**Ooh La La Dinner Club**

**Raspberry Royale**

Makes 4-6 drinks

6 tsp raspberry liqueur

½ pint fresh raspberries

1 bottle sparkling white wine, chilled

Pour 1 tsp liqueur into each glass and add 2-3 raspberries. Fill each glass with champagne. Serve.

*Ina Garten*

**Cheese Straws**

Makes 22-24 straws

2 sheets (1 box) frozen puff pastry, defrosted overnight in the fridge

1 egg

½ cup grated Parmesan cheese

1 cup finely grated Gruyere cheese

1 tsp minced fresh thyme

1 tsp kosher salt

Freshly ground black pepper

Preheat oven to 375. Roll out each sheet of puff pastry on a lightly floured board until its 10 x 12 inches. Beat the egg with 1 Tbsp of water and brush the pastry with it. Sprinkle each sheet evenly with the Parm, Gruyere, thyme, salt and pepper. With the rolling pin, lightly press the toppings into the pastry. Cut each sheet crosswise into 11 or 12 strips. Twist each strip and lay on baking sheet lined with parchment paper.

Bake for 10-15 minutes until lightly browned and puffed. Turn each straw and bake for 2 more minutes. Do not over bake or the cheese will burn. Cool and serve at room temperature.

*Ina Garten*

**Winter Squash Soup (Soupe Au Potiron)**

Serves 5

2 Tbsp unsalted butter

1 Tbsp olive oil

2 cups chopped yellow onions

1, 15 ounce can of pumpkin pie puree-(not pumpkin pie filling)

1 ½ pounds of butternut squash peeled and cut into chunks

3 cups chicken stock

2 tsp kosher salt

½ tsp freshly ground black pepper

1 cup half and half

Grated Gruyere and croutons for serving

Heat butter and oil in a heavy-bottomed stock pot, add the onions. Cook over medium-low heat for 10 minutes till onions are translucent. Add the pumpkin puree, butternut squash, chicken stock, salt and pepper. Cover and simmer over medium-low heat for about 20 minutes, until the butternut squash is very tender. Now, puree the mixture. Return to pot. Add the half and half, and heat slowly. If the soup needs more flavor, add another tsp of salt. Serve with garnishes.

*Ina Garten*

**Celery Root Remoulade**

Serves 4-6

2 pounds of celery root

1 ¾ tsp kosher salt

3 Tbsp fresh lemon juice

1 cup mayo

1 Tbsp Dijon mustard

1 Tbsp whole grain mustard

2 tsp white wine vinegar

Pinch of freshly ground black pepper

Use a serrated knife to peel the celery root, like peeling a pineapple. Cut the celery root into thin matchstick pieces with a mandoline or use the food processor to grate them with the coarsest grating blade. Place the celery root in a large bowl. Sprinkle with 1 ½ tsp salt. And 2 Tbsp of the lemon juice, and allow to sit at room temperature for about 30 minutes.

Meanwhile, in a small bowl, whisk together the mayo and 2 mustards, remaining Tbsp of lemon juice, ¼ tsp salt, pepper and vinegar. Add enough dressing to lightly moisten the salad. You may have dressing left over. Serve cold or at room temp.

*Ina Garten*

**Sautéed Wild Mushrooms**

Serves 5

2 pounds mixed mushrooms (such as cremini, shiitake, porcini or Portobello)

½ cup olive oil

4 large shallots

4 Tbsp butter

2 tsp kosher salt

½ tsp freshly ground black pepper

1 Tbsp chopped garlic (If you want you could also leave this out given the garlic in the chicken)

1 cup flat leaf parsley

Clean mushrooms and remove stems. Slice the small mushroom caps and chop the large ones into large diced pieces.

Heat the oil in a large sauce pan. Add the shallots and cook over low heat for 5 minutes. Add the butter, mushrooms, salt and pepper and cook over medium heat for 8 minutes, stirring often. Cook until they are tender and begin to release their juices. Stir in the garlic and cook for 2 more minutes. Toss in parsley, sprinkle with salt and serve warm.

*Ina Garten*

**Chicken with 40 Cloves of Garlic**

Serves 6

1 whole chicken cut into 8 pieces

½ cup plus 2 Tbsp olive oil

10 sprigs fresh Thyme

40 peeled cloves of garlic

Salt and pepper

 3 Tbsp Cognac

Preheat oven to 350. Season chicken with salt and pepper. Toss with 2 Tbsp of oil and brown on both sides in a skillet over high heat. Remove from heat. Add thyme, oil, Cognac and garlic cloves. Cover and bake for 1 ½ hours.

Remove chicken from oven, let rest for 5-10 minutes and serve.

*Alton Brown*

**Caramel Hazelnut Mini Tartlets**

Serves 10 (makes 30 tiny tarts)

Crusts

1 ½ cups flour

2 Tbsp sugar

¼ tsp salt

½ cup chilled unsalted butter cut into cubes

5 Tbsp (or more) chilled heavy cream

1 tsp vanilla

1 cup toasted hazelnuts

Caramel Filling

1 1/3 cups packed brown sugar

7 Tbsp unsalted butter

6 Tbsp light corn syrup

2 Tbsp water

½ tsp salt

6 Tbsp heavy cream

3 ounces of bittersweet or semisweet chocolate, chopped

For crusts: Butter 30 silicone or metal mini muffin cups (1- 1 ½ Tbsp capacity). Blend flour, sugar and salt in processor. Add butter and blend, using off/on pulses, until mixture resembles coarse crumbs. Add 5 Tbsp cream and vanilla and blend using on/off pulses, just until it clumps together, adding more cream by spoonfuls if dough is dry. Press 2 teaspoonfuls of crust into bottom and up sides of each muffin cup. Pierce tartlet crusts with a fork. Freeze crusts for 30 minutes before baking.

Preheat oven to 350. Bake crusts until golden and baked through, about 25 minutes. Transfer baking tin to rack and let cool for about 10 minutes. Carefully loosen crusts from cups and transfer them to a baking sheet, and then cool completely. Place 2-3 hazelnuts in each cup.

For caramel filling: Combine brown sugar, butter, corn syrup, 2 Tbsp water and salt over medium heat in a heavy sauce pan. Stir over medium heat till sugar dissolves. Bring mixture to a boil, and then boil for 2 minutes without stirring. Mixture will bubble up and thicken slightly. Remove from heat. Add cream. Stir until smooth. Pour caramel into 2 cup measuring cup. Cool 10 minutes. Spoon caramel over hazelnuts in crusts, filling almost to the top. Refrigerate till caramel sets up slightly, about 1 hour.

Melt chocolate in top of double boiler. Drizzle chocolate over tops of tartlets. Chill for about 30 minutes. Please remind me to make coffee!

*Bon Appétit, October 2007*