



Our Family Recipe Book

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A dark, atmospheric photograph of a wine glass filled with red wine and a small white bowl containing olives and a dipping sauce, resting on a wooden cutting board.

**WINE IS A CELEBRATION
OF THE PEOPLE AND THE
HISTORY IN EACH BOTTLE.**

**WE'RE PROUD TO BE
MINNESOTA'S FAMILY
CONNECTION TO THE
WORLD OF WINES AND
SPIRITS SINCE 1934.**



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THE Appetizers



NOTHING BRINGS PEOPLE
TOGETHER LIKE GOOD FOOD.

Minuite's stuffed Mushroom Caps

1 lb whale mushroom caps
½ lb ground round beef
Salt & pepper to taste
Pinch of dry ground mustard
Unsalted Butter

*Just prior to making, wash & remove the stem of the mushrooms.



Mix ground round, salt & pepper, & dry mustard. Stuff meat mixture into mushroom caps & dot with butter. Put under broiler until golden brown & bubbly.

Sharon Lesh's Shrimp Ceviche

2 lbs shrimp (peeled & deveined)
4 Tbsp vinegar
6 Tbsp olive oil
1 tsp sugar
1 tsp garlic salt
2 Tbsp dijon mustard
Dash of worcestershire sauce
Salt to taste
Dash of hot sauce

Christmas 1973

Peel & devein shrimp & set aside. Mix together vinegar, olive oil, sugar, garlic salt, dijon mustard, and worcestershire sauce and pour over shrimp. Place shrimp mixture into a ziplock bag or sealable jar & set into fridge for 24 hours. Day 2, add salt & 2 Tbsp vinegar, and return to fridge. Day 3, add a little more salt, 1 Tbsp vinegar & few shakes of hot sauce. Serve cold.

Hot Crab Dip

1/2 lb cream cheese
1/2 cup of butter
1 lb crab meat
1 small onion finely chopped
2 tsp hot sauce
2 tsp garlic powder
2 tsp cayenne pepper
2 tsp salt
2 tsp freshly ground white pepper

In a double-boiler over medium high heat, melt the cream cheese and butter, stirring regularly. Once the mixture has become homogeneous, reduce heat to medium low, add crab meat, onion, hot sauce, garlic powder, cayenne pepper, salt and pepper. Stir until the dip is completely heated through, 5 minutes. Serve hot, use crackers, pita chips, or vegetable sticks to eat.



Shrimp Fritters

1 lb shrimp
4 oz red bell pepper
2 oz shallots
2 Tbsp old bay seasoning
1 tsp pepper
1 tsp coarse salt

Place peeled deveined shrimp into a blender or food processor and pulse into a paste. Finely chop red peppers and shallots and place in mixing bowl. Add and fold the shrimp paste, old bay and pepper. Let rest for up to 2 hrs in fridge. Divide the paste into 12 round patties. Fry in skillet with 3 Tbsp of olive oil. Finish with course salt.

Deer Hunter's Nacho Cheese Dip

2 lbs ground venison
1 large white onion
2 lbs Velveeta cheese
4 small cans Rotel tomatoes
2 large fresh jalapenos

Brown venison with diced white onion in a skillet. Combine the rest of the ingredients in crock pot on LOW. Stir every 5 min until smooth and melted. Add ground meat & onion to the cheese sauce. Stir, & serve with thick tortilla chips.

You will make friends with this dip!

