**APPETIZERS AND DIPS**

**Polish Mistakes**

1 lb. ground beef

1 Ib. roll of hot sausage

1 lb. Velveeta

1/2 tsp. garlic powder

1 tsp. oregano

1/2 tsp. worchestire

1 pkg. Pepperidge farm rye bread

brown and drain meat and sausage. melt cheese with meats. add seasonings and mix well. let cool. spread on rye bread. bake 20-25 minutes @350°

**Drunken Meatballs**

3 Ib. ground beef

1 Irg. onion, grated salt and pepper to taste 1 tsp. garlic powder

1/4 cup water

14oz bottle ketchup

12oz can beer

mix beef (raw), onion, salt and pepper and garlic. form balls. heat remaining ingredients. bring to a boil. drop meatballs in and simmer for one hour.

**Sausage Cheese Balls**

1 lb. hot Italian sausage (roll)-cooked, drained, cooled

3 cups Bisquick

10 oz shredded cheddar

mix all together, form balls. bake @350° for 10 minute or until brown. can be frozen and reheated.

**Manhattan Pizzas**

8 oz grated cheddar

4 strips bacon-chopped and fried

1/4 c. chopped onion

1/2 c. ketchup

24 slices caraway rye

combine cheese, bacon, onion and ketchup. broil until cheese melts and begins to bubble.

**Bacon - Waterchestnuts**

1 lb. bacon

1 can whole water chestnuts

3 tbs. Worcestershire sauce

1/4 cup brown sugar

1 cup ketchup

2 tbs. vinegar

cut bacon in half, and fry half way. wrap around water chestnuts and place in 9x13. Mix remaining ingredients and pour over waterchestnuts. brown until brown-5-10 minutes.

**Ryebread Cheese Thins**

loaf rye bread, sliced (or store bought pizza dough)

2/3 c grated parmesan

1 c. helmans mayo

1 sm. grated onion worchestire sauce

1/2 tsp. parsley

mix and spread over bread. bake @350° until brown.

**Pesto Cheese Stuffed Mushrooms**

preheat 400°

1-2Ibs large mushrooms, stems removed

1 tbs. olive oil

1-2 cloves garlic, crushed.

1/2 cup fresh basil leaves

3 tbs. ricotta cheese

2 tbs. bread crumbs

2 tbs. grated Parmesan pinch ground red pepper

1 tbs. chopped pinenuts

Chop mushroom stems. sauté with garlic in oil about 2-3minutes. add basil and cook 1 more minute. remove from heat. add ricotta cheese, bread crumbs, parmesan, red pepper and pinenuts. fill mushroom caps. bake 12-15 minutes until lightly brown.

**Stuffed Mushrooms**

24 mushrooms, stems removed.

2 cloves garlic, finely chopped

1 cup soft bread crumbs

8 tbs. butter

1/2 cup parmesan

1/2 tsp. salt

1/4 tsp. pepper

2 tbs. parsley

Saute stems in garlic and 4 tbs. butter. add remaining ingredients. saute the caps separately. stuff with mixture. Pour remaining butter over mushrooms. bake for 15 minutes @315°.

**Spiced Oyster Crackers**

1 (12-16oz) pkg. oyster crackers

1 pkg. hidden valley ranch I

1/4-1/2 tsp. lemon pepper

mix

1/2-3/4 tsp. dill weed

1/4-1/2 tsp. garlic powder

3/4 cup salad oil

Combine ranch and oil. add other ingredients. pour over crackers. mix well. place in over @ 250° until golden brown.

**Fruit Dip**

1 stick butter

1 cup sour cream

1 cup brown sugar

1 tsp. vanilla

Heat butter and sugar until dissolved. add remaining ingredients. let sit in refrigerator 2hrs.

**Crabmeat Dip**

8oz pkg. soft cream cheese

1 bottle seafood cocktail sauce

2 tbs. lemon juice

1 pkg. crabmeat, shredded

2 tbs. minced onion

parsley flakes

Mix cream cheese, juice and onion. spread on tray. cover with cocktail sauce. then crabmeat. sprinkle with parsley.

**Fiesta Dip**

1 cuo mavo

1 cup sour cream

1 tsp. seasoned salt

1/4 tso. onion powder

2 tbs. salsa

1/8 tso. around red pepper

1/2 cup shredded cheddar

Mix together, chill and serve with vegetable or tortilla chips

**Dill Dip**

blend

1/2 pint mayo

1/2 pint sour cream

1 1/2 tsp. dill weed

1 1/2 tsp. green onion

1 1/2 tsp. parsley flakes

1/2 tsp. each:

salt garlic powder celery seed

**Mexican Chili Dip**

1 lb. ground beef - browned and drained

1 lb. Velveeta cheese, cut up

1 can-no bean chili

1 can chopped green chilis

mix all ingredients and keep warm in a crock pot. serve with tortilla chips.

**Spinach Dip**--mix and chill:

1 pkg. Knox Vegetable Soup Mix

1 pkg. chopped frozen spinach, thawed and drained

1 cup sour cream

1 tbs. finely chopped onion

1 cup real mayo

1 can chopped waterchestnuts

**Artichoke Dip**

2 c. mayo

1 cup parmesan

8 oz cream cheese 1-16oz can artichoke hearts (in water) drain and chop.

Mix mayo and cheeses. add artichoke hearts. bake @325° for 40 minutes.

**Spinach and Artichoke Dip**

1-13oz can artichoke hearts, chopped fine

1-10oz pkg. frozen spinach, thawed and squeezed dry

1 cup mayo

1 cup grated parmesan

2 1/2 cups shredded Monterey jack (leave « out to sprinkle on top)

bake in middle of oven @350° for 15 minutes.

**Creamy Crab And Artichoke Dip**

1 pkg. Louis Kemp Crab Delights

1 pkg. (8oz) softened cream cheese

1 cup mavo

1/3 cup chopped onion

1 large (13.7oz) can artichoke hearts, drained and chopped

3/4 cup shredded parmesan

mix all ingredients. place in a pie plate and bake @375 for 15-18 minutes

**Beef Dip**

8 oz cream cheese

2 tbs. milk

1 pkg. dried beef--finely chopped mix together

1/4 c. chopped green pepper

2 Tbs. drv onion

1/2 tso. aarlic salt

**Liver Pate** 1 cup

1 pkg. (8oz) frozen chicken livers, thawed

1/4 cup (1/2 stick) margarine or butter, soft

1/2 cup chicken broth

1 small onion, chopped fine

1 clove garlic, finely chopped

1 tsp. fresh chopped thyme (1/4 tsp. dry)

3 strips bacon, crisply cooked & crumbled

1/4 tsp. dry mustard

1/8 tsp. salt

Dash of pepper

mix chicken livers, broth, onion, garlic and thyme in saucepan. Heat to boiling; reduce heat. Cover and simmer 12-15 minutes or until livers are tender when pierced with fork. Cool mixture, drain, reserving liquid. Place liver mixture, 1/4 cup reserved liquid and remaining ingredients in blender. Cover and blend on high about 1 minute, stopping to scrape side occasionally. Blend until smooth. Pack into a 1 1/2 cup mold or bowl. Cover and refrigerate 4 hours. (If double or triple recipe don't increase reserved liquid; the 1/4 cup will work for all amounts.)

**Mom's Garlic Bread**

1 stick margarine

1/2 tso. dill

1/2 tsp. parsley

1 1/2 tsp. oregano

1/2 tsp. garlic powder

2 tbs. parmesan

mix together. Partially slice a loaf of bread. Spread with butter mixture and bake.

**Taco Dip**

3 Irg. avocados

1 tbs. lemon juice

1 sm. onion, chopped

1/4 taco sauce

1 tsp. season salt

1/2 pkg. taco seasoning black olives, sliced

1 pint sour cream

4 oz Monterey jack

4 oz cheddar green onion, chopped

blend the all except cheese, gr. onion and olives. top with cheeses, onions and olives.

**White Bean and Feta Dip**

2-14oz cans cannelli beans, drained

1-2 cloves garlic, crushed

3 tbs. olive oil

6 tbs freshly squeezed lemon juice

1-14oz can chick peas, drained

2 oz crumbled feta

2 tbs. finely chopped parsley freshly ground pepper

combine beans, garlic, oil and lemon juice in food processor; puree. Remove to bowl and set aside. In food processor, process chick peas until crumbly; add along with remaining ingredients to bean mixture. Mix well. Cover and refrigerate at least 1 hour. Serve with vegetables, crackers or toasted pita triangles. Flavor improves with standing.

**Hummus**

2\_3 ths water

3-4 tbs. lemon juice

1 med. garlic clove

blend in food processor until smooth and creamy

1/4 cup tahini

17oz can garbanzo beans, drained

**Texas Caviar**

1 (14oz) can black eyed peas, drained

1 (15 1/2 oz) white hominy, drained

2 med. tomatoes, seeded and chopped

4 green onions, thinly sliced

2 cloves minced garlic

1/2 cup chopped onion

1/4 cup parsley

1 cup salsa

mix all ingredients. chill 2 to 24 hours.

**Salsa**

3 large tomatoes, seeded and chopped 1 Tbs. finely chopped jalapeno

1 sm. green pepper, chopped

2 tbs. lime juice mixed w/ 1-2 tbs. sugar

3 cloves garlic, finely chopped

1/2 tsp. salt

1/2 cup sliced green onions

2 tbs. chopped fresh cilantro

**Cranberry Chutney**

3 med. pears, chopped small

2 tbs. finely chopped peeled, fresh ginger

3 med. golden delicious, chopped small 2 tbs. lemon juice

1 cup white vinegar

1 tsp. salt

1 c. sugar

1/4 tsp. ground red pepper

\_1/2 brown sugar

1 cup fresh cranberries.

boil everything but the cranberries for 25 minutes. add cranberries, let boil for 2 minutes.

Shrimp Cocktail Sauce ketchup

horseradish (not creamy)

**BBQ Sauce**

2 tbs. vinegar

3 tbs. worchestire sauce

1/4 c. brown sugar

1 cup ketchup

**BREAD**

**Refrigerator Roll Dough**

1 pkg. reg. or quick-acting active dry yeast

1 1/2 cups warm water (105° -115°)

1 cup unseasoned lukewarm mashed potatoes

2/3 cups sugar

2/3 cups shortening

1 1/2 tsp. salt

2 eggs

6-7 cups all purpose flour

dissolve yeast in warm water in large bowl. stir in potatoes, sugar shortening salt, eggs and 3 cups flour. beat until smooth. mix in enough remaining flour to make dough easy to handle. turn dough onto lightly floured surface. gently roll in flour to coat. knead about 5 minutes or until smooth and elastic. place in greased bowl, tum greased side up. cover bowl tightly; refrigerate at least 8 hours, but no londer than five days.

whole wheat rolls: substitute 3-4 cups whole wheat flour for the 2nd addition of all-purpose flour.

**Brown and serve dinner rolls:**

shape refrigerator roll dough as directed in any roll recipe (below). cover and let rise in warm place for hour. heat oven to 275°. bake 20 minutes (do not allow to brown). remove from pans; cool to room temp. wrap in aluminum foil. store in refrigerator up to 8 days or in freezer up to 2 moths. at serving time, heat oven to 400° degrees. bake 15-20 minutes.

**Four leaf clovers:** grease 8 to 10 medium muffin cups. 2 1/2 x1 1/4 inches. shape 1/4 of refrigerator dough into 2-inch balls. place 1 ball in each muffin cup. snip each ball completely in half then into fourths, using scissors. brush with margarine. cover and let rise in warm place for 1 hour. heat oven to 400°. bake

15-20 minutes.

**Crescent rolls:** grease cookie sheet. roll 1/4 of refrigerator dough into 12in. circle about 1/4in thick on well floured surface. spread with margarine. cut into 16 wedged. roll wedges up tightly, beginning at rounded edge, stretch dough as it's rolled. place rolls with points underneath on cookie sheet. curve slightly. brush with margarine. cover and let rise 1 hour. heat oven to 400° degrees. bake 15 minutes.

**Swiss Twist**

4 1/2 cups unsifted flour

1/2 c sugar

1 1/2 tsp. salt

2 pkg. yeast

1/4 cup water

1/4 cup margarine

1 egg white and 1 tsp. milk, stiffly beaten.

1 1/4 c. milk

combine 3/4 cup flour, sugar, salt and undissolved yeast in a large bowl. Heat milk, water and margarine to 120°-130°; add to dry ingredients and beat 2

minutes at med. Speed, scraping bowl occasionally. Add 1/2 cup flour and beat 2 minutes. Stir in enough flour to make soft but not sticky dough. Knead until smooth and elastic, 8-10 minutes. Place in a greased bowl, turning greased side up. Cover and let rise for 1 hour. Punch dough down and divide into 6 equal pieces. Roll each piece into 12 rope. Braid into 2 loaves, place onto a greased cookie sheet and let rise for 1 hour. Gently brush with egg white/milk mixture and bake at 350° for 23-30 minutes

**Beer Bread**

makes one 9x5 inch loaf

3 cups self-rising flour

3 heaping tbs. sugar

1(12o2) can beer

2 tbs. milk

preheat oven to 375. Grease loaf pan. Combine flour, sugar and beer and milk.

Stir for 5 minutes until smooth and bubble free. If mix seems dry and hard-splash with water. Bake for 1 hour.

**Mushroom Bread**

Filling: 2 Ibs. sliced mushrooms

1 small chopped onion

3 tbs. oil

8 oz cream cheese

1 cup fine dry bread crumbs

1/2 cup plain yogurt

1/3 cup parsley, chopped

2 cloves garlic, finely chopped

2 tbs. lemon juice

1/2 tsp. caraway seeds

1/2 tsp. pepper

1/2 cup sour cream

sauté onion and mushroom until liguid is evaporated. add and melt cream cheese. stir in remaining ingredients.

Dough:

10 cups unsifted all-purpose flour--set aside one cup

1/3 cup non-fat dry milk

2 1/2 cups water

1 tbs. sugar

1/4 cup oil

1 tbs. salt

2 eggs, slightly beaten

2 envelopes fast rising dry yeast 1 tbs. butter, melted

mix dry ingredients. combine water and oil. heat to warm-can touch but not keep finger in for long. mix in with dry ingredients. add egg and mix. knead. rest 10 minutes. divide in half. roll to 15 +12 rectangle. spread with filling to « inches. roll like a jelly roll. pinch closed. place seam side down on greased cookie sheet. cut 3/4" down every 1 1/2 inches. twist a little. cover with buttered wax paper. let rise

45 minutes. cook @350° for 45 minutes. cool on wire and brush with butter.

**SALADS, DRESSINGS & CONDIMEN IS**

**Grilled Portobello, Spinach and Corn Salad**

3 cups fresh corn

4 portobello mushrooms-stemmed

7 tbs. olive oil pinch of sugar

salt and pepper

4 cups baby spinach leaves

3 tbs. sherry vinegar

cuts small slits in mushrooms. brush bottoms and tops with olive oil. sprinkle with salt and pepper. grill or broil for about 4 minutes on each side. let cool. cut into 1/4" strips. combine with spinach and corn. whisk together 5 1/2 tbs. oil, sherry vinegar and sugar. taste for seasoning. add salt and pepper if needed. toss with salad.

**Basil, Cucumber, Garlic and Mozzarella**

2 med. tomatoes, cut into 1/4 slices

1/8 tsp. salt

1 cucumber, sliced

1/4 cup+1tbs olive oil

3 drops red pepper sauce

2 large garlic cloves, finely chopped

2 tbs. chopped fresh basil

8 oz fresh mozzarella, slices

3 tbs. red-wine vinegar

mix and refrigerate 3 hours

**Westport Salad**

Dressing-make ahead and chill:

1 cup real mayo

1 clove minced garlic

1 tbs. lemon juice

1 tbs. Parmesan cheese salt, pepper

Add and toss with 1 head iceberg and 1 head romaine. Top with 2 slice buttered bread crumbed in blender along with 1/2 head small raw cauliflower chopped separately in blender.

**Broccoli Salad**--combine and mix well:

1 Irg. head broccoli-chopped

2 slices American cheese- diced

1 sm. head cauliflower-chopped

1/2 cup raisins

1 med. size red onion-diced

10-12 slices bacon-fried and crumbled

Dressing-combine and pour over salad. marinate at least 3-4 hours before serving:

• 1 cup mayo

2-2 1/2 tbs. white vinegar

1/2 c. sugar

**Angie Bowman's Salad Dressing**

1/4 cup vinegar

1 tsp. dry basil

2 Tbs. Water

1/2 tso. pepper

213 c. oil

1 tsp. garlic salt

1 tbs. sugar

1 tsp. onion flakes

1 tsp. salt

1 tsp. celery seed

1 tbs. parsley

**Caesar Salad**

1 clove garlic, cut in 1/2

8 anchovy fillets, cut up

1/3 cup olive oil

3 tbs. lemon juice

1 tsp. Worcestershire

1/4 tsp. salt

1/4 tsp. ground mustard (dry)

freshly ground pepper

1 large or 2 small bunches romaine

1 cup garlic flavored croutons

1/3 grated Parmesan

rub bowl with garlic. then chop. mix with anchovies, oil, lemon juice, Worcestershire, salt, mustard and pepper in salad bowl. add romaine. toss until coated. sprinkle with cheese and croutons, toss.

**Spinach Salad Dressing**

1 c. mayo

1/2 c. sugar

1/3 c. cider

**Cranberry Salad-Whaley's**

1 pkg. cranberries, ground

2 ground apples

1 bag marshmallows, ground up

1 cup whipped cream

1 cup sugar

mix together the night before. Add chopped nuts the next morning

Pretzel Salad--Whaley's

2 2/3 c. pretzels, crushed

3 tbs. sugar

3/4 cup melted margarine

8 oz cream cheese

1 cup sugar

8 oz cool whip

2 cups boiling water

6 oz box strawberry Jell-O

1 pt. box frozen strawberries, defrosted

mix pretzels, 3 tbs. sugar and margarine. Press into 9×13 dish. Bake @350 for 10 minutes. Cool. Cream together cream cheese and 1 cup sugar. Add cool whip and mix well. Spread over pretzel crust. Mix water and Jell-O. Add strawberries and chill until partially set. Pour over cream mixture and chill overnight until set.

**Nappa Cabbage Salad**

cut up:

1 small head Nappa cabbage

1 small head leaf lettuce

6 small green onions and tops

sauté

1 pkg. "Raman noodles"

1/2 stick margarine

then add: 1/4 cup sesame seeds 1/2 pkg. slivered almond (roasted in oven first)

dressing:

1 cup oil

2 tbs. soy sauce

1 cup sugar

1/4 tsp. pepper

1/2 cup vinegar

Mix the dressing the blender.

**Lisa's dressing for Nappa**

1/2 c. olive oil

1/2 cup honey

2 tbs. soy sauce

1/4-1/2-1/3 cup vinegar

**Italian Parmesan Dressing**

1 1/3 cup salad oil

1/2 cup vinegar

1/4 cup Parmesan

1 tbs.. sugar

2 tsp. salt

1 tsp. celery salt

1/2 tsp. white pepper

1/2 tsp. dry mustard

1/4 tsp. paprika

1 clove minced garlic

put all in a jar, shake. refrigerate until ready to serve

**Mandarin Orange Dressing**

2 tbs. brown sugar

2 tbs. vinegar

1/4 oil

1 tbs. parsley

2 tbs. sugar

1 tsp. salt

2 tbs. onion

1/2 head lettuce

1/2 head romaine

1 cup mandarin oranges

1/4 cup almonds

cook brown sugar in pan until it begins to melt. add almonds. mix thoroughly and put on wax paper to cool. mix all ingredients except lettuce. toss all together with lettuce.

**Chinese Dressing**

1/4 cup soy sauce

1 tbs. honey

1/4 cup ketchup

1 tbs. roasted sesame

2 tbs lemon juice

1/2 tsp. garlic salt

1/4 cup safflower or sesame oil

**Oriental Dressing**

1/3 cup rice wine vinegar 2 tbs. dry sherry or apple juice

1/4 c. vegetable oil

1 tsp. ground ginger

3 tbs. soy sauce

2 drops dark sesame oil

1 tbs. sesame seeds

**Basic Vinaigrette**

1/4 c. red wine vinegar

3/4 c. oil

1 tsp. Dijon mustard

salt/pepper

1 clove garlic. minced

pinch of sugar

whisk first 3 ingredients. slowly add oil while whisking.

