

November 13, 2021 Gourmet Dinner  
AmaWaterways River Cruises Menu



Bruschetta with Tomato and Basil

Creamy Pumpkin Soup

Tranches of Lambleg with Herbs

Twice baked Potatoes with Garlic and Tarragon

Larded Princess Beans

Flummery with Thin Sugar Cookies

Wine, Coffee and Tea

Assignments

1. Hostess, Tranches of Lambleg, purchase wine (2 bottles of Merlot or Pinot Noir and 2 bottles of Sauvignon Blanc)
2. Bruschetta with Tomatoes and Basil
3. Twice Baked Potatoes and Larded Princess Beans
4. Flummery with Thin Sugar Cookies

## Bruschetta with Tomato and Basil

simplyrecipes.com

Servings 8

Use any flavorful, ripe tomato for this recipe. If you use cherry tomatoes, just quarter them, don't bother blanching or peeling them.

To thinly slice basil leaves, stack the leaves on top of each other and roll up like a cigar. Then make thin slices from one end of the basil cigar to the other.

### Ingredients

- 6 to 7 ripe tomatoes (about 1 1/2 pounds)
- 2 cloves garlic, minced (about 2 teaspoons)
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon balsamic vinegar
- 6 to 8 fresh basil leaves, thinly sliced or chopped
- 3/4 teaspoon sea salt, more or less to taste
- 1/2 teaspoon freshly ground black pepper, more or less to taste
- 1 baguette, French bread, or similar Italian bread
- 1/4 cup olive oil
- 2 garlic cloves slice in half
- 1/2 c Parmesan cheese
- Directions
- Blanch and peel the tomatoes. Bring 2 quarts of water to a boil. As the water is heating make shallow cuts in a cross pattern at the tip ends of the tomatoes (this will make the tomatoes easier to peel). Once the water is boiling, remove the pot from the heat. Put the tomatoes in the hot water and blanch for 1 minute. Remove with a slotted spoon and plunge in cool water. Then gently peel off the tomato skins.
- Cut out the stem base with a paring knife. Cut the tomatoes into halves or quarters and scrape out the juices and seeds. Place in a sieve or on paper toweling to drain.
- Preheat oven to 450°F (230°C) with a rack in the top slot of the oven.
- Chop tomatoes, toss them with garlic, olive oil, vinegar, basil, salt and pepper. Chop the tomatoes and place them in a medium bowl. Mix in the minced garlic, 1 Tbsp. extra virgin olive oil, and the balsamic vinegar. Stir in the thinly sliced basil and add salt and freshly ground black pepper, adding more to taste. *Note, tomatoes love salt; you may need to add more than you expect.*

Use a bread knife to slice the baguette on the diagonal making half-inch thick slices. Brush both sides of each slice with olive oil (a pastry brush helps here) and rub the cut garlic on the side to be eaten. The baguette slices will toast best in the top rack of your oven, so you may need to work in batches to toast them all. When the oven has reached 450°F place the slices in the oven on the top rack and toast for 5 to 6 minutes until lightly browned around the edges. Spoon tomato mixture on slices, sprinkle lightly with Parmesan cheese, and return to oven for 1-2 minutes until cheese melts.

## **Creamy Pumpkin Soup**

cookieandkate.com

Serves 8

### **INGREDIENTS**

3 tablespoons olive oil, divided  
4 15 ounce cans of pure pumpkin puree  
1 large yellow onion, chopped  
4 large or 6 medium garlic cloves, pressed or minced  
½ teaspoon sea salt  
½ teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
⅛ teaspoon cloves  
Freshly ground black pepper  
4 cups (32 ounces) vegetable broth  
½ cup full fat coconut milk or heavy cream  
2 tablespoons real maple syrup or honey  
8 ounces of crème fraiche for garnish

### **DIRECTIONS**

Heat the 3 tablespoons olive oil in a large Dutch oven or heavy-bottomed pot over

medium heat. Once the oil is shimmering, add onion, garlic and salt to the skillet. Stir to combine. Cook, stirring occasionally, until onion is translucent, about 8 to 10 minutes.

Add the pumpkin puree, cinnamon, nutmeg, cloves, and a few twists of freshly ground black pepper.. Pour in the broth. Bring the mixture to a boil, then reduce heat and simmer for about 15 minutes, to give the flavors time to meld.

