

Recipes from

FORTUNE
COOKIE

A CULINARY MYSTERY BY

JOSI S. KILPACK

Wonderful Jam Bars

Crust

- 1½ cups flour
- ½ cup quick-cooking oats, uncooked
- ½ cup sugar
- ¾ cup butter or margarine, softened
- ½ teaspoon baking soda

Topping

- ¾ cup flaked coconut
- ¾ cup chopped nuts (walnuts work best)
- ¼ cup flour
- ¼ cup packed brown sugar
- 2 tablespoons butter or margarine, softened
- ½ teaspoon cinnamon
- 1 to 1½ cups strawberry, raspberry, or apricot jam

Preheat oven to 350 degrees. Grease the bottom and sides of a 9x13-inch baking dish.

Combine all crust ingredients in a large mixing bowl. Using an electric mixer, beat on low speed 1 to 2 minutes, scraping the bowl often until mixture is crumbly. Using your hands, press mixture into the bottom of greased pan. Bake for 18 to 20 minutes or until edges are lightly browned.

While crust is baking, combine coconut, nuts, flour, brown sugar, butter, and cinnamon in a mixing bowl. Beat at low speed, scraping the sides of the bowl often until well mixed. It will be crumbly.

Remove crust from oven and spread evenly with jam while crust is still hot, almost to the edges. Sprinkle topping mixture over jam. Return pan to the oven and bake an additional 18 to 20 minutes, or until top is lightly browned. Allow bars to cool completely in the pan on a wire rack before cutting into squares.

Makes 15 to 24 bars, depending on size. Serve warm with ice cream or cooled with whipped topping

Fresh Peach Pie

1 cup sugar
2 tablespoons cornstarch
2 cups water
1 (6-ounce) package peach-flavored gelatin
4 cups peeled and sliced fresh peaches*
Two pre-baked 9-inch pie crusts

In a medium saucepan, combine sugar, cornstarch, and water. Bring to a boil, whisking consistently until mixture becomes thick and clear. Add gelatin and mix well. Remove from heat and set aside. Allow mixture to cool, but not set—about 15 minutes.

While glaze is cooling, peel and slice the peaches. Once glaze has cooled, add peaches. Mix well. Divide filling between the two pie crusts. Cover with plastic wrap and chill until set—at least 2 hours. Garnish with whipped cream.

*You can use canned peaches in a pinch, but it isn't recommended.

Note: Breanna likes to add $\frac{1}{2}$ cup of raspberries to the peaches.
Delicious!

Makes two 9-inch pies.

Gyoza

- 4 cups chopped cabbage, boiled or steamed until soft, drained
- ½ pound ground pork or hamburger, uncooked
- ¼ cup green onion, finely chopped
- 2 cloves garlic, finely chopped
- ½ to 1-inch fresh ginger, grated (or ¼ teaspoon dried ground ginger)
- ¼ teaspoon salt
- ½ teaspoon pepper
- 1 package gyoza wrappers*
- 1 tablespoon sesame oil, for frying
- ⅓ cup water, for steaming

In a large bowl, combine all ingredients except wrappers, sesame oil, and water. Mix well.

Place a tablespoon of the mixture in the center of a wrapper. Wet one half of the wrapper just along the edges, and then fold wrapper in half and pinch shut around the filling. Repeat until all wrappers have been filled. Cover the finished gyozas with a damp towel to keep them from drying out.

Heat sesame oil in large skillet or wok over low to medium-low heat, depending on the thickness of your pan. When oil is hot and beginning to smoke, add enough gyozas to the pan to cover the bottom. Shake pan slightly to keep gyozas from sticking. Brown both sides of the gyozas, about 2 minutes per side.

Add water to pan and immediately cover with a tight-fitting lid. Steam until all the water is gone (about four minutes), shaking pan every twenty seconds to keep gyozas from sticking.

After cooking the first batch, cut open one gyoza to ensure filling has cooked through. If meat is still pink, return to pan and sauté another minute. Adjust your cooking time on following batches accordingly.

Remove gyozas to a plate and repeat cooking instructions for the remaining gyozas.

Makes approximately 50 gyozas. Serve with your favorite Asian dipping sauce or make your own gyoza sauce as listed below.

