

## Bronx (No. 1)

- 1 jigger gin
- ½ jigger dry vermouth
- 1 jigger orange juice

Shake well with ice and strain into cocktail glass.



## Bronx (No. 2)

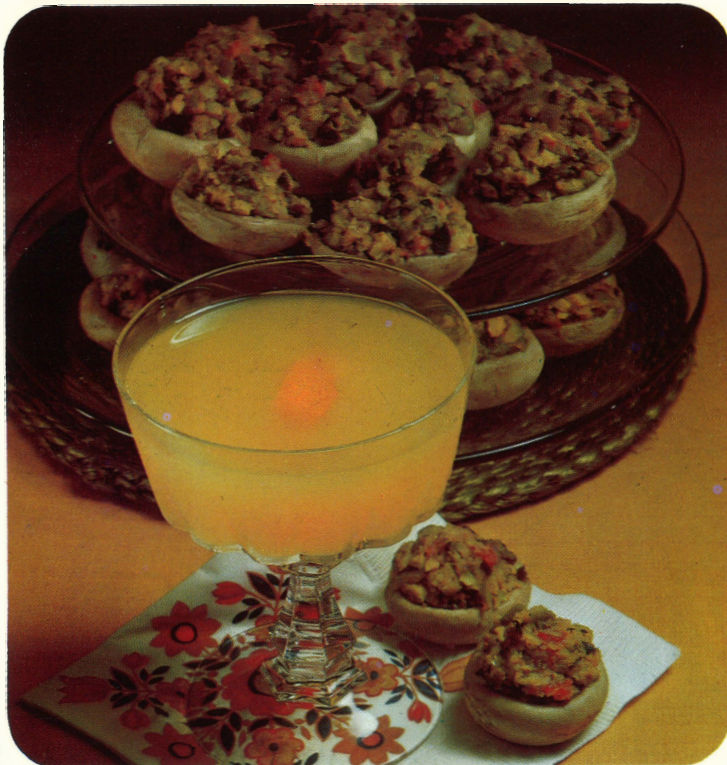
- 1 jigger gin
- ¼ jigger dry vermouth
- ¼ jigger sweet vermouth
- ⅓ jigger orange juice

Shake well with ice and strain into cocktail glass.



## Golden Bronx

Follow either of the above recipes but add 1 egg yolk before shaking.



# Stuffed Mushrooms: Cooked and Uncooked

## Mushrooms Monte Carlo

- |  |                                |
|--|--------------------------------|
| <b>2 dozen large mushrooms suitable for stuffing, washed and dried</b> | <b>2 tablespoons olive oil</b> |
| <b>10 ripe green olives</b>  | <b>2 tablespoons vinegar</b>   |
| <b>10 black olives</b>   | <b>¼ cup fine bread crumbs</b> |
| <b>10 pimiento-stuffed olives</b>                                      | <b>¼ cloves garlic, minced</b> |

Remove stems from mushrooms and reserve for later use (see card 244). Dip mushrooms in lightly salted boiling water for 2-3 minutes, until barely wilted and slightly gray. Remove from water immediately and drain. Let cool.

Pit green and black olives and chop finely; chop pimiento-stuffed olives finely; place in mixing bowl and mix together with oil, vinegar, bread crumbs, and garlic. Stuff mixture into mushroom caps; arrange on serving plate and cover with plastic wrap; refrigerate at least 2 hours to let flavors mingle. Serve cold.

## Blue Cheese Mushrooms

- |   |                                   |
|---|-----------------------------------|
| <b>2 dozen large mushrooms</b>              | <b>¼ cup blue cheese</b>          |
| <b>3 tablespoons chopped fresh chervil*</b> | <b>3 tablespoons cream cheese</b> |

Remove stems from mushrooms and set aside for other use. Combine blue cheese and cream cheese and blend thoroughly. Stuff into mushrooms. Chill before serving. Garnish with chervil sprigs.

*\*Substitute minced chives or parsley plus 1 teaspoon Pernod if fresh chervil is not available.*