**Molded Liver Pate**

2 lbs. chicken or calves liver
1 cup plus 2 tbsp. Port or Madeira Wine
1 cup butter or margarine
1 onion peeled and chopped
juice of 1 lemon
pinch of dried Thyme
pinch of ground Allspice
salt
freshly ground black pepper
2/3 cup heavy cream
2 cups fat-free consomme or beef bouillon
2 tbsp. unflavored gelatin
Pimento cutouts for garnish

Marinate the liver in one cup of Port for 2 hours, turning occasionally. Drain the livers but reserve the marinate.

Melt 1/2 cup butter in a frying pan. Add the onion and saute until soft. Add the drained livers, lemon juice, Thyme, Allspice, salt and pepper to taste. Saute, tossing gently until the livers are brown on the outside but still pink inside. Put the liver mixture in the container of a blender or food processor.

Deglaze the frying pan with the reserved marinate. Add to the blended mixture.

Puree the liver mixture until it is smooth. Add the cream and the remaining butter and blend again. Correct the seasonings if necessary.

Either line a mold with a damp piece of cheesecloth or butter it well. Pour the pate into the mold, packing it down firmly. Chill overnight.

Combine the consomme and the gelatin in a small saucepan. When the gelatin is softened, heat, stirring until it is completely dissolved. Let cool to room temperature. Stir in the remaining 2 tablespoons of Port and chill the aspic until it is the consistency of unbeaten egg whites.

Unmold the pate onto a serving plate. Decorate it with Pimento cutouts. Brush one or two layers of aspic over the decorated pate, making sure to chill the first layer before adding the second.
Mustard Sauce

1 cup English Mustard
1 cup sugar
1 cup Dill, chopped
1 cup Dijon Mustard
1 cup olive oil

Combine both mustards and sugar. Slowly add the oil in with wire wisk. Add chopped dill. If the mixture appears too thick, add a little water or vinegar.

Carpaccio

1/2 lb. thinly sliced tenderloin capers, olive oil, salt, pepper chopped parsley
Parmesan Cheese, shaved

Carpaccio of Salmon

1/2 lb. thinly sliced salmon lemon or lime juice
salt, pepper, olive oil, capers
herbs like: Basil, Cilantro and Dill

Put appropriate meat on a plate and sprinkle with above ingredients and serve ice cold.

Conch Fritters

1 lb. conch or ground fish
6 carrots, ground
6 celery ribs, ground
2 red peppers, ground
2 green peppers, ground
2 onions, ground
3 cups flour
3 eggs
Scottish Bonnet Peppers to taste
salt
pepper
Thyme
oil for frying
beer batter for refrying

Mix all of the above together except for the oil. Let sit for 2-3 hours, then mix up again and fry a fritter as a test. Fry all the fritters. Refry in beer batter right before serving.

Smoked Salmon Roll

10-12 thin slices of gravlox or salmon parchment paper
1/2 cream cheese, whipped with Dill salt pepper

Put gravlox on parchment paper single layered. Add whipped cream cheese and spread to equal thickness. Roll up like a jelly roll and refrigerate. Slice before serving.

Gravlox

1 lbs. salmon
1/2 lb. sugar
3 bunches Dill
1/2 lb. salt and pepper to taste

Cut salmon in two pieces, diagonal not lengthwise. Mix salt and sugar, put that mixture together with the pepper and dill in the middle of the salmon like a sandwich. Cover and add weight on top. Turn every six to eight hours. Takes 2-3 days in the refrigerator.
**Quiche Lorraine**

**Basic Quiche Crust**
1 1/2 cups All Purpose Flour  
1/2 cup butter or margarine  
2-3 tbsp. ice water  
pinch of salt  

Combine the flour and salt in a mixing bowl. Cut in the butter using a pastry blender or two knives, until the mixture resembles coarse meal. Add only enough water to combine until the mixture leaves the sides of the bowl and forms a ball. Work quickly and do not overwork the dough. Cover the bowl and refrigerate the pastry for 1/2 hour.

**Quiche Lorraine**
1/4 lb. bacon, diced  
4 eggs  
1 cup heavy cream  
3/4 cup grated Swiss Cheese  
2 tbsp. chopped parsley  
salt  
freshly ground black pepper  

Prepare the basic quiche crust, roll it out and fit it into a butter quiche pan. Sauté bacon until crisp. Drain it well. Sprinkle with bacon and cheese evenly and press down lightly. Preheat oven to 400 degrees.

