

My Mother's Cookbook

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Contents

1 Appetizers	5
Artichoke Dip	5
Black Bean and Mango Salsa	5
Curry Dip	6
Garlic and Sun-Dried Tomato Hummus	7
Goat Cheese Spread	7
Parmesan Cheese Puff Rounds	8
Onion Dip	9
Praline Pecans	10
Seafood Dip	10
Southwestern Ranch Dip	11
Spicy Candied Pecans	11
Tomato Mozzarella Tart	12

1. Appetizers

Artichoke Dip

*1 Cup Parmesan Cheese
1 Cup Mozzarella Cheese
1 Cup Mayonnaise
1 Can Artichoke Hearts, Chopped
Garlic Salt*

Mix ingredients and bake at 350° for about 20 minutes until heated through.

Black Bean and Mango Salsa

*1 (15 ounce) Can of Black Beans, rinsed
1 Mango, Peeled and Chopped
1 Small Green Bell Pepper, Chopped
2 Plum Tomatoes, Seeded and Chopped
4 Green Onions, Chopped
1/4 Cup Italian Vinaigrette
1 Tablespoon Lime Juice
2 Teaspoons Cilantro, Chopped
1/2 Teaspoon Garlic Salt
1/2 Teaspoon Seasoned Pepper
1/2 Teaspoon Hot Sauce
Tortilla Chips*

Stir together first 12 ingredients in a medium bowl. Cover and chill for 1, and up to 24, hours. Serve with Tortilla Chips.

Curry Dip

1 Cup Mayonnaise
2 Tablespoons Tarragon Vinegar
1/2 Teaspoon Thyme
1/2 Teaspoon Curry Powder
2 Teaspoons Chili Sauce
2 Teaspoons Chives, Snipped
2 Teaspoons Onions, Chopped
OR
1/2 Cup Mayonnaise
1/2 Cup Sour Cream
1 Tablespoon Cider Vinegar
1 Tablespoon Sugar
1 Teaspoon Garlic Salt
1 Teaspoon Curry Powder
1 Teaspoon Horseradish
1 Teaspoon Onion, Grated

Combine, Chill, and Serve.

Source: Kathy Brumder

Garlic and Sun-Dried Tomato Hummus

1/4 Cup Water
2 Tablespoons Oil-Packed Sun-Dried Tomatoes, Chopped
1/2 Teaspoon Salt
1/4 Teaspoon Pepper
2 Garlic Cloves
1 (15 ounce) Can Chick Peas, drained

Place all ingredients in a food processor and process until smooth.

Goat Cheese Spread

2 (8 ounce) Packages Cream Cheese, Softened
8 Ounces Goat Cheese
2 Garlic Cloves, Minced
4 Teaspoons Fresh OR 1 1/4 Teaspoons Dried Oregano
1/8 Teaspoon Ground Pepper
1/2 Cup Basil Pesto
1/4 Cup Oil-Packed Sun-Dried Tomatoes, Drained and Chopped
Garnishes: Sun-Dried Tomato Slivers, Fresh Oregano Sprigs
French Bread Slices or Crackers

Process first 5 ingredients in a food processor until smooth. Spread one third of cheese mixture in bottom of a plastic wrap-lined 8x4 inch loaf pan. Top with pesto, then spread one third of cheese mixture on top of pesto. Sprinkle with sun-dried tomatoes, top with remaining cheese mixture. Cover and chill for 8 hours. Invert onto serving plate, discarding plastic wrap. Garnish, if desired, and serve with bread or crackers.

