



Stations
of the
Cross

April 12, 2023

Sandy Gruwell, Host
Jody Knauf
Linda Chin
Liz Yee

The Parasol – From the Paris Club in Chicago

.5 oz Lillet Blanc
.5 oz St. Germain
.5 oz honey syrup (equal parts honey and water combined)
.75 oz lemon juice
3 oz Champagne

Add ice to shaker with all the ingredients except Champagne and shake for 10 seconds. Strain into a Champagne flute. Top with Champagne

Caesar Salad

2-3 Baby Romaine bunches
Parmesan Cheese to be grated

1/2 cup Olive oil
4 Tablespoons lemon juice
1/3 cup Grated parmesan cheese
2 Tablespoons Finely chopped green onions
1 tsp. salt
3/4 tsp. dried mustard
1/2 tsp. garlic salt
1/4 tsp. pepper
1/2 tsp. Worcestershire Sauce

Cut the base of each bunch, separate romaine leaves and wash. Prepare dressing by combining the ingredients and mixing in a blender. Toss the leaves in the dressing to coat lightly. Arrange lettuce leaves on tray and grate fresh parmesan cheese onto the leaves

Grilled Asparagus with Lemon – serves 10

4 pounds fat asparagus spears
1 1/2 tbsp. extra-virgin olive oil
3/4 tsp. kosher salt
1/2 tsp. pepper
Zest of 1 1/2 medium lemons
1 tsp lemon juice

Heat a grill to medium-high (about 400°). Shave thick, fibrous asparagus stalks with a vegetable peeler, laying stalks flat against a work surface to keep them from breaking under the pressure. Break off woody lower stems. Toss stalks gently with oil, salt, and pepper.

Lay asparagus on cooking grate and grill, covered, in 2 batches if necessary; turn often until lightly browned all over and tips are crisp, 5 to 10 minutes. Serve warm or at room temperature, seasoned to taste with lemon zest, juice, and a little more oil, salt, and pepper.

Tomato and Goat Cheese Tarts (Ina Garten “Back To Basics”) – serves 4

1 package (17.3 ounces/2 sheets) puff pastry, defrosted
Good olive oil
4 cups thinly sliced yellow onions (2 large onions)
3 large garlic cloves, cut into thin slivers
Kosher salt and freshly ground black pepper
3 tablespoons dry white wine
2 teaspoons minced fresh thyme leaves
4 tablespoons freshly grated Parmesan, plus 2 ounces shaved with a vegetable peeler
4 ounces garlic-and-herb goat cheese (recommended: Montrachet)
1 large tomato, cut into four 1/4-inch-thick slices
3 tablespoons julienned basil leaves

Unfold a sheet of puff pastry on a lightly floured surface and roll it lightly to an 11 by 11-inch square. Using a 6-inch wide saucer or other round object as a guide, cut 2 circles from the sheet of puff pastry, discarding the scraps. Repeat with the second pastry sheet to make 4 circles in all. Place the pastry circles on 2 sheet pans lined with parchment paper and refrigerate until ready to use.

Preheat the oven to 425 degrees F.

Heat 3 tablespoons of olive oil in a large skillet over medium to low heat and add the onions and garlic. Saute for 15 to 20 minutes, stirring frequently, until the onions are limp and there is almost no moisture remaining in the skillet. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, the wine, and thyme and continue to cook for another 10 minutes, until the onions are lightly browned. Remove from the heat.

Using a sharp paring knife, score a 1/4-inch-wide border around each pastry circle. Prick the pastry inside the score lines with the tines of a fork and sprinkle a tablespoon of grated Parmesan on each round, staying inside the scored border.

Place 1/4 of the onion mixture on each circle, again staying within the scored edge. Crumble 1 ounce of goat cheese on top of the onions. Place a slice of tomato in the center of each tart. Brush the tomato lightly with olive oil and sprinkle with basil, salt, and pepper. Finally, scatter 4 or 5 shards of Parmesan on each tart.

Bake for 20 to 25 minutes, until the pastry is golden brown. The bottom sheet pan may need an extra few minutes in the oven. Serve hot or warm.

Note: Liz added the basil after baking

Notes on the tart appetizer recipe.

