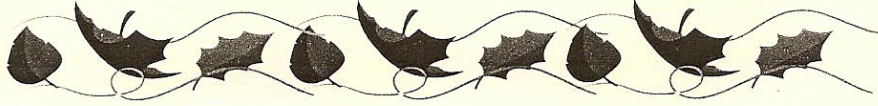




# *A Taste of Fall*



## *Menu*

### Appetizers

*Fig Heaven*

*Northwest Bounty Bruschetta*

### Salad

*Spinach and Persimmon Salad*

### Entree

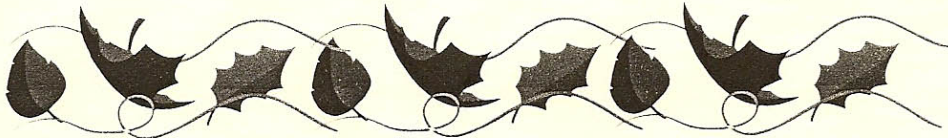
*Roasted Tuscan Pork*

*Carrot Soufflé*

*Tattooed Potatoes*

### Dessert

*AMEN Pumpkin Torte*



The AMEN Gourmet Cooking Club  
November 12, 2008

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### *Fig Heaven*

Cut fresh figs in half, put crumbled blue cheese in the middle, drizzle with honey. Place on a cookie sheet and broil until the cheese has melted. Serve. For a more bite size portion, fig halves can be halved again.

### *Northwest Bounty Bruschetta*

Serves 10, Time: 30 minutes

- 1 sourdough baguette (8 oz.), sliced ½ in. thick
- 2 tbsp. olive oil, divided
- 1/3 cup chopped onion
- 1 cup peeled and chopped Granny Smith apple
- 1 tsp. maple syrup
- ¼ cup dried tart cherries
- 1 1/2 tsp. prepared horseradish
- 2/3 cup crumbled blue cheese
- 1/3 cup chopped hazelnuts

1. Brush bread with 2 tbsp. olive oil and broil until golden, turning once, 5 minutes.
2. In a frying pan over medium heat, sauté onion with remaining oil until golden. Add apple and syrup; cook 5 minutes. Let cool slightly. Stir in cherries, horseradish, and cheese, spoon over toasts. Top with nuts.

### *Spinach and Persimmon Salad*

Serves 12-14, Time: 25 minutes

- ¼ cup rice vinegar
- 2 tbsp. orange marmalade
- 1 tsp. toasted sesame oil
- Salt and freshly ground pepper
- 5 qts. Baby spinach leaves (11/4 lbs.), rinsed and chilled until crisp
- 5 firm Fuyu persimmons (5 oz. each), peeled and sliced into thin wedges
- 1 1/2 cups glazed pecans

In a large bowl, mix vinegar, marmalade, and sesame oil. Add salt and pepper to taste. Mix in spinach, persimmons, and pecans.

### *Roasted Tuscan Pork*

Serves 4-6, Time: Approximately 30 minutes

**Preheat oven to 375°**

- |                                |                              |
|--------------------------------|------------------------------|
| 1 pork tenderloin, trimmed     | 1 tspn. salt                 |
| 2 tspn. fresh sage chopped     | 2 cloves garlic minced       |
| 2 tspn. fresh rosemary chopped | 1/4 tspn. ground fennel seed |
| ½ tspn. fresh ground pepper    | 3 tblspn. EVOO               |

Mix sage, rosemary, pepper, garlic, salt, and fennel together. Brush pork with EVOO. Roll in herb mix and set aside. Place pork on baking sheet, roast until internal temperature reads between 145-150°. Approx. 15 minutes.

### *Tattooed Potatoes*

Serves 6-8 as a side dish    Time: 15 minutes prep, 40-45 baking    **Preheat oven to 400°**  
16 small-medium Yukon Gold potatoes    ½ tspn cracked pepper  
1/3 cup olive oil    16 small sprigs rosemary  
1 tspn sea salt    16 small sprigs flat-leaf parsley  
Also: paring knife, medium-size baking dish, large spoon, heat-proof spatula

Pour olive oil into a medium-size baking dish. Add the salt and pepper. Stir to combine. Press rosemary sprig or a parsley leaf on the cut side of each potato half and place cut side down in oil. Bake until the potatoes are nicely browned-40-45 minutes. While the potatoes are cooking, use a spatula to gently keep the potatoes from sticking to the pan. When they are ready, remove from the pan, placing cut-side up. Be careful to leave the pressed herb in place.

### *Carrot Soufflé*

Serves 8 as a side dish    Time: 30 minutes prep, 60 minutes baking    **Preheat oven to 350°**  
2 cups cooked and pureed carrots\*    1 tbs. Flour  
2 tspns. Lemon juice    1 tspn. Salt  
2 tbs. minced or grated onion    ¼ tspn. Cinnamon  
½ cup butter, softened    1 cup milk  
¼ cup sugar    3 eggs

\*Carrots may be cooked and pureed hours ahead of time, adding the lemon juice and covering tightly until ready to mix. Beat all ingredients together until smooth. Pour into a 2-quart, lightly buttered soufflé dish or casserole. Bake, uncovered, for 45 minutes to 1 hour until center is firm to the touch.

### *AMEN Pumpkin Torte*

Serves 8    Time: Start to Finish 4 hours    **Preheat oven to 350°**  
Graham Cracker Crust  
½ cup butter, melted    1/3 cup sugar    1 ¾ cup crushed graham crackers  
Pat evenly into a 9 in spring form pan, bringing the crust up the sides to make a uniform crust.

#### Cream Cheese Filling

In a mixer, blend until smooth: 8 oz. softened cream cheese, 2 eggs, ¾ cup sugar  
Carefully pour over the graham cracker crust and bake at 350° for 30 minutes.  
Cool to room temperature.

#### Pumpkin Filling

Dissolve 1 envelope of unflavored gelatin in ¼ cup cold water and set aside. In medium saucepan, mix together:

1 16 oz. can of firmly packed pumpkin    3 egg yolks (save whites for the meringue)  
½ cup sugar    ½ cup milk    ½ tspn. Salt    1 tspn. Cinnamon

Blend thoroughly, cooking over medium heat, stirring constantly until bubbling. Remove from the heat and stir in the dissolved gelatin. Set aside and cool to room temperature.

In separate bowl, beat egg whites 'til frothy and gradually add ¼ cup sugar. Beat until meringue is stiff and shiny but not dry. Gently fold meringue into pumpkin mixture and pour over cream cheese layer. Chill until set, at least 2 hours. Top with 1 cup of whipped cream, lightly sweetened with powdered sugar.