**Mozzarella and Tomato Bruschetta**

1 (16-ounce) can whole tomatoes, drained
1 cup fresh basil leaves, washed and spun dry
4 tablespoons extra-virgin olive oil
6 cloves garlic, peeled
Kosher salt and freshly ground black pepper
2 large French baguettes, sliced 1-inch thick (about 36 slices)
1 1/2 pounds fresh mozzarella cheese, sliced 1/4-inch thick

Preheat oven to 375 degrees Fahrenheit

In the bowl of a food processor, add drained tomatoes, 1 cup basil leaves, olive oil and 2 cloves garlic. Pulse until smooth, but still chunky. Season with salt and pepper.

On a baking sheet, line up baguette slices. Toast in oven for about 3 minutes or until light golden brown. Remove from oven and quickly rub remaining garlic on the toasted side of each slice and then lay a piece of mozzarella cheese on top.

Place bread back in oven and melt cheese slightly, about 45 seconds. Remove from oven and spread one tablespoon of tomato mixture on each piece.

Garnish with basil leaves.

Yield: 36 Bruschetta

**Crisp Rosemary Flatbread**

1 3/4 cups unbleached all-purpose flour
1 tablespoon chopped rosemary plus 2 sprigs
1 teaspoon baking powder
3/4 teaspoon salt
1/2 cup water
1/3 cup olive oil plus more for brushing
Flaky sea salt

Preheat oven to 450 with a heavy baking sheet on rack in middle.

Stir together flour, chopped rosemary, baking powder, and salt in a medium bowl. Make a well in the center, then add water and oil and gradually stir into flour with a wooden spoon until a dough forms. Knead gently on a work surface 4 or 5 times.

Divide dough into 3 pieces and roll out on a sheet of parchment paper into 10-inch rounds

Lightly brush top with additional oil and scatter small clusters of rosemary leaves on top, pressing in slightly. Sprinkle with sea salt. Slide round (still on parchment) onto preheated baking sheet and bake until pale golden and browned in spots, 8 to 10 minutes. Transfer flatbread to a rack to cool.
Heirloom Tomato Salad with Burrata Cheese and Basil

1 loaf country white bread
1/2 cup extra virgin olive oil
1 tablespoon oregano
1/2 clove garlic
1 1/2 tablespoons red wine vinegar
1 tablespoon balsamic vinegar
1 1/2 pint cherry tomatoes
3 pounds heirloom tomatoes, assorted sizes shapes and colors
1 teaspoon fleur de sel
2 tbsp sliced green basil
1 pound burrata cheese
Kosher salt and ground black pepper

Preheat oven to 375
Cut crust off bread and tear remaining loaf into 1 inch pieces.
Using your hands, toss the pieces with 2 tbsp olive oil, squeezing
bread gently to absorb oil. Toast on baking sheet 12 to 15 minutes
until croutons are golden brown.

Smash oregano, garlic and stir in salt, transfer to a bowl and stir in vinegars.
Whisk remaining 6 tbsp of olive oil and taste for balance and seasoning.
Stem cherry tomatoes and cut them in half.
Core heirloom tomatoes, cut into wedges.
Season tomatoes with fleur de sel and same pepper.
Place on platter, spoon vinaigrette on top.
Cut burrata cheese into slices and tuck them into tomatoes.
Sprinkle basil on top.

Lemon Orzo Salad with Asparagus, Spinach and Feta

1 cup orzo
2 cloves garlic, finely chopped
1 teaspoon olive oil
8 asparagus spears, cut into 1 inch pieces
1 cup packed fresh spinach
1 large lemon, juiced
1/3 cup feta cheese
Salt and pepper, to taste

In a medium sauce pan, bring 4 cups of water to boil. Add orzo. Cook until tender, about 10 minutes. Drain orzo and set aside.

In a small sauce pan, sauté garlic in olive oil. Add in asparagus pieces. Saute for 3-4 minutes. Stir in spinach. Cook until asparagus is tender and the spinach shrinks down.

Put the orzo in a medium bowl and add the vegetables. Squeeze fresh lemon juice over salad. Stir in and season with salt and pepper.

Sprinkle feta cheese over the top. Serve warm or cold.

Serves 4

www.twopeasandtheirpod.com
**Lemon Chicken Breasts**

- ½ cup olive oil
- 3 tablespoons minced garlic (9 cloves)
- 1/3 cup dry white wine
- 1 tablespoon grated lemon zest (2 lemons)
- 2 tablespoons freshly squeezed lemon juice
- 1½ teaspoons dried oregano
- 1 teaspoon minced fresh thyme leaves
- kosher salt and freshly ground black pepper
- 4 boneless chicken breasts, skin on
- 1 lemon

Preheat the oven to 400 degrees.

