

LIBRARY CORNER: Library serves up some entertaining recipes

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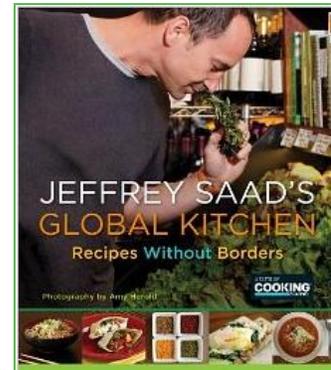
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I've noticed that when I cook for friends I often end up selling some cookbook writer's book. Since I work at the library and I love to try new things, every time I have guests I borrow one of the library's cookbooks and pick out a recipe or two or three to try.

I had house guests over two weekends last month, and I worked from an appealing new cookbook, Jeffrey Saad's *Global Kitchen: Recipes without Borders*. I tried five recipes from this book, but there are lots more I want to use.

For Mother's Day weekend, I served a luncheon consisting of recipes from this book. I started the meal with red chile and coconut milk seafood rice, an appealing dish with mussels and white fish and lots of intriguing flavors. For a second course, the orange-pickled fennel salad with black olives and toasted fennel seed was a real winner — healthy and easy. But the piece de resistance was the very simple but extraordinary caramelized butter and sea salt chocolate chip cookies. I made these cookies with chopped Valhrona 70 percent bittersweet chocolate, but I later made them with regular semisweet chocolate chips and they were just as special, although different. The addition of browned butter and sea salt on top (I used my favorite, Maldon salt) were the deciding factors in bringing these cookies to the ultimate level. And, they really weren't any harder to make than regular chocolate chip cookies off the back of the chip package.



The second weekend, I had a friend spend the night, and for Sunday supper we began with sumac-grilled salmon with thyme, toasted sesame seeds and lemon. For me, the new part of this recipe was that it asked that you remove the skin from the salmon. Since I bought the salmon at Whole Foods, there was actually a butcher there I could ask to do this for me. I had feared that this would make the fish fall apart more on the grill, but by following the recipe directions exactly, I ended up with the best grilled fish I've ever made — no sticking at all. We started the meal with roasted red pepper soup with sherry and toasted marcona almonds. I doubled this

recipe, even though I was only serving three people, and the recipe was supposed to serve four — boy, was I ever glad! It was delicious, and we enjoyed it for lunch the next day, too.



I still have a backlog of recipes from this cookbook that I'm excited to try. The chapters have appealing titles like "Sweet Heat: Mexico"; "Roasted, Toasted and Exotic: Middle East"; "Spice Nirvana: India"; and "Melting Pot: America." I'm also planning on working cod tapas with red bell pepper and almond puree as well as savory crab pancakes with sweet and spicy hoisin sauce and harissa-roasted baba ghanoush into our dining repertoire during the next few weeks. I'm entertaining again this coming weekend, and I think I'll go for the cod tapas recipe.

This is not the only great cook book you can find at the Jeanes Library. So, if you are looking for something different to try for a meal, drop by the library and check out our cookbook section in the new Karabots wing. You might be like my friends and run out or online to purchase the book you try. We also have a number of magazines that publish great recipes. You can always check out any except for the current month's issue.

The William Jeanes Memorial Library and Nicholas and Athena Karabots Center for Learning is located at 4051 Joshua Road, Lafayette Hill and serves Whitemarsh Township and the surrounding communities. If you have any questions about our services please visit our website at jeaneslibrary.org.