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## Grandma's Pickled Eggs

[www.smalltownwoman.com](http://www.smalltownwoman.com)



Makes: 12 servings

Prep Time: 5 mins

Cook Time: 30 mins

This recipe is very similar to what my family used with extra eggs from our laying hens on our farm - with the exception that these are refrigerated rather than processed. I also found online some other ingredient combinations for pickling eggs which I put below in the notes. Each of these recipes uses 12 peeled, hard-cooked eggs. The directions for each recipe are to bring all the ingredients except the eggs to a boil, reduce the heat and simmer for 5 minutes. Pack no more than one dozen peeled, hard-cooked eggs loosely into a warm, pre-sterilized quart jar (or other similar size container which can be closed tightly). There needs to be plenty of pickling solution, enough to completely cover the eggs. Pour the hot pickling solution over the eggs in the jar, cover, and refrigerate immediately. Let them sit in the refrigerator for 3-4 days before eating to give time for the flavors to set in. Pickled eggs are great as snacks or on top of salads. Enjoy!

### Ingredients

- 12 large eggs hard boiled and, peeled
- 2 cups white vinegar
- 1 cup rice vinegar
- 1 cup water
- 2 tablespoons pickling spices
- 1 teaspoon dill seed
- 1 teaspoon coarse salt
- 10 black peppercorns
- 1 sweet onion, thinly sliced
- 3 sprigs fresh dill
- 2 garlic cloves

### Directions

1. Place the peeled eggs in mason jars or tall cover-able container.
2. Add both vinegars, water, pickling spices, dill seed, salt, black peppercorns and onions in a sauce pan and bring to a low boil. Simmer for 5 minutes. Pour the hot liquid over the eggs.
3. Put the garlic and dill sprigs in the jar with the eggs. Close the jars, cool to room temperature, refrigerate for 3-4 days.

## NOTES & OTHER INGREDIENT COMBINATIONS

### RECIPES

#### RED BEET EGGS

1 cup red beet juice (from canned beets)  
1½ cups cider vinegar  
1 teaspoon brown sugar  
a few canned whole tiny red beets (or several slices of beets can be used)

#### SWEET AND SOUR EGGS

1½ cups pasteurized apple cider  
½ cup cider vinegar  
1 package (about 12 oz.) red cinnamon candy  
1 tablespoon mixed pickling spice  
2 tablespoons salt  
1 teaspoon garlic salt

#### DARK AND SPICY EGGS

1½ cups cider vinegar  
½ cup water  
1 tablespoon dark brown sugar  
2 teaspoons granulated sugar  
1 teaspoon mixed pickling spice  
¼ teaspoon liquid smoke or hickory smoke salt  
2 teaspoons salt

#### CIDERED EGGS

1½ cups pasteurized sweet apple cider or apple juice  
½ cup white vinegar  
6 thin slices of onion  
1½ teaspoons salt  
1 teaspoon whole pickling spice  
1 peeled garlic clove

#### DILLED EGGS

1½ cups white vinegar  
1 cup water  
¾ teaspoon dill weed  
¼ teaspoon white pepper  
3 teaspoons salt  
¼ teaspoon mustard seed

½ teaspoon onion juice or minced onion  
½ teaspoon minced garlic or 1 peeled garlic clove

#### **PINEAPPLE PICKLED EGGS**

1 can (12 oz.) unsweetened pineapple juice\*  
1½ cups white vinegar  
2 medium onions, peeled and sliced  
¼ cup sugar  
1 teaspoon salt  
1 teaspoon whole pickling spice  
\*If sweetened pineapple juice is used, omit sugar

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## Aunt Betty's Easter Meat Pies



When I was growing up, we made eight of these pies on Good Friday (we had large family!). However, we did not eat them until Easter Sunday; it was a rich treat to celebrate the end of Lent. My family only put pepperoni and ham into our pies - but you can also put in cubed Genoa salami, prosciutto, and sopressata. We used extra pie crust dough to make a cross on top for Easter. This recipe makes enough filling and pie crust dough for two pies. Enjoy!

### Ingredients

#### PIE FILLING:

1 1/2 lbs ricotta  
3/4 lb basket cheese  
1/2 lb pepperoni cubed  
1 lb ham cubed  
1 dozen eggs  
1 tbsp parsley, minced  
1/4 cup Romano cheese, grated  
ground pepper to taste

#### PIE CRUST:

4 cups flour  
1/2 teaspoon baking powder  
1 cup Crisco  
2 eggs, slightly beaten  
1 cup cold water

### Directions

Prepare the crust: Combine flour and baking powder in food processor and using dough blade, pulse until combined, 3 to 4 times. Add Crisco and egg; pulse until mixture resembles coarse meal, 8 to 10 times. Slowly sprinkle ice water over dough; pulsing until dough begins to form a ball. Turn dough out onto a lightly floured surface; divide into quarters, and shape into 4 disks. Wrap each in plastic wrap, and refrigerate 30 minutes or overnight. Roll out dough and fill two pie plates; refrigerate until ready to fill.

Preheat oven to 350 degrees.

Prepare the filling: Beat eggs; stir in cheeses well. Gently stir in meat.

Pour pie filling into prepared bottom pie crust, add on top crust. Crimp edges.

