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TWENTY EIGHTH YEAR
JANUARY, 2010

NEWS LETTER

#114

Gourmet Couples Schedule for 2010

- January 31 – Planning Party, 4:00 – 6:00 PM
- February 20 – Dinner Party
- February 27 – Alternate Dinner Party
- March 13 – Old Family Recipe Party
- March 28 – Planning Party, 6:00 – 8:00 PM
- April 17 – Dinner Party
- April 24 – Alternate Dinner Party
- May 1 – Kentucky Derby Party, Dorothy and Dick host
- May 15 – Army-Navy Club Restaurant, Ann and Dick host
- June 6 – Strawberry Brunch, Shelly and Linda host
- June 27 – Restaurant Visit – Location Virginia - TBA
- July 11 – Planning Party – 6:00 – 8:00 pm
- August 7 – Dinner Party
- August 14 – Alternate Dinner Party
- September 11 – Virginia Winery
- October 2 – Crab Feast, Paula and Joe host
- October 17 – Planning Party, 4:00 – 6:00 pm
- October 30 – Halloween Party, Mitzi and Bob, host
- November 6 – Dinner Party
- November 13 – Alternate Dinner Party
- December 5 – Restaurant Brunch – Location DC - TBA
- January 8, 2011 – 12th Night Party

12th Night Party

16 couples enjoyed our annual 12th night party at the home of Joan and Bob Janshego on January 9, 2010. The dress was fancy – with lots of men in tuxedos and women in their finery. The gift exchange was lively (after Mitzi took the lead) with a whiskey bar dispenser, brie and wine, and electrified beaters exchanging hands several times.

And we already have a volunteer for next year's party: Frances and Jim will host at their new Clarksburg home for 12th night. Mark your calendars – January 8, 2011!!

Crab Dip

(Prepared by Jerry and Barbara)
12th Night Party, January 9, 2010

- 1 12 ounce can crab meat
- 2 8 ounce packages of cream cheese
- 3 Teaspoons white wine
- 3 Teaspoons mayonnaise
- 2 Teaspoons Dijon mustard
- 2 Teaspoons sugar, Salt, garlic salt, tobacco and white pepper

Melt the cream cheese in a double boiler and add other ingredients

Barbecued Meatballs

(Prepared by Paula and Joe)
12th Night Party, January 9, 2010

- 1 Pound ground beef
- 3/4 Cup bread crumbs
- 1/2 Cup milk
- 1/2 Cup chopped onions
- 1 Teaspoon salt
- 1/2 Teaspoon pepper
- 1/2 Teaspoon oregano
- 1 egg
- 1/4 Teaspoon garlic powder

Combine ingredients; form into 1-inch meat- balls.
Brown in skillet with a little olive oil; drain.

Sauce

- 1 Can (10-1/2-ounce) tomato puree
- 1/4 Cup molasses
- 1/4 Cup brown sugar
- 1/4 Cup vinegar
- 1 Teaspoon sweet basil
- Salt to taste
- Garlic powder to taste

Simmer, covered, in skillet used for meatballs, about 15 minutes to allow flavors to blend.
Serve as an appetizer.

Artichoke-Shrimp Canapés

(Prepared by Lindsay and David)
12th Night Party, January 9, 2010

Very elegant, very pretty. The shrimp must be small or the canapé will be the sort that requires a jaw that unhinges

- 24 Slices French Bread, 1/2 inch thick and 2 inches in diameter
- 1 Cup Tartar Sauce (approximately)
- 12 to 15 Canned Artichoke Hearts (in water pack)
- 1 Pound small shrimp - cooked shelled and deveined
- Salt to taste
- Freshly ground pepper to taste
- Strips pimento

Preparation:

Toast the French bread lightly.

Spread each slice with a generous half teaspoon of tartar sauce.

Cut the artichoke hearts in 1/2-inch slices.

Place a slice on each toast and top with a shrimp.

Sprinkle lightly with salt and grind on a little pepper.

Then add a small bit of tartar sauce and a strip of pimento.

Check the solidity of your structure and if it seems teetery, secure by spearing straight down with a toothpick.

Makes 24.

Cranberry Delight Spread

(Prepared by Ann and Dick)

12th Night Party, January 9, 2010

Ingredients

- 1 package (8 oz.) cream cheese
- 2 tablespoons concentrated orange juice
- 1/8 teaspoon cinnamon
- 1 tablespoon sugar (or sugar substitute)
- 1 zest of an orange
- 1/4 cup finely chopped pecans
- 1/4 cup finely chopped dry cranberries
- Town House crackers (or equivalent)

Directions

In an electric mixer bowl, combine the cream cheese, juice, cinnamon, and sugar on 'medium speed' until smooth.

