

Saving Dinner with



Celebration Meals From the Freezer

Recipes and instructions for hassle-free holiday meals
you can proudly serve from your freezer to your table

Thanksgiving

Christmas

Easter

Passover

Dinner Party

Brunch

Summer Barbecue

Without a doubt, planning is the secret to any successful celebration (as much do-ahead as possible). Here we provide you with the following:

Menus/Recipes – All main and side dishes, except for items containing fresh ingredients (fruit/salads) that play a major supporting role. All events are for 8 servings – if other than that, YOU do the math.

We've left beverage choices up to you, but we do make some suggestions; however, these items are not included in the shopping lists.

Supplies and Tools – In each chapter we've listed the supplies and tools you'll need to have on hand to prepare the recipes. These are not included in the shopping lists. If you're lacking any of these items, you may consider borrowing from your neighbors and/or invitees.

Timeline – When to prepare menu items is simply a suggested timeframe – feel free to change at your convenience. Just make sure you cross off the items you have purchased on the shopping list. Most items can be safely frozen for up to 2 months and up to 2 weeks for maximum quality.

Defrosting Guidelines – When to remove each menu item from the freezer is included in the Timeline.

Cooking/Serving Instructions – Included in each recipe.

Shopping Lists – Except for beverages, a complete list is provided for each event. Because you'll be preparing the recipes at different time intervals, be sure to cross off the items already purchased.

NOTE: We don't cover the matter of invitations (email, snail mail, phone, in person), but you should probably shop for your invitations at least 3 weeks ahead. Generally, sending them 2 weeks ahead is standard practice and it's always a good idea to confirm.

Saving Dinner with



Thanksgiving for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free Thanksgiving dinner that you assemble and freeze ahead

Simple Roast Turkey

Pan Gravy

Spiced Cranberries

Thanksgiving Dressing

Just Divine Potatoes

Praline Squash

Autumn Greens

Angel Biscuits and Butter

Chocolate Pumpkin Loaf

Caramel Apple Pie

Thanksgiving Dinner Timeline

TWO WEEKS AHEAD

- Order your turkey if you're using a fresh one. How big should it be? About 1 pound per adult and 1/2 pound per child is the general criteria. This will give you some leftovers to enjoy.
- Firm up your guest list. Call and confirm as necessary.
- Go through the Shopping List and double-check what you already have, then head for the market, by yourself if at all possible. Yes, buy *everything* now, except dairy products and obviously the fresh turkey (if you ordered one).
- Plan your table. Are you using linens? Do they need pressing? Press them now and hang them or fold them for later. Nothing is worse than starching a tablecloth just before your guests are due to arrive (ask me how I know this!).
- Double-check your serving pieces and serving utensils against the menu. Do you have all that you need? Make arrangements *now* to get or borrow what you don't have.

TEN DAYS AHEAD

- Prepare Spiced Cranberries and freeze (see recipe.)
- Prepare Thanksgiving Dressing and freeze (see recipe).

NINE DAYS AHEAD

- Prepare Chocolate Pumpkin Loaf and freeze (see recipe).
- Prepare Caramel Apple Pie filling and freeze (see recipe).

ONE WEEK AHEAD

- Make dough for Refrigerator Angel Biscuits; cover tightly and refrigerate.
- Make a quick double-check of your list needed and your menu to make sure everything is ready. Take a hint from Santa: make your list and check it twice—this is not the time to forget anything!
- Clean out your refrigerator. Be ruthless—you're going to need the room! You may also want to haul out a big cooler from the garage and clean it out to use on T-Day if you're desperate for space. Ask one of your guests to bring ice—you won't have room in your already-packed fridge.

Supplies and Tools to have on hand:

- 2-quart freezer friendly baking dish
- 2 loaf pans
- Pastry cutter
- Biscuit cutter
- Turkey baster (if you still want to baste after my basting diatribe)
- Baking Sheet
- Meat thermometer (remember: *meat*, not *candy* thermometer)
- Cutting board (there are grooves on these boards for the juices to go)
- Carving knife set
- Large roasting pan (flimsy aluminum ones are a hazard and don't cook the turkey nearly as well as a real roaster—invest in one or borrow one)
- Rack for the bottom of the roasting pan
- Kitchen scissors
- Kitchen twine or one of those turkey kits with the skewers and thread (I don't use any of them, but some people like them)
- Electric mixer
- Potato masher
- Wire whisk
- Gravy boats (2)
- Baskets (for serving biscuits)

FIVE DAYS AHEAD

- Prepare Just Divine Potatoes and freeze (see recipe).
- Prepare Praline Squash (see recipe).
- Prepare Autumn Greens and freeze (see recipe).

THREE DAYS AHEAD

- *IMPORTANT!!!* If you purchased a frozen turkey, be sure to start thawing it, beginning first thing this morning.
- Pull together all of the pieces you are going to use for serving. It's helpful to decide what is going to go in what and write it on a 3 x 5 card then toss it into that particular serving piece. Then you can stack your bowls, platters and other serving pieces in one area with the cards in them. (This helps to maintain your sanity with well-meaning kitchen volunteers just before serving time when you're finishing the gravy and getting the bird carved.) Be sure to cover your serving pieces with a clean sheet folded in half. If you have a dining room, you could even pre-set the dinner table this way.
- Purchase any last-minute fresh items and other things on your shopping list.

TWO DAYS AHEAD

- If you ordered a fresh turkey, today's the day to pick it up.

THE DAY/NIGHT BEFORE

- Remove Just Divine Potatoes from the freezer and refrigerate.
- Remove Caramel Apple Pie filling from the freezer to thaw; bake the pie this evening (see recipe).
- Bake Refrigerator Angel Biscuits (see recipe); cool and store in 2 zipper-topped plastic bags.
- Pull everything else out of the freezer (Thanksgiving Dressing, Praline Squash, Autumn Greens and Chocolate Pumpkin Loaf ; thaw in the refrigerator.
- If you haven't already done so, set the table and cover it with a sheet.
- Review your plan for T-Day and make sure your ducks (turkeys?) are in a row. Double-check everything—menu, guest list, serving pieces, the whole shebang. Determine the time your turkey should go into the oven based on when you want to serve dinner (don't forget to include your turkey's rest time!).
- Go to bed early—tomorrow's a big day!

IN THE MORNING

- Put your turkey in the oven at the appropriate time—remember: you need to add 1 hour to that time to allow your bird to rest out of the oven before carving. If things get out of control at any point, call the turkey hotline: 1-800-BUTTERBALL.
- Make the stock for the gravy (included in the recipe for Pan Gravy).

- If you haven't already done so, place butter, salt and pepper on the table (consider 2 sets each, one at either end).
- Remember to clean as you go—it's so much easier! Keep a sink full of hot, soapy water and dump things in there as you go. Run the dishwasher and empty it after this little blitz.
- Take a time-out and put your feet up. On your way to your favorite chair, double-check the bathroom for clean guest towels, hand soap and extra toilet tissue.

ONE HOUR BEFORE

- At this point, your turkey should be finished roasting and resting comfortably. Don't forget to cover him with his foil jacket so he doesn't get cold. You still have a lot to do so, if someone volunteers to help, let that person help!
- Bake Thanksgiving Dressing —the portion that didn't go into the bird if you stuffed it (see recipe).
- Bake Praline Squash (see recipe).
- Bake Just Divine Potatoes (see recipe).

FIFTEEN MINUTES BEFORE

- Make Pan Gravy (see recipe).
- Warm Refrigerator Angel Biscuits in the oven and place them in serving baskets.
- Heat Autumn Greens in a skillet over medium-high heat until hot; transfer to a serving bowl.
- Place all items in/on their assigned serving pieces.
- Carve the turkey.
- Serve your beautiful dinner and give thanks!

Thanksgiving Dinner Shopping List

Assembly and Mealtime Ingredients

Recipe 1: Simple Roast Turkey
Recipe 2: Pan Gravy
Recipe 3: Spiced Cranberries
Recipe 4: Thanksgiving Dressing
Recipe 5: Just Divine Potatoes
Recipe 6: Praline Squash
Recipe 7: Autumn Greens
Recipe 8: Chocolate Pumpkin Loaf
Recipe 9: Caramel Apple Pie
Recipe 10: Refrigerator Angel Biscuits

MEAT

1 (15- 16-lb.) turkey, fresh or frozen [R1]
Bacon (10 slices) plus 1/2 pound (if making Oyster Dressing) [R4,R5]
Pork sausage (1/2 pound) (if making Cornbread Dressing) [R4]
Oysters (24 shucked) (if not using canned or frozen) (if making Oyster Dressing) [R4]

CONDIMENTS

Olive oil [R7]
Vegetable oil [R9]

PRODUCE

3 pounds onions [R1,R2,R4,R7]
Garlic (4 cloves) [R7]
Carrots (2 medium) [R1,R2]
Celery (2/3 cup chopped plus 1 medium stalk) [R1,R2,R4]
Russet potatoes (10 medium) [R5]
Acorn squash (4 medium) [R6]
Kale OR Swiss chard or other hearty green (2 1/2 pounds) [R7]
Lemons (3 tablespoons juice) [R10]
Apples (6) (additional 2 if making Apple Walnut variation of Thanksgiving Dressing plus 1 if making unstuffed turkey) [R1,R4,R10]
1 (12-oz.) package cranberries [R3]

CANNED GOODS

Low sodium chicken broth (32 ounces) [R4]
Oysters (24 shucked) (if not using fresh or frozen) (if making Oyster Dressing) [R4]
2 (8-oz.) cans pineapple tidbits [R3]
1 (15-oz.) can pumpkin puree (also called 100% pumpkin, NOT pumpkin pie filling) [R9]

SPICES

Ground cloves [R3]
Nutmeg [R3,R10]
Sage [R1,R4]
Thyme [R1,R4]
Cinnamon [R6,R8,R10]
Ground ginger [R6]
White pepper [R2]

DAIRY/DAIRY CASE

Butter, unsalted (1 1/2 pounds to be safe) [R1,R4,R6,R10]
Eggs (4) [R9]
Sour cream (1 cup) [R5]
Buttermilk (2 cups) [R8]
2 (8-oz.) packages low fat Cheddar cheese [R5]
2 ready-made piecrusts (the kind you unfold - sold in a box) [R10]

DRY GOODS

Unbleached flour (3 cups plus 3 tablespoons) [R9,R10]
Self-rising flour (5 cups) [R8]
Wondra flour OR Pillsbury's fine flour (they're in canisters and shake out) [R2]
Baking soda [R8,R9]
2 (.25-oz.) packages yeast [R8]
Dry turkey gravy mix (1 envelope) [R2]
Sugar (at least 2 pounds for baking, coffee, etc.) [R8,R9]
Brown sugar (1 1/2 cups) [R3,R6,R10]
Powdered sugar (1/4 cup) [R9]
Vegetable shortening (1 cup) [R8]
Golden raisins (1/2 cup) [R7]
Pecans (2 cup chopped) [R3,R6]
Walnuts (1 cup chopped) (if making Apple Walnut Dressing) [R4]
Chocolate chips (1 1/2 cups) [R9]
Caramel squares (9) [R10]

FREEZER

24 shucked oysters (if not using fresh or canned) (if making Oyster Dressing) [R4]

BAKERY

Sourdough bread (8 cups cubes if making Thanksgiving Dressing OR 4 cups cubes if making Apple Walnut Dressing) [R4]
Cornbread (8 cups crumbled if making Cornbread Dressing OR 4 cups crumbled if making Apple Walnut Dressing) [R4]

OTHER

Plastic wrap
Heavy-duty aluminum foil wrap
Paper towels
Zipper-topped freezer quality plastic bags:
2-gallon 3
1-gallon 6
1-quart 4
Zipper-topped plastic storage bags:
1-gallon 2

SHOPPING LIST LEGEND

[R1] – [R10] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.

Simple Roast Turkey

Recipe 1 — Serves 8 with leftovers

INGREDIENTS:

1 turkey (15-pound or more - I will probably go bigger for more leftovers)

1/2 cup (1 stick) unsalted butter, softened

Salt and black pepper, to taste

1 recipe Thanksgiving Dressing (see recipe)

Thyme

Sage

Water

For unstuffed option:

1 medium carrot

1 medium stalk celery

1 large onion

1/2 green apple (optional)



Remove the giblets from the neck cavity of the turkey and place them in the fridge (I'll tell you what to do with them later). Rinse the neck and bottom cavities and the outside of the bird with cool water then pat dry with paper towels. If you're not stuffing the bird, place the halved carrot, celery and onion (see recipe) in the large cavity; salt and pepper to taste. You can also add half of a seeded green apple, quartered, if you like. Add about 1/2 teaspoon each of thyme and sage and toss with your very clean hand. This will help to flavor the drippings which, in turn, will result in scrumptious gravy! **DO NOT SALT THE CAVITIES IF YOU WILL BE STUFFING THE TURKEY.** If you plan to stuff the bird, don't do it now – wait until just before you place it in the oven.

Remove a rack from the oven and place the remaining rack in the second position from the bottom (in other words, not the very bottom). Preheat the oven to 500 degrees.

Place the turkey, on a rack in a shallow roasting pan, breast side up (the rack will help the whole turkey brown). Using your hands, gently loosen the skin and rub the bird with the stick of softened, butter then do the same on the outside of the bird. Place 1/2 cup of water in the bottom of the roasting pan. If you're using a meat thermometer (which is strongly advised), place it in the thickest part of the thigh muscle, but don't allow it to touch the bone or you'll get a false reading.

If you're going to stuff the turkey, now is the time to do it. Loosely fill neck and bottom cavities with the dressing of your choice; place any leftover amount in an appropriate baking dish. Truss the turkey—you can sew the edges of each cavity together with needle and thread or use one of those kits that provide both the skewers and the twine.

Place the turkey in the preheated 500 degree oven for 1/2 hour – set your timer! The reason for this intense beginning heat is to allow the fat under the skin on the bottom of the turkey (remember...you've got it sitting on a rack in the roasting pan) to melt and therefore help to brown the skin on the bottom. Also, the turkey will begin to turn bronzy brown, which you want. After the initial 500-degree zapping, turn the oven down to a respectable 325 degrees. Do you feel better now?

Follow the timetable on the turkey packaging for approximate roasting time. When the bird begins to turn golden brown, place a tent of heavy-duty aluminum foil wrap loosely over it, exposing only the drumsticks to the oven. Roast the turkey until your meat thermometer reads 180 degrees and the juices run clear (not pink) when you cut into the center of a thigh. Also, a drumstick should move easily in its socket when lifted or twisted. When the turkey has finished roasting, remove it from the oven and let it stand for 1 hour – that way you can count down the rest of the meal. Keep the turkey tented with the foil wrap so it will stay warm.

