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# Dedication

*The idea for creating a book of family recipes was first suggested to me a number of years ago by my sympethera, Kosta’s mother-in-law, Carrol Hollewell. Some of the dishes collected here are for traditional Greek cuisine. Others are for meals that Chris and I enjoyed with friends and family during our wonderful years together. All of the recipes, though, bring back precious memories of a lifetime surrounded by laughter and love, good people, blessed times, and good food.*

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FFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAUUUUAFFFFABRRRQAVxPjzR9UGm6lren+KNV042tm8iWtt5flFkUnnchPOOea7asPxqGbwLraojSM1hMAijJY7DxQBynhy11aPwCviaXxRql9Lc6O1wIbgx+Wkhj3BlAUHIPTmr/hHxZFd/DPTb3U9Zt21CTTllleSVA28qeSPXPan6ZDLB8DbaFUd5RoAULj5ifI6Y9aw/C3gXwvcfC3Tby58K2DXcmlo7l7VTIX8vJJJGck/zoAyT4m8QXHwe8H3r67NbXuqapFbXN8qpv8ALZpAeoxwAOcdq9A8O6PcWN9JKfF99rahNpguGhZUJP3vkUHPBHJ9a8mntbe0+BHgNNbiZ7JNXhlulmQttjLSkgjGcYOPpXpHgbUfARv7q38ExWsNzNGslwtvbNEWVTgE5A6Fj+dAHcUHoaK5X4ka3c6B4C1K605Xa9eMQWwRCx8xztBAHpnP4UAcRpnjjXJPiRHqc92z+FdR1KXSLWDaPkkRRiXOOjOGHWt/xrcavcfELQtGstfuNGsbu0uJJXtwm5nQrjlwQODXI6t8NfGVv8NotOg1qzkh0pVvYIIbIid5ky+N245JY+nNM8Q634f8ReJfButeLbdG0i70icyebE7Kk25MrwM5BBHTtQB03hPxTqunt4yt9b1T+2LTw/iSG+KKhdfLLlCVGCRgZI9aTRNH8b+J/D0PiC68YXGl3N/GLi2sba2jMNurDKK24EtwRnmuX0TQYtav/F1l4DgntvC2oaS0CeYGWKS8PG6MNzjHB/8A1V0fhf4q6Do/guy0/wAStPpur6dbLbz2EltJ5jMg2/KMfNnHb1oAzp/HHiOXwGutS3XkXnh3W/smtJBH8k8SuFcgHJHDKePeuu+IviO80/wzYW/h258vUtZvIbS0mXDFQ5yzjPBwoP5isrwF4Ymv/Aeuf29avbN4mu7m8ltpVw0KygKoIPfABrnPhkNT8SeLNOg1qJ0TwVaSWjFlIEtyzGMMD3/dIPxNAHQ3CeINU+I1/osXi+60u007TraRfLjiZpmfcGdty/7Pau90O0ubHSYbe81KTVJUBzdyKoaTJyMheOnHFeSeIz4L/wCFza4fHqxGH7BaratKshGfm3Y2/hXqXhS50W68O2zeF2RtLRTHBsBAAU4xzzQBs15h8WvEfibQ9e8MxeFJxulF3cXFoQP9LSFY3KDIJzt39MV6fXn3i+2km+Mnw/kVdyQrqTPnoAYUX/2agBNc8bT3MXgi/wDDt2Fs9b1KOKZSgbdGyklTnoQRjiovih4l8RWV1ZaR4NmSG/a2n1CZ3jD5hiX7oGDyxIH4Vw2qaVf+GPin4d8MW0DSaPJra6rYspZvJUqVeP2AbJ/Guh0e18T+KvHPiHxV4evdNgtBJ/Zdsb61eQtFFyxQgjClyc9cke1AHVa34se4+D914n0K6CSNp32iGXAOxsdCDkZByKb8NPE2o61od1Z+IpUk1nTbgw3DRrtDqRujkx6FT+hrzsSXfh/4R+OPB+sMjXWkgtE0IKrJBMQykZ5wGLfyq54wGp+FtRs9U0KKSV/FGlR6U6ocCO52gRSZ/wB0sPwNAGroXjfxBrnxgS2iuUXw3Ot1HbQqoJkMGEZ92M8uTjB7VPpbeLPE+seIHt/GzaVb2WqS2kEAsIpPlUKQctgn72PwqDT9ITw58W/COiQYMNjoEyBgPvsX+ZvxIz+Nc5ow+Hi654pbxx9jW/8A7duDGJ3dW8rgg8HpnNAHeeI5fEk/jbRPDukeIm00TadPcT3P2RJTKyMg+63T7xNLo2u+IvD/AI6tvC/i+8i1OHUYHk0/UYrfyi7py8bqDjOOQRWdrvijRdK+J/hnVr++ittKk0W4aC4fO1izR4Hr0ANOtNTX4g/FPR9S0SOY6HoUM0v26SBlW4mkUJsQkDIAOc0Aen1l+JhqJ8M6h/Yc3kagLdzbSYBw4GV4II61qDpSMoYYIzQB5hqHjzVZvgnpmtaS+de1JYbWEeWDuuS218KeOquefSpNT8e38nwUtde0yTZrN8kNvCNob/SmcIygHjghq5fwxa3H/C04PBUsR+x+HtRvNUj3HIMUgHkr7lWlbmmeH7N5PidD4HdZDa6DqtxrAZzw0bKpiUfRpCaAPQPHus65o3h3S9P0S6i/t7VLmKzhmdAVDYy77SDxhT24zUWmeN7y5+D9z4jMYm1SxtJhcQ7elxECGBA9xnHoaxdROveJ/jJNJ4fksI4/C9ssR+3I7KZpxliNpHIUAfjVHQtWk+HHi7xHp3jBo3ttQUavG1lAxjXc+yUBOTgZUnrwCaAOg8ExeK9UXTPENx4xgv7G9jWW4sFs0VEDJnajg5BBPf0r0SvEDN4bHxF8O3fwsvR9rvb3/iZ2lozC3e3IJdnX7qsO3Tmvb6AA9OK8kuvGviM/BO51yzvU/tf+0XtoZmhXGPtRjUbcY+7jmvWmOF6ZrwaNwP2co7gcxtrRlzj+H7efyoA6o/EPVD8INU1hwkHiDRj5N7CyZVJkdQ3GehByPrWz448Uajo/h/w3daXKscmpatZ2srMgbMcmSwwehOK8/wDjTpF14dtdU1zSbcyWGvWyWepxp/yzlDAxzfjjafr71u+NtZ0nV28JeG7G9V9TttasZZbVQTJGioW3EemCKAOo03xBqVx8X9W0GWVTp9rpkNxHHsGQ7Ngnd16dqedd1EfF46H5o/s/+xvtQj2jPmebtznr07Vzl9rNp4P+OF5qXiGT7Hp2q6VHFBeSKfLEiMcoW6A45/KrHh3UoPFXxhvte0VhcaTaaULH7WB8ksvmbyFPcAHkigDDtvEHjv8A4V9f+L/+EmsSlu87LY3NioUrFIy7Q6kHJ24GR3/Gt3xN4j16+l8FW+haiNGOvK7zym3WYpiEOFw31Nef2XgKDV/hHPr2nGebVLG/uLpYJJmaCYxzsShiJ28hfTrW7431fw/4nHw81TWXji0a7M0kx81o1j/dD5dy4Iw3HXtQB2dxF4m8L+Ede1LUfE/9sSwWMktsWso4fKdVY5+X73br6VhWtx8RLTwZa+KYPEFrrAazS7m024sViypUMyo6HOcZxmnvL4PHwu8V2Hge+jnjWxmlmVLh5SpMZAOWJIHy1Ts/iJoEHwpsdH0u7/tXWZNLS0isbRTJI0pj24Ppg9c9MUAeneHtYi8QeHbHVrdGSK9gWZUfqoYZwa0a57wHo91oHgPSNL1Bt1zbWyrLg8BupH4Zx+FdDQBx1zr+ox/GW00BZlGnSaK920ZUZMgmCgg9eh6Vyvgn4ha5ceP9Q0rxM6HT7u+ubbSpggG14W+aM49VIIz6e9bdzKF/aFtU25LeHH5z0/f5rlNI8MyeJfAPiQWOYNVsfEd3eWEoxlJkYED6HofrQB3vg3XdQ1fxB4ptr6ZZIdO1HyLcBQNibFOOOvJPWumv47ibT547Kf7NcPGyxzFQ3ltjhsHg4POK8x+COrTa5J4q1K5t3tZrjU8yQv1jcRqGU/QivVqAPKbf4h6zD8PHinaKbxhHf/2V5LIFzcFyFcrx8uz5uOK3oNd1iH4s2Xhy6ukltm0L7XMFjA3TCXaWB6gY7ViSaDYyftNLceSu9NB+2+3neaYt+OmdnFWdRuorL9oKO5uWCQ2/heSSRz/ConJJ/IUAVPHnj7XNF8Zwx6O0Q0bRxBJrjMoJ2zSbFAJ5GBzx610PxO8Q6zoPhGC78LeU+oT3sFvCsgDK/mNgDk4545rg/D+geMfE/hjW9StU0X7J4sZ52+3eaZkjI2ovHHCgEfWmrrc2s/CzwzZ3a7NS0vxHZaddxZ5WSOTbz9QAaAOrvviNPcfCNPE+lhIr5ZIYbiGRc+VKZFSRMficfgav6nrmszfE5PDmn3sNpBLoUl0paIOwmMmxX9wvBx3zXnXxesLjwjc6h9gRxpnimWBjt+7b3iSKd2PR1yT3JFdw4T/hoa08xiZB4bbZjoR54z/SgDPNz8RIfHEHhg+KNMkkksGvftJ0zGAHCbdob8c1a1nWfF8njKx8IWGs6dYXbaYbua/e0L+a+/btRC2B685q7ckD9oG0J7eH3xg/9NxUfjm4+H+tah/ZPi2+t7XUbNQ8Mkkpt5Y9w4KScZ+gJGR0oA6bT5tU0jwvLc+LL61uJ7VJJJrm2jMaFFydxU5wcDnFcj8M/HGva/rF3p/iqO3ilmtItSsFhXBNvJnAPqRx+tcTHrms698LYvC6XrXlzrWryafpt1csQ1xZRkEyM3UjAK56mtjXB4j8KeMPDHibXk0i1sbaX+ypfsLyf6mQYXfuGMKRnigD2iiszT/EOmanq9/pdldCW904oLqIKf3e4ZXkjByPStOgAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACiiigAooooAKKKKACjr1oooAMDGMUmB6ClooATavHyjjpxRtGc4GfpS0UAFBAPUUUUA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Breads