Fold in orange zest, pecans, and cranberries.

Refrigerate.

Garnish with a slice of cranberry or the zest of an orange.

Serve with crackers.

Makes approximately 15 to 20 servings of spread on the crackers.

Cocktail Meatballs I

(Prepared by Barbara and Ron)

12th Night Party, January 9, 2010

Ground-beef meatballs are baked in the oven for 30 minutes. Barbecue-style sauce is added, and they are baked, covered, for another hour.

INGREDIENTS:

- 1 pound ground beef
- 2 eggs
- 1 cup rolled oats
- 2 tablespoons dried minced onion flakes
- 9 drops hot pepper sauce
- seasoning salt to taste

- 3/4 cup ketchup
- 1/2 cup water
- 1/4 cup vinegar
- 1/3 cup brown sugar
- 1-1/2 tablespoons dried minced onion flakes
- 1 teaspoon mustard powder
- 4 teaspoons Worcestershire sauce
- 6 drops hot pepper sauce

Preheat oven to 325 degrees F.

In a large bowl, combine the ground beef, eggs, rolled oats, minced onion flakes, hot pepper sauce and seasoning salt. Mix well and form into 1 inch meatballs. Place into a 9x13 inch baking dish.

Bake, uncovered, at 325 degrees F (165 degrees C) for 30 minutes.

Meanwhile, in a separate medium bowl, combine the ketchup, water, vinegar, brown sugar, minced onion flakes, dry mustard, Worcestershire sauce and hot pepper sauce. Mix together well and set aside.

Remove meatballs from oven and pour reserved sauce over them. Cover with foil and return to oven.

Bake, covered, in a preheated oven for 1 hour.

Serves 4.

Holiday Salsa

(Prepared by Carol and Jim)

12th Night Party, January 9, 2010

- 2 Cups shredded Monterey Jack cheese
- 2 Large chopped tomatoes
- 4 Chopped scallions
- 1 4 ounce can chopped green chilies
- 2 4 ounce chopped black olives
- 1 Package dried Italian dressing, use red wine vinegar

Make the Italian dressing according to directions using the red wine vinegar.

Mix all ingredients together.

Marinate overnight to blend flavors.

Drain the dressing and serve with sturdy tortilla chips

Scoops work well.

Muenster-Bacon Phyllo Cups

(Prepared by Fran and Jerry)

12th Night Party, January 9, 2010

- 2 Tablespoons butter or margarine
- 2 cloves garlic, minced
- 1/2 cup minced green onions (whites and greens)
- 1 Tablespoon flour
- 2 Cup minced green onions (whites and greens)
- 1 Tablespoons dry vermouth or dry white wine
- 1/2 Cup heavy cream
- Dash or two of cayenne pepper
- Salt and pepper to taste
- 2 Cups grated Muenster cheese
- 1/4 Cup minced parsley
- 8 Slices bacon, cooked, drained, and crumbled
- 36 Phyllo shells*

In a medium skillet, sauté onions and garlic in butter over medium-low heat until tender, about 5 minutes. Stir in flour and cook for 1 or 2 minutes. Remove pan from burner and stir in wine, cream, and seasonings.

Return pan to burner and cook until thickened, stirring occasionally. Stir in cheese, parsley, and bacon. Remove from heat and taste and adjust seasonings. Preheat oven to 375 degrees F.. Place phyllo cups on baking sheet

and fill cups while cheese mixture is still warm. Bake for about 10 minutes, until cups are just beginning to brown.

*These are hard to find. I tried Balducci's, Whole Foods, and Trader Joe's before I found them at a large Giant Foods.

Warm Cranberry Brie

(Prepared by Cheryl and Dick)

12th Night Party, January 9, 2010

- 1 Pound round brie cheese
- 2/3 Cup whole berry cranberry sauce, crushed
- 1/4 Cup light brown sugar, packed
- 1/2 Teaspoon rum or orange extract
- 1/4 Teaspoon ground nutmeg
- 1/4 Cup chopped pecans, toasted

Preheat oven to 500 degrees F.

Place brie on baking sheet. Cut off top rind of brie cheese round, leaving 1/4 rim around the edge. First cut the circle into the top of the round, then position the knife horizontally and gently cut under the rind around the circle to remove the top. If this is too difficult to do, you can also heat the brie a bit to soften the cheese and make it easier to remove the rind.

