

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

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

UPDATED TABLE OF CONTENTS FOR ALL RECIPES THROUGH 2015



Appetizers

Artichoke Truffles
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



Curried Chicken Salad
Deviled Ham Finger Sandwiches
Fig and Blue Cheese Bites
Gingered Pineapple
Goat Cheese-Olive Sandwiches
Gorgonzola & Cranberry Cheese Ball
Italian Strata
Louis Osteen's Pimiento Cheese our way
Marinated Shrimp-and-Artichokes
Molded Salmon Mousse
Olives with Garlic and Cumin Seed
Orange Cocktail Sauce for Shrimp
Palmiers and Pinwheels
Parmesan Crisps with Smoked Salmon
Polenta Sunrise
Potato Crostini
Radish Tea Sandwiches
Red Pepper Frittata
Sausage Balls



Savory Cheesecake

Seasoned Oyster Crackers

Shrimp Mousse

Smoked Salmon Roll

Sweet 'N' Hot Carrots (and Green Beans)

Sweet Potato Chili Cakes

Teela's Cuban Tamales

Thai Chicken Wraps

Tiny Roasted Potatoes and Dipping Sauce

Tropical Asian Shrimp Cups

Won Ton Cups

Zucchini Madeleines

Corn Cake Casserole

Desserts

Alese's Apple Cake

Apricot Coconut Truffles

Blender Chocolate Pots

Butter Pecan Thins (Potato Chip Cookies)

Buttery Oatmeal Crisps

Chocolate Cookie Trifle



Chocolate Mousse

Chocolate Truffles

Coconut Macaroons

Easy Fudge

Lemon Delight Bundt Cake

Lemon Lush

Mother Bell's Carrot Cake

Orange Juice Balls

Pecan Tassies

Ranch Cow-Chip Cookies

Sour Cream Banana Bread

Vanilla Butter Bundt Cake

Wildflower Chocolate Truffle Cake

Frozen Hot Chocolates

Salads

Asian Cold Noodle Salad

Asian Shredded Chicken Cole Slaw

Broccoli Blue Cheese Bacon Slaw

Cabbage Salad

Celery Salad



Corn and Blueberry Salad

Corn, Rice, Bean Salad with Chili Vinaigrette

Extraordinary Rice Salad

Farro Salad

Fresh Broccoli Salad

Grape Salad

Greek Salad

Green Pea Salad

Mediterranean Salad

Mushroom Salad

Strawberry-Orange Salad

Suzy's Sauerkraut

Thai Chicken Salad

Two Melon Salad

Lemon Black Pepper Turkey Salad

Red Potato Salad

Sauces and Dips

Basil Green Goddess Dressing

Basil Sugar

Chinese Lemon Sauce

Cilantro Lime Cream Sauce



Dipping Sauce for Seafood

Easy Caramelized Onions

Fruit Dip

Italian Salsa

Pea Pesto Spread

Raspberry Coulis

Roasted Pepper Salsa

Spinach Pesto

Sun-Dried Tomato Butter

White Bean Hummus

Soup

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

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.