

Margarita Shrimp

Elaine Tarr



Shrimp

- 2 tablespoons chopped cilantro
- 2 cloves garlic, minced
- 1 serrano chile, stemmed, seeded, and finely diced
- 1/3 cup tequila
- 2 tablespoons Triple Sec or Grand Marnier
- 1/4 cup freshly squeezed lime juice
- 1 teaspoon cumin seed, toasted and ground, or 1 teaspoon ground cumin
- 1 pound shrimp (16 to 20 per pound), peeled, deveined, and slit open along the backs
- 1/4 cup olive oil
- Salt and freshly ground black pepper to taste

Marinate the Shrimp

Combine the cilantro, garlic, chili, tequila, Triple Sec, lime juice, and cumin seed in a non-reactive bowl. Add the shrimp, turn to coat, and refrigerate for at least 1 hour. Drain the shrimp and reserve the marinade for the dressing.

Grill the Shrimp

Prepare a barbecue grill or preheat a broiler. Grill or broil the shrimp until just pink, about 1 minute per side. Keep warm.

Tortilla Strips - can be done in advance

- 4 corn tortillas, 6 inches in diameter, cut into julienne
- Vegetable oil for frying tortillas
- 1 teaspoon chili powder or green chili dip mix

Fill a small skillet with oil to a depth of about 1 inch and place over medium heat. When the oil is about 375°, *fry* the tortilla strips in batches until light brown and crisp. Drain on paper towels. Sprinkle with chili powder or green chili mix while still warm.

Dressing

In a small saucepan over high heat, bring the reserved marinade to a boil. Reduce the heat to medium and simmer until reduced by half. Remove from the heat, transfer to a bowl, and let cool. Whisk in the olive oil and season with salt and pepper to taste. Set aside.

Salad

- 1 tomato, cored, seeded, and diced
- 1 yellow bell pepper, cored, seeded, and diced
- 6 cups torn romaine lettuce leaves, washed and thoroughly dried

In a large bowl, mix together the tomato, bell pepper, and lettuce. Toss with the marinade dressing and divide among 4 large plates or shallow bowls. Top the salad with grilled shrimp and fried tortilla strips. Serve immediately.

Pasta Timbale with Chianti Vinaigrette

Lloyd Tarr

- 4 large or 8 small leeks, trimmed
- 1/4 cup olive oil
- 4 ounces mushrooms, finely chopped
- 2 garlic cloves, chopped
- 4 large tomatoes (about 1 1/3 pounds), seeded and chopped
- 1/4 cup all purpose flour
- 1 5 1/2-ounce jar oil-cured Greek olives, pitted and coarsely chopped
- 1/3 cup capers, rinsed and drained
- 1 -1/2 pounds mozzarella cheese, shredded (6 to 7 cups)
- 1/2 teaspoon dried oregano, crumbled
- 18 jumbo round cheese ravioli
- 8 ounces mortadella, thinly sliced (about 15 slices)

Chianti Vinaigrette

- 1/3 cup Chianti
- 1/4 cup red wine vinegar
- 1 cup olive oil
- 2 tablespoons minced fresh basil leaves
- 2 teaspoons salt
- 1 teaspoon sugar
- 1/4 teaspoon freshly ground pepper



Generously grease 8-inch springform pan. Cut white part of leeks into 1/4-inch slices. Bring large amount of salted water to rapid boil. Add leek slices and green leaves and simmer 5 minutes. Drain well. Arrange slices in single layer in bottom of springform. Cover with layer of leaves. Drape remaining leaves around sides of springform, allowing ends to hang over top.

Heat olive oil in heavy large saucepan over medium-high heat. Add mushrooms and garlic and sauté 5 minutes. Add tomatoes. Sprinkle vegetables with flour and blend well. Simmer, stirring occasionally, until sauce is thick, about 20 minutes. Stir in olives and capers. Season with salt. Set aside.

