



Gourmet Cooking Club


April, 12 2006



Michele



Janet



Patty



Maggie

APPETIZERS:

Cucumber Dill Dip

½ cup mayonnaise

½ cup sour cream (can substitute yogurt

2 Tablespoons fresh dill _ chopped finely

2 teaspoons fresh lemon juice

½ tablespoon white pepper

1 large cucumber –peeled, seeded 7 chopped

Combine all but the cucumber, then fold in cucumber and chill.

Deviled or Stuffed Eggs

JOY OF COOKING

After you hard boil your eggs cut them lengthwise ... or slice off both ends, which leaves a barrel shaped container.

Crush the yolks without packing them and moisten them pleasantly with: French dressing or mayonnaise; sweet or cultured sour cream; lemon juice.

Season to taste with salt and paprika

Put the filling back in the whites. You may use a pastry tube for elaborate effects. For improved flavor and texture remove from refrigerator ½ hour before serving.

Garnish with Olive, capers or truffles.

Croque Monsieur

Barefoot in Paris,

Recipe Summary

Difficulty: Medium

Prep Time: 5 minutes

Cook Time: 25 minutes

Yield: 4 to 8 servings

2 tablespoons unsalted butter

3 tablespoons all-purpose flour

2 cups hot milk

1 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

Pinch nutmeg

12 ounces Gruyere, grated (5 cups)

1/2 cup freshly grated Parmesan

16 slices white sandwich bread, crusts removed

Dijon mustard

8 ounces baked Virginia ham, sliced but not paper thin

Preheat the oven to 400 degrees F.

Melt the butter over low heat in a small saucepan and add the flour all at once, stirring with a wooden spoon for 2 minutes. Slowly pour the hot milk into the butter/flour mixture and cook, whisking constantly, until the sauce is thickened. Off the heat add the salt, pepper, nutmeg, 1/2 cup grated Gruyere, and the Parmesan and set aside.

To toast the bread, place the slices on 2 baking sheets and bake for 5 minutes.

Turn each slice and bake for another 2 minutes, until toasted.

Lightly brush half the toasted breads with mustard, add a slice of ham to each, and sprinkle with half the remaining Gruyere. Top with another piece of toasted bread. Slather the tops with the cheese sauce, sprinkle with the remaining Gruyere, and bake the sandwiches for 5 minutes. Turn on the broiler and broil for 3 to 5 minutes, or until the topping is bubbly and lightly browned. Serve hot.

Parmesan Roasted Asparagus

Barefoot Contessa Family Style

2 ½ pounds fresh asparagus (about 30 large)

2 tablespoons olive oil

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

½ cup freshly grated Parmesan cheese

2 lemons cut into wedges for serving

Preheat oven to 400 degrees

To plump asparagus trim bottom and stand in water and return to refrigerator for 2-4 hours before roasting.

If the stalks of the asparagus are thick peel the bottom half of each. Lay them in a single layer on a sheet pan and drizzle with olive oil. Sprinkle with salt and pepper. Roast for 15 – 20 minutes until tender. Sprinkle with Parmesan and return to the oven for another minute.. Serve with lemon wedges.

Green Salad Vinaigrette

3 TBS Champagne vinegar

1/2 tsp Dijon mustard

1/2 tsp minced fresh garlic

3/4 tsp kosher salt

1/4 tsp fresh ground pepper

1/2 cup good olive oil

In a small bowl, whisk together the vinegar, mustard, garlic, salt and pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified.

DESSERT:

Roasted Strawberries with Black Pepper

Serves 4

Serve these strawberries with vanilla bean ice cream.

6 cups strawberries, stems removed
3 TBS sugar
1 TBS freshly ground black pepper
2 TBS Balsamic vinegar

Rinse the strawberries in cool water, place in strainer and shake off most of the water.

Slice the strawberries a bout 1/8 thick, place them in large bowl, and sprinkle them with the sugar. Cover and refrigerate for at least one hour and up to four hours.

Preheat oven to 375 degrees. Toss the strawberries with the black pepper add the balsamic vinegar and put the strawberries and all of their juices into a large sauté pan or large oven proof dish. Roast for 8-10 minutes, until the juices are bubbling and the strawberries are hot but not mushy. Divide among individual dishes and serve immediately.

Vanilla Ice Cream – extra rich and creamy

1 cup sugar
¼ tsp. salt
7 large egg yolks
1 1/2 cups half-and-half
1 cup heavy cream
1 Tablespoon vanilla extract

Beat sugar, salt into egg yolks until thickened and pale yellow. Set aside.

Bring half and half to a simmer in heavy sauce pan. Slowly beat the hot half-and-half into the eggs and sugar. Pour entire mixture back into the ban and place over low heat or double boiler. Stir constantly w/ a whisk until thickens slightly. Do not boil. Allow custard to cool slightly, stir in the cram and vanilla. Cover and refrigerate overnight.

Stir the chilled custard, then freeze in 1 or 2 batches in your ice cream machine according to the manufacturer's instructions. Ice cream is ready to eat or put in freezer for firmer ice cram, at least 2 hours.