

Chocolate Lava Cakes

From George 'Skip' Bennett '91,
owner of the Phoenix House restaurant

½ cup butter

4 oz. bittersweet chocolate

2 eggs

2 egg yolks

¼ cup sugar

2 teaspoons flour

4 small (4 oz.) ramekins

Heat butter and chocolate in a double boiler until chocolate is nearly melted. In separate bowl, beat eggs, yolks and sugar until light and thick. Beat the melted chocolate and butter together while the mixture is warm. Pour in the egg mixture and quickly beat in the flour until combined.

Butter and lightly flour four ramekins. Shake out excess flour; butter and flour them a second time. (The butter and flour in this step is in addition to the recipe quantities.)

Divide the batter into the ramekins. (Once in the molds, they can be refrigerated for several hours until ready to bake, but bring them to room temperature prior to baking.)

Preheat oven to 450 degrees F. Set ramekins on a tray and bake 6-7 minutes. The center of each will be very soft, yet the sides will be set.

Invert each ramekin onto a plate and let it sit prior to removing. After approximately 10 seconds, lift up one edge or corner of the ramekin; the cake will fall out. Serve immediately while hot.



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Recipes from the Grove City College Alumni Magazine

World's Easiest Crumble

From Anna Watson '02,
food writer for 'Culture+Travel Magazine'

Crumble Topping

1 cup all-purpose flour
1/2 cup brown sugar
1/4 teaspoon salt
1/4 teaspoon cinnamon
1/2 cup unsalted butter,
cut into small pieces
1/2 cup chopped walnuts
(optional)

Fruit Filling

Summer:

2 pounds peaches or nectarines
1 pint blackberries or blueberries
or

Fall:

2 pounds Granny Smith apples
1 cup cranberries

1/4 cup granulated sugar
1/4 cup fresh squeezed orange juice
1/2 teaspoon orange zest

Preheat the oven to 375 degrees F. For the crumble topping, combine the flour, brown sugar, salt and cinnamon in a bowl or food processor. Cut the butter into the flour mixture with a fork and knife, crumble with your fingers or pulse in a food processor until small pea-sized lumps appear. Stir in the chopped walnuts if desired.

Slice the peaches, nectarines or apples (peels can be left on or removed) and place in a large bowl. Add the berries and toss to combine. Sprinkle the sugar, orange juice and zest over the fruit and toss gently.

Place the fruit mixture in a medium-sized ceramic baking dish and sprinkle the crumble topping over the fruit. Place the dish on a baking sheet (to catch any drips!) and place on the middle rack of the oven. Bake for 45 minutes or until the top is browned and the fruit is bubbling on the sides.

Serve warm with vanilla bean ice cream or a dollop of crème fraiche.
Serves 6.

Pop's Mac and Cheese

From Ryan Foster '95,
owner of Peez Leweez

2 pounds elbow macaroni	1 quart half and half
2 cups shredded Monterey Jack/ yellow Cheddar cheez mix	2 tablespoons garlic salt
2 cups shredded mozzarella cheez	1 teaspoon Cayenne pepper
1 cup grated Parmesan cheez	2 tablespoon oregano
1½ cups diced Swiss cheez	1 tablespoon black pepper
1 quart whole milk	2 tablespoons cilantro
	3 tablespoons sugar

Cook macaroni to slightly al dente; cool and drain thoroughly! Preheat oven to 375 degrees F. Mix all ingredients except milk and half and half together in large bowl (reserving some white/yellow cheez mix). Spread evenly in large glass baking dish. Pour milk and half and half over top in several spots until liquid reaches the top of the baking dish. Sprinkle top with Monterey Jack/Cheddar mix. Bake approximately 1½ to 2 hours, until the pasta is spongy to the touch and cheese is golden brown on top.

*Cheese - milk's leap toward immortality.
~Clifton Fadiman*

Blueberry Muffins

Chrissy (Teufel '90) and Hapi Auer,
owners of Glen's Dinette

2½ cups flour
½ cup white sugar
½ cup brown sugar
1 tablespoon baking powder
1 cup frozen blueberries
2 eggs
½ cup oil
¾ cup milk

Preheat oven to 375 degrees F. Sift dry ingredients in a bowl. Add frozen blueberries. In a separate bowl, combine remaining wet ingredients and add to dry ingredients. Note: Don't over mix. Spray a muffin pan with cooking spray and bake 30-35 minutes. Yields 6.

