

TEXAS BBQ

Appetizers

Spicy Grilled Shrimp
Southwestern Black Bean Dip
Tex-Mex Chex

Soup

Black Bean Soup with Cumin and Jalapeño

Salads

Grilled Pear Salad with Bacon, Roquefort and Port Vinaigrette
Texas Caesar Salad

Main Course

Coffee-Rubbed Cheeseburgers w/ Texas Barbecue Sauce
OR
Texas-Style Barbecued Brisket

Side Dishes

Poblano Potato Gratin
Hot and Smoky Baked Beans

Dessert

Black Gold Cookies
Mexican Chocolate Cake

Suggest serving with Texas beer

****Present this menu at Andy's Liquor for a 10% discount***

Appetizers

Spicy Grilled Shrimp

Bon Appétit | June 2005
by Leigh Vickery, Tyler, TX

user rating Spicy Grilled Shrimp **3½ forks**

yield: Makes 6 servings

active time: 15 minutes

total time: 45 minutes

ingredients

- 1/2 cup olive oil
- 1/2 cup finely chopped fresh basil
- 4 garlic cloves, crushed
- 2 tablespoons white wine vinegar
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoons hot pepper sauce
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

36 uncooked large shrimp, peeled, deveined (about 2 pounds)

preparation

Whisk first 8 ingredients in small bowl.

Thread 6 shrimp onto each of six 10- to 12-inch-long metal skewers. Place skewers in 15x10x2-inch glass baking dish. Spoon all but 1/4 cup marinade over shrimp; turn to coat. Cover and chill shrimp and reserved 1/4 cup marinade at least 30 minutes and up to 2 hours.

Prepare barbecue (medium-high heat). Grill shrimp with some marinade still clinging until just opaque in center, about 2 1/2 minutes per side. Arrange skewers on platter. Spoon reserved 1/4 cup marinade over and serve.

Read More <http://www.epicurious.com/recipes/food/views/Spicy-Grilled-Shrimp-232258#ixzz15xRZmTUr>

Southwestern Black Bean Dip

Gourmet | May 1996

user rating Southwestern Black Bean Dip **3½ forks**

ingredients

2 large garlic cloves, minced
1/2 large green bell pepper, chopped
1/2 medium onion, chopped
1 teaspoon vegetable oil
two 15-ounce cans black beans, rinsed and drained well
3 tablespoons fresh lime juice
1/4 cup packed fresh coriander sprigs, washed well and spun dry
1 teaspoon ground coriander seeds
1 teaspoon ground cumin, or to taste
1/2 teaspoon cayenne, or to taste
1/4 teaspoon salt, or to taste
freshly ground black pepper to taste
2 tablespoons water

Accompaniment: baked tortilla chips or crudités

preparation

In a large non-stick skillet cook garlic, green bell pepper, and onion in vegetable oil over moderately low heat, stirring, until onion is translucent. Remove skillet from heat.

In a food processor blend beans, lime juice, coriander sprigs, spices, and water until smooth, adding up to 2 tablespoons more water if necessary to reach desired consistency. Add onion mixture and blend until smooth. Chill dip, covered, at least 3 hours and up to 1 day.

Serve dip with baked tortilla chips or crudités.

Read More <http://www.epicurious.com/recipes/food/views/Southwestern-Black-Bean-Dip-14652#ixzz15xS83NEq>

Tex-Mex Chex

Epicurious | © January 2007

By Walter Scheib and Andrew Friedman

Reprinted with permission from *White House Chef: Eleven Years, Two Presidents, One Kitchen*

user rating: Tex-Mex Chex **3½ forks**

yield: Makes 8 cups

Editor's note: *The recipe and introductory text below are from **White House Chef: Eleven Years, Two Presidents, One Kitchen** by Walter Scheib and Andrew Friedman.*

ingredients

- 1 1/2 cups Corn Chex cereal
- 1 1/2 cups Rice Chex cereal
- 1 1/2 cups Wheat Chex cereal
- 1/2 cup pepitas (shelled pumpkin seeds)
- 1/2 cup shelled unsalted pistachios
- 1 cup small, thin, salted pretzel sticks
- 1 1/2 tablespoons unsalted butter, melted and slightly cooled
- 1/2 tablespoon Yucatan Sunshine hot sauce or your favorite hot sauce
- 1/2 tablespoon Tabasco sauce
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon ground cumin
- 1/4 teaspoon dried oregano
- 1/4 teaspoon garlic powder
- Pinch of salt

