

2011 Holly Trail Menu



Cheddar Leek Strata



1lb loaf sourdough bread, cut into ½ inch cubes
2 small leeks, white portion only, chopped
1 medium red pepper, chopped
1 ½ cups shredded gruyere cheese
1 ½ cups shredded cheddar cheese
8 eggs
2 cups milk
½ cup beer
2 garlic cloves, minced
2 tablespoons Dijon mustard
½ teaspoon salt
¼ teaspoon pepper

Grease a 9 x 13 baking dish. Layer half of the bread cubes, half the leeks, half the red pepper, and half of both cheeses. Repeat layers once.

In a bowl, whisk the eggs, milk, beer, garlic, mustard, salt and pepper. Pour over bread layers. Cover with plastic wrap. Press the egg mixture into the bread. Refrigerate for 2 hours or overnight.

Remove strata from refrigerator and let stand at room temperature for 30 minutes.

Bake uncovered at 350 for 40-45 minutes or until center is set. Let stand for 5-10 minutes before cutting.

Serves 9



Cream of Asparagus Soup



1lb asparagus, chopped
1 cup onion, chopped
1 medium potato, diced (1 ½ cups)
2 T butter
2 cups water
1 ½ cups chicken broth
½ cup heavy cream
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon lemon zest
Juice of ½ lemon (2T)

Melt butter over medium heat. Sauté onion, add potato and asparagus and toss to coat with butter. Add water and simmer for 15-20 minutes. Remove from heat and puree until smooth. Can be made in advance.

Return puree to heat. Add broth, heavy cream, salt and pepper. Heat thoroughly then stir in lemon juice and lemon zest.

May be garnished with a sprinkle of parsley or a dollop of crème fraiche, plain yogurt or sour cream.

Serves 6



Mixed Greens with Mustard Shallot Vinaigrette



Mustard Shallot Vinaigrette

¼ cup sherry

2 tablespoons Dijon mustard

½ cup olive oil

1 shallot, minced

Salt and pepper to taste

Combine sherry, mustard and shallot. Whisk in olive oil. Season with salt and pepper.

Toss with 24 oz. mixed spring greens

Serves 12



Creamiest Rice Pudding with Rum Soaked Raisins



½ gallon milk (8 cups)
1 cup sugar
1 cup uncooked medium grain white rice
3 eggs, lightly beaten
¼ cup milk
¼ teaspoon salt
2 teaspoons vanilla extract
cinnamon

In a large saucepan over medium low heat, combine ½ gallon milk, sugar and rice. Simmer, covered 1 hour, stirring frequently. Remove from heat and let rest 10 minutes.

In a small bowl, combine eggs, ¼ cup milk, salt and vanilla. Stir into rice mixture and return pot to low heat, stirring constantly for 2 minutes. Pour into a 9 x 13 dish and cover with plastic wrap, folding back corners to let steam escape.

When pudding has cooled to room temperature, remove plastic wrap and sprinkle surface of pudding with cinnamon. Cover tightly with plastic wrap and refrigerate 8 hours or overnight before serving.

Rum Soaked Raisins

½ cup raisins
¼ cup spiced rum

Pour rum over raisins and let soak for at least 24 hours.

Garnish rice pudding with raisins or mix in to pudding before refrigerating.

Serves 12