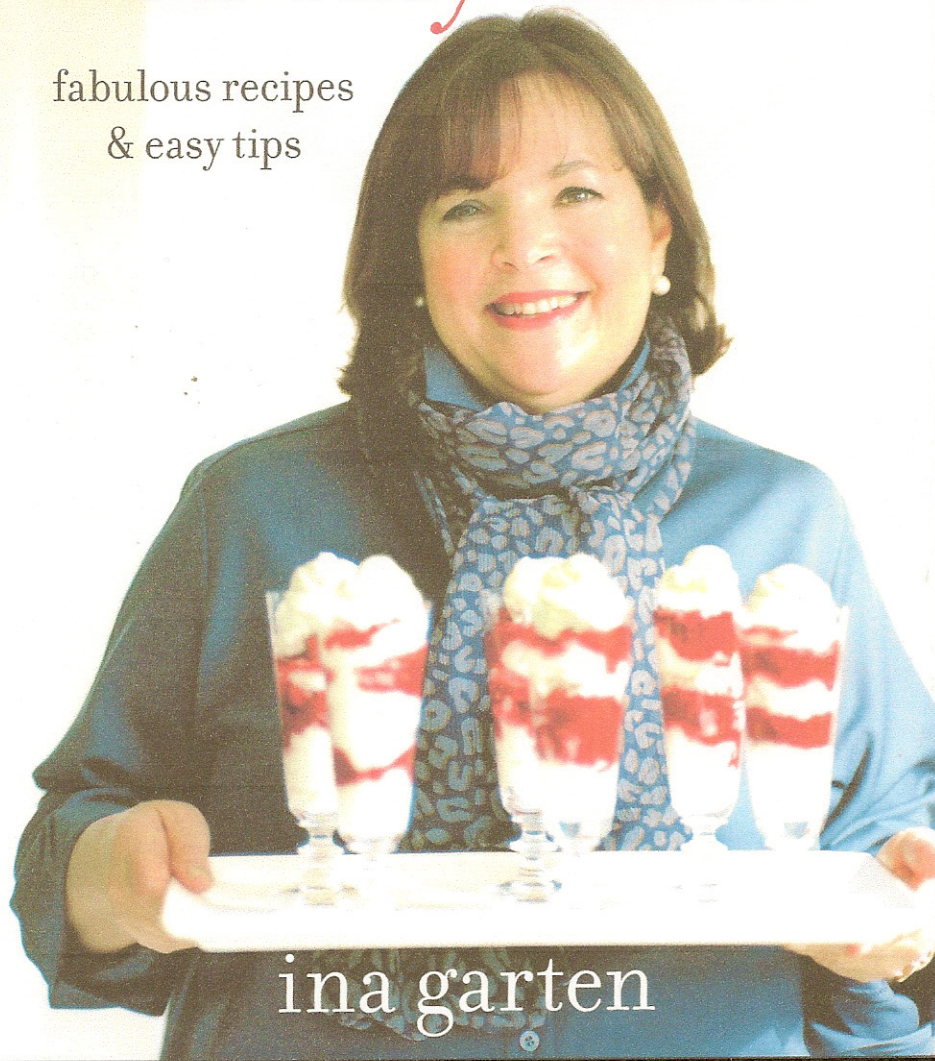


The Gourmet Cooking Group

presents

barefoot contessa
how easy is that?

fabulous recipes
& easy tips



Brought To You By.....

Liz Yee, Janet Benson, Nancy Franich, Susan Lynch

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chipotle & rosemary roasted nuts

SERVES 8 TO 10

When I have a little extra time before a party, I'll whip up a batch of these really delicious nuts. They're sweet, salty, and spicy—with lots of brown sugar, maple syrup, chipotle powder, and fresh rosemary. Roasting is the process that brings out the most flavor in nuts, and serving them warm is a particularly nice touch.

