

WILLIAM'S KITCHEN

RECIPES

WINTERFEST ONLINE 2014

SAVORY

NOTES

SAVORY

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Bacon and Egg Pie

Judith Nolan

Ingredients:

3 sheets of pre-rolled flaky pastry
1 onion chopped finely
500 gms chopped bacon rindless
1 dozen eggs
pepper and salt to taste

Directions:

Spray or wipe a deep pie dish (I use a round one, and I prefer to use glass) with a little olive oil or good cooking oil to prevent pie from sticking. Use 2 sheets of pastry to line the dish all the way to the edge with a small overlap.

Sprinkle half the onion and half the bacon over the bottom. Break in the dozen eggs, add pepper and salt.

Now you have 3 options here. Some people like to leave the eggs whole, some prefer to prick them slightly and mix them together a little, and some like to whip them around to combine. I prefer the 2nd option.

Moisten the edges of the pastry with a pastry brush and brush the mixture over the remaining sheet of pastry. Carefully place this 3rd sheet over the filling, seal the edges together well and trim to fit. I use the excess pastry to make shapes on the top. Brush all again.

Bake at 200°C for approx 45 mins or until well risen and golden. I place a sheet of baking paper over the pie halfway through cooking to prevent too much browning.

Serve hot or cold.

Option: If you wish you can add sliced tomatoes and/or grated cheese beneath the lid before placing the final sheet of pastry over. Just be careful with the tomatoes because they create liquid.

Deep-Dish Chicken Pot Pie

Winterose

This is a great way to use leftover vegetables.

Ingredients:

1 pound of diced cooked chicken
3 medium red potatoes, unpeeled
1/2 cup carrots, 1/2 cup peas (or whatever leftover vegetables you have on hand)
6 tablespoons salted butter
6 tablespoons of all purpose flour
2 cups of chicken broth or stock
1/2 teaspoon of kosher salt
About 8 turns of the pepper grinder
1/2 teaspoon of dried rosemary, crushed
1/2 teaspoon of dried thyme, crushed
1-1/2 cups of half and half
2 homemade pie crusts

Directions:

Preheat oven to 425° F.

Pre-cook the vegetables if they are not already cooked

In a large skillet, heat the butter over medium heat; add the flour in a tablespoon at a time, stirring in before adding the next. Cook, stirring constantly until mixture is bubbly and there are no remaining lumps, about 5 minutes.

Slowly begin to incorporate the chicken stock, stirring vigorously until fully incorporated. Add in the seasonings and stir in well.

Remove from the heat, add the salt, pepper, rosemary and thyme. Stir in the half and half until smooth. Stir the chicken into the cream mixture, then add the vegetables; mix well. Taste and adjust seasonings as needed.

Place crust into a 9-inch, ungreased deep dish, glass pie plate. Gently press the crust down into the bottom and edges of the pie plate. Pour the hot filling into the crust and top with the remaining crust, tucking the top crust up under the edges of the bottom crust. Flute the edges and cut vents into the top of the crust.

Bake immediately at 425°F for 15 minutes. Remove and place strips of foil around the edges of the crust to prevent overbrowning. Return to oven for an additional 15 to 25 minutes, or until crust is golden brown and filling is bubbling. Let stand for 5 minutes before cutting.

Chinese Chicken Sticks

Judith Nolan

Ingredients:

Chicken wings or drumsticks
soy sauce
white wine or dry sherry
crushed garlic
honey
ginger (dry or wet)
salt and pepper

Directions:

Marinate either chicken wings or drumsticks in a mixture (I just do this by eye, never used a recipe) of good proportions of soy sauce, white wine or dry sherry, crushed garlic, honey, and ginger (dry or wet) salt and pepper to taste.

Marinate in fridge for at least 2 hours and then place all in an oven proof dish lined with baking paper. Bake until chicken is cooked, at least 1/2 hour for wings, longer for legs, turning frequently.

Remove the chicken from sauce, set aside and keep warm.

Pour residue sauce into a saucepan and reduce at boiling point until saucy and sticky. Pour over chicken and serve.

