

Day Parts Recipes

Chip Davis' Pork Roast

Ask your butcher to cut through the chine bone (so the roast will be easier to carve). Remember, a bigger roast will need more cooking time. Serve this dish with a piquant horseradish sauce, spiced applesauce, and steamed fresh vegetables. And put on the Dinner album shortly before taking this wonderful dish to the table!

Four-pound loin of pork
salt
freshly ground pepper
1/2 teaspoon of thyme
1/2 teaspoon of rosemary

Preheat the oven to 450 degrees. Put the roast, fat side facing up, on a rack in a shallow open pan. Rub lightly with salt, pepper, rosemary, and thyme. Roast in oven between 1 3/4 and 2 hours, or until the internal temperature is 160 degrees. For easiest carving, let roast sit for 10 minutes after removing from oven.

Raspberry Currant Coulis

Rodegrutt or "Redberry Sauce"

Delicious served with ice cream, tapioca pudding, cream, vanilla pudding, or spooned over fresh fruit or pound cake!

2 1/2 cups of fresh red currants (wash and remove stems)
1 1/4 cups of fresh raspberries (washed)
3 cups of water
1 1/2 cups of sugar
1/2 vanilla bean
5 tablespoons of cornstarch dissolved in 3/4 cup cold water

Cook the berries in the three cups of water for 15 minutes until quite soft. Add the sugar and vanilla (scraped from a slit bean pod) to the fruit and bring to a boil. Reduce while stirring vigorously. Add the dissolved cornstarch to the sweetened, thick fruit mixture. Bring to a boil once more, then transfer to a glass baking dish. Chill in the refrigerator until cold, then serve.

Coffee Crescendo

Here's an espresso without an espresso machine! Brew two packages of coffee (or a double strength amount of your favorite ground coffee). Add a dash of any of the following to each small demitasse cup: Fernet Branca bitters, white creme de menthe, Cointreau, anisette, Amaretto, Strega, or Grapa. You can also add a sliver of fresh lemon, orange, or tangerine peel.

Kaffee Mozart

Brew a pot of coffee extra strong. For each cup, add a jigger of Goldwasser, Kummel, or pear brandy. Top with heavy cream: straight or whipped... or ice cream!

