

Graduation Day

Party On Cheese Puffs * Total Joy Tomato Tart
Commencement Rice * Soon to be Employed Lamb
Aspiration Asparagus * Cha-Ching Onions Cipollino
Tassel Baskets with I be Chillin Ice Cream

May 13, 2009

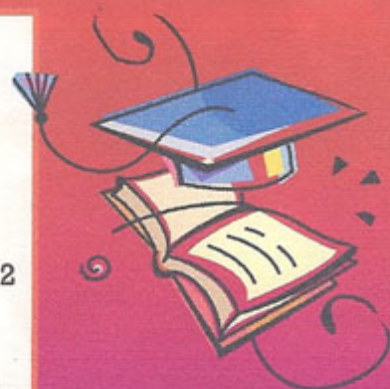
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Raspberry Royale

6 tsp. raspberry liqueur
1/2 pint fresh raspberries
1 bottle of good Champagne, chilled

Pour 1 teaspoon of raspberry liqueur into each champagne glass and add 2 or 3 raspberries. When guests arrive, pop the cork and fill each glass with Champagne. Serve immediately.



Party On Cheese Puffs

35 puffs

1 pound loaf unsliced white bread
1/2 cup butter
1/4 cup grated mozzarella cheese
1/4 cup grated sharp cheddar cheese
1/4 cup grated Swiss cheese
1 package (3 oz) cream cheese, softened
1/2 teaspoon dry mustard
1/8 teaspoon cayenne
Pinch of salt
2 egg whites

- Trim and discard entire crust of loaf. Cut bread into 1-inch cubes and set aside.
- In saucepan, combine butter and cheeses and stir over moderate heat until melted. Add mustard, cayenne, and salt. Remove from heat.
- Beat egg whites until stiff and fold into cheese mixture. Using a fondue fork or skewer, spear bread cubes one at a time and dip into mixture until well coated.
- Arrange cubes on a baking sheet. Freeze immediately until firm, preferably overnight. Remove puffs from baking sheet and store in plastic bags in freezer until ready to use.
- To serve, place frozen cubes on baking sheet. Bake at 400 degrees 10 minutes, until nicely browned.





If you're worried about eating raw egg, just eliminate it.

When you're serving a salad for a dinner party, put the vinaigrette in the bottom of a serving bowl and place the greens on top. This can sit for an hour or two until you're ready to toss and serve it.

To prepare the salad greens early, wash and spin them dry in a salad spinner and store refrigerated in a plastic bag lined with a paper towel.

Green Salad Vinaigrette

SERVES 6 TO 8

Cleaned mesclun mix, a mix of baby lettuces, has become so readily available that it makes serving a green salad really easy. Of course, a mixed green salad of lettuces, peppery arugula, bitter endive, and red radicchio may be a little more trouble but it also has lots of flavor. Serve this with some cheese after the main course if you want to do it as the French would!

For the vinaigrette

- 3 tablespoons champagne vinegar or white wine vinegar
- ½ teaspoon Dijon mustard
- ½ teaspoon minced fresh garlic
- 1 extra-large egg yolk, at room temperature
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ cup good olive oil

Salad greens or mesclun mix for 6 to 8 people

In a small bowl, whisk together the vinegar, mustard, garlic, egg yolk, salt, and pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified.

Toss the greens with enough dressing to moisten and serve immediately.

Total Joy Tomato Tart



The pastry (Pate Brise) ~ Combine in a mixing bowl:

- 1 ½ cups flour
- dash salt and sugar
- 9 TBS butter
- 3 TBS white shortening

Using a pastry blender mix ingredients until coarse and crumbly then stir in:

- 6 TBS cold water

Bring dough together to form a mass then wrap and refrigerate or roll out the pastry and line a 10 inch quiche tin and refrigerate for at least 1 hour before baking.

To bake, line the pastry shell with foil and pastry weights and bake in a preheated 425 degree oven for about 20 minutes until the edge of the pastry is golden brown. Remove the foil and weights and lower the oven temperature to 375 degrees and bake for a few minutes more until the bottom of the pastry is pale golden. Remove from the oven and brush the bottom of the tart shell with:

- ¼ cup Dijon mustard, then spread over
- ¾ lb. grated gruyere cheese, then top with
- peeled tomato slices ¼ inch thick
- ¼ cup chiffonade of fresh basil

Sprinkle the tomatoes with:

- 1 - 2 TBS olive oil
- 2 TBS freshly grated parmesan cheese

Soon To Be Employed Lamb



Serves 10

1 leg of lamb, butterflied

1/4 cup soy sauce

1/2 cup Burgundy

1/2 cup vegetable oil

1/3 cup peeled, grated ginger root

Juice of one fresh lemon

1/4 cup minced onion

1 1/2 tablespoons honey

2 cloves fresh garlic, minced

1 1/2 teaspoons salt

1/2 teaspoon fresh ground pepper

1/8 teaspoon cayenne

1 cup beef stock



Pat lamb dry and place in large glass pan. Combine soy sauce, Burgundy, oil, ginger, salt, pepper and cayenne in blender. Whirl 2 minutes. Pour over lamb. Marinate, covered, overnight or at least 6 hours, turning occasionally. Reserve marinade.

