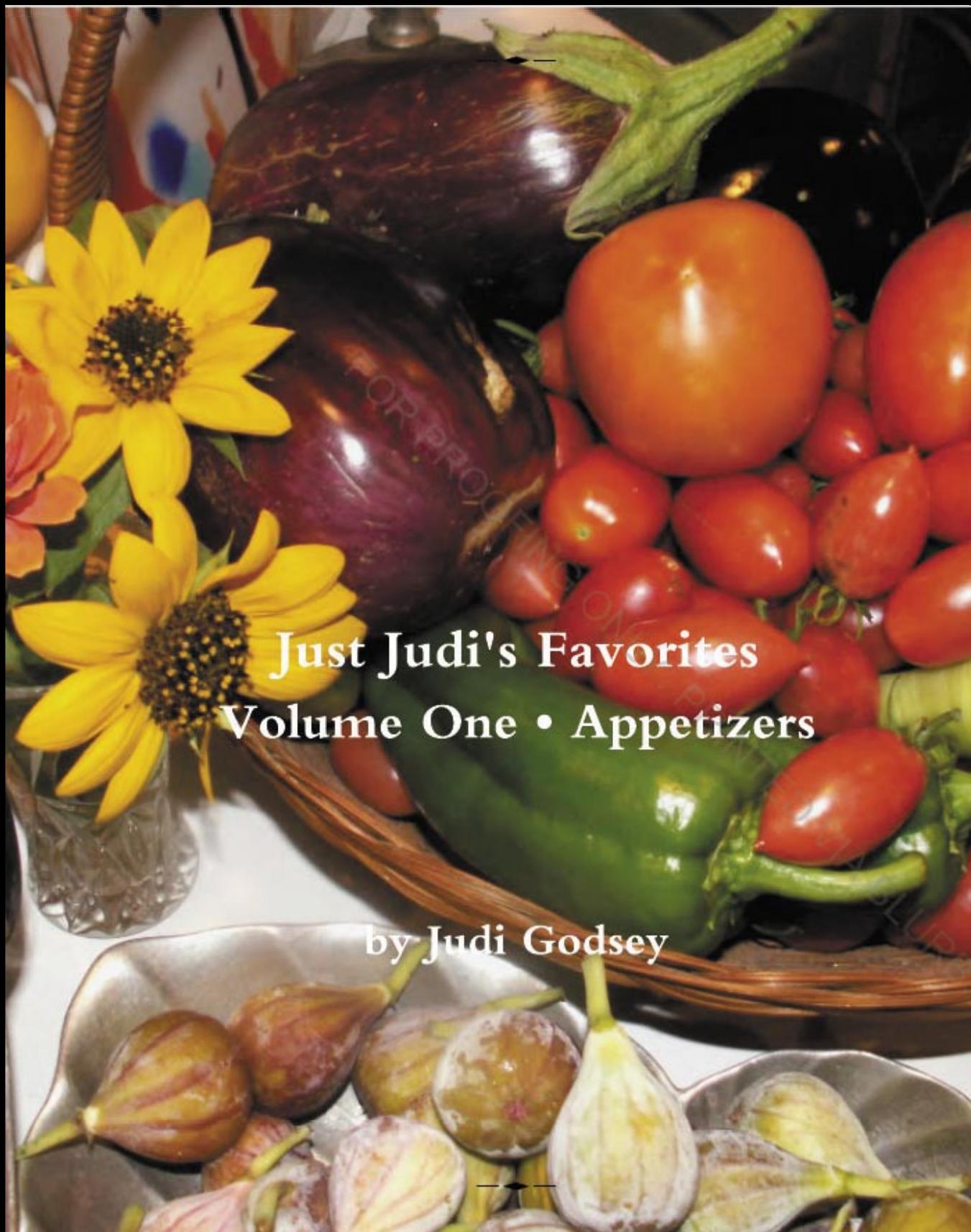


# FRIDAY FOLLIES

February 22, 2008



Just Judi's Favorites  
Volume One • Appetizers

by Judi Godsey



Hey!

