

Culinary Thymes Recipe Listing by Issue

IS YOUR COLLECTION COMPLETE? DON'T MISS OUT ON A SINGLE BACK ISSUE!

(w) Recipe available on the web (sp) Speedy Gourmet recipe

1999

1 JULY-AUGUST

Summer Peach Sangria
Herb Garden Lemonade
Luis' Spanish Gazpacho (w)
Mustard Seed Salmon
Potato Salad with Leeks, Capers & Dill
Corn on the Cob with Tarragon Butter
Dill Biscuits
Chocolate Chunk and Walnut Brownies
World's Best Margarita
Citrus Sorbet with Opal Basil from *Basil: An Herb Lover's Guide*
Marilyn Descours Lemon Crème Brûlée with Summer Berries
Asian Grilled Tuna Steaks

2 SEPTEMBER-OCTOBER

Pears with Gorgonzola, Prosciutto and Walnuts
Parmesan-Rosemary Biscuits
Tomato-Fennel Risotto (w)
Tuscan White Beans
Lemon Chicken with Rosemary and Sage
Wilted Spinach and Radicchio with Pine Nuts and Balsamic Vinegar
Coffee Granita with Frangelico and Sweet Cream
Chocolate-Hazelnut Biscotti
Fresh Rosemary Muffins from the Junior League of Houston's *Stop & Smell the Rosemary*
Brennan's Chocolate Melt Aways
Tom and Justin's Barbecue Rub and Mop Sauce

3 NOVEMBER-DECEMBER

Pork Picadillo Empanadas
Butternut Squash Soup with Chipotle Crema
Field Greens with Oranges, Avocado and Plantain Chips in a Creamy Cilantro Vinaigrette
Chiles Rellenos with Shrimp, Rice and Goat Cheese in Walnut Sauce (w)
Mexican Grits Soufflé with Cumin, Monterey Jack and Caramelized Onions
Chocolate Pecan Pie with Kahlúa
Hot Apple Wassail
Stovetop Potpourri Blend
La Victoria Bakery's Rosca de Reyes (King's Cake)
Mariquita Masterson's Charred Corn with Crema, Cheese and Chile

2000

4 JANUARY-FEBRUARY

Spicy Shrimp Toast
Szechwan Cucumber Salad (w)
Broiled Red Snapper with Shiitakes, Green Onions and Orange Sauce
Stir Fried Green Beans with Chinese Preserved Black Beans
Steamed Rice
Oranges Oriental in Ginger-Cinnamon Syrup
Ginger-Currant Shortbread
Chocolate Harmony's Gianduja Truffles
George's Spanish Grilled Shrimp
Nit Noi's Chunky Chicken Soup with Coconut Milk and Assorted Herbs

5 MARCH-APRIL

Smoked Salmon Mousse
Arugula, Roquefort and Caramelized Onion Salad
Roast Leg of Lamb with Spring Herbs
Classic Potatoes Au Gratin (w)
Asparagus and Mushroom Sauté
Lavender-Toasted Almond Ice Cream
Lavender Cookies
Ruggles' Apple Spice Cake with Pure Maple Syrup Sauce
Roseann Rogers' Kentucky Bourbon BBQ Ribs
Café Perrier's Short Rib and Scallop Risotto

6 MAY-JUNE

Bibb Lettuce with Hearts of Palm, Avocados and Roasted Lemon Vinaigrette
Baked Shrimp with Prosciutto, Feta and Sun-Dried Tomatoes
Leek and Olive Tart
Lemon Cake with Lemon Syrup and Blueberry Sauce (w)
Alain & Marie LeNôtre Culinary Institute's Traditional French Bread
Lisa Foronda's Grilled Portobello Sandwiches with Mozzarella and Roasted Red Pepper Aioli
Pollo Berryhill

7 JULY-AUGUST

Chocolate Mocha Cupcakes with Dark Chocolate Frosting
Maxim's Champagne Cocktail
Baich's Mojototini
Chilled Roasted Red Pepper Soup
Creole Crab Cakes (w)
Caper-Dill Aioli
Coleslaw with Mustard Vinaigrette
Summer Corn and Tomato Sauté
Lemon Cream Tart with Summer Berries
Eggs Scrambled with Parmesan and Rosemary from *The Good Egg*
Coconut Curry with Tofu and Lime from *This Can't be Tofu*
Amy's Ice Creams Base Recipe plus Vanilla, Chocolate, Coffee, Fruit, Cookie, Liqueur and Ginger Ice Cream Flavor Instructions (W)
Patrick LeNôtre's Roasted Cherry Streusel
Arcodoro's Insalata di Anguria
Lemony Tomato Basil Pasta with Grilled Chicken (sg)

