

AAUW GOURMET DINNER
Saturday, November 17, 2012
Fall Flavors with Local Beer Pairings

MENU

Appetizers

At the Home of Kathy & Bruce Hall
502 Collyer St., Longmont
6:00 PM

Prosciutto-Wrapped Stuffed Dates
Pear Chutney Bruschetta with Pecans and Blue Cheese
Traditional Hummus

Main Course

Watercress Endive Salad with Blood Oranges & Pomegranates
Pork Loin with Sage, Rosemary and Thyme and Garlic
Steamed Broccoli or Steamed Green Beans
Beer Bread

Dessert

Carrot Cake Sandwich Cookies

Hosts and Guests	Menu Item	Make Enough to Serve	Distribute
Hosts Nancy & Bill Berry 12959 Hillcrest Drive 303-772-3765	Steamed Broccoli / Green Beans; coffee and tea	8	
Mary Blue & Tom Cobb	Pork Loin - 1+ recipes	10	
Barb & Dennis Bianconi	Cookies - 1 recipes	24	Give 12 servings to Fitzgerald
Nancy & Doug Birchmeier	Dates -2 recipes	48	

Hosts Kris & Dave Fitzgerald 493 Karsh Drive 303-772-2349	Steamed Broccoli / Green Beans; coffee and tea	10	
Nancy & Peter Holt	Pork Loin - 1.5 recipes	12	
Kathy & Bruce Hall	Host Appetizers		
Marleigh & Bill Jacques	Burchetta	24	
Torey & Andy Taylor	Bread - 3 loaves	24	Give 10 slices to Berry

Hosts Phyllis & Tony Johs 16118 Summit Peak Drive 970-535-4433	Steamed Broccoli / Green Beans; coffee and tea	10	
Charlotte Tyson & Ed Sejud	Pork Loin - 1.5 recipes	12	
Wanda & Gene Schnabel	Hummus - 3 recipes	38	
Sue Hughes	Salad -1.5 recipes	20	Give 8 servings to Berry
Cindy & Neil Piller	Dates - 2 recipes	48	
Paula Ceriani	Bread - 3 loaves	24	Give 12 slices to Lubbers

Hosts Lyndy & Mark Lubbers 12833 North 66th Street 303-678-0324	Steamed Broccoli / Green Beans; coffee and tea	10	
Judy & Michael McDonough	Pork Loin - 1.5 recipes	12	
Vicki & Ken Moran	Burchetta	24	
Gayle & Frank Rainey (Frank may come late)	Salad - 1.5 recipes	20	Give 10 servings to Fitzgerald
Carol & Gary Redabaugh	Cookies - 1 recipe	24	Give 12 servings to Johs

Prosciutto-Wrapped Stuffed Dates

Medjool dates stuffed with creamy, pungent Colorado chèvre, wrapped with crisply prosciutto for a salty finish.

Note: You could prepare this recipe and bake it at the Hall's if you would like.

Ingredients:

- $\frac{3}{4}$ C goat cheese
- 1 Tbsp minced shallots
- 1 Tbsp chopped fresh Thyme
- $\frac{1}{4}$ tsp black pepper
- 24 whole pitted dates
- 6 thin slices prosciutto

Directions:

1. Preheat oven to 425° F.
2. Combine goat cheese, shallots, thyme and black pepper.
3. Slice dates lengthwise, cutting to, but not through, other side.
4. Open dates, place 1 tsp cheese mixture into each date.
5. Cut 1 prosciutto slice in half lengthwise and then crosswise.
6. Wrap each date with 1 prosciutto piece; place dates on cookie sheet.
7. Bake at 425° F for 6-8 minutes and until prosciutto is crispy.

Pear Chutney Bruschetta with Pecans and Blue Cheese

A sweet and savory pear chutney with hints of apricot and cinnamon spread over a crunchy crostini, finished with fresh herbs, toasted pecans and crumbles bleu cheese.

Ingredients:

- 2 tsp olive oil
- $\frac{1}{4}$ C finely chopped shallots
- $1\frac{1}{2}$ C finely chopped pear
- $\frac{1}{2}$ C pear nectar
- $\frac{1}{4}$ C finely chopped dried apricot
- 2 Tbsp sugar
- $1\frac{1}{2}$ Tbsp cider vinegar
- $\frac{1}{8}$ tsp kosher salt
- 1 (3-inch) cinnamon stick
- 8 slices French bread or other crostini
- 8 tsps chopped toasted pecans
- 8 tsps crumbles bleu cheese
- 1 Tbsp chopped fresh chives
- 1 Tbsp chopped fresh thyme

Directions:

1. Heat olive oil in small saucepan over medium-high heat.
 2. Add shallots and sauté for 2 minutes or until soft.
 3. Add pear and next 6 ingredients (through cinnamon), bring to a boil.
 4. Reduce heat to medium; cook 20 minutes or until pear is tender.
 5. Discard cinnamon stick and cool properly.
 6. Garnish with pecans, cheese, chives and thyme.
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Traditional Hummus

Smooth and hearty, hummus complements crispy fresh vegetables and crackers.

