**Baked Chicken Florida**

**Ingredients**

* 1 can condensed SOUP: chicken broth
* JUICE: 1/2 c. orange juice
* SEASONING: 1 clove garlic, minced
* 1/4 tsp. tarragon
* 3 lbs. chicken parts
* 1 Tbs. cornstarch

**Directions:** Place chicken in shallow baking dish. Mix SOUP, JUICE, SEASONING and tarragon, then pour over chicken. Cover and refrigerate at least 2 hours, turning chicken occasionally. Drain chicken, reserving marinade. Arrange chicken in shallow roasting pan. Bake at 375° for 50 minutes or until chicken is fork-tender, basting frequently with marinade. Remove to serving platter and keep warm. Pour remaining marinade and pan drippings into 1-qt. saucepan; stir in cornstarch. Heat to boiling, stirring occasionally, then cook 1 minute more. Spoon some sauce over chicken; use remainder on rice.

**Yield:** Serves 4

Variations (mix ‘n’ match):

|  |  |  |
| --- | --- | --- |
| SOUP | JUICE | SEASONING |
| Spanish style vegetable | ¼ c. lemon juice + ¼ c. water | ½ tsp. minced fresh ginger root |
| Chicken with rice | ¼ c. lime juice + ¼ c. water | 2 Tbsp. chopped fresh chives |

**Baklava**

**Ingredients**

* 3 c. pecans, finely chopped
* 1 ½ c. sugar
* 1 tsp. cinnamon
* 3/4 c. butter, melted (you’ll need way more than this, but it’s a start)
* 1/2 of a 16 oz. pkg. frozen phyllo dough (14x9” rectangles), thawed
* 3/4 c. water
* 3 Tbsp. honey
* 1/2 tsp. finely shredded lemon peel
* 1 Tbsp. lemon juice
* cinnamon stick, 2”

**Directions:** Heat oven to 325°. In large bowl, stir together pecans, 1/2 c. sugar and cinnamon; set aside.Brush bottom of a 13x9" baking dish with melted butter. Unroll phyllo dough. Layer 5-6 sheets in the prepared pan, brushing *each* sheet generously with melted butter. Sprinkle with about 1 c. of nut mixture. Repeat layering phyllo and nut mixture two more times, brushing each sheet with butter. (To keep unused phyllo from drying out while you’re working on one sheet, keep between two damp paper towels.) Top with remaining phyllo sheets (brush with butter as usual). Cut into squares, then cut each square into a triangle.Bake 35-45 minutes or until golden. Cool slightly in pan on wire rack.

Meanwhile, in saucepan stir together 1 c. sugar and remaining ingredients. Bring to a boil; reduce heat and simmer uncovered for 20 minutes. Remove cinnamon. Pour syrup over warm baklava in pan, then cool completely.

**Yield:** 32-48 pieces

**Comments**

This recipe does require some work, so make sure you have at least 2 hours free. But as always, it is worth the effort you put into it!

**Boxed Mac & Cheese That Doesn’t Suck**

**Ingredients**

* 2 boxes of Mac & Cheese
* Extra Virgin Olive Oil
* Diced Onions (a couple handfuls)
* Plain yogurt or sour cream
* Milk

**Directions**

1. Cook the elbows, but make sure you don't overcook - use the **low** end of the time range on the box.
2. While those elbows are draining in a colander, cover the bottom of the same pan with olive oil (don't be too shy, but I use less oil than the amount of butter recommended on the box).
3. Dump those diced onions in there and lower the heat to medium. We just want to get them barely translucent, so they lend a sweetness and no heat.
4. I put the elbows back in the pan at this point, and stir them up for a minute to get them hot and lubed.
5. Dump the box’s cheese mix in, along with about two tablespoons of the yogurt (just eyeball it) and enough milk to loosen things up. I like to toss in some black pepper at this point, as much for the nose as for the tongue.
6. Stir on the heat until all the powder is melted and mixed. Add more milk/yogurt to get the consistency you want.
7. I'd recommend experimenting with some other ingredients, as well. We’ve had good results with finely diced bell peppers (especially yellow), left-over taco meat, frozen peas, **cooked bacon.**

