

Cornucopia Cuisine

November 2011

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Present this to Apollo Liquors for 10% discount on featured wines

Appetizers

Oysters Rockefeller

Bon Appetit/ September 1999

The original recipe for oysters Rockefeller, created at the New Orleans restaurant Antoine's in 1899, remains a secret to this day. The appetizer, oysters topped with a mixture of finely chopped greens and copious amounts of butter and then baked in their shells, was considered so rich that it had to be named after the richest man of the day, John D. Rockefeller. A few years later, no self-respecting restaurateur would be without his own version on the menu. This lighter take features spinach, watercress, green onions and grated Parmesan

yield: Makes 8 first-course servings

Ingredients

1 garlic clove
2 Cups loosely packed fresh spinach leaves
1 bunch watercress, stems trimmed
½ cup chopped green onions
¾ cup (1 ½ sticks) unsalted butter, room temperature
½ cup dry breadcrumbs
2 Tablespoons Pernod or other anise-flavored liqueur
1 teaspoon fennel seeds, ground
1 teaspoon hot pepper sauce

1 pound rock salt
24 fresh oysters, shucked, shells reserved
¼ cup freshly grated Parmesan cheese

Preparation:

Position rack in top third of oven and preheat to 450°F. Finely chop garlic in processor. Add spinach, watercress and green onions to garlic. Process, using on/off turns, until mixture is finely chopped. Transfer mixture to medium bowl.

Combine butter, breadcrumbs, Pernod, fennel and hot sauce in processor. Process until well blended. Return spinach mixture to processor. Process, using on/off turns, just until mixtures are blended. Season with salt and pepper. (Can be made 8 hours ahead. Cover; chill.)

Sprinkle rock salt over large baking sheet to depth of 1/2 inch. Arrange oysters in half shells atop rock salt. Top each oyster with 1 tablespoon spinach mixture. Sprinkle with cheese. Bake until spinach mixture browns on top, about 8 minutes.

Read More <http://www.epicurious.com/recipes/food/views/Oysters-Rockefeller-102178#ixzz1Xl764zq6>

Mushroom-Stuffed Brie en Croute

Gourmet/ November 1998

yield: Serves 8 to 10 as an hors d'oeuvre

ingredients

1 small onion

1/2 pound mushrooms

2 tablespoons unsalted butter

1 tablespoon dry Sherry

1/2 teaspoon freshly grated nutmeg

a 17 1/4-ounce package frozen puff pastry sheets, thawed according to package directions

a chilled 14- to 17-ounce wheel Brie

1 large egg

Accompaniment: French bread slices or crackers

preparation

Mince enough onion to measure 1/2 cup and finely chop mushrooms. In a 9- to 10-inch heavy skillet cook onion in butter over moderate heat, stirring, until softened. Add mushrooms, Sherry, nutmeg, and salt and pepper to taste and sauté over moderately high heat, stirring, until liquid mushrooms give off is evaporated. Cool mushroom mixture.

On a lightly floured surface roll out 1 sheet of pastry into a 13-inch square and, using Brie as a guide, cut out 1 round the size of the Brie. Cut out a mushroom shape from scraps for decoration.

Horizontally halve Brie. Roll out remaining sheet of pastry into a 13-inch square and transfer to a shallow baking pan. Center bottom half of Brie, cut side up, on pastry square and spread mushroom mixture on top. Cover mushroom mixture with remaining half of Brie, cut side down.

Without stretching pastry, wrap it snugly up over Brie and trim excess to leave a 1-inch border of pastry on top of Brie. In a small bowl lightly beat egg and brush onto border. Top Brie with pastry round, pressing edges of dough together gently but firmly to seal. Brush top of pastry with some egg and arrange pastry mushroom on it. Lightly brush mushroom with some egg, being careful not to let egg drip over edge of mushroom (which would prevent it from rising). With back of a sharp small

knife gently score side of pastry with vertical marks, being careful not to cut through dough. Chill Brie, uncovered, 30 minutes. Brie may be made up to this point 1 day ahead and chilled, loosely covered.

Preheat oven to 425°F.

Bake Brie in middle of oven until pastry is puffed and golden, about 20 minutes. Let Brie stand in pan on a rack 15 minutes and transfer with a spatula to a serving plate. Serve Brie with bread or crackers.

Read More <http://www.epicurious.com/recipes/food/views/Mushroom-Stuffed-Brie-en-Croute-15732#ixzz1XIAIV2BB>

Fig and Goat Cheese Crostini

Gourmet | September 2003

yield: Makes 24 hors d'oeuvres

ingredients

3 tablespoons minced shallot

2 (3-inch) fresh thyme sprigs plus 1/2 teaspoon minced fresh thyme

1/2 Turkish or 1/4 California bay leaf

1 1/2 tablespoons unsalted butter

1/4 lb dried Black Mission figs, finely chopped (3/4 cup)

3/4 cup Port

1/4 teaspoon salt

1/8 teaspoon black pepper

12 (1/2-inch-thick) diagonally cut baguette slices

1 tablespoon olive oil

6 oz soft mild goat cheese at room temperature

2 fresh ripe figs, cut into 1/2-inch pieces

Garnish: fresh thyme leaves

preparation

Make savory fig jam: Cook shallot, thyme sprigs, and bay leaf in butter in a 1- to 1 1/2-quart heavy saucepan over moderately low heat, stirring, until shallot is softened, about 2 minutes. Add dried figs, Port, salt, and pepper and bring to a boil. Simmer, covered, until figs are soft, about 10 minutes. If there is still liquid in saucepan, remove lid and simmer, stirring, until most of liquid is evaporated, 3 to 4 minutes more. Discard bay leaf and thyme sprigs and transfer jam to a bowl. Cool, then stir in minced thyme and salt and pepper to taste.

