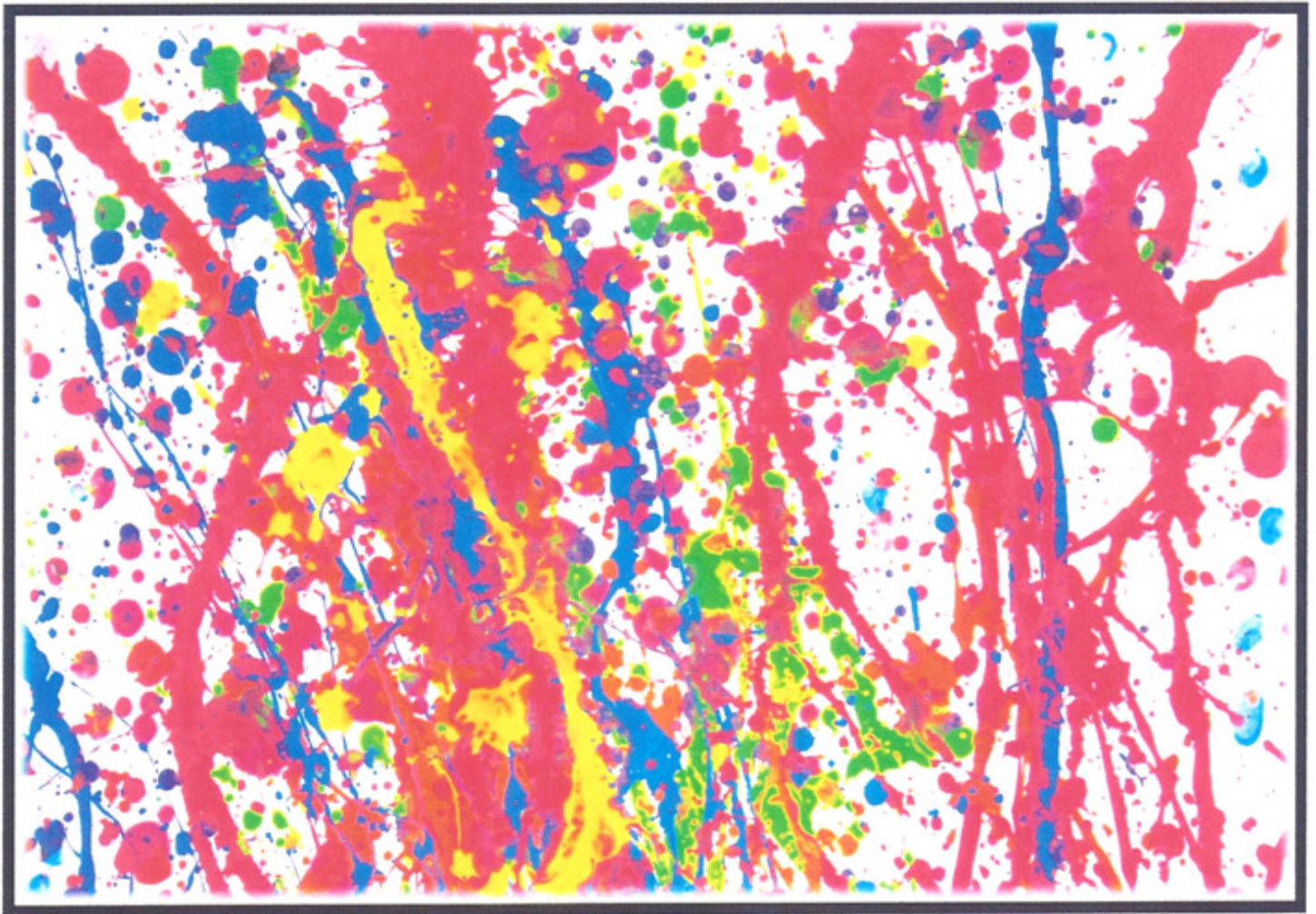


Luncheon with Jackson Pollock



October 12, 2016

Resident Artists:

Nancy Franich (hostess)

Linda Chin

Sharon Winnike

Janet Benson

Rainbow Sangria from Gimme Some Oven

1 refrigerated bottle dry white wine
3 Tbsp. granulated sugar or honey
2 Tbsp. lime juice
8 cups diced rainbow fruit (*see note below*)
2 oz. brandy (optional)
1/2 cup club soda or ginger ale (optional)

In a pitcher (or in the wine bottle), combine wine, sugar/honey, lime juice, and stir until combined.

Add fruit to your serving glasses or (separate) pitcher in your desired color order. Then pour the wine over the fruit until the fruit is covered. Refrigerate the drinks for 15 minutes to let the flavors meld. Or serve immediately if you're feeling impatient.

Top with a splash of brandy and club soda if desired.

*To make a rainbow of fruit, you will need bite-sized fruit in the following colors.

