**Meat is Murder! Dinner Club**

**Side Car**

¾ ounce Cointreau

¾ ounce lemon juice

1 ½ ounce cognac

Shake well with cracked ice and then strain into a glass. First dip rim of glass in lemon juice and then sugar.

From esquire.com

**Houlihan’s Shrooms**

1/8 tsp dried summer savory

1/8 tsp salt

1/8 tsp garlic powder

6-8 large button mushrooms

1 ½ tsp salt

Dash of dried parsley

Dash of tarragon

Dash of black pepper

1/3 cup whipped cream cheese

1/2 tsp cayenne pepper

½ cup milk

Vegetable oil for frying

***Dipping sauce***

½ cup mayo

2 tsp Dijon mustard

1tsp white vinegar

2 tsp prepared horseradish

½ tsp sugar

Combine savory, 1/8 tsp salt, garlic powder, parsley, tarragon, and pepper with the cream cheese. Let it sit for 15 minutes. Clean mushrooms and remove the stems so that only the caps remain. Fill the caps with herb cheese. Combine flour, 1 ½ tsp salt and cayenne pepper in a bowl. Pour the milk in another bowl. Dip the mushrooms in milk and then coat in flour. Repeat this so that each shroom is double coated. Put the shrooms in the freezer for at least 3 hours. Combine ingredients for the dipping sauce. Cover and chill till ready to serve.

Put enough oil in a deep pan to cover the mushrooms (at least 2 inches). Heat to 350 degrees. Fry each shroom for 8-10 minutes till golden brown. Let cool and drain on paper towels. They will be very hot inside. Serve with dipping sauce.

From Top Secret Restaurant Recipes by Todd Wilbur

**Homemade Ranch Dressing and Crudités**

1 cup mayo

1 cup buttermilk

2 Tbsp minced green onion

¼ tsp onion powder

2 tsp minced parsley

¼ tsp garlic powder

¼ tsp paprika

1/8tsp cayenne pepper

¼ tsp salt

¼ tsp black pepper

Platter of assorted raw vegetables for dipping

Combine in a bowl and refrigerate. It will taste even better if made the day before. Serve with raw veggies.

From The Tightwad Gazette by Amy Dacyczyn

**Roasted Cauliflower**

(Serves 6)

1 head cauliflower hard core discarded, cut into florets

2 Tbsp extra virgin olive oil

Pinch of salt

Pinch of pepper

Preheat oven to 450. In a baking dish large enough to hold ingredients in one layer, toss cauliflower, salt and pepper and oil. Roast for 35 minutes, stirring occasionally till cauliflower is caramelized all over.

From My Father’s Daughter by Gwyneth Paltrow

**Mac and Cheese**

3 cups bread crumbs

2 Tbsp melted butter

¼ cup minced parsley

Salt and pepper to taste

3-6 Tbsp butter

¼ cup flour

2 Tbsp white wine

3 ½ cups milk

½ cup cream

5 cups shredded cheese (I plan to use a combo of smoked cheddar, fontina and parm)

1/8 tsp cayenne pepper

1/8 tsp nutmeg

2 tsp salt

1 tsp pepper

1 ½ cups frozen peas

1 lb pasta cooked aldente

Preheat oven to 375. In a large bowl, combine bread crumbs, 2T melted butter, salt, pepper and parsley. Set aside. Melt butter in Dutch oven, stir in flour and cook while stirring for 3 minutes. Whisk in wine and milk and cook for 10 minutes, until thickened. Add cream, spices, 2 tsp salt, 1 tsp pepper, and gradually add cheese until melted and sauce is smooth. Then stir in pasta and peas. Put bread crumb mixture on top and bake for 30 minutes, and then broil for 4-5 minutes.

From the William Sonoma Catalog summer 2010

**Apple Pie**

***Pastry***

2 cups flour

1 tsp salt

2/3 cup plus 2 Tbsp shortening

4-5 Tbsp cold water

Put flour and salt in bowl. Cut in shortening. Sprinkle in water and stir until all o add flour is moistened and dough almost cleans sides of bowl. In my experience, you may need to add more water. I slowly add water by the tablespoon and stir till the dough looks right. Divide dough into two balls. Roll out one ball to line 8 or 9 inch pie pan. Save other ball to roll out for top of pie.

***Filling***

¾ cup sugar

¼ cup flour

½ tsp nutmeg

½ tsp cinnamon

Dash of salt

6 cups chopped, and peeled tart apples

2 Tbsp butter

Heat oven to 425 degrees. Stir together sugar, flour, salt, spices, and mix with apples. Turn into pastry- lined pie pan. Dot top of filling with bits of the 2 Tbsp butter. Roll out the second ball of pie crust dough. Put on top of filled pie. Press edges of pastry together and trim off excess. Cut vents into top of pie or poke with a fork. Cover edge of pie crust with strip of aluminum foil all the way around so crust doesn’t burn. Remove foil the last 15 minutes of baking. Bake for 40-50 minutes. Serve with ice cream or whipped cream if desired.

From the old orange Betty Crocker Cookbook