



Hangin' With My Gnomies

Gnome Pun Intended

Lovingly prepared by Gourmet Club Members

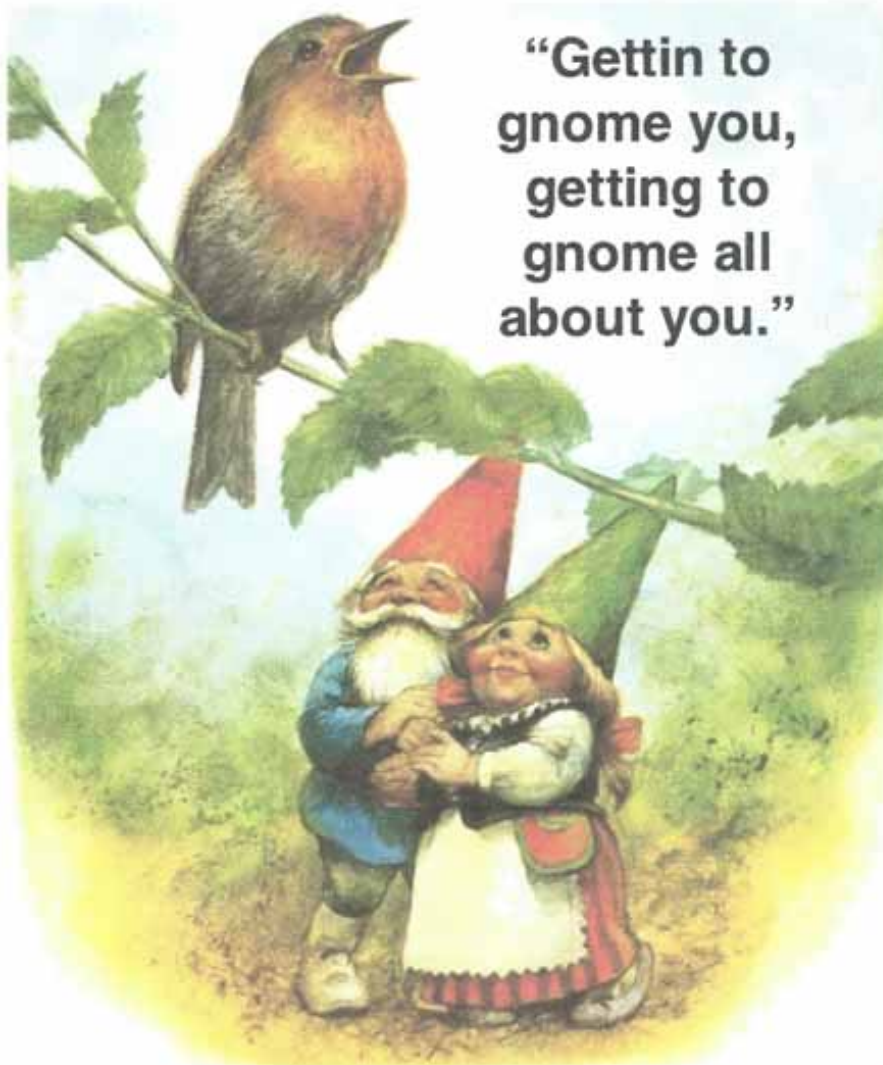
Theresia Binder
A Hostess Like Gnome Other

Along With Gnomies
Liz Yee
Susan Lynch
Mary Danna

November 8, 2017

Cauliflower Melts with Burnt Onion Jam...

...a Gnomio & Juliet Favorite



“Gettin to
gnome you,
getting to
gnome all
about you.”