**Yield:** 2-4 servings

**Brian’s Mashed Potatoes**

**Ingredients**

* Baking potatoes (number of people + 1)
* Butter (1/2 stick per 5 potatoes)
* Milk

**Directions**

1. Fill a large pot with water. Salt the water to taste and bring it to a boil.
2. Peel and cut the potatoes, the thinner the better. When the water comes to a boil, put potatoes in the pot, stirring occasionally.
3. Put butter and milk into a bowl and microwave until hot.
4. Remove potatoes when they are soft all through, but before they get "shaggy" (usually 15-25 minutes).
5. Drain the potatoes in a colander, then return them to the pot. Reduce heat and steam the potatoes until they are dry.
6. Remove potatoes from heat. Add milk/butter mixture and salt. Mash the potatoes until they reach “fluffy mountain” stage (about 2 minutes). A brief, efficient mashing keeps the potatoes from turning gummy.
7. Taste. Add more salt, butter, and milk until you are satisfied with taste and texture. Make sure not to undersalt; you will use more than you expect. Be generous with salt and butter, stingy with milk.

**Comments**

Hot, dry potatoes and hot butter are the keys to good mashed potatoes. You can also add pepper, parsley flakes, or sour cream for variety.

**Chicken Divan Crescent Ring**

**Ingredients**

* 1 large chicken breast (10 oz.), cooked and chopped
* 1/2 lb. fresh or frozen broccoli
* 1 small onion
* 8 oz. Monterey Jack cheese, shredded
* 3/4 c. Parmesan cheese
* 2 Tbsp. mayonnaise
* 2 oz. mushrooms
* 1 tsp. lemon juice
* 2 pkgs. crescent rolls

**Directions:** Preheat oven to 350°.Chop broccoli and onions and microwave 3-4 minutes. Mix in all remaining ingredients except rolls.Arrange rolls on pizza pan or cookie sheet, with wide ends towards the center, overlapping, with an approx. 3” circle in the center. Shape and mound filling over the biscuit base. Bring the points up over the filling. Tuck points under the base, forming ring (filling may not be completely covered). Bake 20-25 minutes.

**Yield:** 4 servings

**Comments**: I’m not sure how you lay the rolls on the pizza pan—the instructions don’t seem clear enough, so I’m going to ask my mom. I will say this recipe tastes very good, though!

**Espresso Thumbprint Cookies**

**Cookie Ingredients**

* 3/4 c. sugar
* 3/4 c. butter, softened
* 1/2 tsp. vanilla
* 1 egg
* 1 ¾ c. flour
* 3 Tbsp. unsweetened baking cocoa
* 1/4 tsp. salt

**Filling Ingredients**

* 1/4 c. heavy whipping cream
* 2 tsp. instant espresso coffee (dry)
* 1 c. milk chocolate chips
* Candy sprinkles or crushed peppermints, if desired

**Directions:** Heat oven to 350°.In large bowl beat sugar, butter, vanilla and egg (mixer or spoon is fine). Stir in flour, cocoa and salt. Shape dough by rounded teaspoonfuls into 1” balls. Place on ungreased cookie sheet 1” apart (they won’t really widen at all). Indent each cookie with thumb, but do not press all the way to cookie sheet.Bake 7-11 minutes or until edges are firm (I found 7-8 minutes worked best for me). Quickly remake indentations if necessary. Immediately remove to cooling rack and let cool about 30 minutes.In 1-qt. saucepan heat whipping cream and coffee over medium heat, stirring occasionally until steaming and coffee is dissolved. Remove from heat; stir in chocolate chips until melted. Cool about 10 minutes or until thickened. Spoon into indentations and top with peppermints.

**Yield:** Feeds 4

**Comments**: These make excellent Christmas cookies. I suggest the peppermints over the candy sprinkles—it just seems to go better with the overall flavor of the cookies. To crush peppermints: place into a Ziploc bag, seal out air and forcefully whap with knife handle until desired size (this is the best way I’ve found thus far). If you think of a better way please let me know!

