

RECIPES FROM THE GREAT KITCHENS OF CAMBRIA TOUR
—2014, 2015 SUPPLEMENT—

PRINT IN COLOR, CUT IN HALF, USE RECIPE PAGE FROM
COOKBOOK AS GUIDE TO PUNCH HOLES IN NEW RECIPE PAGES.
ADD 2014 RECIPES IN ALPHABETICAL ORDER IN SECTIONS.
ADD 2015 RECIPES TO BACK OF SECTIONS.

UPDATED TABLE OF CONTENTS FOR ALL RECIPES THROUGH 2015



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Asparagus Frittata
Brie Kisses
Broccoli Flowerets
Caribbean Shrimp
Carmelized Bacon
Cheese Crisps
Cheesy Strata
Chicken Sesame Salad Filling
Chicken Sesame Wontons
Citrus Marinated Shrimp Cocktail with Mango Sauce
Coconut Lime Shrimp
Corn Pudding Minis
Crab and Artichoke Toasts
Cranberry Feta Pinwheels
Creamy Blue Cheese Ball
Crustless Quiche Bites
Crustless Veggie Quiche



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Goat Cheese-Olive Sandwiches
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Louis Osteen's Pimiento Cheese our way
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Parmesan Crisps with Smoked Salmon
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Radish Tea Sandwiches
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Chocolate Cookie Trifle



Chocolate Mousse

Chocolate Truffles

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Lemon Delight Bundt Cakg

Lemon Lush

Mother Bell's Carrot Cake

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Vanilla Butter Bundt Cake

Wildflower Chocolate Truffle Cake

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Suzy's Sauerkraut

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Dipping Sauce for Seafood

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Spiced Chickpea and Tomato Soup

"We Gotta Make This Again" Corn Chowder

Apple Pumpkin Bisque

Cream of Asparagus Soup

Cream of Summer Squash Soup

Gazpacho

Jeanne's Shrimp Gumbo



Mushroom Leek Soup

Pureed Carrot Soup

Red Lentil Soup

Zucchini Bisque Soup

Gazpacho 2015

RECIPES FROM 2014 TOUR

Appetizers

Savory Cheesecake

Loree Parral

1¼ C Pumpernickel breadcrumbs
3 Tbs butter, melted
½ C olive oil
1½ C fresh arugula
½ C fresh basil
½ tsp salt
1 garlic clove
16 Oz cream cheese, softened
1 C Ricotta cheese
¼ C chives, chopped
3 eggs
¼ C grated Parmesan cheese
½ C pine nuts

Combine breadcrumbs and butter. Press into bottom of a 9 inch spring-form pan. Bake at 350°F for 10 minutes. In a food processor, combine oil, arugula, basil, salt, chives and garlic and blend until smooth. To the arugula mixture, add the cream and Ricotta cheeses and mix well. Add the eggs, one at a time, continuing to blend well. Blend in Parmesan cheese. Pour mixture over crust. Top with pine nuts. Bake at 325°F for 1 hour and 15 minutes. Loosen cake from rim of pan. Cool before removing cake from pan.
Serve warm or at room temperature.

Notes:

Appetizers

Gorgonzola & Cranberry Cheese Ball

Adapted Taste of Home

1 package (8 Oz) cream cheese, softened
1 C (4 Oz) crumbled Gorgonzola cheese (we used crumbled blue cheese)
1 C dried cranberries
2 Tbs each, finely chopped onion, celery, and sweet red pepper
¼ tsp hot pepper sauce
¾ C chopped pecans or almonds, toasted
Assorted crackers

In a small bowl, combine cheeses. Stir in the cranberries, vegetables and pepper sauce. Shape into a ball; wrap in plastic wrap.
Refrigerate for 1 hour or until firm. Roll cheese ball in toasted pecans or almonds. Serve with crackers.

