

Fresh Basil Pesto

1 cup firmly packed, snipped fresh basil
½ cup snipped parsley
½ cup grated Parmesan or Romano cheese (2 oz).
¼ cup pine nuts, walnuts, or almonds
1 or 2 cloves garlic, quartered
¼ teaspoon salt
1/3 cup olive or cooking oil

Place basil, parsley, cheese, nuts, garlic and salt in blender container or food processor bowl. Blend with several on-off turns until a paste forms. With machine running slowly, gradually add the oil and blend until mixture is the consistency of soft butter. Turn into a storage container. Refrigerate up to one month or freeze as needed. Thaw pesto before using. Makes one cup.

Bernaise Sauce

½ c butter; 1 T minced green onion or shallots, ½ t white pepper, ½ t tarragon leaves, ½ t chervil, 2 ½ T red wine vinegar, 2 ½ T Chablis or other dry white wine, 3 egg yolks, 2 T water, ¼ c finely chopped parsley, 1 t lemon juice, salt to taste

(1) Melt butter in small saucepan and keep warm. Combine onion, pepper, tarragon, chervil, vinegar and wine in the top of a double boiler and place over direct heat. Simmer until almost all the liquid has evaporated. Cool to lukewarm. (2) Beat the egg yolks with water, then blend into onion mixture. Place over hot water and cook, beating constantly with whisk until thick. Remove from heat. (3) Add a tablespoon of butter at a time, whisking vigorously, until all butter is absorbed. The sauce will separate if the butter is added too fast or too much at a time. (4) Add the parsley and stir until well blended. (5) Stir in the lemon juice, then season with salt and additional pepper, if desired. Keep warm over hot water. This makes 1 cup of sauce.

Broccoli Casserole

2 stalks of fresh broccoli or 2 pkgs of frozen
broccoli

1 can condensed Cream of Mushroom soup

2 eggs slightly beaten

½ cup cheddar cheese shredded

¼ cup of mayonnaise

1 small onion chopped

1 cup Pepperidge Farm Seasoned Stuffing Crumbs

½ stick butter

Cook and drain broccoli. Put in 2 qt casserole dish.
Stir in egg, soup, onions and mayonnaise and mix well.
Sprinkle grated cheese on top. 350°F for 20 minutes.
Remove pan from oven and spread stuffing crumbs on
top. Pour melted butter over crumbs and return to
oven for another 20 minutes.

Barbara's Ham Glaze

Score and rub with mustard, brown sugar and clove.
Cook sauce on stove for 15 minutes.

1 can whole cranberry sauce
1 can crushed pineapple
½ cup brown sugar
1 teaspoon clove

Cook ham at 325°F. When the ham browns add sauce and bake 1 to 1½ hrs. Add water to pan if needed. Remove the ham. Put pan on stove to make gravy. May need water.

Emily's Blueberry Muffin Cake

Chatters - Hubby and I have been known to devour this whole cake all by ourselves. Because it so closely resembles the blueberry muffins that are sold in a large department store in Boston

1 ½ cup of sifted flour
1 teaspoon baking powder
½ teaspoon salt
½ cup margarine or butter
1 cup sugar
2 eggs
1/3 cup milk
1 teaspoon vanilla
1 ½ cups blueberries floured

Sift flour, baking powder and salt together. Cream the shortening with the sugar until fluffy. Add eggs one at a time and beat well. Add flour mixture to creamed mixture alternately with milk. Mix extremely well. The longer you can beat it the better it can be. Fold in vanilla and floured berries. Pour batter into well-greased square pan. Sprinkle with granulated sugar. Bake at 350°F for about 40 minutes.

Forget Me Nots

Beat two egg whites until creamy. Then add 2/3 cup sugar and beat til stiff. Fold in one cup of nuts, one cup chocolate bits, and one tsp vanilla. Drop on foil pan heaping half a teaspoon. Bake at 350°F then turn oven off immediately.

Apple Cake

1 can Comstock sliced apples
2 eggs
2 cups sugar
2 teaspoon cinnamon
1 teaspoon vanilla
½ cup vegetable oil
2 cups flour
2 teaspoons baking soda
½ teaspoon salt

Chop apple slices. Mix all ingredients together. Toss in apples. Bake at 350°F for 45 minutes in an ungreased 13" x 9" pan.

Artichoke Dip

1 4 oz. jar of pimentos
1 14 oz can artichoke hearts
3 to 4 oz can of diced green chiles
1 ½ cup of mayonnaise
4 oz. of shredded Monterey Jack cheese
½ cup Parmesan cheese

Drain and cut pimentos. Save a few. Drain and chop artichoke hearts. Mix all together. Put in 1 ½ qt. baking dish. Sprinkle Parmesan cheese and a few pimentos. Bake at 325°F for 30 minutes. Can be made ahead.

Cream Puffs

½ cup Spry - bring to boil

Take off heat and add 1 cup flour and ¼ teaspoon salt.
Beat until it leaves the side of the pan.

Beat in 4 eggs one at a time til smooth, away from
heat

450°F for 10 minutes, then reduce to 400°F for 25
minutes.

Sugared Pecans

1 lb Pecan halves

1 egg white and 1 teaspoon water. Beat to meringue.

Stir pecans into meringue.

Mix $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ teaspoon cinnamon. Stir pecans into sugar mixture.

Spread on buttered cookie sheet.

Bake for 1 hr. at 200°F. Turn every 15 minutes.

Walnut Meringue Pie

20 Ritz crackers crumbled
½ cup walnuts chopped
3 egg whites
1 cup sugar
½ teaspoon baking powder
1 teaspoon vanilla
½ pint whipped cream

Beat egg whites till stiff. Add sugar gradually. Mix in baking powder and vanilla. Fold in crumbs and nuts. Spread in buttered 10" pie pan. Bake at 325°F for 25 minutes. Cool. Spread with whipped cream, shaved bitter chocolates and walnuts on top.

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1 or 2 cloves garlic, quartered
¼ teaspoon salt
1/3 cup olive or cooking oil

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Coq au Vin

2 to 3 lbs of chicken cut up.
3 T of butter
2 T of olive oil
4 oz. of brandy
2 T of tomato paste
2 cups of chicken stock
1 cup of dry red wine (Merlot)
1 teaspoon of basil
1 teaspoon of thyme
1 bay leaf

Brown chicken in butter and olive oil. Flame with brandy. Remove fat and add stock, wine, tomato paste and seasonings. Cook 30 to 40 minutes. Saute shallots and mushrooms together. Blanch onions. Blanch bacon. Melt two oz. of butter. Add bacon and onions. After mixture is dry add salt, pepper and sugar. Caramelize. Make buerre manie with butter and flour and add to liquid. Add mushrooms and shallots.

Ida's Irish Bread

Mix 1 cup of white sugar with 2 T of Crisco. Add two eggs. Sift and mix 3 cups of flour and 3 teaspoons of baking powder and 1 teaspoon of salt. Add and mix 1 cup of milk. Add raisins and caraway seeds. Bake 350°F for 15 minutes. Sprinkle with brown sugar before baking.

Dressing for Spinach Salad

½ cup sugar
1 teaspoon salt
1 teaspoon paprika
½ cup oil
½ cup chopped scallions
¼ cup vinegar
1/3 cup of ketchup

Seven Layer Salad

1. 10 oz. pkg. frozen spinach. Add salt, pepper, and $\frac{1}{2}$ tsp. sugar to $\frac{1}{2}$ the pkg of spinach.
2. 6 hard boiled eggs chopped.
3. $\frac{1}{2}$ lb ham or pepperoni
4. $\frac{1}{2}$ head of iceberg lettuce. Add salt, pepper, and $\frac{1}{2}$ tsp. sugar to the iceberg lettuce.
5. 1 pkg frozen peas uncooked.
6. 1 red onion sliced in rings.
7. 2 cups mayonnaise, 1 cup sour cream. Mix mayo with sour cream. Put on top Sprinkle on $\frac{1}{2}$ lb Swiss cheese grated. Put $\frac{1}{2}$ lb of crumbled bacon on top.