World's Best Wings

10 lbs wings (big bag from Sam's Club or Costco) thawed

$\frac{1}{4}$ cup black pepper

$\frac{1}{4}$ cup Lawry's seasoning salt

$\frac{1}{4}$ cup garlic powder

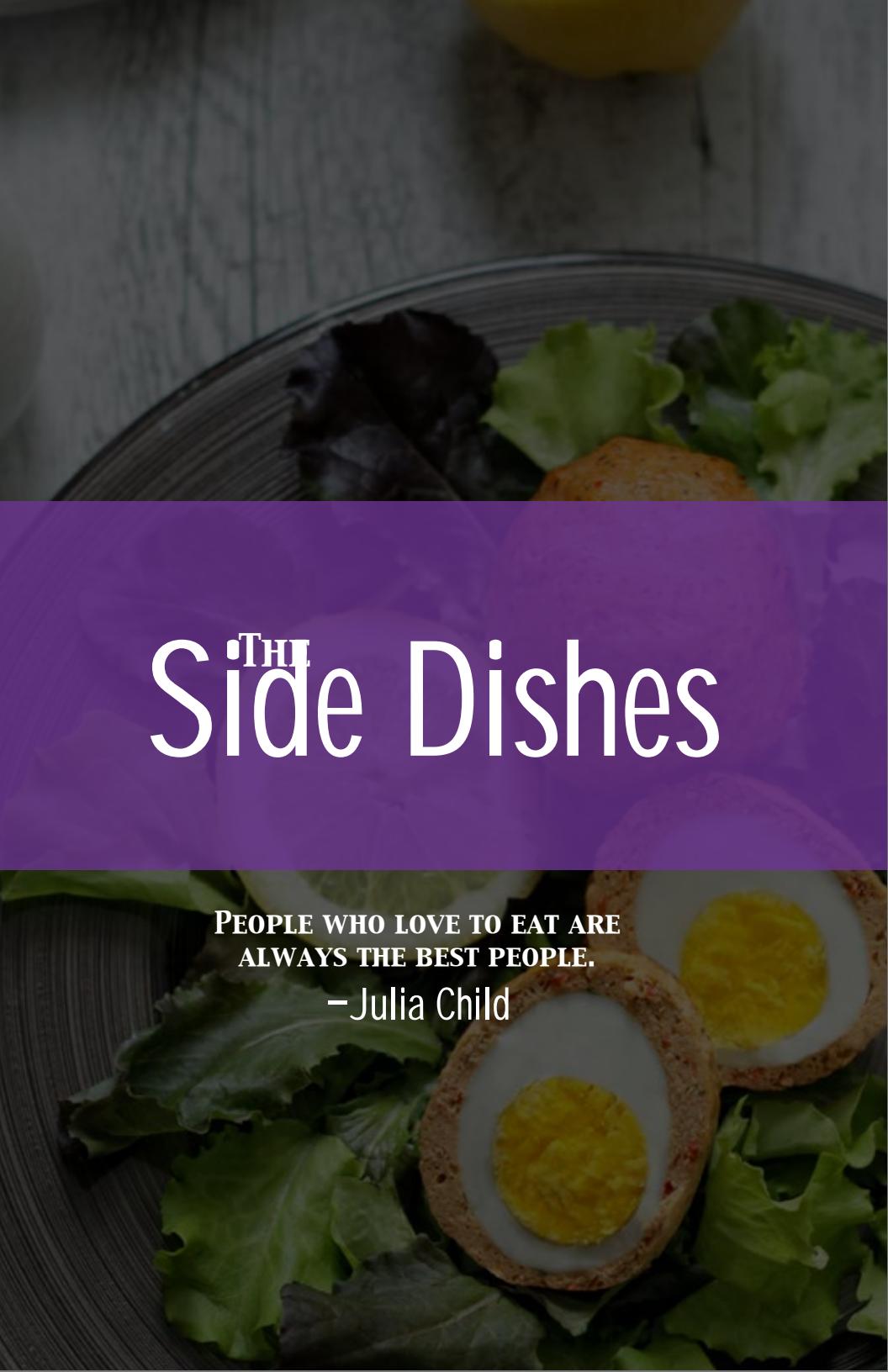
$\frac{1}{4}$ cup Cavendar's Greek Seasoning

Rinse wings & pat dry. Place wings in a double bagged brown paper grocery bag. Mix all spices in a medium bowl. Coat the wings in the bag with spices and shake to coat

Grill on low for about 20-25 min per side or until done
(Watch the grill, don't let it get too hot).

The secret of life is to eat
what you like and let the
food fight it out inside.

- MARK TWAIN



THE Side Dishes

PEOPLE WHO LOVE TO EAT ARE
ALWAYS THE BEST PEOPLE.

—Julia Child



Spinach and Cottage Cheese Bake

10 oz package of frozen chopped spinach, thawed

1 cup cottage cheese

1/4 tsp ground nutmeg

2 egg whites, stiffly beaten

1/2 cup diced mozzarella cheese

3-4 tbsp grated parmesan cheese

Preheat oven to 350F. Combine spinach, cottage cheese, and nutmeg. Fold stiffly beaten egg whites into mixture.

