



# RECIPES

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## **2018 Great Kitchens of Cambria Tour**



### APPETIZERS

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### DESSERT

**RED VELVET CHOCOLATE ESPRESSO CAKE POPS**

# APPETIZERS

## WHITE BEAN GARLIC ROSEMARY DIP

### *Ingredients:*

16 oz. can of small white beans, rinsed and drained  
2 tablespoons extra-virgin olive oil  
2 cloves garlic  
1 teaspoon fresh rosemary, leaves only  
1/2 teaspoon salt

### *Recipe:*

In a food processor fitted with chopping blade, place all ingredients and pulse until dip consistency.

Place in a covered container until ready to use.

Keeps one week refrigerated.

# APPETIZERS

## REUBEN BAKE

### *Ingredients:*

1 teaspoon salt  
1 cup rye flour  
10 whole eggs  
1 cup whole milk  
1 lb. pastrami  
12 oz. sliced Swiss cheese (8 slices)  
1 cup well-drained sauerkraut  
3 oz Thousand Island Dressing  
2 tablespoon Caraway seeds

### *Recipe:*

Preheat oven to 375°.

Grease a 9"x13" Pyrex Pan. Line pan with parchment paper, going up the sides.

In your food processor, pulse/chop pastrami until it's in small bits - not paste.

Spread chopped pastrami evenly over pan.

Spread 8 pieces of Swiss cheese evenly over pastrami.

Sprinkle drained and dry sauerkraut over cheese layer.

Drizzle Thousand Island Dressing over sauerkraut layer.

In a separate bowl beat well together:

Rye flour, eggs, whole milk and salt.

Pour egg, rye, salt and milk mixture (scrape bowl) over Thousand Island Dressing layer. Cover casserole evenly.

Sprinkle liberally with caraway seeds. The more, the better.

Put casserole in middle rack of preheated oven. Bake 30-45 minutes. (Hey, ovens are just as temperamental as I am!) Crust should be firm to touch and golden brown.

Let sit for several minutes. Enjoy!

# SALAD

## ASIAN NOODLE SALAD WITH BROCCOLI

*Adapted from online blog "Well Plated by Erin".*

YIELD: Serves 10 (as a side), 6 as a main

PREP TIME: 10 minutes    COOK TIME: 10 minutes    TOTAL TIME: 20 minutes

### *Ingredients:*

8 ounces soba noodles  
24 ounces Broccoli Coleslaw Mix (two 12-ounce bags)  
4 ounces grated carrots  
¼ cup extra-virgin olive oil  
¼ cup rice vinegar  
3 tablespoons honey  
3 tablespoons creamy peanut butter  
2 tablespoons low-sodium soy sauce  
1 tablespoon garlic chile sauce or Sriracha pepper sauce, plus additional to taste  
1 tablespoon minced fresh ginger  
2 teaspoons minced garlic (about 4 cloves)  
¾ cup fresh cilantro, finely chopped  
¾ cup roasted, unsalted peanuts, roughly chopped (optional)

### *Recipe:*

Bring a large pot of salted water to a boil. Cook the noodles until al dente, according to package directions. Drain and rinse briefly with cool water to remove the excess starch and stop the cooking, then transfer to a large serving bowl. Add the broccoli coleslaw mixture and carrots.

While past cooks, whisk together the olive oil, rice vinegar, honey, peanut butter, soy sauce, garlic chile sauce (or Sriracha), ginger, and garlic. Pour over the noodle mixture and toss to combine. Add cilantro and toss once more. Serve chilled or at room temperature with chopped peanuts and additional Sriracha sauce as desired.

Store leftovers in the refrigerator in an airtight container for up to 3 days.

# DESSERT

(Recipes courtesy of *A Matter of Taste*)

## RED VELVET CHOCOLATE ESPRESSO CAKE POPS

### *Ingredients*

1 15.25oz Chocolate Cake Mix (i.e. Duncan Hines or Betty Crocker)  
1 cup water  
1/4 cup warm water  
1 1/2 Tbsp Instant Espresso Powder  
1/2 cup vegetable oil  
3 eggs  
1 Tbsp Red Velvet Bakery Emulsion  
1 cup semisweet chocolate chips  
1 16oz can chocolate frosting  
2 packages of Vanilla CandiQuik melting chocolate  
1 cup chocolate covered espresso beans, chopped into small pieces

### *Recipe:*

Dissolve espresso powder into 1/4 cup of warm water. Mix together cake mix, water, espresso/water mixture, oil, bakery emulsion and eggs. Beat for 2 minutes. Fold in chocolate chips. Pour into 13"x 9" sheet pan and bake for 30-35 minutes. Cool cake completely.

Place chunks of cake into large mixing bowl and crumble cake till it's completely crumbled. Mix in the frosting till it's well incorporated. Spoon a small spoonful of cake and roll into a ball (walnut size), and place on a parchment lined baking sheet. Place cake balls in the fridge for 30 minutes or longer.

Melt white chocolate per package instructions – I place melting chocolate in a microwavable bowl with 1 Tbsp of vegetable oil. Microwave for 45 seconds, take out and stir, and continue to microwave in 20 second intervals until the chocolate has melted completely.

Dip the lollipop stick into the melted chocolate then into the cake ball. Place back in fridge to continue to harden.

Dip one cake ball at a time completely covering the cake ball but letting excess chocolate drip off. Place on another parchment lined baking sheet. Sprinkle with chopped pieces of chocolate covered espresso beans. The chocolate will harden pretty quickly.

Makes approximately 60-70 cake balls.