



TWENTY FIFTH YEAR

December 2008

NEWS LETTER

www.gourmetcouples.com

#99

### GOURMET COUPLES SCHEDULE FOR 2008

December 7, 2008 – Restaurant Brunch 12 Noon at:  
Bistro Bistro, 4021 Campbell Ave, Arlington VA 22206  
January 3, 2009 – 12th Night Party

#### 12th Night Party

Date: January 3, 2009 – 7:30 pm  
Where: The home of Joan and Bob's

Our 12th Night Party is our big bash of the year. Elegant is the word – in dress. So please wear your finery. For men tuxedos are optional. If you don't have a tux, we ask that you wear a suit or sport coat with tie. This is the opportunity for women to be decked up in their most glittery outfits.

Although our party is not a religious observance, the name and date are based on the Eve of Epiphany, the 12th night after Christmas. It commemorates the visit of the three wise men to Bethlehem, the baptism of Jesus and the miracle of Cana. In England, it is an occasion of great feasting and masked balls, and in other lands, a day of gift giving. In early America, Twelfth Night was called Old Christmas and was celebrated with the grandest parties of the year.

In keeping with this, tradition, we celebrate with elegantly prepared food. So please prepare something special. Appetizers should be bite-size, which, along with desserts should be prepared in advance. The club will provide champagne, nonalcoholic punch, and coffee. For the gift exchange, each couple should bring one gift related to food or drink costing between \$25 - \$35 wrapped to disguise what it is. Popular gift in past years have included cookbooks, liqueurs, sets of wine glasses, etc. Pick something nice – that you would be happy to receive as a gift.

The party fee for the 12th Night Party will be \$12 per couple

**NOTE: Please remember to bring a copy of your recipe and any serving pieces needed.**

Due to the expected large turnout, guests are not invited to this party. If you plan to attend, fill in the coupon below, enclose your party fee of \$12 per couple, and mail as soon as possible, but no later than December 26, 2008.

**Gourmet Couples Dues:** are Due. This year the dues for 2009 will be \$30 per couple, due to the savings by not having to print and mail most of the news letters. Your 12th Night Party Fee. and dues may be included in the same check. Please make the check payable to: **Gourmet Couples.**

**Please indicate on the coupon if you want the News Letter e-mailed or hard copy (by snail mail) Or both?**

The Gourmet **Halloween Party** was held on **November 1**, 2008 at the home of Mitzi and Bob's. This was a fun party with lots of Halloween decorations, Halloween games, good food, and great costumes.

Prizes were given to the winners of such fun contests as the best costume, the best Halloween food, and to the winners of the games we played. There was also a special contest, and a prize was given to the person who came closest to counting the number of pumpkins in the house.

The food was good, the fun was plenty, and those that wore costumes were outstanding. Next year is promised to be even more exciting.

#### Wonderful Autumn Dinner

Five couples had a truly Wonderful Autumn Dinner at the lovely home of Cheryl and Dick's. Cheryl's table was set for the fall theme of the dinner. We enjoyed the company and the dinner from appetizers to desert

The menu for the dinner was:

Vidalia Onion-Cheese Dip  
Waldorf Salad  
Chili Rubbed Pork Tenderloin  
Spinach Flan  
Sweet Potato Soufflé  
Grandmother's Buttermilk Cornbread  
Apple Pecan Crisp

#### Autumn Good Living Dinner

menu  
Andouille with Smoke Paprika and Red Wine  
Spiced Nuts  
Roasted Sweet Potato Corn Soup  
Pear, Endive, and Watercress Salad  
Salt and Pepper Crusted Prime Rib Roast  
Carrots with Ginger-Honey Glaze  
Risotto with Butternut Squash and Sage  
Snappy Pumpkin Cheese Cake

We gathered at the home of Barbara and Jerry's for our autumn theme dinner on November 22, 2008. This was one of our more expensive dinners – with prime rib being a costly item. However, the prime rib was of an excellent quality and we decided it was worth it. The soup – one that Barbara and Jerry Rubino brought back from a resort in Western Pennsylvania - was a particular favorite. The evening ended with Jerry at the piano playing old favorites with Wendy accompanying him on the flute. A good time was had by all.

