Culinary Delights
220 Recipes For Masterpiece Dishes

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Agnolotti Di Ricotta E Spinaci

1 lb flour
6 oz sweet cream butter
8 eggs
3 pn salt,to taste
15 oz ricotta cheese,dry as
-possible
2 oz spinach,trimmed,washed
13 oz Parmesan cheese,grated
1 pn black pepper,to taste
2 pn nutmeg,to taste
1 qt heavy cream
4 oz mascarpone cheese
2 pn white pepper,to taste

STEP ONE: The Dough--
Combine the following ingredients: 1 pound bleached flour, 2 ounces sweet butter, 5 eggs, and 1 pinch salt. Work the dough long enough to allow the butter to be incorporated inside the dough. Wrap the dough in a towel and let it rest, for at least one hour, inside the refrigerator.

STEP TWO: The Filling--
For the filling, steam the spinach and chop it very fine. In a bowl, beat together 2 eggs with 7 ounces freshly grated Parmesan cheese, 1 pinch each: salt, black pepper, and nutmeg. Add 15 ounces dry ricotta cheese and mix very well, but not too long. If you mix it too much, the mixture will become liquid.

STEP THREE: The Agnolotti--
Roll out the dough in a thin layer and brush it with an egg wash (made from 1 egg). With the help of a teaspoon to make a "walnut" shape, place the spoon on the dough and cover it with another layer. Cut with a round pasta cutter 2 inches in diameter. Stuff the pasta with the filling and cook in boiling water until the agnolotti come to the surface of the boiling water.

STEP FOUR: The Sauce--
For the sauce, bring 1 quart heavy cream to a slow boil and add 4 ounces sweet butter, 6 ounces freshly grated Parmesan cheese, 4 ounces mascarpone cheese, 1 pinch of salt, 1 pinch of nutmeg, 2 pinches white pepper. Boil slowly for five minutes, constantly stirring with a wooden spoon.

Serve agnolotti on warm plates with warm sauce.

Ahi Tuna In Mustard Crust With Red Pepper Nage

16 oz sushi-quality tuna,cut in
-8-oz.,Slices
4 oz Dijon mustard
1 c seasoned bread crumbs
-seasonings follow
1 ds cumin
1 ds yellow mustard seed
2 cloves garlic,minced
1 ds fresh thyme
1 ds cayenne pepper
1 ds salt
1 ds black pepper

-- This recipe calls for "Red Pepper Nage," the recipe for which is provided in this cookbook.

Prepare breadcrumbs in the usual manner, using the spices listed. Brush the tuna slices with Dijon mustard and spread the seasoned breadcrumbs over the mustard. Cook the tuna to the desired degree of doneness, which is preferably rare.

Serve with Red Pepper Nage.

Almond Meringue

6 Egg whites,at room temp.
2 1/2 T Sugar
2 1/2 c Sugar,powdered, sifted,
-- plus more as needed
3/4 c Almonds,ground, blanched

Preheat the oven to 325 F. Cut out three 10-inch parchment paper circles and one 10-inch cardboard circle. Set the parchment circles on baking sheets.

Beat egg whites to soft peaks and gradually add 2 1/2 tablespoons of sugar and continue beating until stiff. Combine 2 1/2 cups of powdered sugar and ground almonds; fold into egg whites.

This mixture can now be used to form layers, or designs or whatever your choose. Simply spoon mixture into a pastry bag fitted with the tip of your choice, and pipe your designs onto parchment paper covered baking sheets.

Dust lightly with powdered sugar (optional.) Then bake the your meringue until crisp and very lightly golden (for designs about a half inch thick, it takes 25 to 30 minutes.)

Cool on the finished baked meringue on racks.

Almond-Anaheim Dressing For Tejas Smoked Turkey Salad

1 1/2 whole Anaheim chili peppers
1/4 c almond slivers,blanched &
-toasted
1 T white wine vinegar
1 T lime juice
1 c corn oil

STEP ONE: Prepare the Chiles--
Roast chiles over an open flame until the skin blisters. Then place them in a covered bowl or plastic bag until the skin begins to loosen. Peel and seed.

STEP TWO:
Place chiles, almonds, vinegar, and lime juice in the bowl of a food processor fitted with a metal blade. Puree. Then, with the motor running, slowly add oil until the mixture has thickened.

Serve with "Tejas Smoked Turkey Salad" recipe in this cookbook.

Serving Ideas : See recipe for "Tejas Smoked Turkey Salad."

Alpine Mushroom Salad

2 c chanterelle mushrooms
-quartered
1 c porcini mushrooms,cut into
-large dice
1 t garlic,chopped
1 c tomatoes
-peeled,seeded,diced
2 T fresh basil,chopped
3 T olive oil
3 T lemon juice
1 T balsamic vinegar
1/2 c sun-dried tomatoes,diced
1/4 c Italian parsley,chopped

Preheat oven to 400 degrees F. On a sheet pan, place the mushrooms, garlic, and olive oil. Toss. Season. Bake in oven until light brown. Remove. Toss with remaining ingredients. Keep at room temperature.

Serving Ideas : Serve with "Slow Smoked Beef Tenderloin"--see recipe.

Apple Pan Dowdy

Butter (for ramekins)
12 sl Bread,white, firm
6 T Butter,unsalted, or more
Sugar
4 lg Apples,baking (Rome or other not-too-tart variety) peeled,cored, quarters cut cross-wise into 1/4-inch,Slices
3 T Molasses
1/2 c Sugar,light brown, firmly
--,Packed
1/2 t Cinnamon
1/4 t Nutmeg,finely grated
3 T Rum,dark
2 T Juice,lemon
1 T Vanilla
5 T Butter,unsalted, chilled
-- cut into small pieces
1 c Cream,whipping, lightly whipped,sweetened with sugar

Preheat the oven to 375 F.

Butter six 8-ounce ramekins or souffle dishes. (Ramekins are round cup-cake-like porcelain cups <only a bit larger> that are used to bake souffles, and such.)

Use a cutter to cut slices of bread into 12 rounds that fit into the dishes you've chosen to use. Spread the rounds with softened butter on both sides, and sprinkle 1 side of each round with a little sugar.

Place 1 bread round in each dish, sugared side down. Reserve 6 of the rounds for tops.

Toss your sliced apples with molasses, brown sugar, cinnamon, nutmeg, rum, lemon juice, vanilla and pieces of butter until well coated.

Spoon the apple mixture into the ramekins filling them nearly full and spooning some of the juices over the top.

Top each dish with a reserved bread round, sugared side up.

Place the ramekins in a roasting pan and then place the pan on the center rack of the oven. Pour an inch of hot water into the roasting pan around the ramekins.

Bake until the bread tops are golden brown, about 25 minutes.

Serve warm in ramekins with whipped cream on the side.

Asparagus Cornet With Lemon Dressing

1 lb Asparagus,fresh, young,
preferably thin,stalks,
bottoms off,Trimmed
--
PASTRY ==========
1/2 lb Puff Pastry **
LEMON DRESSING ==========
2 lg Egg yolks
Salt (to taste)
2 t Mustard,Dijon
Pepper,white (to taste)
1 md Lemon,juice of
1 c Oil,olive, extra-virgin

** See recipe for Puff Pastry.

For the pastry cornets:

Roll the pastry out onto a lightly floured work surface to 3" x 20" rectangle, 1/4" thick. Cut the rectangle into 4 long strips, each 3/4" wide.

Wrap each strip around a long metal cone (which can be made from heavy-duty aluminum foil), beginning at the tip and rolling the strip around and around, overlapping slightly. Place these on an ungreased baking sheet and refrigerate for 1 hour or more.

Preheat oven to 375 F.
Bake pastry cornets until golden, about 15 minutes.
Cool briefly, then very carefully the metal or foil cones.

For the lemon dressing:

Combine the egg yolks, mustard, lemon juice, and salt and pepper. Whisk in the oil a drop at a time. When the dressing begins to thicken, add the oil 1 teaspoon at a time, then continue adding oil in a thin stream. Adjust seasonings to taste.

Cook the asparagus, tied in bundles, in boiling salted water until it's just crisp-tender; drain.

Construction:
Pour a small amount of dressing on each serving plate.
Place a cornet on top of the dressing and tuck the asparagus into the ends of the cornet, fanning the tips outward.

Auntie Yuan Duck Salad

ROAST DUCK ==========
5 lb Duckling,excess fat removed
1 T Soy Sauce
1/2 t Salt
1/2 t Peppercorns,Szechwan,
--,Coarsely Ground
2 T Honey
2 T Vinegar,Chinese, rice
DRESSING ==========
1 t Mustard,dry
Salt
Pepper,white, ground
2 t Sugar
1/2 t Garlic,finely chopped
1 1/2 T Soy Sauce
1/3 c Stock,chicken
1/3 c Vinegar,Chinese, rice
1/3 c Oil,vegetable
Oil,vegetable (for deep fat frying)
3 1/2 oz Mai fun,(rice sticks)
2 c Lettuce,iceberg, shredded
6 T Scallions,slivered (garnish)
Cilantro (coriander) (garnish)
1 t Sesame seeds,lightly toasted

For Roast Duck:

Preheat the oven to 400 F. Rub some soy sauce, salt and pepper into the cavity of the duck and place the duck on a rack in the roasting pan. Stir together the honey and the vinegar and brush some over the duck. Roast the duck until crisp and golden, about 1 hour, occasionally brushing with honey-vinegar mixture. Cool.

With a sharp knife, remove the skin from each side of the breast and cut into thin slivers. Remove the meat from each side of the breast and cut it into thin slivers. Combine the slivers of skin and the slivers of duck, reserve 1 cup. The remainder of the duck can be saved for another use.

For Dressing:

In a small bowl, blend together the dressing ingredients and set aside.

In a wok or wide casserole, heat 2 inches of vegetable oil over high heat to 450 F. Carefully, add mai fun noodles, in a few seconds they will puff. Turn carefully with a skimmer and cook the other side. Remove the noodles and drain on paper towels.

Break up the noodles and arrange them on 4 chilled serving plates. Scatter shredded lettuce over the noodles and top with the reserved duck. Garnish with scallions and cilantro. Stir dressing and drizzle a small amount over each salad. Sprinkle with sesame seeds and serve, passing remaining dressing separately.

Baby Lettuce Salad With Tart Raspberry Vinaigrette

2 T olive oil
4 T raspberry vinegar
2 T rich lamb stock
1 ds black pepper,to taste
1 t oregano,chopped
1 t chives,chopped
4 c baby lettuce leaves

Stir together oil, vinegar, and lamb stock in a small bowl. Add herbs as close to serving time as possible. Toss with baby lettuce and serve.

Serving Ideas : Add fresh herbs as close to serving time as possible.

Baby Spinach Salad With Grilled Onions,Tomato Vinaigrette

1 1/2 T tomato paste
1 T tamarind pulp
1/2 T shallots,chopped
1/4 c sherry vinegar
1 1/4 c olive oil
1/4 t kosher salt
1 ds black pepper
1 red onion
1 1/2 T balsamic vinegar
6 c spinach

FOR THE DRESSING:
Place the tomato paste, tamarind pulp, shallot, and vinegar in a blender and mix well. Slowly add the oil a drop at a time at first and then in a slow but steady stream until it is all incorporated. Add the salt. Can be kept in the refrigerator for 1 week.

FOR THE ONIONS:
Peel and slice one large red onion thick enough so that you can handle the slices and they will not fall apart when you cook them. Rub them with a little olive oil and cook the onions over a charcoal fire or under a hot broiler until soft. (Approximately 5 to 6 minutes per side.) Toss in a bowl with 1-1/2 tablespoons balsamic vinegar so that the slices become single rings. These will keep refrigerated 2 to 3 days.

TO ASSEMBLE THE SALAD:
Wash and dry one medium handful (about 1 cup) spinach for each portion and toss with enough dressing to coat each leaf, being careful not to over-dress the salad. Arrange the onions over the salad and serve. Always serve salads on chilled plates.

Baked Lobster Savannah

2 oz butter
2 c mushrooms,sliced
1 c bell peppers,diced
1 T Spanish paprika
1 1/2 c sherry
1 ds salt,to taste
1 ds black pepper,to taste
4 c Locke-Ober Cream Sauce,See
-Recipe
1/2 c pimientos,diced
4 3-pound whole lobsters
-boiled and cooled
4 t Parmesan cheese,grated

NOTE: If you are using lobsters smaller than three pounds each, you will need enough smaller lobsters to produce a total of about 8 cups of meat after boiling and cooling.

STEP ONE: The Sauce--
Heat butter to melting point in a large saucepan, add mushrooms and green pepper. Cook until tender. Add paprika and stir in sherry. Cook until liquid is reduced by half. Salt and pepper to taste; add cream sauce (see included recipe in this cookbook) and pimientos and blend well. Bring to a simmer.

STEP TWO: The Lobster--
This can be done while vegetables are cooking. Remove claws and knuckles from lobster. Hold lobster with its top side up. With kitchen shears, cut an oval opening in top of shell from tip of tail to base of head. Remove meat from body, claws, and knuckles. Cut in a large dice.

STEP THREE:
Add meat to sauce and simmer slowly for 10 minutes. Divide mixture evenly and spoon back into lobster shell. Dust with grated parmesan cheese and brown in a 375-degree oven for 15 minutes. Serve.

Beef Stock

2 T Oil,vegetable
4 Garlic,cloves, unpeeled
6 lb Bones,beef, meaty
1 bn Parsley,stems
2 md Onions,trimmed, quartered
2 c Water,plus more as needed, don't peel
2 md Tomatoes,fresh or canned,
2 lg Carrots,peeled, trimmed, cored,coarsely chopped
1/2 t Thyme,dried, or
2 Celery,stalks, trimmed,
3 Thyme,sprigs, coarsely,Chopped
2 Bay leaf
1 Leek,trimmed, halved
2 Cloves
-- lengthwise,coarsely
3/4 t Salt,coarse
-- chopped,(white and
8 Peppercorns
-- green parts)

Preheat oven to 450 F. Put the oil in a roasting pan and heat briefly in the oven.

Add the bones to the oil in the pan, toss to coat and roast for 35 minutes.

Add the onions, carrots, celery, leek, garlic and parsley, tossing them all to coat with fat. Roast 30 minutes longer.

Remove the pan from the oven and transfer the bones and vegetables to a clean stockpot. Drain off as much of the fat as possible.

Place the roasting pan over medium-high heat (use 2 burners if necessary), and add 2 cups of cold water and boil briefly. Scrape up all of the browned bits into the water.

Transfer the liquid to the stock pot and add enough cold water to cover. Bring slowly to a boil, skimming off all of the froth that forms.

Lower the heat and add tomatoes, thyme, bay leaves, cloves and salt. Simmer uncovered for 6 to 8 hours adding water as necessary just to cover the ingredients. Skim whenever necessary.

Add peppercorns for the last 15 minutes of the simmering.

Strain the "soup" into a large bowl through a colander lined with a double layer of dampened cheesecloth. Gently press the solids to extract all of the liquid, and discard the solids.

Pour the stock into containers for storage and label and date them.

The stock will "keep" for up to 3 days in a refrigerator, and up to 6 months in a freezer.

Beurre Blanc (White Butter Sauce)

1 c heavy whipping cream
1/8 c shallots,minced
1/2 c white wine
1/8 c lemon juice
1/4 lb unsalted butter,cut in
-small cubes
1/2 T salt
1/4 T white pepper
1/8 c blond roux

In a large pot, cook shallots in wine, until wine is reduced by 1/4.
Add cream and salt and bring to a boil, then reduce heat. Watch it very closely because it will boil over quickly. Add the blond roux and whisk well.

Whisk in butter piece by piece until all is incorporated. Add lemon juice, salt, and pepper. Keep warm in a bain marie.

NOTE:
When bringing cream to a boil, it MUST be watched. It will boil over very rapidly.

Serving Ideas : Use with Scallops Newport (see recipe in this cookbook).

Beurre Blanc For Lamb Spirals

2 shallots,chopped
1 T cream
1/4 lb butter
1 c white wine
1 pn salt,to taste
1 pn white pepper,to taste
1 pn cayenne pepper,to taste

Sweat shallots in butter, add white wine, a pinch each of salt, white pepper, and cayenne pepper. Reduce.

Add cream. Reduce. Whisk in butter over medium heat. Strain and keep warm.

Serving Ideas : See recipe for Lamb Spirals with Goat Cheese Ravioli.

Bird's Nests With Cheese

FILLING ==========
2 Eggs,lightly beaten
2 t Mint,fresh, chopped OR
1/2 c Cheese,parmesan, grated
1/2 t Mint,dried
2 T Cheese,ricotta
1 pn Pepper,black, ground
PASTRY AND GARNISH ==========
8 Pastry,phyllo, sheets
3/4 c Cheese,feta, crumbled
1/2 c Butter,clarified **
8 Olives,calamata (garnish)
3/4 c Cheese,Kasseri, crumbled OR

Filling:

In mixing bowl, combine eggs, Parmesan, ricotta, mint and pepper.
Set aside. Preheat oven to 375 F.

Cut phyllo pastry sheets in half crosswise and cover with waxed paper and a lightly dampened kitchen towel.

Place 2 half sheets of phyllo, one on top of the other, horizontally on a work surface, trim off and discard a 1 inch strip from 1 short edge of sheets.

Pull top sheet toward you so that it overlaps bottom sheet by about 1 1/2 inches. Dot exposed surfaces with clarified butter.

Place a 1/2 inch diameter dowel or no. 11 knitting needle about 1 1/2 inches from long edge farthest from you. Fold edge over dowel.

Spread about 1 teaspoon of filling along edge of folded flap.

Fold dowel over filling; then carefully roll up phyllo toward you, leaving 1 1/2 inch strip at bottom edge.

Holding edges of the pastry at ends of dowel, gently press them toward center, forming pleats as you would on a curtain rod. (Do not worry if some filling oozes out.)

Firmly holding ends of pastry to maintain pleats, carefully pull out dowel. Bring rolled edges of pastry around, forming a circle; the unrolled border will form bottom of each bird's nest.

Transfer bird's nest to ungreased baking sheet. Brush all exposed surfaces of pastry generously with clarified butter. Bake until golden, about 15 minutes.

Remove baking sheet from oven and place about 1 1/2 tablespoons
of Kasseri in center of each nest. Return to oven until cheese is
bubbly. 3 to 4 minutes. Place an olive in center of each nest.
Serve hot.

Black Bean Soup

2 c black turtle soup beans
1 c onion,coarsely chopped
1 c celery with leaves,coarsely
-,Chopped
1 md carrot,chopped
1 bay leaf
1 pn thyme
1 T Worcestershire sauce
2 1/2 qt water
3 smoked ham hocks
1 c chicken stock
1 ds salt,to taste
1 ds crushed peppercorns,to
-taste
1/4 c Dry Sack Sherry

NOTE: In place of the smoked ham hocks, you may substitute 8 ounces lean, diced salt pork or 1 pound cooked, diced bacon. In place of the chicken stock, you may substitute an appropriate amount of chicken base or prepared bouillon cubes.

STEP ONE:
Wash beans in cold water and transfer to soup pot. Add all other ingredients except salt, pepper, and sherry. Simmer at least three hours or until a bean will crush easily.

STEP TWO:
Return to heat and add salt, pepper, and sherry. Adjust the consistency to your preference.

* If too thin, add a little roux made of equal parts butter and flour. Stir over heat until rich and creamy.

* If too thick, add a small amount of chicken stock.

To serve, sprinkle with grated cooked egg, or thin, sliced raw onion and lace all over with Dry Sack Sherry. Top with a dollop of sour cream.

Serving Ideas : Top with grated egg,sliced onions,dry sherry or sour cream

Bordelaise Sauce

2 T Butter,unsalted
8 md Shallots,roughly chopped
1 Garlic,clove, roughly
--,Chopped
1 Bouquet garni ***
750 ml Wine,red, dry
3 oz Marrow,veal, OR
3 oz Marrow,beef
2 T Flour,all-purpose
3 c Veal Stock

*** Bouquet garni is a bag made of cheesecloth containing leek, parsley, thyme, and bay leaf tied inside of it. It adds flavor and aroma to your dish without leaving the solid herbs and spices in the dish itself. After use, the cheesecloth bag is removed and discarded.

Heat butter in medium saucepan.

Add the shallots and garlic and cook until soft, about 5 minutes.

Add bouquet garni and wine; bring to a boil.

Meanwhile, in mixing bowl, mash together marrow and flour with fork until nearly smooth. Whisk into wine mixture and boil gently, whisking occasionally, until reduced by half.

Add Veal Stock and simmer gently until thickened enough to coat a spoon lightly.

Bowl Of The Wife Of Kit Carson

1/4 c chicken (or turkey),Cooked
-meat,in bite-sized pieces
1/4 c rice,cooked
1 c rich chicken broth
1/4 c garbanzo beans,Cooked
1 pn leaf oregano
1/4 whole chipotle pepper
-chopped
1/4 whole avocado,sliced
1/4 c Monterey Jack (or Muenster)
-Cheese,cubed

Heat broth to boiling and add chicken (or turkey), garbanzos, chipotle pepper, rice and oregano. Serve in large individual bowls, and add cheese pieces and avocado just prior to serving.

NOTE: The proper name of this soup is Caldo Tlalpeno.

Braised Veal Shanks

4 lb veal shank,cut in equal pieces
1 pn salt,to taste
1 pn black pepper,to taste
1/2 c flour
1 1/4 c olive oil
1 lb onions,diced
1 c carrots,diced
1 c celery,diced
3 sprigs rosemary,1-1/2" long
5 cloves garlic
1/2 oz porcini mushrooms,Dried
1 c water,Warm
1 1/4 c white wine
2 qt veal stock

STEP ONE: Prepare Porcini Mushrooms--
Reconstitute porcini mushrooms in 1 cup warm water, then drain--reserving liquid--and dice fine.

STEP TWO:
Season veal shank with salt and pepper. Dust with flour. In an ovenproof pan, brown veal in hot olive oil until golden. Remove veal from pan. Add next 5 ingredients to pan, saute until browned. Add reserved mushroom liquid and wine to vegetables and reduce liquid by one-half. Add mushrooms and veal stock. Bring to a boil. Cover with foil and bake in a preheated 375-degree F oven approximately 2 hours. Remove meat from juice. Keep warm. Reduce juice by one-half and pour over veal. Serve with risotto on the side.

Serving Ideas : Serve with Risotto Milanese (see recipe in this cookbook).

Breast Of Pheasant With Grapes And Pine Nuts

3 2-pound pheasants
1/2 c olive oil
6 cloves garlic,peeled and
-chopped
1 T soy sauce
1 c heavy cream
20 oz cream of mushroom soup
-condensed,(2 cans)
8 oz fresh mushrooms
8 oz butter
4 oz flour
4 oz pine nuts
8 oz green grapes,cut in halves
4 shallots
4 fluid ounces dry sherry

STEP ONE: Preparation of the Pheasant--
With a sharp knife, remove the two breasts from the center bone and also all the meat from the legs.

Remove all the skin and excess fat. Place the pheasant breasts and legs in a ceramic dish. Reserve the bones for another dish.

Marinate with the garlic, soy sauce, and olive oil, overnight if possible.

STEP TWO: Preparation of the Dish--
Melt the butter in a heavy skillet, season the pheasant with salt and pepper, dip in flour, and saut over low heat until light brown. Remove from skillet and place pheasant on a heated platter.

Add more butter to the pan, if necessary, and add the onions and simmer.

Combine with the fresh mushrooms, mushroom soup, sherry wine, heavy cream, and grapes and bring to a boil. Garnish with pine nuts and ladle over the pheasants.

Serve with fettuccine.

Broiled Fruits With Vanilla Ice Cream

2 c fresh raspberries
1/2 c simple syrup,See Recipe
1 t fresh lemon juice
2 peaches,peeled and sliced
2 plums,sliced
2 nectarines,sliced
2 T butter,melted
6 scoops vanilla ice cream

STEP ONE: For Fruit Puree--
Place raspberries, simple syrup, and lemon juice in a blender and puree until smooth. Strain out all seeds and store in the refrigerator until ready to use.

STEP TWO: Assembly--
Spoon some of the puree onto plates and arrange the peach, plum, and nectarine slices in a decorative manner on the puree and lightly brush the fruits with the melted butter.

Broil until the fruits are warmed through. Place a scoop of vanilla ice cream in the center of the plate and serve immediately.

NOTE: Different fruits can be used as they become available throughout the year.

Brown Chicken Stock

5 lb Chicken,parts, (backs,
-- necks,carcasses, and
-- giblets),(no livers)
2 lg Onions,coarsely chopped
2 md Carrots,peeled, trimmed
-- coarsely,Chopped
2 lg Celery,stalks, with leaves,
-- trimmed,coarsely chopped
2 Garlic,cloves, crushed
1 bn Parsley,stems
2 Thyme,sprigs, OR
1 pn Thyme,dried
1 Bay leaf
1/2 t Salt,coarse
6 Peppercorns

Preheat your oven to 450 F.

Roast the chicken bones in a roasting pan in the oven for 30 minutes, then add the vegetables and roast for 15 minutes more. Transfer everything to a stockpot.

Deglaze the roasting pan with a little water, scraping up the little browned bits, and add them to the stockpot. Add cold water to cover by about 2 inches and slowly bring to a boil, skimming all of the froth from the surface as it forms.

Lower the heat and add all of the remaining ingredients except the peppercorns. Simmer, uncovered, for 3 hours. Add water as needed to cover the ingredients and skim when necessary.

Add peppercorns for the last fifteen minutes of the simmering process.

Strain the "soup" into a large bowl through a colander lined with a double layer of dampened cheesecloth. Gently press the solids to extract all of the liquid possible.

Discard the solids and cool the liquid to room temperature.

Refrigerate until chilled and lift off the solid fat that forms at the surface. Discard the fats.

Pour the stock into containers for storage, label and date.

Stock keeps for about 3 days in the refrigerator, and up to six months in the freezer. Yield: 3 to 4 quarts

Brown Sauce (Sauce Espagnole)

2 1/2 lb beef shin with meat
1 sm veal knuckle
salt and pepper,to taste
cooking oil,for braising
-meat
8 T butter
1 lg carrot,diced
1 bay leaf
1 large onion,diced
2 stalks celery,diced
1 pn thyme
1 clove garlic,cut in half
8 T flour
3/4 c tomato puree
4 c beef stock
2 c water

STEP ONE:
In a large, thick-bottomed pot place a little cooking oil. Place in a 425-degree oven and get it smoking hot. Add beef shin and veal knuckle (have butcher break shin and veal knuckle into medium size pieces), salt, and pepper, and cook to a golden brown.

STEP TWO:
Add butter and all remaining ingredients except tomato puree and liquids. Blend thoroughly and continue to brown until vegetables are almost tender and flour is a deep brown.

STEP THREE:
In the meantime, mix tomato puree, beef stock, and water; bring to a boil. Stir into hot bones and vegetables, and add salt and pepper to taste. Reduce heat to 275 degrees and cook covered for at least 2 hours. Stir frequently.

STEP FOUR:
Strain sauce through a medium strainer, place on stove, and bring to a slow simmer. Skim off excess fat (or cool overnight and remove fat). Refrigerate until needed. Makes approximately 1 quart.

Serving Ideas : Use alone or as a base for other sauces

Bruno's Chocolate Cake - Plain

9	Eggs,separated, room temp.
1 T	Rum,dark
1/4 t	Extract,vanilla
1/4 t	Cream of Tartar
8 T	Sugar
12 oz	Chocolate,semi-sweet,
	--,Melted
6 T	Butter,unsalted, melted
3 T	Cornstarch
2 T	Cocoa,unsweetened
2 1/2 oz	Amaretti (about 10 Italian
	-- macaroons),finely
	--,Ground

For Cake:
=========

Preheat oven to 375 F. Butter and flour 3 9-inch round cake pans.

Beat yolks until they are pale yellow and form a ribbon when beaters are lifted, about 5 minutes. Beat in rum and vanilla.

Beat whites with cream of tartar to soft peaks. Add sugar 1 tablespoon at a time and continue beating until stiff and shiny.

Stir 12 ounces of semisweet chocolate and butter into yolks until well combined. Gently fold in 1/4 of egg whites to lighten the batter, then gently fold in the remaining whites.

Sift together cornstarch and cocoa; combine with ground amaretti. Gently fold into the batter.

Divide batter among prepared pans. Bake until centers of cakes rise and tops begin to crack, 18 to 20 minutes. Cool 10 minutes in pans, then cool completely on wire rack (cakes will fall slightly.)

Bruno's Chocolate Cake With Chocolate Cream

3 oz Chocolate,semi-sweet, Melted
3 oz Chocolate,white, melted Cocoa, unsweetened Chocolate leaves * (opt) (garnish)

CHOCOLATE CAKE
9 lg Eggs,separated, room temp.
1 T Rum,dark
1/4 t Extract,vanilla
1/4 t Cream of Tartar
8 T Sugar
12 oz Chocolate,semi-sweet, Melted
6 T Butter,unsalted, melted
3 T Cornstarch
2 T Cocoa,unsweetened
2 1/2 oz Amaretti (about 10 Italian macaroons),finely Ground

CHOCOLATE CREAM
4 oz Chocolate,semi-sweet, Melted
1/2 c Water,hot
2 c Cream,whipping
2 T Rum,dark

For Cake:

Preheat oven to 375 F. Butter and flour 3 9-inch round cake pans. Beat yolks until they are pale yellow and form a ribbon when beaters are lifted, about 5 minutes. Beat in rum and vanilla. Beat whites with cream of tartar to soft peaks. Add sugar 1 tablespoon at a time and continue beating until stiff and shiny. Stir 12 ounces of semisweet chocolate and butter into yolks until well combined. Gently fold in 1/4 of egg whites to lighten the batter, then gently fold in the remaining whites. Sift together cornstarch and cocoa; combine with ground amaretti., Gently fold into the batter. Divide batter among prepared pans. Bake until centers of cakes rise and tops begin to crack, 18 to 20 minutes. Cool 10 minutes in pans, then cool completely on wire rack (cakes will fall slightly.)

For Chocolate Cream:

Whisk together 4 ounces of semisweet chocolate and hot water; cool to room temperature. Whip cream until nearly stiff. Gently fold chocolate mixture and rum into whipped cream.

To Assemble:

Set aside 1/4 of the chocolate cream for decorating the top of the cake. Spread remainder evenly between the 3 layers, stacking them neatly, then spread over the reserved cream over the top and sides. Measure height of the cake. On a sheet of parchment or waxed paper, spread 3 ounces melted semisweet chocolate into rectangle 1/16-inch-thick and as wide as the cake is high. Repeat with melted white chocolate on another sheet of parchment. Refrigerate until chocolate is firm but not brittle, about 15 minutes. Cut chocolate crosswise into 3/4-inch-wide strips. Refrigerate to refirm chocolate, about 15 minutes. Carefully arrange strips alternately around edges of cake, gently pressing into icing. Spoon reserved chocolate cream into pastry bag fitted with a no. 3 round tip. Pipe mixture into straight lines atop the cake. Dust lightly with cocoa;' refrigerate. Garnish with chocolate leaves. Bring to room temperature before serving.

Buche De Marrons Au Chocolat

4 lb Chestnuts OR
3 T Calvados OR
2 lb Chestnuts,canned, whole,
3 T Applejack OR
-- unsweetened,drained OR
3 T Cognac
4 c Chestnuts,pureed, canned,
1/2 t Vanilla -- unsweetened
8 oz Chocolate,semi-sweet,
1/4 c Sugar,superfine -- melted,cooled,
1/2 c Butter,unsalted, melted -- (preferably Maillard)
GARNISHES
1 c Cream,whipping
1 oz Chocolate,semi-sweet,
1 t Sugar -- melted,cooled
1/2 t Vanilla
1 T Cocoa,unsweetened Candied violets

If you are using fresh chestnuts, cut an X on the flat side of each chestnut. Place the chestnuts in a saucepan, cover with cold water and bring to boil. Cover and boil gently until tender, about 15 minutes. Remove the pan from the heat and let it stand for 15 minutes.

Shell the chestnuts, removing both the hard outer shell and the inner brown skin.
If you're using canned chestnuts, simply drain. Reserve 3 whole chestnuts for garnish.

Puree chestnuts in a processor until very smooth. Add 3/4 cup of very finely powdered sugar, butter, Calvados and 1/2 teaspoon vanilla. Puree again until very smooth and fluffy. Add 8 ounces of melted chocolate and puree until very smooth.

Line a 4 cup round log-shaped mold or loaf pan with plastic wrap, pressing it down until smooth. Pour in the chestnut-chocolate mixture and tamp the mold to eliminate any air bubbles. Smooth over the surface, and cover with plastic wrap.
Refrigerate overnight.

To Garnish:

Unmold log on serving plate, and carefully remove the plastic wrap. Whip the cream with 1 teaspoon of sugar and 1/2 teaspoon of vanilla until stiff. Spread the cream evenly over all sides of the log, forming a barklike ridge here and there with a spatula or decorating comb. Drizzle thin lines of chocolate down the length of the log, using a paper pastry cone or fork. Roll the 3 reserved chestnuts in cocoa and arrange on the log lengthwise. Garnish with candied violets and refrigerate until serving.

This log may be refrigerated for up to one week.

Caesar Salad

4 oz anchovies
3 T Dijon mustard
2 oz garlic,chopped
4 egg yolks
1/2 c red wine vinegar
1 T Worcestershire sauce
1 c Parmesan cheese
1 qt olive oil
1 t black pepper
salt,to taste
12 c Romaine lettuce
croutons,seasonings in
-recipe

STEP ONE: Prepare Croutons (Optional)--
Cut a loaf of stale bread into 1/4-inch cubes. Season with melted butter, thyme, basil, garlic, oregano, salt, and pepper. Bake until crisp.