Beat the eggs with the cream until thoroughly blended. Add the parsley, salt and pepper to taste. Pour the mixture over the bacon and cheese.

Bake for 25 minutes, or until crust is done and the filling is set and golden. Serve hot.

**Coconut Shrimp**
8 shrimp, peeled and deveined  
1 cup beer batter  
2 cups Kellogg's Corn Flakes  
2 cups coconut flakes  

**Beer Batter**
2 cups flour  
1 cup milk  
1 cup beer  
salt  
sugar  
diced Jalapeno Peppers  

Dredge the shrimp in flour and dip into beer batter. Then dip into mixture of corn flakes and coconut flakes. Fry in oil until done.

**Ragout Fin**
1/2 lb. veal cooked and cubed  
(chicken can be substituted)  
1/2 lb. mushrooms, diced and sauteed  
3 tbsp. flour  
3 tbsp. butter  
1 cup chicken or veal stock  
wine to taste  
salt, pepper and a dash of Worcestershire Sauce  

Melt flour and butter to make a roux. Let cool and add chicken stock and bring to a boil. Let cook and add wine until the right consistency is achieved.

Season with salt and pepper, Worcestershire. Add veal and mushrooms.

Serve over patty shell or with biscuits.
Onion Tart

Crust
1 1/2-3 cups flour
1 tsp. salt
1/2 cup butter
1 egg
1 tsp. baking powder
3 tbsp. sour cream

Filling
1 1/2 lbs. onions, finely sliced
1/2 cup sour cream
2 tbsp. flour
4 tbsp. butter
1 egg plus egg yolk
4 slices bacon, diced
salt
pepper
caraway seeds

Satay
6-8 pcs. boneless, skinless chicken or turkey breast, flattened
2 tbsp. oil
1 tsp. curry powder
salt
pepper
peanut sauce
6-8 skewers
mix oil and curry and put chicken on skewer, brush with oil and curry mixture. Grill, saute or deep fry. Serve with peanut sauce.

Peanut Sauce
1 cup peanuts
1/4 cup soy sauce
1 tbsp. chopped garlic
1 cup chicken stock
2 tbsp. ginger, chopped
salt and pepper to taste
Combine and cook over low heat.

Put 2 1/2 cups of flour in a bowl with one teaspoon of salt and the baking powder.

Cut in butter, using a pastry blender or two knives until the mixture resembles coarse meal. Beat 1 egg and 3 tablespoons sour cream together and work the dough until it leaves the sides of the bowl and forms a ball. If more flour is needed, add the additional 1/2 cup. Cover the bowl and refrigerate for 1/2 hour. Then roll the dough out and fit it into a buttered jelly roll pan, making sure the dough comes up the sides of the pan. Set aside.

Melt 4 tablespoons of butter in a large frying pan. Add the bacon, onions, caraway seeds and salt and pepper to taste. Cover and steam until the onions are very tender.

Sprinkle 2 tablespoons of flour over the onions and mix in. Stir 1/2 cup sour cream, 1 egg and the egg yolk together and add to the onions. Cook and stir for 3-4 minutes. Correct seasonings, if necessary.

Preheat the oven to 400 degrees.

Pour the onion mixture into the prepared crust and bake for 30 minutes, or until the crust is golden and the onions are brown on top. Serve hot or at room temperature.

NOTE: If you don't have jelly roll pan, you can use two 9 inch pie pans.
Roast Goose

1 goose
salt and pepper
thyme
1 apple
1 onion
water or stock

Salt and pepper cavity and outside of goose. Sprinkle thyme inside cavity. Place the goose breast side down in a roasting pan. Slice the apple and onion and place in pan around goose. Fill the pan with about one inch of water. Roast 2 - 2 1/2 hours in moderate oven. Drain off most of the liquid. Turn goose breast side up and put back in oven to brown. Cook until done.

Remove most of the grease from the pan. Deglaze the roasting pan several times with water or stock. The bottom of the pan will caramelize.

Degrease the sauce, strain, correct seasonings and serve with carved goose. Serves 4 to 6.

