

Show 21: Le Grande Dinner

Twice Baked Potatoes

4 Baking Potatoes

1 c. Sour Cream
1 c. Grated Cheddar Cheese
Seasoned Salt
Chopped Chives
Cooked Bacon (Optional)

- Bake potatoes at 400° for about 1 hour or until tender. When cooked, cut in half and scoop out the potatoes into a bowl. Place "shells" in a baking pan.
- Mix potatoes, cheese, sour cream, salt and chives.
- Place back into shells. You can refrigerate if you want.
- When ready to serve, bake another 350° for about 30 minutes.

Blender Caesar Dressing

1 Egg – beaten
½ c. Salad Oil or Olive Oil
1 clove Garlic or couple shakes Garlic Powder
¼ c. Lemon Juice
½ c. Parmesan or Romano Cheese
1t. Worcestershire Sauce
Salt and Pepper to taste

Mix all ingredients, pour into a blender and mix until blended. Keeps well in refrigerator.

Pour over 1 head Romaine that has been washed and torn into small pieces. Toss well; add additional parmesan cheese and croutons.

Grand Marnier Carrots

2 lbs. Fresh or Frozen Baby Carrots cut into 2" lengths
½ Stick Butter
1 c. Orange Marmalade
2 T. Grand Marnier
¼ c. Orange Juice
¼ c. Chicken Broth

- Heat butter and orange juice with chicken broth – add carrots and cook covered about 15 minutes or until tender.
- Uncover, add marmalade, cook over low heat until glazed, add Grand Marnier.

Prime Rib

1 4-6 lb. Beef Rib Roast or Rolled Beef Roast

Season meat with the following:

2 t. Garlic Powder
1 t. Onion Powder
½ t. Salt and Pepper
1 T. Vegetable Oil

Wipe meat dry. Rub oil over meat, then the seasonings. Place in refrigerator overnight. Let roast stand at room temperature for 1 hour.

Place meat fat side up. Roast at 500° for 10 minutes. Roast at 325° for 1 ¾ to 3 hours for rare, 2 ½ to 3 ¾ for medium up to 4 ½ for well done.

Cover and let stand for 15 minutes before carving.

Au Jus – remove meat from pan. To pan drippings add 2 cups boiling water with 2 beef boullion cubes. Stir and scrape crusty brown bits in pan and cook and stir until bubbly.

Almost Better than “you know what” Cake

1 Devil’s Food Cake Mix

1 (8 oz.) Jar Butterscotch Topping

1 can Sweetened Condense Milk

1 Lg. Cool Whip

3 or 4 Heath Candy Bars, Crushed

- Bake cake in a 9 x 10-inch pan according to directions. Poke holes in cake after baked with wooden spoon handle. Pour butterscotch topping and condensed milk over cake. When cool, frost with Cool Whip and sprinkle on crushed candy bars.

To crush candy bars, use a hammer on cold candy bars, still in package.