

*Valentine's Day Recipes & More!*



*Valentine's Day*

*Recipes & More!*





By *Sensual*

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Table of Contents

 *Valentine's Day*  
*Recipes & More!*  .....1

By Sensual.....1

Table of Contents .....2

Introduction.....9  
Greetings fellow romantic, and thank you for buying this E-book! As you know, Valentine's Day is sooooo, very special to those of us that have a significant other half! It is a day in which we can reflect and celebrate our love with our, ever so special someone, and honour the relationship we have created through our mutual love! .....9  
Having a special day that embraces the bond between lovers only reinforces this bond, which is such a wonderful and beautiful thing! Thankfully we have such a day as Valentines Day, to allow this! .....9

Valentine's Day History .....10

Give Me Your Heart .....12

Ribbons, Laces and Frills .....13

Cupid.....14

The Rose.....15

Birds and Love .....16

Turtle Doves and Love Birds .....17

Love Knot .....18

My Traditional Valentine.....19

Flowers & Their Meanings .....21

Sweets for the Sweet.....23

<b>Chocolate Sources .....</b>	<b>24</b>
<b>Magical Love Potions, Herbal Lore and Essential Oil Combinations for Valentine's Day.....</b>	<b>25</b>
<b>Love Potions .....</b>	<b>26</b>
<b>Attraction.....</b>	<b>26</b>
<b>Secret Desires .....</b>	<b>26</b>
<b>Increased Desire .....</b>	<b>26</b>
<b>Enhance Your Romance More .....</b>	<b>26</b>
<b>Arouse Your Passion.....</b>	<b>27</b>
<b>Sensuous.....</b>	<b>27</b>
<b>Binding Love .....</b>	<b>27</b>
<b>Romantic Herbal Lore.....</b>	<b>28</b>
<b>Love Potion Recipes.....</b>	<b>29</b>
<b>Romantic Valentines Ideas for gifts .....</b>	<b>30</b>
<b>Valentines Gifts For Her .....</b>	<b>32</b>
<b>Romantic Weekend Getaways .....</b>	<b>34</b>
<b>Valentines Gifts For Him .....</b>	<b>35</b>
<b>Valentine's Recipes Galore!!.....</b>	<b>37</b>
<b>Valentine's Day Romantic Appetizers .....</b>	<b>37</b>
<b>Valentine's Day Bacon and Smoked Oysters .....</b>	<b>37</b>
<b>Valentine's Day Blue Cheese and Walnuts Appetizers .....</b>	<b>38</b>
<b>Buffalo Wings with Blue Cheese Dipping Sauce.....</b>	<b>39</b>
<b>Valentine's Day Caviar Heart Kisses .....</b>	<b>40</b>
<b>Cheddar and Broccoli Valentine's Day Appetizers .....</b>	<b>41</b>
<b>Valentine's Day Cheese and Sausage Snacks .....</b>	<b>42</b>
<b>Clam Stuffed Mushroom Caps (Valentine's day).....</b>	<b>43</b>

<b>Valentine's Day Crunchy Stuffed Eggs.....</b>	<b>44</b>
<b>Crust-less Quiche for Valentine's Day .....</b>	<b>45</b>
<b>Valentine's Day Salmon Pate .....</b>	<b>46</b>
<b>Valentine's Day Recipes - Romantic Breakfasts .....</b>	<b>47</b>
<b>Valentine's Day Stuffed French Toast .....</b>	<b>47</b>
<b>Valentine's Day Blueberry Muffins.....</b>	<b>48</b>
<b>Valentine's Day Breakfast Casserole .....</b>	<b>49</b>
<b>Valentine's Day Belgian Waffles with Cherry Sauce.....</b>	<b>50</b>
<b>Caramel Cinnamon Muffins for Valentines Day .....</b>	<b>51</b>
<b>Valentines Day Breakfast Dish .....</b>	<b>52</b>
<b>Valentine's Day Raisin Scones .....</b>	<b>53</b>
<b>Valentines Day Cheesecake Pancakes with Berry-Lemon Syrup.....</b>	<b>54</b>
<b>Valentine's Day Western Omelette.....</b>	<b>55</b>
<b>Valentine's Day Banana Velvet Doughnuts.....</b>	<b>56</b>
<b>Valentine's Day Recipes - Cake Recipes .....</b>	<b>57</b>
<b>Heavenly Valentine's Day Chocolate Cheesecake.....</b>	<b>57</b>
<b>Valentine's Day Peanut Butter Cake.....</b>	<b>59</b>
<b>Valentine's Day Ambrosia Cake.....</b>	<b>61</b>
<b>Valentine's Day Pecan Cake .....</b>	<b>63</b>
<b>Hershey's Light Valentine's Day Chocolate Cake .....</b>	<b>64</b>
<b>Blackberry Wine Cake for Valentines Day .....</b>	<b>65</b>
<b>Decadent Chocolate Valentines Hearts .....</b>	<b>66</b>
<b>Tiramisu Cake for Valentine's Day.....</b>	<b>67</b>
<b>Easy Death By Chocolate (Valentine's Day) .....</b>	<b>69</b>
<b>Valentine's Day Strawberry Angel Fluff .....</b>	<b>70</b>

<b>Valentine's Day Recipes - Candy Recipes.....</b>	<b>71</b>
<b>Valentine's Day Cinnamon Pecans.....</b>	<b>71</b>
<b>Valentine's Day Coconut Bon Bons.....</b>	<b>72</b>
<b>Valentine's Day Unbaked Candy.....</b>	<b>73</b>
<b>Valentine's Day White Chocolate-Coffee Truffles.....</b>	<b>74</b>
<b>Valentine's Day Chocolate Sticks .....</b>	<b>75</b>
<b>Easy No-Beat Fudge for Valentine's Day.....</b>	<b>76</b>
<b>Valentine's Day Peanut Butter Marshmallow Cups.....</b>	<b>77</b>
<b>Chocolate-Covered Cherries (Valentine's Day) .....</b>	<b>78</b>
<b>Valentine's Day Saltines with Chocolate Nuts.....</b>	<b>79</b>
<b>Valentine's Day Cinnamon Candy .....</b>	<b>80</b>
<b>Valentine's Day Recipes - Cookie Recipes .....</b>	<b>81</b>
<b>Valentine's Day Hidden Hugs Cookies .....</b>	<b>81</b>
<b>Coffee Meringue Valentine's Day Kisses .....</b>	<b>82</b>
<b>Creme De Menthe Chocolate Squares (Valentine's Day).....</b>	<b>83</b>
<b>Valentine's Day Chocolate Chip Pudding Cookies.....</b>	<b>84</b>
<b>Valentine's Day Sugar Heart Cookies.....</b>	<b>85</b>
<b>Valentine's Day Fortune Cookies .....</b>	<b>86</b>
<b>Valentine's Day Meringue Cookies .....</b>	<b>87</b>
<b>Valentine's Day Sweet Potato Raisin Cookies .....</b>	<b>88</b>
<b>Valentine's Day Sweetie Pies.....</b>	<b>89</b>
<b>Valentine's Day Chocolate Cookie Bars .....</b>	<b>90</b>
<b>Valentine's Day Recipes – Desserts .....</b>	<b>91</b>
<b>Valentine's Day Pecan Pudding.....</b>	<b>91</b>
<b>Valentine's Day Meringue Tarts with Strawberries.....</b>	<b>92</b>

<b>Quick Raisin Dessert for Valentine's Day .....</b>	<b>93</b>
<b>Valentine's Day Coffee Liqueur Mousse .....</b>	<b>94</b>
<b>Peanut Butter Valentines Kiss Bars .....</b>	<b>95</b>
<b>Valentine's Day Decadent Ice Cream Cake.....</b>	<b>96</b>
<b>Red Hot Valentine's Day Salad.....</b>	<b>97</b>
<b>Valentine's Day Peanut Butter Chocolate Squares.....</b>	<b>98</b>
<b>Valentine's Day Peach Melba Dessert.....</b>	<b>99</b>
<b>Frozen Cinnamon Nut Yogurt (Valentine's Day) .....</b>	<b>100</b>
<b>Valentine's Day Recipes - Romantic Dinners.....</b>	<b>101</b>
<b>Valentine's Day Chicken in Silky Almond Sauce .....</b>	<b>101</b>
<b>Valentine's Day Tarragon Lamb.....</b>	<b>103</b>
<b>Valentine's Day Spanish Rice with Beef .....</b>	<b>104</b>
<b>Valentine's Day Chicken Parmesan .....</b>	<b>105</b>
<b>Valentine's Day Salmon Steaks with White Wine Sauce .....</b>	<b>106</b>
<b>Fettuccine with Cream, Basil and Romano (Valentine's Day) .....</b>	<b>107</b>
<b>Crispy Chicken Drumsticks for Valentine's Day.....</b>	<b>108</b>
<b>Salmon Steaks with Cucumber Dill Sauce (Valentine's Day).....</b>	<b>109</b>
<b>Valentine's Day Turkey Taco Salad.....</b>	<b>110</b>
<b>Valentine's Day Cornish Game Hen with Kasha Stuffing .....</b>	<b>111</b>
<b>Valentine's Day Recipes - Pie Recipes.....</b>	<b>113</b>
<b>Valentine's Day Golden Apple Pie with Rum Sauce .....</b>	<b>113</b>
<b>Valentine's Day Butterscotch Pie with Cinnamon Meringue .....</b>	<b>114</b>
<b>Valentine's Day Apple Pie.....</b>	<b>116</b>
<b>Valentine's Day Crustless Pumpkin Pie.....</b>	<b>117</b>
<b>Valentine's Day Apple Crunch Pie with Cinnamon Ice Cream .....</b>	<b>118</b>

<b>Valentine's Day Chocolate Peanut Pie .....</b>	<b>119</b>
<b>Pumpkin Pie with Ginger Cookie Crust (Valentine's Day) .....</b>	<b>120</b>
<b>Valentine's Day Ambrosia Pie .....</b>	<b>121</b>
<b>Valentine's Day No-Bake Blueberry Pie .....</b>	<b>122</b>
<b>Valentine's Day Alcoholic Drinks.....</b>	<b>123</b>
<b>Valentine's Day Rum Cream .....</b>	<b>123</b>
<b>Valentine's Day on the Rocks.....</b>	<b>124</b>
<b>Valentine's Day Cherry Bomb .....</b>	<b>125</b>
<b>Valentine's Day Peachy Corkscrew.....</b>	<b>126</b>
<b>Valentine's Day Screw .....</b>	<b>127</b>
<b>Valentine's Day Deceiver.....</b>	<b>128</b>
<b>Special Valentine's Day Cocktail.....</b>	<b>129</b>
<b>Fuzzy Balls for Valentine's Day.....</b>	<b>130</b>
<b>Gorgeous Valentine's Day .....</b>	<b>131</b>
<b>Valentine's Day Hot Buttered Comfort .....</b>	<b>132</b>
<b>Valentine's Day Hot Shot .....</b>	<b>133</b>
<b>Valentine's Day Fireside Punch.....</b>	<b>134</b>
<b>Valentine's Day Quickie .....</b>	<b>135</b>
<b>Valentine's Day Woo Woo.....</b>	<b>136</b>
<b>Valentine's Day Alcoholic-Free Drinks.....</b>	<b>137</b>
<b>Valentine's Day Strawberry Lemonade.....</b>	<b>137</b>
<b>Valentine's Day Frosty Apple Delight.....</b>	<b>138</b>
<b>Creamy Valentine's Day Peppermint Shake .....</b>	<b>139</b>
<b>Easy Bubbly Valentine's Day Punch .....</b>	<b>140</b>
<b>Valentine's Day Orange Sunrise.....</b>	<b>141</b>

*Valentine's Day Recipes & More!*

**Fireside Coffee for a Romantic Valentine's Day .....142**  
**Valentine's Day Purple Passion ..... 143**  
**Valentine's Day Pineapple Cooler .....144**  
**Valentines Day Creamsicle Frappe ..... 145**  
**Valentines Day Sodas..... 146**  
**Valentine's Day Craving.....147**



### *Introduction*

Greetings fellow romantics, and thank you for buying this E-book! As you know, Valentine's Day is sooooo, very special to those of us that have a significant other half! It is a day in which we can reflect and celebrate our love with our, ever so special someone, and honour the relationship we have created through our mutual love!

Having a special day that embraces the bond between lovers only reinforces this bond, which is such a wonderful and beautiful thing! Thankfully we have such a day as Valentines Day, to allow this!

There are so many things you can do to celebrate this day, and many ways to show your undying love to your other half! It could be an excursion to some romantic retreat for a weekend, or perhaps an exchange of gifts that could be cherished for years to come! Maybe some beautiful lingerie to make the day really red-hot! Perhaps you will stick with the traditional chocolates and bouquet of red roses, and enjoy a romantic home cooked meal made for two, using some of the recipes that are included within this e-book.

Whatever your fancy, it's surely a day that you should spoil your lover. If not, there may be trouble a brewing! So don't put it off, go for it and let your passion for your lover take over! It will only strengthen your bond tremendously, and that is worth more then anything in this world! *"To love is to live, but if your not loving, then you're not living -Sensual"*

### *Valentine's Day History*

Valentine's Day started during the rule of Emperor Claudius II. Rome had been involved in many bloody and unpopular wars. Claudius the Cruel, as he was known, was having a difficult time getting soldiers to join the military. He believed the reason was because Roman men didn't want to leave their loves or families. As a result, Claudius cancelled all marriages and engagements in Rome.

During this time, there was a Christian priest named Valentine who defended love in the empire. Valentine began to secretly marry couples despite the Emperor's orders. When Emperor Claudius was informed of such ceremonies, Valentine was sent to prison where he remained till his death on February 14 in the year 270. Not even a Valentine's card from the Emperor while in prison, LOL...well those came much later!

It wasn't until hundreds of years later that Valentine's Day began to develop, as we know it. At the time of Valentine's death, Christianity was beginning to take control of Europe. Roman Catholicism sought to do away with pagan holidays. Valentine's Day came to replace a mid-February fertility festival called Lupercalia. During Lupercalia, but in honour of the goddess Juno Februata, the names of young women were put into a box and lot drew names. The boys and girls who were matched would be considered partners for the year, which began in March. The early Roman men often wore the names of the girls who were to be their partners during the Lupercalia, pinned to their sleeves. Even today we say that a man wears his heart upon his sleeve when he shows his interest in a lady.

Sometimes the couple exchanged presents. Ladies often received perfumed gloves or fine jewels. After the Lupercalia became a saint's day honouring Saint Valentine, (a time for anyone looking for a mate). In the 17th century a hopeful maiden ate a hard-boiled egg and pinned five bay leaves to her pillow before going to sleep on Valentine's eve. She believed this would make her dream of her future husband. Later, people began to exchange valentine cards instead of presents. The Duke of Orleans is believed to have made the first valentine card. Imprisoned in the Tower of London in 1415, he wrote love poems, or valentines," to his wife in France. It is now in the British Museum.

Sweethearts exchanged handmade cards during the 17th and 18th centuries. The French trimmed huge paper hearts with yards of real lace. Valentine cards became popular in the United States during the Civil

*Valentine's Day Recipes & More!*

War. Elaborate cards trimmed with satin ribbons, mother-of-pearl ornaments, and spun glass were sold. Within a few years Valentine's Day received almost as much attention as Christmas.