Make toasts while jam cools: Put oven rack in middle position and preheat to 350°F.

Halve each baguette slice diagonally, then arrange on a baking sheet and brush tops lightly with oil. Bake until lightly toasted, about 7 minutes. Cool on baking sheet on a rack.

Assemble crostini: Spread each toast with 1 teaspoon fig jam and top with about 1 1/2 teaspoons goat cheese and 2 pieces fresh fig.

Cooks' notes:

- Fig jam can be made 1 day ahead and chilled, covered. Bring to room temperature before using.
- Toasts can be made 1 day ahead and cooled, then kept in an airtight container at room temperature.

Read More <http://www.epicurious.com/recipes/food/views/Fig-and-Goat-Cheese-Crostini-108479#ixzz1XIAm5bbB>

1st Course/Soups & Salads

Onion Soup with Loads of Thyme & Giant Gruyere Crostini

Epicurious | February 2009

1 pound yellow onions, halved and thinly cut lengthwise
3 to 5 sprigs of fresh thyme
1 bay leaf
1/4 teaspoon sea salt
Fresh cracked pepper
1 teaspoon all-purpose flour
1/2 cup dry white wine
2 cups beef stock
1 cup water
1 1/2-inch-thick slice of ciabatta bread cut in half
2 tablespoons unsalted butter
1 1/2 cups grated Swiss Gruyère cheese

Preparation

In a heavy 5-quart pot melt the butter over low heat. Add the onions, thyme, bay leaf, and salt and pepper to taste and cook until the onions are deep amber and exceedingly soft, stirring occasionally, 25 to 30 minutes. Add the flour and cook for 1 to 2 minutes, then add the wine, increase the heat, and let the wine bubble away for

2 to 3 minutes. Add the beef stock and water, and let the soup simmer for 25 to 30 minutes, allowing the flavors to meld together. Season with salt and pepper to taste.

Preheat the oven to broil. Arrange a rack in the middle of the oven. Place the ciabatta on the middle rack of the oven and toast until crispy, about 2 to 3 minutes per side.

Remove the bay leaf and thyme sprigs from the soup and discard. Pour the soup into two ovenproof bowls, float the toasted ciabatta on top, and cover it with a thick layer of the Gruyère. Put the soup bowls under the broiler on the middle rack and cook 3 to 5 minutes, or until the cheese is fully melted and golden.

Read More <http://www.epicurious.com/recipes/food/views/Onion-Soup-with-Loads-of-Thyme-and-Giant-Gruyere-Crostini-351769#ixzz1XIBUUI28>

Shrimp Bisque

Bon Appétit | June 2011

yield: Makes 6 servings

- 4 tablespoons (1/2 stick) unsalted butter, divided
- 1 1/2 pound medium shrimp (about 45), peeled, deveined, shells reserved
- 2 bay leaves, divided
- 2 carrots, peeled, chopped
- 2 celery stalks, chopped
- 1 medium onion, chopped
- 1/2 cup brandy
- 1/4 cup long-grain white rice
- 2 tablespoons tomato paste
- 3 sprigs fresh flat-leaf parsley
- 3 sprigs fresh thyme
- 1/4 teaspoon (or more) cayenne pepper
- Kosher salt and freshly ground black pepper
- 1/2 cup heavy whipping cream
- 3 tablespoons fresh lemon juice
- 1/4 cup finely chopped fresh chives

preparation

Melt 1 tablespoon butter in a large heavy pot over medium-high heat. Add shrimp shells and cook, stirring frequently, until they begin to brown, about 5 minutes. Add 1 bay leaf and 8 cups water. Simmer uncovered for 25 minutes. Set a fine-mesh strainer over a large bowl. Strain, discarding solids. **DO AHEAD:** Shrimp stock can be made 3 days ahead. Let cool slightly; chill uncovered until cold, then cover and keep chilled.

Melt 1 tablespoon butter in a large heavy pot over medium heat. Add shrimp and cook, stirring occasionally, until just opaque in center, 3-4 minutes. Transfer

shrimp to a plate. Add remaining 2 tablespoons butter to same pot. Add carrots, celery, and onion and cook over medium heat, stirring frequently, until very soft, about 20 minutes.

Remove pot from heat; add brandy. Return pot to heat and stir until almost evaporated, 2-3 minutes. Add rice and tomato paste; stir for 1 minute. Add shrimp stock, remaining bay leaf, parsley, thyme, and 1/4 teaspoon cayenne. Simmer uncovered until flavors meld and rice is soft, about 20 minutes. Season with salt and pepper. Reserve 4 shrimp for garnish and stir remaining shrimp into bisque. Remove parsley, thyme, and bay leaf.