Pour mixture into a non stick baking dish. Top with diced mozzarella, then sprinkle with parmesan cheese. Bake at 350 for 20 minutes or until golden brown and firm.

How to Cook Wild Rice

6oz package of Wild Rice

4 cups Water

1 tsp Salt

Wash rice by placing in a strainer and running cold water over it. Once clean, combine all ingredients into a heavy saucepan (you will need a tight fitting lid) Heat to a boil. Cover and reduce heat to simmer and cook for 40 to 50 minutes, or until rice is tender. Remove cover, fluff rice with a fork. Replace cover and cook for an additional 5 minutes.

Note: After about 20 to 25 minutes, check rice to be sure it is not sticking to bottom of pan. If necessary, add an additional 1/4 cup of water.

Wild Rice Hot Dish 'Delish'

6 oz package of wild rice
3 medium chopped onions
1 diced green pepper
1 lb ground beef
2 Tbsp butter
1 can Cream of Mushroom soup
1 can mushroom & juice
3 oz soy sauce
1 small can of sliced water chestnuts
3 cups water

Preheat oven to 350F. Brown onions, pepper, & beef in butter. Add soup, mushrooms, soy sauce, chestnuts, & water to ground beef mixture and mix thoroughly. Rinse & drain package of Wild Rice and mix with all other ingredients. Place into casserole baking dish. Bake at 350, uncovered for 90 minutes. Makes 8 servings. When someone asks, "What is this?" Please respond, "Eat it. It's DELISH"

Fritzi Haskell



In an age when wine lists simply offered red or white, there was Fritzi Haskell. She introduced Minnesota to the world of wine and established a legacy stretching 81 years.

While Benny focused on the liquor business, Fritzi was drawn to the Bordeaux region of France. Fluent in French, Fritzi quickly befriended top winemakers: sampling, studying and making arrangements for life after prohibition. When the 18th amendment was finally repealed, the very first container of French wine went to the newly opened Haskell's Wine & Spirits on 7th Street, in Minneapolis.

Fritzi Haskell emerged as the champion of wine in Minnesota.

Baked Scotch Eggs

7 eggs (one divided)

1 lb ground breakfast sausage

1 Tbsp flour

2 cups panko breadcrumbs

Place 6 eggs in a medium saucepan. Add enough water to cover all eggs by one inch. Bring to a boil over medium high heat, then cover, and remove pan from heat. Allow to sit for 8 minutes.

Transfer the eggs to a bowl of cold ice water until completely chilled. Divide sausage into 6 equal patties, set aside. In a small bowl whisk the remaining egg with the flour until smooth.

Place breadcrumbs into another small bowl.

Once eggs are cool, carefully remove the egg shells and use a paper towel to blot them dry. One at a time, place the egg on a sausage patty. Using your hands, flatten and wrap the sausage around the egg until completely enclosed in sausage. Dip each sausage covered egg into the egg wash and then roll in breadcrumbs. Repeat for remaining 5 eggs.

Preheat oven to 450F and bake for 20 minutes or until sausage is cooked. Slice in half and serve with bearnaise sauce. Cover and cook for an additional 5 minutes.

There is no love sincerer than
the love of food.

- GEORGE BERNARD SHAW



THE Main Dishes

ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL IF ONE HAS NOT DINED WELL.

—Virginia Woolf

Champagne Pork Chops

8 boneless pork loin chops 2-3 oz each

2 tsp butter

2 tsp olive oil

4 oz all purpose flour

$\frac{3}{4}$ cup sparkling wine (silver cap)

1 tsp salt

$\frac{1}{2}$ cup heavy cream

$\frac{1}{2}$ tsp white pepper

$\frac{1}{2}$ cup sliced mushrooms

Combine flour salt and pepper. Dredge chops in flour mixture. Heat butter and olive oil in a skillet over medium heat, then lightly sauté chops (about two minutes per side). Add wine and cook 4 or 5 min. Remove chops and set aside. Add the mushrooms to the skillet along with the cream. Cook over low heat until sauce is thickened, return chops to pan and heat through. Serve while hot.

