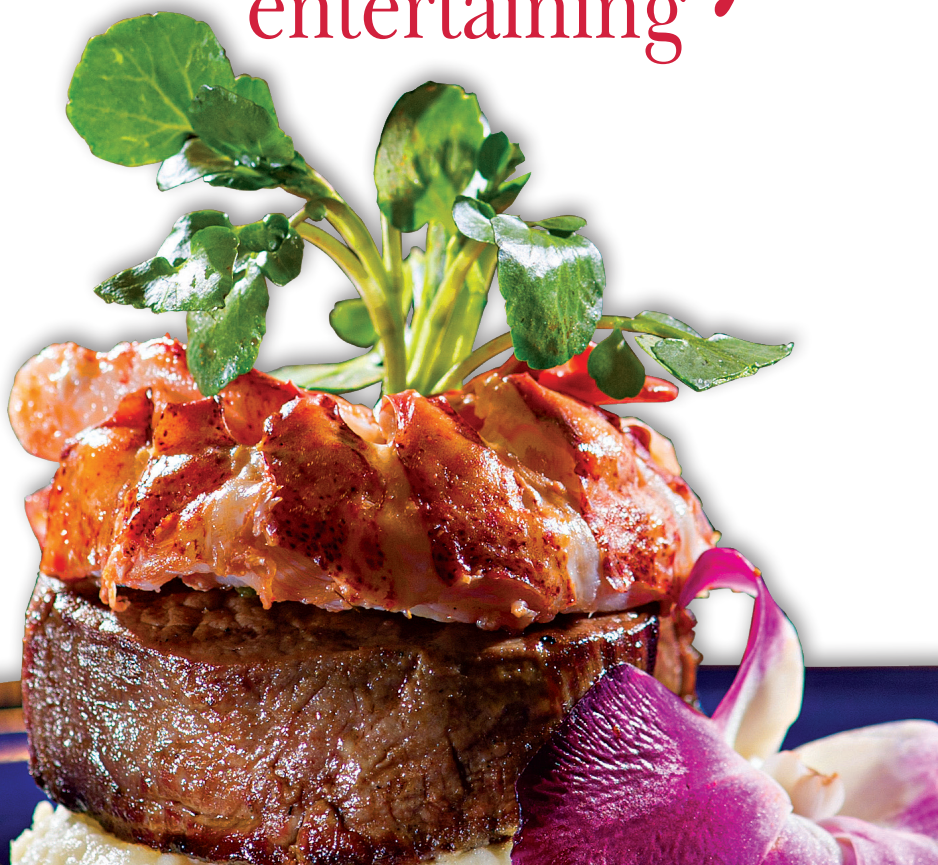


Chef

express



holiday entertaining



The Leader-Herald

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When Credibility Matters

The Recorder



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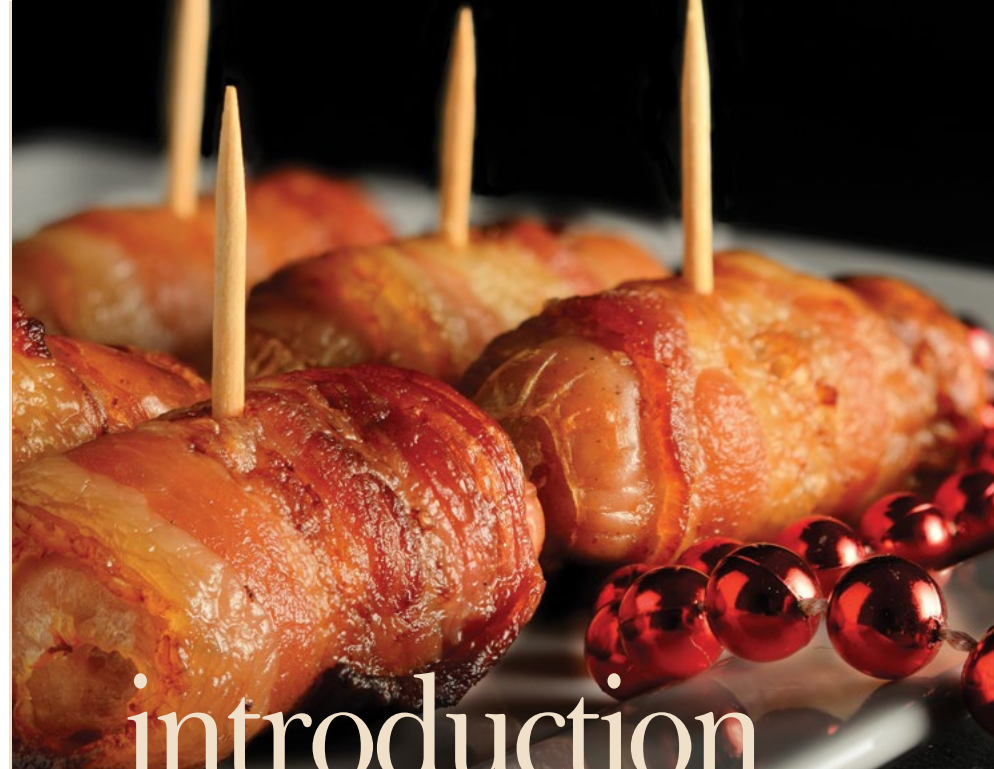
Design and lay out

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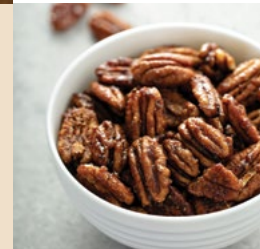


introduction

Enjoy these holidays from the very beginning! Whether you're cooking up a holiday lunch or dinner, you can enjoy cooking all together. Get creative, and the whole family will be inspired to help out and produce a delicious menu.



holiday entertaining



- **Specific tasks.** A few weeks before, go through your recipes and figure out how many people are coming and make a detailed list of what needs to be done. How many pumpkin pies you will need? What size turkey will you need? Write it all. This will help to recruit your helpers, as you can ask them for specific tasks.

