A close-up photograph of a white plate containing a dish of zucchini noodles (zoodles). The noodles are mixed with small, cooked shrimp, sliced almonds, and shavings of white cheese. A slice of hard-boiled egg is visible on the left side of the plate. The background is softly blurred, showing a piece of bread and more of the dish. The text 'Latigo Cookbook' is overlaid in a black, elegant cursive font across the upper portion of the image.

*Latigo  
Cookbook*

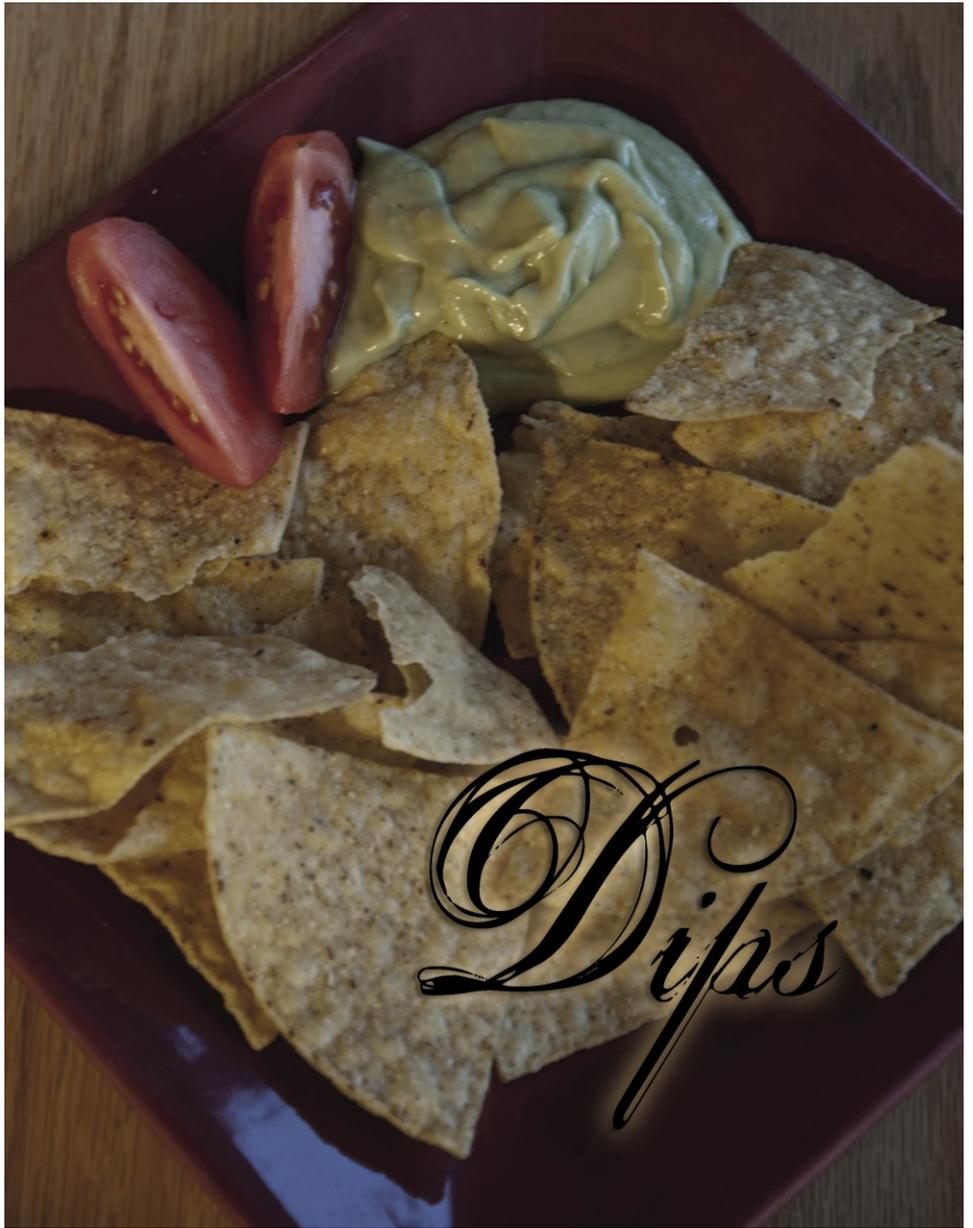
This is our attempt at offering you some of the recipes we prepare on a regular basis each week of the summer.

We have changed them back down to sea level proportions from our high altitude adjustments.

If you have any questions about any of the recipes, please send them my way, and I'll promptly respond: [lisa@latigotrails.com](mailto:lisa@latigotrails.com)

If you remember eating something that doesn't appear to be included in all of these recipes, let me know, and I'll either send you the recipe or point you to it on our "Recipe of the Week" section on the website under food and lodging.

Check that out occasionally to see some of our new creations. Hannah's photographs are bound to make your mouth water.



## **Warm and Gooey Pizza Dip**

1 C low fat cottage cheese  
1 C fat free mayonnaise  
1 ½ C shredded mozzarella  
¼ C Parmesan  
¾ C diced tomatoes  
¼ C sliced black olives  
¼ C diced turkey pepperoni  
½ t garlic powder  
1 t Italian seasoning  
1/8 t cayenne

Combine all and spread in a 9 inch pie pan. Bake at 350 for 30 minutes or until bubbly and golden brown.

## **Jalapeno Apricot Dip**

16 oz cream cheese  
2/3 C apricot jam  
4 oz green chilies  
1 T chopped jalapeno  
1 C shredded Jack cheese  
1 C shredded Cheddar

Serve with crackers or as a spread for wraps.

## **Championship Bean Dip**

16 oz refried beans  
1 C salsa  
1 C shredded jack cheese  
1 C shredded cheddar cheese  
 $\frac{3}{4}$  C sour cream  
3 oz cream cheese, cubed  
1 T chili powder  
 $\frac{1}{4}$  t cumin

Blend all together. Heat in microwave, oven, or crock pot until hot through. Serve with tortilla chips.

## **Creamy Toffee Apple Dip**

8 ounces softened cream cheese  
(low fat works just fine)

1/2 C brown sugar

1/4 C sugar

1/2 t vanilla

1 C Heath Bar toffee chips

Mix the first four ingredients together until smooth. Stir in toffee. Chill until ready to serve. Cut apple wedges for dipping, or just use your fingers!



*Breakfast*

## **Crunchy Granola**

1 ½ tsp vanilla  
1 ½ tsp cinnamon  
¾ cup canola oil  
¾ cup honey

6 cups oatmeal  
1 ½ cups sunflower seeds  
1 cup wheat bran  
1 cup chopped walnuts &/or pecans  
1 cup shredded coconut (optional)

Bring the first four ingredients to a boil in the microwave or on the stove top. Pour it over the mixed up dry ingredients. Stir well and spread on baking sheets. Bake for 30 minutes or until golden brown, stirring occasionally. Cool then store. The walnuts and coconut may be omitted for a lower fat version, and for a heart healthy version, use olive oil instead of the canola oil.

325 degrees for 30 minutes.

## **Gluten Free Granola**

4 C rolled oats

¼ C ground flax seed

¼ C oat bran

1 C chopped walnuts or sunflower seeds  
or any combination of nuts

1/4 cup brown sugar

1 tsp cinnamon

¼ t salt

1/3 C olive oil

1/3 C honey

Bring the honey and oil to a boil in the microwave. Stir in dry ingredients until all are coated. Spread on baking sheet and bake at 300 degrees for 35 - 45 minutes stirring occasionally. You could add chopped dried fruit after the granola is baked.



## **Banana Bread**

4 eggs  
2/3 C canola oil  
2 C mashed bananas

1 1/3 C sugar  
3 1/2 C all purpose flour  
4 t baking powder  
1 t baking soda  
1 t salt

1 C chopped pecans – optional

Blend the wet ingredients until smooth. Pour into bowl of well stirred dry ingredients. Stir until everything is incorporated. Pour into two well-sprayed loaf pans. Bake at 350 for about an hour. Toothpick test.