Roast Duck 'My Way'

1 duck
1 apple, sliced
1 cup or more water
1 onion, chopped
salt and pepper

Remove the giblets from the duck. Salt and pepper the cavity. Salt the outside of the duck. Place the duck, breast side down in a roasting pan. Place the apple, onion and giblets (not the liver) around the duck. Fill the pan with water. Roast in a 375 degree oven for 1 1/2 hours. Remove the pan and drain off the liquid. Turn the duck breast side up. Roast an additional 1-1/2 hours or until done. One duck serves 2 people.

If you wish to make a sauce for your duck, here is a simple one that will taste good:

Remove most of the grease from the roasting pan. Deglaze the pan several times using water or stock. The bottom of the pan will caramelize from the natural sugar present in the apple and the onion will give your sauce a nice brown color. Degrease the sauce, strain and serve with the duck. Serves 2.

Glazed Chestnuts

2 pounds of chestnuts
1/2 cup stock
1 cup sugar
1/2 cup red wine vinegar

Cut a cross on the top of each chestnut with a sharp knife. Bake in a moderate oven for 1/2 hour. Cool a little and peel. Place the sugar in a heavy skillet and heat until it turns light brown in color. Add the vinegar and the stock carefully. Add the chestnuts and cook until they are tender. Shake the pan often to keep the nuts from sticking and to glaze them evenly. Serve with fowl. They are especially nice with turkey. Serves 8.

Baked Apples

6 whole apples, cored, cut top off, retain
1/2 cup white wine
1 cup sugar
1 cup cranberry filling

Cranberry Filling
1 cup cranberries
1/2 cup sugar
1/2 cup nuts

Place cranberries, sugar and nuts in food processor. Prepare apples and fill with filling. Poach white wine and sugar until done.

http://www.mbctv.com/chefstell
**Cranberry-Orange Relish**

2 cups cranberries  
1/2 cup sugar  
1-2 tablespoons Kirsch  
2 oranges  
1/4 cup toasted, sliced almonds

Remove the rind and the pith from the oranges, cut them into quarters and remove the seeds. Place the oranges and the berries in a food processor or blender. Grind until the mixture is coarsely chopped. Remove and mix in the rest of the ingredients. Chill.

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**Red Cabbage**

1 head red cabbage  
1 onion, chopped  
1 cup red wine  
1 cup water  
1/2 cup sugar  
salt  
pepper  
2 apples  
1/2 cup red wine vinegar  
1 potato  
2 tablespoons oil or duck fat  
1 teaspoon cinnamon

Peel and core the apple. Slice thinly. Shred the cabbage. Saute the apple and the onion in the oil or duck fat for a few minutes. Add the cabbage, the vinegar, wine, sugar, cinnamon, salt, pepper and half of the water.

Cook, covered for 1 to 1 1/2 hours, stirring occasionally. Add more water if necessary, so that the cabbage does not stick and burn.

Twenty minutes before the cabbage is done, peel and grate the potato. Stir it into the cabbage mixture. Stir and cook until thick and dry. Adjust the seasonings and serve hot with fowl. Serves 8 or more.

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**Spatzle**

2 pounds flour  
dash of salt  
6-8 eggs  
1-2 cups water, enough to make a thick dough

Mix the ingredients in a large bowl and beat up and down with your hand to incorporate air while working out the gluten in the flour. Beat until large air bubbles form.

Let dough rest a little.

Bring a large pot of salted water to a boil. Place a small amount of dough on a board. With a flat spatula, shave off small strips of dough. To keep the dough from sticking to the spatula, dip the spatula into the hot water from time to time. Lift out the spatzle when they rise to the surface of the water. Refresh under cool water. Spatzle can be kept covered in the refrigerator for 1 - 2 days. At serving time, saute the spatzle in a little butter. Makes enough to serve 12-16.

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**Sauerkraut**

2 pound package sauerkraut, drained  
2-3 apples  
2 cups white wine  
1 bay leaf  
2 onions, chopped  
2 tablespoons butter or oil  
1 raw potato, peeled and grated  
salt, pepper, cloves

Blanche the kraut in boiling water for about 5 minutes and drain. Peel, core and chop the apples. Saute the onion and apples in butter until they are tender. Combine with sauerkraut. Add the bay leaf, salt and pepper. Cover with wine and simmer for 1 - 2 hours, stirring occasionally. Add the grated raw potato and continue cooking until desired degree of dryness is reached.

