

MARNY'S COOKBOOK



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Team
Schlopy
park city's
performance-driven
real estate team

*This book is dedicated to
our cooks and our future cooks...*



Jordan Crockett



Jada Crockett



Spider Schlopy



Skye Schlopy

This cookbook started as a gift to our daughter, Keri Schlopy. Keri would call me on the phone almost every week and ask for a new recipe. It would take a long time to tell her the ingredients, etc. So I decided to get all the recipes in one file, then print and give it to her for a Christmas gift (1993). It would save a lot of money on phone calls. Note: no internet then.

As this cookbook progressed we started to give it as a closing gift. Then we decided to upgrade it to color and with pictures. Then we took it to a professional printer. It is a gift of love, and many treasured moments in the Schlopy household. We love to entertain and have many friends and family gathered at our dining room table.

These recipes are mostly very easy. If they are a little more complicated it was when I had the time when we lived in Stowe and a very dear friend, Paige Caldwell, and I would try cooking from "The Silver Palate". We even modified those recipes so they were simpler.

We have been so blessed in our lives to have so many wonderful cooks that I cannot mention them all here. If you see a name you recognize, it is because they are from Park City, Utah; Stowe, Vermont; Hamburg, New York; or friends and family through the years. Just to mention a few very special people: Grandma Lucy was Kent's mom, Nana was Marny's mom, Aunt Nancy is Marny's sister, Grandma Nonnie and Grandma Carrie were Marny's Grandmothers.

With love,

A handwritten signature in black ink that reads "Marny Schlopy". The signature is written in a cursive, flowing style with a long, sweeping underline that extends to the right.

Revised August 2023

A FEW TRICKS OF THE TRADE

Use cooked chicken from the grocery store in place of cooking your own when the recipe calls for chicken to be cooked.

For large parties serve Roast Beef (rare) from deli then put into beef broth and heat quickly. Put on a great roll and serve with horseradish.

When baking you can always add a little wheat germ for fiber.

Use bouillon cubes melted in water in place of stock.

Use grape seed oil in place of olive oil when cooking at high temperatures.

Marinate foods in large plastic bags (from Erik Schlopy).

For “skinny” anything in place of cream use chicken stock.

Use unsalted butter unless salted butter is called for.

When mayonnaise is called for, use lite or mayo with olive oil.

For “skinny” use plain yogurt as a great substitute for sour cream.

Use kosher or sea salt for more flavor in place of salt.

For non-diary mayonnaise use Veganaise.

Use parchment paper on cookie sheet in place of greasing the pan. Easy clean up.

HINTS FOR BAKING AT HIGH ALTITUDE

Usually a decrease in leavening or sugar (or both) and an increase in liquid.

Rich butter cakes may require a decrease in shortening by 1 - 2 Tbls.

Angel food or sponge cakes may require an increase in eggs. They should be slightly under beaten since over beating will produce a dry cake.

If recipe calls for baking soda, try a slight decrease



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APPETIZERS



SALSA AND COTTAGE CHEESE

- 50/50 of each ingredient
- Serve with taco chips.

LORI SEPPI'S BAKED CHEESE PUFF

- 2 pkg Gouda cheese or Brie cheese
- 1 pkg crescent rolls or 1 sheet of puff pastry

Peel cheese, put one on top of other. Wrap rolls around cheese to make a ball sealing dough together. Bake at 350° for 20 minutes, until cheese oozes out (pop in microwave for last few minutes if cheese is not melted).

Serve with cut up apples or crackers.

Optional: Add 1 cup of dried cranberries on top.

CAREY BELLE'S EASIEST CHEESE APPETIZER

- Brie cheese or (my favorite) Port Salut
- Toasted almonds

Melt cheese in oven (toaster oven easiest) about 10 minutes until bubbly. Place toasted almonds on top. Serve with crackers or bread.



KENT'S ARTICHOKE APPETIZER

(1 artichoke per 4 people)

Dip

- ½ cup mayonnaise
- 2 Tbsp olive oil
- 1 tsp garlic powder or 2 cloves fresh garlic
- 1½ Tbsp Italian seasoning
- 1 tsp lemon juice

Trim both ends of artichokes.

Cook artichokes in boiling water for 45 minutes until tender.

Cut in half (so each leaf is still whole).

Marinate in grape seed oil, garlic, lemon juice, dash of Old Bay Seasoning. Put marinade in large baggie with artichokes (marinate a few hours to a few days).

Cook on grill for 10 to 15 minutes turning constantly.

Serve with dip.

CAROLYN HAMILTON'S SUMMER PIZZA

- 2 cans crescent rolls
- 2 pkgs (8 oz) cream cheese
- 8 oz sour cream

Cut up veggies - green and red pepper, cucumbers, radishes, black olives, scallions, red onions, etc.

On cookie sheet roll dough out and lay flat.

Bake at 350° for 10 min.

Mix sour cream and cream cheese until smooth.

Put on crust and cover with veggies.

Cut into 1" squares.



MARNY'S PESTO FONDUE

- 1 clove garlic, halved
- 1 cup dry white wine
- 1½ cups cheddar or fontina cheese
- 1½ cups swiss or Emmentaler cheese
- ½ cup fresh grated Romano or parmesan cheese
- 2 to 3 tsp flour
- ½ cup of Pesto

Rub a fondue pot with the garlic. Pour in wine and heat over medium heat. Toss the cheeses with the flour to coat. Add the cheese, a handful at a time. Stir constantly and wait until each cheese portion has melted - pour into fondue pot. Just before serving, swirl the pesto over the top of the fondue. Serve with french bread and/or cherry tomatoes or various veggies.



MARNY'S JUMBO SHRIMP IN HERBED OIL

- 1 cup dry white wine
- 2 cups water
- ½ tsp red pepper flakes
- 2 bay leaves
- 1 lemon half
- 1 lb jumbo shrimp, shelled and deveined
- 3 Tbsp fresh basil, chopped
- 1 Tbsp chopped fresh dill or 1 tbsp dried dill
- 2 Tbsp chopped fresh thyme or ½ Tbsp dried thyme
- 1½ Tbsp Dijon mustard
- 3 cloves garlic, minced
- 5 Tbsp lemon juice
- 1 cup olive oil
- Salt and pepper
- 1 small sweet red pepper, diced
- 1 small sweet yellow pepper, diced

Combine wine, red pepper flakes, bay leaves, and lemon half in pan. Add water and heat to boiling. Add shrimp and cook over high heat until opaque in center. Drain and cool.

Combine basil, dill, thyme, garlic, mustard and lemon juice in a large bowl. Whisk in the oil and season to taste. Stir in the red and yellow pepper and add shrimp. Marinate in oil at least 3 hours. Serve at room temp with crusty bread.



MARNY'S SHRIMP AND CRAB NACHOS

- 1 tsp olive oil
- 1 lb peeled and deveined raw shrimp
- 2 tsp ground cumin
- 1 tsp minced garlic
- 1 lb jumbo lump crabmeat
- $\frac{3}{4}$ cup sour cream
- 1 bunch green onions, sliced
- 1 bag (9 oz) tortilla chips
- 3 cup grated pepper jack cheese
- $\frac{1}{2}$ cup sliced (pickled or not) jalapeno



Heat oil in large skillet over medium heat. Add shrimp, cumin, and garlic - cook until shrimp are pink.

Combine shrimp, crab, sour cream and green onion.

Spread tortilla chips on an aluminum foil-lined baking sheet. Top with the shrimp mixture. Sprinkle with cheese and top with jalapeno.

Broil until cheese melts (approximately 2 to 3 minutes).

HAMBURG GOURMET PINEAPPLE CHEESE BALL

- 2 pkgs (8 oz) cream cheese, softened
- 1 can (8½ oz) crushed pineapple, drained well
- $\frac{1}{4}$ cup finely chopped green pepper
- 2 Tbsp chopped onions
- 1 Tbsp seasoned salt
- 1 cup chopped walnuts

Beat cream cheese with fork until smooth.

Gradually stir in crushed pineapple, green pepper, onion and salt.

Shape into a ball. Roll in chopped walnuts.

Wrap in plastic wrap and chill overnight. Serve with crackers.



LINDA RIDGELY'S MEXICAN DIP

- 1 can bean dip
- 1 container (8 oz) sour cream
- $\frac{1}{3}$ cup mayonnaise
- 1 pkg taco seasoning mix
- 1 avocado
- 1 small onion chopped
- 2 tomatoes chopped
- *optional*: $\frac{1}{2}$ can black olives
- 1 pkg (8 oz) cheddar cheese, shredded

Combine first 4 ingredients. Layer with remaining ingredients in dish in order given. Serve with taco chips.

HAMBURG GOURMET PITA BREAD

- Buttered Pita Bread
- Fresh grated Parmesan or Romano cheese

Spread butter on split bread (face up). Sprinkle cheese on top. Place under broiler until browned (about 2 to 3 minutes). Cut into wedges.

MARNY'S CHEESE AND BACON APPETIZERS

- 6 slices bacon, cooked and then crumbled
- 1 cup white cheese, shredded
- $\frac{1}{2}$ cup mayonnaise
- 2 tsp onion, chopped
- dash of pepper sauce

Combine above ingredients. Spread on sliced party size rye or pumpernickel bread. Broil for 2 minutes until cheese is bubbly.

HAMBURG GOURMET SPINACH APPETIZER

- 1 pkg frozen spinach, thawed, drained and chopped
- 1 cup Bisquick
- ½ cup chopped onion
- ½ cup parmesan cheese
- 2 Tbsp fresh parsley
- ½ tsp salt
- ½ tsp seasoned salt
- ½ tsp dried oregano
- 1 clove garlic, finely chopped
- ½ cup vegetable oil
- 4 eggs, slightly beaten

Mix all ingredients together.

Place in greased 9" x 13" pan.

Bake at 350° for 25 minutes.

Cut into 4 dozen pieces.

(Can substitute zucchini, mushrooms or asparagus for spinach.)



MARNY'S SPINACH AND ARTICHOKE DIP

- 2 pkgs (10 oz) frozen spinach
- 1 cup green onion, chopped
- ½ cup butter
- 8 oz sour cream or substitute with Greek yoghurt
- ¼ cup mayo
- ½ tsp salt
- ¼ tsp pepper
- 2 cans (8 oz) of artichoke hearts in water, drained and chopped
- ½ cup Parmesan cheese
- ¼ cup Monterey Jack cheese, shredded

Cook spinach, drain well.

Sauté onions in butter, mix in with spinach. Add sour cream, salt, pepper.

Drain liquid from artichokes, chop.

Fold in spinach mixture, mix in mayo and ½ cup of cheese.

Pour into casserole dish. Sprinkle remaining cheese on top.

Bake 350° for 30 minutes or place in place in a small crockpot for a few hours.

Serve with crackers!





KERI (SCHLOPY) CROCKETT'S STUFFED MUSHROOMS

- 1 lb Portobello mushrooms
- 2 cloves garlic, chopped
- 8 tsp butter
- 1 cup soft bread crumbs
- 1 cup grated Parmesan or Romano cheese
- ½ tsp salt
- ¼ tsp pepper
- 2 Tbsp parsley, chopped

Remove stems from mushrooms, reserving caps and chop stems finely. Sauté with the garlic in 4 tsp of the butter. Add bread crumbs, cheese, salt, pepper and parsley.

Sauté mushroom caps in 3 Tbsp of remaining butter.

Fill the caps with stuffing and place in a buttered shallow dish.

Melt remaining butter and drizzle over the mushrooms.

Bake at 350° for 15 minutes.

LORI DILLINGER'S PUMPERNICKEL RYE BREAD

- 1 container (16 oz) sour cream
- 2 cups mayonnaise
- 2 Tbsp dill weed
- 2 Tbsp green onion
- 2 Tbsp parsley, dried
- 2 Tbsp beau monte or season all
- 2 (1 lb) loaves of whole rye bread

Hollow out inside of bread and tear in chunks.
Place bread outside of loaf filled with dip.

SUMMER'S GUACAMOLE

- 4 avocados, mashed
- ½ red pepper, diced
- ½ red onion, diced
- 1 - 2 limes, juiced
- 1 Tbsp sour cream
- 3 Tbsp salsa
- Salt, pepper, garlic salt to taste

Mix all ingredients together and serve with tortilla chips.



HAMBURG GOURMET PETITE BEEF TARTAR

- ½ lb ground beef sirloin
- ¼ tsp garlic salt
- dash of Pepper
- Salt to taste
- 3 large onions, cut in ¼" thick slices, separated into bite-sized rings

Mix first 4 ingredients.

Place small onion rings side by side on a serving tray.

Nest in each ring about 1 tsp of the beef mixture.

Cover and chill until ready to serve.

Crack one egg and put yolk in a shell half. Set shell on an onion ring on tray. Accompany with 8-9 slices of pumpernickel bread that have been buttered and cut into quarters. Lift a portion of onion and beef onto the bread. Spoon a little of the egg yolk on top.



DEBBIE KATZ'S CRAB AND ARTICHOKE DIP

- 1 Tbsp butter
- ½ cup finely minced onion
- 2 pkg (8 oz) of cream cheese
- 1 tsp Worcestershire sauce
- 1 tsp horseradish
- ½ tsp Old Bay seasoning
- 5 dashes Tabasco sauce
- 1 can (14 oz) artichoke hearts
- ½ lb crab meat, cartilage removed
- ¼ cup parmesan cheese



In a sauce pot, sauté the onions in the butter until they are soft but not brown. Add the cream cheese and stir over low heat until it is soft. Add the Worcestershire, horseradish, Old Bay and Tabasco. Stir until well blended. Fold in the artichokes (finely chopped) and crab meat. Put the mixture in a shallow baking dish, one that is only about 1.5" deep (similar to a 10" pie plate). Sprinkle the Parmesan over the top.

Bake in a 400° oven for 30 minutes.

The cheese should be brown on top and the sides should be bubbling.

WYDYSH'S BACON CRISPS

- Parmesan cheese
- Waverly wafers
- 1 lb bacon, cut in half

Put heaps of cheese on top of each cracker.

Wrap in bacon (No toothpick needed!).

Place on broiler pan rack.

Bake at 200° for 2 hours.



CHICKEN SALSA

- 12 oz can of shredded chicken
- 16 oz of Salsa
- 16 oz Colby Jack or Cheddar Cheese
(I did ½ Jack and ½ Cheddar)
- 1 small can diced chili's
- 1 pkg Taco Seasoning

Drain chicken and shred cheese. Mix all ingredients together. Bake for 30 minutes at 350 degrees. Serve with tortilla chips.





JADA'S FAVOURITE BRUSCHETTA

- 1 French baguette
- 4 Tbsp olive oil
- 6 roma tomatoes, diced
- ½ cup sun-dried tomatoes, packed in oil, chopped fine
- 3 cloves of garlic, minced
- 2 Tbsp Balsamic vinegar
- ⅓ cup fresh basil leaves, chopped fine
- ½ tsp kosher salt
- ½ tsp pepper

On the diagonal, cut baguette into ½-inch thick slices. Arrange slices on a baking sheet, brush lightly with olive oil and bake at 350° for 6 to 10 minutes, or until slightly golden.

In large mixing bowl, combine the remaining ingredients. Mix well.

Cover and refrigerate for at least 20 minutes to allow flavors to combine.

Spoon tomato mixture over baguette slices and enjoy!

MARNY'S AVOCADO-SHRIMP COCKTAIL

- 1 can (11½ oz) of tomato and chili cocktail (Bloody Mary) mix
- ⅓ cup Tequila
- 3 Tbsp lime juice
- ⅓ cup finely chopped onion
- ⅓ cup chopped fresh cilantro
- 2 - 3 tsp minced fresh jalapeno chili
- 2 firm-ripe avocados
- 1 lb shelled cooked shrimp
- Kosher salt
- Lime wedges
- Tortilla chips or saltine crackers

In a bowl, stir together tomato and chili cocktail mix, tequila, lime juice, onion, cilantro and 2 tsp jalapeno chili. Pit and peel avocados, cut into ½ inch cubes. Add avocados and shrimp to cocktail mixture. Mix gently and add salt and more chili to taste. Rub rims of 4 to 6 margarita or martini glasses with a lime wedge and immediately dip into a dish filled with kosher salt. Spoon avocado shrimp cocktail equally into glasses. Garnish with lime wedges and serve with tortilla chips or saltine crackers.

PAULA ZONTANOS' SWEET AND SOUR MEATBALLS (OR COCKTAIL SAUSAGES)

- 1 (12 oz) jar Chili Sauce
- 1 (16-18 oz) jar grape jelly*
- 2 lb frozen meatballs
(cocktail meatballs are best)
or 2-3 pkg cocktail sausages

*You could use the smaller jar of jelly instead. I like the sweetness of the 18oz jar, but you could make it less sweet with the small jar if you prefer.

Combine jelly and chili sauce in a crock pot and stir until smooth. Heat the mixture if needed to combine. Add meatballs or cocktail sausages and set temperature to low. Cook for 2 to 5 hours on low. Serve with toothpicks.



LORI'S BLACK BEAN SALSA

- 1 can black beans, rinsed and drained
- 1 can Shoepeg corn, rinsed and drained (or white corn)
- 1 small onion, chopped fine
- ½ yellow pepper, chopped fine
- 2 garlic cloves, chopped fine
- ¼ cup corn oil
- ¼ cup apple cider vinegar
- ¼ cup sugar
- 1 cup Feta cheese, crumbled

Mix all ingredients and refrigerate for at least 2 hours.
Serve with favorite tortilla chips.



LESIA'S COWBOY DIP

- 2 avocados, chopped
- 3 Roma tomatoes, chopped
- 2 scallions, chopped
- 1 can black beans, rinsed
- 1 can Mexicorn
- ½ cup red wine vinegar
- ½ cup olive oil

Mix altogether and serve with nacho chips.



MARNY'S ASPARAGUS GRUYERE TART

(serves 8)

- 1 sheet frozen puff pastry (14-ounce pancake or half of a 17.3-ounce package), thawed
- 2 Tbsp olive oil, divided
- 4 ounces (about 1½ cups) Gruyere cheese, grated
- 1½ pounds asparagus, medium or thick
- Flakey salt, cut in pieces
- Kosher salt
- Red pepper flakes
- 1 ounce chevre goat cheese, crumbled
- Zest of lemon
- 2 Tbsp minced chives

Roll out puff pastry on a sheet of lightly floured parchment paper, smoothing out creases, to a large rectangle measuring about 15x10". Prick pastry with a fork, leaving a 1" border around the edges, then slide parchment paper onto a rimmed baking sheet. Brush dough with oil, staying within border. Scatter cheese over, then arrange asparagus spears over cheese. Drizzle with 1 tbsp oil. Season with salt and red pepper flakes.

Place tart in Convection Steam Oven and select More > Auto Steam Bake > Puff Pastry. Bake tart until edges of pastry are browned, puffed, and crisp, 30 to 35 minutes. (If you don't have a steam oven, bake at 400°.)

Top with chevre, lemon zest, and chives, let tart cool 10 minutes before cutting into 8 pieces.





CAREY WOODRUFF'S EIGHT LAYER MEDITERRANEAN DIP

- 1 container (8 ounce) hummus
- 1 cup firmly packed baby spinach, roughly chopped
- 1 cup thinly sliced roasted red peppers, drained
- 1 jar (6 ounce) marinated artichoke hearts, drained and roughly chopped
- 1 cup lowfat or nonfat plain Greek yogurt
- ½ cup sliced pitted Kalamata olives
- ¼ cup thinly sliced green onions
- ¼ cup crumbled feta cheese
- Pita chips, to serve

Spread hummus evenly in the bottom of an 8-inch square dish. Scatter spinach over the top and press down lightly. Arrange peppers, then artichokes hearts over the top. Drop yogurt in dollops over the artichokes, then spread out to make an even layer. Sprinkle with olives, green onions and feta and serve with pita chips on the side.

BUTTERNUT SQUASH TART WITH HOT HONEY AND FRIED SAGE

(serves 8)

- 1 sheet of frozen puff pastry, thawed
- 1 large egg beaten with 1 teaspoon water
- 12 ½"-thick rounds peeled butternut squash
- Kosher salt
- ¼ cup honey
- 1 thinly sliced Fresno or jalapeno pepper
- 3 Tbsp olive oil
- ¼ cup shaved Parmesan
- Fresh cracked black pepper

Roll the pastry to even it out and place onto a parchment lined sheet pan. Prick the pastry with fork. Brush the pastry with the egg wash. Spread single slices of squash onto the pastry with just a slight overlap, leaving a 1"-border. Brush the tops with the olive oil and season with salt. Place in Convection Steam Oven and select More > Auto-Steam Bake > Puff Pastry. Bake for 25-35 minutes until the pastry puffs turn golden brown.

Meanwhile for the chile-infused honey, combine honey in a saucepan with 2 Tbsp of water and sliced Fresno pepper.

Bring to a simmer for 5 minutes until slightly reduced.

Remove tart from oven and slice.

Arrange shaved Parmesan on top, drizzle with chile-infused honey.

SPICEY CORN RELISH DIP

- 1 jar Stonewall Kitchen Spicy Corn Relish
- 1 can (15 ounce) Black beans, rinsed and drained
- 4 ounces Monterey Jack cheese, cut into ½-inch cubes
- 1 avocado, peeled, pitted and diced
- ¾ cup cherry or grape tomatoes, quartered
- 2 Tbsp fresh cilantro, chopped

Combine all ingredients and serve with taco chips.



SUMMER'S BACON-WRAPPED WATER CHESTNUTS

- 2 cans (8 ounce) whole water chestnuts, drained and rinsed
- 2 Tbsp low-sodium soy sauce
- 14 slices bacon, cut crosswise into thirds
- $\frac{1}{3}$ cup ketchup
- $\frac{1}{3}$ cup firmly-packed dark brown sugar
- 1 Tbsp Worcestershire sauce
- Non-stick cooking spray
- Freshly ground black pepper

Combine the water chestnuts and soy sauce in a resealable plastic bag and let marinate at room temperature, tossing and massaging the bag occasionally, for 30 minutes.

Preheat the oven to 400 degrees. Wrap each water chestnut in a piece of bacon and secure with a toothpick. Set a cooling rack into a rimmed baking sheet and arrange the bacon-wrapped water chestnuts on top. Bake until the bacon renders its fat and is crisp, about 30 minutes.

Meanwhile, stir together the ketchup, brown sugar, Worcestershire sauce and $\frac{1}{3}$ cup water in a bowl to make a sauce.

Remove the baking sheet from the oven and carefully lift the cooling rack off the baking sheet. Drain away any fat in the baking sheet and wipe dry with paper towels. Line the baking sheet with foil and lightly spray the foil with non-stick cooking spray. Carefully transfer the bacon-wrapped water chestnuts to the bowl with the sauce, swirling to fully coat, then spread out on the baking sheet.

Return the baking sheet to the oven and bake, tossing every few minutes, until the sauce is reduced to a sticky glaze, about 15 minutes. Immediately transfer the bacon-wrapped water chestnuts to a warm serving platter. Sprinkle with pepper and serve while hot.

BREADS



JACKIE GOLEBIEWSKI'S FAMOUS BANANA BREAD



- ½ cup butter
- 1 cup sugar
- 1 egg
- ½ cup sour cream
- 2¼ cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- ¾ tsp salt
- ¼ cup wheat germ (for the health of it)
- 2 - 3 very soft or brown bananas

Cream butter and sugar. Beat in eggs. Add sour cream. Add remaining ingredients. Butter and flour 9" tube pan, pour in batter. *Optional:* Top with brown sugar and/or cinnamon and chopped walnuts or pecans. Bake at 350° for 50 minutes.



MARNY'S APPLESAUCE BREAD

Use all ingredients in banana bread except:
1 cup applesauce for bananas

Add:

- 1 tsp cinnamon
- ½ tsp ground cloves
- brown sugar or white sugar



A glass bottle of milk with a yellow straw is in the foreground. Behind it is a loaf of pumpkin bread, and in the background are several pumpkins. The scene is set on a wooden surface with a red cloth.

JUDY REAGAN'S PUMPKIN BREAD

- 1 cup butter
- 2 $\frac{2}{3}$ cups sugar
- 3 eggs
- 3 cups flour
- 1 tsp baking powder
- 1 tsp nutmeg
- 1 tsp soda
- 1 tsp allspice
- 1 tsp cinnamon
- 1 tsp vanilla
- $\frac{1}{8}$ tsp salt
- 2 cups canned pumpkin
- *optional*: nuts

Combine all ingredients.

Pour in two 9" greased and floured loaf pans.

Bake at 350° for 60 minutes.

ROSEMARY'S HOMEMADE BUTTERMILK BISCUITS

(yields 9-10 muffins)



- 2½ cups all-purpose flour
- 2 Tbsp baking powder
- 1 tsp salt
- ½ cup unsalted butter, very cold or frozen
- 1 cup + 2 tsp cold buttermilk, divided
- 2 tsp honey
- 2 Tbsp melted butter + 1 Tbsp honey
(Can be mixed ahead of time.)

Preheat oven to 425°F. Place the flour, baking powder, and salt together in a large bowl. Whisk until combined.

Grate butter. Keep it as cold as you can!

Add the grated butter and cut into the dry ingredients with a pastry cutter until coarse crumbs form.

Make a well in the center of the mixture. Pour 1 cup of buttermilk on top, then the honey. Stir everything together until just about combined — do not overwork the dough. The dough will look like shreds and be very crumbly. Turn the dough out onto a lightly floured surface and gently mold it into a rough looking rectangle using your hands. Fold one side into the center, then the other side. Turn the dough so it's long horizontally. Gently flatten. Repeat the folding again. Turn the dough so it's long horizontally once more. Gently flatten. Repeat the folding one more time.

Gently roll the dough out with a rolling pin until it's about ½ to ¾ inch thick. Cut into 2 to 3 inch circles. Re-roll scraps until you have 9 to 10 biscuits. Arrange in a 10-inch cast iron skillet or close together on a parchment paper-lined baking sheet. (Make sure they're touching.)

Brush the tops with remaining buttermilk. Bake for 15 minutes or until biscuits are golden brown on top.

Remove from the oven and, if desired, brush with melted butter and honey mixture. Enjoy warm. Cover leftovers tightly and store at room temperature or in the refrigerator for up to 5 days.

Serve with honey butter.

MARNY'S BLUEBERRY MUFFINS

(yields 8 muffins)

- 1½ cups all-purpose flour
- ¾ cup white sugar
- ½ tsp salt
- 2 tsp baking powder
- ¼ cup vegetable oil
- 1 egg
- ⅓ cup milk, or more as needed
- 1 cup fresh blueberries
- ½ cup white sugar
- ⅓ cup all-purpose flour
- ¼ cup butter, cubed
- 1½ tsp ground cinnamon

Preheat the oven to 400°.

Grease 8 muffin cups or line with paper liners.

Combine 1½ cups flour, ¾ cup sugar, salt and baking powder.

Place vegetable oil into a 1-cup measuring cup, add the egg and add enough milk to reach the 1-cup mark. Mix this with flour mixture. Fold in blueberries.

Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

to make crumb topping: Mix together ½ cup sugar, ⅓ cup flour, ¼ cup butter, and 1½ tsp cinnamon. Mix with fork, and sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done.



MARGARITE'S HAMBURG ZUCCHINI BREAD

- 4 eggs
- 2 cups sugar
- 1 cup oil
- 1 tsp vanilla
- 3½ cups flour
- 1½ tsp baking soda
- 1 tsp cinnamon
- ¾ tsp baking powder
- 2 cups grated zucchini
or 1 cup zucchini + 1 cup apple
- *optional*: 1 cup chopped nuts

Combine eggs, sugar, and oil. Add to dry ingredients.

Fold in zucchini and nuts, add vanilla.

Pour into 2 greased and floured loaf pans. Bake at 350° for 50 minutes.



GRAMMA LUCY'S DATE NUT BREAD

- 1 cup chopped dates
- 2 Tbsp butter
- 1 cup sugar
- 2 eggs
- 1½ cups flour
- 1½ tsp soda
- ¼ tsp salt

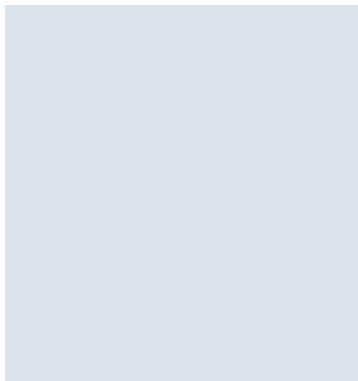
Pour 1 cup boiling water on dates and set aside.

Cream butter and sugar. Add eggs and beat. Combine dry ingredients and add to mixture, alternating with dates. Add nuts if desired.

Pour batter into one 9" greased and floured loaf pan. Bake at 350° for 1 hour.

BREAKFAST





MARNY'S CRÈME BRULEE OATMEAL

Make up your regular oatmeal recipe. Using one small oven proof bowl per person, put a thin layer of oatmeal into dish. The next layer is chopped nuts (pecans or walnuts) and peaches or mangos. The next layer is another thin layer of oatmeal. The final layer is a light layer of brown sugar. Broil until sugar is caramelized. Serve with warm half-and-half or milk.





DANI LEIGH'S BAKED OATMEAL

- 2 $\frac{3}{4}$ cup old fashioned oats
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup brown sugar
- 4 cup Skim milk
- 2 tbsp olive oil
- 2 tsp cinnamon
- $\frac{1}{4}$ tsp salt
- 4 medium apples, peeled & chopped
- 1 cup toasted walnuts or pecans

Bake in 2-quart casserole dish at 350° for 40-45 minutes.



KATHLEEN FIERST'S GREEN CHILI EGGS

- 10 eggs beaten
- ½ cup flour
- 1 tsp baking powder
- ½ tsp salt
- 1 lb Monterey Jack Cheese, shredded
- ½ cup butter
- 8 oz can diced green chilis (mild)

Mix all ingredients together and bake in greased 9x13 pan at 350° for 35 minutes.

You can add ham, bacon, spinach etc.

AUNT NANCY'S EASY STICKY BUNS

- Crescent rolls
- Mini muffin pan
- 1 Tbsp of Butter
- 1 tsp or less brown sugar
- Cinnamon
- *optional*: nuts

Put butter in each pan section. Sprinkle brown sugar and cinnamon. Add nuts, if desired. Take 2 sections of dough at one time, roll and pinch to seal seams. Cut rolled dough into four pieces and place into four sections of pan. Bake at 350° for 8 minutes.





MARNY'S EGGS BENEDICT

- 4 slices cooked bacon
- 2 English muffins
- 2 poached eggs

Split muffins and toast then butter.
Poach eggs and arrange ham on top of muffins.
Top each with egg and **Quick Hollandaise Sauce**.

QUICK HOLLANDAISE SAUCE

- ½ cup butter
- 1 egg
- 2 Tbst lemon juice
- ¼ tsp salt

Melt butter in top of double boiler over hot (not boiling) water. Add egg, lemon juice, salt and pepper. Beat with wire whisk until thick. Remove from hot water and pour over eggs.



TODD'S FAVORITE STICKY BUNS

- ½ cup milk
- ½ cup sugar
- 1 Tbsp salt
- ⅔ cup shortening
- ½ cup very warm water
- 2 pkg yeast
- 4 eggs, beaten
- 4½ cups flour



Combine first four ingredients, heat just until shortening is melted, cool.

Sprinkle yeast into warm water. Add lukewarm milk mixture, eggs and 2 cups flour, beat until smooth. Add enough flour to make soft dough. Knead until smooth and elastic. Place dough in large greased bowl. Turn over to bring greased side up.

Cover and let rise in warm place until doubled - about 1 hour.

GLAZING FOR BUNS

- 1½ cups brown sugar
- 1 cup light corn syrup
- 1 cup butter
- 1 cup walnuts or pecans
- 4 tbsp butter, softened
- 1 tsp cinnamon
- 2 tbsp sugar
- *optional:* 1 cup of raisins



Combine brown sugar, corn syrup and butter. Simmer 2 min.

Pour into 18" x 9" buttered baking pan. Sprinkle with nuts.

Roll out ½ of sweet yeast dough into 15" x 18" rectangle.

Spread softened butter over dough. Combine sugar, cinnamon and raisins. Sprinkle over dough, roll up jelly roll fashion.

Cut into 12 slices and place cut side down in pan. Repeat with remaining dough. Cover and let rise until double.

Bake at 375° for 25 minutes. Turn upside down on plate.

Leave pan in place 5 minutes to allow topping to run over the buns.

Can be made ahead of time and frozen.

EASTER FRENCH TOAST

(Prepare the night before.)

- 3 Tbsp unsalted butter, divided
- 1 16-ounce container whole milk Ricotta cheese
- ¼ cup honey
- 2 limes zested and juiced, divided
- 3-4 large loaves baguette or French bread
- 1 13-ounce jar blueberry jam
- 4 eggs
- 1 cup whole milk
- 1 tsp vanilla
- 2 Tbsp sugar
- ½ cup light maple syrup
- 1 Tbsp fresh mint

Starting the night before, a few baguettes are spread with honey, lime, ricotta and blueberry jam, then soaked with a rich egg custard. In the morning, the crowd-pleasing casserole is baked to golden perfection and served with a warm mint and lime-infused maple syrup.

Grease a 4-quart covered stoneware casserole with 2 tablespoons butter. Stir together the ricotta cheese, honey, half the lime zest and 2 tablespoons lime juice in a mixing bowl.

Slice the baguettes, trying not to cut all the way through the loaf. Spoon some of the cheese mixture on one side of each piece, and then some of the jam on the other side. Lay the baguettes side by side in the casserole. Whisk together the eggs, milk and vanilla. Pour egg mixture over the baguettes. Cover and place in the refrigerator overnight.

Preheat oven to 350 degrees. Uncover casserole and sprinkle sugar over the top. Bake until egg is set and bread is toasted, about 40-45 minutes. Recover casserole if the top of the bread starts to brown.

Meanwhile, stir together the maple syrup, remaining lime zest and 1 teaspoon of lime juice. Microwave in 30 second intervals until syrup is warm. Stir in remaining 1 tablespoon butter and mint, and serve warm alongside casserole.





HAMBURG GOURMET HAM AND ASPARAGUS CASSEROLE

- 1 pkg frozen or fresh asparagus
- 1 cup cooked cubed ham or cooked bacon
- ¼ cup grated American cheese
- 2 Tbsp quick cooking tapioca
- 2 Tbsp chopped green pepper
- 2 Tbsp chopped onions
- 1 Tbsp parsley (fresh or flakes)
- 1 Tbsp lemon juice
- 4 hard cooked eggs, sliced
- ½ cup light cream or milk
- 1 can **Cream of mushroom soup***
- ½ cup dry bread crumbs
- 2 Tbsp butter or margarine

AUNT NANCY'S BREAKFAST CASSEROLE

- 1 pkg crescent rolls
- 1 cup Swiss cheese, grated
- 4 eggs, beaten
- 1 cup half-and-half
- 1 finely chopped onion
- 1 tsp baking powder
- 2 Tbsp fresh parsley, finely chopped
- ½ cup bacon pieces
- Salt and pepper

Spread crescent rolls on bottom of 9" x 13" greased pan.

Mix remaining ingredients.

Bake at 350° for 20 minutes.

Cook asparagus.

Drain thoroughly and place in bottom of greased casserole.

Combine ham, cheese, tapioca, green pepper, onion, parsley, lemon juice.

