

Tom Douglas Wannabe Rub

3 T. dark brown sugar (packed)
2T. smoked paprika
2tsp salt (sea salt)
1/2 tsp pepper
½ tsp dried thyme

littl olive oil on salmon makes the rub stick better

Crepes (from Mike Gordon)

Beat Well: — 3 eggs and 1 c. milk

Add and mix until all lumps are gone: 1 c. flour, 1/2 tsp. salt, 1-2 T. melted butter

Let stand in frig overnight. (can very lightly butter skillet)

KALE SALAD

My kale salad is always a little different, but usually the dressing is the same. I use those flavored oils and vinegars that you buy at the specialty shop. For the dressing I use equal parts Blood Orange Flavored Oil with Grapefruit flavored Vinegar. Absent all these flavored oils, just use any balsamic vinegar/olive oil blend, go in a fruity direction, maybe raspberry vinegar if you have it.

Then about 5 cups kale, cleaned and whirled in food processor until diced rather small. This salad had about 4 cups shredded carrots. I added about 1/4 cup red pepper, diced. I also added some dried orange rind that i had. If not that then I usually add dried cranberries. Also, some chopped almonds, or hazelnuts. I have used many combinations of dried fruit, and veggies with the kale, it's very adaptable. Enjoy!

Kale and Brussel sprout salad

Put kale and sprouts (separately) through food processor. I use equal proportions of chopped kale and sprouts.

Combine and add enough oil and vinegar dressing to dampen. My oil and vinegar is my traditional one which I use for every salad: small amount of sugar. Mash up chopped garlic (you decide how much you want, I tend to use a lot), Add 1 part vinegar, 1 part lemon juice, 1 part basalmic vinegar, 3 - 4 parts olive oil. Mix well.

BUTTERNUT SQUASH

Heat oven to 425

1-2 butternut squash - depends on size — peel off the outside and white. Cut it in half lengthwise. — scoop out seeds — then cut each half into slices about 3/4" wide.

Arrange pieces on a baking sheet — cook on the bottom rack about 30 minutes at 425 — then turn pan around and cook for another 10 minutes (It sort of depends on the squash — some have more moisture than others but there should be some browning on the bottom)

Turn over the pieces and bake another 10-15 minutes.

Toast 1/3 c chopped hazelnuts

Melt 3 T butter and add hazelnuts — cook for 2-3 minutes

Turn off heat — add 1T. water

Add 1T lemon juice and a pinch of salt

Drizzle over the squash — top with chopped chives or parsley (I also added pomegranate seeds)

Baked Spiced Butternut Squash

400°

1/2 c. butter

Boil all in small pan until mixture is reduced (about 5 min.)

3/4 c. maple syrup

1/4 tsp. Cinnamon

1/2 tsp. Allspice

1/2 tsp. Salt

3# butternut squash, peeled, seeded, cut into 1/2" thick slices

3 Granny Smith apples, peeled, cored, cut into 1/4" slices

Dried cranberries for top

Arrange 1/3 squash in baking dish. Top with 1/2 apples, then 1/3 squash. Arrange remaining squash and apples on top in an alternating overlapping pattern. Sprinkle with salt. Pour 2/3 syrup mixture over all. Cover with foil tightly and bake 45 min. or until squash is almost tender. Uncover, sprinkle with dried cranberries and remaining syrup and bake 20 min. longer until squash is tender. Baste occasionally.

Roasted Tomato Sauce

325°

3 lbs. Tomatoes, remove stems, halve horizontally, and place in shallow baking pan with cut sides up

½ c. olive oil

8 med to large garlic cloves

1 cup fresh basil or

3 Tbs. Fresh rosemary, coarsely chopped

½ tsp salt

½ tsp pepper

Place rest of ingredients in a food processor. Process until garlic is finely chopped.

Pour mixture over tomatoes and bake 2-3 hours or until tomatoes collapse, become saucy and begin to caramelize and slightly burnt. Check after 1 hour and use the back of a spatula to smash down.

When the tomatoes have been reduced to a chunky sauce, remove from oven. For a smoother sauce process thru the food processor.

