

Greetings from Will & Lorraine

Riley's Whitby Bull

801 East Pine Log Road

Aiken, South Carolina 29803

2016 Newsletter #3

Some recipes, news and food for thought! March 8, 2016

Thank you "Web Guru" **George Alexander**, host of the Bull's web site:

www.rileyswhitbybull.com To view menus visit our quiet web site.

Hours of Service:

Lunch: Wed. - Fri. 11:30am - 2:00pm

Dinner: Wed. - Sat. 5:00pm - 9:00pm

Sunday Breakfast 9:00am - 1:00pm

Saint Patrick's Dinner Thursday, March 17th

Remember B.Y.O.B. of Green Beer

Price \$24.95 per person

Call 641-6227 for Reservations

SOUP:

Fresh Pea & Cumin

SALAD:

Green Salad Balsamic Vinaigrette

ENTREE SELECTION:

Traditional Corned Beef & Cabbage

Savory Roasted Salmon

Grilled Lamb Chops with Jezebel Sauce

SIDES:

"Champ" Mashed Potatoes with

Green Onions Simmered in Milk

"Colors of the Flag" Tossed in Butter

Broccoli, Carrots & Cauliflower

DESSERT:

Mint Chocolate Chip Cheeze Cake

The B.Y.O.B. is doing nicely. Thank you very much!

Birthday Kids: Brother **Laszlo Bardos**, Niece **Aidan Bardos**, **Sally Alasin**, **Aubrey Harmon** is 21, and **Vern Harmon**

Battle of Aiken: The weather was the best for the battle in years. Not one tornado, hurricane or snow storm hit the area. We had a delightful visit with **Joan**

& **Colonel Robert Moore** and General **Kent Backhand**. See you on the 19th, **Joan & Robert**. Hope the Lemon Chess Pie made it home OK.

AAUW Book Fair was a lot of fun. **Will** acted as expediter and **Lorraine** manned the Food Court (of course). In buying books we did exercise some restraint. It is hard to not buy books when they are everywhere and so inexpensive. Hey there are worse addictions. We choose books.

Heartfelt Thanks to: **Nancy Tappe** for our black figs.

In the Garden: The daffodils are up, violets are out, jonquils and snow drops, hyacinth and blue flags are waving. The fig tree is popping with green. Forsythia is just peeping out. Iris stems are high and the kale wintered over. Will has planted peas and radishes.

Will has a new "grow lamp". It is in the bathroom. There are Pepper, tomato, basil and petunia babies waiting for the beds to warm-up. It is exciting watching our "saved seeds" making new plants. The yellow pear tomato seeds were not viable. We will go see **Sam** at Palmetto Nursery to replace those seeds. He has great heirloom stuff.
Joy to the World.

Recipes of the Day:

1. Lemon Bars 9" X 13" lightly greased pan, bottom only Preheat Oven to 350°

Crust:

½ # butter

pinch salt

2/3 C confectioners sugar (10X)

2 C flour, divided

Lemon Filling:

2 C granulated sugar

4 eggs, beaten

6 Tbls lemon juice

PROCEED:

For Crust:

Combine butter, salt, 10X, and 2 C flour. Press lightly into greased pan (bottom only)

Bake crust @ 350° for 15 minutes, remove pan to rack to cool.

For Filling:

Combine granulated sugar and reserved 1/4 C flour. Mix with beaten eggs and lemon juice.

Pour mixture onto slightly cooled crust.

Bake at 350° for 35 minutes til set.

Cool and sprinkle with additional 10X. These are delicious and refreshing.

2. Chocolate Almond Chips Yield: 4 ½ dozen 1" squares Preheat oven to 325°

1 C soft butter

1 C sugar

½ tsp almond extract

½ C roasted, diced almonds

2 C flour

1 bar (4 ounces) sweet chocolate, broken into pieces

PROCEED:

Grease a 9" X 13" pan. Combine first 5 ingredients in mixing bowl. Mix on low speed til dough forms. Spread in pan. Bake 35 - 40 minutes til golden brown.

Melt chocolate with 3 Tbls water over low heat. Drizzle on baked dough.

Cool slightly. Cut while warm. Cool completely and store in cookie tin.

Variation: Use unsweet or semi-sweet chocolate.

3. Baharat - Mixed Spice Blend

½ C black peppercorns

½ C ground paprika

¼ C coriander seeds

¼ C cassia bark

¼ C cloves

⅓ C cumin seeds

2 tsp cardamom seeds

4 whole nutmegs, grated (¼ C)

PROCEED:

Process in a Cuisinart or spice grinder. Mix completely.

I use a large covered glass jar and roll it around like a rock polisher.

This mix is a very traditional aromatic Middle Eastern blend. It is Arabic the word for spices. Used for lamb, fish, chicken, beef, soup, rice, lentils. May be used as a dry rub on meat and vegetables and table condiment, A little goes a long way but you will find many uses for Baharat.

4. Cajun BBQ Salt 2 Ways

For Meat & Poultry:

26 ounces salt of choice

1 ½ oz black pepper

2 oz cayenne pepper

1z garlic powder

1 oz chili powder

For Seafood:

26 ounces salt choice

1 tsp thyme

1 bay leaf crumbled

1 tsp sweet basil

PROCEED:

Mix all ingredients well and place in shaker. Keep it handy. Good everyday condiment.

That's all for 2016 Newsletter #3

Notice no mention of the campaign. Thank you very much.

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"