Bake 50-minutes; about 15 minutes before done brush with egg yoke to glaze the top crust.

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## Aunt Betty's Easter Rice Pie



Makes: 12 servings

Prep Time: 15 mins

Cook Time: 2 hrs

This is a sweet Italian rice pie my family always served at Easter. My Aunt Betty used to make 6-8 pies each year. We would all enjoy it after Easter dinner and then she would send us home with a pie. I always use cooked and cooled arborio rice when making this pie.

### Ingredients

#### **Pie Crust:**

2 cups all purpose flour

1/4 Cup sugar

1/4 to 1/2 cup whole milk

2 large eggs

1/2 pound butter, cubed

#### **Pie Filling:**

1 1/2 pounds ricotta cheese, (approximately 2 cups)

1/2 cup (90 G) sugar

4 large eggs

1/2 teaspoon cinnamon

1/2 teaspoon vanilla

1/4 teaspoon fresh lemon juice, (Aunt Betty used the juice from 1/2 a lemon - about 1 teaspoon but I use less)

1 teaspoon lemon rind, (you can use all orange or all lemon rind rather than both - my Aunt Mary only uses orange rind)

1 teaspoon orange rind

1/4 cup citron, (optional - I usually skip this ingredient)

1/2 teaspoon whiskey or rum, (optional - I usually skip this ingredient)

1 cup cooked rice, cooled arborio rice

### Directions

To make the crust:

1. In the bowl of a stand mixer fitted with the paddle attachment or a food processor with a dough blade, mix flour and sugar.

2. Add eggs and butter. Mix on medium speed until large, moist crumbs start to form. Slowly add milk until dough begins to form.

3. Remove dough from the bowl and with your hands on a smooth surface, gently form the dough into a ball.
4. Wrap the dough in saran wrap and place in the fridge for at least 1 hour or overnight.

To Make the Filling:

5. Preheat oven to 375 F.
6. Beat together sugar and ricotta. Add eggs one at a time and beat until incorporated.
7. Add cinnamon, vanilla, lemon juice and lemon/orange rind. Mix well. Add citron and whiskey or rum if using. Stir in rice.
8. On a floured surface, roll out the dough a few times to soften it. Then roll it out until it's about 1/2 cm thick.
9. Transfer the dough to the pie dish and cut off any hanging edges. Fill with the filling.
10. Decorate the top of the pie with a lattice design or top with a regular pie crust.
11. Bake for approximately 60 minutes, or until edges are golden. Let the cool and come to room temperature and enjoy!

## Momofuku's Soy Sauce Eggs

<https://food52.com/recipes/35930-momofuku-s-soy-sauce-eggs>

6 tablespoons warm water  
1 tablespoon sugar  
2 tablespoons sherry vinegar  
 $\frac{3}{4}$  cup soy sauce (we used low-sodium—if yours is regular strength, you might want to err on the side of shorter marination time)  
6 large eggs  
Maldon or other flaky salt, for serving  
Black pepper, for serving

### Directions

1. In a medium bowl, whisk together the water and sugar to dissolve the sugar, then stir in the sherry vinegar and soy sauce.
2. Bring a large pot of water to a boil. Carefully put the eggs into the boiling water and cook for exactly 6 minutes and 50 seconds, stirring slowly for the first 1 1/2 minutes to distribute the heat evenly. Meanwhile, fill a large bowl with cold water and ice. When the eggs are done, transfer them to the ice bath.
3. Once the eggs are cool (and the water isn't uncomfortably icy), peel them (in the water—this will help them keep a perfect exterior). Transfer the eggs to the soy sauce mixture and marinate in the fridge for at least 2, and up to 6, hours, making sure they are completely submerged. If necessary, top the eggs with a small plate to ensure submersion.
4. Remove the eggs from the sweet and salty solution. You can save the soy sauce mix for another round of eggs, if you wish. The eggs will keep, refrigerated in a tightly sealed container, for up to a month.
5. To serve, cut the eggs in half lengthwise and season with salt and pepper. Or Cool Hand Luke them to impress your friends.

[Note from Rachel: Skip the salt they suggest adding before serving. The soy sauce makes them salty enough! Also, I added sriracha to the marinade.]



## **Shakshuka with Feta**

By Melissa Clark

<https://cooking.nytimes.com/recipes/1014721-shakshuka-with-feta>

- Yield 4 to 6 servings
- Time 50 minutes

Shakshuka may be at the apex of eggs-for-dinner recipes, though in Israel it is breakfast food, a bright, spicy start to the day with a pile of pita or challah served on the side. (It also makes excellent brunch or lunch food.) It's a one-skillet recipe of eggs baked in a tomato-red pepper sauce spiced with cumin, paprika and cayenne. First you make that sauce, which comes together fairly quickly on top of the stove, then you gently crack each of the eggs into the pan, nestling them into the sauce. The pan is moved into the oven to finish. Shakshuka originated in North Africa, and like many great dishes there are as many versions as there are cooks who have embraced it. This one strays from more traditional renditions by adding crumbled feta cheese, which softens into creamy nuggets in the oven's heat.