This is from the Pasta&Co cookbook. Great on bread or added to just about any vegetable, soup, noodles, fish... I freeze it in a square plastic container, then pop it out like an ice cube so I can always cut off any amount I want to use. Really good when you have a lot of fresh tomatoes. Next time I plan to add some onions.

Making Jam in a Microwave

To avoid boil-over, use a generously oversized container for the syrup --- a 2-qt (8 cup) glass measure works well.

Refrigerated the micro jam keep for several months; freeze for longer time. Each batch makes 2 cups. Do not multiply recipe quantities -- make only one batch at a time.

If you don't have time to make the jam prepare measured amounts of fruit with sugar and flavorings and freeze them. Later, thaw a portion and make fresh jam any time.

Berry Jam

Crush about 3 cups of raspberries (or blackberries or boysenberries). You should have 2 cups after crushing. (I usually strain out some of the seeds). Place in glass measure.

Add 1 Tbs. Lemon juice
1-1/2 cups sugar
½ tsp butter

Let stand until juices form (about 30 min)

Microwave uncovered on HIGH for 6 min. or until mixture begins to boil. Stir through.

Microwave on HIGH for 10-13 minutes, stirring every 2-3 minutes.

Spoon out 1 Tbs. Into a glass/ceramic cup and refrigerate for 15 min; then test consistency. If you like thicker jam, reheat jam to boiling, then microwave on HIGH for 2 more min.; retest consistency.

NURSEY'S APPLE COBBLER baking pan - 3" deep, at least 12" long

preheat oven to 425 degrees

pastry for two-crust 9" pie

6--8 large cooking apples

sugar
1 stick butter
cinnamon
nutmeg

Peel, core and slice apples. Boil peelings in barely enough water to cover. Drain and set juice aside. Place apples and 1/2 cup sugar in 4 qt. Pot. Fill with water up to half the height of the apples. Boil briefly. Drain and add juice to peelings juice. Set cooked apples aside.

Separate dough in half. Roll one section into rectangle on waxed paper until very thin. Mound one half of apples in middle of dough, (lengthways of dough), dot with 1/4 stick of butter, sprinkle with cinnamon and nutmeg, adding more sugar if needed. Fold ends in, roll up and fold over seam. Place roll fold side down into greased baking dish. Repeat for other roll and place alongside first. Pour reserved juice into pan until almost full. Save remaining juice for basting. Brush rolls with butter (or dot with small bits) and sprinkle with a little sugar.

Bake 20 minutes at 425 degrees, reduce to 325 and bake 25 minutes until bottom crust is done and top is crisp and browned. Add juice as needed to pan. Lift rolls gently with spoon to let juice flow under rolls.

Tiramisu

1 c. sugar

6 eggs separated

14 oz. ladyfingers, Savoiardi or champagne biscuits

1 lb. mascarpone cheese, softened

2 c. brewed espresso

unsweetened ground cocoa, to dust

a small piece of semi sweet chocolate (shave)

Optional: Tbs. of liqueur (armaretto, frangelico, rum, etc.) may be added to brewed coffee

Whisk: sugar and egg yolks. (f if you are nervous about using raw egg yolks, set bowl over simmering water and whisk until the mixture reaches 160 degrees. Let cool 15 minutes, stirring from time to time.) Gradually add mascarpone and stir until creamy.

In another bowl: Whip whites until stiff...gently fold into mascarpone mixture

Dip ladyfingers into coffee and line pan (11x7), cover ladyfingers with 1/2 mixture; followed by a thorough dusting of cocoa/chocolate. Repeat the layering. Once assembled, shake pan lightly to settle the ingredients. Chill at least 2 hours (overnight is better).

German Chocolate/Bordeaux “hole” Cake

One German Chocolate Cake Mix -- Prepare according to directions in a 9x12 pan

Cool -- poke holes with a #2 unsharpened pencil 1-1/2” apart about half way down the cake height

Pour one jar of See’s Candies Bordeaux Sauce over the top.

1 pint cream -- whipped

7-9 Skor bars grated

To serve cut cake -- top each peice with whipped cream and sprinkled grated Skor bars

Pasta Mushroom Italian

4 servings

1/4 c. butter
4 shallots or 1 bunch green onions chopped

Sauté onions in butter about 2 min.

