

ELDA'S RECIPES

Please take one

Those who knew our Mom well knew that she was a fabulous cook. Aside from maybe carrots (as I was not big on vegetables), there was nothing she ever made that we did not enjoy. As an Italian Mom with 2 sons and no daughters, we both spent a lot of time in the kitchen with Mom, learning how to cook.

As Italians know, food is life and family and most everything you do revolves around the kitchen, family table and dinners. Many of our fondest memories of Mom (and Dad) involve food, cooking and family get togethers. When in college, Mom would ask us on Monday what we wanted for dinner Sunday if we were coming home. Sunday afternoon dinners after church were a staple for our family. She loved cooking and enjoyed being in the kitchen with the family. The basic equation in the Italian home is you figure out how many people you are having over and then cook twice the amount of food needed. I always enjoy telling the story of bringing home my college roommate and close friend for Sunday dinner, having the pasta course and him filling up and not realizing there was a whole dinner coming after that when Mom brought out the Cornish game hens, salad and vegetables.

Mom always said that if you can read, you can cook. It was always trial and error. She had her recipes, took others that she liked, modified them and kept meticulous notes and recorded things on the computer. She has about 4 shoe boxes full of recipes, categorized from Apple Pie to Zucchini and everything in between. She was a great entertainer and every holiday she took notes on what worked and what didn't for the next year. Over the years she used to send us our favorites for us to make and share with the kids. She loved her grandkids so much and loved cooking all of their favorites whenever they visited her home for the holidays or out in my parent's summer house in the Hamptons. The kids can tell you how some things just tasted better at Grandma's.

In memory of Mom, we've compiled a list of our favorite recipes she sent over the years and we've left them in their "raw" form so you can get a glimpse into Mom. As you will see from the recipes, she was very detailed, lol. Use them, experiment with them, enjoy them with family and friends and maybe this way a piece of my Mom and her love for food and more importantly her family will be shared with you and yours. As an editor's note, you can never go wrong with more garlic or more cheese in anything!

Sincerely, Arthur and Philip

RIP – Elda Chiaramonte 4/7/15

APPETIZERS

As &

CHEESY CHICKEN
4 LBS

USE WINGETTES

Use large zipper bag and put in
1 cup parmesan cheese
2 TB parsley
1 TB Oregano
2 tsp paprika
1 tsp salt
½ tsp pepper

THEN DROP WINGETTES A FEW PIECES AT A TIME INTO THE BAG

And shake, coating each piece well with the cheese mixture

Place alum foil on a baking dish, spray with ~~oil~~ ^{PAM} and add wingettes.

Bake 350 one hour

Can be prepared ahead of time and baked just before serving.

Cover baking sheet and chill until ready to bake.

HOME MADE PIZZA

2 DOUGHS FROM BAKERY, RUB BOTH SIDES WITH olive oil, turn oven on until it just clicks up to 110°, shut off, cover doughs with dish towel, let rise ~~with~~ for 1-2 hours. Sprinkle some Wondra flour on them roll out and put in pan. Cover with sauce only, cook at 425° for 15-20 minutes, take out, put on cheese (we always used Munster for some reason), Romano cheese, oregano and some hot pepper if you like, reduce heat to 375° and cook another 15-20 minutes

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PIZZA SAUCE

Chiaramonte

From: Count Charterers [count_charterers@msn.com]
Sent: Saturday, November 22, 2003 10:09 AM
To: chiaramonte
Subject: Re: need for sauce

1) Pizza sauce best to use puree tomatoes, don't use pear shape tomatoes unless you drain out some of the liquid..then add 2 TB olive oil, 3/4 tsp salt, 2 cloves chopped garlic, pepper, 1/2 tsp sugar

2) Yes, have Dad's tomato sauce, will bring over t'giving

love
M & D

----- Original Message -----

From: Chiaramonte
Sent: Saturday, November 22, 2003 9:01 AM
To: Count_Charterers
Subject: need for sauce

WZ
H
Andrew
23 ✓
Revised 7/11

1 box Carolina
6 meatballs (or cheeses)
Parsley – Breadcrumbs
Parmesan Cheese – eggs

ARANCINE (can be frozen)
Makes 22 balls

If using MEATBALLS for stuffing (use smallest meatballs you made), mash them
With a POTATOE MASHER (located where pancake syrup is) and add a little gravy
to them. It will be easier to mash them if they are a room temperature.

Use PINK BOWL to mix the ingredients

Editor's note,
Any color bowl is fine.

COOK 1 one lb box CAROLINA RICE

ADD TO RICE: 4 CUPS WATER

3 CHICKEN BOUILLON CUBES-cut in half so they dissolve faster
1 tsp SALT or more

· Bring rice to boil – DO NOT COVER POT

AFTER IT BOILS, Mix with Fork, COVER, turn to lowest level and SIMMER 18 MIN.

THEN – DO NOT TAKE LID OFF, JUST MOVE FROM THAT BURNER TO A
COOLER BURNER AND ALLOW RICE TO SIT 15 MIN.

After 15 min. transfer to large bowl – add

¼ cup PARSLEY and ½ cup BREADCRUMBS

PUT IN REFRIGERATOR TO COOL. When you remove the bowl from the refrigerator
Stir the contents as the rice which is on the bottom of the bowl may still be hot.

When COOL, add 1 cup PARMESAN CHEESE

2 cups (1/2 lb) shredded MOZZARELLA (OR PROVOLONE)

(or, if using cheeses instead of the meatballs- add ½ lb CHEDDAR

2 beaten EGGS

Mix ingredients thoroughly with hands.

Spread wax paper across kitchen table and make 22 piles of rice (11 across).
Put meatball mixture on top of each pile of rice – using up all the meatballs.

IF STUFFING WITH CHEESES instead of meatballs,

Cut 22 PIECES OF MUENSTER into one inch sizes and put them on top of the rice balls. In order to facilitate the insertion of the cheeses into the rice balls-these muenster pieces may be cut in half.

After the rice balls have been prepared,

Roll them first in beaten eggs and then breadcrumbs (usually need 3 eggs)

Use one egg at a time and when that dish becomes messy, rinse and beat another egg.

Chill in refrigerator, one hour or more or overnight.

AFTER THEY ARE CHILLED, WHILE THE OIL IS HEATING, (IF YOU THINK IT IS NECESSARY – PACK THE RICE BALLS AGAIN)

Deep Fry until golden. USE SMALL POT TO FRY. PUT ENOUGH MAZOLA OIL IN POT SO THT THE RICE BALLS ARE $\frac{3}{4}$ COVERED.

FRY QUICKLY TO A GOLDEN COLOR . put 4 balls in pan at a time.

Take out with slotted spoon. Put on paper bowels. Freeze in square aluminum pans.

These freeze beautifully. When serving be sure to heat thoroughly otherwise the inside of the rice ball will be cold and not taste good.

H
Mr
Andrew
2/29/11

2/29/11

ARANCINE - SMALL ONES AS APPETIZERS

COOK 1 cup rice (CAROLINE RICE ONLY)

ADD TO RICE: 2 cups WATER

2 CHICKEN BOULLION CUBES

(cut in 1/2 so they dissolve faster)

1/2 tsp SALT

Bring rice to boil – DO NOT COVER POT

AFTER IT BOILS, Mix with Fork, COVER and SIMMER 18 min

THEN – DO NOT TAKE LID OFF. JUST

MOVE FROM THAT BURNER TO A COOLER BURNER & ALLOW RICE TO SIT
15 MIN

After 15 min. transfer to a bowl and add 1/8 cup PARSLEY & 1/4 cup
BREADCRUMBS. Put in Refrigerator to cool.

When you remove bowl from refrig,

Stir the contents with a spoon as the rice which is on the bottom of the bowl may be still
hot.

When COOL add 1/2 cup PARMESAN

1 CUP SHREDDED mozzarella, munster or Provolone

1 beaten EGG

Mix thoroughly with hands

MEATBALLS – Break up 3 – then wrap around 1 cube mozzarella, munster or Provolone
LAY OUT 2 dishes, one for a slightly beaten egg and 1 for breadcrumbs.

DIP CUBE IN EGG AND BREADCRUMBS.

