

WHAT'S COOKING



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January 2007

NEWS LETTER

#77

GOURMET COUPLES SCHEDULE FOR 2007

January 28, 2007- Planning Party - 4 to 6 PM
February 24, 2007- Dinner Party
March 3, 2007- Alternate Dinner Party
March 17, 2007- Saint Patrick's Day Party with Beer Tasting
April 1, 2007- Planning party - 6 to 8 PM
April 21, 2007- Dinner Party
April 28, 2007- Alternate Dinner Party
May 19, 2007 - Party with Music Theme
June 10, 2007 - Strawberry Brunch - at Linda and Shelly's
July 22, 2007- Planning Party - 6 to 8 PM
July 29, 2007- Restaurant Visit - Place-TBA
August 18, 2007- Dinner Party
August 25, 2007- Alternate Dinner Party
September 1, 2007 - Nationals Baseball Game with / Dinner (approx. date)
September 29, 2007 - Crab Feast at Paula and Joe's, North Beach
September 30, 2007 - Rain Date
October 14, 2007- Planning party - 4 to 6 PM
October 27, 2007- Halloween Party At Mitzi and Bob's
November 10, 2007- Dinner Party
November 17, 2007- Alternate Dinner Party
December 2, 2007 - Restaurant Visit - Brunch - Place-TBA
January 5, 2008 - 12th Night Party

12TH NIGHT PARTY A BLAST

If you weren't able to attend the 12th night party on January 6, you missed a really fun evening. The appetizers and desserts were varied and delicious. At first some of us were unwilling to "steal" gifts but that soon changed and there ensued a lively exchange of gifts. Gifts that changed hands multiple times included a large crock pot and a casserole with an insulated carrying case. Wine was also a popular item. Thanks to Shelly for doing his usual expert job as "master of ceremonies". Also thanks to Barbara and Jerry R for serving as our gracious hosts.

We were happy to have invited Valerie S and Dick J to their first Gourmet Couples event and hope that they will come back. Valerie and Dick are friends of Shelly and Linda.

GREETINGS FROM THE MORGANS

Betty Lou & Dick Morgan send greetings from Texas to "The Ole Gang." They traveled a good bit in 2006, including an Alaska cruise and a driving trip to Branson, and will be cruising to Italy in April. They'd love to hear from you at morganbl@cebridge.net. or at 314 Palais Verde, Montgomery, TX 77356. (Forwarded by Jerry Mann)

A Planning Party for our first Dinner Party of 2007 is scheduled for January 28, 2007- Planning Party - 4 to 6 PM. If you are willing to host the Planning Party or one of the dinner Parties, please contact Linda or Shelly and let them know.

If you want to attend both the Planning Party and the Dinner Party, fill out and mail the included coupon by January 20, 2007 to: Shelly and Linda

The Dinner Party will be February 24, 2007, with an Alternate Dinner Party March 3, 2007.

Creamy Crab and Artichoke Dip

(Prepared by Barbara P and Ron V)
Twelfth Night Party, January 6, 2007

- 1 Package (8 ounce) Louis Kemp Crab Delights
- 1 Package (8 ounce) cream cheese, at room temperature
- 1 Cup Mayonnaise
- 1/3 Cup chopped onion
- 1 Can (13-3/4 ounce) Artichoke hearts, drained and chopped
- 3/4 Cup shredded parmesan cheese

Preheat oven to 375 degrees F.

In bowl blend cream cheese and mayonnaise until smooth. Stir in remaining ingredients and place into a glass pie plate or casserole dish.

Bake, uncovered, for 15 to 18 minutes, until heated through and lightly browned.

Serve with crackers.

PROSCIUTTO WAGON WHEELS

(Prepared by Joan and Bob J)

Twelfth Night Party, January 6, 2007

- 1 17&1/4 Ounce box (2 sheets) frozen puff pastry, thawed
- 2/3 Cup Dijon mustard, divided
- 3/4 Pound prosciutto, very thinly sliced, divided
- 2 Cups shredded provolone, divided

Preheat oven to 425 degrees F. Grease large baking sheet.

Working with 1 sheet of the puffed pastry, keeping remaining sheet wrapped and cold, roll out on lightly floured surface to 14 inch square. Brush with thin layer of mustard. Cover with half of the prosciutto slices, slightly overlapping and leaving 1/2 inch border around edges.

Sprinkle with 1 cup of the cheese. Roll pastry tightly, from long side. Pinch seams to seal and tuck ends under. Repeat with remaining pastry sheet. Cut into 1/2 inch pieces and place cut side up, 1 inch apart on prepared baking sheet.

