

# September Pot Luck Gourmet in the Garden

September 8, 2010  
hosted by Liz



Artichoke Frittata Squares - 40 squares

12 oz jar marinated artichoke hearts  
1 small onion, finely chopped  
¼ cup fine, dry bread crumbs  
1/8 tsp. pepper  
1/8 tsp. oregano  
1/8 tsp. Tabasco sauce  
2 Tbsp. fresh parsley, chopped  
¼ tsp. salt  
2 cups grated Cheddar cheese  
4 eggs

Drain artichokes, saving marinade from one jar. In marinade, sauté onion. Chop artichokes. Beat eggs and add crumbs and seasoning. Stir in remaining ingredients. Pour into 7x11 inch pan. Bake at 325 degrees for 30 minutes. Let cool a little before cutting into squares. Serve hot or cold.

From Colorado Cache Cookbook

Mary Jane





## Bing Cherry Gazpacho

- 1 Qt. Ripe tomatoes, diced
- 1 Qt. Ripe cherries, pitted, cut in half
- ½ Bunch chopped fresh cilantro (about ½ cup)
- 1 Cup sweet onions, finely chopped
- 2 Cloves garlic, finely chopped
- 1 Jalapeno, finely chopped (about 1 tablespoon)
- ¼ Cup apple cider vinegar
- 1 Tablespoon salt
- ¼ Cup brown Sugar
- Juice of 4 lemons

Set aside 1 cup diced tomato and 1 cup cherries. Place the remaining tomato and cherries in a food processor and puree. Put the mixture through a sieve to remove any solids. Place the liquid in a large bowl and add the rest of the ingredients, including the diced tomato and cherries. Refrigerate until ready to serve.

Note: This recipe was given to us as remembrance of Bret's graduation party at Tucos Wine Market and Café in Davis. It's a wonderful restaurant if you are in the Davis area.

Tucos Wine Market and Café  
130 G Street, Suite A  
Davis, CA

Mari



## **Insalata Caprese Salad - Mozzarella, Tomato and Basil Plate**

1/2 pound fresh mozzarella cheese, sliced 1/4-inch thick  
2 large vine-ripened tomatoes, sliced 1/4-inch thick  
1 cup fresh basil leaves  
Coarse salt to taste\*  
Freshly-ground black pepper to taste  
1/4 cup extra-virgin olive oil

In a circular design around the side of a serving plate, alternate fresh mozzarella slices on a large platter (or on individual plates if you are doing individual portions) with sliced tomatoes, overlapping for effect.

Tear fresh basil leaves and sprinkle liberally over the slices. Add salt and freshly ground pepper to taste.

Just before serving, drizzle on some top-quality extra-virgin olive oil. NOTE: Insalata Caprese should never be allowed to sit in oil for any length of time and become soggy, and no vinegar of any kind goes on true Insalata Caprese!

Makes 4 servings.

From [www.whatscookinginamerica.net](http://www.whatscookinginamerica.net)

Lynn Gay

## PIZZA WITH MUSHROOMS, PEPPERS, GARLIC, AND SMOKED MOZZARELLA

SERVES: 8

PREP TIME: 25 MINUTES

RISING TIME: 1½ TO 2 HOURS

WAY TO GRILL: DIRECT MEDIUM HEAT (350° TO 450°F)

AND DIRECT MEDIUM-HIGH HEAT (ABOUT 450°F)

GRILLING TIME: 29 TO 46 MINUTES

SPECIAL EQUIPMENT: ELECTRIC STAND MIXER

### DOUGH

1½ cups warm water (100° to 110°F)

