



Spring into Summer

Hosted by

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Menu

Spring Fizz

Gazpacho

Strawberry Salad

Cheese Bread

Roasted Salmon with Salsa Verde

Orzo

Tomato and Onion Tart

Mud Pie



Spring Fizz

(From Mar-a-lago, Trump's club)

1 tsp. Grenadine

3 oz. Orange Juice

3 oz. Sparkling Water

- Spoon grenadine into a chilled champagne flute.
- Add orange juice. Top with sparkling water.

Gazpacho

- Chop very fine: 1 cucumber, peeled, 1 green pepper, seeded, 1 onion, 1 ripe tomato.
- Strain: 1 8-ounce can Italian-style tomatoes. Chop the tomatoes and add to the vegetables with the juice.
- Add: 1 ½ cups canned consommé, 1 tablespoon olive oil, the juice of 1 lemon, 1 teaspoon salt, ½ tsp. pepper, and 3 sprigs fresh dill, chopped.
- Mix well and chill thoroughly before serving.
- Optional: Just before serving add 1 avocado, chopped.

Garlic Cheese Bread

1 loaf unsliced sandwich bread

1 lb. soft, whipped butter

5 cloves garlic, crushed

1-lb. Tillamook cheese, grated

- Slice bread 1 inch thick (not quite all the way through to bottom) and cut off all crusts, except bottom
- Mix the butter, cheese and garlic together
- Spread thickly on both sides of slices, outside, ends and top of bread. Bake uncovered in pan at 250 degrees for 1 hour. Turn up heat if not golden crisp after 1 hour

Strawberry Salad

- 1 cup of sliced almonds
- 6 tbsp sugar
- 4 cups spinach leaves
- 4 cups Boston lettuce
- 4 cups sliced strawberries
- 2/3 cup Kraft Creamy poppyseed dressing

Toss almonds with sugar and and cook in non-stick skillet on medium heat about 6 minutes.(Sugar will form a golden brown syrup; stir constantly) Spread on greased cookie sheet. Cool. Break into small pieces. Toss spinach, lettuce, and strawberries in large bowl. Drizzle with dressing and mix lightly. Sprinkle with almonds.

Tomato and Onion Tart

- 2 large onions sliced thin
- 2 tablespoons olive oil
- Butter pastry dough for a single crust 12 inch tart (see recipe below)
- ½ lb dry Jack or Gruyere cheese, shredded
- ½ lb plum tomatoes cut into ½ in wedges
- ½ lb medium yellow tomatoes cut into ½ in wedges
- ¼ cup Nicoise olives, pitted

In a large heavy skillet cook onions with salt to taste in oil, covered over moderate heat, stirring occasionally, until softened, about 20 minutes. Remove lid and cook onions, stirring occasionally, until golden any liquid evaporates. Remove skillet from heat and cool onions slightly. Preheat oven to 375 degrees.

On a lightly floured surface with a floured surface with a floured rolling pin roll dough into a 14 inch round (about 1/8 in thick). Fold round in half and transfer to a 12-inch tart pan with a removable fluted rim or a 12 inch quiche dish. Unfold dough, easing to fit, and trim overhang to ¾ inch. Fold overhang toward center and press against side of pan or dish. Spread onion mixture over dough and top with cheese. Arrange tomato wedges and loves in concentric circles over cheese and season with salt and pepper.

Bake tart in middle of oven 1 hour or until pastry is golden, and cool in a rack .Remove rim of pan if necessary. Serve tart warm or at room temperature. Serves 12-16.

Butter Pastry Dough

2 cups of all -purpose flour

1 ½ tsp salt

1 ½ sticks of cold unsalted butter, cut into bits

Oil.

In a large bowl whisk together flour and salt and with a pastry blender or fingertips blend in butter until mixture resembles coarse meal. Add ice water, 1 tablespoon at a time, tossing with a fork until mixture begins to form a dough. On a work surface smear dough in 3 or 4 forward motions with heel of hand to slightly develop gluten in flour and make dough easier to work with. Form dough into a ball and flatten to form a disk. Wrap dough in plastic wrap and chill 1 hour.

Can be made one week ahead and chilled. Makes enough dough for a single crust 12-inch tart.