Bake 10 to 15 minutes or until golden brown.

10- 12 servings

Creamy Vegetable - Garlic Dip

(Prepared by Lindsay and David G)

Twelfth Night Party, January 6 , 2007

- 1 Tub (8 oz.) Philadelphia Light Cream Cheese Spread
- 1 Cup chopped Cucumbers
- 1/2 Cup grated Carrots
- 2 Tablespoons Chopped Green Onions
- 1 Clove Garlic - minced
- 1/2 Teaspoon Dill Weed
- 1/2 Teaspoon Lemon Juice

Crackers of choice

Preparation :

- 1) Mix all ingredients (except crackers) until well blended.
 - 2) Cover.
 - 3) Refrigerate for at least 2 hours.
 - 4) Serve as a dip with the crackers.
- May substitute chopped fresh Basil for the Dill Weed.

Taco Salad Dip

(Prepared by Pat and Jack M)

Twelfth Night Party, January 6, 2007

- 2 Cans El Paso refried beans
 - 1 package taco seasoning mix
- Mix together and heat in microwave to blend flavors.
Spread in 9 inch x 13 inch casserole

Layer over beans:

- 2 Cans guacamole (frozen but thawed)
- 16 Ounces sour cream
- 1 Medium onion, chopped
- 3 Medium tomatoes, chopped
- 1 Package (8 ounce) Monterey jack cheese, shredded

C.....hill. Serve with tortilla chips.

To Die-For Garlic Feta Pate

(Prepared by Paula and Joe M)

Twelfth Night Party, January 6, 2007

- 2 Cloves garlic, minced
 - 4 Anchovy fillets, chopped
 - 6 Tablespoons butter, softened
 - 1 (8 ounce) package cream cheese, softened
 - 1/4 Cup crumbled Feta cheese
 - 1/4 Cup sour cream
 - 1 Tablespoon chopped fresh chives
- Dash hot pepper sauce (e.g. Tabasco), or to taste
Freshly ground black pepper to taste

Combine the garlic, anchovies, butter, cream cheese, Feta cheese, sour cream, chives, hot pepper sauce, and pepper in a food processor. Process until smooth. Transfer to a serving bowl and serve with crackers, pita wedges, baguette slices or recipe below.

HERBED OYSTER CRACKERS

- 1/2 Teaspoon active dry yeast (from a 1/4-oz package)
- Pinch of sugar
- 1/2 Cup lukewarm (105–115°F) water
- 1-1/3 to 1-1/2 cups all-purpose flour
- 2 Teaspoons chopped fresh thyme or 1 teaspoon dried, crumbled
- 1/2 Teaspoon salt
- 1/8 Teaspoon cayenne
- 2 Teaspoons extra-virgin olive oil
- 1/2 Teaspoon kosher salt

Stir yeast and sugar into warm water in measuring cup and let stand until foamy, about 5 minutes. (If mixture doesn't foam, discard and start over with new yeast.)

Stir together 1-1/4 cups flour, thyme, salt, and cayenne, then make a well in center and add yeast mixture and oil, stirring to form a dough.

Turn out dough onto a lightly floured surface and knead in 2 to 3 tablespoons flour (dough should be moist but not sticky). Knead until smooth and elastic, about 6 minutes, then transfer to a lightly oiled large bowl and let rise, covered with plastic wrap, in a draft-free place at warm room temperature until doubled in bulk, 1-1/2 to 2 hours.

Preheat oven to 450 degrees F.

Roll out dough as thin as possible (into an 18-inch square) with a lightly floured rolling pin on a lightly floured surface. Sprinkle with kosher salt and gently press salt to help adhere. Cut dough into 1-1/2 inch squares with a pizza wheel or large sharp knife. Transfer with a lightly floured metal spatula to 3 lightly oiled baking sheets, placing squares close together.

Bake in batches in middle of oven, rotating sheets halfway through baking, until bottoms are golden (tops will remain pale), 6 to 7 minutes. Transfer to a rack to cool completely. (Crackers will crisp as they cool.)

MINIATURE REUBENS

(Prepared by Jerry M)

Twelfth Night Party, January 6 ,2007

- 1 Package small party rye bread
 - 8 Slices Swiss cheese
 - 1/3 Pound sliced corned beef
 - 1 14.5 ounce can sauerkraut, well drained
- Russian salad dressing

Heat oven to 350 degrees. Cut each slice of cheese into 4 squares. Cut each slice of beef into 1-inch squares.