Combine cheese and oregano. Bring large amount of salted water to rapid boil. Add ravioli and cook 10 minutes, stirring frequently. Drain and rinse under cold water. Drain and pat dry.

Preheat oven to 350°F. Sprinkle 1-1/2 cups cheese mixture over bottom of springform. Layer 1/3 of mortadella slices (about 5) over cheese. Arrange 6 ravioli over top. Pour 1/3 of vegetable sauce over ravioli. Repeat layering, ending with cheese. Fold leek ends over top, pressing gently to flatten layers. Set springform on baking sheet. Cover top of pan with foil. Bake 1 hour. Cool in pan 30 minutes.

For vinaigrette: Mix wine and vinegar in small bowl. Whisk in oil 1 drop at a time. Add basil, salt, sugar and pepper.

To serve, arrange platter over top of springform and invert mold. Carefully remove sides of pan, then gently lift off bottom. Cut timbale into wedges. Pass Chianti vinaigrette separately.

Gelato di vaniglia con salsa di fragoline di bosco all'aceto balsamico - -- Vanilla ice-cream with strawberry and balsamic vinegar coulis

Chuck Canode



1.5 Pints of Vanilla Ice cream (700g)
1 Pint of Strawberries (450g)
3 tbsp of Sugar
3 tbsp of Water
3 tsp of Balsamic Vinegar from Modena

1. Wash and dry the strawberries and remove the green stems. Mix them with the balsamic vinegar and leave to infuse for about one hour.
2. In the mean time dissolve in a pan, over a low flame, the sugar with the water until syrupy. Keep warm.
3. Blend the strawberries and mix the obtained pureé with the sugar syrup and let cook again for about 3 minutes.
4. Pour then over the scooped vanilla ice-cream.

Gelato di vaniglia

- 2 large eggs
- $\frac{3}{4}$ cup sugar
- 2 cups heavy or whipping cream
- 1 cup milk
- 2 teaspoons vanilla extract

1. Whisk eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream, milk, and vanilla and whisk to blend.

2. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.

Makes 1 quart

Samson's Yummy Puppy Chow

Samson

Ingredients:

- 9 cups Crispix cereal
- $\frac{1}{2}$ $\frac{3}{4}$ cup Jiffy peanut butter (your preference)
- 1 bag chocolate chips 6 oz. (I use milk chocolate)
- $\frac{1}{4}$ cup margarine or butter
- 1 teaspoon vanilla
- 1 $\frac{1}{2}$ cups powdered sugar



Measure cereal into large bowl.

Combine peanut butter, chocolate chips, and butter in saucepan. Heat on low until mixture can be stirred smooth. Stir in vanilla.

Pour over cereal in bowl; stir to coat. Pour into 2-gallon plastic food storage bag, or large paper grocery bag. Add powdered sugar to bag, close bag tightly, shake to coat. Store in airtight container in fridge.

Better Than Ever Chocolate Cake

Debbie Tarr

You will need the following:

- 1 marble (or chocolate--I use chocolate) cake mix
- 1 jar butterscotch topping
- 1 can sweetened condensed milk
- 1 pint heavy whipping cream
- 1 bag or 6 bars of heath candy



1 marble cake mix (vanilla and chocolate)
make the cake as usual and bake in a 13X9 pan as directed

then take a straw and punch holes, (a lot) in the top of the cake

pour 1 can sweetened condensed milk over the top
pour 1 jar of butterscotch topping over the top

In a mixing bowl, pour in a pint of heavy whipping cream with several tablespoons of sugar (I add a lot of sugar but you can make the whipped cream as sweet as you like it) Now mix for several minutes until whipping cream is the desired consistency. Add some Heath Bar topping to the whipped cream, leaving some for the top of the cake.

Pour whipped cream over cake, add more Heath Bar to the top and you have a great cake!