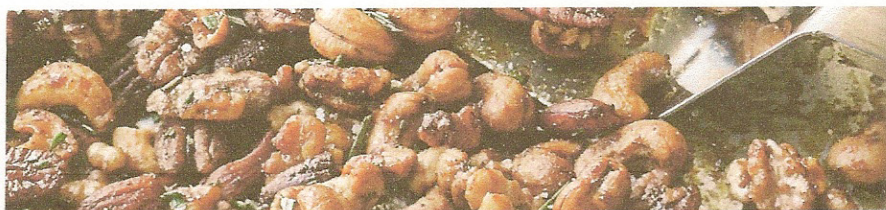
	Vegetable oil
3 cups	whole roasted unsalted cashews (14 ounces)
2 cups	whole walnut halves (7 ounces)
2 cups	whole pecan halves (7 ounces)
½ cup	whole almonds (3 ounces)
⅓ cup	pure maple syrup
¼ cup	light brown sugar, lightly packed
3 tablespoons	freshly squeezed orange juice
2 teaspoons	ground chipotle powder
4 tablespoons	minced fresh rosemary leaves, divided
	Kosher salt

Chipotle chile powder is different from ordinary chili powder—it's ground dried smoked jalapeños and has a distinctive hot, smoky, sweet flavor.

Preheat the oven to 350 degrees.

Brush a sheet pan generously with vegetable oil. Combine the cashews, walnuts, pecans, almonds, 2 tablespoons of vegetable oil, the maple syrup, brown sugar, orange juice, and chipotle powder on the sheet pan. Toss to coat the nuts evenly. Add 2 tablespoons of the rosemary and 2 teaspoons of salt and toss again.

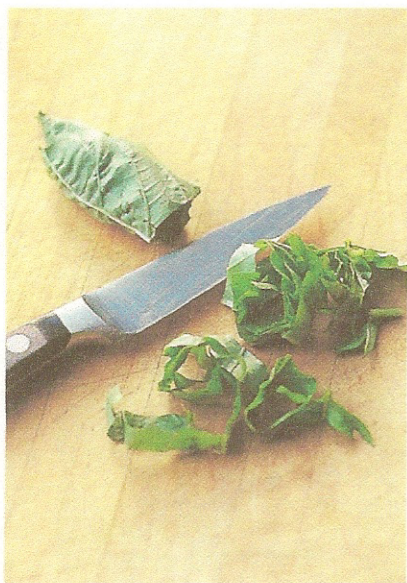
Spread the nuts in one layer. Roast the nuts for 25 minutes, stirring twice with a large metal spatula, until the nuts are glazed and golden brown. Remove from the oven and sprinkle with 2 more teaspoons of salt and the remaining 2 tablespoons of rosemary. Toss well and set aside at room temperature, stirring occasionally to prevent sticking as they cool. Taste for seasoning. Serve warm or cool completely and store in airtight containers at room temperature.



bruschetta with peppers & gorgonzola

makes 32 to 36 appetizers

Bruschettas are a great way to use up all kinds of leftover vegetables, meats, and cheeses and make delicious hors d'oeuvres at the same time. These savory bites feature some of my favorite flavors from the Mediterranean: fruity olive oil, peppers, capers, and basil—not to mention a little melted Gorgonzola.



To julienne basil, stack the leaves, roll them like a cigar, and slice them across.

- 1/4 cup olive oil, plus extra for brushing bread
- 2 red bell peppers, seeded and cut into thin strips
- 2 yellow bell peppers, seeded and cut into thin strips
- 1 teaspoon sugar
- 2 tablespoons drained capers
- 1/4 cup julienned fresh basil leaves
- Kosher salt and freshly ground black pepper
- 32 to 36 (1/4- to 1/2-inch-thick) baguette slices
- 4 to 5 ounces creamy Gorgonzola, at room temperature

Preheat the oven to 375 degrees.

Heat the olive oil over medium-high heat in a large (12-inch) skillet. Add all the peppers and sauté for 12 to 15 minutes, stirring occasionally until tender. Sprinkle with the sugar and sauté for 2 to 3 more minutes. Stir in the capers and basil. Sprinkle with salt and pepper and set aside.

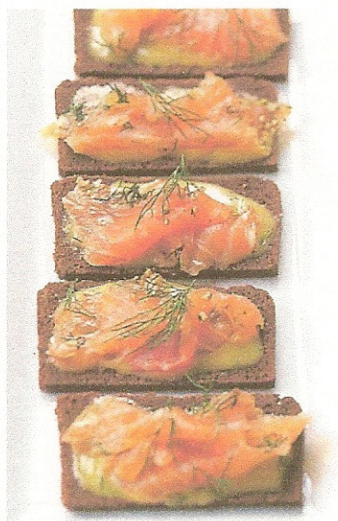
Arrange the bread slices in rows on sheet pans lined with parchment paper. Brush each slice lightly with olive oil and toast for 7 to 10 minutes, until lightly browned.

