

A stained glass illustration of a garden scene. In the foreground, a wine glass filled with red wine sits on a dark brown table. The background features a stone path, lush green foliage, and a building with a window. The text 'Savor the Moments' is overlaid on the lower right.

Savor
the
Moments







Savor
the Moments

A Special Cookbook for
Special Friends...

A Collection of Handwritten and Favorite
Recipes from Bonnie Jean Branson,
Personal Chef and Catering Queen in
Ruidoso, New Mexico, 2003 - 2013.

*Sincere Gratitude to Ellen Barone for letting us use her
many beautiful photos of Bonnie and Savories.*

*Book Design and some photography by Susanna Jade
Cover Design Batik by Denise Dorn*

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Bonnie Jean Branson
Beloved Sister, Daughter, Friend, Wife, Mentor

Bonnie was the Chef/Owner of Savories Culinary Experience in Ruidoso, NM. She was beautiful, funny, witty, profound and oh so talented. She was also very well known and loved in Ruidoso having catered hundreds of parties, receptions, weddings, and gatherings of all sorts from 2003 - 2013. Savories received numerous awards and acknowledgements throughout the years, including the Governor's Award for Outstanding Achievement for Small Businesses in 2004.

She was extremely grateful towards the community that embraced her during her battle with cancer. This little recipe book is dedicated to the numerous friends and family who supported her through the difficult months she spent courageously fighting the double-hit lymphoma. Bonnie Jean will remain forever in our hearts and minds while her culinary creations are savored in our sensory memories and our meals.

Special Thanks to Jody Branson who scanned most of the recipes, Christie Bashlor and Kelly McBurroughs for having the inspiration to collect and reproduce the recipes, and Garry Marin for being with her to the very end.



Believe in the Art of Life!

Cooking is about being
Creative & being Resourceful

**Cooking is about being creative
and being resourceful.**
Provocative, Tantalizing, Inspiring, Satiating

Wine is **Provocative, Tantalizing,**
palate, **Inspiring, Satiating**
Deeper Domain of the heart

Wine and food speak not only to the
palate, but to the mind and the deeper
domain of the heart like poetry,
painting and song. They are carriers
of culture and celebrants of the life,
returning us to the world of the
senses, of memory and imagination.

Believe in the Art of Life!
Believe in the Art of Life!

Smoked Salmon + Cucumber.

Canape p. 14

Choc. Profiteroles 14

Braised Short Ribs 20

Pork tender + Spin Roulade 26

Coconut Creme Brulee p. 55

Fried Basmati w/ Pineapple
& Scallion p. 54

Baked Brice en Croute w/
Tomato Chutney p. 66 !

Sw Beef Canaps! p. 65 -

Butternut Sq Rissoto p. (74)

Amaretto Souffle Cheesecake

Roasted Butternut Sq &

Lasagne p. (112)

*Mediterranean

Spinach Phyllo Pizza

(+)

w/ Lamb Kebabs

(116)

Choc choc Chip Rum Cake

What is a Kugelhopf p. 124

PAGE 134

Midori

Lime
mousse

Asian (134)

Pad Thai

3/4 lb. Thai Rice noodles
soaked in H₂O, then soften (1/2 hr.)
then drained

stir
together

3 T nam pla

3 T Ketchup

2 T rice wine vinegar

1 1/2 T Brown Sugar

Cayenne

8 garlic cloves minced

4 shallots, minced

3/4 C. H₂O

Shrimp OR CK

olive oil, bean sprouts, *peanuts

*cilantro *lime wedges

in olive oil, sautee garlic shallot & meat
add mixture, drained noodles, H₂O
Cook till H₂O evaporates, noodles tender
Toss w/ sprouts & garnish *

ASIAN FLAT BREAD

2 ~~3~~ C flour

2 tsp salt

2 tsp baking powder

6 scallions

1 cup H₂O (1/2 Beer
1/2 H₂O)