## Altar Bread (Prosphoron)

### Preparing an Orthodox Prosphoron

In the Orthodox Christian Church, preparing the Prosphoro and bringing it to the Church for the Divine Liturgy is an act of love, stewardship and responsible Christianity in action. By baking the altar bread and bringing it to Church, we come to realize that we are not only *at* the altar but *on* the altar at every Divine Liturgy. Jesus also says (and I am paraphrasing) that if you bring your offering to church and remember that you have offended someone, go make peace with that person and then bring your offering, in this case your Prosphoro.

Prior to the beginning the baking of a Prosphoron, we offer the following prayer:

“Almighty God, our Help and Refuge, Fountain of Wisdom and Tower of strength, who knows that I can do nothing without your guidance and help, assist me, I pray, and direct me to divine wisdom and power, that I may accomplish this task, in whatever I may undertake to do, faithfully and diligently, according to Your will, so that it may be profitable to myself and others, and to the glory of Your Holy Name. For Yours is the Kingdom and the Power and the Glory of the Father, Son and Holy Spirit, now and forever, and unto ages of ages, Amen.”

|  |  |  |
| --- | --- | --- |
| Preparation time: 90 minutes | Cook time: 55 minutes | Makes: 2 loaves |

### Ingredients:

* 7 level cups flour
* 1 ½ teaspoons salt
* 1 cake yeast or 1 package dry yeast
* ½ a glass warm water (heat tap water to 105-115 degrees F)

### Special Equipment:

Religious Seal (Sfragithia or Sfrayitha)

### Directions:

Dissolve yeast in warm water. In a large mixing bowl combine flour and salt. Make a well in the center of the flour mixture and add the warm water with yeast. Combine and knead until smooth. (If dough is too sticky add a little more flour. If it is too stiff, add a little more warm water. In either case add extra ingredients sparingly.)

Altar Bread (Prosphoron) **Continued…**

Mix dough with a mixer for at least 30 minutes. When dough feels silky and smooth, take it out of the bowl and place it on countertop and work with it by hand until the dough is round and smooth. Cut a little piece off of the dough to keep for yourself. Place the large dough in a round baking pan after it has been dusted with flour.

Stamp the large loaf firmly with the sfragithia (religious seal). In order for the impression of the seal not to be lost during the rising process, it is helpful to pierce holes with a toothpick at the top, bottom, left, right, and around the center of the seal. You can say “Jesus Christ Conquers” as you do this, and also what the different parts of the seal are for, “This part is for the living, this part is for the Mother of Jesus, the Theotokos…”, etc.

Let dough rise in a warm place free of drafts until dough doubles in size or rises about the pan.

Bake in a 350 degree oven for 45-50 minutes (smaller loaf will take less time). Bake the smaller loaf for yourself and taste and see what you are taking to church. Children love to have a very small Prosphoro to eat. The loaves should be golden brown and should sound hollow when tapped. Wrap Prosphoro in a clean white kitchen towel and place upright to cool.

Cool completely and store in plastic bags or aluminum foil to keep fresh.

This part is for the living.



This part is for the Mother of Jesus, the Theotokos.

This part is for the departed.

This part is for the Angels and the Saints.

This center part is used for Holy Communion. It is called the “Lamb.”



## Phanouropita (St. Phanourious Bread)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 4 hours** | **Cook time: 1 hour** | **Makes: 5 medium to small loaves** |

### History:

Fanouropita (φανουροπιτα) is a cake that is dedicated to Saint Fanourios (Άγιος Φανούριος), and is traditionally made on August 27th. His name comes from the Greek verb fanerono (φανερώνω) which means to manifest itself or reveal itself. Therefore, he is the saint Greeks ask to intercede when searching for lost items. We make this cake with something important has been lost.

This recipe comes from Mrs. Angelina Nicholas (Helen Damaskos’ mother) of blessed memory.

### Ingredients:

* 3 pounds flour (I use Hungarian High-Altitude flour)
* 4 envelopes yeast
* 1 teaspoon salt
* 2 cups sugar
* 1 tablespoon cinnamon
* ¾ cups oil
* Few lumps mastika crushed with a little sugar

### Directions:

Dissolve yeast in about 2 cups warm water. Mix flour, sugar, salt, cinnamon, mastika, and oil. Add yeast to flour mixture and knead well. Add more water if needed.

Allow to rise in a warm place.

Knead again. Shape it in greased pans. Allow to rise again. Bake 1 hour at 400-450 (depends on your oven).

When tops brown, cover loosely with foil paper, and watch carefully. It browns fast.

Optional: Brush top with sugar water and sprinkle with sesame seeds.

## Phanouropita (St. Phanourious Cake)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 20 minutes** | **Cook time: 35 minutes** | **Serves: 1 Needy Person** |

### History:

This is an alternate cake version to make when you need to find something that is lost.

### Ingredients:

* 1 ¼ cup water
* 1/3 cup vegetable oil
* 1 cup of sugar
* 1 cup of walnuts
* 1 cup of raisins
* 2 teaspoons cinnamon
* 1 teaspoon cloves
* Pinch of salt
* 2 cups flour
* 1 teaspoons baking powder
* 1 teaspoon baking soda dissolved into 2 tablespoons of water

### Directions:

Preheat an oven to 350 degrees. Grease and flour a baking dish.

Boil the water, vegetable oil, sugar, walnuts, raisins, cinnamon, cloves, and salt for three minutes.

Mix the flour, baking powder, and dissolved baking soda in a bowl. Add the liquid mixture and mix well. Pour into baking dish.

Bake for 35 minutes or until done at 350-375, depending on your oven.

## Christopsomo (Christmas Bread)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 2 ½ hours** | **Cook time: 30-40 minutes** | **Serves: 6 to 8** |

### Ingredients:

* ¾ cup sugar
* Zest from one orange rind
* 1 teaspoon mastika pulverized
* 2 large eggs beaten + 1 more egg for brushing
* ¼ cup butter melted
* ½ cup milk warm
* 1 package yeast
* 4 cups flour
* Candied cherries
* Sesame seeds

### Directions:



This uses the same basic recipe as the Vasilopita Bread.

Combine sugar, butter, orange rind, mastika, eggs, milk, and yeast. Add flour. Knead in a mixer. Place in a warm place and let it rise for one hour until doubled in size. Knead again briefly.

Pinch off two three-inch balls. Shape the large portion of the dough into a smooth ball and place on a greased baking sheet or round pan.

Roll the three-inch balls into 15-inch ropes. At the end of each rope, slit the dough up the center 5 inches with a knife. Lay the dough ropes in a cross on top of the loaf, but do not press down. Curl the slashed section away from the center of each rope and place a candied cherry half in the center of each curl and the center of the cross.

Let the dough rise in a warm place until doubled.

Brush with a mixture of one egg beaten with one tablespoon of water and sprinkle with sesame seeds. Bake at 350 for 30-40 minutes until browned and sounds hollow when tapped.

## Lambropsomo (Easter Bread)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 2 1/2hours** | **Cook time: 40 minutes** | **Serves: 6 to 8** |

### Ingredients:

* ¾ cup sugar
* Zest from one orange rind
* 1 teaspoon mastika pulverized
* 2 large eggs beaten + 1 more egg for brushing
* ¼ cup butter melted
* ½ cup milk warm
* 1 package yeast
* 4 cups flour
* Dyed red hardboiled egg

### Directions:

This uses the same basic recipe as the Vasilopita Bread.

Combine sugar, butter, orange rind, mastika, eggs, milk, and yeast. Add flour. Knead in a mixer. Place in a warm place and let it rise for one hour until doubled in size. Knead again briefly.

Divide dough into two equal portions. Roll the two pieces into 28-inch ropes. Place the two ropes side by side, pinch the tops together and twist. Curve to form a ring and pinch the ends together.

Place on a greased baking sheet or in a round 10-inch pan. Place the red egg in the center of the bread.

Bake at 350 for 30-40 minutes until browned and sounds hollow when tapped.

## Vasilopita Bread (NewYear’s Bread)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 2 ½ hours** | **Cook time: 30 minutes** | **Serves: 6 to 8** |

### History:

Vasilopita bread is made for New Year’s Day to commemorate a miracle performed by St Basil. St Basil was charged with returning gold, silver and jewels to the people of Caesarea. Some traditions hold that the valuables were collected as part of a heinous tax that was rescinded, and some say that the treasures were stolen by thieves and then recovered. Either way, as Bishop, St. Basil had to figure out which valuables belonged to whom.