- **Scheduling.** When making your menu, figure out what you can do weeks, days, hours even minutes ahead. It's very helpful to have a schedule for how that day will develop and what needs to be done, especially when it comes to dishes that need to go in the oven.

- **Planning.** The holidays are great, but everyone knows that they can be as stressful as they are enjoyable. You can cut back on stress with careful planning. You should plan your cooking out so that you take advantage of the days before the holiday by getting some prep work out of the way, and keep it in your freezer.

- **Shopping list.** Once you have your menu and recipes planned, make two shopping lists. The first list is for nonperishable items, things that will keep for a week or more. Be sure to add the frozen turkey to the first list because you will need a few days to defrost it. The second list is for items like fresh produce that need to be picked up a couple of days ahead.

- **Few and good.** Limit dishes to four or five. You don't need four desserts, three will be enough, neither three different kinds of side dishes, people will probably only take a little bit of one anyway. It's very much easier to make large quantities of a few recipes than to make moderate quantities of a lot of recipes.

- **Test before.** When it comes to your new recipes, try them at least once before serving them.

- **Red and white.** Holiday meals should include numerous meat options, and having both a red and white wine available is a good idea. If you're looking for a red wine that will work with a wide variety of different red meats, try a Cabernet Sauvignon or a Merlot. A white wine is, of course, preferable for lighter meats like turkey, and a Riesling is a good option that tends to have wide appeal.

- Inviting guests in from the cold with a festive holiday cocktail can be a great idea. Preparing a creative new cocktail option makes for the perfect conversation starter.

Find it all in this book. Whether you're looking for easy classics or festive new favorites, you'll discover it here!

Difficulty scale

■ □ □ | Easy to do

■ ■ □ | Requires attention

■ ■ ■ | Requires experience



mushrooms

with cheesy spinach

■ □ □ | Cooking time: 10 minutes - Preparation time: 30 minutes

ingredients

- > 12 (about 1 lb/500 g) large flat mushrooms
- > 1½ oz/40 g butter
- > 1 onion, finely chopped
- > 2 cloves garlic, crushed
- > ½ small red pepper, finely chopped
- > ½ bunch (20 leaves) English spinach, finely shredded
- > 1 tablespoon chopped fresh basil
- > 1 teaspoon dried tarragon leaves
- > 5¼ oz/150 g feta cheese, crumbled
- > 1½ cups/3½ oz/100 g stale breadcrumbs

tomato Sauce:

- > Grated Parmesan cheese, for sprinkling
- > 3 teaspoons cornflour
- > 1½ cups water
- > ½ cup tomato paste

method

1. Discard stems from mushrooms. Heat butter in pan, add onion and garlic, cook, stirring, until onion is soft. Add red pepper, spinach, basil and tarragon, cook, stirring, until pepper is tender. Combine vegetable mixture, cheese and breadcrumbs in bowl; mix well.
2. Place mushrooms on oven tray, top with tomato sauce and vegetable mixture and sprinkle with Parmesan cheese. Bake, uncovered, in moderate oven about 10 minutes or until heated through. Serve mushrooms with tomato sauce.
3. Tomato Sauce: Blend cornflour with a little of the water in pan, stir in remaining water and paste. Stir over heat until mixture boils and thickens.

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Serves 4

tip from the chef

Spinach seasoning and tomato sauce can be prepared a day ahead and stored covered in the refrigerator.





crispy parmesan potatoes

■ □ □ | Cooking time: 20 minutes - Preparation time: 30 minutes

method

1. Prepare potatoes, place in dish, brush with oil up to 2 hours before baking.
2. Cut a thin slice from base of each potato so they will sit flat.
3. Using a sharp knife, carefully make cuts about 0.1 in/3 mm apart from top nearly through to base. Place flat side down in baking dish, brush well with oil, bake in moderate oven 40 minutes, brush occasionally with oil during cooking time. Sprinkle with Parmesan cheese, bake further 20 minutes until potatoes are crisp outside and tender inside. Do not turn potatoes during baking.

ingredients

- > 10 medium potatoes
- > ½ cup oil
- > ¼ cup grated Parmesan cheese
- > ½ cup oil
- > chopped spring onions, for garnish

.....
Serves 4

tip from the chef

These hasselback potatoes feature crispy edges and unbelievably creamy insides.



asparagus roll ups

■ □ □ | Cooking time: 60 minutes - Preparation time: 15 minutes

ingredients

- > 24 prepared asparagus spears
- > 2 sheets puff pastry
- > 8 oz/250 g cream cheese
- > ½ teaspoon prepared hot mustard
- > 3½ oz/100 g sliced ham, finely chopped
- > 4 oz/125 g butter, melted
- > sesame seeds, for sprinkling

method

1. Boil, steam or microwave asparagus until just tender. Refresh under cold running water. Drain well and set aside.
2. Roll the pastry sheets out on a floured surface and cut into 8 squares. Combine cream cheese, mustard and ham and spread over each square.
3. Arrange 3 asparagus spears on each pastry slice with tips toward outside edges. Roll up, and secure with a toothpick. Place seam side down on a baking tray lined with baking paper.
4. Brush with butter, sprinkle with sesame seeds and bake for 15-20 minutes or until lightly browned.

.....
Serves 8

tip from the chef

The roll-ups are delicious as a snack before dinner. To reduce fat content, use light cream cheese.





oysters

rockefeller

■ □ □ | Cooking time: 40 minutes - Preparation time: 30 minutes

method

1. Position rack in top third of oven and preheat to 450° /230 C/Gas 7. Add garlic, spinach, green onions, parsley, lemon juice, butter, and Pernod to a food processor and pulse until finely chopped.
2. In a medium bowl combine, panko, Parmesan, and oil.
3. Sprinkle coarse salt over large baking sheet to depth of ½ in. Arrange oysters in half shells in salt. Divide spinach mixture among oysters and sprinkle with Parmesan mixture.
4. Bake until spinach mixture is bubbling and panko is deeply golden, about 8 minutes. Serve with lemon wedges alongside.