Combine cranberry sauce, sugar, rum and nutmeg. Top prepared brie with cranberry mixture and sprinkle with chopped pecans. Bake 4 to 5 minutes, or until brie is soft and warm. Serve with assorted crackers.

Tip: Place the plate on the bottom rack with tea-lite candles. This will help keep the brie warm.

Original Philly Cheesecake

(Prepared by ?????)

12th Night Party, January 9, 2010

Crust

- 1 Cup graham cracker crumbs
- 3 Tablespoons margarine -- melted

Filling

- 24 Ounces cream cheese -- softened
- 3/4 Cup sugar
- 5 Tablespoons lemon juice
- 1-1/2 Teaspoon grated lemon peel
- 1 Teaspoon vanilla extract
- 3 Eggs , separated

Crust:

Combine graham cracker crumbs and margarine. Press onto bottom of 9" springform pan. Bake at 325 F for 10 minutes.

Filling:

Combine cream cheese, sugar, lemon juice, lemon peel, and vanilla, mixing at medium speed of electric mixer until well blended. Add egg yolks, one at a time, mixing well after each addition.

Beat egg whites until stiff peaks form. Fold into cream cheese mixture. Pour over crust.

Bake at 300 F for 45 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Walnut Pecan Tart

(Prepared by Joan and Bob)

12th Night Party, January 9, 2010

Top this great nut combination with whipped cream or Vanilla Ice Cream.

PASTRY

- 1 Cup unbleached all-purpose flour
- Pinch of salt
- 2 Tablespoons sugar
- 8 Tablespoons (1 stick) unsalted butter, cold, cut into pieces
- 1 Egg yolk
- 1 Tablespoon fresh lemon juice

FILLING

- 2 Cups sugar
- 1/2 Cup water
- 1 Cup heavy or whipping cream
- 2 Eggs
- 2-1/2 Cups walnut halves
- 2-1/2 Cups pecan halves

Prepare the pastry: Combine the flour, salt, and sugar in a food processor. Add the butter and process with several quick pulses to coat the butter with flour. Then add the egg yolk and lemon juice, and process until the pastry is thoroughly blended and forms a smooth ball. Dust it with flour and cover with plastic wrap. Chill in the refrigerator 30 minutes.

Roll the chilled dough out on a lightly floured surface to form a 12-inch circle (keeping the surface and the rolling pin well floured, as the pastry easily become sticky). Carefully transfer the pastry to a 10-inch tart pan with removable bottom. Press it into the bottom and sides of the pan, trim the and place it in the freezer for 15 minutes.

Preheat the oven to 375 degrees F.

Prick the bottom of the chilled tart shell with a fork, and line it with a piece of aluminum foil plate with pie weights or dried beans, and bake until the pastry is well set and the edges are lightly browned, 12 to 15 minutes. Then remove the foil and weights, return it to the oven, and bake until the bottom has begun to brown, about 5 minutes. Remove the pan from the oven and set it aside. Lower the oven temperature to 350 degrees F.

Prepare the filling:

Combine the sugar and water in a heavy saucepan and cook over low heat until the sugar has dissolved. Then raise the heat to medium-high and cook just until it has begun to turn a light caramel color. Immediately remove the pan from the heat and set it aside to cool slightly,

Carefully stir the cream into the caramel (it may spatter). Allow the mixture to cool completely.

Beat the eggs until frothy. With electric mixer running, carefully pour the cooled caramel into the eggs, and mix thoroughly. Then stir in the walnuts and pecans, and pour the filling mixture into prepared pastry shell. Bake until the filling is set and the top is lightly browned, 35 to 40 minutes. Allow the tart to cool slightly, and then serve.

10 to 12 portions

Chocolate, Cranberry and Ginger Trifle

(Prepared by Barbara and Jim)

12th Night Party, January 9, 2010

Ingredients

Cranberry Filling

- 2 (12-ounce) bags cranberries
- 1-3/4 Cups sugar
- 1 Cup orange juice
- 1 Tablespoon grated orange peel
- 1 Teaspoon ground ginger
- 1/2 Cup chopped crystallized ginger

Chocolate Pudding

- 1-3/4 Cups whole milk
- 6 Large egg yolks
- 3/4 Cup sugar
- 1/4 Cup cornstarch
- 4 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 1/4 Cup Grand Marnier or other orange liqueur
- 1/2 Cup chopped crystallized ginger
- 1-3/4 Cups chilled whipping cream

Assembly

- 1 (16-ounce) frozen pound cake, thawed, cut cross-wise into 16 slices, each slice quartered
- 9 tablespoons Grand Marnier or other orange liqueur

For filling:

Combine first 5 ingredients in heavy medium saucepan. Bring to boil, stirring until sugar dissolves. Boil until cranberries pop, stirring occasionally, about 5 minutes. Mix in crystallized ginger. Cover and refrigerate until cold.