- * I reduced the 6" diameter to 3", used a pastry cutter to cut the circles. The 6" was too big for a finger appetizer.
- * used DAFOUR puff pastry (Lunardi's). My first puff pastry experience & a friend told me to use this brand.
- * couldn't find Montrachet. Used "capricho de cabra "Mitca" goat cheese with herbs (Whole Foods).
- * used purple heirloom tomatoes, red & yellow tomatoes were too big.
- * electric black pepper grinder broke. I've been using a marble bowl & pestle and black pepper's been more flavorful in my dishes.
- * used fresh thyme from the garden, doubled the amount.
- * used already grated & shaved parmesan.
- * salmon roe (Nijiya Market, Japantown, San Jose). I called ahead to make sure they had it.
- * to knife cut the narrow inner circle (which forms the sides of the tart when baking), I put one circle on top of floured wax paper on a lazy susan.

- * my mistake - I cut 1/8" wide inner circle band. My tarts had no puffed sides. I should have cut 1/4" wide inner circle to serve charming circle tarts.

Plan to make the tarts again, learning from my experience.

~ Liz

Smoked Salmon Deviled Eggs (Barefoot Contessa, "How Easy Is That?")

8 extra-large eggs
1/2 cup sour cream
2 ounces cream cheese, at room temperature
2 tablespoons good mayonnaise
1 tablespoon freshly squeezed lemon juice
2 tablespoons minced fresh chives, plus extra for garnish
4 ounces good smoked salmon, minced
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
2 ounces salmon roe

Place the eggs in a pot large enough to hold them in a single layer. Cover the eggs with cold water and bring to a full boil over high heat. As soon as the water boils, turn off the heat, cover the pot, and let the eggs stand for 15 minutes. Drain the eggs and fill the pot with cold water. Allow eggs to cool.

Peel the eggs and then slice them in half lengthwise. Remove the yolks carefully. Place the yolks in the bowl of an electric mixer fitted with the paddle attachment and arrange the whites on a platter in a single layer with the cut sides up and sprinkle with salt.

To the egg yolks, add the sour cream, cream cheese, mayonnaise, lemon juice, chives, salmon, salt, and pepper. Beat on medium speed until fluffy. With a small spoon, fill the egg whites with the egg yolk mixture. Cover loosely with plastic wrap (you don't want to flatten the filling) and refrigerate for 30 minutes for the flavors to blend.

When ready to serve, garnish with a dollop of salmon roe and some extra chopped chives. Sprinkle with salt and pepper and serve.

Mini Jalapeno Breadsticks – appetizeraddition.com

½ cup Jalapenos (Old El Paso, marinated) (60 grams)
1 Stick Unsalted Butter, diced, at room temperature (110 grams)
2 cups All-Purpose Flour (280 grams)
1 tbsp Baking Powder
½ cup Grated Parmesan Cheese (60 grams)
A Pinch of Salt
¼ cup Water (or more, if needed)

Finely chop the jalapenos and dice the butter. Place these with the rest of the ingredients into a mixing bowl and stir around several times. With your hands, start breaking the butter and working it into the rest of the ingredients. Form it into soft dough. Wrap in cling film and place in the fridge for 30 minutes.

Roll the chilled dough out thin. Use a little flour to dust your work surface and dough (if needed). Cut into thin strips that are about 6 inch/2 cm long and place them onto a baking tray lined with baking paper. Bake in a preheated oven at 375°F/190°C for 10 minutes or until done.

Notes

- This recipe will fill 2 large baking trays. It can be easily doubled or halved.
- The fastest way to cut the dough is with pizza cutter. You can also use cookie cutters or a knife.
- The amount of breadsticks you will get might vary. This will depend on their size and thickness.
- Parmesan can be substituted with Grana Padano, Pecorino or Cheddar cheese.
- The amount of water can vary. Start with ¼ cup and add more only when needed. I would not exceed ½ cup though.

Potato Leek Soup Shooters – appetizeraddiction.com

2 tbsp Extra Virgin Olive Oil
1 Leek (5 ounces/150 grams)
1 Large Potato (1/2 pound/220 grams)
1 cup Vegetable Stock
1½ cup Water
½ tsp Salt
A pinch of Black Pepper

Rinse and slice the leek. Heat the oil in a small/medium pot and throw the leek in. Saute for 2-3 minutes. Meanwhile rinse and dice the potato (the smaller the potatoes the quicker they cook). Add the potato to the pot altogether with vegetable stock and water. Cover with lid and bring to a boil. Reduce heat to low and simmer covered until the potatoes are ready (about 10 minutes).

Puree the soup with immersion blender (or a food processor/blender) until creamy. Taste it and season with salt and pepper. Serve warm or chilled.

