

The Recipes from Hot Chocolate by Dawn Greenfield Ireland

Be on the lookout for the cookbook: *Cooking with Dawn Greenfield Ireland and the Alcott Family Characters* due out in 2020.

Café Mocha

This delightful beverage is perfect anytime of the year. The author drinks this concoction every morning.

2 ½ heaping teaspoons Whole Foods 365 Organic Hot Cocoa Mix

½ - 1 teaspoon instant coffee **or** ¼ cup of prepared coffee

1 tablespoon marshmallow cream

1 coffee cup

Boiling water*

Add cocoa mix to cup. Add instant coffee or prepared, hot coffee. Heat water to boiling. Fill cup with desired amount of water. Add marshmallow cream. Lick spoon repeatedly until there is no trace ☺.

*For a richer beverage, use half water/half milk.

Custard French Toast

2 -3 eggs, beaten

¼ c milk

½ teaspoon pure vanilla extract (organic is tastier)

Liberal amount of cinnamon

Your favorite bread

Olive oil for cooking

Maple Syrup (the real stuff – not flavored)

Line a shallow baking pan with bread slices.

In a small bowl, beat eggs. Add milk, vanilla and cinnamon. Pour enough mixture over the bread until soaked. Use a fork or spatula to lift the bread to make sure the bottoms of each slice are soaked. Let sit for 30 seconds–1 minute.

Add oil to skillet or griddle and heat over medium heat. When a drop of water sizzles in the pan, add soaked bread. Cook until browned on the bottom, checking often; flip and cook the remaining side.

Repeat until all egg mixture is gone. Send someone to the store to buy more eggs, if necessary 😊.

Chinese Chicken Salad

The secret to this recipe is to marinate the chicken at least overnight in the refrigerator, then roast the chicken and cool. So make sure you time your preparations for when you want to serve this delicious dish.

A 3-4 pound broiler-fryer chicken
½ c soy sauce
¼ c lemon juice
2 tablespoons honey
2 teaspoons sesame oil
2 tablespoons Worcestershire sauce
1 teaspoon dry mustard
½ teaspoon ground ginger
½ teaspoon minced garlic
¼ teaspoon fresh ground pepper
1 large roasting bag

Remove giblets from chicken and set aside for another day. Rinse the chicken inside and out. Add all other ingredients in the roasting bag. Knead the roasting bag until ingredients are mixed thoroughly. Add the chicken. Slop the ingredients around until the chicken is thoroughly covered. Place the roasting bag on a plate or in a bowl and place in the refrigerator. Every few hours, turn the bag to keep the chicken coated with ingredients.

After marinated to your satisfaction time-wise, cut three half-inch slits in the top of the bag. Roast in the oven at 350 degrees for one to one and a half hours, until thoroughly cooked and juices are no longer pink. Let the chicken stand in the bag for five minutes. Remove from bag and cool.

Ingredients for the chicken salad:

¼ c chopped onion
2-3 tablespoons sweet pickle relish
¼ c chopped celery
¼ teaspoon celery seed
Sea salt
Fresh ground pepper
Mayonnaise or Miracle Whip® to taste

Debone cooled chicken and cut in bite-sized pieces. In a medium sized bowl, add chopped chicken, onion, relish, celery seed and enough

mayonnaise/Miracle Whip® until chicken is moist. Add sea salt and ground pepper to taste. Cover and cool in the refrigerator for at least an hour prior to serving. The longer the chicken and seasonings cool, the more mouth-watering the taste.

Note: The hot roasted chicken makes a great meal. The author ate roasted chicken prepared this way for several years before she discovered it was terrific for chicken salad.

Jalapeno Walnut Syrup

3 tablespoons honey
¼ c Maple syrup
A minimum of ½ c chopped walnuts
Several jalapeno peppers
1 tablespoon real butter

Using surgical gloves (available at grocery and pharmacy stores), remove stems and seeds from jalapeno peppers. Slice or chop to your desired consistency. Do not touch your eyes or other body parts while doing this procedure!

Heat a small skillet over medium-high heat. Add the walnuts. Stir constantly for 3-5 minutes until toasted. Remove from the skillet. Reduce heat to medium.

Melt the butter in the skillet. Add jalapeno peppers. Cook until thoroughly heated, approximately one minute. Add honey, walnuts and maple syrup. Heat thoroughly. Remove from heat and cool slightly. Great with pancakes, French toast or waffles. Beware of stray jalapeno seeds! That would wake you up, for sure!

