

# KRCU's Caffé Concerto at Schnucks



## Wonderfall, Wonderfall!

### Doppelbock Bread

(adapted from Mark Bittman, New York Times)

3 TB butter  
1 and ½ cups flour  
1 cup whole-wheat flour  
½ cup cornmeal

1 TB baking powder  
1 TB sugar  
1 and ½ tsp. salt  
12 oz. brown ale

Whisk together flours, cornmeal, baking powder, sugar, and salt. Melt the butter and add along with beer, stirring until just combined. Transfer to greased 9x5-inch loaf pan and bake at 350 degrees about 45-60 minutes, until nicely browned. Cool 15 min. before removing from pan.

### Roasted Butternut Squash Soup with Amaretti Cookies

(adapted from Alton Brown and Tyler Florence)

6 cups butternut squash chunks  
1 TB + 1 tsp. kosher salt  
1 tsp. + ½ tsp. white pepper  
3 cups chicken stock  
4 TB honey

1 tsp. minced ginger  
4 oz. heavy cream  
¼ tsp. nutmeg  
¼ lb. Amaretti cookies

Brush the flesh of the squash with butter, season with 1 TB salt and 1 tsp. white pepper, and bake on a sheet pan at 400 degrees for 30-35 minutes until soft. Scoop flesh from skin and put in a pot along with stock, honey, and ginger. Bring to a simmer. Puree using an immersion blender. Stir in cream, return to low simmer, season with remaining salt and pepper and nutmeg. Serve topped with coarsely chopped or crushed cookies.

Roasted Pork with Dried Fruit and Port Sauce  
(adapted from Southern Living)

3 lbs. pork tenderloin	½ cup dried cherries
1 tsp. salt	¼ cup pine nuts
½ tsp. pepper	1 cup port wine
7 tsp. olive oil, divided	1 cup pomegranate juice
1 cup dried apricots	2 cinnamon sticks
1 cup pitted prunes	½ cup chicken broth
1 cup dried peaches	

Sprinkle pork with salt and pepper and cook in 6 TB oil over medium-high heat until golden brown, about 3 minutes per side. Transfer to roasting pan and bake at 425 degrees for 18-20 minutes until meat reaches 150 degrees. Remove from oven and let stand until temperature rises to 155 degrees. Meanwhile add remaining 1 tsp. oil to hot drippings along with apricots, prunes, peaches, cherries, and pine nuts. Sauté over medium-high heat for 3 minutes until pine nuts are toasted. Add wine, juice, and cinnamon sticks and bring to a boil. Reduce heat and simmer 5 minutes or until mixture thickens slightly. Stir in broth and simmer 15 minutes until fruit is tender. Serve pork with fruit.

Peanut Butter-Banana Sandwich Bread Pudding  
With Dark Caramel Sauce  
(adapted from Southern Living)

Bread Pudding

8 slices sandwich bread	½ cup sugar
½ cup creamy peanut butter	2 TB brown sugar
2 thinly sliced bananas	1 and ¾ c. cream
2 eggs	

Make 4 peanut butter and banana sandwiches, cut into 1-inch pieces, and place in a greased 13x9-inch pan. Whisk together eggs and sugars. Whisk in cream. Pour mixture over sandwich pieces. Top with streusel. Cover and chill 2 hours. Remove pudding from oven 30 minutes before baking at 375 degrees for 20-25 minutes until golden brown and puffed. Serve with caramel sauce.

Peanut Butter Streusel

Combine ¼ cup flour and ¼ cup brown sugar. Cut in 2 TB butter and 2 TB creamy peanut butter until mixture resembles small peas. Stir in ¼ cup chopped, salted peanuts.

Dark Caramel Sauce

Cook 1 cup sugar over medium heat 6-8 minutes until caramelized. Stir in 1 cup cream (mixture will bubble) and cook, stirring constantly until mixture melts and begins to boil. Transfer to bowl, stir in 1 tsp. vanilla and 1/8 tsp salt and let cool 15 minutes.