

Morgan Family Cookbook 2011



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A view of the trees



2011 brought a lot of new things into our lives and perhaps the most obvious is a new place to live. We're still in California, we're still in Mountain View, but we are now living in a townhouse on a small tree-lined street that MapQuest can't find! I cannot express adequately how blessed we were to have so many friends help us to move. Tom was not well at the time of the move and friends pitched in like I could not believe—providing muscle, organizational brainpower, logistical support, and every kind of moral support. My heart fills with gratitude and awe for the caring and love we were shown.

This year was special in other ways as well. I became involved with the Speech & Debate team at Mountain View/ Los Altos High Schools and found my tribe again! It started with judging at Stanford (3 days straight from 8 am to about 11 pm) and grew into helping to coach the novice debaters. I've missed teaching so much over the past 17 years, and I've missed rhetoric and arguing. But now when I go to tournaments, or listen to the kids debate, or talk to the other coaches, I feel energized and engaged. The people around me are talking a language I understand. It's wonderful.

Zoe also had a great year. She's now a sophomore at Los Altos High, on the speech & debate team, writing for the school paper, still wrestling, and still interning at the local paper. She spent the summer working as part of the Shoreline Environmental Youth Corps—basically doing park maintenance work. She's got a



wonderful group of friends and they all came to her 16th birthday party—a mystery in the park (see the pictures throughout this cookbook).

Tom, after a scary period right about the time we were moving, has been doing well this year. For the first time in three years, Thanksgiving was not spent in or near a hospital! He's doing a lot of substitute teaching, is very active in a local playreading group, and keeps things going at home.

And Bailey? He's fat, happy, and takes just a little too much delight in harassing Tom! This is a dog that just wants to curl up next to you.

Here, once again, is the cookbook of recipes we tried and liked this past year. I hope you enjoy them also!



Homemade Boursin

I can already hear it—why should I make it when I can just go buy it? But this is cheaper and can be made in a pinch if you happen to have some cream cheese sitting around. Mostly, it's good. I like good and I like the feeling of making something rather than just opening a container.

8 oz. whipped cream cheese
2 teaspoon garlic powder
1/4 cup finely chopped chives

1/4 cup fresh parsley, minced
Freshly ground black pepper
Salt to taste

Combine all ingredients with fork. Chill overnight to blend flavors.

Serves 8 with crackers



Baked Mushrooms—Two Ways

We really seemed to enjoy baked mushrooms this past year—as evidenced by two different recipes that both ended up in the pile for this cookbook. They are somewhat similar, but just different enough that I ended up keeping both. The first is lots simpler. No preliminary chopping, sautéing, or careful stuffing. The second is a recipe from the Sunset Italian Cook Book published in 1981. I bought the cookbook while still in college and have been using it ever since. In fact, later in this cookbook is the recipe for Pasta with Creamy Tomato Sauce—also from the same Sunset cookbook. Both recipes are wonderful and are big hits at our house.

Baked Garlic Mushrooms

12 large mushrooms (cleaned and cut into quarters)	1 tbsp butter, softened
2 garlic cloves (peeled and finely chopped)	1/2 cup dry breadcrumbs
1/2 teaspoon fresh thyme	1/4 teaspoon paprika
1/8 teaspoon salt	1/8 teaspoon ground black pepper
2 tbsp extra virgin olive oil	1/2 teaspoon Knorr Maggi

Preheat oven to 400°F.

Lay the mushrooms in a 9x13 glass baking dish.

Mix together the rest of the ingredients and rub with fingers until the mixture is crumbly. Sprinkle over mushrooms.

Bake mushrooms for 20-25 minutes, or until mushrooms are tender. Serve hot or at room temperature.

Serves 4





Italian Baked Mushrooms

1 lb mushrooms (about 18-20)
2 tablespoons butter
2 tablespoons olive oil
1 clove garlic, pressed
2 tablespoons chopped fresh parsley
1/2 teaspoon salt

1 teaspoon fresh thyme
1 teaspoon fresh oregano
Dash white pepper and ground nutmeg
1/4 cup fresh soft bread crumbs
1/4 cup grated or finely shredded Parmesan

Preheat oven to 400°F.

Carefully remove stems from mushrooms; reserve caps and chop stems finely. In a medium-size frying pan, over medium heat, place butter and olive oil. When butter is melted, add chopped mushroom stems and cook, stirring, until juices have evaporated and mushrooms are lightly browned. Mix in garlic, parsley, salt, thyme, oregano, pepper, nutmeg, and crumbs. Remove from heat. Mound equal amounts of cooked mixture into mushroom caps and sprinkle evenly with Parmesan.

Place caps in a greased shallow baking pan. Bake, uncovered, in a 400°F oven for 20-25 minutes or until cheese is lightly browned.

Makes 18-20 appetizers





December Minestrone

I always associate Minestrone with vacations in Baguio. Growing up, some of my favorite memories are of our trips to the mountain town of Baguio. Getting there took a 5 to 6 hour drive from Manila up the Kenyon Road, or the Zigzag Road, as it's often known for obvious reasons. The first morning was always spent at the market, getting the ingredients to make minestrone for our first lunch in the mountains. Dad seemed to throw this soup together with no thought. I couldn't quite pull it together. But Zoe's love for minestrone prompted me to focus properly on this soup. This version is a delight—I feel like I finally got it right.

1/2 cup dried pink or cranberry beans
1 can cannellini beans
10 cups chicken stock
1 can diced tomatoes
1 lb Italian sausage, each one cut into 8-10 small chunks
2 tablespoons olive oil
4 cloves garlic, crushed
4 medium carrots, peeled and diced
1 medium yellow onions, peeled and diced
4 large stalks diced celery

1 parmesan rind (about 1-1/2" x 4")
2 tablespoons chopped fresh parsley
1 tablespoon dried marjoram
2 medium zucchini, diced
1 lb frozen leaf spinach

Garnishes

Extra virgin olive oil to taste
Grated Parmesan cheese to taste

Place the pink beans in a pot and cover with at least 2" water. Bring to a boil, cover pot, turn off burner and let sit for 1 hour.

Drain the cannellini beans, reserving about 1/4 cup liquid, and puree in a blender with reserved liquid. Place pureed beans in a soup pot with chicken broth and tomatoes. Begin to heat over medium-high heat and continue with recipe.

Heat a large frying pan and add the sausage, along with about 1 tablespoon olive oil. Brown the sausage until golden brown on the surface. Add the sausage to the soup pot. Without cleaning the frying pan, add the remaining olive oil and heat. Add garlic, carrots, onions, and celery. Sauté until tender and add to the pot.

Add the parmesan rind, parsley, and marjoram. Bring to a simmer and cook, covered, for 1 hour, stirring often. Add the zucchini. Simmer gently 10-15 minutes more or until the soup is nice and thick. Stir the soup often to prevent scorching. Add the spinach and just bring back to a simmer. Serve with extra virgin olive oil and grated cheese.

Serves 8





One of the first trips we took in our new car Cloud was to Carmel. We have such great memories of going to Carmel in years past, but hadn't been for a long long time. We took Zoe and Eli Nelson. Although it was cold and overcast, we had a great time looking at the ocean, listening to all the European tourists as they encountered the Pacific.



Italian Wedding Soup

One of the by-products of moving across town this year is that we are a lot closer to Piazza's—a wonderful supermarket just over the border in Palo Alto. They have an incredible soup bar, which always features this soup. The only problem is the ridiculous cost. Luckily, the soup is easy to make. I could eat this every day for lunch and be happy. If you prefer, you can make the meatballs with beef or veal.

Meatballs

1 egg
1 lb ground turkey
1/3 cup grated Parmesan
1/4 cup minced parsley
2 garlic cloves, pressed
1 teaspoon salt
1/4 teaspoon ground white pepper

Soup

1 tablespoon canola oil
1 onion, chopped
3-4 stalks celery, chopped
1 bunch Swiss chard, chopped
8 cups chicken broth
1 14-oz can diced tomatoes, drained
3/4 cup orzo

Mix together meatball ingredients gently. Using wet hands, make 1-inch diameter meatballs. Chill while you continue to prepare soup.

In a soup pot, heat oil over medium heat and sauté onion and celery until onions are just starting to turn translucent. Increase heat to medium-high and add Swiss chard. Sauté until chard begins to wilt. Add chicken broth and tomatoes. Heat to boiling. Add meatballs and bring back to a boil. Add orzo and simmer over medium-low heat for about 10 minutes or until orzo is done.

Serves 6

P.S. I've discovered the secret to the dense, somewhat chewy meatballs I love in this soup—beat the meatball ingredients with a mixer for a few minutes.





Mrs. Ma's Chinese Meatball Soup

This is a soup I grew up with. One of my mother's most used cookbooks was called Mrs. Ma's Chinese Cookbook, published in 1966. I remember Mom and I deciding we needed to make a soup one night when I was in elementary school and we chose this recipe. It became a staple in our house and has been one of my basic soups ever since. I love the ginger in the meatballs. Over the years, I have made this more from memory than recipe, and I have to admit that on certain nights water chestnuts and/or minced Chinese mushrooms (after soaking) have found their way into the meatballs. Feel free to play around with the ingredients!

1 lb Napa cabbage
2 oz vermicelli
1/2 lb ground pork
3 tablespoons chopped green onion
1 egg

1 teaspoon white wine or dry sherry
1 teaspoon fresh ginger, minced or grated
1 teaspoon salt
8 cups broth

Cut Napa cabbage into 2 inch chunks and wash. Soak vermicelli in warm water while you make the meatballs. Mix ground pork with green onion, egg, wine, ginger, and salt. Form small meatballs (about 1 inch in diameter).

Heat broth to boiling and add the meatballs. Simmer for 20 minutes.

Add the cabbage; simmer for 5 more minutes. Add the drained vermicelli and simmer until vermicelli is just tender.

Serves 6





Korean Carrot Salad

There's a great market nearby called World Market, owned by a Stanford professor. They have wonderful middle eastern and Russian food. In the small deli section, they had this Korean Carrot Salad that called to me. It turns out that it is a common salad found in Russia, not in Korea. It's pretty wonderful, though, and goes fantastically with falafel.

4 med-lg cloves garlic, smashed and skin removed	1/4 cup canola oil
1-1/2 in piece of ginger, cut roughly	1/2 teaspoon salt
1/4 cup parsley leaves	1/4 teaspoon cayenne pepper (optional)
8 carrots, peeled and shredded	

In a food processor, process the garlic, ginger, and parsley until finely minced. Mix with shredded carrots, canola oil, salt, and cayenne. Let sit for at least 1 hour to meld flavors.