Place alternate layers of ham mixture and egg slices atop asparagus.

Stir cream into mushroom soup, mix until smooth and pour over casserole.

Mix bread crumbs with butter.

Put crumbs on top of casserole.

Bake at 375° for 25 minutes.

*See homemade cream of mushroom soup on page 86.

MARNY'S PANCAKES

(makes 8 medium pancakes)

- 1¼ cups flour
- 3 tsp baking powder
- 1 Tbsp honey
- ½ tsp salt
- 1 egg, beaten
- 1 cup milk
- 2 Tbsp melted butter
- ½ cup pecans or walnuts, chopped
- 1 tsp vanilla

Combine all ingredients.

Batter will be lumpy (do not mix with electric mixer).

Cook on a hot griddle.

Serve with fresh fruit, heated syrup and/or whipped cream mixed with a little vanilla or framboise.



JADA'S PROTEIN PANCAKES

- 1 cup pancake mix
- 1 container plain or vanilla yogurt
- 1 Tbsp vanilla protein powder
- 1 tsp vanilla extract
- ½ tsp cinnamon
- 1 cup almond milk
(add more of less until it is wet and lumpy)

Combine and cook on a griddle.



MARNY'S SWEDISH EGG STRATA

Can be made ahead.

- 1 cups plain croutons
- 4 eggs, slightly beaten
- 2 cups milk
- 1 cup grated Cheddar cheese
- ½ tsp salt
- ½ tsp prepared mustard
- ¼ cup minced green pepper
- 2 Tbsp chopped scallions
- 4 slices bacon, fried and crumbled

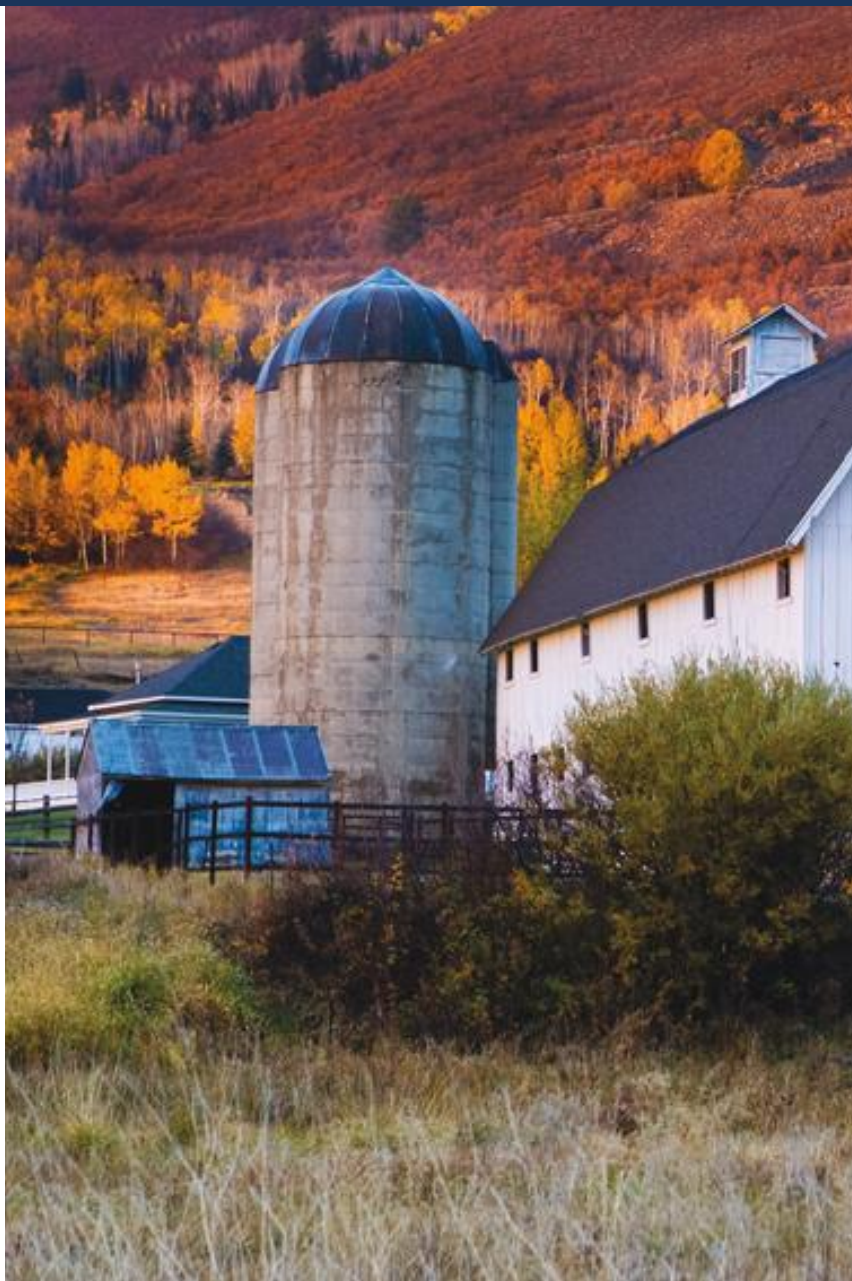
Sprinkle croutons on bottom of greased 9" X 13" baking dish.

Mix eggs, milk, cheese, salt and mustard. Pour over croutons.

Sprinkle top with green pepper, scallions, and bacon.

Bake at 350° for 55 minutes.

SALADS





MARNY'S QUICK SALAD

- Romaine lettuce, chopped
- Dried cranberries or fresh raspberries
- Chopped Walnuts or roasted Pine Nuts
- Feta or Blue Cheese
- **Girard's champagne dressing**

WYDYSH'S PASTA SALAD

- 1 lb linguini noodles, cooked and drained
- 8 oz Italian dressing
- ½ bottle salad seasoning
- ¾ cup green pepper
- ¾ cup red pepper
- 2 cups celery
- ½ cup onion

Combine all ingredients in large bowl.

Salad is best if prepared the evening before.



WEIGHT WATCHER'S CHICKEN SALAD AND GRAPES

- ¼ cup plain fat free yogurt
- ⅛ cup fat free mayonnaise
- ¼ ginger root, grated
- 6 oz roasted chicken breast, cubed
- 2 medium scallion, chopped
- ½ cup red seedless grapes, quartered
- ¼ cup uncooked celery, chopped
- ¼ cup uncooked carrots, grated
- 2 tbsp chopped walnuts

Add all ingredients and mix with chicken.
Serve chilled.



NANA'S TOMATOES AND VINEGAR

- Tomatoes, sliced
- Sugar
- Vinegar
- Red onions, chopped

Place tomatoes on serving platter.
Sprinkle with salt and pepper.
Sprinkle with sugar.
Place onions on top, then drizzle vinegar over all.





KAREN (YAYA) POHLMAN'S 24-HOUR VEGETABLE SALAD

- 6 cups chopped lettuce
- 6 hard cooked eggs, chopped
- 1 pkg (10 oz) frozen peas, thawed
- 1 lb bacon, cooked, crumbled
- ½ cup sliced green onions
- 2 cups shredded swiss cheese
- 1 cup mayonnaise or sour cream
- Paprika
- Sugar
- Salt and Pepper and/or Borsari Spice

Place 3 cups lettuce in bowl.

Sprinkle with salt, pepper, sugar.

Layer in order: eggs, peas, bacon, lettuce, green onion, cheese. Spread mayonnaise on top. Sprinkle paprika.

Cover and refrigerate for 24 hours.

KEVIN PRICE'S BENGAL SALAD



- Head of iceberg lettuce, chopped up into small pieces
- Can of white albacore tuna in water, dried and chopped up
- About $\frac{2}{3}$ cup mayonnaise
- Maybe a slightly heaping teaspoon of curry powder
- depends on how strong you like the curry flavor
- Kiwi, sliced thin

It's best to mix the curry powder into the mayonnaise ahead of time and let it blend together for at least an hour.

Mix with lettuce and tuna and place kiwi on top.

This is enough to serve four people.

After you've made it once you'll get a feel for the curry.





MARNY'S POTATO SALAD WITH BASIL BUTTERMILK DRESSING

(yields 14 servings of one cup each)

- 1½ cups lightly packed fresh basil leaves
- 1 cup nonfat milk
- ½ cup mayonnaise
- ¾ tsp salt
- ¼ tsp pepper
- 5 lbs small round red potatoes, unpeeled
- 1½ cups sliced green onions

Combine first 3 ingredients into electric blender. Process until basil is finely chopped.

Pour the mixture into a small bowl. Add salt and pepper. Stir well. Cover and chill.

Place potatoes in a large pot. Cover with water and bring to a boil. Partially cover, reduce heat, and simmer 25 minutes or until tender.

Drain potatoes, and let cool.

Cut each potato in half crosswise, then cut each half into 4 wedges. Place potato wedges into a large bowl, add basil mixture and green onions, tossing gently to coat. Cover and chill.



MARNY'S TOMATO AND MOZZARELLA SALAD

- Thinly sliced tomatoes
(best when they are in season)
- sliced fresh Mozzarella cheese
- Olive oil
- Salt
- fresh basil, chopped

Place tomatoes on a platter then place fresh mozzarella on top. Drizzle olive oil on top. Sprinkle with salt and fresh chopped basil.



JANE (YAYA) EPSTEIN'S SOUTHWESTERN CORN SALAD

- 1 can (15 oz) black beans, drained and rinsed
- 1 can (11oz) Mexican corn, drained
- ¼ cup chopped red onion
- ¼ cup chopped cilantro
- ¼ cup canola oil
- ¼ cup lime juice
- 1 Tbsp jalapeno pepper, finely chopped

Combine all together and refrigerate at least 1 hour.



KERI'S SWEET POTATO SALAD

- 1 lb sweet potatoes and/or yams, peeled and cut into $\frac{1}{2}$ -inch cubes
- 1 cup corn
- $\frac{1}{4}$ cup pumpkin seeds or pepitas
- 1 medium red apple, diced (1 cup)
- $\frac{1}{2}$ small onion, finely chopped ($\frac{1}{2}$ cup)
- $\frac{1}{4}$ cup cilantro, chopped
- $\frac{1}{4}$ cup lime juice
- 2 tbsp olive oil
- 1 avocado, finely diced
- Salt and Pepper, to taste

Place sweet potatoes in large saucepan, and cover with water. Bring to a boil, and cook until potatoes are tender. Add corn, and cook 1 to 2 minutes more. Drain in colander and rinse under cold water to cool. Toast pumpkin seeds in dry skillet over medium-high heat 3 to 4 minutes, or until seeds begin to pop. Transfer to plate, and cool. Combine apple, onion, cilantro, and lime juice in large bowl. Stir in sweet potatoes, corn, and oil, and season with salt and pepper, if desired. Stir in avocado and toasted pumpkin seeds just before serving.

KERI'S TANGY MANGO QUINOA SALAD

- 2 cup quinoa
- 1¼ cup water
- 1¼ cup orange juice
- ¼ tsp salt
- 1 red pepper, diced
- 1 mango, diced
- 1 can black beans, drained and rinsed
- ¼ cup fresh cilantro
- 3-4 stalks green onions, diced

Dressing

- 1 tsp orange juice
- 1 tsp olive oil
- 2 tsp agave nectar
- ¼ cup of rice vinegar
- ½ tsp salt
- 5-6 shakes cayenne pepper

Place quinoa in fine mesh strainer and rinse for 2-3 minutes. Bring water, orange juice and ¼ tsp salt to a boil. Add quinoa, stir once. Simmer covered on very low heat. At 30 minutes, remove from heat and let stand 5 minutes covered. Fluff with fork, and remove from pan to a serving dish. Let cool another 10 minutes. While quinoa is cooking, dice pepper, mango, cilantro, and green onions. Rinse and drain beans. Prepare the dressing by whisking all ingredients in a small bowl. Add salad ingredients, mixing well. Stir in dressing and chill for 30 minutes.



SUMMER'S AUNT NANCY'S COLESLAW

- 1 head of cabbage, shredded
- 1 cup peas, frozen
- 1 cup craraaisins
- ¼ scallions, chopped
- 1 cup honey roasted peanuts
- Poppy Seed Dressing to taste

Mix all ingredients together in bowl.



KAREN MANNION'S ASIAN SALAD

- 1 head of cabbage chopped up well
- 8 green onions, chopped
- Toasted sugared slivered almonds
- 1¾ pkg Top Ramen Noodles
- If desired: add finely sliced carrots, chopped pineapple

Dressing

- 4 tbsp Sugar
- ½ cup Vegetable Oil
- ¼ cup sesame oil
- 1 Top Roman season package (chicken or oriental)
- 6 tbsp Rice Vinegar
- Dash of Salt (and pepper, if desired)

Don't add dressing until time of serving.



STEPHANIE JACOB'S EDAMAME SALAD

- 1 bag of frozen sweet corn
- 2 bags of frozen edamame
- 1 red onion, chopped
- 1 red pepper, chopped
- 4 stalks celery, chopped
- $\frac{3}{4}$ cup red wine vinegar
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup basil
- $\frac{1}{4}$ cup olive oil

Thaw corn and edamame in strainer. Add onion, red pepper, and celery.

Combine red wine vinegar and sugar in a small pot, and bring to a boil.

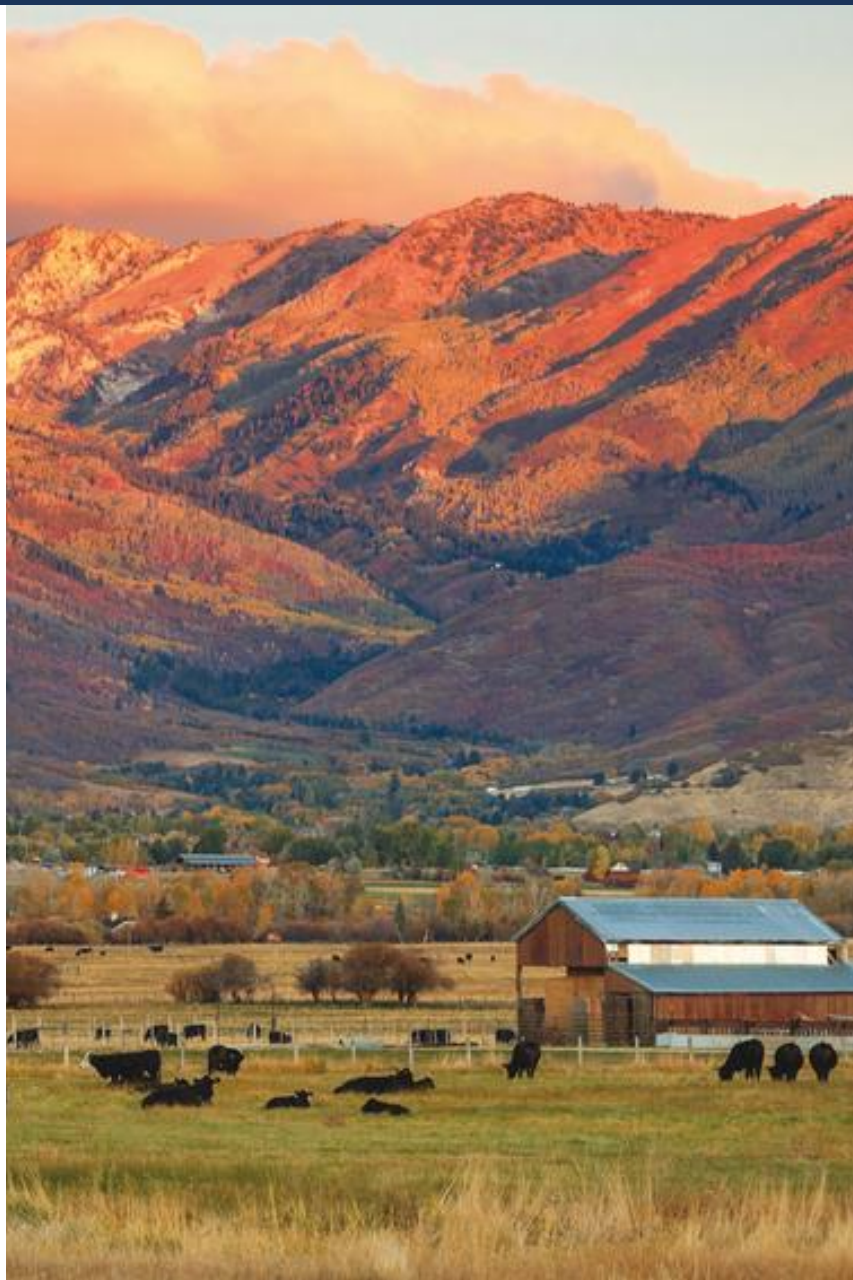
After the vinegar and sugar have cooled down, add the basil and olive oil and pour over the veggies.

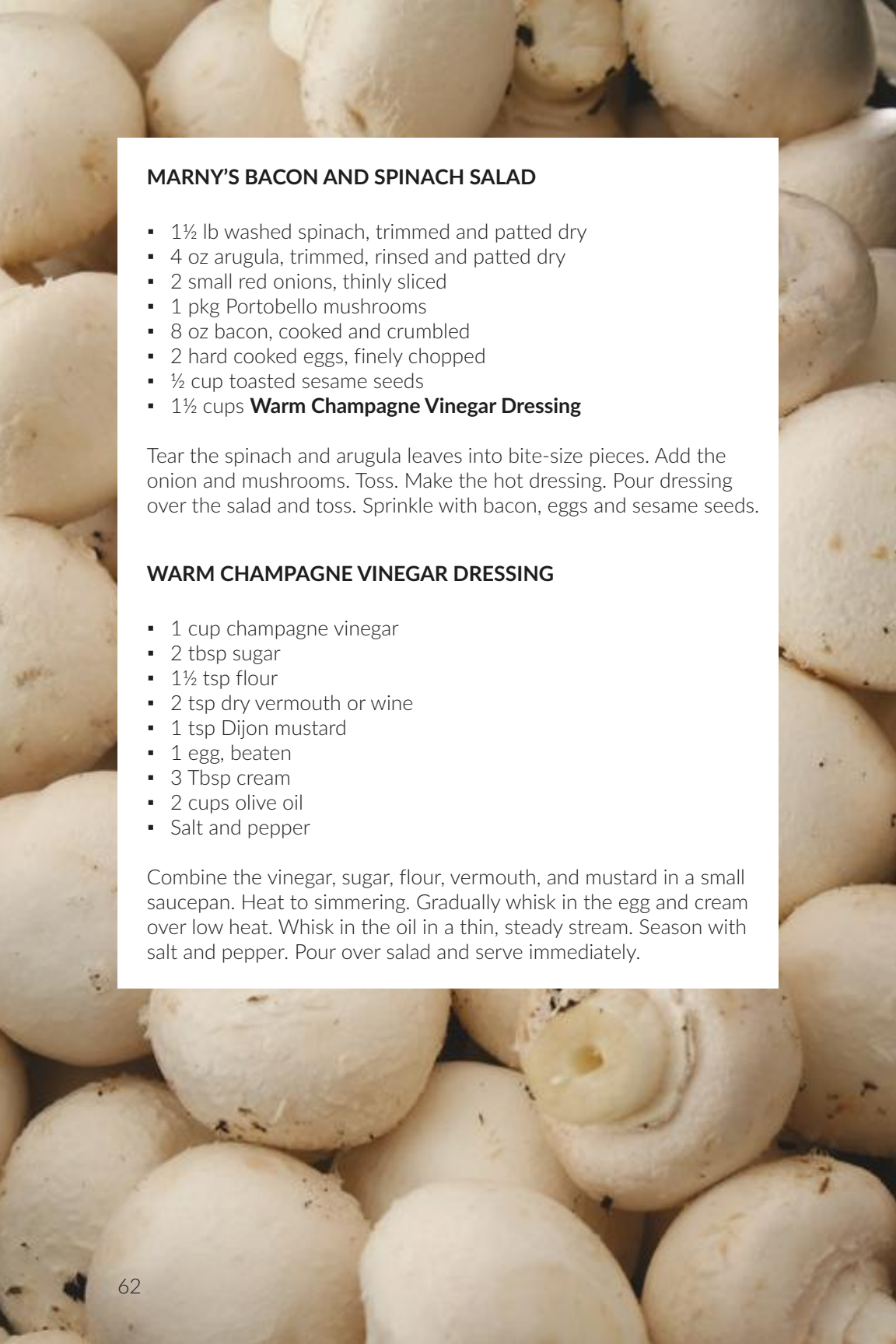
Add seasonings to taste.

Cool in fridge and serve.



GREEN SALADS





MARNY'S BACON AND SPINACH SALAD

- 1½ lb washed spinach, trimmed and patted dry
- 4 oz arugula, trimmed, rinsed and patted dry
- 2 small red onions, thinly sliced
- 1 pkg Portobello mushrooms
- 8 oz bacon, cooked and crumbled
- 2 hard cooked eggs, finely chopped
- ½ cup toasted sesame seeds
- 1½ cups **Warm Champagne Vinegar Dressing**

Tear the spinach and arugula leaves into bite-size pieces. Add the onion and mushrooms. Toss. Make the hot dressing. Pour dressing over the salad and toss. Sprinkle with bacon, eggs and sesame seeds.

WARM CHAMPAGNE VINEGAR DRESSING

- 1 cup champagne vinegar
- 2 tbsp sugar
- 1½ tsp flour
- 2 tsp dry vermouth or wine
- 1 tsp Dijon mustard
- 1 egg, beaten
- 3 Tbsp cream
- 2 cups olive oil
- Salt and pepper

Combine the vinegar, sugar, flour, vermouth, and mustard in a small saucepan. Heat to simmering. Gradually whisk in the egg and cream over low heat. Whisk in the oil in a thin, steady stream. Season with salt and pepper. Pour over salad and serve immediately.

LETTUCES WITH DILL VINAIGRETTE AND GARLIC BREADCRUMBS

(serves 4-6)

- 1 large egg
- 1 cup dill fronds
- 1 Tbsp Dijon mustard
- 4 Tbsp Champagne vinegar
- ½ lemon, zest and juice, divided
- ¼ cup + 2 Tbsp olive oil, divided
- 2 Tbsp grapeseed oil
- Salt and freshly ground pepper, to taste
- 2 cloves garlic
- 1 cup sourdough bread cut into 1" cubes
- Zest of 1 lemon
- 6 cups Baby Gem Lettuces, washed and spun dry
- 1 cup crumbled feta
- 2 scallions, thinly sliced
- ½ cup chives cut into 1-inch lengths

Cook the egg in Convection Steam Oven on steam for 12 minutes, for barely set yolks and fully set whites. Rinse and peel in cold water to stop it from cooking further.

Blend egg, dill, Dijon, Champagne vinegar, and lemon juice until smooth. With the blender running, drizzle ¼ cup olive oil and 2 Tbsp grapeseed oil in until emulsified. Season with salt and pepper to taste.

Add garlic to a food processor and pulse, add bread and lemon zest, pulse until coarse crumbs form. Season with salt and pepper. Heat the remaining 2 Tbps olive oil in a sauté pan over medium heat, add breadcrumbs and cook about 5 minutes until golden brown and crisp. Remove from and reserve for serving.

Just before serving, toss the lettuce, feta, scallions, and chives with dressing to taste (it should be just enough to lightly coat the leaves), and top with breadcrumbs.



SARA FARR'S SALAD

- 2 cups greens
- 1 blood orange or ½ cup blueberries
- ½ cup dried raisins
- 1 avocado, sliced
- ½ cup feta cheese
- 1 cup shelled pistachiccio nuts

Dressing

Whisk together:

- 1 cup olive oil
- 2 Tbsp apple cider vinegar
- 1 clove garlic, minced
- 1 tsp Dijon mustard
- 1 Tbsp fresh lemon juice
- Salt and pepper, to taste





HAMBURG GOURMET CAESAR SALAD

- 1 head romaine lettuce
- 4 tbsp olive oil
- 1 clove garlic, split
- 1 tbsp wine vinegar
- ¼ tsp Dijon mustard
- ¼ tsp Worcestershire sauce
- 1 egg (floating in warm water)
- 2 slices of lemon
- Croutons
- Parmesan cheese

Rub bowl with garlic halves. Pour in olive oil. Add wine vinegar, Worcestershire sauce and mustard. Blend with wire whip. Squeeze juice of 2 lemons into bowl and mix again. Add egg and mix well.

Toss romaine add croutons and parmesan cheese. Add to liquid and toss. Add more croutons and parmesan cheese and toss again.

MARYANN TOGSTAD'S KALE SALAD

- 1 cup uncooked farro, rinsed
- ¼ tsp salt
- 1 big bunch curly green kale, ribs removed and chopped into small bite sized pieces
- ½ cup raw sliced almonds
- ½ cup dried cherries or cranberries
- 4 oz goat cheese, crumbled (or can substitute feta)

Cook farro, combine the rinsed farro with 3 cups water. Add the salt, bring the water to a boil then reduce to maintain a gentle simmer. Unprocessed farro will take about 25 to 40 minutes. Drain off excess water and set aside. Stir in dried fruit. Place chopped Kale in bowl and sprinkle with salt and massage with hands by scrunching until it's darker. Set aside. Toast almonds over low heat until they are golden. Pour over Kale. Once farro is cooled stir into Kale mixture. Crumble goat or feta cheese on top. Place **Lemon Vinaigrette** on top (see below).

MARYANN TOGSTAD'S LEMON VINAIGRETTE

- ¼ cup apple cider vinegar
- 2 Tbsp lemon juice
- 2 Tbsp water
- 1 Tbsp Dijon mustard
- 2 tsp honey
- 1 tsp dried oregano
- 1 clove garlic, minced
- ½ tsp sea salt
- ¼ tsp pepper
- ½ cup + 2 Tbsp olive oil



Whisk together all ingredients except olive oil. Pour olive oil in last very slowly as you whisk.



PAIGE'S MIXED CITRUS GREEN SALAD

- 1 cup red seedless grapes, halved
- 1 large bag mixed salad greens
- 1 can (11 oz) mandarin oranges, drained
- 1 container (8 oz) pineapple chunks, drained
- 1 cup walnut halves, toasted

Combine ingredients in a large bowl.
Drizzle with **Orange-poppy seed dressing**.

ORANGE-POPPY SEED DRESSING

- ½ cup fresh orange juice
- ¼ cup honey
- ¼ cup canola oil
- 2 tbsp champagne vinegar
- ⅛ tsp salt
- 1 tsp poppy seeds

Place first 5 ingredients in a blender, process until blended.
Add poppy seeds and pulse once.
Cover and refrigerate.



HOLLY TRIPP'S GREEN SALAD

- Mixed greens + arugula
- Roasted walnuts
- Blueberries
- Sliced pear
- Goat cheese
- Drizzle Balsamic on top.

Dressing

- $\frac{1}{4}$ cup Balsamic vinegar
- 4 Tbsp olive oil
- $\frac{1}{2}$ cup apple juice
- 1 Tbsp Dijon mustard
- Salt
- Pepper
- Thyme
- dried onion
- Honey, to taste

Mix in blender.



AUNT GAIL'S SPINACH SALAD

- Bag of spinach
- 1 red onion, cut in rings
- 4 hard boiled eggs
- ½ lb bacon, fried, cut up
- 1 pint sour cream
- 1 (8 oz) jar Italian dressing

Combine first 4 ingredients in large bowl. Combine sour cream and dressing and heat until warm and well blended with wire whisk. Pour warm dressing on top when ready to serve.



LINDA RIDGELY'S SPINACH SALAD

- 1 cup oil
- ½ cup sugar
- ⅓ cup vinegar
- 1 Tbsp poppy seeds
- 1 tsp salt
- 1 tsp dry mustard
- 2 cups spinach
- 3 cups lettuce
- 1 - 2 mandarin oranges, sliced
- red onion, cut in rings

Place first 6 ingredients in blender
for 30 seconds.

Pour on top of rest of ingredients.



MARNY'S MEN'S SALAD (BECAUSE MEN LOVE IT!)

- Iceberg lettuce
- Canned onion rings
- Italian salad dressing

Cut up lettuce and place in bowl.

Heat onion rings on cookie sheet in oven.

Put onion rings on top of lettuce and pour salad dressing on immediately.

Serve at once.

KERI'S EASY SALAD

- Romaine lettuce
- Fresh Strawberries
- Candied Pecans: pecans, Splenda brown sugar, butter
- 1 Sweet White onion, chopped
- Blue Cheese or Feta

Clean and chop lettuce. Add strawberries, previously cut to desired size.

Candied Pecans: Melt butter in a fry pan. Add pecans and cover them with the melted butter. Add in brown sugar or Splenda brown sugar. Take off heat and cool.

Add onion and cheese.



PEAR SALAD

- 1 head butter lettuce, chopped
- 1 pkg glazed walnuts
- 1 pkg dried cranberries
- 1-2 pears thinly sliced
- Parmesan cheese, to taste

Combine all ingredients in a bowl.
Before serving sprinkle with parmesan cheese.

Dressing:

- ½ cup olive oil
- 2½ Tbsp cranberry pear balsamic vinegar
- 1 Tbsp honey
- 1 Tbsp Dijon mustard
- 1½ Tbsp diced scallions
- Salt and pepper, to taste





MARNY'S WARM SPINACH AND BASIL SALAD

- 6 cups fresh spinach leaves
- 2 cups fresh basil leaves (1 bunch)
- ½ cup olive oil
- 3 cloves garlic, finely chopped
- ½ cup pine nuts
- 4 oz prosciutto, chopped
- Salt and pepper, to taste
- ½ cup parmesan cheese

Toss spinach and basil together in salad bowl.

Heat oil and add garlic, pine nuts and sauté until golden brown.

Stir in prosciutto and cook 1 more minute.

Toss the spinach and basil with the warm dressing, then sprinkle with the parmesan cheese.

DRESSINGS



KRISTY'S GRAINY MUSTARD VINAIGRETTE

- $\frac{3}{4}$ cup apple cider
- 2 Tbsp apple cider vinegar
- 3 Tbsp chopped shallot
- $1\frac{1}{2}$ -2 Tbsp grainy mustard
- $\frac{1}{2}$ tsp salt & $\frac{1}{2}$ tsp ground pepper
- $\frac{1}{4}$ cup olive oil + 1 Tbsp

Add $\frac{3}{4}$ cup of apple cider to a saucepan over medium heat. Cook until reduced to about 3 tablespoons. Let cool.

In a skillet, saute the chopped shallot in 1 tablespoon of olive oil. Let cool.

To a Mason jar (or small bowl), add all ingredients except the olive oil.

Shake or whisk together.

Add the $\frac{1}{4}$ Cup olive oil and either shake or whisk to combine.



The mustard seed represents "growth, faith and dependance." Growth takes place when one learns to have faith and believe. True faith is born out of perfect love, not fear. Perfect love is not found in the subconscious mind which is described as "Power without direction" rather, from the "Superconscious mind which is the God mind within each of us. (The Game of Life & How to Play it.)

The Parable of the Mustard Seed (Matthew 13: 31-32):

"The kingdom of heaven is like a mustard seed, which a man took and planted in his field. Though it is the smallest of all seeds, yet when it grows, it is the largest of garden plants and becomes a tree, so that the birds come and perch in its branches."

KRISTY'S POMEGRANATE VINAIGRETTE

- 3 Tbsp pomegranate molasses
- 2 Tbsp red wine vinegar
- 1 Tbsp raw honey
- 1 Tbsp Dijon mustard
- $\frac{3}{4}$ cup extra virgin olive oil
- salt and pepper

Place all ingredients in a bowl and whisk together. Once smooth, add olive oil.





KRISTY'S SUMAC VINAIGRETTE

- 2 1-inch slices of yellow or white onion
- 2 Tbsp sherry vinegar
- 1 Tbsp + 1 tsp honey
- 2 tsp Sumac (or more if you prefer)
- 2 garlic cloves, finely chopped
(or better minced to paste with the back of a knife)
- salt and pepper to taste
- $\frac{3}{4}$ cup extra virgin olive oil

In a small cast iron or non-stick skillet over medium heat with a drop of olive oil, cook the onion until charred. Rotate the onion to char both sides. Remove, let cool and then mince.

Combine all other ingredients in a jar and mix to dissolve the salt.

Add the minced onion and the olive oil.

Let stand for at least 15 minutes to blend the flavors.

Sumac is said to help support tolerance and patience. It is a symbol for reactivating your life in a way that brings harmony and peace.

JANE (YAYA) EPSTEIN'S VINAIGRETTE

- 1 cup olive oil
- $\frac{1}{3}$ cup wine vinegar
- Juice of $\frac{1}{2}$ lemon
- 2 tsp salt
- 1 tsp sugar
- 3 cloves garlic, crushed
- Pepper
- Paprika
- Basil and/or oregano



Place all in glass jar and shake.



KRISTY'S BACON VINAIGRETTE

- 4 Tbsp apple cider vinegar
- 2 tsp brown sugar
- 2 tsp dijon mustard
- 1 pound bacon
- 4 Tbsp shallots, chopped
- 5 Tbsp olive oil
- Salt and pepper, to taste

In a jar combine:

- 4 Tbsp apple cider vinegar
- 2 tsp brown sugar
- 2 tsp Dijon mustard

Fry one pound of bacon. Take out of pan, leave 1 to 2 Tbsp of grease in the pan and fry chopped shallots until limp.

Add Shallots to jar. Add 5 Tbsp olive oil. Add Salt and freshly ground pepper. Shake vigorously before serving.

Do NOT refrigerate!



KRISTY'S ZA'ATAR SALAD DRESSING

- 4 fresh garlic cloves, smashed and chopped
- $\frac{1}{3}$ cup champagne vinegar
(can be substituted with red wine vinegar)
- 1 tsp fresh mint
- 1 tsp fresh basil
- 1 Tbsp fresh shallot
- 2 Tbsp za'atar
- *optional*: 1 tsp sugar
- $\frac{1}{2}$ cup extra virgin olive oil
- salt and pepper

Place all ingredients in a jar with a lid and shake until blended together.



KRISTY'S FESTIVE POPPY SEED DRESSING

- 4 cups Apple Cider
- ¼ cup Apple Cider Vinegar
- 2 Tbsp grated Onion
- 2 Tbsp Dijon mustard
- 1 Tbsp poppy seeds
- 1 cup olive oil

Add Apple Cider to a pan and cook until it is reduced to ½ Cup. Once cooled, add the next 4 ingredients. Stirring all ingredients, add the Olive Oil. Mix well.

This is a great dressing for any Holiday Salad. Pairs well with Baby Greens, Feta Cheese, Candied Pecans and Pomegranate Seeds.

In the Wizard of Oz, Dorothy and her companions approached Emerald City where they would finally meet the Wizard of Oz. He would help Dorothy get back home to Kansas. The only thing between them and the city was a field of poppies. They all took off running toward the city when suddenly a deep slumber overtook them, especially Dorothy and the Lion. This is no surprise as Poppies have the medicinal quality to induce sleep and bring rest to the mind, body and spirit. If you have a need to slow down, take a breath or restore yourself, the Poppy will remind us to do so. Additionally, Poppies are an aid to a sore or hoarse voice. If you feel you have lost your voice in any given life situation, think of the Poppy who will give us the courage to speak up and be heard!



