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# Vanilla & Vanilla Bean Recipes



## About Your Vanilla

Originally developed by the late Chef  
Warren LeRuth, founder

Of the award-winning LeRuth's Restaurant in  
New Orleans, this double strength  
Madagascar Bourbon Vanilla has been used by  
famous chefs for over 25 years.

It is a truly classic, grand vanilla with  
vanilla beans marinating right in the bottle.

Each one releasing thousands of  
vanilla bean specs while continuously extracting  
the full richness of the vanilla pod  
Into the liquid you use in your recipes.

This exclusive flavoring will enhance your own  
kitchen recipes as it has the recipes of the most  
discriminating chefs in the world.

Because the product is concentrated, you can  
use only half as much as you would ordinary va-  
nilla extract, making it not only a flavor sensa-  
tion, but surprisingly  
economical. Or use it full strength  
And enjoy even richer flavor.

Here are a few recipes from Chef Leruth his illustrious  
Collegues and family using his celebrated vanilla.

Try it a experience the difference!



**HAPPY COOKING !!**  
Heidi & David

## **Banana Pudding**

1	C	Sugar
3 1/2	Tbsp	Cornstarch
1/4	tsp	Salt
1	ea	Large egg
2	C	Milk
1	tsp	<b><u>Vanilla</u></b>
2-3		Sliced bananas

Mix sugar with cornstarch and salt. Stir in egg until smooth. Add milk slowly and mix well. Cook, stirring constantly until thickened and smooth. Stir in vanilla and cool slightly. Layer vanilla wafer cookies, sliced bananas and custard alternately, beginning and ending with cookies.

## **Banneux Truffles**

By Chef Jacques Harte

Chef LeRuth's teacher

1/4	lb	Unsalted butter
1	C	Heavy cream
3/4	lb	Belgian sweet chocolate
1/4	lb	Unsweetened chocolate
1	tsp	<b><u>Vanilla</u></b>

Bring cream and butter to a boil; add broken chocolates and vanilla. Refrigerate for 1 hour. Stir often. When set, spoon into 1-inch balls, and roll in cocoa

## **Caramel Custard**

By Chef Justin Galatoire

1	gal	Milk
1 3/4	lbs	Sugar
1	doz.	Extra large eggs
1	oz	<b><u>Vanilla</u></b>

Make caramel with 1/2 lb sugar. Cook until brown. Place spoonful of caramel in each custard cup. Place milk in double boiler and slowly cook to a boil. Mix eggs, sugar and vanilla and slowly add milk, stirring all the time. Do not cook too long for the cream will curdle. Pour custard mix into cups. Bake at 325° in water until set.

## **Pave Au Chocolate**

By Chefs Larry and Lee Leruth

Restaurant La Maree Paris

1	8"	Cake pan (line with paper)
1	dozen	Eggs (separate yolks from whites)
12	oz	Sweet butter
12	oz	Sweet dark chocolate

Melt chocolate – fold beaten yolks into melted chocolate. Then fold in sweet melted butter. Whip whites until they are stiff then fold into the above. Pour mix into mold and chill overnight. Serve with sweetened whipped cream.

## **TABLE OF CONTENTS**

Recipe	Page
Bread Pudding with Glazed Top	2
Bread Pudding Souffle	2
Cheese Filling for Strudel or Crepes	3
Chez Helene Bread Pudding with Rum Sauce	3
Country Club Ice Cream	3
Chocolate Chip Pecan Cookies	4
Chocolate Coeur A La Creme	4
Vanilla Souffle	4
Chocolate Pecan Caramel Tarte	5
Chocolate Squidgy Cake	5
Estelle's Brownies	6
Dominican Rum Marinated Grouper with Melon Salsa	6
Floating Peach Cobbler	7
French Vanilla Ice Cream (no turning)	7
Frozen Creole Cream Cheese	7
Grand Marnier Souffle	8
Hot Fudge Sauce	8
Hazelnut Pear Cheesecake with Raspberry Sauce	9
Osgood Pie	9
Ilma's Coconut Cake	10
Seven Minute Icing	10
Jackie's Dessert	10
Lobster A La Vanilla	11
My Fig Preserves	11
New Orleans Pecan Pie	11
Pralines	12
Skillet Pecan Fruit Cake	12
Swiss Butter Cookies	12
Tete's Extra Ordinary Flan	13
Vanilla & Raspberry Bavairian	13
Zabaglione	14
Genoise with Amaretto & Chocolate	14
Coconut Tart	14
Maude's Peanut Butter Ice Cream Pie	15
Cajun Cream Tarte	15
Banana Pudding	16
Banneaux Truffles	16
Caramel Custard	16
Pave Au Chocolate	16

