

Baked Apples
Mushroom Tart
Brussels Sprouts Nut Salad
Cinnamon Almond Cookies



Michelle's Online Kitchen Cards

Winter 2018

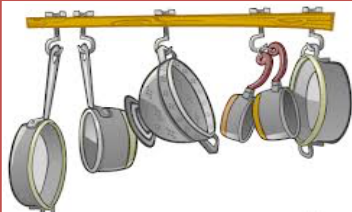
Hi Everyone

My kitchen cards are not really recipes they are suggestions and guidelines for serving good food easily and creatively. For years family and guests have enjoyed meals that I prepared. Many have asked for recipes. I just simply don't use recipes. I do read cookbooks and then adapt ideas to fit the way I work in the kitchen. These cards represent 50 years of meal planning, party giving, and general day-to-day meal prep.

I hope that these cards give you ideas and build your confidence in the kitchen. I use top quality simple ingredients, my imagination, and good time management skills to create meals that please many pallets. I am proof that you do not have to be a gourmet cook to have a great mealtime experience.

Enjoy

Michelle



Baked Apples

Directions

Preheat the oven to 350 F.

Mix softened butter, cinnamon and brown sugar, chill

Core one apple for each person. Don't go all the way through the apple. Place apples in baking dish just big enough to hold apples

Put water in bottom of dish just to keep bottom of dish covered

Fill the hole in the middle of the apple with butter mixture. Bake until the apples are tender when pierced with a knife, about 50 to 60 minutes.

Serve the apples and drizzle pan water and honey over apples. Serve warm or at room temperature.

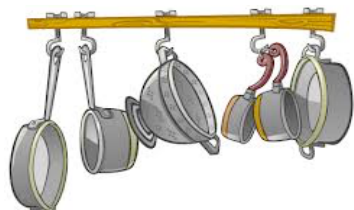


Ingredients

- 1 apple per person
- butter
- brown sugar
- cinnamon
- dark honey



Option - top with whipped cream, nuts, vanilla ice cream, chopped dried cranberries or sprinkles



Mushroom Tart

Directions

On a floured work surface, roll out dough into a 12-inch round. Fit into a 9-inch round tart pan and trim the dough, leaving a 1/2-inch overhang. Fold the overhang back over itself and pinch to create a sturdy edge. Pierce the dough all over with a fork. Freeze for 15 minutes.

Bake the pastry shell until the edges are lightly golden, about 15 minutes. Transfer to a wire rack and let cool.

In a large fry pan over medium heat, melt the butter. Add the mushrooms and shallot and cook, stirring occasionally, until lightly browned, 8 to 10 minutes. Add the crème fraîche and oregano, season with salt and pepper, and stir to combine.

Spread the mushroom mixture in the pastry shell. Bake until the crust is golden, about 15 minutes. Transfer to a wire rack and let cool briefly before serving.



Ingredients

All-purpose flour for rolling out dough 1 disk **cream cheese pie dough**, thawed, or purchased piecrust

2 Tbs. unsalted butter

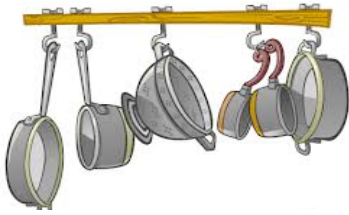
1/2 lb. mixed fresh mushrooms, such as cremini and stemmed shiitake, halved or quartered

1 large shallot, chopped

1/2 cup crème fraîche or heavy cream

1 tsp. chopped fresh oregano

Salt and freshly ground pepper, to taste.



Brussels Sprouts Nut Salad

INSTRUCTIONS

In a small bowl, combine the pecans, the 1 1/2 tsp. olive oil, and cayenne. Stir to coat evenly. Transfer to a baking sheet and toast in the oven until browned, 10 to 12 minutes. Let cool.

Shred the brussels sprouts and radicchio. Transfer to a bowl and toss

Whisk together the vinegar, lemon juice, mustard and maple syrup. Slowly whisk in the 1/4 cup olive oil and season with salt and black pepper.

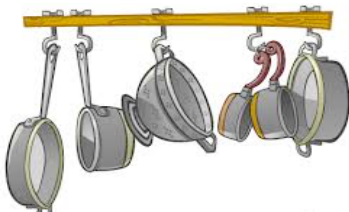
Add half of the dressing to the brussels sprouts-radicchio mixture and toss well to combine, adding more dressing as needed. Let stand for 15 minutes to slightly wilt the brussels sprouts. Top with the pecans and serve.



INGREDIENTS

1/2 cup pecan halves
 1 1/2 tsp. plus 1/4 cup olive oil
 Pinch of cayenne pepper
 2 lb. brussels sprouts, trimmed
 1 small head radicchio, quartered and cored
 2 Tbs. cider vinegar
 1 Tbs. fresh lemon juice
 2 Tbs. whole-grain mustard
 4 Tbs. maple syrup
 kosher salt and ground pepper to taste

Preheat an oven to 350°F.



Cinnamon Almond Cookies

Directions

- Mix together flour, cream of tartar, baking soda, and salt together. Set aside.
- Cream together sugar and butter. Add eggs, amaretto and vanilla and blend well.
- Add dry ingredients to wet ingredients and mix well.
- Shape dough into 1 inch balls and roll in the cinnamon-sugar mixture.
- Place 2 inches apart on ungreased cookie sheet.
- Bake for 8-10 minutes at 350 degrees.
(Makes about 3-4 dozen cookies)



Ingredients

1 cup butter softened
 1 1/2 cups sugar
 2 eggs
 1 tsp vanilla
 2 tsp Amaretto
 2 3/4 cups flour
 2 tsp cream of tartar
 1 tsp baking soda
 1/2 tsp salt
 3 tbsp sugar
 1 tbsp cinnamon



M.nardi@mac.com