SOUPS



MARNY'S CREAM OF BROCCOLI SOUP (OR CAULIFLOWER)

- 1 bunch broccoli (approximately 1½ lbs)
- 1 medium sized onion, chopped
- 2 Tbsp butter
- 1 potato, pared and diced (1 cup)
- 2 cans chicken broth or bouillon
- 1½ tsp salt
- dash of Cayenne pepper
- 1 cup light cream
- ⅛ tsp nutmeg

Trim outer leaves and tough stems from broccoli. Separate stalks and cut into 2 or 3 shorter pieces. Parboil in boiling salted water - 5 minutes. Drain. Sauté onion in butter, 5 minutes. Add potato, chicken broth, then lower heat and simmer 15 minutes. Add broccoli, reserving a few florets for garnish; simmer 5 minutes longer or until vegetables are tender. Add cream and nutmeg and bring to boil. Continue to cook until thick. (If you want a little thicker, take some of soup and place in blender then return to pan.)



AUNT SHERI'S FISH CHOWDER

- 1 pkg salt pork
- 1 onion, chopped
- 2 cups chicken stock or bullion
- 2 potatoes, diced
- 1-2 cups (approximately) cooked fish
- 2 cups light cream
- 2 Tbsp butter

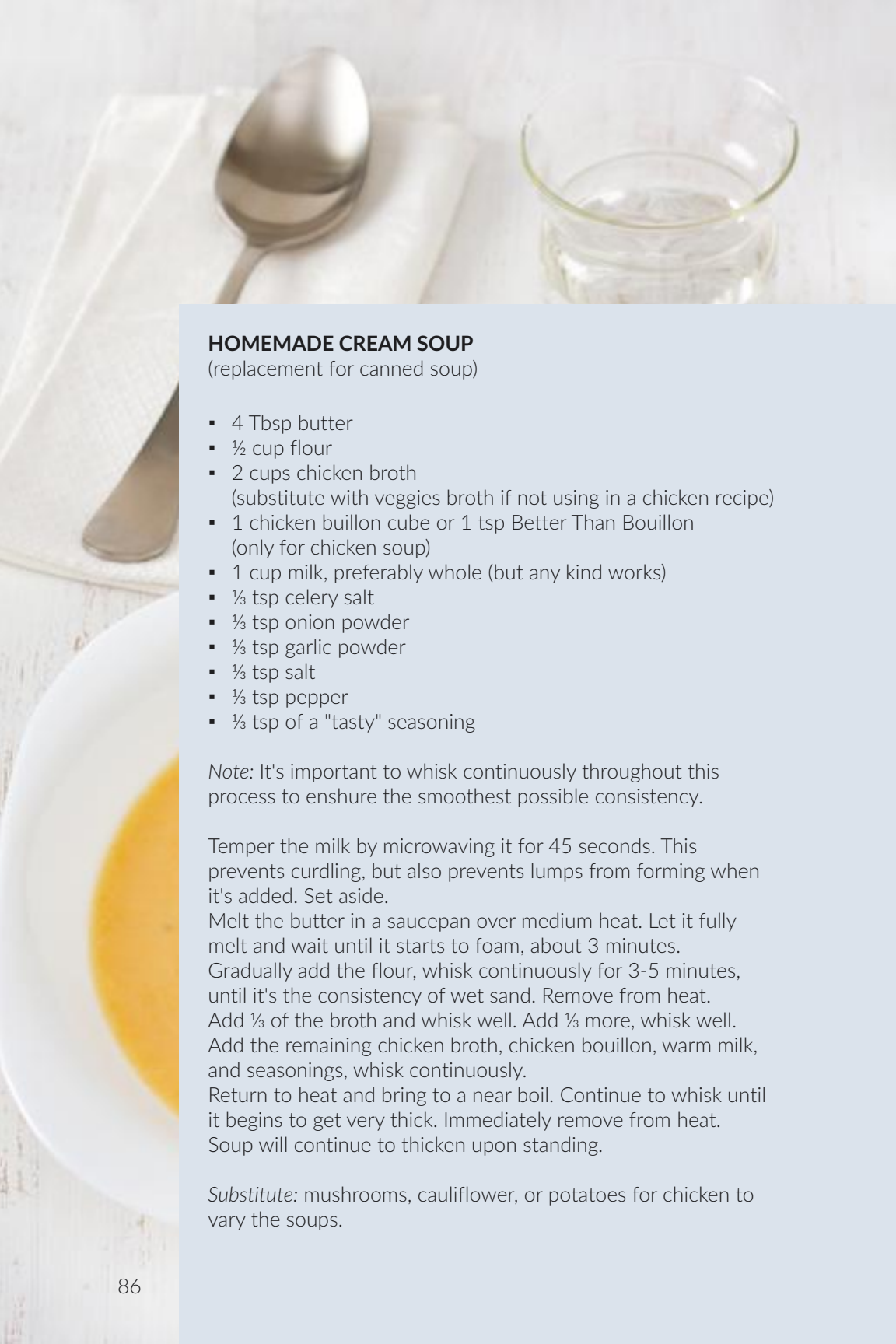
Cut salt pork in squares and fry in pan. Take salt pork out and leave grease in pan. Fry onions until tender. Put into crock pot or pan and add chicken stock. Add diced potatoes and salt and pepper. Then add leftover fish (any white variety). Simmer until potatoes are tender. Add cream and continue cooking (the longer the better). Add butter when ready to serve.

HAMBURG GOURMET VEGETABLE GARDEN SOUP

- 1 Tbsp butter
- 1 large onion, chopped
- 1 garlic clove, crushed
- 1½ cup thinly sliced carrots
- 1½ cup thinly sliced celery
- 1 medium zucchini
- 1 can (28 oz) chicken broth
- 1 can (16 oz) Italian tomatoes (reserve juice)
- 1 tsp dried oregano
- ¼ tsp basil
- ⅓ tsp pepper
- Parmesan cheese
- Salt
- Seasoned croutons

Melt butter in large saucepan. Add onion and garlic and sauté, 5 minutes. Add carrot, celery and zucchini and sauté 5 minutes more. Add chicken broth, tomatoes and reserved juice, oregano, basil, pepper and salt. Bring to boil. Reduce heat, cover and simmer until vegetables are just crisp tender, approximately 10 to 15 minutes. Pass Parmesan and croutons separately.





HOMEMADE CREAM SOUP

(replacement for canned soup)

- 4 Tbsp butter
- ½ cup flour
- 2 cups chicken broth
(substitute with veggies broth if not using in a chicken recipe)
- 1 chicken bouillon cube or 1 tsp Better Than Bouillon
(only for chicken soup)
- 1 cup milk, preferably whole (but any kind works)
- ⅓ tsp celery salt
- ⅓ tsp onion powder
- ⅓ tsp garlic powder
- ⅓ tsp salt
- ⅓ tsp pepper
- ⅓ tsp of a "tasty" seasoning

Note: It's important to whisk continuously throughout this process to ensure the smoothest possible consistency.

Temper the milk by microwaving it for 45 seconds. This prevents curdling, but also prevents lumps from forming when it's added. Set aside.

Melt the butter in a saucepan over medium heat. Let it fully melt and wait until it starts to foam, about 3 minutes.

Gradually add the flour, whisk continuously for 3-5 minutes, until it's the consistency of wet sand. Remove from heat.

Add ⅓ of the broth and whisk well. Add ⅓ more, whisk well.

Add the remaining chicken broth, chicken bouillon, warm milk, and seasonings, whisk continuously.

Return to heat and bring to a near boil. Continue to whisk until it begins to get very thick. Immediately remove from heat.

Soup will continue to thicken upon standing.

Substitute: mushrooms, cauliflower, or potatoes for chicken to vary the soups.



KATHIE'S TORTILLA SOUP

- 1 container chicken broth
- 1 can petite tomatoes, drained
- 1 can white corn
- 1 can chili peppers
- 1 onion, sliced

Bring to a boil and simmer for ½ hour.

- Cut up one rotisserie chicken
- 1 pkg taco seasoning

Cut up tortilla strips and fry.

Dry on paper towels then sprinkle more taco seasoning on top.

Serve with Monterey Jack cheese and sliced-up avocados.

MARGUARITE'S ZUCCHINI SOUP

- 1 lb ground sirloin
- 2 onions, sliced
- 4 - 6 carrots, sliced
- 2 - 3 celery stalks, sliced
- 4 - 6 potatoes, sliced
- 4 cups water
- 1 large can tomatoes, juice included
- 3 tsp bouillon
- 1 unpeeled zucchini, sliced
- 1 Large can (add petite diced) tomatoes, juice included
- Borsini spices to taste



Cook all ingredients except zucchini, for 1 hour.
Add zucchini and cook one more hour.

KATHIE (TITA) MANANGAN'S TOMATO SOUP

- | | |
|---|---|
| ▪ ¼ cup + 2 Tbsp olive oil | ▪ 1½ cups fresh basil leaves |
| ▪ 2 cups chopped yellow onions | ▪ 1 tsp fresh thyme leaves |
| ▪ 6 garlic cloves, minced | ▪ 4 cups chicken stock |
| ▪ 2 Tbsp butter | ▪ 3 lbs tomatoes |
| ▪ ¼ tsp crushed red pepper flakes | ▪ Kosher salt and fresh ground black pepper |
| ▪ 1 (28 oz) can whole plum tomatoes, with juice | ▪ fresh ground black pepper |

Preheat the oven to 400F. Gently toss the tomatoes with ¼ cup olive oil and layer on the prepared baking sheet in a single layer. Sprinkle with salt and pepper, to taste. Roast for 45 minutes. Heat olive oil and butter over medium heat. Add the onions, garlic, red pepper flakes, and a pinch of salt. Sauté until onions are translucent and start to brown, about 10 minutes. Add the canned tomatoes, basil, thyme, roasted tomatoes, including the juices, and chicken stock. Season with salt and pepper, to taste. Bring the soup back to a simmer and cook for 40 minutes, uncovered. Transfer the soup to a blender and puree until smooth. Taste for salt and pepper. Serve with a drizzle of cream or dollop of sour cream or fresh parmesan. I like to serve with a grilled cheese sandwich.

If possible I get day old Red Bicycle bread and make my own croutons. I hope you enjoy the soup on a cold winter day!



JUDY WORLEY'S HAMBURGER VEGETABLE SOUP

- 1 lb extra lean ground beef
- 1 medium onion, diced
- 2 tsp garlic, minced
- 1 cup carrots, sliced
- 1 cup celery, diced
- 8 cups beef broth
- 28 petite tomatoes, diced
- 2 medium potatoes, peeled and diced
- 1 cup fresh green beans, trimmed and cut
- 1 Tbsp tomato paste
- 1 Tbsp Worcestershire sauce
- 1 tsp Italian seasoning
- 1 tsp salt
- ½ tsp black pepper
- 1 cup frozen peas
- 1 cup frozen corn
- ½ cup freshly chopped parsley

In a large Dutch oven or pot brown the ground beef over medium-high heat, breaking it up into small chunks along with the diced onion. Cook until no longer pink and onion is tender. Add in the garlic and cook for about 30 seconds, until fragrant. Drain and discard any fat.

Return pan to stove top over medium-high heat and add in the carrots, celery, beef broth, canned tomatoes, potatoes, green beans, tomato paste, Worcestershire sauce, Italian seasoning, salt, and pepper. Stir to combine and bring the mixture to a boil. Reduce heat to a simmer, cover and let cook until potatoes and veggies are tender, about 25 minutes.

Finally, add in the frozen peas, corn and parsley and cook until heated through.

Serve and enjoy!

MARNY'S ITALIAN WEDDING SOUP

for the meatballs:

- 1 large egg
- 3 Tbsp fresh chives, finely chopped
- 2 tsp fresh sage, finely chopped
- 2 cloves garlic, minced
- $\frac{3}{4}$ lb 85 or 90% lean ground beef
- $\frac{1}{2}$ lb sweet or hot Italian sausage
- $\frac{1}{2}$ cup grated Parmigiano Reggiano
- $\frac{1}{3}$ cup Italian seasoned bread crumbs
- $\frac{1}{4}$ tsp salt

for the soup:

- 2 Tbsp olive oil
- 1 medium yellow onion, diced
- 2 large carrots, diced
- 2 stalks celery, diced
- 6 cups high-quality chicken broth, such as Swanson (do not use low-sodium)
- 2 cups high-quality beef broth, such as Swanson (do not use low-sodium)
- 2 cups water
- *optional:* $\frac{1}{2}$ cup dry white wine
- 1 bay leaf
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp white pepper (okay to use black pepper)
- 1 cup small pasta such as ditalini
- 4 oz fresh spinach, stems trimmed and roughly chopped (once prepped, you should have about 3 packed cups)
- Parmigiano Reggiano, for serving



Make the meatballs: Preheat the oven to 350°F. Line a baking sheet with aluminium foil and set an oven-proof roasting rack over top. Spray the rack generously with nonstick cooking spray.

In a large bowl, beat the egg with the chives, sage and garlic. Add the remaining meatball ingredients and mash with your hands until evenly combined. Roll the mixture into tablespoon-size balls, about 1 inch in diameter (it will make approximately 50 meatballs), and place on the prepared rack. Bake for 15 to 18 minutes, or until lightly browned and cooked through. Set aside.

Meanwhile, start the soup: In a large soup pot or Dutch oven over medium heat, heat the olive oil. Add the onions, carrots, and celery and cook, stirring frequently, until the vegetables are softened, about 8 minutes. Add the chicken broth, beef broth, water, wine, bay leaf, salt and pepper and bring to a boil. Add the pasta and cook, uncovered, at a gentle boil until the pasta is al dente, 8 to 10 minutes (or according to package directions). Taste the soup and adjust the seasoning, if necessary. Reduce the heat to low and add the spinach and meatballs. Simmer for a few minutes, until the spinach is wilted and the meatballs are warmed through. Ladle into bowls and serve with grated Parmigiano Reggiano.

Freezer-Friendly Instructions: The soup can be frozen for up to 3 months but wait until you reheat the soup to add the pasta. Defrost the soup in the refrigerator for 12 hours and then reheat it on the stovetop over medium heat until simmering, add the pasta, and cook until the pasta is tender.

KATHIE (TITA) MANANGAN'S WHITE BEAN SOUP WITH PEPPER AND BACON

- 1½ cups dried navy beans
- 5 bacon slices
- 2 cups chopped red bell pepper
- 2 cups chopped onion
- 1 cup chopped carrot
- 1 tsp sugar
- 1 tsp onion powder
- 1 tsp garlic powder
- ¼ tsp black pepper
- ⅛ tsp ground red pepper
- 4 garlic cloves, minced
- 3 cans (16 ounce) beef broth
- ½ cup chopped fresh parsley



Sort and wash the beans; place in a large pot. Cover with water to 2 inches above beans; bring to a boil and cook 2 minutes. Remove from heat; cover and let stand 1 hour. Drain beans. Cook the bacon in pan over medium heat until crisp. Remove bacon from pan; crumble and set aside. Add bell pepper and the next 8 ingredients (bell pepper through minced garlic) to drippings in pan; sauté 10 minutes or until browned. Stir in broth, scraping pan to loosen browned bits. Add beans. Bring to boil; cover, reduce heat, and simmer 1 hour or until beans are tender. Place 3 cups of bean mixture in a blender and process until smooth. Return to the pureed mixture to pan. Stir in the bacon and parsley.

Note: To make it vegetarian, just avoid using bacon and sauté ingredients.



LUNCH



JUDY REAGAN'S QUICK AND EASY QUICHE

- 2 cans (6 oz) marinated artichoke hearts
- ¼ lb mushrooms, sliced
- ½ lb Muenster cheese, shredded
- 1¼ cup milk
- ½ tsp salt
- ⅛ tsp pepper
- 6 eggs

Using 2 Tbsp marinade drained from artichokes, sauté mushrooms until tender. Drain. Into bottom of 10" dish distribute artichokes, mushrooms and cheese. Beat remaining ingredients and pour over. Bake at 350° for 30 minutes.

MARNY'S QUICKIE MUENSTER QUICHE

- 2 pkgs (8 oz) sliced Muenster cheese
- 6 eggs, beaten
- ½ cup milk
- ½ cup green chili peppers, diced
- ¼ tsp hot pepper sauce
- ¼ tsp salt

Line bottom and sides of pan with Muenster cheese. Combine remaining ingredients and pour on top of cheese. Bake at 375° for 20 minutes and allow to stand 5 minutes before cutting.



JOY (YA YA) RADATTI'S QUICHE LORRAINE

- 12 slices of bacon, crisply fried and crumbled
- 1 cup shredded natural swiss cheese
- ½ cup minced onion
- 4 eggs
- 2 cups half-and-half
- ¾ tsp salt
- ¼ tsp sugar
- ⅛ tsp cayenne red pepper

Prepare pastry for one 9" crust. Sprinkle bacon, cheese and onion in pastry lined pie pan. Blend remaining ingredients and pour into pan.

Bake at 425° for 15 minutes, then at 300° for 30 minutes.

Let pie stand 10 minutes before cutting.





KAREN (YA YA) POHLMAN'S LUNCH SPECIAL

- 1 cup of cut-up chicken or 1 can tuna
- ½ cup cheese
- 1 cup celery, chopped
- ¼ cup onion
- ¼ cup mayonaise
- Rolls

Butter rolls. Mix the rest of the ingredients and place in rolls. Wrap in foil. Bake at 350° for 15 minutes.





PAIGE'S CHICKEN SALAD WITH RED GRAPES AND PECANS

- 4 whole, boneless chicken breasts, poached and skinned
- 1 cup diced celery
- 1½ cup seedless red grapes, halved
- ¾ cup pecan halves (or walnuts)

Cut the chicken into 1" chunks, and combine with remaining ingredients. Toss with **lemon mayonnaise** and serve on radicchio leaves (very pretty).

LEMON MAYO

- 2 eggs
- 2 Tbsp Tarragon vinegar
- 2½ tsp lemon juice
- 2 Tbsp Dijon mustard
- 1½ cup olive oil
- 1 cup corn oil
- 2 tsp dried tarragon



Place eggs, vinegar, lemon juice, and mustard in a food processor fitted with steel blade and process 15 seconds. Remove the feed tube and with the machine running add the oils in a thin, steady stream. Remove to bowl and gently fold in spices. Add salt and pepper to taste.

MARNY'S GRILLED CHEESE WITH QUATTRO FORMAGGI

For one sandwich each:

- 2 Tbsp unsalted butter, room temperature
- 2 thick slices of bread
- ½ tsp garlic powder
- 1 oz sliced provolone
- 1 oz sliced mozzarella
- 1 oz sliced Fontina
- ½ oz crumbled Gorgonzola

Spread half the butter on one side of each slice of bread. Sprinkle each buttered side with garlic powder. Layer the 4 cheeses between the unbuttered side of bread. Grill the sandwiches until brown.



KERI'S TUNA SALAD

- 1 can tuna
- onion and celery, chopped
- 3 Tbsp sweet pickle relish
- 1 tsp mustard
- Old Bay seasoning, to taste
- Salt and pepper, to taste

Mix all together and serve as salad or sandwich.



A close-up, slightly blurred photograph of a bowl of Asian chicken salad. The bowl is light blue with a dark blue rim. Inside, there's a mix of ingredients including what looks like chicken strips, green vegetables, and a brown dressing. Two dark wooden chopsticks are resting diagonally across the top of the bowl. The background is a warm, out-of-focus wooden surface.

MARNY'S ASIAN CHICKEN SALAD

- 4 whole boneless chicken breasts, cooked and cut into $\frac{1}{4}$ " pieces
- 1 red pepper, cored, seeded and cut into strips
- 1 small jicama, peeled and cut into strips
- 1 can sliced water chestnuts, drained
- 5 scallions cut into pieces
- 4 dozen snow peas, trimmed, stringed and blanched briefly in boiling water
- $\frac{1}{4}$ cup toasted cashews
- 2 Tbsp fresh parsley
- $\frac{1}{2}$ cup teriyaki sauce
- $\frac{1}{4}$ cup sesame oil (or olive oil)
- $\frac{1}{4}$ cup safflower oil (or olive oil)
- 2 Tbsp rice vinegar
- 2 Tbsp dry sherry (or red wine)
- 1 Tbsp brown sugar
- Few drops of hot chili oil (or hot sauce)
- 3 Tbsp toasted sesame seeds

Combine chicken, red pepper, jicama, water chestnuts and scallions. Add the snow peas and cashews. Process the parsley and garlic in a food processor. Add the teriyaki sauce, sesame oil, safflower oil, vinegar, sherry, brown sugar, and chili oil. Process until smooth. Pour dressing onto salad. Toss. Sprinkle with sesame seeds.

MARNY'S LOBSTER FIESTA SALAD

- 2 lbs cooked fresh lobster or crab
- 1 ripe papaya, peeled and cut into strips
- 1 ripe small cantaloupe
- 2 ripe large plum tomatoes, seeded and diced
- 2 Tbsp chopped fresh dill
- 2 Tbsp chopped fresh chives
- 1 Tbsp finely chopped fresh ginger root
- **Orange Vinaigrette** (recipe follows)
- 2 bunches watercress

Remove any cartilage from lobster meat, leaving the pieces as large as possible. Place lobster and papaya in bowl. Cut the cantaloupe in half, remove the seeds and using a melon baller, cut the cantaloupe into balls over the bowl of lobster so that the juices fall in the bowl. Toss. Add the tomatoes, dill, chives and ginger. Make the **vinaigrette**. Pour the **vinaigrette** over the salad and toss. Serve on a bed of watercress. (6 portions)

ORANGE VINAIGRETTE

- ¼ cup fresh orange juice
- 2 Tbsp red wine vinegar
- 1 Tbsp Dijon
- 1 cup olive oil
- Salt and pepper, to taste

Whisk the orange juice and vinegar in a bowl until mixed. Whisk the mustard, then gradually whisk in the oil. Continue to whisk until slightly thickened.

MARNY'S EGG SALAD WITH BACON AND HORSERADISH

- 12 hard cooked eggs, peeled and chopped
- 6 celery stalks, chopped
- 5 scallions, sliced
- 12 oz bacon, cut into 1" squares, cooked crisp and drained
- 2 Tbsp caraway seeds
- 3 tsp horseradish
- 1 cup mayonnaise
- salt and pepper, to taste
- ½ cup fresh parsley

Gently toss the eggs, celery, scallions, bacon and caraway seeds together. Mix the horseradish and mayonnaise and fold into salad. Season to taste. Garnish with the parsley.



KATHIE'S HAWAIIAN ROLL SLIDERS

- 2 pkg Hawaiian sweet dinner rolls (12 pieces per package)
- 1 pkg (16 oz) deli sandwich ham
- 12 slices of Swiss cheese
- ½ cup butter, melted
- 1 Tbsp poppy seeds
- 1½ tsp Worcestershire sauce
- 1½ tsp brown or Dijon mustard
- 1 tsp onion powder

Mix 5 bottom ingredients together and spread on the inside of the rolls. Layer the ham and cheese on the roll. Brush the top of the rolls with the rest of the mixture. Bake at 350° for 10-15 minutes.

MARNY'S CHICKEN, AVOCADO AND PAPAYA SALAD

- 3 whole boneless chicken breasts, cooked and sliced
- 2 ripe papayas, peeled and sliced
- 2 ripe avocados, peeled and sliced
- ½ cup fresh lime juice
- ¾ cup walnut (or olive) oil
- zest of one lime, finely grated
- ½ cup coarsely chopped walnuts
- ½ cup watercress leaves
- Salt and pepper, to taste

On individual plates, alternate chicken, papaya and avocado.

Whisk the lime juice, oil, lime zest and salt and pepper together in a bowl.

Spoon the dressing over each salad then sprinkle with walnuts and watercress leaves.

Serve.



VEGETABLES





AUNT NANCY'S CRAZY TOMATOES

- 3 large tomatoes
- 1 cup white onions, chopped
- 1 cup brown sugar
- 1 cup bread crumbs
- 1 stick of melted butter

Place tomatoes in pan and top with all ingredients.

Bake at 350° for 45 minutes.

MARNY'S ZUCCHINI BAKE

- ½ cup sour cream
- 1 cup sliced cooked zucchini, cooked in butter until tender
- 1 cup carrot, shredded
- ½ cup onion, chopped
- 1 cup Portbello mushrooms
- 2 cups herb seasoned stuffing mix
- ¼ cup melted butter

Sautee mushrooms and onions in olive oil until tender.

Combine all except stuffing mix and butter. Place in buttered baking dish.

Toss stuffing and butter and spoon over mixture.

Bake at 350° for 30 minutes.



MARNY'S VEGETABLE BAKE

- ½ cup olive oil
- ½ cup dry white wine
- 8 garlic cloves, crushed
- 1 cup basil leaves, chopped
- 1 tsp salt
- 1 tsp black pepper
- 8 small red potatoes
- 1 eggplant, peeled
- 8 plum tomatoes
- 2 peppers (red, green, yellow)
- 1 small radicchio
- 2 zucchini
(or other vegetables substituted)



Combine the oil, wine, garlic, basil, salt, and pepper in a bowl. Let stand, covered 1 hour.

Spread the potatoes, eggplant, peppers and other long-cooking vegetables in roasting pan.

Place radicchio, tomatoes, zucchini and other short-cooking veggies in a large bowl.

Pour a cup of the marinade over the vegetables in the roasting pan and pour the remainder over the vegetables in the bowl. Let stand, covered for 4 hours, turning the vegetables occasionally.

Bake long cooking veggies in roasting pan at 400° for 35 minutes.

Add short cooking veggies and cook for another 25 minutes.





GRANDMA LUCY'S BROCCOLI SUPREME

- 1½ heads fresh broccoli or 1 (10 oz) frozen
- 1 can **Cream of chicken soup***
- 1 Tbsp flour
- ½ cup sour cream
- ¼ cup carrot, grated
- 1 Tbsp grated onion
- ¼ tsp salt
- ½ tsp pepper
- ¾ cup herb seasoned stuffing mix
- 2 tbsp butter, melted

Cook broccoli. Drain. Blend together soup and flour. Add sour cream, carrot, onion, salt and pepper. Stir in broccoli. Put in 2 quart casserole. Combine stuffing and butter. Sprinkle around edge of baking dish. Bake at 350° for 35 minutes.

*See page 86 for the recipe.

PAIGE'S BRUSSELS SPROUTS WITH MAPLE VINAIGRETTE

- 4 cups brussels sprouts
- 4 Tbsp sherry vinegar
- 4 Tbsp maple syrup
- 1 Tbsp Dijon mustard
- ½ cup oil
- pinch grated nutmeg
- salt and pepper
- 1 cup walnuts, chopped

Cut Brussel sprouts into quarters. Steam until tender. Meanwhile, whisk the vinegar, maple syrup, and mustard together. Gradually whisk in the oil. Season with the spices. Toss the hot Brussels sprouts with the walnuts and vinaigrette. Serve immediately.



PENNSYLVANIA DUTCH CORN FRITTERS

- 1 can creamed style corn
- 2 egg whites, beaten separately until stiff
- 3 Tbsp flour
- salt and pepper

Combine above ingredients and fry in olive oil.
Make like pancakes.

MARNY'S SWEET 'N SOUR BAKED BEAN SALAD

- 8 slices bacon (fry, crisp), crumble, set aside
- 2 large white onions, cut into rings
- $\frac{3}{4}$ cup brown sugar
- 1 tsp dry mustard
- $\frac{1}{2}$ tsp garlic powder
- 1 tsp salt
- $\frac{1}{2}$ cup cider vinegar

Combine above ingredients in fry pan in bacon
drippings until onions are tender.

In crockpot, combine:

- 2 cans (15 oz) butter beans, drained
- 1 can lima beans, drained
- 1 can kidney beans, drained
- 2 cans Campbell's home style
or barbeque beans

Add bacon bits and fry pan ingredients.
Cook in crock pot for 3 hours or more.

AUNT LYNNIE'S VEGGIE CASSEROLE

- ½ lb broccoli, baby cauliflower, and carrots, cooked
- ½ cup sliced celery
- ½ tsp salt
- ⅓ tsp pepper
- ⅓ tsp nutmeg
- 1 bay leaf
- 1 can chicken broth
- 3 Tbsp butter
- 2 Tbsp flour
- 2 cups half-and-half

Melt butter. Add flour with whisk until smooth. Add half-and-half and stir constantly until thick. Add remaining ingredients and place in casserole dish. Bake at 350° for 45 minutes.



BOBBY FOSTER'S SQUASH PARMESAN

- 3 small yellow summer squash, thinly sliced
- ¼ cup chopped onion
- 2 Tbsp water
- 2 Tbsp grated fresh Parmesan cheese



Place squash, onion and water in casserole.
Cover. Microwave at high until veggies are tender (3 to 6 minutes).
Sprinkle with Parmesan cheese.
Return to microwave at high until cheese melts (1 to 2 minutes).

MARNY'S SPINACH CASSEROLE

- 1 box frozen chopped spinach
- 1 cup of **Cream of mushroom soup***
- 1 Tbsp onion, grated
- 1 egg, beaten
- ¼ cup melted butter
- ¾ cup cheddar cheese, grated
- 1 cup Pepperidge Farm dry stuffing, seasoned



Cook spinach, drain well.
Mix all ingredients together.
Put in greased 1 quart casserole. Top with another ¼ cup dry stuffing and dot with butter.
Bake at 350° for 35 minutes.

*See page 86 for the recipe.

KERI'S SAUTÉED SPINACH

- 1 bunch of spinach leaves
- 1 Tbsp garlic
- 1½ Tbsp soy sauce
- 1 Tbsp oil of your choice



Wash spinach thoroughly.
Heat oil in a pan, then add garlic, soy and spinach.
Cook until spinach is wilted.



MARNY'S CREAMED SPINACH

- 5 bags spinach
- 1 Tbsp butter
- 1 Tbsp all purpose flour
- ½ cup warm milk, plus more for thinning
- ¾ tsp salt
- ¼ tsp black pepper
- ⅛ tsp ground nutmeg
- pinch of Cayenne pepper
- 4 oz cream cheese, room temperature

Rinse spinach leaves. Place half the leaves in a 3-qt saucepan. Cover. Cook over medium-high heat until wilted, about 5 minutes, shaking pan occasionally.

Add remaining spinach leaves to pot as first batch shrinks. Cook spinach until it is all wilted, about another 5 minutes.

Drain spinach, let cool.

When cool squeeze spinach to remove excess water, then chop fine.

Return to saucepan.

In a small saucepan, melt butter over medium heat. Whisk in flour. Cook for 2 minutes, whisking constantly.

Stir in salt, pepper, nutmeg and cayenne.

Remove from heat and whisk in cream cheese until smooth.

Scrape cheese sauce into saucepan with spinach. Stir over medium-low heat until heated through, about 2 minutes.

For a more liquid consistency, if desired, thin with 2 Tbsp of milk.

AUNT LYNNIE'S EGGPLANT PARMIGIANA

- 1 large eggplant
- $\frac{3}{4}$ cup cooking oil
- $1\frac{1}{2}$ cup tomato sauce
- $\frac{1}{4}$ cup Parmesan cheese
- $\frac{1}{2}$ lb Mozzarella cheese, grated

Pare eggplant, cut in $\frac{1}{4}$ " slices. Heat oil in large skillet. Fry eggplant until golden brown. Drain on paper towel. Grease baking dish and layer fried eggplant with a sprinkling of parmesan cheese, tomato sauce then mozzarella cheese. Repeat until all are used and finish with mozzarella cheese. Bake at 400° for 20 minutes.

NANA'S EGGPLANT

- 1 Eggplant, peeled and sliced
- 1 Egg
- $\frac{1}{2}$ cup of Bread crumbs

Dip slices into beaten egg, then dip into breadcrumbs. Add lots of oil to the frying pan until hot. Fry for 2 to 3 minutes on each side. Drain on paper towels.





BOBBY FOSTER'S ACORN SQUASH WITH CRANBERRY FILLING

- 2 large acorn squash
- 1 cup cranberry sauce
- 2 Tbsp orange juice
- 2 Tbsp brown sugar
- ½ tsp ground cinnamon

Prick squash several times with fork to allow steam to escape. Place in oven. Microwave on high until soft when pricked with fork (11 to 13 minutes). Turn squash over ½ way through cooking. Let stand 5 minutes. Cut in half and remove seeds. Place cut side up in 10" casserole. Set aside.

Combine cranberry sauce, juice, brown sugar and cinnamon in a small bowl. Microwave at high until hot and bubbly (2 to 3 minutes), stirring half way through. Spoon into squash halves. Place in microwave oven at high until heated through (1 to 2 minutes).



KERI'S ROASTED TOMATOES

- 2 pkgs grape, cherry or other small tomatoes (washed and cut in half)
- 2 - 4 Tbsp olive oil
- Salt and black pepper, to taste
- 2 Tbsp fresh basil, minced
- 2 Tbsp balsamic vinegar
- 1 small shallot, minced

Preheat oven to 375°. Toss tomatoes, 2 to 3 Tbsp olive oil, salt & pepper on a baking/cookie sheet. Roast in oven for 25 - 35 minutes. Remove tray from oven and scoop roasted tomatoes into bowl. Toss with minced shallot, 2 Tbsp balsamic vinegar, 1 Tbsp olive oil and minced basil. Serve with bread, veggies, tossed in pasta or as a side dish. Can be enjoyed hot, cold or room temperature.

Note: You can substitute garlic for the shallot. You can also substitute any other fresh herbs of your liking or other vinegar flavors for other tasty combinations. I like to use white balsamic in this recipe for a lighter flavor.





MARNY'S SQUASH SAUTÉ

- 3 Tbsp olive oil
- 1 medium yellow onion, diced
- 2 medium yellow summer squash, cut into thin strips
- 2 medium size zucchini, unpeeled and cut into thin strips
- 1 large red pepper, cored, seeded and cut into thin strips
- 1 large green pepper, cored, seeded and cut into thin strips
- 1 tsp oregano
- salt and pepper, to taste
- ½ cup finely crumbled Chevre or Feta cheese
- 1 Tbsp fresh lemon juice

Heat the oil in Wok. Add onion and sauté for 5 minutes. Add the vegetables. Stir until tender about 5 to 7 minutes.

Season the vegetables with the spices.

Quickly stir in the cheese and the lemon juice. Serve immediately or can serve at room temperature.

KERI'S QUICK WINTER SQUASH PUREE

(serves 4: Serving size is ¾ cup.)

- ⅓ cup fat free, less-sodium chicken broth
- 1 pkg (12 oz) frozen cooked butternut squash
- 1 Tbsp butter
- ½ tsp grated orange rind
- 1½ tsp maple syrup
- ¼ tsp salt
- ¼ tsp freshly ground black pepper

Place broth and squash in a large saucepan over medium heat. Cover and cook 15 minutes or until thoroughly heated, stirring occasionally.

Add butter and remaining ingredients and stir until combined.

CRISPY BRUSSEL SPROUTS

- 1½ pounds brussel sprouts
- 3 Tbsp olive oil
- 1 tsp kosher salt
- ¼ tsp black pepper
- 2 Tbsp balsamic vinegar
- 2 Tbsp honey (or maple syrup)
- spicy variation: 1 tsp hot sauce + more to drizzle

Preheat the oven to 450°. (To get them perfectly crispy, make sure this is the only pan in the oven and you're not roasting anything else at the same time.)

Slice off any hard ends of the Brussels sprouts, as needed. Slice them in half lengthwise and place them in a large bowl. Mix the sprouts with the olive oil, kosher salt, and lots of fresh ground black pepper.

