



New Year's Day **Black Eyed Peas**

1 lb fresh black eyed peas, or frozen (if not in season)
2 tbsp olive oil
2 onions, finely diced
4 garlic cloves, minced

1 bay leaf
6 cups vegetable stock
2 tsp fresh parsley, chopped
Salt and pepper to taste

Sweat onions, garlic, and bay leaf in olive oil until fragrant and tender. Add the black eyed peas and vegetable stock. Simmer until the black eyed peas are tender, probably 20-30 minutes. Season with salt and pepper. Finish with chopped parsley and serve warm. (*Serves 6*)

Laura Bush



Carrot-Ginger Soup

3 Tbsp olive oil
1 onion, peeled and
chopped
1 celery stalk, chopped

10 carrots, peeled and
chopped into 1 in. pieces
 $\frac{1}{4}$ cup ginger, peeled
and finely diced
Salt to taste

6 cups water
4 Tbsp sugar
2 Tbsp rice wine vinegar
cilantro leaves

In a medium stock pot, sauté onions, celery and carrots in olive oil for 4 minutes or until onions are translucent. Add ginger, water and sugar and let it simmer for 25 minutes until carrots are soft. Let cool. In a blender or food processor, purée until smooth. Season with rice wine vinegar and salt to taste. Serve hot or chilled with cilantro leaves to garnish.

Laura Bush

Recipe courtesy of Chef David Garrido



CINCO DE MAYO

CHILLED AVOCADO SOUP

WITH SERRANO FLAVORED CRABMEAT

3 ripe avocados	½ lb fresh lump crabmeat (cleaned)	Fine sea salt and fresh ground pepper (to taste)
⅓ cup peeled cucumber purée	1 lime, juiced	Yucatan Sunshine Habanero Pepper Sauce (to taste)
1 cup light chicken stock	1 serrano pepper (finely diced)	
1 pint fat free buttermilk	2 Tbsp red bell pepper (finely diced)	
	2 Tbsp cilantro (coarsely chopped)	

Cut avocados in half and remove pits. Scoop out the flesh and put in a blender, add half of the lime juice, cucumber puree, ½ the buttermilk and chicken stock, a pinch of salt and pepper, and a little hot pepper sauce. Pulse the blender slowly to puree everything. Add more buttermilk and chicken stock until you receive a smooth consistency. Adjust the seasoning to your taste (avocado does need some salt added). Refrigerate for an hour. Mix crabmeat with some lime juice, serrano pepper, red pepper and pinch of salt and pepper. Ladle the soup into chilled bowls, put a tablespoon of crab mixture on top, and sprinkle chopped cilantro to finish.

(Makes 6 servings.)

Laura Bush



COWBOY COOKIES

3 sticks butter

1½ cups sugar

1½ cups brown sugar

3 eggs

1 Tbsp vanilla

3 cups flour

1 Tbsp baking powder

1 tsp salt

1 Tbsp cinnamon

3 cups oats

2 cups coconut

2 cups chopped pecans

3 cups chocolate chips

Cream butter and sugars. Add eggs and vanilla. Beat. Add dry ingredients and beat until blended. Stir in remaining ingredients. Drop by spoonfuls onto cookie sheet. Bake at 350 degrees for 10 to 12 minutes.

Laura Bush



White House Easter Egg Roll

Egg Salad à la George

6 eggs

Whole wheat or white bread

Mayonnaise

Salt and pepper

Place eggs in room temperature water to cover by 1 inch. Bring water to boil and let boil about 10 minutes until eggs are hard cooked. Run cold water over eggs to cool. Drain, peel and chop eggs. Place finely chopped eggs in a bowl and mix with just enough mayonnaise to moisten. Season with salt and pepper. Serve as sandwich spread on whole wheat or white bread.

Laura Bush



GUACAMOLE

8 ripe avocados
4 lemons, juiced
7 shallots, finely chopped
1 jalapeño pepper,
seeded and finely chopped

½ bunch cilantro,
finely chopped
1 tsp black pepper
1 Tbsp salt

Halve and pit avocados and scoop out flesh into a bowl. Mash to desired consistency and mix in remaining ingredients. Cover with plastic wrap and refrigerate for about an hour before serving. Serve with tortilla chips.

Laura Bush

From Mrs. Bush's Kitchen ...