PAIR IT WITH: BALLOT MILLOT 'LES CRIOTS' MEURSAULT

Hamburger Hot Dish

1 lb ground beef

2 cups chopped celery

1 cup uncooked rice

1 can Cream of Mushroom soup

$\frac{1}{2}$ cup thick cream

$\frac{1}{4}$ cup soy sauce

Mix all ingredients together and bake covered for 90 minutes at 350F.

Aunty La's Shepherd's Pie

(Perfect for Thanksgiving Leftovers)

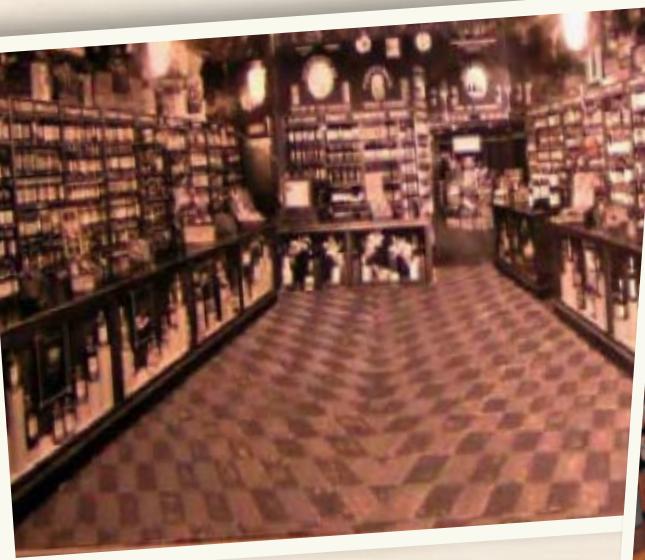
In a large buttered baking dish (ideally 6x10), layer your stuffing, sliced turkey, and mashed potatoes. Cover with leftover gravy and bake at 350F for 30 minutes. Serve with a green salad and sit back and enjoy the accolades.

PAIR IT WITH: BARBE BLACK BELGIAN STOUT



• Family Dinner
1958 & Aunty
La sipping
wine.





Tuscan Steak

2 lbs beef top loin/New York strip

5 garlic clove, minced

3 Tbsp rosemary

5 Tbsp olive oil

In a skillet, over high heat, place steaks into pan and sear each side for 3 minutes (depending on thickness). Remove steaks, let rest on a plate. Add the oil into the hot skillet, then add garlic and rosemary once oil is up to heat, while garlic rosemary is cooking, slice steak into 1/4 inch strips.

Once all steak is sliced, add back into the skillet (include juice as well). Cook until your desired doneness, place back onto plate season with a coarse or kosher salt.

PAIR IT WITH: BARON EDMOND DE ROTHSCHILD GRAN CORTE

Aunty Crusty's Spicy Pork Chops

4 bone-in pork chops (The best are Brine's in Stillwater St. Croix seasoned pork chops)

2 eggs

2 cups bread crumbs

½ teaspoon red pepper flakes

½ teaspoon chili powder

½ teaspoon garlic salt

½ teaspoon paprika

Preheat oven to 350. Take out pork chops 30 minutes prior to baking.

Beat two eggs in a bowl and set aside.

Combine bread crumbs with the remaining ingredients on a large plate and mix. Dredge each pork chop, one at a time, in the eggs and let the eggs drip off before coating each pork chop in the flour mixture, both sides. Place the pork chops on a wire rack and place in the oven. Bake pork chops for 35 minutes.



Family is not an important thing, it is everything.

