

Page 41 | Hot Tomatoes

Bacon and tomato are a natural combination. Enjoy them in the baked layers of this scrumptious dish.



- 4 slices of bacon, diced
- 1 tablespoon olive oil
- 1 garlic clove, minced
- 1 onion, thinly sliced
- 4 ounces mushrooms, sliced
- 1 tablespoon flour
- 1/2 teaspoon salt or seasoned salt
- 5 medium tomatoes, cut into 1/2 -inch slices, divided
- 6 tablespoons grated Parmesan cheese, divided
- 1 tablespoon butter

1. Fry the bacon in a skillet until crisp. Drain on paper towels, reserving the drippings. (Or cook the bacon in a microwave until crisp and use olive oil instead of drippings.) Crumble the bacon.
2. Sauté the garlic, onion and mushrooms in the reserved drippings in the skillet until tender.
3. Stir in the bacon, flour and salt. Set aside.
4. Preheat the oven to 350 degrees. Grease an 8x8-inch baking dish or spray with nonstick cooking spray.
5. Layer the tomatoes, onion mixture and cheese, 1/2 at a time in the baking dish. Dot with the butter.
6. Bake for 25 minutes.

Prep Time: 1/2 hour Cook Time: 25 minutes Yield: 6 servings

**Very good substitute for salad.

Page 31 | Herbed Pork Tenderloin

This very tasty and easy to prepare pork tenderloin is perfect for a casual summer evening on the deck.



- 1 cup beer or ginger ale
- 1/2 cup honey
- 1/2 cup Dijon mustard
- 1/4 cup vegetable oil
- 2 teaspoons onion powder
- 1 1/2 teaspoons crushed rosemary
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 pork tenderloins (1 pound each)
- 2 tablespoons butter

1. Mix the beer, honey, mustard, oil, onion powder, rosemary, garlic powder, salt and pepper in a bowl. Pour over the tenderloins. Marinate, covered. In the refrigerator overnight.
2. Prepare a charcoal grill or preheat a gas grill to high.
3. Remove the pork from the marinade, reserve the marinade. Grill the pork for 10 minutes per side or until the internal temperature is 145 degrees.
4. Let the pork stand, covered, on a warm plate while you prepare the sauce.
5. Pour the marinade into a medium saucepan and bring to a boil. Boil for several minutes to reduce and thicken. Stir in the butter.
6. Slice the pork and serve with the sauce.

*Sea level may need less cooking time.

Prep Time: 10 minutes Marinate Time: Overnight Cook Time: 30 minutes

Yield: 6 to 8 servings

Page 34 | Diamond Chicken

Named for morels found in Diamond Park near Steamboat, this easy and delectable dish is good with any mushrooms, but if fresh morels come into your life, by all means use them here.



2 tablespoons butter or olive oil, or 1 tablespoon each

1 medium onion, chopped

5 garlic cloves

1 pound wild morels, or equivalent amount mixed fresh mushrooms

1 chicken (3 pounds), cut up

Salt and freshly ground pepper to taste

2 tablespoons dry white wine or sherry

1/4 cup heavy cream

1. Melt the butter in a large skillet over medium heat. Add the onion, garlic and mushrooms and sauté for 5 minutes.
2. Add the chicken. Cook, covered, for 20 minutes or until the chicken is cooked though. Season with salt and pepper.
3. Add the wine and bring to a boil. Stir in the cream.

This dish is better made a day ahead, adding the cream just before serving.

Prep Time: 15 to 30 minutes

Cook Time: 30 minutes

Yield: 4 settings

Page 53 | Lazy Daisy Cake



Easy and quick – a favorite for four generations.

2 Eggs

1 cup less 2 tablespoons sugar

1 cup flour

3/4 teaspoon baking powder

1/4 teaspoon salt

1/2 cup hot milk

1 teaspoon vanilla extract

1 tablespoon butter, melted

5 tablespoons butter

9 tablespoon brown sugar

5 tablespoons cream or half and half

1 cup flaked coconut

1/2 cup chopped nuts

1. Preheat the oven to 350 degrees. Butter a 9x9 inch baking pan or spray with nonstick cooking spray.
2. Beat the eggs in a bowl. Add the sugar and beat well.
3. Mix the flour, baking powder and salt together. Add the flour mixture and milk alternately to the egg mixture.
4. Mix in the vanilla and melted butter. Pour into the prepared pan.
5. Bake for 25 minutes.
6. Continue 5 tablespoons butter, the brown sugar, cream, coconut and nuts in a saucepan and bring to a boil. Spread over the hot cake.
7. Place the cake under the broiler about 4 inches from the heat source for about 4 minutes or until the icing bubbles. Watch closely to prevent scorching.

Peanut Butter Icing is a nice alternative. Combine 2 tablespoons peanut butter, 2 tablespoons softened butter, 2 cups confectioners' sugar, 3 tablespoons milk and 1/2 teaspoon vanilla extract. Beat together until fluffy and spread on the cooled cake.

For low altitude, use 1 cup sugar and 1 teaspoon baking powder.

Prep Time: 10 to 15 minutes Cook Time: 25 minutes Yield: 9 to 12 servings

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