3/4 pound fresh mushrooms
1/2 c. chicken broth
3/4 tsp. salt
1/8 tsp. dried red pepper

Clean mushrooms, trim stems and chop.
Add mushrooms and chicken broth to onions.
Simmer, stirring often, about 30 min. Add salt and red pepper, stir in well and cook for 3 min. more.

3/4 pound rotini or other pasta

Cook according to directions.

1/2 c. grated romano cheese

Add cheese to pasta. Toss to mix
Pour over mushroom sauce and mix gently.

1/3 c. minced parsley

Sprinkle with parsley and serve.

Italian Chicken and Rice

Makes 8 cups

1 pound boneless chicken breasts, thinly sliced
2 T. olive or vegetable oil

Sauté chicken until no longer pink

1 c. chopped green onions
¼ c. chopped green/red bell peppers (opt)
3-4 cloves garlic, minced
1 tsp. oregano leaves

Add onions, peppers, garlic and oregano

1 can (14½ oz) tomatoes, undrained
1 can (14½ oz) chicken broth
¼ tsp. black pepper

Add tomatoes, chicken broth and pepper
Bring to a boil.

1 c. long grain rice

Stir in rice. Cover; reduce heat and cook 20 min.

½ c. small pitted black olives, sliced
½ c. frozen peas
¼ c. grated parmesan cheese
2 Tbs. chopped fresh basil (2 tsp. dry)
2 Tbs. chopped fresh parsley (2 tsp. dry)

Stir in olives, peas, cheese, basil, parsley

If you can find them use black olives with jalapenos for extra kick

Caramel Cranberry Date Bars

Bake @ 350°

1 c. cranberries
2 Tb. sugar

Combine cranberries and sugar.
If using dried cranberries do not add extra sugar

2 c. flour
2 cups oats
½ c. sugar
½ c. brown sugar
½ tsp. baking soda

Combine flour, oats, and sugars and baking soda

1 c. butter melted

Mix butter with oat mixture. Reserve 1 cup for topping. Press remainder firmly on bottom of 13x9" baking pan. Bake 15 minutes @ 350°.

1½ c. chopped dates
¾ c. chopped toasted walnuts

Sprinkle dates, walnuts, and cranberry mixture over top

1 c. caramel ice cream topping
1/3 c. flour

Mix caramel topping and flour. Spoon over fruit and walnuts. Top with reserved crumb mixture. Bake 20 minutes or until lightly brown.

I used fat free caramel topping -- maybe cut down the sugar to chop off a few extra calories

Chicken Marbella

10-12 Servings Bake @ 350°

**4 chickens, 2½ lbs. each, quartered
or about 4 lbs. boned chicken breasts**
1 garlic, minced
¼ c. dried oregano
coarse salt and ground pepper to taste
½ c. red wine vinegar
½ c. olive oil
1 c. pitted prunes
½ c. pitted Spanish green olives
½ c. capers with a bit of juice
6 bay leaves

In a large bowl combine chicken and marinade ingredients. Cover and refrigerate overnight.

The overnight marinade is essential to the moistness of the finished product.

1 c. brown sugar
1 c. white wine

Arrange chicken in a single layer in one or two large shallow baking pans. Spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour wine around them. Bake 50-60 min @ 350° basting frequently with pan juices. If using chicken breasts cook at 275-300° for about 45 min. or until done

**¼ c. Italian parsley or
fresh cilantro**

Arrange chicken, prunes, olives and capers on a serving platter. Sprinkle generously with parsley. Pass remaining pan juices in a sauceboat.

This is an elegant dinner/party dish. Can be served as hors d'oeuvres when made with small drumsticks and wings, Or serve cold for a picnic. This improves over several days refrigeration. Serve with risotto or bread to soak up the juices.