- MICHAEL J. FOX

Aunty Crusty's Chicken Thighs

8 chicken thighs, skin-on and bone-in

8 garlic cloves mashed

1 cup olive oil

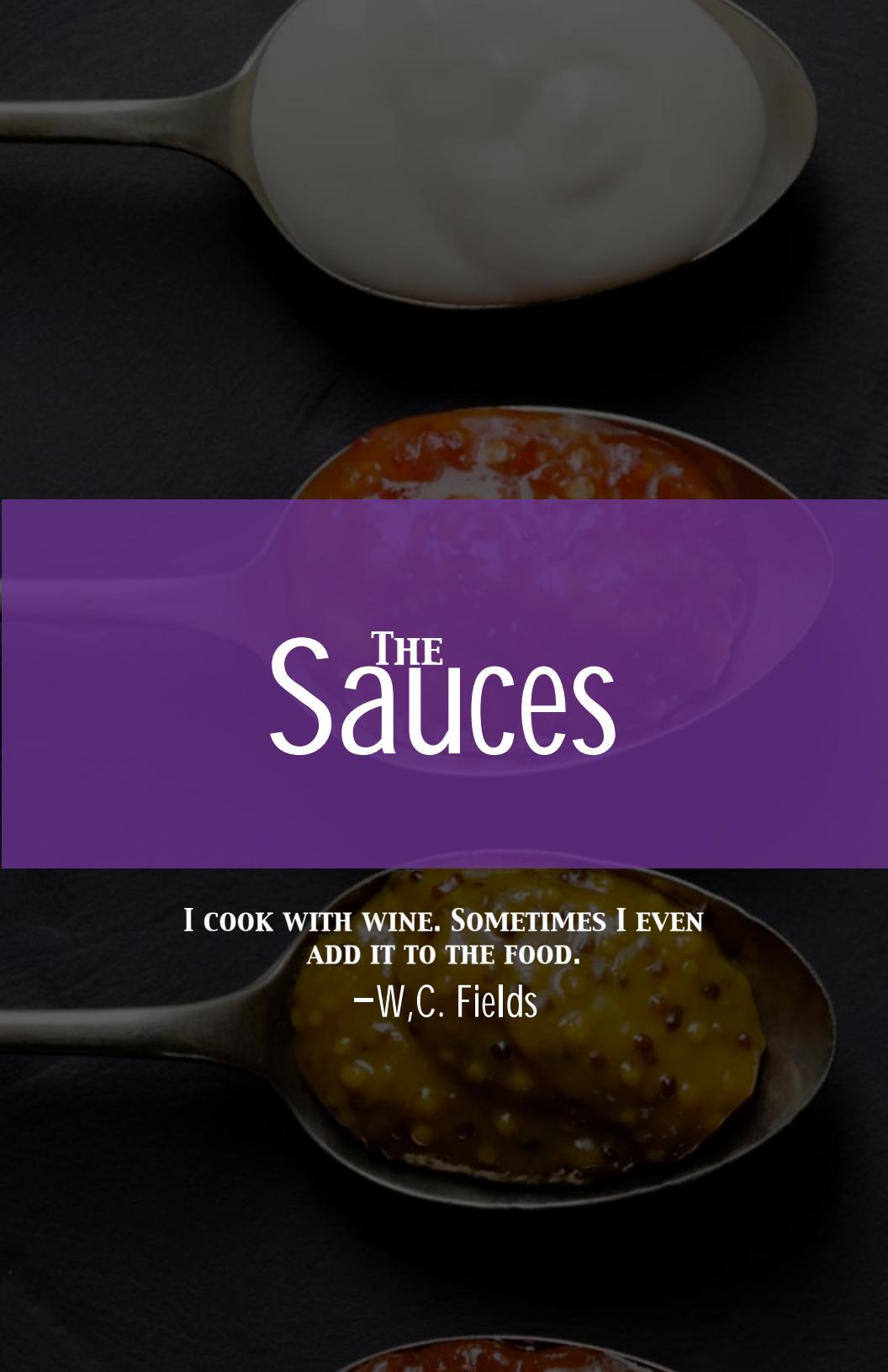
2 lemons

1/4 cup herbs de Provence

Mash up garlic cloves, with a little salt, into a paste and rub under the chicken thigh skin and on the outside. Place the chicken thighs in ziploc bag and coat the thighs with olive oil. Place bag in the fridge for at least 8 hours and remove 30 minutes before baking.

Slice the lemons into 8 pieces and place each lemon on the baking sheet. Top each slice with a chicken thigh and coat each thigh with herbs de Provence. Bake for 45 minutes. For the last five minutes, turn on the broiler for crispy skin.





THE Sauces

I COOK WITH WINE. SOMETIMES I EVEN
ADD IT TO THE FOOD.