1/4 cup olive oil

**2 garlic cloves,
minced**

1 teaspoon salt

**1/2 teaspoon freshly
ground pepper**

**1 cauliflower,
medium, cut into 1/2-
inch thick slabs –
about 8 slabs**

**1/2 cup golden
raisins**

**1/4 cup white wine
(optional)**

**1/4 cup shelled
pistachios**

**1/4-inch thick slices
sourdough bread,
toasted (optional)**

**4 ounces Comte or
Manchego cheese, cut
into 8 slices or more**

2 tablespoons chopped Italian parsley

- **Preheat oven to 350°F and line a baking sheet with parchment paper.**
- **In a medium bowl, combine oil, garlic, salt, and pepper.**
- **Add cauliflower slabs and toss to coat.**
- **Arrange cauliflower in one layer on prepared baking sheet.**
- **Bake for 25 minutes, flip slabs and bake another 10 to 20 minutes, until softened and roasty. Set aside to cool. Keep oven on.**
- **In a small bowl, soak raisins in wine or water for 10 minutes. Drain.**
- **In a small pan over medium-high heat, toast the pistachios, dry or with a little oil. Let cool on a paper towel. Chop pistachios coarsely.**
- **Line baking sheet with new parchment paper. Lay the bread on the baking sheet and arrange cauliflower on the bread, cutting it to fit as needed. (Optional skip – may be served without toasts.)**
- **Sprinkle with pistachios and raisins and top with cheese.**
- **Bake until cheese melts, 7 to 10 minutes.**
- **Top the toasts with onion jam and parsley.**
- **Serve immediately.**



Burnt Onion Jam

Yield: 1-1/4 cups

Prep Time: 10 minutes

Cook Time: 10 minutes, plus cooling time

2 pounds (4 medium) red onions, sliced into 1/4-inch rings

1/4 cup balsamic vinegar

Kosher salt, to taste

- **Preheat broiler on high.
On a sheet pan, put
onion rings in single
layer.**
- **Broil until charred, about
9 to 11 minutes.**
- **Let cool slightly.
Transfer to a food
processor and pulse,
slowly drizzling in the
vinegar until a thick but
coarse jam forms.**
- **Season with salt.**
- **Use immediately or store
in a sealable container,
for up to one week.**



Gnome Place To Hide.

Ain't Gnome Mountain High Enough....

BISTRO CRAB STACK

When I was cooking in San Diego, salads and light dishes were the most popular items on the menu, forcing me to create new specials to meet the demand. This colorful composed salad, stacked in successive layers, will make you look like a star chef at any gathering. You will need four short lengths of PVC pipe to help mold the stacks. While metal molds are available at some professional-kitchen supply shops, you can have the PVC pipes cut to order at your local hardware superstore. (CHEF RICHARD SILVA)

Serves 4

1 ripe avocado, halved, pitted, peeled, and cut into $\frac{1}{4}$ -inch dice (about $\frac{3}{4}$ cup)

About $\frac{1}{4}$ cup Cilantro Lime Vinaigrette (page 84)

1 ripe tomato, cored, seeded, and cut into $\frac{1}{4}$ -inch dice (about $\frac{3}{4}$ cup)

$\frac{1}{4}$ seedless (English) cucumber, halved lengthwise, any tiny seeds removed, and cut into $\frac{1}{4}$ -inch dice (about $\frac{3}{4}$ cup)

$\frac{1}{2}$ ripe mango, peeled, pitted, and cut into $\frac{1}{4}$ -inch dice (about $\frac{3}{4}$ cup)

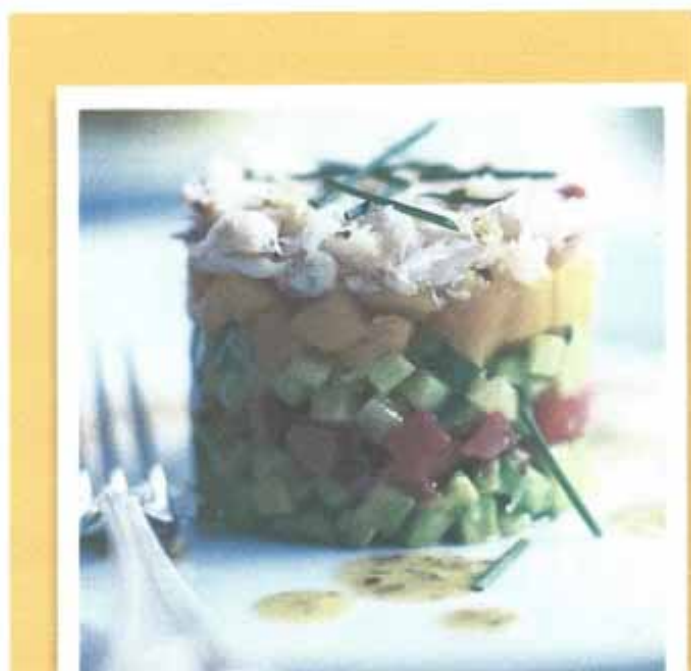
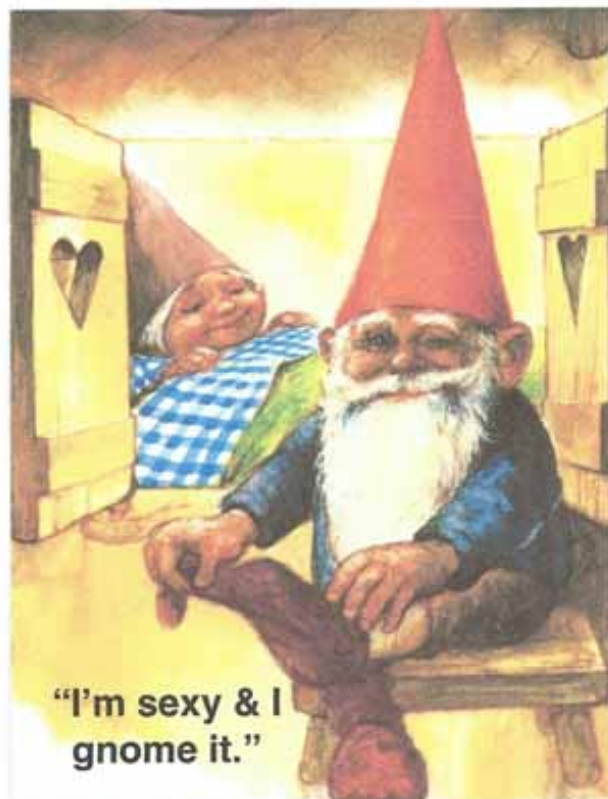
$\frac{1}{2}$ pound jumbo lump crabmeat, picked over for shell bits