### **Sweet Wontons**

(Prepared by Lindsay and David)  
Halloween Party, November 1, 2008

#### Ingredients

- 1 Pound Square Wonton Wrappers
  - 3 Cups Oil for deep-frying
  - 4 Tablespoons. Confectioners' Sugar
- The filling (see recipe below)

#### Preparation:

Place about 1 teaspoon of filling on one corner of a wrapper. Then as you roll up the filling, squeeze it into a cylinder shape. Keep rolling until about 1/2-inch from opposite corner. Moisten the corner with water and seal. Then hold the wonton in both hands and twist ends in opposite directions.

Heat a wok over medium high heat and add 3 cups oil. Deep-fry the sweet wontons at 375 degrees F. until golden brown and crispy. Drain on a large skimmer, then on paper towels.

Just before serving, sprinkle wontons with confectioners' sugar. Serve hot or a room temperature.

#### Filling Ingredients :

- 1/2 Pound pitted Dates
- 1 Cup chopped Nuts (any kind)
- 1 Tablespoons grated fresh Lemon or Orange Zest
- 1/4 Cup toasted Sesame Seeds - Black or White

Chop dates with a cleaver or food processor. Chop nuts with a Chinese cleaver. Grate the lemon with a zester. Set a frying pan on medium low heat until hot. Sit-fry sesame seeds without oil until lightly brown.

In a small bowl, combine dates, nuts, lemon or orange zest and sesame seeds until they are nicely mixed. This is the filling.

### **Creepy Crispy Crunches**

(Prepared by Joan and Bob)  
Halloween Party, November 1, 2008

- 3 Tablespoons butter
  - 4 Cups miniature marshmallows (or 10 ounce large marshmallows - about 40).
  - 6 Cups rice crispy cereal
- Orange and brown M&M's - about 6 ounces

Melt butter in saucepan over low heat. Add marshmallows and. let sit until melted. Remove from heat. Add cereal and stir until well coated. Add candy and mix until candy is easily mixed. Spray bottom of 9 x 13 pan and press mixture in pan. Cut into squares when cool.

### **Zucchini Bread**

(Prepared by Wendy and Mark)  
Halloween Party, November 1, 2008

#### Ingredients:

- 1 cup walnuts or pecans, chopped
- 1-1/2 Cups shredded zucchini (about 1 medium zucchini)
- 1/2 Cup vegetable oil
- 1 Cup granulated sugar
- 2 Large eggs, lightly beaten
- 2 Teaspoons vanilla
- 1/2 Teaspoon baking soda
- 1/2 Teaspoon ground cinnamon
- 1/2 Teaspoon salt
- 1/4 Teaspoon baking powder
- 1-1/2 Cups all-purpose flour

#### Preparation:

Preheat oven to 350 degrees F. In a mixing bowl, combine oil, sugar, eggs, vanilla, baking soda, cinnamon, salt, baking powder. With a hand mixer on medium speed, beat until ingredients are blended, or about 30 seconds. Add flour; mix until moistened. Stir in nuts and zucchini. Pour batter into a greased and floured loaf pan. Bake for about 65 to 75 minutes, or until loaf tests done.