STEP TWO: Prepare Caesar Salad Dressing--
In a large bowl, grind anchovies to a paste-like consistency. Stir in all remaining ingredients except Romaine lettuce.

STEP THREE:
Tear Romaine lettuce into large pieces and place in large bowl. Pour salad dressing over lettuce and toss salad. Serve immediately.

Cajeta

1 1/2 c sugar
2 c goat milk
2 c milk
1 t cornstarch
1 ds baking soda

Place half the sugar in a small skillet and heat it over medium heat for about seven minutes, stirring it as it melts. It should be a medium golden color and free of lumps. Remove from the heat.

Combine the two milks and pour 1/4 of the milk into a bowl. Add the cornstarch and baking soda to the bowl and set aside.

Add the remaining sugar to the remaining milk and place over medium heat. Stir occasionally, bringing it just to the boiling point. Add caramelized sugar all at once, while stirring vigorously. Add reserved milk, cornstarch and baking soda, and stir well.

Cook over low heat, stirring occasionally, for 50 to 60 minutes. During the last 15 minutes of cooking, cajeta will begin to thicken. Stir more frequently at this point to prevent sticking.

NOTE:
Cow's milk may be substituted for the goat milk, but the flavor will be different.

NOTE:
This recipe is used in the preparation of another recipe in this cookbook, "Dessert Cajeta," but may be prepared and used separately.

Cajun Barbeque Butter

1 1/2 lb unsalted butter,softened
1 T cayenne
1 T black pepper
2 t salt
1 T red pepper,Crushed
1 T thyme,Dried
1 T basil,Dried
1 t oregano,Dried
1 1/2 oz fresh garlic,minced
2 T Worcestershire sauce

NOTE:
Use "Cajun Barbeque Butter" to make "Cajun Barbeque Shrimp." See recipe in this cookbook.

Whip butter until smooth. Add remaining ingredients and blend completely.

Put into a storage container and chill until needed.

Serving Ideas : See "Cajun Barbeque Shrimp" in this cookbook.

Cajun Barbeque Shrimp

2 fluid ounces Cajun barbecue
-butter,See Recipe
7 large shrimp,peeled &
-deveined
1 fluid ounce beer
1 fluid ounce chicken bouillon
1 oz butter,Unsalted

See recipe for "Cajun Barbeque Butter" in this cookbook.

Melt the Cajun Barbeque Butter, in a medium skillet, over medium-high heat. Add the shrimp and saut until they begin to turn pink. Add the beer and chicken bouillon and cook until the shrimp are done. Add the unsalted butter and shake the pan to melt and incorporate the butter.

Pour the shrimp and butter into a calamari dish and serve hot.

NOTE: For ease of preparation, mix the beer and chicken bouillon together.

California Goat Cheese Crepes With Sweet Onion Sauce

CREPES
1 c Flour,all purpose
1 Egg
1 Egg yolk
1 c Milk,or more
1 pn Salt
1 pn Pepper,black, ground
1 T Parsley,chopped
1 T Chives,chopped
2 T Butter,lightly salted Oil,olive
FILLING
8 oz Cheese,goat, California at,Room Temperature
2 T Oil,olive
3 T Basil,finely shredded
2 T Parsley,chopped
2 T Olives,black, chopped
Pepper,black, ground
SWEET ONION SAUCE
1 1/2 T Oil,vegetable
1 md Onion,sliced
1 c Veal,trimmings OR 1 c Beef,trimmings
2 T Vermouth,dry
2 c Stock,veal

For Crepes:

Sift the flour into a mixing bowl; add egg, egg yolk and a little of the milk and stir to the consistency of smooth paste. Gradually add remaining milk and mix until smooth. Add salt and pepper, and 1 tablespoon of parsley and chives.

Heat 2 tablespoons of butter until the butter foams and turns a very light brown color. Whisk this into the batter. Let the mixture stand for at least 2 hours.

Thin the batter with milk, if necessary, to the consistency of whipping cream.

Brush a 7" non-stick skillet with a thin film of olive oil and place over medium heat.

When hot, add about 3 tablespoons of batter and swirl to coat the pan. Cook until lightly golden, about 1 minute; then flip and cook the second side for about 30 seconds. Continue with remaining batter, stacking crepes between sheets of waxed paper.

For Filling:

In a mixing bowl, mash the cheese with 2 tablespoons of olive oil until soft and smooth. Stir in the basil, 2 tablespoons of parsley, olives, and pepper.

For Sweet Onion Sauce:

In a heavy saucepan, heat the vegetable oil over medium heat, then add onion and meat. Cook uncovered, shaking the pan and stirring occasionally, until the meat and the onion are browned (about 20 minutes.)

Add the vermouth, stirring, to the meat and onions. Then add the stock and bring the mixture to a boil. Allow the mixture to boil gently, skimming the surface often until sauce has reduced to a light syrupy consistency (about 30 minutes or longer.)

Remove the saucepan from the heat and swirl in 2 tablespoons of butter, bit by bit. Strain the resulting sauce and season with a little bit salt and pepper.

To Assemble:

Preheat the oven to 375 F.

Use a narrow spatula or butter knife to spread 1 side of each crepe evenly with about 2 tablespoons filling. Fold each crepe into quarters, pressing neatly.

Blanch cucumber slices in boiling salted water for 1 minute then drain well. Arrange the stuffed crepes in a shallow baking pan, brushing lightly with olive oil and place them in the oven until heated through (about 5 minutes.) Arrange 2 crepes, overlapping slightly, on each of 4 heated serving plates. Arrange 3 cucumber slices in a fan pattern next to the crepes and garnish with finely slivered olives.

Warm the sauce. Spoon some sauce around the crepes, and serve.

Caracoles Con Frijoles Colorados

4 T Oil,olive
2 T Butter,unsalted
1/3 c Shallot,finely chopped
2 Garlic,cloves, chopped
2 sm Chilies,fresh, split
-- lengthwise,seeded,
-- finely,Chopped
1 pn Nutmeg,grated
1 pn Cloves,ground
1 pn Cumin,ground
7 oz Snails (about),drained,
-- rinsed,and patted dry
2 T Pernod
1 c Stock,beef ** OR
1 c Stock,veal **
4 c Kidney beans,red, cooked
-- and rinsed ***,Drained
1/2 c Parsley,chopped
Salt (to taste)
Pepper (to taste)

** See recipes for Beef Stock, or Veal Stock.

*** To cook the kidney beans properly, soak 1 1/2 cups of dried kidney beans in 4 cups of water overnight. Drain, place in a pot of water to cover by 2 inches, and bring to a boil. Simmer, covered, over medium heat until tender.

Heat 2 tablespoons of oil and 2 tablespoons of butter together in a large skillet over a medium-high heat. Add the shallot and garlic and saute, stirring constantly, until lightly golden, about 3 minutes. Add the chilies, nutmeg, cloves, and cumin and cook, stirring for 2 more minutes.

Add the snails to the skillet and cook, stirring occasionally, for 5 minutes. Add the Pernod and cook until it evaporates.

Add the beef stock and bring the mixture to a boil and cook, stirring, 2 to 3 minutes longer. Add the beans and a 1/4 cup of parsley, stirring briefly, just until the beans are heated through. Remove from heat and stir in the remaining 2 tablespoons of olive oil, and salt and pepper to taste. Sprinkle with the remaining 1/4 cup of parsley and serve warm.

Caraway Cabbage Soup With Lemon Dill Spaetzle

2 qt smoked ham stock,clarified
2 c cabbage,shredded & blanched
1 c onion,shredded
1 t caraway seed
1/2 c tomatoes,diced
1/2 c carrots,julienned
2 t dill,chopped
1 lb flour
1/2 oz salt
4 eggs
1 c milk
1/2 c water
1 1/2 T lemon zest

STEP ONE: Prepare the Garnish--
Combine cabbage, onions, caraway seeds, diced tomatoes, carrots, and 1 teaspoon chopped dill.

STEP TWO: Prepare the Spaetzle--
Sift flour and salt into bowl. Make a well in the center. Combine lukewarm milk and water with eggs and pour into the well. Stir in flour, lemon, and remaining dill. Beat dough until bubbles start to form. Force through colander into boiling salted water. When spaetzle noodles float, remove them from the boiling water and cool.

STEP THREE: Complete the Soup--
Heat ham stock in large pot. Add garnish to soup stock and simmer for one hour. Add spaetzle and serve.

Carciofi Alla Romana (Artichokes Roman Style)

4 oz white wine
1 oz fresh rosemary
4 oz virgin olive oil
2 oz lemon juice
2 clove garlic,chopped
10 oz water
1 t black peppercorns
4 md artichokes,stems cut to
-1.5"

Combine first 7 ingredients in an ovenproof casserole. Add artichokes. Bake covered in preheated 375-degree oven 30 to 40 minutes until tender. Remove artichokes from liquid, put on tray to cool. Cut in quarters. Serve at room temperature.

Carrot Ginger Vichyssoise

8 md carrots,chop in large piece
1 leeks (white part only)
-sliced & washed well
2 md potatoes,peeled,chop in
-large pieces
1 clove garlic,sliced
1 one-inch ginger root slice
-sliced thin
2 T olive oil
2 bay leaves
8 c chicken stock
1 t kosher salt
1/2 t black pepper,Fresh Ground
1 c cream

STEP ONE:
Warm the olive oil in a soup pot and slowly cook the garlic and ginger until soft. Add the leeks, raise the heat, and cook until the leeks begin to wilt. Add the carrots, potatoes, bay leaves, chicken stock, 1 teaspoon salt, 1/2 teaspoon pepper, and bring to a boil. Reduce heat and cook slowly until all the vegetables are soft.

STEP TWO:
Carefully puree the soup in a blender at low speed until very smooth. Return to the pot and add the cream and adjust the salt and pepper. Place into a storage container and cool to room temperature before refrigerating.

STEP THREE:
Adjust the seasoning and consistency if needed before serving. Serve in chilled soup bowls and garnish with snipped chives.

Cazuela De Chorizo

3 T Oil,olive
1 md Onion,finely chopped
2 Garlic,cloves, finely
--,Chopped
1/2 t Thyme,fresh, chopped, OR
1 pn Thyme,dried
1/2 Bay leaf
7 Chorizo,links, ** OR
7 Sausage,spicy, links **
1 t Paprika
1 t Flour,all purpose
1/4 c Wine,white, dry
1/3 c Sauce,tomato
1/3 c Water
8 sm Potatoes,boiling, boiled
-- and,Peeled
1/4 c Parsley,chopped

** Thinly sliced.

Heat oil in a large skillet over medium heat. Add the onion, garlic, thyme and bay leaf and cook, stirring, just until onion is translucent, about 5 minutes.

Add the chorizo or other sausage and saute until golden brown, about 4 minutes. Add paprika and flour and stir to coat chorizo. Cook 2 to 3 minutes, pour in the wine, and cook briefly until it evaporates.

Stir in tomato sauce and water. Lower heat and simmer gently, uncovered, until the sauce just coats the chorizo, about 5 minutes. Serve hot over boiled potatoes. Sprinkle with parsley.

Champagne Cabbage

3 T Butter,unsalted
1 md Onion,sliced
1 T Sugar
1/2 Cabbage,bread white,
-- cored,outer leaves
-- removed,shredded
1 lg Apple,(MacIntosh OR
-- Granny Smith),Peeled
-- cored,cut into thin
-- julienne strips
1 c Champagne OR
1 c Wine,white, dry
1 c Cream,whipping
1 T Vinegar,wine, white
1 t Seeds,caraway
1/2 t Salt
Pepper,black

For Champagne Cabbage:

Melt 3 tablespoons butter in a large skillet over medium-high heat and add onion and sugar. Cook, stirring constantly, until lightly golden (about 5 minutes.)

Add cabbage and toss for 3 minutes.

Add remaining ingredients and lower heat to medium. Cook, uncovered, until cabbage is just tender and liquid is nearly absorbed (20 to 25 minutes.)

Adjust seasonings to taste. Cover and keep warm until served.

Charbroiled Swordfish With Citrus Salsa

4 5-ounce swordfish steaks
-(center cut),grilled
1 ruby red grapefruit,peeled
-& sectioned
2 oranges,peeled & sectioned
2 limes,peeled & sectioned
1 lemons,peeled & sectioned
1 c red,green, and yellow bell
-peppers,cut in fine strips
1 md red onion,finely diced
1 T cilantro,chopped
1 T mint,chopped
1 oz Tequila
1 T corn oil
1 ds salt
1 ds black pepper

STEP ONE: Prepare the Citrus Salsa--
Mix all ingredients except swordfish, corn oil, salt, and pepper and let marinate for a couple of hours.

STEP TWO: Grill the Swordfish--
Season the swordfish steaks with salt and pepper to personal taste. Brush lightly with one tablespoon corn oil. Grill.

STEP THREE:
Spoon the Citrus Salsa over the charbroiled swordfish steaks. Garnish with mint sprigs. Serve with saffron rice, fresh asparagus, and baby carrots.

Serving Ideas : Serve with saffron rice,fresh asparagus,and baby carrots.

Charred Tomato Coulis

2 summer harvest tomatoes
-peeled & deseeded
1 ds salt and white pepper
-mixture (5,1),to taste
2 fluid ounces extra virgin
-olive oil

TO PREPARE:
Peel and remove the seeds from all the tomatoes. Place the tomatoes, extra virgin olive oil, and salt and white pepper mixture in a food processor and puree to a fine texture. Reserve until ready to assemble.

Serve as part of "Grilled Grouper Savoy Grill" (see recipe of that name in this cookbook).

Chicken Picardy With Dill Sauce

4 boneless skinless chicken breasts
4 spinach leaves
4 leeks
4 shallots,finely chopped
8 md fresh mushrooms,finely chopped
1 pn salt,to taste
1 pn white pepper,to taste
1 1/2 c chicken stock,in baking pan
4 fluid ounces white wine
1 c leeks (green part only)-sliced

NOTE: This recipe calls for Marcel Kerval's dill sauce. Please see the recipe for "Dill Sauce for Chicken Picardy" to complete these directions.

TO PREPARE CHICKEN PICARDY:
Pre-heat oven to 375 degrees F. Prepare eight squares of aluminum foil by cutting foil into sheets (6" x 6") and buttering them lightly on the shiny side.

Bone and skin chicken breasts. DO NOT HALVE. Flatten breasts between sheets of waxed paper with knife edge and place each breast on a square of foil.

Soak leeks. Separate and rinse well under running water to remove sand. Finely slice green portion, allotting 1/2 green portion of a leek to each breast. Chop mushrooms, spinach leaves, and shallots, allowing 2 mushrooms per portion.

Saute this mixture very briefly (about 30 seconds) in a little butter over medium heat. Place 1/4 of mixture on each breast. Splash about 1 ounce white wine over each breast, salt and pepper to taste, and roll up each breast.

Seal each breast in an aluminum foil square. Fold ends tightly to seal. Place prepared chicken into a baking pan filled with 2 or 3 inches of chicken stock and bake in a pre-heated oven for 25 minutes.

Saute cup of sliced leeks in butter over medium heat.

TO SERVE:
Unwrap chicken breasts and slice into 1/4-inch rounds. Pour a portion of Dill Sauce on a plate. Lay chicken rounds over sauce and garnish with sauted leek slices and serve

Chicken Stock

5 lb Chicken,parts, (backs,
-- necks,carcasses, and
-- giblets),(no livers)
2 lg Onions,coarsely chopped
2 md Carrots,peeled, trimmed
-- coarsely,Chopped
2 lg Celery,stalks, with leaves,
-- trimmed,coarsely chopped
2 Garlic,cloves, crushed
1 bn Parsley,stems
2 Thyme,sprigs, OR
1 pn Thyme,dried
1 Bay leaf
1/2 t Salt,coarse
6 Peppercorns

Wash chicken parts well and place them in a large stockpot.

Add cold water to cover by about 2 inches and slowly bring to a boil, skimming all of the froth from the surface as it forms.

Lower the heat and add all of the remaining ingredients except the peppercorns. Simmer, uncovered, for 3 hours. Add water as needed to cover the ingredients and skim when necessary.

Add peppercorns for the last fifteen minutes of the simmering process.

Strain the "soup" into a large bowl through a colander lined with a double layer of dampened cheesecloth. Gently press the solids to extract all of the liquid possible.

Discard the solids and cool the liquid to room temperature.

Refrigerate until chilled and lift off the solid fat that forms at the surface. Discard the fats.

Pour the stock into containers for storage, label and date.

Stock keeps for about 3 days in the refrigerator, and up to six months in the freezer.

Yield: 3 to 4 quarts

Chili-Corn Sauce

1 md Onion,top and bottom cut chuck,or round) cut off and reserved
-- into 1-inch cubes
1 Pepper,red bell, top and
1 T Garlic,finely chopped
2 1/2 T Chili,powder
1 pn Pepper,red, ground
1 Pepper,green bell, top
1 pn Pepper,black, ground
-- and bottom cut off and
1/2 c Vermouth,dry OR
1/2 c Wine,white, dry
2 Corn,ears
4 c Stock,veal *
2 T Oil,vegetable or more
3 c Cream,whipping
12 oz Beef,stew meat, (shin,

* Recipe for VEAL STOCK is in another recipe in this book

For Chili-Corn Sauce:

Coarsely chop the reserved trimmings from your onions and peppers; set aside.
Cut the whole onion and peppers into a neat fine dice; set aside. With a small paring knife remove the corn kernels from the cob, reserving the cobs, and combine kernels with the diced vegetable mixture.

In a large heave saucepan heat 2 tablespoons of oil until very hot but not smoking. Add the meat cubes and stir over high heat, shaking the pan, until the meat is nicely browned (about 7 minutes.) Add the chopped vegetable trimmings to the meat and toss 4 to 5 minutes. Add the garlic to the mixture and toss 2 minutes.

Add the chili powder, ground red pepper and black pepper to the mixture and stir for 2 minutes. Add the vermouth and reduce the mixture for 2 minutes.

Add the Veal Stock and reserved corncobs and bring the mixture to a boil, stirring. Boil mixture gently, skimming any fat from the surface frequently, until the stock has reduced to a light syrupy consistency (20 minutes or more.)

Add the cream and continue to boil gently, skimming, until liquid is reduced and coats the back of a spoon (about 8 minutes or longer.) Remove and discard corncobs.

Strain half of the mixture into a clean saucepan, add corn and vegetable mixture to strained liquid, boil for 2 minutes, and set aside. (Combine unstrained half and solids from strained half and reserve as a stew for another meal. Further cooking may be necessary.)

Chocolate Cake

9 Eggs,separated, room temp.
1 T Rum,dark
1/4 t Extract,vanilla
1/4 t Cream of Tartar
8 T Sugar
12 oz Chocolate,semi-sweet,
--,Melted
6 T Butter,unsalted, melted
3 T Cornstarch
2 T Cocoa,unsweetened
2 1/2 oz Amaretti (about 10 Italian
-- macaroons),finely
--,Ground

For Cake:

Preheat oven to 375 F. Butter and flour 3 9-inch round cake pans.

Beat yolks until they are pale yellow and form a ribbon when beaters are lifted, about 5 minutes. Beat in rum and vanilla.

Beat whites with cream of tartar to soft peaks. Add sugar 1 tablespoon at a time and continue beating until stiff and shiny.

Stir 12 ounces of semisweet chocolate and butter into yolks until well combined. Gently fold in 1/4 of egg whites to lighten the batter, then gently fold in the remaining whites.

Sift together cornstarch and cocoa; combine with ground amaretti. Gently fold into the batter.

Divide batter among prepared pans. Bake until centers of cakes rise and tops begin to crack, 18 to 20 minutes. Cool 10 minutes in pans, then cool completely on wire rack (cakes will fall slightly.)

Chocolate Leaves

3 oz Chocolate,sweet, melted

For chocolate leaves, brush melted chocolate on undersides of holly or lemon leaves; refrigerate until firm, carefully peel off leaves.

Chocolate Mousse

1/2 c Sugar
1/2 c Water
4 Egg whites,room temp.
1/4 t Cream of tartar
2 c Cream,whipping, whipped
-- to soft peaks
1 c Cocoa,unsweetened
4 oz Chocolate,semi-sweet,
-- melted,cooled to room
-- temperature
3 T Espresso powder,instant

For Mousse:

Heat sugar and water in heavy saucepan over medium-low heat until sugar dissolves, stirring occasionally and brushing down any crystals from sides of pan with brush dipped in cold water. Increase heat and boil until mixture registers 240 F (soft ball stage) on a candy thermometer.

Meanwhile, beat egg whites and cream of tartar until soft peaks form.

Slowly pour in hot syrup, beating until mixture is cool, about 5 minutes

Gently fold in whipped cream, cocoa, melted chocolate and espresso.

Cover and refrigerate for 1 hour.

Chocolate Mousse Flowerpot

CREME ANGLAISE
3 c Milk
1 c Cream,whipping
10 lg Egg yolks,room temperature
1 c Sugar
CHOCOLATE MOUSSE
1/2 c Sugar
1/2 c Water
4 lg Egg whites,room temp.
1/4 t Cream of tartar
2 c Cream,whipping, whipped
-- to soft peaks
1 c Cocoa,unsweetened
4 oz Chocolate,semi-sweet, melted,cooled to room temperature
3 T Espresso powder,instant
CHOCOLATE FLOWERS
10 oz Chocolate,milk, coarsely chopped
10 oz Chocolate,coating, coarsely chopped
1/4 c Syrup,corn, light

For Creme Anglaise:

Bring milk and cream to boil in heavy saucepan. Meanwhile, beat egg yolks and sugar in mixer,until pale yellow and forms a ribbon when beaters are lifted, about 7 minutes. Slowly pour 1 cup of hot liquid into yolks, beating constantly.

Transfer yolk mixture to milk and cream in saucepan and stir constantly over medium-low heat until it thickens enough to coat the back of a spoon. DO NOT BOIL. Strain into a large bowl set into a larger bowl of ice water and cool to room temperature, stirring occasionally. Cover and refrigerate for at least two hours.

For Mousse:

Heat sugar and water in heavy saucepan over medium-low heat until sugar dissolves, stirring occasionally and brushing down any crystals from sides of pan with brush dipped in cold water. Increase heat and boil until mixture registers 240 F (soft ball stage) on a candy thermometer. Meanwhile, beat egg whites and cream of tartar until soft peaks form.

Slowly pour in hot syrup, beating until mixture is cool, about 5 minutes. Gently fold in whipped cream, cocoa, melted chocolate and espresso. Cover and refrigerate for 1 hour.

For Chocolate Flowers:

Line a jelly roll pan with waxed paper. Melt chocolate with corn syrup, stirring until smooth. Pour into prepared pan and spread with metal spatula to thickness of 1/4 inch. Cool to room temperature. Transfer paper with chocolate to work surface. Place second sheet of waxed paper over chocolate. Roll chocolate to 1/8 inch thickness. Cut into twenty 1-inch rounds with a cookie cutter. Roll 1 chocolate round into tight funnel shape for center of flower. Gather 3 more rounds around center, forming petals. Squeeze

together at base. Place on a waxed paper-lined plate. Repeat with remaining chocolate, forming 5 flowers. Refrigerate until flowers are firm.

To Assemble:

Divide creme anglaise among five 2 cup cachepots or other porcelain dishes shaped like a flowerpot. Top with chocolate mousse, mounding slightly in center. Set chocolate flower atop each (to anchor flowers more securely, place on lollipop sticks, then insert in mousse.)

Refrigerate until 20 minutes before serving.

Each flowerpot makes two servings.

Chocolate Rum Cream

4 oz Chocolate,semi-sweet,
2 c Cream,whipping
--,Melted
2 T Rum,dark
1/2 c Water,hot

Whisk together 4 ounces of semisweet chocolate and hot water; cool to room temperature. Whip cream until nearly stiff. Gently fold chocolate mixture and rum into whipped cream.

Chocolate Sauce For Fresh Fruit

1 c heavy cream
4 squares bitter chocolate
2 1/2 c sugar
1/2 c butter,(or margarine)
1/2 c strong coffee

Put cream, chocolate, powdered sugar, butter, and strong coffee in a double boiler and heat for 30 minutes or until the chocolate is melted. Mix well.

See recipe for "Poached Fresh Pears in White Burgundy" in this cookbook for an example of a delicious use for this chocolate sauce.

Cilantro Pesto

2 c fresh cilantro leaves
3/4 c extra virgin olive oil
1/4 c pine nuts,toasted
6 clove garlic
1 T lime juice,juice of 1/2 lime
1 c Parmesan cheese,grated
1 T salt

Place all ingredients in a blender and blend until smooth.

For an example of a delicious use of this recipe, see the "Grilled Chicken Salad" recipe in this cookbook.

Serving Ideas : See recipe for Grilled Chicken Salad

Cima Alla Genovese I (Stuffing)

1/2 c Oil,olive
-- 1/2 inch wide ribbons
1 md Onion,halved, sliced
1 c Peas,fresh OR frozen
-- vertically through the
--,Thawed
-- root end
Salt (to taste)
1 1/2 md Carrots,peeled **
Pepper (to taste)
1 1/2 md Zucchini **
14 lg Eggs
1 1/2 md Peppers,red bell **
2 c Cheese,Parmesan, grated
2 c Spinach,leaves, stems
4 oz Prosciutto OR
-- removed,shredded into
4 oz Ham,cooked **

** Cut vegetables into 1/4" x 3" julienne strips

For Stuffing:

Heat the olive oil in a large skillet over high heat. Add the vegetables and salt and pepper. Saute, stirring occasionally, until the vegetables are just softened. (About 5 minutes)

In a mixing bowl, beat the eggs with salt and pepper to taste until blended. Beat in the Parmesan cheese until the mixture is smooth.

Add the eggs to the skillet, stirring constantly. Lower heat and stir until the eggs are scrambled and set. Transfer to a bowl and cool to room temperature. Stir in prosciutto.

Set aside.

Cima Alla Genovese Ii (Salsa Verde)

3 T Oil,olive, extra-virgin
1 c Oil,olive, extra-virgin
1/2 c Shallot **
4 Anchovy,fillets **
1/2 c Vinegar,red wine
Salt (to taste)
Pepper (to taste)
2 Peppers,red bell, roasted
-- OR
1 c Pimientos,canned **
1 md Onion,red (1 cup) **
2 Celery,stalks **
1 c Parsley,Italian **
2 lg Eggs,hard cooked **

** Finely chopped

For Salsa Verde:
==========

Heat 3 tablespoons of olive oil in a medium skillet. In the hot oil, saute shallots and anchovies, stirring until shallots are softened, 2 to 3 minutes. Cool.

In bowl, combine 1 cup olive oil, wine vinegar and salt and pepper to taste. Add shallot-anchovy mixture and remaining ingredients. Stir well, adjust seasoning and set aside.

Cima Alla Genovese Iii (Assembly)

-

VEAL ==========

6 lb Veal,breast, trimmed,
5 lg Eggs,hard cooked, peeled
-- boned,butterflied

POACHING LIQUID ==========

1/4 c Salt,coarse (about)
1 lg Carrot,sliced
1 md Onion,sliced
3 Bay leaves

** See other recipes for Cima alla Genovese Stuffing and Cima alla Genovese Salsa Verde.

Spread half of the cooled stuffing down the length of the veal breast, leaving a 2 1/2 inch border on the long sides. Press the stuffing together compactly. Lay 5 hard cooked eggs end to end down the length of the stuffing. Spoon the remaining stuffing over eggs, pressing it compactly with your hands into a high, narrow shape. When the meat is rolled later, the eggs should be in approximately the center of the roll.

Pull a needle with twine through a hole in the center of one short end of the veal. Gather together the 2 corners of this short end and sew the end together, stitching from the inside outward at 1 inch intervals. Now stitch together both long sides of the veal breast, gathering them together and pushing the stuffing in as you stitch at 1 inch intervals. Sew together other short end, tying a knot as you sew it shut. Cut off the string, leaving about 4 inches at the end.

Lay a large sheet of cheesecloth (about 2 x 3 feet) next to stuffed veal breast. Without picking up breast, flip it over carefully onto the center of the cheesecloth. Fold one long side of cheesecloth over the length of the breast, wrapping it firmly, but not tightly. Then fold the short ends up, and finally the second long side.

Wrap some twine around the length of the breast 3 or 4 times, then bring the twine around the breast crosswise in a spiral at 1 1/2 inch intervals. Tie the twine at one end of the breast.

To Poach:

Choose a deep pot large enough to hold the veal and half fill it with cold water. Add about 1/4 cup coarse salt, sliced onion, sliced carrot, and bay leaves. Bring to a boil. Lower heat, and add veal. If necessary, add additional water to cover. Place a lid on the veal breast to keep it submerged. Simmer 1 hour and 45 minutes. When veal is cooked, transfer it to a roasting pan. Cover with second pan and weight it down to compact the roll. Cool to luke warm or room temperature, 2 to 3 hours.

When veal is cool, remove outer twine and cheesecloth. Cut off the one knotted end of twine, and starting at other end, very carefully pull out stitching and discard. Trim off excess fat, without cutting into the filling.

Cut into thick slices and serve with salsa verde. (Unused portions may be refrigerated and served cold.)

Citrus Crusted Shrimp With Ginger Starfruit And Rum

12 large shrimp
2 lemons; zested and juiced
2 lime; zested and juiced
1 jalapeno pepper; diced
1 tb white peppercorns; crushed
1 tb coarse salt
2 tb brown sugar
1 tb olive oil
1 ts sliced ginger root
2 starfruit; sliced crosswise
2 oz rum

STEP ONE:
The zest is the colored part of the lemon and lime rind. Use a vegetable peeler to remove it, then chop it finely.

STEP TWO:
Peel shrimp and butterfly by cutting lengthwise so that shrimp open like a book and lie almost flat. Don't cut them in half.

STEP THREE:
Combine lemon and lime zest, jalapeno, and white peppercorns and set aside.

STEP FOUR:
Combine lemon and lime juice with brown sugar in a small saucepan and simmer until 3 tablespoons are left. Add the salt and zest mixture. Cook for one more minute and remove from heat. Moisten with 1 tablespoon olive oil and let cool.

STEP FIVE:
Press the mixture onto both sides of the butterflied shrimp, then sear in olive oil. Cook for one minute, then add the starfruit and ginger. Add the rum, swirl it around in the pan for a few seconds, and serve.

Clarified Butter

1/2 lb Butter,unsalted

Cut any amount of unsalted butter into pieces and melt slowly in saucepan. Skim off as much foam as possible from surface. Carefully pour off all clear golden liquid (this is the clarified butter), leaving all milky residue in bottom of pan (discard residue.)

Clarified butter keeps well, tightly sealed, in refrigerator or freezer. One half pound of butter (2 sticks) yields about 3/4 cup clarified butter.

Coquille Of Lobster Savannah

2 oz butter
2 c mushrooms,sliced
1 c bell peppers,diced
1 T Spanish paprika
1 1/2 c sherry
1 ds salt,to taste
1 ds black pepper,to taste
4 c Locke-Ober Cream Sauce,See
-Recipe
1/2 c pimientos,diced
4 3-pound lobsters,boiled and
- cooled
4 t Parmesan cheese,grated

This recipe is very similar to "Baked Lobster Savannah," but varies in the presentation, and thus is entered as a separate recipe.

NOTE: If you are using lobsters smaller than three pounds each, you will need enough smaller lobsters to produce a total of about 8 cups of meat after boiling and cooling.

STEP ONE: The Sauce--
Heat butter to melting point in a large saucepan, add mushrooms and green pepper. Cook until tender. Add paprika and stir in sherry. Cook until liquid is reduced by half. Salt and pepper to taste; add cream sauce (see recipe for "Locke-Ober Cream Sauce" included in this cookbook) and pimientos and blend well. Bring to a simmer.

STEP TWO: The Lobster--
This can be done while vegetables are cooking. Remove claws and knuckles from lobster. Hold lobster with its top side up. With kitchen shears, cut an oval opening in top of shell from tip of tail to base of head. Remove meat from body, claws, and knuckles. Cut in a large dice.

NOTE: Discard intestinal vein and stomach--a hard sac near the head--before dicing.

STEP THREE:
Add meat to sauce and simmer slowly for 10 minutes. Divide mixture evenly and spoon mixture in scallop shells or ovenproof dishes with a piping of Duchess potatoes around the edge. Dust with grated parmesan cheese and brown in a 375-degree F oven for 15 minutes. Serve.

Serving Ideas : Serve with a piping of Duchess potatoes around the edge.

Corn And Crab In Pastry

2 T olive oil
1 clove garlic,minced
1/2 onion,diced small
1 green pepper,diced small
1 red pepper,diced small
1 T Creole seasoning
6 green onions,sliced
3 corn on the cob,boiled in crab boil
1 1/2 lb lump crabmeat,picked clean
2 2/3 c all-purpose flour
1 c very cold butter,cut into 1" pieces
3 t salt
1/2 c ice water
1 pt heavy cream
1 t white pepper
1/2 t garlic powder
parchment paper, to line pastry pans

STEP ONE: Make Pie Dough--
Cut butter into 1-inch pieces. Sift flour and salt together into large bowl. With pastry blender or two butter knives, cut butter into flour until mixture has the consistency of coarse meal. Quickly blend in enough cold water so that the dough will hold together enough to gather up into a ball. Wrap in wax paper and chill at least an hour, preferably overnight. When the pie dough is ready, cut into four 5-inch and four 6-inch pie crusts.

STEP TWO: Prepare the Corn and Crab Stuffing--
Preheat oven to 375 degrees. Saut 1/2 onion, 1/2 green and red peppers, 3 sliced green onions, and garlic in olive oil, add Creole seasoning and cool. Place mixture in a bowl. Cut kernels off 1 cob; reserve cob and add kernels to vegetable mixture. Toss vegetable mixture with 1 pound crab meat. Spoon mixture onto center of four 5-inch crusts, drape 6-inch top crusts over, and seal edges. Bake at 375 degrees on parchment-covered baking pan for 20 minutes.

