



# In the Kitchen

with Barb Agee April 2017

## A Beautiful Brunch

Break your routine. For a party or relaxed week-end, brunch is a delicious change of pace. Make these same recipes for simple lunches or light dinners.

### Fanned Apricot Coffee Cake

6 tablespoons butter+ 1 tablespoon, softened  
2½ cups all-purpose flour  
3 tablespoons granulated sugar  
1 tablespoon baking powder  
½ teaspoon salt  
One 3 ounce package cream cheese, softened

¼ cup shortening  
½ cup whole milk  
⅔ cup apricot preserves, or other fruit preserves  
½ cup toasted walnuts, chopped  
Powdered Sugar Glaze (*see recipe below*)

Preheat oven to 400°F. Grease baking sheet with 1 tablespoon butter; set aside. In a medium bowl, stir together flour, sugar, baking powder and salt. With a pastry blender cut in cream cheese, butter, and shortening until mixture resembles coarse peas. Stir in milk. On a lightly floured board, knead dough gently 20 times. Place dough on waxed paper. Roll out into 14 x 8-inch rectangle. Using the waxed paper, turn dough rectangle onto the greased baking sheet. Spread the preserves lengthwise to cover ⅔ of the rectangle; sprinkle with walnuts. Fold the third of the rectangle without preserves over to the center. Fold over again, making 3 layers with 2 layers of filling. Seal edges. From the folded edge cut dough into 1-inch slices to with 1-inch of opposite side. Twist strips so that cut side is up. Bake 25 minutes or until golden brown. Remove coffee cake from the oven; transfer the coffee cake from baking sheet to the cooling rack. Let cool 10 minutes. Prepare and drizzle the Powdered Sugar Glaze (*see recipe below*) on the warm coffee cake. *Serves 16*

### Powdered Sugar Glaze

1 cup sifted powdered sugar  
2 tablespoons milk

¼ teaspoon vanilla extract

In a small bowl, mix powdered sugar, milk and vanilla. Beat until smooth.

### Marinated Asparagus and Radish Salad

½ medium sweet onion, thinly sliced vertically  
1 pound asparagus, bottom ends trimmed  
6 medium radishes, trimmed and thinly sliced  
2 large cloves garlic, grated  
2 tablespoons fresh lemon juice  
2 tablespoons champagne vinegar

2 tablespoon honey  
2 tablespoon extra-virgin olive oil  
2 teaspoons fresh thyme leaves  
Kosher salt and freshly ground pepper  
1 hard-boiled egg  
Sweet paprika, *optional*

Bring a large skillet of salted water to a boil; add asparagus and boil 1 minute. Remove asparagus and plunge into a large bowl of ice water. Lay asparagus on a paper towel lined baking sheet to completely drain. In a large shallow dish, layer the asparagus, onion and radishes. In a small bowl mix the grated garlic, lemon juice, vinegar, honey, olive oil and thyme leaves. Season to taste with salt and pepper. Drizzle the marinade over vegetables and let sit at room temperature for at least 30 minutes. When ready to serve; grate the boiled egg over the top. May sprinkle with paprika. *Serves 6 to 8*

## Asparagus, Ham and Cheese Popovers

½ pound asparagus, bottoms trimmed  
4 large mushrooms, halved and thinly sliced  
1 tablespoon olive oil  
½ cup deli ham, chopped  
4 large eggs, room temperature  
½ cup whole milk, room temperature

½ cup all-purpose flour  
Kosher salt and freshly ground pepper  
1 cup fontina cheese, shredded and divided  
2 tablespoons unsalted butter  
¼ cup parmesan cheese, grated  
Spicy Herb Oil (*see recipe below*)

Preheat oven to 425°F degrees. Spray 12-inch cast iron skillet with non-stick spray and put in oven to heat.

Bring medium skillet of salted water to a boil; add asparagus and cook until just tender, about 2 minutes. Drain; rinse in cold water. Drain well on dry plate lined with paper towels. Slice into 1-inch pieces.

In the same skillet, heat the olive oil; add mushrooms and sauté until lightly browned.

Whisk together eggs and milk together until smooth. Slowly whisk in flour until smooth; season with salt and pepper. Add in ½ cup of the shredded fontina cheese.

Using pot holders, remove skillet from oven; add butter and swirl until melted. Arrange asparagus in pan; sprinkle mushrooms and ham over the top of the asparagus. Pour egg mixture on top. Shake skillet to allow egg mixture to distribute evenly. Bake until puffed and golden brown, about 13 to 15 minutes. Do not open oven while popover is baking.

Remove from oven; sprinkle with remaining fontina cheese and parmesan cheese. Return to the oven for 1 minute to melt the cheese. Remove from the oven. Drizzle Spicy Herb Oil (*see recipe below*) over warm popover. Pour remaining Spicy Herb Oil in a small pitcher and pass around. *Makes 6 main course servings*

### Spicy Herb Oil

½ small serrano chile, finely diced  
1 tablespoon fresh flat-leaf parsley, finely chopped  
1 tablespoon fresh mint, finely chopped

1 tablespoon fresh basil, finely chopped  
½ cup extra-virgin olive oil  
Kosher salt and freshly ground pepper

Put serrano, parsley, mint and basil in a small bowl. Stir in olive oil; season with salt and pepper. Let mixture sit at room temperature at least 30 minutes and up to 2 hours before serving.

## Potato Bacon and Fontina Frittata

¼ cup extra virgin olive oil, divided  
6 thick slices bacon, thinly sliced  
2 cups unpeeled red-skinned potatoes, thinly sliced  
1 medium yellow onion, halved and thinly sliced into strips  
8 large eggs  
¼ cup heavy cream

½ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
1 teaspoon smoked paprika  
¾ cup fontina cheese, shredded and divided  
1 tablespoon fresh chives, snipped

Heat broiler. Heat 1 tablespoon oil in a large nonstick skillet over medium heat. Add bacon and cook until fat is rendered and bacon is starting to crisp. Remove bacon to a paper towel to drain.

Add 1 tablespoon of oil to skillet; sauté onion slices until onions are lightly browned, about 5 minutes; remove to a plate. Add remaining olive oil to the skillet, turn heat up to medium-high. Add potato slices; sauté until potatoes are almost tender, about 5 to 6 minutes.

In a medium bowl, whisk eggs, cream, salt, pepper and paprika. Add in ½ cup cheese, bacon and onions. Pour over the potatoes, shaking the pan gently to distribute the egg mixture. Reduce heat to medium and cook, without stirring for 5 minutes or until bottom is set.

Place skillet under the broiler for 2 minutes or until the frittata is firm in the center. Remove and sprinkle remaining ¼ cup cheese over frittata. Garnish with the fresh chives. *Serves 6 to 8*