### **Fabulous Fruit Salad**

(Prepared by Jane and John)  
Halloween Party, November 1, 2008

#### INGREDIENTS:

- 1 Red apple, cored and chopped
- 1 Granny Smith apple, cored and chopped
- 1 Nectarine, pitted and sliced
- 2 Stalks celery, chopped
- 1/2 Cup dried cranberries
- 1/2 Cup chopped walnuts
- 1 (8 ounce) container nonfat lemon yogurt

#### DIRECTIONS:

In a large bowl, combine red apple, Granny Smith apple, nectarine, celery, dried cranberries, and walnuts. Mix in yogurt. Chill until ready to serve.  
Makes 4 one cup servings

## **Tombstone Brownies**

(Prepared by Deborah and John)  
Halloween Party, November 1, 2008

- 1 Package (21.5 ounces) brownie mix plus ingredients to prepare mix
- 1 Cup chocolate fudge frosting (about 1/2 of 16-ounce container)
- 2 Milk chocolate candy bars (1.55 ounces each)
- Creamy Decorator's Frosting (recipe follows)
- 3/4 Cup flaked coconut, tinted green
- 12 Pumpkin candies

Preheat oven to 350 degrees F. Line 13X9 inch baking pan with foil, extending foil beyond edges of pan; grease foil.

Prepare brownie mix according to package directions. Spread in prepared pan. Bake 30 to 35 minutes. Do not over bake. Cool in pan on wire rack.

Using foil as handles, remove brownies from pan; peel off foil. Frost with chocolate frosting. Cut brownies into twelve 4X2 inch bars.

Break chocolate bars into pieces along scored lines. Using Creamy Decorator's Frosting, write "R.I.P." on chocolate pieces. Let stand until set.

Press 1 chocolate piece into end of each brownie for tombstone. Sprinkle tinted coconut on each brownie for grass. Place 1 pumpkin candy on coconut. Makes 12 servings

Note: To tint coconut, dilute a few drops of food coloring with 1/2 teaspoon water in a large plastic bag. Add 1 to 1-1/2 cups flaked coconut. Close bag and shake well until the coconut is evenly coated. If a deeper color is desired, add more diluted food coloring and shake again.

## **Pumpkin Muffins**

(Prepared by Lindsay and David)  
Halloween Party, November 1, 2008

### **Ingredients**

- 2 Cups Cake Flour
- 1/2 Cup Sugar
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Teaspoon ground Cinnamon
- 1/2 Teaspoon freshly grated Nutmeg
- 1/2 Teaspoon ground Cloves
- 1 Cup Pumpkin Puree
- 1/2 Cup low-fat Buttermilk
- 1 Egg
- 2 Tablespoons Vegetable Oil

### **Preparation**

Set the rack at the middle level of the oven and pre-heat to 375 degrees F.

Combine the dry ingredients in a bowl and stir well to mix.

In a separate bowl, whisk the pumpkin, buttermilk, egg and oil together until smooth.

Gently fold the pumpkin mixture into the flour mixture, being careful not to over mix.

Use a 12-cavity muffin pan with paper liners.

Divide the batter among the prepared cups.

Bake for about 20 minutes, or until the muffins are deep golden and baked through

Cool slightly and serve immediately.

## **Autumn Good Living Dinner at Jerry and Barbara's home**

### **Spiced Nuts**

(Prepared by Sandy and Chuck)  
Autumn Good Living Dinner, November 22, 2008

- 1 Cup butter
- 4 Cup walnuts or pecans
- 3 Cups XXXX sugar (extra fine)
- 2 Tablespoons cloves
- 2 Tablespoons cinnamon

In a heavy skillet, melt butter and stir in walnuts or pecans or mixture of both. Cook over slow heat, stirring frequently for 20 minutes, until lightly browned. In brown bag, sift sugar, cloves. and cinnamon. Remove nuts from pan with slotted spoon and drain on paper towels. Add nuts to bag and toss until generously coated. Put contents into colander to remove excess. Spread on paper towels to cool. Store in tightly covered jar in refrigerator.

