

Nancy Franich, Mari Donnelly, Robyn Clever & Sheree Williams

Cordially Invite You

To The

Cambridge Baby Shower

Honouring the Birth of the Future

Monarch of the British Kingdom

Special Guest of Honour

Catherine, Duchess of Cambridge

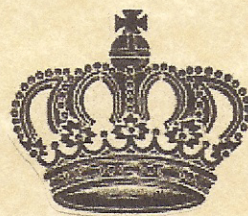
Eighth of May

Two Thousand and Thirteen

12:00 Noon

1975 Annette Lane Los Altos, California

United States of America



Smoked Salmon Rolls with Creamy Chive Filling

Serves 4

¼ pound thinly sliced smoked salmon
½ cup cream cheese
¼ cup finely chopped fresh chives
Freshly ground pepper
Small bunch whole chives
1 lemon cut into 8 wedges

Gently separate and line up the slices of salmon to make 8 pieces about 4-6 inches long. Lay out on waxed paper or plastic wrap and set aside.

Blend the cream cheese and chopped chives in a small bowl. Place 1 tablespoon of the mixture on one end of each salmon slice. Gently roll up, then sprinkle the roll with pepper.

Arrange the salmon rolls on a chilled serving platter. Cover with plastic wrap and refrigerate until ready to serve. Serve, garnished with the whole chives and lemon wedges.



Cucumber and Salmon Appetizer

8 Ounce package of Cream Cheese

4 Ounces Cooked Salmon

Salt and Pepper to taste ... Add Dill if you wish

Whip cream cheese. Mix in Salmon and Seasons

Peel strips on the Cucumber and cut in ¼ inch slices

Spread Salmon/Cream Cheese mixture

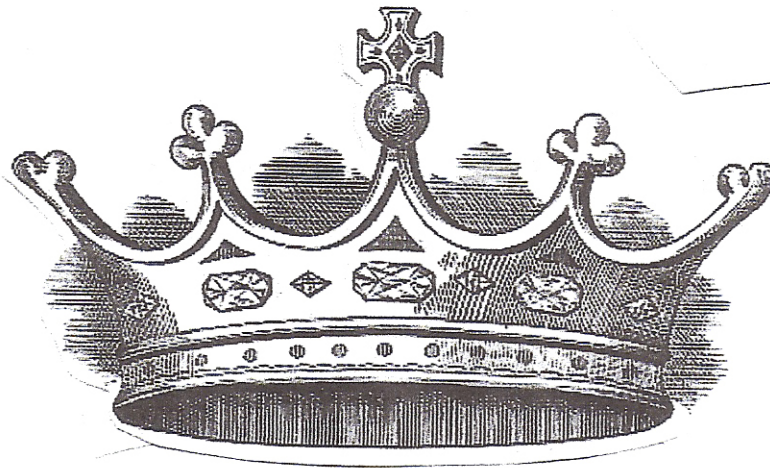
Garnish with Caviar or Palmgranite Seeds

WATERMELON GAZPACHO

6 cups cubed and seeded watermelon
1 cup peeled and coarsely cut up cucumber
1/2 cup coarsely cut up yellow bell pepper
1/3 cup chopped green onion
3 tablespoons chopped fresh mint
3 tablespoons fresh lime juice
1/2 teaspoon extra virgin olive oil
1/4 teaspoon salt
1 tablespoon Mae Ploy Thai hot pepper sauce (see note)
1 clove garlic, minced
1 cup cranberry-raspberry juice
1/2 cup low fat sour cream
chopped mint for garnish

In large bowl, combine watermelon, cucumber, bell pepper, green onion, 3 tablespoons mint, lime juice, olive oil, salt, hot pepper sauce and garlic. Place half of watermelon mixture in food processor and pulse 3 to 4 times, or until finely chopped to become gazpacho. Be careful not to over-process so that gazpacho retains a somewhat chewy texture. Spoon gazpacho into another large bowl. Repeat process with remaining watermelon mixture. Stir in cranberry-raspberry juice. Chill thoroughly. Serve gazpacho in individual bowls with dollop of sour cream. Garnish with chopped mint, if desired. Serves 8.

Recipe Note: This sauce is actually very mild and slightly sweet. If you can't find it, you can substitute your favorite hot sauce, or a pinch of cayenne, or a few red pepper flakes. What a fabulous way to enjoy the season's bounty on a hot summer day! Adjust spicy flavors to suit your taste.



Savory Basil Wafers

2 Cups All-Purpose Flour

$\frac{1}{2}$ Teaspoon Coarsely Ground Black Pepper

$\frac{1}{2}$ Teaspoon Cayenne Pepper

$\frac{1}{2}$ Teaspoon Salt

$\frac{1}{2}$ Cup Grated Parmigiano Reggiano Cheese

1 Cup (2 sticks) Butter

1 (8 ounce) Package Cream Cheese

$\frac{1}{4}$ Cup prepared Pesto

$\frac{1}{4}$ Cup Fresh Basil Leaves, Finely Chopped

1 Cup Chopped Walnuts, Chopped Almonds or Whole Pine Nuts

Kosher Salt

1. Sift together flour, peppers and salt. Stir in Cheese
2. Combine butter and cream cheese; using a mixer, beat until well combined. Add pesto and mix well.
3. Add flour mixture, basil leaves and nuts. Mix well.
4. Divide dough in half and roll into logs 1 $\frac{1}{2}$ inches in diameter. Roll each loge in kosher salt. Wrap in waxed paper and chill until firm. If baking later, freeze shaped dough and defrost slightly before baking.
5. Preheat oven to 350 degrees F.
6. Slice dough $\frac{3}{4}$ inch thick. Place on ungreased cookie sheets. Bake 18 to 20 minutes, until edges are golden. Transfer to a wire rack to cool. Store in an airtight container in the refrigerator up to a week, or freeze up to a month. Makes 6 dozen

