



**Hillary Diane Rodham Clinton** (born October 26, 1947) is the junior United States Senator from New York, and a leading candidate for

# FOOD

## The American Woman

*A Thousand Years over a Hot Stove...Has taught us how to handle the heat!*

### Hillary's Chocolate Chip Cookies

the Democratic nomination in the 2008 presidential election. She is married to Bill Clinton—the 42nd President of the United States—and was the First Lady of the United States from 1993 to 2001.

She began her career as a lawyer after graduating from Yale Law School in 1973. She moved to Arkansas in 1974 and married Bill Clinton in

1975, following a stint as a Congressional legal counsel. She was later named the first female partner at Rose Law Firm in 1979 and was listed as one of the one hundred most influential lawyers in America in 1988 and 1991. After moving to New York, Clinton was elected as senator for New York State in 2000.

#### Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup shortening
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups rolled oats
- 2 cups semisweet choc. chips

#### Directions

1. Preheat oven to 350 degrees F (180 degrees C). Brush baking sheets lightly with vegetable oil.
2. Combine flour, salt and baking soda on waxed paper.
3. Beat together shortening, sugars and vanilla in large bowl with electric mixer until creamy. Add eggs and beat until light and fluffy.
4. Gradually beat in flour mixture. Stir in rolled oats, then chocolate chips.
5. Drop batter by rounded teaspoonsfuls onto baking sheets. Bake for 8-10 minutes or till golden.
6. Cool cookies on sheets for 2 minutes. Remove to wire racks to cool completely.

**Michelle La Vaughn Robinson Obama** (born January 17, 1964) is an American lawyer and the wife of Illinois senator Barack Obama, who is a candidate for the 2008 Democratic Party nomination for U.S. President. She met Barack Obama when they were the only two African Americans at their law firm and she was assigned to mentor him while he was a summer associate.



most influential Harvard alumni. Her husband was ranked 4th.

In May 2006, Essence magazine listed her among "25 of the World's Most Inspiring Women." In July 2007, Vanity Fair magazine listed her among "10 of the World's Best Dressed People." In September 2007, O2 magazine listed her 58th of "The Harvard 100," a list of the prior year's

In May 2007 she reduced her professional responsibilities by 80% to support her husband's presidential campaign. Obama commented in Milwaukee that "for the first time in my adult life I am proud of my country because it feels like hope is finally making a comeback."

### Michelle Obama's Apple Cobbler

#### For the filling:

- 8 Granny Smith apples, peeled and sliced (or a bag of frozen peeled apples)
- 1 1/2 to 2 cups of brown sugar
- 1 1/2 teaspoons cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/4 cup white flour

**DIRECTIONS:** Mix these ingredients together in a bowl and let it sit in the refrigerator overnight so the spice goes all the way through the apples.

#### For the crust:

- 3 sheets refrigerated piecrust
- 1 stick of butter

1. Preheat oven to 325 degrees. Butter and flour the bottom of a large baking dish. Roll out three pie crusts real thin—as thin as possible. Layer the bottom of the pan with 1-1/2 of the pie crusts and prick a few holes in it. Pour the apples with the liquid into the pie pan. Dot 3/4 of a stick of butter around the apples. Use the final 1 1/2 piecrusts to cover the apple mixture entirely (let the pie crust overlap the pan).

2. Pinch the edges of the dough around the sides of the pan so the mixture is completely covered.

4. Melt final 1/4 stick of butter and brush all over top of crust.  
5. Reduce the oven temperature to 300 degrees. Bake at 300 for up to 3 hours. Start looking at the cobbler after two and a half hours.

**Cindy McCain** is Chair of her family's business, Hensley and Company, and wife of Senator John McCain.



An advocate for children's health care needs, she founded the American Voluntary Medical Team in 1988, and led many medical missions to developing and war-torn h care needs, she founded the American Voluntary Medical Team in 1988, and led many medical missions to developing and war-torn countries.

In 2000, she was chosen to represent the State of Arizona at the Republican National Convention as the Chairwoman of the Arizona Delegation.

### McCain's Passion Fruit Mousse

#### Ingredients

- 1 1/4 cups passion fruit purée
- 1 1/4 cups orange juice
- 3/4 cup sugar
- Scant 1 tablespoon gelatin, dissolved in 2 tablespoons water
- 3 cups heavy cream, whipped
- 2 finger (baby) bananas
- Coarse sugar
- 1 kiwi, peeled, cut in half, and sliced

#### Directions

1. In a saucepan, heat the passion fruit purée, orange juice, and sugar until dissolved.
2. Add the dissolved gelatin to the hot juice and stir to melt and combine. Strain the liquid into a bowl and place it over an ice bath. Stir it constantly with a rubber spatula and when it just starts to set, fold in the whipped cream. Pour this into soup plates or dessert bowls and chill. If storing them overnight, cover them with plastic wrap.
3. To serve the mousse, remove the bowls from the refrigerator. Peel and slice the bananas in half lengthwise and dip the flat side in coarse sugar and caramelize them under a broiler or with a blowtorch. Place them on the mousse, fanning them, and then tuck in a few half slices of kiwi.



**Jacqueline Lee Bouvier Kennedy Onassis** (July 28, 1929 - May 19, 1994), was the wife of President John F. Kennedy and was the First Lady of the United States from 1961 until President Kennedy was assassinated in 1963.

### Jackie's Beef Stroganoff

#### Ingredients

- 2 lb. boneless beef sirloin
- 3 T. all-purpose flour
- 4 T. butter, divided
- 2 C. beef broth
- 1/2 C. sour cream
- 3 T. tomato juice or paste
- 1/4 C. grated onion
- Fresh sliced mushrooms
- Salt & ground black pepper to taste

#### Directions

1. Ask butcher to cut beef into strips. Season beef generously with salt and pepper. Cover and let stand 2 hours in cool place.
2. In large skillet, whisk flour and 3 tablespoons butter over low heat until mixture bubbles and forms a smooth paste. Slowly add beef broth, stirring constantly until mixture thickens. Let boil 2 minutes.
3. Reduce heat and add sour cream alternately with tomato juice, still whisking. Simmer slightly 1 minute; do not let boil.
4. In separate skillet, quickly brown beef and onion in remaining 1 tablespoon butter over medium heat. Add contents of meat pan to sauce; season with salt and pepper.
5. Simmer very gently or cook over hot water in double boiler 20 minutes.

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