February 22, 2008

Not much time this week, so I will be hitting the high points here! Our big, annual auction is this weekend, so every minute is taken up with something. I'll be sure to take some photos for you. It is always a fun time and tons of money is made each year. With the economy the way it is, it will be interesting to see if we make as much as usual. I don't know about you, but I can really feel the pinch! Everything, and I mean *everything*, seems to be going up except my pay check! Ouch!

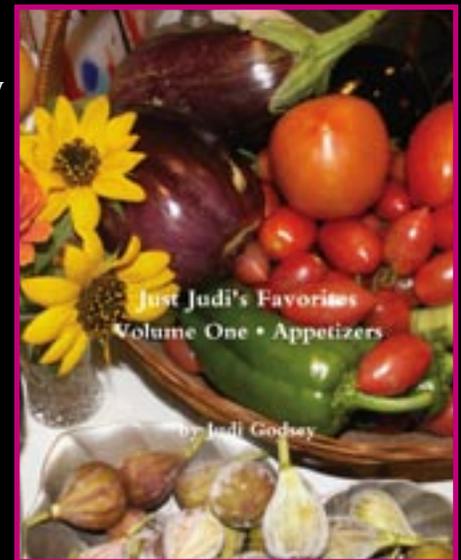
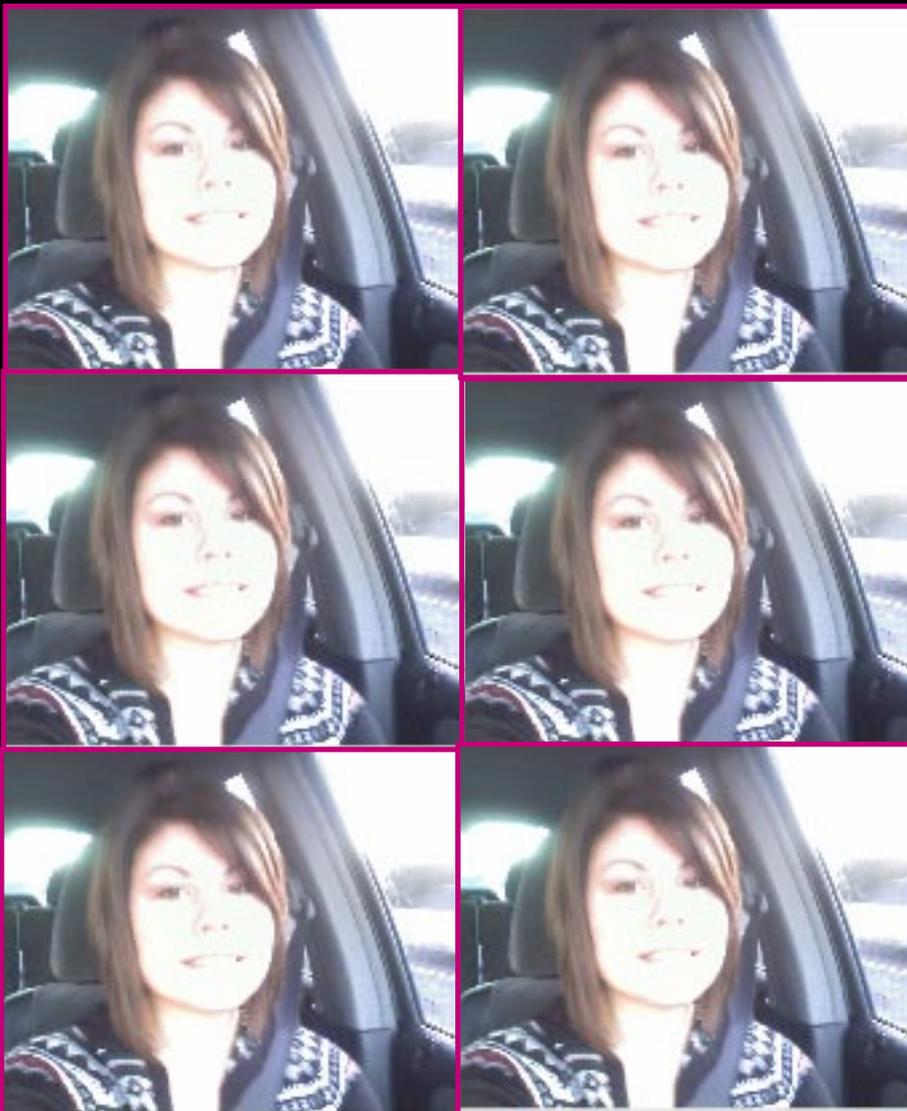
I did want to show you the cutest Valentine's Day card, though. I mean, how perfect is this card for me? A yellow canary (my favorite, *Woodstock*) and he is painting! I couldn't believe how appropriate it was. Very thoughtful. Lots of sweet cards, flowers, candy, and even a really cool video to watch. I was kinda joking before when I said I was clearing a space on my desk, but really, I was a bit surprised. Very sweet. Thanks!