## Bread Pudding With Glazed Top

By Chef Warren LeRuth

1/2	stick	Butter, softened
1	qt	Hot milk (4 Cups)
4	large	eggs
2	C	sugar
2	Tbsp	Flour
1/2	C	Light corn syrup
1/2	Loaf	Stale French bread, cut into 1" thick slices
1/2	C	Raisins
1/2	C	Crushed pineapple
1	Tbsp	<u>Vanilla</u>

### Topping:

1/2	C	Whipping cream or sour cream
1/3	C	Sugar
1/2	stick	Butter

Preheat oven to 375°F.

Spread soft butter in 12" round baking pan. Mix eggs, sugar, syrup, vanilla and hot milk. Stir in raisins and pineapple. Add bread and allow to soak well about 20 minutes, then pour into pan. Bake until pudding is almost firm.

Remove from oven and cool for 10 minutes. Increase oven temperature to 425°F. Carefully pour liquid whipping cream over top (no substitutes), then sprinkle with 1/3 C sugar and pieces of butter. Return to oven and bake 10-15 minutes to allow cream to set.

Use leftover bread pudding to make a bread pudding soufflé. See next recipe

## Bread Pudding Soufflé

3	C	Softened bread pudding (leftover)
7	eggs	Egg yolks and egg whites separated
1/2	C	Sugar
2	tsp	<u>Vanilla</u>

Whip yolks and sugar to a "ribbon" consistency and fold into leftover bread pudding.

Whip Whites to a firm peak and carefully fold into yolk-pudding mixture.

Butter and sugar line a 1 1/2 qt soufflé mold and bake at 365°F for 25 minutes.

Dust top with powdered sugar.

## Maude's Peanut Butter Ice Cream Pie

By Chef Mike Roussel of Brennan's – New Orleans, LA

1/2	Gal	Vanilla ice cream, softened
3	Tbsp	Crunchy style peanut butter, heaping.
1	Tbsp	<u>Vanilla</u>

Crust:

1/2	Box	Graham crackers, (2 stack packs)
2-3	Tbsp	Melted butter
		Heavy cream for whipping

Remove the ice cream from the freezer to let it soften. Prepare the crust. Crush the crackers very fine by rolling them in the foil with a rolling pin. Put the crumbs in a bowl and pour in the melted butter. Mix with a fork. Add more butter if necessary. Put the crumbs into a 9" pie pan and press down to form a firm, even crust. Refrigerate.

To make filling, combine the softened ice cream, vanilla, and peanut butter in a mixer. Whip until very creamy. Taste and add more peanut butter if desired. Pour the filling into the pie shell and freeze. To serve, cut into slices and top with fresh whipped cream.

## Cajun Cream Tarte

By Darcy Lenomond

Chef LeRuth's grandmother

Tart Dough:

1	C	Sugar
1 1/4	stick	Butter
2	Large	Eggs
2	tsp	<u>Vanilla</u>
3	C	All purpose flour
4	tsp	Baking powder
3/4	C	Buttermilk or milk

Cream sugar and butter; add eggs and vanilla. Add 1 C flour at a time along with milk.

Mix to soft dough and chill for 1 hour. Roll dough to fit 9" pie plate. Reserve a little dough to strip top of tart. Fill tart shell with cream filling and bake for 35 minutes. Dust with powdered sugar. Make cut out cookies with leftover dough.

### Cream Filling:

1 1/2	C	Milk (reserve 1/3 C milk to dissolve cornstarch)
1/2	C	Whipping cream
1/2	stick	Butter
2	tsp	Vanilla
3/4	C	Sugar
3	Tbsp	Cornstarch (dissolved in 1/3 C milk)

Preheat oven to 350°F.

Measure milk, cream, butter, vanilla, and sugar into a thick bottom pot. Bring to as boil, then slowly stir in the dissolved cornstarch, stirring vigorously with hand whip. Return to boil to thicken and cool.

