

2015

Camp Triangle Cookbook



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Editor

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Table of Contents

Roger Schlicht's Vieux Carre Cocktail	Page 3
Tomato Bacon Squares	Page 4
Terri's Marinated Chicken Wings	Page 5
Mary Fleming's Caponata (Cold Eggplant Appetizer)	Page 6
Joan Horinek's Fool-Proof Roast Turkey	Page 7
Turkey Gravy and Turkey Soup	Page 8
Bea Foster's Yams (Sweet Potatoes)	Page 9
Jerry Doyle's Creamed Onions	Page 10
Cha Cha Salad	Page 11
Suzanne Schlicht's Sautéed Halibut	Page 12
Shrimp (Chicken,Turkey) Linguini	Page 13

Roger Schlicht's Vieux Carre Cocktail



The drink is called a Vieux Carre, obviously a New Orleans drink.

1 ounce rye whiskey
1 ounce cognac (or brandy)
1 ounce sweet vermouth
1/8 ounce Benedictine
2 dashes Angostura bitters
2 dashes Peychaud bitters

Stir well over crushed ice and pour into a 4 to 6 ounce Nick and Nora glass. (I use a regular martini glass. We have 4 ounce Nick and Nora glasses that we use for port and sherry but the Vieux Carre mostly fills them.)

lemon peel (squeeze around rim of glass and drop into glass)

Tomato Bacon Squares **Yields 24 appetizer squares**

Ingredients:

6 slices bacon, crisply cooked, drained and crumbled
4 medium plum tomatoes, seeded and diced
1/3 cup diced green bell pepper
1/3 cup chopped onion
1 teaspoon dried basil leaves
1 package (10 oz.) refrigerated pizza crust
2 T mayonnaises
1 garlic clove, pressed
3/4 cup shredded Swiss cheese

Directions:

1. Preheat oven to 375°F. Crumble bacon into batter bowl. Add tomatoes, bell pepper, onion, and basil to bowl. Mix lightly.
2. Sprinkle rectangle stone with flour. Unroll pizza crust onto baking stone; roll to edge using lightly floured baker's roller. Mix mayonnaise with garlic; spread over crust. Top evenly with bacon mixture. Grate cheese. Sprinkle over the top.
3. Bake for 18-20 minutes or until top is bubble and crust is a deep golden brown.
4. Cut into squares and serve.

Terri's Marinated Chicken Wings



Ingredients:

3 lbs. chicken drummets/wings
1/3 cup soy sauce
3 TBLS white vinegar
3 TBLS white sugar
3 TBLS brown sugar
2 cloves garlic (crushed)
Hush Puppies with dash of ketchup
Asparagus spears
Romaine lettuce

Directions:

1. Place chicken drummets/wings in a gallon Ziploc bag. Mix together with the last six ingredients in Ziploc bag with chicken. Seal Ziploc, removing as much air as possible and marinate in the fridge overnight.
2. Line 9x13 or cookie sheet with foil. Spray the foil.
3. Arrange marinated chicken pieces on the foil and bake at 350° for 1 ½ to 2 hours turning the drummies/wings every half hour.
4. Serve on a plate with hush puppies, asparagus and lettuce.

Caponata - Cold Eggplant Appetizer Mary Fleming



2 lbs. eggplant, peeled and cut into ½ " pieces (8 cups) ½ cup olive oil 2 cups celery finely chopped ¾ cup onion, finely chopped 1/3 cup wine vinegar mixed with 4 tsp. sugar	3 cups canned Italian plum pr whole-pack tomatoes, drained 2 Tbsp. tomato paste 6 large green olives, pitted, slivered and well rinsed 2 Tbsp. capers 2 Tbsp. pine nuts Salt and freshly ground black pepper
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Sprinkle the cubes of eggplant generously with salt and set in a large colander or large sieve over paper towels to drain. After about 30 minutes, pat cubes dry with fresh paper towels and set them aside.

In a heavy 12-14 inch skillet, heat ¼ cup of olive oil. Add the celery and cook over moderate heat, stirring frequently for 10 minutes. The stir in the onions and cook another 8 to 10 minutes or until the celery and onions are soft and lightly colored. With a slotted spoon, transfer them to a bowl. Pour the remaining ¼ cup of olive oil into the skillet and over high heat sauté the eggplant cubes in it, stirring and turning them constantly for about 8 minutes or until they are lightly browned. Return the celery and onions to the skillet and stir in the vinegar and sugar, drained tomatoes, tomato paste, green olives, capers, 2 teaspoons of salt and a few grindings of black pepper. Bring to a boil, reduce the heat and simmer uncovered, stirring frequently, for about 15 minutes. Stir in the pine nuts. ‘

Now taste the mixture and season it with salt and pepper and a little extra vinegar, if necessary. Transfer the Caponata to a serving bowl and refrigerate it until ready to serve.

Serve with toasted slices of Italian bread.

