

Hosted by:

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With:

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THE ADDAMS FAMILY DINNER

Pugsley's Punch
Ghost Pillows
Uncle Festus' Fingers
Sips of Brimstone
Gomez's Greens
Lurch's Lamb Bones
Cousin Itt's Couscous
Pumpkin Icebox Pie

Wednesday, October 9, 2013

Pugsley's Punch



Prep Time: 5 minutes
Total Time: 5 minutes
Yield: 1 Punchbowl

Ingredients:

- 1 part Midori Melon Liqueur
- 1 part dark rum
- 1 part light rum
- 2 part white cranberry juice
- 1 part unfiltered apple juice
- 1 part simple syrup

Juice of one lemon

Apple slices, blueberries and melon balls for garnish

Preparation:

Pour the liquid ingredients into a punch bowl and mix well.

Top with apple slices, blueberries, and melon balls.

To chill this punch you can add an ice ring or block to the bowl, place the punch bowl in an ice bath on the serving table, or supply an ice bucket from which guests can pull as many cubes as they like while filling their glass.

Ghost Pillows

Ingredients:

- 1 baguette French bread
- 1 container whipped cream cheese
- 1 packet dried Zesty Italian salad dressing
- 1 cucumber
- Pepper

Preparation:

Thoroughly mix the packet of dried salad dressing with the cream cheese
Cut the baguette into slices
Spread the cream cheese mixture on each slice of baguette
Wash and slice cucumber
Place one slice of cucumber on each piece of baguette
Sprinkle pepper on the cucumber slice

Uncle Festus' Fingers

Ingredients:

- Refrigerated tube of breadsticks
- Sliced almonds

Preparation:

Unroll breadsticks; cut each in half. Shape one end like a finger. Press an almond slice into the tip, like a fingernail. You can use an egg wash to make them stick better, if needed. Make knuckle indentations with a knife. Bake according to package directions. You can paint the 'fingernails' with food color, if desired. You can also decorate the fingers with rosemary or poppy seeds to look hairy!

“SIPS OF BRIMSTONE”

Butternut Squash and Apple Soup

(Ina Garten – Barefoot Contessa Parties!)

Makes: 3 ½ Quarts

Ingredients:

- 2 Tablespoons unsalted butter
- 2 Tablespoons olive oil
- 4 Cups chopped yellow onions (3 large)
- 2 Tablespoons mild curry powder
- 5 pounds butternut squash (2 large)
- 1 ½ pounds sweet apples, like McIntosh (4 apples)
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 2 Cups apple juice or cider

Preparation:

Warm the butter and olive oil in a large stockpot over low heat. Add the onions and curry powder and cook, uncovered, for 15 to 20 minutes, until onions are tender. Stir occasionally, scraping the bottom of the pot.

Peel the squash, cut in half, and remove the seeds. Cut the squash into chunks. Peel, quarter, and core the apples. Cut into chunks.

Add the squash, apples, salt, pepper, and 2 cups of water to the pot. Bring to a boil, then cover, reduce the heat to low, and cook for 30 to 40 minutes, until the squash and apples are very soft.

Process the soup through a food mill fitted with a large blade, or puree it coarsely in the bowl of a food processor fitted with a steel blade.

Pour the soup back into the pot. Add the apple juice and enough water to make the soup the consistency you like; it should be slightly sweet and thick. Check the salt and pepper and serve hot.

Gomez's Greens with Creamy Mustard Vinaigrette

Serves 6-8 persons
(Ina Garten Barefoot Contessa Family Style)

Ingredients:

3 Tbs champagne vinegar
1/2 tsp Dijon mustard
1/2 tsp minced fresh garlic
1 extra-large egg yolk, at room temp (or sub with 1 Tbs mayonnaise)
3/4 tsp kosher salt
1/4 tsp freshly ground black pepper
1/2 cup good olive oil
Salad greens or mesclun mix for 6-8 persons

Preparation:

In bowl, whisk together vinegar, mustard, garlic, egg yolk (or mayo), salt, pepper. While whisking, slowly add olive oil until vinaigrette is emulsified.

Toss greens with enough dressing to moisten, top with 3 green zebra tomatoes wedges (and maybe one tiny sweet red), and immediately serve.

Optional Prep: put vinaigrette in bottom of bowl and place greens on top. This can sit for an hour. When ready to serve, toss and plate.

