

Welcome to a Springtime Gourmet
of
Butterflies and Bows



**"We are all butterflies. Earth is our chrysalis."
— LeeAnn Taylor**



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with
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Bellini Cocktail

This drink was created 1943 at Harry's Bar in Venice, Italy in honor of the painter Geovani Bellini. Giuseppi Cipriani was the inventor. The original recipe was made with fresh pureed white peaches with a bit of raspberry or cherry juice to give the drink a pink glow.

Ingredients

Original Version:

- 2/3 cup white peach puree (use yellow peaches if white not available)
- 1 teaspoon raspberry puree
- 1 bottle chilled Italian sparkling wine

Quick version:

- 1 parts Peach Schnapps
- 3 parts Champagne (or Sparkling wine)
- Combine in champagne flutes, serve.

Instructions

- 2/3 cup white peach puree (use yellow peaches if white not available)
- 1 teaspoon raspberry puree
- 1 bottle chilled Italian sparkling wine such as Prosecco or Asti Spumante Brut.

Place 1 1/2 tablespoons peach puree in the bottom of each flute and add 2 - 3 drops of the raspberry puree. Add sparkling wine and serve.



Raspberry puree: Puree fresh or frozen (thawed) berries in a food processor.

Peach puree: Peel fresh peaches, cut up in pieces and blend in a food processor.

Serving glass: Tall champagne flutes. Makes 1 cocktail.

Creamy Avocado Cucumber Rolls

Makes 10 to 12 rolls

2 large English cucumbers, peeled
3 ripe avocados, pitted and peeled
1/4 cup capers, plus more for garnish
1/4 fresh parsley or dill, finely chopped, plus
more for garnish
2 Tbsp. freshly squeezed lemon juice
1/2 tsp. Himalayan Pink or sea salt
Freshly cracked black pepper



Use a mandoline to cut thin cucumber slices all the way down the length of each cucumber. Keep slicing until you reach the wider area near the center of each cucumber. Be careful to not break the slices, if possible.

In a bowl, mash the avocados. Add the capers, parsley, lemon juice. Add salt and pepper to taste and mix to combine.

Lay each cucumber slice down flat and spoon a thin layer of the avocado spread all the way across each slice. Roll up gently from one end. Use extra avocado spread to seal them closed.

Dress up with extra parsley and capers and serve!

Note

It's a good idea to grab more cucumbers than you need for this recipe, as some pieces could break on the mandoline. You only use the wider center slices. (The thinner cucumber slices can be saved for a salad or snack).

These are wonderful for summer, but avocado doesn't tolerate the heat well, so be mindful of that. Serve them as appetizers so they're eaten up first, or keep them in the fridge until serving time.

Watermelon Gazpacho

Ingredients

6 cups cubed seeded watermelon	2 tablespoons olive oil
2 English (hothouse style) cucumbers, chopped	3 tablespoons chopped fresh mint
2 red bell peppers, chopped	2 tablespoons minced fresh ginger
1 onion, chopped	3 tablespoons honey
1/2 jalapeno pepper, finely chopped	1/2 cup pineapple juice
1/4 cup lemon juice	20 small mint leaves

Directions

- 1 Reserve 20 small pieces of watermelon for garnish. Working in batches, place the remaining watermelon, the cucumbers, red bell peppers, onion, jalapeno pepper, lemon juice, olive oil, 3 tablespoons of fresh mint, the ginger, honey, and pineapple juice into a blender, and blend for about 30 seconds per batch. The mixture should be well blended but retain some texture. Pour into a large pitcher or bowl, and refrigerate 1 hour. Serve in bowls, and garnish each bowl with a couple of chunks of the retained watermelon and 2 small mint leaves.





Swiss Pie

1 1/4 cup fine cracker crumbs (saltines)
5 T. butter, melted
8 slices of bacon,
1 cup chopped onion
2 eggs, slightly beaten
3/4 cup sour cream
1/2 tsp. salt
1/4 tsp. pepper
8 oz. (2 cups) Swiss cheese, shredded
3/4 cup sharp cheese, shredded

Combine crumbs with butter and press onto bottom and sides of an 8 or 9 inch pie pan.

Cook bacon until crisp and drain on paper towel. Crumble bacon. Drain off all but 2 T. bacon grease; add onion and cook until tender but not brown.

Combine bacon, onion, eggs, sour cream, salt, pepper, and swiss cheese and pour into pie shell. Sprinkle sharp cheese on top. Can refrigerate at this point. Day of cooking remove from refrigerator 2 hours before baking.

Bake 375 degrees for 30 minutes or until knife comes out clean.

Let stand 10 minutes before serving. Serves 4 to 6.

Four Season's Salad

Dressing

1/3 cup salad oil

2 T. sesame oil

3 T. rice vinegar

2 T. soy sauce

Mix all ingredients together. Serve over lettuce with sliced avocado, mandarin segments and roasted pine nuts.



caramel pecan sundaes

SERVES 6

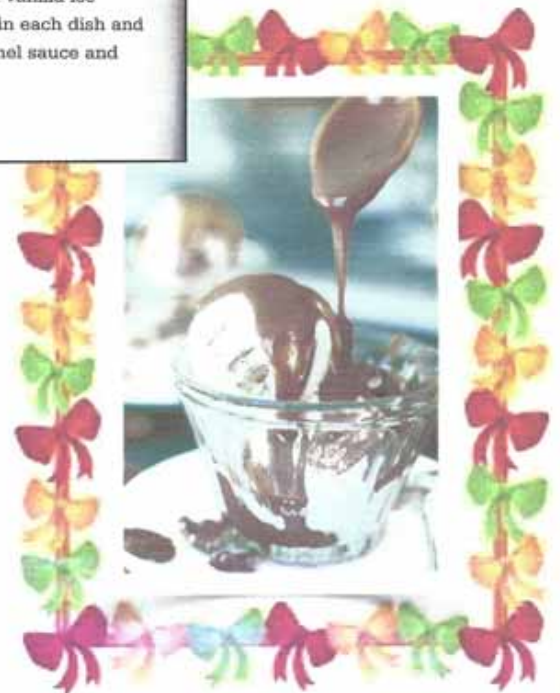
Who doesn't love real caramel sauce? It's so easy to make and it's sooo good. I like it best over good vanilla and butter pecan ice creams topped with toasted pecans. Make the sauce in advance and leave it covered at room temperature.

