

# *A Taste of Seattle*

*Recipes from 25 leading Seattle Restaurants*

*Calligraphy & Drawings by Margo Jacobsen*

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## *Boondock's Sundecker's and Greenthumb's*

### **CHICKEN LIVERS BOONDOCK'S**

**2 oz. olive oil**  
**10 oz. chicken livers**  
**6 oz. med. mushrooms**  
**2 Tbsp. flour**  
**1/2 med. onion**  
**1 toe garlic**  
**2 bay leaves**  
**chicken stock**  
**salt**  
**fresh ground pepper**  
**2 oz. dry white wine**

Heat 2 oz. olive oil in sauté pan and add chicken livers. Sauté livers until seared on outside. Add mushrooms and flour. Sauté until mushrooms begin to soften and add julienne onion. Sauté until just beginning to soften. Continue stirring and add crushed garlic and bay leaves. Add chicken stock, beginning with one cup and adding more as mixture thickens and desired consistency is achieved. Touch with salt and pepper. Amount of salt will depend on saltiness of chicken stock. Sprinkle with wine and serve.

*Serves 2*

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## *Boondock's Sundecker's and Greenthumb's*

### **CHICKEN MANNHEIM**

**1 cut up fryer with giblets**

**flour**

**olive oil**

**1 lb. sliced mushrooms**

**1 toe of garlic**

**1/4 cup pimento**

**2 Tbsp. red wine vinegar**

**1/2 cup 1/4" diced green pepper**

**1/2 cup chopped green onion**

**2 lb. sour cream**

**salt**

**fresh ground pepper**

**dry white wine**

**fresh parsley**

Rinse and pat dry fryer. Flour pieces and fry in two oz. olive oil until golden brown. During frying process, splash on 2 Tbsp. red wine vinegar. Place in 350° oven to bake.

In large sauté pan, heat 2 oz. olive oil over medium high heat. Add green peppers and mushrooms and sauté for approximately 1 1/2 minutes. Add minced garlic, pimento, green onion and 4 Tbsp. flour. Sauté until flour completely soaked up and well mixed. Add sour cream, basil and salt and pepper to taste. Cook over medium heat until sour cream thins out then thickens again as flour cooks.

Remove chicken from oven and fold pieces into sauce. Simmer on low heat until chicken is completely done. Splash with white wine. Chicken and sauce should be served over buttered linguini or rice. Garnish with fresh parsley.

*Serves 2-4*

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## *Brasserie Pittsbourg*

### **CUCUMBER SOUPE**

- 1 lb. cucumbers**
- 1 large onion, chopped**
- 2 Tbsp. butter**
- 2 1/2 quarts chicken stock**
- 1 lb. potatoes**
- 1 Tbsp. corn starch**
- 1 cup cream**

Sauté chopped onion in butter. When golden brown, add cucumber, peeled and sliced. When cucumber is tender, add stock, and potatoes peeled and quartered. Add salt and pepper to taste. Bring to a boil and simmer until potatoes crumble. Put through ricer (not blender) or a sieve. Five minutes before serving add corn starch dissolved in the cream and cook for 3 to 4 minutes.

This soupe can be served cold in the summer with extra thin slices of cucumbers and slices of hard boiled eggs and a dollop of sour cream.

*Serves 8*

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## *Brasserie Pittsbourg*

### **ROULADE DE JAMBON**

- 1 1/2 lbs. Jerusalem artichokes**
- 8 slices boiled ham (same length)**
- 2/3 cup minced shallots**
- 4 Tbsp. butter**
- 1 large tomato**
- 1/2 cup Dubonnet**
- 1/4 lb. mushrooms, sliced**
- 2 cups beef consommé**
- 1 1/2 Tbsp. cornstarch**

Soak the Jerusalem artichokes in hot water and brush them to make sure no dirt is left in crevasses. Slice the artichokes and sauté in skillet with 2 Tbsp. butter until very tender. Remove from skillet into a bowl. In same skillet, sauté minced shallots with remaining butter until golden brown, then transfer half of the shallots to a saucepan. To the remainder, add the sliced mushrooms. Stir quickly, then add to artichokes in bowl.

In saucepan containing shallots, add the tomato, peeled, seeded and chopped. Cook over fairly high heat, stirring constantly for 5 minutes or until liquid nearly evaporates. Add Dubonnet and consommé and let boil for 10-12 minutes. In a cup, dissolve corn starch and 2 Tbsp. water and add to sauce, stirring quickly. Simmer for 15-20 minutes. Season to taste.

Mound 1/8 of artichoke mixture in the center of each slice of ham. Roll ham lengthwise around filling. Arrange rolls in buttered baking dish. Pour sauce over and bake in preheated oven at 375° for 15 minutes or until heated through. Serve with chopped parsley.

*Serves 4*

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## *Café Sabika*

### **CHICKEN GARDEN SKILLET**

**1 large fryer chicken, cut up**  
**1 pint canned chicken broth or 2 cups fresh chicken stock**  
**2 large sweet bermuda onions**  
**1 pkg. frozen artichoke hearts**  
**1/4 cup dry cooking sherry**  
**3 large firm ripe tomatoes**  
**fresh ground pepper**  
**salt**  
**thyme**  
**tarragon**  
**basil**  
**olive oil**  
**paprika**

Wash, dry and lightly flour chicken. Using a large enameled cast iron skillet, brown chicken in hot olive oil. Sprinkle with salt, pepper and paprika. Sauté until golden brown. Add chicken stock, sherry, and sprinkle of the various herbs. Cover and simmer slowly for 20 minutes.

