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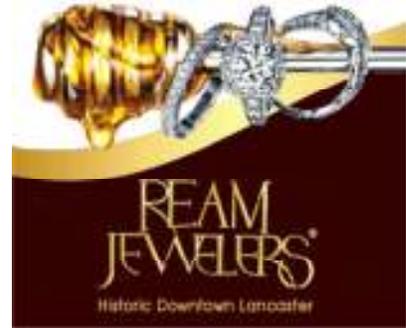
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Romancing the scene / Breakfast in bed or by candlelight can warm up your Valentine's Day

Lancaster New Era
Updated Feb 04, 2008 06:00

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2/3 cup finely chopped dried apricots

1 cup white-chocolate chips

2 eggs

2/3 cup half-and-half

Heat oven to 400 degrees. In a food processor, process butter, flour, sugar, baking powder and salt until mixture is crumbly. (Or use a pastry cutter and do this by hand.)

Stir in apricots and white-chocolate chips. Add eggs and just enough half-and-half so dough forms a ball. Turn dough on to floured surface. Knead lightly 10 times. Pat into two 8-inch circles and cut each circle into 9 wedges.

Sprinkle with sugar, if desired. Bake on greased cookie sheet about 15 minutes, until golden-brown. Serve warm.

Note: Mrs. Garrabrandt halves this recipe, and it still serves 6. She cuts the scones in small and larger sizes so people have a choice. The scones will also keep their shape if cut into hearts for Valentine's Day, stars for the Fourth of July and trees for Christmas. This recipe will not get hard, even if the scones are eaten the next day. They also freeze well.

Broiled Mango Fans

3 mangoes

2 teaspoons lime juice

1 tablespoon butter

1/3 cup brown sugar

1/2 teaspoon ginger

3 teaspoons coconut

Peel, halve and core mangoes. Lay each half on a cutting board. Starting near the top, slice the mango thinly and all the way to the bottom, leaving the top intact. Repeat with each half and place them in pie plates or broiler-proof pan. If you push down slightly, they should "fan" out.

Divide the butter around the pan to keep the mangoes from sticking. Sprinkle with the lime juice.

Mix the brown sugar and ginger and pour over the top of the fans.

Bake in 350-degree oven for 20 minutes, or until brown sugar melts.

Sprinkle with coconut and broil until coconut is slightly browned. Serve warm.

Makes 6 servings.

Roasted Sweet Potatoes

with Rosemary

3 sweet potatoes, peeled and cut into small chunks

Kosher salt, to taste

Fresh ground pepper, to taste

Olive oil

Fresh rosemary, chopped fine

Mix all together on a half-sheet pan.

Roast in oven at 400 degrees for about 40 minutes, mixing every so often.

Note: This works well with any potato or yam.

Cranberry-Apple

Turkey Sausage

4 pounds ground turkey

2 Granny Smith apples, cored and peeled

1/2 cup cranberries

1/2 cup sweet onion

1/4 cup juice (whatever kind you have on hand)

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1/4 cup maple syrup

2 teaspoons salt

1 teaspoon ground thyme (fresh is best)

1 to 2 "hits" of Tabasco sauce

1 teaspoon black pepper

1 bunch (about 1-r cup) fine-chopped fresh sage

In a food processor, finely chop sage, apples, onion and cranberries, emptying the bowl between each ingredient.

Mix sage, apples, onion, cranberries and remaining ingredients.

Use approximately 2 tablespoons to make each sausage patty.

Cook on medium to high heat 2 to 3 minutes on each side, searing and caramelizing the outside of each patty without burning.

Dark Chocolate Mousse

8 ounces dark chocolate

1/4 pound butter, cut in small pieces

3 egg yolks

3 egg whites

1/4 cup sugar

Whipped cream and chocolate hearts, for topping

Melt chocolate in top of double boiler.

Divide chocolate in half, placing chocolate in pastry bag to cool slightly.

Working with the chocolate left in the pan, add the butter and whisk to melt with the chocolate.

Remove pan from the heat, add egg yolks and whisk in.

Place pan in refrigerator until mixture is lukewarm.

Meanwhile, use the pastry bag to draw hearts, zigzags or any design on wax paper. Place in refrigerator to cool.

By now, the chocolate mixture should be lukewarm and can be taken out of the fridge.

Beat egg whites and gradually add sugar until egg whites stand in stiff peaks. Gently fold the egg whites into the cooled chocolate mixture.

Spoon into martini glasses.

Refrigerate until ready to serve.

Just before serving, remove from refrigerator and let rest about 15 minutes. Serve topped with real whipped cream and chocolate hearts on top.

Makes 5 servings.

ROMANCING BREAKFAST

Use your best crystal, china, silver and linens — all those things you forgot you had.

Serve by candlelight.

Decorate with flowers.

Think hearts: heart-shaped pastries, cookies, plates — even butter.

Serve colorful red foods on white plates.

Have soft jazz or piano music playing in the background.

Print a menu and put it in a frame. Personalize it.

Always start the meal with a toast.

Serve anything chocolate.

Decorate with lace doilies, a collection of your grandmother's embroidered linens or antique

valentines.

Try to make the food pretty, as well as tasty.

Fold two napkins together —red and white or white and black. Tie with ribbon or slip into napkin rings.

Use real butter and real maple syrup and make real whipped cream. You can really tell the difference!

Remember and talk about what made you fall in love.

Reminisce about your first date.

Source: Jan Garrabrandt, The Artist's Inn and Gallery, Terre Hill

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