Pan Gravy

Recipe 2 — Serves 8 with leftovers

INGREDIENTS:

Turkey broth (see below)
1/2 medium carrot
1 medium stalk celery
1/2 large onion, quartered
Water

Wondra flour
Salt and pepper, to taste
White pepper
1 package dry turkey gravy mix
(Horrors! But see note below)
Water



Do you remember I promised you I would tell you what to do with the giblet pouch? Now is the time! In that drippy bag you are going to find a big old turkey neck, the heart, gizzard and liver. The heart, gizzard and liver are great treats for the dog but, unless giblet gravy is your heart's desire, in my opinion they have no place in a gravy boat.

Now place the turkey neck, carrot, celery and onion in a medium saucepan filled three-quarters of the way up with cold water. Bring to a boil then reduce heat and simmer, uncovered, for about 1 hour. Cover, reduce heat even lower, and simmer for another hour. Strain the broth from the solids (toss the solids) and set aside for later gravy making. If dinner is several hours away, refrigerate the broth.

Hitting the Gravy Train

Okay, the turkey has been removed from the pan and is resting comfortably. Skim the fat from the roasting pan (there should be about 3 tablespoons) and place it in a medium saucepan over medium-high heat; add an equal amount of Wondra flour and whisk into a golden, thickened and lump-less roux (pronounced ROO), about 5 minutes; set aside.

Add a cup of the reserved turkey neck stock to the roasting pan and turn up the heat (you'll probably need two burners). Bring the broth to a boil and whisk up all of the browned bits from the bottom and sides of the pan — don't skip this important step! Now, add all of the golden roux to the broth in the roasting pan and whisk briskly for 2 to 3 minutes or until a beautiful, velvety, bronzed gravy emerges; salt and pepper to taste and add a pinch of white pepper.

When it comes to gravy making, even a nice big turkey doesn't make as much gravy as necessary to satisfy the gravy hounds who will undoubtedly be sitting at your table. You know the types—they use three ladles of gravy on their potatoes alone before even tackling the turkey on their plates. Surprisingly, my sister confided in me her trick of adding a package of dry turkey gravy mix (and the accompanying water) to her already made pan gravy. No one was the wiser, including me!

Serving Instructions:

Serve hot gravy in two gravy boats.

Spiced Cranberries

Recipe 3 — Serves 8

INGREDIENTS:

1 cup water
3/4 cup brown sugar
Pinch of ground cloves
1/4 teaspoon nutmeg

1 (12-oz.) package fresh
cranberries
2 (8-oz.) cans pineapple tidbits,
drained
1 cup chopped pecans



In a medium saucepan with a tight-fitting lid, combine water, brown sugar, spices and cranberries. Bring to a boil then reduce heat, cover and simmer for 10 minutes or until cranberries pop open. Remove from heat and stir in pineapple. Cool to room temperature then place in a 1-gallon freezer quality zipper-topped plastic bag; expel excess air and seal. In a 1-quart freezer quality zipper-topped plastic bag, place chopped pecans. In a second 1-gallon bag, mark SPICED CRANBERRIES and the date assembled. Place the bag of cooled cranberries in this bag first, then the bag of chopped pecans. Expel excess air, seal and place in the freezer.

Serving Instructions: In a medium bowl, place thawed Spiced Cranberries; add chopped pecans; blend. Place in two serving bowls.

Thanksgiving Dressing

Recipe 4 — Serves 8

INGREDIENTS:

4 tablespoons unsalted butter
1 1/3 cups chopped onion
2/3 cup chopped celery
8 cups sourdough bread cubes

1 1/2 teaspoons dried sage
1 teaspoon dried thyme
1 teaspoon salt
1/2 teaspoon black pepper
1 cup low sodium chicken broth



Melt the butter in a large skillet over medium heat; add onion and celery and saute for 3 to 4 minutes or until onion is translucent. Transfer mixture to a large mixing bowl; add remaining ingredients; blend well. Place mixture in two 1-gallon freezer quality zipper-topped plastic bags, each marked THANKSGIVING DRESSING and the date assembled. Expel excess air, seal and place in the freezer.

Cooking/Serving Instructions:

Place thawed dressing in a lightly greased 2-quart baking dish; bake at 350 degrees for 20 to 25 minutes or until heated through and lightly browned on top. With all the variations, follow the same procedure *except* for the Apple Walnut Dressing: add the toasted walnuts to the defrosted dressing mixture and blend thoroughly; follow baking directions.

DRESSING VARIATIONS

Oyster Dressing: Omit butter. Cook 1/2 pound bacon; drain on paper towels and crumble. Add onion and celery to bacon drippings and saute until onion is translucent. Add bacon and 24 shucked, chopped oysters then proceed with recipe as directed.

Cornbread Dressing: Omit sourdough bread cubes and use 8 cups crumbled cornbread instead. Omit butter. In a skillet, lightly brown 1/2 pound pork sausage meat till crumbled and cooked through; remove from skillet and drain on paper towels. Add onion and celery to sausage drippings and saute until onion is translucent. Add sausage and proceed with recipe as directed.

Apple Walnut Dressing: Use equal amounts of crumbled cornbread and sourdough bread cubes (4 cups each). Peel, core and chop 2 apples and saute in the butter with the onion and celery until onion is translucent; proceed with recipe as directed. Toast 1 cup of chopped walnuts and place them in a 1-quart plastic bag; add this bag to one of the 1-gallon plastic bags. Expel excess air, seal and place in freezer.

Just Divine Potatoes

Recipe 5 — Serves 8

INGREDIENTS:

10 medium russet potatoes, peeled and cubed
10 slices bacon, cooked and crumbled
1 cup sour cream

2 (8-oz.) packages low fat
shredded Cheddar cheese
Salt and pepper, to taste



Lightly grease a 2-quart, freezer friendly baking dish.

Place potatoes in a large saucepan with a tight-fitting lid; add water to cover; bring to a boil then reduce heat, cover and simmer till fork-tender. Drain and transfer to a large mixing bowl; add remaining ingredients; Using an electric mixer, blend ingredients until smooth, or, if you don't mind it a little lumpy, use a potato masher; transfer to prepared baking dish and allow mixture to cool to room temperature.

Cover baking dish with plastic wrap then place it in a 2-gallon freezer quality zipper-topped plastic bag, if it will fit; otherwise, wrap the baking dish with additional plastic wrap and then double-wrap the whole thing in heavy-duty aluminum foil wrap, making sure it is very well sealed. Mark the bag or the top of the wrapped package DIVINE POTATOES and the date assembled; place in the freezer.

Cooking/Serving Instructions:

Bake Just Divine Potatoes in a preheated 350-degree oven for 30 to 40 minutes or until heated through and golden brown on top.

Praline Squash

Recipe 6 — Serves 8

INGREDIENTS:

4 medium acorn squash, halved and seeded
1/4 cup brown sugar
2 teaspoons cinnamon

1 teaspoon ground ginger
1/4 cup unsalted butter, melted
1 cup chopped pecans



Preheat oven to 400 degrees. Place squash halves in a large baking dish; add 1/2 inch of water; bake for 10 minutes or until slightly tender (you just want it partly cooked). Allow squash to cool to room temperature then place 4 pieces each into a 1-gallon freezer quality zipper-topped plastic bag.

In a bowl, combine brown sugar, cinnamon, ginger and pecans; place in a 1-quart plastic bag. Place the butter in another 1-quart plastic bag. Expel excess air from both bags and seal.

On a 2-gallon freezer quality zipper-topped plastic bag mark PRALINE SQUASH and the date assembled. In that bag, place first the sugar/nut bag, then the butter bag, followed by both of the squash bags. Carefully expel excess air, seal the bag and place it in the freezer. If only one of the 1-gallon squash bags will fit into the 2-gallon bag, just mark the other one PRALINE SQUASH and freeze.

Cooking/Serving Instructions:

Place defrosted squash halves in a large baking dish. Melt the butter and drizzle it over the top then evenly sprinkle with the brown sugar mixture. Bake in a 350-degree preheated oven for 45 minutes or until tender and bubbly; transfer to a serving platter.

Autumn Greens

Recipe 7 — Serves 8

INGREDIENTS:

1/2 cup golden raisins
4 cloves garlic, pressed
1/2 cup finely chopped onion
2 tablespoons olive oil, divided

2 1/2 pounds kale (or Swiss chard
or other hearty green), stemmed
and chopped
Salt and pepper, to taste



Soak raisins in a large bowl of water for about 10 minutes; drain; place in a 1-quart freezer quality plastic bag; expel excess air and seal.

While raisins are soaking, heat 1 tablespoon of the oil in a large skillet over medium heat; add garlic and onion and saute until garlic is fragrant and onion is translucent. Add remaining oil and kale (or other green) to the skillet and cook just until it begins to wilt and turns bright green; remove from skillet and cool to room temperature.

Place kale (or other green) in a 1-gallon freezer quality plastic bag marked AUTUMN GREENS and the date assembled. Add the bag of raisins. Expel excess air, seal the bag and place it in the freezer.

Cooking and Serving Instructions:

In a large skillet, heat 1 tablespoon of olive oil over medium-high heat; add kale mixture and raisins; cook and stir constantly till fragrant and heated through; transfer to a serving bowl.

Refrigerator Angel Biscuits

Recipe 8 — Makes 4 dozen

INGREDIENTS:

5 cups self-rising flour
1/3 cup sugar
1 teaspoon baking soda

1 cup vegetable shortening
2 (.25-oz.) packages yeast
1/4 cup warm water
2 cups buttermilk



In a large mixing bowl, sift together flour, sugar and baking soda; cut in shortening, using a fork or pastry cutter.

In a small bowl, dissolve yeast in warm water; add to flour/shortening mixture along with buttermilk; blend well. Cover bowl tightly with plastic wrap; refrigerate for at least 2 hours and up to 1 week.

Cooking/Serving Instructions: Roll out dough and cut into biscuits, using a biscuit cutter. Place biscuits on a baking sheet and let sit for 2 hours. Bake in a preheated 450-degree oven for 10 minutes.

Chocolate Pumpkin Loaf

Recipe 9 — Serves 8

INGREDIENTS:

3 cups unbleached flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
4 eggs
2 cups sugar

1 (15-oz.) can pumpkin puree
(also called 100% pumpkin,
NOT pumpkin pie filling)
1 1/4 cups vegetable oil
1 1/2 cups chocolate chips
1/4 cup powdered sugar



Preheat oven to 350 degrees. Lightly grease and flour 2 loaf pans.

In a large mixing bowl, combine flour, baking soda, salt and cinnamon; set aside. In another bowl, combine eggs, sugar, pumpkin puree and oil; add to dry ingredients until moistened; gently stir in chocolate chips. Pour batter evenly into prepared loaf pans.

Bake for 60 to 65 minutes or until cake tester comes out clean. Allow loaves to cool completely then remove from pans and double-wrap in plastic wrap followed by two layers of heavy-duty aluminum foil wrap. Mark the tops CHOCOLATE PUMPKIN LOAF and the date baked; place in the freezer.

Cooking/Serving Directions:

Thaw in refrigerator and use a paper towel to carefully remove any “sweat” that may have formed from the freezing process. Place loaves on serving plates and, using a sieve, sprinkle with powdered sugar. Slice.

Caramel Apple Pie

Recipe 10 — Serves 8

INGREDIENTS:

6 apples, peeled, cored and thinly sliced
3 tablespoons lemon juice
1/2 cup brown sugar
1/2 cup white sugar
2 teaspoons cinnamon
1/4 teaspoon nutmeg

3 tablespoons flour
1/4 cup unsalted butter, diced
9 caramel squares, unwrapped and
cut into fourths
2 ready-made refrigerator pie
crusts - the kind you unfold (sold in a box)



In a large saucepan, combine apples, lemon juice, sugars, cinnamon, nutmeg, flour and butter. Cook over medium-high heat just until apples are fork-tender, 10 to 15 minutes. Set aside and allow mixture to cool to room temperature then place in a 1-gallon freezer quality zipper-topped plastic bag marked CAMEL APPLE PIE and the date assembled.

Place the cut-up caramel squares in a 1-quart plastic bag and add to the 1-gallon bag. Expel excess air, seal bag and place in the freezer.

Cooking/Serving Instructions:

Preheat oven to 400 degrees. Carefully unfold one of the pie crusts into a 9-inch pie pan. Add defrosted apple mixture and sprinkle with the caramel pieces. Place the second pie crust over the top, pinching the edges and cutting a few slits in the top crust to allow steam to escape. Bake for 30 to 45 minutes or until apple filling is cooked through and crust is golden.

Saving Dinner with



Christmas for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free Christmas dinner that you assemble and freeze ahead

Roast Beast (this what my kids call it...it's really roast *beef*)

Pan Gravy

Creamed Horseradish

Twice-Baked Chive Potatoes

Balsamic Glazed Baby Carrots

Broccoli Florets with Lemon Butter Sauce

Rolls and Butter

Chocolate Raspberry Torte

Christmas Dinner Timeline

TWO WEEKS AHEAD

- Firm up your guest list. Call and confirm as necessary.
- Plan your table. Are you using linens? Do they need pressing? Press them now and hang them or fold them for later.
- Double-check your serving pieces and serving utensils against the menu. Do you have all that you need? Make arrangements *now* to get or borrow what you don't have.
- Go through your Shopping List and double-check your pantry to see what items you already have – then head for the market, by yourself and at an off-time, if at all possible. Except for some fresh produce and dairy items (note the timeline on menu items), you can buy **everything** now. You'll want to place the roast in your freezer.

TWELVE DAYS AHEAD

- Prepare and refrigerate Chocolate Raspberry Torte (see recipe).
- Prepare and freeze Twice-Baked Chive Potatoes (see recipe).

TEN DAYS AHEAD

- Remove Chocolate Raspberry Torte from refrigerator, double-wrap in plastic wrap then 2 layers of heavy-duty aluminum foil wrap; place in the freezer.

ONE WEEK AHEAD

- Prepare and freeze Balsamic Glazed Baby Carrots (see recipe).
- Prepare and freeze Broccoli Florets with Lemon Butter Sauce (see recipe).

THREE DAYS AHEAD

- Clean out your refrigerator. You may also want to haul out that big cooler you may have in your garage and clean it out to use for extra refrigeration or ice. Ask one of your guests to bring ice.
- Now you can shop for those fresh produce and dairy items you didn't buy on your last trip to the market. Double-check your Shopping List to make sure everything is on hand. Take a hint from Santa: make a list and check it twice!

