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TWENTY SIXTH YEAR

MAY, 2009

NEWS LETTER

#105

GOURMET COUPLES SCHEDULE FOR 2009

May 17 thru May 20 – trip to Culinary Institute of America, FDR Library and home
June 7 – Strawberry Brunch, Linda and Shelly, host
June 28 – Restaurant visit – location TBA
July 12 – Planning Party – 6:00 – 8:00 PM
July 25 – Dinner Party
August 1 – Alternate Dinner Party
August 22 – Minor League Baseball & Tailgate Party (tentative)
September 11 – Army-Navy Club Restaurant, 6:00 PM – Ann and Dick, host
October 3 – Crab Feast, Paula and Joe, host
October 18 – Planning Party, 4:00 – 6:00 PM
October 24 – Halloween Party, Mitzi and Bob, host
November 7 – Dinner Party
November 14 – Alternate Dinner Party
December 6 – Restaurant Brunch, 12 noon
January 9 – 12th Night Party

Strawberries & Champagne Brunch

Linda & Shelly again welcomes us to their home for our annual Strawberries & Champagne Brunch on Sunday, June 7, 2009 - beginning at 12:30.

The club will provide the strawberries, champagne, orange juice, iced tea, and breads. You bring prepared brunch dishes, such as quiche, casserole, pasta salad, or a dessert (preferably NOT strawberries). Indicate your choice on the reply coupon.

The party fee this year is \$10 per couple. Please make checks payable to: **GOURMET COUPLES. Please mail your response to Joan and Bob Remember to bring a copy of your recipe**, as well as any utensils or appliances needed for serving your dish. Also remember to bring lawn chairs or a blanket and plenty of sunscreen.

Guests who are prospective members are welcome. They should to bring a dish but they do not need to pay the party fee. (former members who did not join this year should pay the fee as well).

Summer Restaurant Dinner – Et Voila!

Sunday, June 28 ,2009
5:00 pm
5120 MacArthur Blvd NW

Et Voila! is a Belgium restaurant in the Palisades area of DC. It opened in the Spring of 2008 and was given 2 1/2 stars by Washington Post critic Tom Sietsema.

Chef Claudio Pirollo was named “Best Young Chef in Belgium” in 1994. His partner, Michael Cornu, is an established pastry chef who has catered customized cakes and desserts for the White House.

Et Voila! serves natural, locally grown produce, and its wine selection comes from small boutique winemakers. The menu includes mussels, twice-fried French fries, Flemish beef stew, waterzooi and lots more. See their website, www.etvoiladc.com for the complete menu.

Street parking is available. We must have responses not later than Monday, June 22, 2009.

Kentucky Derby Party

The Kentucky Derby party was attended by 27 people. The mint juleps were tasty and the horse race with its unexpected winner was exciting.

The weather cooperated, which allowed us to visit Dorothy and Dick’s stables to see their 4 horses as well as the 26 that they board. We also learned about horses, namely that they are hierarchical, social animals with a leader. Dorothy and Dick put compatible horses together in a paddock. Each paddock has about 5 horses with a leader in each paddock and sometimes a second in command or challenger. Only the leader and the second in command came to the fence as we fed them carrots while the other horses stayed far back. Horses apparently do not challenge the leader.

Two former members attended – Carol and Jim and Jura and Adolfas (Dolf). We are happy to welcome them back as members. Also in attendance was Marlene Pennsylvania, who was a guest of Joan and Bob.

We also had a new couple join us – Jess and Dan. Jess, a World Bank employee, is from Malaysia and is interested in Gourmet Couples because she wants to expand her repertoire from Asian to other foods.

Bob got rave reviews with his bourbon, molasses and pecan glaze ham as did Paula’s beef bourguignon. The desserts were excellent. In addition to her pecan pies, Jura brought key lime, coconut cupcakes with white chocolate frosting. This was a \$5,000 prize-winning recipe from the Food Network Challenge. Jura is very artistic and the cupcakes were beautifully decorated with delicate flowers.

Pictures from Kentucky Derby Party will be e-mailed separately and not snail mailed.

Hospital Food?

