

Stilton- Stuffed Mushrooms

Serves 8.

Ingredients:

6 tablespoons MELTED butter or margarine
16 slices (½ inch thick) French bread
16 large (1½ inches) mushrooms
2 tablespoons fresh squeezed lemon juice
1 large egg
½ lb Stilton cheese or other blue cheese, crumbled
16 large walnut pieces
Parsley sprigs
Fresh or canned red pepper strips (optional)

Directions:

1. Preheat oven to 400°F. Line a large baking sheet with aluminum foil. Lightly butter both sides of bread, using 4 tbsp. butter; arrange on prepared baking sheet. Bake 5 minutes, turning once, or until lightly browned on both sides. Remove from oven and set aside.
2. Use damp paper towels to wipe mushrooms, being sure to remove all dirt and sand. Pat dry with paper towels. Gently twist each mushroom stem to remove.
3. In a large bowl, toss mushroom caps in fresh lemon juice; drain. Discard remaining lemon juice. Place 2 tbsp. melted butter in bowl; add mushroom caps and toss again. Place one cap stem side up on each slice of toasted bread on baking sheet.
4. In a small bowl, beat egg with a fork; stir in Stilton cheese. Spoon cheese mixture into mushroom caps, dividing evenly. (At this point, mushroom caps can be covered lightly with plastic wrap and refrigerated for up to 1 hour before you broil and serve them.)
5. Broil mushroom caps about 8 to 10 inches from heat source for 5-6 minutes (or until golden brown). Remove from broiler; use tongs to place on serving platter. Place a walnut piece, a parsley sprig, and 2 red pepper strips on top of each stuffed mushroom. Serve hot.

NOTE: Use 8 slices of Italian bread and 3- to 4-inch mushrooms if you plan to serve this dish as a first course or as a vegetable side dish

Cranberry Champagne

Yields 20 cups.

Ingredients:

2 48-ounce bottles cranberry-raspberry drink, cooled
1 12- ounce can frozen pineapple juice concentrate, thawed
2 750-milliliter bottles dry champagne

Cranberry Ice Cubes (recipe attached)

Directions:

1. Combine the cranberry-raspberry drink and pineapple juice; stir well.
2. To serve, pour the mixture into a large punch bowl; stir well. Add Cranberry Ice Cubes. Stir in the champagne just before serving.

Cranberry Ice Cubes

Ingredients:

- 2 cups pineapple juice, divided
- 1/2 cup sugar
- 1 12-ounce package fresh cranberries

Directions:

1. Combine 1 cup pineapple juice and sugar in a medium saucepan. Bring to a boil; reduce heat and simmer until sugar dissolves.
2. Add cranberries. Bring to a boil over medium heat and cook 5 minutes or just until the cranberry skins begin to pop. Remove from heat and let cool.
3. Spoon the cranberry mixture evenly into about 2 1/2 ice cube trays. Pour the remaining 1 cup pineapple juice evenly over the cranberry mixture. Freeze until firm.

Kit Kat Bars

Ingredients

Bar:

- 1 box Keebler Club crackers
- 1/2 cup butter or margarine
- 1/3 cup sugar
- 1 cup brown sugar
- 1/2 cup milk
- 2 cups graham cracker crumbs

Topping:

- 1/2 cup chocolate chips
- 1/2 cup butterscotch chips
- 2/3 cup peanut butter

Directions:

1. Place layer of cracker in 9x13 pan.
2. Melt butter, and add sugar, brown sugar, milk, and graham cracker crumbs. Mix well and bring to a boil. Boil for 5 minutes stirring constantly.
3. Spread ½ of the mixture over crackers. Place another layer of crackers over this and spread remaining mixture on top. Top with third layer of crackers.
4. *For topping*, melt and combine chocolate chips, butterscotch chips, and peanut butter. (Use a glass measuring cup and melt in microwave, stirring occasionally.)
5. Frost and chill in refrigerator until a little cooler than room temperature. Cut in squares and refrigerate until firm.

Almond Rosettes

Makes about 3½ dozen cookies.

Ingredients:

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 3 tablespoons milk
- 1 teaspoon almond extract
- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- Sliced almonds to decorate

Directions:

1. Preheat oven to 350°F
2. In a large bowl, cream butter and sugar until fluffy. Add egg, milk, and almond extract; beat until smooth.
3. In a medium bowl, combine flour and baking powder. Add dry ingredients to creamed mixture; stir until a soft dough forms.
4. Transfer about one-third of dough into a pastry bag fitted with a large open star tip. Pipe 2-inch-diameter rosettes onto a lightly greased baking sheet. Press an almond slice in center of each cookie.
5. Bake 8 to 11 minutes or until bottoms are lightly browned. Transfer cookies to a wire rack to cool. Repeat with remaining dough. Store in airtight container.