preparation

1. Preheat the oven to 250° F.
2. In a large bowl, combine the cereals, pepitas, pistachios, and pretzel sticks.
3. In a small bowl, stir together the remaining ingredients until well incorporated. Pour this mixture over the cereal mixture and toss well to coat but gently so as not to break the cereal and pretzels.
4. Spread the mixture out on a baking sheet in a single layer and bake for 45 minutes, stirring gently every 15 minutes. Remove the baking sheet from the oven, let the mixture cool, and serve, or serve in an airtight container at room temperature for up to 2 weeks.

Read More <http://www.epicurious.com/recipes/food/views/Tex-Mex-Chex-237712#ixzz15xSSxKWC>

Soup

Black Bean Soup with Cumin and Jalapeño

Bon Appétit | August 2004

by Jennifer Smith, Tyler, TX

user rating: Black Bean Soup with Cumin and Jalapeño **4 forks**

Best of Epicurious

yield: Makes 4 servings

ingredients

2 tablespoons olive oil

1 onion, chopped

1 carrot, chopped

4 garlic cloves, chopped

2 teaspoons ground cumin

1 to 2 teaspoons chopped jalapeño chile with seeds, divided

2 15- to 16-ounce cans black beans, undrained

1 15-ounce can petite diced tomatoes in juice

1 1/2 cups low-salt chicken broth

Chopped fresh cilantro

Chopped green onions

Crumbled feta cheese

preparation

Heat oil in heavy large pot over medium-high heat. Add onion, carrot, and garlic; sauté until vegetables begin to soften, about 6 minutes. Mix in cumin and 1 teaspoon jalapeño. Add beans, tomatoes with juice, and broth; bring soup to boil. Reduce heat to medium, cover, and cook until carrots are tender, about 15 minutes. Transfer 3 cups of soup to blender and puree until smooth. Return puree to pot. Simmer soup until slightly thickened, about 15 minutes. Season to taste with salt, pepper, and remaining 1 teaspoon jalapeño, if desired.

Ladle soup into bowls. Pass cilantro, green onions, and feta cheese separately.

Read More <http://www.epicurious.com/recipes/food/views/Black-Bean-Soup-with-Cumin-and-Jalapeno-109772#ixzz15xT2Gcy6>

Salad

Grilled Pear Salad with Bacon, Roquefort and Port Vinaigrette

Bon Appétit | August 2000
Al Biernat's, Dallas, TX

user rating: Grilled Pear Salad with Bacon, Roquefort and Port Vinaigrette **4 forks**

yield: Makes 6 servings

ingredients

1 cup walnut halves, toasted

8 ounces sliced bacon

3 Bosc pears, sliced

Nonstick vegetable oil spray

2 cups ruby Port

1 shallot, sliced

1 cup olive oil

3 tablespoons red wine vinegar

12 cups mixed baby greens

3/4 cup crumbled Roquefort cheese

preparation

Preheat oven to 350°F. Spread walnuts on baking sheet. Bake until toasted, about 5 minutes. Cook bacon in heavy medium nonstick skillet over medium-high heat until crisp and brown, about 5 minutes. Using slotted spoon, transfer bacon to paper towels to drain. Coarsely chop bacon. Prepare barbecue (medium heat) or preheat broiler. Cut pears into 1/4-inch slices and spray lightly with nonstick spray. Grill or broil pear slices until brown in spots, about 2 minutes per side.

Bring Port and shallot to boil in heavy medium saucepan; reduce heat to medium-low and simmer until reduced to 1/2 cup, about 10 minutes. Strain into large bowl; cool. Whisk oil and vinegar into Port. Season with salt and pepper.

Add greens, cheese, walnuts, bacon and pears to dressing in bowl and toss to coat. Divide among plates and serve.