Last year a group of doctors in Riga, Latvia, opened the medical-themed restaurant, Hospitals, where the sterile walls are decorated with surgical instruments, and waitresses dressed as nurses bring food on gurneys--some of it served with syringes and forceps instead of knives and forks. Guests have a choice of three dining areas: an operating room, a gynecological exam room, or a dentist's office. Cocktails are served in beakers and test tubes. The signature dish at Hospitals is a cake decorated with fingers, ears, and tongues made of marzipan.

Caribbean Brunch

Five Gourmet Couples met at the new home of Sandy and Chuck for a wonderful Caribbean Brunch.

The menu:

Shrimp-and-Grits Biscuits

Jamaican Beef Patties

Caribbean Holiday Shrimp

Keshi Yena (Stuffed Cheese)

Caribbean Chicken

Carrot-Raisin Salad

Ginger Marmalade Chicken Salad

Mango Rum Cake

Tropical Upside Down Cake

Shrimp-and-Grits Biscuits

(Prepared by Linda and Shelly Gersten)

Caribbean Sunday Brunch

- 1-1/3 Cups chicken broth
- 1/8 Teaspoon salt
- 1/3 cup quick-cooking grits, uncooked
- 1 Tablespoon butter
- 1/8 Teaspoon pepper
- 3/4 Cup milk
- 3 cups all-purpose baking mix
- 1-1/2 Pounds large cooked shrimp, peeled and deveined
- 1 (3-ounce) package cream cheese
- 1 Green onion, chopped
- 1/2 Teaspoon hot sauce
- 1/2 Teaspoon Old Bay seasoning
- 2 Teaspoons lemon juice

Bring chicken broth and salt to a boil in a saucepan over medium-high heat; add grits, and cook, stirring often, 5 minutes or until thickened. Add butter and pepper, stirring until butter melts. Remove from heat, and let cool 15 to 20 minutes.

Whisk milk into cooled grits; stir in baking mix until a soft dough forms. Turn dough out onto a lightly floured surface. Pat dough to a 1/2-inch thickness, and cut with a 2-inch round cutter. Place biscuits on lightly greased baking sheets.

Bake at 425 degrees F. for 10 minutes or until biscuits are lightly browned

Cut 24 shrimp in half lengthwise, and set aside.

Process cream cheese, next 4 ingredients, and remaining shrimp in a food processor until mixture is smooth, stopping to scrape down sides.

Split biscuits in half, and spread cut sides evenly

with the shrimp purée, and top with remaining shrimp. Garnish, if desired. Makes 48 appetizer servings

Jamaican Beef Patties

(Prepared by Linda and Shelly)

Spring Brunch, April 26, 2009

Pastry Ingredients:

- 2 Cups of flour
- 1/3 Cup of cold water
- 1/4 Cup solid shortening
- 1/4 Teaspoon salt to taste
- 1/4 Cup (1/2 stick) margarine
- 1/2 Teaspoon curry powder

MEAT FILLING

- 1 Egg, beaten
- 1/4 Cup of water
- 1/2 Pound lean ground beef
- 1/2 Teaspoon salt
- 1/2 Teaspoon freshly ground black pepper
- 1 to 2 Cloves of garlic
- 2 Sprigs of chive
- 2 Sprigs of thyme
- 1/4 Cup bread crumbs
- 1/4 Cup beef or chicken stock
- 2 Tablespoons margarine
- 1 Small white onion finely -chopped
- 1/4 Teaspoon chopped scotch -bonnet pepper

Directions:

In a large bowl sift the flour and salt. Cut in the margarine and shortening until crumbly. Add the cold water to make a stiff dough.

Lightly flour a wooden cutting board and roll out the dough until its about 1/8 inch thick. Cut out 2-3 inch circles. Use a damp cloth or wax paper to cover the dough until ready.

Melt the margarine in a heavy skillet, saute the onion and scotch bonnet pepper until they become limp.

Next add ground beef, curry powder, pepper, thyme along with salt to taste, mix all the ingredients well. For ten minutes brown the meat occasionally stirring. Combine well the bread crumbs and stock.

Simmer in a skillet for at least 10 to 15 minutes covered, stirring occasionally. Filling is ready when all of the liquids is absorbed. The filling should be very moist not watery.

Now remove the skillet from the stove and preheat the oven to 400 F. Uncover dough circles and place 2 to 3 teaspoons of the filling on half of each.

