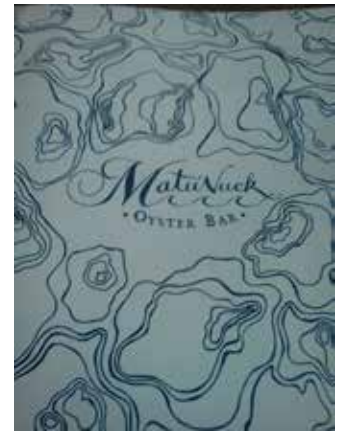
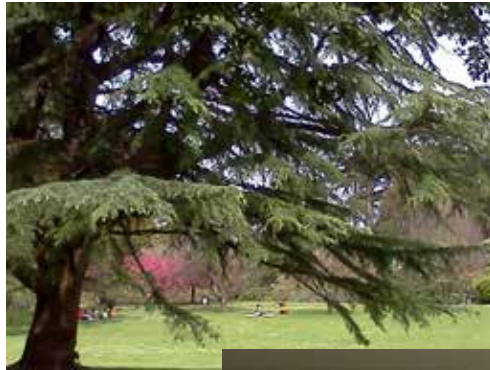




2015 Morgan Family Cookbook



On the cover is a closeup of a portion of Number 64, a work by Morris Louis that resides in the Anderson Collection at Stanford. I was drawn to this painting as soon as I spied it. When I got home and did a little research, I realized that Morris Louis was the artist of Earth, a painting I saw in 1974 at the Art Institute of Chicago. It hooked me, raised on Asian art and the baroque Spanish painters, on modern art. Going to the Anderson Collection the day after Thanksgiving with Tom and Alan Templeton was one of the highlights of my year.





Christmas is approaching as I write this. Our Christmas tree is glowing with tiny white lights. It's a very classic and simple tree this year. The satiny balls we got more than 25 years ago softly gleam blue, green, raspberry, and purple. Strings of tiny satin balls bedeck the tree. And on the top, perpetually blissed out is the sleeping angel I got from my father's friend and florist, Ronnie, when I was five years old.

We moved in late October and it's comforting to see our old and beloved things in our new space. We tried to purge a lot in this move. Probably not enough, but simplification has felt good. Outside our apartment is a grove of five redwood trees. Both Tom and I love looking out at them.

This year Tom and I celebrated thirty years of marriage. We took an amazing day-long road trip that took us through Napa, up into the mountains above Calistoga to a wondrous place called Harbin Hot Springs. We got watsu massages and learned to give them to one another. Floaty and relaxed, we drove by Lake Berryessa and dropped down into Davis. A Thai dinner and we were ready to wend our way home.

Meanwhile, Zoe is thriving in Washington DC. I think she has found her heart home. She's roaming the East Coast with the American University debate team and working at the law school on an immigration project. Tom and I are so grateful and blessed to have her in our lives. I don't know why we got so lucky.

Then Bailey - really the dog exists exclusively for love. We've been so lucky this year - in our friends and family. Our move could not have happened without all the friends helping out. Thank you!





From above left: Zoe and Ryan Molinari in Oregon this summer; Maya and Zoe coming back from a debate tournament in mid-winter; Zoe amid the cherry blossoms; the 2015-2016 AU Debate team..



The French 75

The combination of gin, lemon juice, and Champagne brings out the best in each: it's tart, refreshing, herbal, and effervescent. I made a big batch of these late in the afternoon on our big packing day.

2 ounces gin
1 ounce freshly squeezed lemon juice
2 teaspoons sugar
Champagne or sparkling wine
Garnish: long thin lemon spiral and cocktail cherry

Fill cocktail shaker with ice. Shake gin, lemon juice, and sugar in a cocktail shaker until well chilled, about 15 seconds. Strain into a champagne flute.

Top with Champagne. Stir gently, garnish with a long, thin lemon spiral and a cocktail cherry.



Hani Slow-Baked Pork Jerky

From the cookbook Beyond the Great Wall, this jerky was delectable. Honestly, we inhaled it! Jerky was popular this spring in our house. You'll find another version, made out of beef to follow.

About 2 pounds pork butt or other pork roast
1 tablespoon coarse sea salt
2 teaspoons finely ground ground pepper

Position the oven rack in the upper third of the oven and preheat the oven to 350°F.

Slice the meat against the grain in thin slices - no more than 1/4 inch. Lay on one broiling racks, stretching slightly as you do to make the meat even thinner. Sprinkle on the salt and pepper. Place in oven.

Bake for 1 hour, turning the meat every 20 minutes or so. The pork will become light. Cook until still chewy but completely dried out.



Throughout this cookbook are images from special times through the year and art from the Anderson Collection. I got to travel to Providence and Memphis this year to attend conferences. We had a wonderful Thanksgiving at the Desai's. We took a trip to Big Basin and the beach with Ryan. My childhood friend Vandana came to Mountain View. Tom and I went to the San Francisco Botanical Gardens on a perfect spring day, and we dropped into Windhover at Stanford several times.



Lemongrass and Chile Beef Semi-Jerky

This Vietnamese jerky is truly divine. It is based on a recipe from the blog Viet World Kitchen. I halved the chiles called for, reduced the brown sugar, and adjusted the amount of time it baked to render it a little less jerky and a little more tender. Served with the Daikon & Carrot Pickles and rice, it was stupendous! Tom pointed out that this would make great picnic food - easy to transport, easy to eat.

2 pounds beef rump or bottom sirloin roast
3-4 Thai chiles, chopped
1 large stalk lemongrass, trimmed, halved lengthwise and cut into super thin half circles (1/3 cup total)
1/4 cup lightly packed light brown or brown sugar
About 2 1/2 tablespoons fish sauce
2 tablespoons light (regular) soy sauce
1 tablespoons dark (thick) soy sauce



To make the beef easier to cut, freeze it for about 45 minutes, until firm. Use a sharp knife to cut thin pieces, each a scant 1/8-inch thick. Cut across the grain to get tender results. Transfer to a pan or bowl. Set aside.

For the marinade, put the chiles, lemongrass, and sugar in a mini food processor. Chop and/or grind to a fine texture. Add the fish sauce and both kinds of soy sauce, and process to blend well. Taste. You should be able to distinguish the lemongrass and chile in the savory-sweet sauce. Add a little fish sauce should you need extra depth.

If the meat has wept juices, pour them out. Then pour in the marinade. Use your hands to ensure that each piece is coated on both sides. Cover with plastic wrap and set aside to marinate for 1 to 1 1/2 hours.

Position 2 racks in the upper and lower third of the oven and preheat to 300F. Line two baking sheets with foil, spreading the foil out beyond the rim of the baking sheet like wings to support dangling pieces of beef. Put 1 or 2 racks atop the foil in each baking sheet. I have 2 racks on 1 sheet and 1 on the other. Aim to elevate the beef as much as possible.

