

Favorite Requested Recipes



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Southern Spoon Bread (Corn Pudding)

This is a great side dish with chicken or pork, or serve with pasta frittata and salsa, as we do here at the Elk Cove Inn

1 Stick Butter	1 small box Jiffy Corn Bread mix
1 egg	1 can cream corn
1 cup sour cream	1 can whole kernel corn, drained

Melt butter in casserole dish. Mix in egg and then all remaining ingredients. Bake at 350 degrees for approximately 1 hour in a square baking dish. (Can be mixed day before, refrigerated & baked in the morning.) Serves 8.

Morning Pie

2 C cottage cheese	1/4 t nutmeg
4 eggs	1 t grated orange rind
1/2 C sugar	1 T orange juice
1/8 C all-purpose flour	1/4 t orange extract
1/3 t cinnamon	

Preheat oven to 350 degrees. Beat cottage cheese with an electric mixer for 1 minute. Add remaining ingredients. Blend well. Pour into "pamned" pie plate (8" if you want it thick, 9" if you want it thinner & bake for 50 minutes, until knife inserted comes out clean. Refrigerate overnight; serve chilled next morning. Serves 6. Freezes beautifully. Defrost overnight in refrigerator. Slice & serve.

Orange Scones

1/2 C butter, room temperature	1/3 C sugar
1 3/4 C all-purpose flour	Grated zest of one orange
1-1/2 t baking powder	2 t orange juice
1/2 t baking soda	1 egg, beaten

Prepare scones: In a large bowl, mix butter & flour with pastry cutter or your fingers until it resembles coarse meal. Add remaining dry ingredients and orange zest & mix well. Add orange juice & egg and combine until just mixed. Drop 12 equal mounds of dough onto greased cookie sheet. Bake in preheated 375 degree oven for 12 to 15 minutes or until golden brown. Cool.

Prepare Glaze: Combine 1/2 C confectioner's sugar & 1 T orange juice and mix until smooth. Spread a small dab of glaze on each & serve. Makes 1 dozen.

Roasted Tomatoes

6 vine-ripened tomatoes	1 T brown sugar
1 T Italian Seasoning	1 T olive oil
1 T fresh torn basil, to serve	

Preheat oven to 350 degrees. Cut the tomatoes in 1/2 and place them, skin-side down, on a baking tray. Sprinkle with sugar & Italian seasoning and drizzle the oil over the top. Roast in the oven for 45 minutes until softened and lightly charred. Serve at room temperature garnished with the basil.

Elk Cove Inn Oatmeal/Chocolate Chip Cookies

2 C butter	2 t baking soda
1-1/2 C brown sugar	2 C chocolate chips
2 C white sugar	1/4 C nuts
2 eggs	2 C old fashioned rolled oats
2 t vanilla	3 C granola mix
4 C flour	1/2 C raisins or craisins
2 t baking powder	

Blend butter, brown sugar & white sugar until creamy. Add eggs and vanilla. Sift dry ingredients and add to creamed mixture. Stir in chocolate chips, nuts, oats, granola mix and craisins.

When well mixed, shape the dough by hand into rounds about 3/4" high and 2" diameter and place in the fridge. When dough is chilled bake on un-greased cookie sheet at 375 degrees 8-10 minutes or until barely golden. Best when slightly undercooked and warm from the oven. Makes lots. Dough keeps well in refrigerator. Bake as needed.

Baked Banana Crumble

3/4 C orange juice	3/4 C brown sugar
1 t vanilla extract	1/2 t nutmeg
4 ripe firm bananas, peeled	1/2 t salt
1/2 C flour	6 T cold butter, in 6 pieces
1/2 C quick cooking oatmeal	

Combine orange juice and vanilla; reserve. Slice bananas lengthwise and place cut side up in 4 buttered baking dishes. combine flour, brown sugar, nutmeg & salt. Add butter. using a pastry blender or 2 knives, blend until mixture resembles small peas. Drizzle bananas with orange juice. spoon crumble mixture over fruit. Bake at 375 degrees for 15 - 20 minutes. Serve warm with vanilla ice cream. Serves 4

Elaine's Cranberry Bleu Cheese Spread

2 C cream cheese, softened	2 C toasted walnuts
1 C bleu cheese	2 C craisins

Finely chop craisins by hand. Put in large bowl. In food processor, grind walnuts Add to the craisins – then wipe out the food processor bowl. Mix cream cheese and bleu cheese in the processor. Mix really, really well. Then add to walnut/craisin mixture and blend together with a large rubber spatula. (If you grind the craisins in the processor you will end up with a very odd color dip.

Refrigerator Bran Muffins From Elaine's cousin Peachie in Alabama

1 15oz box Raisin Bran Cereal	1 C vegetable oil
3 C sugar or Splenda (granulated)	1 Qt buttermilk
5 C all purpose flour	2 t vanilla extract
5 t baking soda	1 t ground cinnamon
2 t salt	ground cloves 1 t
4 eggs	ground nutmeg 1 t

Preheat oven to 400 degrees. Mix dry ingredients in large bowl. Stir in remaining ingredients. Mix well. Fill muffin tins 2/3 full. Bake for 15 minutes.

**Batter will last up to 4 weeks in refrigerator.

Mexican Polenta

1 can whole kernel corn	1 can enchilada sauce
1 can diced tomatoes (Rotel if you like spicy)	3 T chili powder or to taste
1 can black beans	

Mix together and pour into casserole.

Polenta: 4 c salted water (to taste)	1 C yellow polenta
Shredded cheese for topping	

Boil water. Stir in polenta and cook until creamy. Pour polenta over Mexican mixture and cover with shredded cheese. Bake at 350 degrees 45 minutes in a square baking dish.

Bread Pudding

6 eggs	1/2 C raisins
2 C milk	1 t cinnamon
	1 C brown sugar
1/4 C bourbon	1/4 C melted butter
2 t vanilla	1 T salt
3 C cubed day old bread (we use all left over bread, muffins, croissants, toast, biscuits)	1 t nutmeg

Put bread & raisins in large bowl. In a medium bowl combine butter, eggs, milk, sugar, spices and vanilla. Beat until well mixed. Pour over bread and lightly push down with a fork until bread is covered and soaking up the egg mixture. Place in a baking dish lined with saran wrap(no, it doesn't melt). Soak overnight. Pour 1/2 cup melted butter over top, cover with additional plastic wrap. Place oblong casserole in baking pan & bake at 350 degrees for 45 min to 1 hour or until it springs back when lightly tapped.

Bourbon Praline Sauce

1 C water	1/4 C bourbon
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1 C brown sugar	1 T butter
1/2 C walnuts	1-1/2 t corn starch

Simmer water, bourbon, butter and brown sugar over medium heat until brown sugar is melted. Make a slurry with 1/4 C water and 1-1/2 t corn starch and add slowly to brown sugar and water mixture to thicken. Add walnuts.