*Give Me Your Heart*

Pink, Red and White

The colours of Valentine's Day are pink, red, and white. Pink is a delicate, almost innocent shade of red. Pink also was connected with St. Valentine, whose burial caused the pink almond tree to blossom. Red is a symbol of warmth and feeling, the colour of the heart. White stands for purity and faith: a faith between two that love each other.

The red heart is an old symbol for love. Centuries ago, people did not know that the heart pumps blood through the circulatory system. However, they did know that the heart beats faster when a person is excited or upset. For this reason they believed that the heart was the centre of our feelings. This idea remains today in certain sayings, such as, "It does my heart good," or "I'm broken-hearted," or "sick at heart."

*Ribbons, Laces and Frills*

Ribbons and frills have been associated with romance since the days of knighthood when a knight rode into battle with a ribbon or scarf given him by his lady fair. The dictionary states that the word "Lace" comes from a Latin word meaning to "snare" or "noose".

## *Cupid*

Cupid (Greek. name is Eros) was the son of Venus (Greek. name is Aphrodite) the Roman and Greek goddess of love. In the Roman and Greek myths Cupid is always a youth, never a fat baby with wings, besides how could he carry such a plump little body with those tiny wings? He possessed a bow with a quiver of arrows. When he shot the arrow into someone's heart, that person fell in love. Usually his mother would be the one who sent him on such errands (sounds like fun!). In Latin, the word Cupid means, "desire." Cupid is typically represented as a chubby, naked, winged boy or youth with a mischievous smile. Cherubs are descendants of Cupid. They are depicted as lovable little winged creatures without arrows and quivers. Cherubs were typically not mischievous like Cupid.

## *The Rose*

Roses have endured as the traditional flower of Valentine's Day, and perhaps we also owe that to the Romans. In legend, a woman, Rodanthe, was pursued by many suitors who finally became so impassioned they broke down the doors of her house. This enraged the goddess Diana, who turned the woman into a flower and her suitors each into a thorn.

The rose, which is undoubtedly the most popular flower in the world, speaks of love and has been the choice of lovers in every century. If you rearrange the letters of the word rose you get Eros, the god of Love. The colour of roses is also important.

**White** roses are for true love and purity of the mind.

**Red** roses are for love and passion.

**Yellow** roses are for friendship.

**Black** roses mean farewell.

**Pink** roses mean friendship or sweetheart.

The message would grow in complexity with combinations. A full rose placed over two buds meant secrecy. Remove the thorns from a rosebud and you say, "I fear no longer." Remove the leaves also and your message becomes "There is nothing to hope or fear."

***Birds and Love***

Europeans also believe that Feb. 14th is the day when birds begin to choose their mates. Chaucer, Shakespeare, and numerous other poets mention the tradition in their work. In accordance with the tradition, it is believed that a young girl will be able to tell what type of man she will marry based upon the first bird that she sees on Valentine's Day. *The birds, and their associations, include:*

<b>Blackbird</b>	<b>A Clergyman or Priest</b>
<b>Robin Redbreast</b>	<b>Sailor or Nautical man</b>
<b>Goldfinch (or any yellow bird)</b>	<b>A rich man</b>
<b>Sparrow</b>	<b>A farmer or country gentleman</b>
<b>Bluebird</b>	<b>A happy man</b>
<b>Crossbill</b>	<b>An argumentative man</b>
<b>Dove</b>	<b>A good man</b>
<b>Dodo</b>	<b>You've been drinking too much!</b>



*Turtle Doves and Love Birds*

It was a popular belief in the olden times that the birds chose their mates on 14th of February. Doves and pigeons mate for life and therefore were used as a symbol of "fidelity."

*"Oft have I heard both youth and virgin say  
Birds choose their mates, and couples too, this day;*

*But by their flight I never can divine,*

*When I shall couple with my Valentine." Herrick,*

*Love Knot*

Young women in strict Muslim households used to send their pledges of love to young men through messages woven through the knots of a carpet in an Arab tradition. This tradition of sending messages through the knots gave birth to the concept of love knots that continues to this day.

### *My Traditional Valentine*

Hundreds of years ago in England, many children dressed up as adults on Valentine's Day. They went from home to home singing:

*Good morning to you, valentine;  
Curl your locks as I do mine---  
Two before and three behind.  
Good morning to you, valentine.*

In the Middle Ages, young men and women drew names from a bowl to see who their valentines would be. They would wear these names on their sleeves for one week. Hence the well known saying, "To wear you heart on your sleeve."

In Wales wooden love spoons were carved and given as gifts on February 14th. Hearts, keys and keyholes were favourite decorations on the spoons. The decoration meant, "You unlock my heart!"

Another British folk belief was that to insure a dream of your husband to be was to place bay leaves sprinkled with rose water on your pillows on St. Valentine's Day Eve and recite this little prayer:

*Good valentine, be kind to me;  
In dreams, let me my true love see*

In Victorian times it was considered bad luck to sign a Valentine's Day card.

Victorians believed that if a lady put a silver coin under her pillow on Valentine's eve, she'd receive a proposal by the end of the year.

Valentine's Day didn't become popular in the United States until the 1800s.

The first American publisher of Valentines was printer and artist Esther Howland. Her elaborate lace cards of the 1870s cost from five to ten dollars, with some selling for as much as thirty-five dollars. Since that time, the Valentine card business has flourished. Except for Christmas, Americans exchange more cards on Valentine's Day than at any other time of the year.

*Valentine's Day Recipes & More!*

During the Civil War valentines for the soldiers and their sweethearts often depicted lovers parting or a tent with flaps that opened to reveal a soldier. These were called "windows." In times of peace the "window" would be a church door, opening on a bride and groom. Another Civil War valentine novelty was for the card to have a place for the sender to place a lock of hair.

In some countries, a young woman may receive a gift of clothing from a young man. If she keeps the gift, it means she will marry him.

In Japan, girls give Valentine's Day chocolates to boys.

If you are awakened by a kiss on Valentine's Day you will have good luck.

### *Flowers & Their Meanings*

In the 1600's, a language of flowers developed in Constantinople and in the poetry of Persia. Charles II introduced the Persian poetry to Europe, and Lady Mary Wortley Montague brought the flower language from Turkey to England in 1716. It spread to France and became a handbook of 800 floral messages known as the Book Le Langage des Fleurs. Lovers exchanged messages as they gave each other selected flowers or bouquets. A full red rose meant beauty. Red and white mean unity. Crocus said, "abuse not", while a white rosebud warns that one is too young for love. Yellow roses were for jealousy, yellow iris for passion, filbert for reconciliation and ivy for marriage. The message would grow in complexity with combinations. A full rose placed over two buds meant secrecy. Remove the thorns from a rosebud and you say, "I fear no longer." Remove the leaves also and your message becomes "There is nothing to hope or fear." Want to say, "Your unconscious sweetness has fascinated me"? Then offer a Lilly of the Valley and Ferns.

<b>Flower</b>	<b>Traditional Meaning</b>
<b>Aster:</b>	Talisman of love
<b>Begonia:</b>	A fanciful nature
<b>Carnation, red:</b>	Admiration
<b>Carnation, white:</b>	Pure and ardent love
<b>Chrysanthemum, red:</b>	I love you
<b>Chrysanthemum, white:</b>	Truth
<b>Daffodil:</b>	Regard
<b>Daisy:</b>	Innocence, gentleness
<b>Forget-me-not:</b>	True love
<b>Globe amaranth:</b>	Unfading love
<b>Hibiscus:</b>	Delicate beauty
<b>Jasmine, white:</b>	Amiability
<b>Jasmine, yellow:</b>	Modesty
<b>Larkspur:</b>	An open heart
<b>Pansy:</b>	Thoughtful recollection
<b>Primrose:</b>	Young love
<b>Rose, pink:</b>	Perfect happiness
<b>Rose, white:</b>	Charm and innocence
<b>Rose, red:</b>	Love and desire

*Valentine's Day Recipes & More!*

<b>Rose, white and red:</b>	Unity
<b>Rosebud:</b>	Beauty and youth
<b>Tuberose:</b>	Dangerous pleasure
<b>Tulip:</b>	You are the perfect lover
<b>Verbena:</b>	May you get your wish
<b>Violet:</b>	Modesty and simplicity

*If you're stuck on where to find a good source of roses and other gifts, here are a few places of interest!*

*Roses Galore, Click here!!*

*Flower Power*

*Beautiful Bouquet's*

*Sweets for the Sweet*

## Chocolates

Chocolates are a woman's best friend!

"Seated high on a golden throne, Montezuma observed by his subjects with reverent awe, repeatedly drank from a golden goblet containing a beverage called *chocolatl*. When the Indians honoured the Spanish by offering them the bitter, dark brown drink, they explained that the beans from which it was made had come from paradise, and so each sip would bring wisdom and knowledge..."

\*More than 3000 years ago, the Mayans and Aztecs enjoyed chocolate. Cocoa and hot chillies were combined to make a drink called "chocolatl" And if you're adventurous, do try some mild chillies dipped in chocolate.....there lovely!

\*Europeans were introduced to the drink in the 17th century, dropped the chillies and added sugar.

\*Chocolate became indulgencies of Seventeenth century 'Social Elite'.  
"Chocolate houses' sprang up everywhere.

\*Solid chocolate became popular in the 1800's. The first chocolate bars were just tablets of coarse-ground chocolate and sugar.

\*Dutch settlers brought chocolate to the American colonies.

\*In 1765, a man named Baker started a chocolate mill near Boston.

\*Fry & Sons discovered a way to make chocolate edible in 1847.

\*Cadbury Brothers discovered a means of making eating chocolate much smoother and less bitter. Richard Cadbury created the first heart-shaped Valentine's Day boxed candy sometime around 1870.

**Known as Conversation Hearts**

## *Chocolate Sources*

*Aphrodite Chocolates*

*Lovely Chocolates*

*These are my favourites!!!*

*Cadbury's Best*

*Love Hearts*



*Magical Love Potions, Herbal Lore and Essential Oil Combinations for Valentine's Day*

There are certain scents that arouse the senses, bringing forth an amorous mood that is perfect for Valentine's Day romance. But how do you concoct just the right romantic love potion or aromatherapy recipe for the love of *your* life?

Here we demystify love potions and aromatherapy, providing tried-and-true combinations for you to try in a variety of ways.

## *Love Potions*

Through the ages we have been fascinated with the idea of love potions.  
A magic elixir that creates  
instant love or passion. Does Love Potion #9 really exist?

We know that scent plays a major role in the art of passion. We also know that essential oils can have noticeable effects on our moods and physical responses.

Are essential oil blends the answer? Well, science has been unable to provide any concrete answers, however, do any digging through folklore medicine references and you will certainly find all kinds of herbal suggestions and talisman ideas.

Considering the season, I thought it would be fun to pull out some love potion recipes and let you decide if you want to try any to see for yourself. I will not be held responsible for the consequences - good, bad or otherwise. Just remember the old saying "Be careful what you wish for - you just might get it!"

All these blends can be used in diffusers, used to scent body powders, to create a scented spray, in a massage oil or as a personal scent (dilute to 1% in jojoba) and worn on pulse points.

Actual formulas are not given as part of the power of a potion lies with the creator of the blend. The oils are listed in terms of what portion of the blend they form: MA=major, mi=minor, T=trace. If there is an asterisk (\*) after the oil, that indicates the oil is a possible irritant and should be used with caution.

### ***Attraction***

- Patchouli (MA), Lavender (MA), Cedar wood (mi)

### ***Secret Desires***

- Heliotrope (MA), Cedar wood (MA), Rose (MA), Frankincense (T)

### ***Increased Desire***

- Jasmine (MA), Vanilla (mi), Musk (mi)

Love Me - Rose (MA), Sandalwood (MA), Jasmine (mi)

### ***Enhance Your Romance More***

- Rose (MA), Gardenia (mi), Lavender (mi)

**Arouse Your Passion**

- Jasmine (MA), Rose (MA), Sandalwood (MA), Patchouli (MA), Camphor\* (T)

**Sensuous**

- Ambergris (MA), Jasmine (mi), Musk (mi), Frankincense (T)

**Binding Love**

- Ylang Ylang (MA), Jasmine (MA), Champa (mi), Tuberose (mi), White Wine (mi). For this one, place a few drops of this on your lover's and your heart to bind them in your mutual love for eternity.

*Romantic Herbal Lore*

Herbs have been used to enhance romance for centuries, by lovers and lovelorn alike. Among the herbs said to promote the course of true love is basil. Offer a sprig of basil to the man of your dreams and, if he accepts it, he is surely yours.

Tudor maidens who wished to marry would place a bay leaf beneath their pillow on Valentine's Day and whisper the couplet, "Saint Valentine, be kind to me, In my dreams, let me true love see." If they then dreamed of love, it was surely a prediction that they would marry within a year.

Gentlemen should put a pinch of dried sage under their tongue before approaching their intended to ensure a love-swept courtship. They should also remember that many herbs are reputed to have aphrodisiac qualities; among them are sweet basil, thyme, rosemary, juniper, laurel, myrtle, sandalwood, patchouli, elderflower and jasmine.

If you're feeling insecure in love, then tying three laurel leaves to the bottom of your bed will ensure that your lover sees no one but you.

Although temporary, here's a love spell that has been used throughout the ages:

*Take a lock of your lover's hair and mix it with the burned ashes from a small piece of your lover's clothing. Wrap in a white handkerchief with a handful of Johnny-jump-ups (also known as heartsease). Bury the handkerchief under your porch at the new moon. Your love will be true to only you - but only for one month.*

For long-term fidelity, share the leaves of the periwinkle with your husband, or plant marigolds in the soil upon which your loved one has walked. He will be faithful to you forever.

For friendship, make two small red silk bags, fill with cloves and tie with ribbon. Wear one silk bag yourself and give the other to your friend. You are sure to be friends forever!

*Love Potion Recipes*

Use the essential oil and herbal combinations suggested blending your own personal love potions using (Please be aware that essential oils may cause irritation or allergic reactions in some people; read the bottle labels carefully and use appropriate caution.)

**Massage Oil Recipe**

1/2-cup sweet almond oil and 1/2 teaspoon of essential oil (see list above). Shake the bottle before using.

### *Romantic Valentines Ideas for gifts*

Here are some **romantic valentines ideas** that will help you find answer to questions like “**what to do on Valentine's Day**”

- Well I believe if you want to make your valentine feel special then a great idea for you is to place a small love note with three magical words written on it 'I Love You' and place it besides her bed and see the miraculous effects.
- Take a day's leave from office and plan the day with your loved one.
- Prepare some nice valentines cookie recipe in the shape of heart and I'm sure your partner will love it.
- Romantic long drive and a candle light dinner is a fabulous idea.
  - Do not forget to present her a bouquet of red roses because to express love what better way than flowers.
  - Instead of buying a card, this valentine's day do something different. Prepare a nice colourful card and do not forget to write love quotes.
- There are lot many **things to do for Valentine Day** like go to a disco and party.
- This is the day when words are not enough. Some action is also required to make the day different. Well I hope you must have got an idea that I'm talking about giving your spouse a nice tight hug.
  - Decorate the house for the special occasion. Implement smart tricks for creating the mood for romance. Dim lights, light music, romantic songs and most importantly attire a nice costume specially meant for Valentine's Day. Adorn yourself with jewellery and other fashion accessories.
- Propose your partner and tell her/him how special and important he/she is for you and that it is difficult to imagine your life without them.
  - Hold each other's hands and go for a short walk.
- Appreciate each other and read out romantic poems for your lover.

