

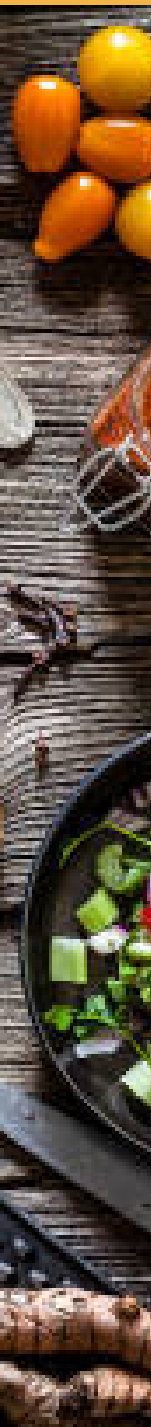
THE NEW YORK  
INTELLECTUAL PROPERTY  
LAW ASSOCIATION

*The*  
*99<sup>th</sup>*  
*Annual Dinner*  
IN HONOR OF THE  
*Federal*  
*Judiciary*

— APRIL 22, 2021 —

# JUDGES DINNER

R E C I P E S





# FRESH PEA SOUP

RECIPE PROVIDED BY THE HONORABLE BARBARA M. LYNN

- 2 tablespoons unsalted butter
- 2 cups chopped leeks, white and green parts
- 1 cup chopped yellow onion
- 4 cups chicken stock
- 5 cups shelled peas or 2 (10-ounce) of frozen peas
- 2/3 cup chopped fresh mint leaves, loosely packed
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup creme fraiche
- 1/2 cup chopped fresh chives

1. Heat the butter in a large saucepan, add the leeks and onion, and cook over medium-low heat for 5 to 10 minutes until the onion is tender.
2. Add the chicken stock, increase the heat to high and bring to a boil. Add the peas and cook for 3 to 5 minutes, until the peas are tender. Frozen peas will take only 3 minutes. Off the heat, add the mint, salt and pepper.
3. Puree the soup in batches: place 1 cup of soup in a blender, place the lid on top, and purée on low speed. With the blender still running, open the venthole in the lid and slowly add more soup until the blender is three-quarters full.
4. Pour the soup into a large bowl and repeat until all the soup is puréed. Whisk in the crème fraiche and chives and taste for seasoning. Serve hot with garlic croutons.

*Recipe adapted from Barefoot Contessa At Home*



# POPPY SEED CHICKEN

RECIPE PROVIDED BY PETER & TINA MARKSTEINER

- 1 box wild rice (may use 2 boxes)
- 3 chicken breasts
- 1 can cream of chicken soup
- 8 ounces sour cream
- 1/3 cup slivered almonds
- 1 sleeve Ritz™ crackers
- 2 tablespoons poppy seeds
- 1/2 unsalted butter melted

1. Preheat oven to 350 degrees.
2. Cook wild rice according to the box directions and spread the rice in the bottom of a 13 x 9 baking dish. Cube chicken breast into bite size pieces and saute in a pan until done.
3. Mix chicken, cream of chicken soup, sour cream, and almonds-spread on top of rice.
4. Crush crackers and mix with poppy seeds and butter. Sprinkle cracker mixture over top and bake for 30 minutes in the preheated oven.

# SHRIMP WITH LOBSTER SAUCE

RECIPE PROVIDED BY THE HONORABLE RICHARD LINN

- 12 deveined peeled large shrimp
  - 1 pork chop minced
  - 2 tablespoons cooking oil
  - 1 cup peas
  - 3 tablespoons shaoxing rice wine
  - 1 cup chicken stock
  - 1 tablespoon minced garlic
  - 1 tablespoon minced ginger
  - 2 scallions finely sliced (separate green parts)
  - 1 teaspoon sesame oil
  - 1 egg white
  - 2 teaspoons corn starch & 1 tablespoon water
1. In a pan, heat cooking oil over medium-high heat. Stir fry shrimp, after a minute add half of the garlic and cook until pink. Remove shrimp from pan and set aside.
  2. Add minced pork and brown for about a minute. Add peas and cook for another minute. Add shaoxing rice wine and cook for a bit more.
  3. Add rest of garlic, ginger and white part of scallion to pan. Stir fry for a minute. Add chicken stock and bring to a boil.
  4. Add the shrimp back in. Stir and cook for 1-2 minutes. Add the corn starch and 1 tablespoon of water and stir until it becomes nice and thick.
  5. Add the green parts of the scallion and sesame oil and stir
  6. Add egg white and stir. Serve over rice.