Just before serving, layer sliced onions and add package of artichoke hearts. Cook for 10 more minutes. Two minutes before completion add fresh quartered tomatoes. Cover and simmer.

Serve this dish on steamed wild rice and bulgur pilaf.

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## *Café Sabika*

### **SABICA CHEESE PIE**

**fresh ground granola with a variety of nuts and fruits**

**1 cup light honey – eucalyptus or mint**

**6 cups cottage cheese**

**6 Tbsp. unflavored yogurt**

**6 Tbsp. papaya syrup**

**1 tsp. almond extract**

Butter 8 x 12 baking pan and sprinkle with granola on bottom. Pack down and coat lightly with honey. Smooth over with spatula.

In blender or food processor, combine cottage cheese in 2 cup batches with 2 Tbsp. papaya syrup, 2 Tbsp. yogurt, 1/2 tsp. almond extract and honey. Blend or process until smooth and firm. If mixture is too runny, add 1/4 cup more cottage cheese. Smooth over bottom of baking pan and complete 2 more batches until all ingredients are used. The almond extract can be varied to taste. The mixture can be tested for sweetness as you go. Use more or less honey to fancy.

Bake cheese pie in 350° oven for 20 minutes. Set out to cool. Refrigerate for 8 hours. Cut and serve with fresh strawberries or other seasonable fruit or sprinkle with fresh ground nutmeg.

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## *City Loan Pavilion*

### **EGGS AVACADO**

- 9 hard boiled eggs, sliced**
- 6 avacadoes, halved, peeled and sliced**
- 6 Tbsp. butter**
- 3 Tbsp. flour**
- 4 cups milk**
- 1/2 cup imported Parmesan cheese, grated**
- 1/2 cup imported Swiss cheese, grated**
- 4 slices white bread, diced in one inch squares**

Make a Mornay sauce as follows. Melt 3 Tbsp. of the butter, add the flour, cook over low heat for 3 minutes. Pour in milk. Stir with whisk quickly over medium heat. Simmer for 12 minutes. Add cheese, season to taste with salt and pepper and a light touch of nutmeg. Set aside, keeping warm.

In skillet, heat 3 Tbsp. butter, drop croutons in, stir without stopping until golden. Drain, add a touch of salt and pepper. Set aside.

In individual baking dishes, arrange 1 1/2 sliced egg sandwiches between slices of one avacado. Pour mornay over, sprinkle with a touch of paprika.

Bake in 375° oven for 10 minutes or until heated through. Add croutons on top when serving.

*Serves 6*

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## *City Loan Pavilion*

### **TONASKET SALADE**

**1 1/2 lbs. macaroni**  
**2 cups mayonnaise**  
**3 Tbsp. Grey Poupon**  
**1 lb. zucchini, shredded**  
**juice of 1 lemon**  
**1 iceberg lettuce, shredded**  
**1 1/2 lbs. Alaskan baby shrimp**  
**3/4 cup oil and vinegar dressing**  
**2 Tbsp. fresh or dried dill**  
**4 hard boiled eggs**  
**3 dozen black olives**  
**3 tomatoes, quartered**  
**parsley, chopped**

Cook macaroni in large pot with boiling salted water. When soft, drain and let cool. When cold, mix with mayonnaise, mustard, zucchini, lemon juice and dill. Season to taste with salt and pepper.

On platter, on bed of shredded lettuce, mound macaroni. On top, make a crown with shrimps, seasoned to taste with oil and vinegar dressing. Around shrimp put a ring of chopped boiled eggs. Arrange black olives around like a necklace. Finish with quartered tomatoes. Put a touch of chopped parsley in the center of the shrimp and a touch in between tomato wedges. Pour drops of left over dressing on each tomato.

*Serves 10-12*

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## *Crêpe de Paris*

### **RATATOUILLE A LA NICOISE**

**1 lb. zucchini, sliced**

**1 lb. eggplant, sliced**

**salt**

**3 sweet red peppers**

**2 large garlic cloves, chopped**

**1 lb. tomatoes, blanched, peeled and chopped**

**4 Tbsp. olive oil**

**2 to 3 large onions, sliced**

**black pepper**

**fresh basil**

Arrange the zucchini and eggplant slices in two colanders, sprinkle with salt. Leave for one hour, then blot dry with paper towels. Remove the stalks and seeds from the peppers and cut into strips.

In a large frying pan, heat the olive oil. Add onions and garlic and cook gently until onions are soft and lightly brown. Add eggplant, zucchini, peppers and tomatoes. Season with pepper. Cook steadily until vegetables are reduced to a thick stew. Apart from the tomatoes and onions, the vegetables should retain their shape. Sprinkle with basil and correct seasoning.