**Poppy-Seed Dressing**

1 cup salad oil

1/2 cup sugar

1/3 cup cider vinegar

1 tbs. grated onion

1 tsp. salt

1 tso. dry mustard

1 tbs. poppy seeds

Blend all ingredients in blender. Dressing will be thick. Store in tightly covered iar in fridge. Stir well before using

**SOUPS**

**Greek Chili**

1 Ib. ground turkey or lamb

1 tsp. olive oil

1 large onion (1 cup), chopped

1 tsp. garlic powder

1 tsp. dried oregano

1/2 tsp. dried thyme

2 bay leaves

1/4 tsp. ground fresh black pepper

1 can (14oz) Italian style stewed tomatoes

1 can (14 1/2oz) diced tomatoes

1 can (14 oz) artichoke hearts

1 can (19 oz) chick peas, rinsed and drained

1 can (2 1/4oz) can sliced black olives, drained crumbled feta cheese

heat oil and sautéed onions. stir occasionally. add the turkey or lamb and cook until meat has lost its color. add spices. add all ingredients except cheese. stir well. continue to cook on high, stirring frequently, until all are combined well. tum heat to med. and continue to cook 10-15 minutes to blend flavors. garnish with feta

**French Vegetable Soup**

2 Irg carrots, sliced

1 can (29.5oz) diced tomatoes w/luice

2 celery ribs, diced

49oz can chicken broth

5-6 potatoes, peeled and diced (6 cups) salt and pepper

4 leeks, white bulb only, thinly sliced

4-6oz dry egg noodles thin to med. width

1 can (150z) tomato sauce

put everything but noodles in a large pot. season with salt and pepper. bring to a boil. lower heat and simmer 45 minutes. add noodles, cover and continue cooking at low simmer for 45 minutes-or until vegetables and noodles are tender.

**5 Bean Soup**

1/2 cup each navy, white lima, dried chick peas, kidney and black beans.

3 1/2 cups water or beef stock salt

1 celery stalk, diced

1 large onion, chopped

1 1/2 tsp. ground cumin

2 tbs. dry sherry

1 tsp. ground coriander seeds

3 garlic cloves, minced

1 tsp. grated orange peel

1 large green bell pepper, seeded and diced

1/4 tsp. fresh ground pepper

1 large carrot, diced

1/4 tsp. red pepper flakes

sour cream

freshly cooked rice chopped fresh cilantro

rinse and sort beans. place in large pot and add enough cold water to cover by 3 inches. let stand over night. drain and return to pot. add water or beef stock. bring to a boil. adjust to simmer. cover and cook until tender, stirring occasionally-about 1 1/2 hours. season to taste with salt. heat oil in a heavy skillet over low heat. add onion, sherry and garlic. cover and cook about 15 minutes, stirring occasionally. add pepper, carrot and celery, cumin and coriander. cover and cook 15 minutes, stirring. add vegetable mixture to beans. stir in orange and red pepper. taste. season as desired, serve over rice

**Chicken Potato Soup**

7 cups water

2 cups milk

1-16 oz pkg. frozen mixed vegetables

1 lb. Velveeta, cubed

1-10oz pkg. broccoli pieces

2 cans cream of chicken soup

1-21 Ib. bag frozen hash brown potatoes (cubed)

1/2 tsp. pepper

6 chicken bouillon cubes

4 chicken breast, cooked and cubed

1 cup chopped onion

bring water to a boil. Add veggies. bring to a boil. Add hash browns, bouillon cubes and onion. Simmer 3 minutes. Add milk, cream of chicken, cheese, and pepper. Stir until cheese melts. Add cooked chicken.

**Shrimp Butternut Bisque**

1/2 cup unsalted butter (1 stick) 1 cup dry white wine

1 cup chopped onion

3 bay leaves

1/2 cup all-purpose flour

1 cup whipping cream

5 1/2 cups chicken stock

1 lb. small uncooked shrimp, peeled and

deveined

5 cups peeled and diced butternut squash

melt butter in large heavy saucepan over medium low heat. Add onion: cook until transparent. Add flour; cook and stir 3 minutes or until cooked. Add stock and bring to a boil, stirring constantly. Add squash, wine and bay leaves. Simmer about 25-30 minutes or until squash is tender. Remove and discard bay leaves.

Puree mixture in small batches. Return to saucepan. Add whipping cream and shrimp. Cook over medium heat, stirring often until shrimp turns pink. Serve immediately.

**Scallop Tomato Chowder**

6 slices bacon

1 large onion, chopped

1 small areen pepper, chopped

1 carrot, peeled and thinly sliced

1 tbs. fresh chopped parsley

1/2 tsp. salt

1 bay leaf

2 drops hot pepper sauce

1 tbs. fresh thyme (1 tsp. dry)

1 1/2 cups chicken broth

1-28o2 can tomatoes, undrained, chopped

2 medium potatoes, peeled & diced (2 « cups)

1-7 1/2 oz bottle clam juice

1 lb. bay scallops, rinsed, drained and patted dry salt, pepper

In medium saucepan over med.-high heat, cook bacon until almost crisp. Add onion, green bell pepper, carrot and parsley. Cover and cook over low heat about 10 minutes, stirring occasionally. Add tomatoes with juice, clam juice, salt, bay leaf, hot pepper, thyme and chicken broth. Bring to a boil. Simmer covered 30 minutes. Add potatoes: cover and simmer 30 minutes longer until potatoes are tender. Remove and discard bay leaf. (At this point, soup may be refrigerated up to three days or frozen.) When ready to serve, reheat if cold. Season with salt and pepper. Stir in scallops and cook for 2 to 3 minutes. Do not overcook or scallops will become tough. Serve immediately.

**Clam Chowder**

1 Irg onion, chopped - sautéed in 1 stick margarine add:4 large cans clam chowder

2 sm. cans cream of mushroom soup

4 cans chopped clams, drained.

salt and pepper

1 can whole baby clams with juice

Tabasco

**White Bean Chicken Chili**

1 lb. dried great northern white beans

2 Ibs chicken pieces

1 tbs. olive oil

2 medium onions, chopped

4 cloves garlic, minced

2-4oz cans chopped mild green chiles

2 tsp. ground cumin

1 1/2 tsp. oregano

1/4 tsp. ground cloves

1/4 tsp. red pepper

6 cups chicken broth

3 cups shredded Monterey jack, divided salt and pepper

Fresh chopped cilantro

Salsa, sour cream (optional)

Soak beans following package directions. Place chicken in large saucepan; add water to cover. Simmer about 30-35 minutes until cooked. Drain chicken and reserve stock. Measure and add water to make 6 cups. Set aside. Remove and discard chicken skin and bones. Cut into cubes; set aside. Heat oil in same saucepan over med.-high heat. Sauté onion until transparent. Stir in garlic, chiles, cumin, oregano, cloves and red pepper. Sauté 2 minutes. Drain soaked beans; add to vegetable mixture along with stock. Bring to a boil; reduce heat. Cover and simmer about 2 hours or until beans are very tender, stirring occasionally. Add cubed chicken and 1 cup cheese to chili; stir until cheese melts. Season with salt and pepper. Serve topped with remaining cheese, sour cream, salsa and cilantro if desired.

**Chicken Tortilla Soup**

3 Ibs chicken pieces

1/4 tsp. ground red pepper

4 quarts water

1/4 tsp. black pepper

1 tsp. celery seeds

1 tsp. whole black peppercorn

1 garlic clove, minced

1-10oz pkg. frozen com

2 garlic cloves, peeled

4 green onions, coarsely chopped

1-160z can whole peeled tomatoes, undrained 1 cup cooked rice

1 onion, cut into 1 inch pieces

2 tbs. minced fresh parsley

1 green bell pepper, cut into 1 inch squares tortilla chips, slightly crushed

3 sprigs fresh cilantro

Grated cheddar (optional)

1/2 tsp. ground cumin

combine chicken and water in large stock pot. Add celery seeds, peppercorns and garlic tied in a small cheesecloth square. Cover and bring to a boil. Reduce heat and simmer until chicken is tender, about 45 minutes. Remove chicken and set aside to cool. Strain broth through cheese cloth lined strainer; return to stock pot. Add canned tomatoes, onion, pepper, cilantro, cumin, peppers and garlic.

Cover and simmer 30 minutes. Add corn and green onion. Simmer 10 minutes more. Season with salt to taste. Remove and discard chicken bones and skin.

Cut chicken into 1 inch pieces. Add to broth with rice and parsley. Garnish with tortilla chips and cheddar cheese, if desired.

**Taco Soup**

1 lb. ground beef-brown with onion and taco seasoning mix

1 can com, undrained

1 can rotelle (tomatoes w/chiles)

1 pkg. Hidden Valley Ranch Dressing.

1 can diced tomatoes

1 can chili w/kidney beans

1 can tomato sauce

Cook on low for 8 hours in a crock pot. If you'd like it more soupy, add 1 more can tomato sauce.

**Mom's Chili**

3 lbs ground beef sautéed with 3 onions and a little salt, drain fat.

Add: 1 giant can diced tomatoes

1/2 tsp. pepper

1 1/2 tsp. cumin

2 1/2 tsp. salt

Cook 1 1/2 hours

Add:

1 small green pepper, chopped

4 1lb cans kidney beans cook 1/2 hour longer add salt and pepper to taste

**Vegetable Corn Chowder--Beckah's**

1 tbs. marg/butter

3/4 Ib. new potatoes, cut into chunks (2 1/2 cups)

1 med. green pepper, coarsely chopped 1 tbs. chopped fresh thyme (1 tsp. dry)

3/4 cup sliced green onions (7 medium) 1/2 tsp. salt

3 cups water or vegetable stock

1 cup half&half

2 can cream com

1/8 tso. pepper

hot sauce to taste

Melt margarine over medium heat. Cook peppers and onions 3 minutes. Stir in water, potatoes, thyme and salt. Heat to boiling; reduce to low. Cover and simmer about 10 minutes, until potatoes are tender. Stir in remaining ingredients. Cook until hot (do not boil).

**Hearty Vegetable Chowder**

1. ﻿﻿32 oz can tomato juice
2. ﻿﻿14 « oz can stewed tomatoes

2 cups water

1 cup lentils, rinsed and drained

1 cup green bell pepper, diced

1 cup red bell pepper, diced

2 medium potatoes, peeled and chopped

1-10oz pkg. frozen chopped spinach, thawed

1-15oz can garbanzo beans, drained

2 carrots, peeled and julienned

1-15oz can kidney beans, drained

2 tbs. dried parsley

1 large onion, chopped

2 tos. dried basil

2 cloves garlic, crushed

2 tbs. ground cumin

sour cream for garnish

Tortilla chips for garnish

combine all ingredients except sour cream and tortilla chips. Bring to a boil.

Reduce heat and simmer uncovered for 30 minutes or until lentils are tender.

**POULTRY**

**Chicken Puffs**

1/4 cup water

2 tbs. butter

1 egg

2 c. chopped chicken

1/4 chopped celery

1/4 cup flour dash salt:

1/4 cup grated Swiss

1/4 c. mayo

1/2 tsp. salt dash pepper

2 tbs. pimento

cook 1/4 cup water, flour, butter and dash of salt until it forms a ball, cool. add egg and Swiss cheese and drop on cookie sheets. combine and heat chicken, celery, pimento, mayo, 1/2 tsp. salt and pepper. fill puffs with 2 tbs. of chicken mixture. bake on top level @ 400° for 20 minutes

**Creole Chicken**

1 glove garlic

3 1.2 lb. fryer cut up

3 tbs. parsley

1 tbs. salt

8 oz can tomato sauce

1/2 tsp. pepper

1 tbs. dry basil

1/4 c. margarine

3 small onions (finely chopped)

1 Ib. shelled, de-veined shrimp

salt and pepper chicken, saute in margarine. add remaining ingredients except shrimp. simmer covered for 30 minutes until chicken is tender. push chicken to side. turn heat up until juice boils

add shrimp. cook uncovered until pink and tender. (3-4 minutes)

**Chicken Almond Casserole**

5 Ibs. stewed chicken-cut up

1 Ib. sausage

2 can mushroom soup

8 1/2 c. boiling chicken broth

1 green pepper

almond slivers-roasted

3 pkg. Lipton chicken noodle soup

1 onion

2 cups rice-uncooked

1 cup celery

cook chicken, broth, Lipton soup and rice until done. fry sausage, pepper, onion and celery. drain off fat. add to rice mixture. add 2 cans soup. salt to taste. mix all together and put in casserole dish. top with almonds. bake 40 minutes @350°

Serves 20.

**Chicken Broccoli Casserole**

Chicken

2 pkg. frozen broccoli

1/2 c. mayo

2 can cream of chicken soup

1 cup shredded cheddar

put chicken on bottom, then broccoli on top of that. mix mayo and soup and put on top of broccoli. sprinkle on cheese. bake @350° for 45 minutes.

**Black Beans and Chicken**

Sauce saute:

1 onion, chopped

green pepper

2 cloves garlic, minced

1-2tbs olive oil

add: 1 can black beans, 1/2 cup sherry and 1/2 cup salsa. Bring to a boil, then simmer 30 minutes-stirring occasionally.

Chicken-sauté 1 sm. onion, chopped

6-8minutes: 2 cloves minced garlic

1 1/2 Ibs. pounded chicken salt and pepper

pour sauce over chicken. cook for a few minutes. sprinkle with mozzarella cheese. cover and cook 5-10 minutes

**Chicken Portuquese**

8 chicken breasts, dredged in:

flour, salt and pepper 2 chopped onions

1-10oz can tomato sauce

6 oz red wine

6 oz chicken broth

2 cans waterchestnuts

1/2 Ib. fresh mushrooms, sliced

sautéed chicken in oil until nicely browned. put in casserole dish. sauté onions in same pan. add tomato sauce, wine and chicken broth. pour over chicken and bake @350° for 45 minutes. add waterchestnuts and mushrooms. bake 15 minutes longer.

**Chicken Marsala**

1 lb. Chicken breasts

4 tbs. butter/olive oil

2-3 tbs. cornstarch

1/2-3/4 Ib. sliced mushrooms

2 tbs. beef bouillon w/ 1/2 cup water

1/2 cup Marsala wine sugar to taste parsley for garnish

pound chicken breasts thin. Flour with a mixture of pepper, salt and flour. Sauté in butter, remove from pan. Saute mushrooms in same pan and set aside. Add water and bouillon. Thicken with cornstarch. Reduce a little. Add wine. Add chicken and mushrooms. (add sugar to taste)

**Chicken Paprika**

1 chicken

2 med. onions, chopped

2 1/2 tbs. paprika sour cream

2 Ira. tomatoes, chopped

salt and pepper chicken, fry. remove from pan and sauté onions. add tomatoes and paprika. add chicken. cover and cook 30 minutes. remove chicken and add sour cream. serve over spaetzle noodles.

**Chicken Dried Beef**

mix together: 8 oz sour cream

1 can cream of mushroom

line 13×9 with small jar chipped beef

place chicken breasts on top. cover with soup mixture. refrigerate overnight.

remove 1/2 hour before baking. bake @325° for 1 1/2 hours.

**Chicken Fajita Marinade**

1/2 bottle Italian dressing

1 tsp. chili powder

1 tsp. sugar

1 tsp. oregano

1/2 tsp. garlic powder

1/2 tsp. salt

1/4 tsp. pepper

**Teriyaki Chicken Marinade**

2tsp vinegar

1/2 cup brown sugar

1 cup garlic

1/2 cup soy sauce

1/2 cup water

1/4 cup sherry

2 tbs. oil

1 tsp. ginger

**Honey Chicken Curry**

1/4 cup melted margarine

1/4 cup honey

1/4 cup mustard

1/4 tsp. salt

1/2-1 tsp. curry powder

3 Ibs. chicken pieces, skinned

combine all ingredients except chicken. Dip chicken into mixture. Place in greased 9×13 baking dish. Bake uncovered @375° for 1hour, basting with remaining sauce.

**Gonzalez' Chicken Enchiladas**

2 cups cooked, chopped chicken

1-40z can chopped mild green chills

1/2 - 7oz can green chili salsa

1/2 tsp. salt

2 cups heavy whipping cream

12 large flour tortillas

1/2 cup Monterey jack cheese

combine chicken, chilis and salsa. Mix Salt and cream. Dip each torfilla into cream and fill with chicken mixture. Roll and place on ungreased flat baking dish. Pour remaining cream over enchiladas and sprinkle with cheese. Bake uncovered @350° for 20-25 minutes.

**Easy Chicken and Rice**

4 chicken breasts, cut up

1 can cream soup

1 cup mayo

1 cuo rice

1 cup milk

1 pkg. frozen broccoli

1/2 to 1 cup shredded cheese

Salt and pepper

Crushed crackers or potato chips

mix (save some of cheese for topping)and put into a 9x13 pan. Cover and cook @350 for 1 to 1 1/2 hours make sure rice is done. Top with a little cheese and crushed crackers and brown in oven.

**Chicken Chili Casserole**

4 cups diced, cooked chicken

9 corn tortillas

1 can (4oz) chlis, finely chopped

4 tbs. soft butter

1 med. onion, finely chopped

1 lb sharp cheddar, shredded

1 can (10 1/2 oz) condensed cream of chicken soup 1 cup chicken broth combine chicken, chilis, onion and chicken soup. spread tortillas with butter; cut each in half; and arrange 6 halves over bottom of a 9X12 baking pan. spread a third of the chicken mixture over tortillas; top with a third of the cheese. repeat layers of tortillas, chicken and cheese two more times. carefully pour over chicken broth. cover and bake @400 for 25-30 minutes. cut into squares.

**Peanut Chicken and Noodles**

1 lb., skinless boneless chicken breast halves 1 garlic clove, crushed

4 oz vermicelli noodles

1/4 tsp. hot crushed red pepper

1 tbs. plus 1 tsp. sesame oil, divided

3 tbs. water

1/4 cup smooth peanut butter

1/4 cup red bell pepper, julienned

3 tbs. soy sauce

1/4 cup cucumber, julienned

2 tbs. red wine vinegar

2 cups iceberg lettuce, shredded

cook chicken in 2 quarts gently boiling water about 10 to 15 minutes. Remove, drain well; set aside to keep warm. Add vermicelli to same water and cook according to pkg. Drain well, return to saucepan. Add 1 tsp. sesame oil. Combine 1 tbs. sesame oil, peanut butter, soy sauce, red wine vinegar, garlic, hot red pepper and 3 tbs. water. Stir until well blended. Cut chicken into bite-size pieces; add chicken, red pepper strips and cucumber to peanut butter mixture. Toss gently; set aside. Arrange warm vermicelli on heated serving platter: top with shredded lettuce. Spread chicken and sauce over lettuce. Serve immediatelv.

**Oven Fried Chicken Parmesan**

1 garlic clove

2 tbs. minced parsley

1/4 lb. butter, melted

1 tsp. salt

1 cup soft white bread crumbs

1/8 tsp. pepper

1/3 cup finely grated parmesan

2 1/2 Ibs chicken, cut up into pieces

preheat oven to 350. Crush garlic and combine with 2/3 cup melted butter in a shallow baking dish. In another dish, combine bread crumbs, cheese, parsley. salt and pepper. Dip chicken into butter and then coat with bread crumb mixture.

Arrange chicken 1 layer deep in a large, shallow, greased baking pan and drizzle evenly with remaining butter. Bake uncovered 1 to 1 1/4 hours until tender and browned.

**Egg Rolls**

1 pkg. egg roll skins-chilled

2 cups Chinese cabbage

1/2 med. onion, chopped

1 can Chinese vegetable-drained

2 eggs

1 lb. cooked chicken, strips

1/4 lb. bean sprouts

1/2 can water chestnuts, sliced thin soy sauce

Sauté vegetables in 3 tbs. oil approx. 3 minutes. Add soy sauce to taste (3-4 tbs).

Beat eggs. Put 1/3 cup filling into each egg roll. roll using instructions on pkg. cook immediately in hot oil until browned. drain on paper towel.