## Zabaglione

By Chef Vincent Bommarito

Tony's Restaurant – St Louis, MO

Serves 2

4		Egg yolks
4	oz	Marsala wine
4	tsp	Sugar
1/8	tsp	<b>Vanilla</b>
Dash		Salt
12	Whole	Strawberries, fresh

Put sugar in the top of a double boiler, add vanilla and wine. Stir until sugar is dissolved, add egg yolks and salt. Stir with wire whip until eggs and wine become a creamy custard. Serve in a tall glass over strawberries. Sprinkle lightly with cinnamon. Serve with wafers if you wish,

## Genoise With Amaretto and Chocolate

By Chef Warren LeRuth

2/3	C	Sugar
7		Eggs
3/4	C	All-purpose flour
3	Tbsp	Cornstarch
2	tsp	<b>Vanilla</b>

In a bowl, mix eggs and sugar. Heat over hot water to 115°, beating until doubled in volume. Sift flour and cornstarch together 3 times. Carefully fold the flour, cornstarch and vanilla into the egg mixture. Pour into greased and floured 9-inch cake pans. Bake at 425° until set and springy. Remove from pans, invert and cool on cake racks

## Amaretto and Chocolate Filling

3	C	Whipping cream
6	oz	Semi-sweet chocolate chips
1	tsp	<b>Vanilla</b>
1/4	C	Amaretto
1	9-inch	Genoise, split

Heat cream to 180°. Stir in chocolate chips and remove from heat. Stir to melt, then chill overnight. Add vanilla. Put 1/2 of the Genoise on a cake pan and sprinkle with 1/2 of the Amaretto. Whip the cream mixture until stiff. Spread 1/4 of the mixture on the cake and sprinkle with the remaining Amaretto. Ice top and sides of cake with chocolate filling, reserving some of it to pipe through a pastry bag for finishing decorative touches.

## Coconut Tart

By Chef Lee LeRuth

1 9" tart

12	oz	Sugar
12	oz	Coconut
10		Egg whites
1/2	C	Water
1/2	tsp	<b>Vanilla</b>
1/2	tsp	Almond extract

Heat oven to 375°F.

Line tart pan with short crust. Mix all ingredients well and pour into short crust.

Bake 20-25 minutes. Cool and serve with pineapple sauce.

## Cheese Filling For Strudel or Crepes

By Chef Louis Szathmary – Chicago, IL

2	C	Baker's cheese (if you can't get baker's cheese, buy 1 pint of dry cottage cheese and press it through a fine sieve. If the consistency is too loose, add 1 Tbsp of fine bread crumbs)
2		Eggs, Separated
1/4	C	Sugar
2	tsp	<b>Vanilla</b>
1/2	C	Seedless white raisins, soaked in hot water for 30 minutes, then patted dry
1	tsp	Lemon rind, grated (yellow part only)

In a large bowl, mix baker's cheese with egg yolks, sugar, vanilla, raisins and lemon rind. Beat egg whites until stiff. Gently fold 1/3 of the egg whites into the cheese mixture. Then fold mixture into the remaining egg whites. Don't over-mix. Make strudel using your own dough or buy commercial "filo leaves". For pancakes or blintzes, divide filling into 8 portions, roll them up jellyroll fashion and heat in ovenproof dish, laced with 1/2 C sour cream and sprinkle with 1/4 C sugar at 350°F for 20 minutes.

## Chez Helene Bread Pudding with Rum Sauce

By Chef Austin Leslie – New Orleans, LA

1 1/2	Loaf	Stale French bread
1/2	lb	Butter
1/4	lb	raisins
3		Eggs, beaten
1/4	C	Brown sugar
1 1/2	C	Granulated sugar
1		small can Crushed pineapple
3	Tbsp	<b>Vanilla</b>

Preheat oven to 350°F.

Wet bread and squeeze the water out of it. Melt the butter and mix with all other ingredients. Pour mixture into a well-greased 4" x 10" baking pan. Bake for 2 1/2 hours. The pudding will rise in the first hour. After an hour, remove pan from oven; stir mixture to lighten it. Return to the oven for the second hour of cooking.

## Rum Sauce

1	stick	Butter, melted
1/4	C	Flour
1	C	Sugar
1/2	C	Rum

Place all ingredients in double boiler and cook for 10 minutes. Beat until fluffy.

## Country Club Ice Cream

By Chef Warren LeRuth

3/4	C	Sugar
1/4	C	Light corn syrup
1	T	<b>Vanilla</b>
1	C	Evaporated milk
1	C	Half and half cream
2	C	Whipping Cream

Mix all ingredients well. Chill for 3 hours, then freeze in ice cream maker according to manufacturer's directions.

