

DINERS, DRIVE-INS & DAMES

May 10, 2017

Sandy, Linda, Lynn & hosted by Kathy P.

MENU

Lynchburg Lemonade

Tomato Soup Shooters

Grilled Cheese Bites

Wedge Salad

Biscuits & Gravy

Dutch Apple Pie

Lynchburg Lemonade

1.5 oz Jack Daniels
1 oz triple sec
1.5 oz sweet sour mix
Lemon-lime soda

Fill a tall glass with ice and add ingredients. Stir. Garnish with lemon wedge. Serve with a straw.

Creamy Tomato Soup (No Cream)

Ingredients

- 2 tablespoons canola oil
 - 1 onion, chopped
 - 1 tablespoon chopped garlic
 - 4 cups canned tomatoes
 - 3 slices bread, cubed
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- 1/4 cup chopped fresh basil
 - 1 tablespoon brown sugar
 - 2 tablespoons butter
 - 2 cups chicken broth
 - salt and ground black pepper to taste

Directions

1. Heat oil in a Dutch oven or heavy stockpot over medium-low heat; cook and stir onion and garlic in hot oil until tender, about 5 minutes. Add tomatoes to onion mixture, crushing with a potato masher. Stir bread, basil, and brown sugar into tomato mixture and simmer until bread is completely saturated and starts to break down, about 10 minutes.
2. Pour tomato mixture into a blender no more than half full; add butter. Cover and hold lid down; pulse a few times before leaving on to blend. Puree in batches until smooth. Return pureed soup to Dutch oven over medium heat; add broth and simmer until heated through, about 5 minutes. Season soup with salt and pepper.

From allrecipes.com

Brie and Candied Bacon Grilled Cheese Bites

Yield: 6-8 appetizer servings

Ingredients

- 2 tablespoons brown sugar, packed
- 2 teaspoons good quality maple syrup
- 3 tablespoons pecans, finely chopped
- ¼ teaspoon black pepper
- ¼ teaspoon kosher salt
- 1 pinch cayenne pepper
- 4 slices thick-cut bacon
- 1 small baguette (or ½ a large baguette), sliced into ¼-inch pieces
- 3½ tablespoons Président Unsalted Butter, softened
- 1 wedge Président Triple Crème Brie

Instructions

1. Pre-heat your oven to 375 degrees. Line a rimmed baking sheet with aluminum foil. Spray a wire rack with non-stick cooking spray and place it on the prepared baking sheet.
2. In a small bowl, combine the brown sugar, maple syrup, chopped pecans, black pepper, salt and cayenne pepper.
3. Place the bacon on the prepared wire rack, making sure the slices aren't touching. Using a small spoon, evenly spread the brown sugar mixture on top of each piece of bacon. Bake for 25-30 minutes until the bacon is crisp and the topping is nicely browned. (Keep an eye on it in the last 5-10 minutes of the cooking time to make sure the bacon doesn't burn!) Remove from the oven and let cool to room temperature. When cool, chop the candied bacon into very small pieces. (The bacon can also be made in advance and stored in a Ziploc at room temperature for up to 12 hours.)
4. Using a sharp knife, cut the Président Triple Crème Brie lengthwise into 1/8-inch slices. Then cut those slices in half (or thirds, depending on the size of your baguette). Spread Président Unsalted Butter on one side of each baguette slice.
5. To assemble each grilled cheese bite: Place 1 slice of Président Triple Crème Brie on the unbuttered side of a baguette slice. Top with a sprinkling of candied bacon and a second slice of Brie. Cover with a second buttered baguette slice.
6. Heat a skillet over medium heat. When hot, place the grilled cheese bites in the pan. (You will need to do this in 2-3 batches.) Cook for about 1 minute on each side, or until the sandwiches are golden brown and the cheese has melted. Remove from the pan and serve immediately.

Wedge Salad

4 servings

Cut **4 oz. slab bacon** into 1"-thick pieces and cook in a medium skillet over medium-low heat, stirring often, until crisp, 5–7 minutes; transfer to a paper towel-lined plate. Whisk **1/2 finely chopped small shallot**, **3/4 cup sour cream**, **1/2 cup buttermilk**, **1 Tbsp. chopped fresh chives**, and **1 Tbsp. white wine vinegar** in a small bowl; fold in **1/2 cup crumbled mild blue cheese**. Adjust consistency with sour cream or buttermilk, if needed. Season dressing generously with **kosher salt**, **freshly ground black pepper**, and more vinegar, if needed. Cut **1 small head of iceberg lettuce** into 4 wedges; place on plates and spoon dressing over. Top with **bacon**, **1/4 thinly sliced small red onion**, more crumbled blue cheese and chopped **chives**.

Embellishments and substitutions—

1. Croutons

Truth: Croutons are never a bad idea. Toss torn bread with olive oil and bake at 375° until golden.

2. Dried Cranberries

We love the tart, chewy fruit against the snappy lettuce.

3. Diced Avocado

A little fatty richness and pretty color make it a winning addition.

4. Fresh Tarragon

This herb's delicate anise flavor complements almost any green salad.

5. Spanish Chorizo

Cut into pieces and used in place of bacon, it brings a smoky spiciness into the mix.

6. Egg Mimosa

Push hard-boiled eggs through a mesh sieve for a fluffy texture.

7. Toasted Almonds

Chopped nuts deliver crunch—and are so good with blue cheese.

8. Fried Shallots

Thinly sliced and cooked in neutral oil until crisp, they add a sweet, oniony flavor and great texture.

9. Sliced Scallion

Mirrors the bite of the chives in the dressing—but sharper.