Arrange the beef flat atop the racks. They can touch but try not to overlap them much. I often let some of the piece to extend beyond the rack onto the foil.

Bake for about 30-40 minutes or until the beef is a dark reddish brown and they have shrunk by about 25 percent of original size. They should still be flexible when done.

Smashed Asian Cucumber Salad

This is refreshing and addictive. I just wanted to inhale it. This came from The New York Times. As they say, "The smashing process, a classic Chinese technique, cracks the skin, helps release the seeds and splits the flesh into appealing craggy pieces. Salting and chilling the cracked cucumbers give them the perfect cool, crunchy, watery mouth feel." Smashing the cucumber was also immensely satisfying after a stressful day.

1 to 1-1/2 pounds of Japanese or Persian cucumbers

1 teaspoon salt

2 1/2 teaspoons sugar

2 teaspoons sesame oil

3 tablespoons light soy sauce

4 cloves garlic, finely chopped

1-2 teaspoons chili oil

2 teaspoons toasted sesame seeds

a small handful of chopped parsley or cilantro

Wash the cucumbers and pat them dry with a clean towel. Make the salad dressing by combining the salt, sugar, sesame oil, light soy sauce, and rice vinegar. Stir until the sugar and salt are completely dissolved. Set aside.

On a cutting board, lay a large knife flat against the cucumber, and smash it lightly with your other hand. The cucumber should crack open and smash into four sections. Repeat along its full length. Once the whole cucumber is completely open (usually into 4 long sectional pieces), cut it at a 45-degree angle into bite-sized pieces. (Alternatively, put the cucumber in a large ziplok bag and smash.)

In a large bowl, mix the cut cucumber with the prepared dressing, garlic and chili oil (or cooked plain oil), and toss it well. Serve, garnished with sesame seeds and cilantro.

Makes 4 servings



Things we liked in 2015

Kingsman

The Martian

Big Bang Theory

Acorn TV - all those British shows!



Alpha House

Frankie and Grace

The Americans

Mozart in the Jungle

Parliamentary Debate

Subbing at Mtn View High School

Unbreakable Kimmy Schmidt

Watsu



Spite and Malice

Republic Wireless



Jacuzzis at the Y

Drives on 280

Harbin Hot Springs

Summer Jazz at Stanford

Pete Escovedo

Game of Thrones

Knitting

Being together

Italian Wedding Soup Even Easier

I love Italian Wedding Soup, but when I was feeling rotten one day, I just wanted it to be done fast. Using sausage instead of making meatballs from scratch was so much easier. This soup makes me very happy. Feel free to add other vegetables. Green beans, carrots, zucchini - all would work.

Meatballs

1 pound bulk mild Italian sausage

1 Tbl 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

$\frac{3}{4}$ cup orzo

Using wet hands, make 1-inch diameter meatballs out of the sausage. Set aside or 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. Saute 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



Tinola (or to be more correct, Tinola Manok) was a staple in my house growing up. Mom would often add numerous other vegetables - cabbage, carrots, green pepper - but the classic way to do it is below. If you ever have access to chili pepper leaves, add a huge handful of those just before you bring the soup to the table. Tinola is a soup that we all crave when we get sick. Tinola and matzo ball soup are our mainstays in illness. The gingery goodness of this soup cuts right through to your soul.

1 tablespoon canola or vegetable oil
1 onions, slivered
3 large cloves of garlic, slivered
about 2 inches of ginger, thinly sliced and slivered
6-8 chicken thighs
Salt & pepper

8 cups chicken broth (or 8 cups water with enough chicken broth cubes)
2 chayote, peeled, halved lengthwise, center seed removed and each half cut into 4-5 wedges
1 bunch bok choy, cut into 1-½ inch lengths and rinsed

In a soup pot, heat the oil over medium-high heat. Add the onion, garlic, and ginger and saute for about 1 minute. Push them to the side and add the chicken, skin side down. Lower the heat to medium and allow the chicken to get golden brown without disturbing it a lot. Flip the chicken and season with salt and pepper (I usually add about ½ teaspoon salt and ¼ teaspoon pepper, sprinkled over the pieces).

When the bottom of the chicken is getting to be golden brown, add the chicken broth. Increase heat to high and bring it to a boil. Lower heat to medium-low and put a cover on the pot. Cook, covered, for about 30 minutes. (If you are making brown rice, now would be a good time to start it. If you are making white rice, wait until about five minutes before you put in the chayote.)

Add the chayote wedges and cook for another 10-15 minutes or until the chayote is just getting tender. Add the bok choy, allow to cook for about 5 minutes more and then serve.

Serve 4-6



German Fried Potatoes

From a restaurant in Portland courtesy of food.com. So yummy! I don't know why potatoes seem to be to be the ideal breakfast food. I don't like them half so much at any other meal.

12 red potatoes, small
1 red onion, cut in julienne
1 garlic clove, crushed
2 tablespoons canola oil

2 tablespoons olive oil
2 tablespoons chives or 2 tablespoons parsley,
chopped
Salt and pepper

Cook potatoes in their jackets, until done. Cool slightly and peel. Cut into thin slices while still warm.

In a non-stick skillet, add a mixture of canola oil and olive oil- just enough to coat the bottom of pan. Heat oil and add potato slices and onion. Season with salt and pepper. Saute until golden brown.

Sprinkle liberally with chopped chives or parsley.

Serves 4



Mac and Cheese Coupa

In November my former boss Tom Teasley was in town and we had lunch together at the Stanford Golf Course. The restaurant there is run by Coupa Cafe and features Mac and Cheese on the menu. Tom and I were both eyeing that and a burger - so we got both and split them. The mac and cheese was amazing. Rather than being baked, it was pasta in a free-flowing cheese sauce. It was astonishing. I did my best to recreate it the next night for Tobber and me,

1/3 cup finely chopped onions
3 tablespoons butter
3 tablespoons flour
1/3 cup dry vermouth
3 cups milk or half and half
1/4 cup grated parmesan

1/2 cup shredded gruyere
3/4 cup shredded sharp cheddar
Salt and pepper to taste
12 ounces appropriate pasta (elbows, small shells, orechiette, etc), cooked just al dente

Melt the butter in a pan over medium heat and saute the onions until they are limp. Add the flour and cook, stirring, for a few minutes. Add the vermouth and whisk in. Slowly add the milk, continuing to whisk constantly, until all the milk is incorporated. Lower heat to low and cook for a few minutes until the sauce thickens slightly. Add the cheese and whisk again. Pour over pasta and serve.

You can mix in seared mushrooms (sear over medium-high heat with some butter).

Serves 3-4



Shishito Peppers Blistered

I love peppers and always have. These are a lovely little bite or side for yakitori.