- > 2 cloves garlic
- > 1 cup tightly packed fresh spinach
- > ½ cup roughly chopped green onions
- > ½ cup roughly chopped parsley, leaves and stems
- > 2 teaspoons lemon juice
- > ½ cup butter, softened
- > 2 tablespoons Pernod or other anise-flavored liqueur
- > ¾ cup panko bread crumbs
- > ¼ cup freshly grated Parmesan
- > 1 tablespoon extra virgin olive oil
- > 1 lb/500 g coarse salt, for baking
- > 24 fresh oysters, shucked
- > lemon wedges, for serving

.....
Serves 6

tip from the chef

Best choice for an elegant holiday dinner. Serve over sauteed salicornia or sea beans, if desired.



mussel creamy soup

■ □ □ | Cooking time: 25 minutes - Preparation time: 20 minutes

ingredients

- > 2½ cups dry white wine
- > 1 teaspoon chili paste
- > 2 tablespoons lemon juice
- > ¼ teaspoon cracked black pepper
- > 2 cloves garlic, crushed
- > 1 lb/500 g mussels, scrubbed and debearded
- > 2 cups cream
- > 1 tablespoon chopped fresh parsley
- > salt, to taste

method

1. Add wine, chili paste, lemon juice, pepper and garlic to a large saucepan. Bring to the boil, add mussels and cook for 5 minutes.
2. Remove mussels from liquid and return liquid to the heat. Add cream to the liquid and bring to the boil, reduce heat, simmer for 10 minutes.
3. Remove mussel flesh from shells and stir into soup mixture. Season with salt, to taste. Serve immediately and garnish with the parsley.

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Serves 4



tip from the chef

Serve with your favorite bread to dunk, and a glass of white wine, if desired.



waldorf

salad

■□□ | Cooking time: 0 minutes - Preparation time: 20 minutes

method

1. Place green apples, red apple, celery, walnuts and parsley in a bowl and toss to combine.
2. Place sour cream, mayonnaise and black pepper to taste in a small bowl and mix to combine. Add mayonnaise mixture to apple mixture and toss to combine. Cover and chill. Serve on a bed of lettuce, if desired.

.....
Serves 6

ingredients

- > 2 large green eating apples, cored and diced
- > 1 large red eating apple, cored and diced
- > 3 stalks celery, diced
- > 2 oz/60 g walnut pieces
- > 1 tablespoon chopped fresh parsley
- > ¼ cup/2 oz/60 g sour cream
- > ¼ cup/2 fl oz/60 ml mayonnaise
- > freshly ground black pepper

tip from the chef

This salad can be made in advance, but if making more than 2 hours ahead toss apples in 1 tablespoon lemon juice to prevent them from browning.



spicy almonds

■ □ □ | Cooking time: 8 minutes - Preparation time: 5 minutes

ingredients

- > ¼ cup/2 fl oz/60 ml peanut oil
- > 7 oz/220 g whole blanched almonds
- > 4 oz/125 g whole pecans
- > ¼ cup/2 oz/60 g sugar
- > 2 teaspoons ground cumin
- > 1 teaspoon salt
- > 1 teaspoon chili powder

method

1. Heat oil in a frying pan over a medium heat, add almonds, pecans and sugar and cook, stirring, until nuts are golden. Transfer to a heatproof bowl.
2. Combine cumin, salt and chili powder, sprinkle over hot nuts and toss to coat. Cool for 5 minutes, then serve.

.....
 Cups 2 ½



tip from the chef

For this recipe use any type of walnuts, as well as chestnuts, previously boiled and peeled.



bacon wrapped with sausages

■ □ □ | Cooking time: 10 minutes - Preparation time: 10 minutes

method

1. Place sausages into pan of cold water, cover, bring up to the boil, drain, cool.
2. Wrap a rasher of bacon around each sausage. Secure with toothpicks, if desired.
3. Brush sausages with combined plum sauce and curry powder. Barbecue or grill until sausages are cooked through and bacon crisp, brush occasionally during cooking with any remaining plum sauce mixture.

ingredients

- > 10 thick sausages
- > 10 bacon rashers
- > ¼ cup plum sauce
- > 1 teaspoon curry powder

.....
Serves 10

tip from the chef

For a delicious combination, serve sausages with hashbrowns, and a dollop of ketchup sauce.



tzatziki dip

■ □ □ | Cooking time: 0 minutes - Preparation time: 10 minutes

ingredients

- > 1 large cucumber, peeled and grated
- > 1 lb/500 g natural yogurt
- > 1 tablespoon chopped fresh mint
- > 1 tablespoon chopped fresh parsley
- > 2 cloves garlic, crushed
- > freshly ground black pepper
- > 2 french bread loaves

method

1. Place cucumber, yogurt, mint, parsley, garlic and black pepper to taste in a bowl and mix to combine. Cover and refrigerate for at least 1 hour before serving.
2. To serve, accompany Tzatziki with broken or sliced bread for dipping.

.....
 Serves 8

tip from the chef

This easy dip makes a refreshing start to a meal and is also delicious served with raw vegetables. For a taste less acidic than yogurt, use cottage cheese instead.





seared scallops

with bacon

■ □ □ | Cooking time: 25 minutes - Preparation time: 10 minutes

method

1. Preheat oven to 425°F /220 C/Gas 7. Line a baking sheet with parchment paper. Set aside.
2. Pat scallops dry with a paper towel. Wrap each scallop in a half slice of bacon, and thread 2 wrapped scallops onto each skewer.
3. Drizzle olive oil over wrapped scallops and season with salt and pepper, to taste.
4. Arrange scallops in a single layer on prepared baking sheet. Bake for 15 minutes, or until scallop is tender and opaque and bacon is slightly crispy. Serve immediately.

ingredients

- > 16 scallops
- > 8 slices bacon, cut in half crosswise
- > 8 skewers
- > extra virgin olive oil, for drizzling
- > freshly ground black pepper, to taste
- > kosher salt, to taste

.....
Serves 4

tip from the chef

Another original recipe that combines seafood with meat. You can serve it with arugula and tomato salad.