Line a baking sheet with parchment paper, then pour the sprouts onto the sheet. Turn them all cut side down. Roast for 25 minutes until very browned and tender (don't stir!). For the crispiest sprouts you can eat them as is, or add a sauce on them.

While the sprouts are roasting, whisk together the balsamic vinegar and honey or maple syrup (and 1 teaspoon hot sauce, if using). When the sprouts are done, pour over the mixture and toss to combine. For the spicy variation, drizzle with additional hot sauce to taste. Serve immediately.



CAREY BELLE'S SUMMER VEGGIE CASSEROLE

- 1 medium organic zucchini, thinly sliced
- 3 medium tomatoes, thinly sliced – no seeds
- 1 medium organic summer squash, thinly sliced
- 1 clove garlic, minced
- 2 Tbsp + 1 tsp olive oil
- ¼ cup basil pesto
- 12 ounces organic fresh mozzarella, thinly sliced
- 2 Tbsp Panko breadcrumbs

Preheat oven to 400°. Arrange all of the zucchini slices so that they cover the bottom of a large casserole dish. Add a layer of tomato slices, using about half of the tomatoes. Season well with salt and pepper. Spoon half of the pesto over the tomatoes.



Arrange half of the minced garlic and drizzle 1 Tbsp of olive oil over the tomatoes. Arrange half of the mozzarella slices so that they cover the tomatoes. Repeat the process, layering first the squash slices, then the remaining tomatoes, pesto, garlic, 1 Tbsp olive oil and mozzarella. Season well with salt and pepper.

Add the panko breadcrumbs and 1 tsp olive oil to a small bowl. Stir until well combined. Top gratin with Panko breadcrumbs. Bake for about 25 minutes, or until cheese is melted and bread-crumbs are golden. Serve with baguette.





SUMMER'S BRUSSEL SPROUTS WITH BACON

- 3 slices bacon, chopped
- 1 Tbsp extra-virgin olive oil, 1 turn of the pan
- 1 shallot, chopped
- 1½ pounds Brussel sprouts, trimmed: small sprouts left whole, large sprouts halved
- Salt and pepper, to your taste
- 1 cup chicken broth

Brown bacon in a medium skillet over medium high heat. Remove bacon to a paper towel lined plate. Add extra-virgin olive oil to the pan. Add shallots to the pan and sauté 1 to 2 minutes. Add Brussel sprouts and coat in oil. Add in chicken broth. Season with salt and pepper. Cook 10 minutes, until tender. Transfer sprouts to a serving dish with a slotted spoon and top with cooked bacon bits.

JANE (YAYA) EPSTEIN'S ROASTED VEGETABLES

- your choice of:
broccoli florets,
cauliflower florets, halved
brussels sprouts,
carrots,
zucchini,
parsnips

Cut into chunks (2" size) and coated lightly with olive or grape seed oil, kosher salt and pepper. Put into zip lock bag and shake.

Put on parchment paper on cooking sheet. Bake 400° until just tender (about 15 minutes).

KERI'S CHILI LIME CORN ON THE COB

- 3 Tbsp olive oil
- 1 tsp lime zest
- 1 tsp chili powder
- ¼ tsp garlic powder
- ½ tsp sea salt
- ½ tsp finely cracked black pepper

Mix ingredients in a plastic bag, add corn on the cob, and marinate for as long as possible.

Add corn to the grill, and turn constantly for approximately 10 to 15 minutes. No butter needed!

MARNY'S GREEN BEANS IN A WOK

- 2 Tbsp honey
- 2 Tbsp soy sauce
- 4 cloves garlic, minced
- ¼ tsp Kosher salt
- ¼ tsp crushed red pepper flakes
- 2 lb fresh green beans, trimmed and halved

Whisk together first 5 ingredients. Set aside.

Boil beans uncovered until crisp and slightly tender, 2 to 3 minutes.

Take out and drop into ice cold water, then drain and pat dry.

Coat wok with cooking spray.

Cook beans until slightly blistered, 2 to 3 minutes.

Add sauce and coat until beans are saturated and sauce starts to evaporate, 2 to 3 minutes.



LORI SEPPI'S CARROTS

- Carrots (2 to 4 per person)
- Butter, 1 Tbsp per carrot
- Honey

Cut off the greens of the carrots, leaving a half inch of stem. Peel the carrots lightly, and wash them well. Cut the large ones in half, lengthwise, but leave the small ones whole. Put a pan with $\frac{1}{2}$ -inch of water in it over high heat. Add the carrots, and butter, salt to taste. Cover the pan and cook until the carrots are just tender. Remove the lid, lower the heat, add a small spoonful of honey, and cook until the water is mostly gone and the carrots are gilded with a shiny glaze of butter and honey. Remove from the pan and serve right away. If you like, strew some chopped chervil or dill on top.





MARNY'S ROASTED BROCCOLINI WITH LEMON AND TOASTED GARLIC BREAD CRUMBS

Broccolini is similar to broccoli but with smaller florets and longer, thinner stalks.

- 1 pound broccolini, ends trimmed
- 3 Tbsp olive oil, divided
- ½ tsp Kosher salt, more as needed
- ⅛ tsp red pepper flakes or freshly ground black pepper + more to taste
- 2 garlic cloves, minced
- ⅓ cup coarse bread crumbs
- ¼ cup freshly grated Parmigiano Reggiano
- 1 lemon, zested and halved

Preheat oven to 425°F.

To prepare broccolini: Cut each stalk crosswise at a 45° angle into 3-inch pieces. Place in a large bowl and toss to coat with 2 tablespoons olive oil, salt, and pepper flakes.

To prepare garlic bread crumbs: To a small saucepan over medium heat, add remaining 1 tablespoon oil. When oil is shimmering, add garlic and cook until soft and translucent, about 1 minute. Remove from heat and transfer oil and garlic to a small bowl. Add bread crumbs, Parmesan, and lemon zest; stir to combine. Season bread crumbs lightly with salt and set aside.

To roast broccolini: Transfer seasoned broccolini to a rimmed baking sheet and roast in the preheated oven for 8 minutes, or until broccolini is starting to turn dark brown and crispy around the edges. Remove broccolini from the oven and evenly sprinkle with breadcrumbs. Transfer back into the oven and roast until the breadcrumbs are golden brown and broccolini is tender, about 5 more minutes.

To serve: Arrange roasted broccolini on a warmed serving platter and squeeze lemon juice lightly over the top. Serve immediately.

MARNY'S ASPARAGUS AND PROSCIUTTO DISH

- 1 lb asparagus
- 4 oz prosciutto
- 1-2 Tbsp olive oil
- Pepper, to taste
- 1 Tbsp lemon zest
- 2 Tbsp parmesan cheese



Heat the oven to 400° F.

Line a large sheet pan with parchment paper and set aside.

Prepare the asparagus: Rinse and pat dry the asparagus. Snap off the tough ends of the asparagus. Set asparagus spears aside. (Reserve the snapped ends for another meal, if you like.)

Wrap the asparagus with prosciutto: Cut prosciutto slices in half down their length. Wrap each spear of asparagus with one strip of sliced prosciutto. Tug the prosciutto a little as you wrap it around the asparagus to give it tension. This helps to ensure that the prosciutto wraps around the asparagus tightly.

Lay the wrapped asparagus spears on the lined sheet pan.

Drizzle the asparagus with 1 to 2 tablespoons of olive oil: Sprinkle a pinch of black pepper on top.

Bake the asparagus for 8 to 10 minutes: When done, the asparagus will be bright green and easily pierced with a fork, and the prosciutto will be crisped around the edges.

Serve the asparagus: Transfer the asparagus to a serving platter. Top with lemon zest and freshly grated parmesan cheese, if using. Serve immediately while hot.



MARNY'S LEFTOVER CORN ON THE COB

- ½ lb bacon
- 1-2 cloves garlic, minced
- 2 scallions, diced
- ½ cup peppers, diced
- 1 cup leftover cooked + shaved corn

Dice the bacon into ¼-inch pieces then add it to a large skillet placed over medium-low heat.

Cook the bacon, stirring, until all the fat has rendered off.

Using a slotted spoon, remove the bacon to a plate and pour off all but 2 Tbsp of the drippings.

Reduce the heat to low then add the minced garlic and sliced scallions and cook, stirring, until the garlic is golden, about 2 minutes.

Add the bell peppers and corn and cook, stirring, until the corn is tender, about 5 minutes.

(If the pan gets too dry at any point, add additional bacon drippings or olive oil.)

Return the cooked bacon to the pan and stir to combine.

Serve warm or at room temperature.

Notes:

1. Fresh corn is best, but if not in season, use frozen, thaw and drain it well.
2. For a touch of heat, dice a small Jalapeño and add it to the skillet with the garlic or top off the corn with a few shakes of crushed red pepper flakes.
3. For a cheesy twist, stir in ½ cup of grated heddar cheese once the corn is tender or sprinkle the cooked corn with crumbled Cotija cheese.





NANCY ZIERK'S PEPPERED BEANS

- 1 quart (2 cans) white beans (Do not discard the liquid!)
- ½ to 1 lb bacon, fried and chopped
- 2 Tbsp coarse pepper
- 1 cup brown sugar
- 1 medium onion, chopped

Fry and chop bacon Saute onion in 1 Tbsp bacon grease. Combine all and put in a crockpot for 3 to 4 hours (Not more, do not let beans get too soft!) Or bake at 350° for one hour and take the top off the last part of the cooking process.

To make with Kielbasa or Johnsonville bratwurst: Simmer in beer with lots of sliced onions then grill then put back in the pan to serve.



CALIFORNIA SPINACH AND POTATO CASSEROLE

- 2 packages of chopped spinach
- 2 medium potatoes, cook until tender
- 2 Tbsp onion
- 2 Tbsp butter
- 2 Tbsp of flour
- 3 cups milk
- 1 tsp celery salt
- ½ cup grated Cheddar cheese

Cook spinach until thawed.

Cook two medium potatoes until tender.

Saute 2 Tbsp onion in 2 Tbsp of butter.

Stir in 2 Tbsp of flour.

Stir in 3 cups of milk.

Bring to a boil and simmer until thick.

Add potatoes and 1 tsp of celery salt.

Cook for 5 minutes.

Place ½ spinach in the baking dish.

Put potato mixture on top.

Layer the rest of the spinach on top. Top with grated cheese.

Bake at 350 for 30 minutes.

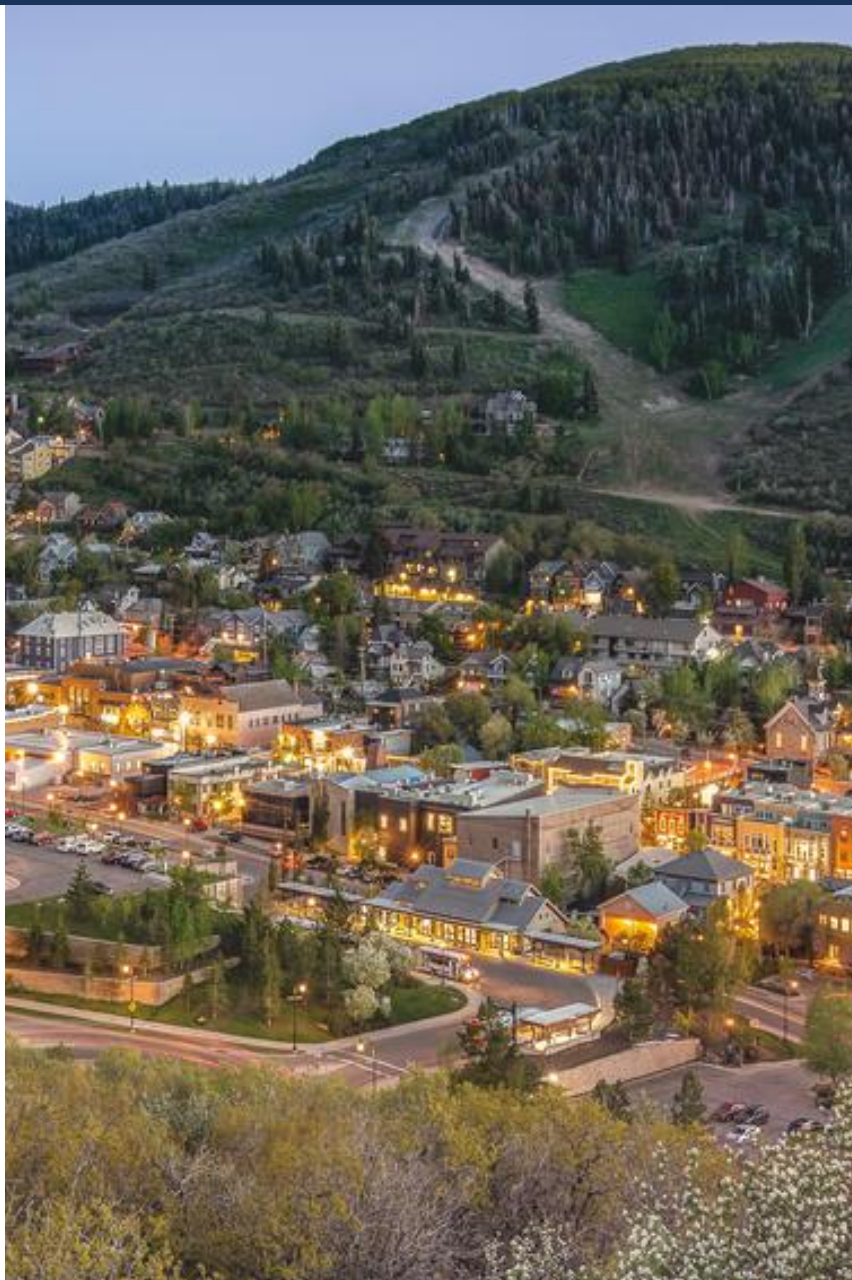


MARNY'S VEGGIE PUREE

- 3 large turnips, peeled and cut to uniform chunks (or cauliflower bits)
- 1 quart milk or cream
- 3 fresh thyme sprigs
- 1 clove garlic, peeled and gently smashed with the side of a knife
- ½ cup (1 stick) unsalted butter, cut into small cubes
- Kosher salt
- Black pepper, freshly ground

Combine the turnips, milk, thyme and garlic in a medium saucepan. Set over medium heat and partially cover the pan. Bring to a gentle simmer and cook for 20 to 30 minutes, until the turnips are tender—the tip of a paring knife should go through without resistance. Drain the turnips, reserving the cooking liquid, and transfer to a food processor (discard the thyme sprigs). Add about 1 cup of the reserved cooking liquid and the butter, season with plenty of salt and pepper and puree until smooth. Add more of the liquid, if necessary. Serve hot.

CARBS





JANE (YAYA) EPSTEIN'S PASTA

- ¼ cup extra virgin olive oil
- ¼ tsp crushed red pepper
- 1 tsp salt
- 1 tsp dried oregano
- 2 large clove garlic, minced
- 1 zest of lemon, finely grated
- Generous shake of black pepper

Mix together in bowl and then add ½ stick unsalted softened butter. Sit (unrefrigerated and covered) for most of the day.

Toss with 1 pound of drained hot pasta. (Tends to go better with bow tie, penne or ziti).

Mix in any combination of the following: peppers, mushrooms, halved cherry tomatoes (pitted kalamata olives), chopped fresh basil, fresh baby spinach, chopped steamed fresh asparagus, thinly sliced fresh small zucchini, canned (not marinated) artichoke hearts, or lightly steamed broccoli florets (just use your imagination per Jane).

Add crumbled fresh feta cheese or crumbled gorgonzola or chunked brie.

You can add chopped cooked chicken or sautéed or grilled shrimp. Mix all together quickly so that cheese and butter start to melt and get distributed evenly. Serve at room temperature.

AMY'S TWICE-BAKED POTATOES

- 8 potatoes
- olive oil for brushing
- 1 cup of sour cream
- 4 cups shredded cheese
- ½ cup bacon bits
- salt and pepper, to taste
- *optional*: chives as topping

Poke holes in the potatoes with a fork. Bake the potatoes at 400°F for 1 hour. Cut the baked potatoes in half lengthwise. With a spoon, scoop out some of the potato flesh into a large bowl, leaving about ¼ inch of potato inside the skin. Set aside the extra potato that was scooped out. Brush the entire surface of each skin with olive oil. Bake at 400 for 10-15 minutes. Stir together the remaining potatoes, sour cream, cheese, bacon bits, and salt and pepper. Spoon into the skins and top with cheese. Pop into the oven for 15-20 minutes. Top with chives.





PENNSYLVANIA DUTCH NOODLES AND BREAD

- Cubed bread
- Butter
- Noodles, cooked

Put cubed bread and butter in fry pan. Cook until bread is crisp and slightly brown. When done, add noodles and stir for a few minutes.

NANA'S FETTUCCINI ALFREDO

- 12 oz fettuccini
- ½ cup butter
- ½ cup half-and-half
- ¾ cup parmesan cheese
- Parsley
- Salt and pepper

Cook fettuccini. Drain. Combine remaining ingredients. Toss together and place in warmed bowl.

KATHIE (TITA) MANANGAN'S BAKED ZITI WITH SPINACH AND TOMATOES

- 12 ounces hot Italian sausage or regular sausage, take the casing off
- 1 medium onion chopped
- 5 cloves chopped garlic
- 3½ cups (28 ounces) of diced tomatoes
- ½ cup pesto sauce
- Salt and pepper to taste
- Vegetable oil
- 10 oz Ziti or Penna pasta, cooked
- 1 pkg (6 oz) ready to use spinach leaves
- 8 ounce Mozzarella cheese, shredded
- 1 cup grated Parmesan cheese

Combine the sausage, onion and garlic in the pan. Sauté for 10 minutes until the sausage is cooked through stirring to crumble, then drain. Stir in the undrained tomatoes, simmer for 10 minutes or until the sauce thickens slightly. Stirring occasionally stir in the pesto. Season with the salt and pepper.



Preheat the oven to 375°. Combine the Ziti, spinach, mozzarella cheese and ½ cup of parmesan cheese in a large bowl. Stir in the tomato mixture. Remove to the baking dish, sprinkle the remaining ¾ Parmesan cheese over the Ziti mixture. Bake for 30 minutes or until the sauce bubbles and the cheese melts.



NANA'S HOT MACARONI SALAD

- 4 slices bacon
- 1 can **Cream of celery soup**
- 1½ Tbsp vinegar
- ½ tsp sugar
- 8 oz macaroni, cooked and drained
- ½ cup celery, chopped
- ¼ cup scallions, sliced
- Dash pepper

Cook bacon until crisp. Remove from pan and crumble.

Blend soup, vinegar and sugar with drippings.

Mix macaroni, soup mixture and remaining ingredients.

Garnish with crumbled bacon.

CREAM OF CELERY SOUP

- 3 Tbsp butter
- 1 cup chopped onions
- 1½ cup sliced leeks
- 6½ cups chopped celery
- 2 cloves garlic, minced
- 4½ cups chicken stock
- 2 bay leaves
- ⅓ cup cream
- Salt and pepper, to taste

Saute 2 Tbsp butter, 1 cup chopped onions, and 1½ cups sliced leeks in a pot. Add 5 cups chopped celery, 2 cloves of minced garlic. Add 4 cups chicken stock and two bay leaves.

Bring to a boil and simmer for 15 minutes.

In another pan, saute 1 Tbsp butter with 1½ cups celery. Add ½ chicken stock to the pan and simmer for 5 minutes.

Remove the bay leaf, puree the stock mixture, and add salt and pepper to taste. Return the celery mixture to the stock mixture and add ⅓ cup of cream.

PENNSYLVANIA DUTCH POTATO FILLING

- 6 large potatoes
- celery and onion, generous amount
- 2 eggs
- Bread cubes
- Parsley
- 2 tbsp flour more or less



Make mashed potatoes and add eggs, then bread cubes.
Simmer onions and celery in butter then add to mashed potato mixture.
Add parsley then flour.
Bake at 350° for 30 minutes.

KATHIE (TITA) MANANGAN'S WASABI POTATOES

- Yucan Gold Potatoes
- Butter
- Half-and-half
- Asian wasabi paste (½ tube)

Peel and boil potatoes. Mash them.
Add next 3 ingredients and whip until smooth.



HAMBURG GOURMET GARLIC POTATOES

- 8 potatoes sliced thinly
- ½ cup olive (or grape seed) oil
- 1 tsp salt
- 2 tbsp parmesan cheese
- Dash of paprika
- Pepper
- Garlic salt



Cut potatoes in wedges or slices and lay in baking dish. Put rest of ingredients on top. Sprinkle more parmesan cheese and paprika on top.
Bake at 350° for 30 minutes.

MARNY'S SCALLOPED POTATOES

- 2 Tbsp unsalted butter
- 1 onion, chopped fine
- 1 Tbsp minced fresh thyme or 1 teaspoon dried
- 2 garlic cloves, minced
- 1¼ tsp salt
- ¼ tsp pepper
- 2½ pounds russet potatoes (5 medium), peeled and sliced ⅛-inch thick
- 1 cup low-sodium chicken broth
- 1 cup heavy cream
- 2 bay leaves
- 1 cup (4 ounces) cheddar cheese, shredded

Adjust an oven rack to the middle position and heat the oven to 425 degrees. Melt the butter in a large Dutch oven over medium-high heat. Add the onion and cook until softened, about 5 minutes. Stir in the thyme, garlic, salt, and pepper and cook until fragrant, about 30 seconds. Add the potatoes, broth, cream, and bay leaves. Bring the mixture to a simmer. Reduce the heat to medium-low, cover, and cook, stirring occasionally, until the potatoes are almost tender, about 10 minutes. Discard the bay leaves. Transfer the mixture to an 8-inch-square baking dish. Gently press the potatoes into an even layer and sprinkle the cheddar over the top. Bake until the cream is bubbling around the edges and the top is golden brown, 15 to 20 minutes. Let cool for 10 minutes before serving.

To Make Ahead: Once the scalloped potatoes have been transferred to the baking dish and pressed into an even layer, they can be wrapped in plastic wrap and refrigerated for up to 24 hours. When ready to bake, add the cheese, cover with foil, and bake in a 400-degree oven until the mixture is hot and bubbling, about 45 minutes. Remove the foil and cook until the cheddar begins to brown, about 30 minutes longer. Let cool for 10 minutes before serving.

Tip: Slice potatoes thin. For a uniform texture and cooking time, it is essential that the potatoes are thinly and evenly cut. One easy way to slice the potatoes is in a food processor fitted with a slicing blade. If the potatoes are too long to fit into the feed tube, halve them crosswise and put them in the feed tube cut-side down. A mandoline or V-slicer is the other alternative to slicing the potatoes by hand. Both methods will give you evenly sliced potatoes.

NANA'S EASY PARSLEY POTATOES

- Potatoes
- Flour
- Milk or half-and-half
- Butter
- Parsley

Boil potatoes with onion and celery until tender.

Drain.

Sprinkle flour on top then pour milk over and bring to boil. Turn heat off and add parsley.



MARNY'S ROASTED POTATOES

Cut red potatoes or fingerlings into quarters.

Coat with olive (or grape seed oil) and Kosher Salt.

Place on cookie sheet.

Bake at 350° for 60 minutes.



KENT'S GRILLED POTATOES

- Sliced Potatoes
- Veggies: onions, peppers, mushrooms (chopped)
- Olive Oil & Butter
- Parmesan cheese
- Spices: crushed red pepper (to taste), Old Bay

Put all ingredients in foil.

Double wrap and place on grill.

Turn every 5 minutes for approximately 25 minutes.

HAMBURG GOURMET HORSERADISH POTATOES

- 6 to 8 medium potatoes, peeled and shoestring shape
(Place potatoes in water while preparing sauce)
- 2 Tbsp butter
- 2 Tbsp flour
- 2 cups heavy cream
- Salt and pepper, to taste
- 1 Tbsp horseradish
- 1 Tbsp parsley, chopped
- ½ tsp caraway seeds
- 2 Tbsp unflavored bread crumbs



In skillet melt butter; add flour, stirring constantly with whisk until smooth. Add cream and continue stirring until it thickens; add salt and pepper. Stir in horseradish, parsley and caraway seeds. Drain potatoes and place in greased baking dish. Pour sauce over potatoes, sprinkle with bread crumbs. Bake at 350° for 45 minutes.



BECKY'S PERFECT MASHED POTATOES

Boil potatoes until cooked thoroughly. Drain and let stand 10-15 minutes before mashing.

attach flat beater:

Beat potatoes on low for 2 to 5 minutes, until visible lumps have disappeared.
Salt potatoes.

attach wire whisk:

Whisk on "High" for 1 to 2 minutes, until smooth.
Add milk and butter.
Mix on "Medium" until absorbed.



MARNY'S SWEET POTATO CASSEROLE

- 4 medium sweet potatoes or yams
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp nutmeg
- $\frac{1}{4}$ cup chopped pecans

Cook potatoes until tender. Peel, then mash. Add next 6 ingredients to potatoes. Mix together. Bake at 350° for 45 minutes.



FRAN HAYS' HASH BROWN CASSEROLE

- 12 square hash brown potatoes, thawed out
- 1 cup sour cream
- 1 cup grated cheese
- 1 cup corn flake cereal
- 2 can **Cream of mushroom soup***
- A few chopped green onion tops

Put all ingredients in 9" x 11" pan.
Melt 1 Tbsp of butter and pour over top.
Sprinkle with corn flakes just to cover.
Bake at 350° for 30-40 minutes.

*See page 86 for the recipe.



CINDY LEVINE'S BASMATI RICE



- 1 can beef consume
- 1 can French onion soup
- 4 oz Portobello or shiitake mushrooms, sliced
- 1½ cups Basmati rice
- 1 stick melted butter
- 2 Tbsp grated parmesan cheese

Mix all ingredients except cheese.
Put in a casserole dish and bake at 340° for 1 hour,
stirring occasionally.
Top with cheese.

CHRIS KRAUSE'S GREEN CHILLI RICE CASSEROLE



- 1 can (4 oz) diced green chiles
- 3 cups sour cream
- 1 tsp salt
- 3 cups cooked rice
- 3 cups shredded Jack cheese

Combine chiles, sour cream and salt.
Spread 1 cup cooked rice in 2 quart casserole. Top
with a layer of ⅓ of sour cream mixture, then ⅓ of
cheese. Repeat layer.
Bake at 350° for 20 minutes, uncovered, then 10
minutes covered.

AUNT GAIL'S RICE PILAF

- 1 cup uncooked long grain rice
- 2 Tbsp butter
- 3 tsp curry powder
- 2 cup chicken bouillon
- ¼ cup slivered toasted blanched almonds

Soak rice in 2 cups of water for 30 minutes. Drain.
Sauté rice and curry powder in butter for 3 minutes.
Add bouillon and salt.
Cover and cook for 15 minutes or until water is
absorbed.
Stir in almonds.
Serve immediately.

KERI'S RISOTTO

- 6 Tbsp butter
- 1 onion, chopped
- 1 tsp garlic
- 2½ - 3 cans of chicken broth
- 1 cup basmati rice
- ¼ cup Parmesan cheese
- 1 tsp parsley

In separate sauce pan heat up chicken broth and let simmer. In sauce pan heat rice, onion, garlic and butter until rice is completely absorbed in the butter. Once it is coated start adding (about ½ cup at a time) chicken broth to rice. Stir quickly until rice absorbs all of the broth approximately 20 minutes. When finished add ¼ cup of parmesan cheese and 1 tsp parsley and stir. Add ingredients like mushrooms or basil for a variation.



NANA'S RICE CASSEROLE

- 1 stick butter, melted
- 1 cup of rice (I like basmati)
- 1 can onion soup
(or can use dry packet of Onion and 1 cup of water)
- ½ lb mushrooms, chopped
(cooked in 1 Tbsp of olive oil until limp)
- 1 can water chestnuts, chopped
- 1 can chicken broth (add more if getting too dry as it is cooking)

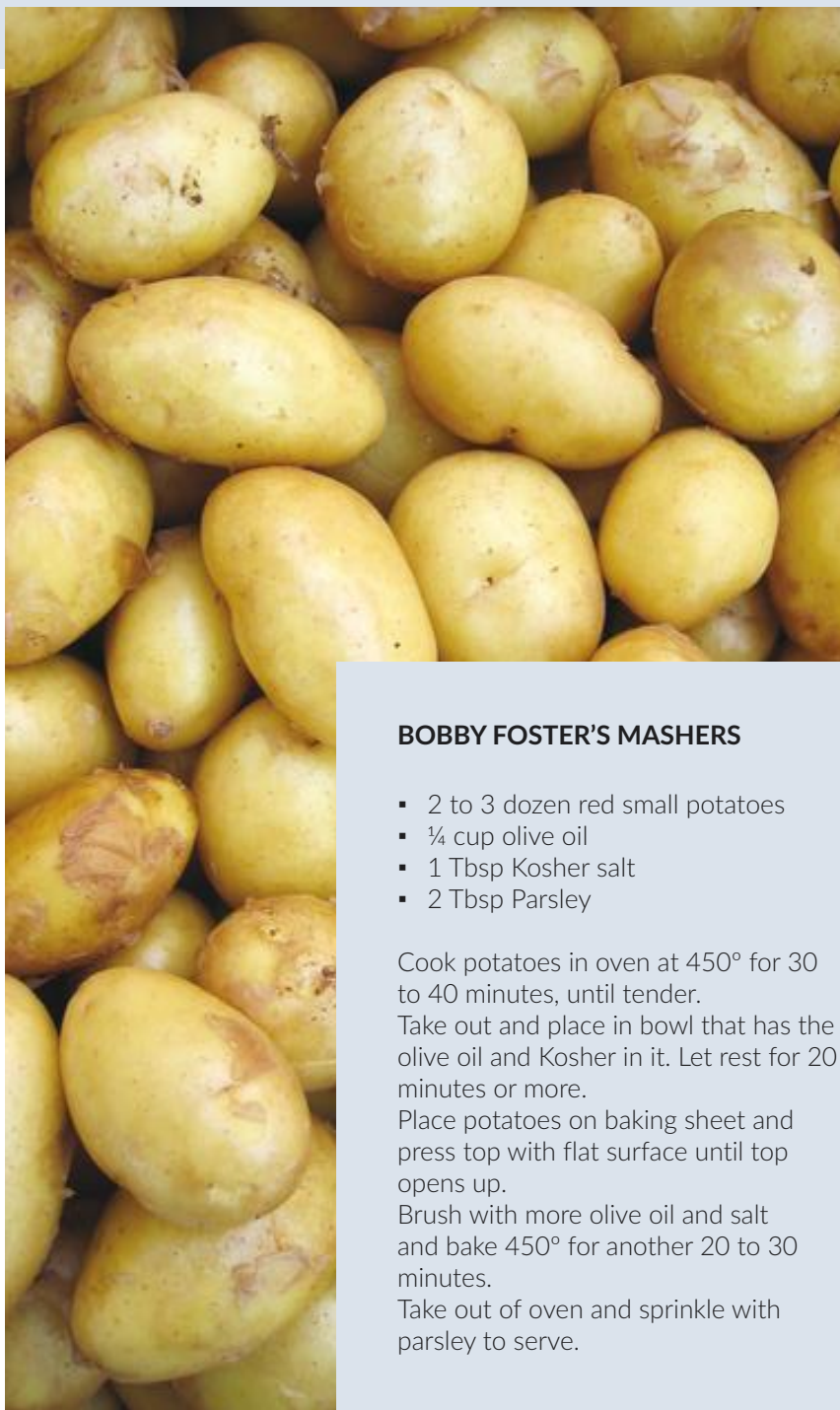
Mix ingredients and place into baking dish. Bake 350° for 1 hour.

HAMBURG GOURMET WHITE RICE BROWNED

- 1 cup of butter
- 2 cups of raw white rice (Does not work with brown rice!)
- 2¼ tsp salt
- ¼ tsp pepper
- 2 cans beef consommé
(or 2 bouillon cubes in 2 cups water, reduce salt)
- 2 cups water
- ½ cup, chopped blanched almonds

When ready to bake, add consommé, water and nuts. Mix gently, and then cover. Bake at 300° for 1 hour and 15 minutes. Do not stir.





BOBBY FOSTER'S MASHERS

- 2 to 3 dozen red small potatoes
- $\frac{1}{4}$ cup olive oil
- 1 Tbsp Kosher salt
- 2 Tbsp Parsley

Cook potatoes in oven at 450° for 30 to 40 minutes, until tender.

Take out and place in bowl that has the olive oil and Kosher in it. Let rest for 20 minutes or more.

Place potatoes on baking sheet and press top with flat surface until top opens up.

Brush with more olive oil and salt and bake 450° for another 20 to 30 minutes.

Take out of oven and sprinkle with parsley to serve.



MUSTARD AIOLI ROASTED POTATOES

- ½ cup mayonnaise
- 2 Tbsp Dijon mustard
- 2 Tbsp whole grain mustard
- 1 tsp honey
- 2 garlic cloves, minced
- 2 Tbsp fresh lemon juice
- 1 tsp coarse Kosher salt
- 3 pounds Yukon gold potatoes, cut into 1-inch chunks
- 2 Tbsp parsley, finely chopped
- 2 Tbsp chives, finely chopped
- 1 lemon, zest and juice

Preheat oven to 350°.

Whisk the mayonnaise, Dijon mustard, whole grain mustard, honey, garlic, and 2 tablespoons lemon juice. Season with salt and pepper. Toss potatoes in mustard aioli until everything is evenly coated.

Once the oven is preheated, distribute potatoes evenly on sheet pans (in a single layer, don't overcrowd the pan) and place in the oven. Roast for about 20 to 25 minutes or until golden brown and tender when pierced. Remove from oven and sprinkle with chives, parsley, lemon zest and juice.

ENCHILADAS

for the enchilada sauce:

(You'll need two cups of sauce.)

- 1 Tbsp olive oil
- 2 Tbsp chili powder
- 1 tsp cumin
- 1 tsp garlic powder
- 1 tsp onion powder
- $\frac{3}{4}$ tsp salt
- 2 Tbsp tomato paste
- 15 oz (2 cups) tomato sauce

for the enchiladas:

- 1 Tbsp olive oil
- 1 yellow onion, diced
- 1 green bell pepper, diced
- 1 lb. ground beef
or shredded chicken
- 2 garlic cloves, minced
- 1 tsp chili powder
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ tsp pepper
- 15 oz (1 can) beans
(black, pinto, or kidney)
- 1 cup enchilada sauce + 1 cup
enchilada sauce for the top
- 1 cup pepper jack cheese + 1 cup
pepper jack cheese for the top
- 8 tortillas
(I like flour or brown rice tortillas,
I haven't made this with corn.)

Preheat the oven to 350° F.

Start by making the enchilada sauce. In a small saucepan, add the olive oil over medium heat. Add the chilli powder, cumin, garlic powder, onion powder, and salt and cook in the oil for 2 minutes to release the flavour. Then, add the tomato paste and tomato sauce and mix well. Let the sauce simmer covered on low heat while you make the filling.

