

Margie's Cookbook



From the Kitchen of Margie L'Hommedieu



Second Edition
Nevada City
2005

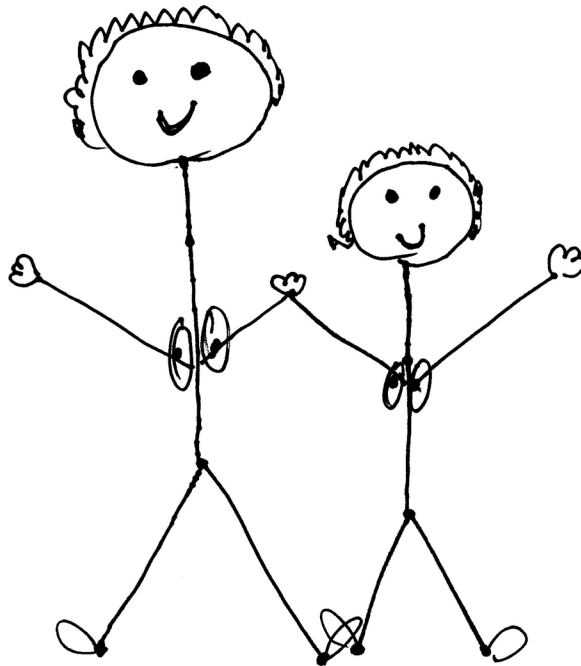
DEDICATION

I would like to dedicate this book to two people who are near and dear to my heart.

First, to my lovely daughter Erin Rae, who spent her vacation putting this book together for me. Thank you for the many hours and creative ideas. This, the child who grew up hating my cooking and eating only Spagettios until she was fifteen years old! Now she is a wonderful cook that I am so very proud of.

You go girl!

Love,



DEDICATION

Second, to my dearest friend and next door neighbor for twenty five years, Barbara Jones. You are by far, the best cook I have ever known and you have shared it all with me, over and over again.

Thank you girlfriend!



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FIRST THINGS FIRST



2 - FIRST THINGS FIRST

DOTTIE'S DELIGHT

| | |
|---|-----------------------------------|
| 1 cup mayonnaise | 1 cup parmesan cheese |
| 2 small jars marinated artichoke hearts | 1 loaf - 1 inch "party" Rye bread |

- 1) Mix mayonnaise and cheese.
- 2) Cut artichoke hearts in quarters.
- 3) Spread individual slices of bread on ungreased cookie sheet.
- 4) Place an artichoke quarter on each piece of bread and top with a large dab of mayo/cheese mixture.
- 5) Broil until tops are just beginning to brown.
- 6) Remove with a spatula to a serving tray and cool slightly (serve hot).

This recipe will use only part of the Rye. Wrap up freeze the rest

FRIED BRIE CHEESE

| | |
|--------------------|------------------|
| 1 wedge Brie | slivered almonds |
| 1 egg-beaten | butter |
| fresh bread crumbs | |

- 1) Beat the egg.
- 2) Dip Brie in egg, then in bread crumbs. Dip back in egg, then in almonds.
- 3) Fry in hot butter.
- 4) Serve with French bread.

4 - FIRST THINGS FIRST

CHEESE PESTO MOLD

| | |
|--|------------------------------|
| 2/3 cup olive oil | 3 package 8 oz. cream cheese |
| 4 cloves garlic | 2 cubes butter (room temp) |
| 1 cup parmesan cheese | 1/2 cup pine nuts |
| 2 1/2 cup packed fresh Basil (2 bunches or more-just tops) | |

- 1) In processor, blend basil and garlic.
- 2) Add and process Parmesan and oil.
- 3) Now process, separately, cream cheese and butter. Save.
- 4) Wet cheese cloth. Line the mold 2 pieces (double), starting with cheese and layer (approx 5 cheese and 5 pesto layers). End with anything.
- 5) Top with basil.

I always make a smaller one. I use one 8 oz. cream cheese, 3/4 stick of butter and 1/3 cup of pesto (can be store bought). I make a large batch of Pesto in the summer and freeze it in portions of 1/3 cup.

SPINACH DIP

| | |
|---|----------------------|
| 1/2 cup chopped parsley | 1 TBS. salad supreme |
| 1/2 cup chopped green onion | 1 cup mayonnaise |
| 1/2 tsp. dill weed | Salt and pepper |
| 1 package frozen chopped spinach (not cooked, but well drained) | |

Make sure you drain and pat the spinach almost dry. Chill well. Serve with crackers or scoop Tostitos chips.

GOOD & TOSSED



6 - GOOD & TOSSED

TACO SALAD

| | |
|--|--------------------------------------|
| 1 medium head Iceberg lettuce | 1 avocado, diced |
| ½ cup sliced pitted black olives | Salt and pepper |
| 1 cup grated Cheddar cheese | Lemon juice |
| ¼ cup purple onion, thinly sliced | 2 cups corn chips (slightly crushed) |
| 1 lb. hamburger, cooked with Lawry's Taco seasoning, according to directions | |

DRESSING:

| | |
|-------------------|-----------------------|
| ½ cup mayonnaise | 1 tsp. chili powder |
| ½ cup chili sauce | Several drops Tabasco |

- 1) Mix dressing well and chill completely.
- 2) Place torn lettuce in a bowl and sprinkle with olives, cheese, onions, salt and pepper.
- 3) Cut avocado in chunks and dip in lemon juice to prevent discoloration.
- 4) Add warm hamburger and corn chips and toss with dressing.

BROCCOLI SALAD WITH GRAPES

| | |
|--------------------------|----------------------------|
| 1 broccoli head | 1 cup chopped green onions |
| 1 cup red grapes, halved | 1 cup celery |
| ½ lb. bacon, crisp | ½ cup almonds toasted |

DRESSING; COMBINE:

| | |
|------------------|--------------------------------|
| 1 cup mayonnaise | 1 TBS. vinegar (red raspberry) |
| ¼ cup sugar | 1 cup golden raisins |

- 1) Toss all together and refrigerate overnight

8 - GOOD & TOSSED

BROCCOLI SALAD

| | |
|---|-------------------------|
| 2 heads Broccoli, raw (use flowers only) | ½ cup mayonnaise |
| 1 cup Cheddar cheese (grated) | ¼ cup sugar |
| ½ lb. bacon, crisp and crumbled | 1-2 TBS. vinegar |
| 1 medium red onion, finely chopped | |

1) Mix together and chill well.

I chill this overnight

CABBAGE SALAD

| | |
|--------------------------------------|---|
| 2 packages Top Ramen noodles | ½ cup slivered almonds |
| 1 head cabbage (shredded) | ¼ cup sesame seeds |
| ½ bunch green onion (chopped) | 3 TBS. butter (½ sesame oil optional) |

1) Melt butter; add broken-up noodles, sesame seeds and almonds, and fry until golden brown.

DRESSING:

| | |
|-------------------------|----------------------|
| ¼ cup sugar | ½ cup oil |
| 2 TBS. soy sauce | ¼ cup vinegar |

1) Add noodle mixture and dressing to salad just before serving. I added two cups cooked shredded chicken to the salad (optional).

FIVE CUP SALAD

| | |
|---|--|
| 1 cup miniature marshmallows | 1 cup shredded coconut |
| 1 - 8oz. carton Sour Cream | 1 - 8oz. can pineapple tidbits (drained) |
| 1 - 8oz. can Mandarin oranges (drained) | |

- 1) Mix together and chill.

Serves 6

DIANE'S SPECIAL SALAD

DRESSING:

| | |
|------------------------|----------------|
| 6 oz. salad oil | ½ TBS. salt |
| ½ cup red wine vinegar | 1 clove garlic |
| 5 TBS. sugar | |

1/2 DRESSING:

| | |
|---------------|----------------|
| 3 oz. oil | 1½ tsp. salt |
| ¼ cup vinegar | 1 clove garlic |
| 2½ TBS. sugar | |

- 1) Mix oil, vinegar, sugar, salt and garlic. Let stand overnight at room temperature.
- 2) Brown bacon and crumble.
- 3) Break lettuce. Add blue cheese, bacon and sesame seeds.
- 4) Toss with dressing to taste.

This is my favorite dressing, I use it on all salads.

10 - GOOD & TOSSED

MANDARIN SALAD

SALAD:

| | |
|-------------------------------|----------------------------|
| 1/4 head Iceberg lettuce | 2-4 green onions (chopped) |
| 1/4 head Green Leaf lettuce | 2 cups fresh spinach |
| Small package shaved almonds | 1 cup chopped celery |
| 1-10 oz. can Mandarin oranges | |

DRESSING:

| | |
|----------------|------------------------|
| 1/2 tsp. salt | 2 TBS. cider vinegar |
| Dash of pepper | 1/4 cup salad oil |
| 2 TBS. sugar | 1 TBS. snipped parsley |

- 1) Wash and tear lettuce and spinach. Add celery and green onions; place in large plastic bag and refrigerate for at least 4 hours.
- 2) Assemble dressing (combine ingredients until smooth and refrigerate) and pour into bag.
- 3) Add can of Mandarin oranges and shake. Add almonds and serve.

SHRIMP LOUIE (THOUSAND ISLAND DRESSING)

| | |
|---------------------------------------|------------------------------|
| 1 cup mayonnaise | 1/2 tsp. paprika |
| 2 TBS. chili sauce | 1 egg, hard-boiled (chopped) |
| 2 TBS. stuffed green olives (chopped) | Salt and pepper- to taste |

SALAD:

| | |
|----------------|--------------|
| Butter Lettuce | Egg |
| 1/2 lb. shrimp | Tomato |
| Avocado | Bean sprouts |
| Boiled potato | Olives |

Put your salad together any way you want and serve the dressing on the side.

TORTELLINI SALAD

| | |
|---|------------------------------|
| 1 package (12 oz.) Tortellini | ¼ cup finely chopped parsley |
| 3 TBS. red wine vinegar | 2 TBS. toasted pine nuts |
| 1 tsp. dried basil | 2 TBS. grated Parmesan |
| 1 tsp. Dijon mustard | ¼ tsp. salt |
| 1/8 tsp. pepper | ½ cup olive oil |
| 3 oz. dry salami (cut in thin strips, ¾ cup) | 1 clove garlic |
| 1 sweet red or green bell pepper (quartered, seeded and cut into thin strips) | |

- 1) Line bowl with lettuce.
- 2) Cook Tortellini according to directions. Drain and rinse in cold water.
- 3) In a large bowl, mix vinegar, basil, mustard, salt, pepper, and garlic. Using whisk gradually beat in oil until well combined.
- 4) Lightly mix in tortellini, salami, pepper, pine nuts and cheese, cover and refrigerate for 1 hour or longer.

Serves 4–6

12 - GOOD & TOSSED

SPINACH SALAD AND DRESSING

DRESSING:

| | |
|-------------------------------------|-----------------------------|
| 1/4 cup sugar | 1 TBS. poppy seeds |
| 1 tsp. salt | 1 cup salad oil (olive oil) |
| 1 tsp. dry mustard | 1/4 tsp. garlic salt |
| 1 TBS. onion juice (or less powder) | 1/3 cup vinegar |

SALAD:

Spinach, hard boiled egg, and bacon

OR

Green leaf lettuce, croutons, avocado, shrimp, bacon

OR

Spinach, fresh strawberries, 1/4 cup sugared almonds

Sugared almonds:

- 1) On top of stove over med heat, add 1/8 cup sugar and 1/4 cup slivered almonds. Heat until brown.

1/2 dressing recipe serves 4

LIME SALAD

| | |
|--------------------------------------|-------------------------|
| 1 pkg. lemon jello (3 oz.) | 4 oz. cream cheese |
| 1 package lime jello (3 oz.) | 1/2 pint whipping cream |
| 1 sm. package mini-marshmallows | 1 cup chopped pecans |
| 1 sm. can crushed pineapple, drained | |

- 1) Use all hot water to melt jello, then dissolve marshmallows in with jello. Let set until firm. Chill.
- 2) Whip cream and add softened cream cheese into it.
- 3) With mixer, whip jello mixture and then add the cream cheese mixture, pineapple and nuts. Mix well and pour into bowl. Chill until ready to serve.

LENTIL SALAD

| SALAD: | Vinaigrette: |
|--|----------------------------------|
| 8 oz. cooked Lentil | |
| ½ cup chopped green pepper | 1 tsp. Dijon mustard |
| ½ cup chopped red onion | 2 cloves crushed garlic |
| ½ cup chopped celery | ½ tsp. salt |
| ½ cup sliced Kalamata olives | ½ tsp. green pepper |
| ½ cup sun dried tomatoes (in oil) | ¼ cup Balsamic vinegar |
| 1/3 cup chopped parsley | ½ cup (or more) olive oil |
| 1 tsp. dried oregano | Whisk in oil at the end |
| salt and pepper to taste | |
| Feta cheese (as you like) | |

- 1) Prepare salad, add vinaigrette and chill.

14 - GOOD & TOSSED

ALL THINGS LADLED



16 - ALL THINGS LADLED

CORN AND CHEDDAR CHOWDER

| | |
|---|-------------------------------|
| 4 bacon slices, cut into ¼ inch pieces | 1 large onion, finely chopped |
| 1 TBS. unsalted butter | 2 tsp. ground cumin |
| 3 TBS. all-purpose flour | 4 cups chicken broth |
| ½ lb. sharp Cheddar, grated | ½ cup heavy cream |
| 1 large. baking potato, peeled and diced into ¼ inch chunks | |
| 10-oz. package frozen white corn kernels | |

- 1) Cook bacon in a 3-quart heavy sauce pan over moderate heat, stirring until crisp. Transfer with a slotted spoon to paper towels to drain.
- 2) Add onion and butter to fat in pan and cook, stirring until onion is softened.
- 3) Add cumin and cook, stirring 1 minute. Add flour and cook, stirring 1 minute.
- 4) Wisk in broth and bring to a boil, whisking occasionally.
- 5) Add potato and simmer, covered, stirring occasionally until just tender (approx 8 minutes).
- 6) Stir in cream and corn and return to a simmer.
- 7) Add Cheddar, stirring just until cheese is melted (do not let boil), and season generously with pepper.
- 8) Serve topped with bacon.

Serves 6-8

This is my favorite soup. For all my soups, I use frozen, chopped onions by Ore Ida. This is a great discovery!

NORTHWEST STEW WITH DRIED CHERRIES

| | |
|---|-----------------------------------|
| 3 TBS. flour | 2 TBS. sugar |
| 1¼ tsp. salt | 2 TBS. red wine vinegar |
| ½ tsp. allspice | 2 TBS. water |
| ½ tsp. cinnamon | 1 cup dry red wine |
| ½ tsp. black pepper | 1 cup beef stock |
| 3 cups onion, thinly sliced | 4 TBS. vegetable oil |
| 1 cup dried sour cherries, pitted | ½ lb. mushrooms, quartered |
| 2½ lbs. of beef chuck, boneless (I use lean stew beef) | |

- 1) Preheat oven to 350 degrees**
- 2) Cut beef into 1-inch cubes.**
- 3) Combine flour, salt, allspice, cinnamon and pepper in a plastic bag. Add beef to bag and shake, coating pieces evenly.**
- 4) Heat 1TBS. oil in a large, heavy skillet over medium-high heat. Add 1/3 of the beef and cook until browned on all sides, stirring frequently, about 5 minutes. Transfer meat to a heavy, medium Dutch oven. Repeat with remaining meat in 2 batches, adding 1 TBS. oil to skillet for each batch. Transfer meat to Dutch oven as it browns.**
- 5) Reduce heat to medium. Add remaining TBS. oil to same skillet. Add onions and cherries. Cook until onions are soft and light brown, about 10 minutes. Stir frequently, scraping up all browned bits from meat and incorporating into onions.**
- 6) Mix in sugar, vinegar and water. Increase heat to medium-high and cook until onions brown, stirring frequently, about 5 minutes. Add onion mixture to beef in Dutch oven.**

continued.....

- 7) Mix in wine, stock and mushrooms. Cover and bake until beef is tender, about 2 hours.
- 8) Uncover stew during last 30 minutes of baking if liquid is too thin. Add a small amount of beef stock or red wine if stew is too dry.