## **Chocolate Chip Pecan Cookies**

By Chef Warren LeRuth

approx. 100 small cookies

2	sticks	Butter, softened
1	C	Light brown sugar
3/4	C	Granulated sugar
1	Tbsp	<b>Vanilla</b>
1/4	C	Chopped coconut
1		Egg - extra large
1	Tbsp	Water
2 1/4	C	Flour, all-purpose, un-sifted
1/2	tsp	Baking soda
12	oz	Semi-sweet chocolate chips
1 1/2	C	Pecan pieces (English walnuts may be substituted)

Preheat oven to 360°F.

Cream butter, sugars, vanilla, coconut and egg for 5 minutes. Add flour and soda and mix for 3-4 minutes. Gently fold in chips and pecans. Chill dough for 1 hour for easier handling. Divide dough into 8 pieces and roll into strips. Pinch 13 cookies from each strip. Place on lightly greased cookie pans and bake about 9-11 minutes.

## **Chocolate Coeur A La Crème**

By Chef Tony Vallone, Proprietaire

Tony's Restaurant – Houston, TX

1	C	Cottage Cheese
1	pkg	Cream cheese, softened (8 oz)
1/2	C	Powdered sugar
1/4	C	Unsweetened cocoa
1	tsp	<b>Vanilla</b>
1	C	Whipping cream, whipped
		Sweetened whipped cream
		Valentine candy hearts, optional

Line a 1-quart coeur a la crème mold with a double thickness of damp cheesecloth, allowing it to hang over edge about 4 inches. Beat cottage cheese on high speed of mixer until almost smooth, about 5 minutes. Beat in cream cheese until smooth. Stir in sugar, cocoa and vanilla. Fold in whipped cream. Spoon mixture into prepared mold. Fold overhanging cheesecloth over cheese mixture. Place weighted flat object on cloth covered mold. Elevate for drainage over pan.

Refrigerate at least 12 hours. To serve: Fold back cheesecloth from top of mold. Invert onto serving plate; remove mold and carefully peel off cheesecloth. Garnish with sweetened whipped cream, piped through a fluted pastry tube and valentine candies.

Note: If you do not have a coeur a la crème mold, a pottery heart mold with drainage holes, the mixture may be molded in cheesecloth lined 6-inch diameter sieve. Elevate for drainage.

## **Vanilla Souffle**

6		Egg Yolks
1 1/4	C	Sugar
2	tsp	<b>Vanilla</b>
8		Egg Whites

Preheat oven to 365°F.

Butter and sugar a large oven dish. Whip yolks and sugar to form a ribbon. Fold in 8 stiffly beaten egg whites and vanilla. When almost baked dust with powdered sugar and return to oven to caramelize.

## **Tete's Extra Ordinary Flan - (Crème Caramel)**

From a great Cuban Chef and friend of Chef Warren LeRuth

		7" ring pan
6		Large eggs
1	Tbsp	<b>Vanilla</b>
1	can	Sweetened condensed milk (14 oz)
1	can	Evaporated milk (14 oz)
3/4	C	Sugar
1	Tbsp	Water (for caramel)

Preheat oven to 350°F.

Cook sugar and water to light brown caramel. Immediately pour into mold.

Turn mold to coat bottom and sides of pan with caramel. Set aside.

Mix eggs, vanilla, condensed and evaporated milk well. Pour into caramel lined ring pan.

Bake in pan of water (1 1/2" to 2" water) for 25 – 35 minutes. Test for doneness.

Chill thoroughly before inverting to remove from ring pan.

## **Vanilla and Raspberry Bavarian**

Richard Perry Restaurant – St. Louis, MO

### **Vanilla Bavarian**

1	C	Sugar
4		Egg yolks
1	C	Milk
2	Tbsp	<b>Vanilla</b>
1	Tbsp	Gelatin
3	Tbsp	Cold water
2	C	Heavy cream, whipped

For the vanilla Bavarian, beat the sugar, egg yolks and vanilla, until thick and pale colored; bring milk to boiling point; temper egg and sugar mixture with hot milk and combine; stir-cook over low heat until it begins to thicken; remove and put in stainless bowl set in ice to cool. Soften gelatin with cold water; add softened gelatin to the heated mixture and stir until the gelatin is completely incorporated; stir the mixture occasionally until nearly set; fold in the whipped cream at that point.