- 1½ cups sugar
- 1¼ cups heavy cream
- ½ teaspoon pure vanilla extract
- 2 pints vanilla ice cream
- 2 pints butter pecan ice cream
- toasted pecans (see page 78)

For the caramel, mix ½ cup water and the sugar in a medium heavy-bottomed saucepan. Cook, without stirring, over low heat for 5 to 10 minutes, until the sugar dissolves. Increase the heat to medium and boil uncovered until the sugar turns a warm chestnut brown (about 350 degrees on a candy thermometer), 5 to 7 minutes, gently swirling the pan to stir the mixture. Be careful; the mixture is extremely hot! Watch the mixture constantly at the end, as it will go from caramel to burnt very quickly. Turn off the heat. Stand back to avoid splattering and slowly add the cream and vanilla. The cream will bubble violently and the caramel will solidify—don't worry. Simmer over low heat, stirring constantly, until the caramel dissolves and the sauce is smooth, about 2 minutes. Allow to cool to room temperature, at least 4 hours. It will thicken as it sits.

To assemble the sundaes, place one scoop of vanilla ice cream and one scoop of butter pecan ice cream in each dish and sprinkle with toasted pecans. Drizzle with caramel sauce and serve extra sauce on the side.

If the sauce gets too thick, reheat it in the microwave.





Burnt-Almond Ice Cream

Sautéing the almonds in a small amount of butter enhances the rich flavor of this custard-based ice cream. To make a lighter version, reduce the egg yolks to 4 or even 3 and lightly toast the almonds in a 350°F oven for 8 to 10 minutes.

2 teaspoons unsalted butter
½ cup sliced almonds
2 cups whole milk
5 large egg yolks
¾ cup sugar
⅛ teaspoon salt

2 cups heavy cream, chilled
1 teaspoon pure vanilla extract
½ teaspoon pure almond extract
Chocolate-Dipped Almonds,
for decoration (optional)

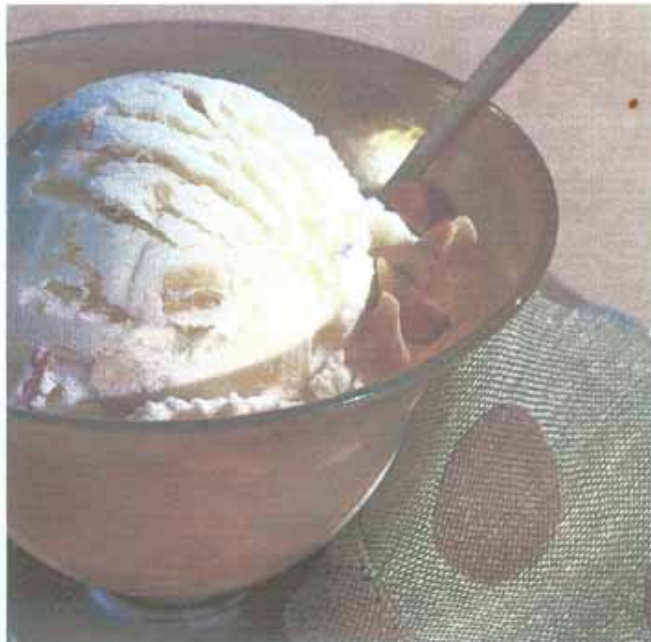
In a small skillet, over medium heat, melt the butter. Add the almonds and sauté until just golden. Remove the almonds and dry on paper towels. Set aside.

In a medium saucepan, over medium heat, bring the milk just to a simmer. Remove the pan from the heat and set aside.

In the top of a double boiler or a medium stainless steel bowl, whisk the yolks with the sugar and salt for 3 to 4 minutes, or until pale yellow. Gradually whisk in the hot milk. Place the top of the double boiler or the bowl over a pan of

simmering (not boiling) water and cook, whisking constantly, for 8 to 10 minutes, or until the custard thickens enough to coat the back of a spoon. Remove the custard from the water and stir in the cream, vanilla, and almond extract.

Chill the mixture for 30 minutes, then pour into an ice cream maker and freeze according to the manufacturer's directions. When the ice cream is half frozen, stir in the almonds. Complete the freezing process. For freezing without an ice cream maker, see p. 91 **Makes about 1 quart.**



NOTE To make Chocolate-Dipped Almonds, melt 3 ounces semisweet chocolate in the top of a double boiler or a small stainless steel bowl over a pan of barely simmering (not boiling) water stirring until smooth. Or microwave the chocolate in a microwave-safe container uncovered on medium 50 percent power for 1 to 2 minutes stirring once,

until the chocolate is shiny. Remove from the microwave and stir until smooth.

Dip 18 to 20 whole blanched almonds into the chocolate so it covers them about halfway. Let any excess chocolate drip back into the container. Place the almonds on a baking sheet lined with waxed paper and chill for 15 minutes, or until the chocolate is set.



Creamy Avocado Cucumber Rolls



Edamame Flutter-Bys



Bellini



Watermelon Gazpacho



Swiss Pie

Four Seasons Salad



Caramel Pecan Sundaes