*When baking, follow directions.
When cooking, go by your own taste.
~Laiko Bahrs*

Cranberry Pears with Cream

From Lynne (Bobbie '89) and Bob '88 Griffin,
owners of the Australian Walkabout Inn

5 pears, peeled, halved and cored
3 tablespoons orange marmalade
 $\frac{3}{4}$ cup orange juice
 $\frac{2}{3}$ cup sugar
3 tablespoons butter

$\frac{3}{4}$ cup Craisins
(dried, sweetened cranberries)
10 tablespoons sour cream
Cinnamon sugar

Preheat oven to 350 degrees F. Spray a 13-by-9-inch casserole dish with nonstick spray. Put the prepared pears, flat side down, in dish. In a small pan, combine marmalade, sugar, butter, orange juice and Craisins. Bring to a boil to melt the marmalade and butter. Pour this over the pears.

Bake pears about 30 minutes, until they are tender but not mushy. Serve one pear in a small bowl. Put a tablespoon of sour cream in the hole, drizzle some sauce and Craisins over the sour cream and sprinkle with cinnamon sugar. Serves 10.

*There are only ten minutes in the life
of a pear when it is perfect to eat.
~Ralph Waldo Emerson*



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Recipes from the Grove City College Alumni Magazine

Sweet Potato Pie

From Catherine (Cole '92) TePaske,
owner of Tep's Drive In and Sweet Clarisse Catering

This was originally my grandmother's recipe for carrot pie and I modified it using sweet potatoes to make a sweet potato pie for a southern style meal we were catering. We enjoyed it enough that it is often part of our family gatherings.



1 cup mashed cooked
sweet potatoes
3/4 cup sugar
1 tablespoon molassas
2 cups evaporated milk, divided
2 eggs
1 teaspoon ginger

1 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1/4 teaspoon salt
1 unbaked 8-inch
pastry pie crust

Preheat oven to 425 degrees F. Place mashed sweet potatoes and 1 cup milk in mixer and blend until smooth. Add second cup of milk, sugar, molassas and spices; mix until smooth. Add well-beaten eggs and mix. Pour into unbaked pie crust and bake for 15 minutes. Reduce temperature to 350 degrees F and bake for an additional 25 minutes or until inserted knife comes out clean. Cool. Serve with fresh whipped cream and toasted pecans for garnish, if desired. Keep leftover pie refrigerated.

Panang Curry

From Dr. Sam Stanton,

Grove City College assistant professor of political science

For those who like it hot, add a teaspoon of crushed chile and garlic sauce to your serving.

2 pounds meat (beef, chicken or pork), cubed

2 cans coconut milk

8 oz panang curry paste

4 medium white potatoes, cubed

3 medium green chile peppers, seeds and veins removed, thinly sliced

2 tablespoons kafir lime leaves, cut into shreds

1/2 cup Thai basil leaves, or basil on hand

Boil the cubed potatoes until hot but still firm (remember you are not making mashed potatoes); set aside. Using a large wok, stir-fry the

meat until it is almost done, then remove it and set it aside. On medium heat, add four tablespoons of coconut milk and let it come to a boil. Add 2-3 tablespoons of curry paste. Return meat to wok and stir until meat is thoroughly cooked. Add in half of the remainder of coconut milk. Keep stirring. Add in the rest of the coconut milk and peppers. Once the coconut milk thickens, add in the basil leaves and lime leaves. Serve with Jasmine or white rice.

Matar Paneer

(Peas and Indian cheese in a spicy tomato sauce)

From Scott Hatfield, staff chef

Adapted from "Classic Indian Cooking" by Julie Sahni. Scott Hatfield's Pillsbury Bake-Off finalist recipe had not yet been released by Pillsbury when this magazine went to press, so Hatfield shares one of his other favorite recipes below.