Chill in refrig, one or more hours or overnight

Fry quickly in MAZOLA OIL (So arancine is 3/4 covered)

CAN BE FROZEN

RICE BALLS
(Based on Arancine receipe)

I made them this way for Michael:

PUT IN POT TOGETHER AND MAKE IT BOIL UNCOVERED:

1 cup Rice (when I make Arancine, I use Carolina Rice as it sticks- otherwise I always use Uncle Ben or whatever Sal brings home. You can probably use Arborio and maybe even any regular rice?)

2 cups of water

AFTER IT BOILS, PUT IN 1 OR 1-1/2 CUBES Chicken Boullion. The Boullion gives it flavor and you don't have to add salt. I forgot about the cubes and put some salt after the rice was cooked. AND COVER POT, LOWER FLAME TO LOWEST SETTING AND SIMMER 18 MIN.

THEN transfer pot from that burner to a cool burner- DO NOT TAKE LID OFF and allow to rest 15 minutes *(I think you should wait & it will be easier to make balls)*

BEAT 1 egg in bowl, and add RICE, some PARSLEY, 1/2 cup grated Parmesan cheese (I use Sardo). If you use Pecorino, I wouldn't add any salt to rice. and 1/4 cup breadcrumbs.

BEAT another egg, dip balls or small squares of the rice mixture, then roll in BREADCRUMBS

Let rest in refrig. 10 or 15 min and then fry. (I tried baking them but didn't like results)

W
Olive ✓

~

ROASTED FIGS

Cut in half
Drizzle with honey
Sprinkle w/rosemary
Pop in oven

Half way, take out
Add Chevre to same and wrap with prosciutto

ROSEMARY ROASTED FIGS

1 pint fresh green figs
Honey
Rosemary
Optional – Chevre, prosciutto Table water crackers

375oven

Wash and stem figs
Cut in half
Lay face up in roasting dish
Drizzle with honey
Sprinkle rosemary

Bake 15/20 min or until honey is bubbling and browning (they should
Smell great too)

Enjoy by themselves or topped with Chevre or on a cracker topped with
Chevre, and wrapped with prosciutto or topped with Chevre and

wrapped

Fig jam
8/1

1/2 small figs -

1/2 cup fig jam

1 1/2 cups heavy cream
stir

One little honey

1 cup figs

1 cup sugar

grate whole lemon in grater for lemon skin
(1 lemon)

cook until thick

cool off

9 put in jars

mix constantly until thick

351400E

Food Network: Baked Figs with Chopped Pistachios in Mascarpone

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Baked Figs with Chopped Pistachios in Mascarpone

Food Network 10/20/04

1 pound fresh figs
1 teaspoon honey
8 ounces mascarpone
1/2 pound unsalted pistachios (shelled)
Ground cinnamon and grated dark chocolate, garnish

Preheat oven to 350 degrees F.

For each fig, cut a cross over the stem end, just deep enough to gently squeeze the fig open. Place on a baking sheet and bake in the oven for 5 to 10 minutes. Meanwhile, combine the honey and mascarpone in a bowl. Coarsely chop the pistachio nuts, and then add them to the bowl. Remove figs from the oven. Place on a serving plate and top with mascarpone mixture. Garnish with cinnamon and grated dark chocolate.



Recipe Summary

Difficulty: Easy
Prep Time: 10 minutes
Cook Time: 10 minutes
Yield: 4 servings
User Rating: No Rating

Author

QUICHES USING BRIDGEFORD READY DOUGH

It comes 3 loaves to a package

TO THAW

Light oven to 170 then shut

Grease loaves with corn oil and wrap w/clear plastic wrap

They will take at least 2-1/2 hours or more to rise

Grease 3 of the largest baking pans you have

Flour cutting board (12 x 15) and roll dough out with rolling pin

Turning dough over so that both sides become floured

Layer (starting about 3/4 inch from edge and ending 3/4 inch from edge) and

OVERLAPPING

1 LB Sliced PROVOLONE

1 thinly SLICED PEPPERONI (take out of refrig the last minute)

3/4 lb Sliced MUENSTER

Make egg wash and with brush, coat edges of rolled dough all the way around

Fold dough over top and bottom

Use egg wash on sides before folding the sides in to seal edges

Lay on pans folded sides down

Brush top with egg wash and sprinkle with sesame seeds ~~OR~~ PARMESAN CHEESE

Bake 350 20 min or more

DELICIOUS BUT AGGREGATING WHEN CHEESE MELTS OUT
I EAT THE EDGES AND SLICE THE MIDDLE FOR COMPANY

Revised 6/08

BACON & CHEDDAR QUICHE

(Used Oscar Bayer Center Cut bacon from BJ.

You need 12 slices

Grease 1-1/2 qt round casserole (or the gray square pan)

Try Pam Butter or Oil and see if it prevents the quiche from sticking to bottom of pan when cut.

Cut 12 slices bacon (1/2 lb) into thirds and cook until crisp

Remove bacon from pan and add 1/2 cup chopped onions and cook in bacon fat

Then cut bacon you removed, into smaller pieces.

When bacon and onions are cool, put on bottom of casserole

Beat 3 EGGS and add

1 cup Bisquick

1-1/4 cup milk

1 tsp salt

1/8 tsp pepper

1 cup shredded cheddar - (1 cup if 1/2 lb or less)

~~375-35 minutes~~ and take out of oven
350 40

~~(Used to keep in the oven one hour)~~

You may try 350 if you wish.

Both square pans than I have measure 7-3/4" x 7-3/4"

***PASTAS, SOUPS
&
POTATO PIE***

WEDDING SOUP

This soup requires a lot of work.

First you have to make the chicken soup. You can use any recipe you find in any cookbook or you can use the following:

- 4-1/2 quarts of cold water
- 1 chicken 4 pounds or more – cut up in half or quarters
- 1 clove garlic peeled but left whole
- 1 onion peeled and left whole
- 2 carrots peeled and cut into piece (about 3")
- 2 ribs celery cut in to pieces (about 3")
- 1/2 bunch fresh parsley (If not available, use parsley flakes but add them in after you have started skimming.)
- 1 Bay Leaf
- 1-1/2 tsp salt
- 1/2 tsp black PEPPERCORNS
- 4 CHICKEN BOULLION CUBES

Pour cold water in a large pot. Add the chicken, garlic, onion, carrots, celery, parsley, bay leaf, salt peppercorns and bring to a boil. As soon as it starts boiling, add the 4 chicken boullion cubes.

Reduce heat, simmer and skim frequently. Simmer for about two to 3 hours.

Strain the soup, in a fine strainer, discarding the garlic, onion, celery, parsley, bay leaf, and peppercorns. Mash the carrots and put back in the soup.

IF YOU DON'T HAVE TIME TO MAKE THE CHICKEN SOUP FROM SCRATCH AS DESCRIBED ABOVE, USE FOLLOWING SHORT CUT.

Use a 48 oz. CAN OF CHICKEN SOUP AND HAVE IN RESERVE AT LEAST 2 SMALLER CANS. I use College Inn Broth and they just make the 48 oz cans and their smaller cans are 14-1/2 oz. each. Into this chicken soup, cook about 4 chicken breasts. When the chicken breasts are cooked, shred them and reserve.

Make the MEATBALLS FOR THE SOUP per attached recipe.

COOK THE PASTA

It is impossible for me to tell you how much pasta to cook because it depends on the amount of soup you made. However, if you cooked too much pasta, you can always eat it with a good sprinkling of cheese. Experience in making this soup will give you many of the answers you need.

Ronzoni puts out several different shapes of pasta.

1. Flakes
2. Orzo
3. Small egg bows

They are usually packaged in 12 oz sizes. If you look at the directions on the box, you will note for instance – 1 cup dry pasta will result in 2 cups of cooked pasta, etc. Use this as a guide. The directions will also tell you how much liquid to use. Instead of using water to cook the pasta, I cook the pasta in chicken soup or chicken boullion as it will give the pasta and resulting soup more flavor.

NOW YOU CAN ASSEMBLE THE SOUP

In the chicken soup which you have prepared, add the following:

1. The shredded chicken
2. The meatballs you made specifically for the soup
3. The cooked pasta (careful not to put too much pasta in as it absorbs the soup liquid)

Serve very warm with parmesan or sardo cheese. I prefer Sardo as it doesn't stick as much to the plate as the parmesan.

