

Log Lunch 8 December 2006 (Recipes serve ~80)

Liz Gleason's World Famous Butternut Squash Soup

28 sweet onions, chopped
17-19 garlic cloves, minced
14 butternut squash, peeled and chopped
14 sweet potatoes, peeled and chopped
14 granny smith apples, peeled and chopped
14 green pears, peeled and chopped
57-84 cups water
14 vegetable stock cubes
1 cup fresh sage, minced
2 cups light cream or whole milk

1. Heat onions and garlic in oil until onions are translucent. Add squash, sweet potatoes and apples, then cover with water. Heat until starting to get soft, 10-15 minutes.
2. Add pears and remaining water with vegetable cubes. Heat until vegetables are very soft.
3. Right before blending, add sage. Puree/blend soup until smooth and practically irresistible to eat.
4. To the smaller cooking pot and relatively close to serving time, add milk/cream.

Christmas-Colored Salad

Ingredient	Amount
Spinach	Equivalent to 6 heads lettuce
Lettuce, red leaf	6 heads
Kidney beans, cooked	2 lbs, dry
Craisins	3 containers
Red peppers	12
Tomatoes	4 lbs
Feta cheese	1 lb

Combine everything except cheese (serve on the side). Make it look festive and beautiful!!

Sara's Mom's Favorite Almond Drop Cookies - Kwanzaa-Colored!

4 cups melted butter
3 cups sugar
4 eggs
4 tsp almond extract
10 cups flour
2 tsp b. powder
Red, blue, yellow food coloring
Cocoa powder

1. Preheat oven to 375.
 2. Mix together melted butter, sugar, eggs, and almond extract in a bowl.
 3. Add flour and baking powder and mix.
 4. Divide dough into 3 sections (with one a little smaller than the other two). To the small section, add cocoa powder until the cookies look dark brown. To one of the larger sections, add a lot of drops of red food coloring (maybe 20 or so?). After mixing for a while, it should be pinkish-red, but don't be afraid to err on the darker side. To the other large section, add the yellow and blue colors to get green... It's probably best to mix the colors before adding to the dough.
 5. Drop cookies on cookie sheets. Try making fork designs on the surface, like you see in peanut butter cookies. Bake for 10-12 minutes.
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Challah

Ingredient	Amount
Active dry yeast	18 packages
Honey	4 ½ cups
Salt	9 Tbs
Unbleached all-purpose flour	36 cups
Whole wheat flour	18 cups
Hot water (120°)	15 ¾ cups
Eggs, slightly beaten	36
Butter, unsalted, melted	9 sticks

1. Change oven temperature to 350.
2. Place yeast, sugar, salt, and 2 cups of flour in a large bowl. Add water, eggs, and butter. Beat hard with a whisk until smooth, about 3 minutes. Scrape sides of bowl occasionally.
3. Add remaining flour ½ cup at a time. Continue beating until dough is too stiff to stir. Turn shaggy mass out onto a lightly floured board. Adding flour, 1 tablespoon at a time as necessary, knead until dough is smooth and elastic and a layer of blisters shows under skin. The dough needs to be a bit firm for free-form loaves.
4. Place dough in a greased bowl, turning once to grease top. Cover with plastic wrap and let rise in a warm place until doubled, about 1 to 1 ½ hours.
Time to check on it: _____
5. Gently deflate dough, turn out onto a lightly floured surface, and divide into 36 equal portions. Roll each section into a strip and lay 3 strips side by side. Braid each 3 strips from middle to taper ends. Pinch ends and tuck them under. Place on a greased baking sheet. Cover loosely with plastic wrap and let rise until almost doubled, about 30 to 40 minutes. Because of the eggs, challah does not need to completely double. It will rise a lot in the oven.
Time to check on it: _____
6. Bake at 350 for 40 to 45 minutes, or until golden brown. Carefully lift braids off baking sheet with a spatula to cool completely before slicing.
Time to check on it: _____