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Welcome to Grandma's Table....



.....now go wash your hands!

AMEN Gourmet Cooking Club
January 12, 2011

Mary Jane....hostess
with Theresia, Betsy and Susan



Menu

Chex Mix

*Crab Legs On Endive With Homemade
Mayonnaise*

Grandma's German Pancake Soup

Green Herb Salad with Champagne Vinaigrette

*Grandma's Chicken Cacciatore
on rice*

*Ice Cream with Grandma's Secret Fudge Sauce**

**so secret we wish you wouldn't talk about it.....cone of silence, please.*

Classic Champagne Cocktail

6 oz Champagne

1 sugar cube

Dash Angostura bitters

Lemon twist or raspberry

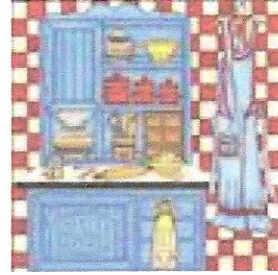
Soak the sugar cube in the bitters for a few seconds.

Put the cube into the bottom of a champagne flute.

Pour chilled champagne over it. Garnish with a lemon twist or a raspberry.

The standard bitters to use is the Angostura bitters.

Also, if you don't have sugar cubes, substitute with $\frac{1}{2}$ tsp of sugar.



Chex Mix

3 cups Corn Chex cereal

3 cups Rice Chex cereal

3 cups Wheat Chex cereal

1 cup of mixed nuts

1 cup bite-size pretzels

1 cup garlic-flavor bite-size bagel chips

6 tablespoons butter

2 tablespoons Worcestershire Sauce

• 1 $\frac{1}{2}$ teaspoons seasoned salt

$\frac{3}{4}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

Crab Legs on Endive with Homemade Mayonnaise

For The Mayonnaise

1 large egg

Pinch of salt

Dash of freshly ground white pepper

1 cup mild extra-virgin olive oil

2 tablespoons fresh lemon juice

24 endive leaves
(about 3 large heads)

24 cooked Dungeness crab legs,
shelled, or 1/2 pound bay shrimp

Freshly ground black pepper

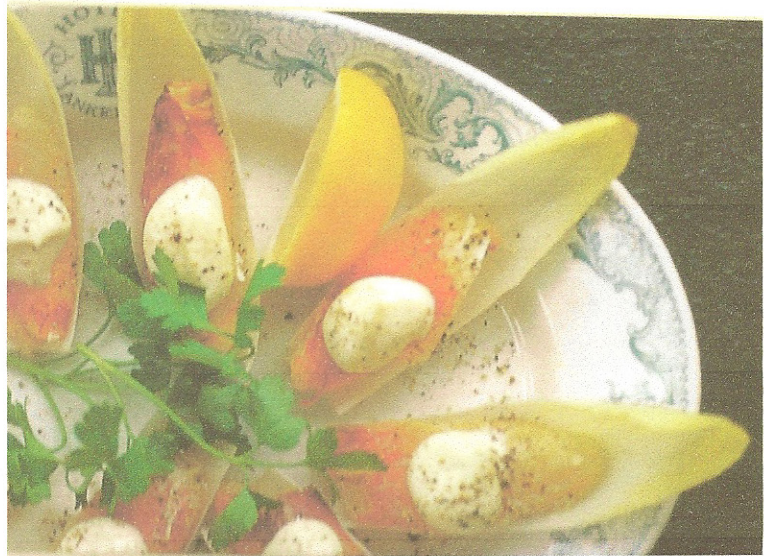


This old-fashioned San Francisco hors d'oeuvre is festive but not filling. The crab legs make it exceptional, but you could also use a mixture of homemade mayonnaise and small shrimp, spooning them onto the endive leaves. This dish should be made at the last minute.