BG's Fruit Salad Dressing

¼ cup orange juice
3 T lemon juice
¼ cup of sugar
2 eggs beaten
½ to 1 cup of whipped cream

Cook lemon and orange juice in sugar for about 4 minutes. Add eggs until consistency of custard. Chill and then add whipped cream

English Tea Room Salad Dressing

$\frac{3}{4}$ cup sugar

1 $\frac{1}{2}$ teaspoons salt.

1 $\frac{1}{3}$ teaspoons of dry mustard.

1 small onion grated.

7 T vinegar.

1 $\frac{1}{3}$ cups salad oil.

1 T plus 1 teaspoon of celery seed.

Meat Marinade

- $\frac{3}{4}$ cup vegetable oil
- $\frac{1}{4}$ cup Soy sauce
- $\frac{1}{4}$ cup honey
- 2 T of vinegar
- 2 T of chopped onion
- 2 large cloves of garlic
- 1 $\frac{1}{2}$ teaspoons of ground ginger

Elaine Wilson's Teriyaki Marinade

2 cloves garlic
½ cup of Soy sauce
¼ cup of brown sugar
2 T of olive oil
¼ teaspoon of pepper
¼ teaspoon of ground ginger

Rob's Chocolate Sauce

$\frac{1}{4}$ lb of butter
2 chocolate squares
 $\frac{1}{2}$ cup of cocoa
1 $\frac{1}{2}$ cup sugar
1 cup light cream
2 teaspoons of vanilla

Melt butter and chocolate. Add other ingredients.

Colleen's Strawberry Bread

3 cups strawberries
4 eggs
1 cup oil
2 cups sugar
3 cups flour
1 T cinnamon (optional)
1 teaspoon baking soda
1 teaspoon salt

Cut strawberries in small pieces. Beat eggs. Add oil, sugar, strawberries and mix. In a separate bowl mix salt, flour, baking soda and cinnamon. Add strawberry mixture. Pour into greased and floured pans. 350°F for one hr. Makes two loaves. Muffins about 20 minutes.

Chicken Marinade

½ cup ketchup

½ cup soy sauce

1/8 cup honey

2 to 3 cloves of garlic

Pie Crust #1

4 cups flour

1 $\frac{3}{4}$ cups of vegetable shortening

1 T sugar

2 teaspoons salt

1 T vinegar

1 egg

$\frac{1}{2}$ cup water

Pie Crust (#2)

1 ½ cups sifted flour
3 to 4 ½ T water
1 teaspoon salt
9 T butter

Quick Chocolate Chip Cookies

½ cup white sugar
½ cup brown sugar
½ cup vegetable oil
1 teaspoon vanilla
1 egg

Mix by hand 1 ½ cups of flour sifted with ½ teaspoon baking soda and ½ teaspoon salt. Greased 9" pan. 350°F for 15 minutes.

Sharon's Cherry Clafouti

Six to eight servings, 10" pie plate or tart tin.
Shortening to prepare the pan, $\frac{1}{4}$ cup plus two T sugar.
1 lb dark sweet cherries - rinsed, stemmed and pitted.
1 $\frac{1}{2}$ cups milk
1 cup heavy cream
4 eggs beaten
1 teaspoon vanilla
1 cup flour
 $\frac{1}{4}$ teaspoon salt
powdered sugar to garnish

Preheat oven to 375°F. Butter pan and sprinkle with sugar. Spread cherries in pan and sprinkle with sugar. In a bowl blend milk, cream, eggs and vanilla. Mix flour, $\frac{1}{4}$ cup sugar and salt in a separate bowl. Mix liquid and dry ingredients with a wisk combining fully. Pour batter over cherries. Bake about 35 minutes or until puffed and golden.

Four Bean Salad

1 lb. can (2 cups) drained:

a. green beans

b. yellow beans

c. red kidney beans

d. lima beans

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup wine vinegar

$\frac{1}{2}$ cup salad oil

1 teaspoon salt

$\frac{1}{2}$ teaspoon dry mustard

$\frac{1}{2}$ teaspoon tarragon

$\frac{1}{2}$ teaspoon basil

1 med green pepper sliced in rings

1 med onion sliced

2 T parsley

Beer Bread

3 cups of self raising flour
3 T of sugar
1 can of beer at room temperature

Mix, put in greased loaf pan, melt $\frac{1}{4}$ cup margarine and pour over top
Bake 375°F for 45 to 60 minutes

Christmas Form Butter Cookies

1 $\frac{1}{4}$ cups of butter
2 cups sugar
2 eggs
4 cups flour
1 tsp baking powder

Cream the butter and sugar. Add unbeaten eggs and beat well. Add flour and baking powder. Divide dough into 5 or 6 parts. Pat to about an inch thick. Wrap in wax paper and chill for at least two hours. Overnight or longer is better. Take when ready and roll thin. Cut into shapes with cookie cutters. Bake in 375°F for 7 or 8 minutes.

Zoe's Banana Bran Bread

Cream together $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ cup sugar and add 1 egg, beaten well. Add 1 cup of all-bran, $1\frac{1}{2}$ cup of mashed bananas, 1 tsp of vanilla. Sift together $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ tsp baking soda. Stir only until well mixed. Bake in 375°F oven for 1 hour in a greased pan.

Cheryl Lenihan's Almond Squares

2 cups flour
2 cups sugar
1 cup vegetable oil
4 eggs
½ tsp of baking powder
½ tsp of salt
2 tsp of almond extract

Mix together. Sprinkle coconut and sugar on top.
Bake in a 350°F oven in a 9" x 13" greased pan for
30 minutes

Artichoke Squares

2 six oz jars of marinated artichokes
1 onion chopped
1 clove garlic minced
4 eggs
¼ cup bread crumbs
dash of Tobasco
½ tsp of oregano
salt and pepper
2 cups of shredded cheddar cheese

Drain the juice from one jar of artichokes into the skillet. Saute the onion and garlic in that juice. Drain the other jar and chop all the artichokes. In a bowl, beat the eggs and then add the bread crumbs, Tobasco, oregano, salt and pepper. Stir in the onion, garlic, cheese and artichokes and mix well. Bake in a 13"x9" pan for ½ hr at 325°F. Cut into squares and serve hot. These squares can be made in advance and re-warmed on a cookie sheet. Yields about 30 squares.

Cheryl Lenihan's Apple Cake

1 can apple slices
2 eggs
2 cups of sugar
2 tsp of cinnamon
1 tsp vanilla
 $\frac{1}{2}$ cup vegetable oil
2 cups flour
2 tsp baking soda
 $\frac{3}{4}$ tsp salt

Chop slices, mix together, bake 350°F for 45 minutes
in an un-greased 13"x9" pan.

Surprise Carrot Cake

(from Philadelphia Cream Cheese Cookbook)

1 8 oz package of cream cheese
¼ cup sugar
1 egg beaten
2 cups of flour
1 ¾ cups of sugar
2 tsp baking soda
2 tsp of cinnamon
1 tsp salt
1 cup of oil
3 eggs beaten
3 cups of shredded carrot
½ cup nuts

Combine cheese sugar and egg. Mix until well blended and set aside. Combine dry ingredients. Add combined oil and eggs, mixing just until moistened. Fold in carrots and nuts. Reserve 2 cups of batter. Pour remaining batter into 9" bundt pan. Pour cream cheese mixture over the batter. Carefully spoon reserved batter over cream cheese mixture spreading to cover. Bake at 350°F for 55 minutes or until done. Cool 10 minutes. Remove from pan and sprinkle with confectionery sugar.

