

Bernhardt Family Bake Potato Cream Sauce Recipe

My mom and dad grew up along the coast of Mobile Bay in Fairhope Alabama. The town is along the eastern shore and was the bedroom community for the service and blue-collar workers that worked in the hotels, bars, business, and industries of Mobile. The only real source of jobs for them at the time in Fairhope were the few shops in the small-town square and working the restaurants and grounds at the Grand Hotel along the bay front. The hotel is a historical landmark and was bombed by Admiral Farragut, of the Union Navy, during the Civil War.

The hotel was a popular destination for Hollywood and New York grand leading personalities. My mom's sister Rosemary worked there in the late forties after the war. She was always telling us stories of the famous people she had meet and served in the bay-front restaurant. My aunt Rosemary told us the story of her flirtations with one of the cooks and talking him out of this secrete recipe. She told my mom that this cream sauce was Bob Hope's favorite and the reason he loved to perform so often at the hotel.

My mom mastered the recipe and love to tell this story at family gatherings and dinner parties she and dad hosted. I mastered it during my college days trying to whoo the ladies; I guess I inherited a little of my aunts' tactics.

I have now passed this recipe on to my children and grand children and am now happy to share this with our Bernhardt Winery family.

I hope you enjoy the sauce and the history of its origin.

Jerry

Ingredients (serves four medium to large baked potatoes)

One package of Original Philadelphia Cream Cheese

Five fresh green onions, full length

Six tablespoons of real salted butter, never said this was healthy, just umm umm good!

Half cup of milk, preferably whole milk

Salt and pepper to taste

In a quart sauce pan, place the cream cheese, butter and milk and turn on very low heat between "low and 2". You want a very low, slow melting time. While this is melting, clean and dice the green onions, base and stalk. I cut them somewhere between a dice and a chop, about an eight of an inch. But I really don't think the exact size matters. It kind of depended on how much wine my mom had when she got to chopping or how excited I was when recruited to dice for her. Anyway, it's all about having fun, and trust me, the flavor is fantastic!

Once the onions are diced you toss them into the mix. The cheese may not be completely melted, but go ahead and toss them in.

Over the next twenty minutes or so, as the cream cheese and butter melts, you will be able to stir into a nice cream sauce. I let the sauce heat up to an occasional bubbling and then either turn it off or drop the temperature setting to "Low".

Now just before serving, I make sure it is again nice and hot, not boiling as that may scorch the cream, ugh.

When the dinner is ready to serve, I transfer the cream sauce into a serving dish worthy of this special recipe.

Now to serve, I slice the potato across the long and short side then squeezing the four corners puffing up the middle. Then spoon a few tablespoons of the sauce directly onto the center.

There is generally no need to add any additional butter as the sauce has it all.

Only thing needed now is a tender juicy oak grilled steak and a fine glass of award winning Bernhardt Cabernet!

Bon Appetit'