Working in batches, purée bisque in a blender until smooth. Pour through a finemesh strainer set over a clean pot. Discard solids in strainer. Stir in cream and reheat bisque over medium heat. Add lemon juice. Season to taste with salt, pepper, and more cayenne, if desired.

Mince reserved shrimp and mix with chives in a small bowl. Place 1 heaping tablespoon shrimp mixture in the center of large, shallow soup bowls. Ladle bisque around garnish and serve.

Read More <http://www.epicurious.com/recipes/food/views/Shrimp-Bisque-365795#ixzz1XIC3wUZ1>

Chicory, Fried Ham & Pear Salad

Gourmet | November 2006

yield: Makes 6 servings

ingredients

- 2/3 cup well-shaken buttermilk
- 1/4 cup mayonnaise
- 3 tablespoons finely chopped chives
- 1 teaspoon white-wine vinegar
- Rounded 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup vegetable oil
- 1/4 pound thinly sliced Black Forest or other baked deli ham
- 2 firm-ripe Bartlett pears (8 ounces total; preferably red)
- 1 (1-pound) head chicory (curly endive), chopped crosswise into 1/2-inch pieces (10 cups)

Preparation

Whisk together buttermilk, mayonnaise, chives, vinegar, salt, and pepper in a small bowl until smooth.

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not

smoking. Reduce heat to moderate and fry ham, 2 slices at a time, turning over once, until golden brown and crisp, 2 to 3 minutes. Transfer with tongs to paper towels to drain and cool slightly. Stack fried ham and chop into roughly 1- to 2-inch pieces.

Halve pears lengthwise and core, then cut lengthwise into 1/4-inch-thick slices. Combine chicory, ham, and pear slices in a large bowl. Drizzle with dressing and toss to coat.

Read More <http://www.epicurious.com/recipes/food/views/Chicory-Fried-Ham-and-Pear-Salad-236392#ixzz1XICY06Go>

Romaine & Roasted-Beet Salad with Creamy Roquefort Dressing

Bon Appétit | September 1997

yield: Makes 6 first-course servings

ingredients

For dressing

- 1/2 cup mayonnaise
- 1 large shallot, minced
- 1 tablespoon Sherry wine vinegar
- 1 large garlic clove, minced
- 2 teaspoons Dijon mustard
- 1/3 cup crumbled Roquefort cheese
- 3 tablespoons whipping cream

For salad

- 6 medium beets, tops trimmed

- 3 hearts of romaine lettuce, quartered lengthwise, ends left intact
- 1 small red onion, thinly sliced
- 1 watercress bunch, thick stems trimmed
- 3/4 cup walnut halves, toasted

preparation

Make dressing: Whisk first 5 ingredients in small bowl to blend. Fold in Roquefort cheese and cream. Season dressing to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)

Make salad: Preheat oven to 400°F. Wrap beets tightly in foil. Bake until tender, about 1 hour 15 minutes. Cool beets; peel and cut each into wedges.

Arrange 2 lettuce quarters crosswise on each of 6 large plates. Surround lettuce on

each plate with beet wedges. Top with some onion slices and watercress sprigs. Drizzle with dressing, sprinkle with walnuts and serve.

Read More <http://www.epicurious.com/recipes/food/views/Romaine-and-Roasted-Beet-Salad-with-Creamy-Roquefort-Dressing-4270#ixzz1XIDB2mFE>

Entrees

Pan Roasted Pork Chops with Cranberries & Red Swiss Chard

[Gourmet](#) | November 2001

yield: Makes 4 servings

Ingredients

For Swiss chard

1/3 cup minced shallots (2 medium)
1 tablespoon minced garlic
2 tablespoons unsalted butter
1 lb red Swiss chard, stems and center ribs cut out and chopped together, leaves coarsely chopped separately

For pork chops

4 (1 1/4-inch-thick) rib pork chops
1 1/2 tablespoons extra-virgin olive oil

For sauce

1/3 cup minced shallots (2 medium)
1/2 cup dry red wine
1 cup fresh or thawed frozen cranberries (4 1/2 oz)
3/4 cup chicken stock or broth
3 tablespoons packed light brown sugar
1 1/2 teaspoons chopped fresh thyme or 1/2 teaspoon dried, crumbled
2 tablespoons unsalted butter

Preparation

Preheat oven to 400°F.

Prepare Swiss chard: Cook shallots and garlic in butter in an ovenproof 12-inch heavy skillet over moderate heat, stirring, until golden, about 5 minutes. Add chard stems and center ribs and cook, covered, stirring occasionally, until crisp-tender, 3

to 4 minutes. Add leaves and cook, uncovered, stirring occasionally, until tender, 6 to 7 minutes. Season with salt and pepper, then transfer chard to a heavy saucepan and wipe out skillet.

Cook pork chops: Pat chops dry and season with salt and pepper. Heat oil in skillet over moderately high heat until hot but not smoking, then brown chops, about 3 minutes per side.

Transfer skillet to oven and roast until an instant-read thermometer inserted horizontally 2 inches into meat registers 155°F, 7 to 9 minutes. Transfer chops with tongs to a platter, leaving fat in skillet, and cover chops loosely with foil to keep warm.