Vegetable oil	1 teaspoon turmeric
2 cups paneer or extra-firm tofu, cut into 1 inch cubes (see note)	2 teaspoons kosher salt
2 cups finely chopped or pureed tomatoes	2 teaspoons garam masala (a blend of ground Indian spices)
10-oz package frozen peas	1 teaspoon paprika (optional)
2 cups chopped onions	4 tablespoons chopped fresh cilantro (optional)
1 teaspoon finely chopped fresh garlic	¼-½ teaspoon red pepper (to taste)
2 tablespoons finely chopped fresh ginger	2 cups hot water
2 teaspoons ground coriander	

In a large pan, wok or Dutch oven, fry the paneer/tofu to a light brown at medium heat in about 3 tablespoons oil. Toss frequently (and gently) to prevent sticking and burning. Remove to drain on a plate.

Reheat pan to medium-high with 3 tablespoons oil. When oil is hot, fry the onions until light brown, stirring constantly. Add the garlic and ginger and fry an additional minute, taking care not to burn the garlic. Add coriander, turmeric, red pepper and paprika all at once, stirring rapidly. Immediately add the tomatoes. Cook until the mixture thickens (about 10 minutes), stirring often. Add the hot water and bring to a boil. Reduce heat and simmer, covered, for 20 minutes.

Let sauce cool. Transfer to blender, food processor or immersion blender. Puree the sauce, leaving some texture. Return sauce to pan. Add peas, salt and paneer/tofu. Bring to a boil. Simmer, uncovered, until peas are cooked (about 5 minutes).

Let the dish rest at least an hour before serving. (Even better, make it a day ahead, allowing the flavors to blend.) Before serving, reheat and add garam masala and chopped cilantro. Serve with basmati rice.

Note: Paneer is a non-melting mozzarella-type Indian cheese that can be purchased at Indian grocery stores or made at home using milk and lemon juice (see Indian cookbooks or web sites for recipe, such as the one found at <http://fxcuisine.com/default.asp?Display=44>). Serves 5.

Chicken with Sun Dried Tomato Cream Sauce

From Grove City College's food service company Bon Appetit

Chicken

8 boneless, skinless chicken breast halves
Flour
Salt
Pepper
Oil
Butter

Sauce

1 quart heavy cream
1 whole onion peeled
3 bay leaves
1 to 2 cups sun dried tomatoes, julienned or chopped
 $\frac{3}{4}$ cup honey or to taste
 $\frac{1}{2}$ cup white wine, if desired

Simmer sauce on low heat until cream reduces slightly – about 20-25 minutes. Dredge chicken in flour seasoned with salt and pepper. Saute in $\frac{1}{2}$ oil and $\frac{1}{2}$ butter just to brown lightly. Place in baking pan and pour sauce over chicken. Cover with parchment paper and foil. Bake at 350 degrees F for 45 minutes or until chicken reaches 165 degrees.

*It's bizarre that the produce manager
is more important to my children's health
than the pediatrician.
~Meryl Streep*

Sugar Shack Vinaigrette

From Gail Black and sons, owners of the Sugar Shack

2 parts Sugar Shack Fruit Syrup
(any flavor you choose, available at www.sugarshack1.com)
1 part balsamic vinegar
1 part vegetable or olive oil

Shake together until blended. Serve over any variety of entrée-style or garden salad greens.



*I don't think America will have really made
it until we have our own salad dressing.
Until then we're stuck behind the French,
Italians, Russians and Caesarians.
~Pat McNelis*

Shrimp Cocktail

From Mark Moses '77,
Outback Steakhouse partner

2 pounds 16/20 shrimp, peeled and deveined, tails on
1/8 cup salt

Heat 1 gallon of water to a rolling boil. Add salt and stir. Add shrimp and stir gently until the water just starts to boil around the edges (do not overcook). Drain shrimp and immediately place in the Ice Bath Marinade (recipe follows) and agitate until shrimp are cold throughout. (The shrimp will absorb the spices during the cooling process.) Drain shrimp and place in a drain pan (lightly covered), in the refrigerator. Serve with Shrimp Cocktail Sauce (recipe follows) and lemon wedges.

Ice Bath Marinade

1 gallon ice
½ gallon water
¼ cup Zaterain's Liquid Shrimp,
Crab & Crawfish Boil
1 lemon, quartered and squeezed
2 limes, quartered and squeezed
1 tablespoon oregano
1 tablespoon basil
1 tablespoon black pepper

Add all ingredients and stir.
(You may add any of your favorite
spices to the marinade.)

