

UNDER THE SEA

February 13, 2013



Mermaid's Kiss Cocktail



Brie En Croute



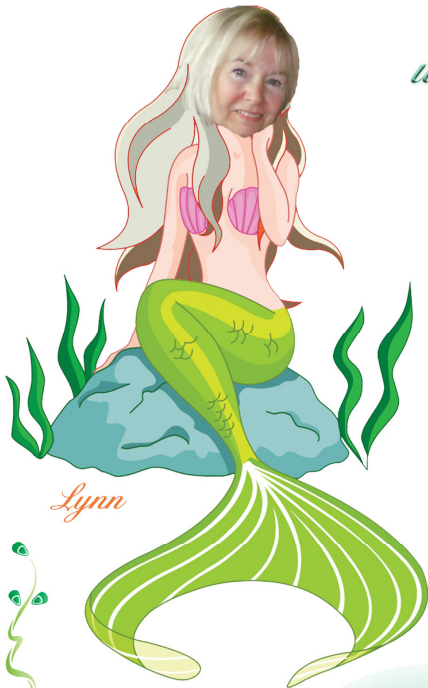
*Orange, Walnut, Gorgonzola and
Mixed Greens Salad
with Fresh Citrus Vinaigrette*



*Seafood Bake
Marinated Carrots*



*Sand Bars
Chocolate Seashells*



Lynn



Liz



Mary

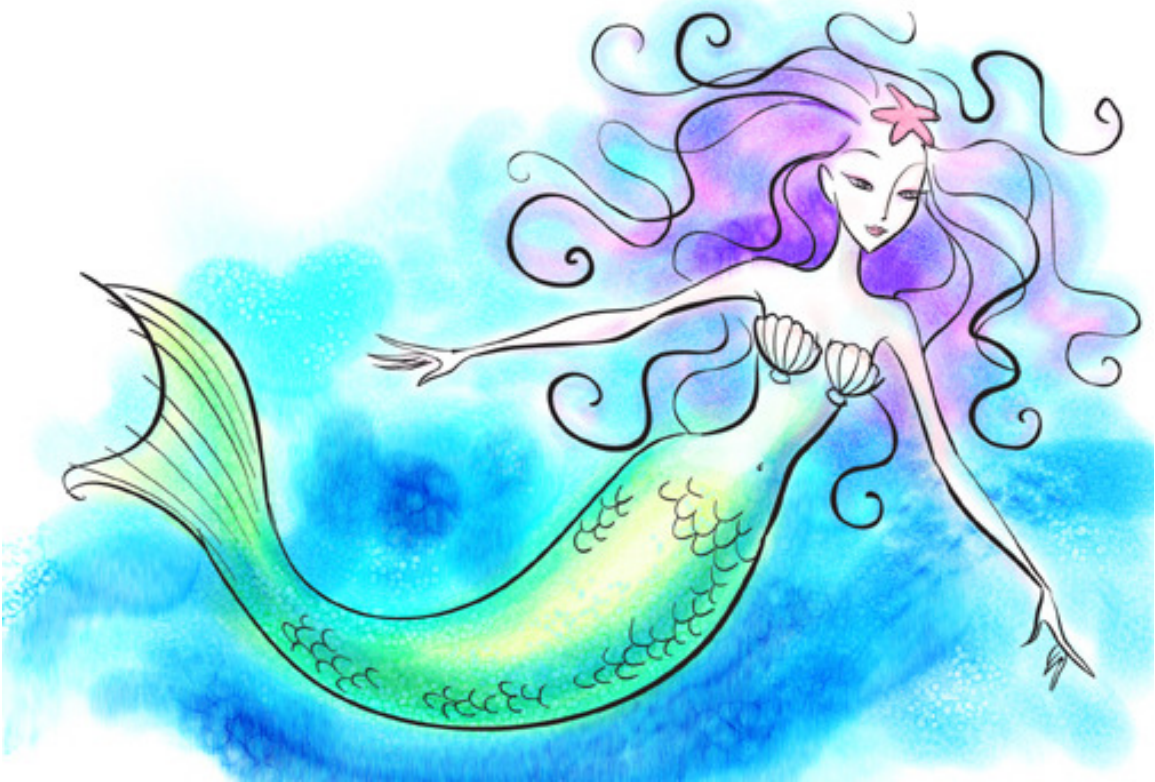


Rita

Mermaid's Kiss Cocktail

- 1 can Minute Maid frozen lemonade
- 1 can milk
- 1 can vodka
- 1 ½ can crushed ice

Place all in blender for 30 second or until well blended. Add food color if desired.



