

# Centennial Cookbook

Many members purchased their copy (or multiple copies) at the very successful Centennial Party on January 28. We still have many in stock. This cookbook is a bargain at \$14.95 (plus tax = \$16.11). Organized in sections, with concise recipes and beautiful four-color photographs, this cookbook is the first ever compiled in the Club's first 100 years.

As a fan of Beth Jones, our Executive Chef, you will enjoy putting her knowledge to work in your kitchen. Buy one for yourself and more for friends.

On sale at the Club during business hours. Call 612-624-6626 to place a mail order. Shipping and handling is an additional \$4.

Scroll down for  
Words from the Chef &  
a list of the Recipes included



## Centennial Cookbook





## Words from the Executive Chef



It's hard to explain the way we cook at the Campus Club. Most restaurants start with a set menu, order the ingredients, and follow a recipe for preparing a dish. Same dish, no matter what, every time you order it. But here at the Club, we look at what local

farmers are offering every week, order what's seasonal, affordable, interesting, or simply what we happen to be craving that day, and make it up as we go along. That makes writing recipes extremely difficult. What I've assembled in this book are the basic guidelines for making many of the favorite dishes we serve at the Club. When you're cooking from this book, take the recipes as suggestions, not as law. Go to the Church Street Farmer's Market, the local co-ops, or look in your CSA box, and throw in what's good, fresh, and local and adapt these recipes to the seasons. Your food will taste better, and you'll have more fun cooking it. We certainly do!

**Beth Jones**

# Recipes in the Book

## Breakfast

*Campus Club Granola*  
*Amy's Strawberry Bread*  
*Zucchini Bread*  
*Banana Bread*  
*Scones*

## Soups

*Steak and Potato Soup*  
*Chili*  
*Chilled Cucumber Soup*

## Desserts

*Beet the Devil Cake*  
*Honey Yogurt Panna Cotta*  
*Apple Crisp*  
*Mini Cream Puffs*  
*Meringue Mushrooms*  
*Laurie's Never Fail Pie Crust*  
*Apple or Pear Galette*  
*Raspberry Sorbet*  
*Sweet Corn Ice Cream*

## Entrées

*Equadorian Beef Stew*  
*Nettie's "Sure to Get Me a Husband" Rice*  
*Chicken Curry with Spicy Lentils and Cilantro Chutney*  
*Salmon with Mango Salsa*  
*Tostadas*  
*Cumin Crusted Pork Tenderloin with Charred Tomatillo Sauce*  
*Irish Stew with Guinness*  
*Beef Bourguignon*  
*Mustard Panko Chicken with Pesto*  
*Walleye with Lemon Caper Tartar Sauce*  
*Braised Pork Shanks, Pot Roast. . . Or Whatever Else You Want to Braise*  
*Herb Roasted Chicken or Turkey with Seasonal Fruit Chutney*  
*Stuffed Crêpes*

## Appetizers

*U of M Blue Cheese Stuffed Dates*  
*Beet-Dyed Deviled Eggs*  
*Patacones with Shrimp*  
*Tomato Basil Bruschetta*  
*Hummus*  
*Seafood Empanadas*

## Dressings and Salads

*U of M Blue Cheese Dressing*  
*Italian Vinaigrette*  
*Campus Club Thousand Island Dressing*  
*Honey Thyme Vinaigrette*  
*Balsamic Vermont Cranberry Bean Salad*  
*Greg's Swedish Brown Beans with Dill*  
*Chard Salad with Bacon, Beets, and  
Maple Mustard Vinaigrette*  
*Caesar Salad*  
*Quinoa Tabouli*  
*Jorge's Steak and Strawberry Salad*  
*Warm Chèvre and Berry Salad*  
*Asian Chicken Salad*