Serves 4-6





Spanish Roasted Potato Salad

These are originally from food52.com. Outrageously good. They were so good I felt like I could have eaten the whole batch myself. Tom loved them also. We made them again a week later. And then a month later. And then again.

1-1/2 lb small potatoes (white/gold/red)
3 tablespoons olive oil
3/4 teaspoon salt
1/2 teaspoon ground black pepper
4 cloves of garlic finely chopped

4 tablespoons mayonnaise (or plain Greek yogurt)
1 tablespoon Meyer lemon juice
1 teaspoon Dijon mustard
1 teaspoon paprika

Preheat the oven to 400°F. Cut the potatoes in half or quarters into a bowl. Add 2 tablespoons of the olive oil, 3/4 teaspoon of salt and the pepper. Mix and put on a baking sheet in a single layer. Bake the potatoes for 40 minutes flipping twice during baking. Make sure they turn a nice golden brown. Take out of the oven and allow to cool.

In a bowl combine 1 tablespoon of olive oil, the chopped garlic, mayonnaise, lemon juice, Dijon mustard, and paprika. Mix and pour over the cooled potatoes. Sprinkle with parsley.

Serves 4

VARIATION: Substitute ruby sweet potatoes for the small potatoes. Cut them into 1/2 inch slices on the diagonal and roast as directed.





Sprouted Mung Bean Salad

I had a great time sprouting my own mung beans for this recipe. Growing up in Manila, the long bean sprouts you see here in the States were almost unknown. Instead, we got just barely sprouted beans. Mom used to make a very simple salad of the bean sprouts with onion and white vinegar. This salad is a little more complex, but it took me back.

2/3 cups whole mung beans
1/2 cup finely diced greenhouse cucumber
1/2 cup baby carrots, finely diced
1/4 cup scallions thinly sliced (whites only)

1-2 tablespoon finely chopped parsley
Juice of 1 lime
Salt to taste
Boiling water for blanching the mung beans

Rinse & soak whole mung beans in warm water till they rehydrate (~ 2 hrs). Drain the water & transfer the plump beans onto a moist paper towel. Cover completely & leave overnight to sprout. The green skin will have split exposing the tiny white shoots. Pick out any 'dead' beans that are hard & discard.

Bring a saucepan of water to a rolling boil. Turn off the heat, & drop the sprouts in, give a quick stir for 5 seconds and strain out the hot water using a strainer. Immediately shock the beans in cold water to stop further cooking. (running them through cold running water from the faucet is fine.)

In a bowl, combine the diced greenhouse cucumber, carrots, white scallions, & parsley, tossing to combine the individual ingredients.

Add the mung beans to the salad (making sure that any excess water has been thoroughly drained out!). Add the lime juice, sampling in between to determine your personal preference.

At this point you may chill the salad if preparing in advance. Salt prior to serving, mix well & serve.

Serves 2-4





Watermelon Arugula Salad

This recipe comes from Kingsley Jack, who I was lucky enough to work with in 2011 on projects for Pathways. Kingsley is a volunteer par excellence and great good fun. And this salad, originally from the Barefoot Contessa, is inventive and fun (just like Kingsley, come to think)!

1/2 pound baby arugula leaves	1 teaspoon kosher salt
2 pounds seedless watermelon, 3/4-inch-diced (3 pounds with the rind)	1/2 teaspoon freshly ground black pepper
1/3 cup good olive oil	1/4 lb chunk Parmesan cheese
1/4 cup freshly squeezed lemon juice	

Place the arugula and watermelon in a large bowl. In a small bowl, whisk together the olive oil, lemon juice, salt, and pepper. Pour enough dressing on the arugula to moisten. Toss well and place on 6 salad plates.

With a very sharp knife or a vegetable peeler, shave the Parmesan into large shards and sprinkle them on the arugula and watermelon. Serve right away.

Serves 6





Zucchini Carpaccio

We reconnected this year with Mary & Dan Brown, who I first knew in Davis more than 30 years ago. They had a party and we brought this salad. It was both beautiful, unusual, and delicately delicious. It is from Patricia Wells' book Salad as a Meal, by way of food52.com. There will be leftover lemon salt. Swirl it into buttered pasta; dust it on blanched green beans; put a pinch on a dark chocolate cookie.

As it said on food52, you're going for slices of zucchini as thin as a flower petal—so use a mandolin or a vegetable peeler.

Lemon Zest Salt

1 tablespoon lemon zest, preferable from Meyer lemons
1 tablespoon fine sea salt

Salad

1 tablespoon freshly squeezed lemon juice
1/4 teaspoon Lemon Zest Salt
3 tablespoons best-quality pistachio oil or extra-virgin olive oil

4 small, fresh zucchini (about 4 ounces each), rinsed and trimmed at both ends
1 large ripe avocado
1/2 cup salted pistachios
Leaves from 4 fresh lemon thyme or regular thyme sprigs, with flowers if possible
Fleur de sel

Combine the lemon zest and salt in a spice grinder, and grind into a fine powder. Transfer to a small jar and close the lid. (Store, sealed in the jar, in the refrigerator for up to 1 week. After that the lemon flavor will begin to fade.)

In a small jar with a lid, combine the lemon juice and 1/4 teaspoon Lemon Zest Salt. Cover with the lid and shake to blend. Add the oil and shake to blend.

With a mandoline, vegetable peeler, or very sharp chef's knife slice the zucchini lengthwise as thin as possible. Arrange the slices on a platter and pour the dressing over them. Tilt the platter back and forth to coat the slices evenly. Cover with plastic wrap and let marinate at room temperature for 30 minutes, so the zucchini absorbs the dressing and does not dry out.

Halve, pit, and peel the avocado, and cut it lengthwise into very thin slices. Carefully arrange the slices of marinated zucchini on individual salad plates, alternating with the avocado slices, slightly overlapping them. Sprinkle with the pistachio nuts. Garnish with the thyme leaves and flowers and fleur de sel. Serve.

Serves 4 as a meal or 6-8 as a side salad





Asian Garlic Green Beans

Food52.com really has become my go-to place for recipes. This recipe was taste-tested in the heat of summer and we devoured the green beans. You can vary the heat easily.

1 pound green beans, trimmed
1 Tbl olive oil
5 garlic cloves, minced
1/4 teaspoon red pepper flakes

Freshly ground pepper, to taste
1-1/2 teaspoons soy sauce
1 teaspoon ginger powder

Fill a large pot with water and bring to a boil. Add generous amount of salt and add green beans. Cook for about 3 minutes, stirring occasionally. Drain and set aside.

Heat a large skillet over medium high heat for about 2 minutes. You want it to get pretty hot by itself. Add oil and coat the pan. Add the green beans and sauté for about 2-4 minutes, or until they start to brown.

Make a well in the center of the skillet and add garlic, ginger powder, and red pepper flakes. Slowly start to incorporate the green beans, until everything is well mixed.

Stir in soy sauce and season with salt and pepper, to taste. Serve fresh and hot.

Serves 2-3





This plant, mimosa, grew in cracks in the sidewalk and by the edges of roadways in Manila. They were all over Urdaneta Village where I grew up. Walking to Lisa or John's house, or later to Jaime's, I would always touch them to see the leaves curl up and then unfold a minute or two later.



Tortilla de Patata de Jaime Brias

Right after college, I returned to Manila and spent a year teaching high school English at the International School. I spent a lot of time at the Brias' house, where they often made tortillas de patata. Jaime & his mother carefully demonstrated for me. This year, Zoe and I made them for her to bring to school as a project for Spanish class. It was like rediscovering a lost love - how glad I am.

1 lb red potatoes, peeled, wedged, and sliced
thinly

2 onions, chopped or slivered

8 eggs

Salt or Garlic salt

Pepper

Oil (Canola or Olive or a combination)

Heat about $\frac{1}{4}$ cup oil in a medium pan that is either non-stick or well-seasoned cast iron. Add potatoes and onions, stirring occasionally until potatoes are just soft. Drain in a colander very well.

Mix eggs, salt, pepper, and slightly cooled potatoes. Heat pan again with just a little oil (so tortilla won't stick). Add egg & potato mixture. Shake pan frequently to keep tortilla from sticking. When bottom is nicely golden, cover pan with an upside-down plate and invert the whole thing, so that the tortilla is deposited on the plate. Then slide the tortilla back into the pan and cook over medium-low heat until it is set. Slide out of pan onto a dish and let cool.

Makes 2 tortillas, which will serve about 8-12 people





Cucumber Raita

5 small Japanese cucumbers
1/2 teaspoon cumin
1/2 cup plain, whole-milk yogurt

1 teaspoon garlic salt
Paprika to garnish

Peel cucumber. Cut lengthwise into 1/4-inch strips, then into thin slices crosswise. Blot off moisture with paper towels. Toast cumin seeds for a few seconds in a small, heavy frying pan over high heat. In a bowl, stir yogurt until it is smooth. Mix it with the cumin, garlic and coriander or mint leaves. Combine mixture with cucumber slivers, sprinkle with cayenne or paprika, and chill before serving.

Serves 4-6



Chicken Tikka

This is a white chicken tikka that we just gobble up. I created this recipe from about six other recipes. We eat this an awful lot in the summer. We really like this with rice, the cucumber raita on the left, and Patak's Garlic Relish.

1 cup yogurt
Juice of 1 lime
1 teaspoon garlic salt
1/2 teaspoon garam masala
1/2 teaspoon coriander
1/2 teaspoon cumin

1/2 teaspoon turmeric
4 garlic cloves, chopped
1 (1 1/2-inch) piece fresh ginger, peeled and chopped
5 skinless boneless chicken breasts, cut into 1-1/2 inch cubes

Mix all ingredients except chicken. Put chicken in a large bowl, or divide between 2 large sealable plastic bags, and add yogurt mixture, stirring or turning to coat. Marinate chicken, covered and chilled (turning occasionally if using bags), at least 4 hours. Grill outside or broil. Top with onions & parsley & serve w/ lime wedges on the side.

Cooks' note: Chicken can be marinated up to 24 hours.

Serves 6





Zoe turned 16 this past year and we celebrated with a gigantic mystery party in Cuesta Park. We had about 16 guests playing silly children's games to get clues in their hunt for the murderer. Visible here are Marion, Ben, Francois, Brian, Michael, Natalie, and Brett.



Baked Cauliflower & Broccoli Cannelloni

This past summer I did a foolish thing and cut my finger quite deeply. I couldn't get it wet for a few days and so Zoe, Brian, Natalie, and Marion made dinner one night. They chose this and it was astonishingly good. It was a lot of work and four teenagers in our kitchen is crazy—but they pulled it off with style. Serve it with a simple arugula, lemon juice, and olive oil salad.

