

Specialties
of the
House:
David's
Favorites





Copyright 2009 by the author of this book
Kristin P. Peura.
The book author retains sole copyright
to her contributions to this book.



The Blurb-provided layout designs and graphic elements are
copyright Blurb Inc., 2009. This book was created using the Blurb
creative publishing service. The book author retains sole copyright to
his or her contributions to this book.



blurb.com



FOR PROOFING ONLY PRINTED VI



"Wine makes the meal and the Chef improves if he has a glass at hand at all times." David Peura, Executive Chef of Casa Peura, takes this admonition seriously and cooks accordingly. His wine cellar is (nearly always) full and his ability to cook with wine matches his discerning palate.

■

PROOFING KEY. PRINTED VI



David A. Peura, Executive Chef of Casa Peura, learned his trade at the knees of his Mother, Tyyne Maria, and Finnish Grandmother, Mummo, but it was only as he prepared to retire from the University of Virginia Medical Center that his "inner chef" began to emerge. With the loving assistance of his wife, Kristin, and her sometimes not-so-subtle encouragement, he has become a master meal planner, a great shopper and a chef who is willing to try nearly anything - at least once! This is his story told from the perspective of his sous-chef, Kristin. We hope that you enjoy both his favorite recipes and the tales they tell.

■

Pasta with White Clam Sauce

Preparation Method

Drain clams, reserving juice.

Combine reserved clam juice and white wine. Add enough milk to make 2 cups liquid. Put aside.

Melt butter in small saucepan. Add garlic and cook 1 minute. Stir in flour and cook 2 minutes.

Add clam juice, wine and milk mix to flour mixture very gradually, and cook until sauce thickens slightly.

Add parsley, thyme, salt, and pepper. Simmer about 10 minutes. Add clams and heat through. Serve over hot, well drained pasta. Serves 4

Ingredients

1/4 cup butter
4 large. clove garlic, minced
2 Tablespoon flour
2 (6 1/2 oz.) cans chopped clams
1/4 cup dry white wine or vermouth
Low-fat or skim milk
1/4 cup parsley, finely chopped
1/2 teaspoon. thyme
Salt and pepper to taste
1 lb. fresh pasta, cooked and drained



Asparagus Risotto

Ingredients

1 pound asparagus
3 Tablespoons plus 1 teaspoon butter
1/2 cup chopped shallots
1 cup arborio rice
1/2 cup dry white wine (or 1 Tbsp lemon juice and 1/4 cup water)
About 3 1/2 cups chicken stock (or vegetable stock for vegetarian option),
can substitute some of the asparagus cooking water for stock
1/2 cup freshly grated Parmesan cheese
Salt and pepper

Preparation Method

Prepare the asparagus by breaking off discarding the tough ends (about the last inch of the spear). Cut into 1 to 1 1/2-inch pieces (tips longer, base shorter). If your asparagus are especially large, cut into even smaller (bite-size) pieces. Bring a saucepan with a quart of water to a boil. Blanch the asparagus pieces for 2 minutes. At the end of two minutes, use a slotted spoon to remove the asparagus pieces to an ice water bath to shock the asparagus into a vibrant green color and to stop the cooking. Drain from the ice water bath and set aside.

In a 3 or 4 quart saucepan, heat 3 Tbsp butter on medium heat. Add the shallots and cook for a few minutes until translucent. Add the rice and cook



for 2 minutes more, stirring until nicely coated.

While the shallots are cooking, bring the stock to a simmer in a saucepan

Add the wine. Slowly stir, allowing the rice to absorb the wine. Once the wine is almost completely absorbed, add 1/2 cup of stock to the rice. Continue to stir until the liquid is almost completely absorbed, adding more stock in 1/2 cup increments. Stir often to prevent the rice from sticking to the bottom of the pan. Continue cooking and stirring rice, adding a little bit of broth at a time, cooking and stirring until it is absorbed, until the rice is tender, but still firm to the bite, about 15 to 20 minutes. Remove from heat.

Note the stock amount given is approximate. You may need a little more or less. If you end up needing more stock and you find yourself without, just use water or the cooking water from the asparagus.

Gently stir in the Parmesan cheese, the remaining 1 teaspoon butter, and the asparagus. Add salt and pepper to taste. Serve immediately. Serves 4

Whole Fish Baked in Salt

Preparation Method

Preheat the oven to 450 degrees. Whisk egg whites till they form soft peaks, and fold in salt. 1. Place thyme in body cavity of fish, and set the fish aside. Spread 4 tablespoons of egg-white mixture on a large oven-safe platter. (This will be the serving plate.) 2. Place fish on platter and spoon remaining egg-white mixture over top. 3. Place the platter in the oven, and bake for 25 to 30 minutes. Remove from oven and allow to rest for 10 minutes. 4. Using a wooden spoon, strike crust to crack. Carefully remove pieces of salt crust from top of fish and divide meat among six plates. Serve with your best extra-virgin olive oil and lemon wedges.

Serves 6



Ingredients

6 egg whites
3 cups kosher salt
1 bunch fresh thyme
1 whole 4-to-5-pound black sea bass
(other firm fish, such as porgy, may be substituted), cleaned, gutted, and scaled
6 tablespoons extra-virgin olive oil
1 lemon, cut into wedges



Twice Baked Potatoes

Ingredients

- 4 large baking potatoes
- 1 cup sour cream
- 1/2 cup milk
- 4 tablespoons butter
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup shredded Cheddar cheese, divided
- 8 green onions, sliced, divided

Preparation Method

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes in preheated oven for 1 hour.

When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins.

To the potato flesh add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and 1/2 the green onions. Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon.

Bake for another 15 minutes.





Risotto with Asparagus and Seared Sea Scallops

Ingredients

1 pound, fresh firm asparagus
salt and pepper
4 cup. vegetable stock plus water
4 Tbs. of unsalted sweet cream butter
1/2 oz extra virgin olive oil
2 cup of Arborio or Carnaroli Rice
1/3 cup freshly grated parmigiano-
Reggiano cheese
18 sea scallops

Preparation Method

Trim tough bottoms of asparagus spears about one inch from the end. Trim off tips and reserve for another use or cook in 2 oz. water and teaspoon of butter until tender and reserve for garnish. Cut remainder of asparagus into 1/4-inch pieces.

Bring vegetable stock to a slow simmer in a large pot. In another sturdy pot large enough to accommodate all of the liquid and rice, on medium heat, add 1/2 teaspoon of butter and the rice. Stir to coat then add 1/3 of the chicken stock. As the liquid starts to evaporate, slowly replenish it with the simmering broth 1/2 cup at a time. After the rice has been cooking for eight minutes, add the asparagus. Continue cooking and adding liquid. As the rice cooks,

season the scallops with salt and pepper. Heat a nonstick sauté pan large enough to accommodate all of the scallops over medium high heat. When the pan is hot, add the olive oil and 1/2 teaspoon. of butter to coat the pan and add the seasoned scallops.

When the scallops turn a nutty brown on the bottom, remove the pan from the heat and turn the scallops over; the residual heat from the pan will finish the scallops. At about the 18-minute mark you will notice that the rice is beginning to get creamy and the white starch grain in the center of the rice is disappearing. Continue cooking and adding the broth in smaller increments until the rice is just barely firm to the bite, or longer if you prefer. Should you run out of stock just add a little

water until you reach the desired consistency.

To finish the dish, pull the rice off the heat and stir in the remaining butter and the cheese. When the cheese and butter have been incorporated, salt and pepper to taste. Pour into serving bowls and top with the seared sea scallops.

Serves 6

courtesy of John Marshal,
Al Di La, Charleston, SC
formerly Executive Chef, Palladio
Restaurant, Barboursville, VA



Creamed Corn with Basil

SERVES 6 to 8

The creaminess of this dish comes from the corn itself, although a little bit of cream enhances the richness.