Use the water to moisten the edges of the dough and fold the dough circle over the meat filling. Pinch down the edges and close with a fork and brush the pastry lightly with the egg and water mixture.

Place on a lightly greased baking sheet and bake in a hot oven for 30 to 40 minutes or until the pastry is a golden brown color.

Caribbean Holiday Shrimp

(Prepared by Linda and Shelly)

Caribbean Sunday Brunch

- 2 Limes, juiced
- 1 Tablespoon of soy sauce
- 2 Cloves of garlic, minced
- 1/2 Teaspoon of white sugar
- 1 Tablespoon of vegetable oil
- 1/2 cup of chopped fresh cilantro
- 2 Tablespoons of minced fresh ginger root
- 1/2 Teaspoon of crushed red pepper flakes
- 2 Pounds of large cooked shrimp, peeled, -tails on

Directions:

In a large size bowl combine oil, ginger, lime juice, garlic, soy sauce, sugar and red pepper, mix well.

Now stir in the shrimp with the cilantro. Cover and refrigerate 1 to 4 hours before serving. Stir occasionally while chilling.

Keshi Yena (Stuffed Cheese)

(Prepared by Fran and Jerry)

Caribbean Sunday Brunch

- 2 Tablespoons vegetable oil
- 1 Cup sliced onion
- 1 Teaspoon minced garlic
- 1/3 Chopped bell pepper
- 1 Scan tsp seeded, stemmed, minced habanero chile
- 2 Tablespoon sliced green olives
- 1-1/2 Teaspoon chopped fresh parsley
- 1/4 Cup raisins
- 2 Teaspoon tomato paste
- 2 canned, peeled tomatoes, chopped
- 1 Teaspoon Worcestershire sauce
- 1 Tablespoon ketchup
- 1 Tablespoon mustard
- 1 Pound cooked chicken, shredded
- Salt and pepper to taste
- 2 Eggs, beaten lightly
- 1 Whole (2 pounds) Edam cheese
- French baguette, sliced

Heat oil in a medium skillet. Cook onion, garlic, bell pepper, and habanero until soft, about 6 or 7 minutes. Stir in olives, capers, parsley, raisins, tomato paste, chopped tomatoes, Worcestershire sauce, ketchup, mustard, and chicken. Cover and simmer on low heat for 20 minutes, stirring often to prevent burning and sticking. Season with salt and pepper to taste. Cool to room temperature, then beat the eggs and stir in.

Heat oven to 350 degrees F. Cut cheese into quarter-inch thick slices, and line bottom of an 11 by 11 inch baking dish with two-thirds of the slices. Spoon chicken mixture over, then cover top with remaining cheese. Bake 40 minutes, until cheese is soft and golden brown.

Serve hot with toasted French bread slices.

Caribbean Chicken

(Prepared by Paula and Joe)

Sunday Brunch, April, 26, 2009

- 6 Tablespoons olive oil, divided
- 8 Skinless boneless chicken breast halves (about 2 1/2 pounds)
- 1-1/2 Pounds assorted wild mushrooms (such as oyster, crimini, and stemmed shiitake), sliced
- 1-1/2 Cups low-salt chicken broth
- 2/3 Cup pitted Kalamata olives
- 3 Plum tomatoes, seeded, diced
- 3 Garlic cloves, minced
- 1 Tablespoon chopped shallot
- 1 Tablespoon drained capers
- 2 Tablespoons (1/4 stick) chilled butter
- 1 Cup teardrop tomatoes (red and yellow)
- 3 Tablespoons chopped fresh parsley
- 3 Tablespoons pine nuts, toasted
- Caper berries, halved (optional)

Preheat oven to 200 degrees F. Heat 3 tablespoons oil in large skillet over high heat. Sprinkle chicken with salt and pepper. Working in 2 batches, add chicken to skillet. Cook until brown and just cooked through, about 3 minutes per side. Transfer to ovenproof plate and place in oven to keep warm. Discard oil from skillet.

Add 3 tablespoons oil to same skillet over high heat. Add mushrooms; sauté until wilted and beginning to brown, about 3 minutes. Add broth; boil until almost all liquid evaporates, about 5 minutes. Add olives, plum tomatoes, garlic, shallot, and capers. Sprinkle with salt and pepper. Reduce heat to medium and simmer until liquid is reduced by half, about 7 minutes. Add butter; stir until melted. Mix in teardrop tomatoes. Season to taste with salt and pepper.