Warm the olive oil in a small saucepan over medium-low heat. Add the garlic and cook for 1 minute, don’t allow garlic to turn brown.

Remove pan from heat. Add white wine, lemon zest, lemon juice, oregano, thyme, and 1 teaspoon salt and pour into a 9 x 12-inch baking dish.

Pat chicken breasts dry and place them skin side up over the sauce.
Brush the chicken breasts with olive oil and sprinkle them liberally with salt and pepper. Cut lemon in 8 wedges and tuck it among the pieces of chicken.

Bake for 30 to 40 minutes until chicken is cooked through and skin is lightly browned. If the chicken isn’t browned enough, put it under the broiler for 2 minutes.

Sprinkle with salt and serve hot with pan juices.

Serves 4

Ina Garten

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**Pasta alla Formiana (Tomato Pasta Bake)**

- 1 28-ounce can crushed tomatoes
- 1 clove garlic, coarsely chopped
- ½ pound penne pasta
- ¼ cup olive oil, plus a little extra for drizzling
- ¼ cup dried oregano
- 2 teaspoons sea salt
- ½ teaspoon fresh ground pepper
- 4-5 very ripe, extra large beefsteak tomatoes, cut into ½ inch thick slices

Put oven rack in center of oven. Preheat oven to 450 degrees F.

Grease an 8x8 inch glass baking dish and set aside.

In a food processor, blend together the crushed tomatoes and garlic. Pour this mixture into a medium bowl and add uncooked pasta.

Add ¼ cup olive oil, oregano, salt, and pepper. Toss until all ingredients are coated.

Line the bottom and sides of baking dish with tomato slices.
Pour pasta/tomato sauce mixture in the dish on top of the fresh tomatoes.
Layer the rest of the fresh tomatoes on top, to completely cover the pasta mixture.
Drizzle the top with a little olive oil and bake until tomatoes are crispy and the pasta is cooked (about 1 hour).
Let dish cool about 5 minutes before serving.

www.littlehouseofveggies.blogspot.com
Garlic-Roasted Cauliflower

1 whole head of garlic, cloves separated but not peeled
1 large head of cauliflower, trimmed and cut into large florets
4 ½ tablespoons olive oil
Kosher salt and freshly ground black pepper
¼ cup minced fresh parsley
3 tablespoons pine nuts, toasted
2 tablespoons freshly squeezed lemon juice

Preheat oven to 450 degrees

Bring a small pot of water to a boil and add the garlic cloves. Boil for 15 seconds. Drain, peel, and cut off any brown parts. Cut the largest cloves in half lengthwise.

To toast the pine nuts: place them in a dry sauté pan and cook over low heat for 10 minutes, tossing often, until lightly browned.

On a sheet pan, toss the cauliflower with garlic, 3 tablespoons of the olive oil, 2 teaspoons salt, and 1 teaspoon pepper. Spread the mixture out in a single layer and roast for 20 to 25 minutes, tossing twice, until the cauliflower is tender and the garlic is lightly browned.

Scrape the cauliflower into a large bowl with the garlic and pan juices. Add remaining 1 ½ tablespoons olive oil, parsley, pine nuts, and lemon juice. Sprinkle with another ½ teaspoon salt, toss well, and serve warm.

Ina Garten

Roasted Red Potatoes

1 ¾ pounds small red potatoes, quartered
1 small onion, quartered
¼ cup olive oil
1 ½ teaspoons dried rosemary, crushed
2 garlic cloves, minced
¼ teaspoon garlic salt

Preheat oven to 425.

In a bowl, combine the potatoes, onion, oil, rosemary, garlic, and garlic salt. Toss to coat.

Transfer to a foil-lined 15x10 inch baking pan.

Bake, uncovered, for 25-30 minutes or until potatoes are tender and browned.
Lemon Bars

Crust:
1 cup butter, softened
½ cup white sugar
2 cups all-purpose flour

4 eggs
1 ½ cups white sugar
½ cup all-purpose flour
2 lemons, juiced

Preheat oven to 350

In a medium bowl, blend together softened butter, 2 cups flour and ½ cup sugar.

Press into the bottom of an ungreased 9x13 inch pan.

Bake for 15 to 20 minutes in the preheated oven, or until firm and golden.

In another bowl, whisk together the remaining 1 ½ cups sugar and ¼ cup flour. Whisk in the eggs and lemon juice. Pour over the baked crust.