surf and turf

with mashed potatoes

■■■ | Cooking time: 50 minutes - Preparation time: 50 minutes

ingredients

- > 2 russet potatoes
- > 1 shallot
- > 2 oz/ 60 g sour cream
- > 1 oz/30 g butter
- > 8 oz/240 g asparagus
- > 3 garlic cloves
- > 2 filet mignon
- > 4 teaspoons olive oil
- > 1 demi glace
- > 1 teaspoon cracked peppercorns
- > 2 x 8 oz/240 g shelled lobster tails
- > 1 lemon
- > 3 parsley sprigs

method

1. Rinse and peel potatoes and cut into 1 in. dices. Rinse and thinly slice shallot. Bring a pot with salted water to a boil and add potatoes. Once tender, drain the water and add sour cream, ½ of the butter, and shallot. Mash together.
2. Rinse and trim ends from asparagus, and blanch for 3-4 minutes. Mince garlic cloves. Drain and set aside. Add 2 teaspoons olive oil and ½ of minced garlic and heat for 3 minutes. Add the asparagus for 1-2 minutes. Season.
3. Add the steaks to a pan with olive oil and cook. Remove steaks from pan and add demi-glace, cracked peppercorns, and ½ cup of warm water. Bring to a simmer over low heat, 1 minute. Add the steaks back to pan and cover with sauce.
4. Rinse lobster tails and pat dry. Rinse and halve lemon. Rinse and coarsely chop parsley. Sauté remaining butter and remaining garlic until aromatic, about 1 minute. Add the lobster tails and cook until bright pink and firm. Add lemon juice to the lobster. Place a portion of potatoes, another of asparagus, steak and lobster, and garnish with parsley.

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Serves 2

tip from the chef

Serve this steak and lobster dinner with a side of roasted asparagus, a Caesar salad, steamed broccoli, or roasted sweet potatoes.





garlic butter grilled steak and shrimp

■ ■ □ | Cooking time: 25 minutes - Preparation time: 10 minutes

method

1. Mix together butter, garlic and fresh chopped parsley. Refrigerate until ready to use.
2. Heat a large grill over high heat. Lightly grease grill plates with oil. Pat steaks dry with paper towel. Brush lightly with oil and generously season with salt and pepper.
3. Grill steaks for 4-5 minutes each side until browned and cooked to desired doneness. Spread half of the butter all over of steaks. Transfer steaks to a warm plate and let rest for 5 minutes.
4. While steaks are resting, melt remaining butter. Season shrimp with salt and pepper.
5. Reduce heat to medium and grill your shrimp for 5-6 minutes, depending on the size and thickness of your shrimp. Flip each one halfway through cook time and continue cooking until they turn nice and pink in color while white and opaque on the inside.
6. Toss remaining butter through shrimp and serve with steak!

ingredients

- > 6 tablespoons unsalted butter, divided
- > 1 tablespoon minced garlic
- > 1 tablespoon fresh parsley, chopped
- > 1 tablespoon olive oil
- > New York Steak strip steaks (Porterhouse steaks)
- > salt and pepper
- > 8 oz/240 g shrimp, deveined, tails on or off

.....
Serves 2

tip from the chef

Tail on or off shrimp are fine. If grilling frozen shrimp, thaw first and pat dry with paper towel before grilling.



steak & shrimp

surf and turf

■■■ | Cooking time: 50 minutes - Preparation time: 20 minutes

ingredients

filet mignon

- > 2 x 4 oz/240 g filet mignon
- > 1 tablespoon olive oil
- > 1 cup red wine
- > 1 tablespoon butter
- > garlic bread slices, for serving
- > chopped parsley, for garnish
- > salt and pepper, to taste

shrimp scampi

- > 6 medium shrimp, remove shell
- > salt and pepper, to taste
- > 2 teaspoons olive oil
- > 1 teaspoon garlic, minced
- > 2 tablespoons butter
- > 1 tablespoon white wine
- > 1 teaspoon lemon juice
- > 1 tablespoon parsley, minced

method

1. Have the ingredients for the shrimp scampi chopped and ready. Drain the shrimp on a paper towel, season.
2. **Filet Mignon:** Rub the exterior surface with about 1 teaspoon of oil, then season with salt and pepper. Place a heavy-bottomed skillet over medium heat. When hot, add the remaining 2 teaspoons of oil and swirl the pan to coat the surface. When the oil shimmers, add the steaks and don't move for 4 minutes. Then turn over cooking for another 4 minutes. Remove the steaks. Pour the wine into the skillet and turn the heat to high. Boil wine until it is reduced by 3/4. Turn off the heat and wait until the wine has stopped bubbling. Stir in butter and set aside.
3. **Shrimp Scampi:** Cook the shrimp over medium heat until opaque, on skillet with olive oil. Remove shrimp to a plate, turn the heat down to medium-low and add butter and garlic. Cook for 1 minute. Add wine and lemon juice, cooking until the alcohol has evaporated. Stir in the parsley, remove from the heat and add the shrimp back to the pan, covering lightly with foil. **Assembly:** Divide the steak and shrimp in 2 plates. Pour sauce into each plate. Garnish with parsley.

.....
Serves 2





seafood lasagne

■ □ □ | Cooking time: 50 minutes - Preparation time: 40 minutes

method

1. Heat oven to 350°F / 200 C/Gas 6. Heat the oil in a large frying pan, add the leek and cook until tender, about 5 minutes. Stir in the tomatoes and paste. Cook until mixture boils. Season with salt and pepper, to taste.
2. Simmer uncovered until sauce is slightly thickened. Stir in the shrimp and fish pieces, cover and cook over low heat for about 5 minutes.
3. Meanwhile, cook the lasagna sheets in a saucepan of boiling water until just cooked but still firm in center. Place lasagna in a large bowl of cool water until ready to use.
4. Spoon ½ of the sauce into the bottom of a 2 in deep casserole dish. Drain lasagna sheets and arrange a single layer over the seafood sauce. Spoon another ½ of the sauce over the sheets, and top with another layer of lasagna, and mozzarella cheese. Cover with foil. Bake 30 minutes. Uncover, and bake 10 more minutes, or until cheese is golden. Let stand 10 minutes before cutting. Sprinkle with chopped thyme, if desired.

