

ENTERTAINING WITH FOOD

Mrs. Klatt

Foods 30

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belongs to:



Homemade Potato Chips with Avocado Ranch Dip

Ingredients

POTATO CHIPS

2 pounds potatoes
1/4 cup olive oil
sea salt

AVOCADO RANCH DIP

1 avocado
1/2 cup Greek yogurt
1 tablespoons lemon juice
1/2 tablespoon fresh chives, finely chopped
1/2 tablespoon fresh flat-leaf parsley, minced
1/2 teaspoon dried dill
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon kosher salt

Directions

1. Preheat oven to 400° F. Using a mandoline or chef's knife, shave potatoes into very thin slices. Lay slices onto parchment-lined baking sheets. Brush lightly with olive oil on both sides and sprinkle lightly with sea salt.
2. Bake at 400° F for 15 minutes or until potatoes start to turn golden on one side. Flip the slices and continue baking for another 7-10 minutes. Flip again and bake until potatoes are golden brown and crisp, another 5-10 minutes.
3. Peel and mash avocado. Mix avocados with Greek yogurt and lemon juice. Stir in chives, parsley, dill, onion powder, garlic powder and salt.
4. Serve with homemade potato chips, pita chips or fresh vegetables for dipping.
5. Recipe makes 3 cups of chips and 1 ½ cups of dip

Cheese Ravioli & Cherry Tomato Sauce

Ingredients

FOR THE DOUGH

2 1/4 cups unbleached all-purpose flour, plus more as needed
3 eggs, lightly beaten

FOR THE FILLING

1 cup ricotta cheese
3/4 oz. grated Parmigiano-Reggiano cheese
1 tsp. minced fresh thyme
1/3 cup minced fresh flat-leaf parsley
1/2 tsp. minced lemon zest
Kosher salt and freshly ground pepper, to taste
1 egg, separated
1/4 cup extra-virgin olive oil
1 Tbs. minced garlic
1 pint assorted cherry tomatoes, stemmed and halved
2 Tbs. thinly sliced fresh basil

Directions

FOR THE DOUGH

1. Place the 2 1/4 cups flour in a mound on a work surface. Make a well in the center large enough to hold the beaten eggs and pour the eggs into the well. Using a fork, begin gradually incorporating some of the flour from the sides, taking care not to break the flour wall. When the eggs are no longer runny, you can stop worrying about the wall. Continue working in more flour until the dough is no longer wet.
2. Begin kneading the dough by hand, adding as much additional all-purpose flour as needed until the dough is smooth and no longer sticky, 3 to 5 minutes.
3. Divide the dough in half. Keep one half on the work surface, covered with a kitchen towel to prevent it from drying. Set up your pasta machine alongside another work surface. Lightly flour the work surface with some all purpose flour.
4. Using a rolling pin, flatten the other dough half into a rectangle thin enough to go through the rollers at the widest setting. Pass the dough through the rollers once, then lay the resulting ribbon down on the work surface and flour it lightly. Fold into thirds lengthwise to make a rectangle and flour both sides lightly

5. Flatten the dough with the rolling pin until it is thin enough to go through the rollers again. With one of the two open edges going first, pass the dough through the rollers nine more times at the widest setting; after each time, flour, fold and flatten the dough as described. After 10 trips through the wide rollers, the dough should be completely smooth and silky.
6. Now you are ready to thin the dough. Starting at the second-to-widest setting, pass the dough through the rollers repeatedly, setting the rollers one notch narrower each time. When the pasta ribbon gets difficult to handle, cut it in half and continue rolling one part at a time until the dough reaches the desired thinness.

FOR THE FILLING

1. In a bowl, stir together the ricotta, Parmigiano-Reggiano, thyme, parsley, lemon zest, salt, pepper and egg yolk. Put the egg white in a small bowl.
2. Using a 3-inch biscuit cutter, cut out rounds from the pasta sheets, spacing them as close together as possible; you should have at least 36 rounds.
3. Lay half the pasta rounds on a clean work surface and brush off any excess flour. Using a pastry brush, brush the edges of the rounds with the egg white, then place a heaping 1 tsp. filling in the center. Top each with a plain pasta round and seal with your fingertips, pressing out any air bubbles. If desired, crimp the edges of the ravioli with the tines of a fork. Place the ravioli in a single layer on a baking sheet lined with parchment paper.
4. In a large sauté pan over medium heat, warm the olive oil. Add the garlic and cook, stirring occasionally, until tender, about 2 minutes. Add the tomatoes and sauté, stirring occasionally, until they begin to blister and brown, 3 to 5 minutes. Season with salt and pepper, reduce the heat to low and keep the sauce warm.
5. Meanwhile, bring a large pot of salted water to a boil over high heat. Add the ravioli and simmer until tender, about 12 minutes. Using a slotted spoon, transfer the ravioli to the sauce, add the basil and stir to coat evenly. Serve immediately. Makes about 18 ravioli
6. Serves 4.

A Trio of Bruschetta

Ingredients

16 slices French baguette, sliced 1/2-inch thick
Olive oil

Directions

Brush bread with olive oil on one side and broil in the oven on 500F until golden brown. Top with the following toppings.