## **Parmesan Mini Loaves**

1 Tbsp yeast  
1 cup warm water  
2 cups bread flour  
1/4 cup olive oil  
1 egg  
2 Tbsp sugar  
1 tsp salt  
1 1/2 tsp dried minced onion  
1/2 tsp Italian seasonings  
1/2 tsp garlic salt

1 cup bread flour  
1/3 cup Parmesan cheese

Proof the yeast and water in the mixing bowl until bubbly. Add the next 8 ingredients; beat on low for 30 seconds. Increase to medium; beat for 2 minutes. Stir in the flour and cheese; beat until smooth. Cover and let rise. Spread into sprayed pans. Brush with melted butter; sprinkle with a bit of Parmesan. Cover and let double. Bake, cool in pan 10 minutes, remove.

350 degrees for 35 minutes.

## **Crescent Rolls**

1 Tbsp yeast + 1/2 cup warm water

1/2 cup sugar

1/2 cup oil

2 cup milk

5 cups flour

1 1/2 tsp salt

1 tsp baking soda

1 tsp baking powder

2 cups flour (more or less)

Proof together yeast and warm water. Heat the milk, oil, and sugar to 110 degrees. Combine all wet ingredients and gradually add dry. Add additional flour until dough becomes elastic and pulls away from bowl. Place in greased bowl and allow to double. Divide into 3 balls, roll out into circle, cut into 12 wedges with pizza cutter. Roll each up beginning with wide end. Place on baking sheet with point tucked underneath. Spray and cover while rising.

Bake at 375 degrees for 15-18 minutes.

## **Sweet Potato Biscuits**

4 cups flour  
1/2 cup brown sugar  
2 Tbsp baking powder  
1 tsp salt

10 Tbsp butter

1 cup mashed sweet potato  
3/4 cup milk

Mix the dry ingredients and cut in the butter until finely crumbled. Mix the potatoes and milk well and stir into the dry. Knead until all smooth, roll out, and cut with biscuit cutter. The dough may seem dry before kneading, but it should be fine after a bit of work.

425 degrees for 12-15 minutes.

## **Applesauce Whole Wheat Bread**

2 T yeast  
½ C warm water

3 C applesauce  
2 ½ C hot water  
1 C brown sugar  
2 T salt  
½ C olive oil

6 C whole wheat flour

~6 C all purpose flour

Proof the yeast in warm water until bubbly. Add the yeast to the applesauce mixture in large mixer. Stir in the whole wheat flour. Add white flour gradually until the dough is elastic. Place in greased bowl, cover, and let rise until doubled. Punch down, shape into 4 or 6 loaves. Cover, let rise, and bake at 350 for 30-40 min.

## **French Bread**

2 Tbsp yeast  
1/2 cup warm water  
1/2 tsp sugar

2 Tbsp sugar  
2 Tbsp canola oil  
2 tsp salt  
2 cups warm water

7 1/2 cups flour

Dissolve yeast and sugar in warm water for 5 minutes. Add next 4 ingredients to yeast. Gradually stir in as much flour as needed to make an elastic dough. Place in greased bowl and let double in size. Punch down and form 4 loaves, cover, and let rise again. Bake until lightly browned.

350 degrees for 20 minutes.

## **Overnight Potato Rolls**

1 T yeast

1 t sugar

1 1/2 C warm water

Proof together until bubbly

1 t salt

2/3 C sugar

2/3 C oil

1 C mashed potatoes

2 eggs

3 C flour

Mix well and add to yeast mixture

4 C flour

Stir in the flour gradually and knead to make elastic dough. Place in greased bowl, cover with saran and refrigerate for 12-24 hours.

Punch down, roll out to 3/4 inch, cut out and place on lined sheet. Cover and let rise for an hour or so. Bake at 400 for 10-14 min.

## **Molasses Oat Bread**

4 cups boiling water

2 cups oatmeal

1 cup molasses

3 Tbsp oil

¼ cup sugar

1 Tbsp salt

1 Tbsp yeast

9-10 cups bread flour

Combine first 6 ingredients in large mixing bowl and let cool to 100 degrees. Stir in yeast and enough flour to make an elastic dough. Knead until smooth. Cover and let rise until doubled.

Punch down, and shape into six French bread loaves. Cover and let rise again.

Bake at 350 degrees for 30 minutes, until golden brown. Be sure the loaves are done inside before pulling from the oven. The smaller you make the loaves, the better chance they'll be done in the middle at the same time they're browning on the outside.

# Salads



## **Strawberry Pretzel Salad**

8 ounces crushed pretzels  
3 Tbsp sugar  
3/4 cup melted margarine

8 ounces cream cheese  
1 cup sugar  
1 small container of whipped topping

6 ounces dry strawberry jello  
2 cups boiling water  
16 ounces chopped strawberries

Mix pretzels, sugar and margarine together.  
Press into 9x13 pan, bake at 350 for 10 minutes.  
Cool. Mix cream cheese, sugar and whipped  
topping together. Spread completely over cooled  
crust. Chill. Mix jello, water and strawberries;  
chill, and when soft set, pour on top of cream  
cheese. Chill 'til firm set. Serves 15.

## **Asparagus Tomato Salad**

1 lb fresh asparagus, cut into 1 inch pieces  
1 small zucchini, cut in the same size pieces  
1 C grape or cherry tomatoes, cut in half  
¼ C diced green onions (opt)  
¼ C minced fresh parsley

Steam asparagus and zucchini over boiling water for two minutes. Rinse in cold water, drain.

3 T olive oil  
2 T red wine vinegar  
¼ t garlic powder  
¼ t seasoned salt  
1 t Dijon mustard  
¼ C shredded Parmesan  
2 T sunflower seeds

Whisk together, pour over vegetables, stir well, chill until serving.

## **Creamy Broccoli Raisin Salad**

1 lb fresh bite sized broccoli florettes  
1/2 cup raisins  
2 Tbsp chopped onion  
2 Tbsp bacon bits

3 ounces cream cheese  
2 Tbsp sugar  
2 Tbsp white vinegar  
2 Tbsp olive oil  
1 Tbsp prepared mustard  
1 clove minced garlic

Blend together dressing ingredients and toss with the base. You can also use cauliflower in addition to the broccoli.

Serves 8-10

## **Tomato and Fresh Corn Salad**

~4 C fresh cooked corn off the cob

3 large tomatoes, diced

½ C diced green onion

1 T minced fresh cilantro

¼ C minced fresh basil

¼ C balsamic vinegar

1 t salt

½ t pepper

½ t garlic powder

2 T olive oil

1 T country Dijon mustard

Whisk the dressing ingredients together and pour over the salad. Chill until serving.

## **Bright Potato Salad**

1750g chopped Yukon gold potatoes

1/2 T Salt

120g mayo

2 T olive oil

50g yellow mustard

2 t dry mustard

1/2 t garlic powder

1/2 t onion powder

1/2 t black pepper

1/2 t salt

20g chiffonade of fresh basil

3g lemon zest

75g celery

Boil the potatoes and salt to desired tenderness.

Drain and cool.

Mix all other ingredients together in a large bowl.

Add potatoes and stir thoroughly.

Refrigerate until needed.

## **Latigo Poppy Seed Dressing**

1/4 tsp dry mustard

1/2 tsp salt

4 tsp poppy seeds

1/4 cup sugar

1/4 cup vinegar

1/2 tsp ground pepper

1/2 clove minced garlic

1 1/4 cup canola oil

Blend the first 7 ingredients well so that sugar is dissolved. Slowly while blending, add the oil. It may not all go in, and you may need to add a tablespoon of water to loosen it up. Stores well in refrigerator. Serves 12.

## **Raspberry Dijon Dressing**

1/2 cup sour cream  
2 Tbsp country Dijon mustard  
1/4 cup honey  
3 Tbsp raspberry vinegar  
1 Tbsp parsley  
1 Tbsp poppy seeds  
1 1/2 tsp lime juice

Whisk all together and chill. Keeps well refrigerated. Serves 12.