After praying, St. Basil had the items baked into a gigantic pita, which was cut and a slice given to each family. Miraculously, each family received their riches back in their slice.

Today, we bake a single coin inside the loaf to honor the miracle, and the person who receives the coin is said to have good luck for the coming year.

### Ingredients:

* ¾ cup sugar
* Zest from one orange rind
* 1 teaspoon mastika, pulverized
* 2 large eggs beaten
* ¼ cup butter melted
* ½ cup milk warm
* 1 package yeast
* 4 cups flour
* 2 ounces slivered almonds
* 2 tablespoons honey
* Powdered sugar
* 1 coin wrapped in aluminum foil

### Directions:

Combine sugar, butter, orange rind, mastika, eggs, milk, and yeast. Add flour. Knead in a mixer. Place in a warm place and let it rise for one hour until doubled in size. Knead again and place in a 9”x10” baking pan. Let rise again until doubled. Place the coin into the bread.

Preheat oven to 350.

Place slivered almonds on the top of the bread, and bake for 30 minutes at 350.

Place warm bread on wax paper and while still warm, brush all over with honey and sprinkle with powdered sugar.

Cool on a wire rack.

## 

## Basic White Bread

|  |  |  |
| --- | --- | --- |
| **Preparation time: 2 ½ hours** | **Cook time: 45 minutes** | **Serves: 6 to 8** |

### History:

Matthew 13:33

 He told them still another parable: “The kingdom of heaven is like yeast that a woman took and mixed into about sixty pounds of flour until it worked all through the dough.”

Growing up as a child in Greece, my mother would make bread every week. She would bake seven loaves at a time and place the loaves in a wooden container called a pinakoti. She would put the pinakoti filled with loaves of bread in an adobe oven. She would move the coals around with a long spatula.

Mama stored the flour in a big wooden container that was about a quarter of the size of a barrel. Yeast for bread wasn’t sold at the local store. Instead, Mama would keep a portion of the bread each week in a container, letting it ferment as a starter.

This isn’t Mama’s recipe, but it reminds me of her bread.

### Ingredients:

* 1 package active dry yeast
* ¼ cup warm water (about 110 F)
* 2 tablespoons sugar
* 2 cups warm water (about 110 F)
* 2 tablespoons olive oil or salad oil
* 2 teaspoons salt
* 6 to 6 ½ cups all-purpose flour or unbleached flour
* 2 tablespoons milk

### Directions:

In a medium bowl, dissolve yeast in water ¼ cup of water. Stir in sugar; let stand until mixture is foamy, 5 to 8 minutes.

In a large bowl of electric mixer, combine 2 cups warm water, oil, salt, and 2 cups flour. Beat at medium speed, scraping bowl occasionally. Add yeast mixture and 2 more cups flour. Beat until dough is smooth and elastic, 5 to 6 minutes. Stir in the 5th cup of flour to make a stiff dough. Measure 6th cup of flour; sprinkle about half of it on board. Turn dough onto floured area and knead about 10 minutes or until smooth and satiny. Keep a light coating of flour on dough as you begin to knead.

Place dough in a greased bowl; turn down over to grease the top. Cover and let rise in a warm place until doubled, about 1 ½ hours. Test by pressing 2 fingers lightly into dough; if indentations remain, dough is ready to shape. Punch down, knead briefly to release air bubbles.

Divide dough in half and shape into round loaves or rings. Let rise until doubled, 30 to 40 minutes. Brush tops with milk. Bake at 350 F 35 to 45 minutes or until loaves are nicely browned and sound hollow when tapped. Remove from oven; turn loaves out of pans onto wire racks to cool.

## Boiled Wheat for Memorials (Kollyva)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 16 hours** | **Cook time: 2 hours** | **Serves: 1 Church Congregation** |

### History:

Kollyva is prepared by the family of a loved one for memorials. According to the Archdiocese, “This practice is based on the words of Jesus used to describe His own death and resurrection when He said, ‘Amen, I say to you: unless a grain of wheat falls into the earth and dies, it remains a single grain of wheat. But if it dies, it brings forth a good harvest’ (John 12:24). The tray of *kollyva* is a symbol of our faith in the life-giving death and resurrection of Christ.”

### Ingredients:

* 5 pounds wheat kernels
* 4 boxes Zwieback toast or Melba toast, ground
* 1-1/2 pounds sesame seeds, toasted
* 1-1/2 pounds walnuts, cleaned and chopped in half
* 1 pound whole almonds, toasted
* 1 or 2 boxes raisins, cleaned
* 1 cup parsley, chopped
* 3 tablespoons cinnamon
* 1 tablespoon nutmeg
* 1 tablespoon salt
* 1 1-2 boxes confectioner’s sugar, sifted
* 1 pound Jordan almonds

### Directions:

First, rinse the wheat kernels to clean them and then cover with water and soak overnight. Drain and rinse well. Fill heavy pot with fresh water, add wheat and bring to a rapid boil. Reduce heat and simmer for a minimum of 2 hours, until wheat is tender and begins to split open. Stir frequently to prevent sticking, and add more water as wheat absorbs it all. Add salt during last 10 minutes. Turn heat off and let stand for about 30 minutes. Drain and rinse thoroughly in sieve. Spread a clean white table cloth over clean towels, and then spread the wheat on the table cloth for about 2 hours or more in order to absorb moisture. Shake occasionally until completely dry.

In large bowl mix wheat with 3 boxes of the Zwieback or Melba toast and mix well (be sure to mix well). Add sesame seeds, nuts, raisins, parsley, cinnamon and nutmeg, and mix well. Prepare large tray by lining with wax paper or foil and paper doilies. Press wheat down firmly, a layer at a time, with a piece of plastic or wax paper, into mound shape. Sprinkle remaining box of Zwieback on top, and press down smoothly with paper. Cover surface with sifted confectioner’s sugar, pressing with clean wax paper until smooth. Decorate with cross and Jordan almonds.

Note: Wheat may be prepared a day ahead of time and refrigerated. Decorate the following day.

## Artoklasia

|  |  |  |
| --- | --- | --- |
| **Preparation time: 60-90 minutes** | **Cook time: 60 minutes** | **Serves: 8-12** |

### History:

The recipe for this traditional bread comes from Effie Maniatis Cerrone.

### Ingredients:

|  |  |
| --- | --- |
| Bread  * 1 three package yeast * 2 cups warm water (16 oz. total) * 5 pounds flour * 1 cup sugar * 8 large eggs at room temperature * 1 stick of butter melted * 1 teaspoon salt * A handful of mastika crushed or 2 shots Anisette | Syrup  * ½ cup honey * 2 tablespoons water |

### Directions:

Dissolve the yeast from all three packets in the 2 cups of warm water. Mix all ingredients with a mixer. Transfer to a large bowl and kneed it until mixed well. Cover with a cotton kitchen towel and place in oven set on warm only for one hour. Remove after an hour and kneed again and roll. Divide into thirds. Work each piece, make it round and flat. Place in a pan sprayed with Pam. Stretch dough in pan. Place all three pans in oven set on warm only, covering with a towel again. Let rise about one hour until doubled in size. Remove from oven. Set oven at 350. When hot, place all three pans in oven. Bake for 25 minutes, lover oven to 300, bake another 35 to 40 minutes. At this time, also cover bread with a brown paper bag sprinkled with water. Sprinkle bag about every 10 minutes, wet side always facing away from the bread. Remove from oven and from pans. Set bread on cooling rack. Cool 6 hours.

Prepare the syrup: heat the ingredients together to make the honey easy to brush on bread. Sprinkle with powdered sugar.

Good baking!

# Meatless Main Dishes



## Trouloulou

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 30 minutes** | **Serves: 6 to 8** |

|  |  |
| --- | --- |
| History: | This is a dish that Mama used to bake in the adobe oven using vegetables she grew herself. My sisters made this dish often too, as well as my brother Evangelo of Blessed memory. When I would visit in Greece, he used to take pride in making this dish like my mother used to make in the adobe oven. |

### 

### Ingredients:

|  |  |
| --- | --- |
| * 3-4 small to medium sized eggplants sliced and cut large in quarters | * 3-4 carrots cleaned and chopped smaller than the eggplant |
| * 3-4 potatoes cleaned, peeled, and cut in quarters | * 1 small zucchini cut thicker than the other veggies because it cooks faster |
| * 2 or 3 onions cleaned and quartered | * 1 can of tomato paste diluted until you can pour it |
| * Lots of olive oil | * Salt and pepper |

### Directions:

Mix all of the cut vegetables with the tomato paste, salt and pepper, lots of olive oil, and a little bit of water. Bake in a 350 oven until done. This makes a nice side dish or a main dish for Great Lent. Serve with a loaf of bread. Enjoy!

## Lentil Soup (Faki Soupa)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 12 hours** | **Cook time: 1 hour** | **Serves: 6** |

### History:

This is a great dish for Lent. My children like this recipe, especially Yani.

### Ingredients:

* 1 pound lentils (clean well)
* 2 bay leaves
* 1 tablespoon flour
* 1/2 cup apple cider vinegar
* Salt and pepper
* ½ cup olive oil or as needed

### Directions:

Soak the lentils overnight. Wash and drain them. Fill a pot ¾ full of water and add the lentils and bay leaves. Stir the pot and bring it to a boil, reduce the heat and simmer covered for 45 minutes or until the lentils are tender. Check periodically that the lentils are covered, and add water if necessary.

When the lentils are fully cooked, keep some of the pot water. Mix in the flour and vinegar. Add olive oil and salt to taste and serve. Makes about ten cups.

