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Drinks

Apple martini

2 ounces vodka
1 ounce apple Schnapps
Splash of Cointreau
Thin apple slice for garnish

Apple Tini

2 ounces of vodka
1 ounce apple pucker'
1 dash pineapple juice
1 dash sour mix
Combine over ice and stir. Strain and serve with cherry.

Banana Smash

4 cups sugar
6 cups water
5 ripe bananas
2 tablespoons conc. Lemon juice or the juice of 2 lemons
2 small cans of frozen orange juice
2 quarts lemon lime soft drink
1 (36 ounce) can unsweetened pineapple juice

Mix sugar and water and boil for 5 minutes. Cool completely. Mash bananas in a blender with lemon juice. Dilute the orange juice as directed on the can. Mix all the ingredients together except the lemon lime soda. Fill jars or freezer container and freeze. Before serving, thaw mushy mixture slightly and spoon the frozen mixture into glasses until they are half full. Fill the glasses the rest of the way with chilled lemon lime soda.

We use to make this when I was on High School. Joyce makes this drink in the summer. It has fun to go to her house and drink this and play games.

Captain Cook Holiday Punch Recipe – Donna and Russ Smith

32 ounces orange juice concentrate
14 ounces pineapple juice
14 ounces apple juice
1 liter club soda
1 liter ginger ale
1 liter 7 up
Grenadine to taste

The first three ingredients can be mixed together before hand. Just before it is to be served add the soda, grenadine and 7 up.

The lab that I worked at in Anchorage (Medical Park Lab), owned a suite in an office building. Every year they would have a Christmas Party. Russ was the building manager and Donna was the head tech in the lab. This was Russ's Punch recipe.

French 75

Esquire Magazine

Not tried yet

2 ounces dry gin
2 sugar cubes (more depending on your taste)
1/2 ounce fresh lemon juice
5 ounces brut champagne
Lemon peels, for garnish

Add a sugar cube (or two) to the bottom of each champagne flute. Place gin and lemon juice in a cocktail shaker with ice. Shake and strain into each champagne flute. Top off each glass with champagne and add a lemon peel for garnish. This recipe makes 2 servings.

Hot Buttered Rum Cocktail

Emeril Lagrasse 2002

Not tried yet

1 stick unsalted butter, softened
2 cups light brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon grated nutmeg
Pinch of cloves
Pinch of salt
Bottle of dark rum
Boiling water

In a bowl cream together the sugar, butter, cinnamon, nutmeg, cloves and salt. Refrigerate mixture until it is almost firm. Spoon 2 tablespoons of butter mixture into a small mug. Pour about 3 ounces of rum in the mug and fill the mug with boiling water and stir well, and serve immediately.

Hot Buttered Rum recipe

1 cup sugar
1 cup brown sugar
1 cup butter
2 cups vanilla ice cream
Rum
Water
Nutmeg

Combine sugar, brown sugar and butter in a 2-quart saucepan. Cook over low heat, stirring occasionally, until butter is melted (6-8 min).

Combine cooked mixture with ice-cream in a large mixing bowl, and beat at medium speed, scraping bowl often until smooth (1-2 min). Store the mixture refrigerated up to 2 weeks or frozen up to one month.

For each serving, fill one-quarter of a mug with mixture; add one ounce rum and three-quarters of a cup of boiling water. Sprinkle with nutmeg.

Limoncello Mint Lemonade

Cuisine at home, Magazine

Not yet tried

Muddle and divide the following among 4 glasses;

¼ cup of lemonade concentrate

¼ cup fresh mint leaves

1 tablespoon fresh lemon juice

Top each glass with ice and stir in;

¼ cup Limoncello

½ cup club soda

Garnish with lemon slices and sprigs of fresh mint.

To muddle is to use a wooden spoon and crush the mint leaves with the lemonade and lemon juice. This crushing action releases the mint's natural oils.