Spoon mushroom mixture over chicken. Sprinkle parsley and pine nuts over. Garnish with caper berries, if desired, and serve. Makes 8 servings

Market tip:

Capers are flower buds from the caper bush, and caper berries are the fruit. They are about the size of an olive, and are usually pickled and sold in jars. They can be found at Italian markets, specialty foods stores, and some supermarkets.

Ginger Marmalade Chicken Salad

(Prepared by Sandy and Chuck)

Caribbean Sunday Brunch

- 4 Skinless boneless chicken breast halves
- 1/3 Cup orange marmalade
- 2 Tablespoons minced peeled fresh ginger
- 2 Garlic clove, minced
- 1 Teaspoon Dijon mustard
- 1 Tablespoon olive oil (preferably extra-virgin)
- 1/2 Cup roasted red bell peppers from jar, cut into strips,
- 1 Tablespoon liquid reserved
- 5 Teaspoons red wine vinegar
- 8 Cups mixed salad greens
- 4 Thin red onion slices, separated into rings

Place chicken on plate. Season with salt and pepper. Mix marmalade, ginger, garlic and mustard in bowl. Spoon 1/4 cup marmalade mixture over chicken and turn to coat. Chill chicken and remaining marmalade mixture separately overnight.

Preheat broiler. Arrange chicken on broiler pan. Broil until chicken is cooked through, about 5 minutes per side. Cool slightly. Spread remaining marmalade mixture over chicken. Cut chicken crosswise into thin strips.

Whisk oil, reserved liquid from peppers and vinegar in large bowl. Season with salt and pepper. Add salad greens, pepper strips and chicken; toss to coat. Top salad with onions. Serves 4.

Mango Rum Cake

(Prepared by Barbara and Jim)

Caribbean Sunday Brunch

Have all ingredients, especially butter, milk and eggs at room temperature. Chilled ingredients do not blend well, which will lead to a heavy, dense cake. Allow butter to soften on counter an hour before using. Do not melt, as this can cause air cells in melted butter to escape. A quick easy way to bring eggs to room temperature is submerge whole uncracked eggs in a bowl of warm, not hot water for 10 minutes

Mango Almond Filling:

- 2/3 Cup fresh diced mango
- 1/4 Cup packed brown sugar
- 2 Tablespoons mango rum
- 1/3 Cup finely chopped almonds

For Cake:

- 5 Large eggs, room temperature
- 1/2 Cup whole milk, room temperature
- 1/2 Cup mango rum
- 1 Package yellow cake mix
- 1 Package vanilla pudding mix
- 1/2 Pound (2 sticks) unsalted butter, softened, each stick cut into 8 pieces
- 1/2 Cup mango rum (to drizzle after baking)

Preheat oven to 325 degrees F. Grease and flour a Bundt pan.

Heat fresh mango, brown sugar and rum in small saucepan over medium heat for 5 minutes. Cool and drain liquid. Fold in chopped almonds.

Beat eggs, milk and rum with a fork in a small bowl. Combine cake mix and pudding mix with electric mixer set on low for about 30 seconds in large bowl.

With mixer running at lowest speed, drop butter into cake, mix, beating another 30 seconds until crumbly looking. Beat in egg mixture for 10 seconds. Turn electric beater on medium high and beat 1 minute until light and fluffy. Stop beater, scrape sides of bowl, and then beat at high speed 15 seconds longer.

Pour 1/3 batter into bundt Pan- Spoon mango-almond mixture on top of batter. Pour remaining batter carefully over mango. Bake 1 hour at 325 degrees F., cooling for

20 minute. Invert on cake rack. When completely cook, drizzle with remaining mango rum

Tropical Upside Down Cake

(Prepared by Barbara and Jim)

Caribbean Sunday Brunch

- 12 Tablespoons unsalted butter, divided
- 1 Cup dark brown sugar, lightly packed
- 1/4 Cup dark rum
- 5 Whole pineapple rings (fresh or canned and drained)
- 1/2 Cup milk
- 1 Egg
- 1 Teaspoon almond extract
- 1/2 Cups flour
- 2 Teaspoons baking powder
- 1/2 Teaspoon salt
- 1/2 Cup granulated sugar
- 1/4 Cup dark rum

Preheat oven 400 degrees F.

