

GO BELLES TAILGATE



Go Belles Tailgate!
sponsored by
the AMEN Gourmet Cooking Club
at the home of **Judy O'Brien**

October 13, 2010

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Menu:

**The Kickoff - Blood Orange Sparkler
Blitz White Wine
Red Flag Wine
Nuts for Football**

Pre-Game Warm-up Squash Soup

**Hail Mary Green Salad
Wild Card Potato Salad**

Panini Punts:

**Fair Catch Flank Steak
Bump & Run Vegetarian**

End Zone Cupcakes:

**Safety Carrot
Touchdown Coconut
Victory Chocolate**



NUTS FOR FOOTBALL Rosemary Cashews (Serves 8)

- 1 lb unsalted roasted cashews**
- 2 T minced fresh rosemary**
- ½ tsp cayenne**
- 2 tsp light brown sugar**
- 1 T salt**
- 1 T unsalted butter, melted**

Preheat oven to 350 degrees. Spread cashews out on a sheet pan. Toast until warm, about 5 minutes.

In a large bowl, combine rosemary, cayenne, brown sugar, salt and melted butter. Thoroughly toss toasted nuts with spiced butter and serve warm.



PRE-GAME WARM-UP Squash Soup with Nutmeg Cream

Saute the following in a 4-qt stock pot about 15 minutes:

- 5 T butter**
- 2-1/2 lbs butternut squash, peeled, seeded & cut into ½-inch cubes**
- 2 cups leeks, chopped (white and light green parts only)**
- ½ cup carrots, peeled and chopped**
- ½ cup onions, chopped**
- ½ tsp salt**

Add the following and bring to a boil. Reduce to a simmer and cook for 30 minutes or until squash is tender.

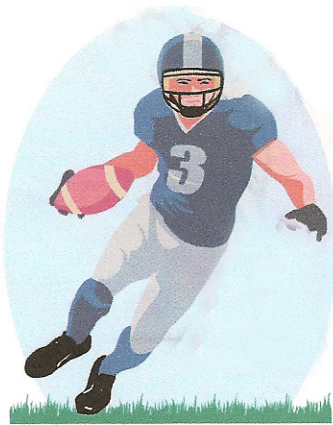
2 small Granny Smith apples, peeled and chopped
1-1/2 tsp thyme
1/4 tsp nutmeg
1 T ginger, minced
1/8 tsp cayenne
5 cups chicken stock
1 cup apple cider (not vinegar)

Puree the soup with immersion blender or processor

Serve topped with nutmeg cream. Freezes well.

Nutmeg Cream

Bring 3/4 cup apple cider to a boil and reduce to 3 T (5 minutes)
Whip 1/2 cup cream and 1/4 tsp nutmeg. Fold into cooled cider.
Top with chives.



HAIL MARY Green Salad

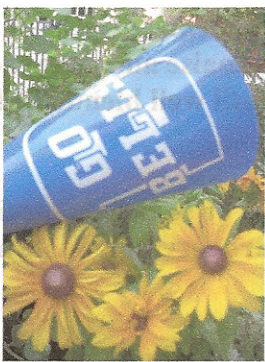
This recipe is per person. Place the spinach in a bowl. Add the dressing and toss to combine. Arrange on individual salad plates and add the remaining ingredients.

2-3 cups salad size spinach leaves, rinsed, dried and chilled
3 large strawberries, sliced (or apple chunks)
3 mandarin orange segments (or pear chunks)
1 T crumbled blue cheese
4-6 sugared pecans

Honey Mustard Dressing

- 1/3 cup vegetable oil
- 1/3 cup fresh lemon juice
- 1/2 tsp grated lemon zest
- 2 T Dijon mustard
- 1 T honey
- 2 tsp poppy seeds

Combine all ingredients in a jar with a tight fitting lid. Shake well. Store, tightly sealed, in the refrigerator. Serve at room temperature. Shake well before serving.



