

THE LORD of the RINGS TRILOGY FEAST

❧ FIRST BREAKFAST ❧

Dan seared English Sausage,
Poached Egg with Roasted Tomato and Portabella Mushroom
Blood Orange Mimosa, La Florida

❧ SECOND BREAKFAST ❧

Mini Cinnamon Rolls, Strawberries with Cream
Chaucer's Mead, California

❧ ELEVENIES ❧

Caramelized Onion Tart, Crispy Bacon, Sautéed Mushrooms with Thyme
Peach Basil Shortcake
Dogfish Head Indian Brown Ale, Delaware

❧ LUNCHEON ❧

Herbed Hobbit Salad with Blackberries,
Marinated Sage/Honey Mushrooms,
Guinness Glazed Lamb Chops
Guinness Draught Stout, Ireland
Stoneleigh Pinot Noir 2009, Marlborough New Zealand

❧ AFTERNOON TEA ❧

Lemon Cream Scones, Mini Star Anise Scones, Raspberry Bars,
Peach Soup Veranda
Hot Tea, Harney & Sons Assortment

❧ DINNER ❧

Coney and Taters Steu
Cream Cheese Rolls
Woodchuck Amber Cider, Vermont
Orylands Sauvignon Blanc 2011, Marlborough New Zealand

❧ SUPPER ❧

Mushroom CARRAGON Soup
Rhubarb Pie, Blueberry Pie, Vanilla Ice Cream
Veuve du Vernay Brut, France

❧ LEMBAS BREAD, RETURN OF THE KING'S CAKE ❧

Coffee, Juices, Soft Drinks & Water Available Throughout the Festivities

Poached Eggs With Roasted Tomatoes And Portabellas

Gourmet | February 2004 / epicurious.com

Using the freshest eggs possible is the key to great poached eggs.

This dish makes a savory breakfast or, when paired with a salad, a satisfying brunch.

Yield: Makes 22servings

Active Time: 20 min

Total Time: 20 min

22 (3-inch-wide) portabella mushroom caps, stems discarded

11 plum tomatoes, halved lengthwise

1 cup olive oil

1 Tblsp salt

1 1/2 teaspoon black pepper

6 teaspoon distilled white vinegar

22 large eggs

1 Tblsp balsamic vinegar

22 thin slices Fontina cheese

6 tablespoon finely chopped fresh chives



Preheat broiler.

Brush mushrooms and tomatoes with oil and sprinkle with salt and pepper. Arrange mushrooms, stemmed sides down, and tomato halves, cut sides up, on a broiler pan.

Broil vegetables about 6 inches from heat, turning over mushrooms halfway through cooking, until tender and tomatoes are slightly charred, about 7 minutes total. (Leave broiler on.)

While vegetables are broiling, fill a deep 18-inch skillet with 1 1/4 inches cold water. Add white vinegar and bring to a simmer.

Break 1 egg into a cup, then slide egg into simmering water. Repeat with remaining eggs, spacing them in skillet, and poach at a bare simmer until whites are firm but yolks are still runny, 2 to 3 minutes.

Gently transfer eggs with a slotted spoon to paper towels to drain and season with salt and pepper.

Sprinkle stemmed sides of mushrooms with balsamic vinegar, then put 1 tomato half, cut side up, on each mushroom and top with an egg. Cover eggs with cheese slices and broil until cheese is just melted, about 1 minute. Sprinkle with chives and serve immediately.

Cinnamon Rolls *(Bobby Boal's recipe)*

40 oz (10 cups) flour
5 Tbsp baking powder
5 tsp salt
1/2 cup sugar
2 pkg (1 Tbsp) yeast
1/2 cup warm water
3 1/2 cup buttermilk
1 1/2 tsp baking soda
2 cup cooking oil
melted butter (2 sticks)
2 cup sugar
1/4 cup cinnamon

Icing: Powdered sugar and whipping cream (or buttercream icing)

Dissolve yeast in warm water. Set aside. Combine flour and sugar. Combine buttermilk and soda. Add yeast mixture, buttermilk mixture and oil to flour mixture. Stir till blended. Keep dough in refrigerator.

