

Recipes from Your Favorite Black Forest Inn

Recipes Added By Year

We decided to create this document so that those of you who have earlier editions of the cookbook will have access to the new recipes we've added over the years. We wouldn't want you to miss out on any good cooking, or on any great stories. You may want to search the newer editions for your names or the names of your sponsor sisters and brothers as we may have mentioned you in an edition after you graduated.

Ed, Tracey, and Trace

First Edition—2003

Appetizers

Baked Brie
Devils on Horseback
Feta in Fillo with Red Pepper Salsa
Sausage Balls
Veggie Hummus

Soups

Cheese Soup
Cream of (Vegetable) Soup
French Onion Soup
Mexican Potato Soup
Santa Fe Soup
Sausage and Vegetable Soup
Shrimp Bisque
Tom-Kha Pak (Thai Coconut and Galunga Soup with Vegetables)

Breads

Biscuits
Herb Cheese Biscuits
Scones
Shortbread

Salads

Caesar Salad
Eggplant Salad
Spinach Salad

Vegetables

Baby Carrots with Ginger-Marmalade Glaze
Broccoli Bake
Chick-Pea Walnut Burgers
Chili Casserole
Chilies Rellenos Stuffed with Herbed Chevre
Kao Pode Todd (Thai Corn Fritters with Cucumber Salad)
Kao Pud-Ped Pak (Thai Pepper Fried Rice with Vegetables)
Potatoes Lyonnaise
Rice
Spinach Casserole
Squash Rockefeller

Chicken Main Courses

Chicken Dijon
Chicken Enchiladas

Chicken Florentine
Chicken Stir Fry
Chicken-Mushroom Stroganoff
Curried Chicken Crêpes
Lemon Chicken
Poulet au Poire Crème
Ritzy Chicken
Sage Chicken
Ten(penny) Herb Chicken
Wasabe Chicken
White Chili

Beef Main Courses

Beef Noodle Casserole
Beef Stew
Chateaubriand
Chicken Fried Steak
Hamburgers Plus
Marinated Flank Steak
Meatloaf
Prime Rib
Steaks

Pork Main Courses

Elizabethan Pork
Ham and Potatoes au Gratin
Pork Chops with Mango-Basil Sauce
Pork Tenderloin Marsala
Scaloppini of Pork Tenderloin Marsala
Smoked Ham

Seafood Main Courses

Eva's Dungeness Crab
Fiery Grilled Shrimp on Sesame Spinach
Grilled Red Snapper
Monkfish Kabobs
Pepper Crusted Monkfish with Relish
Salmon en Croute with Ginger and Currents
Seafood Quiche
Seared Coriander-Crusted Ahi Tuna
Shrimp Fajitas
South Carolina Shrimp

Pasta Main Courses

Easy Crab Bake
Herbed Pasta Alfredo
Pasta Rolls

Penne in Cream Sauce with Sausage
Spicy Lasagna
Tuna Casserole
Tuna and Macaroni Toss

Desserts

Chocolate Bread and Butter Pudding
Country Cobbler
Crème Brûlée
Dessert Soufflé
Frozen Strawberry-Yogurt Pie
Ice Cream in Chocolate Pajamas
Kentucky Cake
Key Lime Pie
Key Lime Pie Cheesecake
Rice Pudding
Strawberry Crêpes
Strawberry Empañadas
Ta-Go Sa-Koo (Tapioca Pearl Pudding)
Tiramisu
Zuccotto

Holiday Season Dishes

Christmas Fruit Cookies
Cranberry-Orange Relish
Pumpkin Pecan Pie
Sage and Pine Nut Stuffing
Sausage and Mushroom Stuffing
Yams and Peaches

Party Food

Baked Southwestern Dip
Cheese Ball
Chili Dip
Crab Cheese Dip
Salsa
Texas Caviar

Beverages

Lemon-Honey Spritzer
Margaritas (Easy)
Margaritas (Handcrafted)
Marge
Mexican Hot Chocolate
Mulled Wine
Peach Cream

Recommended Cookbooks

Better Homes and Gardens New Cookbook. Darling, Jennifer Dorland, Ed. Better Homes and Gardens Books, Des Moines, Iowa: 1996.