Grill lamb 15-20 minutes each side until medium rare. Baste with marinade while cooking.

Add marinade to beef stock and heat in small saucepan. Pass sauce with sliced lamb.

Cha-Ching Onions Cipollini

2 quarts water

4 pounds Cipollini onions

4 rosemary sprigs

1 cup dry red wine

1/2 cup low-sodium soy sauce

1/3 cup balsamic vinegar

2 TBS olive oil

2 TBS honey

Rosemary sprigs (optional)

Preheat oven to 475 degrees.

Bring water to a boil in a stockpot. Add onions; cook 30 seconds. Drain; cool. Peel onions; arrange in a single layer on a jelly roll pan. Top with 4 rosemary sprigs.

Combine wine and next 4 ingredients (wine through honey), stirring with a whisk. Pour wine mixture over onions. Bake at 475 degrees for 30 minutes, turning twice.

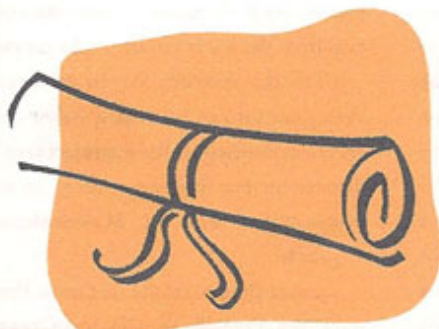
Remove onions from pan with a slotted spoon. Carefully pour cooking liquid into a small saucepan; bring to a boil. Reduce heat; simmer 3 minutes or until mixture is the consistency of a thin syrup. Pour over onions; toss well to coat. Garnish with rosemary sprigs, if desired. Yield: 10 servings (serving size: about 1/3 cup).



Commencement Rice



- 2 cups (14 oz/440 g) long-grain white rice, preferably basmati
- 6 tablespoons (3 oz/90 g) unsalted butter
- ¼ cup (1 oz/30 g) pine nuts, almonds or pistachios
- 1 cup (4 oz/125 g) chopped yellow onion
- ¼ teaspoon ground allspice
- 2 teaspoons salt
- freshly ground pepper
- ¼ cup (1½ oz/45 g) dried currants
- pinch of saffron threads, crushed and steeped in 2–3 tablespoons water or stock (optional)
- ¼ cup (½ oz/10 g) chopped fresh flat-leaf (Italian) parsley or dill, plus fresh parsley or dill sprigs for garnish
- 3 cups of chicken stock**



Place the rice in a fine-mesh sieve and rinse well under cold running water. Transfer to a bowl and add water to cover; let stand for 15 minutes. Drain well.

In a heavy sauté pan over medium heat, melt 3 tablespoons of the butter. Add the nuts and sauté, stirring occasionally, until golden, 4–5 minutes. Transfer the nuts to a plate.

Add the remaining 3 tablespoons butter to the same pan and place over medium heat. Add the onion and sauté until tender, 8–10 minutes. Stir in the allspice, salt and pepper to taste. Add the rice and stir until the grains turn opaque, 3–4 minutes. Stir in the currants, the reserved 3 cups (24 fl oz/750 ml) stock and the saffron, if using. Bring to a boil over medium-high heat. Reduce the heat to low, cover and simmer until nearly all of the liquid is absorbed, 10–15 minutes. Fold in the nuts, reserved chicken, and chopped parsley or dill. Cover tightly, reduce the heat to very low and cook until the liquid is absorbed and the rice is tender, 15–20 minutes longer.

To serve, spoon onto a warmed platter and garnish with parsley or dill sprigs.

Serves 4

Aspiration Asparagus

- 1 pound asparagus
- 3 TBS balsamic vinegar
- 2 TBS fresh lemon juice
- 1 TBS olive oil
- 1 TBS low-sodium soy sauce
- 1/8 tsp black pepper
- cooking spray
- Prepare grill.



Snap off tough ends of asparagus. Combine all ingredients except cooking spray in a large zip-top plastic bag. Seal and marinate for 30 minutes. Remove asparagus from bag, and discard marinade. Place asparagus on grill rack coated with cooking spray, grill 5 minutes on each side or until asparagus is done. Yield 4 servings.