Mojito Limeade

Recipe courtesy Bobby Flay

Not yet tried

1/2 cup fresh mint leaves, plus sprigs for garnish

2 limes cut into wedges, plus more for garnish

2 cups crushed ice, plus more for serving

1 cup Lime-Mint Syrup, recipe follows

1 liter white rum

1/2 cup fresh lime juice

Club soda

Muddle the mint leaves and lime wedges with 2 cups crushed ice in the bottom of a large pitcher. Add Lime-Mint Syrup, rum, lime juice, and more ice. Top off with club soda, to taste. Pour into glasses over ice and serve. Garnish each glass with a lime wedge and mint sprigs, if desired.

Lime-Mint Syrup:

2 cups sugar

2 cups water

2 limes, zested

1/2 cup fresh mint leaves

Bring the sugar and water to a boil in a medium saucepan and cook until the sugar is completely dissolved, about 1 minute. Remove from the heat, stir in the lime zest and mint, and let sit at room temperature for 30 minutes to infuse the syrup with the flavor of lime and mint. Strain out the mint and zest and refrigerate the syrup, covered, until cold.

Yield: 8 drinks.

Mojitos - Blended Cherry

Recipe courtesy Giada De Laurentiis

Not yet tried

1 pound bag frozen pitted cherries

2 cups crushed ice, plus extra to serve

1/2 cup packed fresh mint leaves

1/3 cup fresh lime juice (about 3 limes)

1 cup citrus flavored rum

1 2/3 cups Lime Simple Syrup, recipe follows

Lime wedges and fresh cherries, for garnish

Place the frozen cherries, crushed ice, mint leaves, lime juice, rum, and simple syrup in a blender. Blend until smooth.

Pour the mixture into chilled glasses and top with crushed ice. Garnish with lime wedges and cherries.

Lime Simple Syrup

2 cups sugar

1 cup water

3 limes, zested

In a small saucepan, combine the sugar, water, and lime zest over medium heat. Bring to a boil, reduce heat, and simmer for 5 minutes, stirring occasionally, until the sugar has dissolved. Remove the pan from the heat and allow the syrup to cool for 20 minutes. Strain before using.

Yield: 1 2/3 cups

Slush

7 cups of water

3 cups sugar

Boil until all the sugar is dissolved, then cool.

Add 4 tea bags to 2 cups of boiling water and cool.

After both water mixtures are cool add the following:

1 (12 ounces) can of frozen lemonade

1 (12 ounces) can of frozen orange juice

2 cups gin or vodka or 1 cup brandy

Mix all well, and then freeze. To serve put an ice cream scoop full in a glass, fill with white soda or sour as you prefer.

Russian Tea

2 cups powder orange drink (Tang)

1 ½ cups sugar

1 teaspoon cinnamon

½ teaspoon cloves

1 cup lemon flavored instant dry tea

Combine all the ingredients and store in a jar. Put 2 teaspoons in a cup with hot or ice water.

Coconut Tres Leches Hot Chocolate

BHG Magazine

3 cups fat free milk

1 (14 ounces) can unsweetened coconut milk

½ (14 ounces) can sweetened condensed milk (2/3 cups)

2 tablespoons unsweetened cocoa powder

½ teaspoon vanilla

Sweetened whipped cream

½ cup chocolate shavings

In a medium sauce pan combine milk, coconut milk, and sweetened condensed milk and bring to a simmer over medium low heat, stirring occasionally. Whisk in cocoa powder into about ½ cup milk and mix well then combine with the milk mixture. Add the chocolate shaving to the milk mixture, saving some for topping.

Remove from heat and stir in vanilla and serve topped with whipped cream and chocolate shavings.

I made this with the coconut milk. This is rich tasting and a small cup is enough for most people. It is good topped with homemade marshmallows. I think adding 2 cups of milk in place of the coconut milk hope be just as good ad not so rich.

Wassail

Combine and boil for 10 minutes the following:

- 1 ¼ cups sugar
- 2 ½ cups water
- ¼ tablespoon cloves
- 4 cinnamon sticks
- 4 allspice berries

Putting the spices into a cheese cloth bag makes it easier to remove the spices.

Remove the mixture from heat and let stand for 1 hour in a warm place.