Encyclopedia of Italian Cooking, The. Agostini, Pino, Ed. Laurel Glen, San Diego, California: 1998.

Heart of the Home: Notes from a Vineyard Kitchen. Branch, Susan. Little, Brown, and Company, Boston: 1986. (Note: Susan Branch has a number of wonderful cookbooks out. I own and recommend them all; this is just my favorite of the bunch.)

Inter Courses: An Aphrodisiac Cookbook. Hopkins, Martha and Randall Lockridge. Terrace Publishing, Memphis, Tennessee: 1997.

Second Edition—2004

Breakfasts

Ed's Eggs
Eggs Benedict
Tracey's Pancakes

Soups

Clam Chowder
Italian Wedding Soup

Seafood Main Courses

Shark Kebabs with Orange-Avocado
Salsa

Desserts

Classic Brownies
Chocolate Bread and Butter Pudding
(*recipe modified*)

Holiday Season Dishes
Green Bean Casserole
Tamales

Beverages

Chocolate Martinis

Third Edition—2005

Breakfasts

Huevos Rancheros

Desserts

Kentucky Cake (*recipe modified*)
Tiramisu (*story and recipe modified*)

Beverages

Margaritas (Hand-Crafted) (*quart
version of recipe added for Emily*)

Recommended Cookbooks

Gourmet Cookbook, The. Reichl, Ruth, Ed. Houghton Mifflin Company, Boston: 2004.

Fourth Edition—2006

Soups

Clam Chowder (*story and recipe
modified*)
Red Pepper Brie Soup

Vegetables

Seeded Rice

Chicken Main Courses

Wasabe Chicken (*story modified*)

Beef Main Courses

Beef and Cheese Fondue

Seafood Main Courses

Seafood Stuffed Eggplant
Sid's Relatively Quick Gumbo

Desserts

Chocolate Coconut Balls
Pumpkin Pecan Pie (*recipe modified*)

Recommended Cookbooks

Gourmet Cookbook, The. Reichl, Ruth, Ed. Houghton Mifflin Company, Boston: 2004.

Fifth Edition—2009

Appetizers

Feta in Fillo (*story modified and note added*)

Soups

Clam Chowder (*story modified*)

Crab and Corn Bisque

Gypsy Soup

Red Pepper Brie Soup (*recipe modified*)

Breads

No-Knead Bread

Chicken Main Courses

Chicken and Spinach Enchiladas

Crock Pot Chicken and Biscuits

Poulet au Poire Crème (*note added*)

Ten(penny) Herb Chicken (*story modified and notes added*)

Beef Main Courses

Steak with Green Peppercorn Sauce

Pork and Lamb Main Courses

(*Changed from Pork Main Courses*)

Gyros with Tzatziki

Pulled Pork Tacos

Seafood Main Courses

Clams Casino

Crab Cakes

Crab Soup

Jack's Dry Rub Salmon

Seafood Stuffed Eggplant (*story modified*)

Shrimp Creole

South Carolina Shrimp (*story modified and note added*)

Pasta Main Courses

Macaroni and Cheese

Desserts

Bourbon Pecan Pie

Cherry Pie

Cinnamon Rolls

Coconut Ice Cream

Dessert Souffle (*note added*)

Pie Crust

Pineapple Semifreddo

Holiday Season Dishes

Buttery Christmas Cookies

Mashed Potato and Turkey Soup

Smoked Turkey

Tamales (*story modified and note added*)

Party Food

Buffalo Chicken Wing Dip

Salsa (Rodney's)

Beverages

Aztec Hot Chocolate

Cinnamon Roll Cocktail

Recommended Cookbooks

Cooks Illustrated Magazine
