

A Valentine Luncheon

February 14, 2007



Champagne with Strawberries
Puff Pastry Rolls

Citrus Salad

Shrimp Creole

Chocolate Mousse
Butter Cookie



Puff Pastry with Prosciutto, Gruyere, and Sage

1 pkg Pepperidge Farm Pastry Sheets

Cut sheets in half. Makes 4 rolls.

Open lengthwise and put a layer of shredded prosciutto, grated gruyere cheese, and fresh snipped sage. Roll lengthwise into a log. Wrap in plastic wrap and refrigerate at least one hour. Can be frozen at this point. (They slice better when frozen.)

Slice like coins on sprayed cookie sheet. Bake at 425° until lightly browned and bubbly, about 10 minutes.

Citrus Salad

1/4 head iceberg lettuce, torn in pieces
1/4 head romaine, torn in pieces
1 cup chopped celery
2 green onions and tops, thinly sliced
1/4 cup sliced almonds
1 Tbsp + 1 tsp sugar
2 oranges (or 1 can mandarin oranges, drained)

Prepare both types of lettuce and put in a plastic bag with the celery and onions. Refrigerate until ready to serve.

Cook almonds with the sugar over low heat, stirring constantly, until sugar melts and almonds are coated, about 5-10 minutes. Cool almonds and split. Five minutes before serving, pour dressing into bag of greens; add oranges and almonds. Close bag and shake. Empty into serving bowl and serve. Serves 4-6.

Salad and dressing can be made early in the day and refrigerated. Almonds can be prepared ahead, cooled and stored at room temperature.

Dressing:

1/2 tsp. salt
Dash pepper
2 Tbsp sugar
2 Tbsp vinegar
1/4 c. salad oil
Dash red pepper sauce
1 Tbsp minced parsley

Shake ingredients in tightly covered jar. Refrigerate.

Shrimp Creole

(Judy O'Brien's recipe from Uvalde, Texas)

Bring to boil: 3# shrimp (I bought clean, uncooked, with tails on).
Wash with cool water, clean & drain.

Marinate in 1 Tbsp lemon juice
 3 Tbsp oil

Sauté: ¼ cup minced onions
 ¼ cup minced green peppers

Cook 1½ cups white rice (3 cups cooked).

Combine and mix:

Rice
Onion/pepper mixture
1 can tomato soup
1 cup heavy cream
1 tsp salt
⅛ tsp white pepper
½ # sautéed mushrooms (small or crimini)

Add ½ cup sherry
 ¼ cup slivered almonds

Bake (covered) at 350° for 30 minutes, or until heated through.

Serves 12.

Popovers

1 cup sifted flour
¼ tsp salt
1 tsp sugar
1 tsp salad oil
2 eggs
1 cup milk

Mix and put into large non-stick muffin tins. Bake 40 minutes @ 400 degrees. Makes 8 large popovers.

Valentine Heart Cookies

AKA Christmas Thimble Cookies

3 c Flour
1/2 tsp Baking Soda
1/2 tsp Baking Powder
1 c Butter
2 eggs
1 c sugar
1 tsp vanilla or lemon flavoring

In mixing bowl, sift first 3 ingredients. On low speed, cut in butter until mixture resembles corn meal. In small bowl, beat eggs; add sugar and flavoring. Beat thoroughly. Blend egg mixture into flour mixture. Chill dough.

On lightly floured board, roll to 1/8" thickness. Cut with floured heart shape cookie cutter (or floured juice glass). Use smaller heart (or thimble) on half of the cookies to cut center out. Use spatula to transfer to cookie sheet. Bake at 375 degrees for 6-8 minutes. When cool, spread whole cookies with raspberry jam and top with cut-out cookie. Sprinkle with powdered sugar.

Mousse au Chocolat

Elegant and very rich, this frozen dessert serves 4-6 persons.

Melt 4 oz. semi-sweet chocolate in
5 Tbsp strong coffee

Remove from heat and let cool.

Whip ½ pint heavy whipping cream, adding ¼ cup fine granulated sugar. Fold into chocolate mixture, reserving a dab to decorate top later. Pour into containers or soufflé dish and freeze 2-3 hours.