## Fasolada (Bean Soup)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 4-8 hours** | **Cook time: 4 hours** | **Serves: 4** |



### History:

This recipe comes from my nephew Eleftherios Larry Cusulos, who got it from his mother, my sister Angie Cusulos, of blessed memory. This is a great dish for lent. Mama used to make something similar when I was a child. Serve with a loaf of crusty bread.

### Ingredients:

* 1 pound Great (Dry) Northern Beans
* 2 quarts vegetable stock
* 1 cup chopped celery
* 4 cloves minced garlic
* 2 cups of chopped white onion
* 1 cup shredded carrots
* 1 ¼ cup olive oil
* 1 head of cabbage chopped rough

### Directions:

Soak beans overnight, or for a least 4 hours. Rinse with cold water. Add all of the above ingredients except cabbage. Boil for 1 hour, reduce heat, then simmer for an additional 2 hours. Add cabbage, cover with water and simmer for 1 more hour.

Add salt and pepper to taste and top with grated parmesan cheese if desired.

# Main Dishes



## Goulash

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 1 hour** | **Serves: 6** |

### History:

This recipe brings back memories from a next-door neighbor when we lived on Orange Court. She introduced us to it, and Chris and I loved it.

### Ingredients:

* 1 lb. hamburger meat
* 6 strips bacon (fried crispy)
* 1 medium onion diced
* 1 Green pepper diced
* 1 large can whole tomatoes
* ½ can tomato soup
* 1 cup noodles (cooked)
* 1 cup mushrooms (opt)
* Dash oregano
* Salt
* Pepper

### Directions:

Brown hamburger in bacon drippings. Sauté chopped green pepper and chopped onion. Add can tomatoes and tomato soup and all other ingredients. Bring the mixture to a boil over medium heat, reduce heat to low, and simmer for 45 minutes.

## Roast Lamb

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 45 minutes** | **Serves: 6 to 8** |

### History:

We would often cook spring lamb on Sundays. It was an easy dish for after church.

### Ingredients:

* 1 large lamb roast or leg of lamb, enough for the family + leftovers
* 1-2 heads of garlic
* Salt, pepper
* The juice of 1 lemon
* 1 box of kritharaki or potatoes
* 1 stick of butter
* ½ can tomato paste

### Directions:

Wash thoroughly. Slit the meat all over with a knife, and insert whole cloves of garlic into the slits. (I use whole cloves so they flavor the meat but I can avoid eating them). Sprinkle the meat with salt, pepper, and the juice of 1 lemon.

Place the lamb in a roasting pan with some water in the bottom. Bake at 350 until a meat thermometer registers 145-170, depending on how well done you like your meat. Add more water if needed.

After the meat has cooked and is resting, skim the fat, and use the remaining juice to cook the krithraki or potatoes. Add some butter and tomato sauce, cook until done, and serve as a side dish.

## Stuffed Peppers

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 60 minutes** | **Serves: 6 to 8** |

### History:

Mama used to make this for us when we were growing up. She used vegetables she grew herself, which made a big difference in the flavor. She also stuffed the zucchini flowers, which I never cared for. She baked the vegetables outside in the adobe oven. This was a favorite of my kids while they were growing up, and I still enjoy making it for them, especially Maria.

### Ingredients:

* 5-6 medium-sized green peppers
* 2 medium zucchinis
* 2 potatoes quartered
* 5 or 6 well-ripened tomatoes
* 1 white onion
* 5 chicken bouillon cubes
* 2 tablespoons olive oil
* 1-pound lean ground beef
* 1 can tomato sauce or ½ can tomato paste
* ½ to 1 cup rice

I also make the stuffed peppers without the meat or chicken bouillon cubes. Instead, I use about 7 imitation chicken cubes. Instead of rice, I use kritharaki. Preparation is the same.

### Directions:

Wash all the vegetables thoroughly.

Slice the top off the tomatoes. Hollow them out saving the pulp. Chop the pulp finely.

Cut the top from the peppers and remove the seeds. Leaving the outside shell intact, remove the meat from inside and chop finely.

Cut the zucchini horizontally and scoop out the inside. Chop it as well.

Mince the onion and sauté it on medium-low heat in a large frying pan. Add the pulp from the vegetables and the bouillon cubes.

If using hamburger meat, in another pan brown the hamburger meat and drain the fat. Add the meat to the pan with the vegetable mixture.

Whether or not you are using meat, add the tomato sauce or diluted tomato paste and stir. Add in the rice. Cook until the rice is about half-cooked. Remove from heat and let it cool.

Once the stuffing is cool, stuff the vegetables as full as possible. Place them in a roasting pan and add about 1/8 inch water to the bottom to keep them from burning. Add the potatoes. Sprinkle with salt, olive oil, and even a little remaining diluted tomato paste if desired. Put any remaining stuffing into tin foil and bake with the other vegetables. I put squares of butter on top of the vegies to enhance the flavor.

Bake at 350, until a knife slices easily through a pepper, about 45-60 minutes. Periodically pour water from the pan over the tops to keep them from drying out.

Serve with garlic bread and a salad.



## Roast Beef

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 3 hours** | **Serves: 6 to 8** |

### History:

Another dish we often made on Sundays.

### Ingredients:

* 1 5-6 pound roast beef
* Salt, pepper, and oregano
* 2 beef bouillon cubes
* Potatoes cut into quarters

### Directions:

Wash the roast, dry it, and sprinkle it with salt, pepper, and oregano. Dissolve the bouillon cubes into 2 cups of water. Put the roast and potatoes in a roasting pan, and pour water in the bottom. Baste it from time to time.

Cook at 350 for about 3 hours, until fork tender.

Use the dripping to make gravy. Alternately make mashed potatoes instead of baked ones.

## Avgolemono Soup

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 1 ½ hours** | **Serves: 6** |

### Ingredients:

* 1 3-4 pound roasting chicken
* 6-7 chicken bouillon cubes
* 6 eggs
* 1 large or 2 small lemons, + 1 more for the chicken
* 1 box kritharaki pasta
* ½ cup olive oil

### Directions:

Split the chicken up the center, remove the parts inside, and wash both the inside and outside thoroughly. Place the chicken in a stock pot and cover with water. Boil the water and skim the foam. Reduce heat to low, partially cover and simmer until the chicken is cooked through, about 45 minutes.

Remove the chicken and set it aside to cool. Once it is cool enough to handle, cut it in pieces and place it in a roasting pan. Mix the juice of a lemon with ½ c olive oil and pour it over the chicken. Roast in a 400 oven until it has a nice color.

Strain the remaining chicken broth to get rid of the foam and little bones. Add the bouillon cubes to the chicken broth and bring to a boil.

Add the pasta to the boiling broth.

While the broth is boiling, crack the eggs into the bowl of an electric mixer and beat well. Add the lemon juice very slowly to the eggs. The whipped eggs will become thick with the lemon. Add a little bit of the broth to the eggs, drop by drop, mixing well. Slowly you are bringing the temperature of the egg mixture up to the temperature of the broth so that it doesn’t solidify as soon as you add it.

Once the egg mixture is warm enough, add it to the kritharaki broth and mix well.

Serve the soup with the roasted chicken on the side.

## Chicken Kapama

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 1 ½ hours** | **Serves: 6** |

### History:

Yani used to like this version, made by his aunt Catherine Wallerach, (Chris’ sister).

### Ingredients:

* 1 3-4 pound roasting chicken cut up
* 1 onion chopped
* 1 cup (6 oz.) tomato sauce
* ½ stick of butter
* Salt, pepper
* 1 cup chicken broth, chicken cubes, or water (more if needed)
* 2 tablespoons oregano
* 2 tablespoons cinnamon

### Directions:

Wash and dry the cut up chicken. Put it into a bowl and season with oregano, salt, and pepper. Let stand until you chop up the onion. Sauté the onion in butter, and a little broth if needed until onion is transparent. Add the chicken, tomato sauce and the rest of the broth. Cook until the chicken is done then add the cinnamon. The sauce will thicken. Serve over spaghetti or rice and top with parmesan cheese.

## Chicken Chow Mein

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 min** | **Cook time: 90 minutes** | **Serves: 8** |

### History: I used to make this when the kids were little.

### Ingredients:



* 1 five-pound roasting chicken, cut up
* 1 onion, quartered
* 2 stalks of celery, cut into 1-inch pieces
* 2 tablespoons of butter
* ½ cup chopped onion
* 2 cups of chopped celery
* 2 cups chicken broth, possibly more
* 1 can of bean sprouts
* 1 can of Asian vegetables
* 1 can of water chestnuts
* 1 can of mushrooms
* Salt and pepper to taste
* 2 tablespoons corn starch
* 1 tablespoon sugar
* Soy sauce to taste
* 1 package chow mein noodles

### Directions:

Boil the chicken with the cut up onions and celery until cooked, about 30 minutes. Cut the chicken into good size pieces. Melt the butter in a pan and sauté the onions, and celery until soft. Add the chicken. Cover with chicken broth, simmer for about 30 minutes. Drain and add the bean sprouts, vegetables, water chestnuts, and mushrooms, and cook for 15 minutes.

While the sauce is cooking, prepare the noodles according to package directions.

Drain the noodles and add them to the sauce. Add salt and pepper to taste. Thicken with the corn starch, add the sugar, and soy sauce to taste. Cook for 10 more minutes.