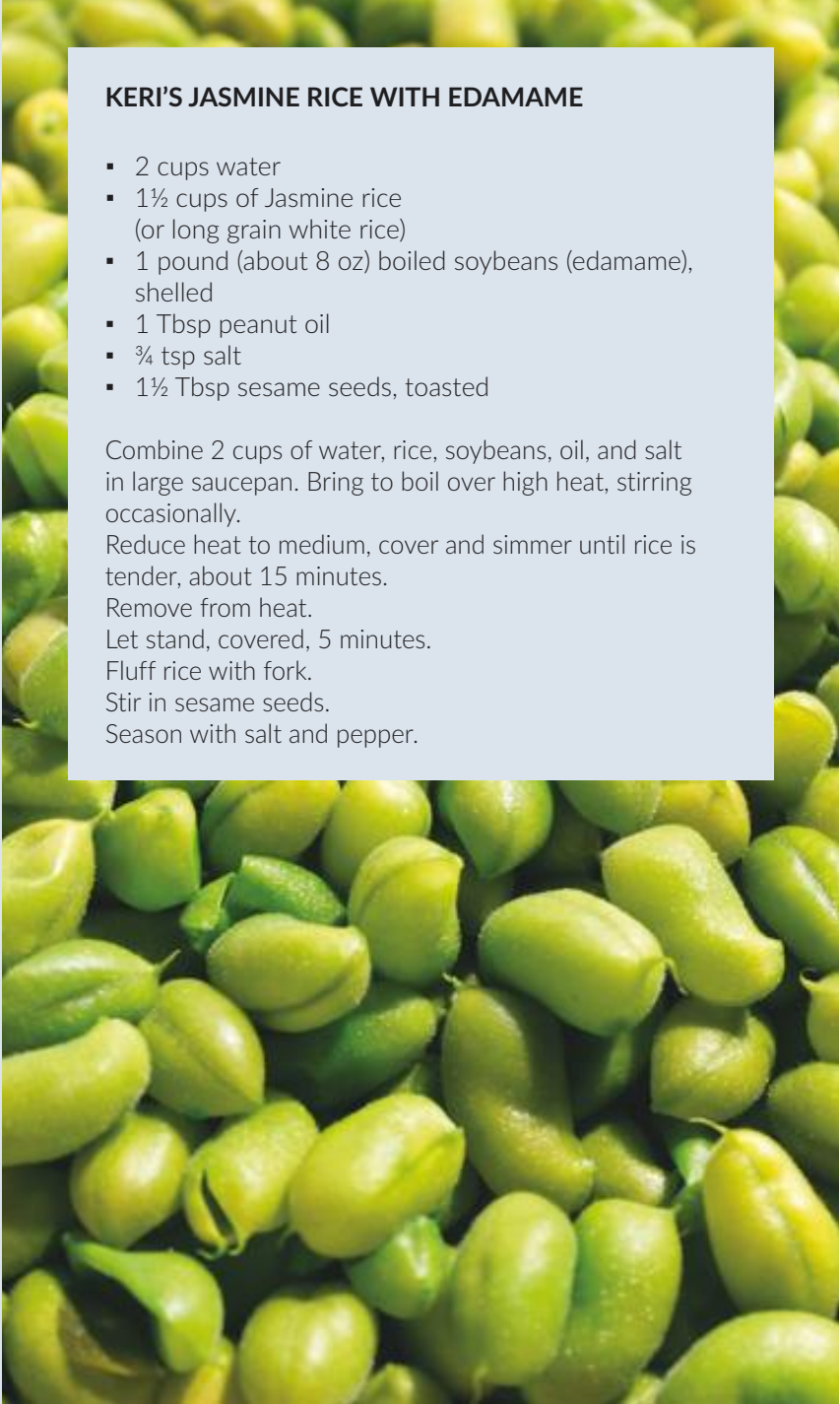
To make the enchiladas heat the remaining olive oil in a large skillet over medium heat. Add the onions and peppers and saute for 4 to 5 minutes before adding the meat. Brown the meat, this takes about 7 to 8 minutes. Then, add the garlic, chilli powder, salt, and pepper to the meat mixture and cook for 2 minutes before stirring in the beans, 1 cup of the enchilada sauce, and 1 cup of the cheese. Mix well and remove from the heat.

Then, get out a large casserole dish (I use an 11x7, but any large dish will work) and lay 1 tortilla in the dish. Spoon about a $\frac{1}{4}$ cup portion of filling in a line on the tortilla and wrap the tortilla around the filling, making an open-ended burrito. Do this with the 8 remaining tortillas, stacking them against each other, until they're all filled.

Top with the remaining sauce and cheese and cover the dish with foil.

Bake for 20 minutes covered, and 10 minutes uncovered in the oven, or until the cheese is bubbly.

Serve with any desired toppings and enjoy!



KERI'S JASMINE RICE WITH EDAMAME

- 2 cups water
- 1½ cups of Jasmine rice
(or long grain white rice)
- 1 pound (about 8 oz) boiled soybeans (edamame),
shelled
- 1 Tbsp peanut oil
- ¾ tsp salt
- 1½ Tbsp sesame seeds, toasted

Combine 2 cups of water, rice, soybeans, oil, and salt in large saucepan. Bring to boil over high heat, stirring occasionally.

Reduce heat to medium, cover and simmer until rice is tender, about 15 minutes.

Remove from heat.

Let stand, covered, 5 minutes.

Fluff rice with fork.

Stir in sesame seeds.

Season with salt and pepper.

MARNY'S SPINACH LASAGNA

for the spinach:

- 2 Tbsb butter, divided
- 2 Tbsp extra virgin olive oil
- ½ cup shallot, finely minced
- 2 Tbsp garlic, minced
- Kosher salt and freshly ground black pepper
- 2 pounds fresh flat or curly spinach leaves, washed and dried

for the ricotta:

- 2 pounds fresh ricotta cheese
- 2 large eggs
- 4 ounces finely grated Parmigiano Reggiano cheese
- 1 tsp nutmeg, freshly grated

for the white sauce:

- 4 Tbsp butter
- ¼ cup flour
- 4 cups (1 quart) whole milk
- 12 ounces grated low moisture mozzarella cheese
- 12 ounces grated Comte, Gruyere, or Emmentaler cheese



for the spinach: Heat olive oil and butter in a large saucepan over medium heat until melted. Add shallots and garlic, season with salt and pepper, and cook, stirring frequently, until softened and fragrant, about 1 minute. Add a few large handfuls of spinach and cook, stirring, until wilted. Continue adding spinach a handful at a time until it is all in the pot. Cook, stirring frequently, until spinach expels its moisture and most of that moisture evaporates, leaving a dry bottom as you stir. Season to taste with salt and pepper. Transfer spinach to a fine mesh strainer set over the sink and press out excess moisture with a rubber spatula. Let spinach continue to drain as you prepare the ricotta mixture.

for the ricotta: Transfer half of the ricotta, both eggs, the Parmesan, and the nutmeg to the bowl of a food processor. Season with salt and pepper. Process until completely smooth, about 1 minute. Transfer the mixture to a large bowl but do not wipe out the food processor. Transfer spinach to food processor and pulse until finely chopped, 10 to 12 short pulses. Add spinach and remaining ricotta to the ricotta mixture and fold gently to combine.

for the white sauce: Heat butter in a medium saucepan over medium heat until melted. Add flour and increase heat to medium-high. Cook, stirring butter and flour with a whisk until pale golden blond, about 1 minute. Whisking constantly, slowly drizzling in milk. Continue to cook, whisking frequently, until the mixture comes to a boil and thickens. Remove from heat and add $\frac{3}{4}$ of mozzarella and Comte, Gruyere, or Emmentale cheese. Whisk until smooth. Season to taste with salt and pepper.

to assemble: Adjust oven rack to lower-middle position and preheat oven to 400°F. Bring a large pot of salted water to a boil. Add pasta sheets a few at a time and cook until barely tender. Transfer to a fine mesh strainer and run under cool water until well chilled. Transfer to a clean kitchen towel in a single layer. Continue until all pasta is par-cooked and dried. Drizzle a small amount of white sauce over the bottom of a lasagna pan or large casserole. Add a layer of noodles. Top with 1/12th of the spinach mixture and 1/12th of the remaining white sauce. Continue layering pasta, spinach, and white sauce until you lay down the top sheet of pasta. Spread the remaining spinach mixture evenly over the top. Sprinkle with remaining mozzarella and Comte or Emmentaler cheese and drizzle with remaining white sauce. Spread into an even layer with a rubber spatula. Cover tightly with aluminium foil. Bake for 20 minutes. Remove foil and continue baking until bubbly and lightly browned, about 20 minutes longer. Let rest at room temperature for 5 to 10 minutes, then slice and serve.



WORLD'S BEST LASAGNA

- 1 pound sweet Italian sausage
- $\frac{3}{4}$ pound lean ground beef
- $\frac{1}{2}$ cup onion, minced
- 2 cloves garlic, crushed
- 28 ounces (1 can) crushed tomatoes
- 2 cans (6 ounces) tomato paste
- 2 cans (6.5 ounces) tomato sauce
- $\frac{1}{2}$ cup water
- 2 Tbsp white sugar
- $1\frac{1}{2}$ tsp dried basil leaves
- 1 tsp Italian seasoning
- $1\frac{1}{2}$ tsp salt, divided (or to taste)
- $\frac{1}{4}$ tsp ground black pepper
- 4 Tbsp fresh parsley, chopped
- 12 lasagna noodles
- 16 ounces ricotta cheese
- 1 egg
- $\frac{3}{4}$ pound mozzarella cheese, slices
- $\frac{3}{4}$ cup Parmesan cheese, grated

In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 teaspoon salt, pepper, and 2 tablespoons parsley. Simmer, covered, for about $1\frac{1}{2}$ hours, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and $\frac{1}{2}$ teaspoon salt.

Preheat oven to 375°F (190°C).

To assemble, spread $1\frac{1}{2}$ cups of meat sauce in the bottom of a 9x13-inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with one half of the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon $1\frac{1}{2}$ cups meat sauce over mozzarella, and sprinkle with $\frac{1}{4}$ cup Parmesan cheese. Repeat layers, and top with remaining mozzarella and Parmesan cheese.

Cover with foil: to prevent sticking, either spray foil with cooking spray, or make sure the foil does not touch the cheese.

FISH



MARNY'S SHELL FISH AND PASTA DISH

- ½ cup butter
- 1 lb fettuccini
- 1 lb shrimp, peeled and deveined
- 1 lb scallops
- 3 fresh cloves of garlic, diced
- 3 scallions, chopped
- ½ cup cheddar cheese, grated
- ½ cup white wine
- 1 tsp basil
- 1 tsp parsley



In saucepan melt butter, add garlic and scallions and sauté until tender. Add shrimp and scallops until done. Add cheese and cook until melted. Add wine, basil and parsley. To thicken take some juice, add flour to make paste. Mix back into mixture. Pour over cooked fettuccini. Put cooked string beans around outside for color.

MARNY'S SEAFOOD CASSEROLE

- 1 large green pepper
- 1 large onion
- 1 cup chopped celery
- 1 can (6½ oz) crab meat
- 1 can (4½ oz) shrimp
- 1 cup mayonnaise
- 1 Tbsp Worcestershire sauce
- salt and pepper

Chop vegetables and mix well.
Mix remaining ingredients.
Put into greased casserole dish.
Bake at 350° for 45 minutes.



MARNY'S SEAFOOD BISQUE CASSEROLE

(serves 4-6)

- ½ lb shrimp
- ½ lb crab meat
- ½ lb fresh scallops
- 7 Tbsp butter
- 5 Tbsp sherry or white wine
- ½ tsp salt
- ¼ tsp pepper
- 3 Tbsp flour
- ¾ half-and-half
- ½ cups bread crumbs
- ¼ Parmesan cheese

Sauté seafood and scallops in 4 tablespoon of butter.

Cook for 5 minutes.

Sprinkle with 3 tablespoon of the wine or sherry, add salt and pepper.

In another pan, melt the remaining 3 tablespoons of butter. Add flour to make a paste. Add milk and rest of the wine, stir until smooth and thick. (You may not need all of this sauce).

Combine sauce and seafood mixture and place in a casserole. Sprinkle with bread crumbs and parmesan cheese.

Bake at 400° for 30 minutes.



PAIGE'S SEAFOOD LASAGNA

Seafood Sauce:

- 3 Tbsp olive oil
- 1 large yellow onion, chopped
- 4 cloves garlic, minced
- 5 cups canned plum tomatoes (packed in tomato puree)
- ½ cup dry white wine
- Salt and pepper, to taste
- 1 cup heavy cream (or half-and-half)
- 2 Tbsp white wine
- 1 lb shrimp, shelled, and poached briefly
- 1 lb scallops, poached briefly
- 3 dozen mussels, steamed and shelled
- 2 dozen littleneck clams, steamed and shelled
- 1¼ lb lasagna noodles, preferably fresh tomato noodles

Filling:

- 3 cups Ricotta cheese
- 8 oz cream cheese (room temperature)
- 2 eggs
- 1 pkg (10 oz) spinach, cooked, drained, and chopped
- 1 lb cooked lump crabmeat, shredded
- *optional*: 1 sweet red pepper, seeded and diced
- 1 bunch scallions (green onions), sliced
- ½ cup fresh basil, chopped
- salt and pepper, to taste
- 1½ lb Mozzarella cheese, thinly sliced





To make the seafood sauce, heat the oil in a large skillet over medium-high heat. Add the onion and garlic and sauté for 5 minutes. Add the tomatoes with the puree and cook for 5 minutes more. Stir in the wine, basil, and salt and pepper. Simmer uncovered for 45 minutes stirring occasionally. Stir in the cream to the sauce, then more wine. Stir in all the shellfish and simmer 5 minutes. Remove from heat.

To make the filling, beat the ricotta, cream cheese, and eggs in a mixing bowl with a wooden spoon until smooth. Stir in the spinach, crabmeat, red pepper, scallions, basil and salt and pepper. Butter a large rectangular baking pan. Spread a thin layer of the sauce without any shellfish on the bottom of the pan. Cover with a layer of noodles. Top with half the filling, then half the seafood sauce. Cover the sauce with a layer of the mozzarella. Place another layer of noodles over the mozzarella, and then spread with the remaining filling. Top with another layer of mozzarella. Add a final layer of noodles, and then the remaining seafood sauce. Cover with the remaining cheese. Bake at 350° for 50 minutes. Let stand 10 minutes before serving.



C.R.'S WHITE CLAM SAUCE

- 1 clove garlic, chopped
- 1 Tbsp fresh parsley, chopped
- ¼ tsp fresh basil leaves, chopped
- 4 Romano tomatoes, chopped
- ¼ cup virgin olive oil
- ¼ cup white wine
- 2 cans chopped clams
- 1 bottle (8 oz) clam juice
- *optional*: Shrimp and/or scallops

In sauce pan, cook garlic in olive oil until tender. Add all ingredients except chopped clams (including liquid from chopped clam cans). Bring to boil. Reduce heat and let simmer for 30 - 60 minutes. Add clams and allow to heat through by increasing heat. Serve over hot, cooked fettuccini. Top with freshly grated parmesan cheese, and sprinkle with ground black pepper. *Optional* to add shrimp and/or scallops cooked in butter and garlic.



MARNY'S GRILLED JUMBO SHRIMP WITH PROSCIUTTO AND BASIL

- 1 cup dry white wine
- 1 cup olive oil
- ¼ cup fresh lemon juice
- 2 Tbsp Dijon mustard
- ½ cup chopped fresh basil
- 24 raw Jumbo shrimp, cleaned
- bunch of basil leaves, chopped
- 24 prosciutto, chopped

Combine all of the above and marinate. Marinate in the refrigerator at least 3 hours, turning the shrimp occasionally. Remove the shrimp from the marinade; reserve the marinade. (I use to pour over pasta, reheat in microwave). Put all ingredients in a grill basket, on the grill, and cook until the shrimp is pink and cooked through.





KERI'S GRILLED SHRIMP WITH MINT AND CILANTRO PESTO

- 2 Tbsp olive oil
- 1 Tbsp fresh Italian parsley, chopped
- 1½ tsp minced garlic
- ½ tsp ground black pepper
- ¼ tsp salt
- 24 jumbo shrimp, peeled, deveined, and tails still intact
- 2 Tbsp fresh lemon juice
- ½ cup **Mint and cilantro pesto** (Recipe is on the next page.)

Stir the oil, parsley, garlic, pepper, and salt in a medium bowl to blend. Add the shrimp to coat. Cover and refrigerate at least 30 minutes or up to 1 day.

Heat a grill pan over medium-high heat or prepare the grill for medium-high heat. Grill the shrimp until they are pink and just opaque in the center, about 2 minutes per side. Place the cooked shrimp in a large bowl. Toss the shrimp with the lemon juice and 2 Tbsp of the mint and cilantro pesto, just enough to coat. Spoon the remaining pesto into a small bowl to serve with shrimp.



MINT AND CILANTRO PESTO

- ½ cup walnuts, toasted
- ¼ cup freshly grated parmesan cheese
- 3 garlic cloves, peeled
- ½ tsp ground black pepper
- ½ tsp salt
- ¼ tsp dried crushed red pepper
- 1 cup (packed) fresh cilantro leaves
- 1 cup (packed) fresh mint leaves
- 2 Tbsp fresh lemon juice
- ½ cup olive oil

Blend the nuts, cheese, garlic, black pepper, salt, and red pepper in a food processor until a thick paste forms.

Add the cilantro, mint, and lemon juice.

Blend until the cilantro and mint are finely chopped.

With the machine running, gradually add the oil and blend until the mixture is smooth and creamy.

KERI'S MACADAMIA NUT CRUSTED HALIBUT

- 1 cup Panko bread crumbs
- 1 cup macadamia nuts, crushed
- ¼ cup olive oil
- ¼ cup parsley
- pinch of salt and pepper
- 1 jar of Major Grey's Chutney
- 8 pieces of Halibut, approximately ¼ to ½ lb each

Mix first 5 ingredients. Place fish on a well-oiled baking tray. Place chutney on top of fish. Place breading on top of chutney so it is completely covered. Bake 400° for 6 to 8 minutes. Do not overcook.



Optional: Butter sauce to pour over fish after it comes out of oven. Heat ½ cup butter with ¼ cup lemon juice; 2 tsp olive oil; pinch of salt, white pepper and cayenne pepper.

CAREY BELLE'S GLAZED MAHI MAHI

- 1 Tbsp honey
- 3 Tbsp soy sauce
- 3 Tbsp balsamic vinegar
- 1 tsp grated fresh ginger root
- 1 clove garlic, crushed or to taste
- 2 tsp olive oil
- 4 mahi mahi fillets (6 ounce)
- salt and pepper, to taste
- 1 Tbsp vegetable oil

In a shallow glass dish, stir together the honey, soy sauce, balsamic vinegar, ginger, garlic and olive oil. Season fish fillets with salt and pepper, and place them into the dish. If the fillets have skin on them, place them skin side down. Cover, and refrigerate for 20 minutes to marinate. Heat vegetable oil in a large skillet over medium-high heat. Remove fish from the dish, and reserve marinade. Fry fish for 4 to 6 minutes on each side, turning only once, until fish flakes easily with a fork. Remove fillets to a serving platter and keep warm. Pour reserved marinade into the skillet, and heat over medium heat until the mixture reduces to a glaze consistently. Spoon glaze over fish, and serve immediately.

MARNY'S BROILED HADDOCK (OR ANY WHITE FISH)

- 2 lbs haddock fillets
- ½ tsp onion powder
- ½ tsp paprika
- ½ tsp pepper and salt
- ¼ tsp cayenne pepper
- 1 Tbsp butter, cut in small pieces
- 1 lemon, cut into wedges

Mix all ingredients except lemon wedges and place on top of Haddock. Broil 3 to 5 minutes on each side. Place lemon wedges on top to serve.



ERIK'S SLAMMIN' SALMON

- 3 lbs Salmon with skin on it
- 1 jar of Sweet Baby Ray's BBQ sauce
- ½ cup grated ginger
- ½ cup brown sugar
- 1 orange slice
- 1 lemon slice
- 1 head of iceberg lettuce

Season salmon with old bay and spread on grated ginger. Next, spread brown sugar on the salmon. Drip BBQ sauce on the salmon as the next layer. Then add orange and lemon slices and place on top of the salmon. Place salmon onto a spread of iceberg lettuce. Grill for 20 minutes. Remove salmon; the skin will stay on the lettuce.

KATHIE'S SALMON IN FOIL

Whisk together the following ingredients:

- 1 Tbsp onion juice
- 1 Tbsp parsley
- 1 Tbsp fresh dill, chopped
- 1 Tbsp French's yellow mustard
- salt and pepper

Layer lemons, and sprigs of dill on top of salmon before sealing the foil. Add a couple of slices of butter for richness and flavor. Or you can brush the salmon with melted butter instead. Then pour over the other wet ingredients.

Make sure that you pinch tightly your foil so that none of the steam escapes while the salmon is baking. The foil locks in moisture and ensures that your salmon turns out flakey, moist, and tender.

The one major rule of baking salmon in foil is not to overcook the fish. Baking salmon in foil does give a little leeway because the foil locks in moisture, but you want to pull it out when it is almost but not quite done at the thickest part. A quick pop under the oven broiler will give you a nice finish on the top of the fish and cook it through the rest of the way. Bake at 375 degrees for approximately 20 to 25 minutes. Depending on how many pounds your salmon is.

Let cool completely.

I serve with these crackers that you break into pieces.

Layer a piece of salmon then top with sauce.

Sauce:

- 1 cup mayo
- $\frac{1}{3}$ cup veg oil
- $\frac{1}{2}$ cup honey
- 1 Tbsp minced onions
- pinch of salt
- 1 Tbsp parsley
- Tbsp French's mustards

Blend all ingredients.
Serve.





MARNY'S WHITE FISH DISH

Layer vegetables in pan (any will do). Some vegetables may need to be parboiled.

Coat the cod with the following and place on top of veggies:

- $\frac{1}{2}$ cup Panko bread crumbs
- $\frac{1}{2}$ crushed potato chips
- $\frac{1}{2}$ cup parmesan cheese
- $\frac{1}{4}$ tsp cayenne pepper
- $\frac{1}{2}$ tsp paprika
- 1 Tbsp melted butter

Bake at 425° for 25 minutes.



ROSEMARY'S DEVILED SEAFOOD

(serves 8)

- ¼ cup green pepper, chopped
- ¼ cup onion, chopped
- ½ cup celery, chopped
- 1 tsp. Worcestershire sauce
- ½ tsp salt
- 1 can shrimp (drained) or fresh shrimp (cooked)
- 1 can lump crabmeat (drained)
- 2 cups herb seasoned stuffing
- 1 cup mayonnaise
- 8 puff pastry shells

Stir all ingredients together and spoon into the shells.
Bake at 350° for 30 minutes.



NANA'S SHRIMP TETRAZZINI

- 2 Tbsp butter
- 1 medium onion, chopped
- 8 oz shrimp
- 8 oz mushrooms
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ cup mayo
- 1 tsp salt
- 2 cups milk
- 8 oz spaghetti
- Parmesan cheese, grated

Melt butter in skillet, sauté until tender. Add shrimp and mushrooms. Cook for 5 minutes, stirring often. Remove from skillet. Mix next 3 ingredients in skillet, add milk. Cook until thickened. Toss with shrimp and cooked spaghetti. Turn into $2\frac{1}{2}$ qt casserole. Top with cheese. Bake at 350° for 30 minutes.



HAMBURG GOURMET SOUR CREAM DILL SAUCE FOR ANY FISH

- $\frac{1}{2}$ cup sour cream
- 1 Tbsp Dijon mustard
- 2 Tbsp chopped chives
- 2 Tbsp sugar
- 1 tsp diced dill weed

Combine all ingredients. Stir until blended. Refrigerate and serve when fish is ready.



HAMBURG GOURMET HERB SAUCE FOR ANY FISH

- ½ cup mayo
- ½ cup dairy sour cream
- 2 Tbsp sweet pickle relish
- 1 Tbsp sliced onion
- 1 Tbsp snipped parsley
- ½ tsp dry mustard
- ½ tsp paprika
- ¼ tsp salt dash pepper

Combine all ingredients.
Stir until blended well.
Refrigerate until fish is ready.



POULTRY



PAIGE'S CHICKEN PICCATA

- 1 yellow onion, chopped
- 2 cloves garlic, chopped
- 4 green onions, chopped
- 2 Tbsp olive oil
- 8 chicken breasts, skinned and boned
- ½ cup flour
- salt and pepper, to taste
- 2 Tbsp butter
- 2 Tbsp dry sherry or white wine
- 2 Tbsp fresh lemon juice
- 1 Tbsp capers, chopped
- 2 Tbsp chicken stock
- 8 thin lemon slices
- 2 Tbsp parsley, chopped

Sauté the yellow onions, garlic and green onions in the olive oil just until tender. Remove from pan and set aside.

Mix flour, salt and pepper. Dip chicken slices into flour mixture.

Lightly brown chicken slices in butter, 2 to 3 min per side.

Add the sautéed onion and garlic.

Over high heat add the sherry, lemon juice and capers.

Simmer with the lid on until cooked (10 to 15 minutes).

This should thicken to make gravy for chicken (If gravy is too thick, add a bit of chicken stock).

Garnish with thin slices of lemon and chopped parsley.



SUMMER'S BASIC CHICKEN ENCHILADAS

- Flour tortillas
- 4 cups shredded chicken
- 1½ cups diced onions
- 2 cups shredded iceberg lettuce

Toppings:

- salsa
- 1½ cups sour cream
- 1½ lbs Monterey jack cheese, grated or Mexican blend cheese
- Green Chili enchilada sauce
- Shredded lettuce

Preheat oven to 350°.

Spread about 1 cup of the sauce on the bottom of the dish and layer ½ of the tortillas over the sauce. Top the tortillas with half the chicken and ⅓ of the cheese. Sprinkle on half of the onions.

Repeat to make a second layer and top with the last cup of the sauce and the remaining cheese.

Bake 20 to 30 minutes until bubbly and lightly browned.





NANA'S CHICKEN A LA KING

- ½ cup salted butter
- 8 ounces mushrooms, sliced
- ½ cup all-purpose flour
- 3 cups chicken broth
- 2 egg yolks
- ⅓ cup heavy cream
- 1 cup frozen peas
- 4 cups cooked chicken, chopped

In a large saucepan, melt butter over medium-high heat. Add in mushrooms and cook until mushrooms are soft, about 5 minutes.

Add in flour and stir until there are no more specks of flour left.

Pour in chicken broth and milk and bring to a boil.

Reduce heat to low and simmer until sauce is thickened, about 3 minutes.

For a richer sauce: in a small mixing bowl, whisk together egg yolks with heavy cream. Working quickly, slowly pour in ½ cup of the hot mixture into the egg mixture while whisking vigorously. Immediately pour this mixture back into the saucepan, whisking the entire time. Cook 2 minutes more.

Stir in frozen peas, and cooked chicken and let heat through, 2 to 3 minutes.

Serve hot over puff pastry shells.

PAULA'S CHICKEN POT PIE

- 2 chicken breasts

Partially bake 2 chicken breasts for 20 minutes at 350° (covered).

- 2 Tbsp butter
 - 2 Tbsp olive oil
 - 2 leeks, chopped
 - 1 shallot, chopped
 - 3 cloves garlic, chopped
- Sauté all for 5 minutes then put aside.

- 2 Tbsp butter
 - 2 Tbsp flour
 - ½ cup milk
- Whisk with fork until thick then add:
- 1 cup chicken broth
 - Oregano (pinch)
 - Basil (pinch)
 - Salt and pepper, to taste

When mixture is thick, add in first mixture plus ½ bag of frozen peas and cut up chicken breasts (can add frozen corn, fresh diced mushrooms, carrots, etc.). Mix well.

Bake bottom of pie crust for 5 minutes. Add all ingredients into pie crust. Top with pie crust and be sure to poke holes in top.

Bake at 350° for 45 minutes.





DIANE'S CHICKEN TETRAZZINI

- 1 lb cooked chicken, cut into pieces
- 2 cans cream of mushroom soup or chicken broth
- ½ lb cheddar cheese, grated
- 2 cups fresh mushrooms, sliced
- 1 can water chestnuts, chopped
- 1 pkg spaghetti, cooked
- 1 onion and 3 stalks celery, diced and sautéed in butter
- 2 cups milk

Cook noodles per instructions on the package.

Blend all ingredients together before adding in the cooked noodles. Add all to a buttered casserole dish, sprinkle with bread crumbs, and dot with butter.

Bake at 350 for 30 minutes.



MARNY'S TURKEY CRUNCH CASSEROLE

- 3 cups diced, cooked turkey
- 2 hard cooked eggs, chopped
- ½ cup mushrooms, sliced
- ¾ cup diced celery
- ½ cup slivered, blanched almonds
- 1 Tbsp onion
- 1 can, cream of chicken soup
- ¾ cup mayonnaise
- 1 can of chow mein noodles

Mix together first 6 ingredients. Stir soup into mayonnaise, toss with turkey mixture. Put in 2 quart casserole. Sprinkle with chow mein noodles. Bake at 350° for 30 minutes.

Variations: You can omit the eggs, use sour cream in place of soup and add water chestnuts. Put over pasta.





MARNY'S CHICKEN LETTUCE CUPS

- 1 Tbsp olive oil
- 1 pound ground chicken
- 2 cloves garlic, minced
- 1 onion, diced
- ¼ cup Hoisin sauce
- 2 Tbsp soy sauce
- 1 Tbsp rice wine vinegar
- 1 Tbsp freshly grated ginger
- *optional*: 1 Tbsp Sriracha
- 8 ounce (1 can) whole water chestnuts, drained and diced
- 2 green onions, thinly sliced
- Kosher salt
- Freshly ground black pepper, to taste
- 1 head butter lettuce

Heat olive oil in a saucepan over medium-high heat. Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.

Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent, about 1-2 minutes.

Stir in chestnuts and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.

To serve, spoon several tablespoons of the chicken mixture into the centre of a lettuce leaf, taco-style.

ERIK'S THAI STEW

- 2 cans (14 oz) lite coconut milk
- 3 cups chicken broth
- ½ cup peanut butter, the all-natural runny kind, with no sugar or salt added
- 1 jar (1 oz) red curry paste: Start with ¼ and add more to taste. (I used the whole jar, but we like spice.)
- 2 Tbsp fish sauce
- 5 Tbsp low-sodium soy sauce
- 2 Tbsp dark brown sugar
- 4 cloves garlic, minced or pressed
- 1 tsp ground ginger
- *optional*: ½ tsp red pepper flakes (Start without and add after cooking time for more spice.)
- 1 pound chicken breast, boneless and skinless
- 1 yellow onion, diced
- 1 cup carrots, diagonally sliced
- 1 red bell pepper
- 1 pkg (8 oz) sliced mushrooms
- 1 head broccoli, cut into florets
- salt to taste, if necessary
- 3 Tbsp lime juice
- Chillantro, chopped for garnish
- Peanuts, chopped for garnish
- Brown rice or noodles, for serving

Whisk together coconut milk, broth, peanut butter, curry paste, fish sauce, soy sauce, brown sugar, garlic, ginger, and red pepper flakes in crockpot. Add in chicken breasts, onion, carrots, pepper, mushrooms, and broccoli. Stir to combine.

Cook on low heat for 6 to 8 hours and make sure its tender



MARNY'S HONEY GLAZED ROAST TURKEY

- 15 – 20 lb Turkey
- $\frac{3}{4}$ tsp salt
- 2 Tbsp honey Pam

Rub salt inside the body and neck cavities and outside the bird. To stuff the turkey, loosely fill the cavities with stuffing. Tie the drumsticks together and tuck the wing tips under the bird. Spray the inside of the roasting pan and rack with cooking spray until they glisten. Add 1 cup water. Spray the bird lightly with cooking spray. Make a tent of aluminum foil (1 and $\frac{1}{2}$ feet longer than the pan), shiny side down, and tuck it loosely around the pan. Bake at 350° for 3½ hours. Take turkey from oven and remove foil tent. Brush turkey with the honey. Turn heat to 325° and roast uncovered for 1 hour.

Let turkey stand for 15 minutes or so before carving.

Guide:

15 min/lb = 5½ hrs cooking

Stuffed 20 min/lb = 6½ hrs cooking



AUNT GAIL'S CHICKEN DIVAN

- 4 chicken breasts
- onion and celery
- 2 bunches of broccoli
- 2 cans cream of chicken soup
- ½ cup mayo
- 1 tsp lemon juice
- ½ tsp curry powder
- 2 cups buttered
- bread crumbs

Simmer breasts with celery and onions until tender. Boil broccoli until slightly tender. Mix next 4 ingredients. Cube chicken, layer chicken, broccoli and mixture into 3 quart casserole.

Top with buttered bread crumbs.

Bake at 350° for 30 to 40 minutes.





REAGAN'S CHICKEN

- 1 lb chicken strips
- 1 red pepper
- 1 green pepper
- 1 yellow pepper
- 1 onion
- 1 package of taco seasoning salsa
- 1 lb Mozzarella
- 1 cup saba

Cut up peppers and onions, and sauté in a little olive oil until tender. Add one package of taco seasoning. Add more olive oil and coat 2 to 3 minutes. Take this mixture out of the pan and put to the side. Brown 1 lb of chicken strips. Combine chicken with sauce mixture in a 9" x 13" pan. Put salsa and cheese on top. Bake for 20 minutes at 350°.

AMY BARAW'S SIMON AND GARFUNKEL SPECIAL

- 1 chicken (4½ lb)
- 2 tsp rosemary, crumbled
- 1½ tsp sage
- 1½ tsp thyme
- 2 bay leaves
- 5 Tbsp olive oil
- 4 small russet potatoes (unpeeled), quartered lengthwise, cut into ½" pieces
- 8 small onions
- 1½ cups chicken stock or bouillon
- ¼ cup balsamic vinegar or red wine vinegar
- 6 Tbsp butter
- Fresh parsley

Rub chicken inside and out with salt. Combine rosemary, sage, thyme and generous amount of pepper in small bowl. Rub some of mixture inside chicken. Place 1 bay leaf in cavity.

Tie legs together to hold shape. Brush chicken with some of olive oil. Sprinkle with half of remaining herb mixture. Place in large baking pan. Surround with potatoes and onion. Sprinkle vegetable with remaining herb and remaining olive oil. Add bay leaf to vegetables and mix well. Bake chicken at 425° for 1 hour, 15 minutes. Transfer chicken to platter. Surround with vegetables, using slotted spoon. Tent with foil while preparing sauce. Pour pan juices into large glass measuring cup and skim grease off top.

Add enough stock to measure 2 cups. Add vinegar to baking pan and bring to boil over medium heat, scraping up any browned bits. Boil until reduced to glaze, 4 minutes. Add stock mixture and boil until reduced to ½ cup, 10 minutes. Reduce heat to low and whisk in butter 1 Tbsp at a time. Adjust seasonings to taste. Stir in minced parsley. Pour sauce over chicken and serve.





AUNT SANDY'S CHICKEN RELLENO

- 1 whole baked chicken, cut in pieces
- 12 corn tortillas, cut in strips
- 1 small can green chili peppers
- 2 cups salsa (red with green chilies)
- 1 lb sharp cheddar cheese, grated
- 1 small onion, grated
- 1 small can chopped black olives
- 1 small can chopped green chili
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 cup chicken broth



Mix cheese, soups, onions, salsa, green chilies, olives and broth. Use 3 quart baking dish and put a little broth in bottom. Layer chicken, then tortilla strips, then cheese mixture. Continue to alternate and end with cheese mixture on top. Cover with saran wrap and chill overnight. Bake at 350° for 40 minutes.



