

December 16, 2009

Grand recipes

Here are a few recipes for some of the resort's most popular dishes, all of which are featured in "Grand Traditions":

Bread Pudding with Whiskey Sauce

2 cups packed brown sugar

5 eggs

2 teaspoons cinnamon

1/8 teaspoon nutmeg

1/8 teaspoon ground cloves

1/4 cup bourbon

1 tablespoon vanilla extract

3 cups half-and-half

4 cups croissant cubes or dry white bread cubes

1/2 cup raisins

Combine the brown sugar, eggs, cinnamon, nutmeg and cloves in a bowl and mix well. Add the bourbon and vanilla and stir to dissolve the brown sugar completely. Stir in the half-and-half. Mix in the bread and raisins gently. Spoon into a buttered baking dish and place in a larger pan filled halfway with hot water. Bake in a preheated 375 degree F oven for 1 1/2 to 2 hours or until golden brown. Serve with Whiskey Sauce (recipe Page 3B).

Whiskey Sauce

2 egg yolks

1/4 cup whiskey

1/2 cup corn syrup

1/2 cup packed brown sugar

1/4 cup granulated sugar

1/2 cup (1 stick) butter

1/2 cup water

Beat the egg yolks with the whiskey in a bowl until smooth. Combine the corn syrup, brown sugar, granulated sugar, butter and water in a saucepan and bring to a boil, stirring the mix well. Whisk 1 cup of the hot mixture gradually into the egg yolks; whisk the egg yolks gradually back into the hot mixture. Bring to a gentle boil and cook until thickened and smooth, whisking constantly.

Apple Pie Egnog A La Mode

1 1/2 cups finely chopped peeled apples

1 tablespoon butter

1/3 cup sugar

1 teaspoon cinnamon

1/4 teaspoon nutmeg

Pinch ground allspice

1/2 cup apple brandy

2 cups milk

2 cups half-and-half

6 eggs, beaten

1 teaspoon vanilla extract

Whipped cream

Saute the apples in the butter in a saucepan over medium heat for 2 to 3 minutes. Stir in the sugar, cinnamon, nutmeg and allspice. Add the brandy and stir to loosen the brown bits from the saucepan. Add the milk and half-and-half to the apples and bring to a simmer. Whisk about half the hot milk mixture gradually into the beaten eggs. Whisk constantly, being careful not to scramble the eggs. Stir the tempered egg mixture back into the remaining apple mixture. Cook until thickened, whisking constantly. Stir in the vanilla. Remove from the heat. Spoon the eggnog into individual containers and chill in the refrigerator for 8 hours or longer. Serve warm or chilled, topped with whipped cream.

Loaded Drop Biscuits

2 cups all-purpose flour

1 tablespoon baking powder

1/2 teaspoon salt

1/3 cup shortening

3/4 cup buttermilk

1/2 cup sour cream

2/3 cup chopped cooked bacon

2/3 cup shredded Cheddar cheese

1/3 cup chopped chives

Mix the flour, baking powder and salt in a bowl. Cut in the shortening with a pastry blender or kitchen knives until the mixture resembles coarse crumbs. Add the buttermilk, sour cream, bacon, cheese and chives and mix just until moistened. Drop by heaping tablespoonfuls onto a lightly greased baking sheet. Bake in a preheated 425 degree F oven for 12 minutes or until light brown.

Cinnamon Buns French Toast

5 eggs (1 cup)

1 cup half-and-half

1/2 cup sugar

1/4 cup spiced rum

2 tablespoons vanilla extract

2 teaspoons cinnamon

20 cinnamon buns

Confectioners' sugar, fruit and mint sprigs, for garnish

Combine the eggs, half-and-half, sugar, spiced rum, vanilla and cinnamon in a shallow dish; whisk until smooth. Dip the buns one at a time into the mixture, coating well. Place on a buttered griddle and cook until golden brown on both sides. Place on serving plates and garnish with confectioners' sugar, fruit and mint sprigs. You can substitute 20 slices Texas toast or French baguette for the cinnamon rolls, if desired.
