

Friday, September 19, 6:00 PM

Chefs	
Tom & Bea	Cremini mushrooms stuffed with Spanish ham
Emad & Kathy assisted by Armin (10) and Ario (6)	Tiny Roquefort popovers
Ron & Marlene	Monkfish skewers with green papaya slaw
	Desserts
Rob & Dian	Grilled pineapples on coconut pound cake
Eli	Sparkling berry Soup
Raul	Espresso cream

CREMINI MUSHROOMS STUFFED WITH SPANISH HAM

42 fresh cremini or white button mushrooms, each 2–3 inches (5–7.5 cm) in diameter, brushed clean

2 tablespoons fresh bread crumbs (page 90)

2 tablespoons chopped fresh flat-leaf (Italian) parsley

1 teaspoon minced fresh sage

1 large clove garlic, finely chopped

3 oz (90 g) serrano ham or prosciutto, finely chopped

3 tablespoons crème fraîche or sour cream, or as needed

Salt and freshly ground pepper

2 tablespoons dry white wine or vermouth

2 tablespoons grated Parmesan cheese, plus extra for garnish

Preheat the oven to 400°F (200°C). Lightly oil a heavy baking dish or two large enough to accommodate the mushrooms snugly in a single layer.

Trim off the rough base of each mushroom stem, then remove the stems and chop finely. In a large bowl, combine the chopped stems, the bread crumbs, parsley, sage, garlic, ham, 3 tablespoons crème fraîche, ½ teaspoon salt, and ¼ teaspoon pepper. Mix together thoroughly. The mixture should hold together in clumps. If it seems dry, mix in another teaspoon or two of crème fraîche.

Put the mushroom caps stem sides up in a steamer basket set over simmering water. Cover and steam until tender and glossy, about 3 minutes. Lift out the basket, allowing any moisture to drain, and let cool.

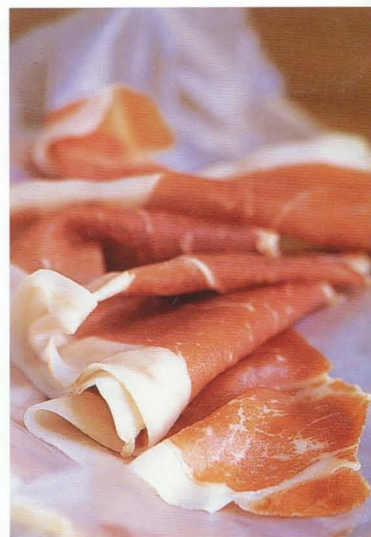
Spoon a generous teaspoon of the ham mixture onto the stem side of each mushroom cap and smooth it into an even, rounded mound. Place the mushrooms, stuffing side up, in the prepared baking dish. Drizzle the wine around the edges of the dish, and sprinkle each cap with about ⅛ teaspoon of the Parmesan.

Bake uncovered until golden, about 30 minutes. Let cool for 5 minutes and serve warm or at room temperature, garnished with Parmesan.

Note: Steaming the mushrooms helps to rid them of excess moisture, creating a more concentrated mushroom flavor. Don't be surprised by how much they shrink, as they have a high moisture content.

Make-Ahead Tip: The steamed mushrooms and stuffing can be stored separately in the refrigerator for up to 24 hours before stuffing.

MAKES 42 WARM OR ROOM-TEMPERATURE BITES



SPANISH HAM

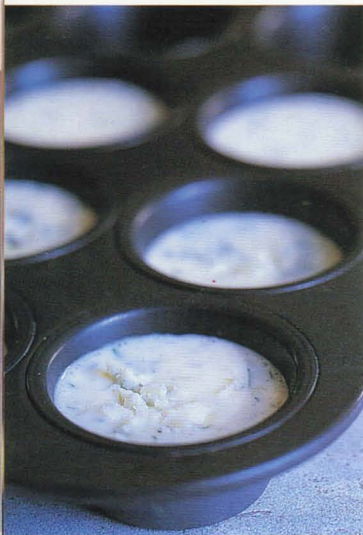
Spanish serrano ham, like its more famous Italian cousin prosciutto, is salted and hung in drying halls to air-cure. It is made primarily in western Spain and is one of the country's classic tapas offerings. Traditionally cut thicker than prosciutto, serrano has a similar but more earthy flavor, in part derived from the sizable role acorns play in the pigs' diet. Although not as widely available as prosciutto, serrano ham is turning up more frequently in delicatessens and specialty-food stores.