***Sweet and Sour Sauce:***

1/4 c. sugar

1 tbs. oil

1/2 tbs. soy sauce dash of garlic salt

2 tbs. vinegar

cook over medium heat till thick and bubbling (1-2min) can add 1 tbs more sugar to thicken.

**Cornish Game Hens**

2 apples (green tart) auartered

6 green onions

6 celery stalks, cut into thirds

3 small cinnamon sticks halved

6 tbs. raisins

6 hens stuff w/ 1 apple piece, 1 tbs. raisins, 3 green onion pieces and cinnamon stick, tie the legs with a string. Place in large baking dish.

marinade

2 cups frozen apple juice

1 tbs. soy sauce

1/4 cup honey

1/4 c. cider vinegar

paprika

1/4 c. Dijon mustard

1 tbs. fresh tarragon (1 tsp. dry)

1/2 tsp. pepper

3 tbs. vegetable oil

1 tsp. paprika

heat honey and juice over low heat until dissolved. Add other marinade ingredients. Pour over the hens. Refrigerate over night, turn occasionally.

Preheat oven to 350°. Grease 2 large roasting pans. Season hens with salt and pepper. Place hens breast side down. Pour 1 tbs. marinade into each pan. Place 1 apple quarter in each pan. Bake 30 minutes, basting occasionally with pan juices. Turn breast side up and bake another 30 minutes or until juices run clear when thickest part of thigh are pierced (basting w/juice). Transfer to plates.

Discard stuffing. Tent hens with foil. Combine apple quarter from each pan and pan juices in heavy large skillet. Add remaining marinade and boil until liquid is reduced to 2 cups, stirring occasionally about 15 minutes. Puree in a blender until smooth. Return to skillet. Season with salt and pepper to taste. Bring to a simmer, stirring frequently. Spoon sauce over hens. Garnish with fresh tarragon sprigs

**ВЕЕF**

**Peppered Beef**

2 tsp. course ground black pepper

1/2 tsp. thyme

1 tsp. garlic powder

1/2 tsp. oregano

1/2 tsp. rosemary

1/2 tsp. poultry seasoning

rub meat with olive oil, then spices. place in 500° over for 15 minutes. then 350° for 1 hour

Dressing--mix and chill:

1/2 cup mayo

1/2 c. sour cream

1 tsp. lemon juice

1/2 tsp. garlic powder

1/2 tsp. oregano

**Tenderloin with Bacon**

Bake tenderloin @450° for 10-15 minutes. Turn tenderloin over and cover with strips of bacon. Continue baking another 30 minutes. If you wish, add dry wine and mushrooms to the drippings to make a gravy.

**Chuck's Bracoile-Italian Beef Roll**

2 flank steaks pounded flat (across the grain), rubbed with olive oil and very finely chopped garlic 4 hard boiled eggs

1/4 Ib. thinly sliced prosciuto ham (Italian salami can be substituted)

1/4 lb. thinly sliced imported provolone cheese (domestic can be substituted, but imported is MUCH better)

3-4 large cans of good tomato sauce

2 cans of good tomato paste

1 large mild onion finely chopped

1/2 cup finely chopped celery

1/4 cup fresh parsley finely chopped

1 small carrot finely chopped

2 cloves garlic. finely choooed

1/2 tsp. black pepper

1/2 tsp. salt

1 tso. oregano

1 tbs. sugar

2-4 oz. good red wine extra virgin olive oil

1 lb. sweet Italian sausage

Sauté onion, garlic, carrot and celery in olive oil until tender. Add tomato sauce. tomato paste and other seasonings and simmer slowly for about 30 minutes. Test and adjust seasonings to taste (do not over season). Place cheese, ham and eggs on flank steak, roll and tie to keep closed. Add flank steak rolls and sausage to sauce simmer for approximately 3 hours.

Best if prepared the day prior, refrigerated overnight and fat removed from surface this allows flavors to blend. Reduce prior day cooking time by 1/2 hour to accommodate reheating (reheat slowly).

**Goulash**

brown:

2 Ib. beef chuck, cut into 1" pieces

1 cup sliced onion

2 small garlic cloves

Mix and stir in:

3/4 cup catsup

1 tsp. vinegar

2 1/2 tsp. paprika

1 tsp. dry mustard

1/4 cup worchestire sauce

1 tsp. brown sugar

2 tsp. salt dash pepper

2 cups water

cover and simmer 2 1/2 hours. thicken with 2 Tbs. flour and 1/4 cup water. serve over cooked noodles.

**Mexican Casserole**

2 1/2 -3 cups Bisquick

chili powder

1 cup water

grated cheddar

1 lb. ground beef

1 cup mayo

1 chopped onion

1 cup sour cream

Irg. can tomatoes, chopped and drained oregano, salt, pepper, green pepper

(all optional to taste)

mix Bisquick and water. spread on bottom and sides of greased 9×13. brown ground beef with onion, drain. spread on crust. top with tomatoes. sprinkle with chili powder then cheese. mix sour cream and mayo. spread on top. cover with foil bake 30 minutes @350°

**Taco Casserole**

1 (10oz) bag fritos corn chios-crumbled

1 lb. ground beef-browned and drained with 1 chopped onion add: 15oz can tomato sauce

15 oz can chili beans

3/4 bag (10oz) shredded ched.

3 tomatoes, chopped

bake 15 minutes @350° top with shredded cheddar, shredded lettuce and chopped tomatoes

**Taco Bake**

1 small onion, chopped

2 cloves garlic, chopped

1 can tomato soup

1 c. salsa

1 c shredded cheddar cheese

1 cup milk

6-8 flour tortillas (cut into squares)

1 lb. ground beef

sauté onion. add garlic. saute, add beef. cook and drain. add soup, salsa, milk and 2/3 of the cheese. mix. add tortillas. stir. put into pan. cook 30 minutes @350°. top with cheese. cook 10 more minutes. (cooking time is up to you. it just needs to heat up and melt the cheese)

**Calico Beans**

1 Ib hamburger

1/4 bacon, chopped

1/2 cup chopped onion

1-20oz can kidney beans

1-20oz can lima beans

1-20oz can pork and beans

1/4 cup sugar

1/4 cup packed brown sugar

1 tsp. salt

1/2 cup ketchup

1 tsp. dry mustard

1 tbs. vinegar

brown beef, bacon and onion. Drain. Drain beans, reserve liquids. Add beans to beef. Add remaining ingredients. Add liquid to desired consistency. bake @350 for 40 minutes.

**Beef Rolls-Dutch**

1 tbs. fat

4 tbs. flour

1 cup milk

2 cups chopped roast or steak

1 tbs. chopped onion

1/2 tsp. salt

1/8 tsp. pepper

1 tsp. parsley bread crumbs egg

melt fat with flour, blend. add milk and cook, stirring often. add rest of ingredients form balls. roll in egg with 2 tbs. water and crumbs. fry

**Barbecued Brisket**

1 cup vinegar

1 cup catsup

2 tbs. sugar

1 tsp. salt

1 tbs. dry mustard

1 tbs. smoke

1 tbs. paprika pepper

1 clove garlic

simmer 15 minutes. brown brisket (3 1/2 Ibs.) in a Dutch oven. brush with sauce and add 1/2 cup water. keep covered in a 300° oven for hours. baste and turn after 1 hour. after two hours, add rest of sauce. cook 2 more hours, brushing with sauce from pan. take grease off.

**Sloppy Joes**

1 lb. hamburger

1/2 onion

1/2 green pepper

1 tsp. salt

1/4 tsp. pepper

14 oz bottle ketchup

1 tbs. vinegar

2 tbs. sugar

salt & pepper to taste

1/4 tsp. dry mustard

1 1/2 tbs. real mustard

fry hamburger, onion, pepper and salt and pepper. drain. add ketchup, cook 15 minutes. add vinegar and sugar. simmer. salt and pepper to taste

**Mom's Meat Loaf**

1 1/2 Ibs lean ground beef

1glove garlic, finely chopped or 1/8 tsp. garlic powder

1 cup milk

1 tbs. Worcestershire sauce

3 slices bread, torn into small pieces or 3/4 c. bread crumbs

1 tsp. parsley

1 small onion, chopped (1/4 cup)

1/2 tsp: salt

1 cup ketchup

1/2 tsp. ground mustard (dry)

1/2 cup brown sugar

1/4 tsp. pepper

1 large egg

mix all ingredients except ketchup and sugar. Spread into ungreased loaf pan.

Spread mixture of ketchup and sugar on top. Bake 1- 1 1/4 hours @350. Let stand for 5 minutes then remove from pan.

**Mushroom Meatloaf**

2 Ibs. ground chuck

1/2 pound mushrooms, minced except for 6

1/2 cup ketchup

2 eggs, beaten

1 1/2 tsp. ground black pepper

1/2 cup minced onion

3/4 soft bread crumbs

1 1/2 tsp. salt

preheat oven to 350°. In a large bowl, mix meat, minced mushrooms, bread crumbs, eggs, ketchup, salt and pepper. Spread 1/2 the mixture into the bottom of a loaf pan. Arrange 6 whole mushrooms stem down into the meat. Top with rest of meat. Bake for 1 hour and 45 minutes, or until done.

**Stroganoff Meatballs**

8 oz pkg. egg noodles

1/2 tsp. salt

1 tbs. fresh parsley

1 lb. ground beef

1/4 cup quick oats

1 egg

2 tbs. chopped onion

1 tbs. marg/butter

1 can cream of mushroom soup

1/2 cup sour cream

1/2 cup milk

1 1/2 tsp. paprika

1 tbs. ketchup

combine ground beef, oats, egg, ketchup, onion and salt. Mix and shape into 24 one inch balls. Place in baking dish and bake @450 for 8-10 minutes or until done. Cook and drain noodles. Melt butter in same pan. Add noodles and parsley.

Toss, cover and keep warm. For sauce, combine soup and sour cream in medium size pan. Stir in milk and paprika; mix well. Fold in cooked meatballs..

Cook over medium heat until hot, stirring frequently. Serve over noodles.

**Crock Pot Stroganoff**

Stew meat

1 can cream of mushroom

1 can coke

1 sliced onion

1 can mushrooms

1 envelope Lipton pkg. soup

cook 6 hrs on high. Add sliced onions and 1 can of mushrooms the last hour.

Serve over noodles or rice.

**Beef Stroganoff**

a whole boneless round steak, cut off fat 2 sweet onions, cut into strips

1/2 Ib. mushrooms, sliced

2 small cans cream of mushroom

1/4 tsp. red pepper

1/4 tsp. paprika

1/2 tsp. pepper

1 tsp. salt

slice and fry steak in oil. Add salt and pepper, stir until brown. Place in 9x13 pan.

Add onions to frying pan, stir with red pepper and paprika. Add mushrooms and soup. Pour over meat. Cover and cook @325-350 for 1 hour. Serve over noodles. Can top with sour cream dollops if desired.

**Greek Pita**

1 lb. ground beef

8 oz mushrooms, chopped

garlic crushed

2 tbs. lemon pepper seasoning

14 cup onion

Salt and pepper

2 small tomatoes chopped pita bread

fry and drain beef with garlic and onion. Add remaining ingredients and stuff pita.

Top with sauce. Top with lettuce and tomatoes.

Sauce: 1/2 container sour cream

1/4 cup mayo

1 cucumber, seeded and chopped

1 tsp. dill

1/4 tsp. lemon pepper

1 tsp. lemon juice

1 tsp. sugar

Salt

**LAMB**

**Boston Lamb Chops**

12 loin or rib lamb chops

2 tbs. fresh chopped oregano (2tsp dry)

salt and pepper to taste

4 tbs. olive oil

1 clove garlic, minced

3 med. tomatoes, cut in wedges

314 tsp. dried basil

Linguine pasta, cooked and drained

3 small zucchini, sliced

2 med. red onions, sliced

Sprinkle chops with oregano, salt and pepper. brown in 3 tbs. olive oil for 4-5 minutes each side. remove and keep hot. heat remaining 1tbs oil. sautéed zucchini, onion and garlic until tender. add tomatoes and basil. cook 2 minutes more. toss together with pasta. arrange on platter with chops.

**PORK/HAM**

**Pork Tenderloin--Winter's Warmest**

2 (sp. oil

1 tbs. hot pepper sauce

1 lb. pork tenderloin

1 tbs. brown sugar

green onion

salt to taste

14 cup white or cider vinegar

heat oil. cut tenderloin into 1/4" slices. cook 5 minutes on first side. sprinkle with green onions. mix and heat vinegar, pepper sauce, vinegar and salt. pour over

pork. turn pork over and cook 5 minutes season with salt

**Pork Chop Potato Bake**

1 tsp. vegetable oil

1/2 cup sour cream

spork chops, 1/2 to 3/4 inch thick

1/4 tsp. black pepper

Season Salt

1-24oz frozen hash brown potatoes, thawed

1 can condensed cream of celery soup 1 cup shredded cheddar

1/2 cup milk

1 1/2 cups French fried onions

In large skillet, heat oil and brown pork chops on both sides; drain. Sprinkle with season salt: set aside. In bowl, combine soup, milk, sour cream, pepper and 1/2 tsp. season salt. Stir in potatoes, 1/2 cup cheese and 1 cup fried onions. Spoon into 9x13 baking dish, arrange pork chops on top. Bake covered @350 for 35-40 minutes or until chops are done. Top with remaining cheese and onions; bake, uncovered for 5 minutes or until onions are golden. 6 servings.

**Mexican Style Pork Chops**

6 pork chops, brown with onions. Add:

2/3 cups rice

1 lb. can chopped tomatoes

1 cup water

1 cup whole kernel corn

2 tsp. salt

1/4 tso. pepper

1/2 chopped onion

cover and simmer 35 minutes.

**Ham and Cheese Croissants 8 sandwiches**

1 lb. thinnest sliced ham

1 can mushrooms

1/2 lb. thinnest sliced Swiss cheese

sauce:

4 tbs. butter

4 tbs. four

2 cups milk

2 tsp. finely chopped onion salt and pepper

4-6 tbs. white wine

heat butter and flour. Cook 2 minutes. Add onions. then milk. Cook until thick.

Add wine, salt and pepper to taste.

Cut croissant put sauce on bottom, then ham, cheese, mushrooms and a little sauce. Put on croissant top. Top with cheese and a little sauce. Bake @350 for

15-25 minutes.

**FISH**

**Orange Roughy w/Spinach Stuffing**

4 orange Roughy fish fillets, rinsed and wiped dry

2 tbs. butter

1/4 cup green onions, finely chopped

1 clove garlic. crushed

1 (10oz) pkg. frozen, chopped spinach, thawed and drained

1/2 cup fine dry bread crumbs

1/4 cup feta, crumbled

1/2 cup dry white wine freshly ground pepper lemon slices butter

preheat oven to 375°. lightly butter 9 in. baking dish. melt 2 tbs. butter in large skillet. add onions and garlic. cook over med. heat, stirring often--about 4-5minutes. add spinach. add bread crumbs, feta and wine. stir gently. place about

3tbs filling on each fillet. roll up. spoon remaining stuffing into buttered dish. arrange fish over stuffing. top with pepper, lemon slices and dots of butter. cover with foil. bake 15 to 20 minutes. serve immediately.

**Beer Batter**

1 cup flour

1 egg

1 tsp. garlic salt

1 can beer

1 tsp. paprika

1 tsp. salt

1 tsp. baking powder

**PASTA AND SAUCES**

**Ham Sauce**

1/2Ib. sliced ham (prosciuto)

5 tbs. butter

1 tos. olive oil

cup chicken broth

freshly ground pepper

2 tbs. parsley, chopped

2 cups heavy cream

2 tbs. freshly grated Romano cheese

Sauté ham in 3 tbs. butter and 1 tbs. oil until crisp. stir in broth, salt and pepper. cook, uncovered for 15 minutes. add parsley, stir well. cook for and additional 10 minutes until sauce begins to thicken, then stir in cream. toss with gemelli pasta

**Mom's Spaghetti Meat Sauce**

2-Soz cans tomato paste

2-42 cans tomatoes, chopped

1 large garlic clove, minced

2 large onions, chopped

1 tsp. chopped parsley

1 1/2 tsp. basil

1 1/2 tsp. oregano

1/2 tsp. hot sauce

1/2 tsp. salt

1/4 tsp. pepper

5 cups water

2 bav leaves

1/3 cup sugar

1/4 tsp. rosemary

1-2 lbs around beef, fried and drained

put all ingredients except meat in a large pot. Simmer 4-6 hours. Add ground beef. Cook 45 more minutes

**Beer, Bacon and Onion Spaghetti Sauce**

1/2 Ib. bacon, chopped

5 tso. oregano

2 1/2 Ib. ground beef

5 tso. basil

3 cups finely chopped onion

1 cup finely chopped green pepper

6 cloves garlic, chopped

3-216 3oz cans Italian plum tomatoes

3-6oz cans tomato paste

2 1/4 -cups water

1/2 cup chopped parsley

2 tsp. thyme

2 bay leaves 2 tsp. salt fresh ground pepper

2/3 to 1 can of beer

fry bacon until crisp. Removes bacon and all but 3 tbs. fat. Reserve bacon and remaining fat. Add beef, cook until brown. Stir in onion, green pepper and garlic, cook for 10 minutes. Add bacon fat if needed. Mash plum tomatoes with a spoon.

Combine bacon, tomatoes, paste, 2 cups water, 4 tsp. each oregano and basil, parsley, thyme, bay leaves and salt; add to ground beef. Bring to a boil; reduce heat. Simmer uncovered for 3 hours, stirring occasionally. After 1 hour of cooking. taste and correct seasoning. Add more water if necessary. Blend in remaining oregano, basil, ground pepper and 2/3 can beer about 10-15 minutes before serving. Taste and add more beer if necessary. Add more tomato paste if too thin.

**Pesto Sauce:**

2 cups fresh basil leaves ^ clove garlic

2 tbs. grated Romano

1/2 cup olive oil

1 tsp. salt

2 tbs. pine nuts

1/2 cup grated parmesan

combine all but the cheeses in a food processor. blend until smooth. add cheeses. best served with gemelli.

**Spaghetti Sauce**

1 tbs. olive oil

1/4 tsp. dried oregano

3/4 cup chopped onion

1/2 tsp. dried basil

1/3 cup chopped celery

ground rock salt

1/3 cup chopped carrots

freshly ground pepper

1/2 tsp. minced garlic

1 tbs. tomato paste

6 Irg tomatoes, peeled and chopped or 1-28oz can peeled Italian tomatoes, drained and chopped.

Heat onions, celery carrots and garlic with olive oil. Add rest of stuff. Simmer until tomatoes break down.

**Karen's Chicken Sauce**

1 lb. chicken, cooked and chopped

1 onion, chopped

3 cloves garlic, minced

1 stick butter

2 tbs. flour

2 cups chicken stock

1/2 cup Marsala wine

1/2 tsp. oregano

1/2 tsp. basil

1/2 tsp. fresh parsley

1/8 tsp. red pepper

1/2 cup-1 cup cream

1/2 lb. Mushrooms, sliced

1/2 cup fresh parmesan

saute onions and garlic in a little of the butter. Add some of the chicken stock and flour. Thicken. Add rest of chicken stock and wine. Cook down a bit. Add spices and cream. Cook down a bit to thicken. Saute mushrooms in a separate pan. Add to sauce. Add chicken and parmesan and serve over rigatoni.

**White Sauce**

3 tbs butter

1/3 cup flour

2 1/2 cups milk salt and peoper

melt butter. Stir in flour, then reduce heat a little and slowly pour in milk, stirring constantly. Continue stirring until the sauce boils. Reduce the heat and simmer for 3 minutes, stirring occasionall. Add salt and pepper to taste.

Variations

**Alfredo:** add 1 cup parmesan at the end of cooking time. Stir until incorporated into sauce.

**Mushroom sauce**: cook 2 cups thickly sliced button mushrooms in butter before adding the flour. Cook

until mushroom liquid has evaporated

before stirring in flour and finishing sauce.

