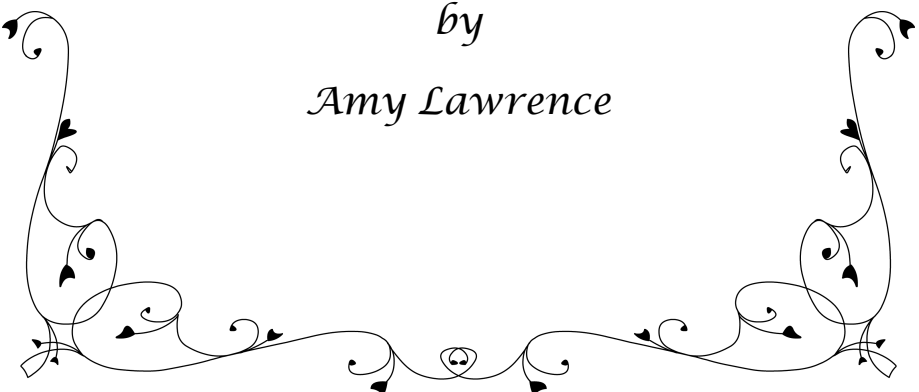


*A Little of This
and a
Little of That*

*by
Amy Lawrence*





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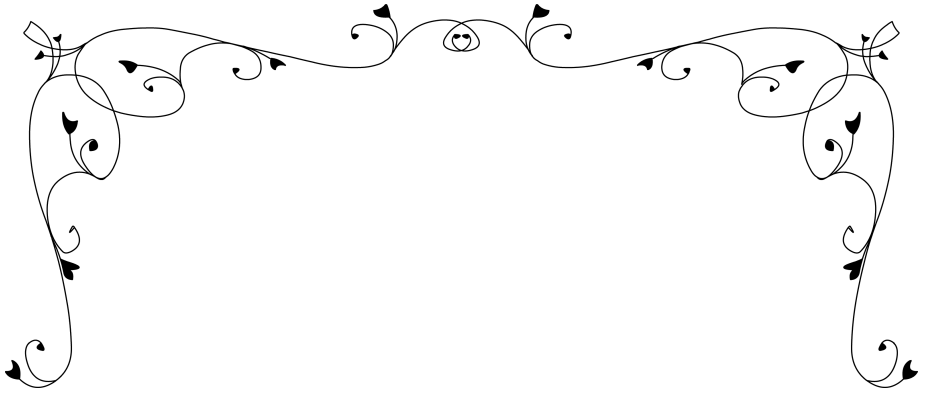
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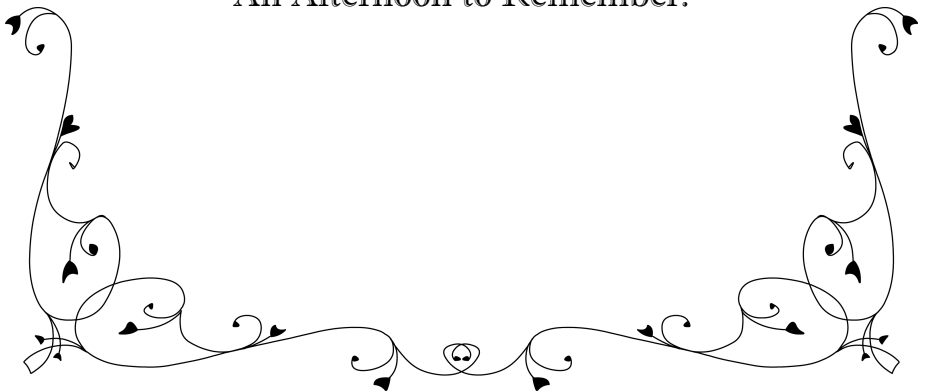
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An Afternoon to Remember is dedicated to educating others in the art of taking tea. Our mission is to provide a unique upscale experience where customers are pampered and can relax, socialize and celebrate special occasions while enjoying excellent teas and delectable treats. Tea rooms entice you to sit leisurely, and this is the main goal and purpose of our tea room making your experience here truly...

”An Afternoon to Remember.”



A decorative border of black ink-style floral and vine motifs surrounds the text. The border features swirling lines, small leaves, and heart-shaped accents, framing the central content.

Forward

The title of this cookbook, "A Little of This and A Little of That", represents the way we at An Afternoon to Remember cook. We are constantly taking bits and pieces from other recipes and cookbooks and combining them to make our own creations. Our measurements are not exact. We cook according to what we like and what we think our customers will like.

When you use this cookbook, please remember that and add the amount of ingredients according to your tastes. If you feel that 5 cloves of garlic is too much, then don't use quite that much. For the most part we use fresh herbs, so if it says, 2T. of rosemary, then it means fresh rosemary. If you are using dried herbs, then use less. On the sandwiches, if the sandwich filling is too thick and won't spread, add a little more sour cream to thin it out. Also if the soup seems too thick then add a little more broth. Go with your own instincts. Try adding new ingredients to the recipes to create your own. Above all have fun!