## **Chipotle Ranch Salad Dressing**

150 g mayonnaise

230 g sour cream

$\frac{3}{4}$  C buttermilk

25 g onion

40 g red pepper

$\frac{1}{2}$  T garlic, minced

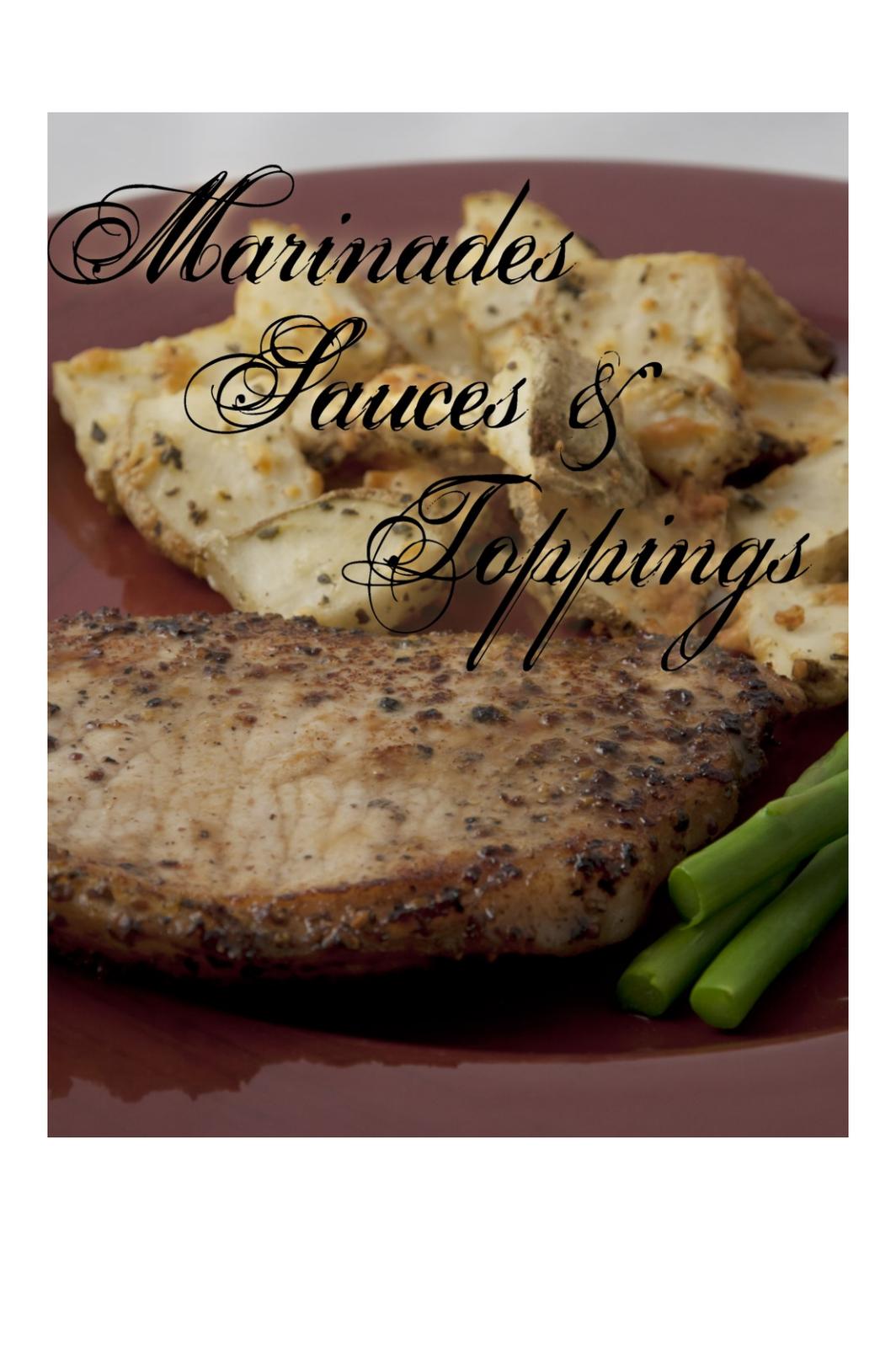
$\frac{1}{2}$  t freshly ground black pepper

$\frac{1}{2}$  t salt

1 chipotle pepper

Xanthan gum as needed

Blend all together until smooth.



*Marinades  
Sauces &  
Toppings*

## **Pico de Gallo**

275 g tomato, diced  
15 g red onion, minced  
40 g yellow pepper, diced  
40 g cucumber, diced  
¼ t kosher salt  
¼ t black pepper  
1/8 t cayenne  
2 t passion fruit puree  
2 t white Balsamic vinegar

**Raspberry Glaze for Duck and a fruity,  
oaked red wine**

100 g Raspberries  
2 oz Water  
2 ½ oz Cold Brew Coffee  
1 Vanilla Bean  
2 T Sugar  
1 t Cocoa Powder  
1 T Balsamic Vinegar  
1/8 t Black Pepper  
Salt to taste

## **Alfredo Sauce for Pasta**

1 C butter  
1 C cream cheese  
1 C grated Parmesan cheese  
~ 4 C whipping cream

Melt the first three ingredients together in a heavy sauce pan and add enough whipping cream to create the consistency you'd like.

Add garlic powder, parsley, and basil to taste. You may also need to add some sugar (1 T at a time) to reduce potential bitterness.

Leftovers freeze well. Just reheat slowly to avoid burning. You may need to blend it before serving to solve the separating tendency of the butter with the cream.

## **Latigo's Marinara Sauce**

4 onions, diced  
1 ¼ t pepper  
½ C olive oil or canola oil

4 cloves garlic, minced  
3 bay leaves  
1 T salt  
2 t oregano  
½ t basil  
12 C diced or crushed tomatoes

12 oz tomato paste  
1/3 C brown sugar

Saute the onions in the oil until tender. Add the seasonings and tomatoes and simmer 2 hours, stirring occasionally. Add the tomato paste and sugar and simmer another hour.

Add diced green and red pepper and mushrooms for a heartier vegetarian sauce. Add cooked ground beef and sausage for a heartier meat sauce.

This freezes really well and is good as a pizza sauce, too.

## **Apple Rosemary Beurre Blanc**

1 oz. apple cider vinegar  
2 oz. white wine  
½ Granny-Smith apple diced  
¾ t rosemary leaves  
½ t white pepper  
6 oz. cold butter in 1 oz cubes  
2 oz. cream  
Salt to taste

Bring vinegar, wine, apples, rosemary, and pepper to a vigorous boil. Reduce by around 25%.

Decrease heat to low. Whisk in butter one cube at a time. Keep below boiling.

Once all the butter is incorporated, slowly whisk in the cream. Add salt, and adjust seasoning as needed.

The sauce may be strained and served now, or held below a boil according to preference.

**Mushroom Marinade for Tuesday Lunch  
Cookout**

1 1/3 C olive oil  
3/4 C red wine vinegar  
1 t minced garlic (scant)  
1 t salt  
1/2 t black pepper  
1 t each: marjoram  
                  thyme  
                  basil  
                  oregano  
                  rosemary

Mix all together well and pour over sliced portabella mushrooms and sliced zucchini or eggplant. Let sit for a few hours before grilling.

## **Red Wine Barbecue Sauce**

1 tablespoon olive oil  
1 large garlic clove, minced  
1/4 teaspoon ground cumin  
1/4 teaspoon ground chipotle chili pepper powder  
1/3 cup dry red wine  
1/2 cup ketchup  
1 tablespoon apple cider vinegar  
1 tablespoon soy sauce  
1/8 teaspoon liquid smoke

Heat olive oil in heavy medium saucepan over medium heat. Add garlic, cumin, and chipotle chili powder; stir 1 minute. Add wine and simmer 2 minutes. Stir in ketchup, vinegar, soy sauce, and liquid smoke; simmer 2 minutes longer. (Can be prepared ahead. Cover and refrigerate.)

