Most of these recipes can be found in Rosemary’s Kitchen Cookbook: <https://www.lulu.com/en/us/shop/rosemary-altea/rosemarys-kitchen/paperback/product-189gmr48.html?page=1&pageSize=4>

# **Course: Appetizer**

**Page 19 Rosemary’s Cream Cheese**

**Ingredients:**

8 oz. cream cheese – room temperature

4 oz. butter (Kerry Gold) – room temperature – cut into chunks.

½ tsp. beau monde – recipe on page 98

1 - 2 cloves garlic – crushed

½ tsp. herbs de provence

2 tsp. fresh minced parsley

¼ tsp red wine vinegar

¼ tsp. Worcestershire sauce

2 tsp. of sherry, brandy, or whiskey

**Method:**

Put cheese and butter in a mixer or blender and beat at high speed until light and fluffy. Add remaining ingredients and mix until well blended. Scoop into serving dish and keep refrigerated for at least 12 hours or overnight before serving.

**Note:** This spread is best served at room temperature. I have tasted it after six hours…good but not as good as the twelve hours recommended.

**Page 98 Beau Monde Ingredients:**

2 tbsp. onion powder

2 tspn. Celery salt

1 tspn. Garlic salt

7-10 grains long grain rice

**Method:**

In a small jug or bowl add all ingredients. Mix well together and place in an airtight glass jar. Store in a cool dark place. Should last for up to three months.

Note: The rice grains are simply there to absorb moisture and keep the Beau Monde dry.

**Page 114 Rosemary’s Tangy Chili Sauce**

**Ingredients:**

12 fl. Oz. sour cream

6 fl. Oz sweet chili sauce

3 fl. Oz. worcester sauce

(For small amounts use 8, 4, and 2 Oz. respectively).

Place the sour cream in a bowl and add the sweet chili sauce. Mix well together, and then slowly ass the Worcester sauce. Blend all together.

Chill for at least 2 – 3 hours before serving.

Serves 6-8 people. Delicious with salmon, poached chicken, or crab.

Note: I began experimenting with sour cream base sauces when I had my first stone crab claws, which I love! This is the best sauce for me, and I use it a lot. Really good with poached or baked salmon or any type of fish or shellfish especially lobster! One of my favorites!

# **Course: Main Dish**

**Page 51 Parmesan Encrusted Fish**

**Ingredients:**

4 thick white fish steaks – cod or haddock, you could also use grouper.

2 – 3 tbsp mayonnaise

Small bunch scallions – sliced thinly – discard most but not all the green leaves.

4 oz. thick grated parmesan cheese

3 – 4 drops tabasco sauce

salt and fresh ground black pepper

**Method**

Heat the oven to 375 degrees Fahrenheit.

Rinse well and dry fish on paper towel and season with salt and pepper. Place fish in a buttered casserole dish.

In a small bowl combine mayonnaise, Tabasco sauce and scallions. Add he cheese and mix again. The mixture should be very thick – add more cheese if not.

Spoon the mixture equally to cover the tops of the four fish steaks and place in the oven on the upper middle shelf for about thirty minutes or until golden brown and bubbling.

**Note:** This is a very rich dish, so portions can if you like, be smaller. Delicious served with mashed potatoes and buttered carrots. Mmm, one of my favorites.

# **Course: Dessert**

**Page 137 Pastry Cream**

**Ingredients:**

16 fl. Oz. whole milk

2 oz. sugar

1 ½ oz. butter (salted or not)

1 ½ tsp vanilla extract

1 oz. cornstarch (corn flour)

Small pinch salt

3 large egg yolks – lightly whisked.

**Method:**

Whisk together the sugar, cornstarch, salt, and egg yolks in a bowl. In a heavy saucepan bring the milk to a light simmer. Gradually add milk to the egg mixture, whisking constantly. Pour all back into the saucepan and cook on medium heat, whishing continually until the mixture comes to a light simmer and thickens. About 1 -2 minutes. Remove from heat and whisk in the butter. When melted add the vanilla. Pour into heatproof basin, careful not to scrape any burnt custard off the bottom of the pan (if you weren’t watching it.) Allow the pastry cream to cool then to use to fill your pastries or chill in the refrigerator for up to 5 days.

**Note:** Pastry cream is very versatile and great to eat on its own. To make delicious fruit tarts use sweet Short Crust Pastry cases. Cook, cool and fill with pastry cream and top with berries, canned, drained apricot halves, or fruit of your choice.