# FLOURLESS CHOCOLATE CAKE

## RECIPE PROVIDED BY THE HONORABLE GEORGE H. WU

- 6 ounces fine quality bittersweet chocolate
  - 1 stick unsalted butter (8 tablespoons)
  - 3/4 cup sugar (recommend beet sugar)
  - 4 large eggs
  - 1/2 cup of unsweetened cocoa powder (plus additional for dusting)
  - powdered sugar for dusting
1. Preheat oven to 375 degrees. Put eggs in warm water to bring to room temperature. Heat double boiler on a low setting on your stove to prepare to melt chocolate (step 3). Line bottom of 8 inch round non-stick baking pan with wax paper or parchment. Butter sides and bottom wax paper.
  2. Separate egg whites and egg yolks. Put egg yolks in mixer and mix on lowest setting for about 3-4 minutes while you are melting the chocolate in the next step.
  3. Cut up chocolate for easier melting and put into double boiler. Add in cut up butter. Stir occasionally until smooth. Add in the sugar ¼ cup at a time, also stirring. Remove from heat.
  4. Put melted chocolate mixture into large bowl and let cool a bit. Stir in egg yolks. Clean mixer to prepare to whip the eggs whites. Put half of the cocoa powder into a wire mesh strainer and dust it into the chocolate/egg mixture while stirring until just combined and incorporated; add second half of cocoa powder in same fashion.
  5. Put egg whites into mixer and whip until you have firm peaks, do not over whip. **Fold** whipped egg whites into chocolate mixture with rubber spatula in three parts.
  6. Pour mixture into pan and put in center rack of oven. Bake for 25 to 27 minutes.
  7. Let cool for 5-7 minutes. Invert pan onto serving plate. The cake should fall onto plate by itself or with a few taps on pan. If it does not, use a knife and run around sides of pan to separate the cake from the sides.
  8. As the top of the cake will not be great looking, put some of the cocoa powder into the wire mesh strainer and dust the cake both top and sides. Then put powdered sugar into strainer and dust the cake again. Serve with vanilla ice cream, whipped cream or crème anglaise with fans of sliced strawberries on the side of the plate.



# SOUR CREAM CHOCOLATE CHIP COFFEE CAKE

RECIPE PROVIDED BY THE HONORABLE CYNTHIA M. RUFE

**Cake:**

- 3/4 cup butter or margarine softened
- 1 1/2 cups sugar
- 3 eggs
- 1 1/2 teaspoons vanilla
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda

- 1/4 teaspoon salt
- 1 1/2 cups Dairy™ sour cream

**Filling:**

- 1/2 cup brown sugar, packed
- 1/2 cup finely chopped nuts i.e. walnuts, hazelnuts, pecans
- 1 1/2 teaspoons cinnamon
- 1/2 cup chocolate chips, semi-sweet preferred

1. Place Heat oven to 350 degrees. Grease tube or Bundt pan, 10 x 4" or 2 loaf pans, 9 x 5 x3".
2. Combine butter, sugar, eggs and vanilla in large mixer bowl. Beat on medium speed 2 minutes or 300 vigorous strokes by hand.
3. Mix in flour/baking powder/soda/salt alternately with sour cream or ricotta. Spread 1/3 batter in pan and sprinkle with 1/3 filling. Repeat two times.
4. In Bake for 60 minutes or until a wooden pick comes out clean. Cool slightly but cake is just as delicious room temperature. Makes 14-16 servings. ENJOY!

*Recipe adapted and modified from Betty Crocker's Cookbook*

# ARTILLERY PUNCH

RECIPE PROVIDED BY ELIZABETH DOUGHTERY, USPTO

- 1 pound green tea prepared in 2 gallons of water
- 3 gallons pink catoba wine
- 1 gallon rum
- 1 gallon brandy
- 1 gallon rye whiskey
- 5 pounds brown sugar
- 2 quarts cherries
- juice of 3 dozen lemons (alternatively 4 1/2 cups bottled lemon juice)
- 1 gallon gin
- 12 quarts champagne

1. Mix tea and water; let stand overnight. Strain if using loose tea leaves.
2. Add lemon juice, sugar, cherries, wine and liquors. Let this stock rest for at least two weeks in a large container, stirring occasionally.
3. Transfer May be put into smaller bottles for further aging until ready to use.
4. When ready to serve, pour over block ice in a punch bowl and add champagne.
5. The aging period is very important if the punch is to be smooth and mellow. Without this aging, the taste is somewhat harsh.