Here's what you do. Heat a little olive oil in a wide sauté pan until it is good and hot but not smoking. Add the peppers and cook them over medium, tossing and turning them frequently until they blister. They shouldn't char except in places. Don't rush. It takes 10 to 15 minutes to cook a panful of peppers. When they're done, toss them with sea salt and add a squeeze of fresh lemon. Slide the peppers into a bowl and serve them hot. You pick them up by the stem end and eat the whole thing, minus the stem, that is.



Curry's Eggplant Casserole

This recipe was a specialty of Curry, my sister-in-law. She made it often for family gatherings in the 80s. On one memorable occasion, she brought it to the dinner that introduced Tom to my family, high in a condo on Nob Hill that my parents were staying in that Christmas of 1983. I don't know what it is about this casserole, but I love it. My mouth waters reading the recipe. It's simple goodness.

4-6 small to medium eggplants
Salt
2-4 Tbl. olive oil
Pepper
1/2 cup fresh cream

4-6 tomatoes, sliced
1 Tbl. butter
4 Tbl. breadcrumbs
8 Tbl. parmesan cheese

Peel, slice, and salt eggplant. Let them sweat for 1 hour. Drain and rinse the eggplant slices well and dry. Fry in olive oil until golden. (Alternatively, brush both sides of the eggplant slices with oil and place on greased cookie sheets. Broil for a few minutes on each side until they are getting nicely browned.)

You can do up to this point in advance. Cool the eggplant slices and chill them if you are doing it a day in advance. Then next day, bring the eggplant slices up to room temperature and proceed with the recipe.

Butter deep oven-proof casserole. Layer eggplant slices, pepper, parmesan, and cream. Add layer of tomatoes, pepper, parmesan, cream, eggplant, and so on until dish is full, finishing with cream on the top. Cover with breadcrumbs; dot with butter. Bake for 45 minutes at 375o.

Serves 4-6





More of Zoe's year in review..
From top left: Maria, Miriam,
and Zoe - top three female
novice debaters of the year;
Isaac, Maya, Zoe, and Rebecca
at Seder; Zoe and Ryan on
her birthday; Zoe and Brian
in snowy Hoboken; Zoe and
her 2015-2016 debate partner
Isaac.



My whole life these have been a staple. In my mother's German brain, these go best with a nice roast of pork (yes, I know!) and must always be served with applesauce. Sour cream is nice, but optional. When Zoe came home for the winter holidays, this was the first thing she asked for. Any leftovers (rare) are extremely nice for breakfast, with a little cheese on top.

3 pounds potatoes (use either Yukon Gold or the big brown baking potatoes - don't use red or white potatoes), shredded	1/3 cup flour
1 onion, shredded	1-1/2 teaspoon salt
2 eggs	1/2 teaspoon pepper
	Canola or other cooking oil

Heat a griddle over medium heat until quite hot. Meanwhile, in a large bowl, mix together all the ingredients except the oil. Stir well.

When the griddle is hot, add one tablespoon of oil and spread around. Drop the potato mixture by large spoonfuls on griddle, spreading each a little as you go. Allow to get nicely golden, then flip to the other side and continue to cook until golden. Remove to an cookie sheet in the oven at about 170oF. Continue with the rest of the potatoes.

As you do this, you may find that the potatoes are getting more and more watery. For a few rounds, I just stir the mixture well before plopping out the spoonfuls. If it gets really bad, add a little more flour or just drain off the fluid as you go along.

Serves 2-6 (exactly who is eating will make a big difference)



Spaghetti Limone

From L'il Frankie's in NYC. Greatly recommended. Soft and wonderful. We had a wonderful summer meal of Twelve Salad (see the 2012 cookbook) and grilled garlic-fennel pork chops. So fabulous! Truthfully, this can be made with any kind of lemon, but Meyers are ALWAYS best to my mind.

1/2 pound thin spaghetti
1/4 cup cold butter in a hunk
1/2 Meyer lemon

1/3 cup grated parmesan
Salt and pepper
Parsley for garnish (optional)

Boil spaghetti until just barely al dente. Drain, reserving about 1/4 - 1/3 cup cooking water. Put hot drained spaghetti back in the pot and add the butter and the cooking water. Stir briskly for a few stirs. Squeeze lemon half through a strainer to catch seeds, then toss the lemon half into the pot. Continue to stir quickly until butter is melted. Toss with parmesan, season as needed and serve with a sprinkling of parsley. Garnish with lemon half.

Serves 2 as a main dish, 4 as a side dish



Hash Brown Pie Two Ways

One of the treasures of the Bay Area is the Palo Alto Creamery. An old-style soda fountain, tin ceilings, a juke box, and food from the 50's, this place is packed every weekend. But if you come early on a weekday morning, it's beyond pleasure. One of my favorites there has always been the hash brown pie - a plank of crisp and golden hash browns, topped with bacon, fresh tomatoes, green onions, and cheddar cheese. To die for. Then I stumbled across an alternative that I like better (especially when the tomatoes aren't perfect) - spinach in place of the tomatoes. I do think I have gone to heaven. Eggs are an optional indulgence.

2 tablespoons oil	1 bunch green onions, chopped
20-ounce package of Simply Potatoes shredded hash browns, or 1-1/2 pounds potatoes, shredded, soaked in cold water, and wrung out in a dish towel	Either: 2 ripe tomatoes, seeded and chopped or 6 ounces spinach
6 slices bacon, cut in 1/2 inch pieces and cooked until just done	Salt and Pepper
	1 cup shredded cheddar cheese

In a non-stick skillet, heat on tablespoon of the oil over medium heat. When fully pre-heated, add the potatoes and smooth into one layer. Drizzle about 1/2 tablespoon oil into the middle of the potatoes. Allow to cook, undisturbed, until the bottom is golden.

Meanwhile, if you are making the spinach version, saute the spinach and green onions in the remaining oil and set aside.

When the bottom is golden, place a plate over the skillet and quickly flip the hash browns onto the plate, then slide them back into the skillet. (This is best accomplished over the sink for safety.) Salt and pepper the top of the hash browns.

When the bottom of the hash browns is getting golden, sprinkle the bacon, tomatoes or spinach, and cheese over the top. Continue to cook until cheese is melted. (Sometimes I briefly cover the skillet to make this happen.) Slide the pie out of the skillet and serve immediately, slicing at the table.

Serves 6



Spinach Feta Frittata

I made this early one morning to take to a work meeting. It was beautiful and tasted pretty wonderful - and it was done in 30 minutes start to finish (with the last 15 minutes requiring no work at all).

1 tablespoon butter
5-6 green onions, chopped
5-8 ounces fresh spinach
8 eggs
1/3 cup heavy cream

Salt and freshly ground pepper
2 piquillo peppers or 1 roasted red pepper,
chopped
4 ounces feta cheese
4 tablespoons panko, divided

Pre-heat oven to 450oF.