Read More <http://www.epicurious.com/recipes/food/views/Grilled-Pear-Salad-with-Bacon-Roquefort-and-Port-Vinaigrette-103769#ixzz15xTuAc00>

Texas Caesar Salad

Bon Appétit | July 1999
Magnolia Steak, Norfolk, VA

user rating: Texas Caesar Salad **4 forks**

yield: Serves 4

White corn, cilantro and jalapeño chili give the classic Caesar a Texas accent.

ingredients

2/3 cup chopped fresh cilantro

1/4 cup plain yogurt

1/4 cup red wine vinegar

1/4 cup freshly grated Parmesan cheese

1/4 cup chopped shallots

2 anchovy fillets

2 garlic cloves

1 jalapeño chili, seeded, chopped

1 tablespoon fresh lemon juice

3/4 cup olive oil

8 cups bite-size pieces romaine lettuce (from 2 heads)

3 cups purchased salad croutons

1 large red bell pepper, diced

2 ears sweet white corn, kernels removed

1 cup oil-packed sun-dried tomatoes, drained, patted dry, thinly sliced

Additional freshly grated Parmesan cheese

Preparation

Purée first 9 ingredients in processor until smooth. Gradually add olive oil and process until blended. Season dressing to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and

refrigerate.) Combine romaine lettuce and next 4 ingredients in large bowl. Toss with enough dressing to coat. Garnish with additional grated Parmesan.

Read More <http://www.epicurious.com/recipes/food/views/Texas-Caesar-Salad-101839#ixzz15xUOFVMb>

Entrées

Coffee-Rubbed Cheeseburgers with Texas Barbecue Sauce

Bon Appétit | July 2009
by Fred Thompson

user rating: Coffee-Rubbed Cheeseburgers with Texas Barbecue Sauce **4 forks**
best of epicurious

yield: Makes 8

Freshly ground coffee adds a depth to the spice rub and brings out the flavor of the meat. Be sure to keep the rub recipe handy. The spice rub would also be great on steaks and chicken.

Coffee rub:

- 1 tablespoon freshly ground coffee
- 2 teaspoons (packed) golden brown sugar
- 2 teaspoons freshly ground black pepper
- 1/2 teaspoon ground coriander
- 1/2 teaspoon dried oregano
- 1/2 teaspoon fine sea salt

Burgers:

- 8 slices applewood-smoked bacon
- 1 pound ground chuck (preferably grass-fed)
- 1 pound ground sirloin (preferably grass-fed)
- 8 slices smoked provolone, smoked caciocavallo, or smoked Gouda cheese (about 8 ounces)
- 8 potato-bread hamburger

Buns:

8 slices red onion

8 slices tomato

Texas Barbecue Sauce

preparation

For coffee rub: Mix all ingredients in small bowl. DO AHEAD: *Can be made 1 week ahead.*

Store airtight at room temperature.

For burgers: Cook bacon in large skillet until crisp. Transfer to paper towels to drain. Break in half. Gently mix chuck and sirloin in large bowl. Form meat into 8 patties, each 3 1/2 to 4 inches in diameter and 1/3 to 1/2 inch thick. Using thumb, make slight indentation in center of each burger. DO AHEAD: *Burgers and bacon can be prepared 8 hours ahead. Cover separately and chill.*

Prepare barbecue (medium-high heat). Sprinkle 1 teaspoon coffee rub on top side of each burger.

Place burgers, rub side down, on grill rack. Grill until slightly charred, about 4 minutes; turn.

Place 2 bacon slice halves atop each burger. Cook 3 minutes.

Top each with 1 cheese slice. Cover and cook until cheese melts, about 1 minute longer. Place burgers atop bottom halves of buns. Top with onion slices and tomato slices. Spoon dollop of Texas Barbecue Sauce over. Cover with bun tops and serve, passing additional sauce alongside.

What to drink: Beer is a natural pairing for a burger. Keep the southern theme going by pouring a Texas brew. We like the caramel sweetness and mild hoppy flavor of Shiner Bock (\$8 per six-pack).

Test-kitchen tip:

Making a small indentation in the center of the patty before cooking ensures a nice, flat burger.