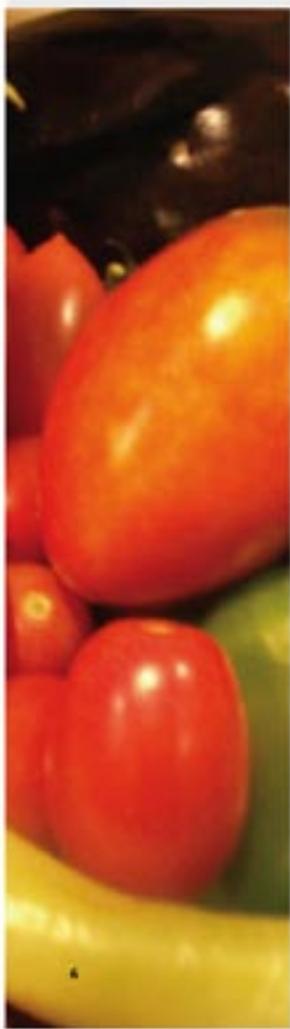


My Jessica surprised me this week and showed up at my house as a brunette! I think she just wanted a change, but how many blondes do you know that switch to being a brunette for a “change.” Actually, I really like it on her. The funny thing is, everyone is always telling us that she is the “spitting image” of me but with blonde hair. Jessica and I have never thought we looked alike. But this week, on her way to work, she shot me this photos and sent it to me with the caption, “*I LOOK JUST LIKE YOU!*” It made me laugh out loud! I could not tell if she was thrilled or horrified! Hahahaha!

Finished, framed, and hung Jeremy’s parrot this weekend. Now on to new painting subjects. I have started a couple that I have wanted to paint for a couple of years, but have just been too afraid to try. I will see how it goes before I share them with you.

Now, something I DO want to share! I FINISHED the first volume of my cook book, “Just Judi’s Favorite Appetizers,” and printed out a copy to do a final proof before publishing. I am hoping to have it in their online bookstore in a week to ten days, and I will have a hard-cover copy and a soft-cover copy within a week of that! The hard-cover even has a dust jacket! I just cannot believe I finally finished something I have been wanting to do for the longest time. Now I am really





### Scallops in Champagne Sauce

- 2 lb. scallops
- 2 cups Champagne ("Brut" or "Extra Dry") or dry white wine
- 2 tablespoons shallot, finely chopped
- 4 tablespoons sour cream
- 2 tablespoons flour
- Salt and freshly ground pepper to taste
- 4 Tablespoons dry bread crumbs

