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Bellini Bar (Giada De Laurentiis) – enough for 4-6 bottles of sparkling wine

2 cups sugar
1 cup water
1 (16-ounce) bag frozen peaches, thawed
1 teaspoon grated orange peel
1 (16-ounce) bag frozen strawberries, thawed
1 (16-ounce) bag frozen blueberries or blackberries, thawed
Prosecco or other sparkling wine, chilled
Fresh strawberries, raspberries, and blueberries, for garnish
Orange peel twists, for garnish

Stir the sugar and water in a large saucepan over medium heat until the sugar dissolves, about 5 minutes. Cool completely.

Puree the peaches and orange peel in a blender with 1/2 cup of the sugar syrup until smooth. Strain through a fine-meshed strainer and into a bowl. Cover and refrigerate. In a clean blender puree the strawberries with 1/3 cup of the sugar syrup until smooth. Strain through a clean fine-meshed strainer and into another bowl. Discard the seeds. Puree the blueberries in a clean blender with 1/3 cup of the sugar syrup until smooth. Strain through a clean fine-meshed strainer and into a third bowl. Discard the seeds and solids. Pour each of the purees into clear glass bowls or small pitchers.

For each serving, pour 2 to 4 tablespoons of the desired fruit puree into a Champagne flute. Slowly pour enough Prosecco into the flute to fill. Gently stir to blend. Garnish with the whole berries, as desired, and serve. The fruit purees can each be made 1 day ahead. Cover separately and refrigerate.

Salmon Spread (Allrecipes.com) – makes 3 cups

1 pound salmon fillets
1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
2 finely chopped green onions
1/2 teaspoon salt
2 drops hot pepper sauce
2 tablespoons fresh lemon juice
1 tablespoon Worcestershire sauce
2 tsp finely diced capers
2 tsp finely diced shallots

In a medium saucepan of simmering water, poach the salmon filets 10 minutes, or until flaky and tender. In a medium bowl, mix together remaining ingredients. Flake salmon into the mixture. Cover and refrigerate 8 hours, or overnight, before serving.

Tuscan Artichokes Revisited

4 artichokes
1/3 cup balsamic vinegar
1/3 cup olive oil
1/3 cup soy sauce
2 Tbsp water
1 tsp garlic, crushed or minced
1 Tbsp ginger, minced
Salt and pepper

Trim off thorny ends of artichoke leaves and cut stem, leaving 1 or 2 inches. Peel off small lower leaves and cut artichoke in half. Clean out chokes, leaving the heart.

Cook artichokes until tender. Any method is fine as long as they are completely cooked. Steaming artichokes takes approximately 25 minutes.

Whisk together all other ingredients and pour over artichokes. Marinate at least a couple of hours and up to several days.

BBQ artichokes cut side down for 5 minutes. Turn right side up, pour leftover marinade over the top and BBQ for another 5 minutes. Serve with Lemon Garlic Aioli.

Lemon Garlic Aioli

3/4 cup mayo
2 cloves garlic, minced
1 tsp lemon zest
1 T lemon juice
1/4 tsp salt
1/4 tsp pepper
1 T chives, chopped

Mix all ingredients and chill.

Leek and Asparagus Frittata (Bon Appetit) – makes 4 servings

2 tablespoons (1/4 stick) butter
1 cup chopped leeks (white and pale green parts only)
1 12-ounce bunch thin asparagus, trimmed, cut on diagonal into 1-inch pieces (about 2 1/2 cups)
1 cup sliced stemmed shiitake mushrooms
8 large omega-3 eggs
1 cup diced Fontina cheese, divided
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 cup grated Parmesan cheese

Preheat broiler. Melt butter in heavy broilerproof 10-inch-diameter nonstick skillet over medium heat. Add leeks and sauté 4 minutes. Add asparagus and shiitake mushrooms, sprinkle lightly with salt, and sauté until tender, about 6 minutes. Whisk eggs, 3/4 cup Fontina cheese, 1/2 teaspoon salt, and 1/2 teaspoon pepper in medium bowl. Add egg mixture to skillet; fold gently to combine. Cook until almost set. Sprinkle remaining 1/4 cup Fontina cheese and Parmesan cheese over. Broil until frittata is puffed and cheese begins to turn golden, about 3 minutes. Cut into wedges and serve.

Rainbow Chopped Salad – 8 servings

Dressing:

1/4 cup red wine vinegar
1-1/2 tablespoons finely chopped shallot
1/2 tablespoon honey
1/4 cup hazelnut oil or extra-virgin olive oil

Salad:

6 cups chopped romaine hearts
4 cups sliced red cabbage
1 large Fuji apple, halved, cored, diced
1 Asian pear, halved, cored, diced
1 mango, peeled, diced, or 2 Fuyu persimmons, peeled, seeded, diced
3/4 cup hazelnuts, toasted, husked, coarsely chopped

Dressing:

Whisk vinegar, shallot, and honey in small bowl to blend. Gradually whisk in oil. Season dressing to taste with salt and freshly ground black pepper.

Salad:

Combine romaine and next 6 ingredients in very large bowl; toss to blend. Add dressing and toss to coat. Divide salad among plates. Sprinkle with blue cheese, if desired, and serve.

Anne's Fruit Tart

Tart Dough:

1 and 1/3 cup all purpose flour
1/4 cup powdered sugar
5 oz unsalted butter, chilled, cubed

Place dry ingredients into food processor, and pulse until mixed. Add butter and pulse until dough comes together and is crumbly like cookie dough. Press dough into 9" tart pan. Dock the dough and freeze for 15 minutes. Bake tart shell at 375 degrees until very lightly browned, 15 to 25 minutes.

Filling:

8 oz cream cheese at room temp
1/2 cup powdered sugar
1/2 tsp vanilla
1 T lemon juice

Whip cream cheese until light and fluffy. Add rest of ingredients and whip until smooth. Spread on cooled tart shell and refrigerate. Once filling is set, decorate with fresh fruit and if desired, brush with glaze or sprinkle with more powdered sugar

Glaze:

1/4 cup apricot jam
2 Tbsp water

In a small pot, heat jam with water until blended. Cool and brush on fruit.

Gayle's Grand Marnier Truffles – makes 24 large truffles

1 lb 3 oz. chocolate (TJ's Pound Plus 72% Dark Chocolate), grated or finely chopped
4 oz (1 stick) sweet butter
6 T sugar
1 1/2 cups heavy cream
6 T Grand Marnier or other liqueur (I used Cointreau)

In a small sauce pan, melt butter and sugar in cream on low heat. Without scalding, bring to a boil, allowing mix to rise up until doubled in volume. Pour 3/4 of cream mix over chocolate and stir until well combined. Add remaining cream and stir. Allow to cool, then stir in liqueur. Cover & chill in fridge until stiff but not hard, stirring occasionally so it cools evenly – will take 30-45 minutes to chill. When firm, use a melon baller or two spoons to make large round-ish balls (approx 2T in size); put on wax paper on a cookie sheet and chill for another 15-20 minutes until firm enough to roll into balls without melting all over your hands. Roll in cocoa powder or chopped nuts. Cool in fridge. Serve at room temperature.



Tuscan Artichokes with Lemon Garlic Aioli



Salmon Spread



Leek & Asparagus Frittata



Rainbow Chopped Salad

Anne's Fruit Tart



Gayle's Grand Marnier Truffles

