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2701 State Route 557 Baltic, Ohio 43804  
South End Of Farmerstown

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**Bittersweet Cheese Truffle**

4 oz. French Mimolette, aged (dry) Jack, or white cheddar cheese  
 3 oz. bittersweet chocolate, chopped  
 3 T. finely chopped dried mango, dried apricot, or finely chopped pistachio nuts  
 Cut cheese into bite-size chunks; set aside. In a small heavy saucepan melt chocolate over low heat, stirring constantly. Dip each cheese piece into chocolate, coating bottom half of cheese. Allow excess chocolate to drip off. Sprinkle with chopped dried fruit or pistachio nuts. Place each piece in a paper candy cup. Chill, uncovered, 15 min. or until chocolate is set. (If not serving immediately, place chocolate-dipped cheese in covered containers & store in the refrigerator up to 24 hrs. Let stand at room temp. 15 min. before serving). Makes 18–24 truffles.

**Peanut Butter Mousse**

1 (2–3 oz) bittersweet or semisweet chocolate bar  
 1/3 c. whipping cream  
 1/2 of an 8 oz. pkg. cream cheese, softened  
 2/3 c. creamy peanut butter (do not use natural peanut butter)  
 2 T. milk  
 1/2 c. sifted powdered sugar  
 1/2 t. vanilla  
 1 recipe Chocolate Ganache  
 For chocolate curls, with a vegetable peeler scrape along the edge of the chocolate bar to get small shavings; set aside. In a chilled small mixing bowl beat whipping cream with chilled beaters of an electric mixer on low to medium speed until soft peaks form; set aside. In a medium mixing bowl beat cream cheese, peanut butter, & milk with an electric

mixer until combined. Beat in powdered sugar & vanilla until mixture is smooth. Gently fold in beaten whipped cream, half at a time, until mixture is smooth. Cover & chill for 2 hrs or up to 24 hrs. To serve, using a pastry bag fitted with a large start tip, pipe peanut butter mousse into the bowels of 16 teaspoons. Using a pastry bag fitted with a small round tip, pipe Chocolate Ganache over peanut butter mousse on spoons. Sprinkle mousse with chocolate curls. Makes 16 servings.  
**CHOCOLATE GANACHE:** In a small saucepan bring 2 T. of whipping cream just to boiling over medium-high heat. Remove from heat. Add 1 1/2 oz. chopped bittersweet or milk chocolate (do not stir). Let stand 5 min. Stir until smooth.

**Bread Pudding & A Kiss**

1 (1 lb) loaf banana bread (purchased or homemade)  
 4 egg yolks, beaten  
 2 c. half-&-half or light cream  
 1/4 c. sugar  
 25 milk chocolate kisses or chocolate truffles  
 Preheat oven to 350°F. Cut banana bread into 1-in. cubes; place in an ungreased 2-qt. square (8x8x2-in) baking dish. In a medium mixing bowl beat together egg yolks, half-&-half, & sugar. Pour egg mixture evenly over bread mixture. Bake, uncovered, for 40–45 min. or until puffed & a knife inserted off-center comes out clean (center will appear moist but will set up with standing). Immediately cut into 25 squares (about 1 1/2x1 1/2-in) in dish. Place chocolate kiss on top of each bread pudding square. Cool 30 min. before serving. Makes 25 servings.

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**Nutty Shortbread**

2 T. butter  
 1/4 c. packed brown sugar  
 2 T. light-colored corn syrup  
 3/4 c. lightly salted mixed nuts  
 1/4 t. smoked chipotle powder or smoked paprika (opt)  
 1/2 t. vanilla  
 8 (2 3/4x1-in) purchased shortbread cookies, cut in half crosswise  
 In a small heavy saucepan combine butter, brown sugar, & corn syrup. Bring to boiling over medium heat. Remove from heat. Stir in mixed nuts, chipotle powder (if using), & vanilla; set aside to cool 15 min. Spoon warm nut mixture on top of cookies. Let stand at least 15 min. before serving. Makes 16 servings.

**Iceberg Lettuce with Cucumber Dressing**

1 large head iceberg lettuce, chilled  
 1 recipe Cucumber Dressing  
 6 cherry tomatoes  
 Dill seeds (opt)  
 Peel outer leaves from lettuce. Remove core. Rinse thoroughly & drain. Cut lettuce into 6 wedges. Place on a serving platter; cover & chill up to 4 hrs. Prepare Cucumber Dressing. Cover & chill 1–4 hrs. to blend flavors. To serve, spoon Cucumber Dressing over each wedge. Garnish with a cherry tomato. If desired, sprinkle with additional dill seeds. Makes 6 servings.  
**CUCUMBER DRESSING:** Peel, seed, and finely chop 1 large cucumber (about 2 c). In a medium bowl combine cucum-

ber; 1/2 c. finely chopped sweet yellow onion; 1 (8oz) carton dairy sour cream; 1/4 c. snipped fresh mint; 1 T. white wine vinegar; 2 t. dill seeds, crushed; 1 t. salt; 1 t. sugar (if desired); & 1/2 t. freshly ground black pepper. Stir to combine.

**Creamy Cheese Sauce**

1 (8oz) pkg. Cream Cheese, softened  
 3/4 c. Milk  
 1/2 c. Parmesan Cheese  
 dash Nutmeg  
 dash Pepper  
 Combine all ingredients and melt over low heat until cheese is smooth.



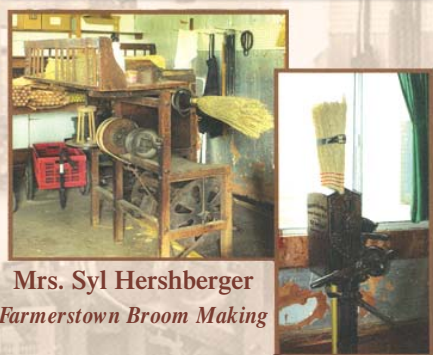
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