



## Homemade Ranch Dressing

Mayo (prefer Hellman's)	1lb
Lemon juice	1 ½ Tablespoon
Chives, finely chopped	2 T.
Parsley, finely chopped	2 T.
Sea salt	pinch
Ground black pepper	pinch
Thyme dried	¼ t.
Basil, fresh	½ cup
Garlic, minced	1 clove
Buttermilk	12 oz
Milk to thin	

Mix all ingredients except buttermilk well. Add buttermilk; whisk well. Thin with milk if needed

## Ketchup

Organic tomato paste	3 -6oz cans
Whey from drained yogurt	¼ cup
Sea salt or Kosher salt	1T.
Maple syrup	½ cup
Cayenne pepper	¼ t.
Garlic, mashed	3 cloves
Fish Sauce	½ cup

Just mix well in bowl. Transfer all to wide mouth glass jar, leaving at least an inch below the top. Leave it at room temperature for 2-3 days before putting in refrigerator.



## Apple Chutney

Sugar 2 cups  
Apple Cider Vinegar 2 cups

Tart Apple peeled,  
cored and diced ½ in. pieces 3 large  
Ginger peeled and coarsely chopped 1 in. piece  
Garlic, peeled cloves 10  
White Raisins (sultanas) 1 ½ cups  
Mustard seeds 2T.  
Dried crushed red pepper flakes 1t.  
Tomato paste 2 T.

Bring vinegar and sugar to boil in heavy large nonaluminum sauce pan, stirring until sugar dissolves. Reduce heat and simmer 10 minutes. Remove from heat.

Toss apples and lemon juice in large bowl. Combine garlic, ginger, salt and red pepper in processor; blend until finely chopped. Add apple and garlic mixtures, raisins and mustard seeds to vinegar. Simmer until apples are tender and chutney thickens, stirring occasionally, about 45 minutes. Place in bowl. Cool. Cover; chill. (Can be made one week ahead. Keep chilled.)

## Almond Paste

Blanched whole almonds 1 ½ cups  
Powdered sugar 2 cups  
Almond extract ¼ t.  
Egg whites slightly beaten 1  
Salt pinch

Using food processor, finely grind the almonds and pinch of salt, add powdered sugar and continue until a fine powder. Slowly add the egg white and almond extract. Taste. If not sweet enough, you can knead in more powdered sugar.

Roll in a log and wrap in plastic wrap. Keep refrigerated. Use within a week or freeze.

## Ginger Syrup

Fresh ginger ½ cup  
Water 2 cups  
Sugar 2 cups

Peel ginger, slice thin. Heat water and sugar slowly to dissolve the sugar. Add the ginger. Simmer for an hour. Strain. Cool.

Ginger ale  
8 oz glass 1 T. ginger syrup, fill with seltzer and a squeeze of lime.  
*Rum is optional*



## Butterscotch sauce yields 2 cups

Butter unsalted	4 Tablespoons
Brown Sugar	1 cup
Heavy cream	$\frac{3}{4}$ cup
Vanilla	2 t.
Sea Salt	1 t.

Butterscotch takes about a half an hour to make, from start to finish.

1. First, before you begin, make sure you have everything ready to go — the cream and the brown sugar next to the pan, measured and waiting. Making butterscotch is a fast process that cannot wait for hunting around for ingredients.

2. In a heavy bottomed stainless steel 2 quart saucepan, melt butter over low to medium heat. Just before butter is melted, add all dark brown sugar at once and stir with wooden spoon until sugar is uniformly wet.

3. Stir infrequently until mixture goes from looking grainy to molten lava. Make sure to get into the corners of your pot, and watch closely to notice how the mixture changes. It will take about 3 to 5 minutes.

4. Right before you add the cream, the caramelizing brown sugar will begin to look and feel more like liquid and less like thick wet sand.

5. At this point, add all the cream at once and replace your spoon with a whisk. Lower heat a little and whisk cream into mixture. When liquid is uniform, turn heat back to medium and whisk every few minutes for a total of 10 minutes.

6. After liquid has been boiling on the stove for its 10 minutes, turn heat off and let rest for a minute or two before transferring into a heatproof storage vessel. (I prefer a stainless steel or glass bowl.) Cool to room temperature.

7. When butterscotch liquid is room temperature, take a small taste. It's important to know what cooked brown sugar and butter tastes like, and what happens when transforming that flat sweetness into real butterscotch flavor. Whisk in **half the salt and vanilla extract**. Taste again. Add more salt and vanilla extract until the marvelous taste of real butterscotch is achieved.

Chill butterscotch sauce in a non-reactive container with a tightly fitting lid only after sauce has chilled completely. It will keep for one month refrigerated — that is if you can keep from eating it all the moment it has cooled down.