2 tablespoons microgreens or finely chopped fresh chives

You need 4 pieces of PVC pipe each 3 inches in diameter and 4 inches long. Stand 1 piece in the center of each of 4 serving plates.

In a small bowl, gently toss the avocado with 2 tablespoons of the vinaigrette. Divide the avocado evenly among the molds, gently pressing it into the bottom of each mold to create a thin layer. Place the tomato, cucumber, and mango in 3 separate small bowls. Add 2 tablespoons of the vinaigrette to each bowl and toss gently. Divide the tomato, cucumber, and mango, in that order, evenly among the molds, gently pressing after each addition to create colorful layered stacks.

Divide the crabmeat (do not dress with the vinaigrette) among the molds, layering it on top. Carefully pull the molds up and away. Drizzle the remaining vinaigrette around each stack and sprinkle the greens on the stacks. Serve immediately.



Cilantro Lime Vinaigrette

...going where gnome vinaigrette has gone before...

CILANTRO LIME VINAIGRETTE

3 tablespoons seasoned rice vinegar

2 tablespoons fresh lime juice

1 tablespoon honey

1 small clove garlic, minced

1 teaspoon minced chipotle chile in
adobo sauce

Pinch of kosher salt

$\frac{1}{3}$ cup plus 1 tablespoon canola oil

$\frac{1}{2}$ cup chopped fresh cilantro

To make the Cilantro Lime Vinaigrette, in a blender, combine the vinegar, lime juice, honey, garlic, chile, and salt and process until smooth. With the machine running, add the oil in a thin, steady stream to form an emulsion. Add the cilantro and process until the vinaigrette is deep green with small flecks of cilantro. Taste and adjust the seasoning, then set aside.



Gnome Is Where The Heart Is When You Have....

Winter Mussels with Fennel

adapted from the Stinking Rose Restaurant in San Francisco
Serves 6

Ingredients:

4 tablespoons olive oil, divided
¼ cup chopped fennel
3 tablespoons chopped yellow onion
3 tablespoons minced shallots
3 cloves garlic, minced
¼ cup dry white wine
28-ounce can crushed tomatoes
2 tablespoons minced flat leaf parsley
1 teaspoon crushed red pepper flakes
1 cup bottled clam juice
1 cup water
Salt and freshly ground black pepper
½ cup unsalted butter
3 lbs mussels

If you want to make the Winter Cioppino version that Stinking Rose serves, skip the 3 lbs of mussels listed above and instead use:

8 ounces Prince Edward Island mussels
8 ounces Manila or Littleneck clams
8 ounces halibut, cod or tilapia, cut into chunks
4 ounces cleaned calamari, cut into 1-inch-wide rings
4 ounces large shrimp, peeled, deveined, tails on
2 tablespoons minced fresh basil
Fennel fronds to garnish

Directions:

1. In a large, heavy saucepan, heat 2 tablespoons olive oil over medium-low heat. Add the chopped fennel, onion, shallots and garlic; sauté 4-5 minutes, until golden brown.