### **Raspberry Bavarian**

1	C	Sugar
4		Egg yolks
1	C	Milk
3	Tbsp	Chambord, or other raspberry liqueur
1	Tbsp	Gelatin
3	Tbsp	Cold Water
2	C	Heavy cream
1/2	C	Raspberry puree, seeds removed

Repeat the procedure for the Raspberry Bavarian adding the raspberry puree with the gelatin. To mold; line an 8 oz mold with saran wrap; fill mold half full with Vanilla Bavarian mixture; put the Raspberry Bavarian mixture in a pastry bag with 1/2" plain tip; Stick the tip into the 1/2 filled bavarian and squeeze the bag, allowing the raspberry mixture to fill the center, while pushing the vanilla mixture around the sides; refrigerate until serving time; garnish with toasted almonds and serve with a Crème Anglaise.

## Pralines

Makes 2 dozen 2 1/2" – 3" Pralines

2 3/4	C	Sugar
1	C	Half and half cream
1	Tbsp	Butter
3	C	Pecan halves
2	tsp	<b>Vanilla</b>

In a heavy pot, combine 2 C sugar with cream and butter and bring to a boil. In a separate heavy saucepan, melt 3/4 C sugar until it is caramel color. Add the cream, butter and sugar mixture to the caramel mixture. Add pecans and cook to the softball stage (238° on a candy thermometer). Remove from heat, add vanilla, and beat until it thickens. Drop onto wax paper to harden.

## Skillet Pecan Fruit Cake

1 1/2	lb	Large pecan pieces
1	lb	Glace cherries (red and green)
1/2	lb	Glace pineapple
1/2	lb	Cut dates
1	C	All purpose flour
1	C	Granulated Sugar
1	tsp	Salt
4		Large eggs
1	Tbsp	<b>Vanilla</b>

Preheat oven to 275°F.

Grease and paper line a large iron skillet. Toss fruit, nuts, flour, sugar, and salt together.

Whip eggs and vanilla and mix into fruit mixture. Bake for 1 1/2 hours (top covered with paper).

Be sure to pack batter well into skillet.

## Swiss Butter Cookies

1	C	Granulated Sugar
1/2	lb	Unsalted butter
1 1/2	tsp	<b>Vanilla</b>
1	Tbsp	Orange juice concentrate
1		Egg
2 1/2	C	All purpose flour (un-sifted)
1 1/4	tsp	Baking powder

Preheat oven to 400°F

Cream sugar, butter, vanilla, orange juice and egg until fluffy. Beat in flour and baking powder to make dough. Chill dough 2 hours. Roll to 3/8" thickness and cut out.

Bake 7-9 mins (brown edges).

## Chocolate Pecan Caramel Tarte

By Chef Gary Darling

Café Rani

1	C	Granulated sugar
3	C	Light corn syrup
2	sticks	Butter
1/2	tsp	Salt
3	squares	Unsweetened chocolate
6		Large eggs
2	tsp	<b>Vanilla</b>
3	C	Pecan pieces
		Pie dough for 12" pan
1	can	Sweetened condensed milk (boil unopened can in water for 3 hours to make caramel, cool)

Preheat oven to 425°F.

In a heavy saucepan, heat corn syrup, sugar, butter, salt and chocolate to simmer.

In another bowl beat the eggs for 2 minutes and slowly add half the cooked mixture.

Add vanilla, then add other half of cooked mixture. Stir in the pecans.

Pour batter into 12" pan lined with piecrust. Bake 10 minutes at 425°F; reduce oven to 350°F and bake for about 40 minutes. Allow tarte to cool completely then open boiled condensed milk and spread over tarte. Refrigerate again before serving.

## Chocolate Squidgy Cake

From a famous English Inn

8	oz	Butter, softened
8	oz	Castor sugar
8	oz	Cooking chocolate
8	Tbsp	Dark rum
6		Egg yolks
1/2	C	Self rising flour (sieved)
1/2	C	Ground Almonds (sieved)
6		Egg whites
1	tsp	<b>Vanilla</b>

Cream butter and castor sugar. In double boiler bring together cooking chocolate and dark rum.

As the latter is cooling, beat in egg yolks and combine this with the butter/sugar mixture.

Gently fold in flour with ground almonds. Fold in egg whites and vanilla that have been beaten stiff. Bake at 360°F for about 40 minutes.

When cold, cut in 3 and gently coat with liqueur syrup.

Icing:

6	oz	Cooking chocolate
3	Tbsp	Rum
6	oz	Butter

Melt chocolate with rum, and as cooling beat in butter. Icing covers the whole thing after you have inserted double cream

## **Estelle's Brownies**

By Estelle Appollonia (Chef LeRuth's mother)

3	oz	Unsweetened chocolate squares
1/2	stick	Butter
2		Large eggs
1 1/4	C	Granulated sugar
1	C	Cake flour, sifted
1/2	tsp	Baking powder
1/4	tsp	Salt
2	tsp	<b><u>Vanilla</u></b>
1 1/4	C	Pecan pieces

Preheat oven to 350°F.

