RESORT ♦ SPA ♦ GOLF CLUB

CRANWELL

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Carrot Mousse

INGREDIENTS

1 lb. carrots, peeled and chopped
2 tbsp. sugar
1/2 - 3/4 lb. unsalted butter, softened

Place carrots in a large sauce pan with just enough water to cover. Add sugar and boil in water until carrots are very soft and water has almost completely evaporated. Strain carrots from any excess water. While carrots are still hot, place in a food processor. Add butter and salt and pepper to taste. Puree until smooth. Taste for desired flavor and add salt and pepper if necessary. (If greater richness is desired, add more butter). Chill overnight and serve with water crackers or as an alternative to mashed potatoes.

Note: Fresh ginger is optional for a more pungent, spicy flavor. If desired, add fresh, grated ginger in the cooking process.

Gazpacho

INGREDIENTS

1/2 cup onion, finely diced
1/2 cup yellow pepper, finely diced
1/2 cup tomato, chopped
1/2 cup English cucumbers, peeled & diced
3 tomatoes, cut in half
2 cups Sacramento tomato juice
4 tbsp. olive oil
2 tbsp. cilantro, chopped
2 tbsp. Italian parsley, chopped
1 tbsp. chives, chopped
2 scallions, thinly sliced
2 tsp. Worcestershire sauce
1 tsp. Tabasco
salt & pepper to taste

Place tomatoes on a baking sheet, cover with olive oil and roast in the oven at 375° for 20 - 30 minutes. Place onions, peppers, chopped tomatoes, cucumbers and herbs (except scallions) in a bowl. Place roasted tomatoes and tomato juice in a blender and blend until smooth. Pour over vegetables and herbs. Season with Worcestershire, Tabasco, salt and pepper. Mix well and place in refrigerator overnight. To serve, ladle into a chilled martini glass and garnish with scallions.

Makes four 8 oz. servings.

Enjoy! — Executive Chef Carl DeLuce