Per cookie: 60 calories, 5g fat, 10mg chol, 1g prot. 3g carbs, 0g fiber 55mg sodium

Skirt Steak Salad with Arugula and Blue Cheese

Serves 4

1 pound skirt steak, trimmed of excess fat if necessary, halved crosswise, at room temperature
1 to 2 tablespoons olive oil
1 pint (2 cups) cherry tomatoes, halved
1/2 cup (about 4 ounces) crumbled blue cheese
1/2 pound baby arugula
Vinaigrette (below)
3 tablespoons minced chives, 2 thinly sliced scallions or 3 tablespoons finely chopped red onion, for garnish

Pat steak dry and season on both sides 1/2 teaspoon salt and many grinds of black pepper.

In a cast-iron skillet: Heat skillet on medium-high to high and add olive oil. When oil begins to shimmer, place steak in skillet and do not move it for 5 minutes. Turn it once, and cook for another 3 minutes for medium-rare. You may need to cook your steak halves separately, depending on the size of your pan.

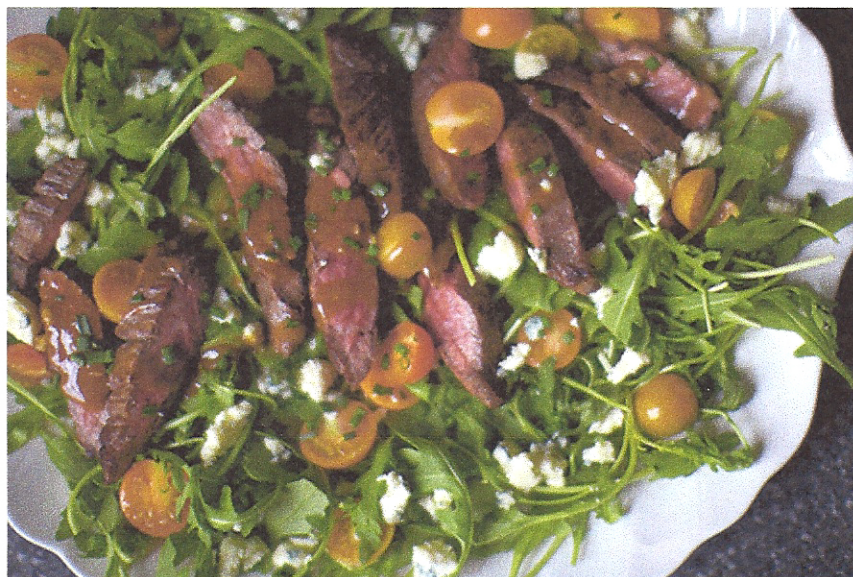
On a grill: Prepare grill for direct-heat cooking over hot charcoal or high heat for gas. Oil grill rack, then grill steak, covered only if using a gas grill, turning once, 4 to 6 minutes total for medium-rare.

Transfer steak to a cutting board and let rest, loosely covered with foil, for five minutes. Arrange arugula on a large platter. Thinly slice steak on the diagonal, across the grain. Arrange over arugula, then toss halved cherry tomatoes and blue cheese over platter. Add vinaigrette to taste, then sprinkle with chives, scallions or red onion. Serve with additional vinaigrette on the side.

Steakhouse Mustard Vinaigrette

1 tablespoon coarse Dijon mustard
2 tablespoons wine vinegar
1/4 teaspoon Worcestershire sauce
1/2 teaspoon honey
1/3 cup olive oil

Whisk ingredients. Season with salt and pepper and adjust ingredients to taste (usually more Dijon and vinegar for me).



English Trifle Parfait

Serves 8

2 packages vanilla pudding
1 Pound Cake cut into $\frac{1}{2}$ inch cubes
1 jar raspberry preserves
1 cup cream sherry



Layer pudding, raspberry preserves and cake cubes into glasses. Spoon sherry over cake cubes. Continue layering, ending with pudding. Chill until ready to serve.

Plain Pound Cake

Makes 2 loaf cakes

$\frac{1}{2}$ pound (2 sticks) unsalted butter, at room temperature
2 cups granulated sugar, divided
4 extra-large eggs, at room temperature
3 cups all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
1 teaspoon kosher salt
 $\frac{3}{4}$ cup buttermilk, at room temperature
1 teaspoon pure vanilla extract

Preheat oven to 350 degrees. Grease and flour 2 (8 $\frac{1}{2}$ by 4 $\frac{1}{2}$ by 2 $\frac{1}{2}$ inch) loaf pans. Line the bottoms with parchment paper.

Cream the butter and granulated sugar in the bowl of an electric mixer fitted with the paddle attachment for about 5 minutes, or until light and fluffy. With the mixer on medium speed, beat in the eggs, 1 at a time.

In a large bowl, sift together the flour, baking powder, baking soda, and salt. In another bowl, combine the buttermilk and vanilla. Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with the flour. Divide the batter evenly between the pans, smooth the tops, and bake for 45 minutes to 1 hour, until a cake tester comes out clean.

When the cakes are done, let them cool for 10 minutes. Take them out of the pans, place them on a baking rack and allow them to cool completely. Wrap well, and store in the refrigerator.

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with Creamy Chive Filling**



Cucumber & Salmon Appetizer



**Skirt Steak
Salad
with
Arugula
and
Blue Cheese**



**Savory Basil
Wafers**



Watermelon Gazpacho



English Trifle Parfait