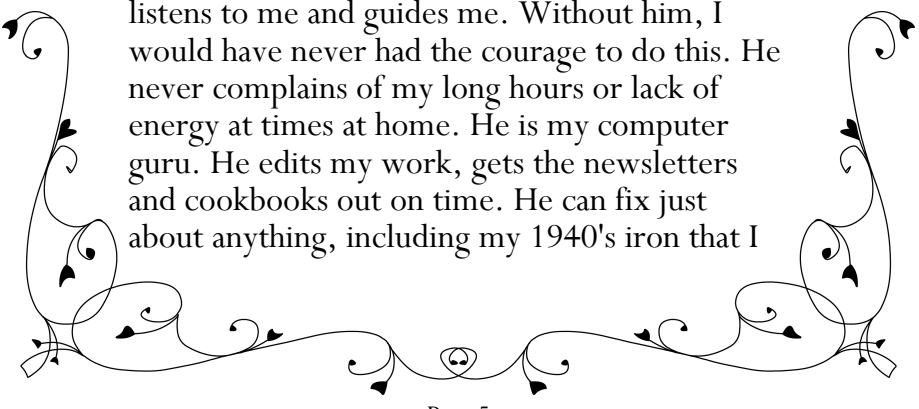


Dedication

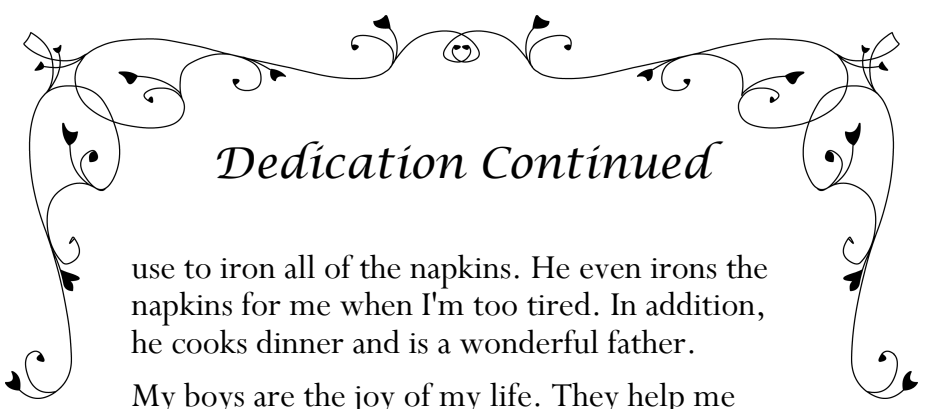
I would like to dedicate this cookbook to my family and staff. Without them An Afternoon to Remember would not be possible.

First of all I would like to thank my staff. They are the greatest. Words cannot even begin to express my gratitude and feelings for them. They are so talented. Each of them brings a unique quality to our tea room. Their loyalty and dedication is amazing and can be seen every day. They come in early, stay late, work in the heat, and have even worked without electricity a few times. I can count on them whenever I need them. I can't believe that I even opened the tea room without having them already in place. They have developed and refined the art of serving tea. Our success is due to their talents and efforts.

I would also like to thank my family.



My husband is my rock of strength. He patiently listens to me and guides me. Without him, I would have never had the courage to do this. He never complains of my long hours or lack of energy at times at home. He is my computer guru. He edits my work, gets the newsletters and cookbooks out on time. He can fix just about anything, including my 1940's iron that I



Dedication Continued

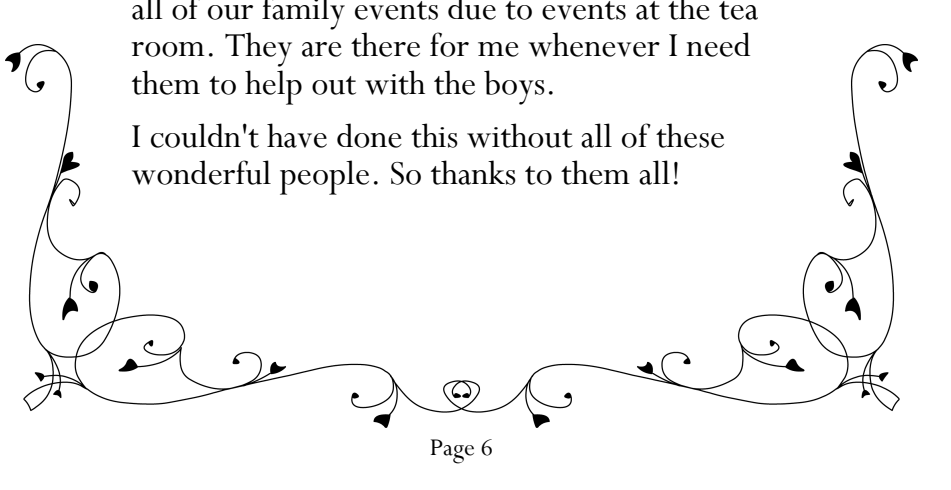
use to iron all of the napkins. He even irons the napkins for me when I'm too tired. In addition, he cooks dinner and is a wonderful father.