Any leftover Wedding Soup can be frozen.

JUST A FINAL NOTE:

To prevent Salmonella poisoning whenever you handle chicken, after washing the chicken be sure to wash the counter on which you have laid the chicken on paper towels, any knives or utensils you used and your hands thoroughly.

Italian Wedding

MEATBALLS FOR SOUP

NOTE: On 12/02 USED 2 LBS OF MEAT FOR PHILIP AND IT MADE 600 VERY SMALL MEATBALLS. TRY 3 EGGS.

1 lb ROUND STEAK chopped (or any other chop meat but not chuck as chuck is too fatty)
2 eggs
1 tsp salt
pepper
parsley
½ cup plain breadcrumbs
6 TB grating cheese (either parmesan or Sardo)

Beat eggs and add balance of ingredients. Mix with hands. (Do not handle too much)

Make very small meatballs

To make it easier to make the meatballs, you can moisten your left hand with water (I kept a round dish filled with water next to the place I was rolling the meatballs so that I could lightly moisten my hand.) I also found that by wetting both hands, it made it easier to roll the small meatballs.

Boil water in small saucepan, add 1 BEEF BOUILLION CUBE, and when dissolved, add meatballs in small batches. Boil them about 3 to 5 minutes. (I don't time them but just judge by eye).

If the water is running low, just add more water and let it boil so that you can finish the cooking process or you can dump this water and boil more to which you add another Beef Bouillon Cube.

When all meatballs are cooked (remember they will cook some more in the soup), DISCARD WATER. (I do not use this water as it has been beef fat in it).

ENJOY!

MOM

MEATBALLS FOR SOUP

Italian
wedding

1 lb ROUND STEAK CHOPPED (or any other chop meat but not chuck as chuck is too fatty)
2 eggs
1 tsp salt
Pepper
Parsley
½ cup plain breadcrumbs
6 Tb Grating Cheese (either parmesan or Sardo)

Beat eggs and add balance of ingredients. Mix with hands.

Make very small meatballs, about twice the size of a green pea.

Lay out 3 flat dishes and place meatballs on them IN ONE LAYER.

(If you have difficulty making the meatballs, you can moisten your left hand with water. You can do this by filling a round dish with water and slightly moistening your left hand in it – or moisten both hands.)

Fill a 3 qt saucepan 1/2 full with water. When the water boils, add 1 BEEF BOULLION CUBE IN IT. When that is dissolved, add the meatballs in small batches. Just slide them into the water. Boil them (low boil) about 2 to 3 minutes and remove WITH A SLOTTED SPOON.

If the water level declines too fast, and you only have a few more to cook, just add some water. If you have a lot more to cook, discard the water and start again with water and another beef boullion cube.

When the meatballs are cooked (remember they will cook some more in the soup), DISCARD THE WATER. (DO NOT USE THIS WATER AS IT HAS BEEF FAT IN IT.)

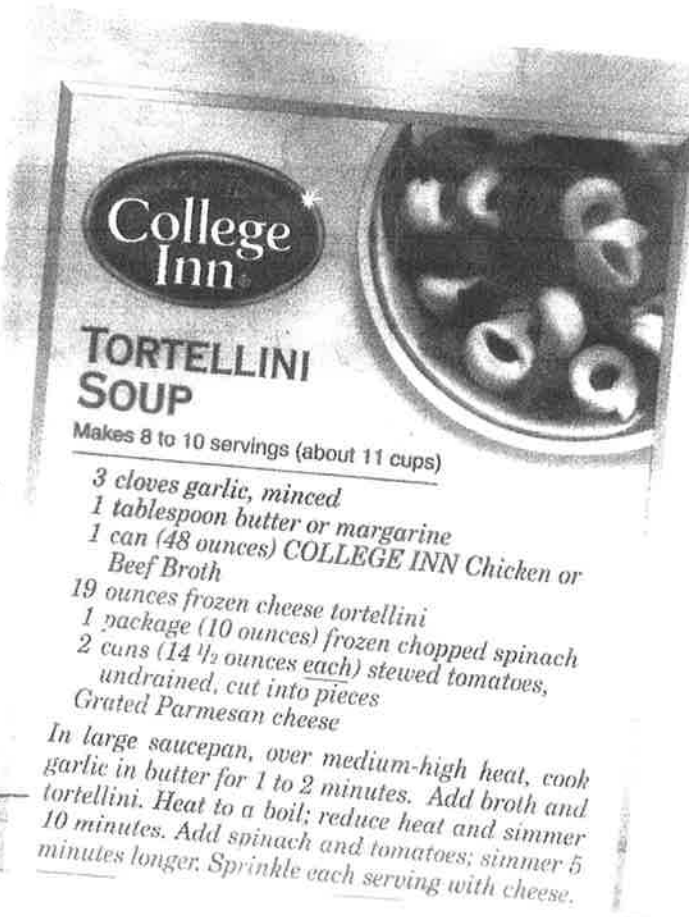
If you have a lot of soup, double the above recipe.

If you make too much, just freeze. They can be added to other soups.

Answer

Use in ordering ingredients

2



*do not put in tortellini now
as they will expand in soup
they will have to cook about 10 min*

This is the way I make it:
I cook the garlic in butter and add ONLY the broth
Then I cut the stewed tomatoes (discarding some green parts)
And add them to the soup
Then I add the spinach
I heat to a boiling point then reduce and simmer 10 minutes.

And about 15 min before I am ready to serve the soup, I cook the Tortellini. (if you put the tortellini in right away, they will expand And absorb all the soup)

We could not find a 19oz size Tortellini so we bought two 13oz pkges Italian Village And used 1-1/2 pkges.

I don't know how many oz of Tortellini Maureen uses.

PASTA & FAGIOLI (Revised 9/5/97)
(pasta and bean soup)-good for 3 servings

COOK 1 cup ELBOW MACS or Ditalini (RESERVE 1 cup PASTA WATER-
after pasta is cooked - some or all of which will be used
in final product so that it is not too dry. I usually
put the water I am going to use first in the Tomatoe
Sauce can so that it rinses it out and you get the
benefit of using all the tomatoes)

HEAT 2tb OLIVE OIL
SAUTE small chopped ONION & 3 chopped GARLIC in it
(I DON'T USE THE ONION)

ADD 1 small can Tomatoe SAUCE (I use the 8 oz can put out by
Del Monte or Red Pack or whatever is on sale)
(or one large tomatoe peeled & chopped)

SIMMER 15 MIN.

ADD COOKED PASTA and
ADD 1 large can CANNELLINI BEANS to the tomatoe sauce
mixture.
(you can drain beans a little & run very briefly under
cold water, or you can put the beans in as is)

MIX & ADD Pepper (also red pepper flakes to taste when in your
dish) plus whatever pasta water is necessary to get the
desired consistency. I don't use salt in this dish
because you are getting salt from the beans and tomatoe
sauce. Also salt puts on weight.

BRING TO BOIL Lower heat & simmer 5 min. to blend flavors.

Enjoy,
MOM C

I only brought you 2 servings plus a little for Michael to taste.
I would have brought it all but I didn't want you to waste it if
you didn't like it.

This used to be considered a "Peasant Dish" or something you ate
when you are low on funds. Now it is featured in the best
restaurants. Cafe on the Green has it under SOUPS. I like to have
the ingredients always in the house so that if I can't go shopping
I can always make this. It is a filling and satisfying dish and
especially good in the winter time followed by tuna fish salad.

Maureen doubles the receipe whenever she makes it. Lou Kravitz
also loves it. I hope you do too.

REVISED 2/28 /08

LA SAGNA

* Elda Specialty!

MAKE GRAVY: 3 cans (2 may be enough but you can always freeze excess) plus ~~1~~^{1 1/2} can tomato paste and 2 cans of water for each can of tomato paste) We use 2 crushed as is and 1 plum which is put thru cuisinart, plus 6/7 garlic cloves and oregano., and 6 ounces of white wine the last 5 min.

When sauce starts to boil, simmer just 15 min. as you want to use a loose sauce when layering. However, after LaSagna is completed, simmer another 15 min to thicken it.