Serve hot with sliced meats. Serves 8 or more.
**Hot Raspberries with Vanilla Ice Cream**

3 scoops vanilla ice cream  
1/2 cup raspberries  
1 shot eau de vie  
2 tbsp. sugar  
1/2 tbsp. cornstarch dissolved

Combine in blender or food processor. Mix, strain and serve over ice cream.

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**Desserts**

**Creme Custard**

2 eggs  
2 egg yolks  
1 1/2 cup milk  
1/2 cup sugar--and extra coating for coating ramekins  
1 tsp. vanilla  
pinch of salt

Combine above ingredients and fill ramekins. Poach in water in Bain Marie in oven at 275 degrees for approximately 1 1/2 hours.

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**German Applecake**

**Crust**

1 cup sugar  
3 cups flour  
2 cups butter or margarine  
1 egg

Combine ingredients quickly into a pastry consistency--do not overwork the dough. Let rest in refrigerator for a while.

Grease and flour a 9" springform pan. Press dough into pan, covering the bottom and reaching about halfway up the sides. Recipe makes enough for 2 cakes.

**Filling**

4-5 large baking apples  
1/2 cup heavy cream  
juice of 1 lemon  
2 eggs  
1 tbsp. cornstarch  
apricot glaze  
1 cup sour cream  
1/2 cup sugar, or less depending on the apples  
few drops of vanilla  
bread crumbs

Peel apples, core and cut in half. Cut small strips crosswise on the top of the apples to score them. Sprinkle the bottom of the crust with bread crumbs to form a thin, even layer. Place the apples in the pan round side up. Fill spaces with apple pieces.

Mix the rest of the ingredients together and pour over the apples. Bake in a preheated oven at 375 degrees for 1-1 1/2 hours or until the apples are tender and the filling is set. Cool slightly and paint the top with melted apricot glaze.
White Chocolate Cheesecake

**Crust**
2 cups graham cracker crumbs
4 oz. sugar
3 oz. melted butter

Mix all ingredients together and put into springform pan.

**Cake**
2 lbs. cream cheese
1 cup sugar
6 eggs
1 tsp. vanilla
5 oz. melted white chocolate
1/4 cup heavy cream
2 tsp. creme de cocoa
2 oz. melted unsalted butter

Combine ingredients in a blender or slowly mix with a hand mixer.

**Topping**
1/2 cup sour cream
1 tsp. sugar
white chocolate curls for decorating

Combine sour cream and sugar, spread evenly over cake top. Decorate with chocolate curls.

White Chocolate Mousse with Raspberry Sauce

1/2 cup sugar
1/2 cup water
4 egg whites, beaten stiff
8 oz. white chocolate, coarsely chopped
2 cups heavy cream, whipped

Bring 1/2 cup sugar and 1/2 cup water to a boil and reduce by half. When egg whites are beaten stiff, pour while beating hot sugar syrup into it. This will cook the egg whites slightly so they will not weep. Let sit to cool. Whip the cream and then add the chocolate into the whipped cream. Fold in egg whites. Combine and fill in glasses; serve with raspberry sauce.

Chocolate Mousse

5 oz. chocolate
4 egg whites, beaten
1/2 cup whipped cream
Brandy
Kahlua

Melt the chocolate in a double boiler. When cooled, fold in the whip cream and beaten egg whites. Add Brandy and Kahlua to taste. Serve well chilled.
**Coupe - Manor House**

1/2 cup hot chocolate sauce
1/2 cup chocolate ice cream
4-6 chestnuts (macaroons)
1/2 shot Brandy
whipping cream

Fill a large wine goblet with the ice cream, chestnuts and Brandy. Pour hot chocolate sauce over the top and garnish with whipped cream.

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**Lemon Mousse**

1/2 cup lemon juice
2 tsp. grated lemon peel
1/2 cup sugar
4 egg yolks, beaten
1 cup heavy cream, whipped

Heat the lemon juice, lemon peel, sugar and egg yolks together in a saucepan. Cook and stir until thickened. Cool and fold in the whipped cream. Chill before serving.