TWO DAYS AHEAD

- Transfer Chocolate Raspberry Torte from the freezer to the refrigerator.
- Pull together all of the pieces you're going to use for serving. It's important to decide what is going to go in what and write it on a 3 x 5 card then toss it into that particular serving piece.

Supplies and Tools to have on hand:

- Large roasting pan (not an aluminum one—invest in a real roaster or borrow one)
- Rack for the bottom of the roasting pan
- Meat thermometer
- Cutting board (one with grooves to catch juices)
- Carving knife set
- Gravy boats (2)
- Electric mixer
- Potato masher
- Wire whisk
- Pastry bag (optional)
- Spring form cake pan

Then you can stack your bowls, platters and other serving pieces in one area with the cards in them. This helps to maintain your sanity with well-meaning kitchen volunteers just before serving time when you're performing the finishing touches to your dinner. Be sure to cover your serving pieces with a clean sheet folded in half. If you have a dining room, you can pre-set the table this way.

THE DAY BEFORE

- Transfer Twice-Baked Chive Potatoes from the freezer to the refrigerator.
- If you haven't already done so, set your table and cover it with a sheet to keep it dust-free.
- Sit down, put your feet up and go over your plan for dinner. There's still much to do, but hopefully you have things under control.

IN THE MORNING

- Get the short ribs roasting then make the stock for the gravy, following directions for Pan Gravy.
- If you haven't already done so, place butter, salt and pepper on the dinner table. Consider two butters and two sets of salt and peppers, one on either end of the table.

TWO AND A HALF HOURS BEFORE

- Preheat your oven and start the roast cooking, following recipe directions for Roast Beast. Don't forget to insert your meat thermometer!
- Make Creamed Horseradish (see recipe).
- Set up your coffeemaker for after dinner, so all you'll have to do is flick a switch.

ONE HOUR BEFORE

- Double-check your meat thermometer, but don't keep opening and closing the oven door or you'll lose heat and your cooking time will be way off.

HALF AN HOUR BEFORE

- Remove roast from the oven and let it rest on the baking rack for 10 minutes then transfer it to a cutting board to sit for another 10 to 15 minutes.
- Place Twice-Baked Chive Potatoes in the oven and heat through.
- Remove Chocolate Raspberry Torte from the refrigerator and prepare for serving (see recipe).

FIFTEEN MINUTES BEFORE

- Remove Balsamic Glazed Baby Carrots from the freezer and cook (see recipe).
- Remove Broccoli Florets with Lemon Butter Sauce from the freezer and cook (see recipe).
- Make Pan Gravy (see recipe).
- Heat the rolls then place them in a napkin-lined basket or a serving plate.
- Carve your roast and place the sliced beef on a serving platter with a meat fork.

DINNER TIME!

- Place all items in/on their appointed serving pieces.
- Sit back: Relax and enjoy your guests, your beautiful meal and the well-earned praise you're bound to receive!

Christmas Dinner Shopping List

Assembly and Mealtime Ingredients

Recipe 1: Roast Beast

Recipe 2: Pan Gravy

Recipe 3: Creamed Horseradish

Recipe 4: Twice-Baked Chive Potatoes

Recipe 5: Balsamic Glazed Baby Carrots

Recipe 6: Broccoli Florets with Lemon Butter Sauce

Recipe 7: Rolls and Butter

Recipe 8: Chocolate Raspberry Torte

MEAT

3 to 4 pounds boneless beef rump roast plus a little extra beef fat [R1]

1 pound beef short ribs [R2]

CONDIMENTS

Olive oil [R2]

Vegetable oil [R4]

Cider vinegar (if not using white wine) [R6]

Balsamic vinegar (1/3 cup) [R5]

1 jar prepared Horseradish (Morehouse, French's are good brands) [R3]

Raspberry preserves (1/3 cup) [R8]

White wine (1/2 cup) (or white grape juice with a splash of cider vinegar) [R6]

PRODUCE

Onions (2 medium) [R2]

Shallots (2 small plus 1/2 cup chopped) [R4,R6]

Garlic (6 cloves) [R2]

Baking potatoes (8) [R4]

Carrots (3 medium) [R2]

Baby carrots (3 1/2 pounds) [R5]

Celery (2 medium stalks) [R2]

Green onions (1/2 cup sliced) [R4]

Parsley (1/4 cup chopped) [R5]

Lemons (2 whole plus 1 teaspoon juice plus optional garnish) [R6,R8]

Raspberries (1 basket) (or use frozen) [R8]

CANNED GOODS

White grape juice (1/2 cup) (if not using white wine) [R6]

SPICES

Garlic powder [R1]

White pepper [R2]

Vanilla extract [R8]

DAIRY/DAIRY CASE

Butter (7 cups) [R4,R5,R6,R7,R8]

Eggs (8) [R8]

Milk (1/2 cup) [R4]

Sour cream (8 ounces) [R3]

Low fat cream cheese (6 ounces) [R4]

Asiago cheese (1 1/2 cups grated) (optional) [R4]

DRY GOODS

Wondra flour (3 tablespoons) [R2]

Sugar [R5,R8]

Powdered sugar (for garnish) [R8]

Semi-sweet chocolate chips (16 ounces) [R8]

Dark chocolate (for chocolate curls) [R8]

FREEZER

2 (14-oz.) bags broccoli florets [R6]

Raspberries (if not using fresh) [R8]

BAKERY

Dinner rolls (your choice) [R7]

OTHER

Cola (1 cup) [R8]

Paper towels

Plastic wrap

Heavy-duty aluminum foil wrap

Parchment paper

Sharpie pen

Freezer quality zipper-topped plastic bags:

2-gallon 1

1-gallon 3

1-quart 2

SHOPPING LIST LEGEND

[R1] – [R10] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.

Roast Beast

Recipe 1 — Serves 8

INGREDIENTS:

3 to 4 pounds boneless beef rump roast
A little extra beef fat

Garlic powder, to taste
Salt and pepper, to taste



Preheat oven to 500 degrees.

Wash roast in cool water and pat dry with paper towels (this is important!).

Insert a meat thermometer into the thickest part of the roast. Place on a rack in a large roasting pan; roast for 15 minutes then turn oven temperature down to 375 degrees and roast to desired level of doneness. For medium-rare, the meat thermometer should read 135 degrees.

Allow the roast to rest for 10 minutes on the rack then remove it to a cutting board to sit for another 10 to 15 minutes. This step is absolutely necessary in order for the meat juices to redistribute themselves and therefore produce a juicy, flavorful roast.

Serving Instructions:

Thinly slice roast beef; place on a serving platter with a meat fork.

Pan Gravy

Recipe 2 – Yield varies according to juiciness of roast

INGREDIENTS:

1 pound beef short ribs
2 medium onions, chopped
6 cloves garlic, minced
3 medium carrots, snapped in half
2 medium stalks celery, snapped in half

Olive oil
Salt and freshly ground black pepper, to taste
Water, as needed
3 tablespoons Wondra flour
White pepper



Preheat oven to 400 degrees. Place short ribs in a large roasting pan; add onions, garlic, carrots and celery; drizzle oil over the top and sprinkle with salt and pepper. Bake for 45 minutes to 1 hour or until bones and vegetables are browned; transfer to a large saucepan and cover with cold water. Add a little water to the roasting pan, whisk up all of the browned bits from the bottom and sides of the pan and add to the saucepan. Cover and bring to a boil then uncover and boil at a fairly rigorous rate for almost 1 hour. This process should produce a nice, strong, browned liquid to be used for your gravy later on. Strain the broth into a container; cover and refrigerate (discard the bones and veggies).

So now your roast is done and resting on the cutting board. Skim about 3 tablespoons of fat from the roasting pan into a medium saucepan over medium-high heat; add an equal amount of Wondra flour and whisk vigorously until thickened and golden (a roux), about 5 minutes; set aside.

Add a cup of your reserved beef stock to the roasting pan and turn up the heat (you'll probably need 2 burners for this job); bring to a boil and whisk up all of the browned bits from the bottom of the pan. Don't skip this step—it's important! Now, add the roux and continue to whisk vigorously until mixture is thickened and bubbly; salt and pepper to taste and add a pinch of white pepper for extra punch.

Serving Instructions:

Pour hot gravy into the two gravy boats, each with a small ladle or spoon for stirring before use.

Creamed Horseradish

Recipe 3 — Serves 8

INGREDIENTS:

1 jar prepared Horseradish (Morehouse and French's are good brands) 8 ounces sour cream, or to taste



Cooking/Serving Instructions:

In a small bowl, combine ingredients; blend well. Place in 1 or 2 small serving bowls, each with a spoon.

Twice-Baked Chive Potatoes

Recipe 4 — Serves 8

INGREDIENTS:

8 baking potatoes	1/2 cup butter, softened
Vegetable oil	1/2 cup milk
1/2 cup sliced green onions	Salt and freshly ground black pepper, to taste
1/2 cup finely chopped shallots	1 1/2 cups grated Asiago cheese (optional)
6 ounces low fat cream cheese, softened	



Preheat oven to 350 degrees. Lightly oil the outside skins of the potatoes and wrap them in aluminum foil. Bake potatoes for 60 minutes or until cooked through. Remove foil wrap and allow them to cool to room temperature.

Meanwhile, in a large mixing bowl, combine cream cheese, butter and milk. Cut potatoes in half lengthwise and very carefully scoop out most of the pulp into the cream cheese mixture. Make sure you leave about 1/4 inch of potato pulp next to the skins.

Using a potato masher or electric mixer, mash potatoes and cream cheese mixture; stir in green onions, shallots, salt and pepper. Spoon mixture back into the potato shells or, if desired, use a pastry bag to pipe the mashed potato mixture back into the shells.

Wrap the potatoes in aluminum foil then place them in a single layer in a 2-gallon freezer quality zipper-topped plastic marked TWICE-BAKED CHIVE POTATOES and the date assembled. If using the Asiago, place the grated cheese in a 1-quart freezer quality zipper-topped plastic bag and add to potato bag.

Cooking/Serving Instructions:

One-half hour before serving, place thawed Twice-Baked Chive Potatoes on a baking pan; bake in the oven with the roast beef until heated through. If using Asiago, place grated cheese evenly on top and bake during the last 15 minutes of cooking.

Balsamic Glazed Baby Carrots

Recipe 5 — Serves 8

INGREDIENTS:

3 1/2 pounds baby carrots
1/2 cup butter
1/3 cup sugar

1/3 cup balsamic vinegar
Salt and freshly ground black
pepper, to taste
1/4 cup chopped fresh parsley



Bring a large saucepan of water to a rapid boil. Prepare a large mixing bowl of ice and place in the sink.

Place baby carrots in the boiling water and blanch for no more than 5 minutes; drain immediately and place them in the ice for no more than 5 minutes (to stop the cooking process). Drain carrots and place them in a 1-gallon freezer quality zipper-topped plastic bag marked BALSAMIC GLAZED BABY CARROTS and date assembled. In a 1-quart freezer quality zipper-topped plastic bag, place the butter, sugar and balsamic vinegar; gently and carefully expel air from the bag, seal it and add it to the 1-gallon bag. Gently squeeze the bag to remove excess air, seal it and place it in the freezer.

Cooking/Serving Instructions:

Place contents of freezer bags in a large saucepan, season with salt and pepper to taste and cook, uncovered, over medium-low heat until sauce is reduced and carrots are tender; transfer to a serving bowl and garnish with chopped parsley.

Broccoli Florets with Lemon Butter Sauce

Recipe 6 — Serves 8

INGREDIENTS:

2 (14-oz.) bags frozen broccoli florets, divided –
NOT THAWED
2 small shallots, finely chopped, divided
2 lemons, zested and juiced, divided
16 ounces butter, cubed, divided

1/2 cup white wine, divided
Salt and freshly ground black
pepper, to taste
Lemon slices for garnish
(optional)



On each of two 1-gallon freezer quality zipper-topped plastic bags, mark BROCCOLI FLORETS WITH LEMON BUTTER SAUCE and date assembled. In each bag, place 1 bag of frozen broccoli florets, 1 chopped shallot, 1 zested and juiced lemon, 8 ounces cubed butter and 1/4 cup of white wine. Gently squeeze each bag to remove excess air, seal and place in the freezer.

Cooking/Serving Instructions:

Place contents of freezer bags in a large saucepan over medium-low heat; season with salt and pepper to taste and cook, uncovered, until sauce has reduced and broccoli is tender-crisp. Transfer to a serving bowl or platter and garnish with lemon slices if desired.

Rolls and Butter

Recipe 7 — Servings vary depending on number of rolls purchased

INGREDIENTS:

Dinner rolls (your choice)

Butter



Serving Instructions:

Heat rolls and place in a napkin-lined basket or on a serving plate.

Chocolate Raspberry Torte

Recipe 8 — Serves 16

INGREDIENTS:

2 cups butter

1 cup cola

16 ounces semi-sweet chocolate chips

1/3 cup seedless raspberry preserves

1 teaspoon lemon juice

8 eggs, at room temperature

1 cup sugar

1 1/2 teaspoons vanilla extract

Fresh OR frozen (thawed)

raspberries

Chocolate curls

Powdered sugar



Preheat oven to 350 degrees. Line the bottom of a spring form pan with parchment paper.

In a medium saucepan, stir together butter and cola over low heat. When butter is almost completely melted, remove from heat and add chocolate chips; stir until chocolate is melted. Set aside and allow mixture to cool.

In a small bowl or cup, combine raspberry preserves and lemon juice; set aside.

In a large mixing bowl, beat together eggs, sugar and vanilla for 10 minutes with an electric mixer set on HIGH. Gradually add cooled chocolate mixture (don't be concerned when batter deflates). Gently fold in raspberry mixture then transfer batter to the spring form pan.

Bake for 10 minutes at 350 degrees then reduce oven temperature to 325 degrees and continue to bake for another 50 minutes or until cake has formed a slight crust and is set in the center. Remove from oven and allow cool on a wire rack for about 20 minutes. Cover with plastic wrap and refrigerate for up to 36 hours.

Serving Instructions:

Remove refrigerated torte from spring form pan to a serving platter; garnish with raspberries and chocolate curls and sprinkle with powdered sugar.

Saving Dinner with



Easter for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free Easter dinner that you assemble and freeze ahead

Peach-Mustard Glazed Ham

Easter Egg Potatoes

Roasted Sweet Potatoes and Onions

Roasted Asparagus with Balsamic Butter Sauce

Mini Rolls and Butter

Strawberry Margarita Parfait

Easter Dinner Timeline

TWO WEEKS AHEAD

- Firm up your guest list. Call and confirm as necessary.
- Plan your table. Are you using linens? Do they need pressing? Do that now and hang them or fold them for later.
- Double-check your kitchen tools, serving pieces and utensils. Do you have all that you need? If not, make arrangements **now** to buy or borrow what you don't have.
- If you have a favorite butcher, order your ham now.
- Go through your Shopping List and double-check your pantry to see what items you need – then head for the market, by yourself and at an off-time, if at all possible. You can buy **everything** now. If not buying ham from a butcher, you'll want to put it in the freezer. Also, freeze mini rolls.