To make rolls: Roll out portion of dough into small rectangle. Brush with melted butter. Sprinkle with cinnamon sugar (1 cup sugar, 2 Tbsp cinnamon). Can add dried fruits or nuts if desired. Roll up into log.

Cut with scissors into rounds. Put slices into greased mini muffin pans.

Bake 7 minutes at 350° in convection oven. Ice with buttercream icing.

Strawberries and Cream

Serves 24

8 lbs strawberries
2 cups sugar?
2 qts cream
1 Tbsp almond extract
2 Tbsp vanilla extract
1/2 cup powdered sugar
Hull and quarter strawberries
Whip cream

Caramelized Onion Quiche

Caramelized Onion Quiche is the perfect addition to your next brunch or luncheon. Gruyere cheese and bacon combine with caramelized onions for a quiche that can't be beat. Flat-leaf parsley, chives, and mint add a fresh, pretty finish to this tasty dish.

Southern Living MARCH 2012 myrecipes.com

Yield: Makes 24 servings

Hands-on:45 Minutes

Total:2 Hours

3 double recipes piecrust (each 2 cups flour, 1 tsp salt, 2/3 cup shortening, 1/4 cup water)

9 large sweet onions, sliced (about 4 1/2 lb.)

6 tablespoons olive oil

1 1/2 cup chopped fresh flat-leaf parsley

18 cooked bacon slices, crumbled

6 cups (24 oz.) shredded Gruyere cheese

4 1/2 cups half-and-half

12 large eggs

1 1/2 teaspoon salt

3/4 teaspoon freshly ground pepper

3/4 teaspoon ground nutmeg



Preparation

1. Preheat oven to 425°. Divide each pie crust into 4 balls (total 24). Roll out slightly, press into mini quiche pan with removable bottom. Prick with fork. Bake 8-12 minutes. Cool completely on baking sheet on a wire rack (about 15 minutes). Reduce oven temperature to 350°.
2. Meanwhile, cook onions in hot oil in a large skillet over medium-high heat, stirring often, 15 to 20 minutes or until onions are caramel colored. Remove from heat, and stir in parsley and bacon. Place half of onion mixture in tart shell, and top with half of cheese; repeat with remaining onion mixture and cheese.
3. Whisk together half-and-half and next 4 ingredients; pour over cheese.
4. Bake at 350° for 30 to 45 minutes or until set. Cool on baking sheet on a wire rack 15 minutes before serving.

Sautéed Butter-Thyme Mushrooms

Cooking Light APRIL 2012 myrecipes.com

Yield: Serves 20 (serving size: 1/2 cup)

Hands-on:17 Minutes

Total:17 Minutes

5 tablespoon butter

5 tablespoon canola oil

1 1/4 cup finely chopped shallots

2 teaspoon salt

5 (16-ounce) packages presliced cremini (baby Bella) mushrooms

1 2/3 cup dry white wine

Scant 1/2 cup chopped fresh thyme

Preparation

Melt butter in a large skillet over medium-high heat. Add oil and shallots; cook 1 minute or until tender. Add salt and mushrooms to pan; cook 13 minutes or until mushrooms are brown and liquid evaporates. Add wine to pan; cook for 2 minutes or until liquid almost evaporates. Stir in thyme, and cook for 30 seconds.



Crispy Baked Bacon

Food & Wine

3 lb thick-sliced bacon

3/4 cup brown sugar

1 1/2 tsp cayenne pepper

Serves 20

Line 2 large rimmed baking sheet with parchment paper. Arrange the bacon slices on the sheet in a single layer and sprinkle with the brown sugar and cayenne. Bake for about 25 minutes, until caramelized (the bacon will crisp as it cools). Let cool, then cut the bacon into bite-size pieces.