*Serves 6*

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## *Crêpe de Paris*

### **SOUP À L'OGNON GRATINÉE**

**1 1/2 lbs. yellow onions, thinly sliced**

**3 Tbsp. butter**

**2 quarters beef bouillon**

**1/2 cup white wine**

**1/2 loaf French bread, sliced thinly**

**1 bay leaf**

**salt and pepper**

**1 lb. grated Swiss cheese**

Melt butter in saucepan, add sliced onions. Cover and cook until onions are translucent, about 30 minutes. Uncover and continue cooking over medium high heat. Stir frequently until onions are a deep golden brown. Add the bouillon, wine and bay and bring to a boil. Simmer for 30 minutes and season with salt and pepper.

Place bread slices in 350° oven for 15 to 20 minutes or until brown. Turn and brown on the other side.

Pour the hot soup into individual oven dishes. Place a layer of bread slices over the top of the soup and cover completely with grated cheese. Place under the broiler until brown.

Serves 6

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*Domani*

**CANNELLONI CON GRANDCHIO  
E SPINACHI**

crêpes:

**2 1/2 cups flour**

**6 eggs**

**1/2 cup salad oil**

**1 tsp. salt**

**2 1/2 cups milk**

Mix all ingredients together in a blender. Allow to stand 1 hour before using. Make 30 crêpes and allow them to cool.

filling:

**2 lbs. well drained chopped spinach**

**8 oz. grated Parmesan cheese**

**1 lb. drained Dungeness crab meat**

**8 oz. ricotta cheese**

**1 egg**

**1/2 tsp. black pepper**

**1/2 tsp. sweet basil**

**pinch of garlic powder**

**cream sauce**

**crab legs for garnish**

Mix all filling ingredients together. Divide filling among crêpes and roll them up. Bake in oiled pan at 350° for 20 minutes. Place crêpes on an oval platter and cover with cream sauce. Top with crab legs and sprinkle with parmesan. Place under broiler until lightly browned.

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## *Domani*

### **FILET DE VEAU AUX CHAMPIGNONS**

**4 ten oz. whole veal tenderloins**

**4 oz. chopped onions**

**6 oz. sliced mushrooms**

**2 oz. chopped red peppers**

**2 oz. chopped green peppers**

**Coleman's mustard**

**paprika**

**sage**

**flour**

**1 Tbsp. brandy**

**1/4 cup chablis**

**veal or chicken stock**

**mushroom caps**

**2 Tbsp. light cream**

**chopped parsley**

Season veal with salt, black pepper, sage, mustard and paprika. Roast in a 400° oven 25 minutes for medium rare. Slice thinly and arrange on a large platter.

Take drippings from veal and sauté onions, mushrooms and peppers until tender. Add sufficient flour to make a roux. Flame with brandy, add chablis and stock to form sauce. Pour sauce over veal.

Garnish with mushroom caps and pour light cream over all. Sprinkle with parsley and serve.

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*Franco's Hidden Harbor*

**FRESH DUNGENESS CRAB LEGS  
ST. DENNIS ALA FRANCO'S**

- 12 Dungeness crab legs (large)**
- 4 fresh medium-size mushrooms**
- 1/2 tsp. finely chopped green onion or chives**
- 1 tsp Parmesan Cheese**
- 1/2 cup basic sharp cheddar cheese sauce**
- 3 Tbsp. shredded Kasserri Cheese**

Chop green onion or chives. Wash and drain mushrooms, slice thinly and sauté in butter. Shred the Kasserri cheese and prepare the basic cheese sauce. In a round or oval casserole, spread the mushrooms evenly over the bottom. Spread 10 of the crab legs evenly over the crab legs and pour half of the cheese sauce over this. Next, add the shredded Kasserri cheese evenly and place the remaining crab legs on top.

Place the casserole in a 500° oven for 8–10 minutes, remove and sprinkle with Parmesan cheese. Serve with lemon wedges and parsley garnish.

*Serves 1*

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## *Franco's Hidden Harbor*

### **LOBSTER THERMIDOR ALA FRANCO'S**

**6 to 8 oz. Australian Lobster Tails**

**2 cups basic white cream sauce**

**1/2 cup fresh sliced mushrooms**

**1 tsp. finely chopped green onion or chives**

**2 Tbsp. dry Sherry wine**

**1/8 tsp. prepared mustard**

**2 slices American cheese**

**1 tsp. Parmesan cheese**

**dash of each of the following: curry powder, onion powder, garlic powder, Tobasco Sauce and Soy Sauce**

Split lobster tails lengthwise, remove meat from shells and dice meat in 1/2 in pieces. Place the shells back-to-back in a pan and place in a warm oven to be prepared for filling.

Sauté the fresh mushrooms in butter. Sauté the diced lobster meat in the Sherry wine for 5 minutes and drain the wine. Add the cream sauce and blend in the mushrooms, green onion or chives and all the seasonings. Place the preparation in the warm lobster tail shells and strip with the American cheese as follows.

Cut each slice of cheese into 5 strips, place 2 strips vertically and 3 horizontally on each lobster shell to form a latticework pattern. Sprinkle the parmesan cheese on the filled shells. Add a dash of paprika, place in a warm oven for 4 or 5 minutes to heat, and it is ready to serve.