Spread a little dressing on one side of a bread slice, and place on a baking sheet. Place two pieces of corned beef on bread. Place a small amount of sauerkraut on corned beef, and top with a quarter-slice of cheese. Continue with remaining ingredients.

Bake at 350 degrees until cheese melts. Serve hot. Makes 32 servings.

BAKED BRIE WITH CHUTNEY AND BACON

(Prepared by Cheryl L and Dick N)

Twelfth Night Party, January 6, 2007

- 1 Baby Brie, 6-8 inches in diameter
- 1 Bottle Major Grey's Chutney, chopped in food processor
- 6 slices bacon, fried and crumbled, or bacon bits to cover top of cheese.

Preheat oven to 350 degrees F. Remove top skin from Brie. Spread chutney over top to cover. Sprinkle with bacon to cover. Bake 5 to 7 minutes or until soft and slightly runny. Serve with crackers. Serves 10 to 12.

MANGO CHUTNEY TORTE

(Prepared by Barbara and Jim P)

Twelfth Night Party, January 6, 2007

- 1 Cup non-fat- cottage cheese
- 2 8 Ounce packages softened lite cream cheese
- 1 Teaspoon curry powder
- 1 9 Ounce jar Mango Chutney (not runny, try Patak's at Giant)
- 1 Cup chopped green onions (about 12 scallions)
- 1 Cup chopped nuts (pistachios, could try it with pecans I think)
- 1 Cup golden raisins Garnishes: toasted cocoanut, chopped nuts and chopped green onions

Place cottage cheese in food processor fitted with steel blade and process till smooth. Add 2 tablespoons of the chutney (put the rest of the chutney aside for later) and all remaining ingredients. Pulse till coarsely chopped.

Spoon half of the mixture into a large loaf pan lined with plastic wrap. Spread with half of the remaining chutney. Top with rest of cheese mixture and spread with remaining chutney. Cover and chill at least 8 hours. Invert onto serving dish, peel off plastic wrap and garnish as follows:

Toast 1/2 cup of cocoanut flakes until tightly browned. Chop 1/4 cup pistachios finely. Chop 1 scallion

finely. Generously coat top of loaf with cocoanut, then coat with with nuts, and finally, scatter chopped scallions over. Press top lightly with spatula to secure garnishes on top. Serve with Carr's Water Crackers or other bland cracker.

Aunt Tink's Lemon Cake

(Prepared by Audrey G and John F)

Twelfth Night Party, January 6, 2007

- 1 package yellow cake mix
- 1 package lemon Jello
- 3/4 Cup apricot nectar
- 3/4 Cup canola oil
- 4 eggs

Heat oven to 350 degrees.

Grease a Springform, Bundt or Funnel cake pan. Beat ingredients 4 minutes on medium speed. Bake 50 to 60 minutes or until a toothpick comes out clean.

Glaze:

Juice and rind of 2 lemons Add approximately 1 -1/2 cups confectioner's sugar, or until thick glaze consistency.

when cake is cool enough to remove from pan, invert onto platter. Glaze cake with icing while still slightly warm.

CHOCOLATE MACAROON BARS

(Prepared by Linda and Shelly G)

Twelfth Night Party, January 6,2007

SHORTBREAD BASE

- 1-1/2 Sticks (3/4 cup) unsalted butter
- 2 Cups all-purpose flour
- 1/2 Cup packed light brown sugar
- 1/2 Teaspoon salt

Preheat oven to 350 degrees F.

Cut butter into 1/2-inch pieces. In a food processor process all ingredients until mixture begins to form small lumps. Sprinkle mixture into a 13 x 9 x 2-inch baking pan and with a metal spatula press evenly onto bottom.

Bake shortbread in middle of oven until golden, about 20-30 minutes.

TOPPING

- 1/2 Ounce semisweet chocolate chips
- 4 Large egg whites
- 1 Cup sugar
- 1 Teaspoon vanilla
- 1/2 Cup all-purpose flour
- 7 Ounces sweetened flaked coconut

Sprinkle chocolate chips evenly over hot shortbread. Let chips melt (you can pop it into oven for a few minutes to speed process) and spread evenly over shortbread. Cool bars until chocolate solidifies. In a bowl whisk together whites, sugar, and vanilla until combined well and stir in flour and coconut. Drop small spoonfuls of coconut mixture onto chocolate and with a fork spread evenly.

Bake in middle of oven until top is golden, about 30 minutes. Cool completely in pan and cut into bars.