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Serves 4

ingredients

- > 2 tablespoons olive oil
- > 1 leek, white part only, rinsed and finely chopped
- > salt and pepper, to taste
- > 2 cups tinned Italian tomatoes with juice, chopped
- > 2 tablespoons tomato paste
- > 2½ cups shrimp, shelled and deveined, cut into small pieces
- > 1 cup boneless fish fillet, cut into small pieces
- > 15 lasagna sheets
- > ¾ cup grated mozzarella cheese
- > fresh chopped thyme, for garnish

tip from the chef

If using large lasagna sheets, cut them into smaller pieces. This will make it easier to cut the lasagna into individual portions.



honey glazed ham

■ □ □ | Cooking time: 1 hour - Preparation time: 20 minutes

ingredients

- > 1 x 9 lb/4 kg cooked leg of ham
- > whole cloves

honey glaze

- > ½ cup honey
- > 1 cup orange juice
- > 1 tablespoon Dijon mustard
- > 2 teaspoons soy sauce
- > 1 tablespoon brown sugar

method

1. To remove the rind from ham, first cut a scallop pattern through the rind around the shank bone. Starting from the broad end of ham, gently ease rind away from the fat. Continue to peel off gently, and rind should come off in one piece. Hold ham firmly in one hand and, with a sharp knife, score the fat in a diamond pattern. Be careful to cut just through the fat, and not into the meat.
2. To make glaze, combine all ingredients in a bowl. Place ham in a large baking dish, brush with about a quarter of the glaze. Stud each diamond in the fat with a whole clove.
3. Bake ham in a moderate oven for 1 hour, brushing every 20 minutes with remaining glaze and drippings in baking dish.
4. If serving hot, allow to rest for 5 minutes, then transfer to a heated platter. If serving cold, ham may be glazed the day before and refrigerated, but allow to stand at room temperature for about 20 minutes before carving.

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Serves 10-15

tip from the chef

If you don't want to buy a ham this size, the same baking and glazing treatment can be given to a smaller piece, including, picnic shoulder ham and rolled ham.





roasted turkey with gravy

■■■ | Cooking time: 3½ hours - Preparation time: 70 minutes

method

1. Preheat oven to 350°F/180°C/Gas 4. Remove giblets and neck from turkey. Wipe turkey inside and out and dry well. Using hands, carefully separate the skin from the turkey breast to create a pocket.
2. Season the turkey cavity with salt, cumin, and red pepper flakes. Stuff with garlic, thyme, and sage.
3. Rub turkey all around with butter, especially under the skin. Season the exterior with salt and pepper, to taste. Secure openings with metal skewers and truss legs and wings.
4. Place turkey on a roasting rack in a baking dish. Pour chicken stock into dish. Bake for 3½ hours or until tender. Baste frequently with pan juices during cooking. Set aside to stand for 20 minutes before carving. Garnish turkey with orange, grapes, and mint leaves. Serve gravy alongside roasted turkey.

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Serves 8

ingredients

- > 8 lb/4 kg turkey
- > Salt, to taste
- > 1 teaspoon cumin powder
- > ½ teaspoon crushed red pepper flakes
- > 1 head of garlic
- > 1 bunch fresh thyme
- > 1 bunch fresh sage
- > 2 oz/60 g butter, melted
- > Freshly ground black pepper, to taste
- > 8 fl oz/250 ml chicken stock
- > orange wedges, for garnish
- > red grapes, for garnish
- > mint sprigs, for garnish
- > gravy, to serve

tip from the chef

A Thanksgiving classic that is best paired with a versatile red wine such as Pinot Noir.



crown

roast of lamb

■■■ | Cooking time: 20 minutes - Preparation time: 45 minutes

ingredients

- > 1 crown roast (minimum 12 cutlets)
- > 2 medium brown onions, peeled and chopped
- > 1 green or cooking apple, peeled and chopped
- > ¼ oz/20 g butter
- > 2 cups/4 oz/about 120 g fresh breadcrumbs
- > 2 tablespoons chopped fresh sage
- > 1 tablespoon chopped fresh parsley
- > ¼ cup/2 fl oz/60 ml unsweetened apple juice
- > 2 eggs, separated

method

1. Preheat oven to 410°F/210°C/Gas 6. Cook onion and apple in butter until soft. Remove from heat and stir in breadcrumbs and herbs. Whisk apple juice and egg yolks together. Stir into breadcrumb mixture.
2. Place egg whites in a small, dry mixing bowl. Using hand mixer, beat egg whites until soft peaks form. Fold lightly into stuffing mixture.
3. Place crown roast in a baking dish. Place a sheet of lightly greased foil in the base of the roast to hold stuffing cavity. Roast meat for 45 minutes, or until cooked to the degree you like. To serve, cut between cutlets to separate.

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Serves 6

tip from the chef

Ask your butcher to shape the crown roast and tie it with string. Wrap foil around the cutlet bones to prevent them from burning.





smoked turkey

■ ■ □ | Cooking time: 3¼ hours - Preparation time: 10 minutes

method

1. Soak smoking chips in brandy in a non-reactive metal dish for one hour.
2. To make stuffing, melt butter in a frying pan over a medium heat, add leek and spring onions and cook, stirring, for 3 minutes. Add bacon and cook for 5 minutes longer. Add breadcrumbs, pecans and sage and cook, stirring, for 5 minutes or until breadcrumbs are crisp. Remove from heat, add rice and mix to combine.
3. Preheat covered barbecue to a medium heat. Place dish, with smoking chips in, on barbecue grill, cover barbecue with lid and heat for 5-10 minutes or until liquid is hot.
4. Spoon stuffing into body cavity of turkey. Secure openings with metal or bamboo skewers. Tuck wings under body and tie legs together. Thread turkey onto the rotisserie spit and tie it up with string, previously soaked. Combine stock and oil and brush over turkey.
5. Place rotisserie spit over barbecue, cover barbecue with lid and smoke, basting turkey frequently and adding brandy to dish if necessary, for 2½-3 hours or until turkey is cooked.