Read More <http://www.epicurious.com/recipes/food/views/Coffee-Rubbed-Cheeseburgers-with-Texas-Barbecue-Sauce-353870#ixzz15xVGgl7V>

Texas Barbecue Sauce

Bon Appétit | July 2009

by Fred Thompson

user rating: Texas Barbecue Sauce **4 forks**

yield: Makes about 1 1/3 cups

Texans take their barbecue—and their barbecue sauce—seriously. This is a classic central Texas-style sauce, which is a tomato-based mixture that's a little sweet and a little spicy.

ingredients

1 tablespoon butter

1 garlic clove, minced

1 cup ketchup

1/3 cup (packed) golden brown sugar

1/3 cup Worcestershire sauce

1/4 cup fresh lemon juice

1 chipotle chile from canned chipotle chiles in adobo,* minced with seeds

1/4 teaspoon ground cayenne

preparation

Melt butter in medium saucepan over medium heat. Add garlic; stir 30 seconds. Stir in ketchup and all remaining ingredients. Bring to boil. Reduce heat to medium-low; simmer until reduced to 1 1/3 cups, stirring occasionally, about 15 minutes. Season with salt and pepper. do ahead Can be made 1 week ahead. Cool slightly, cover, and chill.

** Dried, smoked jalapeños in a spicy tomato sauce called adobo; available at some supermarkets and at Latin markets.*

Read More <http://www.epicurious.com/recipes/food/views/Texas-Barbecue-Sauce-353889#ixzz15xVrVfKP>

Texas-Style Barbecued Brisket

Epicurious | April 2008

by Steven Raichlen

The Barbecue! Bible 10th Anniversary Edition (Workman)

user rating: Texas-Style Barbecued Brisket **4 forks**

yield: Makes 10 to 12 servings

Editor's note: *The recipe and introductory text below are from The Barbecue! Bible 10th Anniversary Edition, by Steven Raichlen. To read more about Raichlen and barbecue, go to our feature The Best Barbecue in the U.S.A.*

Pork may be the preferred barbecue east of the Mississippi (think of the pork shoulder of the Carolinas and the ribs of Kansas City and Memphis), but in Texas beef is king—especially beef brisket, which comes moist and smoky and tender enough to cut with a fork. (Not that any self-respecting Texas barbecue buff would use a fork.) Barbecued brisket is simultaneously one of the easiest and most challenging recipes in the world of barbecue. Easy because it requires only one main ingredient: brisket (even the rub is optional). Challenging because pit masters spend years learning the right combination of smoke (lots), heat (low), and time (measured in half days rather than hours) to transform one of the toughest, most ornery parts of the steer into tender, meaty perfection.

Over the years, I've found that two things help above all: choosing the right cut of -brisket—namely, untrimmed, with a thick sheath of fat—and then cooking the brisket in a shallow pan. The pan keeps the juices from dripping onto the fire and the meat from drying out, while allowing for the maximum smoke penetration from the top. A whole brisket (the sort cooked by a restaurant) weighs eighteen to twenty pounds. Here I call for a partially trimmed brisket—a cut weighing five to six pounds. Do not attempt to make this with a two-pound trimmed, fatless brisket; it will turn out much too dry.

To achieve the requisite smoke flavor, you need to smoke the brisket in a charcoal grill—or in a smoker. A gas grill will not produce enough smoke.

ingredients

Grilling Method

Indirect grilling

Advance preparation

4 to 8 hours for curing the meat (optional); also, allow yourself about 6 hours cooking time

Special equipment

6 cups hickory or mesquite chips or chunks, soaked for 1 hour in cold water to cover and drained

Ingredients

1 beef brisket (5 to 6 pounds), with a layer of fat at least 1/4 inch thick, preferably 1/2 inch thick

1 tablespoon coarse salt (kosher or sea)

