



www.gourmetcouples.com

TWENTY NINTH YEAR

January, 2011

NEWS LETTER

#125

2011 Schedule

January 30 – Planning Party, 4:00 – 6:00 p.m.
February 19 – Dinner Party
February 26 – Alternate Dinner Party
March 5 – Mardi Gras Party
March 27 – Planning Party, 6:00 – 8:00 p.m.
April 16 – Dinner Party
April 30 – Alternate Dinner Party
May 7 – Kentucky Derby Party, Dorothy and Dick host
June 12 – Strawberry Brunch, Linda and Shelly host
June 26 – Restaurant Visit – Location DC – TBA
July 17 – Planning Party, 6:00 – 8:00 p.m.
July 24 - Woolly Mammoth Matinee (Clybourne Park) after-play tapas, Jaleo Restaurant
August 6 – Dinner Party
August 14 – Dinner Party Cruise, Woodwind Sail Away, Annapolis (6:30 – 9:00 pm)
August 20 – Alternate Dinner Party
September 10 – Virginia Winery
October 1 - Crab Feast, Paula and Joe's, North Beach
October 16 – Planning Party, 4:00 – 6:00 p.m.
November 5 – Dinner Party
November 19 – Alternate Dinner Party
December 11 – Restaurant Brunch – Location VA – TBA
January 7, 2012 – 12th Night Party

12th Night Party

We enjoyed a festive evening on January 8, 2011 as we celebrated our annual 12th night event. The gift exchange was lively as some items changed hands up to three times. Popular gifts were wine, cook books, drambuie, and a gift certificate from Harris Teeter. Thank you to Frances Gipson and Jim Wimbish for hosting this event in their lovely new Clarksburg home – and to Jim for entertaining us on his grand Steinway piano.

Planning Party Hosts Needed

We are looking for someone to host the January 30 planning party. Contact Joan If you plan to participate in the February Dinner Parties, fill out and mail the included coupon by January 24, 2011 to: Joan and Bob The Dinner Party will be February 19, 2011, with an Alternate Dinner Party February 26, 2011.

Please indicate witch Dinner Set you wish to participate in or participate in either Dinner Set

Mini Brie Sandwiches with Mustard and Guava Paste

(Prepared by Jura and Adolfas)
12th Party, January 8, 2011

1 Granny Smith apple, peeled, cored, and sliced
1 Teaspoon lemon juice
Mustard
Wedges of Brie
Wedges of Guava paste (comes in cans)
Rye squares

Spread mustard on rye squares. Top the rye squares with wedges of Brie. Put apple slices (sprinkled with lemon juice) on the Brie wedges. Put Guava paste wedges on top of the apple slices.

Sausage Stuffed Mushrooms

(Prepared by Paula and Joe)
12th Party, January 8, 2011

30 Medium fresh mushrooms
1 Slice white bread
1/2 Pound pork shoulder
1 Tablespoon chopped parsley
3/4 Teaspoon salt
1/4 Teaspoon sage
1/8 Teaspoon black pepper
4 Ounces mozzarella cheese

Remove stems from mushrooms; set caps aside. Assemble and attach the Kitchen Aid Food Grinder attachment to the Kitchen Aid Stand Mixer. Use the coarse grinding plate, turn to Speed 4 and grind stems and bread into separate bowls; set aside.

On Speed 4 grind pork into mixer bowl. Add parsley, salt, sage and pepper. Attach bowl and flat beater. Turn to Speed 2 and mix 1 minute or until well combined. Brown sausage mixture in skillet over medium heat; remove with slotted spoon, leaving fat in pan. Add mushroom stems to fat and saute 3 minutes. Remove from heat and set aside.

Assemble and attach Kitchen Aid Rotor Slicer/Shredder attachment to the Kitchen Aid Stand Mixer. Use the fine shredder cone (No. 1), turn to Speed 4 and shred cheese. In large bowl, combine cheese, mushroom stems, bread crumbs and sausage.

Fill mushroom caps with sausage/cheese mixture. Place on baking sheets and bake at 450 degrees F for 15 minutes. Serve hot. Makes 30 appetizers

Spice Cake with Citrus Filling makes

(Prepared by Barbara and Jim)

12th Party, January 8, 2011

- 1 Cup chopped pecans
- 1 Cup of butter, softened
- 2 Cups of sugar
- 3 Large eggs
- 3-1/4 Cups of all-purpose flour
- 1 Teaspoon baking soda Teaspoon salt
- 1-1/3 Cups of buttermilk
- 1 Teaspoon vanilla extract
- 1/2 Teaspoon of ground cinnamon
- 1/2 Teaspoon ground allspice
- 1/4 Teaspoon of ground cloves Citrus Filling White Icing

Preheat oven to 350 degrees F. Bake pecans in a single layer in a shallow pan 5 to 7 minutes or until lightly toasted and fragrant, stirring halfway through. Let cool. Meanwhile, beat butter at med speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Stir together flour, baking soda, and salt; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla. Divide batter into 2 equal portions, stir cinnamon, allspice, cloves, and pecans into 1 portion. Pour plain batter into 2 greased and floured 9-inch round cake pans. Pour spiced batter into 2 greased and floured 9-inch cake pans. Bake at 350 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 to wire racks, and cool completely.

