

Cooking with the Club

by our own
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Send Us Your Recipes!

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Cupid is Chubby for a Reason

When reading e-mail from the Cooking with the Club readers, the topic of Valentine's Day recipes came up every time. So, to help you with your food-making endeavors for Valentine's Day, I have provided some of my own recipes of love. They are easy to make and will easily please the taste buds of loved ones.

Prawns of Amour are a longtime favorite of mine that I got from an old friend Margo, who was from France. She loved butter and parsley and found great ways combine them in a variety of foods like shrimp (prawns). This one was her favorites. Give it a try!

Oh My Mussels Marinara is a fantastic Italian-style recipe used in many restaurants. If you have most of the ingredients in your kitchen for this recipe, you must already be a chef. Frankly, the cooking is easy, but for this recipe, finding the ingredients might take a little time because most of us might not have all the ingredients in the pantry. But I will say this: Once the ingredients are combined and the aromas rise from the heated pan, you will need to close



the windows to your house because your neighbors will knocking down the doors to your kitchen.

Valentine's Day cannot go on without cheese and wine, but just in case you are not in the mood for wine, the Stuffed Brie of Love is just what this Chef has ordered. Microwaving the Brie is fine, but I have baked it, too, and it is wonderful.

I'm not sure what Cupid would eat, but the effects of this recipe are similar to the affects to the love arrow-head when striking his human target. This recipe will turn anyone into your love slave. Well, maybe not slave, but close enough! The secret is to get all your

fruit fresh – not frozen – when combining the ingredients. If you do this, you will preserve the fruit crunchiness.

Happy Valentine's Day!



Prawns of Passion

INGREDIENTS:

- 1 cup butter, divided
- 1 (28 ounce) can crushed tomatoes
- 2 pounds of large prawns - peeled, deveined and butterflied
- 1 medium head garlic, peeled and minced
- 1/4 cup chopped fresh parsley
- Salt and pepper to taste



DIRECTIONS:

Melt half-cup butter in a saucepan over low heat. Add 1 minced head of garlic and sauté for 2 to 3 minutes until soft. Stir in the tomatoes and bring to a simmer. Continue cooking until reduced to a thick paste, about 60 to 90 minutes. In a separate saucepan, melt remaining half-cup butter in a saucepan over low heat. Sauté remaining garlic for 2 to 3 minutes. Toss prawns in garlic butter sauce and place on a baking sheet. Broil until pink. Do not overcook. Spread the warm tomato mixture onto serving plates. Place prawns on top of tomato sauce and sprinkle with chopped parsley.



Cupid's Salad

INGREDIENTS:

- 1 (6 ounce) package strawberry-flavored gelatin
- 2 cups boiling water
- 1 (16 ounce) package strawberries, partially frozen
- 2 bananas, peeled and diced
- 1 (20 ounce) can crushed pineapple, drained
- 1 (8 ounce) container frozen whipped topping, thawed



DIRECTIONS:

In a medium saucepan over high heat, bring water to a boil and add gelatin. After gelatin has dissolved, add strawberries, bananas and pineapple, mix well; remove from heat. Spoon mixture into individual heart molds or a 9x13 inch baking dish; chill until firm. Top each serving with whipped topping, if desired; serve.



Stuffed Brie of Love

INGREDIENTS:

- 3 tablespoons butter
- 1 onion, chopped
- 2 cups fresh sliced mushrooms
- Half cup dates, pitted and chopped
- 1 (8 ounce) wheel Brie cheese



DIRECTIONS:

In a medium skillet over medium heat, melt butter and caramelize onions and mushrooms; add dates and warm mixture for about 2 minutes. Slice the Brie wheel in half down the center so that there is a top and a bottom; fill with the onion mixture. Replace the top of the Brie. Microwave Brie for 1 to 3 minutes or until bubbly; serve.



Oh My Mussels Marinara

INGREDIENTS:

- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 (14.5 ounce) can crushed tomatoes
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1 pinch crushed red pepper flakes
- 1/4 cup white wine
- 1 pound mussels, cleaned and debearded
- 8 ounces linguini pasta
- 1 lemon cut into wedges, for garnish



DIRECTIONS:

In a large skillet over medium heat, warm oil and sauté garlic until transparent. Add tomatoes, oregano, basil and red pepper flakes to skillet; reduce heat to low to simmer for 5 minutes. Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. Add wine and mussels to skillet; cover and increase heat to high for 3 to 5 minutes or until mussel shells are open. Pour over hot pasta, sprinkle with parsley and squeeze lemon wedge over all. Garnish with remaining lemon and serve.