STEP THREE: Prepare the Sauce for Corn and Crab--
Cut kernels off of two ears of fresh corn. Place kernels in pan with heavy cream and reserved cob from Step Two. Reduce by 1/2 and remove cob. Add 1/2 red and green peppers, 3 sliced green onions, and 1/2 pound crab meat. Season with salt, pepper, and garlic powder and simmer for 2 to 3 minutes.

STEP FOUR: Assembly and Serving--
Arrange pastries on four dishes and top with sauce.

Court Bouillon

2 1/2 c Water,cold
1 md Onion,sliced
1 Carrot,sliced
1 Celery,stalk, sliced
1 Leek,(white part only),
-- trimmed and (opt),Sliced
3 Fennel,stalks, (opt)
1 Thyme,sprig, fresh, OR
1 pn Thyme,dried
Dill
1/2 t Salt
4 Peppercorns,white

For Court Bouillon:

Place water, onion, carrot, celery, leek, fennel, thyme, dill,salt and 4 peppercorns in a saucepan and bring to a boil. Cover and simmer for 25 minutes. Strain, and reserve the liquid.

Crab Cakes And Curry

1 lb dungeness crab
-squeeze-dried
3/4 c bread crumbs
1 pn salt,to taste
1 pn black pepper,to taste
1/4 c celery,minced
1/4 onion,minced
2 t curry powder
2 eggs
1/2 lemon,juice only
1 ds Worcestershire sauce
1 ds Tabasco sauce
1 1/2 T olive oil
1 clove garlic
1/2 c mayonnaise
1/2 c sour cream
1 T orange juice,Frozen concentrate,undiluted
1 T sugar
1 T lemon juice
1 T chutney

STEP ONE:
Blend the crab meat in a food processor at medium speed. Mix in the bread crumbs, salt and pepper, celery, onion, 1 teaspoon of curry, eggs, lemon juice, Worcestershire sauce, and Tabasco. Divide the mixture into 12 portions and cook in a skillet on medium heat.

STEP TWO:
To make the sauce, saut the garlic lightly in the olive oil, taking care not to burn the garlic. Add the curry powder and blend in a food processor until smooth. Stir in the mayonnaise, sour cream, orange juice concentrate, sugar, lemon juice, 1 teaspoon of curry, and chutney and spoon over the crab cakes before serving.

Crab Cakes With Sweet Peppers And Capers

2 large eggs
1 c flour
1 c whole milk
1 t fresh thyme,chopped
1 scallion,minced
1 T fresh parsley,chopped
1 ds Tabasco sauce
16 oz dungeness crab meat,cooked
1 pn salt,to taste
1 pn black pepper,to taste
2 t double-acting baking powder
7 oz clarified butter
1 c beurre blanc,See Recipe
1/4 c red,yellow, and green bell
-peppers,julienned, 2"long
1 T fresh chives,minced
4 t capers

STEP ONE: Making the Batter--
Using a small whisk, combine the flour with the eggs and milk. Strain through a fine strainer to remove any lumps. Add the following ingredients: thyme, scallion, parsley, and Tabasco. Season with salt and pepper. Mix well.

NOTE: Batter can be made a few hours in advance up to this point. Cover and keep under refrigeration, until ready to use. Just before cooking the crab cakes, add crab meat and baking powder to the batter, combining gently, using a wooden spoon.

STEP TWO: Cooking the Crab Cakes--
Heat two ounces of clarified butter in a large frying pan, at medium heat. Using a two-ounce ladle, make a batch of three cakes. Fry gently on one side for two minutes, turn over and cook another two minutes. Keep cakes warm, while cooking the various batches.

STEP THREE: Serving the Cakes--
Spread 1/4 cup warm Beurre Blanc on each plate, arrange three cakes per serving and top off with the julienned peppers and chives. Sprinkle some capers around the cakes and serve.

NOTE: To prepare the Beurre Blanc, see the recipe included in this cookbook.

Cranberry Relish

1 lg Orange,navel
1 Vanilla,bean, split
1 Lime
-- lengthwise
1 T Ginger,fresh, grated
2 c Sugar
2 Cinnamon,sticks
1 c Raisins
1 Chili,dried
2 lb Cranberries,fresh

Cut the orange and lime, with their skins, into a 1/4-inch dice. Set aside.

Tie the ginger, cinnamon sticks, chili and vanilla bean in cheesecloth and set aside.

Place the sugar in a heavy large skillet, preferably one with straight sides. Stir constantly over high heat until sugar turns light amber. The sugar must be cooked carefully to prevent burning; break up lumps as you go. (If there are still lumps of sugar after it begins to color, work over low heat, or off heat, until mixture is smooth.)

Stir in the orange, the lime and the bag of spices, and cook over high heat, stirring constantly for 5 minutes. Fold in the raisins and cranberries, stirring gently to coat with caramelized sugar. Cook over medium heat, stirring gently, until about half of the cranberries pop open, about 10 minutes. Remove the pan from the heat and cool.

Remove the bag of spices and spoon the relish into sterilized jars. Cover tightly and refrigerate for 1 month. This relish keeps about 3 months.

Crema De Laurel

CARAMEL
- 1 c Sugar
- 1/4 c Water
- 1 Bay leaf
- 3 Cloves,whole

CUSTARD
- 8 Egg yolks
- 2 Eggs
- 1 c Sugar
- 4 c Milk
- 1 T Amaretto OR
- 1 T Sherry,sweet
- 1 c Cream,whipping
- 1 Bay leaf

For Caramel:

Combine the ingredients in a small, heavy saucepan. Bring the mixture to a boil over medium heat, stirring occasionally and brushing down any sugar crystals from the side of the pan with a brush dipped in cold water. Continue to cook, without stirring, until syrup turns a medium amber color.

Immediately strain caramel (reserving the bay leaf) into a 12 x 4 1/2 x 4-inch terrine or 9x5x3-inch loaf pan. Swirl rapidly to coat the bottom and sides. Invert the mold over parchment paper or waxed paper. Cool.

For Custard:

Preheat the oven to 375 F. In a large mixing bowl, whisk together the egg yolks, eggs, sugar, and amaretto until pale and light, about 3 minutes. Gently whisk in the milk and cream. Strain into the mold and place the mold in a roasting pan. Put the pan on the center rack of the oven and place a bay leaf in the center of the custard. Add enough hot water to the roasting pan to come 1.3 of the way up the outside of the mold. Bake until just set, about 1 1/2 hours (the 9 x 5 x 3-inch loaf pan may take slightly longer.) Remove from the water bath and cool to room temperature on a rack. Refrigerate if desired. Place reserved caramelized bay leaf on top, slightly overlapping baked leaf. Serve cold or at room temperature.

Creme Anglaise

3 c Milk
1 c Cream,whipping
10 Egg yolks
1 c Sugar

For Creme Anglaise:

Bring milk and cream to boil in heavy saucepan.

Meanwhile, beat egg yolks and sugar in mixer,until pale yellow and forms a ribbon when beraters are lifted, about 7 minutes.

Slowly pour 1 cup of hot liquid into yolks, beating constantly.

Transfer yolk mixture to milk and cream in saucepan and stir constantly over medium-low heat until it thickens enough to caot the back of a spoon. DO NOT BOIL.

Strain into a large bowl set into a larger bvowl of ice water and cool to room temperature, stirring occasionally. Cover and refrigerate for at least two hours.

Crepe Batter

2 lg Eggs
1/2 c Milk
1/2 c Water,or more
1 c Flour,all purpose, sifted
Salt (to taste)
Pepper,white (to taste)
2 T Butter,clarified **
Oil,Olive

** See recipe for Clarified Butter.

For Crepes:

Combine the eggs, milk and a 1/2 cup of water together. Gradually add 1 cup of flour, whisking it in until smooth.

Whisk in the salt and pepper and Clarified butter. Thin with water, if necessary, to the consistency of whipping cream. Cover and refrigerate for several hours or overnight.

If the crepe batter has thickened in the refrigerator, thin it with water to the consistency of whipping cream. Brush a 7-inch skillet (preferably non stick) with a thin film of olive oil. Place the skillet over medium-high heat. When hot, add about 3 tablespoons of crepe batter and swirl to coat the pan. Cook until the crepe is lightly golden, about 1 minute; then turn it over and cook the second side for 30 seconds. Continue with remaining batter, stacking crepes between waxed paper.

Dessert Tostada With Fresh Fruit, Cajeta, And Hot Fudge

6 6-inch flour tortillas
1 pt strawberries,cleaned,
-quartered
1 mangos,peel & diced 1/2"
1 papayas,peel & diced 1/2"
1 pt raspberries,cleaned
2 bananas,halved, sliced
1/2 c green grapes,cut in half
1/2 c red grapes,cut in half
6 sprigs mint
4 c custard,See Recipe
2 c Cajeta,See Recipe
1 c fudge sauce,See Recipe

This dessert combines several different dessert recipes into a single delicious dessert. See recipes for "Vanilla Custard," "Cajeta" and "Hot Fudge" in this cookbook to create the full recipe.

You will need 2 quarts of vegetable oil to fry the tortillas.

STEP ONE: Create the Tostada Cups--
In a one-gallon sauce pot, heat vegetable oil to 350 degrees F. Prick numerous holes in flour tortillas. Place one tortilla at a time inside an 8-ounce ladle. Place another 8-ounce ladle on top of tortilla and slowly lower into vegetable oil. Once tortilla begins to brown, about 10 to 15 seconds, remove from ladle and flip tortilla over. Continue to cook for 5 to 10 more seconds. Repeat this method with the remaining tortillas. Let tortillas drain, upside-down, until ready to assemble.

STEP TWO:
Prepare the "Vanilla Custard," "Cajeta" and "Hot Fudge Sauce" recipes before assembling the tostada cups.

STEP THREE: Assemble the Tostada Cups--
Combine fruit in a bowl and gently mix. Evenly distribute fruit into the six tostada shells. Ladle 3 to 4 ounces of the Vanilla Custard mix over the fruit, filling tostada to 1/4 inch below the rim. Brown top of custard under a broiler or use a propane torch.

STEP FOUR: Finish the Tostada--
Ladle 2-3 ounces of cajeta onto each plate. Place tostada in the middle of the plate and drizzle with hot fudge. Garnish each tostada with a mint sprig and serve.

Dill Sauce For Chicken Picardy

1/2 c dry white wine
2 shallots,finely chopped
1/2 c chicken stock
2 fluid ounces heavy cream
1 t clarified butter
2 T fresh dill,chopped

NOTE: Use with "Chicken Picardy with Dill Sauce"in this cookbook.

TO PREPARE DILL SAUCE:
Add clarified butter to a medium saucepan. Over medium heat, add shallotsand saute. Quickly add chicken stock, white wine, and heavy cream. Reduce by half and add chopped fresh dill.

Duck Stock

5 lb Duck,parts, (backs,
-- necks,carcasses, and
-- giblets),(no livers)
2 lg Onions,coarsely chopped
2 md Carrots,peeled, trimmed
-- coarsely,Chopped
2 lg Celery,stalks, with leaves,
-- trimmed,coarsely chopped
2 Garlic,cloves, crushed
1 bn Parsley,stems
2 Thyme,sprigs, OR
1 pn Thyme,dried
1 Bay leaf
1/2 t Salt,coarse
6 Peppercorns

Wash duck parts well and place them in a large stockpot.

Add cold water to cover by about 2 inches and slowly bring to a boil, skimming all of the froth from the surface as it forms.

Lower the heat and add all of the remaining ingredients except the peppercorns. Simmer, uncovered, for 3 hours. Add water as needed to cover the ingredients and skim when necessary.

Add peppercorns for the last fifteen minutes of the simmering process.

Strain the "soup" into a large bowl through a colander lined with a double layer of dampened cheesecloth. Gently press the solids to extract all of the liquid possible.

Discard the solids and cool the liquid to room temperature.

Refrigerate until chilled and lift off the solid fat that forms at the surface. Discard the fats.

Pour the stock into containers for storage, label and date.

Stock keeps for about 3 days in the refrigerator, and up to six months in the freezer.

Yield: 3 to 4 quarts

Duxelles Stuffing

2 sm Brains,calf, (12 ounces)
2 1/2 c Mushrooms,thinly sliced
1/4 c Vinegar,wine, white (opt)
Pepper,ground (to taste)
1 Bay leaf
2 T Shallot,chopped
2 T Butter,unsalted
2 T Parsley,chopped

For Duxelles Stuffing:
==========

Soak the calf brains in a bowl of cold water with 2 tablespoons of vinegar about 30 minutes. Drain and carefully remove as much of the membrane and veins as possible from the brains. Set aside. In a small saucepan, combine 3 cups of cold water, the remaining 2 tablespoons of vinegar, a little salt and bay leaf. Bring to a boil, and simmer for 10 minutes. Gently add the brains and immediately remove the pan from the heat. Let the brains sit in the liquid, covered, for 8 minutes, then transfer them with a slotted spatula to a small bowl. Set aside.

Heat 2 tablespoons of butter in a large skillet over medium-high heat. Add mushrooms, sprinkle with salt and black pepper, and stir until nearly dry, about 8 minutes. Add the shallot and cook for 2 minutes longer. Add cooked brains, and stir, breaking up the brains, until mixture is almost pureed. Add 1/4 cup of reserved Veal Stock to the mixture and simmer briefly until thick. Remove from the heat, stir in parsley and adjust seasoning. Cool mixture completely, then chill, covered.

Eggplant Manicotti

2 md eggplants,peeled
18 oz ricotta cheese
2 T olive oil
2 c tomato sauce
1/2 c heavy cream
1/2 t salt

Preheat oven to 400 degrees F.

Peel eggplant and slice into 12 pieces, 1/4-inch thick. Slice from top to bottom. Lay slices on a paper towel and sprinkle salt on them to allow water to drain from the slices.

In skillet, cook eggplant slices with olive oil. Lay on paper towel to let the oil drain. Roll 1-1/2 ounce of ricotta cheese in each slice. Pour tomato sauce in casserole and neatly place manicotti in rows on top of the sauce.

Bake in oven at 400 degrees F until hot all the way through. Remove manicotti from pan onto serving dish.

SAUCE: Put pan of tomato sauce on stove and add heavy cream until the sauce is pink. Simmer 2 or 3 minutes. Pour sauce over manicotti and sprinkle with Parmesan cheese.

Escargots Bourguignonne

2 lb butter
8 clove fresh garlic,chopped
-fine
48 snails,with shells
2 T fresh parsley,chopped
3 oz chicken broth
1/4 c Madeira
1/2 t salt

STEP ONE:
Place butter in saut pan and cook until it begins to turn brown. Add chopped garlic and saut until light brown. Add snails and saut for approximately 1 minute. Add parsley, chicken broth, Madeira, and salt. Cook until liquid is reduced to about one-quarter.

STEP TWO:
Place a little of the sauce in each shell, then add a snail. Reserve the remaining sauce. Place in a 425-degree oven long enough to get very hot.

Pour reserved sauce over snails and serve.

NOTE: Be sure to use a large shell for a large snail.

Feuillete D'escargots Et Cepes Au Santenay

1/2 lb Puff Pastry **
1 lg Egg yolk
1 1/2 t Water,cold
5 T Butter,unsalted
1/4 c Shallot,chopped, fine
1/2 lb Mushrooms,chanterelles * coarsely,Chopped (about 3 1/2 cups)
3 Cepes,fresh, sliced
24 Snails,(1 - 7 1/2 oz can),drained, rinsed
3 T Cognac,plus more as needed
3/4 c Santenay OR 3/4 c Wine,red, full-bodied
1 c Sauce,Bordelaise ** OR 1 c Stock,veal **
Salt (to taste)
Pepper (to taste)

GARNISH

4 lg Mushrooms,stems trimmed flush with caps,caps fluted
2 T Water
1 T Juice,lemon
1 T Butter

* Other wild or cultivated mushrooms may be substituted
** See recipes for Puff Pastry, Bordelaise Sauce, and Veal Stock.

For Feuilletes:

Roll out your puff pastry to large rectangle, 1/8-inch thick. Use a 5-inch oval or 4-inch round cutter to cut out 4 pieces of pastry. Place them on a baking sheet. Stir together the egg yolk and water and lightly brush the pastry with this egg wash. Chill pastry for 30 minutes.

Preheat oven to 400 F. Bake feuilletes for 20 minutes, then lower the temperature to 350 F and continue to bake until they've turned golden brown (about 5 to 10 minutes longer.) Cool them on a rack.

In a saucepan, heat 3 tablespoons of butter over medium-high heat and add the shallot, stirring until wilted (about 2 minutes.) Add the chanterelles and cepes and stir until quite dry (6 to 8 minutes.) Add snails and toss well. Add 3 tablespoons of Cognac, light the alcohol carefully with a long handled match, and cook 1 to 2 minutes. Transfer this mixture to a sieve placed over a bowl and return the pan to heat. Add red wine and reduce by half, scraping up any browned bits in the pan (about 4 minutes.) Add Bordelaise sauce, or veal stock and reduce until thickened enough to coat a spoon lightly, 3 to 5 minutes. Remove the pan from the heat, swirl in the remaining butter a little at a time, and adjust seasonings to taste with salt and pepper and a few drops of Cognac.

For Garnish:

Slice the tops off of the feuilletes and scoop out insides. Return feuillettes and their lids to the oven briefly to reheat. In a small saucepan, combine the mushrooms, water, lemon juice and 1 tablespoon of butter. Bring to a boil over medium-high heat; cover and cook, shaking the pan occasionally, until just tender (about 4 minutes.) Remove the mushrooms; drain them and cut them into thick slices.

To Assemble:

Add the snail-mushroom mixture to your sauce and bring it all to a simmer. Place heated pastry shells on 4 heated plates and fill with snail mixture. Garnish with mushroom slices by overlapping them along 1 edge of each shell. Spoon any remaining sauce over, replace lids at a slight angle, and serve immediately.

Fillet Of Salmon With Anchovies And Tomatoes

1 lb Salmon,fillets, trimmed,
1/2 md Tomato,ripe, cored,
-- skin removed,cut into
-- seeded,peeled, diced
-- 2 ounce pieces on a
3 T Butter,unsalted, chilled
-- diagonal
--,Cut Into Pieces
Flour,all purpose
2 T Chives,fresh, chopped
1/4 c Butter,clarified **
Salt (to taste)
1/4 c Wine,white, dry
Pepper (to taste)
1/2 c Cream,whipping
4 sm Broccoli,florets,
3 Anchovy,fillets, chopped
-- (garnish)

** See recipe for Clarified Butter.

Pat salmon dry with paper towels. Dip 1 side of each piece in flour, shaking off any excess.

Heat the clarified butter in a large skillet over medium-high heat. Working in batches if necessary, saute salmon floured side down, shaking the skillet occasionally to break the fish loose of the bottom, until golden (1 1/2 to 2 minutes.)

Carefully turn salmon and brown the second side. Transfer to warm serving plates, blotting up any excess fat from the fish. Keep warm.

Pour off butter from the skillet and add wine, scraping up any browned bits. Add cream, anchovies and tomato and boil until very lightly thickened, 2 to 3 minutes. Lower heat and swirl in butter, 1 or 2 pieces at a time. Add chives and adjust seasonings to taste .Pour sauce over the fish, and garnish with broccoli florets, and serve.

Fillet Of Sole Marguery

2 lb sole fillets,cut in 4 oz.
-pieces
8 jumbo shrimp,peeled, raw
8 oysters,shucked
12 mushroom caps
2 c fish stock,See Recipe
1 c dry white wine
3 shallots,chopped fine
1/4 c fresh lemon juice
1 ds salt,to taste
1 ds black pepper,to taste
4 oz butter,for the roux
1/2 c flour,for the roux
2 c Locke-Ober cream sauce,See
-Recipe
2 egg yolks,beaten
1/2 c unsweetened whipped cream

STEP ONE:
Fold sole fillets in half and place in a baking dish with shrimp, oysters, and mushrooms. Cover with stock, white wine, shallots, and lemon juice. Sprinkle with salt and pepper, cover with oiled paper, and poach in a 350-degree F oven for 20 minutes.

STEP TWO:
Remove sole fillets and keep them hot in an ovenproof casserole. Top with mushroom caps. Reduce stock in which fish was poached to 1/2 the original volume, add roux to thicken, and simmer for five minutes, blending smooth with a whisk.

STEP THREE:
Add Cream Sauce (see recipe for "Locke-Ober Cream Sauce" in this cookbook) and egg yolks and bring to a boil. Remove from heat and gently fold in whipped cream. Strain sauce over top of fish and glaze in the oven until golden brown.

Serve hot, with fleurons (small pastry decorations).

Fish Broth With Oysters And Saffron

1/4 c Butter,unsalted
1 lg Tomato,cut into wedges
1 md Onion,coarsely chopped
3 lb Bones,fish, and trimmings
1 1/2 Carrots ***
1 c Wine,white, dry
3 Celery ***
6 c Water,cold (approximately)
2 sm Leeks ***
1/4 t Salt (or),To Taste
6 Parsley stems
4 Clams
2 Garlic,cloves, crushed,
8 Oysters,shucked, Peeled
1 oz Mung bean threads **
2 Bay leaves
8 Radicchio leaves
1/2 t Juniper,berries
1/4 t Saffron threads

** Soak the mung bean threads (also called cellophane noodles) in hot water for twenty minutes. Drain, and cut into 2-inch lengths. Set aside.

*** Split the carrots, celery and leeks lengthwise in half. Clean, peel, and slice the vegetables into 1/2-inch-thick slices.

Melt the butter in a stockpot over medium-high heat. Add the onions, carrots, leeks, parsley, garlic, bay leaves and juniper berries, tossing the mixture well to coat with butter. When the vegetables begin to sizzle, reduce the heat to medium low and cover. Cook, covered, stirring occasionally, about 10 minutes.

Add the tomato to the stockpot and stir for 1 minute. Add the fish bones and trimmings and white wine. Cook this mixture for 5 minutes, stirring occasionally. Add cold water to cover and raise heat to medium high. Bring o a boil, skimming all of the froth from the surface as it forms. Immediately lower heat and simmer gently, uncovered, for 35 to 40 minutes. Strain the mixture, pressing the solids firmly to extract all liquid. Discard the solids. Add salt to taste.

Heat 4 cups fish broth in a saucepan. Steam clams separately in small amount of broth just until shells open, removing each shell as it opens. Transfer to 4 warm soup bowls; strain clam broth into warm fish broth, avoiding any grit at the bottom. Add oysters to fish broth and cook gently over low heat, uncovered, just until edges curl, about 1 minute. Place 2 oysters in each bowl. Ladle warm broth into bowls and add 2 tablespoons mung bean threads. Add radicchio leaves and saffron and serve.

Flourless Chocolate Cake

12 oz bittersweet chocolate
6 oz butter
1 1/2 oz cocoa
10 lg eggs,separate out yolks
4 1/2 oz granulated sugar
1 sheet parchment paper

Preheat your oven to 350 degrees.

Butter and cut parchment paper to fit a 10-inch cake pan that has straight sides. Take a 4-inch piece of parchment and wrap it around the inside of the pan, forming a collar. Butter and flour the pan.

Melt the chocolate and butter together, then add the cocoa. Set aside.

Whip whites and 4-1/2 ounces of sugar until it peaks easily. Add egg yolks to the chocolate mixture and then gently fold in the egg white mixture.

Pour mixture into the baking pan and bake in center of oven at 350 degrees for 40-45 minutes. Center should be slightly wet.

Take out of oven and remove parchment and invert onto a plate or 10-inch cake round.

Let cool before cutting. Do not refrigerate.

NOTE: Parchment paper can be purchased at gourmet shops and at some hardware stores.

Fresh Blender Lemonade

2 lemons,white pith removed
1/2 c water
1/4 c simple syrup,recipe in
-directions
1 1/2 c ice,Crushed

FOR EACH SERVING:
Place 2 lemons, simple syrup, and water in a blender with top on and blend at medium speed until lemons are liquified. Add ice and blend on high until pureed (3 to 4 minutes). Serve in a tall glass with a straw and iced teaspoon and garnish with a lemon wheel.

NOTE: Recipe can be adjusted to your personal preferences for sweetness or tartness.

Fresh Cherries In Grappa

1 1/2 lb Cherries,ripe
2 1/2 c Grappa OR
1/3 c Sugar
2 1/2 c Brandy

Choose the largest and firmest cherries and clip off leaving a little of the stems attached to each.

Fill a 1 quart glass jar with the fruit and add the sugar and enough grappa to cover the cherries.

Cover the mixture and shake gently to dissolve the sugar.

Place the jar in sunlight with its cover ajar and let stand for 1 week.

Cover tightly and store in cool dark place at least 3 months.

Fresh Grapes In Grappa

1 1/2 lb Grapes,ripe
2 1/2 c Grappa OR
1/3 c Sugar
2 1/2 c Brandy

Choose the largest and firmest grapes and clip off leaving a little of the stems attached to each.

Fill a 1 quart glass jar with the fruit and add the sugar and enough grappa to cover the grapes.

Cover the mixture and shake gently to dissolve the sugar.

Place the jar in sunlight with its cover ajar and let stand for 1 week.

Cover tightly and store in cool dark place at least 3 months.

Fresh Pineapple With Rum Cream

1 md Pineapple
8 sl Cantaloupe,thin slices
-- (garnish)
--
--
--

RUM CREAM ==========

3 Egg yolks
3 T Sugar,superfine
2 T Rum,dark
1/2 c Butter,unsalted, chilled
-- and,Cut Into Pieces
1/3 c Cream,whipping

For Rum Cream:

In the top of a double boiler, blend the egg yolks and sugar. Place this over boiling water and whisk until warm to the touch. Add the butter, 1 or 2 pieces at a time. When all of the butter has been incorporated, whisk until lightly thickened, 1 or 2 minutes longer.

Remove from heat and cool, whisking occasionally. When cool, gradually whisk in the rum and fold in about 1/3 cup of whipped cream.

Cut off the base and stem of the pineapple, reserving a few small leaves for garnish. Quarter the pineapple lengthwise and then remove the skin and core with a sharp knife. Slice each quarter lengthwise into 1/4-inch-thick slices.

To Assemble:
==========

Arrange the pineapple slices on chilled plates, overlapping slightly. Gently curl the cantaloupe slices in the shape of an "S" and place 2 pieces on each plate as garnish. Garnish with reserved pineapple leaves. Spoon some of the rum cream over the pineapple and serve remainder of the cream on the side.

Frittelle De Corleone

1/4 c Raisins,golden
1/2 c Marsala OR
1/2 c Sherry,sweet
1 c Flour,all purpose
1 pn Salt
2 lg Egg yolks
1/2 c Milk
Oil,vegetable
Sugar,powdered

Soak the raisins in Marsala for 30 minutes.

Drain the raisins, reserving the wine. Put the flour and salt into a mixing bowl. Stirring very gently with a wooden spoon, gradually blend in the wine until smooth. Stir in the egg yolks and just enough milk to bring the batter to the consistency of a thick cream sauce.

In a large skillet, heat 1 inch of oil to 375 F. Using about 3 tablespoons for each fritter, spoon batter into the oil; DO NOT CROWD. Fry the batter until golden, turning once, 4 to 5 minutes.

Drain on paper towels; repeat with remaining batter. Dust with powdered sugar and serve hot.

Fritter Batter

1/4 c Flour,all purpose
2 T Cornstarch
1 t Baking powder
1/2 t Salt
1 Egg
1/4 c Water (or more)
1/2 t Oil,vegetable

For Fritter Batter:

Sift 1/4 cup of flour, cornstarch, baking powder and salt into a mixing bowl. In a second bowl, combine an egg, 1/4 cup of water and vegetable oil and mix. Gradually stir the liquid mixture into the flour and mix just until smooth. DO NOT OVER MIX. Refrigerate, covered until ready to use.

Frozen Raspberry And Macaroon Souffle

1 lb white chocolate
8 oz butter
8 oz egg yolks
10 oz powdered sugar
4 oz raspberry liqueur
12 oz egg whites
2 lb cream,whip to soft peaks
4 oz coconut,Toasted
2 oz Coco Lopez
12 oz raspberries

STEP ONE:
In a large saucepan, melt butter and white chocolate and cool.

STEP TWO:
In bain marie, cook egg yolks, powdered sugar, and raspberry liqueur until thick. Add to melted butter-chocolate mixture. Flavor with juice and pulps of raspberries.

STEP THREE:
Beat egg whites till stiff and whip cream to soft peaks. Combine and flavor with coconut and Coco Lopez.

STEP FOUR:
Combine equal portions of each mixture in 12 souffle dishes. Freeze and serve with raspberry coulis and whipping cream.

Garlic Soup With Shiitake Mushrooms

1/4 lb garlic
1 onion,chopped
8 oz white mushrooms,sliced
4 shallots,chopped
2 qt heavy cream
1 c brandy
4 sprigs thyme
1 qt water
6 oz butter
1 lb Shiitake Mushrooms,sliced
-thin,reserve stems

Melt butter in a heavy saucepan. Add the onions, shallots, garlic, Shiitake stems, white mushrooms, and saut for about one hour.

Add the brandy and let boil for 30 seconds then add 1/2 the water and bring to a simmer.

Add the heavy cream slowly, stirring it in. The total temperature should not be reduced much. Simmer for about 20 minutes, adjust consistency.

Strain, season, and add Shiitake mushrooms. Season again and serve.

Gazpacho Cocktail

1 c chili sauce
1/2 c ketchup
1 t garlic powder
1 t onion powder
1 lg jalapeno pepper,seeded,
-chopped fin
1/4 bn cilantro,chopped
1 lg avocado,1/4-inch dice
1/2 bn green onions,sliced thin
1 fresh tomatoes,1/4-inch
-dice
1 1/2 c hot water
6 oz crab,cooked
9 scallops,poached &sliced
6 md shrimp (16 to 20 per,Poached
- pound),sliced lengthwise

STEP ONE:
Mix the garlic and onion powder with 1/2 cup of hot water to dissolve. Add the rest of the ingredients, except the seafood and the remaining water.

Whisk in the water slowly until the sauce is not so thick.

NOTE:
The sauce needs to be a little thin so it will mix well with the seafood.

STEP TWO:
For each serving, add 2 ounces cooked crab, 3 poached scallops (sliced), and 2 shrimp (16 to 20 per pound) sliced lengthwise to a cup with some sauce. Serve.

Gorgonzola Polenta -

3 c Milk
3 T Butter,unsalted
3/4 c Cornmeal
3 T Cream,sour
2 1/2 T Cheese,Gruyere, grated
2 1/2 T Cheese,Parmesan, grated
1/3 c Cheese,Gorgonzola,
-- PLUS 6 thin,Crumbled
-- 1-inch square,Slices
1/3 c Raisins,golden
Nutmeg,fresh, ground
Salt (to taste)
Pepper (to taste)
Breadcrumbs,fine

In a heavy-bottomed saucepan, bring the milk and butter to a boil. Add the cornmeal in a thin stream, whisking constantly. When mixture becomes very thick, continue to boil while stirring constantly with a wooden spoon, until very thick and smooth (about 5 minutes.)

Stir in the sour cream, grated Gruyere, Parmesan, crumbled Gorgonzola, raisins, and a little nutmeg, beating until smooth. Remove from heat; add salt and pepper to taste.

Spoon the cornmeal mixture into 6 1/2-cup ramekins, or custard cups, tapping molds gently on work surface to settle mixture, and smoothing tops with spatula. Cool at least 15 minutes.

Use a knife to loosen polenta from ramekins and unmold onto a generously buttered baking dish. Place a slice of Gorgonzola on top of each; sprinkle with a fine layer of breadcrumbs. Bake in 450 F oven (along with quail, if desired) for 10 to 12 minutes, then broil just until lightly golden. Serve immediately.

Green Goddess Creamy House Dressing

2 oz anchovies
1/2 bn parsley,wash,squeeze dry
3 clove garlic
1 pt mayonnaise
1 pt sour cream
1 md lemon,squeezed for juice
3 T tarragon vinegar
1 pn salt,to taste
1 pn black pepper,to taste

Chop the anchovies, garlic, and parsley very fine with a food processor, grinder, or by hand.

Add mayonnaise, sour cream, juice of one lemon, vinegar, salt, and pepper and mix well.

The dressing should have a "bite." Adjust the garlic and anchovies according to your taste.

Grilled Beef Tenderloin With Red Wine And Pistachios

2 c beef (or veal stock)
2 c dry red wine,preferably
-Pinot Noir
1/2 c garlic cloves,roasted
1/2 c shallots,chopped
1/2 c fresh parsley,chopped
1 ds salt,to taste
1 ds black pepper,Fresh Ground-to taste
1/4 c toasted pistachios,chopped
1/4 c sunflower seeds,Toasted
-chopped
2 lb beef tenderloin,cut in 8-oz steaks
2 T olive (or corn oil)
4 sprigs fresh parsley,for
-garnish

Preheat the grill or broiler.

STEP ONE: Making the Red Wine Sauce--
In a large saucepan, combine the stock, red wine, 3 tablespoons of the roasted garlic, the shallots, and 1/4 cup of the chopped parsley. Bring to a simmer over medium heat and cook until reduced to coat the back of a spoon, about 20 minutes. Transfer to a blender and puree until smooth. Strain through a fine sieve into another saucepan, then adjust the salt and pepper. Stir in the remaining parsley, then reduce heat to low.

STEP TWO:
In a small bowl, combine the remaining garlic, the pistachios, sunflower seeds, and 2 tablespoons of the Red Wine Sauce. Mix well. Rub the surfaceof the steaks with the oil.

STEP THREE: Grilling the Steaks--
Grill until well-seared on the surface, about 5 minutes. Turn over and cook until you reach desired doneness, about 4 minutes for medium-rare, depending on the thickness.

