of sweet potatoes."

INGREDIENTS:

1 tablespoon vegetable oil	1 1/2 pounds sweet potatoes, peeled and chopped
1 large onion, chopped	1 carrot, peeled and chopped
2 cloves garlic, minced	4 1/2 cups water
2 teaspoons minced fresh ginger root	1 teaspoon salt
1 1/2 teaspoons ground cumin	1/4 cup chopped, unsalted dry-roasted peanuts
1 1/2 teaspoons ground coriander	1 pinch cayenne pepper
1/2 teaspoon ground cinnamon	2 tablespoons creamy peanut butter
1 pinch ground cloves	1 bunch chopped fresh cilantro
3 medium tomatoes, chopped	

DIRECTIONS:

1. Heat the oil in a large saucepan over medium-high heat. Saute the onion 10 minutes, until lightly browned. Mix in the garlic, ginger, cumin, coriander, cinnamon, and cloves. Stir in the tomatoes, sweet potatoes, and carrot, and continue to cook and stir about 5 minutes.
2. Pour water into the saucepan, and season the mixture with salt. Bring to a boil, reduce heat, and simmer 30 minutes.
3. Remove the soup mixture from heat. In a food processor or blender, blend the soup and peanuts until almost smooth. Season with cayenne pepper. Return to the saucepan. Whisk in the peanut butter, and cook until heated through. Serve warm topped with fresh cilantro.