1 package rapid-rise active dry yeast

½ teaspoon granulated sugar

4½ cups all-purpose flour

3 tablespoons extra-virgin olive oil

2 teaspoons kosher salt

¼ cup extra-virgin olive oil

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

10 medium garlic cloves, peeled

1 large red bell pepper, cut into ¼-inch strips

½ pound cremini mushrooms, cleaned, stemmed, and quartered

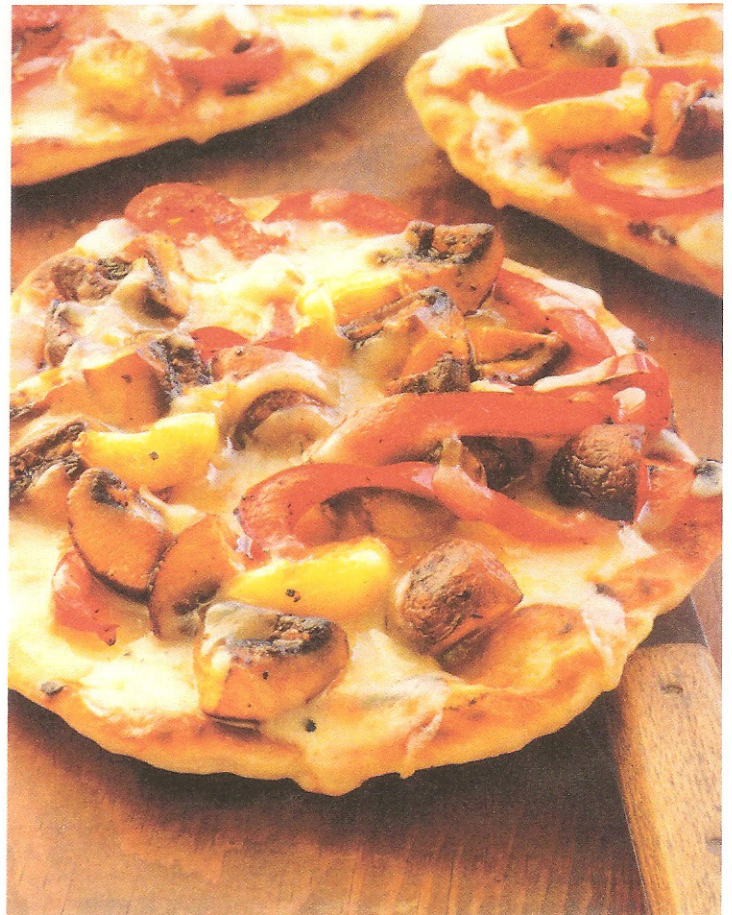
2 cups shredded smoked mozzarella cheese

1. In the bowl of an electric stand mixer, combine the water, yeast, and sugar. Stir briefly and let stand for 5 minutes or until the top surface has a thin, frothy layer (this indicates that the yeast is active). Add the flour, oil, and salt. Fit the mixer with the dough hook and mix on low speed for about 1 minute or until the dough begins to come together. Increase the speed to medium. Continue to mix until the dough is slightly sticky, smooth, and elastic, about 10 minutes. Form the dough into a ball and place in a lightly oiled bowl. Turn it over to coat all sides and tightly cover the bowl with plastic wrap. Allow the dough to rise in a warm place until it has doubled in size, 1½ to 2 hours.

2. In a large bowl mix ¼ cup oil with the salt and pepper. Place the garlic cloves in the middle of a small sheet of aluminum foil, about 8 inches square, and pour 1 tablespoon of the oil mixture over the garlic. Fold up the sides to make a sealed packet, leaving a little room for the expansion of steam.

3. Add all the peppers and mushrooms to the bowl with the remaining oil mixture. Toss to coat the vegetables evenly.

4. Prepare the grill for direct cooking over medium-high heat. Preheat a perforated grill pan over **direct medium-high heat** for about 10 minutes. While the pan is preheating, place the packet of garlic over **direct medium-high heat** and cook until the cloves are soft and light brown, 15 to 20 minutes. Remove the packet from the grill. When the grill pan is really hot, using tongs, lift the mushrooms and peppers from the bowl and spread them out in a single layer on the pan. Cook until they are



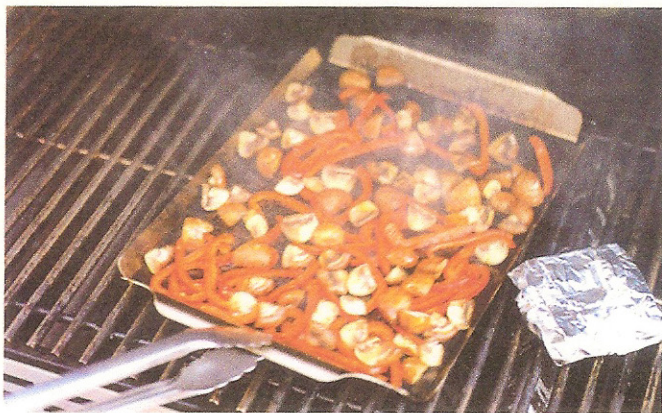
nice and browned and tender, about 6 minutes, stirring once or twice. Wearing insulated barbecue mitts, remove the pan from the grill and set it down on a heat-proof surface.