*You can find gyoza wrappers in some grocery stores and most Asian markets. Wonton wrappers can be used in place of gyoza wrappers, but they are not as thick.

Note: You can make and fold gyozas, then flash freeze them, store in an airtight container, and cook at a later date.

Note: Napa cabbage or coleslaw mix (without dressing) can be used for cabbage, chopped fine.

Gyoza Sauce

1/4 cup rice wine vinegar

1/4 cup soy sauce

1/4 teaspoon red pepper flakes

1 to 2 tablespoons sugar (start small and add more to taste)

1 clove garlic, diced or pressed

1/4 teaspoon grated ginger root

1/4 cup green onion, finely chopped

1 teaspoon sesame oil

Mix everything together in a small saucepan. Bring to a boil and then simmer for approximately five minutes (to cook out some of the vinegar flavor). Sauce will be thin, so if you prefer a thicker sauce, mix in 1 tablespoon cornstarch before boiling.

Store leftovers in refrigerator.

Ghirardelli Truffle Cookies with Sea Salt

1 (10-ounce) bag Ghirardelli 60% cocoa bittersweet baking chips, divided
2 tablespoons butter
2 eggs
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla
 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
2 to 3 tablespoons coarse sea salt

Set aside $\frac{1}{3}$ cup baking chips for later use. In a medium-sized heatproof bowl over a double boiler, melt the remaining chocolate chips and butter until smooth. Turn off the stove and let melted chocolate sit over warm water.*

In a separate bowl, whisk together eggs and sugar, mixing until well combined. Remove chocolate from the double boiler. Slowly add egg mixture to the warm chocolate, whisking constantly. Add vanilla. Mix well. Add flour, baking powder, and salt. Mix well and let batter cool for a few minutes. Add reserved $\frac{1}{3}$ cup of baking chips. (If batter is too warm, chocolate chips will melt.)

Chill batter in fridge for 30 minutes. Preheat oven to 350 degrees.

After batter has chilled and thickened slightly, drop batter by rounded tablespoons on greased cookie sheet. Sprinkle each cookie lightly with a pinch of sea salt. Bake for approximately 8 to 10 minutes until the outside edge looks slightly cracked, but centers are soft and gooey. Cool cookies for four minutes on cookie sheet before transferring to cooling rack.

*To melt chocolate in microwave: Heat chocolate in a microwave-safe container at medium power (50%) for 1 minute. Stir until bowl no longer feels warm. Continue heating at 20-second intervals, stirring after each heating until mixture is smooth.

Note: For a delicious twist, add one of the following before baking: $\frac{3}{4}$ cup toasted pecans or pistachios, $\frac{1}{4}$ cup chopped candied ginger, or $\frac{1}{3}$ cup sweetened coconut.

Note: For a slightly sweeter cookie, use semisweet chocolate chips.

Note: This recipe was adapted from one found on www.ghirardelli.com.

Makes about two dozen cookies.

Chicken Tetrazzini

1 pound boneless, skinless chicken breasts
1/4 cup diced onion
1/4 cup diced celery
1 1/2 teaspoon salt, divided
1 quart water
8 ounces uncooked spaghetti noodles
4 tablespoons butter, divided
1 tablespoon lemon juice
2 tablespoons flour
1/2 teaspoon pepper
1/4 teaspoon paprika
1/8 teaspoon nutmeg
1 cup whipping cream (could use half-and-half or coconut milk instead)
2/3 cup Parmesan cheese

In a two-quart saucepan on medium-high heat, combine chicken, onion, celery, 1 teaspoon of the salt, and water. Boil until chicken is done, about 15 minutes. Remove chicken from pan with a slotted spoon, retaining the stock in saucepan.

Bring stock to a boil and add spaghetti noodles. Cook according to package directions until al dente. If needed, add additional water, one cup at a time, to cover noodles.

While pasta is cooking, shred or cut chicken into pieces. Set aside. Preheat oven to 400 degrees F.

When spaghetti is done, drain (retaining whatever veggies you can) and put noodles and vegetables in the bottom of a 9x13-inch or 11x7-inch baking dish.

In a skillet, heat 2 tablespoons butter, lemon juice, and 1/2 teaspoon salt until butter is melted. Pour mixture over cooked spaghetti and toss lightly.