*Serves 1*

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# *Great American Food and Beverage Companies Conglomerate*

## **HOT VEGETABLE SALAD**

- 1/4 head cauliflower**
- 2 medium carrots**
- 1/4 bunch broccoli**
- 2 stalks celery**
- 1/2 med. yellow onion**
- 1/2 med. green pepper**
- 1/2 medium zucchini**
- 8 petite mushrooms**
- 1/2 lb. mozzarella cheese**
- 2 tsp. sesame seeds**
- 1 oz. Sauterne**

Break cauliflower and cut broccoli into small pieces. Slice carrots and celery thin and at an angle. Thinly slice onion, green pepper and zucchini. Grate cheese.

Begin cooking cauliflower and carrots in medium sized sauté pan. When half way done, add remaining vegetables and continue cooking until all are approximately 3/4 done. Add wine, burning off all alcohol. Top with cheese then sesame seeds. Place in preheated 400° oven for approximately 5 minutes. Cheese should be completely melted and vegetables cooked but still crisp. Serve immediately.

*Serves 2*

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*Horatio's*

**BURNT CREME**

**1 pint whipping cream**

**4 egg yolks**

**1/2 cup granulated sugar**

**1 Tbsp. vanilla extract**

**granulated sugar for the topping**

Preheat oven to 350°. Heat cream over low heat until bubbles form around edge of pan. Beat egg yolks and sugar together until thick, about 3 minutes. Gradually beat cream into egg yolks. Stir in vanilla and pour into 6 (6 oz.) custard cups.

Place custard cups in baking pan that has about 1/2 inch water in the bottom. Bake until set, about 45 minutes. Remove custard cups from water and refrigerate until chilled. Sprinkle each custard with about 2 tsp. granulated sugar. Place on top rack under broiler and cook until topping is medium brown. Chill before serving.

*Serves 6*

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*Horatio's*

**OYSTERS SAN JUAN**

**2 jars medium sized Pacific oysters (12 oz. each)**

**2 Tbsp. fresh minced parsley**

**2 Tbsp. minced green onions**

**3 Tbsp. fine dry bread crumbs**

**3 Tbsp. grated Parmesan cheese**

**1/2 cup melted butter**

**1/4 cup lemon juice**

Drain oysters well. Coarsely chop so that pieces are about 3/4 inch in diameter. Distribute equally among 6 (4 oz. each) shallow baking dishes.

Stir together until distributed, the parsley and green onions. Sprinkle evenly over the oysters. Stir together the bread crumbs and cheese and sprinkle mixture evenly over herbs in each dish.

Combine melted butter and lemon juice. Drizzle over each baking dish to lightly coat crumb topping. Bake at 450° for 10 minutes or until top is golden brown and crusty.

*Serves 6*

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*Ivar's Acres of Clams*

**QUILCENE OYSTERS IN  
BUTTER AND WINE SAUCE**

**1 pound oysters, drained**

**1 cup sauterne**

**1 cup butter**

**salt & pepper to taste**

Melt butter gently in saucepan, add wine and simmer 2-3 minutes. Add oysters. Simmer 3 minutes, being careful no to overcook oysters but heating all the way through. Add salt and pepper to taste.

Divide oysters into 4 equal parts and serve in sauce.

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## *Ivar's Captain's Table*

### **VIKING SOUP**

**46 oz. fish stock**  
**2 medium onions – diced**  
**1/2 stock celery, diced**  
**12 oz. half & half**  
**5 oz. halibut – 1/2" cubes**  
**5 oz. salmon – 1/2" cubes**  
**5 oz. shrimp meat**  
**1 lb. potatoes, cooked**  
**pinch of parsley**  
**1 1/2 Tbsp. salt**  
**1 Tbsp. M.S.G.**  
**1 tsp. white pepper**  
**6 oz. butter**  
**10 oz. flour**

Use your water from your poached fish for stock. Add onions, celery, and cook until done. When done, add all other ingredients except butter and flour. Cook for 15 minutes. Mix flour and butter and add to soup. Stir over moderate heat for 10 minutes until it has thickened. Serve nice and hot with a tangy cole slaw and sour dough rolls.

*Serves 6*

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## *Jake O'Shaughnessey's*

### **JAKE'S IRISH COFFEE**

**Murphy's Irish Whiskey**  
**dark Columbian coffee**  
**cane sugar cocktail cubes**  
**real whipping cream**

Purchase only 6 oz. stemware for Jake's Irish Coffees. The best kind is a fizz glass.

Line up the Irish Coffee glasses and pour boiling water into the glasses 1/2 full. This pre-heating is most important. Once the glasses are hot (about 1 minute), pour out the hot water and place two cane sugar cocktail cubes into each glass.

Pour 1 1/8 ounces of Murphy's Irish Whiskey into each glass. Holding the glass by it's base, use the back of a spoon to mull the cane sugar thoroughly against the inside of the glass. The cane must be completely dissolved. Add strong coffee to 1/2 inch from rim of the glass.

Whip real whipping cream in a blender for about 10 seconds. Do not overwhip. The cream must be pourable—not stiff. When pouring the cream, hold a spoon over the center of the glass, just above the coffee. Pour the whipped cream over the spoon to break its fall. The spoon prevents the cream from going to the bottom of the glass and producing a “sinker”. The whipped cream should fill the glass just under the rim.

Serve immediately.