In an oven-proof skillet, melt the butter over medium high heat and quickly saute the green onions and spinach just until the spinach has slumped. Meanwhile, whip the eggs, cream, salt, pepper, and two tablespoons of the panko. (Salt lightly since the feta is pretty salty.) Scatter around the peppers and feta and pour the egg mixture over all. Sprinkle the remaining 2 tablespoons of panko over the top and put in the oven. Bake for 15 minutes.

Serves 4-6



Spicy Fish with Olives and Cherry Tomatoes

After an afternoon swimming at Avery Rec Pool at Stanford, this was the perfect dinner. I was making brownies for dessert, so I oven roasted the tomatoes for half an hour and then poured them into the pan with the fish. The flavor was fabulous!

1 tablespoon olive oil

1/2 teaspoon salt

5 large cloves garlic, smashed

1/4 teaspoon dried crushed red pepper

2 cups cherry or grape tomatoes

1 tablespoon butter

12-15 basil leaves

1 pounds tilapia, cod, red snapper, or orange
roughy fillets

1/4 cup chopped fresh parsley

1/2 cup Kalamata olives or other brine-cured black
olives, chopped

Preheat oven to 350°F. In an oven-proof dish, combine olive oil, salt, smashed garlic cloves, crushed pepper, and tomatoes. Toss so tomatoes are coated with the oil. Bake in oven for 30 minutes.

Heat butter in heavy large skillet over medium-high heat. Sprinkle fish with salt and pepper. Add fish to skillet and sauté until just golden. Turn and let sauté for a minute or two. Then add the tomatoes and juices from the oven pan. Add parsley and olives. Sauté until fish is done.



Cha Ca La Vong

This was very lovely and spring-y. It is an iconic dish from Hanoi. The flavors are Southeast Asian and so good. An out of the ordinary approach to fish, and very much repeatable.

- | | |
|--|---|
| 2 teaspoon ground curry powder | 1 head Bibb lettuce, rinsed, trimmed, core removed, sliced thinly |
| 2 inch fresh peeled ginger, chopped | 1/4 cup canola oil |
| 2 inches fresh peeled galangal or ginger,, chopped | 1 teaspoon salt |
| 3/4 pounds skinless hake fillets, in 2-inch squares (I used Mahi-Mahi) | 1 medium-large onion, sliced thin vertically |
| 1/4 cup Vietnamese fish sauce (nuoc mam) | 1 1/2 bunches scallions, trimmed and chopped |
| 3 tablespoons minced garlic | 1 bunch dill, stems discarded, fronds coarsely chopped |
| 2 teaspoons chile flakes | 1/2 cup each parsley (or cilantro) leaves, mint leaves and Thai basil |
| 1/3 cup lime juice | 1/4 cup chopped roasted salted peanuts |
| 2 tablespoons sugar | |
| 4 ounces rice noodles (or serve w/ rice) | |

Place the curry powder and ginger in a food processor or mini-chopper. Process until very fine, almost a paste. Place the fish in a bowl. Rub mixture all over fish. Set aside at room temperature for 1 hour.

Combine fish sauce, 2 tablespoons of the garlic, half the chile flakes, the lime juice, sugar and 1/2 cup cold water in a small bowl. Stir well. Refrigerate.

If using, place noodles in another bowl, cover with warm water and set aside 10 minutes until softened. Bring 3 quarts of water to a boil, drain noodles and add to boiling water. Cook 1 minute, then drain. If not using noodles, make rice.

Spread lettuce on a serving platter. Spread noodles over lettuce. Cover lightly with a sheet of foil or plastic wrap. (If using rice, serve lettuce, rice, and fish separately.)

Place oil in a large nonstick or well-seasoned cast-iron skillet and heat to a high temperature. Add fish pieces. When seared on one side, 1 minute or so, turn to sear other side, sprinkle with salt and remaining chile flakes and cook through, another minute or two. Remove to another platter. Add onions to pan and reduce heat to medium. When onions start to brown, add remaining garlic, stir, and add scallions. Stir again. Tuck fish pieces back into the pan and add the dill. Cook about 1 minute, just enough to warm fish. Remove pan from heat.

Spread contents of the pan, including all the oil, on noodles. Scatter herbs on top, then toss on peanuts. Serve with sauce on the side.

Serves 3



Lemon Chicken with Red Quinoa, Couscous and Arugula Salad with Sweet Pimiento Dressing

This is a version of a salad from Trader Joe's. I love the combination of flavors and the brilliant orange of the dressing. The combination of the arugula with the couscous salad and the lemony chicken is divine. The dressing can be drizzled over everything or just tossed with the arugula. Your choice.

4 cups arugula lettuce leaves
2 cups cooked Israeli couscous
2 cups cooked red quinoa
1/2 cup grated carrot
1/4 cup sliced green onion
1/4 cup dried currants or blueberries
1/4 cup roasted pistachio nuts (optional)

Pimiento dressing

1/4 cup roasted red peppers
2 cloves garlic
1 teaspoon lemon zest

2 tablespoon fresh lemon juice
2 tablespoon seasoned rice vinegar
2 tablespoon water
1 teaspoon agave nectar
1/4 teaspoon salt
1/3 cup olive oil

Marinade for lemon chicken

1 pound trimmed boneless chicken breasts
1/4 cup fresh lemon juice
1 tablespoon Trader Joe's 21 Seasoning Salute
1/2 teaspoon salt

Combine arugula, couscous, red quinoa, carrot, green onion, currants and nuts in large bowl. Toss to combine.

For the dressing: Combine roasted red peppers and remaining dressing ingredients except olive oil in container of food processor fitted with metal blade. Cover and process until smooth. Slowly pour olive oil through shoot while processor is on to incorporate.

If you desire less pulp in dressing, pour dressing through a fine-mesh strainer placed over a bowl, pressing with a spoon to extract as much fluid as possible. Discard solids in strainer.

For the chicken: Place chicken in heavy-duty zip-lock bag. Add marinade ingredients to bag and seal. Squeeze bag with hands to distribute marinade around chicken. Chill in refrigerator for up to 8 hours or until ready to grill. Remove chicken from bag and place chicken on prepared grill. Grill for 4-5 minutes per side until chicken is no longer pink and juices run clear. Allow to cool slightly. Cut chicken into slices and arrange on salad.

Serves 6

Hanjan Chicken Wings

These were absolutely fabulous. They tasted clean and oh-so-little Japanese-hole=in-the-wally. This is perfect with chicken wings, but pretty damn good with chicken legs or thighs. A spicy cucumber salad (see the one on page 4) and some steaming rice make a great meal. These came from The New York Times.

1 cup soy sauce
¾ cup sake (or Vermouth)
3 tablespoons mirin

1 tablespoon minced garlic
16 small to medium chicken wings, tips removed,
sectioned

In a medium bowl, combine soy sauce, sake, mirin and garlic. Add wings and marinate for 25 minutes. Meanwhile, heat grill to medium.