# DARK CHOCOLATE SORBET

## RECIPE PROVIDED BY THE HONORABLE FAITH HOCHBERG

- 1 cup sugar
  - 2/3 cup dutch-processed cocoa
  - pinch of salt
  - 2 teaspoons espresso powder
  - 1/2 cup semisweet or bittersweet chocolate chips
  - 2 1/4 cups water
  - 1 teaspoon vanilla extract
  - 2 tablespoons kahlua or vodka (optional for enhanced scoopability)
1. Combine the sugar, cocoa, salt, espresso powder, chocolate chips, and water in a saucepan set over medium heat.
  2. Bring the mixture to a boil and cook, stirring frequently, until the chips and sugar are dissolved.
  3. Remove from the heat, and stir in the vanilla and Kahlua or vodka. Transfer the mixture to a heatproof bowl, and refrigerate until thoroughly chilled; overnight is best.
  4. Freeze the mixture in your ice cream maker, according to the manufacturer's instructions. It'll remain quite soft; freeze for several hours before serving, to firm up.
- Without an Icecream Maker:**
1. Make the chocolate mixture, but omit the alcohol. Place the mixture in a shallow pan; an 8" x 8" square pan or 9" round cake pan are both good choices. Place the pan in the freezer. There's no need to cover it.
  2. After 2 hours, use a fork or spoon to stir it around, bringing the frozen edges into the center. Return to the freezer.
  3. Continue to stir every hour or so, until the sorbet is nearly as firm as you like. This may be as little as 4 hours total, start to finish; or it may take longer, depending on the temperature of your freezer.
  4. Once the sorbet is entirely icy (like a slush drink), add the alcohol, if you're using it. Rather than add the alcohol while the sorbet is still in its shallow pan, transfer the sorbet to a lidded storage bowl. Stir in the alcohol, then cover the bowl and place it in the freezer. Let the sorbet "ripen" (freeze), undisturbed, for several more hours, until it's as hard as you like.
  5. The liqueur or vodka keeps your sorbet soft enough to scoop right out of the freezer. Want to leave out the alcohol? Go right ahead; your sorbet will freeze rock-hard, so make sure to remove it from the freezer 20 minutes or so before serving, to soften. Enjoy!



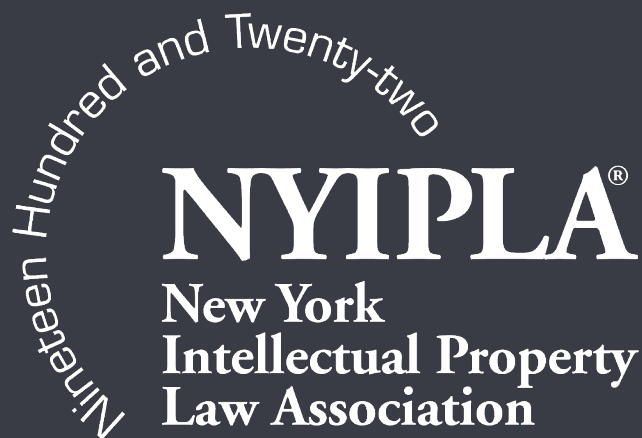


# TWO EGG CAKE

RECIPE PROVIDED BY THE HONORABLE ELIZABETH STONG

- 2 1/2 cups flour
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup butter or margarine (one stick)
- 1 cup milk
- 1 1/2 teaspoons vanilla
- 2 eggs

1. If using a mixer, put dry ingredients into bowl, add butter or margarine,  $\frac{3}{4}$  cup milk, vanilla, and mix well. Then add  $\frac{1}{4}$  milk and eggs, and mix again.
2. If mixing by hand, combine ingredients in the “conventional order” – cream together the butter or margarine, sugar, and eggs, then add dry ingredients and milk alternatively, and blend.
3. Pour batter into lightly greased pans and bake for 20 to 25 minutes at 350 degrees.
4. Cool, frost, decorate, enjoy!



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