Remove the spices and add the following:

- 1 quart orange juice
- 1 gallon of sweet cider

Put 2 tablespoons of whole cloves into two oranges. Bake the oranges at 350 for 30 minutes. Heat the juice/spices water mixture and add the baked oranges.

When we lived in Bemidji, Minnesota, I did stain glass. Every winter I would take in two craft shows in and near Bemidji. There was one show that had an English Christmas theme. They served hot Wassail. This was their recipe. Selling your wares is not an easy thing, but it enable me continue to work in stain glass.

Wine Cooler

- 1 bottle of dry red wine
- ½ cup brandy
- ½ cup orange flavored liqueur
- ½ can frozen lemonade concentrates
- Juice of one lemon
- Juice of one orange
- 2 cups ginger ale

Combine all the ingredients except for the ginger ale. Add the ginger ale just before serving. Garnish with fruit.

Candy

Angel Food Candy

1 cup sugar
1 cup white corn syrup
1 tablespoon vinegar

Mix the above ingredients in a pan and cook to 300 degrees, using a candy thermometer. Watch carefully, it burns fast.

Take off heat and mix in 1 ½

Tablespoon baking soda, mixing quickly and pour in a 13 X 7 X ½ inch buttered pan. Cool and break into bite size pieces and dip in chocolate.

When I was a young girl, Uncle Albert had a grocery store in Suring. At Christmas he would buy extra candy and peanuts to make Christmas bags of candy for our Sunday school. These bags would have a popcorn ball, a candy cane and angel food candy. They would be given out after the Sunday School Christmas program at church. It was a grand prize and it was even more fun to go to Uncle Albert's store and help make up the bags. Afterwards we would get a piece of candy. I like to get a piece of angel food candy or a piece of ribbon candy. The ribbon candy was so pretty and brightly colored. The colors made you believe that it would taste ever so good.

Grandma lived the next lot over from my Uncle's store. Friday nights were the night to go into town and shop for food and other stuff. When we kids would get tired we would go to Grandma's house and wait for the shopping to be done. Some Friday after Uncle Albert would close the store; he would bring over ice cream. He loves ice cream and he would work with his spoon to get every drop. Grandma would tell him to stop scraping the flowers off her bowls.

I learned to play Chinese's checkers at Grandma's. She was good at it and if you ever beat her you were something special. She taught us that you had to work at what you wanted. Praise from Grandma Slang was earned. She did not give it lightly. Her little house smelled of fuel oil and food. It was a quiet place to go after school. It was a place to read, play games and listen to the ticking of the clock and eat.

Bonbons – Emeril Lagasse

2 2/3 cups (7 ounces) flaked coconut
1/2 cup sweeten condensed milk
2/3 cup confectioner's sugar
1/4 cup sliced almonds, finely chopped
2 tablespoons unsalted butter, at room temperature
1/4 teaspoon pure vanilla extract
8 ounces semisweet chocolate, coarsely chopped

In a large mixing bowl, combine the coconut, milk, sugar, almonds, butter, and vanilla. Mix well. Cover and refrigerate for an hour. Remove from the refrigerator and form into balls about the size of a pecan. Prepare the pan by lining the baking sheet with parchment paper. In a bowl set over simmering water or a double boiler, melt chocolate. Using two toothpicks, dip each ball into the chocolate, covering them evenly. Refrigerate until set.

Bourbon Salted Caramels

Recipe slightly adapted from Bon Appetit Magazine

Not tried yet

Nonstick vegetable oil spray
2 cups sugar
1/2 cup light corn syrup
1 - 14 oz. can sweetened condensed milk
1/2 cup (1 stick) unsalted butter, cut into small pieces
2 tablespoons bourbon
1/2 teaspoon kosher salt
Flaky sea salt (such as Maldon)

Lightly coat a 8 x 8" baking pan with nonstick spray and line with parchment paper, leaving a 2" overhang on 2 sides; spray parchment.