Shrimp Cocktail Sauce

1 cup Heinz ketchup
2 tablespoons horseradish,
adjust to taste
Juice from ¼ lemon
1 teaspoon Lea & Perrins
Worcestershire sauce
1 tablespoon Dijon mustard

Place all ingredients into bowl
and mix thoroughly.



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Orzo Appetizer

From Mark Moses '77,
Outback Steakhouse partner

2 cups orzo pasta

2 oz. black olives

½ cup fresh, good-quality Parmesan cheese

1 tablespoon extra virgin olive oil

Prepare orzo according to package directions and allow to cool to room temperature. Mix all ingredients and serve.

*If you ate pasta and antipasto,
would you still be hungry?
~Author Unknown*



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Recipes from the Grove City College Alumni Magazine

Walnut Apple Tuna Salad

From Dr. Allison Williams, Grove City College coach

Try with Sugar Shack Vinaigrette.

4 cups cooked elbow macaroni

1 can tuna, in water

1 Granny Smith apple, chopped

1 cup walnuts, chopped

1 cup baby carrots, chopped or shredded

Mayonnaise, Miracle Whip or salad dressing to taste

Sweet relish to taste

Black pepper to taste

Serve chilled.

*We load up on oat bran in the morning so
we'll live forever. Then we spend the rest of the
day living like there's no tomorrow.*

-Lee Iacocca

Crab & Corn Chowder

From Melissa (Marshall '92) Jacobs,
owner of Jean Bonnet Tavern

"Crab and corn chowder is a Jean Bonnet Tavern favorite. Serve it with fresh bread and a tossed salad for a great cold weather meal."

1 cup celery, diced	1 tablespoon salt
1 large onion, diced	½ tablespoon black pepper
½ cup carrots, diced	½ cup butter
6 slices of bacon, diced	½ cup flour
1 teaspoon thyme	1 cup heavy cream
3 cups water	1 can sweet corn, drained
3 potatoes, peeled and diced	1 pound crab meat, cleaned of cartilage and shell
¼ cup sugar	

In a large soup pot, brown bacon pieces until crispy. Add celery, onion, carrots and thyme. Sauté until tender. Add water, potatoes, sugar, salt and pepper and simmer for 10 minutes. In a small pan, melt butter and stir in flour to create a paste, or roux. Bring soup to a full boil and stir roux thoroughly into soup; allow to thicken. Reduce heat to a simmer and add crab meat, corn and cream. Soup may be served immediately or stored in the refrigerator for up to two days and reheated.

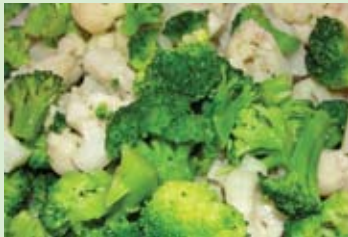
*It's so beautifully arranged on the plate -
you know someone's fingers have been all over it.
-Julia Childs*



Swiss Vegetable Medley

From Jonathan VanScoter '09, student chef

- 16 oz. frozen broccoli/
cauliflower mix, thawed
- 1 can cream of mushroom soup
- 1 cup shredded Swiss cheese,
divided
- 1/3 cup sour cream
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 2.8 oz. container French fried onion rings, divided



Preheat oven to 350 degrees F. Mix all ingredients, reserving half of the cheese and half of the onions. Bake in covered greased casserole dish for 35 minutes. Remove and top with remaining cheese and onions. Bake another 5 minutes uncovered.

*Vegetables are the food of the earth;
fruit seems more the food of the heavens.
~Sepal Felicivant*

Overnight Caramel Rolls

From Diane (Zimmerman '69) Trithart,
owner of French Creek Ranch Bed and Breakfast

Prepare at night; freshly bake in the morning.

2 loaves (1 pound each)
frozen bread dough, thawed

½ cup granulated sugar

1 tablespoon cinnamon

¾ cup chopped pecans or walnuts

¾ cup butter, melted

1 package (3 5/8 oz.) butterscotch pudding (NOT instant)

½ cup firmly packed brown sugar



Grease a 12-cup bundt pan. Cut each thawed loaf of bread into eight slices. Combine granulated sugar with cinnamon and nuts in a small

bowl. Dip each slice of bread dough into melted butter then coat with cinnamon, sugar and nut mixture. Stand slices upright in prepared bundt pan. Sprinkle remaining cinnamon mixture over rolls, then sprinkle with dry pudding mix. Stir brown sugar into remaining melted butter, pour over rolls. Cover lightly with plastic wrap and refrigerate overnight. Rolls should rise to the top of the pan.