1 tablespoon chili powder

2 teaspoons sugar

1 teaspoon freshly ground black pepper

1 teaspoon ground cumin

preparation

1. Rinse the brisket under cold running water and blot it dry with paper towels.
2. Combine the salt, chili powder, sugar, pepper, and cumin in a bowl and toss with your fingers to mix. Rub the spice mixture on the brisket on all sides. If you have time, wrap the brisket in plastic and let it cure, in the refrigerator, for 4 to 8 hours (or even overnight), but don't worry if you don't have time for this—it will be plenty flavorful, even if you cook it right away.
3. Set up a charcoal grill for indirect grilling and preheat it to low. No drip pan is necessary for this recipe.
4. When ready to cook, toss 1 1/2 cups of the wood chips on the coals (3/4 cup per side). Place the brisket, fat side up, in an aluminum foil pan (or make a pan with a double sheet of heavy duty aluminum foil). Place the pan in the center of the hot grate, away from the heat. Cover the grill.
5. Smoke cook the brisket until tender enough to shred with your fingers; 6 hours will likely do it, but it may take as long as 8 (the cooking time will depend on the size of the brisket and heat of the grill). Baste the brisket from time to time with the fat and juices that accumulate in the pan. You'll need to add 10 to 12 fresh coals to each side every hour and toss more wood chips on the fresh coals; add about 3/4 cup chips per side every time you replenish the coals during the first 3 hours.
6. Remove the brisket pan from the grill and let rest for 15 minutes. Transfer the brisket to a cutting board and thinly slice it across the grain, using a sharp knife, electric knife, or cleaver. Transfer the sliced meat to a platter, pour the pan juices on top, and serve at once.

Barbecue Sauce, the Texas Way □ The best Texas-style barbecue sauce combines the

sweetness of Kansas City–style tomato sauces with the mouth-puckering tartness of a North Carolina vinegar sauce. I've come up with my own version—mix together equal parts of the **Basic Barbecue Sauce** and the **North Carolina Vinegar Sauce** . Serve this with barbecued brisket. For a really good sauce, add some meat drippings or a little chopped brisket.

Read More <http://www.epicurious.com/recipes/food/views/Texas-Style-Barbecued-Brisket-242249#ixzz15xWTdiSF>

Basic Barbecue Sauce

Epicurious | April 2008

by Steven Raichlen

The Barbecue! Bible 10th Anniversary Edition

user rating: Basic Barbecue Sauce **4 forks**

yield: Makes 2 1/2 to 3 cups

Editor's note: *The recipe and introductory text below are from **The Barbecue! Bible 10th Anniversary Edition**, by Steven Raichlen. To read more about Raichlen and barbecue, go to our feature **The Best Barbecue in the U.S.A.***

A good barbecue sauce is a study in contrasts: sweet versus sour, fruity versus smoky, spicy versus mellow. Here's a great all-purpose sauce that's loaded with flavor but not too sweet. It goes well with all manner of poultry, pork, or beef. The minced vegetables give you a coarse-textured sauce, which I happen to like. If you prefer a smooth sauce, puree it in a blender.

ingredients

- 3 tablespoons vegetable oil
- 1 medium-size onion, minced
- 1 clove garlic, minced
- 1/4 green bell pepper, cored, seeded, and minced
- 1/2 cup ketchup
- 1/2 cup tomato sauce
- 3 tablespoons cider vinegar, or more to taste
- 3 tablespoons Worcestershire sauce
- 2 tablespoons fresh lemon juice
- 2 tablespoons pineapple juice (optional)

1 teaspoon of your favorite hot sauce, or more to taste
1/2 teaspoon liquid smoke, or 2 tablespoons meat drippings
2 tablespoons molasses
3 tablespoons dark brown sugar, or more to taste
2 tablespoons prepared mustard of your choice
1 teaspoon dry mustard
1/2 teaspoon freshly ground black pepper
Salt

preparation

1. Heat the oil in a large nonreactive saucepan over medium heat. Add the onion, garlic, and bell pepper and cook until softened but not brown, about 4 minutes.
2. Stir in the ketchup, tomato sauce, cider vinegar, Worcestershire sauce, lemon juice, pineapple juice (if using), hot sauce, liquid smoke, molasses, brown sugar, prepared and dry mustards, black pepper, and 1 cup of water and bring to a boil. Reduce the heat to low and let the sauce simmer, uncovered, until thickened, about 15 minutes, stirring often to prevent scorching. If the sauce becomes too thick, add a little more water.
3. Remove the barbecue sauce from the heat and taste for seasoning, adding salt to taste and more cider vinegar, hot sauce, and/or brown sugar as necessary; the sauce should be highly seasoned.
4. Transfer the barbecue sauce to a serving bowl and serve warm or at room temperature. The sauce will keep, tightly covered in the refrigerator, for several weeks.

