

Mother's Day Planner



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Print these easy-to-read recipe cards—filled with light and springy ingredients—and file them in your recipe box.

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Inspired by 19th-century still-life paintings, this blush colored arrangement is perfect for a luncheon.

MENU CARD

Menu

Chilled Fennel and Leek Soup

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*Mini Corn Cakes with Goat Cheese
and Pepper Jelly*

•

Seared Shrimp with Lemon and Garlic

•

Simple Steamed Thick Asparagus

•

Mango and Tomato Salsa

•

Lemon Semifreddo Cake

RECIPES

CHILLED FENNEL AND LEEK SOUP

MAKES 4 1/2 QUARTS

This soup needs to be served very cold, so for best results, prepare it a day ahead and let it chill overnight in the refrigerator.

6 medium leeks (about 1 1/4 pounds), white and light-green parts only, thinly sliced

1/2 cup (1 stick) unsalted butter

1 large yellow onion, diced

1 teaspoon fennel seeds

1/2 teaspoon coarse salt, plus more for seasoning

1/8 teaspoon freshly ground pepper, plus more for seasoning

2 garlic cloves, minced

3 medium fennel bulbs (about 2 pounds), trimmed and roughly chopped

8 cups homemade or low-sodium canned chicken stock

4 cups cold water

2 tablespoons Pernod (optional)

Chervil sprigs, for garnish

1. Place leeks in a large bowl of cold water; swish, then let stand 5 minutes to allow dirt and sand to settle to the bottom of the bowl. You may need to repeat several times, changing the water each time. Once leeks are free of grit, transfer to paper towels to drain.

2. Melt butter in a large saucepan over medium-low heat. Add onion, fennel seeds, salt, and pepper. Cook, stirring occasionally, until onion is softened and translucent, about 10 minutes. Add garlic; cook until fragrant but not brown, about 2 minutes.

3. Add leeks and fennel to pan, and cook until vegetables are tender, about 10 minutes. Add chicken stock and water, and bring to a boil; reduce heat, and simmer 20 minutes more.

4. Remove from heat, and let cool slightly. Working in several batches, transfer soup to the jar of a blender, being careful not to fill more than halfway and to cover lid with a kitchen towel, as hot liquid will expand when blended. Purée until smooth. Transfer to an airtight container, and place in refrigerator to chill completely, at least 4 hours or overnight.

5. To serve, stir in Pernod, if using, and season with salt and pepper. Ladle into soup bowls, and garnish with chervil.

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FOLD

MINI CORN CAKES WITH GOAT CHEESE AND PEPPER JELLY

MAKES 3 1/2 DOZEN

An old-fashioned cast-iron skillet with shallow round indentations is ideal for making uniform corn cakes. Since these pans can be rather hard to find, you can use a regular cast-iron skillet and achieve equally lovely results. Pepper jelly adds a bit of sweetness and subtle heat. Look for it at farmers' markets and in gourmet shops.

- 1 1/2 cups all-purpose flour
- 1/4 cup sugar
- 1/2 cup yellow cornmeal
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups milk
- 2 large eggs, room temperature
- 1/3 cup vegetable oil, plus more for pan
- 3 tablespoons unsalted butter, melted
- 1 can (15 1/4 ounces) corn kernels, drained
- 8 ounces fresh goat cheese, thinly sliced
- 1 cup pepper jelly

FOLD

1. Whisk together flour, sugar, cornmeal, baking powder, and salt in a medium bowl. In a small bowl, whisk together milk, eggs, oil, and butter until smooth and combined. Add milk mixture to flour mixture, and stir just until batter is combined; fold in corn kernels.

2. Heat a cast-iron skillet over medium heat, and rub with enough oil to coat surface. Drop batter by the tablespoon to make 2-inch cakes. Cook until underside is golden brown, 45 to 60 seconds; turn over, and continue cooking until other side is browned and cake is heated through, about 1 minute. To serve, top each cake with a slice of goat cheese and a dollop of pepper jelly.

RECIPES

SEARED SHRIMP WITH LEMON AND GARLIC

SERVES 12

This versatile dish is equally delicious served piping hot or at room temperature.

4 lemons

4 pounds large shrimp, peeled, deveined, and rinsed

3 garlic cloves, minced

1/2 cup extra-virgin olive oil

1 1/2 teaspoons coarse salt

1/4 teaspoon freshly ground pepper

1. Finely grate zest of 3 lemons. Juice all 4 lemons; strain juice, and set aside. Place shrimp in a large bowl; add lemon zest, garlic, and 1/4 cup oil; toss well to coat evenly. Season with salt and pepper.