2 TBL veg oil

1 TBL Sesame oil

Mix, add, w/

1 cup flour

need till smooth

Wrap in plastic (30 min rest)

fry -

Prawns Stuffed with Goat cheese on tomato Coulis

Prawns

1 lb. large shrimp

1/4 lb. goat cheese

1/4 lb. natural cream cheese

1 garlic clove peeled, minced

2 teas. heavy cream
salt/Pepper to taste

2 TBL. mixed fresh cilantro

~~1 TBL. minced seeded jalapeno~~

~~or serrano chilis~~

juice of 1 lime

~~salt + pepper to taste~~

Coulis

1 TBL ~~oil~~ olive oil

4 large tomatoes, peeled seeded chopped

2 TBL fresh cilantro

1 TBL minced seeded jalapeno or serrano chile

Salt + pepper to taste

oven to 350°

Devon and Butterfly flatten slightly
mix goat cheese, cream cheese, garlic
cilantro, cream, salt pepper, set aside

Coulis

Heat olive oil over med and cook tomatoes
covered for 5 min. Add the cilantro and
chile, raise the heat to med high and
cook uncovered until all moisture has
evaporated. Add lime juice and salt + pepper

~~Put~~ Keep warm while finishing the prawns.
Put prawns in oven for 3 minutes. Remove
and raise oven to 400°. Pasty bag, pipe
cheese into prawns. Bake additional 3 min.

Spoon Oulis into warm plates



1 1/2 oz. c. Artichoke

1/2 red pepper serves:

1 1/2 c. Parmesan

Mayo (1 c.)

3/4 c. gr. chili

2 TBL minced garlic

1/2 tsp. red pepper

350°

30 min.

Bonnie-ism -- I look pretty good
for a white girl!



Bonnie with best friends Denise and sister Sharon







Mary Helens Biscochitos

- 1 c. sugar
- 2 c. lard
- 3 t. Anise seed
- 2 eggs
- 6 c. sifted flour
- 3 t. baking powder
- 1 t. salt
- ~~2~~ t. cinnamon
- 1/4 c. water

cream lard w/ mixer. Add sugar + Anise, mix.
Add eggs, blend until light + fluffy (do not
overblend)

sift flour w/ baking powder, salt + cinnamon.
Add dry to lard mixture. Add water slowly.
knead w/ hands until well mixed.

Roll to 1/2 (or less) and cut.

Bake 375° for 12 min. (rotate @ 6)

Roll in 1 c. sug / 3T Cinn mix.

Savories

Personal Chef Service

BONNIE SNYDER
Certified Personal Chef
505.257.0204
www.savories.net



*Life Just Got
Easier...*

Imagine coming home, you're tired and hungry, and in just a few minutes you're enjoying an outstanding dinner that's actually good for you! The best part is, you didn't have to shop, cook or clean up. It was all done by your own *Personal Chef!* If you have struggled with having dinner on the table at a reasonable hour, or have wanted an easy way to improve your diet, then having a *Personal Chef* is your answer.

WHO HIRES A PERSONAL CHEF? Busy people who work long hours or have an active social calendar typically have little time to spend in the kitchen. Their dinner choices end up being either fast food, hitting the speed dial for pizza delivery, or eating at the same restaurant night after night. *Personal Chefs* are a growing specialty and the ultimate in culinary convenience.

"We all share the 'What's for dinner?' problem," says Chef Bonnie, "and most people want to eat better and feel great, right?" Chef Bonnie creates a customized menu that is unique and desirable for you and your family. She makes it easy to have the healthy lifestyle we all desire, *without all the work!*

So, if you've had the fantasy of coming home to fabulous food, *without any of the work*, Chef Bonnie of Savories, *Personal Chef Service*, is your answer.