BUFFALO CHICKEN WINGS

- 1 lb wings
- 1 egg
- 1 cup oil
- 3 tsp salt
- Dash of cloves
- Cayenne Black pepper
- ½ tsp onion flakes
- Garlic salt
- Nutmeg
- Celery salt



Beat egg, add oil and beat again. Add spices and stir.

Dip in sauce.

Fry in a shallow pan with half of the sauce for 15 to 20 minutes.

Dip in Ranch Dressing and serve with celery sticks.



LARRY'S OH LA LA CHILI

- 4 – 6 cloves garlic
- 1 medium onion
- 2 pkgs of chicken breasts or tenders
- 2 cans of white corn
- 2 cans of white beans
- 1 – 2 boxes chicken broth
- 2 small cans of green chilis
- Bunch of cilantro
- 2 limes
- Monterrey jack cheese, to taste
- Salt and pepper to taste

Sauté 4 to 6 cloves of garlic with one medium onion. Add 2 pkgs of chicken breasts or tenders cut in bite size pieces. Brown and lower heat.

Add 2 cans of white corn, 2 cans of white beans, 1 to 2 boxes organic chicken broth, 2 small cans of green chilies. Chop and add a handful of cilantro.

Add the juice of two limes, salt and pepper.

Heat through.

Just before eating, top with fresh cilantro, a squeeze of lime and grated white Monterrey cheese.



BOBBY FOSTER'S CORNISH HENS

- 2 Cornish Hens
- 1 bag Bread stuffing
- 3 Tbsp butter
- ¼ cup shallots, minced
- 2 Tbsp chopped green onions
- salt and pepper, to taste
- ¼ cup dried cranberries
- 1 cup chicken broth
- 1 Tbsp fresh chopped thyme
- 1 tsp minced rosemary
- 1 pinch of cayenne pepper
- 1 egg, beaten
- Springs of Rosemary and Thyme

Melt butter, cook onions and shallots until tender. Add dried cranberries and cook until warmed.

Simmer chicken broth and pour over bread stuffing. Put all seasonings into stuffing. Mix egg into stuffing, cover bowl with plastic wrap and set aside for 10 minutes. Pre heat oven to 400°. Drizzle bottom of pan with olive oil and the sprigs of Rosemary and Thyme. Season inside of hens with salt. Stuff hens with the bread mixture. Brush outside of hens with olive oil and salt.

Place in oven and cook for 1 hour.



LESIA'S CHICKEN POT PIE

(makes 2 pies)

- 2 onions, chopped
- 12 oz frozen peas and carrots
- 12 oz frozen corn
- 6 cooked potatoes, diced
- 2 cans chicken gravy
- 1 Tbsp Borsani (or any other seasoned salt)
- Rotisserie chicken, cut up in bite size pieces
- Egg yolk
- 4 Pepperidge Farms Pastry Puff (2 packages of 2 each)

Sautee onions chopped in $\frac{1}{4}$ cup olive oil and 1 stick of butter. Add frozen peas and carrots and cook until tender. Add cooked potatoes. Add 2 cans Chicken Gravy. Add seasoning to taste.

Pour into one of the pastry puffs that has lined the bottom of a pie pan. Cover with the other pastry puff and pinch edges. Brush egg yolk on top.

Bake at 350° covered with foil for 20 minutes.

Remove foil and continue to bake for 40 minutes.



MARNY'S MOROCCAN CHICKPEA STEW

- 2 lbs chicken or turkey, cooked and cut into small pieces
- 1 tsp olive oil
- 2 yellow onions, chopped
- 2 garlic cloves, minced
- 1 cup carrots, diced
- 1 can (28 oz) petite diced tomatoes with Italian seasoning
- 2 cups chicken broth
- 2 tsp paprika
- 2 bay leaves
- 2 cans (15.5 oz) chickpeas

Combine all ingredients and bring to boil on stove top.

Cook for one hour and add the chickpeas at the last 15 minutes.

Crockpot method is to add all ingredients in the crock pot on low for 6 hours (adding chick peas last ½ hour).

Can be served over rice or mashed potatoes.



KERI'S TURKEY BURGERS

- 4 lbs ground turkey
- ½ cup chopped celery
- 3 peeled and chopped Granny smith apples
- ¼ cup chopped scallions
- ½ bunch parsley, chopped
- Salt and pepper, to taste
- Juice and zest from 1 lemon
- 2 tsp Chipotle Tabasco
- ¼ cup puree Major Greys Chutney

Sauté celery, apples, and scallions. Mix into ground turkey. Add remaining ingredients, and refrigerate for at least 2 hours Form into patties, and grill.

OLD DAD'S STUFFING

- 1½ cup celery, chopped
- ¾ cup onion, chopped
- 1 cup pecans, chopped
- 2 lbs. ground pork sausage
- Stuffing mix

Cook turkey neck in 3 cups water for at least 1 hour, low heat. In fry pan, sautee butter, heart, gizzards and sausage. Add fry pan mixture to stuffing mix; add juice from turkey neck until moist. Add pecans, salt and pepper to taste, Then stuff in neck cavity

To make your own chicken broth you can take the chicken parts (neck, gizzard, heart, etc) and boil half an hour.



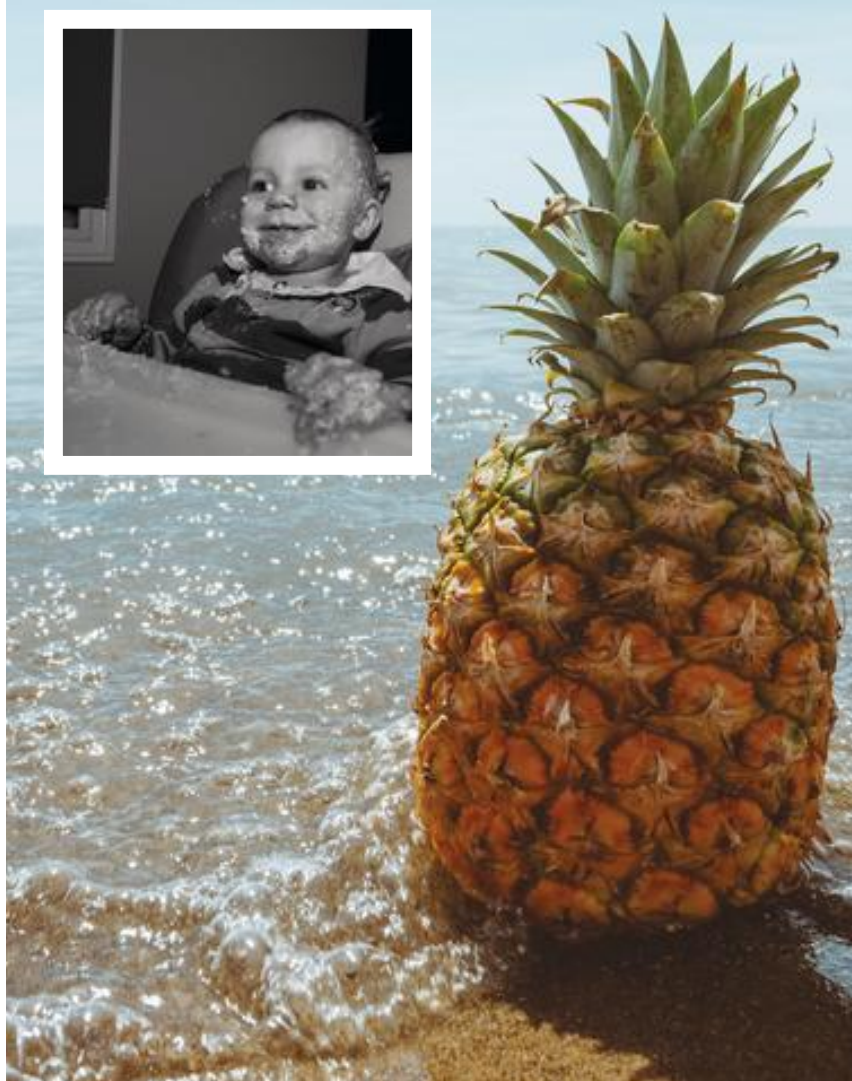
MEAT



NANA'S HAM GLAZE

- 1 cup brown sugar
- $\frac{1}{4}$ tsp ground cloves
- 1 small can crushed pineapple, drained

Combine sugar, cloves and pineapple. Remove ham 30 minutes before baking ends. Score top of ham in criss-cross pattern. Baste every 10 minutes after that.





PAULA'S MEAT SAUCE

- 1 onion, grated
- 1 tsp butter
- 1 clove garlic, crushed
- 1 lb ground meat
- 2 cans (15 oz) of tomato sauce
- 1 clove of garlic
- ¼ cinnamon stick
- salt and pepper

Place grated onion in medium sauce pan on medium high heat with 2 Tbsp water. Stir until water disappears. Add 1 tsp butter and one clove of garlic pressed. Add 1 lb meat, mush with fork until brown. Add 2 cans of Hunts tomato sauce, 1 can of water, 1 clove, ¼ cinnamon stick, salt and pepper. Stir, bring to a boil then turn to medium heat for one hour.

LOCK HAVEN PIES

(Kent and Max use salsa on top of pies.)

- 1 pkg crescent rolls
- 1 lb meat (chicken or steak preferred)
- ½ cup onion, diced
- ¼ cup pepper, red or green
- diced cheese strips, any variety
- 1 tomato, diced

Spread 4 crescent roll dough triangles on an ungreased cookie sheet. Sauté onions, peppers and tomato in butter. Slice meat into thin strips and fry until done. Place meat strips on crescent dough. Pile veggies on top of meat. Place cheese on top of this.

Cover the filling with other crescent roll dough and pinch sides and seal in filling. Bake at 350° for 15 minutes or until rolls are done.

KERI'S GRILLED FLANK STEAK & CUCUMBER NOODLE SALAD

- 1½ lbs flank steak
- ½ cup low-sodium soy sauce
- ¼ cup orange juice
- 2 medium cloves garlic, rough chopped
- 1 – 3 Tbsp grated ginger
- rice sticks, rice flour noodles or angel hair pasta
- 1 Tbsp lemon juice
- 2 Tbsp rice wine vinegar
- 1 tsp brown sugar
- 1 tsp salt
- 3 green onions sliced
- 1 red pepper sliced
- 3 cucumbers cut into ½-inch pieces
- ½ cup salted roasted peanuts, chopped

Make the marinade:

Stir ¼ cup soy sauce, orange juice, garlic and 1 Tbsp ginger together in a shallow dish. Place the steak in the dish, turn to coat and let marinate for 30 minutes turning occasionally if possible.

Make the noodles:

Bring a large pot of water to a boil and cook the rice noodles until tender (about 3 minutes). Strain the noodles and rinse them with cold water. Transfer to a large bowl. Set aside. Combine remaining soy sauce, ginger, vinegar, sugar, lemon juice and salt in a small bowl. Toss the dressing, green onions and cucumber with the noodles. Heat grill to high heat and grill the red pepper until just cooked through, about 5 minutes. Dice the pepper and add it and the peanuts to the salad and set aside.

Grill the steak:

Grill the meat for 4.5 minutes on each side. Transfer to a cutting board and let it cool for 5 minutes. Thinly slice and serve with Cucumber Noodle Salad.

Helpful Hints:

Slice flank steak across the grain to maximize the tenderness. For this recipe, the marinade is with orange juice, but any acid citrus juice, wine, vinegar or yogurt is effective. If you want to use the leftover marinade in a finishing sauce, boil it for several minutes after marinating then pour over steak.

MARNY'S EASY SPARE RIB BAKE

- 1 beef or pork spare ribs
- 1 bottle Sweet baby rays sauce
- 1 cup beer

Combine Sweet Baby Rays BBQ sauce and beer. Pour over Ribs so ribs are covered.

Bake all day at 280 degrees with lid on. Can finish on BBQ but not necessary.



KENT'S LOLLIPOP LAMB CHOPS

- 1 cup Teriyaki sauce
- 1 cup sweet Baby Ray's BBQ sauce
- 1 cup pineapple juice
- 1 cup Asian orange sauce
- ½ cup finely chopped green pepper
- 24 lamb chops
- ½ jar Mint sauce
- ½ cup orange marmalade

Combine the first 5 ingredients. Brush onto Lamb Chops on the grill. Combine the mint sauce and marmalade and heat until warm to hot. Pour on top of lamb chops as soon as they are removed from the grill.





NANA'S MEATLOAF

- ½ cup Italian style panko bread crumbs
- 2 to 3 lbs of mixed ground meat
- 2 eggs
- 2 Tbsp parsley
- 1 Tbsp celery leaves
- salt and pepper
- ¼ cup milk (more if necessary)
- 1 small yellow onion, chopped
- 1 tsp baking powder
- *optional:* Worcestershire sauce

Mix all together and make into 2 loafs. Cover with Italian style bread crumbs. Add bacon strips on top, or tomato sauce, or be creative. Bake at 350° for 60 minutes.



HAMBURG GOURMET BEEF SHISH KEBAB

- 1 envelope onion soup mix
- $\frac{1}{4}$ cup sugar
- 1 cup ketchup
- 1 cup water
- 1 cup vinegar
- $\frac{1}{2}$ cup oil
- 2 Tbsp mustard
- 2 slices onion
- $\frac{1}{2}$ tsp salt
- Sirloin tip roast, cubed

Boil above ingredients for 20 minutes except the meat. Cool and add meat, and marinate at least 4 hours. Use sirloin tip roast, cubed. Parboil pieces of green pepper, small potatoes, and cauliflower. Soak mushrooms in water overnight. (Hint: put the same veggies on one skewer and put meat on separate skewer, that way cooking time can be controlled).



FRAN'S FAVORITE LASAGNA

- 1 lb ground beef
- 2 cups onion, chopped
- 4 cloves garlic
- 4 tsp oregano
- 4 cans (10.75 oz) tomato soup
- 1 cup water
- 4 tsp cider vinegar
- 1 lb lasagna noodles
- 2 pints Ricotta
- 1 lb Mozzarella cheese
- grated Parmesan cheese

In saucepan, brown beef and cook onion, garlic and oregano. Add soup, water and vinegar. Simmer 30 minutes. Stir occasionally. In shallow dish, put a little meat sauce, then arrange 3 layers of cooked noodles, ricotta, more meat sauce, then mozzarella cheese. Top with parmesan cheese. Bake at 350° for 30 minutes. Let stand 5 minutes before serving.



CHUCK ROAST BEEF

- 1 can (14½ ounces) Italian stewed tomatoes, undrained
- 1 - 2 cups beef broth
- ½ cup ketchup
- 3 Tbsp brown sugar
- 2 Tbsp Worcestershire sauce
- 4 Tbsp prepared mustard
- 3 garlic cloves, minced
- 1 Tbsp soy sauce
- 2 tsp pepper
- ¼ tsp crushed pepper flakes
- 1 medium green pepper, halved and sliced
- 1 celery rib, chopped
- 1 boneless beef chuck roast (2 to 3 pounds)
- 3 Tbsp cornstarch
- ¼ cup cold water

Mix the first 10 ingredients to make the sauce. Place green pepper, onions and celery on bottom of the pan. Place roast on top, then pour sauce over roast. Cook on low for 5-6 hours. Remove the roast and strain the juice mix add cornstarch and water until smooth. Bring to a boil, cook until thickened. Pour over the roast and serve.

MARNY'S ITALIAN MEATBALLS

- 1 lb ground beef
- 2 eggs
- 1 tsp parsley
- 1 clove garlic
- 1 tsp salt
- 1 tsp oregano
- 2 tsp grated parmesan cheese
- 2 Tbsp milk
- ¼ cup Italian style bread crumbs

Mix altogether, then fry in pan on low heat. Put into spaghetti sauce and cook as long as possible.



WYDYSH'S COMPANY CASSEROLE

- 8 oz medium noodles
- 2 lb ground beef
- 1 tsp salt
- Pepper
- 1 clove garlic, chopped
- 1 (16 oz.) can of tomato sauce
- 1 cup creamed or small curd cottage cheese
- 1 cup sour cream
- ½ cup onion
- ¾ cup grated cheese

Cook noodles until tender rinse with cold water.

Add noodles to sour cream and cottage cheese and onions.

Cook meat until tender, add garlic and tomato sauce and simmer 5 minutes.

Alternate layers of noodles and meat sauce.

Top with grated cheese.

Bake at 350° for 30 minutes.

MARNY'S MEAT MARINADE FOR GRILLING

- 3 Tbsp Worcestershire sauce
- 3 Tbsp steak sauce
- 2 splashes soy sauce
- ½ cup Ketchup
- 5 Tbsp oil
- 1 Tbsp sugar
- 1 Tbsp wine vinegar
- 1 medium onion, grated
- 1 tsp salt
- Few drops Tabasco Sauce

Combine all ingredients and heat until boiling.
Marinate meat (lamb or beef) as long as possible.

HAMBURG GOURMET BEEF TENDERLOIN

- 4 lb beef tenderloin
- 1 cup soy sauce
- ½ cup dry sherry or red wine
- ½ cup olive oil
- 3 cloves garlic, crushed
- 2 tsp ginger

Mix altogether and let marinate overnight.
Place on roasting rack in pan.
Bake at 450° for 5 minutes, then 325° until internal temp is 120°.



HAMBURG GOURMET STROGANOFF BAKE

- 6 slices bacon, cooked
- 2 lb veal, cut in large bite-size pieces
- 2 large yellow onions, chopped
- ½ lb fresh mushrooms
- 1 pint sour cream
- 1 cup white wine
- 1 cup raw white long grain rice

Set cooked bacon aside and brown veal in bacon grease. Remove from pan. Brown onions in pan. Slice mushrooms. Combine veal, onions, and mushrooms, and add the sour cream which can be mixed with the wine. Cover and slowly cook on stove top for 2 hours. Stir occasionally. Boil rice, drain, and combine with above mixture in layers.

Refrigerate. When ready to bake, crumble cooked bacon on top. Bake at 300° for 1 hour (uncovered).

HAMBURG GOURMET BEEF BRISKET BARBEQUE

- 5 lb well trimmed boneless beef brisket
- 1½ tsp salt
- ½ cup Ketchup
- ¼ cup vinegar
- ½ cup finely chopped onions
- 1 Tbsp Worcestershire sauce
- 1 bay leaf, crumbled
- ¼ tsp pepper

Rub meat with salt. Place on 20" x 15" piece of double thickness heavy duty foil. Stir together remaining ingredients; pour over meat. Fold foil over meat and seal securely. Bake at 325° for 3 hours.



MARNY'S GOURMET POT PIE

- 1 Tbsp butter
- 1 Tbsp olive oil
- 1½ lb boneless beef chuck, cut into 2" pieces
- 1 medium size onion, coarsely chopped
- 2 cloves garlic, mince
- 2 Tbsp flour
- 1 tsp salt
- 1 tsp pepper
- 2 cups carrots, ½" thick
- 5 small red potatoes, cut into 8 pieces each
- ½ cup chopped fresh parsley
- 1 Tbsp dijon mustard
- 1 cup dry red wine
- 1 cup beef broth
- ½ cup red wine vinegar
- *optional*: 1 tsp dried thyme

Melt butter and oil, add beef and brown. Remove to medium size casserole. Sauté the onion and garlic in same skillet for 2 minutes. Add to casserole. Mix the flour, salt and pepper and sprinkle over the beef. Toss to coat all. Add the carrots, potatoes, parsley, mustard, wine, broth, vinegar, thyme and brown sugar to the beef, and stir to combine. Heat to boiling over medium heat. Cover and place in oven. Bake at 350° for 1 ½ hours. Remove lid last ½ hour.

Place **Pâté Brisée** on top:

- 1½ cups flour
- ½ tsp salt
- ½ cup butter
- ¼ cup ice water

Mix flour and salt in mixing bowl. Cut in butter until mixture resembles coarse meal. Add water and blend into flour mixture. Turn the dough onto lightly floured surface and press large chunks of dough away from you with the heel of your hand. Gather the dough into a ball and repeat. Shape dough into a thick circle, wrap in plastic, and refrigerate 20 minutes before using.





HAMBURG GOURMET HERB CRUSTED LAMB PIE

Crust:

- 1 (3 oz.) pkg. cream cheese
- ½ cup butter
- 1 ¼ cups flour
- ½ tsp salt
- 1 tsp chopped chives
- 1 tsp parsley, minced
- 1 tsp dill, chopped

Mix flour, salt and herbs.

Cut in the cream cheese and butter, and mix together until they form a ball, adding a little ice water if necessary.

Chill before rolling.

Filling:

- 3 lbs boneless lamb shoulder, cut in 1½" cubes
- 1 garlic clove, chopped
- 3 tbsp olive oil
- 1 cup dry white wine
- 1½ tsp dried rosemary
- 1-2 small onions peeled
- 1 tbsp lemon juice
- 3 eggs
- 1 Tbsp grated lemon rind
- 1 egg yolk mixed with
- 1 Tbsp milk (for glazing crust)

Sprinkle lamb with salt and pepper.

Sauté the garlic in hot olive oil and then add the lamb, browning it over med heat. Add the wine, rosemary, onions and lemon juice. Cover and simmer until lamb is tender, stirring occasionally and adding more wine if necessary.

When lamb is tender, beat eggs in a bowl and while stirring, add hot lamb broth and grated lemon rind. Spoon the lamb, onions and sauce into a buttered casserole dish.

Roll the herb crust to a thickness of ¼". Cut into 1" strips and arrange like a lattice on casserole; trim floppy edges. Glaze top with egg yolk and milk mixture and bake until browned. Bake at 400° for 30 minutes or until browned.



MARNY'S CAJUN HAMBURGERS

- 2 lb lean ground beef
- 1 green pepper, chopped
- ½ cup scallions
- 3 cloves garlic, minced
- 2 tsp oregano
- 1 tsp thyme
- 1 tsp paprika
- Red pepper flakes
- Salt and pepper
- Buns
- Tomatoes, sliced
- Sour cream

Combine the beef, green pepper, scallions, and garlic in a mix bowl. Add the oregano, thyme, paprika, and red pepper flakes and mix until blended. Shape the meat into patties. Broil or grill the patties. Serve on buns with sliced tomatoes and sour cream as options.



SCHLOPY BURGERS (INVENTED BY LUCY SCHLOPY)

- Ground beef
- Buns
- Ketchup
- Relish
- Chopped onion
- Butter, to taste
- Salt, to taste

Cook ground beef then drain any grease. Place on bun (Buy them at deli - large, fairly soft that will crisp in oven). On top place in any order: ketchup, relish and chopped onion. Spread butter on top of bun then sprinkle a little salt. Place in 350° oven until top of bun is hard and meat is hot (5 minutes, approximately).



MARNY'S BOLOGNESE SAUCE

(serves 6 to 8)

- 1 lb hot Italian sausage
- 2 lbs ground beef
- ½ cup (1 stick) unsalted butter
- 1 large yellow onion, diced
- 1 medium size green bell pepper, seeded, cored and diced
- 2 pieces celery, diced
- 2 cans (28 oz each) Italian plum tomatoes
- 1 bay leaf
- 3 tbsp dried oregano
- 2 tbsp dried basil
- 2 tsp salt
- 1 tsp freshly ground black pepper
- 1 cup dry red wine
- 2 (6 oz) cans tomato paste
- ⅛ tsp ground cinnamon

Cut the sausage into ½" cubes and brown in a heavy skillet over medium heat. Drain and set aside.

Brown the ground beef in the same skillet over medium heat, drain and put aside.

Melt the butter in a large saucepan over medium heat, add the onion, green pepper and celery, and sauté until limp, about 5 minutes.

Stir in the sausage, beef, tomatoes with liquid, bay leaf, oregano, basil, salt and pepper.

Simmer, covered for 30 - 40 minutes.

Stir in the wine, tomato paste and cinnamon.

Simmer, covered for 15 minutes.

Let stand at least 30 minutes before serving, but preferably overnight.

Reheat before serving.





CHERI'S MARINATED BEEF

- 1 - 8 lb rump roast (or top or bottom round)
(guide: $\frac{1}{4}$ lb per person)
- $\frac{1}{2}$ cup flour
- salt and pepper
- Garlic and onion salts

Marinate beef, roast each side in beer all day.
Remove roast and save all beer.
Mix flour and seasonings and put on roast.
Bake at 325° for 18 min per lb.

Marinade Sauce:

- all pan drippings
- $\frac{1}{2}$ cup red wine vinegar
- 1 cup tomato sauce
- 1 pkg marinade sauce
- 1 cup Burgundy (or more if needed)
- $\frac{1}{2}$ tsp garlic salt
- 1 tsp salt
- $\frac{1}{2}$ tsp onion salt pepper

Put roast back in marinade and heat. Serve on rolls.

MARNY'S CROCKPOT BEEF STEW

- 2 pounds of beef stew cubed
- ¼ cup flour
- 1 - 2 Tbsp seasoning (like Borsani)
- 1 medium onion, finely chopped
- 2 celery ribs, chopped
- 2 - 3 cloves garlic, minced
- 2 cans beef consume
- 16 to 32 oz. beef broth or bone broth (enough to cover all with extra liquid)
- 2 tbsp Worchester sauce
- 2 cups carrots sliced
- 4 - 5 small red potatoes, cut into quarters
- 1 Tbsp oregano
- 1 package of dried onion soup
- 1 cup frozen corn

Coat beef with the flour and seasoning and cook on high heat in olive oil. Do not crowd the beef in the skillet. Remove and put into crock pot. Simmer onion, celery and garlic until limp. Place in crock pot. Add all other ingredients except the corn. Put the corn in the last 15 to 30 minutes. Cook on Low for 10 hours. Serves 4 to 5 people. Double for 10 to 12. Serve with Corn bread and a green salad.





GRANDMA LUCY'S CHILI

- 1 cup green pepper, chopped
- 1 cup red pepper, chopped
- 1 cup onion, chopped
- ½ cup celery, chopped
- 2 lbs ground beef
- 1 large can (10.5 oz) red kidney beans, drained
- 1 large can tomato (10.5 oz) juice (plus more if necessary)
- 2 tsp chili powder
- 1 Tbsp sugar

Sauté veggies until tender.

Add ground beef and cook until brown.

Pour off excess fat.

Add beans, juice, chili powder and sugar and cook at least 2 hours or more. Or put in the crockpot on low for 6 to 8 hours.

Can serve with flour tortillas, sour cream and shredded cheddar cheese.



LESIA'S RIBEYE CHILI

- 3 Ribeye Steaks, sliced
- 1 can black beans
- 1 can chili beans
- 1 can dark red kidney beans
- 1 onion
- ½ - 1 tsp Chili powder
- ½ - 1 tsp Cumin
- ½ - 1 tsp Fresh garlic, minced
- ½ - 1 tsp Garlic powder
- ½ - 1 tsp Garlic salt
- ½ - 1 tsp Pepper
- ½ - 1 tsp Cayenne pepper
- 2 cans petit diced tomatoes
- 1 regular size can tomato sauce

Mix together and place into crockpot overnight.



SARA FARR'S ROAST CHILI VERDE

- 1 Pork Spoon Roast (4-pound)
- ½ cup flour
- 1 10 oz can Rotel Original Diced Tomatoes and Green Chilies
- 4 4 oz cans diced green chilis
- 1 large white onion, diced
- 1 jalapeno chili, minced
- 1 - 2 cloves garlic, minced
- 1 tsp cumin
- 1 tsp McCormick Mexican Seasoning

Roll roast in flour. Place in crockpot and sprinkle any unused flour on top
Mix all remaining ingredients in bowl and pour over roast
Cook high for 6 to 8 hours or low for 12 hours or more.

Serve with roll or tortillas.



MARNY'S SHIRACHA MARINATE FOR STEAKS

- 3 Tbsp Sriracha
- 2 Tbsp soy sauce
- 2 Tbsp veggie oil
- 1 tsp Kosher salt
- 2 scallions, chopped

Mix together except for scallions.

Put on meat and marinate for a few hours or overnight.

Place chopped scallions on top for color.



EASY PROVENÇAL LAMB

- 1 bone-in leg of lamb (6-7 pounds), trimmed and tied
- ½ cup Dijon mustard
- 3 Tbsp (9 cloves) garlic, chopped and divided
- 1 Tbsp chopped fresh rosemary leaves
- 1 Tbsp balsamic vinegar
- Kosher salt and freshly ground black pepper
- 3 pounds ripe red tomatoes, cored and 1-inch diced
- ½ cup good olive oil
- ½ cup good honey, divided
- 1 large Spanish onion, sliced
- 4 sprigs fresh thyme
- 2 sprigs fresh rosemary

Preheat the oven to 450 degrees.

Place the leg of lamb in a large roasting pan fat side up and pat it dry with paper towels. Combine the mustard, 1 tablespoon of garlic, rosemary, balsamic vinegar, 1 tablespoon salt, and ½ teaspoon pepper in a mini food processor and pulse until the garlic and rosemary are minced. Spread the mixture on the lamb.

Place the tomatoes, olive oil, ¼ cup of honey, onion, remaining 2 tablespoons of garlic, 2 tablespoons of salt, and 2 teaspoons of pepper in a bowl and toss well. Pour the tomato mixture around the lamb and tuck in the thyme and rosemary sprigs. Drizzle the lamb with the remaining ¼ cup of honey.

Roast for 20 minutes. Turn the heat down to 350 degrees and roast for another 1 to 1¼ hours, until the meat thermometer registers 130 to 135 degrees for medium-rare.

Place the lamb on a cutting board, cover with aluminium foil, and allow to rest for 15 minutes.

Discard the herb stems and return the tomatoes to the oven to keep warm.

Slice the lamb, arrange on a platter, sprinkle with salt and pepper, and serve with the tomatoes and pan juices spooned on top.

HOLLEY HENDRIX'S DRY RUB FOR MEAT

- 2 ½ Tbsp olive oil
- 2 Tbsp paprika
- 1½ Tbsp oregano, crumbled
- 1 Tbsp garlic, minced
- 1½ tsp ground cumin
- 1½ tsp dried hot red pepper flakes
- 1½ tsp finely grated fresh lime zest
- 1½ tsp kosher salt
- ¼ tsp black pepper

Mix all together and rub both sides of meat.
Prepare to liking.

CHRIS WINGERT'S SWEET CHILI

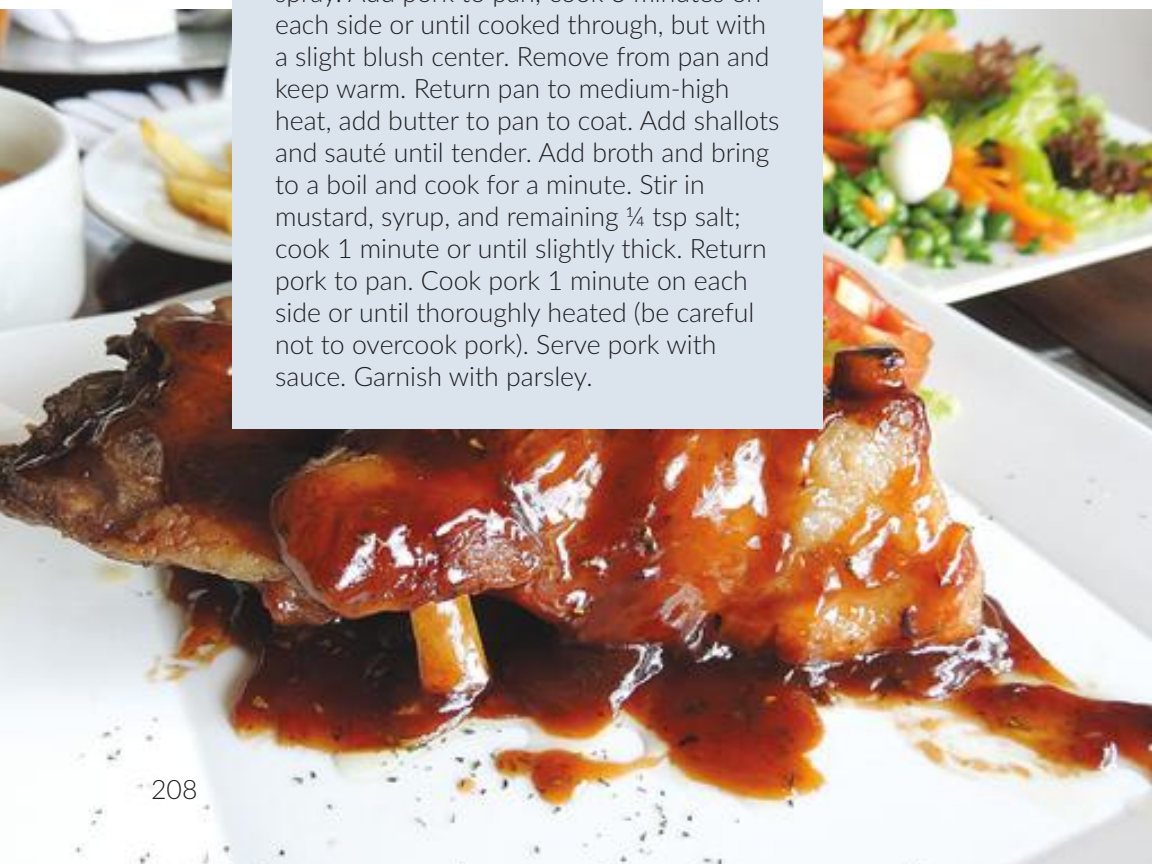
- 2 lbs ground beef
- 2 large onions, chopped
- 2 cloves garlic, minced
- 2 tsp chili powder
- 2 tsp salt
- 1 tsp ground cumin
- 1 tsp black pepper
- 1 tsp dried oregano
- 1 can (28 oz) diced tomatoes
- 1 can (28 oz) tomato sauce
- 1 can (16 oz) red kidney beans
- ½ cup light brown sugar
- 1 lb elbow macaroni, cooked

In a large pot, brown beef, onion and garlic. Add chili powder, salt, cumin, pepper and oregano, cook 2 minutes. Add diced tomatoes (not strained), fill can with water and add. Then add sauce and sugar and bring to a boil. Lower heat and simmer for 35 minutes. Add pasta and let stand for 10 minutes. Serve with cheese, and sour cream if desired.

KERI'S MAPLE MUSTARD PORK CHOPS

- 4 (6 oz) bone-in center cut pork chops
- ½ tsp salt
- ¼ tsp freshly ground pepper
- Cooking spray
- 1 Tbsp butter
- 2 Tbsp finely chopped shallots
- ¼ cup fat-free, less sodium chicken broth
- 2 Tbsp dijon mustard
- 2 Tbsp maple syrup
- 2 Tbsp freshly chopped fresh flat-leaf parsley

Sprinkle both sides of pork with ¼ tsp salt and pepper. Heat a large skillet over medium-high heat. Coat pan with cooking spray. Add pork to pan; cook 3 minutes on each side or until cooked through, but with a slight blush center. Remove from pan and keep warm. Return pan to medium-high heat, add butter to pan to coat. Add shallots and sauté until tender. Add broth and bring to a boil and cook for a minute. Stir in mustard, syrup, and remaining ¼ tsp salt; cook 1 minute or until slightly thick. Return pork to pan. Cook pork 1 minute on each side or until thoroughly heated (be careful not to overcook pork). Serve pork with sauce. Garnish with parsley.