Read More <http://www.epicurious.com/recipes/food/views/Basic-Barbecue-Sauce-242245#ixzz15xX6MrMV>

Sides

Poblano Potato Gratin

Gourmet | November 2008

by Lillian Chou

user rating: Poblano Potato Gratin **4 forks**

Best of Epicurious

yield: Makes 8 (side dish) servings

active time: 45 min

total time: 2 1/2 hr

In Mexican cuisine, *rajas* refers to thin strips of roasted chiles. Although they commonly spice up everything from stews to tamales, *rajas* are best when adding a kick to creamy dishes. Here, forest-green poblanos lend a mild, almost fruity heat to a potato gratin.

ingredients

- 1 1/2 pounds fresh poblano chiles (about 5)
- 1 pound onions, cut lengthwise into 1/4-inch strips
- 1 tablespoon vegetable oil
- 3 pounds large Yukon Gold potatoes
- 1 1/2 cups heavy cream
- 3/4 cup whole milk

Equipment: an adjustable-blade slicer

preparation

Roast chiles and make *rajas*: □ Roast chiles on their sides on racks of gas burners on high, turning with tongs, until skins are blackened all over, about 10 minutes. Immediately transfer to a bowl and let stand, covered tightly, 10 minutes.

When chiles are cool enough to handle, peel or rub off skin. Slit chiles lengthwise, then stem, seed, and devein. Cut lengthwise into thin strips.

Cook onions with 1 teaspoon salt in oil in a 12-inch heavy skillet over medium-low heat, stirring occasionally, until golden, about 8 minutes. Stir in chiles and remove *rajas* from heat. Reserve 1/2 cup *rajas* for topping.

Make gratin: □ Preheat oven to 400°F with rack in middle. Generously butter a 3-quart shallow

baking dish.

Peel potatoes, then cut crosswise into 1/16-inch-thick slices with slicer. Transfer to a small heavy pot. Add cream, milk, and 1 teaspoon salt and bring just to a boil over medium heat, stirring occasionally (liquid will thicken). Stir in *rajas*, then pour mixture evenly into baking dish.

Sprinkle reserved 1/2 cup *rajas* on top.

Bake until potatoes are tender, 45 minutes to 1 hour. Let stand 15 minutes before serving.

Cooks' notes:

•Chiles can be roasted by broiling on a broiler pan 2 inches from heat, turning, 8 to 10 minutes.

□•Rajas can be made 3 days ahead and chilled. □•Gratin can be made 1 day ahead and chilled.

Bring to room temperature and reheat, covered, in a 350°F oven (about 30 minutes).

Read More

<http://www.epicurious.com/articlesguides/bestof/toprecipes/bestpotatorecipes/recipes/food/views/Poblano-Potato-Gratin-350596#ixzz15xXsPDrG>

Hot and Smoky Baked Beans

Bon Appétit | July 1999

user rating: Hot and Smoky Baked Beans **4 forks**

yield: Serves 8 to 10

Serve these hot or at room temperature.

ingredients

6 bacon slices
1 1/2 cups chopped onion
1 1/4 cups purchased barbecue sauce
3/4 cup dark beer
1/4 cup mild-flavored (light) molasses
3 tablespoons Dijon mustard
3 tablespoons (packed) dark brown sugar
2 tablespoons Worcestershire sauce
1 tablespoon soy sauce
4 to 6 teaspoons minced canned chipotle chilies
6 15- to 16-ounce cans Great Northern beans, drained

Chopped fresh parsley

preparation

Preheat oven to 350°F. Cook bacon in large skillet over medium heat until crisp. Transfer to paper towels and drain. Transfer 2 1/2 tablespoons bacon drippings from skillet to large bowl. Finely chop bacon; add to bowl. Add onion and next 7 ingredients to bowl and whisk to blend. Whisk in 4 to 6 teaspoons chipotle chilies, depending on spiciness desired. Stir in beans. Transfer bean mixture to 13 x 9 x 2-inch glass baking dish. Bake uncovered until liquid bubbles and thickens slightly, about 1 hour. Cool 10 minutes.

Sprinkle with parsley and serve.

