



Chochete von Jörg
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Alaska

Smoked Salmon Quesadillas an Sourdough Tortillas
Parmesan Herb Buscuit Sticks

Classic Clam Chowder

Pepper Slaw

Parmesan Shrimps & Vegetable with Fettucine

Pork Bundles with Caponata

Sliced Baked Apples



Smoked Salmon Quesadillas on Sourdough Tortillas

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| $\frac{2}{3}$ cup sourdough starter | 1 Tbsp. fresh dill – chopped |
| 3 cups all-purpose flour | 8 oz. sharp cheddar cheese – finely shredded |
| $1\frac{1}{2}$ tsps. salt | 6 oz. smoked salmon – sliced very thin |
| $\frac{1}{4}$ cup + 3 Tbsp. vegetable oil | • sliced black olives, pimientos, and fresh parsley for garnish |
| $\frac{2}{3}$ cup very hot water | |
| 4 oz. cream cheese | |
| 2 Tbsp. sour cream | |
| 1 tsp. garlic – crushed | |

Place starter in food processor, or stand mixer with dough hook. Add flour and salt. Work until combined. With machine running, pour oil in slowly. Add hot water and blend until dough is formed and elastic. If dough is too sticky to handle, work in a little more oil. Roll dough into golf ball sized rounds and fry on tortilla press or roll out and fry on griddle.

Combine filling ingredients together, except for salmon and cheddar cheese. Spread 1 heaping Tbsp. of mixture on tortilla. Top with smoked salmon slices and sprinkle lightly with cheddar cheese. Top with another tortilla and additional cheese. Place on baking sheet and bake in preheated 475° oven until cheese melts. Cut into triangles, garnish and serve immediately.

Parmesan Herb Biscuit Sticks

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|--------------------------------|-------------------------------------|
| 1/3 cup margarine or butter | 1 cup milk |
| 2 1/4 cups flour | 1/3 cup Parmesan cheese |
| 1 Tbsp. sugar | 2 Tbsp. dry Herb Ranch dressing mix |
| 3 1/2 tsp. baking powder | |
| 1 Tbsp. fresh parsley, chopped | |

Preheat oven to 400 degrees. In a medium bowl, mix flour, sugar, baking powder and parsley. Add butter and milk; mix into a soft dough. Shape dough into a rectangle, about 12" long. Mix Parmesan cheese and dressing together. Sprinkle 1/2 of mixture on one side of dough. Turn over and sprinkle on other side. You may pat the dough a little to help Parmesan adhere to dough. Cut into 1" wide strips. Place onto a well buttered baking dish. Bake for 20 to 25 minutes or until lightly browned. Yield: 6 servings.

(Pictured on page 18)



Classic Clam Chowder

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|---|----------------------------------|
| ¼ lb. bacon, chopped | ¼ cup flour |
| 1½ lbs. clams, chopped | 2 cups milk |
| 1 lb. red new potatoes, scrubbed,
cooked and cubed | 2 cups heavy cream |
| 1 large onion, chopped | 2-3 Tbsp. fresh parsley, chopped |
| | • salt & freshly ground pepper |

Sauté the bacon and onion over medium heat until bacon is cooked. Pour off accumulated bacon fat. Now add the clams and sprinkle the mixture with the flour. Cook for about 3 minutes, stirring constantly. Add the milk and cream. Continue to stir as soup thickens. Stir in the potatoes and seasonings to taste and continue cooking just until potatoes are heated through. Serve in bowls with a dollop of butter and a sprinkle of parsley. Yield: 4 servings.





Pepper SLAW

- 1 red bell pepper
- 1 yellow bell pepper
- 1 orange bell pepper
- 1 cup cabbage
- 1 bunch green onions, sliced
- $\frac{1}{4}$ cup white wine vinegar
- 3 Tbsp. vegetable oil
- 2 Tbsp. sugar

Clean peppers, removing stems and seeds. Using Ulu knife cut peppers into thin strips. Place strips into large bowl. Shred cabbage in Ulu bowl and add to peppers. Thinly slice green onions with Ulu and combine with peppers and cabbage. In jar with lid, combine vinegar, oil and sugar. Shake well and pour over slaw. Cover and chill for 8 hours or overnight.