8 SEPTEMBER-OCTOBER

Warm Green Bean Salad with Bacon and Vinegar
Poulet Saute au Vinaigre (Chicken with Tarragon Vinegar)
Rosemary & Orange Marinated Olives
White-Bean Artichoke Spread (w)
Mixed Greens Salad with Red Onions, Artichokes and Hearts of Palm
Pizza Dough
Margherita Pizza
Tomato Sauce
Caramelized Red Onion & Goat Cheese Pizza
Mushroom, Prosciutto & Arugula Pizza
Shortbread Cookies
Honey-Pecan Cookies
Walnut Fudge Squares
Sissy Lanier's Prune Cake
Patrick LeNôtre's Eggs Benedict
Stir Fried Ginger Beef with Red Peppers (sg)
Remington Grill's Stilton Blue Cheese and Granny Smith Apple Risotto
Broccoli, Leek and Smoked Gouda Tart

9 NOVEMBER-DECEMBER

Red Snapper with Sweet Garlic Pesto (w)
Artichoke Steamed with Lemon, Garlic and Olive Oil
Gougeres
Arugula, Roasted Onion & Parmesan Salad
Cornish Games Hens with Calvados, Cream and Apples
Potato & Celery Root Puree
Green Beans with Tomatoes and Tarragon
Warm Chocolate Soufflé Cakes
Nicole Routhier's Salmon in Puff Pastry with Tarragon Sauce
Marian Tindall's Tarte Tatin
Pasta with Spicy Sausage and Gorgonzola Cream Sauce (sg)

2001

10 JANUARY-FEBRUARY

Winter Root Vegetable Ragout (w)
My Cheese Grits
Ceviche Tostadas
Cumin Braised Pork Tenderloin
Cinnamon Chili Glazed Sweet Potatoes
Black Bean Chilaquiles (w)
Orange Scented Flan
Mary Nell Reck's Grilled Jalapeno Quail with Apple Smoked Bacon
Bud Royer's Chocolate Chip Pie Flaky Pie Crust
Steak Flambé a la Hotel Aviz from the Junior League of Houston's *Star of Texas Cookbook*
Julie Hettiger's Roasted Apple & Thyme Chicken with Vegetables (sg)

11 MARCH-APRIL

Hilltop's Boursin Cheese Taramasalata
Café Rabelais Olive & Goat Cheese Tart
Hummus
Toasted Pita Chips
Greek Tomato Salad (w)
Roasted Rack of Lamb
Yogurt Mint Sauce
Couscous with Dried Fruit & Curry
Eggplant & Red Pepper Saute
Baklava

Dessert Gallery's Ladies Who Lunch Lemon Cream Cake
Chilled Asparagus with Ginger Dressing from the Junior League of Houston's *Stop & Smell the Rosemary*
Herbed Tilapia on Spinach with Shallot Sauce (sg)

12 MAY-JUNE

Hart & Hind's Grilled Sausage and Brie with Basil Pesto
Harry's Pearsall Chicken
Beet Salad with Balsamic Glaze & Blue Cheese
Roasted Salmon with Mustard-Chive Butter
Creamy Polenta with Onions and Herbs (w)
Sautéed Fennel with Sun Dried Tomatoes
Coffee Ice Cream Cake with Chocolate Espresso Sauce
Currant Scones
Raspberry Butter
Apple Streusel Muffins
Country Cornbread
Vallone's Provolone-Olive Salad (sg)
Vallone's Linguini Alle Vongole (sg)

13 JULY-AUGUST

Mint Julep Sorbet from the Junior League of New Orleans' *Crescent City Collection*
Blueberry Orange Summer Smoothie
Oven Roasted Tomato Sauce
Stuffed Tomatoes with Crab and Tarragon
Grilled Fish with Fresh Herb Butter
Sangria (w)
Paprika Roasted Almonds
Marinated Black Olives
Chopped Salad with Manchego Tomatoes & Sherry Vinaigrette
Seafood Paella
Poached Peaches in Vanilla Bean Syrup
Traditional Almond Cookies
Almond Cake
Crema Catalana
Spanish Powdered Sugar Cookies
Tortilla Espanola (sg)
Joanne Weir's Tomato and Herbed Ricotta Salata Salad
Jean-George Vongerichten's Molten Chocolate Cakes

14 SEPTEMBER-OCTOBER

Turkey on Artisan Raisin Bread with Tarragon Spread
Butternut Squash and Apple Soup (w)
Farfalle with Butternut Squash, Shiitake Mushrooms and Leeks
Pan Seared Breast of Wild or Domestic Duck with Wild Rice & Oysters
Deviled Eggs with Dill & Capers (w)
Herb Marinated Beef Tenderloin with Mustard-Horseradish Sauce
Wild Rice & Riso with Roasted Garlic
Green Beans with Almonds & Blue Cheese
Chive-Black Pepper Biscuits
Lemon-Ginger Bars
Poached Pears & Orange Pound Cake with Raspberry Sauce
Chicken with Goat Cheese and Roasted Red Peppers (sg)
Raspberry Chipotle-Glazed Barbecue Ribs from Dacor