Melt 4 Tablespoons of the butter in bottom of 8 or 8 inch round or square galls baking dish over low heat. Stir in brown sugar and stir until dissolved. Remove from heat and stir in rum.

Arrange pineapple rings on bottom of glass dish. Layer on mango, return to low heat, cook 8 to 10 minutes. Remove from heat and cool.

Melt remaining 8 tablespoons butter in small pan. Remove from heat, pour into medium bowl, and beat add egg. Add almond extract. Sift together flour, backing, powder, salt and sugar in another medium bowl. Slowly pour in milk and egg mixture. Beat for 2 minutes until smooth.

Pour over fruit in glass dish; bake 35 minutes or until a toothpick comes out clean. Allow to cool for 15 minutes, turn over onto a plate, fruit side up. Drizzle 1/4 cup rum over top.

KENTUCKY DERBY DINNER PARTY

Deviled Ham on Celery

(Prepared by Jess and Dan)

Kentucky Derby Dinner Party, May 2, 2009

- 10 Celery ribs, strings discarded if desired
- 1/2 Pound thinly sliced (1/8-inch-thick) cooked smoked ham
- 1/4 Cup minced fresh flat-leaf parsley
- 1/4 Cup mayonnaise
- 2 Tablespoons Dijon mustard
- 1/2 Teaspoon Worcestershire sauce
- 1/2 Teaspoon Sherry vinegar or cider vinegar

Trim a thin strip down length of rounded side of each celery rib to form a flat bottom, then rest celery on flat bottom. Cut away curved edges with a large knife to form flat-sided pieces of celery, discarding trimmings. Diagonally cut celery into 32 (1-1/4-inch) lengths.

Pulse half of ham in a food processor until finely chopped, then mince remaining ham with a sharp large knife. Stir together finely chopped and minced ham with remaining ingredients and pepper to taste in a bowl, then mound 1 teaspoon of filling onto each piece of celery.

Makes about 32 hors d'oeuvres

Cooks' notes:

Celery can be cut 6 hours ahead and chilled, wrapped tightly in plastic wrap. Deviled ham can be made 1 day ahead and chilled, covered.

Stuffed Mushrooms with Smoked Pork Sausage

(Prepared by Barbara and Ron)

Kentucky Derby Dinner Party, May 2, 2009

If ground smoked sausage isn't available you can add 1/2 teaspoon of a liquid natural smoke product (like Wright's) to 1/2 pound ground pork (not pork sausage). (Chicken Basil Smoked Sausage was used for this recipe.)

Ingredients:

1/2 Pound fresh, ground smoked sausage, cooked and drained
24 Large mushrooms, stems removed
1/2 Pound cream cheese
1 Ounce Parmesan cheese, grated

Preparation:

Clean and Bake mushrooms at 350 degrees F. for 7 minutes. Allow to cool.

Mix cooled sausage, cream cheese, and Parmesan.

Fill each mushroom with 1 teaspoon of filling. Bake at 350 degrees F. for 7 minutes. Yields- 24 mushrooms.

Cheddar Grits with Bacon

(Prepared by Cheryl and Dick)

Kentucky Derby Dinner Party, May 2, 2009

Ingredients:

8 Slices of bacon
3 Cups chicken broth
1 Cup water
1 Cup quick grits
1 Cup grated Cheddar cheese
2 Tablespoons sour cream
2 Tablespoons butter
1 Clove garlic, minced
1/2 Teaspoon cayenne pepper (more or less, to taste)
1 Can (14 to 16 ounces) artichoke hearts, chopped, or use frozen cooked artichoke hearts
2 Eggs, well beaten

Preparation:

Heat oven to 350 degrees F. Grease a 2-quart baking dish.

In a large skillet over medium heat, fry bacon until crispy. Drain on paper towels; crumble.

In a large saucepan, combine broth and water. Bring to a boil. Slowly stir in grits. Reduce heat to low; cover and cook for about 5 minutes, stirring occasionally to prevent scorch-

ing.