Bring sugar, corn syrup, 1/4 cup water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Cook, swirling pan occasionally, until mixture turns a deep amber color, 8 -10 minutes. (It took me about 12-14)

Remove pan from heat and whisk in sweetened condensed milk and butter (mixture will bubble vigorously) until smooth. Fit pan with candy thermometer and return to medium-low heat. Cook, whisking constantly, until thermometer registers 240F. Remove from heat and whisk in the bourbon and kosher salt. Pour into prepared pan; let cook. Sprinkle caramel with sea salt, cut into 1 inch pieces and wrap individually in parchment paper. This recipe makes about 75-100 caramels (depending how small you cut them).

Caramels can be made up to 2 weeks ahead. Store wrapped tightly in plastic in an airtight container at room temperature.

Bourbon Truffles

For the filling:

- 1/4 cup heavy cream
- 4 tablespoons (1/2 stick) unsalted butter
- 6 ounces milk chocolate, chopped
- 6 ounces semisweet chocolate, chopped
- 1/4 cup bourbon whiskey
- Dutch process cocoa powder for dusting

For the coating:

- 12 ounces semisweet chocolate, chopped
- 1/3 cup finely chopped pecans

To make the filling, in a heavy saucepan over medium-low heat, combine the cream and butter. Stir until the butter melts and the cream simmers. Remove from the heat. Add the milk chocolate and semisweet chocolate, and stir until melted and smooth. Mix in the whiskey, and then pour into a bowl. Cover and freeze just until firm enough to mound in a spoon, about 40 minutes.

Line the bottom of a baking sheet with aluminum foil. Scoop out the filling by tablespoonful's and drop onto the sheet, spacing them evenly. Cover and freeze until almost firm but still pliable, about 30 minutes.

Spread the cocoa on a flat plate. Roll each chocolate mound between your palms into a smooth ball, and then roll in cocoa to coat evenly. Return the truffles to the sheet and freeze them while preparing the coating.

To make the coating, line a second baking sheet with aluminum foil. Place the semisweet chocolate in the top pan of a double boiler or in a heatproof bowl. Place over but not touching barely simmering water in the lower pan. Heat while stirring frequently, until melted and smooth. Remove from the heat.

Reroll the truffles between your palms to remove any loose cocoa. Gently drop 1 truffle ball into the chocolate, tilting the pan if necessary to coat the ball completely. Slip a fork under the truffle, lift it from the chocolate, and tap the fork gently against the side of the pan to allow any excess chocolate to drip off. Using a knife, gently slide the truffle off the fork onto the prepared baking sheet. Immediately sprinkle generously with the pecans. Repeat with the remaining truffles.

Refrigerate, uncovered, until firm, about 1 hour. Store the truffles in an airtight container in the refrigerator for up to 3 weeks. This recipe makes about 18 truffles.

Bourbon Caramel Truffles

From Cooking Light Magazine

Not tried as yet

3 tablespoons brown sugar

2 tablespoons evaporated milk

1 tablespoon golden cane syrup

Dash salt

1 tablespoon bourbon

½ teaspoon vanilla

3.5 ounces bittersweet chocolate, chopped fine

1.75 ounces of 60% chocolate, chopped fine

2 tablespoons cocoa powder, unsweetened

Combine the first 4 ingredients in a sauce pan and place over medium heat and bring the mixture to a boil. Cook the mixture for one minute or until the sugar is dissolved. Remove for heat and stir in the bourbon and vanilla and add the chocolate. Allow the mixture to stand an then stir until smooth. Pour the chocolate mixture into a shallow dish and cover. Refrigerate for 2 hours. With a heated tablespoon scoop out the chocolate mixture and roll into a ball and roll into the powder cocoa and refrigerate until ready to serve. This makes about 19 truffles.

Butter Crunch

1 cup butter

1 cup sugar

2 tablespoons water

1 tablespoon light corn syrup

¾ cup finely chopped nuts

1 package of chocolate pieces

Prepare the pan by buttering the baking sheet. Melt butter in a 2-quart saucepan over low heat. Add sugar heat to boiling, stirring constantly. Stir in water and corn syrup. Cook over medium heat, stirring constantly to 290 degree F on the candy thermometer.

Remove from heat; stir in nuts. Pour candy mixture onto baking sheet and spread about ¼ inch thick. As the crunch cools, loosen from the baking sheets.