Parmesan Cheese Puff Rounds

8 Ounces Cream Cheese
3 Tablespoons Mayonnaise
3 Green Onions, Chopped
3 Drops Tabasco
 $\frac{2}{3}$ Cup Parmesan Cheese
Butter
Thin White Bread

Mix first 4 ingredients with $\frac{1}{2}$ cup Parmesan. Make 60 small bread rounds and butter one side. Lightly brown in broiler. Put cheese mixture on each round and then dip in remaining Parmesan cheese. Brown in broiler until lightly puffy and brown.
Source: Grandma Papen

Onion Dip

2 Tablespoons Olive Oil

1¹/₂ Onions, Diced

1¹/₄ Teaspoon Kosher Salt

1¹/₂ Cups Sour Cream

3³/₄ Cup Mayonnaise

1¹/₄ Teaspoon Garlic Powder

1¹/₄ Teaspoon Ground White Pepper

1¹/₂ Teaspoon Kosher Salt

In a Sauté pan over medium heat add oil, heat and add onions and salt. Cook the onions until they are caramelized, about 20 minutes. Remove from heat and set aside to cool. Mix the rest of the ingredients, and then add the cooled onions. Refrigerate and stir again before serving.

Source: Alton Brown, via Meg Noyes

Praline Pecans

1/4 Cup Firmly Packed Brown Sugar
1 Tablespoon Butter
1 Tablespoon Water
24 Pecan Halves, about 1 1/4 Ounces

Lightly oil large sheet of foil. Bring sugar, butter and water to boil in heavy small saucepan over medium heat, stirring constantly. Add pecans and boil until mixture thickens and nuts begin to stick together, stirring constantly, about 2 minutes. Pour nuts onto foil. Working quickly, separate nuts and turn them round side up using 2 lightly oiled forks. Store in airtight container between sheets of wax paper.

Seafood Dip

1 Can Lobster, Shrimp, or Crab
1 (8 ounce) Package cream cheese
2 Teaspoons Chili Sauce
2 Teaspoons Horseradish
1/3 Cup Mayonnaise
1 Teaspoon Lemon Juice

Mix ingredients, adding seafood last.
Source: Grandma Papen

Southwestern Ranch Dip

16 Ounces light sour cream
2 Cups Mayonnaise or Light Mayo
1/2 Teaspoon Ground Red Chipotle Pepper (Or 1 Teaspoon Chili Powder and a Pinch of Cayenne)
1 Teaspoon Ground Cumin
2 Teaspoons Taco Seasoning
1 Package Ranch Dressing Mix
1 Can green Chilis, Drained

Combine and Chill before Serving

Spicy Candied Pecans

2 Cups Pecans
1 Tablespoon Sugar
1/2 Teaspoon Salt
1/8 Teaspoon Cayenne Pepper
2 Tablespoons Butter, Melted

In 375°Oven, roast 2 cups pecans on a baking sheet, stirring once, until toasted, about 8 minutes. Stir together sugar, salt, and cayenne in a cup. Transfer hot nuts to a large bowl. Drizzle melted butter on top and toss well. Sprinkle sugar mixture on top and toss again. Let cool completely (mixture will harden).

Tomato Mozzarella Tart

1 Sheet Frozen Puff Pastry, Thawed

8 Ounces Grated Mozzarella Cheese

1½ Pound Plum Tomatoes

½ Cup Grated Parmesan

1 Tablespoon Olive Oil

1 Teaspoon Dried Thyme, Crumbled

Preheat oven to 375°. Brush 13x9 inch baking sheet with olive oil. Roll out pastry sheet on lightly floured surface to 16x12 inch rectangle. Transfer pastry to prepared pan and gently press into place. Pierce crust all over with fork. Bake until golden brown, piercing with fork every 5 minutes to deflate, if necessary. It will take about 15 minutes. Sprinkle crust with mozzarella and set aside (can be prepared 4 hours ahead, let stand at room temp.). Increase oven temp to 425F. Blanch tomatoes in large pot of boiling water 20 seconds. Drain and let cool. Peel and core tomatoes. Cut into thin rounds. Place rounds on double thickness paper towels; pat dry. Arrange tomatoes on crust in slightly overlapping rows, covering completely. Season generously with salt and pepper. Sprinkle Parmesan, 1T olive oil and thyme over. Bake tart until tomatoes are heated through and cheeses melt, about 9 minutes.