Can be prepared 2 days in advance. Cover and refrigerate. Reheat over low heat. I have also put this all together in a crock pot and cooked it all day. I serve it over noodles.

CURRIED PUMPKIN BISQUE WITH CHEDDAR CHEESE

| | |
|--|------------------------------|
| 3 TBS. olive oil | 2 cups finely chopped onions |
| ½ cup chopped green bell pepper | 1 tsp. curry powder |
| ½ tsp. dried rubbed sage | 1 cup frozen corn kernels |
| 5 cups (or more) canned low-salt chicken broth | |
| 1 15-ounce can pure pumpkin | |
| ½ cup crushed tomatoes with added puree | |
| 1 cup (packed) grated extra-sharp cheddar cheese | |

- 1) Heat oil in heavy large pot over medium heat. Add onions and bell pepper; sauté until vegetables begin to soften, about 8 minutes.
- 2) Add curry powder and stir 1 minute. Add 5 cups broth and next 4 ingredients and bring to boil. Reduce heat and simmer 15 minutes to blend flavors, stirring frequently. Season with pepper. Top with grated cheese.

Serves 8

CREAMY WHITE CHILI WITH CHICKEN

| | |
|---|-------------------------------|
| 1 medium onion, chopped | 1½ tsp. garlic powder |
| 1 TBS. vegetable oil | 1 can chicken broth (14½ oz.) |
| 1 tsp. salt | 1 tsp. ground cumin |
| ½ tsp. fresh ground black pepper | 1 tsp. dried oregano |
| ¼ tsp. cayenne pepper | 1 cup sour cream (8 oz.) |
| ½ cup whipping cream | |
| 1 lb. boneless, skinless chicken breast, cut into cubes (4 breasts) | |
| 2 cans great northern beans (15½ oz. each) rinsed well and drained | |
| 1½ cans chopped green chilies (4 oz. each, mild) | |

- 1) In a large pot, sauté chicken, onion and garlic powder in oil until chicken is no longer pink.
- 2) Add beans, broth, chilies and seasonings. Bring to boil. Reduce heat; simmer, uncovered, for 30 minutes.
- 3) Remove from heat; stir in sour cream and whipping cream.
- 4) Serving ideas: serve with warmed flour tortillas.

I like to make this ahead. It thickens up a little. Do not over stir, the beans are tender.

SWISS POTATO SOUP

| | |
|--|---------------------------------------|
| 3 oz. Gruyere cheese, grated | 3 TBS. butter or chicken fat |
| 1 medium onion, chopped | 1 tsp. salt |
| 1 bunch leeks (white only) sliced | Freshly ground white pepper |
| ½ head cabbage, sliced | 4 cups chicken broth |
| ½ cup cream (whipping or half & half) | 1 lb. boiling potatoes, sliced |
| Fresh dill, finely chopped or dried dill | |

- 1) Heat the butter in a heavy-bottomed saucepan and add the onion, leeks and cabbage and sauté for about 5 minutes.
- 2) Add the potatoes, chicken broth, salt and pepper, and bring to a boil. Lower heat and simmer, uncovered for 30 minutes.
- 3) If you have a processor, you can pour the soup into the fitted bowl with the metal chopping blade and process, turning on and off 3 or 4 times. Return to pot.
- 4) Over medium heat, add the cheese a little at a time and stir until melted. Do not boil.
- 5) Just before serving, add salt to taste. Stir in the cream and sprinkle with chopped dill.

22 - ALL THINGS LADLED

SPLIT PEA SOUP

| | |
|-------------------------------|---------------------------------------|
| 1 lb. split peas | ¼ tsp. dried marjoram, crushed |
| 1 meat ham shank | 1 cup celery |
| 1½ cups chopped onions | 1 cup diced carrots |
| 1 tsp. salt | 3½ cups chicken broth |
| ½ tsp. pepper | |

- 1) Rinse peas. Combine with 6-7 cups liquid (½ water and ½ chicken broth), ham bone, onion, celery, carrots, salt, pepper and marjoram. Bring to a boil; cover, reduce heat and simmer (don't boil) 1½ hours. Stir occasionally.**
- 2) Remove bone. Cut off meat. Return meat to soup. Cook slowly, uncovered, for 30-40 minutes more.**

MINISTRONE SOUP

| | |
|---|----------------------|
| 4 TBS. Butter | 1 cup diced carrots |
| 1/3 cup thinly sliced celery | 1 cup diced potatoes |
| 1 cup frozen green peas | |
| 1 cup diced zucchini, scrubbed but unpeeled (about 1/2 lb.) | |

- 1) Melt butter. Over moderate heat, add vegetables and toss with wooden spoon for 2-3 minutes until lightly coated with butter, but not browned. Set aside.

| | |
|---|-------------------------------|
| 2 TBS. finely chopped onions | 1/2 lb. loose Italian sausage |
| 1/2 cup finely chopped leeks or add more onions | |

- 2) Sauté sausage in 6-8 quart soup pot, stirring frequently. Remove sausage with slotted spoon and drain on paper towels. Discard all but 2 TBS. of fat in pot. Add onions and leeks and cook for 5 minutes, stirring constantly until vegetables are soft and lightly browned.

| | |
|--|-------------------------------------|
| 2 qts. Chicken stock | 1/2 cup elbow macaroni |
| 1 bay leaf tied together with | 2 parsley sprigs 3/4 cup dry sherry |
| 1 tsp. salt | 1 can kidney beans |
| 1/2 cup plain white rice | grated Parmesan cheese |
| 2 cup drained canned whole tomatoes (coarsely chopped) | |
| 1/8 tsp. freshly ground black pepper | |

- 3) Stir tomatoes, stock and seasonings into soup pot. Add the vegetables and bring soup to a boil over high heat. Reduce heat and simmer, partially covered, for 25 minutes. Remove and discard bay leaf and parsley sprigs. Add sausage, beans, rice, macaroni and sherry; cook 15-20 minutes longer until rice is tender. Top with grated cheese and serve.

Makes a lot and freezes great.

24 - ALL THINGS LADLED

VELVET CHEESE SOUP

| | |
|---|------------------------------------|
| ¼ lb. butter or margarine | 2 cups milk |
| ½ cup finely chopped carrots | ½ tsp. Dijon mustard |
| ½ cup chopped onion | 1 tsp. Worcestershire sauce |
| ½ cup chopped celery | 1/3 cup all-purpose flour |
| 6 slices bacon, cooked and crumbled | 4 cups chicken broth |
| 3 cups shredded sharp cheddar cheese (12oz.) | |

- 1) In a large saucepan, melt butter. Sauté carrots, onion and celery until soft but not brown, 10-15 minutes.
- 2) Add flour, cook and stir 2 minutes or until blended.
- 3) Slowly add 3 cups chicken broth, stirring with a wire whisk until mixture comes to a boil and thickens. Place mixture in a blender or food processor and blend until smooth.
- 4) Return mixture to a clean saucepan and stir in remaining 1 cup broth and milk. Stir in cheese, mustard and Worcestershire sauce; simmer over low heat until soup is hot and cheese is melted.
- 5) May be refrigerated up to 2 days or frozen. To serve, reheat soup slowly until hot. Do not boil. Garnish each serving with crumbled bacon, if desired.

Makes 8 servings

VEGETABLE SOUP

| | |
|---------------------------------|---------------------------------------|
| Beef brisket | 1 box of frozen peas |
| Onion (diced) | 2 large potatoes |
| 2 celery | 1 can string beans (undrained) |
| 2 carrots | 1 TBS. Worcestershire sauce |
| 2 cans stewed tomatoes | Frozen spinach (optional) |
| 1 large can tomato sauce | Handful of rice (optional) |
| 2 cans cream style corn | Macaroni (optional) |

- 1) In a large pot, cover brisket with water (1 inch above brisket). Add onion, salt and pepper. Cover and cook 2-3 hours. Save broth.
- 2) Chop meat fine. Add everything else. Cook on medium for 1½ hours.

MUSHROOM SOUP

| | |
|---------------------------------------|------------------------------|
| 1 small chopped onion | ½ cup butter |
| ¾ lb. finely chopped mushrooms | ¾ cup flour |
| 6 cups chicken stock | 2 cup half & half |
| ½ tsp. salt and dash of pepper | |

- 1) Sauté onion in butter for 3 minutes. Add mushrooms and sauté for 5+ more minutes.
- 2) Add flour and stir constantly until well blended. Add chicken stock and simmer the mixture for 20 minutes stirring often. Add cream, salt and pepper, and bring soup to a boil.

QUAKER HOUSE POTATO SOUP

| | |
|---|---------------------------------|
| 3 TBS. butter | 2 TBS. chopped fresh parsley |
| $\frac{3}{4}$ cup coarsely chopped onion | 1 tsp. salt |
| 2 cups chicken stock or broth | freshly ground pepper |
| 2 cups water | 1 cup half & half or, as needed |
| 1 $\frac{1}{2}$ cups grated mild Cheddar cheese | |
| 3 large potatoes, pared and cut into 5 pieces each (about 3 lbs.) | |

- 1) Melt butter in large saucepan over medium heat. When foam subsides, add onion and sauté until softened, but not browned (3-4 minutes). Add 2 cups chicken stock, 2 cups water and the potatoes, heat to boiling. Cook, covered, until potatoes are tender, about 30 minutes.
- 2) Remove saucepan from heat; blend contents of pan, (break into three batches) in blender to a grainy-textured puree, about 10 seconds per batch. Return puree to saucepan; stir in the half & half, parsley, salt, and pepper to taste. Thin with additional half & half to desired consistency.
- 3) Heat to just below boiling. Ladle soup into warmed soup bowls, sprinkle cheese, dividing evenly on top of each serving.

This soup can be prepared up to 3 days in advance; store, covered in refrigerator. Gently reheat soup before serving.

CHICKEN SUCCOTASH STEW

3 pieces sliced bacon, cut into 1" pieces
4 boneless, skinless chicken thighs
3 TBS. flour
 $\frac{3}{4}$ tsp. salt
2 medium sized red potatoes, sliced thin
2 - 14 $\frac{1}{4}$ to 16oz. cans stewed tomatoes
1 - 12oz. can whole kernel corn
1 - 10oz. package frozen lima beans
1 chicken flavored bouillon cube or envelope

- 1) In an 8 qt. Dutch oven over medium-high heat, cook bacon until brown. Remove bacon to paper towels to drain. Spoon off all but 1 TBS. bacon drippings.**
- 2) Cut chicken into bite size pieces. Combine flour and salt and coat chicken in drippings; cook chicken until browned.**
- 3) Add potatoes, tomatoes, corn, lima beans, bouillon and 3 cups of hot water.**
- 4) Over high heat, heat to boiling, reduce heat to medium, cover and cook 10 minutes or until chicken and vegetables are tender. Sprinkle with bacon.**

Makes 6 servings

28 - ALL THINGS LADLED

WHERE'S THE BEEF



30 - WHERE'S THE BEEF

PAN-SEARED STEAKS WITH SHALLOT SAUCE

| | |
|---|----------------------------------|
| 2 Top Loin (New York strip) steaks | 1 shallot, finely chopped |
| ½ cup canned beef broth | 1½ TBS. chilled butter |
| 3 TBS. Sherry wine vinegar | ¼ tsp. dried tarragon |

- 1) Sprinkle steaks with salt and pepper. Heat medium skillet over medium-high heat. Add steaks and cook about 4 minutes per side for rare; transfer to plates.
- 2) Add remaining ingredients to skillet. Boil until sauce thickens, scraping up any browned bits, about 3 minutes.
- 3) Spoon sauce over steaks.

BARBARA'S MEAT LOAF

| | |
|--------------------------------------|----------------------------------|
| 2 lb. hamburger | 1/3 cup chopped onion |
| ¾ cup bread crumbs (2 slices) | 1/3 cup green bell pepper |
| ½ cup milk | celery salt |
| 1 egg | 2 cloves garlic |
| 1 TBS. Worcestershire sauce | salt and pepper |
| 2 TBS. Ketchup | |

- 1) Mix all ingredients together (saving some onion and bell pepper) and mold into an oblong shape.
- 2) Cover the top with onions, bell pepper, salt, pepper and ketchup.
- 3) Bake at 350 degrees for 1½ hours.

32 - WHERE'S THE BEEF

BARBECUED POT ROAST

Chuck 7-bone pot roast or Center Cut Pot Roast or Chuck Roast

| | |
|---|-----------------------|
| 2 TBS. oil | 1 TBS. salt |
| 2 onions sliced | 1 tsp. dry mustard |
| 1 garlic clove, minced | ¼ tsp. pepper |
| 1 - 8 oz. tomato paste | 2 bay leaves |
| 2/3 cup packed light brown | 2 TBS. Worcestershire |
| 1 beef chuck 7-bone (about 4 lbs, cut 2" thick) | ½ cup cider vinegar |

- 1) About 4 hours before serving, in oil, brown roast on both sides on medium high heat. Remove meat to platters.
- 2) Over medium heat, cook onions and garlic (in beef drippings) until lightly browned (about 5 minutes), stirring occasionally.
- 3) Spoon drippings from Dutch Oven. Stir in tomato sauces and other ingredients.
- 4) Add meat back in and simmer covered for about 2 ½ hours. Can add cut potatoes and carrots about 45 min. before it's done.

MARIA'S FLANK STEAK MARINADE

| | |
|---------------------------------------|-------------------------|
| 1½ cups dark beer (12 oz. can) | 1 tsp. salt |
| 3 TBS. soy sauce | ½ cup olive oil |
| 2 TBS. sugar | ¼ tsp. Tabasco sauce |
| 2 cloves garlic (pressed) | 2½ - 3 lbs. flank steak |
| 1 TBS. fresh ginger peeled and grated | 3 green onions (minced) |

- 1) Marinate steak 24-48 hours and then grill 5 minutes each side.
- 2) Slice thin on diagonal.

I use this marinade for many things. It's great with chicken

ROASTED RIB-EYE STEAK W/ COUNTRY VEGGIES

| | |
|---------------------------------------|---------------------------|
| 1 - 14 oz. can low-salt chicken broth | 1 - 14 oz. can beef broth |
| 1 cup Madeira | |

1) Boil both broths and Madeira in a heavy, medium saucepan over med-high heat until reduced to 1 cup, about 20 minutes (broth mixtures can be made 1 day ahead. Cool; cover and chill).

| | |
|--|------------------|
| 6 baby carrots, peeled | 1 TBS. olive oil |
| 4 slender baby white potatoes, peeled, halved lengthwise | |
| 2 small turnips (each about 3 oz.), peeled, quartered | |

2) Preheat oven to 375 degrees. Toss these 4 ingredients in medium bowl. Sprinkle with salt and pepper. Transfer to a large non-stick ovenproof skillet. Roast in oven 20 minutes. Transfer veggies to platter.

| |
|---|
| 1 - 20 oz. center-cut Rib-Eye steak (about 1¾ - 2 inches thick) |
| 2 tsp. chopped fresh thyme |

- 3) Place same skillet over high heat. Sprinkle steak with salt and pepper. Add to skillet and cook until browned, about 3 minutes per side. Return veggies to skillet. Sprinkle with thyme.
- 4) Roast in oven until veggies are tender and thermometer inserted into thickest part of beef registers 125 degrees for medium-rare, about 35 minutes. Transfer steak and vegetables to platter, tent with foil and let stand 10 minutes. Reserve skillet.
- 5) Add broth mixture to same skillet. Bring to boil, scraping up browned bits. Continue to boil until reduced and slightly thickened, about 3 minutes. Season with sauce to taste with salt and pepper. Serve steak and vegetables, passing sauce separately.

Makes 2 servings

34 - WHERE'S THE BEEF

GLAZED CORNED BEEF

| | |
|--|------------------------------------|
| 3 lbs. Corned Beef | 1 cup dark orange marmalade |
| 4 TBS. prepared Dijon-style mustard | 4 TBS. brown sugar |

- 1) Place corned beef in large pot and cover with boiling water. Bring to a boil, lower heat, cover partially and simmer as slowly as possible for 3 hours, or until very tender when tested with a fork.
- 2) Preheat oven to 350 degrees.
- 3) Mix marmalade, mustard and sugar together in a small bowl.
- 4) When meat is done, remove from pot and drain. Place meat on an ovenproof serving dish and pour marmalade mixture over it, coating thoroughly.
- 5) Bake corned beef for 30 minutes, or until glaze is crisp and brown. Serve hot or at room temperature. Recommend serving with horseradish sauce (recipe below).

