

A guid New Year to ane an' a' and mony may ye

(A good New Year to one and all, and many may you see!)



The Gourmet Cooking Club

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Chefs: Teresa Giovanzana, Sharon Winnike, Sheree Williams & Milan Patel

Deconstructed Scotch Eggs (Fried Deviled Eggs with Sausage)

These crispy fried sausage deviled eggs are the perfect appetizer or snack! This recipe takes deviled eggs up a notch with fried egg whites stuffed with sausage and a creamy yolk filling.

PREP TIME 10 minutes/COOK TIME 15 minutes/TOTAL TIME 25 minutes

YIELD: 12

Ingredients

- 2 tsp extra-virgin olive oil
- 6 oz cooked pork sausage (other sausage would work)
- 1 dozen large hard-boiled eggs
- 2/3 cup mayonnaise
- 1tbs butter (secret ingredient)
- 1 tsp yellow mustard
- 1 tsp Dijon mustard
- 1/2 tsp hot sauce or to taste
- 1/2 tsp coarse salt
- Paprika and chives for garnish

For frying:

- 1/2 cup all-purpose flour
- 2 large eggs, beaten
- 2 cups panko breadcrumbs (if too course grind slightly)
- 2 cups canola oil

Instructions

1. Hard boil your eggs using your favorite method. Run immediately under cold water and peel.
2. Heat olive oil in a large sauté pan over medium-high heat. When the oil is shimmering, add the diced or crumbled sausage. Cook until lightly browned.
3. Slice the eggs in half lengthwise and remove the yolks. In a medium bowl, mix together the yolks, mayo, butter, mustard, hot sauce and salt until very smooth. Use a fork to vigorously break up the yolks if necessary.
4. Dredge the egg whites in flour, then the egg (allow excess to drip off), then breadcrumbs. Fill a large skillet with enough canola oil to reach about halfway or so up the sides of the egg whites and heat oil. Fry the egg whites on both sides until golden brown, taking care not to overcrowd the pan. Drain on paper towels.
5. Fill each fried white with a few pieces of sausage, then top with yolk mixture. Use a piping bag, if preferred, and garnish with paprika and chives.

adapted from: <https://www.thewickednoodle.com/fried-deviled-eggs-sausage/>



Brown Soda Bread (or Wheaten Bread)

Yield Makes 1 (9-inch) round loaf

Ingredients

- 2 cups whole-wheat flour
- 2 cups all-purpose flour plus additional for kneading
- 1/2 cup toasted wheat germ
- 2 teaspoons salt
- 2 teaspoons sugar
- 1 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1 stick (1/2 cup) cold unsalted butter, cut into 1/2-inch cubes
- 2 cups well-shaken buttermilk

Preparation

Put oven rack in middle position and preheat oven to 400°F.
Butter a 9- by 2-inch round cake pan.

Whisk together flours, wheat germ, salt, sugar, baking soda, and cream of tartar in a large bowl until combined well.

Blend in butter with a pastry blender or your fingertips until mixture resembles coarse meal. Make a well in center and add buttermilk, stirring until a dough forms. Gently knead on a floured surface, adding just enough more flour to keep dough from sticking, until smooth, about 3 minutes. Do not over-knead!

Transfer dough to cake pan and flatten to fill pan. With a sharp knife, cut an X (1/2 inch deep) across top of dough (5 inches long). Bake until loaf is lightly browned and sounds hollow when bottom is tapped, 30 to 40 minutes. Cool in pan on a rack for 10 minutes, then turn out onto rack and cool, right side up, about 1 hour.

Bread can be served the day it is made, but it slices more easily if kept, wrapped in plastic wrap, at room temperature 1 day. Leftover bread keeps wrapped in plastic 4 days.

Scottish Smoked Salmon with Wheaten Bread

Ingredients:

- 8-10 ounces Scottish smoked salmon
- Wheaten Soda Bread (also called Brown Bread) sliced and cut into 3x3 squares
- Butter, for the bread. High quality Irish butter is recommended
- Lemon
- Optional: Freshly ground black pepper, finely diced red onion, and capers are the traditional garnish

Directions:

Spread butter on wheaten bread. Arrange smoke salmon slices on bread. Squeeze a few drops of lemon juice on the salmon. Garnish with finely diced onion and capers.