—W.C. Fields

Bearnaise Sauce

1 tsp coarsely chopped shallot
1 small sprig of chopped tarragon
1 small sprig of chopped chervil
2 peppercorns
Pinch of salt
 $\frac{1}{4}$ cup vinegar
5 egg yolks
 $\frac{3}{4}$ cup unsalted butter
Pinch of cayenne pepper
 $\frac{1}{2}$ tsp minced fresh tarragon
 $\frac{1}{2}$ tsp minced parsley

Simmer the chopped shallots, tarragon, chervil, peppercorns, salt, and vinegar over low heat until the vinegar has been reduced by two thirds. Cool to lukewarm temperature. Add the egg yolks and beat briskly with a wire whisk. Place over low heat and gradually add the butter. Keep whisking until the sauce thickens. Season with cayenne pepper and stir in minced tarragon and parsley.

Creamy French Dressing

1 cup mayo
 $\frac{1}{2}$ small onion, finely chopped
2 tsp wine vinegar
2 tsp lemon juice
2 tsp herbs de provence
1 tsp garlic powder

Mix all and add salt and pepper to taste.

yum!

Blue Cheese Sauce

1 green onion
1/4 cup mayonnaise
1/4 cup sour cream
1 tsp dijon mustard
1 tsp worcestershire sauce
1/4 cup crumbled blue cheese

Mix ingredients in a food processor or blender until smooth. This goes great on top of hamburgers, or as a side for Chicken Wings. It also makes a great dipping sauce for veggie trays.

Holiday Baste for Turkey

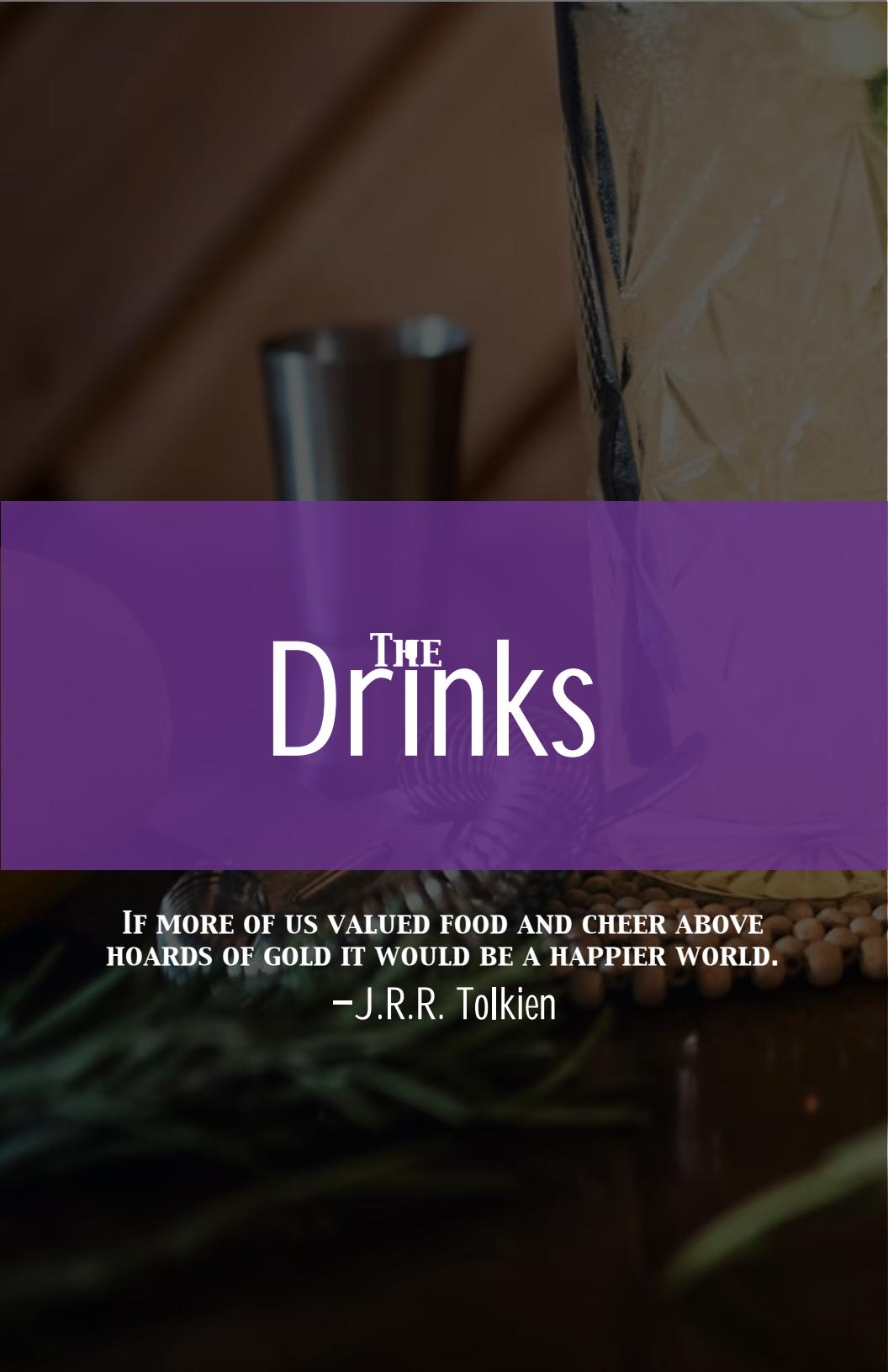
No pulp orange juice
Dry wine or sherry
Melted butter