12/31/07
New Year's Party w. Jim & Marie

TINY ROQUEFORT POPOVERS

Sensational - 2nd and 3rd's for everyone



POPOVER SAVVY

Most recipes call for pricking popovers as soon as they come out of the oven, to prevent them from becoming soggy. These light and lacy popovers won't need it. You will need 1 or 2 mini popover or muffin pans with a nonstick finish, however, to be sure the popovers are easily freed from the cups. As noted in the recipe, you can reheat them, but do not refrigerate, or they will become irreversibly soggy.

Position an oven rack in the bottom third of the oven and preheat to 450°F (220°C). Generously brush two 12-cup nonstick mini popover or muffin pans with vegetable oil.

In a large bowl, whisk together the flour, salt, white pepper, and parsley. In a large measuring pitcher, whisk together the milk, eggs, and melted butter. Pour the wet ingredients over the dry ingredients and whisk together until just combined (don't worry if a few lumps remain). Pour the batter into the prepared popover cups to within about ¼ inch (6 mm) of the rim (about 1½ tablespoons each). Place a scant teaspoon crumbled cheese in the center of each filled cup.

Bake for 10 minutes. Do not open the oven door during this time. Reduce the heat to 350°F (180°C) and continue to bake until brown and crusty and fully puffed, 8–10 minutes longer.

Remove from the oven and immediately transfer to a warmed platter or napkin-lined bowl. Serve at once. Or, let cool on racks for up to 2 hours, then reheat in a 350°F (180°C) oven for 10 minutes.

MAKES 24 WARM BITES

Vegetable oil, for brushing

1 cup (5 oz/155 g) all-purpose (plain) flour ✓

½ teaspoon salt ✓

¼ teaspoon freshly ground white pepper

1 tablespoon finely chopped fresh flat-leaf (Italian) parsley ✓

1¼ cups (10 fl oz/310 ml) milk, at room temperature ✓

2 eggs, at room temperature

1 tablespoon unsalted butter, melted ✓

✓ 3 oz (90 g) Roquefort or other strong-flavored, crumbly blue cheese, crumbled



MONKFISH SKEWERS WITH GREEN PAPAYA SLAW

Vegetable oil for coating

FOR THE SLAW:

2 cups (6 oz/185 g) peeled and shredded green papaya

½ cup (1½ oz/45 g) thinly sliced red onion

1 jalapeño chile

Juice of 1 lime

2 tablespoons peanut oil

1 tablespoon soy sauce

1 teaspoon Asian sesame oil

Salt

1 lb (500 g) monkfish fillets

16–20 fresh cremini or white button mushrooms, brushed clean

FOR THE SPICE RUB:

1 tablespoon sweet paprika

1 teaspoon *each* garlic and onion powder

1 teaspoon Chinese five-spice powder

1 teaspoon lemon pepper

¼ teaspoon cayenne pepper

1½ teaspoons salt

8 wooden skewers, soaked for 30 minutes, or metal skewers

Prepare a charcoal or gas grill for direct grilling over high heat (page 107) and oil the grill rack.

To make the slaw, combine the papaya and onion in a bowl. Seed and mince the jalapeño chile and mix into the papaya and onion along with the lime juice, peanut oil, soy sauce, and sesame oil. Taste and season with salt.

Cut the fish fillets into 1-inch (2.5-cm) chunks. Thread the chunks alternately with the whole mushrooms onto the skewers. Coat with oil.

To make the spice rub, mix together the paprika, garlic powder, onion powder, five-spice powder, lemon pepper, cayenne, and salt in a small bowl. Sprinkle generously over the skewers.

Grill the skewers directly over high heat, turning often, until the monkfish is well browned on the outside, firm to the touch, and opaque throughout, 8–10 minutes total.