### **Andouille With Smoked Paprika and Red Wine**

(Prepared by Sandy and Chuck)  
Autumn Good Living Dinner, November 22, 2008

- 1 Pound andouille sausage, cut into 1/2-inch rounds\*
- 2 Tablespoons olive oil
- 1 Teaspoon chopped fresh oregano
- 2 Teaspoon minced garlic
- 3/4 Teaspoon smoked paprika
- 1/2 Cup dry red wine
- Garnish: fresh oregano sprigs

Cook andouille sausage rounds in hot oil in a large skillet over medium- high heat 3 minutes on each side or until browned.

Stir in oregano, garlic, and paprika, and cook 1 minute or until fragrant. Add red wine, and cook, stirring often. 2 to 3 minutes or until wine is reduced and thickened. Transfer to a shallow bowl, and garnish, if desired. Serve with wooden picks.

\*Spicy smoked sausage may be substituted

Party Tip: If you don't have smoked paprika, substitute 1/2 teaspoon traditional paprika and 1/4 teaspoon ground cumin.

Serve the sausage with warm bread to sop the leftover garlicky sauce. Serves 8.

### **Roasted Sweet Potato Corn Soup**

(Prepared by Lindsay and David)

Autumn Good Living Dinner, November 22, 2008

- 1 Pound sweet potatoes, chunked and peeled
- 1 Large onion, rough chopped
- 2 Large ribs of celery, thinly sliced
- 3/4 to 1 Gallon chicken stock
- 1 Quart heavy cream
- 1/2 Pound sweet kernel frozen corn
- 1 Cup maple syrup
- 3 Tablespoons cinnamon
- 1/2 Teaspoon nutmeg
- Salt and pepper to taste
- 2 Tablespoons salad oil

Start by chunking and peeling your sweet potatoes. You will then need to roast them on a lightly greased sheet tray, in a 400 degree F. oven. Roast the potatoes until your desired darkness. The darker the potatoes, the darker the soup itself will be. The darker the potatoes, the sweeter the soup will be.

Next start the soup by sautéing off your onions and your celery in the oil. Then, put some color on the vegetables for more flavor. Next, add your Roasted sweet potatoes and stock. bring to a boil and cook until the onions and celery are soft. When you are ready, put this mixture into a blender or a buerre mixer. Once this is blended until smooth, add your cream and other seasonings to finish. It's your own personal preference how sweet you like the soup. At the end add your corn and enjoy.

Yields one gallon

### **Pear, Endive, and Watercress Salad**

(Prepared by Wendy and Mark)

Autumn Good Living Dinner, November 22, 2008

- 3 Tablespoons Sherry wine vinegar
- 1 Tablespoon chopped shallot
- 2 Teaspoons Dijon mustard
- 6 Tablespoons walnut oil
- 2 Heads of Belgian endive, cut crosswise into 1/2-inch-wide strips
- 1 Large beach watercress, trimmed
- 1 Medium head of radicchio, torn into 1-inch pieces
- 1/2 Cup fresh Italian parsley leaves
- 2 Ripe Anjou pears, cored, thinly sliced
- 1/2 Cup walnut. halves. toasted

Whisk vinegar, shallot, and mustard in small bowl. Gradually whisk in walnut oil. Season dressing with salt and pepper.

Combine endive, watercress, radicchio, and parsley in large bowl. Add sliced pears and walnuts. Toss with enough dressing to coat. Divide among plates and serve.

Serves 6

### **Salt and Pepper Crusted Rib Roast**

(Prepared by Joan and Bob)

Autumn Good Living Dinner, November 22, 2008

Rib roast is everything you want in a cut of beef: It is impressively sized and naturally flavorful, and it pretty much takes care of itself (leaving plenty of time for side dishes).

- 1 (4-rib) standing beef rib roast (bone-in prime rib; 9 to 10 pounds), at room temperature 1 hour
- 2 Tablespoons extra-virgin olive oil
- 3 Tablespoons kosher salt
- 1/3 Cup mixed peppercorns (pink, white, and green)

Preheat oven to 450 Degrees F. with rack in middle. Rub roast all over with oil, then sprinkle all over with kosher salt. Coarsely crush peppercorns in a folded kitchen towel (not terry cloth) with a meat pounder or bottom of a heavy skillet. Coat meat on all sides with peppercorns, pressing to help them adhere.

