

Please Join your Hostesses:
Kathy Pompili, Jody Knauf, Rita Janda & Janet Benson
"Fore"

Nine & Wine



February 6, 2019

And for the 19th Hole...

ARNOLD PALMER

Ingredients

Ice Tea
Lemonade
Ice

Directions

Fill a collins glass with ice.
Fill Glass with equal parts lemonade/iced tea
Garnish with lemon

JOHN DALY

Ingredients

1 oz vodka (Absolut Citron)
Splash Cointreau
Ice Tea
Lemonade
Ice

Directions

Fill a collins glass with ice.
Add citrus-flavored vodka and Cointreau
Fill Glass with equal parts lemonade/iced tea
Garnish with lemon

Tee Off Poppers

(stuffed mini peppers)

INGREDIENTS:

- 1 large bag sweet mini peppers (I buy the 2 pound bag)
- 2 (8 ounce) packages cream cheese
- 1 package of bacon (cooked and chopped)
- 2-3 jalapeños (finely diced)
- 1 1/2 cups shredded sharp cheddar or pepper jack cheese

INSTRUCTIONS:

1. Remove the cream cheese from the fridge and let it sit at room temperature for about 30 minutes. This will make it easier to mix with the other ingredients later.
2. Meanwhile, cook the bacon until it's crispy. I prefer to cook mine in the oven set at 375 degrees on a foil lined baking sheet for about 20 minutes (flip it half way through).
3. While the bacon is cooking, cut the tops off of the mini peppers and clean out the seeds. You can also take this time to finely dice the jalapeños and shred the cheese if you haven't already.
4. Once the bacon is done and cooled a bit, use a large knife to chop it into small bits.
5. In a medium to large bowl, use a spoon to mix together all of your ingredients except for the mini peppers.
6. Use a small spoon or mini spatula to stuff the mini peppers with the mixture.
7. That's it! Enjoy.

TIPS:

- To make this appetizer even easier, you can use bacon bits instead of cooking and chopping your own.
- This recipe is actually pretty mild. If you'd like to make it a little spicier, consider keeping some of the jalapeño seeds in the mixture.
- Chives or green onions are also a nice addition to this recipe.
- If you have the time, the sweet mini peppers are even better grilled for a few minutes before they are stuffed.
- This recipe can be made the night.

Cranberry or Fig Brie Bites

YIELD: 48 APPROX., SEE NOTES

PREP TIME: 30 MINS

COOK TIME: 15 MINS

TOTAL TIME: 1HR

Cranberry Brie Bites are a delicious, easy make-ahead appetizer. Golden puff pastry with creamy cranberry Brie filling. Each tastes like a mini baked Brie! Can use either Fig or Apricot jam, and add chopped pecans/walnuts, if desired.

INGREDIENTS

FOR THE CRANBERRY FILLING:

- 1 cup fresh cranberries
- 3 tablespoons orange juice
- 2 tablespoons water
- 1 tablespoon honey
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon kosher salt

FOR THE PUFF PASTRY BITES:

- 2 sheets puff pastry — 10x10 inch, thawed in the refrigerator overnight (I like Pepperidge Farm)
- 1 large egg — beaten
- 4 ounces Brie cheese — cold and cut into small pieces (about 1/4-inch cubes)

INSTRUCTIONS

1. Prepare the cranberry sauce: Combine the cranberries, orange juice, water, honey, cinnamon, and salt in a small saucepan. Bring to a simmer over medium heat and cook for 10 minutes, until the cranberries break down and thicken. Let cool. Taste and add additional salt, honey, or orange as desired. Make sure you are happy with the flavor of the sauce, as it will have a big impact on the final taste of the bites.
2. Unfold the thawed puff pastry on a lightly floured work surface. With a rolling pin, gently roll the pastry so that it is an even 11-inch square. With a 1 1/2-inch round biscuit or cookie cutter, cut circles out of the pastry, leaving as little space as possible between each circle, about 48 rounds total from one sheet. (If you use a larger biscuit cutter, leave space between the circles, or have a smaller size sheet of puff pastry, please note that the recipe yield will be smaller.)
3. Beat the egg in a small bowl, then lightly brush each pastry round. Top half of the pastry rounds with 1/4 teaspoon cranberry sauce and 1 small piece brie cheese, rind included.
4. Carefully place the remaining pastry rounds on top of the brie and cranberry, brushed-egg-side down. Pinch the ends closed, then gently crimp the edges

- with a fork to secure. Prick each pastry with a fork to allow the air to escape. (If making ahead, see notes section below.) Repeat with second pastry sheet.
5. Place a rack in the upper third of the oven and preheat the oven to 375 degrees F. Line a baking sheet with parchment paper. Place pastry on the prepared sheet and brush lightly with egg. Bake for 12 to 16 minutes, or until puffed and golden brown. Remove from the oven and allow to cool for at least 15 minutes before serving. Serve warm or at room temperature.