Top each toast with a spoonful of the pepper mixture. Dot each one with Gorgonzola. Return to the oven for a minute or two to warm the Gorgonzola. Sprinkle with salt and serve warm.

gravlax with mustard sauce

serves 20 to 30

When I bought Barefoot Contessa in 1978, this recipe of Diana Stratta's actually came with the store. Gravlax is a Swedish specialty of fresh salmon cured in salt and dill for several days and then sliced paper-thin. It's great for parties because you make it days in advance and it doesn't require any cooking at all. The sweet dark bread, spicy mustard sauce, and dill-marinated salmon are so delicious together.



I use the dense, dark pumpernickel breads that are about 4 inches square.

Using a mortar and pestle is the best way to crush whole white peppercorns and fennel seeds. You can crush them both together. A small coffee grinder, reserved exclusively for grinding spices, will also do a good job.

- 1 (3-pound) center-cut fresh salmon fillet
- 1 large bunch of fresh dill, plus extra for garnish
- ½ cup kosher salt
- ½ cup sugar
- 2 tablespoons white peppercorns, crushed
- 1 tablespoon whole fennel seeds, crushed
- Thin, dark pumpernickel bread, for serving
- Mustard Sauce (recipe follows), for serving

Cut the salmon fillet in 2 pieces crosswise and place one piece in a deep dish, skin side down. Wash and shake dry the dill and arrange it over the fish. Combine the salt, sugar, peppercorns, and fennel seeds in a small bowl and sprinkle it evenly over the dill. Place the other piece of salmon over the dill and spices, skin side up. Cover the dish with plastic wrap or aluminum foil. Place a smaller dish on top of the plastic wrap and weight it with heavy cans. Refrigerate the salmon for at least 2 to 3 days, turning it every 12 hours and basting it with the liquid that collects.

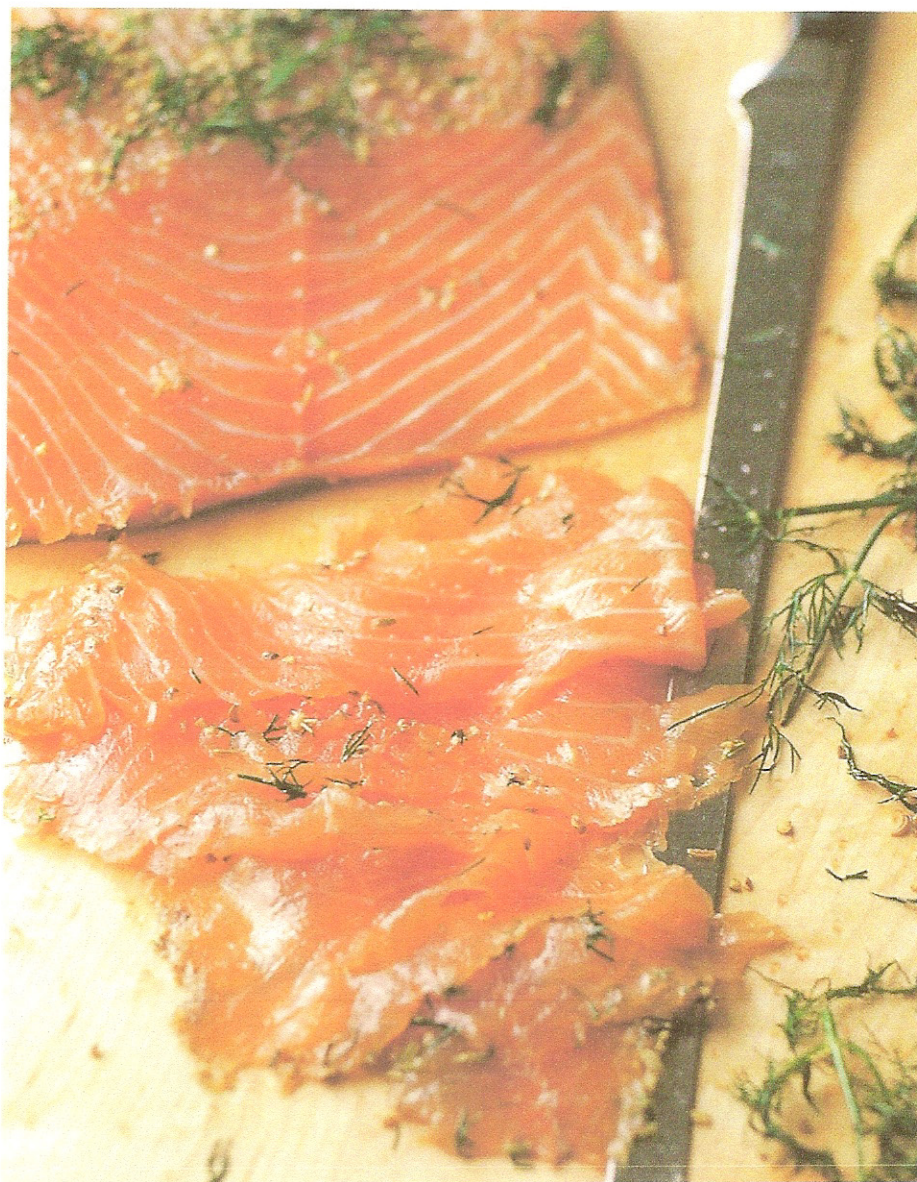
To serve, lay the salmon fillets flat on a cutting board and scrape off most of the dill and spices. Slice with a long, thin knife, as you would for smoked salmon. Lay the slices of bread on a cutting board, spread with the mustard sauce, and place a slice of salmon on top, covering the bread completely. Cut each bread slice in half, decorate with a sprig of dill, and serve at room temperature.