Bake for an additional 20 minutes. The bars will firm up as they cool.

Oatmeal Chocolate Chip Cookies

½ cup (1 stick) butter, softened
½ cup packed brown sugar
¼ cup granulated sugar
1 egg
½ teaspoon vanilla
¾ cup flour
¼ teaspoon baking soda
¼ teaspoon cinnamon
¼ teaspoon salt
1 ½ quick-cooking oats

Preheat oven to 350

Combine flour, baking soda, cinnamon, and salt, set aside.

Mix butter and sugars until creamy.

Add egg and vanilla.

Add flour mixture.

Add oats.

Bake for 10 minutes, or until golden brown.
No Brainer Gourmet Chicken

Lay deboned chicken breasts in a glass pan.
Season with garlic salt, pepper and Lawry’s seasoning.
Sprinkle grated Jack cheese on top.
Open a can of stewed tomatoes and spread across the
top of the chicken.
Bake at 350 degrees for one hour.

Cindy Chernow

Cranberry Chicken

1 chicken cut up (Best of the fryer)
1 can whole cranberry sauce
1 package Lipton Onion Soup
1 8-ounce bottle 1890 French Catalina light salad dressing

"Make the Dressing the night before"
Mix ingredients in baking dish 1/3
Place chicken fleshly side up.
Pour the rest of sauce over chicken.
Cover with foil and refrigerate.

"Next day"
Preheat oven to 350 degrees.
Cook for 1 1/2 hours covered with foil.
Remove foil bake 1/2 hour more.
Garnish with parsley.

Robin and Mark Terman

Sweet Corn and Crab Soup

Supposedly this recipe originated at the Peninsula Hotel in
Hong Kong, and we have had such a soup there on many trips.
But I find it hard to believe that the fine chefs in that esteemed
hotel would use American creamstyle corn to cook with! In any
event this recipe is tasty and delicious, and even if it isn’t
authentic, our Asian friends have seemed to enjoy it. For our
Dinner for Twelve Strangers we of course serve this corn-colored
soup in blue bowls...

4 1/2 cups chicken stock or broth
2 tablespoons peanut oil
2/3 cups flaked crab meat
1 1/2 cups canned cream-style corn
1/8 teaspoon cayenne
1 tablespoon soy sauce
2 tablespoons cornstarch, dissolved in 2 tablespoons cold water
2 scallions, minced

In a saucepan, combine the stock and the oil and bring the
mixture to a boil.
Stir in the crab meat and the corn, and bring the mixture to a
boil, stirring.
Add the cayenne, the soy sauce, and salt to taste.
Stir in the cornstarch mixture.
Bring soup to a boil, stirring and simmer for one minute.
Stir in the scallions and ladle the soup into heated servings
bowls.

Yield: 6 servings

Carol Daumani

White House Lemon Chicken

1 chicken cut up
1/4 cup flour
1/4 cup fresh Parsley
1 teaspoon thyme
1/2 cube real butter
2 large Meyer Lemons cut up
1 teaspoon Kitchen Bouquet
2 cups rich chicken broth

Brown the chicken in a large Dutch Oven.
Pour off the collected fat. Put the butter in the pot, making
a roux with the flour.
Add chicken broth and herbs.
Put the chicken pieces and the cut lemons back into the pot.
Cook in the oven or covered on the stove for 1/2 hour or more.
Serve with plain rice. More chicken can be added, but there
will be less gravy.

Michelle Epstein
**Pasta Salad**

1 package curly thin pasta
3/4-1 clove Silver Palette Pesto garden dressing
1 box cherry tomatoes cut in quarters
1 can olives
Parsley
1 package chopped spinach defrosted and squeezed
1/2-1 package feta cheese crumbled
1 package pine nuts
Garlic powder
Ground black pepper

Defrost spinach ahead of time.
Cook pasta until al dente.
Combine all ingredients in a large bowl.
Serve chilled or warm.

Yield: 8-10 servings

Elaine Leader

**Chinese Chicken Salad**

My favorite recipe: I got this recipe from my ex-boyfriend's mom, soda. She is a great cook, and I learned the joy of cooking from her. Also the joy of wine tasting. Chilled Chardonnay is perfect with the salad.

