



# Café Astrology

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Aquarius



Pisces



Aries



Taurus



Gemini



Cancer



Leo



Virgo



Libra



Scorpio



Sagittarius



Capricorn

# enDIVE into Astrology with cranberry, walnut, and bleu cheese

10 servings

## Ingredients

- 3 heads endive - washed, dried, and separated into individual leaves
- 1/3 cup crumbled blue cheese
- 1/3 cup sweetened dried cranberries (such as Craisins®)
- 1/3 cup glazed walnuts
- 2 tablespoons balsamic vinegar (or Cranberry or walnut balsamic), or to taste

## Directions

1. Arrange endive leaves on a serving tray.
2. Stir blue cheese, cranberries, and walnuts together in a bowl. Place a small amount of the blue cheese mixture on each leaf. Drizzle with balsamic vinegar.

### *Cook's Note:*

- Goat cheese or gorgonzola cheese can be used in place of blue cheese.
- If using roasted nuts, lay nuts out on baking sheet, roast for 10 minutes at 400 degrees F (204 degrees C).



## Pomegranate Astral Flights

1 cup sweetened pomegranate juice

1 bottle champagne

1. In champagne flutes, pour ¼ cup pomegranate juice and top off with champagne.
2. Garnish with pomegranate seeds.

# A Wheel of Wellington Chakras



**TOTAL TIME:** Prep: 45 min. Bake: 15 min. **YIELD:**16 servings

## Ingredients

- 2 beef tenderloin steaks (8 ounces each), cut into 1/2-inch cubes
- 2 tablespoons olive oil, divided
- 1-1/4 cups chopped fresh mushrooms
- 2 shallots, chopped
- 2 garlic cloves, minced
- 1/3 cup **sherry** or chicken broth
- 1/3 cup heavy whipping cream
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon minced fresh parsley
- 1 package (17.3 ounces) frozen puff pastry, thawed
- 1 egg, beaten

## HORSERADISH CREAM:

- 1 cup sour cream
- 1/2 cup mayonnaise
- 2 tablespoons prepared horseradish
- 1 tablespoon minced chives
- 1/4 teaspoon pepper
- Additional minced chives, optional

## Directions

1. In a large skillet, brown beef in 1 tablespoon oil. Remove and keep warm.
2. In same skillet, saute mushrooms and shallots in remaining oil until tender. Add garlic; cook 1 minute longer. Add sherry, stirring to loosen browned bits from pan. Stir in cream, salt and pepper. Bring to a boil; cook until liquid is almost evaporated, about 7 minutes. Stir in beef and parsley; set aside and keep warm.
3. Preheat oven to 400°. On a lightly floured surface, unfold puff pastry. Roll each sheet into a 12-in. square. Cut each into 16 squares.
4. Place 2 tablespoonfuls of beef mixture in center of half of squares. Top with remaining squares; press edges with a fork to seal. Place on parchment paper-lined baking sheets. Cut slits in top; brush with egg. Bake 14-16 minutes or until golden brown.
5. In a small bowl, combine horseradish cream ingredients; serve with appetizers. Garnish with additional chives if desired. **Yield:** 16 appetizers (1-1/2 cups sauce).



# Mystic Mushroom Sisterhood Soup

Makes 16 cups, serving 12 to 16

## INGREDIENTS

- 12 tablespoons unsalted butter
- 12 large shallots , minced (about 1 1/2 cup)
- 4 small cloves garlic , minced (about 3 teaspoons)
- 1 teaspoon ground nutmeg , freshly grated
- 4 pounds white button mushrooms , wiped clean and sliced 1/4 inch thick
- 8 cups chicken stock or canned low-sodium chicken broth
- 7 cups hot water
- 1 ounce dried porcini mushrooms , rinsed well – I purchased a large container of dried mixed wild mushrooms from Costco and put in about 2 ounces
- 2/3 cup dry sherry or Madeira
- 2 cup heavy cream
- 4 teaspoons lemon juice from 2 lemons
- Salt and ground black pepper

## SAUTEED WILD MUSHROOM GARNISH (OPTIONAL)

- 4 tablespoons unsalted butter
- 1 pound shiitake mushrooms, stems trimmed and discarded, mushrooms wiped clean and sliced thin

