

After a morning on the slopes it's back to the cabin
and....what's for lunch?

The Gourmet Cooking Club

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Who Is Cooking?

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Hot Mulled Wine

Recipe by Martha Lazarakis

Steep a cheesecloth bag with cloves (10), whole crushed allspice (6), peppercorns (10) and cinnamon sticks (2 or 3) in the wine (3 bottles) for about 1 hour, then brought it to simmer for about 20 minutes and added orange juice and sugar to taste, a little at a time.



Caramelized Onion–Apple Bites

3 Tbsp. unsalted butter

1 pound yellow onions, thinly sliced

1/2 tsp. salt

2 Granny Smith or other tart apples, peeled and thinly sliced

1/4 tsp. freshly ground black pepper

1 sheet frozen puff pastry, defrosted just before use

3 oz. Fontina, shredded

1 Tbsp. minced thyme

Melt butter in a large frying pan over medium-high heat. Add onions and salt. Cook, stirring occasionally, until onions are soft, about 5 minutes. Add apples and stir to coat. Reduce heat and cook, stirring often until onions are medium brown, about 30 minutes. Stir in pepper and salt to taste. Let cool, about 10 minutes.

Preheat oven to 375 degrees. Unwrap puff pastry sheet. Cut sheet into 16 squares, then halve them diagonally to make 32 triangles. Arrange them, not touching, on a baking sheet. Place a spoonful of cooled onion-apple mixture on each triangle. Top with Fontina and thyme. Bake until puffed and golden, 15 to 20 minutes.

Do Ahead Tip: The topping can be made up to two days ahead. The triangles can be prepared the morning of your party, covered and chilled. Pop into the oven when guests arrive. Or freeze, wrapped well, up to 3 months and bake without defrosting.



Mini Peppers Filled With Goat Cheese & Asparagus

Serves 8 25 minutes

8 sweet mini peppers or gypsy peppers, stemmed, cut in half lengthwise and seeded

8 oz. asparagus spears, ends trimmed and chopped

2 Tbsp. extra virgin olive oil, divided

2 garlic cloves, minced

1 tsp. chopped fresh rosemary leaves

1/2 tsp. *each* kosher salt & pepper

Pinch red chile flakes

1/2 cup fresh goat cheese



Preheat broiler with rack set in top third of oven.

Toss peppers and asparagus in 1 Tbsp. oil and spread out on a rimmed baking sheet.

Broil, turning often, until starting to soften and brown slightly, about 6 minutes.

Whirl garlic, rosemary, salt, pepper chile flakes and goat cheese in a food processor until just combined.

Spoon about 1 Tbsp. cheese mixture into each pepper half and top with asparagus. Drizzle with remaining 1 Tbsp. oil.

Warm Spinach Salad with Apples, Bacon and Cranberries

Toss the salad while the dressing is still hot to wilt the spinach

1 cup sliced Granny Smith apple
(about 1 small)

3/4 cup thinly sliced red onion

1/2 cup dried cranberries, chopped

1 (10oz.) package fresh baby spinach

1/3 cup balsamic vinegar

1 Tbsp. sugar

2 Tbsp. cranberry juice

1 tsp. Dijon mustard

1/4 tsp. salt

1/4 tsp. freshly ground pepper

2 Tbsp. sour cream

2 bacon slices, cooked and crumbled (drained)

Combine first 4 ingredients in a large bowl, toss well.

Combine vinegar, sugar, juice, mustard, salt and pepper in a small saucepan.

Bring to a boil over medium heat and stir in sour cream. Drizzle warm dressing over spinach mixture, toss well. Sprinkle with bacon, serve immediately.

Serves 6 (serving size about 2 cups.)



Tortellini Soup with Italian Sausage

2 pounds Italian sausage, 1 lb. hot & 1 lb. mild
1 medium yellow onion, coarsely chopped
2 large garlic cloves, minced
3 cans beef broth, 14 1/2 oz. can
1 cup red wine or water
1 can diced tomatoes, 14 1/2 oz. can
5 carrots, thinly sliced
1 tsp. dry oregano
1 8 oz. can tomato sauce
2 medium zucchini, diced
8 oz. meat or cheese-filled tortellini, dry or fresh
3 Tbsp. fresh parsley, chopped
1 green bell pepper, cut into 1/2 inch pieces
Grated Parmesan cheese

If sausage comes in casing, remove casing. Break sausage up into small pieces and brown in a large Dutch oven. Continue to break up sausage and when almost browned add the onion and garlic, Cook for 5 minutes. Add beef broth, water or wine, tomatoes, carrots, oregano and tomato sauce. Bring to a boil. Reduce heat and simmer, uncovered, for 30 minutes.

Skim fat from soup. Stir in zucchini, tortellini, parsley and bell pepper. Simmer, covered, an additional 30 minutes or until tortellini are tender.

Serve hot and sprinkle with Parmesan cheese.

Serves 8



Irresistible Chocolate Mint Demitasse Cream

6 oz. semi-sweet chocolate, melted

pinch salt

1 egg

1 tsp. vanilla

2 Tbsp. sugar

3 Tbsp. peppermint schnapps

3/4 cup milk

whipped cream & strawberries

Combine chocolate and other ingredients in blender or processor.

Whirl until smooth.

Pour into demitasse cups. Chill.

Serve with a dollop of whipped cream, topped with a perfect strawberry.

Serve with demitasse spoons.

Serves 6





Caramelized Onion-Apple Bites



Mini Peppers with Goat Cheese & Asparagus



Torellini Soup with Italian Sausage



Warm Spinach Salad with Apples,
Bacon & Cranberries



Chocolate Mint Demitasse Cream