Peach and Basil Shortcake

Cooking Light JUNE 2012 myrecipes.com

Yield: Serves 24

Hands-on: 29 Minutes

Total: 3 Hours

Topping:

12 cups sliced peeled peaches (about 9 pounds)

1 cup sugar

1 cup small basil leaves

4 1/2 tablespoons fresh lemon juice

Shortcake:

27 ounces cake flour (about 6 3/4 cups)

1 1/2 cup sugar, divided

3 tablespoon baking powder

1 1/2 teaspoon baking soda

3/4 teaspoon salt

18 tablespoons chilled butter, cut into small pieces (2 sticks plus 2 Tbsp)

3 cup low-fat buttermilk

Cooking spray

4 1/2 teaspoons fat-free milk

1/4 cup sliced almonds

2 pints Whipped cream

Preparation

1. To prepare topping, combine peaches, 1 cup sugar, basil, and juice in a bowl; let stand 1 hour.
2. Preheat oven to 400°.
3. To prepare shortcake, weigh or lightly spoon flour into dry measuring cups, and level with a knife. Combine flour, 1 1/2 cups sugar less 3 Tbsp, baking powder, baking soda, and salt in a bowl; stir with a whisk. Cut in butter with a pastry blender or two knives until the mixture resembles coarse meal. Stir in buttermilk with a fork just until combined (do not overmix). Spoon the dough into 3 9-inch springform pans coated with cooking spray. Gently brush the dough with milk. Sprinkle with remaining sugar and almonds.
4. Bake at 400° for 23 minutes or until a wooden pick inserted in center comes out clean. Cool 5 minutes in pan on a wire rack. Remove shortcake from pan; cool completely on wire rack.
5. Cut shortcake into 12 wedges. Top each with 1/3 cup peach mixture and whipped cream



Guinness-Glazed Lamb Chops

Gourmet Live | March 2011 myrecipes.com

There's no reason why you can't have your Guinness two ways at once: Enjoy as the day's beverage of choice, and while devouring one of our favorite nuggets of meat—lamb rib chops—which we bathe in an intriguing glaze made from the very same stout cooked down with coriander and black peppercorns.

Yield: Makes 24 servings

Active Time: 15 minutes

Total Time: 25 minutes

6 cups (48 ounces) Guinness stout
1 1/2 cup packed light brown sugar
4 1/2 tablespoons coriander seeds, crushed
1 1/2 teaspoon black peppercorns, crushed
48 rib lamb chops (6 8-rib racks of lamb)

Bring stout, sugar, coriander seeds, peppercorns, and 1/4 teaspoon salt to a boil in a 2-quart nonreactive saucepan, stirring until sugar is dissolved, then continue boiling (keep an eye on it and reduce heat to keep it from boiling over) until glaze is syrupy and reduced to about 1/2 cup, 20 to 30 minutes.

Strain through a fine-mesh sieve into a bowl and discard solids.

Preheat broiler.

Pat chops dry and sprinkle with 1 teaspoon salt and 1/2 teaspoon black pepper.

Divide glaze between 2 small bowls and set 1 aside for use later. Brush both sides of chops with glaze (from remaining bowl) and arrange on rack of a broiler pan.

Broil 5 inches from heat, 4 to 5 minutes on each side for medium rare. (Don't hesitate to cut and peek to check on the doneness of the meat.)

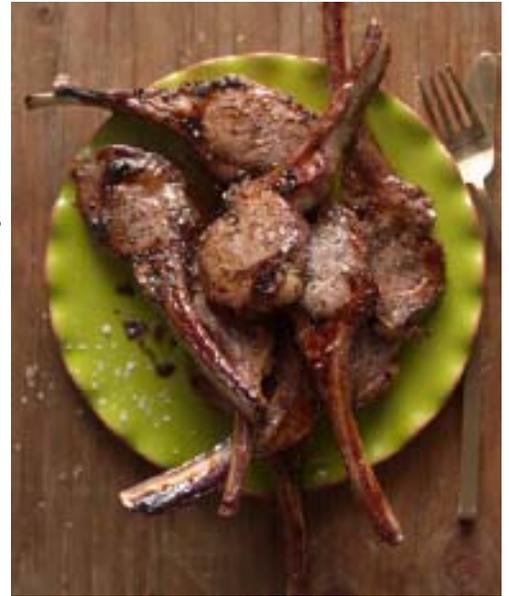
Transfer chops to a platter and drizzle with reserved glaze.