Combine the Champagne and the shallot in a large sautépan (large enough to hold scallops) and bring to a boil over high heat. Reduce heat to medium and simmer until the amount of liquid is reduced by half. Add the scallops and continue to cook over medium heat for 5 to 7 minutes, until the contents of the pan almost reach a boil and the scallops have become firm and white. The scallops should be under-done at this point. Remove the scallops with a slotted spoon and place in an oven proof gratin dish, quiche pan, or other shallow container. Thoroughly mix the flour with the sour cream and add to the liquid remaining in the pan. Stir to combine thoroughly. Bring the liquid to a boil over high heat until it is the consistency of heavy cream. (This may take from 2 to 5 minutes depending on how much liquid the scallops gave up.) Spoon the liquid over the scallops and sprinkle with the bread crumbs. Place under a pre-heated broiler until the bread crumbs have browned (2 to 4 minutes). Serve immediately. Serves 4 to 6 or 8 as an appetizer.

### Lobster Cheese Pate'

- 1 (8 oz.) package cream cheese
- 1/4 cup Chablis (or other white dinner wine)
- 1/4 teaspoon onion salt
- 1/2 teaspoon seasoned salt
- 1/8 teaspoon dried dill
- 1 1/2 cups finely chopped, cooked lobster meat

Soften cheese. Beat in wine until mixture is smooth and creamy. Blend in onion salt, seasoning salt, and dill. Stir lobster. Cover and refrigerate several hours or overnight. Makes about 2 1/2 cups.  
\*NOTE: to serve as a dip, add in a little more wine and use cream or yogurt to dip consistency.



### Pate'

- 1 lb. chicken livers
- 1 chopped onion (medium size)
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1/2 teaspoon onion salt
- 1 1/2 teaspoons dry mustard
- 4 tablespoons butter
- 3/4 cup melted butter
- 1 chopped truffle (optional)

Cook chicken livers in small amount of water until tender. Drain. In blender, blend all ingredients except butter, truffle, and liver. Add livers and butter slowly until all is blended. Taste for salt and use in truffles. Cook in a mold and refrigerate. Good on Melba toast or party rye.

ready to start Volume II. I have everything already in place for ten volumes. Even took all of the photos myself. I'm sorry to go on about it, but I am sooooo proud! Here are a few sample pages so you can see what a beautiful layout it is. I used a special software program that made it a snap! I tried to place a photo on every other page so the recipes would not seem too overwhelming. Volume one is 50 pages. Each volume following will vary in size since these are "favorites," you know.

OK, I will give you the website and other information soon.

Pray for our men and women overseas, that they return home soon, safe, and successful!



### Mediterranean Eggplant and Red Peppers

*Great as a dip or in meatloaf/poultry*

- 4 1 lb. eggplants
- 4 garlic bulbs
- 1 cup extra virgin olive oil
- 4 tsp. salt
- 4 red sweet peppers, stemmed, seeded, and coarsely chopped
- 2/3 cup lemon juice
- 1/2 cup fresh flat leaf parsley (snipped)

Preheat oven to 400 degrees. Wash eggplants. Cut into 1/4 inch pieces. Remove top 1/2 inch from garlic bulbs to expose cloves. Place garlic on 12 inch foil square and drizzle with 1 tablespoon of the olive oil. Wrap garlic in foil. Arrange eggplant in two 15x10x1-inch baking pans. Drizzle with 1/4 cup olive oil and sprinkle with salt. Place eggplants and garlic in oven. Roast for 20 minutes. Turn eggplant and add sweet peppers. Roast 20 minutes more. Remove vegetables and garlic from oven and cool. In one bowl combine vegetables. In another bowl squeeze garlic pulp from cloves and mash the pulp. Add remaining oil and the lemon juice. Whisk to combine. Toss oil mixture, parsley, and oregano with eggplant mixture. Serve immediately or let stand for one hour. Cover and chill remaining dish up to three days. Let stand at room temperature for thirty minutes before serving. May freeze up to three months. Thaw in refrigerator before serving and let stand at room temperature for thirty minutes. May can up to two years. Makes about 40 servings.