2. Heat a large sauté pan over medium heat. Add 1 tablespoon oil, and heat until oil is hot but not smoking. Working in batches, arrange a single layer of shrimp in pan, being careful not to overcrowd pan. Cook until underside is golden brown, 45 to 60 seconds. Turn over, and continue cooking until other side is golden brown and shrimp is cooked through, about 1 minute more. Transfer to a large serving platter. Deglaze pan with 1 1/2 tablespoons reserved lemon juice, stirring up any browned bits with a wooden spoon, and pour pan sauce over shrimp. Cover loosely with foil while repeating process with remaining batches, adding 1 tablespoon oil each time.

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SIMPLE STEAMED THICK ASPARAGUS

SERVES 12

Don't be tempted to undercook the asparagus; the stalks should be tender and bend slightly when held in the center.

2 bundles thick asparagus (about 2 pounds)

2 tablespoons extra-virgin olive oil

Coarse salt and freshly ground pepper

1. Trim and peel tough ends of asparagus stalks. Fill a large sauté pan with 1/2 inch cold water; bring to a boil over high heat.

2. Place asparagus in sauté pan, working in batches if necessary, and cover tightly with a lid or foil. Let steam until asparagus is tender and slightly limp, 3 to 4 minutes. Transfer to a serving platter; drizzle with oil, and season with salt and pepper. Serve.

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RECIPES

MANGO AND TOMATO SALSA

MAKES 1 QUART

This piquant salsa should be prepared at least a few hours in advance to allow the flavors to fully develop. Salsa can be stored in an airtight container in the refrigerator for up to three days; allow it to come to room temperature before serving.

1/2 red onion, peeled and cut into 1/4-inch dice

2 ripe mangoes, peeled, pitted, and cut into 1/4-inch dice

2 ripe tomatoes, cut into 1/2-inch dice

1 jalapeño pepper, seeds and ribs removed, minced

2 1/2 tablespoons freshly squeezed lemon juice

2 tablespoons freshly squeezed lime juice

1/2 teaspoon coarse salt

1/4 teaspoon freshly ground pepper

1/2 cup fresh cilantro leaves, loosely packed, coarsely chopped

Combine onion, mangoes, tomatoes, jalapeño, lemon and lime juices, salt, and pepper in a small bowl; toss to coat evenly, and let stand at least 2 to 3 hours. Stir in cilantro just before serving.

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VANILLA SHEET CAKE

MAKES ONE 9-BY-13-INCH SHEET CAKE

Because there is no butter in the sponge cake, it will remain soft when frozen in the Lemon Semifreddo Cake (recipe follows).

1 cup all-purpose flour

Pinch of salt

1/2 teaspoon baking powder

4 large eggs, separated

1 cup sugar

3 tablespoons boiling water

1 vanilla bean, split and scraped

1. Preheat oven to 350°. Line a 9-by-13-inch baking pan with parchment paper, and set aside. Sift together flour, salt, and baking powder in a medium bowl.

2. In the bowl of an electric mixer fitted with the whisk attachment, beat together egg yolks and sugar on medium-low speed until light and fluffy. Beat in boiling water and vanilla bean scrapings. Add dry ingredients in three batches, scraping down sides of bowl with a rubber spatula as needed, just until flour mixture is incorporated after each addition.

3. In another mixing bowl, beat egg whites until stiff but not dry peaks form; whisk a quarter into batter to lighten. Fold in remaining egg whites, and pour batter into prepared pan. Bake until cake springs back when gently pressed in the center, 15 to 20 minutes. Transfer to a wire rack to cool completely.

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RECIPES

LEMON SEMIFREDDO CAKE

MAKES TWO 4-BY-8-INCH CAKES

For perfectly smooth slices, cut the layered cake with a hot serrated knife. Cake can be wrapped well in plastic wrap and stored in the freezer for up to three weeks.

Vanilla Sheet Cake (recipe on previous page)

9 large egg yolks, room temperature

1 cup plus 1 tablespoon granulated sugar

5 tablespoons confectioners' sugar

1/2 cup dry white wine

1/2 cup plus 1 teaspoon freshly squeezed lemon juice

Finely grated zest of 2 lemons

5 large egg whites

2 cups heavy cream

3 tablespoons light rum

FOLD

1. Line bottoms and sides of two 5-by-9-inch loaf pans with parchment paper; set aside. Using a serrated knife, trim all edges of vanilla sheet cake by 1 inch so it measures 8 by 12 inches. Slice cake widthwise, through the top, into three vertical pieces, each 4 by 8 inches. Split each piece in half, slicing horizontally through the crumb. You should have six 4-by-8-inch layers. Set aside.

