

Barbara Bush's Mushroom Quiche

Recipe courtesy of Robert H Doherty

Show: Cooking Live Episode: White House Eats: First Ladies Tribute



Total: 1 hr 25 min

Prep: 20 min

Cook: 1 hr 5 min

Yield: 6 servings

Ingredients:

- 3 tablespoons unsalted butter
- 1 1/4 pounds mushrooms, sliced
- 3 green onions, minced
- 1 garlic clove, minced
- 3 shallots, minced
- 1 3/4 teaspoons oregano
- 1 3/4 teaspoons basil
- 1 1/4 teaspoons salt
- 3/4 teaspoon marjoram
- 1/4 teaspoon black pepper
- 1/4 teaspoon thyme
- 1/2 teaspoon dry mustard
- 4 eggs
- 3/4 cup skim or whole milk, or half-and-half
- 1 unbaked 9-inch pie crust

Directions:

Position rack in lower 1/3 of oven and preheat to 375 degrees. Melt butter in large skillet over medium-high heat. Saute the mushrooms, onions, garlic, and shallots together. Stir in seasonings and cook 2 minutes until liquid is evaporated. Let cool 5 minutes. In a medium bowl combine eggs with milk or cream and beat well. Stir in mushroom mixture and pour into pie crust. Bake until filling is puffed, set and starting to brown-about 35 to 45 minutes.



→ USE DEEP DISH!

\$56 Peanutbutter Brownie

L. Hoffman
9/20/04

6 T. cocoa powder

1 1/2 T. butter

1/3 c. shortening

1 c. sugar

2 eggs

1 t. vanilla

3/4 c. flour

1/2 t. each baking powder and salt

Melt butter and shortening with cocoa, stirring until combined. Stir in eggs and sugar. Add vanilla. Mix dry ingredients. Stir into cocoa mixture. Fill greased flax pan or 9" coated with cocoa powder. Bake 350° 15-20 minutes until almost set. Cool. Tip out.

Topping: 2/4c powdered sugar
2 T butter
1/3c peanutbutter
1-2 T milk

Mix as frosting
til fluffy.
Spread on brownie.

1/4 c. peanuts, chopped
1/4 c. chocolate chips

Sprinkle on top of brownie.

1/4 c chocolate chips

1 T milk

1 T butter

Melt. Drizzle over brownie.

* This was named when it sold at a school auction for \$56.

Peggy

Millard Fillmore Vegetable Soup

13th US President

1 ¼ cup chopped onion
2 celery sticks, chopped
1 cup diced carrots
6 fresh tomatoes, peeled, seeded, diced
1 fresh ear of corn, kernels sliced off
1 cup chopped red, yellow or orange peppers
1 cup chopped fresh or frozen green beans

Slowly sautee ingredients in 2 T. olive oil.

Stir in remaining ingredients:

4 cups chicken or vegetable broth
3 cups water
1 bouillon cube
¼ cup barley
2 bay leaves
1-2 T. balsamic vinegar (depending on flavor intensity desired)
1 tsp. salt
½ tsp. pepper
¼ tsp. garlic powder
1 tsp. sugar, optional
light sprinkle of red pepper – optional

Combine all ingredients. Cover and simmer on low for at least 1 hour. Remove bay leaves and serve with grated parmesan cheese.

once upon a chef

WITH JENN SEGAL

Beef Stew with Carrots & Potatoes

By [Jenn Segal](#)

This classic French beef stew is the ultimate cold weather comfort food. After a few hours in the oven, the meat becomes meltingly tender and enveloped in a rich wine sauce.

Servings: 6

Total Time: 3 Hours 30 Minutes

INGREDIENTS


- 3 pounds boneless beef chuck (well-marbled), cut into 1½-inch pieces
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 3 tablespoons olive oil
- 2 medium yellow onions, cut into 1-inch chunks
- 7 cloves garlic, peeled and smashed
- 2 tablespoons balsamic vinegar
- 1½ tablespoons tomato paste
- ¼ cup all-purpose flour
- 2 cups dry red wine
- 2 cups beef broth
- 2 cups water
- 1 bay leaf
- ½ teaspoon dried thyme
- 1½ teaspoons sugar
- 4 large carrots, peeled and cut into 1-inch chunks on a diagonal
- 1 pound small white boiling potatoes (baby yukons), cut in half
- Fresh chopped parsley, for serving (optional)