Notes:

- Extra virgin olive oil can be substituted with cooking olive oil/sunflower/vegetable oil or real butter. I recommend using either olive oil or butter for the best flavor.
- I used shot glasses that hold about 1 fluid ounce/35ml of liquid. This is enough to fill 14 shot glasses. You can also choose larger glasses to serve this soup in but in this case I recommend doubling the recipe.
- I used dry measuring cups to measure the liquids.
- Half and half can be also added to this soup to make it more creamy, if desired.
- If you feel the soup is too thick, add more water or stock.
- Make sure to season the soup at the very end as every stock contains a different salt level.

Mustard Crusted Rack of Lamb – Food Network

1 rack of lamb, trimmed (about 1 1/2 pounds)
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 tablespoons vegetable oil
2 tablespoons Dijon mustard
2 teaspoons minced garlic
1/4 cup seasoned bread crumbs
1 tablespoon grated Parmesan

Preheat the oven to 450 degrees F. Using

Season rack of lamb well on all sides with salt and pepper. Heat a medium skillet over high heat and, when hot, add the oil. When the oil is almost smoking, add the rack of lamb and brown well on all sides, about 6 minutes. Transfer the lamb to a plate and set aside to cool slightly before proceeding.

Using the back of a spoon, spread the mustard evenly over all sides of the lamb. Spread the minced garlic over the lamb in the same manner.

In a small mixing bowl combine the breadcrumbs and grated cheese and toss to thoroughly combine. Using your hands or a spoon, spread the breadcrumb mixture evenly all over the lamb, pressing so that the crumbs adhere to the meat.

Place the rack of lamb on a baking sheet and bake for 12 to 15 minutes for medium-rare. Allow lamb to sit for 5 to 10 minutes before carving into chops to serve.

Chocolate Nests – Elizabeth Labau, sugarhero.com

12 oz semi-sweet chocolate chips or 2 cups

12 oz peanut butter chips or 2 cups

12 oz chow mein noodles, about 5 cups (I used La Choy brand from Walmart)

60 Cadbury chocolate mini eggs, 1 9-ounce bag, or other candies

Combine the chocolate chips and peanut butter chips in a large microwave-safe bowl.

Microwave at half power for a minute, then stir well. Microwave at half power again for 30 seconds, and stir. Continue to microwave at half power and stir until the chips are completely melted and smooth. Add the chow mein noodles and stir well until they are completely coated with chocolate. Breaking noodles while stirring is fine – makes it easier to form into nests.

Cover 2 baking sheets with parchment. Use a large spoon to scoop out about 1/4 cup of the chow mein mixture, and place it on the baking sheet. Use the spoon to spread it into a round shape with a slight indentation in the middle. Continue to scoop out the rest of the chow mein mixture. You should get about 20 chocolate nests from this recipe.

Refrigerate the trays to set the chocolate, for 10-15 minutes. Once set, the nests can be removed from the trays and served. Keep extra nests in an airtight container in the refrigerator, with pieces of parchment or waxed paper between each layer. Nests will keep for several weeks in the refrigerator, and are best when they have warmed up at room temperature for 10-15 minutes before serving.

No-Bake Oreo Easter Egg Truffles – persnicketyplates.com

8 ounce cream cheese, softened

19.1 ounce package Oreo cookies

White almond bark or Colored Candy Melts (I used white almond bark from Walmart)

Easter Sprinkles

Line a baking sheet with parchment paper and set aside.

In a food processor finely crush the Oreo cookies. To a large mixing bowl, add the cookie crumbs and cream cheese and use a hand mixer to blend together until well combined. Use a cookie scoop to portion out approximately 1.5 TB of cookie mixture and gently shape into an egg shape. Place onto the prepared baking sheet. Repeat until out of mixture. It should make approximately 20 eggs. Cover with plastic wrap and place the entire baking sheet into the freezer for approximately 30 minutes.

Meanwhile, melt your white almond bark/candy melts by adding them to microwave safe bowls and heating in the microwave for 30 second increments, stirring in between, until fully melted and smooth. Add food coloring if desired.

Use 2 forks to dip each egg into the chocolate and then let any excess drip off. Place the egg on parchment paper and immediately top with sprinkles and/or drizzle with more colors. Repeat with all the eggs.

You can use white almond bark or chocolate candy melts.

Use various colored candy melts both for dipping and for drizzling.

Sprinkles should be added before the candy hardens so work quickly.

Store leftovers covered in the fridge for up to 4 weeks. Truffles may be frozen in a freezer safe