Apricot Squares

$\frac{3}{4}$ cup butter
1 cup sugar
1 egg
2 cups flower
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
1 cup coconut
 $\frac{1}{2}$ cup chopped nut

Mix ingredients and press $\frac{2}{3}$ of mixture into a 13" x 9" pan. Add a 10 oz. jar of apricot preserves and bake at 350°F.

Linnie's Beef Stroganoff

Flour beef and saute in butter until rare. Keep warm.

Saute onions, garlic and mushrooms. Add:

½ cup beef stock

½ cup sherry

2 T of tomato paste

1 cup of sour cream

2 T of Worcestershire Sauce

1 tsp dry mustard

1 tsp chervil

salt and pepper to taste

Ida's Barbecue Chicken Sauce

½ cup ketchup

½ cup soy

1/8 cup honey

3 or 4 cloves of garlic

Mary Kranz' Three Bean Salad

1 package green beans
1 package yellow beans
1 can kidney beans, drained

Sauce:

2/3 cup sugar
2/3 cup oil
1/2 cup cider vinegar
1/2 tsp salt
1/2 tsp pepper

Cook beans until tender. Add hot beans to sauce. Add kidney beans and mix. Marinate overnight in refrigerator for best flavor.

Tita's Brown Sauce

Onion, carrot, leek
4 T of butter
3 T of flour
4 cups of boiling stock
parsley, thyme, bay leaf
1 T of tomato paste
½ cup white wine
2 T Madeira

Saute vegetables in butter. Add flour. Cook until brown for color. Wisking, add hot stock. Add parsley, thyme, bay leaf, tomato paste and wine. Let simmer. Drain off fat. When reduced to 1 1/3 cup, strain and add Madeira.

Sharon's Mother Shirley's Blueberry Lemon Cake

6 T butter
1 cup sugar
2 eggs
1 ½ cups flour
1 tsp baking powder
pinch of salt
½ cup milk
2 tsp lemon rind
1 cup fresh blueberries

Cream butter and sugar. Blend in the eggs, one at a time. Combine flour, baking powder and salt together. Add creamed mixture alternately with milk and with flour. Stir in the lemon. Add floured berries. Bake at 350°F for 55 minutes in greased 8" x 4" loaf pan.

Glaze: 1/3 cup sugar, 2 T lemon juice. Put sauce in pan. Brush on warm bread.

Barbecue Sauce

3 cups ketchup
2 tsp chili powder
1 tsp mustard
1 tsp black pepper
1 T Worcestershire sauce
1 clove garlic
1 medium onion
 $\frac{1}{4}$ cup lemon juice
1 bay leaf
 $\frac{1}{4}$ cup Italian salad dressing
 $\frac{3}{4}$ cup maple syrup
 $\frac{1}{3}$ lb butter

Bring to a boil and simmer for one hour

Cheese Spread

10 oz Wispride Cheese

8 oz cream cheese

1 package of Cains dry blue cheese

Ida's Banana Bread

1 cup sugar
1 stick butter
3 T sour milk (1 tsp vinegar per cup milk) or yoghurt
or buttermilk
2 eggs
4 bananas (2 long and 2 short)
2 ½ cup flour
1 tsp baking powder
½ tsp salt
¾ cup chopped nuts

Bake at 350°F in middle of oven. Check after 50 minutes.

Carol's Carrot Cake

1 tsp cinnamon
3 cups flour
2 tsp baking soda
2 tsp baking powder
salt
2 cups sugar
1 ½ cups salad oil
2 jars baby carrots
4 eggs
1 cup nuts and raisons

Bake at 350°F for 1 hr in 9"x13" pan.

Maria's Carrot Cake

2 1/3 cup flour plus 1 T
2 cups sugar
2 tsp baking powder
1 tsp baking soda
2 tsp cinnamon
1 tsp salt
2 eggs beaten
2 tsp vanilla
1 ¼ cup Crisco oil
2 jars baby carrots
1 cup pineapple crushed
1 cup nuts

Bake at 325°F for 45 to 50 minutes.

Hot Crab Dip

8 oz. cream cheese
1 T instant minced onion
1 ½ tsp grated lemon rind
1 tsp horseradish
2 T milk
1 T lemon juice
1 can crab

Soften cream cheese. Add onion, lemon rind, horseradish, milk, lemon juice. Stir in crab spreading evenly in a casserole. Microwave 3 to 4 minutes on high.

Pastry Short Crust

1 ½ cups sifted flour
3 to 4 ½ T chilled water
1 tsp salt
9 T chilled butter

Ida's Milk Chocolate Fudge

Combine 1/3 cup butter (5 T), 4 ½ cups sugar and 1 large can evaporated milk. Bring to boil and then stir constantly 5 ½ minutes. Remove from heat.

Add 2 tsp vanilla and stir.

Add 13 oz Hershey's Chocolate (1 bar plus 7 squares), 24 oz of Milk Chocolate Chips. Stir to blend then add 7 oz Marshmallow Fluff (3 large T). Stir to blend.

Add 2 cups walnuts last and stir.

Spoon into buttered 13"x9" pan. Cool before cutting. Makes 5 lbs.

Baklava Syrup

On high heat:

1 cup water

1 ½ cups sugar

1 sliver orange peel

1 T lemon juice

1 stick of cinnamon

Filo, butter, 1 lb walnuts, 2 T sugar, cinnamon, vanilla. 350°F 30 to 35 minutes in buttered pan.

Yogurt Cake

1 cup yogurt
1 cup butter
2 cups sugar
3 cups flour
3 eggs
1 tsp baking powder

350°F for 1 hr.

Jordan Marsh Blueberry Muffins

½ cup butter
2 cups flour
1 ¼ cups sugar
2 tsp baking powder
½ tsp salt
2 ½ cups blueberries
2 eggs
½ cup milk

Cream butter and sugar. Add eggs one at a time. Sift dried ingredients and alternate with milk to cream mixture. Mix blueberries in by hand. Place filling to top of muffin cups and sprinkle with sugar. Bake in pre-heated 375°F oven 25 to 30 minutes.

Cream Puffs

½ cup Crisco

1 cup water, boil and add Crisco

Turn heat off but leave pot on stove. Add 1 cup flour and ¼ tsp salt off heat. Add 4 eggs one at a time beating vigorously.

Put rounded tsp of dough on a greased cookie sheet.

Bake at 450°F for 10 minutes, the 400°F for 20 to 25 minutes.

Old Fashioned Sugar Cookies

Cream $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup butter. Beat and add 3 cups of flour, $\frac{1}{4}$ tsp of salt, 3 T of baking powder. Alternate $\frac{1}{2}$ cup milk and $\frac{1}{2}$ tsp of vanilla. Roll on lightly floured board until $\frac{1}{8}$ inch thick. Cut with small glass. Bake on a greased cookie sheet at 350°F for 10 to 15 minutes. Sprinkle with sugar if desired before baking.

Cranberry Squares

3 sticks margarine and 3 cups of sugar, Cream.
Add 4 eggs, 1 ½ tsp. Vanilla, 3 cups flour, 4 cups
cranberries.
Grease and flour 9"x13" pan. Bake 350°F for 45
minutes.

Tita's Chicken Stock

Saute leeks, carrots, celery, onion and garlic.
Bring chicken to boil in water. Throw out the water.
Wash the chicken. Clean the pan. Bring to boil in
fresh water. Add vegetables and simmer 2 to 4 hours.

Christine's French Toast

2 to 3 pieces of sliced French bread

1 egg

$\frac{1}{4}$ tsp of vanilla

cinnamon and sugar

butter

Heat butter, scramble eggs, add vanilla, dip in cinnamon and sugar.

