



RECIPES AND STORIES FROM THE ARCHIVES

The Library and Archives in Tempe recently took in a collection from renowned Arizona chef Barbara Fenzl. She is also a cookbook author, magazine writer, TV personality and the owner of Les Gourmettes cooking school in Phoenix. She was trained at Le Cordon Bleu in London, and Ecole le Notre in Paris, as well as under the redoubtable Julia Child. Ms. Fenzl has taught at cooking schools around the world, and we are so proud to be the custodians of her collection.

During these times of social distancing and spending extra time with family, why not plan a picnic? The weather is beautiful, and in the May-June 1993 issue of *Southwest Passages* magazine found in the collection donated by Ms. Fenzl, there are several recipes to plan the perfect picnic menu. These are all recipes created for the magazine by Barbara.

HONEY PECAN-COATED CHICKEN BREASTS

SERVES 6

The crunchy topping seals in the juices, keeping the chicken moist. The breasts can be marinated hours ahead of time so that all that has to be done at the last minute is coating, then grilling or sautéing the breasts. Take these on your next picnic instead of cold fried chicken.

FOR THE MARINADE

- ¼ cup Dijon mustard
- 1 tablespoon honey
- 1 tablespoon light molasses
- 2 cloves garlic, finely chopped
- 3 whole chicken breasts, skinned, boned and halved
- ¾ cup pecans, toasted
- 4 tablespoons fresh bread crumbs
- 1 teaspoon chili powder
- 2 teaspoons olive oil (optional)

Combine marinade ingredients and spread evenly over chicken breasts, set aside.

In a food processor or blender, mix together the pecans, bread crumbs and chili powder until finely ground. Transfer to a plate or shallow dish and thoroughly coat marinated chicken with the mixture. Grill the breasts over hot coals, 3 to 4 minutes per side, until just done; do not overcook. Or, heat the olive oil in a large, heavy skillet and sauté the breasts, about 4 minutes per side.

SPICY COLESLAW

SERVES 6

Because there is no mayonnaise in the dressing, this colorful salad is ideal to take on an outdoor excursion.

FOR THE DRESSING

- 2 tablespoons cider vinegar
- 1 tablespoon fresh lime juice
- 2 teaspoons honey
- ⅓ cup vegetable oil
- ⅛ teaspoon hot pepper sauce
- ¼ teaspoon chile powder
- Salt and freshly ground pepper to taste
- 3 cups shredded cabbage
- ½ cup shredded carrot
- 1 small yellow bell pepper, seeded and diced
- 1 small red bell pepper, seeded and diced
- 1 small green bell pepper, seeded and diced
- ½ cup thinly sliced red onion

Whisk all dressing ingredients together in a non-corrosive bowl.

In a large bowl, toss together the cabbage, carrot, peppers and onion. Pour dressing over all; toss again. Refrigerate until ready to serve.

DOUBLE CHOCOLATE CHIP COOKIES

MAKES 3 DOZEN

- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 ½ cups instant oatmeal
- 12 ounces semi-sweet chocolate chips
- 1 milk chocolate bar, 8 oz., grated

Preheat oven to 400°F.

In the bowl of an electric mixer, beat together the butter and sugars. Add eggs one at a time, then add vanilla; mix well.

Over a sheet of wax paper, sift together the flour, baking powder, baking soda and salt. Add dry mixture and oatmeal to butter/egg mixture. Fold in chocolates. Batter will be stiff.

Drop ¼ cup-sized balls of dough 2 inches apart on ungreased baking sheets. Bake for 8 minutes, being careful not to overcook; cookies will not look done, but overbaking makes them dry. Transfer to a cooling rack.