STEP FOUR:
Brush the tops of the steaks with a small amount of Red Wine Sauce, then press the steaks, top side down, into the pistachio mixture, coating the surface well. Position the steaks on serving plates, spoon the remaining sauce around them, garnish with parsley sprigs, and serve.

NOTE: The nut garnish/topping can be added to the sauce, just before adjusting the salt and pepper.

Grilled Chicken Breast Sandwiches With Roasted Peppers

6 chicken breast halves without skin,boned & skinned
5 T olive oil
1 T black pepper,cracked
2 T fresh thyme
2 red bell peppers
1/2 c mayonnaise
1/4 c Dijon mustard
1 t Worcestershire sauce
1 t red wine vinegar
1 ds salt
3 oz arugula leaves
3 red ripe tomatoes,for slicing
12 sl multi-grain bread

STEP ONE: For the Chicken--
Rub the chicken breasts with 3 tablespoons of the olive oil, the black pepper, and thyme leaves. Cover and refrigerate a minimum of 6 hours, preferably overnight. Remove from refrigerator 1 hour before cooking.

STEP TWO: For the Peppers--
Preheat oven to 500 degrees and place 2 red bell peppers on the rack and roast. Turn the peppers occasionally until the skins are completely charred (20 to 30 minutes). Place the peppers in a paper bag and seal the top. This allows them to steam and aids in peeling. Remove the peppers from the bag and remove the skins with your fingers. Sometimes a little cold running water helps. Remove the cores and seeds and slice into 1/4-inch strips. Toss the peppers with 2 tablespoons olive oil and store in a glass container until ready to use.

STEP THREE: For the Sauce--
Mix mayonnaise, Dijon mustard, Worcestershire sauce, red wine vinegar, and dash of salt together well and refrigerate in a glass container until ready to use.

STEP FOUR: Assembling the Sandwiches--
The chicken, peppers, and mustard sauce can be prepared to this point a day in advance. When you are ready to serve the sandwiches, prepare a charcoal fire or preheat the broiler for the chicken and bread. Grill or broil the breasts 6 to 10 minutes per side, depending on the heat of your fire. As they are cooking, brush a little butter or olive oil on one side of 12 slices of the bread. When the breasts are cooked, transfer to a platter and allow to cool slightly, at which time you will need to either grill or broil the bread until slightly toasted. Spread a liberal amount of the mustard sauce on the oiled or buttered side of the bread slices so that the dry sides will be on the outside of the sandwich.

Slice the breasts on a diagonal and place each sliced breast on a slice of toasted bread. Top with some of the roasted pepper strips, 2 slices of tomato, some of the arugula, and the top piece of bread. Cut and serve as you would with any sandwich. Serve immediately.

Grilled Chicken Salad With Cilantro Pesto Mayonnaise

1 1/2 lb boneless skinless chicken
-breasts
1/4 lb poblano peppers,roasted and
-,Diced
1/3 lb red,yellow, and green bell
-peppers,roast, peel, dice
2 stalks celery,minced
1 Granny Smith apple,minced
1 T lime juice
3/4 c Cilantro Pesto,See Recipe
1 1/2 c mayonnaise
1 bn fresh cilantro,chopped
1 t salt
1 t black pepper

Grill the chicken, preferably over wood. Chill and dice. Mix in the remaining ingredients and season to taste with salt and pepper.

See the recipe "Cilantro Pesto" in this cookbook for ingredients and directions for preparing the Cilantro Pesto.

NOTE: All the peppers used should be roasted and diced. The bell pepper mixture should consist of equal parts red, yellow, and green peppers, roasted, peeled, and diced. Total amount of bell peppers should equal 1/3 cup.

Grilled Grouper Savoy Grill

42 oz grouper fillet,thick, cut-on bias,cut in 7-oz portio
8 oz butter
24 fluid ounces heavy cream
1 oz shallots,minced
6 fluid ounces white wine
1 pn salt,to taste
1 pn black pepper,to taste
8 T fresh lemon juice
1 c oyster mushrooms
1 c shiitake mushroom,sliced
1/2 c morels,sliced rounds
1 c Kennet Square mushrooms-sliced
1/4 c fresh thyme,minced
1/4 c fresh oregano,minced
2 oz clarified butter

STEP ONE:
Prepare the Sweet Corn and Anaheim Chili Pepper Relish, Yellow Tomato Concasse, Mushroom Duxelle, Charred Tomato Coulis. See the recipes for these condiments in this cookbook.

STEP TWO:
Cook 1 cup of red lentils in water until just tender. Drain and reserve until ready to serve. Wash one head of Frisee lettuce and reserve.

STEP THREE: Preparation of the "Wild Mushroom, Fresh Thyme, and Oregano Cream Reduction"-- Sweat together the shallots and butter. Add the white wine and reduce by one third. Add the juice of about four lemons, cream, salt, and pepper and reduce to a velvety consistency.

STEP FOUR:
In a separate skillet, saut the assortment of mushrooms in the clarified butter. Add the fresh herbs and add the mushroom mixture to the cream reduction.

STEP FIVE: Prepare the Grouper--
The grouper filets should be about seven ounces each, thick and fresh, cut on a bias. Season with salt and pepper to taste. Coat in clarified butter and grill.

STEP SIX: Assemble and Serve--
Mirror the plates with the reduction sauce, sprinkle with cooked red lentils. Place the grouper in the center of the plate. Arrange the duxelle and concasse around the plate. Put some coulis in the center of the duxelle. Place the Frisee just under the edge of the grouper. Spoon the relish onto the Frisee. Flash under the broiler for a few seconds and serve. Garnish with edible flowers.

Grilled Red Snapper Burger With Mango Ketchup

1 lb fresh red snapper
3 egg whites
2 T green onions,chopped
1 T white Worcestershire sauce
1 T Thai fish sauce
1/4 c mango ketchup,See Recipe
1/4 lb spinach
1/2 c bread crumbs
1 t dill,chopped
1 loaf French bread

NOTE:
This recipe calls for "Mango Ketchup" (the recipe is included in this cookbook), which requires 24-hour advance preparation.

STEP ONE:
Chop the red snapper by hand or with a steel blade in a food processor. Place the snapper into a large stainless steel bowl. Add the egg white, Worcestershire sauce, fish sauce, green onion, and dill. Mix together well. Add to this mixture enough bread crumbs to bind mixture together. Form into 4 burger shapes, 1/2-inch thick, and let chill for about 1/2 hour in the refrigerator.

STEP TWO:
Heat a grill or broiler until very hot. Meanwhile, clean and dry the spinach. Drizzle a little olive oil over the burgers just before grilling. Grill the burger over high heat for about 1-1/2 minutes, being careful not to overcook the fish.

STEP THREE:
Serve the burger immediately on French bread with the spinach leaves and dressed with Mango Ketchup.

Grilled Salmon With Honey Mustard Glaze

6 oz salmon fillets,brushed with
- oil
2 T honey
2 pn Dry Coleman's Mustard
2 T water,warm
2 t soy sauce
1 pn salt,to taste
1 pn black pepper,to taste

STEP ONE: Honey-Mustard Glaze--
In a bowl, combine honey, mustard, water, and soy sauce. Salt and pepper to taste.

STEP TWO: Prepare the Salmon Fillet--
Brush one six-ounce salmon fillet lightly with oil, season with salt and pepper.

Grill each side for 2-3 minutes. Turn the fish over carefully only once to mark the surface; cook to desired texture. Brush flesh side of fish with glaze before removing from grill. Serve at once.

Grilled Vegetable Salad With Red Pepper Vinaigrette

1 red bell pepper,roast,
-peel,seed
4 oz red wine vinegar
3/4 c extra virgin olive oil
3/4 c corn oil
1 shallot,peeled
1 t salt
1/2 t white pepper
1 zucchini squash,slice
-1/4-inch thick
1 yellow squash,slice
-1/4-inch thick
1 avocado,slice 1/4-inch
-thick
1 red bell pepper,seeded,
-triangle-cut
1 green bell pepper,seeded,
-triangle-cut
1 yellow bell pepper,seeded,
-triangle-cut
4 scallions
1 tomato,slice 1/4-inch thick
2 ears corn on the cob
1/4 c corn oil
1 T queso fresco

STEP ONE: Prepare the Pepper Vinaigrette--
Place bell pepper, vinegar, shallot, salt, and white pepper in a blenderand puree until smooth. Slowly blend in the oils. Refrigerate. Extra vinaigrette may be saved up to one week.

STEP TWO: Prepare the Grilled Vegetables--
Light charcoal fire and lightly salt and oil vegetables. When coals are white-hot, lay vegetables (except tomatoes) on grill and cook for 2 minutes each side. Then cook tomatoes for 30 seconds on each side. Spoon 3 ounces Pepper Vinaigrette onto each plate and arrange vegetables on top of vinaigrette. Sprinkle with queso fresco and serve with salsa and fresh tortillas.

NOTE: Queso fresco is available at specialty Mexican food stores.

Grilled Vegetable Terrine With Sun-Dried Tomato Oil

3/4 c chicken stock
1 packet gelatin
1 bn basil
2 zucchini
1 eggplant
2 yellow squash
8 whole shiitake mushrooms
2 red bell peppers,roast,
-peel,seed
2 yellow bell peppers,roast,
-peel,seed
4 artichoke hearts,cooked
8 sun-dried tomatoes
-chopped,reserve oil

STEP ONE:
In a saucepan, heat the chicken stock until boiling, add the gelatin packet, and stir. Add half the basil; remove from heat, cover, and set aside.

STEP TWO:
Slice the zucchini, eggplant, and yellow squash lengthwise in long, medium-thin slices. Remove stems from mushrooms. Place all the vegetables (except peppers and sun-dried tomatoes) on a wire rack on a sheet pan. Season with salt and freshly ground pepper. Brush liberally with good quality olive oil and grill. After grilling, return to wire rack to cool. Sprinkle rest of basil over them at this time.

STEP THREE:
Line a terrine mold with plastic wrap, leaving some extra wrap hanging over the edges. Beginning with the yellow peppers, layer the vegetables to alternate color and texture. Slice artichoke hearts and layer in middle on top of mushrooms. Sprinkle with the chopped sun-dried tomatoes. In between each layer pour some of the basil-gelatin mixture. Finish the terrine with the yellow pepper and pour any remaining liquid on top. Cover terrine with the overhanging plastic and weight to compress the vegetables. Chill for several hours.

STEP FOUR:
Invert onto a cutting board and slice with an electric knife for best results. Garnish with a drizzle of sun-dried tomato oil and a basil leaf.

Grilled Yellow Fin Grouper With Butter Pecan Sauce

3 T shallots,finely chopped
3/4 c dry white wine
1 T Champagne wine vinegar
3 T heavy cream
1/4 lb butter,use chilled butter
3 T rich chicken stock
3 T fresh lemon juice
1/3 c honey-roasted pecans
28 oz fresh yellowfin grouper
-fillets,cut in 7-oz portio

STEP ONE: Butter Pecan Sauce--
Combine all ingredients except the grouper, butter, and pecans in a medium saucepan and bring to a vigorous boil. Reduce stock down to about 1/3 and adjust heat to a medium flame. Whisk in butter, one tablespoon at a time, until completely melted, and strain. Add salt, pepper, and honey-roasted pecans.

STEP TWO: Preparation of the Filets--
Lightly dust with seasoned flour, brush with salad oil, and grill until fish is tender and flaky (about 3 to 4 minutes on each side).

Top with Butter Pecan Sauce and chopped parsley and serve.

Grouper Saor

4 oz virgin olive oil
6 lg onions,sliced
1 pn salt,to taste
1 pn black pepper,to taste
4 oz golden seedless raisins
-soaked &,Drained
12 oz red wine vinegar
4 oz balsamic vinegar
24 oz grouper fillets,cut in 6-oz
- portions
salt and pepper,to taste
virgin olive oil,to sauté
-the fish
2 oz pine nuts,toasted (garnish)
1 T fresh chives,chopped
-(garnish)
2 oz additional virgin olive oil
- (garnish)

STEP ONE:
Soak golden raisins in water until plump, then drain.

STEP TWO:
Heat saut pan on high heat, until very hot. Add 4 ounces oil, heat until smoking. Toss in onions, stirring quickly so they don't burn. Season with salt and pepper, and cook 5 to 10 minutes until lightly caramelized. Add raisins and vinegars and cook on low heat until all vinegar is absorbed into the onions. Set aside, keep warm.

STEP THREE:
Season fish with salt, pepper, and oil. Grill each side 2 to 3 minutes over high heat until done. Place bed of onions on serving platter, top with fish, and garnish with pine nuts, chives, and additional olive oil.

Halibut Orca Bay

3 lb halibut fillets,split,cut
-in 6 oz. pieces
1 pt fumet
2 T cornstarch,to thicken the
-fume
1 c carrots,julienned
1 c zucchini,julienned
4 green onions,julienned
1 lb crabmeat,picked clean
6 oz halibut,boned for mousse
1 t lemon juice
salt and pepper,to taste
6 T white wine
2/3 c heavy cream

NOTE: For a recipe for fume, see "Red Pepper Nage" in this cookbook.

STEP ONE:
Thicken fume with cornstarch.

STEP TWO: Prepare Crab Mousse--
In food processor, blend crab meat, 6 ounces halibut, lemon juice, salt, pepper, white wine, and cream.

STEP THREE:
Stuff Halibut with 3 ounces crab mousse and bake for 40 minutes. Top with fume and julienne vegetables.

Serving Ideas : Serve with "Caesar Salad" and "Crab Cakes and Curry."

Hazelnut Praline Buttercream

1 c Milk
4 Egg yolks
1/3 c Sugar,plus
1 T Sugar
1 c Butter,unsalted, at
--,Room Temperature
4 oz Hazelnut Praline Paste *

Place a medium bowl in a larger bowl of ice water. Set Aside.

Bring milk to the boiling point in a heavy saucepan over medium heat.

Meanwhile, beat egg yolks in a large mixer bowl until smooth. Gradually add 1/3 cup plus 1 tablespoon of sugar and continue berating until the mixture is pale yellow and forms a ribbon when beaters are lifted (about 7 minutes.)

Gradually add boiling milk to yolk mixture, beating constantly to avoid the yolk curdling. Return the mixture to the saucepan, and cook over low heat - stirring with a wooden spoon, for 30 seconds. Immediately pour custard into the bowl set over ice water.

Cool, stirring occasionally.

Beat the butter and praline paste in a large bowl until smooth and creamy. Gradually beat in cooled custard.

Home Style Chicken

CHICKEN ==========
2 Chicken,legs with thigh
-- attached (1 to 1 1/4
-- pounds)
1/4 t Salt
1/4 t Pepper,white, ground
1 T Wine,rice, OR
1 T Sherry,dry
1 T Egg,beaten + 1 ts
1 T Cornstarch
1 T Oil,peanut OR
1 T Oil,vegetable
SAUCE ==========
1/3 c Stock,chicken **
1 t Cornstarch
1 t Wine,rice, OR
1 t Sherry,dry
1 t Soy sauce
1/2 t Vinegar,Chinese, rice
1/2 t Sugar
FINISHING MIXTURE ==========
4 t Vinegar,Chinese, rice
1 T Wine,Chinese, rice OR
1 T Sherry,dry
2 t Oil,sesame
SPINACH ==========
2 T Oil,peanut OR
2 T Oil,vegetable
3 c Spinach,leaves, large
--,Stems Removed
1/4 c Stock,chicken
1/4 t Garlic,finely chopped
1/4 t Salt
2 1/2 c Oil,peanut OR
2 1/2 c Oil,vegetable
2 Garlic,cloves, thinly
--,Sliced
2 T Scallion,sliced
1/2 t Ginger,finely chopped

** See recipe for Chicken Stock.

For Chicken:
==========
Hold each chicken portion by the end of a leg and use a kitchen towel to grab the skin at the thigh end. Pull off the skin and

discard. With a sharp boning or paring knife, slit the meat on the legs and thighs, cutting parallel to the bone. Scrape the meat away from the bone. Cut through the joint between the leg and the thigh. Scrape away all of the remaining meat and cut or pull out the bones. Place each boned piece of chicken, skinned side down, on a work surface and break up tendons by scoring the meat with a cleaver. Cut the meat into 1 1/2-inch pieces and transfer them to a small bowl.

Sprinkle the chicken with salt, pepper and rice wine. Stir in the beaten egg, sprinkle with cornstarch and toss to combine. Drizzle with oil, toss, cover and refrigerate for at least 1 hour.

For Sauce:
==========

In a small bowl, stir together a little of the stock and the cornstarch. Add remaining sauce ingredients and set aside.

For Finishing Sauce:
==========

Blend together ingredients in a small bowl and set aside.

For Spinach:
==========

In a wok, or a large skillet, heat the oil until nearly smoking. Add spinach, stock, garlic and salt and stir-fry until just wilted, 1 to 1 1/2 minutes. Arrange in a large ring on a warm serving plate.

To Assemble:
==========

In a second wok, or skillet, heat oil to 360 F (a piece of garlic will sizzle steadily when placed in oil). Add chicken pieces, separating them with skimmer,and fry, turning once or twice, until lightly golden, 2 to 3 minutes. Remove and drain on paper towels. Raise heat of oil to 400 F and return the chicken to the wok. Fry until golden brown, about 1 minute, then remove and drain. Pour off al but 1 tablespoon of oil. Add garlic, scallions, and ginger an cook for about 30 seconds. Add sauce, then chicken and toss to coat. Add finishing mixture, tossing to combine. Arrange chicken on spinach and serve immediately.

Honey-Almond Parfait

1/2 c Whipping cream
-- reserved,OR
1 lg Egg
1/2 t Vanilla extract
1 lg Egg yolk
2 oz Almonds,sliced (about 2/3
3 T Honey
-- cups),toasted, (at 350 F
1/2 Vanilla bean,split the long
-- for 10 minutes),cooled
-- way,seeds removed and

Place the outer ring of an 8-inch springform pan on a flat serving plate; put this all in the freezer.

Whip 1/2 cup of cream until stiff; refrigerate.

In the top of a double boiler or mixer bowl that fits snugly into a saucepan, whisk together the egg, egg yolk, honey and vanilla seeds. Place the mixture over a pan of boiling water and whisk vigorously until lightly thickened, 5 to 7 minutes.

Remove from heat and continue beating until thick and completely cooled.

Fold in the almonds and reserved whipped cream. Pour the mixture into the chilled springform mold. Dip a finger in cold water and run it around the rim of the mixture, forming clean edge. Return to freezer until sufficiently firm.

Hot Fudge Sauce For Dessert Tostada

2 oz unsweetened chocolate
1 T butter,Unsalted
1/3 c water
1 c sugar
2 T light corn syrup

In a one quart saucepan, melt butter and chocolate. In a separate saucepan, bring water to a boil and add to chocolate. Next, stir in sugar and corn syrup and simmer for 8 minutes. Keep sauce warm until ready to serve. Yields about one cup.

NOTE:
This recipe is used in the preparation of another recipe in this cookbook, "Dessert Tostada," but can be prepared separately and used to top other desserts.

Indian Summer Berry Compote

1 pt raspberries
1 pt strawberries,quartered
1 pt blueberries
1 pt raspberry syrup
1 T mint,chopped
3 T lemon juice

Combine fruit, mint, and lemon juice with raspberry sauce.
Serve with "Wildflower Honey Cake." The recipe is available in this cookbook.

Jarrets D'agneau A La Grecque

4 Lamb,shanks
3 Garlic,cloves, slivered
Salt (to taste)
Pepper (to taste)
2 md Onions,sliced
3/4 c Oil,olive, extra virgin
1/2 t Oregano,dried
1 pn Cinnamon (opt)
3/4 c Wine,white, dry
2 c Stock,chicken **
1 lb Tomatoes,italian, plum,
-- seeded,coarsely chopped
-- OR
2 c Tomatoes,italian, plum,
-- canned,with liquid,
-- coarsely,Crushed
1 c Orzo (rice shaped pasta)
1/2 c Cheese,kefalotiri, freshly
-- OR,Grated
1/2 c Cheese,Parmesan, grated

** See other recipe for Chicken Stock.

Preheat oven to 400 F.

Using a sharp paring knife, remove as much of the fat, sinew and translucent membrane as possible from the lamb shanks. Insert garlic slivers into shanks, either by finding natural divisions in the meat or by cutting small incisions.
Salt and pepper generously.

Arrange lamb shanks in roasting pan, strew on onion slices, and drizzle olive oil over all. Roast in the oven for 25 minutes.

Remove the pan from the oven and sprinkle the lamb with oregano, and cinnamon then spoon tomatoes onto the lamb, mounding up the tomatoes on each shank.

Pour the white wine around the meat and return the pan to the oven. Roast for an additional 45 minutes.Remove lamb shanks from the pan and set aside.

Add chicken stock to the pan, stirring. Stir in the orzo. Arrange the shanks on top of the orzo and baste them with some of the stock. Return the pan to the oven. Cook until pasta is just tender and nearly all of the liquid has been absorbed (about 15 minutes).

Remove from the oven, cover pan tightly with aluminum foil, and let stand about 5 minutes.

Serve hot with grated cheese.

Kobeba Samakeyah

1/2 c Bulgur,fine (cracked wheat)
Salt (to taste)
1/2 sm Onion,cut in half
Pepper (to taste)

FISH FILLING

1/2 lb Flounder,fillets, OR
1 T Cilantro,chopped
1/2 lb Cod,fillets
-- (coriander) (opt)
2 T Butter,unsalted
1 t Cumin,ground
1 md Onion,chopped
Salt (to taste)
2 Scallions,trimmed, chopped
Pepper (to taste)

TAHINI SAUCE

1/2 c Tahini (sesame seed paste)
Salt (to taste)
1/2 c Water (approximately)
Pepper (to taste)
2 T Vinegar,red wine
2 T Parsley,chopped
1 Garlic,clove, minced
Oil,vegetable (for frying)

Cover the bulgur with water and soak for 30 minutes. Drain and, a handful at a time, thoroughly squeeze out all liquid. Place bulgur, onions, salt and pepper in processor and process with on-and-off turns until nearly smooth, scraping down sides as necessary. Transfer to bowl and knead until smooth. Set aside.

Fish Filling:

Steam fish until just cooked. Flake into small pieces and set aside. Heat butter in a small skillet then add onion and scallions and saute until onion wilts, 3 to 5 minutes. Stir in flaked fish, cilantro, cumin and salt and pepper, stirring gently over medium heat 2 minutes. Set aside and cool completely.

For Tahini Sauce:

Place tahini and a 1/2 cup water in processor or blender; blend until smooth. Add wine vinegar, garlic and salt and pepper; blend until smooth. Add enough water to bring sauce to pouring consistency. Transfer to small bowl and stir in parsley. Set aside, covered, at room temperature.

To Assemble:

To assemble, place small bowl if ice water on work surface. Using palms, form golf ball-size balls of bulgur mixture. Dipping fingers in ice water as you work shape each ball into a hollow tube around your index finger, gently pressing mixture into small cigar-shaped tubes about 3 inches long. Moisten fingers frequently and patch any cracks as you work. Slip each shell off your finger and fill with about 1 tablespoon of cooled fish filling using a small spoon. Press ends of tubes over fish filling, forming a tight seal.

Cover and freeze until firm, at least 2 hours.

Heat 2 inches of vegetable oil in large saucepan to 375 F. Fry kobebas until golden, 4 to 5 minutes, turning once.

Serve immediately with tahini sauce.

Lamb Spirals With Goat Cheese Ravioli

4 four-ounce Lamb Paillardes
-(5"x5"x1/8"),See Direction
1/8 c garlic,roasted
1/8 c pine nuts,roasted
2 T olive oil
4 pieces string
1 pn salt,to taste
1 pn black pepper,Fresh Ground
-to taste
32 won-ton wrappers
1 c goat cheese
1 T fresh Italian parsley
-chopped
1 pn black pepper,Fresh Ground
1/2 c veal glaze
1 T fresh savory,chopped
1 T pink peppercorns
2 c beurre blanc,See Recipe

NOTE: A "paillarde" is a piece of meat that has been pounded flat before cooking.

STEP ONE: Prepare the Lamb--
Prepare each paillarde of lamb by pounding a 4-ounce portion between waxed paper until 5-inches by 5-inches by 1/8 inch thick. Place the lamb pieces flat on a cutting board. Mix roasted garlic with roasted pine nuts and 2 tablespoons of olive oil in a blender until smooth. Season with a pinch of salt and pepper and spread evenly on lamb. Roll the lamb into spirals, making four separate portions. Tie the string around the lamb to hold the spiral in shape. Season and set aside.

STEP TWO: Prepare the Ravioli--
Mix goat cheese with Italian parsley and a pinch of pepper. Place a dab of cheese mixture into the center of the wonton wrapper. Wet the edges of the wrapper, fold and securely pinch the edges together.

STEP THREE: Prepare the Beurre Blanc--
See the recipe for "Beurre Blanc for Lamb Spirals" in this cookbook.

STEP FOUR: Final Assembly--
Charbroil the lamb spirals to Medium Rare. Remove string and slice into 20 pieces (5 slices per lamb spiral). Cook the ravioli in boiling water until done. Toss ravioli with Beurre Blanc and place in center of four plates. Place five lamb spirals around inner rim of each plate, sauce the meat with veal glaze, and garnish the ravioli with savory and pink peppercorns and serve.

Lamb Stock

Bones and trimmings from
-- 2 racks of Lamb
1/2 c Water,plus more as
-- needed
1 c Tomato,fresh or canned
1 md Onion,chopped
2 lg Carrots,chopped
2 Celery,stalks, trimmed
-- and,Chopped
5 Garlic,cloves, chopped
1 Thyme,fresh, sprig OR
1/2 t Thyme,dried
2 Bay leaves
6 Peppercorns,black

Preheat the oven to 400 F.

In a roasting pan, roast bones and trimmings until well browned, about 45 minutes, stirring occasionally.

Transfer bones and trimmings to a stockpot, and degrease the roasting pan. Place over medium-high heat and stir in 1/2 cups of water, scraping up any browned bits. Pour these deglazed juices into the stockpot.

Add remaining ingredients and water to cover. Bring to simmer over medium heat, reduce heat to low, cover partially, and simmer 3 to 4 hours, skimming frequently.

Strain stock into bowl through a colander lined with double layer of dampened cheesecloth. Gently press solids to extract all of the liquid, discard the solids. Cool. Remove fat from surface.

Stock can be stored for up to a week in a refrigerator.

Le Carre D'agneau Roti A La Fleur De Thym

2 Lamb,(racks - about 2 -- pounds each) (reserve blade bones and trimmings for Stock)
2 t Rosemary,fresh, chopped ,Frenched
1/2 t Rosemary,dried
1 c Wine,white, dry
2 T Thyme,fresh
2 c Stock,lamb **
1 1/2 t Thyme,dried
2 c Stock,veal **
1 T Oil,vegetable
Watercress,sprigs
1 md Onion,coarsely chopped -- (garnish)
1 Carrot,coarsely chopped
1 Celery,stalk, coarsely chopped

** See recipes for Lamb Stock and Veal Stock.

Preheat the oven to 450 F. Trim the lamb, leaving about 1/4 inch of fat, and score the fat in a crisscross pattern. Wrap any exposed bone ends with aluminum foil. Season both sides with salt and pepper and rub in half of the thyme.

Heat the vegetable oil in a large heavy oven-proof skillet over medium-high heat. Add lamb, fat side down. Saute, shaking pan occasionally to avoid the meat from sticking, until lightly golden (about 2 minutes.) Turn the lamb and lightly brown the other side. Turn again, fat side down.

Place the skillet in the oven and lower heat to 400 F. Roast for 10 minutes. Remove the racks and set aside. Pour off any excess fat.

Add the onion, carrot, celery and remaining thyme and rosemary to the skillet and return racks to the pan fat side up. Roast 12 to 15 minutes longer for medium rare, then transfer racks to a work surface and place the skillet over medium-high heat.

Add white wine to the skillet and reduce slightly, scraping up any browned bits in the pan. Add the stock and cook until very lightly thickened (about 15 minutes.) Carve lamb into individual chops and arrange on heated serving plates. Strain stock mixture; degrease and season to taste with salt and pepper. Pour the sauce over the lamb and garnish with watercress sprigs. Serve immediately.

Lentils With Spiedini

1 oz olive oil
1/2 oz prosciutto,minced
1/2 lb lentils,soak overnight
2 oz carrot,minced
2 oz celery,minced
2 oz onion,minced
10 oz chicken stock
1 pn salt
1 pn black pepper
8 wooden skewers
1 1/2 lb boneless skinless chicken
-breasts,cut in 1" cubes
2 peppers,cut in 1" squares
1/2 loaf Italian bread,crust
-removed,cut in 1" cubes
1 lb Italian sausage,cut in 1"
-pieces
additional olive oil for
-brushing s

STEP ONE: Prepare Lentils--
To prepare lentils, heat 1 ounce olive oil in sauce pot. Add prosciutto and cook over medium heat until slightly brown. Add drained lentils and stir to coat with olive oil. Add minced vegetables and lightly saut over medium heat about 2 to 3 minutes. Add chicken stock and simmer on low heat until lentils are soft. Season. Set aside.

STEP TWO: Prepare Spiedini--
To prepare spiedini, skewer in following order: chicken, pepper, chicken, bread, sausage, bread, chicken, pepper, chicken. Lightly brush assembled skewers in olive oil. Grill over low fire until golden brown and cooked through, about 2 to 3 minutes per side. Serve on bed of lentils.

Linguine Agnello

1 lb leg of lamb
2 T pesto sauce
1 T garlic,chopped
2 T basil,fresh
1/2 c balsamic vinegar
4 fresh tomatoes,chopped
1 T red pepper,Crushed
1 t salt
1 c olive oil
2 lb linguini,use fresh linguini

STEP ONE: Marinate the Lamb--
Marinate lamb in garlic, pesto, 1/2 cup balsamic vinegar, basil, red pepper, and salt for two hours.

STEP TWO:
Add chopped tomatoes and 2 fluid ounces balsamic vinegar to lamb mixture, then let it all cook on stovetop in a saut pan until most of the juice is gone.

STEP THREE:
Boil the fresh linguine noodles for 3-1/2 to 4 minutes.

STEP FOUR:
Pour lamb mixture over the hot linguine and serve.

Linguine Con Verdure

1 sm broccoli,cut into florets
-leave short stems
10 cauliflower flowerets
14 asparagus tips
1/2 c black olives,Sliced
1 c fresh (or peas),Frozen
12 T butter
1 pn nutmeg
4 fresh basil leaves,chopped
10 pieces porcini,Dried
-mushrooms,soak in sherry;
1 1/2 lb fresh linguini,cooked
3/4 c heavy cream
3/4 c Parmesan cheese,freshly
-grated
1 pn salt,to taste
1 pn white pepper,Fresh Ground
3/4 c marinara sauce,(optional)
dry sherry,to soak
-mushrooms

STEP ONE:
Wash and presoak porcini mushrooms in dry sherry, then chop.

STEP TWO:
Cook vegetables in salted boiling water for 3 to 5 minutes (only cook peas 1-1/2 minutes, no more). Drain and run under cold water. When cool, cut vegetables, except peas and olives of course, into 1-1/2-inch pieces.

STEP THREE:
In a saucepan, add 8-1/2 tablespoons butter, add the mushrooms, herbs, and spices and cook for 5 minutes. Add the vegetables and cook another 5 minutes, stirring occasionally. Add the cream, a pinch of salt, and a generous dash of pepper and bring to a simmer for 3 minutes.

STEP FOUR:
Melt the remaining butter and toss the freshly cooked and drained al dente linguine in the butter until well-coated. Add the vegetable cream mixture and toss well. Add 1/2 the cheese and toss again. Serve immediately with a dash of pepper on top and grated Parmesan to the side. For a tasty and colorful variation, spoon a dollop of hot marinara sauce on the top.

Lobster Butter

2 1/2 lb Lobster
2 T Butter,clarified
1 sm Onion,coarsely chopped
1 Carrot,peeled and coarsely
--,Chopped
1 Celery stalk,trimmed and
-- coarsely,Chopped
1 Garlic clove,peeled,
--,Crushed
1/4 t Thyme,dried
1/4 t Tarragon,dried
1 Bay leaf
2 T Cognac
3 lb Butter,unsalted
1/3 c Tomato paste

Steam or boil lobsters until just tender, 8 to 10 minutes.

Cool, then remove all lobster meat from shells. Refrigerate meat, covered; set aside.

In large saucepan, heat 2 tablespoons clarified butter. Add onion, carrot, celery, garlic, thyme, tarragon, and bay leaf; toss over high heat 3 minutes.

Add lobster shells, stirring; then add 2 tablespoons Cognac and stir for 3 minutes.

Add butter and tomato paste and simmer gently, covered, 2 to 3 hours.

Strain, pressing solids firmly. Set aside for 15 minutes.

Skim any froth from surface and strain again through several layers of dampened cheesecloth, leaving behind any milky residue in bottom of pan (discard residue.) Cool, then chill or freeze in small containers.

Lobster Newburg

2 T butter
1 1/2 lb lobster meat,cut in large
-chunks
1 T paprika
1/2 c dry sherry
1 c light cream
1 c Locke-Ober Cream Sauce,See
-Recipe
1 ds salt,to taste
1 ds Black Pepper,to taste

Melt butter in a saucepan and add lobster meat. Saut until meat is warmed through. Add paprika and sherry. Continue to cook for two minutes. Add fresh cream and cook until mixture is reduced by 1/4, add cream sauce and stir gently until thoroughly blended. More or less cream sauce may be used, depending on the thickness desired. Salt and pepper to taste. Serve with toast points or rice pilaf.

