

Miscellaneous

Bayona Spiced Pecans

1 cup pecans
2 Tbsp. unsalted butter, melted
1 Tbsp. Worcestershire sauce
1 tsp. salt
3 Tbsp. sugar
½ tsp. cayenne pepper

Preheat oven to 350 degrees. In a bowl, toss the pecans with the remaining ingredients. Lift the pecans out of the bowl (leaving the flavored butter behind) and spread out on a small baking sheet. Roast until lightly browned, about 10 minutes. Let cool. Makes 1 cup.

CHOCOLATE

“Tempering Tips”

Always melt chocolate in a double boiler, being careful to dry the bottom of the insert. Water makes melted chocolate seize, and it becomes hard and dull.

If chocolate doesn't set, refrigerate for about 1-5 minutes depending on its thickness.

Chocolate can also be tempered in a microwave on high power; stir every 30 seconds until melted. Be careful not to overheat.

Chocolate Nut Bark

4 cups mixed nuts, toasted and cooled
¾ pound bittersweet chocolate, tempered
Place nuts in a large mixing bowl. Pour chocolate over nuts. Mix with rubber spatula until nuts are evenly coated. Spread on a parchment lined 8 x 10 inch baking sheet. When chocolate has set, break into pieces. Bark will keep in an airtight container for about 1 week.

Chocolate Cornflakes

2 cups cornflakes
½ pound bittersweet chocolate, tempered
In a large mixing bowl, combine cornflakes and half of the tempered chocolate. Mix with a rubber spatula until cornflakes are evenly coated. Add remaining chocolate and repeat process. Using a tablespoon, quickly scoop chocolate cornflakes into small mounds on a parchment lined baking sheet. Set aside. Cornflakes will keep in an airtight container for almost 2 weeks. Makes about 3 dozen.

Chocolate Trees

Trees make great decorations or gifts.

½ pound bittersweet chocolate, tempered.

Drop a large spoonful of chocolate in the shape of a teardrop on a sheet of parchment paper. Immediately draw a cake comb through the chocolate, starting at the center of the drop and moving from right to left. Repeat the process, starting in the center, but moving in the opposite direction to form a tree shape. Let chocolate set, then peel parchment paper from trees.

"FAMOUS CHOCOLATE REFRIGERATOR CAKE"

Recipe adapted from Billy's Bakery, New York. Tip: A cake wheel makes spreading the cream easy. If you don't have one, turn a stockpot upside down, place the cake plate on top, and rotate the pot while spreading the cream.

1 quart heavy cream
3 tablespoons sugar
1 tablespoon pure vanilla extract
2 - 9 ounce packages of Nabisco Famous Chocolate Wafers

Refrigerate whisk attachment and bowl of an electric mixer until completely chilled. Add cream, sugar, and extract to bowl and beat until soft peaks form. Do not overbeat.

On a 10-inch flat surface, arrange 7 wafers in a circle with the edge of each cookie meeting the next in a perfect ring. Place 1 cookie directly in the center of the circle. With a long flat spatula, spread a thin even amount of whipped cream over the wafers. Use enough cream that the wafers do not show through. Repeat process until all the cookies have been used. Finish cake with a layer of whipped cream. Refrigerate for at least 4 hours before serving. Serves 10.

Cheese and Vegetable Chowder

4 cups water
3 cups shredded cabbage
1 cup finely chopped Canadian-style bacon (4-1/2 oz.)
2 large carrots, thinly sliced (1-1/2 cups)
1 (5.25 – 5.50 oz.) pkg., dry au gratin potato mix
1 cup milk
1 tsp. cornstarch
1 cup frozen cut green beans

In a 4-quart Dutch oven combine the water, cabbage, Canadian bacon, carrots and the dry potatoes with sauce mix. Bring to boiling; reduce heat. Simmer, covered for 15 minutes. Combine the milk and cornstarch; add to soup along with frozen beans. Simmer, covered for 10-15 minutes more or till beans are tender. Makes 4 to 6 main dish servings.

Louisiana Popcorn Rice

1-1/2 tbsp. unsalted butter
1/2 small onion
1/3 cup chopped celery
1-1/2 cups long-grain rice
2 cups water
3/4 tsp. salt
1/3 cup chopped scallion
1/3 cup lightly toasted pecans, chopped

In a medium saucepan, melt the butter over medium heat. Add the onions and celery and cook, stirring, 3 minutes. Stir in rice and cook, stirring, 3 more minutes. Add the water and salt. Bring to a boil, reduce heat to low, cover and cook until rice is tender, 15-17 minutes. Stir in the scallion and pecans, and serve hot. Serves 6.