2. Stir in wine, then tomatoes, parsley, red pepper flakes, clam juice and water. Season with salt and pepper. Bring to a boil over high heat. Reduce heat; simmer 30 minutes. USE A HAND BLENDER TO BLEND HALF THE MIXTURE. Add butter; stir to melt.

3. Toss in mussels and cook for 4 minutes in the pot or until opened. Discard unopened mussels.

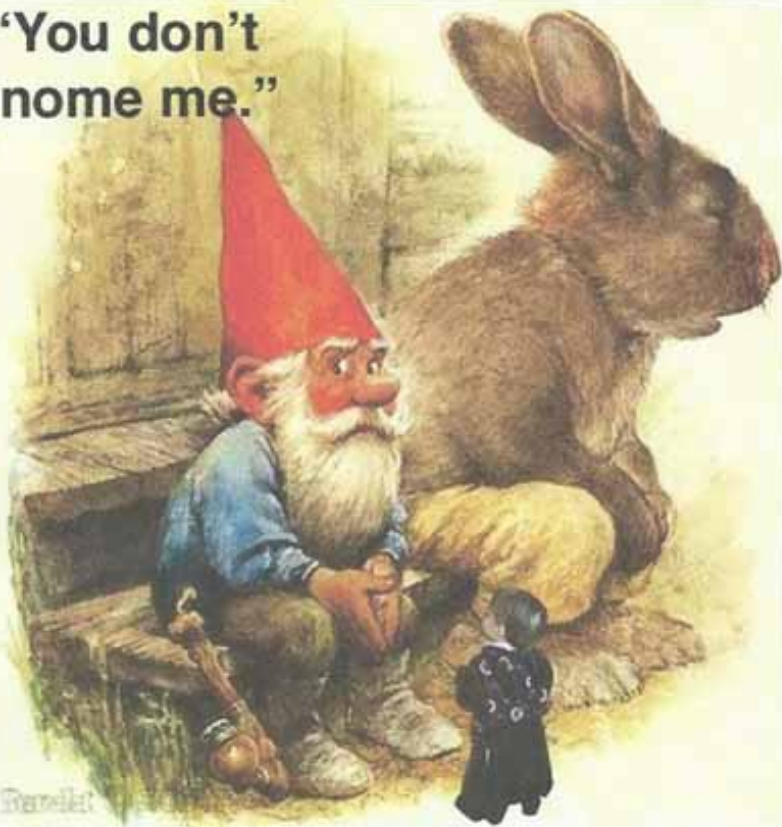
4. Ladle into soup bowls. Sprinkle with basil, and garnish with fennel fronds. Serve with toasted French or Italian bread slices for dipping.

For the Cioppino version, after step 2, continue following these directions:

3. In a large cast iron skillet, heat remaining 2 tablespoons olive oil

over medium heat. Toss in the mussels and clams; cook for 4 minutes. As the mussels and clams begin to open, add fish, calamari and shrimp, and