[Gift Shops that cater for you both!](#)

[Great gifts to select from!!](#)

[Wonderful and Funky Gifts!!](#)

[And don't forget the Champaign!!!](#)



### *Valentines Gifts For Her*

"Whenever we're apart it feels like a part of me is missing... and then I remember, you have my heart." Well I guess a person who occupies such a special place in your heart to make you say this, "I would give up everything for one moment with you; for one moment is better than a lifetime of not knowing you" indeed deserves importance to be shown. To express the deepest feelings in your heart for your beloved, what can be a better day than Valentines Day when couples are frantically waiting to tie their love knots? This whole event is incomplete without gifting your cutie pie with a valentine's gift. Read further to catch some ideas about finding the right **valentine gifts for her...**

Guys I'm telling you finding a **romantic Valentine's Day gift for your girlfriend** is not an easy task. But don't worry because I'm here to give you some helpful advice, regarding **Valentine gift ideas for women.**

- I think the best gift for your sweetheart is **foot pro massager** that will help relax her tired feet by giving her a nice massage or you could provide the massage yourself, even better.
- If she is fond of music, buy her a **CD Player** and don't forget to buy **her favourite CDs**. Music has a very soothing effect and thus helps relieve mind from worries.
- Women are generally found to have a liking for **paintings and sceneries** so how about the idea of buying her some exclusive painting that she had always longed for.
- Women are said to be very talkative who love chit-chatting over the phone with friends so I guess the perfect gift for them is undoubtedly a **brand new cell phone**, you make the call!
- **Jewellery** is in fact labelled as a woman's best friend or perhaps chocolate, or perhaps both. But before buying jewellery for her, peep inside her jewellery box to see her collection because that will help you decide as to what to shop for. Now if you want to buy her something unique and exclusive, then there is no better idea than **diamonds and pearls.**
- If your sweetheart is very fashion conscious, then you have many choices like you can buy her an **elegant looking evening party gown** or else you can go and check out some **trendy bags.**
- But guys while buying these beautiful valentine gifts do not forget to take along a bouquet of red roses and Valentines Day card. Guys, now you must have got a clear picture regarding what to buy your sweetheart on this wonderful Valentines Day.



- So, I hope guys, by now you know what signs to look out for, to ensure that the love of your life feels the same for you.

Here are just a few places to checkout, if you need more of a detailed selection!

[Lingerie](#)

[Sexy Lingerie](#)

[Very Hot Lingerie](#)

[Classy Jewellery](#)

[Handbag](#)

*Romantic Weekend Getaways*

If you really want to push out the love boat, then why not book a short weekend getaway! Nothing like getting away from it all, just some one on one time!

A few places to check out!

*Take her away!*

*Weekend Break*

*Escape from it all!*

*Pack your Bags!!*

## *Valentines Gifts For Him*

"Somewhere there's someone who dreams of your smile, and finds in your presence that life is worth while, so when you are lonely, remember this is true: Somebody, somewhere is thinking of you." "If you love me like you told me please be careful with my heart. You can take it just don't break it or my world would fall apart." After having read these romantic love quotes, didn't you start thinking that what a wonderful feeling love is. Infact it is the most beautiful thing that can happen to mankind. So when love is so special and sacred, don't you think to celebrate lovers' day, you should present the special man of your life with some exquisite Valentine's Day gift. Read further to learn about **valentine gift ideas for men.**

I'm sure on this special occasion; you would like to shop some **romantic Valentine's Day gift for your boyfriend**, so here are some ideas about **buying valentines gifts for him.**

- If your guy is fond of sports, then what better idea than presenting him with **tickets to watch his favourite team playing** and please do not forget to buy your ticket.
  - Most guys have a hobby cum desire to maintain a unique and classy collection of watches. But here what matters is on the basis of your observation, you need to find out the **right watch for your valentine.** Thus what I'm trying to say is that you need to make choice between high tech watches, vintage styles or classic elegant ones and decide which one is the most suitable for your sweetie pie as per his personal taste.
- Gifting a **smart leather wallet** can be a fabulous idea. Guys really like it, if someone presents them with some nice funky fashion accessory. To add on some element of romance place your passport size photo inside.
  - How about the thought of watching a romantic movie together. Well if that sounds interesting to you, you can buy him a **hi tech DVD player**, along with a couple of DVD's of his choice.
- Well I think the best way to spice up your love life is undoubtedly champagne. If that is the case so what better idea than buying a **bar set** so that you two can enjoy your drink and go crazy with each other.
  - Another great option can be gifting **grooming products.**
  - Men are really fond of fragrances so I guess if you present your loved one with some **class perfume**, I'm sure your boyfriend will love it.

- **Fashion accessories** are what you'll find in every man's wardrobe. So girls, you have innumerable options to choose from. To name a few, we have **trendy belts, sleek eyewear, a smart fashionable scarf, gold cufflinks, money clip etc.**

So girls, I'm sure now you are no more in a state of dilemma regarding the valentine's gift for the special man in your life.

A few places to browse, to help in deciding upon a possible gift for him, girls:

[Boys Toys](#)

[Men's Fashion](#)

[Gadgets and More!!!!](#)

*Valentine's Recipes Galore!!*

*Valentine's Day Romantic Appetizers*

*Valentine's Day Bacon and Smoked Oysters*

**Categories: Appetizers, Seafood**

- 2 can Smoked oysters
- 1/4 cup Light vegetable oil
- 1/2 lb Bacon strips
- 40 Round wooden toothpicks
- 3 tb Garlic, minced

Cut bacon strips in thirds.

Wrap a bacon slice around each oyster and place a toothpick through to hold it in place.

In a medium skillet, heat oil, and add garlic.

Cook wrapped oysters in oil until bacon is crisp.

**Remove from pan and drain on a paper towel to drain.**

*Valentine's Day Blue Cheese and Walnuts Appetizers*

**Categories: Appetizers, Cheese**

1 cup Walnuts  
1-cup Crumbled blue cheese  
1 Egg beaten with 1 tab water

Just chop 1 cup of walnuts (depending on the size of brie you need to cover) and stir into 1 cup crumbled blue cheese. Press onto the top of the Brie and carefully wrap a sheet of thawed puff pastry dough (Roll out to size needed).

Use fingers wet with cold water to seal underside of pastry. Cut off excess to make cutouts and adhere to top of Brie with a little cold water.

Brush with egg mixture.

Bake on a cookie sheet covered with baking parchment in a 375-degree oven for about 20 minutes until golden. (Parchment makes it simple to transfer Brie to serving dish.)

**Let Baked Brie stand for 20-30 Min. before cutting to let it firm up a little.**

## ***Buffalo Wings with Blue Cheese Dipping Sauce***

### **Categories: Chicken, Appetizers**

- 6 tb Butter or margarine
- 1/4 c Hot pepper sauce
- Vegetable oil for frying
- 18 Chicken wings, disjointed, tips discarded

#### **Blue Cheese Dipping Sauce:**

- 1/4 lb Blue cheese, Roquefort or Gorgonzola
- 1/2 c Mayonnaise
- 1/2 c Sour cream
- 1 tb Lemon juice
- 1 tb Wine vinegar
- Hot pepper sauce to taste

Melt butter in a small saucepan. Add hot sauce and remove from the heat.

In a large frying pan or deep-fat fryer, heat 1" of oil to 375. Fry wings in batches without crowding until golden brown, 12 1/2 minutes. Drain on paper towels.

Brush wings with spicy butter. Serve warm with Blue Cheese Dipping Sauce.

#### **For Blue Cheese Dipping Sauce:**

In small bowl, mash the blue cheese, leaving some small lumps. Whisk in the mayonnaise until blended. Add the sour cream, lemon juice, wine vinegar, and hot pepper sauce; whisk until well blended.

**Cover and refrigerate until ready to serve**

*Valentine's Day Caviar Heart Kisses*

**Categories: Appetizers, Seafood**

1 sm Cucumber, scrubbed and trimmed  
1/3 c Sour Cream  
1 ts Dried dill weed  
Freshly ground black pepper to taste

1 Jar red salmon caviar  
Fresh dill sprigs  
8 Thin slices whole-wheat bread  
Butter or margarine

Slice cucumber into 1/4-inch rounds.

In a small bowl, combine sour cream, dried dill and pepper. Place one teaspoon of the sour cream mixture on each cucumber slice. Garnish each with about 1/2-teaspoon caviar and a dill sprig.

**Cut bread slices with heart-shaped cookie cutter. Toast and butter. Place cucumber slices in centre of serving plate and surround with toast hearts.**



***Cheddar and Broccoli Valentine's Day Appetizers***

**Categories: Cheese, Appetizers**

10 oz Frozen chopped broccoli\*  
8 oz Whole kernel corn; drained  
1/4 c Onion; chopped  
1/2 c Walnuts; coarsely chopped  
1/2 c Milk  
1/4 c Butter; melted  
2 Eggs  
1/2 c Bisquick  
1/4 ts Garlic salt  
1 c Cheddar cheese; shredded

\*Thawed and drained.

Heat oven to 375. Grease a 9x9x2" pan.

Mix broccoli, corn, onion and walnuts. Place in pan.

Beat milk, butter, eggs, bisquick and garlic salt until smooth, 15 seconds. in blender on high, stopping blender frequently to scrape sides if necessary, or 1 minute. with electric mixer on high. Pour evenly into pan.

Bake until knife inserted in centre comes out clean, 23-25 minutes.; sprinkle with cheese.

Bake until cheese is melted, 2-3 minutes longer. cool 30 minutes.

**Cut into triangles or squares. Makes 30 appetizers.**

*Valentine's Day Cheese and Sausage Snacks*

**Categories: Pork, Cheese, Appetizers, Meats**

1 Roll Sausage Meat  
1 Spanish Onion, finely chopped  
1 lb Grated Cheddar Cheese  
3 c Bisquick  
3/4 c Milk

Blend sausage meat and onion in blender. Add the cheddar, bisquick, and milk and mix well.

Drop from teaspoon onto greased cookie sheet

Bake at 425 Degrees Fahrenheit for 10 -15 minutes or until browned.

**This is QUICK and makes a DELICIOUS Valentine's Day snack.**

***Clam Stuffed Mushroom Caps (Valentine's day)***

**Categories: Appetizers**

1/2 c Butter  
2 lb Mushrooms, 1-1/2" to 2" in diameter  
1 c Minced clams, with liquid  
1 Clove garlic, minced  
1/2 c Dried bread crumbs  
1/3 c Parsley, chopped  
3/4 ts Salt  
1/4 ts Ground black pepper  
Lemon juice

Melt butter in sauce pan.

Remove and dice mushrooms stems. Dip mushroom caps in butter and place, rounded side down, on a rack on a cookie sheet.

Drain clams and reserve liquid.

In melted butter, saute mushrooms stems and garlic. Add clam liquid and simmer until mushroom stems are tender. Remove from heat and stir in the bread crumbs, parsley, salt and pepper.

Spoon mixture into mushroom caps. Broil about 6 " from heat for about 8 minutes, until mushrooms are tender and tops are lightly browned.

**Sprinkle a few drops of lemon juice on each and serve hot.**

*Valentine's Day Crunchy Stuffed Eggs*

**Categories: Eggs, Appetizers**

- 6 Eggs, hard-cooked
- 1/4 c Sour cream
- 1/4 ts Salt
- 1/8 ts Pepper, coarsely ground
- 1 ts Parsley flakes
- 2 Bacon slices, cooked and crumbled
- Paprika
- 6 Pimiento-stuffed olives, halved

Peel eggs; slice in half lengthwise, and carefully remove yolks. Mash yolks and stir in sour cream, salt, pepper, and parsley flakes; mix until smooth. Stir in bacon.

**Stuff egg whites with yolk mixture; sprinkle with paprika, and top with an olive half.**

*Crust-less Quiche for Valentine's Day*

**Categories: Appetizers, Eggs**

1/4 lb Butter  
1/2 c Flour  
6 Eggs  
1 c Milk  
3 oz Cream cheese, softened  
2 c Cottage cheese  
1 lb Monterey jack cheese, cubed  
1 ts Baking powder  
1 ts Salt  
1 ts Sugar

Melt butter in small saucepan, add flour and cook until smooth.

Beat eggs, add milk, cheeses, baking powder, salt, sugar and butter-flour mixture. Stir until well blended. Pour into well greased 9x13x2" pan.

**Bake, uncovered, at 350 degrees for 45 minutes.**

*Valentine's Day Salmon Pate*

**Categories: Seafood, Appetizers**

8 oz Cream Cheese  
1 ts Horseradish  
1 tb Lemon Juice  
1 c Cooked Salmon  
2 ts Minced Onion  
2 tb Chopped Fresh Parsley  
1/4 ts Liquid Smoke \*

\* omit if smoked salmon is used.

Blend the cream cheese, horseradish, lemon juice, cooked salmon, onion, parsley, and liquid smoke in a mixing bowl.

Transfer mixture to a serving bowl; garnish with parsley sprigs.

**Serve with party rye or crackers.**

**Makes 2 cups of salmon pate.**

*Valentine's Day Recipes - Romantic Breakfasts*

*Valentine's Day Stuffed French Toast*

**Categories: Breads, French, Breakfast**

- 1 Loaf large diameter french bread
- 1/2 lb Breakfast sausage
- 1/2 Package bacon
- 1/2 c Milk
- 4 lg Eggs
- 1/4 c Sugar
- 1 ts Cinnamon
- 1 1/2 ts Vanilla
- 1/2 lb Boiled ham (thinly sliced)
- 1 Package American Cheese

In a large skillet fry the bacon and breakfast sausage, together but separately, until done.

While the meat is cooking, slice the french bread into eight slices approximately 1 1/2" to 2" thick; then slice each slice 3/4 of the way through again.

Mix the milk, eggs, sugar cinnamon and vanilla together into a batter in a deep bowl; set aside.

Take up the bacon, sausage and ham and divide each into eight equal parts

Dip each piece of bread into the batter and submerge it so that both sides and edges are coated.

Open each piece and put in one portion of the meat, bacon, and ham along with one slice of cheese and close the bread again.

Fry the stuffed batter-coated bread slices in a lightly oiled skillet until golden brown on the outside and the cheese is melted on the inside.

**Serve two slices to a plate with your favourite garnishes and condiments. (ie. home fries, maple syrup, confectioner's sugar etc...)**

## *Valentine's Day Blueberry Muffins*

**Categories: Breads, Fruits, Breakfast**

1/2 c Butter  
1 c Sugar  
2 Eggs  
2 c Flour  
2 ts Baking powder  
1/2 ts Salt  
2 c Blueberries  
1/2 c Milk  
1 ts Vanilla  
Sugar, for topping

Cream butter and sugar. Add eggs, one at a time. Mix until blended.

Sift together the flour, baking powder, and salt; add to butter mixture, alternating with the milk and vanilla.