### **Ingredients:**

- 3 tablespoons extra-virgin olive oil
- 1 large onion, halved and thinly sliced
- 1 large red bell pepper, seeded and thinly sliced
- 3 garlic cloves, thinly sliced
- 1 teaspoon ground cumin
- 1 teaspoon sweet paprika
- ½ teaspoon ground cayenne, or to taste
- 1 (28-ounce) can whole plum tomatoes with their juices, coarsely chopped
- ¾ teaspoon kosher salt, plus more as needed
- ¼ teaspoon black pepper, plus more as needed
- 5 ounces feta, crumbled (about 1 1/4 cups)
- 6 large eggs
- Chopped cilantro, for serving
- Hot sauce, for serving

### **Step 1:**

Heat oven to 375 degrees. Heat oil in a large skillet over medium-low. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika and cayenne, and cook 1 minute. Pour in tomatoes and season with 3/4 teaspoon salt and 1/4 teaspoon pepper; simmer until tomatoes have thickened, about 10 minutes. Taste and add more salt and pepper if needed. Stir in crumbled feta.

### **Step 2:**

Gently crack eggs into skillet over tomatoes. Season eggs with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes. Sprinkle with cilantro and serve with hot sauce.

[Note from Rachel: I just covered the pan and kept it on the stovetop, rather than put in the oven.]

## **Spinach and Cheddar Souffle**

By Ina Garten

<https://www.foodnetwork.com/recipes/ina-garten/spinach-and-cheddar-souffle-recipe-1920792>

### Ingredients:

3 tablespoons unsalted butter, plus extra for greasing the dish  
1/4 cup finely grated Parmesan cheese, plus extra for sprinkling  
3 tablespoons all-purpose flour  
1 cup scalded milk  
1/4 teaspoon of nutmeg  
Pinch of cayenne pepper  
Kosher salt and freshly ground black pepper  
4 extra-large egg yolks, at room-temperature  
1/2 cup grated aged Cheddar cheese, lightly packed  
1 package frozen chopped spinach, defrosted and squeezed dry  
5 extra-large egg whites, at room temperature  
1/8 teaspoon cream of tartar

### Directions:

1. Preheat the oven to 400 degrees F. Butter the inside of a 6 to 8-cup souffle dish (6 1/2 to 7 1/2 inches in diameter by 3 1/2 inches deep) and sprinkle evenly with Parmesan.
2. Melt the butter in a small saucepan over low heat. With a wooden spoon, stir in the flour and cook, stirring constantly, for 2 minutes. Off the heat, whisk in the hot milk, the nutmeg, cayenne, 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook over low heat, whisking constantly, for 1 minute, until smooth and thick.
3. Off the heat, while still hot, whisk in the egg yolks, one at a time. Stir in the Cheddar, 1/4 cup of Parmesan and the spinach and transfer to a large mixing bowl.
4. Put the egg whites, cream of tartar, and a pinch of salt in the bowl of an electric mixer fitted with the whisk attachment. Beat on low speed for 1 minute, on medium speed for 1 minute, then finally on high speed until they form firm, glossy peaks.
5. Whisk one quarter of the egg whites into the cheese sauce to lighten and then fold in the rest. Pour into the souffle dish, then smooth the top. Draw a large circle on top with the spatula to help the souffle rise evenly, and place in the middle of the oven. Turn the temperature down to 375 degrees F. Bake for 30 to 35 minutes (don't peek!) until puffed and brown. Serve immediately.



Karen Tatarka &lt;ktatarka@westonct.gov&gt;

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## Egg Recipes and Links to a Couple of Books

1 message

Rachel Leff &lt;rachel.leff@gmail.com&gt;

Thu, Apr 15, 2021 at 9:39 PM

To: ktatarka@westonct.gov

Hi Karen,

I'm so glad I came to today's cookbook club. I had so much fun! Below are links to the three recipes I cooked, as well as two books I recommended. I also copied the recipes into a Word doc, in case that's easier for sharing with the group.

Thanks!  
Rachel

**Momofuku Soy Sauce Eggs:**<https://food52.com/recipes/35930-momofuku-s-soy-sauce-eggs>**Shakshuka with Feta:**<https://cooking.nytimes.com/recipes/1014721-shakshuka-with-feta>**Cheddar and Spinach Souffle:**<https://www.foodnetwork.com/recipes/ina-garten/spinach-and-cheddar-souffle-recipe-1920792>**Ratio by Michael Ruhlman:**<https://weston.biblio.org/eg/opac/record/1789477?locg=1><https://www.amazon.com/Ratio-Simple-Behind-Everyday-Cooking/dp/1416571728>**Egg by Michael Ruhlman:**<https://weston.biblio.org/eg/opac/record/3001641?locg=1><https://www.amazon.com/Egg-Culinary-Exploration-Versatile-Ingredient/dp/0316254061>

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## SHORTCUT SPANISH TORTILLA

★★★★★ 5 from 8 reviews

🕒 *prep time:* 5 MINUTES 🕒 *cook time:* 10 MINUTES

🕒 *total time:* 15 MINUTES 🍴 *yield:* 6 -8 SERVINGS 1X

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### DESCRIPTION

This Shortcut Spanish Tortilla recipe is made easy with potato chips, and comes together in under 15 minutes from start to finish.