USE PORCELAIN PAN (mine is blue) 10 X 15

BUY 2 boxes CURLY LA SAGNA (we get Ronzoni) and use ²⁹28 strips (some will be left over and some will break in cooking)

COOK LA SAGNA IN BOILING WATER to which you add 1tb SALT and some OIL to preventing sticking. Turn pasta gently so that they will not break & try separating some. Cook 10/12 min-drain & rinse under cold water.

THEN FOLLOW RONZONI DIRECTIONS NO. 4 (I never did as I am able to handle the hot pasta)

On a cooking show I saw, the cook plunged the pasta in ice so they would separate. (I set aside 7 of the best strips to put on the top layer)

BUY about 2 lbs lean ground beef per Ronzoni (I use 9 MEATBALLS mashed in gravy)

BUY about 2 lbs sausage meat (I use ^{2 because I like only sausage} 6 sausages made with fennel only, first removing skin & then in toaster oven 300 20+20 and then mashed) ~~IN HUBBLE OF OVEN~~

~~FINISH WITH POTATO MASH~~ ^{1/2 c. to with hands} OR PUT IN CUISINART TO BREAK UP
Put some loose sauce in small saucepan and cook sausage meat and ground beef about 15 min. and set aside.

BUY two 15 oz containers RICOTTA but only use 1-1/4 containers to which add, 1 beaten EGG, PARSLEY, S&P. Add some loose sauce to RICOTTA so that it spreads more easily. Just dot the ricotta mixture along the way but be sure to put some of it in the corners otherwise they will dry up. Then using a fork or your hands, spread the ricotta mixture as best you can all over.

BUY MOZZARELLA (you need 1-1/4 lb) and grate it. (some cooks will put in freezer for a minute so it will grate more easily) ^{save 1/2 lb for Pizza Ruskini}

In order to have enough of the above ingredients to spread over each layer-
Put ground meat and sausage meat in 3 separate dishes

Put grated mozzarella in FOUR separate dishes

TO ASSEMBLE: Put loose sauce on bottom of pan-

1. On bottom layer – use 5 strips lengthwise – overlapping a little and 2 vertically (cut off excess – I use a scissor)
2. Use 1/3 of fillings of RICOTTA – MOZZARELLA and MEATS AND SPRINKLE WITH ABOUT 4 Tb ROMANO CHEESE
3. Then dot SAUCE along the way being sure to put some on corners.
4. On Next layer, reverse LaSagna pan and layer as in step 1
5. On Next layer, reverse LaSagna pan and layer as in step 1
6. ON TOP LAYER- PUT MOZZARELLA GRATING CHEESE AND SAUCE

COVER TIGHTLY WITH EX-LGE ALUM.FOIL- bake 15 MIN 375 & REGRIGERA
On day you are serving, remove from refrig about 2 hours before cooking.

COOK COVERED ½ HR (350) and UNCOVERED 15 min to ½ hr

REST 15/20 min & serve

To make ahead & freeze – see directions on box

Auth

ROSE'S POTATO PIE

A slightly different version from pg 27 in Saulino Family Cookbook

BOIL 6 LARGE POTATOES

While potatoes are cooking; Grease an 11 x 8-3/4 Ceramic ~~Pie~~ Plate with butter and coat with bread crumbs

Using largest mixing bowl you have,

Add 1 stick of room temperature butter

$\frac{3}{4}$ cup Pecorina Romano

2 beaten EGGS

1 tsp PARSLEY

$\frac{1}{2}$ tsp PEPPER

1 tsp SALT

MAKE THE FILLING:

On wax paper grate ,MOZZARELLA CHEESE 1 cup to the brim,

ADD 1/2 CUP SALAMI (DICED)

$\frac{1}{2}$ CUP HAM (DICED)

When potatoes are cooked, PEEL WHILE HOT and add them one by one to above mixing bowl,

As you are peeling them HAVE SOMEONE START MASHING THEM (removing all lumps)

LAYER PIE PLATE with $\frac{1}{2}$ of POTATOE MIXTURE

SPREAD FILLING OVER IT

PUT REMAINING POTATOE MIXTURE OVER IT (pressing down with fingers)

SPRINKLE WITH BREAD CRUMBS

DOT WITH BUTTER

325 $\frac{1}{2}$ HOUR COVERED – 15 MIN UNCOVERED and leave in oven until ready to serve.

(

Revised 5/10/03

MOTHER'S MEATBALLS

1 lb GROUND CHUCK plus 1 lb SIRLOIN LEAN *LOO JEAR (pork comb)*
(OR A COMBINATION OF chuck & pork or pork sausage)
(the reason for the combination is that chuck gives a lot of flavor but has more fat, therefore, a combination is good)
BEAT 3 EGGS (do not wash eggbeater yet)

Add:

2 tsp salt

some pepper

2 small garlic cloves chopped fine

some chopped parsley (if using fresh parsley it can be chopped together with

the garlic)

4 Tbs. Romano Cheese

BEAT AGAIN (the reason is that the less you handle the meat, the more tender the meatballs).

THEN ADD THE MEAT and ^{1/2} CUP OF BREADCRUMBS

Yield 24

Editor's note, we fry now to seal in juices

NOTE: INSTEAD OF FRYING OR PUTTING THEM IN THE OVEN-

USE ANDREA'S METHOD:

SHAPE MEATBALLS AND DROP IN YOUR BUBBLING TOMATO SAUCE

If you are going to eat them now, cook for ONE HOUR

If you are going to freeze them, cook for 20 MINUTES

USE YOUR FAVORITE RECIPE OR THE FOLLOWING GRAVY SAUCE USING THE ABOVE MEATBALLS

If you fried the meatballs, get rid of that fat and use only OLIVE OIL.

VERY BRIEFLY SAUTE in 2 Tbs Olive Oil, 2 or 3 cloves of finely chopped garlic, plus
OPTIONAL 1/2 cup chopped onions, cooking until onion is translucent.

ADD almost immediately so garlic remains golden:

1 lge can CRUSHED TOMATOES

1 or 2 cans (depending on how many meatballs you have) of TOMATO PASTE.

You will have to add some water, therefore, fill each of the empty Tomato Paste cans with water and add to sauce. Also add:

1 tsp sugar

1 tsp salt

Some pepper (go easy)

Chopped parsley or sprigs of parsley which you later remove

Oregano (whenever you use tomatoe, always use Oregano)

Basil

OPTIONAL: After 30 min of simmering (stirring occasionally) add 1/2 cup DRY RED WINE

TOTAL COOKING TIME SHOULD BE ABOUT ONE HOUR.

CLAM SAUCE – using 2 cans MINCED CANNED CLAMS

Heat ¼ cup oil over low heat

Saute 9 minced garlics and ½ tsp oregano – DO NOT BROWN

Add juice from canned clams

1 8 oz bottle CLAM JUICE

¼ cup parsley

Red pepper

S/P

½ cup White Wine (1/4 tsp basil – optional)

Simmer 10 min. stirring occasionally

CUT THE CANNED CLAMS INTO SMALLER PIECES AND
ADD TO SAUCE

HEAT THRU

& POUR OVER PASTA (use small or medium size shells)

MEATS

A✓

NOTE: two pans are used because if you brown the shanks in flour in a Regular pan, you get a lot of particles sticking to the bottom of the pan, but if you use a non-stick, it won't happen. When you transfer the shanks to the pan in which you are doing the balance of the cooking, transfer any fat that is left in the frying pan. ALSO ADD SOME OIL OTHERWISE THE MEAT WILL STICK. (I use an old waterless cooking pot so that the meat cooks with a minimum of fat.)

OSSO BUCO 6 TO 8 PIECES

Use a non-stick pan: Roll shanks in flour and saute in 4 tb butter over high heat until brown on all sides.

Transfer to pot in which you will simmer the meat for 2 hours.

Add: 1 tsp salt

½ tsp pepper

½ cup finely chopped Celery

½ cup carrots – finely chopped

1 medium onion – finely chopped

1 clove garlic, minced

1 tsp sage

½ tsp rosemary

1 lge ripe tomato, peeled, seeded & chopped, or some diced tomatoes from a can of DelMonte.

Reduce heat, cover and braise for 10 minutes

→ Add: 2 cups white wine

1 lemon rind grated

2 tb parsley chopped

THEN Cover & gently simmer for 2 hours or until the meat is cooked

The liquid should barely cover the meat (meaning not completely immersing

The meat i.e. up to about 9/10th of the way).