Serves 6-8

HORSERADISH SAUCE

| | |
|------------------------------------|-----------------------------|
| ½ cup whipping cream | ¼ tsp. salt |
| ¼ tsp. dry mustard | dash of white pepper |
| 3 TBS. prepared horseradish | |

- 1) In small bowl, beat whip cream, salt, mustard and pepper until soft peaks form.
- 2) Fold in horseradish.

Serve with corned beef or beef.

TAMALE PIE

| | |
|-----------------------------------|--------------------------------------|
| 2 lbs. ground beef | 1 can mushrooms |
| 1 large onion chopped | ½ lb. Cheddar cheese |
| 1 bell pepper, chopped | 1 package corn tortillas |
| 1½ tsp. chili powder | 1 can ripe black olives (cut) |
| 2 cloves crushed garlic | Use a little hot sauce |
| 1 large can whole tomatoes | salt and pepper |
| 1 small can whole corn | |

- 1) Brown hamburger and add onion and bell pepper.
- 2) Add chili powder, garlic and salt and pepper to taste.
- 3) Add tomatoes, corn and mushrooms and simmer at least 30 minutes.
- 4) Add pitted olives
- 5) Line baking dish with tortillas. Add layer of hamburger mixture, then cheese, then tortillas; repeat until all is layered up. End with cheese on top and a few olives.
- 6) Bake for 1 hour at 300-325 degrees.

BEEF STROGANOFF

| | |
|--|--------------------------|
| TBS. olive oil or cooking oil | ½ cup sherry or bouillon |
| 1 onion, finely chopped | Salt and pepper |
| ½ lb. mushrooms, sliced | 1 pint sour cream |
| 1 lbs. round steak or stew meat, cut ¼" thick | 1 TBS. flour |
| 1 TBS. tomato paste or 1 tomato, peeled and sliced | |

- 1) Cut round steak into strips ¼" wide and 1" long and brown meat in olive oil.
- 2) Push meat to one side of skillet and add onions and mushrooms; sauté until onion is soft; mix with meat.
- 3) Stir in tomato paste. Sprinkle flour over all and blend well.
- 4) Add sherry and stir until a gravy is formed. Season to taste.
- 5) Cover and cook until meat is tender (about one hour)
- 6) Blend in sour cream; heat but do not boil. Serve over noodles

Makes 6 servings

BIRDS OF A FEATHER



GÁZ a
háztartásban

38 - BIRDS OF A FEATHER

PESTO-CRUSTED CHICKEN BREASTS

| | |
|---|--------------------------|
| 1 - 7-oz. package refrigerated pesto | ½ cup chopped walnuts |
| 4 TBS. fresh lemon juice | 1 tsp. grated lemon peel |
| 1 TBS. olive oil | Lemon wedges |
| 4 skinless chicken breast halves with bones | |

- 1) Preheat oven to 425 °F.
- 2) Blend pesto, chopped walnuts, 2 TBS. lemon juice and grated lemon peel in processor just until combined.
- 3) Place chicken on large rimmed baking sheet. Coat all of chicken with pesto mixture. Drizzle with oil and bake chicken until cooked through, about 30 minutes. Transfer chicken to platter. Tent with foil to keep warm.
- 4) Strain pan juices into small bowl, pressing on solids in strainer to extract as much liquid as possible.
- 5) Whisk in remaining 2 TBS. lemon juice.
- 6) Season sauce to taste with salt and pepper. Spoon sauce over chicken. Garnish with lemon wedges and serve.

Serves 4

EASY BAKE CHICKEN

- 1) In oven, melt 1 cube of unsalted butter in a 9X12 baking pan.
- 2) Shake pieces of chicken in a brown bag using 1 cup Bisquick.
- 3) Place pieces of chicken in pan and bake at 450 degrees for 1 hour.
Turn chicken and bake for another 15 minutes.

I reduce the baking time. Check for browning.

CHICKEN A L'ORANGE

| | |
|---|---|
| 3 TBS. unsalted butter | $\frac{3}{4}$ cup heavy cream |
| $\frac{1}{4}$ lb. shallots (4 medium), thinly sliced | 2 tsp. chopped fresh rosemary |
| $1\frac{1}{2}$ cups fresh orange juice | chopped fresh parsley |
| 12 skinless boneless chicken thighs ($2\frac{1}{2}$ lbs.) trimmed | |

- 1) Preheat oven to 200°F.
- 2) Pat chicken dry and season well on both sides with salt and pepper.
- 3) Heat $1\frac{1}{2}$ TBS. butter in a 12-inch heavy skillet over moderately high heat until foam subsides; then brown half of chicken, about 3 minutes on each side.
- 4) Transfer with tongs to a plate and brown remaining chicken in remaining $1\frac{1}{2}$ TBS. butter.
- 5) Return all chicken to skillet and add shallots, rosemary, and orange juice; then simmer, covered, until chicken is tender and cooked through (20 to 25 minutes). Transfer chicken with tongs to an ovenproof serving platter and keep warm, covered, in oven.
- 6) Boil cooking liquid, uncovered, until reduced by half (to about $\frac{3}{4}$ cup), about 3 minutes. Add cream and boil, stirring, until slightly thickened, about 6 minutes.
- 7) Pour sauce over chicken, garnish with parsley and serve immediately.

Serves 4, I always cut this in half (two thighs per person)

CHICKEN TERIYAKI MARINADE

| | |
|-------------------|------------------------|
| 1/2 cup salad oil | 1/4 cup vinegar |
| 1/4 cup soy sauce | 1 TBS. sugar |
| 1/4 cup sherry | 2 cloves garlic minced |

- 1) Mix ingredients. Add to chicken and let set overnight.

CRANBERRY CHICKEN

| | |
|-----------------------------|---------------------------------------|
| Chicken pieces | 1 package dry Lipton's Onion soup mix |
| 1 can whole cranberry sauce | 1 regular bottle Catalina dressing |

- 1) Mix cranberry sauce, Catalina dressing and dry soup together in a 9X13" pan. Place chicken on top of mixture.
- 2) Cover with foil and cook at 325 degrees for 1 hour. Uncover, turn meat and brown for another 30 minutes.

I prefer chicken breasts but use any part of the chicken you like.

POULTRY-FANTASTIC CHICKEN

| | |
|---|--------------------------------|
| 1 bottle Russian salad dressing | 2 chickens or 7 chicken pieces |
| 1 medium jar of Apricot-Pineapple preserves | |
| 1 package Lipton Onion dry soup mix | |

- 1) After placing chicken in a large casserole dish, pour the rest of the ingredients over and bake at 350 for 1 hour. Serve with rice.

42 - BIRDS OF A FEATHER

PARMESAN DIJON CHICKEN

| | |
|---|-------------------------------|
| 1 cup lightly packed grated Parmesan | 2-3 slices white bread |
| 1/3 cup melted butter | 2/3 cup Dijon mustard |
| 8 boned and skinned chicken breasts (halves) | 3 TBS. dry white wine |

- 1) Tear bread in pieces and whirl in a food processor until coarse crumbs form.**
- 2) Put 1½ cups of crumbs into an 8- 9" wide pan. Mix with cheese and butter.**
- 3) In another 8-9" wide pan, mix mustard and wine; coat chicken in this mixture.**
- 4) Dip chicken in wine mixture, then one side in crumbs.**
- 5) Bake on greased cookie sheet, crumb side up, at 450 degrees for 30 minutes.**

ENCHILADAS CON POLLO

| | |
|---|--------------------------------------|
| 2 cups shredded Monterey Jack Cheese | 12-16" flour tortillas |
| 2 cups shredded cooked chicken | 1/3 cup chopped tomatoes |
| 1/3 cup sliced pitted ripe olives | 1/4 cup chopped green chilies |
| 3½ cups prepared chunky taco sauce | |

- 1) Preheat oven to 350 degrees.**
- 2) Combine half of cheese with next 5 ingredients.**
- 3) Mix well with one cup taco sauce.**
- 4) Dip each tortilla in remaining taco sauce; add 1/3 cup filling, and roll up and place seam side down in buttered 13X9" baking dish. Spread remaining sauce over tortillas.**
- 5) Cover with foil and bake 30 minutes.**
- 6) Remove foil and sprinkle with remaining cheese. Melt cheese in oven.**

44 - BIRDS OF A FEATHER

LEMON CHICKEN

| | |
|-------------------------------------|----------------------------------|
| 6 Chicken Breast | salt and pepper |
| 1½ cups flour | 4 TBS. butter (for sauce) |
| 1/3 cup butter (for chicken) | ½ lemon |
| 2 TBS. olive oil | 4 TBS. chopped parsley |

- 1) Wash, dry and pound chicken breasts.
- 2) Melt butter and oil in large skillet.
- 3) Put flour in plastic bag and drop breast in to coat.
- 4) Regulate heat to moderately high and put chicken breast in the skillet. Cook approximately 3 minutes on each side.
- 5) When they are done, salt and pepper them and put in oven-proof dish at 250 degrees. Keep warm.

SAUCE:

- 6) Add 4 TBS. butter to chicken skillet and melt, scraping up brown bits in pan.
- 7) Remove from heat and add 4 TBS. chopped parsley and juice from ½ of a lemon. Pour hot sauce over breast and serve.

SECRETS OF THE SEA



SAVANNAH CRAB CAKES

(with Roasted Pepper-Chive Aioli)

| | |
|--|-------------------------------|
| 1 lb. crabmeat, picked free of shell | 1 tsp. dry mustard |
| ½ cup crushed Ritz crackers | Juice of ½ of a lemon |
| 3 green onions, finely chopped, with tops | ¼ tsp. garlic powder |
| ½ cup finely chopped bell pepper | 1 tsp. salt |
| ¼ cup mayonnaise | Dash of cayenne pepper |
| 1 egg | flour for dusting |
| 1 tsp. Worcestershire sauce | ½ cup peanut oil |

- 1) Mix all ingredients together except flour and peanut oil.
- 2) Shape into round patties and dust with flour.
- 3) Panfry in hot peanut oil over medium heat until browned, 4-5 minutes.
- 4) Flip and panfry on other side until golden. Serve with Pepper-Chive Aioli (recipe follows).

ROASTED PEPPER-CHIVE AIOLI

| | |
|--|------------------------------|
| ½ cup mayonnaise | 3 tsp. lemon juice |
| 1 TBS. plus 1½ tsp. minced fresh chives | 1½ tsp. minced garlic |
| 1/3 cup chopped, drained canned roasted red peppers | |

- 5) In small bowl, mix mayo, red peppers, chives, lemon juice and garlic until well blended. Serve with Crab Cakes.

Serves 4-6

FRESH CRAB MARINADE

| | |
|---|-------------------------|
| 2/3 cup lemon juice (bottled) | 2 TBS. mayonnaise |
| 1/3 cup olive oil | 1 TBS. crushed parsley |
| 3 cloves garlic (crushed) | 1 TBS. French's mustard |
| 1 package good seasons dressing (Italian) | |

- 1) Mix together all ingredients. Add cooked cracked crab about 3 hours before serving.
- 2) Use one cooked crab per person.

Serves 4

SHRIMP IN GARLIC

| | |
|--|--------------------------------|
| 5 TBS. dry white wine | 1/8 tsp. ground cumin |
| 3 TBS. olive oil | Salt and freshly ground pepper |
| 4 garlic cloves, minces | freshly cooked rice |
| 1/4 cup (1/2 stick) butter | 1/4 tsp. dried basil, crumbled |
| 1/4 tsp. dried oregano, crumbled | |
| 16 uncooked medium shrimp, deveined (tails intact) | |

- 1) Peel and cut each shrimp in half length-wise.
- 2) Combine wine, oil and garlic in medium bowl. Cover and refrigerate 2-24 hours.
- 3) Melt butter in heavy large skillet over medium heat. Add shrimp with marinade, basil, oregano and cumin. Season with salt and pepper.
- 4) Stir until shrimp are pink, about 4 minutes. Serve immediately with rice.

SHRIMP IN CREOLE SAUCE

| | |
|----------------------------------|-------------------------------|
| 1 lb. raw shrimp | 1 crushed bay leaf |
| 4 TBS. butter | 2 cups stewed tomatoes |
| ¾ cup minced onion | ½ tsp. paprika |
| 1 cup minced green pepper | 1 tsp. salt |
| ½ minced garlic clove | 1/8 tsp. black pepper |
| 1 tsp. chili powder | |

- 1) Peel raw shrimp; wash and de-vein.
- 2) Melt butter in skillet or saucepan; add onion, green pepper and garlic (chili powder and bay leaf may be added).
- 3) Simmer for 10 min., then add tomatoes, paprika, salt and pepper and boil for 5 min. Add the shrimp and boil 10 min. longer.
- 4) Serve on bed of hot, boiled rice.

SCAMPI

| | |
|--|-------------------------------------|
| 3 lbs. shelled uncooked shrimp | ¼ cup olive oil |
| ¼ cup butter | Salt and pepper |
| 8 cloves garlic, finely chopped | ½ cup finely chopped parsley |

- 1) Wash and dry shrimp. Sauté shrimp in hot oil and butter for 5 minutes. Remove to hot serving platter and season with salt and pepper.
- 2) Add chopped garlic and parsley to oil remaining in pan and cook for 1 minute. Pour this sauce over the shrimp and serve immediately.

Serves 6

KEY WEST SHRIMP BOIL

(With Key Lime Mustard Sauce)

| |
|---|
| 2½ lbs. large shrimp, cleaned and deveined |
|---|

| |
|---|
| 1 - 12 oz. can or bottle of beer |
|---|

| |
|---------------------------------|
| 1 TBS. Old Bay seasoning |
|---------------------------------|

- 1) Rinse shrimp and drain.
- 2) Pour beer into stainless steel pan and add seasonings. Bring to boil and add shrimp.
- 3) Cook until shrimp turn pink

DO NOT overcook.

SAUCE:

| |
|--------------------------|
| 8 TBS. Mayonnaise |
|--------------------------|

| |
|------------------------------|
| 2 TBS. Key Lime juice |
|------------------------------|

| |
|---|
| 8 tsp. American style prepared mustard |
|---|

| |
|---------------------------------|
| salt and pepper to taste |
|---------------------------------|

- 1) Combine in a small bowl and serve with shrimp.

Serves 4

FRIED RED SNAPPER

| |
|-------------------|
| ¾ lb. Fish |
|-------------------|

| |
|---------------------|
| 1 egg beaten |
|---------------------|

| |
|---------------------|
| Bread crumbs |
|---------------------|

| |
|--------------|
| Flour |
|--------------|

| |
|------------------------|
| Salt and pepper |
|------------------------|

- 1) Salt and pepper fish and then dredge in flour. Then dip both sides in egg and then both sides in bread crumbs.
- 2) Fry in butter and oil (2 TBS.). Fry about 5 minutes on each side.

Serves 2

GONE HOG WILD



52 - GONE HOG WILD

PORK LOIN BACK RIBS BAR-B-Q

- 1) Broil ribs about 8 minutes on each side; do not separate.
- 2) Bake 275 degrees 1½ hours, basting about every 15 minutes with Kraft Hickory Smoke.