Locke-Ober Cream Sauce

4 T butter
4 T flour
1 c whole milk
1 c light cream
1 pn salt

STEP ONE: The Roux--
In a double boiler, over lightly simmering water, melt butter, stir in flour, blend, and let cook for 10 minutes.

STEP TWO:
Heat milk and cream together in a separate pan and stir slowly with a wire whisk bit by bit into flour and butter roux. Add salt and cook slowly for 45 minutes.

VARIATIONS:
An alternate method is to place sauce in a covered ovenproof dish and cook in a 275-degree oven for 45 minutes.

For a thinner sauce, more warm milk may be added.

Serving Ideas : This versatile sauce has many uses and is easy to prepare.

Locke-Ober Fish Stock

1 lg onion,diced
1 celery stalk,chopped
1 oz butter
2 lb fish bones and trimmings
2 T lemon juice,use
-fresh-squeezed
1 c dry white wine
1 ds salt,to taste
1 ds black pepper,to taste
1 qt water

In a medium pot, cook onion and celery in butter until transparent.
Add fish bones and trimmings, lemon juice and wine, salt and pepper. Cook until wine is reduced by 1/2, then add water. Bring to a boil and simmer for one hour. Strain through a fine strainer. Use at once or freeze until needed.

Makes approximately one quart fish stock.

Serving Ideas : This stock is versatile & easy to prepare. Freezes well.

Locke-Ober Indian Pudding

1/4 c cornmeal
2 c whole milk,cold
2 c whole milk,scalded
1/2 c molasses
1 t salt
1/4 c sugar
1 t cinnamon,or ginger
4 T butter
2 T white rum

STEP ONE:
Mix the cornmeal with enough of the cold milk to pour easily. Stir until smooth. Add slowly 2 cups scalded milk and cook in the top of a double boiler for 20 minutes, or until thick.

STEP TWO:
Add molasses, salt, sugar, cinnamon (or ginger), and butter. Pour into a buttered pudding dish and pour over the balance of the cold milk and the rum.

NOTE: You may use one teaspoon cinnamon, or one teaspoon ginger,or 1/2 teaspoon of each.

STEP THREE:
Set in a pan of hot water and bake 3 hours in a 250-degree oven. Let stand
1/2 hour before serving.

TO SERVE:
Serve topped with vanilla ice cream. This pudding should be very soft, and should whey, or separate.

Serving Ideas : Serve topped with vanilla ice cream.

Long Island Duck With Grapefruit

2 Duck,Long Island, (about
-- five pounds each)
2 Grapefruit
1/4 c Sugar
1/3 c Vinegar,red wine
3 c Duck stock ** OR
3 c Veal stock **
vegetables ***,Blanched

** See recipes for Duck Stock and Veal Stock.

Place the duck, uncovered, in the refrigerator for 4 days to dry out the skin.

Preheat the oven to 500 F.

Cut off the tail and excess neck skin from the ducks and remove all excess fat. Place the ducks, breasts up on a rack in a roasting pan. Tuck wing tips under. Roast until crisp and well browned, about 1 hour.

With a sharp paring knife, remove a thin slice from the top and bottom of each grapefruit, then remove the skin of the fruit in long strips. Set aside.

Cutting between the membrane, cut the grapefruit into sections and set aside.

Place the sugar and wine vinegar in a heavy-bottomed saucepan. Cook over medium high heat until the vinegar has evaporated and the sugar has caramelized lightly. Carefully add the stock and bring the mixture to a boil. Simmer at low boil for 5 minutes. Add grapefruit skins to the mixture and simmer 3 minutes longer. Strain the mixture into a clean saucepan and simmer until reduced enough to coat a spoon lightly. Adjust seasoning with salt and pepper and keep it warm.

Transfer the duck to a work surface. Run a sharp knife under the wishbone at the front of the duck's breast, then carefully slip the knife between each breast half and carcass. Remove the breasts, and then take off the legs and thighs in one piece.

Lightly coat a warm serving plate with the sauce. Place the duck over the sauce and arrange the grapefruit sections, overlapping, on top. Garnish with blanched vegetables as desired, and serve, passing the rest of the sauce around separately.

Mako Shark Steak Au Poivre

12 sl Mako shark,(@ 4 oz each)
-- skin removed
Salt
Pepper,coarsely crushed
1/2 c Butter,clarified **
3 T Shallots,finely chopped
1/3 c Cognac,plus more as needed
2 c Whipping cream
2 T Veal glaze ** OR
1/3 c Veal stock **

** See recipes for Clarified Butter, Veal Glaze and Veal Stock.

Pat shark slices dry. Salt lightly. Arrange crushed pepper on plate or sheet of waxed paper; dredge each slice of fish in pepper, shaking off excess to leave light coating.

Heat clarified butter (*) in heavy, large skillet until hot. Working in batches if necessary, saute fish slices until crusty and lightly golden, 2 to 3 minutes per side. Transfer to warm serving plates, and keep warm.

Pour off all but about 1 tablespoon butter from skillet. Add shallot and toss briefly; carefully add 1/3 cup Cognac. Add cream, veal glaze (*) and any juices from fish. Boil until reduced to consistency that will lightly coat the back of a spoon. Adjust seasoning with salt and pepper and a few drops of Cognac. Strain over fish and serve.

Mango Ketchup

4 md mangos
2 oz vinegar
1 T ginger
1 ds cinnamon
1 t salt
1/2 c raw sugar
1/2 c white wine
1/2 t allspice
1/2 t cayenne pepper
1 whole clove

STEP ONE:
Peel and clean the mango. Remove the pulp. Put the pulp in food processor fitted with a stainless steel blade.

STEP TWO:
Add the remaining ingredients and pulse together.

STEP THREE:
In a heavy-sided saucepan, cook the mixture over a slow heat for 1 hour until well-reduced and thickened. Remove from the heat and let cool.

STEP FOUR:
Strain through a fine sieve. Refrigerate for 24 hours before using.

Maryland Style Crab Cakes

4 lb lump crabmeat,cleaned
1 1/2 c green pepper,chopped
2 c yellow onion,chopped
3 eggs
1 c mayonnaise
3 T Worcestershire sauce
2 t granulated garlic
2 t baking powder
1 t bay seasoning
1 t Tabasco sauce
1/2 t salt
2 c bread crumbs

Saute peppers and onions in butter until onions are transparent. Completely cool mixture before adding to the crab meat. Add remaining ingredients except for the bread crumbs, stirring lightly to keep crab lumps together. Add the bread crumbs slowly until most of the moisture is soaked up.

Scoop into 2-ounce portions and form into cakes, then lightly press into toasted bread crumbs.

Saute in oil at 350 degrees F until cakes are brown and heated in middle.

Medaillons De Veau En Croute

1 Quick Puff Pastry **
1 Duxelles Stuffing **

VEAL AND SAUCE
1 1/2 lb Veal,loin, boneless, lean
Salt (to taste)
Pepper,white (to taste)
2 T Butter,unsalted
3 T Shallot,chopped
1/2 c Wine,white, dry
2 c Veal Stock **
1 Egg yolk,beaten with 1 teaspoon of cold water
Watercress,sprigs -- (garnish)

** See recipes for Puff Pastry, Veal Stock and Duxelles Stuffing.

For Veal and Sauce:

Cut the loin of veal into 6 slices 1/2 to 3/4 inches thick. Flatten the slices slightly with a cleaver or knife blade. Pat the slices dry and sprinkle with salt and white pepper. Dredge the slices in all purpose flour, shaking off any excess to leave a very light coating. In a large skillet, heat 2 tablespoons of butter over high heat. Add the meat (work in batches if necessary) and saute until golden, shaking the pan occasionally and turning the slices once, about 2 minutes. Lower the heat to low, cover the pan and cook for 2 minutes. Transfer the meat to a platter and pour off all but 1 tablespoon of butter from the skillet. Add shallots, raise the heat, and stir for 1 minute. Add the wine, scraping up any browned bits in the pan, and boil until reduced by half. Add Veal Stock and any juices from the veal and boil until reduced by about 1/3. Strain the sauce and set it aside. Chill meat, covered.

To Assemble:

On a lightly floured work surface, roll out about 1/3 of the puff pastry into a rectangle, 1/16-inch thick. Cut 6 pastry ovals roughly the shape of veal medallions but somewhat larger, to leave a generous border. Roll out remaining pastry to large rectangle about 1/8 inch thick. Cut out 6 slightly larger pastry ovals, reserving trimmings for another use. Place the thinner set of pastry ovals on a large ungreased baking sheet. Brush the pastry lightly with egg yolk mixture, then place chilled veal medallion in the center of each oval. Spread a layer of cooled duxelles stuffing on each, mounding it slightly and dividing it evenly. Top each medallion with one of the thicker pastry ovals,smoothing it gently without stretching. Press edges of the pastry together firmly to seal. Brush pastry with egg wash. With a large round cutter or knife, trim off the edges of the pastry, leaving a 1/2 inch border. Use a small knife to trace a leaf pattern in the top of each pastry; score a few lines along the sides. Place the baking sheet in the refrigerator for 20 minutes or longer.

Preheat the oven to 425 F. Bake veal en croute on the center rack until golden brown, about 14 minutes. Meanwhile, reheat sauce, reducing it further if necessary until it coats a spoon lightly. Serve veal surrounded with some of the sauce and garnished with watercress sprigs; serve remaining sauce separately.

Meuniere Sauce

1/4 c clarified butter,See
-Directions
1 T parsley,chopped
1 t fresh lemon juice
1 pn salt,to taste

STEP ONE: Clarified Butter--
Slowly melt butter (preferably sweet), cool slightly, remove (skim off) the white solids, and save the clear liquid.

STEP TWO: Meuniere Butter--
In a small saucepan, cook the clarified butter slowly until light brown (about 4 to 6 minutes). Do not let the butter burn. Add parsley and lemon juice and salt if needed. Use in the preparation of other more complex dishes, or serve immediately with poached, grilled, or sauted fish.

Serving Ideas : Excellent with poached, grilled, or sauted fish.

Michigan Beef Steak With Chili-Corn Sauce

1 Chili Corn Sauce *
2 T Oil,vegetable (or more)
Salt
6 Steaks,sirloin OR **
6 Steaks,rib-eye **
5 T Butter,unsalted
2 T Water
36 Scallions (white only)
-- to 2 1/2",Trimmed

* Recipe for CHILI CORN SAUCE can be found elsewhere in this cookbook.

** Steaks should be deboned and thoroughly trimmed (about 1/2 pound each after trimming and deboning)

In a large skillet, heat the remaining 2 tablespoons of oil until hot but not smoking. Working in batches if necessary, salt your steaks lightly and sear them on both sides over high heat, about 1 minute per side. Using tongs to hold the steaks, sear their edges.

Lower the heat slightly and continue to cook steaks, turning them once, until rare (4 1/2 to 5 minutes total.)

Meanwhile, in a separate skillet, heat the butter and water, shaking the pan until they are blended. Add scallions and cook over high heat, shaking the skillet constantly, until crisp-tender (about 2 minutes.)

To Serve:
=========

Place a steak in the center of each heated serving plate. Warm the chili corn sauce and adjust the seasoning to taste. Spoon some of the sauce around each steak.

Place 3 scallions on each side of each steak like spokes from the hub of a wheel (the steak is the hub.) Serve Immediately.

Minestra Di Piselli Freschi E Carciofi

4 sm Artichokes
Pepper,black, ground
1 Lemon,juice of
1 T Parsley,chopped
6 c Chicken stock **
1/2 c Peas,fresh or frozen
6 T Butter,unsalted
Cheese,Parmesan, grated
4 lb Garlic,cloves, finely
Cheese,Pecorino, grated
--,Chopped
-- (opt)
1/4 t Salt

Trim off all of the tough outer leaves from the artichokes. Cut off the tops of the artichokes, trim and peel the bottoms, leaving a little of the stem. Quarter the artichokes. (If using larger artichokes, scrape away the fuzzy choke.) Toss with lemon juice.

Heat the chicken stock to a simmer in a medium saucepan.

In a skillet, heat the butter over medium-high heat. Add the artichokes, garlic, and salt and pepper to the skillet. Saute, tossing, for 5 minutes.

Using a slotted spoon, transfer the cooked artichokes and garlic to the simmering stock. Add parsley and simmer, covered, for 15 minutes. Uncover, add peas and simmer for 5 minutes longer. Serve hot with grated Parmesan or pecorino cheese.

Mushroom Duxelle

1 lb Kennett Square mushrooms
-minced very fine
1/2 oz shallots,minced
1/2 oz onions,minced
3 oz white wine
1 bay leaf
2 oz heavy cream
1 pn salt,to taste
1 pn white pepper,to taste
2 T butter
2 T flour

STEP ONE: Prepare the Beurre Manie--
To make Beurre Manie, rub 2 tablespoons butter and 2 tablespoons flour together in your hands to form small balls.

STEP TWO:
Mince the mushrooms very fine. Combine all the ingredients, except the Beurre Manie, and boil until almost dry. Remove from heat and stir in the Beurre Manie to thicken the mixture. WARNING: Do not allow the mixture to boil after you have added the Beurre Manie to it.

Serve as part of "Grilled Grouper Savoy Grill" (see recipe of that name in this cookbook).

Mustard Dressing For Grilled Chicken Sandwich

1/2 c mayonnaise
1/4 c Dijon mustard
1 t Worcestershire sauce
1 t red wine vinegar
1 ds salt

Mix all ingredients well and refrigerate in a glass container until ready to use.

Napoleon Of Potatoes, Artichoke Hearts With Curry Oil

2 T good quality curry powder
4 oz grapeseed oil
2 lg Idaho potatoes,peeled
4 artichoke hearts
1/2 lb sliced mushrooms,brushed
-clean
6 oz goat cheese
2 T butter,Unsalted
1 fresh tomato,chopped

NOTE: The word "napoleon" in this recipe refers to the technique of layering ingredients between thin, crisp layers--in this case, potatoes.

STEP ONE: Prepare the Curry Oil--
Combine curry powder and grapeseed oil. Allow to infuse for a few days and then strain and store in a plastic squeeze bottle.

STEP TWO: Prepare Artichoke Hearts--
Turn artichokes to get hearts. Cook hearts in acidulated water until tender. Cool in water in which they were cooked. Before sauting, remove from water, pat dry, and slice horizontally. Put 1 tablespoon butter in frying pan and gently saut artichoke hearts, season with a little salt and pepper. Reserve in a warm place. Do the same with the mushrooms.

STEP THREE: Prepare Potato Layers--
Preheat oven to 350 degrees F. For the potato layers, use a mandoline or a chef's knife to julienne the potatoes. Toss in a bowl with a little salt and pepper and vegetable oil. Fill 12 tartlet molds equally with potatoes, 3 layers for each napoleon. Put on a baking sheet and cook at 350 degrees, watching closely for doneness.

STEP FOUR: Assemble--
Place goat cheese in a metal bowl over hot water and smooth with a rubber spatula. Take cooked potato layers out of molds, place flat side-down on baking sheet, and spread a little goat cheese on each one, using up all the cheese. Divide artichoke hearts and mushrooms evenly onto 8 layers. Place baking sheet in oven just to warm ingredients. Have 4 warm plates ready.

Remove pan from oven and, using a spatula, assemble napoleons, inverting the layer of potato with goat cheese only for the top. Gently press down on each one and transfer to warm plate. Decorate with curry oil and chopped tomato.

Orange Hollandaise Sauce

12 egg yolks
1 lb clarified butter,at
-120-degrees
1 pn salt,to taste
1 pn black pepper,to taste
1/8 c fresh orange juice

STEP ONE: Prepare the Orange Hollandaise--
Whip the egg yolks with orange juice until light and frothy.

NOTE: The butter must be clarified and at 120-degrees for the next step.

STEP TWO:
SLOWLY add butter while constantly whipping egg mixture. Add salt and pepper to taste.

Serving Ideas : See Salmon a la Michael in this cookbook to complete.

Oyster Pan Roast

2 T Broth,clam OR
2 T Juice,clam
2 T Butter
1/4 t Paprika
1 pn Celery salt
1 T Sauce,Worcestershire
9 md Oysters,shucked with liquor
1 1/2 T Chili sauce
1/2 c Half and half
1 sl Toast
1 pn Paprika

In top of double boiler, place clam broth, 1 tablespoon of the butter, 1/4 teaspoon paprika, celery salt, and Worcestershire sauce then stir gently. Add oysters and simmer just until their edges start to curl, about 1 minute. Stir in chili sauce and half and half and heat through.

Place a slice of toast in warm bowl, pour oyster pan roast over toast, and float remaining tablespoon of butter on top. Sprinkle with a pinch of paprika.

Serve immediately.

Pan-Roasted Rabbit With Fresh Herbs

1 Rabbit (3 to 4 pounds)

MARINADE

1/3 c Brandy
1/4 c Wine,red, dry
2 T Oil,olive, extra-virgin
4 Garlic,cloves, crushed
2 Thyme,sprigs OR
1/2 t Thyme,dried
3 Savory,winter, sprigs OR
1/2 t Savory,dried
2 Rosemary,sprigs OR
1/4 t Rosemary,dried
2 Marjoram,sprigs OR
1/4 t Marjoram,dried
1 t Oregano,fresh OR
1/2 t Oregano,dried
5 Bay,leaves, crumbled
3 T Juniper,berries, crushed
1/2 c Oil,olive, extra-virgin
Salt (to taste)
Pepper (to taste)
1 c Wine,white, dry
2 c Stock,chicken, dark **
8 Garlic,cloves, peeled
1 T Oil,olive, extra-virgin
3/4 t Arrowroot OR
3/4 t Cornstarch
1 T Water,cold
1 1/2 T Brandy
Roast Beef Puree **
Spinach ***
Beet Greens ***

** See recipes for Brown Chicken Stock and Roast Beef Puree.

*** Blanch 1 1/2 pounds of fresh spinach, stems removed, and reserved greens from 4 beets. Drain, rinse under cold water and squeeze out all of the liquid. Toss the greens in a skillet over medium-high beat with 2 tablespoons of butter and until heated through. Season with salt.

To Marinate:

You can do this yourself, or you can ask your butcher to cut up your rabbit as follows: forelegs left whole, hind legs cut into 3 pieces each (lower joint; thigh cut diagonally into 2 pieces), rib section cut into 3 pieces, loin cut into 3 pieces, neck left whole. At least 2 days before

serving, place the rabbit in a shallow glass or enamel pan and add marinade ingredients. Turn rabbit pieces over to coat. Marinate, covered, in refrigerator, turning occasionally.

Preheat you oven to 325 F. Remove the rabbit from the marinade. In a heavy large skillet, heat about 1/4 cup of olive oil over medium-high heat. Add half of the rabbit pieces and sprinkle with salt and pepper. Saute, turning pieces once, until golden brown, about 5 minutes. Transfer to oven-proof casserole. Discard fat from skillet and add 1/2 cup of white wine, scraping up all of the browned bits in the pan. Boil for 2minutes and add the liquids out of the skillet to the casserole. Repeatthe procedure, browning the remaining rabbit, deglazing and adding rabbit and liquid to the casserole.

Bring the brown chicken stock to a boil; skim, if necessary, and pour it into the casserole (liquid should not quite cover meat). Place the casserole, partially covered, in the lower third of the oven. After 50 minutes, check the forelegs, racks and loins. If they are tender, remove them. Continue cooking until all of the remaining pieces are tender, 1 to 1 1/2 hours total cooking time (timing can vary depending on size and tenderness of the rabbit). Transfer to serving plates and keep warm.

Meanwhile, blanch the garlic in boiling salted water for 30 seconds; drain. Blanch again for 30 seconds, drain. Place in a small skillet with 1 tablespoon of olive oil and saute over high heat for 1 minute.

Place the skillet in the oven until the garlic is golden, 25 to 30 minutes. Cut each clove into 3 or 4 pieces; set aside.

When the rabbit is tender, place the skillet with cooking liquid over high heat and boil until reduced by half, about 15 minutes. Skim all of the fat from the surface. In a small cup, stir together the arrowroot and water; whisk the mixture into the reduced cooking liquid and return to a boil. Add brandy, adjust seasonings with salt and pepper, and skim again if necessary. Stir in the reserved garlic pieces, and pour over the rabbit.

Serve your rabbit with Roast Beef Puree, spinach and beet greens.

Papas A La Arequipena

3 Chilies,ancho, dried,-- split lengthwise-- seeded
1/3 c Annato seed **
1 c Oil,vegetable
Lettuce leaves
2 lg Eggs,hard cooked, sliced
1 Corn,ear, shucked,-- boiled tender,thinly- through the cob,Sliced
1/4 c Cilantro (coriander)-- leaves,chopped
Olives,Calamata (garnish)
POTATO MIXTURE:
3 lb Potatoes,peeled, cooked,--,Mashed
1 Lemon,juice of OR
1 Lime,juice of
SAUCE:
Salt,coarse
1 c Oil,olive
2 sm Chilies,split lengthwise-- seeded,and chopped
1 Garlic,clove, peeled
1 1/4 c Walnuts (5 ounces)
2 t Salt
1/2 lb Cheese,feta, Rumanian OR --,Crumbled
1/2 lb Cheese,feta, Greek, --,Crumbled
Pepper (to taste)

** Available in Latin American markets

Hold each chili with a fork over a gas flame, turning until lightly roasted on all sides. Place the chili in a bowl with 2 cups of warm water, and soak for 20 minutes.

Prepare achiote oil by stirring together annato seeds and vegetable oil in a saucepan over medium heat for 2 minutes. Remove from the heat and cool. Oil will keep indefinitely, tightly covered, in a cool place.

For Potato Mixture: Stir 1/4 cup achiote oil into mashed potatoes (reserve remainder of the oil for another use). Add lime or lemon juice and salt to taste. Set aside.

For Sauce: Drain ancho chilies, reserving soaking liquid, and place them in a processor with the olive oil, fresh chilies, and garlic. Process until smooth. With the machine running, add 1/2 cup of walnuts, 1/2 cup reserved pepper soaking liquid and 2 tablespoons of salt. Process until smooth. Add half of the crumbled cheese and process until smooth. Transfer to a small bowl. Coarsely chop the remaining walnuts and add them to the mixture with the remaining cheese; salt and pepper to taste.

Shape potato mixture into about 2 dozen 1 1/2-inch balls. Arrange them on a bed of lettuce leaves, spooning a little sauce on top. Garnish with eggs, corn, coriander and olives. Serve at room temperature.

Papaya-Cream Cheese Tart With Macadamia Nuts & Choc. Sauce

2 c flour
6 oz very cold butter,Unsalted-1/2-inch cubes
1/4 t salt
1/2 t sugar
1/3 c cold water
12 oz cream cheese
4 oz heavy whipping cream
-whipped to soft peak
1/2 c powdered sugar
1/2 t vanilla extract
1 very ripe papaya,,Peeled -cut in 1/4",Slices
1/2 c peach glaze,melted
1/2 c macadamia nuts,toasted
8 oz bitter chocolate
8 oz semisweet chocolate
2 1/2 c heavy cream
4 T water,Warm

STEP ONE: Prepare the Tart Shell--
Sift together the flour, salt, and sugar. Coat butter cubes with the flour mixture and water and knead until malleable, but not homogeneous. (The amount of water given is approximate; adjust the amount used according to the dough's consistency.) Leave bits of plain butter, otherwise the dough becomes too elastic. Gently roll dough to 1/4-inch thickness and lay onto a tart pan. Trim edges and poke bottom of pastry with a fork. Bake in oven at 350 degrees F for about ten minutes or until tart shell browns slightly. Chill.

STEP TWO: Prepare Cream Cheese Filling--
Whip whipping cream until it forms soft peaks. In a mixer, beat cream cheese until it becomes fluffy. Fold in whipped cream, powdered sugar, and vanilla extract. Set aside.

STEP THREE: Assemble Tart--
Fill tart shell with cream cheese mixture. Arrange papaya slices in a pinwheel design over the top of the cream cheese. Place macadamia nuts in center of tart. With a pastry brush, coat top of tart with peach glaze. Refrigerate for 1/2 hour before serving.

STEP FOUR: Prepare Chocolate Sauce--
Heat bitter chocolate, semisweet chocolate, heavy cream, and warm water in a saucepan, stirring frequently, until sauce is a smooth consistency.

STEP FIVE: To Serve--
Slice tart into 8 pieces. Drizzle chocolate sauce onto plate and place one piece of tart on each plate.

Pappa Col Pomodoro

1 T olive oil
1 1/2 T garlic,pureed
1 T fresh sage,chopped
4 c chicken stock
1 1/2 lb red ripe tomatoes
1 pn salt
1 pn black pepper
9 oz stale coarse bread,cut in
-1/2" cubes

Heat olive oil in saucepan. Add garlic and sage, saut lightly. Add chicken stock and tomatoes. (If using fresh tomatoes, be sure to peel, seed, and dice before adding.) Bring to a boil, lower heat. Add salt, pepper, and bread. Simmer until thick. Serve hot or chilled.

Pappardelle Alle Sevise

1 lb fresh pappardelle
3 T extra virgin olive oil
6 T sweet cream butter
1 stalk celery,minced
1 lg carrot,minced
4 oz prosciutto,minced
1/2 t fresh sage
2 squabs,1-1/2 lbs. each
-cleaned &,Quartered
1 c Chianti
18 oz Italian plum tomatoes
-canned
1 t sugar
1 pn seasoned salt
1 pn seasoned pepper

STEP ONE: The Sauce--
In a large deep pan, heat the oil and butter and then add the celery, onion, carrot, prosciutto, and sage. After about 3 minutes, add the pieces of squab and cook 5 minutes, stirring. Pour in the Chianti. When it is nearly evaporated, add the tomatoes (that you have previously crushed by hand), salt, pepper, and sugar and cook over low heat for 45 minutes. If sauce is too thick, add more tomatoes.

STEP TWO:
When the sauce is almost done, cook the pappardelle (al dente), drain and transfer to a large serving bowl or to individual bowls. Top with the sauce and mix well. Next, top with pieces of the squab (cut the pieces into chunks) and serve.

Serving Ideas : Cheese not recommended with this sauce.

Pappardelle I (Pasta)

3 1/2 c Flour,all purpose
2 lg Eggs
1/4 t Salt
1 t Oil,olive
3/4 c Water,warm (approximately)

For Pasta:

Place 3 cups of flour on your work surface. Make a well in the center of the flour. Beat the eggs together with the salt and pour into the flour well.

Stirring the eggs with your fingertips, gradually incorporate the flour. When about half of the flour has been incorporated, drizzle 1 teaspoon of olive oil over the egg-flour mixture and stir it in.

Use a little of the remaining 1/2 cup of flour to rub any sticky bits from your fingers. Continue to add the unincorporated flour alternately with warm water, until you have worked in all of the flour and just enough water to form a mass that is supple but not sticky.

Knead the mixture until very smooth and silky (about 10 minutes) adding flour if it becomes sticky, or a little warm water if it becomes too firm. Cover and let rest for 30 minutes.

Go on to the next recipe and prepare the Duck in sauce.

Pappardelle Ii (Duck)

5 lb Duck,boned, fat removed,-- cut into 1 inch pieces
1/4 c Oil,olive
3 md Onions,chopped (@ 2 cups)
1/3 c Pancetta,finely chopped -- (Italian,dry cured-- unsmoked bacon) OR
1/3 c Bacon
Salt (to taste)
Pepper (to taste)
1/2 c Livers,chicken, chopped
1/2 c Mushrooms,porcini, dried-- (@1 oz) soaked in 2- cups of hot water for -- 30 minutes
2 Bay leaves
1 sm Rosemary,fresh, branch OR
1 t Rosemary,dried, chopped
4 Cloves,whole
1 c Wine,white, dry
3 T Paste,tomato
3 c Stock,chicken **

Pat the duck dry.

Heat 1/4 cup of olive oil in a heavy large casserole over high heat. Add duck and sprinkle with salt and pepper. Cook over high heat, stirring often, until lightly golden. (About 10 minutes)

Strain off about 3/4 of the fat (discard or reserve for another use.) Add onions and pancetta to the casserole, and sprinkle with salt and pepper. Saute until golden, about 8 minutes. Add chicken livers, heat and stir for 2 minutes.

Meanwhile, strain the soaked porcini mushrooms, reserving the liquid. Rinse them and chop them up coarsely. Strain the liquid through a fine sieve or cheesecloth and set aside. To the casserole add porcini, bay leaves, rosemary and cloves and stir for 5 minutes.

Add the wine and cook, stirring, until wine is nearly evaporated. Add tomato paste and simmer for 2 minutes, stirring to coat all ingredients. Add reserved mushroom soaking liquid and Chicken Stock and bring to a boil. Lower heat, cover partially, and simmer 45 minutes.

Remove bay leaves and any rosemary stems. Skim fat from surface and adjust seasonings.

Set aside.

Go on to the next recipe and cook the pappardelle and assemble.

Pappardelle Iii (Assembly)

GARNISH
1 T Salt
1/4 c Cheese,Parmesan, freshly
-- (or more),Grated

** Recipes for Pappardelle I Pasta, and Pappardelle II Duck should have been completed before this recipe is started.

To Assemble:

Have the warm duck sauce standing by.

Cut the dough into 3 pieces. Roll out 1 piece of dough on a lightly floured board to a thickness of 1/16 inch. Starting from end nearest you, roll dough around and around a rolling pin until it's all rolled up. Cut dough down length of rolling pin, then cut into pappardelle strips about 1 x 5 inches. Repeat with remaining 2 pieces of dough.

Place pappardelle on tray lined with floured cloth and let dry briefly, uncovered, in refrigerator.

Meanwhile, bring 5 quarts water to a boil and add 1 tablespoon of salt. Add pasta gradually, stirring with wooden spoon. Boil vigorously, uncovered, until just tender, 2 to 4 minutes. Drain well. Immediately return the pasta to the empty pot with half of the sauce and 1/4 cup Parmesan, tossing gently over medium heat.

Serve immediately on heated plates, topping with remaining sauce. Additional Parmesan and a pepper mill should be made available at the table.

Pastel De Pescado

PASTRY ==========
3 c Flour,all purpose
2 t Salt
1 pn Sugar
1/2 c Butter,unsalted, chilled
-- cut into small pieces
1/4 c Water,cold (about)
FILLING ==========
2 bn Swiss chard,(3 to 4 lbs)
-- coarsely,Chopped
2 T Butter,unsalted
2 T Oil,olive
2 sm Chiles,split lengthwise,
-- trimmed,seeded, finely
--,Chopped
3 Garlic,cloves, chopped
1 t Ginger,finely chopped
1 md Onion,chopped
1 pn Nutmeg,ground
1 pn Cumin,powder
1 pn Thyme,dried
1/2 Lemon,juice of (to taste)
Salt
1 lg Egg yolk,mixed with 1 ts
-- water
2 lb Cod,fillets, OR
2 lb Whitefish,fillets
1 pn Mustard,black, seeds
-- (optional)

For Pastry:

In a mixing bowl or processor, combine the flour, the salt, and sugar. Cut in 1/2 cup of butter until crumbly. Add just enough cold water so that they dough holds together in a ball. Seal in plastic wrap and refrigerate for at least 1 hour.

For Filling:

Working in small batches, blanch the Swiss chard in boiling salted water. Drain, rinse under cold water, and thoroughly squeeze dry. Chop the chard finely and set aside.

Heat 2 tablespoons of butter and oil in a large skillet. Add chilies, garlic, ginger and saute over medium heat for 1 minute without browning. Add the onion, and cook with stirring until translucent. Add the nutmeg, cumin and thyme and cook 1 minute longer. Add Swiss chard and stir until completely dry. Remove from heat, season to taste with lemon juice and salt, and set aside.

To Assemble:

Roll out the dough on a lightly floured work surface to a very large circle 1/4 inch thick. Fold into quarters and carefully transfer the dough to a buttered 9-inch springform pan. Unfold the dough and gently fit it into the bottom of the pan, leaving a generous overhang. Brush the bottom and sides with some of the egg yolk mixture and set aside to dry for about 10 minutes.

Preheat oven to 375 F. Spread half of the Swiss chard filling over the dough and arrange fish fillets on top. Cover evenly with remaining Swiss chard. Gently gather up the edges of the dough in the center, and twist it into a topknot, pinching the knot with thumb and forefinger. Leaving a knot 2 to 3 inches high, cut off the excess dough. Brush with the remaining egg yolk mixture and sprinkle with mustard seeds, and cut several slashes around the top.

Place on a baking sheet and bake until golden, 1 to 1 1/4 hours. Cool completely on a rack before removing sides of the pan. Cut into wedges and serve at room temperature.

Pecan Breaded Oysters

2 vanilla beans,split in half
1 md cucumber,, seeded,Peeled
-diced
4 oz heavy cream,or whipping
-cream
4 oz butter,Unsalted
1 pn salt,to taste
1 pn black pepper,to taste
4 lg plum tomatoes
-peeled,seeded,diced
5 oz pecan halves
8 oz flour
16 raw oysters,reserve bottom
-shell
1 T butter,or vegetable oil

STEP ONE: The Sauce--
To prepare sauce, combine first three ingredients and bring to a boil. Reduce slightly, allowing vanilla flavor to come out. Whisk in butter. Season to taste. Add tomatoes and set aside.

STEP TWO: The Oysters--
To prepare oysters, grind pecans and flour in food processor, making "pecan meal." Dredge oysters in pecan meal. Saut in small, nonstick pan with vegetable oil or butter for two minutes on each side over high heat.

STEP THREE:
Place four shells on each of four plates, spoon sauce into shells, and place one oyster on top of each.

