

## *First Courses*

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### **CHEESE FONDUE**

- 1 clove garlic
- 1/2 cup white wine per 8 ounces cheese
- 1/4 cup flour per 16 ounces cheese
- 2 tablespoons Kirsch or dry sherry (or more to taste)
- French bread cubed
- equal parts of Gruyère and Emmenthaler cheeses, grated
- (2 pounds of cheese serves 5 to 6 adults)

- Rub fondue dish with garlic, then discard.
- Pour in part of the wine and heat to boiling point.
- Mix the grated cheese with the flour.
- Add the cheese mixture by handfuls, stirring constantly until melted.
- As the mixture thickens more wine should be added
- Add kirsch and stir.
- Recipe adapted from Karlene Laube's.

### **SAUTÉED SCALLOPS with SNOW PEAS**

Serves 4

- 1/2 pound snow peas, trimmed
- 1/4 cup water
- 1/2 red bell pepper (8 ounces)
- 1 tablespoon unsalted butter
- 2 tablespoons virgin olive oil
- 3/4 pound small sea scallops
- 1/4 teaspoon salt
- 1/2 teaspoon Tabasco sauce
- 1/4 teaspoon freshly ground black pepper

- Place the snow peas in one very large or two smaller skillet with the water.
- Cook, covered, for 2 minutes, and then uncover and cook until dry.

- Meanwhile, remove the skin from the bell pepper with a vegetable peeler and cut the flesh into 1/4-inch dice.
- Add the red pepper to the snow peas and half the butter and oil.
- Sauté over high heat for 2 minutes in another skillet.
- Arrange on individual plates.
- Sprinkle the scallops with the salt and pepper, and heat the remaining butter and oil in a skillet.
- When very hot add the scallops and the Tabasco sauce, and sauté over very high heat for 2 to 3 minutes.
- Arrange the scallops on the snow peas and serve immediately.

Recipe from Jacques Pepin's *Today's Gourmet*, used for New Year's Eve 1992, and Queens dinner 2000.

## GATEAUX DE LEGUMES

Serves 6.

- 5 ounces fennel bulb or celery
- 1 bay leaf, crushed
- 1 teaspoon salt
- 3 ounces onion
- 4 1/2 ounces zucchini
- 2 ounces green pepper
- 3 1/2 ounces mushrooms
- 2 tablespoons butter
- 1/2 teaspoon thyme
- 2 1/2 ounces Polish ham
- 3 eggs
- 1 cup heavy cream
- 1 1/2 teaspoons tomato paste
- 1/8 teaspoon pepper
- 1/8 teaspoon anise (if using celery)

- Butter six 4-ounce ramekins.
- Heat enough water in a kettle to cover the dishes up 2/3 their sides in a 13x9 baking pan.
- Cut fennel or celery in 1 1/2-inch pieces and cover with water in a saucepan.
- Add crushed bay leaf and 1/2 teaspoon salt and bring to boil.
- Cook 15 minutes or until tender.
- Drain well and set aside in a large mixing bowl.
- Cut zucchini into 1-1/2-inch pieces.
- With metal blade in place, add zucchini, onion, and green pepper to bowl of food processor.
- Turn machine on an off a few times until coarsely chopped. Set aside.
- Reinsert blade. Add mushrooms.
- Turn machine on and off until coarsely chopped.
- Melt butter in a large skillet over medium heat until just beginning to sizzle.
- Add zucchini, onion, green pepper and thyme.
- Cook 3 minutes, add mushrooms and cook 3 minutes more or until vegetables are tender.
- Do not let brown. Drain liquid from pan.
- Pat vegetables dry with paper towel and add them to celery in mixing bowl.

- With metal blade in place, add ham to bowl of food processor.
- Process until coarsely chopped. Add to vegetables in mixing bowl.
- Reinsert metal blade and add eggs, cream tomato paste, pepper, anise and remaining salt to bowl of food processor.
- Process for 5 seconds. Add mixture to mixing bowl.
- Combine with vegetables and ham with a wooden spoon.
- Pour batter into ramekins until filled not quite to the top.
- Place ramekins in the baking pan and put baking pan on center rack of preheated 350°F. oven.
- Carefully pour hot water from kettle into baking pan until water reaches 2/3 up the sides of the ramekins.
- Bake 40 minutes until puffed and brown or until a knife inserted in the center comes out clean.
- When baked, remove ramekins from water bath with rubber tongs or a slotted spoon or spatula.
- Let set 15 minutes before reversing on a platter.
- Serve with tomato sauce.

