



and



**To Welcome 2016!
Happy New Year
From
The Crew At
Cruise Adventures**

ARMENIAN CHEESE BOREG

A phyllo dough turnover filled with cheese and parsley and baked to a golden brown. Similar to the Greek Spanakopita, but a bit more cheesy and lighter in texture. They can be served hot or at room temperature

INGREDIENTS: Makes 2 dozen

½ pound, or more, butter melted, or better yet Clarified Butter.

Purchase 1 box phyllo dough at your supermarket (Athens or Apollo brands are the best). You will need the whole box.

FILLING:

1½ lbs. Jack cheese, or ricotta, or Armenian or Greek (Feta) cheese. Mix or take your choice. Feta is the most authentic. I like to mix feta and jack cheese ½ and ½.

1 cup chopped Armenian or Italian parsley, Flat leaved.

2 eggs [beaten well]

½ teaspoon salt

½ teaspoon white pepper

Mix the above ingredients for the filling

DIRECTIONS:

1. Preheat oven to 400°F

2. Cut your phyllo dough sheets into 4 inch wide strips and the length of the longest dimension of the sheet of phyllo.

3. Brush a strip with butter and place another strip on top of that strip. Butter that strip and add

another until you have stacked 4 buttered strips.

4. Place a tablespoon(s) of filling on the end of the strip and fold over the end into a triangle. Now as you would fold a flag, fold the filling and strip into a successions of triangular folds until you reach the end. Brush butter on both sides and place on a baking sheet. Do this until all the phyllo or the filling is used up. Should come out pretty close to even and approximately two dozen triangularturn-overs..SEE COOK'S NOTES****

5. Bake the cheese boreg triangles in a 400°F oven for approximately 20-25 minutes until they are golden brown.

6. As soon as they are cool enough to handle, serve as an appetizer or a side dish

****COOK'S NOTES** If you only need a dozen, you can now put a tray full in the freezer and freeze. When frozen, you can store them in your freezer in plastic zip-lock® bags and bake them, without thawing, at a later date.**



BRUSCHETTA ALLA ROMANA

Bruschetta, at its most basic, is bread that is grilled and then rubbed with garlic and drizzled with olive oil. Topping these tasty toasts with fresh tomatoes makes a popular Roman antipasto, just perfect for the dog days of late summer.

6 to 8 servings

INGREDIENTS

Crusty Italian bread, cut into 1/2-inch slices -- 1 loaf

Garlic, crushed -- 6 cloves

Olive oil -- 1/3 cup

Tomatoes, seeded and diced -- 6 or 7

Salt and pepper -- to taste

Fresh basil, shredded -- 1 bunch

METHOD

Prepare a grill with hot coals, or set an oven to broil. Grill or broil the bread slices until they are browned and crispy on each side. Remove the bread from the grill or oven and rub each piece with the raw, crushed garlic cloves. Arrange the bread slices on a platter and brush each with some of the olive oil. In a large bowl, toss the tomatoes with the salt, pepper and any remaining olive oil. Spoon some of the tomatoes over each slice of bread. Drizzle the remaining olive oil over the bruschetta, sprinkle with the basil and serve immediately.

BRUSCHETTA VARIATIONS

If not serving the bruschetta immediately, serve the tomatoes in a separate bowl and let diners spoon them over the bread themselves.

Use fresh oregano instead of basil if you like.

Other Bruschetta Toppings: prosciutto, salami or other cured meats, bean spreads, fresh mozzarella.

NOTES

Although it's often pronounced 'broo-SHET-uh' by English speakers, the correct pronunciation is 'broo-SKET-uh.' Called *fettunta* in Tuscany.



Smoked Salmon Quesadillas with Jicama-Grapefruit Salsa

From Crystal Cruises ...simply elegant. One of the chef's favorites.

- 8 10-inch flour tortillas
- 8 oz smoked salmon
- 1 cup cream cheese whipped
- 2 cups Monterey Jack cheese shredded
- 2 tbsp chives finely sliced
- 1 tbs olive oil
- 2 cups mesclun lettuce
- 2 tbs sour cream



JICAMA GRAPEFRUIT SALSA

- 2 ruby red grapefruit segments and juice
- 1 medium jicama peeled and diced (jicama is a root vegetable often used in Mexico and Central America)
- 1 tbs Dijon mustard
- 3 tbs lime juice
- 1 small red onion minced
- 1 Serrano chile minced
- 2 tbs fresh cilantro roughly chopped
- 2 tbs fresh mint finely sliced
- 1 tbs olive oil
- 1 pinch cumin

Make the salsa first combine all ingredients including grapefruit juice. Let sit for at least 20 minutes then taste and adjust the seasoning if necessary. To prepare the quesadillas spread tortillas with cream cheese sprinkle with chives and add a layer of smoked salmon. Add shredded Monterey Jack and season with cracked pepper. Top off with second tortilla round. Heat a nonstick skillet and lightly grease with olive oil. Place tortilla in pan and fry slowly until cheese is melted and tortilla is crisp and lightly golden. Serve quesadillas with salsa and guacamole on the side.