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**Apple Fritters**

1 recipe beer batter
4 egg yolks
1 cup beer
1 cup flour
1/2 cup sugar
4 egg whites whipped stiff
1/4 cup oil
10-14 slices of apples, peeled and seeded

Combine the flour, egg yolks, beer, sugar and oil. Add egg whites and mix together. Dip the apples slices into the batter and fry in oil.
**Potato Crusted Pheasant Breast**

1 pheasant breast, boneless and skinless
1 potato, sliced very thin
olive oil for brushing
salt
pepper
thyme

Put pheasant breast in oven proof dish. Brush with olive oil, sprinkle with salt, pepper and thyme. Place potato slices on top (like roof shingles) so it looks real neat.

Bake in oven at 375 degrees for approximately 35-45 minutes until done.

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**Coq au Vin**

2 chickens cut into quarters
salt
freshly ground black pepper
8 tbsp. butter or margarine
2 onions, chopped and peeled
4 carrots, turned
20 mushroom caps, cut in half
4 tbsp. all purpose flour
2 cups dry white wine
2 cups chicken stock

Sprinkle the chicken with salt and pepper. Melt the butter in a large frying pan and saute the chicken until lightly browned. Transfer the chicken pieces as they brown to an oven proof casserole.

Preheat the oven to 350 degrees. Add the onions, carrots and mushrooms to the frying pan and saute for 5 minutes. Sprinkle the flour over the vegetables and stir it in. Slowly add the wine, stirring constantly. Stir in the stock and season the sauce with salt and pepper to taste. Bring the sauce just to the boiling point and pour it over the chicken in the casserole. Cover the casserole and bake for 45 minutes to an hour or until chicken is tender. Serve with noodles with Shallot Butter.

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**Braised Rabbit**

2 rabbits, cut up
6 carrots, peeled and diced
2 turnips, peeled and diced
6 stalks of celery cut to 1/4 inches length
2 onions, chopped
2 cups red wine
2 cups chicken stock
salt
pepper
thyme
garlic
1/4 cup tomato paste
1/4 cup oil
flour for dredging

Heat in large pot or dutch oven. Salt and pepper rabbit pieces, dredge in flour and brown all sides. Add thyme and garlic, red wine and chicken stock. Add tomato paste when almost done (1 1/2 hours or so). Add vegetables and season to taste.
**Pheasant and Rabbit Pot Pie**

2 cups pheasant meat
2 cups rabbit meat
1 cup celery, cut into 1/4 inch length
1 cup carrots, diced
1 cup peas
1 cup pearl onions
1 cup Béchamel
1 cup Demi Glaze or veal or chicken stock
1 cup mushrooms, diced
salt
pepper
rosemary
parsley
puff pastry sheet
6-10 juniper berries
4 tbsp. oil

Heat oil, add pheasant and rabbit meat (or whatever you have). Add all the spices and the stock. Simmer for 1 hour stirring once in a while. Add all the vegetables and Béchamel Sauce and continue to cook until tender.

Cut pastry sheet into 2x2 inch squares and brush with egg wash. Bake at 350 degrees until nice and fluffy. Put stew in soup bowl and serve with pastry on top.

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**Curried Goat**

2 lbs. goat, cut up with bones
1 scotch bonnet pepper, chopped (jalapeno can be used)
1/2 cup Jamaican Curry
cumin
salt
pepper
thyme
2 onions, chopped
1 carrot, chopped
1/2 cup coconut milk
coconut sprinkles (browned in oven)
1 cup chicken stock

Marinate goat meat overnight with curry, onions, carrots and bonnet pepper. The next day, place stock in pot, put on low heat to simmer for 2-3 hours and stir once in a while. Make sure you keep the heat low. Add coconut milk and simmer until done. Serve with sprinkles on top.

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**Béchamel Sauce**

4 tbsp. butter or margarine
4 tbsp. all purpose flour
1 cup milk
1 cup chicken stock
salt
freshly ground pepper

Melt the butter in a saucepan and add the flour all at once, stirring until the mixture is smooth and creamy. Remove from heat and cool. Heat milk and stock together and gradually add to the cooled roux. Return to heat and cook slowly for about 15 minutes, or until the floury taste is gone. Season the sauce with salt and pepper to taste.
**Turkey**

1 12-18 pound turkey
salt
freshly ground black pepper
1 large onion, peeled
4 parsley sprigs
1/2 cup melted butter or margarine

Place the onion and parsley inside cavity. Salt and pepper bird. Place turkey in a pan with a little water in the bottom. Roast uncovered in a moderate oven until dark. When dark, cover, but baste occasionally. Roasting time will depend on the size of the bird, about 20 minutes per pound. Baste the bird with butter during the last 10 minutes of cooking time. Carve and arrange as described.

