

Lemongrass & Ginger Poached Shrimp

1 tablespoon water
1/2 cup California butter, divided
1 tablespoon minced lemongrass or lemongrass paste

1 tablespoon minced fresh ginger
1 teaspoon soy sauce
2 cloves garlic, minced
Pinch red pepper flakes

1 lb. large shrimp, peeled and deveined
Hot cooked rice
Lemon zest and snipped chives or green onion tops

Prep time: 10 minutes
Cook time: 10 to 12 minutes

Bring water to a simmer in a medium saucepan. Add butter 1 tablespoon at a time, whisking constantly, until mixture is thick and emulsified.

Stir in lemongrass, ginger, soy, garlic and red pepper and cook over low heat for a minute more. Add shrimp and stir to coat with sauce. Simmer for 5 to 7 minutes or until fully pink, gently stirring occasionally.

Serve over rice and top with lemon and chives. Makes 4 small servings.

Savory Breakfast Pockets

CRUST:

2 cups flour
1 teaspoon sea salt
1 cup California butter
1 egg
2 tablespoons California milk

FILLING:

1 very large shallot, thinly sliced
2 teaspoons California butter
4 eggs, well beaten
Salt and pepper to taste

4 oz. smoked California Cheddar or Jack cheese, sliced
2 strips cooked crumbled bacon
Finely shredded California cheese and freshly ground pepper (optional toppings)

Place all crust ingredients in a food processor. Pulse on and off until just mixed and there are still some small pieces of butter visible. Wrap tightly and refrigerate for at least 1 hour.

Preheat oven to 400°F and line 2 baking sheets with parchment paper. Roll out thinly on a lightly floured board and cut into sixteen 3 1/2 X 6-inch rectangles.

Melt butter in a small skillet over medium heat. Add shallot and cook for 10 to 15 minutes or until very soft and caramelized. Remove from skillet. Cook eggs in the

same skillet, cooking until about half set. Season with salt and pepper.

Place equal amounts of cheese, bacon, shallots and eggs on 8 of the pastry pieces. Brush edges with water and top with remaining pastry. Press lightly to seal edges then transfer to baking sheets; crimp with a fork. Sprinkle tops with additional cheese and pepper, if desired, and pierce once in the center with a fork.

Bake for 20 minutes or until golden brown. Makes 8 servings.



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Lemon, Caper & Shallot Butter

1/2 cup California butter, softened	1 tablespoon minced shallots	1/2 teaspoon chopped fresh thyme
1 tablespoon capers, drained and very coarsely chopped	2 teaspoons fresh lemon juice	Lemon or lemon zest sea salt (optional)
	1 teaspoon finely grated lemon zest	

Stir together all ingredients except salt in a small bowl. Cover and refrigerate for at least 1 hour for flavors to blend. Makes about 2/3 cup.

Buttermilk Tart

CRUST:

1 cup flour
1 cup sliced almonds
1/3 cup California butter, cubed
1/3 cup sugar
1 egg yolk
1 tablespoon California cream or milk

FILLING:

1 cup sugar
3/4 cup California buttermilk
1/3 cup melted California butter
3 tablespoons flour
1/4 cup fresh lemon juice
1 teaspoon vanilla extract
1/4 teaspoon salt
3 eggs
Zest of 1 lemon

Nice with a dollop of California whipped cream and freshly grated lemon zest.

Prep time: 30 minutes
Chill time: 1 hour
Cook: 1 hour, 10 minutes

Place flour, almonds, butter, sugar and egg yolk in a food processor. Run for 10 seconds or until well mixed. Add enough cream to make a stiff dough.

Knead several times on a lightly floured board then press onto the bottom and sides of a 9-inch springform pan, pressing 2 inches high on the sides.

Prick with the tines of a fork on the bottom and sides and chill for 1 hour.

Preheat oven to 350°F.

Bake for 20 minutes; remove from oven and let cool slightly.

To prepare filling, whisk together all ingredients in a large bowl. Pour into crust and return to oven.

Bake for 50 minutes or until filling is set in the center, tenting with foil if the top of the crust browns too quickly. Let cool before serving. Serves 8.

Butter Sugar Cookies with Milk Jam

BUTTER SUGAR COOKIES:

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup sugar
1/2 cup (1 stick) unsalted California butter, room temperature
1 large egg
1 tablespoon California milk
1 teaspoon vanilla extract
About 1/2 cup

MILK JAM:

1 quart California milk
1 1/4 cups sugar
3/4 teaspoon baking soda
1/2 vanilla bean, split and scraped

BUTTER SUGAR COOKIES:

Prep time: 35 minutes, plus time for dough to chill
Cook time: 10 minutes

In a medium bowl, combine flour, baking powder and salt. Set aside.

In the bowl of a stand mixer or in a large bowl using a hand mixer, cream together sugar and butter, beating until light and smooth; add egg, milk and vanilla, beating until smooth. Gradually add flour mixture and mix until just combined.

On a lightly floured surface, shape dough into a 3/4-inch-thick disk; wrap in plastic and refrigerate for at least 1 hour or as long as overnight.

Arrange 2 racks in the oven and preheat to 400°F. Line 2 baking sheets with parchment; set aside.

On a lightly floured surface, roll dough out to a scant 1/4-inch thick. Use a 2-inch round biscuit or cookie cutter to cut dough in circles. Use a 3/4-inch round cookie cutter to cut half of circles into rings or donut shapes. Gather scraps, roll out dough and repeat.

Place cookies on the prepared baking sheets, about 3/4-inch apart, and bake

just until edges start to become light brown, 8 to 10 minutes, switching places halfway through; transfer to a wire rack to cool thoroughly.

Place about 1 teaspoon Milk Jam onto each round cookie. Top each with a cookie ring, sandwiching jam between cookies. Makes about 2 dozen.

MILK JAM:

Prep time: 5 minutes / Cook time: 2 to 2 1/2 hours

In a medium saucepan over medium-high heat, combine milk, sugar, baking soda and vanilla bean (seeds and pod) and bring to a boil, stirring to dissolve sugar. Reduce to a simmer and cook, stirring and scraping bottom and sides of the saucepan occasionally, until mixture has a dark caramel color and a jam-like texture, 2 to 2 1/2 hours (watch carefully to keep from boiling over, especially during first 30 minutes). (To test texture, spread thin layer on a plate and place plate in freezer to cool.)

Strain jam through a fine-mesh sieve, pressing on solids; set aside to cool thoroughly before using. Makes about 1 1/4 cups.

Recipe courtesy of Essie Bootsma, California Dairy Farmer