Ingredients

8 large ears corn, husked
2 to 4 tablespoons crème fraiche or heavy cream
1 large shallot, finely chopped (approximately ¼ cup)
2 tablespoons unsalted butter
1 cup water
1 teaspoon salt
¼ teaspoon black pepper
2 to 3 tablespoons thinly sliced fresh basil



Preparation Method

Working in a large bowl, cut kernels from cobs with a sharp knife and set aside. Scrape back of knife several times against cobs to extract remaining corn pulp, scraping into a large glass measure. (You should have at least ¾ cup of corn pulp. If not, add 2 tablespoons crème fraiche.) Transfer pulp to a blender and purée with 2 tablespoons crème fraiche until smooth.

Cook shallot in butter in a 12-inch heavy skillet over moderate heat, stirring occasionally, until softened, 3 to 4 minutes. Stir in kernels, then add corn purée, water, salt, and pepper and simmer, uncovered, stirring occasionally, until kernels are just tender, 3 to 4 minutes. Stir in basil to taste.

Crab Grass Appetizer - Susan Gage

Ingredients

12 oz cream cheese at room temperature
2 tablespoons Miracle Whip (do not substitute)
2 tablespoons Worcestershire Sauce
1 tablespoon lemon juice
3 tablespoons grated onion

8 oz backfin crab meat, flaked.
Spread on top of chili sauce

Mince parsley and sprinkle on top of crab.

Serve with wafers and sesame seed crackers.

Preparation Method

Blend above ingredients and spread on platter like a thick pancake (1/2 to 1/4 inch thick)

1/2 bottle of chili sauce – strained
Spread on top of cheese mixture



Fresh Basil Pesto, an old Pattee family recipe

Ingredients

2 cups fresh basil leaves, packed
1/2 cup freshly grated Parmesan-Reggiano or Romano cheese
1/2 cup extra virgin olive oil
3 Tablespoons cup soft butter
1/3 cup pine nuts, toasted
3 medium sized garlic cloves, minced
Salt and freshly ground black pepper

Preparation Method

Toast pine nuts over very low heat in olive oil (or in a 250 oven) until toasted, stirring constantly.

Remove all tough stems from basil. Pack leaves gently but firmly into measuring cup. Put basil into blender/food processor. Add olive oil, pine nuts, garlic and salt and blend. Using rubber spatula, scrape sides down.

Pour mixture into bowl and beat in grated cheeses by hand. Beat in softened butter.

If freezing, omit the cheese until thawed and ready to serve.

Serve hot over fresh pasta. Top with Parmesan cheese.

Makes 1 cup.

Steamed Mussels and Shrimp

Ingredients

2 pounds mussels
1 pound medium shrimp, veined
4 Tablespoons olive oil
4 stalks celery, sliced fine
1 onion sliced fine
5 cloves garlic, minced
1 cup dry white wine

Preparation Method

Pour olive oil into a large chef's pan. cook celery, onion and garlic over medium heat until onions are clear. Add wine. Bring mixture to a boil. Place clams in mixture, cover. Reduce heat for 3 minutes. Add raw, veined shrimp with tails on to mixture. Cook until mussels open.





SALMON WITH MUSTARD MAPLE SAUCE

Ingredients

4 (6- to 7-oz) pieces center-cut salmon fillet (1/4 inches thick), skinned
1 tablespoon vegetable oil
3 tablespoons water
2 tablespoons Dijon mustard
2 tablespoons pure maple syrup
2 garlic cloves, finely chopped

2 teaspoons mustard seed
1/4 cup chopped scallion greens

Preparation Method

Pat salmon dry and season with salt and pepper. Heat oil in a 12-inch nonstick skillet (or use grill pan) over moderately high heat until hot but not smoking, then sauté salmon in 2 batches, starting with skinned sides up and turning over once, until just cooked through, 6 to 9 minutes per batch. Transfer to a platter and keep warm, covered.

Remove skillet from heat and cool 1 minute. Whisk in remaining ingredients and salt and pepper to taste. Pour sauce over salmon.

Serves 6



Sweet-Sour Deviled Eggs

Ingredients:

12 hard-cooked eggs
1/3 cup plus 1 tablespoon mayonnaise
5 teaspoons sugar
5 teaspoons cider vinegar
1 teaspoon prepared mustard
1/2 teaspoon salt
1/4 teaspoon pepper
Paprika and minced fresh parsley

Preparation Method



Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks with a fork. Add the mayonnaise, sugar, vinegar, mustard, salt and pepper. Stuff or pipe into egg whites. Garnish with paprika and parsley.

Yield: 2 dozen.



Baked Scallops Oregano

Ingredients

6 Tablespoons butter
6 scallions
1 green pepper
2 cloves garlic, minced
3 Tablespoons oregano
3/4 cup tomato puree
1 teaspoon. lemon juice
1 1/2 lb. bay scallops
Dry bread crumbs

Preparation Method

Melt butter in 10 inch skillet. Slice scallions at a diagonal in 1/2 pieces. Chop green pepper. Add scallions, green pepper, minced garlic and oregano to skillet and saute lightly. Add tomato puree and lemon juice and cook until bubbly. Remove from heat. Drain and dry scallops add to skillet and mix until covered with sauce. Divide scallops and sauce between 4 ramekins. Sprinkle bread crumbs. Bake at 400 degrees for 12 minutes. Serve with mozzarella-tomato salad and toasted Italian bread with pesto and white wine.

Layered Baked Fish with Crab Stuffing- T. M. Peura

Ingredients

2 packages of fresh sole, flounder or haddock

1/2 pound fresh crab

Ritz cracker crumbs

Minced onion

Miracle Whip

Dill, pepper, salt, garlic powder

nutmeg, white wine, lemon juice

some crabmeat mixture. Do not put more than 2 layers together.

On top, sprinkle with lemon juice, wine, and another layer of crumbs.

Please lemon slices on top, if desired.

Cook 25 minutes at 375, or until flakey and done throughout.

Preparation Method

Mix crab, Miracle Whip and lemon juice. Add minced onions.

Wash and dry fish. Lay out to dry.

Spread Miracle Whip on each fillet. Sprinkle each fillet with each spice and then with crumbs.

Spray pan with PAM. Put largest fillets on the bottom, crumb side down. In between each layer, spread

Sweet and Sour (Pork, Poultry, Shrimp)

Ingredients

1 Tablespoons vegetable oil
1 pound pork, poultry, shrimp
1 (15 oz) can pineapple chunks, drained (reserve liquid)
1/2 cup dark corn syrup
1/4 cup vinegar
2 Tablespoons ketchup
2 Tablespoons soy sauce
1 clove garlic, minced
2 Tablespoons corn starch
2 Tablespoons water
1/2 cup green pepper cubes
1/4 cup maraschino cherries
1/2 cup mandarin oranges

Preparation Method

Heat oil in medium saute pan or wok for 1 - 2 minutes. Add meat cubes or fish. Heat 4-6 minutes. Stir occasionally.

Add pineapple chunks, corn syrup, vinegar, ketchup, soy sauce and

minced garlic. Stir, heat 2 - 4 minutes or until liquid boils. Stir and heat 2 - 3 more minutes.

In 1 cup glass measuring cup, mix cornstarch with reserved maraschino cherry juice and add to meat/shrimp mixture. Heat 2 - 3 minutes

Add green pepper, cherries and oranges. Stir and heat 2 - 3 minutes.

Serve immediately over rice.



Nancy's Crab Cakes - Kristin's Tennis Partner at Aspen Hill Racquet Club, Silver Spring, MD

Ingredients

1 lb. Backfin Crab Meat
1/4 onion, minced
1 teaspoon Prepared Mustard
1 Tablespoon Ketchup
2 Tablespoons Mayonnaise
1/3 to 1/2 cup Cracker Meal (Crushed Ritz Crackers)
1 Egg
Dash Worcester Sauce
Salt and Pepper to taste

Preparation Method

Mix gently.
Divide into 6 - 8 portions and roll cakes in cracker meal.
Brown in butter over low heat.
Serve Hot.



Leek, Potato & Gruyère Frittata

Ingredients:

3 Tbs. unsalted butter
6 oz. small red potatoes, sliced 1/8 inch thick
Salt and freshly ground pepper, to taste

2 leeks, white and light green portions, rinsed well and thinly sliced

5 eggs
3 Tablespoons. heavy cream
2 oz. Gruyère cheese, shredded
1 Tablespoons finely chopped fresh flat-leaf parsley



Preparation Method

In the deep half of an 8-inch frittata pan over medium-high heat, melt 1 Tbs. of the butter. Add the potatoes, salt and pepper, cover with the shallow pan and cook, flipping the potatoes occasionally, until tender and browned, about 8 minutes. Transfer to a bowl.

