

**Greetings from Will & Lorraine,
Riley's Whitby Bull
641-6227
2009 News Flash #12
December 18, 2009**

Some recipes, news & foods for thought!
Just a shortened version til after the New Year.

Holiday Schedule:

No lunches Christmas Week. We are open by reservation for Christmas Eve Dinner.

Closed Christmas Day. Reopen 26th Saturday Dinner and 27th Sunday Breakfast.

No lunches New Year's Week as we will be prepping New Year's Eve Menu.

Closed New Year's Day. Reopen 2nd Saturday Dinner and 3rd Sunday Breakfast.

*** **New Year's Eve 2009** ***

THE MENU \$36.00 per person

SOUP:

Beef Barley

A "Bull" New Year's Eve Tradition

SALAD:

Good Luck New Year's Hoppin' John

Wishes for Robust Health & Prosperity

ENTREE SELECTION:

Spicy Carribean Lamb Curry served on Basmati Rice

I prepare this recipe only twice a year. One is not often allowed in "**Will's Kitchen**". So I look forward to New Year's Eve and Valentine's Day. We do not sell a lot of the Curry but I am comforted that it is in the house each year for a couple weeks.

Grilled Aged Black Angus Filet Mignon with South-West Butter

This has always been a favorite at the "Bull". My friends will tell you that butter is one of my favorite food groups.

Baked Twin Lobster Tails with Drawn Butter & Lemon

Back by Popular Demand

SIDES:

Baked Stuffed Sweet & White Potato

One day we couldn't decide which so we piped in both. It works.

Ratatouillie

Traditional savory stewed vegetables.

DESSERTS:

Pecan Pie Cake

We love this show stopping three layer cake from Southern Living.

Chocolate Raspberry Cheeze Cake

Another thing I'm allowed to produce in "Will's Kitchen".

Fruit and Cheeze:

To be announced

Chocolate Truffles:

In place of chocolate mints, this year we will roll and present Chocolate Truffles.

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Featured Wine by the Glass \$5.00

Cristallino Cava

Spanish Sparkling Champagne

Here is a great last minute gift idea. Go to **Farnell Clinic** at farnellclinic@aol.com and til **12/24/2009 get 10%** discount on Gift Certificates for Massage, Hypnotherapy & Aromatherapy at 218 York Street SE. You will be glad you do. I am going right to the recipes and after the holiday craze is behind I will post Birthdays, Anniversaries & Thank You Notes.

Recipes of the Day:

1. Lemon Chess Pie Yield 9" pie

2 C sugar
1 Tbls. cornmeal
1 Tbls. flour, sifted
1/4 C melted butter
1/4 C milk
2 lemons (zest & juice)
4 eggs, slightly beaten

Mix sugar, salt, cornmeal and flour in a bowl. Add butter and milk simultaneously. Add zest and juice. Mix in eggs, beat well & pour into 9" un-baked pie shell. Bake 40 minutes at 350°. Pie will be firm and golden brown when done. Be careful to not over bake. NOTE: Double ingredients and it makes 3 - 9" pies.

2. Black Bean Cakes

1 - 15 ounce can black beans
1 C cooked rice
1 pickled peppers chopped
1/2 C onion, small diced
1 clove garlic, minced
1/4 teas. Salt
1/4 teas. Pepper
1 teas. Cumin
dash cayenne
1/2 can water

In a sauce pan over medium heat saute onions, garlic and beans. Add seasonings. Rinse bean can with water and add to pan. Simmer for 15 - 20 minutes til moisture is absorbed. Add rice and continue cooking til thickened and dry. Chill. When ready to cook, heat a skillet, wipe with oil. Form patties, dredge in flour and fry like a burger. Serve with salsa and corn chips. Make a sandwich with guacamole. Serve with a salad. The options are endless. Have fun.

Merry Merry Christmas. Happy Happy Hanukkah. Have a Happy New Year.

Talk to you next time.

Peace & Love from Riley's Whitby Bull "Misfits' Haven"