Roast on a rack in a 13- by 9-inch roasting pan 20 minutes. Reduce oven temperature to 350 degrees F. and roast until an instant-read thermometer inserted into center of meat (do not touch bone) registers 110 degrees F., 1-1/2 to 2 hours more. Transfer to platter and let rest, uncovered, 30 minutes (temperature of meat will rise to about 130 degrees F. for medium-rare).

### **CARROTS WITH GINGER-HONEY GLAZE**

(Prepared by Wendy and Mark)

Autumn Good Living Dinner, November 22, 2008

- 2-1/2 Pounds baby carrots, peeled, or large carrots, peeled, cut into 3-inch lengths, quartered lengthwise
- 3 Tablespoons honey
- 2 Tablespoons (1/4 stick) butter
- 1 Tablespoon finely chopped peeled fresh ginger
- 1/4 Teaspoon ground ginger

Cook carrots in large saucepan of boiling salted water until just tender, about 8 minutes. Drain. Stir honey, butter, fresh ginger, and ground ginger in large skillet over low heat until blended. Mix in carrots.

Cook carrots over medium-high heat until glaze thickens enough to coat, tossing occasionally, about 5 minutes. Season with salt and pepper. Transfer to bowl.

Serves 6

## Risotto with Butternut Squash and Sage

(Prepared by Linda and Shelly)

Autumn Good Living Dinner, November 22, 2008

### SQUASH

- 3 Tablespoons unsalted butter
- 4 Cups 1/2- to 3/4-inch cubes peeled and seeded butternut squash (from 2 lb squash)
- 1-1/2 Teaspoon golden brown sugar
- Salt and pepper

### RISOTTO

- 3 Cups low-salt chicken broth [you'll probably need more of these broths]
- 3 Cups beef broth
- 1-1/2 Tablespoons olive oil
- 3 Slices bacon, cut into 1/2 inch pieces
- 3/4 Cup chopped shallots (about 5 large)
- 3/4 Teaspoon finely chopped fresh sage
- 1/2 Teaspoon finely chopped fresh thyme
- 2 Cups arborio rice
- 1/3 Cup dry Riesling [just use whatever white you've got on hand and be done with it - probably double this too]
- 2 Tablespoons chopped fresh Italian parsley
- Freshly grated Parmesan cheese

### SQUASH

Melt butter in large nonstick skillet over medium heat. Add squash. Sprinkle with sugar, then salt and pepper. Sauté 6 minutes. Cover; cook until almost tender, stirring often, about 5 minutes. Uncover; sauté until browned but still holding shape, about 8 minutes.

DO AHEAD: Can be made 1 day ahead. Cover; chill. Bring to room temperature before using.

### RISOTTO

Combine chicken broth and beef broth in large saucepan and bring to simmer; cover and set aside to keep warm. Heat oil in large pot over medium heat. Add bacon; sauté until beginning to brown. Add shallots. Sauté until soft, about 4 minutes. Mix in sage and thyme; stir 1 minute. Add rice; sauté until kernels are white with translucent edges, about 4 minutes. Add wine; stir until wine evaporates, about 1 minute. Add 1 cup warm broth; simmer until broth is absorbed, stirring occasionally, 2 to 3 minutes. Add 1 cup broth; simmer until almost all liquid is absorbed, stirring occasionally, about 3 minutes. Continue adding broth 1 cup at a time and cooking until rice is just tender and risotto is creamy, stirring frequently, about 20 minutes. Season with salt and pepper. Mix in parsley and squash. Cook until squash is heated, about 1 minute. Transfer risotto to large shallow bowl. Serve, passing cheese separately. Serves 6