In the deep half of a frittata pan over medium

heat, melt 1 Tbs. of the butter. Add the leeks, salt and pepper and cook, stirring occasionally, until softened, 6 to 8 minutes. Transfer to a separate bowl.

In another bowl, whisk together the eggs and cream. Stir in the cheese, parsley, potatoes, salt, pepper and all but 2 Tbs. of the leeks.

In the deep half of the frittata pan over medium heat, melt 1/2 Tbs. of the butter. Add the egg mixture and cook until the eggs are just beginning to set, about 4 minutes, using a rubber spatula to gently lift the cooked edges and allow the uncooked eggs to flow underneath.

Meanwhile, in the shallow half of the frittata pan over medium heat, melt the remaining 1/2 Tbs. butter. Place the shallow pan upside down on top of the deep pan and flip the frittata into the shallow pan. Cook, covered, for 4 minutes. Remove the deep pan and cook until the eggs are completely set, 2 to 3 minutes more. Gently shake the pan to loosen the frittata and slide it onto a serving plate. Garnish with the reserved leeks. Serves 4 to 6.

Brie with Caramelized Pecans (Jen Peura)

Ingredients

1 6 oz wheel of brie
2/3 cup brown sugar
1/2 teaspoon cayenne pepper
1 cup pecan halves, toasted
1 cup heavy cream
1 load of French Bread, heated and sliced diagonally, 1/4 inch thick

Preparation Method

Slice the top off the brie wheel with a sharp knife

In a medium saucepan, combine the sugar, cream and pepper. Bring to a boil and reduce by half. Add the pecans and simmer until slightly thickened.

Place the cheese on a serving plate.
Pour the hot pecan mixture over the cheese and let sit for 5 minutes.

Serve with French bread slices.



Roasted Red Pepper Pesto

Ingredients

2 red bell peppers, roasted and chopped, or 1 12 oz jar (rinsed)
3 cloves of garlic
1/2 cup extra-virgin olive oil
1/4 cup fresh parsley
1/4 cup grated Parmesan cheese
1 shallot, chopped
1 Tablespoon fresh thyme, or 1 teaspoon. dried Salt and Pepper

Preparation Method

Put water on heat to boil.

Put 3 unpeeled cloves of garlic in a skillet over medium heat. Toast until spotty brown, approximately 5-7 minutes.

While the garlic is toasting, chop the roasted red peppers and the shallot. Clean the parsley.

Add pasta to water when boiling, follow directions on box.

Remove the garlic and let cool, then peel. Add everything except pasta to the food processor - red peppers, shallot, olive oil, parsley, garlic, Parmesan, thyme and salt and pepper to taste. Process.

Toss a little bit (under 1/4 cup) of pasta water with the pesto to loosen it, then toss the pesto with the finished, drained pasta. Serve hot and enjoy.

Sun-Dried Tomato Pesto or Spread

Ingredients

2 cups sun-dried tomatoes, packed in oil
(drain oil before measuring if there is a lot)
2 cups coarsely grated Parmesan cheese
1/2 cup extra-virgin olive oil
1/4-1/2 cup chopped fresh basil
1/4-1/2 cup chopped fresh parsley
1 cup fresh tomato sauce
6 large cloves garlic
2 Tablespoons fresh lemon juice
sea salt to taste, about 2 teaspoon.
fresh ground black pepper to taste

Preparation Method

Put steel blade into food processor. Add garlic cloves and process until finely chopped. (You could use the food processor to chop the basil and parsley if you wanted too, but I just chopped it with a chef's knife.)

Add sun-dried tomatoes, Parmesan, olive oil, basil, parsley, and lemon juice and process until mixture is well combined. I kept mine a tiny bit chunky. Season with salt and pepper, buzz for a few seconds to combine again.



(If you don't have the fresh tomatoes to make fresh tomato sauce, use 2 cans diced tomatoes, puree in food processor, then cook down to make 1 cup sauce. Cool before using in this recipe. You could also use canned tomato sauce, but the flavor would not be as fresh.)



The original recipe said this will keep in an airtight container in the fridge for a month, although it will never last that long!

If freezing, omit Parmesan cheese and mix in later..

Cream of Spinach Soup (Tyyne Maria Peura)

Jessica and Brian loved this recipe when they were children

Ingredients

1 bag of washed spinach
12 mushrooms
5 celery stalks
1 package Liptons Onion Soup and California Dip Mix
5 oz can evaporated milk
1 cup half and half
2 cups milk
Dill
Freshly ground black pepper
Garlic salt or minced garlic
Parsley
Tarragon
Nutmeg
Butter
Sliced (or chopped) Eggs
Sherry

Preparation Method

Bring 3 cups of water to boil and add one bag of freshly washed spinach, 12 coarsely chopped mushrooms, 5 celery stalks cut (include leaves), 1 package of Liptons Onion Soup and California Dip Mix.

Pour mixture through a colander into another pot, reserving some liquid.

Puree mixture in food processor.

Add small can of evaporated milk to puree and process to mix.

Return mixture to original pot with liquid from second pot.

Heat slowly while adding about 3 cups combined half and half and milk, depending on richness desired.

Do not boil.

Season carefully with dill, fresh ground black pepper, garlic salt or minced garlic, minced onion, parsley, tarragon, salt and very little nutmeg.

Meanwhile, saute mushrooms sliced small in butter. Add to soup.

Add some sherry or white wine and garnish with sliced (or chopped) eggs.

Serve with topping of croutons and sour cream.



Seared Scallops with Spicy Aioli

Ingredients

2 egg yolks
1 cup plus 2 Tbs. olive oil
2 garlic cloves, pounded to a paste
3 to 4 teaspoons fresh lemon juice
Kosher salt, to taste
1 1/4 teaspoon toasted ground coriander
3/4 teaspoon toasted ground cumin
1/2 teaspoon hot paprika
2 bunches asparagus, tough ends trimmed, stems peeled
Freshly ground pepper, to taste
2 lb. large diver scallops

Preparation Method

In a bowl, whisk the egg yolks. Whisking vigorously, add the 1 cup olive oil drop by drop until the mixture thickens, then drizzle in the oil in a slow, steady stream until emulsified. Whisk in the garlic, 2 teaspoon. of the lemon juice, salt, coriander, cumin and paprika. If the aioli is too thick, whisk in a few drops of water. Cover the aioli with plastic wrap and refrigerate for at least 30 minutes or up to overnight.

In a bowl, toss the asparagus with 1 Tbs. of the olive oil, salt and pepper. Preheat a grill pan over medium-high heat. Working in batches, grill the asparagus, turning occasionally, until



tender, 6 to 8 minutes. Transfer the asparagus to a platter and toss with 1 to 2 teaspoon. lemon juice. Cover with aluminum foil.

Season the scallops lightly with salt and pepper. In a fry pan over medium-high heat, warm the remaining 1 Tbs. oil until just smoking. Add the scallops and cook, turning once, until golden brown and opaque throughout, 3 to 4 minutes per side.

Arrange the scallops on the platter alongside the asparagus. Serve immediately with the aioli.
Serves 4 to 6.

Cereal Snacks (Tyyne Maria Peura) Grammie's Famous "Family Feud" Snack

Ingredients

1 1/2 sticks oleo
6 Tb Worcestershire sauce
PAM
Puffed Rice or Wheat
CHEX (corn wheat or rice)
Chow Mein Noodles
2 cans Spanish Peanuts
Garlic Salt
Garlic Powder
Onion Salt

Preparation Method

Melt 1 1/2 sticks oleo and add at least 6 tablespoons Worcestershire sauce to it.

Spray PAM into large pan. Into pan, mix 6 - 8 cups or more puffed rice or wheat, 4 + cups of CHEX (corn, wheat, rice or some of each), 5 oz can of Chow Mein Noodles, 2 cans of Spanish Peanuts. Season with at least 1 tablespoon of each: garlic salt, garlic powder, onion salt.

