

One item that has been very popular here is our Shepherd's Pie, so I am sharing the recipe here for you to enjoy:

Shepherd's Pie – Yield: 2 Portions

Lamb – 5 cups $\frac{1}{4}$ inch diced
Sliced Mushrooms – 1 cup
Diced Onions – $\frac{1}{2}$ cup
Diced Tomatoes – $\frac{1}{2}$ cup
Minced Garlic – $\frac{1}{4}$ tbs.
All Purpose Flour – $\frac{1}{4}$ cup
Tomato Puree – 2 tbs.
Lamb Stock or Water – 1 pint
Fresh Cracked Black Pepper – $\frac{1}{2}$ tsp.
Chopped Fresh Parsley – 1 tbs.
Russet Potatoes – 4 large
Parmesan Cheese – 1 tbs.
Melted Butter – 2 tbs.
Dry Sherry – $\frac{1}{4}$ cup

Brown Lamb in a large braising pan, then add onions, mushrooms & sherry wine. When vegetables are cooked, add tomato puree and cook for 5 minutes. Add flour and cook for 5 minutes, then stir in lamb stock or water until smooth. Add diced tomatoes, then cover and bake at 350° for 45 minutes or until lamb is tender. Salt to taste, add pepper and parsley.

Mashed Potatoes: peel and boil potatoes; drain and let stand for 5 minutes. Mash potatoes until smooth, add salt and pepper to taste.

Place lamb mixture in crock or baking dish. Cover with mashed potatoes. Drizzle with melted butter, sprinkle with cheese and bake at 350° for 15 minutes or until golden brown.

Please enjoy this recipe for a popular appetizer from the Club:

Maryland Crabmeat a la Remick

1 can Jumbo Lump Crabmeat
1 $\frac{1}{2}$ tsp. ea. Red & Green Peppers
1 tsp. Chopped Chives
1 tsp. Tabasco
1 tsp. Worcestershire Sauce
 $\frac{1}{4}$ cup Bèchamel Sauce
 $\frac{1}{4}$ cup Mayonnaise
1 tbsp. Cocktail Sauce
1 tbsp. Russian Dressing
Salt & Pepper to taste
 $\frac{1}{2}$ cup Brown Bread Crumbs
2 tbsp. Melted Butter

Mix all ingredients except bread crumbs & butter. Mix well, being careful not to break up crabmeat too much. Place in baking dish or individual baking dishes. Sprinkle with bread crumbs & drizzle with butter. Bake in 350° oven for 15 minutes or until golden brown. Serve with lemon.

Just in time for the warm weather, please enjoy the following recipe:

Chilled Yellow Tomato Gazpacho Soup

Yield: 2 Cups

1/2 Pound Yellow Tomatoes, blanched, peeled, seeds removed
2 Tbsp. White Balsamic Vinegar
1 Tbsp. Lime Juice
1 clove Minced Garlic
1/8 Cup minced Vidalia Onion
1/4 Cup Diced Celery
4 Tbsp Extra Virgin Olive Oil
1/2 English Cucumber, peeled, seeds removed, diced
1/4 Red Pepper, diced
1 tsp. Serrano Chili, diced
1 tsp. Chives, chopped
Kosher Salt and Ground White Pepper to taste

Method

Combine the tomatoes, vinegar, lime juice, garlic, onions and celery, then puree. Slowly add olive oil while the machine is running, then transfer contents to a bowl and garnish with the cucumber, peppers, chili and chives. Season with salt and pepper to taste. Refrigerate until needed

In the spirit of Summer, please enjoy the following recipe:

Summer Sweet Corn Bisque

8 cups – fresh sweet corn
1/4 cup – chopped onions
1/4 cup – chopped leeks
1/4 cup – chopped celery
4 bay leaves
1 clove – chopped garlic
2 shallots – chopped
1/4 cup – flour
1/2 cup – heavy cream
64 oz. – chicken stock
1/4 cup – olive oil
1/4 tbs. white peppercorns
1 roasted red pepper – small diced
pinch nutmeg
salt & pepper to taste

Roast the corn and reserve 2 cups. In a soup pot, add olive oil, onions, celery, leeks, bay leaves, garlic, shallots and white peppercorns. Cook until transparent. Add flour and cook for 5 minutes (do not allow to brown). Whisk in chicken stock and bring to a boil. Add 6 cups of corn and cook for 45 minutes over low heat, stirring often. Remove from heat and puree in high speed food blender, then return to pot over low heat. Add nutmeg, salt, pepper, heavy cream, roasted red pepper and remainder of corn. Simmer and serve (may also be served chilled).