In the morning, preheat oven to 325 degrees F. Remove rolls from the refrigerator and remove plastic wrap. Let stand at room temperature for 15-30 minutes. Bake 40 minutes. Invert onto serving dish and remove pan. Serve warm. Makes 16 rolls.

Bourbon Maple-Glazed Pot Roast

From Nancy (Alderson '78) McDonnell,
co-owner of Atria's Restaurants

Atria's pot roast is a signature dish served at each of the eight locations in Pittsburgh. This recipe has been adapted for the stovetop and yields two generous servings.

- | | |
|---|---------------------------------------|
| 1 pound beef tenderloin,
cut into stew-like chunks | 4 cubes beef bouillon |
| 1 cup red Burgundy wine | ½ cup water |
| 1 tablespoon minced garlic | 4 ounces dry gravy mix, or as needed |
| 1 1/2 ounces (about ½ cup)
minced fresh thyme | ½ cup bias-cut celery (¼ inch thick) |
| ¼ cup extra virgin olive oil,
plus extra to sauté vegetables | ½ cup bias-cut carrots (¼ inch thick) |
| ¼ cup ketchup | ¼ cup whole pearl onions |
| ½ cup bourbon | ¼ cup fresh or frozen peas |
| ½ cup pure maple syrup | ¼ cup fresh or frozen corn kernels |
| | Hot mashed potatoes |
| | Green onions, bias-cut, for garnish |

Place pieces of meat in a zipper-lock freezer bag or shallow dish. Combine wine, garlic and thyme and pour over meat to coat. Refrigerate at least 12-16 hours, turning meat occasionally to ensure even soaking. Remove meat from marinade, reserving marinade.

Heat ¼ cup extra-virgin olive oil in a pan with a lid. Add meat pieces and brown on all sides. Remove from pan. Set aside.

Discard fat from pan. Add ketchup and allow it to caramelize. Remove pan from heat; add bourbon. Place pan back on burner and stir contents into a paste.

Add syrup. Reduce mixture a bit until it is syrupy. Add reserved marinade and continue to cook until mixture is reduced by about half. Add beef bouillon, water and dry gravy mix. Return meat to pan and stir to coat with syrup mixture. Bring to a simmer. Cover slightly and let braise about 5 minutes or until beef is tender and sauce is desired consistency.

Meanwhile, film a skillet with extra virgin olive oil. Heat and add celery, carrots, pearl onions, peas and corn. Toss and sauté, cooking until tender but not mushy.

To plate: Place some of the vegetables in bottom of two dinner-size serving bowls. Tuck some mashed potatoes onto one side, then place pieces of beef and some of the gravy on the other. Cover with more vegetables and garnish with slivered green onions.

Almond Florentines

From Kimberly (Lohner '97) Hicks, pastry chef

Base

1¼ cup butter	1 egg
5/8 cup sugar	3 1/8 cup flour
2½ teaspoon vanilla	

Cream the butter, sugar and vanilla. Blend in beaten egg. Add the flour, mixing only until combined. Refrigerate to set. Keep the dough wrapped until ready to work with it to avoid drying the surface.

Preheat oven to 350 degrees F. Roll the dough to ¼-inch thickness, making a 10x4 inch rectangle. Line the bottom of the 15-by-10-by-1-inch baking pan with foil (or lightly grease the pan with nonstick cooking spray). Place the dough into the pan; if it should happen to break during the process, simply press it into the bottom of the pan.

Prick the dough with a fork to allow steam to escape and to avoid blisters. Bake 10-12 minutes or until slight browning occurs on the edges of the cookie base.

Topping

1 cup granulated sugar

1 cup butter

4 tablespoons honey

4 tablespoons milk

3 cups toasted almonds

Bring the sugar, butter, honey and milk to a boil. Reduce the heat and cook until the mixture becomes frothy and turns a light caramel color; this should occur at about 230F on a candy thermometer. Stir in the toasted almonds.