**Linguine w/ Zucchini Sauce**

12 oz linguine, cooked

2 tbs. olive oil

2 cloves garlic, thinly sliced

1 1/2 pounds zucchini

1/4 cup plain yogurt

3/4 cup coarsely shredded cheddar

1/4 tsp. salt

1/4 tsp. pepper

in large skillet over med.-high heat, heat oil. Add garlic, cook about 30 seconds Add one fourth of zucchini. Increase heat to high. Cook, stirring until zucchini is costed with oil. Add remaining zucchini, tossing occasionally until tender about 3 minutes. Add to linguine along with yogurt. Toss to mix. Add cheese, salt and pepper. Serve immediately.

**Marinated Chicken in Pepper Cream Sauce-over Fettuccine**

2 bs. boneless, skinless chicken breast

1/2 cup chicken broth

3 bs. lemon juice

2 cups heavy cream

112. cup olive oil

1 cup sliced mushrooms

1/4 cup fresh minced basil

1/2 tsp. salt

3 tbs. red pepper flakes, crushed

3/4 cup freshly grated parmesan

2 tsp. garlic, minced

1/4 cup fresh chopped basil

5 tbs. butter, divided

1 med. red pepper, julienne

1 med. vellow pepper, julienne

(can substitute 1 small zucchini, 1 sm. squash)

1/2 dry white wine

arrange chicken in shallow dish. combine oil, basil, lemon juice, pepper flakes and garlic. pour over chicken and marinate overnight. melt 3 tbs. butter in heavy skillet. sauté peppers for 2 minutes. remove and set aside. stir in wine and chicken broth. increase heat to high and boil until sauce is reduced to 2 tbs, --about 5 minutes. add cream, reduce heat and cook until sauce is reduced by half-

4-5minutes. melt remaining 2 tbs. butter in 2nd large skillet. sauté mushrooms over med. high heat until slightly brown. add peppers, cream sauce and salt. can refrigerate up to 24hours. broil or grill chicken. cut into 1/2in. strips. heat sauce stir in parmesan and basil. pour over chicken. mix with fettuccine.

**Cannelloni - serves 8**

***Meat Filling***:

4 cloves garlic

1/2 tsp. oregano

1 med. onion

salt and pepper

2 tbs. butter

2 eggs, beaten

2 tbs. olive oil

2 tbs. heavy cream

1 lb. ground chuck

2 pkgs. manicotti noodles, cooked and drained

1 lb. Italian ground sausage

2 tbs. grated parmesan

1 1/2 -10oz frozen chopped spinach, drained

blend garlic and onion to a paste in blender. heat butter and olive oil and cook onion and garlic for 5 min. add meats and brown. add spinach and cook until moisture is gone. add cheese and seasoning. beat eggs with cream. add to mixture. stuff noodles.

***cream sauce***: 4tbs butter

1 cup heavy cream

4 tbs. flour

1 tsp. salt

1 cup milk

white pepper to taste

melt butter ad stir in flour. cook two minutes, stirring. add milk and cream. stir until thick. add seasonings.

***tomato sauce***: 1 sm. onion

1 tsp. basil

2 tbs. olive oil

1/2 t. salt

3-1lb cans Italian style tomatoes 1 tsp. sugar

3 tbs. tomato paste

white pepper to taste

blend onion to paste in blender. heat olive oil and saute onion paste briefly. blend tomatoes and iuice in blend. add to onion mixture. add tomato paste and seasonings. simmer for 30-40 minutes.

to assemble: pour small amount of tomato sauce into a large rectangular dish and spread. put in one layer of manicotti. cover with cream then tomato sauce. sprinkle with parmesan and dot with butter. bake at 350° for 30 or so minutes. top with parmesan.

**Spaghetti Pie**

6 oz spaghetti-cooked (3cups)

1-8 oz can tomatoes, cut up

2 tbs. margarine

1-6oz can tomato paste

1/3 grated parmesan2 well beaten eggs 1 tsp. sugar

1 cup cottage cheese (8oz)

1 tsp. dried oregano

1 lb. ground beef or bulk sausage

1 tsp. garlic salt

1/2 chopped onion

1/2 cup shredded mozzarella

1/4 cup chopped green pepper

stir butter into hot spaghetti. stir in parmesan and eggs. form into crust in a buttered 10" pie plate. spread cottage cheese over crust. in skillet, cook beef or sausage, onion and green pepper until meat is brown and vegetable tender. drain off fat. stir in undrained tomatoes, tomato past, sugar, oregano and garlic salt; heat through. put mixture into crust. bake, uncovered @350° for 20 minutes Sprinkle mozzarella on top. Bake 5 minutes longer.

**Chicken Pecan Fettuccine**

6 chicken breasts halves, cut into pieces

2 cups half&half

4 cup butter

2 tbs. instant chicken bouillon granules

2 cups sliced mushrooms

1/4 cup grated parmesan

1/2 cup chopped onions

1/3 cup chopped pecans, toasted

2 minced garlic cloves

8 oz fettuccine, cooked

a cup water

toasted pecans for gamish

2 Ibs. all-purpose flour

melt butter in med. skillet. add chicken pieces and cook to brown lightly. remove from pan. add mushrooms, onion and garlic. cook until tender. add water and chicken. cover and cook 10 minutes. remove chicken. blend flour with 2 tbs. half and half. add flour, remaining cream and bouillon to skillet. cook until thick. stir in cheese and pecans. add chicken and heat thoroughly. put cooked fettuccine on a platter. top with chicken sauce. garnish with toasted pecans.

**Spaghetti Casserole**

preheat 325°

8 oz spaghetti

1.1 1/2 Ibs. ground beef med. onion, chopped

1 Irg. garlic clove, chopped

med. green or red pepper, cored, seeded and diced

1 can (15-160z) tomato sauce

1 cup red wine

1 tbs. fresh oregano (1tsp dry)

1 tso. sugar

1/2 tsp. salt

1/2 tsp. pepper

1/2 grated parmesan

1 cup Cheddar (or 1/2 cheddar-

1/2 mozzarella)

1/2 tsp. Worcestershire sauce

break spaghetti in half and cook in boiling water 5 minutes. drain. slowly cook meat onion, garlic and green pepper in Irg skillet until the onion is soft and the meat brown. drain. stir in partially cooked spaghetti, tomato sauce, water, oregano, sugar, salt and pepper. stir to mix. spoon into greased casserole dish. bake 30-40 minutes @325°. Sprinkle with cheese and bake until cheese is bubbly.

**Fusilli with bacon**

1/2 Ib. fusilli pasta

3 tbs. olive oil

10 bacon slices, finely chopped

1 large onion, chopped

1/3 cup dry white wine

1-28 oz. can plum tomatoes, chopped, juices reserved

2 tsp. dried basil cayenne pepper freshly grated parmesan

heat oil over med.-high heat. add bacon and onion. cook until almost bacon is almost crisp and onion is brown-about 8 minutes. add wine, stir and continue cooking two minutes. add chopped tomatoes, their juices and basil. bring to a boil. reduce heat and simmer sauce uncovered until thickened, stirring occasionally about 30 minutes. season sauce with cayenne pepper (and salt and pepper) place pasta in a bowl, add sauce and toss. serve with parmesan cheese.

**Pasta Fajioli**

1 carrot

1 onion

1 rib celery

4 strips bacon (or ground beef)

1 clove garlic, minced

1 tbs. oil

14 oz tomatoes (1 3/4 cup)

1 3/4 cup chicken stock or broth

1 bay leaf salt/pepper

19 oz can white beans, drained and rinsed

1/2 c. tubular pasta parmesan cheese

2 tbs. chopped fresh parsley

cook carrot, onion, celery, garlic and bacon in oil until tender. Add the tomatoes.

Add remaining ingredients except parmesan and parsley. Simmer until pasta is down. Top with parmesan and parsley.

**Fettuccine Gorgonzola**

8 oz fettuccine noodles (any color, flavor)

1/3 Ib. Gorgonzola cheese

1/4 cup freshly grated Romano cheese

1/3 cup whipping cream or half&half

White pepper grated Romano cheese

cook pasta following pkg. directions until tender but firm. Drain pasta, cover and set aside to keep warm. In a large saucepan over medium heat, crumble gorgonzola; add 1/4 cup Romano, cream and pepper. Add pasta to cheese mixture in the saucepan. Stir until well mixed and cook until hot 3 to 5 minutes.

Serve hot topped with Romano cheese.

**Tortellini w/Tomato Cream Sauce**

1/4 Ib. butter

4 tbs. finely chopped onion

3 tbs. finely chopped carrot

3 tbs. finely chopped celery

2 1/2 cups canned Italian tomato w/uice

2 tbs. salt

1/4 tsp. sugar

1 pkg. spinach or cheese tortellini

1/2 cup whipping cream fresh ground pepper parmesan cheese

melt butter. add onion, carrot and celery. cook over med. heat 10 minutes. add tomatoes, salt and sugar, reduce heat to low. simmer gently uncovered for about 1 hour, stirring well several times. cool sauce slightly. puree in food processor or blender. return to saucepan. add salt if needed. simmer. cook and drain tortellini. add cream to sauce. pour over tortellini. sprinkle with pepper and parmesan.

**Lasagna Torte**

(1 tbs. olive oil

2 Ibs. fresh spinach or 2-10oz pkg. frozen, thawed and drained and squeezed dry

1 irg onion, finely chopped (28oz) can tomatoes in juice

12 lasagna noodles

2 cloves finely chopped garlic

2 cups whole milk ricotta cheese

2 inedium size carrots, pared and shredded

1/2 cup grated parmesan

14 cup fresh basil

1/4 tsp. pepper

1/2 tsp. salt

2 cups shredded fontina cheese

Heat oil over low, add onion, saute about 8 minutes. Place in medium sized bowl.

Add tomatoes to skillet, breaking up with a spoon. Add garlic and carrots. Bring to boiling. Lower heat, simmer covered 10 minutes. Uncover and simmer 10 minutes. Stir in basil and salt. Set aside. Stem and wash fresh spinach. Place in large pot over high heat. Cook until wilted about 3 minutes. Drain and squeeze dry. Cook noodles, drain. Preheat oven to 350°. Line 9in spring form pan with aluminum foil. Grease foil. Add ricotta, parmesan and pepper to reserved onion.

Tim noodles to fit pan. Fit 4 noodles in pan, overlapping. Cover with 1/3 ricotta mixture, spreading evenly. Top with 1/3 spinach, 1/4 sauce and 1/4 fontina.

Repeat two more times, using noodle trimmings as one layer. Top with last layer of noodles, the remaining sauce and fontina. Bake @350° until hot, 50-60 minutes. Let stand 5 minutes before serving. remove sides of pan. Cut into wedges.

**Mom's Noodle Stir-fry**

3 big cloves garlic, crushed

1/2 head broccoli, chopped

1/2 lb. mushrooms, sliced

1 red pepper, julienned

1/4-1/2 cup teriyaki sauce salt and pepper to taste

1 lb. chicken (optional)

If using chicken, salt and pepper. Cook in olive oil for 6 minutes on each side. Cut into strips and set aside. In same pan, add and heat olive oil on low. Saute garlic, smooshing it around so it absorbs into the oil. Add broccoli stems, sauté for 5 minutes. Add rest of broccoli, sauté for a few minutes. Add mushrooms and red pepper. Sauté for 1 few minutes, keep the peppers a bit crisp. Add 1/4 cup teriyaki sauce. Taste, if needed add more teriyaki. If too thick or too strong, add a little more olive oil. If still too much, add a little water. Add salt and pepper to taste. Toss with long noodles and chicken.

**Golden Baked Elbow Mac & Cheese**

1 lb. pkg. elbow macaroni

4 cups (1lb) shredded sharp cheddar

1/2 cup marg/butter

1/3 cup unsifted flour

2 tsp. dry mustard

1 1/2 tsp. salt

5 cups milk

cook macaroni as directed, drain. Preheat oven to 375. In a large saucepan, over medium heat, melt margarine; stir in flour, mustard and salt. Gradually stir in milk.

Cook and stir until mixture thickens slightly and bubbles. Remove from heat. Add 2 cups cheese, stir until melted. In a large bowl, combine sauce with macaroni.

Spoon into 9×13 dish. Top with remaining cheese. Bake 40 minutes or until hot and bubbly. Let stand 10 minutes.

**Chinese Chicken Pasta Salad**

1 cup miracle whip

2 tbs. soy sauce

1 tsp. ground ginger

1 cup pea pods

1 cup chopped red bell pepper

1/4 cup sliced green onions

1/4 tsp. hot pepper sauce

3 cup rotini, cooked and drained

2 cups cooked, chopped chicken

mix miracle whip, soy sauce and seasonings in large bowl. Add remaining ingredients, mix lightly. Refrigerate.

**Greek Yogurt Topping with pasta**

2-inch length cucumber, peeled and finely diced

4 firm, ripe tomatoes, peeled, de-seeded and diced

Salt and pepper

1 red or white (mild) onion, finely chopped

2 tbs. chopped capers

4 tbs. chopped parsley

2 bottled mild green chiles, chopped

2 tbs. chopped fresh tarragon or cilantro

2 cups plain/Greek yogurt

put cucumber in strainer over bowl. Sprinkle with salt and let sit for 30 minutes.

Pat the cucumber thoroughly on double pieces of paper towel. Mix the onion, parsley, tarragon, cucumber, tomatoes, capers and chiles. Then stir in yogurt and taste for seasoning, adding freshly ground pepper as required, but cucumber should contribute sufficient salt. Serve within 30 minutes of mixing. Serve mixed with small. twisty pasta.

**Mediterranean Pasta Salad**

1 tbs. brandy

3/4 сир тауо

1 clove garlic, minced

1 tsp. capers

1/2 tsp. salt

1/2 tsp. tarragon

1/4 tsp. white pepper

1 small can mandarin oranges, drained

2 cups cooked, chopped chicken, about 4 breasts

1 green pepper, chopped

3 green onions, chopped

1 cup feta cheese, crumbled

1/4 cup ripe olives, chopped

1/4 cup walnut pieces

8 oz small shell pasta

For dressing, combine brandy, mayo, garlic, capers, salt, tarragon and pepper in a jar. Cover tightly and shake to mix. Cook pasta according to pkg. Drain well. In large bowl, combine pasta, oranges, chicken, green pepper, onions, cheese olives and walnuts. Toss with dressing. Chill before serving.

**PIZZA, ETC.**

**Pizza Sauce- Jenny Pintozzi**

1 lb Italian sausage

1/4 cup chopped onion

1 clove minced garlic

1 lb. chopped tomatoes

1-6oz. can tomato paste

1 tsp. oregano salt & pepper

brown sausage, onion and garlic. drain. add tomatoes, paste. oregano, and seasoning. stir and let simmer 30 minutes. let cool before using.

**Pizza Dough**

1 tbs. veast

2 cups warm water

1 tsp. salt

5 + 1 cups flour

3 tsp. sugar

dissolve yeas in water. Mix dry ingredients. Combine with yeast. Mix and knead.

Let rise 20 minutes. Bake at 400° for 20 minutes. (1/2 recipe makes 2 round pizza pans try the rest as bread sticks w/seasonings).

**Calzone**

1-10oz can refrigerated rolls

1-80z. can tomato sauce w/onion

1 tsp. basil

1 tsp. whole oregano parmesan

2 mild Italian pork sausages

3 tbs. olive oil

2 1/2 cups shredded mozzarella

1 1/2 cups shredded romano or

open rolls and let stand at room temperature until softened. heat tomato sauce with basil and oregano. simmer sausages in water to cover for twenty minutes.

Drain; cool; remove casings and slice. Combine rolls. Roll out 1/2 the rolls into an 11" circle. Spread half the tomato sauce mix over half of each one. add sausage and cheese. fold plain half over and crimp edges together. brush with oil. repeat with other half of dough. bake 6 minutes @500 on greased cookie sheet.

**VEGETARIAN**

**Bear-cheese Pie**

mix and spread over greased: 3/4 cup flour

10x11 pie plate

1/2 cup shredded cheddar

1 1/2 tsp. baking powder

1/2 tsp. salt

1/3 cup milk

1 egg

mix and spoon in:

1/2 cup chopped green pepper

1/4 cup chopped onion

2 tsp. chili powder

1 tsp. oregano

1 can garbanzo beans

1 can kidney beans

1-8oz can tomato sauce

1/4 tsp. garlic powder

sprinkle: 1/2 cup cheddar bake @375° for 25 minutes

**Eggplant Casserole**

3 large eggplants, cut into 1in. cubes

2 large on ions, chopped

1 lb. mushrooms, chopped

5 tbs. butter

2 tomatoes, cubed

2 tsp. oregano

1 tsp. salt

1 tsp. pepper

12 oz heavy cream (12 oz sour cream)

parsley

sauté eggplant, onions and mushrooms in butter until onions are transparent. Add tomatoes, oregano, salt and pepper. Cover and cook 10 minutes--until everything is tender. Add cream and parsley. Cook down for 4 minutes.

**Eggplant Parmigiana**

1/2 cup corn oil

1 clove garlic, minced

1/4 cup finely chopped onion

1 tbs. finely chopped parsley

3-8oz cans tomato sauce

1 medium eggplant, pared and cut into 1/4" slices

1/4 tsp. pepper

1/4 cup milk

lemon juice

flour

1 egg, slightly beaten

1/2 cup grated parmesan

2 cups (8oz) shredded mozzarella

heat 1/4 cup oil in large skillet over medium heat. Add onion and garlic: sauté until tender. Stir in tomato sauce, parsley and pepper. Bring to a boil; reduce heat and simmer 1/2 hour. Brush eggplant with lemon juice. Mix together egg, milk and 1 tbs. oil. coat egg plant with flour, pat off excess. Dip into egg mix, drain. Heat 1 tbs. oil in large skillet; fry eggplant till golden brown on both sides; adding remaining oil as needed. Arrange alternate layers of sauce, eggplant, mozzarella and parmesan cheese in baking dish. Bake @350 for 30 minutes.

**VEGETABLES AND SIDE DISHES**

**Crunchy Green Beans**

2 tbs. olive oil

3 green onions, chopped

1 b. green beans, washed and trimmed toasted

2 tbs. balsamic vinegar

1 tbs. dijon mustard

3 tbs. sesame seeds, lightly

in large skillet over medium heat combine olive oil and onions. Sauté until onion is golden. Add green beans; sauté until tender-crisp about 3 to 5 minutes. In small bowl, whisk together balsamic vinegar and mustard. Add to green beans in skillet; gently toss to coat. Remove from heat and place in serving bowl. Sprinkle with sesame seeds and serve immediately.

**Broiled Tomato slices w/ Provencal**

4 large ripe tomatoes

2 tbs. unsalted butter

1/4 cup finely chopped onion

3/4 cup soft bread crumbs

3/4 cup pitted black olives, chopped

3 tbs. chopped parsley

1 tbs. grated parmesan

3 anchovy fillets, finely chopped (optional)

preheat broiler. Remove stem, seeds and bottom of each tomato. Cut crosswise into 3 thick slices. Place on large baking pan. Heat butter in a large skillet over medium heat. Add onion and garlic; sauté until soft 2-3 minutes. Remove skillet from heat. Stir in bread, olives, parsley, cheese and anchovies. Spoon an equal amount on each slice. Broil 6 inches from heat until lightly brown 5-7 minutes.

Serve hot or at room temp.

**Roasted Garlic Mashed Potatoes**

1 garlic head with skin

2 tsp. olive oil

6 Yukon gold potatoes, med. sized

6 oz heavy cream or milk

3 oz unsalted butter salt to taste

freshly ground pepper to taste

preheat oven to 400. With a sharp knife, cut off the top 1/8 inch from garlic head.

Rub with oil, wrap tightly in aluminum foil and bake until very soft about 40 minutes. Let cool. Remove as much of the skin as possible, squeeze out garlic.

Peel potatoes (if you like) and cut into quarters. Cover with salted water and boil until very tender, almost falling apart approx. 20 minutes. Drain off the water and put pot with potatoes back on stove. Cook, shaking pot over medium heat to dry out potatoes 1 minute. Meanwhile, in small saucepan, combine cream and garlic.

Bring to a simmer over medium heat. In a pot or mixing bowl, mash potatoes.

Gradually blend in hot cream mixture until potatoes are smooth. Mix in butter and season to taste with salt and pepper. Server immediately or cover tightly cover and keep warm in oven.