Place plain layer on a serving plate, spread top with 2/3 cups filling. Top with a spice cake, layer, and spread top with filling. Repeat procedure. Top with remaining spice cake layer. Prepare white icing. Spread icing over top and sides of cake.

Citrus Filling

- 2 10 ounce jars lemon curd
- 1-1/2 Cups sweetened flaked coconut
- 1 Tablespoon orange zest
- 1 Tablespoon fresh orange juice

Stir together lemon curd, coconut, and next 2 ingredients until well blended

White Icing

- 2 Egg whites
- 1-1/4 Cups of sugar
- 1 Tablespoon corn syrup
- 1 Teaspoon vanilla extract

Pour water to depth of 1-1/2 inches into a 3-12 quart saucepan; bring to a boil over med-high heat. Reduce heat to med and simmer.

Combine egg whites, sugar, next 2 ingredients, and 1/4 cup water in a 2-1/2 quart glass bowl; beat mixture at high speed with an electric mixer until blended Place bowl

over simmering water; and brat at high speed 5 to 7 minutes or until soft peaks form. Remove from heat. Beat icing to spreading consistency. Use immediately Serves 12

CHEESY PECAN TOASTS

(Jerry Mann and Fran)

12th Party, January 8, 2011

Recipe revised for more flavor)

- 2 Cups shredded sharp cheddar cheese
- 1/2 Stick butter, softened
- 1/3 Cup mayonnaise
- Zest of one large lemon
- Juice of one lemon
- 2 Cups pecan pieces, lightly toasted & finely chopped
- 1/2 Teaspoon salt
- 1/4 Teaspoon Tabasco sauce
- 12 Pieces white bread, crusts removed and toasted

Preheat the broiler.

In a bowl, mix together all ingredients except toast. Adjust seasonings by adding more salt and/or Tabasco. Spread the mixture on toast. Place on baking sheet and broil until bubbly and puffed, about 2 minutes. Use pizza cutter to cut diagonally into quarters, and serve immediately.

Sausage Pinwheels

(Prepared by Barbara and Jerry)

12th Party, January 8, 2011

- 1 tube (8 ounces) refrigerated crescent rolls
- 1/2 pound uncooked bulk pork sausage
- 2 tablespoons minced chives

Unroll crescent roll dough on a lightly floured surface; press seams and perforations together. Roll into a 14-inch x 10-inch. rectangle. Spread sausage to within 1/2 inch of edges. Sprinkle with chives. Carefully roll up from a long side; cut into 12 slices. Place 1 inch apart in an ungreased 15-inch x 10-inch x 1-inch baking pan. Bake at 375 degrees F for 12-16 minutes or until golden brown. Makes 1 dozen.

Hot Artichoke Dip

(Prepared by Cheryl and Dick)

12th Party, January 8, 2011

- 1 Can artichoke hearts (brine not oil)
- 1 Medium onion, chopped finely
- 2 5-ounce triangles
Parmesan cheese, shredded
- 1 Cup mayonnaise

Chop artichoke hearts coarsely. Mix all ingredients Bake, covered, 325 degrees F. for 1/2 hour. Serve with slices of French bread.

Jim's Maui Wowi Punch

(Prepared by Francis and Jim)

12th Party, January 8, 2011

- 1 (64 fluid ounce) bottle fruit punch, chilled
- 1 (64 fluid ounce) bottle unsweetened pineapple juice, chilled
- 1 (2 liter) bottle ginger ale, chilled
- 1/2 gallon orange sherbet

In a punch bowl, mix together fruit punch, pineapple juice and ginger ale. Add scoops of sherbet into the punch. Wait for the sherbet to begin melting, approximately 10 minutes, stir gently, and serve.

Date Nut Balls

(Prepared by Lindsay and David)

12th Party, January 8, 2011

- 13 Ounces. soft pitted Dates or Majdool
- 1/2 Cup chopped Walnuts
- 1 Cup toasted Sesame Seeds - divided
- 1 Tablespoon Tahini (Sesame Paste)
- 1 Teaspoon ground Cardamom or Cinnamon
- 1 Cup shredded Unsweetened Coconut for rolling.

Put the dates in a bowl and microwave them for 30 seconds to soften them.

Add 1/2 cup sesame seeds, tahini, walnuts and ground cardamom and mix by hand or use a wooden spoon to make soft paste.

Take a small ball of the mixture and roll it in your hands.

Drop the date ball in a bowl of toasted sesame or shredded coconut.

Note: You find pitted pressed dates in Middle Eastern grocery stores.

Use them within 2 weeks, or store them in a plastic container.