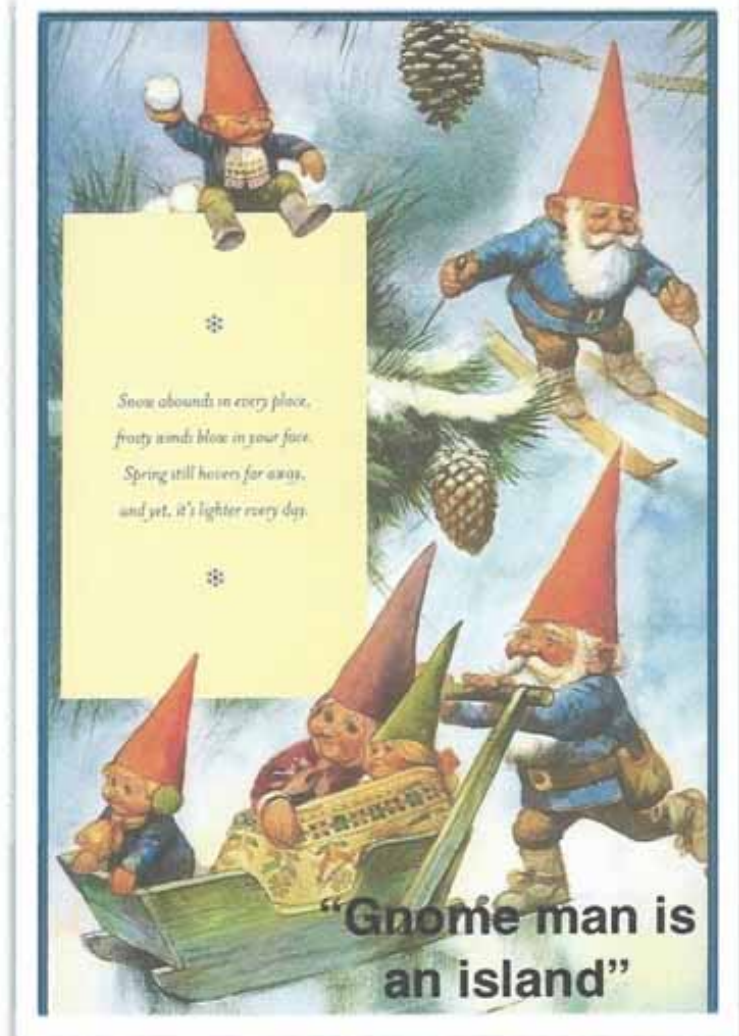
**"You don't
gnome me."**



sprinkle with salt and pepper. Saute 2-3 minutes, until shrimp turn pink. Discard unopened mussels or clams.

4. Add 1 cup tomato mixture to seafood; simmer 5 minutes. Then pour the seafood mixture into the large saucepan, and simmer 2-3 minutes more.

5. Ladle into soup bowls. Sprinkle with basil, and garnish with fennel fronds. Serve with toasted French or Italian bread slices for dipping.



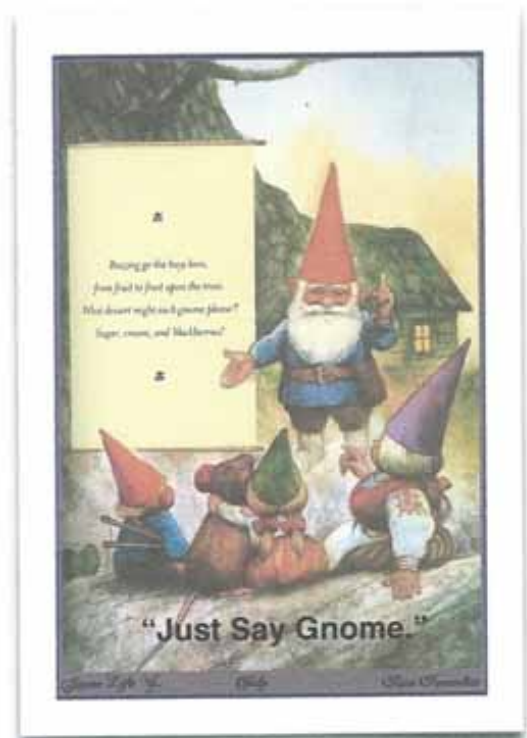
Miss Gnomer's Apple Pumpkin Bundt Cake

- 2 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- $\frac{2}{3}$ cup vegetable oil
- 1 teaspoon vanilla extract
- 1 cup pumpkin puree
- 2 cups flour, sifted
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon cinnamon
- 4 cups apples, cored, peeled and diced



- a. Preheat oven to 350°.
- b. Beat eggs, sugar and brown sugar until light in color and creamy, about 4-5 minutes.
- c. Add oil and vanilla and beat 1-2 minutes more to blend ingredients. Add pumpkin puree and continue beating for 1 more minute to combine.
- d. In a separate bowl, combine the flour, baking soda, baking powder, salt, and cinnamon.

- e. Add dry ingredients to wet ingredients and mix until just combined. Do not over mix. Fold in the apples.
- f. Spray the bundt pan with baking spray. Pour batter into pan.
- g. Bake at 350° for about 50 to 60 minutes or until a toothpick inserted comes out clean. Let cake cook on wire rack about 40 minutes. Invert the bundt pan onto a serving platter and let cake continue to cool. Before serving, drizzle caramel topping and chopped pecans over cake.





← Cauliflower Melts with
Burnt Onion Jam

Bistro Crab Stack →



← Winter Mussels
with Fennel

Apple - Pumpkin
Bundt Cake →