Mud Pie

(This dessert has been traditionally served at The St. Christopher Antique Show)

30 whole Oreo's, crushed

1/3 cup melted butter

1 Jar Mrs. Richardson's Hot Fudge Sauce

½ gallon Mocha Fudge Almond Ice Cream

3 Heath Toffee bars or Hershey Skor Bars, finely crushed

5 more finely crushed Oreo's

Mix 30 crushed Oreo cookies with melted butter. Press evenly on bottom of 9x11 pan. Freeze until firm. Soften ice cream at room temperature. Spoon over frozen crust, freeze hard. Spoon fudge sauce evenly over ice cream. Sprinkle finely crushed Heath or Skor bars evenly over top. Sprinkle remaining 5 finely crushed cookies over the crushed bars.

Put pie into freezer until frozen, then wrap in plastic wrap and cover with foil.

Roasted Salmon with Salsa Verde

Makes 20 servings

1 9 ½ pound whole salmon

Nonstick vegetable oil spray

1 lemon, cut into ¼ inch thick slices

12 sprigs mixed fresh herbs (such as parsley, thyme and oregano)

3 tablespoons extra virgin olive oil

Preheat oven to 350. Pat salmon dry inside and out with paper towels. Sprinkle inside and out with salt and pepper. Center a 36 x 18-inch heavy-duty foil sheet over heavy large baking sheet. Spray foil with oil spray. Place salmon diagonally on foil. Stuff with lemon slices and herb sprigs. Close salmon opening. Drizzle oil over salmon. Spray another sheet of foil with oil spray. Place foil sprayed side down over salmon. Crimp foil sheet edges together to seal salmon completely.

Bake salmon until meat thermometer inserted into the thickest part of salmon registers 150, about 1 ½ hours. Remove top sheet of foil. Spoon all juices from salmon into small saucepan. Peel off skin from top of salmon. Scrape off any dark salmon meat. Let salmon cool 1 hour at room temperature. Boil reserved salmon juice until reduced to ½ cup, about 4 minutes. Cool. Cover salmon and reduced salmon juice separately and refrigerate overnight.

Place platter atop salmon, invert salmon onto platter. Remove foil. Peel off skin. Scrape off any dark meat. Garnish with dill and lemon. Serve with salsa verde.

Salsa Verde

- 3 cups chopped fresh parsley
- 2 cups extra-virgin olive oil
- 1 cup chopped green onion tops
- $\frac{3}{4}$ cup drained capers, chopped
- $\frac{1}{2}$ cup fresh lemon juice
- 3 tablespoons minced garlic
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh oregano
- 1 $\frac{1}{2}$ teaspoons chopped fresh rosemary
- 1 $\frac{1}{2}$ teaspoons chopped fresh sage

Mix with salmon juice in large bowl. Season with salt and pepper.

Dilled Sour Cream Sauce

- 1 cup sour cream
- 1 teaspoon dill weed
- 1 Tablespoon eschalot wine vinegar
- $\frac{1}{4}$ teaspoon sugar
- 1 teaspoon salt

Mix together and chill. Great sauce for fish, vegetables or a garnish for soups.

Orzo Salad

- 1 lb. orzo pasta
- 2 chopped tomatoes and/or calamata olives
- 1 ½ cups chopped cucumber
- 1 bunch fresh dill, chopped
- 1 bunch green onion, chopped
- 4 Tbl. Lemon juice
- 3 Tbl. Canola oil
- Rice wine vinegar to taste
- Salt to taste
- Sugar to taste (optional) feta cheese, crumbled

Cook pasta according to the package and add all of the ingredients except the feta. Mix and refrigerate. This dish can be served either hot, cold or room temperature as a side dish or a salad. Add feta just before serving.

For an entree luncheon salad or light dinner, add shrimp.



B



A

Counterclockwise from above:



C

- A. Mud Pie
- B. Strawberry Salad with Cheese Bread
- C. Salmon, before serving
- D. Tomato Onion Tart
- E. Entree, as served - Slice of salmon, accompanied by Salsa Verde and Dill Sauce, Orzo Salad, and slice of Tomato Onion Tart.



D



E