## Pop’s (Pappou’s) Chili

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 min** | **Cook time: 90 minutes** | **Serves: 8-10** |

|  |  |
| --- | --- |
| History: This was my father-in-law’s chili recipe, provided by my sister-in-law Catherine. May his memory be eternal! |  |

### Ingredients:

|  |  |
| --- | --- |
| * 1 pound canned pinto beans | * 1 chili brick |
| * 2-3 bay leaves | * ½ teaspoon cumin powder |
| * 2 pounds ground hamburger | * ½ teaspoon cayenne powder |
| * 1 tablespoon salad oil | * 1 tablespoon chili powder |
| * 1 tablespoon salt | * 2 tablespoons paprika |
| * 4 ounces tomato paste | * 1 teaspoon curry powder |
| * 1 cup water |  |

### Directions:

Drain and rinse the pinto beans in water. Brown the ground beef with the bay leaves. Add the beans, salad oil, and salt, and cook until the liquid is absorbed. Add the tomato paste, water, chili brick, and the remaining spices. Stir until the chili brick is combined into the rest of the chili, and simmer for 30 minutes, adding water if needed. Serve with your favorite chili fixings.

## Tuna Salad

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: none** | **Serves: 4** |

### History:

This is nice for lunch, on a salad or a sandwich. I have sweet memories of this dish. When I used to bowl, our team was called The Cacaroaches. I would have the girls over for lunch after we bowled. Our kids would play while we visited.

### Ingredients:

* 2 cups tuna
* 1 cup pineapple
* ½ cup celery
* ¼ cup almonds
* 1 tablespoon lemon juice
* 3 tablespoons French thick and creamy dressing
* 1 cup mayonnaise

### Directions:

Toss together the tuna, pineapple, celery, almonds, and lemon. Before serving, mix in the French dressing and mayonnaise. So good!

# Side Dishes



## Broccoli and Cheese Casserole

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 45 minutes** | **Serves: 6 to 8** |

### History:

This recipe comes from Judge Robert H. Russell, II, when I worked for the courts. It too brings sweet but also sad memories.

### Ingredients:

* 1 package (6 ounces) frozen chopped broccoli
* 1 can Campbell’s Cream of Mushroom Soup
* 1 pound sharp cheddar cheese (grated)
* 1 package Uncle Ben’s Long Grain and Wild Rice

### Directions:

Preheat oven to 450 degrees.

Prepare the rice according to the package instructions.

Approximately five minutes before the rice is done, add the soup, ½ pound of the grated cheese and all of the broccoli.

Stir and allow the mixture to heat, but not boil. Place it in a casserole dish.

Sprinkle the remaining ½ pound grated cheese on top of the casserole mixture and place in the oven. Heat at 450 until the cheese on the top is melted, brown, and slightly crusty. Let it cool, eat, and enjoy!

## Broccoli Casserole

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 minutes** | **Cook time: 45 minutes** | **Serves: 6** |

### History:

I got this recipe from a cookbook.

### Ingredients:

* 2 pkg. frozen broccoli, cooked and drained
* ¾ cup celery
* ¾ cup onion
* ½ cup bell pepper
* 1 stick of butter
* 2 cans mushroom soup
* 8 oz. Cheez Whiz
* 3 cups cooked rice

### Directions:

Sauté celery, onion and bell pepper in 1 stick of butter. Mix the remaining ingredients and bake at 350 F for 30 minutes.

## Lipton Vegetable Dip

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: none** | **Serves: 6 to 8** |



### History:

This recipe comes from the Lipton Soup Package. I used this recipe a lot when Deacon Chris and I would entertain.

### Ingredients:

* 1 envelope Lipton Vegetable Soup Mix
* 16 ounces sour cream

### Directions:

Combine the soup mix and sour cream, and refrigerate for two hours for the flavors to meld.

For a variation, add ½ cup mayonnaise, ½ teaspoon lemon juice, 10 ounces frozen spinach thawed and squeezed dry, and 8 ounces chopped water chestnuts.

Serve with vegetables or chips.

## Rice Ala Zoe

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 min** | **Cook time: 1 hour** | **Serves: 12-15** |

### History:

This recipe comes from my good friend Angie Demos.

### Ingredients:

* 2 cans Campbell’s chicken broth
* 1 can Campbell’s beef broth
* 1 can onion soup
* 2 cups of rice
* 1 stick of butter
* 1 can or jar of mushrooms, drained

### Directions:

Stir all ingredients together in a casserole dish, and bake uncovered in a 350 degree oven for 1 hour. Don’t stir.

Thank you Angelinamou!

## Greek Style Green Beans

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 1 ½ to 2 hours** | **Serves: 10 to 12** |

### History:

This is my recipe. I used to make it for Easter. It goes well with lamb, etc. If fasting, I use imitation chicken bouillon cubes. The rest is the same. 

### Ingredients:

* ½ c olive oil
* ½ cube of butter
* 2 chicken (or imitation if fasting) bouillon cubes
* 1 ½ teaspoon crushed parsley
* ½ teaspoon crushed dill
* 1 ½ teaspoon onion powder
* ½ teaspoon garlic powder
* ½ teaspoon black pepper
* 1 Six-ounce can tomato paste
* 3 packages Frozen Bird’s Eye French Cut Green Beans
* ½ cup water

### Directions:

Sauté all ingredients except the beans and the water for about 10 minutes. Add the beans and water, and bring to a boil. Reduce the heat and cook until done, about an hour to an hour and a half. Add a little water as needed and stir often.

Enjoy!

## Spanakorizo (Spinach and Rice)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 5 min** | **Cook time: 30 minutes** | **Serves: 4-6** |

### History:

This recipe comes from one of my cookbooks:

“Americans, especially our children, tend not to get excited about spinach, despite its high vitamin and mineral content; but somehow it takes on an impressive aspect when it becomes a part of Greek cuisine. It was not known to the ancient Greeks, however, having originated in Persia and moving into Europe only after the first millennium A.D. In this recipe, spinach joins with rice to make an easy one-pot meal. And it looks tempting, too, when garnished with sliced eggs and lemon wedges.”

### Ingredients:

* 2 10-ounce packages fresh spinach
* Onion powder, to taste
* 1 cup uncooked rice
* 1 8-ounce can tomato sauce
* 3 cups water
* Salt and freshly ground pepper to taste

### Directions:

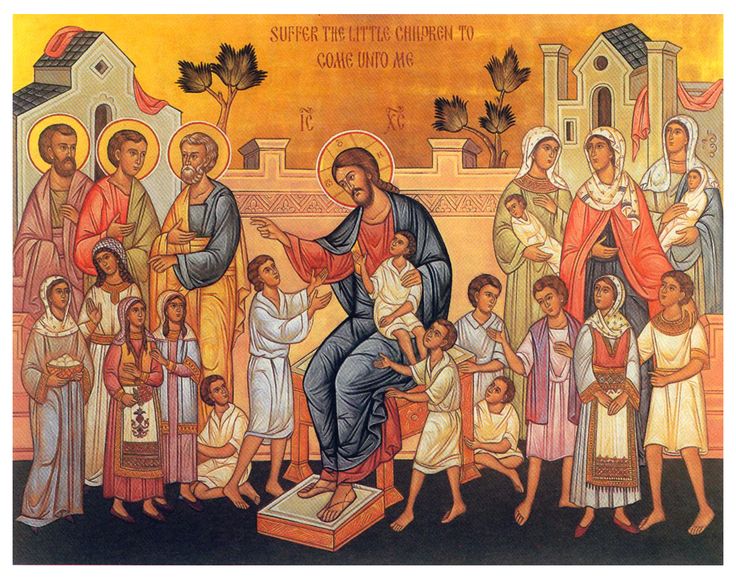
Wash spinach in two or three changes of water, and discard the lower half of the stem. Set aside.

Pour the olive oil into a saucepan—one that will be large enough to receive the spinach when it’s added later. Sauté the rice with the onion powder until the rice starts to become translucent. Add the tomato sauce and water. Stir well. Simmer 5 minutes.

Add the spinach, salt, and freshly ground pepper. Cover and simmer over low hear for about 20 minutes, or until the combination is tender but not soft.

Transfer to a warm serving dish and garnish with hard-boiled eggs and lemon wedges. Most prefer this dish hot as a side dish with meat or fowl, but some even like it cold.

# Pastas



## Greek Macaroni (Macaronatha)

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 45 minutes** | **Serves: 6 to 8** |

### History:

My sister Angie of blessed memory made a version of this dish that everyone always raved over. It is always a popular side dish for the children and grandchildren.

### Ingredients:

* 1 package thick macaroni, the kind used to make pastitsio
* Vegetable oil
* ½ cup of butter
* ½ to 1 cup of grated parmesan cheese

### Directions:

Fill a large pot with water, add a large splash of vegetable oil, and bring to a boil. Once the water is boiling, add the macaroni and cook until it is just slightly undercooked (al dente). Immediately immerse it into cold water to stop it from cooking.

Put the butter into a small sauce pan and melt it. Cook it until it browns.

Strain the macaroni well.

Sprinkle the serving platter with some parmesan cheese and put down a layer of pasta. Sprinkle more cheese, and then more pasta. Keep layering and end with the remaining cheese. Pour the hot butter over it and hear the sizzle.

## Kritharaki or Helopites Toutoumakia Pasta

|  |  |  |
| --- | --- | --- |
| **Preparation time: 5 minutes** | **Cook time: 30 minutes** | **Serves: 6 to 8** |

### History:

Growing up in the village, they didn’t sell pasta at the store so mama would make her own. She would make the dough with eggs, roll it out with a rolling pin, cut it into strips like fettuccini, and then cut those strips into triangle shapes. In Greek the pasta was called Helopitas. She used the Helopitas, kritharaiki, or Italian Rose Marina. I try to buy something similar. She would also make trahana, a little round pasta used in soups. As a child I never liked the sourdough tarhana. Actually, I do not care for sourdough period.