Remove chicken from marinade and drain well. Place meaty halves of wings (the drumettes) on grill and cook, turning, for 4 minutes.

Add remaining halves of wings to grill and continue to cook, turning constantly, for 13 to 15 minutes (until wings reach an internal temperature of 160 degrees).

Serves 2-3



Mary Sharma's Chicken Ginger Kabobs

This is a recipe originally from one of the mothers in the mom's group I was part of when Zoe was little. I changed the recipe up quite a bit and we really loved these kabobs and have been having them ever since.

2 pounds boneless chicken, cut into 1-1/2 pieces
1 cup yogurt or sour cream
3 tablespoons white wine vinegar or lemon juice
2 tablespoons grated fresh ginger
2 teaspoons minced garlic
1 tablespoon finely chopped jalapeno
1 teaspoon garlic salt
1/2 teaspoon cumin
1/2 teaspoon turmeric
1 tablespoon ground coriander
Coarse salt to taste

4 tablespoons oil, for basting

Garnishes:

green and red bell pepper slices
thinly sliced green onions or slivered red onions
lemon wedges

In a large glass bowl blend together all the ingredients except the chicken, oil, and garnishes. Mix well and add the chicken. Stir to coat well and let marinate for one hour at room temperature or four hours in the refrigerator.

If grilling, heat the grill. If roasting, heat the oven to 500oF. Thread the chicken onto skewers and brush with oil. Grill or roast the chicken, basting with olive oil, until just cooked through (about 7-10 minutes). Don't overcook. Slide chicken off the skewers and serve surrounded by garnishes.

Baja-Style Rosemary Chicken Skewers

These were so good! A perfect summer meal with a black bean and corn salad. Using chicken thighs makes them super juicy and flavorful. These came from Food & Wine.

1/2 small white onion, finely chopped
3 garlic cloves, minced
1/2 teaspoon crushed red pepper
1 teaspoon minced rosemary
1 teaspoon dried oregano, crumbled
1/4 cup fresh lemon juice
1/4 cup extra-virgin olive oil

2 pounds boneless, skinless chicken thighs, cut into
1 1/2-inch pieces
Kosher salt
Pepper
8 sturdy 12-inch rosemary sprigs, leaves on bottom
half removed
Lemon wedges, for serving

In a large bowl, combine the onion, garlic, chiles, minced rosemary, oregano, lemon juice and olive oil; set aside 1/4 cup of the marinade. Season the chicken with salt and pepper and add it to the bowl. Mix well, cover and marinate for 30 minutes.

Light a grill. Remove the chicken from the marinade and thread the pieces onto the rosemary skewers; discard the marinade. Oil the grate and grill the chicken over moderate heat, turning occasionally and basting with the reserved marinade, until golden and cooked through, 15 to 20 minutes. Serve with lemon wedges.



Free-Form Lasagna with Olive and Pancetta Sauce

Amazing! It's a super-quick version of lasagna. I copied this recipe out of a cookbook years ago - probably eight or nine years ago - and never made it. This summer, after a day driving around San Francisco in the fog (just a typical Morgan family trip), it sounded sublime. I did make several changes from the original, including adding Italian sausage. You could easily make it a regular lasagna, but then you'd need to not reduce the sauce as far as I did, and not cook the no-cook lasagna noodles. And, of course, if you are assiduous enough to make your own fresh pasta, or lucky enough to have access to some, by all means use it! If you want to make this lighter, leave out the sausage and the cream.

By the way - it's no mistake that you are boiling the "no-boil" lasagna.

2 tablespoons extra-virgin olive oil	fresh green california olives)
1 pound italian sausage (take off skins)	Freshly ground black pepper to taste
2 ounces pancetta, chopped	3/4 pound no-boil (instant) lasagna
1 onion, chopped	1/2 cup freshly grated Parmigiano-Reggiano
2 to 3 garlic cloves, finely chopped	cheese
3 tablespoons finely chopped fresh parsley	
1/3 cup dry white wine	
1/2 cup heavy cream	
1/2 cup chopped imported green olives (or use	

In a skillet, heat the olive oil with the sausage and pancetta. Saute over medium-high heat for a few minutes until beginning to color. Add onion and continue to cook until the whole mess is nicely browned, probably about 10 minutes. Reduce the heat to medium and add the garlic and parsley, stirring constantly for 1 minute. Pour in the wine and bring to a boil. Add the cream and olives and cook until the sauce is reduced a lot, about 5-8 minutes. It should be very thick.

Meanwhile, for every pound of pasta, bring 6 quarts of water to a rolling boil over high heat, salt abundantly with up to 1/2 cup of salt, then add the pasta in handfuls. Cook over high heat, stirring occasionally so the pasta doesn't stick together, until al dente, about 8 minutes. Drain without rinsing.

In individual bowls or a serving bowl layer the pasta, sauce, and parmesan in several layers. End with a sprinkling of parmesan. Serve immediately.

Ma Po Bean Curd

This is the sort of thing I hanker after when needing spicy comfort food. It excites at the same time it soothes. There are a thousand recipes, but I particularly like this one.

3/4 cup low sodium chicken broth
1 tablespoon cornstarch
1 tablespoon soy sauce
1 tablespoon ketchup
1 tablespoon oyster sauce
1 teaspoon sugar
1 tablespoon sesame oil
4 medium cloves of garlic, minced
1 tablespoon minced ginger
6-8 green onions white part only, minced

1 tablespoon fermented black beans, roughly chopped (black bean paste will also work)
1/2 teaspoon Sichuan peppercorns, black seeds removed then ground (optional)
1 pound ground pork
1 tablespoon doubanjiang (chili bean paste)
2-14 ounce blocks of soft or silken tofu, drained and cut into 3/4" cubes
green part of green onions minced for garnish

Add the chicken stock, cornstarch, soy sauce and sugar to a small bowl and stir to combine.

Heat a wok or large frying pan until hot. Add the sesame oil, garlic, ginger and green onions and stir-fry with a spatula until fragrant. Add the black beans and Sichuan pepper and continue stir-frying.

Add the ground pork and use the spatula to break it up into small grains (you don't want clumps of meat). When the pork is cooked, add the doubanjiang and stir to distribute. Add the tofu, and toss to mix (if you stir it, the tofu will lose its shape).

Give the stock mixture a good stir to incorporate anything that may have settled, and then pour it over the pork and tofu. Toss to coat, then boil until the sauce thickens.

Garnished with the green parts of the green onions, then serve with hot rice.

Serves 4



Spicy Pork With Asparagus And Chile

This was incredibly good. I took leftovers to the office for two days and was very satisfied. It's both lovely to look at and delightful to eat! What more can you ask for?