DOLMATHES

The Greek word dolmathes, or dolmades comes from Turkish dolma, which is a general term for stuffed vegetables. Greek dolmathes, often known simply as dolmas in English, are stuffed grape leaves. This fresh and healthy finger food is also popular in Turkey, the Middle East and the Balkans. Meat-filled dolmathes are usually eaten warm, while vegetarian versions can be served cold or at room temperature.

Makes 35 to 40 dolmathes

INGREDIENTS

For Filling the Dolmathes

Grape leaves -- 1 (16-ounce) jar

Oil -- 2 to 3 tablespoons

Onion, minced -- 1

Ground beef or lamb -- 1 pound

Rice -- 1 cup

Parsley, finely chopped -- 1/4 cup

Dill, finely chopped -- 1/4 cup

Salt and pepper -- to season

For Cooking the Dolmathes

Water or chicken stock -- 2 cups

Olive oil -- 1/2 cup

Lemon juice -- 1/4 cup

Salt and pepper -- to taste

METHOD

Drain the grape leaves, remove them from the jar and place them in a large bowl. Pour in boiling water to cover. Let the leaves soak for about 5 minutes, then drain. Rinse with fresh water and drain again. This removes any briny off flavor.

Heat the oil in a large skillet over medium-high flame. Add the onion and saute until translucent, about 5 minutes. Then add the ground lamb or beef and cook until lightly browned and no pink remains.

Remove from heat, stir in the rice, parsley and dill and season to taste with salt and pepper.

Cover the bottom of a large pot or Dutch oven with a couple layers of broken or torn grape leaves.

Lay a grape leaf on a cutting board with the underside of the leaf facing up and the stem pointing toward you. Cut off the stem and fold the two bottom lobes of the leaf into the center.

Place 2 to 3 tablespoons of the meat-rice filling on the bottom third of the leaf. Fold each side of the leaf in over the filling, then roll the leaf up from the bottom to encase the filling. Don't roll too tightly, or the rice will rip open the dolma as it cooks and expands.

Place the dolmathe in the pot, seam side down, and repeat with the remaining grape leaves and filling, packing the dolmathes together in the pot.

Pour the chicken stock, olive oil and lemon juice over the dolmathes and add enough water to cover them by about 1/2 inch. Place a small plate over the dolmathes to keep them submerged.

Bring to a boil over medium-high heat, then cover tightly, reduce heat to medium-low and simmer for about 35 to 45 minutes, or until the rice is cooked through and tender.

Remove from heat. Using tongs, carefully remove the dolmathes to a platter and serve while still warm or at room temperature.

DOLMATHES VARIATIONS

Dolmathakia: Dolmathakia are simply smaller, appetizers-sized versions of dolmathes. Use 1 tablespoon of filling instead of the 2 or 3 tablespoons used for dolmathes.

Vegetarian Dolmathes: Use 1 1/2 cups of rice, no meat, 1/2 cup pine nuts and add a bit more of the herbs. Use plain water or vegetable broth.

Pumpkin Dolmathes: Substitute 1 1/2 pounds of peeled and grated butternut squash or pumpkin for the meat. Saute the pumpkin with the onions as you would the meat until cooked lightly cooked through and wilted.

Other Dolmathes Additions: Currants, mint, cumin, cinnamon, chopped scallions.





Fried Wontons

CHINA

Ingredients:

1/2 lb minced pork

12 bay scallops (chopped into small pieces)

1 pack of wonton skins

3 water chestnuts (peeled and chopped into small pieces)

1 egg (lightly beaten)

2 sprigs of coriander (chopped)

1/2 teaspoon of sesame oil

1/2 teaspoon of corn flour

1/2 teaspoon of fish sauce

A few dashes of white pepper powder

Salt to taste

Oil for deep frying

Method:

In a bowl, mix the minced pork, bay scallops, water chestnuts, chopped coriander, and corn flour. Add in half the beaten egg (save the other half for wrapping the wontons). Mix the ingredients well and season with fish sauce, salt, and some white pepper powder. Set aside.

Wrap the wontons with the wonton skins (please refer to the above video clip). Heat up some cooking oil in a wok and deep fry the wontons until golden brown. Serve hot with chili sauce or eat plain.

From: RasaMalaysa.Easy Asian Recipes



BEER AND CHEDDAR FONDUE

GERMANY

Ingredients

- 4 cups (16 ounces) *shredded cheddar cheese*
- 1 tablespoon *all-purpose flour*
- 1 cup *German beer or nonalcoholic beer*
- 3 *garlic cloves, minced*
- 1-1/2 teaspoons *ground mustard*
- 1/4 teaspoon *coarsely ground pepper*
- *Pretzel dipping sticks and sliced smoked sausage*

Directions

- In a large bowl, combine cheese and flour. In a small saucepan, heat the beer, garlic, mustard and pepper over medium heat until bubbles form around sides of pan.
- Reduce heat to medium-low; add a handful of cheese mixture. Stir constantly, using a figure-eight motion, until almost completely melted. Continue adding cheese, one handful at a time, allowing cheese to almost completely melt between additions. Keep warm. Serve with pretzels and sausage. **Yield:** 2 cups.

Prep/Total Time: 15 min. Yield: 8 Servings

Nutritional Facts 1/4 cup fondue (calculated without pretzels and sausage) equals 221 calories, 16 g fat (12 g saturated fat), 60 mg cholesterol, 341 mg sodium, 4 g carbohydrate, trace fiber, 12 g protein.

