

Hand-Made Corn Tortillas

Makes 12- 6" tortillas

2 cups masa harina
1 teaspoon salt
1 ¼ cup hot water

Combine masa and salt in food processor. Add water and mix well. Dough should not be crumbly or sticky. Cover and let rest 1 hour.

Divide dough into balls about the size of a walnut. To flatten, place each ball between sheets of waxed paper and flatten in tortilla press. Can be frozen at this point.

Bake each in hot pan for 1-2 minutes per side, until lightly browned and dry. Place baked ones in moistened towel. Can be warmed in microwave. Serve with butter.

Savory Tomato Bread Pudding

Serves 4 to 6

Gourmet, June 1995\

2-14 ½ ounce cans stewed tomatoes
including liquid
2 tablespoons packed dark brown
sugar
2 teaspoons Worcestershire
1/4 teaspoon cayenne

¼ cup unsalted butter, melted
8 slices artisan bread, crusts
discarded, cut into 1-inch pieces
Optional: 5 to 6 thick slices of fresh
mozzarella
Optional: fresh basil, shredded
Parmesan cheese

Preheat oven to 400-degrees. In a small saucepan simmer tomatoes, brown sugar, Worcestershire and cayenne. Stir for 5 minutes. In a standard-sized bread loaf pan add bread loosely packed. Bread should just come to the rim; add or subtract accordingly. Transfer bread to a large bowl; drizzle and toss with melted butter (and optional basil). Pour bread back into loaf pan. Distribute the mozzarella slices evenly into the center of the bread and top with tomato mixture. Sprinkle with

Parmesan. Bake in the middle of the oven for 25 to 30 minutes or until the top is slightly browned. Remove from the oven and allow to cool and firm up for 20 to 30 minutes before serving.

Cheese Bread

Serves 4

4 English muffins, halved
butter
Parmesan cheese

Lightly toast muffins. Butter and sprinkle with cheese. Broil until brown.

***Mother's Famous Biscuits**

Makes about 14 biscuits

2 ½ cups flour
3 teaspoons baking powder
½ teaspoon salt
2 teaspoons sugar
3 (egg size) lumps Crisco
¾ + cup buttermilk
butter, melted

Sift first 4 ingredients together. Add Crisco and mix with fingers. Add milk. Lift and fold with spoon until just moist. Knead lightly for 30 seconds. Dump onto floured board. Press dough lightly with fingers to mold 1-inch high. Cut out with rim of small wine glass and set on cookie sheets, 2 thick, to prevent burning. Top with melted butter. (Freeze; bake for 15-18 minutes.)

Bake 450 for 12 minutes on top of an additional cookie sheet.

***Cheese Puff Ring**

1 cup milk
1/4 cup butter
1/2 teaspoon salt

dash pepper
1 cup flour
4 eggs
1 cup Swiss cheese, shredded

In heavy porcelain pot boil milk, butter, salt and pepper. Take off heat and add flour all at once, beating with hand mixer until mixture leaves sides of pan and forms a ball. Beat in one egg at a time until mixture is smooth and well blended. Mix in 1/2 cup cheese.

Using ice cream scoop, make 8 equal-sized mounds of dough in a circle on baking sheet covered with parchment paper, using about 3/4 of dough. Each ball should just touch the next one.

With remaining dough, place a small mound of dough on top of each larger mounds. Sprinkle remaining 1/2 cup cheese over all. Bake on center shelf at 350 for 55 minutes, or until puffs are lightly browned and crisp. Serve immediately.

Borsain Crescent Rolls

Serves 8

1 package Pillsbury refrigerated crescent dough

1 package Borsain cheese

Spread dough with Borsain, roll and bake as directed.

Crepe Batter

Full recipe makes 32-36 crepes
(1/2 recipe) makes 12 crepes

4 eggs
1/4 teaspoon salt
2 cups flour
2 1/4 cups milk
1/4 cup melted butter

Blend 1 minute. Scrape down sides. Blend 15 sec. Refrigerate at least 1 hr.

*** Rosemary Focaccia**

Gourmet Magazine

1 (1/4-ounce) package active dry yeast
5 cups unbleached all-purpose flour plus additional for kneading
1/4 cup plus 3 tablespoons extra-virgin olive oil
1 tablespoon finely chopped fresh rosemary
1 teaspoon coarse sea salt

Stir together 1 2/3 cups lukewarm (105 to 115°F) water and yeast in bowl of mixer and let stand until creamy, about 5 minutes. Add 5 cups flour, 1/4 cup oil, and 2 1/2 teaspoons table salt and beat with paddle attachment at medium speed until a dough forms. Replace paddle with dough hook and knead dough at high speed until soft, smooth, and sticky, 3 to 4 minutes.