Note: You can get the Tahini from Sue Hughes – please do this as it is very expensive.

Ingredients:

- 1 garlic clove, chopped
- 1 (19 Oz. can garbanzo beans, half the liquid reserved)
- 4 Tbsp of lemon juice
- 2 Tbsp Tahini
- Salt and pepper to taste
- Olive Oil

Directions:

1. Add garlic, garbanzo beans and half the liquid, lemon juice and tahini to a food processor.
2. Blend, adding olive oil, until smooth.
3. Add salt and pepper to taste.
4. Serve with fresh vegetables and crackers.

Watercress Endive Salad with Blood Oranges and Pomegranates

Slice Belgian endive right before serving, as it tends to discolor when exposed to air. All the other ingredients and the vinaigrette can be prepared hours ahead of time and chilled, covered.

Yield: Makes 12 servings

Recipe Time

Prep Time: 1 Hour

Ingredients

- 8 large blood oranges
- 6 bunches watercress or arugula, large stems removed
- 3 heads Belgian endive, thinly sliced crosswise
- 4 to 5 tbsp. Champagne Vinaigrette
- ½ to ¾ cup pomegranate seeds
- 1 cup slivered almonds, toasted

Preparation

1. With a small, sharp knife, cut ends off oranges. Set 1 orange, cut side down, on a cutting board. Following its curve with the knife, slice off peel and white pith. Cut between inner membranes and fruit to release segments; drop segments into bowl. Repeat with remaining oranges.
2. Rinse and dry watercress. In a large bowl, toss watercress, Belgian endive, and oranges with just enough vinaigrette to coat.
3. Divide among 12 salad plates and garnish each salad with pomegranate seeds and toasted almonds.

Serving Note – Serve along with the Pork Loin and other main course items

Pork Loin with Sage, Rosemary and Thyme and Garlic (of course)

Note: if you are assigned this recipe you need to prepare it and take it to your host's home, uncooked, so it can cook while we are all having appetizers. Coordinate this with your hostess.

Yields: 8 main-dish servings

Prep Time: 25 minutes

Cook Time: About 1.5 hour (or maybe slightly less)

Filling:

- 3 garlic cloves, minced (for a more subtle flavor: roast half a large head of garlic—wrap in foil with a bit of olive oil and roast at 200° for 40 minutes)
- 3 tablespoons extra virgin olive oil
- 2 tablespoons chopped fresh parsley leaves
- 1 ½ tablespoons (or more) chopped fresh sage or thyme leaves, or a mixture of the two
- 1 tablespoon chopped fresh rosemary leaves
- 2 teaspoons Dijon mustard
- ¼ teaspoon ground black pepper and salt

Pork Loin:

- 1 boneless center pork loin roast (about 2.5 - 3 pounds)
- ¾ teaspoon salt
- ½ teaspoon ground black pepper
- Kitchen string for tying roast
- 1 tablespoon extra virgin olive oil
- Fresh rosemary, sage, and thyme sprigs for garnish

Directions:

1. Preheat oven to 325° F.
2. Prepare filling: In small bowl, combine garlic, oil, parsley, sage, rosemary, Dijon, pepper, and salt.
3. Prepare pork loin: Slice pork loin: With long sharp knife parallel to work surface, and starting at one long side, horizontally cut pork loin three-quarters of the way through and open like a book. Place butterflied pork between two sheets of plastic wrap. With flat side of meat mallet or with rolling pin, pound pork to about 1/2-inch thickness.

Note: Slicing the pork from both sides, filling it, and then rolling it back up is a great way to infuse flavor into the loin. “Your Butcher Frank” will cut the loin for rolling if you explain what you want to do – it's really not called butterflying. Tell them you don't want any of the gristle layer.