Cooks' Notes:

•*Beer can be confusing to measure: Do you include the head, or scoop it off, or let it dissipate? Guinness comes in a variety of different-sized cans and bottles. Tilt the measuring cup while pouring the stout against the side of the measure (to minimize the creation of its famous head), and let the foam subside so that you are only measuring the dark liquid. Any leftovers are the cook's treat.*

•*To crush coriander seeds and peppercorns, either use a mortar and pestle, or put coriander seeds and peppercorns in a sealable plastic bag and crush them with the bottom of a heavy skillet or a rolling pin.*

•*Glaze can be made 3 days ahead and chilled, covered. Bring it to room temperature before using.*



The Incredible Edible Flower Salad With Fresh Herbs

By Cookgirl on June 16, 2006

Prep Time: 15 mins Total Time: 15 mins Servings: 24

Salad

- 4 small butterhead lettuce
- 4 cup baby arugula leaves
- 4 cup baby spinach leaves
- 3 cup watercress leaves
- 2 cup fresh basil leaves, loosely packed
- 2 cup fresh Italian parsley, chopped coarsely
- 10 cups mixed baby greens
- 1 cup fresh chives, snipped
- 1 cup fresh cilantro, snipped)
- 1/2 cup fresh dill, snipped
- 1 pkg fresh edible flowers (Nasturtiums, 2-3/plate, from Star Provisions)
- 5 cups fresh blackberries (1/4 cup/plate)



1. Wash and gently pat dry the butterhead lettuce, all herbal greens and edible flowers.
2. Tear apart the butterhead lettuce and any large-leafed herbs.
3. In a pretty salad bowl, toss together all greens except for the flowers and blackberries.
4. Pour blackberry vinaigrette over salad and toss gently to coat.
5. Garnish each plate with 2-3 flowers and 1/4 cup blackberries.

Blackberry-Basil Vinaigrette

Southern Living APRIL 2004

Yield: Makes 4 cups

- 1 18 oz jar seedless blackberry preserves
- 1 cup red wine vinegar
- 24 fresh basil leaves
- 4 garlic clove, sliced
- 2 teaspoon salt
- 2 teaspoon seasoned pepper
- 3 cup olive oil

Pulse blackberry preserves, red wine vinegar, and next 4 ingredients in a blender 2 or 3 times until blended. With blender running, pour vegetable oil through food chute in a slow, steady stream; process until smooth.

Marinated Mushrooms with Honey and Sage

Earthy mushrooms are marinated in a fusion of fresh sage, honey, and walnut oil.

Make Ahead

Oxmoor House MAY 2003 myrecipes.com

Yield: 16 cups

4 shallots, finely chopped

4 garlic cloves, minced

1 cup walnut oil

1/2 cup white wine vinegar

1/2 cup honey

1/2 cup loosely packed fresh sage leaves, chopped

2 teaspoon salt

1 teaspoon freshly ground pepper

6 (16-ounce) packages small fresh mushrooms

Garnish: fresh sage

Preparation

Whisk together first 8 ingredients in a large bowl; add mushrooms. Let stand at least 30 minutes, stirring occasionally. Serve at room temperature with a slotted spoon. Garnish, if desired.

Lemon Cream Scones

Bon Appétit | May 1996 / epicurious.com

The whipping cream that is added to these slightly sweet scones gives them a delicate texture, while the lemon peel and dried apricots add terrific flavor.

Yield: Makes 36

6 cups all purpose flour
1 cup plus 2 tablespoons sugar
3 tablespoon baking powder
1 1/2 teaspoon salt
2 1/4 cup chopped dried apricots (about 4 1/2 ounces)
4 tablespoon grated lemon peel
3 3/4 cups whipping cream
9 tablespoons unsalted butter, melted (1 stick plus 1 Tblsp)

Preheat oven to 425°F. Mix 6 cups flour, 3/4 cup sugar, 3 tablespoon baking powder and 1 1/2 teaspoon salt in large bowl. Stir in apricots and 3 tablespoon lemon peel. Add whipping cream and stir just until dough forms.