Lurch's Lamb Bones

Pomegranate – Merlot Braised Lamb Shanks

(Williams-Sonoma.com)

Makes: 6 servings

Prep Time: 15 minutes

Cook Time: 4 hours 45 minutes

Ingredients:

4 ½ pounds lamb shanks
Kosher salt and freshly ground pepper, to taste
3 Tablespoons vegetable oil
1 yellow onion, diced (large)
1 Tablespoon minced garlic
1 Tablespoon tomato paste
1 teaspoon fresh thyme, chopped
1 teaspoon ground cinnamon
1 teaspoon cumin
½ teaspoon allspice
1 bay leaf
1 Cup Merlot
1 Cup pomegranate juice
2 Tablespoons honey
1 Cup chicken broth
6 carrots, peeled and halved lengthwise (I used thin, half the size of standard carrots)
1 teaspoon red wine vinegar
1 Tablespoon fresh flat-leaf parsley, chopped
1/3 Cup pomegranate seeds (I tripled)

Cooked couscous for serving

Preparation:

Season the lamb with salt and pepper. In large fry pan over medium high heat, warm 2 Tbs oil. Do in 2 batches, brown the lamb on all sides, 7-8 minutes per batch. Transfer to a slow cooker.

Warm 1 Tbs oil in pan. Add onion; cook, stirring occasionally, until tender, about 7-8 minutes.

Add garlic, tomato paste, thyme, cinnamon, cumin, allspice, and bay leaf. Cook, stir constantly for 1 minute. Add wine and pomegranate juice; simmer for 5 minutes.

Add honey, broth, salt and pepper. Pour into slow cooker. Cover; cook on high for 3 hours.

Add carrots on top of lamb, cook until lamb is tender, about 1 hour more. Transfer lamb and carrots to separate large platters.

Pour sauce into saucepan; skim off excess fat. Set over high heat; boil until thickened, about 10 minutes. Stir in red wine vinegar. Pour sauce over lamb. Plate individually. Sprinkle with parsley and pomegranate seeds.

Serve with couscous.

Cousin Itt's Couscous

Bring 4 cups water to boil in medium-size saucepan.
Add 2 cups couscous (10-12 oz) and reduce heat to very low.

Cover pot and simmer for 12 to 15 minutes, until couscous is just tender.
(tip: halfway the time, pull pot off the heat)
Drain in a colander.

Add 1/4 cup lemon juice, 1/2 cup olive oil right before serving.

May be made 1 day in advance.
Bring back to room temperature and add lemon juice and olive oil.

Pumpkin Icebox Pie with Pistachio-Gingersnap Crust

Makes: 24 servings
Prep 30 mins
Bake 325°F 10 mins
Chill 6 hrs



Ingredients:

- 1 Recipe Pistachio-Gingersnap Crust
- 2 envelopes unflavored gelatin
- 2 tablespoons water
- 1 29 ounce can pumpkin
- 1/2 of an 8-ounce package cream cheese, softened
- 1 12 ounce can evaporated milk
- 1 1/2 cups packed brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- Dash ground cloves
- 1 cup whipping cream
- 2 tablespoons powdered sugar
- 1/2 cup salted pistachio nuts, chopped

Directions:

1. Prepare Pistachio-Gingersnap Crust.
2. Meanwhile, in a small bowl, sprinkle gelatin over the water. Do not stir. Let stand for 5 minutes. In a large mixing bowl beat pumpkin and cream cheese with an electric mixer on medium speed until smooth.
3. In a small saucepan, combine evaporated milk, brown sugar, cinnamon, salt, nutmeg, ginger, and cloves. Bring to simmering over medium-high heat. Add gelatin mixture, stirring until gelatin is dissolved. Gradually pour milk mixture into pumpkin mixture, beating until smooth. Pour pumpkin mixture over crust. Cover and chill for at least 6 hours or until set.

4. In a medium mixing bowl beat whipping cream and powdered sugar on medium speed until soft peaks form (tips curl). Spread whipped cream over top of pie. Sprinkle with pistachio nuts.

From the Test Kitchen:

Prepare as directed through Step 3, except cover and chill for up to 3 days. Before serving, prepare whipped cream as directed in Step 4 and spread over top of pie. Sprinkle with pistachio nuts.

Spice up your whipped cream by adding 1/4 teaspoon ground nutmeg and 1/4 teaspoon ground cinnamon. Out of pistachios? Use almonds (or your favorite nut) instead. Go nuts: Chop 1/2 cup pecans and sprinkle on top of pie for an extra nutty finish.

Pistachio-Gingersnap Crust

Ingredients:

8 ounces broken gingersnap cookies
1/2 cup salted pistachio nuts
1 tablespoon packed brown sugar
6 tablespoons butter, melted

Directions:

1. Preheat oven to 325 degrees F. In a food processor, combine gingersnaps and pistachios. Cover and process with on/off pulses until ground. Add brown sugar, cover, and process just until combined. With processor running, slowly add melted butter in a thin, steady stream. Press mixture onto the bottom of a 13x9x2-inch baking pan. Bake for 10 to 12 minutes or until set and starting to brown. Cool completely.



Pugsley's Punch



Ghost Pillows



Butternut Squash & Apple Soup
with Finger Breadstick



Gomez's Greens



Pomegranate-Merlot Braised
Lamb Shanks on Couscous



Pumpkin Icebox Pie with
Pistachio-Gingersnap Crust