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## *Jonah and the Whale*

### **HALIBUT NORWEGIENNE**

**2 pounds halibut, cut in 8 pieces**

**2 oz. flour**

**1 oz. butter**

**4 oz. diced mushrooms**

**4 oz. diced cooked shrimp**

**3 egg yolks**

**1/2 cup whipping cream**

Poach halibut in stock of 1/2 cup white wine, 2 cups water, 1/2 lemon, 1 bay leaf, 1 whole clove, 5 peppercorns, 1 small piece of celery and 1/2 tsp. salt. Poach 5 minutes. (do not boil)

While poaching fish, melt butter and mix with flour. Heat mushrooms and shrimp in skillet.

Place fish in casserole and keep warm. Strain fish stock and thicken with flour-butter mix. Add egg yolks mixed with whipping cream. Add mushrooms and shrimp to fish, top with fish sauce. Garnish with chopped parsley. Serve with steamed rice.

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## *Mikado*

### **MIKADO STEAK**

- 8 eight oz. steaks**
- 1 oz. fresh garlic**
- 2 1/2 cups soy sauce**
- 1 1/2 cups sugar**
- 1/6 cup sesame oil**
- 1/4 cup white sesame seeds**
- 1 1/2 Tbsp. white pepper**
- 1 1/8 cup aginomoto (M.S.G)**
- 0.1 oz. red pepper**

Blend soy sauce and garlic in blender. Pour into pan and add rest of ingredients. Bring mixture to a boil.

Cook steak slightly under desired taste. Move steak to a frypan. Pour sauce over steak and heat it through. Place on serving dish, top with green onions and serve.

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## *Mikado*

### **SUKIYAKI**

- 2 1/2 lbs. sukiyaki beef strips, sliced about 1/8 inch thick – New York preferred**
- 1 small can bamboo shoots**
- 1 small can yam noodles**
- 3 large dry onions sliced 1/4 inch**
- 4 bunches green onions 1 1/2 inch length**
- 6 large mushrooms**
- 1 tofu (soy bean cake)**

sauce:

- 3 cups sake**
- 3 cups soy sauce**
- 2 cups sugar**
- 1 tsp. M.S.G**

Using large frypan, place yam noodles, bamboo shoots and other seasonable vegetables in the pan. Spread meat evenly over vegetables. Pour enough sauce so the ingredients will be half submerged in the pan. Put on stove. Allow to simmer uncovered until meat is about three-fourths done. Turn stove off, add tofu and allow to stand 3-5 minutes. Serve.

*Serves 8*

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*Mirabeau*

**TIPSY QUAILS**

**2 quail**

**thyme**

**salt and pepper**

**white wine**

**3 Tbsp. sour cream**

**10 oz. gin**

Clean quails inside and out. Sprinkle with thyme, salt and pepper. Roast with a little white wine for 20 minutes at 450°. Reduce wine until there is only a soup spoonful left. Mix with sour cream. Flame with gin. Pour sour cream back on top of birds. Serve with wild rice and fresh vegetable.

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## *Mirabeau*

### **VEAL RENE**

**2 small veal fillet, 1/2" thick**

**butter**

**salt and pepper**

**stewed tomatoes**

**fresh mushrooms**

**imported Swiss cheese**

**sauce périgourtine**

Lightly sauté in butter. Add salt and pepper to taste. Place on top, chopped stewed tomatoes, sliced mushrooms and a slice of Swiss cheese. Place under broiler until cheese melts. Add 2 soup spoonfull of sauce périgourtine and serve.

### **SAUCE PÉRIGOURTINE:**

To brown sauce, add Marsala wine and a little sherry. Also add salt, pepper, a little chopped onion and celery. Cook 2 1/2 hours. Pass through cloth and add truffles. If sauce needs thicening, add cornstarch.

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## *Polynesia*

### **KAW KAW WOK**

- 1 whole chicken breast**
- 1 lb. scallops**
- 1 lb. prawns**
- 1 cup Chinese cabbage**
- 10-15 small mushrooms**
- 1 large onion, sliced**
- 1/3 cup soy sauce**
- 1 Tbsp. sugar**
- 1 cup canned bamboo shoots, sliced**
- 1/2 cup water chestnuts, sliced**
- 1 Tbsp. chicken base to make 1 cup broth**
- 1 cup fresh or canned yam noodles**
- 1 cup sliced barbequed pork**

Cut chicken into thin, 2 inch strips. Cook chicken, prawns and scallops in a Chinese wok with 3 Tbsp. oil until almost done. Set aside on plate. In the same wok, combine cabbage, mushrooms and onion. Cook 1 to 2 minutes. Stir in bamboo shoots and water chestnuts. Add soy sauce, sugar, scallops, prawns, chicken and chicken broth. Cover for 5 minutes, stirring occasionally. Stir in noodles. Serve with barbequed pork on top.

*Serves 6*

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## *Ray's Boathouse*

### **FROZEN COFFEE NOUGATINE MOUSSE**

**1/2 cup pecans**  
**1/3, 1/4 & 1/8 cups sugar**  
**4 Tbsp. water**  
**4 egg yolks**  
**4 egg whites**  
**4 Tbsp. instant coffee**  
**dash of salt**  
**1 cup whipping cream**  
**1 tsp. vanilla**  
**3 Tbs. powdered sugar**  
**shaved chocolate**

Warm nuts in oven. Mix 1/3 cup sugar and water and boil until light brown. Mix in nuts, spread on oiled pan, cool and chop. Combine egg yolks and 1/4 cup sugar. Whip together until sugar dissolves. Continue to whip over simmering water until thick. Add instant coffee and blend well. Remove from heat and stir in chopped nut brittle.