Lovely. Need serviettes!

Enjoy!

Curried Eggs, #1

Judith Nolan

Ingredients:

boiled eggs, cooled
curry powder
salt and pepper
finely chopped parsley, plus some small sprigs
heavy cream

Directions:

Boil as many eggs as you might need until hard boiled, then cool and peel. Slice in half horizontally.

Carefully scoop the yolks from the whites and place yolks in a bowl.

Arrange whites on a serving plate.

Add to the yolks curry powder to taste, pepper, salt and finely chopped parsley. Then mix all with some cream until the mix is crumbly moist, but not too wet. Spoon or pipe back into the empty white cases, mounding up to fill each one. Top with a small sprig of parsley.

Enjoy!

Curried Eggs, #2

Judith Nolan

Ingredients:

25 gms butter or margarine
1 small onion finely chopped
1 teaspoon curry powder
1 tablespoon plain flour
3/4 cup milk
salt and pepper
6 hard boiled eggs

Directions:

Melt butter in saucepan, add onion and cook until clear. Stir in curry powder and cook for 30 seconds. Stir in flour slowly and cook until frothy on a low heat. Raise heat to medium and gradually add milk, stirring constantly until mixture begins to thicken. If too thick add more milk.

Remove from heat and season with salt and pepper to taste.

Shell eggs and cut in half lengthwise. Arrange on a serving plate and pour hot sauce over eggs.

You can make salmon eggs by adding 200 gms flaked smoked salmon to sauce before you pour over eggs.

Javanese Meat Balls

Judith Nolan

Ingredients:

500 gms minced steak
1 onion chopped
2 cloves garlic crushed
2 red chillies or 1 teaspoon chili powder
2 eggs
3/4 teaspoon anchovy or fish paste
1 dessertspoon coriander
1 teaspoon cumin
1 dessertspoon brown sugar
1 tablespoon lemon or lime juice
oil for frying

Directions:

Mix all ingreds together so they are thoroughly blended. Shape them into 1" balls and fry in deep smoking oil till brown and cooked through. Serve with plain boiled rice or a salad.

Javanese Curried Steak

Judith Nolan

This is a great dish, but it is even better if you allow it to cool and then reheat for the next day. Even better flavours. Enjoy!

Ingredients:

500gms good stewing steak
1 teaspoon pepper
1 teaspoon ground or wet ginger
1 teaspoon chili power or flakes
1 teaspoon nutmeg
good cooking oil, prefer peanut
1/2 pint beef stock
1 large onion chopped
1 clove crushed garlic
2 tablespoon soy sauce
1 tablespoon lemon juice
3 bay leaves
1/4 teaspoon salt

In 2 tablespoons of oil, fry chopped onion, garlic and the spices, pepper, salt and lemon juice. When the spices are pungent add the diced meat and fry gently for 5 minutes.

Then add the soy sauce, bay leaves, and stock and simmer for about 1 and a 1/2 hours until meat is soft and the liquid thickens. Remove the bay leaves. You can thicken the sauce more if you wish, I use any good quality gravy mix.

Serve with boiled rice and vegetables

Linsensuppe mit Apfel und Curry

Cordi

für 4 Personen

Zutaten:

1 Zwiebel
1 Knoblauchzehe
1 EL Öl
150 g Linsen
1 - 2 EL Currypulver
1 l Gemüsebrühe
1 säuerlicher Apfel
2 EL Zitronensaft
50 g Crème fraîche
Salz, Cayennepfeffer

Zubereitung:

Linsen, gehackte Zwiebeln und Knoblauch ca. 1 Min. in Öl anbraten, Curry dazugeben und die Gemüsebrühe angießen.

Aufkochen und bei schwacher Hitze ca. 45 Minuten garen.

Zitrone und klein gewürfelten Apfel dazu geben und kurz aufkochen, mit den Gewürzen abschmecken Crème fraîche dazugeben.

Dazu schmeckt Baguette!