## **Lost Canyon Fish Topping**

6 fish fillets  
¼ C Dijon mustard  
¼ t garlic powder  
1 T molasses  
1 T honey

Mix ingredients well and spread over fish that has been patted dry. Let sit at room temperature for 30 minutes.

¾ C pecans  
¼ C fresh white bread crumbs  
1 t chili powder

Combine in a food processor and pulse until fine. Sprinkle over fish and either sauté in olive oil until done or bake at 400 for 5-10 minutes until done.

## **Japanese Steak Sauce**

½ C sesame seeds, toasted until golden in a dry skillet

¾ C soy sauce

2 T citric eggs

1 ½ t dry mustard

½ t minced garlic

½ t onion powder

Place all in a blender and whirl until smooth

½ C whipping cream

Add and blend until combined

¾ C canola or olive oil

Slowly pour in while blending

Warm up slightly to serve. Store in refrigerator and freeze in small portions. Blend after reheating from frozen. Makes 2 cups.

## **Saffron Butter Sauce**

1 C white wine  
10 black peppercorns  
4 shallots, peeled and thinly sliced  
2 cloves garlic, minced  
1 pinch of saffron threads  
¼ C heavy cream  
1 C butter, cut into cubes  
Salt and white pepper to taste  
1 lemon wedge

Pour wine into small sauce pot and add peppercorns, shallots, garlic, and saffron. Bring to a boil, lower heat and simmer until almost dry. Add cream and simmer again for 3 min. Remove from heat, add butter piece by piece whisking until incorporated. Taste, season with salt and pepper, squeeze in the lemon wedge and pass through a fine strainer. Keep warm.

From the Irish Pub Cooking Cookbook

## **Caramelized Balsamic Onions**

2 T butter, melted  
1 T olive oil  
1/3 C balsamic vinegar  
2 T dry white wine  
1 T coconut (or regular) sugar  
½ t salt  
1/8 t pepper

4 medium yellow onions  
Fresh thyme sprigs (optional)

Preheat oven to 425. Grease a 3 qt rectangular baking dish. Mix the 1st 7 ingredients well, pour into baking dish.

Peel off the tough outer layers of the onions, but don't cut off either end. Cut them in half from stem to root. Place onions in dish cut sides up. Cover with foil, bake for 25 min.

Remove foil. Using tongs, turn onions over so they are cut side down. Bake uncovered for 30 minutes more. Serve onions cut side up and sprinkle with fresh thyme if desired.

## **Chipotle Sauce for Chicken Sandwiches**

1/2 C water  
1/2 C cooking sherry  
2 t Worcestershire  
2 t salt  
1 T paprika  
1 t crushed garlic  
1/2 t pepper  
1 chipotle pepper, chopped  
1 or 2 jalapeno peppers, chopped  
1/3 C sun dried tomatoes, chopped  
1 T ground mustard  
2 T chili powder (adjust to taste)  
1 T cilantro, fresh  
1 T parsley, fresh  
1 T lemon juice  
1 T sugar  
1/4 t cayenne

Boil all above ingredients, reduce heat and whisk in:

2 C sour cream  
3 T flour

Simmer for 10 minutes. This makes enough to serve 40, but it freezes well in smaller portions. It deepens in color as it cooks.

## **Fresh Basil Aioli and Smoky Aioli**

70 g Egg Yolks—At Room Temperature  
4 t White Wine Vinegar  
½ t Dijon Mustard  
2 ½—3 C Canola Oil

In a food processor, buzz the yolks, vinegar, and mustard. Scrape down the sides. Turn on, and slowly drizzle oil in.

Once the correct consistency is achieved, divide the plain aioli in half.

#1:

¼ t Salt  
⅛ t Black Pepper  
20 g Fresh Basil  
1 T Lemon Juice

Blend with the first half of the plain aioli in the food processor until there are not large pieces of basil.

#2:

⅜ t Salt  
¼ t Black Pepper  
¼ t Cayenne Pepper  
½ t Smoked Paprika  
¼ t Garlic Powder  
¼ t Onion Powder

¼ t Chipotle

Mix thoroughly with the second half of the plain aioli.



**Recipe for Friday Cookout**  
**Swordfish Marinade**

Serves 15

1 ½ C olive oil

½ soy sauce

¼ C Mirin (sweet cooking wine)

3 T sesame seeds

1 T fresh ginger

Whisk together, pour over swordfish, let sit for several hours, grill, and serve.

## **Hallelujah Halibut**

6 halibut steaks

1/2 cup mayonnaise

1/2 cup sour cream

2 tsp flour

1 1/2 tsp lemon juice

1 Tbsp minced onion

1/8 tsp cayenne pepper

1/2 cup shredded cheddar cheese

Mix the topping ingredients together, spread on each fish piece, and bake at 425 degrees until done (about 20 minutes). Times will vary according to the thickness of the fish steaks.

Serves 6.

## **Marinade for Steak**

1/3 C red wine vinegar

1/4 C ketchup

2 T soy sauce

1 T olive oil

1 T Worcestershire

1 T honey

1 tsp yellow mustard

1/4 tsp garlic powder

1/2 tsp dill weed

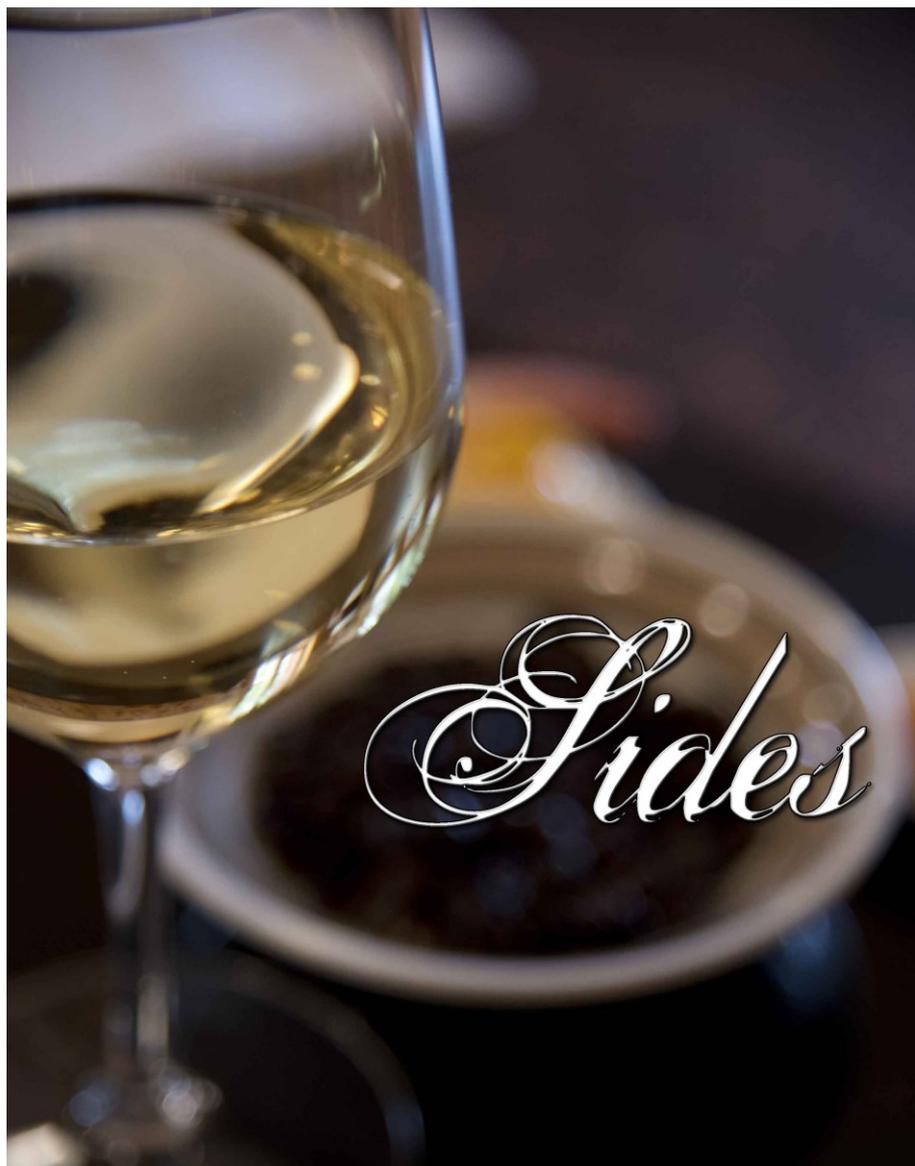
1/4 tsp pepper

Mix all together in a bag, add beef or fish, and chill for at least 4 hours before grilling. If you wish to serve it with the meat as a sauce, bring the extra liquid to a boil for 5 minutes after removing the meat to grill.