**Festive Peppermint Marshmallows**

**Ingredients**

* butter and powdered sugar
* 2 ½ Tbsp. unflavored gelatin
* 1/2 c. cold water
* 1 ½ c. granulated sugar
* 1 c. corn syrup
* 1/4 tsp. salt
* 1/2 c. water
* 1 tsp. peppermint extract

**Directions**

1. Rub cold butter over the bottom and sides of a glass baking dish (11x7”), then generously coat with powdered sugar. In large bowl, sprinkle gelatin on 1/2 c. cold water to soften; set aside.
2. In 2-qt. saucepan, heat granulated sugar, corn syrup, salt and water over low heat, stirring constantly until sugar is dissolved. Heat to boiling; cook without stirring to 250° on candy thermometer. Remove from heat.
3. Slowly pour syrup into softened gelatin while beating with electric mixer on high speed. Beat until mixture is white; add peppermint extract and continue to beat until it has almost tripled in volume (if it starts climbing up your beaters, it’s time to stop beating). Quickly pour into pan, scraping bowl clean; mixture will become too sticky if you don’t move fast. Dust top with powdered sugar.
4. I haven’t yet figured out an easy way to cut these; I usually just drag a sharp knife through several times (try Googling for suggestions). When you pull pieces out, dip the cut sides in powdered sugar so they won’t be sticky anymore.
5. Store in airtight container at room temperature up to 3 weeks.

**Comments:** Some flavor variations (I’ve only tried the vanilla): substitute 1 tsp. vanilla for the peppermint; or dust tops of marshmallows with cocoa; or sprinkle with shredded coconut; or melt chocolate and add to mixture while beating. Food coloring can also be added with the extract (blue goes nice with the peppermint for a Christmas look). These are a little work, but they can’t be compared with store-bought marshmallows and they are great with hot chocolate. I believe they will be a Christmas tradition of mine.

**Mom Koser’s Bean Soup**

**Ingredients**

* One whole ham with bone
* 3 c. dried beans (1/2 navy, 1/2 Great Northerns)
* 1 tsp. baking soda
* 1 c. chopped carrots
* 1 c. chopped celery stalks and leaves
* 1/2 c. chopped green onions
* 2 c. chopped ham (or amount desired)
* 1 (8 oz.) can tomato sauce
* 2-4 Tbsp. molasses (or amount desired for taste)
* a few drops of liquid smoke

**Directions:** Bake or grill the ham (grilling is better), placing in pan with water. When done keep ham bone, broth and desired amount of meat (save the rest of the meat for a different meal).

Place beans in bowl of water and let soak overnight. If unable to leave overnight: place on stove and bring to a boil; cover and let stand 3 hours. Drain. Add fresh water, enough to cover beans 1 inch. Cook over high heat uncovered until it comes to a boil; reduce heat and boil 5 minutes. Stir in baking soda and continue to simmer. After about 40 minutes test for tenderness—hold two beans in a spoon; if the skins crack as you blow on them, they are done.

Drain water from beans. Cover with fresh water and add ham broth and bone. If using crockpot, put mixture in crockpot now. Add remaining ingredients; turn on low and simmer until all vegetables and beans are very soft (beans may be a little mushy).

**Yield:** Feeds a family of 8

**Comments**: The longer this cooks the better, for more flavor.

**Mom Koser’s Old-Fashioned Strawberry Jam**

**Ingredients**

* Strawberries, 3 dry pints
* 2 ½ c. sugar
* 2 oz. paraffin wax

**Utensils**

* 6 oz. preserve jars (4 of them)
* 3 qt. kettle
* sterilizing kettle
* tongs, ladle, wide-mouth funnel
* saucepan and tin cup (or small soup can)

**Directions:** Wash strawberries, removing hulls and leaves. Slice them, cutting out all soft spots. In 3-qt. kettle, alternate layers of sugar and strawberries, beginning and ending with sugar. Cover and set aside until all sugar is absorbed in the juice, 3 hours or more.

Wash and sterilize all other utensils by boiling them for 15 minutes; let stand in hot water until ready to use.

Bring berries and sugar to a boil over high heat. Reduce heat to medium and continue to cook about 20 minutes, stirring frequently. Stop cooking when the syrup drops from the spoon in sheets. Pour into jars with funnel and seal with paraffin wax. To seal: Heat paraffin and pour 1/8” on hot jam. Let cool, then add a second layer. Follow package directions for use. Don’t forget to label and date your jars!

