

WHAT'S COOKING BY KATHY HARRISON



The 2022 Barrington High School Homecoming parade travels down Main Street.



KATHY HARRISON is a Barrington Hills resident who teaches the fine art of cooking. For more information, call 847-381-4828.

A Red-Letter Day

SAID, “I DO,” AND I DID. Packed up my bags, said goodbye to my friends and family, and moved to California with my husband. Five years later, this very same husband decided to change careers. This would require four more years of school, a year of internship, and three years in a residency program. Another move. “OK,” I said. Once again, I packed my bags, said goodbye to the friends I had made and moved back to Illinois. No palm trees, no ocean, but to me...home.

With his new license, this man I followed across country announced he was thinking of going into practice with a group in Appleton. “Appleton! Where’s that?” I screeched. “Wisconsin,” he replied with a smile.

I was NOT smiling as we were driving north to see this office complex. In fact, the words of Paul Simon were swirling through my brain: “There must be 50 ways to leave your lover.”

“Slip out the back, Jack. Make a new plan, Stan.

Get on the bus, Gus.” None of the three sounded feasible. I’d have to consider the other 47 ways not mentioned by Mr. Simon.

A PIVOTAL STOP IN BARRINGTON

We were asked to stop in a town called Barrington to pick up a package for one of the couples in Appleton. This sounded like yet another inconvenience. I continued thinking about my escape plan.

All the traffic was stopped in Barrington. “What’s going on?” we asked the policeman who was standing guard. He looked at us in amazement. “Where are you folks from? It’s Homecoming!” Well, we couldn’t move, so we got out to watch the parade—a float, the high school marching band, cheerleaders in their red and white outfits, and a red convertible with the homecoming “king and queen.” People were waving to their friends as they walked into town against the intoxicating backdrop of burning leaves. We looked at each other with the same thought. This is fabulous.

Norman Rockwell. Why would we go any further? We looked up a realtor in the phone book (they existed then) and made an appointment to see rental properties. The following week we signed a lease on a townhouse in what was then called Barrington West. I never did see Appleton. I’m sure it’s a lovely spot, but I’ll always be grateful to the couple who asked us to stop for their package in Barrington. (We sent it UPS.) The memory of that day will forever be with me.

THIS YEAR’S SPECIAL CELEBRATION

Barrington 220 is celebrating its 50th anniversary this year. Both my girls attended schools here. I taught Great Books at Hough Street Elementary. My daughter, Maggie, wrote the Grove School song. I salute the teachers and staff that were so very important to all of us.

Fifty years deserves a cake...a grand celebration cake. This is it! It’s large and luscious. Rich and show-stopping. The recipe was given to me by Donna Alexander, who taught in District 220 for almost 25 years. She’s a remarkable woman, a star in both the classroom and her kitchen. I thank her...and so will you after just one bite of this cake.

Happy Birthday, Barrington 220. Blow out your 50 candles with pride. 🕯️

Red Velvet Cheesecake



INGREDIENTS:

CRUST:

2 cups graham cracker
crumbs
3 tablespoons sugar
1 stick unsalted butter,
melted

temperature

1 cup sour cream

1/3 cup sugar

1/3 cup buttermilk

2 tablespoons red food
coloring

FILLING:

1 pound milk chocolate,
chopped

4 eggs

1 stick unsalted butter

2 egg yolks

4 (8 oz) packages cream
cheese, softened at room

Powdered sugar, optional

Unsweetened cocoa powder,
optional

INSTRUCTIONS

1. Make the crust: In a medium bowl, combine the graham cracker crumbs and sugar. Add the melted butter and stir until the crumbs are evenly moistened. Turn the mixture into a 10-inch springform pan, pressing evenly on the bottom and up the sides of the pan. Refrigerate while making the filling.
2. Make the filling. Preheat oven to 350 degrees. In a small saucepan, melt the milk chocolate with the stick of butter over low heat until the mixture is smooth. Remove from heat and cool completely.
3. In the bowl of a stand mixture, beat the cooled chocolate mixture with the cream cheese, sour cream, 1/3 cup sugar, buttermilk, and food coloring on medium speed until smooth and creamy. Add the eggs and egg yolks all at once and beat on low speed just until combined.
4. Pour the filling into the reserved crust and place the springform pan on a baking sheet. Bake in the center of the oven for about an hour or until 2 inches of the outside edge appear set when the pan is gently shaken.
5. Remove the cheesecake from the oven and place on a wire rack to cool for 15 minutes. Cut around the edge of the pan with a small sharp knife to loosen the cake from the pan and cool an additional 30 minutes. Loosen the sides of the pan and continue cooling on the rack for 1 hour. Refrigerate the cake at least 6 hours or up to 2 days in advance.
6. To serve, remove the sides of the pan. If desired, place a decorative doily over the top of the cake and sprinkle with the combined confectioners' sugar and cocoa. Remove the doily and serve. Makes 20 slices.