

Recipes from Members' Time 'Food, Glorious Food', February 10, 2021

Bacon and Egg Pie

Gingersnaps

Raisin Bread With Cream Cheese & Candied Ginger Sandwiches

Sacher Torte

Spicy Butternut Squash, Potato, Leek Soup

Vegetable & Lentil Soup



Bacon and Egg Pie

Ingredients:

Pie crust (double)

¼ lb bacon

4 eggs

½ cup milk

Salt and pepper to taste

Method:

Pre-heat oven to 375 °F

Line 8 inch pie plate with pastry. Beat eggs and milk as you would for scrambled eggs. Cut bacon into pieces, put into pie shell. Pour egg mixture over bacon (retain a small amount for pie top) and sprinkle a little salt and a lot of pepper! Add top of pie, seal well. Brush with a little egg mixture.

Bake for 30-40 minutes

Serve warm* or cold

*I have to say, I prefer it warm!!

Gingersnaps Recipe

1 c. Molasses
1/2 c brown sugar
Bring to boil
Stir in 1 c butter or margarine to melt.
Let cool

In a bowl blend 3 c flour, 1 tsp each baking soda, cloves, cinnamon and 3 tsp ginger.

Blend well into cool molasses mix

Line a loaf pan with Saran wrap.
Pack dough well in pan.
Chill in fridge overnight
Turn dough out on board and slice thinly using a serrated knife using a sawing motion.

Bake on lightly greased cookie sheet 375 degrees for 6-7 mins

Alternately

You could make a roll or two; might make slicing easier , I don't know I have never tried this.

Also if your dough gets soft put it back in the pan and in the freezer for a while and you will be able to make thinner slices and more snaps.

Raisin Bread With Cream Cheese & Candied Ginger Sandwiches

1 loaf sliced Raisin Bread;
1 Bar cream Cheese;
one half cup cut in small pieces candied ginger;

The day before, chop ginger & mix wth cream cheese,
Let sit overnight in fridge ,

Butter the raisin bread,
Spread cream cheese & ginger,
Cut & serve.
Enjoy

Sacher Torte

Cake

¼ lb. butter

½ cup sugar

¼ lb. (4 squares) chocolate

¼ lb. almonds (1 ½ - 2 packages or 1 ½ cups), blanched and ground

5 eggs, separated

¼ cup rum (optional)

Glaze

Jam (traditionally apricot)

1 ½ to 2 squares semisweet chocolate

1/8 lb. butter

1. Melt butter with chocolate and stir well.
2. Add sugar and yolks of eggs (one at a time).
3. Add almonds and rum
4. Blend in beaten egg whites carefully.
5. Pour into buttered form pan and bake at 375°F for 30 minutes.
6. Test with fork to see if cake is baked through.
7. When cool, spread jam (optional) on top and glaze with remaining chocolate and butter.

Spicy Butternut Squash, Potato, Leek Soup

3 leeks

1 butternut squash

1 package of yellow flesh potatoes (1.5 pounds or 680 gm)

2 boxes (900 ml each) of Campbell's Thai chicken bullion (30% less sodium)

olive oil

salt and pepper

Wash leeks, cut off the top and bottom and slice thinly (I use a food processor).

Place in a large pot with a tablespoon of olive oil in the bottom. Turn on medium and heat. The leeks will soften. After 10 minutes, add the Thai chicken bullion and put on low heat.

Peel butternut squash, discard seeds and cut into chunks. Place on a pan covered in tin foil or parchment paper. Cut potatoes in half and put them on a pan covered in tin foil or parchment paper.

Sprinkle vegetables with olive oil, making sure all vegetables are covered. Roast the vegetables at 400 degrees F for 30 minutes or until soft.

Add the roasted vegetables to the leeks and bullion. Put the soup on medium heat, stir occasionally. When it gets close to a boil, turn it off and let soup cool.

Puree to desired consistency. Add salt and paper to taste. May be frozen.

Vegetable & Lentil Soup

(6 to 8 Portions)

Ingredients:

- 2 tbsp Olive oil
- 1 medium yellow onion
- 2-3 small carrots
- 1 leek
- 1 med turnip
- 1 celery stalk
- 1 large tomato
- 2 cloves of garlic
- 2 tbsp of fresh ginger
- ½ cup lentils, rinsed
- 5 cups Chicken broth
- Salt, Pepper,
- 1 generous tspn each of Turmeric and Parsley

Chop all vegetables, sautee in olive oil for 4 to 5 mins,

Add salt, pepper and Turmeric, mix.

Stir in 5 cups of chicken broth and cook slowly on low/med heat for approx. one hour.

Serve with sprinkle of Parsley.

Can be kept 2-3 days refrigerated.