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**Holiday Stuffing**

10 stale French rolls or 1 large loaf, thinly sliced
1 cup milk, or more
4 strips bacon
salt
pepper
nutmeg
1 onion
1/2 cup chopped parsley
4-5 eggs

Heat the milk and pour it over the bread. Weigh down with a plate. Saute the bacon and chopped onion together. Add the onion mixture to the bread. Add the parsley and the eggs. Mix well. Season to taste.

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**Pommes Boulangere**

4 slices bacon, diced
1 onion, peeled and chopped
2 tablespoons butter or margarine
4 potatoes, peeled and sliced
salt
freshly ground black pepper
1/2 cup chicken stock
1 cup cream

Saute the onion and the bacon in a small frying pan until the onion is golden and the bacon is cooked. Butter the bottom of a casserole. Peel and slice the potatoes and place them into the dish with the salt and pepper between the layers. Pour the cream and the stock over the potatoes. Put the sauteed onion and bacon in a layer on top of the potatoes. Bake in a moderate oven until the potatoes are tender, about one hour. Serves 8.

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**Stuffed Acorn Squash**

4 acorn squash
1 cup bread crumbs
1/2 cup brown sugar
salt
pepper
nutmeg, cinnamon
1 cup sour cream
1/2 cup sauteed onions, chopped
1/4 cup chopped parsley

Cut acorn squash in half. Remove seeds and bake on sheet pan with a little water at 375 for 1/2 hour. When squash is cooked, let cool and scoop out the meat. Mix with all other ingredients. Place into shells and bake until warm.

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**Mashed Potatoes**

4 potatoes
salt
nutmeg
2 ounces butter
1-1 1/2 cups hot milk

Peel the potatoes and cut them into quarters. Cook them in boiling salted water until they are tender. Drain off the water. Put the pot containing the potatoes back onto the stove, without a lid, and continue to cook the potatoes for a minute or two until they are very dry. Mash potatoes by using a potato ricer or food mill. Add butter, salt and a dash of nutmeg. Mix well. Gradually add the hot milk, stirring it into the potatoes until desired consistency is reached. Serve immediately. Serves 4.
**Bean Salsa**

2 cups white beans, cooked  
2 cups black beans, cooked  
d2 cups corn, grilled  
salt  
pepper  
Balsamic Vinegar  
Cilantro  
red pepper  
scallions  

Combine all ingredients in a large bowl, mix, let sit and serve!

**Ceviche**

2 cups Scallops  
1/2 cup lime juice  
1/2 red onion  
1/2 red pepper, diced  
1/2 green pepper, diced  
1 cup chopped scallions  

Combine lime juice, red and green peppers, onions and scallions. Let sit for a few minutes. Add the scallops and let sit for two or three hours. Serve on lettuce leaves.

**Pesto Pasta**

1 lb. bow tie pasta, cooked  
1 cup pesto  
1/2 cup red wine or Balsamic Vinegar  

**Pesto**

1 cup Basil  
1 cup parsley  
1 cup oil 1 cup garlic  
1/2 cup Parmesan cheese  
1/2 cup walnuts or almonds  
salt & pepper  

Combine all ingredients in a food processor, puree and use as needed.

**Rice Pilaf**

3 cups rice  
1 onion, diced  
4 stalks celery, diced  
1/2 red pepper, diced  
salt  
pepper  
Bay Leaf  
6 cups chicken stock  
2 carrots, diced  
1/4 cup olive oil  

Heat in skillet the olive oil and add the chopped onion. Saute until onions are translucent, add rice and stir. Add chicken stock and bring to a boil. Cover and cook for 18 minutes.
**Dijon Chicken**

1 whole chicken 2 1/2-3 1/2 lbs.  
1/4 cup chopped garlic  
salt  
pepper  
Rosemary  
1 cup Dijon mustard  
1/4 cup chopped Shallots  
olive oil  

Cut chicken "butterfly" style and remove backbone. Place open, skin side up on cookie sheet. Sprinkle with garlic, salt and pepper. Brush with spoon (or spread) the Dijon mustard over the skin. Sprinkle with Rosemary and Shallots, olive oil and bake at 375 in oven for 40 minutes or until done.

