

## Popovers

Preheat oven to 400 degrees F.

4 eggs

1 teaspoon salt

2 cups bread flour

2-3/4 cups milk (divided)

2 Tablespoons shortening to grease muffin pans

In a bowl, mix the eggs, salt and flour. Stir in 1/2 cup of the milk and mix until smooth, then add the rest of the milk a little at a time to avoid lumps. Strain the mixture through a sieve and fill 2-3/4 inch diameter greased muffin pans 1-1/2 inches deep. Place in preheated oven and bake for 35 minutes. Reduce heat to 350 degrees F. and bake another 35 minutes.

Yield: 12 Popovers.

## Teriyaki Marinated Baby Lamb Chops

¼ cup fine chopped garlic  
3 cups soy sauce  
1 cup honey  
½ lb. brown sugar

Blend all ingredients well. Pour over lamb chops and refrigerate up to 8 hours. In large sauté pan heat 2 tablespoon canola oil, over high heat, place lamb chops, cook for 3 minutes on each side until dark brown.

## Court-bouillon

(Poaching liquid for salmon)

1 qt. water  
1 cup white wine  
2 tablespoons lemon juice  
1 tablespoon orange juice  
½ cup diced celery  
½ cup diced onions  
½ cup diced carrot  
½ cup diced leeks  
3 bay leaves  
3 sprigs thyme  
½ tablespoon black pepper  
1 tablespoon coarse salt

Place salmon in poaching pan. Pour all ingredients over and simmer for 7-8 minutes until salmon becomes firm.

## Green Sauce

(Serve with poached salmon)

2 cloves garlic  
1 cup chopped spinach  
1 cup chopped parsley  
½ cup chopped watercress  
½ cup chopped onions  
1 tablespoon capers  
1 tablespoon fresh lemon juice  
Salt, pepper

Blend all ingredients well. Pour over lamb chops and refrigerate up to 8 hours. In large sauté pan heat 2 tablespoons canola oil, over high heat, place lamb chops, cook for 3 minute on each side until dark brown.

In blender puree all ingredients. Mix gently with 2 cups mayonnaise.

## Key Lime Pie

### Crust:

5 oz Graham crackers

1 oz sugar

1 oz flour

2 oz melted butter

Pie form: 9 inch wide 1 1/2 deep

### Filling:

1 ½ cup fresh lime juice

4 egg yolks

Zest of 2 limes

2 lbs condensed milk

### To prepare crust:

Mix all dry ingredients. Add melted butter. Press dough into pie form. Bake at 350 till golden brown 7-10 minutes.

### Filling:

Mix condensed milk, egg yolks, zest and lime juice. Fill the pie shell. Bake at 350 degrees until pie bubbles around the edges. Cool the pie. When cold, cover with 1 inch thick layer of whipped cream.

Garnish with sliced lime.