



Barbie



Still Fabulous After Fifty!

A RETRO LUNCHEON

MARCH 12, 2014

Barbie Doll-icious Pink Virgin
 Stuffed Celery
 Tomato Soup
 Pineapple-Carrot Jello Salad
 Cream Cheese Sandwich Loaf
 Milky Way Cake
 Neopolitan Ice Cream



Brought to you by Liz, Rita,, Mary & Lynn



Barbie Doll-icious Pink Virgin

1.5 oz Knob Creek bourbon whiskey (optional)
1 oz cranberry juice
.75 oz pineapple juice
.75 oz fresh orange juice
.75 oz fresh lemon juice
splash of ginger ale

Combine all, except for ginger ale, in shaker.
Shake well and pour into glass rimmed with pink crystals.
Top with a splash of ginger ale.

Lip Dip (Classic Onion Dip)

Mix
1 envelope Lipton Onion Soup Mix
1 pint sour cream

Barbie's Stuffed Celery

1 – 8 oz. pkg. cream cheese
1 - 4 oz. pkg. crumbled blue cheese
Green olives – sliced
Celery stalks – cut into pieces

Mix cheeses together using an electric mixer. Add the sliced green olives and mix.
Stuff the celery with the cheese mixture.

Classic Tomato Soup

Serves 8

Yields about 8 cups.

by Perla Meyers from *Fine Cooking*, Issue 91

Silky tomato soup is like the little black dress of soups. Unadorned and paired with a grilled cheese sandwich, it's a comforting lunch. Dressed up with simple garnishes, it makes a sophisticated start to a dinner party.

2 Tbs. extra-virgin olive oil 1 Tbs. unsalted butter
1 large white onion, finely chopped
1 large clove garlic, smashed and peeled 2 Tbs. all-purpose flour
3 cups lower-salt chicken broth
28-oz. can whole peeled plum tomatoes, puréed (include the juice) 1-1/2 tsp. sugar
1 sprig fresh thyme
Kosher salt and freshly ground black pepper
3 Tbs. thinly sliced fresh basil, chives, or dill, or a mixture of all three (omit if using one of the garnishes below)

In a nonreactive 5- to 6-quart Dutch oven, heat the oil and butter over medium-low heat until the butter melts. Add the onion and garlic and cook, stirring occasionally, until soft but not browned, about 8 minutes. Add the flour and stir to coat the onion and garlic.

Add the broth, tomatoes, sugar, thyme, and 1/4 tsp. each salt and pepper. Bring to a simmer over medium- high heat while stirring the mixture to make sure that the flour is not sticking to the bottom of the pan. Reduce the heat to low, cover, and simmer for 40 minutes.

Discard the thyme sprig. Let cool briefly and then purée in two or three batches in a blender or food processor. Rinse the pot and return the soup to the pot. Season to taste with salt and pepper. Reheat if necessary. Serve warm but not hot, garnished with the herbs or dolloped with one of the garnishes below.

TIP:

Be sure to purée in small batches and crack the blender lid slightly (or remove the center cap from the lid). Steam can build up once you start blending, and if the lid is on tight or the blender is overfilled, it will spray hot soup all over you and your kitchen. For protection, cover the top with a dishtowel while puréeing.

Make Ahead Tips

This soup stores beautifully and tastes better the second day. You can keep it in the refrigerator as long as you bring it to a boil every two days. Or you can stash it in the freezer for up to three months.

Serving Suggestions

To add a creamy touch, try one of these garnishes:

Sour cream, goat cheese & Parmesan garnish: In a small bowl, combine 1/2 cup sour cream with 1/4 cup crumbled goat cheese. Add 1 Tbs. freshly grated Parmigiano-Reggiano, 1 Tbs. thinly sliced chives, and 1 Tbs. extra-virgin olive oil. Mix thoroughly and season to taste with kosher salt and freshly ground black pepper. Add a dollop to each serving.