USPCA

United States Personal Chef Association

Your "What's for Dinner?" Solution

Catering

From casual or intimate dinner parties, wine tastings, retirement parties, luncheons, brunches, showers, birthdays, or any occasion requiring great food, let *Savories* impress your guests! Everyone is looking for ways to make their lives more simple, especially when they want to entertain. Don't try and do it all yourself! Hire Chef Bonnie to provide fabulous food, beautifully presented, and enjoy your own party while *Savories* takes care of the planning, shopping, cooking and cleaning. Drop-offs are also an effective option.



Kitchen Education

Explore new cuisine and techniques; create fabulous food through hands-on participation! *Savories, Personal Chef Service*, offers individual and group classes for everyone from the "recipe challenged" to the home gourmet. There is a wide variety of courses, from "Simply Seasonal," a basic pantry stock course that teaches you to put a meal together quickly that's good for you, to "Interactive Dinner Parties." Chef Bonnie brings the same passion and sense of fun to her cooking classes as with her meal service and catering. She is a Certified Culinary Inspirations Instructor for the United States Personal Chef Association.

SAVORIES CULINARY STUDIO
By Appointment Only • 505.257.0204

Great Gift Ideas

A service from Savories is a PERFECT GIFT for any Special Occasion. Surprise your loved one with this exceptional service.

- New Moms
- House Warming
- Wedding or Birthday Gift
- Anniversaries, Special "Fridays"
- A Unique Business "Thank You"
- Hospital Patients going through recovery

Savories Personal Chef Service is the Answer!

Culinary Inspirations Cooking Class
Bonnie Snyder
Savories, Personal Chef Service

SUMMER ROLLS / RICE PAPER ROLLS

Ingredients for Filling:

Julienne Carrots, Red Pepper, Green Onion, Cucumber,
Avocado, Daikon Radish, Enoki Mushrooms,
Mint, Cilantro, Shredded Napa Cabbage,
Pork, Chicken, Shrimp
Bibb Lettuce, Red Leaf, Butter Leaf

Directions for Rolls:

1. Fill a large bowl with very warm water; Place a clean kitchen towel next to the bowl.
2. Submerge 1 rice paper sheet in water and soak until softened, about a minute.
3. Carefully remove the sheet and place it flat on the towel.
4. In the center of the sheet place chosen ingredients, topped by Mint and/or Cilantro leaves.
5. Fold both sides inward over the filling, then roll up in egg roll fashion. Repeat.

Serve, cut on the bias, with your choice of Dipping Sauce.

DIPPING SAUCES

Asian Dipping Sauce

1/2 C. rice wine vinegar
2 TBL. soy sauce
4 tsp. sugar (white or brown)
1 scallion, thinly sliced

Chinese Dipping Sauce

1/4 C. reduced sodium soy sauce
4 tsp. Chinese black vinegar or rice wine vinegar
1/2 tsp. sugar or to taste
dash of sesame oil
5 thin slices of ginger, thinly slivered

Thai Scallion Sauce

1/2 C. low sodium soy sauce
1/4 C. fish sauce
2 TBL. green onion, thinly sliced
1 TBL. cilantro, chopped
2 TBL. rice vinegar
2 tsp. sugar (white or brown)
1 tsp. mint, chopped
1 tsp. dark sesame oil
1/2 tsp. ginger root, minced
1/4 tsp. chile garlic paste
1 garlic clove, minced

Hoisin Dipping Sauce

1/2 C. Hoisin sauce
1/2 C. Asian bean sauce
1/4 C. water
1-2 TBL. garlic chile paste
2 TBL. chopped peanuts

With Garry Marin, faithful loving companion



Bonnie-ism:

If someone shows you who they really are,
don't forget to look.

With Brother Roger Branson



Bonnie-ism:
She was everything and a bag of chips!