Melt chocolate and butter in a double boiler. Mix eggs, sugar, salt and vanilla for 5 minutes.

Add melted chocolate and butter. Fold in flour and baking powder, and last, pecans.

Bake in greased 8 x 8 square pan for 25 minutes or until brownie falls slightly.

## **Dominican Rum Marinated Grouper With Melon Salsa**

Minor's serves 12

Salsa:

1/2	cup	Orange juice
1/8	cup	Olive oil
1	tsp	<b><u>Minor's Cilantro Lime</u></b>
1/4	cup	<b><u>Minor's Caribbean style sauce</u></b>
	to taste	Salt
1/2	Tbsp	Red pepper flakes
6	oz	Honeydew melon, small diced
4	oz	Cantaloupe, small diced
3	oz	Mango, small diced
3	oz	Orange, small diced
2	oz	Red onion, small diced
1	Tbsp	Mint, finely chopped

Marinade:

2	cup	Dark rum
7	whole	Star anise
1	tsp	Lemon zest from 2 lemons
1	Tbsp	Honey
1	tsp	Cinnamon, ground
1/2	tsp	Minor's Cilantro Lime
1	Tbsp	<b><u>Vanilla</u></b>
3 lbs, 2 oz		Grouper, raw

In a small bowl, combine orange juice, olive oil, Cilantro Lime, Caribbean style sauce, salt and red pepper flakes. Stir with a wire whip.

In a medium sized bowl, combine honeydew, cantaloupe, mango, orange and onion. Add dressing and mint. Toss until well coated.

Place rum, star anise, lemon zest, honey, cinnamon, Cilantro Lime and vanilla in a blender and pulse for 30 seconds. Chill until needed.

Completely coat fish with mixture and allow to marinate 30 to 45 minutes for best flavor.

Remove fish from marinade and discard marinade.

Bake fish in a 350 ° F oven 12 - 15 minutes until it flakes or to your desired temperature.

(Baking allows cooking without burning the marinade as char-grilling will.)

Serve 4 oz of grouper and 2 oz of salsa.

## **Lobster A' La Vanilla**

By Chef Etienne Merle

L'Auberge du Cochon Rouge  
Ithaca, New York

1	qt	Heavy cream
1	clove	Garlic, finely crushed
1		Shallot, finely chopped
1	tsp	Ground white pepper
2	tsp	Salt
1/2	tsp	Cinnamon
1/2	tsp	Ginger
1/2	tsp	Rosemary
1/2	tsp	Thyme
1 1/2	Tbsp	<b><u>Vanilla</u></b>

In a saucepot pour in heavy cream. Add remaining ingredients and reduce over a slow fire until 1/3 has evaporated (leaving 2/3 of a quart). Remove from heat and reserve.

Boil 3 live lobsters in court bouillon prepared with carrots, onions, celery, (approximately 1/2 lb each) in boiling water with 1 tsp whole black pepper and any other seasoning you like.

Remove lobsters after 7-8 minutes. Remove claws and split. Split the body open lengthwise and remove stomach sack. Fill head spaces with sauteed, sliced mushrooms. Cover with 3 oz sauce per 1/2 body and 1-2 oz per claw. Bake in an oven at 350° for 5 minutes. Enjoy!

## **My Fig Preserves**

By Chef Warren LeRuth

(learned while working at Solari's in 1948)

1	gal	Local figs, small, ripe on firm side (cover with boiling water and soak for 15 minutes)
5	lbs	Sugar
2	qt	Water
2	tsp	<b><u>Vanilla</u></b>

Add sugar and water to above and boil until syrup registers 214°F. Remove from heat.

Allow figs and syrup to cool overnight. Next day add 1 pint water and 2 lbs sugar. Boil to 218°F. Add vanilla. Immediately fill jars and have someone apply the lids tightly and place jars upside down. This is very important as by turning upside down, lids are pasteurized. After about 15 minutes try to give the lids another tightening and leave upside down until cool.

## **New Orleans Pecan Pie**

By Chef Warren LeRuth

3		Eggs, large
3/4	C	Granulated sugar
2	tsp	Flour
2	tsp	White vinegar (optional, to reduce sweetness)
2	tsp	<b><u>Vanilla</u></b>
1	C	White corn syrup
1/2	stick	Butter, melted
1 1/4	C	Pecans
1	9"	Unbaked pie shell

Preheat oven to 340° F.