Originally Published in *Taste of Home*

JAMAICAN SPICY CURRY MEAT PIES

Descended from the British turnover, Jamaican beef patties live up an old standby with a big pinch of curry and the fiery punch of the Scotch bonnet pepper. Jamaican beef patties have spread in popularity with immigrant populations to places like England, Toronto, New York and southern Florida. Make them small for appetizers or large for a serious entree. 4 to 6 servings

INGREDIENTS

Pastry

Flour -- 2 cups

Turmeric -- 2 teaspoons

Salt -- 1/2 teaspoon

Lard or shortening, chilled -- 1/2 cup

Cold water -- 1/2 to 2/3 cup

Filling

Oil -- 2 or 3 tablespoons

Scallions, finely chopped -- 4

Scotch bonnet pepper, minced -- 1 to 3

Curry powder -- 1 tablespoon

Ground beef -- 1 pound

Water or stock -- 1/3 cup

Thyme -- 1 teaspoon

Salt and pepper -- to taste

Breadcrumbs -- 1/2 cup

Glaze

Egg, beaten with a little water -- 1



METHOD

Mix the flour, turmeric and salt together in a large bowl. Cut the lard or shortening into small pieces and add to the bowl. Work the fat into the flour with your fingers or a fork until it forms a crumbly mixture. Stir in just enough cold water to bring the ingredients together. Remove the dough to a lightly floured work surface and knead lightly until smooth. Wrap with plastic and chill for at least 30 minutes.

Preheat oven to 400°F. Heat the oil in a skillet over medium-high flame. Add the scallions, Scotch bonnet pepper and curry powder and saute until 2 or 3 minutes.

Add the ground beef, stirring to break it up until it is fully cooked through. Stir in the water or stock, thyme, salt and pepper and simmer for 8 to 10 minutes. Remove from heat and stir in the breadcrumbs to thicken up the filling a bit. Adjust seasoning to taste.

Roll the chilled dough out 1/4 inch thick on a floured work surface and cut out 4 to 6-inch rounds. Add 2 or 3 tablespoons of filling to one side of each round, leaving a 1/2-inch border on the edge. Fold the round over to cover the filling and seal the edges of the dough by crimping with the tines of a fork.

Place the patties on a baking sheet and brush each with the egg-water glaze. Bake for 30 to 40 minutes until cooked through and golden. Serve immediately.

JAMAICAN BEEF PATTY VARIATIONS

Filling: Beef is the most common filling for Jamaican beef patties, but versions with chicken, seafood, vegetables and even soy (for Rastafarian Ital vegetarian dishes) are found.

Coco Bread Sandwich: Beef patties are commonly eaten as a sandwich, stuffed into a soft, lightly sweet bread called coco bread.

LAHMAHJOON

Great appetizer, or a meal in itself when stuffed with some green salad and vinigrette dressing and eaten like a taco!

INGREDIENTS:

TOPPING:

- 1 lb. ground lean lamb
- 1 1/2 cup yellow onion chopped fine
- 1/2 cup green bell pepper chopped fine
- 1/2 cup chopped Armenian or Italian parsley
- 1 teaspoon chopped garlic
- 1 teaspoon of fresh sweet basil chopped
- 1 tablespoon fresh mint leaves chopped
- 1/2 teaspoon ground cumin
- 1 can diced tomatoes
- 1 small can tomato paste
- Cayenne pepper to taste [optinal]
- Salt and pepper to taste

PREPARATION:

- Brown off the ground lamb and add the other ingredients and saute until onions and peppers are tender. Refrigerate overnight to marry the flavors.



DOUGH:

- 2 1/2 cups sifted all purpose flour
- 1 pkg. Fleishman's dry yeast dissolved in 1/4 cup warm water
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 cup Crisco shortening [melted]
- 1/2 cup warm water

Mix the sugar and salt with the yeast to dissolve, and in a large bowl add sifted flour, shortening, and the yeast mixture.

Knead into a smooth soft dough. Add a little more four or water if necessary to dough is not too dry or too

sticky moist. Divide the dough into a dozen balls and roll out into tortilla sized rounds [about 8 inches in diameter].

Place on lightly greased baking sheets. Makes 12

Spoon the topping mixture on to the dough rounds spreading evenly to the edges of the lahmahjoons. Bake in preheated

450 degree oven about 20 minutes. Place the lahmahjoons on a large piece of foil separating each one by stacking them

meat side to meat side and dough side to dough side and then bring the edges of the large piece of foil over the whole

stack. This will prevent them from drying out. Serve hot or cold. Cut the lahmahjoon into small pie wedges and serve

as appetizers or snacks, or fill the whole lahmahjoon with a little

green garden salad and fold over and eat like a taco.

NOTE: For a quick version you may use fluffy flour tortillas instead of the above lahmahjoon dough. Tortillas must also be placed on greased pans for baking.

EASTERN EUROPE PIROSHKI - POTATO AND CABBAGE STUFFED PASTRY

Usually associated with the Polish and Russian cuisine, many countries have adopted the piroshki in form or another. Some use meat as a filling, but mostly it is a vegetable based stuffing.

