

The Complete
Best of Bridge
Cookbooks

VOLUME
3



All 350 Recipes from
That's Trump and Aces

PORK TENDERLOIN WITH HONEY-GLAZED APPLES

MARINADE

1/3 CUP	APPLE JUICE	75 ML
1/4 CUP	HONEY, MELTED	60 ML
2 TBSP.	SOY SAUCE	30 ML
2 TBSP.	VEGETABLE OIL	30 ML
1 TSP.	DIJON MUSTARD	5 ML
4	GREEN ONIONS, CHOPPED	
2	CLOVES GARLIC, MINCED	
1 TBSP.	GRATED FRESH GINGER	15 ML
2 LBS.	PORK TENDERLOIN	1 KG

GLAZED APPLES

1 TBSP.	BUTTER	15 ML
1 TBSP.	HONEY	15 ML
1 TBSP.	LEMON JUICE	15 ML
2	APPLES, PEELED AND THINLY SLICED	

PUT MARINADE INGREDIENTS INTO A LARGE SEALABLE PLASTIC BAG AND MIX. ADD PORK. SEAL AND REFRIGERATE OVERNIGHT OR AT LEAST 4 HOURS. REMOVE PORK AND PLACE IN SHALLOW DISH. POUR MARINADE OVER. BAKE AT 350°F FOR 40-50 MINUTES. COVER AND LET STAND 10 MINUTES.

TO GLAZE APPLES: IN FRYING PAN HEAT BUTTER, HONEY AND LEMON JUICE TOGETHER. ADD APPLES AND TOSS TO COAT. COOK 2 OR 3 MINUTES. SLICE PORK AND SPOON GLAZED APPLES OVER TOP. ENJOY! SERVES 4.



CAESAR BURGERS

A BURGER ABOVE REPROACH.

1 1/2 LBS.	LEAN GROUND BEEF	750 G
1/4 CUP	FRESHLY GRATED PARMESAN CHEESE	60 ML
2 TBSP.	LEMON JUICE	30 ML
1 TBSP.	ANCHOVY PASTE	15 ML
1 TBSP.	WORCESTERSHIRE SAUCE	15 ML
1	EGG, BEATEN	
1/4 TSP.	PEPPER	1 ML
2 TBSP.	OLIVE OIL	30 ML
1	GARLIC CLOVE, MINCED	
	KAISER BUNS, HALVED	
	LETTUCE	

COMBINE BEEF, HALF OF THE PARMESAN CHEESE, LEMON JUICE, ANCHOVY PASTE, WORCESTERSHIRE SAUCE, EGG AND PEPPER. SHAPE INTO 4 PATTIES ABOUT 3/4" THICK. BROIL GRILL. COMBINE OIL AND GARLIC, BRUSH OVER CUT SIDE OF BUNS. GRILL UNTIL TOASTED. SPRINKLE BURGERS WITH REMAINING CHEESE. TOP EACH WITH LETTUCE AND SERVE ON BUNS. SERVES 4.

THE BEST WAY TO KEEP YOUR DAUGHTER OUT OF HOT WATER IS TO PUT SOME DISHES IN IT.

SZECHUAN BEEF WITH BROCCOLI

HERE'S A DELICIOUS WAY TO USE LEFTOVER RARE BEEF.

1 TBSP.	CORNSTARCH	15 ML
3 TBSP.	DRY SHERRY	45 ML
1/2 CUP	OYSTER SAUCE	125 ML
1/4 CUP	WATER	60 ML
1/2 TSP.	CRUSHED HOT RED PEPPER FLAKES	2 ML
2 TBSP.	OIL	30 ML
1 TBSP.	PEELED & SLIVERED GINGER	15 ML
1	GARLIC CLOVE, CRUSHED	1
1	BUNCH BROCCOLI, CUT INTO FLORETS	1
1	RED PEPPER, SEEDED & CUT INTO THIN STRIPS	1
2	CELERY STALKS, CUT DIAGONALLY	2
6	GREEN ONIONS, CUT INTO 1" PIECES	6
2 CUPS	COOKED BEEF, CUT INTO STRIPS	500 ML

DISSOLVE CORNSTARCH IN SHERRY, OYSTER SAUCE AND WATER. ADD PEPPER FLAKES. IN A WOK OR LARGE SKILLET HEAT OIL OVER MEDIUM-HIGH HEAT. ADD GINGER AND GARLIC. STIR-FRY ONE MINUTE. ADD BROCCOLI, STIR-FRY 3 MINUTES. ADD RED PEPPER, CELERY AND GREEN ONIONS. STIR-FRY 3 MINUTES. ADD CORNSTARCH MIXTURE AND BEEF. STIR-FRY 3 MINUTES. SERVE WITH RICE. SERVES 4.