Yields 2 cups
8 servings
Prep: 15 min + chilling

Notes:

Appetizers

Louis Osteen's Pimiento Cheese our way

Adapted Southern Living

6 C freshly grated sharp Cheddar cheese (1½ lbs)
(we used half yellow and half white sharp cheddar)
4 Oz package cream cheese, softened
¾ C mayonnaise
1 Tbs grated yellow onion
½ tsp ground red pepper or to taste
1 (7 Oz) jar whole peeled pimiento, drained and
coarsely chopped

Beat Cheddar cheese, cream cheese, mayonnaise,
yellow onion, and ground red pepper with a heavy-duty
electric stand mixer at medium speed 1 to 2 minutes or
until blended but not smooth. Add pimiento beat 1 to 2
minutes or until pimiento is shredded and mixture is
blended and somewhat smooth. Serve, yummy!

Yields 4 cups

Notes:

Appetizers

Marinated Shrimp-and-Artichokes

Adapted Southern Living

¼ C white balsamic vinegar
2 Tbs finely chopped fresh parsley
2 Tbs finely chopped green onion
3 Tbs olive oil
1 (0.75 Oz) envelope garlic-and-herb dressing mix
1 lb peeled and deveined, cooked shrimp
1 (14 Oz) can artichoke hearts, drained and chopped
1 (6 Oz) can large black olives, drained and chopped
1 C quartered grape tomatoes
1 (4 Oz) package feta cheese, cut into ½ inch cubes

Whisk together balsamic vinegar and next 4 ingredients
in a bowl. Stir in shrimp and next 4 ingredients. Cover
and chill.

Serve with a slotted spoon.

Yeild 8 servings

Notes: 15 minutes prep time.

Desserts

Lemon Lush

Verlinda Bailey

Crust

2 C all-purpose flour
½ C confectioners sugar
½ tsp salt
1 C unsalted butter (two sticks), softened
½ C toasted macadamia nuts

Preheat oven to 350°F. Process the flour, sugar, and salt in a food processor till blended. Add the macadamia nuts and pulse till they are about the consistency of coarse sand. Add the butter to the flour mixture and process till fully incorporated. Press the mixture into the bottom of a 9 x 13 inch pan, and bake for 25 minutes in the preheated oven, or until lightly golden. Remove from oven and allow to cool completely.

Cream cheese layer

2 (8oz) packages cream cheese
¾ C white sugar

In clean processor bowl, process the cream cheese and sugar together until smooth and well blended. Spread evenly over the cooled crust. Refrigerate till well chilled, at least an hour.

Lemon Layer: Microwave lemon curd

1¾ cup white sugar
3 whole eggs and 4 egg yolks
1½ C fresh squeezed lemon juice
zest from 4 lemons
¾ C unsalted butter (1½ sticks), cut into 12 pieces

Desserts

In a microwave-safe bowl, whisk together the sugar and eggs until smooth. Whisk in lemon juice, lemon zest and butter. Cook in the microwave, on high, in one minute intervals, whisking well after each minute. The butter will be melted after about the second minute. After the third minute, turn the power level down to "7" for each minute thereafter, or you will get sweet and lemony scrambled eggs. Continue to alternate cooking and stirring until the mixture is thick enough to coat the back of a metal spoon and has started to thicken around the perimeter after each minute. From 5 to 10 minutes depending on your micro. Remove from the micro, and strain immediately to remove bits of cooked egg white, and zest. The mixture will be soupy and not set like pudding, but will thicken up some as it cools. Cool completely. Spread evenly over top of cream cheese layer. Refrigerate overnight. Cover with whipped cream and sprinkle toasted, chopped macadamia nuts over top.

Desserts

Vanilla Butter Bundt Cake

adapted from Cooks.Com

3 C all-purpose flour
2 C sugar
1 tsp salt
1 tsp baking powder
½ tsp baking soda
1 C yogurt (plain)
1 C butter, softened
2 tsp pure vanilla
4 eggs

Butter Sauce

½ C sugar
½ C butter
2 tsp pure vanilla
3 Tbs water

Preheat oven to 325°F

Cake:

Grease a Bundt or tube pan with butter and dust lightly with flour.

In a large bowl, combine all ingredients for cake. Beat at low speed for 30 seconds. Beat for 3 minutes at medium speed. Pour into buttered pan.

Bake for 55 - 60 minutes or until a toothpick, inserted in center, comes out clean.

Vanilla Butter Sauce:

In a small saucepan, mix together sugar, water, and butter. When butter has melted, remove pan from heat. Stir in vanilla.