Mix Eggs, sugar, flour, vinegar and vanilla. Add melted butter and then pecans.

Pour into unbaked 9" pie shell and bake for 45-55 minutes.

Reduce oven to 320° when half baked



## **Irma's Coconut Cake**

By Mrs. Irma Ellerbush – LeRuth Cookbook

New Orleans, LA

2	sticks	Butter
2	C	Sugar
1/4	tsp	Salt
2	tsp	<b><u>Vanilla</u></b>
4		Egg yolks
1	C	Milk (room temperature)
3	C	Flour (sifted once and measured)
3	tsp	Baking powder
4		Egg whites

Cream butter, sugar, salt and vanilla until light. Add egg yolks one at a time. Sift flour and baking powder; add to creamed mixture alternately with milk, beating after each addition. Beat egg whites to medium peak and fold into batter. Bake at 365°F for 25 minutes in 2 – 9 x 1½ inch round pans - greased and floured.

## **Seven Minute Icing**

2		Egg whites
1 1/2	C	Sugar
1/4	tsp	Cream of tartar
1/4	C	Water
1	tsp	<b><u>Vanilla</u></b>
2	fresh	Coconuts, peeled and grated

Place all ingredients in top of double boiler. Beat for 1 minute and then place over boiling water beating constantly for about 7 minutes. Remove from heat and beat 2 minutes to spreading consistency. Grate 2 fresh coconuts and sprinkle on top and sides of iced cake.

## **Jackie's Dessert**

By Chef Guovanni D. Galati

Dominic's – St. Louis, MO

Serves 10-12

1		Pound cake
1/2	C	sugar
1/2	C	Cornstarch
1	qt	Milk
1	tsp	<b><u>Vanilla</u></b>
1	tsp	Cinnamon
1	C	Chocolate sprinkles
1	C	Chopped pecans
1/2	C	Maraschino cherries
		Chocolate sauce, optional

Cut cake into 1/2 inch slices and place 1 layer in the bottom of a 9" pan. Set aside. Combine sugar and cornstarch in a saucepan. Set over medium heat, add the milk gradually and cook, stirring until the mixture comes to a boil and thickens. Remove from heat and stir in vanilla and cinnamon. Pour 1/2 the pudding over the sliced cake. Scatter over the pudding, 1/2 the chocolate and 1/2 the pecans. Add another layer of cake, the rest of the pudding, and the remaining chocolate and pecans. Top with cherries and refrigerate. Serve cold on a chilled plate, with chocolate if desired.

## **Floating Peach Cobbler**

1	stick	Butter
1 1/4	C	Sugar (for batter)
1 1/4	C	Self-rising flour
1	Tbsp	<b><u>Vanilla</u></b>
1	C	Milk
2	C	Sliced peaches, unsweetened
2/3	C	Sugar (for topping)
Pinch		Nutmeg

Preheat oven to 360°F.

Melt butter in cobbler pan. Mix first sugar, flour, vanilla, and milk to a batter. Pour batter into pan. Pour drained fruit on top of batter and sprinkle with second sugar amount and nutmeg. Bake 35-45 minutes; crust will rise and become golden brown.

## **French Vanilla Ice Cream (no turning)**

By Chef Warren LeRuth

6		Egg yolks, large
1/4	C	Light Corn Syrup
1	C	Sweetened condensed milk
1	Tbsp	<b><u>Vanilla</u></b>
3	C	Whipping cream

Whip yolks and corn syrup until thick and fluffy (about 6-7 minutes). Whip yolks and corn syrup until thick and fluffy (about 6-7 minutes). Fold in condensed milk and vanilla. Carefully fold in whipped cream. Pour into mold and freeze overnight.

## **Frozen Creole Cream Cheese**

By Mrs. June Soniat

New Orleans, LA

Serves 16

5	cartons	Creole cream cheese (8 oz each)
1	qt	Milk
1	qt	Whipping cream
1	can	Condensed milk
2	C	Sugar
3	tsp	<b><u>Vanilla</u></b>

Mash cream cheese through a colander to eliminate large pieces. Bring milk and 2 C sugar to low boil. Remove from stove. Add condensed milk, stir very well. Let mixture cool. When cool, add cream cheese, whipping cream and vanilla. Freeze until firm. This makes apx. 1½ gallons frozen

## Grand Marnier Soufflé

Tony's Restaurant – Houston, TX

		Butter - to coat
		Granulated Sugar - to coat
2	Tbsp	Butter, sweet, unsalted
2	Tbsp	Flour, all-purpose
1/2	C	Whipping cream
3/4	C	Granulated sugar
4		Egg yolks
1	tsp	<u>Vanilla</u>
4		Egg whites, at room temperature
1/4	tsp	Salt
1/4	tsp	Cream of tarter
1/4	C	Grand Marnier or orange flavored brandy
		Powdered sugar
		Whipped cream

Preheat oven to 375°F.

