

## labbie1

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**From:** Jim Garrett [jgarrett@labradorconsulting.com]  
**Sent:** Sunday, September 29, 2002 10:25 PM  
**To:** Yvonne Garrett  
**Subject:** Recipes The Grilling Season c. 1997

### POWER PLAY POTATOES AND FISH

4 (6-8 oz each) fresh Chilean seabass fillets  
1/2 c. flour  
2 eggs  
4 lg. russett potatoes  
2 T olive oil  
Salt and freshly ground black pepper

Preheat oven to 400  
Butter a 9x13 inch baking dish

Rinse off the fillets and pat dry with paper towels.  
Sprinkle the flour on a plate.  
Beat the eggs in a shallow bowl.  
Peel the potatoes.  
Grate them onto a large, clean kitchen towel that can be stained.  
Roll the potatoes up in the towel and wring to remove moisture.  
(it is best to do this over the sink)  
Divide the potatoes into four piles

In a wide skillet, heat the olive oil  
Working quickly, dip each fillet first in the flour, then in the egg.  
Patt half of each potato pile on the top and bottom of each fillet (the equivalent of one grated potato per fillet)  
Bring the skillet up to med high heat.  
Place the potato covered fillets in the hot oil, salt and pepper them and brown quickly on each side.  
When all the fillets are browned, put them in the buttered pan and bake about 10 min. or until they are cooked through  
Do not overcook the fish  
Serves 4

### CHOCOLATE COMFORT COOKIES

1 c chopped hazelnuts  
2 c. (1 11 1/2 oz pkg) extra-large semisweet chocolate chips (Nestle's mega-morsels)  
1/2 c sun-dried cranberries  
1 c. (2 sticks) unsalted butter, softened  
1 c. granulated sugar  
1 3oz pkg cream cheese, softened  
1 egg  
1 T milk  
2 oz best-quality unsweetened chocolate, melted  
1 1/2 tsp vanilla  
2 c. plus 2 T all-purpose flour (high altitude: add 2 more T for total of 2 1/4 c.)  
1/2 tsp baking powder  
1/2 tsp salt  
1/4 c. dutch-processed cocoa  
1 c. commercially prepared marshmallow cream

Preheat oven to 325.  
Spread nuts on an ungreased cookie sheet and roast for 7 to 12 min or until they are lightly browned and some skins have loosened.

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)