Place a stainless-steel bowl on a folded kitchen towel (so it won't slide), or use a food processor, and add the egg, salt, and white pepper. Whisk until smooth. Add the olive oil, drop by drop at first, and then in a very slow, steady stream, once the mixture starts to emulsify. Whisk until it thickens, then add the lemon juice, a little at a time, whisking until combined. Transfer to a bowl and cover with plastic wrap until ready to use.

Cut the base of the endive so the leaves fall off. Arrange the leaves on a platter. Put a crab leg on each leaf and put a dab of mayonnaise on top of each crab leg. Grind a little black pepper on top.

SERVES 12 TO 14



"If God had intended us to follow recipes, he wouldn't have given us grandmothers."...Linda Henley

GERMAN PANCAKE SOUP-----

PFANNKUCHENSUPPE

- Time 15 minutes
- Serves 4
- Taken from GroupRecipes.com

Ingredients

- 2 left over pancakes.....(or freshly made)* see recipe below
- 5 - cups rich beef broth
- 1 -teaspoon freshly squeezed lemon juice
- 1- teaspoon sugar
- 1/8 - teaspoon freshly grated nutmeg
- 1/8 - teaspoon salt
- 1/8 - teaspoon ground black pepper
- 1/4 - cup moderately finely snipped fresh chives

How to make it

- prepare the pancakes...if freshly made and stack them between sheets of wax paper on a plate and allow to cool to room temp.....
- heat the broth, lemon juice,sugar, nutmeg, salt, and pepper..in a uncovered medium saucepan over moderate heat for 4- 5 minutes, just until the mixture begins to boil.....
- taste for nutmeg, salt and pepperadjust as needed i like more nutmeg in mine.....
- quickly roll each pancake into a cigar shape and with a sharp knife, slice 1/4 inch thick.....
- unroll the strips of pancake and drop into the broth.
- stir in the chives...
- ladle into shallow soup plates and serve.....

- note ;if the pancakes are to slice cleanly, you should spray the knife with a nonstick cooking spray so it is a clean cut.....

*Pfannkuchen Recipe- adapted from The New German Cookbook by Jean Andreson and Hedy Wurz

2 cups sifted unbleached all-purpose flour

¼ tsp salt

3 extra large eggs

1 cup milk

1 cup club soda or sparkling mineral water

3 Tablespoons unsalted butter or margarine

Makes 6-8 ½ inch pancakes

Combine the flour and salt in a large mixing bowl and make a well in the center. Break the eggs into the well and add ¼ cup of milk. Begin mixing the eggs and milk into the flour around the edge of the well by stirring in a rapid circular motion. Then, while stirring briskly, drizzle in the remaining milk and, finally, the club soda. Continue beating hard to make a smooth, slightly elastic batter. This will take about 3 minutes by hand, 1 minute by electric mixer (use moderate speed)

Cover the batter and let stand at room temperature for 30 minutes. The pancake batter will keep for a day in the refrigerator.

To cook the pancakes: Melt 1 ½ teaspoons of butter over moderate heat in a heavy, round-bottomed non-stick skillet that measures 8 to 9 inches across the bottom. Add ½ cup of the pancake batter, tilt the skillet so the batter entirely covers the bottom, then cook 2 minutes, until the surface of the pancake is nearly dry. The pancake will bubble and buckle as it cooks.

Shake the skillet briskly to loosen the pancake, then, with a broad spatula, turn the pancake and brown the flip side for 1 to 1 ½ minutes.



*“Most Grandmas have a touch of the scallywag”....
....Helen Thomson*

Green Herb Salad with Champagne Vinaigrette

1/4 cup extra-virgin olive oil
1 Tbsp. minced shallot
2 Tbsp. Champagne vinegar
salt and freshly ground pepper

1 large head butter lettuce, leaves separated and torn into bite-sized pieces.