TEN DAYS AHEAD

- Prepare and freeze Strawberry Margarita Parfait (see recipe).
- Prepare and freeze Easter Egg Potatoes (see recipe).

ONE WEEK AHEAD

- Prepare and freeze Roasted Sweet Potatoes and Onions (see recipe).
- Prepare and freeze Roasted Asparagus with Balsamic Butter Sauce (see recipe).

TWO TO THREE DAYS AHEAD

- Clean out your refrigerator. You may also want to haul out that big cooler that may be in your garage and clean it out to use for extra refrigeration or ice. Ask one of your guests to bring ice.

TWO DAYS AHEAD

- Pull together all of the pieces you're going to use for serving. It's important to decide what is going into what and write it on a 3 x 5 card then toss it into the particular serving piece. Then you can stick your bowls, platters and other serving pieces in one area with the cards in them; cover with a towel to keep dust-free. This process helps to avoid any confusion from your well-meaning volunteers at serving time. If you have a dining room, you can pre-set your dinner table too; cover with a sheet to keep dust-free.

THE DAY BEFORE

- If you ordered a ham from your butcher, pick it up now.
- Remove Easter Egg Potatoes from the freezer, unwrap and place on a shallow roasting pan; cover and refrigerate.
- Transfer Roasted Sweet Potatoes and Onions from the freezer to your refrigerator.
- If you haven't already done so, set your table and cover it with a sheet to keep it dust-free.
- Sit down, put your feet up and review your plan for dinner. There's still much to do, but hopefully you have things under control.

Supplies and Tools to have on hand:

- Sharpie felt pen
- Large roasting pan (flimsy aluminum ones are a hazard and don't cook the turkey nearly as well as a real roaster—invest in one or borrow one)
- Rack for the bottom of the roasting pan
- Shallow baking pan
- Baking Sheet
- Meat thermometer (remember: *meat*, not *candy* thermometer)
- Carving knife set
- Potato masher
- Baskets (for serving rolls)
- 10-inch spring form cake pan
- Cake platter

THE MORNING OF

- Transfer Strawberry Margarita Parfait from the freezer to your refrigerator.

THREE HOURS AHEAD

- Remove the sheet from your dinner table and check for completeness. Place two sets of salt and pepper and 2 butter dishes on each end.
- Preheat oven to 350 degrees. Bake ham according to recipe directions, allowing time for resting prior to slicing.

FORTY-FIVE TO FIFTY MINUTES AHEAD

- Bake Easter Egg Potatoes and Roasted Sweet Potatoes and Onions according to recipe directions.
- Remove mini rolls from the freezer and place on a baking sheet.
- Check on the ham and apply the glaze (see recipe).

ONE-HALF HOUR AHEAD

- Prepare partially thawed Strawberry Margarita Parfait for serving (see recipe).

FIFTEEN MINUTES AHEAD

- Remove Roasted Asparagus with Balsamic Butter Sauce from the freezer and prepare for serving (see recipe).
- Heat mini rolls and place in/on a napkin-lined basket or serving plate.

DINNER TIME!

- Place finished dishes on/in their designated serving pieces and serve.
- Relax - enjoy your guests and your delicious meal!

Easter Dinner Shopping List

Assembly and Mealtime Ingredients

Recipe 1: Peach-Mustard Glazed Ham
Recipe 2: Easter Egg Potatoes
Recipe 3: Roasted Sweet Potatoes and Onions
Recipe 4: Roasted Asparagus with Balsamic Butter Sauce
Recipe 5: Mini Rolls and Butter
Recipe 6: Strawberry Margarita Parfait

MEAT

1 (10- TO 12-lb.) ready-to-cook ham [R1]

CONDIMENTS

Vegetable oil [R2]
Extra-virgin olive oil [R3,R4]
Balsamic vinegar [R4]
Dijon-style mustard [R2]
Spicy brown mustard [R1]
Low sodium soy sauce [R4]
Peach preserves (1 cup) [R1]

PRODUCE

Red onions (3 medium) [R3]
Russet potatoes (8 small) [R2]
Sweet potatoes (6 medium) [R3]
Asparagus (2 bunches) [R4]
Parsley (sprigs for garnish, optional) [R2]
Chives (2 tablespoons snipped) [R2]
Lemons (2 tablespoons juice) [R6]
Limes (1/4 cup juice) [R6]
Oranges (2 tablespoons juice) [R6]

CANNED GOODS

1 (14-oz.) can sweetened condensed milk [R6]

SPICES

Lemon pepper [R3]
Vanilla extract [R6]

DAIRY/DAIRY CASE

Butter (1 1/4 cups) [R4,R5,R6]
Eggs (2) [R2]
Low fat plain yogurt (1/2 cup) [R2]
Heavy (whipping) cream (1 cup) [R6]
Gouda cheese (1/2 cup shredded) [R2]

DRY GOODS

Brown sugar [R6]
Powdered sugar [R6]
Dark chocolate (for curls) [R6]
Chopped nuts, your choice (1/2 cup) [R6]
Pretzels (1 cup crushed) [R6]

FREEZER

1 (10-oz.) package strawberries in syrup [R6]

BAKERY

2 dozen mini rolls (your choice) [R5]

OTHER

Heavy-duty aluminum foil wrap
Freezer quality zipper-topped plastic bags:
2-gallon 3
1-gallon 1
Sandwich 1

SHOPPING LIST LEGEND

[R1] – [R10] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.

Peach-Mustard Glazed Ham

Recipe 1 — Serves 8

INGREDIENTS:

1 (10- to 12-lb.) ready-to-cook ham

1 cup peach preserves

2 tablespoons spicy brown



Preheat oven to 350 degrees

Place the ham on a rack in a large roasting pan, fat side up. Using a sharp knife, score the ham lightly all over. Add 1 1/2 cups of water to the pan and cover tightly with aluminum foil wrap. Bake for 18 minutes per pound or until a meat thermometer registers 148 degrees.

Meanwhile, combine peach preserves and mustard for glaze. About 20 minutes before ham is done, brush it all over with glaze. Allow ham to sit for 30 minutes before slicing.

Easter Egg Potatoes

Recipe 2 — Serves 8

INGREDIENTS:

8 small (4-oz.) russet potatoes

Vegetable oil

1/2 cup low fat plain yogurt

1/2 cup shredded Gouda cheese

2 tablespoons snipped fresh chives

2 teaspoons Dijon-style mustard

1/2 teaspoon salt

3/4 teaspoon black pepper

2 hard-boiled eggs, finely chopped

Parsley sprigs (optional)



Preheat oven to 425 degrees. Scrub potatoes and pat dry; prick in 2 or 3 places with a fork; rub with a little vegetable oil to keep skins soft. Place in a shallow pan and bake for 40 to 50 minutes. Remove from oven and cool for easy handling.

Cut a thin crosswise slice off of both ends of each baked potato then carefully scoop the pulp into a medium bowl, leaving a 3/4-inch shell; set shells aside. Mash the pulp then stir in yogurt, cheese, chives, mustard, salt and pepper; stir in chopped eggs. Carefully spoon potato mixture into shells then place potato “eggs” on a baking sheet and freeze. When frozen solid, wrap “eggs” in heavy-duty aluminum foil and seal tightly. Place foil “eggs” in a freezer quality 2-gallon zipper-topped plastic bag marked EASTER EGG POTATOES and the date prepared; carefully squeeze bag to expel air; close bag and place it in the freezer.

Cooking/Serving Instructions:

Bake thawed “eggs” in a 425-degree preheated oven for 20 minutes (or a 325-degree oven for 35 to 40 minutes) or until heated through; garnish with fresh parsley sprigs or your choice of Easter egg decoration.

Roasted Sweet Potatoes and Onions

Recipe 3 — Serves 8

INGREDIENTS:

6 medium sweet potatoes, peeled and cut into 2-inch pieces

3 medium red onions, cut into 1-inch pieces

3 tablespoons extra-virgin olive oil

1 1/2 teaspoons lemon pepper

3/4 teaspoon salt



Place all ingredients in a freezer quality 2-gallon zipper-topped plastic bag marked ROASTED SWEET POTATOES AND ONIONS and the date prepared; carefully squeeze bag to expel air; close bag and place it in the freezer.

Cooking/Serving Instructions:

Place thawed potatoes and onions in a large roasting pan and bake in a 425-degree preheated oven for 35 minutes or until sweet potatoes are fork-tender and nicely browned.

Roasted Asparagus with Balsamic Butter Sauce

Recipe 4 — Serves 8

INGREDIENTS:

2 bunches fresh asparagus, trimmed

Extra virgin olive oil

Salt and freshly ground black pepper, to taste

1/4 cup butter

2 tablespoons low sodium soy sauce

2 teaspoons balsamic vinegar



Preheat oven to 400 degrees. Arrange asparagus on a baking sheet; lightly coat with olive oil and season with salt and pepper; bake for 10 to 12 minutes or until tender-crisp. Cool to room temperature then place in a freezer quality 1-gallon zipper-topped plastic bag marked ROASTED ASPARAGUS and the date prepared. Place butter in a sandwich-size zipper-topped plastic bag; gently squeeze bag to expel air then seal bag; add to the 1-gallon bag. Place soy sauce and balsamic vinegar in a snack-size zipper-topped plastic bag; gently squeeze bag to expel air then seal bag; add to 1-gallon bag. Gently squeeze 1-gallon bag to expel air then seal bag and place it in the freezer.

Cooking/Serving Instructions:

Place thawed asparagus in a microwave-safe baking dish, in batches; heat on HIGH for about 2 minutes; remove to a serving plate; repeat with remaining asparagus. In a small saucepan, melt the butter over medium heat. Remove from heat and stir in soy sauce and vinegar; pour over hot asparagus.

Mini Rolls and Butter

Recipe 5 — Serves 8

INGREDIENTS:

2 dozen mini rolls

Butter



Buy them and freeze in a freezer quality 2-gallon zipper-topped plastic bag.

Cooking/Serving Instructions:

Place thawed rolls on a baking sheet and heat in the oven for about 5 minutes or until warmed through. Place in a large napkin-lined basket and serve with butter.

Strawberry Margarita Parfait

Recipe 6 — Serves 8

INGREDIENTS:

1 cup finely crushed pretzels

1/4 cup brown sugar

1/2 cup finely chopped nuts (your choice)

1/2 cup melted butter

1 (10-oz.) package frozen strawberries in syrup,
thawed

1/4 cup lime juice

2 tablespoons orange juice

2 tablespoons lemon juice

1 (14-oz.) can sweetened
condensed milk

1 cup heavy (whipping) cream

2 tablespoons powdered sugar

1 teaspoon vanilla extract

Dark chocolate curls



In a small bowl, combine crushed pretzels brown sugar, nuts and melted butter; blend well and press mixture into the bottom of an ungreased 10-inch spring form cake pan; chill in refrigerator until firm.

In a large bowl, combine juices and sweetened condensed milk; beat until smooth. In a blender or food processor, puree strawberries and their juice; add to condensed milk mixture and beat until combined.

In a small bowl, beat the cream, powdered sugar and vanilla; fold into strawberry mixture then pour over the chilled pretzel crust. Double-wrap with plastic wrap then with two layers of heavy-duty aluminum foil wrap, mark STRAWBERRY MARGARITA PARFAIT and the date prepared; place in the freezer.

Cooking/Serving Instructions:

Release partially thawed dessert onto a serving platter; garnish with chocolate curls and refrigerate until serving time.

Saving Dinner with



Passover for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free Passover dinner that you assemble and freeze ahead

Borscht

Sabra Style Golden Chicken

Baked Salmon

Kartoffel Latkes

Grilled Vegetables

Blackberry and Meringue Torte

Passover Dinner Timeline

TWO WEEKS AHEAD

- Firm up your guest list. Call and confirm as necessary.
- Plan your table. If you're using linen tablecloth and napkins, do they need pressing? Press them now and hang them up or fold them for later use.
- Double-check your serving pieces and kitchen utensils against your menu and recipes. Make arrangements **now** to buy or borrow anything you need. Since several of the menu items need re-heating (with perhaps only one oven?), it would be nice for you to have one or two of those electric heating trays to keep things warm.
- Review your Shopping List and double-check your pantry to see what items you need – then head for the market, by yourself and at an off-time, if at all possible. You can buy everything now except **fresh produce and eggs. Be sure to check off items purchased as you shop.

TEN DAYS AHEAD

- Prepare and freeze Borscht (see recipe).
- Prepare and freeze Sabra Style Golden Chicken (see recipe).

ONE WEEK AHEAD

- Prepare and freeze Baked Salmon (see recipe).
- Prepare and freeze Kartoffel Latkes (see recipe).

THREE DAYS AHEAD

- Prepare and freeze Grilled Vegetables (see recipe).
- Prepare and freeze Blackberry and Meringue Torte (see recipe).

TWO DAYS AHEAD

- Clean out your refrigerator. You may also want to haul out that big cooler that may be in your garage and clean it out to use for extra refrigeration or ice. Ask one of your guests to bring ice.
- Make a quick trip to your grocery store to buy **fresh produce items.
- Pull together all of the pieces you're going to use for serving. It's important to decide what is going into what and write it on a 3 x 5 card then toss it into the particular serving piece. Then you can stick your bowls, platters and other serving pieces in one area with the cards in them; cover with a towel to keep dust-free. This process helps to avoid any confusion from your well-meaning volunteers at serving time. If you're using electric heating trays, set them up near an electrical outlet. If you have a dining room, you can pre-set your dinner table too; cover it with a sheet to keep it dust-free.

Supplies and Tools to have on hand:

- Sharpie felt pen
- 2 (1-quart) airtight plastic containers
- 2 (1-pint) airtight plastic container
- Large saucepan or Dutch Oven
- 13 x 9-inch baking dish
- Microwave-safe baking dish
- Large baking sheets (2)
- Electric mixer
- 9-inch spring form cake pan
- Large electric heating trays (2 or 3)

THE MORNING BEFORE

- Transfer all frozen menu items from the freezer to your refrigerator:
 - Borscht
 - Sabra Style Golden Chicken
 - Baked Salmon
 - Kartoffel Latkes
 - Grilled Vegetables
 - Blackberry and Meringue Torte
- If you haven't already done so, set your table and cover it with a sheet to keep it dust-free.