FLAG BERRY TARTS

Becky Canode

MAKES 2 FOUR-BY-FOURTEEN-INCH TARTS

- 4 ounces semisweet chocolate, for lining red- and golden-raspberry tart shells
- 2 Pate Sucree tart shells (recipe follows)

- 1/2 cup raspberry jam, for glazing red raspberries
Creme Fraiche Filling (recipe follows)
- 1 pint red raspberries
- 1 pint golden raspberries
Confectioners' sugar, for dusting golden raspberries
- 1/2 cup apricot jam, for glazing blueberries
- 1 pint blueberries, picked over



1. .Make red and white tarts: In a small bowl in the microwave or a bowl set over a pan of simmering water, heat chocolate until it is just melted, about 1 1/2 minutes; stir until smooth. Using the back of a spoon, spread half the chocolate over bottom of each of 2 tart shells; refrigerate to set, at least 5 minutes.
2. Meanwhile, heat raspberry jam in a small saucepan with about 1 tablespoon water; strain into a small bowl. Mix in the red raspberries (or half or red if only using red).
3. Heat apricot jam in a small saucepan with about 1 tablespoon water; strain into a medium bowl. Toss blueberries with remaining jam.
4. Remove lined shells from refrigerator. Spread a third of the creme fraiche filling over bottom of each.
5. Arrange 3 rows of unglazed raspberries two-thirds the length of the tart. Leaving space between each and at the top and bottom for 4 more.
6. Dust with confectioners' sugar until raspberries are coated white.
7. Fill left third with a layer of glazed blueberries arranged snugly in rows; top with another layer.
8. Carefully fill empty rows with glazed raspberries, rinsing your hands as needed. Repeat with remaining tart shells and raspberries, making six rows of alternating white and red.
9. Arrange on a serving tray or board. Don't refrigerate for more than 30 minutes, or the sugar may begin to liquefy. Finished tarts will hold at room temperature for several hours.

PATE SUCREE

MAKES 2 FOUR-BY-FOURTEEN-INCH TARTS

Unused dough can be stored, wrapped well in plastic, in the refrigerator for up to three days or in the freezer for up to one month. If you have only one tart pan, you can bake the shells consecutively; let the shell cool completely in the pan before removing.

- 2 1/2 cups all-purpose flour, plus more for work surface
- 3 tablespoons sugar
- Pinch of salt
- 1 cup (2 sticks) chilled unsalted butter, cut into small pieces
- 2 large egg yolks
- 1/4 cup cold water

1. Place flour, sugar, and salt in the bowl of a food processor fitted with the metal blade, and pulse to combine. Add butter, and process until mixture resembles coarse meal, about 10 seconds.
2. In a small bowl, lightly beat yolks with the water. With machine running, add yolk mixture and process just until dough holds together, no more than 20 seconds. Divide dough in half, form into flat disk and wrap in plastic. Chill in refrigerator until ready to use, at least 2 hours.
3. On a lightly floured surface, roll out one disk of pate sucree 1/3 inch thick to fit a 4-by-14-inch fluted tart pan with a removable bottom, allowing about an inch extra on all sides. Brush off excess flour with a pastry brush. Carefully transfer dough to tart pan, pressing it into edges and sides; trim excess by running rolling pin over the pan. Prick the bottom of the dough all over with a fork. Cover with plastic wrap, and chill in refrigerator at least 1 hour.
4. Preheat oven to 375°. Remove pans from refrigerator, and place on a rimmed baking sheet. Line each with a piece of aluminum foil that overhangs the edges by at least 2 inches. Fill foil with pie weights or dried beans; fold foil to enclose, making sure edges of tart are supported by the foil and weights.
5. Bake until edges are just starting to color, about 25 minutes. Remove foil and weights; continue baking until crust is crisp and evenly browned, 10 to 15 minutes more. Transfer to a wire rack to cool completely before removing shells.

