

Herbed chicken and roasted pepper sandwiches

Serves 8

2 (about 1 pound) boneless, skinless chicken breasts
3 tablespoons lemon juice
1/3 cup olive oil
3 teaspoons rosemary, finely chopped
1 teaspoon salt
1 teaspoon fresh ground pepper
1/2 cup mayonnaise
3 oz. **hot capocollo or salami**, thinly sliced
6 oz. fontina cheese, sliced 1/4 inch thick
4 (10 inch) baguettes

Roast chicken: place the chicken, lemon juice, olive oil, 2 teaspoons rosemary, salt, and pepper in a shallow dish, refrigerate for 1 1/2 hours. Heat oven to 400 degrees. Remove chicken from marinade (discard marinade) and roast until cooked through -- about 25 minutes Thinly slice the chicken breasts; set aside.

Make the sandwiches: Split each of the baguettes horizontally using a serrated knife. Stir the mayonnaise and remaining rosemary together and spread on each slice. Layer the capocollo or salami, peppers, chicken, and fontina on half of the sliced baguettes. Cut in half, and service.

We used salami. Purchase a rotisserie chicken from the deli or use good-quality sliced fresh turkey breast and make this entire dish in under 15 minutes. **Recipe called for Hot Pepper, we used roasted red peppers. The salsa (if you use these sandwiches and the Shrimp pate as we like to do) is spicy enough for our family.**

Orange - Chipotle Salsa

Serves 6

3 medium navel oranges
2 plum tomatoes, seeded and chopped, or 3/4 cup grape tomatoes, quartered
2 green onions, thinly sliced
1 tablespoon chopped fresh cilantro leaves
1/2 teaspoon chipotle chile puree, or 1 teaspoon chipotle hot sauce
Salt

From 1 orange, grate 1 teaspoon peel; place in medium bowl. Cut remaining peel and white pith from all oranges. Holding oranges, 1 at a time, over bowl with peel, cut on either side of membranes to remove each segment, allowing fruit and juice to drop into bowl. Discard seeds, if any. With kitchen shears, coarsely cut up orange segments. To bowl with fruit, add tomatoes, green onions, cilantro, chipotle puree, and 1/4 teaspoon salt; stir to combine. Cover and refrigerate salsa if not serving right away.

We have been unable to find Chipotle chile puree, so we buy La costena Chipotle peppers in Adobo sauce and puree it, we refrigerate what we do not use and keep for the next time

Shrimp Pate

½ lb. peeled cooked shrimp
¼ cup (½ stick) unsalted butter, cut in chunks
2 teaspoons **dry vermouth or chicken broth**
1 teaspoon lemon juice
1 teaspoon Dijon mustard
¼ teaspoon salt
¼ teaspoon ground mace
1/8 teaspoon ground black pepper
1/8 teaspoon ground red pepper
½ cup chopped **pistachio nuts**
2 large heads Belgian endive

Combine shrimp, butter, vermouth, lemon juice, mustard, salt, mace, red pepper and black pepper in blender or food processor. Process until smooth. Shape mixture into 8-inch log on waxed paper. If mixture is too soft to handle, refrigerate 1 hour.

Spread pistachio nuts on sheet of waxed paper. Roll pate log in nuts to coat. Cover and refrigerate 1 to 3 hours.

Separate endive into individual leaves. Place pate on serving plate; serve with endive leaves.

Makes 1 ½ cup spread

Variation: Spoon shrimp pate into serving bowl and sprinkle with pistachio nuts.

We do not keep vermouth all the time, most of the time we use chicken broth. Also we do not keep pistachio nuts, but always have pecans, so we use them. We usually serve this with crackers or tortilla chips or what ever "green" leaves we have on hand.

Jambalaya

1 box of Zatarain's Jambalaya Mix
1 bag of Saffron Rice
1 small onion, diced
1 small green pepper, diced
2 celery stalks, diced

olive oil
1 package turkey kielbasa
1 package chicken breast tenderloins
1-2 cans chicken broth

Directions

- Cook rice according to package directions, without the meat, using the amount of water for both Jambalaya Mix and Saffron Rice.
- In a separate pan, sauté the onion, green pepper and celery in olive oil until vegetables are tender. Add to rice.
- In same pan, lightly brown turkey kielbasa and add to rice. Next, cook chicken breast tenderloins and add to rice.
- Add enough chicken broth to moisten the mixture and let simmer for about 20 minutes.

