



Bloomington Cooking School
115 North College, Suite 014
Bloomington, IN 47404
(812) 333-7100

Winter/Spring 2010: Jan Bulla-Baker's Amatriciana Sauce for Pasta

1/2 pound bacon or pancetta, cut in 1" slices
2 large onion, finely chopped
1/2 teaspoon red pepper flakes
10 cloves garlic
2 cans 28 ounce tomatoes, crushed
2/3 cup dry white wine
4 tablespoons parsley, chopped
1 pound bucantini pasta
1 cup parmesan cheese, grated
Salt
olive oil

In wide frying pan, cook pancetta or bacon over medium heat till crisp and lightly browned, stirring often. Lift out and drain, reserving enough to make 1/2 cup. Add olive oil if needed.

To drippings add onion and pepper flakes and cook till soft (about 6 minutes.) Add garlic, tomatoes, and their liquid, wine, and parsley. Boil gently till thickened (10-15 minutes)

Meanwhile, cook pasta al dente. Drain and place on warm platter. Mix pancetta into sauce, season to taste with salt and pepper. Spoon sauce over pasta, serve with cheese.

Fall 2009 Recipe: Matt O'Neill's Potato and Red Pepper Pancakes

2 medium Idaho potato, peeled and shredded
3 shallots, peeled and minced
1 large egg, beaten
1 red pepper, roasted, seeded, peeled & chopped
2 tablespoons (or more) scallions, chopped
1 tablespoon feta cheese, crumbled
2 tablespoons vegetable oil
salt and pepper, to taste

1. Preheat oven to 375 degrees.
2. Combine all ingredients.
3. Heat oil in a skillet over medium heat.
4. Drop mixture in by spoonfuls to form 8 small pancakes about 1/4 inch thick.
5. Cook about 8 minutes per side, until golden. Place on baking sheet and bake in the oven another 8 minutes.



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Summer 2009 Recipe: Double Ginger Blackberry Crisp

Filling:

3 cups blackberries
3 tablespoons brown sugar
1/2 teaspoon cinnamon
1 teaspoon ground ginger

Topping:

1 cup all-purpose flour
1 cup brown sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon allspice
1/2 teaspoon ground ginger
1 heaping tablespoon crystallized ginger, chopped
2 eggs, beaten
1/2 cup butter, cut into small pieces

Preheat oven to 400 degrees. Combine the blackberries, brown sugar, cinnamon, and ginger and spoon into an 8-inch baking dish. In a bowl, combine the flour, brown sugar, baking powder, salt, allspice, and gingers. Blend in the egg. Mixture will be crumbly. Sprinkle topping mixture over the filling, and dot with the butter. 5. Bake for 25-30 minutes or until the top is crispy and brown. Serve warm.

Jan's Biscotti

1 cup sugar
1/2 cup butter, melted
1/8 cup anise seed
1/8 cup anisette
1 1/2 tablespoon whiskey or 1 tsp. vanilla and 1 Tbs. water
3 eggs
2 3/4 cup all-purpose flour
1 1/2 teaspoon baking powder
1 cup walnuts or almonds, coarsely chopped

In a large bowl, stir together sugar, butter, anise seeds, anisette, and whiskey. Beat in eggs. In another bowl, stir together flour and baking powder; gradually add to sugar mixture, blending thoroughly. Mix in nuts. Cover tightly with plastic wrap and refrigerate 2-3 hours. Shape dough with your hands, directly on greased baking sheets, to form flat loaves about 1/2 inch thick, 2 inches wide and as long as baking sheets. Place loaves parallel, four inches apart. Bake in 375 degree oven for 20 minutes or until lightly golden.

Remove loaves from oven. Let cool on baking sheets until you can touch them; then cut them diagonally into 1/2 or 3/4 inch slices. Place slices close together, cut side down on baking sheets. Bake in 375 degree oven for 15 minutes until lightly toasted. Cool. Store in airtight container. Recipe can be doubled with extra biscotti stored in zip-lock bags or frozen. Makes 4 1/2 dozen.



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Cheddar Cheese Spread

1 pound sharp cheddar cheese, grated
1 cup pecans, toasted and chopped
½ cup light mayonnaise
¼ cup onions, minced
1 clove garlic, minced
½ teaspoon Tabasco sauce

Method:

Mince onions and garlic in processor; add mayonnaise, Tabasco, and grated cheddar cheese, and process to desired consistency—smooth is good. Roll in pecans and wrap in plastic. Chill 2-3 hours. Can be served with crackers and great topped with strawberry or tomato jam.

Watermelon Gazpacho

8–10 cups watermelon, seeded and cubed
2 cups orange juice
¼ cup olive oil
1 ½ large English cucumbers, peeled, seeded, & diced
1 large red pepper, seeded and diced
1 medium onion, diced
3 cloves garlic, minced
1 jalapeno chile pepper, finely diced
3 tablespoons balsamic vinegar or lime juice
¼ cup cilantro, chopped
¾ teaspoon salt

Process 6 cups of watermelon with orange juice and oil in blender, food processor, or with hand blender, and puree.

Transfer to bowl and mix with remaining ingredients. Blend with hand blender to desired consistency.

Season with salt & pepper to taste.

Refrigerate until ready to use. Serves 25 portions.