

# *Women Who Grill*

*Remembering The Good Old Days*



*Gourmet Cooking Club*  
*April 11, 2007*

# **Appetizers**

## **AHI**

**Sear Ahi Tuna (Sashimi Grade) coated with cracked peppercorn and lemon pepper in Virgin Olive Oil and chill**

**Won Ton Squares fried to light golden brown**

**Thinly Slice Ahi and place on top of Won Ton Square  
Top with a bead of Wasabi**

**Garnish with a small Watercress**



## **Gondolinas**

**Sliced baguette**

**Spread baguette with Alloutte Herb Cheese  
Top with thinly sliced Roma Tomato**

**Garnish with small basil leaf**

**(You may prefer to toast the baguette drizzled with olive oil)**



# jon snow's fish salad

SERVES 4 TO 5

*I love when recipes are handed down from generation to generation because it means they really work. This salad is based on one made by Jon Snow, who owned a fish store in Sagaponack called Loaves & Fishes. My friend Devon Fredericks bought that shop in the mid-1970s and turned it into a specialty food store, and then she sold it to my friend Anna Pump. But they all kept making Jon Snow's delicious fish salad.*

- 2½ pounds firm white fish fillets or steaks, such as halibut
- good olive oil
- kosher salt and freshly ground black pepper
- ½ cup small-diced celery (2 stalks)
- ¾ cup small-diced red onion
- ½ cup small-diced fennel (optional)
- ½ cup chopped fresh dill
- ¼ cup freshly squeezed lemon juice (2 lemons)
- ¼ cup good white wine vinegar
- ¼ cup capers, drained
- ¾ cup good mayonnaise

Preheat the oven to 400 degrees.

Place the fish on a sheet pan. Rub both sides with olive oil and sprinkle with salt and pepper. Roast for about 25 minutes, until the fish is firm and fully cooked. Allow to cool at room temperature for about 30 minutes. Remove and discard the skin and bones.

When the fish is cool, flake the meat into a bowl in large pieces. Add the celery, red onion, fennel (if using), dill, lemon juice, vinegar, capers, mayonnaise, 1 teaspoon salt, and ½ teaspoon pepper. Mix gently and refrigerate for 30 minutes. Taste for seasonings and serve at room temperature.



# GRILLED VEGETABLE PASTA SALAD

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*Sherry vinegar is the basis of a unifying dressing that is first used to baste the veggies, then added to the pasta. The dish tastes delicious warm, but also makes top-notch leftovers when served at room temperature.*

DIRECT/MEDIUM

**FOR THE DRESSING:**

- 1/4 CUP EXTRA-VIRGIN OLIVE OIL**
- 3 TABLESPOONS SHERRY VINEGAR**
- 2 TABLESPOONS FINELY CHOPPED FRESH BASIL**
- 2 TEASPOONS MINCED GARLIC**
- 1 TEASPOON DIJON MUSTARD**
- 1/2 TEASPOON KOSHER SALT**
- 1/4 TEASPOON FRESHLY GROUND BLACK PEPPER**

- 1 MEDIUM JAPANESE EGGPLANT**
- 1 LARGE RED ONION**
- 2 LARGE BELL PEPPERS**
- 4 MEDIUM RIPE TOMATOES**

- 8 OUNCES FUSILLI (CORKSCREW-SHAPED) PASTA**

- 3 TABLESPOONS PINE NUTS, LIGHTLY TOASTED**

- 1/3 CUP FRESHLY GRATED PARMIGIANO-REGGIANO CHEESE**
- 1/4 CUP FINELY CHOPPED FRESH BASIL**
- KOSHER SALT**
- FRESHLY GROUND BLACK PEPPER**

*To make the dressing:* In a large bowl whisk together the dressing ingredients.

Trim the ends from the eggplant and halve it lengthwise. Cut the onion crosswise into 1/2-inch slices. Halve the bell peppers lengthwise. Remove the stems, cores, and seeds from the bell peppers, then flatten them with the palm of your hand. Core the tomatoes, halve them crosswise, and seed them.