Mash 1/2 cup blueberries; stir into batter. Add remaining whole berries (coating the blueberries with some flour will prevent them from sinking to the bottom of the bowl).

Grease muffin tins; pile batter high and sprinkle with sugar.

Bake at 375 degrees F. for 25 to 30 minutes.

**Makes 12 muffins.**



*Valentine's Day Breakfast Casserole*

**Categories: Breakfast, Casseroles, Beef, Eggs**

6 Large Eggs  
2 c Milk  
1 ts Salt  
1 ts Dry Mustard  
2 Slices White Bread, Cubed  
1 lb Sausage Browned  
1 c Sharp/mild Cheddar Cheese, shredded  
\* Use either sharp or mild Shredded Cheddar Cheese.  
Beat eggs, add milk, salt and mustard, mixing well.

Grease bottom of 9 x 13 baking dish.

Place in layers, first the bread cubes, then the sausage, then the cheese;  
pour egg mixture over the top.

Refrigerate overnight.

Bake at 350 degrees F. for 45 minutes. Let stand about 5 minutes  
before cutting.

**Note: for 8 people use 3 slices of bread and 8 eggs.**

*Valentine's Day Belgian Waffles with Cherry Sauce*

**Categories: Breakfast, Pancakes/Waffles**

**Cherry Sauce:**

1/4 c Sugar  
2 ts Cornstarch  
1/8 ts Cinnamon  
1/2 c Orange juice  
2 c Sweet cherries, pitted and halved  
1 ts Grated orange peel  
Sweetened whipped cream

**Waffles:**

2 c Flour  
2 tb Sugar  
1 1/2 ts Baking powder

1/2 ts Salt  
2 c Milk  
1/2 c Melted butter/margarine  
4 Egg separated

**For Cherry Sauce:**

Combine sugar, cornstarch and cinnamon; add orange juice, cherries and orange peel.

Bring to a boil over medium high heat; boil until thickened.

Serve warm cherry sauce over waffles; top with sweetened whipped cream.

**For Waffles:**

Combine flour, sugar, baking powder and salt.

Combine milk, melted butter and egg yolks. Add to dry ingredients; stir just to moisten.

Fold in stiffly beaten egg whites.

Bake in waffle iron according to manufacturer's directions.

**TIP:**

Belgian waffles can be made ahead and frozen in freezer proof plastic bags or aluminium foil.

**Toast frozen waffles in toaster oven or bake at 325 degrees for 12-15 minutes.**

*Caramel Cinnamon Muffins for Valentines Day*

**Categories: Muffins, Cakes**

3 tb Butter, divided  
2/3 c Brown sugar, divided  
2 c Sifted flour  
3 ts Baking powder  
1/2 ts Salt  
1 ts Cinnamon  
1 Egg  
1 c Milk

Grease muffin pans and place 1/2 teaspoon of butter and 1 teaspoon brown sugar in each cup.

Sift flour, baking powder, salt and cinnamon together.

Beat egg; add milk, butter and remaining 1/2 cup brown sugar. Add to sifted dry ingredients, stirring only enough to dampen all the flour.

**Fill prepared muffin pans 3/4 full and bake at 425 degrees F. for 18 to 20 minutes.**

## ***Valentines Day Breakfast Dish***

**Categories: Breakfast, Cheese/eggs**

**Filling:**

1 1/2 c Finely chopped mushrooms  
1/4 c Sliced green onion  
1 tb Margarine or butter  
1 tb All-purpose flour  
Ds pepper  
1/4 c Milk

**Egg Mixture:**

1/2 c All-purpose flour  
2 c Milk  
2 tb Margarine or butter  
1/4 ts Salt  
1/4 ts Pepper  
1/8 ts Ground nutmeg  
4 Eggs, slightly beaten  
1 c Shredded cheddar cheese

**Filling:**

Cook mushrooms and onion in margarine or butter till tender (about 5 minutes). Stir in flour and pepper. Stir in milk all at once.

Cook, stirring over low heat until thickened and bubbly- set aside.

**Egg Mixture:**

**Combine flour and milk in medium saucepan. Cook and stir over medium heat until thickened.**

Stir in the margarine or butter till melted.

Stir in salt, pepper and nutmeg. Add eggs, and stir until combined. Stir in 3/4 cup of the cheese.

Pour half of the egg mixture into a lightly greased 12x7-1/2x2-inch baking dish.

Spoon mushroom mixture over egg mixture. Top with the remaining egg mixture.

Bake in 400-degree oven 20 minutes or until a knife inserted near the centre comes out clean. Sprinkle with remaining cheese.

Let stand 5 minutes.

If desired, garnish with finely chopped red pepper. **Makes 6 Servings.**

## *Valentine's Day Raisin Scones*

### **Categories: Breads, Breakfast**

3 1/4 c All-purpose flour  
4 ts Cream of tartar  
2 ts Baking soda  
1 ts Salt  
6 tb (3/4 stick) well-chilled butter or margarine  
1 c Golden raisins  
5 tb Sugar  
1 c milk  
Unsalted butter  
Strawberry jam

Makes about 25

All purpose flour

Preheat oven to 425 F.

Lightly flour baking sheet.

Combine 3 1/4 cups flour, cream of tartar, baking soda and salt in large bowl. Cut in butter using pastry blender or two knives until mixture resembles coarse meal. Stir in raisins and sugar. Mix in enough milk to form soft but not sticky dough.

Turn dough out onto lightly floured surface and knead gently until dough holds together. Roll dough out to thickness of 1/2 inch.

Cut out rounds using 2-inch cutter (push straight down; do not twist). Arrange rounds on prepared sheet. Dust tops lightly with flour.

Bake scones until puffed and golden, about 10 minutes.

**Serve immediately with butter and jam.**

*Valentines Day Cheesecake Pancakes with Berry-Lemon Syrup*

**Categories: Breakfast, Pancakes**

Cheesecake Pancakes:

2 c Complete Buttermilk pancake  
-and waffle mix

1 1/4 c Water

1 c Small curd cottage chees

1 tb Sugar

1 ts Vanilla extract

**Berry-Lemon Syrup:**

1 c Syrup

1 c Raspberries, blueberries, slice strawberries or combination

1/2 ts Shredded lemon peel

Pancakes:

Preheat griddle.

Combine ingredients in a medium bowl; stir well until blended.

Pour batter by 1/4 cupful on hot, well-greased griddle.

Turn pancakes when tops are covered with bubbles and edges look dry.

Turn only once.

Berry-Lemon Syrup:

Combine syrup ingredients in small saucepan; heat through, stirring occasionally.

## *Valentine's Day Western Omelette*

### Categories: Cheese/eggs, Breakfast

6 lg Eggs  
1/4 ts Black pepper and salt  
1/3 c Water  
1 sm Onion  
1 md Sized green bell pepper  
1 pk (4 oz) sliced ham  
1 pk (8 oz) mushrooms  
2 lg Tomatoes  
-Salad oil  
-Parsley sprigs for garnish

In a bowl, with a wire whisk or fork, beat eggs, black pepper, 1/3-cup water and 1/2 tsp. salt until blended.

Dice onion, green bell pepper and ham.

Cut each mushroom in half.

Cut tomatoes into wedges.

In a 12" skillet over medium high heat, in 1 tbsp. hot salad oil cook onion, bell pepper and 1/4 tsp. salt until tender. Add ham and heat through. Remove to small bowl; keep warm.

In same skillet, in 1 tbsp. hot oil, cook mushrooms until golden. Remove to another bowl; keep warm.

In the same skillet over medium heat, heat 2 tbsp. salad oil. Pour egg mixture into skillet; cook until set around edges. With metal spatula, gently lift edge as it sets, tilting to allow uncooked portion to run under the omelette. Shake skillet, occasionally to keep omelette moving freely in the pan.

When omelette is set but still moist, spoon ham mixture over half the omelette. Tilt skillet and, with spatula, fold omelette in half; slide onto heated platter.

Top with mushrooms. Garnish platter with parsley sprigs and tomato wedges.

**Makes 4 servings.**

## *Valentine's Day Banana Velvet Doughnuts*

### Categories: Breakfast

2 1/2 c Flour  
2 1/2 ts Baking powder  
1/2 ts Baking soda  
1/4 ts Nutmeg  
1/2 ts Salt  
2 Egg  
1/2 c Honey  
1 Banana

2 tb Butter or margarine  
1/2 c Sour cream  
1/2 ts Vanilla  
Fat for deep frying

Sift together dry ingredients.

Beat eggs until light. Add honey gradually and continue beating until well mixed. Beat in mashed banana, butter, sour cream and vanilla. Stir in flour mixture. (Dough should be soft.) Chill 2 hours or longer.

Roll out on floured board about 1/4-inch thick. Cut with doughnut cutter.

In deep fat heated to 370 F, fry a few at a time. (Fry the holes as well as the doughnuts.). Turn doughnuts when they rise to the surface and are brown on the underside.

**Fry until brown on both sides. Remove from fat and drain thoroughly.**



*Valentine's Day Recipes - Cake Recipes*

*Heavenly Valentine's Day Chocolate Cheesecake*

Categories: Cakes, Cheesecake

2 c Vanilla Wafers, Fine Crush  
1 c Ground Toasted Almonds  
1/2 c Butter, Melted  
1/2 c Sugar  
12 oz Milk Chocolate Chips  
1/2 c Milk  
1 ea Env. Unflavoured Gelatine  
16 oz Cream Cheese, Softened  
1/2 c Sour Cream  
1/2 ts Almond Extract  
1/2 c Heavy Cream, Whipped  
1 x Garnishes \*

\* Whipped cream and chocolate shavings (optional).

In large bowl, combine vanilla waver crumbs, almonds, butter and sugar; mix well. Pat firmly into 9-inch spring form pan, covering bottom and 2 1/2 inches up the sides. Set aside.

Melt over hot (not boiling) water milk chocolate chips; stir until smooth. Set aside.

Pour milk into small saucepan; sprinkle gelatine over top. Set aside for 1 minute.

Cook over low heat, stirring constantly until gelatine dissolves. Set aside.

In large bowl, combine cream cheese, sour cream, and melted chocolate chips; beat until fluffy. Beat in gelatine mixture and almond extract. Fold in whipped cream.

Pour into prepared pan. Chill until firm (about 3 hours).

Run knife around edge of cake to separate from pan; remove rim.

Garnish with whipped cream and chocolate shavings, if desired. Makes 1 9-inch Cheesecake

*Valentine's Day Recipes & More!*

*Cheesecake Tip: To easily cut cheesecake, take a long strand of plain dental floss, stretch it taut, and gently press it through the cake. When you reach the bottom of the cheesecake, simply pull the floss out from underneath.*

## *Valentine's Day Peanut Butter Cake*

### Categories: Cakes

3/4 c unsalted butter  
3/4 c creamy peanut butter  
2 c packed brown sugar  
3 ea eggs  
2 c all purpose flour  
1 tb baking powder  
1/2 ts salt  
1 c milk  
1 ts vanilla

Peanut Butter Filling:  
1 c cream cheese, softened  
1/2 c creamy peanut butter

Chocolate Glaze:  
1/2 c water  
4 tb unsalted butter  
1/2 c cocoa  
1 c powdered sugar  
1 ts vanilla

In large mixing bowl, cream butter and peanut butter until light and fluffy. Add brown sugar. Mix to blend.

Add eggs, one at a time, mixing well after each addition.

In a small bowl, combine flour, baking powder and salt. Add flour mixture to butter and peanut butter mixture alternately with milk,

beginning and ending with flour mixture. Add vanilla.

Pour batter into 2 well-greased and floured 9-inch cake pans.

Bake in preheated 350-degree oven until cake tests done, about 45 minutes.

Cool on wire rack to room temperature before frosting the cake.

Spread half of Peanut Butter Filling over tops of each cake. Chill.

Spread half of Chocolate Glaze over peanut butter topping on each cake, using metal spatula dipped in hot water. Spread glaze over cake while glaze is warm.

As glaze cools, it will thicken.

**Peanut Butter Filling:**

Cream ingredients together until light and fluffy.

**Chocolate Glaze:**

Place water and butter in small saucepan. Bring to a boil. Add cocoa, sugar and vanilla to water mixture. Mix until smooth.

Note: This recipe will make two 9-inch cakes or one stacked layer cake.

If making the stacked layer cake, the Peanut Butter Filling should be put between the layers and on top of the cake before topping it with the Chocolate Glaze.

## *Valentine's Day Ambrosia Cake*

### **Categories: Cakes, Low-fat**

1 c butter, softened  
2 c sugar  
4 ea eggs  
1 ts butter flavouring  
1 ts vanilla  
3 c cake flour, sifted  
2 1/2 ts baking powder  
1/2 ts salt  
1 c milk

1/2 c coconut, flaked

#### **Orange Filling:**

1 c sugar  
3 tb cornstarch  
1/4 ts salt  
3/4 c orange juice  
1/4 c lemon juice  
1/2 c water  
3 ea egg yolks, beaten  
1 tb orange rind, grated

#### **Divinity Frosting:**

1 1/2 c sugar  
1/2 ts cream of tartar  
1/2 c water  
3 ea egg whites  
1/2 ts vanilla

Cream butter; gradually add sugar, beating well at medium speed of an electric mixer. Add eggs, one at a time, beating after each addition. Add flavourings.

Combine flour, baking powder, and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Mix on low speed after each addition just until blended.

Pour batter into 3 greased and floured 9-inch round cake pans.

Bake at 350 degrees F for 20 to 25 minutes or until a wooden pick inserted in centre comes out clean.

Cool in pans 10 minutes; remove from pans, and cool completely on wire racks.

Spread Orange Filling between layers; spread top and sides of cake with Divinity Frosting. Sprinkle with coconut.

Yield: one 3-layer cake

**Orange Filling:**

Combine first 3 ingredients in a small saucepan; gradually stir in fruit juices and water.

Cook over medium heat, stirring constantly, until mixture boils; boil 1 minute.

Slowly stir a small amount of hot mixture into egg yolks; add to remaining hot mixture, stirring constantly. Boil 1 minute longer, stirring constantly.

**Remove from heat, and stir in orange rind. Let cool.**

Yield: about 2 cups

**Divinity Frosting:**

Combine all ingredients and blend until smooth and creamy.

*Valentine's Day Pecan Cake*

**Categories: Cakes**

2 1/2 c Flour  
2 c Sugar  
1 1/2 c Vegetable Oil  
1 c Applesauce  
2 1/2 ts Cinnamon  
2 ts Hot Water  
4 ea Egg Yolks  
1 c Chopped Pecans  
4 ea Egg Whites  
1 x Powdered Sugar

Combine the flour, sugar, oil, applesauce, cinnamon, water, and egg yolks; beat at medium speed of mixer until smooth. Stir in chopped pecans.

Beat egg whites (at room temperature) until stiff; fold into batter.

Pour mixture into an ungreased 10-inch tube pan.

Bake at 350° for 1 hour and 30 minutes.

Invert pan, and cool cake completely; remove from pan.

Sprinkle top of cake with powdered sugar.