Parmesan Shrimp & Vegetables with Fettuccine

2	cups carrots, sliced diagonally	1½	tsp. salt
1	pkg. (10 to 12 oz.) Fettuccine noodles	1	tsp. lemon juice
2	cups fresh broccoli florets	2	cups milk
¾	cup margarine	½	cup grated Parmesan cheese
3	Tbsp. flour (heaping)	1½	lbs. steamed large shrimp, shelled & deveined

Boil 8 cups of water in a 3 quart sauce pan. Add carrots and fettuccine. Cook over medium heat for 6 minutes. Add broccoli florets and continue to cook for 4 to 5 minutes or until broccoli is tender but still crisp. Drain in colander. Rinse with hot water and set aside. In a large pan or Dutch oven melt margarine. Stir in flour and salt. Heat to bubbling. Add milk and cook over medium heat stirring occasionally to a full boil. Boil 1 minute and turn heat to low and add shrimp and lemon juice, then fettuccine mixture. Continue cooking on low until all ingredients are heated through (about 3 to 4 minutes). Stir ½ of the Parmesan cheese into dish and sprinkle the other ½ over top of mixture. Serve immediately. Yield: 6 servings.



Savory PORK BUNDLES

- 2 Tbsp. soy sauce
- 2 Tbsp. ketchup
- 1 Tbsp. sugar
- 1 Tbsp. dry white wine
- 1 Tbsp. vinegar
- 1 tsp. cornstarch
- 1 tsp. sesame oil
- $\frac{1}{4}$ tsp. ground pepper
- 1 lb. pork tenderloin
- 6 dried mushrooms
- 6 scallions, cut into shreds
- 6 water chestnuts

Dissolve cornstarch in soy sauce and combine with ketchup, sugar, wine, vinegar, oil and pepper. Using Ulu knife cut the pork into 12 thin medallions. Place each piece between sheets of sturdy plastic wrap. Using the flat side of a meat mallet, pound each medallion to $\frac{1}{4}$ " thickness. Toss meat in marinade and let stand for $\frac{1}{2}$ hour. Soak the mushrooms in boiling water for 15 minutes. Drain; discard liquid and stems. Thinly slice mushrooms lengthwise, shred scallions and chop water chestnuts. Stir the vegetables to combine. Remove pork from marinade and drain. Place small portion of stuffing on each pork slice. Roll pork around the stuffing into a bundle and secure bundle with toothpicks. Arrange rolls in single layer in baking dish, pour marinade over bundles. Bake in preheated 400° oven for 20 minutes.

CAPONATA

- 1 large eggplant
- $\frac{1}{2}$ cup olive oil
- 1 medium onion
- 4 ribs celery
- 1 small green pepper
- 1 cup tomato puree
- $\frac{3}{4}$ cup red wine vinegar
- $\frac{1}{2}$ cup ripe olives
- 2 Tbsp. sugar
- $\frac{1}{2}$ tsp. salt

Using Ulu bowl and knife, chop onion, celery, green pepper, and olives.

Set aside, peel eggplant. Cut into $\frac{1}{2}$ " cubes with Ulu knife.

Heat olive oil in large skillet; cook eggplant for about 10 minutes or until lightly browned. Cover the skillet during the last 2 minutes to steam the eggplant. Add the onion, celery and green pepper and sauté until tender-crisp. Stir in puree, vinegar, olives, sugar and salt. Simmer uncovered for 10 minutes. Remove from heat and let cool. Serve at room temperature with toasted pita wedges or thin toasted French bread rounds, or over broiled fish or chicken.





Sliced **BAKED APPLES**

- 4 McIntosh apples
- 4 Tbsp. fresh lemon juice
- $\frac{1}{4}$ cup brown sugar, firmly packed
- $\frac{1}{4}$ cup unsalted butter, cut into pieces
- 3 Tbsp. rum
- 4 cinnamon sticks

Peel and core the apples. Slice the apples into even $\frac{1}{4}$ " thick slices with Ulu knife, reassemble the slices to form whole apples. Brush apples with lemon juice. Put the apples in a pie tin, fill the core with some brown sugar, butter, and rum. Sprinkle the apples with the remaining sugar, butter and rum. Bake apples in 450° oven on center rack for 20 minutes. Baste frequently. Spoon the juices over apples when serving.