Remove grits from heat. Add the bacon and remaining ingredients; stir well. Pour into the baking dish. Bake at 350° for 50 to 60 minutes, or until set. Serves 8.

Roasted Asparagus with Lemon

Prepared by Joan and Bob)

Kentucky Derby Dinner Party, May 2, 2009

3 Tablespoons fresh lemon juice
1 Tablespoon extra-virgin olive oil
1 Teaspoon finely grated lemon peel
36 Asparagus spears, trimmed

Preheat oven to 450 degrees F. Mix lemon juice, oil and lemon peel in 15 x 10 x 2-inch glass baking dish. Add asparagus; turn to coat. Sprinkle with salt and pepper. Roast asparagus until crisp-tender, turning occasionally, about 20 minutes. Serve warm or at room temperature. Serves 6

Ham with Bourbon, Molasses, and Pecan Glaze

(Prepared by Joan and Bob)

Kentucky Derby Dinner Party, May 2, 2009

1/2 Cup apple juice (preferably fresh unfiltered)
1/4 Cup bourbon
1-3/4 Cups (packed) dark brown sugar
1 Cup pecans, toasted, cooled, finely ground
1/4 Cup mild-flavored (light) molasses
3 Tablespoons dry mustard
1 Whole bone-in 16- to 18-pound ham

Boil juice and bourbon in small saucepan until reduced to scant 1/3 cup, about 6 minutes. Combine sugar, pecans, molasses, and mustard in bowl. Add bourbon mixture; stir to form thick paste. (Can be made 2 days ahead. Cover; chill. Bring to room temperature before using.)

Position rack in bottom third of oven and preheat to 325 degrees F. Line large roasting pan with heavy-duty foil, leaving overhang on all sides. Trim off skin and all but 1/4 inch fat from ham. Place ham, fat side up, in prepared pan. Roast ham until thermometer inserted into thickest part registers 130 degrees F to 135 degrees F., about 10 minutes per pound or 2 hours 40 minutes for 16-pound ham.

Remove ham from oven; increase oven temperature to 425 degrees F. Lightly score fat on ham in diamond pattern. Rub glaze thickly over top and sides of ham. Return ham to oven and roast until glaze is deep brown and bubbling, about 25 minutes. Let ham stand at least 20 minutes and up to 45 minutes. Serve with chutney and spoon bread.

Meat tip:

Choose a bone-in ham or a boneless ham that has the natural shape of a leg. Don't use a pre-formed ham (known as deli ham), which is best sliced cold for sandwiches.

BEEF BOURGUIGNON

(Prepared by Paula and Joe)

Kentucky Derby Dinner Party, May 2, 2009

- 8 Ounces thick-sliced bacon, cut into small dice
- 3 Pounds beef chuck, cut into 1-inch cubes
- 1 Cup chopped onions
- Salt and freshly ground black pepper, to taste
- 3 Tablespoons unbleached all-purpose flour
- 3 Cups Burgundy wine
- 3 Cups homemade beef stock or canned broth
- 2 Tablespoons tomato paste
- 1 Tablespoon chopped fresh rosemary leaves
- 3 to 4 Carrots, peeled and cut into 1/2 inch julienne (1-1/2 cups)
- 2 Cups red or white pearl onions
- 8 Ounces fresh chanterelles or other wild mushrooms
- 1 Tablespoon unsalted butter
- 1 Tablespoon red currant jelly
- 2 Tablespoons chopped fresh Italian (flat-leaf) parsley

Preheat oven to 350 degrees F.

In a flameproof casserole or a dutch oven, sauté the bacon until crisp. Remove with a slotted spoon and drain on paper towels. Set bacon aside.

Pour off all but 1 tablespoon of the bacon drippings. Over medium-high heat, sauté the beef a few pieces at a time until browned on all sides.

Add the onions to the beef, and sprinkle with salt and pepper and the flour. Cook over high heat, stirring constantly, for 5 minutes.

Add the wine, stock, tomato paste, reserved bacon, and rosemary, and bring to a boil. Cover the casserole, transfer it to the oven, and bake until the meat is tender, about 2 hours.

Meanwhile, prepare the vegetables: Bring a small pot of water to a boil. Drop in the carrots and boil until tender, 5 to 7 minutes. Drain, rinse under cold water, and drain again. Reserve.