Make sauce: Sauté shallots in fat remaining in skillet over moderately high heat, stirring, until golden, about 5 minutes. Add wine and deglaze by boiling over high heat, scraping up brown bits, until reduced by half. Add cranberries and stock and simmer, stirring occasionally, until cranberries begin to burst, about 2 minutes. Stir in brown sugar and thyme and simmer, stirring, until berries are collapsed, about 3 minutes. Remove from heat and stir in butter until incorporated, then season with salt and pepper.

Assemble dish: While sauce is cooking, reheat chard over moderate heat, stirring. Divide among 4 plates and top with chops, then spoon sauce over.

<http://www.epicurious.com/recipes/food/views/Pan-Roasted-Pork-Chops-with-Cranberries-and-Red-Swiss-Chard-105723>

Chicken Breasts with Fontina & Prosciutto

Bon Appétit | March 2011

yield: Makes 4 servings

ingredients

- 1/2 cup coarsely grated Fontina cheese
- 1/3 cup (packed) soft garlic-herb cheese (such as Boursin)
- 1/3 cup (packed) chopped prosciutto
- 2 tablespoons chopped fresh basil
- 4 large boneless chicken breast halves with skin
- 2 tablespoons chilled butter, divided
- 3/4 cup low-salt chicken broth
- 1/2 cup dry Marsala

preparation

Preheat oven to 300°F. Combine cheeses, prosciutto, and basil in small bowl. Season stuffing with freshly ground black pepper.

Run fingers under skin of chicken breasts to loosen. Spread stuffing under skin. Sprinkle chicken with salt and pepper.

Melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Add chicken, skin side down, and cook until brown, about 3 minutes per side. Reduce heat to medium, cover, and cook until chicken is cooked through, turning once, about 10 minutes. Transfer to rimmed baking sheet; place in oven to keep warm. Add broth and marsala to skillet; bring to boil and cook until sauce is reduced to scant 1/2 cup, scraping up browned bits, 3 to 4 minutes. Remove from heat; whisk in 1 tablespoon butter. Season sauce to taste with salt and pepper. Place chicken on plates. Add any juices from baking sheet to sauce. Spoon sauce over chicken and serve.

Read More <http://www.epicurious.com/recipes/food/views/Chicken-Breasts-with-Fontina-and-Prosciutto-363989#ixzz1XIFPUuXt>

Veal Scallops with Wild Mushroom, Mustard & Tarragon Sauce

Bon Appétit | November 2003

yield: Makes 6 servings

ingredients

- 1 1/4 pounds veal scallops, about 1/8 inch thick
- 4 tablespoons (1/2 stick) butter
- 1/4 cup chopped shallots
- 8 ounces assorted wild mushrooms (such as oyster and stemmed shiitake), sliced or quartered
- 2 tablespoons chopped fresh tarragon
- 1/2 cup dry white wine
- 1 cup heavy cream
- 2 tablespoons coarse-grained Dijon mustard

preparation

Sprinkle veal on both sides with salt and pepper. Melt 1 tablespoon butter in large skillet over medium-high heat. Cook veal until golden, about 20 seconds per side. Transfer to plate. Melt 3 tablespoons butter in same skillet. Add shallots; sauté 30 seconds. Add mushrooms; sauté until brown, about 3 minutes. Stir in tarragon. Add wine; cook over high heat until almost all liquid evaporates, stirring to scrape up

browned bits, about 2 minutes. Add cream; boil until reduced by 1/4, about 1 minute. Stir in mustard. Using tongs, return veal to pan; simmer until heated through. Divide veal and sauce among 6 plates and serve.

Read More <http://www.epicurious.com/recipes/food/views/Veal-Scallops-with-Wild-Mushroom-Mustard-and-Tarragon-Sauce-108819#ixzz1XIFpEVw>

Pork Cassoulet

Cookie | November 2007

yield: Makes 4 to 6 servings

ingredients

- 2 pounds country-style spareribs (or pork shoulder, cut into 1-inch-thick slices)
- 2 medium onions, peeled and chopped
- 2 garlic cloves, minced, plus 1 whole clove
- 2 whole sprigs fresh thyme, plus 2 tablespoons thyme leaves
- 1 pound bacon (slab is best), cut into 2-inch pieces
- 1 large stalk celery, chopped
- 1/2 medium carrot, peeled and chopped
- Kosher salt and freshly ground black pepper to taste
- 4 cups chicken broth
- 1 cup white wine
- 1 (14-ounce) can diced tomatoes, with their juice
- 2 bay leaves
- 2 (14-ounce) cans white beans, drained and rinsed
- 2 tablespoons olive oil
- 1 cup coarse bread crumbs
- 2 tablespoons chopped parsley

preparation

1. Preheat oven to 375°F.
2. Place the spareribs in a heavy pot with half the onion, half the minced garlic, and the thyme sprigs.
3. Cover with a lid or foil and bake for 1 1/2 hours.
4. Remove the ribs; set aside.
5. In the same pot, over medium heat, brown the bacon.
6. Remove all but about 2 tablespoons of the fat and add the celery, carrot, salt, pepper, thyme leaves, and the remaining onion and garlic (minced and whole) and cook for 1 to 2 minutes.
7. Add the broth, wine, tomatoes, bay leaves, and beans. Bring to a simmer, then add

the cooked ribs.

