

Queen for a Day



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Curried Chicken Tea Sandwiches

Yield: 3 dozen

- 1/2 cup flaked coconut
- 1/2 cup chopped almonds
- 1 (8-ounce) package cream cheese, softened
- 2 tablespoons orange marmalade
- 1 1/2 teaspoons curry powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups diced cooked chicken
- 12 (1/2-inch-thick) pumpernickel, wheat, or white bread slices
- 3 tablespoons diced green onions



Preparation

Bake coconut and almonds in shallow baking pans at 350°, stirring occasionally, 5 to 10 minutes or until toasted.

Stir together cream cheese and next 4 ingredients; gently stir in chicken. Spread evenly on bread slices; trim crusts, and cut each slice into 3 strips. Sprinkle evenly with coconut, almonds, and green onions.

Goat Cheese-Pecan Finger Sandwiches

Ingredients

- 4 ounces goat cheese, softened
- 3 ounces cream cheese, softened
- 1/2 cup finely chopped toasted pecans
- 2 tablespoons chopped fresh parsley
- 14 bread slices, divided
- 1/3 cup red pepper jelly



Preparation

Stir together goat cheese, cream cheese, pecans, and parsley. Spread on 7 bread slices. Spread 7 more bread slices with red pepper jelly; top with cheese-covered bread slices. Remove crusts; cut into desired shapes.

Strawberry Gazpacho

Ingredients Serves 6

FOR THE GARNISH

¼ cup finely minced hulled strawberries
1 bunch chives, finely minced
¼ cup finely minced red bell pepper
¼ cup finely minced, peeled, seeded English cucumber
2 tablespoons almond oil
Lightly toasted almonds, halved lengthwise, for garnish
Sprigs of fresh chervil, for garnish

FOR THE GAZPACHO

2 pounds strawberries, hulled and lightly crushed
½ cup chopped onion
½ cup chopped red bell pepper
1 (5 ounce) English cucumber, peeled, seeded, and cut into ½ inch thick slices
½ clove garlic, crushed
½ cup fresh tarragon leaves
¼ cup balsamic vinegar
½ cup extra-virgin olive oil
Coarse salt and freshly ground pepper

Directions

In a large bowl, mix together strawberries, onion, bell pepper, cucumber, garlic, tarragon, vinegar, and olive oil. Season with salt and pepper. Using your hands, gently crush mixture. Cover with plastic wrap and transfer to refrigerator. Chill overnight.

Transfer strawberry mixture to the jar of a blender and blend until smooth. Season with salt and pepper. If mixture seems too thick, add a little water to thin out. Transfer to refrigerator to chill.

For the garnish, place the strawberries, chives, bell pepper, cucumber, and almond oil in a medium bowl and gently toss to combine.

Divide garnish evenly between six bowls; top with almonds. Pour over chilled soup and garnish with chervil; serve immediately.

This recipe comes from chef David Kinch of Manresa.



Bacon and Egg Muffins

Makes: 12 servings

Prep: 30 mins Bake: 400°F 15 mins to 17 mins Cool: 5 mins

Ingredients

- 4 slices bacon, cut in thirds
- 5 eggs
- Salt and ground black pepper
- 1 cup all-purpose flour
- 1/2 cup yellow cornmeal
- 2 tablespoons sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/4 cup vegetable oil or butter, melted
- 1/2 cup shredded cheddar cheese
- Maple or cane syrup (optional)

Directions

- 1.** Preheat oven to 400 degrees F. In a large skillet, cook bacon just until it begins to crisp. Drain and reserve drippings. Return 2 tsp. drippings to skillet. For scrambled eggs, in a small bowl beat 3 of the eggs, 2 Tbsp. water, and a dash each of salt and pepper. Cook eggs in hot skillet over medium heat without stirring until eggs begin to set on bottom and around edges. With a large spatula, lift and fold for uncooked portion to flow underneath. Cook until set yet still moist. Transfer to bowl; set aside.
- 2.** Brush twelve 2-1/2-inch muffin cups with some of the remaining bacon drippings. Set muffin cups aside. In a medium bowl, stir together flour, cornmeal, sugar, baking powder, and 1/2 tsp. salt. In a separate bowl combine milk, oil, and remaining 2 eggs; stir into flour mixture. Fold in scrambled eggs and cheese. Spoon into muffin cups (cups will be full).
- 3.** Place one bacon piece on each muffin. Bake 15 to 17 minutes, until light brown and a toothpick inserted in center comes out clean. Cool in cups on a wire rack for 5 minutes. To loosen muffins from pan, run a small metal spatula or table knife around edges of muffins; remove from pans. Serve warm with maple syrup.