Pour melted oleo mixture evenly over dry ingredients and mix well.

Roast in preheated 250 oven for one hour. During roasting, stir 3 - 4 times. Cool. Store in airtight container.



Grammie's Pot Roast (T Mary Peura) Traditional Sunday Dinner

Ingredients

Oven Roast - not rolled
Salt
Pepper
Flour
1/4 Green Pepper chopped
2 Onions Chopped
1 Bay Leaf
Parsley
4 drops Worcestershire Sauce
4-5 Whole All Spice
1 stalk celery cubed
1 Beef Bouillon cube



Preparation Method

Salt and Pepper Meat, Cut into meat with sharp knife and insert slivers of garlic (lots). Dredge meat in flour to cover all sides. Brown Roast in hot fat in Dutch oven. Drain fat.

Add 2 - 3" of water, green pepper, onions, bay leaf, parsley. Worcestershire Sauce, all spice, celery stalk, beef bouillon.

Cook at least 4 hours on a low boil, turn 2 - 3 times. Add red wine as needed.

Add carrots and potatoes, if desired during last hour of cooking.

Tenderfoot Tabouli from Brian's Knolls Outdoor Leadership School

Ingredients

2 boxes prepackaged tabouli mix
1/4 cup balsamic vinegar
1/3 cup extra virgin olive oil
1 11 oz can corn, drained
1 green bell pepper, finely chopped
1 red bell pepper, finely chopped
1 fresh tomato, seeded and finely chopped
3 tablespoons oil packed sun dried tomatoes, chopped
2 cups fresh cilantro, coarsely chopped
1 medium cucumber, seeded and finely chopped

Preparation Method

In a very large bowl, follow package directions for tabouli mix (using seasoning packets) but use 1/4 cup less water than is called for. Then add balsamic vinegar and olive oil. Let stand for one hour.

Add the rest of the ingredients and mix thoroughly. Refrigerate at least 2 hours before serving.

Makes 12 servings.

Kristin's Caesar Salad Dressing

Ingredients

½ cup freshly squeezed lemon Juice
2 cups grated Parmesan cheese
7 cloves peeled garlic
1 teaspoon Dijon mustard
¼ teaspoon Worcestershire sauce
¼ teaspoon Tabasco sauce
½ teaspoon anchovy paste
½ teaspoon kosher salt
¾ teaspoon ground white pepper
½ cup extra virgin olive oil
½ cup canola oil



Preparation Method

Combine all of the ingredients, except half of the cheese and the oils, in a food processor. Slowly add the canola and olive oils, while the food processor emulsifies the dressing. Add the remaining cheese and process briefly.

Refrigerate up to 10 days. If the mixture becomes too thick, add a bit of water and stir. If possible, bring to room temperature before tossing in salad.

Parsley Salad (Sheila Crowe)

Parsley salad makes 4 one cup servings each 135 calories, 7 g fat

1. Wash 1 1/2 cups of tightly packed parsley leaves (no stems)
2. Wash thoroughly and pat dry with paper towels.
3. Toss with 2 ounces (1/2 cup) grated Parmesan cheese.
4. Divide parsley-cheese mixture onto 4 plates and drizzle with dressing and serve.

(The way Sheila prepares the salad for parties is to put the parsley-cheese mixture into a bowl and toss with the dressing. Refrigerate before serving. I omitted the cheese by accident for the Beaujolais party but it seemed fine without the Parmesan cheese!)

Dressing:

1. 1 1/2 Tablespoon red wine vinegar
2. 1/8 teaspoon salt
3. 1 teaspoon. sugar
4. Freshly ground black pepper
5. 1/8 teaspoon crushed dried basil
6. 1 large clove garlic crushed or minced
7. 1 teaspoon. Worcestershire sauce
8. 1 teaspoon Dijon style mustard
9. 2 teaspoons freshly squeezed lemon juice

10. ¼ cup water
11. 1½ teaspoon extra virgin olive oil (I use a bit more of this)
12. ½ cup sun-dried tomatoes cut into very thin strips (matchsticks)



Combine the first three ingredients until dissolved. Add ingredients # 4 to 11 and mix with first three items. Add the cut-up sun-dried tomatoes and marinate several hours or overnight before adding to the parsley-cheese mixture.

David's Blueberry - Maple Vinaigrette Salad Dressing

Ingredients

Blueberries
Olive Oil
Balsamic vinegar
Maple Syrup
Salt
Pepper

Preparation Method

Blend equal parts of each ingredients in Blender.

Chill.

Serve over spinach, almond slices, seeds and blueberries.



Fresh Herb Vinaigrette

Ingredients

1/2 cup white wine vinegar
2 T fresh basil leaves
1 T fresh oregano leaves
1/2 t fresh rosemary leaves
1 small clove garlic
1/2 teaspoon sugar
1/4 teaspoon salt
1/8 teaspoon pepper
1 cup extra virgin olive oil

Preparation Method

In a blender, add white wine vinegar, fresh basil leaves, fresh oregano leaves, fresh rosemary leaves garlic, sugar, salt and pepper.

Blend for 10 to 15 seconds until all the herbs and garlic are finely minced.

Gradually add olive oil and continue blending an additional 10 to 15 seconds or until everything is mixed well.

Salad Dressing for Lettuce and Spinach (Grandma Pattee)

Ingredients

2 eggs
1 teaspoon salt
1 teaspoon dry mustard
1/2 teaspoon pepper
1/2 teaspoon basil
3/4 cup olive oil
1/4 cup wine vinegar
lemon juice
1 red onion

Preparation Method

Boil eggs, cool, chop and make a paste.

Add the following to the egg paste: salt, dry mustard, pepper, basil.

Add olive oil, wine vinegar and a few squeezes of lemon juice.

Slice one red onion as thin as possible (rings).

Shake well, chill if desired and serve over spinach.

Mozzarella and Tomato Salad



Ingredients

Vinaigrette:

1/3 cup extra virgin olive oil
3-4 tablespoons balsamic vinegar
1 tablespoon fresh basil, chopped
1/2 teaspoon fresh oregano, or 1/4
teaspoon dry
1/4 teaspoon sea salt
pinch of red pepper flakes
3 garlic cloves, finely minced

Salad:

2 tablespoons pitted black olive
olive, chopped
1/2 lb small mozzarella balls
(Bocconcini)
5 ripe tomatoes, cut into 1" thick
wedges

Preparation Method

Allow the minced garlic to stand in the
vinegar for 10-15 minutes

Slice tomatoes into wedges. Drain
mozzarella balls. Remove pits from
black olives and coarsely chop. Set these
ingredients aside in a salad bowl.

Combine vinaigrette ingredients in a
cruet or in a blender with the garlic and
vinegar from above. No mincing or
chopping is required if a blender is used
- pulse briefly.

Pour vinaigrette over tomatoes, cheese
and olives; stir to coat. Do not add too
much dressing - just enough.

Season to taste with black pepper.

Jordan Marsh Blueberry Muffins - a Peabody, MA Favorite

Ingredients

1/2 cup butter
2 cups flour, unsifted
1 cup sugar
2 eggs
1/2 cup milk
2 t baking powder
1/2 teaspoon salt
2 1/2 cups fresh blueberries
2 teaspoon sugar for top
1 teaspoon vanilla



Preparation Method

On low speed, cream butter and sugar until fluffy. Add eggs, one at a time and mix until blended. Soft dry ingredients and add alternately with milk.

Mash 1/2 cup of berries and stir by hand. Add the rest of the blueberries whole and stir by hand.

Grease muffin tins well and grease top surface of pans, too. Pile mix high in each cup. Sprinkle sugar over top.

Bake at 375 F for 30 minutes. Cool at least 30 minutes.

Olney Ale House Oatmeal and Molasses Bread Yields 4 loaves

Ingredients

4 cups rolled oats (not instant)
1/2 cup wheat germ
3 Tablespoons salt
4 Tablespoons safflower oil
3/4 cups honey
1/4 blackstrap molasses
5 cups boiling water

4 packs dry yeast
1 cup lukewarm water
6 cups whole wheat flour
6 cups unbleached white flour

Preparation Method

Combine first 6 ingredients in a large bowl and pour boiling water over all. let cool until lukewarm, approximately 1/2 hour.