Christine and Jeff's Fruit Juice

1 cup orange juice
1 T gingerale
1 cup guava juice (muona lai)
1 cup cranberry juice

Mix altogether. Chill well. Will server six people.

Ham Glaze #2

Can of whole cranberry sauce

$\frac{1}{2}$ tsp ground cloves

$\frac{1}{2}$ cup orange juice

$\frac{1}{2}$ cup pineapple juice

$\frac{3}{4}$ cup brown sugar

Melt and heat

Blender Gazpacho

2 cups of tomato juice or V8
1 cup of peeled and chopped tomatoes
½ cup of finely chopped green peppers
½ cup of finely chopped celery
½ cup of finely chopped onions
½ cup of cucumber or zucchini or cucumber
2 T of fresh parsley
1 clove of garlic
2 to 3 T of wine vinegar
2 T olive oil
1 tsp salt
1 T Worcestershire sauce
¼ tsp pepper

Mix in blender and chill

Cranberry Chiffon Pie

Envelope, 1 T of unflavored gelatin
½ cup of cold water
2 cups fresh cranberries
2 egg whites
1 cup sugar
1 T of lemon juice
¼ tsp salt
1 cup whipping cream
1 T sugar

Prepare and bake shell. Soften gelatin in water. Combine cranberries and softened gelatin in saucepan and bring to boil. Simmer 5 minutes stirring often. Cool.

In a large bowl, combine egg whites, sugar, lemon juice, salt, and cranberry mixture. Beat until mixture holds firm peaks, about 6 to 8 minutes. Pour into baked pastry shell. Chill 4 to 5 hours. Cover with whipped cream (with 1 T sugar).

Chinese Chicken Wings

3 lbs chicken wings
2 cups water
2 cloves garlic
2 tsp salt
2 T honey
6 T soy sauce
1 to 2 tsp sliced ginger

Marinate 12 to 24 hrs. Bake at 350°F for about 40 minutes.

pie Pies

1 cup sugar
½ cup shortening
1 egg
½ cup cocoa
1 cup milk
2 cup flour
1 ½ tsp baking soda
dash of salt
tsp of vanilla

Bake 425°F for 7 to 8 minutes

Filling:

¾ cup shortening
1 2/3 cups confectionery sugar
½ jar marshmallow
1 tsp vanilla
milk as needed

Cranberry Crisp

Mix together $\frac{1}{2}$ cup flour, 1 cup brown sugar, $\frac{1}{2}$ cup coconut. Cut in 6 T butter until crumbly. Stir in 1 cup of oats. Spread half of mixture in 9"x9" greased pan. Bake for 5 minutes at 350°F. Spread on 1 can of whole cranberry sauce. Top with remaining dry ingredients. Bake 350°F for 45 minutes. Server warm with vanilla ice cream.

Fettucini

8 T butter

$\frac{1}{4}$ cup heavy cream

$\frac{1}{2}$ cup parmesan cheese

1 egg

Melt butter. Add cream and cheese. Add beaten egg.
Cook until thicken and mix with fettucini.

Mushroom Bisque

¼ cup butter
1 small onion chopped
1 celery stalk chopped
¾ lb mushrooms, sliced
1 small potato, peeled and diced
1 cup chicken broth
1 ¼ tsp salt
¾ tsp minced fresh thyme or ¼ tsp dried crumbled
pinch of freshly ground pepper
2 cups milk
¾ cups of whipping cream
¼ cup dry Sherry
2 tsp tamari soy sauce
sour cream garnish

Melt butter in large heavy saucepan over medium-low heat. Add onion and celery. Cover and cook until transparent (about 10 minutes). Stir in mushrooms and cook until softened (about 6 minutes) Add potato, stock, salt and pepper. Increase heat and simmer until potato is soft (about 15 minutes). Puree mixture in processor or blender until smooth, stopping to scrape down sides of the container. Return to saucepan and add milk, cream, Sherry and soy. Heat thoroughly but do not boil.

Legal Seafood Casserole

1/3 cup plus 1 T butter

3 cloves of garlic, minced

2 lb total of lobster meat, shrimp, and scallops.

Cook and cut into bite size pieces

1 cup cracker crumbs

1 cup Monterey Jack Cheese grated

Preheat oven to 400°F. Saute garlic in 1/3 cup butter. Do not brown. Place fish in buttered casserole dish. Toss with melted garlic butter. Sprinkle fish with cracker crumbs and cheese. Dot with remaining butter. Bake 12 to 15 minutes until heated and cheese melts.

Veal Stock

Leek, carrot, onion, garlic. Cut up, sauté in pan with butter.

Veal bones (2 lbs) or chicken bones

Brown bones in oven. Remove from oven and place in pot. Add sauted vegetables

Let rest for $\frac{1}{2}$ hr. Then take $\frac{1}{2}$ cup white wine. Boil down and repeat two more times. Then add water, bay leaf, thyme and parsley. Boil for simmer for 4 hours and strain.

Pier 4 Cheese Spread

2 lbs Wispride Cheddar Cheese

$\frac{1}{4}$ cup cream cheese

$\frac{1}{4}$ cup butter

1 $\frac{1}{2}$ T horseradish

1 T Worcestershire sauce

3 T sherry

Mix well, chill and serve. Will keep 2-3 months.

Cheryl's Cheese Dip

- 1 pkg cream cheese (8 oz)
- 2 T crushed pineapple
- 2 T chopped green pepper
- 2 T chopped red onion

Mix together and sprinkle with chopped parsley

Spinach Dip

- 1 pkg frozen spinach (not cooked), thawed and drained
- 1 cup sour cream
- 1 cup mayonnaise
- 1 pkg of Knorr's Vegetable Soup Mix
- 1 can of water chestnuts chopped
- 3 to 4 scallions chopped

Cheese Mix

1 8 oz pkg of softened cream cheese
1 pkg of Cains Dry Blue Cheese Dip Mix
1 container of Wispride cheese
dash of Worcestershire

Mary Majkut's Cranberry Coffee Cake

½ cup margarine
1 cup sugar
2 eggs
1 tsp baking powder
1 tsp baking soda
2 cups flour
½ tsp salt
½ pint sour cream
1 can whole cranberry sauce
½ cup of slivered almonds

Mix all but almonds and cranberry. In a greased and floured tube pan, layer 1/3 of batter, 1/3 cranberry, batter, cranberry, etc. Top with almonds. Bake at 350°F for 55 minutes.

Topping: ¾ cup confectionery sugar, 1 T warm water, and 1 tsp almond extract.

Sauce for Salmon

2 cloves of garlic crushed

$\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup lemon or lime juice

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

$\frac{1}{8}$ tsp pepper

$\frac{1}{8}$ tsp bottled hot pepper sauce

Brown garlic and butter. Add other ingredients. Brush on fish during cooking.

Spinach Feta Filo Triangles

1 pkg frozen spinach, cooked and well drained
½ cup feta crumbled
½ cup cottage cheese
½ tsp dill
1 T parmesan cheese
2 T scallions
1 stick butter melted
1 pkg filo dough

Keep moist between two sheets waxed paper and wet towels. Dries out quickly.

Add egg, cheeses, onions, dill to spinach and mix well. Brush one sheet of filo with butter. Put another sheet on top. Cut into two inch strips. Put 1 T mixture at short end. Flag fold. Coat top with butter and cook 400°F for 10 minutes.

Vinaigrette Dressing

3 to 1 ratio - 4 ½ T olive oil, 1 ½ T vinegar,
mustard and shallots

ROB'S Shrimp Dip

$\frac{3}{4}$ cup shrimp

$\frac{1}{2}$ cup mayonnaise

$\frac{1}{2}$ cup sour cream

$\frac{1}{4}$ cup ketchup

1 tsp lemon juice

1 tsp horseradish

Chop in food processor and chill.