Berry Fruit Salad with Honey Yogurt Dip

- Pineapple
- Raspberries
- Boysenberries
- Blueberries
- Butter Lettuce Leaf



Honey Yogurt Dip

Ingredients

- 2 cups vanilla yogurt
- 1/2 cup honey
- 1 teaspoon ground cinnamon

Preparation

Combine yogurt, honey, and cinnamon in small bowl; stir to blend. Serve with fresh fruit.

Yellow Summer Squash with Green Beans

- Yellow Summer Squash
- Green Beans
- Olive Oil/Butter
- Fresh Garlic
- Salt & Pepper
- Rosemary

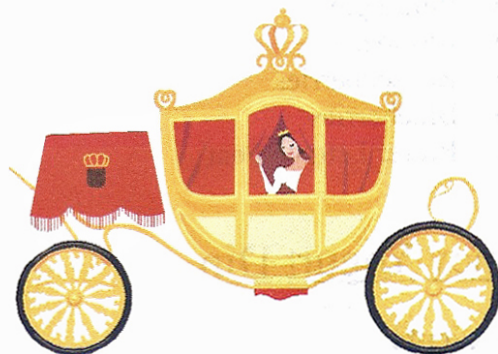


Slice Yellow Summer Squash in approx. 2 inch slices With a spoon hollow out the center of the squash. Insert Green Beans through the hole in the squash .Place on a cookie sheet. Heat Olive Oil, Butter, Garlic and lightly drizzle oil mixture over each squash, add salt/pepper. Cover with foil and bake @ 350 for 15-20 minutes. Garnish with Rosemary or Parsley

Chocolate Pot de Crème Brulee

Ingredients

1 vanilla bean
1 cup whipping cream
1 cup milk
6 large egg yolks (at room temperature)
 $\frac{3}{4}$ cup sugar
4 ounces each semisweet and bittersweet chocolate, chopped
1-1 $\frac{1}{2}$ teaspoons instant coffee or espresso
6 to 12 teaspoons sugar



Preparation

Cut vanilla bean in half lengthwise; scrape seeds into a 2 to 3 quart pan. Add vanilla pod, cream, and milk. Stir occasionally over medium-high heat until mixture just begins to boil, 14 to 18 minutes.

Meanwhile, in a bowl, whisk together egg yolks and sugar. Place chocolate in a small, microwave-safe glass bowl and heat in a microwave oven at half-power (50%) until soft, 1 $\frac{1}{2}$ to 2 minutes. Stir chocolate until smooth.

Lift vanilla pod from cream mixture and discard. Add coffee. Whisk about $\frac{1}{2}$ cup of the hot cream mixture into egg mixture, then whisk egg mixture into remaining cream mixture. Add hot melted chocolate (if it has cooled to room temperature, reheat briefly in microwave oven just until hot to touch; do not overheat). Pour mixture into a blender and whirl until no chocolate flecks remain. Pour through a fine strainer into a 1 to 2 quart glass measure.

Set 6 to 8 ramekins ($\frac{1}{2}$ to $\frac{3}{4}$ cup) in a 9 by 13 inch baking pan. Fill cups equally with chocolate mixture. Set pan in a 300-degree oven and carefully pour about 1 inch of boiling water into pan around cups.

Bake until centers of custards barely jiggle when pan is gently shaken, 30 to 35 minutes. With a slotted spatula, lift cups out. Chill until custards are cold, 1 to 1 $\frac{1}{4}$ hours.

Sprinkle 1 to 2 teaspoons sugar evenly over each custard. Pick up the ramekin and gently swirl the sugar to evenly distribute. Working with 1 pot de crème at a time, hold a kitchen blowtorch so that the flame is 2 inches above the surface. Starting in the center and working in a circular motion, heat the sugar until it melts and caramelizes. Alternatively, broil about 6 inches from the preheated broiler until the sugar caramelizes, turning the cup as necessary so that the sugar caramelizes evenly.



Goat Cheese-Pecan Finger Sandwiches



Curried Chicken Tea Sandwiches



Bacon & Egg Muffins,
Berry Fruit Salad with Honey Yogurt Dip,
Summer Squash with Green Beans



Strawberry Gazpacho



Chocolate Pot de Crème Brûlée