

One Saturday Morning
Guest Chef: Carol Morley
February 17, 2007

Scrambled Eggs Au Gratin

6 Tbsp. butter or margarine.
6 Tbsp flour
3 cups milk
½ tsp. salt
½ tsp. pepper
½ lb sliced mushrooms
¼ cup white cooking wine
12 eggs
½ cup milk
2 Tbsp. butter
½ lb bacon cooked well and crumbled
½ lb shredded cheddar cheese

Melt 6 Tbsp butter; blend in flour until smooth. Slowly add 3 cups milk. Simmer and stir constantly until thickened and smooth. Season with salt and pepper. Sauté mushrooms in cooking wine. Beat eggs with milk. Melt remaining butter and pour in eggs, stirring over medium heat until tender. In a greased, large and shallow casserole, combine cheese, mushrooms, eggs, bacon and sauce stirring to blend. Refrigerate overnight. Bring to room temperature and bake at 325° oven for 30 min. Serves 10 – 12.

Waldorf Salad Au Vin

4 Jonathan or Fuji apples
1 rib celery diced
1 cup green seedless grapes
½ cup chopped walnuts
½ cup mayonnaise
¼ cup white cooking wine

Core apples but do not peel; chop into cubes. In a salad bowl combine apples, celery, Grapes, and walnuts. Mix mayonnaise with wine and pour over fruit. Toss lightly. Makes 8 servings.

Applesauce Bread

4 eggs
1 ½ cup sugar
1 cup salad oil
2 cups applesauce
2/3 cup milk

3 ½ cups flour
2tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1 cup chopped nuts

Beat eggs. Add sugar, oil, applesauce and milk. Combine remaining ingredients, stirring well. Add to applesauce mixture, mixing well. Pour into three 8x4 loaf pans. Bake at 350° oven for 1 hour or until done. Makes 3 loaves

Almond Coffee Cake

1 cup milk
½ cup butter
1 pkg. Dry yeast
½ cup sugar
½ tsp. salt
3 eggs beaten
4 ½ cup flour
½ cup butter softened
1 can almond paste filling
Icing (recipe below)
Slivered almonds

Scald milk and pour over ½ cup butter in a large mixing bowl. Cool to lukewarm; add yeast and stir until dissolved. Add sugar and salt to beaten eggs; add to milk mixture. Stir in flour to make stiff dough. Place in a greased bowl, cover and let rise in a warm place until doubled in size about 1 ½ hours. Divide dough in half and knead until smooth and elastic. On a lightly floured board roll out each piece to a 12 x 8 rectangle. Spread with half of remaining butter and half a can of almond paste. Roll up like a jelly roll. Curve en a ring overlapping ends to seal. Place in greased 9 inch round cake pans. With scissors, make cuts at 1 inch intervals cutting 2/3 through the ring. (Start at the outside and cut toward center). Turn each section on its side, Cover and let rise again until double 30 – 40 minutes. Bake at 350° oven 45 minutes. When slightly cool ice and sprinkle with almonds. Makes 2 cakes.

Icing

1 Tbsp. butter softened
1 cup powdered sugar
1 ½ Tbsp milk
¼ tsp almond extract

Combine all ingredients. Beat until smooth and of spreading consistency.