THE MORNING OF

- Relax with a cup of coffee and review your plan for dinner. There's still much to do, but hopefully you have things under control.

TWO HOURS AHEAD

- Preheat oven to 350 degrees. Bake Sabra Style Golden Chicken according to recipe directions.
- Remove the sheet from your dinner table and check for completeness. Place two sets of salt and pepper and two butter dishes on each end.
- Set up your coffeemaker for after dinner, so all you'll have to do is flick a switch.

ONE-HALF HOUR AHEAD

- Heat Kartoffel Latkes in preheated oven according to recipe directions.
- Raise oven temperature to 400 degrees and bake Grilled Vegetables according to recipe directions.
- Heat soup according to recipe directions.

TEN TO FIFTEEN MINUTES AHEAD

- Heat Baked Salmon according to recipe directions.

DINNER TIME!

- Place finished dishes on their designated serving pieces and serve.
- Relax – enjoy your guests and your Passover Feast!
- Serve Blackberry and Meringue Torte garnished with fresh berries. Offer coffee.

Passover Shopping List

Assembly and Mealtime Ingredients*

Recipe 1: Borscht
Recipe 2: Sabra Style Golden Chicken
Recipe 3: Baked Salmon
Recipe 4: Kartoffel Latkes
Recipe 5: Grilled Vegetables
Recipe 6: Blackberry and Meringue Torte

MEAT

1 (3- to 4-lb.) whole chicken [R2]
6 skinless salmon fillets (or buy frozen) [R3]

CONDIMENTS

Olive oil [R1,R3,R5]
Vegetable oil [R2,R4]
Honey [R2]

PRODUCE

Onions (1 1/2 medium plus 2 tablespoons diced) [R1,R4]
Red onions (1 large) [R5]
Garlic (1 clove) [R3]
Russet potatoes (1 pound plus 8 medium) [R1,R4]
Sweet potatoes (2 medium) [R5]
Beets (6 medium) [R1]
Green cabbage (3 cups chopped) [R1]
Green bell peppers (1 medium) [R5]
Yellow bell peppers (1 medium) [R5]
Zucchini (2 medium) [R5]
Yellow squash (1 medium) [R5]
Eggplant (1 medium) [R5]
Lemons (1/2 plus 1 tablespoon juice) [R1,R2]
**Dill (chopped, for garnish) [R1,R3]
**Thyme (2 tablespoons chopped leaves) [R5]

CANNED GOODS

Low sodium beef broth (2 1/2 quarts plus extra if desired) [R1]
1 (14.5-oz.) can diced tomatoes [R1]

SPICES

Ginger [R2]
Lemon pepper [R3]
Dill [R3]
Kosher salt [R2,R4,R5]

DAIRY/DAIRY CASE

Eggs (10 large) [R4,R6,R6]
Cultured soy (1 cup) [R1]
Margarine [R6]

DRY GOODS

Potato starch (1/2 cup) [R4]
Sugar [R6]
Matzo cake meal [R6]

FREEZER

6 skinless salmon fillets (if not using fresh) [R3]
2 (1-lb.) bags unsweetened blackberries [R6]

OTHER

Passover blackberry wine (2/3 cup) [R6]
Heavy-duty aluminum foil wrap
Freezer quality zipper-topped plastic bags:
2-gallon 4
1-gallon 4
1-quart 1

* **NOTE:** The shopping list contains items for the Seder supper, but not what you'll need if you plan to include a Seder plate.

SHOPPING LIST LEGEND

[R1] – [R10] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.

Borscht

Recipe 1 — Serves 8

INGREDIENTS:

4 tablespoons olive oil
1 pound russet potatoes, peeled and cut into 1-inch cubes
1 1/2 medium onions, chopped
2 1/2 quarts low sodium beef broth (plus extra if desired)

6 medium beets, peeled and cut into 1-inch pieces
1 (14.5-oz.) can diced tomatoes, un-drained
3 cups chopped green cabbage
1 tablespoon lemon juice
1 cup cultured soy**
Chopped fresh dill**



Heat the oil in a large Dutch oven or soup pot with a tight-fitting lid over medium-high heat. Add potato and onion and saute for 5 minutes, stirring occasionally. Add broth, beets and tomatoes. Bring to a boil then reduce heat, cover and simmer until vegetables are tender, about 20 minutes. Add cabbage, return soup to a boil and cook for 5 minutes.

Place 4 cups of the soup in a blender and puree until smooth; return to soup pot; add more broth to thin soup, if desired. Add lemon juice; stir to combine. Remove soup from heat and cool to room temperature. Pack in 2 quart-size and 1 pint-size airtight containers marked BORSCHT and date prepared; place in the freezer.

**To be used as garnishes for hot soup at time of serving.

Cooking/Serving Directions

Place soup in a large saucepan or Dutch oven over medium heat; gradually bring to a boil then reduce heat and keep warm till serving time. Serve garnished with chopped fresh dill.

Sabra Style Golden Chicken

Recipe 2 — Serves 8

INGREDIENTS:

1 (3- to 4-lb.) whole chicken, cut up into serving pieces
1/2 lemon

2 teaspoons ground ginger, divided
Kosher salt, to taste
1/3 cup vegetable oil
1/4 cup honey



Preheat oven to 350 degrees. Rub chicken pieces with lemon and sprinkle with 1 teaspoon of ginger and salt to taste; place chicken pieces in a 1 gallon zipper-topped plastic freezer bag; squeeze bag to remove excess air; seal bag. In a cup or small bowl, combine oil, honey and remaining ginger; place mixture in a 1 quart zipper-topped plastic bag. Place the chicken bag and honey bag in a 2 gallon zipper-topped plastic freezer bag; squeeze the bag to remove excess air; seal bag. Write SABRA STYLE GOLDEN CHICKEN on the bag and the date prepared; place it in the freezer.

Cooking/Serving Instructions

Preheat oven to 350 degrees. Place chicken on a 13- x 9-inch baking dish and bake for 1 1/2 to 2 hours, basting occasionally with honey mixture. Remove from oven and place on a serving platter; keep warm till serving time.

Baked Salmon

Recipe 3 — Serves 8

INGREDIENTS:

1 tablespoon olive oil
1 clove garlic, pressed
6 skinless salmon fillets

1 teaspoon lemon pepper
1 teaspoon dried dill
Chopped fresh dill, for garnish**



Preheat oven to 400 degrees. In a baking dish, combine olive oil and garlic. Cut salmon fillets in half and place in baking dish; turn to coat, then sprinkle with lemon pepper and dill; bake, uncovered, for 12 to 15 minutes. Remove from oven and cool to room temperature. Place cooled salmon in a 1 gallon zipper-topped plastic freezer bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place bag in a second 1 gallon freezer bag; gently squeeze the bag to remove excess air; seal the bag. Write BAKED SALMON on the bag and the date prepared; place it in the freezer.

**Chopped fresh dill to be added at time of serving.

Cooking/Serving Instructions

In a microwave-safe dish, warm salmon fillets, 4 to 6 pieces at a time, at full power for just a few minutes, until heated through; place on a serving platter and garnish with chopped fresh dill.

Kartoffel Latkes (Potato Pancakes)

Recipe 4 — Serves 8

INGREDIENTS:

8 medium russet potatoes
2 tablespoons finely diced onion
2 large eggs

1/2 cup potato starch
1 1/2 teaspoons kosher salt
1 cup vegetable oil



Peel potatoes and grate very finely into a large bowl (there should be about 6 cups grated); squeeze out some of the moisture. Add onion, eggs, flour and salt; beat until well blended. Heat the oil in a skillet until hot; drop batter by the heaping tablespoonfuls into the hot oil and cook until crisp and browned on both sides; remove from skillet and place on a paper towel-lined plate to cool to room temperature. Place cooled latkes in a 1 gallon zipper-topped plastic freezer bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place the bag in a 2 gallon zipper-topped freezer bag; squeeze the bag to remove excess air; seal and mark KARTOFFEL LATKES on the bag and the date prepared; place it in the freezer.

Cooking/Serving Instructions

Preheat oven to 350 degrees. Arrange latkes on a baking sheet and bake until heated through; place on a serving platter and keep warm.

Grilled Vegetables

Recipe 5 — Serves 8

INGREDIENTS:

2 medium sweet potatoes

1 large red onion

1 medium green bell pepper

1 medium yellow bell pepper

2 medium zucchini

1 medium yellow squash

1 medium eggplant

1/4 cup olive oil (plus a little
additional to coat baking sheet)

1/2 teaspoon kosher salt

2 tablespoons finely chopped fresh thyme**



Preheat oven to 400 degrees.

Wash and slice vegetables; arrange them in a single layer on baking sheets lightly coated with a little olive oil; brush vegetables with olive oil and sprinkle with thyme and kosher salt; bake for about 30 minutes or until just slightly undercooked. Remove from oven and cool to room temperature. Place cooled vegetables in a 2 gallon zipper-topped freezer bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place the bag in a second 2 gallon freezer bag; gently squeeze the bag to remove excess air; seal the bag. Write GRILLED VEGETABLES on the bag and the date prepared; place it in the freezer.

**Chopped fresh thyme leaves to be added at time of cooking/serving.

Cooking/Serving Instructions

Preheat oven to 400 degrees. Spread vegetables on a baking sheet and bake till cooked through and golden; place on a serving platter.

Blackberry and Meringue Torte

Recipe 6 — Serves 8 to 10

INGREDIENTS:

Meringues:

Melted margarine

Matzo cake meal

6 large egg whites

1 1/4 cups sugar

Sabayon and sauce:

2 (1-lb. bags) frozen unsweetened blackberries, divided

1 3/4 cups sugar, divided

2/3 cup Passover blackberry wine

8 large egg yolks



For meringues:

Position racks in upper and lower thirds of oven and preheat oven to 200 degrees. Line baking sheets with aluminum foil wrap and brush foil with margarine; dust lightly with matzo cake meal. Using an electric mixer, beat egg whites in a large bowl until soft peaks form; gradually add sugar, beating until whites are very thick, stiff and shiny, about 5 minutes. Drop meringue onto prepared baking sheets by rounded tablespoonfuls, spacing 1 inch apart. Bake until dry and crisp to touch and pale ivory, about 2 hours and 45 minutes. Turn off oven and cool meringues for 1 hour in the closed oven. Place in a large zipper-topped plastic bag and freeze.

For sabayon and sauce:

Place 6 cups of frozen berries in a large bowl and remaining berries in a medium bowl; thaw all berries. Puree the 6 cups of berries and their juices in a blender; press through a sieve into a large measuring cup to yield about 2 1/2 cups of puree. Transfer 1 1/4 cups of puree to a small bowl and chill while making egg mixture. Add remaining puree to the berries in a medium bowl (for the sauce); add 1/2 cup of sugar; cover and chill. Using a hand-held electric mixer, beat remaining sugar, wine and egg yolks in a large metal bowl; blend well then set the bowl over a large saucepan of simmering water (do not allow the bottom of the bowl to touch the water) and beat for 12 minutes or until mixture is very thick and a thermometer registers at least 160 degrees. Remove bowl from the simmering water and add 1 1/4 cups of cold berry puree; continue to beat until sabayon is cool, about 8 minutes. Place 1 layer of meringues on the bottom of a 9-inch spring form pan; pour sabayon on top then top with more meringues pressed into sabayon at a slight angle and arranged in 2 concentric circles. Freeze until firm, about 6 hours, then wrap in a double layer of heavy-duty aluminum foil wrap. Mark BLACKBERRY AND MERINGUE TORTE and date prepared and place in the freezer. Place berry sauce in an airtight plastic container and mark BLACKBERRY SAUCE and date prepared; place in the freezer.

Serving Instructions:

Cut around the edges of the torte then remove the pan sides. Cut torte into wedges and spoon sauce on top; serve.

Saving Dinner with



Brunch for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free Brunch that you assemble and freeze ahead

Potato and Spinach Frittata

Grilled Sausage

Blueberry Scones

Fresh Fruit Kabobs OR Fresh Fruit Platter

Beverages

BRUNCH FOR THE FREEZER

What could be more fun than entertaining mid-day? Here you can prepare the menu items at your leisure and freeze them until just before serving.

You can see we've left the decision on beverages up to you. You may want to jazz things up a little by preparing a dessert coffee topped with whipped cream or specialty teas garnished with lemon and mint...OR?????

In any event, enjoy!

Brunch Timeline

ONE WEEK AHEAD

- Check your kitchen tools and utensils against the recipe directions, if applicable, and buy or borrow anything you need. Check your inventory of linens, serving pieces and glassware.

FIVE DAYS AHEAD

- Shop for all items on the shopping list EXCEPT fresh fruit.

FOUR DAYS AHEAD

- Prepare and freeze Potato and Spinach Frittata according to recipe directions.

THREE DAYS AHEAD

- Cook and freeze Grilled Sausage according to recipe directions.
- Cook and freeze Blueberry Scones according to recipe directions.

TWO DAYS AHEAD

- Clean out your refrigerator.
- Double-check your shopping list for any missing items and shop for fresh fruit.

ONE DAY AHEAD

- Prepare your table and set out serving pieces.
- Remove freezer bags containing Potato and Spinach Frittata, Grilled Sausage and Blueberry Scones.
- Remove foil-wrapped Potato and Spinach Frittata from freezer bag and place on a plate; cover and refrigerate overnight with cheese package.
- Refrigerate freezer bags containing Grilled Sausage and Blueberry Scones.
- Prepare Fresh Fruit Kabobs (Spring/Summer) OR Fresh fruit Platter (Fall/Winter); cover and refrigerate.

THE DAY OF

- Remove Potato and Spinach Frittata, Grilled Sausage and Blueberry Scones from the refrigerator and bring to room temperature.

ABOUT ONE-HALF HOUR AHEAD

- Preheat oven to 400 degrees.

JUST BEFORE SERVING

- Place frittata in a large **ovenproof** skillet, sprinkle with cheeses and bake until frittata is heated through and cheeses have melted, about 20 minutes. Remove from oven and let stand for about 5 minutes before slicing into wedges.
- Place Blueberry Scones on a baking sheet and warm in the preheated oven until heated through (watch carefully!).

Supplies and Tools to have on hand:

- Large ovenproof skillet with a tight-fitting lid
- Whisk
- Spatula
- Pastry blender (optional)

- Place sausage links on a microwave-safe plate lined with paper towels and heat through, in batches if necessary.
- Pull Fresh Fruit Kabobs OR Fresh Fruit Platter from refrigerator and place on table; add frittata, sausages and scones.

ENJOY!