BARBECUED PORK TENDERLOIN

| | |
|--|---------------------------|
| 1 or 2 pork tenderloin (¾ to 1 lb.) | 1 TBS. salad oil |
| 1 clove garlic, minced or mashed | 3 TBS. rice vinegar |
| ¾ tsp. ground ginger | 1 TBS. soy sauce |
| 1/8 tsp. crushed dried hot red chilies | 1 tsp. corn starch |
| ½ tsp. dry mustard | ½ tsp. grated orange peel |
| 2 TBS. firmly packed brown sugar | |

- 1) Trim and discard excess fat and membrane from pork.
- 2) In a deep bowl, mix garlic, ginger, chilies, mustard, brown sugar, orange peel, oil, vinegar, and soy.
- 3) Roll pork in mixture. Cover, and chill at least 30 min or up to 3 hours; turn meat over several times.
- 4) Lift meat from marinade, drain briefly and place on a lightly greased grill, 4-6" above a solid bed of hot coals. Brush pork with marinade, cover grill and open dampers. Cook meat, turning to brown evenly and basting occasionally with marinade, until a meat thermometer inserted into thickest portion registers 150-155 degrees, about 20 minutes.
- 5) Transfer to platter, and keep warm. Add water and remaining marinade to make ½ cup total. Add cornstarch and stir over high heat until boiling.
- 6) To serve, cut meat crosswise into thin slices.

Serves 2 – 4 (about ½ lb. per person)

TAHOE BRUNCH

| | |
|---|-------------------------------|
| 12 slices white bread with crust removed | 1 tsp. dry mustard |
| 3 TBS. soft butter | 1 lb. grated cheese |
| ½ cup butter | 5 eggs |
| ½ lb. sliced mushrooms | 2½ cups milk |
| 2 cups thin sliced onions | 3 tsp. Dijon mustard |
| 1½ lbs. Italian sausage | ½ tsp. nutmeg |
| 1 tsp. salt | 2 TBS. chopped parsley |
| ¼ tsp. pepper | |

- 1) Butter bread slices with soft butter and set aside.
- 2) Melt butter, add salt and pepper and brown mushrooms 5 to 8 minutes.
- 3) Cook sausage and cut into bite size pieces.
- 4) Grease 9x13 pan and layer half the bread, mushrooms, onions, sausage and cheese. Add another layer, ending with the cheese.
- 5) Mix eggs, milk, mustard and nutmeg and pour over bread. Cover and refrigerate overnight.
- 6) Bake at 350 for one hour. Sprinkle with parsley and serve.

PORK-CHOPS WITH WINE

| | |
|------------------------------------|---------------------------------|
| 6 pork chops | 1 cup beef bouillon |
| 1 TBS. shortening | ½ cup dry red wine |
| 3 TBS. minced onion | salt and pepper to taste |
| 1 TBS. prepared mustard | 1 TBS. corn starch |
| 1 TBS. Worcestershire sauce | |

- 1) Brown pork chops in shortening.
- 2) When good and brown, add onion, mustard, Worcestershire sauce, bouillon, red wine, salt and pepper. Cover and simmer for 45 minutes or until chops are tender.
- 3) Remove chops and add the corn starch mixed with water to dissolve; stir until smooth. Serve over chops.

GARLIC AND SOY GRILLED PORK CHOPS

4 boneless center-cut pork loin chops, trimmed of fat

1 TBS. soy sauce

2 tsp. minced garlic

½ tsp. Paprika

½ tsp. salt

¼ tsp. ground black pepper

fresh herbs for garnish

- 1) Sprinkle the pork chops all over with soy sauce, garlic, paprika, salt and pepper. Cover and refrigerate at least 20 minutes or up to 2 hours.
- 2) Coat a grill rack or broiler-pan rack with cooking spray. Preheat grill or broiler.
- 3) Cook the pork chops 4" from the heat, turning once halfway through cooking time, for 10-12 minutes, or until a thermometer inserted in the center of a chop registers 155 degrees and the juices run clear.
- 4) Garnish with fresh herbs.

HAM AND SWISS SANDWICHES

1 lb. sliced ham

2 TBS. mustard (Dijon)

¾ lb. sliced Swiss cheese

chopped onion to taste

½ cup melted butter

8 hamburger rolls

1 TBS. poppy seeds

- 1) Mix melted butter, poppy seeds, mustard and onion.
- 2) Let stand until butter congeals and then spread on rolls.
- 3) Place 2 slices of cheese and ham on each roll. Wrap each in foil and bake for 20 minutes at 350 degrees.

Serves 8, I like to make these and freeze them.

56 - GONE HOG WILD

OODLES OF NOODLES



PEPPY LASAGNA

| | |
|--|---|
| 1 lb. bulk Italian Sausage | ¼ tsp. pepper |
| ½ cup chopped onion | 10 oz. Lasagna noodles |
| ½ cup chopped celery | 3 cups Cottage cheese or ricotta |
| ½ cup chopped carrot | ½ cup Parmesan cheese |
| 1- 6 oz. can tomato paste | 1 tsp. salt |
| 2 TBS. snipped parsley | ½ tsp. dried oregano, crushed |
| 16 oz. Mozzarella cheese, thinly sliced or grated | |
| 1-16 oz. can (2 cups) tomatoes (cut up) | |
| 2 beaten eggs | |

- 1) In skillet, cook sausage, onion, celery and carrot until meat is lightly browned. Drain off excess fat.
- 2) Stir in tomatoes, tomato paste, salt, oregano and the first ¼ tsp. pepper. Simmer, uncovered, 30 minutes, stirring occasionally.
- 3) Cook lasagna according to package directions; drain well.
- 4) Combine Ricotta, Parmesan, eggs, parsley and the remaining pepper.
- 5) Place half the noodles in a greased baking dish. Spread with half the cheese filling. Add half of the Mozzarella and half of the meat sauce. Repeat layers.
- 6) Bake uncovered in a 375 degree oven for 30 minutes or longer. Let stand 10-15 minutes before serving.

Makes 10-12 servings.

TORTELLINI WITH WALNUT SAUCE (S)

| | |
|---|--------------------------------|
| Walnut Butter Sauce: | Walnut Sauce: |
| 1/3 cup unsalted butter | 3 TBS. butter |
| 1/4 cup grated Parmesan cheese | 3 TBS. chopped walnuts |
| 1/4 cup chopped walnuts, toasted | 3/4 cup heavy (double) cream |
| 1 TBS. minced flat-leaf parsley (Italian) | 1/2 cup grated Parmesan |
| salt and freshly ground pepper | 1 TBS. fresh flat leaf parsley |
| | freshly ground pepper |

FOR WALNUT SAUCE:

- 1) In a small saucepan over medium-low heat, cook butter until it foams. Add the walnuts and sauté for 2 minutes. Add the cream, Parmesan cheese and parsley and pepper to taste. Bring to a simmer.
- 2) Reheat before serving. Serve over cooked Tortellini or other pasta.

FOR WALNUT BUTTER SAUCE:

- 1) In a small saucepan over low heat, melt the butter. Add the Parmesan, walnuts and parsley and salt and pepper to taste. Stir to mix well.
- 2) Reheat before serving. Serve over cooked Tortellini or other pasta.

Serves 6, I also add 1/3 cup of pesto sometimes.

Use only one of the sauces, my favorite is the Walnut Sauce.

SPINACH LINGUINI WITH SALMON, LEMON, AND DILL

| | |
|---|----------------------------|
| 6 TBS. unsalted butter | 1 garlic clove, crushed |
| 2 TBS. chopped fresh dill | 12 ounces Spinach Linguine |
| 1 tsp. finely grated lemon zest | 3 TBS. fresh lemon |
| 1 cup fresh cooked salmon (or chicken breast) | |

- 1) Heat butter in a skillet; stir in garlic; sauté 1 minute. Add salmon, lemon juice, lemon zest, and dill; do not stir.
- 2) Meanwhile, cook the linguine in plenty of boiling salted water until al dente, or firm to the bite, about 12 minutes; drain. Place linguine in a large shallow bowl; add the salmon sauce; toss just once, being careful not to break up the pieces of salmon.

Serves 4

LINGUINI WITH GARLIC-CLAM SAUCE

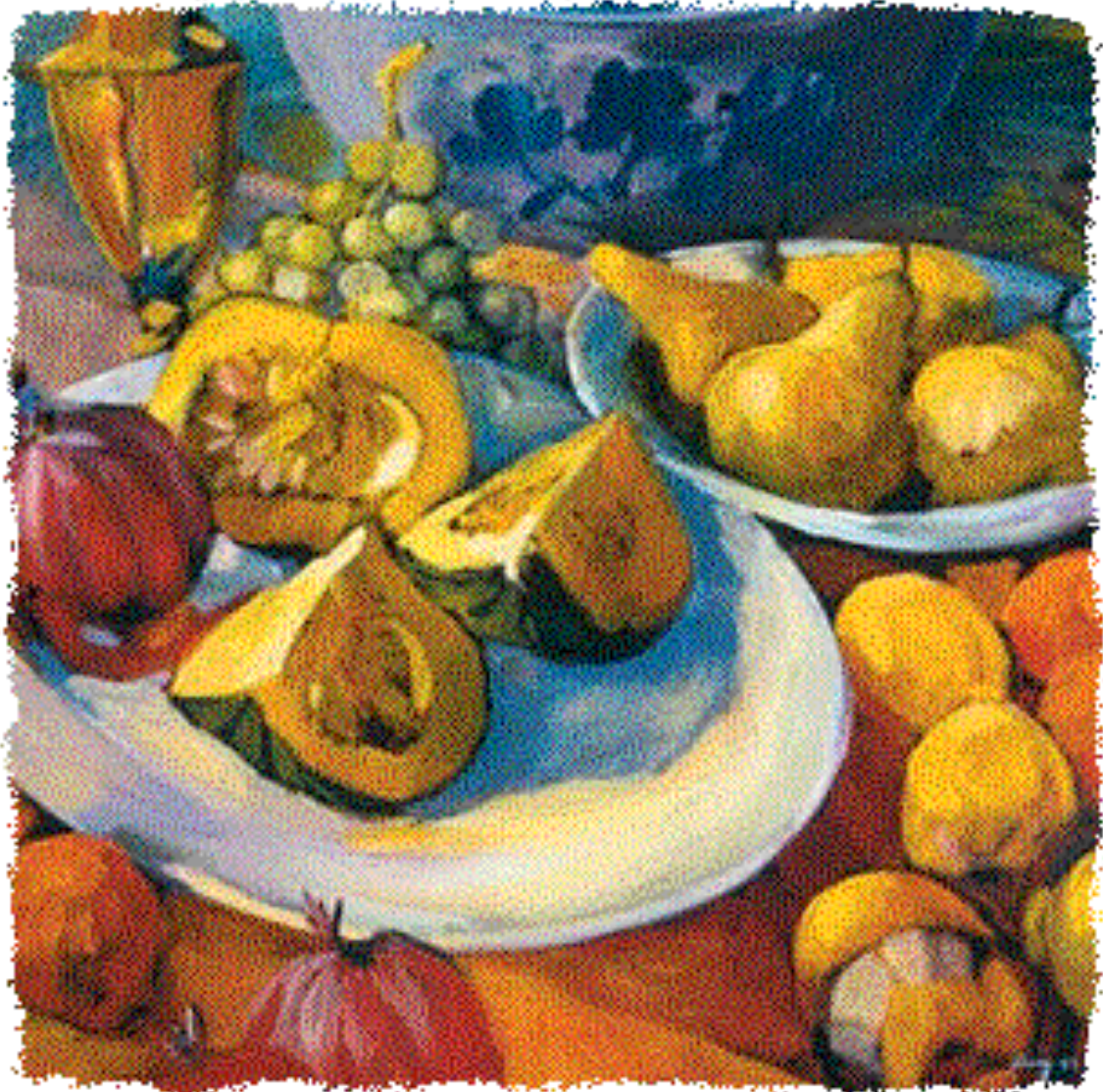
| | |
|--|-----------------------------|
| 5 TBS. butter | ¼ cup chopped fresh parsley |
| ¼ cup vegetable oil | 1 cup grated Monterey Jack |
| 1 – 8 oz. package linguini, cooked | 3 garlic cloves, minced |
| 2- 6½ oz. cans minced clams, drained (juices reserved) | |

- 1) Melt butter with oil in medium skillet over medium heat. Add garlic and stir until golden.
- 2) Remove from heat and mix in clam juice and parsley.
- 3) Return to heat and bring to boil. Reduce heat and simmer 10 minutes.
- 4) Stir in clams and cheese and cook until cheese melts, about 3 minutes.
- 5) Arrange pasta on serving platter. Pour clam sauce over pasta.

Serves 2

62 - OODLES OF NOODLES

SIDE KICKS



64 - SIDE KICKS

ROASTED COUNTRY VEGGIES

| | |
|---|------------------|
| 4 slender white potatoes, peeled, and halved lengthwise | |
| 2 small turnips (3 oz. ea) peeled and quartered | |
| 6 baby carrots, peeled | 1 TBS. olive oil |
| ½ tsp. kosher salt | ½ tsp. pepper |

- 1) Toss with salt, pepper and olive oil
- 2) Roast at 400 degrees for 45 minutes

Serves 2

ROASTED ROOT VEGETABLES

| | |
|---|------------------|
| 2 large carrots, peeled, halved lengthwise, cut crosswise into 1½ inch pieces | |
| 2 small rutabagas, peeled, cut into 1½ inch pieces | |
| 2 small turnips, peeled, cut into 1½ inch pieces | |
| 6 pearl onions, unpeeled | 3 TBS. olive oil |

- 1) Preheat oven to 450 degrees.
- 2) Combine vegetables and oil in a medium bowl; toss to blend.
- 3) Sprinkle generously with salt and pepper. Spread in rimmed baking sheet.
- 4) Roast for 40 minutes.

Serves 2

ROASTED WINTER VEGETABLES

| | |
|--------------------|----------------------|
| 1 butternut squash | 1 sweet potato |
| 2 turnips | 6 carrots, cut large |

- 1) Toss with salt, pepper and olive oil.
- 2) Roast at 400 degrees for 45 minutes.

Serves 2

ROASTED CARROTS

| | |
|---|----------------------------|
| 12 carrots | 3 TBS. good olive oil |
| 1 ¼ tsp. kosher salt | ½ tsp. fresh ground pepper |
| 2 TBS. Minced fresh dill or flat-leaf parsley | |

Preheat oven to 400 degrees.

- 1) If carrots are thick, cut them in half lengthwise, if not, leave them whole.
- 2) Slice the carrots diagonally into 1 ½ inch slices.(the carrots will get smaller while cooking, so make the slices big)
- 3) Toss them in a bowl with olive oil, salt, and pepper.
- 4) Place on a baking sheet in one layer and roast in oven for 20 minutes.
- 5) Toss carrots with dill or parsley to taste.

Serves 6

ROASTED BRUSSELS SPROUTS

| | |
|------------------------------------|-----------------------|
| 1½ lbs. Brussels sprouts | 3 TBS. good olive oil |
| ½ tsp. freshly ground black pepper | ¾ tsp. kosher salt |

Preheat the oven to 400 degrees.

- 1) Cut off the ends of the Brussels sprouts and pull off any yellow outer leaves. Mix them in a bowl with the olive oil, salt, and pepper.
- 2) Turn them out on a baking sheet and roast for 35 to 40 minutes, until crisp outside and tender inside. Shake the pan from time to time, to brown the Brussels sprouts evenly. Sprinkle with more kosher salt (I like these salty like French fries) and serve.

POTATOES DAUPHINE

| | |
|--|-------------------------|
| 1 ½ cups heavy cream | 1 clove garlic, crushed |
| 6 Idaho potatoes, peeled and sliced thin | ½ tsp. salt |
| ½ cup grated Swiss cheese | dash of nutmeg |
| 2 TBS. butter | ¼ cup Parmesan cheese |

- 1) Put creamed, butter, garlic and nutmeg in a pan and simmer over low heat for 10 minutes until cream is reduced 1 cup and is slightly thickened.
- 2) Butter an 12 x 8 x 2 casserole dish and arrange 1/3 of the potatoes in the bottom of the dish. Add 1/3 of the combined chesses and season with salt and pepper.
- 3) Repeat, making three layers.
- 4) Dot with butter and pour cream mixture over top.
- 5) Bake one hour at 300 degrees.

Serves 6

CRISPY BAKED NEW POTATOES WITH ROSEMARY

| |
|--|
| 2 lbs. small red-skinned potatoes, halved |
| 2 TBS. olive oil (preferably extra-virgin) 4 tsp. chopped fresh rosemary |

Preheat oven to 400 degrees.