**Comments**: Caution regarding the paraffin: It is flammable, and mice like to eat it. Best put a lid on top of the paraffin.

**Mom Koser’s Pecan Ginger Loaf**

**Ingredients**

* 1 stick butter
* 1 ½ c. sugar
* 2 eggs
* 1+2/3 c. flour
* 2 tsp. ginger
* 1 tsp. baking soda
* 1/2 tsp. cinnamon
* Generous 1/2 tsp. allspice
* 3/4 tsp. salt
* 1 cup canned pumpkin\*
* 1/2 c. chopped pecans
* 1/3 c. water

**Directions:** Beat butter and sugar until creamed. Add eggs one at a time and mix. In separate bowl, stir together flour and spices. Add flour mixture to cream mixture alternately with water; beat well after each addition. Add pumpkin and beat to blend, then add nuts and stir.

Turn into buttered 9x5x3” loaf pan; spread until smooth and even.Bake at 350° for 60-70 minutes. Allow to cool in pan for 10 minutes, then remove to wire rack.

**Yield:** 1 loaf

**Comments**: You can also bake 2 loaves in smaller pans or 6 mini loaves. Reduce baking time to 35 minutes or until toothpick inserted into center comes out clean.

\*For fresh pumpkin:

Preheat oven to 425°. Wash outside of pumpkin with soap. Cut into smaller pieces, removing seeds but not pulp. Place in tightly covered pan with 1” water in bottom. Bake 1 hour or until pumpkin is very soft. Remove pulp and discard, then scrape pumpkin from rind. Mash and store in freezer in Ziploc bags, 1 cup in each.

**Orange Carrot Soup**

**Ingredients**

* 2 Tbsp. butter
* 1 lb. carrots, cut into 2” slices
* 3 medium onions, coarsely chopped
* 2 garlic cloves, chopped
* 1/3 c. flour
* 4 c. chicken stock
* 1 tsp. sugar
* juice of one orange
* 1 c. heavy cream
* pinch cayenne pepper
* salt and pepper to taste
* 1 c. chopped watercress

**Directions:** Melt butter in Dutch oven. Add carrots, onions and garlic to butter and sauté 5 minutes. Add flour and stir well. Gradually add chicken stock and bring to a boil, stirring constantly. Cover and simmer for about 20 minutes. Add sugar and simmer 10 minutes longer.Remove from heat and puree in food processor. Return soup to pan and add orange juice and cream. Season with cayenne, salt and pepper. Reheat gently, but do not boil. Garnish with watercress and serve.

**Yield:** Serves 4

**Comments**: This recipe is surprisingly good (I know it seems a little weird). I added a little more cayenne than it called for—it helped bring out the flavor! The watercress is a must, as it adds a nice crisp contrast.

**Overnight Cinnamon Rolls**

**Roll Ingredients**

* 1 pkg. yeast
* 1 c. warm water
* 1/4 c. white sugar
* 1 tsp. salt
* 2 Tbsp. butter
* 1 egg
* 3 c. flour
* butter, brown sugar and cinnamon

**Topping Ingredients**

* 1/2 c. butter
* 1/2 c. brown sugar
* 1/2 c. white sugar
* 1/2 tsp. cornstarch
* 3 Tbsp. milk
* 1/2 c. chopped nuts
* 1-2 tsp. cinnamon

**Directions:** Dissolve yeast in warm water. Add 1/4 c. sugar, salt and butter and mix well. Beat egg and add to mixture. Add flour and knead until well mixed. Put in greased bowl; grease top of dough and cover. Refrigerate overnight.

On lightly floured surface, roll out dough to 1/2” thickness. Spread with butter, brown sugar and cinnamon (be generous!). Roll up and cut into 2” slices; set aside.

For topping: melt butter in saucepan, then add remaining ingredients and heat, stirring frequently. Pour into *large* baking pan, set rolls into syrup and cover. Let rise 1 hour. Bake at 375° for 20 minutes. Invert rolls onto serving dish and serve.

**Yield:** Makes 10-12 rolls

**Comments**: I recommend using a large pan for this, as the rolls will swell to immense sizes. If you don’t want huge rolls, only let them rise for half an hour. I’ve also forgone cutting the roll into slices, and just made cinnamon logs.