Serve with the green papaya slaw.

MAKES 4 SERVINGS



GREEN PAPAYA

A papaya looks somewhat like a large pear, with thin, pale green skin that ripens to blotches of yellow and orange. In Southeast Asia and Latin America, crunchy green papaya is treated like a vegetable and appears shredded in salads. If you can find an unripe green papaya in your local market or Asian grocery, you'll enjoy the tangy flavor it gives to the Asian slaw included with this recipe. If not, use napa, savoy, or another kind of cabbage. The slaw is also good with grilled chicken.



grilled pineapples on coconut pound cake

Pineapple takes particularly well to grilling, and not just because it is sturdy. On the grill, the fruit's natural sugars caramelize, deepening its flavor, color, and texture. Homemade pound cake is best, but a high-quality purchased pound cake works as well.

1 Place the macadamia nuts in a small, dry skillet over medium-low heat. Cook, stirring constantly, until lightly toasted and fragrant, 5–7 minutes. Transfer immediately to a cutting board to cool, then chop coarsely. Set aside.

2 Preheat a sandwich grill. Brush both sides of the pineapple slices with the melted butter, then sprinkle all over with the brown sugar, patting to help it adhere. Arrange the pineapple in the grill, close the top plate, and cook until grill marked and the sugar darkens and begins to caramelize, 1–2 minutes. Transfer to a plate. Place the pound cake slices on a work surface and sprinkle on both sides with the allspice. Place in the grill, close the top, and cook until pale golden and grill marked, 1–2 minutes, watching carefully to prevent burning.

3 Place 1 pound cake slice on each of 2 small plates. Cut the pineapple slices in half crosswise and arrange over the pound cake. Drizzle with the rum and sprinkle with the toasted nuts. Serve right away with the ice cream, if desired.

serves two

macadamia nuts, $\frac{1}{3}$ cup

fresh pineapple, 2 large slices, each about $\frac{1}{2}$ inch thick

unsalted butter, 1 tablespoon, melted

light brown sugar, 2 tablespoons

firm coconut pound cake or regular pound cake, 2 slices, each about $\frac{1}{2}$ inch thick

allspice, $\frac{1}{2}$ teaspoon

dark rum, 2 tablespoons

coconut ice cream for serving (optional)



Sparkling Berry Soup

6 cups stemmed ripe berries such as strawberries, raspberries, or blackberries (one kind or an assortment)

1 cup freshly squeezed orange juice

¼ cup freshly squeezed lemon juice

½ cup sugar, or to taste

2 cups Asti Spumante, Champagne, or other sparkling wine

Berry sorbet, frozen vanilla yogurt, or rich vanilla ice cream

Whole fresh berries for garnish

Pesticide-free, non-toxic flowers such as borage, forget-me-nots, violas, or violets for garnish (optional)