- | | |
|--|---|
| 3 tablespoons soy sauce, divided | 1 red jalapeño chile, minced with seeds |
| 1 tablespoon Shaoxing Chinese rice wine or dry Sherry | 1 tablespoon minced peeled fresh ginger |
| 2 teaspoons cornstarch | 2 tablespoons oyster sauce |
| 12 ounces ground pork (preferably coarsely ground; sometimes labeled chili-grind) | 1 teaspoon honey |
| 3 teaspoons Asian sesame oil, divided | 2 green onions, thinly sliced on diagonal |
| 12 ounces thin to medium asparagus spears, trimmed, cut on extreme diagonal into 1/2- to 3/4-inch pieces | Fine sea salt |

Whisk 1 tablespoon soy sauce, rice wine, and cornstarch in medium bowl. Add pork; toss to blend. Heat 2 teaspoons oil in heavy large wok or deep skillet over high heat. Add asparagus, chile, and ginger. Toss until asparagus is crisp-tender, about 3 minutes.

Using slotted spoon, transfer asparagus mixture to plate. Add remaining 1 teaspoon oil to wok. Add pork mixture and stir-fry until browned, using spoon to break up pork into small pieces, 2 to 3 minutes. Return asparagus mixture to wok. Add remaining 2 tablespoons soy sauce, oyster sauce, and honey; stir-fry until pork is cooked through, adding water by tablespoonfuls if dry, about 2 minutes.

Add green onions; toss to incorporate. Season to taste with sea salt and freshly ground black pepper.

Serves 4





This summer MCD went on a picnic to the lawn bowling garden in Palo Alto. I had a lovely time visiting with Eileen DiFranco and Daphne Stewart, and Melanie Erasmus and Promila Rastogi - it was the colonial table, we joked, since we represented the Philippines, India, Canada, Cuba, and South Africa.



Grilled Kofte

Recipe from, Cook's Illustrated, July-August 2013. Unique flavor and wonderful. They recommended using pita bread and wrapping like a taco. Really enjoyed the meat by itself with the pita dipped into the sauce. In 2015, we made this and added some golden cherry tomatoes and green onions to the grill, then served it all with Clamage Eggplant Salad. A stupendous dinner. The meat is spicy and succulent

Yogurt-Garlic Sauce

1 c plain whole-milk yogurt
2 Tbsp lemon juice
2 Tbsp tahini
1 tsp garlic salt

1-1/2 tsp salt
1 tsp ground cumin
1/2 tsp freshly ground pepper
1/2 tsp ground coriander
1/4 tsp ground allspice
1/2 tsp ground nutmeg
1/2 tsp ground cinnamon
1 pound ground lamb
1 pound ground beef
1/4 cup roasted pine nuts
1/3 c fresh mint, minced
2 tablespoons olive oil

Kofte

5 garlic cloves, peeled
1 jalapeno, de-seeded
1 onion, roughly chopped
1/2 cup parsley
1 tablespoon paprika
1/2 teaspoon red pepper flakes

Whisk together ingredients for the yogurt-garlic sauce and set aside.

In a food processor, combine, garlic, jalapeno, and onion. Process until they are in chunks about 1/2" in size. Add parsley and process until parsley is minced. In a bowl, combine this mixture with the paprika, red pepper flakes, salt, cumin, pepper, coriander, allspice, nutmeg, and cinnamon. Add lamb, beef, pine nuts, and mint,; then knead with your hands until thoroughly combined and mixture feels slightly sticky, about 2 minutes. Add oil and mix again.

Roll 1-1/2 inch meatballs, then shape into little logs, about 1" in diameter. Place on a tray as you complete them.

Heat a grill and rub with oil. Grill the kofte, turning often until cooked through and seared, about 10-12 minutes.



Grilled Kalbi Flank Steak

We originally made this for father's day in 2013. This summer, I made it again and it was fully as good as remembered.

1/2 cup Soy Sauce
1/2 cup brown sugar
2 tablespoons sesame oil
1/2 medium onion, chopped
2 green onions finely chopped
2 tablespoons minced garlic

1 tablespoon minced ginger
2 lbs flank steak

Garnish:

2 tablespoons roasted sesame seeds
2 green onions slivered

In a medium dish whisk the soy sauce, brown sugar, water, sesame oil, onion, green onions, garlic, and ginger. Cut the flank steak along the grain in 3 inch strips. Add the steak to the marinade turning each side once. Cover the dish with plastic wrap and refrigerate for at least 8 hours, preferably overnight.

Remove the steak from the refrigerator an hour before desired grill time to allow the meat to come to room temperature. Oil the grill grate and heat on high heat.

Place the steak on the grill on cook for 5-6 minutes on each side for a medium done steak. Remove the steak from the heat and place on a plate. Tent the plate with aluminum foil to allow the steak to rest for 5 minutes before cutting.

Cut the steak into thin strips against the grain. Garnish with the roasted sesame seeds and green onions. Serve immediately.



James Beard's Braised Short Ribs

I cannot believe that I haven't included this recipe in past years. It is absolutely, positively incredible, which I noted in the margin in 1987. It is also very easy and cooks happily all by itself. It can be put in the oven (which I usually do) or can cook on the stovetop. We usually serve it with egg noodles, but rice is nice too. Leftovers are great. The aroma as it cooks is divine! All is good with a pot of James Beard's short ribs in the oven.

6 pounds lean beef short ribs	2 tablespoons butter
1 teaspoon dried thyme	2 tablespoons oil
1 teaspoon dried rosemary, crushed	2 medium onions, chopped
3 cloves garlic, minced	8-10 carrots, peeled and cut in 3" lengths
1/2 teaspoon sea salt	1 cup beef broth
1/4 teaspoon coarse freshly ground pepper	

Mix together the thyme, rosemary, garlic, salt, and pepper. Arrange the short ribs so the bone is facing the side on a broiler rack and sprinkle with half the herbs and garlic. Broil 6 inches from the heat until brown and crisp. Turn and sprinkle with the remaining herb mixture and broil the second side until brown and crisp.

Meanwhile, heat the butter and oil in a Dutch oven. Sauté the onion and carrots until the onions have turned translucent. Add the short ribs and broth to the Dutch oven. Bring to a boil, cover tightly, reduce the heat, and simmer on top of the stove. Alternatively, put the covered Dutch oven in a 300°F oven and braise until the meat is very tender. This will take about 2-3 hours, depending on the quality of the meat. Skim fat from the pan juices and serve the meat with the carrots and the juices.