8. Meanwhile, in a small bowl, mix the olive oil, bread crumbs, and parsley.

9. Sprinkle the bread-crumbs mixture over the cassoulet and bake for 1 hour, uncovered, occasionally pressing the bread crumbs into the cassoulet to thicken it.

10. Let cool and serve.

TIP

To get a jump start on a weeknight dinner, complete steps 1 to 7 of the cassoulet recipe on Sunday and store, covered, on the stove for a day or in the fridge for up to 3 days. Then simply add the bread-crumbs mixture and bake for 1 hour.

Read More <http://www.epicurious.com/recipes/food/views/Pork-Cassoulet-240817#ixzz1XIGG3Syu>

Sides

Sweet-Potato Puree with Smoked Paprika

Gourmet | November 2005

It is critical that you use smoked — not regular—paprika in this dish. Whether you use sweet or hot, you will end up with irresistible sweet potatoes.

yield: Makes 8 servings

ingredients

- 3 pounds sweet potatoes
 - 1/2 stick (1/4 cup) unsalted butter, cut into 1/2-inch cubes and softened
 - 1/3 cup heavy cream
 - 1/4 teaspoon sweet or hot smoked paprika*
 - 1/4 teaspoon salt, or to taste
 - 1/8 teaspoon cayenne, or to taste
- *Available at kalustyans.com

preparation

Put oven rack in middle position and preheat oven to 400°F.

Prick each potato once with a fork, then bake potatoes in a foil-lined shallow baking pan until tender, about 1 hour. When cool enough to handle, peel, then cut away any eyes or dark spots. Purée potatoes with butter, cream, paprika, salt, and cayenne in a food processor until smooth.

Cooks' note:

Purée can be made 1 day ahead and chilled in an airtight container. Reheat in a

double boiler or a metal bowl set over a saucepan of simmering water, stirring occasionally.

Read More <http://www.epicurious.com/recipes/food/views/Sweet-Potato-Puree-with-Smoked-Paprika-233006#ixzz1XIGmyrPE>

Green Beans with Toasted Walnuts & Dried Cherry Vinaigrette

Bon Appétit | November 2010

The technique: For crisp-tender vegetables, boil them quickly, then dump them into a bowl of ice water.

The payoff: The rapid boil cooks the veggies just enough; the ice water stops the cooking and intensifies the color of the vegetables.

yield: Makes 8 servings
ingredients

- 1/3 cup extra-virgin olive oil
- 1/3 cup minced shallots
- 3 tablespoons plus 2 teaspoons Sherry wine vinegar
- 2 tablespoons chopped fresh mint
- 1 1/2 teaspoons coarse kosher salt
- 1 teaspoon sugar
- 1/2 teaspoon black pepper plus additional (for sprinkling)
- 1/3 cup dried tart cherries
- 1 1/2 pounds trimmed slender green beans (such as haricots verts)
- 1/2 cup walnuts, **toasted**, chopped

preparation

Whisk first 6 ingredients and 1/2 teaspoon pepper in small bowl. Mix in dried cherries; set aside. **DO AHEAD:** Vinaigrette can be made 1 day ahead. Cover; chill. Bring to room temperature; rewhisk before using.

Fill large bowl with water and ice; set aside. Cook green beans in large pot of boiling salted water until crisp-tender, 3 to 4 minutes. Drain. Transfer to bowl with ice water; cool. Drain. **DO AHEAD:** Can be made 1 day ahead. Wrap in paper towels; enclose in resealable plastic bag and chill. Let stand at room temperature 1 hour before continuing.

Toss green beans, walnuts, and vinaigrette in large bowl. **DO AHEAD:** Can be made 2 hours ahead. Let stand at room temperature. Transfer to platter and serve.

Read More <http://www.epicurious.com/recipes/food/views/Green-Beans-with-Toasted-Walnuts-and-Dried-Cherry-Vinaigrette-361791#ixzz1XIHFLBjl>

Buttered Snow Peas & Carrots

Gourmet | January 1993

yield: Serves 4

ingredients

- 3 to 4 carrots, cut crosswise on the diagonal into 1/8-inch slices (about 1 cup)
- 1/4 pound snow peas, trimmed, discarding the strings, and cut crosswise on the diagonal into 1/2-inch pieces (about 1 cup)
- 1 tablespoon unsalted butter

preparation

In a large saucepan of boiling water cook the carrots for 3 minutes, or until they are crisp-tender. Add the snow peas, cook the vegetables for 30 seconds, and drain them well. Return the vegetables to the pan, add the butter and salt and pepper to taste, and heat the vegetables over moderately low heat, stirring, until the butter is melted.