- 1) Toss potatoes with oil and rosemary in large bowl to coat.
- 2) Arrange potatoes, cut side up, on large baking sheet. Sprinkle with salt and pepper.
- 3) Bake until potatoes are tender inside and deep golden brown and crisp outside, turning occasionally, about 45 minutes.

THANKSGIVING POTATOES

9 large baking potatoes, peeled and diced

½ cup (1 stick) unsalted butter, room temperature

12 oz. crème cheese, room temperature

¾ cup sour crème

Salt and freshly ground black pepper to taste

½ tsp. ground nutmeg

- 1) Place the diced potatoes in a large saucepan and add water to cover.
- 2) Heat to boiling, reduce heat and simmer over medium heat until tender. Drain
- 3) Place the potatoes in a mixer bowl. Cut the butter and crème cheese into small pieces and add to potatoes. Beat with electric mixer until light and fluffy. Beat in sour cream . Season with nutmeg and salt and pepper to taste.

Serves 8, I prepare these in advance and put them in a buttered casserole dish. Re-heat in 300 degree oven for 20 – 30 minutes.

FRIED POTATOES

- 1) Boil unpeeled red potatoes about 10 minutes. Cool and cube.
- 2) Cut 1 red onion.
- 3) In fry pan, heat 2 TBS. butter and 2 TBS. oil and put onion and potatoes and salt and pepper (to taste) in pan and cook on medium until brown. You do not have to cover.

DELICIOUS POTATOES

| | |
|-------------------------------|-----------------------|
| 5 cups cooked, diced potatoes | 2 cups cottage cheese |
| 1 cup shredded Cheddar cheese | 2 tsp. garlic salt |
| 1 cup sour cream | |

- 1) Mix all ingredients together in the order given.
- 2) Bake at 350 degrees for 1 hour in buttered casserole dish.

Makes 3 servings.

STUFFED ZUCCHINI

| | |
|-------------------------------|-------------------------|
| 6 zucchini | ½ tsp. oregano |
| 2-3 eggs (beaten) | 1 tsp. sweet basil |
| 1 TBS. butter | 2 TBS. parsley |
| 3 TBS. onion (finely chopped) | olive oil |
| 1 cup parmesan cheese | 1 clove garlic (minced) |

- 1) Sauté garlic, oregano, basil, onion and parsley in butter.
- 2) Add Parmesan cheese and eggs.
- 3) Boil zucchini and cut in half. Remove filling, mash and add to above mixture.
- 4) Fill zucchini halves with mixture.
- 5) Place on cookie sheet and drizzle olive oil on top of filled zucchini shells.
- 6) Bake at 325-350 for about 20 minutes or until golden brown.

BARLEY AND PINE NUT PILAF

| | |
|------------------------------|-----------------------------|
| 1 cup pearl barley | ½ cup chopped fresh parsley |
| 6 TBS. butter | ¼ tsp. salt |
| 2 ounces (1/3 cup) pine nuts | ¼ tsp. pepper |
| 1 cup chopped green onions | 2 cans chicken broth |

- 1) Preheat oven to 350 degrees.
- 2) Rinse barley in cold water and drain.
- 3) In a 10-inch skillet, heat butter and brown pine nuts. Remove with slotted spoon and reserve.
- 4) Sauté green onions and barley until lightly toasted. Remove from heat.
- 5) Stir in nuts, parsley, salt and pepper. Spoon into 2-qrt. casserole dish.
- 6) Heat broth to boiling and pour over barley mixture. Stir, to blend well.
- 7) Bake, uncovered, for 1 hour and 10 minutes.

RICE PILAF

| | |
|-------------------------|---------------------|
| ¾ cube butter | salt and pepper |
| 1 cup long grain rice | 1 can chicken broth |
| 1½ to 2 coil vermicelli | |

- 1) Melt butter over medium heat. Add vermicelli and brown.
- 2) Add rice and chicken broth; salt and pepper to taste.
- 3) Cover, turn down and cook for 30 minutes.

Serves 4

ANGEL ISLAND BEANS

| | |
|---|--------------------------|
| 1 lb. hamburger | ¼ cup brown sugar |
| ¾ lb. Bacon | 1½ TBS. liquid smoke |
| 1 large onion (diced) | 3 TBS. vinegar |
| 2 large cans Pork and Beans (1 lb. 15 oz.) | Salt and pepper to taste |
| 1 regular can kidney beans (drained) | 1 cup ketchup |
| 2 regular can baby lima beans (drained) (can substitute 2 frozen boxes) | |

- 1) Brown hamburger, drain and put into crock pot.
- 2) Brown bacon, when almost ready, sauté onions along with bacon. Drain off grease and put bacon and onion in crock pot. Add rest of ingredients and stir.
- 3) Cook low in crock pot at least 4 hours. If your crock pot can't hold full amount, you can use 1 large and 1 medium can Pork & Beans.

FRIED OKRA

| | |
|---|-------|
| Okra (fresh or frozen) – if frozen cut into ½ inch chunks | |
| Crisco (a lot) | Milk |
| Corn Meal | Flour |
| Salt and pepper | |

- 1) Wash and cut okra if fresh.
- 2) Put oil in skillet and let it get pretty hot.
- 3) Dip okra in milk, then in cornmeal /flour mixture (1/2 meal, 1/2 flour). Cook on medium high until lightly brown. Remove and put on paper towel.

This is the same recipe for fried zucchini, but slice the zucchini a little thinner.

STIR-FRIED VEGETABLES

| |
|--|
| <p>2 TBS. vegetable oil</p> <p>4 oz. green beans, cut into 2-inch pieces</p> <p>4 small carrots, peeled, cut into matchstick-size strips</p> <p>1 red bell pepper, cut into matchstick-size strips</p> |
|--|

- 1) Heat oil in heavy large skillet over medium-high heat. Add vegetables and sauté until crisp-tender, about 8 minutes. Season to taste with salt and pepper.

Serves 6

STIR-FRY OF ASPARAGUS WITH CASHEWS

| | |
|---|--|
| <p>1½ lbs. asparagus</p> <p>1 TBS. finely chopped fresh ginger root</p> <p>½ cup coarsely chopped roasted cashews</p> | <p>2 tsp. sesame oil</p> <p>2 TBS. olive oil</p> <p>1 TBS. soy sauce</p> |
|---|--|

- 1) Cut off the tough lower stems of the asparagus and discard. Cut each stalk diagonally into 2 or 3 pieces.
- 2) Heat the oils together in a wok over high heat. Add the ginger and stir-fry for 1 minute.
- 3) Add the asparagus and stir-fry until tender but still crisp, 4 to 5 minutes.
- 4) Stir in the cashews and soy sauce. Serve immediately.

Serves 6

PEA PODS WITH ALMONDS

| | |
|---|--------------------------------|
| ½ cup water | 1 TBS. soy sauce |
| 1 tsp. instant chicken bullion granules | 1½ tsp. cornstarch |
| 2 TBS. butter or margarine | 2 TBS. slivered almonds |
| 1 - 6oz. package fresh or frozen pea pods | |
| 1 - 4oz. can sliced mushrooms (drained) or fresh | |

- 1) Combine water, soy sauce, cornstarch, bouillon and set aside.
- 2) Melt butter, or margarine in a 10" skillet.
- 3) Add almonds, stirring for 2 minutes or until lightly browned.
- 4) Add pea pods and stir-fry 2 minutes more.
- 5) Add mushrooms and cornstarch mixture and cook until thickened and bubbly, then cook 1 to 2 minutes more.

Serves 3 or 4, I use fresh pea pods and mushrooms, cooked separately.

CARROTS VICHY

| | |
|---|----------------------|
| 1 lb. carrots, peeled and sliced | 2 TBS. butter |
| ½ tsp. salt | 2 tsp. sugar |
| ¾ cup water | |

- 1) Slice carrots and place all ingredients in a saucepan. Bring to a boil and cook uncovered for about 20 minutes.
- 2) Serve sprinkled with chopped parsley.

74 - SIDE KICKS

CARROT & BROCCOLI WITH HORSERADISH SAUCE

| | |
|---|---------------------|
| ½ cup mayonnaise | ¼ cup milk |
| 2½ TBS. prepared horseradish | 2 TBS. minced onion |
| 1/8 tsp. salt | Dash of pepper |
| 2 (12 oz.) package fresh baby carrots - steamed | |
| 3 cups fresh broccoli (florets) - steamed | |

- 1) Combine all ingredients except carrots and broccoli and cook, over low heat (stirring constantly) until hot. Do not boil.
- 2) Spoon about 2 TBS. sauce on each plate; arrange warm vegetables on top and serve.

Serves 6

BROCCOLI DELISH

| | |
|--|--------------------------------------|
| 1 stick butter | 1 5 oz. jar Kraft Old English Cheese |
| 1 can mushrooms | 1 can Cream of Mushroom soup |
| ½ cup slivered almonds | 1 large onion (chopped) |
| 2 package frozen (or 2 heads fresh) broccoli (chopped) | |

- 1) Cook broccoli; drain. Add remaining ingredients to broccoli and put in shallow baking dish.
- 2) Bake at 350 degrees for 20 minutes. Stir before serving.

Less butter is OK

CARAMELIZED BUTTERNUT SQUASH

2 medium Butternut squash (4 to 5 lbs. total)

6 TBS. unsalted butter, melted ¼ cup light brown sugar, packed

½ tsp. freshly ground black pepper 1½ tsp. kosher salt

For this recipe, I don't even bother using a bowl; I just mix the ingredients right on the baking sheet.

- 1) Preheat the oven to 400 degrees.
- 2) Cut off and discard the ends of each butternut squash. Peel the squash, cut them in half lengthwise, and remove the seeds. Cut the squash into 1¼ - 1½ inch cubes and place them on a baking sheet.
- 3) Add the melted butter, brown sugar, salt, and pepper. With clean hands, toss all the ingredients together and spread in a single layer on the baking sheet.
- 4) Roast for 45 to 55 minutes, until the squash is tender and the glaze begins to caramelize. While roasting, turn the squash a few times with a spatula, to be sure it browns evenly. Taste for seasonings and serve hot.

Serves 10

HONEY GLAZED BUTTERNUT SQUASH

2 medium butternut squash, peeled, cut into ¾ inch cubes (6 cups)

¼ cup olive oil

¼ cup honey

- 1) Heat oil in heavy non-stick skillet over medium heat.
- 2) Add squash, cover and cook until squash is just tender and beginning to color, stirring occasionally, about 12 minutes.
- 3) Add honey and toss until glazed.
- 4) Season with salt and pepper.

Serves 8

CORN PUDDING

| | |
|--------------------------|--------------------------------------|
| 1 box Jiffy corn bread | 1 5 oz. can cream corn |
| 1 stick margarine | 1 5 oz. can whole corn - not drained |
| 2 eggs (slightly beaten) | 8 oz. Sour Cream |

- 1) Mix everything together. Pour into an 11 X 7 prepared casserole dish.
- 2) Bake at 350 degrees 50-60 minutes

I use less butter.

SPINACH-WILD RICE CASSEROLE

| | |
|--|---------------------------|
| 1 pkg. mixed white and wild rice | salt to taste |
| 2 - 10 oz. packages frozen chopped spinach | 2-3 TBS. Butter |
| 8 oz. cream cheese, softened | 1 - 10 oz. can beef stock |
| 1 lb. mushrooms, thinly sliced | |

- 1) Preheat oven to 350 degrees. Butter a 2-quart casserole dish. Set aside.
- 2) Cook rice as directed on package. Substituting the beef stock for an equivalent amount of water.
- 3) Cook spinach, covered until tender; drain well and combine with cream cheese. Add salt.
- 4) Sauté mushrooms in butter until just golden.
- 5) In the prepared casserole dish, layer half the rice, half the spinach, and half the mushrooms. Repeat layers.
- 6) Cover and bake for 40 minutes.

CHEESE SOUFFLÉ

| | |
|---|-------------------------------------|
| 4 slices buttered bread (sliced French - cube after both sides are buttered) | |
| ½ lb. grated Sharp Cheddar cheese | 1 Can Ortega chopped chilies |
| 2 eggs | 1½ cup milk |
| ½ - ¾ tsp. dry mustard | ¼ tsp. onion powder |
| Salt and pepper | |

- 1) Butter soufflé dish and put half bread (2 slices) in bottom, then half of the cheese. Sprinkle with Ortega ground chilies (use only ½ the can); repeat layers.
- 2) Beat 2 eggs, add milk, mustard, onion powder and salt and pepper. Beat all together and pour over soufflé; let stand 30 minutes.
- 3) Bake 375 degrees for 45 minutes.

CREAMED CORN AND RED BELL PEPPER

| | |
|---|---|
| 1 ½ cups fresh corn kernels cut from 2 or 3 large ears | |
| 1 TBS. Olive oil | ½ cup finely chopped red bell pepper |
| 3 TBS. Heavy cream or half and half | |

- 1) In a heavy skillet cook corn in the oil over moderately high heat, stirring for 3 minutes.
- 2) Add the bell pepper and cook the mixture, stirring for 3 to 4 minutes more or until the vegetables are tender.
- 3) Add the cream and salt and pepper to taste and simmer the mixture until the cream is almost evaporated (about 1 minute).

Serves 2. For 4 servings, use 5 ears of corn and double everything else.

MACARONI AND CHEESE WITH PROSCIUTTO

8 ounces small Elbow Macaroni (2 cups)

1½ cups (packed) grated Gruyere cheese (about 6 ounces)

3 ounces thinly sliced Prosciutto, coarsely chopped

1 cup whipping cream

1 cup whole milk

3 TBS. grated Parmesan cheese

1/8 tsp. ground nutmeg

- 1) Position rack in bottom third of oven; preheat to 400 °F. Butter 11x7-inch glass baking dish.
- 2) Cook macaroni in large pot of boiling salted water until tender but still firm to bite. Drain well.
- 3) Whisk ½ cup Gruyere, cream, milk, Prosciutto, Parmesan and nutmeg in large bowl to blend. Add macaroni and toss to coat. Season with salt and pepper.
- 4) Transfer to prepared baking dish. Sprinkle remaining 1 cup Gruyere over. Bake until cheese melts and macaroni and cheese sets, about 20 minutes. Serve warm.

Serves 6

EGGPLANT PARMIGIANA

| | |
|---|--------------------------------------|
| 2 small eggplants (about 2 lbs.) | salt and pepper to taste |
| salt for draining eggplants | ½ cup olive oil |
| 2 cups Ricotta cheese | 2 cups tomato sauce |
| 2 eggs | ½ lb. grated Mozzarella |
| ¼ cup grated, imported Parmesan cheese | 1 cup chopped Italian parsley |

- 1) **Slice the eggplant in ½ inch pieces and layer in a colander, salting the slices heavily as you go. Set aside for 30 minutes.**
- 2) **Combine the Ricotta, eggs, Parmesan and chopped parsley. Season to taste with salt and pepper.**
- 3) **Rinse eggplant slices well and pat dry on paper towels. Heat 2 TBS. olive oil in a large skillet until it begins to smoke. Add a single layer of eggplant slices, without overlapping. Turn the slices quickly to coat both sides with oil; reduce heat slightly. Fry the eggplant until lightly browned on both sides (do not add more oil once eggplant is in the skillet). When slices are browned, remove to paper towels to drain. Pour 2 TBS. oil in skillet and cook another layer of eggplant. Repeat until all eggplant slices are done.**
- 4) **Spread ½ cup tomato sauce over the bottom of an oval gratin dish, measuring 9X12 inches. Arrange a layer of eggplant slices over the sauce. Top each eggplant slice with a tablespoon of Ricotta mixture and then sprinkle about 1/3 of the grated Mozzarella over the layer. Repeat, arranging the next layer of eggplant slices to cover the gaps in the first layer of slices. Add more Ricotta mixture and Mozzarella. Add a final layer of eggplant, covering it well with tomato sauce, and spoon remaining Ricotta mixture down the center of the dish. Sprinkle remaining Mozzarella over the exposed tomato sauce.**
- 5) **Continued...**

80 - SIDE KICKS

- 6) Set dish on the middle rack of a 400 degree oven and bake for 25-30 minutes, or until well browned and bubbling. Let stand for 10 minutes before serving.