From bonappetit.com

Classic Sausage Gravy

Recipe adapted from Whitney Ottawa of Greyfield Inn, Cumberland, Georgia - WSJ, 4/26/17

Total Time: 25 minutes serves: 6

Ingredients:

- 1lb. pork breakfast sausage (I used Jimmy Dean's sage sausage)*
- 1/4 cup all-purpose flour
- 2 1/2 cups half-and-half (I used whole milk)*
- pinch of mustard powder, ground allspice and black pepper

In a large cast-iron skillet over medium heat, cook 1 pound pork breakfast sausage, breaking up with a wooden spoon, until crumbly and well-browned, about 12 minutes.

Stir in 1/4 cup all-purpose flour and cook, stirring frequently, until pan drippings have absorbed flour, about 5 minutes.

Gradually stir in 2 1/2 cups half-and-half. Let mixture come to a low simmer and cook, stirring frequently, until thick enough to coat back of spoon.

Add a pinch each of mustard powder, ground allspice and freshly ground black pepper.

To serve, spoon gravy over warm, split buttermilk biscuits.

*Kathy's note

Southern Living's Best Ever Buttermilk Biscuits Recipe

Makes approximately 6-8

Ingredients:

- 1 stick frozen, salted butter (preferably a European brand like Plugra or Kerrygold for the higher butterfat content)*
- 2 1/2 cups White Lily self-rising flour
- 1 cup cold buttermilk

Follow a few simple steps to make our Best Ever Buttermilk Biscuit in your own kitchen. We've learned a few secrets to the method over the years that have perfected our recipe.

First, grate a frozen stick of butter on a box grater. Grated butter gives a more even distribution of fat throughout the dough, which will make the biscuits light and fluffy.

Combine the butter with White Lily self-rising flour. (We always use this type of flour because it's made with a softer winter wheat; it has less protein and less gluten so the biscuits will be much more tender.) Chill the butter and flour mixture for 10 minutes.

Take out the mixture and create a well in the center, pouring in the buttermilk. Stir together the ingredients. We've found that it takes 15 stirs to incorporate all of the ingredients and have perfectly textured dough.

Turn the dough out onto a floured surface, and roll it out into a rectangular shape with a rolling pin. Fold the dough over, and roll it into a rectangle again.

Repeat this process four more times. Roll out the last layer to 1/2". This layering technique gives the biscuits lots of flaky layers.

Dip a cutter in flour, and cut the biscuits straight up and down. (Alternatively, roll out dough into a 1/2" thick rectangle and cut square biscuits with a knife).* Lay parchment paper over your pan, and position the biscuits on it so that they are touching. (This helps them rise in the oven.) Bake in the oven at 475°F for 15 minutes. As the biscuits are cooling, brush the tops with melted butter.

*Kathy's note

<http://www.southernliving.com/food/how-to/perfect-buttermilk-biscuit-video>

Pennsylvania Dutch Apple Crumb Pie

From FOOD.com

Prep Time: 20 mins Total Time: 1 hr 20 mins Servings: 8

INGREDIENTS

- 1 (9 inch) pie crusts, unbaked

FILLING

- 2 teaspoons lemon juice
- 1/2 cup sugar
- 1/2 teaspoon cinnamon
- 5 cups apples, cored and sliced (about 5 small, Granny Smith apples work well)

TOPPING

- 3/4 cup flour
- 1/2 cup sugar
- 1/2 teaspoon cinnamon
- 1/3 cup butter

DIRECTIONS

1. Preheat oven to 425 degrees and set butter out so it will be at room temperature.
2. Line 9" pie pan with unbaked crust.
3. Core and slice apples.
4. Sprinkle the apples with the lemon juice.
5. Mix in the sugar & cinnamon.
6. Fill pie shell with apple mixture.
7. In a small bowl, mix the topping's flour, sugar and cinnamon.
8. Rub the topping ingredients and butter together with your fingers until the mixture is crumbly.
9. Sprinkle topping over pie.
10. Bake 10 minutes at 425 degrees then reduce oven temperature to 350 degrees and bake until crumb topping is browned and apples are soft, approximately 50 minutes.

Classic Crisco Pie Crust

(SINGLE CRUST)

INGREDIENTS:

- 1 1/3 cups All Purpose Flour
- 1/2 teaspoon salt
- 1/2 cup Crisco® All-Vegetable Shortening
- 3 to 6 tablespoons ice cold water

STEP ONE

BLEND flour and salt in large bowl. Cut shortening into flour mixture using pastry blender or fork. Stir in just enough water with fork until dough holds together.

TIP:

Test dough for proper moistness by squeezing a marble-sized ball of dough in your hand. If it holds together firmly, do not add any additional water. If the dough crumbles, add more water by the tablespoonful, until dough is moist enough to form a smooth ball when pressed together.

STEP TWO

SHAPE dough into a ball. Flatten ball into 1/2-inch thick round disk.

TIP:

For ease in rolling, wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days.

STEP THREE

ROLL dough from center outward into a circle 2-inches wider than pie plate on lightly floured surface. Transfer dough to pie plate.

STEP FOUR

Trim edges of dough leaving a 3/4-inch overhang. Fold edge under. Flute dough as desired. Bake according to specific recipe directions.

For double crust and deep dish crust, see:

<http://www.crisco.com/recipes/classic-crisco-pie-crust-1242>



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Soup
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**Lynchburg
Lemonade**



Grilled Cheese Bites



Wedge Salad



Biscuits



Biscuits & Gravy



Dutch Apple Pie