Read More <http://www.epicurious.com/recipes/food/views/Buttered-Snow-Peas-and-Carrots-11146#ixzz1XlIVte60>

Wild Rice with Butternut Squash, Leeks & Corn

Bon Appétit | November 2008

yield: Makes 10 servings

ingredients

- 1 1/2 cups wild rice (about 9 ounces)
- 2 teaspoons coarse kosher salt
- 3 cups 1/2-inch cubes peeled butternut squash (from 11/2-pound squash)
- 3 tablespoons olive oil
- 6 tablespoons (3/4 stick) butter, divided
- 1 1/2 cups finely chopped leeks (white part only)
- 1 1/2 cups frozen white corn kernels, thawed
- 1 tablespoon chopped fresh Italian parsley

preparation

Rinse rice in strainer under cold water; drain. Bring 6 cups water and 2 teaspoons coarse salt to boil in large saucepan. Add rice; bring to boil. Reduce heat; simmer uncovered until rice grains begin to split and are tender but still slightly chewy,

about 45 minutes. Drain. Spread on rimmed baking sheet to cool. Transfer to bowl. DO AHEAD: Can be made 1 day ahead. Cover and chill.

Preheat oven to 350°F. Oil rimmed baking sheet. Toss squash cubes and 3 tablespoons oil in medium bowl. Spread squash in single layer on prepared sheet; sprinkle with salt and pepper. Roast just until tender but firm enough to hold shape, stirring occasionally, about 15 minutes. Transfer squash to bowl. Cool. DO AHEAD: Can be made 1 day ahead. Cover and chill.

Melt 4 tablespoons butter in large skillet over medium heat. Add leeks and 3/4 cup water; simmer until leeks are tender, about 7 minutes. Add corn; simmer 2 minutes longer. Add rice and butternut squash; simmer until heated through and liquid is absorbed, about 4 minutes. Stir in 2 tablespoons butter and parsley. Season with salt and pepper. Transfer to bowl and serve.

Test-Kitchen Tip:

Some kinds of wild rice take longer to cook than others. The rice is fully cooked when the grains are tender but still chewy and beginning to split. Be sure to test the rice before draining.

Read More <http://www.epicurious.com/recipes/food/views/Wild-Rice-with-Butternut-Squash-Leeks-and-Corn-350425#ixzz1XIIuE8uc>

Cheddar & Stilton Drop Biscuits

Bon Appétit | October 1999

Using Stilton and sharp cheddar is intended to mimic English Huntsman cheese, in which Stilton and Double Gloucester cheeses are combined. The biscuits have a crisp crust and tender texture, despite requiring no kneading, rolling or cutting

yield: Makes 12 biscuits

ingredients

- 2 1/2 cups unbleached all purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 3/4 teaspoon cream of tartar
- 1/2 teaspoon salt
- 7 tablespoons chilled unsalted butter, cut into 1/2-inch pieces
- 1 cup (packed) coarsely grated sharp cheddar cheese, chilled
- 1/2 cup coarsely crumbled Stilton cheese (about 2 ounces), chilled
- 1 1/4 cups chilled buttermilk
- 1 large egg

preparation

Position 1 rack in bottom third and 1 rack in top third of oven and preheat to 400°F. Butter and flour 2 large baking sheets. Whisk first 5 ingredients in large bowl to blend well. Add butter and rub in with fingertips until mixture resembles coarse meal. Add both cheeses; rub in with fingertips until cheeses are reduced to small pieces. Blend buttermilk and egg in small bowl. Add to flour mixture, stirring just until dough is evenly moistened.

Using 1/3 cup dough for each biscuit, drop 6 mounds onto each prepared sheet, spacing 2 to 3 inches apart. Bake biscuits 10 minutes. Reverse positions of sheets. Bake biscuits until golden brown and tester inserted into center comes out clean, about 10 minutes longer. Place biscuits in basket; serve warm.

Read More <http://www.epicurious.com/recipes/food/views/Cheddar-and-Stilton-Drop-Biscuits-102397#ixzz1XIJRdMwC>

Cracked Pepper Biscuits

[Bon Appétit](#) | November 1998

yield: Makes 12

ingredients

- 2 tablespoons unsalted butter
- 2 tablespoons chopped fresh thyme
- 1/2 teaspoon coarsely cracked black pepper
- 1/2 cup chilled whole milk
- 1 large egg

- 2 cups unbleached all purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into small pieces

preparation

Preheat oven to 475°F. Melt 2 tablespoons butter in heavy small skillet over medium heat. Add thyme and cracked black pepper. Sauté until fragrant, about 2 minutes. Transfer thyme mixture to small bowl. Whisk in milk, then egg. Cover and chill until mixture is cold.

Blend flour, baking powder and salt in processor. Add 3/4 cup butter. Using on/off turns, process until mixture resembles coarse meal. Add milk mixture. Using on/off turns, process until moist clumps begin to form. Transfer dough to floured work surface. Knead until dough holds together, about 6 turns. Roll out dough to 1/2-inch thickness. Using 2-inch-diameter biscuit or cookie cutter, cut out biscuits. Reroll dough scraps and cut out additional biscuits, making 16 biscuits total. Transfer biscuits to large baking sheet.

Bake biscuits until golden brown, about 12 minutes. Serve biscuits warm. (Biscuits can be prepared ahead. Cool. Wrap in foil and store at room temperature 8 hours or freeze up to 2 weeks. Rewarm biscuits in 350°F oven just until heated through, about 8 minutes.)

