

A Taste of Summer

Hosted by
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Menu

Berry Blue Cheese Spread
Minted Melon Ball Soup with Raspberries
Crab Cakes
East 62nd Street Lemon Cake

Berry Blue Cheese Spread

- 1/3 Cup dried blueberries
- 1 Cup Boiling Water
- 1 8 oz. pkg. cream cheese, softened
- 6 oz. blue cheese, coarsely crumbled
- 2 Green Onions, chopped
- 1 Clove Garlic, minced
- 1/2 Cup Coarsely chopped Pecans

Place dried berries in a small bowl. Pour boiling water over berries. Let stand 1 minute.

Drain and set aside.

In a large mixing bowl beat cream cheese and blue cheese with an electric mixer on medium speed until nearly smooth. Stir in drained berries, green onions and garlic just until combined. Transfer spread to serving bowl. Cover and refrigerate up to 4 hours before serving. To serve, sprinkle with pecans and serve with assorted crackers. Makes 16 (2-tablespoon) servings.

MINTED MELON SOUP WITH RASPBERRIES

1 Honeydew or Cantaloupe
1 Cup Orange Juice
1/2 Cup White Wine (such as Chablis)
Pinch Salt
2 TBS Honey (optional)
10 Mint Leaves cut into Chiffonade
1/2 Pint Raspberries gently washed

Mint Sprig for Garnish

Cut off the ends of the melon to stabilize it on the cutting board then remove the rind. Cut the melon in half and remove the seeds.

Cut half the melon into large chunks and place them in a blender with the orange juice, white wine and salt. Add the honey if the melon is less sweet than you prefer. Blend until smooth, pour the mixture into a bowl and stir in the chiffonaded mint, chill thoroughly in refrigerator.

Dice the remaining melon and add to the soup. To serve top with raspberries and mint sprigs.

Crab Cakes

8 oz. crab meat
1/4 Cup onion finely chopped
1/4 Cup celery finely chopped

1 Tablespoon red bell pepper finely chopped
1/2 small clove garlic minced
Pinch of Salt
Pinch of White Pepper
1 egg
2 tablespoons mayonnaise
1 tsp Worcestershire sauce
1/4 Cup chopped fresh parsley
1 Cup bread crumbs
2 Tsp. Creole Sauce or Tabasco Sauce
4 Tablespoons butter

Fresh Greens

Raspberry Vinaigrette Salad Dressing
Wasabi Mayonnaise (optional)
Apple, Pear, Mango
Lemon

Rinse Crabmeat (make sure all of the shell is removed)

Slowly cook onion, celery, red pepper and garlic in 2 Tbsp. butter

Whisk egg, add mayonnaise, Creole sauce, salt and pepper

Mix all ingredients and refrigerate at least one hour.

Form patties and cook in remaining butter (add small amount of vegetable oil to prevent burning) cook approximately 4 minutes on each side. This may be cooked in advance and warmed in the oven prior to serving

Serve over a bed of fresh greens with raspberry vinaigrette salad dressing
Garnish with chopped fruit (Mango, Apple, Pear) and lemon wedge
Dab Wasabi Mayonnaise on top of the crab cake if desired

East 62nd Street Lemon Cake

***This recipe is from Maida Heatter's Book of Great Desserts. It was featured in the New York Times.

3 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 pound butter (1 cup)
2 cups sugar
4 eggs
1 cup milk
finely grated rind of 2 lemons

*preheat oven to 350 degrees & adjust rack 1/3 up from bottom of oven

*butter a 9x13x2 pan and dust it lightly with fine, dry bread crumbs

*sift together flour, baking powder, and salt. set aside.

*in a large bowl of an electric mixer cream the butter. Add the sugar and beat for 2 to 3 minutes

*Beat in the eggs, one at a time, scraping the bowl as necessary to keep mixture smooth.

*on lowest speed, alternately add the dry ingredients in three additions and the milk in two additions, scraping the bowl, beating only until smooth

*stir in lemon rind & turn the batter into the prepared pan

*bake about 40 minutes or until a toothpick comes out clean.

*let cake stand in pan for 3 minutes, then invert, leaving cake upside down on a rack with a large piece of waxed paper or foil underneath. Prepare glaze.

Glaze

1/3 cup lemon juice

3/4 cup sugar

*the glaze must be used immediately after it is mixed.

*stir lemon juice and sugar together and brush all over hot cake until absorbed

*let cake cool completely. Do not cut for several hours.

Fresh Raspberry Sauce

2 cups raspberries

2 Tablespoons sugar

1 teaspoon lemon juice

*Puree the raspberries, then strain to remove the seeds. Mix in the sugar and lemon juice. Refrigerate. Serve cold.