

P 138 | Roast Pork with Cream Sauce

Simple and elegant, this much-loved recipe comes directly from Rome



Ingredients:

- 1 (3-pound) boneless pork roast
- 1 garlic clove, mashed
- 1/2 to 1 teaspoon sage
- Salt and freshly ground pepper to taste
- 1/4 cup coarsely chopped onion
- 1/4 cup coarsely chopped carrots
- 2 cups heavy cream

Directions

1. Preheat the oven to 350 degrees.
2. Rub the pork all over with the garlic, sage, salt and pepper. Place on a rack in a small roasting pan.
3. Bake for 1 1/2 hours. About halfway through the cooking time, spread the onion and carrots around the roast and continue baking.
4. Remove from the oven and take the rack out of the pan. Pour off most of the accumulated pan juices and place the pork directly on the bottom of the pan. Pour the cream over the pork and vegetables.
5. Return to the oven and bake for 15 minutes longer, basting the pork 1 or 2 times with the cream. The cream should thicken and mix with the pan juices to become a wonderful sauce.
6. Test the pork with a meat thermometer; it should register about 145 degrees. The pork should be slightly pink inside and still juicy.
7. Remove the pork to a serving plate and let stand for about 10 minutes. Slice the pork.
8. If the sauce is too thin, boil for a few minutes to reduce slightly and thicken. Strain the sauce and discard the vegetables. Serve the sauce on the side.

Serving Suggestion: Good served with a bulgur wheat pilaf or mushroom orzo.

Prep Time: 5 minutes Cook Time: 1 hour 45 minutes Yield: 6 to 8 servings

To purchase the Guild's *Steamboat Seasons* cookbook, email strings@stringsmusicfestival.com

P 130 | Spinach Salad with Avocado, Oranges, and Feta or Blue Cheese



With the irresistible tangy-sweet vinaigrette, this salad will quickly become a favorite

Ingredients:

1/3 cup rice vinegar

3 tablespoons sugar

1 teaspoon salt

1/2 teaspoon toasted sesame oil

1/2 teaspoon ground black pepper

1/2 cup vegetable oil (canola or olive)

Spinach leaves, washed and dried (6 ounces)

1 head romaine lettuce, washed, dried and torn (6 ounces)

(Use half Spinach leaves and half romaine leaves depending on servings needed)

1/2 cup dried cranberries

1/2 cup pecans, toasted (chopped or halves)

4 to 8 ounces feta or blue cheese, drained and crumbled

1 or 2 ripe avocados, peeled and cubed

1 can mandarin orange slices, drained

1/2 red onion, sliced thin

Directions

1. Mix the vinegar, sugar (if used), salt, sesame oil, pepper and oil in a small bowl.
2. Toss the spinach and romaine together in a salad bowl. Top the greens with the cranberries, pecans, cheese, avocados, mandarin oranges and red onion.
3. Drizzle about half the vinaigrette over the salad and toss to coat thoroughly. Drizzle with additional dressing if needed.

Prep Time: 25 minutes

Yield: 8 servings

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P 107 | Bavarian Apple Torte

Ingredients:

- 1/2 cup (1 stick) butter softened
- 1 package (8 ounces) cream cheese softened
- 1 cup sugar, divided
- 1 egg
- 1/2 teaspoon vanilla extract divided
- 1/4 teaspoon cinnamon
- 1 cup all-purpose flour
- 4 cups sliced peeled Granny Smith apples

Directions

1. Preheat the oven to 450 degrees. Grease a 9-inch round baking pan.
2. Cream the butter, 1/2 cup of the sugar and 1/4 teaspoon of the vanilla in a bowl. Blend in the flour. Press the mixture onto the bottom and side of the pan, forming a shell.
3. Cream 1/4 cup of the sugar and the cream cheese in a bowl with an electric mixer. Beat the egg and remaining 1/4 teaspoon vanilla in a bowl. Add to the cream cheese mixture. Pour into the unbaked shell.
4. Toss the remaining 1/4 cup sugar, cinnamon and apples in a bowl. Arrange the apple slices over the filling.
5. Bake for 10 minutes. Decrease the oven temperature to 400 degrees. Bake for 20 to 25 minutes longer.

Serving Suggestions: Sprinkle with walnuts, pecans or sliced almonds.

Prep Time: 25 minutes

Cook Time: 30 to 35 minutes

Yield: 8 servings



P 56 | Angel Food Bavarian Cream Cake

A prize-winning recipe



Ingredients:

1 cup granulated sugar
2 tablespoons all-purpose flour
Pinch of salt
2 cups milk
4 egg yolks, beaten
1 package unflavored gelatin
1/2 cup hot water
1/2 pint (1 cup) heavy whipping cream, whipped
4 egg whites, stiffly beaten
1 angel food cake (homemade or store bought)
1/2 pint (1 cup) heavy whipping cream, whipped with 1 tablespoon
Confectioners' sugar and 1 tablespoon light corn syrup.
Sliced fresh strawberries or raspberries for garnish

Directions

1. Mix the granulated sugar flour and salt in a 2-quart nonstick saucepan. Blend in the milk and egg yolks. Cook over medium for about 8 minutes or until the mixture thickens to custard consistency, stirring constantly.
2. Mix the gelatin and hot water together. Set aside for 5 minutes and then add to the custard. Chill for at least 45 minutes in the refrigerator.
3. Fold the whipped cream into the custard. Fold in the beaten egg whites and chill for at least 2 hours.
4. Slice the angel food cake into 3 layers. Spread the Bavarian Cream over 1 cake layer. Top with a cake layer. Repeat the procedure with the remaining Bavarian Cream and cake layer. Top with the sweetened whipped cream. Refrigerate overnight.

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5. Garnish with sliced strawberries or raspberries. If desired.

*Serve Bavarian Cream by itself in a large glass bowl or in individual wine glasses.

Prep Time: 40 minutes, divided

Cook Time: 8 to 10 minutes

Cool Time: 9 hours, divided

Yield: 1 cake