Many of these recipes were passed down from my Mama...

Some were given to me by good friends through the years...

Still others, I discovered on my own...

I sincerely hope they become a part of your family and friends' lives, as well.

### Spicy Roasted Red Bell Pepper Pimiento Cheese

- 1 1/4 cups mayonnaise
- 1/2 (12 oz.) jar roasted red bell peppers, drained and chopped
- 2 teaspoons finely grated onion
- 2 teaspoons coarse-ground mustard
- 1/2 teaspoon ground red pepper
- 2 (10 oz.) blocks sharp white cheddar cheese, shredded
- Freshly ground black pepper to taste
- Assorted crackers

Stir together mayonnaise and next four ingredients until well blended; stir in cheese and black pepper to taste. Serve with assorted crackers. Store in the refrigerator in an airtight container up to four days.

*To all of you on my Friday Follies List, whether you are in Manila, Singapore, Kuwait, Bermuda, Virginia Beach, Mississippi, Los Angeles, San Francisco, Minnesota, Indiana, Colorado, Lake Tahoe, Philadelphia, Key West, New Jersey, North Carolina, Indonesia, Washington D.C., Iraq, Costa Rica, Poland, Maryland, West (By-God) Virginia, Nashville, Florida, Saudi Arabia, New Hampshire, Tampa, Chattanooga, France, Phoenix, New York, Oregon, Russia, Maine, Australia, Bangkok, or Yuma, have a wonderful, wonderful week!*



**Bacon Artichoke Hearts**

1 (6 oz.) jar marinated artichoke hearts  
6 slices bacon

Drain artichoke hearts. Cut larger ones in half. Cut bacon slices in half and cook until partially done. Drain. Wrap each piece around an artichoke heart, fastening with a toothpick. Place under the broiler. Broil until bacon is crispy and artichoke is hot. Serve at once. Serves 6.

**Savory Artichokes**

1 (6 oz.) jar marinated artichoke bottoms  
Toasted almonds  
Boiled ham  
Grated cheddar cheese or Swiss cheese  
Drain artichoke bottoms. Arrange each one on waxed paper. Top with small piece ham and grated cheese. Broil until cheese is melted and tinged with brown. Serve hot. Serves 5 to 6.

**Artichoke Canapes**

2 cans artichoke hearts  
1 (4 oz.) package blue cheese  
4 lettuce (ho leaf)  
1 1/2 stick butter

Mix together in chafing dish. Serve with cocktail forks.

**Stuffed Artichoke Bottoms**

1 can artichoke bottoms  
1 can asparagus  
Shredded sharp cheese  
Seasoned croutons  
3 tablespoons margarine

Raise artichoke bottoms in cold water. Melt margarine and add bottoms. Simmer for 15 minutes. Cut up asparagus and put in artichoke bottoms. Sprinkle with shredded cheese and croutons. Cover and heat until cheese melts.

*God bless.  
Remember, life is short!  
We need to make it a good one.  
Grow in peace and wisdom.  
Your Friday Friend,*

*Judi Godsey*

PS. NOTE OF CAUTION. . . 20 employees were fired from The New York Times here in Norfolk for sending lewd and indecent emails. (To my knowledge, none of the 20 were on our joke list - even though some of the attorneys who represent the company were!) I have asked each and every one of you on this list to tell me if the jokes that accompany these "Follies" place you in jeopardy, or even if they offend you. Please understand that they are intended to be light-hearted and are not mean-spirited in any way. If you are ever offended, do not hesitate to ask to be taken off the Friday Follies Joke List. PSS. If you send a joke and I don't use it, it is because it has been used before, and I try not to repeat. Remember, I have been sending these since August of 1997. One tends to go through huge numbers of jokes that way. Disclaimer: When anyone asks if I type all of these jokes, the answer is, "No!" I cut and paste one evening during the week (30 minutes, TOPS). Obviously I don't have time to sit, read, and retype jokes all day!