2. Make the semifreddo: In a large heatproof bowl set over a pan of simmering water, whisk together egg yolks, 1/2 cup granulated sugar, and 2 tablespoons confectioners' sugar until smooth.

3. Add wine, 1/2 cup lemon juice, and lemon zest; cook, stirring constantly with a wooden spoon, and scraping across the bottom to prevent mixture from sticking to bowl, until mixture is thick enough to coat the back of the spoon, 6 to 7 minutes. Remove from heat, and transfer to a large bowl. Let cool to room temperature, or place pan in an ice bath, stirring occasionally, to expedite chilling.

4. When custard has cooled, combine 1/2 cup cold water, 1/2 cup granulated sugar, and remaining teaspoon lemon juice in a small saucepan. Bring mixture to a simmer over medium heat. Cook until mixture is slightly thickened and registers 240° on a candy thermometer, about 8 minutes; wash down sides of pan with a pastry brush dipped in water to prevent crystals from forming. Remove from heat, and let mixture cool, 2 to 3 minutes.

5. Meanwhile, in the bowl of an electric mixer fitted with the whisk attachment, beat egg whites and remaining tablespoon sugar on medium-high speed until stiff but not dry peaks form. With mixer still running, slowly drizzle syrup mixture into egg whites; continue beating until meringue has cooled slightly and the bowl is cool to the touch.

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LEMON SEMIFREDDO CAKE, continued

6. In another large mixing bowl, whip cream with remaining 3 tablespoons confectioners' sugar until soft peaks form. Fold whipped cream into cooled lemon mixture; fold in egg white mixture. Mixture should be very smooth. Place rum in a small bowl.

7. Fit one of the cake layers in the bottom of each prepared loaf pan. Using a pastry brush, lightly moisten tops of cake with rum. Using an offset spatula, evenly spread 1 1/2 cups lemon filling over each. Repeat process with another layer of cake, rum, and filling; cover each with one of the remaining cake layers. Place in freezer at least 5 hours or overnight.

8. Just before serving, remove pans from freezer, and turn cakes out of pans; remove parchment paper. Slice into pieces.

FOLD

CLIP-ART CRAFT: RECIPE CARDS

Some of your best recipes may be the ones Mom has shared over the years. This Mother's Day, why not return the favor? Copy a handful of your other favorites—a friend's strawberry pie, your sister's Sunday-night roast chicken—onto these charming, artful recipe cards, and tie them with ribbon. Bundled with a few blank ones for Mom to fill in, plus a pie plate, a pie server, and a pastry cutter, they make a delicious gift.




What you'll need


- Recipe Card Template (see next page)
- Heavy card stock
- Scissors or a utility knife

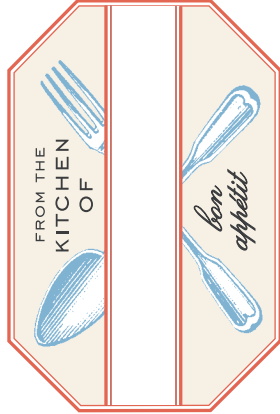
Download and print our three-card template onto an 8 1/2-by-11-inch piece of heavy card stock. Cut out each of the sturdy 3-by-5-inch cards—they're just the right size for a recipe box.

CLIP-ART CRAFT: RECIPE CARDS

A RECIPE FROM THE KITCHEN OF:







More than a century ago, ladies preserved bouquets of freshly cut flowers by painting their portraits on paper or china. Those charming floral still lifes, and the palette of pinks their artists often favored, inspired this Mother's Day arrangement of old-fashioned cottage-garden favorites: blushing peonies, pale roses, wine-dark scabiosa, and softly striped buds of love-in-a-mist. To create a dense cluster in the Victorian manner, cut the stems short, and gather them in a shallow bowl. The "frog" that holds each blossom in place is a hidden lattice of floral tape.



Materials

- Enamelware bowl or other wide, shallow container
- Waterproof floral tape
- Flower pruners
- Peonies, roses, scabiosa, and love-in-a-mist (Nigella)

Arrangement How-To

A grid of floral tape provides firmer support than a conventional frog, and more control over the placement of each flower. Attach strips of tape across the top of the bowl at 1/2-inch intervals in one direction; repeat with strips laid at right angles to the first set of strips. Fill the bowl with water. Before trimming each flower stem, hold it up to the container to determine how much to cut. For a low arrangement like this, the tallest stems should be about twice as long as the container is deep. Then, holding each stem under water, cut its end at a 45-degree angle. Remove any foliage that would be below the water line in the container. Insert the stems into the tape grid, starting with the larger blooms and filling in with the smaller ones. Position flowers at the rim so their petals conceal ends of tapes.