mustard sauce makes 1½ cups

- ½ cup Dijon mustard
- 2 teaspoons dry ground mustard
- 6 tablespoons sugar
- ¼ cup white wine vinegar
- ⅔ cup good olive oil
- 6 tablespoons chopped fresh dill

You can make this sauce a few days in advance and store it in the refrigerator.

Combine the Dijon mustard, ground mustard, sugar, and vinegar in a small bowl. Slowly whisk in the oil and stir in the chopped dill. Serve with the gravlax.



bay scallop gratins

makes 3 gratins

Bay scallops are smaller, sweeter, and more tender than sea scallops and are generally only available on the East Coast. They're in season during the fall months. If you can't find them, sea scallops cut in quarters are also delicious and are available from the fall to the spring. Scallops can be pretty boring but the prosciutto, Pernod, and white wine give this dish lots of flavor. A squeeze of fresh lemon juice gives it the perfect finish.

- 3 tablespoons unsalted butter, at room temperature
- 3 large garlic cloves, minced
- 1 medium shallot, minced
- 1 ounce thinly sliced prosciutto di Parma, minced
- 2 tablespoons minced fresh parsley, plus extra for garnish
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon Pernod *or VSS*
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3 tablespoons good olive oil
- 1/4 cup panko (Japanese dried bread flakes)
- 3 tablespoons dry white wine
- 1 pound fresh bay scallops
- Lemon, for garnish

Preheat the oven to 425 degrees. Place 3 (6-inch round) gratin dishes on a sheet pan.

To make the topping, place the butter in the bowl of an electric mixer fitted with the paddle attachment (you can also use a hand mixer). With the mixer on low speed, add the garlic, shallot, prosciutto, parsley, lemon juice, Pernod, salt, and pepper and mix until combined. With the mixer still on low, add the olive oil slowly as though making mayonnaise, until combined. Fold the panko in with a rubber spatula and set aside.

Preheat the broiler, if it's separate from your oven.

Place 1 tablespoon of the wine in the bottom of each gratin dish. With a small sharp knife, remove the white muscle and membrane from the side of each scallop and discard. Pat the scallops dry with paper towels and distribute them among the 3 dishes. Spoon the garlic butter evenly over the top of the scallops. Bake for 10 to 12 minutes, until the topping is golden and sizzling and the scallops are barely done. If you want the top crustier, place the dishes under the broiler for 2 minutes, until browned. Finish with a squeeze of fresh lemon juice and a sprinkling of chopped parsley and serve immediately with crusty French bread.



bibb salad with basil green goddess dressing

SERVES 6

Green goddess dressing was invented in the 1920s at San Francisco's Palace Hotel as a tribute to William Archer's hit play, The Green Goddess. It gets its bright green color from lots of fresh green herbs. The dressing was originally made with tarragon, but I've updated it with basil, which has more flavor. It's delicious on a green salad, but I also serve it with vegetables like blanched asparagus and broccoli.