#### Tomato Sauce

- 2 shallots, peeled
- 1/4 cup water
- 3/4 cup white dry vermouth
- 4 tablespoons chopped mint (about 1/2 cup leaves)
- 4 Italian plum tomatoes, seeded and drained from can
- 3 tablespoons butter
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 teaspoon sugar

- With metal blade in place, add shallots to bowl of food processor.
- Process, turning on and off, until finely minced.
- Place shallots in small saucepan.
- Add vermouth and water to shallots. Set aside.
- Reinsert metal blade and process fresh mint leaves until finely chopped. Set aside.
- With metal blade in place, add tomatoes to bowl of food processor.
- Turn machine on and off a few times until tomatoes are coarsely chopped.
- Remove half the tomatoes; process remaining half until puréed.
- Place saucepan with shallots and wine over high heat and boil 2 minutes until alcohol evaporates.
- Add tomatoes and cook 3 minutes more over high heat.
- Beat in butter, a tablespoon at a time with metal whisk.
- Add seasonings and reduce heat.
- Allow sauce to simmer gently for an additional 5 minutes.
- Makes about 3/4 cup.

Recipe of Daniel Météry of Le Lord Gourmand, Paris from The Pleasures of Cooking Vol.II No.1.  
Used New Year's Eve, 1995

## OYSTERS ROCKEFELLER

Serves 8 (3 per person).

- Rock salt
- 2 dozen large oyster shells
- 2 doz. large oysters (two jars)
- Fresh or bottled clam broth ( or chicken broth)
- 3 cups finely chopped scallions, including the green tops
- 3 cups chopped fresh parsley
- 1 1/2 pounds fresh spinach, washed, trimmed, patted dry, in 1 inch pieces
- 3/4 pound butter, cut into 1/2 inch bits
- 4 tablespoons finely chopped garlic
- 3/4 cup flour
- 3 tablespoons anchovy paste (I cut back on the anchovy paste)
- 3/4 teaspoon ground hot red pepper (cayenne)
- 1/2 teaspoon salt

- Preheat the oven to 400° F.
- Spread the rock salt to a depth of about 1/2 inch on a jelly roll pan
- You can set the baking sheets in the oven to heat the salt while you prepare the oysters.
  
- Drain the oysters and their liquor through a fine sieve lined with a double thickness of dampened cheesecloth and set over a bowl.
- Measure and reserve 3 cups of the oyster liquor (If there is less liquid, add fresh or bottle clam broth or chicken broth to make up the difference).
- Transfer the oysters to a bowl.
- Scrub the oyster shells, then pat them dry with paper towels.
  
- Put the scallions, parsley and spinach through the finest blade of a food processor or blender and set aside.
- In a 2 or 3 qt. saucepan, melt the butter over moderate heat, stirring so that it melts evenly without browning.
- Add the garlic and stir for a minute or so, then add the flour and mix well.
- Stirring constantly with a wire whisk, pour in the 3 cups of liquid in a slow, thin stream and cook over high heat until the sauce comes to a boil, thickens heavily and is smooth.
- Stir in the anchovy paste, red pepper and salt.
- Then add the scallions, parsley and spinach mixture, and reduce the heat to low.
- Stirring occasionally, simmer uncovered for 10 min. or until the sauce is thick enough to hold its shape almost solidly in the spoon.
  
- Arrange the oyster shells on the salt-lined pans and place an oyster in each shell.
- Spoon the sauce over the oysters, dividing it equally among them.
- Bake in the middle of the oven for 15 minutes, or until the sauce is delicately browned and the oysters begin to curl at the edges.
- Serve the oysters at once.

NOTE: Need only 1/2 recipe of greens.

NOTE: While the bed of salt helps to keep the shells from tipping and if heated beforehand, will keep the oysters hot, it is not indispensable. You may bake the oysters in any shallow pan large enough to hold the shells in one layer.

Recipe from Gourmet Magazine, used for Culinary.