Brunch List

Assembly and Mealtime Ingredients

Recipe 1: Potato and Spinach Frittata

Recipe 2: Grilled Sausage

Recipe 3: Blueberry Scones

Recipe 4: Fresh Fruit Kabobs or Platter

MEAT

3 pounds sausage links (your favorite) [R2]

CONDIMENTS

Olive oil [R1]

PRODUCE

Yellow onions (1 medium) [R1]

Garlic (2 teaspoons minced) [R1]

Spinach (2 1/2 cups torn) [R1]

Blueberries (2 cups) [R3]

**Spring/Summer:

Strawberries (2 quarts) [R4]

Pineapple (1) [R4]

Cantaloupe (1) [R4]

Kiwi (4) [R4]

Grapefruit (optional) [R4]

**Fall/Winter:

Pears (2) [R4]

Red apples (2) [R4]

Bananas (4) [R4]

Oranges (4) [R4]

Green seedless grapes (1 bunch) [R4]

Red seedless grapes (1 bunch) [R4]

Lemons (1) [R4]

DAIRY/DAIRY CASE

Butter [R3]

Eggs (9) [R1,R3]

Half and half (3/4 cup) [R3]

U.K. Members: Half and half is half milk and half cream

Milk (1/2 cup) [R1]

Low fat sharp Cheddar cheese (1/2 cup shredded) [R1]

Low fat Swiss cheese (1/2 cup shredded) [R1]

DRY GOODS

All-purpose flour [R3]

Baking powder [R3]

Brown sugar [R3]

FREEZER

Shredded hash brown potatoes (2 cups) [R1]

OTHER

Beverages of your choice (juices, teas, coffee)

Heavy-duty aluminum foil wrap

Zipper-topped plastic freezer bags:

2 gallon 1

1 gallon 4

1 quart 1

**8-inch bamboo skewers (Spring/Summer only)

SHOPPING LIST LEGEND

[R1] – [R10] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.

Potato and Spinach Frittata

Recipe 1 — Serves 8

INGREDIENTS:

1/2 cup shredded low fat sharp Cheddar cheese	2 teaspoons minced garlic
1/2 cup shredded low fat Swiss cheese	2 1/2 cups torn fresh spinach
2 tablespoons olive oil	Salt and pepper, to taste
2 cups frozen shredded hash brown potatoes	8 eggs
1 medium yellow onion, chopped	1/2 cup milk



Assembly Instructions:

In a one quart zipper-topped freezer bag, place shredded cheeses; gently squeeze the bag to remove excess air; seal the bag and set aside.

Heat the oil in a large skillet with a tight-fitting lid over medium heat. Add potatoes, onion and garlic; cook and stir until onion is soft and potatoes are browned. Stir in spinach and season with salt and pepper to taste; cook for 2 minutes or until spinach has wilted. In a medium bowl, whisk together eggs and milk; pour over potato/spinach mixture in the skillet. Reduce skillet heat to low; cover and cook for 5 to 7 minutes or until eggs are firm, slightly puffy and separating from the edge of the pan. Remove skillet from the heat and cool completely. With a spatula, remove frittata from the skillet onto a large sheet of heavy-duty foil wrap; seal. To prevent freezer burn, place the foil-wrapped frittata in a 2 gallon zipper-topped freezer bag along with the cheeses; write the recipe name on the bag and squeeze it gently to remove any excess air; place it in the freezer.

Cooking Instructions:

The day before the brunch, remove the bag from the freezer. Remove foil from the frozen frittata then return it to the freezer bag with the cheeses; gently squeeze the bag to remove excess air. Seal the bag and refrigerate overnight.

The day of the brunch, preheat oven to 400 degrees; place frittata in a large **ovenproof** skillet; sprinkle cheeses on top and heat through. Slice into wedges.

Grilled Sausage

Recipe 2 — Serves 8

INGREDIENTS:

3 pounds sausage links (your choice)

Assembly Instructions:

Prick sausage casings all over with a fork. In a large skillet, brown sausage, in batches if necessary, and cook through; remove from skillet to a paper towel-lined plate; blot excess grease; cool to room temperature.

Place cooled sausage links in a 1 gallon zipper-topped plastic freezer bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place the bag in a second 1 gallon freezer bag and gently squeeze it to remove excess air; seal the bag. Write the recipe name on the bag and place in the freezer.

Cooking Instructions:

Defrost sausage links in the refrigerator overnight. Place on a microwave-safe plate lined with paper towels and heat through, in batches if necessary.

Blueberry Scones

Recipe 3 — Serves 8

INGREDIENTS:

2 cups all-purpose flour
1/4 cup packed brown sugar
1 tablespoon baking powder
1/4 teaspoon salt

1/4 cup butter, chilled
1 cup fresh blueberries
3/4 cup half and half
1 egg



Assembly Instructions:

Preheat oven to 375 degrees.

In a large bowl, combine flour, brown sugar, baking powder and salt; cut in butter with a pastry blender or knife. Add blueberries and toss gently to blend.

In a small bowl, whisk together half and half and egg; slowly add mixture to the dry ingredients, stirring with a rubber spatula until a dough forms. Knead just until it comes together, 3 or 4 times. **DON'T OVER-HANDLE.**

Divide dough in half. On a lightly floured surface, shape each half into a 6-inch round; cut each into 6 wedges. Place wedges on an ungreased baking sheet and bake for about 20 minutes.

Cool scones completely and place in a 1 gallon zipper-topped plastic bag. Carefully squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place the bag in a second 1 gallon freezer bag and gently squeeze it to remove excess air; seal the bag. Write the recipe name on the bag and place it in the freezer.

Cooking Instructions:

The day before the brunch, pull scones from the freezer and refrigerate overnight; warm in the preheated oven after the frittata has been heated through.

Seasonal Fruit Arrangement

Recipe 4 — Serves 8

Ingredients for Fresh Fruit Kabobs (Spring/Summer):

2 quarts strawberries, washed and hulled
1 pineapple, cored and cut into 1-inch chunks
1 cantaloupe, peeled, seeded and cut into 1-inch chunks
4 kiwi, peeled and quartered
8-inch bamboo skewers

Ingredients for Fresh Fruit Platter (Fall/Winter)

2 cups cold water
1 lemon, juiced
2 pears, cored and sliced
2 red apples, cored and sliced
4 bananas, peeled and cut into 1-inch diagonal slices
4 oranges, peeled and cut into 1-inch chunks
1 bunch green seedless grapes
1 bunch red seedless grapes



No cooking involved here! Ingredients were selected according to the season (Spring/Summer or Fall/Winter). This item must be served fresh, so you'll want to allow time to assemble.

Assembly Instructions for Fruit Kabobs:

Alternately thread strawberries and fruit chunks on skewers. These can be displayed in a wagon wheel fashion on a large platter OR the sharp ends of the filled skewers can be stuck into an inverted melon or grapefruit half.

Assembly Instructions for Fruit Platter:

In a large bowl, combine water and lemon juice; add sliced pears, apples and bananas and gently toss; drain. (This process prevents fruit from turning brown.) Arrange pears, apples, bananas and oranges around the edge of a large platter. Snip the grapes into small clusters of about 5 or 6 and arrange in the center of the platter.

Saving Dinner with



Dinner Party for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free Dinner Party that you assemble and freeze ahead

Arancini (Stuffed Rice Balls)

Pinwheel Puffs

Stuffed Mushroom Caps

Sausage Lasagna

Tossed Salad with Red Wine Basil Vinaigrette

Garlic Toast

Tiramisu

DINNER PARTY FOR THE FREEZER

According to surveys, Italian cuisine ranks high on America's list of preferred ethnic food. Here we've tried to provide you with a menu of favorite recipes that should dazzle even your guests of Italian heritage. What's more, all recipes, except the salad (ingredients marked ** on the shopping list), can be frozen for at least two weeks to retain maximum quality and probably for up to two months from a safety standpoint. So how easy is that?

We've left the beverage choices up to you, but may we make some suggestions? For wines, a nice chianti (red) and a Pinot Grigio (white) and some well-chilled sparkling mineral waters like Pellegrino and Limonata. To accompany dessert, you may already have a specialty coffee and/or tea in mind. If not, may we suggest a hazelnut coffee topped with a dollop of whipped cream?

Buon appetito!!!

Dinner Party Timeline

TWO WEEKS AHEAD

- Firm up your guest list. Call and confirm as necessary.
- Plan your table. If you're using linen tablecloth and napkins, do they need pressing? If so, press them now and hang them up or fold them for later use.
- Double-check your serving pieces and kitchen utensils against your menu and recipes. Make arrangements *now* to buy or borrow anything you need. Since several of the menu items need re-heating with perhaps only one oven?), it would be nice for you to have one or two of those electric heating trays to keep things warm.
- Review your Shopping List and double-check your pantry to see what items you need – then head for the market, by yourself and at an off-time, if at all possible. You can buy everything now except **fresh produce and dairy items. Be sure to check off each item as you buy it so that you can see what remains to be purchased.

TEN DAYS AHEAD

- Prepare and freeze Arancini (Stuffed Rice Balls).
- Prepare and freeze Stuffed Mushroom Caps.

NINE DAYS AHEAD

- Prepare and freeze Pinwheel Puffs.

EIGHT DAYS AHEAD

- Prepare and freeze Sausage Lasagna.

ONE WEEK AHEAD

- Prepare and freeze Tiramisu.

THREE DAYS AHEAD

- Prepare and freeze Garlic Toast.

TWO DAYS AHEAD

- Clean out your refrigerator. You may also want to haul out that big cooler that may be in your garage and clean it out to use for extra refrigeration or ice. Ask one of your guests to bring ice.
- Make a quick trip to your grocery store to buy **fresh produce and dairy products.
- Pull together all of the pieces you're going to use for serving. It's important to decide what is going into what and write it on a 3 x 5 card then toss it into the particular serving piece. Then you can stick your bowls, platters and other serving pieces in one area with the cards in them; cover with a towel so keep dust-free. This process helps to avoid any confusion from your well-meaning volunteers at serving time.
- If you're using electric heating trays, set them up near an electrical outlet.

Supplies and Tools to have on hand:

- Sharpie felt pen
- Large baking sheets
- Wire sieve
- 1 (13- x 9- x 2-inch) baking dish or pan
- 1 (9- x 5- x 3-inch) loaf pan
- Cake plate
- Grater
- Serving trays/platters for appetizers (3)
- Large electric heating trays

- If you have a dining room, you might want to go ahead and pre-set your dinner table; cover it with a sheet to keep it dust-free.

THE MORNING BEFORE

- Transfer these frozen menu items from the freezer to your refrigerator:
 - Sausage Lasagna
 - Tossed Salad
 - Garlic Toast
 - Tiramisu
- If you haven't already done so, set your table and cover it with a sheet to keep it dust-free.

THE MORNING OF

- Relax with a cup of coffee and review your plan for dinner. There's still much to do, but hopefully you have things under control.
- Prepare Tiramisu for serving (see recipe) and refrigerate.

ONE HOUR AHEAD

- Preheat oven to 350 degrees. Bake Sausage Lasagna, covered, for 30 minutes. Remove from oven and set aside.
- In a large salad bowl, assemble Tossed Salad ingredients, except vinaigrette; cover and refrigerate.

ONE-HALF HOUR AHEAD

- Raise oven temperature to 425 degrees. Bake frozen Pinwheel Puffs according to recipe instructions; transfer to a serving tray or platter and keep warm.

FIFTEEN MINUTES AHEAD

- Lower oven temperature to 375 degrees. Bake frozen Arancini (Stuffed Rice Balls) and Stuffed Mushroom Caps according to recipe instructions; transfer to serving trays or platters and keep warm.
- Lower oven temperature to 350 degrees. Return Sausage Lasagna to oven and bake, uncovered, for 15 minutes or until hot and bubbly. Let it rest for 15 minutes before cutting into squares to serve.
- Raise oven temperature to 425 degrees. Bake Garlic Toast according to recipe instructions.

DINNER TIME

- Toss salad with vinaigrette and serve in/on individual salad bowls/plates.
- Enjoy your guests and your wonderful meal and get ready for dessert!

Dinner Party List

Assembly and Mealtime Ingredients

Recipe 1: Arancini (Stuffed Rice Balls)
Recipe 2: Pinwheel Puffs
Recipe 3: Stuffed Mushroom Caps
Recipe 4: Sausage Lasagna
Recipe 5: Tossed Salad with Red Wine Basil Vinaigrette
Recipe 6: Garlic Toast
Recipe 7: Tiramisu

MEAT

1 pound Italian sausage, bulk OR links [R4]
2 ounces pancetta OR bacon [R3]

DELI

1/8 pound Genoa salami [R1]

CONDIMENTS

Olive oil [R1,R3,R4]
Extra-virgin olive oil (1 cup) [R6]
Red wine vinegar (1/2 cup) [R6]
Dijon mustard (4 tablespoons) [R2,R6]
Black olives, pitted (1/4 cup chopped) [R2]
Marsala wine (1/2 cup) [R7]

PRODUCE

Onions (1 medium) [R4]
Red onions (2 tablespoons diced) [R3]
Garlic (7 cloves) [R3,R4,R5]
Small button mushrooms (25) [R3]
Red bell peppers (2 1/2 tablespoons chopped) [R3]
Parsley (3 tablespoons plus 1/2 teaspoon chopped) [R2,R4]
Basil (1 tablespoon chopped) [R4]
Oregano (1/2 teaspoon plus 1 tablespoon chopped leaves) [R2,R4]
**Red onion (1/2 cup sliced) [R6]
**Carrots (1/2 cup julienne) [R6]
**Zucchini (1/2 cup julienne) [R6]
**Plum (Roma) tomatoes (4) [R6]
**Romaine lettuce (4 cups chopped) [R6]
**Mixed baby greens (4 cups) [R6]
**Parsley (1/2 cup chopped) [R6]
**Basil (1/2 cup chopped leaves) [R6]
**Raspberries (1 pint) [R7]

CANNED GOODS

1 (14.5-oz.) can whole tomatoes [R4]
1 (15-oz.) can tomato sauce [R4]
Roasted red peppers (1/4 cup chopped) [R2]
1 (11-oz.) can artichoke hearts [R6]

SPICES

Pure vanilla extract [R7]

DAIRY/DAIRY CASE

Butter, unsalted [R5,R7]
Eggs (2 plus 6 large yolks) [R1,R7]
Milk (2 cups) [R7]
Small curd creamed cottage cheese (2 cups) [R4]
Part-skim Mozzarella cheese (1/2 pound plus 2 cups shredded plus 1/4 cup grated) [R1,R3,R4]
Provolone cheese (1/4 cup grated) [R3]
Asiago cheese (1/2 cup grated) [R2]
Mascarpone cheese (8 ounces) [R7]
Parmesan cheese (1 cup grated) [R1,R4,R5]

DRY GOODS

All-purpose flour [R7]
Sugar [R7]
Italian bread crumbs (3/4 cup) [R1]
Unsweetened cocoa powder (for garnish) [R7]
1 ounce semisweet OR bittersweet chocolate [R7]
Coffee (1 1/2 cups very strong brew) [R7]
Lasagna noodles (12) [R4]
White rice (1/2 pound uncooked) [R1]

FREEZER

1 package puff pastry [R2]

BAKERY

1 large loaf French OR Italian bread [R5]
Ladyfingers (32) [R7]

OTHER

Heavy-duty aluminum foil wrap
Plastic wrap
Parchment paper
Zipper-topped plastic freezer bags:
1 gallon 4
2 gallon 5

SHOPPING LIST LEGEND

[R1] – [R10] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.