Garlicky Marinated Vegetables

Makes 8-10 servings.

Ingredients:

- ¼ cup olive oil
- 2 tablespoons rice vinegar
- 1 tablespoon coarse-grain brown mustard
- 4 cloves garlic, minced
- ½ teaspoon salt
- ¼ teaspoon crushed red pepper
- ¼ teaspoon coarsely ground black pepper
- 1 small zucchini, cut into ½ -inch-thick sticks
- 1 cup fresh snow pea pods, trimmed
- 2 medium yellow and/or green peppers, cut into ½ inch strips
- 4 ounces whole button mushrooms, halved (1 ½ cups)
- 1 cup pitted kalamata olives
- 1 cup cherry or grape tomatoes

Directions:

1. *For marinade*, in a screw-top jar place oil, vinegar, mustard, garlic, salt, red pepper, and black pepper. Cover and shake until combined; set aside.
2. In a large saucepan, cook zucchini and pea pods in lightly salted boiling water for 1 minute. Drain and place in a large bowl half-filled with ice water to cool. Drain well.
3. In a large re-sealable plastic bag, place zucchini, pea pods, sweet peppers, mushrooms, olives, and tomatoes. Pour marinade over vegetables. Seal bag. Turn bag to coat vegetables. Marinate in refrigerator for 1 to 4 hours, turning bag occasionally.
4. To serve, let stand at room temperature for 1 hour. Drain vegetables, discarding marinade. Arrange vegetables on a serving platter or in a bowl and serve with toothpicks.

Lemon Coconut Mini Cakes:

- 1 cup shredded coconut
- 2 tablespoon milk
- ¾ cup butter
- 1 ¾ cups minus 1 tablespoon sugar

2 $\frac{3}{4}$ flour
1/2 teaspoon salt
2 $\frac{1}{2}$ teaspoons baking powder
1 cup plus 2 tablespoon water
1 teaspoon lemon extract
4 egg whites stiffly beaten

Soak coconut in milk.

Cream the butter and sugar until light and fluffy.

Mix and sift flour, salt and baking powder together.

To creamed mixture, add dry ingredients alternately with water, mixing thoroughly after each addition.

Add lemon extract and coconut-milk mixture. Mix very well.

With rubber spatula, gently fold beaten egg whites into batter.

Pour into greased and floured mini muffin tins.

Bake at 375° for 10 -12 minutes or until done.

(This recipe was adapted from a two layer cake recipe, so watch the cooking time and adjust accordingly.)

Lemon Frosting:

4 tablespoon lemon juice
Grated rind of 1 lemon
2 egg yolks
4 $\frac{1}{2}$ cups powdered sugar

Combine lemon juice and rind with egg yolks.

Gradually add powdered sugar.

Beat until spreading consistency. Refrigerate.

Chocolate Petite Cheesecakes

Yields 2 dozen mini-cheesecakes

Ingredients

Crust:

- 1¾ cups chocolate graham cracker crumbs (about 12 sheets)
- ¼ cup butter or margarine, softened
- 2 tablespoons sugar

Filling:

- 2 8-ounce packages cream cheese, softened
- ¾ cup sugar
- 4 eggs
- 12-ounce package semisweet chocolate chips, melted
- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 21-ounce can cherry pie filling

Directions:

1. Preheat oven to 350°F.
2. *For crust*, line a muffin pan with aluminum foil muffin cups. Combine graham cracker crumbs, butter, and sugar in a medium bowl. Press a tablespoonful of mixture into bottom of each muffin cup.
3. *For filling*, beat cream cheese in a large bowl until fluffy. Gradually beat in sugar. Add eggs, one at a time, beating well after each addition. Beat in melted chocolate chips. Add whipping cream and vanilla; beat until smooth. Spoon about ¼ cup filling over crust in each muffin cup.
4. Bake 18-22 minutes or until centers are set. Cool in muffin pan. Remove cheesecakes from pan; chill overnight.
5. *To serve*, spoon 1 tablespoon pie filling in center of cheesecake.

Green Beans with Balsamic- Glazed Onions

Serves 6.

Ingredients:

- 6 tablespoons honey
- ¼ cup balsamic vinegar
- ¼ cup olive oil
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 16-ounce package frozen pearl onions, thawed and drained
- 1½ pounds fresh green beans

Directions:

1. Combine the first 5 ingredients, and divide in half. Combine **HALF** of honey mixture and onions, tossing to coat. Spread the onion mixture in a lightly

greased 15"x 10"x 1" jellyroll pan. Bake at 400°F for 20 minutes or until the onions are tender and glazed, stirring occasionally.

2. Wash the beans; trim the ends, and remove the strings. Cut the beans in half crosswise. Cook the beans in boiling salted water to cover 10 minutes or until tender; drain.
3. In a large bowl, combine the remaining half of the honey mixture, onions, and beans, tossing gently to coat. Serve immediately.