Brie en Croute

- 1 egg
- 1 tbsp. water
- All-purpose flour
- 1/2 of a 17.3-ounce package Pepperidge Farm® Puff Pastry Sheets
(1 sheet), thawed
- 1/2 cup apricot preserves or seedless raspberry jam
- 1/3 cup dried cranberries
- 1/4 cup toasted sliced almonds
- 1 (13- to 16-ounce) Brie cheese round
- 1 pkg. (13 ounces) Pepperidge Farm® Cracker Favorites

Heat the oven to 400°F. Beat the egg and water in a small bowl with a fork..

Sprinkle the flour on the work surface. Unfold the pastrysheet on the work surface. Roll the pastry sheet into a 14-inch square. Spread the preserves on the pastry to within 2 inches of the edge. Sprinkle with the cranberries and almonds. Place the cheese in the center of the pastry. Fold the pastry up over the cheese to cover. Trim the excess pastry and press to seal. Brush the seam with the egg mixture. Place seam-side down onto a baking sheet. Decorate with the pastry scraps, if desired. Brush with the egg mixture.

Bake for 20 minutes or until the pastry is golden brown. Let stand for 45 minutes. Serve with the crackers.

Flavor Variation: For Brie en Croute Provençal, omit the preserves, cranberries and almonds. Stir 1/4 cup diced jarred sun-dried tomatoes, 2 tablespoons olive tapenade and 2 tablespoons toasted pine nuts in a small bowl. Spoon the mixture in the center of the pastry sheet. Top with the cheese and proceed as directed above.

Serves 12



Orange, Walnut, Gorgonzola and Mixed Greens Salad with Fresh Citrus Vinaigrette

3/4 cup walnut halves
10 ounces mixed salad greens with arugula
2 large navel oranges, peeled and sectioned
1/2 cup sliced red onion
1/4 cup olive oil
1/4 cup vegetable oil
2/3 cup orange juice
1/4 cup white sugar
2 tablespoons balsamic vinegar
2 teaspoons Dijon mustard
1/4 teaspoon dried oregano
1/4 teaspoon ground black pepper
1/4 cup crumbled Gorgonzola cheese

Place the walnuts in a skillet over medium heat. Cook 5 minutes, stirring constantly, until lightly browned.

In a large bowl, toss the toasted walnuts, salad greens, oranges, and red onion.

In a large jar with a lid, mix the olive oil, vegetable oil, orange juice, sugar, vinegar, mustard, oregano, and pepper. Seal jar, and shake to mix.

Divide the salad greens mixture into individual servings. To serve, sprinkle with Gorgonzola cheese, and drizzle with the dressing mixture

Note: Can substitute walnuts/gorgonzola with glazed pecans and goat cheese.

Serves 6



Seafood Bake

1 - 10 ½ ounce can condensed cream of celery soup
¼ cup milk
1 beaten egg
¼ cup grated parmesan cheese

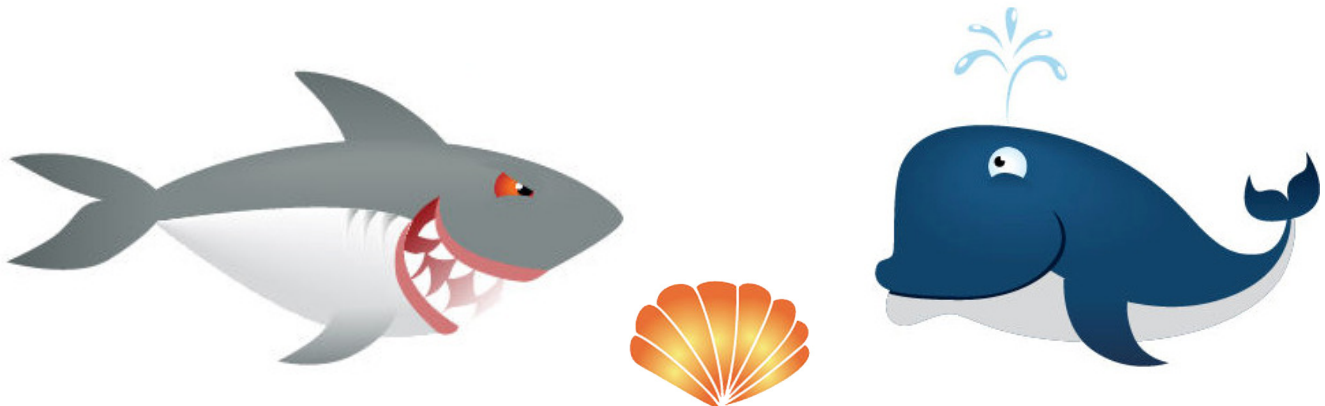
½ lb. fresh crab meat
½ lb. fresh shrimp
1 – 3 oz. can sliced mushrooms, drained