**Creamy Potluck Potatoes**

5 large potatoes, peeled and chopped

1-100z can cream of chicken

1/2 cup sour cream

1/2 (8oz) pkg. cream cheese

1/4 cup sliced green onion

1/4 cup milk

1 tbs. dried parsley

1/4 tsp. garlic salt

1/4 tsp. pepper

1 tbs. butter

314 cup shredded sharp cheddar

cook potatoes in boiling water for 10-12 minutes or until tender. drain. rinse with cold water. drain again. combine sour cream, soup, cream cheese and butter. add 1/4 cup cheddar, 3 tbs. green onion, milk, parsley, garlic salt and pepper. stir in with the cooked potatoes. bake uncovered @350 for 30-35 minutes. sprinkle with remaining cheese. bake 5 more minutes

**Corn and Oysters**

In large buttered casserole, layer; whole kernel corn (2-3 cans), canned oysters, cracker crumbs and a dab of margarine. End with a layer of corn then crackers.

Pour oyster juice over top. Bake @350 for 30-40 minutes.

**Baked Beans**

2 jars beans

1 lb. bacon, cut up leave some strips to top beans

3 onions, chopped pepper

Salt

1 1/3 cups ketchup

1 cup brown sugar

1/3 cup molasses

mix all ingredients together. Top with strips of bacon. Bake @250 for 2 1/2 to 3 hours.

Hoppin John

4 slices bacon

3/4 cup chopped onion

1/2 cup finely chopped green pepper

1/3 cup chopped celery

2 cloves garlic, minced

1-15 oz can black-eyed peas, drain

112 cup beef broth

1/2 tsp. dried thyme

1/2 tsp. dried marjoram

1/8 tsp. red pepper

2 cups cooked rice

1 medium tomato

2 tbs. thinly sliced green onion

1 bay leaf (optional)

cook bacon until crisp. drain on paper towels, reserving 2 tbs. drippings in the skillet. crumble bacon and set aside. Add onion, green pepper, celery and garlic to skillet. Cook till nearly tender. Stir in peas, broth, and seasonings. Stir in rice: heat through. Garnish with bacon, tomato, green onion and, if desired, fresh thyme and the bavleaf.

**Green Bean Casserole**

1 can Cream of Mushroom Soup

1/2 cup milk

1 tsp. soy sauce

dash of pepper

4 cup cooked cut green beans

1 1/3 cups French fried onions

mix soup, milk, soy, pepper and beans and 2/3 cup onion in a casserole dish.

Bake @350 for 25 minutes or until hot. Stir. Sprinkle remaining onions over beans. Bake 5 minutes or until onions are golden.

**Zucchini Casserole**

1 1/4 lb Zucchini (slice 1/4" thick--6 cups)

1 lb. ground beef

1-10 1/2oz can cream of mushroom soup

1 tsp. salt

2 cups small curd cottage cheese cheese soup (add to center layer)

1 med. onion, chopped

1 cup instant rice

1 tsp. oregano

1 cup grated cheddar

Optional: 1 can cheddar

cook zucchini in boiling, salted water till barely tender. Drain well. Saute beef with onion; add rice, soup and seasonings. pace 1/2 zucchini in bottom of a casserole dish. Cover with beef mixture; spoon over cottage cheese; add another layer of zucchini; then cheese. Bake uncovered @350 for 35-40 minutes.

**BREAKFAST FOODS**

**Oven Omelet**

1 b. bacon, cooked and drained, cut into small pieces

10 eggs, beaten

4 green onions

1/2 lb. ham, cut into small pieces

1/2 tsp. salt

2 cups milk

2 1/2 c shredded Swiss

1/8 tsp. nutmeg

mix all ingredients. bake in greased pan @350° for 40 minutes.

**Breakfast Casserole**

6 eggs

2 c. milk

1 tsp. mustard

1 pkg. (4oz) shredded cheddar

1 lb. mild sausage, browned and drained

1 tsp. salt

2 sliced white bread, cubed

beat eggs, milk and mustard. add remaining ingredients. pour into greased 9x13. refrigerate over night. Remove 30 minutes before baking. bake @350° for 45 minutes.

**Ham Roll**

12-16 slices ham

mix together: 1 cup cracker crumbs

2 raw eggs

1/2 cup chopped onion

1/2 Ib. grated sharp cheddar cheese

10 grated hard-boiled eggs

pepper

top ham slices and roll up. Bake covered for 30 minutes @350°

**John Walker's (not our John Walker) Hash Brown Quiche**

3 cups loose-packed frozen has-brown potatoes, thawed

1/3 cup butter, melted

6oz diced cooked ham (1 cup)

4 oz. Hot pepper cheese, shredded

2 eggs

4 oz. Gouda or Swiss cheese, shredded (1 cup)

1/2 cup light cream (1/2 &1/2)

1/4 tsp. seasoned salt

Press hash browns between paper towels to remove moisture. Press into bottom and up sides of a 9in. pie plate to form a crust. Drizzle melted butter over crust.

Bake in 425° oven for 25 minutes. Remove form oven. Reduce oven temp. to 350°. In a bowl, toss together ham and cheese. Place in crust. Beat together cream, eggs and seasoned salt. Pour over ham. Bake uncovered in 350° oven for

25-30 minutes. Let stand 10 minutes. (serves 6)

**Crepes--Mom's**

2 eggs

1/2 cup milk

1 tbs. grated lemon rind

1/2 cup sifted flour

2 tbs. sugar

1/4 tsp. salt

blend milk, eggs and lemon. add remaining ingredients and blend until smooth. pour 1/4 c batter onto 300° degree skillet, 1 minute each side. reheat in cool oven, 1 minute

**Basic Crepes makes 12**

1 1/4 cups all purpose flour

1 1/2 cups skim milk

1 tbs. margarine, melted

1 egg

place flour in a medium bowl. Combine milk, margarine and egg and add mixture to flour, stirring with wire whisk until almost smooth. Cover batter and chill for an hour. Coat non-stick 8 inch skillet with spray and place over med.-high heat until hot. Remove from heat and pour 1/4 cup batter into pan, tilt in all directions to cover pan with thin film. Cook 1 minute. Lift edges with spatula to test for doneness. The crepe is ready to turn when it can be shaken loose from pan and the underside is lightly browned. Turn crepe over and cook 30 seconds on other side. Place crepe on a towel and allow it to cool. Stack crepes between layers of wax paper or paper towels

***Variations:***

Herb Crepes: add 1 tbs. each: minced fresh parsley, minced fresh oregano minced fresh basil to milk

mixture.

Parmesan: add 1/4 cup parmesan to flour

Cornmeal: replace 1/4 cup flour w/1/4 cup cornmeal

Whole-wheat: replace 1/2 cup flour w/ 1/2 cup whole-wheat flour. Use 2 tbs melted butter.

Dessert Crepe: add 1 tbs. sugar to flour

**Cheesy Ham and Mushroom Crepes**

1 tsp. margarine

1 cup chopped onion

4 cups sliced fresh mushrooms

3/4 cup plus 2 tbs. evaporated skimmed milk, divided

1 1/4 cups lean, low-salt ham (6oz)

1 cup (4oz) shredded, low fat Swiss,

1/2 tsp. salt

1/8 tsp. pepper

12 basic crepes

1/2 cup beer

1 tbs. cornstarch

melt margarine in large non-stick skillet over med.-high heat. Add onion, sauté 2 minutes. Add mushrooms, sauté 2 minutes. Add 1/2 cup milk and beer, cook 3 minutes. Combine cornstarch and 2 tbs. milk in a small bowl; stir well, and add to skillet. Bring to a boil and cook 1 minute, stirring constantly. Remove from heat; stir in ham, 1/2 cup cheese, salt and pepper. Spoon 1/4 cup ham mixture down center of each crepe, roll up ad and place seam side down in each of 2 baking dishes. Sprinkle remaining 1/2 cup cheese evenly over crepes; drizzle remaining 1/4 cup milk evenly over crepes. Cover and bake @350 degrees for 15 minutes

Uncover and bake and additional minutes or until thoroughly heated

**Souffled Spinach Crepes**

1/4 cup plus 1 tbs. grated parmesan, divided

1/8 tsp. ground nutmeg

3 tbs. fine dry bread crumbs

1/2 (10oz) pkg. frozen spinach, thawed, drained

1 tbs. melted margarine

1 egg yolk

2 tsp. margarine

3 egg whites

1/2 cup minced onion

1/8 tsp. cream of tartar

1 1/2 tbs. all-purpose flour

12 parmesan crepes

2/3 cup skim milk

1/4 tsp. salt

1/8 tsp. white pepper

combine 3 tbs. parmesan cheese, bread crumbs, and 1 tbs. margarine. Stir well and set aside. Melt 2 tbs. margarine in a small saucepan over medium heat. Add minced onion, and sauté 2 minutes or until tender. Add flour, and cook 1 minute, stirring constantly with a wire whisk. Gradually add skim milk, stirring constantly.

Cook 1 minute or until thickened. Stir in remaining 2 tbs. parmesan, salt, pepper and nutmeg. Process sauce and spinach in food processor until smooth. Add egg yolk, process until smooth. Beat egg whites (at room temp) and cream of tartar at high speed of electric mixer until stiff peaks form. Gently stir 1/4 of egg white mixture into spinach mixture. Gently fold remaining egg white mixture into spinach. Spoon 1/4 cup spinach mixture over half of each crepe, spreading to edge; fold crepe in half and then quarters. Arrange filled crepes in each of 2 baking dished coated with cooking spray. Spoon bread crumbs mixture evenly over crepes. Bake, uncovered at 375 for 20 minutes. Serve with sliced tomatoes.

**SWEET BREADS**

**Eggnog Poppy Seed Bread**

2 1/2 cups all-purpose flour

1 cup sugar

1/4 cup poppy seed

1 1/4 cups eggnog

1 tbs. plus 1 tsp. grated orange peel

2 tbs. vegetable oil

3 1/2 tsp. baking powder

1 tsp. salt

1 tsp. ground nutmeg

1 egg

heat oven to 350. Grease bottom only of loaf pan(s) (one 9x5×3, two 8 × 4 × 2).

Mix all ingredients; beat 30 seconds. Pour into pan(s). Bake 9in for 55-65 minutes, Sin for 55-60 or until toothpick in center comes out clean. Cool slightly.

Loosen sides from pan, remove and cool on wire rack completely. Wrap and refrigerate up to one week.

**Double Cornbread** preheat 425°

2 cups sifted all purpose flour

2 cups white or yellow cornmeal

8 tsp. baking powder

2 tsp. salt

1/2 cup sugar

4 eggs, slightly beaten

2 cups milk

6 tbs. oleo, melted

1-16oz can creamed corn

sift dry ingredients. mix eggs, milk, butter and corn. add flour mixture. stir only until flour is moistened. pour into a greased 9×13. bake 25-30 minutes @425° until top is golden brown.

**Cornbread Casserole**

1 stick butter, melted

1 jiffy cornbread

2 eggs, beaten

8 oz regular corn

1/4 cup sugar

8 oz sour cream

8 oz cream corn

mix and bake in a 9x13 for 35 minutes @350.

**Banana Bread** preheat 350°

1 1/4 cup sugar

1/2 stick butter, softened

2 eggs

1 1/2 cups mashed banana

1/2 cups flour

1 tsp. baking soda

1 tsp. salt

1 tbs. cinnamon

1 cup nuts, chopped

1 tsp. lemon juice

1 tsp. vanilla

mix butter and sugar. stir in eggs. add in banana, milk and vanilla. in separate bowl, mix dry ingredients. add to banana mixture. grease bottom only of two medium loaf pans. bake on low rack for an hour.

**Pumpkin Bread** preheat 350°

3 1/2 cups flour

2 tsp. baking soda

1 1/2 tsp. salt

1 tsp. cinnamon

3 cups sugar

1 tsp. nutmeg

1 cup oil

4 eggs

2/3 cup water

2 cups pumpkin

1 cup nuts

mix dry ingredients. add to rest. pour into three greased and floured loaf pans. bake @350° for 50-60. if a cake, frost with cream cheese frosting.

***Cream Cheese Frosting:***

8 oz cream cheese

2 sticks margarine

1 box powdered sugar

1/2 cup nuts

**Zucchini Bread**

Preheat to 350

2 cups flour

2 tsp. baking soda

1 tsp. baking powder

1 tsp. salt

3 eggs

1 1/2 cups sugar

1 1/4 cups oil

1 tsp. vanilla

2 cups shredded zucchini

1 tsp. cinnamon

1 tsp. nutmeg

sift dry ingredients. Beat eggs and sugar. Stir in oil, vanilla and zucchini. Add dry ingredients. Bake in one 9×5 for 1 1/4 hours or two 5×4 for 1 hour.

**COFFEE CAKES, MORNING ROLLS AND BUNS**

**Sour Cream Coffee Cake**

1 cup margarine

1 1/4 cup sugar

2 tbs. brown sugar

2 eggs

1 tsp. vanilla

1 tsp. ground cinnamon

1 cup sour cream

2 cups flour

1/4 tsp. salt

1/2 tsp. baking soda

1 cup chopped pecans

Cream sugar and margarine. add eggs, vanilla, cinnamon and sour cream. blend in separate bowl, sift flour, soda and salt. blend both bowls and pecans. pour in bundt pan. bake 50 minutes. turn upside down and cool.

**Butterfly Streusel Coffee Cake** preheat 375°

3/4 cup sugar

1/4 cup butter

1 egg

1 1/2 cups flour

2 1/2 tsp. baking powder

1/2 tsp. salt

1/4 c. butter

3/4 cup milk

1/4 cup brown sugar

1/4 cup nuts

1 tsp. cinnamon

1/4 c. flour

1/2 c. sugar

Cream 3/4 cup sugar, 1/4 c. butter and egg. add flour, baking powder, salt and milk. put 1/2 batter in greased 9×13 pan. combine 1/4 c. brown sugar, nuts and cinnamon. sprinkle on top of batter in pan. add rest of batter. combine 1/4 cup flour, 1/2 c.sugar and 1/4 c. butter. sprinkle on top. bake @375° for 30 minutes.

**Chocolate Swirl Coffee Cake**

2 c. Bisquick

4 tbs. white sugar

2 tbs. soft butter

1/3 c. coconut

1/4 c. nuts

1/4 c. white sugar

1 tbs. butter, melted

213 c. milk

1/3 c. choc. chips-melt

Beat first 4 ingredients 25 strokes-will be sticky. pour into greased 8" pan. spoon melted chips on top. marbleize. mix coconut, nuts, sugar and melted butter sprinkle over batter. bake @375° for 25-30 minutes.

**Lemon Crunch Cake** preheat 350°

grated zest of one lemon

1/2 cup butter, softened

1 1/2 cups self-rising flour

3/4 cup sugar

1/4 cup milk

2 eggs

Beat butter and sugar. add eggs, one at a time. stir in and blend remaining ingredients. spoon into pan. bake 30-45 min. cool, add topping

Topping: stir together and pour over cake:

1/4 cup fresh lemon juice

1/2 cup sugar

**Apple Cake** preheat 350°

1/2 c shortening

1 1/2 c sugar

2 eggs

1 1/2 c flour

1 tsp. baking soda

1/2 tsp. nutmeg

1 tsp. cinnamon

1/2 tsp. cloves

1/2 tsp. all-spice

3 cup chopped apples

1/2 c. walnuts

pinch salt

mix shortening, sugar and eggs. add remaining ingredients. bake @ 350° for 25

minutes.

Topping:

5 tbs. flour ^ cup milk

1 stick butter/marg.

1 cup sugar cinnamon

1 tsp. vanilla

cook the milk and flour until thick. cool. add remaining ingredients.

**Coffee Crumb Cake**

Preheat 400°

1 1/2 c sifted flour

1/2 c. Soya flour

3/4 cup brown sugar

1/2 tsp. salt

1/3 cup shortening

1 tsp. cinnamon

3 tsp. baking powder

1/8 tsp. baking soda

1 egg

1/2 c. cold coffee

1/3 cup chopped nuts

sift flours, sugar, salt and cinnamon. cut in shortening. reserve 1/2 cup for topping. to remainder at baking powder and soda. mix thoroughly with fork. beat egg and coffee. combine with flour mixture. pour in in. greased pie plate. sprinkle with crumbs and chopped nuts. bake @400° for 30 minutes.

**Easy Cinnamon Rolls**

1 pkg. frozen rolls

1/2 cup chopped nuts

1/2 cup whip cream

cook on stove until melted. Don't need to boil:

2/3 cup brown sugar

1/4 cup butter

2 tbs. corn syrup

1tsp cinnamon

Put frozen rolls in a greased 9x13 pan. Sprinkle nut on top. Pour mixture on top.

Let rise overnight. In morning, pour whip cream over rolls. Bake @350° for 20-25 minutes.

**Drop Biscuits**

Preheat 450°

2 cups all-purpose flour

3 tsp. baking powder

1/4 cup shortening

1 cup milk

1 tsp. salt

Sift dry ingredients. cut in shortening. stir in milk with a fork. drop in tsp. on greased baking sheet. bake 10-12 minutes @ 450°. makes 20 biscuits

**Caramel Pecan Sticky Rolls** preheat 350°

3 1/2 to 4 cups all purpose or bread four

1/3 cup sugar

1/2 cup butter/marg

1 tsp. salt

1/4 cup dark corn syrup

1 cup pecan halves (40z)

2 pkgs. regular or quick active dry yeast

2 tbs. butter/marg., softened

1 cup very warm milk (120° to 130°) 1/4 cup granulated or packed brown sugar

1/3 cup butter/marg. --softened

1 tsp. ground cinnamon

1 large egg

1/2 cup chopped pecans or

raisins

1 cup packed brown sugar

(optional)

1) Mix 2 cups of the floor, 1/3 cup granulated sugar, the salt and yeast in a large bowl. add warm milk, 1/3 cup margarine and the egg. beat with electric mixer on low speed 1 minute, scraping bowl frequently. beat on med. speed 1 minute, scraping bowl frequently. stir in enough remaining flour to make the dough easy to handle. 2) Turn the dough onto a lightly floured surface. knead about 5 minutes or until smooth and elastic. place in greased bowl and turn greased side up. cover and let rise in warm place about 1 hour and 30 minutes or until double dough is ready if indent remains when touched. 3) Heat one cup brown sugar and 1/2 cup margarine to boiling in a 2-quart saucepan, stirring constantly. remove from heat. stir in corn syrup. pour into ungreased rectangular pan, 13x9×2 inches. sprinkle with pecan halves. 4) Punch down dough. flatten with hands or rolling pin into a 15x10 rectangle--on lightly floured surface. spread with 2 tbs. margarine. mix chopped pecans, 1/4 cup granulated sugar and cinnamon; sprinkle evenly over margarine. roll rectangle up tightly. pinch edges to seal. stretch and shape until even. cut roll into 15 - 1 in. slices. places slightly apart in pan. cover and let rise in warm place about 30 minutes or until double. 5) Bake 30-35 @350° immediately tum upside down onto tray or serving plate. let stand 1 minute, remove pan. serve warm.

**Cinnamon Rolls**

prepare same dough for Caramel Pecan Sticky Rolls--up until the dough is rolled into rectangular shape. spread dough with 2 tbs. butter. sprinkle a cinnamon sugar mixture over. roll and pinch. stretch and shape until even. cut into 15-1in pieces. place slightly apart in a greased pan. cover and let rise 30 minutes or until double. bake at 350° for 30-35 minutes. remove from pan to wire rack. cool 10 minutes. drizzle with glaze.

***Vanilla Glaze*:** mix:

1/2 cup powdered sugar

1/4 tsp. vanilla

2-3 tsp. Milk

**DESSERTS (CAKES, PIES, ETC.)**

**Christmas Cake**

preheat 350°

1 white cake mix

1 box vanilla instant pudding

2 tbs. poppy seeds

3/4 cup sherry

4 egg whites

1/2 cup oil

1/2 tsp. almond extract

Beat all ingredients for 4 minutes. spray small tin loaf pan with Pam. pour in batter. bake 50-55 minutes. cool in tin on rack for 15 minutes. take out, poke holes and drizzle with icing.

icing: mix.