Papaya, Spinach Salad with Lime Vinaigrette

Dressing:

1/4 c. Roses’s lime marmalade	Stir marmalade until lumps are dissolved.	
1/4 c. fresh lime juice	Add lime juice and whisk until smooth.	
2 tsp. orange juice concentrate	Stir in orange juice, mustard, salt,	
1/2 tsp. Dijon mustard	coriander and cayenne.	
1/2 tsp. salt		
1/2 tsp. ground coriander		
1/8 tsp. cayenne pepper		
	Slowly whisk in salad oil.	
1/3 c. salad oil	Dressing should be smooth and emulsified	
1 head butter lettuce, Romaine or mixed greens		
1 bunch fresh spinach		Mix greens, papaya, oranges, almonds.
1 large firm ripe papaya, peeled, seeded and diced		
1 large orange, peeled and diced		Drizzle dressing over top to evenly coat.
1 large ripe avocado, diced		
1/2 c. sliced almonds, toasted		Serve

This salad can also be used as an entree salad topped with grilled prawns.

Cheese/Beef Ball

½ lb. grated cheddar/jack cheese
3 oz. cream cheese
3 T. sherry
¼ c. chopped ripe olives
½ tsp. Worcestershire sauce
dash onion, garlic, celery salt

Shredded beef/port jerky

Several days ahead or day before
mix cheese, cream cheese, sherry, olives,
Worcestershire and salts in a food processor.
Shape into a ball and refrigerate.

Roll cheese ball in jerky. Serve with crackers.

Green Beans/ Peppers Chinese Flavor

1 lb. green beans (French cut, blanch, cool)

1-2 Tbs. soy sauce	
1-2 Tbs. oyster sauce	Mix all together with green beans
1 TB. sesame seed oil	
¼-½ c. coarsely chopped cilantro	
¼-½ c. green onions, sliced thin	
½-1 c. red and/or yellow pepper, sliced bean size	
1 clove garlic, minced	
2 Tbs. toasted sesame seeds	
salt/pepper to taste	

2-3 Tbs. peanut oil	Heat to very hot. Pour slowly over bean mixture.
	Stir. Be careful when pour - hot mixture can splash.
	Marinate 2 hours or overnight.

Sprinkle with toasted cut up almonds just before serving

Caramelized Oranges -- and Pecans

4 large seedless oranges, peel -- cut the rind from 2 oranges into julienne strips and cut the top 3rd of each orange into sections.
1 small lemon, cut rind into julienne strips, save juice

3 Tbs. Grand Mariner	Sprinkle oranges with Grand Mariner, cover and chill
In a sauce pan boil orange and lemon rind with 2 c. water for 3 minutes. Refresh under cold water.	
2 Tbs. Grand Mariner	Combine Grand Mariner, sugar, lemon juice, and 1 c. water. Simmer until clear.
1/3 c. sugar	Add rind and simmer for 15 min or until rind is translucent. Let cool.
1/2 c. sugar	Melt sugar slowly in heavy pan until golden caramel color. Stand back -- add 1/8 c. warm water, stir, quickly pour on rind/syrup mixture. When cool pour over oranges. The caramel will “ball-up” but after sitting an hour or so will dissolve to add a wonderful flavor. This keeps in the refrigerator for a long time.

Caramelized Pecans

1/2 lb. pecan halves, lightly toasted	Mix together sugar and salt. Heat oil over medium heat
3/4 tsp. salt	Add nuts, toss to coat. Slowly (not all at once) sprinkle nuts
3 Tbs. sugar	with sugar/salt mix -- mix and stir until all the sugar/salt mix is
2 Tbs. peanut/canola oil	melted. Transfer nuts to pan to cool. Serve on salad or eat as is.

Brown Sugar & Pepper Glazed Bacon

1 lb. thick sliced bacon	Preheat oven to 350°. Lay out bacon on a sided baking sheet. Bake until 3/4 done (about 24 min). Remove to paper towels to dab off grease. Using a pastry brush, brush each slice of bacon with some of glaze. Cover loosely with plastic wrap and refrigerate. To Finish: Preheat oven to 425°. Bake bacon for 6-8 min or until crispy and glazy.
1 Tbs. Dijon Mustard	
3 Tbs. brown sugar	Mix and heat mustard, brown sugar, vinegar and pepper until smooth.
2 tsp. balsamic or cider vinegar	
3/4 tsp coarse ground pepper	

Bacon can be prepared up to 3 days in advance.