Read More <http://www.epicurious.com/recipes/food/views/Cracked-Pepper-Biscuits-15670#ixzz1XIJv3EX8>

Desserts

Spiced Pumpkin Layer Cake

Bon Appétit | October 2007

yield: Makes 12 servings

ingredients

Cake:

- 3 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 2 teaspoons ground ginger
- 1 3/4 teaspoons ground allspice
- 1 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 1/2 cups sugar
- 1 cup (packed) golden brown sugar
- 1 cup canola oil
- 4 large eggs
- 1 15-ounce can pure pumpkin
- 1 tablespoon vanilla extract
- 1 tablespoon grated orange peel
- 3/4 cup raisins
- 3/4 cup sweetened flaked coconut plus additional for garnish

Frosting:

- 1 8-ounce package cream cheese, room temperature
- 10 tablespoons (1 1/4 sticks) unsalted butter, room temperature
- 1 tablespoon dark rum
- 1 teaspoon vanilla extract or vanilla paste
- 4 1/2 cups powdered sugar (measured, then sifted)

preparation

For cake: Position rack in center of oven and preheat to 350°F. Butter two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with parchment paper; dust pans with flour. Sift 3 cups flour and next 7 ingredients into medium bowl. Using electric mixer, beat both sugars and oil in large bowl until combined (mixture will look grainy). Add eggs 1 at a time, beating until well blended after each addition. Add pumpkin, vanilla, and orange peel; beat until well blended. Add flour mixture; beat just until incorporated. Stir in raisins and 3/4 cup coconut. Divide batter between prepared pans. Smooth tops.

Bake cakes until tester inserted into center comes out clean, about 1 hour. Cool cakes completely in pans on rack. Run knife around cakes to loosen. Invert cakes onto racks; remove parchment paper. Turn cakes over, rounded side up. Using serrated knife, trim rounded tops of cakes to level.

For frosting: Using electric mixer, beat cream cheese and butter in large bowl until smooth. Beat in dark rum and vanilla. Add powdered sugar in 3 additions, beating just until frosting is smooth after each addition (do not overbeat or frosting may become too soft to spread). Place 1 pumpkin cake layer, flat side down, on platter. Spread half of cream cheese frosting over top of cake to edges. Top with second cake layer, trimmed side down. Spread remaining frosting over top (not sides) of cake. Sprinkle additional coconut over. **DO AHEAD:** Can be made 1 day ahead. Cover with cake dome and refrigerate. Let stand at room temperature 1 hour before serving. Cut cake into wedges and serve.

GOOD TO KNOW: It's better to underbeat the frosting than overbeat it. That bit of restraint makes for a slightly firmer frosting that's easier to spread.

Read More <http://www.epicurious.com/recipes/food/views/Spiced-Pumpkin-Layer-Cake-240123#ixzz1XIKMC28M>

Spiced Apple Cake with Eggnog Sauce

Epicurious | November 2007

yield: Makes 8 to 12 servings

ingredients

- 1/2 cup raisins or dried cranberries
- 3 tablespoons Applejack, dark or golden rum, or warm water
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground cloves

1/2 teaspoon salt
1 cup (packed) light brown sugar, sifted
1 cup granulated sugar
1 cup (2 sticks) unsalted butter, softened
3 large eggs
1 teaspoon vanilla extract
3 Golden Delicious apples, peeled, cored, and cut into 1/2-inch dice (about 4 cups)
1 cup (4 ounces) pecans, coarsely chopped
1/3 cup crystallized ginger, finely chopped

Special Equipment: 10-inch bundt pan (3 1/4 inches deep; 3-qt capacity)

Garnish: confectioner's sugar for dusting

Accompaniment: 3 cups eggnog, chilled
preparation

In small bowl, combine raisins and rum. Let stand until raisins plump, about 1 hour. Drain, discarding rum, and set aside.

Position rack in middle of oven and preheat to 350°F. Lightly butter bundt pan, then dust with flour, knocking out excess.

In large mixing bowl or bowl of electric mixer, sift together flour, baking powder, baking soda, allspice, cinnamon, nutmeg, cloves, and salt. Add brown and granulated sugars, butter, eggs, and vanilla. Using electric mixer, beat on high speed, scraping down sides of bowl with rubber spatula as needed, until batter is pale and smooth, about 3 minutes for handheld mixer or 2 minutes for standing mixer. Stir in apples, pecans, ginger, and raisins. Spoon into prepared pan and smooth top.

Bake until wooden pick or skewer inserted in center of cake comes out clean and cake just shrinks from sides of pan, about 1 hour. Cool cake in pan on rack 10 minutes, then invert and unmold onto rack and cool completely. (Cake can be made up to 3 days ahead and stored at room temperature, wrapped tightly in plastic wrap.)

Just before serving, sift confectioner's sugar over cake. Serve accompanied by eggnog.

Test-Kitchen Tips

- Even if your bundt pan is nonstick, it's a good idea to butter and flour it to help the cake unmold smoothly.☐
- Golden Delicious apples are sweet and hold their shape nicely when cooked. Do not substitute Granny Smith apples in this recipe, as they are too tart and have a gray color when baked.