***Hershey's Light Valentine's Day Chocolate Cake***

**Categories: Cakes, Low-fat**

1 1/4 c Flour  
1/3 c Hershey's cocoa  
1 ts Baking soda  
6 tb Extra light corn oil spread  
1 c Sugar  
1 c Skim milk  
1 tb White vinegar  
1/2 ts Vanilla extract  
Light Cocoa Frosting (see below)

Heat oven to 350 degrees.

Spray two 8 inch round pans with pam cooking spray.

In bowl, stir flour, cocoa and baking soda.

In a saucepan, melt corn oil spread, stir in sugar. Remove from heat.  
Add milk, vinegar and vanilla to mixture in saucepan, stir. Add dry ingredients, whisk together until well blended. Pour evenly into pans.

Bake 20 minutes or until wooden pick inserted comes out clean. Cool.

Fill and frost top. Refrigerate.

**Light Cocoa Frosting:**

In small mixer bowl, stir together 1 envelope dry whipped topping mix, 1/2 Cup cold skim milk, 1 Tbsp Hershey's Cocoa and 1/2 tsp. vanilla extract.

Beat on high speed of mixer about 4 minutes or until soft peaks form.



***Blackberry Wine Cake for Valentines Day***

**Categories: Cakes, Alcohol**

1 ea Box white cake mix  
1/2 c oil  
1 c blackberry wine  
3 oz pkg blackberry jell  
1/2 c pecans  
4 ea eggs  
**Glaze:** 1 1/2 c powdered sugar  
1/2 c blackberry wine

Combine the cake mix, oil, blackberry wine, blackberry Jell-O, pecans;  
add the eggs 1 at a time.

Grease heavily and flour Bundt pan.

Pour batter in pan (batter will be thin).

Bake 50-60 min. at 325 degrees F.

**Glaze:**

Mix together the powdered sugar and blackberry wine; bring to a boil.

Leave cake in pan and pour 1/2 mixture over the cake. Let stand 30  
minutes.

**Turn out and pour remainder of glaze over cake.**

***Decadent Chocolate Valentines Hearts***

**Categories: Chocolate, Cakes**

- 4 Slices (1/2 oz each) marble pound cake.
- 3 Strawberries, divided
- 2 Drops red food colouring
- 1/2 c whipped topping

With a 3-inch heart shaped cookie cutter, cut each pound cake slice into a heart shape.

Place 1 strawberry in small bowl. With fork, mash well. Fold mashed strawberry and red food colouring into whipped topping.

Place a heart on a dessert plate. Spoon strawberry topping mixture onto each heart. Top with remaining hearts. Garnish with remaining strawberries.

**Makes 2 servings.**

## *Tiramisu Cake for Valentine's Day*

### Categories: Cakes

- 1 pk 8-oz. mascarpone\* cheese or 8-oz. cream cheese, softened
- 1/2 c Sifted powdered sugar
- 3 tb Coffee liqueur
- 2 c Whipping cream
- 1/4 c Sifted powdered sugar
- 2 tb Coffee liqueur
- 1 8- to 10-inch round Angel Food Cake
- 3/4 c Strong black coffee
- 1/4 c Coffee liqueur
- 1/4 c Fudge ice cream topping
- 2 tb Coffee liqueur

Chill a medium bowl and beaters of an electric mixer.

In a large bowl combine mascarpone or cream cheese, the 1/2 cup powdered sugar, and the 3 tablespoons liqueur; beat with an electric mixer on medium speed till blended and smooth.

In the chilled bowl combine whipping cream, 1/4 cup powdered sugar, and 2 tablespoons liqueur; beat till stiff peaks form.

Fold 1/2 cup of the whipped cream mixture into mascarpone mixture.

Using a serrated knife cut angel food cake horizontally into 3 layers.

Place 1 layer on a serving platter. Using skewers, poke holes in tops of layers.

In a small bowl combine coffee and 1/4 cup liqueur; drizzle over each layer.

Spread the first layer with half the mascarpone filling.

Add a second layer and remaining filling.

Add third cake layer.

Frost with remaining shipping mixture.

**If desired, cover and chill for up to 2 hours.**

Slice into wedges to serve.

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If desired, drizzle fudge sauce onto dessert plates before adding cake slices.

\*Note: Mascarpone is a rich Italian cream cheese often served with fruit for dessert. You can buy it at the cheese counter in your supermarket.

Mocha Fudge Sauce:

In a small saucepan heat 1/4 cup fudge topping just till warm.

**Stir in coffee liqueur (1 to 2 tablespoons) to make of drizzling consistency.**

***Easy Death By Chocolate (Valentine's Day)***

**Categories: Cakes, Chocolate**

1 pk Fudge brownie mix  
4 oz Hershey's Chocolate Syrup  
1/2 c Kahlua or coffee liqueur  
3 pk Chocolate Mousse; instant  
24 oz Cool Whip  
8 Heath bars or Skors

Bake the fudge brownie mix according to directions.

While it is baking, mix together the chocolate syrup and the Kahlua.  
Pour about half of that mixture into the serving dish.

When the brownie is done and cooled, break it up and put into the dish  
(on top of the syrup mixture.)

Pour half of what is left of the syrup mixture on top of the brownie  
mix, and refrigerate.

Make the Mousse according to package directions.

Spread the mousse on top of the cake.

**Spread the cool whip on top of the mousse.**

Drizzle the remaining chocolate syrup on top of the whip cream or top  
of each serving as it is served.

**Break up the heath bars and sprinkle them between layers.**

*Valentine's Day Strawberry Angel Fluff*

**Categories: Cakes**

1 ea Angel food cake  
1 pk Frozen whipped topping, lg  
1 pk Strawberry Jell-O, lg  
1 pk Frozen strawberries

Tear the cake into walnut-size pieces and scatter over bottom of 10"x13" sheet cake pan.

Dissolve Jell-O in 2 cups of boiling water and then 2 cups cold water.

Allow to jell a little.

Fold in the frozen strawberries and whipped topping, which has thawed a little.

Pour over cake and refrigerate until set.

Decorate with whipped cream or additional whipped topping and fresh strawberries.

*Valentine's Day Recipes - Candy Recipes*

*Valentine's Day Cinnamon Pecans*

**Categories: Candies, Low-fat**

1 c Sugar  
1/2 c Water  
3 ts Cinnamon  
1 ds Salt  
3 1/2 c Pecans

Combine sugar and water. Cook to softball stage.

Add cinnamon and salt and mix well. Add the pecans.

Stir until it hardens.

**Pour out and let cool.**

*Valentine's Day Coconut Bon Bons*

**Categories: Candies, Chocolate**

15 oz Sweetened condensed milk  
1/2 c Butter, or margarine  
2 c Confectioners' sugar  
12 oz Coconut, grated dried  
24 oz Semi-sweet chocolate  
4 tb Shortening

Mix together condensed milk, butter, sugar and coconut. Cover with wax paper and chill for 24 hours.

Melt chocolate with shortening.

Roll coconut mixture into balls and using a fork dip the balls into the chocolate.

**Drop on wax paper to cool and dry.**



*Valentine's Day Unbaked Candy*

**Categories: Cookies, Candies, No-bake**

2 c Sugar  
1 Stick oleo  
1/2 c Peanut butter  
3 c Quick oats  
1/3 c Cocoa  
1/2 c Milk  
1 ts Vanilla

Put butter, sugar, milk and cocoa in pan. Boil 1 or 2 minutes.

Add peanut butter, oats, and vanilla.

**Drop on wax paper; cool.**

## *Valentine's Day White Chocolate-Coffee Truffles*

### Categories: Candies

3/4 c Whipping cream  
1 tb Instant espresso or coffee powder  
14 oz White chocolate, very finely chopped  
2 tb Kahlua  
Dipping chocolate:  
1 lb White chocolate, very finely chopped  
2 ts Vegetable oil  
3 tb Chocolate-covered coffee beans, very finely chopped

To make the truffles:

In a medium saucepan, bring the cream and espresso powder to a boil.

Pour over the chocolate and whisk until completely melted. Whisk in the Kahlua. Refrigerate until completely chilled and firm.

With a teaspoon, place pieces of the chocolate onto a foil-lined baking sheet. Refrigerate until firm; roll into balls and refrigerate again for about 30 minutes.

To prepare the dipping chocolate:

In the top of a double boiler set over hot water, place the chocolate and oil. stir until almost melted. Remove the top of the double boiler from the heat and stir until the chocolate has completely melted. Continue to stir until the chocolate has cooled and reaches a temperature of 90 degrees.

Prepare 2 baking sheets by lining with aluminum foil.

Dip each candy center in the melted chocolate, shake off the excess and place on the baking sheet.

When you have dipped a row of candies, top each with a little of the chocolate-covered coffee bean.

Before each dipping, stir the chocolate vigorously with your fingers.

If the centers become too soft, chill for about 30 minutes.

Let the candies set for about 2 hours before storing in refrigerator.

If the centers start to come through the bottoms of the chocolates, as often happens with soft mixtures, dip the bottoms again in melted and cooled chocolate.

*Valentine's Day Chocolate Sticks*

**Categories: Candies, Chocolate**

2 Squares bitter chocolate  
1/2 c Butter  
1 c Sugar  
2 Eggs  
1/4 ts Salt  
1/2 ts Vanilla  
1/2 c Flour  
1/2 c Chopped pecans or walnuts

Melt chocolate with butter and add a cup of sugar. Stir well. Stir in the eggs, first the yolks and then the whites which have been beaten with the 1/4 teaspoon of salt.

Add vanilla, half a cup of flour and fold in the nuts.

Bake at 350 degrees for 20 to 30 minutes, or until done.

**Cut into slim rectangular sticks.**

***Easy No-Beat Fudge for Valentine's Day***

**Categories: Candies, Chocolate, Nuts**

1 1/3 c Sugar  
2/3 c Evaporated milk (small can)  
3 tb Butter or margarine  
3 pk Semi-sweet chocolate pieces (6 oz each)  
3 c Miniature marshmallows  
1/2 c Chopped walnuts  
1/2 c Candied cherries; halved

Combine sugar, milk and butter or margarine in a medium-size heavy saucepan; heat to boiling over medium heat, stirring constantly; cook for 6 minutes, or until candy thermometer reaches 227F.

Remove from heat; add chocolate pieces and marshmallows; stir until chocolate and marshmallows are melted and mixture is smooth; quickly stir in walnuts and cherries.

Spoon into buttered 8x8x2" pan and let stand until set; cut into squares.

**Makes about 3 pounds.**

*Valentine's Day Peanut Butter Marshmallow Cups*

**Categories: Candies**

1 1/2 c Peanut butter; smooth or crunchy  
5 oz Semisweet chocolate; 5 square, chopped  
2 tb Butter  
1 pk Marshmallows; miniature

Line 2 muffins pans with 24 foil baking cups. Melt peanut butter, chocolate and butter over low heat or in microwave at medium for 2 minutes. Stir until smooth. Fold in marshmallows.

Spoon into baking cups; chill.

**Makes about 24 cups.**

## ***Chocolate-Covered Cherries (Valentine's Day)***

### **Categories: Candies, Fruits, Chocolate**

60 Marachino cherries, with stems  
3 tb Butter or margarine, softened  
3 tb Light corn syrup  
1/4 ts Salt  
2 c Confectioner's sugar, sifted  
1 1/2 lb Dipping chocolate ( for coating)

Drain marachino cherries thoroughly, Place on paper toweling.

Combine butter or margarine, corn syrup and salt. Stir in sifted confectioner's sugar.

Knead sugar mixture until smooth (chill if mixture is too soft).

Shape 1 teaspoon of the sugar mixture around each cherry. Place on a waxed-paper-lined baking sheet, chill.

In a small, heavy saucepan, melt chocolate, stirring constantly. DO NOT ADD ANY LIQUID! Holding cherries by stems, dip one at a time into chocolate. Spoon chocolate over cherries to coat. Chill until chocolate is hardened.

Store candy in a covered container in a cool place.

**Let candies ripen a week or two.**

**Makes 60 chocolate-covered cherries especially for Valentines Day.**

*Valentine's Day Saltines with Chocolate Nuts*

**Categories: Candies, Chocolate**

40 Saltines  
1 c Butter; don't use margarine  
1 c LIGHT brown sugar; not dark  
12 oz Chocolate chips  
1 c Nuts; chopped, YOUR choice

Line up the saltines on a foil-lined jelly roll pan that has been lined with foil that makes a bigger rim than the pan. There should be 5 rows of 8.

Melt butter and sugar. Stir often and bring to a full rolling boil for 3 minutes.

Pour over saltines and bake in a 400 oven for 5 minutes.

Sprinkle with chocolate chips and wait until they are almost melted, then spread over all the saltines.

Scatter the nuts evenly over the top

**Refrigerate for a few hours then break into pieces.**

*Valentine's Day Cinnamon Candy*

**Categories: Candies**

1 c Brown sugar  
2 tb Butter  
1/2 c Corn syrup  
1 tb Cinnamon  
1/2 c Water

Combine ingredients.

Boil to soft crack stage (275 - 280 F).

Pour into well-buttered, shallow pan.

**When cool, cut in squares.**



*Valentine's Day Recipes - Cookie Recipes*

*Valentine's Day Hidden Hugs Cookies*

Categories: Cookies, Chocolate

1 pk Hershey's Hugs Chocolates (8 oz)  
1 c Butter or margarine, softened  
1/2 c Powdered sugar  
1 ts Vanilla extract  
2 1/4 c All-purpose flour  
1/4 ts Salt  
3/4 c Toasted almonds, finely ground (see note)  
Additional powdered sugar

Heat oven to 400 degrees F.

Remove wrappers from chocolate pieces.

In large mixer bowl, beat butter, powdered sugar and vanilla until well blended.

Stir together flour and salt; gradually add to butter mixture, beating until well blended. Add nuts; blend well.

Mould scant tablespoon dough around each chocolate piece, covering completely.

Shape into balls.

Place on un-greased cookie sheet. Bake 10-12 minutes or until set.

Cool slightly; roll in powdered sugar.

Cool completely.

Before serving, roll again in powdered sugar, if desired.

**Note: To toast almonds, heat oven to 350°F. Spread almonds in thin layer in shallow baking pan. Bake 8-10 minutes, stirring occasionally, until light golden brown; cool.**

## *Coffee Meringue Valentine's Day Kisses*

### Categories: Cookies, fat-free

3/4 c Sugar  
3 ts Powdered instant coffee  
4 Egg whites, room temperature  
1 ts Vanilla extract  
1/4 ts Cream of tartar

Preheat oven to 250°F.

Use non-stick cookie sheets.

In a food processor with a metal blade, process the sugar and coffee powder until the texture of the sugar becomes very fine.

In a large mixing bowl, beat the egg whites and vanilla extract with an electric mixer at medium speed, until very frothy. Add cream of tartar, and continue beating at medium speed until soft peaks form. Increase beater speed to high, and gradually beat in sugar-coffee mixture. Continue beating until soft peaks form and mixture has a glossy sheen.

To pipe cookies from pastry bag:

Fill pastry bag (or 1-gallon freezer bag), fitted with Number 6 plain round pastry tube, with meringue.

Hold bag upright over prepared cookie sheets and squeeze out meringue, leaving pastry tip buried in meringue, until you have piped out a round about 1 1/2" in diameter. Lift up tip and stop squeezing.