Olive oil	2 cups good-quality tomato sauce
7 cloves garlic, peeled and finely sliced	Good-quality red wine vinegar
1 small bunch fresh thyme, leaves picked	1 cup low-fat plain Greek yogurt
1 pound broccoli, florets and stalks chopped	7 oz Parmesan, finely grated
1 pound cauliflower, florets and stalks chopped	12 cannelloni tubes, half-cooked
Salt & freshly ground black pepper	1 small bunch fresh basil, leaves picked
1 cup fresh ricotta	7 ounces good-quality mozzarella cheese

Preheat the oven to 375°F. Heat a wide saucepan, pour in a couple of good glugs of olive oil and add the garlic. Fry for a few seconds, then add the thyme leaves, anchovies w/ oil (if using) and continue frying for a few seconds more before adding the broccoli and cauliflower with 1/3 cup water. Stir everything together, put a lid on the pan leaving a little gap, and cook slowly for 20-25 minutes, stirring regularly - overcooking the vegetables not only intensifies their flavor but gives you the texture that you need for this recipe. Remove the lid for the last 5 minutes to let the moisture evaporate, then use a potato masher to crush the vegetables.

Take the saucepan off the heat, taste the vegetables and season carefully with salt and pepper. Allow to cool. Add the ricotta. Meanwhile, get yourself another baking dish or roasting pan (the right size for fitting the cannelloni tubes snugly side by side and pour in the tomato sauce with a pinch of salt and a swig of red wine vinegar.

Now, to make a really quick and easy white sauce, mix the Greek yogurt with half the Parmesan, a sprinkling of salt and pepper and a little cooking water to thin it down.

Stuff the cannelloni tubes (I use my fingers—don't be shy) and place them in a single layer on top of the sauce. Lay the basil leaves over the cannelloni and spoon your white sauce evenly over the top. Season with black pepper, sprinkle over the remaining Parmesan and sprinkle the mozzarella. Drizzle with extra-virgin olive oil and bake in the preheated oven for 30 to 40 minutes, or until golden and bubbling on top.

Serves 6





Easy Falafel & Tzatziki

I really love these falafels. Really love them. And they aren't deep-fried—which I appreciate. You do have to start the night before, though. Try them with the Korean Carrot Salad. The meal just sings.

2 cups dried chickpeas, rinsed well and soaked overnight	2 pinches salt
1 small yellow onion	1/2 teaspoon fresh ground black pepper
1 bunch mint, washed	2 teaspoon ground cumin
1/2 bunch cilantro, rinsed and coarsely chopped	2 lemons, juiced
3 cloves garlic	1/4 cup canola oil for frying
1 egg (optional)	1 cucumber, peeled and seeded
1 piece bread	1 cup plain yogurt, Greek style preferred
	Salt and pepper to taste

Drain chickpeas and let air dry for 2 hours, or more.

Process chickpeas, onion, 2 cloves garlic, half bunch mint, cilantro, egg, bread, salt and pepper, cumin and half the lemon juice on low speed until a thick paste forms. No chunks or your balls will fall apart. Form into patties and let rest while tzatziki is made.

Rinse processor and pulse cucumber, yogurt, rest of mint and lemon juice and the last garlic clove on low just until blended. Add salt and pepper to taste. Refrigerate until needed.

Fry patties in canola on medium high heat for 3 minutes each side or until golden brown.

Serves 4-6





Mujaddara with Spiced Yogurt

What can I say—yes, another food52 meal. We were trying hard this year to make more vegetarian meals. This was very subtle—almost boring, but not really. It lingers in my mind and mouth. Take your time with the onions—you'll be happy you did.

For the Mujaddara

3/4 cups Puy lentils (aka French lentils, the tiny dark brown ones)
1 teaspoon salt, divided
1 cup jasmine rice
2 tablespoons butter
3 tablespoons olive oil
6 cups onions (about 3 medium onions), halved and thinly sliced

For the yogurt

1/2 cup Greek yogurt
1/2 teaspoon cinnamon
1/2 teaspoon cumin (freshly ground, if possible)
1/2 teaspoon coriander (freshly ground)
1/2 teaspoon spicy paprika or aleppo pepper
3 tablespoons chopped fresh mint
Juice and zest of half a lemon
1/4 teaspoon salt

Preheat the oven to 400°F.

Put lentils, 1/2 teaspoon salt, and 4 cups water in a large pot and bring to a boil. Reduce heat and simmer lentils until soft but not mushy, about 20 minutes. Drain lentils and set aside. Rinse pot.

Add rice, the remaining 1/2 teaspoon salt and 1 1/2 cups water to the pot, set over medium heat, and bring to a boil. When water begins to boil, cover pot, transfer to oven, and cook for 17 minutes until perfectly cooked. Remove from oven, uncover, and fluff with a fork. Set aside.

While rice cooks, set a wide, deep sauté pan over medium-low heat and add butter and 2 tablespoons olive oil. When butter has mostly melted, add onions and toss to incorporate with butter and oil.

After 5 minutes, onions will have softened slightly and started to release their liquid. Raise heat to medium and cook 10 to 12 minutes more, until onions are very soft and browned. Add water by the tablespoon if pan gets too dry or if onions start to stick. When onions are well browned, add last tablespoon of olive oil and raise heat to high. Cook another 3 to 4 minutes, until bottom layer of onions has charred and crisped; try not to stir too much, or onions won't crisp up.

Combine rice, lentils, and most of the onions in large serving bowl and let sit for at least 15 minutes, to marry the flavors together. (Truth be told, this dish improves with age.) Taste, and add more onions if desired. Meanwhile, make the yogurt: mix all ingredients together in a small bowl. (Yes, it's really that simple.)

If mujaddara has cooled significantly, reheat in a low oven or even in the microwave for a couple minutes. To serve, plate a big scoop of mujaddara and top with a dollop of yogurt.

Serves 4

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Spinach Gnocchi

My big discovery of 2011 was that ricotta can be good! Sounds silly, I know, but for years I have hated the grainy texture of the ricotta available at most supermarkets. To make this recipe, I ventured to Whole Foods and found fresh ricotta. What a difference! It's light and eminently eatable, right from the container. Not that I'm saying I did that...

1 pound fresh spinach
2 cups fresh ricotta
1 cup grated parmesan cheese
2/3 cup all purpose flour + more
2 eggs
Nutmeg

1/4 cup butter
10-12 leaves fresh sage
Salt
White pepper
1 tablespoon olive oil

Bring a big pot of water to boil. Rinse spinach very very well and remove stems. Add 1 tablespoon of salt to the pot and boil spinach for 2 minutes until tender but crisp. Keep the boiling water and rinse them under cool water and drain them. Wring them out to remove all water.

Chop spinach very thinly and put them in a mixing bowl. Add ricotta, eggs, flour, 2/3 cup parmigiano reggiano, a pinch of salt, and a little grated nutmeg. Mix well with a fork to combine. Adjust salt to taste.

Bring a tablespoonful of the mixture and form a ball with your hands. Flour the ball and keep aside. Repeat with all the mixture.

Add another tablespoon salt and a tablespoon oil to the pot of boiling water (to avoid them to stick). Put the gnocchi into the pot and cook until they rise to the surface.

In the meanwhile put a sauce pan over medium-low heat and melt the butter and sage be careful not to brown it.

When gnocchi rise to surface, remove them from the water using a skimmer and put them into a serving dish. Pour melted butter on top and sprinkle the remaining parmigiano reggiano and a little black pepper. Serve immediately.

Serves 6





Zoe and Eli at Carmel. The grey day did not deter them from digging an extremely large pit in the sand (pit purpose an end in itself).



Tomato Sandwiches with Basil

Mayonnaise

This, to me, is lazy weekend summer day at home kind of food. It makes me think of reading a book and looking at the flowers in the garden, while sipping a very tall, very cold iced tea. This recipe is from Ina Garten and it is good.

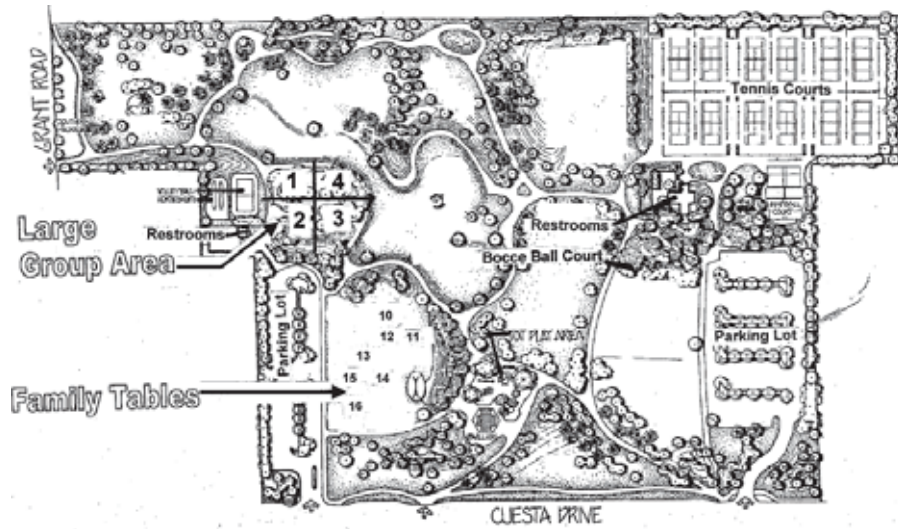
1/2 cup good mayonnaise
10 to 15 basil leaves, chopped
1/4 teaspoon freshly ground black pepper
1 teaspoon freshly squeezed lemon juice
1 tablespoon good olive oil

1 clove garlic, pressed
6 slices country loaf bread, toasted
2 heirloom or good garden tomatoes, sliced

Whisk together the mayonnaise, basil, salt, pepper, lemon juice, olive oil and garlic. Spread the mayonnaise mixture on the top of 2 toasted slices of bread. Place the sliced tomato on top of one bread slice. Place the remaining slice of bread, mayonnaise side down, on top of the tomato. Repeat with the other two sandwiches. Cut each sandwich in half and serve.

Serves 3





The gang at Zoe's birthday—studying their characters. It was a perfect autumn day at Cuesta park and it was a blast to see everyone's enthusiasm and witness their fun.



Bruschetta Fish

Stupidly simple, stupidly good. We were eating a lot of fish in 2011 and I liked how easy this was, while still packing a lot of flavor. Did I mention that one of the nicest presents we got was a house-warming basil plant from one of Zoe's favorite middle school teachers, Lisa Waxman. We had fresh, from the garden basil all summer and we loved it!