WILD CARD Potato Salad (serves 4 to 6)

- 2 lbs large Yukon Gold potatoes or other waxy, boiling potatoes
- 2 T cider vinegar
- 1/3 cup chicken stock or potato-cooking water
- 2/3 cup finely chopped onion
- 1 /2 cup finely chopped celery
- 3 or 4 slices crisply cooked bacon, chopped or crumpled (optional)
- 2 to 3 T finely chopped pickle (bread & butter by Clausens)
- 2 hard-boiled eggs, peeled and sliced thin
- 3 T or so finely chopped fresh chives or scallions, including some tender green
- Salt and freshly ground white pepper
- 1 cup or so mayonnaise
- sour cream (optional)

Garnishing Options

- Crisp whole red-leaf or other lettuce leaves
- Canned red pimiento, diced
- Sliced hard-boiled eggs
- Tomato quarters
- Parsley sprigs

Peel the potatoes and slice each one lengthwise in half, or in quarters if very large. Then cut crosswise into half-round or quarter-round slices, about 1/2 inch thick.

Put slices in a saucepan with water just to cover and 1-1/2 tsp salt per quart of water. Heat to a simmer and cook the potatoes for 5 to 6 minutes, or until just cooked through. Bite into a slice or two to be very sure. Immediately remove from heat and drain the potatoes into a colander, but save a cup of the cooking liquid for dressing the potatoes.

Don't overcook! Potatoes continue to cook while sitting the 10 minutes below. If not tender enough, cover and let steam until done.

Transfer the potatoes to a large bowl. Stir the cider vinegar with 1/3 cup of the potato water or chicken stock and drizzle this over the potato pieces, turning them gently to distribute it evenly. Let sit 10 minutes to absorb the liquid.

Add the prepared onion, celery, bacon, pickles, hard-boiled eggs, and chives. Season to taste, carefully. Top with 2/3 cup of mayonnaise (or a mix of mayonnaise and sour cream) and, with a large rubber spatula, gently fold everything together until well blended. Taste the salad and add more salt, pepper or mayonnaise as needed.

Cover the salad and set aside in the refrigerator for at least an hour or so before serving. If it is refrigerated longer, let it come back to room temperature before serving. Taste and adjust seasoning again.

To serve, line a bowl or a platter with red-leaf lettuce or other greens and mound the salad on top. Decorate at the last moment, if you wish, with any or all of the optional garnishes.



PANINI PUNTS (Serves 8 generously)

Bread of your choice. We are using: Zanotto's Herb Slab Bread.
Cut bread in half lengthwise. Spread sides with butter or butter substitute.

Fair Catch Flank Steak, Red Peppers, Havarti

For the Flank Steak and Red Peppers use a little creamy horseradish spread on the bread. Add cheese of your choice (Havarti) and cook in panini maker according to instructions. About 5 minutes a side or until the cheese is somewhat melted.

Enjoy.

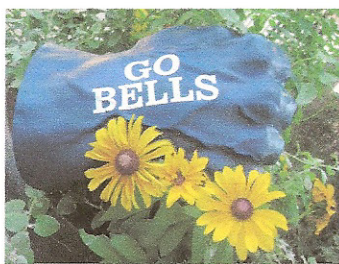
Bump and Run Vegetarian - Roasted Red Peppers, Basil, Fresh Tomatoes, Mozzarella
For Roasted Red Peppers, Basil, Fresh Tomatoes, and Mozzarella Cheese do same instructions as above. You can use horseradish, mixed with a little mayonnaise, and also spread some pesto.

Enjoy.

You can do any combination you wish.



THE END ZONE ... DESSERTS!



SAFETY Carrot Cake Cupcakes

- 2 eggs**
- 2/3 cup canola oil**
- 1 cup sugar**
- 1 cup all purpose flour**
- 1 tsp baking soda**
- ¼ tsp salt**
- 1 tsp cinnamon**
- 1 T grated ginger**
- ½ cup walnuts, chopped & toasted**
- 1-1/2 cups carrots, grated (6 oz)**
- ½ cup pineapple, crushed and drained (canned or fresh)**
- ½ cup raisons**

**Preheat oven to 350 degrees. Prepare cupcake tins with paper cup inserts.
Put ginger in freezer for a few minutes to make it easier to grate (use a rasp).
Whisk the eggs until light and lemon colored.
Slowly add the oil, then the sugar and whisk to combine.**

**In a separate bowl, sift together the flour, soda, salt & cinnamon.
Fold the dry ingredients into the wet mixture until just combined.**

**Fold in the remaining ingredients: ginger, carrots, pineapple, nuts & raisins
Pour batter into tins – 2 oz or 2/3 cup each.**

Bake 15 minutes or until cupcakes are lightly browned and a toothpick comes out clean when inserted into the center.