INGREDIENTS: Makes 50 Piroshki

For the dough:

- 2 2/3 cups all-purpose flour
- ½ teaspoon double-acting baking powder
- ½ teaspoon salt
- 1½ sticks (¾ cup) cold unsalted butter, cut into bits
- 2 large egg yolks
- ½ cup sour cream
- 1 tablespoon cold water if necessary

For the filling:

- ¾ pound Oregon russet (baking) potatoes
- 2 tablespoons unsalted butter
- 1 onion, chopped fine
- ¾ teaspoon caraway seeds
- 1 tablespoon vegetable oil
- 3 cups chopped cabbage
- 3 tablespoons sour cream
- 2 tablespoons water if necessary
- 3 tablespoons finely chopped fresh dill
- An egg wash made by beating 1 large egg with 1 teaspoon



Make the dough:

1. In a food processor blend together the flour, the baking powder, the salt, and the butter until the mixture resembles meal. In a small bowl whisk together the egg yolks and the sour cream, add the sour cream mixture to the flour mixture, and blend the mixture until it just forms a dough, adding the water if the dough seems dry. Divide the dough into fourths, form each fourth into a flattened round, and chill the dough, each round wrapped well in wax paper, for 1 hour or overnight.

Make the filling:

1. Peel the potatoes, cut them into ¾ inch pieces, and in a steamer set over boiling water steam them, covered for 12 to 15 minutes, or until they are very tender.
2. Force the potatoes through a ricer or food mill into a bowl and stir in 1 tablespoon of the butter. In a heavy saucepan cook the onion and the caraway seeds in the remaining 1 tablespoon butter and the oil over moderate heat, stirring, until the onion is golden, add the cabbage, and cook the mixture, stirring, for 5 minutes.
3. Cook the mixture, covered, over moderately low heat, stirring occasionally, for 5 minutes more and stir it into the potato mixture with the sour cream, the water if the mixture is too thick, the dill, and salt and pepper to taste. The filling may be made 1 day in advance and kept covered and chilled.
4. On a lightly floured surface roll out 1 piece of the dough ¼ inch thick, keeping the remaining pieces wrapped and chilled, and with a 3 inch cutter cut out rounds. Brush each round with some of the egg wash, put 2 level teaspoons of the filling on one half of each round, and fold the dough over the filling to form a half-moon, pressing the edges together firmly to seal them and crimping them with a fork. Gather the scraps of dough, reroll them, and make more piroshki with the remaining filling and dough and some of the remaining egg wash in the same manner.
5. The piroshki may be made up to this point 5 days in advance and kept frozen in plastic freeze bags. The piroshki need not be thawed before baking.**SEE COOK'S NOTES**
6. Arrange the piroshki on lightly greased baking sheets and brush the tops with the remaining egg wash. Bake the piroshki in preheated 350°F. oven for 25 to 30 minutes, or until they are golden, and serve them warm or at room temperature.

****COOKS NOTES****

While you are at it, make plenty of the piroshki and freeze them in ZipLock® bags. They will be fine frozen for at least four months, if they last that long.

CHICKEN SATAY

Satay is a great Indonesian street food that has become popular throughout southeast Asia, especially Singapore and Malaysia. Most often made with chicken, beef or lamb, satay is commonly served with sambal kacang, a spicy peanut sauce, and acar ketimun, a simple cucumber pickle. Sometimes spelled sate, sateh or saté.

3 to 4 servings as entree; 6 to 8 servings as appetizer

INGREDIENTS

Chicken thighs, boneless, skinless, cut into long strips -- 1 pound

Galangal or ginger, minced -- 2 teaspoons

Brown sugar -- 2 teaspoons

Soy sauce -- 1 tablespoon

Coconut milk -- 2 tablespoons

Red curry paste (optional) -- 1 teaspoon

Salt -- 1/2 teaspoon

Oil -- 1 tablespoon

Sambal kacang (peanut sauce) -- 1 recipe

METHOD

In a large bowl, mix together all the ingredients except for the sambal kacang. Set aside to marinate for at least 30 minutes.

Remove the chicken from the marinade and thread the strips on bamboo skewers.

Grill the chicken over hot coals until just cooked through. Serve with sambal kacang as a dipping sauce.

SATAY VARIATIONS

Satay Daging: Substitute strips of beef or lamb for the chicken.

SAMBAL KACANG (Peanut Sauce): Makes about 1 1/2 cups

INGREDIENTS

Natural peanut butter -- 1 cup

Water -- 3/4 cup

Soy sauce -- 2 tablespoons

Sambal oelek (chile paste), or minced hot chiles -- 2 teaspoons

Brown sugar -- 1 tablespoon

Turmeric -- 1/2 teaspoon

Salt -- to taste

METHOD

Add all the ingredients to a large bowl and whisk together until smooth. Adjust seasoning to taste.

VARIATIONS

Substitute coconut milk for some of the water if you like.

Add 1/2 to 1 teaspoon shrimp paste.

Squeeze in the juice of one lemon or two limes if you like. Or add 1 tablespoon tamarind paste.



SZECHUAN EGGPLANT DIP

An Asian eggplant dip that will not your socks off! You can make it as hot as you like, but the flavor is absolutely marvelous.