1/4 cup orange juice

1 cup powder sugar

1 tbs. oil

**Chess Cakes**

1 box yellow cake mix

1/4 Ib. margarine

38995

1 lb. powdered sugar

8 oz cream cheese

1-2 flake coconut

Mix cake mix, margarine and 1 egg until thick dough is formed. put out onto cookie sheet or 9x13 pan. mix together 2 eggs, cream cheese and powdered sugar. pour on top of cake batter. sprinkle coconut on top. bake until brown @350° for 15-20 minutes.

**Wacky Cake**

1 1/2 cups flour

1 cup sugar

3-4 tsp. cocoa

5 tbs. salad oil

1 tsp. baking soda

1/2 tsp. salt

1 tsp. vanilla

1 tsp. vinegar

1 cup cold water

can add 1/4 cup choc. chips

blend and bake 9x13 @ 350° for 30 minutes.

**Hot Fudge Cake**

3 cups flour

6 tbs. cocoa

2 tbs. baking soda

1 tsp. salt

2 tsp. vinegar

2 tsp. vanilla

2 cups cold water

10 tbs. vegetable oil (1/2 cup + 2 tsp.)

Mix together until smooth. Pour into two large cake sheets (15×10). Bake @350 for 20 minutes. Cool. Leave one inn pan. Slice one 1/2 gallon ice cream. Place 2nd cake on top.

***Chocolate Sauce for Hot Fudge Cake***

2 c. powdered sugar

2/3 c. chocolate chips

1/4 cup butter

1 cup evaporated milk

Boil 3 minutes. Add 1 tsp. vanilla.

**Red, White and Blueberry Squares**

Crust :

1 1/2 cups all purpose flour

3/4 cup firmly packed brown sugar

3/4 cup marg./butter

3/4 cup finely chopped walnuts

Filling: 2 cups fresh blueberries

1-8oz pkg. cream cheese, softened

1 tsp. vanilla

1-7oz jar marshmallow creme

1-8oz container cool whip

3 cups fresh raspberries

Glaze: 1 1/4 cups sugar

1/4 cup cornstarch

2 cups water

1 pkg. raspberry Jell-O

heat oven to 325. Lightly spoon flour into measuring cup; level off. in a large bowl, combine flour and brown sugar; mix well. Using fork or pastry blender, cut in margarine until coarse crumbs form. stir in walnuts. Lightly press mixture into ungreased 15×10×1 baking pan. bake @325 for 10 -15 minutes, until golden brown. Sprinkle blueberries over cooled crust. In large bowl, beat cream cheese and vanilla until light and fluffy. Add marshmallow, beat until just combined. Fold in whipped topping; spread over blueberries. Refrigerate about 1 hour. Sprinkle raspberries over top of cheese mixture. In medium saucepan, combine sugar, cornstarch and water; mix well. Cook and stir over medium heat until mixture thickens and becomes clear. Remove from heat; stir in Jell-O until dissolved. cool glaze for 20-30 minutes or until luke warm. Carefully spoon over raspberries. Cut into squares. Store in fridge.

**Red Cake--Waldorf Astoria Cake** preheat 350°

1 1/2 cups sugar

1/2 cup Crisco

2 eggs

2 tbs. cocoa

2 oz food coloring

1 cup milk or buttermilk

1 tsp. salt

2 1/4 cups flour

1 cup butter milk

1 tsp. baking soda

1 tsp. vinegar

3 tbs. flour or cornstarch

blend sugar and Crisco. add eggs. add cocoa and coloring. add salt, then flour, then buttermilk. mix in soda. mix in vinegar. bake at 350° for 25-30 minutes in two 8 or 9in. layer pans

***icing:***

3 tbs. flour or cornstarch

1 cup milk.

1 cup sugar

1 tsp. vanilla

1 cup butter

cook flour and milk slowly until thick like pudding. set aside to cool. cream 1 cup sugar and 1 cup butter and add to cooled mixture. beat in 1 tsp. vanilla.

**Chocolate Velvet Cake**

1-6oz pkg. semi-sweet choc. chips

1 3/4 c sugar

2 1/4 c sifted flour

1 tsp. vanilla

1 tsp. baking soda

3 eggs

3/4 tsp. salt

Combine chocolate and 1/4 cup water in a sauce pan. stir over low heat until melted and smooth. remove from heat. mix together flour, soda, and salt. combine sugar, butter and vanilla. add eggs, one at a time--beating well. blend in chocolate mixture. stir flour alternately with 1 cup water. pour into 2 greased and floured in layer cake pans. bake @375° for 30-35 minutes. cool.

***Chocolate Velvet Frosting***

6 oz semi-sweet choc. chips

1 tsp. vanilla

3 tbs. butter

1/4 tsp. salt

1/4 c milk

3 C. sifted powdered sugar

Melt choc. and butter over hot, not boiling, water. remove from heat. add milk, vanilla and salt. mix well. beat in sugar gradually. Fill and frost cake.

**Chocolate Soufflé**

1 tsp. unsalted butter

4 oz bittersweet or semi-sweet chocolate, melted, cooled

2 tbs. plus 1/2 cup sugar

1 1/4 cups milk

4 large egg yolks

1/2 vanilla bean, split lengthwise 6 large egg whites

Preheat oven to 400°. Grease a 2 gt. Soufflé dish with the butter, coat with 2 tbs. sugar. Tap out excess. In a large bowl, combine 1/2 cup sugar with flour. Set aside. In a 2qt. Saucepan, combine milk and vanilla bean: heat until hot. Remove from heat; with knife, scrape seeds from bean into milk. Discard bean. Gradually whisk hot milk into sugar mixture. Pour into cleaned saucepan; over med. Heat whisk mixture3 5 minutes or until thickened and smooth. Pour into same bowl Blend in chocolate. Cool 5 minutes. Blend in yolks, one at a time. In large bowl, with electric mixer at high, beat egg whites until stiff but not dry peaks form when beaters are raised. Blend about 1/2 cup whites into chocolate mixture. WI rubber spatula, fold in remaining whites gently until no streaks remain. Pour into prepared dish. Bake 10 minutes @400°. Lower heat to 375°, bake 25-30 minutes or until high and firm. Serve with sauce.

**Chocolate Sauce:** 4 oz semi-sweet chocolate

1/3 cup water 2 tbs. unsalted butter

combine ingredients in a small saucepan. Cook over med. low heat, whisking constantly until smooth. Cool.

**Vanilla Sauce:**

1 cup milk

1/3 cup sugar

1/2 vanilla bean, split lengthwise 3 large egg yolks

in 2-qt. Saucepan, combine milk and vanilla bean; heat to boiling. Remove from heat, with knife, scrape seeds from bean into milk. Discard bean. Let milk stand 5 minutes, then return to boiling. In bowl, mix sugar and egg yolks; gradually blend in a little hot milk. Add to milk in pan; over med. Heat, whisk until sauce coats back of spoon. Chill.

**Sour Cream Torte** (7-layer)

preheat 350°

3 c. sifted all purpose flour

3/4 c. sugar

1 c. butter

1 egg

2 cups shelled walnuts

2 cups. sour cream

1 1/2 cups powdered sugar

1 tsp. vanilla

mix flour and sugar. work in butter with two knives until mixture looks mealy. stir in unbeaten eggs and mix with your hands until dough holds together. divide dough into seven equal parts. roll each part into a 9 inch circle on a lightly floured cookie sheet. bake 10-12 minutes @350, or until edges begin to brown lightly. cool and remove from cookie sheet to cool. chop the walnuts very fine and mix with sour cream, powdered sugar and extract. spread a layer of filling between each layer of baked torte, piling the layers on top of each other. top with layer of chocolate. refrigerate for 5 hours or longer.

chocolate: 6 oz bittersweet chocolate

1 tbs. butter

**Hungarian Nut Torte** preheat 375°

12 egg yolks

1 cup sugar

1 tsp. baking powder

1 tsp. vanilla

1 cup ground cracker crumbs

1 cup coarsely chopped walnuts

1 tbs. cake flour

12 egg whites, stiffly beaten

cream yolks and sugar until lemon colored. mix dry ingredients, add to yolk mixture. add vanilla and blend thoroughly. fold in stiffly beaten whites. pour into 2

-9in layer pans. bake 35 minutes. ice with butter crunch frosting.

**Butter Crunch Frosting**

3/4 cup milk

1/2 cup shortening

1/2 cup butter

1 cup sugar

1 egg white

1 tsp. vanilla

1 cup powdered sugar

bring milk to scalding point and let cool. cream butter, shortening and sugar. add egg whites and heat. add vanilla. add milk and beat. add powdered sugar.

**Ladyfinger Coffee Mouse Cake**

1 1b. Marshmallows

3/4 cup water

4 tbs. instant coffee

1 tsp. vanilla

1 1/2 pints (3 cups) whipping cream

3 pkgs. ladyfingers

12 oz Cool Whip

put water, coffee and marshmallows in a pan and melt slowly (make sure you don't burn). Let cool. Beat whipping cream until stiff then fold into marshmallow mixture. Line spring form pan with ladyfingers then pour in marshmallow/whip cream mixture. Top with cool whip. Chill. Top with chocolate shavings.

**Tiramisu**

1/2 cups kalhua

4 oz marscapone cheese\*

4 oz grated semi-sweet

chocolate

1 tbs. instant coffee

1/2 tsp. salt

1/2 tsp. vanilla

3/4 cup powdered sugar 1-12oz cool whip

1/2 c. hot water

1 tsp. vanilla

3 (3oz) pkg. lady fingers

3 cups heavy whipping cream

\* can substitute with 8 oz pkg. cream cheese w/6 tbs. milk and 1/4 cup sour cream and 2 tbs. whipping cream, add 1/2 cup more sugar and leave out salt. dissolve coffee in hot water add kalhua and 1/2 tsp. vanilla, set aside to cool. beat the cheese, salt, powdered sugar and 1 tsp. vanilla. Add 1/3 cup of kalhua mixture. beat the whip cream until stiff. fold into cheese mixture. Add 2/3 cup grated chocolate. In a 9x13, put layer of lady fingers, then brush with kalhua mixture, then 1/2 cheese mixture, then other layer of lady fingers, kalhua, cheese, ladyfingers, kalhua, then top with cool whip and grated chocolate

**Cheese Cake**

crust: 26 graham cracker -crumbs

3/4 c. butter, melted

mix and line spring form pan.

1 tbs. brown sugar

filling: 24 oz cream cheese

1 cup sugar

5 eggs

1 1/2 tsp. vanilla

combine and beat @ med. speed for 20-25 minutes. bake @325° for 40 minutes. cool 35 minutes.

topping: 1 1/2 pints sour cream

314 cup sugar

beat 10 minutes and pour on top. bake @400° for 10 minutes. refrigerate over night.

**Chocolate Truffle Cheesecake**

1 1/2 cups chocolate wafer crumbs

2 tbs. sugar

1/4 cup melted butter

mix and press onto bottom and up sides 1 1/2 inches of an ungreased spring form pan. bake @350 for 10 minutes, cool on rack. Reduce oven to 325.

Filling:

1/4 cup chocolate chips

1/4 cup whipping cream

1 cups sugar

3 pkgs. cream cheese, softened

1/3 cup baking cocoa

1 tsp. vanilla

3 eggs

in sauce pan on low heat, melt chips and stir until smooth. Remove and add cream. Mix. In a mixing bowl beat cream cheese and sugar until smooth. Add cocoa, beat. Add eggs and beat. Stir in vanilla and chocolate. Pour over crust.

Bake 45-50 minutes.

Topping:

1 1/2 cup chocolate chips

1/4 cup whipping cream

1 tsp. vanilla

melt chocolate, stir until smooth, remove from heat. Stir in cream and vanilla.

Spread over filling. Refrigerate overnight run knife around edge.

**German Chocolate Cheesecake**

preheat 350°

1 box German choc. cake mix

1 stick margarine, melted

1 can sm. sack coconut

3 eggs

2-8oz pkgs. cream cheese

3/4 - 1 cup sugar

1 tbs. vanilla

mix together cake mix, margarine and 1 egg. crumble in a 9x13 pan. mix cream cheese, sugar, vanilla and 2 eggs. pour over cake mix. bake @350° for 22-25

minutes.

topping:

1 Irg. container sour cream

1 tbs. vanilla

3/4 c sugar

beat and our over cooled cake. refrigerate 1-2 hours.

**Pumpkin Cheesecake**

preheat 325°

2-8oz cream cheese, softened

1/2 cup white sugar

1/2 tsp. vanilla

1/2 cup pumpkin puree

1/2 tsp. ground cinnamon dash ground cloves

dash ground nutmeg

2 eggs

Blend cream cheese, sugar and vanilla. blend in egg at med. speed. remove 1 cup and set aside. add the rest of ingredients. pour the 1 cup cream cheese batter into 9in graham cracker crust. add rest of batter on top. bake @325° for

35-40 minutes. cool for 3 hours. top with whip cream.

**Double Layer Pumpkin Pie**

2 pkgs. (4 serving size) Jell-O vanilla instant

4 oz cream cheese pudding

1 tbs. milk or half&half

1 tbs. sugar

1 1/2 cups thawed cool whip

1-16oz can pumpkin

1 tsp. ground cinnamon

1/2 tsp. ground ginger

1/4 tsp. ground cloves

graham cracker pie crust

1 cup cold milk or half&half

Beat cream cheese, 1 tbs. milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup milk into bowl. Add pudding. Beat with wire whisk 1-2 minutes. Stir in pumpkin and spices with whisk.. Mix well. Spread over cream cheese. Refrigerate 4 hours.

**Pumpkin Pie**

4 eggs, beaten

1 can pumpkin

2 cups packed brown sugar

2 tsp. cinnamon

1/2 tsp. cloves

2 tbs. flour

3 1/2 cups (2-13oz cans) evaporated milk

2 - in. pastry shell, unbaked

1 tsp. nutmeg

1 tsp. ginger

combine eggs and pumpkin. blend in sugar, spices, flour and salt. mix well. add milk and mix well. pour into pastry shells. bake @425° for 15 minutes. reduce heat to 350° and continue baking for 35-40 minutes or until knife inserted near center comes out clean. cool. store in refrigerator.

**Pumpkin Crunch Cake**

1 yellow cake mix

2 sticks butter

1/2 cup pecans

1can pumpkin

1 can evaporated milk

1 cup sugar

1 tsp. ginger

1 tsp. cinnamon

3 beaten eggs

topping:

1-8 oz cool whip

1 8oz cream cheese

1/2 c. powdered sugar

line a 9x13 with wax paper. Dump the cake mix in. pour the butter over the cake mix. Sprinkle on the pecans. Heat the pumpkin and milk. Add sugar, ginger, cinnamon and eggs. Spread over pecans. Bake @350° for an hour.

**Pumpkin Spice Bars**

4 eggs

2 cups sugar

1 cup oil

1 16oz can pumpkin

2 cups flour

2 tsp. baking powder

2 tsp. ground cinnamon

1 tsp. soda

3/4 tsp. salt

1/2 tsp. ground ginger

1/4 tsp. ground cloves

heat oven to 350°. Grease 15 1/2 x 10 1/2 × 1in cookie sheet. Beat eggs, sugar oil and pumpkin. Stir in flour, baking powder, cinnamon, soda, salt, ginger and cloves. Pour batter into pan. Bake until light brown 25-30 minutes. Cool and frost

**frosting**:

1 pkg. (3oz) cream cheese

1/4 c + 2 tbs. margarine, soft

1 tsp. vanilla

2 cups powdered sugar

mix first three ingredients. Gradually beat in powdered sugar until smooth.

**Pumpkin Flan** preheat 325°

1 can (15oz) pumpkin

1 can (12oz) evaporated milk

1 1/2 cups sugar, divided

1 whole egg

3 egg white

1 tsp. vanilla

1 tsp. ground cinnamon

1/2 tsp. ground ginger

1/4 tsp. ground cloves

1 c. frozen whipped topping, thawed

8 twists orange peel (optional)

combine pumpkin, milk, 1/3 c. sugar, whole egg, egg whites, vanilla, cinnamon, ginger and cloves. beat until well blended, set aside. in large skillet, cook remaining 1 c. sugar over medium high heat. stirring until melted and golden brown. pour into glass pie dish or 8-5oz custard cups. fill with pie mixture. place dish(es) into pan, fill pan with hot water to half the depth of cups or pie plate. bake @325° for 55-65 minutes, until knife comes out clean. remove from oven, cool to room temp. chill in refrigerator. run a knife around edge. invert onto serving plate

**Flan** preheat 325°

1/3 cup sugar

2 eggs

13 oz evaporated milk

1/4 cup sugar

1 tsp. vanilla dash salt

Heat 1/3 cup sugar until brown. pour into mold. mix and beat remaining ingredients. pour into mold. bake @325° for 50-55 minutes in a pan of water.

**Little Boston Cream Pies**

Custard Filling:

3 egg yolks

3/4 cups sugar

1/4 tsp. salt

1 tsp. vanilla extract

5 tsp. cornstarch

1 1/2 cups milk

1 tbs. unsalted butter, room temp

Beat yolk in a medium sauce pan. Add cornstarch and sugar, mix well. Stir in milk, salt and butter. Cook over medium heat, stirring until bubbly and thick 5 to 10 minutes. Remove from heat and stir in vanilla. Put in glass bowl, cover with plastic wrap and chill overnight.

Cake: 5 oz slivered almonds

1/2 cup all-purpose flour

1/2 tsp. baking powder

12 tbs. unsalted butter, room temp

3/4 cup sugar

1 tbs. amaretto

4 eggs

1 tbs. vanilla

Puree almonds and 2 tbs. flour until fine. Transfer to mixing bowl and stir with baking powder and flour. Cream butter and sugar until light. Add amaretto and vanilla, beat in eggs one at a time. Slowly fold into dry ingredients until smooth.

Spoon into cake pan. Bake 20 minutes (until golden brown). Cool in pan 20 minutes and transfer to wire rack.

1 tbs. amaretto

3 oz milk chocolate

glaze:

3 tbs. half&half

cook chocolate and half&half over medium heat. Stir until smooth. Remove from heat and stir in amaretto.

**Dave Maz's Creme Brulee**

2 cups heavy cream

8 large egg yolks

1/2 cup sugar

3/4 tsp. vanilla

Heat cream almost to a simmer. In a bowl, stir yolks and sugar untill just blended.

Stir in vanilla. Pour into six to eight custard cups and place in water bath. Set pan in oven and set temp to 250. bake until custards are set but still slightly quivery in center when cups are gently shaken. 1 to 1 1/2 hours. Remove the custard from the water bath and let cool to room temperature. cover each on tightly with plastic wrap and refrigerate for at least 8 hours or up to 2 days. shortly before serving, gently blot any liquid that has formed, then carmelize the surface using one of the methods below.

**Hard, Glossy, Candy-like Glaze** 2/3 cup sugar

1/4 cup water

(May be applied 12 hours ahead wout softening). Place a bowl filled with cold water near the stove. Measure sugar into heavy saucepan. Drizzle water evenly over the top. Set over medium heat and, without stirring, very gently swirl the pan by the handle until a clear syrup forms. It is important that the syrup clarify before it boils, so slide the pan on and off the burner as necessary. Increase heat to high and bring to a rolling boil; cover tightly and boil for 2 minutes. Uncover and cook until it begins to darken. Gently swirl pan by handle once again and cook until it is a deep amber. Dip the bottom of the pan in cold water for 2 seconds to stop cooking. Immediately spoon a scant tbs. over one of the custards and tilt the mold to cover surface. The carmel will bubble at first but will quickly settle. Working quickly, glaze the remaining custards. If the carmel continues to darken as you work, dip the pan in cold water again. If it becomes too thick, stir over low heat to liquefy. Refrigerate custards for at least 30 minutes.

**Delicate, Brittle Glaze**

1/3 cup granulated light brown sugar or 1/2 cup packed regular brown sugar

(Must be applied within an hour of serving or it will melt). Preheat broiler for 10 minutes, adjust rack so that it is two inches from broiler. If using granulated, sprinkle on custard. If using regular, force sugar through a sieve with fingertips, covering custards evenly. Arrange custards on a baking dish and transfer to broiler. Watch closely, broil until sugar melts and bubbles; turning the pan and/or moving custards around if some cooking more quickly than others. Do not expect even carmelization. Some sugar will remain unmelted and some spots will char.