Hot Chocolate

Ingredients

6 T. Unsweetened cocoa
6 T. Sugar
Pinch of Salt
2 1/2 cup Milk
2 1/2 cup Light Cream
1/2 t. Vanilla (or more)
Pinch of Cinnamon Powder (optional)
Whipped Cream
Orange Zest

Directions

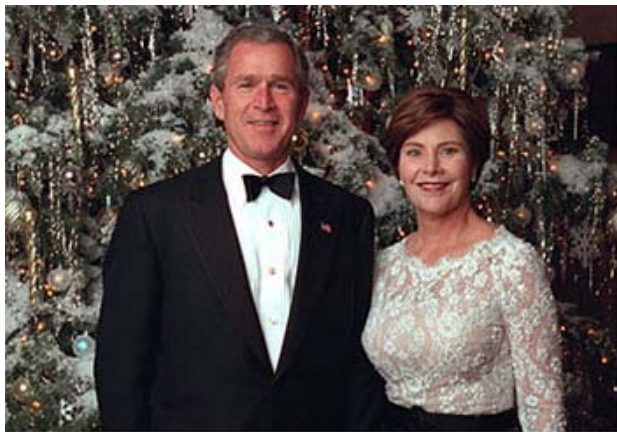
Mix cocoa, salt, and sugar.

Add milk. Heat to dissolve.

Add light cream, cinnamon, vanilla. Heat to just under boiling.

Mix very well and pour into warm mug.

Top with whipped cream, cocoa powder, and fine orange zest.



White House photo by Eric Draper



President and Laura Bush's Deviled Eggs Recipe

12 large eggs, boiled hard and peeled

1 Tbsp (plus) soft butter

1 Tbsp (plus) mayonnaise

1 Tbsp Dijon mustard

1/2 tsp *Yucatan Sunshine* Habanero sauce

Salt to taste

Cut eggs in half and set aside. Put egg yolks in food processor and add all ingredients. Process for 20 seconds or until mixture has blended. Check for taste and increase mustard, salt or Habanero sauce if desired. Place mixture in piping bag with star tip and pipe into egg halves. Sprinkle with paprika and chopped parsley. Chill for about an hour before serving.

Note about *Yucatan Sunshine* Habanero sauce: Habanero is a type of hot sauce, which can be substituted with *Tabasco* sauce. *Yucatan Sunshine* and other brands of the sauce can be purchased at most local supermarkets nationwide. The Bushes used the *Yucatan Sunshine* Habanero when living in Texas, and now the White House chef uses the sauce in a variety of recipes.



Fourth of July

PEACH CREAM PIE

5-6 cups sliced peaches (sweetened to taste)
3 well-beaten eggs
1 cup sugar

1 cup heavy cream
2 unbaked pie crusts

Fill 2 unbaked pie crusts with sliced peaches (sweetened to taste). Mix together 3 well-beaten eggs, 1 cup sugar, and 1 cup heavy cream. Pour over peaches. Bake 15 minutes at 400 degrees. Reduce heat to 350 degrees and bake 30 minutes.

Laura Bush



New Year's Eve Family Favorite
President's Pecan Pie

1 cup sugar

½ stick butter (unsalted and melted)

1 tsp salt

1 tsp real vanilla extract

1 cup +3 Tbsp dark corn syrup

4 large eggs, beaten

1-2 cups pecan halves

10" pie crust (Recipe on reverse)

Combine sugar, butter, salt and vanilla, and mix together. Add corn syrup and blend until just combined. Add eggs and blend till mixture is smooth. Place pecan halves on the bottom of the pie crust. Pour filling over the pecans. (Pecans will float to the top.) Bake at 325° until filling is set, about 55-75 minutes. Let cool. Serve warm with vanilla ice cream or whipped cream. (Makes one pie.)

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Laura Bush

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Pie crust

1 cup + 2 Tbsp all purpose flour

½ cup cake flour

3 tsp sugar

⅓ cup shortening

¾ stick butter (unsalted, cold and diced)

1 tsp salt

3-4 Tbsp very cold water

Combine both flours, salt and sugar, and sift into a bowl. Using a fork or pastry cutter, cut butter and shortening into the dry ingredients until pea-size pebbles form. Add water to mixture. Work just until a dough is formed. Form a ball, wrap with plastic, and refrigerate for 2 hours. Divide into two balls. On a lightly floured surface, roll out each dough ball into a circle. Line a 9" or a 10" pan with the dough. Crimp edges and chill until ready to use. (Makes 2 crusts.)



Spicy Cheese Grits with Shrimp

2 Tbsp olive oil	1 oz white wine	1-2 cups cooked black beans
2 tsp minced garlic	3½ cups water	16 large shrimp, peeled, cooked and halved (see note on reverse)
1 Tbsp each finely diced: onion, red bell pepper, yellow bell pepper and jalapeño pepper	¼ cups grits	
	4 oz low-fat mozzarella, grated	

Heat large skillet over medium-high heat, add 1 Tbsp olive oil and stir in 1½ tsp garlic. Cook until light brown, add onion, all the peppers and cook until onion is transparent. Deglaze pan with wine, add water and bring to a boil. Stir grits into the boiling water, turn heat to low and simmer, stirring occasionally for 15 minutes or until done. Stir in mozzarella and season with salt and pepper. Divide grits among four serving bowls. Spoon black beans in center and ring with halved shrimp. Sprinkle with additional mozzarella and diced bell peppers. Serves 4

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Laura Bush

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For Shrimp:

Peel and remove veins from shrimp. Heat skillet over medium heat, add one Tbsp olive oil and ½ tsp garlic. Stir until garlic begins to color, add shrimp and sauté until pink and firm, about 2 minutes. Deglaze pan with one ounce white wine, slice shrimp lengthwise, and stir into wine mixture.



