

Friends Luncheon Recipes

<http://butcherblockco.com/blog/friends-luncheon/>

Recipes courtesy of Claire Hoenke

Tomato Pie

- 1 sheet frozen puff pastry, thawed
- 4 or 5 tablespoons whole grain mustard
- 8 oz Gruyere cheese, sliced or shredded
- 2 tomatoes, sliced
- 1/2 cup to 1 cup fresh basil, coarsely chopped

Preheat your oven to 400°. On a lightly floured surface, roll the puff pastry out to desired size; I like to fit mine to a stoneware baking tray, but any cookie sheet or pizza stone will work. Bake the pastry for about 15 minutes, until it is golden brown, but not quite done. Spread the mustard evenly over the pastry, then layer on the cheese, basil, and tomatoes. Pop back into the oven and bake until the cheese is melty and the tomatoes are cooked, about 10 more minutes.

Strawberry Shortcake

- 2 cups flour
- 1/4 cup sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- Pinch nutmeg
- 1 egg, well beaten
- 1/3 cup milk
- 1/3 cup butter
- 1 1/2 quart strawberries
- 3/4 cup brown sugar
- Half pint of heavy whipping cream
- Dash of vanilla
- 1 tablespoon sugar

Butter a round cake pan and set it aside. Preheat the oven to 400°. Mix the first five ingredients together and sift. Cut the butter into pieces and quickly work it into the flour mixture with your fingers. Add the egg, and then milk. Mix quickly and turn the dough into the cake pan and pat it into shape with the flat of your hand. Bake the shortcake for 20 minutes and then turn it onto a cooling rack.

Set aside a few of the largest strawberries to top the finished cake, and cut the rest into pieces. An hour before you're ready to eat, add the brown sugar. Let the berries sit in the bowl for about an hour in a warm place, stirring occasionally to make sure they are macerating evenly. Cut the shortcake into two layers and butter each cut side. Pour the cream, vanilla and 1 tablespoon of sugar into a tall bowl and whip until stiff peaks form. To assemble, stack the cake layers together with strawberries and juice between and on top. Top with whipped cream and decorate with reserved berries.