**Crab Cakes**

1 lb. fresh lump crabmeat

2 Tbsp. chopped fresh parsley

1 clove garlic, finely chopped

1 large egg, lightly beaten

1/2 lemon, juiced

1 Tbsp. mayo

1 scallion, chopped

1 tsp. dried dill

1/8 tsp. crushed red pepper

1/8 tsp. cayenne pepper

6 Tbsp olive oil

Mix all ingredients, except olive oil, together.  Form into patties   
about 3/4-inch thick and 2 inches in diameter.  In a large skillet over  
 medium-high heat, warm 3 Tbsp. oil.  Add half the patties.  Sear

Apple Crisp

4 cups peeled, sliced apples (tart apples like Granny Smith, Empire,  
 and Cortland are best, but use any or mix different types)

1 tsp. Cinnamon

1/4 tsp. Nutmeg

1/4 tsp. Salt

1/4 cup Taylor Golden (optional, still good without it)

3/4 cup flour

1/2 cup granulated sugar

1/2 cup light brown sugar

1/2 cup butter or margarine

Butter a 10”x6”x2” baking dish (or similar size).

Combine cinnamon & nutmeg and toss with apples.

Place in baking dish & sprinkle with sherry.

Combine flour, sugars, & butter with a pastry cutter or two knives until crumbly.   
 Sprinkle over apple mixture.

Bake 350° for 40 minutes.

Serve warm with ice cream.

**Tortellini Soup**

 1 tablespoon olive oil   
1/2 cup minced onion (about 1/2 small onion)   
1 clove garlic, minced   
4 to 6 cups broth, chicken or vegetable   
1 (14-ounce) can whole tomatoes, crushed through your fingers or coarsely chopped   
1 (9-ounce) package fresh tortellini or 4 servings dried tortellini

Coarse grained salt and cracked black pepper   
10 ounces fresh or frozen spinach, defrosted and chopped   
1/4 cup freshly grated Parmesan, very loosely packed

In a 3-quart soup pot, heat olive oil over medium high heat. Saute the onion and  
 garlic, stirring often until onions are translucent, about 5 to 7 minutes. Add broth and   
tomatoes turn heat up to high, and bring to a boil. Add the tortellini and cook  
 according to package instructions. When tortellini is almost done, add spinach and  
 taste, adjusting seasonings with salt and pepper. Serve immediately. Garnish each   
serving with a sprinkling of Parmesan.

**Texas Trash**

1 small can chopped black olives

1 small can green chiles

2 large tomatoes - chopped

4 or 5 green onions - chopped

3 Tbsp Olive Oil

1 1/2 tsp Garlic salt

Mix and chill

Serve with tortilla chips.

Lately I have been adding some black pepper and using a combination of roma   
and regular tomatoes.  You need to have juice so you can't use all romas - I also  
 find better to use a little more tomatoes rather than less.

Also, if you find it is too juicy when you take it out of the fridge, simply spoon  
 off some liquid.

Roasted Tomatoes with Shrimp and Feta

5 large tomatoes cut into eighths

3 Tbsp. Olive Oil

2 Tbsp. Minced garlic

3/4 tsp. Salt

3/4 tsp. Pepper

1 1/2 lbs. Medium shrimp, peeled, de-veined (fully drain the water)

1/2 cup fresh parsley

2 Tbsp. Lemon juice

1 cup Feta, crumbled

Place tomatoes in a large baking dish. Toss with olive oil, garlic, salt & pepper.   
Roast at 450o for 20 minutes. Remove from oven, stir in shrimp, parsley, &  
 lemon juice. Sprinkle with Feta.

Place back in oven for 10-15 minutes or until shrimp are cooked.

Serve warm with crusty bread or over steamed rice

Add to dressing. Toss to coat.

Refrigerate at least two hours for flavors to blend.

**Vegetable Beef Soup (Mom’s recipe)**

3x recipe

2 lb soup bone w/ meat 2.5 – 2.75 lbs & 2 lbs bone

(The butcher told me they used short ribs  
expensive – but gave a great deal of flavor)

2T fat

2 qts water

1 ½ T salt (I used less)

¼ t pepper

¼ C barley

1 C carrots

¼ C chopped onion

½ C chopped celery

2 C cooked tomatoes (I used diced canned) 4 cans of chopped tomatoes (14 oz w/liquid)

1 C fresh or froz peas or beans 2 pkgs Steamfresh green beans

2 C cabbage (I used less) 6 cups of cabbage

¼ C Alphabets (couldn’t find alphabets and used elbows)

Brown soup bone (with meat on). Place soup bones, water, seasonings and parsley (I just sprinkled some dried leaves) in soup kettle. Cover tightly and cook slowly for one hour. Add barley and cook one hour longer (I removed lid). If needed, cool and skim off excess fat. Remove soup bone, cut meat off. Add carrots, onion, celery, tomatoes, cabbage and alphabets. Cook 45 minutes. (My carrots took much longer to cook than anything else – I will precook them a little in the microwave next time) Add beans or peas and continue cooking 15 minutes. Makes 8 servings.

I made the three times recipe and guessed on a lot of the amounts. But, I know you have made lots of soup, so I figure you won’t have an issue.

Hope it’s good!