Turn dough out onto a lightly floured surface and knead in 1 to 2 tablespoons more flour. Knead dough 1 minute (it will still be slightly sticky), then transfer to a lightly oiled bowl and turn dough to coat with oil. Let rise, covered with plastic wrap, at warm room temperature, until doubled in bulk, 1

to 1 1/2 hours.

Press dough evenly into a generously oiled 15- by 10- by 1-inch baking pan. Let dough rise, covered completely with a kitchen towel, until doubled in bulk, about 1 hour.

Preheat oven to 425°F.

Stir together rosemary and remaining 3 tablespoons oil. Make shallow indentations all over dough with your fingertips, then brush with rosemary oil, letting it pool in indentations. Sprinkle sea salt evenly over focaccia and bake in middle of oven until golden, 20 to 25 minutes.

Immediately invert a rack over pan and flip focaccia onto rack, then turn right side up. Serve warm or at room temperature.

Jalapeno-Cheddar Corn Bread

Serves 6-8

1 cup coarse cornmeal	2/3 cup milk
1 cup flour	2 eggs, beaten
1 tablespoon sugar	2 tablespoons, melted butter
1/2 teaspoon baking soda	1-2 jalapenos, finely chopped
2 teaspoons baking powder	1 cup green onion, minced
1/2 teaspoon salt	1 cup cheddar cheese, grated
2/3 cup buttermilk	

Adjust oven rack to center position and preheat to 425-degree. Grease a 9-inch square metal pan.

Whisk cornmeal, flour, baking powder, baking soda, sugar and salt together in large bowl. Push dry ingredients up side of bowl to make a well.

Crack eggs into well and stir lightly with wooden spoon, then add buttermilk

and milk. Stir wet and dry ingredients quickly until almost combined. Add melted butter and remaining ingredients until just combined.

Pour batter into greased pan. Bake until top is golden brown and lightly cracked and edges have pulled away from side of pan, about 25 minutes.

Transfer pan to wire rack to cool slightly, 5 to 10 minutes. Cut cornbread into squares and serve warm.

To serve at a later date: Thoroughly cool bread. Wrap pan in foil (for up to 1 day). Reheat at 350-degrees for 10 to 15 minutes.

***Basic Popovers**

Makes 6 large popovers

FOLLOW RECIPE EXACTLY

1 1/2 tablespoons unsalted butter, melted and cooled

7+ ounces flour

1 1/2 teaspoons kosher salt

3 large eggs, room temperature

1 1/2 cups whole milk, room temperature

Preheat oven and popover pan over a baking sheet to 400-degrees. Gently whisk eggs until they are thoroughly mixed and change color. Add milk and butter. In a separate bowl, mix flour and salt. Gently whisk wet ingredients into the dry. Only mix the batter until small lumps are left in, to reduce the risk of overmixing.

Brush hot popover pan with melted butter or oil. Fill cups 2/3 (you may

have batter left over. If you leave one of the cups empty, fill it half full of water.) Bake on middle rack of the oven for 40 minutes—DON'T PEEK!. Remove the popovers to a cooling rack and pierce each in the top with a knife to allow steam to escape. Serve Warm.

To store, wait until they are cool completely and put into a zip-lock bag.

***Irish Soda Bread**

Serves 10

Bon Appétit, October 2002

5 cups flour
½ cup sugar (original recipe called for 1 cup)
1 tablespoon baking powder
1 ½ teaspoons salt
1 teaspoon baking soda
½ cup unsalted butter, cut into ½-inch pieces
2 ½ cups currants, plumped
3 tablespoons caraway seeds
2 ½ cups buttermilk
1 large egg

Preheat oven (full convection) to 325-degrees. Generously butter heavy ovenproof 10-inch skillet with 2 to 2 ½-inch sides. In food processor, mix the first 5 ingredients. Add butter and pulse until texture of coarse crumbs. Pour

into a large bowl and stir in raising and caraway seeds. Wisk in buttermilk and egg. Gently fold into flour mixture until well incorporated. (Dough will be very sticky.)

Transfer dough to prepared skillet, mounding slightly in center. Using a small sharp knife dipped into flour, cut in-inch deep X in top center of dough. Bake until bread is cooked through, turning pan halfway into cooking time, and tester inserted into center comes out clean, about 1 hour. (Check towards end of cooking time and cover lightly with foil if the top getting too brown.) Cool bread in skillet 10 minutes, Turn out onto rack and cool completely. Can be made 1 day ahead. Wrap tightly in foil, store at room temperature.

Raven Toast

Serves 2

4 thick slices bread
butter
¼ teaspoon chili powder
½ teaspoon onion powder
¼ teaspoon garlic powder
4 teaspoons parmesan cheese
1 t minced parsley
½ teaspoon salt

Spread butter on one side of bread slices. Mix together other ingredients in a small bowl. Sprinkle mixture on bread. Broil until browned.