**Dressing:**
1 cup white vinegar
1 cup white granulated sugar
1/2 cup salad oil (Canola oil)
1 tablespoon salt
1 teaspoon black pepper
Bit of sesame oil to taste
Lemon juice (optional)

1 iceberg lettuce
1 bunch (as you buy in the store) cilantro
1 bunch (as you buy in the store) green onion

Handful of pickled ginger (the one served at the Sushi bar, is sold at the Asian food deli section for any grocery store, usually where the TOFU is located)
1 package of chow mein crouton (available in the Asian food section of any grocery store)

*You can also fry Chinese Sautéed noodle in a frying pan to make great crouton. (saifun is an Asian food section)*

**Rice Pilaf**

4 cups rice
10 tablespoons butter
7 1/2 cups broth, chicken, lamb or beef or hot water salt and pepper
1/2 teaspoon saffron threads, use mortar and pestle to grind fine

Melt butter, add dry rice - braise well until butter begins to bubble.
Add broth, seasonings and saffron. Mix well.
Bake in oven for 30 minutes at 400 degrees. Mix well, and bake for 15 minutes more, or until crispy on top, but all the liquid is absorbed.

Note: After braising rice you can transfer the mixture to an aluminum pan to bake in the oven so it is easy to serve to a large group.

Jo-Ann Sesas

**Red Onion Salsa**

2 cups chopped red onions
1/2 cup (packed) minced fresh cilantro
2 cups minced fresh ripe tomatoes
1/2 teaspoon salt
1 cup (packed) minced parsley
Black pepper, to taste

Combine all ingredients and mix well.

Chop lettuce (leave chopped lettuce in cold water for one hour or so in a refrigerator for extra crispness), cilantro, green onion and pickled ginger. Mix them well.

Prepare the dressing. Mix well.
Add lemon juice if you want.
Add dressing to the greens. Mix.
Sprinkle crouton just before serving.

Meg Kuroda
**Black Bean Chili with Red Onion Salsa**

Like most recipes, this one calls for you to soak beans before cooking. However, I never soak the beans and this recipe turns out right every time.

You can use a commercial salsa to replace the Red Onion Salsa, but I recommend you give the salsa recipe a try. All that's required is just a little extra shopping.

4 cups dried black turtle beans
5-6 cloves garlic, minced
2 teaspoons ground cumin
2 1/4 teaspoons salt
Black pepper, to taste
2 tablespoons dried basil
1/2 teaspoon dried oregano
Crushed red pepper or cayenne, to taste
1 tablespoon fresh lime juice
2 medium-sized green bell peppers, chopped
2 tablespoons olive oil
1/2 cup tomato puree
2 4-ounce cans diced green chilies
Red Onion Salsa (recipe follows)
Grated cheese and sour cream, for topping

Cook beans (soaked or unsoaked) in fresh boiling water, partly covered, until tender (1-1 1/2 hours).
Check water level during cooking; add more as necessary.
Transfer cooled beans to a large kettle or saucepan. Include about 2-3 cups of the cooking water.
In a heavy skillet, sauté garlic, seasonings, lime juice, and bell peppers in olive oil over medium-low heat until the peppers are tender (10-15 minutes).
Add the sauté to the cooked beans, along with the tomato puree and minced green chilies.
Simmer, covered over very low heat, stirring every now and then, for about 45 minutes. (This is a good time to make the salsa.)
Serve topped with Red Onion Salsa and, if desired, grated cheese, sour cream, and warm tortillas.

Yield: 4-6, doubles easily
Mark Davis

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**Perfect Pie Crust**

4 cups Flour
1 tablespoon Sugar
1 3/4 cups buttery flavored Crisco
2 teaspoons salt

Mix:
1 tablespoon white vinegar
1 egg
1/2 cup water

Mix flour, salt and shortening until pebbly.
Add the liquids and blend with a pastry fork, or scraper.
Refrigerate for at least 15 minutes. Split into 4 rounds. Freeze and use as needed.

Makes 4 single crusts
Margot Epstein

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**Bruin Oatmeal Cookies**

1 cup (2 sticks) of butter
3/4 cups granulated sugar
3/4 cups of firmly packed dark brown sugar
1 teaspoon of vanilla extract
1 1/4 cups of all-purpose flour
1 teaspoon baking soda
1/2 teaspoon of a salt
3 cups of oats

You may add any of the following:
semi-sweet chocolate chips
white chocolate
macadamia nuts
walnuts
pecans

Bake 10 to 12 minutes at 375 degrees

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**Lemon Cream Parfait**

2 cups Half and Half
1 cup sugar
2 tablespoon grated lemon peel
1/3 cup fresh lemon juice
Sliced strawberries, blueberries or raspberries

Stir all ingredients together, except fruit, until sugar is dissolved.
Pour into parfait glasses.
Freeze for several hours until firm. Remove from freezer about 20 minute before serving. Top with fruit.

