



In The Kitchen

July 2019

with guest instructor Julie Murray

Love Local

Mushroom (or any veggie) Pop Up Quiche

- ½ cup milk
- ½ cup homemade Bisquick (or commercial Bisquick)
- 4 eggs
- ¼ cup butter, melted
- 2 cups chopped mushrooms (or any veggies/meat/goodies)
- 1 cup gruyere cheese, shredded

Preheat oven to 350° F. Prepare topping by whisking together milk, Bisquick, eggs, butter and salt.

Mix mushrooms, onions and cheese mixture on the bottom of a greased 10-inch pie pan. Pour topping mixture on top of mushrooms, onions and cheese.

Bake for 45-50 minutes. Allow quiche to cool for 10 minutes before serving.

You can double the recipe and put in a 9x11 pan.

Homemade Bisquick

- 6 cups all-purpose flour
- 3 tablespoons baking powder
- 1 tablespoon salt, course sea salt
- 1 cup butter, room temperature or vegetable shortening

Add flour, baking powder and salt to the bowl of a food processor. Pulse ingredients for about 15 seconds. Add in butter (or vegetable shortening) and pulse until mixture resembles cornmeal.

Place homemade Bisquick in an airtight container and store in a refrigerator for up to 3 months.

Cucumber Salad

- 2 cups seedless cucumbers, thinly sliced
- 1 small shallot (about 3 tablespoons), thinly sliced
- ½ cup packed basil leaves, thinly sliced
- ½ cup rice vinegar
- ½ teaspoon anise
- ½ teaspoon lemon zest
- ½ teaspoon red pepper flakes
- Pinch of salt and pepper
- Optional 8 ounces (one container) crème fraiche*

Combine all ingredients, except crème fraiche and allow salad to marinate for 1-10 hours. If using crème fraiche, before serving drain liquid and mix in crème fraiche.



This Summer BSC is featuring wines from Angeline Vineyard & Winery.

Baked Salmon Sliders

1 pound salmon, skin removed and cut into ½-inch – 1-inch cubes
½ red pepper, finely chopped
⅓ cup green onion, sliced
¾ cup feta, crumbled
⅓ cup bread crumbs
⅓ cup harissa spread (see following recipe)
½ teaspoon lemon zest
½ teaspoon anise
1 teaspoon smoked paprika
Pinch of salt and a good dose of pepper

Combine all of the ingredients and thoroughly mix. Divide the salmon mixture into two equal parts, from each part form 4 sliders to total 8 sliders. Each slider should be approximately ½ inch thick and 2½ inches round. Preheat oven to 350° F. Place sliders on a plate and refrigerate for 30 minutes, then transfer to a parchment lined baking sheet and bake for 12 minutes, flipping halfway. Enjoy with cucumber salad and harissa spread.

Harissa Spread

½ cup sour cream
¼ cup mayonnaise
3 tablespoons harissa paste
1 tablespoon fresh squeezed lemon juice
Pinch of salt and pepper

Combine all ingredients and thoroughly mix.

Raspberry Crisp

24 ounces fresh raspberries, rinsed
¾ cup granulated sugar
2 tablespoons cornstarch
1 cup quick oats
1 cup flour
1 cup pecans, coarsely chopped
1¼ brown sugar, packed
cinnamon, a few dashes
1 cup butter, cubed
2 ounces white chocolate baking bar, chopped

Preheat oven to 350° F. Fill 1 cup with raspberries and smash them down with a fork, fill the remaining space with water. Mix raspberry and water mixture with granulated sugar and cornstarch. Bring to a boil and allow to simmer until mixture thickens, about 2 minutes. Remove from heat and stir in remaining raspberries, allow mixture to continue to cool.

In a bowl mix together oats, flour, pecans, brown sugar, dashes of cinnamon, and cut in butter to make crumbs.

Press in ⅓ of the crust topping into a 9x9 baking dish, followed by raspberry filling, and then the remaining crust topping. Sprinkle white chocolate on top of the crust. Bake for 25 minutes, until raspberry mixture is bubbling. Allow crisp to cool for 10 minutes before serving. This crisp is delicious with vanilla ice-cream!

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