## **BAKED OYSTERS with SPINACH FENNEL PUREE and CRISP-FRIED SHALLOTS**

- 3      tablespoons vegetable oil
- 1/2    cup thinly sliced shallots
- 1      pound fresh spinach, coarse stems discarded and the leaves washed well
- 1      teaspoon fennel seeds
- 3      tablespoons unsalted butter
- 1      cup finely chopped fennel bulb plus fennel sprigs for garnish
- 12     oysters, shucked (procedure to follow) and the bottom shells reserved
- coarse salt for filling the pan and platter

- In a small skillet heat the oil over moderately high heat until it is hot but not smoking and in it fry the shallots, stirring, until they are browned and crisp. Transfer the shallots with a slotted spoon to paper towels to drain, discarding the oil from the skillet, and sprinkle them with salt to taste. *The fried shallots may be made 2 days in advance and kept wrapped in the paper towels at room temperature.*
- In a kettle cook the spinach in the water clinging to the leaves with the fennel seeds, covered, over moderate heat, stirring occasionally, for 3 minutes, or until it is wilted. In a colander drain the spinach mixture and press out the excess liquid. In a food processor puree the spinach mixture with 2 tablespoons of the butter and salt and pepper to taste and transfer the puree to a small bowl. In the small skillet cook the fennel bulb in the remaining 1 tablespoon butter over moderately low heat, stirring, until it is just tender and stir it into the spinach puree. *The spinach fennel puree may be made 1 day in advance and kept, its surface covered with plastic wrap, chilled.*
- Arrange the oysters in the reserved shells in a jelly-roll pan filled with some of the coarse salt (to balance the shells), divide the spinach fennel puree among them, and bake the oysters in a preheated 400° F oven for 12 to 15 minutes, or until they are just cooked through. Top the oysters with the fried shallots, garnish them with the fennel sprigs, and arrange them on a platter filled with more of the coarse salt. Makes 12 baked oysters.

### **TO SHUCK OYSTERS**

- Scrub the oysters thoroughly with a stiff brush under running cold water. Hold each oyster flay side up on a work surface with the hinged end away from you, insert an oyster knife between the shells at the hinged end, twisting the knife to pop open the shell, and slide the blade against the flat upper shell to cut the large muscle and free the upper shell. If the shell crumbles and cannot be opened at the hinge, insert the knife between the shells at the curved end of the oyster, pry the shells open, and sever the large muscle. Break off and discard the upper shell and slide the knife under the oyster to release it from the bottom shell.

Recipe from Gourmet, December 1990.

Used New Year's Eve 1990 with Clams Casino.

## **CLAMS CASINO**

4 slices of lean bacon, chopped fine  
 1/2 cup chopped onion  
 1 large garlic clove, minced  
 1 tablespoon olive oil  
 1/2 cup finely diced green bell pepper  
 1/2 cup finely diced red bell pepper  
 1/4 teaspoon dried oregano, crumbles  
 1/4 teaspoon wine vinegar  
 1 tablespoon freshly grated Parmesan  
 12 medium (2 1/2-inch) hard-shelled clams, shucked (procedure follows) and the bottom shells reserved  
 coarse salt for filling the pan and platter

- In a heavy skillet cook the bacon over moderate heat, stirring, until it begins to brown but is not crisp, transfer it with a slotted spoon to paper towels to drain; and discard the fat from the skillet. In the skillet, wiped clean, cook the onion and the garlic in the oil over moderately low heat until they are softened, add the bell peppers and the oregano, cook the mixture, stirring, until the bell peppers are crisp-tender. Transfer the mixture to a small bowl and stir in the bacon, the vinegar, the Parmesan, and salt and black pepper to taste. *The bell pepper mixture may be made 1 day in advance and kept covered and chilled.*
- Arrange the clams in the reserved shells in a jelly-roll pan filled with some of the coarse salt (to balance the shells), divide the bell pepper mixture among them, and bake the clams in a preheated 400° F oven for 12 to 15 minutes, or until they are just cooked through. Arrange the clams on a platter filled with more of the coarse salt. Makes 12 baked clams.

#### *TO SHUCK HARD-SHELLED CLAMS*

- Scrub the clams thoroughly with a stiff brush under cold water, discarding any clams that have cracked shells or that are not shut tightly. Hold each clam in a kitchen towel on a work surface with the hinged end away from you. Insert a clam knife between the shells, cut around the inside edges to sever the connecting muscles, and twist the knife slightly to open the shells. If the clams are not to be served raw they may be opened in the oven: Arrange the clams in one layer in a baking pan and put the pan in a preheated 450 F. oven for 3 to 5 minutes, or until the shells have opened. Reserve the liquor and discard any unopened clams.

Used New Year's Eve 1990 with Baked Oysters.