Shrimp Dip

8 oz. whipped cream cheese at room temperature
1 can of Cream of Shrimp soup
½ tsp Worcestershire sauce
1 can shrimp

Refrigerate until ready to use. You can add salad oil or skip the shrimp.

Hot Fudge Sauce

2 squares of chocolate melted with $\frac{1}{4}$ lb butter.

Add $\frac{1}{2}$ cup cocoa

1 $\frac{1}{2}$ cups sugar

2 tsp vanilla

1 cup of light cream

Stir til smooth over low heat.

Hot Crab Meat Appetizer

1 8 oz package of cream cheese, softened
1 ½ cups (1 6 ½ oz can) crab meat
2 T finely chopped onion
2 to 3 T milk
½ to 1 tsp horseradish
Salt and pepper
½ cup slivered almonds sprinkled on top

Bake 375°F for 15 minutes

Blue Cheese Spread

1 cup cottage cheese
½ lb blue cheese crumbled
4 T grated onion
¼ cup mayonnaise
¼ tsp lemon juice

Mix, chill, serve with veggies or crackers

Susan's Biscuits

Sift 2 cups flour, 3 tsp baking powder, 1 tsp salt

Add 6 to 7 T of shortening

Cut into dry mixture

Add $\frac{3}{4}$ cup of milk

Mix and knead until moist enough to form a ball
(about 20 times)

Cut into biscuits

Bake 450°F for 20 minutes

You may add 1 $\frac{1}{2}$ T sugar

BG's Peanut Butter Cookies

½ cup peanut butter
½ cup butter
½ cup brown sugar
½ cup sugar
1 egg
1 tsp baking soda
1 1/3 cup flour
¼ tsp salt

Cream butter, and add sugars. Sift soda, flour and salt. Add egg to creamed mixture then add dry ingredients. Bake 350°F 9 to 12 minutes.

Christine's Poulet Dijon

2 lb of chicken breasts
1 stick margarine or butter
 $\frac{1}{2}$ pint heavy cream
 $\frac{1}{2}$ tsp ground pepper
heaping T Dijon mustard

Cut chicken into $\frac{3}{4}$ by 4" strips. Lightly dust with flour. Melt butter in skillet. Add chicken and sauté until tender and white. Remove chicken from pan. Add cream, pepper and mustard to skillet. Blend well. Add chicken and heat until bubbly. Serve with rice pilaf and green vegetables.

Swedish Apple Pie

350°F for 45 minutes

Fill pie pan 2/3 full with peeled sliced apples.

Sprinkle with 1 T sugar and 1 tsp cinnamon. In a small bowl combine $\frac{3}{4}$ cup melted butter or margarine, 1 cup sugar, 1 cup flour, 1 egg, $\frac{1}{4}$ cup chopped nuts and a pinch of salt.

Pour over apples.

Note: I also sprinkle $\frac{1}{8}$ to $\frac{1}{4}$ cup of nuts over chopped apples before pouring batter

Mary Lenihan's Crumb Cake

Sift together 3 cups flour, 2 cups sugar, 1 tsp baking powder. Cut in two sticks of soft margarine. Mix until fine crumbs. Take out 1 ½ cups and put in another bowl and add cinnamon to it. To the rest of the crumbs add two eggs, ¾ cup milk, 1 tsp vanilla. Blend until smooth. Pour into a greased 13"x 9" pan. Sprinkle cinnamon mixture over top of batter. Bake 350°F 35-40 minutes. Cool on rack and sprinkle confectionery sugar on top. Cut into squares.

Grammy's Pecan Pie

Mix til smooth 1 cup sugar, 2/3 cup dark corn syrup, 1/2 stick butter. Mix and add 1 T flour, 1/4 tsp salt, 3 beaten eggs. Then add 1 tsp vanilla and 1 cup pecans. Bake at 325°F in unbaked shell. Done when knife comes out clean.

Pat Sprissler's Pie Crust

2 ½ cups flour
2 T sugar
1 tsp salt
1 cup lard (1/2 lb)
½ cup milk which has been soured by adding 1 T
vinegar

Sift flour, sugar and salt in a bowl. Blend in shortening with fingers, not too finely. Add liquid and mix with knife. Roll pie crust out between two pieces of wax paper for never fail top and bottom crust.

I always use this method. Brush undercrust with beaten egg white to keep liquids from making crust soggy.

Short Ribs of Beef

1 clove of garlic, minced
2 roots of white part of scallion chopped
½ cup soy sauce
1 ½ tsp sesame oil
½ tsp pepper
2 T sugar
1 tsp sesame seeds roasted
2 to 3 T water

Mix all together and marinate meat several hours before cooking

Peanut Butter Cream Pie

4 oz cream cheese
1 cup confectionery sugar
1/3 cup peanut butter
1 pkg Dream Whip
1/4 cup nuts

Whip cream cheese until soft and fluffy. Beat in sugar and peanut butter. Prepare Dream Whip by directions. Pour mixture into pie shell graham cracker crust. Dream Whip on top. Sprinkle top with chopped nut. Chill until firm. For crust melt 1/2 cup peanut butter and butter to hold together.

Maria's Irish Bread

1 stick butter melted
Cream with 1 ½ cups of sugar.
Add 3 beaten eggs
1 cup milk
4 cups flour
3 tsp baking powder

Mix together raisons, nuts, caraway seeds and pineapple. Bake 300°F for 1 hr in a greased 10" spring form pan.

Raisin Sauce

Pour $\frac{1}{2}$ cup boiling water over raisins.

Combine with 2 cups sour cream.

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

1 T horseradish

2 tsp lemon juice

Serve with ham

Rhubarb Dessert

2 lbs rhubarb
1 cup sugar
½ cup water
8 oz heavy cream
2 bananas mashed
2 egg whites

Put rhubarb, sugar and water in pan and bring to boil. Simmer until soft. Drain and cool. Add mash bananas, cream. Then add egg whites that have been beaten to stiff peaks.

Rigatoni With 3 Cheeses

3 T salt
1 lb rigatoni
3 ½ T butter
½ lb shredded swiss cheese
½ lb fontina
½ lb mozzarella
1 cup heavy cream
½ cup grated parmesan
½ tsp ground nutmeg

Preheat oven 375°F. Cook rigatoni in salted water. Drain. Mix butter, pasta. Add cheeses and cream. Toss. Add half of the parmesan. Place in buttered casserole pan. Sprinkle remaining parmesan on top. Then add nutmeg on top. Bake 15 to 20 minutes until brown.

Nana Lenihan's Italian Cookies

7 eggs
8 ½ cups of unsifted flour
2 cups sugar
1 cup oil
2 sticks margarine
7 T baking powder
1 cup milk
1 to 2 bottles of Anise extract

Melt butter and oil together and put aside. Beat eggs until nice and fluffy. Add butter and oil. Doesn't matter if hot. Add milk. Mix in sugar and extract. Mix well with beaters. Blend flour with baking powder. Put flour in large pan and make a well. Then add egg mixture. Just mix until tacky. Don't over mix. Grease pan lightly. Place by t or T. Bake 375°F for 10 minutes, no longer. Cookies should be light, not brown. They will crack but this is ok.

Nana Lenihan's Cranberry Orange Relish

1 pkg fresh cranberries
1 cup sugar
1 medium orange, cut and seeded

Chop in food processor and chill

Lemon Dessert

1 cup flour
1 stick butter
½ cup chopped nuts

Mix and pat in 13"x9" pan. Bake 20 minutes at 350°F and cool.

8 oz cream cheese
1 cup sifted confectionery sugar
10 oz pkg of Cool Whip. Use half

Blend these three ingredients and spread on baked mixture.