6 T. fine dry bread crumbs
3 T. melted butter
2 T. to ¼ c. parmesan cheese (depends how much you like cheese!)

Combine cream of celery soup, milk, egg, and the ¼ c. cheese in a saucepan. Stir over low heat till cheese is melted and mixture is hot. Stir in crab, shrimp, and mushrooms. Spoon into baking dishes.

Toss dry bread crumbs with ¼ c. cheese and melted butter. Sprinkle crumbs over mixture in shells.

Bake at 375 degrees for about 30 minutes. Squeeze fresh lemon juice on top of each one before serving.



Marinated Carrots

5 – 7 cups sliced, cooked carrots
1 medium onion, thinly sliced
1 medium green pepper, thinly sliced
1 can Campbell's tomato soup (do not dilute)
½ cup salad oil
¾ cup cider vinegar
1 Tablespoon prepared mustard
1 Tablespoon Worcestershire sauce
1 teaspoon salt
1 teaspoon pepper
½ cup sugar

Mix cooled carrots with onion and green pepper. Combine all other ingredients, mix well, and pour over vegetables. Refrigerate at least 12 hours before serving.

Serves 12



Sand Bars

(Cheesecake Bars)

1/3 cup butter, softened
1/3 cup packed brown sugar
1/3 cup chopped walnuts
1 cup all-purpose flour
1/4 cup white sugar
8 ounces cream cheese
1 tablespoon lemon juice
2 tablespoons milk
1 egg
1/2 teaspoon vanilla extract

Preheat oven to 350 degrees F.

To make Pastry: Cream together the butter and brown sugar until light and fluffy. Add in the flour and chopped nuts and stir until mixture becomes crumbly. Set aside 1/4 cup to use as a topping.

Press pastry mixture into 8-inch square pan and bake for 12 to 15 minutes. Let cool on rack.

To make Filling: Beat together the white sugar, and cream cheese until smooth. Stir in the egg, milk, lemon juice, and vanilla and mix well. Spread filling mixture over baked crust. Sprinkle reserved mixture on as a topping.

Bake for 25 to 30 minutes. Let cool on wire rack and refrigerate.



Molded Chocolate Candy

Candy molds can be found in craft stores. Use a good quality chocolate, not chocolate chips. I used Trader Joe's Pound Plus Belgian chocolate bar.

Chop the chocolate into pieces that are of approximately equal size. Put $\frac{2}{3}$ of the amount you are using into a microwave safe bowl, and melt on defrost setting. Once the chocolate begins to soften (about 30 seconds), stir well. Continue to microwave, stirring frequently, every 5-10 seconds, until chocolate is smooth and syrupy, and temperature reaches 105 or so. Be careful not to burn it.

Remove from microwave. Add the rest of the chocolate, a piece or two at a time. Stir after each addition until melted. Check the temperature as you go. It should come down to about 86 degrees when all the chocolate has been added. If you have any lumps left, take them out and eat them!

Pour the chocolate into the clean, DRY, molds. You can use a toothpick to coax the chocolate into the mold's recesses, and to even out the tops. Tap the mold gently on the counter to remove air bubbles. Refrigerate until set, about 15 minutes to an hour. Turn upside down on counter, and tap sharply a few times. Chocolate should release easily. If not, refrigerate a while more.





Mermaid's Kiss



Brie-en-Croute

Seafood Bake with
Marinated Carrots



Orange, Walnut, Gorgonzola and Mixed
Greens Salad with Fresh Citrus Vinaigrette



Cheesecake Bars with
Chocolate Seashells