In another bowl, dissolve yeast in 1 cup warm water and then add to above mixture.

Add flour one cup at a time mixing well until dough is no longer damp or sticky. Knead well, cover, let rise until dough doubles in bulk.

Punch down and divide into 4 equal shares, shape into loaves, kneading each one.

Let rise in buttered pans until doubled in bulk bake in loaf pan or as a round and bake in preheated 350 over for 45 minutes to one hour. Cool...and enjoy!



Mummo's Nisu Pulla (Updated by Kristin)

EI LOPU LEIPÄ VAKASTA, KUN HERRA SIUNAA

Bread never runs out when the Lord blesses

Ingredients

1 cup milk (scalded and cooled)
4 Tablespoon Butter
2/3 cup sugar
3/4 teaspoon salt
3/4 teaspoon ground cardamom
3 cups flour (King Arthur, if available)
2 packages of yeast
2 eggs

This recipe may be made in Kitchen Aid mixer or even in a food processor.

Preparation Method

Bring to boil in microwave: 1 cup milk and 4 T butter.

Add to mixture and let cool: 2/3 cup sugar, 3/4 t salt, 3/4 t ground cardamom.
Mix in large bowl: 3 cups flour, 2 packages yeast.

Add milk mixture and 2 eggs. Mix and add more flour until not sticky. Knead 7 to 10 minutes. Let rise until double. Shape into braided loaves and let rise until doubled.

Brush with milk and egg before baking. Bake at 325 for 30 minutes.

Brush with boiling water and sugar. Sprinkle sugar on top.

■ Specialties of the House: David's Favorites



FOR PROOFING ONLY. PRINTED VI

Focaccia - Melissa Close, Chef Palladio Restaurant, Barboursville, Virginia

Ingredients:

- 2 Tablespoon dried yeast
- 1 Tablespoon sugar
- 2 1/2 cup milk, warm
- ¼ cup olive oil, plus more for top
and baking sheet
- 4 ¼ cup all purpose flour or Italian
flour tipo "00"
- 2 Tablespoons salt

Other ingredient possibilities:

- Olives
- Sage
- Thyme
- Sun Dried Tomatoes



Preparation Method:

Preheat oven to 350*

Whisk together yeast, sugar and milk in large mixing bowl. Allow to sit for 5 minutes.

Add olive oil, flour and salt and knead by hand for 5 minutes or in mixer for 2-3 minutes.

Add more olive oil to a clean bowl. Scrape dough into bowl and coat with oil. Rise until doubled.

Liberally oil a baking sheet with sides. Place dough into pan and spread until even. Let rise for 15-20 minutes.

Sprinkle with sea salt.

Bake at 350 until golden, 20-25 min

Swiss Cheese Scramble - Gert Peterson a stock item at the Peura household for company brunch

Ingredients

8 slices bacon
2 cups fresh bread cubes (no crusts)
8 beaten eggs
3/4 teaspoon salt
1/8 teaspoon pepper
2 Tablespoons margarine
Seasoned Salt
1/2 lb grated Swiss cheese

Can be made ahead.



Preparation Method

Fry, drain and crumble bacon.

Combine and soak for 5 minutes:
bread crumbs and milk.

Drain milk into bowl, add beaten
eggs, salt and pepper.

Melt margarine in large skillet. Add
egg mixture and cook until soft, then
turn into 9" baking dish.

Sprinkle with seasoned salt, Swiss
cheese, bread crumbs, bacon. Dot
with butter.

May be refrigerated overnight. Cook
at 400 for 15 minutes

Priscilla's Meatballs - Appetizer served on January 25, 1969 at David & Kristin's Wedding

Ingredients

1 lb hamburger
1/4 dry breadcrumbs
1 small minced onion
1 egg
1 teaspoon salt
1/2 teaspoon Accent
1/4 teaspoon garlic powder
1/2 cup cooked rice
2 Tablespoon brown sugar
1 teaspoon lemon extract

TOPPING:

1 bottle ketchup
1 jar grape jelly
1 teaspoon Worcestershire sauce
1 small onion minced
handful of raisins

Preparation Method

Combine meatballs: hamburger, breadcrumbs, minced onion, egg, salt, Accent, garlic powder, rice, brown sugar and lemon extract.

Form mixture into small meatballs and place in a baking dish.

Combine the following and pour over meatballs: ketchup, grape jelly, Worcestershire Sauce, onion, raisins.

Bake 1 hour at 325 F.



Baked Scallops a la T. M. Peura

Ingredients

1 1/2 lb fresh sea scallops
Salt
Ground pepper
Minced onion
Garlic powder
Nutmeg
Lemon juice
Butter
Ritz Crackers (one stack)
Parmesan cheese
Pale dry sherry or other white wine

Preparation Method

Wash and dry scallops between layers of paper toweling. Cut larger scallops to have uniform chunks. While on toweling, sprinkle with salt, pepper and garlic salt. Squeeze lemon over fish. With seasoned side down, dredge in mixture of crackers and Parmesan cheese. Repeat seasoning, adding minced onion and nutmeg. Repeat. Place in individual ramekins or large sea shells.

Dab generously with butter and distribute small amount of wine over crumbs. If necessary, put another layer of scallops over first, omitting crumbs. Bake 375F for 20 minutes

Meat Loaf - Grandma Pattee



Ingredients

2/3 cup fresh bread crumbs (no crusts)
1 cup milk
1 1/2 lb ground beef
2 slightly beaten eggs
1/4 cup grated onion
1 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon sage

Sauce

4 Tablespoon ketchup
3 Tablespoon brown sugar
1/4 teaspoon nutmeg
1 teaspoon dry mustard

Preparation Method

Soak bread crumbs in 1 cup milk. After 10 minutes, add ground beef, eggs, grated onion, salt, pepper and sage.

Mix well with clean hands and turn into a loaf pan.

In separate small bowl, mix ketchup, brown sugar, nutmeg and dry mustard. Pour over meatloaf.

Bake at 350 for 1 hour or longer.
Serves 6.

Beef Bourguignon - Grandma Pattee's Recipe - With Thanks to Julia Childs

Ingredients

5 Medium onions, sliced
4 Tablespoons oil
2 pounds lean beef cut into 1 inch cubes
1 1/2 Tablespoons flour
1/4 teaspoon marjoram
1/4 teaspoon thyme
1 1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup bouillon
1 cup dry red wine
1/2 lb fresh mushrooms sliced

Preparation Method

In a heavy skillet, cook the onions in the oil until tender. Remove them to another dish. In the same pan, saute the beef cubes until browned. Sprinkle with flour and seasoning. Add bouillon and wine. Stir well and simmer slowly for 1 1/2 to 2 hours.

Add more bouillon and wine (1 part stock to 2 parts wine) as necessary to keep beef barely covered. Return onions to the stew, and add the mushrooms and cook, stirring, 30 minutes longer, adding more bouillon and wine if necessary. Sauce should be thick and brown.

Delicious served by itself or over noodles. Garnish with fresh parsley.



Hot Dog Barbecue - David's Favorite

Ingredients

1/2 cup chopped onion
1 Tablespoon butter
1 14 oz bottle extra hot ketchup
2 Tablespoons pickle relish
1 Tablespoon sugar
1 Tablespoon vinegar
1/4 teaspoon salt
Dash pepper
1 pound frankfurters, scored on one side
8 - 10 buns

Preparation Method

Cook onion in hot fat until tender but not browned. Stir in ketchup, pickle relish, sugar vinegar and seasonings.

Score franks with all cut marks on one side (this will make them curl sideways in the pan as they cook.

Add hot dogs to sauce and cover. Simmer until they are thoroughly heated, about 10 minutes.

Serve on toasted buns.

Boston Baked Beans - a New England Treat

Ingredients

2 cups navy beans
4 slices bacon, chopped
1 medium onion
1/3 cup brown sugar
1/4 - 1/2 cup Vermont Maple Syrup
2 teaspoons salt
2 Tablespoons ketchup
1 Tablespoon dry mustard

Preparation Method

Wash beans and remove bad ones.
Mix all ingredients with beans plus
about 5 cups of water.

