# Recipes from Your Favorite Black Forest Inn

## Recipes Added By Year

We decided to create this document so that those of you who have earlier editions of the cookbook will have access to the new recipes we've added over the years. We wouldn't want you to miss out on any good cooking, or on any great stories. You may want to search the newer editions for your names or the names of your sponsor sisters and brothers as we may have mentioned you in an edition after you graduated.

Ed, Tracey, and Trace

## First Edition—2003

**Appetizers**
Baked Brie
Devils on Horseback
Feta in Fillo with Red Pepper Salsa
Sausage Balls
Veggie Hummus

**Soups**
Cheese Soup
Cream of (Vegetable) Soup
French Onion Soup
Mexican Potato Soup
Santa Fe Soup
Sausage and Vegetable Soup
Shrimp Bisque
Tom-Kha Pak (Thai Coconut and Galunga Soup with Vegetables)

**Breads**
Biscuits
Herb Cheese Biscuits
Scones
Shortbread

**Salads**
Caesar Salad
Eggplant Salad
Spinach Salad

**Vegetables**
Baby Carrots with Ginger-Marmalade Glaze
Broccoli Bake
Chick-Pea Walnut Burgers
Chili Casserole
Chilies Rellenos Stuffed with Herbed Chevre
Kao Pode Todd (Thai Corn Fritters with Cucumber Salad
Kao Pud-Ped Pak (Thai Pepper Fried Rice with Vegetables)
Potatoes Lyonnaise
Rice
Spinach Casserole
Squash Rockefeller

**Chicken Main Courses**
Chicken Dijon
Chicken Enchiladas
Chicken Florentine
Chicken Stir Fry
Chicken-Mushroom Stroganoff
Curried Chicken Crêpes
Lemon Chicken
Poulet au Poire Crème
Ritzy Chicken
Sage Chicken
Ten(penny) Herb Chicken
Wasabe Chicken
White Chili

**Beef Main Courses**
Beef Noodle Casserole
Beef Stew
Chateaubriand
Chicken Fried Steak
Hamburgers Plus
Marinated Flank Steak
Meatloaf
Prime Rib
Steaks

**Pork Main Courses**
Elizabethan Pork
Ham and Potatoes au Gratin
Pork Chops with Mango-Basil Sauce
Pork Tenderloin Marsala
Scaloppini of Pork Tenderloin Marsala
Smoked Ham

**Seafood Main Courses**
Eva's Dungeness Crab
Fiery Grilled Shrimp on Sesame Spinach
Grilled Red Snapper
Monkfish Kabobs
Pepper Crusted Monkfish with Relish
Salmon en Croute with Ginger and Currents
Seafood Quiche
Seared Coriander-Crusted Ahi Tuna
Shrimp Fajitas
South Carolina Shrimp

**Pasta Main Courses**
Easy Crab Bake
Herbed Pasta Alfredo
Pasta Rolls
Penne in Cream Sauce with Sausage
Spicy Lasagna
Tuna Casserole
Tuna and Macaroni Toss

**Desserts**
Chocolate Bread and Butter Pudding
Country Cobbler
Crème Brûlée
Dessert Soufflé
Frozen Strawberry-Yogurt Pie
Ice Cream in Chocolate Pajamas
Kentucky Cake
Key Lime Pie
Key Lime Pie Cheesecake
Rice Pudding
Strawberry Crêpes
Strawberry Empañadas
Ta-Go Sa-Koo (Tapioca Pearl Pudding)
Tiramisu
Zuccotto

**Holiday Season Dishes**
Christmas Fruit Cookies
Cranberry-Orange Relish
Pumpkin Pecan Pie
Sage and Pine Nut Stuffing
Sausage and Mushroom Stuffing
Yams and Peaches

**Party Food**
Baked Southwestern Dip
Cheese Ball
Chili Dip
Crab Cheese Dip
Salsa
Texas Caviar

**Beverages**
Lemon-Honey Spritzer
Margaritas (Easy)
Margaritas (Handcrafted)
Marge
Mexican Hot Chocolate
Mulled Wine
Peach Cream

---

**Recommended Cookbooks**

***Better Homes and Gardens New Cookbook.*** Darling, Jennifer Dorland, Ed. Better Homes and Gardens Books, Des Moines, Iowa: 1996.

***Encyclopedia of Italian Cooking, The.*** Agostini, Pino, Ed. Laurel Glen, San Diego, California: 1998.

***Heart of the Home: Notes from a Vineyard Kitchen.*** Branch, Susan. Little, Brown, and Company, Boston: 1986. *(Note: Susan Branch has a number of wonderful cookbooks out. I own and recommend them all; this is just my favorite of the bunch.)*

***Inter Courses: An Aphrodisiac Cookbook.*** Hopkins, Martha and Randall Lockridge. Terrace Publishing, Memphis, Tennessee: 1997.