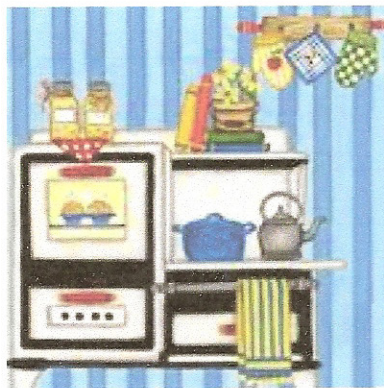
1 cup fresh flat-leaf (Italian)parsley leaves
1/2 cup fresh cilantro leaves
1/2 cup fresh chervil sprigs...or curly parsley

In the bottom of a salad bowl, combine the olive oil and the shallot. Add the vinegar, 1/4 teaspoon salt and 1/4 teaspoon pepper. Mix well with a fork. Top with the lettuce, parsley, cilantro and chervil.

When ready to serve, toss well. Makes 4 servings.

Make-ahead Tip: Before tossing, the dressing and salad can stand for up to 30 minutes.

Variation Tip: To enrich the dressing, add a little Maytag, Stilton, Gorgonzola or other blue-veined cheese along with the vinegar, coarsely mashing it with a fork. Serve the salad accompanied with a sliver of the cheese and some walnuts after a main course.



"Grandma always made you feel she had been waiting to see just you all day and now the day was complete"....Marcy DeMaree

Grandma's Chicken Cacciatore

Serves 8

Sauce

- 5 or 6 cloves of garlic
- 1 small yellow onion, cut up
- 3 large (28 oz ea) cans of tomato sauce
- 3 tsp basil
- 2 bay leaves
- 2 tsp mint flakes
- 2 tsp oregano

Saute garlic cloves in a small amount of onion until soft. Put three cans of tomato sauce in pan. Add basil, bay leaves, mint flakes, oregano. Add sugar for a sweeter taste. . Simmer sauce for 20 minutes.

- 8 chicken drumsticks
- 8 chicken wings
- 8 chicken thighs
- 2 green bell peppers, sliced into strips
- 2 red peppers, sliced into strips
- 2 small yellow onions, sliced
- 2 large cans pitted black olives, drained
- 1 lb or more of large white mushrooms, sliced

Brown chicken on both sides in olive oil (with skin on) in a fryer or frying pan. Once browned, remove from pan and place into pot with sauce. Put red and green peppers, olives, onions into pot. Bring pot to a boil, then reduce to low heat and cook for 30 minutes. Add mushrooms and cook for an additional 15 minutes. While cooking add salt and pepper to taste, garlic powder, and parsley flakes. Serve over white rice, rice/pasta dish or mashed potatoes. Can be cooked the day before.

"Grandmas never run out of hugs or cookies"....Author Unknown



Vanilla Ice Cream

Ingredients

2 quarts half-and-half cream
1/2 pint heavy cream
1 1/2 cups white sugar
4 teaspoons vanilla extract, or seeds and pulp of a whole vanilla bean, split.
1 pinch salt

Directions

Combine half-and-half, cream, sugar, vanilla and salt in freezer container of ice cream maker. Freeze according to manufacturer's instructions.

Grandmother's TOP SECRET Fudge Sauce Recipe (EYES ONLY)

1 cup granulated sugar
1/2 cup unsalted butter
1/2 teaspoon natural vanilla extract
1 heaping teaspoon of unsweetened cocoa (preferably Hershey's)
Some amount of the **secret ingredient** (call me for a private consultation)
1tsp. cold water

Directions

Melt butter, sugar and cocoa together (for a modern twist, this can be done in the microwave). Add tsp cold water, stir well and bring back to a boil.
Add **secret ingredient** and boil for three minutes. Add vanilla, mix and let cool slightly. Serve over homemade ice cream.



“Being pretty on the inside means you don't hit your brother and you eat all your peas...that's what my grandma taught me”.....Lord Chesterfield



Clockwise from above:
Crab Legs on Endive
Green Herb Salad with Champagne Vinaigrette
German Pancake Soup
Chicken Cacciatore on Rice
Ice Cream with Fudge Sauce