Desserts

Remove cake from oven and while still hot, using a large fork, make deep perforations in top of cake. Pour ½ C of the hot butter sauce over the cake. (while still in the pan) Cool cake upright in pan for 5 minutes. Run a butter knife around edges of cake to help free it from the pan; turn cake out onto a serving dish. Pour remaining sauce over cake.

Serves: 16 good size pieces.

Notes: Serve with berries (we used fresh, juicy strawberries) and top with whipped cream, ice cream or crème fraiche.

Salads

Farro Salad

Jeanne Brodie

1 C farro
4 Tbs extra-virgin olive oil + extra to coat farro
2 ears of corn, shucked and cut from cob
2 tsp garlic, small dice
1 tsp cumin seed
½ tsp dried red chili flakes or 1 tsp fresh red chile, minced (optional)
1 C cucumber, peeled, seeded and cut into medium dice
1 C cherry tomatoes, halved
½ pickled red onion (recipe to follow)
¾ C feta cheese, crumbled
2 Tbs white wine or champagne vinegar
1/3 C cilantro, finely chopped
salt and pepper to taste

Bring 2 quarts of salted water to a boil. Add farro and cook at a high simmer until al dente, about 15 minutes. Drain water from cooked farro. Spread it out on a cookie sheet to cool and coat lightly in olive oil.

Heat 2 Tbs olive oil in a large skillet over medium flame. Saute' garlic, cumin seed and chili for 2 minutes to release aromas. Add corn, season with salt and pepper, and continue saute'ing until tender, 7 - 10 minutes. Set aside to cool.

When farro and corn are cool, combine both with cucumber, tomatoes, pickled red onion, feta and cilantro in a large bowl. Toss with remaining 2 Tbs of olive oil and vinegar - you may decide to add more to suit your taste. Lemon or lime juice may also be used. Adjust seasoning with salt and pepper. Maybe served immediately or chilled until service time. Leftovers are good for 2 - 3 days - adjust seasoning and dressing as necessary.

Salads

Pickled Red Onion

½ red onion, small dice
1 C vinegar
3 Tbs sugar

Dissolve sugar in vinegar in a medium size bowl or container. Stir in red onion. Cover and chill in refrigerator for at least 2 hours, and up to 3 days. You may add fresh onion to the mixture as needed.

Salads

Suzy's Sauerkraut

Suzy Siegler

1 head red cabbage, cleaned, cored and finely shredded
2 quarts sauerkraut AND juice
2 Tbs lemon juice
1 Tbs caraway seeds, finely ground
Fresh ground pepper

In a large enameled kettle (granite wear or le Creuset) put shredded cabbage, lemon juice, sauerkraut juice. Bring to a simmer and cook cabbage until it is limp. Add sauerkraut, caraway mixture and pepper. Bring to a low simmer. Color should be a gorgeous rose. Stir slowly and reduce juices.

Keeps, covered in the fridge for 2 weeks.

Notes: Goes very well with sausages, beef brisket, pork roasts and chops. A favorite at our house is a roast pan full of sauerkraut with a pork shoulder slowly cooking over it. Mashed or roasted potatoes, or German potato salad and yum.

Soup

Spiced Chickpea and Tomato Soup

Adapted from Martha Stewart Living

3 garlic cloves, minced
3 dried hot red chiles, chopped, or ½ tsp red-pepper flakes
1 tsp ground coriander
¾ tsp coarse salt
1/8 tsp caraway seeds
2 Tbs extra-virgin olive oil
1 can (15 Oz) chickpeas, drained and rinsed
1 can (14.5 Oz) crushed or diced canned tomatoes, with juice
½ C drained jarred roasted red peppers, rinsed
3½ C low sodium chicken stock
Sour cream, for serving
Parsley sprigs, for garnish

Put first 5 ingredients in food processor and process until a paste forms. Heat oil in a saucepan over medium-high heat. Add garlic mixture, and cook until just softened, about 3 minutes. Stir in chickpeas, tomatoes, roasted red peppers, and stock. Simmer, stirring often, for 15 minutes. Let cool slightly. Puree in pot with an immersion blender or, working in batches, puree soup in a blender. Rewarm if necessary. Divide among bowls, and top each with a dollop of sour cream and a sprig of parsley.