## SNAPPY PUMPKIN CHEESECAKE

(Prepared by Jerry and Barbara)

Autumn Good Living Dinner, November 22, 2008

- 1-1/2 Cups crushed gingersnap cookies (about 30 cookies)
- 1/2 Cup finely chopped pecans
- 1/4 Cup butter, melted
- 2 Packages (8 ounce each) cream cheese
- 3/4 Cup sugar, divided
- 1 Teaspoon vanilla extract
- 3 Eggs lightly beaten
- 1 Cup canned pumpkin
- 3/4 Teaspoon ground nutmeg
- Garnish: whipped topping and gingersnap cookies

Place a greased 9 inch springform pan on a double thickness of heavy duty foil. Securely wrap foil around pan, set aside. In a small bowl, combine cookies crumbs and pecans, stir in butter. Press onto the bottom and one inch up the sides of prepared pan. Bake 325 degrees F. for 9-11 minutes or until set. Cool on a wire rack.

Meanwhile, in a large mixing bowl, beat cream cheese and one half cup sugar until smooth. Beat in vanilla. Add eggs, beat on low speed just until combined. Place one cup filling in a small bowl, stir in the pumpkin, cinnamon, nutmeg and remaining sugar. Remove 1/2 cup pumpkin filling and set aside. Pour remaining pumpkin filling into the crust, top with plain filling. Drop reserved pumpkin filling by spoonfuls over top, cut through filling with a knife to swirl.

Place pan in a large baking pan, add one inch of hot water to larger pan. Bake for 50-60 minutes or until center is just set and top appears dull.

Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen, cool for one hour longer.

Refrigerate overnight. Remove sides of pan. Garnish with whipped topping and cookie wedges if desired.

## A Wonderful Autumn Dinner at the home of Cheryl and Dick's

### Vidalia Onion-Cheese Dip

(Prepared by Joe and Paula)

A Wonderful Autumn Dinner, November 22, 2008

- 3 Large Vidalia onions or other sweet onions, coarsely chopped
- 2 Tablespoons butter or margarine, melted
- 2 Cups (8 ounces) shredded sharp Cheddar cheese
- 1 Cup mayonnaise
- 1/2 Teaspoon hot sauce
- 1 Clove garlic, minced
- Sauté onion in butter in a large skillet over medium-high heat until tender.

Combine onion, cheese, and remaining ingredients; stir well.

Pour into a greased 1-1/2-quart casserole.

Bake, uncovered, at 375 degrees F. for 20 to 25 minutes or until bubbly and golden.

Serve dip with tortilla chips or assorted crackers.

Yield: 4 cups.

### **Waldorf Salad**

(Prepared by Pat and Jack)

A Wonderful Autumn Dinner, November 22, 2008

- 3 Medium apples (gala or other eating apple), coarsely chopped
  - 2 Celery stalks, chopped
  - 1/2 Cup mayonnaise
  - 1/2 Cup chopped walnuts
- Toss all ingredients and serve.

### **Grandmother's Buttermilk Cornbread**

(Prepared by Cheryl and Dick)

A Wonderful Autumn Dinner, November 22, 2008

#### **INGREDIENTS:**

- 1/4 Pound butter
- 2/3 Cup white sugar
- 2 Eggs
- 1 Cup buttermilk
- 1/2 Teaspoon baking soda
- 1 Cup cornmeal
- 1 Cup all-purpose flour
- 1/2 Teaspoon salt

#### **DIRECTIONS:**

Preheat oven to 375 degrees F. Grease an 8 inch square pan.