In same skillet, slowly heat the remaining 2 tablespoons butter, flour, pepper, paprika, and nutmeg, stirring constantly until smooth and thick. Remove from heat. Add whipping cream and stir until smooth. Add chicken and stir. Spoon chicken mixture over the spaghetti and top with grated Parmesan cheese.

Cover with aluminum foil and bake for 25 minutes.

Makes approximately 8 servings.

Note: Adding 1 cup of mushrooms and 1 to 2 tablespoons pimentos sautéed in the lemon-butter sauce prior to tossing with pasta gives additional flavor and color to the dish.

Note: This recipe is perfect to assemble the night before and refrigerate until ready to bake.

Family Notes: Shawn always requests that I double the sauce. Breanna likes to add ½ a red pepper, diced, to the sauce for color. This was Neil's favorite dish for using up leftover turkey after Thanksgiving.

Green Goddess Dressing

- ½ cup mayonnaise
- ½ cup sour cream (for a thinner dressing, substitute with ⅓ cup buttermilk)
- 1 clove garlic, minced
- ¼ cup snipped fresh chives or minced scallions
- ¼ cup minced fresh parsley
- 1 tablespoon fresh tarragon, or ¼ teaspoon dried
- 1 tablespoon fresh lemon juice
- 1 tablespoon white wine vinegar
- 3 anchovy fillets, rinsed, patted dry, and minced, or 2 teaspoons anchovy paste (less to taste, if desired)
- Salt and freshly ground pepper, to taste

Stir all the ingredients together in a small bowl until well blended, or in a blender for a smoother texture. Taste and adjust the seasonings. Use immediately or cover and refrigerate for up to one week.

Makes about 1¼ cups of dressing.

Note: When this recipe was developed, there was often limited access to fresh produce, so the dressing was served with shredded iceberg lettuce, canned vegetables, and a choice of chicken, shrimp, or crab. Over the years, the Green Goddess Salad has evolved. Today, the salad is referred to as "The Garden Court Crab Salad" and features farm-fresh, mixed baby greens, locally grown California vegetables, and a generous portion of Dungeness crab meat. The salad is offered with a choice of dressings, one of which is, of course, the famous Green Goddess. The dressing also makes a great dip for meats and fresh veggies.

Note: For a creamier texture, add ½ an avocado.

Nutella-Stuffed French Toast

3 eggs
1 $\frac{1}{3}$ cups milk
 $\frac{1}{2}$ teaspoon vanilla
Dash of cinnamon (optional)
Dash of nutmeg (optional)
Dash of cloves (optional)
Bread
1 jar Nutella
1 cup strawberry jam (heated to a thick syrup)
2 bananas, sliced

Heat griddle to medium heat. In a blender, mix eggs, milk, vanilla, and spices. Pour egg mixture into a pie tin or other shallow dish. Dip bread into egg mixture, making sure both sides are coated. (Adjust soaking time to your personal taste.) Cook bread on griddle, 2 to 3 minutes, or until browned. Turn and cook an additional 1 to 2 minutes.

When all bread slices are cooked, spread a tablespoon or so of Nutella between two slices and make a sandwich. Cut sandwich in half diagonally and top with strawberry jam and bananas.

Serves 6, depending on the density of the bread and how long you soak it in the egg mixture.

Chicken Corn Chowder

2 tablespoons olive oil
1/4 cup diced onion (about 1/2 a medium onion)
2 cloves garlic, diced or pressed
32 ounces chicken broth
12 ounces skinless, boneless chicken breast halves
4 ears fresh sweet corn (canned corn may be used, if desired)
1 bay leaf
1/2 cup chopped small green, sweet red, or orange pepper, divided
1 cup milk
1 1/4 cup instant mashed potato flakes
Crushed red pepper flakes (optional)
Salt and pepper, to taste

Heat oil in a large soup pan with a lid (3-quart or larger) on medium-high heat. When oil is hot, sauté onion until translucent. Add garlic and sauté 30 seconds, being careful to not scorch it. Add broth, chicken, corn, and bay leaf. (Add extra broth if liquid does not cover corn.) Cover pan, increase heat to high and bring to a boil. Reduce heat and simmer 12 minutes or until chicken is no longer pink. Remove chicken and corn to cutting board, leaving the broth in the pan and reducing the temperature to medium-high.