Leave 1" between cookies. Or, drop by tablespoonfuls onto prepared cookie sheet, leaving 2" between cookies.

Bake for 1 hour without opening oven door.

Turn off oven, and let meringues dry in oven 2-3 hours more without opening oven door. (After the first hour, it's okay to peek just once.) At this point you can leave them in the oven overnight.

Remove the meringues from the cookie sheet with a spatula. Store in airtight container.

**Makes about 3 dozen.**

***Creme De Menthe Chocolate Squares (Valentine's Day)***

**Categories: Cookies**

**Brownies:**

- 1 c Sugar
- 1/2 c Butter
- 4 Eggs, beaten
- 1 c Flour
- 1/2 ts Salt
- 1 ts Vanilla
- 1 cn (16 oz) chocolate syrup

**Creme de Menthe Layer:**

- 2 c Confectioners sugar
- 3 tb Green creme de menthe
- 1/2 c Melted butter

**Glaze:**

- 6 oz Chocolate chips
- 6 tb Butter

Preheat oven to 350 degrees F.

In a large bowl, cream sugar and butter. Add beaten eggs and blend well. Add flour and salt and mix well. Blend in vanilla and chocolate syrup

Pour batter into greased 9x13-inch pan. Bake at 350° for 30 minutes. Cool in pan.

While brownies are cooling, make mint layer by mixing together sugar, creme de menthe and butter. Spread over cooled brownies.

To make glaze:

Melt chocolate chips and butter together until smooth. Cool and spread thinly over mint layer.

Chill until ready to serve.

Cut into small squares.

**These brownies freeze well. To use: thaw at room temperature for two hours.**

*Valentine's Day Chocolate Chip Pudding Cookies*

**Categories: Cookies**

2 1/4 c All-purpose flour  
1 ts Baking soda  
1 c Butter;or margarine, softened  
3/4 c Lt.brown sugar; firmly packed  
1/4 c Sugar; granulated  
1 pk Instant pudding; 4 serving.size\*  
1 ts Vanilla  
2 Eggs  
12 oz Chocolate chips  
1 c Chopped nuts

\*Suggestions: Butter Pecan, Butterscotch, Chocolate, Vanilla, etc.  
Mix flour with baking soda. Combine butter, the sugars, pudding mix and vanilla in large mixer bowl; beat until smooth and creamy. Beat in the eggs. Gradually add flour mixture; then stir in chips and nuts (batter will be stiff.).

**Drop from teaspoon onto un-greased baking sheets, about 2 inches apart.**

**Bake at 375 degrees F. for 8 to 10 minutes.**

*Valentine's Day Sugar Heart Cookies*

**Categories: Cookies**

3 1/2 c Sifted flour  
2 1/2 ts Baking powder  
1/2 ts Salt  
1 1/2 Cubes sweet butter (6 oz)  
2 ts Vanilla  
1 1/2 c Granulated sugar  
2 Eggs  
1 tb Milk  
2 tb Sour cream  
grated rind of one lemon  
Colored sugar for sprinkling

Sift together flour, baking powder and salt.

Cream together butter, sugar, sour cream, lemon peel and beat well.  
Add eggs, one at a time, and then add the milk.

Gradually, add the sifted dry ingredients, scraping the bowl with a rubber spatula as necessary. Beat only until thoroughly mixed.

Separate dough in half.

Wrap each batch with foil or plastic wrap and chill in refrigerator for 3 hours or longer (DO NOT place dough in the freezer).

Preheat oven to 400 degrees F.

Place one batch of dough on lightly floured pastry cloth.

Turn dough to distribute flour on all sides and roll out to desired thickness.

Cut out the cookies using a heart-shaped cookie cutter.

**Transfer cookies to un-greased cookie sheets.**

Sprinkle the tops of the cookies with colored sugar.

Bake cookies about 8 to 10 minutes or until they're lightly browned.

*Valentine's Day Fortune Cookies*

**Categories: Cookies**

Egg white  
1/4 c Sugar  
1 tb Water  
2 tb Butter, melted  
1/4 ts Vanilla  
1/3 c Flour

Preheat oven to 350 degrees F.

Grease cookie sheets.

Put egg white and sugar in small bowl. Add water, butter and vanilla and mix. Add flour and stir.

Drop by teaspoonfuls onto cookie sheets. Swirl the batter around with a spoon back until cookies are spread very thin and are almost transparent.

Bake 3-5 minutes, until lightly browned on edges.

Remove quickly and work FAST.

Place a fortune in the cookie and fold cookie in half, then in half again, to shape like a fortune cookie.

Let cool.

**Work with 4-6 cookies at a time.**

*Valentine's Day Meringue Cookies*

**Categories: Cookies, strawberries**

- 4 Egg whites
- 1/4 ts Cream of tartar
- 1 ts Vanilla
- 1/4 ts Salt
- 1 1/2 c White sugar
- 1 Bag (12-oz) chocolate chips
- Large fresh strawberries

Beat egg whites until foamy; add salt and cream of tartar. Beat until stiff but not dry. Add sugar 2 tablespoons at a time and beat until stiff. Fold in vanilla and chocolate chips.

Drop mixture by spoonfuls on waxed paper lined cookie sheets.

Bake at 300 degrees for 20-25 minutes.

**Cool slightly and remove from pan. Store in airtight containers. Serve on tray with strawberries.**

*Valentine's Day Sweet Potato Raisin Cookies*

**Categories: Cookies**

1 c Raisins  
1/4 c Butter or margarine  
1 c Sweet potatoes, cooked, mashed  
1 Egg  
1 ts Vanilla  
2 c Flour, whole wheat  
1/4 ts Allspice  
1/2 ts Salt  
1/2 ts Nutmeg  
1/2 ts Baking soda  
1 ts Cinnamon  
1/4 c Walnuts, chopped  
1/2 c Unprocessed bran flakes  
Non stick vegetable cooking spray

Preheat oven to 350 degrees F.

Soak raisins in hot water to cover 5 minutes; drain.

Cream butter, then add sweet potato, egg, vanilla; beat until creamy.

Mix flour, allspice, salt, nutmeg, baking soda, baking powder and cinnamon. Add to creamed mixture and mix well.

Add raisins, nuts and bran flakes.

Drop onto cookie sheet sprayed with vegetable cooking spray.

**Bake 10 to 12 minutes.**



*Valentine's Day Sweetie Pies*

**Categories: Cookies**

2 oz Semisweet Chocolate Chips  
1/2 c Softened Salted Butter  
1 c White Sugar  
2 lg Eggs  
2 ts Pure Vanilla Extract  
1 1/2 c All-Purpose Flour  
1/2 ts Baking Soda  
6 oz Semisweet Chocolate Chips  
3 oz White Chocolate Chips  
1 1/2 oz Milk Chocolate Chips

Preheat oven to 375 degrees F. Line cookie sheets with waxed paper.

In a double boiler, melt the unsweetened chocolate and the first batch of chocolate chips. Stir frequently with wooden spoon or wire whisk until creamy and smooth.

Pour melted chocolate into a large bowl. Add butter and beat with electric mixer at medium speed until thoroughly combined. Add the sugar, eggs and vanilla. Beat on medium speed until well blended. Scrape down sides of bowl.

Add the flour, baking soda and the three types of chocolate chips. Mix at low speed just until combined. Chips should be distributed equally

throughout the dough.

Roll a heaping tablespoon of dough into a ball, about 1 1/2 inches in diameter.

Place dough balls onto paper-lined pans, 2 inches apart. With the palm of your hand, flatten each ball to 1/2 inch thickness.

**Bake for 10-12 minutes. Transfer cookies with a spatula to a cool, flat surface.**

*Valentine's Day Chocolate Cookie Bars*

**Categories: Cookies/Bars**

1/2 c Butter  
1/4 c Sugar  
5 tb Cocoa  
1 ts Vanilla  
1 ea Egg  
2 c Graham cracker crumbs  
1/4 c Nuts (finely chopped)  
1 c Coconut

**Filling:**

1/4 c Butter, divided  
3 tb Milk  
3 ts Vanilla  
2 c Confectioners' sugar  
3 ea Squares chocolate  
1 T butter

Cream butter, sugar, cocoa, vanilla and egg together. Add graham cracker crumbs, nuts and coconut. Pack in 8 x 13-inch pan and refrigerate.

**Filling:**

Mix together the butter, milk and vanilla, blend with confectioners' sugar. Spread on first mixture; let set. Melt chocolate and 1 tablespoon butter; spread on top. Let set. Cut into squares.

*Valentine's Day Recipes – Desserts*

*Valentine's Day Pecan Pudding*

Categories: Desserts, Low-fat

1 tb Butter Or Margarine  
1 ea Large Beaten Egg White  
1/3 c Dark Corn Syrup  
1/4 ts Vanilla  
2 tb Unbleached Flour  
1/8 ts Baking Powder  
1/4 c Chopped Pecans  
1 x Powdered Sugar

In a 15-ounce custard cup microwave the butter or margarine, uncovered, on 100% power for 30 to 40 seconds or just till melted.

Swirl the butter in the custard cup, coating sides and bottom.

Pour the excess butter from the custard cup into the beaten egg.

Stir in the dark corn syrup and vanilla.

Stir together flour and baking powder.

Stir flour mixture into egg mixture. Gently fold in chopped pecans.

Pour the pecan mixture into the buttered 15-ounce custard cup. Microwave, uncovered, on 50% power for 3 to 4 minutes or till the pecan mixture is just set, rotating the custard cup a half-turn every minute.

**Sift a little powdered sugar atop. Serve warm with light cream, if desired.**

*Valentine's Day Meringue Tarts with Strawberries*

**Categories: Desserts, Low-fat**

1 c Sugar  
1/2 ts Baking powder  
1/8 ts Salt  
3 ea Egg whites  
1 ts Vanilla  
1 ts Vinegar  
1 ts Water  
1 ea Fresh sliced strawberries

Sift the sugar with the baking powder and salt.

Combine the egg whites, vanilla, vinegar, and water.

Add the sugar mixture, 1/2 teaspoon at a time, to the egg whites, alternating with a few drops of the liquid, beating constantly. When all combined, continue to beat for several minutes.

Place large spoonfuls on baking sheet and shape into shallow cups.

Bake at 225 degrees F. for 45 minutes to 1 hour.

Remove the meringues from the sheet quickly and cool them on rack.

**Fill with the strawberries.**

*Quick Raisin Dessert for Valentine's Day*

**Categories: Desserts, Low-fat**

1 c white sugar  
1 c flour  
2 ts baking soda  
1 pn salt  
1 c raisins  
  
1/2 c milk

Combine the sugar, flour, baking soda, and salt. Mix well; stir in raisins and milk.

Put in a greased 8"x11" pan and bake at 350 degrees for 30-35 minutes.

*Valentine's Day Coffee Liqueur Mousse*

**Categories: Desserts, Alcohol**

4 ea eggs, separated  
1/4 c coffee liqueur  
1/4 c maple syrup  
1/8 c cognac  
1 c water  
1 c whipping cream

In a blender or with electric beater, blend together egg yolks, maple syrup and water. Transfer to a saucepan and bring to a boil. Remove from heat and add coffee liqueur and cognac. Chill.

Beat cream and egg whites until soft peaks form.

Carefully fold into chilled liqueur mixture.

**Spoon into demitasse glasses, and chill 2 hours.**

***Peanut Butter Valentines Kiss Bars***

**Categories: Desserts**

1/2 c creamy peanut butter  
1/4 c butter or margarine  
1 c light brown sugar, packed  
2 ea eggs  
1 ts vanilla

2/3 c unsifted all-purpose flour  
1 c chopped salted peanuts  
16 ea chocolate kisses, unwrapped

Cream peanut butter, butter and brown sugar in mixer bowl until fluffy. Add eggs and vanilla; beat well. Blend in flour, stir in 3/4 cup chopped peanuts.

Spread evenly in greased 9x9x2-inch square pan.

Sprinkle with remaining peanuts.

Bake at 350 F. for 25 to 30 minutes or until lightly browned.

Remove from oven; immediately press chocolate kisses in top allowing space for cutting the bars into squares.

**Cool completely; remove from pan.**

*Valentine's Day Decadent Ice Cream Cake*

**Categories: Desserts, Ice cream, Freezer**

2 1/4 c Macaroons; crumbled, divided  
3 c Chocolate ice cream; slightly softened  
5 Heath bars; coarsely chopped  
4 tb Chocolate syrup  
3 tb Kahlua  
3 c Vanilla ice cream; slightly softened

Layer the bottom of an 8" round springform pan with 1 1/4 cup of the macaroons. Spread chocolate ice cream evenly over the macaroons.

Sprinkle 4 of the crushed Heath bars over the ice cream.

Dribble 3 tablespoons of the chocolate syrup and 2 tablespoons of the Kahlua over the chocolate ice cream. Cover with remaining macaroons. Top evenly with vanilla ice cream. Sprinkle remaining crushed Heath bars over ice cream, then the chocolate syrup and Kahlua.

Cover and freeze for at least 8 hours or overnight.

When ready to serve, run the blade of a kitchen knife around the edges of the pan, remove the sides and place the ice cream cake on a serving platter. Slice and serve.

**Tip: Place Heath bars in freezer till frozen. They are then easily broken with a mallet.**



*Red Hot Valentine's Day Salad*

**Categories: Desserts, Low-fat**

6 oz Cherry Jello; (2 Pkgs)  
4 oz Red Hots Candy  
3 c Boiling Water  
20 oz Pineapple, Crushed, Undrained  
2 c Applesauce

Dissolve jello and cinnamon red hots in boiling water; set aside and let cool till room temperature

When jello is cooled, add pineapple and applesauce. Pour into oiled 8-cup mould.

**Chill before serving.**

*Valentine's Day Peanut Butter Chocolate Squares*

**Categories: Desserts**

1 1/3 c Peanut butter, smooth or crunchy style  
2/3 c Granulated sugar  
2 tb All purpose flour  
2 Egg whites  
1 1/4 c Chopped walnuts, divided  
5 1.65oz milk chocolate bars

Preheat oven to 325 degrees.

In a medium mixing bowl, combine peanut butter, sugar, flour and egg whites; stir in 3/4 cup of the walnuts.

Spread mixture in a lightly greased 9-by-13-inch pan.

Bake for 10 to 12 minutes or until lightly browned along the edges.

Meanwhile, break chocolate into 1 to 2 inch pieces.

Remove cookies from oven; immediately place chocolate on top of cookies. Return to oven and bake for 1 more minute. Remove from oven; spread melted chocolate over tops of the cookies and then sprinkle with the remaining walnuts.

**Cut into squares while warm.**

*Valentine's Day Peach Melba Dessert*

**Categories: Desserts, Fruits, Ice cream**

2 c Peaches; sliced, peeled  
2 c Raspberries  
3/4 c Sugar  
2 tb Water  
Ice cream; vanilla

In a saucepan, bring peaches, raspberries, sugar, and water to a boil.

Reduce heat and simmer 5 minutes.

Chill, if desired.

**Serve over ice cream.**

***Frozen Cinnamon Nut Yogurt (Valentine's Day)***

**Categories: Desserts**

4 c Vanilla yogurt

1 c Sugar

1/2 ts Cinnamon

Salt

1 c Whipping cream

1 ts Vanilla

1 c Walnut pieces

Thoroughly combine yogurt, sugar, cinnamon and salt in mixing bowl.  
Stir in whipping cream and vanilla. Add nuts.