For pudding:

Bring milk to simmer in heavy medium saucepan. Remove from heat. Using electric mixer, beat yolks and sugar in medium bowl until very thick, about 3 minutes. Add cornstarch; beat to blend. Gradually beat in hot milk. Return mixture to saucepan; whisk over medium heat until pudding thickens and comes to boil, about 3 minutes (pudding will be very thick). Remove from heat. Add chocolate; whisk until melted and mixture is smooth. Mix in Grand Marnier. Transfer to medium bowl. Place plastic wrap directly on surface of pudding. Chill until cold, about 3 hours. (Filling and pudding can be made 1 day ahead. Chill.)

Mix crystallized ginger into pudding. Beat cream in large bowl until firm peaks form. Set aside 1 1/2 cups whipped cream. Fold remaining whipped cream into pudding in 2 additions.

For assembly:

Cover bottom of 8-inch-diameter, 3-quart trifle bowl with single layer of cake pieces, turning crusts away from sides of bowl. Sprinkle with 3 tablespoons Grand Marnier. Spread 1 cup cranberry filling over cake to sides of bowl. Spread 1 1/4 cups pudding over cranberry filling to sides of bowl. Repeat layering 2 more times (reserve remaining chocolate pudding for another use).

Spread 1 1/2 cups whipped cream over trifle, building up whipped cream edges slightly. Spoon remaining filling atop whipped cream (but not atop whipped cream edges). Cover; chill at least 4 hours. (Can be made 8 hours ahead. Chill.)

Lemon-Raspberry Cake

(Prepared by Linda and Shelly)

12th Night Party, January 9, 2010

- 1 Cup shortening
- 2 Cups sugar
- 4 Large eggs
- 3 Cups sifted cake flour
- 2-1/2 Teaspoons baking powder
- 1/2 Teaspoon salt
- 1 Cup milk
- 1 Teaspoon almond extract
- 1 Teaspoon vanilla extract
- 1 (10-ounce) jar seedless raspberry preserves

Lemon Buttercream Frosting

Garnish: lemon slice wedges

Grease 3 (9-inch) round cake pans; line with wax paper. Grease and flour wax paper. Set pans aside.

Beat shortening at medium speed of an electric mixer until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, and salt; add to shortening mixture alternately with milk, beginning and ending with flour mixture. Mix after each addition. Stir in flavorings.

Pour batter into prepared pans. Bake at 375 degrees F. for 18 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and let cool completely on wire racks.

Slice cake layers in half horizontally to make 6 layers. Place 1 layer, cut side up, on a cake plate; spread with 3 tablespoons preserves. Repeat procedure with remaining 5 layers and preserves, omitting preserves on top of last layer. Reserve 1 cup Lemon Buttercream Frosting; spread remaining 1 3/4 cups frosting on top and sides of cake. Using a star tip, pipe reserved frosting on top of cake. Garnish, if desired. Store in an airtight container in refrigerator.

Yield: one 6-layer cake.

Lemon Buttercream Frosting

- 1-1/4 cups butter or margarine, softened
- 2 teaspoons grated lemon rind
- 3 tablespoons lemon juice
- 3 cups sifted powdered sugar

Beat first 3 ingredients at medium speed of an electric mixer until creamy. Gradually add powdered sugar, beating until frosting is spreading consistency.

Yield: 2-3/4 cups

Key Lime Pie (Prepared in cupcake size)

(Prepared by Mitzi and Bob)

12th Night Party, January 9, 2010

Place the unbaked pie on a cookie sheet for easier removal from the oven.

- 1 14 ounce can fat-free sweetened condensed milk
 - 3/4 Cup egg substitute
 - 1/2 Cup fresh lime juice
 - 1/2 Cup fresh lime juice
 - 2 Teaspoons grated lime rind (about 2 limes)
 - 1 6 ounce reduced-fat ready-made graham cracker crust (I used 1 vanilla wafer each as the crust for the cupcake size pies.)
 - 1 8 ounce container fat-free whipped topping, thawed
- Garnishes: lime wedges, lime curls

Process first 4 ingredients in a blender until smooth. Pour mixture into pie crust.

Bake at 350 degrees F. for 10 to 12 minutes or until golden. (Less time needed for the cupcake size - about 9 minutes or less - test to see if done). Let pie cool completely, and top with whipped topping. Garnish, if desired.

Yield: Makes 8 servings