Turn dough out onto lightly floured surface. Knead gently just until dough holds together. Form dough into 3 rectangles, Cut each into 6 squares then into triangles.

Transfer triangles to large baking sheet, spacing evenly. Combine remaining 6 tablespoons sugar and 1 Tblsp lemon peel in small bowl. Brush scones with melted butter. Sprinkle with sugar mixture.

Bake scones until light golden brown, about 15 minutes. Transfer to rack and cool slightly. (Can be prepared 1 day ahead. Cool completely. Wrap in foil; store at room temperature.) Serve scones warm or at room temperature.

Mini Star-Anise Scones

Bon Appétit | January 2006 myrecipes.com

Get the freshest ground star anise by making your own. It's as easy as grinding a few star anise pods in a spice mill or a coffee grinder.

Yield: Makes about 48

- 1 1/3 cup (about) heavy whipping cream, divided
- 2 large eggs
- 4 teaspoons finely grated lemon peel
- 4 1/2 cups cake flour
- 7 tablespoons sugar
- 2 tablespoon baking powder
- 4 teaspoons freshly ground star anise
- 1 teaspoon baking soda
- 1 teaspoon coarse kosher salt
- 12 tablespoons (1 1/2 stick) chilled unsalted butter
- 1 cup raisins
- 4 tablespoons heavy whipping cream
- 4 tablespoons raw sugar*



Preheat oven to 400°F. Whisk 1 cup cream, eggs, and lemon peel in medium bowl. Whisk flour and next 5 ingredients in large bowl. Using large holes of box grater, grate butter over dry ingredients. Using fingertips, blend until coarse meal forms. Add raisins and cream mixture. Stir until moist clumps form, adding more cream by tablespoonfuls if dough is dry. Turn out onto floured surface; knead just until dough comes together.

Pat out dough to 1/2-inch-thick round. Using 2-inch-diameter cutter, cut out scones. Gather dough scraps; press out to 1/2-inch thickness and cut out additional scones. Transfer to baking sheet. Brush tops of scones with 2 tablespoons cream; sprinkle with raw sugar. Bake until golden and tester inserted into center comes out clean, about 16 minutes. Transfer to rack; cool. Serve warm or at room temperature.

*Also called turbinado or demerara sugar; available at most supermarkets and at natural foods stores.

Raspberry Shortbread Bars

6 sticks butter

2 cup sugar

2 egg

8 cups flour

2 tsp salt

2 (18 oz) jar raspberry jam

1/2 cup sliced almonds

Cream butter and sugar. Add egg. Mix well. Stir in flour and salt. Divide dough in half. Spread 3/4 dough in 2 greased jelly roll pan. Spread with raspberry jam. Make lattice with remaining dough. Either roll into thin "pencils" with hands, or roll out dough on floured surface and cut into 1/2" strips. Lay on top of jam in lattice pattern (horizontally and then diagonally). If you cut strips using a pizza cutter, dough will roll up onto cutter, then you can unroll across jam. Don't be a perfectionist - just patch breaks or gaps with small pieces of dough - it will melt together as it bakes. Sprinkle with sliced almonds. Bake at 350° for 30 min. Cut into bars (4 strips on short edge of pan, and 16 strips on long edge of pan).

Peach Soup Veranda *(Bobby Boal's recipe)*

Makes 24 small servings.

24 large ripe peaches, washed (or 8 bags frozen peaches)

3 cup half-and-half

1 cup sour cream

1 cup sugar

1 tsp ground nutmeg

1 tsp ground cardamom

1/2 tsp ground coriander

1 tsp almond extract

2 tsp vanilla extract

2 tsp lemon extract

garnish:

1/2 cup sour cream sweetened with 3 Tbsp sugar

24 raspberries,

24 mint leaves

Make in 4 batches

Pit peaches and cut in half, leaving peel on. Put peaches, half-and-half, sour cream, sugar, spices, and extracts in blender. Process until smooth. Chill in refrigerator for at least 2 hrs. Pour soup into individual bowls. Put sweetened sour cream in pastry bag; pipe spiral on top of soup. Use toothpick to make design: 4 pulls from center to outside at 12, 3, 6 and 9 o'clock, and 4 pulls from outside to center half way in-between. Add mint leaf and raspberry.