### Ingredients:

* 1 cube butter
* 8 bouillon cubes
* 1 small can tomato sauce or ½ can tomato paste diluted
* 1 box pasta
* Parmesan cheese for serving

### Directions:

In a large pan, add 1 cube of butter, bouillon cubes, tomato paste or sauce, and a little water. When the butter has melted, fill the pot ¾ full with water. Bring to a boil and add the pasta. Cook until done to your liking, stirring continuously. Taste when done and adjust the seasonings. Bouillon cubes are salty, so be sure to taste before adding salt. The water will absorb into the pasta, so add more if necessary. When it is done, it should be slightly soupy because it will thicken as it sits.

Enjoy!

## Cream Cheese Pasta Sauce

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Preparation time: 5 minutes** | **Cook time: 15 minutes** | **Serves: 4** |

### History:

I got this recipe out of a magazine once. It is good.

### Ingredients:

* 8 ounces cream cheese
* 6 teaspoons butter
* ¾ cup milk
* ½ teaspoon garlic
* Pasta prepared according to the package directions and drained

### Directions:

Melt the cream cheese and butter together over low heat until smooth and creamy, about 10 minutes. Stir in milk and garlic. Simmer over low heat, stirring constantly for three minutes. Serve over pasta.

## Spinach Lasagna

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Preparation time: 15 minutes** | **Cook time: 45 minutes** | **Serves: 6 to 8** |

### History:

This recipe comes from Presvyetera Stacey (Maniatis) Dorrance, the eldest of the Eikona girls.

### Ingredients:

* 1 pound fresh spinach
* ½ pound noodles
* ¾ pound Mozzarella cheese
* ¾ pound Monterey Jack cheese
* 1 quart cottage cheese
* Romano cheese

For the sauce:

* 1 medium onion chopped
* Garlic or garlic powder
* 1 can tomato paste
* 1 16-ounce can tomato sauce
* 1 tablespoon crushed basil
* 1 tablespoon oregano
* ½ cup fresh parsley
* ½ cup chopped black olives
* 2 cups chopped mushrooms
* Pepper to taste

### Directions:

Brown onions, garlic, and mushrooms in oil, add spices, then the tomato paste and sauce, then the olives and simmer a little while. Cook the noodles until they are about halfway done, and lightly steam the spinach.

In a greased standard casserole dish (9 x 12), layer as follows:

1/2 the noodles, 1/2 the cottage cheese, 1/2 the spinach (open the leaves), 1/2 the mozzarella and Monterey Jack cheeses, 1/2 the sauce.

Repeat the layers. Sprinkle the top with grated Romano or Parmesan cheese. Cook at 350 for 30 minutes or until bubbly. Let stand before cutting. Freezes well.

## Meat Lasagna

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Preparation time: 30 minutes** | **Cook time: 1 hour** | **Serves: 6 to 8** |

### History:

This recipe comes from my goddaughter, Barbara Latsonas. She has had me at her house, and I have enjoyed her company as well as her cooking.

### Ingredients:

* 1 box of lasagna noodles
* 2 ½ lbs. of hamburger
* 19 oz of hot sausage
* Olive oil
* Garlic salt
* Oregano
* 2 jars of spaghetti sauce
* 1 8-oz packages of cream cheese
* 1 lb. mozzarella cheese, grated

### Directions:

Cook lasagna noodles according to package directions. Rinse in cold water.

Cut and fry the sausage. Add the hamburger and a small amount of olive oil. Cook until done.

Add sauce, and garlic salt and oregano to taste.

Layer lasagna noodles, adding sauce, mozzarella cheese, and cubed cream cheese. Repeat 3 times.

Bake at 350 for 1 hour.

# Holiday Dishes



## Stuffing for Turkey

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 1 hour** | **Serves: 6 to 8** |

### History:

Vasiliki Harrison (my ex-mother-in-law of Blessed memory) gave me this recipe. She taught me many things when I lived with them.

### Ingredients:

* 2 large onions
* 4 ounces butter
* 2 ½ pounds lean hamburger
* 2 whole carrots
* 4 sticks of celery
* A little parsley
* Some nuts: walnuts, pine nuts, and chestnuts
* Salt
* Pepper
* Cinnamon, Nutmeg
* 6 cups chicken broth
* 3 ounces tomato paste

### Directions:

Chop onions and simmer with butter and oil until brown, add carrots and celery and parsley. Simmer for 30 minutes.

Brown hamburger, drain, and mix with the above ingredients, at the end add tomato paste and nuts.

Make sure stuffing is completely cold before stuffing turkey.

## Prime Rib

|  |  |  |
| --- | --- | --- |
| **Preparation time: 2-3 hours** | **Cook time: 1 ½ - 2 ½ hours** | **Serves: 2 people per rib** |

### History:

Christmas was Chris’ name day, so it was our holiday to host the family. Prime Rib was Chris’ signature dish. He would get a huge prime rib because we would host 25 people or more, and neither of us wanted to run out. He enjoyed ordering at the butchers and talking with them about how to prepare it. The meat closest to the bone was the most tender and always sought after. The meat is so flavorful, it doesn’t need much. My sons cook the prime rib now for their families.

### Ingredients:

* Bone-in Prime Rib
* Salt, pepper

### Directions:

Sprinkle the prime rib with salt and pepper and leave on the counter until it is room temperature. Place in a roasting pan, ribs down with a little water in the pan. Brown in a 500 over for 15 minutes, and then reduce the temperature to 325. Cook about 15 minutes per pound until a meat thermometer stuck in the center registers 115-120 degrees. Tent it with foil and let it rest for 30 minutes before serving.

## Pastichio

|  |  |  |
| --- | --- | --- |
| **Preparation time: 40 minutes** | **Cook time: 40 minutes** | **Serves: 6 to 8** |

### History:

Pastichio is a traditional dish that mama used to make in Greece. After Chris and I were married, we used to host Christmas dinner, and this is one of the dishes we always served. It was a family favorite. My daughter Maria bakes very tasty Pastichio.

### Ingredients:

* 1 pound macaroni
* 2 pounds ground beef
* 3 small onions chopped
* Cinnamon and nutmeg to taste
* Salt and pepper to taste
* 1 small can tomato paste
* ½ cup red wine
* 1 cup melted butter
* 1 cup grated cheese
* 4 eggs slightly beaten
* 1 recipe cream sauce (recipe follows)

### Directions:

Cook macaroni in boiling, salted water until tender. Drain, and mix in the butter. Sauté beef and onions until lightly browned. Add cinnamon, nutmeg, salt and pepper. Mix. Mix tomato paste with small amount of water. Add to beef mixture. Add wine. Simmer until done. Spread half of the macaroni mixture in large buttered baking pan. Sprinkle with about 1/3 of the cheese. Cover with the beef mixture. Spread remaining macaroni mixture over the beef, sprinkle with 1/3 of the cheese, and then top with the cream sauce (see recipe next page). Sprinkle with the remaining cheese. Bake in preheated 350 degree oven for 40 minutes or until well browned.

## Cream Sauce

*For the Pastichio*

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 45 minutes** | **Serves: 1 pan of pastichio** |

Two people standing in a room

Description automatically generated

### Ingredients:

* 1 cup butter or margarine
* 2 cup flour
* 8 cups milk
* 1/4 teaspoon salt
* 1/8 teaspoon nutmeg
* 4 eggs beaten well
* 3 or 4 slices American cheese

### Directions:

Melt butter in saucepan. Stir in flour. Add milk, stirring constantly. Cook over low heat until thickened. Stir in salt and nutmeg. Stir in cheese until melted. Remove from heat. Cool slightly. Add eggs. Mix well.

## Candied Sweet Potatoes

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 30 minutes** | **Serves: 12** |

### History:

This delicious recipe comes from Carol Hollewell, Kristin Hollewell Zinis’s mother.

### Ingredients:

* 6 sweet potatoes
* ½ cup brown sugar
* ½ stick butter
* ¼ cup water

### Directions:

Peel and cut potatoes into ½ inch slices.

Mix brown sugar, butter and water in skillet. Cook over medium heat until smooth and bubbly. Add potatoes and cook until desired taste.

Feel free to add more butter and sugar to taste.

## Jell-O Salad

|  |  |  |
| --- | --- | --- |
| **Preparation time: 3 hours** | **Cook time: none** | **Serves: 6 to 8** |

****

### History:

This recipe comes from my koubara, Yani’s Nouna Connie Maniatis. I used to make it for Christmas.

### Ingredients:

* 2 packages strawberry Jell-O
* 3 cups water, divided
* ½ package unflavored gelatin
* 1 can pineapple chinks
* Sour cream
* 1 small package frozen strawberries
* 2 bananas

### Directions:

Boil 2 cups of water and add the 2 packages of Jell-O plus ½ package unflavored gelatin.

Add 1 cup of cold water and frozen strawberries and allow to gel. Be sure it is firm.

Fold in drained pineapple chunks and sliced bananas.

Pour ½ of the mixture into a molding pan, spread sour cream over it, and then pour in the rest of the mixture gently.

Optional: Add nuts and or cream cheese balls.

# Breakfasts



## French Toast

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 minutes** | **Cook time: 45 minutes** | **Serves: 6** |

### History:

I got this recipe from someone when I worked at the schools.

### Ingredients:

* 1 loaf white bread, ends cut off and discarded, and sliced into roughly 11 slices
* 1 lb. of cream cheese
* 2 cups of 2% milk
* ½ cup of maple syrup
* 1 dozen eggs

### Directions:

Grease a 9x12 glass pan.

Cube the bread slices. Place about half on the bottom of the pan. Cube 8 ounces of cream cheese and place on top of the bread. Repeat with another layer of the bread, and cream cheese.

