



LEMON *Basil* VINAIGRETTE

Ingredients -

3 tablespoons Lemon basil, sliced
1 clove garlic, minced
4 tablespoons parmesan cheese, grated
1-1/2 tablespoons Dijon mustard
4 tablespoons fresh lemon juice
1/2 cup extra virgin olive oil
salt and freshly ground black pepper to taster

Instructions –

Place basil, garlic, parmesan cheese, mustard and lemon juice in a blender.
Pulse a few times, then slowly pour the olive oil in the blender.
Continue to blend until vinaigrette is smooth.
Refrigerate for 1 hour before serving
This herb vinaigrette will solidify in the refrigerator due to the olive oil. Set out at room temperature for 20-30 minutes before serving.
An excellent alternative vegetable crudité dipping sauce.



PANCAKE

Recipe



A fun recipe for parents to make with children -

- 1 ½ cups Flour
- 2 Tbl Sugar
- 2 tsp Baking Power
- ½ tsp Baking soda
- ½ tsp salt

Mix dry ingredients then add

1 ¼ cups milk

1 large egg

Mix until smooth

Add 1 ½ cups of your favorite fruit.

Blueberries, peaches, bananas or strawberries are wonderful.





CHOCOLATE *Chip* SOUR CREAM CAKE

Mix

1 cup sugar
1 stick margarine
2 unbeaten eggs

Set aside

Mix in 2 cups flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt

Add both mixes together

Fold in 1/2 pint sour cream

Grease round tube pan

Pour in half mixture

Then mix 1/2 cup granulated sugar

Tsp cinnamon

Cup chocolate chips

Cup walnuts chopped

Too mix with this mix

Add rest of batter

Top with mixture of chips nuts etc

Bake at 350 for 40 minutes



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Enjoy!