



# From Our Table

*Cooking With Jacque Angel*

Tired of the same holiday meals every season? Try a new twist on timeless traditions! Jacque Angel, Culinary Arts student at Texarkana College, shows us how easy it can be to create the perfect holiday feast!

### Quick tips from the chef:

If you've never tried it, use Kosher salt instead of your traditional iodized table salt. See if you can taste the difference!

Plan ahead! If you can do it the night before that's always a good idea! For this meal, the bread for the stuffing, the pies and the mashed potatoes were all done or started the day before.

The best thing to do when you're cooking is know your own taste! Figure out what your favorite herbs, seasonings and veggies are and use them! It's ok to substitute items in recipes and make your own creation.



## Roasted Cornish Game Hens

Cornish game hens	6
Celery stalk	1
Carrots	2
Small potatoes	3
Fresh Thyme	18 sprigs
Fresh Rosemary	9 sprigs
Bacon, for barding	12 slices
Salt and pepper	to season hens



Chop celery, potatoes and carrots to a small dice and put in a roasting pan.

Season the hens on the outside and inside of cavity with salt and pepper. Stuff a few pieces of herbs inside each cavity.

Place hens on top of veggies and begin barding the hens with the bacon (place bacon on top of the hens to add flavor and keep the hen moist while it cooks).

Put in oven at 450 for 15 minutes and then turn down oven to 400 for 20-25 minutes or until golden brown.



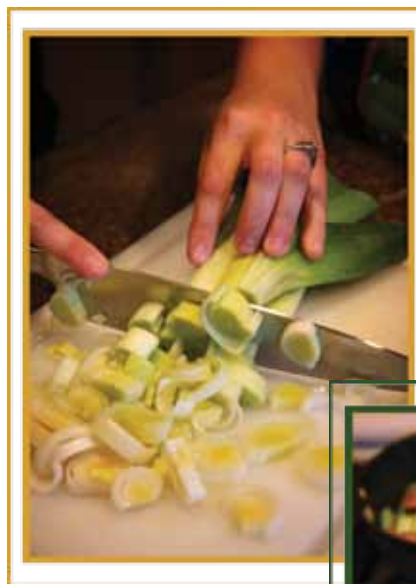
# Stuffing With Dried Apricots And Cherry

White bread, cubed	1 ½ loafs
Celery	1 stalk
Leeks	2
Yellow onion	2
Dried apricots	1 ½ cups
Dried cherries	1 ½ cups
Chicken stock	4 cups
Brandy	1 ½ cups

Cut apricots in half and put in a small bowl and add cherries. Pour brandy over dried fruit and set aside.

Chop leeks, onions and celery to a small dice and sauté in 2 Tbsp of vegetable oil. Once sautéed add dried fruit and brandy to the veggies and remove from heat.

Place bread cubes in baking pans. Pour veggies mixture over bread cubes. Pour chicken stock over bread and bake in oven at 350 for 30 minutes or until golden brown.



# Garlic Green Beans With Cherry Tomatoes

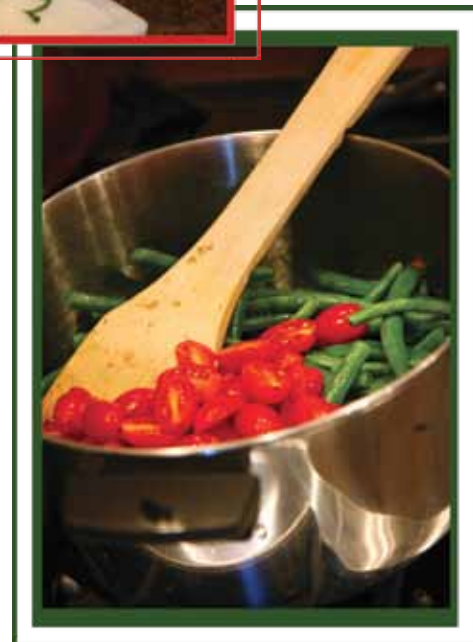
Fresh Green Beans	1 lb.
Cherry Tomatoes	2 Cups
Fresh Garlic, minced	2 Tbsp.
Vegetable oil	1/3 cup

Cut off the ends of the green beans.

Blanche in boiling water for approximately 2 minutes, remove from water and place in ice water to stop the cooking process.

Saute garlic in vegetable oil until lightly brown then remove from heat.

Add tomatoes and green beans to garlic and cook on low heat until ready to serve.



# Potato Croquettes

Russet Potatoes	6
Heavy cream	1 cup
Salt and pepper	to taste
Blue Cheese	4 oz.
Green onions	1/3 cup
Butter	1 cup
All purpose flour	4 cups
Panko or Bread crumbs	2 cups
Large Eggs	4
Vegetable oil, for frying	6 cups

Put potatoes into a saucepan, and add enough cold water to cover. Bring to a boil, and add 1 tablespoon salt. Reduce heat, and simmer until tender, about 30 minutes. Pass through food mill. Add cream, butter, green onions and blue cheese, mix well and add salt and pepper to taste.

Put flour, eggs, and panko or breadcrumbs into 3 separate dishes. Lightly beat eggs. For each croquette, scoop out 2 tablespoons potato mixture, then shape into an oval. Dredge in flour, coat with egg, and then roll in panko. Place on a rimmed baking sheet. Repeat with remaining potato mixture. Cover, and refrigerate for at least 6 hours (or overnight).

In a large cast-iron skillet or a medium saucepan, heat vegetable oil to 350. Fry croquettes in batches (do not overcrowd skillet) until golden brown, about 4 minutes. Turn croquettes occasionally as they cook to brown evenly on all sides. Drain on paper towels. Season with salt.



# Peppermint Ice Cream Chocolate Pie

## Makes 2 pies

Oreo pie crust	2
Peppermint ice cream	½ gallon
Semi sweet baking chocolate	8 squares
Heavy cream	1 ½ cups
Sugar	3 Tbsp

Set the ice cream on the counter to soften.

Melt chocolate in microwave and separate evenly between the two pie crusts.

Use the back of a spoon to gently spread the chocolate around the bottom and up the sides of the crust. Then put both pies in the fridge for 20 minutes.

Take crusts out of fridge and separate the ice cream evenly between the pies and put in freezer for 30 minutes to harden.

Whip the heavy crème and sugar in a glass bowl with a mixer until peaks form (once you turn off the mixer and lift out of the bowl it should be thick enough to hold a wave in the cream)

Slice the pie and add the crème, serve and enjoy!