Thai Crab Cakes with Cilantro-Peanut Sauce

Added by: Lisa Brisch (cheflisa@dinner-thyme.com)

last modified: 08/13/2003

Yield / Serves: 4

Ingredients

1 1/4 cups fresh breadcrumbs
1 cup fresh bean sprouts, chopped
1/4 cup finely chopped green onions
1/4 cup coarsely chopped fresh cilantro
2 tablespoons fresh lime juice
1/8 teaspoon ground red pepper
1 large egg
1 large egg white, lightly beaten
1 pound lump crabmeat, shell pieces removed
2 teaspoons olive oil, divided
Cooking spray

CILANTRO-PEANUT SAUCE:

1/2 cup balsamic vinegar
5 tablespoons granulated sugar
4 tablespoons brown sugar
4 tablespoons low-sodium soy sauce
1 teaspoon crushed red pepper
1/4 teaspoon salt
2 garlic cloves, minced
4 tablespoons creamy peanut butter
1 cup chopped fresh cilantro
4 tablespoons chopped fresh mint

To Make Peanut Sauce:

Combine the first 7 ingredients in a small saucepan, and bring to a boil, stirring frequently. Remove from heat. Add peanut butter, and stir with a whisk until smooth. Cool, and stir in cilantro and mint.

Tips: I make the cakes and then chill for an hour before sauteing.

Sauce and crab cakes are freezable

Directions

1. Combine the first 9 ingredients (breadcrumbs through crab) in a medium bowl; cover and chill 1 hour. Divide mixture into 8 equal portions, shaping each into a 1/2-inch-thick patty.
2. Heat 1 teaspoon oil in a large nonstick skillet coated with cooking spray over medium heat until hot. Add 4 patties; cook 3 minutes on each side or until lightly browned. Remove patties from skillet, and keep warm. Wipe skillet clean with paper towels; recoat with cooking spray. Repeat procedure with 1 teaspoon oil and 4 patties. Serve with Cilantro-Peanut Sauce.

Thai Shrimp Curry

1 tablespoon vegetable oil
1 cup thinly sliced onion
1 cup chopped green onions
1 tablespoon Thai green curry paste
13.5 fluid ounces canned coconut milk
1 cup low-salt chicken broth
3 tablespoons Thai fish sauce
2 teaspoons sugar
1 cup jarred diced petite-cut tomatoes
Fresh lime juice, to taste
2 pounds large shrimp, peeled, deveined
Chopped fresh cilantro

Directions

1. Heat oil in heavy large skillet over medium-high heat. Add sliced onion; stir-fry until soft and beginning to brown, about 4 minutes.

Add Butternut Squash, Chicken or Shrimp, Broccoli, Cauliflower, Spinach or Red Pepper. Reduce heat to medium. Add green onions and curry paste; stir until fragrant, about 1 minute. Add coconut milk, chicken broth, fish sauce, and sugar; bring to boil. Add tomatoes and boil 2 minutes.

Off heat, add lime juice.

Garnish with cilantro.

SAVORIES CHICKEN

The secret to a flavorful grilled chicken is to brine it first, then toss it in a robust vinaigrette while it's still hot from the grill.

BRINE

¼ cup sugar

½ cup kosher salt

6 pounds chicken

Combine sugar and salt in 4 qts. Water and bring to a boil. Reduce heat and simmer for 15 minutes.

Cool completely. Brine chicken for up to 6 hours in fridge. Pat dry.

Grill and toss with:

¼ cup fresh lemon juice

1 clove garlic minced

1 TBL chopped fresh rosemary

1 tsp red pepper flakes

1 tsp kosher salt

Whisk all ingredients and incorporate:

1/3 cup olive oil

Variation

¼ cup fresh lime juice

2 TBL fish sauce

1 clove garlic minced

¼ cup finely chopped fresh cilantro

3 TBL finely chopped mint

1 tsp red pepper flakes

Whisk all ingredients and incorporate:

½ cup vegetable oil

Chicken Saltimbocca

4 Chicken Breast; boneless/skinless
Seasoned Flour
3 TBL each, Butter and Olive Oil
½ lb. Mushrooms, sliced
1 Garlic Clove or more, chopped
10 Fresh Sage Leaves, chopped
½ C. Dry Vermouth or Marsala
1 C. Chicken Stock
4 Prosciutto Slices
4 Provolone Slices
Parmesan Cheese and Fried Sage for Garnish

Sauté pounded and floured breasts in butter/oil. Remove from Pan.
Add mushrooms and sauté for 3-5 minutes.
Add garlic and sage leaves for 1 minute more.
Deglaze with Vermouth or Marsala; add chicken stock and boil.
Place chicken back in pan; simmer 8-10 minutes.
Top with prosciutto and provolone; cover for 2-3 minutes.
Plate chicken, top with sauce, garnish with fried sage leaves and
Parmesan.

Serve this dish with a pasta of your choice and a simple green
vegetable.

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Lemon-Fennel-Dill CK

from: Me and the Yum Yum twins:
about 1/4 C lemon peel, julienne
(no white)
blanch in boiling H₂O 2 minutes
, drain.

dredge lightly, 1 lb. or more CK
strips in seasoned flour (I use
white pepper + salt) and saute in
a little olive oil / butter. (1 TBL each)
Remove from pan, season.

pour 3 TBL lemon fennel dill
in pan to deglaze. Add:
1 C. CK broth (reduced to 1/2
1/2 C. white wine

Simmer

add:

1-2 TBL. dill

lemon peel

and optionally - cream

crème fraiche

Serve over noodles.

either home-made or egg (fat)

Chicken Liver Pâté with Cherries and Pecans



This luscious, velvety pâté is easy to make and keeps refrigerated for days. It is the perfect centerpiece for a casual cocktail party menu in which everything else is purchased - olives, cheese, nuts, great bread and crackers, c'est tout! Spread the pâté on sliced green apples and crackers or crostini.

MAKES 8 TO 10 SERVINGS

2 sprigs parsley or other fresh herb
½ cup dried cherries or cranberries
1 cup chicken broth
Freshly ground coarse black pepper
1 pound chicken livers, trimmed
1 medium onion, chopped
1 cup unsalted butter, cut into chunks

1 clove garlic, peeled
1 teaspoon salt
¾ teaspoon freshly grated nutmeg
2 to 3 tablespoons brandy, poire eau de vie, or Calvados
½ cup chopped pecans or walnuts

Line a 3- to 4-cup terrine or mold with plastic wrap. Spray with cooking spray. Arrange the parsley or other fresh herb and a few dried cherries or cranberries in the bottom of the mold. This creates the decoration for the top of the pâté when unmolded.

In a medium saucepan, bring the broth, pepper, and 2 to 3 cups of water to a boil. Add the livers and onion and reduce the heat. Simmer until cooked through, 10 to 12 minutes.

Drain the livers and onion. Let cool and transfer to a food processor. Add all remaining ingredients except the dried cherries and pecans. Process until smooth.

Fold in the remaining cherries and transfer to the lined mold, tap the mold gently on the counter to settle out any bubbles, and smooth the top. Cover and refrigerate for at least 4 hours or up to 4 days before unmolding to serve.

To serve: Loosen the plastic wrap, invert the mold over a serving plate and turn out. Remove the plastic wrap. Gently press the chopped pecans into the sides of the mold.

With Cindi and Alice



With Susie



Bonnie-ism:
There are friends for reasons, and friends for seasons.



With Nadette





Tenderloin of Beef
Signature Dish Savories

Trim a 7 - 8 lb beef tenderloin. Rub espresso seasoning, salt and pepper into meat. Tie with cooking string and prepare smoker with preferred wood (mesquite) and wait until evenly hot. Place whole tenderloin in smoker for @ 20 min. (125 degrees meat temp). Remove from smoker and place in oven until meat temp is 150 degrees. Let rest for 10 min.