2 ½ cups of cold milk
2 small pkg instant lemon pudding

Mix and when thick pour on cheese mixture. Spread rest of second half of Cool Whip on top and sprinkle with chopped nuts. Chill 24 hrs.

Hello Dolly Bars

1 stick margarine, melted
1 cup graham cracker crumbs
1 cup coconut
6 oz chocolate chips
1 cup chopped walnuts
1 can sweetened condensed milk

In a baking dish, mix margarine with graham cracker crumbs and pack down. Cover with one layer coconut, chocolate chips, and chopped walnuts. Cover with can of condensed milk. Bake at 350°F for 25 to 30 minutes.

Cheryl's Ham Glaze

Score and rub ham with mustard, brown sugar and cloves. Bake $\frac{1}{2}$ hr at 325°F. Cook sauce on stove for 15 minutes.

1 can whole cranberry sauce
1 can crushed pineapple
 $\frac{1}{2}$ cup brown sugar
1 tsp clove

When ham browns add sauce. Bake 1 to 1 $\frac{1}{2}$ hr. Add water to pan if needed. Remove ham. Put ham on stove to make gravy. May need additional water.

Emily's Stuffed Mushrooms

1 lb med mushrooms
¼ cup melted butter
¼ cup chopped scallions
¼ cup sherry
1 cup herbed Pepperidge Farm seasoned stuffing

Wash mushrooms, remove stems, dry caps. Dip caps in melted butter. Place in buttered pan. Chop ¼ cup stems. Saute with scallions and butter. Add stuffing mix. Moisten with sherry. Bake 350°F for 15 minutes.

Manicotti

¼ cup per manicotti:

1 ¼ cups water

1 egg

1 cup flour

pinch salt

Put small amount of oil in skillet. Pour ¼ cup mixture. Flip over. Done when edges curl. Stack on waxed paper when cool.

Sweet and Sour Sauce

- 2 T corn starch blended with 1/3 cup water
- 1/4 cup wine vinegar
- 3 T sugar
- 1/4 cup orange juice
- 3 T sherry
- 2 T soy sauce
- 3 T tomato paste

CCD Roast Lamb

5 to 6 lb boneless leg of lamb

insert thin slices of garlic into various parts of the lamb

¼ cup of mustard, spicy brown or Grey Poupon, spread with knife over lamb

2 T of dried parsley

2 T of dried marjoram or thyme

1 tsp of fresh grated black pepper

sprinkle the pepper on the lamb, mustard will help it stay on

In bottom of roaster put 1 cup of coarsely crushed cracker crumbs

place lamb on top of the crumbs

roast in a pre-heated 400°F for 45 minutes uncovered

remove from oven and add 1 cup of dry white wine

continue roasting another 45 minutes

remove lamb from roaster and keep warm

add to liquid in roaster 1 cup of beef stock, mix well and simmer on top of stove for 5 minutes or so

place lamb back in roaster back in sauce and serve

Barbecue Sauce

3 cups ketchup
2 tsp chili powder
1 tsp mustard
1 tsp black pepper
1 T Worcestershire sauce
1 clove garlic
1 medium onion
 $\frac{1}{4}$ cup lemon juice
1 bay leaf
 $\frac{1}{4}$ cup Italian salad dressing
 $\frac{3}{4}$ cup maple syrup
 $\frac{1}{3}$ lb butter

Bring to a boil and simmer for one hour

Maria's Carrot Cake

2 1/3 cup flour plus 1 T
2 cups sugar
2 tsp baking powder
1 tsp baking soda
2 tsp cinnamon
1 tsp salt
2 eggs beaten
2 tsp vanilla
1 ¼ cup Crisco oil
2 jars baby carrots
1 cup pineapple crushed
1 cup nuts

Bake at 325°F for 45 to 50 minutes.

Spaghetti Carbonara ala Vanni

250g slab bacon per 2 persons

Very salty water

100g or so of grated Parmesan cheese

Pepper and Muscat to taste

3 egg yolks

Mix together to a paste in bowl, heat in bowl to 50°C.

Cook bacon cubes until all fat is brown or disappears (over low heat)

Cook 1 pkg Bucotini per 4 people (500g)

Pour spaghetti on cheese mixture, Pour bacon and fat on top and stir.

Sweet and Sour Chicken

2 ½ lb boneless breast chicken.
2 tsp salt
1 T corn starch
1 egg
1/3 cup all purpose flour sifted ½ tsp baking powder
blended with 1/3 cup of water
½ cup coarsely chopped onion
1 large green sweet pepper
oil for frying
Sweet and Sour Sauce ([See separate recipe](#))

Cut chicken in cubes and dust with corn starch. Mix egg, flour, water mixture into a batter and coat the chicken. Chop onion and slice pepper. Heat oil to boiling. Cook battered chicken in hot oil. Heat two T oil in large frying pan. Add chopped onion and pepper and sauté. Stir and pour in Sweet and Sour Sauce mixture. Cook until mixture thickens and becomes translucent. Add cooked chicken. Toss in sauce. Garnish with scallions.

Tootie's Fresh Apple Cake (or Apple Squares)

To 1 $\frac{3}{4}$ cups of chopped apples add one cup sugar and let stand for 10 minutes.

Add:

1 beaten egg

$\frac{1}{2}$ cup salad oil

Sift together:

1 $\frac{1}{2}$ cups flour

1 tsp. Baking soda

$\frac{1}{2}$ tsp. Cinnamon

$\frac{1}{2}$ tsp. Nutmeg

$\frac{1}{2}$ tsp. Allspice

Add all at once and stir until well moistened. Add $\frac{1}{2}$ cup of seedless raisins and $\frac{1}{2}$ cup chopped nuts. Pour into a greased and floured 9"x9" baking pan. Sprinkle sugar lightly over top. Bake 35 to 40 minutes in a 375°F oven. Serve hot or cold with a variety of toppings. Like a fruitcake, this cake improves with age if properly stored. Refrigerate after 24 hours. Freezes beautifully.

Blender Gazpacho

2 cups of tomato juice or V8
1 cup of peeled and chopped tomatoes
½ cup of finely chopped green peppers
½ cup of finely chopped celery
½ cup of finely chopped onions
½ cup of cucumber or zucchini or cucumber
2 T of fresh parsley
1 clove of garlic
2 to 3 T of wine vinegar
2 T olive oil
1 tsp salt
1 T Worcestershire sauce
¼ tsp pepper

Mix in blender and chill

Cranberry Bread

2 cups sifted flour
½ tsp salt
½ tsp baking soda
1 cup sugar
1 ½ tsp baking powder
1 egg, beaten
½ cup orange juice
½ cup chopped nuts
1 T grated orange rind
2 T melted butter
2 T hot water
1 cup cut cranberries

Sift dry ingredients together. Add egg, butter, orange juice, water. Mix until well moistened. Fold in nuts, cranberries and orange rind. Pour into a greased loaf pan. Bake at 325°F about an hour.

Whoopie Pies

1 cup sugar
½ cup shortening
1 egg
½ cup cocoa
1 cup milk
2 cup flour
1 ½ tsp baking soda
dash of salt
tsp of vanilla

Bake 425°F for 7 to 8 minutes

Filling:

¾ cup shortening
1 2/3 cups confectionery sugar
½ jar marshmallow
1 tsp vanilla
milk as needed

Cheryl's Zucchini Squares

3 cups of thinly sliced zucchini
½ cup Bisquick
½ cup chopped onion
½ cup parmesan cheese
2 T parsley
½ tsp salt
½ tsp seasoned salt
½ tsp oregano
dash of pepper
1 clove garlic
½ cup oil
4 eggs beaten

Mix altogether. 13"x9" pan. 350°F for 25 to 30 minutes.

Raspberry Ricotta Torte

2 cups ricotta
1 ½ cups sugar
3 eggs
zest of one orange
2 cups frozen raspberries

Pour into buttered spring formed pan. Put raspberries on top.