Serves 4



Pear Salad with Honey Dijon Balsamic Vinaigrette

Serving Size : 6

Salad Ingredients:

2 Firm Red Anjou Pears- Slice into 8 equal pieces and then slice 1/8 of the pear into 3 thin slices

6 cups mixture of bib lettuce and baby butter red leaf lettuce

1 cup lightly toasted walnuts (you can substitute pecans or hazelnuts)

½ cup crumbled gorgonzola cheese

1 cup pomegranate seeds

1 cup dried cranberries

Place greens in a bowl first and then top with the remaining ingredients. Drizzle the dressing over the salad and gently toss to make sure all the greens are coated with the dressing and the toppings are distributed through out the salad

Honey Dijon Balsamic Vinaigrette Salad Dressing Ingredients

½ cup olive oil

⅓ cup balsamic vinegar

2 tablespoons Dijon mustard

1 tablespoon honey

salt and pepper to taste

Whisk together olive oil, balsamic vinegar, mustard, honey, salt, and pepper in a medium bowl until well combined.



Chicken Pot Pie

From Ina Garten The Barefoot Contessa

Serves 14 individual ramekin (1 cup) or one large casserole

Ingredients:

- 3 whole chicken breasts (6 split)
- 2 tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 4 cups of chicken stock, preferably homemade
- 2 chicken bouillon cubes
- 12 tablespoons (1 1/2 sticks) unsalted butter
- 2 cups chopped yellow onions (2 onions)
- 3/4 cup all-purpose flour
- 1/4 cup heavy cream
- 2 cups medium-diced carrots, (blanched for 2 minutes)
- 1 (10-oz package frozen peas (2cups) (not defrosted)
- 1 1/2 cups diced medium red potatoes(blanched for 2 minutes)
- 1/2 cup chopped fresh parsley
- 1 sheet frozen puff pastry, defrosted in the fridge
- 1 egg mixed with 1 tablespoon water (for egg wash)

Reheat the oven to 375 degrees

Place the chicken breast on a baking sheet pan and rub them with olive oil. Sprinkle generously with the salt and pepper and roast for 35-40 minutes, until cooked through. Set aside until cool enough to handle. Separate the meat and discard the bones and skin. Dice the chicken into 3/4" inch cubes. You will have 4-6 cups of diced chicken.

In a small saucepan, heat the chicken stock and dissolve the bouillon cubes in the stock. In a large pot or Dutch oven, melt the butter and sauté the onions over medium-low heat for 10-15 minutes, until translucent. Add the flour and cook over low heat, stirring constantly, for 2 minutes. Add the hot chicken stock mixture and simmer over low heat for one minute, whisking constantly, until thick. Add 2 teaspoons salt, 1/2 teaspoon pepper, and the cream. Stir in the chicken, carrots, peas, potatoes, and parsley. Spoon into a 10 X13 X 2" baking dish and place the dish on a sheet pan lined with aluminum foil.

Unfold a sheet of puff pastry on top of the chicken and vegetable mixture and cut the pastry to fit the dish. Cut 3 slits in the pastry to allow steam to escape. Brush the pastry with the egg wash and bake for 30 to 40 minutes, until the pastry is browned and stew is bubbly and hot. Serve hot.



Traditional Scottish Cranachan

Prep: 5 mins

Cook: 10 mins

Chill Time: 60 mins

Total: 75 mins

Servings: 6 servings

A Note From Our Recipe Tester

"The oats remain a bit crunchy, which is a nice contrast against the smooth whipped cream. The sharp raspberry flavor plays well with the malty notes in the whisky. This dessert is not overly sweet, rather light and refreshing." —[Melissa Gray](#)

Ingredients

- 1/4 cup (55 grams) steel-cut oats, pinhead oats, or rolled oats
- 1 1/2 cups (250 grams) fresh raspberries, Scottish if possible, divided
- 2 cups (475 milliliters) heavy cream, or double cream
- 3 tablespoons malt whisky, good quality, optional
- 1 tablespoon honey, or Scottish honey, more for serving, optional