Thanksgiving Dinner

SPICY MASHED SWEET POTATOES WITH MAPLE SYRUP

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| 6 lbs fresh sweet potatoes (scrubbed and clean) | $\frac{3}{4}$ cup sour cream or plain yogurt |
| $\frac{1}{3}$ to $\frac{1}{2}$ cup of good quality maple syrup | 1½ tsp ground cinnamon |
| 4 tsp puréed canned chipotle chiles
(adjust for desired heat) | Salt to taste |

Cook sweet potatoes until soft in a microwave, by boiling, or by baking at 375 degrees for up to one hour. Combine syrup, sour cream, chipotle purée, cinnamon and salt in a small bowl. Whisk until smooth. After potatoes are cooked and soft, remove the peel and pass through a potato ricer, food mill or potato masher. Blend in other ingredients with a rubber spatula to combine. Taste for seasoning and transfer to a warm serving bowl.

Serve immediately.

Laura Bush



Sweet Potato Casserole

Serves 6 people

8 medium sized sweet potatoes,
roasted, peeled and passed through
a fine mesh sieve
3 whole eggs, lightly beaten
1 cup half and half

1 tablespoon vanilla
1 tablespoon turbinado sugar
1 teaspoon salt
½ bag miniature marshmallows
cooking spray

Preheat oven to 350 degrees. In a large bowl, lightly mix all the ingredients except the marshmallows. Spray a 9 inch casserole dish with cooking spray. Pour the custard and top with a half bag of mini marshmallows. Bake for about a half hour. Keep warm for service.



GOVERNORS DINNER

TEXAS MEAT MARINADE

½ tsp dry mustard

½ tsp thyme

½ tsp marjoram

½ tsp fresh ground pepper

1 tsp Yucatan Sunshine Habanero Pepper Sauce

1 Tbsp Worcestershire sauce

2 tsp chopped garlic

¼ cup corn oil

¼ cup olive oil

½ tsp salt

Mix the dry mustard, thyme, marjoram, and pepper together. Then add garlic, Worcestershire sauce, hot pepper sauce, corn oil, and olive oil. Mix well and pour over your meat of choice covering entire piece of meat with mixture. Marinate for a few hours. Sprinkle with salt just before cooking.

Laura Bush



Heart Healthy Valentine's Day
Whole Wheat Rigatoni
with Homemade Tomato Sauce

12 cloves garlic, peeled and crushed	1 red pepper, sliced	2 cups vegetable stock
1 lb whole wheat rigatoni	½ cup black olives, cut in half	2 Tbsp olive oil
6 fresh plum tomatoes, diced	½ cup parmesan, grated	Pinch of pepper flakes
1 cup mushrooms, sliced	4 tbsp chopped Italian parsley	Salt and pepper

Bring 2 quarts of water to a boil. In a medium sauce pan, sauté the crushed garlic in half the olive oil until fragrant. Add the fresh tomatoes, crushed pepper flakes, and vegetable stock and simmer slowly for 30 minutes. Season with salt and pepper. Cook the rigatoni. Drain. In the larger pot, pour the rest of the olive oil, sauté red pepper, black olives, and mushrooms until tender. Then add the rigatoni and homemade tomato sauce, and toss all together. Finish with parsley and sprinkle with parmesan cheese. Serve warm. (*Serves 6*)

Laura Bush



Friends and Family Christmas Dinner

Wild Mushroom Soup

1½ qt chicken stock
1pt heavy cream
Butter
1 Tbsp flour
Salt and pepper

½ lb wild mushrooms (chanterelle
or yellow foot)
½ lb shiitaki mushrooms
½ lb cremini mushrooms

1 leek (white only-finely diced)
1 small sweet onion (finely diced)
2 garlic cloves, chopped
½ tsp fresh thyme, chopped

Cook leek and onions over low heat in a small covered stock pot with a little butter. Do not color. Clean and chop all the mushrooms and add to leek and onions. Add chopped garlic and thyme. Continue to cook and add more butter, if necessary, until the mushrooms are cooked. Sprinkle in a level tablespoon of flour and mix well. Add 1 quart of chicken stock and bring to a simmer for 20 minutes and keep stirring. Add one cup of cream and cook for five more minutes. Put the soup in a blender and puree the soup. Leave it a little chunky and return it to the stove. Add salt and pepper, as well as more cream and chicken stock if necessary. (Makes 6 servings.)

Laura Bush