INGREDIENTS: Makes 4 cups

- ¼ cup vegetable oil
- 1¼ pound eggplant, roasted, peeled and cut into 1½ inch cubes (about 6 cups)
- 1 teaspoon cornstarch
- ½ cup chicken broth
- 1 teaspoon minced garlic
- 1 tablespoon minced peeled fresh ginger-root
- 2 to 3 teaspoons Szechwan chili paste, Sriracha or Sambal Olek**SEE COOK'S NOTES**, (or to taste)
- 1 teaspoon hoisin sauce**SEE COOK'S NOTES**
- 1 tablespoon rice wine vinegar**SEE COOK'S NOTES**
- 3 scallions, sliced thin
- 2 tablespoons soy sauce
- 1 tablespoon firmly packed light brown sugar
- 1 red bell pepper, minced
- 1 teaspoon Oriental toasted sesame oil, or to taste
- White pita and whole-wheat pita, cut into wedges and made into PITA CRISPS, as an accompaniment. *Available at Oriental markets, specialty foods shops, and some supermarkets.

DIRECTIONS -ROASTING THE EGGPLANT:

On a gas or preferably charcoal barbecue, roast the whole eggplant evenly on all sides until the skin is charred or the eggplant is soft. Set aside and let cool. Peel off charred skin, or scoop out the soft insides of the eggplant and dice into 1/2 inch cubes.

DIRECTIONS:

1. In a small bowl dissolve the cornstarch in the broth.
2. To the wok add the garlic, the ginger root, the chili paste, the hoisin sauce, the vinegar, and the Sherry and stir-fry the mixture for 30 seconds.
3. Add the scallions and stir-fry the mixture for 30 seconds.
4. Add the soy sauce, the brown sugar, the cornstarch mixture, stirred, the bell pepper, and the eggplant and stir-fry the mixture for 1 minute, or until the eggplant has absorbed most of the liquid.
5. Remove the wok from the heat, add the sesame oil and salt and pepper to taste, and toss the mixture well.
6. The eggplant mixture may be made 1 day in advance and kept covered and chilled.
7. Transfer the eggplant mixture to a bowl and serve it with the pita wedges.

COOK'S NOTES

1. Most of these items can be found in a good supermarket in the Asian Foods Section. Other options are an Asian Market or online at Amazon.com (They have everything



TOD MUN

Tod mun is one of the most popular snacks in Thailand, especially in the northern reaches of the country. Serve these spicy fried fish cakes as a starter to a Thai meal with a tasty dipping sauce.

4 to 5 servings



INGREDIENTS

Fish filets, catfish or other white fish, skinless and boneless -- 1 pound

Red curry paste -- 1 tablespoon

Egg, beaten -- 1

Fish sauce -- 1 tablespoon

Oil - 1/4 cup

METHOD

Add all the ingredients except the oil to a food processor and puree until smooth.

Heat the oil over medium-high flame till it shimmers. Drop spoonfuls of the fish paste into the hot oil and flatten into patties. Fry until browned, then flip and brown on the second side. Remove the patties to a plate lined with paper towels and hold warm while you repeat with the remaining fish paste.

Serve hot as an appetizer with acar ketimun cucumber pickle.

VARIATIONS

Tod Mun Kung: Substitute peeled, deveined shrimp for half the fish.

For more flavor and texture, any or all of the following can be stirred into the fish paste after it is pureed: 1 tablespoon minced galangal; 3 to 5 shredded kaffir lime leaves; 5 or 6 cooked green beans.

ACAR KETIMUN CUCUMBER PICKLE:

Ingredients

1 1/2 tbsp. kosher salt

3 shallots, thinly sliced

1 1/2 cucumbers, cut into 2"-long x 1/4"-wide sticks

1 large carrot, cut into 2"-long x 1/4" wide sticks

2 1/2 tbsp. sugar

2 tbsp. rice vinegar

2 green Thai chiles, sliced thin

Instructions

Stir together salt, shallots, cucumbers, carrots, and 2 cups boiling water in a bowl. Let sit 15 minutes; drain.

Squeeze out liquid and transfer to a bowl; stir in sugar, vinegar, and chiles. Let sit 15 minutes.

FRANK'S REDHOT® BUFFALO CHICKEN WINGS

INGREDIENTS: SERVES 4

- 2½ lbs. chicken wing pieces
- 1/2 cup Frank's Thick RedHot Wings Sauce ®
- 1/3 cup melted butter, mixed with sauce

DIRECTIONS:

Preheat oven to 500 degrees.

- 1. GUTSY METHOD:** Grill on a gas barbecue until the wings have good grill marks on all surfaces. Remove from grill and place in a foil lined baking pan. Brush wings lightly with Franks Thick Red Hot Wing Sauce®. Place in oven and cook for 15 minutes.
- 2. Toss the wings in the rest of the sauce and serve hot or a bit warmer than room temperature. **SEE COOK'S NOTE****

COOKS NOTE* You may also use one of these alternative cooking methods.