RECIPE NOTES

- **IMPORTANT NOTE ON YIELD:** If you are planning to make these Cranberry Baked Brie Puff Pastry Bites for a crowd, please carefully read the directions about the yield. I got 48 bites when I used a very small biscuit cutter, rolled the pastry quite thin, and packed the circles tightly on the puff pastry so that almost no scraps remained. If your biscuit cutter is even a teeny bit larger (or if you use a smaller sheet of puff pastry or don't pack the circles as tightly), you could end up with a much smaller amount. If you aren't sure, I suggest purchasing a little extra puff pastry and making extra cranberry sauce, just in case. No one will complain about too much baked brie!
- Assembled but unbaked puff pastry bites can be placed on a parchment-lined baking sheet and frozen. If freezing for later, still poke holes in the top but omit the exterior egg wash. Once frozen, remove the bites from the baking sheet and transfer to an airtight bag. When ready to bake, apply the exterior egg wash. Puff pastry bites may be baked from frozen or thawed in the refrigerator, then baked chilled. If baking from frozen, keep the oven temperature the same, adding 3 to 5 minutes to the baking time. Pastry puffs may also be fully baked, then frozen, and will reheat well in the oven.

On The Green Soup ...

Duarte's Cream of Artichoke Soup

SERVES 6

INGREDIENTS

2 tbsp. butter
2 cloves garlic, finely chopped
1 small onion, finely chopped
2 lb. frozen artichoke hearts, thawed and roughly chopped
3 cups chicken stock
2 cups heavy cream
Kosher salt and freshly ground black pepper, to taste
Lemon wedges, for serving

INSTRUCTIONS

Heat butter in 4-qt. saucepan over medium heat. Add garlic and onion; cook, stirring occasionally, until soft, about 8 minutes. Add artichokes; cook, stirring, until soft, about 3 minutes. Add stock; bring to a boil. Reduce heat to medium-low and cook until artichokes are very tender, about 20 minutes. Transfer stock and vegetables to a blender; puree until smooth. Return to saucepan, add cream, and bring to a simmer over medium heat; cook, stirring occasionally, until reduced by a third, about 45 minutes. Season with salt and pepper, and serve with lemon wedges on the side.

*Note: I found it very difficult to find frozen artichoke hearts. You really want only the bottoms, so I found canned artichoke bottoms at Draegers. Remember to note the dry weight on the can when you are figuring how many cans to purchase, because the first weight they list is the total weight which includes the liquid the hearts are packed in. For a silkier texture, pass through a sieve or chinois.

From Saveur magazine

A **Wedge** Salad

Serves 6

Candied Almonds:

1/2 cup sliced almonds
3 Tablespoons sugar

A wedge of

1 cup chopped celery
4 green onions, chopped
1-11 oz can Mandarin oranges
1 avocado, cut into chunks
1 apple, diced
1/4 cup dried currants
1/2 cup crumbled blue cheese

Dressing:

1/2 tsp each salt & pepper
1/4 cup olive oil
1 T chopped parsley
2 T white wine vinegar

1. Prepare almonds: melt sugar in large frying pan with sliced almonds. Over low heat continue to stir the almonds until coated with melted sugar and lightly browned.
2. Mix all salad ingredients together, toss with salad dressing and spoon over wedges of lettuce. Sprinkle almonds on top.

Club House Sandwiches

Roasted Chicken Sandwiches with Brie, Apple Slices and Tender Greens

Ingredients:

boneless, skinless chicken breasts
brie cheese
apple slices, a few per sandwich
leafy greens
mayo with garlic powder & smokey paprika
sandwich rolls

- * Pound chicken breasts to even thickness, then dredge the breasts in flour
- * Pan fry breasts for about one minute per side until lightly browned
- * Sprinkle each breast with Herbs de Provence & sea salt
- * Finish cooking in a 350 degree oven until the internal temperature is 165 degrees (about 15 minutes)
- * Top chicken with brie slices & broil until cheese is melted
- * Spread the rolls with the mayonnaise mixture
- * place chicken/brie on bread
- * top with sliced apple and greens
- * Enjoy!

Golf Ball Truffles and Putting Green Brownies

These Golf Ball Truffles and Putting Green Brownies are perfect for the golf lover in your life! Rich, fudgy brownies are topped with frosting "grass" and a delicious white chocolate truffle that looks JUST like a golf ball! A few notes about this recipe: the truffles have several extended chilling times, so I recommend leaving yourself plenty of time to make them. The components can also be made ahead of time, over the course of several days, if you'd like to spread out the work. I recommend using white chocolate candy coating instead of regular white chocolate, to make the golf ball shells, because white chocolate tends to be softer at room temperature--but white chocolate can be substituted if that's what's available to you. Note that the mold I recommend makes 6 truffles at a time, while this recipe makes enough for 12--so you'll either need 2 molds, or to construct the truffles two times in a row.