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### INGREDIENTS

SCALE 1X 2X 3X

4 ounces (about half a bag) [Salt and Fresh Ground Pepper Kettle Brand®](#)

[Chips](#), crumbled

6 eggs, whisked

1 teaspoon fine sea salt, or more/less to taste

3 tablespoons olive oil, divided

1 small white onion, peeled and thinly sliced

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### INSTRUCTIONS

- 1 **Combine the chips and eggs.** In a medium mixing bowl, stir together the crumbled chips and whisked eggs together until evenly combined. Set aside, to let the mixture soak together while you cook the onion.
- 2 **Sauté the onions.** Heat 1 tablespoon oil in a 9-inch non-stick or cast-iron skillet over medium-high heat. Add the onions and sauté for 5 minutes, stirring occasionally, or until the onions are completely soft and slightly golden around the edges. Transfer the onions to the mixing bowl with the egg mixture, and give the mixture a quick stir to combine (so that the onions don't immediately scramble the eggs they touch).
- 3 **Cook the bottom of the tortilla.** Add the remaining oil to the skillet and reduce the heat to medium. Pour the egg mixture into the skillet and use a spatula to spread it out so that it is in an even layer. Let the tortilla cook over medium heat for about 2-3 minutes, or until the bottom of the tortilla is lightly golden. (You can gently lift up the edge of the tortilla with

the spatula to take a peek and see if it's ready to go.) The top of the tortilla will still be a bit wet, which is ok.

- 4 **Flip the tortilla.** Carefully place a large plate face-down directly on top of the skillet. Then – with one hand holding the skillet handle, and one hand firmly holding the plate on top of it – very carefully and quickly flip them both 180°, so that the plate is on the bottom and the skillet is upside-down on top. (I like to do this over the sink, just in case any oil or egg spills out.) If the bottom of the tortilla is cooked, the tortilla should fall easily onto the plate, with maybe just a bit of runny egg or oil leaking out.
- 5 **Cook the other side of the tortilla.** Return the skillet to the heat, and slide the tortilla from the plate back into the skillet to cook the second side. Run a spatula around the edges of the tortilla to tuck the sides back under so that the edges are nice and rounded. Cook for another 2 minutes, until the bottom of the tortilla is also lightly golden. Then slide the tortilla onto a clean plate.
- 6 **Serve warm.** Or let the tortilla cool to room temperature. Seal tightly with plastic wrap and either refrigerate for up to 3 days, or freeze for up to 3 months.

**Find it online:** <https://www.gimmesomeoven.com/shortcut-spanish-tortilla/>

## Spanish Tortilla

By Mark Bittman

**YIELD** 3 main-course or 6 appetizer servings

**TIME** 40 minutes

The Spanish tortilla has nothing in common with the Mexican variety except its shape and its name. One is just a bread. The other can be an appetizer, a snack, or even a light meal. But the Spanish tortilla has another advantage: because it is better at room temperature than it is hot, it should be made in advance, anywhere from 15 minutes to a few hours. In its most basic form, the tortilla is a potato and egg open-faced omelet that derives most of its flavor from olive oil. Onions or scallions can replace the potato in part or entirely, as can cooked greens like chard. The only hard part is turning the partly formed tortilla, so do it swiftly and carefully (using a nonstick skillet makes it much easier). The worst that will happen is that a little potato and egg will be left behind when you return the cake to the skillet. If you can't bring yourself to risk the flip, just slide the pan into a 375-degree oven until the eggs are completely set, but not overcooked.

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### INGREDIENTS

1 ¼ pounds potatoes, 3 or 4 medium  
1 medium onion  
1 cup olive oil  
Salt and freshly ground black pepper  
6 extra-large or jumbo eggs

### PREPARATION

#### Step 1

Peel and thinly slice potatoes and onions; it's easiest if you use a mandoline. Meanwhile, heat oil in an 8- or 10-inch nonstick skillet over medium heat. After 3 or 4 minutes, drop in a potato slice. When tiny bubbles appear around its edges, add potatoes, onions, a good pinch of salt and a liberal sprinkling of pepper. Gently turn mixture in oil with a wooden spoon, and adjust heat so oil bubbles lazily.

#### Step 2

Cook, turning potatoes gently every few minutes, until they are tender when pierced with a small knife. Adjust the heat so they do not brown. If potatoes begin to break, they are overdone; stop cooking immediately. As potatoes cook, beat eggs with some salt and pepper in a large bowl.

#### Step 3

Drain potatoes in a colander, reserving oil. Wipe out skillet, and heat over a medium flame for a minute. Add 2 tablespoons oil. Gently mix warm potatoes with eggs, and add to skillet. As soon as edges firm up, after a minute or so, reduce heat to medium-

low. Cook 5 minutes.

#### **Step 4**

Insert a rubber spatula all around edges of tortilla to make sure it will slide from pan. The top will still be runny. Carefully slide out onto a plate. Cover with another plate, and holding plates tightly, invert them. Add another tablespoon oil to skillet, and use the spatula to coax tortilla back in. Cook 5 minutes, then slide from skillet onto a clean plate. Serve warm (not hot), or at room temperature. Do not refrigerate.

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#### **PRIVATE NOTES**

Leave a Private Note on this recipe and see it here.