The Chiaramonte's

From: Count Charterers [count_charterers@msn.com]

Sent: Tuesday, March 01, 2005 5:33 PM

To: Arthur Chiaramonte

Subject: CHICKEN WITH ONIONSor Chicken Scarpariello orGrandma Saulino's chicken cacciator

Cut up lots and lots of onions and brown in olive oil.

When the onions are 3/4 cooked, remove and brown chicken the chicken in the same fat.

When chicken is about 1/2 cooked, put onions back in skillet and cook together.

Pour white wine on top of chicken (and onions) COVER and cook until chicken is tender.

In this last step, keep turning chicken over. The onions and chicken will get a nice brownish color.

OR

To save time, I start browning the onions and then put the chicken in as well.

If I see that the onions are browning too fast, I remove some of them.

Continue recipe as above re pouring white wine etc.

Filet

Filet Mignon

Put with oil & ground beef

Heat oven 450° 10 min.

Turn down to 350 see below

put in meat - needs 15 min th.

Cook to 125 & 130

When you remove from oven - cover w/ foil

Let meat rest 10/15 min. after cooking
(temperature will rise)

Use shallow pans with rack

Put foil underneath.

If blood has been dripping on foil, pour a very small amount of water on it otherwise the blood will burn.

Do not turn filets but reverse pans

REMEMBER STOVE IN
KITCHEN SHOULD BE PUT
25° HIGHER ON 375°

Make at least 3 lbs

TRIPLE
(FOR 4 LBS FROZEN TRIPE - USE BIGGEST POT WE HAVE)

1. Rinse in cold water $\frac{1}{2}$
2. Cook in salted water for about $\frac{3}{4}$ hour. Drain and rinse.
3. Cut into very very small strips
4. Remove any fatty substance still remaining.
5. Put tripe in a very large pot. *- some put you need to cook it in salted water (#2)*
6. Add:
 - a. 1 lb 12 oz Red Pack Crushed Tomatoes (later on add water if necessary)
 - i. you can use Tuttorosso crushed
 - b. 1-1/2 tsp salt
 - c. 1-1/2 tsp sugar
 - d. good amount of pepper grinds
 - e. 5 cloves garlic
 - f. 3 onions chopped
 - g. 2 bay leaves
 - h. 2 stalks celery chopped
 - i. parsley
 - j. hot pepper - 2 shakes only - you can always add more
 - k. 1 TBS VINEGAR
 - l. 1 TSP OREGANO
7. cook ~~3 hours~~ *2 1/2 hours - try 1 1/2* or to taste. Be sure to stir frequently as this tends to stick to bottom of pan.
8. Can be served with ~~rice~~ on the side. It will absorb the gravy (if there is sufficient gravy).

*IT ADDED 1 CAN WATER
& NOTHING STUCK ON
THE BOTTOM*

FOR 2 LBS TRIPE

Follow steps 1 thru 5 and use following amounts of seasonings

6. Add: $\frac{1}{2}$ of the large can (1 lb 12 oz. Of Tomatoes)
 - a. $\frac{3}{4}$ tsp salt
 - b. $\frac{3}{4}$ tsp sugar
 - c. good amount of pepper grinds
 - d. 3 cloves garlic
 - e. 1-1/2 onions chopped
 - f. 1 bay leaf
 - g. 1 stalk chopped celery
 - h. parsley
 - i. hot pepper 1 shake only - you can always add more
 - j. 1 TBS vinegar
 - k. $\frac{1}{2}$ tsp Oregano
7. and 8 as above

For Andrew

Cheap, Simple And Glorious

ONE of the great paradoxes of the modern supermarket is that the best cuts of meat are sometimes the cheapest. This is especially true of pork: the ultralean, tasteless tenderloin often costs four times as much as the nicely marbled and forgiving shoulder.

The shoulder is forgiving because it's tender enough to undercook and still be fine. It is also fatty enough to cook more or less forever and still be soft enough to cut with a fork and trade flavors with whatever is in the same vessel.

Pork shoulder is not strong-tasting meat, but it stands up to many other ingredients anyway: here I combine it with red wine, carrots and garlic. The first provides much needed fruitiness and acidity; the second adds a profound sweetness that balances the wine; and the third — well, almost no meaty stew is complete without garlic.

It's an easily executed stew, one you can make even in a slow cooker. You need not even brown the meat first, though there is some benefit in doing so: the flavor will become more complex and the dish's color will improve as well. In the end, the whole is far greater than the sum of its parts, believe me.

There are a couple of tricks, both derived from classic French cooking. The first is the addition of stock, which will bump the flavor up to another level. The second is the reduction of the sauce to intensify its flavor. You can also add a little bit of butter, which somehow smoothes everything out and binds it all together, in an almost metaphysical way.

Thus a simple, inexpensive dish becomes a nearly glorious one.

BRAISED PORK WITH RED WINE

Time: About 2 hours

- 2 pounds boneless pork shoulder, cut into large chunks
- Salt and pepper
- 2 cups fruity red wine, like Beaujolais or Burgundy (pinot noir)
- 1 cup good stock, or water
- 1 pound fat carrots, peeled and cut into large chunks
- 10 cloves garlic, more or less, peeled
- 2 tablespoons butter
- Cooked egg noodles for serving
- Chopped fresh parsley leaves for garnish.

1. Combine pork, salt and pepper to taste, wine, stock, carrots and garlic in a saucepan, Dutch oven or slow cooker. Bring to a boil, then adjust heat so that mixture simmers steadily but not vigorously. (If using a slow cooker, just turn it to "high" and let cook for at least three hours.)

2. Cook, stirring every half-hour or so, until meat is very tender and just about falling apart, at least an hour and most likely a bit longer. Use a slotted spoon to remove solid ingredients to a bowl, then turn heat to high.

FISH

Baked Clams

Baked clams – Use little necks or top necks Makes about 1 baked clam for each clam used

1. Shuck Clams, reserve about ½ the shells and reserve the liquid (strain liquid through fine strainer or cheese cloth to remove sediment – also helps if you let sit for a while as more sediment goes to the bottom)
2. Chop clams and reserve
3. In a frying pan
 - a. 2 tblspn of olive oil per dozen clams
 - b. Sauté but do not brown
 - i. 1 tblspn of finely minced onion per dozen clams
 - ii. 1 large garlic minced per dozen clams
4. Add sautéed onion, garlic and oil to reserved clams
5. Add to clam mix
 - a. ¼ tsp oregano per dozen clams
 - b. ¼ cup bread crumbs per dozen clams
 - c. 2 tblspn Romano cheese per dozen clams
 - d. ½ tsp chopped fresh parsley per dozen clams
6. After mixing together above ingredients, add enough of reserved clam juice so that mixture is very moist, but not soupy (usually there is a lot of clam juice left over). This can all be done the day before. If you do the day before, put in container, and pour a tiny amount of liquid over top and seal. I usually save the remaining liquid for the next day in case I need it before stuffing the clams.
7. I usually spray insides of shells with a little olive oil before stuffing – maybe not necessary. If doing the day before, put the cleaned shells in a bag in the refrigerator
8. Spoon mixture into each clam shell
9. Sprinkle clams with paprika
10. Bake 375 degrees for 12-15 minutes until lightly browned
11. Serve with lemon wedges

Arthur

H
W ✓

STUFFED CLAMS

Saute ONION in OLIVE OIL, then add GARLIC, PARSLEY and OREGANO
Saute for approx. 2 min being sure GARLIC does not burn

Add CLAMS, SALT, BREAD CRUMBS and CHEESE and
Gradually add CLAM JUICE- just enough to moisten

Bake 350 15 to 20 min.

QUANTITIES

CANNED CLAMS

FRESH CLAMS

OLIVE OIL

2 tbs

3 tbs

ONION

1 lb

1 lb

GARLIC

two

three

PARSLEY

1 tsp

1 tsp

OREGANO

to taste

to taste

SALT

1/8 tsp or less

1/8 tsp or less

BREADCRUMBS

1/4 cup

1/4 cup or less

SARDO CHEESE

to taste

to taste

CLAM JUICE

enough to moisten

same

OLIVE OIL

CLAM FRITTERS

1 can Minced clams (save liquid)	1-1/4 cups Biscuit
Dash S&P	1 egg
1/2 cup clam liquid plus milk	

OVEN 375

Drain clams, RESERVING LIQUID.