Cook in electric pot about 10 hours,

or

Cook in the oven at 200 degrees until
done.

Don't boil the beans before cooking,
as they don't taste as good!



Grandma Pattee's Italian Spaghetti Sauce - Yum!

Ingredients

1 small head celery
1/2 cup parsley sprigs
1/2 pound mushrooms
1 large garlic cloves
1 large onion
1 slice bacon
1/4 cup butter
1/4 cup red wine
1/4 cup olive oil
1 1/2 pound ground beef
1 can tomato paste
2 cans (1 lb 12 oz each) tomato puree
1 tablespoon salt
1 bay leaf
1 teaspoon pepper
crushed oregano
1/4 teaspoon ground allspice

Preparation Method

Put celery, parsley, mushrooms, onion, garlic and bacon in a food processor and process until clumpy.

In a large cast iron dutch kettle, heat butter and oil. Added chopped ingredients and ground beef and cook until lightly browned, stirring often.

Add tomato paste and puree, salt, pepper, oregano, wine and allspice. cover and simmer stirring often.

Makes about 2 1/2 quarts. Store in the freezer. If to be used soon, store in refrigerator a day to develop flavor.



Kristin's Fresh Squeezed Lemonade



Ingredients

7 lemons at room temperature,
thoroughly washed
4 cups water
1 cup sugar
1 tray ice cubes

Preparation Method

Combine 2 cups water and 1 cup
sugar in sauce pan. Heat until sugar
is thoroughly dissolved.

Pour into 2 quart container. Add 2
more cups of water and one tray ice
cubes.

Cut 6 lemons in half. Squeeze 6
lemons with citrus press. Remove
seeds and add to two quart container.

Stir or shake.

Cut one lemon into slices (rind and all) Add
to 2 quart container.

Let set awhile to allow the rind to flavor the
lemonade. Server in tall glass over ice



Homemade Pasta or Spaghetti for Kitchenaid Mixers

Ingredients

2 cups semolina flour
2 cups bread flour
2 large eggs, well beaten
1 T extra virgin olive oil
1 teaspoon salt
1 cup cold water

Preparation Method

1. Combine the semolina flour, all purpose flour, and salt in a large bowl. Using a fork, mix these ingredients together, then using a sifter, sift into another bowl. Set aside.

2 In a separate bowl, combine the eggs & beat well with a fork.

3 Add extra-virgin olive oil to the eggs and mix with a fork.

4 Add the cold water to the egg & olive oil mixture, and mix with a fork. 5 Pour the liquid ingredients into your mixer bowl and attach the flat beater.

6 Add half of the sifted flour mixture, turn to speed 2 and mix 20 seconds. Add the rest of the sifted flour mixture and mix an additional 20 seconds.

7 Exchange flat beater for the dough hook. Turn to speed 2 and knead for 2 to 3 minutes, until a dough ball is formed.

8 Remove dough from bowl and hand-knead for 2 to 3 minutes.
NOTE: Good pasta dough should be elastic and pliable, but FIRM (not soft like bread dough). It should not stick to your fingers or fall apart. To test for the correct consistency, pinch a small amount of dough together after kneading for 2 to 3 minutes -- if

the dough stays together without sticking to your fingers or falling apart, it should work well. If too soft, add more flour by dusting the top of the dough and knead some more, continuing to dust the dough with flour until achieving the right consistency. If too dry, wet your hands and knead some more, continuing to wet your hands a little at a time & knead until the right consistency. (Achieving the right consistency isn't hard at all -- I got it just right the very first time I tried this recipe).

9 Wrap dough in plastic wrap and put in the refrigerator for a minimum of 1 hour (this step is important).

10 Remove dough from refrigerator and let it rest for 15 minutes. Using your hands, roll dough into a log, about 12 inches long.

11 Cut log into 8 slices, then flatten each piece slightly. Spread slices out so they aren't touching and cover with plastic wrap.

12 Using the widest setting (1 on the Kitchenaid), turn mixer to speed 2 and taking one piece of the flattened dough, feed through rollers. Fold dough in half & roll again. Repeat 3 more times, lightly dusting the sheet of pasta in between each rolling if it feels the slightest bit sticky.

13 Move adjustment knob to setting 2 and feed the dough sheet through the rollers once.

14 Move adjustment knob to setting 3 and feed the dough sheet through the

rollers once.

15 Continue to increase roller setting until desired dough thickness is reached: 3 for Thick "kluski" type egg noodles; 4 for standard egg noodles; 4 or 5 for lasagna noodles, fettuccine, spaghetti, and ravioli; 6 or 7 for tortellini, thin fettuccine, and linguine fini; 7 or 8 for VERY thin "angel-hair" type pasta/capellini or VERY fine linguine.

16 Separate sheets once desired thickness is achieved with a thin towel or piece of plastic wrap dusted with flour, so the dough doesn't dry out too much.

17 To cut the noodles, exchange the Pasta Roller Sheet attachment for the cutter attachment of choice, either the fettuccine cutter for wider noodles or the spaghetti cutter for spaghetti or linguine. Run each sheet through the cutter. NOTE: Each sheet can be cut in half or thirds before putting through the cutter to prevent "too long" of strips. I prefer to use the longer sheets, rather than cutting them in half or thirds, as this reduces the time it takes to cut each sheet & hang to dry.

18 After cutting each sheet, hang to dry on a pasta rack. Dry for a minimum of 10 minutes. If you don't have a pasta rack, plastic hangers work great! IMPORTANT: Flour the pasta rack or the plastic hangers before placing pasta on them. ALSO, separate the strips of pasta as best you can, so they aren't touching. This way they won't dry sticking together. If you want to dry the pasta for later use, dry for several hours and then store in airtight plastic

bags (i.e. Ziplock Freezer or Storage Bags).

19 When ready to cook, boil your water and add salt. For the 1.5 pounds of pasta, I use 2 teaspoons of salt. Oil in the water is not necessary.

20 Fresh pasta will cook faster than commercially bought pasta -- about 4 to 5 minutes in vigorously boiling water for al dente.



Grandma Pattee's Creamed Onions (Wouldn't be Thanksgiving without Them!)

Ingredients

3 packages of frozen pearl onions
1/3 cup salad oil
4 Tablespoons flour
Paprika
2 cups milk
1 cup shredded American or cheddar cheese
almond slivers

Preparation Method

Cook onions in salted boiling water until barely tender. Drain.

In a large saucepan, blend salad oil and flour. Add paprika to color nicely. Stir in milk and cook slowly over med/low heat until mixture thickens, stirring

constantly. Do not boil.

Add the shredded cheese and stir until melted.

Pour onions into a large Corning ware container which you have sprayed with PAM. Pour cheese sauce over and mix. Top with slivered almonds. Bake until bubbly at 350.



Chili Relleno Casserole - A Peura Family Staple

Ingredients

2 4 oz cans of whole green chili peppers
1 cup milk
2 eggs
1/3 cup flour
1/2 lb Monterey Jack Cheese grated
1/2 lb Sharp Cheddar Cheese grated
1 8 oz can tomato sauce

Preparation Method

Rinse peppers and remove seeds. Cut into 1/2" pieces. Set aside.

Combine grated cheeses and flour in mixing bowl. Set aside.

Combine milk and egg in measuring cup. Set aside.

Spray 9" square Corning baking dish with PAM. Layer 1/3 of cheese mixture evenly, Add 1/3 of green chilis and then 1/3 of milk mixture. Repeat until you have used all ingredients.

Top with Tomato Sauce. Cook at 350 for 1 Hour.

Can be used as entre or as appetizer with tortilla chips.



Basic Gnocchi Recipe - Melissa Close, Chef Palladio Restaurant, Barboursville, Virginia

3 lb yukon gold potatoes
2 ea egg yolks, room temperature
1 lb all purpose flour + more for
rolling

Preheat oven to 350*

Wash and pierce potatoes. Bake until completely soft through out. While potatoes are still hot, cut in half and scoop into a potato ricer (food mill). Only rice a few potatoes at a time.

Rice the potatoes in a single layer dusting with flour frequently. Try to keep the potato particles as separate as possible.