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Marinated Chinese Noodles and Vegetables
Show-Off Tortellini Salad
Crab 'n' Pasta with Ginger Dressing
Pickled Citrus Shrimp Salad
Seafood Salad with Tarragon Mustard Dressing
Chicken and Asparagus Salad
Fiesta Chicken Tortilla Salad
Barbecued Thai Chicken Salad with Asian Dressing
Grilled Chicken and Spinach Salad
Chicken Caesar Salad with Jalapeño Lime Dressing
Balsamic Vinaigrette
Italian Dressing
Orange Sherry Dressing
Balsamic Poppy Seed Dressing
Yogurt Curry Dressing

Soups

Two-Tone Melon Soup
Raspberry Soup
Cold Strawberry Soup
Spring Borscht
Carrot Soup
Cheddar Corn Chowder
Garlic Soup
Red Pepper Soup
Potato and Leek Soup
Pumpkin Soup
Fresh Tomato Soup with Pesto
Cream of Tomato Soup
Quick Lentil Soup
Best of Bridge Bean Soup
Mexican Black Bean Soup
Tuscan Minestrone
Zuppa du Jour
Hearty Tortellini Soup
Just for the Halibut Chowder
Chicken Soup with Matzo Balls
War Wonton Soup
Beef Vegetable Soup

Vegetables

Saucy Brussels Sprouts
Carrots with Artichoke Hearts
Orange Sesame Carrots
Carrot Patch
Celery Sauté
Green Beans Vinaigrette
Green Beans Guido

Mushrooms au Gratin
Perfect Peppers
Spicy Spaghetti Squash
Fried Green Tomatoes
Zucchini-Stuffed Tomatoes
Dilled Vegetables
"Ratatooee!"
Baked Mediterranean Veggies
Barber's Best Chili

Potatoes and Rice

Lighten-Up Scalloped Potatoes!
Gruyère Scalloped Potatoes
Garlic Herbed Potatoes
Roasted New Potatoes with Herbs
Swiss Potatoes
Crispy Oven-Baked Potatoes
Dressed-Up Spuds
Oven-Baked Fries
Risotto
Lemon Rice
Coconut Rice
Orange Rice
Brown and Wild Rice Casserole

Sauces, Condiments and Seasonings

Never-Fail Blender Hollandaise
Tzatziki
Hot and Sweet Mustard
Mustard Sauce for Chicken
B-B-Q Sauce
Picante Salsa
Kiwi Salsa
Roasted Orange Pepper and Corn Salsa
Green Tomato Mincemeat
Carrot Marmalade
Hot Pepper Orange Chutney
Cranberry and Raisin Chutney
B.L.'s Best Mustard Pickles
Creole Seasoning

Entrées

Fish and Seafood

Crunchy Oven-Baked Fish
Orange-Ginger Halibut
Grilled Halibut and Peppers Julienne
Orange Roughy Dijonnaise
Orange Roughy Polynesian
Wild West Salmon

Poached Salmon with Piquant Sauce and Veggies
Baked Snapper Italiano
Red Snapper Parmesan
Layered Tuna Casserole
Cioppino
Scallops Paprika
Shrimp and Scallop Supreme
Shrimp Stir-Fry
Orange Stir-Fried Shrimp
Szechuan Shrimp
Fried Noodles Singapore
Shrimp, Rice and Artichoke Casserole

Chicken and Pheasant

Orange-Rosemary Chicken
Maple-Orange Chicken
Honey-Mustard Chicken
Sticky Baked Chicken
Oven-Fried Chicken
Bare-Naked Chicken
Chicken Breasts Stuffed with Asparagus
Chicken Breasts Zeld
Grilled Lemon Herb Chicken
Lime Grilled Chicken
Amaretto Chicken
Chicken Medallions with Spinach
Szechuan Chicken Casserole
Thigh Chicken
Chicken Fingers
Chicken Burritos
Southwestern Chicken Chili
Pheasant Madeira
Pheasant Casserole
Pheasant Pie

Pork and Lamb

Crown Roast of Pork with Apple Raisin Stuffing
Pork Loin Roast
Roast Pork Loin with Apple Topping
Pork Tenderloin with Honey-Glazed Apples
Stuffed Pork Tenderloin
Medallions of Pork
Cajun Pork Cutlets
No-Brainer Kabobs
Rack of Lamb with Mustard Coating
Lamb Curry
Greek Lamb Stew
Souvlaki

Beef and Veal

Châteaubriand with Cognac Sauce
Corned Beef and Veggies
Beef Tenderloin with Peppercorn Sauce
Mexican Roundup Steak
Ginger-Garlic Flank Steak
Szechuan Beef with Broccoli
Bulgogi (Korean Stir-Fry)
Tex-Mex Fajitas
Mexican Lasagna
Skillet Chili Pie with Cornbread Topping
Tourtière with Mushroom Sauce
Major Grey's Meat Loaf
Caesar Burgers
Casserole for a Cold Night
Sloppy Joe Potatoes
Grilled Korean Short Ribs
Veal with Artichokes
Veal 'n' Vermouth
Osso Buco Milanese