Top layer:

1 ½ cups of flour
½ cup confectionery sugar
½ tsp almond liquor or extract
¾ cup soft butter

Mix together as crumb topping. Bake for 40 minutes at 350°F.

Karen Johnson's White Lasagna

13"x9"x2" pan, bake uncovered 375°F 30 to 35 min. Let stand 10 min before serving.

8 oz. lasagna noodles

1 lb ground beef

1 cup finely chopped celery

$\frac{3}{4}$ cup chopped onion

1 clove garlic minced

2 tsp dried basil

1 tsp dried oregano

$\frac{3}{4}$ tsp salt

$\frac{1}{2}$ tsp Italian herb seasoning

1 cup of light cream

1 - 3 oz pkg or cream cheese cubed

$\frac{1}{2}$ cup dry white wine

2 cups shredded cheddar cheese

1 $\frac{1}{2}$ cup shredded gouda cheese

1 -12 oz cream style cottage cheese (1 $\frac{1}{2}$ cups)

1 slightly beaten egg

12 oz sliced mozzarella cheese

Cook noodles, drain and set aside. Cook beef, celery, onion and garlic until vegetables are tender. Drain off fat. Add spices, cream, and cream cheese. Stir until cheeses melt. Stir in wine and gradually add cheddar and gouda. Stir until melt. Remove from heat. Stir together cottage and egg. Layer half of noodles in greased pan. Top with half of meat sauce, cottage mixture,

mozzarella mix, Repeat.

Ida's Pineapple Delight Dessert

1 lg can crushed pineapple drained to 1 cup liquid
Heat juice with 1 pkg (1 ½ oz lemon jello), and set
aside

In large bowl, beat 1 cup sugar with 8 oz. cream
cheese and add previous mixture

In larger bowl, beat 1 can of cold evaporated milk
Make graham cracker crust with 18 graham crackers.
Crush and mix with stick of butter. Save ¾ of this
mixture for the topping.

Put crust in 13" x 9" glass pan. Add evaporated
milk to other mixtures. Sprinkle pineapple on top.
Sprinkle remaining graham cracker crumbs.
Chill.

Gert Blaze's Date Nut Bread

$\frac{3}{4}$ cup chopped dates
 $\frac{3}{4}$ cup raisins
1 $\frac{1}{2}$ cups boiling water
1 cup sugar
1 T shortening
Combine and cool

Add 1 egg, 2 $\frac{1}{2}$ cups sifted flour, 1 t baking soda,
dash of salt, 1 t vanilla, 1 cup chopped nuts.
Mix in order given.
Bake in greased tube pan for 55 minutes at 350°F
Serve with cream cheese mixed with 12 stuffed olives
chopped. Add juice if necessary.

Gert Blaze's Nut Pound Cake

Combine $\frac{2}{3}$ cup Crisco with $1\frac{1}{4}$ cup sugar. Mix. Then add $\frac{2}{3}$ cup of milk.

$2\frac{1}{4}$ cups of sifted flour

$1\frac{1}{4}$ t salt

1 t baking powder

1 t mace

1 t brandy extract or vanilla

Cream together Crisco and sugar. Add milk. Beat. Add flour and other ingredients.

Add 3 eggs, 1 at a time, and beat 1 minute each. Add $\frac{1}{2}$ cup chopped walnuts on top. Bake 300°F for about $1\frac{1}{4}$ hours.

Gert's Cherry Walnut Holiday Cake

8 oz cream cheese

1 cup margarine

1 ½ cups sugar

1 ½ t vanilla

4 eggs

2 cups flour

¼ cup flour

1 ½ t baking powder

8 oz jar maraschino cherries drained (about 36 cherries needed)

½ cup chopped walnuts

Blend cheese, margarine, sugar and vanilla. Add eggs, mixing well. Gradually add two cups flour which has been sifted and measured. Add baking powder. Combine remaining ¼ cup flour with cherries and nuts. Fold into batter. Use a greased and floured large tube pan. Bake at 325°F for about 1 hr.

Breaded Eggplant Balls with Mozzarella Cheese

3 med eggplants

1/3 cup parmesan cheese

¼ cup Italian parsley

2 eggs

black pepper

¼ cup bread crumbs, plus 1 cup spread on a plate

1 ½ T flour

3 oz of mozzarella (1 ½ cups)

Slice eggplants into ½" thick slices. Place slices on paper towels and salt. Turn the oven on to 350. Pat the eggplant slices dry and spread on baking sheet.

Bake for 40 minutes until tender and dry. Chop the eggplant using a food processor. Add parmesan

cheese, chopped parsley, 1 egg, fresh ground pepper and ¼ c bread crumbs. Mix. Beat remaining egg then

beat the flour into it to obtain smooth batter. Ball eggplant mixture. Bury a piece of mozzarella in the

center making sure it's completely covered. Make balls. Roll in egg mixture and then breadcrumbs. Saute in oil.

Judy's Texas Caviar

- 1 14 oz can of black eyed peas (drained)
- 1 15 ½ oz. hominy (drained)
- 2 med tomatoes, chopped and seeded
- 4 green onions chopped
- 2 cloves garlic chopped
- 1 med green/red pepper chopped
- ½ cup chopped onion
- ¼ to ½ cup cilantro chopped
- 1 cup picante sauce

Mix and chill, good if stands a few hours

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- ½ cup chopped onion
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- 1 cup picante sauce

Mix and chill, good if stands a few hours

Lemon Curd Tart

2 sticks unsalted butter, melted
2 cups flour
 $\frac{3}{4}$ cup sugar
1 12 oz jar of lemon curd

Pour melted butter of sugar and flour mixture. Pat
 $\frac{2}{3}$ of this into a tart pan. Pour lemon curd.
Crumble remaining batter over top. Bake 350 for about
25 minutes.

Lemon Icebox Pie

1 $\frac{3}{4}$ cup lemon juice
 $\frac{1}{2}$ tsp salt
4 cups sugar
2 qt heavy cream

Wisk together. Make graham cracker crust. Put in bottom of 10" spring form pan. Put crust into freezer for $\frac{1}{2}$ hour. Then add other ingredients, wisked together. Freeze at least 24 hours.

Barbara White's Potato Salad

3 lbs of small red potatoes
3 T white wine vinegar
3 stalks celery, thinly sliced
1 ½ cups frozen green peas, thawed

Dressing:

1 cup mayonnaise
6 T fresh chives
1 T Dijon mustard
2 garlic cloves, pressed
¼ tsp cayenne pepper

Cook potatoes in salted water. Cut into quarters. Add vinegar and toss. Mix in celery and peas. Mix mayo, chives, mustard, garlic, and pepper. Add to mixture and toss. Season with salt and pepper.

Brenda's Beaver Bank Dip (NS)

8 oz. Cream cheese
1 small onion, well minced
8 T mayonnaise
3 T ketchup
2 T mustard

Blend all ingredients in blender until smooth. Enjoy with vegetables or crackers.

BW's Chocolate Pecan Cookies

1 cup + 2T flour
½ tsp baking soda
1/8 tsp salt

½ cup light brown sugar, firmly packed
¼ cup white sugar
1 stick butter, softened
1 large egg
1 tsp vanilla

½ cup pecans, coarsely chopped
3 oz white chocolate candy bar (4 oz better), broken into small pieces

Whisk flour, soda and salt to mix. In another bowl blend sugars, cream with butter, add egg and vanilla. Add flour mix, fold in chocolate and pecans. Drop by teaspoon on ungreased cookie sheet. Better if small cookies, crisper. Bake 20-22 minutes in 300 deg oven. Makes two big cookie sheets of small, crisp cookies or 1 sheet (30) of bigger, softer ones. This is ½ recipe from Mrs. Field's Cookie Book. Nutty White Chunk Cookies.