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## PORTUGUESE SPONGE CAKE (PÃO DE LÓ)

45 MINUTES

25 minutes active, plus cooling

**O** utside Lisbon, home cook Lourdes Varelia baked for us a classic Portuguese sponge cake called pão de ló. Its outward appearance was, to us, unusual—deeply browned, wrinkly and sunken, and the dessert was brought to the table in the parchment in which it was baked. And another surprise was in store: slicing revealed a layer of gooey, barely baked batter between the upper crust and the airy, golden-hued crumb. Sweet, eggy and tender, the unadorned cake was simple yet supremely satisfying. When attempting to re-create pão de ló at Milk Street, we turned to a recipe from “My Lisbon” by Nuno Mendes, who, in

an uncommon twist, adds olive oil, giving the cake subtle fruity notes along with a little more richness. We adjusted ingredient amounts and added some baking powder as insurance for a lofty rise; we also modified the mixing method and the baking time and temperature. The cake is delicious with Mendes’ suggested garnishes—a drizzle of additional olive oil and a sprinkle of flaky sea salt—but it also is excellent with fresh berries and lightly sweetened whipped cream. Leftovers will keep in an airtight container at room temperature for up to three days.

*Don't overbake the cake. The best way to test for doneness is to insert a toothpick 2 inches from the edge, not into the center of the cake; the toothpick should come out clean. The type of cake pan—dark-colored*

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**INGREDIENTS**

<b>120</b>	GRAMS (1 CUP) CAKE FLOUR
<b>1</b>	TEASPOON BAKING POWDER
<b>¾</b>	TEASPOON TABLE SALT
<b>4</b>	LARGE EGGS, PLUS 4 LARGE EGG YOLKS
<b>2</b>	TEASPOONS <u>VANILLA EXTRACT</u>
<b>214</b>	GRAMS (1 CUP) WHITE SUGAR
<b>¾</b>	CUP <u>EXTRA-VIRGIN OLIVE OIL</u>

**DIRECTIONS**

Heat the oven to 375° with a rack in the middle position. Cut a 12- to 14-inch round of kitchen parchment. Mist a 9-inch springform pan with cooking spray and line the pan with the parchment round, pushing the paper into the edge and against the sides of the pan, allowing it to form folds and pleats. In a small bowl, whisk together the flour, baking powder and salt.

In a stand mixer with the whisk attachment, beat the whole eggs, egg yolks and vanilla on medium until frothy, about 2 minutes. With the mixer running, gradually stream in the sugar. Increase to medium-high and beat until very thick, pale and tripled in volume, about 6 minutes.

Reduce to medium-low and, with the mixer running, add the flour mixture 1 spoonful at a time, then slowly drizzle in the oil. Immediately stop the mixer (the oil will not be fully incorporated), detach the bowl and fold with a silicone spatula just until the batter is homogeneous; it will be light, airy and pourable.

Pour the batter into the prepared pan and bake until the cake is domed and well-browned, the center jiggles slightly when the pan is gently shaken and a toothpick inserted 2 inches in from the edge comes out clean, 22 to 25 minutes if using a dark-colored pan or 30 to 33 minutes if using a light-colored pan.

Cool in the pan on a wire rack until barely warm, about 1 hour; the cake will deflate as it cools. If areas of the cake's circumference stick to the sides of the pan, run a knife around the inside of the pan to loosen. Lift the cake out of the pan using the edges of the parchment or remove the sides of the springform pan. When ready to serve, carefully pull the parchment away from the sides of the cake, then cut into wedges.

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**MY FAVORITE RECIPE IS...**



**HAPPY STAFF APPRECIATION DAY!**

**FROM MEGGIE SANBORN**

**MRS. CASSEN'S PEACH KUCHEN**

**THE INGREDIENTS ARE:**

- |                                       |                          |
|---------------------------------------|--------------------------|
| <b>1. 1 CUP OF SUGAR</b>              | <b>6. 2 EGG YOLKS</b>    |
| <b>2. ½ CUP OF BUTTER</b>             | <b>7. 1 CUP OF CREAM</b> |
| <b>3. 2 CUPS OF FLOUR</b>             | <b>8. 9 PEACH HALVES</b> |
| <b>4. ¼ TEASPOON OF BAKING POWDER</b> | <b>9. CINNAMON</b>       |
| <b>5. ½ TEASPOON OF SALT</b>          |                          |

**THE DIRECTIONS ARE:**

**MIX FLOUR, ¼ CUP OF SUGAR, SALT, AND BAKING POWDER IN A BOWL. CUT IN BUTTER UNTIL LIKE CORNMEAL. PRESS INTO 8 X 8 X 2 PAN. ARRANGE PEACHES IN ROWS. COMBINE REMAINING SUGAR AND CINNAMON. SPRINKLE OVER FRUIT. BAKE IN PREHEATED 400 ° OVEN FOR 15 MINUTES. COMBINE THE EGG YOLKS AND CREAM. POUR OVER FRUIT. RETURN TO OVEN LOWERED TO 350° FOR 30 MINUTES OR UNTIL SET.**