Lentil Soup with Apple and Curry

serves 4

Ingredients:

1 onion
1 garlic clove
1 tablespoon oil
150 g lentils
1 - 2 tablespoons curry powder
1 liter vegetable stock
1 sour apple
2 tablespoons lemon juice
50 g Crème fraîche
Salt, cayenne pepper to taste

Directions:

Saute lentils, diced onion, and garlic in oil for 1 minute, add curry and vegetable stock. Bring it to the boil, then reduce the heat to low. Simmer 45 minutes.

After that, add lemon juice and diced apple and bring it back to the boil, heating for just a few minutes. Then season with salt and cayenne pepper. Add crème fraîche and serve.

It's good with Baguette (French bread)!

Pink Rice

Beth Wade

Serves 6

Ingredients:

3 medium beets
olive oil
6 cups chicken broth
3/4 cup finely-chopped red onion or leek
3 cloves garlic, minced
1 1/2 cup arborio rice
1/2 cup dry red wine
1 Tblsp balsamic vinegar
2 Tblsp butter
1/2 cup grated parmesan cheese

Directions:

Preheat the oven or toaster oven to 425°.

Cut beets into quarters and toss with olive oil and a pinch of salt. Place on foil on a cookie sheet and seal foil around beets to make a packet (so it will steam). Roast for 35-40 minutes, then remove and let cool.

When cool, peel the beets, dice them, and set them aside. OR skip steps 1-4 and buy pre-cooked beets and dice them after opening.

Heat the chicken broth over medium heat.

Saute the onion and garlic, then toss the Arborio rice in there and toast it for 5 minutes or so. Add the wine and balsamic and stir until they are absorbed.

Stir in the diced beets. Things are going to start getting pink here.

Add the warmed broth, a cup at a time, to the rice mixture. Stir constantly - the rice needs time and heat to absorb the liquid properly. After 15 minutes or so of adding broth and stirring until absorbed, remove the rice dish from the heat.

Add cheese and let rest for 3 minutes.

Pizzasuppe

Cordi

für 6 Personen

Zutaten:

700 g Gehacktes (Schwein od. Geflügel)
2 kg passierte Tomaten
3 kleine Gläser Champignons
200 g Kräuterschmelzkäse
200 g Schmelzkäse natur
400-500 g Sahne
2 große Zwiebeln (gewürfelt)
Öl, Salz, Pfeffer, Oregano, Tabasko or Chilipulver

Zubereitung:

Gehacktes und Zwiebeln in Öl anbraten. Tomaten, Pilze und Käse zufügen und bei mittlerer Hitze erwärmen. Mit den Gewürzen abschmecken. Zum Schluss die Sahne zugeben und bei schwacher Hitze nochmal erwärmen. Wenn die Suppe zu cremig ist, etwas Wasser zugeben.

Dazu passt Baguette!

Pizza Soup

for 6 persons

Ingredients:

700 g minced pork or chicken
2 kg sieved tomatoes
3 small fresh white mushrooms
200 g soft cheese with herbs
200 g soft cheese - natural
400-500 g cream
2 large diced onions
Oil, Salt, Pepper, Oregano, Tabasco or Chili powder

Directions:

Sauté minced meat and onions gently in oil. Add tomatoes, mushrooms and cheese and warm over medium heat. Spice with salt, pepper, Oregano and Tabasco or Chili. Finally add the cream and warm again over low heat.

If the soup is too creamy for your taste just add a bit water.

The soup is good with baguette (French bread).

PERUANISCHE KARTOFFELSUPPE

Cordi

Vincent received a letter ...

Howdi, little Brother,

Lately I stayed a while in Germany and I've found my new destiny ... COOKING! Yep, you've read right. Guess William would have plenty of fun with me; kidding! I still have to work on the Croûtons-colour.

Anyway, the German woman who tasted my first soup said it's jammy. She told me to forward the recipe to the tunnels because William is kinda in need of it. No clue how she knows.

