

The Bassett Firm

Passion. Preparation. Persistence.



THE BASSETT BULLETIN™

Enough case law and commentary!

The Bassett Firm would like to take this time to wish everyone a wonderful holiday season by sharing some great recipes provided by our employees.

We hope you enjoy!

CHOCOLATE MACAROONS

Ingredients:

1 can Eagle Brand sweetened condensed milk
4 squares chocolate, unsweetened
1/4 tsp. salt
1 tsp. vanilla
8 oz. coconut
1/2 cup chopped nuts

Directions:

Mix milk & chocolate in double boiler until chocolate melts & mixture thickens.
Remove from heat.



Add vanilla, coconut & nuts. Mix well.
Drop by teaspoons on well greased cookie sheet. Makes about 3 dozen cookies.
Bake for 10 - 15 minutes at 350 degrees.

CHILI RELLEÑO CASSEROLE

This is a good relleño casserole from Norma Lively. I use only half the cheese called for and we thought that was plenty. It Serves 4-6.

Spray 9x13 pan with Pam.

Preheat oven to 350°F.

The recipe calls for 1 lb. each of Jack and cheddar cheese, but I use only half a pound (2 c.) of each. Shred the cheese first.

Beat until smooth:

1 c. half and half milk (I used a small can of Carnation with enough milk to make 1 c.)

1/3 c. flour

2 eggs

Arrange in bottom of prepared pan:

1 can whole green chilies

Top with:

Half of each cheese

Jack cheese (I use only 1/2 lb (1 cup here)

Cheddar cheese (I use only 1/2 lb. 1 cup here)

1/2 can (8 oz.) tomato sauce

Half of milk mixture

Repeat with:

Another can whole green chilies

Remainder of Cheese

Remainder of Tomato sauce

Remainder of milk mixture

Bake for 1 1/4 hours or until it looks done. If using Pyrex, reduce oven heat to 325°F.



ANDREW'S COLLARD GREENS

Ingredients:

4 bushels of collards

2 ham hocks

3 12 oz cans of chicken stock

1 onion

1 garlic clove



Directions:

Peel away leaves from the stem;
Wash leaves;
Boil leaves until the acrid smell dissipates;
In the main pot, sautee onions and garlic;
Add ham hocks;
Put boiled leaves in the main pot;
Fill up the pot with chicken stock and water;
Cook the pot on low heat for at least three hours.



CHEESE BALL

Ingredients:

1 package (8oz) cream cheese
1/2 cup milk
2 cups shredded sharp cheddar cheese
2 cups shredded Monterey Jack cheese
1 package (4 oz) Bleu cheese
3/4 cups finely chopped pecans divided
10 slices of bacon cooled and crumbled
salt/pepper to taste
1/4 cup minced parsley
6-7 green onions chopped finely



Directions:

Beat cream cheese and milk until smooth
add cheeses, onion, 1/2 bacon, 1/2 pecans
Add salt and pepper
Combine remaining bacon, pecans and add parsley
This will make two balls
On plastic wrap lay the pecans, bacon and parsley mixture evenly on two separate sheets of wrap
Divide the cheese mixture into two equal parts. Roll the cheese mixture in the nut, bacon and parsley mixture that is on the plastic wrap and seal in the wrap.
Refrigerate to firm the balls before serving.



BUTTERMILK BISCUITS

Ingredients:

2 cups flour
¼ tsp baking soda
1 tablespoons baking powder
1 tsp salt
6 tablespoons butter, cold
1 cup buttermilk
Dash pepper (optional)



Directions:

Preheat oven to 450

Whisk the dry ingredients together until mixed well.

Cut butter into small chunks and add to the dry mix, cut with pastry knife until resembles coarse meal.

Add buttermilk and knead/mix until good consistency (should be very plastic like and not dry, add a bit more butter or buttermilk to achieve if needed), do not over knead the mix, over handling will make biscuits tough.

Gently pat the dough (lightly) flat to about ½ thickness (do not roll out with rolling pin).

Use the open mouth end of a mason jar or round cutter to cut into round biscuits.

Place biscuits on cooking sheet/cooking stone.

For softer biscuits, place with edges touching on cooking sheet.

LOBSTER BISQUE

Ingredients:

2 lobsters
5 tablespoons extra-virgin olive oil
5 tablespoons unsalted butter
2 leeks, halved lengthwise
2 onions, halved
2 stalks celery, in big chunks
2 carrots, in big chunks
6 sprigs fresh thyme
4 strips orange zest
2 tablespoons tomato paste
1/2 cup cognac
3 tablespoons all-purpose flour
4 cups heavy cream
1 teaspoon whole peppercorns
Kosher salt and freshly ground black pepper
Finely grated orange zest, for garnish
Finely chopped chives, for garnish



Directions:

Dispatch the lobsters by plunging a sharp knife directly behind its head. Cut the lobster in half lengthwise; make sure to collect the juices that will run out. Remove the claws and tail pieces and set aside. Remove the head sac and liver and discard them; cut the body into pieces. Alternatively, you can have your fishmonger do this.