5. Cut the dough into 8 equal pieces. Lightly brush eight, 9-inch squares of parchment paper on one side with oil. Using your fingers, flatten each piece of dough on a sheet of parchment paper to create 8 rounds. Each round should be about ⅓ inch thick and 6 to 8 inches in diameter. Lightly brush the tops with oil. Let the rounds sit at room temperature for 5 to 10 minutes.

6. Lower the temperature of the grill to medium heat. Brush the cooking grates clean. Working with 4 rounds at a time, place the dough on the cooking grate with the paper sides facing up. Grill over **direct medium heat**, with the lid closed as much as possible, until the dough is well marked and firm on the underside, 2 to 5 minutes, rotating as needed for even cooking. Peel off and discard the parchment paper. Transfer the crusts to a work surface with the grilled sides facing up. Repeat with the other 4 rounds.

7. Spread the cheese evenly over the crusts and then arrange some garlic, mushrooms, and pepper slices on top. Return the pizzas to the grill and cook over **direct medium heat**, with the lid closed as much as possible, until the cheese is melted and the bottom of the crusts are crisp, 2 to 5 minutes, rotating the pizzas occasionally for even cooking. Transfer to a cutting board and cut into wedges. Serve warm.

### WAY TO GRILL PIZZA



1. A grill pan is a convenient tool for grilling small pizza toppings like chopped mushrooms and bell pepper slices. Roast the garlic in a foil packet.



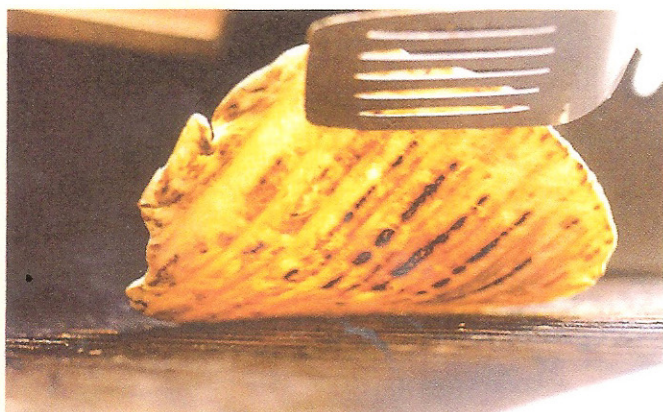
2. To flatten and stretch dough easily, without it springing back, it needs to be at room temperature. If you happen to buy refrigerated dough, let it sit on a counter for a few hours so it will warm up and relax.



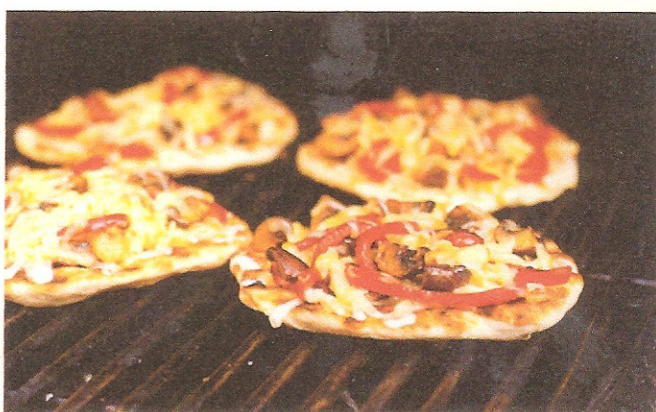
3. A bit of olive oil on your hands and your board will make the dough more pliable. Finish flattening each piece of dough on a sheet of parchment paper.



4. The parchment paper will help to hold the shape of the dough as you flip it onto the grill. After a minute or so of grilling, peel off the paper.



5. The oil will prevent sticking and promote even browning. When the underside is crisp and toasted, transfer the crusts to a work surface, with the grilled sides facing up.



6. Arrange the toppings on the toasted sides and continue to grill the pizzas until the bottoms of the crusts are crisp and the cheese has melted.



## Grilled Barbecued Chicken Pizza

1 full, boneless chicken breast

2 cups tomato-based barbecue sauce

Basic pizza dough

About 1/4 cup olive oil, preferably extra-virgin

1 1/2 cups (about 8 oz.) shredded Italian Fontina cheese

1 1/2 cups (about 6 oz.) shredded smoked Gouda cheese

1 red onion, very thinly sliced and separated into rings

1/4 cup chopped fresh cilantro or fresh oregano

Combine the chicken and 1 cup of the barbecue sauce in a bowl and marinate in the refrigerator for at least 4 hours . Return chicken to room temperature before cooking.

Grill over a moderate fire. When cool, cut into 1/2 inch cubes.