SPICY ASIAN EGGPLANT

| | |
|--|-----------------------------------|
| 4 Asian or 2 young Italian eggplants | 1 TBS. Oriental sesame oil |
| 3 garlic cloves, minced | 2 TBS. peanut oil |
| ½ - 1 tsp. crush red pepper flakes | 2 scallions, thinly sliced |
| 1/3 cup light soy sauce | ¼ minced parsley |
| 1½" piece fresh ginger, peeled and minced | |

- 1) Cut eggplant into ½" slices. Place in colander over boiling water. Cover tightly and steam 5 min. or until tender. Remove eggplant to serving dish.
- 2) Meanwhile, heat peanut oil in a small saucepan over medium heat. Add ginger, garlic and crushed red pepper; sauté 3 minutes but do not brown. Remove from heat. Stir in sesame oil.
- 3) Scatter scallions on top of eggplant. Pour hot sauce over eggplant and garnish with cilantro or parsley.

DOUGH BOY DELIGHTS



82 - DOUGH BOY DELIGHTS

ZUCCHINI SPICY PINEAPPLE BREAD

| | |
|--|--------------------------------|
| 3 eggs (slightly beaten) | 2 tsp. soda |
| 1 cup salad oil | 1 tsp. salt |
| 2 cups sugar | ½ tsp. baking powder |
| 2 tsp. vanilla | 1½ tsp. ground cinnamon |
| 2 cups shredded zucchini | ¾ tsp. ground nutmeg |
| 3 cups flour | 1 cup walnuts |
| 1 can (8¼ oz.) crushed pineapple (well drained) | |

- 1) Add to eggs: oil, sugar and vanilla. Beat until thick and foamy. Stir in zucchini and pineapple.**
- 2) Combine: flour, soda, salt, baking powder, cinnamon, nutmeg and walnuts. Stir this into the above mixture until well blended. Pour into two greased and floured loaf pans, or 4 or 5 mini loaf pans.**
- 3) Bake at 350 degrees for one hour.**

ZUCCHINI FRUIT BREAD

| | |
|-------------------------------------|------------------------|
| 3 eggs | 2 cups sugar |
| 1 cup oil | 2 cups grated zucchini |
| 1 cup fruit cocktail, drained | 2 tsp. baking soda |
| 2 tsp. vanilla | ½ tsp. baking powder |
| 3 cups flour | 1 tsp. salt |
| 1 tsp. cinnamon | ½ tsp. nutmeg |
| 1 cup dried cherries or cranberries | 1 cup chopped nuts |

- 1) Beat eggs, oil and sugar until creamy.
- 2) Add zucchini and blend.
- 3) Add fruit cocktail, vanilla and then dry ingredients, nuts and dried fruit.
- 4) Pour into 4 small loaf pans (or 2 large) that have been well greased.
Bake at 350 for 45 minutes or until tester comes out clean.

BUTTERMILK RAISIN BRAN MUFFINS

| | |
|--------------------------|--------------|
| 1 qt. Buttermilk | 4 eggs |
| 1-15 oz. box Raisin Bran | 5 cups flour |
| 3 cups sugar | 5 tsp. soda |
| 1 cup oil | 2 tsp. salt |

- 1) Add buttermilk to bran and let stand until the liquid is absorbed.
- 2) Beat together sugar, oil and eggs until light and fluffy.
- 3) Sift together flour, soda and salt and blend into egg mixture alternately with the bran mixture. Stir just until moistened.
- 4) Fill paper muffin cups $\frac{3}{4}$ full.
- 5) Bake at 350 for 15-20 minutes. Remove paper cups as soon as muffins cool.

I freeze these.

CHOCOLATE PUMPKIN BREAD

| | |
|--------------------------------------|------------------------------|
| 4 Eggs | ½ tsp. cinnamon |
| 3 Cups sugar | ¾ tsp. nutmeg |
| 1 cup oil | ¾ tsp. allspice |
| 2 cups canned pumpkin (1 lb.) | ½ tsp. ginger |
| 3 cups flour | 2/3 cup water |
| 2 tsp. baking soda | ½ cup chopped walnuts |
| 1 tsp. salt | 6 oz. choc. chips |
| 2 tsp. baking powder | |

- 1) Combine eggs, sugar and oil and cream together for 5 min. on medium speed.
- 2) Blend in pumpkin.
- 3) Sift flour, soda and spices. Add this alternating with the water until smooth. Do not over beat.
- 4) Mix in nuts and chips.
- 5) Pour into greased and floured pans (6 mini). Bake at 350 degrees for 45 minutes.

FOR GLAZE:

| | |
|-----------------------------|----------------------|
| 1 cup powdered sugar | ¼ tsp. nutmeg |
| ¼ tsp. cinnamon | 2 TBS. milk |

- 1) Mix and drizzle over bread

BANANA DATE BREAD

| | |
|-------------------------------|----------------------|
| 2 boxes date bread mix | 1½ cups water |
| 1 cup mashed bananas | 2 eggs |
| ¾ tsp. allspice | ¾ cup nuts |

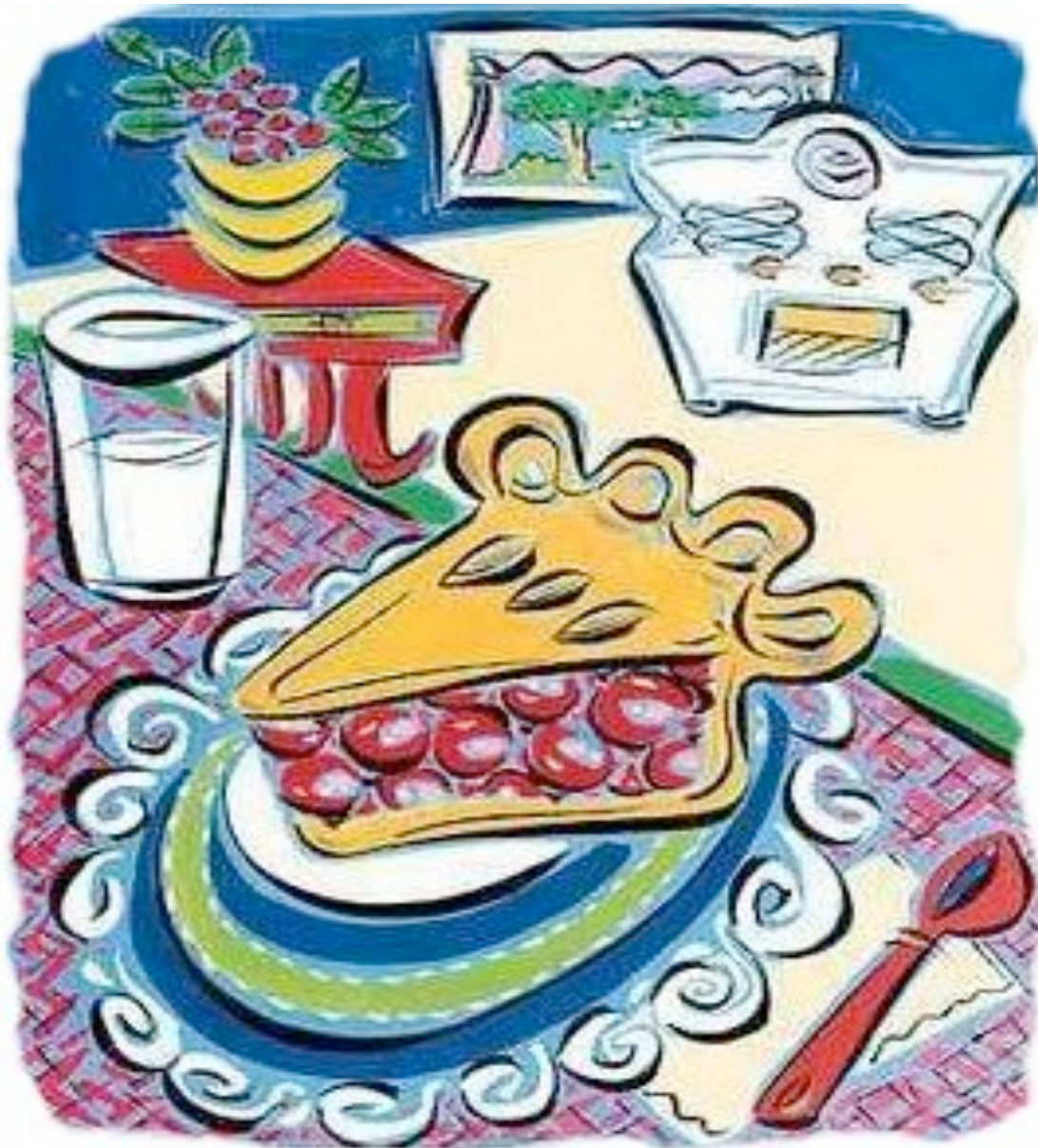
- 1) Blend all together and pour into greased tins.
- 2) Bake at 375 degrees approximately 30 minutes

ROSEALEE PARMESAN BREAD

| | |
|--|-------------------------------------|
| 10 oz. can Hungry Jack biscuits | ½ tsp. celery seed |
| 2/3 stick butter | ¼ cup Parmesan cheese |
| 1 tsp. poppy seeds | ½ TBS. instant minced onions |

- 1) Melt butter in an 8" round cake pan or large bunt pan.
- 2) Cut each biscuit in half or fourths. Place biscuit pieces in a bag with all the ingredients. Shake.
- 3) Place biscuits in pan, stacking if necessary. Sprinkle with any remaining cheese.
- 4) Bake at 400 degrees about 30 minutes or until very brown. Invert.
- 5)

SWEET TEMPTATIONS



88 - SWEET TEMPTATIONS

PEANUT BUTTER-CHOCOLATE CHUNK COOKIES

Makes about 45 cookies

| | |
|--|-----------------------------|
| 1 cup (8 oz.) butter (room temp) | 2 large eggs |
| 1 cup granulated sugar | 1 tsp. pure vanilla extract |
| 2 cups all-purpose flour | 1 tsp. baking soda |
| 1 cup firmly packed brown sugar | |
| 1 cup chunky or smooth peanut butter (room temp) | |
| 5 ounces semisweet chocolate, cut into ½" pieces | |
| ¼ cup unsalted peanuts roasted or not, | |

- 1) Preheat the oven to 350°. Line two baking sheets with parchment paper.
- 2) In the bowl of a tabletop mixer fitted with the flat beater, cream the butter and peanut butter.
- 3) Add the sugars and mix until fully incorporated and smooth. Beat in the eggs, one at a time, waiting until the first is incorporated before adding the second.
- 4) Mix in the vanilla.
- 5) In a separate bowl, combine the flour and baking soda. Pour the dry ingredients into the creamed mixture and beat until fully incorporated.
- 6) With a rubber spatula, fold in the chocolate and nuts by hand.
- 7) Using a spoon, drop 2-inch balls of dough about 2 inches apart onto the baking sheets. Bake on the center oven rack for approx. 13 minutes.

FUDGE CRACKLE COOKIES

| | |
|---------------------------------------|-------------------------------------|
| ½ cup (4 oz.) butter | 1 cup pecans, finely chopped |
| 6 ounces unsweetened chocolate | 2 cups all-purpose flour |
| 2 cups sugar | 2 tsp. baking powder |
| 4 large eggs | ¼ tsp. salt |
| 2 tsp. pure vanilla extract | sugar, for coating |

- 1) Melt the butter and chocolate in the top of a double boiler (.I do this in the microwave) Set aside to cool.
- 2) Beat the sugar eggs, and vanilla until smooth, blend in the chocolate-butter mixture, then add the pecans and mix well.
- 3) In a separate bowl, combine the flour, baking powder, and salt, and then add them to the batter. Mix just until incorporated. The dough should be very soft at this point. Cover the bowl with plastic wrap and refrigerate for at least 5 hours.
- 4) Make cookie balls, coat with sugar and bake at 325 for about 12 minutes.

ITALIAN SUGAR COOKIES

| | |
|-------------------------------------|-------------------------------|
| 1 cup shortening (Crisco) | 1 tsp. baking soda |
| 2 cups sugar | 1 tsp. nutmeg |
| 3 eggs | ½ tsp. cream of tartar |
| 1 cup condensed milk | 1 tsp. vanilla |
| Maraschino cherries (halved) | 4 cups flour |

- 1) Cream together shortening and sugar.
- 2) Mix remaining ingredients in a large mixing bowl and drop by spoonfuls on ungreased cookie sheet.
- 3) Roll them in palms and dip in sugar. Put a half cherry (Erin Rae's favorite) in the center of each and sprinkle with sugar.
- 4) Bake at 375 degrees for 10 minutes.

GINGER-MOLASSES COOKIES

| | |
|----------------------------------|----------------------------------|
| $\frac{3}{4}$ cup (6 oz.) butter | $\frac{1}{2}$ tsp. ground cloves |
| 1 $\frac{1}{4}$ cups sugar | $\frac{1}{2}$ tsp. ground ginger |
| $\frac{1}{4}$ cup light molasses | 1 tsp. ground cinnamon |
| 1 large egg | $\frac{1}{2}$ tsp. salt |
| 2 tsp. baking soda | 2 cups all-purpose flour |

- 1) Preheat the oven to 375°. Lightly butter three baking sheets or line with parchment paper.
- 2) Melt the butter and pour it into a large mixing bowl. Let it cool. Add 1 cup of the sugar, the molasses, and the egg and beat well.
- 3) Sift together the baking soda, flour, cloves, ginger, cinnamon, and salt. Add the sifted ingredients to the butter mixture and mix well. Cover the bowl and place in the refrigerator to chill for 15 minutes.
- 4) Place the remaining $\frac{1}{4}$ cup sugar on a flat plate. Scoop out the cookie dough by the tablespoon, roll each scoop into a 1-inch ball, then coat with the sugar. Arrange the balls 2 inches apart on the baking sheets.
- 5) Bake on the center rack in the oven for 8 minutes for chewy cookies or 10 minutes for crispy cookies.

For all my cookies, I make the dough into logs or cookie balls and freeze. I flash freeze the cookie balls on a cookie sheet and then put them in a zip-lock bag in the freezer. This way, they won't stick together. The you can bake as many as you want, when you want, and always have fresh cookies.

SPICY OATMEAL COOKIES

| | |
|----------------------|----------------------------|
| 2½ cups flour | 1 cup margarine (softened) |
| 2 tsp. baking soda | 1 cup brown sugar |
| 1¼ tsp. Cinnamon | 1 cup sugar |
| ¼ tsp. ground cloves | 2 tsp. vanilla |
| ¼ tsp. nutmeg | 3 eggs |
| ¼ tsp. Salt | 2½ cups oats |
| 1½ cups raisins | |

- 1) Mix all ingredients together and drop by heaping tablespoon onto a cookie sheet, bake at 350 degrees for 12-15 minutes.

Makes 2 ½ dozen.

RING-A-LING COOKIES

| | |
|-----------------------|-----------------------------|
| 1 cup flour | 1 cup finely chopped pecans |
| Dash of salt | 1 tsp. vanilla |
| ½ cup butter | Jams and Jellies |
| 3 TBS. powdered sugar | |

- 1) Sift flour and salt onto waxed paper.
- 2) Cream the butter with powdered sugar until well blended in a medium bowl.
- 3) Stir in dry ingredients, half at a time, blending well to make soft dough.
- 4) Stir in pecans and vanilla.
- 5) Chill for several hours or overnight or until dough is firm.
- 6) Roll dough a tsp. At a time into a marble sized ball. Place 2" apart on an ungreased cookie sheet.
- 7) Make a hollow in the center of each with your thumb. Fill with about ½ tsp. Jelly. Bake at 300 degrees for 20 minutes and cool on wire racks.