My boys are the joy of my life. They help me constantly. They often fold tea room laundry, put stamps on newsletters and even help do housework.

My mother is always there for me. She celebrates the successes of my life and listens patiently to all of my woes. When visiting, she brings joy to my customers with her smile and conversation and even when she's back in Missouri, she brings joy with her wonderful tea cozies. Most of all, I would like to thank her for her enthusiasm which encourages me to continue on.

Last I would like to thank my in-laws. They are so patient and understanding when I can't attend all of our family events due to events at the tea room. They are there for me whenever I need them to help out with the boys.

I couldn't have done this without all of these wonderful people. So thanks to them all!



A decorative floral border with intricate scrollwork and leaf patterns surrounds the text.

Table of Contents

Ideas to Make Your Tea Party More Intimate 10

Tea

The Perfect Pot of Tea 12

Gourmet Iced Tea 13

Almond Fruit Tea 15

Soups

Baked Potato Soup 19

Cream of Asparagus Soup 23

Cream of Spinach Soup 25

Salad

Orzo Florentine 29

Roasted Garlic Lemon Vinaigrette 31

Sandwiches

Cheese Puffs 35

Rustic Cucumber and Tomato Sandwiches with
Goat Cheese 37

Olive Pecan Savory 41

Greek Olive Savory 43

Bacon Tomato Cups 45

Mandarin Chicken Sandwich 47




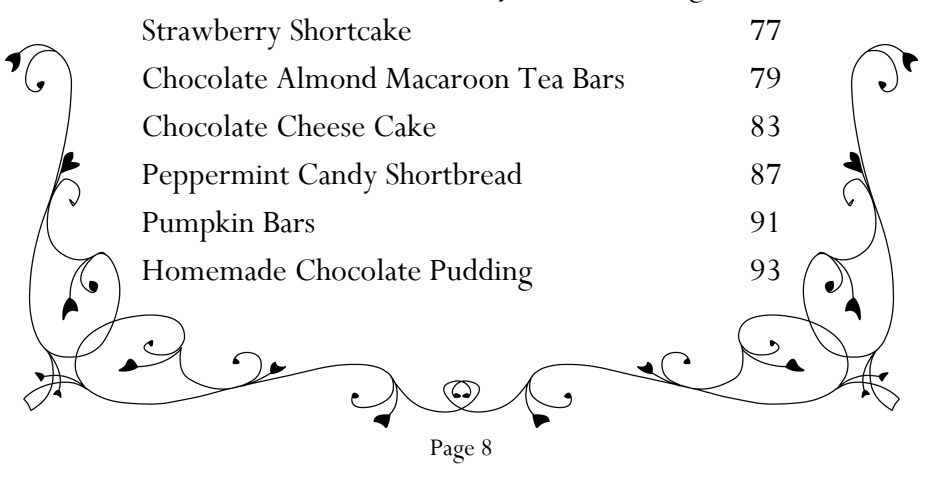
Table of Contents Continued

Sandwiches

Smoked Almond Chicken Salad	49
Jarlsberg Chicken Salad	51
Balsamic Barbecue Chicken Sandwiches	53
Balsamic Barbecue Sauce	55
Spinach Olive Ranch Sandwich	57
Ham Salad with Homemade Apricot Preserves	59
Connie's Homemade Apricot Preserves	61
Roasted Garlic and Herb Cucumber Sandwiches	63

Desserts

Lazy Peach Pie	67
Pecan Pie Bars	69
Rum Balls	73
Limoncello and Dried Cherry Bread Pudding	75
Strawberry Shortcake	77
Chocolate Almond Macaroon Tea Bars	79
Chocolate Cheese Cake	83
Peppermint Candy Shortbread	87
Pumpkin Bars	91
Homemade Chocolate Pudding	93






Table of Contents Continued

Desserts

Apricot Bars	95
Summer Fruit Heaven Pie	97
Peppermint Brittle	101
Cranberry Ginger Chocolate Cups	105
Laura's Best of Show Cookies	107
Ginger Cookies	109
Toffee Tea Bar Cookies	111
Double Chocolate Chip Cookies	113
Orange Cranberry Oatmeal Cookies	115
Espresso Tea Cookies	117
Apricot Almond Tea Cookies	123

Scones

Tips on Making Scones	128
Blueberry Peach Scones	129
Cinnamon Apple Pecan Scones	131
Jamaican Banana Scones	133
Anniversary Scones	137
Mango Pineapple Scones	139