Cover and refrigerate 30 minutes.

**Freeze according to manufacturer's directions.**

*Valentine's Day Recipes - Romantic Dinners*

*Valentine's Day Chicken in Silky Almond Sauce*

**Categories: Main dish, Poultry**

16 ea pieces skinned chicken  
5 ea medium onions thin sliced  
2 tb vegetable oil  
6 tb blanched ground almonds  
3 tb ground coriander  
2 tb chopped fresh ginger  
2 ts ground cardamom  
1 x course salt  
2 ts ground red pepper  
1 ts ground cumin

1/2 ts ground fennel  
1/2 c vegetable oil  
2 c plain yogurt  
1 c water  
1 x fresh cilantro (garnish)

Pat chicken dry.

Heat 2 tablespoons of vegetable oil in a heavy large skillet over medium-high heat.

Add chicken in batches and cook on all sides just until no longer pink (do not brown).

Remove using slotted spoon and set aside.

Heat 1/2 cup vegetable oil in skillet. Add sliced onion and fry until wilted and pale brown, stirring constantly, about 10 minutes.

Stir in almonds, coriander, ginger, cardamom, salt, ground red pepper, cumin and fennel and cook 3 to 5 more minutes. Remove mixture from heat.

Transfer half of the mixture to processor or blender. Puree with 1/2 of the yogurt and 1/2 of the water.

Repeat with the rest of the mixture, yogurt and water.

Pour sauce back into skillet.

Add chicken to skillet. Place over medium-high heat and bring to a boil.

*Valentine's Day Recipes & More!*

Reduce heat, cover and simmer until chicken is tender and sauce is thickened, about 45 minutes.

Remove from heat. Let stand at room temperature for about 30 minutes.

Transfer to serving dish, garnish with cilantro and serve immediately.

## *Valentine's Day Tarragon Lamb*

### Categories: Main dish, Meats

4 lb leg of lamb  
1 ts tarragon  
1 tb oil  
1 ea onion, sliced  
1 1/4 c dry white wine  
1 x salt and pepper to taste  
2/3 c cream

Skin the leg of lamb and trim away all the outside fat.

Score the flesh deeply with a criss-cross pattern and stuff the slits with the tarragon. Rub the meat with the oil and cover with the onion.

Place in a suitable dish for marinating and pour the white wine over top.

Add salt and pepper to taste and marinate for about 2 hours, basting occasionally.

Roast the lamb with the marinade, at 325 degrees F. until done; baste frequently.

Ten minutes before the meat is finished cooking, pour off the marinade and meat juices into a saucepan.

Reduce the gravy to half its original quantity by boiling vigorously.

Carve the meat into thin slices and add the juices from the meat to the marinade.

Arrange the meat on a a serving dish and keep warm.

Remove the gravy from the heat, stir in the cream and slowly reheat until it forms a medium-thick consistency.

Pour the sauce over the lamb and keep warm till ready to serve.

*Valentine's Day Spanish Rice with Beef*

**Categories: Main dish, Meats, Rice**

1 lb Lean Ground Beef  
1/2 c Onion; Chopped, 1 Md  
1 c Rice; Regular, Uncooked  
2/3 c Green Bell Pepper; Chopped  
16 oz Stewed Tomatoes; 1 Cn  
5 ea Bacon Slices; Crisp,Crumbled  
2 c Water  
1 ts Chili Powder  
1/2 ts Oregano  
1 1/4 ts Salt  
1/8 ts Pepper

Cook and stir the meat and onion in a large skillet until the meat is brown. Drain off the excess fat.

Stir in the rice, green pepper, tomatoes, bacon, water, chili powder, oregano, salt and pepper.

To Cook in a Skillet:

Heat the mixture to boiling then reduce the heat and simmer, covered, stirring occasionally, until the rice is tender, about 30 minutes. (A small amount of water can be added if necessary.)

To Cook in the Oven:

Pour the mixture into an ungreased 2-quart casserole.

Cover and bake at 375 degrees F, stirring occasionally, until the rice is tender, about 45 minutes.

**Serve hot.**



*Valentine's Day Chicken Parmesan*

**Categories: Main dish, Poultry**

1/2 c Fine, dry bread crumbs  
1/4 c Grated Parmesan cheese  
4 ea Chicken breasts, boneless  
1 ea Egg, beaten  
3 tb Butter  
1 ea 8 oz. can tomato sauce  
1/2 c Water  
1/4 ts Dried whole oregano

1 c Shredded mozzarella cheese

Combine bread crumbs and parmesan cheese.

Dip chicken in egg and coat well.

Preheat skillet to 350 degrees.

Add butter and cook chicken for about 3 minutes on each side.

Combine the tomato sauce, water, and oregano; pour over chicken.

Reduce heat to 220 degrees, cover and cook 25-30 minutes.

Sprinkle with mozzarella cheese; cover and cook just until cheese melts.

*Valentine's Day Salmon Steaks with White Wine Sauce*

**Categories: Main dish, Seafood**

8 oz (2) Salmon Steaks \*  
2 ts Cooking Oil  
**White Wine Sauce:**  
1 tb Butter or Margarine  
1 ts Cornstarch  
1 x Dash White Pepper  
1/2 c Half Half Light Cream  
1 ea Lge. Beaten Egg Yolk  
2 tb Dry White Wine  
1 x Seedless Green Grapes (Opt.)

\*Salmon steaks may be either fresh or frozen; thaw, if frozen.

Preheat a 6 1/2-inch microwave browning dish on 100% power for 3 minutes. Add cooking oil to the browning dish; swirl to coat the dish. Place salmon steaks in the browning dish. Microwave, covered, on 100% power for about 30 seconds. Turn the salmon steaks and microwave, covered, on 50% power about 3 minutes or until the salmon flakes easily when tested with a fork.

Let salmon steaks stand, covered, while preparing the wine sauce.

For the wine sauce: In a 4-cup measure microwave the butter or margarine, uncovered, on 100% of power for 45 seconds to 1 minute or until melted. Stir in the cornstarch and white pepper. Stir in light cream.

Microwave, uncovered, on 100% power for 2 to 3 minutes or until mixture is thickened and bubbly, stirring every minute.

Stir half the hot cream mixture into the beaten egg yolk.

Return all to the 4-cup measure. Microwave, uncovered, on 50% power for 1 minute, stirring every 15 seconds until mixture is smooth. Stir in dry white wine.

Transfer the salmon steaks to a serving platter and spoon the wine sauce over top.

**Garnish with seedless green grapes, if desired.**

***Fettuccine with Cream, Basil and Romano (Valentine's Day)***

**Categories: Main dish, Pasta**

4 ea Bacon slices; chopped thick  
4 ea Green onions; chopped  
1/2 c Whipping cream  
1/2 c Parmesan; freshly grated  
1/3 c Basil; chopped fresh  
1/2 lb Fettuccine  
1 x Salt and pepper  
1 x Parmesan; freshly grated

Cook bacon in heavy medium skillet over medium heat until beginning to brown. Add green onions and stir until softened, about 1 minute. Add cream and simmer until beginning to thicken, about 1 minute. Mix in parmesan cheese and basil.

Meanwhile, cook fettuccine in large pot of boiling, salted water until just tender but still firm to the bite (al dente), stirring occasionally. Drain well.

Return to hot pot. Add sauce and stir to coat. Season with salt and pepper.

**Serve immediately; pass the grated parmesan.**

***Crispy Chicken Drumsticks for Valentine's Day***

**Categories: Main dish, Poultry**

8 x Chicken Drumsticks, skinned \*  
1 1/2 c Breadcrumbs  
1/4 c Grated Parmesan Cheese  
2 tb Minced fresh Parsley  
1/4 ts Garlic powder  
Salt and Pepper to taste  
1/3 c Skim Milk

\*about 2 1/2 pounds.

Rinse chicken with cold water, and pat dry.

Combine bread crumbs, parmesan cheese, parsley, garlic powder, salt and pepper; stir well.

Dip drumsticks in skim milk then dredge in breadcrumb mixture, coating well.

Place drumsticks in a 10x6x2 inch baking dish sprayed with Pam.

**Bake at 350 degrees F. for 1 hour.**

***Salmon Steaks with Cucumber Dill Sauce (Valentine's Day)***

**Categories: Main dish, Seafood, low-fat**

2 ea Salmon steaks  
1/4 c Dry white wine  
1 ea Bay leaf  
2 tb Fresh dill

1 ea Stalk celery, cut up  
**Cucumber Dill Sauce:**  
1/4 c Plain low-fat yogurt  
1/4 c Lite mayonnaise  
1 ea Small seeded grated cucumber  
1 ea Small onion, peeled grated  
1/8 ts Dry mustard  
1/4 c Freshly chopped dill  
Salt and pepper to taste

Place steaks in microwave safe dish w/ thick end to outside. Mix together the white wine, bay leaf, dill, and celery; spread mixture evenly over the salmon steaks.

Cover and microwave on high for 4-6 minutes.

Serve with cucumber-dill sauce.

**For Cucumber-Dill Sauce:**

Combine the yogurt, mayonnaise, cucumber, onion, mustard, dill, salt and pepper in a food processor and blend well.

**Pour into serving bowl; refrigerate for 1 to 2 hours before serving.**

## *Valentine's Day Turkey Taco Salad*

### Categories: Salads, Poultry

3 ea flour tortillas\*  
1/2 lb ground turkey  
1/3 c water  
1 ts chili powder  
1/2 ts salt  
1/4 ts garlic powder  
1/4 ts cayenne pepper  
8 oz kidney beans, drained  
5 c shredded lettuce  
1 ea medium tomato, chopped  
1/2 c shredded Monterey Jack cheese  
1/4 c onion, chopped  
1/4 c Thousand Island dressing  
1/4 c sour cream (garnish)  
4 ea pitted ripe olives, sliced (garnish)

\*8 inches in diameter.

Preheat oven to 400 degrees F.

Cut tortillas into 12 wedges or 3x1/4-inch strips and place in a 15 1/2 x 10 1/2 x 1 inch ungreased jelly roll pan.

Bake 6 to 8 minutes, stirring at least once, until golden brown and crisp; cool.

Cook ground turkey in non-stick skillet, stirring frequently, until browned. Stir in water, chili powder, salt, garlic powder, red pepper, and kidney beans. Heat to boiling; reduce heat. Simmer uncovered 2 to 3 minutes, stirring occasionally, until liquid is absorbed.

Cool 10 minutes.

Mix lettuce, tomato, cheese, onion in a large bowl; toss with the Thousand Island dressing; divide between 4 dinner plates. Top each salad with about 1/2 cup turkey mixture.

**Arrange tortilla wedges around salad and garnish with sour cream and olives.**

## *Valentine's Day Cornish Game Hen with Kasha Stuffing*

### **Categories: Main dish, Poultry**

2 ea Rock Cornish game hens  
1/2 ea lemon  
Salt and pepper  
4 ea strips bacon  
3/4 c red wine

#### **Kasha Stuffing:**

1 c buckwheat groats  
1 ea egg (slightly beaten)  
2 c boiling water  
3 ea strips bacon (cut in pieces)  
4 tb butter  
1 ea medium onion (chopped)  
1 ea clove garlic (minced)  
1/2 ea green pepper (chopped)  
1/4 lb mushrooms (chopped)  
1 ts oregano  
1/2 ts sage

Salt and pepper to taste

Rub birds inside and out with lemon and sprinkle well with salt and freshly ground pepper.

Preheat oven (450 degrees F.).

Fill cavities with the Kasha stuffing. Close opening with skewers.

Place birds, breast side up, on rack in open roasting pan and cover breasts with bacon. Cook for 15 minutes.

Reduce heat to 325 degrees F. and add red wine. Roast for 35 to 40 minutes, basting often (like every 15 minutes, if possible); add more wine if necessary.

#### **For Kasha Stuffing:**

Mix the groats with beaten egg; add to frying pan over high heat. Stir constantly until grains separate, then add the boiling water.

Cover pan, reduce heat, and simmer for 30 minutes.

Meanwhile, fry the bacon in another large frying pan.

When bacon is lightly browned, push to one side and add the butter. Let this sizzle and add onion, garlic, green pepper, and mushrooms; stir constantly.

*Valentine's Day Recipes & More!*

Add oregano, sage, and salt and pepper. Reduce heat and add the cooked groats. Mix well, adjust seasoning, and remove from heat.

Kasha is frequently called buckwheat groats. It is made from buckwheat grain and then roasted, which gives it a delicious nut-like flavor.

Aside from being a tasty stuffing for poultry, this recipe makes an excellent side dish in place of rice, potatoes, or noodles.



*Valentine's Day Recipes - Pie Recipes*

*Valentine's Day Golden Apple Pie with Rum Sauce*

**Categories: Pies, Fruits, Low-fat**

7 ea golden delicious apples  
1/4 c brown sugar  
2 tb flour  
1/2 ts cinnamon  
1/8 ts nutmeg  
1/4 ts salt  
1 x Pastry for a 2 crust 9" pie  
1/4 c chopped nuts  
2 tb rum  
2 tb butter

Combine apples with brown sugar, flour, cinnamon, nutmeg, and salt.

Place in a 9" pastry-lined pie plate. Flute edges of crust.

Sprinkle apples with nuts and rum; dot with butter.

Roll out remaining pastry. Cut into 3/4" strips. Arrange strips in a lattice pattern, on top of the pie.

Bake at 425 degrees F. for 50 to 60 minutes or until apples are fork-tender.

Cover top of pie with foil part way through baking time to prevent over-browning of crust.

Serve with Rum Sauce.

**Rum Sauce:**

Combine 1 cup sugar, 3/4 cup water, and 1/2 tsp. of cinnamon in medium size saucepan.

Bring to a boil and boil for 5 minutes over medium- high heat, stirring constantly. Gradually blend together 2 tbsp. cornstarch and 1/4 cup cold water. Stir into hot sugar mixture.

Cook and stir until thickened.

Stir in 1/2 cup rum; cool slightly.

Serve warm with pie.

*Valentine's Day Butterscotch Pie with Cinnamon Meringue*

**Categories: Pies**

1 c brown sugar  
2 tb butter  
1 ea egg, separated  
1 tb flour  
1 c milk  
1 ts vanilla  
1/4 ts salt

**Cinnamon Meringue:**

1 egg white  
1 ts sugar  
1 ts cinnamon

Boil the brown sugar and butter together until soft.

Thoroughly beat the egg yolk (reserve the eggwhite for the Cinnamon Meringue) and add it to the flour, then add the milk. Beat this until very smooth.

Combine with the brown sugar mixture and cook until the mixture thickens.

Remove from heat and add vanilla and salt.

Pour into a pastry-lined pan.

Bake at 450 degrees F. for 10 minutes; reduce heat to 350 and bake for 30 more minutes.

Cover pie with the Cinnamon Meringue and return pie to oven to brown the meringue (watch carefully so it doesn't burn).

**For the Cinnamon Meringue:**

Beat the egg white together with the sugar and cinnamon.