**Meringues**

**(See Pavlova recipe on page 126)**

This recipe is for six to eight people. I use one egg for each person, allowing for leftovers. Example: For four people: 4 egg whites – 4 oz granulated/regular sugar – 4 oz. superfine sugar (note this is not powdered or confectionary sugar) – and fruit.

**Ingredients:**

For this recipe 3 egg whites (because we used 3 egg yolks above)

3 oz granulated sugar

3 oz superfine or castor sugar

Optional – (Fruit to taste) drained canned orange slices or frozen cherries.

Whipped cream – see below.

3 oz Ghirardelli bittersweet baking chocolate

**Method:** Using an electric mixer whisk egg white on high speed until thick and standing in peaks. Add the granulated sugar and whisk again on high speed until mixture is thick and peaked. Remove the bowl from the stand and with a plastic spatula gently fold in the superfine/castor sugar. Make sure that the sugar is well mixed in but be careful not to overmix or your meringue will fall flat. Line a large baking sheet with parchment paper. Using a large spoon, shape the mixture until it is molded into a mound and place on the baking sheet. Make them all the same size.

Bake at 100 to 125 degrees for several hours on middle shelf.

You are not so much cooking the meringue as you are drying it out. Take out of the oven. Carefully peel off the paper if they do not allow you to lift them while warm. Do not leave to go cold and stand upside down to cool. The way to tell if the meringue is ready is to rap the bottom with your knuckles. If it sounds hollow, it is done. Add whipped cream or fruit or chocolate for decoration.

**Note**: For special occasions melt dark chocolate in a glass bowl over a pan of warm water. Drizzle chocolate over meringue and add a little to the plate for decoration.

**Whipped Cream**

**Ingredients:**

8 ounces of heavy whipping cream

Optional: sugar or vanilla to taste

**Method**

Whip the cold cream in a chilled bowl using your electric mixer on medium-high speed until a medium peak is formed. It will slightly droop down but not loose its shape. Look for a billowy and smooth texture.

**Note**: I do not add sugar or vanilla, but some do.

# **Course: Drinks**

**Daddy's Hot Toddy Recipe: page 201**

**Ingredients:**

**All to taste**

Use Brandy or Whiskey.

1 pinch pickling spices.

11/2 teaspoons brown sugar.

1 cinnamon stick to stir.

Boiling water.

Crystal glasses.

**Method**: Pour your alcohol (1 inch), then add in a teaspoon and a half of brown sugar. Stir. Add a pinch of pickling spices into this. Add the water to the halfway point of the glass. Stir. Cup your hands around the glass and feel its warmth. Sip.

**Rosemary’s Margueritas page 196**

**Ingredients:**

1/3 real lime juice

1/3 triple sec

1/3 tequila

11/2 teaspoon confectionary sugar for a pitcher

The margarita glass(es)

1 small dessert plate

2 teaspoons of sea salt, kosher salt, or rim salt

**Method:**

You can make this for one glass or make a whole pitcher full. Keep the 1/3 recipe for the liquids for any amount. Add tequila, then triple sec, stir, add lime juice, stir.

After filling the glass or pitcher ¾ full, add crushed ice.

Spread the salt on a small plate about the size of the rim of your glass in an even layer.

Either dip the glass into your margarita mixture or take a lime wedge and slide it around the rim of the glass. Either moistens the glass rim without having to use your fingers.

Rim the outside of the glass by tilting so that only the outside edge goes into the salt.

Shake off any loose salt into the sink**.**

Pour your mixture into the glass and sip slowly!

# **Course: After Dinner**

**Baked Brie**

**Ingredients:**

Small round of your favorite brie

Puff pastry

Your favorite crackers or biscuits

A good chunky orange marmalade

**Method:**

Roll out your home-made pastry or use something like Pepperidge Farms roll out puff pastry. Take your circle of Brie, (or other favorite cheese) and place it in the center of the pastry. Spread Orange marmalade over the top of the cheese. Dampen the edges of the pasty with water to help seal. Bring each corner of the pastry to the center over the cheese. First the two opposite corners and then the other two corners. Pinch the pastry at the top as if it were a parcel and twist and make it look pretty making sure all is sealed inside.

Place in the freezer for twenty minutes. Do not allow the cheese to freeze. Then place it in a preheated oven for about 25 minutes at 400 degrees until pastry is golden brown.

