

KRCU's Caffé Concerto at Schnucks



Anti-Vampire Recipes

Roasted Garlic

whole heads of garlic

olive oil

Rub papery outer layers from garlic and separate cloves slightly, leaving skins attached. Place garlic on aluminum foil and drizzle with olive oil. Wrap with foil and bake at 325 degrees for 1 hour or so until soft.

Garlic and Olive Oil Smashed Yukon Gold Potatoes (adapted from Bon Appetit)

2 lbs. unpeeled Yukon Gold potatoes
6 TB olive oil

5 garlic cloves
1 tsp. chopped thyme

Cut potatoes into wedges and steam until very tender, about 15 minutes. Meanwhile, heat 5 tablespoons oil in large skillet over low heat. Add garlic; sauté until golden, about 6 minutes. Add potatoes and thyme to skillet. Mash coarsely. Season with salt and pepper. Transfer to bowl, drizzle with remaining 1 tablespoon oil, and serve.

Garlic Chicken

(adapted from Epicurious.com)

4 boneless chicken thighs
Sweet paprika
Salt and pepper
1/3 cup olive oil
1/2 cup chicken broth

8 cloves garlic
3 thyme leaves
2 bay leaves
1/2 cup manzanilla sherry
flat leaf parsley

Rub the chicken with paprika, salt, and pepper and set aside at room temperature for at least 1 hour or preferably in the refrigerator at least 8 hours or overnight. In a large sauté pan, heat the oil over medium heat. Crush 6 cloves of garlic and add, stirring until softened but not colored, 2 minutes. Add the chicken pieces and fry, turning as needed, until golden on both sides, 5 to 8 minutes. You want them nicely colored on the outside but not cooked through. Using a slotted spoon, transfer to paper towels to drain. Remove the crushed garlic from the oil and discard. Return the pan to low heat. Mince remaining 2 cloves garlic and add to pan and cook briefly. Add the thyme, bay leaves, sherry, and broth, raise the heat to high, and bring to a boil. Return the chicken to the pan, add the sherry and broth, and simmer, uncovered, until most of the liquid has evaporated and the chicken is tender, 15 to 20 minutes.

Garlic Chocolate Chip Cookies

(adapted from Recipezaar.com)

10 garlic cloves
1/2 cup maple syrup
1 cup butter
3/4 cup brown sugar
3/4 cup granulated sugar
2 eggs

1 and 1/2 tsp. vanilla
2 and 1/2 cups flour
1/4 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. salt
2 and 1/4 cups chocolate chips

Drop garlic cloves into boiling water for about 5 minutes until tender; peel cloves and chop, then soak in maple syrup for 20 to 30 minutes. Cream together the butter, sugars, eggs, and vanilla until light and fluffy. Combine the flour, cinnamon, baking soda, and salt, then add to cream mixture; stir the chocolate chips into the mixture (you can add a 1/2 cup of chopped nuts at this time, if you like). Pour the garlic and syrup through a strainer, draining the syrup, and add the chopped cloves to cookie batter; stir well. Drop the cookie batter by tablespoons onto an ungreased cookie sheet, spacing about 2 inches apart and bake at 375 degrees for 8 to 10 minutes until lightly browned. Cool on racks.