INGREDIENTS

FOR THE GOLF BALL TRUFFLES:

1 lb white candy coating 12 oz white chocolate chips (or chopped white chocolate)

6 TBSP heavy cream

2 oz unsalted butter (4 TBSP), at room temperature

1/4 cup rum (can substitute additional 1/4 cup cream + 1 tsp vanilla if desired)

1 TBSP orange zest

1/2 tsp cinnamon

FOR THE BROWNIES:

1 lb unsalted butter cubed 1 lb semi-sweet chocolate chips (or chopped chocolate)

6 oz unsweetened chocolate chopped

6 large eggs

2 TBSP instant espresso powder (or instant coffee) 2 TBSP vanilla extract

16 oz granulated sugar (2 1/4 cups)

5 2/3 oz all-purpose flour (1 2/3 cup)

1 TBSP baking powder 1 tsp salt

FOR THE BUTTERCREAM:

12 oz powdered sugar (3 cups), sifted after measuring

4 oz unsalted butter (1/2 cup, or 1 stick), at room temperature

2 tbsp milk (more if necessary)

1 tsp vanilla extract 1/8 tsp salt

green food coloring pinch salt **INSTRUCTIONS**

1. Make sure your golf ball candy molds are clean and completely dry.

2. Place the white chocolate candy coating in a microwave- safe bowl and microwave in 30-second increments, stirring after every 30 seconds to prevent overheating. Stir until the coating is melted and smooth. Use a spoon or candy

scoop to fill each cavity in the mold with white coating, coming up to the top. Let the mold sit for 2-3 minutes, until the coating just starts get a little thicker.

3. Place a piece of parchment or waxed paper on your work surface, and turn the mold upside-down, letting the excess coating drip out onto the parchment. (You can re-use this extra coating for another project!) Once only a thin layer of white coating remains, set the mold down on the counter and drag a bench scraper, metal spatula, or knife across the top to remove any excess coating and give the golf balls smooth edges. Refrigerate the mold while you prepare the filling.

4. Combine the chopped white chocolate and cream in a microwave-safe bowl, and microwave together in 30- second increments until mostly melted. Whisk until smooth—at first it might seem too thick, but keep whisking and it will loosen up until it's the texture of a thick liquid. Add the room temperature butter, rum, orange zest, cinnamon, and salt, and whisk everything together until smooth.

5. Press a layer of cling wrap on top of the ganache and refrigerate for about an hour, until it has thickened slightly and is the texture of peanut butter. Fit a piping bag with a large round tip or coupler, and scrape the ganache into the piping bag. Pipe the ganache into each chilled golf ball cavity, until it comes almost to the top of the mold. Leave a small margin at the top. Refrigerate the molds again for about 45 minutes to make the filling firmer. Turn the mold upside down and flex it gently to remove the golf balls halves.

6. Re-melt some white coating and place it in a paper cone or plastic bag with a hole snipped in the corner. Pipe a circle of coating around the edge of one of the golf ball

halves, and press a second half on top. Run your finger around the edge to remove any excess coating. Repeat until you've stuck all of the golf ball halves together.

TO MAKE THE BROWNIES:

1. Line an 18"x13" half-sheet baking pan with foil, and spray the foil with nonstick cooking spray. Preheat the oven to 350 F.
2. Combine the butter, semi-sweet chocolate, and unsweetened chocolate in a large microwave-safe bowl. Melt them together in 30-second increments, stirring after every 30 seconds to prevent overheating. Once melted and smooth, let it cool to room temperature.
3. Whisk in the eggs one at a time, then whisk in the instant espresso, vanilla, and granulated sugar. Continue to whisk until the texture smooths and thickens and the batter becomes glossy, like pudding. Finally, add the flour, baking powder, and salt, and stir in gently with a spatula until no streaks of flour remain.
4. Scrape the batter into the prepared pan and smooth it into an even layer. Bake the brownies for 15 minutes, then remove the pan from the oven and gently rap it on the counter to release any air bubbles. Return it to the oven and bake for an additional 10 minutes (25 minutes of baking total), or until a toothpick inserted into the center comes out with just a few moist crumbs attached.
5. Let the brownies cool completely to room temperature before assembling.

TO MAKE THE BUTTERCREAM:

1. Place all of the ingredients except the food coloring in the bowl of a large stand mixer fitted with a paddle attachment. Mix on low speed until the sugar is moistened. Scrape down the sides of the bowl, then beat again on medium speed until light and fluffy, 2-3 minutes. You can add more milk or sugar, if desired, to get the consistency you want. Add a few drops of green food coloring and mix it in, then add more if necessary until you get a grass green color.

TO ASSEMBLE:

1. Take a circle cutter (3 – 3.5" size recommended) and cut out 12 rounds from the brownie pan. Transfer the buttercream to a piping bag fitted with a grass tip. Pipe green grass over the top of each brownie round. Top them with a golf ball truffle, and serve! For the best taste and texture, enjoy this dessert at room temperature.

NOTES

Recipe and assembly video found on: <https://www.sugarhero.com/golf-ball-truffles/>
The brownie recipe is adapted from Ina Garten's Outrageous Brownies



Arnold Palmer/
John Daly



Tee Off Poppers



Duarte's Cream of Artichoke Soup



Cranberry or Fig Brie Bites



Clubhouse Sandwich
← with
Wedge Salad



Golf Ball Truffles and
Putting Green Brownies