Add 1/4 cup chopped pepper to stock. Stir in milk and potato flakes. Shred chicken and return to pan. Using a towel, fork, or corn holder to hold hot corn, cut kernels from cobs. Add red pepper flakes and corn kernels to soup; heat through. Season to taste with salt and pepper.

Garnish servings with remaining chopped pepper.

Makes 6 servings.

Cheater Sourdough Bread

6½ cups all-purpose flour

1½ tablespoons instant yeast (Traditional yeast may be used. Simply add it with the water after allowing it to proof.)

1½ tablespoons salt

3 cups warm water (hot, but not so hot you can't keep your finger in it for 10 seconds)

In a large bowl, mix flour, yeast, and salt. Add water and stir with a wooden spoon for a couple of minutes or until a very soft dough (or thick batter) forms. There should be no patches of flour but it won't be smooth. It should be soft enough to conform to the shape of the bowl.

Cover the bowl and ignore for 2 to 5 hours; it doesn't matter if the dough falls.

To properly store the dough, put dough in a lidded container, with the lid cracked so that it's not airtight. A 1-gallon ice cream bucket works great with the lid set on top. Put in fridge and ignore for a week.

When you are ready to bake, remove however much dough you want to bake, but don't make loaves any bigger than ½ of the original amount. (A grapefruit-sized portion will feed three people.)

Sprinkle dough portion with enough flour so it won't stick to your hands. Pat and shape dough into a ball, pulling edges underneath to achieve a smooth top surface. Place shaped loaf on baking tray and cover with a dishtowel. (A layer of semolina flour or corn meal can prevent sticking to the pan, otherwise use a nonstick spray.)

Set a timer for 30 minutes.

After 30 minutes, preheat oven to 450 degrees F. Place a broiler pan or baking dish on lower rack of oven. (You will add water to this later.) Set your timer for 20 minutes.

When the timer goes off, even if oven isn't completely preheated, remove cover from loaf and dust top lightly with flour. Using a sharp knife, cut three slits about ½-inch deep in the top of the loaf.

Add 1 to 2 cups of hot tap water to the broiler pan or baking dish placed on the lower rack and put loaf in oven on the middle rack. Close oven door quickly to trap the steam. (The steam gives the bread a flakier crust.) Bake about 30 minutes, until bread smells wonderful and crust is brown. Larger loaves will take longer to cook than smaller ones.

Remove bread from oven and allow to cool 10 minutes before slicing.

Store the remaining dough in a container without the lid sealed for up to another week. The longer it stays in the fridge, the more sourdough flavor it will take on.

Note: This bread is delicious fresh, but does not make great leftovers, so only bake what you'll eat.

Note: If using a pizza stone, do not put the water dish directly beneath the pan—move it to the side of the rack—as the steam could split your pan.

Family Notes: Breanna prefers this fresh rather than sourdough-ed. Shawn will eat several slices in one sitting.

Makes 12 servings.

Apple Streusel Cake

Crumb Topping

- ½ cup flour
- ¼ cup brown sugar
- ¼ cup sugar
- 1 teaspoon cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon allspice
- ¼ teaspoon cloves
- 4 tablespoons butter

Cake

- 1 banana (the riper the better)
- 1 to 1½ teaspoon vanilla extract, to taste
- 1 teaspoon almond extract
- ½ cup milk (or almond milk, if desired)
- 4 tablespoons butter, melted
- 1½ cups flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 4 apples, peeled and sliced or 1 (16-ounce) can canned apples, drained*

Preheat oven to 350 degrees. Grease an 8x8 glass baking dish, a 9-inch pie dish, or 12 medium-sized muffin tins.

To make the crumb topping, mix all topping ingredients together (except butter) in a medium-sized mixing bowl. Add butter and cut together with dry ingredients until mixture is crumbly. Set aside.

To make the cake, in a large mixing bowl, mash banana with a fork. Mix in vanilla, almond extract, milk, and butter; mix well. Add in dry ingredients and mix until just combined.