Coney Stew Recipe—original

"Coney Stew is one of the few dishes we actually see on the screen in the trilogy (featured in a scene with Frodo, Sam & Gollum in *The Two Towers*) the one most thought of when recollecting the film's cuisine. I doubt it had as many ingredients as this due to the situation they were in when they made it but if this were served on Sam's table I am sure it would be this robust. Lots of root vegetables, especially potatoes were featured in the film so this soup is full of them. Sam would only use fresh herbs so if you don't have them in your garden make sure to find them." – Executive Chef, John Bullington

Serves 8

Ingredients

1 Rabbit, whole, or cut into quarters to fit your pot
2 quarts Chicken Stock, homemade preferable
1/2 cup Tomato, 1/8 inch dice
2 Each Leeks, white part thinly sliced, tops chopped
1/4 cup Garlic, minced
1/4 cup Ginger, minced
1 cup Dry White Wine
1 1/2 cups Potatoes, 1/8 inch dice
1 cups Shiitake, thinly sliced
1 1/2 cup Parsnips, 1/8 inch dice
1 1/2 cup Celery Root, 1/8 inch dice
1 1/2 cup Carrots, 1/8 inch dice
TBS Kosher Salt
2 tsp Black Pepper, fresh cracked
1/4 cup Thyme, chopped
1/4 cup Sage, chopped
1/4 cup Italian Parsley, chopped
1 TBS Olive Oil

In a large pot heat the stock, black pepper, and leek tops to a boil

Add the rabbit pieces.

Keep at a simmer for 40 minutes until the rabbit is cooked.

Remove the rabbit, strain the stock into a bowl.

When the rabbit is cool remove all the meat from the bones (reserve bones for stock)

In the pot heat the olive oil.

Add the leeks and sauté until translucent.

Add the ginger and garlic for 30 seconds then deglaze with the wine.

Add the stock, potatoes, shiitake, parsnips, celery root and carrots.

Bring to a simmer and add the rabbit.

Simmer until the vegetables are cooked through.

Add the fresh herbs, stir them in and serve.

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Serves 24-32

Ingredients

4 Rabbit, whole, or cut into quarters to fit your pot
8 quarts Chicken Stock, homemade preferable
2 cup Tomato, 1/4 inch dice
8 Leeks, white part thinly sliced, tops chopped
1/2-1 cup Garlic, minced
1/2-1 cup Ginger, minced
4 cup Dry White Wine
6 cups Potatoes, 1/4—1/2 inch dice
4 cups Shiitake, thinly sliced
6 cup Parsnips, 1/4 inch dice
6 cup Celery Root, 1/4 inch dice
6 cup Carrots, 1/4 inch dice
1/4 cup Kosher Salt
8 tsp Black Pepper, fresh cracked
1 cup Thyme, chopped
1 cup Sage, chopped
1 cup Italian Parsley, chopped
1/4 cup Olive Oil

In a large pot heat the stock, black pepper, and leek tops to a boil

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When the rabbit is cool remove all the meat from the bones (reserve bones for stock)

In the pot heat the olive oil.

Add the leeks and sauté until translucent.

Add the ginger and garlic for 30 seconds then deglaze with the wine.

Add the stock, potatoes, shiitake, parsnips, celery root and carrots.

Bring to a simmer and add the rabbit.

Simmer until the vegetables are cooked through.

Add the fresh herbs, stir them in and serve.

