Cookbook Club
Comfort Foods

Weston Public Library Cookbook Club

Thank you to everyone who participated in the first Virtual Cookbook Club in April by attending the meeting or sharing recipes! Comfort foods are so important right now and we appreciate everyone sharing the foods that are keeping their family and friends happy and full. Please find the recipes below!

Next Club Date:

May 28, 12PM—Cook What You've Got!

What Can You Create With What You Have In Your Pantry?

Annie's Potato Leek Soup

Leek and potato soup is a must in Wales It rains a lot!
You need (per two servings)
Four leeks
Two large potatoes (I like yellow skins but you can use whatever your preference is)
Olive oil three tablespoons (if you double up recipe, lose one tbsp. per addition)
Three garlic bulbs you can play with the amount. This is conservative
Tablespoon dried tarragon (this is a change from the traditional Welsh sage as it has a sweeter flavor)
Salt and freshly milled black pepper to taste
A stock of your choice, two cubes are fine
With approximately one pint of water

The most important thing is to wash the leeks well. Chop half an inch off top and bottom of leeks and the first layer of skin. Chop into one inch slices and soak in large pan or bowl of cold water, swishing them around to get all of the soil out
Don't let them soak, lift them from water, leaving soil behind, rinse and put into soup pan. Chop potatoes into one inch cubes and add to pot with oil, herb and seasoning. Put on medium heat with lid until ingredients begin to soften
Roughly Chop or slice garlic and add to the pan ten minutes after the other ingredients The pieces should not be too tiny or cooked for too long if their flavor is to last.. Add stock and reduce to a low heat, checking occasionally to make sure there is sufficient liquid . Simmer until potatoes are soft and then remove from heat. You can serve immediately or keep for a while. The flavor improves the longer it is kept, especially if you refrigerate and heat up next day.

Leeks are in season and are the Welsh national vegetable! Librarians always have a tale up their sleeve. This one is ancient and involves a huge battle in which Brother was fighting Brother. There was no way of telling who was Welsh and so the warriors attached a leek to their garments Ever after we wear a leek on our Saints day and also when we are thrashing the English at Rugby!!!!
Happy spring
Annie

Catharine and Lyn's Turkey Pot Pie

I kind of combined two recipes when I made the "Turkey Pot Pie"...plus some hints.
https://www.nutmegnanny.com/puff-pastry-turkey-pot-pie/
and
https://damndelicious.net/2013/11/22/leftover-thanksgiving-turkey-pot-pie/

Used 2 sheets of puff pastry (one for the bottom and the top).

Used dried vs. fresh herbs because that's what we had.
Oregano
Parsley
Rosemary
Thyme

Used 2 cups (that's all we had so adjusted the recipe) shredded leftover turkey from Easter.

Cut up veggies into small bite size diced pieces (tried to make them uniform in size so they all had about the same cooking time).
1+ cup of each:
Carrots
Celery
Corn (frozen)
Garlic (minced in water vs. fresh...use it for everything)
Onions
Peas (canned) - put in at the end and they held up!
Potatoes
* Didn't use broccoli because we thought it would taste weird.
** Zapped in the microwave carrots and potatoes separately to give them a jump-start.

Made a roux as a base for the homemade sauce...butter, flour & milk.
And chicken base (powder) could use cubes.
*** Alternative can use canned Cream of Chicken or Mushroom soup vs. homemade sauce too - easier and faster

Amy's Great After Thanksgiving Turkey Enchiladas

Here is the turkey enchilada recipe. It can be made with any type of meat. Most recently we did chicken.

https://www.epicurious.com/recipes/food/views/the-great-after-thanksgiving-turkey-enchiladas-15693

Karen B.'s Sticky Buns

Buns:
2 cups milk
6 Tbsps granuated sugar
2 tsps salt
¼ cup unsalted butter
1 egg, lightly beaten
2½ tsps active dry yeast
6 cups flour

Topping:
½ cup butter
3 Tbsps corn syrup
¾ cup packed brown sugar
1 -2 cups pecan halves

Filling:
3 Tbsps melted butter
½ cup packed brown sugar
2 tsps ground cinnamon

Place milk in a saucepan over medium heat and bring just to a boil. Combine sugar, salt and butter in a large bowl. Pour in hot milk and let cool to 110 – 115 degrees. In a small bowl, mix together the egg and yeast. Add to the cooled milk mixture and mix well. Add the flour and mix until the dough is soft. Knead until very smooth and elastic, about 5 minutes. Place dough in a large, well-greased bowl, cover with plastic wrap and let rise until doubled in volume, about 1 hour.
Punch the down, place on a well-floured board and roll out into a 10 x 14 inch rectangle. For filling: brush with melted butter. Sprinkle evenly with brown sugar and cinnamon. Starting at one of the long sides, roll the dough up and pinch the seam to seal.
Make the topping: In a 13x9 pan, melt the butter, stir in corn syrup and brown sugar. Sprinkle over pecan halves.
Cut the dough into 12 even slices and place cut side up in prepared pan. Cover with plastic wrap and let rise until doubled in volume, about 1 hour.**
Preheat oven to 350. Bake until golden brown, about 25 minutes. Remove from oven. Immediately invert onto platter or cookie sheet. Leave pan on top for five minutes. Remove baking pan.

**At this point, covered rolls can be placed in refrigerator to bake the next morning. Take out and let come to room temperature. Bake as directed.

Robin’s Roasted Butternut Squash, Rosemary, and Garlic Lasagne

Here is the other butternut squash lasagne recipe I have made - I think this one is actually my favorite of the two.

https://www.epicurious.com/recipes/food/views/roasted-butternut-squash-rosemary-and-garlic-lasagne-13479

Robin’s Instant Pot Split Pea Soup With Ham

I couldn’t believe how easy the split pea soup recipe was - and how fast. It was a great way to use up our leftover ham from Easter.

https://www.epicurious.com/recipes/food/views/roasted-butternut-squash-rosemary-and-garlic-lasagne-13479

Karen T.’s Black Bean Barley Burgers

These are one of my favorite go-to vegetarian recipes! It’s great for cookouts and uses a lot of great pantry staples!

https://www.allrecipes.com/recipe/222248/barley-black-bean-burgers/