Melt chocolate pieces over hot water. Spread half of the chocolate over the cooled crunch. Loosen from pan and flip the candy in a sheet and spread the rest of the melted chocolate. When firm, break into pieces. Store the candy in a tightly covered container in a cool place.

Chocolate Truffles

$\frac{3}{4}$ cup butter or margarine

$\frac{3}{4}$ cup unsweetened cocoa

1 (14 ounces) can sweetened condensed milk

1 teaspoon vanilla

Unsweetened cocoa powder, powder sugar, or desired coatings

In medium saucepan over low heat, melt butter. Add cocoa: stir until smooth.

Blend in sweetened condensed milk; stir constantly until mixture is thick, smooth and glossy, about 4 minutes. Remove from heat; stir in vanilla. Refrigerate 3-4 hours or until firm. Shape into $1\frac{1}{4}$ inch balls; coat with cocoa, powdered sugar, or desiring coating. Refrigerate 1 to 2 hours or until firm before serving.

I received this recipe from Nancy Hemsath. She was having one of her famous Logaberger basket parties. She served these alone with many other wonderful things to eat.

Chocolate Truffles – 2

$\frac{2}{3}$ cups heavy cream

3 tablespoons butter, cut into chunks

2 tablespoons sugar

1 tablespoon orange, almond, coffee, or other liqueur (optional)

2 packages (4 ounces) sweet chocolate, broken into chunks

Bring cream, butter, and sugar to a full boil over medium heat, stirring constantly. Remove from heat. Add the liqueur and chocolate; stir until chocolate is melted and mixture is smooth. Chill until firm enough to handle, about $3\frac{1}{2}$ hours. Shape into 1 inch balls. Roll in cocoa, coconut or nuts. Store the candy in refrigerator. This recipe makes about 2 dozen candies.

Chocolate Walnut Rum Balls

Epicurious recipe

- 1 cup semisweet chocolate chips (about 6 ounces)
- 1 cup sugar
- 3 tablespoons light corn syrup
- 1/2 cup dark rum
- 2 ½ cups finely crushed vanilla wafer cookies (about 10 ounces)
- 1 cup finely chopped walnuts

Stir chocolate in top of double boiler set over simmering water until melted and smooth. Remove from over water. Whisk in 1/2 cup sugar and corn syrup, then the rum. Mix vanilla wafers and walnuts in medium bowl to blend; add chocolate mixture and stir to blend well.

Place remaining ½ cup sugar in shallow bowl. For each rum ball, roll 1 scant tablespoon chocolate mixture into generous 1-inch ball. Roll balls in sugar to coat evenly. Cover and refrigerate at least overnight and up to 5 days. These dense, moist treat are irresistible. Wrapped in a pretty box, they make a great gift, too. Makes about 45 balls

Cornflakes Chewy

- ½ cup sugar
- ½ teaspoon salt
- ¾ cup light corn syrup

Combine the three ingredients in a 1-quart saucepan and heat until sugar is dissolved. Remove from heat and stir in 1 cup of crunchy style peanut butter. Pour the syrup mixture over 6 cups of Cornflakes and mix well. Drop from a spoon on a greased cookie sheet. Store the candy in an airtight container.

We used to bring them to Luther League meetings at church. It was fast and easy but good tasting. We had time to make them after school and still get to church on time. The Houggards, Madsen, us (the regulars) and sometimes a few others, would come. We enjoyed planning events that would involve other churches. Since we were a small group, adding others to the group allowed us to have more and varied parties; bowling parties, hay rides, game night at church, to mention a few. This was an event that we could almost always get the car for. Otherwise we had to depend on friends for rides.