*Note: This recipe appears in *The New James Beard*, a fabulous cookbook that I would be lost without, although as I look through it in 2015, so many recipes seem from an age gone by. Still I love that it ranges from Coquille St. Jacques to Tuna Salad with Onion, Avocado, and Egg. What I really appreciate about James Beard is that he liked food - high or low brow, he appreciated food that tasted good. The back of this cookbook has a "concordance" that gives wonderful information about ingredients. As I matured as a cook, this was a great resource.*

Mom's Rouladen

This is one of the standby recipes my mother made. She didn't make a lot of German dishes normally. But this was one recipe that her mother had made and that she made often. I love the flavors in this dish. When I was in college and living with Mary, Mark, and Dana, One of my fondest memories is the first time I made it there. Mary said she refused to eat a dish that combined beef and dill pickles. I told her if she didn't at least try it, I wouldn't be cooking for her again. She tried it and ended up loving it. Really, if you think of it, you wouldn't hesitate to put a slice of dill pickle in your roast beef or pastrami sandwich. Although these take a little prep time, it's not hard and can all be done ahead. Typically, mom would serve this with steamed potatoes and a veggie. I prefer it with rice, but then I prefer almost everything with rice. It's also a dish that you can scale up or down according to the number you are feeding.

2 pounds very thinly sliced beef (I usually use beef round or sirloin or whatever they have very thinly sliced) - the slices should be approximately 4"x6"
1-2 onions, cut in wedges about 1/3" thick at the thickest
6-8 slices bacon, cut in 3" lengths
4-6 dill pickles, each cut into quarters or sixths

Salt
Freshly ground pepper
Mustard (I've used yellow, dijon, and coarse - it doesn't matter much)
1 tablespoon vegetable oil (or other cooking oil)
1-1/2 cup beef broth (or pickle juice)
1 tablespoon cornstarch mixed with 1/4 cup water

Lay out the slices of beef on a large cutting board or other cleanable surface. Spread each with a thin layer of mustard, then sprinkle salt and pepper over them. On each piece of meat, put a wedge of onion, a slice of bacon, and a wedge of dill pickle at one end. Roll up the meat tightly and skewer with two toothpicks to keep the filling in and keep the rolls rolled.

In a large skillet heated to medium-high, add the oil and swirl. Then add the rolls. Don't crowd too much, because you want to brown them, not steam them. If you need to, do them in batches. Brown them on all sides. Meanwhile, dice any remaining bacon, onion, and dill pickle. (If you don't have any of the above, you can always cut up another slice of bacon and a couple of dill pickles..) Add these to the skillet when all the rolls have browned. Saute them for a few minutes and then put the rolls back in. Add beef broth (or the juice from the pickle jar) to come about halfway to three-quarters of the way up the rolls. Cook for about 30 minutes-1 hour, depending on how tough your meat is and how tender you want the rouladen.

Just before serving, remove the rouladen from the skillet and place them in a serving bowl. Get the sauce up to boiling and slowly stir in the cornstarch slurry. You may not need all of it, so add about half, stir and bring back to a boil. It will thicken. If you want it thicker, add more cornstarch.

Serves 4-6



Blueberry Oat Scones

From Molly Wizenberg, these are just spectacular scones. They make me very happy on a weekend morning with a cup of tea and a little fruit.

3 cups all purpose flour	1 cup plus 3 tablespoons old-fashioned oats
1/3 cup (packed) golden brown sugar	1 cup fresh or frozen blueberries (about 5 1/2 ounces)
1 tablespoon plus 1 teaspoon baking powder	1 3/4 cups chilled half and half
1 1/2 teaspoons baking soda	1 teaspoon vanilla extract
3/4 teaspoon coarse kosher salt	5 teaspoons raw sugar
11 tablespoons (1 stick plus 3 tablespoons) chilled unsalted butter, cut into 1/2-inch cubes	

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 350°F. Line 2 rimmed baking sheets with parchment paper.

Combine flour, brown sugar, baking powder, baking soda, and coarse salt in processor; blend 5 seconds. Add butter. Using on/off turns, blend until mixture resembles coarse meal. Transfer mixture to large bowl. Add 1 cup oats and blueberries; stir to blend evenly.

Stir half and half and vanilla in small bowl. Gradually add to flour mixture, tossing until dough just comes together (dough will be very moist).

Using 1/2-cup measuring cup for each scone, drop dough in mounds onto prepared baking sheets, spacing 3 inches apart. Sprinkle tops with remaining 3 tablespoons oats, then raw sugar.

Bake 15 minutes. Reverse sheets and continue baking until scones are golden and tester inserted into center from side comes out clean, about 12 minutes longer. Transfer scones to rack and cool slightly. Serve warm or at room temperature.



Sort of Nigella's Banana Bread with Apricots

I have a perfectly good (no, really, a great) banana bread recipe. So why would I want to go looking for a new one? I can't explain it, except to blame my deep need to do research. I got an idea to make banana bread, but to add apricots to it. (Springtime always makes my mind go to apricots.) Somehow I found Nigella Lawson's recipe for banana bread with rum-soaked raisins. Not an apricot in sight, in other words. So I fiddled. And I made a signal mistake as I doubled the recipe on the fly (not enough baking powder). The results were spectacular. One person who tried it told me they dreamt of it that night. The playreading group at church, who usually eat barely a bite of anything, left only 2 slices of the loaf I brought. It's very moist and very flavorful.

About 3/4 cup chopped apricots
2 tablespoons sugar
1/3 cup water (Nigella says rum)

1 cup butter, melted
1-1/3 cup sugar
4 eggs
5 bananas, mashed with 1 teaspoon lemon juice

3/4 cup chopped walnuts
2 teaspoons vanilla
1-1/2 cups flour
4 teaspoons baking powder (I might have only used 2)
1 teaspoon baking soda
1 teaspoon salt

Preheat oven to 325oF. Line two 9x5x3 loaf pans with a liners or parchment paper. Butter lightly.

Place the apricots, sugar, and water in a microwave safe bowl and microwave on high for four minutes. Set aside to cool and plump (at least 30 minutes to an hour).

Mix together butter and sugar. Add eggs, one at a time, then mix in bananas. Drain the apricots and add the apricots, along with the walnuts and vanilla. Mix well. Add flour, 1/3 at a time.

Pour batter equally into the two prepared pans. Bake for 1 hour (recipe originally said 1 hour, 15 minutes, but they were totally done at 1 hour).



Zucchini-Pineapple Quick Bread

This was a wonderful zucchini bread. I really liked the addition of the pineapple. It brightens and lightens the bread in a lovely way.

3 cups sifted all-purpose flour (about 13 1/2 ounces)
1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons ground cinnamon
2 large eggs
2 cups sugar

2 cups grated zucchini (about 1 1/2 medium zucchini)
2/3 cup canola oil
1/2 cup egg substitute
2 teaspoons vanilla extract
2 (8-ounce) cans crushed pineapple in juice, drained
Baking spray with flour

Preheat oven to 325°.

Lightly spoon flour into dry measuring cups, and level with a knife. Combine flour, salt, and next 3 ingredients (through ground cinnamon) in a large bowl, stirring well with a whisk.