- 1. BAKE** wings in foil-lined pan at 500 °F on lowest oven rack for 20 to 25 min. until crispy, turning once. **TOSS** wings in sauce to **COAT**, and **SERVE**.
- 2. BROIL** wings in the oven, 6-inches from heat 15 to 20 min., turning once. **TOSS** wings in sauce to **COAT**, and **SERVE**.
- 3. GRILL** wings over medium heat 20 - 25 minutes, turning often. **TOSS** wings in sauce to **COAT**, and **SERVE**.
- 4. Serve with Ranch or your favorite dressing and crudites of carrots, celery and/or broccoli and/or cauliflower flowerettes.**



RUSSIAN BLINI

Blini are traditional Russian pancakes, similar to crêpes, but made with a yeasted dough. Often, blini are made in bite-sized portions and served with a variety of toppings from caviar and smoked salmon for a savory sampling to sweet cream and fruit for a dessert treat. You will find blini while cruising in Russia or Ukraine.

Ingredients:

One and one-third cup flour (unbleached, all-purpose)

One cup buckwheat flour

One teaspoon salt

Two teaspoons instant yeast

One-half cup milk, warmed

Four teaspoons butter, melted and cooled

Two eggs, separated

One-half cup butter (for frying)

Directions:

Combine flour, salt and instant yeast in a bowl. Make a well in the center and add milk. Mix until smooth; cover and let rise for about one hour. Stir in butter and egg yolks. Beat egg whites until stiff; fold into batter. Cover and let stand for 20 minutes.

Heat a nonstick skillet and coat with butter. Drop quarter-sized amount of dough into skillet. Cook on one side for about one minute; flip and cook for 30 seconds. Can make a few at a time; repeat until batter is finished. Makes 48 pancakes.

Serve with a variety of toppings including caviar, smoked salmon, chopped hard-boiled eggs, minced onion, crème fraiche and chopped dill.





AUSTRIAN APPLE TWISTS

AUSTRIA

Ingredients

- 1 package (*1/4 ounce*) *active dry yeast*
- 3 cups *all-purpose flour*
- 1 cup *butter, softened*
- 3 *egg yolks, beaten*
- 1 cup (*8 ounces*) *sour cream*
- 1/2 cup *sugar*
- 1/2 cup *finely chopped pecans*
- 3/4 teaspoon *ground cinnamon*
- 1 *medium tart apple, peeled and finely chopped*
- **ICING:**
- 1 cup *confectioners' sugar*
- 4 teaspoons *milk*
- 1/4 teaspoon *vanilla extract*
- *Finely chopped pecans*

Directions

- In a large bowl, combine the yeast and flour; add butter and mix well. Add egg yolks and sour cream; mix well. Shape into four balls. Place in separate resealable plastic bags or wrap in plastic wrap; refrigerate overnight.
- Combine sugar, pecans and cinnamon; set aside. On a floured surface, roll each ball of dough into a 9-in. circle. Sprinkle with sugar mixture and apple. Cut each circle into 16 wedges; roll up from wide edge and pinch to seal. Place with point side down on greased baking sheets.
- Bake at 350° for 16-20 minutes or until lightly browned. Immediately remove to wire racks to cool. For icing, combine sugar, milk and vanilla until smooth; drizzle over the twists. Sprinkle with pecans. **Yield:** 64 twists.

Note: The yeast does not need to be dissolved in liquid, and no rising time is necessary before baking.

Nutritional Facts 1 serving (1 each) equals 78 calories, 4 g fat (2 g saturated fat), 20 mg cholesterol, 31 um, 8 g carbohydrate, trace fiber, 1 g protein.

From Taste of Home

ITALIAN CHOCOLATE TIRAMISU

INGREDIENTS - 8 servings

Espresso syrup:

1 1/2 cups espresso or strong coffee

1/4 cup sugar

Tiramisù:

1 3/4 cups mascarpone cheese, divided

2 tablespoons plus 1/2 cup sugar

1/4 teaspoon vanilla extract

1/2 teaspoon unflavored gelatin

4 large egg yolks

1 cup chilled heavy whipping cream, divided

6 ounces bittersweet chocolate (do not exceed 61% cacao), chopped, plus more for shaving

About 48 soft ladyfingers



PREPARATION

For espresso syrup:

Stir espresso and sugar in a small bowl until sugar dissolves; set aside.

For tiramasù:

Combine 1 cup mascarpone, 2 tablespoons sugar, and vanilla in a small bowl and whisk to blend; cover and chill.

Place 1 tablespoon water in a small bowl. Sprinkle gelatin over. Let stand until gelatin softens, 10-15 minutes. Whisk the remaining sugar, yolks, 1/4 cup cream, and 1/4 cup water in a medium metal bowl to blend. Place bowl over a large saucepan of boiling water (do not let bottom of bowl touch water) and whisk constantly until custard thickens and temperature reaches 160° on an instant-read thermometer, 3-4 minutes. Remove bowl; add gelatin mixture and whisk until dissolved, 15-20 seconds. Return bowl over water, add chocolate, and whisk until almost melted, about 30 seconds.

RECIPE PRINTED FROM Epicurious.com

XOCO CHURROS WITH MEXICAN HOT CHOCOLATE

.8 servings

INGREDIENTS

For the cinnamon sugar:

1 cup sugar

1 teaspoon ground cinnamon

For the Mexican hot chocolate:

5 cups milk or water

10 ounces Mexican chocolate, such as Ibarra, coarsely chopped

For the churros:

2 tablespoons unsalted butter

2 tablespoons sugar

1 1/2 teaspoons kosher salt

1 cup plus 2 tablespoons all-purpose flour, sifted

2 large eggs

1 to 2 quarts vegetable oil, for frying

Special equipment: Blender or handheld immersion blender, pastry bag fitted with 1/2-inch star tip, deep-fat thermometer

PREPARATION

Make the cinnamon sugar:

In a small bowl, whisk together the sugar and cinnamon. **DO AHEAD:** The cinnamon sugar can be made ahead and stored, in an airtight container at room temperature, up to 1 month.

