

Lemon Bars

Inn at Jackson

A favorite of guests with afternoon tea as they enjoy this historic inn's Adirondack chairs on the lawn overlooking the village.

Ingredients

Crust:

2 cups all purpose flour
1 cup confectioner's sugar, plus more for dusting
Pinch of salt
½ cup (1 stick) butter, at room temperature, plus more for greasing

Filling:

2 eggs
2 cups granulated sugar
6 tablespoons all-purpose flour
6 tablespoons fresh lemon juice

Directions

Preheat oven to 350 degrees F. Lightly grease an 8 by 8 by 2-inch pan. Make the crust by combining the flour, confectioner's sugar, and salt in a large bowl. Cut in the butter to make a crumbly mixture. Press the mixture into the prepared pan. You may need to dip your fingers into a little flour or confectioner's sugar to keep the dough from sticking to your fingers. Bake for 15 to 20 minutes.

Meanwhile, to make the filling, mix the eggs, granulated sugar, flour, and lemon juice. Pour this over the baked crust and bake for 25 minutes longer. Sprinkle with confectioner's sugar, if desired, when the bars are done.

Yields 16 bars

Can be served either warm or chilled.



Pecan Pie Bars

Inn at Jackson

Excellent as either a breakfast food or afternoon refreshment.

Ingredients

Crust:

6 cups all-purpose flour
1 ½ cups sugar
1 teaspoon salt
2 cups cold butter

Filling:

8 eggs
3 cups sugar
3 cups corn syrup
½ cup butter, melted
3 teaspoons vanilla extract
5 cups chopped pecans

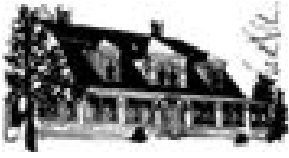
Directions

In a large bowl, combine the flour, sugar, and salt. Cut in butter until crumbly. Press onto the bottom and up the sides of two greased 15-inch X 10-inch X 1-inch baking pans. Bake at 350 degrees for 18-22 minutes or until crust edges are beginning to brown and bottom is set.

For filling, combine the eggs, sugar, corn syrup, butter, and vanilla in a large bowl; mix well. Stir in pecans. Pour over crust. Bake 25-30 minutes longer or until edges are firm and center is almost set. Cool on wire racks. Cut into bars. Refrigerate until serving.

Yields 6-8 dozen

Serve with hot coffee or tea.



Bruschetta

Inn at Jackson

Provides a great option for an afternoon snack for guests to enjoy.

Ingredients

1 narrow Italian or French loaf of bread
1 head garlic, cut in 1/2 crosswise
2 tablespoons extra-virgin olive oil
Kosher salt and pepper

Directions

Preheat oven on broiler setting. Place a rack approximately 6 inches from broiler.

Slice the loaf of bread, on the bias, into 3/4-inch slices. Place bread in oven on sheet pan and broil until golden brown on both sides, approximately 2 minutes for the first side and 1 to 1 1/2 for second side. Remove to a platter and rub each slice of bread with the garlic and then brush with olive oil. Sprinkle with salt and pepper and serve immediately.

Yields approximately 32 pieces

You can use your imagination and add toppings such as tomatoes, onions, or cheese to enhance this recipe.