

Our Favorite

4th
grade

Recipes

Becky



Apple Cake (Jablkowy)

Debbie Werling

$\frac{1}{4}$ lb. margarine	1 tsp. soda
1 cup sugar	1 cup sour cream
1 tsp. vanilla	2 apples (chopped)
2 eggs	1 pear (chopped)
2 cups flour (sifted)	1 tsp. salt
1 tsp. baking powder	

Cream sugar and margarine. Add vanilla and eggs and beat well. Add to egg mixture and alternate when adding sour cream. Fold in pear and apple. Grease 13" x 9" pan and pour mixture in. Top with:

1 tsp. cinnamon	2 tblsp. margarine
1 cup brown sugar	$\frac{1}{2}$ cup nuts (chopped)

Bake at 350 for $\frac{3}{4}$ hour.

Black Moons
Joey Mills

$\frac{1}{2}$ cup Crisco	}
1 cup sugar	
1 egg	
1 cup milk	

Mix well and add ingredients below

1 tsp. vanilla	}
2 cups flour	
$1\frac{1}{2}$ tsp. baking soda	
$\frac{1}{4}$ tsp. baking powder	
$\frac{1}{2}$ tsp. salt	
$\frac{1}{2}$ cup baking cocoa	

Bake at 375 for 9 min.

Filling

$\frac{3}{4}$ cup Crisco	$\frac{1}{2}$ cup marshmallow fluff
$\frac{3}{4}$ cup conf. sugar	$\frac{1}{2}$ tsp. vanilla

Beat until creamy. Put between cookies.

Tuna Casserole
Eric Schroeder

1 can tuna (drained)
1 8 oz. pkg. cream cheese
1 8 oz. pkg. muenster cheese
1 stalk celery (diced fine)
 $\frac{1}{2}$ small onion (diced fine)
 $\frac{1}{4}$ lb. mushrooms (sliced thin)
1 teaspoon parsley (diced fine)
6 tabbsp. flour
 $\frac{1}{2}$ stick margarine
1 lb. wide egg noodles (cooked)
 $\frac{1}{2}$ to 1 cup cracker crumbs.

Melt margarine in frying pan, add flour, stir in cream cheese then add celery, onion, mushrooms, parsley. Stir slowly over low heat until creamy. Pour $\frac{1}{3}$ over a layer of egg noodles in a buttered casserole. Lay 2 slices of muenster cheese over mixture. Then add another layer, $\frac{1}{3}$ of mixture. Again add muenster cheese. Then prepare 3rd layer as above. Sprinkle top with cracker crumbs. Bake at 350° for $\frac{1}{2}$ hour.

London Broil

1 tabbsp. butter or marg.	1 tsp. lemon juice
2 medium onions, thinly sliced	2 cloves garlic, crushed
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ tsp. salt
2 tblsp. salad oil	$\frac{1}{4}$ tsp. pepper
2-pound high-quality flank steak, scored	

Melt butter in skillet. Cook and stir onions and $\frac{1}{4}$ tsp. salt in butter until tender. Keep warm. Stir together salad oil, lemon juice, garlic, $\frac{1}{2}$ tsp. salt and pepper; brush on top side of meat. Broil meat 2-3 inches from heat about 5 minutes or until brown. Turn, broil 5 minutes longer.

Cut meat across grain at a slanted angle into very thin slices; serve with onions.

Eric Esfahanian

Gram's Chicken Soup

Angela Salafia

1 stewing chicken 5-6 lbs.	$\frac{1}{2}$ tsp. salt
5 quarts water	$\frac{1}{2}$ tsp. celery salt
2 cloves garlic, mashed	1 heaping tblsp. parsley flakes
1 whole med. onion, peeled	6 chicken bouillon cubes
$\frac{1}{4}$ tsp. pepper	
$1\frac{1}{2}$ cups Orzo (rice-shaped macaroni)	
8 carrots. - cut in half	

Cover chicken with water in large soup pot. Add garlic, onion, pepper, salt, celery salt and parsley. Bring to boil over medium-high heat. lower heat, cover and simmer gently for about 4 hours. (Chicken should be very tender and nearly fall from bones.)