**THIS IS MY FAVORITE RECIPE BECAUSE:**

**THIS IS MY FAVORITE RECIPE BECAUSE IT'S DELICIOUS!! IT'S ALSO SPECIAL TO ME BECAUSE ALMOST 50 YEARS AGO MY GRANDMOTHER'S NEIGHBOR GAVE IT TO MY GRANDMOTHER AND SHE PASSED IT ON TO MY MOM. I LOVE THE RECIPE!! IT MAKES MY MOUTH WATER JUST TO THINK OF EATING IT. WHENEVER I HEAR THE WORDS PEACH KUCHEN I'M AS HAPPY AS MICHAEL JORDAN AFTER HE MADE SEVEN 3-POINT SHOTS IN A ROW!! EVEN HAPPIER!! I HOPE YOU TRY THE RECIPE AND THINK IT'S AS GOOD AS I THINK IT IS, WHICH IS MAGNIFICENT!!**

## Poppyseed Angel Food Cake with Grapefruit Curd

1 cup cake flour (not self-rising)  
1 ½ cups superfine sugar  
1 ½ cups egg whites (about 10 XL, or 12 large) at room temp  
2 Tbl lukewarm water  
1 ¼ tsp cream of tartar  
½ tsp salt  
2 tsp pure vanilla extract  
3 Tbl poppyseeds  
1 recipe Grapefruit Curd (follows)  
Candied fruit peel, optional for garnish

1. Preheat oven to 350. Have a clean, ungreased, unlined 10-inch angel food or tube pan at the ready. Sift flours and ½ cup sugar together 3 times. Set aside.
2. In a clean, grease-free bowl of a stand mixer fitted with a whisk attachment. Beat the egg whites with the warm water until frothy. Then add the cream of tartar and the salt and whip to soft peaks. Gradually add the remaining sugar, a little at a time, whipping constantly. When all the sugar has been added, the whites should be firm, glossy and hold stiff peaks. Beat in the vanilla extract.
3. Fold in the flour ¼ at a time, completely incorporating the flour into the egg mixture after each addition. Scrape the batter into the tube pan. Smooth the top gently, and run a clean knife through the batter to rupture any air bubbles.
4. Bake for 40-45 minutes, or until a wooden skewer inserted in the center comes out clean, and the top is cracked and golden. If using an angel food pan with legs, invert it and cool the cake upside down. If using a plain tube pan, invert the pan over a wine bottle neck through the center tube. Cool the cake completely.
5. To unmold, run a long, thin-bladed knife all around the outside of the cake and around the center tube. Carefully pull the tube upwards, bringing the cake with it and leaving the sides of the pan. Run the knife between the cake and the pan bottom, then invert the cake onto a platter. The cake is best served the day it's made and can be served as is, or with mixed or macerated berries on top of each slice. I like it with a dollop of grapefruit curd, (recipe follows.)

## Grapefruit Curd

12 Large egg yolks  
1 cup superfine sugar  
2 tsp finely grated pink or yellow grapefruit zest  
¾ cup freshly squeezed pink or yellow grapefruit juice  
3 Tbl freshly squeezed lemon juice  
1 cup cold unsalted butter, cut into small pieces

1. Fill a large pot with an inch or two of water and bring to a simmer. Have a fine-mesh strainer set over a medium bowl nearby. Place the egg yolks in a separate heatproof bowl, preferably stainless steel, and whisk until they are frothy. Then whisk in the sugar, then the zest and grapefruit and lemon juices.
2. Set the bowl over the pot of simmering water and adjust the heat to keep the water just barely simmering. Cook the mixture, stirring constantly with a wooden spoon, until it thickly coats the back of the spoon and a finger drawn across the back of the spoon leaves a clean trail, about 7-10 minutes. Be sure to stir constantly to prevent the egg from curdling. As soon as the curd has thickened, pour it through the strainer into the medium bowl.
3. With a clean rubber spatula, stir the butter into the hot curd a few pieces at a time, and blend well after each addition. Press a piece of plastic wrap directly onto the surface of the curd to prevent a skin from forming and poke a few slits in the top with a sharp knife to allow the steam to escape. Cool it to lukewarm, then refrigerate until cold, at least 2 hours or up to 8 hours.

## Smoked Salmon Deviled Eggs

12 large eggs  
½ c. sour cream  
2 oz cream cheese, room temp  
2 Tbl mayo  
1 Tbl fresh squeezed lemon juice  
2 Tbl Minced fresh chives, plus extra for garnish  
4 oz smoked salmon, minced  
1 tsp kosher salt  
½ tsp fresh ground pepper  
2 oz salmon roe

1. Place the eggs in a pot large enough to hold them in a single layer. Cover with cold water and bring to a full boil over high heat. Once the water starts to boil, turn off the heat, cover the pot, and let the eggs stand for 15 minutes. Drain the water off and fill the pot with cold water. Set aside until eggs cool.
2. Peel the eggs and slice them in half lengthwise. Carefully remove the yolks to a bowl of a mixer. Arrange the whites on a platter.
3. To the eggs yolks add the next 8 ingredients through pepper. Beat on medium speed until fluffy. Use a small spoon to fill the egg whites with the yolk mixture. Cover loosely and refrigerate for 30 minutes so the flavors meld.
4. When ready to serve, garnish each egg with a dollop of salmon roe and the extra chopped chives.