Heat 3 tablespoons olive oil in a large pot over medium heat and melt 3 tablespoons butter in it. Add the chopped lobster bodies and heads and their juices, the leeks, 1 onion, celery, carrots, 1/2 the thyme, 1/2 the orange zest and the tomato paste. Cook until the shells are red and the vegetables are soft, about 10 to 15 minutes. Remove the pot from the heat and carefully pour in 1/4 cup cognac. Ignite the cognac with a long kitchen match and let the alcohol burn off. Return to the heat, sprinkle in the flour, stir, and cook for another 2 minutes. Add water to cover and stir up all the browned bits on the bottom of the pot with a wooden spoon. Add the cream and bring to a boil. Immediately decrease the heat and gently simmer until the soup is reduced and thickened, about 30 to 45 minutes. Strain this into a clean pot and season with salt and pepper if needed; keep warm.

Meanwhile, heat the oven to 400 degrees F. Heat the remaining 2 tablespoons olive oil and 2 tablespoons butter in an ovenproof skillet over medium heat. Add remaining onion, thyme, bay leaf, and orange zest along with the peppercorns and let this mixture cook for about 5 minutes. Add the lobster claws and tails; toss to coat with the fat and flavors. Remove the pan from the heat and carefully pour in the remaining 1/4 cup cognac. Ignite the cognac with a long kitchen match and let the alcohol burn off. Put the pan into the oven and roast until the lobster pieces are cooked through, about 15 minutes. Remove the lobster pieces and set aside. When they are cool enough to handle, remove the lobster meat from the claws and tails. Chop the meat roughly and add it to the strained bisque.

To serve, ladle the bisque into warmed soup bowls. Top with the Grilled Brie and Tomato, if desired.

GRILLED BRIE AND TOMATO ON CRUSTY BREAD

Ingredients:

1 pint cherry tomatoes
2 tablespoons extra-virgin olive oil
Kosher salt and freshly ground black pepper
3 tablespoons unsalted butter, softened
6 (1/2-inch thick) slices crusty bread
1/2 pound brie, sliced thin

Directions:



Heat the broiler.

Put the cherry tomatoes onto a baking sheet, drizzle them with olive oil, and season them with salt and pepper.

Broil them until they burst; set them aside.

Butter the bread on both sides and top each with several slices of brie.

Broil until the cheese is bubbling and slightly browned.

Top with the tomatoes.

Serve immediately.

TOFFEE-APPLE DIP

Ingredients:

1 (8-oz.) package cream cheese, softened

1 (8-oz.) package toffee bits

3/4 cup firmly packed light brown sugar

1/2 cup granulated sugar

1 teaspoon vanilla extract

Lemon juice

5 - 8 Apples



Preparation:

Let the cream cheese sit until room temperature.

Stir together all ingredients until well blended. (Using a mixer is recommended)

Cut your apples into 1/8ths and then squeeze lemon juice on them to prevent browning.

Serve the toffee-apple dip immediately, or store in an airtight container in the refrigerator up to 5 days.

OLIVE GARDEN STUFFED MUSHROOMS

Ingredients:

8 -12 fresh mushrooms

1 (6 ounce) can clams (drained and finely minced, save 1/4 cup of clam juice for stuffing)

1 green onion, finely minced

1 egg (beaten)

1/2 teaspoon minced garlic

1/8 teaspoon garlic salt

1/2 cup Italian style breadcrumbs

1 teaspoon oregano leaves

1 tablespoon melted butter, cooled

2 tablespoons finely grated parmesan cheese
1 tablespoon finely grated romano cheese
2 tablespoons finely grated mozzarella cheese (for stuffing)
1/4 cup finely grated mozzarella cheese (for garnish)
1/4 cup melted butter
fresh parsley (for garnish)

Directions:

Preheat the oven to 350°F.
Lightly oil a small baking dish.
Gently wash and stem mushrooms; pat dry (Save stems for another recipe).
Combine clams, onions, garlic salt, minced garlic, butter and oregano in a bowl and mix well.
Add Italian bread crumbs, egg, clam juice, mixing well.
Add Parmesan, Romano, and Mozzarella cheeses to the clam stuffing and mix well.
Place approximately 1 1/2 teaspoons of the clam stuffing mixture inside mushroom cavity and slightly mound (You should be able to stuff between 8- 12 mushrooms depending on the size of mushrooms).
Place the stuffed mushrooms in slightly oiled baking dish and pour 1/4 cup melted butter over the top of the mushrooms.
Cover and place in oven for about 35- 40 minutes.
Remove cover; sprinkle the 1/4 cup freshly grated mozzarella cheese on top and pop back in oven just so the cheese melts slightly.
Garnish with freshly diced parsley.

Happy Holidays!





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