Mix equal parts no pulp orange juice, dry white wine or dry sherry and melted butter. Generously baste with mixture while turkey cooks (at least 6 to 8 times). It adds a very continental touch to your holiday bird.

Jack Farrell's Merchant Du Vin Sauce

1 tsp olive oil
2 Tbsp chopped shallots
4oz Red Wine
1/4 lbs butter

Wilt shallots in oil, add wine, increase heat. Reduce liquid by half. Reduce heat to simmer & add butter until melted. Serve with steak.



THE Drinks

IF MORE OF US VALUED FOOD AND CHEER ABOVE
HOARDS OF GOLD IT WOULD BE A HAPPIER WORLD.

—J.R.R. Tolkien

American Kir Royal

1oz cranberry liquor

3oz Sparkling Wine

Serve in Champagne flute. Add liquor, top with Sparkling Wine

Hot Mulled Cider

4 cinnamon sticks

1 tsp ground cloves

1 tsp nutmeg

½ gallon Apple Cider

Mix all ingredients, heat & serve. Remove cinnamon sticks and garnish with 1/2 orange slice.

Hot Spiked Cider

1oz dark rum

3oz apple cider

½ oz apple Brandy

Heat and serve in mug, garnished with a cinnamon stick.

Irish Coffee

1 cup strong coffee (french roast)

1oz Irish whiskey

1oz Irish cream liquor (St. Brendan's or Baileys)

½ oz whip cream

Grog

2oz rum

3oz hot cider or hot apple juice

Brown or white sugar

Lemon juice

Cinnamon

Combine rum with hot cider or juice in a mug. With cider, add sugar to taste. With apple juice, add lemon juice. Shake, dust with cinnamon.

Champagne Cocktail

1 cube sugar

Dash aromatic bitters

Well-chilled champagne

Put sugar cube in champagne glass; add bitters, ice cube; fill with champagne. Top with lemon peel twist.



Hot Buttered Rum

2oz full-bodied rum

1 tsp butter

3 or 4 cloves

Hot water

Pour rum in glass or pewter mug, place butter in mug. Add hot water, sprinkle cloves on top, stir, and allow cloves to steep in drink for a few minutes. Remove cloves and serve.

Egg Nog

12 eggs

4 Tbsp Sugar

1 pint whiskey

1 quart Milk

6oz brandy or rum

1 quart cream, lightly whipped

Nutmeg

Beat egg yolks, work in sugar until dissolved. Slowly add whiskey or rum, then add cream. Beat whites of eggs until very stiff and add to mixture. Chill. Serve in punch glasses, grate nutmeg on top.

Mulled Wine

Dissolve 1 cup of sugar in 4 cups of water in a large saucepan. Boil 15 minutes. Add 2 bottles of burgundy or claret wine and heat gently. Do not boil the wine. Serve the mulled wine hot in mugs or cups. Garnish each mug with a cinnamon stick for stirring.