Chicago Dip

1 (10 ounce) package frozen, chopped spinach, thawed and drained
1 cup sour cream
1 cup mayonnaise
 $\frac{3}{4}$ cup chopped green onions
2 teaspoons dried parsley
1 teaspoon lemon juice
 $\frac{1}{2}$ teaspoon seasoning salt
1 loaf bread, crusty Italian bread or Kings Hawaiian

Directions

- In a large mixing bowl, combine spinach, sour cream, mayonnaise, green onions, parsley, lemon juice, and salt. Mix until well blended, then refrigerate.
- Cut a circle out of the top of the bread and scoop out the inside. Tear the inside into pieces for dipping. Spoon the dip into the center of the bread bowl and serve accompanied by the pieces of bread for dipping.

Quick Salsa

1 can of Del Monte Mexican Style Stewed Tomatoes

1 8 oz can of tomato sauce

1 Tablespoon of diced jalapenos (heaping)

¼ bunch of cilantro

2 pods of fresh garlic

1½ teaspoon of sugar

1 teaspoon of cumin

1 teaspoon of garlic powder

1 teaspoon of salt

Put in food processor and puree. Is better if it seasons overnight. This rarely happens at my house. My kids can't wait. Serve with your favorite dipper—we use frito scoops!!!

COWBOY CAVIAR

Ingredients

- 2 tablespoons red wine vinegar
- 1 1/2 to 2 teaspoons hot sauce
- 1 1/2 teaspoons salad oil
- 1 clove garlic, minced
- 1/8 teaspoon pepper
- 1 firm-ripe avocado (about 10 oz.)
- 1 can (15 oz.) black-eyed peas
- 1 can (11 oz.) corn kernels
- 2/3 cup thinly sliced green onions
- 2/3 cup chopped fresh cilantro
- 1/2 pound Roma tomatoes, coarsely chopped
- Salt
- 1 bag (6 oz.) tortilla chips or 2 cups finely shredded cabbage

Preparation

1. In a large bowl, mix vinegar, hot sauce, oil, garlic, and pepper. Peel, pit, and cut avocado into 1/2-inch cubes. Add to vinegar mixture and mix gently to coat.
2. Drain and rinse peas and corn. Add peas, corn, onions, cilantro, and tomatoes to avocado; mix gently to coat. Add salt to taste. Serve pea mixture with chips as an appetizer, or add cabbage and mix to make a salad.

Toffee Brownies

1 (17.6 ounce) package of brownie mix with walnuts

Vegetable oil cooking spray

3 (6ounce) candy bars with almonds and toffee chips (recommended Symphony brand)

Directions

Prepare the brownie mix according to package directions.

Line a 13 by 9 inch cake pan with aluminum foil and spray with vegetable oil cooking spray.

Spoon in half of the brownie batter and smooth with a spatula or the back of a spoon. Place the candy bars side by side on top of the batter. Cover with the remaining batter.

Bake according to package directions. Let cool completely, then lift from the pan using the edges of the foil. This makes it easy to cut the brownies into squares.

FRESH LEMON BARS

Ingredients

- 1/2 cup blanched almonds
- 2 (5.3 oz.) boxes shortbread cookies, preferably all-butter
- 1 1/2 cups granulated sugar
- 1/3 cup all-purpose flour
- 3/4 cup freshly squeezed lemon juice
- 4 large eggs
- 1/2 teaspoon pure vanilla extract
- 2 tablespoons confectioners' sugar, for dusting

Preparation

Preheat oven to 350°. Spread almonds in 13-by-9-inch metal baking pan and bake for 10 minutes, until fragrant and golden. Transfer nuts to a board and let cool.

Place almonds in the bowl of a food processor and pulse in 10 one-second pulses to coarsely grind. Break shortbread cookies into small pieces, add to almonds, then pulse again until mixture is finely ground and beginning to clump. Transfer crumbs to same baking pan, spreading evenly, then press crumbs firmly into bottom of pan. Bake at 350° until golden and set, about 10 minutes.

In a bowl, whisk together sugar and flour. Whisk in lemon juice, then eggs and vanilla extract. Pour lemon mixture over warm crust, reduce oven temperature to 300° and bake until set, about 30 minutes. Transfer pan to a rack and let cool completely. Cut into 20 bars and dust with confectioners' sugar before serving.