CHOCOLATE BISCOTTI COOKIES (FOR DIPPING)

| | |
|--------------------------------|---------------------------------------|
| 1/2 - 3/4 cup almonds | 1 1/2 tsp. baking soda |
| 1 cube (1/2 cup) butter | 1/4 tsp. salt |
| 3/4 cup sugar | 1 tsp. vanilla |
| 2 eggs | 3 oz. chocolate chips (melted) |
| 2 cups + 2 TBS. flour | |

- 1) Cream butter until fluffy.**
- 2) Add sugar, and then cream again.**
- 3) Add eggs and beat until smooth.**
- 4) Beat in the chocolate and vanilla.**
- 5) Blend in flour, salt and baking soda.**
- 6) Blend in nuts.**
- 7) Roll half dough on a floured board 1- 1 1/2" diameter and set on a lightly greased cookie sheet.**
- 8) Bake at 350 degrees for 25 minutes.**
- 9) Slice diagonally after letting cool at least 5 minutes and then bake for 5 minutes more; turn over and bake another 5 minutes.**

SNICKERDOODLE COOKIES

| | |
|---|----------------------------------|
| 2½ cups all-purpose flour | ½ cup white sugar |
| ½ tsp. baking soda | 1 cup butter, melted |
| ¼ tsp. salt | 2 large eggs |
| 1 cup dark brown sugar, packed | 2 tsp. vanilla extract |
| 3 TBS. white sugar (for topping) | 1 TBS. cinnamon (topping) |

- 1) Preheat oven to 300 degrees.
- 2) In a small bowl, combine sugar and cinnamon for topping and set aside.
- 3) In a medium bowl, combine flour, soda and salt. Mix well with a wire whisk and set aside.
- 4) In a large bowl, blend sugars with an electric mixer set at medium speed. Add the butter and mix to form a grainy paste. Scrape sides of bowl, then add the eggs and vanilla extract. Mix at medium speed until light and fluffy.
- 5) Add the flour mixture and blend at low speed until just combined. Do not over-mix.
- 6) Shape dough into 1" balls and roll each ball in the cinnamon-sugar topping.
- 7) Place on an ungreased cookie sheet, 2 inches apart. Bake for 18-20 minutes. Immediately transfer to a cool, flat surface.

Make 3 dozen

LINDA'S COOKIES

| | |
|-----------------------------------|-----------------------|
| 3/4 cups walnuts (chopped) | 1/8 tsp. salt |
| 1 1/4 cup flour | 1/2 cup butter |
| 1/3 cup sugar | 1 tsp. vanilla |

- 1) Preheat oven to 350 degrees.
- 2) Place nuts in the food processor, fitted with the steel blade. Add flour, sugar, and salt and process until the nuts are ground fine.
- 3) Add the butter and vanilla and process until a dough forms.
- 4) Measure the dough by level TBS. and form into crescent shapes.
- 5) Place 1" apart on ungreased cookie sheet. Bake about 18 minutes. Let stand to cool 2-3 minutes. Remove carefully and transfer to a rack. Sprinkle with powdered sugar.

SUNSET CHOCOLATE CHIP COOKIES

| | |
|---|----------------------------|
| 1 cup shortening | 1 1/2 tsp. salt |
| 1/2 cup butter | 1 tsp. cinnamon |
| 1 1/3 cup sugar | 1/2 cup rolled oats |
| 1 cup firmly packed brown sugar | 3 cups flour |
| 2 - 12oz. packages chocolate chips | 4 eggs |
| 2 cups chopped walnuts | 2 tsp. baking soda |
| 1 tsp. lemon juice | 1 TBS. Vanilla |

- 1) Beat shortening, butter, sugar, and brown sugar at high speed until fluffy (3 min). Add eggs, one at a time, beating well after each. Beat in vanilla and lemon juice.
- 2) In another bowl, stir baking soda, salt, cinnamon, oats and flour. Beat into creamed mixture. Add chocolate chips and nuts.
- 3) For each cookie, drop a scant 1/4 cup dough on a baking sheet 3" apart. Bake at 350 degrees for 16-18 minutes. Cool on rack.

Makes about 3 dozen large cookies or 6 dozen med cookies.

MCCABE FAMILY'S FAVORITE CHOCOLATE CHIP COOKIES

CREAM TOGETHER:

| | |
|------------------|-------------------|
| 1 cup sugar | 1 cup brown sugar |
| 1 cup shortening | |

MIX TOGETHER AND ADD TO ABOVE:

| | |
|--------------------------|----------------|
| 2 eggs (slightly beaten) | 1 tsp. vanilla |
|--------------------------|----------------|

SIFT TOGETHER AND ADD TO ABOVE:

| | |
|----------------------|-------------|
| 1½ cups sifted flour | 1 tsp. Soda |
| ½ tsp. Salt | |

MIX TOGETHER AND ADD TO ABOVE:

| | |
|-----------------------|-----------------|
| 1 cup chocolate chips | 1½ cups coconut |
| 2 cups oatmeal | |

- 1) Drop by rounded tsp. onto an ungreased cookie sheet and bake in a preheated oven (350 degrees) for 10-12 minutes.

For crispier cookies slap each one with a spatula just before they are done.

CHEWY BROWNIES

| | |
|---------------------------------|----------------|
| 4 eggs beaten | 2 cups sugar |
| 1 cup butter or margarine | 2 tsp. vanilla |
| 4 squares unsweetened chocolate | dash of salt |
| 1 tsp. baking powder | 1 cup flour |
| 2 cups chopped nuts | |

- 1) Melt chocolate and butter in a saucepan (I do this in the microwave). Remove from stove and add the rest of ingredients.
- 2) Stir until well blended and pour into a greased 9X13" baking pan.
- 3) Bake 30-35 minutes at 325-350 degrees. Cool and cut into squares.

PUMPKIN BARS

| | |
|----------------------|------------------------|
| 2 cups flour | 1 tsp. nutmeg |
| 2 cups sugar | 1 tsp. cloves |
| 2 tsp. baking powder | ½ tsp. salt |
| 1 tsp. Soda | 1 cup oil |
| 1 tsp. cinnamon | 1 - 15 oz. can Pumpkin |
| 4 eggs | |

- 1) Blend all the above ingredients for 2 minutes. Preheat oven at 350 degrees. Put mixture into a 15x10" cookie sheet and bake 25-30 minutes.

FROSTING:

| | |
|-------------------------------|------------------------------|
| 2 cups powdered sugar | 1/3 cup margarine - softened |
| 3 oz. cream cheese – softened | 1 TBS. milk |
| 1 tsp. vanilla | |

- 1) Beat until smooth. Spread on cooled pumpkin bars.

VIENNESE JAM CAKES

| | |
|---|----------------------------------|
| 3/4 cup (1½ sticks) well-chilled butter—cut into 12 pieces | |
| ¼ cup sugar | 1 TBS. sour cream |
| 1 tsp. vanilla | ¼ tsp. salt |
| 1½ cups all-purpose flour | ¼ cup raspberry preserves |
| 2 TBS. powder sugar | |

- 1) Position rack in center of oven and then preheat to 350 degrees.
- 2) With steel knife, chop butter with ¼ cup sugar until butter is size of small peas.
- 3) Add sour cream, vanilla and salt and blend until just combined.
- 4) Sprinkle flour over and blend just until evenly granular crumbs form, about 15 seconds.
- 5) Press 1 generous TBS. of crumb mixture into each of 24 miniature muffin cups (1¾" diameter top).
- 6) Bake until edges of each cake are just golden, about 22 minutes.
- 7) Immediately make 3/8" deep indentation in center of each using the end of a wooden spoon. Fill each with about ½ tsp. of preserves.
- 8) Let cool in pan for 10 minutes. Transfer to racks and cool completely. Before serving, sift powdered sugar on top of each.

FORIS VINEYARDS WINERY BERRY-PORT CAKE

| | |
|---|--------------------------------|
| ¼ cup port wine | 1 cup plus 1 TBS. sugar |
| 1 cup all-purpose flour | 2 large eggs |
| ½ cup blackberries, rinsed and drained | 1 tsp. baking powder |
| ¾ cup raspberries, rinsed and drained | |
| ½ cup (¼ lb.) butter or margarine, at room temperature | |
| Vanilla ice cream or sweetened whipped cream | |

- 1) In a bowl, gently mix blackberries, ½ cup raspberries, port, and 1TBS. sugar.
- 2) Butter and flour a 9-inch cake pan with removable rim.
- 3) In a bowl with a mixer on high speed, beat 1 cup sugar and ½ cup butter until well blended, 2 to 3 minutes. Add eggs and beat until fluffy, 2 to 3 minutes.
- 4) Add 1 cup flour and baking powder. Stir to combine, and then beat on high speed until the stiff batter is well blended, about 2 minutes.
- 5) Scrape batter into cake pan and spread to smooth. Drain wine marinade from berries and save. Evenly spoon berries and 2 TBS. of the marinade over batter.
- 6) Bake in a 350° oven until cake begins to pull from pan rim, 50 to 55 minutes (40 to 45 minutes in a convection oven). Run a thin-bladed knife between cake and pan rim. Let cool at least 10 minutes.
- 7) Remove pan rim and sprinkle cake with a little more sugar. Top with remaining raspberries, cut into wedges, and moisten portions with reserved wine marinade. Accompany with scoops of ice cream.

Serves 6 to 8

100 - SWEET TEMPTATIONS

CHEESECAKE

| | |
|---|--------------------------|
| 1³/₄ cup graham cracker crumbs | 1 cup sugar |
| 1/2 cup chopped nuts | 1/2 tsp. salt |
| 1/2 tsp. cinnamon | 2 tsp. vanilla |
| 1/2 cup melted butter | 3 cups Sour Cream |
| 3 eggs, well beaten | |
| 2 - 8 oz. packages cream cheese (softened) | |

- 1) Prepare the crust by mixing cracker crumbs, nuts, cinnamon and butter, reserving 3 TBS. for garnish. Press into 9 or 10" spring-form pan.
- 2) Prepare the filling by combining the eggs, cream cheese, sugar, salt and vanilla and blend until smooth.
- 3) Add Sour Cream and pour into crust.
- 4) Bake 35 minutes at 375 degrees and let cool before serving.

Serves 8-10

Oreo cookie crust (optional)

| | |
|-----------------------------|----------------------------|
| 24 Oreo cookies | 1/2 cup soft butter |
| 1/2 cup chopped nuts | |

- 1) Mix together and press into greased spring-form pan.

Raspberry Sauce

| | |
|--|------------------------------------|
| 1 10 oz. raspberries (thawed) not drained | |
| 2 TBS. superfine sugar | 1 TBS. Kirsch or Triple Sec |

- 1) Puree raspberries in food processor, strain through sieve and add the rest.

LEMON CAKE

| | |
|------------------------------------|------------------------------|
| 1 box yellow cake mix | 2 cups powdered sugar |
| 4 eggs | 2 TBS. butter |
| ¾ cup water | 1 large orange |
| 1 box instant lemon pudding | |

- 1) Mix cake mix, pudding, eggs and water.
- 2) Bake per instructions on cake mix, in a 9 x13 pan. When done, poke holes in the cake with a fork.
- 3) Prepare orange frosting glaze by mixing sugar, butter and orange juice and drizzle over hot cake.

BANANA CHIP CAKE

| | |
|--|------------------------|
| 3 cups flour | 2 tsp. vanilla |
| 1½ tsp. soda | 4 eggs |
| ¾ tsp. salt | ¾ cup margarine |
| 1¾ cup mashed bananas (approx. 4) | 2 cups sugar |
| 1 cup chocolate chips | |

- 1) Grease and flour bundt pan.
 - 2) Stir together the flour, soda and salt and set aside.
 - 3) Cream together butter and sugar.
 - 4) Add eggs and vanilla and beat until smooth.
 - 5) Add mashed bananas and sour cream and beat until smooth.
 - 6) Add flour mixture and beat until smooth.
 - 7) Fold in nuts and chocolate chips.
 - 8) Pour into bundt pan and bake for 55-60 minutes.
- Remove and cool in pan for 10 minutes.

THE REAL CHOCOLATE CAKE

| <u>Cake:</u> | <u>Glaze:</u> |
|--------------------------------|----------------------------------|
| ½ cup butter, softened | 1 TBS. butter |
| 1 cup sugar | 1 square unsweetened chocolate |
| 4 eggs | 1 tsp. vanilla extract |
| 1 cup sifted all-purpose flour | 1 cup sifted confectioners sugar |
| 1 can (1 lb.) chocolate syrup | 2 TBS. boiling water |
| 1 tsp. vanilla extract | Dash of salt |
| 1 cup chopped walnuts | |
| 1 tsp. baking powder | |

- 1) Cream butter.
- 2) Gradually add sugar and beat until light.
- 3) Add eggs one at a time, beating thoroughly after each.
- 4) Add the dry ingredients and chocolate syrup alternately.
- 5) Add nuts and vanilla and put in 9 inch greased tube pan.
- 6) Bake at 350 for 35- 40 minutes and let cool.
- 7) Prepare the glaze by melting butter and chocolate over low heat in microwave.
- 8) Add chocolate to sugar, water, salt and vanilla.
- 9) Beat until very smooth and glossy.

Add more sugar if needed to thicken glaze but not too thick

SUMPTUOUS STRAWBERRY SHORTCAKE

| | |
|---|--|
| Short Cake: | Strawberry Filling: |
| 3 TBS. + 4 TBS. butter, or margarine | 2 pints strawberries |
| 2 ³ / ₄ cups Bisquick Buttermilk Baking Mix | ¹ / ₂ cup + 2 TBS. sugar |
| ¹ / ₂ cup milk | 1 cup heavy cream |
| 3 TBS. sugar | mint leaves for garnish (opt.) |

For Shortbread:

- 1) Preheat oven to 425 degrees
- 2) Spray an 8" round layer cake-pan with nonstick cooking spray; set aside.
- 3) Melt 3 TBS. butter in a large bowl
- 4) Stir together baking mix, milk, sugar and melted butter until soft dough forms.
- 5) Press into prepared pan - bake 15 minutes until golden brown- remove from pan to wire rack to cool.

For Filling:

- 1) Wash, hull and halve strawberries.
- 2) In a large bowl, toss the berries with ¹/₂ cup sugar.

For Topping:

- 1) In chilled bowl with electric mixer at high speed, beat cream and remaining 2 TBS. Sugar until stiff peaks form.
- 2) To assemble cake, cut horizontally in half - place bottom half cut-side up, on serving platter. Top with half each of the berries and whipped cream. Place top half of shortcake, cut-side down and top with the remaining cream and berries.

Makes 8 servings

BACARDI RUM CAKE

| <u>Cake:</u> | <u>Glaze:</u> |
|---|------------------------|
| 1 cup chopped walnuts or pecans | 1 stick (¼ lb. butter) |
| 1 package yellow cake mix | ¼ cup water |
| ½ cup dark rum | 1 cup sugar |
| 4 eggs | ½ cup dark rum |
| 1 small package inst. vanilla pudding mix | |
| ½ cup cold water | |
| ½ cup vegetable oil | |

- 1) Heat oven to 325degrees. Grease and flour a bundt pan. Sprinkle nuts into pan.
- 2) Mix remaining ingredients; beat well.
- 3) Pour batter over nuts in pan. Bake for 1 hour. Cool on rack 15 minutes. Invert on serving plate. Remove pan.
- 4) FOR THE SAUCE:
- 5) Melt butter in saucepan. Stir in water and sugar. Bring to a boil and boil for 5 minutes, stirring constantly.
- 6) Stir in rum.
- 7) Prick holes in top of cake with a toothpick, and drizzle glaze evenly over cake.
- 8) As you glaze cake, tilt cake plate, scoop up liquid that drips off and pour it on top of cake again. Do this until you have very little glaze coming off the cake.

SCORE CAKE

| | |
|--|-----------|
| 1 box Pillsbury Plus German Chocolate Cake mix | 3 eggs |
| 1 cup water | ½ cup oil |
| 7 Score candy bars (broken into small pieces – not too fine) | |

Keep the candy bars in the refrigerator until you are ready to break them up. I use a hammer while they are still in the bag.

- 1) Mix everything together except candy bars on high for 2 minutes.
- 2) Put into a prepared 9X13" pan.
- 3) Sprinkle the candy bar pieces on top of the cake mix and bake for 350 degrees for 25-30 minutes. Be careful not to bake too long.

GLAZE:

Mix together:

| | |
|----------------------|----------------|
| 1 cup powdered sugar | 1 tsp. vanilla |
| 5 tsp. water | |

- 1) Drizzle over partially cooled cake.