White Bean:

- 1/2 cup cooked white beans, if using canned, rinsed and drained
- 1/2 tablespoon balsamic vinegar
- 1 clove garlic, finely chopped
- 1/2 tablespoon olive oil
- 1/2 tablespoon finely chopped fresh rosemary

Combine all ingredients in a medium bowl and let sit at room temperature for 30 minutes.

Tapenade:

- 1/2 cup black nicoise olives, pitted
- 1/2 tablespoon capers
- 2 cloves garlic
- 1 anchovy fillet
- 1/2 tablespoon fresh lemon juice
- 2 tbs olive oil

Combine all ingredients in a food processor and process until smooth.

Fresh Tomato:

- 1 tomato, finely diced
- 1 clove garlic, finely chopped
- 1/2 tablespoon olive oil
- 1 tablespoons fresh basil chiffonade
- Salt and freshly ground pepper

Combine all ingredients in a small bowl and season with salt and pepper to taste.

Cinnamon Roll Cookies

Ingredients

1 cup sugar
1/2 Cup butter, softened
2 eggs
1/2 teaspoon vanilla
1/2 Cup sour cream
3 Cups flour
1 teaspoon baking soda
1 teaspoons baking powder
1/4 teaspoon salt
6 tablespoons softened butter, (sliced)
3/4 Cup packed light brown sugar, divided into 1/4 Cups
2 tsp ground cinnamon, divided

Frosting

4 oz softened cream cheese
1/4 Cup powdered sugar
1-2 Tablespoons milk, to thin icing

Directions

1. PREHEAT oven to 350F. In an electric mixer, cream the sugar and butter. Add eggs, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.
2. Place in plastic wrap in a disc shape and chill for at least 2 hours for best results.
3. Once chilled, cut disc into thirds and roll into a 1/8 inch thick rectangle, about 12 inches X 5 inches. Spread each rolled pieces of dough with 2 Tablespoons softened butter, 1/4 Cup packed brown sugar and 1/4 teaspoon cinnamon. Start rolling from the long end closest to you, rolling into a log shape. Using a sharp knife, cut 1/2 inch pieces of dough then placing onto a parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.
4. To prepare frosting, beat the cream cheese until softened and smooth, slowly add powdered sugar and milk until desired consistency. Frost cookies then place in refrigerator until ready to serve.
5. Makes at least 3 dozen

Baked Cheese and Meat Omelet

Ingredients

Butter, for greasing baking dish
2 tablespoons olive oil
1/2 onion, diced
1 cup chopped meat choice (sausage, ham, bacon etc)
6 large eggs
1/4 cup whole milk
1 teaspoon kosher salt
Freshly ground black pepper
1/2 red bell pepper, diced
1 cup grated cheese (gruyere, mozza, cheddar, swiss etc)
1/4 cup chopped fresh flat-leaf parsley

Directions

1. Preheat the oven to 425 degrees F. Lightly butter an 8 by 8-inch baking dish.
2. Heat the oil in a medium skillet over medium-high heat. Add the onion and cook until translucent, about 3 minutes. Add the meat and cook until brown, about 5 minutes. Set the pan aside to cool.
3. In a large bowl, whisk together the eggs, milk, salt and pepper, to taste, until smooth, about 20 seconds. Add the red bell pepper, 3/4 cup of cheese and 2 tbsp of parsley. Stir in the onion mixture. Pour the batter into the prepared pan. Sprinkle with the remaining cheese. Bake for 20 to 25 minutes or until golden brown.
4. Cut the baked omelet into wedges and sprinkle with remaining parsley before serving.
5. Cook's Note: To make individual servings, divide the batter between 4 buttered 8-ounce ramekins. Bake for 15 to 18 minutes.

Chili Lime Shrimp Cups

With Pineapple Salsa & Guacamole

Ingredients

12 wonton wrappers
2 tbsp canola oil
12 shrimp, peeled and deveined
1/4 tsp salt
1/4 tsp chipolte chile powder
1 lime, zest and juiced

PINEAPPLE SALSA

1/4 cup small-diced, fresh pineapple
1/4 cup peeled, seeded & small-diced cucumber
1 ½ tbsp lime juice
1 tbsp canola oil

1 tbsp thinly sliced cilantro
1/2 tsp minced Serrano chile
salt to taste

TRADITIONAL GUACAMOLE

1 medium size ripe avocad
1 tbsp lime juice
kosher salt
2 tbsp small-diced onion
2 tbsp seeded & small-diced tomato
1 tbsp chopped cilantro
2 tsp minced Serrano chile

Directions

1. Preheat oven to 350 degrees F.
2. **To make the salsa:** Combine the salsa ingredients and season to taste with salt. Set aside a room temperature while you prepare the rest of the recipe.
3. **To make the guacamole:** Halve and pit the avocado and scoop the flesh into a bowl with a spoon. Add lime juice and 1/2 tsp salt and mix well using a spoon or a potato masher to break the avocado into small chunks. Stir in the remaining ingredients, cover with plastic wrap until ready to serve.
4. Prepare wonton shells. Lightly brush wontons with 1 tbsp oil. Arrange in cupcake cups. Bake 5-7 minutes until golden brown and crisp.