Spread half of the batter in the bottom of the greased pan. Arrange apple slices on top of batter, then cover with dollops of remaining batter, smoothing as well as possible over the apples. Sprinkle the crumb topping evenly over the top.

Bake 40 minutes. Remove from oven and allow to cool at least 15 minutes before serving. Serve warm or cold, with or without vanilla ice cream.

*If using apple pie filling in place of apples, decrease sugar in the cake to $\frac{1}{3}$ cup.

Note: For more flavor in the cake itself, sprinkle $\frac{1}{2}$ cup of crumb topping over the apples before adding the second layer of cake batter.

Makes 6 servings (or about a dozen muffins).

Frittata

6 eggs
1 ounce Parmesan cheese, grated
 $\frac{1}{2}$ teaspoon black pepper
Pinch of salt
1 teaspoon butter
 $\frac{1}{2}$ cup chopped roasted asparagus
 $\frac{1}{2}$ cup chopped ham
1 tablespoon chopped parsley leaves (or $\frac{1}{2}$ teaspoon dried parsley)

Preheat oven to broil setting.

In medium-sized bowl blend together eggs, Parmesan, pepper, and salt with a fork until eggs are well beaten. Heat a 12-inch, nonstick, oven-safe sauté pan over medium heat. Melt butter in pan. Add asparagus and ham and sauté for 2 to 3 minutes.

Pour egg mixture into pan and stir with rubber spatula just enough to combine eggs with the meat and veggies. Cook for 4 to 5 minutes without stirring or until the egg mixture has set on the bottom. Sprinkle with parsley.

Broil for 3 to 4 minutes, until lightly browned and fluffy. Remove from oven and, if desired, top with 2 ounces of your favorite cheese. Let cool for a few minutes before cutting into wedges. Serve immediately.

Enjoy with a variety of meats and vegetables—just avoid something that would throw off the consistency of the egg mixture, such as cream cheese or salsa.

Makes 4 servings.

Note: This is a great way to use up leftover meats and vegetables.

Fortune Cookies

Note: The key to good fortune cookies is patience. Reading the recipe all the way through before beginning the process is also a very good idea.

3 tablespoons butter or margarine, softened

3 tablespoons sugar

1 egg white, room temperature

½ teaspoon vanilla (almond extract gives cookies a different flavor)

⅓ cup flour

Grease two cookie sheets. Preheat oven to 375 degrees and place one cookie sheet inside while the oven heats up.

In a small bowl, mix softened butter and sugar with a fork until smooth. Add egg white and vanilla and mix until well blended and smooth.

Blend in flour 1 spoonful at a time, mixing until batter is well blended and smooth.

When oven is preheated and batter is prepared, remove heated cookie sheet from oven and put the second cookie sheet inside the oven to heat while you prepare your first batch.

Dip the rim of a drinking glass (about 3 inches in diameter) in flour, and press four outlines firmly onto the hot cookie sheet. These rings will serve as your guide for the size and shape of the cookies.

Drop one teaspoon of batter into each outlined circle and use the back of a spoon to carefully spread out batter to cover the entire ring. Cookie should be quite thin. (The heated cookie sheet melts the butter in the batter, making the batter easier to smooth out.)

Put cookies in the oven and remove second heated cookie sheet. Bake 5 to 6 minutes, or until edges are lightly browned.

(It's a good idea to do just one cookie on your first pan to make sure you know the right amount of cooking time. Doing more than four cookies at a time might lead to burnt fingers as you try to hurry and shape the cookies before those remaining on the pan cool too much to be handled.)

While the first batch of cookies are baking, prepare the second batch by filling flour circles with batter on the newly heated pan.

Remove baked cookies from oven and place cookie sheet on a cooling rack. Place second pan of cookies into the oven and bake another 5 to 6 minutes.

Quickly loosen the cookies from the sheet with a spatula but don't turn them over. Working with one cookie at a time, place fortune in the center and

gently fold cookie in half. Hold edges together while putting the folded side of the cookie over the edge of a mug or cup, pulling the corners down, one on the inside of the mug and one on the outside. Quickly place folded cookie in a muffin tin to keep its shape as it cools.

Repeat with remaining cookies. If cookies become too brittle to fold, return to oven briefly to soften.

Note: Food coloring can be used in batter but colors may not stay true during cooking.