Whip egg whites, 1/8 cup sugar and salt to form meringue. Fold meringue into yolk mixture and chill while whipping cream.

Whip cream and vanilla. When almost firm add powdered sugar. Combine with egg mixture and pour into margarita glasses. Top with shaved chocolate and freeze.

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## *Ray's Boathouse*

### **SOLE BECKLEY**

For each serving:

**2-3 sole fillet**

**4 mussels**

**3 oz. prawns**

**1 Tbsp. diced shallots**

**butter**

**salt and pepper**

**1/3 cup dry white wine**

**3 Tbsp. heavy cream\***

**1 tsp. diced green onion**

Butter a fire-proof dish and sprinkle the bottom with shallots. Place fish in dish and season with butter, salt and pepper and pour wine over. Cover with buttered paper. Bring to a simmer then place in 350° oven. Cook 15-20 minutes basting once or twice.

When fish is done, remove to serving dish and keep warm. Saute prawns in pan and add liquid left in baking dish. Reduce until thickened slightly, add cream and let boil a minute or two. Add steamed mussels and let boil again. Add green onion, taste and reseason if necessary. Pour sauce over hot fish and serve.

\*Heavy cream: 1 Tbsp. sour cream mixed with 1/2 pint cream, and left at room temperature 12-24 hours until thick. It will keep up to 3 weeks in the refrigerator.

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*Rosellini's Other Place*

**C O L D   Z A B A G L I O N E   P I E R R E ' S**

- 7 egg yolks**
- 1/4 cup granulated sugar**
- 1/2 cup sherry**
- 1/2 envelope gelatin**
- 1 1/2 Tbsp. cold water**
- 1 1/2 oz. brandy or dark rum**
- 1 cup heavy cream – whipped**

In the top of a double boiler combine the egg yolks with the sugar and sherry. Whip the mixture over hot but not boiling water until mixture thickens. Stir in gelatin that was softened in a little cold water and dissolved over hot water. Put the pan in a bowl of ice and stir the zabaglione well until it is thick and without bubble. When it is almost cold, add brandy or dark rum and the heavy cream, whipped. Pour it into individual molds. Chill and unmold it.

*Serves 6*

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## *Rosellini's Other Place*

### **PARTRIDGE A LA BOURGUIGNON**

- 2 partridges (3/4 pound each)**
- 2 tsp. vegetable oil**
- 2 slices bacon**
- 3 Tbsp. butter**
- 1 cup pearl onions**
- 1 tsp. sugar**
- 1 cup small mushroom caps**
- 1 cup Burgundy wine**
- 1 cup demi-glace sauce (described later)**

Preheat oven to 400° F. Wipe the partridges inside and out with toweling and tie the legs and wings close to the bodies. Grease a heat-proof dish with the oil and place the two partridges in it. Cover the breasts with the bacon and roast for 15 minutes.

While the partridges are in the oven, melt 1 1/2 Tbsp. of the butter in a small saucepan and cook the little onions until almost tender. Sprinkle with sugar and continue cooking, shaking the pan frequently, until the onions are shiny. At the same time, sauté the mushrooms in the remaining butter, in a separate pan, until tender.

Remove the partridges from the heat-proof dish and keep warm. Discard the bacon. Add the wine to the heat-proof dish and cook over medium heat, scraping the pan juices from the bottom, until it is reduced to half its original quantity. Add the demi-glace and simmer for 1 minute. Season to taste with salt and pepper. (For best results, use demi-glace made with part of a game carcass.) Return the partridges to the dish and simmer 3 minutes.

Serve the partridges on croutons or on a bed of wild rice, on warmed plates. Top with the glazed onions and the mushroom caps. Pour a little sauce on each bird and serve the rest in a side dish.

## **DEMI-GLACE (RICH BROWN SAUCE)**

**1/4 cup chopped mushroom peelings and stems**

**6 Tbsp. dry Sherry**

**1 Tbsp. meat extract**

**2 cups brown sauce**

Simmer the mushrooms in the Sherry until the Sherry measures about 3 Tbsp. Combine with the brown sauce (or canned beef gravy) and the meat extract. Cover and simmer 20–25 minutes. Strain before using.

*Serves 2*

**CHILLED CARROT AND ORANGE SOUP**

- 4 cups sliced carrots**
- 2/3 cup chopped scallion**
- two 3" pieces orange peel**
- 1/2 cup butter**
- 2 Tbsp. sugar**
- 1/2 tsp. ginger**
- 1/2 tsp. cinnamon**
- 2 Tbsp. flour**
- 1 tsp. salt**
- 1/2 tsp. white pepper**
- 6 cups water**
- 3 cups orange juice**
- 2/3 cup heavy cream**
- 4 tsp. lemon juice**
- 1 cup carrots—julienne strips**

Sauté chopped scallion and orange peel in the butter over moderate heat until scallion is softened. Stir in the carrots, sugar, ground ginger and cinnamon and sauté for 3 minutes. Stir in flour, salt and white pepper and sauté until carrots are coated with the flour. Stir in water and orange juice. Bring liquid to a boil and simmer, covered, for 20 minutes or until carrots are very soft. Puree the mixture through a food mill or sieve into a bowl. Stir in heavy cream and lemon juice to taste. Cover and chill soup for at least 6 hours.