Yields 6 cups, serves 4

RECIPES FROM 2015 TOUR

Desserts

Frozen Hot Chocolates

This recipe is an adaptation of the famous Frozen Hot Chocolate served at Manhattan's Serendipity 3 in the late 70's.

1 cup heavy cream
1/4 cup whole milk
7 tablespoons sugar
6 tablespoons UNSWEETENED cocoa powder
1 tablespoon malted-milk powder
3 cups ice cubes
Whipped cream for garnish

1. Place milk, heavy cream, sugar, cocoa, malted-milk in blender jar and blend until smooth
2. With the motor running, add ice cubes, a few at a time, until mixture is thick and smooth.
3. Pour into glasses, top with whipped cream.

NOTE - for a gluten-free dessert, omit malted-milk.

Appetizers

Corn Cake Casserole from A Matter of Taste

1/2 cup Butter, melted (1 stick)
2 Eggs, beaten
1 pkg (8.5oz) Jiffy corn bread mix
1 can (15oz) Whole Kernel Corn, drained
1 can (15oz) Creamed Corn
1 cup Sour Cream

Preheat oven to 350 degrees. Lightly grease a 9x9 baking dish. In a medium bowl combine all ingredients and mix well. Pour mixture into buttered dish. Bake in oven for approx. 45 minutes or until top is golden brown. Best served hot but tastes great at room temperature as well. If you want to add a little kick – add a little chili powder or a couple chopped Serrano Peppers to taste.

Salads

Lemon Black Pepper Turkey Salad

2 cups minced cooked turkey breast
1 cup celery, fine dice
1 cup green onion, minced (green and white parts)
1 tablespoon lemon juice
Whole fat sour cream just to bind
Salt to taste
Coarse ground black pepper

Combine celery, turkey, green onion and lemon juice in a large bowl. Add sour cream spoonful by spoonful, just enough to bind ingredients but not make gloppy. Add salt to taste. Sprinkle black pepper HEAVILY all over the top of the mixture, and blend into the salad.

Serve over a bed of undressed shaved Napa, red and green cabbage. Add a wedge of fresh lemon to the side.

NOTE: You may substitute mayo for the sour cream, but remember just use enough to bind the ingredients.

Salads

Red Potato Salad

1 lb. medium red potatoes, boiled until just tender,
chopped in large dice
1 large red onion, chopped in fine dice
3/4 cup Muffaletta salad (New Orleans' olive salad)
processed with pulse button to a rough chop
(We used BOSCOLI FAMILY Italian Olive Salad)
1/3 cup red wine vinegar
Olive Oil to bind, roughly a 1/2 cup
(there is oil in the Muffaletta salad)
Salt and Pepper to taste

Combine all ingredients in a large bowl. Let sit covered overnight in refrigerator. Serve at room temp. This is wonderful with grilled meats and sausages and is perfect for picnics and tail-gate parties and does not need on-site refrigeration.

Soups

Gazpacho

from **A Matter of Taste**

6 Tomatoes, peeled & chopped
1 Red Onion, chopped
1 Cucumber, seeded & chopped
2 Red bell peppers, seeded & chopped
2 Stalks of Celery, chopped
2 Tbsp Parsley, chopped
2 Tbsp Fresh Chives, chopped
2 Cloves Garlic, chopped
½ cup Red wine vinegar
¼ cup Olive oil
4 cups Tomato Juice (I used V8)
4 Tbsp Fresh Lemon Juice
2 Tsp Sugar
1 Tbsp Worcestershire sauce
1 Tbsp Tabasco sauce, or to taste
1 Tsp Black pepper
1/s Tbs Salt

In a Food Processor – combine onion, cucumber, bell pepper, celery, parsley, chives, garlic and olive oil. Pulse to desired consistency. Put into large non-metal bowl or container.

To food processor add tomatoes and the remaining ingredients except for the tomato juice. Pulse till smooth. Add to bowl. Add the tomato juice. Stir together. Cover tightly and refrigerate overnight to allow flavors to come together.

To serve, top with chopped cilantro & chives, sour cream and garlic croutons. Yields approx. 8 cups.