Steps to Make It

- 01 Gather the ingredients.
- 02 Heat a large, heavy-bottomed skillet on medium-high heat until hot, but not burning.
- 03 Add the 1/4 cup (55 grams) steel-cut oats (pinhead oats or rolled oats) and, while stirring constantly, toast until they have a light, nutty smell and begin to change color, about 3 minutes. (Do not leave the oats unattended, as they can quickly burn.) Remove immediately from the pan.
- 04 Remove 1/4 cup of the fresh raspberries (Scottish if possible) for garnishing later, and place the remaining 1 1/4 cup raspberries in a food processor. Pulse once or twice to create a thick puree; do not over-blend it. It's okay if there are a few bigger lumps of berries.
- 05 Alternatively, you can simply crush the raspberries with a fork. This will give you a more rustic-looking dish.
- 06 In the bowl of a stand mixer fitted with the whisk attachment, whisk the 2 cups (475 milliliters) heavy cream along with the 3 tablespoons malt whisky (optional) to form firm peaks, about 3 minutes. Alternatively, use a hand-held electric mixer. Take care not to overwhip.
- 07 Fold in 1 tablespoon honey, if using, followed by the toasted oats.
- 08 Layer the dessert into either a glass bowl (1 1/2 quart or 6 cup capacity) or individual serving glasses, starting with either a layer of the cream or raspberries and finishing with a layer of the cream. If you wish, you can sprinkle a little raw oatmeal on the top for decoration.
- 09 Cover the bowl or glasses with plastic wrap and chill for a minimum of 1 hour.
- 10 To serve the cranachan, drizzle over a little extra honey, if desired, top with the reserved whole raspberries, and if you fancy, add a piece or two of Scottish shortbread.

How to Store Scottish Cranachan Recipe

This recipe doesn't store well, so plan on eating it within several hours of preparing.

Feeling Adventurous? Try This:

- No alcohol, no problem! - You can substitute 1 tablespoon of pure vanilla extract for the whisky if desired.



Scottish Shortbread

Ingredients:

- 1 c butter salted, softened (you can use unsalted, which is the norm for baking, but add a good pinch of salt)
- 2 ½ c all-purpose flour
- ½ c sugar
- ½ tsp sugar to sprinkle on top

1. Heat oven to 375° F (190 °C)
2. Start by mixing the butter and sugar together, but DO NOT CREAM them. The butter shouldn't be too soft, but also not straight from the fridge, especially if you use a mixer.
3. Add the flour and mix to a stiff consistency. Don't overwork the dough; stop when it just comes together. May look a little crumbly
4. Roll out into the shape of a pan or tin you want to bake them in. I baked this in an 8 x 8 pan. Trim the edges to the approximate size.
5. FINGERS: Place it in the pan of your choice. One mistake many people make is rolling the shortbread too thin. Proper shortbread should be quite thick (no less than 3/4" or 2cm if making fingers). *Tip: make sure your fingers are wide enough that a fork can prick them.* Use a bench scraper or knife to cut the dough into fingers. Next, prick the shortbread with a fork, about halfway through.
6. Place in preheated oven for 30 minutes or until slightly brown on edges. Sprinkle with sugar immediately upon removing from the oven. Shortbread shouldn't be darkly colored. Let your shortbread cool on or in the pan or tray before moving to rack to cool completely.



Champagne Cocktail with Pomegranate Juice

For each glass:

- 1 oz pomegranate juice
- 4 oz champagne
- Pomegranate arils for garnish
- Simple syrup, optional
- Small bowl super fine sugar
- Lemon slices

Rim a champagne glass with citrus fruit then dip into a small dish of sugar to create a decorative rim.

Pour pomegranate juice into prepared champagne flute.

Top up glass with champagne.

Stir gently.

Sprinkle in pomegranate arils to garnish.

Optional: add in simple syrup to taste, if desired.

To make pomegranate and champagne cocktails for a crowd, pour the bottle of sparkling wine into a pitcher or beverage dispenser with 3/4 cup pomegranate juice, 1/2 cup pomegranate seeds, and simple syrup to taste. Serves four to six. When making the sugared rim, avoid squeezing the citrus so that the juice doesn't drip and run down the sides of the glass.



Auld Lang Syne



Should auld acquaintance be forgot,
And never brought to mind?
Should auld acquaintance be forgot,
And days o' lang syne?

ROBERT BURNS