*A kiss to Chandler, hug the old man, and greetings to the rest! Miss ya!
Devin*

(für 1 Person)

Zutaten:

1 Zwiebel
1 Knoblauchzehe
3 mittelgroße Kartoffeln
200 ml Gemüsebrühe
1 Scheibe Toastbrot
2 EL Mais
3 EL Milch
Salz, Cayennepfeffer, Öl

Zubereitung:

Zwiebeln, Knoblauch, Kartoffeln würfeln und in Öl anbraten. Gemüse-brühe dazu geben und 15 Minuten garen lassen.

Für die Croûtons das Toastbrot würfeln und in der Pfanne rösten.

Die Suppe pürieren, Milch und Mais zu Geben und kräftig abschmecken.

Mit Croûtons bestreut servieren.

Potato Soup, Peruan Style

(for 1 person)

Ingredients:

1 onion
1 garlic clove
3 potatoes (middlelarge)
200 ml vegetable stock
1 round toast
2 tablespoons corn
3 tablespoons milk
Salt, cayenne pepper, oil

Directions:

Dice onion, garlic, potatoes and sauté in oil.

Add vegetable stock and heat to the boil for 15 minutes.

For the croûtons, roast the toast very gently.

Mash the soup, add milk and corn, and flavour it spicy.

Serve it with Croûtons!

AnnieMae's Quick-Pickled Cucumbers

Lara Hoyle

Ingredients:

1/4 cup rice vinegar
1 tablespoon sugar
kosher salt
1 Kirby cucumber, very thinly sliced
1/4 sweet or white onion, thinly sliced

Directions:

In a medium bowl, combine the vinegar, sugar, and 1/4 teaspoon salt, stirring until the sugar and salt are dissolved. Add the cucumber and onion and toss to combine.

Let sit, tossing occasionally, at least 15 minutes and up to 6 hours.

Sausage Rolls

Judith Nolan

Ingredients:

1 kilo sausage meat (forcemeat, I think you may call it)
1 small onion very finely chopped.
1/2 cup finely chopped parsley
4 tablespoons tomato sauce (ketchup)
2 teaspoons mixed herbs or any nice herb mix
1 cup grated good tasting cheese
Sheets of ready rolled flaky pastry
pepper and salt to taste
2 eggs
1 tablespoon of water

Directions:

Beat eggs and water together well. Combine sausagemeat, onion, parsley, herbs, cheese and tomato sauce in a bowl with pepper and salt. Mix well.

On a lightly floured board roll out the pastry sheets to a 40 x 30cm rectangle. Cut into two 20cm x 30cm sections. Place the sausage meat mixture down the pastry lengthwise.

Brush the edge of the pastry with the egg/water mixture and roll the pastry over the meat mixture to encase the filling. Press the edges down together carefully to secure. Repeat with remaining pastry sheets until all meat mixture has been used.

Brush over sausage rolls with egg mixture and cut to size required. They can be large and long or small and short.

Place on baking paper on an oven tray. Bake at 220°C for 15 to 20 mins or until golden. May be served hot or cold.

Smokey Chili

Emily

Serves 10.

Ingredients:

2 lbs ground beef (or ground turkey, chicken, or tofu)
1/2 cup butter
2 cups onion, chopped
2 cups bell pepper, chopped
1/4 cup garlic, chopped
2 tbsp green chilies, chopped
3 (14 oz cans) beans, undrained (kidney, black, pinto, whatever is on hand)
3 (14 oz cans) diced tomatoes, undrained
1 (14 oz can) tomato sauce
1 (5 oz can) tomato paste
2 tsp liquid smoke seasoning
2 packets chili seasoning mix*
salt to taste

*If you don't have the packets of chili seasoning mix then use:

2 tbsp cumin powder
2 tbsp chili powder
2 tbsp oregano

Directions:

In a large pot, cook onion in butter on medium heat until transparent and soft. Add garlic, bell peppers, green chilies, and ground beef. Cook until meat is no longer pink. Add seasoning mix. Stir.

Add remaining ingredients. Stir and bring to a boil. Reduce heat and simmer on low for 30 minutes. Enjoy!