Beat the dozen eggs well, and add the 2 cups of milk and syrup. Cover the bread and cheese with the egg mixture and place the pan in the fridge overnight.

Bake at 375 for 40-45 minutes.

## Breakfast Casserole

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 minutes** | **Cook time: 45 minutes** | **Serves: 6** |



### History:

I copied this recipe from Kristin my daughter-in-law (“Yani’s Kristin”) because it is so, so good. It comes from Polly Wellman, Bob Wellman’s wife and Kristin’s aunt. Thank you Kristin and Polly.

### Ingredients:

* 1 pound sausage
* 2 tablespoons chopped onion
* 1 cup milk
* 1 can Cream of Mushroom soup
* ¾ cup minute rice
* 1 small carton cottage cheese
* 6 slices American cheese
* Enough shredded cheddar cheese to sprinkle on top
* Salt and pepper to taste

### Directions:

Preheat oven to 400 degrees.

Prepare an 11” X 13” pan by spraying with Canola oil.

Brown the sausage and drain. Combine the sausage and everything else except American and cheddar cheeses. Layer one half of the mixture in a long pan. Lay the cheese slices next. Spread the rest of the sausage mixture over the cheese slices, and top with the shredded cheddar.

Bake at 400 for 45 minutes.

## Quiche Diego

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 minutes** | **Cook time: 45 minutes** | **Serves: 6** |

### History:

I got this recipe from a newspaper.

### Ingredients:

* ¼ cup butter or margarine, melted
* 10 eggs, beaten
* ½ cup flour
* 1 tsp. baking powder
* 1 tsp. salt
* 2 (4 oz. each) cans diced green chilis
* 2 cups cottage cheese
* 1 lb. Swiss cheese, shredded
* ½ cup minced onion (optional)

### Directions:

Combine butter or margarine, eggs, flour, baking powder, salt; mix well. Add chilis, cottage cheese, Swiss cheese, onion; mix thoroughly. Pour into lightly greased baking dish or pan (about 12” x 7 ½ x 2”). Bake at 400 F for 15 minutes. Reduce heat to 350 F and bake 30 minutes longer or till knife inserted into center comes out clean. Serve hot. Can be baked ahead and frozen; reheats well. Cut squares can also be individually quick-frozen on a cookie sheet and transferred to a freezer bag for removal as needed.

## Baked Egg Casserole

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 minutes** | **Cook time: 60 minutes** | **Serves: 4** |

### History:

I got this recipe from a cookbook.

### Ingredients:

* 4 slices white bread
* 1 cup Cheddar cheese (grated coarse)
* 2 Tbsp. oleo (mayonnaise)
* 3 eggs
* ½ tsp. salt
* ¼ tsp. Worcestershire sauce
* 1 1/3 cup milk
* Paprika

### Directions:

Trim crust from bread and break into small pieces. Grease 1 ½ quart casserole. Alternate layers of bread and cheese. Begin with bread (4 layers in all). Beat eggs; add salt and Worcestershire sauce, paprika and milk. Pour over bread and cheese; dot with butter and sprinkle with paprika. Cover and place in refrigerator 10 or more hours. Bake at 350 F and cook 1 hour. Put in cold oven and turn on heat to keep from breaking dish. Cook until solid, not soupy.

Serve hot! Very good!

# Desserts

## Koulourakia

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 15 minutes** | **Makes: 7-9 dozen** |

### History:

My mother made wonderful Koulourakia. This is not her recipe, but it tastes very similar.

I copied this particular recipe from *Koinonia*, a magazine the Cathedral used to put out. It was listed under “Thea Mageritsa’s Kouzina,” by Marianne Anton, Elaine Kostikos Southall and Katherine V. Papadimitropoulos.

### Ingredients:

* 1 pound of unsalted butter
* 8 eggs
* 2 cups of sugar
* 8-9 cups of flour (approximately) sifted
* 5 teaspoons baking powder
* 1/2 teaspoon baking soda
* 1 cup whipping cream or canned milk
* 3 teaspoons vanilla

### Directions:

Preheat oven to 350 degrees.

Cream butter thoroughly. Add sugar slowly and cream until light. Add eggs one at a time beating well after each addition. Add flavoring and cream. Start adding flour, blending until dough is soft. Knead slightly. Pinch off pieces of dough and roll into pencil-thin strips about 6 inches long. Fold in half and twist into a rope. Or, make circles, elaborate "S" shapes, or anything to please your fancy. Children love helping makes these cookies.

Place on ungreased cookie sheets, brush with beaten egg and sprinkle with sesame seeds or colored sugar. Bake at 350 for 15 minutes or until lightly browned. Makes about 7-9 dozen.

## Kourabiethes

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 20 minutes** | **Makes: 10 dozen** |

### History:

Kourabiedes are a traditional Greek cookie. I really like the way my sister-in-law Ann Catsavis of blessed memory used to make them, and she was kind enough to share this recipe with me.

### Ingredients:

* 1 pound (2 cups) sweet butter
* 3 tablespoons confectioners’ sugar
* 2 egg yolks, lightly beaten
* 1 jigger of brandy or Scotch whiskey
* 1 c. walnuts or blanched almonds, chopped
* 1 teaspoon baking powder
* 4 ½ cups cake flour, sifted
* Confectioners’ sugar for topping.

### Directions:

Cream butter until light, beating for 15 minutes. Beat in sugar, egg yolks, flavoring, and nuts. Sift baking powder and flour and carefully blend into butter mixture. Shape into small crescents. Place on baking sheets and bake in a 425 oven for 15-20 minutes. Sift confectioners’ sugar on a large sheet of waxed paper. Place cookies on the sugar and sift additional sugar over tops and sides. Cool thoroughly before storing. Yields about 10 dozen small crescents.

## Paximathia

|  |  |  |
| --- | --- | --- |
| **Preparation time: 30 minutes** | **Cook time: 30-60 minutes** | **Makes: 6 dozen** |

### History:

This recipe is taken from the cookbook called *International Hellenic Cuisine* (p. 162) from The Daughters of Penelope. It is one of the best paximathia recipes. When the Zinis family serves coffee at St. Catherine’s in memory of Deacon Chris, people enjoy it.



### Ingredients:

* 1/2 tsp. cinnamon
* 1/2 tsp. cloves
* 6 c. flour
* 1 tsp. baking powder
* 1 tsp. soda
* 1 2/3 c. sugar
* 1 lb. unsalted butter, softened
* 4 eggs
* 1 tsp. vanilla extract
* Sesame seed

### Directions:

Sift first five ingredients together. Cream sugar and butter together in bowl. Add eggs and vanilla; mix well. Add flour in 3 parts, mixing well after each addition and kneading in last part. Mix in nuts. Divide dough into 6 parts; form into long, thin loaves.

Press sesame seed into surfaces. Place on greased cookie sheets. Bake in pre-heated 350-degree oven until brown. Remove from oven; cut into 3/4-inch strips. Return to oven; bake for 30 minutes to 1 hour longer or until brown. Store in tightly covered containers for up to 1 week before serving.

## Cheesecake Salad

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 hours** | **Cook time: none** | **Serves: 8-10** |

### History:

This can be served as a salad or a desert.

### Ingredients:

* 1 envelope Unflavored Gelatin
* 3-ounce box Lemon Gelatin
* 6 tablespoons Sugar
* I cup boiling Water
* 3/4 cup Pineapple Juice
* 3 tablespoons fresh Lemon Juice
* 1 tablespoon grated Orange Rind
* 1/2 teaspoon grated Lemon Rind
* 4 ounces Cream Cheese
* 1 cup Smooth Cottage Cheese
* 3/4 cup Crushed Pineapple
* 3 cups Green and Red Cubed Gelatin\*
* 1/2 cup Heavy Cream, whipped

### Directions:

Mix gelatins and sugar. Stir in water until dissolved. Add juices and rinds. Chill until slightly thickened. Cream cheeses until smooth. Stir into thickened mixture. Fold in pineapple and cubed gelatin. Carefully fold in whipped cream. Pour into a 2-quart mold or 9-inch square pan. Chill overnight. Unmold and decorate with more whipped cream, if desired. 8 to 10 servings.

\*Use 3-ounce box each Red and Green Gelatin. Dissolve each package separately in I cup boiling Water. Into each stir in 1/2 cup cold water. Pour each into separate 9-inch square pan. Chill overnight. Using a sharp knife dipped into hot water, cut into cubes. Quickly dip pan into hot water and turn out onto waxed paper. Break apart and chill until ready to add to salad. Gently mix into salad to keep shape.

Miss Hulling's Cafeteria.

## Lime & Cream Cheese Jell-O Salad

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 min.** | **Cook time: none** | **Serves: 12** |

### History:

This is a nice cool dessert in summer.

### Ingredients:

* 1 large package lime Jell-O
* 3 ½ cups boiling water
* 1 #303 shredded pineapple, drained
* 2 8 oz. packages cream cheese, cubed
* ½ pint cream, whipped stiff

### Directions:

Dissolve Jell-O in boiling water, add fruit, and fold in whipped cream.

## Rice Pudding

|  |  |  |
| --- | --- | --- |
| **Preparation time: 10 minutes** | **Cook time: 30 minutes** | **Serves: 6** |

### Ingredients:

* 4 cups milk
* 1 cup minute rice
* ¼ cup raisins (optional)
* 1 egg beaten
* 1 package 4 serving size vanilla pudding
* ¼ teaspoon cinnamon
* 1/8 teaspoon nutmeg

### Directions:

Combine milk, rice, pudding mix, raisins, and egg in a saucepan. Stir over medium heat until mixture comes to a boil. Cool 5 minutes stirring twice. Pour into dishes, top with cinnamon and nutmeg, and serve.