Make a small X in the root end of each pearl onion. Drop them into boiling water and cook for 5 minutes. Drain, rinse under cold water, and drain again. Peel and reserve.

Slice the chanterelles lengthwise. Melt the butter in a small skillet, add the chanterelles, and sauté over medium heat for 10 minutes. Set aside.

When the meat is cooked, transfer the casserole to a burner, and add the reserved carrots, onions, chanterelles, and currant jelly. Heat through, about 7 minutes.

Serve garnished with the chopped parsley. 6 portions

Bourbon Banana Pudding with Glazed Pecans

(Prepared by Barbara and Jim)

Kentucky Derby Dinner Party, May 2, 2009

For pudding and candied pecans:

- 3 Large egg yolks
- 3/4 Cup plus 2 tablespoon packed light brown sugar, divided
- 3-1/2 Tablespoons cornstarch
- 1/4 Teaspoon salt

- 3 Cups whole milk
- 5 Teaspoons bourbon
- 1 Teaspoon pure vanilla extract
- 1-1/2 Teaspoon mild honey
- 1-1/2 Teaspoon water
- 3/4 Cup pecan halves

For sponge cake and syrup:

- 3 Large eggs
- 1/2 Cup plus 2 tablespoon sifted cake flour (not self-rising; sift before measuring)
- 1/4 Teaspoon salt
- 1/3 Cup plus 1 tablespoon granulated sugar, divided
- 1/2 Teaspoon pure vanilla extract
- 2-1/2 Tablespoons unsalted butter
- 1/4 Cup bourbon
- 1/4 Cup water

For assembly:

- 3 ripe medium bananas
- 1/2 cup heavy cream

Equipment: a 9-inch square cake pan

Make pudding and glaze pecans:

Lightly beat yolks in a medium bowl.

Whisk together 3/4 cup brown sugar, cornstarch, and salt in a small heavy saucepan. Slowly whisk in milk, then boil over medium heat, whisking constantly, until pudding is thick, about 3 minutes. Gradually add hot pudding to yolks, whisking constantly, then whisk in bourbon and vanilla.

Cover surface with wax paper and chill until cold, about 2 hours.

Preheat oven to 350°F with rack in middle.

Warm remaining 2 tablespoons brown sugar with honey and water in a small saucepan, stirring until sugar has dissolved. Stir in pecans, tossing to coat, then transfer to a lightly oiled 4-sided sheet pan.

Bake, stirring occasionally, until golden brown and shiny, about 15 minutes. Transfer pecans with a metal spatula to a rack to cool. Coarsely chop, reserving 4 halves for garnish.

Make sponge cake and syrup:

Preheat oven to 400 degrees F. with rack in middle. Butter and flour cake pan. Warm eggs (in shell) in hot water 5 minutes.

Whisk together flour and salt.

Beat eggs, 1/3 cup sugar, and vanilla with an electric mixer at high speed until tripled in volume and thick enough to form a wide flat ribbon that holds its shape on top of batter when beater is lifted, 7 to 8 minutes in a stand mixer or 14 to 16 with a handheld.

Transfer to a wide bowl. Sift flour mixture, one third at a time, over batter, folding gently but thoroughly with a rubber spatula after each addition. Stir together butter and about 1/4 cup batter in a small bowl until combined, then fold butter

mixture into batter gently but thoroughly.

Pour batter into cake pan and smooth top. Bake until golden brown and edges start to pull away from sides of pan, 12 to 14 minutes.

Meanwhile, bring bourbon, water, and remaining tablespoon sugar to a boil, stirring until sugar has dissolved. Remove from heat.

Transfer cake in pan to a rack, then run a thin knife between cake and side of pan and cool 5 minutes. Invert cake onto rack.

Assemble dessert:

Cut off one third of cake, reserving for another use. Brush remaining cake with half of bourbon syrup. Carefully turn cake right side up and brush with remaining syrup. Cool completely, about 30 minutes.

Cut cake into 1 1/2-inch squares. Thinly slice bananas.

In 4 bowls or 10-oz glasses make 2 layers each of pudding, bananas, cake (use all of it), and chopped pecans, then top with a third layer of pudding, bananas, and chopped pecans.

Chill, loosely covered, 1 hour. Let stand at room temperature 20 minutes before serving.