## INSTRUCTIONS

1. Melt butter in large, heavy-bottomed Dutch oven over medium-low heat; when foaming subsides, add shallots and sauté, stirring frequently, until softened, about 6 minutes. Stir in garlic and nutmeg; cook until fragrant, about 1 minute longer. Increase heat to medium; add sliced mushrooms and stir to coat with butter. Cook, stirring occasionally, until mushrooms release liquid, about 10 minutes. Reduce heat to medium-low, cover pot, and cook, stirring occasionally, until softened and mushrooms have released all liquid, about 20 minutes. Add chicken stock, water, and porcini mushrooms; cover and bring to simmer, then reduce heat to low and simmer until mushrooms are fully tender, about 20 minutes longer.
2. Pour soup into a large bowl. Rinse and dry Dutch oven. Puree soup in batches in blender until smooth, filling blender jar only halfway for each batch. Return soup to Dutch oven; stir in Madeira and cream and bring to simmer over low heat. Add lemon juice, season to taste with salt and pepper, and serve with sautéed mushroom garnish, if desired. (Can be cooled to room temperature and refrigerated up to 4 days.) If making ahead, add cream at serving time.
3. **For the Sautéed Wild Mushroom Garnish (optional):**

Heat butter in medium skillet over low heat; when foam subsides, add mushrooms and sprinkle with salt and pepper. Cover and cook, stirring occasionally, until mushrooms release their liquid, about 15 minutes. Uncover and continue to cook, stirring occasionally, until liquid released by mushrooms has evaporated and mushrooms are browned, about 4 minutes. Sprinkle a portion of mushrooms over individual bowls of soup and serve. You can also garnish with crème fraiche and minced parsley.

Recipe Courtesy of Richard Wilson

Cook's note: Add more Madeira, salt & thicken to taste by heating on low for an hour.

# Cosmic Harmony Shrimp Aligned With Dill Orzo Salad

## DIRECT/HIGH HEAT

### FOR THE VINAIGRETTE:

- 1 teaspoon grated lemon zest
- ½ cup fresh lemon juice
- ¼ cup olive oil
- 1 tablespoon finely chopped fresh dill
- 1 teaspoon minced garlic
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground pepper

### FOR THE SALAD:

- 16 jumbo shrimp (about 1 pound), peeled and deveined
  - 1 cup orzo pasta
  - 8 ounces feta cheese, crumbled
  - ½ cup finely diced red bell pepper
  - ½ cup pitted kalamata olives, quartered
  - 2 tablespoons thinly sliced scallions, including tender green parts
  - 1½ tablespoons finely chopped fresh oregano
- 4 metal skewers (or bamboo skewers soaked in water for at least 30 minutes)

**TO MAKE THE VINAIGRETTE:** In a small bowl, whisk together the lemon zest, lemon juice, olive oil, dill, garlic, salt, and pepper. Place the shrimp in a medium bowl. Pour ¼ cup of the vinaigrette over the shrimp and toss to coat thoroughly. Cover with plastic wrap and marinate in the refrigerator for about 30 minutes.

Bring a medium saucepan three-quarters full of salted water to a boil. Add the pasta and cook until al dente. Drain and place in a bowl. Add the remaining vinaigrette and the feta cheese and toss well. Add the bell pepper, kalamata olives, scallions, and oregano. Toss again.

Thread 4 shrimp onto each skewer, bending each shrimp almost in half so that the skewer passes through it twice. Place the shrimp directly over high heat and grill, turning once, until just opaque inside with lightly browned edges, 4 to 5 minutes total.

Serve the shrimp immediately with the pasta.

### MAKES 4 SERVINGS

**WINE NOTES** A fresh, crisp Pinot Gris will match well with the herbaceous notes of the dill and oregano, the creamy tang of the feta, and the briny kalamata olives.



## Radiant Blackberry Moon Pie

4 – 12 oz. bags (48 oz. total) frozen blackberries

2 cups sugar

1 teaspoon cinnamon

½ cup plus 1 Tablespoon flour

Mix sugar, cinnamon and flour with defrosted berries. Let mixture stand 15 minutes. Place in a 9x13 inch rectangular pan. Dot with 4 tablespoons butter.

Crust: 2 cups sifted flour, 1 scant teaspoon salt, ½ cup oil, 5 tablespoons ice cold water

Sift flour and salt together. Beat oil and water together until thick and creamy. Add flour all at once. Mix with fork until just blended. Roll between wax paper to 9"x13". Cover berry mixture with crust. Prick the top of the crust for steam holes. Bake for 1 hour or until golden brown at 400 degrees.





Endive with Cranberry, Walnut,  
and Bleu Cheese



Wellington Chakras



Mushroom Soup



Shrimp with Dill Orzo Salad



Blackberry Pie