

Greetings from Will & Lorraine,
Riley's Whitby Bull
2009 Newsletter #1
Some recipes, news & foods for thought! January 28, 2009
641-6227

Saint Valentine's Day Dinner Menu

Saturday, February 14, 2009

All Dinners include:
Riley's Whole Grain Irish Soda Bread & Butter

SOUP:

Bloody Mary Soup

SALAD:

Cranberry Nut Slaw

SIDE DISHES:

Baked Stuffed Sweet & White Potato Fresh Vegetables in Season

DESSERT CHOICES:

Chocolate Raspberry/Chocolate Chip Cheeze Cake
Fresh Strawberry Sundae

FRUIT & CHEEZE:

TBA

ENTRE CHOICES:

Grilled New York Sirloin Strip Marchand de Vin \$27.95
Aged Black Angus Beef with Rich Mushroom Red Wine Sauce

Baked Twin Lobster Tails \$27.95

Tender Lobster with Drawn Butter & Lemon

Chicken Breast Country Captain \$21.95

Traditional Low Country Dish of Buttery Sauteed Chicken with Hearty Vegetable Curry Sauce

We will feature Wines by the Glass

Cristalino Spanish CAVA \$5.00

Sparkling Brut Champagne Style Wine

Newton Napa Claret \$6.00

Delightful blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Petite Verdot & Syrah

Make your reservations early for a Romantic Fun Filled Evening.

Birthday Kids: **Gale Hovey**; Niece **Annie McKenna** and **Gracie Busbee**, Sister **Sheila**
Congratulations: Newly Weds **George & Betty Alexander**. We hear they did not forget their lines.
Out Of Africa: Nephew **Dylan O'Connor** had the pleasure of meeting the **President of Tanzania**.
It took place at the dedication of Zanzibar's new school. **Dylan** showed the **President** the science
lab and conversed with him in Swahili. He sent photos of the occasion and after initial
nervousness they are laughing together. Great times in Africa.

Our Sister **Sally Jane** went to the inauguration with her husband **Patrick**, Niece **Annie** and Nephew **Jack**. Bless them they stood in the cold on Pennsylvania Avenue and had a great time. I'm not sure if she has caught up on sleep or yet gotten warm. Haven't heard.

Heartfelt Thanks to: **Nancy & Jack Tappe** our Tower of Candy (boy those guys know our weakness); **Joyce & Walter Riddick** our pretty porcelain angel; Niece **Gwen** and Sisters **Sheila & Maureen** our Cookie Fix; **Lorraine & Mark Lindsey** the yummy Carrot Cake; **Cathy Benedetto** for lovely New Years' songs and our on DVD copy of Mamma Mia. Friend **Deborah** for her New Years' Tarot readings; **L.A. Combs** for the fun "**Marti Healy** Pool Side Book Signing Supper Party"; **Jean Avenius** for the "Ghosty Red Mad Hatters' luncheon; **Suzanne Todd** for the Cedar Creek Ladies' luncheon; **Marti Healy & Shelly Marshall Schmidt** for the fun filled yummy "Rhythm of Selby" book signing; Friend **Julie Evonna** for taking the time for a much needed heart to heart; our own **George Alexander** for allowing us to host his wedding rehearsal dinner. Speaking of Wedding Rehearsals, during the first week of March, **Will & I** will venture to Ohio for our Niece **Jessica Steinberger's** wedding. We will cater the rehearsal dinner. **Jess** is one of Niece **Gwen's** younger sisters. So we will serve Sunday Breakfast on March 1st be closed the following week and reopen for dinner Wednesday the 11th. I will (try to remember to) change the messege on the answering machine.

Well it's time for the annual **AAUW** fund raising book fair. This year the sale is to held Friday, March 6th 9am til 6pm and Saturday, March 7th 9am til 2pm. Which means we will miss the sale days daze. But we will be helping on Tuesdays to stock the donated books and "attic treasures". As we did last year we welcome you to drop off any used books or brick-a-brack that you want to donate to the AAUW sale and we will schlep them down to 401 Silver Bluff. The sale will once again be held at the old "**Club Fitness**" building next to Steinmart. This is a good excuse to begin early Spring cleaning. We rotate last years' books and CD's. DVD's, housewares and stuff. It is great fun and the ladies of the **AAUW** do good works with the proceeds.