CREME FRAICHE FILLING

MAKES ENOUGH FOR 3 FOUR-BY-FOURTEEN-INCH TARTS

- 2 eight-ounce packages cream cheese, room temperature
- 1 teaspoon pure vanilla extract
- 8 ounces creme fraiche
- 1 cup confectioners' sugar

1. In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese and vanilla until soft. In a separate bowl, whisk creme fraiche with a balloon whisk until it holds soft peaks.
2. Whisk a third of the creme fraiche into cream-cheese mixture to lighten. Fold in remaining creme fraiche while gradually sifting the confectioners' sugar over the top; fold just until combined. Cover with plastic wrap; place in refrigerator until ready to use, up to 2 hours.

Justin's Super Duper Trail Mix



A couple of handful of M&Ms (preferably **boo** or **ellow**)
A sprinkling of peanuts
As many raisins as you can get out of the box
Some pretzels
Anything else that looks good that you can get your hands on

1. Pour in a big Ziploc bag
2. Have Mom or Dad seal it up
3. Shake it up
4. Eat

Grilled Tuscan Chicken

Rob Tarr

4 half breasts of skinless, boneless chicken
1 teaspoon coarse salt
1 teaspoon cracked black peppercorn
1/2 to 1 teaspoon hot red pepper flakes
1 tablespoon chopped garlic
1 tablespoon chopped fresh rosemary
Juice of 1 lemon
1/4 cup extra-virgin olive oil
4 bricks, wrapped in aluminum foil



Trim any sinews or excess fat off the chicken breasts and discard. Rinse the breasts under cold running water, then drain and blot dry with paper towels.

Sprinkle the breasts on both sides with the salt, cracked black pepper, and hot red pepper flakes. Sprinkle the breasts with the garlic and rosemary, patting them on with your fingers. Arrange the breasts in a nonreactive baking dish. Pour the lemon juice and oil over them and let marinate in the refrigerator, covered, for 30 minutes to 1 hour, turning several times.

Set up the grill for direct grilling and preheat to high. Use soaked wood chips for smoke.

When ready to cook, brush and oil the grill grate. If using a charcoal grill, toss the wood chips on the coals. Arrange the chicken breasts on the hot grate, all facing the same direction, at a 45 degree angle to the bars of the grate. Place a brick on top of each.

Grill the breasts until cooked, 4 to 6 minutes per side, rotating the breasts 90 degrees after 2 minutes on each side to create an attractive cross-hatch of grill marks. Transfer the breasts to plates or a platter and serve at once.

Grilled Chimichangas

Kevin Kau



Baja Sauce

- 2 8oz cream cheese packages
- ¼c. sour cream
- ½c. milk
- 3tbsp El Pato Mexican Style Tomato Sauce
- 1tbsp chili powder
- 2tsp paprika

To make Baja sauce, whip all ingredients in your KitchenAid Mixer. (If you don't have one, go buy one ASAP.)

Meat

- 1-2lbs boneless, skinless chicken breasts
- 2 onions, sliced
- 2 red or green bell peppers, sliced

Colby cheese
tortillas
non-stick spray

Slice chicken in long strips and marinate in Italian Dressing for about an hour. Grill chicken and vegetables in a grill basket. To assemble chimis, roll meat, veggies, and cheese into a tortilla and tuck ends under. Spray with non-stick cooking spray and grill until golden brown. Before serving, drizzle with warmed Baja sauce.

Lots of Lemon Cake

Heather Kau



- 1 Box lemon cake mix
- 1 Large lemon instant pudding mix
- 1 Large tub whipped topping
- 1 Fresh lemon

Prepare cake mix and bake as directed. After cake is in the oven, prepare pudding as directed and set aside. When cake is done, pour pudding in center of warm cake. Do not spread- let pudding warm and run to sides of pan. When cake cools, refrigerate for at least 1 hour, and then spread pudding evenly over cake. Spread whipped topping over cake. Slice thin slices of lemon (or use grated rind) for garnish.

This cake can also be prepared as a layered cake. Use an extra box of pudding for the filling and decorate sides of cake with thinly sliced lemons.