2 5-6 oz boneless, skinless sea bass or cod
Salt & white pepper
1 Tbl olive oil

1/2 pint grape tomatoes, roughly chopped
12 large basil leaves, chopped
1 clove garlic, minced
2 Tbl olive oil

Season fish with salt and white pepper. Heat 1 Tbl olive oil in a wide skillet over medium heat. Place fish presentation-side-down in the hot oil, sear until golden brown, about 4-5 minutes.

Meanwhile, combine the tomatoes, basil, garlic, and 2 Tbl olive oil and season lightly with salt and white pepper.

When the fish is done, plate it and put tomato salad on top. Serve right away!

Serves 2





Cod with Sage Garlic Butter

Wowie, wowie this is goooooood! It does my heart good, in more ways than one, to know that we can develop new taste buds even at age 52. I've disliked fish since I was a child, but this year I learned to love it. Recipes like this made it easy.

6 large sage leaves
1/4 cup butter + 1 tablespoon
1 tablespoon parsley, chopped
2 teaspoons shallots, minced
2 cloves garlic, minced
1/2 teaspoon Dijon mustard
1 tablespoon all-purpose or rice flour

2 tablespoons Meyer lemon juice
Sea salt and fresh black pepper
2 tablespoons canola oil
1-1/4 pound skinless cod fillets
Lemon wedges, for serving

In a deep, large skillet melt 1 tablespoon of butter over medium low heat. Fry the sage leaves on both sides until crispy. Remove to a small bowl and add the rest of the butter, parsley, shallots, garlic, mustard, flour and lemon juice. Stir together crushing the sage leaves into the mixture. Season with salt and pepper.

Heat oil in the same skillet over medium-high heat. Season cod with salt and pepper. Cook 5 minutes on first side. Use a thin metal spatula to carefully turn them over. Continue cooking 2-3 more minutes. Split the butter evenly between the fillets and spread over top. Allow to cook for 2-3 more minutes. Cod will turn opaque and begin to flake apart when cooked through.

Remove carefully from pan, spoon melted butter in pan over top and serve with lemon wedges.

Serves 4





Zoe and her friends were traffic signs for Halloween. Note that the traffic signs include: Caution: Invisible Cows, Kangaroo Crossing, and Caution: Zombie Apocalypse. We have some dangerous streets here in Mountain View and Los Altos!



Grilled Ginger Margarita Swordfish

Such nice flavor to this fish! Honestly, I'm not sure I used swordfish—it might have been halibut. It was a great summer fish dish.

Lime and orange zest butter

1/4 cup softened butter
1/8 teaspoon fresh grated ginger
1/2 teaspoon valencia orange zest
1 teaspoon lime zest
1 teaspoon chopped flat leaf parsley
Pinch of kosher salt

Ginger margarita swordfish

24 ounces swordfish steaks
1/4 cup olive oil
1/4 cup tequila
2 tablespoons fresh lime juice
4 tablespoons fresh valencia orange juice
1 teaspoon lime zest
1/2 teaspoon fresh orange zest
1 teaspoon fresh grated ginger
1 tablespoon chopped red onion
1 tablespoon flat leaf parsley, chopped
Pinch of kosher salt
1/2 teaspoon fresh ground white pepper

Whip together all the ingredients for the butter mixture and chill.

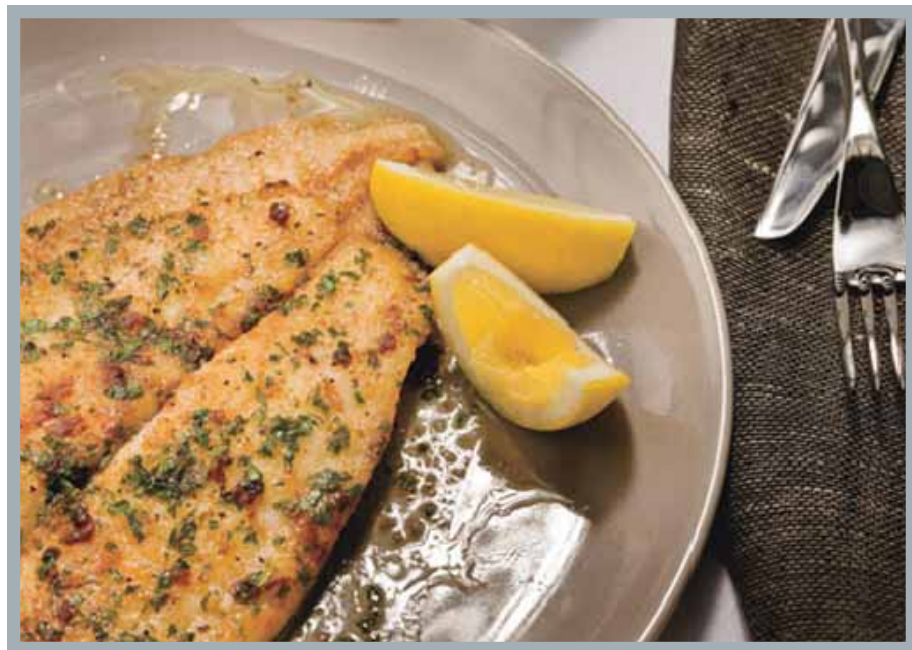
Mix all the liquids for the marinade and add the zests, ginger, onion, parsley, salt and pepper. Add the steaks. Chill for 45-60 minutes in a shallow glass pan.

On an oiled grill or on an oiled grill pan, cook the marinated steaks for 3-4 minutes per side.

While still hot, add a teaspoonful of flavored butter on each serving. Serve with your favorite rice, couscous or other pasta.

Serves 4-6





Sole Meuniere

My friend Lisa Selzer and I took a little trip to Los Gatos one grey and blustery March day. We had a fabulous lunch at Steamers, where I had Sole Meuniere served simply with lemon-dressed mesclun. Doing research at home yielded this recipe from Molly Wizenberg. It's so delicate. It makes me like fish.

1/2 cup all purpose flour
4 sole fillets (each about 3 to 4 ounces)
Coarse kosher salt
Freshly ground black pepper
2 tablespoons vegetable oil or canola oil
2 tablespoons (1/4 stick) unsalted butter

1/4 cup (1/2 stick) unsalted butter, cut into
4 pieces
2 tablespoons chopped fresh Italian parsley
1 tablespoon fresh lemon juice
Lemon wedges

Place flour in pie dish. Rinse fish; pat with paper towels. Sprinkle both sides of fish with coarse salt and freshly ground pepper. Dredge fish on both sides with flour; shake off excess. Place on platter.

Heat oil in large skillet over medium-high heat until oil is hot and shimmers. Add butter; quickly swirl skillet to coat. When foam subsides, add fish and cook until golden on bottom, 2 to 3 minutes. Carefully turn fish over and cook until opaque in center and golden on bottom, 1 to 2 minutes. Divide fish between 2 warmed plates; tent with foil. Pour off drippings from skillet; wipe with paper towels.

Place skillet over medium-high heat. Add butter; cook until golden, 1 to 2 minutes. Remove from heat; stir in parsley and lemon juice (sauce may sputter). Spoon sauce over fish. Serve with lemon wedges.

Serves 2





We all HAD to go to the final Harry Potter film at midnight on the day it opened. That meant I lined up at about noon to get good seats. I was second in line for our particular theater and got this picture in the local on-line paper!



Jade Shrimp

*I've always loved broccoli stems, so it's probably no wonder that I like this dish. Tom, Zoe, **and** I all gave this recipe an A+. It's from a cookbook called Everyday Chinese Cooking by Leanne and Katie Chin. This mother and daughter team have some great recipes!*

2-1/4 teaspoons salt, divided
1 lb large shrimp, peeled & deveined
4 teaspoons cornstarch, divided
1/8 teaspoon white pepper
1/2 teaspoon sesame oil
1 lb broccoli, with long stems
4 oz snow peas, de-stringed

2 Tbl oyster sauce
3 Tbl vegetable oil, divided
1 teaspoon minced garlic
1 small white onion, thinly sliced
1/2 cup chicken broth
2 oz canned baby corn, cut in pieces
1/4 cup cilantro or parsley leaves, for garnish

Place 4 cups warm water in a bowl and add 2 teaspoons salt; stir to dissolve. Place the shrimp in the salt water and swirl. Leave the shrimp in the salt water for 5 minutes, then rinse thoroughly with cold water and drain. Pat dry on paper towels.

In a medium bowl, toss the shrimp with 1 teaspoon cornstarch, pepper, and sesame oil. Cover and set aside.

Cut the florets of the broccoli into about 1-inch segments. Cut off the very end of the broccoli stem and peel the skin off each stalk. (If you've never done this, it's best accomplished with a small paring knife—you just catch the edge of the skin and then pull up. The skin peels off fairly easily.) Slice the stems diagonally into 1/4-inch slices.

In a saucepan, place 2 cups of water and bring to a boil. Add the snow peas and return to boiling. Immediately drain and rinse with cold water until snow peas are cold. Drain thoroughly. In a small bowl, mix 1 tablespoon water, the remaining 1 tablespoon cornstarch, and the oyster sauce. Set aside.

Heat a wok over high heat. Add 2 tablespoons vegetable oil, the garlic, and shrimp and stir-fry for 2 minutes, or until the shrimp turn pink. Remove from the wok and set aside. Reheat the wok over high heat. Add the remaining 1 tablespoon oil and tilt the wok to coat the sides. Add the broccoli and onion and stir-fry for 1 minute. Add the chicken broth and heat to boiling. Cover and cook for 1 minute. Stir in the cornstarch mixture and cook until thickened (about 1 minute). Add the baby corn and remaining 1/4 teaspoon salt and stir-fry for 1 minute. Add the shrimp and snow peas; cook and stir for 1 minute, until the shrimp are hot. Garnish with cilantro or parsley leaves and serve.

Serves 4





Okonomiyaki

These are basically Japanese latkes. And since latkes are MAJOR at our house, these are too. For me they are a cross between a latke and egg foo yung. Growing up, we always went for Sunday brunch at Seafront, the American embassy recreation club. My standard order was egg foo yung, which I adored. I also tried to score a few French fries from a sibling to dip in the egg foo yung sauce—what a wicked pleasure. I adore these too! The recipe is originally from food52.com, but I've altered it somewhat.

Sauce

1/2 cup mayonnaise
2 tablespoons soy sauce
2 teaspoons sriracha, more or less to taste

Pancakes

5 large eggs
1 teaspoon soy sauce
1 teaspoon sesame oil

1 teaspoon sea salt
1/3 cup all-purpose flour
2 cups cabbage, shredded with a mandoline or finely chopped (I usually use coleslaw mix from the grocery)
1 bunch scallions, trimmed and chopped
3/4 cups (roughly) baby or chopped shrimp
Canola oil for frying
1-2 tablespoon toasted sesame seeds

Whisk the first set of ingredients together and voila, your sauce. Set aside while you make the pancakes.