## Second Edition—2004

**Breakfasts**
Ed's Eggs
Eggs Benedict
Tracey's Pancakes

**Soups**
Clam Chowder
Italian Wedding Soup

**Seafood Main Courses**
Shark Kebabs with Orange-Avocado Salsa

**Desserts**
Classic Brownies
Chocolate Bread and Butter Pudding *(recipe modified)*

Holiday Season Dishes
Green Bean Casserole
Tamales

**Beverages**
Chocolate Martinis

## Third Edition—2005

**Breakfasts**
Huevos Rancheros

**Desserts**
Kentucky Cake *(recipe modified)*
Tiramisu *(story and recipe modified)*

**Beverages**
Margaritas (Hand-Crafted) *(quart version of recipe added for Emily)*

_____
**Recommended Cookbooks**
***Gourmet Cookbook, The*.** Reichl, Ruth, Ed. Houghton Mifflin Company, Boston: 2004.

## Fourth Edition—2006

**Soups**
Clam Chowder *(story and recipe modified)*
Red Pepper Brie Soup

**Vegetables**
Seeded Rice

**Chicken Main Courses**
Wasabe Chicken *(story modified)*

**Beef Main Courses**
Beef and Cheese Fondue

**Seafood Main Courses**
Seafood Stuffed Eggplant
Sid's Relatively Quick Gumbo

**Desserts**
Chocolate Coconut Balls
Pumpkin Pecan Pie *(recipe modified)*

_____
**Recommended Cookbooks**
***Gourmet Cookbook, The*.** Reichl, Ruth, Ed. Houghton Mifflin Company, Boston: 2004.

## Fifth Edition—2009

**Appetizers**
Feta in Fillo (*story modified and note added*)

**Soups**
Clam Chowder (*story modified*)
Crab and Corn Bisque
Gypsy Soup
Red Pepper Brie Soup (*recipe modified*)

**Breads**
No-Knead Bread

**Chicken Main Courses**
Chicken and Spinach Enchiladas
Crock Pot Chicken and Biscuits
Poulet au Poire Crème (*note added*)
Ten(penny) Herb Chicken (*story modified and notes added*)

**Beef Main Courses**
Steak with Green Peppercorn Sauce

**Pork and Lamb Main Courses**
*(Changed from Pork Main Courses)*
Gyros with Tzatziki
Pulled Pork Tacos

**Seafood Main Courses**
Clams Casino
Crab Cakes
Crab Soup
Jack's Dry Rub Salmon
Seafood Stuffed Eggplant (*story modified*)
Shrimp Creole
South Carolina Shrimp (*story modified and note added*)

**Pasta Main Courses**
Macaroni and Cheese

**Desserts**
Bourbon Pecan Pie
Cherry Pie
Cinnamon Rolls
Coconut Ice Cream
Dessert Souffle (*note added*)
Pie Crust
Pineapple Semifreddo

**Holiday Season Dishes**
Buttery Christmas Cookies
Mashed Potato and Turkey Soup
Smoked Turkey
Tamales (*story modified and note added*)

**Party Food**
Buffalo Chicken Wing Dip
Salsa (Rodney's)

**Beverages**
Aztec Hot Chocolate
Cinnamon Roll Cocktail

---

**Recommended Cookbooks**
***Cooks Illustrated*** Magazine

## Sixth Edition—2013—The Forest Fires Edition for the Teets

**Breakfast and Brunch** *(name changed from just Breakfast)*

Frittata Affogata
Frittata Lodge Brunch
Frittata with Wild Mushrooms, Sausage, and Cheddar
Lox and Bagles
Waffles
Waffle Syrup

**Appetizers**

Feta in Filo with Red Pepper Salsa (*note added*)

**Soups**

Cream of (Vegetable) Soup (*instructions modified*)
Mexican Potato Soup (*instructions modified*)
Red Pepper Brie Soup (*instructions modified*)
Shrimp Bisque (*instructions modified*)

**Salads**

Sautéed Kale with Almonds and Golden Raisins

**Vegetables**

Asparagus with Lemon

**Chicken Main Courses**

Persian Chicken
Ritzy Chicken (*instructions modified*)
Ten(penny) Herbed Chicken (*instructions modified, note added*)

**Beef Main Courses**

Baby Back Ribs
Beef Wellington with Sautéd Potatoes and Wilted Spinach Salad
Peposo
Sauerbraten
Smoked Brisket

**Pork and Lamb Main Courses**

Braised Lamb Shoulder Chops
Porc au Jonathan
Pork Roast with Cranberry Pomegranate Sauce
Pork Roast with Raspberry Sauce

**Seafood Main Courses**

Baked, Stuffed Lobster
Monkfish with Curried Mussels
Salmon Roulade with Gazpacho Sauce
Seafood Quiche (*instructions modified*)
Shrimp, Chicken, and Sausage Paella

**Desserts**

Chocolate Bread and Butter Pudding (*recipe modified, notes added*)
Fruit Trifle
Italian Cake
Orange Cookies
Pie Crust (*ingredients modified*)
Pineapple Semifreddo (*ingredients and instructions modified*)
Snickers Frozen Dessert
Sopapilla Cheesecake
Strawberry Bread Pudding

**Holiday Season Dishes**

Fried Stuffing Bites with Cranberry Pesto
Meat and Sweet Potato Cupcakes
Smoked Turkey (*ingredients and instructions heavily modified*)
Stuffing with Sausage, Dried Cherries, and Pecans
Tamales (*instructions modified*)

**Beverages**

Bloody Mary
Hot Buttered Rum
Jared's Guiness and Jamison's Milkshake
Margaritas (Handcrafted) (*ingredients modified*)
Mint Julep
Rum Runner

---

## Seventh Edition—2014

**Breakfast and Brunch**
Butternut Squash, Kale, and Sausage Frittata
Sausage Gravy
Keane's Breakfast Scramble

**Appetizers**
Pickled Eggs in Chicken Juice
Keane's Bacon Sausages
Bacon Cream Cheese Crescents
All-Around Delicious-Good Any-Time Baked Brie

**Breads**
Blue Corn Cornbread

**Vegetables**
Brussels Sprouts with Pecans and Cranberries
Brussels Sprouts with Shallots and Wild Mushrooms

**Beef Main Courses**
Bourgeois Borcht

**Pork and Lamb Main Courses**
Lamb in Marsala Sauce

**Desserts**
Top Secret Chocolate Mousse
Granny Esther's Chocolate Chip Cookies
Thai Pumpkin Custard

**Party Food**
Andrew's Spicy Queso

**Beverages**
Glűhwein
Lemondrop Martinis
Mulled Wine (*note added*)