Antje's Plum Tart

1 ½ lb small plums
5 T butter
4 ½ oz sugar
1 egg
1 tsp vanilla sugar (1 pkg Oetker)
lemon zest (1 lemon)
pinch salt
1 cup flour
3 tsp baking powder
4 ½ oz milk

Butter 10" spring form pan. Cream butter, sugar, egg. Add lemon zest. Add salt. Mix flour with baking powder. Mix together. Add milk. Bake at 350 for 45 minutes.

Kim's Cucumber Salad

4 cucumbers, peeled and sliced
1 onion, peeled and sliced
1 tsp salt

Sprinkle salt over onions and cukes. Place a plate on top with a weight. Let set for 3 to 4 hours. Drain water off. Put cukes in refrig.

Dressing:

$\frac{1}{4}$ cup white vinegar
 $\frac{2}{3}$ cup sugar

Stir and add 8-10 oz of whipping cream. Stir. Put in refrig. Chill. Add sauce to cukes and onions just before serving.

Madeleines

1 ½ sticks of unsalted butter, melted and cooled. Plus additional for brushing molds
1 ¼ cup sifted cake flour (not self rising) Sift before measuring
½ tsp baking powder
¼ tsp salt
3 large eggs
1 tsp vanilla
2/3 cup granulated sugar
2 tsp of finely grated fresh lemon zest
Confectionery sugar for dusting

Set oven racks in upper and lower thirds of oven. Preheat to 350. Brush molds with melted butter. Sift together flour, baking powder and salt. Beat eggs in large bowl with electric mixer until foamy. Beat in vanilla. Gradually add gran sugar beating constantly at high speed. Continue until mixture is tripled in volume (about 5 min). Sift flour mixture in three to four batches over egg, folding in each batch until just combined. Then fold in zest and ¾ cup melted butter. Spoon rounded T of batter into each mold. They will about 2/3 full. Bake in upper and lower thirds of oven, switching position of pans halfway through baking until golden around edges and tester comes out clean. 10-12 min total. Invert Madeleins onto rack and dust with conf sugar.

Linnie's Pumpkin Cake Roll

You have to give credit where it's due. This recipe comes from my good friend Linda. I haven't tried it yet but I'm sure it's good.

Beat three eggs at high speed for five minutes. Gradually beat in one cup of sugar. Stir in 2/3 cup of pumpkin and 1 tsp. of lemon juice. Stir together 3/4 cup flour, 1 tsp. baking powder, 2 tsp. cinnamon, 1 tsp. ginger, 1/2 tsp. nutmeg, 1/2 tsp. salt. Add this to pumpkin mixture. Bake in a 15x10x1 inch pan at 325° for 15 minutes. Grease pan and line with wax paper that's been greased and floured. Spread the batter. Top with 1 cup of finely chopped nuts. After baking turn out on towel and sprinkle with powdered sugar.

Filling: 1 cup powdered sugar. 2 3 oz packages of cream cheese. 4 T butter. 1/2 tsp vanilla. Spread mixture over cake. Roll cake at narrow end. Put into refrigerator or freezer. Slice when very cold.

Asparagus Blue Cheese Appetizers

20 Asparagus spears, fresh frozen or canned
20 slices of Wonder bread, crust removed
3 oz. Blue cheese softened
8 oz. Cream cheese softened
1 egg
1 cup butter, melted

Mix blue cheese, cream cheese and egg. Spread on bread slices that have been rolled and flattened. Place asparagus spears on bread diagonally. Roll up tight. Put in freezer.

Remove from freezer and cut each roll into three pieces. Roll in melted butter. Place on cookie sheet. Bake at 400° for 20 minutes.

New York Style Cheese Cake

This is one of my favorite recipes and is always a winner, especially during the holidays. But it's a heart attack on the plate. Take it in small doses.

1 lb Ricotta
1 lb cream cheese
1 ½ cup sugar
4 eggs
1 tsp vanilla
2 tsp lemon juice
3 T flour
3 T corn starch
¼ lb butter
1 pint sour cream
½ pint of heavy cream whipped

Cream ricotta with cream cheese. Add sugar and eggs and beat til smooth. Add vanilla and lemon. Add flour and corn starch gradually. Melt butter and add to sour cream. Add this to batter. Fold in whipped cream. Grease a 10" spring form pan and dust with flour. Add the mixture and bake at 325° for 1 hr. Turn oven off. Don't open door. Leave in oven for 1 hr more. Refrigerate and serve with cherry topping or strawberries.

Linnie's Heavenly Moments

These cookies melt in your mouth.

1 cup butter
1 cup flour
 $\frac{1}{2}$ cup confectionery sugar
1 tsp vanilla
 $\frac{1}{2}$ tsp almond extract
 $\frac{3}{4}$ cup corn starch

Mix all ingredients together. Drop by level tsp full on cookie sheet. Bake at 350°F for 12 to 14 minutes. Don't let brown.

Frosting: 2 T butter mixed with 1 cup confectionery sugar. Add 1 T of orange juice and 1 tsp lemon juice.

Sharon's Broccoli Casserole

4 boxes of frozen chopped broccoli.
½ lb butter
8 oz Ritz crackers
1 lb of Velveeta cheese

Cook and drain broccoli. Cut cheese into cubes. Melt butter. Crush crackers.
Add cheese and other stick of butter. Mix til all cheese and butter are melted.
Pat broccoli mixture in dish and cover with cracker mixture. Bake at 375° for 1 hr uncovered or 350° for ½ hr.

Eggplant Meatballs

1 lb eggplant
1 cup fresh bread crumbs grated
 $\frac{3}{4}$ cup parmesan cheese grated
2 cloves garlic chopped
 $\frac{1}{4}$ fresh parsley chopped
2 eggs
salt and pepper to taste
flour for dredging
olive oil
Marinara sauce

Peel the eggplants and halve them lengthwise. In a large pot of water, simmer the eggplant halves for 40 min or until tender. Drain well and puree in a food processor until mixture is smooth. Transfer eggplant to medium size bowl and add bread crumbs, grated cheese, garlic, parsley, eggs, salt, pepper. Mix well using a wooden spoon. Flour your hands and shape eggplant mixture into little balls. Heat olive oil in a skillet and fry balls until crisp. Drain on paper towels and serve with tomato sauce.

Baked Beans in Orange Sauce

4 bacon slices
1 onion chopped
1 28 oz can of baked beans
1 tsp dry mustard
1 T brown sugar
1 T molasses
2 oranges, peeled sliced and seeded
1/3 cup of Grand Marnier

Sauté bacon until crisp. Remove and crumble. Reserve 1 T. In the bacon drippings, sauté onion until soft. Combine all ingredients except oranges into a 2 qt casserole dish. Place oranges on top of beans. Bake at 350°F uncovered for two hours.

Potato Salad with Peas and Garlic

3 lb. of small red potatoes.
3 T white wine vinegar
3 stocks celery, thinly sliced
1 ½ cups of frozen peas, thawed
1 cup mayonnaise
6 T fresh chives
1 T Dijon mustard
2 cloves of garlic, pressed
¼ tsp cayenne pepper

Cook potatoes in salted water. Cut into quarters. Add vinegar and toss. Mix in celery and peas. Mix mayo, chives, garlic and cayenne. Add to potato mixture and toss. Season with salt and pepper.

Orange and Carrot Soup from White Point Inn, NS

3 lbs carrots peeled and diced
1 large onion diced
2 sticks celery diced
1 leek diced

Cover with water until vegetables are just covered. Add two cups of concentrated orange juice. Salt and pepper to taste. Boil until vegetables are tender. Puree in food processor until smooth. Add back to pot and add cream until desired consistency. Adjust the seasoning. Delicious!!