**Taste of Home**

Taste of Home

## Italian Brunch Torte

★★★★☆

*We always serve this impressive layered breakfast bake with a salad of mixed greens and tomato wedges. It is one of our most requested dishes and can be served warm or cold. —Danny Diamond, Farmington Hills, Michigan*

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**TOTAL TIME:** Prep: 50 min. Bake 1 hour + standing**YIELD:** 12 servings.

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## Ingredients

2 tubes (8 ounces each) refrigerated crescent rolls, divided

1 teaspoon olive oil

1 package (6 ounces) fresh baby spinach

1 cup sliced fresh mushrooms

7 large eggs, divided use

1 cup grated Parmesan cheese

2 teaspoons Italian seasoning

1/8 teaspoon pepper

1/2 pound thinly sliced deli ham

1/2 pound thinly sliced hard salami

1/2 pound sliced provolone cheese

2 jars (12 ounces each) roasted sweet red peppers, drained, sliced and patted dry

## Directions

**1.** Preheat oven to 350°. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. Unroll 1 tube of crescent dough and separate into triangles. Press onto bottom of prepared pan to form a crust, sealing seams well. Bake until set, 10-15 minutes.

**2.** Meanwhile, in a large skillet, heat oil over medium-high heat. Add spinach and mushrooms; cook and stir until mushrooms are tender. Drain on several layers of paper towels, blotting well. In a large bowl, whisk 6 eggs, Parmesan cheese, Italian seasoning and pepper.

- 3.** Layer crust with half of each of the following: ham, salami, provolone cheese, red peppers and spinach mixture. Pour half of the egg mixture over top. Repeat layers; top with remaining egg mixture.

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  - 4.** On a work surface, unroll and separate remaining crescent dough into triangles. Press together to form a circle and seal seams; place over filling. Whisk remaining egg; brush over dough.

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  - 5.** Bake, uncovered, until a thermometer reads 160°, 1 to 1-1/4 hours, covering loosely with foil if needed to prevent overbrowning. Carefully loosen sides from pan with a knife; remove rim from pan. Let stand 20 minutes.
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## Hollandaise Sauce (Easy & No-Fail)

Hollandaise sauce is a classic creamy sauce that's perfect for brunch and comes together with 5 simple ingredients. It's easy and foolproof in a blender! **Watch the video above** to see how I make it.

PREP TIME: 5 mins TOTAL TIME: 5 mins

COURSE: sauce CUISINE: American



4.91 from 139 votes

KEYWORD: hollandaise sauce, how to make hollandaise sauce SERVINGS: 4 servings

CALORIES: 249kcal AUTHOR: Lisa Bryan

### Ingredients

- 3 egg yolks
- 1 tablespoon lemon juice or more as desired for flavor
- 1 teaspoon Dijon mustard
- 1/4 teaspoon salt
- pinch of cayenne pepper
- 1/2 cup unsalted butter or ghee or more for a thinner consistency, melted and hot

### Instructions

1. Melt the butter in a microwave (make sure it's covered as it will splatter) for about 1 minute, until it's hot. Alternatively, you could heat it on the stove.
2. Add the egg yolks, lemon juice, dijon, salt and cayenne pepper into a high powered blender and blend for 5 seconds until combined.
3. With the blender running on medium high, slowly stream in the hot butter into the mixture until it's emulsified.
4. Pour the hollandaise sauce into a small bowl and serve while warm.

### Notes

- I mention this above, but just to reiterate... your butter needs to be hot, not just melted. The recipe will not emulsify with luke warm butter.
- If you'd like more sauce, just add another yolk and up to another 1/2 cup of melted butter.

### Nutrition



# once upon a chef

WITH JENN SEGAL

## Quiche Lorraine

*With smoky bacon, nutty Gruyère, and shallots, this classic quiche Lorraine is ideal for brunch, dinner, or anytime in between.*

Servings: 4 to 6

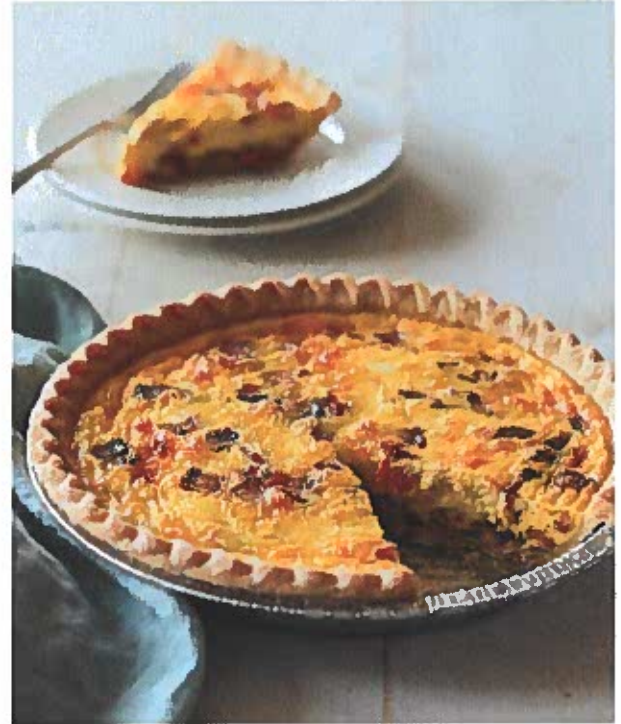
Prep Time: 15 Minutes

Cook Time: 1 Hour

Total Time: 1 Hour 15 Minutes

### INGREDIENTS

One 9-inch deep-dish frozen pie crust  
 8 oz thick-cut bacon (about 6 slices), diced  
 1/2 cup chopped shallots, from 1 large shallot  
 4 large eggs  
 1-1/4 cups heavy cream  
 1/4 teaspoon salt  
 1/8 teaspoon cayenne pepper  
 Pinch ground nutmeg  
 3 oz Gruyère, finely shredded (about 1-1/4 cups)



