

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.

Grill the chicken just until cooked through, 3 to 5 min per side.

do not overcook the chicken

When serving, place the grilled chicken on a heated platter, pour some of the sauce over it, and pass the rest of the sauce

Serves 4

MERINGUE-BAKED PECANS

1 egg white

1/4 teaspoon cinnamon

1/4 teaspoon salt

1/3 c. sugar

4 T melted butter

2 C. (1/2 pound) pecan halves

preheat the oven to 325

Butter a shallow 10 by 15 inch jelly roll pan.

Beat the egg white until stiff.

Mix the cinnamon and salt into the sugar.

Keeping the beater running, add the sugar mixture, 1 T at a time.

Fold in the melted butter and the pecans.

Spread the pecan mixture in the prepared pan and bake for 15 min.

Remove the pan from the oven.

Using a spatula, carefully flip the pecan mixture one small section at a time.

When all the pecans have been turned over, return the pan to the oven.

Bake an additional 15 min.

Watch them carefully—do not allow them to burn.

Cool the pecans on paper towels

Can be used in salads, eaten as a snack or frozen in a zippered plastic bag.

These pecans also make a wonderful holiday gift.