Katie Krum
**Rum Cake**

1 cup pecans or walnuts, chopped
1 1/2 oz package yellow cake mix
1 3/4 oz package instant vanilla pudding mix
4 eggs
1/2 cups cold water
1/2 cup Wesson oil
1/2 cup dark rum (80 proof)

**Glaze:**
1/4 pound butter
1/4 cup water
1 cup granulated sugar
1/2 cup dark rum (80 Proof)

Preheat oven to 325 degrees.
Grease and flour 10 inch tube or 12 cup bundt pan.
Sprinkle nuts over bottom of pan.
Mix all cake ingredients together. Pour batter over nuts. Bake one hour.
Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.


Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream.

Yield: 12 servings  
Jo-Ann and Dennis Sesar

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**Frosted Fudge Brownies**

2 ounces 2 squares-unsweetened chocolate
1 stick 1/4 pound butter
2 large eggs
1 cup sugar
1/2 cup unsifted flour
1 teaspoon vanilla
1/8 teaspoon salt
1 cup diced walnuts or pecans

For the icing:
1 ounce 1 square-unsweetened chocolate
1 tablespoon butter, melted
1 cup unsifted powdered sugar
1 1/2 tablespoons water

Preheat oven to 350 degrees.
Grease a 9x9 inch baking pan with shortening.
Melt the chocolate with butter over low heat in a heavy-bottomed saucepan or double boiler(Chocolate burns easily!) Set aside.
Place the eggs in a medium-size mixing bowl with the sugar and beat with a whisk. (Beat well if you want light-textured brownies, hardly at all if you want fudge brownies.) Stir in the chocolate mixture. Add the flour, vanilla, and salt; Mix just until blended. Fold in the nuts.
Pour the batter into the prepared pan. Bake for 20 minutes in the center of a 350 degree oven. Do not overbake. Spread the frosting while still warm.
Melt the chocolate and butter for the frosting over low heat in a heavy-bottomed saucepan or double boiler. Blend in the powdered sugar and water. Spread immediately over warm brownies. Let cool, then cut into 2 1/4 inch squares.

Notes: May be stored, wrapped in foil, at room temperature for up the three days or frozen for up to four months.

Jo-Ann Sesar

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**Cheese Puffs**

1 large white bread, thin sliced
1 cup mayonnaise
1 cup parmesan cheese
1 medium onion, minced

Cut off edges of bread. Cut bread in quarters. Place on cookie sheets to dry out for one hour or more.
Mince onion in cuisinart. Place in plastic bag and poke hole in bag. Squeeze out for one hour or more.
Mince onion in cuisinart.
Place in plastic bag and poke hole in bag. Squeeze out most of liquid. Not too much or you will not have any onion flavor left.
Place in a bowl and add the mayonnaise and parmesan cheese and mix thoroughly.
Cover each piece of bread with 1 1/2 teaspoons of the cheese mixture.
Place the cookie sheets 4 inches from the broiler and broil until lightly browned.
Be careful to watch this because it is easy to burn them. Best served hot out of the oven.

Yield: 12 servings  
Jo-Ann and Dennis Sesar
**Creole Muffins**

- 1 large egg
- 1/4 cup vegetable oil
- 1 1/4 cups milk
- 1/3 mixture of half chopped onion and half finely diced sweet red pepper
- 1/3 cup chopped parsley
- 2 cups flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 1/2 teaspoons salt
- 2/3 teaspoon white pepper
- 2/3 teaspoon thyme
- 1/2 teaspoon garlic powder
- 1/2 teaspoon oregano
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon freshly ground black pepper

In a small bowl, combine the egg, oil, milk, onion and red pepper, and parsley.
Sift the remaining ingredients into a large bowl.
Add the liquid mixture to the dry mixture and stir with a wooden spoon until just blended. Do not overmix.
Grease a muffin tin and fill the cups 2/3 full. Fill any empty space with water.
Bake at 400 degrees for 15 minutes, until the tops are light brown.

Mark Davis

**Bruin Poppers**

- 1/3 cup of skim milk
- 1 egg
- 1-1/2 tsp. instant minced onion, reconstituted in 2 Tbs. warm water
- 1 tsp. vegetable oil
- 1/8 tsp. salt
- 1/3 cup and 2 tsp. of flour
- 1-1/2 tsp. grated parmesan cheese

Preheat oven to 400 degrees.
Spray two 6 oz. custard cups with nonstick cooking spray and set aside.
In a small bowl, combine all ingredients except flour and cheese; add flour and cheese.
Divide mixture into sprayed cups; place cups on baking sheet and bake until firm and golden brown, 40-45 minutes.
Serve warm.

Yield: 2 servings, 1 popover each