## **Salmon Marinade**

1/3 C apple juice  
1/3 C maple syrup  
3 T soy sauce  
½ t onion powder  
¼ t garlic powder

Mix all in a reseal- able bag, add salmon, and refrigerate 3 hours. Broil or grill until done.



*Sides*

## **Baked Macaroni and Cheese**

2 T cornstarch

1 t salt      Stir together in sauce pan

½ t dry mustard

¼ t pepper

2 ½ C skim milk

2 T butter

Add, stirring until smooth. Bring to a boil

2 C shredded cheddar cheese

Turn off heat, stir in, and stir until melted

8 oz macaroni, cooked 6 minutes and drained

Stir into pot, transfer to baking dish.

Bake uncovered at 350 for 25 min.

Serves about 8

## **Mushroom Risotto**

2 C chicken stock  
1 C white wine  
¼ of an onion, diced  
8 oz. chopped mushrooms  
1 C Arborio rice  
¼ C white wine  
½ t pepper  
½ t thyme  
¼ t sage

Bring the stock and wine to a boil. Reduce to a simmer.

Saute the onion in olive oil in a large sauce pan. Cook onions until beginning to brown. Add mushrooms and cook until tender. Set aside

Saute rice, stirring constantly over medium high heat until the rice begins to become translucent (about a minute and a half). Add ¼ C wine. Stir until evaporated.

Begin adding stock and wine mixture in ½ C increments and stir until each portion is nearly absorbed. Continue process until liquid is absorbed and rice is al dente.

Take off heat, stir in 1 T butter and ¼ C Parmesan. Serves 4-5 side portions.

Pressure Cooker version: Bring the wine and stock to a boil in the pressure cooker.

Saute the onions and mushrooms in a saute pan.

Saute the rice. Add the  $\frac{1}{4}$  C wine, and stir until evaporated.

Put the rice in the pressure cooker. Bring up to pressure (setting 2), and cook for 7 minutes. Depressurize and pour into a shallow pan, add the mushrooms and onions, and cook in a 350 oven for 30 min. Take out of oven, stir in the butter and Parmesan, and serve.

## **Carrot Ginger Puree**

2 lbs carrots, peeled and sliced  
2 C milk  
2 T sugar  
2 t grated fresh ginger or ½ t dry  
1 t salt  
1/8 t cinnamon  
1 T butter  
1 t orange zest

Bring carrots and milk to a boil, cover, simmer and stir in the seasonings. Simmer ~ 25 minutes or until carrots are tender. Transfer all but ½ C liquid to the blender or food processor. Add the reserved cooking liquid only if necessary to achieve the desired consistency. Stir in the butter and orange zest. Reheat before serving. Freezes well.

## **Mashed Potato Casserole**

3 lbs mashed potatoes

2 Tbsp butter

6 oz cream cheese

2/3 cup sour cream

1/4 cup milk

3/4 tsp salt

1 Tbsp melted butter

1/2 tsp paprika

Blend first six ingredients together, place in a baking pan, drizzle with butter and sprinkle with paprika.

350 degrees for 45 min or until hot through.

Serves 10.

## **Latigo's Sweet Potato Bake**

6 C mashed sweet potatoes

½ C sugar

1 C milk

½ C melted butter

6 eggs

2 t salt

1 t vanilla

Mix all together until smooth. Spread in a 10" x 15" pan.

½ C brown sugar

½ C chopped pecans

¼ C flour

2 T cold butter

Blend together until crumbly. Sprinkle on casserole. Bake 1 hour at 350°.

Serves 20.

## **Stuffing for Turkey Dinner**

1 C butter

$\frac{3}{4}$  C diced onion

1  $\frac{1}{2}$  C diced celery

2 t salt

1  $\frac{1}{2}$  t sage

1 t thyme

$\frac{1}{2}$  t pepper

9 C bread cubes

Sauté the onions and celery until tender. Add seasonings and simmer for 5 min. Pour over bread cubes and toss until well coated. Spread in baking pan. Cover and bake at 350 for 45 min.

Serves 15

## **Friday Night Mushrooms**

2 ½ pounds of sliced or quartered mushrooms  
½ C olive oil  
¾ C burgundy cooking wine (or more if needed)  
1 ½ t pepper  
½ t garlic powder  
½ t onion powder  
3 T dried parsley

Sauté all until tender. If you use regular red wine instead of cooking wine, add salt. Cooking wine has enough salt on its own.

## **Stuffed Zucchini**

15 zucchini  
cut in half and scoop out center flesh

5 tomatoes, chopped and drained  
2 C bread crumbs

1 diced onion  
1 T olive oil            sauté until tender

$\frac{3}{4}$  C green chilies  
1 t roasted garlic  
1 t cumin  
1 T chili powder  
3 T parsley  
2 C shredded Jack cheese  
add to onions, mix well, stuff zucchini

1 C shredded cheddar    sprinkle on top

Bake until zucchini is tender but not overdone.

## **Stuffed Acorn Squash**

3 large acorn squash, cut in half, scoop seeds,  
bake until tender

½ C diced onion, sauted in ¼ C butter

2 medium tart apples, peeled and diced, then  
added to onions

½ C chopped walnuts

½ C half and half cream

¼ C balsamic vinegar

3 T honey or agave

3 t minced fresh gingerroot or ½ t dry ginger

½ t curry powder

1 t soy sauce

2 C cooked rice

1 C mozzarella

After the apples have simmered until tender, add the remaining ingredients to the skillet and heat through. Spoon into the baked squash halves. Bake again for 30 minutes or until heated through. Serves 6.

The filling freezes well, so if you only want to serve 2, prepare one squash and freeze the rest.

## **Black Bean Tart**

Crust:

1/1/2 C flour

1 t cumin, chili powder & paprika

1/2 t salt

6 T butter

4-6 T cold water

Filling:

30 oz black beans, rinsed and drained

2 T sour cream

1/2 t salt

10 oz corn

1 C chopped red pepper

1/2 C chopped green onions

2 T green chilies

parsley or cilantro to taste

1 1/2 C shredded Jack cheese

For the crust, combine the dry ingredients and cut in the butter until it resembles coarse crumbs.

Stir in enough water to form a ball when stirred.

Press into 2 eight inch pie pans and bake 15 minutes. In blender, combine 1 C beans, sour cream, and salt and blend until smooth. Spread over baked crusts. Mix all the rest and mound in pies. Bake at 350 until cheese is well melted, approximately 35-45 minutes.

## **Cookout Baked Beans**

3.5 lbs canned baked beans

½ lb bacon bits

12 oz chili sauce

2 C brown sugar

¼ dried minced onions

Mix well and heat in oven or double boiler.

Leftovers freeze well.

## **Vegetarian Baked Beans**

30 oz vegetarian baked beans

1 Granny Smith apple, chopped

1 T dried minced onions

¾ C barbeque sauce

½ C brown sugar

¼ C raisins

1 t cumin

½ t cayenne

Combine all ingredients and bake at 350 for 1 hour.

# *Desserts*



## **Latigo Caramel Corn**

1 cup butter  
2 cups brown sugar  
1/2 tsp salt  
1/4 cup light corn syrup  
1/4 cup water

1 tsp baking soda

8 quarts of popped corn

In a large pot, melt butter, brown sugar, salt, syrup, and water. Bring to a boil, and boil for 5 minutes without stirring.