In a large mixing bowl, whisk eggs with the soy sauce, sesame oil, and salt. Gradually add the flour until incorporated. Fold in cabbage, scallions, and shrimp.

Warm a couple glugs of canola oil in a skillet over medium-high heat until glistening. Ladle the batter into the skillet as you would for regular old potato pancakes. I usually make them about 3 inches across. Cook on each side for about 3 minutes or until golden brown. Keep pancakes covered in a warm oven as you make the rest. Scatter sesame seeds on top of pancakes and serve with dipping sauce.

Serves 3-4 (*Makes about one dozen pancakes*)





Sweet Chili Scallops

Don't marinate these longer than 10 minutes or they'll become mushy! But isn't it nice to find a recipe that demands you DON'T spend too much time on it? I just loved these and they allowed me to discover Thai sweet chili sauce, which I had never cooked with. This luscious recipe is originally from Martin Yan.

2 tablespoons fresh lime juice
1 teaspoon grated lime zest
1 tablespoon fish sauce
1 teaspoon grated ginger
1 1/2 pounds sea scallops
2 tablespoons vegetable oil

1/4 cup sweet chili sauce
2 tablespoons chicken broth
2 teaspoons fish sauce
Hot steamed rice
1/4 cup coarsely chopped parsley or cilantro

Combine marinade ingredients in a medium bowl. Add scallops and stir to coat. Let stand for 10 minutes. Drain scallops and pat dry with paper towels.

Heat a wide nonstick frying pan over medium-high heat until hot. Add oil, swirling to coat the bottom. When oil is hot, add scallops, and pan-fry, turning once, until golden brown, about 2 minutes on each side.

Combine sweet chili sauce, broth, and fish sauce in a small saucepan; heat to simmering. Simmer until sauce thickens slightly, about 2 minutes. Serve scallops with rice, drizzle with sauce, and garnish with cilantro.

Serves 4





Chicken Sesame Noodles

This recipe, loosely adapted from The 60-Minute Gourmet has been a mainstay in our house as long as Tom & I have been married. The cook-book, yellowed, stained, and broken, falls open immediately to the page with this recipe. We all love it. It's a perfect summer dish. Aside from cooking the spaghetti, it takes minimal cooking.

1 rotisserie chicken, de-boned and pulled into shreds (or 3-4 chicken breasts poached)
1 lb spaghetti
6 tablespoons water
2 teaspoons chili paste with garlic
6 tablespoons light soy sauce
4 tablespoons red wine vinegar

1 teaspoon plus 2 tablespoons Asian sesame oil
1/3 cup canola or vegetable oil
1 bunch green onions, slit lengthwise, then cut in 2 inch lengths
1/4 cup shredded carrot (optional)
4-5 cloves garlic, minced
4 tablespoons sesame seeds

If you have poached the chicken breasts, use the poaching liquid to cook the spaghetti until al dente.

Meanwhile, in a large serving bowl, mix together all the rest of the ingredients except the sesame seeds. When the noodles are done, toss with the sauce in the bowl and sprinkle with sesame seeds. Serve

Serves 4-8 depending on how hungry people are





In 2011, Zoe continued to wrestle, and the Los Altos Town Crier featured an article on the girls wrestling for Los Altos High. That's Zoe in the bottom left.



Buca di Beppo Chicken Saltimbocca

At the end of Zoe's first season of high school wrestling, we celebrated by going to Buca di Beppo in Palo Alto where we shared this dish. We all were crazy about it. Luckily, a Buca di Beppo cookbook exists and this recipe is from there.

4 (5 ounce) chicken breasts
4 thin slices Prosciutto ham
1 tablespoon fresh sage
1 tablespoon olive oil
1/4 cup all-purpose flour
1/2 cup white wine

1 pkg frozen artichoke hearts, thawed
1/4 cup fresh lemon juice
1/4 cup heavy cream
1 tablespoon butter
1 tablespoon capers

Lightly salt chicken breasts. Sprinkle evenly with chopped sage. Place sliced Prosciutto on top the chicken and pound it into the breast until the thickness of the chicken measures 3/8-inch.

Meanwhile, heat olive oil in a sauté pan. Lightly flour chicken pressed with prosciutto. Place in heated oil, Prosciutto side down. Brown one side, turn and brown the other side. Drain off excess oil, and deglaze with 4 ounces of white wine. Add artichokes, fresh lemon juice, cream and butter and cook until sauce is thickened.

On a large platter, place chicken breasts topped with reduced sauce and garnish with capers.

Serves 4





Things We Loved in 2011

Big Bang Theory – Oh My God!
Harry Potter & the Deathly Hallows
Part II
Super 8
Hugo
Parks & Recreation (we are divided
on this—Tom and I think it's one of
the funniest things we've ever seen,
Zoe hates it)

New Girl (Yes, oh, yes!)
Pure Disco 1, 2, & 3
Katy Perry
Stanford Theatre's Hitchcock Festival in the summer
Rebecca Black's Friday – at Bellarmine in the rain
Patak's Garlic Relish
Louis Prima
Shania Twain's Man! I Feel Like a Woman
West Wing
Puzzles
Our new car, a white Nissan Versa we've named Cloud
Sumac
Dish'n'Dash – a Middle Eastern fast food place in Sunnyvale
Fringe
Speech & Debate
Games at Matthew's
Rearranging furniture with Brian



Chicken al Ajillo

This recipe has a special place in our family and in my heart. I first had it at a restaurant in Manila called Alba, a Spanish restaurant with flair. It was the go-to restaurant for my parents and I can't even count the number of times I went there growing up. There was always a roving band of musicians who would come over and play all the songs my parents loved. My father would warble along and I would feel like sinking into the floor. Their food was fantastic. My mother and I often had an unusual chicken dish that, in thinking back, must have been a chicken breast with the first wing bone left attached and the meat pounded very thinly and breaded in the finest crumbs I've ever seen. I haven't figured out how to replicate that dish, but this one wasn't too hard. For years, it was Zoe's favorite dish. Now she can't remember that. But we still like it and eat it often. Honestly, I get cravings for it.

3 Tbl. Vegetable oil	1 teaspoon coarse sea salt
6-12 boneless chicken thighs	1-1/2 teaspoons beef bouillon granules
2 Anaheim (long, dark green) chilies, sliced	1/2 cup water
6-8 cloves garlic, peeled & minced	
3-4 shallots (or onion), minced	

Heat the oil in a wide skillet over med heat until hot. Add chilies, garlic, and shallots. Sauté until chilies are just limp and garlic is just pale golden. Remove from pan, leaving oil.

Reheat oil over med-hi heat. Add chicken pieces; brown until dark golden. Return Chile mixture to pan, add beef granules, salt, & water. Cover and simmer over med-lo heat for 15-20 minutes or until chicken is cooked through and sauce has thickened somewhat.

Serves 4-6





Grilled Sumac Chicken

We got hooked on sumac this past year. I'm not talking about poisonous sumac, but the ground berries of a species of sumac grown extensively in the middle east. Wikipedia informs me that sumac was used as a medicine for more than half a dozen ailments in centuries past. I know that its lemony taste is zingy and addictive.

1-1/2 lb chicken tenders or breasts cut into
palliards
2 teaspoon sumac
Juice of one lemon
1 tablespoon olive oil

1/2 teaspoon cumin powder
Cayenne pepper
More olive oil & lemon juice
3 tablespoons mint
Salt and pepper

Cut chicken horizontally into thinner palliards. Place in a glass dish and marinate with sumac, lemon juice, olive oil, cumin powder, cayenne, salt and pepper and let it marinate for about one hour or so.

Grill chicken in a grill pan. When grilled on the outside and still juicy in the middle, remove from pan, add additional olive oil and lemon juice. Coat well. Sprinkle with mint and serve hot.

Serves 4





King Ranch Casserole

This recipe is from Nancy Houtz. She brought leftovers to work one day and I couldn't believe how yummy they smelled. I pleaded for the recipe. It's the first time I've ever used Ro-Tel tomatoes and they aren't absolutely necessary, but they do make a difference! They add that kick of heat that's subtle, but oo-so-yummy! Golly gee this is good. That's how the recipe makes me feel – all 50's goodness and gee whiz. Feel free to use the healthy versions of the canned soups and reduced fat cheese. I usually do and can't tell any difference in the final product. This is fine Tex-Mex comfort food.

6 oz tortilla chips (baked are fine)
2 cups cubed cooked chicken
1 medium green bell pepper, chopped
1 bunch green onions, chopped

1 can condensed cream of mushroom soup
1 can condensed cream of chicken soup
1 can RO*TEL Diced Tomatoes & Green Chilies
2 cups shredded cheddar cheese

Preheat oven to 375°F.

In the bottom of a 13x9x2-inch baking dish, scatter the tortilla chips. Then scatter the chicken cubes, green pepper, and green onions. Mix together the Ro-Tel tomatoes (with the liquid) and the two soups. Dollop this around the casserole and shake the casserole gently to help the soup mixture penetrate the layers. Top with the cheese.

Bake 40 minutes or until hot and bubbling.

Serves 6-8 (or a lot fewer if you're really hungry!)





Monterey Chicken Casserole

Yes, this is another Mexican-ish chicken casserole. But it's different from King Ranch Casserole and really good too! It's got corn and Pace picante sauce and ... Besides I worked hard to get this healthy and it's delish.

6 8" whole wheat tortillas, each cut in eight wedges

2 cups cubed cooked chicken OR turkey (2 chicken breasts worked – roasted with a little garlic powder, black pepper, and olive oil in a 375°F oven for about 25-30 min)

Cream style corn – made with 1 can (about 15 ounces – no added salt) corn. [Melt 2 Tbl butter, add 2 Tbl flour and sauté for about 1 minute. Add one can of fat-free evaporated milk and whisk until thickened. Add corn and heat

to boiling.]

3/4 cup Pace® Picante Sauce [I used Safeway brand garlic lovers salsa bec. It had the lowest sodium]

1 can (about 15 oz) ripe olives, roughly chopped
3 oz. shredded Colby-jack cheese (about 1/2—3/4 cup)

2 avocados, sliced and tossed with 1 teaspoon white wine vinegar, 2 Tbl olive oil & garlic powder & pepper

Spray the bottom of a 9x13 pan with cooking spray (unless you cooked the chicken in the pan, in which case there will already be a film of olive oil). Scatter half the tortilla wedges in the bottom. Top with half of chicken and half of black olives, then cover with half of creamed corn and half of salsa. Repeat layering. Top with olives and cheese.

