

- Chef's Corner Recipe Tips -

Yorkshire Pudding

Serves 8

3/4 cup Milk
3/4 cup Water
3 large Eggs
1-1/3 cup Flour
1 1/2 tsp salt

1/4 cup pan drippings from Prime Rib or Roast Beef.

Classical Accompaniment to Prime Rib and Roast Beef

Mix milk, water, eggs and salt in a bowl, whisk in flour,
a little at a time, until incorporated,

Let Batter stand at room temp for 3 Hrs

Heat pan drippings in small pie pans or muffin tins
until smoking hot

Place pans or muffin tins on a sheet tray to keep from spilling over

Divide the Batter between the 8 pans or muffin tins

Bake in lower half of oven at 450 for 10 min

then lower heat to 350 for 20 mins

Remove and Serve

Can add herbs, such as Thyme, Rosemary, Sage, or Basil

Cranberry and Cream Cheese Fritters

2 Eggs; beaten

2 tsp Sugar

2/3 cup Milk

1 tsp Melted Butter

1 tsp Lemon Juice

1 1/2 cups Flour

1 tsp Baking Powder

1/4 tsp Salt

1 cup Cream Cheese

1 cup Cranberries lightly cooked in 2 tsp Sugar and 1 Tbl Butter

Mix all wet ingredients, except Cranberries
Mix all dry ingredients and mix with wet,
Lightly sauté Cranberries in Sugar and Butter and add to Batter.
Drop by Tablespoon size into 350 degree grease
and fry till golden brown.
Drain on a paper towel and dust with powdered sugar or serve with warm Vanilla
Sauce.

**Butternut Squash and Pineapple
Casserole With Buttered Pecans**

Serves 8

2 Large Butternut Squash, Halved and Seeded, top with Butter and 2 Tblsp
Brown Sugar Bake in 350 degree Oven for 1 hr or till tender let Cool
Remove Skin and Dice in Large Chunks
1 Cup Pineapple Diced
2 granny Smith Apples peeled and Diced
Half cup Brown Sugar
1 tea Cinniamon
1/2 cup Maple syrup
1 cup chopped Pecans
1/2 cup melted Butter
1 1/2 cups panko bread crumbs

Butter a Casserole Dish, add Diced Butternut Squash, mix pineapple, Apples,
sugar , cinniamon, maple syrup pecans and Butter, spread over Squash, cover
top with Panko bread crumbs and Melted butter. Bake in 350 degree oven for 45
mins till golden brown.