15 NOVEMBER-DECEMBER

Grown-Up Hot Chocolate
Cranberry-Pistachio Upside-Down Cake
Cranberry Chutney
Cemetery Jam
Smoked Trout Mousse (w)
Endive with Apples, Walnuts & Blue Cheese
Braised Lamb Shanks with Tomatoes & Red Wine
Parsnip Purée
Lima Beans with Herbs de Provence
Chocolate-Mocha Trifle
Frosted Christmas Cookies
Pecan Butter Balls
Pork Tenderloin with Apricot Sherry Sauce (sg)
Chocolate Dipped Almond & Hazelnut Biscotti from Dacor

2002

16 JANUARY-FEBRUARY

Mardi Gras Jambalaya
Carrot Soup with Dill
Cuban Black Bean Soup
Skewered Shrimp with Romesco Sauce
Beef Tender Medallions with Anchovy Butter
Red Potatoes with Artichoke Hearts, Rosemary & Garlic
Plantain Chips with Chimichurri
Orange Salad with Hazelnuts & Herbs
Red Wine Glazed Quail with Jalapenos (w)
Roasted Garlic & Corn Flan
Bear Braised Shallots
Orange & Cinnamon Rice Pudding
Suneeta Vaswani's Onion & Potato Sauté
Suneeta Vaswani's Sweet & Sour Eggplant
Tarte Au Chocolat
Ruby Red Trout Chalupas (sg)
Southwestern Shrimp Fritters from Dacor

17 MARCH-APRIL

Roasted Red Pepper Hummus
Boulevard Bistrot's Baby Vegetable Salad with Vanilla Bean-Cardamom Vinaigrette
Zen Chicken
Prosciutto Wrapped Breadsticks
Roasted Pepper Salad with Fresh Mozzarella
Chicken with Artichokes, Olives & Pancetta (w)

Spicy Stewed Chickpeas
Oven Roasted Tomatoes
Pear & Almond Tart
Chinese Chicken Salad from Dacor
Armenian Egg Bread
Chilled Zucchini Soup (sg)

18 MAY-JUNE

Grilled Vegetable Salad
Rick Bayless' Caldo de Pollo
Asado con Verduras de la Huerta
Summer Shrimp Salad
Grilled Scallop & Fennel Kabobs
Baby Spinach Salad with Avocados
Spiced Grilled Leg of Lamb with Yogurt Sauce
Honey Glazed Baby Carrots
Bulgur & Lentil Pilaf with Feta (w)
Mixed Berry Crumble
Marian's Lard and Butter Pie Crust
Glazed Strawberry & Rhubarb Pie
Jamaican Jerk Rubbed Pork Chops with Melon Cilantro Salsa from Dacor
Grilled Bourbon Shrimp (sg)

19 JULY-AUGUST

Indika's Mango Lassi (w)
Polo's Sweet Corn Salad with Hearts of Palm and Currant Tomatoes
Polo's Ginger-Tomato Jam
Cold Tomato Basil Cream Soup
Chicken & Fennel Salad with Walnuts
Cucumber Dill Cream Cheese Finger Sandwiches
Rosemary Apple Tart
Chilled Cucumber & Avocado Soup (w)

Crispy Roasted Chicken
Baby Artichoke & Potato Salad
Green Bean Salad with Mustard Seeds
Strawberry Ice Cream Sandwiches
Peach Melba
Middle Easter Style Burgers from Dacor
Rather Sweet Bakery & Café's Peach Cobbler
Wild Rice and Chicken Salad (sg)

20 SEPTEMBER-OCTOBER

The Mansion's Barbecued Oysters on Spinach-Red Onion Salad with Bacon-Blue Cheese Dressing
Assyrian Lamb Chops
Bruschetta with Peperonata
Linguine with Saffron & Mussels (w)
Brined & Roasted Pork Loin with Fruit Mustard
Roasted Potatoes with Pancetta & Sage
Sautéed Broccoli Rabe with Sun Dried Tomatoes
Honey-Orange Polenta Cake
Rum & Cinnamon Roasted Pears from Dacor
Frozen White Chocolate Mousse Cake with Chocolate Sauce
Central Market's Rosemary Roasted Vegetables
Central Market's Fingerling Potato Salad with Dijon Vinaigrette
Susana Trilling's Crepa's Rellenas Con Salsa de Camote y Pina
Shrimp Curry (sg)

21 NOVEMBER-DECEMBER

Pecan Cornmeal Dusted Catfish from The Whole Foods Cookbook
Long Island Duck Breast with Fig & Chestnut Demi Glace
Quinoa
Sautéed Swiss Chard
Smoked Salmon & Caviar Torte with Toast Points (w)
Caramelized Onion & Potato Soup with Parmesan
Thyme & Black Pepper Beef Tenderloin with Salsa Verde
Wild Rice Spoon Bread
Honey Mustard Glazed Carrots
Chocolate Roulade
Five Spiced Duck from Dacor
Melissa Guerra's Special Sweet Potatoes with Homemade Marshmallows
White Chocolate Macadamia Biscotti
Apricot Pistachio Biscotti
Grand Marnier Orange Nut Bread
Hearty Minestrone Soup (sg)

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