Guacamole

(Prepared by Deborah and John Clay)

12th Party, January 8, 2011

- 2 Ripe avocados, chopped
- 1/2 Cup MIRACLE WHIP Dressing
- 2 Tablespoon. lime juice
- 1 Cove garlic, minced

Mash avocados with fork in small bowl.
Add remaining ingredients; mix well.

Marinated Goat's Cheese

(Prepared by Barbara and Ron)

12th Party, January 8, 2011

- 12 Ounces goat cheese
- 3 Tablespoons olive oil
- 1 Cup oil-packed sun dried tomatoes, drained and diced
- 1 Cup black olives, chopped
- 4 Tablespoons chopped fresh basil
- 2 Tablespoons chopped fresh rosemary
- 3 Cloves garlic

Slice goat cheese into one inch pieces and Place on a large platter. Sprinkle olive oil, sun dried tomatoes, black olives, basil; and rosemary over the cheese.

using toothpicks, insert the garlic cloves throughout mixture.

Allow the mixture to marinate 6 hours or over night, in the refrigerator. Remove to toothpicks

Serve with sliced french bread.

Chenin Liver Pate

(Prepared by Betsy)

12th Party, January 8, 2011

- 1 Pound chicken livers
- 1 Medium onion, finely chopped
- 3/4 Cup butter, (1-1/2 sticks)
- 1/4 Teaspoon salt
- 1/4 Teaspoon pepper
- 1-1/2 Teaspoons curry powder
- 1-1/2 Teaspoons paprika powder
- 1/2 Cup brandy

Cut fatty tissues and membranes out of chicken livers

Melt the butter, then add onion and liver. Saute then add all seasonings. Cook for 10 to 15 minutes.

Put all the above in a blender to puree. Add brandy.

Let sit overnight

Serve with melba toast

Tall and Creamy Lemon Cheese Cake

(Prepared by Joan and Bob)

12th Party, January 8, 2011

For the Crust:

- 1-3/4 Cups gingersnap crumbs
- 3 Tablespoon sugar
- 1 Pinch of salt
- 1/2 Stick (or 4 T) unsalted butter, melted

For the Cheesecake:

- 2 Pounds (8 oz. boxes) cream cheese at room temperature
- 1-1/3 Cup sugar
- 1/2 Teaspoon salt
- 2 Teaspoon pure vanilla extract
- 4 Large eggs at room temperature
- 1-3/4 Cup sour cream or heavy cream or a combination of the two

To make the crust:

Butter 9 inch. spring form pan. Choose one that has sides 2-3/4 inch high. Wrap the bottom of the pan in a double layer of aluminum foil.

Stir the crumbs, sugar, salt together in a medium bowl. Pour over the melted butter and stir until all the dry ingredients are uniformly moist. (Use your fingers). Turn the ingredients into the spring form pan and use your fingers to put an even layer of crumbs over the bottom of the pan and about halfway up the side. Don't worry if the sides aren't perfectly even. Put the pan in the freezer while you preheat the oven.

Center a rack in the oven. Preheat oven to 350 degrees F. Place the spring form pan on a baking sheet and bake for 10 minutes. Put the crust aside to cool while you make the cheesecake.

Reduce the oven temperature to 325 degrees F..

To make the cheesecake:

Put a kettle of water on to boil. Working with a standard mixer, preferably fitted with a paddle attachment, beat the cream cheese at medium speed until soft and creamy - 4 minutes. With the mixture running, add the sugar and salt and continue to beat for another 4 minutes or so until the cream cheese is light. Beat in the vanilla, add the eggs one by one - beating for a full minute after each addition. (You will want a well aerated batter).

Reduce the mixture speed to low and mix in the sour cream or the heavy cream. Add the grated zest of 2 lemons, the juice of 1 lemon and the lemon extract and stir into the mixture. Put the foil wrapped spring form pan in a roasting pan which is large enough to hold the pan with some space around it. Give the batter a few stirs with a rubber spatula to be sure that there is nothing left at the bottom of the bowl and scrap the batter into the spring form pan. The batter will reach the rim of the pan.

Put the roasting pan into the oven and pour enough boiling water into it to come about halfway up the side of the spring form pan. Bake the cheese cake for 1 hour and 30 minutes, at which point the top should be brown (and perhaps cracked) and may have risen just a little above the rim of the pan. Turn off the oven and prop the oven door open with a wooden spoon. Allow the cheesecake to luxuriate in the water bath for another hour. After one hour, carefully pull the setup out of the oven, lift the spring form pan out of the roaster and remove the foil. Let the cheesecake come to room temperature on a cooling rack. When the cake is cool, cover the top lightly and refrigerate for at least 4 hours (overnight is better).

At serving time, remove the sides of the spring form pan and set the cake on a serving pan.

The easier way to cut cheese cake is to use a long, thin knife that has been run under hot water and lightly wiped. Keep warming the knife as you cut slices of the cake.