Tassel Baskets

PREPARATION TIME: About 15 minutes

BAKING TIME: About 12 minutes per cooky (several can bake at once)

PER COOKY BASKET: 228 calories, 2 grams protein, 25 grams carbohydrate, 14 grams total fat, 22 milligrams cholesterol, 94 milligrams sodium

You can shape these confection-like cookies into delightful dessert baskets while they're still warm and flexible from the oven. The trick is in the timing. If the cookies are too hot, they'll stretch and tear; if too cold, they'll be brittle and impossible to shape. Check the warm cookies' texture by loosening one edge from the baking sheet. If you find you've waited too long, simply return the cookies to the oven; they'll quickly soften again.

Makes 4 to 6 cooky baskets

- ¼ cup (½ lb.) butter or margarine
- ¼ cup each firmly packed brown sugar and light corn syrup
- 3½ tablespoons all-purpose flour
- ½ cup finely chopped nuts
- 1 teaspoon vanilla
- Vanilla or nut ice cream
- 1½ to 2 cups fruit, cut into bite-size pieces if necessary

Melt butter in a 1- to 2-quart pan over low heat. Add sugar and corn syrup. Bring to a boil over high heat, stirring constantly; remove from heat and stir in flour and nuts until blended. Stir in vanilla.

Grease and flour-dust 12- by 15-inch or 14- by 17-inch baking sheets (they must be flat, not warped). Place 2 to 3 tablespoons of the batter on baking sheet; if there's room, place another 2- to 3-tablespoon portion of batter 8 inches away from first portion and at least 4 inches from side of sheet. (Depending on baking sheet size and cooky size, you can bake only 1 or 2 cookies at a time.) If batter has cooled and does not flow easily, evenly press or spread it out to a 3- to 4-inch circle. Bake in a 325° oven until a rich golden brown all over, about 12 minutes. (You can bake on 2 baking sheets at a time, staggering them in oven and changing positions halfway to ensure even browning.) Let cookies cool on baking sheet on a rack until slightly firm, about 1 minute.

When cooky edges are just firm enough to lift, loosen edges from sheet with a wide spatula, then slide spatula under entire cooky to remove. Lift cooky—it should still be hot and flexible (somewhat stretchy), but firm enough to move without pulling apart. Turn cooky over and drape over a glass that measures about 2 inches across the bottom. With your hand, gently cup cooky around the base; make bottom flat and flare cooky out at sides. If cooky becomes too firm to shape, return to oven for a few minutes, until pliable. Let shaped cooky cool until firm, about 2 minutes. Gently remove from glass. Repeat, using remaining batter; grease and re-flour baking sheets each time.

If made ahead, store baskets airtight in rigid containers at room temperature for up to 1 week (freeze for longer storage). To serve, place a small scoop of ice cream in each basket and top with fruit. Serve immediately.



I Be Chillin' Ice Cream

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|-------------------|-----------------------------|
| 2 cups whole milk | ¾ cup sugar |
| 1 vanilla bean | ⅛ teaspoon salt |
| 6 large egg yolks | 2 cups heavy cream, chilled |

In a medium saucepan, over medium heat, bring the milk and vanilla bean just to a simmer. Remove the pan from the heat. Remove the vanilla bean from the milk. Using a small sharp knife, split open the bean and scrape the seeds into the milk. Discard the pod.

In the top of a double boiler or a medium stainless steel bowl, whisk the yolks with the sugar and salt for 3 to 4 minutes, or until pale yellow. Gradually whisk in the hot milk. Place the top of the double boiler or the bowl over a pan of simmering (not boiling) water and cook, whisking constantly, for 8 to 10 minutes,

or until the custard thickens enough to coat the back of a spoon. Remove the custard from the water and stir in the cream.

Chill the mixture for 30 minutes, then pour into an ice cream maker and freeze according to the manufacturer's directions. For freezing without an ice cream maker, see p. 91. **Makes about 1 quart.**

Candied Orange-Vanilla Ice Cream: Prepare the French Vanilla Ice Cream according to the directions. When the ice cream is half frozen, stir in ⅓ cup finely chopped candied orange zest. Complete the freezing process.





Top left: Raspberry Royale

Above: Party On Cheese Puffs

Left: Total Joy Tomato Tart
with Green Salad Vinaigrette

Bottom Left: Soon to be Employed Lamb
with Aspiration Asparagus,
Cha-Ching, Onions Cipollini and
Commencement Rice

Below: Tassel Baskets
with I Be Chillin' Ice Cream