Crème fraîche, herb & horseradish garnish: In a small bowl, combine 1/2 cup crème fraîche with 1 Tbs. minced fresh dill and 1 Tbs. minced scallion. Add 1/2 Tbs. well-drained prepared white horseradish and mix well. Season to taste with kosher salt and freshly ground black pepper. Add a dollop to each serving.

Ken's Favorite Pineapple Carrot Jello Salad

1 pkg. lemon jello
1 pkg. lime jello
1 – large can crushed pineapple (drain juice)
4 carrots, grated (equal amounts of carrots to pineapple)

Make jello according to package
Add pineapple and carrots and stir all together
Pour into dish and refrigerate

Cream Cheese Frosted Sandwich Loaf

Shrimp Salad Spread

1-12 oz pkg frozen shrimp, thawed, rinsed, drained, chopped
1/4 cup finely chopped celery
1/3 cup mayonnaise or salad dressing
2 tablespoons lemon juice
salt & pepper to taste

Egg Salad Spread

4 hard cooked eggs, chopped
1/3 cup mayonnaise or salad dressing
salt & pepper to taste

Ham Spread

2 cups cooked ham, processed in a food processor
1/3 cup mayonnaise or salad dressing
1/4 cup sweet pickle relish, drained

Loaf

2 loaves (1 1/2 lb each) unsliced sandwich bread
1/2 cup butter or margarine, softened
3 or 4 packages (8 oz each) cream cheese, softened
1/2 to 1 cup milk or half-and-half
Few drops food color, if desired

Directions

In medium bowl, mix all shrimp salad spread ingredients until well blended. In second medium bowl, mix egg salad ingredients until well blended. In third medium bowl, mix all ham spread ingredients until well blended.

Trim crusts from bread loaves. Cut each loaf horizontally into 4 equal slices. Lightly spread butter over 2 slices. Place 1 buttered slice on each of 2 serving plates or trays; spread each evenly with half of the shrimp salad spread. Top with a second slice which has been buttered on both sides. The butter will help keep the spread from seeping into the bread and making it soggy. Continue with a layer of egg salad, then another buttered slice of bread, and a layer of ham salad. Top with a slice of bread which has no butter on the top. Lightly press each loaf together.

At this point, you can wrap the loaves tightly and refrigerate while making the frosting. It should make spreading the frosting easier with fewer loose crumbs.

In medium bowl, mix 3 packages cream cheese, with enough milk or half-and-half for a good spreading consistency. Add food color if desired. If it doesn't look like enough to cover your loaves, add the extra package of cream cheese. Spread half of mixture over sides and top of each loaf. Refrigerate about 30 minutes or until cream cheese mixture has set. Cover tightly; refrigerate at least 2 1/2 hours but no longer than 24 hours. To serve, remove from refrigerator, decorate as desired, and cut into slices. Store covered in refrigerator.

Milky Way Bundt Cake

4 each 2.1 oz milky way candy bars
1/2 pound butter
2 cups sugar
4 eggs, large
1 cup buttermilk
2 1/2 cups flour, unbleached, sifted
1/4 tsp baking soda
2 tsp vanilla
1 cup pecans, coarsely chopped

Preheat oven to 350°

Melt milky way bars and 8 Tbsp butter in double boiler. Let cool.

Cream remaining butter with sugar. Add eggs, one at a time.

Add buttermilk, alternatively with flour and baking soda.

Add vanilla and milky way bar mixture and mix until smooth.

Fold in pecans.

Pour into a greased and floured bundt cake pan.

Bake 1 hour or until tester comes out clean.

Cool 15 minutes in pan and then turn out onto rack to finish cooling.



Barbie Doll-icious
Pink Virgin

Lip Dip & Chips



Stuffed Celery



Cream Cheese Frosted
Sandwich Loaf
with Pineapple-Carrot Jello Salad



Tomato Soup



Milky Way Bundt Cake
with Neopolitan Ice Cream