Curry Spinach Salad

<u>Dressing:</u>	<u>Salad</u>
1/4 c. white wine vinegar	1 1/2 c. chopped unpared apples, bite size pieces
1/4 c. salad oil	1/2 c.. currants
2 Tbs. chutney, chopped	1/2 c. peanuts
2 tsp. sugar	2 Tbs. green onions
1/2 tsp salt	
1-1/2 tsp. curry powder	Mix apples, currants, peanuts, onions with dressing
1 Tbs. dry mustard	
	Toss with 8 c. spinach

Baked Carmel French Toast

Topping:

1 c. firmly packed br sugar	Spray 13 x 9” glass baking dish. In medium sauce pan combine
6 Tbs. Butter	all topping ingredients. Mix well. Cook over medium heat until
1/3 c. whipping cream	smooth, stirring constantly. DO NOT BOIL. Spread topping in
1 Tbs. light corn syrup	sprayed baking dish. (Optional: sprinkle on ½ c. pecans)

French Toast

3 eggs	Beat eggs. Add milk, vanilla, salt; beat well.
½ c. milk	
1 tsp. Vanilla	
¼ tsp. Salt	
8 (3/4” thick slices French bread)	Dip each bread slice in egg mixture, making sure all egg mixture is absorbed. Place bread slices over topping. Cover. Refrigerate 8 hours or overnight.

Heat oven to 400. Uncover baking dish; bake 20-25 min. or until bubbly and toast is golden brown. Let stand 3 minutes. Invert onto large serving platter, scraping any extra caramel topping from baking dish onto toast.

Maple-Glazed Apple Tarts

375º

**8 oz softened cream cheese
¼ c. powdered sugar
1 tsp. Vanilla**

Stir together cream cheese, pwd sugar and vanilla until smooth

**Apples
2 Tbs. Sugar**

Peel, halve, core, cut into ¼” slices. Toss with sugar

1 egg, beaten lightly with 1 T. water

Can use this as a “brush” when fitting pastry together and on top of pastry.

**Frozen puff pastry, thawed
2 Tbs. sugar**

Roll out one sheet to about 15x11. Cut 1/3” strips from sides. Use strips to “build” a small edge on the dough. Roll out other puff pastry sheet to about 14x10 – put aside. Spread cream cheese mixture inside edges of bottom dough. Top with apples. Top with 14x10” pastry. Brush with egg wash and sprinkle with sugar. Bake 30 min. or until puffed and golden.

½ c. pure maple syrup

In a small saucepan simmer maple syrup 10 min or until reduced to about 1/3 cup. Brush hot syrup glaze over warm tarts.

Plum Blueberry Upside Down Cake

1 1/4 cups all-purpose flour	1 egg
1 1/2 teaspoons baking powder	1 teaspoon vanilla extract
1/4 teaspoon salt	3/4 cup milk
3 tablespoons margarine	4 black plums, pitted and thinly sliced
1/4 cup brown sugar	3/4 cup blueberries
1/3 cup margarine	
1 cup white sugar	

Directions
1 Preheat oven to 350 degrees F (175 degrees C). Grease a 9' cake pan. Combine the flour, baking powder and salt. Set aside.
2 In the prepared pan, combine 3 tablespoons margarine and brown sugar. Place pan inside the preheated oven until the margarine melts and begins to bubble. Set aside. In a large bowl, cream together the 1/3 cup margarine and 1 cup white sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated.
3 Arrange plums around the edges of the prepared pan, overlapping slightly. Distribute the blueberries in the center. Pour batter into prepared pan, covering fruit completely. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean.
Allow to cool 15 minutes before serving.

FRUIT TORTE

1½ c. sugar	Cream sugar and butter
¾ c. butter	

3 eggs slightly beaten add to creamed mixture

1½ c. flour	mix together; then add to above
1½ tsp. bak. Pwd	
salt	

¾ c. nuts	mix in
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Place in a well buttered 9” spring pan

fruit of choice	cover top with one of the following: 1 pt. blueberries, 24 halves of pitted Italian prunes, peeled/sliced apples, peaches, etc.
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Sprinkle top with cinnamon, lemon juice and sugar (flour if fruit is juicy)

Bake 350 for 1 hour (may take a little longer for the middle)