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6. Toss shrimp with remaining 1 tablespoon of oil, salt, lime zest, juice and chili powder. Place on a parchment lined baking sheet and bake 5-8 minutes until shrimp are opaque throughout.
7. To assemble, fill each wonton cup with a small dollop of guacamole & salsa and top with one shrimp.

Oatmeal Peanut Butter Sandwich Cookies

Ingredients

1/2 cup (1 stick) unsalted butter,
softened
1 cup brown sugar, packed
1 large egg
1 teaspoon vanilla extract
1 1/4 cups uncooked oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoons salt

1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup chopped pecans or walnuts

For the Filling:

3 tablespoons unsalted butter, at
room temperature
1/2 cup smooth peanut butter
1 cup powdered sugar
3-4 tablespoons milk

Directions

1. Place racks in the center and upper third of the oven and preheat oven to 350 degrees F. Line two baking sheets with parchment paper and set aside.
2. Beat the sugar and butter in the bowl of a stand mixer fitted with a paddle attachment. Beat until creamy, about 3 to 4 minutes. Add egg and beat on medium speed for about 1 minute. Add the vanilla extract and beat until blended.
3. In a medium bowl, whisk together the oats, flour, baking powder, baking soda, spices, and salt. Add the dry ingredients to the butter and egg mixture slowly beating on low speed until just incorporated. Stir in the pecans or walnuts last.
4. The cookies will be small, so portion about 1 heaping teaspoon of cookie dough into your hand. Roll into a ball and place on the prepared cookie sheet. Keep cookies about 1 1/2-inch apart on the baking sheet. If the cookie dough begins to stick to your hands as you're making dough balls, rinse your hands and portion the dough with just slightly damp hands.
5. Bake for 10 to 13 minutes or until they've reached your desired doneness. I like mine a little underdone and cook them for 10 minutes. Allow to cool on the cookie sheet for 5 minutes before transferring to a wire rack to cool completely.
6. To prepare the filling, place butter, peanut butter, and powdered sugar in the bowl of an electric stand mixer fitted with the paddle attachment. Beat on medium speed, drizzling in vanilla extract. Scrape down the bowl as necessary.
7. Add milk one tablespoon at a time until you've reached your desired consistency. The filling should be easily spreadable. When cookies are completely cool, flip over and spread half of the cookie bottoms with peanut butter filling. Top with a similar size cookie. Cookies are best served slightly chilled.

Butternut Squash Risotto

Ingredients

1/4 cup pancetta (Italian bacon), chopped (about one 4 inch slab)
1/2 pound large uncooked deveined peeled shrimp
1/2 tablespoon olive oil
1/2 large onion, chopped (about 1/2 cup)
1 garlic clove, chopped
1/2 cup short-grain rice (such as arborio or carnaroli)
2 cups chicken broth, heated in microwave
1 1/2 cups peeled butternut squash, cut into 1/2-inch cubes (about 3 cups)
3 leaves chopped fresh sage
2 tablespoons whipping cream

Directions

1. Sauté pancetta in heavy large sauté pan over medium-high heat until fat renders and pancetta is browned and almost crisp. Using slotted spoon, transfer to medium bowl.
2. Sprinkle shrimp with salt and pepper; add to saucepan. Sauté until browned and just opaque in center, about 3 minutes. Add to bowl with pancetta.
3. Add oil to same saucepan, then onion and garlic; cook until onion is translucent, stirring often, about 5 minutes.
4. Add rice; stir 1 minute.
5. Add hot broth; increase heat and bring to boil.
6. Add squash and sage; reduce heat to medium and simmer until rice is tender but still firm to bite and mixture is creamy, stirring often, about 15 minutes.
7. Stir in cream, shrimp, and pancetta. Season to taste with salt and pepper.
8. Enjoy!

Tiropita

(Cheese Pie)

Recipe of Maria Vriliotis

Ingredients

Phyllo pastry (thawed)
1/4 cup milk
1/4 cup fine semolina
2 eggs
1/4 cup melted butter + 1/3 cup butter
1/2 cup crumbled greek style feta cheese
2 tbsp cottage cheese
1/4 tsp salt & pepper

Directions

1. In a saucepan, add 1/4 cup melted butter, semolina and milk, heat on medium heat for about 5 mins until you get a medium consistency then add cheese mixture, stir together and let cool.
2. Preheat the oven to 400°F. Melt 1/3 cup of butter in a small liquid measuring cup.
3. Take one Phyllo sheet, brush melted butter over the sheet; edge to edge, cut into 6 equal strips. Take 1 tsp of filling and place at the bottom of one strip and fold to make a triangle. Brush end with butter to glue. DO NOT put butter on top. See diagram for help ☺
4. ALWAYS cover phyllo with a damp cloth when not using it so that it doesn't dry out. Bake at 400°F for about 15-20 mins, or until golden brown. Makes about 15 triangles. This recipe can be frozen, if you don't want to cook them right away. DO NOT thaw when you are ready to bake them.

