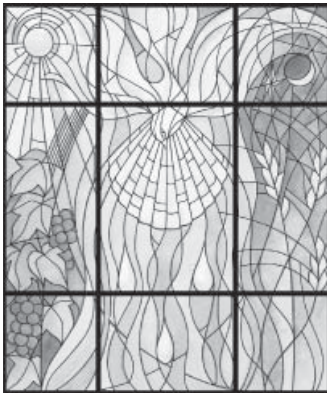


*Sumptuous Soirée
Recipe
Book*



Soirée Somptueuse Livre de Recettes



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Mini Quiche Hors d'Oeuvres..... de la cuisine de Lisa Nelson

Ingredients:

½ cup butter
 3 oz. cream cheese
 1 cup flour
 1 egg
 2/3 cup milk
 ¼ tsp onion powder
 1 cup grated cheddar cheese
 optional – bacon bits, chopped broccoli

Directions:

1. Preheat oven to 350 degrees
2. Pastry: Thoroughly mix butter, cream cheese, and flour. Roll into 24 balls. Press pastry into greased (can use spray) mini-muffin tins.
3. Combine egg, milk, grated cheese and onion powder. Pour into unbaked shells. Add any of the optional ingredients.
4. Bake 30 minutes

Black Forest Crepes de la cuisine de Lisa Nelson

Ingredients:

1 21-oz. can cherry pie filling
 2 tbsps. cherry liqueur
 ¼ cup blanched almonds
 2/3 cup milk
 ¼ cup flour
 2 eggs
 2 tbsps. butter, melted
 3 oz. semi-sweet chocolate
 1 cup whipping cream
 ¼ cup toasted slivered almonds



Directions:

1. Mix pie filling and liqueur, set aside.
2. Place the blanched almonds in blender, blend until a fine meal.
3. Add milk, flour, eggs, and butter.
4. Cover and blend until smooth
5. Heat a greased 6 inch skillet.
6. Spoon in 2 tbsps. batter, tilt skillet to spread batter.
7. Cook until light brown, turn over and repeat. Invert over paper towel
8. Repeat to make 12 crepes.
9. Melt chocolate over low heat, cool.
10. Whip cream to soft peaks, fold in chocolate
11. Spoon 2 tbsps. of mixture down the center of a crepe, roll up.
12. Top each crepe with some of the cherry mixture, top with remaining chocolate/whipped cream mixture and sprinkle with slivered almonds.

Strawberry Twinkie Trifle Dessert..... de la cuisine de Ivonne Naranjo

Ingredients:

4 cups sliced fresh strawberries
 1 (18.75 ounce) can ready-to-use strawberry glaze
 8 Twinkies
 1 (8 ounce) package cream cheese, softened
 1 (14 ounce) can sweetened condensed milk
 1 (12 ounce) container frozen whipped topping, thawed

Directions:

1. Combine strawberries and glaze in a small bowl.
2. Slice Twinkies in half lengthwise, and place in a single layer over the bottom of a 9 x 13 inch dish.
3. In a mixing bowl, beat cream cheese and condensed milk until smooth. Fold in whipped topping, and spread mixture over Twinkies. Spoon berries over cream cheese mixture. Cover and chill 30 minutes or more. Refrigerate leftovers.

Beef Bourguignon..... de la cuisine de Anne Maslin

Ingredients:

1 tablespoon olive oil
 8 oz. dry cured center cut applewood smoked bacon, diced
 2 ½ pounds chuck beef cut into 1 inch cubes
 Salt
 Freshly ground black pepper
 1 lb. carrots, sliced diagonally into 1 inch chunks
 2 yellow onions, sliced
 2 tsps. chopped garlic (2 cloves)
 ½ cup Cognac
 1 (750 ml) bottle good dry red wine such as Cote du Rhone or Pinot Noir
 1 can (2 cups) beef broth
 1 tbsp. tomato paste
 1 tsp. fresh thyme leaves (1/2 tsp dried)
 4 tbsps. butter at room temperature
 3 tbsps. all-purpose flour
 ½ pound frozen whole onions
 1 pound fresh mushrooms, stems discarded, caps thickly sliced

Directions:

1. Preheat oven to 250 degrees
2. Heat olive oil in large Dutch oven.
3. Add the bacon and cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove from pan with a slotted spoon onto a large plate.
4. Sear the beef cubes in the hot oil for 3 to 5 minutes, turning to brown on all sides. Remove with slotted spoon and set aside.
5. Toss the carrots and onions, 1 tbsp. salt and 2 tsps. pepper in the pan and cook for 10-15 minutes, stirring occasionally, until the onions are lightly browned.
6. Add the garlic and cook for 1 more minute.
7. Add the Cognac, stand back, and ignite with a match to burn off the alcohol.
8. Place meat and bacon back into the pot with the juices.
9. Add the bottle of wine plus enough beef broth to almost cover the meat. Add the tomato paste and thyme.
10. Bring to a simmer, cover with tight-fitting lid and place in the oven for about 1 ¼ hours or until the meat and vegetables are very tender.
11. Combine 2 tbsps. of butter and the flour with a fork and stir into the stew.
12. Add the frozen onions.
13. Saute the mushrooms in 2 tbsps. of butter for 10 minutes until lightly browned and then add to the stew.
14. Bring the stew to a boil on top of the stove, then lower the heat and simmer for 15 minutes.
15. Serve with bread.