Make the hot chocolate:

In a heavy 2-quart saucepan over moderate heat, combine the milk or water and the chocolate. Heat, stirring occasionally, until the chocolate is almost completely dissolved (there will still be small pieces of chocolate) and the mixture is steaming. Transfer to a blender or use a handheld immersion blender and process until the mixture is foamy and fully emulsified, about 30 seconds (use caution when blending hot liquids). Return the hot chocolate to the saucepan. When ready to serve, place over low heat, stirring occasionally, until warm.

Make the churro dough:

In a medium pot over moderate heat, whisk together the butter, sugar, salt, and 1 1/4 cups water. Bring to a simmer, stirring to melt the butter. Remove the pot from the heat and add the flour, stirring vigorously to fully incorporate it into the liquid. Return the pot to moderate heat and cook the mixture, stirring constantly, until the dough is smooth and sticky, about 1 minute. Turn off the heat and remove the pot from the burner; cover with a lid or plastic wrap, and let rest for 15 minutes. Following the 15-minute resting period, add the eggs, 1 at a time, stirring with a wooden spoon until completely incorporated after each addition. Spoon the dough into a pastry bag fitted with a 1/2-inch star tip.

Fry the churros:

Line a large baking sheet with several layers of paper towels and place the cinnamon sugar in a small shallow bowl. In a heavy large pot, heat 3 inches of oil until a deep-fat thermometer registers 375°F. Working in batches (about 6 churros per batch), hold the pastry bag just above the surface of the hot oil and carefully and gently pipe 4-inch ribbons of dough directly into the oil, using a paring knife to cut the batter at the end of the star tip if necessary. Fry the churros, turning occasionally, until golden brown and cooked in the center, about 2 minutes per batch. Transfer as done to the paper-towel-lined baking sheet and return the oil to 375°F between batches. Toss the churros in cinnamon sugar and serve warm with the Mexican hot chocolate.



Crystal Cruise Line Chocolate Truffle Recipe

1 cup heavy cream

18 ounces semisweet chocolate, chopped, plus 2 ounces chopped separately

grated zest of 1/2 orange, blanched

juice of half orange

1 cup Grand Marnier

1/3 cup unsalted butter

unsweetened cocoa powder for coating

(makes 2 1/2 dozen truffles)



Preparation:

In a medium saucepan, bring the cream to a boil. Add the 18 ounces chopped chocolate and stir until melted and smooth. Add the blanched zest, juice, Grand Marnier, and butter and stir until thoroughly mixed. Let cool. Cover and refrigerate for up to 24 hours.

Remove the truffle mixture from the refrigerator and let sit at room temperature for about 15 minutes. In a double-boiler, melt the reserved 2 ounces chopped chocolate over barely simmering water, stirring until smooth. Form teaspoonfuls of the truffle mixture into one-inch-diameter balls. Using a wooden skewer, dip the truffles into the melter chocolate. Roll in the cocoa powder. Repeat to dip and coat the remaining truffles. Store in an airtight container in the refrigerator for up to 1 week.

Enjoy!

Chef's notes: The truffle mixture can be prepared one day in advance and formed the day of serving.

Chocolate & Raisin Bread Pudding with Whiskey Sauce

From Holland America Line....A New Spin On An Old Favorite!!.

Bread Pudding

- ½ cup golden raisins
- 2 tablespoons whiskey for soaking the raisins
- 1 lb loaf day-old Italian bread cut in 1 in. cubes
- ½ cup semisweet chocolate chips
- 6 large eggs
- 1 quart whole milk
- 1 cup sugar
- 3 tablespoons unsweetened cocoa powder sifted
- 1½ teaspoons vanilla
- ¼ teaspoon salt



Whiskey Sauce

- 1½ cups heavy cream
- 2 teaspoons cornstarch
- 1 tablespoons cold water
- 1/3 cup sugar
- 2 tablespoons whiskey such as Jack Daniels or Jameson or Bushmills

Bread Pudding

Heat the oven to 350°F. Grease a 12-cup muffin tin or a 13-by-9-by-2-inch baking pan to make one. Combine the raisins and whiskey in a small bowl; let sit for at least 15 minutes. Meanwhile put on a large kettle of water to boil, to be used later. Drain the raisins and discard the liquid. Divide the bread, chocolate chips, and drained raisins among the muffin cups (or place in the baking pan). In a large bowl combine eggs, milk, sugar, cocoa powder, vanilla, and salt. Whisk to blend thoroughly. Pour the egg mixture over the bread in each of the muffin cups (or in the baking pan) and place the pan in a large roasting pan. Transfer the roasting pan to the oven and add enough boiling water to the large pan to reach halfway up the side of the muffin or making pan. Bake for 30 to 40 minutes (45 minutes to one hour if you make one), or until puffed and just set. Carefully remove the roasting pan from the oven and remove the muffin or baking pan inside it. Let the bread pudding cool until warm and serve with the whiskey sauce or with whipped cream or vanilla ice cream.