- 1 cup good mayonnaise
- 1 cup chopped scallions, white and green parts (6 to 7 scallions)
- 1 cup chopped fresh basil leaves
- ¼ cup freshly squeezed lemon juice (2 lemons)
- 2 teaspoons chopped garlic (2 cloves)
- 2 teaspoons anchovy paste
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 cup sour cream
- 3 heads Bibb lettuce
- 2 to 3 tomatoes

Place the mayonnaise, scallions, basil, lemon juice, garlic, anchovy paste, salt, and pepper in a blender and blend until smooth. Add the sour cream and process just until blended. (If not using immediately, refrigerate the dressing until ready to serve.)

Cut each head of lettuce into quarters, remove some of the cores, and arrange on 6 salad plates. Cut the tomatoes into wedges and add to the plates. Pour on the dressing and serve.

Profiteroles

SERVES 6

One of my favorite restaurants in Paris, Benoit, offers a few little profiteroles at the table to snack on while you're deciding about dessert! French puff pastry, or pâte à choux, seems complicated, but once you get the hang of it, it's pretty fast to make. Then you also can make cheese puffs, cream puffs, and eclairs, all with the same basic recipe. Personally, I love the combination of pastry, ice cream, and chocolate, so profiteroles are my first choice.

- 1 cup milk
- ¼ pound (1 stick) unsalted butter
- Pinch of kosher salt
- 1 cup all-purpose flour
- 4 extra-large eggs
- ½ cup heavy cream
- 12 ounces semisweet chocolate chips
- 2 tablespoons honey
- 2 tablespoons prepared coffee
- Good vanilla ice cream, such as Häagen-Dazs, for serving

*I use Hershey's
chocolate chips.*

Preheat the oven to 425 degrees.

Heat the milk, butter, and salt over medium heat until scalded. When the butter is melted, add the flour all at once and beat it with a wooden spoon until the mixture comes together and forms a dough. Cook, stirring constantly, over low heat for 2 minutes. The flour will begin to coat the bottom of the pan. Dump the hot mixture into the bowl of a food processor fitted with the steel blade. Add the eggs and pulse until the eggs are incorporated into the dough and the mixture is thick.

Pastry Cream

MAKES 2 CUPS

Making crème anglaise, a French vanilla sauce, is a delicate process because you can overcook it and end up with vanilla scrambled eggs. Pastry cream, on the other hand, has similar ingredients, but it's more like a custard. You can actually boil it without having the eggs scramble. Use it to fill fruit tarts and cream puffs.

- 5 extra-large egg yolks, at room temperature
- $\frac{3}{4}$ cup sugar
- 3 tablespoons cornstarch
- $1\frac{1}{2}$ cups scalded milk
- $\frac{1}{2}$ teaspoon pure vanilla extract
- 1 teaspoon Cognac
- 1 tablespoon unsalted butter
- 1 tablespoon heavy cream

In the bowl of an electric mixer fitted with the paddle attachment, beat the egg yolks and sugar on medium-high speed for 4 minutes, or until very thick. Reduce to low speed, and add the cornstarch.

With the mixer still on low, slowly pour the hot milk into the egg mixture. Pour the mixture into a medium saucepan and cook over low heat, stirring constantly with a wooden spoon, until the mixture thickens, 5 to 7 minutes. Don't be alarmed when the custard comes to a boil and appears to curdle; switch to a whisk and beat vigorously. Cook, whisking constantly, for another 2 minutes; the custard will come together and become very thick, like pudding. Stir in the vanilla, Cognac, butter, and heavy cream. Pour the custard through a sieve into a bowl. Place plastic wrap directly on the custard and refrigerate until cold.

To scald milk, heat it to just below the boiling point.





Chipotle & Rosemary Roasted Nuts
Bruschetta with Peppers & Gorgonzola



Gravlax with Mustard Sauce



Bay Scallop Gratin
Bibb Salad with Basil Green
Goddess Dressing



Profiteroles