### INSTRUCTIONS

Preheat the oven to 400°F and set a rack in the middle position. Remove the pie crust from freezer and thaw until just soft enough to easily prick with a fork, about 10 minutes. (If there are any cracks in the crust, see note below on how to patch them up.) Prick the bottom and sides all over with a fork. Place the crust on a baking sheet (this makes it easy to move in and out of the oven). Bake on until lightly golden, 10 to 15 minutes. Keep an eye on it; if it puffs up while cooking, gently prick it with a fork so it will deflate. Set aside and turn the oven down to 325°F.

In a medium nonstick sauté pan over medium heat, cook the bacon, stirring occasionally, until crisp, about 10 minutes. Use a slotted spoon to transfer the bacon to a paper towel-lined plate to drain. Pour off all but one tablespoon of fat from the pan. Add the shallots and cook over medium-low heat until soft and translucent, 3 to 4 minutes. Do not brown. Set aside.

In a medium bowl, whisk the eggs. Add the heavy cream, salt, cayenne pepper, and nutmeg; whisk until evenly combined.

Spread the shallots evenly over the bottom of the cooked crust. Top with half of the bacon, all of the Gruyère, and then the remaining bacon. Pour the egg/cream mixture over top.

Slide the quiche (still on the baking sheet) into the oven and bake at 325°F for 45 to 50 minutes, until the custard is set and lightly golden. Serve hot or warm.

**Note:** Don't panic if your crust has cracks -- you can easily fix it. Make a smooth paste by mixing 1 tablespoon of flour with 1 tablespoon of water. Use your fingers to patch up and fill any cracks, then proceed with the recipe. If the crust cracks while baking, patch it afterwards and place it back in the oven for a minute or so to set. It should be good as new.

**Make-Ahead Instructions:** This quiche can be fully prepared up to a day ahead of time and refrigerated. To reheat: Cover the quiche with aluminum foil and bake in a preheated 300°F oven for 35 to 45 minutes, or until hot in the center.

**Freezer-Friendly Instructions:** The cooked quiche can be frozen for up to 3 months. Remove the quiche from the freezer about 24 hours prior to eating and reheat it, covered with foil, in a 300°F oven for 35 to 45 minutes, or until hot in the center.

## NUTRITION INFORMATION

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Per serving (6 servings)

Calories:	616
Fat:	51 g
Saturated fat:	24 g
Carbohydrates:	24 g
Sugar:	3 g
Fiber:	1 g
Protein:	16 g
Sodium:	575 mg
Cholesterol:	232 mg

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<https://www.onceuponachef.com/recipes/quiche-lorraine.html>

Taste of Home



Taste of Home

# Rainbow Quiche

★★★★☆

*With plenty of veggies and a creamy egg-cheese filling, this tasty quiche gets rave reviews every time I make it! —Lilith Fury, Adena, Ohio*

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**TOTAL TIME:** Prep: 30 min. Bake: 40 min. + standing

**YIELD:** 8 servings.

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## Ingredients

- 1 sheet refrigerated pie crust

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- 2 tablespoons butter

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- 1 small onion, finely chopped

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- 1 cup sliced fresh mushrooms

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- 1 cup small fresh broccoli florets

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- 1/2 cup finely chopped sweet orange pepper

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- 1/2 cup finely chopped sweet red pepper

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- 3 large eggs, lightly beaten

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- 1-1/3 cups half-and-half cream

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- 3/4 teaspoon salt

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- 1/2 teaspoon pepper

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- 1 cup shredded Mexican cheese blend, divided

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- 1 cup fresh baby spinach

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## Directions

- 1.** Preheat oven to 425°. Unroll pie crust onto a lightly floured surface, roll to a 12-in. circle. Transfer to a 9-in. deep-dish pie plate; trim and flute edge. Refrigerate while preparing filling.

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- 2.** In a large skillet, heat butter over medium-high heat; saute onion, mushrooms, broccoli and peppers until mushrooms are lightly browned, 6-8 minutes. Cool slightly.

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- 3.** Whisk together eggs, cream, salt and pepper. Sprinkle 1/2 cup cheese over crust; top with spinach and vegetable mixture. Sprinkle with remaining cheese. Pour in egg mixture.

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**4.** Bake quiche on a lower oven rack 15 minutes. Reduce oven setting to 350°; bake until a knife inserted in the center comes out clean, 25-30 minutes. (Cover edge loosely with foil if necessary to prevent overbrowning.) Let stand 10 minutes before cutting.

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