Once the pumpkin mixture is done cooking, stir in the coconut milk and maple syrup. Remove the soup from heat and let it cool slightly. You can use an immersion blender to blend this soup in the pot. It is preferable to use a stand blender, which yields the creamiest results—working in batches, transfer the contents of the pan to a blender (allow soup to cool enough to do so safely and do not fill your blender past the maximum fill line!). Securely fasten the blender's lid and use a kitchen towel to protect your hand from steam escaping from the top of the blender as you purée the mixture until smooth. Transfer the puréed soup to a serving bowl and repeat with the remaining batches..

Taste and adjust if necessary as you might want to add more coconut milk for extra creaminess/milder flavor, or maple syrup to make it a little sweeter..

Ladle the soup into individual bowls. Garnish with crème fraiche and serve. Let leftover soup cool completely before transferring it to a proper storage container and may be refrigerated for up to 4 days. Soup may be made one day prior or freeze soup for up to 3 months.

## **Tranches of Lambleg with Herbs**

Emeril Lagasse, Episode Easter

Serves 8

### **Ingredients**

- 1 boneless leg of lamb about 4-5 pounds
- 1/4 cup fresh lemon juice
- 8 cloves garlic, minced
- 3 tablespoons chopped fresh rosemary leaves
- 1 tablespoon salt
- 2 teaspoons coarsely ground black pepper

### **Sauce:**

- 1 cups chicken stock
- 1/2 cup red wine, may use dinner wine to be served with meal

### **Directions**

Preheat the oven to 400 degrees F.

Using your hands, rub the lamb all over with the lemon juice. Pat the garlic and rosemary evenly all over the surface of the meat. Season the meat with the salt and pepper and place the lamb in a roasting pan. Place the lamb in the oven and roast for 30 minutes. Reduce the oven temperature to 325 degrees F and continue to cook for about 1 hour, or until a meat thermometer inserted into the center of the roast registers about 130-135 degrees medium rare, medium is 135-140 F. Check internal temperature after 45 minutes of cooking at 325 degrees. Remove lamb from pan and allow to rest for 10 to 15 minutes before carving. The temperature continues to rise when resting.

Position the roasting pan over your stove burners add chicken stock and wine to deglaze the pan, scraping the bottom with a wooden spoon to release any fond. Reduce over high heat until sauce consistency. Strain before serving, if desired. Slice lamb and serve with sauce drizzled over the top.

Optional if you wish to serve with mint jelly.

Note, there is a price savings of lamb at Sam's Club or Costco. If need help Susan Dustin has Costco membership and Ann Bucheck at Sam's Club.

## Larded Princess Beans

cafesucrefarine.com

### Bacon Wrapped Green Beans

Servings: 8

#### Ingredients

- 1 ¾ pounds French green beans (aka haricot verts), sometimes prepackaged in clear bags
- 8 slices smoky or Applewood bacon not thick cut as does not cook well, uniform in width the whole length
- 2 tablespoons extra virgin olive oil
- 1 ½ teaspoons garlic salt
- ¼ cup light brown sugar packed
- 1 tablespoon finely minced fresh rosemary plus more for garnish, if desired

#### Instructions

Preheat oven to 400°F. Place several thickness of paper toweling on a work surface near the oven. Line a sheet pan with foil for easy cleanup. Arrange bacon strips on foil so they aren't overlapping. Bake for 10 minutes or until strips are beginning to turn golden but are still soft. Remove the pan from the oven and transfer bacon to paper towels to drain.

While bacon is baking, bring a large pot of water to a boil. Add beans, cover and cook for 1 minute. Place a strainer in the sink and drain beans. Immediately rinse beans with cold water for 1 full minute. Drain well and then transfer beans to a clean kitchen towel. Pat with the towel to remove as much water as possible.

Place beans in a medium-size bowl. Combine olive oil and garlic salt. Drizzle oil over the beans and toss to coat.

Arrange beans in 8 bundles of 10-12 beans. Place one bacon strip on a work surface. Place a bundle of beans (with the tips of the beans all facing in the same direction) on one end of the bacon strip. Roll bacon around the bundle and secure with a toothpick. Repeat with remaining bacon and bundles of beans. Arrange beans on a sheet pan lined with clean foil.

Combine brown sugar and rosemary in a small bowl and stir well. Sprinkle one teaspoon of the brown sugar mixture over each bean/bacon bundle.