Read More <http://www.epicurious.com/recipes/food/views/Hot-and-Smoky-Baked-Beans-101852#ixzz15xZTYBJR>

Desserts

Black Gold Cookies

Gourmet | June 1996

user rating: Black Gold Cookies **4 forks**

yield: Makes twelve 3- to 4-inch cookies

ingredients

3 ounces unsweetened chocolate, chopped coarse
18 ounces semisweet chocolate, chopped coarse
1 stick (1/2 cup) plus 1 tablespoon unsalted butter, softened
3 large eggs
1 cup plus 2 tablespoons sugar
1 tablespoon instant espresso powder
1 tablespoon vanilla extract
6 tablespoons sifted all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking powder
1 1/2 cups walnuts
1 1/2 cups pecans

preparation

Preheat oven to 325°F..

In a double boiler or a metal bowl set over a pan of barely simmering water melt unsweetened chocolate, 9 ounces semisweet chocolate, and butter, stirring occasionally, and remove top of double boiler or bowl from heat.

In a bowl with an electric mixer beat eggs with sugar until light and fluffy. Add espresso powder, vanilla, and chocolate mixture, beating until smooth.

In a small bowl whisk together flour, baking powder, and salt and add to chocolate mixture, beating until just combined. Stir in remaining semisweet chocolate and nuts until combined well. Scoop out 1/2-cup measures of cookie dough, arranging them 3 inches apart on ungreased baking sheets. Bake cookies in batches in middle of oven 25 minutes, or until tops begin to crack (do not overbake). Cool cookies on a rack.

Read More <http://www.epicurious.com/recipes/food/views/Black-Gold-Cookies-14318#ixzz15xabK7BQ>

Mexican Chocolate Cake

Gourmet | April 2004

Adapted from chef Rebecca Rather

Rather Sweet Bakery & Café, Fredricksburg, TX

user rating: Mexican Chocolate Cake **3½ forks**

yield: Makes 10 to 12 servings

active time: 35 min

total time: 2 hr

At the bakery, Rather makes both cupcakes and bundt cake with this recipe. The hint of cinnamon in the batter is a nod toward Mexican chocolate, which often contains cinnamon and spices.

Ingredients

For cake

2 sticks (1 cup) unsalted butter

1/2 cup Dutch-process unsweetened cocoa powder

3/4 cup water

2 cups granulated sugar

2 large eggs

1/2 cup well-shaken buttermilk

2 tablespoons vanilla

2 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon cinnamon

1/4 teaspoon salt

For glaze

2 cups chopped pecans (7½ ounces)

1/2 stick (1/4 cup) unsalted butter

1/2 cup half-and-half

1/2 cup confectioners sugar

5 ounces fine-quality bittersweet chocolate (not unsweetened), finely chopped

1/4 teaspoon salt

Special equipment: a 9-inch tube pan or 12-cup bundt pan preparation

Make cake: □ Put oven rack in middle position and preheat oven to 350°F. Butter cake pan well and dust with flour, knocking out excess.

Melt butter (2 sticks) in a 3-quart heavy saucepan over moderately low heat, then whisk in cocoa. Add water and whisk until smooth, then remove from heat. Whisk in separately sugar, eggs, buttermilk, and vanilla.

Sift together flour, baking soda, cinnamon, and salt into a bowl, then sift again into cocoa mixture and whisk until just combined (don't worry if there are lumps).

Pour batter into cake pan and bake until a wooden pick or skewer comes out with a few crumbs adhering, 45 to 55 minutes. (Leave oven on.)

Cool cake in pan on a rack 20 minutes, then loosen edges with a thin knife and invert onto a plate.

Make glaze: □

Spread pecans in 1 layer in a shallow baking pan (1 inch deep) and bake until fragrant and a shade darker, 6 to 8 minutes. Cool pecans slightly in pan on a rack, about 5 minutes.

Melt butter in a 2-quart heavy saucepan over low heat, then stir in half-and-half and confectioners sugar. Add chocolate and cook, stirring, until smooth. Remove from heat and stir in pecans and salt. Cool glaze until slightly thickened, about 5 minutes.

Spoon glaze over top and sides of cake (cake will still be warm) and spread with a small offset spatula or knife to cover completely.

Cooks' note:

Cake (with glaze) can be made 2 days ahead and kept at room temperature in a cake keeper or covered with an inverted bowl.

Read More <http://www.epicurious.com/recipes/food/views/Mexican-Chocolate-Cake-109342#ixzz15xb3mMpK>