Petti Di Pollo Al Cartoccio Agrodolce

4 lg chicken breasts,boned &
-skinned
1 T flour
1 1/2 T olive oil
3 cloves garlic,halved
4 Grecian laurel (or bay)
-leaves,preferably fresh
4 fresh ginger root
-quarter-size pieces
2 T honey
1/4 c balsamic vinegar
1/3 c dry white wine
1/2 lemon,juice of
1 orange,juice of
1 pn salt,to taste
1 pn black pepper,to taste
1 24 X 17-inch sheet of
-Parchment Pap
2 T pine nuts

STEP ONE:
Flour chicken breasts; set aside. In a 12-inch nonstick pan, heat olive oil over a medium-high heat source and saut breasts with garlic, bay leaves, and ginger until chicken is golden (about 2-1/2 minutes per side). Be careful not to burn the garlic. Remove breasts from pan and set aside.

STEP TWO:
Add honey, vinegar, and wine to pan; reduce mixture by half. Add juices, salt, and pepper and reduce again by two-thirds. Discard garlic.

STEP THREE:
Place parchment paper on a shallow roasting pan. Place breasts on one-half of paper. Add pine nuts and spoon sauce over breasts. Fold parchment paper over the top of the chicken. Crimp the edges together until you have an air-tight seal. Place in a 450-degree oven for 12 minutes. Remove promptly and serve, ensuring you distribute the sauce and pine nuts equally.

NOTE: Parchment paper is available at gourmet stores and some hardware stores.

Pheasant With Champagne Cabbage I (Pheasant)

2 lg Pheasants (about 2 1/2
-- pounds each)

The Pheasant:
==========

With a sharp boning knife, carefully remove each breast half from the pheasants and set aside. Remove the legs with thighs attached. To bone each leg-thigh portion, use a sharp boning or paring knife to slit the leg and thigh meat, cutting parallel to the bones. Carefully scrape thigh meat away from the bone. Cut through the joint between the leg and thigh, keeping meat in 1 piece. Scrape away all remaining thigh meat and cut or pull out thighbone.

Use a cleaver to cut off the knob end of the leg. Scrape meat from the bone and pull out the bone.

Refrigerate meat, covered. Reserve bones and carcasses for the next recipe Pheasant Stock.

Pheasant With Champagne Cabbage Ii (Stock)

2 Bones,and carcasses of
3 lg Shallots,sliced
-- 2 pheasants (@ 2 1/2
2 md Tomatoes,ripe, coarsely
-- pounds each when whole)
--,Chopped
3 T Oil,vegetable
4 Bay leaves
1 md Onion,sliced
4 Berry,Juniper, crushed
1 lg Carrot,peeled, trimmed,
20 Peppercorns
--,Sliced
2 1/2 c Wine,red, dry
1 lg Celery,stalk, trimmed,
1 c Water (or more)
--,Sliced

For Pheasant Stock:

Preheat oven to 450 F.

Pour the vegetable oil into a roasting pan with the bones and carcasses of the two deboned pheasants. Roast until well browned, stirring occasionally, for about 30 minutes.

Add remaining stock ingredients except the wine and continue to roast for 10 more minutes.

Transfer solids to a stockpot, discarding any fat.

Place the roasting pan over high heat and add wine. Scrape away all browned bits and boil, stirring, until wine is nearly evaporated.

Add 1 cup of water, and add this liquid to the stockpot. Add cold water to cover, bring slowly to a boil, and skim well.

Lower heat, and simmer uncovered, 3 to 4 hours.

Strain the mixture, pressing down on solids to extract all of the liquid; discard solids. Cool to room temperature and refrigerate.

When chilled, lift off any solidified fat from the surface and discard.

Go on to the next recipe to prepare the Stuffing.

Pheasant With Champagne Iii (Stuffing)

1/2 lg Breast,chicken (about 5
-- ounces) boned,skinned
-- cut into 1-inch pieces
1 lg Egg white
1/4 c Cream,whipping
2 T Wine,Port
1/2 t Salt
Pepper,white, ground
2 T Carrot,finely diced
-- (brunoise cut - 1/8"
-- cubes)
2 T Leek,finely diced (white
-- part only)
2 T Turnips,finely diced
1 1/2 T Celery root,finely diced
-- (celeriac)
2 md Mushrooms,diced
3 Sage,leaves, fresh,
-- (or a pinch of,Chopped
--) OR,Dried
1 pn Sage,dried

For Mousseline Stuffing:
==========

Puree chicken pieces in processor until smooth. Add egg white and process until smooth. With the processor running, add the cream in a thin stream - then add the Port wine, salt and pepper.

Transfer to a bowl, and fold in the remaining stuffing ingredients. Adjust seasonings to taste, and chill, covered.

Now go on to the next recipe and prepare the Pheasant Sauce.

Pheasant With Champagne Cabbage Iv (Sauce)

1 T Sugar
1/4 c Butter,unsalted, chilled
3 T Gin
-- and,Cut Into Pieces
1 1/2 c Stock,Pheasant **
Salt (to taste)
3 T Wine,red, dry
Pepper (to taste)

** See recipes for Pheasant with Champagne Cabbage II (Stock)

For Pheasant Sauce:
==========

Cook the sugar, without stirring, in small heavy saucepan over medium-high heat until caramelized (about 4 minutes.)

Add gin and stock; boil until reduced by half.

Add wine and return to a boil. Lower heat and swirl in 1/4 cup of butter, 1 or 2 pieces at a time, until smooth.

Adjust seasonings to taste with salt and pepper.

Pheasant With Champagne Cabbage V (Cabbage)

3 T Butter,unsalted
1 md Onion,sliced
1 T Sugar
1/2 Cabbage,bread white,
-- cored,outer leaves
-- removed,shredded
1 lg Apple,(MacIntosh OR
-- Granny Smith),Peeled
-- cored,cut into thin
-- julienne strips
1 c Champagne OR
1 c Wine,white, dry
1 c Cream,whipping
1 T Vinegar,wine, white
1 t Seeds,caraway
1/2 t Salt
Pepper,black

For Champagne Cabbage:

Melt 3 tablespoons butter in a large skillet over medium-high heat and add onion and sugar. Cook, stirring constantly, until lightly golden (about 5 minutes.)

Add cabbage and toss for 3 minutes.

Add remaining ingredients and lower heat to medium. Cook, uncovered, until cabbage is just tender and liquid is nearly absorbed (20 to 25 minutes.)

Adjust seasonings to taste. Cover and keep warm until served.

Pheasant With Champagne Cabbage Vi (Assembly)

Pheasants **
Pheasant Stock **
Mousseline Stuffing **
Pheasant Sauce **
Champagne Cabbage **
6 T Butter,clarified **

** See recipes for Clarified Butter, Pheasant with Champagne Cabbage I (Stock), Pheasant with Champagne Cabbage II (Stuffing), Pheasant with Champagne Cabbage III (Sauce), Pheasant with Champagne Cabbage IV (Pheasant), and Pheasant with Champagne Cabbage V (Cabbage).

To Assemble:

Place the leg-thigh portions of the Pheasants, skin side down and short ends toward yourself between 2 sheets of plastic wrap; flatten gently with a mallet or side of a cleaver.Spread about 1/3 cup of stuffing on each portion and fold meat over to form a 1/2-inch border on each of the 2 long sides.

Starting with a short side, roll the stuffing and meat into a neat cylinder. Use kitchen twine to tie compactly, wrapping twine around once lengthwise and 3 times crosswise. Chill, covered, until firm (at least 30 minutes.)

Preheat oven to 450 F. Heat 6 tablespoons of clarified butter in a large oven-proof skillet.

Salt and pepper the stuffed leg packages and saute, shaking pan occasionally, until golden on all sides (about 4 minutes.) Place skillet in oven and roast for 4 minutes.

Return skillet to the top of stove over medium-high heat. Add breast halves to the pan, skin side up, and sprinkle with salt and pepper. Saute for 2 minutes, shaking pan occasionally. Turn breasts skin side down, sprinkle with salt and pepper and return to the oven until everything is tender (about 7 minutes.)

Transfer meat to work surface. Cut leg-thigh portions crosswise into 1/2-inch-thick slices. Thinly slice breasts lengthwise on a diagonal.

To Serve:

Mound about 1/2 cup of cabbage in the center of each of 4 warmed serving plates. Place leg-thigh slices around bottom of each plate, overlapping slightly. Place breast slices in a fan pattern at top of each plate, overlapping slightly. Spoon some sauce around the meat and cabbage; serve the rest of the sauce separately.

Poached Fresh Pears In White Burgundy With Chocolate Sauce

6 lg fresh pears
1 1/2 qt white wine
1 c sugar
6 cloves
2 cinnamon sticks
1 c heavy cream
4 bitter chocolate squares
2 1/2 c powdered sugar
1/2 c butter,(or margarine)
1/2 c strong coffee

STEP ONE:
Select large firm pears. Peel pears, leaving the stems. Core from the bottom, leaving a 3/4-inch hole. Bring the white wine, sugar, and seasoning to a boil in a saucepan. Place the pears in the wine and simmer until tender. Be careful not to overcook. Set aside and let the pears cool in the wine.

STEP TWO: Chocolate Sauce--
Put cream, chocolate, powdered sugar, butter, and strong coffee in a double boiler and heat for 30 minutes or until the chocolate is melted. Mix well.

STEP THREE:
Drain the pears, spoon the chocolate sauce in a nice stem glass or a bowl, and place the pears in the center. Garnish with fresh mint leaves.

Serving Ideas : Excellent served over French Vanilla ice cream.

Polonaise Butter

1/2 c dry bread crumbs
4 fluid ounces meuniere
-butter,See Recipe
2 hard-boiled eggs,chopped
-fine
salt and pepper,to taste

Brown the bread crumbs slightly in the butter. Add the eggs and season with salt and pepper if needed. Pour over vegetables or pasta.

Serving Ideas : Pour over vegetables or pasta.

Potage Au Potiron

1 Pumpkin,ripe, 8 to 10
-- inches in diameter
8 T Butter,unsalted
1 md Onion,chopped
2/3 c Wine,white, dry
2 sm Turnips,white, peeled
-- and,Sliced
1 Carrot,peeled, sliced
6 c Stock,chicken **
Salt (to taste)
Pepper,white (to taste)
1 Bread,French, 10" long,
-- thinly OR,Sliced
2 Bread,rolls, with crust
-- thinly,Sliced
1/2 c Cream,whipping

** See recipe for Chicken Stock.

Cut off and reserve the top of the pumpkin. Use a large spoon or melon baller to scoop out and discard all of the seeds and strings. Scrape out the pumpkin flesh without breaking through the shell. You should have about 6 cups of pumpkin pieces. Set aside the hollow pumpkin and lid.

In a large casserole, heat 2 tablespoons of butter over medium heat. Add the onion and saute, stirring often, until softened and very lightly golden, about 6 minutes. Add the wine and simmer for 1 minute longer. Add the turnips, carrot, reserved pumpkin flesh, and enough Chicken Stock to cover solids. Season lightly with salt and pepper. Cover and bring to a boil.

Meanwhile, cut the bread slices into thin wedges about 1/2-inch long. In a large skillet, heat 3 tablespoons of butter over medium heat. Add half of the bread pieces and toss constantly in butter until lightly golden, about 5 minutes. Add these croutons to the soup. Saute the remaining uncooked croutons in the remaining butter, set aside for garnish.

Boil soup gently, covered, for 1 hour. Puree mixture in a processor or blender until smooth. Return the pureed soup to a clean saucepan, stir in the cream, and bring to a simmer. Thin, if necessary, with additional stock. Adjust seasoning with salt and pepper. Serve soup in pumpkin, passing remaining croutons separately.

Puff Pastry

4 c Flour,all purpose
1 1/2 t Salt
1 c Water,cold
1 lb Butter,unsalted, chilled,--,Cut Into Pieces

This recipe produces a "double batch" for most recipes in the cookbook. Cut all of the ingredients in half if you're only doing one recipe.

Set aside about 1/2 cup of flour on a work surface.

Place the remaining flour with the salt in a mixing bowl or mixer. Add 1/4 c (1/2 stick) of the butter and cut the mixture together until crumbly. Add just enough cold water so mixture can be gathered together in a ball.

Cut a cross into the top of the ball, and place it in a covered bowl and chill for about 30 minutes. Place the remaining butter on the work surface with the reserved flour. Toss the butter to coat.

Use the heel of your hand to work the flour into the butter then place the butter-flour mixture on a sheet of waxed paper, cover with a second sheet and press the mixture into a flat square.

Refrigerate just until the butter-flour mixture is approximately the same consistency as refrigerated dough.

Roll the dough into a cloverleaf shape, with 4 "leaves" extending diagonally from the center. Place the butter flour mixture in the center, then fold each "leaf" over, forming a neat, square package with the leaves slightly overlapping.

Roll the dough on a lightly floured surface into a large rectangle with the short end toward you. Fold into thirds as you would a letter. Rotate the dough 1/4 turn so that the open side is at the right (this is called a single turn).

Repeat rolling the dough into a large rectangle, folding into thirds and rotating 1/4 turn. Wrap dough and chill 1 hour or longer.

Give the dough 2 more sets of 2 single turns, always beginning and ending with the open side at the right.

Refrigerate 1 hour or longer between each set of 2 turns.

After final set of turns (6 single turns in all), wrap and refrigerate dough again for at least 1 hour.

Raspberry Honey-Almond Parfait

HONEYALMOND PARFAIT
1/2 c Whipping cream -- reserved,
1 lg Egg
1/2 t Vanilla extract
1 lg Egg yolk
2 oz Almonds,sliced (about 2/3- cups),toasted, at 350 F-- for 10 minutes),
3 T Honey
1/2 Vanilla bean,split the long - way,seeds removed
RASPBERRY PARFAIT
14 oz Raspberries,fresh (about-- 3 1/2 cups),
30 oz Raspberries,frozen, thawed
1/2 c Sugar
-- and,Drained
2 T Framboise,(raspberry
1/3 c Sugar
-- brandy) OR
1 c Cream,whipping
2 T Raspberry liqueur
1/3 c Egg whites,
RASPBERRY SAUCE OPTIONAL =======
14 oz Raspberries,fresh OR 30 oz Raspberries,frozen, thawed and Drained
1 Lemon,juice of
1/2 c Cream,whipping
16 Raspberries,whole
3/4 c Sugar
Almonds,sliced, toasted
1/4 c Water -- (opt)

For Honey-Almond Parfait:

Place the outer ring of an 8-inch springform pan on a flat serving plate; put it in a freezer. Whip 1/2 cup of the cream until stiff; refrigerate.

In the top of a double boiler or mixer bowl that fits snugly into a saucepan, whisk together egg, egg yolk, honey and vanilla seeds. Place this container over a pan of boiling water and whisk vigorously until lightly thickened, 5 to 7 minutes.

Remove from heat and continue beating until thick and completely cooled.

Fold in the almonds and reserved whipped cream. Pour the mixture into the chilled springform mold. Dip a finger in cold water and run it around the top rim of the mixture, forming clean edge. Return it all to the freezer.

For Raspberry Parfait:

Coarsely mash 14 ounces of raspberries in food mill, processor or with the back of a large wooden spoon. Place the fruit in a saucepan with 1/3 cup of sugar and

bring the mixture to a boil. Boil gently, stirring often, for 5 minutes. Strain the cooked fruit mixture to eliminate any seeds. Transfer to a shallow bowl and cool in a freezer or refrigerate.

Meanwhile whip 1 cup of cream until stiff; refrigerate.
Beat egg whites until they form soft peaks; then gradually add 1/2 cup sugar and continue to beat until stiff and shiny. Partially fold in the cooked raspberry puree and framboise; add whipped cream and gently fold until blended. Pour the mixture over the honey-almond layer in the springform mold, smoothing the top with a spatula. Freeze for several hours or overnight.

For Raspberry Sauce:

In a saucepan, combine all of the sauce ingredients except lemon juice. Bring to a boil, then boil gently, stirring, for about 7 minutes.

Reduce the heat and stir in the lemon juice. Keep warm.

To garnish, remove parfait from freezer. Carefully release springform ring (if difficult, warm ring slightly with your palms). Whip 1/2 cup cream until stiff; form decorative border or rosettes around the top and bottom edges of the parfait by piping whipped cream through a pastry bag fitted with a star tip. Arrange 2 raspberries and 2 or 3 almond slices on top of each serving. Cut into wedges. Serve with warm raspberry sauce, if desired.

Raspberry Mousse

3 c Raspberries,fresh OR
30 oz Raspberries,frozen,
-- thawed,and drained
-- (liquid reserved)
1/2 c Sugar
3 T Water,cold
1 T Syrup,corn, light
3 Egg whites
1/2 Lemon,juice of
2 c Cream,whipping

For Mousse:

Choose a few perfect raspberries for garnish and set aside. Puree remaining raspberries in processor or blender until very smooth. Transfer 2 tablespoons of puree, with seeds, to measuring cup. Strain remaining puree into mixing bowl, eliminating all seeds. Add enough strained puree to the 2 tablespoons to measure 1/2 cup. Set aside. Chill remaining strained puree, which will be used as sauce.

In a small heavy saucepan combine sugar, water, and corn syrup. Bring slowly to boil over medium heat, stirring occasionally and brushing down any sugar crystals from sides of pan with brush dipped in cold water. Raise heat slightly and cook until temperature of syrup reaches 240 F (soft ball stage).

While syrup is cooking, beat 3 egg whites in a mixer until stiff. As soon as syrup reaches 240 F, lower mixer speed to slow and pour hot syrup onto beaten whites, in a very thing stream. When all of the syrup has been incorporated, raise a mixer speed and beat meringue until cool.

Stir together the 1/2 cup reserved raspberry puree and lemon juice and fold into the meringue until nearly blended. Whip cream until stiff and fold into the meringue until blended. DO NOT OVERMIX.

Raspberry Parfait

14 oz Raspberries,fresh (about
1/3 c Egg whites
-- 3 1/2 c) OR
1/2 c Sugar
30 oz Raspberries,frozen, thawed
2 T Framboise,(raspberry
--,Drained
-- brandy) OR
1/3 c Sugar
2 T Raspberry liqueur
1 c Whipping cream

Coarsely mash the raspberries in a food mill, or processor or with back of a large spoon. Place the mashed fruit in a saucepan with 1/3 cup sugar and bring to a boil. Boil gently, stirring often, for 5 minutes.

Strain the boiled fruit to eliminate the seeds. Transfer the strained liquid to a shallow bowl and cool in a freezer or a refrigerator.

Meanwhile whip 1 cup of cream until stiff; refrigerate.

Beat the egg whites until they form soft peaks; then gradually add 1/2 cup sugar and continue to beat until stiff and shiny.

Partially fold in the cooled raspberry puree and framboise; add whipped cream and gently fold until blended.

Pour mixture into springform pan and freeze for several hours or overnight.

Raspberry Sauce

14 oz Raspberries,fresh OR
30 oz Raspberries,frozen, thawed
-- and,Drained
3/4 c Sugar
1/4 c Water
Juice of one lemon
1/2 c Whipping cream
16 Raspberries,whole
Almonds,sliced, toasted
-- (opt)

In saucepan, combine all sauce ingredients except lemon juice. Bring to boil, then boil gently, stirring, about 7 minutes. Reduce heat, stir in lemon juice, and keep warm.

To garnish, remove parfait from freezer. Carefully release springform ring (if difficult, warm ring slightly withy your palms). Whip 1/2 cup cream until stiff; form decorative border or rosettes around top and bottom edge of parfait by piping whipped cream through pastry bag fitted with star tip. Arrange 2 raspberries and 2 or 3 almond slices on top of each serving. Cut into wedges. Serve with warm raspberry sauce, if desired.

Ravioli Di Zucchine E Gamberi

7 oz white flour
4 eggs
2 1/4 lb zucchini
10 oz ricotta cheese
2 1/4 lb shrimp,peeled
1 ds marjoram
1 ds salt
1 ds black pepper
10 oz red ripe tomatoes,peeled
-and seeded
1 pn parsley
2 clove garlic
1 shallots
3 T olive oil
2 T orange zest
1 ds marjoram
1 ds salt,to taste
1 ds black pepper,to taste

STEP ONE: The Dough--
Make the pasta dough as per routine with the flour and eggs. The dough has to be solid but not stiff. Let it rest in the refrigerator for two hours.

STEP TWO: Prepare the Filling--
Boil the zucchini in the water with salt and the pinch of marjoram. Drain and puree them, add salt and pepper. Add the ricotta cheese.

STEP THREE: The Ravioli-
Roll the dough in very thin sheets. With the filling for the ravioli, assemble the ravioli in the size and shape of your preference.

STEP FOUR: To Prepare the Sauce--
Peel and seed the tomato; chop in small cubes. In the olive oil, cook the garlic and the shallot until they become gold-colored. Remove them from the olive oil and add the peeled shrimp and diced tomato. Cook for two minutes, add the grated orange peel, and remove from the fire.

STEP FIVE:
Cook the ravioli in salted boiling water. Add the chopped parsley to the sauce. Dress the ravioli with tomato sauce and serve.

Ravioli With Sweetbreads I (Filling)

2 Sweetbreads,veal, (@ 12 oz)
1/2 t Thyme,fresh OR
-- membrane and connective
1/4 t Thyme,dried
-- tissue removed
1 sm Bay leaf
4 oz Veal,shoulder
2 T Cognac
1/2 sm Onion,halved
Salt (to taste)
2 md Shallots,coarsely chopped
Pepper (to taste)
2 Garlic,cloves

For Filling:
==========

Preheat your oven to 400 F.

In meat grinder or processor, coarsely grind 4 ounces of sweetbreads, the veal shoulder, onion, shallots, garlic, 1/2 teaspoon of thyme, the small bay leaf, Cognac, and salt and pepper.

Transfer mixture to shallow baking dish and bake until firm, about 20 minutes. Cool.

Set aside until ready to use. Go on to the next recipe and prepare the Pasta.

Ravioli With Sweetbreads Ii (Pasta)

1 1/2 c Flour,all-purpose
1 t Salt
2 lg Eggs
2 lg Egg yolks

For Pasta:

In a processor, combine the flour, salt, eggs, and egg yolks until dough comes together in a ball.

Transfer to lightly floured work surface and flatten the dough slightly with rolling pin. Divide the dough into 4 pieces. Use pasta machine or rolling pin to roll each piece down to 1/8 inch thickness.

Set aside under damp cloth to prevent drying until ready to use.
Go on to the next recipe and prepare the Sauce.

Ravioli With Sweetbreads Iii (Sauce)

1 sm Onion,quartered
3/4 c Shallot,chopped
1/4 t Thyme,fresh
2 Bay leaves
Salt (to taste)
Pepper (to taste)
2 c Cream,whipping, OR
1/2 c Bordelaise Sauce ** OR
1/2 c Stock,veal **

** See recipes for Bordelaise Sauce, and Veal Stock.

For Sauce:

Place the reserved sweetbreads in a small saucepan; add enough cold water to cover. Add the onion, 2 tablespoons shallot, 1/4 teaspoon thyme, 2 bay leaves and salt and pepper. Bring to a boil, reduce heat and simmer for 8 minutes.

Remove the pan from heat and let it cool. Drain the sweetbreads and remove all remaining connective tissue; separate into bite-sized pieces.

Go on to the next recipe to learn how to put together and cook the pasta, sauce and filling.

Ravioli With Sweetbreads Iv (Assembly)

Parsley,chopped (garnish)

To Assemble:

Place 1 sheet of the prepared dough on ravioli form or work surface. Dot with 18 teaspoonfuls of filling placed 1 inch apart. Using a pastry brush dipped in cold water, moisten dough between mounds of filling.

Gently lay a second sheet of pasta on top of the first sheet with its mounds of filling, pressing between carefully between the mounds of filling to seal the two sheets together. Cut the dough into neat squares. Repeat, using remaining 2 sheets of pasta and remaining filling. Set aside on lightly floured baking sheet.

Preheat oven to 450 F. Bring the cream and remaining 1/2 cup of chopped shallot to a simmer then set aside.

Cook the ravioli in large pot of boiling salted water for 2 minutes. Drain and immediately transfer to wide, shallow baking dish.

Pour the cream and shallot over the ravioli and bake until the cream is bubbly and has thickened slightly, 5 to 8 minutes.

Meanwhile, place the trimmed sweetbreads and Bordelaise Sauce or Veal Stock in small saucepan. Simmer, uncovered, until the mixture is reduced to syrupy consistency.

Transfer ravioli and cream to warm serving plates. Spoon a few pieces of sweetbreads with their sauce into the center of each portion. Sprinkle with chopped parsley and serve immediately.

Red Pepper Nage

3 red peppers,sliced
1 c dry vermouth
1/2 lb butter
salt,to taste
black pepper,to taste
fresh thyme,to taste
star anise,to taste
2 bay leaves
5 lb fish bones,washed & gilled
2 lg carrots,chopped
1 celery stalk,chopped
2 leeks,chopped
2 md onions,chopped
1 c white wine

STEP ONE: Prepare Fume--
Sweat fish bones for approximately 4 to 6 minutes. Then add all the vegetables (except the red peppers) and sweat. Cover with water and 1 cup white wine. Add a bay leaf, some thyme and black pepper to your taste. Simmer for 40 minutes and strain.

STEP TWO: Prepare the Red Pepper Nage--
Sweat red peppers in pan on low heat. Add Dry Vermouth and reduce. Cover with herbs and 1 quart of fume. Simmer for 15 to 20 minutes. Blend with butter, then strain. Season to taste.

Use to prepare "Ahi Tuna in Mustard Crust" recipe in this cookbook.

Red Snapper In Brodetto With Polenta

POLENTA ==========
6 c Water,cold
1 T Butter,unsalted
1 t Salt
1 Bay leaf
1 1/2 c Cornmeal
RED SNAPPER IN BRODETTO ========
4 lb Red Snapper,cleaned
2 c Oil,vegetable
1 c Flour,all purpose
3/4 c Oil,olive
1 c Onion,finely chopped
1/2 c Scallion,finely chopped-- white part only
Salt
2 T Paste,tomato
1/4 c Vinegar,red wine (or more)
3 c Water,hot
Pepper (to taste)

For Polenta:

In a heavy saucepan, combine water, butter, salt and bay leaf. Pour in cornmeal in a thin stream, stirring constantly. Bring mixture to a simmer, stirring constantly, over medium heat. Reduce heat to medium low. Continue to stir over heat until mixture is smooth, very thick, and pulls away from sides of pan, about
15 minutes. Cover and keep warm.

For Red Snapper in Brodetto:

With a cleaver, cut each fish into 3 pieces, leaving head and tail on. Heat vegetable oil in skillet to about 350 F. Dredge pieces of fish in flour, shaking off excess. Cook, turning once, until lightly golden but not cooked through, about 5
minutes. Drain on paper towels and set aside.

In separate large skillet, heat olive oil over medium high heat. Add onion and scallion and saute, tossing until lightly golden, about 5 minutes. Add fish in single layer and sprinkle with salt. Spoon tomato paste between pieces of fish and cook about 3 minutes, shaking pan occasionally.

Stir together vinegar and hot water and add to fish. Bring to boil then lower the heat and simmer, uncovered, 2 to 3 minutes. Carefully turn pieces of fish.

Increase heat to medium high and continue to cook just until fish is cooked through, about 10 minutes.

Transfer fish and a mounded spoonful of polenta to warm serving plates. Boil sauce vigorously until slightly thickened and correct seasoning with salt, pepper, and a few drops of wine vinegar, if needed. Pour over fish and serve immediately.

Risotto Milanese

6 oz onions,chopped
1/2 c olive oil
10 oz arborio rice
16 saffron threads
3/4 c white wine
2 qt chicken stock
1 pn salt,to taste
1 pn black pepper,to taste
2 T butter
1/4 c Parmesan cheese,Grated

Sweat onions in oil until transparent. Add rice and cook 2 minutes.
Add saffron and wine. Reduce by one-half over medium heat, about 15 minutes.

Stirring constantly, add 1/2 cup stock at a time until it is absorbed.
Cook 15 to 18 minutes until al dente. Adjust seasoning to taste. Remove from heat and vigorously stir in butter and Parmesan cheese. Serve hot.

Roast Beet Puree

4 md Beets,with greens, stems
-- trimmed,(save greens)
1/2 t Oregano,dried
1/2 t Thyme,dried
1/4 t Fennel seed
1/4 t Coriander,ground
1/4 t Rosemary,dried
4 Bay leaves
10 Peppercorns
2 T Oil,olive, extra-virgin
2 T Butter,unsalted, cut
-- into pieces
Salt

Preheat the oven to 450 F.

Mix the oregano, thyme, fennel seed, coriander, rosemary, bay leaves and peppercorns together.

Place the beets in a roasting pan, and sprinkle with the the mixture of dried spices and herbs and drizzle with olive oil to coat. Bake, uncovered, until tender when pierced with a fork (about 1 hour.) When cool enough to handle, slip off the skins.

Quarter the beets and transfer them to a processor. Process the beets until coarsely chopped. Transfer them again to a small saucepan and stir over medium heat until heated through. Add the butter and stir until glossy. Season to taste with salt, and serve immediately.

Roast Duckling A La Orange

4 5-Pound ducklings
1 t seasoned salt
1/2 t rosemary
1/2 c celery,chopped
1/2 c onion,chopped
2 c brown sauce,or chicken
-stock
3 T sugar
1 T butter
1/2 c vinegar
1 c orange juice
1 t English mustard
1/2 t cornstarch
1/4 c Grand Marnier

STEP ONE: Prepare the Duckling and Basic Brown Sauce--
Trim the duck of excess fat at the base of the tail. Rub the inside with the seasoning salt and rosemary.

Preheat oven to 450 degrees F.

Place the duckling in a roasting pan, add 1/2 cup of water, and roast for 1-1/2 hours, basting occasionally.

Remove the duckling from the oven and keep warm.

Pour off all but two tablespoons of fat from the roasting pan, add the onions and celery, and saut until tender. Add two cups of brown sauce. Boil for 20 minutes.

The basic sauce is now ready for additional flavoring.

STEP TWO: Prepare the Orange Sauce--
Melt the butter, vinegar, and sugar in a saucepan and boil until the liquid caramelizes. Add the orange juice, mustard, and basic brown sauce and bring to a boil.

Strain the sauce, then thicken with cornstarch and season with Grand Marnier.

Roast Quail With Juniper Berries I (Relish)

1 lg Orange, navel
1 ea Lime
1 tb Ginger, fresh, grated
2 ea Cinnamon, sticks
1 ea Chili, dried
1 ea Vanilla, bean, split
-- lengthwise
2 c Sugar
1 c Raisins
2 lb Cranberries, fresh

Cut the orange and lime, with their skins, into a 1/4-inch dice. Set aside.

Tie the ginger, cinnamon sticks, chili and vanilla bean in cheesecloth and set aside.

Place the sugar in a heavy large skillet, preferably one with straight sides. Stir constantly over high heat until sugar turns light amber. The sugar must be cooked carefully to prevent burning; break up lumps as you go. (If there are still lumps of sugar after it begins to color, work over low heat, or off heat, until mixture is smooth.)

Stir in the orange, the lime and the bag of spices, and cook over high heat, stirring constantly for 5 minutes. Fold in the raisins and cranberries, stirring gently to coat with caramelized sugar. Cook over medium heat, stirring gently, until about half of the cranberries pop open, about 10 minutes. Remove the pan from the heat and cool.

Remove the bag of spices and spoon the relish into sterilized jars. Cover tightly and refrigerate for 1 month. This relish keeps about 3 months.

Roast Quail With Juniper Berries Ii (Polenta)

3 c Milk
-- PLUS 6 thin,Crumbled
3 T Butter,unsalted
-- 1-inch square,Slices
3/4 c Cornmeal
1/3 c Raisins,golden
3 T Cream,sour
Nutmeg,fresh, ground
2 1/2 T Cheese,Gruyere, grated
Salt (to taste)
2 1/2 T Cheese,Parmesan, grated
Pepper (to taste)
1/3 c Cheese,Gorgonzola,
Breadcrumbs,fine

In a heavy-bottomed saucepan, bring the milk and butter to a boil. Add the cornmeal in a thin stream, whisking constantly. When mixture becomes very thick, continue to boil while stirring constantly with a wooden spoon, until very thick and smooth (about 5 minutes.)

Stir in the sour cream, grated Gruyere, Parmesan, crumbled Gorgonzola, raisins, and a little nutmeg, beating until smooth. Remove from heat; add salt and pepper to taste.

Spoon the cornmeal mixture into 6 1/2-cup ramekins, or custard cups, tapping molds gently on work surface to settle mixture, and smoothing tops with spatula. Cool at least 15 minutes.

Use a knife to loosen polenta from ramekins and unmold onto a generously buttered baking dish. Place a slice of Gorgonzola on top of each; sprinkle with a fine layer of breadcrumbs. Bake in 450 F oven (along with quail, if desired) for 10 to 12 minutes, then broil just until lightly golden. Serve immediately.

Roast Quail With Juniper Berries Iii (Quail)

1 Gorgonzola Polenta **
1 Cranberry Relish **
QUAIL ==========
12 Quail,necks and feet
36 Juniper,berries, toasted
-- removed
-- in dry skillet for 5
6 sl Pancetta,thin, (Italian
-- minutes
-- dry-cured unsmoked bacon)
Salt (to taste)
-- coarsely OR,Chopped
Pepper (to taste)
6 sl Bacon,coarsely chopped
1/4 c Gin
12 Sage,leaves, fresh OR
1/2 c Wine,white, dry
1/2 t Sage,dried
2 c Stock,Veal **
1/4 c Oil,olive

** See recipe for Veal Stock, Gorgonzola Polenta, and Cranberry Relish.

Preheat your oven to 450 F. Holding quail, breast up, tuck wing tips under. Place a little of the pancetta, a sage leaf, and 2 juniper berries in the cavity of each bird. Sprinkle the cavity and outside of each bird with a little salt and pepper. Push each leg joint downward and fasten it to the carcass with a toothpick, pushing 1 toothpick through both legs.