Melt butter in large skillet. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine buttermilk with baking soda and stir into mixture in pan. Stir in cornmeal, flour, and salt until well blended and few lumps remain. Pour batter into the prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

### **Chili Rubbed Pork Tenderloin**

(Prepared by Pat and Jack)

A Wonderful Autumn Dinner, November 22, 2008

- 2 Pork tenderloins, each about 1 pound
- 1-1/2 Teaspoons chili powder
- 1-1/2 Teaspoons salt

Position a rack about 3 inches from the boiler and preheat. Line a broiler pan with foil. If there is sliver skin on the tenderloin, trim it off with a knife. Mix the chili powder with the salt and sprinkle on the tenderloin and rub in well with your hands. Lay the tenderloin on the prepared pan, tucking the thin narrow tenderloin under so the meat is the same general thickness all the way down. Broil the tenderloin on each side for about 8 or 9 minutes until brown. Remove from the broiler, tent loosely with foil and let rest for 5 minutes.

### **Spinach Flan**

(Prepared by Joe and Paula)

A Wonderful Autumn Dinner, November 22, 2008

- 4 Tablespoons Butter
- 3/4 Cup finely chopped Shallots
- 8 Cups Spinach leaves- stems removed
- 12 Eggs
- 4 Cups Heavy or Whipping Cream
- 1/2 Cup chopped Parsley
- 1/2 Teaspoon ground Nutmeg
- Salt and Pepper to taste
- 2 Cups Gruyere Cheese

Preheat Oven to 350. Grease 13x9 baking dish. Melt Butter in large skillet. Add shallots and sauté until translucent. Add spinach. Cook covered until wilted- about 10-12 minutes.

Whisk Eggs and Cream together. Add parsley, nutmeg, and salt and pepper.

Spoon spinach over bottom of pan.

Sprinkle cheese over spinach.

Pour cream and egg mixture over cheese.

Bake one hour until golden and center is firm to touch.

### **Sweet Potato Soufflé**

(Prepared by Coy and Dutee)

A Wonderful Autumn Dinner, November 22, 2008

- 3 Cups mashed sweet potatoes (1 large can)
- 1 Cup sugar
- 1/2 Teaspoon salt
- 2 Eggs
- 1/3 Stick butter
- 1/2 Cup milk
- 1 Teaspoon vanilla
- 1/2 Teaspoon cinnamon
- 1/4 Teaspoon nutmeg
- 1/2 Tablespoon lime juice
- 1/4 Cup sherry

Mix all ingredients, including seasonings. Pour into greased baking dish and cover with the following topping:

- 1 Cup brown sugar
- 1 Cup chopped nuts
- 1/3 Cup flour
- 1/3 Stick butter

Mix thoroughly and sprinkle onto sweet potato soufflé. Bake at 350 degrees F. for 35 minutes or until done.

Tips - we usually double this recipe to fill a 13 X 9 baking dish. I think it also may need to bake a little longer, as the raw egg needs to get done for it to set up properly - just watch it as it goes past 35 minutes!

## APPLE PECAN CRISP

(Prepared by Cheryl and Dick)

A Wonderful Autumn Dinner, November 22, 2008

### Topping:

- 3/4 Cup rolled oats
- 1/2 Cup all-purpose flour
- 1/2 Cup brown sugar
- 1 Tablespoon granulated sugar
- 1/2 Teaspoon ground cinnamon
- 1 Pinch salt
- 1/2 Cup cold butter, cubed
- 3/4 Cup pecans, chopped into large chunks

### Filling:

- 8 Apples peeled, cored and quartered
- 2 Tablespoons lemon juice
- 1/2 Cup sugar
- 1/4 Teaspoon cinnamon

Butter an 8-inch square pan, and preheat the oven to 350 degrees F.

To prepare the topping, mix together the rolled oats, flour, brown sugar, granulated sugar, cinnamon and salt. Add the butter and work with your hands until the mixture is homogenous but with large chunks. Mix in pecans.

To make the filling, in a large bowl stir together the apples, lemon juice, sugar and cinnamon. Spread the filling in the prepared pan. Evenly spread the topping over the apples.

Bake about 45 minutes or until the topping is golden and the filling is bubbly. Remove from oven and allow to cool for 15 minutes before serving. Serves 8.