**Pasta and Bean Soup**

**Ingredients**

* MEAT: 4 slices bacon, diced
* 1/2 c. each chopped onion and celery
* 1/2 c. shredded carrot
* 1 clove garlic, minced
* 1 can condensed SOUP: minestrone
* 1 soup can water
* 1 (19 oz.) can light red kidney beans with liquid
* 1/2 teaspoon crushed HERB: basil
* 1 bay leaf
* 1/8 tsp. pepper
* 1/2 c. uncooked PASTA: elbow macaroni

**Directions:** Cook MEAT in 4-qt. Dutch oven over medium heat until lightly browned, stirring occasionally. Add onion, celery, carrot and garlic; cook until veggies are tender, stirring occasionally. Stir in remaining ingredients except PASTA. Heat to boiling, then reduce heat to low. Cover; simmer 15 minutes.Stir in PASTA; cook about 12 minutes more or until pasta is tender. Discard bay leaf and serve.

**Yield:** Feeds 2 people

Variations (mix ‘n’ match):

|  |  |  |  |
| --- | --- | --- | --- |
| MEAT | SOUP | HERB | PASTA |
| ½ c. diced cooked ham+2 Tbsp. salad oil | Vegetable | Thyme leaves | Small shell macaroni |
| 4 oz. bulk pork sausage, crumbled | Spanish style vegetable | Oregano leaves | Ditalini |

**Sausage Cornbread**

**Ingredients**

* 12 oz. SAUSAGE: cheese-stuffed Lil' Smokies
* 2 Tbsp. water
* 1 can condensed SOUP: cream of celery
* 2 eggs
* 3/4 c. LIQUID: milk
* 2 Tbsp. salad oil
* 1 c. flour
* 1 c. cornmeal
* 1/4 c. sugar
* 1 Tbsp. baking powder
* butter
* TOPPING: maple syrup

**Directions:** Preheat oven to 350° and grease an 8x12” dish. In small bowl, combine SOUP and eggs; gradually stir in LIQUID and oil. In medium bowl combine flour, cornmeal, sugar and baking powder. Add soup mixture, stirring just to moisten. Pour into prepared baking dish and press sausages into batter. Bake 30 minutes or until bread springs back when lightly touched with finger. Serve warm with butter and TOPPING.

**Yield:** Serves 6

Variations (mix ‘n’ match):

|  |  |  |  |
| --- | --- | --- | --- |
| SAUSAGE | SOUP | LIQUID | TOPPING |
| Pork/smoked sausage links | Cream of mushroom | Apple juice | Honey |
| Italian sausage in casings, cut in 2” | Cheddar cheese | Chicken broth | Fruit preserves |

**Skillet Seafood Bisque**

**Ingredients**

* 1/4 c. butter
* 1/2 c. sliced mushrooms
* VEGETABLE: 1/4 c. chopped onion
* 1 clove garlic, minced
* 3 Tbsp. flour
* 1 can condensed chicken broth
* SEAFOOD: 1 lb. medium shrimp, shelled
* LIQUID: 1 c. milk
* 1 tsp. dried parsley
* GARNISH: grated Parmesan cheese

**Directions:** Melt butter in 10” skillet and add mushrooms, VEGETABLE and garlic; cook until tender, stirring occasionally. Stir in flour until smooth. Gradually stir in chicken broth; heat to boiling, stirring constantly.Add SEAFOOD and reduce heat to low. Cover; simmer about 5 minutes or until seafood is done. Stir in LIQUID and parsley and heat through. Ladle into bowls and top with GARNISH.