Beat eggs with a mixer at medium speed until foamy. Add sugar, zucchini, oil, egg substitute, and vanilla, beating until well blended. Add zucchini mixture to flour mixture, stirring just until moist. Fold in pineapple. Spoon batter into 2 (9 x 5-inch) loaf pans coated with baking spray. Bake at 325° for 1 hour or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pans on a wire rack; remove from pans. Cool completely on wire rack.

Makes 2 loaves

Cinnamon Crisps

Ridiculously good. Made them to take to the Hollenbaughs one summer night to go with the homemade ice cream that Hank and Diane made. Growing up my favorite breakfast and late night snack was cinnamon toast. This is like an ultimate version. So, so simple, So, so good.

1 stick butter, Melted
3 whole flour tortillas (small Size)

1 cup sugar
1 tablespoon ground cinnamon

Preheat the oven to 350°F. Mix together the sugar and cinnamon.

Brush butter on one side of the flour tortillas. Sprinkle generously with the cinnamon sugar. Flip tortillas to the other side, brush with butter and then sprinkle on the cinnamon sugar. Bake for 15-17 minutes until very crisp. Remove from oven and allow to cool completely.

Break into pieces and eat as snacks...or serve with ice cream!



Hershey's Chocolate Cake

Sometimes it feels like I've spent a good portion of my dessert-thinking time trying to find a really good recipe for chocolate cake. I crave good chocolate cake, but too often they just don't measure up. They are too dry, the crumb is too loose, they are damp, they aren't chocolately enough, etc., etc. There have been stretches of many years where I've just given up on this quest and stuck to brownies, mousse, and chocolate chip cookies. This year, for our 30th anniversary, I wanted to make an honest to god good chocolate cake. This had the highest reviews I could find on the web and the cake wasn't ridiculously crazy complicated. I made it as a sheet cake, because that's what we always did at home, but you could make it a layer cake, as shown. You can also make about 30 cupcakes..Crazy love this!!!

Cake

2 cups sugar
1-3/4 cups all-purpose flour
3/4 cup cocoa
1-1/2 teaspoons baking powder
1-1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 teaspoon instant espresso powder (optional)
1 cup boiling water

Frosting

1/2 cup butter
2/3 cup cocoa
3 cups powdered sugar
1/3 cup milk
1 teaspoon vanilla extract

Heat oven to 350°F degrees.

Combine dry ingredients in large bowl. Add eggs, milk, oil and vanilla. Beat on medium speed 2 minutes. Stir in boiling water (batter will be thin). Pour into 2 greased and floured 9" round pans or one buttered and floured 9x13 pan.

Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes, then remove to wire racks and cool completely. Frost.



For Frosting:

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating on medium speed to spreading consistency. Add more milk, if needed.

Strawberry Devonshire Tart

In 1971, we came back to the States to deliver Rick to college. We stayed in an apartment in San Mateo. It was a wonderful summer. In June, mom bought a copy of Woman's Day magazine which had a full page picture of this tart. I think we made it the same day, and then we made it again, and again, and again. For a while it became a trademark recipe of my brother Rick and every time we'd be back in the States, he would make it for a family meal. Over the years, I've often used a ready made graham cracker crust for ease and I like that just as much as the pastry crust. But here is the original. I still have the original article from Woman's Day. Going online just now, I was amazed that I could find this exact recipe on more than six websites. Only one mentioned Woman's Day, and the author thought it was from about 1963. It's a tribute to how good this recipe is that it lives on 44 years after first being published in a completely separate medium! (By the way, the original recipe calls for adding a few drops of red food coloring, if needed, to the syrup mixture. I've eliminated that - if you need food coloring, the strawberries aren't good enough to make this.)

Pastry Shell

1 cup all-purpose flour
1 tablespoon sugar
6 tablespoons butter, at room temperature
1 egg yolk

Topping

3 ounces cream cheese
3 tablespoons sour cream
2-3 pints strawberries
1 cup sugar
3 tablespoons cornstarch

For pastry shell: Combine flour and sugar, then work in butter with fingertips. Add egg yolk and 1 tablespoon ice water and work with fingers until dough holds together (don't overwork).

Pat into a flat round, wrap in plastic wrap and chill until firm enough to roll. Then roll between sheets of wax paper to fit your tart or pie pan. Remove top paper and turn pastry over pan. Let pastry slip down into pan and gently pull off paper. Use your fingertips to press pastry down into pan; even off rim and chill the shell. Preheat oven to 375°F. Prick shell all over with tines of fork and bake for about 15 minutes (check every so often and if it is bubbling up, prick it more), until shell is lightly browned.

For topping: Beat cream cheese until fluffy, add sour cream and beat until smooth. Spread on bottom of cooled pastry shell.

Wash and hull the strawberries and dry them. Arrange perfect strawberries on top of the cream cheese mixture, tips up.

Mash enough of the rest of the strawberries to make 1 cup. Force them through a sieve and add water to bring up to 1 cup. Mix sugar and cornstarch in a small pot. Add 1/2 cup water and sieved strawberries. Cook over medium heat, stirring constantly, until mixture is thickened and clear, then boil about 1 more minute. Take off the heat and stir for a few minutes to cool a little. Ladle over strawberries, being sure to glaze every berry. Cool for at least one hour.

Note: If you have extra sauce, which I always do, add the stuff left in the sieve, plus any extra berries, chopped up. Chill this and serve over ice cream, on toast, or in any other way you would like some intense strawberry goodness.



Umbreit Telesco Brownies

I don't know why I keep looking for new brownie recipes. This recipe, which I have made since I started baking at about age 6, is the ultimate brownie to me. It was my mom's recipe and she had been making it for I don't know how long. When I was in high school, I made 10-12 8x8 pans every week for a couple of years and sold them to teachers and staff.

How fudgy these are depends on how much time you bake them and the vagaries of your oven. I pull mine out exactly at 30 minutes - that leaves the edges more cakey and the center more fudgy.

Yes, you'll get multiple containers dirty. Yes, you'll have to use an electric mixer for best effects. Yes, there will be that fantastic looking shiny crust that makes my mouth water just looking at it. Yes, you (!!) will want to eat too many. None of these are reasons not to make them.

4 ounces unsweetened baking chocolate
2/3 cup butter
4 eggs
2 cups sugar
1 teaspoon vanilla

1-1/3 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped walnuts (optional)
1 cup chocolate chips (optional)

Preheat the oven to 350oF. Butter and flour a 9x13 pan and set aside.

In a double-boiler, melt butter and chocolate together over medium-low heat. When melted, remove from heat and set aside to cool slightly.

In the bowl of an electric mixer, beat eggs on medium speed until thick and lemon colored. SLOWLY, add the sugar, beating well after all is added. Add the butter-chocolate mixture and the vanilla on low speed. Add the flour, baking powder, and salt and just blend in. Pour into the prepared pan and lightly spread to the edges.

Bake for 30 minutes. Remove from oven and cool before eating.

NOTE: You can cut the recipe in half and bake them in an 8x8 pan.



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