Remove from heat and stir in soda. Pour over popped corn and stir well. Spread on baking sheets and bake. Stir a few times while baking.

250 degrees for 40 minutes.

Cool then store.

## **Toffee Fudge**

14 oz sweetened condensed milk  
2 C vanilla or white chocolate chips  
1 C milk chocolate chips  
1 T butter  
dash of salt  
 $\frac{3}{4}$  C Heath chips

Line a 9 inch pan with foil and grease the foil. In a large saucepan, combine the milk and 2 chips. Cook and stir over low heat until melted and smooth. Add butter and salt. Stir until smooth. Remove from heat, stir in toffee chips, pour into prepared pan. Cover and refrigerate until firm. Store in fridge, cut into small squares to serve.

## **Raspberry Bars**

1 cup brown sugar

3/4 cup butter

1 egg

1 tsp vanilla

1 1/2 cup flour

1 cup nuts (optional)

1/2 cup raspberry jam (or any type of jam)

Beat first four ingredients until creamy. Stir in flour and nuts. Spoon 1/2 of the batter into a foil lined and greased 8x8 pan. Spread jam on top, and carefully cover jam with remaining batter. Bake on bottom shelf.

325 degrees for 50 minutes.

## **Frosted Rhubarb Cookies**

½ C canola oil

½ C butter

1 ½ C brown sugar          Mix until smooth

2 eggs                          Stir in

3 ¼ C flour                  Mix together

½ t baking soda          and add gradually

½ t salt

1 ½ C rhubarb              Fold in

Drop by spoonful onto lined baking sheet. Bake at 350 for ~15 min. Cool before frosting.

Frosting:

3 oz cream cheese, softened

1 T butter, softened

1 ½ C powdered sugar

3 t vanilla

Bake at 350 for 15 min. Makes ~36

## **Chocolate Crackles**

1 1/2 C brown sugar

3/4 C canola oil      Combine and melt

2 T water              Transfer to mixer bowl

2 C chocolate chips

2 eggs                  Beat in eggs one at a time on  
high speed

3 C flour

2 t soda      Add slowly, mixing on slow speed.

1/2 t salt

Scoop in balls and roll in sugar.

Bake at 350 for 12-14 min until tops feel dry but  
not firm. They will crisp as they cool.

## **Peanut Butter Cookies**

1 C sugar

1 C brown sugar

1 C butter

Cream thoroughly

1 C peanut butter

Add

2 eggs

3 C flour

2 t baking soda

1 ½ t baking powder

Add gradually

Roll into approximately 4 dozen balls. Bake at 375 for 10-12 minutes, rotating trays halfway through. May need to flatten them a bit when they come out of the oven.

May be frozen unbaked.

## **Caramelitas**

2 cups flour  
2 cups oatmeal  
1 1/2 cups brown sugar  
1 tsp baking soda  
1/2 tsp salt  
1 1/2 cups melted butter

12 oz chocolate chips  
1 cups chopped nuts

1 1/2 cups caramel ice cream topping  
6 Tbsp flour

Mix first 6 ingredients and press half into a 13x9 pan. Bake at 350 for 10 minutes. Sprinkle the chips and nuts over the base. Combine the flour into the caramel sauce and drizzle over chips. Crumble rest of the dough on the top and bake for 20 minutes more. Bake until golden; cool before cutting.

350 degrees for 10 minutes, add topping, then another 20 min.

## **Peanut Butter Bars**

2 cups graham cracker crumbs  
1 cup melted butter  
1 cup peanut butter  
2 1/3 cup powdered sugar

2 cups chocolate chips  
1/4 cup canola oil

Combine first 4 ingredients well and press into a greased 13x9 pan. Melt the chips and oil, spread on top of base. Chill and cut with warm knife; keep at room temperature as chocolate will sweat in the refrigerator. They freeze well.

Serves at least 25.

## **Revel Bars**

1 cup butter  
2 cups brown sugar

2 eggs  
2 tsp vanilla

3 cups oatmeal  
2 1/4 cup flour  
1 tsp baking soda  
1/2 tsp salt

### Filling:

1 can sweetened condensed milk  
2 cups chocolate chips  
2 Tbsp butter  
1/2 tsp salt, 2 tsp vanilla  
1 cup chopped walnuts

Cream butter and sugar together. Add eggs and gradually add dry ingredients. Spread 2/3 of dough in greased 15x10 pan. Melt filling ingredients together in microwave and pour over the base. Dot with remaining dough. Bake 'til golden.

350 degrees for 35 minutes.

## **Double Chocolate Pack Trip** **Brownies**

1/2 cup butter  
1 1/3 cup sugar  
2 tsp vanilla

1/2 cup white corn syrup  
5 eggs  
4 oz unsweetened chocolate, melted  
1/8 cup oil

2 cup flour  
1 tsp salt  
3 tsp baking powder

1 1/2 cup chocolate chips  
1 cup chopped nuts (optional)

Cream sugar and butter, add liquid ingredients and then dry. Fold in chips and nuts. Pour into greased or foil lined 10x15 pan.

350 degrees for 35-45 minutes.

## **Cashew Butterscotch Bars**

1 C butter  
1 C brown sugar  
2 1/2 C flour  
1 1/2 t salt

1 package butterscotch chips  
1/2 C + 2 T light corn syrup  
3 T butter  
2 t water

2 1/2 C salted cashew halves

Cream butter and brown sugar. Add flour and salt until just combined. Press into a greased 15x10 inch pan. Bake at 350 for 12 min.

Combine chips, syrup, butter and water and heat until chips are melted. Spread over baked crust. Sprinkle with nuts and bake for 12 minutes or until topping is bubbly and lightly browned. Cool and cut.

## **White Chocolate Maple Cookies**

1 1/4 C butter  
2 C brown sugar  
2 eggs  
1 t vanilla  
1 t maple extract  
3 C flour  
2 t baking soda  
2 C white chocolate chips  
1/2 C chopped pecans

Frosting:

1/4 C margarine  
4 C powdered sugar  
1 t maple extract  
4-6 T milk  
pecan halves

Cream together butter and sugar. Add eggs and extracts. Gradually add dry ingredients, and stir in chips and nuts. Bake until golden brown. 350 degrees: 10-15 min. Cream all frosting ingredients until smooth. Frost cooled cookies and top with pecan half.

## **Tuesday Toll House Cookies**

1 cup butter  
3/4 cup sugar  
3/4 cup brown sugar  
1 tsp vanilla  
2 eggs

2 1/2 cup flour  
1 1/2 tsp baking soda  
1/2 tsp salt

2 cups chocolate chips  
1 cup nuts (optional)

Blend butter with sugars, add eggs. Stir in the dry ingredients and chips. Scoop into balls and place on baking trays.

375 degrees for 12-15 minutes.

## **Gingersnaps**

1/2 cup sugar  
2 cups flour  
3/4 cup oil  
1/4 cup molasses  
1/4 cup maple syrup  
2 tsp baking soda  
1 tsp ginger  
1/2 tsp cinnamon  
1 egg

Blend all ingredients together, roll into balls, and roll in sugar. Bake at 350 degrees for 12 minutes.

## **Katie's Soft Ginger Cookies**

2 C brown sugar

½ C canola oil

½ C molasses

2 eggs

4 C all purpose flour (maybe a bit less)

4 t baking soda

2 t cinnamon

2 t ginger

1 t cloves

Scoop into balls, roll in sugar, bake at 375 for 10 min.

You can substitute all or part olive oil, egg beaters, and some whole wheat flour.

## **Raspberry Ribbons**

1 cup butter  
1/2 cup sugar  
1 egg  
1 t vanilla  
2 C flour

Cream the butter with the sugar. Add the egg and vanilla. Stir in the flour. Divide into 4 portions. Shape each into a 10x2 inch log. Flatten a bit and make a depression down the center of each. Bake at 350 for 10 minutes. Fill the depressions with raspberry jam (about 1/2 C total). Bake 15 minutes longer until slightly browned. Sprinkle with powdered sugar after they've cooled. Cut and serve.