Serve at once or refrigerate for up to 1 hour.

**Delicate, Hard Glaze**

Sprinkle 1 1/2-2 tbs. sugar over each custard. Coating should be no more than 1/16 in. thick. Carmelize with propane torch, holding flame about 2 inches above surface and slowly rotating to melt and color sugar as evenly as possible. Serve at once or refrigerate up to one hour.

**Old Fashioned Cream Pie** preheat 375°

9 in. baked pie crust.

2 1/4 cups milk

1/4 lb. butter/marg.

1 cup sugar

3 1/2 tbs. corn starch

heat 2 cups milk with sugar and butter until butter melts. mix corn starch with 1/4cup milk. add to heated mixture and cook until thickened. pour into pie crust. sprinkle with nutmeg and bake10 minutes @375°

**Shortcake (Bisquick recipe revised)**

2 1/4 cups Bisquick

1 egg plus enough milk to equal 2/3 cup

6 tbs. butter

3 tbs. sugar

Drop on cooking sheet, bake @425 for 15-20 minutes

**Apple Crisp**

2 Ibs apples (4-6 med.)

2/3 cup brown sugar

1/2 cup flour

1/2 cup oats

1/3 cup butter

3/4 tsp. cinnamon

3/4 tsp. nutmeg

place apples in a greased square pan. Mix remaining ingredients. Mix 1/3 cup of mixture with apples. Put rest on top. Bake @350 for 30-40 minutes. (If you like more "crisp" than apples, do 1 1/2 times the oat mixture ie: 1 cup sugar, 3/4 cup flour, 3/4 cup oats, etc.)

**Apple Pie**

3/4 cup white sugar

1/4 cup brown sugar

2 tbs. flour

1 tsp. cinnamon

1/4 tsp. nutmeg

6 cups apples, cored and sliced.

2 tbs. butter

1/8 tsp. salt

mix dry ingredients. stir into apples-coating apples. pour into shell. dot with butter. cover with top crust. bake @425° for 10 minutes. reduce heat to 350 for

40-50 minutes until apples are tender.

**Zucchini Cream Pie**

Peel and zucchini. Cut up and cook with salt until tender. Drain and put in blender.

1 cup zucchini

1 cup milnot

1 egg

1 tsp. vanilla

2 tbs. flour

1 cup sugar

1 1/2 tsp. butter

blend. Bake at 400 degrees for 10 minutes. Reduce to 310 and bake for 50 minutes longer.

**A Good and Easy Pie Shell** preheat 400°

1 1/2 cups sifted flour

1/4 tsp. salt

1/2 cup oil

2 Tbs. milk

1 1/2 tbs. sugar

mix dry ingredients. whip oil and milk with a fork and pour into dry ingredients. mix together and press into pie plate with hands. bake 10-15 minutes @400°

**Kentucky Derby Pie** preheat 350°

1 unbaked pie crust

4 eggs

3/4 cup sugar

1/4 cup light brown sugar

1 cup light corn syrup

1 tsp. vanilla

1 stick melted butter

1 cup broken pecan pieces

3/4 cup semi-sweet choc. chips

beat eggs lightly. blend with sugar, corn syrup, vanilla and butter. stir in pecans and choc. chips. pour into unbaked pie shell. bake on lowest rack approx. 50 minutes or until knife in middle comes out clean. refrigerate until completely cooled

**Kentucky Pie**

1 cup coarsely chopped pecans, toasted

1/2 cup butter, melted

1 cup sugar

1/2 cup flour

2 eggs, beaten

1 tsp. vanilla

1 cup chocolate chips

1 unbaked 9in. pie shell

preheat oven to 350° Stir together melted butter, sugar, flour, eggs and vanilla.

Add chocolate chips and toasted pecans. Spoon into pie shell. Bake 30-40 minutes @350°-or until the center is just set. Cool on wire rack.

**Chocolate Pecan Tart**

preheat 3750

1/2 cup shortening

1 tsp. white vinegar

4 large eggs

1 10oz. pkg. semi-sweet choc. chips

3/4 cup dark corn syrup

1/2 cup sugar

4 tbs. marg/butter melted

2 tsp. vanilla extract

2 cups pecan halves

stir flour, and 1/2 tsp. salt. with pastry blender or two knives, use scissor fashion, cut in shortening until mixture resembles coarse crumbs. in cup, mix vinegar, 1 egg and 2 tbs. cold water until blended; add all at once to flour mixture. mix lightly with fork until pastry holds together. shape into ball. on lightly floured surface, with floured rolling pin, roll pastry into shape of pan (about 2 in. larger than pan). line pan with pastry, bottom and up sides; trim top. evenly sprinkle choc. chips on to shell. in large bowl, beat corn syrup, sugar, 1/4 tsp. salt, and remaining 3 eggs. stir in melted butter and vanilla until blended. pour mixture over chocolate. arrange pecan halves in rows, slightly overlapping, diagonally across tart. bake 40 minutes. cool on wire rack.

**Chocolate Chip Pecan Pie**

1 cup broken pecans, toasted

3 eggs

3/4 cup sugar

1/4 cup cornstarch

1/2 cup com syrup

1/2 cup butter, melted and cooled

1/4 cup bourbon or apple juice

1 tsp. vanilla

1 cup chocolate chips

1 unbaked in. pie shell

preheat oven to 350°. Beat eggs in large bowl of electric mixer. Add sugar and cornstarch; beat until blended. Beat in corn syrup, butter, bourbon and vanilla.

Stir in cooled pecans and chocolate chips. Spoon into pie shell. Bake @350° for

50-60 minutes or until set around the edges and just slightly firm in the middle. It will firm up as it cools. Cool on wire rack.

**Pudding Pie**

4 oz cream cheese

2 Tbs. sugar

1 Tbs. milk

8 oz cool whip

1 chocolate crust

2 cups cold milk

2 pkgs. Jell-O instant chocolate pudding

mix cream cheese, sugar and 1 tbs. milk, stir in 1/2 container cool whip. put in crust. mix 2 c. cold milk and Jell-O, beat 2 minutes. pour over cream cheese layer. refrigerate 4 hours. just before serving, top with remaining whip cream.

**Chocolate Peanut Butter Ice Cream Pie** preheat oven 400°

15 Oreo cookies

1/2 cup dry roasted peanuts

4 tbs. butter/marg. melted

3 quarts chocolate ice cream

7- 1.80z Reese's cups

1 cup heavy whipping cream

2 tbs. sugar

blend cookies and peanuts until finely chopped. set aside 1 tbs. of mixture. mix rest with melted butter. press into bottom and up sides of a greased 9in. pie pan. bake crust 8 minutes. cool on wire rack. place ice cream in refrigerator to soften for about 30 minutes. chop up peanut butter cups and mix with ice cream. spoon into cookie crust. cover and freeze until firm--at least 6 hours. at med. speed, beat whipping cream and sugar until small peaks form. pipe onto pie. sprinkle reserved pie crust mixture on top. freeze uncovered until whip cream has hardened. cover once it has. let pie stand at room temp. for 15 minutes before serving. serve with warm fudge sauce.

**Cream Puffs**

1 cup water

1/4 tsp. salt

4 eggs

1/2 cup butter

1 cup flour

heat water and butter to a boil. add flour and salt. heat until batter follows spoon. remove from heat. add eggs one at a time, beating well until shiny, smooth, thick and holds shape. spoon batter 2" on ungreased cookie sheet. swirl. bake @400° for 45 minutes. (makes 8 large.)

**Sue Hughes Rich Chocolate Dessert**

Mix together:

1/2 cup boiling water

1 tsp. instant coffee

1 1/2 tbs. sugar

2 tbs. Grand Marnier

Mix Together: 2 sticks butter, creamed well and add 2 large eggs, one at a time

12 oz melted chocolate chips

Line loaf pan with foil hanging over the sides. Put layer of graham crackers, then layer of coffee mixture, then chocolate mixture. keep repeating layers and end up with choc. on top. cover and refrigerate for 24 hours

**Dirt Pudding**

1 Irg. pkg. Oreos

3 cups milk

2 small boxes instant French vanilla pudding

1 cup sugar

1-8oz. pkg. cream cheese

16oz. cool whip, thawed

1/4 cup margarine

Crush cookies in a plastic bag a few at a time with a rolling pin. Sprinkle half the cookies on the bottom of a 9x13 glass dish. Beat together milk and pudding until mixture thickens like pudding; set aside. Beat together margarine, sugar and cream cheese until mixture is creamy. Add whip cream then pudding mixture. Stir well. Pour over cookies. Sprinkle with remaining Oreos. Cover and refrigerate for at least four hours.

**Donna's White Chocolate Mousse w/ Raspberry Sauce**

Sauce:

10oz pkg. frozen raspberries w/ syrup, thawed

2 tbs. sugar

1 tbs. frozen orange juice

Glaze: 1/4 cup milk chocolate chips.

1 tsp. oil

Mousse

2 cups whipping cream

6 oz pkg. white baking bar, cut into pieces

1 tsp. vanilla

In blender or food processor, combine all sauce ingredients. Process until smooth; strain to remove seeds. Refrigerate. In medium saucepan, melt whipping cream and white baking bar over low heat, stirring constantly until smooth. Stir in vanilla. Pour into large bowl; cover with plastic wrap. Refrigerate 6 hours or overnight until mixture is very cold and thickened, stirring occasionally. Using mixer, beat cream mixture at high speed until light and fluffy. Do not overbeat.

Melt glaze ingredients over very low heat until smooth, stirring constantly. To serve, pour scant 1/4 cup raspberry sauce onto each dessert plate. Spoon 1/2 cup mousse in center. Drizzle glaze over mousse and sauce. Serves 6.

**Lazarus White Chocolate Mousse**

10 oz white chocolate, chopped

5 tbs. butter

3 tbs. Irish cream liqueur

6 egg yolks, well beaten

8 cups heavy whipping cream

6 egg whites

1 cup granulated sugar pinch salt

melt white chocolate and butter over double broiler. Remove from heat and whisk in liqueur and egg yolks. Cool to room temperature. Whip heavy cream to stiff peaks and refrigerate. Whisk egg whites, sugar and salt over a double broiler for 2 minutes then whip in a mixer to stiff peaks. Fold 1/2 of the whipped cream and

1/2 of the whipped egg whites into the white chocolate mixture. When thoroughly incorporated fold in remaining whipped cream and whipped egg whites. Chill

**Chocolate Tartufo**

1 quart milk

6 envelopes unsweetened chocolate

5 egg yolks

2 cups sugar

candied cherries, crushed Oreo cookies, butter fingers, etc 12 oz. good quality sweet chocolate, finely chopped

combine milk and chocolate in a saucepan. Cook over low heat, stirring constantly until chocolate is completely melted. In another saucepan, beat egg yolks until thick and lemon colored. Then beat in sugar. Beat in hot chocolate mixture a little at a time, beating constantly until well blended. Cook over low heat, stirring constantly for two minutes. Remove from heat and pour into a 2 quart Tupperware container. Freeze until mixture is thick enough to handle. Form thirty balls, with candy inside, using about 3 tbs. of the mixture per ball. Roll in chopped chocolate and return to freezer until ready to serve. Remove from freezer 10 minutes before serving. Top with powdered sugar and serve with whip cream or a vanilla or chocolate sauce or whipped cream.

**Bourbonnaise Sauce**

2 cups sugar

1/4 cup (1/2 stick) butter

1/2 cup whipping cream

1/2 cup bourbon

heat a heavy skillet over medium heat; add sugar. Stir with wooden spoon until melted and golden in color. Remove from heat. Stir in butter. Gradually add cream, mix well. Stir in bourbon. Cool completely. Pour into clean glass jar; cover and store in refrigerator.

**Chocolate Profiteroles -serve with Death by Chocolate Ice Cream & Caramel**

Sauce

1/2 cup all-purpose flour

2 tbs. unsweetened cocoa powder

3 tbs. unsalted butter, cut into bits

1/4 cups plus 2 tbs. water

1 tbs. sugar

2 large eggs

sift together flour and cocoa. In heavy sauce pan, combine butter, water, sugar and a pinch of salt and bring to a boil over high heat, stirring until all the butter is melted. Reduce heat to moderate and add flour mixture. Cook, beating with a wooden spoon, until it pulls away from sides forming a ball. Transfer in a bowl and beat in eggs one at a time at high speed with electric mixer. Drop by rounded tsp. onto a buttered baking sheet forming 12 mounds. Bake in middle of preheated 400 oven for 20-25 minutes or until puffed and crisp. Cool on rack. Cut each in half with a serrated knife, discard any uncooked dough from the centers.

Sandwich a small scoop of ice-cream between top and bottom of each. Sprinkle with powdered sugar, pour about 1/4 cup of bittersweet chocolate sauce onto each of 4 dessert plates, and arrange 3 profiteroles on each plate.

Top with caramel sauce

**Bittersweet chocolate sauce**

6 oz fine bittersweet chocolate, chopped

3 tbs. water

1/4 cup heavy cream

2 tbs. kalhua

in double broiler over simmering water, melt chocolate with water and cream, stirring until mixture is smooth. Remove from heat and stir in kalhua. (Can be made in advance, covered and chilled then reheated). Makes about 1 cup

**COOKIES AND BROWNIES**

**Caramel Brownies** preheat 350°

14 oz caramels

1/4 cup milk

1 can (14 oz) sweetened condensed milk

1 12 cups flour

1 cup plus 1 tbs. shortening, melted

1 tsp. salt

2 cups sugar

1 tsp. baking powder

4 eggs

1 cup (6oz) semi-sweet choc. chips

3/4 cocoa powder

1 cup chopped nuts

Cook caramels and condensed milk over low heat until caramels completely melted and mixed with milk. Beat sugar and eggs. Add cocoa powder, milk and shortening. in separate bowl, mix flour, salt and baking powder. add to chocolate mixture and beat in well. stir in chocolate chips and 1/2 cup nuts. place 2/3 of batter in greased 9x13, bake 13 minutes. remove from oven and pour melted caramel on top. sprinkle remaining nuts over caramels. drop remaining batter by spoonfuls over caramel. smooth with a wet knife. cut through to marbleize. returr to oven, bake 25-28 minutes. remove and cover with aluminum foil. cool 1 hour. refrigerate until cool.

**Chocolate Malt Brownies** preheat 350°

1 oz unsweetened chocolate

1 cup flour

1/2 cup butter or margarine

1 1/2 tsp. baking powder

3/4 cup sugar

1/2 tsp. salt

1/2 tsp. vanilla

1/2 cup malted milk powder

2 eggs

1/2 cup pecans

Melt chocolate in sauce pan over water or a double boiler over simmering water. remove from heat and set aside. cream butter, sugar and vanilla. beat in eggs blend in melted chocolate. sift flour, baking powder, salt and malt powder. add to chocolate mixture, stirring well. fold in nut. pour into greased and floured 8in. square pan. bake for 25-30 minutes. remove from oven while brownies are still moist. spread glaze over brownies.

Glaze: cream together:

2 tbs. butter/marg softened

1/4 cup malted milk powder

1 cup powdered sugar

1 to 2 tbs. milk.

**Marshmallow Brownies** preheat 350°

1 c. butterscotch pieces

112 c. margarine

1 1/2 c. flour

2/3 c. brown sugar

1/2 tsp. salt

1 tsp. vanilla

2 eggs

2 cups miniature marshmallows

2 cups semi-sweet choc. chips

2 tsp. baking powder

melts butterscotch and margarine in a sauce pan, stirring constantly. remove from heat and cool slightly. mix together flour, sugar, baking powder, salt vanilla and eggs. add butterscotch mixture and mix well. add marshmallows and choc. chips. fold into batter until combined. spread into greases 9x13. batter will be stiff. bake @350° for 20-25 minutes. center will be mushy but will harden later.

Chocolate Chip Picnic Bars preheat 350°

1/2 cup packed brown sugar

Mix:

Beat in:

Add:

Stir in:

2/3 cup margarine

1/2 cup sugar

2 eggs

1 cup flour

3/4 tsp. Salt

1 cup rolled quick oats

1-6 oz pkg. choc. chips

1 tsp. vanilla

3/4 tsp. baking soda

1/2 cup nuts

pour in greased 9x13. bake 25 minutes @350°. when still warm, sprinkle with powdered sugar.

Butter Pecan Turtle Bars preheat 350°

2 cups flour

3/4 cup packed light brown sugar

1/2 cup butter, softened

1 1/2 cups pecan halves

1/2 cup light brown sugar

2/3 cup butter

1 1/2 cups milk choc. chips

Blend flour, 3/4 cup brown sugar and butter until crumbly, pat into ungreased 9x13. sprinkle pecan halves evenly in pan. in sauce pan, combine 1/2 cup brown sugar and 2/3 cup butter. cook over medium heat, stirring constantly until mixture begins to boil. boil for 1 minute, stirring constantly. drizzle over pecans. bake @350° for 18-20 minutes or until top layer is bubbly and crust begins to brown. remove from oven and immediately sprinkle with choc. chips. spread evenly as they melt. cool completely.

Texas Gold Bars preheat 300°

1 vanilla cake mix

1 egg slightly beaten

1 stick margarine, melted

mix, spread in greased and floured 9×13

Topping:

18 oz. cream cheese

2 eggs

1 box powdered sugar

Mix and pour over cake mixture bake @300° for 50 minutes let cool before serving

Chocolate Scotcheroos

cook over med. heat stir constantly:

remove from heat once it begin to boil.

1 c. light corn syrup

1 c. sugar

1pkg semi-sweet choc. chips

1 cup butterscotch morsels

stir in: 1 cup peanut butter

add:

6 cups rice crispies

press into greased 9x13 pan.

Almond Buttersticks preheat 400°

1 c. butter, soft

8 oz cream cheese

2 1/4 c flour

2 tsp. baking powder

1/8 tsp. salt

1 1/2 c. sugar

5 tsp. almond extract

combine all ingredients except for sugar and almond extract. mix in mixer until dough forms. knead on a floured surface. divide in 1/2. roll out to a 14×8 rectangle. combine sugar and extract. sprinkle 3-4 tbs. over each rectangle. fold one end of dough over center. fold other end over to make three layers. turn dough 1/4 way around, repeat rolling and folding as above 2 more times sprinkling with sugar mixture each time. roll to 14×8 rectangle and cut into 3 x 1-1/2 in. strips. place on greased cookie sheet. bake @400° for 8-10 min.

Sandtarts preheat 400°

1 c. shortening

1 c. brown sugar

1 1/2 cup white sugar

3 egg yolks

1 tsp. vanilla

1/2 tsp. salt

2 1/2 c. flour

2 tsp. baking powder

3 egg white

2 tsp. cinnamon

3 tbs. milk

Cream shortening, brown sugar and 1 cup white sugar. add egg yolk, vanilla and milk. beat until smooth. add salt, flour and baking powder. roll out on flat surface cut into shapes. place on cookie sheet. brush with mixture of egg white, 1/2c. sugar and cinnamon. bake @400° for 8-10minutes

Chinese Almond Cookies preheat 350°

3/4 cup shortening

2 1/2 cups flour

1 beaten egg

3/4 cup sugar

2 tbs. water

1/4 tsp. salt

1 tsp. almond extract

1 tsp. baking powder

Sift dry ingredients. blend in shortening with a knife. sprinkle remaining ingredients on flour mixture. stir with a fork until mixture comes away from sides. knead. chill 1 hour--no longer. roll into 1in. balls. flatten to 1/8 in. thick. press an almond in the center. beat together 1 egg yolk and a litter water. brush over cookies. bake 20-25 minutes.

Christmas Cookie Canes

3/4 cup softened butter/marg.

1/2 tsp. salt

1/2 cup molasses

1/2 cup finely chopped nuts

2 1/2 cups sifted all-purpose flour

2 tsp. almond extract

1/2 cup sifted powder sugar

Cream together butter, salt, almond extract and sugar. add molasses and nuts stir in flour about 3 tbs. at a time. chill dough until it is stiff enough to handle shape dough to resemble candy canes, keeping hands and board dusted with powdered sugar. bake on lightly greased cookie sheet for 15 to 20 minutes @

325°

Brown Sugar Shortbread

Preheat 325°

1 cup salted butter, softened

3/4 cup light brown sugar, packed

2 tsp. vanilla

2 cups all purpose flour

In large bowl, cream butter and sugar with an electric mixer at med. speed. scrape down sides of bowl. add vanilla and flour, blend thoroughly at low speed. shape level tablespoons of dough into 1 inch balls, then form into logs 2 inches long and 1 inch wide. place on ungreased baking sheet, 2 inches apart. bake for

17-19 minutes. transfer to cool, flat surface.