Cream Cheese and Nut-Filled Lemon Crepes Drizzled With a Royal Grape Sauce

1 c flour – sifted
3 tablespoons sugar
1 ½ c milk
2 large eggs
1 ½ teaspoons grated lemon peel
2 teaspoons lemon juice
½ teaspoon pure vanilla extract (organic is tastier)
4 ounces whipped cream cheese
½ c chopped pecans
2/3 c grape juice
4 teaspoons cornstarch
½ c water
Olive oil for cooking

In a large mixing bowl combine the flour, sugar, milk and eggs. Beat until smooth. Add ½ teaspoon lemon peel, lemon juice and vanilla. Mix well. Lightly grease a 6-inch skillet. Heat over medium heat. Remove from heat and add two tablespoons of batter. Rotate the pan to spread the batter evenly over the bottom of the pan. Return to heat. Brown on one side only. Invert the pan over paper towels to remove the crepe.

Repeat this process until all the batter is used, greasing the pan when needed.

Spread the side that is NOT browned with cream cheese. Sprinkle with pecans. Roll up and set aside.

In a blazer pan or chafing dish, gradually stir grape juice into the cornstarch. Add the water. Cook quickly over medium-high heat stirring constantly until thick and bubbly. Stir in sugar and the remaining lemon peel. Reduce heat to medium-low. Add the filled crepes and heat thoroughly. Garnish with additional lemon peel and pecans, if desired. Serves 6 unless you pig out and eat them without telling anyone.

Seafood Fondue

½ pound shelled lobster
½ pound peeled and deveined shrimp
½ pound Tilapia fillets
Olive oil
1 teaspoon salt
Long wooden skewers

Drain all seafood. Pat dry thoroughly with paper towels. Bring to room temperature (the seafood will come to room temperature while you prepare the fondue pot).

Add approximately two inches of olive oil to fondue cooker. Heat on the stove until oil reaches 375 degrees (use meat thermometer). Add salt.

Transfer the fondue cooker to the fondue burner. Spear your choice of seafood with a fondue fork or wooden skewer. Fry in the hot oil until lightly browned. Use fork to transfer the seafood to your dinner plate. Repeat until you are ready to eat! Serve with your favorite sauce. Serves 4 unless you are greedy.

Note: some seafood, such as crabs, oysters and scallops are not good candidates for fondue.

Apricot Glazed Roast Pork

1 (2- to 2 1/4-pound) rolled, boned pork loin roast
1/2 cup apricot preserves
1 tablespoon Dijon mustard
1 teaspoon dried thyme
Olive oil cooking spray

Preheat oven to 325°. Spray a broiler pan with the olive oil. Combine preserves, mustard, and thyme in a bowl; stir. Place the roast on the broiler pan. Liberally brush apricot mixture over the roast. Insert a meat thermometer into thickest portion of roast.

Bake at 325° for 2 ½ to 3 hours or until meat thermometer registers 170°, basting once with apricot mixture. Let stand 15 minutes before slicing.

Bring remaining apricot mixture to a boil; reduce heat, and cook 2 minutes. Serve with roast. Very tasty.

Chicken and Corn Gumbo

4 boneless, skinless chicken breasts
4 tablespoons melted butter
½ cup finely chopped celery
½ cup chopped onion
½ cup diced bell pepper
6 small red potatoes, diced
2 cups diced fresh tomato
1 bay leaf
1 teaspoon minced garlic
1 cup fresh or frozen corn
1 cup frozen okra, thawed
½ teaspoon paprika
½ teaspoon dried basil
1 cup chicken broth
Salt, black pepper, and red pepper – to taste
2 cups cooked rice (try brown Jasmine – its great)

Simmer the chicken breasts in salted water until done. Remove and allow to cool, retaining broth.

Sautee the celery in butter in a large pot for about 3 minutes. Add the onion and bell pepper and cook until soft. Add diced tomatoes. Cover the pot and reduce heat to medium-low. Simmer for 10 minutes.

Add bay leaf and garlic. Replace lid and continue simmering.

Meanwhile, boil corn, potatoes and okra in chicken broth until tender. Add the corn, potatoes, okra, and 1 cup of broth to the tomato base.

Tear or chop the cooked chicken and add to pot. Stir in spices and rice and simmer for 10-15 minutes. Remove the bay leaf before serving unless you want to surprise someone.