Red: strawberries, raspberries, pomegranates
Orange: mandarin oranges, any other kind of orange/clementine wedge, cantaloupe
Yellow: fresh (not canned) pineapple
Green: kiwi, honeydew, green grapes
Blue: blueberries
Purple: red grapes, blackberries, dragonfruit

Linda's Note: I used Kono Sauvignon Blanc (from New Zealand) from TJ's

Carrot Tart With Ricotta And Herbs - Serves 8 (Bon Appetit)

For this showstopping tart, make sure to scatter the carrot mixture in an even layer for best results.

2 cups ricotta
1/4 cup heavy cream
Kosher salt and freshly ground pepper
3 tablespoons olive oil, divided
1 small onion, thinly sliced
4 large carrots (about 8 ounces), scrubbed, thinly sliced into coins
1 package frozen puff pastry, thawed
1 large egg, beaten to blend
1/4 cup coarsely chopped fresh chives
2 tablespoons small dill sprigs

Preheat oven to 425°. Whisk ricotta and cream in a small bowl; season with salt and pepper. Heat 2 Tbsp. oil in a large skillet over medium-high. Cook onion, stirring occasionally, until soft and starting to brown, about 5 minutes. Add carrots and cook, tossing occasionally, 2 minutes; season with salt and pepper and set aside.

Linda's Note: You only need 1 cup of ricotta, not two, to make this recipe. Add just enough cream to make the ricotta easily spreadable. If you want to substitute chevre for the ricotta, you'll need to add more cream to make it spreadable - one 5-oz log should be plenty to make a full recipe. This tart is excellent reheated in the toaster.

Lightly roll out pastry on parchment paper just to smooth out creases. Transfer on paper to a baking sheet. Lightly score a 1" border around pastry. Brush with egg; bake until golden and slightly puffed, 10-15 minutes.

Remove from oven and spread ricotta mixture over pastry, staying within border. Scatter reserved onion and carrots over top. Bake until carrots are tender, onion is starting to caramelize, and pastry is golden brown and baked through, 30-35 minutes. Let cool.

Just before serving, toss herbs and remaining 1 Tbsp. oil in a bowl; season with salt and pepper. Scatter over tart.

Do Ahead: Tart can be baked 6 hours ahead. Store tightly wrapped at room temperature.

Pea Salad with Russian Dressing from Dining with Pollock

This recipe comes from Pollock's own mother, Stella, which she kept in a red faux-leather book together with other handwritten recipes and newspaper and magazine clippings. Serves 2 to 4.

For the Salad:

2 cups fresh baby spring peas, shelled (I used TJ's fresh English peas and blanched them for 90 seconds)
1/2 cup American cheese, cut into small chunks (I used cheddar)
3 tsp red onion, finely chopped
3 tsp sweet pickles, finely chopped
8 pecans
2 cups shredded red cabbage, if desired

For the Dressing (this makes WAY more than you need):

1 cup mayonnaise
4 tbsp chili sauce
1 tsp fresh parsley, finely chopped
1 tbsp red onion, very finely chopped
1 tsp Worcestershire sauce
2 dill pickles, chopped (I used approx. 1/2 cup chopped dill pickles - 2 whole pickles looked like too much!)
Salt and pepper

Directions:

This salad may be combined all together in a large bowl before serving, or the elements layered individually onto the plates before adding small dollops of dressing. To make the dressing, combine all ingredients in a small bowl and season with salt and pepper to taste.

Linda's Note:

I used TJ's chili pepper sauce

Spicy Cheese Bread

From Cook's Country/ December 2016

Makes One Loaf

Ingredients:

Bread

- 3 1/4 cups (16 1/4 oz) all purpose flour
- 1/4 cup (1 3/4oz) sugar
- 1 tablespoon instant or rapid rise yeast
- 1 1/2 teaspoons red pepper flakes
- 1 1/4 teaspoons salt
- 1/2 cup warm water (110 degrees)
- 2 large eggs plus 1 large egg yolk
- 4 tablespoons unsalted butter, melted
- 6 ounces Monterey Jack cheese cut into 1/2 inch cubes ***at room temperature
- 6 ounces provolone cheese, cut into 1/2 inch cubes ***at room temperature

Topping

- 1 large egg, lightly beaten
- 1 teaspoon red pepper flakes
- 1 tablespoon unsalted butter, softened

Instructions:

1. Whisk flour, sugar, yeast, pepper flakes and salt in bowl of stand mixer.
2. Whisk eggs and yolk, warm water and melted butter together. Add egg mixture to flour mixture and knead on medium speed until dough clears bottom and sides of bowl, about 8 minutes
3. Transfer dough to greased bowl, cover with plastic wrap and let rise until doubled, 1 1/2 to 2 hours
4. Grease 9 inch cake pan. Transfer dough to countertop and roll gently into 18 by 12 inch rectangle. Distribute cheese evenly over dough, leaving 1 inch border around edges
5. Roll dough into log 18 inches long, pinching seam and ends to seal in cheese. Roll log gently back a forth until it reaches 30 inches in length. Wind log into spiral, tucking end underneath coil. Place into prepared 9 inch pan, cover loosely and let rise 1 to 1 1/2 hours
6. Brush top of loaf with egg, then sprinkle with pepper flakes. Bake in oven pre-heated to 350 degrees with rack set in lower - middle position. Bake until loaf is golden brown, about 25 minutes. Then cover loaf with foil, and continue baking until loaf reaches 190 degrees, about 25 to 30 minutes.
7. Transfer pan to wire rack and brush loaf with butter. Let cool in pan 10 minutes. Remove from pan and cool for 30 minutes before slicing. Serve warm.

Jackson's Famous Spaghetti Sauce

serves 4

Jackson was eighteen before he tried spaghetti for the first time, at a Sunday-night dinner hosted by Tom and Rita Benton in their New York apartment. Accompanied by his brothers, Frank and Charles, it was also the first time he met Rita. When the pasta was served, Jackson wasn't sure how to eat it. Amused and charmed by Jackson's provincial inexperience, Rita gave him a lesson in tackling the dish, establishing an immediate mother-son-like relationship. Jackson learned this recipe from Rita and became famous for it among his friends.

The recipe was provided directly from the private archives of Rita and Thomas Hart Benton.

2 tablespoons olive oil
1 onion, finely chopped
1 pound pork tenderloin or pork chops, finely cut by hand
1/2 pound mushrooms, sliced
6-ounce can tomato paste
1 can water
1 bay leaf
Salt and pepper, to taste
1 pound spaghetti
1 cup parmesan cheese, grated, for serving

In a heavy-bottom skillet, heat the oil and brown the onion. Add meat, mushrooms, tomato paste, water, and seasonings; cover and simmer 30 minutes or until pork is tender.

Meanwhile, cook spaghetti in salted boiling water 8-10 minutes; drain.

Toss spaghetti with sauce, and serve with cheese.

Upside Down Cherry Cake from Dinner with Pollock

serves 6-8

Cherry recipes were a favorite in the Pollock family, and Stella had multiple ways to use the wonderful fruit, including two versions of cherry pie, maraschino cherries, and this deep red Upside Down Cherry Cake. Remarkably easy to prepare, but with a stunning final effect, this cake provides an impressive grand finale to any dinner party.

For the Cherries

2 cups unsweetened pitted cherries in syrup (canned or jarred, or use homemade)

1/2 cup sugar

1 1/2 Tbsp cornstarch

1/4 tsp salt

For the Batter

2 Tbsp butter

1 cup sugar

1 egg, beaten

1 tsp vanilla extract

2 1/2 cups all-purpose flour

2 tsp baking powder

1 cup milk

1/4 tsp salt

Preheat oven to 325°F. To make the cherry syrup: In a saucepan, drain juice from cherries and add enough water to make 1 cup of liquid; add sugar, cornstarch, and salt. Bring to a boil, stirring, to thicken the cornstarch and cook out its flavor.

Butter a 9-inch round cake pan and cover the bottom with a layer of cherries. Pour syrup over cherries.

To make the batter: In a large bowl, cream together the butter and sugar; add beaten egg and vanilla extract. Sift together the flour and baking powder into the creamed mixture, add milk and salt, and mix thoroughly. Pour batter over cherries and bake about 50 minutes.

Invert onto a platter and serve, either hot or cold, drizzled with cream.

Sharon's Notes:

I did make changes to the upside down cherry cake recipe. That cake part of the recipe is nothing to be excited about, a very simple and dense cake, so I tried to lighten it up the texture and add flavor and richness. Here is what I did:

Cake

- Added one tablespoon butter for a total of 3 tablespoons.
- Substituted 1/2 cup of almond flour for all purpose flour. You can buy almond flour, or you can just grind raw almonds very finely but not so much as to make up paste.
- I also substituted almond extract for vanilla. I like the flavor of almond and cherry.
- Since I was making a double recipe, I added one additional egg, that would be one and a half eggs per cake. If you're making one cake, I would just stick to one egg as called for.

Cherry topping

I played around with the cherry topping. The cake you had had too much cherry syrup relative to cherries, in my opinion. I recommend following the recipe as written with one caveat: if you use frozen cherries (I couldn't find cherries canned in water) measure them after they defrost as the volume will decrease substantially.



← Rainbow Sangria

Carrot Tart →



Tomatoes & Mozzarella



Jackson's Famous Spaghetti Sauce



Pea Salad with Russian Dressing



Upside Down Cherry Cake



Spicy Cheese Bread