Butter 1 1/2 quart soufflé dish generously; dust with granulated sugar; refrigerate.

Melt 2 Tbsp butter in saucepan over medium heat. Whisk in flour.

Cook, whisking constantly, 1 minute. Whisk in 1/2 C cream.

Reserve 1 Tbsp of the 3/4 C granulated sugar; whisk remaining sugar into cream mixture.

Cook, mixing constantly until mixture is very thick, about 5 minutes. Whisk 1/4 C cream mixture into egg yolks in small bowl. Whisk egg yolk mixture into remaining cream mixture.

Cook over low heat whisking constantly, one minute. Transfer to large bowl, whisk in vanilla.

Beat egg whites and salt in large mixer bowl until foamy; add cream of tarter.

Beat in reserved granulated sugar; beat until stiff, but not dry. Fold 2 Tbsp of the egg white mixture into the egg yolk mixture; fold in remaining egg white mixture. Gently spoon mixture into prepared dish. Drizzle with brandy; stir gently once or twice just to blend.

Bake until top is golden but not dry, 35-40 minutes. Dust to with powdered sugar.

Serve immediately with whipped cream.

## Hot Fudge Sauce

By Chef Chris Kerageorgiou

La Provence

1	stick	Butter
5	squares	unsweetened chocolate
1	can	Evaporated milk (13 Oz)
3	C	Granulated sugar
2	tsp	<u>Vanilla</u>
1/2	tsp	Salt
1/3	C	Light corn syrup

In a double boiler, melt butter and chocolate.

Add milk and sugar a little at a time.

Add vanilla, salt and corn syrup, and cook to 175°F, stirring often.

Delicious over vanilla or coffee ice cream.

## Hazelnut Pear Cheesecake with Raspberry Sauce

By Chef Carolyn Buster

Crust:

4	oz	Butter
1/2	C	Granulated sugar
2		Egg yolks
1/4	tsp	Cinnamon
1	tsp	<u>Vanilla</u>
1	C	Flour
4	oz	Melted butter
1/2	lb	Finely chopped pecans

Cream together butter and sugar, the gradually add egg yolks, cinnamon and flour. Pat mixture into un-greased baking tin. Bake in 350°F oven for 10-15 minutes or until golden brown.

Cool, then remove from pan and process into fine cookie crumbs. Combine crumbs with melted butter and chopped pecans.

Generously butter sides and bottom of 10-inch springform pan.

Press crumb mixture into bottom of pan.

### Cheese mixture:

2 1/2	lbs	Cream cheese
2	C	Sugar
6		Eggs
2	tsp	<u>Vanilla</u>
1/2	C	Whipping cream
2		Fresh pears, peeled and cut in 1/2" pieces
1	C	Hazelnut puree (1/2 hazelnuts – 1/2 pear preserves)

In food processor, process cheese until smooth. Gradually add sugar, then eggs and vanilla, and finally, whipping cream. Fold in pears. Pour 1/2 of batter into pan. Swirl in 1/2 of hazelnut puree, the pour in remaining batter and swirl in remaining hazelnut puree. Set springform pan on large square of heavy-duty foil and pull foil up tightly around sides of pan. Place foil wrapped pan in larger pan and pour in water to a depth of 2". Bake in 325°F oven for approximately 2 hours or until set. Remove from water bath and cool. Refrigerate overnight before serving.

### Raspberry sauce:

2	C	Frozen Raspberries
2	Tbsp	Sugar
1	Tbsp	Kirschwasser

Blend together, then strain

**To serve:** Run a knife around the sides of cheesecake, then release spring.

Smooth some sour cream over top and sides of cake and serve with raspberry sauce.

## Osgood Pie

1/4	C	Butter
2	C	Sugar
1	tsp	<u>Vanilla</u>
4		Eggs, separated
2	C	Chopped nuts
1	C	Chopped raisins
1	9"	Unbaked pie shell

Cream butter, sugar and vanilla. Add beaten yolks of eggs, nuts and raisins.

Beat egg whites until stiff and fold in. Pour into pie shell and bake at 350°F for 45 minutes.