Cream Cheese Rolls

Makes 24 (make twice)

1 8 oz pkg cream cheese, softened

1 egg, beaten

1/4 cup sugar

1/2 tsp vanilla extract

1 cup water

1/2 cup shortening (butter flavored)

5 cups flour, divided

1/2 cup sugar

1 pkg rapid-rise yeast

1/4 tsp salt

3 eggs

Melted butter

Beat cream cheese until smooth. Add 1 egg, 1/4 cup sugar, and vanilla, stirring well. Set aside. Combine water and shortening in bowl. Heat in microwave just until shortening melts. Let cool till temp is 120° to 130°. Combine 4 cups flour, 1/2 cup sugar, yeast and salt in mixing bowl. Add shortening mixture, stirring well. Add eggs. Beat until smooth. Gradually stir in enough remaining 1 cup flour to make a soft dough. Turn dough out onto a well-floured surface, and knead 5 min. until smooth and elastic. Cover dough; let rest 10 min. For large rolls: roll dough into a 14" x 21" rectangle (about 1/4-inch thick). Cut into 24, 3 1/2-inch squares (4 horizontal cuts by 6 vertical cuts). Spoon 1 1/2 tsp cream cheese mixture into center of each square.

For small rolls: roll dough into a 18" x 16" rectangle (about 1/4-inch thick). Cut into 72 2-inch squares (8 horizontal cuts by 9 vertical cuts). Spoon 1/2 tsp cream cheese mixture into center of each square.

For both sizes: Pull corners of dough together, and pinch seams securely. Turn corners under to form a ball, and place seam side down in greased muffin pans. Cover and let rise in a warm place (85°), free from drafts, 20 min or until doubled in bulk. Bake at 375° for 15-20 min for large, 10-12 min for small, , or until golden brown. Remove from pans.

Creamy Mushroom Soup with Tarragon

The bread disappears into the soup to give it body. Dried mushrooms enhance the flavor of the fresh mushrooms. For a nice presentation, sauté some additional sliced sliced button mushrooms to use as a garnish with the chives.

Cooking Light OCTOBER 2003 my recipes.com
Yield: 24 servings (serving size: 1 1/3 cups)

8 teaspoons butter
7 cups chopped onion
1 1/3 cup dried porcini mushrooms (about 2 ounce)
4 teaspoon minced fresh tarragon
2 teaspoon chopped fresh thyme
4 bay leaf
8 garlic cloves, minced
2 cup dry white wine
2 Tblsp sea salt, divided
2 teaspoon cracked black pepper
2 (16-ounce) package button mushrooms, chopped
2 (16-ounce) package cremini mushrooms, chopped
4 (1 1/4-ounce) slices whole wheat bread
22 cups water
4 vegetable-flavored or mushroom dry bouillon cube
3 cup half-and-half
1/2 cup chopped fresh chives



Preparation

Melt butter in a large Dutch oven over medium-high heat. Add onion, porcini mushrooms, tarragon, thyme, and bay leaf; sauté 10 minutes or until onions are lightly browned. Add garlic, and cook 2 minutes, stirring frequently. Add wine, scraping pan to loosen browned bits. Add 1 teaspoon salt, pepper, button mushrooms, and cremini mushrooms. Cook 10 minutes, stirring occasionally.

Place bread in a food processor; pulse 5 times or until crumbly. Add the breadcrumbs, water, and bouillon cube. Reduce heat; simmer 20 minutes. Discard bay leaf.

Place about 2 1/2 cups mushroom mixture in a blender; process until smooth. Pour pureed soup into a large bowl. Repeat procedure with remaining mushroom mixture, 2 1/2 cups at a time. Store in refrig.

Reheat, then stir in 2 teaspoon salt and half-and-half. Top each serving with 1 teaspoon chives. Yield: 24 servings (serving size: 1 1/3 cups).

Blueberry Pie

Makes 2

2 recipe pie crust (double crust pie)

2 quart blueberries (fresh or frozen)

4Tbsp lemon juice

2 cup sugar

2/3 cup flour

2 tsp cinnamon

1/2 tsp nutmeg

1/2 tsp clove

4 Tbsp butter

Toss blueberries with lemon juice. Combine flour, sugar, spices. Mix with blueberries. Place mixture in unbaked pie shell. Dot with butter. Weave lattice strips over top. Bake at 425° for 1 hr (longer if using frozen berries) or until juices in middle of pie are bubbling.

