

Mad women

Starring

Robyn Clever

Mari Donnelly

Sandy Gruwell

Rita Janda



Menu

Martinis

Deviled Eggs

Caramelized Sweet Onion Dip

Wedge Salad with Blue Cheese Dressing

Baked Mac n Cheese

Classic Beef Pot Roast

Vivi's Salad Mold

Lemon Bars

Deviled Eggs

For 2 dozen hard-boiled eggs, cut the eggs in half lengthwise with a sharp knife dipped in cold water, then puree the yolks through a sieve or food mill into a bowl.

Blend in:

1/4 cup mayonnaise

4 tablespoons soft butter

2 tablespoons chopped sweet pickle

salt and freshly ground pepper to taste

Fill the whites using a pastry bag with fluted tube. Decorate with parsley or a bit of red pimiento.

Caramelized Sweet Onion Dip

1 tablespoon butter, divided

3 cups diced Rio or other sweet onion (about 2 large onions)

1/4 teaspoon kosher salt, divided

1/2 teaspoon minced garlic

1 cup mayonnaise

1/2 cup sour cream

1/2 teaspoon garlic powder

1/4 teaspoon freshly ground black pepper

1/4 teaspoon Worcestershire sauce

Cooking spray

1/3 cup whole wheat panko (Japanese breadcrumbs)

Preheat oven to 350 degrees

Melt 1 1/2 teaspoons butter in a large skillet over medium-high heat. Add onion and 1/8 teaspoon salt to pan; cook 15 minutes or until tender, stirring occasionally. Add garlic; cook 10 minutes or until onion is golden brown and very tender, stirring occasionally. Remove from heat; cool 5 minutes.

Combine the remaining 1/8 teaspoon salt, mayonnaise, and next 4 ingredients (through Worcestershire sauce) in a medium bowl, stirring until smooth. Stir in onion mixture. Transfer mixture to a 1-quart baking dish coated with cooking spray.

Melt remaining 1 1/2 teaspoons butter. Combine melted butter and panko. Sprinkle panko mixture evenly over the onion mixture. Bake at 350 for 15 minutes or until thoroughly heated and bubbly. Serve hot.

Makes 10 servings (serving size: about 1/4 cup)

Wedge Salad with Blue Cheese Dressing

½ pound crumbled blue cheese

¼ cup sour cream

1/3 cup buttermilk

½ cup mayonnaise

¼ cup red wine vinegar

1 tablespoon extra-virgin olive oil

1 ½ tablespoons white sugar

1 clove garlic, minced

ground black pepper to taste

1 head iceberg lettuce, cut into 8 wedges

2 roma tomatoes, diced

4 green onions chopped

1 cup crumbled bacon

½ pound crumbled blue cheese

Combine ½ pound blue cheese, sour cream, buttermilk, mayonnaise, vinegar, olive oil, sugar, garlic, and pepper in a bowl; blend using a hand mixer; chill until serving.

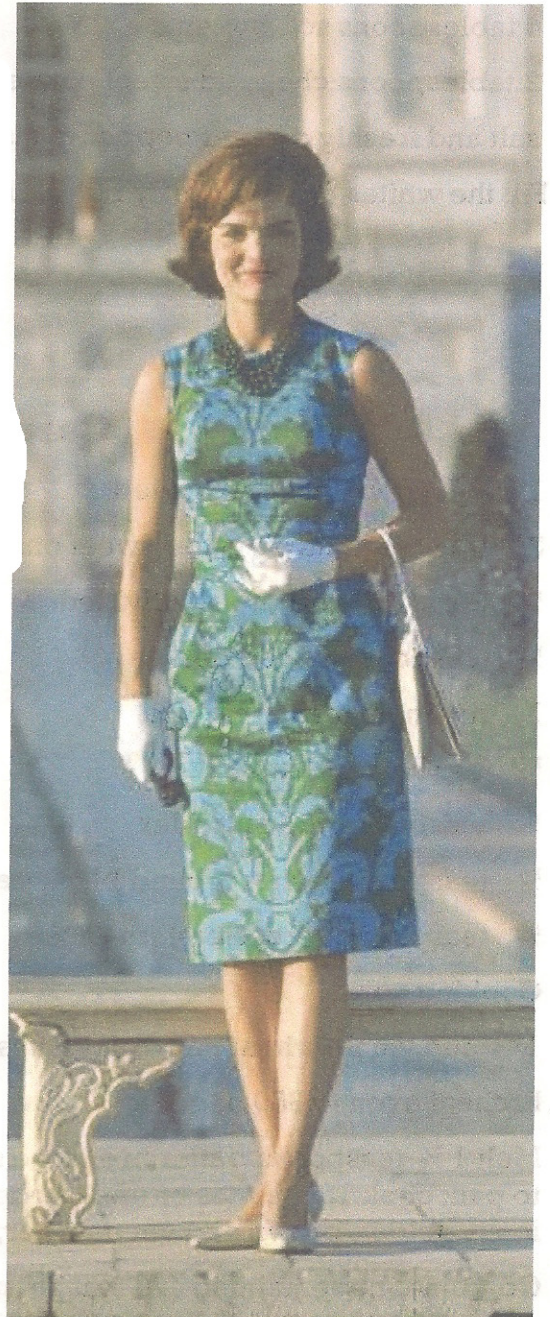
Build the salad by placing 1 lettuce wedge on each of 8 plates. Drizzle equal amounts of dressing over each wedge. Scatter tomatoes, onion, bacon, and ½ pound blue cheese over each salad.