Slice and serve with beef demiglace, scalloped potatoes and baked asparagus.



Bonnie-isms:

Things will be better in the end. If it's not better, it's not the end.

Worry is using your imagination to attract something you don't want.

You can't be who you want to be by remaining who you are...



Lemon Tartlets with Chantilly Cream

Pie Crusts of preference

Ingredients:

Lemon Curd

4 Large lemons, zested and juiced
3 Cups of sugar
4 Large egg yolks

Place sugar and zest in food processor. Process until well combined (3-5 minutes)
Juice lemons and mix with sugar/zest. Whisk egg yolks in a separate bowl and stir in with the juice, sugar, zest mixture. Place in a non-stick saucepan (3-5 quart) over med-high heat. Bring to a boil stirring frequently. Lower heat and bring down to a light simmer until thickened. Remove from heat and set aside to cool completely.

Pie Crust for Tart Shells

You will need a 3-inch round cookie cutter. Roll dough out till about 1/4" thick. Don't over work the dough as it will become tough. Cut out as many as your dough will provide. Lightly press into a lightly greased standard cupcake pan or a silicone tartlet baker. Use a fork to poke holes on the bottom of the tart crusts.
Bake off tart crusts until light and golden brown. Once finished, be gentle and place on a rack to cool.

Once lemon curd and crusts are cooled completely fill with about 1 tablespoon.

Chantilly Cream

2 cups of Heavy Cream
1/2-1 cup of powdered sugar, sweetened to preference.
1 tsp Vanilla

Place all ingredients in bowl and whisk until soft and firm peaks form.

Place the whipped cream in a piping bag with a star tip or whatever you choose. Top each lemon filled tartlet with the cream and enjoy.

Thanks to Nadette Navarro for this recipe she prepared hundreds of times!

Brownie Cakes filled with Raspberry Chambord topped with a White Chocolate Cream Cheese Frosting

**Pull 8oz of cream cheese from the fridge and allow to come to room temp.
Pull a standard sized container of cool whip from freezer if needed**

Brownie recipe preference. High altitude if needed.

You will need a standard-sized non-stick cupcake pan. Prepare brownie recipe accordingly. Fill each cup 1/2 way with brownie batter. Bake @ 350 for 17-25 minutes or until toothpick comes out clean.

White Chocolate cream cheese Frosting

**8 oz of cream cheese-room temp
1 tsp vanilla
1 cup powdered sugar**

**Again, recipe by Nadette
Navarro who Bonnie mentored
and she became her chief baker.**

**1oz White chocolate
3 tbspoon Heavy Cream**

1 regular sized container of cool whip thawed to fridge temp

Once cool whip is thawed and cream cheese is at room temp, melt 1 oz of bakers white chocolate and 3 tablespoons of heavy cream. Place cream cheese, white chocolate and 1 cup of powdered sugar in a bowl of a stationary mixer. Use paddle and mix on med speed until light and fluffy. Stir in 1 tsp of vanilla.

Fold in all the cool whip until just combined. Place in fridge. You will need to use a pastry bag and star tip for topping the brownies.

Raspberry Chambord filling

**1 jar of seedless raspberry jam (about 8 oz)
Smallest bottle of Chambord. (raspberry liquer)**

**Empty jar of jam in a bowl and whisk 1/4 cup (or more if desired) of Chambord until smooth.
Remove cooled brownies from pan, poke a hole in each one, and place 1 1/2 tsps of raspberry filling in each brownie.**

Top each brownie with white chocolate cream cheese frosting. Enjoy



This is a small sampling of the favorite recipes of Bonnie Jean Branson. The print version of the book will include more recipes, photos and remembrances. Please email any recommendations, corrections and/or comments to:

susannajade@valornet.com.

We appreciate all suggestions on how to improve and enhance this little book.

Visit www.savories.net, go to Recipes Blog to see more of your favorites, then click on the **BLOG** link for even more!!