

Recipes Featured in *Seeing Me Naked*

Poppa Don's Chicken and Dumplings

2 to 3 pound whole chicken
2 1 quart containers of chicken broth
8 oz of fresh, sweet corn – cut off the cob
8 oz of petite green peas
12-16 oz of red potatoes with the skins on, cut in half
8 oz. of baby carrots, peeled and cut in 1 inch chunks
1 cup of heavy cream
1 clove of fresh garlic, crushed
½ teaspoon sage, thyme, marjoram and summer savory
1 teaspoon of Hungarian Sweet Paprika
3 tablespoons of Bisquick
3 tablespoons of butter
salt and pepper to taste

dumplings

2 cups of Bisquick Mix
2/3 cup whole milk

Method

*To a large 8 quart dutch oven add cleaned chicken, breast side down along with the stock and all the seasonings. Bring to a full, rapid boil. Reduce to a simmer – and cover.

*Cook for 45 minutes

*Remove chicken from stock and set aside to cool.

*Add potatoes, carrots to chicken stock and cook for 15 minutes

*Add corn and peas and cook another 10 minutes

*De-bone cooked chicken and tear into bite sized pieces. Add to chicken stock mixture.

*Add heavy cream and return to a boil.

*Melt 3 Tablespoons of butter in a small sauce pan, and add to it 3 heaping tablespoons of Bisquick – whip into a roux.

*Slowly add this roux to the chicken broth mixture – stirring until the mixture is the consistency of a medium gravy.

Dumplings

*In a mixing bowl, add 2 cups of Bisquick, 2/3 cup milk – mix with a heavy spoon into a soft dough consistency.

*Bring chicken back to a low boil and spoon heaping tablespoons of the dumpling mixture on to the top of the chicken. It should look like little white pillows floating on the stew.

*Cook uncovered for 10 minutes on low heat and cook an additional 10 minutes covered.

*Serve dumplings into the bottom of bowl and spoon the chicken mixture on top.

Harry's Bar French 75's

To be shaken and strained into a champagne flute.

Top the flute off with champagne in the end.

¾ jigger Gin

½ jigger Freshly squeezes lemon juice

½ jigger simple syrup

Top with champagne

Created by Harry MacElhone of Harry's Bar – Paris 1925 - named after the '75 field gun used by the French army during W.W.I.

Sandra Pelaez's Silky, Roasted Pumpkin Flan

1 Cup Sugar – *for caramelo*

1 Cup roasted Pumpkin Puree (fresh or canned)

1 can (14 oz) condensed milk

14 oz of half and half

1 teaspoon vanilla

6 eggs

2 tablespoons corn starch

1 tablespoon pumpkin pie spice

(This step can be skipped and you can just use canned pumpkin for the puree)

De-seed one basketball sized pumpkin

Cut pumpkin into eighths

Put in roasting pan for 350° for 1 hour – or until tender

Remove skin

Puree the meat of the pumpkin with a mini-peemer/mixer

It's best to use the softest part of the pumpkin – which is in the middle.

Use the 1 Cup of sugar to make the caramelo in a small heavy duty sauce pan.

Don't stir – swirl – no metal can touch the caramel or it will crystallize

Melt on low heat until it turns golden brown

Pour a little swirl in each ramekin or into whatever pan you'll use for the flan in the end.

In a large bowl mix:

6 eggs

14 oz. condensed milk

14 oz of half and half

1 teaspoon vanilla

1 cup of roasted pumpkin puree

2 tablespoons of corn starch

1 tablespoon of pumpkin pie spice

Pre-heat oven to 350°

Pour mixture into ramekins/baking dish

Set into a water bath

Bake for 1 ½ hours or until the knife test comes out clean

Remove from water bath, let cool and chill for 3-4 hours, 6 is better, overnight is best

To Unmold:

Dip bottom of pan in a warm water bath

Run a knife around the side of the pan to loosen

Invert platter

Cherry Clafouti

Fresh Cherries highly recommended – this is a super, simple dish and it relies on the taste of the cherries!

2 pounds* fresh cherries, pitted, or one 16-ounce package frozen unsweetened pitted dark sweet cherries, thawed, drained (**enough so that the cherries will blanket whatever baking dish you're using*)

1 tablespoon plus 1/2 cup sugar

1 teaspoon cornstarch

1/3 cup all purpose flour

4 large eggs

Pinch of salt (ha!)

1 cup whole milk

1/4 cup (1/2 stick) unsalted butter, melted

1 teaspoon grated lemon peel

1 teaspoon vanilla extract

Powdered sugar

Preheat oven to 325°F. Butter shallow baking dish. Combine cherries, 1 tablespoon sugar and cornstarch in medium bowl; toss to coat. Arrange cherries in bottom of prepared dish. Whisk eggs,

salt and remaining 1/2 cup sugar in large bowl to blend. Whisk in flour. Add milk, butter, lemon peel, and vanilla extract; whisk until smooth. Pour custard over cherries.

Bake clafouti until set in center and golden on top, about 55 minutes. Cool slightly. Sprinkle powdered sugar over and serve warm.

The only thing to watch out for is overcooking – which will equal a rubbery batter – so, make sure to watch the dish and gage how it's cooking.

Yogi Tea

3 quarts water

20 cloves

20 whole green cardamom pods crushed

20 whole black peppercorns

5 whole sticks of cinnamon

3 to 5 slices of fresh ginger root.

Bring to a boil and then simmer for an hour. (*optional - steep one black tea bag in mixture for some caffeine. Remove tea bag*) Let sit for 2-3 hours or overnight depending on how strong you like the taste. Strain the tea and discard the used spices. Add about 1/4 cup milk for every 3/4 cup of tea and bring to a boil again. Add honey to taste.

Store the tea in a glass container in the refrigerator for later use BEFORE you add the milk.