Poulet, Champignon et Pointe d'Asperges de la cuisine de Marie Rudd
 (Chicken, Mushrooms & Asparagus on Puff Pastry)

Ingredients:

¼ cup butter
 1 large onion (finely diced)
 1 (13 ¼ oz) can whole mushrooms – drained and thinly sliced
 1/3 cup all-purpose flour
 2 cups chicken stock
 1 (10 ¾ oz) can condensed cream of asparagus or cream of chicken soup
 3 ½ cups diced chicken breast meat
 36 small or 6-8 larger frozen puff pastry shells, thawed

Directions:

1. Preheat oven to 400 degrees
2. In large skillet melt butter over low heat
3. Pour stock gradually into butter & onions, continue to stir over medium heat, add chicken. When chicken is cooked add flour to thicken. Stir in condensed soup. Add mushrooms to sauce. Prep and cooking time 20 minutes.
4. Stir in condensed soup and chicken
5. Reduce heat to low and simmer until chicken is done and the sauce has thickened (about 10 minutes)
6. Meanwhile, arrange pastry shells on a 10" x 15" baking sheet.
7. Bake in preheated oven until golden brown (about 8-10 minutes)
8. Allow to cool slightly before spooning equal amounts of the chicken filling into each shell.
9. Garnish with sprig of parsley.
10. Serve immediately

Chicken Marsala..... de la cuisine de Laurie Henderson

Ingredients:

(amounts depend on the number of servings needed)
 Boneless chicken breasts
 Flour
 Unsalted butter
 Shallots (sliced)
 Fresh mushrooms (I use porcini) (sliced)
 Marsala wine (the kind that you get from the grocery store)

Directions:

1. Lightly coat chicken in flour, salt and pepper.
2. Brown in unsalted butter. Remove from heat.
3. Add shallots and mushrooms to pan.
4. Add extra butter if needed, cook till the shallots are clear and the mushrooms are browned.
5. Add the marsala wine and the chicken. Cook till the chicken is cooked through and the sauce has reduced.
6. Serve with pasta or mashed potatoes. Enjoy!



Easy Coq Au Vin..... de la cuisine de Sandy Mann

Ingredients:

- 1½ teaspoons vegetable oil
- ½ (4 pounds) whole chicken, cut into pieces (can also use boneless chicken breasts)
- ½ teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon garlic powder
- ¾ cup red wine or non-alcoholic red wine
- ¾ cup chicken stock
- ½ onion
- 1½ teaspoons cornstarch
- 2 tablespoons & 2 teaspoons water

Directions:

1. Heat oil in a large skillet over medium high heat. Season chicken with salt, pepper and garlic powder and sauté until lightly browned, about 5 to 7 minutes.
2. Place wine in a shallow dish or bowl. Dip chicken pieces into wine, one at a time, and return to skillet. Add any remaining wine, stock and onions, stir together and reduce heat to medium.
3. Cover skillet and cook for 30 minutes or until chicken is cooked through and no longer is pink inside. In a small bowl, mix together cornstarch and water and add mixture to sauce to thicken; cook an additional 2-3 minutes and serve. Makes 4 servings.

Ratatouille..... de la cuisine de Diane Piper

Ingredients:

- 2 small eggplants
- 1 large zucchini
- 1 large onion
- 2 green peppers
- 2 cloves garlic, chopped
- 2/3 28oz can of chopped tomatoes (see note below)
- Herbes de provence, salt, pepper, olive oil and a high heat oil (safflower, grapeseed or sunflower)

Directions:

1. Preheat oven to 350F. Peel and slice eggplant into 1/2 – 1-inch rounds; slice zucchini into slices the same size. Toss both with salt and place in collander to drain for up to 30 minutes. Dry with paper towel or clean kitchen towel when ready.
2. While zucchini/eggplant is draining, slice onion and green pepper; sauté onion and green pepper with salt and pepper in olive oil for about 8-10 minutes, until soft and golden. Add garlic and tomatoes, turn the heat to low and cook for another 5 minutes.
3. When eggplant/zucchini are drained and dried, in batches sauté in high heat oil until golden; transfer to plate when done.
4. In a casserole dish, spread 1/2 of the tomato mixture on the bottom, then sprinkle with herbes de provence. Continue by arranging the sautéed zucchini and eggplant. Finish by topping with the rest of the tomato mixture and more herbes de provence. Cover with tin foil and cook for 10 minutes.