## Kiki’s Cake

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 minutes** | **Cook time: 35 minutes** | **Serves: 8** |

### History:

This recipe comes from Kiki Brown. This cake can be used when we are fasting.

### Ingredients:

* ¼ cup water
* 1/3 Wesson oil
* 1 cup sugar
* 1 cup of walnuts
* 1 cup of raisins
* 2 teaspoons cinnamon
* 1 teaspoon ground cloves
* Pinch of salt
* 2 cups of flour
* 1 teaspoon baking powder
* 2 tablespoons water
* 1 teaspoon baking soda

### Directions:

Preheat oven to 350 degrees.

Boil the first 8 ingredients (water through salt) together in a saucepan for 3 minutes. Let it cool. Dissolve 1 teaspoon of baking soda into 2 tablespoons of water. Sift 1 teaspoon of baking powder with 2 cups of flour. Add the flour mix and soda mix to the warm spices and place in a greased and floured pan. Bake at 350 to 375 for 35 minutes.

## Company Cheesecake

|  |  |  |
| --- | --- | --- |
| **Preparation time: 6 hours** | **Cook time: 35 minutes** | **Serves: 10** |

### History:

Inspired by a recipe from Better Homes & Gardens, May 1956.

### Ingredients:

* 1 ¾ cups fine graham-cracker crumbs
* ½ cup finely chopped walnuts
* ½ teaspoon cinnamon
* ½ cup melted butter
* 3 well-beaten eggs
* 2 8 oz. packages cream cheese, softened
* 1 cup sugar
* ¼ teaspoon salt
* 2 teaspoons vanilla
* ½ teaspoon almond extract
* 3 cups dairy sour cream

### Directions:

Combine the graham-cracker crumbs, walnuts, melted butter, and cinnamon. Reserve 3 tablespoons of the mixture. Press the remainder on the bottom and 2 ½ inches up the sides of a 9 in springform pan.

Combine eggs, cheese, sugar, salt, and extracts; beat till smooth. Blend in sour cream; pour into the graham-nut crust. Trim with the reserved crumbs. Bake in a 375 degree oven for 35 minutes, or until just set. Cool. Chill well, about 4-5 hours. Filling will be soft.

## Caramel Apple Dip

|  |  |  |
| --- | --- | --- |
| **Preparation time: 15 min.** | **Cook time: none** | **Serves: 12** |

### History:

This recipe comes from my son Kosta. It is a family favorite! We serve this when the Zinis family hosts coffee at St. Catherine’s in memory of Deacon Chris.



### Ingredients:

* 2 8-ounce packages cream cheese, softened
* 1 cup white sugar
* 1 cup brown sugar
* 2 tsp vanilla
* 1 tub caramel apple dip
* Toffee bits
* Green apples

### Directions:

Combine all of the ingredients except caramel and toffee bits in the mixer. Pour into a 9x9 pan. Then add the caramel over the top and spread evenly. Sprinkle with the toffee bits and refrigerate. Cut green apples and serve when ready.

## Karithopeta

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| **Preparation time: 1 hour** | **Cook time: 30 minutes** | **Serves: 8** |

### History:

This is a traditional Greek dessert.

### Ingredients:

* 2 cups walnuts, ground
* 14 eggs
* 1 cup Farina
* 1 cup sugar
* 1 teaspoon baking powder
* 1 shot glass of whiskey
* 1 teaspoon cinnamon
* 2 cups water
* 2 cups sugar

### Directions:

Separate the yolks and the whites. Mix the yolks with the sugar. Add the ground walnuts, Farina sugar, baking powder, whiskey and cinnamon. Beat the egg whites until stiff. Fold into the yolk mixture. Bake in a greased 13” x 9” pan in a 350 oven for 30 minutes. Let cake cool, and cut into squares.

Boil together the water and sugar for about 15 minutes. Pour the hot syrup over the cooled cake.

Optional: Add a cinnamon stick to the sugar and water syrup.

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| **Preparation time: 60-90 minutes** | **Cook time: 60 minutes** | **Serves: 8-12** |

### History:



I made this when my sister,  and her husband Kosta came to the US in the ‘70s. It was wonderful having them and their three children Yeoryo (George), Yanni, and Vagelina. Sweet memories, as both Kosta and have joined our Lord in heaven.

### Ingredients:

* 3 cups sugar
* 2 cups water
* ½ lemon with peel
* 2 ½ - 3 sticks of butter
* 1 pound ground almonds
* 10 large eggs
* 2 cups sugar
* 1 box filo dough, thawed

### Directions:

Simmer sugar and water until it becomes syrupy (approximately 35-45 minutes). When syrupy add the half lemon with peel. Leave for about five more minutes. Cool thoroughly. Beat eggs and sugar together well. Add almonds and beat more.

Melt the butter. Put 8 or 9 filo sheets into a baking pan. Alternate layers to be sure there’s a hang over to wrap liquid into. Add egg and almond mixture and fold the ends over the top. Top with 8 or 9 pieces of filo dough. Cut away excess or cram it in and top with a new piece. With scissors, cut 4 or 5 rows.

Bake one hour at 350 (lower to 250 once it begins to brown). Pour cold syrup over hot pastry. You may freeze after it has cooled completely.

## Melomacarona

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| **Preparation time: 60-90 minutes** | **Cook time: 60 minutes** | **Serves: 8-12** |

### History:

This is my sister Ellie Thomas’ recipe for a traditional cookie, provided by my niece, Maria. Ellie’s husband Elias called them “Melo Macs” and the nickname stuck. Everyone asks her to make them for weddings, holidays, baptisms, and other festive occasions. But they are also a great snack for kids and are perfect with coffee.

### Ingredients:

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| Cookies  * 1 cup vegetable oil (canola oil preferred) * 1 cup orange juice * 1 cup water * 1 stick melted butter * 7 ½ cups flour * 1 tsp. baking powder * ½ tsp. baking soda | Honey Coating  * 2 cups honey * ½ cup orange juice * ¼ cup finely chopped walnuts |

2 ungreased cookie sheets

### Directions:

Preheat oven to 350 degrees.

Combine liquid ingredients in a large mixing bowl. In a smaller mixing bowl, mix together flour, baking powder, and baking soda. Slowly add flour mixture to liquid mixture, combining by hand until well mixed. Add more flour if the dough is too sticky.

Divide the dough into six balls. Mold each ball by hand into a log 13 inches long. Place log on cookie sheet (three logs to each cookie sheet). To form cookies, cut log half way through width-wise with a knife (each log should yield about 11 cookies). Bake in preheated oven for 4-5 minutes. Watch very closely because cookies burn easily. Rotate cookie sheets from top to bottom rack, then bake another 3 to 4 minutes. Remove both cookie sheets from oven. Slice cookies completely through and return cookie sheets to oven. Continue baking approximately 10 minutes, rotating sheets from top to bottom rack, until cookies are light brown. Remove from oven. When cookies are completely cook, dip them into honey coating (see below).

Combine honey and orange juice in a small saucepan. Heat slowly over low heat until warm. Dip each cooled cookie into honey mixture so that cookie is completely covered. Place dipped cookie into a storage bowl or container and sprinkle lightly with chopped walnuts. Once cookies have cooled, they can be stored covered or transferred to a serving plate.

## Chocolate Chip Cookies

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| **Preparation time: 20 min** | **Cook time: 9-11 minutes** | **Yield: 5 dozen** |

### **Two people standing next to a body of water Description automatically generated**History:

My daughter Evyenia likes to make these.

### Ingredients:

* 2 ¼ cups all-purpose flour
* 1 teaspoon baking soda
* 1 teaspoon salt
* 1 cup butter (2 sticks), softened
* ¾ cup granulated sugar
* ¾ cup packed brown sugar
* 1 teaspoon vanilla extract
* 2 large eggs
* 2 cups/12 ounces semisweet chocolate chips
* 1 cup chopped nuts

### Directions:

Heat oven to 375. Combine flour, baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in a large mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips and nuts, it using. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

# Drinks

## Tang Tea

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| **Preparation time: 10 min.** | **Cook time: none** | **Serves: 4-6** |

### History:

This recipe comes from Mrs. Bealer, the secretary from Colorado College. She was my teacher when I attended secretarial school. Mrs. B. became a very good friend in the early 1960s.

### Ingredients:

* 9 ounces tang
* ¼ cup tea
* ½ cup sugar
* ½ teaspoon cinnamon
* ¼ teaspoon ground cloves

### Directions:

Mix all ingredients together and serve over ice.

## Kalua Mudslide

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| **Preparation time: 5 minutes** | **Cook time: none** | **Serves: 1** |

### History:

I found this in a magazine, and thought it was delicious!

### Ingredients:

* ½ ounce Kalua
* ½ ounce Irish Cream
* ½ ounce vodka
* 1 ounce cream

### Directions:

Serve over ice.

## Tasty Fun Punch

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| **Preparation time: 10 hours** | **Cook time: none** | **Serves: 6-8** |

### History:

I used to serve this when I would entertain groups, at baby and wedding showers and such.

### Ingredients:

* ½ cup instant coffee grounds
* 1 cup of sugar
* ½ - ¾ cup hot water
* ½ gallon soft vanilla ice cream
* 3 quarts milk
* Whipped cream to taste
* Kalua (if desired)

### Directions:

Mix coffee, sugar, and just enough hot water to dissolve. Chill overnight.

Thirty to forty-five minutes before company comes, combine the ice cream, milk, and coffee syrup, and Kalua (if using) in a punch bowl. Top with whipped cream.

Sound yummy!