## **Rhubarb Pie**

2 cups chopped rhubarb, fresh or frozen  
(thawed but not drained)  
1 cup sugar  
1 Tbsp flour  
1 egg

Crust:

2 cups flour  
1/2 cup canola oil  
1/4 cup milk  
1 Tbsp lemon juice

Stir crust ingredients together, divide in half, roll out and place in 9 inch pie pan. Pour in rhubarb mixture, place top crust on, pinch and cut vent holes. Bake 'til bubbly and browned.

400 degrees for 10 minutes

350 degrees for another 40 minutes

## **Peanut Butter Cookout Pie**

2 cups creamy peanut butter

16 oz cream cheese

1 1/3 cup sugar

2 tsp vanilla

1 1/2 cups whipping cream, stiffly beaten

10 oz chocolate chips

1/4 cup hot coffee

3 Oreo cookie crumb pie crusts

Beat first 4 ingredients 'til smooth. Gently fold in whipped cream. Spread into crusts. Melt chips and coffee and spread onto the 3 pie tops. Decorate with chopped peanuts if desired. These freeze very well.

Each pie serves 10.

# Spencer's Creations



Some of these desserts may seem rather elaborate, but if you plan ahead, spread the making of individual components over several days, and stay calm, I hope you'll find them manageable. Because the component recipes have come from a variety of sources, there are several methods of measuring. For those that are weight based, I recommend using a good digital scale and following the recipe rather than trying to convert to volumetric measurements. It takes a little getting used to, but in some instances it is very helpful.

A note on scaling. Many of the components, especially the sauces, will make more than you need for a single batch. I would not recommend scaling them down. It becomes much trickier to get the proper cooking consistency at quantities smaller than I have listed. However, most of them save well and can be used for other things.

If you want further reading, I recommend Mastering the Art and Craft of Baking and Pastry put out by the Culinary Institute of America, Death by Chocolate by Marcel Desaulniers, and Modernist Cuisine at Home by Nathan Myhrvold (especially if you are interested in the “sous vide” technique mentioned with the Vanilla Bean Crème Anglaise). Also worthwhile is a saunter around [FineCooking.com](http://FineCooking.com), and [FoodandWine.com](http://FoodandWine.com). The essential apps I've found for the technologically savvy are [epicurious](http://epicurious.com), and [FoodPairing.com](http://FoodPairing.com). Also, a calculator and unit convertor are very helpful for scaling.



## **Dark Chocolate Torte**

10 oz. (1  $\frac{1}{4}$  C) Butter

2  $\frac{1}{2}$  C Sugar

60 g Eggs

10 g (~1  $\frac{3}{4}$  t) Vanilla Extract

550 g Flour

110 g Cocoa Powder

70 g Powdered Buttermilk

$\frac{1}{4}$  t Salt

$\frac{1}{4}$  t Baking Powder

20 fl. oz. Water

Cream the butter and sugar.

Add the eggs and vanilla.

Thoroughly mix the dry ingredients, then add alternately with the water.

Pour into one lined, sprayed half sheet pan.

Spread as levelly as possible.

Bake at 350° for 35 minutes, rotating half-way through.

## **Chocolate Buttercream Frosting**

10 oz bittersweet chocolate, chopped  
1 lb softened butter  
5 egg whites  
1 C sugar

Melt chocolate in a double boiler, stir until smooth. Set aside.

Beat the butter in a mixer on low for 2 minutes, then on medium for 3 minutes. Scrape down the sides of the bowl. Beat on high until light and fluffy – about 5 minutes.

Place egg whites and sugar in top of a double boiler, whisk gently until they reach 120 degrees. Transfer to a mixing bowl and beat on high until stiff peaks form.

Fold the melted chocolate into the whipped butter and thoroughly combine. Fold in the whipped egg whites.

## **Passion Fruit Ice Cream**

2C whole milk  
2C heavy cream  
12 large egg yolks  
2/3C granulated sugar  
1/4t table salt  
150g passion fruit puree

Fill a large bowl with a few inches of ice water and have ready a medium metal bowl that will fit in the larger bowl. In a medium saucepan, bring the milk, cream, to a simmer over medium heat. Meanwhile, in a medium bowl, whisk the yolks, sugar, and salt until thick and pale, about 2 minutes. Take the pan off the heat. Whisking constantly, slowly pour the hot liquid into the yolk mixture; whisk until well blended.

Return the mixture to the saucepan and set the pan over medium-low heat. Cook, stirring constantly to 180°F.

Immediately strain the custard through a medium sieve into the medium metal bowl and set the bowl in the ice-water bath. Stir occasionally until cold (at least below 50°F), about 45 min. Stir in the passion fruit puree. Freeze the custard in an ice-cream maker following the manufacturer's instructions. Drizzle lightly with some high quality olive oil immediately before serving.

## **Chocolate Crumble**

105 g flour (2/3 cup)

4 g cornstarch (1 teaspoon)

100 g sugar (1/2 cup)

65 g cocoa powder, preferably valrhona (2/3 cup)

4 g kosher salt (1 teaspoon)

100 g butter, melted (7 tablespoons)

Combine the flour, cornstarch, sugar, cocoa powder, and salt in the bowl of a stand mixer fitted with the paddle attachment and paddle on low speed until mixed. Add the butter and paddle on low speed until the mixture starts to come together in small clusters. Spread the clusters on a parchment-or silpat-lined sheet pan. Bake at 300°F for 20 minutes, breaking them up occasionally. The crumbs should still be slightly moist to the touch at that point; they will dry and harden as they cool.



## **Bavarian Cream Bombe**

Makes 14 bombes

2 C Heavy Whipping Cream

¼ C Sugar

1 ½ C Vanilla Bean Crème Anglaise (chilled)

1 T Unflavored Gelatin

⅓ C Cold Water

Sprinkle gelatin into the water and allow to bloom for 5 minutes.

Add the sugar to the cream and whip to stiff peaks.

Stir a quarter of the whipped cream into the anglaise to lighten. Gently fold the remaining whipped cream into this mixture.

Melt the gelatin by microwaving in short bursts, watch out for boiling over. Allow to cool slightly.

Add the melted gelatin to the whipped cream mixture, incorporating gently but thoroughly.

Working quickly, dispense the Bavarian cream into the desired molds. Press a fresh raspberry into the center of each.

Freeze for at least two hours, or until hard.

Unmold, glaze, and let thaw. May be held in the refrigerator for a couple of hours.

I glaze the bombes with a purchased raspberry puree.

## **Angel Food Cake**

1  $\frac{3}{4}$  C egg whites at room temp

$\frac{1}{4}$  t salt

2 t cream of tartar                      Beat at high speed until  
fairly stiff

$\frac{1}{2}$  C sugar

1 t vanilla                      Add slowly close to beater.

Beat until you have stiff peaks

1  $\frac{1}{4}$  C cake flour

$\frac{3}{4}$  C sugar                      Sift together and gently fold  
into the whites. Pour into a lined, sprayed half  
sheet pan. Bake at 350° until golden brown,  
rotating at least once. Cool in pan.

## **Walnut Lace Tuile**

2 ½ oz walnuts  
2 ½ oz sugar  
2 oz butter, soft  
2 ½ oz corn syrup  
¾ oz all-purpose flour

Grind the walnuts to a coarse meal.

Cream the sugar and butter together until light and smooth. (At this scale, it may be easiest to do by hand.) Gradually add the corn syrup and mix until smooth and evenly blended. Mix in the flour. Fold in the nuts until just combined.

Place in the freezer for 30 minutes. Roll into 1 inch balls. Using a knife, cut each ball in half. Place on a baking sheet well apart.

Bake at 350F for 9 minutes, rotating halfway through, or until an even light brown. Remove from oven and allow to cool on the pan until just stable enough to move. Transfer to a cooling rack and allow to cool completely.

If made ahead (best not more than a few hours), keep in an airtight container once completely cooled.