Rhubarb Pie

Makes 2

2 recipe pie crust (double crust pie)

10 cups sliced rhubarb (fresh or frozen)

2 cup sugar

2/3 cup flour

4 Tbsp butter

Toss rhubarb with flour and sugar. Place mixture in unbaked pie shell. Dot with butter. Weave lattice strips over top. Bake at 425° for 1 hr (longer if using frozen rhubarb) or until juices in middle of pie are bubbling.

Lembas (Orange Shortbread)

Yield: Makes 24 lembas

2 stick (1 cup) butter, softened

1/2 cup sugar

2 teaspoons finely grated fresh orange zest

1/4 teaspoon salt

2 1/2 cups (10 oz) all-purpose flour

2 tablespoons coarse sugar

Preheat oven to 375°F.

Cream butter and sugar in mixer. Add orange zest, and salt. Gradually add in flour at slow speed until mixture forms a soft dough.

Transfer dough to an ungreased large baking sheet and pat into a 10 by 8-inch rectangle. Prick dough all over with fork and sprinkle with coarse sugar, pressing it gently into dough with your fingertips to adhere. Score dough crosswise with back of a knife into 12 rectangles (3 rows by 4 columns) (do not cut all the way through), then score each rectangle into 2 triangles.

Bake shortbread in middle of oven until edges are golden but center is pale, 12 to 17 minutes. Cool on baking sheet on a rack 10 minutes, then cut into 24 triangles along scored lines while still warm. Transfer triangles with a long spatula to a rack to cool completely.

Notes: • Shortbread can be made 3 days ahead and kept in an airtight container at room temperature. • Shortbread keeps 1 week.

Return of the King Cake

1 (16-ounce) container sour cream
1/3 cup sugar
1/4 cup butter
1 teaspoon salt
2 (1/4-ounce) envelopes active dry yeast
1/2 cup warm water (100° to 110°)
1 tablespoon sugar
2 large eggs, lightly beaten
6 to 6 1/2 cups flour
2 8 oz pkg cream cheese
2 stick butter, softened
3/4 cup sugar
2 teaspoons ground cinnamon
Purple-, green-, and gold-tinted sparkling sugar sprinkles



Heat first 4 ingredients in a large ceramic bowl in microwave stirring often until butter melts. Set aside, and cool mixture to 100° to 110°.

Stir together yeast, 1/2 cup warm water, and 1 tablespoon sugar in a 1-cup glass measuring cup; let stand 5 minutes.

Beat sour cream mixture, yeast mixture, eggs, and 2 cups flour at medium speed with a heavy-duty electric stand mixer until smooth. Reduce speed to low, and gradually add enough remaining flour (4 to 4 1/2 cups) until a soft dough forms.

Turn dough out onto a lightly floured surface; knead until smooth and elastic (about 10 minutes). Place in a well-greased bowl, turning to grease top.

Cover and let rise in a warm place (85°), free from drafts, 1 hour or until dough is doubled in bulk. Punch down dough, and divide in half. Roll each portion into a 22- x 12-inch rectangle.

Beat together cream cheese and butter. Spread evenly on each rectangle, leaving a 1-inch border. Stir together 3/4 cup sugar and cinnamon, and sprinkle evenly over cream cheese mixture on each rectangle.

Roll up each dough rectangle, jelly-roll fashion, starting at 1 long side. Place one dough roll, seam side down, on a lightly greased baking sheet. Bring ends of roll together to form an oval ring, moistening and pinching edges together to seal. Repeat with second dough roll.

Cover and let rise in a warm place (85°), free from drafts, 20 to 30 minutes or until doubled in bulk. Bake at 375° for 14 to 16 minutes or until golden. Slightly cool cakes on pans on wire racks (about 10 minutes).

Press in plastic baby (or 1 ring). Ice with Buttercream icing tinted green, purple and yellow. Sprinkle with colored sugars.

Icing:

1 cup butter
1 cup shortening (white)
2 lb bag powdered sugar
1/4 cup milk
2 tsp vanilla extract
1 tsp almond extract

Cream butter and shortening. Add powdered sugar, milk and extracts. Beat until smooth