KENT'S PORK TENDERLOIN

- 1 pork tenderloin
- 1 cup of red or white wine
- ½ cup Worcestershire sauce
- ¼ cup Dijon mustard
- 1 Tbsp prepared horse radish
- 1 Tbsp minced garlic
- 1 gallon ziploc bag
- bread crumbs

Prepare the marinade in the moderately large bowl: add 1 cup of wine (red is my choice, but white will work also), ½ cup of Worcestershire sauce, ¼ cup of Dijon mustard, Tbsp of prepared horse radish, and Tbsp of minced garlic. Mix the ingredients well.

With a sharp knife, slice the tenderloin approximately halfway through the loin, with slices ½ inches apart.

Place the marinade and the loin(s) into a one gallon ziploc bag. Marinate for 48 to 72 hours in a refrigerator, and shake the marinade around the loin a few times during that time.

Remove from the refrigerator 2 to 3 hours before grilling;

Smother the loin with Dijon mustard and sprinkle with bread crumbs.

Preheat barbeque grill, 450° to 500°. Grill 18 minutes or so, continue to turn the loins as they are cooking.

This recipe came from a fabulous restaurant in Spain, and the chef said that the longer you marinate the pork, the better it will taste, so 48 hours minimum

Can also be used for turkey tenderloin, it doesn't require as much time to marinate, several "hours" as opposed to several "days". And I always use white wine for turkey (white meat).

CHERRY SAUCE

- | | |
|----------------------------|-------------------------|
| ▪ 2 garlic cloves, crushed | ▪ 1 cup beef broth |
| ▪ 2 scallions, chopped | ▪ 1 cup sour cherry jam |

Cook garlic and scallions in a small fry pan in 1 Tbsp of olive oil until limp (2 to 3 minutes).

Add beef broth and bring to boil, then simmer for 10 minutes until about ½ of liquid is gone.

Add cherry jam and simmer for an additional 5 minutes.

JOY'S (YAYA) BUFFALO BEEF

- 3-4 lb cross rib beef roast
(You can substitute chuck roast, if you do try to pick a fairly thick one)
- 3-4 large sweet onions
- condiments for serving:
rolls, thinly sliced onions, pickles and horseradish
- beef broth
(You may need a couple of quarts depending on how much you are making and how much it evaporates.)
(I actually like the flavor of herb-ox beef bouillon granules, but I have used everything from Swanson's to store brand to the best organic broth I can find.)
- Also, it's not a bad idea to have a can of french onion soup handy if you have to add more at the end or for reheating leftovers... just strain out the onions.

Use a Dutch oven.

Slice onions into thick slices and soften in hot oil in a pan. Remove and set aside.

Remove excess fat from beef. Dry beef with a damp paper towel and season well with garlic salt (or powder) and pepper. Brown beef on all sides in hot oil.

Preheat oven to 350°.

You may have to clean out the pan. Make sure there is a fine layer of oil at the bottom to prevent sticking.

Place beef in pan. Top with reserved onions. Pour broth in the pan to almost cover the meat. I usually simmer the broth so it's not cold.

Cover tightly with foil and if your pan has a cover you can use that too.

Turn oven down to 325°.

Bake for 4-5 hours, but check midway and then maybe a second time an hour or so later to be sure the liquid is not evaporating.

Add more broth if necessary.

Cook until beef is fork tender. It may even take longer.

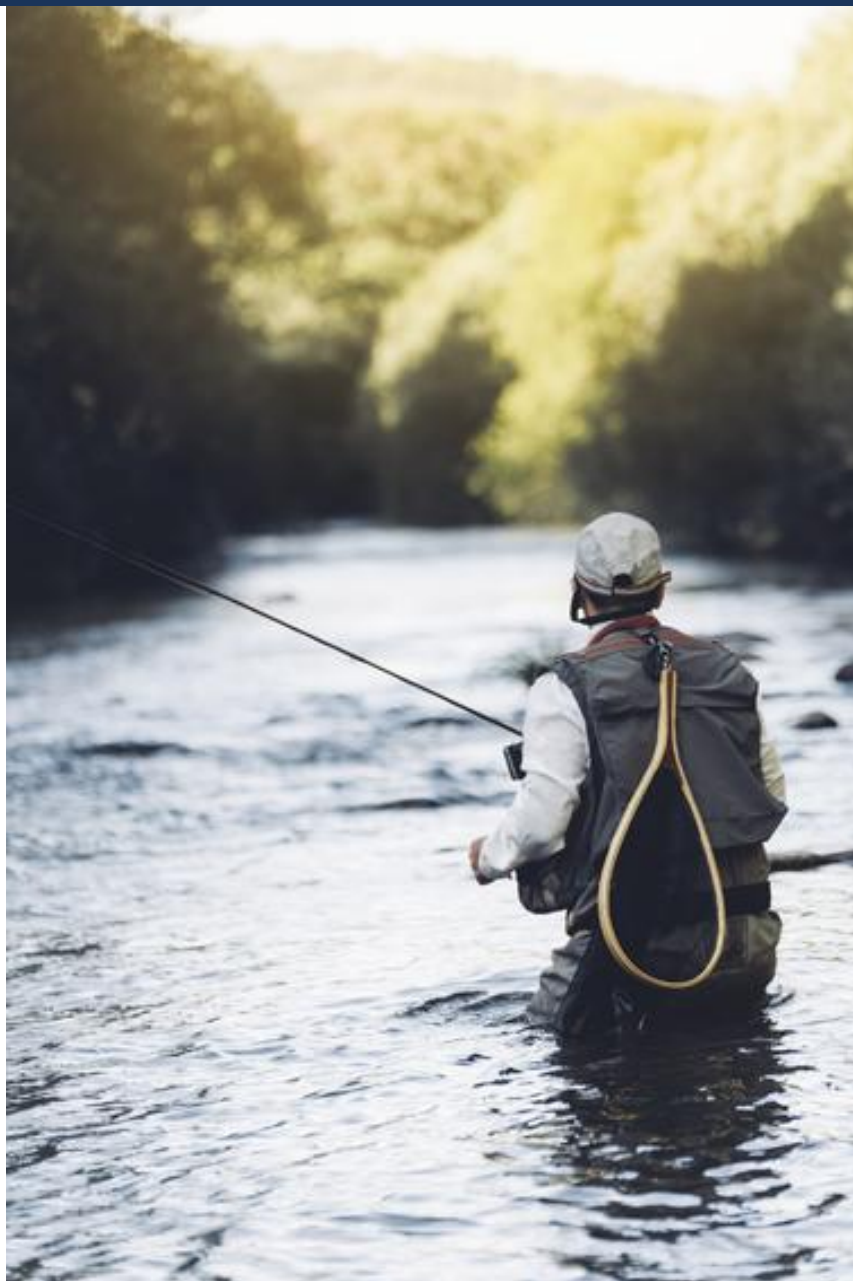
Then remove the pan, and shred beef with forks discarding fat.

Leave beef in broth in the pan.

If serving that day cook a bit longer (still covered) at a low temp like 300° until the meat is super tender.

You really can't overcook it.

DESSERTS





KAREN CAVACINI'S TRIPLE CHOCOLATE TORTE

(makes 16 servings)

- 1 package (1 lb, 3.8 oz) fudge brownie mix
- 1¼ cups milk
- 1 package (4-serving size) white chocolate pudding and pie filling mix (or vanilla pudding)
- 1 pint heavy cream, whipped
- ⅓ cup miniature semisweet chocolate chips
- 2 cups (1 pint) raspberries or strawberries, if desired

Heat oven to 325°. Spray the bottom only of the springform pan 9"x3" with cooking spray. If you don't have a spring form pan, you can use a 16 x 9 baking dish.

Make brownie mix as directed on package. Cool completely. Do not remove sides of pan.

Beat milk and pudding mix in large bowl with wire whisk about 2 minutes or until thickened. Fold in whipped topping and chocolate chips. Pour over brownie. Cover and freeze at least 4 hours before serving. Remove side of pan.

Serve with raspberries. Store covered in freezer.



GRAMMA CARRIE'S APPLE CRISP

- 3 - 4 cups sliced and peeled apples (prefer Granny Smith green)
- 1 cup sugar
- ½ cup flour
- 1 egg
- 1 tsp baking powder
- Small pieces of butter - be generous
- Sprinkle of cinnamon

Place apples in pie pan. Mix sugar, flour, egg, baking powder with pastry blender. Place on top of apples. Dot with butter and sprinkle cinnamon. Bake at 350° for 25 minutes.

KEVIN CROCKETT'S FAVORITE KEY LIME PIE

Filling:

- 3 egg yolks
- 2 tsp lime zest
- 1 can (14 oz) sweetened condensed milk
- $\frac{2}{3}$ cup freshly squeezed Key Lime juice, or store bought

Toppings:

- 1 cup heavy or whipping cream, chilled
- 2 tsp confectioner's sugar
- 1 tsp vanilla

Crust:

- 1 cup chopped pecans
- 12 graham crackers, crushed
- 5 Tbsp butter, melted
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ tsp salt

Preheat the oven to 350°.

for the filling:

In an electric mixer with the wire whisk attachment, beat the egg yolks and lime zest at high speed until very fluffy, about 5 minutes. Gradually add the condensed milk and continue to beat until thick, 3 or 4 minutes longer. Lower the mixer speed and slowly add the lime juice, mixing just until combined, no longer.

Pour the mixture into the crust.

Bake for 10 minutes, or until the filling has just set.

Cool on a wire rack, then refrigerate.

for the topping:

Whip the cream and the confectioners' sugar and vanilla until nearly stiff.

Cut the pie into wedges and serve very cold, topping each wedge with a large dollop of whipped cream.

for the crust:

Mix all ingredients together and press into a pie pan.

Bake at 325° for 12 to 14 minutes.

Cool.



MARNY'S SURFER SQUARES

- 1 cups butterscotch pieces
- ½ cup granulated brown sugar
- ½ cup butter
- 2 eggs
- 1½ cups flour
- 2 tsp baking powder
- ½ tsp salt
- 2 cups semi-sweet chocolate pieces
- 2 cups mini marshmallows
- 1 cup chopped walnuts
- 2 tsp vanilla

Melt butterscotch pieces, sugar and butter in a saucepan over low heat. Add egg, beating well. Add flour, baking powder and salt and vanilla. Stir in remaining ingredients. Spread in 18" pan. Bake at 350° for 20 minutes.

GRANDMA LUCY'S PIE CRUST

- 2 cups flour
- ½ tsp salt
- ⅔ cup Crisco

Mix ⅓ cup crisco with flour and salt until fine. Add other ⅓ cup crisco and mix until like pea consistency. Add 1 tablespoon very cold water at a time.

Mix with hands as little as possible until smooth round ball forms.

Place on floured surface and roll out ½ of dough.

For shells: Bake at 425° for 15 minutes.

GRANDMA LUCY'S APPLE PIE

(No one made it like her, though.)

- 3 - 4 cups apples
(pick tart ones)
- 1¼ cups sugar
- Butter
- Cinnamon

Fill crust with apples. Place sugar, dots of butter and generous sprinkle of cinnamon on top. Moisten edges with water and cover with top pie crust. Press edges together Brush top with milk and sugar. Make steam holes. Bake at 450° for 15 minutes, then at 350° for 45 minutes.



NANA'S FRUIT COBBLER

- 1 cup sugar
- 1 cup flour
- 2 tsp baking powder
- Pinch salt
- 1 egg (beat in a cup)
- ½ tsp vanilla

Grease pan with butter. Cover bottom of pan with fruit. Put on topping. Mix ½ cup water and ¼ cup of brown sugar (if using fresh fruit). Pour on top. Dot with butter. Bake at 375° for 25 minutes. Serve warm and best with vanilla ice cream.

MARNY'S JAFRA STRAWBERRIES

- ½ box vanilla wafers
- ¼ cup butter
- 1 cup powdered sugar
- 1 egg white, beaten until stiff
- Strawberries, cleaned and dried
- Large whipped cream

Crush vanilla wafers. Cream butter and powder sugar. Add egg whites, then ¾ of vanilla wafers. Put in bottom of pan. Place strawberries on top. Then whip cream. Put rest of crumbs on top. Refrigerate.



MARNY'S CHOCOLATE MOUSSE

(serves 8)



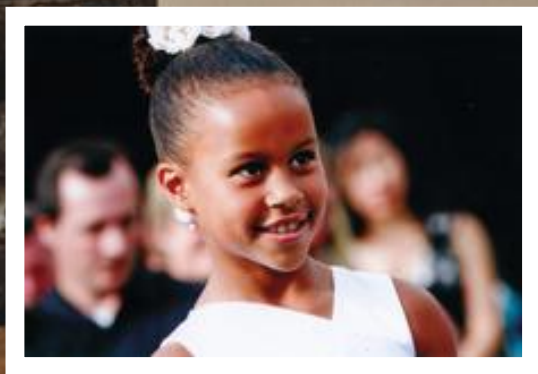
- ¼ cup sugar
- ⅛ cup rum
- 4 oz semi-sweet chocolate pieces
- 3 Tbsp heavy whipping cream
- 2 egg whites, beaten stiff
- 1 cup heavy whipping cream
- Whipped cream and shaved chocolate, for garnish

Cook sugar and rum over low heat until sugar dissolves. Set aside. Melt chocolate in a heavy saucepan. Stir in heavy cream. Add the rum syrup to the chocolate, blending well. Cool. Fold in egg whites and chocolate mixture into the whipped cream. Pour the mousse into a serving dish or individual dessert cups are best. Chill. Garnish with whipped cream and shaved chocolate.

GRANDMA LUCY'S DATE NUT DESSERT

- 1 - 8 oz package dates, pitted
- 2 cups tiny marshmallows
- ½ cup walnuts
- ¼ tsp salt
- ¾ cup water
- ½ pint whipped cream
- 12 Oreo cookies

Roll and press cookies into 8" x 8" dish, reserving small amount for topping. Combine water, salt and dates and bring to a boll. Simmer for 3 min. Remove and add marshmallows. Stir until melted and cool until room temperature. Stir in nuts. Spread carefully over crumbs. Whip cream and spread ovetop. Sprinkle topping on. Refrigerate.





PAIGE AND MIKE'S ENGAGEMENT PARTY DESSERT

- 5 egg yolks
- ½ cup sugar
- ¼ cup orange flavored liqueur (Grand Marnier)
- 1 cup heavy cream
- 2 Tbsp sugar
- Fresh strawberries, raspberries, blueberries, or mixture

Cream egg yolks and sugar thoroughly.
Place egg mixture in double boiler. Cook over medium heat for 10 minutes. Beat constantly. Yolks should be very thick and pale yellow. Remove from heat.
Stir in liqueur. Cool and then refrigerate until thoroughly chilled.
Beat cream and 2 Tbsp of sugar until almost stiff.
Fold cream into cold sauce and add remaining liqueur.
Spoon berries into champagne glasses.
Spoon sauce over berries and garnish with mint leaves.

MARNY'S APPLE CRUNCH

- 4 cups peeled, diced apples
- ½ cup white sugar
- 1 tsp cinnamon
- 1 cup brown sugar
- ½ cup butter
- ¾ cup oatmeal
- ¾ cup flour



Fill 9" baking pan with apples. Cover with white sugar and cinnamon. Mix brown sugar, butter, oatmeal and flour. Press mixture over apples. Bake at 350° for 20 minutes or until brown. Serve with whipped cream or ice cream.



HAMBURG GOURMET FLAMING PEACHES

- 30 oz peach halves
- ¼ cup butter
- ¼ cup honey
- 1 tsp grated lemon rind
- ⅓ cup bourbon
(make sure it is fairly new for flame to produce)
- ¼ tsp nutmeg
- ½ cup walnuts, chopped
- Vanilla ice cream

Melt butter in chafing dish over high heat; stir in honey and lemon rind. Add peaches and heat, basting frequently. Sprinkle fruit with bourbon and nutmeg, heat and ignite by holding a match to liquid in dish. Spoon flaming liquid over peaches until flame burns out.

Serve immediately with ice cream and chopped walnuts.

KENT'S FABULOUS TUBBERS

- Vanilla ice cream or yogurt
- Hershey's chocolate syrup
- Spanish peanuts
- Marshmallow Creme

Heat the marshmallow creme with a few drops of very warm water, adding a little at a time until creme becomes smooth and warm.

Put ice cream on bottom on individual dish. Put chocolate on, then marshmallow creme, and top with spanish peanuts.





KERI'S MELT IN YOUR MOUTH CRANBERRY PIE

- 2 cups cranberries
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup chopped walnuts
- 2 eggs
- 1 cup sugar
- 1 cup flour
- $\frac{1}{4}$ cup shortening, melted
- $\frac{1}{2}$ cup butter, melted

Grease pie plate, spread berries over the bottom. Sprinkle with sugar and nuts. Beat eggs in separate bowl, then add sugar, flour, shortening, and butter, beat well. Pour mixture over berries. Bake at 325° for 1 hour or until golden brown.



ROSEMARY'S SNICKERDOODLE RICE KRISPIE TREATS

- 5 Tbsp butter
- 10 cups mini marshmallows, divided
- 1 tsp vanilla
- ½ tsp Kosher salt
- 1 tsp ground cinnamon
- 6 cups Rice Krispie cereal

topping:

- ¼ tsp ground cinnamon
- 2 Tbsp granulated sugar

Line a 9x9 pan with aluminum foil and coat lightly with nonstick spray. In a large saucepan over medium-low heat melt butter. Once it's melted continue to cook the butter until it boils and begins to brown, stirring constantly. Once the butter is an amber color add 8 cups of the marshmallows and stir constantly until melted. Remove from the heat and stir in the vanilla, salt and cinnamon. Immediately stir in the cereal until coated evenly in the marshmallow mixture. Stir in the remaining 2 cups of mini marshmallows. Pour the mixture into the prepared pan and press evenly. Sprinkle with topping.

topping: Mix together the sugar and cinnamon and sprinkle onto the Krispie treats evenly. Cool completely and cut into bars.



HAMBURG GOURMET CHEESECAKE

Graham Cracker Crust:

- $\frac{1}{2}$ cup powdered sugar
- $1\frac{1}{2}$ cup graham cracker crumbs
- $\frac{1}{4}$ lb butter

Melt butter and add to graham cracker crumbs and sugar. Line the bottom of a spring form pan, packing firmly.

Filling:

- 1 cup gran sugar
- 3 pkgs (8 oz) of cream cheese
- 1 tsp vanilla
- 4 eggs
- 1 pint sour cream

Mix above ingredients except sour cream and pour into crust. Bake at 350° for 50 minutes, then add 1 pint sour cream and return for 5 minutes. Chill overnight.

Fruit topping:

- 2 cups fruit (your choice)
- 1 cup sugar

Blend well and put on top of the cheesecake before serving.

OAKES RASPBERRY PARFAITS

- 4 pkgs (6 ounce) of fresh raspberries, divided
- 1 cup + Tbsp sugar
- 1 Tbsp freshly squeezed lemon juice
- 1 Tbsp framboise liqueur
- 1½ cups cold heavy cream
- 1 tsp pure vanilla extract
- 3 3-inch bakery meringue shells, broken in pieces

Pour 2 packages of raspberries, 1 cup of sugar, and the lemon juice into a 10-inch sauté pan. Crush the berries lightly with a fork and bring the mixture to a full boil over medium-high heat. Lower the heat and simmer for 10 minutes, stirring occasionally, until the mixture is syrupy. Fold the remaining two packages of raspberries and the framboise into the hot mixture and refrigerate until very cold. In the bowl of an electric mixer fitted with the whisk attachment, beat the cream, the remaining 3 tablespoons of sugar, and the vanilla together on medium-high speed until it forms firm peaks. In decorative glasses, layer a spoonful of the whipped cream, a spoonful of the raspberry mixture, and then a few meringue pieces. Repeat once or twice, depending on the size of the glasses, until the glasses are full, ending with berries and a dollop of cream. Serve immediately or chill for an hour, until ready to serve.

MERINGUE

- 3 egg whites
- ¼ tsp cream of tartar
- ¾ cup white sugar

In a large bowl, beat egg whites and cream of tartar with an electric mixer until foamy. Gradually add sugar, beating until mixture forms stiff peaks.

Bake at 200° for 3 hours.





HAMBURG GOURMET CHOCOLATE FONDUE

- 6 Tbsp cream
- 3 bars (4 oz)
sweet cooking chocolate
- $\frac{1}{8}$ tsp cinnamon
- 2 tbsp brandy

Heat cream on low heat in fondue pot. Break chocolate into pieces and add to cream, stirring to make a smooth sauce. As chocolate melts, stir in cinnamon and brandy. Dip fresh fruit (bananas, strawberries, pineapple, etc.)



DEBBIE NICHOLL'S SUMMER FRUIT DESSERT

- Pound cake
- 1 large pkg of instant vanilla pudding
- Fresh fruit
- Whipped cream

Slice pound cake, then, layer on bottom of deep dish. Spread some of pudding on top of cake, then put layer of fresh fruit (dried off). Do a few more layers, than top with whip cream. Serve immediately. (Should not be made ahead of time).

ROSEMARY'S TIRAMISU

- 1 and ¼ cup prepared espresso, warm or room temperature
- 6 Tbsp Grand Marnier
- 40 - 45 ladyfingers
- 16 oz mascarpone, cold or room temp
- ¼ cup dark rum
- 4 large eggs, separated
- ½ cup granulated sugar, divided
- 2 cups heavy cream
- ½ tsp vanilla extract
- ⅓ tsp salt
- Cocoa powder for dusting

Set aside large 9x 13" baking pan (12-14 cups capacity).

Whisk the espresso and Grand Manlier together in a shallow bowl. One at a time, quickly dip each side of the ladyfinger into the espresso mixture. Arrange them in pan to make one solid layer. If needed, cut to fill in empty spaces. Reserve remaining espresso mixture and ladyfingers for 2nd layer.

mascarpone cream: With a mixer, beat mascarpone and rum together on medium speed in a large howl until smooth. Set aside.

Prepare a double boiler for the egg yolks. Whisk the egg yolks and ¼ cup of granulated sugar together until light and foamy (about 5 minutes). Remove from the heat and pour into the mascarpone mixture. Beat on medium speed until combined.

heavy cream: With a mixer fitted with whisk a,tachment, beat the heavy cream and vanilla extract together on medium-high speed until medium peaks form (about 3 to 4 minutes). Fold the whipped cream into the mascarpone mixture.

egg whites: With a mixer fitted with a clean whisk attachment, beat the egg whites and salt together on medium-high speed until foamy (about 1 minute). Increase to high speed and slowly pour in the remaining ¼ cup of sugar. Beat until stiff peaks form (about 4 to 5 minutes). Fold into the mascarpone cream. Spread half of the mascarpone cream evenly over bottom layer of ladyfingers.

Dip remaining ladyfingers into remaining espresso mixture and arrange on top of the mascarpone layer. Spread remaining mascarpone mixture evenly on top. Refrigerate uncovered for 2-3 hours.

Remove from the fridge, sift a layer of cocoa powder all over the top. Cover, then refrigerate for at least 8-9 more hours and up to 1 day. Slice and enjoy! Cover and store in the fridge for up to 3 days.

JENNIE'S AT THE D.I., DEATH BY CHOCOLATE

- 1 pkg brownie mix
- 1 pkg chocolate instant pudding mix
- 1 heavy whipping cream (8 oz)
- Shaved chocolate

Make up brownie and pudding mix as directed.

Layer brownies, pudding, and shaved chocolate, in large glass bowl. Then top with whipped cream.

CUBBY'S SOUR CREAM APPLE STREUSEL PIE

- 1 cup flour
- $\frac{3}{4}$ cup cold butter
- 2 cups brown sugar
- 1 tsp cinnamon
- Sprinkle of nutmeg
- Sprinkle of ginger
- Sprinkle of salt
- 4 cups apples, peeled and sliced
- 1 Tbsp lemon juice
- 1 egg, beaten
- 1 Tbsp flour
- 1 cup sour cream

Combine first 7 ingredients in a food processor or with a pantry blender. Then mix together apples with remaining ingredients.

Put in buttered deep pie dish. Top with streusel mix.

Bake at 375° for 1½ hours.

Serve with ice cream or sour cream.



PUMPKIN MAPLE POT DE CRÈME WITH GINGERSNAP CRUMBLE

(serves 8)

for pot de crème:

- 1 cup heavy cream
- $\frac{3}{4}$ cup milk
- $\frac{2}{3}$ cup maple syrup
- $\frac{3}{4}$ cup pumpkin puree
- 7 large egg yolks
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ tsp fresh grate nutmeg
- $\frac{1}{8}$ tsp ground ginger
- $\frac{1}{8}$ tsp ground cloves
- $\frac{1}{8}$ tsp salt

for gingersnap crumble:

- $\frac{1}{4}$ cup + 2 Tbsp flour
- 2 Tbsp dark brown sugar
- $\frac{1}{4}$ tsp salt
- 2 Tbsp butter
- 1 cup gingersnap cookies, coarsely crushed



for pot de crème:

Combine the heavy cream, milk, pumpkin and maple syrup in a small saucepan over medium heat until just simmering and remove from heat. Whisk together the egg yolks and the rest of the ingredients in a bowl. Slowly pour the hot cream mixture into the yolk mixture in a slow steady stream whisking constantly. Divide the mixture among 8 (4-ounce) ramekins. Place the ramekins on the solid pan and place them inside the Convection Steam Oven. Select "Steam" mode set to 190 degrees (place foil on top). Bake until the custards barely jiggle in the center when shaken, about 20-30 minutes. Remove from the oven and transfer the ramekins to a rack and let cool for 30 minutes. Transfer to Sub-Zero and allow to chill at least 2 hours before serving. Just before serving, top with gingersnap crumble and whipped cream.

for gingersnap crumble:

In a food processor, pulse the flour, brown sugar, salt, and butter until the mixture resembles a coarse meal. Add the crushed gingersnaps and pulse 2 or 3 times, just to incorporate the cookies.



PEACH PUFF PASTRY

(makes about 5)

- Puff pastry sheets
- ¼ cup butter (or ½ stick of butter)
- 2 cups of frozen peaches, mostly thawed
- 3 Tbsp brown sugar
- 1 Tbsp orange juice
- Egg wash: 1 egg whisked with a splash of water

for the glaze:

- 3 Tbsp powdered sugar
(Add more or less powdered sugar based on consistency preference.)
- 1 Tbsp orange juice

Preheat oven to 400°.

In a sauté pan, add the butter over medium heat.

When the butter is melted, add the brown sugar and peaches then cook until tender (about 5 minutes)

Set aside to cool.

Cut puff pastry sheets in squares approximately 4"5" or 5"5".

Place the puff pastry squares on parchment paper on a baking sheet.

Add a couple of scoops of the peach mixture to the center of the pastry square (not too much or it won't be able to be sealed shut).

Fold the puff pastry square in half, pressing the sides together, then sealing the sides together with a fork.

Brush the tops and sides with egg wash.

Bake for about 15 minutes or until golden brown.

As the peach puff pastries are cooling, make the drizzle by combining desired amounts of powdered sugar and orange juice.

Drizzle each puff pastry with the glaze.



KERI'S MUD PIE

- Chocolate ice cream (or ice cream of choice)
- 1 package of Oreo cookies
- 2 Tbsp melted butter
- 1 heavy whipped cream (8oz)
- 1 jar hot fudge

Crush Oreo cookies (in a food processor), and put in large bowl. Add melted butter, and stir all together. Place in bottom of pie pan, and place in freezer for about 10 to 15 minutes. Soften ice cream, then place on top of crust. Place in freezer. When ready to serve, add whipped cream, heat fudge and place on top of ice cream pie



MARNY'S STRAWBERRY HAZELNUT DESSERT

- ½ cup butter, melted
- ½ cup sugar
- ⅔ cup skinned hazelnuts, finely ground
(can substitute macadamia nuts)
- 1¼ cups flour

Combine all ingredients and press into 2 to 3 pie pans.

Bake at 350° for 10 minutes or until browned.

Cool then crumble into chunks.

Put in individual serving dishes and place strawberries on top of crumbs.

Top with flavored whipped cream:

- 1½ cups heavy cream
- 2 tbsp powdered sugar
- 2 tbsp Framboise Liqueur



STRAWBERRY VANILLA BEAN SHORTCAKE

(makes 6 shortcakes)

for shortcakes:

- 2 hard-boiled egg yolks
- 1½ all-purpose flour
- 3 Tbsp semolina flour
- 1 Tbsp baking powder
- ¼ tsp Kosher salt
- 3 Tbsp sugar
- 6 Tbsp chilled unsalted butter
- ⅔ cup + 2 Tbsp heavy cream
- Turbinado sugar



for strawberries and assembling:

- 1½ pounds strawberries, hulled and halved
- ¼ cup sugar
- ½ lemon, zested and juiced
- Kosher salt
- 1 cup heavy cream
- 2 Tbsp powdered sugar
- 1 tsp vanilla bean paste

for shortcakes:

Pulse egg yolks, both flours, baking powder, salt, and sugar in a food processor to combine. Add butter and pulse until pea-size pieces remain. Drizzle in ⅔ cup of cream and pulse to incorporate. Transfer the dough to the work surface and gently fold it on top of itself several times just to bring it together.

Make 6 balls using a ¼ cup measure, and place them on a parchment-lined baking sheet. Cover and chill until cold. Preheat oven to 330°. Brush tops of shortcakes with remaining cream and sprinkle with Turbinado sugar. Bake until golden and sides are firm, 28-32 minutes. Let cool.

for gingersnap crumble:

Toss strawberries, sugar, lemon zest and juice, a pinch of salt in a medium bowl. Let macerate for at least 30 minutes.

Combine heavy cream, powdered sugar, and a pinch of salt in a medium-chilled bowl. Add vanilla bean paste and beat cream to soft peaks.

Split shortcakes in half. then top with strawberries and whipped cream.



MARNY'S COCONUT THAI DESSERT

- 2 large ripe mangoes
- $\frac{3}{4}$ cup coconut milk, canned or fresh
- $\frac{1}{2}$ cup water
- 2 Tbsp gelatin powder
- $\frac{1}{4}$ cup white sugar
- *optional*: ripe mangoes, chopped (for decoration)
- Glazed cherries, for decoration
- mint leaves, for decoration

Scoop out flesh from the mangoes. Add to a food processor. The process to make a smooth purée. Transfer to a bowl. Add coconut milk. Stir to combine. Set aside.

Pour boiling water into a large bowl. Sprinkle gelatin powder over water. Stir to dissolve gelatin. Add sugar. Stir again to dissolve the sugar. Add mango-coconut mixture. Stir to combine.

Pour into small glasses. Leave to set for about 2 hours in the refrigerator. Decorate with chopped mangoes, halved cherries and mint leaves if you like.

Notes:

Add more or less sugar depending on the sweetness of the mangoes. Make this pudding 2 days ahead and store it in the refrigerator.

BLUEBERRY CRUMBLE

for the crumble:

- 1½ cups rolled or quick-cooking oats
- ¾ cup all-purpose flour
- ¾ cup brown sugar
- 1 tsp ground cinnamon
- ½ tsp kosher salt
- ¾ cup melted butter, plus more for the pan



for the filling:

- ¾ cup granulated sugar
- ¼ cup cornstarch
- 8 cups fresh blueberries
- 1 tsp vanilla extract
- 2 Tbsp lemon juice
- Whipped cream or vanilla ice cream, for serving

Preheat the oven to 350°F.

For the crumble: In a medium bowl, combine the oats, flour, brown sugar, cinnamon and salt. Stir in the melted butter until all of the dry bits are moistened and small clumps form. Place the bowl in the refrigerator for 30 minutes, or freezer for 10 minutes, while you make the filling.

For the filling: In a large bowl, combine the sugar and corn starch. Stir in the blueberries, vanilla extract and lemon juice until well coated.

Butter a three quart casserole dish. Place the blueberry filling in the casserole in an even layer and top evenly with the crumble. Bake for 45 minutes until the edges are bubbly and the topping is crisp and golden brown. Let rest for 15 minutes then serve with whipped cream or vanilla ice cream.



MARNY'S GLAZED ORANGES

(serve with cookies or chocolate candy)

- 1 cup orange juice
- 1 tsp grated orange rind
- $\frac{1}{4}$ cup sugar
- 1 tbsp cornstarch
- 4 tbsp brandy
- 4 large navel oranges,
peeled and sliced

Combine the first 5 ingredients. Bring them to a boil.
Cook until the liquid is clear and thick.
Pour the liquid over orange sections and chill.

Saving the best for last and, oh, so easy...

GRANDPA ED'S (LUCY'S HUSBAND) FAVORITE STRAWBERRY SHORT CAKE

- Bisquick biscuits.

Make per box instructions.

For easiest: make the shortcake recipe and put into 9" x 9" pan. Take out of hot oven and split in half.

Butter top of each roll. Place roll in individual bowl.

Place scoop of vanilla ice cream or frozen vanilla yogurt on top.

Place strawberry mix on top. Smoosh strawberries until very juicy. Add a touch of sugar or stevia. Add ½ cup orange juice. Place fresh whipped cream on top that. Serve immediately.

MARNY'S STRAWBERRY PIE

- 1 pastry shell, cooked
- 1 cup mashed strawberries
- ¾ cup water
- ¾ cup sugar
- 3 Tbsp cornstarch
- 1 Tbsp lemon juice
- ¼ tsp salt
- 4 cups sliced strawberries



Combine mashed strawberries and water in saucepan; bring to a boil and simmer for 3 minutes. Strain juice from cooked strawberries and add enough water to make 1 cup juice. Discard pulp.

Combine sugar, cornstarch, lemon juice and salt in a saucepan; stir strawberry juice into sugar mixture. Bring to a boil, stirring constantly, until clear and thick (3 to 5 minutes). Remove from heat and cool. Stir strawberries into strawberry mix. Pour into pie shell

Put whipped cream on top right before you serve.

CAKES





AUNT WHALEN'S RUM CAKE

- 1 cup chopped pecans
- 1 box yellow cake mix
- 1 pkg instant vanilla pudding
- ½ cup sugar
- ½ cup white rum
- ½ cup salad oil
- 4 eggs

Place pecans in bottom of greased and floured bundt pan. Mix remaining ingredients and pour over pecans. Bake at 350° for 60 minutes. Remove from oven and poke holes in top and pour in following mixture that has been combined and boiled for 2 to 3 minutes.

- 1 stick butter
- 1 cup sugar
- ¼ cup white rum
- ¼ cup water

Leave cake in pan overnight.





GRAMMA NONNIE'S DUTCH BREAKFAST CAKE

- 1 cup sugar
- 2 cups flour
- 1 cup milk
- 2 tsp baking powder
- 3 Tbsp melted butter

Mix all ingredients and pour into 2 buttered pie pans. Top with brown sugar, cinnamon and dots of butter (be generous). Bake at 350° for 25 minutes.



CAROL GROENING'S CHOCOLATE BUNDT CAKE

- 1 yellow cake mix
- 1 pkg (3¾ oz) instant chocolate pudding
- 4 eggs
- 1 cup sour cream
- ½ cup cooking oil
- 1 Tbsp vanilla
- 1 pkg semi-sweet chocolate chips

Combine and beat with mixer for 5 minutes. Place in greased bundt pan. Bake at 350° for 55 minutes. Put powdered sugar on top when cooled.

AUNT NANCY'S INSTANT PUDDING CAKE MIX

- 1 pkg cake mix
- 1 pkg instant pudding
- $\frac{1}{3}$ cup oil
- 1 cup water
- 4 eggs

Mix all ingredients together.