4. Sprinkle top side of pork with half of salt and pepper, then spread evenly with filling, leaving ½-inch border around edges. Starting at narrow end, roll pork to enclose filling. With string, tie pork at 1 ½-inch intervals to hold its shape.
5. Rub pork with oil and sprinkle with remaining salt and pepper. Add some more rosemary and thyme to the outside, too. Place pork, seam side down, in small roasting pan (13" by 9") in center of oven.
6. Roast pork, uncovered, 1 hour or until meat thermometer inserted in thickest part of roast reaches 150° F and the juices run clear. (Internal temperature of meat will rise to 155° F upon standing. (Most books say 155° to 160°)
7. When roast is done, transfer to warm platter and let stand 10 minutes to set juices for easier carving.



Steamed Broccoli or Steamed Green Beans – Host's choice of selection and recipe used

Beer Bread

- Prep Time: 3 mins
- Total Time: 1 hrs 3 mins
- Servings: 6-8

The #1 recipe for Beer Bread in the world! There are a few recipes for beer bread out there, but none as simple (and tasty!) as this one. You can even mix it in the baking pan for easy cleanup. This is sensational when served with soups or just as a snack, but don't expect it to be around very long when your family gets a taste of it! Be sure to use a sheet pan on the shelf below the pan to catch any excess butter that may drip during cooking."

Ingredients:

- 3 cups flour (sifted)
- 3 teaspoons baking powder (omit if using Self-Rising Flour)
- 1 teaspoon salt (omit if using Self-Rising Flour)
- ¼ cup sugar
- 1 (12 ounce) cans beer
- ½ cup melted butter (¼ cup will do just fine)

Directions:

1. Preheat oven to 375 degrees.
 2. Mix dry ingredients and beer.
 3. Pour into a greased loaf pan.
 4. Pour melted butter over mixture.
 5. Bake 1 hour, remove from pan and cool for at least 15 minutes.
 6. UPDATED NOTES: This recipe makes a very hearty bread with a crunchy, buttery crust. If you prefer a softer crust (like a traditional bread) mix the butter into the batter instead of pouring it over the top.
 7. Sifting flour for bread recipes is a must-do. Most people just scoop the 1 cup measure in the flour canister and level it off. That compacts the flour and will turn your bread into a "hard biscuit" as some have described. That's because they aren't sifting their flour! If you do not have a sifter, use a spoon to spoon the flour into the 1 cup measure. Try it once the "correct" way and you will see an amazing difference in the end product.
 8. The final result should be a thick, hearty and very tasteful bread, NOT A BRICK! ;).
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Carrot Cake Sandwich Cookies

Carrot cake is among everyone's favorite desserts, and this former Cookie of the Week incorporates the same ingredients into delicious sandwich cookies with rich cream-cheese frosting in the middle.

Serving Tips: You may want to pass these cookies on a serving plate with a garnish of raspberries.

Yield: Makes about 25 sandwiches

Ingredients

- 1 cup packed light-brown sugar
- 1 cup granulated sugar
- ½ pound (2 sticks) unsalted butter, room temperature
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger
- 2 cups old-fashioned rolled oats
- 1 ½ cups finely grated carrots, (about 3 large carrots)
- 1 cup raisins
- Cream Cheese Frosting (see recipe below)

Directions:

1. Preheat oven to 350 degrees. Line two baking sheets with Silpat baking mats or parchment paper, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine sugars and butter; beat until light and fluffy, 3 to 4 minutes. Add eggs and vanilla, and beat on medium speed until well combined.
2. In a large bowl, sift together flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger; stir to combine. Gradually add flour to butter mixture; mix on a low speed until just blended. Mix in oats, carrots, and raisins. Chill dough in refrigerator until firm, at least 1 hour.
3. Using a ½-ounce ice-cream scoop, scoop dough onto prepared baking sheets, leaving 2 inches between cookies. Transfer to oven, and bake until browned and crisped, rotating pan halfway through baking to ensure even color, 12 to 15 minutes. Transfer to a wire rack to cool. Repeat baking process with remaining dough. Once cooled completely, use an offset spatula to spread about 2 teaspoons of cream-cheese filling onto a cookie. Sandwich together with a second cookie. Repeat with remaining cookies. Store in an airtight container for up to 3 days in the refrigerator.

Cream Cheese Frosting

Yield: Makes about 2 cups

Ingredients:

- 8 ounces cream cheese, room temperature
- 8 tablespoons (1 stick) unsalted butter, cut into pieces, room temperature
- 1 cup confectioners' sugar
- 1 teaspoon pure vanilla extract

Directions:

1. Place cream cheese in a medium mixing bowl. Using a rubber spatula, soften cream cheese. Gradually add butter, and continue beating until smooth and well blended. Sift in confectioners' sugar, and continue beating until smooth. Add vanilla, and stir to combine.