Arancini (Rice Stuffed Balls)

Recipe 1 — Serves 8

INGREDIENTS:

1/2 pound white rice

2 eggs, separated

1/4 cup grated Parmesan cheese

1/2 pound part-skim Mozzarella cheese, cut into 24 cubes

1/8 pound Genoa salami, cut into small pieces

3/4 cup Italian bread crumbs

Olive oil



Cook rice until sticky; cool to room temperature. Preheat oven broiler.

In a large bowl, combine rice, egg yolks and grated Parmesan; form mixture into small balls (the size of a ping-pong ball), enclosing a cube of Mozzarella and 2 or 3 pieces of salami inside each. Beat egg whites. Dip each rice ball in beaten egg whites then in bread crumbs; place on a parchment paper-lined baking sheet. Drizzle with olive oil and broil on all sides until well browned; cool to room temperature on a wire rack.

Layer rice balls between plastic wrap in a 1 freezer quality 1-gallon zipper-topped plastic bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place the bag in a 2-gallon freezer bag; gently squeeze the bag to remove excess air; seal the bag. Write RICE BALLS on the bag and the date prepared; place it in the freezer.

Cooking/Serving Instructions:

Bake from frozen on a parchment paper-lined baking sheet in a 375-degree preheated oven for 15 minutes or until heated through.

Pinwheel Puffs

Recipe 2 — Serves 8

INGREDIENTS:

1 package frozen puff pastry, thawed

1/2 cup grated Asiago cheese

1/4 cup finely chopped roasted red peppers

1/4 cup finely chopped pitted black olives

1/2 teaspoon chopped fresh parsley

1/2 teaspoon chopped fresh oregano leaves

1/4 teaspoon salt

1/4 teaspoon black pepper

2 tablespoons Dijon mustard, divided



In a medium bowl, combine cheese, red pepper, olives, parsley, oregano, salt and pepper.

Spread half of the mustard over 1 sheet of pastry, leaving a half-inch border then sprinkle evenly with half of the cheese mixture; roll up, jelly-roll style. Using a serrated knife, cut roll into 1/2-inch slices. Repeat with remaining pastry, mustard and cheese mixture.

Place on a baking sheet and freeze until firm. Layer puffs between plastic wrap and place in a freezer quality 1-gallon zipper-topped plastic bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place the bag in a 2-gallon freezer bag; gently squeeze it to remove excess air; seal the bag. Write PINWHEEL PUFFS on the bag and the date prepared; place it in the freezer.

Cooking/Serving Instructions:

Bake from frozen in a preheated 425 degree oven for 15 minutes or until golden.

Stuffed Mushroom Caps

Recipe 3 — Serves 8

INGREDIENTS:

25 small button mushrooms

1 tablespoon olive oil

2 ounces pancetta OR bacon, finely diced

2 1/2 tablespoons finely chopped red bell pepper

2 tablespoons finely diced red onion

1 clove garlic, minced

1/4 teaspoon salt

1/4 teaspoon black pepper

1/4 cup grated Mozzarella cheese

1/4 cup grated Provolone cheese

1 tablespoon chopped fresh parsley*



Wash mushrooms and gently wipe dry with a paper towel; remove stems and chop them finely; set aside. Place mushrooms, hollow sides down, on a parchment paper-lined rimmed baking sheet; brush with olive oil and bake for 8 minutes or until slightly softened. Remove from oven and let cool. Drain off liquid and place on a clean foil-lined rimmed baking sheet.

In a non-stick skillet, cook pancetta or bacon over medium heat for 5 minutes or until crisp; drain off fat. Add bell pepper, red onion, garlic chopped mushroom stems, salt and pepper; cook and stir for 4 minutes or until onion has softened. Remove from heat and let cool.

In a medium bowl, combine cheeses; stir in pancetta (or bacon) mixture; spoon mixture evenly into mushroom caps. Freeze on baking sheet until firm, then layer between plastic wrap in a freezer quality 1-gallon zipper-topped plastic bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place the bag in a 2-gallon freezer bag; gently squeeze it to remove excess air; seal the bag. Write MUSHROOM CAPS on the bag and the date prepared; place it in the freezer.

*To be used as garnish at time of serving.

Cooking/Serving Instructions:

Bake from frozen in a 375-degree preheated oven for 18 minutes or until golden; sprinkle with chopped parsley.

Sausage Lasagna

Recipe 4 — Serves 8

INGREDIENTS:

1 (14.5-oz.) can whole tomatoes, un-drained, chopped	1 (15-oz.) can tomato sauce
Olive oil	12 uncooked lasagna noodles
1 pound Italian sausage (if links, casings removed)	2 cups small curd creamed cottage cheese
1 medium onion, chopped	1/2 cup freshly grated Parmesan cheese, divided
2 cloves garlic, pressed	1 tablespoon chopped fresh oregano leaves
3 tablespoons chopped fresh parsley, divided	2 cups shredded Mozzarella cheese
1 tablespoon chopped fresh basil leaves	



Remove the lid from the can of tomatoes and use kitchen shears to chop them, right in the can; set aside.

Lightly coat a large skillet with olive oil over medium heat; add sausage, onion and garlic; cook, stirring occasionally, until sausage is no longer pink; drain. Add 2 tablespoons of parsley, the basil, sugar, tomatoes and tomato sauce. Bring mixture to a boil, stirring occasionally; reduce heat and simmer, uncovered, for 45 minutes or until slightly thickened. Remove from heat and cool to room temperature.

Meanwhile, cook and drain noodles as directed on package; cool to room temperature.

In a medium bowl, combine cottage cheese, 1/4 cup of grated Parmesan cheese, remaining parsley and the oregano.

In a 13- x 9-inch baking dish, spread 1 cup of sauce mixture; top with 4 noodles. Spread 1 cup of cottage cheese mixture over the noodles then spread with 1 cup of the sauce. Sprinkle with 2/3 cup of Mozzarella then top with remaining noodles and sauce. Sprinkle with remaining Mozzarella and 1/4 cup of Parmesan. Cover entire dish snugly with heavy-duty aluminum foil wrap then place it in a 2 gallon zipper-topped plastic freezer bag. Carefully squeeze the bag to remove any excess air; seal the bag. Write SAUSAGE LASAGNA on the bag and the date prepared; place it in the freezer.

Cooking/Serving Instructions:

Preheat oven to 350 degrees. Bake thawed Sausage Lasagna, covered, for 30 minutes. Uncover and bake for 15 minutes longer or until hot and bubbly. Let stand for 15 minutes before cutting into squares.

Garlic Toast

Recipe 5 — Serves 8

INGREDIENTS:

1 large loaf French OR Italian bread
3/4 cup unsalted butter, softened

2 cloves garlic, pressed
1/4 cup freshly grated Parmesan
cheese



Cut bread in half lengthwise. then cut each half crosswise into 1 1/2-inch slices. In a small bowl, combine softened butter and garlic; spread on the non-crust sides of bread; sprinkle with Parmesan cheese. Place on a baking sheet, cheese sides up; freeze until firm. Carefully place frozen bread slices in a freezer quality 1-gallon zipper-topped plastic bag; gently squeeze the bag to remove any excess air; seal the bag. To prevent freezer burn, place the bag in a 2-gallon freezer bag; gently squeeze it to remove excess air; seal the bag. Write GARLIC TOAST on the bag and the date prepared; place it in the freezer.

Cooking/Serving Instructions

Preheat oven to 425 degrees. Place Garlic Toast, crusted sides down, on a baking sheet; bake for 5 to 8 minutes or until lightly toasted. Serve hot in a napkin-lined basket.

Tossed Salad with Red Wine Basil Vinaigrette

Recipe 6 — Serves 8

INGREDIENTS:

4 cups chopped Romaine lettuce
4 cups mixed baby greens
1/2 cup carrots, julienne
1/2 cup zucchini, julienne
1/2 cup thinly sliced red onion
4 plum (Roma) tomatoes, cored and cut into eighths
1 (11-oz.) can artichoke hearts, drained and chopped
Red Wine Basil Vinaigrette, to taste

Red Wine Basil Vinaigrette

2 cloves garlic, pressed
2 tablespoons Dijon mustard
1/2 cup red wine vinegar
1 teaspoon freshly ground black
pepper
1 cup extra-virgin olive oil
1/2 chopped fresh basil leaves
1/2 cup chopped fresh parsley



In a small bowl, whisk together garlic, mustard, vinegar and pepper; gradually add the oil in a slow stream, whisking constantly until mixture has thickened slightly; fold in basil and parsley.

Serving Instructions

In a large salad bowl, assemble all ingredients, except vinaigrette. Toss at serving time with vinaigrette to taste; serve in/on individual bowls/salad plates.

Tiramisu

Recipe 7 — Serves 8 to 10

INGREDIENTS:

2 cups milk, divided
3/4 cup sugar, divided
1/4 cup all-purpose flour

6 large egg yolks
1/4 cup Marsala wine
2 teaspoons pure vanilla extract
1/4 cup unsalted butter, cut into small pieces
8 ounces Mascarpone cheese

32 crisp ladyfingers
1 1/2 cups very strong brewed coffee
1/3 cup sugar
1/4 cup Marsala wine
Cocoa powder for garnish
1 ounce semisweet OR bittersweet chocolate, grated
1 pint fresh raspberries*



In a medium saucepan, heat 1 3/4 cups of milk and 1/2 cup of sugar just to boiling point. Meanwhile, in a medium mixing bowl, whisk together remaining milk and sugar with the flour and egg yolks. When milk in saucepan comes to a boil, gradually whisk it into the egg yolk mixture. Transfer this mixture into another clean large saucepan and cook over medium heat, stirring constantly, until it comes to a boil; continue to whisk constantly until mixture thickens, about 1 minute; remove from heat and strain into a large bowl to remove any lumps. Whisk in Marsala, vanilla extract and butter; immediately cover the surface of the mixture with plastic wrap to prevent a crust from forming. Refrigerate until chilled, about 2 hours. Remove from refrigerator. In a small bowl, beat Mascarpone cheese with a wooden spoon until soft and smooth; gently fold into cold custard until smooth.

In a large shallow bowl, combine brewed coffee or espresso, sugar and Marsala wine. Taste mixture and add more sugar if desired. Set aside.

To assemble: Line a 9- x 5- x 3-inch loaf pan with plastic wrap, making sure the plastic wrap extends over the sides of the pan. On countertop, assemble: Ladyfingers, coffee mixture and cream filling. Working with 1 ladyfinger at a time, dip 8 ladyfingers into the coffee mixture and place them side by side in a single layer over the bottom of the loaf pan; spoon 1/3 of the cream filling on top, making sure the ladyfingers are completely covered. Repeat this process with remaining ladyfingers and cream filling, ending with a layer of ladyfingers. Cover the Tiramisu with two layers of plastic wrap then a layer of heavy-duty aluminum foil wrap. Place wrapped loaf pan in a freezer quality 2-gallon zipper-topped plastic bag; gently squeeze the bag to expel air; seal the bag and write TIRAMISU on the bag and the date prepared; place in the freezer.

Serving Instructions

Remove outer wrapping from the Tiramisu and gently invert it from the loaf pan onto a serving plate; remove plastic wrap; sift cocoa powder over the top and decorate it with grated or chopped semisweet chocolate and fresh raspberries (if in season).

Saving Dinner with



Summer Barbecue for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free
Summer Barbecue that you assemble and freeze ahead

Cilantro-Jalapeno Hummus and Pita Chips

*Veggie Platter

Bacon-Blue Cheese Sliders

Cheesehead Brats

Fastest BBQ Chicken

*Coleslaw

*Creamy Potato Salad

*Grilled Corn on the Cob

Spicy Red-Eye Baked Beans

Blueberry-Lemon Cornmeal Cake

Triple Chocolate Ice Cream Pie

(* These items are not conducive to freezing so you might want to assign these to some of your guests.

Summer Barbecue Timeline

TWO WEEKS AHEAD

- Firm up your guest list. Call and confirm as necessary.
- Check your patio to see if you have adequate seating accommodations and double-check your Supplies and Tools list to see what you will need. Make arrangements *now* to buy or borrow anything you don't have.
- Review your Shopping List and double-check your pantry to see what items you need – then head for the market, by yourself and at an off-time if at all possible. You can buy everything now except ****fresh** produce or dairy items. Be sure to check off each item as you buy it so that you can see what remains to be purchased.

TEN DAYS AHEAD

- Prepare and freeze Cilantro-Jalapeno Hummus.
- Prepare and freeze Triple Chocolate Ice Cream Pie.

ONE WEEK AHEAD

- Prepare and freeze Spicy Red-Eye Baked Beans.
- Prepare and freeze patties for Bacon and Blue Cheese Sliders.

THREE DAYS AHEAD

- Clean out your refrigerator and haul out that big cooler that's lurking in your garage; clean it out to use for extra refrigeration and ice. Ask one of your guests to bring ice (and perhaps another cooler).

TWO DAYS AHEAD

- Make a quick trip to your grocery store to buy ****fresh** produce and dairy products.
- Prepare and freeze Blueberry-Lemon Cornmeal Cake.
- Transfer Spicy Red-Eye Baked Beans from the freezer to your refrigerator.

THE DAY BEFORE

- Transfer these frozen menu items from the freezer to your refrigerator:
 - Cilantro-Jalapeno Hummus
 - Bratwurst and Rolls
 - Bacon and Blue Cheese patties
 - Fastest BBQ Chicken
 - Blueberry-Lemon Cornmeal Cake

Supplies and Tools to have on hand:

Here are the items you'll need to have on hand when preparing the recipes.