Vivi's Salad Mold

serves 8

2 envelopes Knox gelatin 6 teaspoons lemon juice 1/2 cup sugar pinch of salt 1 1/2 cups hot water 1- 20 ounce can crushed pineapple 1/2 cup coarsely chopped maraschino cherries 1/2 pint whipping cream 3 large or 4 small bananas

Soften gelatin in lemon juice. Dissolve gelatin, sugar and salt in hot water. Blend in crushed pineapple and cherries. Cool until slightly thickened. Fold in stiffly beaten cream and sliced bananas. Turn into mold and chill until firm.



Baked Mac n Cheese

Ingredients

- 1 tablespoon vegetable oil
- 1 (16 ounce) package elbow macaroni
- 9 tablespoons butter
- 1 cup shredded gruyere cheese
- 1/2 cup shredded Cheddar cheese
- 1/2 cup shredded sharp Cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 1 1/2 cups half-and-half
- 1 cup cubed Velveeta Cheese
- 2 eggs, beaten
- 1/4 teaspoon salt

1/8 teaspoon ground black pepper

Directions

1. Bring a large pot of lightly salted water to a boil. Add the oil and the pasta and cook for 8 to 10 minutes or until al dente; drain well and return to cooking pot.
1. In a small saucepan over medium heat, melt 8 tablespoons butter; stir into the macaroni.
2. In a large bowl, combine the gruyere cheese, mild and sharp Cheddar cheeses, and Monterey Jack cheese; mix well.
3. Preheat oven to 350 degrees F (175 degrees C).
4. Add the half and half, 1 1/2 cups of cheese mixture, cubed velveeta cheese food, and eggs to macaroni; mix together and season with salt and pepper. Transfer to a lightly greased deep 2 1/2 quart casserole dish. Sprinkle with the remaining 1/2 cup of cheese mixture and 1 tablespoon of butter.
1. Bake in preheated oven for 35 minutes or until hot and bubbling around the edges; serve.



Yield: 10 servings

Classic Beef Pot Roast

1 teaspoon olive oil
1 (3-pound) boneless chuck roast, trimmed
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
2 cups coarsely chopped onion
1 cup dry red wine
4 thyme sprigs
3 garlic cloves, chopped
1 (14-ounce) can fat-free, less-sodium beef broth
1 bay leaf
4 large carrots, peeled and cut diagonally into 1-inch pieces
2 pounds Yukon gold potatoes, peeled and cut into 2-inch pieces
Fresh thyme leaves (optional)



Preheat oven to 350°.

Heat olive oil in a large Dutch oven over medium-high heat. Sprinkle chuck roast with salt and pepper. Add roast to pan; **cook** 5 minutes, turning to brown on all sides. Remove roast from pan. Add onion to pan; sauté 8 minutes or until tender.

Return browned roast to pan. Add the red wine, thyme sprigs, chopped garlic, beef broth, and **bay leaf** to pan; bring to a simmer. Cover pan and bake at 350° for 1 1/2 hours or until the roast is almost tender.

Add carrots and potatoes to pan. Cover and bake an additional 1 hour or until vegetables are **tender**. Remove thyme sprigs and bay leaf from pan; discard. Shred meat with 2 forks. Serve roast with vegetable mixture and cooking liquid. Garnish with thyme leaves, if desired

Lemon Bars

makes 20 squares or 40 triangles

For The Crust 1/2 pound unsalted butter at room temperature 1/2 cup granulated sugar 2 cups all-purpose flour 1/8 teaspoon kosher salt

For The Filling 6 extra-large eggs at room temperature 3 cups granulated sugar 2 tablespoons grated lemon zest (4 to 6 lemons) 1 cup freshly squeezed lemon juice 1 cup all-purpose flour Confectioners' sugar, for dusting

Preheat oven to 350 degrees. For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 X 13 X 2-inch baking sheet, building up a 1/2-inch edge on all sides. Chill.

Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.

For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and the flour. Pour over the crust and bake for 30 to 35 minutes, until the filling is set. Let cool to room temperature

Cut into squares or triangles and dust with confectioners' sugar.

Deviled Eggs



Carmelized Sweet Onion Dip



Wedge Salad with Blue Cheese Dressing



Vivi's Salad Mold



Baked Mac n Cheese



Mac n Cheese, Molded Salad, Classic Pot Roast



Lemon Bars