Camp Triangle Cookbook

Joan Horinek's Foolproof Turkey Method



1. Prepare the turkey by rinsing it with cold water and pat dry with paper towels.
2. Prepare your stuffing – use your favorite recipe.
3. Prepare your roasting pan. Use a roasting rack. Spray it with non-stick. Place the rack in the roasting pan. Add an inch of water to the bottom of the pan. While cooking, make sure you don't run out of this water in the pan!
4. Place the turkey on the roasting rack. **Loosely** put your stuffing into both ends of the turkey. Fold over skin flaps and secure with pin or whatever is handy. **Generously** apply pepper, Lawry seasoning, garlic powder (use regular salt and real garlic as an alternative to garlic powder) to all skin surfaces. These seasonings will drip down to the bottom of the roasting pan and form the base of the gravy.
5. Place large sheets of aluminum foil over the top and sides of the turkey. Do **not** wrap the entire turkey in foil. The bottom must be exposed so the dripping can fall to the bottom of the pan.
6. Cooking temperature and time:
 - If you are going to be doing things while the turkey is cooking (playing golf, movies, watching football, extended love-making), cook the bird at 300 °. If not, cook at 350° for the first hour, then at 325°. Lower cooking temperature prevents the water at the bottom of the pan from disappearing too quickly.
 - For a 20 pound turkey, cooking time will be about 6-7 hours at 300°; 5 hours at 325°.
7. Check the water several times while the bird is cooking. About an hour before the bird is due to be finished, remove the aluminum foil, so the skin will brown.
8. Remove the bird at least 15 minutes to ½ hour before serving time. Remove from rack, place on a carving platter, and cover with the foil. Let the bird 'rest' for at least 15 minutes.
9. Place the carcass and discarded bones in a separate pot for the soup. Save some of the turkey meat for the soup. Directions below.

Turkey Gravy

This is the most important. You need lots of gravy.

- Take your wooden spoon and scrape all that great stuff sticking to the bottom and sides of the pan. Add a little water if necessary. Pour all the drippings into a container and place it in the freezer. Alternatively, if you live in Wisconsin, just place the whole pan outside for a while. Keep the raccoons away. After the fat has congealed on the top, remove the top layer of fat. (Skip this step if you don't care about heart disease, or if you are on a special get-fat-quickly diet.)
- Pour the defatted drippings back into the roasting pan. Add the water you used to cook your potatoes. Add salt and pepper to taste. Start heating this up on the stove top.
- In a separate container, mix some flour in with cold water. Add this to the roasting pan as necessary to thicken.

Turkey Soup

- Place cut-up onions, diced carrots, and cut-up celery in the same pot with the turkey bones.
- Cover with water.
- Add some chicken broth or soup base, salt and pepper.
- Cook for several hours.
- Near the end, add diced turkey meat and noodles.
- Cook for another 30 minutes.
- Ready to serve or put in refrigerator for 24 hours.

Enjoy!!!

Bea Foster's Yams

2 c Mashed Yams or Sweet Potatoes (if canned drain)
1 c White Sugar
2 Eggs
1/2 t salt
1 t Vanilla
1/3 c Margarine or Butter
1/2 c Milk

Combine ingredients and beat

TOPPING

1 c Brown Sugar
1/3 c Melted Butter
1/3 c Flour
1 c Chopped Walnuts

Spread evenly over top and bake 45 minutes @ 350

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Jerry Doyle's Creamed Onions

The following recipe is for 1 lb. Double for 2 pounds.

Step 1.

1 lb. thawed frozen pearl onions
½ cup of chicken broth

Cook onions in chicken broth for 8-10 minutes or until tender.
Drain and save water for next step.

Step 2. Prepare dry ingredients for the roux.

In a small bowl stir in 3 tablespoons of flour, 1/2 teaspoon of brown sugar, ½ teaspoon crushed basil, ¼ teaspoon ground ginger, ½ teaspoon salt, dash of white pepper.

Step 2. Make the roux.

Melt 3 tablespoons of butter in a saucepan. Gradually stir in the dry ingredients from step 2.

Gradually add ¾ cup of evaporated milk and ½ cup of reserved onion water from above.
Add a splash of dry sherry.

Cook over medium heat stirring constantly until mixture just comes to a boil and thickens.

Step 3. Stir in the drained onions

Add a little chicken broth if the mixture is too thick. You may have to do this again if the pot of creamed onions stands for a while, especially if it over low heat.

Serve and accept applause.

Cha Cha Salad

1 bag of cole slaw mix

1 bag of shredded cheddar cheese

½ bag crushed Nacho Doritos

3-4 scallions – diced

2 cups diced cooked chicken

Western salad dressing – Catalina's

Mix all ingredients in a bowl and then add salad dressing

Suzanne Schlicht's Sautéed Halibut



The halibut sauce that can also be used for similar fish (3 or 4 servings)

1 tbsp fresh ginger chopped
Grated lime (or lemon) rind
2 tbsp fresh lime (or lemon) juice
1 tbsp brown sugar
1/2 cup sweet Marsala (or sweet sherry)

Add salt and pepper to 4 6-oz halibut fillets.

Pan Fry the 4 6-oz halibut fillets over high heat on one side; turn over and add sauce; remove fish when cooked (don't over-cook the fish!) and continue to reduce sauce (another minute or two)

Shrimp Linguini

1 pkg. linguini
1 T butter
2 T olive oil
2 shallots – chopped
6 garlic cloves – minced
¼ cup parmesan cheese
2 T chopped parsley – fresh is best
1 pkg Knorr Leek Soup
2# raw shrimp
½ cup white wine

Cook Linguini according to directions. Save 1 cup of liquid from the pasta.

Sauté butter, oil, shallots, garlic. Add cheese and white wine. Set aside.

Cook Knorr sauce according to directions. Be careful to reduce the amount of liquid, You are making a sauce, not the soup.

Sauté shrimp in the wine sauce for about 3 minutes. Add the Leek sauce.

Pour over the linguini – if too dry – slowly add pasta water.

Add more parmesan cheese on top and more chopped parsley.

Serve.

Note: You may want to buy peeled raw shrimp or cook the shrimp in boiling water for 2 minutes, peel them and then cook for another minute or two in the wine sauce.

You can also use sliced (diced) cooked chicken or turkey as a substitute for the shrimp.