Categories: Pies, Chocolate

6 oz Semi-Sweet Chocolate Chips  
2/3 c Evaporated Milk  
2 tb Butter Or Regular Margarine  
2 ea Eggs; Lg, Slightly Beaten  
1 c Sugar  
2 tb Unbleached Flour  
1/4 ts Salt  
1 ts Vanilla  
1 c Pecans; Chopped  
1 ea Unbaked 9-inch Pie Shell

Combine the chocolate chips, evaporated milk, and butter in a small saucepan. Cook over low heat, stirring constantly, until mixture is smooth and creamy.

Combine the eggs, sugar, flour, salt, vanilla and pecans in a bowl and mix well. Gradually stir the chocolate mixture into the egg mixture, blending well, and pour into the unbaked pie crust.

Bake at 375 degrees F. for about 40 minutes or until the filling is set.

**Cool on a wire rack**

*Valentine's Day Apple Pie*

**Categories: Pies, Apples, Fruits, Low-fat**

1 c Flour  
1 c Sugar  
1/2 ts Vanilla  
4 ea Egg whites  
2 ts Baking powder

2 c Apples, peeled chopped  
2 tb Cinnamon-sugar mixture

Preheat oven to 350 degrees F.

In a large bowl mix the flour, sugar, vanilla, egg whites and baking powder (it will be very thick). Stir in the chopped apples.

Spray a pie plate with non-stick spray (or use a good non-stick pie plate).

Put mixture in the pie plate and sprinkle with the cinnamon-sugar mixture.

**Bake for 35 to 40 minutes.**

*Valentine's Day Crustless Pumpkin Pie*

**Categories: Pies**

3 Eggs  
1 1/2 ts Ginger  
1/4 ts Nutmeg  
1/2 ts Cinnamon  
1 3/4 c Pumpkin  
3/4 c Honey  
1/2 ts Salt  
1 c Evaporated milk

Blend together the eggs, ginger, nutmeg, cinnamon, pumpkin, honey, and salt; mix well. then add the evaporated milk. Blend until smooth.

**Bake in ungreased 9 inch pie plate at 325 degrees for about an hour.**

*Valentine's Day Apple Crunch Pie with Cinnamon Ice Cream*

**Categories: Pies, Ice cream, Apples, Fruits**

- 6 Juicy sour apples, pared and cored
- 1 c Flour
- 1 c Brown sugar
- 1/4 lb Margarine

**Cinnamon Ice Cream:**

- 1/2 pt Whipping cream
- 2 tb Sugar
- 1 ts Cinnamon (heaping)
- 1 qt Vanilla ice cream

Place sliced apples in pie plate.

Whisk together the flour and brown sugar; add margarine and mix until crumbly.

Sprinkle this mixture over apples and bake at 350 degrees for about 30 minutes or until apples are fork-tender.

Serve warm with Cinnamon Ice Cream.

**For Cinnamon Ice Cream:**

Whip the cream; add sugar and cinnamon. Soften the vanilla ice cream; add cinnamon mixture and whip. Freeze.

## *Valentine's Day Chocolate Peanut Pie*

### **Categories: Pies, Chocolate**

8 oz Softened cream cheese

1 c Sugar

1 c Creamy peanut butter

2 tb Butter, melted

1 c Heavy cream

1 tb Pure vanilla extract

#### **Chocolate Topping:**

4 oz Semisweet chocolate

2 tb Butter

2 tb Salad oil

1/8 ts Pure vanilla extract

Crushed peanuts (garnish)

White chocolate shavings (garnish)

Dark chocolate shavings (garnish)

Make up your favorite graham cracker pie crust recipe and place into a greased 9" pie pan, pressing crust evenly onto the bottom and up the sides.

Whip the cream cheese until fluffy. Slowly mix in the sugar, peanut butter, and melted butter.

In a separate bowl, whip the cream and vanilla until firm.

Blend 1/3 cup of the whipped cream into the peanut butter mixture. Fold this mixture into the remaining whipped cream until totally blended.

Fill the pie shell, smooth the top, and chill in the freezer for at least 20 minutes.

#### **For the Chocolate Topping:**

Combine the chocolate, butter, salad oil, and vanilla and cook in the top of a double boiler until the chocolate melts. Cool slightly.

Spread Chocolate Topping on the cooled peanut butter pie, starting from the center and working outwards. Chill or freeze until ready to serve.

**If desired, garnish the top with crushed peanuts and white and dark chocolate shavings.**

***Pumpkin Pie with Ginger Cookie Crust (Valentine's Day)***

**Categories: Pies, Low-fat**

1 c Canned pumpkin  
3/4 c Evaporated skim milk  
1/2 c Applesauce  
1/4 c Sugar  
1/4 c Maple syrup  
3 Egg whites  
2 ts Cornstarch  
1 1/2 ts Pumpkin pie spices  
1 1/2 c Gingersnap cookie crumbs

Whipped Cream or vanilla ice cream for topping

Combine the pumpkin, skim milk, applesauce, sugar, maple syrup, egg whites, cornstarch and pumpkin pie spices in a large bowl. Beat at medium speed with a mixer.

Coat a 9-inch pie plater with vegetable spray; line with crumbled gingersnap cookie crumbs and pour mixture into the crust.

Bake at 400 degrees F. for about 15 minutes; then reduce heat to 350 and bake for an additional 20 minutes or until a toothpick inserted in the middle comes out clean.

Serve with whipped cream or vanilla ice cream.



*Valentine's Day Ambrosia Pie*

**Categories: Pies**

1 qt Vanilla ice cream  
2 c Milk  
2 ea Pkg. instant Chocolate Pudding  
2 ea Graham cracker crusts  
Whipped topping  
Chocolate curls for garnish

Combine the vanilla ice cream and milk and mix slightly. Add chocolate pudding and mix for about 3 minutes. Divide and pour into pie crusts.

Cover with whipped topping and garnish with chocolate curls.

**Refrigerate three to four hours before cutting.**

*Valentine's Day No-Bake Blueberry Pie*

**Categories: Pies, Fruits, No-bake**

1 Baked 9" Pie Crust  
3 c Fresh Or Frozen Blueberries  
1/3 c Sugar  
1 tb Cornstarch -- (plus 2 tsp.)  
1/4 ts Salt  
1/4 ts Ground Cinnamon  
2/3 c Water  
1/4 c Medium Sherry  
2 ts Lemon Juice  
**Sourcream Topping:**  
1 c Sour Cream  
2 tb Sugar  
1 ts Vanilla

Spread the blueberries in the crust.

Mix the sugar, cornstarch, salt, and cinnamon in a 4 cup measuring cup. Stir in the water.

Microwave uncovered on high stirring every minute until thickened and clear, 3 to 4 minutes.

Stir in the sherry and lemon juice. Pour over the blueberries in the pie crust.

Refrigerate at least 2 hours.

Serve with the Sour Cream Topping:

**For Sour Cream Topping:**

Mix the sour cream, sugar, and vanilla.

***Valentine's Day Alcoholic Drinks***

***Valentine's Day Rum Cream***

**Categories: Beverages, Alcohol**

8 oz Myers Rum  
14 oz Sweetened condensed milk  
1 Egg  
1 tb Vanilla

Mix the rum, milk, egg, and vanilla in a blender and blend for several minutes on medium speed. Refrigerate overnight (this step is important).

*Valentine's Day on the Rocks*

**Categories: Beverages, Alcohol**

1 oz Light Rum  
1 oz Peach Schnapps

Serve over ice in 4 - 5 ounce rocks glass

*Valentine's Day Cherry Bomb*

**Categories: Beverages, Alcohol**

1 oz Brandy  
1/2 oz Triple Sec  
1 Egg yolk  
1 ts Grenadine  
4 Ice cubes

Combine brandy, triple sec, egg yolk, grenadine, and ice cubes in shaker. Strain into glass. Serve in large cup or cups.

*Valentine's Day Peachy Corkscrew*

**Categories: Beverages, Alcohol**

1 oz Light Rum  
1/4 oz Dry Vermouth  
1/4 oz Peach Liqueur  
1 Slice lime

Shake the rum, vermouth, peach liqueur with ice, strain into chilled cocktail glass,  
garnish with lime.

*Valentine's Day Screw*

**Categories: Beverages, Alcohol**

1 1/2 oz Rum  
6 oz Orange Juice

In a highball glass filled with ice add rum, fill with orange juice.

*Valentine's Day Deceiver*

**Categories: Beverages, Alcohol**

1 oz Tequila  
1/2 oz Galliano

Build in rock glass with cubed ice. This one will fool you.



*Special Valentine's Day Cocktail*

**Categories: Beverages, Alcohol**

1/2 oz Gin  
1/2 oz Cointreau  
1/2 ts Grenadine  
1/2 ts Lemon Juice  
Crushed ice

Shake together the gin, cointreau, grenadine, lemon juice and crushed ice; strain into chilled cocktail glass.

***Fuzzy Balls for Valentine's Day***

**Categories: Beverages, Alcohol**

1/2 oz Peach Schnapps  
1/2 oz Vodka  
1/2 oz Midori  
1 1/2 oz Grapefruit juice  
1 1/2 oz Cranberry juice

Mix together the peach schnapps, vodka, midori, grapefruit and cranberry juices.

**You'll be itching for another.**

*Gorgeous Valentine's Day*

**Categories: Beverages, Alcohol**

3/4 oz Grand Marnier

3/4 oz Amaretto

Mix together the grand marnier and amaretto.

Serve in rock glass with cubed ice.

*Valentine's Day Hot Buttered Comfort*

**Categories: Beverages, Alcohol**

- 1 1/4 oz Southern Comfort
- 1 Slice lemon
- 4 oz Hot water
- 1 Stick cinnamon
- 1 ts Butter
- 1 Cinnamon Stick

Combine all ingredients except the butter in a warm mug.

Float butter on top and stir with a cinnamon stick.

*Valentine's Day Hot Shot*

**Categories: Beverages, Alcohol**

- 1 Cube Beef Bouillon
- Boiling water
- 1 1/2 oz Tequila
- Seasonings as desired

Dissolve the cube of beef bouillon in a mug of boiling water.

Add the tequila and season to taste.

*Valentine's Day Fireside Punch*

**Categories: Beverages, Alcohol**

6 c Apple cider  
12 oz Can frozen lemonade concentrate  
1 c Granulated sugar  
1 c Peach schnapps  
1 c Rum

In a Dutch oven, combine the apple cider, lemonade concentrate, and granulated sugar; bring to a boil.

Remove from heat; stir in peach schnapps and rum.

Serve hot.

Makes 12 - 6 oz. servings.

*Valentine's Day Quickie*

**Categories: Beverages, Alcohol**

1 oz Bourbon  
1 oz Light Rum  
1/4 oz Triple Sec  
Cracked ice

**Shake the bourbon, rum, and triple sec with cracked ice and strain.**

*Valentine's Day Woo Woo*

**Categories: Beverages, Alcohol**

1/2 oz Peach Schnapps  
1/2 oz Vodka  
1 1/2 oz Cranberry juice  
1 1/2 oz Orange juice

Serve on the rocks.



*Valentine's Day Alcoholic-Free Drinks*

*Valentine's Day Strawberry Lemonade*

**Categories: Beverages, Alcohol-no**

1 x Juice of one lemon  
1 tb Sugar  
10 ea Ripe strawberries  
1 c Water

Throw the lemon juice, sugar, strawberries, and water into a blender and mix until fairly smooth. Serve over ice.

Makes one glass.

*Valentine's Day Frosty Apple Delight*

**Categories: Beverages, Alcohol-no**

1 ga Cold skim milk  
12 oz Apple juice concentrate  
1 1/2 qt Vanilla ice cream  
1 x Cinnamon  
1 x Nutmeg

Add the milk, apple juice concentrate, ice cream, cinnamon, and nutmeg in a large bowl and beat until frothy.

Pour into a chilled punch bowl.

Add cinnamon and nutmeg to taste.

Serves 25.

***Creamy Valentine's Day Peppermint Shake***

**Categories: Beverages, Alcohol-no**

2 c Milk  
1/2 c Peppermint candy, crushed  
1 1/2 pt Vanilla ice cream

Place milk and peppermint candy in electric blender; mix well.

Add ice cream and process until smooth and creamy.

**Makes six 6-oz servings.**

***Easy Bubbly Valentine's Day Punch***

**Categories: Beverages, Alcohol-no**

2 qt White Grape Juice

2 1 Diet 7-Up

1 1 Bottle Club Soda

Mix together the grape juice, 7-up, and club soda.

Chill well before serving.

**Tastes just like champagne!!**

*Valentine's Day Orange Sunrise*

**Categories: Beverages, Alcohol-no**

2 Eggs  
1/4 c Frozen Orange Juice Concentrate  
2 tb Honey  
2 c Cold Milk  
8 oz Orange flavoured yogurt

Combine the eggs, orange juice and honey in the blender. Blend until smooth (about 1 minute).

Add the milk and yougurt.

Blend until smooth and frothy.

Serve at once in tall, chilled glass.

*Fireside Coffee for a Romantic Valentine's Day*

**Categories: Beverages, Alcohol-no**

2 c Hot Cocoa Mix  
1 c Instant Coffee  
1 ts Cinnamon  
2 Non-dairy Creamer  
1/2 Sugar  
1/2 Nutmeg

**Mix together the cocoa mix, instant coffee, cinnamon, creamer, sugar, and nutmeg.**

*Valentine's Day Purple Passion*

**Categories: Beverages, Alcohol-no**

- 1 Can (6 oz) frozen grape juice [thawed]
- 3 Juice cans of cold water
- 1/2 c Lemon juice
- 1/4 c Sugar
- Ice

In a pitcher, combine the grape juice, cold water, lemon juice, and sugar.

Stir until the sugar is dissolved; cover and chill.

Serve over ice.

*Valentine's Day Pineapple Cooler*

**Categories: Beverages, Alcohol-no**

46 oz Unsweetened pineapple juice  
2 tb Lemon juice  
6 oz Orange juice concentrate, frozen  
10 oz Club soda; chilled  
Sprig of mint for garnish

Mix the pineapple juice, lemon juice and frozen orange juice concentrate; chill.

Add the club soda immediately before serving.

**Serve over ice in tall glasses with straws.**

**If desired, garnish with a mint sprig.**



*Valentines Day Creamsicle Frappe*

**Categories: Beverages, Alcohol-no**

2 c Vanilla ice cream  
1 c Orange juice  
1 c Cold water  
1/4 c Undiluted Orange juice concentrate

In a blender or food processor, combine the ice cream, orange juice, water, and orange juice concentrate. Blend until smooth.

Divide into two glasses. Enjoy

*Valentines Day Sodas*

**Categories: Beverages, Alcohol-no**

Ginger ale  
Strawberry ice cream  
Whipped cream  
1 ts Strawberry preserves

Pour gingerale over strawberry ice cream in tall glass.

Top glass with whipped cream and a dollop of strawberry preserves.

*Valentine's Day Craving*

**Categories: Beverages, Alcohol-no**

- 2 Scoops vanilla ice cream
- 4 oz Milk
- 1 pt Fresh raspberries
- Hershey Chocolate syrup

Blend ice cream, milk, and raspberries. Pour into well chilled, tall glass.

**Swirl chocolate syrup on top and serve.**