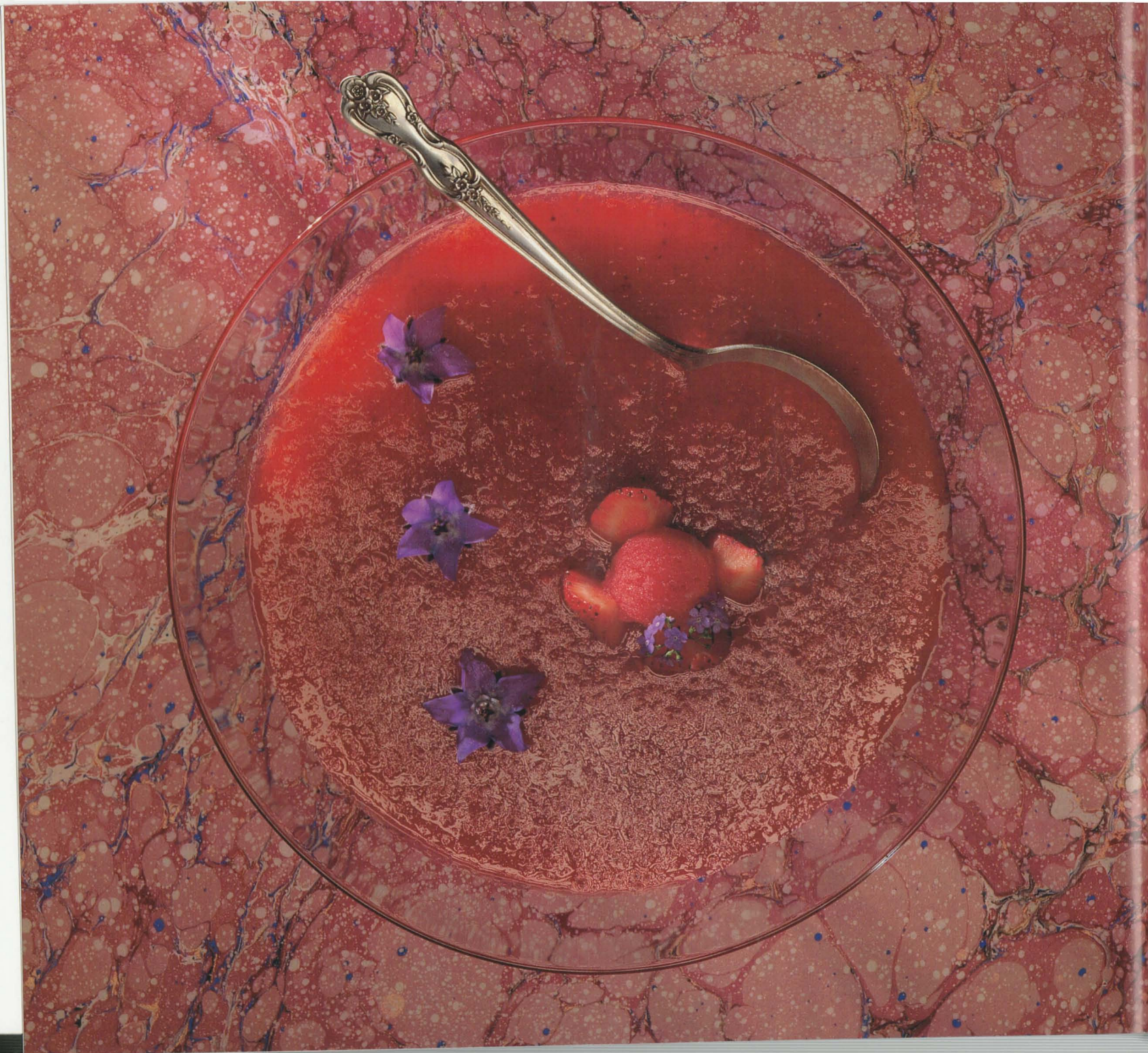
Serve as a soup course at the beginning of a meal, as an interlude between courses, or as a light dessert.

Working in batches, if necessary, combine the berries and citrus juices in a food processor or blender and purée until fairly smooth.

Transfer to a glass or ceramic bowl and stir in the sugar and sparkling wine. Cover and refrigerate until chilled, at least 2 hours or as long as overnight.

Ladle into chilled bowls, top with a small scoop of sorbet, frozen yogurt, or ice cream, and garnish with berries and flowers, if using.

Serves 6 as a soup course or dessert.



espresso cream

ricotta flavored with coffee and brandy

"It was a highly unusual dish with spectacular after effects. There's enough Baylor University left in me to be reticent about the particulars, but let's just say that the earth shook and the heavens cried out. Sorry, but that's all the detail you get." *Ben and Julia, together 6 years, St. Paul, MN*

Y I E L D S 2 S E R V I N G S

- 1 1/2 cups ricotta cheese,
drained*
- 1/4 cup cream*
- 2 tablespoons freshly ground
espresso coffee beans*
- 2 to 3 tablespoons sugar*
- 4 teaspoons brandy*
- 2 tablespoons chopped,
toasted almonds*
- 2 tablespoons chocolate-
covered espresso beans*

Combine the ricotta and cream, beating until smooth. Stir in the coffee beans, sugar, and brandy. Cover and chill for at least 3 hours.

Before serving, garnish with toasted almonds and chocolate-covered espresso beans.