Form a loose pile with potatoes. Dust with remaining flour, using as much as needed. (Will use $\frac{3}{4}$ to 1 pound)

Make a well in the center of the pile and place egg yolks. Working quickly, mix in the eggs until incorporated completely.

Cover with kitchen towel.



Roll into ¼" logs. Dust logs liberally with more flour. Cut with dough knife and place on baking sheet dusted with flour. Keep gnocchi in single layer.

Freeze until solid. Remove excess flour by using fine mesh sieve.

Drop in boiling salted water. Once the gnocchi float, allow to cook for 1-2 more minutes.

Serve with your favorite sauce or simply tossed with butter and Parmesan.

Sauce suggestions:

- Wild Mushroom Ragu with Thyme and Parmesan
- Tomato & Basil with Fresh Mozzarella
- Pancetta, Fresh Peas & Parmesan
- Bolognese with Parmesan
- Parmesan Cream Sauce
- Sautéed Summer Vegetables and Fresh Herbs
- Sautéed Brussel Sprouts
- Anything that you can dream up! Use your imagination!

Gnocchi in Heirloom Tomato Sauce Fresh and light.

Ingredients

1 pound heirloom tomatoes
6 cloves garlic, chopped
1/2 large shallot, chopped
3-4 Tablespoons olive oil
1/4 Tablespoon sea salt
1/2 teaspoon oregano
1/4 teaspoon rosemary
1/4 teaspoon thyme
1/4 teaspoon fresh ground pepper
1/4 cup wine
1 pound gnocchi

Preparation Method

Rinse tomatoes and pat dry. Quarter tomatoes and cut into 1/2 to 3/4" segments. Set aside in bowl.

Coarsely chop garlic and shallot.

Boil water - 3 quarts. Add gnocchi
gnocchi floats, drain and set aside.
Drizzle olive oil to keep from
sticking to pan. Brown, if desired.

Heat 2-4 T olive oil over med high
heat. Add garlic & shallots and cook
1 minute. Add tomatoes and cook 1
minute. Add salt, pepper and herbs.
Cook 4 minutes. Add white wine

Cook until tomatoes and wine reduce.
Add gnocchi to sauce and toss over
heat. Serve immediately with
Parmesan cheese and minced parsley.



Phyllis Stewart's Famous Amaretto Cake

Ingredients

1 box yellow or white cake mix
1 small vanilla instant pudding
4 eggs
1 cup water
1 cup oil

Preparation Method

Combine cake mix, vanilla instant pudding, eggs water and oil. Mix well and pour into greased Bundt pan and bake at 350 for 45 minutes (or at 325 for 45 minutes in a teflon pan) or until done.

Topping Ingredients

1 stick butter, melted
1/2 cup sugar
1/2 cup amaretto

Melt butter and blend in sugar and amaretto. Mix and pour over baked cake. Return to oven for five more minutes. Cool completely before placing on serving plate. Dust with sifted 10x sugar

This cake is moist and good,
INDEED!!!!!!



Perfect Pastry Pie Crust - Betty Heiner, Silver Spring, Maryland Makes 5 Crusts

Ingredients

1 1/2 teaspoon salt
2 1/4 cups Crisco
5 cups flour
1 teaspoon baking powder
1 Tablespoon white vinegar
1 whole egg
Water

Preparation Method

Combine flour, salt and baking powder in large mixing bowl. Cut in Crisco with knives or pastry cutter until size of baby peas.

In 1 cup measuring container, place 1 egg and 1 T white vinegar. Carefully fill to 1 cup level with water. Mix wet ingredients.

Add water mixture quickly to flour. Mix with hands until soft dough. Divide int 5 parts and freeze in small plastic bags or use immediately to roll out dough.

Family secret ingredient (Vinegar!)



Mom's Raspberry Pie

Ingredients

3 bags of frozen whole raspberries
(flash frozen) Thaw if desired
1 Tablespoon lemon juice
4 Tablespoons quick cooking tapioca
½ teaspoon salt
1 cup sugar

Preparation Method

Mix the above ingredients in a bowl.

Pour into 10 inch pie plate with prepared crust.

Dot with butter/margarine if desired.
Top with second layer of piecrust.

Protect crust edges with aluminum foil so it doesn't burn.

Cook at 425 until middle steams and it smells good.

Cool. serve with vanilla ice cream if desired.



Seven Minute Fondant Frosting - Pattee Household

Ingredients

2 unbeaten egg whites
1 1/2 cup sugar
5 tablespoons cold water
1 1/2 teaspoons light corn syrup
1/4 teaspoon cream of tartar

Preparation Method

Place all ingredients in top of a double boiler and beat until thoroughly blended.

Place over rapidly boiling water. Beat constantly with a rotary beater or with a wire whisk for 7 minutes until soft peaks form.

Remove icing from fire.

Add 1 teaspoon vanilla and continue beating until the icing is the right consistency to spread.

Spread on top and sides of cake.

Drizzle with melted chocolate if desired. Let set.

Best made on a day with low humidity. Frosting will harden.



Baked Indian Pudding - Historic Longfellow's Wayside Inn, Sudbury, MA - David's favorite

Ingredients

6 cups milk
1/2 cup cornmeal
1 1/2 teaspoon all-purpose flour
1/2 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon ground cloves
2 Tablespoon butter
1 cup molasses
coffee ice cream



Preparation Method

About 4 hours before serving:
Preheat oven to 300 F. In heavy 3 quart saucepan over medium heat, heat 4 cups milk until very hot but not boiling. Meanwhile, in small bowl, combine cornmeal, flour, cinnamon, ginger and cloves; slowly stir into hot milk; cook, stirring constantly, until mixture is very thick, about 15 minutes. Remove from heat and, with wire whisk or spoon, stir in butter until melted; beat in molasses until well blended; then beat in remaining 2 cups milk.

Pour mixture into greased 2 quart casserole. Bake 3 hours or until knife inserted in center comes out clean. Serve warm pudding with ice cream.

Lemon Pudding Cake - Meals from Wartime

a favorite dessert in the Pattee household, South Burlington, VT

Ingredients

2 eggs
1 cup sugar
3 Tablespoons lemon juice
1 cup milk
1/4 teaspoon salt
1 Tablespoon melted margarine
2 Tablespoons flour
1 teaspoon vanilla



70 ■

Preparation Method

Beat Eggs well, add sugar gradually, beating until thick and light. Add lemon juice, milk, salt, melted margarine, vanilla and flour last. Mix well. Pour into 4 individual custard cups or a pint size baking dish, well greased.

Set the cups in a dish of hot water and bake about 30 minutes in a 350F oven. You can easily tell when it's done. It will have a rich brown crust. Serve from dish or turn out on plates. Bottom will be juicy, top, cakey.

FOR THE PATTEE FAMILY . PRINTED VI

Kentucky Pecan Pie

Ingredients

1 cup white corn syrup
1 cup dark brown sugar
1/3 teaspoon salt
1/3 cup melted butter
1 teaspoon vanilla
3 whole eggs, slightly beaten
1 heaping cup shelled whole pecans

Preparation Method

Have a 9 or 10 inch pastry pie crust fluted and ready to fill.

Combine syrup, sugar, salt, butter, vanilla and mix well.

Add slightly beaten eggs. Pour into prepared unbaked pie shell

Arrange pecans in concentric circles.

Place a pie shield over the crust, or, if you don't have one, place aluminum foil around the edge of the pie pan to protect the crust from browning too much.

Bake in a preheated 350 degree oven for approximately 45 minutes. When done, a knife cut into the middle will come out clean. do not undercook.



Bud's Cheese Cake, Courtesy of Dorothy Briehl Without a doubt, the best you've ever tasted!

Melt $\frac{3}{4}$ stick butter (6 ounces)
Add 7 oz Graham cracker crumbs
and $\frac{3}{8}$ cup sugar.

Press the crust into a 9" spring form
pan and bake at 350 degrees for 8
minutes. Cool.

Mix the following well:
5 8 ounce packages of cream cheese,
softened
3 Tablespoons flour
1 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
1 lemon with finely grated zest
added

Add 5 whole eggs, one at a time and
mix.

Add 2 extra yolks and mix.