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Serves 6-8

tip from the chef

This tender delicacy is perfect for Thanksgiving! Allow the turkey to rest for about 15 minutes before slicing and serving.

ingredients

- > 1 cup/4 oz/125 g smoking chips
- > ½ cup/4 fl/125 ml brandy
- > 6 lb/3 kg turkey, neck and giblets removed, trimmed of excess fat
- > ½ cup/4 fl oz/125 ml chicken stock
- > 2 tablespoons vegetable oil
- > sage and rice stuffing
- > 2 oz/60 g butter
- > 1 leek, thinly sliced
- > 4 spring onions, chopped
- > 3 strips bacon, chopped
- > 1 cup/2 oz/60 g breadcrumbs, made from stale bread
- > 2 oz/60 g pecans, chopped
- > 2 tablespoons chopped fresh sage or 1 teaspoon dried sage
- > 1½ cups /9 oz/280 g rice, cooked



beef

wellington

■■■ | Cooking time: 45 minutes - Preparation time: 15 minutes

ingredients

- > 2 lb/1 kg beef fillet or rib eye in one piece
- > Freshly ground black pepper
- > 1 tablespoon oil
- > 2 tablespoons brandy
- > 4½ oz/125 g peppercorn pâté
- > 2 oz/60 g button mushrooms, sliced
- > 2 sheets frozen puff pastry, thawed
- > 1 egg, lightly beaten

method

1. Preheat oven to 410°F/210°C/Gas 6. Trim meat of excess fat and sinew. Fold tail end under. Tie meat securely with string at regular intervals.
2. Rub meat with pepper. Heat oil in a large, heavy-based pan. Add meat and cook over a high heat, browning well all over. Remove from heat. Add the brandy and ignite carefully, using a long match or taper. Shake pan until flames subside. Remove string. Spread pâté over top and sides of beef. Cover with mushrooms, pressing them onto the pâté. Place pastry sheets on a lightly floured surface. Brush one edge with a little egg and overlap the edge of the other sheet, pressing well to join.
3. Place beef on the pastry, folding pastry over to enclose the meat completely; trim excess pastry and use to decorate the top, if desired. Brush the edges with egg and seal. Cut a few slits in the top to allow steam to escape. Brush the top and sides with egg. Transfer to a baking dish and cook for 45 minutes for a rare result, 1 hour for medium result and 1 hour and 30 minutes for well done. Remove from oven. Leave in a warm place for 10 minutes, lightly covered with foil. Slice and serve.

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Serves 4





pumpkin souffle

■□□ | Cooking time: 15 minutes - Preparation time: 30 minutes

method

1. Melt butter in a saucepan. Stir in flour and cook for 1 minute. Gradually mix in milk. Cook until sauce boils and thickens. Remove pan from heat.
2. Beat egg yolks into white sauce and mix in canned pumpkin. Season with black pepper to taste.
3. Beat egg whites until stiff peaks form and fold into pumpkin mixture.
4. Divide mixture between four 1½ cups capacity individual soufflé dishes. Bake in a preheated oven at 400°F/200°C/Gas 6 for 20-25 minutes, or until soufflés are puffed and golden. Serve immediately.

ingredients

- > 1 tablespoon butter
- > 2 tablespoons flour
- > 1½ cups skim milk
- > 4 eggs, separated
- > 1¾ cups canned pumpkin
- > freshly ground black pepper

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Serves 4

tip from the chef

If you choose this easy dish for a vegetarian dinner party, remember that a platter of crisp raw vegetables is a good way to start off the meal.



rum and ricotta tiramisu

■ □ □ | Cooking time: 20 minutes - Preparation time: 20 minutes

ingredients

- > 10½ oz/300g low-fat ricotta cheese
- > 7 oz/200 g light cream cheese
- > 1 tablespoon rum or cognac
- > ¼ cup caster sugar
- > 1½ cups/12¾ fl oz/375 ml very strong espresso or good quality coffee, cooled
- > 16 savoiardi sponge finger biscuits (ladyfingers)
- > 2 tablespoons unsweetened cocoa, for dusting

method

1. Beat the cheeses, rum and sugar with electric beaters until light and creamy, set aside. Pour the coffee into a large shallow dish. Quickly dip one side of half the sponge fingers into the coffee and lay closely together with the dipped side down over the base of a large flat-based serving dish. Spread half of the cheese mixture evenly over the biscuits.
2. Dust with half the cocoa then repeat layers with coffee-dipped biscuits and cheese. Cover with plastic wrap and refrigerate for at least 6 hours or overnight. Dust with remaining cocoa just before serving.

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Serves 6



tip from the chef

For a special liqueur touch, add a tablespoon of Kahlua, Baileys Irish Cream or other coffee liqueur to the coffee.





apple bread pudding

■ ■ □ | Cooking time: 45 minutes - Preparation time: 30 minutes

method

1. Preheat oven to 350°F/180°C/Gas 4. Grease a 9x13 inch baking pan and set aside.
2. Heat butter in a skillet over medium heat. Add 1 tablespoon brown sugar, cinnamon and apples. Cook until apples are tender.
3. In a bowl, whisk together eggs, milk, brown sugar, vanilla and rum. Add apples and $\frac{3}{4}$ of cubed bread, stirring to coat. Arrange mixture in prepared baking pan. Let rest for 20 minutes.
4. Arrange remaining bread over top. Drizzle butter over top and sprinkle with sugar. Bake for 45 minutes or until golden.
5. Serving suggestion: Serve this dessert hot or, drizzled with a little condensed milk, topped with a scoop of vanilla ice cream and garnished with popcorn.