Bake bundles for 15-20 minutes at 400°F or until bacon is golden brown and beans are tender. Remove from oven and serve warm. Remove toothpicks and garnish with more finely chopped fresh rosemary, if desired.

#### Recipe Notes

- To make up to 24 hours prior, proceed through step 5 then cover and refrigerate until ready to bake. Remove from refrigerator and proceed with steps 6 and 7.
- You could use regular green beans in a pinch but you will have to add 5 minutes or so onto the baking time.

### **Twice-Baked Potatoes with Goat Cheese and Tarragon**

Molly O'Neill from the New York Times

#### INGREDIENTS

8 large baking potatoes  
8 ounces goat cheese  
4 tablespoons unsalted butter  
1 cup milk  
3 tablespoons finely chopped tarragon  
Salt and freshly ground white pepper to taste  
4 tablespoons finely grated Parmesan cheese

Preheat the oven to 400 degrees. Put the potatoes on the oven rack and bake until very tender, about 1 hour. Protecting your hand with an oven mitt, cut an oval opening off of each potato and discard or save for another use. Being careful to leave the skins intact, use a spoon to gently scoop out the flesh from the potatoes and place it in a mixing bowl. Transfer the potato skins to a baking sheet.

While the potato flesh is still hot, add the goat cheese and butter and use a potato masher or fork to mash them in. Continue to mash until the mixture is smooth. Stir in the milk and tarragon. Season to taste with salt and pepper. Pile the mashed potatoes back into the skins. Potatoes may be refrigerated at this point.

When ready to serve, set the oven to 400 degrees. Sprinkle the Parmesan over the potatoes and bake until the tops are golden, 10 to 15 minutes. Alternatively, you may microwave to heat and then broil until golden.

## Flummery Australian Style

1 box black cherry gelatin

Hot Water

1 pint whipping cream

2 tablespoons sugar

Choice of sliced strawberries, blueberries or blackberries for topping

### Directions

1. Make jello per instructions on box.
2. Recommend putting jello in a quart or larger bowl. Add water per instructions on box and cool. When you refrigerate jello, watch that it does not completely set.
3. While jello is cooling, whip about 1 ½ cups of whipping cream to stiff but not dry peaks. Reserve the other ½ of whipping cream for decoration.
4. When jello is thickened and cooled, but not set, add whipped cream using electric hand mixer or in a stand mixer.
5. Beat three to five minutes. Mixture should be uniform in color with whipped cream thoroughly incorporated. Put flummery in bowl, let it completely set, in the refrigerator for about two hours.
6. Prior to serving beat remaining ½ cup whipped cream with 2 tablespoons sugar to be used for topping on flummery.
7. To serve, place on individual dishes or in an attractive glass cup or bowl. Put a dollop of whipped cream on the top and decorate with fruit of your choice, sliced strawberries, blueberries or blackberries.

Serve with thin sugar cookies (see recipe below)

## Easy Sugar Cookies

Recipe yield 18 cookies

Small batch sugar cookies recipe for eight

PREP TIME 10 minutes

COOK TIME 11 minutes

TOTAL TIME 21 minutes

### Ingredients

- 12 tablespoons unsalted butter, melted
- 1 cup granulated sugar
- 3 large egg yolk, white reserved for another use
- 1 1/2 teaspoon vanilla extract
- 1 1/2cup + 6 tablespoons all-purpose flour
- 3/4 teaspoon baking soda
- 3/8 teaspoon fine salt

### Instructions



1. Preheat the oven to 350, and line a small baking sheet with parchment paper (or use a silicone mat).
2. Stir together the melted butter, sugar, egg yolk, and vanilla extract. Stir very well to combine.
3. Next, sprinkle the flour, baking soda and salt evenly over the dough, and stir just to combine.
4. Press the dough flat and evenly in the bowl, and then divide it in half by eye.
5. Each half should yield 9 cookies.
6. Roll each dough ball in your hands, roll lightly in extra granulated sugar, and then space evenly on the prepared baking sheet.
7. Bake for 10-12 minutes, until they spread, start to crackle and appear dry on top.
8. Let the cookies rest on the baking sheet for 2 minutes before moving them to a wire rack to cool completely.

#### Notes

This recipe starts with melted butter, which makes it so simple.

Yes, you can double the recipe.

Also, please note that the recipe uses just 3 egg yolks, not the entire egg. If you add the entire egg, the dough will be too soft.