Whiskey Sauce

In a heavy 2-quart saucepan, heat the cream over medium heat until it boils. In a small bowl, whisk the cornstarch and water; whisk this mixture into the boiling cream. Return the cream to a boil then reduce the heat to low and cook, stirring with a heat-proof rubber spatulam for 30 seconds, taking care not to let the mixture burn. Add the sugar and whiskey and stir until the sugar is dissolved. Immediately remove from the heat and let cool to room temperature. Cover and store in the refrigerator until ready to use. Rewarm before serving.

Yields 12 servings

LAMINGTONS

INGREDIENTS

4 large eggs
1 cup granulated sugar
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
5 1/2 tablespoons unsalted butter
1/3 cup corn syrup
3 tablespoons milk
Chocolate Ganache
8 ounces milk chocolate, coarsely chopped
1 cup heavy cream
Finish
One 9-ounce jar of raspberry jam
1/2 pound unsweetened shredded coconut



PREPARATION

Preheat the oven to 325°F. Line a half-sheet pan with parchment paper.

In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs and sugar on high speed until light and foamy, about 5 minutes.

In another bowl, sift the flour and baking powder together.

Melt the butter in a small saucepan, and add the corn syrup.

Remove the egg mixture from the mixer. With a silicone spatula, fold in the flour mixture. Add the milk, and then the butter mixture, just until combined. Spread the batter onto the prepared pan.

Bake for 8 minutes. Cool completely on a wire rack

Chocolate Ganache

Place the chocolate in a heatproof bowl. Heat the cream over a medium heat, just until boiling. Pour the hot cream over the chocolate, stirring until melted and smooth.

Finish

Line a half-sheet pan with parchment paper. Cut the sponge in half, down the middle. Spread the raspberry jam evenly over one half and place the other half on top. Cut into even cubes.

Using a fork, dip each cube into the chocolate ganache, and then roll each one in a bowl of the coconut, coating the entire cube. Place the coated cube on the parchment-lined half-sheet pan.

Repeat this process and chill the pan full of cubes, uncovered, in the refrigerator for a few minutes to set.

Love Boat Dream

Princess Cruises' rich, fluffy mousse flavored with Godiva liqueur served by Princess Cruise Line.

This recipe makes 8 servings.

- 1 pound bittersweet chocolate
- 8 ounces sweet butter
- 6 large egg yolks
- 8 egg whites
- 3 ounces lady Godiva chocolate liqueur
- 1/2 cup superfine sugar
- 3 tablespoons vanilla-flavored red sugar

16 fresh mint leaves

1 ounce white chocolate

1 ounce milk chocolate

2 tablespoons strawberry piping gel

2 tablespoons bittersweet cocoa

Melt the chocolate in a double boiler. Remove from heat and add the butter. When the mixture is very smooth, quickly blend in the egg yolks and the chocolate liqueur.

Whisk the egg whites until very stiff, and then add the superfine sugar and flavoured sugar.

Gently fold the egg white mixture into the chocolate mixture. Pour into a heart shaped mold and refrigerate for at least 12 hours to set.

Presentation

Unmold the chocolate and place in the center of the plate. Garnish with white chocolate and milk chocolate. Pipe strawberry gel around the plate. Dust mousse with cocoa powder and garnish with fresh mint leaves.



FLIRTINI:

HOLLAND AMERICA LINE...HOLIDAY COCKTAILS

1.5 oz Stoli Raspberry

Dash Triple sec

.5 oz Sour mix

.5 oz Pineapple Juice

.5 oz Cranberry Juice



Directions: Shake all ingredients with ice and strain in a chilled Martini Glass. Top with Champagne.

CHAMPAGNE DREAMS

2 slices of fresh orange, plus 1/2 slice for garnish

1 1/2 ounces vodka

1-2 ounces strawberry puree

2 ounces Champagne, chilled

Directions:In a pint glass, hand-press 2 orange slices with a muddler. Fill glass with ice. Add vodka and fruit puree. Cap with shaker can and shake well. Strain into a chilled champagne flute and top with Champagne. Garnish with remaining half-slice of orange.

SPARKLING BELLINI MANHATTAN:

1 1/2 ounce Makers Mark bourbon

1/2 ounce Monin peach puree

3/4 ounce red vermouth

1 dash orange bitters

2 ounce Champagne

Directions:Measure bourbon, puree and red vermouth to a pint mixing glass. Add bitters. Fill pint glass to the top with ice. Cap and shake vigorously. Strain into martini glass . Float champagne over cocktail. Garnish with an amarena cherry on a pick

SPECIAL HOLIDAY DRINK: HAVE YOURSELF A BERRY LITTLE COCKTAIL

1 oz Vodka

0.5 oz Crème de Cassis

1 oz Cranberry Juice

0.75 oz Grapefruit Juice

0.25 oz Simple Syrup

2. oz House Sparkling win

Directions: Press five raspberries in a mixing cup. Fill with ice. Pour all ingredients into the cup. Shake and pour into the pint glass. Garnish with two raspberries on a pick.