ingredients

- > 2 tablespoons butter
- > 1 tablespoon brown sugar
- > $\frac{3}{4}$ teaspoon cinnamon
- > 4 green apples, peeled and sliced
- > 5 eggs
- > $2\frac{1}{4}$ cup whole milk
- > $\frac{1}{8}$ cup brown sugar
- > 1 teaspoon vanilla
- > 2 tablespoons spiced rum
- > 1 loaf Hawaiian bread, cubed
- > 2 tablespoons butter, melted
- > 2 tablespoons sugar
- > $\frac{1}{8}$ cup butter
- > $\frac{1}{4}$ cup heavy cream
- > $\frac{1}{2}$ cup brown sugar
- > caramel popcorn, for garnish
- > condensed milk, for garnish

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Serves 4

tip from the chef

The condensed milk served with this pudding is a delicious alternative to cream. You might like to try it as an accompaniment to other desserts.



spicy

pumpkin pie

■ ■ □ | Cooking time: 50 minutes - Preparation time: 15 minutes

ingredients

- > 1 cup/4 oz/125 g/ flour
- > ½ teaspoon baking powder
- > 3½ oz/100 g butter, cut into pieces
- > 1½ tablespoons caster sugar
- > 1 egg yolk
- > ½-1 tablespoon water

spicy pumpkin filling

- > 8 oz/280 g/8 oz pumpkin, cooked and pureed
- > 2 eggs, lightly beaten
- > ½ cup/4 oz/125 g sour cream
- > ½ cup/4 fl oz/125 ml double cream
- > ¼ cup/3 oz/90 g golden syrup
- > ½ teaspoon ground nutmeg
- > ½ teaspoon ground mixed spice
- > ½ teaspoon ground cinnamon

method

1. To make pastry, process flour and baking powder with butter, until mixture resembles coarse breadcrumbs. Add sugar, egg yolk and enough water to mix to a firm dough. Turn onto a floured surface and knead lightly until smooth. Wrap in plastic food wrap and refrigerate for 30 minutes.
2. To make filling, place all ingredients in a mixing bowl and beat until smooth and well combined.
3. Roll pastry out and line a greased pie plate 9 in/23 cm. Spoon filling into pie plate. Bake at 400°F/200°C/Gas 6 for 20 minutes, then reduce heat to 350°F/160°C/Gas 3, and bake for 25-30 minutes longer or until filling is set and pastry golden. Serve hot, warm or cold with whipped cream.

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 Serves 8

tip from the chef

This pie is perfect for Thanksgiving. If you wish to give a different presentation, let it cool down, cover with meringue and golden the top under the grill.





SOUR cherry cake

■ □ □ | Cooking time: 70 minutes - Preparation time: 20 minutes

method

1. Grease a 6-inch deep cake pan, sprinkle with flour, shake out excess flour. Drain cherries well then place on absorbent paper to drain further. Combine butter, rind and sugar in a small bowl, beat with electric mixer until light and fluffy. Beat in eggs, one at a time, beat until combined.
2. Transfer mixture to large bowl, stir in sifted flours and combine sour cream and milk. Spread half of mixture into prepared pan, scatter cherries evenly over top and carefully spread remaining mixture over cherries. Bake in a moderately low oven for about 1 hour 10 minutes or until cooked. Stand for 10 minutes before turning onto wire rack to cool. If desired, dust cold cake with sifted icing sugar, and top with fresh cherries.

ingredients

- > 2½ cups/1 lb/450 g fresh sour cherries, pitted, or frozen dark sweet cherries
- > 4½ oz/125 g butter
- > 2 teaspoons grated lemon rind
- > ¾ cup castor sugar
- > 2 eggs
- > 1 cup self-rising flour
- > ½ cup plain flour
- > ½ cup sour cream
- > ¼ cup milk
- > fresh cherries, for garnish

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Serves 8

Try these tempting variations

Thick commercial cultured sour cream should be used. This recipe is not suitable to microwave or freeze.



SNOW eggs

■ ■ □ | Cooking time: 20 minutes - Preparation time: 20 minutes

ingredients

mousse

- > 2 fl oz/60 ml champagne
- > 2½ teaspoons gelatin
- > 8 fl oz/250 ml boiling water
- > 2 oz/60 g caster sugar
- > 1 tablespoon orange Juice
- > 2 tablespoons Grand Marnier
- > 1 teaspoon grated orange rind
- > 3 large egg whites
- > pinch cream of tartar
- > caramel sauce, for garnish
- > toasted sliced almonds, for garnish

sauce

- > 2 ½ fl oz/75 ml Sauterne wine
- > 6 fl oz/185 ml cream
- > 3 egg yolks
- > 3 oz/100 g passion fruit pulp
- > 2 oz/60 g icing sugar

method

1. To make mousse, place champagne in a large bowl and sprinkle over gelatin. Set aside to soften for 10 minutes. Add boiling water and half the sugar, stirring until sugar dissolves. Mix in orange juice, Grand Marnier and orange rind. Chill for about 1 hour or until mixture begins to set. Beat until light and frothy.
2. Beat egg whites until frothy, add cream of tartar and continue to beat until soft peaks form. Gradually add remaining sugar and beat until stiff and glossy. Fold through gelatine mixture. Chill until set.
3. To make sauce, combine Sauterne, cream, egg yolks and icing sugar in a saucepan. Cook over a medium heat whisking until sauce thickens. Stir in passion fruit pulp and mix to combine. Chill well before serving.
4. To serve, using an oval ice cream scoop dipped in hot water, form mousse into an egg shape. Pour sauce in 4 glasses and place eggs on top. Garnish with caramel sauce and almonds, if desired.