Carefully pour the mixture over the baked dough in the pan. Spread the topping evenly over the dough with an offset spatula. Return to the 350-degree oven until the mixture fills the pan and bubbles all over, approximately 5 minutes. Cool on a wire wrack until topping is set. Cut into squares and then into triangles.

Snow Pea Shrimp

From Dr. Zhen Chen, Grove City College
assistant professor of Chinese

This is a simple, delicious and colorful dish – green snow peas, orange shrimp, white bamboo shoots, yellow eggs, red pepper. Feel free to add or replace with anything that you think may go well with it. Be creative!

1 pound snow peas

1 pound shrimp ("Royal Thai," raw, shell on, easy peel, vein removed, available at Sam's Club)

6 oz. (1/2 bottle) seasoned crisp bamboo shoots (by Tomo Foods, available in Asian markets)

1/2 red bell pepper, sliced into strips

1 teaspoon (1/3 pouch) Hot and Spicy Bake Mix (by Knorr, available in Asian markets)

2-3 eggs, optional

Garlic salt to taste, optional

1 clove garlic

1 stem of green onion

1 teaspoon cooking wine

Cooking oil

Dash of sesame oil

1 tablespoon cornstarch mixed with water, plus additional cooking wine and sesame oil, optional

Slice garlic and cut green onion into sections. (Tip: Sliced garlic should be exposed to the air for 15 minutes before cooking to activate its beneficial elements.)

Peel shrimp, rinse well, dry with paper towel. Marinate shrimp with Hot and Spicy Bake Mix for 10 minutes; no water added, just mix the shrimp with the powder mix. Remove stems and strings from the snow peas and rinse.

Heat 1 teaspoon oil in wok. Stir-fry sliced garlic and green onion quickly. Remove from wok and set aside. Reheat wok and add 2 tablespoons oil. Beat eggs and combine with garlic salt, 1 teaspoon cooking wine and 1/2 teaspoon sesame oil. Stir-fry briefly. Remove from wok and set aside. (Note: This step is optional.)

Heat 1 tablespoon oil. Stir-fry the marinated shrimp until it turns red, but do not overcook, about two minutes. Remove from wok and set aside.

Heat 2 tablespoons of the spicy oil from the bottle of seasoned crisp bamboo shoots. Sprinkle with garlic salt. Stir-fry snow peas with the seasoned crisp bamboo shoots for 1-2 minutes. Add cooked shrimp back to the wok. Gently mix well. Add the red pepper, garlic, onion and scrambled eggs. Stir well for about 1 minute. Turn off the heat. Add a dash of sesame oil. Makes 5 servings.

Note: To thicken, add cornstarch mixture and stir to combine all ingredients.

Franktuary's Mango Pineapple Salsa

From Megan Lindsey '03 and Tim Tobitsch '03,
owners of Franktuary

Salsa is served on Franktuary's Mexico Frank with cheese and guacamole and is the signature condiment on their Steelers Polamalunesian Frank.

2 cups mango chunks, frozen or fresh
1/2 cup diced fresh red bell pepper
1/4 cup diced red onion
2 tablespoon diced jalapenos
2 tablespoon chives, dried or fresh
2 teaspoon finely chopped fresh garlic
1/2 cup pineapple juice
Dash of salt



Dice mango chunks into small pieces. If using frozen mango chunks, cut before pieces have thawed to avoid a mushy mess. Combine all ingredients, cover in pineapple juice and marinate at least 1 hour. Jalapeno amount can vary based on preference. Serve with tortilla chips, on a salad or on an all-beef frankfurter!

Chocolate Cake

From First Lady Dayl Jewell

The following is a recipe for chocolate cake that Dayl Jewell has been making since she and President Jewell were first married. "It's Dick's FAVORITE cake," she says.