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**German Potato Salad**

6 to 8 cooked potatoes, peeled and sliced  
1/2 cup chopped onion  
1 to 2 teaspoons chopped parsley  
1/4 cup red wine vinegar  
1/4 cup vegetable oil  
Pinch of salt  
Pinch of black pepper  
1/2 cup warm chicken stock  

Slice cooked and peeled potatoes (some thin and some thick for a nice consistency). Add salt, pepper, onion, oil and vinegar to taste. Then add hot chicken stock and combine so it's not too wet or dry. Serve.

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**Cold Poached Salmon**

4 cups Court Bouillon  
4 cups water  
2 bay leaves  
1 onion  
1 carrot  
2 stalks celery  
1 lemon  
salt  
pepper  
8 pieces, 8 ounces Salmon boneless filets  

Bring water with all ingredients except Salmon to a boil. Let simmer for twenty minutes or so and then remove the vegetables and poach the Salmon for ten minutes or until done.

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**Caesar Salad**

1 cup olive oil  
1/4 cup garlic, chopped  
1/2 cup Lime juice  
10 anchovies  
1 cup grated Parmesan cheese  
1/2 cup Dijon mustard  
2 tbsp. cracked black pepper  
salt to taste  
5 egg yolks  
3 cups oil  
1 head Romaine lettuce, washed and cut into pieces  

In a large bowl add egg yolks, mustard and lime juice. Add with a wire wisk the oils and salt. If dressing looks like it curdles a little, add small amount of water. then add all other ingredients and serve with Romaine lettuce. This dressing will hold up for one week.
**Corn Fritters**

3 eggs, separated  
1 1/2 cups corn, fresh or canned  
1/2 cup all purpose flour  
salt  
freshly ground black pepper  
1 cup vegetable oil

You can use the leftover cooked corn on the cob for this recipe. Remove the pulp from the cobs by slitting each ear down the center line of the kernels. Scrape out the pulp and the juice. Alternately, canned cream style corn can be used. Beat the egg yolks until light. Add the corn. Add the seasonings and the flour. Beat the egg whites until light. Add the corn. Add the seasonings and the flour. Beat the egg whites until light with a pinch of salt. Fold into the corn mixture. Heat a little oil in a frying pan. Drop the batter, by tablespoons, into the hot oil. Cook until light brown, turning once. Drain the fritters well and serve hot. Serves 6-8

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**Pate aux Chou**

1 cup water  
1 cup flour  
salt  
pepper  
nutmeg  
4 ounces of butter  
4 eggs

Bring 1 cup of water and butter to a boil. Add flour all at once, stirring rapidly until it forms a ball. Remove from heat. Add eggs one at a time and mix well. Season with salt, pepper and nutmeg.

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**Cranberry Orange Relish**

2 oranges  
2 cups cranberries  
1/2 sugar  
1 to 2 tablespoons Kirsch  
1/4 cup toasted almond slices

Remove the rind and the pith from the oranges, cut them into quarters and remove the seeds. Place the oranges and the berries in a food processor or blender. Grind until the mixture is coarsely chopped. Remove and mix in the rest of the ingredients.

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**Braised Brussels Sprouts**

2 containers Brussels Sprouts  
1 onion, chopped  
chopped parsley  
4 strips bacon  
salt  
pepper

Cook sprouts in boiling, salted water until they are about three-quarters done. Refresh in cold water. Saute the bacon and drain off most of the grease. Add the chopped onion to the pan and saute until golden. Add the sprouts and saute until finished cooking. Season with salt and pepper and garnish with the chopped parsley. Serves 4 to 6.

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**Pommes Dauphine**

1 cup cooked potatoes, diced  
3 cups oil for frying  
1 cup Pate aux Chou

Add potatoes to the Pate aux Chou and mix thoroughly. Heat up oil in a large pot so it will not overboil. With a spoon, make a small dumpling and fry in hot oil. Drain off excess oil on a paper towel before serving.