Bake at 350°F. for 40 minutes or until the mixture is hot and bubbling. Serve with avocados and a green salad.

Serves 6-8





Lime Cilantro Rice

1 teaspoon oil or butter
2/3 C white basmati rice
Zest & juice of 1 lime (used separately)

1 C water
1/2 teaspoon salt
2 teaspoons fresh cilantro

In a 2 quart heavy saucepan, heat oil or butter over low heat, stirring occasionally until melted. Add rice and lime juice, stir for 1 minute. Add water and salt, bring to a full rolling boil. At boiling, cover, turn down to simmer over low heat until rice is tender and the water is absorbed. Add in the cilantro and lime zest and fluff rice with a fork.

Serves 6-8



Parsley Chicken

Part of our move to middle eastern cuisine this year, this dish uses za'atar, which is a combo of sumac, green thyme, sesame seeds, and salt. I found it at Rose Market, a middle eastern market here in Mountain View. And if you find yourself at a Middle Eastern market, look for Persian cucumbers. They are divine! The chicken was moist and delicious. Great with the lime rice to the left.

3 lbs boneless skinless chicken breasts
1/2 cup fresh flat leaf parsley, minced
1 large lemon, washed thoroughly
1/4 cup red wine vinegar
1/4 cup olive oil

2 garlic cloves, minced or pressed
1 teaspoon za'atar
1/2 teaspoon garlic salt
1/2 teaspoon ground pepper

Pound chicken breasts down to uniform thickness throughout (about 1-inch thickness) and place in large bowl. Halve lemon and juice well. Add lemon juice to bowl and toss in rind. Add remaining ingredients and use tongs to coat pieces evenly. Cover with plastic wrap and place into fridge for 30 mins - 1 hour.

Preheat grill on high. Remove chicken from fridge and let rest until grill is up to temp. With tongs, move breasts around to coat evenly. Turn grill down to medium low heat. Place chicken breast-side-down onto grill. Do not move meat as much as possible until finished cooking on one side, about 10 minutes depending on size of chicken. Flip breasts over and continue cooking until almost cooked through, about 5-10 more minutes. Remove from grill.

Let meat rest, covered, on cutting board for 3-5 mins before slicing and serving.

Serves 8





Tandoori Chicken

I first tasted this recipe on a trip to see my sister while I was in college. I've made it ever since and we all love it. It's not the least bit authentic, but it is easy and delicious. All of us love this. What more can you ask

4 chicken breasts
2 tablespoon vegetable oil
1 tablespoon Parsley flakes
1-1/2 teaspoon garlic salt
1/2 teaspoon ground cumin
1/2 teaspoon paprika

1/2 teaspoon turmeric
1/2 teaspoon chili powder
1/2 teaspoon coriander
1/2 teaspoon curry powder
1/2 teaspoon mustard powder
1/2 teaspoon ground ginger

Mix together oil and seasonings. Peel back skin from chicken, keeping it attached. Spread a thin layer of the oil paste on the chicken flesh. Prick flesh with a fork so spices are absorbed. Recover chicken with the skin. Lay pieces in a foil-lined pan. Bake at 375°F oven for one hour. Serve with fresh lemon wedges and chutney.

Serves 4





Juniper Celery Pork Roast

This is very roughly based on a recipe from Marcella Hazan. It is succulent, comforting, and just the thing when it's cold and rainy and your bones ache. In a bowl over rice, mmmmmm! It can be made with beef or lamb if you prefer. It's beyond easy to make and fills the house with an incredible aroma.

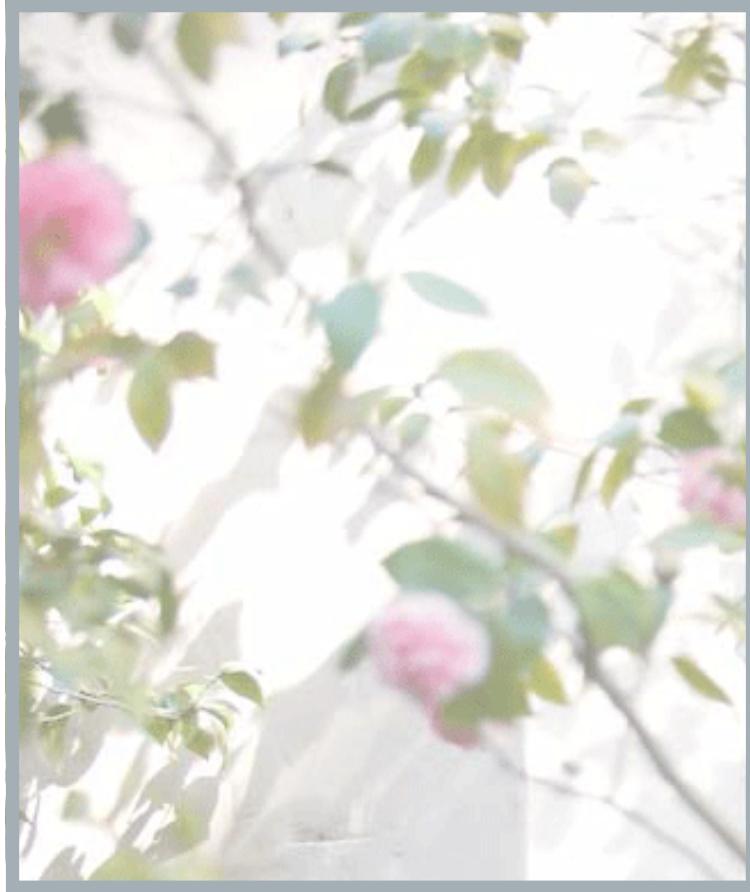
1 pork roast, cut & size don't matter
1 tablespoon olive oil
10 cloves garlic, crushed & peeled

1 cup white wine
3/4 teaspoon thyme
1-1/2 teaspoons juniper berries, crushed

Heat oil in a Dutch oven that comfortably fits the roast over medium high heat. Add beef & brown on all sides. Add the rest of the ingredients. Place in a 250°F for 4-5 hours or in a 325°F oven for 2-3 hours. Meat should be falling apart. Serve with rice.

Servings depend on size of roast





This photograph of camellias was taken by Mark Estes in Jim Ransohoff's garden in Atherton in 2008. Jim was a long-time donor to Pathways and an avid Stanford supporter. He was at Stanford about the time my parents were there, but their paths never crossed. Jim also spent time in the Army during WWII drafting troop movement plans and he had wonderful stories about flying over the Philippines and the early occupation of Japan. In his lifetime, he was a bonsai master, owner of Ransohoff's department store in SF, and a landscape designer. I was fortunate enough to get to know him and hear some of his stories. He passed away on a rainy day in March 2011 and I still miss him.



Pasta with Creamy Tomato Sauce

From the Sunset Italian Cookbook. Love this! I've been making this recipe since I was in college. Try it and I swear you'll like it.

1 lb mild Italian sausage
2 Tbl butter or olive oil
1 small onion, finely chopped
3 cloves garlic, minced
4 Roma tomatoes, seeded & chopped
8 oz. canned tomato sauce

8 oz Vermouth or a dry white wine
1/2 teaspoon salt
1 lb rigatoni or penne or mostaccioli
1/2 cup whipping cream
3/4 cup frozen peas
Grated Parmesan cheese

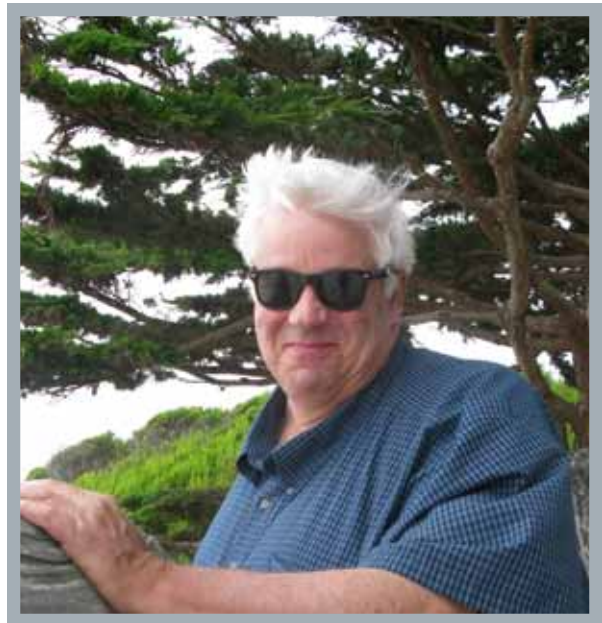
Remove casings from sausage and crumble meat. In a deep, heavy frying pan over medium heat place butter or olive oil. When hot, add sausage and onion and cook, stirring occasionally, until sausage is lightly browned. Mix in garlic, tomatoes, tomato sauce, wine, and salt. Bring mixture to a boil over medium heat. Cover; reduce heat, and simmer for 15 minutes.

Meanwhile, cook pasta in boiling water until al dente. Drain well and place in a warm serving bowl. Keep warm.

Add cream to sausage sauce. Increase heat to medium-high and cook, stirring, until sauce boils all over in large, shiny bubbles and is slightly thickened. Spoon over pasta and mix lightly. Serve with Parmesan cheese.

Serves 4-6





Risotto di Manza

It was a hot summer night and we found ourselves in Palo Alto. Don't ask why. Like magic, we found ourselves at the portal of Il Fornaio, where we saw a valet back a Hummer over the hood of a Maserati, leaving a jagged six-inch hole. The Stanford Law Class of 1995 was having a reunion inside, while auto mayhem occurred at the curb. I had this dish. It was scrumpdillidicious. What a night!