Put into 2 cake pans or Bundt pan.

Bake at 350° for 35 minutes for cake pans and 60 minutes for Bundt pan.



KERI'S CARROT CAKE

- 4 8-ounce red-skinned sweet potatoes (yams)
- Nonstick vegetable oil spray
- 2¾ cups all-purpose flour
- 2 tsp ground cinnamon
- 1 ¼ tsp ground ginger
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 2 cups sugar
- 1 cup vegetable oil
- 4 large eggs
- 1 tsp vanilla extract

Brown Sugar Icing:

- 1 cup powdered sugar
- ¾ cup (packed) dark brown sugar
- ½ cup whipping cream
- ¼ cup (½ stick) unsalted butter
- ¼ teaspoon vanilla extract

Preparation of the cake:

Pierce sweet potatoes with fork. Microwave on high until very tender, about 8 minutes per side. Cool, peel and mash sweet potatoes.

Position rack in center of oven; preheat to 325°F. Spray 12-cup Bundt pan with nonstick spray, then generously butter pan. Sift flour, cinnamon, ginger, baking powder, baking soda and salt into medium bowl. Measure enough mashed sweet potatoes to equal 2 cups. Transfer to large bowl. Add sugar and oil to sweet potatoes; using electric mixer, beat until smooth. Add eggs 2 at a time, beating well after each addition. Add flour mixture; beat just until blended. Beat in vanilla. Transfer batter to prepared pan. Bake cake until tester inserted near center comes out clean, about 1 hour 5 minutes. Cool cake in pan on rack 15 minutes. Using small knife, cut around sides of pan and center tube to loosen cake. Turn out onto rack; cool completely.

Preparation of the icing:

Sift powdered sugar into medium bowl. Stir brown sugar, whipping cream and butter in medium saucepan over medium-low heat until butter melts and sugar dissolves. Increase heat to medium-high and bring to boil. Boil 3 minutes, occasionally stirring and swirling pan. Remove from heat and stir in vanilla. Pour brown sugar mixture over powdered sugar. Whisk icing until smooth and lightened in color, about 1 minute. Cool icing until lukewarm and icing falls in heavy ribbon from spoon, whisking often, about 15 minutes. Spoon icing thickly over top of cake, allowing icing to drip down sides of cake. Let stand until icing is firm, at least 1 hour. (Can be prepared 1 day ahead. Cover with cake dome and let stand at room temperature.)

HAMBURG GOURMET TEXAS SHEET CAKE

- 1 cup oil
- 1 cup water
- 4 Tbsp cocoa
- 2 cups flour
- 2 cups sugar
- ½ tsp salt
- 2 eggs, beaten
- ½ cup sour cream
- 1 tsp baking soda

Bring oil, water and cocoa to boil. Then add flour, sugar, and salt. Add remaining ingredients. Put into greased jelly roll pan. Bake at 350° for 20 minutes. Immediately put icing on top.

Icing:

- 4 tsp cocoa
- 1 stick margarine
- 8 tsp milk
- 1 box powdered sugar
- 1 tsp vanilla
- chopped nuts

Boil cocoa, margarine and milk. Add sugar and vanilla. Add chopped nuts.



AUNT NANCY'S FROSTING

- ¾ cup granulated sugar
- ½ cup Crisco
- ¼ cup butter
- 1 tsp vanilla
- 3 – 4 oz evaporated milk

Cream sugar, butter and shortening. Add milk slowly then vanilla.

GRAMMA NONNIE'S BUTTER ICING

- ¾ box powdered sugar
- 4 Tbsp butter
- 3 Tbsp milk
- 1 tsp vanilla

Melt butter in pan and add sugar. Then add milk pouring in slowly then add vanilla. Stir until smooth.



HOLLY HENDRIX'S CARROT CAKE

- 1 Tbsp Baking soda
- 1 tsp salt
- 2 cups flour
- 2 cups sugar
- 2 tsp cinnamon
- 1 cup canola oil
- 4 eggs
- 1 Tbsp vanilla
- 4 cups carrots, shredded

Sift dry ingredients together.
Beat eggs and add vanilla and oil. Mix with dry ingredients. Mix in carrots.
Bake at 350° in 3 9-inch greased and floured cake pans for 30 to 35 minutes.

Icing:

- 2 pkgs (8 oz) of cream cheese
- 2 sticks of butter
- 1 cup coconut
- 1 cup chopped pecans
- 2 boxes powdered sugar

Mix all ingredients together.

Don't process pecans with the frosting.

You can omit coconut if you don't like it.

Spread on cooled cake.





HOLLY HENDRIX'S CHOCOLATE SHEET CAKE

- 2 cups sugar
- 2 cups flour
- 1 tsp baking soda
- 1 cup water
- 1 stick butter
- 1 tsp vanilla
- ½ cup cooking oil
- 4 tsp cocoa
- 1½ tsp salt
- 2 eggs, beaten
- ½ cup buttermilk

Sift together flour and sugar. Set aside. In a sauce pan; place water, margarine or butter, oil and cocoa. Bring to a boil and pour over dry ingredients, mixing well. Set aside.

Mix soda in buttermilk; add with eggs and vanilla to chocolate batter. Pour batter into greased and floured pan 13x9x2 inch. Bake at 400° for 20 minutes.

Start chocolate icing 5 minutes before the cake is done and frost in the pan.

Chocolate icing:

- 1 stick margarine or butter
- 4 Tbsp cocoa
- 6 Tbsp milk
- 1 box confectioners sugar (1 pound)
- 1 tsp vanilla
- *optional:* 1 cup chopped pecans



Put margarine, cocoa and milk in a sauce pan. Bring to a boil, being careful not to scorch. Add sugar, vanilla, and pecans (if want to add). Pour or spread over hot cake. I like to punch holes in the cake with a knife or fork in order for frosting to permeate the cake.



DIANE'S CHOCOLATE FROSTING

- ½ cup butter
- ½ cup cocoa
- 3 cups powdered sugar
- 1 tsp vanilla
- 1 egg
- ¼ tsp salt
- ⅓ cup milk

Combine all ingredients and mix until smooth.

GRAMMA NONNIE'S LIGHT BREAKFAST CAKE

- ½ cup butter
- 1¾ cups sugar
- 2¾ cups flour
- 2 tsp baking powder
- 2 eggs, beaten
- 1 cup milk
- ½ tsp vanilla

Mix butter, sugar and flour with pastry blender.

Set aside 1 cup for crumbs.

Mix remaining ingredients with crumb mixture and pour into 2 greased and floured pie pans. Put reserved crumb mixture on top.

Bake at 350° for 35 minutes.





HOLLY HENDRIX'S MANDARIN ORANGE CAKE

- 1 pkg yellow butter cake mix
- 2 cans mandarin oranges and juice of 1 can (11 oz)
- ½ cup salad oil (Wesson oil or other vegetable oil)
- 3 eggs
- 2 cut or slightly crushed orange slices

Mix all ingredients. Grease and flour 3 cake pans.
Bake in three layers at 350° for 35 to 40 minutes.

Filling:

- 8 oz crushed pineapple (do not drain)
- 1 pkg vanilla instant pudding (small)
- ½ tsp vanilla
- 1 (9 oz) Cool Whip or heavy whipping cream

Mix together all ingredients and use them as filling and frosting.
The cake will need to be refrigerated.



KERI'S CHOCOLATE VOLCANO CAKES

(Serves 6)

- Cooking spray
- Cocoa powder for muffin tins
- 2½ Tbsp unsalted butter, room temperature
- ⅓ cup sugar
- 2 large eggs
- 1 egg white
- ⅓ cup flour
- ¼ tsp salt
- 6 oz bittersweet chocolate, melted
- Confectioner's sugar, for serving
- ¼ cup heavy cream, for serving

Preheat oven to 400°. Spray 6 cups of a muffin tin with cooking spray. Dust with cocoa powder and tap out the excess.

With a mixer, cream the butter and sugar until fluffy, about 1 minute. Add the eggs and the egg white one at a time, beating well after each. Lower the speed to low, and mix in the flour and salt until just combined. Add the chocolate and mix, again, until just combined. Divide the batter evenly among the prepared muffin cups.

Bake just until the tops of the cakes no longer jiggle, when the pan is lightly shaken, 10 to 12 minutes. Remove from the oven, place on a cooling rack, and let rest for 5 minutes. Meanwhile, using a whisk or mixer, whip the cream.

With the help of a small spatula or spoon, invert the cakes onto serving plates; the bottom will now become the top. Don't worry if they crack slightly. Just dust with confectioners' sugar and serve with a dollop of whipped cream.

GRANDMA LUCY'S YULE LOG CAKE

- ¼ cup butter
- 1 cup chopped pecans
- 1 cup flaked coconut
- 14 oz. can sweetened condensed milk
- 4 eggs
- ½ cup water
- 1 pkg Devil's Food Cake Mix
- **Chocolate frosting** (Recipe can be found on page 247.)

Foil line 15" x 10" jelly roll pan. Melt butter in a pan, then sprinkle evenly with nuts and coconut; drizzle condensed milk on top. In separate bowl, beat eggs at highest speed until thick and lemon colored, about 5 min. At lowest speed, gradually blend in water.

Add cake mix; blend 1 minute. Pour batter over condensed milk; spread evenly with spatula. Bake at 350° for 25 minutes.

To make log:

Lightly sprinkle one large, clean cloth with powdered sugar. Remove cake from oven. Cover with towel and invert immediately. Remove pan and foil from cake. Starting from shorter side, roll up with filling inside (not towel). Wrap towel around rolled cake until cool. Frost with chocolate frosting. Comb frosting with fork to make log appearance. Garnish with green mint candy.



NANA'S SOUR CREAM COFFEE CAKE

- 1 cup sugar
- 2 Tbsp cinnamon
- 3 Tbsp finely chopped nuts
- 1 cup butter
- 2 cups sugar
- ½ tsp salt
- 3 cups flour
- 1 pint sour cream
- 2 tsp vanilla
- 4 eggs
- 2 tsp baking soda

Mix 1 cup sugar, cinnamon and nuts to make crumbs. Set aside.

Beat butter to cream it, gradually beat in 2 cups of sugar and vanilla. Add salt and eggs, beat at high speed. Combine flour with baking soda. Add to beaten mixture alternately with sour cream.

Pour half this batter into a greased 13" x 9" x 2 "pan.

Sprinkle half the crumb mixture over it, evenly cut through batter with knife.

Cover with rest of batter and sprinkle evenly with remaining crumbs.

Again, cut through batter. Bake at 350° for 45 minutes.



SKYE'S CHOCOLATE CAKE

chocolate cake:

- 1¾ cups flour
- 1¾ cups sugar
- ¾ cups high quality cocoa
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- ½ cup Oil canola or coconut oil
- 2 eggs
- 1 cup buttermilk
- 1½ tsp vanilla
- 1 cup hot water

chocolate buttercream:

- 1½ cups butter, softened
- 1 cup cocoa
- 5 cups buttered sugar
- ½ cup half-n-half or milk

Preheat oven to 350°.

In a large bowl, stir together flour, sugar, cocoa, baking soda, baking powder, and salt. If you have a flour sifter, sift all dry ingredients.

In a mixing bowl, beat oil, eggs, buttermilk, and vanilla for 1 minute. Add dry ingredients to wet ingredients and stir until combined. Pour in hot water and mix together. The batter will be liquidy but that's a good thing - it will create a moist cake.

Spray two 9-inch cake pans with non-stick cooking spray. You can also use three 8-inch cake pans for this recipe. Pour batter evenly into each pan.

Bake for 22 to 27 minutes. Place a toothpick or cake tester in the center of the cake to check if it comes out clean.

Let cool before frosting.

Skye's frosting:

- 3 sticks of butter, softened
- 32 oz of powdered sugar
- a pinch of salt, to taste
- 3 Tbsp vanilla
- 3 Tbsp milk

Mix together in a stand mixer until smooth.



COOKIES and CANDY



KERI'S OATMEAL COOKIES

- 1 cup butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 2 eggs
- 1 tsp vanilla
- $1\frac{1}{2}$ cups flour
- 2 cups oatmeal
- 1 tsp cinnamon
- $\frac{1}{4}$ tsp nutmeg
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt

Cream butter and sugars.

Beat in eggs and vanilla.

Add dry ingredients, mix well.

Add 1 cup chopped nuts, 1 cup raisins and/or 1 cup chocolate chips.

Bake at 375° for 8 to 10 minutes.

You can add nuts if desired.



JANE EPSTEIN'S YUMMY CHOCOLATE TREATS

- 12 oz Ghirardelli semi-sweet chocolate pieces
- 1 cup shelled pistachio nuts

Melt chocolate in microwave; stir in nuts. Spread on wax paper on cookie sheet and put in refrigerator for 2 hours or until hard. Break into pieces and keep refrigerated when not serving.

(You can also use dark chocolate/ almonds... whatever you choose)



MRS. JONES CHOCOLATE CHIP COOKIES

- 1 cup granulated sugar
- 1 cup brown sugar
- $\frac{1}{2}$ - $\frac{3}{4}$ cup crisco
- 2 eggs
- 2 tsp vanilla
- 2 cups flour
- 1 tsp baking soda
- Pinch of salt
- 2 cups or 1 large pkg
of chocolate chips

Cream sugars and crisco (not butter).
Add 2 beaten eggs then vanilla.
Add dry ingredients and choc pieces last.
Bake at 350° for 10 minutes.



GRANDMA NONNIE'S CUTOUT BISCUITS

- 1 cup sugar
- 5 cups flour
- 1 lb butter
- 4 eggs
- 1 can (14 oz) of sweet condensed milk
- 2 tsp cream of tartar
- ½ - 1 tsp baking soda

Cream sugar and butter. Add eggs and milk, then flour, baking soda and cream of tartar. Make dough and put in refrigerator to get very cold. This makes a lot of dough (can cut in half and still have plenty). Roll dough out as thin as possible. Make sure rolling pin and cutters have plenty of flour so it doesn't stick. Bake at 400° for 6 minutes.

Ice with the following:

- 1 pkg of powdered sugar
- ½ cup or 1 stick melted margarine
- Milk to right consistency

Combine in saucepan until smooth.
Add food coloring and decorate cookies.



GRANDMA LUCY'S PEANUT BUTTER COOKIES

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- $\frac{1}{4}$ tsp salt
- 2 eggs
- 3 cups flour
- 1 cup peanut butter
- 1 tsp vanilla
- 2 tsp baking soda

Form in ball and flatten with fork. Bake at 350° for 10 to 13 minutes.

GRANDMA NONNIE'S SPICE COOKIES

(makes 5 dozen cookies)

- 2 cups brown sugar
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup crisco
- 3 eggs, beaten
- Raisins
- $\frac{1}{2}$ tsp soda
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp cloves, ground
- 2 cups flour

Cream sugar and shortening. Add beaten eggs, then flour mixed with other dry ingredients. Add raisins. Drop onto a cookie sheet that has been sprayed with pam. Bake at 350° for 10 minutes.





MARNY'S BUTTER TOFFEE

- 1 cup sugar
- ½ tsp salt
- ¼ cup water
- ½ cup butter
- 1 pkg (12 oz) chocolate chips
- 1½ cups chopped pecans



Mix sugar, salt, water and butter in a medium size saucepan. Cook without stirring to the light crack stage (285°). Spread the toffee out on a well greased cookie sheet. Cool. Melt the chocolate in a double boiler.

Spread half of the chocolate of top of the toffee and sprinkle immediately with ¾ cup of the pecans. Cool, but do not refrigerate. Turn the toffee over. Lift a corner carefully with a spatula; the entire piece will come off of the cookie sheet. Spread with the remaining chocolate. Sprinkle with nuts. Refrigerate until firm. Break into pieces.

GRAMMA CARRIE'S DROP SAND TARTS

- 2 cups sugar
- 3 sticks of butter
- 3 eggs
- 3½ cups flour
- 1 tsp vanilla

Drop small balls and pat down with fingers that have been coated with flour. Brush egg whites on top of each cookie. Put on toppings: M&Ms, red hots, sprinkles, etc.
Bake 400° for 8 to 12 minutes



HAMBURG GOURMET PEANUT BUTTER SQUARES

- ½ cup margarine
- ½ cup sugar
- ¼ cup brown sugar
- 1 egg
- ⅓ cup peanut butter
- ½ tsp baking soda
- ¼ tsp salt
- ½ tsp vanilla
- 1 cup flour
- 1 cup quick cooking oatmeal

Cream butters and sugar. Blend in egg, peanut butter, baking soda, salt and vanilla. Add flour and oatmeal. Spread in greased 13" x 9" pan. Bake at 350° for 20 minutes. While warm, sprinkle with 1 cup chocolate bits.

Cool, then **frost:**

- ½ cup powdered sugar
- ¼ cup peanut butter
- 3 Tbsp evaporated milk

Drizzle over squares when cool.



MARNY'S CARAMEL BARS

- ¾ cup butter, melted
- 1 cup flour
- 1 cup oatmeal
- ¾ cup brown sugar
- 1 tsp baking soda
- 32 caramels
- 3 Tbsp butter
- 3 Tbsp cream
- 1 pkg (6 oz)
Heath Bar Crunch
- ½ cup chopped nuts



Combine butter, flour, oatmeal, brown sugar, and baking soda. Put ¾ of the butter mixture in a 9" x 13" pan, pressing evenly over the bottom of the pan. Bake at 350° for 10 minutes.

Meanwhile in a saucepan, combine the caramels, butter, and cream and heat, stirring until the caramels are melted. Pour the caramel mixture over the crust and sprinkle with Heath Bar Crunch and nuts. Top with the remaining butter oatmeal mixture.

Bake 15 min more.

Cool and cut into bars.

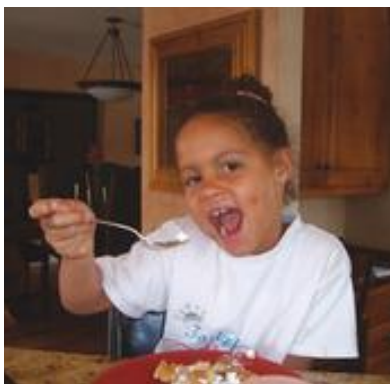


HAMBURG GOURMET PECAN DELICIOUS CANDY TREATS

- 1 egg white
- 1 cup brown sugar
- pinch of salt
- 1 tsp vanilla
- 2 cups pecan halves

Beat egg whites stiff. Add sugar, salt and vanilla. Remove, beat and fold in pecan halves. Lift out nuts with 2 forks, put on buttered cookie sheets. Bake at 225° for 40 minutes.





**STEPHANIE JACOB'S
ALMOND BUTTER
CHOCOLATE CHUNK COOKIES**
(makes 24 little cookies)



- 1 cup unsalted almond butter, stirred very well
- $\frac{3}{4}$ cup sucanat
- 1 large egg
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{4}$ tsp sea salt
- 3 oz dark chocolate (70% cocoa or greater), broken into small pieces



Preheat oven to 350°.
In a medium bowl, stir together first 5 ingredients until blended. Stir in chocolate pieces. Bake for 10 to 12 minutes. Let cool on baking sheet for 5 minutes, remove from cookie sheet and let cool for another 15 minutes.



MAX'S TOFFEE CORN

- 1 qt heated popcorn
- 1 stick butter or margarine
- $\frac{3}{4}$ cup light Karo syrup
- $\frac{1}{2}$ tsp vanilla
- $\frac{1}{4}$ tsp salt

Cook and stir all ingredients until sugar melts (dissolves). Bring to boil. Continue stirring.

Time it (approximately 10 to 12 minutes) (*It gets tricky here!*). It should be a golden toffee color, and if it starts to get too brown, it's burning.

Toss with popcorn - turn out onto counter or waxed paper. Break into small pieces.



JEANNIE'S OREO STUFFED CHOCOLATE CHIP COOKIES

- Mini Cup cake papers
- Mini Oreo cookies
- ½ cup shortening
- ½ cup butter, room temperature
- 1 cup brown sugar
- ½ cup sugar
- ½ tsp baking soda
- 2 eggs
- 1 tsp vanilla
- 2½ cup flour
- 2 cups of chocolate chips

Beat shortening, butter, sugars and baking soda for 1 minute. Add eggs and vanilla, Add flour ½ cup at a time. Fold in chocolate chips. Press dough into bottom of cupcake paper (about ⅓ full). Press oreo cookie into dough then cover cookie with rest of dough (¾ full). Bake 12 to 14 minutes at 350°.



SAUCES





MARNY'S CRANBERRY SAUCE

- 4 cups cranberries
- 1 cup water
- 1 cup raisins
- 1 orange
- 3 cups sugar (can substitute stevia)
- *optional*: ½ cups pecans, chopped

Simmer cranberries and water for 10 minutes. Grate orange rind (about 1 to 2 Tbsp), and peel and dice orange. Add orange ingredients and the remaining ingredients to the cranberries. Bring to a boil. Heat 30 minutes on low. Chill.



HORSERADISH SAUCE

- ¼ to ½ cup prepared horseradish
- 2 cups (1 pint) sour cream
- 2 Tbsp fresh lemon juice
- 1 tsp salt

Combine above ingredients. Refrigerate until ready to serve.



MARNY'S HOLLANDAISE SAUCE

- 1 egg yolk
- 1 Tbsp fresh lemon juice (hand squeezed)
- Pinch salt
- $\frac{2}{3}$ cup unsalted butter, melted
- Salt and white pepper, to taste



Whisk the egg yolk and $\frac{1}{2}$ Tbsp lemon juice together in a small saucepan. Add the salt and whisk until thick and creamy.

Put into double boiler and whisk until the egg mixture begins to thicken. Remove the pan from heat and whisk in the butter in dribbles, leaving the milky sediment in the bottom of the pan. Whisk in the pepper and remaining lemon juice.

The sauce will remain warm in a covered pan for 30 minutes.



KRISTY'S FRESH PESTO

- ½ cup pine nuts
- ¾ cup Parmesan cheese
- 2 cloves of garlic
- 6 cups of loosely packed fresh basil
- ¾ cup extra virgin olive oil
- salt and pepper, to taste

Preheat oven to 350°.

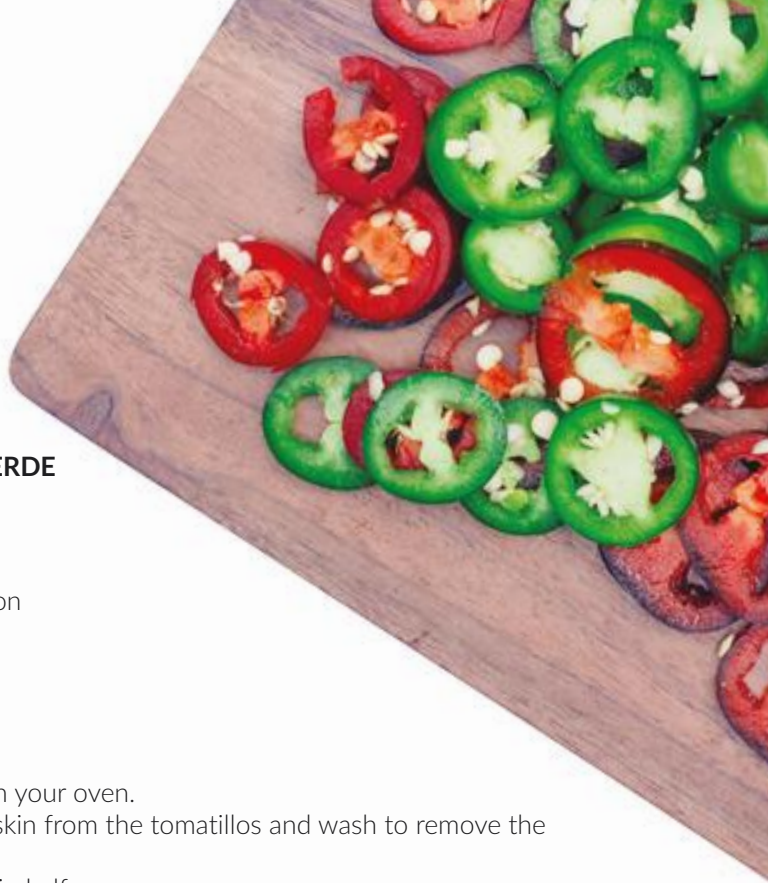
Toast Pine nuts until golden brown.

Transfer to a food processor and let cool.

Add the parmesan cheese and the garlic and pulse until finely ground.

Add the basil and with the motor running slowly add a steady stream of olive oil until the pesto is mostly smooth. Add salt and pepper to taste.

Pine nuts signal a time of prosperity in our life. It encourages us to open up to new ideas and sources of inspiration so we may create with fresh eyes and a renewed spirit. Reflect on the "Prosperity in your life" while enjoying this very special nut.



KRISTY'S SALSA VERDE

- 8 - 10 tomatillos
- 2 jalapeños
- ½ large white onion
- 2 cloves garlic
- ½ cup cilantro
- juice of one lime
- ½ tsp salt

Turn on the broiler in your oven.

Tear off the papery skin from the tomatillos and wash to remove the sticky stuff.

Cut the 2 jalapeños in half.

On an oiled cookie sheet, place the halved tomatillos and the jalapeños. Roast until the tomatillos and jalapeños are charred. Flip over and roast the other side. Remove from the oven and let cool slightly.

Add the Tomatillos, jalapeños and all other ingredients to a blender or food processor and pulse until you obtain a desired consistency.

It is nice to serve warm or at room temperature but cold works as well.

The Tomatillo dates back 52 Million years! If plants have memory, we could all learn a lot from this fruit who is considered the “sassy” cousin of the tomato due to its tangy outbursts of flavors. When I see the word “Tomatillo” it stirs up in me a desire to sing the old Boy George song, Karma Chameleon. It would go something like this:

"Toma, toma, toma, toma, toma ta til eee ooo

You come and go, you come and go

Loving would be easy if your colors were like my dreams

Red, gold, and green, red, gold, and green."

Maybe the Tomatillo brings out the “Playfulness” in all of us and that is why we love it so much!

Salsa is such a wonderful “party” food inviting all to commune together in laughter and in love. It screams of festivities and celebrations. I cannot imagine how many batches of this delightful concoction I have made over the years. Remarkably, each batch possesses its own unique flavor never tasting quite the same. Tomatoes, Cilantro, Onion and Jalapeño, each possessing their own tasteful characteristics combine together in perfect harmony and balance. It reminds me of all of us who come together, each with our own unique gifts, talents and beliefs; yet so blended together as family and friends.



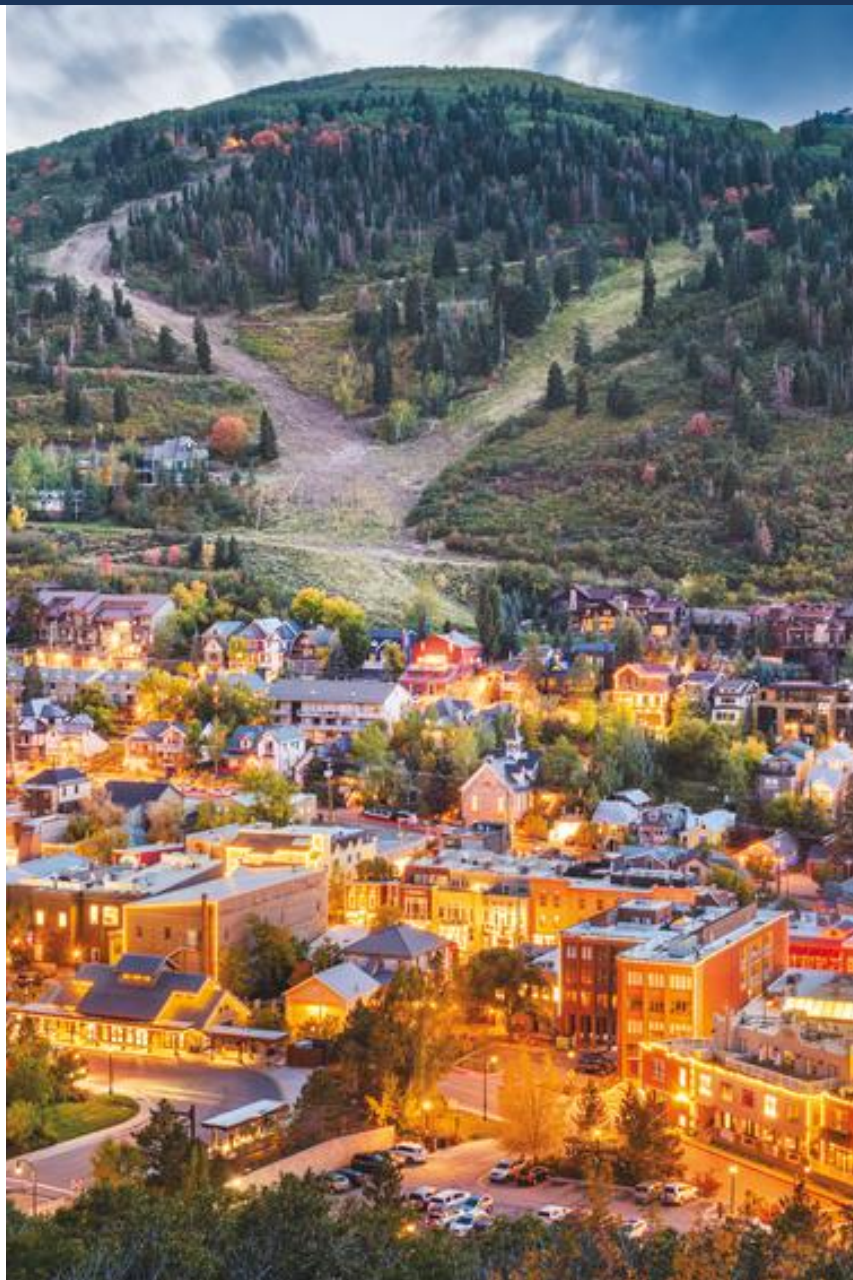
KRISTY'S TRADITIONAL SALSA

(Traditional Salsa given to me from a Hispanic Mom at Our Lady of the Valley School)

- 1 can (10 oz) of diced tomatoes and green chiles (Rotel Brand)
- 1 can (14 oz) of diced tomatoes with juice
- ½ cup fresh cilantro leaves (I add more for taste)
- ½ of an onion
- 1 clove garlic, minced
- 1 whole jalapeño, quartered and sliced thin, with seeds and membrane (less for a more mild flavor)
- 1 tsp ground cumin
- ¼ tsp salt
- ½ whole lime, juiced

Add all ingredients in a blender and pulse until you get the consistency you want.

MISCELLANEOUS





LORI DILLINGER'S PINEAPPLE SIDE DISH

- ¼ lb butter
- 1 cup sugar
- 4 eggs
- 1 can crushed pineapple, drained
- 5 slices bread

Grease casserole pan.

Cream butter with sugar.

Break eggs put in and stir.

Add pineapple.

Break 5 slices of bread into pieces and stir.

Bake at 350° for 30 minutes.

KRISTY'S HUMMUS

- 1 can of garbanzo beans - drained
- ½ tsp cumin
- 1 clove of garlic or more
- ½ lemon, squeezed
- 2 - 3 oz tahini
- Salt and pepper to taste

Add all ingredients to food processor and blend until smooth.

If you desire the consistency to be runnier, then you can add ice cold water until it is what you want!

MARNY'S YULE CHEER

- 1 can (46 oz) pineapple juice, chilled
- 1 bottle (28 oz) mineral water
- 1 can (6 oz) frozen OJ concentrate
- 1 lemon or lime, thinly sliced
- 2 cups fresh or frozen strawberries
- 1 bottle chilled champagne

Mix altogether in large punch bowl.
Put champagne in last.

BUFFALO BILL'S HOT CIDER

- Cider
- Orange peel
- Cloves
- Whole cinnamon stick

Put cider in bottom of percolator
and remaining ingredients in
basket. Perk, then remove basket.



HAMBURG GOURMET WASSAIL

- 1 cup sugar
- ½ cup water
- Lemon slice
- Cinnamon sticks
- 4 cups red wine
- 2 cups cranberry juice
- 2 cups lemon juice

In large saucepan, combine sugar, water, 3 lemon slices and cinnamon sticks. Bring to a boil, stirring to dissolve sugar. Boil gently, 5 minutes. Strain. Combine sugar syrup, wine, cranberry and lemon juice. Heat until hot, do not boil. Garnish with lemon slices and a cinnamon stick for each cup.





WYDYSH'S HOT SAUCE

- 40 large tomatoes
- 12 medium onions
- 20 red pepper (seeds and all)
- 7 cups sugar
- 6 cups white vinegar
- 6 Tbsp salt

Cut tomatoes.

Chop or grind peppers and onions, being careful not to get cut surface on hands.

Mix all. Cook til mixture thickens.

Pour into small, sterilized jars and seal.



ERIC STOVER PIZZA DOUGH RECIPE

Make 2 to 4 days prior to use.

- 540 grams of flour
- 12 grams of salt
- 12 grams of sugar
- 4 grams of yeast



Put all of these ingredients into a mixing bowl and then add:

- 360 grams of water
- 20 grams of olive oil

Mix together in a mixing bowl on low speed for 1-2 minutes, then increase speed to 4 or 5 for 2 minutes.

Remove dough from bowl and leave on a countertop for 3-5 minutes - the dough should feel sticky.

Knead dough for 1-2 minutes (to develop gluten) - a small piece should stretch easily when done.

Make a "ball" out of dough to get a smooth surface. Squirt a small amount of olive oil into a round plastic cylindrical container, and spread around the whole container with your hand.

Place the ball into an oiled container and rotate the dough to ensure the entire surface is lightly covered in oil.

Push the dough to flatten the ball into level mass, cover the container, and place it in the refrigerator or a really cool area for the night.

Observe how much the dough has risen by the next day, and if not approximately doubled in thickness, place the container in warmer place until it has doubled in thickness.

Then separate the dough into three equal-sized balls, roll each ball into a "round ball", place the three balls onto a small metal cookie sheet, and cover with plastic.

Return to the refrigerator (or cool area) for the night. Your dough balls are then ready to be made into pizza crusts.



KENT'S FAMOUS PIZZA SAUCE

- 1 can (28 oz) good quality tomatoes
(I like San Marzano.)
Do not buy anything but but whole tomatoes. They are always best quality.
- 1 Tbsp garlic, minced
Always buy fresh garlic, do not wimp out and buy processed!
- 2 Tbsp extra virgin olive oil
- 1 tsp sea salt
- 1 tsp sugar
- ½ tsp red pepper flakes
- *optional:* 1 tsp oregano

Pulse tomatoes in a blender or immersion blender to get fairly smooth. Put olive oil and garlic in a cool heavy bottomed pan. Always good to start garlic in a cold pan and slowly bring up to simmer to prevent chance of burning. Once garlic start to perfume add tomatoes and seasonings to pan. Bring to a boil and then reduce heat to simmer. Continue to simmer for about an hour to reduce and get sauce to right consistency. If still too thin cook a little longer. Let cool slightly and then taste. Adjust seasoning to taste.





THE SCHLOPY SINGING GRACE

Must hold hands and swing back and forth to the Johnny Appleseed tune.

*Oh, the Lord's been good to me and so I thank the Lord
For giving me the things I need
The sun and the rain and the apple seed
Oh the Lord's been good to me.
Amen.*

*Some of our best memories
are breaking bread together
with our friends and family.*

DESIGNED BY

