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To: Yvonne Garrett
Subject: recipes

The Cereal Murders c.1993

HAPPY ENDINGS PLUM CAKE

1 c (2 sticks) unsalted butter
3/4 c. gran sugar
2 large eggs
1 t van extract
2 1/2 c all purpose flour (high altitude: add 2 T)
2 tsp baking powder (high altitude: subtract 1/2 tsp)
1 tsp baking soda
1/2 tsp salt
2 tsp ground cinnamon
1 16 oz. can purple plums packed in syrup, well drained, the syrup reserved and the plums chopped confectioner's sugar

Preheat the oven to 400.

In large mixing bowl, beat the butter til creamy and light Gradually add the sugars, beating until creamy and smooth. Beat in the Eggs Add vanilla Sift the flour, baking powder baking soda, salt, and cinnamon together. Stir the dry ingredients into the butter mixturer, alternating with 1/2 cup reserved syrup, beginning and ending with dry ingredients. Stir in plums. Pour the batter into a butter 9 x 13 inch pan. Bake for 25-30 min or until a toothpick inserted in the center of the cake comes out clean. Turn the cake out onto a rack and allow it to cool, then dust with confectioners' sugar. Makes 12-16 servings.

CHINESE BEEF STIR-FRY WITH VEGETABLES

1lb good quality (such as Omaha Steaks) sirloin tips, cut into 1 inch cubes 1 T dry sherry
1 T soy sauce 1 T cornstarch 1/2 tsp sugar 2 T and 1/2 tsp vegetable oil 1/8 tsp freshly ground black pepper 2 cloves garlic, pressed 1 T oyster sauce 2 lg stalks of broccoli, stems removed and cut into florets 2 carrots, peeled and sliced on a diagonal 1/2 c beef broth 8 spears (1/2 15 oz can) water packed baby corn, drained 20 fresh snow peas 1 scallion, both white and green parts, chopped Marinate the sirloin at room temp in a mixture of sherry, soy sauce, 1 tsp of the cornstarch, the sugar, 1/2 tsp of the oil, the pepper, and garlic for an hour. Heat 1 T of remaining oil in a wok over high heat. Stir-fry beef quickly, until the emat is brown outside and pink inside. Remove.

Mix the remaining 2 tsp cornstarch with the oyster sauce. Reheat the wok with the remaining tablespoon oil. Add the boccoli and carrots; stir-fry for 30 seconds.

Add the broth, cover the wok, and steam for approx 1 min or until the vegetables ar gtender but retain their crunch. Add the corn, snow peas, scallion, beef, and the oyster sauce-cornstarch mixture. Head quickly, until the sauce is clear and thickened. Serve immediately Makes 4 servings.

IRISH SODA BREAD

2 1/2 c all-purpose flour
1/2 c. sugar
1 1/2 tsp baking powder
3/4 tsp salt
1/2 tsp baking soda
1/2 c (1 stick) unsalted butter
1 c raisins

1 tbs caraway seeds

1 lg egg

1 1/4 cups buttermilk

1/4 cup sour cream

Preheat the oven to 350

Butt a 9 inch round cake pan.

Sift together the dry ingredients.

Using a food processor with the steel blade or a pastry cutter, cut the butter into the flour mixture until it resembles small peas. Blend in the raisins and caraway seeds Beat the egg, buttermilk and sour cream together until blended Sitr the egg mixture into the dry mixture just until blended. Transfer the batter to thepan and bake for about 50 to 55 min. until a toothpick inserted in the center comes out clean Makes 1 round loaf.

RED N WHITES

1 c (2 sticks) unsalted butter, softened

1 3 oz package cream cheese, softened

1/2 c sugar

1 tsp vanilla extract

2 c all-purpose flour

36 small ripe strawberries, hulled and halved

Preheat the oven to 350.

In a mixing bowl, beat the butter with the cream cheese until well blended. Beat in the sugar and vanilla Then stir in the flour until well mixed. Using a 1/2 T measure, shape the mixture into small balls and place 2 inches apart on ungreased cookie sheets. Make a small indentation in the top of each cookie with your thumb. Carefully place a strawberry half, cut side down, in each indentation. Bake for 12-18 min or until very lightly browned Cool on racks Makes 5 dozen

GALAXY DOUGHNUTS

5 tsp (2 1/4 oz envelopes) active dry yeast

1/3 c warm water

2 1/4 cups plus 1/2 tsp sugar

1/3 cup solid veg shortening, melted

1 1/2 cups milk, scalded and cooled to lukewarm

2 tsp salt

2 tsp vanilla extract

2 lg eggs

1/4 c wheat germ

1/4 cup soy flour

1/4 cup oat bran

4 1/2 cups all-purpose flour

2 tsp ground cinnamon

1 c (2 sticks) unsalted butter, melted

In a large mixing bowl, sprinkle the yeast over the warm water. Allow the yeast to soften for 5 minutes, then stir the yeast into the water along with the 1/2 tsp sugar. set the mixture aside to proof for 10 min; it should be foamy Mix the melted shortening into the warm milk, then add the liquid to the yeast mixture along with 1/4 c of the remaining sugar, the salt vanilla eggs sheat germ soy flour oat bran and 1 1/2 cups of the flour. Beat vigorously until very well blended. Stir in the remaining flour adn beat until smooth. Cover the bowl with plastic wrap and put it in a warm, draft-free place until the dough is doubled in bulk, about 1 hour

Punch the dough down, turn it out on a well floured board, andpat it out so that the dough is about 1/2 inch thick. Using a star cookie cutter, cut out the dough adn place the doughnuts 2 inches apart on buttered cookie sheets. Allow the doughnuts to rise uncovered for another 20 to 30 minutes or until they are doubled. Preheat the oven to 400. Mix the remaining 2 cups sugar with the cinnamon. Bake the doughnuts for about 10 to 15 minutes or just until they are golden brown. Dip them quickly into the melted butter and roll them in the cinnamon sugar. Makes about 3 doz.

JULIAN'S CHEESE MANICOTTI

Sauce:

1 lg onion, chopped