For more kick, increase the green chilies and chili powder.

Summer Sausage

Linda Stork

This recipe makes about 5 logs, about 2" thick, 6" long.

Ingredients:

2 lb lean ground beef
¼ teaspoon. salt
½ teaspoon. garlic powder
¼ teaspoon. pepper
1 Tablespoon liquid smoke
1 Tablespoon mustard seed
2 Tablespoon Morton's Tenderquick salt
¾ cup water

Directions:

Mix all ingredients together, form logs. Wrap in foil. Refrigerate for 24 hours.

Bake at 350° for 1 hour.

Some hints William learned over the years:

Be sure to have a drip pan under the sausages in the oven; they WILL leak.

Unwrap the logs from the foil after they have cooled down, drain off any drippings, pat with a paper towel, then re-wrap in plastic wrap and refrigerate until giving them as gifts.

Freeze extras for yourself. (We never have extras Below)

If you have a Jerky Maker or any kind of cookie maker that has that long tube with a plunger, fill the tube, plunge out the sausage onto the foil and all the logs are the same size.

William has a cheap plastic cookie press that Mouse found that doesn't work too well

Lorena's Turkey Croissants

Lara Hoyle

Ingredients:

Croissants
Sliced turkey breast
Whipped cream cheese
Fresh dill.

Directions:

Slice the croissants.

Spread whipped cream cheese on both sides of the croissants. Press the dill lightly one side of the cheese spread.

Put the turkey breast on the other side of the bread. Close the sandwiches and put them on plates and serve with fresh cut homemade french fries...

Catherine's Wild Rice, Walnut, and Apricot Salad

Skippy

Ingredients:

75-100g wild rice
75 g white rice (here I use Jasmine rice)
75 g basmati rice
¾ cup chopped fresh chives
2 tablespoons parsley
½ cup dried apricots, (chopped)
100 g walnuts, (chopped)

Dressing:

2 tablespoons peanut oil
2 tablespoons olive oil
¼ cup white vinegar
Juice of ½ lemon
1 teaspoon brown sugar
1 teaspoon mustard
Salt and pepper

Directions:

Cook rice in separate pots of boiling water until ready. Drain and allow to cool. Combine rice in a salad bowl and add chives, parsley, apricots and walnuts. Mix well.

Dressing: Combine oils, vinegar, lemon, sugar and mustard in a jar. Shake well. Pour dressing over salad and toss to coat.

Season with salt and pepper. Serve at room temperature.

WILLIAM'S FAVORITE FISH PIE

Skippy

(As fish isn't readily available in the tunnels, smoked fish can be kept for a little longer.)

Ingredients:

500 grams of smoked fish (cold smoked fish is best – gives a better flavour)
4 large potatoes, peeled, chopped, cooked and mashed.

Ingredients for Cheese Sauce:

2 oz grated cheese (Use a nice strong cheddar)
2 tablespoons of butter
2 oz plain flour
½ pint of milk (possibly a little more)

Directions:

Grease a square or round dish with about 2" sides. Shake in some breadcrumbs to coat dish, and discard remainder. Spoon in mashed potatoes and line dish, remembering to come up the sides and covering bottom of dish. Set on one side until required.

Peel skin off the fish, remove any bones and discard. Flake fish into small pieces. Check for fine bones and remove.

Melt butter in a saucepan over low heat, add flour and stir until combined. This will look like a thick stodge. Pour in a **LITTLE** of the milk, and gradually add the rest of the milk a **LITTLE** at a time. Mixing thoroughly each time.

Place pan back onto a low heat, and stir continuously until sauce thickens to desired consistency. When ready add grated cheese and beat until smooth.

Add flaked fish and stir until combined, and pour into potato-lined dish. Smooth over top of fish/cheese mixture. Add extra grated cheese and breadcrumbs if desired.

Cook in a low oven (240°F) for about half an hour to warm through ready for tea.

If cheese is not desired, use a plain white sauce, and use chopped parsley instead.

Can be turned into a gluten-free recipe by using gluten-free flour, etc.