Whip cream with sugar until it holds soft peaks, then dollop on top of each dessert. Garnish with reserved pecan halves. Serves 4

Cooks' notes:

Pudding can be made 1 day ahead and chilled.

Glazed pecans can be made 3 days ahead and kept (leave whole), layered between sheets of parchment paper in an airtight container, at room temperature.

Cake can be baked and cooled (but not soaked with syrup) 1 day ahead and kept, wrapped in plastic wrap, at room temperature. Brush with syrup before using.

Store-bought sponge cake can be substituted for homemade.

Assembled desserts can be chilled up to 6 hours.

Traditional Seasonal Pie

(Prepared by Jura and Adolfas)

Kentucky Derby Dinner Party, May 2, 2009

- 1 Unbaked pie shell in pan
- 1/2 Cup semisweet chocolate chips
- 1/2 Stick of butter
- 1 Cup sugar
- 3 Eggs
- 3/4 Cup light corn syrup
- 2 Tablespoons bourbon
- 1/4 Teaspoon salt
- 1/2 Cup pecan pieces, broken

Preheat oven to 375 degrees F.

Sprinkle chocolate chips on bottom of pie shell and set aside. Cream butter and sugar. Add eggs one at a time, beating well after each addition. Add corn syrup, bourbon and salt and mix well. Stir in pecan pieces by hand (they pul-

verize using a beater), and pour mixture over chocolate chips in prepared pie shell. Place pie pan on cookie sheet or foil (it can bubble over), and bake 45-50 minutes until golden brown. Allow to cool completely before serving.

Key Lime Coconut Cupcakes with White Chocolate Frosting

(Prepared by Jura and Adolfas)

Kentucky Derby Dinner Party, May 2, 2009

Ingredients

- 3/4 Cup (1 1/2 sticks) unsalted butter, at room temperature
- 1 Cup granulated sugar
- 2 Eggs, at room temperature
- 1 Teaspoon pure vanilla extract
- 1 Heaping teaspoon grated key lime zest
- 1 1/2 Tablespoons key lime juice (bottled or freshly squeezed)
- 1-1/2 Cups all-purpose flour
- 1/2 Teaspoon baking powder
- 1/4 Teaspoon baking soda
- 1/4 Teaspoon kosher salt
- 1/2 Cup buttermilk
- 1-1/3 Cups loosely packed sweetened coconut flakes (3.5 ounces)

For the Frosting:

- 5 ounces good quality white chocolate, chopped into small chunks
- 1/2 Cup (1 stick) unsalted butter, room temperature
- 3-1/2 Cups powdered sugar, sifted
- Pinch salt
- 1/2 Teaspoon pure vanilla extract
- 1 Tablespoon key lime juice (bottled or freshly squeezed)
- 1/4 Cup sour cream
- Finely grated key lime zest, for garnish

Directions

Preheat oven to 325 degrees F.

in the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on high speed until light and fluffy, about 5 minutes. With the mixer on low speed, add the eggs, 1 at a time, scraping down the bowl after each addition. Add the vanilla extract, key lime zest and juice and mix well. In a separate bowl, sift together the flour, baking powder, baking soda, and salt. In 5 parts total, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until just combined. Fold the coconut into the cupcake batter.

Line a muffin pan with paper liners and fill each liner almost to the top with batter. A spring loaded 1/4 cup ice cream scoop works great for this and ensures the cupcakes are all the same size. Bake for 25 minutes or until the tops begin to brown and a toothpick comes out clean. Remove cupcakes from oven and allow to cool in the pan for 10 minutes and then transfer cupcakes to a baking rack to cool completely.

While the cupcakes are cooling you can make the frosting. In a small heat proof bowl set over a pot of simmering water, carefully and slowly melt the white chocolate. Remove from heat and let cool until just slightly warm. Meanwhile, in the bowl of an electric mixer fitted with the paddle attachment, beat the butter until light and fluffy. With the

mixer on low, gradually add the powdered sugar until well combined. Add the salt, vanilla extract, key lime juice, and sour cream and mix until very smooth. Add the melted white chocolate and mix just until incorporated. Frost the cupcakes and garnish with a bit of grated key lime zest. Enjoy! Makes 12 to 14 cupcakes