# **Course: Side Dishes and Special Treats**

**Rosemary’s Potato Salad, page 38**

**Ingredients:**

2 lbs. red or white baby potato - diced.

4 carrots – grated.

1 handful chives, chopped.

1 good handful of Italian parsley chopped.

2-3 tablespoons Mayonnaise

½ to 1 teaspoon curry powder

½ teaspoon salt

½ teaspoon freshly ground black pepper.

**Method:**

Using a large bowl put mayonnaise, salt, pepper, and curry powder, mix well together and taste. Add more of any of these ingredients to your liking. Add the chopped chives and mix in well. A few spoons at a time, add the cooked potatoes. The grated carrot and the chopped parsley. Each time turn all the ingredients with a wooden spoon, making sure the potatoes are well coated. Add more mayo if needed. Continue until all ingredients are mixed well together. Refrigerate at least a couple of hours before serving.

**Rosemary’s Bean Salad page 37**

**Ingredients:**

1 – 14-16 oz can of Red/black/white beans

1 – 14-16 oz can of sweet corn

1 – 14-16 oz can of chickpeas (optional)

2-3 cloves of garlic finely chopped.

Good handful of fresh parsley or cilantro washed and roughly chopped.

½ teaspoon salt

½ teaspoon pepper

2 fluid ounces of olive oil

3 fluid ounces fresh squeezed lime juice

Dash of tabasco (optional)

**Method:**

Drain and rinse beans and corn. Using a paper towel, pat dry to remove excess water. Ina a large bowl adds the olive oil, lime juice, salt, and pepper (and tabasco). Whisk together for 30 seconds until well mixed. Add the chopped parsley or cilantro and mix.

Add beans and corn a little at a time until well mixed. Chill for 2-3 hours. Before serving make sure you mix again making sure all ingredients are well coated.

**Note:** Good with chicken, fish, or beef or simply by itself. This dish will keep in the refrigerator for several days, improving in taste.

**Rosemary’s Tomato Salad**

2-3 tomatoes sliced.

Mozzarella sliced.

Smoked Salmon

Olive oil

Balsamic vinegar

Basil leaves

Salt

Pepper

**Method:**

Wash and dry the tomatoes. Slice into fairly think slices. Slice the mozzarella. Place the tomatoes on your platter, covering as much as you can. Sprinkle salt and pepper to taste on each slice. Drizzle balsamic vinegar on top of each slice. Add a slice of mozzarella to the top of each slice. You can alternate some slices with smoked salmon. Sprinkle the place with basil leaves.

**Rosemary’s Potted Beef page 36**

1 lb. lean stewing beef – trim off any fat

4-6 fluid ounces beef stock or water

4 oz butter - melted.

1 ½ fluid ounces of cream

¼ teaspoon of ground cloves, ground mace and ground allspice

3-4 cloves of garlic – finely minced (optional)

½ teaspoon salt

**Method:**

Heat oven to 300 degrees Fahrenheit

Cut meat into small cubes and place in ovenproof dish and cover with stock. Add spices salt and garlic, and cover with a tight lid or foil and place on middle shelf for 2 ½ to 3 hours until the meat is tender. Alternately you can use a crockpot.

Drain stock and set to one side. Place meat in a blender or use a hand immerser. Melt the butter and add half to the meat with 1 tablespoon of stock, then blend to a smooth paste. Add cream and blend again, blending until the mixture reaches the required consistency. You want it to be smooth and slightly soft. Taste. Add a little more salt if required.

Divide into two 10 oz pots and top with the rest of the melted butter to seal. Refrigerate allowing the butter to set. Refrigerate up to four days or freeze fore up to three months. Delicious served on toast or fresh crusty bread straight from the oven.

**Rosemary’s Curried Chicken Salad page 41**

8 oz. cooked chicken breast - cubed

3-4 tablespoons mayonnaise

½ to 1 teaspoon curry powder

2 oz raisins

2 tbsp fresh parsley or oregano, rosemary, or cilantro

**Method:**

Put mayonnaise in medium size bowl, add the curry powder and mix in well. Add the herbs and raisins, and coat well. Add chicken and stir in well, coating the chicken completely. Cover and refrigerate at least an hour before serving.

**Note**: When using herbs, I like to infuse the dish with their unique flavor which is why I suggest this dish is tastier the longer you leave it. I usually make and leave overnight.