THE Desserts

A PARTY WITHOUT CAKE IS JUST A MEETING.
- JULIA CHILD

Cathy Farrell's Famous Pumpkin Chiffon Pie

2 packages unflavored gelatin
1/4 cup cold water
2 eggs, separated
1 1/2 cups canned pumpkin
1 cup milk (2% or whole)
3/4 cup firmly packed brown sugar
2 tsp pumpkin pie spice
1/2 tsp salt
1/2 pint (1 cup) heavy whipping cream, whipped
9 inch graham cracker crumb crust

Softens gelatin in cold water, set aside. Beat egg yolks. Add pumpkin, milk, 1/2 cup brown sugar, spice and salt to the egg yolks. Cook over low heat stirring constantly, until thickened. Add gelatin, stir to dissolve. Chill until mixture thickens. Beat egg whites until they hold soft peaks. Add remaining 1/4 cup brown sugar and continue beating until egg whites are stiff. Fold into pumpkin mixture, then fold in the whipped cream. Pour into crust, Chill until firm. (At least one hour.)

Pumpkin Bars

4 eggs	2 tsp baking powder
1 cup canola oil	1 tsp baking soda
2 cups sugar	1/2 tsp salt
1 15oz can of pumpkin	2 tsp cinnamon
2 cups flour	1/2 tsp ground ginger
1/2 tsp ground cloves	1/2 tsp ground nutmeg

Mix eggs, canola oil, sugar and pumpkin into a bowl and set aside. Sift flour, baking powder, baking soda, salt, cinnamon, ginger, cloves and nutmeg together into another large bowl. Combine the two mixtures and stir very thoroughly.

Pour into a greased and floured baking dish (12 x 18). Bake at 350 for 25-30 minutes. Remove from oven, set aside and let cool to room temperature.

FROSTING:

1 6oz package of cream cheese	1 tsp vanilla
3/4 stick unsalted butter	4 cups powdered sugar
1 tbsp cream or heavy milk	

Beat cream cheese, butter, vanilla & cream together until soft. Add powdered sugar until you get to the correct consistency for spreading. Once cake has cooled completely, cover with frosting. Cut into 2 or 3 inch bars. (Freezes very well.)



Mama's Apple Crisp

4 cups sliced and peeled apples
1/4 cup water
3/4 cup flour
1 cup sugar
1 tsp cinnamon
1/2 tsp salt
1/3 cup butter

Place apples and water in a 10 x 6 baking pan. Sift dry ingredients together. Add in butter to the mixture until it resembles coarse breadcrumbs. Then sprinkle all over apples. Bake at 350F for 40 minutes or until apples are tender.

Kathy FOX's Famous Caramels

1 cup butter
2 1/4 cups brown sugar
1/4 tsp salt
1 cup light corn syrup
1 can (15oz) sweetened condensed milk

In a heavy 3-quart saucepan, melt butter. Add brown sugar and salt. Stir in corn syrup. Mix well. Stirring constantly, gradually add milk. Stirring over medium heat, cook for 12 to 15 minutes, or until candy reaches firm ball stage (245 F on a candy thermometer). Remove from heat, add vanilla. Pour into a well greased 9 x 9 baking pan. Cool for 4 to 5 hours. Cut and wrap individual servings to your liking. Tips for success... Use a good candy thermometer! Pre-measure all the ingredients, NEVER quit stirring, not even to answer the door or phone, and wear an over mitt on your stirring hand.

Lemon Squares

1 cup flour

½ cup butter

¼ cup confectioner's sugar

For the crust, mix together and pat into an 8 inch square baking pan. Bake at 350F for 20 minutes. Set aside and let cool.

2 eggs, beaten

2 tbsp lemon juice

1 grated lemon rind

1 cup sugar

2 tbsp flour

½ tsp baking powder

Mix together all of the ingredients and pour into the cooled crust. Bake at 350 for 25 minutes. Cool to room temperature and cover with frosting.

FROSTING:

1 ½ cup confectioner's sugar

1 tsp vanilla

2 Tbsp butter

1 Tbsp milk

Mix together and frost once the bars have cooled.

Jack Dempsey, Frizti and Benny Haskell, Haystack Muldoon (c. 1935)



Wine
brings light to the
hidden secrets of
the soul.

- HORACE



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