## **Coffee Crème Brulee**

Makes 5, 3 oz. portions

150 g cream

150 g whole milk

120 g whole, dark roast, decaf coffee beans

120 g egg yolks

75 g sugar

1/8 t salt

Combine the cream, milk, and coffee beans to soak overnight in the refrigerator. Strain the infused cream, weigh. Add equal parts milk and cream to get back to 300g. Mix with the yolks, sugar, and salt. Place in big ziplock, press air out. Double bag. Put in 180 degree sous vide for 1.5 hours. Blend until smooth, pour or ladle into serving bowls. Chill at least 2 hours until serving time.

Generously sprinkle turbinado over the top of each custard and caramelize with a torch. If using glass dishes, allow them to sit at room temperature for at least 10 minutes to avoid thermal shock breakages.

## **Churros**

2 C water  
5 T sugar  
1 t salt  
¼ C butter  
2 C all-purpose flour

In a saucepan over medium heat, combine the water, sugar, salt, and butter. Bring to a boil. Remove from heat. Stir in the flour until the mixture forms a ball.

Put the hot mixture in a fabric pastry bag with a star tip. Pipe strips of dough onto a sheet pan lined with paper. A single quantity makes about 20. Freeze until hard, at least an hour and a half.

Heat oil in a fryer or deep pot to 350. Fry until golden – about 6 minutes. Allow churros to cool slightly. Roll each churro in a mixture of cinnamon and sugar.

## **Whipped Ganache**

1 C Heavy Whipping Cream

1 C Dark Chocolate Chips

Bring cream to a boil. Add the chocolate. Whisk until smooth, dark, and shiny. Allow to cool, place in a mixer with a whip attachment. Whip until it just holds a soft peak.



## **Dark Chocolate Soufflé**

### **Soufflé**

3 oz. Chocolate Wafers, finely crushed  
2 T Sugar  
Butter, softened for brushing  
3 T Butter  
8 oz. Bittersweet Chocolate, coarsely chopped  
4 large egg yolks  
6 large egg whites  
½ C Sugar, divided  
Pinch of salt

Preheat the oven to 400°. In a bowl, stir the crushed cookies with the 2 tablespoons of sugar. Brush eight 4-ounce ramekins with butter and coat with the cookie mixture, pouring out the excess. Place the ramekins on a baking sheet and refrigerate.

In a double boiler, melt the 3 tablespoons of butter with the chocolate. Remove from the heat and let cool.

In a large bowl, using a handheld electric mixer or a whisk and gusto, beat the egg yolks with 6 tablespoons of the sugar at medium speed until pale and thickened, about 4 minutes. Gradually beat in the cooled chocolate.

In a stand mixer fitted with a whipping attachment, beat the egg whites with the salt until

soft peaks form.

Gradually beat in the remaining 2 tablespoons of sugar until the whites are glossy.

Combine one-fourth of the egg whites into the chocolate. Gently, but thoroughly, fold in the rest with a rubber spatula.

Spoon or pipe the batter into the ramekins, filling them almost to the top. (I go by weight, but that will vary depending on the vessel used.)

At this point, you may refrigerate the soufflés for up to 4 hours if necessary for service timing.

Bake the soufflés in the center of the oven for 15 minutes, or until risen and set around the edges but still soft in the centers. Set the ramekins on heatproof plates and serve quickly. These delicate creations will begin to deteriorate after about 4-5 minutes.

## **Milk Chocolate and Black Tea Crème Anglaise**

250 g Whole milk

32 g Heavy Cream

2 bags English Breakfast Tea

125 g Egg yolks

32 g Sugar

6 oz. Milk Chocolate, chips or finely chopped

Souffle continued

Combine the milk, cream, and half the sugar in a medium sauce pan. Heat to just boiling. Allow the tea to steep for 5 minutes. Discard the tea bags.

In the meantime, combine the egg yolks and remaining sugar. Whisk either in a mixer or by hand until thick, foamy, and lemon colored. If the milk mixture is not yet ready, continue to mix on low or stir periodically to prevent lumps from forming.

Temper a third of the hot milk into the yolks, whisking constantly. Return the entire mixture to the sauce pan and heat over medium heat until it reaches 180 F, whisking very frequently.

Pour over chocolate and let it melt for a minute.

Blend with an immersion blender until completely smooth and uniform in color.

If making ahead, strain into a bowl and cool over an ice-bath to around 90 F. Cool completely in the refrigerator. Reheat and blend or whisk vigorously before serving.

Alternate preparation. Warm the milk, steep the tea, then combine with the cream, sugar, and egg yolks, whisking gently to combine without causing foam. Pour into a zip-top bag, remove all the air possible. Cook sous vide for 45 minutes at 181 F.

Remove the bag from the water bath, and blend with an immersion blender. Add the chocolate, let it melt for a minute, then blend again and serve. If you are making it ahead, follow the above cooling procedure.

## **Salted Caramel Ice Cream**

325 g Milk  
325 g Heavy Cream  
75 g Sugar  
225 g Egg yolks (approx. 9 yolks)  
300 g Homemade Salted Caramel

In a medium saucepan, bring the milk, cream, and sugar to a simmer over medium heat. Whisking constantly, temper a third of the hot liquid into the yolks; whisk until well blended.

Return the mixture to the saucepan and set the pan over medium-low heat. Cook, stirring constantly to 180°F.

Immediately strain the custard through a sieve into a metal bowl. Add the salted caramel and whisk or immersion blend until completely combined. Set the bowl in an ice-water bath and stir occasionally until cold (at least below 50°F), about 45 min, adding more ice as needed. You may make the custard the day before you freeze it, and just refrigerate it over-night.

Freeze the custard in an ice-cream maker following the manufacturer's instructions.

Alternate preparation. Combine all except the salted caramel, whisking gently to combine

without causing foam. Pour into a zip-top bag, remove all the air possible. Cook sous vide for 1 hour at 181°F.

Remove the bag from the water bath, and pour the mixture over the salted caramel. Blend or whisk to thoroughly combine, follow the cooling procedure above.

## **Salted Caramel**

1 C Sugar

¼ C Water

¾ C Heavy Cream

1 T Butter

½ t Sea Salt

¼ t Vanilla Extract

Combine the sugar and water in a small sauce pan. Bring to a boil over high heat. Let boil without disturbing until a deep amber: approximately 370°F. Add a little cream. Gradually whisk in the remaining cream over low heat. Once there are no lumps, whisk in the butter, salt, and vanilla. Allow to cool.

## **Dark Chocolate Espresso Ice Cream**

2 oz. Crushed Whole Coffee Beans  
2 ½ C Cream  
½ C Milk  
85 g. Egg Yolks  
¼ C Espresso  
1 C Sugar  
10 oz. Dark Chocolate

Combine the coffee beans, cream, and milk. Refrigerate for 2 hours, agitating periodically. Strain into a measuring cup and top off to 3 cups with cream.

In a medium saucepan, bring the milk, cream, and sugar to a simmer over medium heat. Whisking constantly, temper a third of the hot liquid into the yolk and espresso mixture; whisk until well blended.

Return the mixture to the saucepan and set the pan over medium-low heat. Cook, stirring constantly to 180°F.

Pour the hot mixture over the chocolate, blend thoroughly.

Pour into a metal bowl set in an ice-water bath and stir occasionally until cold (at least below 50°F), about 45 min, adding more ice as needed.

You may make the custard the day before you freeze it, and just refrigerate it over-night. It will need to be blended before churning.

Freeze the custard in an ice-cream maker following the manufacturer's instructions.

Alternate preparation. Infuse the milk and cream as above. Combine all except the chocolate, whisking gently to combine without causing foam. Pour into a zip-top bag, remove all the air possible. Cook sous vide for 1 hour at 181°F. Remove the bag from the water bath, and pour the mixture over the chocolate. Blend or whisk to thoroughly combine, follow the cooling procedure above.

# **Latigo Ranch 2015**

Randy and Lisa George  
Spencer, Hannah George  
Jim and Kathie Yost  
Nate, Rachelle, and Natalia Dell  
Lauren Appenzeller  
Amanda Bradburn  
Emily Clark  
Eliot Cook  
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Charis Dion  
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