Recipes of the Day:

1. Valentine Cherry Tarts Yield 6 Tarts

Ingredients:

1 - 11 3/4 ounce package pie crust mix
1/3 cup ground almonds
6 Tablespoons sugar, divided 1 Tbls. & 5 Tbls.
1 large egg
16 ounce can sour cherries
1 Tablespoon cornstarch
1/2 teaspoon almond extract
1/4 teaspoon ground nutmeg
red food coloring (optional)
whipped cream

PROCEED:

Heat oven to 375 degrees. Prepare pie crust mix. Divide into 6 pieces. Roll out to fit six 3 1/2 " X 1" heart shape pans; crimp edges.

Combine almonds, 1 Tablespoon sugar and the egg, spoon into the crust.

In non corrosive sauce pan cook the undrained cherries, 5 Tablespoons sugar, cornstarch, almond extract, nutmeg and food coloring til bubblt. Spoon into lined crusts. Bake tarts 45 - 50 minutes or til the crust is brown. Coolin pans on wire rack. Serve with whipped cream.

#2 Mexican Chocolate Swirl Cheeze Cake as requested by **Linda Ely**

Now this is not the easiest recipe I can give but this went over really well. It is a little involved but not "un-do-able". Just remember "mis en plac, mis en plac roux, roux, roux".

Step one. Make the Chocolate Ganache

Ingredients:

2 ounces cherry preserves

1 teaspoon water

1/3 cup whipping cream

2 Tablespoons unsalted butter

4 ounces bitter sweet or semi sweet chocolate, finely chopped

PROCEED:

Combine preserves and water in small pan and stir over low heat til melts. Strain, press firmly on sides to extract liquid. Combine cream, butter & preserve mix in a pan. Stir over low heat til butter melts. Add chocolate and stir til chocolate melts and mix til smooth. Remove from heat and set aside.

Step two. Make the Cheeze Cake Preheat oven to 250 degrees.

Prepare or purchase regular Graham cracker crust. Which is about 1 ½ cups ground crackers mixed lightly with about 4 Tablespoons melted butter. Press into a 9 or 10 inch spring form pan or straight sided round cake pan. Pre-bake for 12 minutes in 250 degree oven. Cool on wire rack.

Ingredients:

4 pkgs. (32 ounces) cream cheeze (I use Kroger brand)

1 ½ cups sour cream (11 ounces)

1 ½ cups suger

4 large eggs

pinch salt

½ Tablespoon vanilla

2 teaspoons chocolate extract (if available)

dash almond extract

1/4 cup cocoa powder

1 Tablespoon cinnamon

1 teaspoon chili powder

PROCEED:

Put sour cream into mixing bowl. Beat with paddle attachment to distribute. Add cream cheeze one block at a time. Beat til fluffy. In separate bowl combine sugar, salt, vanilla, chocolate extract, almond extract, cocoa powder & chili powder. When combined add sugar mixture to cream cheeze mixture. Beat til smooth and sugar is dissolved. Add eggs one at a time beating between each addition.

NOW in separate bowl mix one cup batter with ½ of the ganache. (You will have some ganache left over. This is good on ice cream, in coffee, on cake or right out of the bowl. It not a hardship). Pour the batter into the prepared pan. Drop dollops of the chocolate mixture randomly on cake top. With a spoon handle swirl the ganache thru the top of the cake til you are pleased with the pattern.

Fill a shallow pan half way with HOT water. Put it on the bottom shelf of the oven. Place the cake pan on the top shelf. I set the timer for 1 hour 45 minutes the first time. Check after 1 hour 45 minutes. It usually takes a few more 20 minute times. When the center is high and puffed, turn the oven off. Close the door for at least half an hour. Then crack the door and prop with a spoon handle. Cool til you can remove with your bare hands to a wire rack. Before removing from the

pan let the cake rest over night in the fridge. I found that this flavored cake improves with age. The cinnamon and chili intensified with time.

This cake is well worth the effort. But do read the entire recipe before you start and have it set in your head. That way you will have already done the work.

Happy Valentine's Day. **Saint Patrick's Day** falls on Tuesday this year but "The Bull" will be opened for Corned Beef and Cabbage and other yummy Irish fare. I will send out the **Paddy's Day** menu next month.

That's all for 2009 Newsletter #1

Talk to you next time.

Peace & Live