POPPY SEED CAKE

| | |
|---|-----------------|
| 1 package yellow cake mix | ½ cup oil |
| 1 package (3 ¾ oz.) instant lemon pudding | 1 cup hot water |
| ¼ cup poppy seeds | 4 eggs |

- 1) Blend all together (beat) for 4 minutes
- 2) Bake at 350 degrees for 55 minutes in tube or bunt pan (greased and floured)

GRANNY DELICIOUS COFFEE CAKE

| <u>Cake :</u> | <u>Topping:</u> |
|-------------------------|-----------------------------------|
| ¼ lb. butter (1 cube) | ½ Cup Sugar |
| 1 cup sugar | 1 tsp. Cinnamon |
| 2 beaten eggs | 2 TBS. Chopped walnuts (optional) |
| 1 tsp. vanilla | |
| 1 tsp. baking soda | |
| 1½ tsp. baking powdered | |
| 1 cup sour cream | |

- 1) Cream butter with sugar.
- 2) Add egg and vanilla.
- 3) Sift dry ingredients and add to the mixture.
- 4) Add sour cream.
- 5) Place ½ the batter in 8x8" pan, then add ½ the topping. Pour remaining batter in and then the remaining topping.
- 6) Score the cake by taking a 2-prong fork and going in 1 direction across cake and then in the other direction.
- 7) Bake at 350 degrees for 40 minutes.

APPLE CAKE

| | |
|-------------------------------------|----------------------|
| 1½ cups oil | 1 tsp. baking soda |
| 2 eggs | 3 cups flour |
| 1 tsp. vanilla | 1 cups walnuts |
| 2 cups sugar | 2 tsp. baking powder |
| 3 green apples (peeled and chopped) | |

- 1) Blend by hand, oil eggs, vanilla and sugar.
- 2) Add baking powder, baking soda and flour.
- 3) Add nuts and apples.
- 4) Bake at 350 for 30 minutes in a 9x13 prepared pan.

MOCHA FROSTING

| | |
|----------------------------|---------------------------|
| 2 cups Confectioners sugar | 2 TBS. Cocoa |
| 1 tsp. Instant coffee | 3 TBS. butter (room temp) |
| 4 TBS. light cream or milk | |

- 1) Blend all ingredients well. If too thick, add more cream or milk.

COCONUT FROSTING

Cream Together:

| | |
|--|----------------|
| 1/3 cup butter or margarine (softened) | |
| 1/4 tsp. salt | 1 tsp. vanilla |

Add alternately:

| | |
|----------------------|----------------------------------|
| 1 lb. powdered sugar | 2 egg whites (beaten till stiff) |
|----------------------|----------------------------------|

Add 1 TBS. milk if necessary. Frost cake and put coconut on top.:

WHITE MOUNTAIN FROSTING

| | |
|----------------|----------------------------------|
| 1/2 cup sugar | 1/4 cup corn syrup |
| 2 TBS. Water | 2 egg whites (beaten till stiff) |
| 1 tsp. vanilla | |

- 1) Combine sugar, corn syrup and water in a pan; cover and cook over medium heat until a rolling boil.
- 2) Remove lid and boil rapidly without stirring until a small amount of mixture dropped into cold water forms a firm ball.
- 3) Add to the beaten egg whites
- 4) Add vanilla and beat until the right consistency.

LEMON SOUR CREAM PIE

| | |
|-------------------------------|----------------------------|
| 1 cup sugar | 4 TBS. butter |
| 3 TBS. cornstarch | 1 tsp. shredded lemon peel |
| Dash of salt | ¼ cup lemon juice |
| 3 egg yolks (slightly beaten) | 1 cup sour cream |
| 1 cup milk | 1 baked 9" pie crust |

- 1) Combine sugar, corn starch and a dash of salt.
- 2) Slowly stir in milk. Cook and stir until mixture is boiling and thickens.
- 3) Blend a small amount of hot mixture into egg yolks. Return to hot mixture and then cool for approx. 2 minutes.
- 4) Add butter, lemon peel and lemon juice. Cook 2 minutes. Cover and cool.
- 5) Fold in sour cream.
- 6) Pour into baked pie crust.

MERINGUE:

- 1) Beat egg whites with 1 tsp. Cream of Tarter and ½ tsp. vanilla until soft peaks form. Gradually add 6 TBS. sugar and beat until stiff peaks form.
- 2) Spread meringue over pie and bake at 350 degrees 12-15 minutes.

PERFECTLY LUSCIOUS PECAN PIE

| | |
|----------------------------------|------------------------|
| 3 eggs, slightly beaten | 1 tsp. vanilla |
| 1 cup Karo syrup (light or dark) | 1½ cups pecan halves |
| 1 cup sugar | 1 unbaked 9" pie crust |
| 2 TBS. butter | |

- 1) In large bowl, stir together first 5 ingredient until well blended.
- 2) Stir in pecans and pour into an unbaked pie crust.
- 3) Bake 350 for 50-55 minutes or until knife inserted halfway comes out clean.

FRENCH APPLE OR APRICOT PIE

| <u>Pie:</u> | <u>Topping:</u> |
|---|--------------------|
| 1 unbaked pie shell | ½ cup brown sugar |
| 2 TBS. butter, melted | ¼ cup sifted flour |
| ¼ cup brown sugar | ½ cup chopped nuts |
| ½ cup sugar | ¼ cup butter |
| 1/8 tsp. salt | |
| 1 tsp. cinnamon | |
| ½ tsp. nutmeg | |
| 2 TBS. lemon juice | |
| 1 qt. apples or apricots (3-1lb. can half unpeeled) | |

- 1) Pour melted butter over fruit.
- 2) Mix together the sugar, salt, spices and blend into the fruit.
- 3) Fill unbaked pie shell with fruit mixture and sprinkle lemon juice on top.
- 4) Blend ingredients for the topping and spread over fruit mixture.
- 5) Bake at 375 for 50 minutes.

DINAH SHORE'S FRESH PEACH PIE

CRUST:

| | |
|----------------------------------|-----------------|
| 1 cup blanched almonds | ¼ cup sugar |
| 1 cup moist-style flaked coconut | ¼ cup margarine |

- 1) Grind almonds, and mix with coconut.
- 2) Work in sugar and margarine with fingers and press evenly over bottom and sides of 9" pie pan, saving 3 TBS. for the top.
- 3) Bake at 375 degrees for 10-12 minutes. Bake extra 3 TBS. for 5 minutes.

FILLING:

| | |
|-----------------------------|-----------------------|
| 8 oz. Sour Cream | 6 TBS. powdered sugar |
| 1 tsp. shredded orange rind | 1 tsp. orange juice |
| 3 cups sliced fresh peaches | 1 tsp. vanilla |
| 1 cup whipping cream | Dash of salt |

- 1) Beat sour cream.
- 2) Add salt, 4 TBS. powdered sugar, orange juice, orange rind and vanilla.
- 3) Spread on bottom and sides of pie shell; cover with peaches.
- 4) Whip cream; fold in 2 TBS. powdered sugar, cover peaches with cream, and sprinkle 3 TBS. pie crust mixture on top.
- 5) Chill.

STRAWBERRY-FUDGE MUD PIE

For a lighter, version, use chocolate and strawberry low-fat or fat-free frozen desserts and skip the whipped cream.

1½ cups finely crushed chocolate wafers or Oreos (30 or less)
1 pint chocolate ice cream or coffee-flavored ice cream
½ cup toasted, coarsely chopped almonds
1 pint Strawberry ice cream 4 TBS. margarine or butter (melted)
1/3 cup fudge ice-cream topping Whipped cream (optional)
Whole strawberries (optional)

- 1) In a medium bowl, stir together the crushed wafers and melted margarine or butter.
- 2) Turn the chocolate crumb mixture into a 9" pie plate. Spread crumb mixture evenly in pie plate. Press on bottom and sides to form an even crust. Chill about 1 hour.
- 3) In a medium mixing bowl, soften chocolate or coffee-flavored ice cream, using a wooden spoon to stir, and press against side of bowl. Spread softened chocolate or coffee-flavored ice cream evenly atop cookie crust; sprinkle with toasted almonds and freeze until firm (about 1 hr).
- 4) In a bowl, soften strawberry ice cream as described above. Remove pie from freezer and spread strawberry ice cream atop almond layer. Return to freezer.
- 5) In a small saucepan, heat and stir the fudge topping just until heated through. Cool slightly and remove the pie from the freezer. Drizzle the top of pie with fudge topping in a lacy design. Return to freezer immediately. Freeze for a few hours until firm. To freeze longer, cover the pie with freezer wrap or foil and freeze for up to 1 month.
- 6) To serve, let pie stand at room temp for 10 minutes. Garnish with whipped cream and whole strawberries if desired.

112 - SWEET TEMPTATIONS

CHOCOLATE SURPRISE

This dish has 4 layers.

1st layer: (bake for 20 minutes in a 9x13" pan)

| | |
|----------------------|-------------|
| 1 stick margarine | 1 cup flour |
| 1 cup nuts (chopped) | |

2nd layer: (mix in bowl)

| | |
|-------------------------------|-----------------------|
| 8 oz. cream cheese (softened) | 1½ cup powdered sugar |
| ½ large tub cool whip | |

Spread the above over crust.

3rd layer: (mix in bowl)

| | |
|-----------------------------------|----------------|
| 1 small vanilla instant pudding | 3 cups of milk |
| 1 small chocolate instant pudding | |

Spread this on top of cream cheese mixture.

4th layer:

Top with ½ large tub of cool whip. Garnish with finely chopped nuts and cherries.

CREAMY GRAND MARNIER SAUCE

| | |
|-----------------------------|-------------------|
| 5 oz. cream cheese | ½ cup sour cream |
| ½ cup powdered gar | ¼ cup heavy cream |
| 2 TBS. Grand Marnier or rum | |

- 1) Combine all (heavy cream may be whipped slightly) and use a topping for berries etc.

CHOCOLATE COEUR LA CREAM*Must have a coeur la cream dish.*

2 oz. semisweet chocolate (coarsely chopped)

1 - 8 oz. cream cheese

1¼ cup whipping cream

2/3 cup powdered sugar

1 tsp. vanilla

- 1) Melt the chocolate in microwave.
- 2) Beat the cream cheese until fluffy.
- 3) Gradually add ¼ cup cream and beat until smooth.
- 4) Mix in sugar and vanilla.
- 5) Add the chocolate.
- 6) Whip remaining 1 cup cream until soft peaks form in another bowl and gently fold into cream cheese mixture.
- 7) Line mold with wet cheese cloth, extending to edges to cover the top.
- 8) Spoon cheese into mold and refrigerate.

RASPBERRY SAUCE:

1 – 10 oz. Raspberries (thawed) un-drained.

2 TBS. Super fine sugar

1 TBS. kirsch

- 1) Puree raspberries in processor. Strain through sieve.

STRAWBERRIES BRULE

2 – 3 oz. packages cream cheese (softened)

1 cup dairy sour cream

¼ cup packed brown sugar

2 TBS. brown sugar

1 qt. fresh strawberries

- 1) In bowl, beat cream cheese with an electric mixer until fluffy.
- 2) Add sour, cream and 2 TBS. brown sugar, beat until smooth.
- 3) Reserve 1 berry for garnish; halve the remaining berries and arrange evenly in bottom of a shallow 8" round broiler-proof pan. Spoon cream cheese mixture over berries.
- 4) Sieve remaining ¼ cup brown sugar evenly over the cream cheese mixture.
- 5) Broil 4-5" from heat for 1-2 min- or until sugar turns golden brown.
- 6) Slice reserved berry; arrange atop dessert and serve immediately.

Recipe may be cut in half

PUMPKIN TORTE

| | |
|-------------------------------|-----------------------------|
| 1/4 cup margarine | 1 cup brown sugar |
| 2/3 cup cooked pumpkin | 1 tsp. vanilla |
| 2 eggs | 1/2 cup flour |
| 1/2 tsp. baking powder | 1/2 tsp. allspice |
| 1/2 tsp. cinnamon | 1/4 tsp. baking soda |
| 1/2 cup chopped nuts | 1/2 cup raisins |
| 2 TBS. flour | |

- 1) Cream together margarine and sugar.
- 2) Add pumpkin and vanilla.
- 3) Beat in eggs.
- 4) Sift dry ingredients and mix into mixture.
- 5) Add nuts, and raisins to flour and stir into batter.
- 6) Grease a 9" square pan. Pour batter into pan. Bake at 350 for 20-25 minutes.

SAUCE:

| | |
|--------------------------------|---------------------|
| 1/4 cup butter | 2 TBS. sugar |
| 1/2 cup whipping cream | 2 TBS. honey |
| 2 TBS. orange marmalade | |

- 1) Put all ingredients into a saucepan and bring to a boil. Cook for 1 minute. Make ahead and reheat at serving time.
- 2) Serve warm over pumpkin torte.

PEACH COBBLER

| | |
|--------------------------|-----------------------|
| 8 cups sliced peaches | 1/3 cup melted butter |
| 1 cup sugar | 1 cup sugar |
| 1/2 tsp. ground cinnamon | 1 egg |
| 1/4 tsp. ground nutmeg | 1 tsp. baking powder |
| 1 cup flour | 3/4 tsp. salt |

- 1) Place peaches in a greased 9 x 11 baking pan.
- 2) Mix together, 1 cup sugar, cinnamon and nutmeg and sprinkle over peaches.
- 3) Mix flour, 1 cup sugar, butter, egg, baking powder and salt in small bowl (mixture will be dry) and sprinkle flour mixture over peaches.
- 4) Bake at 350 until crust is golden (about 1 hour).

I make a lot of these in the summer, freeze them (uncooked) and then enjoy them all winter. I use disposable foil pans. I also love to mix peaches and any kind of berries.

ROGER'S CHOCOLATE MOUSSE

Melting the Chocolate:

| | |
|---------------------------------------|----------------------|
| 1 cup semisweet chocolate bits | 4 TBS. strong coffee |
| large pan with almost simmering water | |

- 1) Place the chocolate and coffee in a small saucepan. Remove the large pan with simmering water and place chocolate pan in it (to create a double broiler).
- 2) Stir for a minute or so until the chocolate begins to melt, then let it melt slowly over the hot water while you go on with the recipe.

The egg yolks and sugar:

| | |
|---|------------------------|
| 4 egg yolks | ¾ cup granulated sugar |
| ¼ cup Orange Liqueur, rum or Benedictine, or strained orange juice or strong coffee | |
| pan of almost simmering water | |

- 3) Place egg yolks in mixing bowl and start beating with whisk while gradually pouring in the sugar in a thin stream. Continue beating for 2-3 minutes until mixture is thick, pale and forms a slowly dissolving ribbon when a bit is lifted and falls back onto the surface.
- 4) Beat in the Liqueur or other liquid, and set the bowl in a pan of almost-simmering water. Beat at moderate speed for 4-5 minutes or until foamy and warm when tested with your finger.
- 5) Remove the bowl from hot water and either beat the mixture in mixer for several more minutes until cool, or set in a bowl of cold water and beat with a wire whisk. It should again form the ribbon, and have the consistency of thick, creamy mayonnaise.

Continued.....

118 - SWEET TEMPTATIONS

Adding Butter and Chocolate:

1½ stick (6 oz.) butter, softened, unsalted

- 6) Stir the chocolate again and continue until perfectly smooth.
- 7) Gradually beat the softened butter into the chocolate.
- 8) Beat the chocolate and butter into the yolks and sugar.

The Egg Whites:

4 egg whites, room temp

pinch of salt

2 TBS. instant superfine granulated sugar

- 9) Beat egg whites slowly until they begin to foam; then beat in the salt.
Increase speed gradually until soft peaks are formed.
- 10) Sprinkle on the sugar and continue beating until stiff peaks form.
- 11) Stir ¼ of the egg whites into the chocolate mixture to lighten it.
Scoop the rest of the egg whites on top and delicately fold them in.

Chilling and Serving:

- 12) Transfer to a clean dry bowl suitable for serving.
- 13) Chill for several hours or overnight.

Serves 8, this is a VERY rich desert, serve in small amounts.