Pecan Mini Tarts

Makes 24.

Ingredients

Dough:

- 3 ounces cream cheese, softened
- ½ cup margarine or butter, softened
- 1 cup flour

Filling:

- 1 egg
- ¾ cup brown sugar
- 1 tablespoon butter, softened
- 1 teaspoon vanilla
- ¾ cup chopped pecans

Directions:

1. *For dough*, mix all dough ingredients and press into small muffin pans. Chill 1 hour.
2. *For Filling*, mix filling ingredients well and distribute evenly into muffin pans.
3. Bake at 325°F for 25 minutes. Let cool before taking out of pan.

Chocolate Truffles

Makes about 6 dozen.

Ingredients:

- 3 6-ounce packages semi-sweet chocolate chips

1 14-ounce can sweetened condensed milk
1 tablespoon vanilla extract
Finely chopped nuts, flaked coconut, chocolate sprinkles, colored
sprinkles, unsweetened cocoa, or colored sugar

Directions

Stovetop:

1. In heavy saucepan, over low heat, melt chips with sweetened condensed milk. Remove from heat; stir in vanilla. Chill 2 hours or until firm.
2. Shape into 1-inch balls; roll in any of the above coatings. Chill 1 hour or until firm. Store covered at room temperature

Microwave:

1. In 1-quart glass measure, combine chips and sweetened condensed milk. Microwave high power 3 minutes, stirring after 1½ minutes. Stir until smooth. PROCEED AS ABOVE.

Variations:

- *Amaretto*- Omit vanilla. Add 3 tbsp. Amaretto or other almond-flavored liqueur and ½ tsp almond extract. Roll in finely chopped toasted almonds.
- *Orange*- Omit vanilla. Add 3 tbsp. Orange-flavored liqueur. Roll in finely chopped toasted almonds mixed with finely grated orange rind.
- *Rum*- Omit vanilla. Add ¼ cup dark rum. Roll in flaked coconut.

HAM STUFFED WITH FRUIT & NUTS

Servings: 12

8# boneless ham
6 oz. chopped dried mixed fruit
2 cloves garlic
½ c. slivered almonds
1 minced shallot
2 tablespoons parsley
1/8 teaspoon dry mustard
1/8 teaspoon cloves
1/8 teaspoon nutmeg
1/8 teaspoon cinnamon
Salt and pepper to taste
~ ½ cup Madeira wine

BASTE:

White wine

GLAZE:

Brown sugar

Dry mustard

Sherry

1. Using a zucchini knife or long corer, core out several tunnels horizontally in the ham.
2. Mix the chopped dried fruit with the spices and enough Madeira to bind, about ½ cup.
3. Stuff the tunnels using the zucchini knife to push in the stuffing.
4. Tie the ham with string to keep the stuffing in place while baking.
5. Score the top of the ham and bake according to the ham directions, basting frequently with the white wine.
6. About 20 minutes before done, glaze with a mixture of brown sugar, dry mustard and sherry.
7. Allow the ham to cool about 15 minutes before carving. Use an electric knife to ease carving.

POTATO-FENNEL GRATIN

Copyright, 1999, The Barefoot Contessa Cookbook, All Rights Reserved

Show: [Barefoot Contessa](#) Episode: [Birthday Gift Dinner](#)

- Cook Time [1 hr 45 min](#)
- Level Easy
- Yield 10 servings

Times:

Prep: 20 min

Inactive Prep: 10 min

Cook: 1 hr 45 min

Total: 2 hr 15 min

Ingredients

- 2 small fennel bulbs
- 1 yellow onion, thinly sliced
- 2 tablespoons good olive oil
- 1 tablespoon unsalted butter

- 2 pounds russet potatoes (4 large potatoes)
- 2 cups plus 2 tablespoons heavy cream
- 2 1/2 cups grated Gruyere cheese (1/2 pound)
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

Directions

Preheat the oven to 350 degrees F.

Butter the inside of a 10-by-15-by-2-inch (10-cup) baking dish.

Remove the stalks from the fennel and cut the bulbs in half lengthwise. Remove the cores and thinly slice the bulbs crosswise, making approximately 4 cups of sliced fennel. Sauté the fennel and onions in the olive oil and butter on medium-low heat for 15 minutes, until tender.

Peel the potatoes, then thinly slice them by hand or with a mandoline. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 cups of Gruyere, salt, and pepper. Add the sautéed fennel and onion and mix well.

Pour the potatoes into the baking dish. Press down to smooth the potatoes. Combine the remaining 2 tablespoons of cream and 1/2 cup of Gruyere and sprinkle on the top. Bake for 1 1/2 hours, until the potatoes are very tender and the top is browned and bubbly. Allow to set for 10 minutes and serve.