In a saucepan, blanch carrot strips in boiling salted water for 5 minutes. Drain strips, refresh them under running cold water and chill. Ladle soup into chilled bowls and garnish each serving with carrot strips.

**SEAFOOD CASSEROLE ALA CHEF HENRY**

**1 1/2 cups light cream**  
**4 eggs**  
**1/4 cup dry white wine**  
**3 Tbsp. lemon juice**  
**2 Tbsp. minced parsley**  
**1 1/2 tsp. dry mustard**  
**1 tsp. paprika**  
**salt & pepper to taste**

Combine above ingredients to form a cream mixture. Set aside.

**3/4 lb. shrimp – deveined and chopped**  
**1 lb. cooked lobster**  
**3/4 lb. cooked, flaked crab**  
**6 Tbsp. butter**  
**1 1/2 cups. dry bread crumbs**  
**1/4 lb. sharp cheddar cheese – grated**

In a skillet, sauté shrimp in butter for one minute or until pink. Add lobster, crab and bread crumbs. Cook over moderate heat until seafood just heated. Remove pan from heat and stir in cream mixture. Place all in a well buttered flame proof baking dish and sprinkle with cheese. Bake in 350° oven for 10 minutes then place under broiler for 2 or 3 minutes until golden and bubbling.

*Serves 8*

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## *Sunday's*

### **RACK OF LAMB**

**2 lb. New Zealand rack of lamb – frenched**

**Mornay sauce**

**Sherry wine**

**fresh chopped parsley**

**dill weed**

**Dijon Mustard**

Make a small Mornay sauce. To the sauce, add Sherry, parsley, dill weed and mustard to taste. Broil the rack of lamb in oven for 20-25 minutes at 275-350°, turning often. For the last 5 minutes in oven, sprinkle with Sherry and finish cooking. Remove from oven. Cover evenly with sauce and slide back into oven for 5 minutes or until lamb is evenly glazed. Place on serving platter and serve with mint jelly.

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## *Sunday's*

### **SUNDAY'S SPECIAL HOUSE DRESSING**

- 1 small onion**
- 1 clove fresh garlic**
- 1 1/2 pints sour cream**
- 2 1/2 pints mayonnaise**
- 3 dashes Tobasco Sauce**
- 2 tsp. Lawry's Seasoning Salt**
- 1/2 tsp. white pepper**
- 3 Tbsp. dill weed**
- 3 Tbsp. chopped parsley**
- juice of 2 lemons**

Grind the onion and garlic and set aside. Place sour cream and mayonnaise in large mixing bowl. Add spices, onion and garlic and blend together. Then add juice of lemons and Tobasco Sauce. Blend dressing for 10-15 seconds at medium speed until light and airy.

Place finished dressing in refrigerator for 2 hours. This dressing made correctly, will have a similar appearance of blue cheese dressing. It can also be used as a dip for fresh vegetables, potato chips and crackers.

Recipe makes 1 quart.

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## *The French Invention*

### **BANANA CRÊPES**

crêpes:

**3 eggs**

**1 1/2 cups milk**

**1 cup sifted flour**

**1/2 tsp. baking powder**

**1 Tbsp. oil**

**pinch of salt**

Combine all ingredients in a bowl and beat with a rotary beater until smooth. Tested between two fingers, the batter should feel as smooth as silk velvet and have the body and thickness of heavy cream. Cover and refrigerate for at least 1 hour, better 2. If the batter is too thick, thin it down with milk, 1 Tbsp. at a time, whisking constantly until it reaches the right consistency.

Allow 2 Tbsp. of batter for each crêpe.

**crêpes**

**butter**

**bananas**

**lemon juice**

**apricot jam**

**sugar**

**marmalade**

**brandy**

Place crêpe in buttered baking dish and turn it in the butter. Coat the top side with lemon juice and apricot jam. Slice bananas in half and place one half on the crêpe. Roll up crêpe and sprinkle with sugar. Repeat with number of crêpes desired. Bake at 375° for 20 minutes or until lightly brown.

Heat a little marmalade that has been flavored with brandy. Spoon a little of this sauce over crêpes before serving.

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## *The French Invention*

### **C H E R R Y   J U B I L E E**

**2 cups canned Bing cherries**

**1 Tbsp. corn starch**

**1/2 cup Kirsch**

**vanilla ice cream**

Pour liquid from cherries into saucepan or top pan of chafing dish. Blend cornstarch and 2 Tbsp. of juice and add to the rest of the juice. Stir and cook until juice has thickened slightly. Add cherries and cook until heated through. Heat Kirsch, ignite and quickly pour it over cherries. Serve the flaming cherries and sauce over vanilla ice cream or serve alone.

The secret of success is to have both the cherries and Kirsch hot and to ignite the Kirsch as it is being poured over the cherries or just before. It is also best to dish the ice cream into serving dishes and place in freezer a day in advance.