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Serves 4

tip from the chef

Also known as floating islands, this dessert is an adaptation of a French pudding, in which a stale sponge cake, steeped in liqueur, floats in a bowl of custard.





chocolate

almond biscotti

■□□ | Cooking time: 15 minutes - Preparation time: 40 minutes

method

1. Sift together flour, cocoa powder and bicarbonate of soda into a bowl. Make a well in the center of the flour mixture, add sugar, almonds and eggs and mix well to form a soft dough.
2. Turn dough onto a lightly floured surface and knead until smooth. Divide dough into 4 equal portions. Roll out each portion of dough to make a strip that is $\frac{1}{4}$ in/5 mm thick and $1\frac{1}{2}$ in/4 cm wide.
3. Place strips on a baking tray lined with nonstick baking paper. Brush with egg yolk and bake at $350^{\circ}\text{F}/180^{\circ}\text{C}/\text{Gas } 4$ for 30 minutes or until lightly browned. Cut strips into $\frac{1}{2}$ in/1 cm slices, return to baking tray and bake for 10 minutes longer or until dry.

ingredients

- > 2 cups/8 oz/250 g flour
- > $\frac{3}{4}$ cup /2½ oz/75 g cocoa powder
- > 1 teaspoon bicarbonate of soda
- > 1 cup/8 oz/250 g sugar
- > 6½ oz/200 g blanched almonds
- > 2 eggs
- > 1 egg yolk, lightly beaten, to brush

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Serves 18

Try these tempting variations

Biscuits may be partially dipped into melted chocolate for a two-toned effect. Before the chocolate sets completely, dip into toasted crushed almonds.



christmas

velvet cake

■ □ □ | Cooking time: 45 minutes - Preparation time: 20 minutes

ingredients

cake layers

- > ½ cup /4 oz/11 g unsalted butter, at room temperature
- > 1½ cup/10.7 oz/300 g granulated sugar
- > 2 eggs
- > 2 tablespoons red food coloring
- > 3 tablespoons cocoa powder
- > 1 teaspoon salt
- > 1 teaspoon baking soda
- > 1 teaspoon vinegar
- > 2¼ cups/9.5 oz/270 g plain flour
- > 1 cup buttermilk

frosting

- > ½ cup /8 oz/225 g butter, softened
- > ½ cup/225 g/8 oz shortening
- > ¼ teaspoon salt
- > 6 cups/53.5 oz/1.3 kg confectioner sugar
- > 3 tablespoons milk
- > 2 teaspoons vanilla extract
- > Fresh rosemary sprigs, for garnish
- > Sugared cranberries, for garnish

method

- 1.Preheat the oven to 350F/180°C/Gas 4. Grease two 8 in. pans and line the bases with parchment rounds.
- 2.Beat the butter and sugar until combined. Add the eggs one at a time, and mix well. Stir in the food coloring, cocoa, salt, baking soda, and vinegar. Beat in ½ of the flour and add the buttermilk. Mix until combined and add the remaining flour. Beat well.
- 3.Evenly divide the batter between the pans. Bake for 30 minutes or until cooked through and a skewer comes out clean. Remove the cakes from the oven, and allow them to cool for 10 minutes. Transfer to a rack and leave to cool completely.
- 4.To make frosting: in a large bowl, beat together the butter and shortening until creamy. Sift the salt, confectioner sugar, milk and vanilla extract. Beat until smooth.
- 5.Slice each cake horizontally, to make a total of four layers. Spread frosting into each layer and stack the layers as you go. Top with sugared cranberries, and garnish with sprigs of rosemary. Serve cake in wedges.

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Serves 10



tip from the chef

There's a lot of different theories as to who created the original red velvet cake, one of the world's favorite desserts.



irish coffee

■□□ | Cooking time: 2 minutes - Preparation time: 10 minutes

method

1. Fill two mugs with hot water and let sit 2 minutes. Pour out water and add 1 teaspoon brown sugar to each mug. Pour over hot coffee and stir to dissolve sugar, then pour in whiskey.
2. In a separate bowl with an electric mixer or by hand, whisk cream until soft peaks form. Cream should be thick but still pourable. Top coffee with cream by gently pouring over the back of a warm spoon to form a thick layer on top of coffee. Garnish with chocolate shavings.

ingredients

- > 16 oz hot water
- > 2 teaspoon light brown sugar
- > 1 cup brewed coffee
- > 2 oz Irish whiskey (such as Jameson)
- > ½ cup heavy cream for topping
- > Chocolate shavings, for garnish

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Serves 2

Try these tempting variations

Classic Irish coffees are made with just four ingredients: hot coffee, Irish whiskey, sugar and whipped cream. You can use Maple syrup instead of sugar.



egg nog

with cinnamon

■ □ □ | Cooking time: 0 minutes - Preparation time: 3 minutes

ingredients

- > 4 large eggs
- > ¾ cup granulated sugar
- > ½ teaspoon dried nutmeg
- > ¼ teaspoon ground cinnamon
- > 3 oz cognac
- > 3 oz bourbon
- > 1½ cups milk
- > 1 cup heavy cream

method

1. Add whole eggs to blender and blend on high for 30 seconds. Add sugar and blend 20 seconds.
2. Add nutmeg, cinnamon, cognac, bourbon, milk and heavy cream. Blend for 1 minute, or until creamy and smooth. Serve cold, over ice, or hot. If desired, sprinkle with ground cinnamon and garnish with cinnamon sticks.

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Serves 10



tip from the chef

While eggnog is often served chilled, in some cases it is warmed, particularly on cold days. You can also use brandy, instead of cognac.

index

Mushrooms with cheesy spinach	6
Crispy parmesan potatoes.....	8
Asparagus roll ups	10
Oysters Rockefeller	12
Mussel Creamy soup.....	14
Waldorf Salad.....	16
Spicy almonds.....	18
Bacon wrapped with sausages.....	20
Tzatziki Dip.....	22
Seared scallops	24
Surf and turf with mashed potatoes	26
Garlic butter grilled steak and shrimp.....	28
Steak and shrimp surf and turf	30
Seafood lasagne	32
Honey Glazed ham.....	34
Roasted turkey with gravy.....	36
Crown roast of lamb.....	38
Smoked turkey	40
Beef Wellington.....	42
Pumpkin souffle	44
Rum and ricotta tiramisu	46
Apple bread pudding	48
Spicy pumpkin pie.....	50
Sour cherry cake	52
Snow eggs	54
Chocolate almond biscotti	56
Christmas velvet cake	58
Irish coffee	60
Egg Nog with cinnamon	62

holiday entertaining