Pasta and Pizza

Artichoke Sauce for Pasta
Balsamic Pasta
Fresh Tomato and Cheese Pasta
Pasta Puttanesca
Gorgonzola Pasta
Creamy Mushroom Pasta
Acceptable Fettuccine Alfredo
Lemon Fettuccine
Fettuccine Florentine
Fettuccine with Sambuca and Cranberries
Pasta with Spinach and Feta Cheese
Light Veggie Pasta
Orzo with Parmesan & Basil
Pasta with Peppers
Red and White Tortellini
Tortellini with Three Cheeses
Pasta with Shrimp and Fresh Tomato
Fettuccine with Asparagus and Shrimp
Rotini and Shrimp in Curry Garlic Cream
Chicken with Spaghettini
Pasta Pie
Pesto Lasagna
Vegetable Lasagna
Chicken Tortilla Lasagna
Quick Perogy Casserole
Fast and Easy Pizza Crust
Pear and Cambozola Pizza

Pesto Pizza
Caramelized Onion and Chèvre Pizza
Pizza Primavera
Marinated Sun-Dried Tomatoes
Asian Chicken Pizza
Mexican Pizza

"Baddies" But Goodies

Cookies and Candies

Chocolate-Chocolate Chip Cookies
Chocolate Espresso Cookies
Macadamia Chocolate Cookies
Skor Bar Cookies
Chocolate Truffle Cookies
Orange Chocolate Chip Cookies
Citrus Crisps
Fresh Apple Cookies
One Cup of Everything Cookies
Grandma Hudson's Granola Cookies
Macarons
Cookie of the Month
Date-Filled Cookies
Snickerdoodles
Vanilas Kiflei
Nanny's Real Scottish Shortbread
Brown Sugar Shortbread
Biscotti
Nutchos
Grand Marnier Chocolate Truffles
Turtles
Peppermint Brittle
Tiger Butter
Xmas Toffee
Chewy Toffee Candy

Cakes, Bars and Squares

My Latest Favorite Cake
Pecan Holiday Cake
Plum Rum Cake
Fresh Apple Cake
Sour Cream Apple Cake
Cherry-Filled Angel Cake
Chocolate Caramel Pecan Cheesecake
Joshua's Mom's Skating Bars
Raspberry-Walnut Linzer Bars
The Unturtle Bar
Eat More... More... More...
Chocolate Crunch Bars
Chocolate Pecan Bars
Caramel Nut Brownies
Apple Brownies
Pecan Shortbread Squares

Good Old Rice Krispie Squares
Puffed Wheat Squares
Toffee Krisps
Blueberry Buckle
Cranberry Squares
Chocolate Caramel Squares

Pies and Tarts

Easier-Than-Apple Pie
Jalapeño Apple Pie
Cheddar Apple Tart
Cranberry Custard Pie
Raspberry Pecan Tart with Sour Cream Glaze
Rhubarb Strawberry Crumble Pie
Fresh Berry Tart
Frozen Lemon Puff
Aces
Chocolate Brittle Pie
Frozen Peanut Butter Pie
Mincemeat Tarts

Just Desserts

Margarita Fruit Cocktail
Blueberry Bonanza
Raspberry Cream with Blueberry Coulis
Rhubarb Cobbler
Apple Pecan Phyllo Crisps
Orange Angel Torte
Chantilly L'Orange
Dacquoise Café
Mocha Pavlova
Whiskey Flip
Jake's Rice Pudding
Rhubarb Bread Pudding
Cajun Bread Pudding with Rum Sauce and Soft Cream
English Berry Pudding
Margaree Cranberry Pudding
Grandma's Christmas Pudding with Golden Sauce
Upside-Down Chocolate Fudge Pudding
White Chocolate Mousse with Raspberry Sauce
Mocha Mousse
Fresh Strawberry Sherbet
Vanilla Peach Sherbet
Miz Vicky's Temptation
Lemon Sauce
Sinfully Rich Low-Fat Fudge Sauce

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Tomato, Cheese and Herb Tart
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Mexican Strata
Camptown Bacon
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Pâté en Baguette
Bashaw Bistro Sausage Ring
Muffuletta
French Toast Raphael
Peach and Blueberry Clafouti
Breakfast Fruit Kabobs
Swiss Breakfast Muesli
Blender Breakfast

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Cranberry Muffins
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Tapenade
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Stilton Pâté
Brandy Cheese Spread
Curried Chutney Spread
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Caviar Mousse
Peach Frosty
Fallen Angels

Breads

Flaky Freezer Biscuits
Savory Cheddar Biscuits
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Savory Tomato Bread
Cheddar Beer Bread
Chili Cheese Bread
Seasoned Flatbread
Olive, Onion and Rosemary Focaccia
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Christine's Crostini
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Melba Herb Toast
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Appetizers

Baked Garlic Starter
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Pasadena Pinwheels
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Pear and Walnut Salad
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Strawberry and Chèvre Salad
Spinach Melon Salad
Fruit 'n' Spinach Salad
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Yucatán Salad
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Sunshine Salad
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Salsa Mold
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Salad with Warm Vinaigrette
Green Bean and Roasted Onion Salad
Santa Fe Salad
French Potato Salad
Curried Rice Salad
Wild Rice Salad

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