Add S&P to Bisquick mix

Combine egg and clam liquid plus enough milk to make up the 1/2 cup

Add to dry ingredients and mix JUST until moistened.

Add clams

Drop by spoonfuls into hot fat

Cook until crisp & brown. (DO NOT FRY LONG, AS THIS WILL TOUGHEN CLAMS)

Drain and serve hot with tartar or tomato sauce

OYSTER FRITTERS OR CLAMS

2 eggs	1 pint oysters or clams, drained & chopped
1-1/3 cup flour	S&P
2 tsp baking powder	
1/2 cup milk	FRY TARTAR SAUCE

✓

CRAB CAKES
USING ONE CAN (DRAIN)

In a small saucepan cook 1TB finely chopped onion in 1 TB butter

In a medium mixing bowl combine 1 BEATEN egg
1/3 cup bread crumbs
1 tsp Worcestershire sauce
1/2 tsp mustard

Stir in onion mixture and 1 can crabmeat, drained, flaked and cartilage removed

Coat in bread crumbs

Cook in oil

3 min each side or until golden brown

Ask for FEMALE LOBSTERS

LOBSTER FRA DIAVOLO WITH LINGUINE

USE THREE LOBSTERS – 1-1/2 – 1/3/4 LBS EACH
(ONE HALF EACH – Sal,, Elda, Philip, Maureen, Arthur)
(plus one dozen CLAMS AND 1 LB MUSSELS (28 MUSSELS TO A LB)
over one lb Barillo LINGUINE

TO BE BAKED IN SAUCE AND TOPPED WITH BREAD CRUMBS

Use large pot that will accommodate TWO 35 OUNCE cans of TUTTOROSSO PEELED PEAR SHAPED TOMATOES.

Heat 10 TB OLIVE OIL AND LIGHTLY BROWN 4 TB chopped GARLIC in it.

Add two 35 ounce CANS OF TUTTOTOSSO PEELED PEAR SHAPED TOMATOES and 4 TB TOMATO PASTE to it and simmer.

Then add the following

Ground pepper:
1 cup dry White Wine
2 ounces chopped Parsley
4 tsp Hot Red Pepper Flakes
2 tsp dried Basil (or 4 tsp fresh Basil)
1 large Bay Leaf plus 1 small
2 tsp Oregano

Let sauce thicken a little

Put lobsters on 2 baking trays

Put Clams and Mussels in Sauce

Light oven 450 – Heat water for Linguine

When oven is hot,

Pour sauce over lobsters
Surround with clams and mussels (they should have opened by this time)
Sprinkle top of Lobsters with Bread Crumbs
Bake 25 min. covered with HEAVY DUTY FOIL
When Linguine cooked, put in large bowl, pour some sauce over it.

TO SERVE:

In each individual dish
Place some Linguine and
Top with Lobster, 3 Clams and 5 Mussels (Elda doesn't eat these clams)

Put extra one half Lobster in separate dish

Put extra Linguine in separate dish and put on dining table for those who want more Linguine

SHRIMP

GARLIC SHRIMP WITH ANGEL HAIR OR THIN SPAGHETTI

Boil pasta – RESERVE ONE CUP OF WATER

In large skillet, heat 2 tb butter and 2 tb oil over medium-high heat

Add: 2 tsp minced GARLIC (you can add up to 8 garlic cloves)

And cook 30 sec.

Add: Shrimp

1 tb Lemon zest

¼ tsp salt

¼ tsp red pepper

Saute over medium heat 3 min – just until thawed shrimp is cooked

Stir in ¼ cup Lemon Juice

Add to skillet, the pasta, ½ tb butter, 1/3 cup parsley & ½ cup or more

Of water (you can also add more oil if necessary)

OR

QUICK SHRIMP SCAMPI PASTA

Cook 8 ounces spaghetti – 8/10 min

In a large saucepan, melt ½ cup butter and add 2 cups white wine

Over medium heat, add 2 lbs shrimp, peeled and deveined

And 1 tsp basil

Cook until pink all over and serve over pasta.

EASY SAUTEED FISH FILLETS – WORKS WITH ANY WHITE FISH
i.e. SOLE, HADDOCK, OR OTHER WHITE FISH FILLETS

For 4 servings- Combine 1/3 cup FLOUR
 1/2 tsp SALT
 Pepper

Thoroughly dredge fillets

Heat 1 TB OIL OVER MEDIUM-HIGH HEAT

Add fish, working in batches if necessary and cook until lightly browned
3/4 min per side

CATFISH

About 2 lbs (6 to 8 catfish)

OVEN 350

Blend together 1/3 cup parmesan cheese

1/4 cup flour

S/P and 1 tsp Paprika

Combine 1 lightly beaten egg

1 th milk in a flat dish

Dip the fillets in egg mixture and

Then coat with cheese mixture.

Arrange fillets in one layer in baking dish

And pour 1/4 cup melted butter over all.

Bake 20 min.

OR

Heat oil for deep frying

Combine cornmeal s/p

Dredge fillet in cornmeal

Pat to make cornmeal adhere

Drop fillets in oil and cook 5 to 10 min or until crisp and brown

Serve with lemon halves, and tomato ketchup

FISH AND CHIPS

If making a large quantity, use one skillet for the potatoes and one for the fish

Cut the potatoes French Style and fry in Mazola oil until crisp

I usually use flounder fillet which I wash and dry and coat as follows:

Beaten egg, \times \mathcal{P}

A mixture of \mathcal{X} to \mathcal{X} breadcrumbs and cheese

(prepare the fish first and refrigerate and as the potatoes cook,

Take the potatoes out of the skillet and cook the fish.

Serve with ketchup or tartar sauce

FLOUNDER FILETS FRANCHAISE

DIP IN FLOUR

THEN EGG

HEAT OLIVE OIL IN PAN AND COOK FISH 3 TO 4 MIN EACH SIDE

Then remove fish to a platter, AND

PUT BUTTER, LEMON JUICE AND WINE IN PAN

WHEN BUTTER MELTED POUR ON FISH

(Be generous with quantity of butter lemon and wine)

BAKED FLOUNDER OR GRAY SOLE

Melt 6 tb butter in saucepan over low heat.

Stir in 2 tb lemon juice

1/2 tsp salt

1 medium chopped onion

3 tb minced parsley

large pinch thyme

Pour half of this sauce in shallow baking dish.

Place fillets in dish and pour remaining sauce on top.

BAKE 350 15 – 20 MIN.

MUSSELS

Wash first and discard closed mussels

FOR 2-1/2 LBS – Use largest pot you have

5 tb Olive oil in pan

ADD & SIMMER 3 MIN

(Put all ingredients in pot together & simmer, otherwise garlic will burn)

2-1/2 tsp PARSLEY

5 CLOVES GARLIC

1/8 Tsp RED PEPPER FLAKES

2 tsp OREGANO

½ cup WHITE WINE

ADD MUSSELS – COVER & COOK

5/10 min or until shells open

Shake pot periodically

THIS WILL PRODUCE A LOT OF JUICE WHICH YOU CAN POUR OVER
COOKED SHELLS

RED SNAPPER LIVORNESE SAUTEED

Score back of skin

Pepper it

Heat oil in pan until hot

Saute garlic in it

Add RED SNAPPER;

Tomatoes

Basil

Capers

Black Olives

Parsley

Baste constantly

Do not cover

If it gets dry, add some white wine

SALMON FILLETS BAKED

OVEN TEMP 425

Place fillets in shallow baking pan dish in one layer

Pour lemon juice over them

Season to taste with S/P

Top each fillet with melted butter

Pour white wine around fillets

Place in middle rack in oven

Bake 20 min.

SEA SCALLOPS

1 Pound

Melt 1 tb butter in skillet

Add ½ tsp minced garlic and cook over low heat- 1 min.

Stir in scallops, 2 cups diced tomatoes and salt

Cover and cook 2to4 min. stirring once or twice until scallops

Are opaque at center

Stir in 1 tb butter

Remove from heat and stir in 2 tb chopped parsley

OR

Melt ¼ cup butter

Add 1 clove minced garlic and ½ tsp salt

Cook until garlic is golden brown

Add scallops – cook 5 to 7 min. stirring often.