Fruity Fruit Cake from Liz Bio – IDS

Fruity Fruit Cake
Serves/Yields: 8-10
Prep. Time: 30 min.
Cook Time: 1 hour 45 min.
Category: Desserts
Difficulty: Easy

Introduction

Through the years I have experimented making a fruit cake everyone will love. I believe this version of my fruit cake testings will please even the most critical. It is so easy to make too.

Ingredients

8 oz dried cranberries
8 oz pitted dates
2 cups Brazil Nuts
1 cup Hazel Nuts
1 cup drained marashino cherries
1 cup dried pineapple cut up
1/2 cup raisins or currants
3/4 cup flour
3/4 cup sugar (or splenda, if wanting to cut back on sugar)
1/2 teaspoon baking powder
1/2 teaspoon salt
3 eggs
1 1/2 teaspoons vanilla

Directions

Heat oven to 300 degrees. Line loaf pan, 9x5x3 or 8 1/2x4 1/2x2 1/2 inches, with aluminum foil; grease. Leaving all fruits and nuts whole (except for the pineapple) mix all ingredients thoroughly. Spread mixture evenly in pan. **CONTINUED ON NEXT PAGE**

Bake 1 hour 45 min. or until wooden pick inserted in center comes out clean. Remove from pan; cool.

Soak cheesecloth in rum, brandy or wine and wrap cake to store. Continue rewetting cheesecloth as needed to keep cake moist.

Enjoy!

SPICY MIXED NUTS

1 egg white
2 Tbs. cold water
2/3 cup walnut halves
2/3 cup pecan halves
2/3 cup whole almonds
1/2 cup sugar
1-1/2 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. nutmeg

Beat egg white and water until frothy. Stir nuts into mixture to coat, then drain slightly in a colander, 3-4 minutes. Mix sugar and spices in a plastic bag. Add nuts and shake to coat. Spread wet nut mixture in a single layer on a microwave-safe plate; microwave on high for 1-1/2 minutes, or until mixture is bubbly. Stir. Microwave another 1-1/2 minutes. Remove; stir to separate. Cool. Store in a sealed container. Makes 2 cups.

EASY BLUEBERRY-LEMON PARFAIT

2 cups fresh or thawed frozen blueberries
2 – 8 ounce cartons non-fat lemon yogurt
10 gingersnaps, crumbled

In each of four parfait glasses or tall wine glasses, put 1/2 cup blueberries, followed by 1/2 cup yogurt, then crumbled gingersnaps. Serves 4.

FRUIT DIP from Brooke Morgan - IDS

~ (simple, but really really good)

1 (8 oz.) cream cheese, softened
1 jar marshmallow cream puff
1 tsp. vanilla

Put ingredients in bowl, combine with mixer and voila~your done! Best if made the night before and placed in refrigerator until your ready to eat.

Hoppin' John

- 3 cans (15-1/2 oz.) black-eyed peas, rinsed, drained
- 2 cans (13-3/4 oz. each) chicken broth
- 1 pkg. (14 oz.) LOUIS RICH Turkey Smoked Sausage, browned, thinly sliced
- 2 cups chopped onion
- 1 tsp. crushed red pepper
- 1/2 tsp. ground red pepper
- 2-1/2 cups MINUTE Premium White Rice, uncooked

MIX peas, broth, sausage, onion, 1 cup water and seasonings in medium saucepan; bring to boil.

STIR in rice; cover. Simmer 10 minutes or until rice is tender.

Crock Pot Hoppin' John

INGREDIENTS:

- 2 cans (15 oz) black-eyed-peas, drained
- 4 smoked pork chops
- 1 rib celery
- 1 green bell pepper, chopped, or use half green and half red
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1 teaspoon Worcestershire sauce
- 3 tablespoons brown sugar
- 2 tablespoons ketchup
- 1 jalapeno pepper, chopped, or to taste (optional)
- salt and pepper to taste

PREPARATION:

Combine all ingredients in the slow cooker/Crock Pot. Cover and cook on low for 6 to 8 hours.

Serve over rice with cornbread!

Hoppin' John recipe serves 4.

Potato Salad Loaf

INGREDIENTS:

- 1 lb. deli potato salad or any potato salad recipe
 - 2 cups frozen green peas, thawed and drained
 - 2 hard cooked eggs, sliced
 - Fresh chives and basil leaves
- Line 9x5" glass loaf pan with clear plastic wrap, hanging over sides.

PREPARATION:

Line 9x5" glass loaf pan with clear plastic wrap, hanging over sides. Arrange hard cooked egg slices in bottom of prepared pan. Garnish with fresh chives. Spread half of potato salad over eggs. Spread thawed and drained peas over potato salad.

Cover with remaining potato salad. Fold plastic wrap over and chill thoroughly. When ready to serve, unmold and remove plastic wrap. Serves 6-8