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## *The Gallery*

### **CREAM OF POTATO SOUP**

**6 large Idaho potatoes**  
**1 onion – chopped fine**  
**pinch of garlic**  
**chicken base to taste**  
**1 bay leaf**  
**1 Tbsp. vinegar**  
**salt and pepper to taste**  
**pinch caraway seed**  
**1 stalk celery – chopped fine**  
**1 pint half and half**

Peel potatoes and cut into chunks. Bring 6 cups water to a boil with the rest of ingredients except half and half. Add potatoes and boil until potatoes touched with fork fall apart.

While potatoes cook, make a butter roux with 1/2 lb. butter and enough flour to form a creamy consistency. Drain potatoes and cream them together with roux. Add half and half and stir until slightly creamy. Sprinkle with chopped parsley or water cress.

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## *The Phoenecia*

### **B A T E N G A N E Y A K H A N E**

- 4 lb. leg lamb**
- 2 Tbsp. butter**
- 3 Tbsp. tomato paste**
- 3 large eggplant**
- 3 lb. fresh tomatoes**
- 2 cloves garlic**
- 1 Tbsp. allspice**
- 2 Tbsp. salt**

Cut lamb into small pieces and fry in butter. Add tomato paste. Skin eggplant and cut into cubes. Also cube tomatoes. Slice garlic into small pieces. Add all to meat along with spices and salt. Add 3 cups water. Cover and cook on high heat for 20-25 minutes or until mixture begins to boil.

Do not overcook because it will spoil the eggplant. Serve with rice.

*Serves 8-10*

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## *The Phoenecia*

### **MOUSSAKA**

**4 large eggplant**  
**olive oil**  
**3 large onions**  
**2 lb tomatoes**  
**4 lb. lean leg lamb**  
**1 Tbsp. butter**  
**salt and pepper**  
**1 lb. pine nuts**

Slice eggplant one inch thick and fry in fresh olive oil until golden brown. Put on paper towel to absorb excess oil.

Slice onion thin and fry in oil. Slice tomato thin and fry in oil. Chop meat or grind in meat grinder. Fry meat in butter and add seasoning. Fry pine nuts until golden.

In a roasting pan, mix together onion and tomatoes. Lay the eggplant on top. Mix together meat and pine nuts and add to top. Bake at 350° for 45 minutes.

*Serves 8-10*

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## *The Space Needle*

### **BREAST OF CHICKEN "NEPTUNE"**

- 6 six-oz. boned chicken breasts with wing bone**
- 15 oz. Dungeness crab meat**
- 3 oz. celery, chopped fine**
- 3 green onions, chopped fine**
- 4 oz. cheese sauce or fish sauce**
- dash of cayenne pepper and brandy**
- 2 Tbsp butter [not listed in original recipe's Ingredients]**

Sauté crab meat, green onions, and celery in 2 Tbsp. butter seasoned with cayenne and brandy. Put into mixing bowl and mix to a thick consistency with cheese or fish sauce.

Remove filet from chicken and pound very thin. Cut breast open, fill with crab mixture. Cover closely with thinly pounded filet. Dip in flour, brown in skillet and bake about 20 minutes in oven. Serve with tarragon sauce.

### **TARRAGON SAUCE**

- 2 cups chicken stock**
- 1 cup white wine**
- 1/2 cup cream**
- 3 Tbsp. flour**
- 3 Tbsp. butter**
- 1/2 Tbsp. tarragon**

Make roux from flour and butter. Pour in chicken stock and white wine. Simmer for 20 minutes. Strain and finish with 1/2 Tbsp. tarragon and 1/2 cup of cream.

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## *Thirteen Coins*

### **BREAST OF CHICKEN PARMIGIANA**

**6, 7 oz. chicken breasts, skinned and boned**

**6 whole well beaten eggs**

**3 oz. bread crumbs**

**salt**

**pepper**

**granulated garlic**

**6 oz. sliced mozzarella cheese**

**6 oz. drawn butter**

**2 cups white cream sauce**

**3 oz. grated Parmesan cheese**

Season chicken breasts with salt, pepper and garlic. Dip in beaten eggs and dredge in bread crumbs. Lightly brown in drawn butter over moderate heat. Remove from pan and place in 350° oven with 2 slices of mozzarella cheese on each breast. Leave in oven until cheese lightly browned. Add cream sauce to remainder left in frypan. When cream sauce is hot, place approximately 3 oz. on each plate then place chicken breast on top. Sprinkle with grated Parmesan cheese and serve with plain spaghetti or choice of vegetable.

*Serves 6*

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## *Thirteen Coins*

### **UKRANIAN OMELET**

**3 whole eggs**  
**2 oz. drawn butter**  
**1 oz. sauterne wine**  
**4 oz. sliced fresh mushrooms**  
**3 green onions, sliced fine**  
**3 oz. fresh sour cream**  
**salt**  
**pepper**

Sauté mushrooms in pan with 2 oz. drawn butter. Add green onions and wine. Season with salt and pepper. Remove from stove and drain well. Make a plain omelet with 3 well beaten eggs. Add mushrooms, green onion and sour cream. Fold omelet in half. Serve with fresh fruit or hash browns.

*Serves 1*