**Yield:** Feeds 2 people

Variations (mix ‘n’ match):

|  |  |  |  |
| --- | --- | --- | --- |
| VEGETABLE | SEAFOOD | LIQUID | GARNISH |
| 2 Tbsp. chopped fresh chives | 1 lb. bay scallops | ½ c. dry white wine+½ c. heavy cream | Fresh dill sprigs |
| ¼ c. chopped green onions | 1 lb. monkfish or other firm fish fillets, cubed | 1 c. half-and-half | Ground nutmeg |
| ½ c. chopped green pepper | 1 pint shucked clams, drained/chopped | 1 c. clam juice | Cooked, crumbled bacon |

**Souper Easy Quiche**

**Piecrust Ingredients**

* 1 c. flour
* 1/2 tsp. salt
* 1/3 c. shortening
* 2-3 Tbsp. cold water

**Quiche Ingredients**

* 1 4 eggs
* 1 can condensed SOUP: cream of mushroom
* 1/2 c. cream
* 1 c. shredded CHEESE: sharp Cheddar
* MEAT: 1/2 c. diced cooked chicken
* 1/2 c. VEGETABLE: broccoli, chopped/cooked/drained
* piecrust
* nutmeg

**Directions:** To make piecrust, stir flour and salt. Using two forks, cut in shortening until mixture resembles coarse crumbs. Add water one Tbsp. at a time, mixing until pastry holds. Pat dough into sides and bottom of 9” pie plate.To make quiche, beat eggs until foamy. Add SOUP and cream, mixing well. Sprinkle CHEESE, MEAT and VEGETABLE evenly over piecrust. Pour soup mixture over all and sprinkle with nutmeg. Bake at 350° for 50 minutes or until center is set. Let stand 10 minutes before serving. **Yield:** Feeds 4

Variations (mix ‘n’ match):

|  |  |  |  |
| --- | --- | --- | --- |
| SOUP | CHEESE | MEAT | VEGETABLE |
| Cheddar cheese | American | ½ c. diced cooked ham | Drained, cooked cut asparagus |
| Cream of onion | Monterey Jack | 6 slices bacon, cooked, drained and crumbled | Sliced mushrooms |
| Cream of celery | Swiss | ½ c. diced cooked turkey | Drained, cooked chopped spinach |

**Souper Enchiladas**

**Ingredients**

* 1/2 c. salad oil
* 8 (6”) corn tortillas
* 1 c. chopped onion
* 1 large clove garlic, minced
* 1 can condensed SOUP: bean with bacon
* 2 c. shredded cooked MEAT: chicken
* 1/2 c. water
* 1 tsp. cumin
* SEASONING: 4 oz. can chopped green chilies, drained
* 8 oz. jar of salsa
* 1 c. shredded CHEESE: cheddar

**Directions:** Heat oil in skillet and fry tortillas 2-3 seconds on each side. Drain on paper towels, reserving about 2 Tbsp. oil. Over medium heat stir oil, onion and garlic until tender. Stir in SOUP, MEAT, water, cumin and SEASONING. Heat through. Spoon about 1/3 c. mixture onto each tortilla and roll up. Arrange in 8x12” baking dish. Pour salsa over tortillas and top with cheese. Cover with foil and bake 25 minutes at 325°. Uncover and bake 5 minutes more.

**Yield:** Serves 4

Variations (mix ‘n’ match):

|  |  |  |  |
| --- | --- | --- | --- |
| SOUP | MEAT | SEASONING | CHEESE |
| Black bean | Chicken | 2 jalapeno peppers, seeded/chopped | Longhorn |
| Chili beef | Beef | ¼ tsp. hot pepper sauce | Monterey Jack |

**Stuffed Bell Peppers**

**Ingredients**

* 4 *large* red bell peppers with flat bottoms
* 1 lb. ground beef
* chopped onion
* 2 garlic cloves, finely chopped
* 1 small can green chilies, with juice
* paprika and salt to taste
* 2 Tbsp. flour
* 1 c. beef stock
* 2/3 c. cream
* 1 c. cream cheese
* pinch of cayenne pepper and salt
* 3/4 c. raisins (or more if desired)

**Directions:** Cut the tops off the bell peppers; remove seeds and membranes without piercing shells or bottoms, then set aside. Remove stems from tops and chop excess pepper.

In a skillet, cook beef, onion, garlic and excess bell pepper. Add chilies, paprika and salt, then stir in flour. Gradually stir in stock. Bring to a boil, stirring constantly, then reduce heat, cover and let simmer 30 minutes (you may reduce this time if desired). Heat oven to 350°. Brush an ovenproof dish/cookie sheet with oil. Spoon beef mixture into bell peppers; stand them upright in prepared dish and bake for 45 minutes.