Pour in $\frac{1}{2}$ cup of heavy cream and
stir.

Bake at preheated oven at 400
degrees for 15 minutes. Turn down
the oven and bake at 275 for an hour,
or until done.

Cool for at least 6 hours in
refrigerator.

This makes a 3 inch high, very, very
rich cheesecake.



Bourbon Balls - Especially at Christmas

Ingredients

Refrigerate.

2 1/2 cups crushed Vanilla Wafers (5 oz)
2 Tablespoons cocoa
1 cup powdered sugar
1 cup finely chopped walnuts
3 Tablespoons corn syrup
1/4 cup or more Bourbon

Preparation Method

Mix ingredients together well to form into balls, add more bourbon if too dry to roll in hands.

Roll balls in excess powdered sugar



FOR PROOFING ONLY. PRINTED VI

■ Specialties of the House: David's Favorites

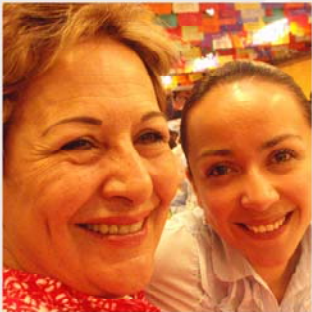
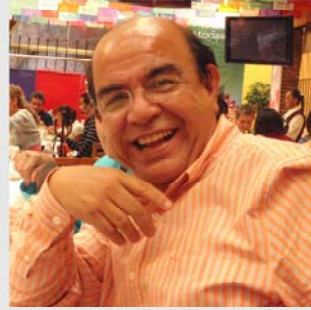


■

Specialties of the House: David's Favorites



Specialties of the House: David's Favorites



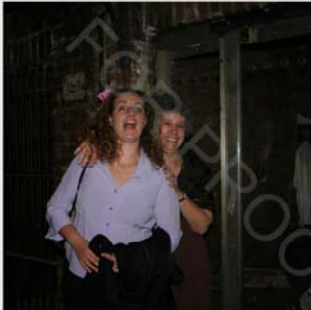
Specialties of the House: David's Favorites



Specialties of the House: David's Favorites



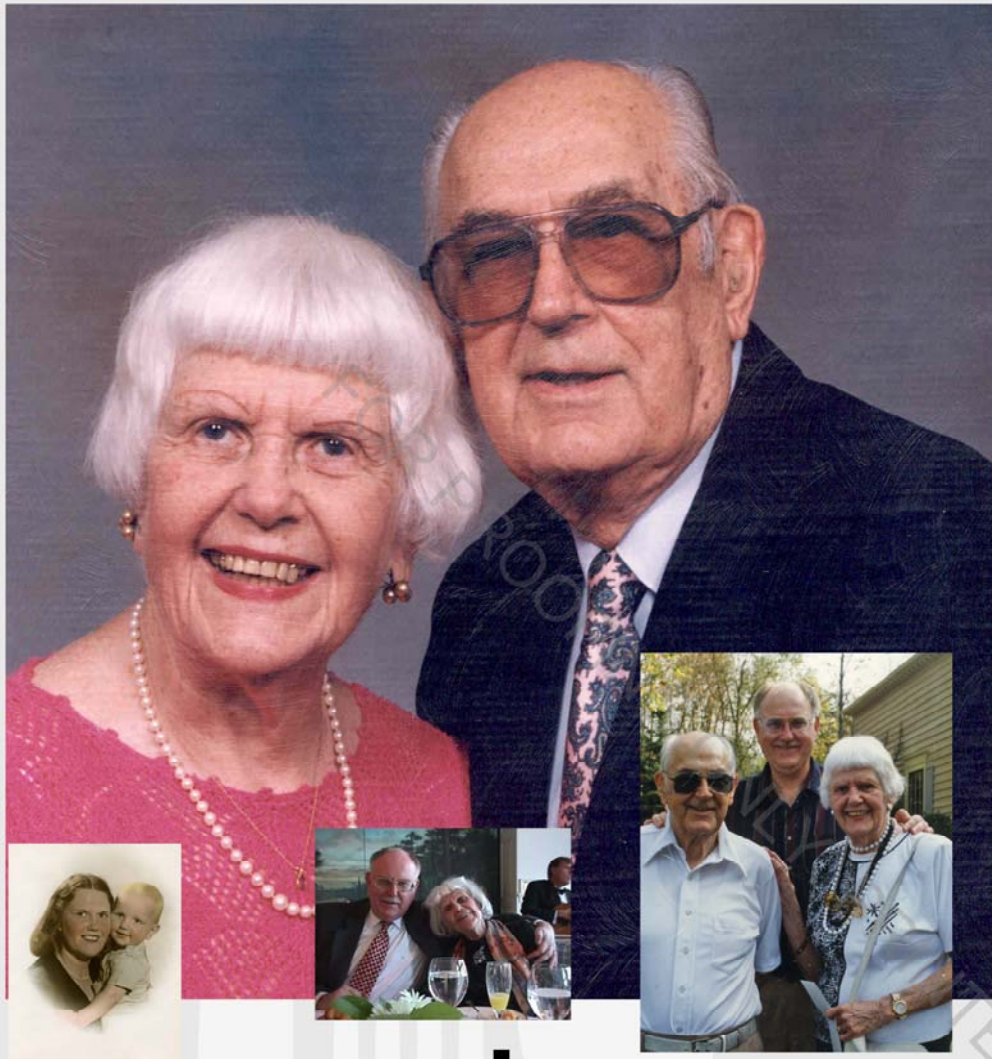
Specialties of the House: David's Favorites



Specialties of the House: David's Favorites









PRINTED VI





PRINTED VI

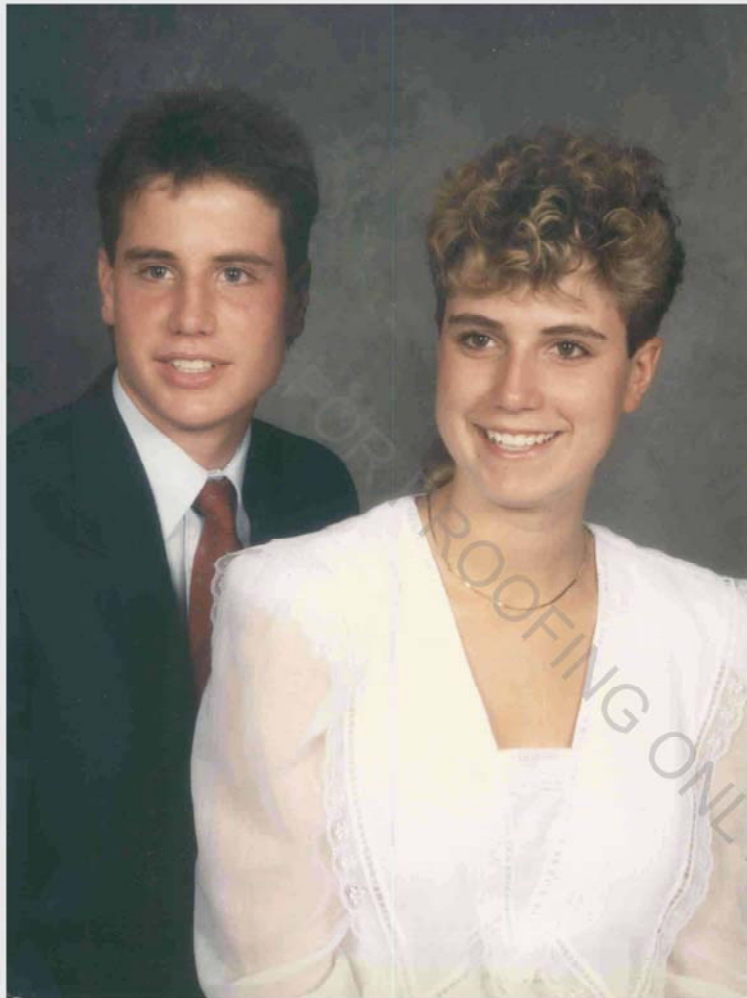


PRINTED VI



PRINTED VI













UNTED VI





ONLY PRINTED VI



FOR PROOFING ONLY. PRINTED VI



blurb.com