Carefully remove chicken from pot and set aside. Strain soup through collander into another large pot.* Add another generous shake of parsley flakes. and the bouillon cubes and carrots. Return to heat, cover and cook 15 minutes. Add Orzo, bring to gentle boil and cook additional 15 minutes. Add chunks of cooked chicken to soup and cook additional 10-15 minutes until carrots and Orzo are tender. Add additional salt and pepper to taste. Ladle into soup bowls and sprinkle with parmesan cheese.

* If broiling chicken is used, soup will be greasy. Cool soup at this point and skim off fat.

Pork Adobo

Abraham Calimag

Ingredients: garlic, pepper, paprika, soy sauce, pork. water, wine or vinegar

Cut pork in 1 inch cubes. Put pork in pot. Season with paprika, garlic, pepper, soy sauce, and wine or vinegar. Add water, and boil pork until water dries up and pork turns oily.

Ginger Cookies
William deGroot

Cream together $\frac{3}{4}$ cup butter or margarine and 1 cup sugar. Add $\frac{1}{4}$ cup molasses and 1 egg. Mix well.

Sift 2 cups all-purpose flour with 2 tsp. baking soda, 1 tsp. each cinnamon, ginger and $\frac{1}{2}$ tsp. mace or cloves. Add to mixture.

Chill about one hour if desired for easy handling. In palm of hand by teaspoonful roll into small balls, then roll in sugar. Or drop by teaspoonful on greased cookie sheet leave room for spreading.

Bake at 350° to 375° for about 15 minutes. Remove from cookie sheet while warm.

Dark Chocolate Fudge
Amanda Sullivan

2 cups sugar	1 tblsp. light corn syrup
$\frac{2}{3}$ cup milk	4 tblsp cocoa or 2 sq. baking chocolate

Cook 15-20 minutes. Cool slightly, add:

1 tsp. vanilla

2 Tablsp. butter

1 Tablsp. marshmallow.

Beat. add nuts if desired

Pizza Dough
Amy Galligan

1 pkg. yeast	$3\frac{1}{2}$ cups flour
1 cup warm water	1 tsp. salt
$\frac{1}{2}$ tsp. sugar	

Sprinkle yeast in water add sugar, let stand 10 minutes until it begins to bubble. Put flour and salt in, beat until stiff. Knead about 5 minutes place in greased bowl. Let rise. Punch down; for 2 pizzas put half in each of 2 greased pizza pans.

Lemon-Filled Jelly Roll
Gilbert LaPoint

3 eggs	1 tsp. van. a
1 cup gran. sugar	3/4 cup cake flour
1/3 cup water	1 tsp. baking powder

Heat oven to 375 . Line and grease jelly roll pan. Beat eggs till thick. Beat in sugar gradually. Beat in water and vanilla on low, add flour, baking powder gradually till smooth. Bake 12-15 mins. invert on powdered towel, roll tight. Cool 30 mins. (sugar on rack) untoll - fill with lemon filling, garnish with whipped cream (sugar and vanilla added to taste.)

Lemon Filling

3/4 cup sugar	1 tblsp. butter
3 tblsp. cornstarch	1/3 cup lemon juice
3/4 cup water	4 drops yellow coloring
1 tsp. grated lemon peel	

Mix sugar, cornstarch in saucepan, stir in water gradually. Cook till it thickens and boils. Remove from heat, add peel and butter, stir in juice and color. Refrigerate if filling too soft.

Add powdered sugar over roll after filling.

Easy Apple Squares
Angela Salafia

Combine:

1 cup sugar	1 tblsp. flour
1/2 tsp. cinnamon	1/4 tsp. salt
1/4 tsp. nutmeg	

Pour over and mix with:

6 medium apples, peeled and thinly sliced. Sprinkle with 1 tsp. lemon juice; set aside.

Mix together until crumbly:

3 cups flour
1 cup sugar
2 sticks butter or margarine (1 cup) softened.

Spread 1/2 of crumb mixture in a 13" x 9" ungreased baking pan. Press down firmly with hand. Layer apples over and sprinkle remaining crumb mixture on top. Pat lightly.