Sprinkle with pepper

Add ½ cup chopped parsley

Cook 1 min longer

SWORDFISH LIVORNESE STYLE

Serves four

In large frying pan, heat 4 oz olive oil

Powder swordfish with a bit of flour and place in heated pan

Add salt and pepper

Cook swordfish until both sides are golden brown.

Drain oil from pan: Add 1 tb butter

1 tsp chopped garlic

1 medium white onion chopped

1 tb chopped parsley and

1 glass dry white wine

Simmer until the alcohol evaporates

Add 1 cup water

½ tsp oregano

½ cup capers

½ cup chopped black olives

2 fresh tomatoes cut julienne style, and finish cooking

If sauce looks too thick, add a small amt of water.

FO NOT OVERCOOK AS STEAKS TEND TO BECOME HARD AND TOUGH

SEA BASS (2/3 POUNDS)

OVEN 500

Put ¼ pound Butter in shallow baking dish until it is browned
This gives the distinctive flavor.

Place fillets flesh side down in sizzling hot butter,
Coating them all around with the butter
Return to oven 10 min

After 10 min. remove from oven and sprinkle with
Lemon juice
White Wine
Parmesan Cheese
Paprika

Return to oven and bake approximately 5 min.

OR

OVEN 350 15 min. or when fish flakes

Lightly oil bottom of pan
Place fillets skin side down in pan
Top with: Diced tomatoes
Crushed garlic
Chopped parsley
S/P
Basil

DESSERTS

USE 2 Boxes Pillsbury Refrigerated Pie
CRUSTS

APPLES
HOW TO PREPARE FOR APPLE PIE - 2 PIES

1. measure all ingredients and set aside:
2. ~~1 2/3~~ cup combination White and Brown Sugars (brown adds more flavor)
3. 6 tb Cornstarch
4. $\frac{1}{2}$ ~~1/4~~ tsp Cinnamon $\frac{1}{2}$ tsp
5. Salt
6. ☒ Optional - $\frac{1}{8}$ tsp Nutmeg - ~~1/4~~ $\frac{1}{4}$ tsp

Peel and cut into 8 parts, ⁸~~6~~ apples (use combination Delicious & Granny Smith)

This should yield about ⁷~~6~~ cups cut up apples.

Sprinkle lemon juice on apples and set aside while you roll out crust and fit it into bottom of pan.

HEAT OVEN 450 DEGREES.

When crust is in bottom pan, ADD THE BALANCE OF INGREDIENTS AS LISTED ABOVE TO THE APPLES. Toss with fingers.

Add apples to bottom crust and finish making pie.

Brush top of pie with milk and sprinkle with sugar. CUT slits in Top

Put a SHINY METAL COOKIE SHEET (not a Teflon pan) on shelf below where you are going to bake the pie.

Put pie on middle rack so bottom will cook thoroughly and top will not brown too fast. (a shiny metal pie in tin conducts heat better than glass, non-stick or dark plate.

BAKE 450 15 min. THEN LOWER TO 425 35 min.

don't substitute

* Editor's Note - An Elda specialty.

EASTER BREAD (this is a precious recipe given to me by my aunt in Youngstown. You must get the freshest yeast possible otherwise it will not rise & yield beautiful loaves of a light bread. Unfortunately it becomes stale quite fast but it will be delicious if you give it a short pop in the toaster.) I have never tasted anyone's Easter Bread as beautiful as this one. After I started baking it awhile, I added more flavorings.)

THIS IS AN ALL DAY AFFAIR. As soon as you get up, raise the heat to 80 degrees & take out all the ingredients. Put your oven on to 170, shut it and put in the eggs & yeast. ALL INGREDIENTS MUST BE WARM. – then you can go take a shower!

EGGS 10 ROOM TEMP

FLOUR 9/10 cups

WATER 1 cup warm – see step 1.

YEAST a 2 oz. Cake (go to Marino' or Waldbaums)

SUGAR 1-3/4 cup

CRISCO 1-3/4 cup – Do not pack too tightly down in measuring cup otherwise you will be using too much and the dough needs a lot more flour

SALT 1/2 tsp

ANISE SEED 2 boxes = 5 very level TB's

ANISE EXT. 2 bottles (5 or 6 tb)
3 tb = 1 fluid ounce

RAISINS 2 small boxes WHITE

*I USUALLY BUY MCCORMICK SPICES.
IN 2010, DIDN'T HAVE THE SEED SO
DAD WENT TO WALDBAUMS & BOUGHT
BRAND ANISE SEED.*

*I DON'T KNOW WHETHER THIS MADE
THE BREAD TASTIER THIS YEAR.*

1. MAKE YEAST SPONGE: Crumble the Yeast in one cup of Warm Water
Then add 12 tb flour – 4 tsp sugar – 1/2 tsp salt
To dissolve the above completely, use a fork & pastry blender.

When Yeast is dissolved, COVER WITH WAX PAPER & ONE LAYER OF DISH TOWEL & PUT IN WARM OVEN. (Warm oven means you put oven on and SHUT IT OFF IMMEDIATELY AFTER IT REGISTERS 170)

Put a pan under the above so that should the yeast sponge overflow your oven will not get dirty. Should the yeast sponge overflow, just add it back.

THE YEAST MUST DOUBLE WITHIN 20 TO 30 MIN. OTHERWISE IT IS NOT FRESH (Yeast must be dated way ahead.)

2. About 10 min. after you do the above step, MELT SHORTENING – Remove from frying pan & cool off. (If it cools off too much it will be come hard again) If it is too hot and you are ready to use it, pour it into a plate & refrigerate for a minute or two.
3. In the LARGE YELLOW BOWL (mine has a 9 cup capacity) BEAT EGGS & ADD 1-3/4 cups of sugar.
4. Add YEAST SPONGE, SHORTENING & SEASONINGS.
5. Add FLOUR – cup at a time (You may add 8 cups while it is still in yellow bowl, then transfer contents to a floured board and start kneading dough. You will have to gradually add more flour – perhaps another cup or two which you could measure out at the same time as your hands will be messy.
6. Knead about 10 minutes, until very elastic. A BOARD SCRAPER will help in this process.
7. Place dough in two large GREASED BOWLS, and turn dough over so it gets greased on all sides. COVER WITH PLASTIC WRAP and place in a warm oven i.e. 170 degrees BUT TURN OVEN OFF AFTER IT REACHES 170 degrees otherwise the dough will be ruined. Give it about 2 hours to rise.
8. Plump raisins in water, dry, sprinkle with flour and add to dough in next step.
9. Remove dough from oven, PUNCH DOWN, put on pastry board & kneed in raisins. Put dough back in bowls, recover with the plastic wrap & let rise again - about 1-1/2 hours. Do not warm oven again as it should be hot.
10. GREASE & FLOUR baking pans & divide dough into them. Cover with PLASTIC WRAP, PUT IN WARMED OVEN i.e. 170 (shut oven when it reaches 170) and give it about 45 minutes.
11. BAKE 350 for about 20/25 minutes – depending on size. The bottom should be a brownish color and the top golden. DO NOT PUT TOO MANY PANS in oven at one baking otherwise the sides of the loaves will not cook well. If you find the sides haven't cooked well, put bread on cookie sheet & bake 5 min. more. If cooking too fast, cover with alum. Foil. (I put in 2 at a time)
12. BAKING PANS USED: (1-3/4" SIDES)
 - 2 8"
 - 2 9"
 - 2 10"

STRUFFOLI

Make 3 days before you need them otherwise they will get hard.

BEAT 4 whole eggs

Plus

4 egg YOLKS

AND

8 TBs. Sugar

BEAT IN (OR STIR IN)

8 TBs. CORN OIL

2 TBs. Distilled White Vinegar (not cider)

6 TBs. Rye shiskey or bourbon

2 tsp Vanill

ADD IN 4 cups Flour

½ tsp Salt

2 tsp Baking Powder

KNEAD FOR A FEW MINUTES ON LIGHTLY FLOURED BOARD

(Knead until nice and smooth)

Separate into small pieces and wrap each piece in Saran Wrap
REFRIGERATE for one hour or more, then start working with the dough.