INSTRUCTIONS

1. Preheat the oven to 325°F and set a rack in the lower middle position.
2. Pat the beef dry and season with the salt and pepper. In a large Dutch oven or heavy soup pot, heat 1 tablespoon of the olive oil over medium-high heat until hot and shimmering. Brown the meat in 3 batches, turning with tongs, for about 5 minutes per batch; add one tablespoon more oil for each batch. (To sear the meat properly, do not crowd the pan and let the meat develop a nice brown crust before turning with tongs.) Transfer the meat to a large plate and set aside.
3. Add the onions, garlic and balsamic vinegar; cook, stirring with a wooden spoon and scraping the brown bits from bottom of the pan, for about 5 minutes. Add the tomato paste and cook for a minute more. Add the beef with its juices back to the pan and sprinkle with the flour. Stir with wooden spoon until the flour is dissolved, 1 to 2 minutes. Add the wine, beef broth, water, bay leaf, thyme, and sugar. Stir with a wooden spoon to loosen any brown bits from the bottom of the pan and bring to a boil. Cover the pot with a lid, transfer to the preheated oven, and braise for 2 hours.
4. Remove the pot from the oven and add the carrots and potatoes. Cover and place back in oven for about an hour more, or until the vegetables are cooked, the broth is thickened, and the meat is tender. Fish out the bay leaf and discard, then taste and adjust seasoning, if necessary. Serve the stew warm -- or let it come to room temperature and then store in the refrigerator overnight or until ready to serve. This stew improves in flavor if made at least 1 day ahead. Reheat, covered, over medium heat. Garnish with fresh parsley, if desired.
5. Note: If you don't have a Dutch oven or covered pot that is appropriate for the oven, the stew can be cooked on the stove. The timing will be the same and it should be cooked over the lowest setting.
6. **Freezer-Friendly Instructions:** The stew can be frozen for up to 3 months. Before serving, defrost the stew in the refrigerator for 24 hours and then reheat on the stovetop over medium-low heat until hot.



Ulysses S. Grant's Rice Pudding with Lemon Sauce

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- 1 tablespoon butter or margarine
- 3 cups hot cooked rice
- 4 eggs, separated
- 2 cups half-and-half
- 2 cups milk
- ✓ 1/2 cup sugar
- ✓ 1 tablespoon lemon peel, grated
- ✓ 1 teaspoon pure vanilla extract
- ✓ 1/8 teaspoon salt

Lemon Sauce:

- ✓ 1/2 cup sugar
- ✓ 1 tablespoon cornstarch
- ✓ 1/8 teaspoon salt
- ✓ 1 cup boiling water
- 1 tablespoon butter or margarine
- ✓ 1 tablespoon lemon peel, grated
- ✓ 3 tablespoons fresh lemon juice

Preheat oven to 350-degrees. Stir butter into rice.

Beat egg yolks; add half-and-half, milk, sugar, lemon peel, vanilla and salt.

Add yolk mixture to rice; fold in egg whites which have been beaten until stiff but not dry.

Turn into a buttered shallow 2-quart baking dish; set in pan of hot water. Bake 1 hour, or until knife inserted near center comes out clean. Serve warm with Lemon Sauce.


Lemon Sauce:

Combine sugar, cornstarch and salt; stir in water gradually. Cook, stirring constantly, about 5 minutes. Blend in remaining ingredients.

PRESIDENT EISENHOWER'S FAVORITE BARBECUED CHICKEN

Submitted by **SkinnyMinnie**

"This HAS to be good!! This was Pres. Eisenhower's favorite BBQ chicken dish. It was published in our newspaper in 1958, and then again not so long ago. I have some chicken in the freezer just waiting for some BBQ sauce!!!"

 Ready In: 1hr 45mins

 Serves: 6-8

 Ingredients: 13

DIRECTIONS

1. In a large skillet, heat the oil over medium high heat.
2. Brown the chicken pieces, in batches if necessary to avoid crowding the skillet.
3. When nicely browned on all sides, remove chicken, drain briefly and place in a large ovenproof casserole dish.
4. Add the chopped onion and celery to the oil remaining in the skillet.
5. Cook until the vegetables soften, 5-8 minute.
6. Add the vinegar, brown sugar, lemon juice, ketchup, Worcestershire sauce, prepared mustard and 1 cup of water.
7. Mix well and taste; adjust seasoning to your taste.
8. Add red pepper flakes, to taste.
9. Simmer the sauce for 30 min to blend the flavors together.

INGREDIENTS

- 2 tablespoons vegetable oil
- 1 (3 -3 1/2 lb) **roasting chickens**, cut up
- 1 **onion**, peeled and chopped
- 1/2 cup **celery**, chopped
- 2 tablespoons **cider vinegar**
- 2 tablespoons **brown sugar**
- 1/4 cup **lemon juice**
- 1 cup **ketchup**
- 3 tablespoons **Worcestershire sauce**
- 1/3 tablespoon **yellow mustard**
- 1 cup **water**
- salt**, to taste
- 1 pinch **red pepper flakes**

- 10.** While sauce is simmering, preheat the oven to 325°F.
- 11.** Pour the sauce over the browned chicken in the casserole dish.
- 12.** Cover the dish with foil and bake for about 1 hour, or until the juices run clear.