- Sharpie felt pen
- Dutch oven
- Wire rack
- 9- x 2-inch cake pan
- 9-inch pie pan
- Electric mixer
- Large rubber spatula
- Chips and dip dish/tray
- Ice cream scoop (2 ounces/1 1/2-inches in diameter)

Here are items you'll need for the barbecue:

- Barbecue grill(s) large enough to hold 12 mini burgers (or grill basket),
- 10 chicken thighs and 12 bratwurst
- Fuel for grill(s)
- Barbecue tools (tongs, spatulas, etc.)
- Grill basket (optional)

THE MORNING OF

- Relax with a cup of coffee and review your plan for the barbecue.

ONE-HALF HOUR AHEAD

- Slowly heat Spicy Red-Eye Baked Beans on stovetop; keep warm.
- Arrange Cilantro-Jalapeno Hummus and pita chips on a serving tray.
- Arrange Blueberry-Lemon Cornmeal Cake on a cake platter.

FIFTEEN MINUTES AHEAD (OR LATER)

- Heat brats in beer/onion mixture and sauerkraut (see recipe directions).

Summer Barbecue List

Assembly and Mealtime Ingredients

Recipe 1: Cilantro-Jalapeno Hummus and Pita Chips

Recipe 2: Bacon-Blue Cheese Sliders

Recipe 3: Cheesehead Brats

Recipe 4: Fastest BBQ Chicken

Recipe 5: Spicy Red-Eye Baked Beans

Recipe 6: Blueberry-Lemon Cornmeal Cake

Recipe 7: Triple Chocolate Ice Cream Pie

MEAT

10 skinless chicken thighs [R4]

1 1/2 pounds ground beef [R2]

1 smoked ham hock [R5]

4 slices bacon [R2]

8 uncooked bratwurst [R3]

DELI

1 (1-lb.) bag sauerkraut [R3]

CONDIMENTS

Extra-virgin olive oil [R1]

Cider vinegar [R4]

Dijon mustard [R2,R4]

Brown mustard [R3]

Worcestershire sauce [R2,R5]

Ketchup [R4,R5]

Hot pepper sauce [R4]

Low sodium soy sauce [R4]

Molasses, mild [R5]

1 (15-oz.) bottle hot fudge sauce [R7]

PRODUCE

Onions (2 large plus 1 medium) [R3,R5]

Garlic (4 cloves) [R1,R5]

Jalapeno peppers (2) [R1]

Cilantro (3/4 cup chopped) [R1]

Oregano (2 sprigs) [R5]

Lemons (1 tablespoon juice plus 1 teaspoon grated zest) [R6]

Limes (3 tablespoons juice) [R1]

**Blueberries (1 cup) [R6]

CANNED GOODS

Low sodium beef broth (6 cups) [R5]

2 (15-oz.) cans garbanzo beans [R1]

SPICES

Chili powder [R4]

Ancho chile powder [R5]

Chipotle chile powder [R5]

Ground cumin [R5]

Ground allspice [R5]

Dry mustard [R4]

Kosher salt [R4,R5]

DAIRY/DAIRY CASE

Butter, unsalted [R5,R6,R7]

Eggs (2) [R6]

Buttermilk (1/2 cup) [R6]

Blue cheese (4 ounces) [R2]

DRY GOODS

Pinto beans (1 pound) [R5]

All-purpose flour [R6]

Baking powder [R6]

Baking soda [R6]

Yellow cornmeal, finely ground [R6]

Sugar [R6]

Brown sugar [R4]

Chocolate wafer cookies (32) [R7]

FREEZER

Chocolate ice cream (2 pints) [R7]

Coffee ice cream (1 pint) [R7]

Vanilla ice cream (1 pint) [R7]

BAKERY

Mini burger buns (12) [R2]

Pita chips [R1]

Small submarine rolls OR hoagie rolls (8) [R3]

OTHER

2 (12-oz.) cans beer (preferably the cheap kind) [R3]

Brewed coffee (1 cup) [R5]

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Cilantro-Jalapeno Hummus and Pita Chips

Recipe 1 — Serves 8 to 10

INGREDIENTS:

2 cloves garlic, peeled	1/2 cup extra-virgin olive oil
2 (15-oz.) cans garbanzo beans, drained and rinsed	3/4 cup chopped fresh cilantro
3 tablespoons lime juice	2 jalapeno peppers, seeded and minced
1/2 teaspoon salt	Pita chips



Place garlic in a food processor or blender and process until minced, about 10 seconds. Add beans, lime juice and salt; puree. With processor or blender running, slowly add olive oil in a steady stream through the feed tube or inner lid. Process until mixture thickens, 1 to 2 minutes. Add cilantro and jalapeno peppers and pulse for about 10 seconds. Transfer mixture to an airtight plastic container; seal. To prevent freezer burn, place plastic container in a freezer quality 1-gallon zipper-topped plastic bag and seal. Write HUMMUS and the date prepared on the bag and place it in the freezer.

Place purchased pita chips in the freezer.

Cooking/Serving Instructions

Place thawed hummus in a bowl and surround it with pita chips.

Bacon-Blue Cheese Sliders

Recipe 2 — Serves 12

INGREDIENTS:

1 1/2 pounds ground beef	1/2 teaspoon freshly ground black pepper
2 teaspoons Worcestershire sauce	4 slices bacon, cooked and crumbled
1 tablespoon Dijon mustard	4 ounces blue cheese, crumbled
1 teaspoon kosher salt	Mini burger buns



In a medium bowl, combine first 5 ingredients (ground beef through pepper); blend well. Using a 2-ounce ice cream scoop, equally divide beef into 12 balls. Take a few pieces of cooked bacon and a few crumbles of cheese and push them into the center of each burger ball then flatten into a 3-inch patty. Spread patties in a single layer in a freezer quality 1-gallon zipper-topped plastic bag. Gently press the bag to remove excess air then seal the bag. Write on the bag SLIDERS and the date prepared; place in the freezer.

Cooking/Serving Instructions

Grill patties over medium-high heat for 2 minutes per side (for medium) or until they reach desired level of doneness. Grill split mini burger buns on the edge of the grill for 1 to 2 minutes.

Cheesehead Brats

Recipe 3 — Serves 8

INGREDIENTS:

8 submarine OR hoagie rolls, split

8 uncooked bratwursts

2 (12-oz.) cans beer (preferably the cheap kind)

2 large onions, thinly sliced

Brown mustard

1 (1-lb.) bag refrigerated

sauerkraut, drained



Place the rolls in a freezer quality 1-gallon zipper-topped plastic bag. Place the brats in a 1-quart zipper-topped plastic bag; gently squeeze the bag to remove excess air then seal the bag and add it to the bag containing the rolls. Gently squeeze the 1-gallon bag to remove excess air then seal it. Write CHEESEHEAD BRATS on the bag and the date prepared and place it in the freezer. NOTE: Remaining recipe items (beer through sauerkraut) will not be used until serving time.

Cooking/Serving Instructions

In a large saucepan, combine beer, sliced onions and brats over medium-high heat; bring to a boil then reduce heat and simmer until brats are just cooked through, about 8 minutes; transfer brats to outdoor grill and cook until browned on all sides. Discard beer and onions from saucepan use it to heat the sauerkraut. Serve brats with mustard and sauerkraut in warmed rolls.

Fastest BBQ Chicken

Recipe 4 — Serves 8 to 10

INGREDIENTS:

6 tablespoons brown sugar, divided
1 tablespoon chili powder
2 teaspoons dry mustard
1 tablespoon kosher salt
10 skinless chicken thighs, rinsed and patted dry

3/4 cup ketchup
1/4 cup low sodium soy sauce
1/4 cup cider vinegar
1 tablespoon Dijon mustard
1/2 teaspoon hot pepper sauce, or
more to taste



In a small bowl, combine 2 tablespoons of brown sugar with the chili powder, dry mustard and salt; rub mixture all over chicken thighs. In a small saucepan, whisk remaining brown sugar, ketchup, soy sauce, cider vinegar and Dijon mustard; bring to a boil then reduce heat and simmer, stirring frequently, until sugar is dissolved, about 2 minutes; remove from heat and cool to room temperature; place in a 1-quart zipper-topped plastic bag; gently squeeze bag to remove excess air then seal the bag. Place chicken thighs in a freezer quality 1-gallon zipper-topped plastic bag; gently squeeze the bag to remove excess air; seal the bag. To prevent freezer burn, place both of the bags in a 2-gallon freezer bag; gently squeeze the bag to remove excess air and seal the bag. Write FASTEST BBQ CHICKEN on the bag and the date prepared and place it in the freezer.

Cooking/Serving Instructions

Preheat grill to between MEDIUM and MEDIUM-HIGH. Spread chicken thighs on grill; cover and cook on the first side until they turn a deep, reddish brown and begin to blacken in places, 4 to 5 minutes. Turn and cook on the second side for 3 to 4 minutes. Brush a generous amount of sauce over the chicken and cook for 1 minute; turn and repeat with the other side.

Red-Eye Baked Beans

Recipe 5 — Serves 8 to 10

INGREDIENTS:

1 pound dried pinto beans, sorted, rinsed and soaked overnight
3 tablespoons unsalted butter
1 medium onion, chopped
2 cloves garlic, minced
1 tablespoon ancho chile powder
1 teaspoon chipotle chile powder
1 teaspoon ground cumin
1/4 teaspoon ground allspice

Freshly ground black pepper, to taste
1 smoked ham hock
6 cups low sodium beef broth
1 cup brewed coffee
1/3 cup mild molasses
1/3 cup ketchup
1 tablespoon Worcestershire sauce
2 sprigs fresh oregano
Kosher salt and freshly ground black pepper, to taste



Preheat oven to 300 degrees. In a large Dutch oven, melt the butter over medium heat; add onion and garlic; cook for 5 to 7 minutes or until softened, stirring occasionally. Add spices and cook for 30 seconds. Add ham hock and stir in broth. Add beans and bring to just a simmer. Cover and bake for 45 to 60 minutes or until beans are tender; remove from oven. Stir in coffee, molasses, ketchup, Worcestershire and oregano; bake, uncovered, for 30 to 60 minutes. Cool to room temperature. Discard oregano stems and skin from ham hock; cut meat off the bone and chop; add to bean mixture; discard the bone. Transfer beans to airtight plastic containers; seal. To prevent freezer burn, place each plastic container in a freezer quality 1-gallon zipper-topped plastic bag and seal. Write RED-EYE BEANS and the date prepared on the bags; place them in the freezer.

Cooking/Serving Instructions

To finish, place thawed beans in a large Dutch oven over medium heat; bring to a boil then reduce heat and simmer for 40 to 60 minutes or until sauce is reduced to desired thickness. Stir occasionally to prevent burning; season to taste with salt and pepper.

Blueberry-Lemon Cornmeal Cake

Recipe 6 — Serves 8 to 10

INGREDIENTS:

1 1/3 cups all-purpose flour (plus more for the pan)	1 teaspoon finely grated lemon zest
1/4 cup finely ground yellow cornmeal	2 large eggs
1 teaspoon baking powder	1 tablespoon fresh lemon juice
1/4 teaspoon baking soda	1/2 cup buttermilk
1/4 teaspoon salt	1 cup fresh blueberries, rinsed and well dried
6 tablespoons unsalted butter (plus more for the pan), at room temperature	1 tablespoon sugar
1 cup sugar	1 tablespoon all-purpose flour



Preheat oven to 350 degrees. Lightly butter a 9- x 2-inch round cake pan and line the bottom with a parchment round cut to fit the pan; lightly flour the sides of the pan and tap out the excess. In a medium bowl, whisk together flour, cornmeal, baking powder, baking soda and salt until well blended. In a large bowl and using an electric mixer, beat together butter, sugar and lemon zest on medium-high speed for 3 minutes or until well blended and fluffy. Add eggs, one at a time, beating on medium speed until just blended and adding the lemon juice with the second egg (the batter will appear curdled, but don't worry!). Using a wide rubber spatula, fold in half of the dry ingredients, then the buttermilk and then the remaining dry ingredients. Spread the batter evenly in the cake pan and bake for 15 minutes.

Meanwhile, in a small bowl, combine blueberries, sugar and flour, using a table fork to lightly crush the berries and evenly coat them with the flour and sugar. After the cake has baked for 15 minutes, slide the oven rack out and quickly scatter the berries over the top (discard any flour and sugar that doesn't adhere to the berries). Bake for another 23 to 25 minutes or until a toothpick inserted in the center comes out clean.

Place cake on a rack to cool for 15 minutes then run a knife around the inside edge of the pan. Using a dry dish towel to protect your hands, lay a rack on top of the cake pan and, holding onto both the rack and the pan, invert the cake, lift the pan off of the cake and peel away the parchment paper. Flip the cake one more time so that the blueberries are on the top. Cool cake completely then place it in a freezer quality 2-gallon zipper-topped plastic bag. Gently squeeze the bag to remove excess air then seal the bag. Write BLUEBERRY-LEMON CORNMEAL CAKE and the date prepared on the bag and place it in the freezer.

Serving instructions

Cake can be served warm or at room temperature.

Triple Chocolate Ice Cream Pie

Recipe 7 — Serves 8 to 12

INGREDIENTS:

32 chocolate wafer cookies

5 tablespoons unsalted butter (plus more for the pan),
melted

2 pints chocolate ice cream, slightly softened

1 (15-oz.) bottle hot fudge sauce, at room temperature

1 pint coffee ice cream, slightly
softened

1 pint vanilla ice cream, slightly
softened



Preheat oven to 350 degrees. Place cookies in a large zipper-topped plastic bag and crush them with a rolling pin OR process them in a food processor) until you have fine crumbs. Place crumbs in a bowl and add melted butter; stir until moistened, transfer to a pie plate and press mixture evenly into the bottom and sides of the pan (but not on the rim). Bake for 10 minutes then cool completely on a wire rack. Scoop 1 pint of the chocolate ice cream into the cooled crust and spread it evenly with a rubber spatula; place in the freezer for 30 minutes then drizzle 1/2 cup of fudge sauce on top. Using a small ice cream scoop, scoop round balls of the chocolate, coffee and vanilla ice creams and arrange them over the fudge sauce layer (you may not need all of the ice cream); drizzle with 1/4 cup of fudge sauce. Freeze the pie until the ice cream is firm, about 2 hours. Loosely cover the pie with waxed paper then wrap it with heavy-duty aluminum foil. Mark it TRIPLE CHOCOLATE ICE CREAM PIE and the date prepared; place in the freezer.

Serving Instructions

Soften pie in refrigerator for 15 to 30 minutes. Meanwhile, gently reheat remaining fudge sauce in a small saucepan over medium-low heat; drizzle hot fudge sauce over pie and serve.