Prepare dough as directed by the recipe and roll out 4 individual pizzas onto parchment paper. Preheat grill to direct medium. Oil grill and place individual rounds, parchment side up, on grill for 2-5 minutes. Take rounds off grill and dress, toasted side up, with 1/4 cup each sauce, the chicken, cheese and onion. Place back on grill and toast the other side for about 5 minutes longer. Sprinkle with oil and cilantro and serve.

# Jack Daniels Barbecue Sauce

- 1 1/2 cups ketchup
- 1 cup Jack Daniels sour mash whiskey
- 3/4 cup chili sauce
- 1/2 cup vinegar
- 1/3 cup Worcestershire sauce
- 1/3 cup firmly packed brown sugar
- 3 Tbsp. fresh lemon juice
- 1 Tbsp. paprika
- 2 tsp. salt
- 1 clove garlic, crushed
- 1/4 tsp. hot pepper sauce



Combine all ingredients in a large sauce pan. Heat to boiling. Reduce heat and simmer 30 to 45 minutes, until sauce is slightly thickened.

Enough for 5 pounds of pork back ribs.



### **CHICKEN - PARMESAN DRUMMETTES**

- 1/3 Bag 30-36 Chicken Drumettes & Wings (mostly drumettes)
- Milk 2%
- Bread Crumbs with Herbs & Garlic (Progresso pref)
- 1 Cup Grated Parmesan (approx quantity to your taste)
- 1 Cup Shredded Parmesan (approx quantity to your taste)
- 1 Can Pam Spray

1. In refrigerator, soak chicken in milk overnight or 1 hr in the morning for later cooking
2. Take out of refrigerator 30 minutes to 1 hour before baking
3. Pre-heat oven to 350\*
4. Put foil on baking sheet, spray with pam
5. Mix grated parmesan with bread crumbs in bowl
6. Shake milk off chicken, coat chicken with parmesan/bread crumbs
7. Place on baking sheet
8. Top each chicken with shredded parmesan
9. Spray each chicken with pam
10. Scoop fallen crumbs/parmesan back onto chicken pieces
11. Rotate baking sheet half way into baking time
12. Bake for 30-45 minutes

## Profiteroles

1 pkg. Van Diermen's Cream Puffs (frozen)

(filled with fresh whipped dairy cream found at Costco)

### Chocolate Frosting

- Dip each cream puff in the chocolate frosting
- Refrigerate until about 15-30 minutes before serving

### Chocolate Frosting

- Sift together:
  - 1 pkg. powdered sugar
  - 1/3 c. plus 2 T. cocoa
  - 1/4 tsp. salt
- Melt in saucepan:
  - 1/3 c. butter
  - 1/3 c. evaporated milk
- Add sugar mixture to milk and butter and stir until very hot, not boiling
- Remove from heat
- Stir in 2 tsp. vanilla
- Return to very low heat while dipping cream puffs into frosting so frosting stays liquid. If frosting gets too thick add a little more evaporated milk.



## Peach Cobbler

### Ingredients:

1 1/2 cup self-rising flour (not all-purpose)  
8 tablespoon (1 stick) butter  
1/2 cup water  
2 cup sugar, divided  
4 cup peeled, sliced peaches  
1 1/2 cup milk  
ground cinnamon, optional



### Directions:

Preheat oven to 350 degrees.

Combine the peaches, 1 cup sugar, and water in a saucepan and mix well. Bring to a boil and simmer for 10 minutes. Remove from the heat.

Put the butter in a 3-quart baking dish and place in oven to melt. Mix remaining 1 cup sugar, flour, and milk slowly to prevent clumping. Pour mixture over melted butter. Do not stir. Spoon fruit on top, gently pouring in syrup. Sprinkle top with ground cinnamon, if using. Batter will rise to top during baking. Bake for 30 to 45 minutes. To serve, scoop onto a plate and serve with your choice of whipped cream or vanilla ice cream. Recipe courtesy Paula Deen

Servings: 8 to 10 servings

Prep Time: 15 min

Cook Time: 45 min

Difficulty: Easy

### Tips from web site:

- “ Double the number of peaches (depending on size) and use half brown sugar along with the white. “
- “This recipe is delicious and easy! I used to have trouble making cobbler until I figured out the most important step. DO NOT STIR!”
- “Allow butter to heat up enough/make sure it is melted and hot, but not burned .“
- Don't pour the peach syrup in the batter too early/make sure you spoon in the peaches first and then spoon the syrup over the top. When you first put in the peaches, your batter should already be looking a little "puffy".