



Recipes for NBCs "Daytime"
Call Date: November 21st, 2013
George Geary CCP

On Set:
Toasted Pecan Pumpkin Soup

Yield: 8 servings

I love to serve this flavorful soup in the spring as well as the fall. You can use squash if pumpkin is out of season.

6 cups	chicken stock	1/2 tsp	ground white pepper
32 ounces	pumpkin puree	1/2 cup	pecans, toasted
1 cup	onion, thinly sliced	1/2 cup	heavy cream
1 clove	garlic, minced		Fresh parsley(optional)
1-1/2 tsp	sea salt		Sour cream (optional)
1/2 tsp	dried thyme		

1. In a covered saucepan, heat all ingredients except cream to a high simmer. Reduce heat to a low simmer, uncovered 20 minutes.
2. Stir warm cream into soup. Place in warmed soup bowl. Swirl a little sour cream on top. Garnish with parsley.

Pumpkin Cheesecake Muffins

Yield: 12 muffins
350°F

I love making this for fall brunches and breakfast. Very flavorful and full of fall goodness!

Muffin Batter

1-1/2 cups	flour, all-purpose	1/2 tsp	ground clove
1/2 cup	flour, cake	1-1/2 cups	granulated sugar
1/2 tsp	baking powder	1/2 cup	brown sugar, packed
1 tsp	baking soda	3/4 cup	unsalted butter
1-1/2 tsp	ground cinnamon	2 large	eggs
1 tsp	ground nutmeg	2 cups	pumpkin puree

1. In a large bowl, blend together, the flours, baking powder, baking soda, cinnamon, nutmeg, and cloves. Set aside.

2. In a mixing bowl, beat the sugars and butter until well blended.
3. Add the eggs one at a time beating well, until fluffy.
4. Add the dry ingredients slowly, until well combined. Add the pumpkin pack continuing the mixing.
5. Divide evenly into 12 papered muffin tins. Make the cheesecake filling.

Cheesecake Filling

8 oz	cream cheese	1 tsp	pure vanilla extract
1/4 cup	granulated sugar	1/2 tsp	lemon juice
1 large	egg		

1. In mixing bowl, combine cream cheese and sugar. Add egg and mix until smooth. Add vanilla and lemon juice.
2. Place a teaspoon full into the top of each muffin batter. Try putting a little of the filling underneath the unbaked batter.
3. Bake until a toothpick inserted into the center comes out with only a few crumbs, about 20-25 minutes.
4. Cool in pans for 10 minutes and then remove until cooled completely.

Made on Camera:

Pumpkin Praline Cheesecake

You will be delighted at the nutty taste of the pecans mixed with rich pumpkin.

Preheat the oven to 350°F

10-inch cheesecake pan

Serves 18 to 20

Crust:

2-1/2 cups	crushed ginger snaps	1/3 cup	unsalted butter, melted
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1. In a bowl mix the cookie crumbs and butter, press into the cheesecake pan, and freeze.

Filling:

2-1/2 lb	cream cheese softened	6 large	eggs
1 cup	sour cream	1/2 cup	all-purpose flour
2-1/4 cups	granulated sugar	1 cup	solid pumpkin

1 tbsp	vanilla	1/4 tsp	ground allspice
2 tsp	ground cinnamon	1/4 tsp	ground cloves
1/2 tsp	ground nutmeg	1 cup	toasted pecans

1. In a large mixing bowl, beat the cream cheese, sour cream and sugar on medium high for 5 minutes. Add the eggs, one at a time, beating after each addition. Add the flour, pumpkin, vanilla, cinnamon, nutmeg, allspice, cloves and pecans mixing until blended. Pour the batter over the crust, smoothing it out to touch the sides of the pan. Bake in preheated oven for 65 to 75 minutes or until it starts to pull away from the sides of the pan, but is still a bit loose in the center and looks puffy. Cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least two hours before decorating or serving.

Decorating:

1 cup	heavy cream	1 tsp	ground cinnamon
1/4 cup	granulated sugar	18-20	pecan halves

1. In a well-chilled bowl, on medium high, whip the cream until soft peaks form. With the mixer still running, sprinkle sugar into the cream and continue whipping until firm peaks form. Pipe a boarder around the edge of the cake. Sprinkle with cinnamon and pecan halves.

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