Cake

1 cup unsifted, unsweetened cocoa
2 cups boiling water
2¾ cups sifted all-purpose flour
2 teaspoons baking soda
½ teaspoon salt
½ teaspoon baking powder
1 cup butter, softened
4 eggs
2½ cups granulated sugar
1½ teaspoon vanilla extract

Frosting

1 package (6 oz.) semisweet
chocolate pieces
½ cup light cream
1 cup butter
2½ cups unsifted confectioners
sugar

Filling

1 cup heavy cream, chilled
¼ cup unsifted confectioners sugar
1 teaspoon vanilla extract

For cake, in medium bowl, combine cocoa with boiling water, mixing with wire whisk until smooth. Cool completely. In separate bowl, sift flour, soda, salt and baking powder. Preheat oven to 350 degrees F. Grease well and lightly flour three 9-by-1½-inch layer cake pans. In a large bowl with electric mixer at high speed, beat butter, sugar, eggs and vanilla, scraping bowl occasionally, until light – about 5 minutes. At low speed, beat in flour mixture (in fourths), alternately with cocoa mixture (in thirds) beginning and ending with flour mixture. Do not overbeat. Divide evenly in pans. Smooth top. Bake 25-30 minutes or until surface springs back when gently pressed with fingers or toothpick. Cool in pans for 10 minutes. Carefully loosen sides with spatula, remove from pans, cool on racks.

For frosting, in medium saucepan, combine chocolate pieces, cream and butter. Stir over medium heat until smooth. Remove from heat. With whisk, blend in 2½ cups confectioners sugar. In bowl, set over ice. Beat until it holds shape.

For filling, whip cream with sugar and vanilla. Refrigerate.

To assemble the cake, place one layer on a plate top side down. Spread with half the cream. Place second layer, top side down. Spread rest of cream. Place third layer, top side up. With a spatula, frost sides first, covering whipped cream. Use rest of frosting on top, swirling decoratively. Refrigerate at least one hour before serving.

Garlic Dijon Lamb Cicles

From Mark Moses '77,
Outback Steakhouse partner

2 rack of lamb, cleaned and Frenched
1/8 cup extra virgin olive oil
1/4 cup Dijon mustard
1 cup fresh garlic, diced fine
2 cups Italian bread crumbs

Preheat oven to 400 degrees F. Heat olive oil in a braiser pan until very hot. Brown lamb racks on all sides. Using a pastry brush, coat the lamb rack with Dijon mustard. Roll the lamb rack in crushed garlic, coating evenly. Then roll in bread crumbs; coat evenly. Cook for 20 minutes. Cut lamb racks into individual bones and serve.

*Anybody who believes that the way to a man's heart is
through his stomach flunked geography.*
~Robert Byrne

Milk Chocolate Cake with Mocha Buttercream Icing

From Autumn (Sevick '94) Bupp,
owner of Autumn's Cakes

Cake

1½ cup sugar

1 cup flour

1 cup butter

6 tablespoons Dutch processed cocoa

4 eggs

1 cup miniature chocolate chips

Preheat oven to 350 degrees F. Cream butter and sugar until light and fluffy. Add eggs and mix well. Gradually add flour then cocoa. Stir in chocolate chips. Spread into two greased 8-inch square or round pans. Bake for 25 minutes and allow to cool before icing.

Icing

1 cup butter

4 cups powdered sugar

1 cup cocoa powder

2 tablespoons instant coffee

12 tablespoons heavy cream

2 teaspoons vanilla

Cream butter. In a small bowl, combine coffee and cream. Add powdered sugar and half of the cream mixture to the butter. Mix well, then add the cocoa powder and remaining cream. Add vanilla and mix for 1 minute. Spread between cool cake layers and over entire cake. Enjoy with a cup of coffee!



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Pasta Sauce

From Amy Clingensmith '96,

GeDUNK Alumni Magazine managing editor

This recipe has roots from my Italian grandma, my mom and me. It goes great with pasta, lasagna, manicotti, etc., and freezes well. To make meat sauce, add 1-1½ pounds of browned ground meat.

2 tablespoons olive oil	2 6-oz. cans tomato paste
1 small or medium onion, minced	1 tablespoon salt
1 tablespoon minced garlic	1 tablespoon sugar
1 29-oz. can tomato sauce	1 teaspoon oregano
1 29-oz. can tomato puree	¼ teaspoon pepper
3 29-oz. cans water	

In large stock pot, sauté onion and garlic in olive oil until soft. Add sauce, puree, water and paste and stir well to break up tomato paste. Add all other ingredients and bring to a rolling boil for about 10-15 minutes. Reduce heat and let simmer for 3-4 hours, the longer the better.

*No man is lonely eating spaghetti;
it requires so much attention.
~Christopher Morley*