These freeze well.

Cream Cheese Frosting

**1 stick cream cheese, softened
½ cup unsalted butter, softened
1-1/3 cup powdered sugar (sift if clumpy)
2 tsp vanilla**

**Whip cream cheese until light and fluffy. Add butter and whip again.
Slowly add the sugar and continue to whip. Add the vanilla to taste.**



TOUCHDOWN Coconut Cupcakes (Makes 18 to 20 large cupcakes)

**3/4 lb unsalted butter at room temperature
2 cups sugar
5 extra-large eggs at room temperature
1-1/2 tsp pure vanilla extract
1-1/2 tsp pure almond extract
3 cups all-purpose flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
1 cup buttermilk
14 oz sweetened, shredded coconut**

Preheat oven to 325 degrees

In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar until light and fluffy, about 5 minutes. With the mixer running on low, add the eggs one at a time, scraping down the bowl after each addition. Add the vanilla and almond extracts and mix well.

In a separate bowl, sift together the flour, baking powder, baking soda, and salt. In three parts, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until *just* combined. Fold in 7 ounces of coconut.

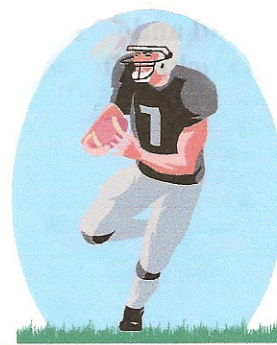
Line a muffin pan with paper liners. Fill each cup to the top with batter. Bake for 25 to 35 minutes, until the tops are brown and a toothpick comes out clean. (For minis, fill 2/3 full and cook for 15 minutes.) Allow to cool in the pan for 15 minutes. Remove to a baking rack and cool completely. Frost with cream cheese icing and sprinkle with the remaining coconut.

Cream Cheese Icing

(For 18 to 20 large cupcakes)

1 lb cream cheese at room temperature
 3/4 lb unsalted butter at room temperature
 1 tsp pure vanilla extract
 ½ tsp pure almond extract
 1-1/2 lbs confectioners' sugar, sifted

In the bowl of an electric mixer fitted with a paddle attachment, blend together the cream cheese, butter, and vanilla and almond extracts. Add the confectioners' sugar and mix until smooth.



CHOCOLATE VICTORY Cupcakes

(It's a victory because your family will be eating zucchini in their dessert)

Cream together in a large bowl

1 cup brown sugar
 ½ cup white sugar
 ½ cup butter, softened
 ½ cup oil

Add the following and stir well

3 eggs
 1 tsp vanilla
 ½ cup buttermilk (or 1-1/2 tsp lemon juice in ½ cup measure. Fill with milk.)

Measure into sifter, then sift into the bowl

2 ½ cups flour

½ tsp vanilla

½ tsp cinnamon

½ tsp salt

2 t baking soda

4 T dry cocoa (I used Ghiradelli's Sweet Chocolate)

Grate into the bowl. Stir until blended.

3 zucchini, approximately 6 inches long

Pour into greased floured 9x13 inch pan or 96 mini-muffin cups

Bake at 325° for 45 minutes for pan, 15 minutes for cupcakes

Frost with your favorite chocolate frosting. We used:

Mocha Frosting

Mix well:

1 lb package of powdered sugar

1/2 cup dry cocoa

1/4 tsp salt

Add and mix until smooth.

1/3 cup hot coffee

Add and mix again until smooth.

6 T (3/4 stick) softened butter

GO BELLES



Nuts for Football



Hail Mary Green Salad



Vegetarian Panini



Potato Salad



l to r: Carrot, Chocolate, Coconut Mini-Cupcakes