Brush the vegetables on all sides with some of the dressing, leaving the rest in the bowl. Grill the vegetables over *Direct Medium* heat until tender and lightly charred, turning once halfway through grilling time. The eggplant will take 12 to 15 minutes, the onion 10 to 12 minutes, and the peppers and tomatoes 6 to 8 minutes. Cut all the vegetables into 1/2-inch pieces. Set aside.

Cook the pasta according to package directions. Drain and add to the bowl with the reserved dressing. Stir to combine. Add the vegetables and toss to mix thoroughly. Allow to stand about 10 minutes for the flavors to meld. Stir in the pine nuts, cheese, and basil. Taste and adjust seasoning with salt and pepper, if necessary. Serve warm.

MAKES 4 TO 6 SERVINGS



# LEMON BARS

MAKES 20 SQUARES OR 40 TRIANGLES

*It's important to me that lemon bars really taste like lemon. I love the way the tart citrus cuts the sweetness of the filling. I can't begin to calculate how many lemon bars Harry Goodale has made at Barefoot Contessa over the years, but they're definitely one of our best sellers.*

## FOR THE CRUST

- ½ pound unsalted butter at room temperature
- ½ cup granulated sugar
- 2 cups all-purpose flour
- ⅛ teaspoon kosher salt

## FOR THE FILLING

- 6 extra-large eggs at room temperature
- 3 cups granulated sugar
- 2 tablespoons grated lemon zest (4 to 6 lemons)
- 1 cup freshly squeezed lemon juice
- 1 cup all-purpose flour

Confectioners' sugar, for dusting

Preheat the oven to 350 degrees.

For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 × 13 × 2-inch baking sheet, building up a ½-inch edge on all sides. Chill.

Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.

For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes, until the filling is set. Let cool to room temperature.

Cut into triangles and dust with confectioners' sugar.





# SOUR CREAM COFFEE CAKE

SERVES 8 TO 10

*This is the ultimate breakfast treat. My goal was a homemade version of a Drake's Cake, but better. As if the cake wasn't delicious enough, I decided to drizzle maple icing on the top and give it an extra-special flavor. This recipe can also be made into sour cream coffee cake muffins.*

- 12 tablespoons unsalted butter (1½ sticks) at room-temperature
- 1½ cups granulated sugar
- 3 extra-large eggs at room temperature
- 1½ teaspoons pure vanilla extract
- ¼ cup sour cream
- 2½ cups cake flour (*not* self-rising)
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt

## FOR THE STREUSEL

- ¾ cup light brown sugar, packed
- ½ cup all-purpose flour
- 1½ teaspoons ground cinnamon
- ¼ teaspoon kosher salt
- 3 tablespoons cold unsalted butter, cut into pieces
- ¾ cup chopped walnuts (optional)

## FOR THE GLAZE

- ½ cup confectioners' sugar
- 2 tablespoons real maple syrup

Preheat the oven to 350 degrees. Grease and flour a 10-inch tube pan.



*If the eggs are cold, place the whole eggs in a bowl of warm water for 5 minutes before cracking them.*

Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment for 4 to 5 minutes, until light. Add the eggs one at a time, then add the vanilla and sour cream. In a separate bowl, sift together the flour, baking powder, baking soda, and salt. With the mixer on low, add the flour mixture to the batter until just combined. Finish stirring with a spatula to be sure the batter is completely mixed.

For the streusel, place the brown sugar, flour, cinnamon, salt, and butter in a bowl and pinch together with your fingers until it forms a crumble. Mix in the walnuts, if desired.

Spoon half the batter into the pan and spread it out with a knife. Sprinkle with  $\frac{3}{4}$  cup streusel. Spoon the rest of the batter in the pan, spread it out, and scatter the remaining streusel on top. Bake for 50 to 60 minutes, until a cake tester comes out clean.

Let cool on a wire rack for at least 30 minutes. Carefully transfer the cake, streusel-side up, onto a serving plate. Whisk the confectioners' sugar and maple syrup together, adding a few drops of water if necessary, to make the glaze runny. Drizzle as much as you like over the cake with a fork or spoon.