Diana's Thanksgiving Stock & Dressing

Serves 10

Revised 11-13

Turkey Stock: Tuesday

1 package turkey necks, chopped
1 package turkey giblets, sliced
left over parts from whole turkey
olive oil
2 quarts low-sodium chicken broth
+ 2 quarts water
celery, carrot, onion, thyme, pepper

1 pound sweet Italian sausage,
turkey sausage or Jimmy Dean sage
sausage
2 medium onions, chopped
4 to 5 stalks celery, peeled and
chopped, about ½ the amount of the
chopped onions
1 tablespoon olive oil + 1
tablespoon butter
14 ounces crimini mushrooms,
stems removed and chopped
3 tablespoons minced fresh sage
7-8 cups turkey stock
1 cube butter

Dressing: Wednesday

28 ounces Franz bread cubes (do not
use herb package)

Turkey Stock: Rinse and dry bones. Preheat oven to 425-degrees convection. Roast bones in heavy pan for 30 minutes or until very brown. Deglaze pan with ½ cup chicken broth and add to a large stock pot with remaining chicken broth and a few pieces of celery, onion, parsley, thyme and pepper. If necessary cover bones with additional water. Bring to a boil; simmer, partially covered, for 2 hours, skimming as necessary. Strain in colander, pressing the solids with the back of a heavy spoon. Strain liquid again using a fine strainer. Throw away the solids. Refrigerate stock.

Dressing: Pour bread cubes into a very large bowl; set aside. Sauté sausage in All Clad skillet until no longer pink, break into smaller pieces; add to bowl. Deglaze pan with turkey stock and add to remaining stock. Sauté onion and celery for about 15 minutes; or until thoroughly cooked. Add to bowl. Sauté mushrooms for about 5 minutes; add to bowl. Deglaze pan. as above. Toss the sausage, vegetables, sage and thyme with the bread cubes.

Heat 6 cups of turkey stock with butter. Gradually pour the turkey stock over the dressing tossing everything as you go along. The mixture should just cling together when squeezed. If not, add more stock. Taste and adjust seasonings if

necessary. Refrigerate until baking.

Preheat oven to 350-degrees. Re-taste dressing for seasoning. Add additional stock if it seems too dry. Add the dressing to large, greased baking dishes and bake uncovered for 30 minutes.

Raven Toast

Serves 2

4 thick slices bread
butter
¼ teaspoon chili powder
½ teaspoon onion powder
¼ teaspoon garlic powder
4 teaspoons Parmesan cheese, grated
1 teaspoon parsley
½ teaspoon salt

Spread butter on one side of bread. Mix together all other ingredients. Sprinkle mix on bread. Toast until browned.

Soft Pretzels

Makes 8 large pretzels

Alton Brown

1 ½ cups warm (110 to 115-degrees)
water
1 tablespoon sugar
2 teaspoons kosher salt
1 package active dry yeast
22 ounces flour

2 ounces unsalted butter, melted
vegetable oil
10 cups water
2/3 cup baking soda
1 egg yolk beaten with 1 tablespoon
water
pretzel or sea salt (large grain)

Combine water, sugar and kosher salt in bowl of mixer; sprinkle the yeast on top. Allow to set 5 minutes or until mixture begins to foam. Add flour and butter. Using the dough hook attachment, mix on low speed until well combined. Change to medium speed and knead until the dough is smooth, about 4 to 5 minutes. Remove dough from bowl, clean bowl and then oil it well. Return dough to bowl, cover with plastic wrap and set in a warm place for 1

hour or until the dough has doubled in size.

Preheat oven to 375-degrees convection or 450-degrees bake. Line two baking sheets with parchment paper and lightly brush with oil. Set aside.

Bring 10 cups of water and baking soda to a boil.

Meanwhile, turn dough out onto a slightly-oiled work surface and divide into 8 equal pieces. Roll out each piece of dough into a 24-inch rope. Make a U-shape with the rope, holding the ends of the rope, cross them over each other and press into the bottom of the U. Place onto the parchment sheets.

Place pretzels into the boiling water, one at a time, for 30 seconds. Remove using a large flat spatula. Return them to the parchment sheet. Brush the top of each pretzel with the beaten egg yolk and water mixture and sprinkle with the pretzel salt. Bake until dark golden brown in color, approximately 12 to 14 minutes. Transfer to a cooling rack for at least 5 minutes before serving.

Cheesy Chive Bread

1 small loaf rustic bread
3-4 tablespoons butter
¼ cup grated Parmesan
1 ½ teaspoon grated lemon zest
1 tablespoon finely chopped chives or green onion
salt and pepper to taste

Preheat oven to 450-degrees with rack in upper third. Make deep even cuts into bread, about ¾-inch apart, without cutting throughout bottom. Stir together all ingredients. Spread mixture evenly between cuts. Wrap loaf tightly in parchment-lined foil and bake about 15 minutes.