

Set aside to cool.

Butter 2 cookie sheets.

In a large bowl, combine the chocolate chips, cranberries, and cooled nuts; set aside.

In another large bowl, beat together the butter, sugar, cream cheese, and egg until very creamy and smooth.

Beat in milk melted chocolate, and vanilla.

Sift together the flour, baking powder, salt and cocoa, then add to the butter mixture.

Blend in the marshmallow cream, stirring until thoroughly combined.

Add the chips, cranberries, and nuts.

Stir until well mixed.

Batter will be thick.

Using a 1/4 cup measure or a 4 T ice cream scoop, measure out batter and place 2 inches apart on cookie sheets, putting no more than 6 cookies per sheet.

Bake 13 to 17 min until puffed and cooked through.

Cool on sheet 1 min; transfer to wire racks to cool completely.

Makes 2 dozen.

DOLL SHOW SHRIMP & EGGS

1 tsp old bay seasoning

8 large frozen easy-peel shrimp

3 T. butter

1/4 c. chopped leek, white part only

1/3 c. chopped fresh tomato, seeds and pulp removed

6 eggs, slightly beaten

Salt and freshly ground black pepper

3 oz. cream cheese, cut into 1/4 inch cubes.

Preheat oven to 400

Bring a pint of water to boil and add the old bay seasoning and the shrimp.

Cook the shrimp until they are just pink.

Do not overcook the shrimp.

Drain and peel the shrimp, then cut each one in half.

Melt the butter in an oven proof skillet, then add the leek and tomato.

Saute' gently for about 5 min until the leek is softened.

Pour the eggs into the leek-tomato mixture, season with salt and freshly ground pepper, and cook over med low heat, stirring occasionally to prevent browning, until eggs have almost congealed but still have some liquid left.

Stir in the shrimp and the cream cheese.

Bake in the oven for about 10 min. or until cream cheese is melted and eggs are completely congealed.

Serves 2-3

MY NOTE: sub chicken cooked in garlic or ham in place of shrimp and old bay seasoning.

BABSIE'S TARTS

1 c. (2 sticks) unsalted butter, softened

3/4 c. sugar

2 egg yolks

1 tsp van extract

2 tsp finely grated lemon zest (see note)

1 1/2 c. bleached all-purpose flour (add one T in high altitudes)

1 tsp ground cinnamon

1/4 tsp ground cloves

1/4 tsp salt

1 tsp baking powder

1 1/4 c. blanched slivered almonds, ground (see note)

1 to 1 1/4 best quality SEEDLESS red raspberry jam

Beat butter until creamy.

Add sugar and beat until thoroughly incorporated.

Beat egg yolks slightly with vanilla and lemon zest.

Add to creamed mixture, stirring thoroughly.

Sift dry ingredients together, then stir into creamed mixture.

Stir in almonds

Preheat oven to 350

Spray two nonstick cupcake pans with vegetable oil spray.

Using a 2 T scoop (or measuring out 2 T increments), place one scoop of batter into each cupcake pan.

Pat the batter gently to cover the bottom of each cup.

Do not indent the dough or the jam that is to be cooked in the center will leak through.

Place 2 tsp of jam in the center of each tart.

Bake for about 15 min, until the batter has risen and turned golden brown around the jam.

After the pans have been removed from the oven, use a sharp knife to loosen the edges of each tart

Allow the tarts to cool in the pan until cool to the touch, at least 1 hour.

Using a kitchen knife, gently lever the tarts out onto cookie racks and allow to cool completely.

You may serve them plain, or sprinkle with powdered sugar and serve with scoop of best quality vanilla ice cream.

Makes 2 dozen

NOTE: Citrus zests and nuts are easily ground in a CLEAN coffee grinder

GRILLED CHICKEN A' L'ORANGE

Marinade:

zest of 1 med. orange

Juice of 1 med. orange (approx. 1/3 c.)

1 tsp dry mustard

Tiny pinch of cumin (opt)

1 T red wine vinegar

1/3 c. olive oil

4 boneless, skinless chicken breast halves

Sauce:

2 T butter

2 T Flour

1 1/2 T sugar

1/4 tsp cinnamon

1/4 tsp dry mustard

2 T red wine vinegar

1 1/2 c. orange juice

In a 9x13 inch glass pan, make the marinade by combining the zest, juice, mustard, cumin, if using, and vinegar.

Whisk in olive oil.

Spread out a sheet of plastic wrap approx. 2 ft. long and place the chicken breasts on it.

Spread another sheet of plastic wrap over the chicken breasts.

Using the flat side of a mallet, pound the chicken breasts between the plastic to an even 1/2 inch thickness.

Remove the plastic wrap and place the chicken breasts in the marinade.

Cover and allow to marinate for 3 min to 1 hour

When you are ready to cook the chicken, preheat the grill.

Then prepare the sauce.

In a wide skillet, melt the butter over low heat and stir in the flour.

Cook this roux over low heat for a minute or two, until it bubbles.

Add the sugar, cinnamon, mustard, and vinegar and stir until well combined.

Whisk in the orange juice, bring the heat up to medium, and stir until thickened.

Lower the heat and cover the pan to keep the sauce hot while you grill the chicken.