REMOVE ONE PIECE OF A DOUGH AT A TIME, place on a lightly floured board and roll dough, using your hands to make long ropes. Cut these ropes into small pieces. (Once your start frying these pieces, your will see if you are cutting the pieces too small or too big and adjust accordingly.)
(This is very time consuming – I wonder how the bakeries do it)

Meanwhile start heating the oil. The oil must be VERY HOT – test with a Piece of bread.

Get a lot of plates ready, and place the balls on the plates. In doing so, some Flour will go on the plates. Be sure not too much flour goes on the plates Because when you start frying you will be rolling off the balls into the oil and If too much flour goes into the oil, the oil will flare up and you will have a mess on your stove.

FRY IMMEDIATELY. Dad and I work together so this make it easy.

(If the oil gets too messy or you are running out of oil in the pan, discard the oil and start with fresh oil) Use a deep pan to fry and put about 3 or 4" oil in the pan.

Remember to work with very hot oil. If the temperature of the oil gets low, put gas on higher so that you're working with very hot oil all the time.

They need very little frying. Make them golden.

Place fried pieces in a colander. (Lift the colander to meet the pot where you're frying so that the oil will not drip down the side of the pot.)

When colander is full or even sooner, place pieces in **LARGE YELLOW BOWL**. When you finish all the frying, prepare the honey.

Meanwhile put all the balls in the largest pot you have so that you can turn them easily every day.

HONEY TOPPING:

Put 2 16oz jars of honey (I think, as sometimes I am using honey left over from smaller jars.) in a pot, add 3 TB Sugar, a few TB water and on **LOW HEAT**, **BRING TO A BOIL**. It will take a long time to bring to a boil, so have patience. Let boil for one minute, then **SHUT GAS**.

When foam subsides and mixture is yellow and clear, it is ready.

Pour the honey over the struffoli and stir. Every day, once or twice a day, stir the struffoli because the honey is on the bottom of the pot.

When ready to distribute the struffoli, put wax paper on bottom of a paper plate, place the balls in a circle and sprinkle very lightly with confetti.

If you are not distributing all the balls at one time, those left in the pot should always be covered. Remember there is always a lot of honey on the bottom of the pot.

STEPHEN'S CHOCOLATE CHIP COOKIES
ELDA'S VERSION

Cream 1 cup butter
1 cup brown sugar
1 cup white sugar
Mix in 2 eggs
1 tsp vanilla

In another bowl- combine 2-1/2 cups flour
1 tsp baking soda
1 tsp baking powder
1/2 tsp salt

ADD TO BUTTER MIXTURE, and stir until just blended

With a large wooden spoon, stir in - - -SEE MY NOTES:

2/3 cup white chocolate chips
2/3 cups milk chocolate chips
2/3 cup semisweet chocolate chips.

Stir in 1/3 cup chopped walnuts
1/3 cup chopped pecans
1/3 cup chopped almonds

WHAT I DO AFTER I HAVE COMBINED THE BUTTER AND
FLOUR MIXTURE IS TO THROW IN ALL MY LEFT OVER CHIPS AND
NUTS INSTEAD OF THOSE SPECIFIED ABOVE.

Editor's NOTE - Awesome! and very easy to make.



RUM BALLS also known as KENTUCKY BOURBON BALLS

Make a few weeks before Christmas, store in covered containers in REFRIGERATOR

Combine in my large Blue Bowl and mix thoroughly:

3 cups crushed vanilla wafer crumbs (one 12 oz box) I have been using Keebler Golden Vanilla Wafers, artificially flavored.

1-1/2 cups finely chopped nutmeats

IN A BLENDER, FIRST CHOP THE NUTMEATS AND THEN CRUSH THE VANILLA WAFER CRUMBS

3 TB cocoa

1 cup confectionery sugar

1/4 TSP SALT

1/4 cup corn syrup or pancake syrup (no maple)

1/3 cup bourbon or rum or brandy.

Roll this mixture into balls and put on plates.

Take a piece of wax paper, put a crease in it, put in some confectioners sugar in it and Put in the balls, a batch at a time. Roll them around until they are coated with Confectioners sugar. Then transfer to a fairly large cookie tin.

Continue in this fashion, adding more confectioners sugar to the wax paper, etc. and Filling it with more balls.

When all the balls are in the tin, dust some more confectioners sugar on top of them and cover.

Yield: 4 doz. (I made 64 in 2009)

If cookie tin is covered, these balls will last about a month or more.

CHOCOLATE PEANUT BUTTER DROPS

In a large bowl, at low speed, beat 1 tb water and

2 cups flour

1 tsp baking soda

1 tsp salt

1 tsp vanilla

1-1/2 cups sugar

1/2 cup butter

1/2 cup chunky peanut butter

2 eggs

Until just mixed

Increase speed to medium and beat 2 minutes, occasionally scraping bowl with rubber spatula.

Stir in 1 cup semi-sweet chocolate chips

Drop batter by heaping teaspoonfuls, about 2 inches apart on cookie sheets.

Bake 375 degrees 12 to 15 min until cookies are golden brown

Remove cookies to wire racks to cool.

GERMAN NUT BALLS

Cream 1 cup butter

Add ½ cup CONFECTIONERS' SUGAR

2 cups ground almonds

2 tsp vanilla

Add 2 cups flour

½ tsp salt

Roll teaspoonfuls of dough into 1 inch balls.

Dip in 1 beaten egg

Then in 1 cup chopped pecans

Place on cookie sheet.

Press red cherries halved onto center of each cooky

Bake 350 about 25 min.

CHOCOLATE-CHERRY THUMBPRINTS

Dough must be chilled one hour

Beat $\frac{3}{4}$ sugar
2/3 cup softened butter
2 eggs
1 tsp vanilla until smooth

Add: 1 cup Nestle Toll House Semi-Sweet Chocolate Morsels MELTED;
mix well

Stir in 2 cups Quaker Oats (Quick or Old Fashioned, uncooked)
1-1/2 cups flour
1 tsp baking powder
 $\frac{1}{4}$ tsp salt, mix well

Cover: CHILL DOUGH ONE HOUR

Shape dough into 1 inch balls.
Place 2 inches apart on ungreased cookie sheet

Press deep centers with thumb
Place maraschino cherry into each center

Bake 350 10 to 12 min., or until set.

Remove to wire rack, cool completely.

Drizzle cookies with remaining cup chocolate morsels, MELTED

(To melt 1 cup chocolate morsels: Microwave at HIGH 1 to 1 min, stirring every 30 seconds until smooth)

NOTE: If you don't have enough maraschino cherries, fill in with chocolate kisses or shape into 1 inch balls again, flatten out and leave as is or pour any left over melted chocolate on top

KISSES PEANUT BUTTER BLOSSOMS

48 Hershey's Kisses Chocolates
½ cup shortening
¾ cup creamy peanut butter
1/3 cup granulated sugar
1/3 cup packed light brown sugar
1 egg

2 TB milk
1 tsp vanilla extract
1-1/2 cups flour
1 tsp baking soda
½ tsp salt
Granulated sugar

1. Heat oven to 375. Remove foil from Kisses.
2. Beat shortening and peanut butter in large bowl until well blended.
3. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy.
4. Add egg, milk and vanilla; beat well.
5. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
6. Shape dough into 1 inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
7. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from Cookie sheet to wire rack and allow to cool completely. About 4 doz.

HINTS: When putting in oven, carry tray straight otherwise kisses will bounce around.

When I removed the cookies from the wire rack, I put them in a dish and then into the refrigerator so they would firm up.

SANDIES

Beat 2 sticks butter and ¼ cup confectioners' sugar with mixer on

Medium-high speed until fluffy.

Beat in 1 tb water and 2 tsp vanilla

With mixer on low, beat in 2 cups flour just until blended.

Stir in 1 cup finely chopped pecans

For each cookie form a scant 2 tb dough into a small roll about 1-1/2" long.

(Dough is sticky, so moisten hands with water to form)

I DON'T DO THIS, I JUST TAKE SOME DOUGH AND SHAPE IT
INTO SMALL OBLONGS THEN I RESHAPE EACH ONE TO MAKE
THEM MORE FIRM SO THEY DON'T BREAK UP.

Put on baking sheet 1 inch apart and bake in 300 degree oven 25 min until
lightly browned.

While still hot, roll in confectioners' to coat.

Cool on wire rack.

Roll in more sugar, if needed, just before serving.