2 tablespoons olive oil	1 tablespoon olive oil
1 tablespoon butter	2 cups Arborio rice
1 medium New York strip steak, cut in ¾" cubes	¾ cup Trebbiano wine (or other white wine)
¾ cup chopped shallots	4 cups beef or mushroom broth (plus the mushroom soaking liquid from above)
1/2 oz dried porcini mushrooms, rehydrated in ½ cup hot water	1/4 cup grated parmesan
1 lb mixed white & brown mushrooms, sliced thickly	1 tablespoon chopped fresh oregano
	3 tablespoons chopped parsley

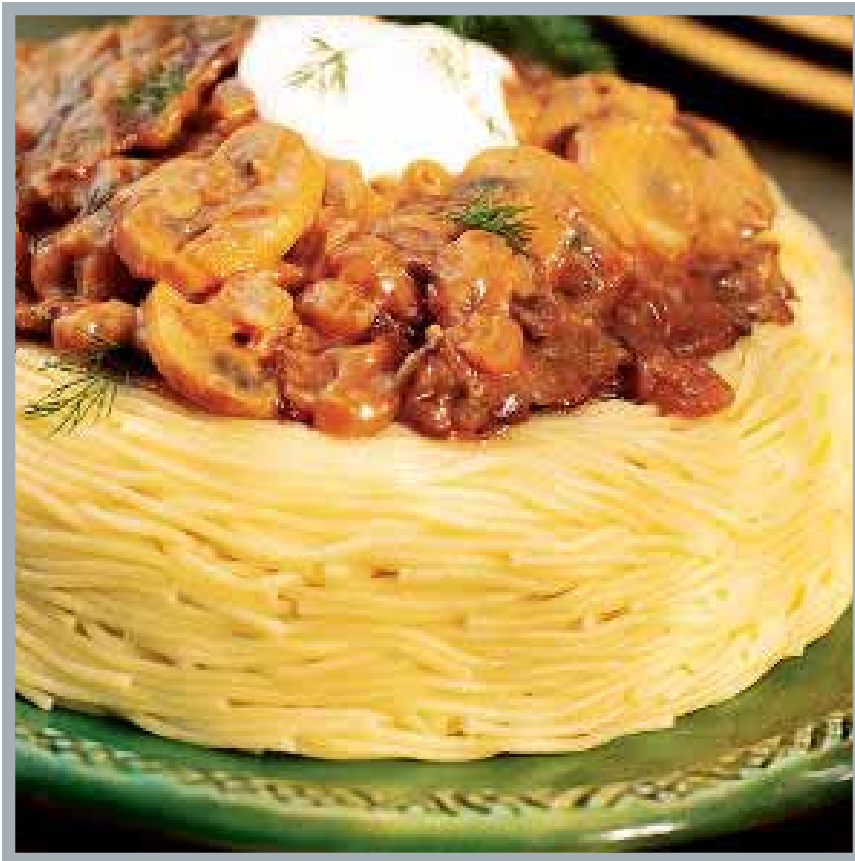
Put butter and olive oil in a pan and heat over medium heat until butter is melted and oil/butter mixture is hot. Add steak and sauté until cubes are nicely browned. Scoop meat out of the pan, leaving behind the oil/butter, and transfer meat to serving bowl.

Put pan back on heat and add the shallots, sautéing until they begin to look translucent. Add all the mushrooms and sauté until they have extruded liquid and it has evaporated. Remove the mushrooms to the serving bowl with the steak.

Add 1 tablespoon olive oil and rice and sauté for about 3 minutes, coating rice thoroughly with oil. Add wine and stir constantly until wine is absorbed, then begin to add broth in ½ cup increments, stirring constantly and only adding the next increment when the last has been absorbed. It should take about 20-25 minutes to incorporate all the liquid. When the rice is still firm, but not hard, add back the steak and mushrooms, and add the parmesan & oregano. Stir well and pour into serving bowl, garnishing with parsley.

Serves 4-6





Pasta Ring

1 lb dried spaghetti
1 tablespoon butter or olive oil

In a 5- to 6-quart pan over high heat, bring 3 quarts water to a boil. Add spaghetti and cook, stirring occasionally, until tender to bite, 10 to 12 minutes. Drain pasta and immerse in cold water; when cool enough to touch, in about 1 minute, drain again. Mix with butter.

Lift pasta, a handful at a time, and let strands shake out until fairly straight; lay neatly around the center of a microwavable ring mold. Repeat, using all the pasta; pat to make level. Let stand at least 1 hour.

Invert a flat, rimmed microwave-safe plate over mold. Holding containers together, flip over and lift off mold. Cover pasta with microwave-safe plastic wrap. Heat in a microwave oven on full power (100%) until pasta is hot, about 5 minutes. Uncover and fill with beef stroganoff.



Sunset Beef Stroganoff

This is from Sunset Magazine many years ago and I tweaked it. I have about 4 or 5 recipes for stroganoff, but this is the one I keep making. I have to admit, I don't make the noodle ring often (I think I did it once), but that doesn't affect the flavor in the least. I suspect it is deeply inauthentic, but, again, that doesn't affect how good it tastes.

1 pound mushrooms
1 onion (6 oz.), peeled and chopped
3 tablespoons butter or margarine
2 tablespoons brandy
2 tablespoons all-purpose flour
1 tablespoon Dijon mustard
1 tablespoon catsup or tomato paste
1 cup fat-skimmed beef broth

About 1 cup sour cream
Salt and pepper
1 pound fat-trimmed tender beef (tenderloin or New York strip)
Pasta ring, or just pasta, heated
2 tablespoons chopped fresh dill or 1 teaspoon dried dill weed

Rinse mushrooms; trim off and discard discolored stem ends. Cut mushrooms vertically into 1/8- to 1/4-inch slices. In a 10- to 12-inch nonstick frying pan, combine mushrooms, onion, and 2 tablespoons butter. Stir often over high heat until juices have evaporated and mushrooms are lightly browned, about 10 minutes. Add brandy and stir until liquid has evaporated, about 1 minute. Remove from heat and stir flour into mushroom mixture. Then stir in mustard, catsup, and beef broth.

2. Return pan to high heat and stir until mixture is boiling, about 3 minutes. Add 1 cup sour cream and stir to blend. Add salt and pepper to taste. Pour mushroom sauce into a bowl.

3. Rinse meat and pat dry. Cut across the grain into 1/8-inch-thick slices. Rinse and dry frying pan, place over high heat, and add remaining tablespoon butter. When it just begins to brown, add half the beef; stir until meat is lightly browned in some places and still pink in others, 2 to 3 minutes. With a slotted spoon, transfer cooked meat to mushroom sauce. Add remaining beef to pan and repeat to brown. When all the meat is cooked, return stroganoff mixture to frying pan and stir until bubbling, 2 to 5 minutes.

4. Pour stroganoff into center of pasta ring, top with a dollop of sour cream, and sprinkle with dill. Cut through pasta with a sharp knife and serve stroganoff and pasta with 2 large spoons.

Serves 4-6





Focaccia

From Anne Burrell at Food Network. I was surprised at how easy and fast this was to make. We enjoyed it often over the summer. Why I'm making bread in the summer is a mystery even I'm not delving into.

1-3/4 cups warm water
1 package active dry yeast
1 tablespoon sugar
5 cups all-purpose flour, plus additional for kneading

1 tablespoon kosher salt, plus coarse sea salt, for sprinkling
1 cup extra-virgin olive oil, divided

Combine the warm water, yeast and sugar in a small bowl. Put the bowl in a warm, not hot or cool, place until the yeast is bubbling and aromatic, at least 15 minutes.

In the bowl of a mixer fitted with a dough hook, combine the flour, 1 tablespoon of kosher salt, 1/2 cup olive oil and the yeast mixture on low speed. Once the dough has come together, continue to knead for 5 to 6 minutes on a medium speed until it becomes smooth and soft. Give it a sprinkle of flour if the dough is really sticky and tacky.

Transfer the dough to a clean, lightly floured surface, then knead it by hand 1 or 2 times. Again, give it another sprinkle of flour if the dough is really sticky and tacky.

Coat the inside of the mixer bowl lightly with olive oil and return the dough to the bowl. Cover it with plastic wrap and put it in a warm place until the dough has doubled in size, at least 1 hour.

Coat a jelly roll pan with the remaining 1/2 cup olive oil. (Chef's Note: This may seem excessive, but focaccia is an oily crusted bread. This is why it is soooooo delicious!).

Put the dough onto the jelly roll pan and begin pressing it out to fit the size of the pan. Turn the dough over to coat the other side with the olive oil. Continue to stretch the dough to fit the pan. As you are doing so, spread your fingers out and make finger holes all the way through the dough. (Chef's Note: Yes, this is strange. But when the dough rises again it will create the characteristic craggy looking focaccia. If you do not make the actual holes in the dough, the finished product will be very smooth.)

Put the dough in the warm place until it has doubled in size, about 1 hour. While the dough is rising a second time, preheat the oven to 425°F.

Liberally sprinkle the top of the focaccia with some coarse sea salt and lightly drizzle a little oil on top. Bake the dough until the top of the loaf is golden brown, about 25 to 30 minutes. Remove the focaccia from the oven and let it cool before cutting and serving.

Oh baby!

Serves 8-10 (maybe)





Ham & Cheese Bread

I discovered a fantastic cookbook, Patricia Wells' Salad as a Meal, which was published in the spring of 2011. Wowie, zowie. Almost every page is a meal I would like to eat. This bread is fantastic and very easy.

5 Tbl extra-virgin olive oil, plus extra for oiling the pan	1/3 cup plain yogurt
1-1/4 cups unbleached, all-purpose flour	4 oz. aged French comte or Gruyere cheese, cut into 1/4 inch cubes
2 teaspoons baking powder	4 oz. ham, cut into 1/4 inch cubes
1/2 teaspoon kosher salt	1/3 cup black olives, chopped roughly or sun-dried tomatoes (optional – I prefer without)
3 large eggs, lightly beaten	

Center a rack in the oven and preheat oven to 400°F. Oil a loaf pan and set aside.

In a large bowl, combine the flour, baking powder, salt, eggs, olive oil, and yogurt. Stir to blend. Add the cheese, ham, and olives/sun-dried tomatoes (if you are using them). Stir just to combine the ingredients.

Pour the batter into the prepared pan. Place the pan in the oven and bake until the bread is firm and golden, 25-30 minutes. Remove the pan from the oven and place it on a wire rack to cool. Once cooled, unmold and serve the bread at room temperature. (Store a room temperature wrapped in foil for up to 3 days.)

Serves 12





Apricot (Ginger) Cream Scones

I made these in January 2011 and then made them again and again. They are quick to make and taste like a dream. I decided I liked them without the ginger better. You decide for yourself.

2 cups unbleached all-purpose flour
3 teaspoons baking powder
1 teaspoons salt
1/3 cup sugar
4-1/2 tablespoons butter

1/2 cup half and half
1 teaspoon vanilla extract
1/3 cup dried apricots
1/4 cup* candied ginger pieces,
approx 1 cm cube each (optional)

Preheat oven to 425°F.

Combine dry ingredients in a mixing bowl: flour, salt, baking powder and sugar. Rub in butter (this is a delightful process of really getting your hands dirty and it works just like it sounds. Plunge your hands in there and rub the butter and dry ingredients together with your fingers until well combined).

Add the extract to the half and half, stirring to combine, and then add the half and half to the bowl. Mix to form a sturdy dough that holds together.

