



Fall Frolic
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Hosted by:
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Menu

Pesto-Feta Rounds
Four Seasons Salad
Charcoute Garni
Sweet Potatoes in Orange Shells
Peanut Butter Tart

Pesto – Feta Rounds

French Bread Baguette
Feta Cheese, crumbled
Pesto Sauce
Sun Dried Tomatoes (oil packed)

Slice a French Baguette into thin slices. Butter one side and place buttered side down on a cookie sheet.

Spread Pesto on each slice. Top with feta cheese and place a sun dried tomato on top of the feta cheese. Bake at 350 degrees for 15 minutes.

Four Seasons Salad

Spring Mix lettuce
1 can mandarin orange segments, drained
1 avocado, sliced
1 can French fried onion rings

Dressing:

1/3 cup salad oil
2 T. sesame oil
3 T. rice vinegar
2 T. soy sauce

Mix dressing ingredients and toss with lettuce, avocado, oranges. Serve on plates and top with onion rings.

Choucroute Garnie
Serves 8

Drain then soak in cold water for 30 minutes:

4 lbs sauerkraut (2 large jars)

Cut into 2 inch pieces:

½ lb thickly sliced bacon

In a heavy dutch oven or casserole, sauté the bacon until lightly browned and some fat has been rendered (approx. 1/3 cup). Remove the bacon pieces and reserve them. Add to the bacon fat in the casserole:

3 onions thinly sliced and sauté until soft and translucent then add:

3 cloves garlic finely chopped and sauté for a few minutes more.

Meanwhile, squeeze the sauerkraut to dry then add it to the casserole and stir to mix thoroughly with the onions then stir in:

Freshly ground pepper

1 tsp salt

1 bay leaf

12 juniper berries or ¼ cup gin

2 cups white wine

2 cups chicken stock

Bring to a boil, add the bacon then cover with a circle of parchment paper and a lid and bake in a 325-degree oven for 2 hours.

After the sauerkraut has cooked in the oven for 2 hours add:

8 smoked pork chops

Cover and continue cooking for a further 45 minutes. Before serving, taste and add salt if necessary. The sauerkraut should have absorbed almost all of the cooking liquid.

Serve with butter and parsley boiled potatoes.

Sweet Potatoes in Orange Shells

3 lbs. sweet potatoes, cooked and mashed (about 6 cups)

2 eggs

¼ cup brown sugar

½ cup melted butter

½ tsp. cinnamon

1 tsp. salt

1 cup pecans, finely ground

Fresh orange juice, up to 1 cup

8 large orange shells

Place sweet potatoes in a mixing bowl. Beat in eggs, melted butter, brown sugar, cinnamon, salt and pecans. Add the orange juice only if the sweet potatoes seem dry.

To make orange shells, slice off tops of oranges and scoop out pulp.

Fill orange shells with the potatoes.

Refrigerate until ready to use.

Bake at 375 degrees for 20 minutes or until heated through.

Peanut Butter Cream Tart

8 Servings

Crust

1 $\frac{1}{2}$ cups finely ground chocolate wafer cookies (about 24)

5 tablespoons unsalted butter, melted

Filling

6 ounces cream cheese, room temperature

$\frac{3}{4}$ cup creamy peanut butter, room temperature

1 cup chilled whipping cream

$\frac{1}{2}$ cup plus 2 tablespoons powdered sugar

1 teaspoon vanilla extract

1 plastic container of Hersheys chocolate syrup

For Crust: Preheat oven to 325 degrees. Butter 9 inch diameter tart pan with removable bottom. Mix cookie crumbs and butter in medium bowl until moist clumps form. Press mixture onto bottom and up sides of prepared tart pan. Bake until set about 10 minutes. Cool completely.

For Filling: Using electric mixer, beat cream cheese and peanut butter in large bowl until smooth. Using clean, dry beaters, beat cream, powdered sugar, and vanilla to soft peaks in another large bowl. Whisk half of whipped cream mixture into peanut butter mixture. Fold in remaining whipped cream mixture.

Take the syrup container and make spirals on top of the filling. Using a small sharp knife, begin at center and draw tip of knife toward edge of tart. Move knife over 2 inches; begin at edge and draw tip of knife toward center. Repeat to form web pattern. Chill until cold (can be made 2 days ahead. Keep chilled.