Read More <http://www.epicurious.com/recipes/food/views/Spiced-Apple-Cake-with-Eggnog-Sauce-240450#ixzz1XIKiBEGC>

Pumpkin Cheesecake with Marshmallow-Sour Cream Topping & Gingersnap Crust

Bon Appétit | November 2008

yield: Makes 12 servings

ingredients

For crust:

- Nonstick vegetable oil spray
- 2 cups gingersnap cookie crumbs (about 9 ounces)
- 1 cup pecans (about 3 1/2 ounces)
- 1/4 cup (packed) golden brown sugar
- 2 tablespoons chopped crystallized ginger
- 1/4 cup (1/2 stick) unsalted butter, melted

For filling:

- 4 8-ounce packages cream cheese, room temperature
- 2 cups sugar
- 1 15-ounce can pure pumpkin
- 5 large eggs
- 3 tablespoons all purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground allspice
- 1/4 teaspoon salt
- 2 tablespoons vanilla extract

For topping:

- 2 cups mini marshmallows or large marshmallows cut into 1/2-inch cubes
- 1/4 cup whole milk
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 cup sour cream

preparation

Crust: Preheat oven to 350°F. Spray 9-inch-diameter springform pan with 2 3/4-inch-high sides with nonstick spray. Grind cookie crumbs, pecans, brown sugar, and ginger in processor until nuts are finely ground. Add butter; using on/off turns, process to blend. Transfer mixture to prepared pan; press onto bottom and 2 inches up sides of pan. Bake crust until set and lightly browned, about 10 minutes. Cool completely.

Filling: Preheat oven to 350°F. Using electric mixer, beat cream cheese and sugar in large bowl until light and fluffy, about 2 minutes. Beat in pumpkin. Add eggs 1 at a time, beating on low speed to incorporate each addition. Add flour, spices, and salt; beat just to blend. Beat in vanilla. Transfer filling to cooled crust. Bake until filling is just set in center and edges begin to crack (filling will move slightly when pan is gently shaken), about 1 hour 20 minutes. Cool 1 hour. Run knife around sides of pan to release crust. Chill cheesecake uncovered in pan overnight.

Topping: Stir marshmallows and milk in medium saucepan over low heat until marshmallows are melted. Remove from heat and stir in vanilla and salt. Cool marshmallow mixture to room temperature, stirring occasionally. Add sour cream to marshmallow mixture; fold gently just to blend. Pour topping over cheesecake and spread evenly, leaving 1/2 inch uncovered around edges. Chill to set topping, at least 1 hour. DO AHEAD: Cheesecake can be made 1 day ahead. Keep chilled.

Read More <http://www.epicurious.com/recipes/food/views/Pumpkin-Cheesecake-with-Marshmallow-Sour-Cream-Topping-and-Gingersnap-Crust-350478#ixzz1XIL2Zwc7>

Classic Date Bars

Bon Appétit | February 2004

yield: Makes 16

ingredients

1 1/2 cups water
1 1/2 cups chopped pitted dates
1 teaspoon vanilla extract

1 1/2 cups all purpose flour
1 cup (packed) dark brown sugar
1 cup old-fashioned oats
1 1/2 teaspoons ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt

3/4 cup (1 1/2 sticks) unsalted butter, diced, room temperature

preparation

Preheat oven to 350°F. Butter 8x8-inch metal baking pan. Bring 1 1/2 cups water to simmer in medium saucepan. Add dates; simmer until very soft and thick, stirring occasionally, about 10 minutes. Cool to room temperature. Stir in vanilla. Combine flour, sugar, oats, cinnamon, baking soda, and salt in large bowl; stir to blend. Add butter. Using fingertips, rub in until moist clumps form. Press half of oat

mixture evenly over bottom of prepared pan. Spread date mixture over. Sprinkle with remaining oat mixture; press gently to adhere. Bake until brown at edges and golden brown and set in center, about 40 minutes. Cool completely in pan on rack. Cut into bars and serve.

Read More <http://www.epicurious.com/recipes/food/views/Classic-Date-Bars-109179#ixzz1XILKyX8r>

Gingersnaps

[Gourmet](#) | November 1998

yield: Makes about 56 cookies

ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 1/2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1 cup packed brown sugar
- 1 1/2 sticks (3/4 cup) unsalted butter
- 1/4 cup unsulfured molasses
- 1 large egg
- parchment paper
- 1/4 cup granulated sugar

preparation

Into a large bowl sift together 1 cup plus 2 tablespoons flour, baking soda, and spices and whisk in brown sugar. In a small saucepan melt butter and whisk into flour mixture with molasses and egg until combined well. With a wooden spoon stir in remaining 1 cup plus 2 tablespoons flour until combined well. Chill dough, covered, until firm, at least 1 hour, and up to 2 days.

Preheat oven to 350°F. and line baking sheets with parchment paper.

Roll level tablespoons of dough into balls and in a small bowl roll balls in granulated sugar to coat. Arrange balls about 2 inches apart on baking sheets and bake in batches in middle of oven until flattened and a shade darker, 10 to 12 minutes.

(Cookies will puff slightly and then collapse slightly, and tops will be covered with little cracks.) Cool cookies on baking sheets 2 minutes and transfer with a spatula to

racks to cool completely. Cookies keep in an airtight container at room temperature 5 days.

Read More <http://www.epicurious.com/recipes/food/views/Gingersnaps-15747#ixzz1XILxxS3Z>