Cut apricots and candied ginger into approximately 1/4 inch dice. For the ginger I like to quarter the 1 cm pieces. In general, smaller pieces of ginger will distribute the strong taste more evenly throughout the final baked product. Add apricots and ginger to the dough and mix to distribute throughout the dough.

Press into a disc and refrigerate for 15 minutes or longer. As the recipe comes together quickly, I often allow the dough to sit in the fridge while the oven completes preheating.

Remove dough from wrap, press into disc and divide into portions. Divide into the desired number of servings. Makes 12 smaller scones or 6 large scones.

Bake 15-20 minutes (roughly 20 min or more for larger scones, roughly 12-15 for smaller)

Serves 6-8





David Eyres Pancake

I got a hankering for a Dutch Baby this past spring. For the life of me I couldn't find the recipe I had had in the 80's. I did find this. It's apparently the original Dutch Baby recipe from 1966 before the Dutch stole it and went all disco with it.

1/3 cup all-purpose flour
1/2 cup whole milk
2 eggs, lightly beaten
Pinch of nutmeg

4 tablespoons (one half stick) of unsalted butter
2 tablespoons confectioners' sugar
Juice of half a lemon

Heat oven to 425°F. Combine the flour, milk, eggs, and nutmeg in a bowl. Beat lightly. Leave the batter a little lumpy.

Melt the butter in a 12-inch skillet with a heatproof handle. When it is very hot, pour in the batter. Bake for 15 to 20 minutes, until the pancake is golden brown.

Sprinkle with the sugar and return briefly to the oven. Sprinkle with lemon juice, and serve with jelly, jam, or marmalade.

Serves 2-4





Banana Cake VI

I made this cake for the birthday of a friend at work. It was phenomenally good. It was also phenomenally simple. I like that combination.

3/4 cup butter, softened
2 cups sugar
2 teaspoon vanilla
3 eggs
3 cups flour
1-1/2 teaspoon baking soda
1/4 teaspoon salt
1-1/2 cup buttermilk
1-1/2 cup mashed bananas

2 teaspoon lemon juice

Frosting

1/2 cup butter, softened
1 teaspoon vanilla
8 oz cream cheese, softened
3-1/2 cups powdered sugar

1/4 cup walnuts, chopped (optional)

Preheat oven to 275°F. Butter and flour a 9x13 pan.

Mix together flour, baking soda, and salt and set aside for later. Mash bananas with lemon juice and set aside.

Cream butter and sugar together until light and fluffy. Add vanilla and mix well. Add eggs one at a time, mixing well after each addition. Add flour mixture and buttermilk alternately, beginning and ending with flour. Don't beat too much while doing this, but just incorporate gently. Fold in the mashed bananas. Pour batter into prepared pan and bake for 1 to 1-1/2 hour or until tester comes out clean. (Original recipe said 1 hour, but my cake took 1-1/2 hours.) Allow to cool completely. (Original recipe said to put directly in freezer from oven for 45 minutes – I didn't do this.)

Prepare frosting: Whip together butter, vanilla, and cream cheese until well blended and fluffy. Mix in powdered sugar on very low speed, then whip until very fluffy. Spread over cake. Top with chopped nuts, if desired.

Serves 8





Brown Sugar & Oatmeal Cookies

A deceptively plain cookie. The darker the sugar, the deeper the flavor.

8 ounces (1 cup) cold unsalted butter, cut into 1/2-inch pieces	1/4 teaspoon table salt
1/2 cup packed light or dark brown sugar	10 ounces (2-1/4 cups) all-purpose flour
	1/2 cup quick-cooking oats

Line two baking sheets with parchment. Combine the butter, brown sugar, and salt in a stand mixer bowl (use the paddle attachment) or a large mixing bowl. Mix on low speed until the butter combines with the sugar but isn't perfectly smooth, 1 to 2 minutes. Add the flour and oats and mix on low speed, scraping the bowl frequently, until the dough has just about pulled together, about 3 minutes; don't over mix.

On a lightly floured surface, roll the dough to about 1/4 inch thick. Aim for a uniform thickness to ensure even baking.

Cut the dough into bars or squares with a sharp knife or, using cookie cutters, cut out shapes as close to one another as possible. Press the scraps together, roll them out, and cut out more cookies. If the dough becomes sticky, refrigerate it briefly. Arrange the cookies on two parchment-lined baking sheets and refrigerate until chilled, at least 20 minutes.

Position oven racks in the upper and lower thirds of the oven and heat the oven to 300°F. Bake the cookies until golden on the bottom and edges and pale to golden on top, 30 minutes to 1 hour. (After 15 minutes, swap the position of the baking sheets and rotate them 180 degrees for even baking.) If the cookies are done before 30 minutes, reduce the oven temperature to 275°F for the remaining batches; if they take longer than 1 hour, increase the temperature to 325°F.

Makes about 3 dozen 3-inch cookies





Hoda's Chocolate Cake

Hoda Epstein has been a volunteer in the Foundation office for at least eight years. I just love Hoda. She is always cheerful, a great listener, and has the craziest, wildest best taste in fun earrings. She also makes the very best chocolate cake. I don't like any other now. You can make this cake healthier by using low fat or nonfat sour cream and mayonnaise—you'll never even know you did! Healthier is a relative term, however!

1 18 oz pkg Duncan Hines Devils Food Cake (Deluxe II)	1/4 cup mayonnaise
1 4 oz pkg instant chocolate pudding	3/4 cup sour cream
4 eggs (room temp)	1/2 cup water
1/2 cup vegetable oil	1 cup chocolate chips

Preheat oven to 350°F. Grease 10" Bundt pan & sprinkle w/ powdered milk chocolate or cocoa.

Combine cake mix, pudding, eggs, sour cream, oil, water & mayo in large mixing bowl. Beat on medium speed until smooth - about 2 min. Stir in chips.

Pour batter in prepared pan. Bake 55-60 min. Cool well before removing from pan. Let cool before dusting with powdered sugar. ENJOY!

Makes a Bundt cake





Sour Cream Spice Cake

My mother made spice cupcakes for us kids all the time. I have her recipe—it doesn't work. The cupcakes fall and come out weird. But I found this recipe and it makes amazing cupcakes.

1/2 cup butter, softened
1-1/2 cups packed brown sugar
3 eggs
1 teaspoon vanilla extract
1-3/4 cups flour
1-1/2 teaspoons ground allspice
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves

1/2 teaspoon salt
1 cup (8 ounces) sour cream

Frosting

1/2 cup butter
1 teaspoon espresso powder mixed with 1 Tbl hot water
About 2-3 Tbl milk
1 lb powdered sugar

Preheat oven to 350°F. In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the dry ingredients; add to creamed mixture alternately with sour cream, beating well after each addition.

Pour into greased silicone cupcake molds or into paper cupcake liners. Bake at 350°F for 20 minutes or until they just spring back when touched. Cool.

For frosting, cream butter until light and fluffy. Beat in espresso and powdered sugar, adding milk as needed to get consistency right.

Makes about 24-28 cupcakes





Pineapple Upside Down Cake

I got an urgent call from my brother Phil this past year. Now living in Idaho, he wanted to make a pineapple upside down cake for our sister Steph for her birthday. Pineapple Upside Down Cake was one of those things my mom would decide to make on the spur of the moment once or twice a year. It was always made after dinner and served an hour or so later still steaming from the oven. I had to include the recipe—one from the Anyone Can Bake cookbook, published by the Royal Baking Company in 1929 (when my mom was 11 years old).

4 tablespoons butter
1 cup brown sugar
Canned pineapple rings
Halved maraschino cherries

1/3 cup butter
2/3 cup sugar

2 eggs, separated
1/2 teaspoon vanilla extract
1-1/2 cups flour
3 teaspoons baking powder
1/3 teaspoon salt (yes, it says 1/3 teaspoon)
2/3 cup water

Preheat oven to 375°F. In an 8" or 9" pan (square is what Mom always used that I remember), melt 4 tablespoons butter and 1 cup brown sugar in the oven as it heats up (watch carefully so it doesn't burn). When butter is melted and sauce is thick and syrupy, remove from oven and arrange pineapple slices and cherries in a pattern (Mom always put a cherry half in the center of each ring).

Stiffly beat the egg whites and set aside.

Cream butter; add sugar slowly and cream together until light and fluffy. Add beaten egg yolks and vanilla. Sift together flour, baking powder, and salt. Add to first mixture alternately with water, beginning and ending with flour. Fold in stiffly beaten egg whites.

Pour batter over fruit in prepared pan. Bake for about 35 minutes. Remove at once to dish, turning upside down so that fruit will be on top.

Serves 9





Toasted Bittersweet S'Mores Bars

I've saved the sweetest for last. Oh My God!!!! These are beyond amazing. They are nuggets of intense goodness. Freeze them and dole them out one at a time for a couple of weeks. I don't advocate rationing that often, but these deserve it!

8 Tbs. unsalted butter, divided
1 cup graham cracker crumbs

6 oz. chocolate (bittersweet or semisweet),
chopped
18 large marshmallows, cut in half crosswise

Heat the oven to 350°F. Line an 8-inch-square baking dish with foil, leaving about 1 inch hanging over 2 edges. Lightly coat the bottom and sides with cooking spray. Make room in the fridge.

Put 3 Tbs. of the butter in a medium, heatproof bowl and heat in a microwave or over simmering water until melted. Add the cookie crumbs and stir until the crumbs are moist and well blended. Dump the crumbs into the prepared pan and, using a flat-bottomed cup, firmly press the crumbs into an even layer on the bottom. Bake until fragrant, about 12 minutes. Set on a rack to cool. You can turn the oven off since you won't need it again.

Put the chocolate and the remaining 5 tablespoons butter in a medium heatproof bowl and heat in a microwave or over simmering water until melted. Whisk until smooth and blended. Pour into the baked crust (it's OK if the crust is still warm) and spread evenly. Refrigerate until almost firm, about 30 minutes (for faster chilling, slide the pan into the freezer). Arrange the marshmallow halves, cut side down, evenly over the chocolate, pressing lightly. Cover and refrigerate until very firm, about 40 minutes or for up to 2 days.

Just before serving, adjust the oven rack to the top level and heat the broiler on high. Using the excess foil as handles, lift the s'more square from the pan and set on a cookie sheet. Pull the foil away from the sides and slide the cookie sheet under the broiler. Broil until the marshmallows are browned, about 20 seconds. Set on a rack and move the foil and s'more square to a cutting board. Cut into 36 rectangles. Serve immediately or cover and freeze. Serve slightly chilled.

Makes 36 cookies



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