When you have 5-10 minutes left, heat all remaining ingredients (except raisins) in saucepan; stir constantly until smooth. Add raisins and heat; do not let mixture boil. Remove peppers from oven and pour cream sauce over them; return to oven and bake an additional 15 minutes. Serve immediately.

**Yield:** Serves 4

**Comments**: This is my prize-winning recipe, practically guaranteed to turn the staunch disliker of bell peppers into a believer. The meat mixture can be made in advance so that all you have to do is cook the peppers the next day. Suggested sides: Corn, biscuits and fruit juice (although the peppers are quite filling).

**Swiss Cake Roll**

**Ingredients**

* Cocoa, for dusting (you’ll need a fair amount)
* 6 eggs, separated
* 3/4 c. granulated sugar, divided
* 3/4 c. cocoa
* 2 ½ tsp. vanilla, divided
* pinch of salt
* 1 ½ c. whipping cream
* 1/2 powdered sugar
* garnishes: whipped cream, powdered sugar, strawberries

**Directions:** Grease bottom and sides of a 15x10” jellyroll pan; line with wax paper. Grease wax paper and dust with cocoa; set aside.

Beat egg whites until soft peaks form; gradually add 1/2 c. granulated sugar, beating until stiff peaks form. Set aside. In separate bowl, beat egg yolks at high speed until foamy. Gradually add remaining granulated sugar, beating until thick and pale. Gradually stir in cocoa, 1 ½ tsp. vanilla and pinch of salt, beating until blended. Fold egg white mixture into cocoa mixture, then spread batter into prepared jellyroll pan. Bake at 375° for 12-15 minutes, or until wooden pick inserted in center comes out clean.

Meanwhile, sift more cocoa onto a cloth towel into a 15x10” rectangle. Remove cake from oven; run a knife around edges of pan to loosen cake, then turn cake onto towel. Peel wax paper off cake; trim cake edges and discard. Starting at a short end, roll up cake and towel together (roll *loosely*, or your cake will break when you unroll it later). Place cake seam side down on a wire rack to cool, 45-60 minutes.

Beat whipping cream at low speed until foamy; add 1/2 c. powdered sugar and remaining 1 tsp. vanilla. Beat at high speed until soft peaks form. Unroll cake and spread evenly with whipped cream, leaving a 1” border around edges. Reroll cake without towel and place seam side down on serving platter. Garnish and serve. Refrigerate leftovers.

**Yield:** Serves 8 people

**Comments**: This sounds like a lot of trouble, but it’s really not hard at all and is so worth it. Go all out and garnish it—you’ll hear oohs and aahs at the sight and taste of it!

**Turkey Pile-On**

**Gravy Ingredients**

* 1/2 c. chopped onion
* 1/3 c. *and* 1/4 c. butter, softened
* 1/4 c. flour
* 1 ½ - 2 c. chicken broth (or drippings from cooked turkey)
* 3/4 tsp. salt
* 2 c. half and half
* 3 c. cooked turkey (or chicken)
* 3 egg yolks
* 1/2 tsp. paprika
* 1 Tbsp. lemon juice

**Directions:** Cook onion in 1/3 c. butter until tender but not brown. Stir in flour. Add broth, salt, and half/half; cook and stir constantly until sauce thickens and bubbles. Add turkey and heat, stirring occasionally.

Meanwhile, in small bowl blend egg yolks, paprika and 1/4 c. butter; set aside. Add to turkey mixture lemon juice. Heat gravy to bubbling, then add yolk mixture all at once, stirring until blended. Immediately remove from heat. Arrange pile-on ingredients buffet-style and allow guests to serve themselves.

**Pile-On Ingredient order**

* cooked rice
* chinese noodles
* gravy
* grated cheddar cheese
* crushed pineapple, drained
* chopped tomatoes
* flaked coconut
* chopped green onions
* slivered almonds

**Yield:** Serves 8

**Comments**: This is an excellent post-Thanksgiving meal, and another meat/veggies/starch all-in-one. This will definitely feed a crowd and require a fair amount of effort to prepare, but it is so worth it. The ingredients may not seem to go well together, but believe me, they are fabulous! This is a family favorite that Brian said had not been overpraised. ☺ The recipe may feed more than 8, but I chose to err on caution’s side.