Heat the olive oil in a large heavy skillet over very high heat. Arrange birds in pan, breasts down. Saute, shaking pan occasionally until breasts are lightly golden, 2 to 3 minutes. Place the skillet in the oven and roast 5 to 6 minutes. Use tongs to turn birds' breasts up and continue to roast until golden brown, about 6 minutes. Remove the skillet from the oven and transfer the quail to 6 warm serving plates; keep warm while preparing sauce.

Discard any fat from the skillet and place the pan over medium-high heat. Deglaze the skillet, adding the gin and wine, scraping up any browned bits in a pan. Add your stock and boil gently until reduced enough to coat a spoon lightly. Stir in the remaining juniper berries, adjust your seasonings, and pour this over the birds. Serve immediately.

Roasted Potato Salad

2 lb red new potatoes,washed &
-quartered
1/2 c red bell pepper,diced
1/4 c olive oil
1 1/2 T shallot,minced
1 t kosher salt
1 t fresh thyme leaves
1 t fresh rosemary leaves
1 t black pepper,Fresh Ground
1 t paprika
1/2 t granulated garlic
1 T fresh lemon juice
1 T fresh parsley,chopped

STEP ONE:
Preheat oven to 400 degrees.

STEP TWO:
Heat the olive oil in a cast-iron skillet and add the potatoes and salt.

Toss to coat the potatoes well and place in the oven until they are slightly soft (approximately 20 minutes). Add the diced peppers, shallot, thyme, rosemary, black pepper, paprika, and garlic and toss well again to coat the potatoes evenly. Return the pan to the oven until the potatoes are soft when pierced with a sharp knife (approximately 10 to 15 minutes.)

STEP THREE:
Remove the potatoes from the oven and transfer to a mixing bowl with a slotted spoon and toss well with the lemon juice and parsley. Adjust the salt and black pepper. (For a zestier salad, 1/2 teaspoon cayenne can be added.) Serve warm or at room temperature the same day. This salad does not save well.

Roasted Tomato And Mint Salsa

6 lg Roma tomatoes,tops removed
1 clove garlic
2 T lime juice,one Mexican lime
3 T olive oil,extra virgin
2 serrano peppers,minced,
-with seeds
1 1/2 T cilantro,minced
3 1/2 T spearmint,minced
1/2 t lime zest
1/2 t orange zest
1 pn salt

With a comal or black iron skillet over medium-high heat, cook the tomatoes until blackened all over. While still warm, pulse tomatoes with the garlic in a food processor until roughly chopped. Let cool to room temperature and add the remaining ingredients. Mix together and let sit at least 30 minutes before using.

Serving Ideas : Goes well with venison chops, grilled pork, or chips.

Roquefort Beignets With Apple Puree I (Puree)

4 Apples,tart (Granny Smith (or like)),peeled- cored,and cut into 8 wedges

For Apple Puree:
==========

Place the apples in a heavy saucepan over medium-low heat, adding a few drops of water if they're "dry." Cover the pan and cook, stirring occasionally, until slightly softened, 10 to 15 minutes.

Break the apples up into 1-inch pieces. Refrigerate, covered, until cold.

Go on to the other recipe for this dish -
Roquefort Beignets with Apple Puree II (Batters)

Roquefort Beignets With Apple Puree Ii (Batters)

CREPE BATTER ==========
2 Eggs
Salt (to taste)
1/2 c Milk
Pepper,white (to taste)
1/2 c Water,or more
2 T Butter,clarified **
1 c Flour,all purpose, sifted
Oil,Olive
FRITTER BATTER ==========
1/4 c Flour,all purpose
1 Egg
2 T Cornstarch
1/4 c Water (or more)
1 t Baking powder
1/2 t Oil,vegetable
1/2 t Salt

For Crepes:

Combine the eggs, milk and a 1/2 cup of water together. Gradually add 1 cup of flour, whisking it in until smooth.

Whisk in the salt and pepper and Clarified butter. Thin with water, if necessary, to the consistency of whipping cream. Cover and refrigerate for several hours or overnight.

If the crepe batter has thickened in the refrigerator, thin it with water to the consistency of whipping cream. Brush a 7-inch skillet (preferably non stick) with a thin film of olive oil. Place the skillet over medium-high heat. When hot, add about 3 tablespoons of crepe batter and swirl to coat the pan. Cook until the crepe is lightly golden, about 1 minute; then turn it over and cook the second side for 30 seconds. Continue with remaining batter, stacking crepes between waxed paper.

For Fritter Batter:

Sift 1/4 cup of flour, cornstarch, baking powder and salt into a mixing bowl. In a second bowl, combine an egg, 1/4 cup of water and vegetable oil and mix. Gradually stir the liquid mixture into the flour and mix just until smooth. DO NOT OVER MIX. Refrigerate, covered.

Go on to the last recipe for this dish -
Roquefort Beignets with Apple Puree III (Assembly)

Roquefort Beignets With Apple Puree Iii (Assembly)

1 Apple Puree **
1 Crepe Batter **
1 Fritter Batter **
FILLING ==========
4 oz Cheese,Roquefort,
-- (about 1 cup),Crumbled
--,Room Temperature
1 1/2 t Egg yolk
Oil,vegetable (for deep
-- frying

** See recipes for Roquefort Beignets with Apple Puree I (Puree) and Roquefort Beignets with Apple Puree II (Batters). These ingredients should be accomplished before completing this recipe.

For Filling: Blend the Roquefort cheese and egg yolk (mixture will by lumpy).

To Assemble and Cook:

Cut off any dry edges from the crepes, squaring them slightly. Place a rounded teaspoonful of cheese mixture in the center of the spotty side of a crepe, mounding it slightly.

Fold the crepe into thirds horizontally (as you would a letter), then fold the sides in so that they overlap slightly, forming a neat package about 2 inches square. Place these packets folded side down on a tray lined with waxed paper; repeat with remaining crepes and filling.

Cover the folded crepes with a damp cloth, then with plastic wrap, then with aluminum foil. Chill several hours or overnight.

In a large skillet or saucepan, pour in 2 inches of vegetable oil and heat to 375 F (a small piece of bread dropped into oil sizzles steadily at this temperature.)

Thin the fritter batter with water, if necessary, so that it flows from a spoon but is not watery. Use 2 forks to dip folded crepes into fritter batter; then lift them out, letting any excess batter drain off, and transfer to the hot oil (do not crowd.)

Fry until golden, turning once, 1 1/2 to 2 minutes. Drain on paper towels and serve with Apple Puree.

This recipe makes 12 beignets (three per serving.)

Rum Cream

3 ea Egg yolks
3 tb Sugar, superfine
1/2 c Butter, unsalted, chilled
-- and cut into pieces
2 tb Rum, dark
1/3 c Cream, whipping

In the top of a double boiler, blend the egg yolks and sugar. Place this over boiling water and whisk until warm to the touch. Add the butter, 1 or 2 pieces at a time. When all of the butter has been incorporated, whisk until lightly thickened, 1 or 2 minutes longer.

Remove from heat and cool, whisking occasionally. When cool, gradually whisk in the rum and fold in about 1/3 cup of whipped cream.

Chill.

Salmon A La Michael

32 oz fresh salmon fillets,8-oz. portions
1 md onion,chopped
1 carrot,chopped
1/2 bn parsley sprigs
3 stalks celery,chopped
2 oranges,quartered
1 whole lemon,quartered
1 whole lime,quartered
1 bay leaf
1 1/4 ga water
12 egg yolks
1 lb clarified butter,at 120-degrees
1 pn salt,to taste
1 pn black pepper,to taste
1/8 c fresh orange juice
2 T orange zest

STEP ONE: Prepare the Citrus Court Stock--
In a large pot, lightly saut onion, carrot, and celery. Add water, bay leaf, parsley, oranges, lemon, and lime. Bring to a boil; simmer for 25 minutes and strain. Place strained stock in pan large enough to hold salmon filets. Keep liquid simmering.

STEP TWO: Prepare the Orange Hollandaise--
Whip the egg yolks with orange juice until light and frothy.

NOTE: The butter must be clarified and at 120-degrees for the next step.

SLOWLY add butter while constantly whipping egg mixture. Add salt and pepper to taste.

STEP THREE: Poaching the Salmon--
Place the 4 salmon filets in the simmering Citrus Court Stock. Salmon must be poached for 8 to 10 minutes. Remove from the stock and coat with the Orange Hollandaise.

Garnish with orange zest and serve.

Salmon Rillettes

1 Court Bouillon **
SALMON ==========
3/4 lb Salmon,fillets or steaks,-- fresh,trimmed, skin on
1 T Salt,sea
1/2 t Peppercorns,whole
1 sm Chili,dried
1 c Butter,unsalted, softened
1 T Armagnac
3/4 lb Salmon,smoked, trimmed, and-- cut into shreds
4 oz Roe,salmon
TOAST STRIPS ==========
Oil,olive
1 Bread,white, loaf, sliced-- 3/4-inch thick,crusts trimmed,each slice cut -- into 3 long strips

Bring the Court Bouillon to a boil in a skillet. Add the salmon and lower the heat to simmer. Place a sheet of buttered parchment paper or aluminum foil, buttered side down, over the salmon. Poach until the fish is just opaque in the center, (about 8 minutes), or about 10 minutes per inch of thickness; DO NOT OVERCOOK. Remove from the heat and cool salmon completely in the broth.

To make up a seasoning mixture, use a small spice or coffee mill to grind the sea salt, 1/2 teaspoon peppercorns and chili. Drain the poached salmon, remove its skin, and cut it into 1/2-inch pieces. Place the salmon pieces, butter, Armagnac and a pinch of the seasoning mixture into a processor and blend it all into a very smooth puree. Add the shredded smoked salmon to the processor and process with rapid on and off pulses just until the mixture is blended. There should be visible shreds of smoked salmon. Transfer the mixture to a mixing bowl.

Gently fold salmon roe into the mixture until blended, taking care not to crush the eggs. Adjust the seasoning. Spoon mixture into a 4-cup souffle dish, straight-sided gratin dish, or casserole, lightly tapping mold on towel lined work surface to eliminate any air bubbles. Cover the dish with a plastic wrap and chill. (The Court Bouillon can be prepared 1 or 2 days ahead.)

For Toast Strips:

Preheat oven to 325 F. Rub a baking sheet with a thin film of olive oil. Arrange the bread strips on the baking sheet and bake them on the center rack of the oven, without turning, until lightly golden (15 to 20 minutes.)

Remove the rillettes from the refrigerator 20 minutes before serving. Dip the serving spoon in cold water and scoop onto cool plates. Serve with warm toast strips.

Salsa Verde

3 T Oil,olive, extra-virgin
2 Peppers,red bell, roasted
1 c Oil,olive, extra-virgin
-- OR
1/2 c Shallot **
1 c Pimientos,canned **
4 Anchovy,fillets **
1 md Onion,red (1 cup) **
1/2 c Vinegar,red wine
2 Celery,stalks **
Salt (to taste)
1 c Parsley,Italian **
Pepper (to taste)
2 lg Eggs,hard cooked **

** Finely chopped

For Salsa Verde:

Heat 3 tablespoons of olive oil in a medium skillet. In the hot oil, saute shallots and anchovies, stirring until shallots are softened, 2 to 3 minutes. Cool.

In bowl, combine 1 cup olive oil, wine vinegar and salt and pepper to taste. Add shallot-anchovy mixture and remaining ingredients. Stir well, adjust seasoning and set aside.

Salzburger Nockerl

4 t Jelly,currant OR other
4 T Cream,whipping
2 T Butter,unsalted, cut in
-- 4 pieces
9 lg Eggs,whites only
1/2 c Sugar
1/2 t Vanilla
1/2 lg Lemon,juice of
4 lg Egg yolks
1/2 c Flour,all purpose,
--,Sifted

Preheat oven to 450 F. Place 4 shallow 9-inch oval gratin dishes on a baking sheet. In each, put 1 teaspoon of jelly, 1 tablespoon of cream and 1 piece of butter.

In a mixer, beat the egg whites on medium-high speed until they form soft peaks. Gradually add vanilla sugar and lemon juice and continue to beat until stiff and shiny.

Use a large rubber spatula to gently fold egg yolks and flour into the beaten whites. Use a spatula to transfer 3 large mounds of the mixture to each of the baking dishes; shape and smooth them. Bake until puffed and golden (about 8 minutes.)

Serve immediately.

Sauce Champignon Locke-Ober

1 T butter
1 shallot,chopped fine
1 c fresh mushrooms,sliced
1/2 c dry red wine
1 c brown sauce,hot (see recipe)

Place butter, shallots, and mushrooms in a saucepan. Cook slowly until all liquid from mushrooms disappears. Add wine and continue to simmer until wine is reduced by half. Stir in hot brown sauce and simmer for 30 to 40 minutes.

Sauteed Calf's Liver With Pancetta And Red Onions

1 t butter
1 c flour
10 oz calves' liver,sliced
4 oz pancetta,thinly sliced
1/2 red onion,thinly sliced
1 T sherry vinegar
1/2 c demi-glace,(or veal juice)

NOTE: Pancetta is Italian salted pork belly that, when smoked,is called bacon.

STEP ONE: Saute the Liver--
In a hot saute pan, melt butter until it begins to smoke. Lightly flour each piece of liver and saut until pink.

STEP TWO:
In a second saute pan, heat the pancetta and cover with onions until they begin to caramelize. (The pancetta itself is sufficiently fatty to saute the onions.) Plate the pancetta and onion and top with liver.

STEP THREE: Sauce--
Pour the sherry vinegar into the liver pan and reduce to one teaspoon of liquid. Add the veal juice and bring to a boil, reducing the mixture to sauce consistency. Pour sauce through a fine strainer over the liver and serve.

Sauteed Chicken With Gewurtztraminer, Leeks, And Grapes

3 2-pound chickens,boned
1 lb leeks,cleaned & julienned
1/2 lb seedless grapes,halved
7 T butter
3 T shallots,minced
3 c Gewurztraminer
1/4 c heavy whipping cream
1/4 c Cognac
3 c chicken stock
1 sm carrot,chopped
1 sm onion,chopped
1 t fresh thyme
1 md tomato,peel,seed,chop

STEP ONE: The Chicken--
Bone the chicken; set aside the meat. Chop the carcass and saute in 3 tablespoons butter until browned. Add the carrot, onion, and shallots; saute a few minutes. Add wine, cognac, chopped thyme, and the chopped tomato.

STEP TWO: The Sauce--
Reduce to 2 tablespoons liquid. Add chicken stock; reduce to 1/2 cup liquid. Remove the bones. Add cream, bring to a boil, and strain. Season to taste. Keep warm.

STEP THREE:
Saute the chicken in 3 tablespoons butter. Transfer to oven with pan drippings and bake at 400 degrees F for 15 minutes. Remove the chicken and tent with foil.

STEP FOUR:
Using the pan juice, saute leeks for 5 minutes and remove. Using remaining 1 tablespoon butter, saute grapes for 1 minute to heat.

STEP FIVE:
To assemble, divide leeks among 6 plates. Place chicken atop leeks. Nap with sauce and garnish with grapes.

Sauteed Sturgeon With Vermouth Dill Sauce

2 lb sturgeon,slice in thin
-filets
1 c dry vermouth
1 c fish stock
1 T fresh dill
2 T shallots,chopped
8 T butter,Unsalted
1/4 c heavy whipping cream

STEP ONE: The Vermouth Dill Sauce--
Saute shallots in 1 tablespoon butter. Add vermouth and dill; reduce to 1 tablespoon. Add fish stock and reduce again to 2 tablespoons. Add cream,

bring to a boil, and whisk in 5 tablespoons butter. Salt and pepper to taste. Keep warm.

STEP TWO: The Sturgeon--
Saute the sturgeon in 2 tablespoons butter for 2 minutes on each side.

STEP THREE:
To serve, divide sturgeon among six plates. Garnish with the Vermouth Dill Sauce.

Scallops Newport

4 oz sea scallops
4 oz mushrooms
2 oz fresh spinach
2 oz smoked salmon
2 fluid ounces beurre blanc
-see recipe

NOTE: See the recipe for "Beurre Blanc (White Butter Sauce)" in this cookbook.

Saute scallops. When ready, add mushrooms, spinach, and smoked salmon and toss.

Add Beurre Blanc and toss well. Serve.

SIMPLE SYRUP:

1 cup water
2 cup sugar
Place sugar and water in a heavy saucepan and bring to a boil. Boil for five minutes and transfer to a container to cool. Can be refrigerated for up to 6 weeks.

Slow-Smoked Beef Tenderloin With White Truffle Aioli

2 lb beef tenderloin
1/4 t salt
1/4 t black pepper
1 T olive oil
Italian parsley

STEP ONE: Prepare Tenderloin--
Season tenderloin with salt and pepper. In large skillet over medium-high heat, add olive oil and sear tenderloin on all sides. Place in smoker using apple wood. Smoke at 325 degrees for 25 minutes. Reduce heat to 225 degrees and continue smoking for 30 minutes.

STEP TWO: Prepare "Alpine Mushroom Salad"--
See the recipe for "Alpine Mushroom Salad" in this cookbook.

STEP THREE: Prepare "White Truffle Aioli"--
An aioli is a mayonnaise-like sauce common to southern France. See the recipe for "White Truffle Aioli" in this cookbook.

STEP FOUR: To Assemble Slow-Smoked Beef Tenderloin, "Alpine Mushroom Salad," and "White Truffle Aioli"--Place room temperature mushroom salad in center of plate. Slice tenderloin and place over center of salad. Top with White Truffle Aioli and garnish with Italian parsley.

Smoked Chicken Roulade With Dried Fruits And Bourbon Sauce

20 oz boneless chicken breasts
-(5-oz. eac,skinned, fat re
4 oz lean chicken meat,diced
-fine
1 T port wine
2 egg whites
1/4 c skim milk
salt and pepper,to
-individual taste
1 c veal stock
1 T bourbon
1 c dried fruit,see directions

STEP ONE: Prepare the Filling--
Prepare 1 cup finely diced dried fruits (apples, cherries, pineapple, apricots, and raisins). Put diced chicken meat, Port, egg whites, skim milk, salt, and pepper in food processor and create a mousse from these ingredients. Place into a bowl. Add diced mixed fruits. Blend well.

STEP TWO: Prepare the Roulades--
Flatten the chicken breasts and place filling in the middle. Roll up tight. Place in smoker until done.

STEP THREE: Prepare the Sauce--
While roulades are cooking, combine veal stock and bourbon. Cook for three minutes.

STEP FOUR: Presentation--
To serve, cut chicken rolls at an angle into five or six pieces. Spoon sauce over chicken.

Smoked Shrimp Enchilada W/Red Pepper Cream, Barbecue Sauce

1 bag wood chips for smoking -soaked in water
1 chipotle pepper
2 serrano peppers
2 tomatoes,seeded
1 red onion
3 red bell peppers,split and seeded
1 turnip
4 cloves garlic
1 ga beef stock
2 T dry mustard
3 carrots,chopped
1/2 c raspberry vinegar
1/2 c brown sugar
1 c ketchup
2 c heavy whipping cream
1 red bell pepper
1 c sour cream
salt and pepper,to taste
2 oz sun-dried tomatoes,soaked and,Diced
3 oz sweet onions,diced
1 c fresh corn kernels
1 c mushrooms,diced
1/2 c green onions,thinly sliced
15 smoked shrimp,diced
4 flour tortillas
1 pt heavy whipping cream reduced by half
2 T lime juice,use fresh-squeezed
1 T butter,Unsalted
salt and pepper,to taste

STEP ONE: Prepare the Barbecue Sauce--
Start a charcoal fire in outdoor grill. When coals are white-hot, cover with soaked wood chips. Place chipotle and serrano chiles, tomatoes, red onion, 3 red bell peppers, turnip, and garlic on grill and cover. Adjust dampers to reduce heat and smoke vegetables for about 20 minutes. (When vegetables are done, smoke shrimp for enchilada filling for about 15 to 20 minutes.)

Add vegetables to beef stock and reduce to 1 quart. Meanwhile, reduce brown sugar and raspberry vinegar to syrup consistency. Strain vegetables from stock and discard. Add carrots, mustard, and vinegar-sugar mixture to stock and simmer until carrots are done. Puree sauce in blender and strain. Return to heat, add ketchup, and reduce until sauce coats the back of a spoon. Add salt and pepper to taste.

STEP TWO: Prepare the Red Peppers--

Over an open flame, roast the red bell pepper until skin is charred black and begins to loosen from the pepper. Immediately immerse pepper in ice water. When cool, peel and seed pepper and place in blender with sour cream. Puree until smooth and add salt and pepper to taste.

STEP THREE: Create Smoked Shrimp Enchiladas--
Saute sun-dried tomatoes, diced sweet onion, corn kernels, mushrooms, and green onions in butter until slightly soft. Add shrimp,cream and lime juice and reduce. Taste for salt and pepper. Place equal amounts of fillings in center of tortilla and roll the tortilla in a cylinder.

Garnish each tortilla with a dollop of Red Pepper Cream and pour barbecue sauce around the enchilada.

Sole A La Catalane

4 md Tomatoes,rips
2 Sole,fillets, (about 6 ounces each)
14 T Butter, unsalted, cut into pieces
1/2 c Wine,white, dry
4 sm Onion,white, thinly sliced
1 T Parsley,chopped
1 T Chives,fresh, chopped
2 T Shallot,finely chopped

Preheat the oven to 300 F. Carefully cut the out core of each tomato, removing a small, narrow plug and leaving the tomato intact. Blanch the tomatoes in boiling water for a few seconds; drain under cold water and slip off their skins. Cut a lid from the smooth bottom of each tomato (opposite the core) and set aside. With a melon scoop or spoon, carefully hollow out the pulp and seeds from the tomatoes, leaving a neat shell. Place the tomatoes and their lids in a small buttered baking dish, sprinkle with salt and pepper, set aside.

In a small skillet, heat 2 tablespoons of butter and saute the sliced onions over medium heat until softened but not browned, 5 to 7 minutes. Spoon cooked onions into the hollowed tomatoes, dividing evenly.

On a work surface, gently flatten the sole fillets, tapping them with the side of a wide knife blade. Carefully roll up each fillet, beginning with the small (tail) end and with the smooth, shiny skinned surface on the inside. Lightly butter a heat-proof shallow baking dish in which the fillets will fit compactly. Scatter shallot into the dish, then arrange rolled fish fillets over shallot. Salt and pepper the fish lightly and pour wine over all. Cover the dish with buttered parchment or waxed paper, buttered side down. Place the pan over medium heat and bring almost to a boil. Place the pan of fish and the pan of tomatoes in the oven. Bake until fillets are just cooked through, 6 to 8 minutes. DO NOT OVERCOOK.

Remove the pans from the oven. With a slotted spatula, lift each fillet, draining all of the liquid back into the pan, and place each fillet upright in a tomato. Place the pan of fish-cooking liquid over high heat and boil the liquid until it's reduced to a few tablespoons of syrupy liquid. Reduce the heat to very low. Whisk in the remaining 12 tablespoons of butter, 1 or 2 pieces at a time, adding more only when the previous addition has become creamy and smooth. Strain this sauce into a small bowl, stir in the parsley and chives and season to taste with salt and pepper.

Place each stuffed tomato on a warm serving plate. Spoon some of the sauce over each fillet and around each tomato. Gently replace the lids and serve immediately.

Souffle Glace Aux Framboises

ALMOND MERINGUE LAYERS =========
2 Egg whites
2/3 c Almonds,blanched, ground
1/2 c Sugar
MOUSSE ==========
3 c Raspberries,fresh OR
30 oz Raspberries,frozen,-- thawed,and drained-- (liquid reserved)
1/2 c Sugar
3 T Water,cold
1 T Syrup,corn, light
3 Egg whites
1/2 Lemon,juice of
2 c Cream,whipping

For Almond Meringue Layers:

Line a baking sheet with parchment paper (or butter and flour it). Using a pencil and 8-inch souffle dish as guide, trace 2 circles exactly the diameter of dish onto parchment paper. Fold sheet of parchment or waxed paper in half lengthwise and lightly oil one side of paper and wrap it around souffle dish so it extends 3 inches above top of dish, taping it securely with masking tape.

Preheat the oven to 200 F. Beat 2 egg whites until they form stiff peaks. Stir together ground almonds and sugar and gently fold into beaten egg whites. Transfer mixture to pastry bag fitted with round 1/2-inch tip. Starting in the center and spiraling outward, form 2 8-inch circles 1/4 inch thick. Bake until crisp, about 1 1/2 hours. Cool on a rack.

For Mousse:

Choose a few perfect raspberries for garnish and set aside. Puree remaining raspberries in processor or blender until very smooth. Transfer 2 tablespoons of puree, with seeds, to measuring cup. Strain remaining puree into mixing bowl, eliminating all seeds. Add enough strained puree to the 2 tablespoons to measure 1/2 cup. Set aside. Chill remaining strained puree, which will be used as sauce.

In a small heavy saucepan combine sugar, water, and corn syrup. Bring slowly to boil over medium heat, stirring occasionally and brushing down any sugar crystals from sides of pan with brush dipped in cold water. Raise heat slightly and cook until temperature of syrup reaches 240 F (soft ball stage). While syrup is cooking, beat 3 egg whites in a mixer until stiff. As soon as syrup reaches 240 F, lower mixer speed to slow and pour hot syrup onto beaten whites, in a very thing stream. When all of the syrup has been incorporated, raise a mixer speed and beat meringue until cool.
Stir together the 1/2 cup reserved raspberry puree and lemon juice and fold into the meringue until nearly blended. Whip cream until stiff and fold into the

meringue until blended. DO NOT OVERMIX.

To Assemble:

Spread 3/4-inch layer of mousse in prepared souffle dish. Carefully peel off the paper from a meringue layer and place the layer on top. Repeat, adding 3/4-inch layer of mousse, then remaining meringue layer. Top with remaining mousse, smoothing it gently with spatula. Freeze at least 3 hours.

To serve, carefully remove paper collar. Smooth exposed edge of souffle, if necessary, with a metal spatula. Use a knife blade or long metal spatula to score shallow crisscross pattern in top of souffle. Garnish with reserved raspberries. Serve in wedges, spooning a little of the chilled raspberry puree around each portion and serving remainder separately.

Souffle Potatoes With Custard Royale

4 lb potatoes
2 lb Spanish onions
4 oz butter
1 ds salt
1 ds white pepper,ground
2 cloves garlic,per cocotte
10 6-ounce cocottes
4 whole eggs
8 oz heavy cream
1 ds salt,to taste
1 ds white pepper,to taste

Preheat oven to 325 degrees.

STEP ONE: Preparing the Potatoes--
Sweat the onions in melted butter until slightly browned. Peel and wash potatoes, slice thinly in the shape of the cocotte (a small cup-shaped baking dish). Rub cocotte with whole butter and garlic clove. Alternate layers of potato and sauted onions, seasoning each one until cocotte is full.

STEP TWO: Preparing the Custard Royale--
Combine 4 eggs, 8 ounces heavy cream, salt, and white pepper and pour over cocottes, pressing gently on potatoes to remove any air that may be trapped.

STEP THREE:
Bake in preheated oven at 325 degrees F for approximately 45 minutes or until potatoes are tender and custard is set. Let sit 5 minutes before removing from cocotte.

NOTE: Grated Romano cheese may be added for additional flavor.

Spicy Dumplings With Sesame Sauce And Hot Oil

DOUGH ==========
2 c Flour,all purpose
1/2 c Water (or more)
1 pn Salt
FILLING ==========
2 T Water,cold
1/2 lb Pork,butt, ground
1 T Ginger,fresh, finely
1/4 t Salt
--,Chopped
1 pn Pepper,white, ground
1 T Scallion,finely, chopped
SPICY SESAME SAUCE ==========
1/3 c Tahini,(sesame seed
1 T Garlic,finely chopped
-- paste) + 1 tablespoon
1 T Oil,chili, hot
1/3 c Vinegar,Chinese, rice
1/2 t Peppercorns,Szechwan,
1/3 c Soy sauce
--,Ground
1/4 c Sugar
Oil,hot chili
1 1/2 T Oil,sesame
Scallions,sliced

For Dough:

In a mixer or processor, combine the flour and the salt. Gradually add water to the dry ingredients and knead to form a firm but moist dough. Wrap and refrigerate for 2 hours or more.

For Filling:

Combine water with the ginger and scallion. Let stand, covered, 2 hours or longer. Strain, reserving liquid. Stir liquid into the ground pork with salt and pepper. Cover and refrigerate until needed.

For Spicy Sesame Sauce:

Use a processor or blender to combine sauce ingredients. Set aside.

To Assemble:

Divide your dough into 4 pieces. Roll each piece into a cylinder about 1 inch in diameter. Pinch or cut 6 or 7 walnut-size pieces from each cylinder. Dust pieces with flour and stand each on a cut side. Use a rolling pin to flatten into 2 1/2 to 3-

inch circles, turning them with your fingers as you roll and making them slightly thicker in center than at the edges.

Place rounded teaspoons of meat filing in center of each circle. Fold edges up over filling, pressing dough together in center, then on two sides. Pinch firmly. Place on floured sheet of waxed paper. (If you find that your dumplings aren't sticking together at the edges, you can use a little bit of water to wet the edges before you pinch them together.... it will act like glue.)

Cook (a few at a time) in a large pot of boiling water until meat is firm, 4 to 5 minutes. As the dumplings cook, they have a tendendy to float - this is normal. Cook for a full four minutes at a minimum, or the meat may not get done. Drain the dumplings and transfer to serving bowls. Drizzle with spicy sesame sauce and a few drops of chili oil. Sprinkle with scallions and serve.

Spicy Grilled Shrimp And Melon Salad

15 chiles de arbol (or,Dried
-cayenne c
1 1/2 c olive oil,for the marinade
1 t salt
2 cloves garlic,sliced
1 bunch cilantro,sliced
2 T fresh lime juice
35 md unpeeled shrimp,heads
-removed
4 c Watermelon,Cantaloupe, and
-Honeyde,diced in 1/2" piec
3 T sugar
1/2 c mint leaves,finely chopped
2 T fresh lime juice
1 T rice wine vinegar
3 c Romaine lettuce (rib
-removed),cut in wide strip

Grind the chiles in a spice mill to form a powder (about 2 tablespoons). In a bowl, mix chile powder with oil, salt, garlic, cilantro, and lime juice. Add shrimp and marinate for 2 to 3 hours at room temperature, or overnight in a refrigerator. Combine melons, sugar, mint, lime juice, and vinegar, and refrigerate for at least 30 minutes.

Prepare a hot grill. Remove shrimp from marinade and reserve marinade. Grill shrimp for about 3 minutes, and set aside to cool. Toss the romaine with 4 tablespoons of the reserved marinade, and form a bed of greens on each plate. Drain the melons slightly. Peel the shrimp, toss lightly in some of the reserved marinade. Place melons and shrimp on romaine.

Spicy Sesame Sauce

1/3 c Tahini,(sesame seed
-- paste) + 1 tablespoon
1/3 c Vinegar,Chinese, rice
1/3 c Soy sauce
1/4 c Sugar
1 1/2 T Oil,sesame
1 T Garlic,finely chopped
1 T Oil,chili, hot
1/2 t Peppercorns,Szechwan,
--,Ground

Use a processor or blender to combine sauce ingredients. Set aside.

Spinach Salad With Honey Mustard Poppy Seed Dressing

8 c fresh spinach,coarsely torn
5 egg yolks
1 T red wine vinegar
3/4 qt salad oil
1 lemon,squeeze for juice
1 T water,Boiling
1/4 c poppy seeds
1/2 c Dijon mustard
1 c yellow mustard
1/2 c honey
1 t fresh tarragon,chopped
1 lemon
1 ds red wine vinegar
1 ds salt,to taste
1 ds black pepper,to taste

STEP ONE: Prepare the Mayonnaise--
Whip 5 egg yolks with 1 tablespoon red wine vinegar, and the juice of one lemon, until frothy. SLOWLY add the 3/4-quart salad oil and 1 tablespoon boiling water while constantly whipping the mixture.

STEP TWO: Preparing the Dressing--
Take one quart of the mayonnaise you have made, and stir in the 2 types of mustard, 1/2 to 1 cup honey (adjust to your taste), tarragon, dash red wine vinegar, juice of one lemon, poppy seed, and salt/pepper to taste. Stir until thoroughly blended.

STEP THREE: Prepare the Salad--
Serve over a bed of torn spinach.

SUGGESTED GARNISHES:
Crumbled, cooked bacon
Crumbled hard boiled eggs
Sections of Mandarin oranges
Bean sprouts

Steamed Salmon With Black Bean Sauce

2 Salmon,fillets, skin
-- removed (about 4 oz
-- each)
1 Pepper,red bell
1 Pepper,green bell
2 T Bamboo shoots,shredded
2 t Black Beans,fermented
12 Ginger,slivered,
-- match-stick-thin
4 t Scallion,white only,
--,Shredded
2 T Soy Sauce
1 T Chicken Stock **
1 pn Pepper,white, ground
1 d Oil,vegetable
1 d Oil,sesame

** See recipe for Chicken Stock.

If fillets are thicker than 1/2 to 5/8 inch, carefully cut in half horizontally (as you would an English muffin). Trim each into a neat 4-inch square.

Cut off tops and bottoms of peppers to leave a band about 2 inches wide; remove seeds and ribs. Cut two 4-inch long rectangular pieces from each. Cut into 1/8-inch julienne, leaving pieces grouped in a neat rectangle. Place salmon on an oiled steamer tray or plate. Use a cleaver or knife blade to transfer pepper rectangles to fish, completely covering each fillet.

Scatter bamboo shoots over the fish, then sprinkle with black beans, ginger and scallions. In small bowl, stir together soy sauce, chicken stock, white pepper, vegetable oil and sesame oil. Pour mixture over.

