



DISHIN' WITH DEBBIE!

FOOD FOR HIGH ACHIEVING INDIVIDUALS

Welcome to April!

I may have mentioned this before, but I love flowers and books. Almost as much as I love chocolate (but not quite...)... These are some from my own garden. WELCOME SPRING!!!!



Well, this month's book (well, I suppose "books" is more appropriate) is Harry Potter. Like many of you, I read these books to my kids and got hooked myself. It was difficult to think of recipes based on this series (those potions, for example, sounded pretty nasty!), but there are apparently whole cookbooks out there dedicated to the craft of Potter Fare. Who knew?? The recipes below are taken from www.harrypotterrecipes.net/. Apparently, they never eat anything but sweets, however! Not that that is a problem. ☺



One of the things the young wizards were always indulging in was butter beer. It never sounded very appetizing to me, but when I looked up the recipe on Pinterest, it is much more appealing than it sounds!

Butter Beer

Ingredients:

- 1 quart vanilla ice cream
- 1/4 cup butterscotch syrup
- 32 ounces of cream soda
- 1/2 cup ice
- Whipped cream



Directions:

- 1.) Place ice cream, ice, butterscotch and cream soda in a blender.
- 2.) Mix until combined.
- 3.) Pour into cold glasses top with whipped cream
- 4.) Imbibe the magical brew!

Pumpkin Pasties

Ingredients:

- 2 eggs, slightly beaten
- 3/4 cup sugar
- 1 lb. canned pumpkin (or 2 cups fresh, roasted in the oven)
- 1/2 teaspoon salt



- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/4 tsp. cloves
- 1/2 t. allspice
- 1 2/3 cups evaporated milk (1 can)
- Butter for greasing casserole dish
- 9 oz. pie crust pastry (enough for two single standard pie crusts)

Directions:

- 1.) To make filling, add eggs and sugar to a mixing bowl, mix until well blended.
- 2.) Stir in pumpkin, salt and spices.
- 3.) Add evaporated milk and mix well.
- 4.) Pour the filling into a large buttered casserole dish.
- 5.) Bake at 425 degrees for 15 minutes.
- 6.) Keep oven door closed and reduce temperature to moderate (350 degrees) and continue baking for 45 minutes or until table knife inserted in center of dish comes out clean.
- 7.) Cool filling completely on a wire rack.
- 8.) Roll pastry thin and cut into circles approximately four inches in diameter.
- 9.) Put a spoonful of the cool pumpkin mixture towards one side of the center of the circle.
- 10.) Fold over the crust into a half-circle and firmly crimp the edges closed.
- 11.) With a paring knife, cut three small slits in the top for venting.
- 12.) Place on a greased cookie sheet.
- 13.) Bake at 400 degrees only until crust is a light golden brown, approximately ten minutes.

Ton Tongue Toffee

Ingredients:

- 2 cups sugar
- 8 tablespoons butter
- 1/2 teaspoon rum or vanilla flavoring
- 1 1/4 cups water

Directions:

- 1.) Place all ingredients in a heavy saucepan.
- 2.) Stir over medium heat until sugar dissolves.
- 3.) Without stirring, boil until mixture reaches 290 °F on a candy thermometer.
- 4.) Pour into a buttered, 9-by-12-inch pan.
- 5.) Let cool until almost firm to the touch.
- 6.) Mark into 2-inch squares with a sharp knife.
- 7.) When cool, break into squares or shards.

That's all for this month, but start thinking about what culinary delights are conjured up in your mind by **To Kill a Mockingbird** by Harper Lee.

So you can be ready for the rest of the year:

- June- **Little Women (or Little Men)** -Louisa May Alcott
- July- **The Da Vinci Code**- Dan Brown
- August -**The Life of Pi** - Yann Martell
- September - **The Book Thief** - Markus Zusak
- October - **It**- Stephen King
- November - **The Hunger Games** - Suzanne Collins
- December - **Water for Elephants**, Sara Gruen

Send me those recipes as soon as you can! I will be forever grateful to you to not have to come up with them all on my own.



Please send recipes to dereihart@pa.gov. Hurry up and do it now so you
Debbie

UNTIL NEXT MONTH- KEEP ON DISHIN'!