Topping:

1 tsp. salted butter

1 cup (6oz) semi-sweet choc. chips

1 cup (4oz) finely chopped pecans melt butter and choc. chips in a double broiler over hot (not boiling) water or in microwave on high. stir choc. every 30 seconds until melted.

dip top of each cooled cookie into melted chocolate, then dip into pecans. place cookie on waxed paper and refrigerate to set.

Santa Claus Cookies - 1 1/2 dozen

Preheat 400°

1 cup sugar

1/2 cup shortening

2 Tbs. milk

1 tsp. grated lemon peel

1 egg

1 egg

2 cups all-purpose flour

1 tsp. baking soda

1/2 tsp. salt

Creamy frosting

1 1/2 cups powdered sugar

1/2 tsp. vanilla

2to 3 Tbs. water

Mix all ingredients until spreading consistency

mix sugar, shortening, milk, lemon peel and egg. stir in remaining ingredients. shape dough into 1 1/4 inch balls. place about 2 inches apart on ungreased cookie sheet. flatten to 2 1/2 inches in diameter with greased bottom of glass dipped into granulated sugar. bake 8-10 minutes. remove, cool on wire rack.

spread 1 cookie with small amount of creamy frosting (frost and decorate 1 at a time). sprinkle top 1/3 of cookie with red sugar for hat. press currants for eyes and 1 red candy cane for nose. sprinkle coconut over bottom third for beard.

Gingerbread Men preheat 325°

3 1/4 cups all-purpose flour

1/2 tsp. baking soda

1/4 tsp. salt

1 tsp. ground cinnamon

2 tsp. ground ginger

1/4 tsp. cloves

1 cup salted butter, softened

3/4 cup dark brown sugar, firmly packed

1 large egg

1/2 cup unsulfered molasses

1/2 cup raisins (optional)

whisk together flour, soda, salt, cinnamon, ginger and cloves in a med. bowl. in large bowl, cream butter and sugar with electric mixer. scrape down sides of bowl. add eggs and molasses, and beat on med. speed until smooth. scrape bowl and add flour mixture. blend on low speed just until combined; do not over mix. separate dough into 2 balls and flatten into disks. wrap each disk in plastic wrap and refrigerate 1 hour or until firm. on floured surface with floured rolling pin, roll dough out to 1/4 inch thickness. with floured cookie cutter, cut into gingerbread men. gather scraps and re-roll dough until all dough is used. place on ungreased cookie sheets « inch apart. if you want to use raisins to decorate the cookies, plump raisins first by soaking them in warm water for 5 minutes. use raisins as eyes, mouths and buttons. bake 9-11 minutes. be careful not to brown. transfer to cool, flat surface

Icing:

2/3 cup confectioners' sugar

1 to 2 tsp. milk

whisk sugar and milk together until smooth but liquid. if too dry, add 1/4 tsp milk

spoon icing into pastry bag fitted with small piping tip. decorate.

Mocha Rounds

1/4 tsp. salt

1/2 cup butter

2 tsp. instant coffee

1 cup brown sugar

^ 1/4 cups flour

1 egg

1 tsp. baking powder

1 tsp. vanilla

1 square unsweetened chocolate, melted

cream butter. add sugar, stir until fluffy. beat in egg. stir in remaining ingredients. chill overnight.

shape tsp. of dough into balls. roll tops in finely chopped nuts. place 2in. apart on oiled cookie sheet, nuts up. bake 15 min. @375°

Martha Washington Cookies

1/4 b. butter

1 can evaporated milk

3 c. chopped pecans.

2 Ib. powder sugar

1 +so. vanilla

mix gradually. roll into balls. let stand overnight.

No Bake Cookies

1 stick butter/marg.

2 cups sugar

1/2 cups milk

1 cup crunchy peanut butter

1 tsp. vanilla

3 cups oatmeal

3 Tbs. cocoa powder

combine butter, sugar, milk and cocoa. bring to a boil over medium heat. boil exactly one minute and remove from heat. add remaining ingredients. drop on wax paper to cool.

Classic Peanut Butter Cookies preheat oven to 375°

1 cup butter/marg.

1 cup peanut butter

1 cup sugar

1 cup brown sugar

2 1/2 cups flour

1 tsp. baking powder

1/2 tsp. salt

1/2 tap baking soda

2 eggs

cream butters and sugars. beat egg and add. in a separate bowl, mix remaining ingredients. stir two mixtures together. roll into 1 inch balls. flatten with fork. bake @ 375° for 10 minutes.

Oatmeal Chocolate Chip Cookies preheat oven to 325°

1 1/2 cups butter

4 eggs

3 cups brown sugar

2 tsp. vanilla

5 cups oats

3 1/2 cups flour

4 tsp. baking soda

2 tsp. salt

1 1/2 cups semi-sweet choc. chips

beat together butter, eggs, sugar and vanilla. in separate bowl, mix remaining ingredients--add to other bowl. bake at 325° for 10-12 minutes.

Monster Cookies

Preheat 350°

3 eggs

1 1/2 cups brown sugar

1 cup sugar

3/4 tsp. vanilla

1 tsp. light corn syrup

1 stick margarine, softened

1 1/2 cup peanut butter

4 1/2 cups oatmeal

2/3 cup chocolate chips

2/3 cup peanut m&m's

mix in order. drop by tsp. onto ungreased cookie sheet, flatten slightly. bake 350° for 10 minutes. cool on napkins or brown paper bag.

Ribbon Cookies-Grandma Kemer preheat 400°

1 cuo butter

1/4 cup candied cherries

1/4 cup broken pecans

1 oz milk choc., melted

2 tbs. poppy seeds

1 tsp. vanilla

2 1/2 cups flour

1/2 tsp. salt

1 1/2 cups sugar

1 beaten egg

1 1/2 tsp. baking powder

sift flour with twice with baking powder, and salt. cream sugar and butter. add egg. beat until smooth and fluffy. add flour a little at a time and mix thoroughly. divide into 3 portions. add chopped cherries to one, nuts and choc. to 2nd, and poppy seeds to the 3rd. line small bread pan with greased wax paper. pack choc and nut mix as evenly as possible, then cherry, then poppy seed. cover with greased wax paper and chill overnight. take out of pan. slice very thin. place on lightly greased cookie sheet. bake @400° for 10 minutes or until lightly brown.

Neapolitans-Grandma Kerner preheat 400°

Dark Dough:

1 c. soft butter

1 tsp. baking soda

1 1/2 c. brown sugar

1/2 tsp. cinnamon

2 eggs

1/2 tsp. cloves

3 c. flour

1 cup finely chopped nuts

1/4 tsp. salt

6 oz semi-sweet choc. chips

Cream butter and mix in all others.

Light Dough:

1/2 c. butter

2 tbs. water

3/4 c. sugar

1 tsp. vanilla

1 egg

2 cup flour

1/2 tsp. almond extract

1/2 tsp. salt

3/4 cup chopped raisins

1/4 tsp. baking soda

12 chopped candied cherries

cream butter. add in all other ingredients.

put 1/2 dark dough in 9x5×3 bread pan, then light, then rest of dark. chill 24hours. cut in 3 strips, 1/4 inch slices. bake 400° for 10 minutes.

Ginger Snaps cream together.

add and beat well:

1 cup sugar

1 egg

sift together and add:

3/4 cup shortening

1/4 cup molasses

2 cups all purpose flour

2 tsp. soda

1 tsp. ginger

1 tsp. cinnamon

1/2 tsp. cloves

1/2 tsp. salt

chill the dough, then roll into small balls. bake @375° about 8 minutes. do not over bake. Remove from oven and let stand 2-3 minutes until they settle before removing from cookie sheet.

Delicious Ginger Snaps

Cream together:

1 cup sugar

3/4 cup shortening

add and beat well:

1 egg

1/4 cup Grandma's molasses

sift together & add 2 cups all purpose flour

2 tsp. soda

1 tsp. ginger

1 tsp. cinnamon

1/2 tsp. cloves

1/2 tsp. salt

Chill the dough then roll in small balls. Bake @375 about 8 minutes. Do not over bake. These will flatten out nice and round while baking. After taking from oven, let stand 2-3 minutes until they settle and crinkle on top before removing from cookie sheet. Pieces of candied ginger placed on top of cookies before baking is delicious. Makes about 8 dozen

Variation: omit spices and salt add vanilla extract and peanuts

These may be made into balls placed in a bread pan in layers-wrapped for freezing and stored in freezer indefinitely.

Sugar Cookies-5 dozen

1/4 cup powder sugar

1 cup butter/marg

1 tsp. vanilla

2 1/2 cups flour

1 tsp. baking soda

1 Tbs. cream of tarter

1/2 tsp. almond extract

1 egg

Mix sugar, butter, vanilla, almond extract, and egg in a large bowl. Stir in remaining ingredients, cover and refrigerate 2 hours. Preheat oven to 375° grease cookie sheets lightly. Divide dough in 1/2. roll each half 1/4 inch thick on a lightly floured surface. cut into desired shapes. bake 7 to 8 minutes. cool on wire rack.

Seven Layer Cookie

1/4 Ib. margarine, melted in 9+13 cake pan sprinkle on the following, one at a time:

1 1/2 c. graham cracker crumbs

1 sm. pkg. choc. chips

1 can flaked coconut

1 1/2 c. broken walnuts

1 can evaporated milk, drizzle on top bake @350° for about 25min. cool before eating

Peanut Butter Chocolate Chip Cookies preheat oven to 350°

1 cup butter/marg.

1 cup peanut butter

1 cup white sugar

2 eggs

2 cups flour

1 tsp. baking soda

beat butters and sugars, beat egg and add. in a separate bowl, mix flour and baking soda, gradually mix in with other mixture. stir in chips. bake @350° for 15 minutes.

Nieman Marcus Cookies preheat 375°

2 cups butter

1 tsp. salt

4 cups flour

2 tsp. soda

1-8 oz Hershey bar-grated

4 eggs

2 cups sugar

2 tsp. baking powder

5 cups blended oatmeal (measure and blend in blender until a fine powder)

24 oz choc. chips

2 tsp. vanilla

2 cups brown sugar

3 cups chopped nuts

cream butter and both sugars. add eggs and vanilla, mix together with flour, oats, salt, baking powder, and soda. add choc. chips, Hershey bar and nuts. roll into balls and place 2 inches apart on a cookie sheet. bake for 10 minutes @375° makes 112.

Best Chocolate Chip Cookies

2 eggs

1 cup Crisco

1 cup white sugar

1 cup brown sugar

1 tsp. vanilla

2 cup flour

2 cups oatmeal

1 bag chocolate chips

1 tsp. salt

1 tsp. soda

1 tsp. baking powder

cream eggs, sugars and Crisco. Mix dry ingredients. Add to creamed ingredients Add choc. Chips. Bake @350° for 10 minutes. Cool on napkins or brown paper bags.

Cake Mix Cookies

1 box cake mix

1 egg

1 stick of butter

(if using devil's food or chocolate, add 2 tbs. water)

blend with mixer until it forms a dough. Add chocolate chips, M&Ms, or PB chips Bake 8-9 minutes @350°. Cool on cookie sheet two minutes, then move to paper bag.

Nutty White Chunk Cookies preheat 300°

2 1/4 cups all purpose flour

1/2 tsp. baking soda

1/4 tsp. salt

1 cup light brown sugar, firmly packed

3/4 cup salted butter, softened

2 large eggs

2 tsp. pure vanilla extract

1 cup (4oz) chopped pecans

1 1/2 cups (8oz) white chocolate

1/2 cup white sugar bar, coarsely chopped

In medium bowl, combine flour, soda and salt. mix well with a whisk. set aside. in large bowl, blend sugars at med. speed with an electric mixer. add butter and mix to form a grainy paste, scraping down the sides of the bowl. add eggs and vanilla and beat at med. speed until light and fluffy. add flour mixture, pecans and whit chocolate., and blend at low speed until just combined. do not over mix. drop by rounded tablespoon onto ungreased cookie sheets, 2 inches apart. bake 20-22 minutes or until edges just begin to turn golden brown. cool immediately on cool flat surface.

Chocolate Bittersweet Cookies

3/4 cup (1 1/2 sticks) unsalted butter

1/4 cup vegetable shortening

1 1/4 cups sugar

2 eggs

2 1/2 tsp. vanilla

4 oz semi-sweet chocolate, melted, cooled

1 cup chopped pecans, toasted

2 1/4 cups all-purpose flour

1 tsp. baking soda

1/4 tsp. ground cinnamon

1/4 tsp. salt

12 oz semi-sweet choc., 1/2in. chunks

Preheat oven to 375. Grease large baking sheets. In large bowl, beat together butter, shortening and sugar. Beat in eggs, one at a time. Stir in vanilla and melted chocolate. Mix together flour, baking soda, cinnamon and salt in small bowl. Add flour mixture to chocolate mixture one third at a time until just blended.

Stir in chocolate chunks and pecans. Drop dough by rounded tbs. 2 inches apart on prepared sheet. Bake 10-12 minutes or until lightly brown. Place sheet on wire rack to cool slightly; remove cookies to rack or paper towel. Cool completely.

Double Chocolate Peanut Butter Chunks

6 square (1oz) semi-sweet chocolate

1 cup crunchy peanut butter

3/4 cup brown sugar, packed

1/2 cup (1 stick) butter

1 egg

1 tsp. vanilla

1 1/2 cups all-purpose flour

3/4 tsp. baking soda

1 1/2 cups semi-sweet chocolate chips

Preheat oven to 300. In heavy saucepan, melt chocolate. Stir until smooth, set aside. In large bowl, beat peanut butter, brown sugar and butter until mixture is creamy. Add the egg; beat on high to mix thoroughly, about 1 minute. Add vanilla and cooled melted chocolate; beat to mix well. Combine flour and baking soda in medium bowl stir in chocolate chips. Add to peanut butter mixture, stirring until well mixed. Roll 1 rounded tbs. of dough for each cookie into a ball; place on ungreased baking sheet. Press with fork to flatten slightly. Bake 12-15 minutes or until fingerprint does not remain when top of cookie is touched. Do not over bake.

Cookies will not be firm.

Hermits

1 cup butter

3 cup brown sugar

4 tbs. sour milk

4 eggs

2 tsp. soda

6 cups flour

2 cups currants

1 cup nuts

1 tsp. cinnamon

Orange peel

cream butter, gradually add sugar. Beat together eggs and milk, add to butter. Sift dry ingredients, add to butter mixture. Drop by the tsp. on ungreased sheets

Bake @ 350

Just Like Oreos

1 1/4 cups all purpose flour

1/2 tsp. salt

1/2 cup Dutch processed cocoa 5 oz (1 1/4 sticks) unsalted butter, room temp

1 tsp. baking soda

1 1/2 cups granulated sugar

1/4 tsp. baking powder

1 large egg

1 tsp. vanilla extract

set rack in oven and preheat to 375. With electric mixer, mix flour, cocoa, baking soda, baking powder and salt. On low speed, add butter, then egg and vanilla.

Beat until the dough is thoroughly blended and massed together. Drop round tsp of batter onto a non-stick cookie sheet, 2 inches apart. With moistened fingers, round out cookies and flatten a little. Bake for 8 minutes, turning once for even baking. until cookies are set. Cool on pan on rack.

Vanilla Creme Filling:

2 oz (1/2 stick) unsalted butter, room temp

1/4 cup vegetable shortening

2 tsp. vanilla extract

2 cups confectioner's

sugar

mix butter and shortening with electric mixer. Gradually beat in vanilla and sugar at low speed until blended. Increase speed to high and continue beating for 2-3 minutes until fluffy.

To assemble, place 1/2 cookies, top side down on flat surface. Scrape cream into a pastry bag fitted with 1/2 inch star tip. Pip tsp. size rosettes on the cookies Place remaining cookies, topside up and press down evenly.

**CANDY**

Buckeye's

1# box powdered sugar

1 1/2 sticks margarine

1 cup + 2 tbs. peanut butter

1-12 pkg. chocolate chips

1/4 bar paraffin

Mix and chill above ingredients roll into small balls and dip into chocolate

melt above ingredients

Failure Proof Penuchi (Fudge)

2 c. firmly packed brown sugar

1/2 cup water

1 1/3 c. condensed milk

1 tbs. butter

1/2 tsp. vanilla

1 cup nuts

Mix brown sugar, water and condensed milk in a heavy saucepan. cook over medium heat until firm ball when tested in cold water. stir constantly to prevent burning. remove from heat, add butter, vanilla and chopped nuts. beat at once until thick and creamy. pour into butter pan, cool.

Bourbon Balls

1-6oz pkg. semi-sweet choc. morsels

1/2 + sugar

3 tbs. light corn syrup

1/3 cup bourbor

2 1/2 c. (about 5 dozen) finely crushed vanilla wafers

1 cup walnuts, finely chopped

'melt choc over hot but not boiling water. remove from water. stir in 1/2 cup sugar and corn syrup; blend in bourbon. combine vanilla wafers and walnuts. add choc mixture. mix well. form into in. balls; roll in sugar. let ripen in covered container for several days.

Microwave Caramel Corn

3 cups popped com

1 cup brown sugar

1/2 cup margarine

1/2 tsp. salt

1/2 tsp. baking soda

1/4 cup corn syrup

combine all but soda and popcorn. microwave on high 2 minutes, stir. microwave 2 more minutes. add baking soda. pour on corn. microwave 1 1/2 minutes. shake

45 seconds.

Microwave Peanut Brittle

1 cup sugar

1 cup salted Spanish peanuts

1 tsp. vanilla

1 tsp. butter

1 tsp. baking soda

1/2 light corn syrup

in a 1 1/2 quart casserole dish., stir together sugar and syrup. cook on high 31/2-4 minutes. stir in peanuts. microwave on high 3 1/2 - 5 minutes, until light. add butter, vanilla and blend well. microwave on high 45 seconds to 2 minutes. add soda until light and foamy. pour mixture into lightly greased cookie sheet. spread as thin as possible. let cool about 5 minutes, then turn upside down on greased counter and pull into a thin sheet. when cool, break into small pieces.

Janie's Peanut Brittle

3 cups sugar

1 c. light com syrup

1/2 cup water

2 cups salted peanuts

2 tsp. baking soda

cook sugar, syrup, and water over medium heat, stirring constantly until it comes to a boil. keep cooking, not stirring until temp. is 280°. stir in peanuts gradually continue to boil until 300°. take off heat. stir in baking powder. spread on greased baking sheet.

BEVERAGES

Frozen Daiquiris

6 oz frozen limeade

1 cup sugar

3- 2 liter bottles of 7-up

1/2 pint white rum

White Zinfandel Punch

1 sliced orange

1 sliced apple

1 sliced strawberry

1 bottle dry white wine

2 cups chilled lemon-lime carbonated beverage mix with ice

Sherbet Punch even parts:

raspberry sherbet

2 large bottles gingerale

7-up

Hawaiian punch

Champagne Punch

2-4 can (6oz) Pineapple juice

2 Irg bottles club soda

3 cups orange juice

2 bottles champagne

2/3 c. lime juice

2 cups brandy

1 1/3 c. lemon juice

Sangria

1 sliced lemon

1 sliced lime

1 sliced orange

2-4 oz brandy

1/2 cup sugar

1 bottle burgundy

2 tbs. fresh lemon juice

Cocoa Mix

2 c. powdered sugar

1/4 c cocoa

1 cup powdered sugar

Optional: 1-2 tbs. non-dairy creamer

1-2 tbs. malted milk powder

add 4 tbs. to 1 cup hot water.

Punch

1-46oz. pineapple juice

1-6 oz frozen lemonade

1-4802 cranberry juice

1 cup sugar

mix and freeze. take out 2 hours before serving. add 2 ats. gingerale.