Bake at 375 for about 1 hour. Cool and cut in squares

Chocolate Chippys
Stephen Urban

2 $\frac{1}{4}$ cups flour	1 cup white sugar
$\frac{1}{2}$ tsp. baking soda	2 eggs, beaten
1 tsp. salt	2 tsp. vanilla
1 cup Crisco	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{2}$ cup brown sugar	12 oz. pkg. choc. bits

Cream shortening and brown and white sugars together. Add eggs and vanilla. Beat thoroughly. Sift flour and soda and salt. Add to creamed mixture. Fold in nuts and chocolate chips. Drop from teaspoon onto greased cookie sheet. Bake at 350° for 10-12 minutes. Makes 100 cookies.

Congo Bars
Jay Lenda

2 $\frac{3}{4}$ cups flour	2 $\frac{1}{4}$ cup brown sugar
2 $\frac{1}{2}$ tsp. baking powder	3 eggs
$\frac{1}{2}$ tsp. salt	1 cup nuts
$\frac{2}{3}$ cup melted shortening	1 pkg. choc. bits

Mix and sift flour, baking powder, salt. Melt shortening and add sugar. Mix well. Allow to cool. Add eggs one at a time, mixing well. Add dry ingredients, then nuts and bits. Bake at 350° for 15-20 minutes.

E/T Cookies
Becky Olson

1 cup butter or marg.	$\frac{2}{3}$ cup cocoa
1 $\frac{1}{2}$ cups sugar	$\frac{3}{4}$ tsp. baking soda
2 eggs	$\frac{1}{2}$ tsp. salt
2 tsp. vanilla	2 cups Reese's
2 cups flour	pieces

Cream butter or marg. with sugar and both eggs and vanilla. Mix all the dry ingredients except the candy in a separate bowl. Add to creamed mixture and candy. Drop on ungreased sheet. Bake 10 minutes at 350°.

Devil Dogs
Amy Galligan

2 cups flour
1 cup sugar
1/2 cup cocoa
1/2 tsp. baking powder
1/2 tsp. baking soda

1 cup milk
1 egg
1 tsp. vanilla
1/2 cup shortening

Mix all together until smooth. Drop by
teaspoonful on greased and floured cookie
sheet, 2 inches apart. Let cool before
filling.

Filling Pudding

1 cup milk } Cook, stirring until
3 tblsp. flour } thick, Let cool.

1 cup sugar }
1 cup shortening } Cream together. Beat
1 stick oleo } for 10 minutes. Add
1 tsp. vanilla } milk, flour mixture.
Beat 5 minutes.

Old-Fashioned Sugar Cookies
Katie Noon

Cream until light and fluffy
1/2 cup butter. Beat in 3/4
cup sugar. Add 1 egg or 2 egg
yolks, 1/2 tsp. vanilla. Beat thor-
oughly Add 1 tblsp. cream or milk.
Sift together and stir in 1 1/4 cups
flour 1/4 tsp. salt, 1/4 tsp. baking powder.
Mix well and arrange by teaspoonsful
on a buttered cooky sheet, 1 inch apart.
Bake about 8 minutes at 375°. Makes 50 to
60 cookies.

Lasagna
Diane Duval

1 lb. ground beef 2 6 oz. cans tomato paste
1 lb. Ital. sausage $\frac{1}{2}$ cup chopped onions(fine)
1 clove garlic,minced $\frac{1}{2}$ tsp. oregano
1 tblsp. crushed basil
 $1\frac{1}{2}$ tsp. salt
1 1 lb. can stewed tomatoes

Skin the sausage. Brown the beef and sausage.
Drain the excess fat. Put in the rest of the
ingredients and let the whole mixture simmer for
30 minutes or longer.

1 10 oz. pkg. lasagna. Cook the lasagna accord-
ing to the directions on the package.

3 cups Ricotta cheese 1 tsp. salt
 $\frac{1}{2}$ cup Parmesan cheese $\frac{1}{2}$ tsp. pepper
2 tsp. parsley 1 lb. mozzarella cheese
2 eggs shredded

Put one layer of noodles. a layer of ricotta mix.
a layer of mozzarella, a layer of meat sauce.
Repeat. End with a layer of meat sauce. Bake at
375° for 30 minutes. Cool 10 minutes. then cut
and serve. Serves 10 to 12 people

This recipe takes at least 2 hours from start
to finish. Hint: put the water to boil the noodles
on at the same time you start your meat mixture.