Steam in covered steamer (making sure that water boils steadily but does not boil away) until just cooked through and opaque, 5 to 8 minutes (timing varies according to thickness of fish). Carefully transfer to serving plate, spoon sauce around and serve immediately.

Stir-Fried Spicy Lobster

8 oz soy sauce
20 oz butter,Unsalted
20 oz angel hair pasta,cooked
4 oz sesame oil
4 oz hot chili oil
8 1-pound lobsters,blanched &
-,Chopped
2 bn scallions,thinly sliced
2 red peppers,seeds,
-membranes remov,diced smal
2 yellow peppers,seeds,
-membranes re,diced small
8 oz oyster mushrooms,cleaned
-and,Sliced
8 oz shiitake mushroom,cleaned
-and,Sliced

NOTE: You will need 8 one-pound lobsters, blanched, with all the meat removed from the shells. Chop the meat, and reserve all the head shells, legs, and tail pieces.

STEP ONE: Soy Butter Sauce and Pasta--
Bring soy sauce to a boil, add butter in chunks, stirring until all is incorporated. Set aside. Cook angel hair pasta in boiling salted water until "al dente."

STEP TWO: The Lobster--
Combine sesame oil with hot pepper oil (approximately 1 ounce total per portion based on the desired hotness). Stir-fry lobsters in oils after coming up to smoke stage. Add scallions, peppers, and mushrooms. Cook until "al dente." Add angel hair pasta and soy butter to mixture, toss everything together. Place on center of each plate. Arrange hot lobster shells on plates to appear as a whole lobster presentation.

Succes Aux Noisettes

ALMOND MERINGUE LAYERS =========
6 lg Egg whites,at room temp.
2 1/2 c Sugar,powdered, sifted,
3/4 c Almonds,blanched, ground
-- plus more as needed
2 1/2 T Sugar
HAZELNUT PRALINE BUTTERCREAM ===
1 c Milk
1 T Sugar
4 lg Egg yolks
4 oz Hazelnut Praline Paste *
1/3 c Sugar,plus
1 1/2 c Almonds,toasted, sliced
1 c Butter,unsalted, at
-- (about 4 ounces) **
--,Room Temperature

* Available at specialty stores or by mail order from H. Roth and Sons, 1577 First Avenue, New York, New York, 10028, (212)-734-1110

** Simply toast almonds at 350 F for 7 to 10 minutes.

For Almond Meringue:

Preheat the oven to 325 F. Cut out three 10-inch parchment paper circles and one 10-inch cardboard circle. Set the parchment circles on baking sheets.

Beat egg whites to soft peaks and gradually add 2 1/2 tablespoons of sugar and continue beating until stiff. Combine 2 1/2 cups of powdered sugar and ground almonds; fold into egg whites.

Spoon mixture into a pastry bag fitted with a no. 6 round tip. (A number six tip leaves a round, tube-like stream a little less than a half inch in diameter.) Pipe meringue onto parchment circles, starting in the center and spiraling outward just to the edge. Dust lightly with powdered sugar. Bake the circles until crisp and very lightly golden (25 to 30 minutes.) Cool on racks.

For Buttercream:

Place a medium bowl in a larger bowl of ice water. Set Aside. Bring milk to the boiling point in a heavy saucepan over medium heat.

Meanwhile, beat egg yolks in a large mixer bowl until smooth. Gradually add 1/3 cup plus 1 tablespoon of sugar and continue berating until the mixture is pale yellow and forms a ribbon when beaters are lifted (about 7 minutes.)

Gradually add boiling milk to yolk mixture, beating constantly to

avoid the yolk curdling. Return the mixture to the saucepan, and cook over low heat - stirring with a wooden spoon, for 30 seconds. Immediately pour custard into the bowl set over ice water.

Cool, stirring occasionally.

Beat the butter and praline paste in a large bowl until smooth and creamy. Gradually beat in cooled custard.

To Assemble:

Using cardboard as a guide, trim meringues to even circles. Carefully peel off the parchment paper. Choose 1 meringue with a smooth bottom and set aside.

Spread 1/3 of the cream onto 1 meringue layer. Top with a second meringue, centering it over the bottom layer. Smooth on another layer of buttercream. Top with remaining meringue, smooth side up, pressing gently. Frost sides and top of cake with remaining buttercream. Gently press sliced almonds onto sides and top with a spatula.

Dust about 2 inches of rim and 2-inch circle in center with powdered sugar. Transfer to serving platter. Let stand at room temperature for 30 minutes before serving in wedges.

Sweet Corn And Anaheim Chile Pepper Relish

1 1/2 c sweet corn
1/2 c red Bermuda onion,diced
-small
1/2 c white onions,diced small
1 c cucumber,, seeded,Peeled
-diced small
1/3 c red bell pepper,diced small
1/3 c bell pepper,diced small
8 T fresh lime juice
1 pn salt,to taste
1 t Tabasco sauce
1 1/2 t cumin
1 1/2 t sugar
2 fluid ounces white vinegar
2 fluid ounces olive oil,100%
- Extra Virgin
3 green Anaheim chili peppers
- slice thin,few seeds
3 red Anaheim chili peppers
-slice thin,few seeds
1 head frisee lettuce

Combine all the ingredients and allow them to set at room temperature for one hour before using.

NOTE: Refrigerate overnight and the flavor builds.

Spoon the relish onto the well-washed leaves of Frisee lettuce. Serve as part of "Grilled Grouper Savoy Grill" (see recipe of that name in this cookbook).

Sweet Onion Sauce

1 1/2 T Oil,vegetable
1 md Onion,sliced
1 c Veal,trimmings * OR
1 c Beef,trimmings *
2 T Vermouth,dry
2 c Stock,veal **

* Trimmings should be cut into 3/4 inch dice.
** See recipe for VEAL STOCK.

For Sweet Onion Sauce:
==========

In a heavy saucepan, heat the vegetable oil over medium heat, then add onion and meat. Cook uncovered, shaking the pan and stirring occasionally, until the meat and the onion are browned (about 20 minutes.)

Add the vermouth, stirring, to the meat and onions. Then add the stock and bring the mixture to a boil. Allow the mixture to boil gently, skimming the surface often until sauce has reduced to a light syrupy consistency (about 30 minutes or longer.)

Remove the saucepan from the heat and swirl in 2 tablespoons of butter, bit by bit. Strain the resulting sauce and season with a little bit salt and pepper.

Warm the sauce. Spoon some sauce around the crepes, and serve.

Tejas Gazpacho

3 lb fresh tomatoes,peeled &
-seeded
24 fluid ounces tomato juice
4 fluid ounces balsamic
-vinegar
5 T tomato paste
2 serrano peppers
1 ds Tabasco sauce
1/4 t Worcestershire sauce
1 T sugar,to taste
1 t salt
2 t cumin,Ground
1/2 t black pepper,Fresh Ground
2 T lime juice,use
-fresh-squeezed
2 c water
1 whole red bell pepper
-peeled & seeded,diced in 1
1 whole green bell pepper
-peeled & seeded,diced in 1
1 whole yellow bell pepper
-peeled & seeded,diced in 1
2 c scallions,thinly sliced
2 c cucumber,& seeded,Peeled
-diced in 1/4" pieces
2 c jicama,peeled,diced in
-1/4" piece
1 c zucchini,diced in 1/4"
-piece
1 c yellow squash,diced in 1/4"
- pieces
4 whole tomatoes,outside skin
- and flesh on,diced in 1/4
2 T cilantro,basil, (or parsley)
-,Chopped

Puree the first 13 ingredients ("3 Pounds Tomatoes" through "2 Cups Water") in a blender. Strain and chill the mixture.

When chilled, stir in all of the remaining ingredients.

Serve chilled. Will keep well in the refrigerator for up to three days.

Tejas Smoked Turkey Salad With Almond-Anaheim Dressing

1 red bell pepper
1 green bell pepper
1 yellow bell pepper
2 poblano peppers
2 lb smoked turkey breasts,diced
- in 1/2" piece
2 celery stalks,diced in 1/2"
- piece
1/2 ds salt,to taste
1/2 ds black pepper,freshly ground
1/4 c blanched almonds,toasted,
-slivered
4 oz honeydew melon,sliced
4 oz peach,Slices
4 oz apple,Slices
4 oz blackberries,or other
-berries
4 oz grapes

STEP ONE:
Roast all peppers and chiles over an open flame until the skin blisters. Then place them in a covered bowl or plastic bag until the skin begins to loosen. Peel, seed, and cut into 1/2-inch dice.

Combine diced peppers, turkey, and celery in a large bowl. Season with salt and pepper to taste.

STEP TWO:
To make dressing, please refer to the recipe "Almond-Anaheim Dressing"in this cookbook.

STEP THREE:
Toss salad with dressing and adjust seasonings to your preference. Serve salad sprinkled with toasted almonds and garnished with fresh fruits.

Terrine Of America's Three Smoked Fish

MOUSSE ==========
1 1/2 lb Fish,white, fillets (such
-- as monkfish,or halibut)
-- trimmed,cut into chunks
1/2 lb Fish,white, smoked, cut
-- into chunks
2 Egg yolks
3 Egg whites
2 c Cream,whipping
1/2 c Parsley,chopped
6 dr Hot pepper sauce
2 t Salt
1 pn Pepper,white
1 1/4 lb Salmon,chilled, cut into
-- 1/2-inch-thick,Slices
1 1/4 lb Sturgeon,smoked, chilled
-- into 1/2-inch,Sliced
-- thick,Slices
DRESSING ==========
2 Egg yolks
1 T Water,cold
1 c Oil,vegetable
2 T Oil,vegetable
6 T Vinegar,white wine
2 c Cream,sour
1/4 c Champagne OR
1/4 c Wine,white, dry (opt)
2 t Salt (or),To Taste
1/2 t Pepper,black, ground
GARNISHES ==========
2 Eggs,cooked, hard
1 sm Onion,finely chopped
1/4 c Parsley,chopped
4 oz Caviar,golden (fresh white
-- fish roe)
4 oz Caviar,sturgeon

For Mousse:

Process fish fillets, smoked white fish, and egg yolks to smooth puree in processor, working in batches as necessary and scraping down sides occasionally. Add egg whites one by one, blending well. Gradually add cream, scraping sides of bowl as needed. Transfer mousse to bowl and place bowl in a larger bowl of ice. Stir in 1/2 cup parsley, hot pepper sauce, salt and a pinch of pepper. Adjust seasonings to taste and chill well. Lightly butter a 12 x 3 x 4-inch ceramic terrine (a standard 9 x 3-inch loaf pan can also be used). Preheat oven to 350 F. Place well chilled smoked salmon on

work surface and split it down center, removing any small bones. Cut each half into rectangles about 2 inches wide and the length of the mold, squaring off edges neatly. Cut two rectangles of smoked sturgeon to the same size.

Use a rubber spatula to spread 1/4 inch layer of mousse evenly over the bottom and sides of the mold. Lay one rectangle of smoked salmon down the center. Spread a 1/2 inch thick layer of mousse over the salmon, smoothing neatly. Top with a layer of smoked sturgeon, then 1/2 inch layer of mousse; repeat until mold is filled, ending with smooth layer of mousse. Tap filled pan gently on work surface to eliminate air bubbles.

Top with buttered aluminum foil, buttered side down. Wrap a second layer of foil over top and place mold in a roasting pan.

Place the pan on the center rack of your oven and pour hot water into roasting pan to come about halfway up outside of terrine. Bake 45 to 60 minutes, or until a skewer inserted in center comes out clean (a 9 x 3 inch mold may take as long as 1 hour and 10 minutes.) Remove the mold from the water bath and cool on rack.

For Dressing:

Place egg yolks and water in bowl of mixer and beat until creamy. Add oil very slowly. When about half of the oil has been incorporated, begin alternating oil and vinegar, adding them in a thin stream. Whisk in sour cream briefly, then Champagne. Add salt and pepper and chill dressing, thinning, if necessary, with a little milk.

To garnish; separate the hard cooked egg yolks from egg whites and chop each coarsely. Use a napkin to press whites and yolks separately through a sieve.

To serve, run a knife around the edges of the terrine, then unmold by inverting it onto a serving platter. Holding a kitchen towel dipped in hot water over the mold for a few seconds, lift off the mold. Slice the terrine with a knife dipped in cold water. Cover the bottom of each chilled serving plate with dressing. Center a slice of terrine on each plate. Surround the terrine with a ring of chopped egg yolk and egg white, onion and parsley. Place 6 small spoonfuls of caviar, 2 of each kind of roe, over the garnishes around the plate.

Serve immediately.

Texas Ruby Red Grapefruit With Honey Cinnamon Glaze

4 lg ruby red grapefruits,cut
-into segments
1 kiwi fruit,peeled
2 T honey
1/2 c grapefruit juice
16 blackberries
4 edible flowers,like
-Nasturtiums
cinnamon

Arrange grapefruit segments on plate. Cut kiwi fruit into four slices and place in the center. Mix honey and grapefruit juice and heat. Just before serving, ladle mixture over segments. Sprinkle with cinnamon and glaze under oven broiler until grapefruit sections are warm. Arrange blackberries and nasturtiums and serve immediately.

Texas Wild Duck Gumbo

2 wild ducks
2 celery stalk
1 small onion,sliced
2 sm carrots,diced
1 T salt
1 ga water
1 1/4 c vegetable oil
1 c flour
2 c onion,chopped
2 c celery,chopped
1/2 T black pepper
1/4 t red pepper
1 lb smoked sausage
24 shucked oysters
1/2 c scallions,sliced
1 c bell peppers,chopped

STEP ONE: To Make the Stock--
In large pot combine ducks, 2 stalks celery, one small onion (sliced), diced carrots, salt, and gallon water. Bring to a boil and simmer for 3 hours, from time to time skimming off the foam.

STEP TWO: To Make the Gumbo--
Make the roux of flour and vegetable oil until dark and brown. Add the bell peppers, red and black pepper, celery, and onions. Remove the ducks from the stock and reduce the broth to 2-1/2 quarts. Strain and pour over the roux. Simmer the gumbo for 20 minutes.

Remove all the meat from the bones, dice in 1/2-inch squares, and add to the gumbo. Broil the sausage, slice, and also add to the soup. Add the oysters and scallions at last and bring to a boil.

Serve over rice with Tabasco sauce as needed.

Tiramisu

3 T sugar
2 egg yolks
2 oz cream cheese
5 3/8 oz mascarpone cheese
3 t Marsala wine
7 oz heavy whipping cream
-whipped
2 c espresso (or strong coffee)
1 oz additional Marsala
2 T additional sugar
1/2 c water,Warm
24 French-style ladyfinger
-cookies
3 T powdered sweetened cocoa mix

STEP ONE: Prepare Cream Mixture--
In an electric mixer, prepare cream mixture by whipping sugar and egg yolks on high speed until pale yellow and thick. With mixer on medium speed, add cream cheese and whip until smooth. Add mascarpone and Marsala. Mix until incorporated. Fold in whipped cream. Refrigerate.

STEP TWO: Prepare Espresso Mixture--
To prepare espresso mixture, combine espresso, additional Marsala, sugar, and warm water.

STEP THREE:
To assemble, dip ladyfingers in espresso mixture. Place one layer of dipped ladyfingers on bottom of serving platter. Top with one layer of cream mixture. Add another layer of dipped ladyfingers, topped with a second layer of cream mixture. Sift cocoa over top.

Tortelloni Di Zucca

PASTA ==========
3 c Flour,all purpose
3 lg Eggs,lightly beaten
1 1/2 t Oil,olive
2 T Water (about)
FILLING ==========
1 md Squash,acorn (about 1 3/4 pounds)
1 c Escarole,leaves
1 1/2 T Butter
1/3 c Cheese,Parmesan, grated
1 T Parsley,chopped
1/4 c Ham,chopped
1/4 c Cheese,ricotta
1 lg Egg
Pepper,black, ground
1 pn Nutmeg,grated
Salt (to taste)
TOMATOCREAM SAUCE ==========
1/4 c Butter,unsalted
1 c Cream,whipping
1/3 c Cheese,pecorino
1/4 c Sauce,tomato
Cheese,Parmesan, grated

For Pasta:

In a mixer with a dough hook, or a processor, combine the flour, eggs and oil, adding water as needed to form a soft ball. Transfer to a lightly floured work surface and knead for about 5 minutes. Cover with a damp cloth and set aside for 30 minutes.

For Filling:

Halve the squash and remove all of its seeds and strings. Cut the squash up into large wedges and cook, covered, in boiling salted water until tender, about 12 minutes. Drain completely and cool briefly. Scoop out the flesh. (You should have about 2 cups.)

Place the escarole in a saucepan with about 1 cup of water; cover. Steam the escarole, tossing once or twice, just until wilted, 3 to 5 minutes. Drain in a colander, rinse with cold water, squeeze dry and chop coarsely. Set aside.

Melt 1 1/2 tablespoons of butter in a large skillet over medium-high heat. Add squash and cook, stirring, until dry, about 5 minutes, breaking up the flesh coarsely as it cooks. Add Parmesan
cheese and parsley, lower heat to medium and stir for 3 minutes.

Transfer the mixture to a mixing bowl and stir in the escarole, ham, ricotta and egg. Season with black pepper, nutmeg and a little salt, if desired. Set aside.

To Assemble:

Cut the dough into 3 pieces. Roll each piece with a heavy rolling pin on a lightly floured board (or use a pasta machine) until it's 1/8-inch thick. (You should be able to see your fingers through the dough.)

Use a 4-inch cutter to cut out rounds of dough; place them on a lightly floured baking sheet. Place about 1 1/2 teaspoons squash filling on lower half of each round, leaving a border. Fold top half of each round over filling and press edges together to seal. Warp edges of each half-circle around your index finger, bringing ends together to overlap by about 1/4 inch. Pinch edges to seal.

For Sauce:

Melt 1/4 cup of butter in a heavy saucepan. Add cream and a generous amount of white pepper, whisking over medium-high heat. Stir in the pecorino cheese (in a pinch, you could probably get away with Parmesan, but it won't taste the same) and tomato sauce. Boil gently 3 to 4 minutes.

Meanwhile, cook tortelloni in a large pot of boiling salted water until they float to the surface, then boil 1 minute longer; drain. Place the tortelloni in heated serving bowls, nap with sauce and serve immediately, with additional Parmesan and white pepper.

Tournedos Of Lotte With Lobster And Lobster Butter

LOBSTER BUTTER ==========
2 1/2 lb Lobster
1 Thyme,fresh, sprig OR
2 T Butter,clarified **
1/4 t Thyme,dried
1 sm Onion,coarsely chopped
1 Tarragon,fresh, sprig OR
1 Carrot,peeled and coarsely
1/4 t Tarragon,dried
--,Chopped
1 Bay leaf
1 Celery stalk,trimmed and
2 T Cognac
-- coarsely,Chopped
3 lb Butter,unsalted
1 Garlic clove,peeled,
1/3 c Tomato paste
--,Crushed
LOTTE AND SAUCE ==========
18 Lotte,(Monkfish), skinned
2 c Cream,whipping
-- fillet,(@ 2 oz each)
Salt (to taste)
1/2 c Butter,clarified **
Pepper,white (to taste)
1/4 c Shallot,finely chopped
Parsley,sprigs
1/4 c Cognac

** See recipe for Clarified Butter.

For Lobster Butter:

Steam or boil lobsters until just tender, 8 to 10 minutes. Cool, then remove all lobster meat from shells. Refrigerate meat, covered; set aside.

In large saucepan, heat 2 tablespoons clarified butter. Add onion, carrot, celery, garlic, thyme, tarragon, and bay leaf; toss over high heat 3 minutes.

Add lobster shells, stirring; then add 2 tablespoons Cognac and stir for 3 minutes.

Add butter and tomato paste and simmer gently, covered, 2 to 3 hours.

Strain, pressing solids firmly. Set aside for 15 minutes.
Skim any froth from surface and strain again through several layers of dampened cheesecloth, leaving behind any milky residue in bottom of pan (discard residue.)

Cool, then chill or freeze in small containers.

For Lotte and Sauce:

Pat lotte dry; sprinkle with salt and pepper.

Heat 1/2 cup clarified butter in heavy large skillet over medium high heat. Working in batches if necessary, saute lotte until lightly golden, about 2 minutes per side. Scatter shallot around fish and cook 2 minutes longer.

Pour in 1/2 cup Cognac and cook 1 minute longer. Transfer to warm serving plates and keep warm.

Add 1 cup cream to skillet and reduce by half.

Add remaining cup and boil until thick enough to coat a spoon lightly. Lower heat and spoon in the 1/2 cup lobster butter a little at a time, whisking constantly.

Strain sauce into clean saucepan. Cut reserved lobster meat into thick slices and add. Simmer gently 2 minutes.

Place lobster pieces between pieces of lotte. Nap with sauce; garnish with parsley and serve immediately.

Vanilla Custard

10 egg yolks
13 fluid ounces heavy cream
5 oz sugar

In a two quart saucepan, bring sugar and cream to a boil. Whisk in egg yolks, turn heat to low, and continue to stir constantly until custard thickens and thoroughly coats a spoon.

Strain custard into a stainless steel bowl set inside another bowl filled with ice and stir frequently. This is to ensure rapid cooling of custard so that it does not curdle. Wrap custard and reserve in the refrigerator.

NOTE:
This recipe is used to prepare the "Dessert Tostada" recipe in this cookbook, but can be prepared on its own.

Veal Glaze

1/2 c Stock,veal ** OR
VEAL STOCK ==========
2 T Oil,vegetable
6 lb Bones,veal, meaty, OR
-- combination of veal
-- and beef bones
2 md Onions,trimmed, quartered
-- don't peel
2 lg Carrots,peeled, trimmed
-- coarsely,Chopped
2 Celery,stalks, trimmed,
-- coarsely,Chopped
1 Leek,trimmed, halved
-- lengthwise,coarsely
-- chopped,(all)
4 Garlic,cloves, unpeeled
1 bn Parsley,stems
2 c Water,plus more as needed
2 md Tomatoes,fresh or canned,
-- cored,coarsely chopped
1/2 t Thyme,dried, or
3 Thyme,sprigs
2 Bay leaf
2 Cloves
3/4 t Salt,coarse
8 Peppercorns

** If you have previously prepared Veal Stock - the simplest thing to do is to take a 1/2 cup of the veal stock and boil it until it reduces to about 2 tablespoons and takes on the consistency of thick syrup. If you don't have Veal Stock handy, then you follow this recipe to make the stock first.

Preheat oven to 450 F.

Put the oil in a roasting pan and heat briefly in the oven. Add the bones to the oil in the pan, toss to coat and roast for 35 minutes. Add the onions, carrots, celery, leek, garlic and parsley, tossing them all to coat with fat. Roast 30 minutes longer. Remove the pan from the oven and transfer the bones and vegetables to a clean stockpot. Drain off as much of the fat as possible. Place the roasting pan over medium-high heat (use 2 burners if necessary), and add 2 cups of cold water and boil briefly. Scrape up all of the browned bits into the water.

Transfer the liquid to the stock pot and add enough cold water to cover. Bring slowly to a boil, skimming off all of the froth that forms.
Lower the heat and add tomatoes, thyme, bay leaves, cloves and salt. Simmer uncovered for 6 to 8 hours adding water as necessary just to cover the

ingredients. Skim whenever necessary. Add peppercorns for the last 15 minutes of the simmering.

Strain the "soup" into a large bowl through a colander lined with a double layer of dampened cheesecloth. Gently press the solids to extract all of the liquid, and discard the solids.

Pour the stock into containers for storage and label and date them.The stock will "keep" for up to 3 days in a refrigerator, and up to 6 months in a freezer.

This stock is now used to make the Glaze as noted in the beginning of these directions.

Veal Stock

2 T Oil,vegetable
6 lb Bones,veal, meaty, OR
-- combination of veal
-- and beef bones
2 md Onions,trimmed, quartered
-- don't peel
2 lg Carrots,peeled, trimmed
-- coarsely,Chopped
2 Celery,stalks, trimmed,
-- coarsely,Chopped
1 Leek,trimmed, halved
-- lengthwise,coarsely
-- chopped,(white and
-- green parts)
4 Garlic,cloves, unpeeled
1 bn Parsley,stems
2 c Water,plus more as needed
2 md Tomatoes,fresh or canned,
-- cored,coarsely chopped
1/2 t Thyme,dried, or
3 Thyme,sprigs
2 Bay leaf
2 Cloves
3/4 t Salt,coarse
8 Peppercorns

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Place the roasting pan over medium-high heat (use 2 burners if necessary), and add 2 cups of cold water and boil briefly. Scrape up all of the browned bits into the water.

Transfer the liquid to the stock pot and add enough cold water to cover. Bring slowly to a boil, skimming off all of the froth that forms.

Lower the heat and add tomatoes, thyme, bay leaves, cloves and salt. Simmer

uncovered for 6 to 8 hours adding water as necessary just to cover the ingredients. Skim whenever necessary. Add peppercorns for the last 15 minutes of the simmering.

Strain the "soup" into a large bowl through a colander lined with a double layer of dampened cheesecloth. Gently press the solids to extract all of the liquid, and discard the solids.

Pour the stock into containers for storage and label and date them.

The stock will "keep" for up to 3 days in a refrigerator, and up to 6 months in a freezer.

Veloute Froid Aux Herbes De Saison

2 T Butter,unsalted
Pepper,white, ground
1 c Sorrel,leaves, shredded
6 lg Egg yolks
1/4 c Basil,fresh, shredded
2 c Cream,whipping
2 T Chives,fresh, chopped
Juice,lemon
2 T Tarragon,fresh, chopped
Creme fraiche OR
2 c Stock Chicken **
Cream,sour (garnish)
Salt

** See recipe for Chicken Stock.

Heat the butter in a saucepan, and add the sorrel. Stir over medium heat until wilted (2 to 3 minutes.) Add basil, chives, and tarragon and stir for 2 minutes. Add the stock, and bring to a boil - boil for 5 minutes.

Season to taste with salt and white pepper.

In a mixing bowl, whisk together the egg yolks and cream. Very gradually whisk the hot mixture into the cream mixture. Return the combined mixture back to the saucepan and stir constantly over low heat until lightly thickened (about 4 minutes.) DO NOT BOIL.

Transfer the soup to a bowl set in a larger bowl of ice water and stir until cool. Refrigerate.

Add fresh lemon juice to taste, and adjust the seasoning with salt and white pepper. Garnish with creme fraiche or sour cream.

Vitello Contadina

3 1/2 lb Veal,top round, trimmed -- (in one piece)
1 oz Mushrooms,Porcini, dried-- soaked in hot water for--
30 minutes,reserve the -- soaking liquid
2 sm Rosemary,sprigs OR 3/4 t Rosemary,dried
8 oz Pancetta (Italian bacon)
6 T Butter,unsalted
3 md Garlic,cloves, peeled
8 oz Bacon
Salt
2 T Parsley,chopped
1/2 c Wine,white, dry
2 Bay leaves
1/2 c Vermouth
Nutmeg,grated
1/3 c Almonds,coarsely ground
Pepper,coarsely ground

Make a deep incision down the center of the veal, being careful not to cut all the way through; gently open it out flat as you would a book. Trim off and reserve any irregular pieces of meat along the edges, leaving a neat, compact shape.

Place rosemary along the center of the meat. Top the meat with half of the pancetta, overlapping the slices. Sprinkle with parsley and top with remaining pancetta, bay leaves, nutmeg and pepper.

Drain the porcini mushrooms, reserving and straining the liquid. Rinse the porcini in cool water, drain again, chop coarsely and place on the top of the meat. Top with any reserved meat trimmings. Close up meat compactly and tie with kitchen twine, going once around lengthwise and several times around crosswise. Pat dry.

Melt the butter in a deep casserole over medium heat. Add garlic and cook until golden, about 6 minutes, then discard the garlic. Add the stuffed roast, season with salt, and cook until lightly golden on all sides, 15 to 20 minutes. Add wine and vermouth, basting the meat. Cover the casserole, lower heat to medium low and cook, turning and basting occasionally, for 15 minutes.

Stir in the almonds and 1/2 cup of reserved mushroom-soaking liquid. Cook, turning and basting occasionally, until tender, about 15 to 20 minutes longer.

Transfer the meat to carving board and let it stand for 10 minutes or longer.

Boil the sauce until lightly reduced. Cut the roast into1/2-inch-thick slices; if necessary, reheat the slices in the casserole. Spoon sauce over and serve.

White Truffle Aioli

3 T white truffle oil
1 t lemon juice
2 egg yolks
1 c olive oil
1 pn salt
1 pn white pepper
1 t garlic

In food processor, using medium speed, add egg yolks, garlic, and lemon juice. Slowly add truffle oil and olive oil to form an emulsion. Season and refrigerate.

Use to top "Slow Smoked Beef Tenderloin" (see recipe in this cookbook).

NOTE: You may substitute sauted and chilled domestic mushrooms for the white truffle oil, if necessary.

Serving Ideas : Serve over "Slow Smoked Beef Tenderloin"--see recipe.

Wild Mushroom Soup

4 oz Cepes,dried
2 T Wine,Madeira, dry
Water,hot, as needed
4 T Butter,clarified **
1 lg Onion,chopped (@1 cup)
1 T Marjoram,fresh OR 3/4 t Marjoram,dried
1 1/2 t Vinegar,Sherry
1/2 t Salt
2 T Flour,all purpose
4 c Stock,beef **
1 c Cream,whipping
1/2 md Carrot,1/2-inch dice
-- (@ 1/4 cup)
1 md Potato,baking, peeled,
-- cut into 1/2-inch dice
1/2 md Lemon,juice of
Pepper,white, ground
2 T Parsley,chopped

** See recipes for Beef Stock and Clarified Butter.

Soak cepes in Madeira and hot water to cover for 20 to 30 minutes. Drain, reserving and training the liquid in which they were soaked.

Rinse and drain the cepes; chop coarsely.

In a saucepan, heat 2 tablespoons of butter over medium-high heat and add cepes, onion and marjoram and toss for 2 minutes.

Add vinegar, 1/2 teaspoon of salt and a 1/4 cup of reserved liquid. Simmer for 5 minutes; set aside.

In a separate saucepan, melt the remaining butter; stir in the flour and cook for 3 minutes. Whisk in the stock and bring the mixture to a boil. Add cream and carrot and simmer, covered.

Meanwhile, blanch potato in boiling salted water for 3 minutes; drain and rinse under cold water. When the carrot is nearly tender, add potato and cook until all of the ingredients are tender (about 5 minutes.)

Add cepe mixture and simmer for 5 minutes.

Add lemon juice and adjust seasonings to taste with salt and white pepper. Add parsley and serve.

Wildflower Honey Cake With Indian Summer Berry Compote

1/2 c butter
1 c wildflower honey
1/2 c whole milk yogurt
1/2 c sour cream
4 T lemon juice
1 c all-purpose flour
1 c rye flour
1/2 t salt
1/2 t baking soda
1/8 t clove
2/3 c walnuts,chopped
1 pt raspberries
1 pt strawberries,quartered
1 pt blueberries
1 pt raspberry sauce
1 T mint,chopped

STEP ONE:
Cream butter and whisk in honey, yogurt, sour cream, and one-fourth of the lemon juice. Mix flours, salt, soda, clove, and walnuts. Combine ingredients softly. Do not whip or beat. Butter 8-inch square pan. Pour batter into pan and bake at 350 degrees F for 45 minutes until skewer comes out clean. Cool and unmold onto cake rack. Cut into 1--inch by 1--inch squares.

STEP TWO:
Prepare the Indian Summer Berry Compote-- Combine fruit, mint, and remaining lemon juice with raspberry sauce.

STEP THREE:
Serve cake topped with compote.

Winter Vegetable Potage

1/2 c Butter,unsalted,
1 md Fennel,bulb, chopped
1 md Onion,coarsely chopped
1 md Kohlrabi,peeled, coarsely
1 Leek,trimmed, split
1 md Celery,root, (celeriac),
3 Celery,stalks, chopped
-- pared,coarsely chopped
3 Garlic,cloves, crushed
3 Broccoli,stalks, coarsely
1 sm Chili,jalapeno, split
--,Cut Up
-- lengthwise,seeded, and
12 Parsley,Italian, sprigs
--,Chopped
-- (cilantro)
2 lg Carrots,peeled, chopped
10 c Stock,Chicken **
1/2 md Cabbage,head, savoy, cored,
3 c Cream,whipping
-- coarsely,Chopped
Salt (to taste)
2 md Potatoes,baking, peeled and
Pepper (to taste)
-- coarsely,Chopped
Cream,sour (garnish)
2 md Turnips,white, peeled
Chives,fresh, chopped,
--,Chopped
-- (garnish)

** See recipes for Chicken Stock.

In a large saucepan or casserole, heat up the butter over medium-low heat. Add the onion, leek, celery, garlic and jalapeno chili. Cook, covered for 30 minutes, stirring occasionally.

Add the carrots, cabbage, potatoes, turnips, fennel, kohlrabi, celery root, broccoli, parsley, and enough stock to nearly cover. Bring the contents to a boil; lower heat and simmer, uncovered, for 30 minutes or until very tender.

Puree the soup, working in batches as necessary, in a processor or blender. Rinse out the pan, pour the soup back into the saucepan, and bring the soup to a simmer. Add cream and salt and pepper to taste; heat back up to simmer. Serve with garnish of sour cream and chives.

Yellow Tomato Concasse

4 whole summer harvest yellow
-tomatoes,peel,deseed,chop
1/4 c fresh chives,diced fine

Peel and remove the seeds from the tomatoes. Chop the tomatoes coarsely, until they appear to be "medium dice." Dice the chives to a fine consistency. Combine the chives and yellow tomatoes.

Serve as part of "Grilled Grouper Savoy Grill" (see recipe of that name in this cookbook).