Divinity

2 ½ cup sugar
½ cup water
2 eggs whites
½ cups light corn syrup
¼ teaspoon salt
1 teaspoon vanilla
1 cup chopped walnuts

Combine sugar, syrup, water and salt in a 2-quart saucepan. Cook over medium heat, stirring constantly until mixture comes to a boil. Reduce heat; cook without stirring until temperature reaches 248 degrees or until a small amount of mixture dropped into cold water forms a firm ball which does not flattened on removal from water. Just before temperature reaches 248 degrees, beat egg whites until stiff but not dry. Beating constantly, slowly pour about ½ the hot syrup over egg whites. Meanwhile cook remaining syrup to 272 degrees or until a small amount separates into threads that are hard but brittle when dropped into cold water. Beating the egg white mixture constantly while pouring hot syrup over first mixture about 1 tablespoon at a time, beating well after each addition. Continue beating until mixture begins to lose its gloss and a small amount of mixture holds its shape when dropped from a spoon. Mix vanilla and nuts. Drop candy unto waxed paper.

We used to make this at Christmas and add food coloring (red and green). About half the time it was spoon candy because it would not get stiff. We had almost as much fun making it as eating it. Mom would serve the candies and cookies to the company that would come calling around the holidays. The coffeepot was always on. We did not have as many conveniences as now days but less was expected of us so we did more community type stuff like visiting and enjoying each other. I think we lost something along the way. We should make more candy, laugh more, and enjoy each other.

Hard Candy

3 $\frac{3}{4}$ cups sugar
1 $\frac{1}{2}$ cups light corn syrup
1 cup water
1 teaspoon Lorann flavorings
Powdered sugar

Mix sugar, corn syrup and water in a large sauce pan. Stir over medium heat until sugar dissolves. Boil without stirring until temperature reaches 310 degree F or until drops of syrup form hard brittle threads in cold water. Remove from heat. After boiling has ceased, stir in flavoring and coloring (if desired). Pour onto lightly greased cookie sheet (dusted with powdered sugar). Cool. Break into pieces. Store the candy in an airtight container. This recipe makes about two pounds.

We use to make candy at Christmas time. Sometimes for gifts or just to share with friends and family. We started making this when we moved to Alaska. The various flavorings would smell up the entire house. When adding the flavorings, caution should be use because the flumes can be quite strong. It will clean out the sinuses easily.

Peanut Brittle

2 cups granulated sugar
1 cup light corn syrup
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup water

Mix the above ingredients and cook over medium heat, stirring occasionally. Boil until the mixture reaches 294 degrees F or until a drop of syrup cracks in cold water. Add 2 cups raw peanuts and 2 tablespoons butter/margarine. Sit constantly until mixture becomes golden brown, about 11-12 minutes. Remove from stove. Add 1 $\frac{1}{2}$ teaspoon baking soda and 1 teaspoon vanilla (almost simultaneously). Stir quickly and pour out onto 2 buttered cookie sheets (Cookie sheet should have sides). There is too much candy for one sheet. Do not touch until the mixture cools. Turn out of cookie sheet and crack in hand with a knife handle.

This was Grandpa Suring's favorite candy. I tried to make him a batch every Christmas. It was hard to make it, the first Christmas he was not with us. We miss him a lot. He was a peacemaker. He loved his family.

Peanut Butter Chocolate Bonbons

- 2 cups sifted powder sugar
- 1 cup graham cracker crumbs
- $\frac{3}{4}$ cup chopped pecans
- $\frac{1}{2}$ cup flaked coconut
- $\frac{1}{2}$ cup butter or margarine
- $\frac{1}{2}$ cup peanut butter
- 1 $\frac{1}{2}$ packages semi-sweet chocolate pieces
- 3 tablespoons shortening

In a large bowl combine the powdered sugar, graham cracker crumbs, pecans, and coconut. In a small saucepan melt butter or margarine and peanut butter; pour over coconut mixture. Blend till mixture is moistened. Shape mixture into 1-inch balls. In another small saucepan over low heat, melt pieces with shortening. Spear balls on wooden picks; dip individually into chocolate mixture to coat. Place on waxed paper. Chill to set. Store candies, tightly covered, between layers of waxed paper in a cool place. This recipe makes about 4 dozen.

Truffle Tarts with Raspberries

Tyler Florence recipe

- 1 $\frac{1}{2}$ cups fine chocolate wafer crumbs (from Oreo cookies or chocolate wafers)
- 6 tablespoons melted butter
- 1 recipe Dark Chocolate Truffles, recipe follows, whipped but not shaped into balls
- 6 fresh raspberries, plus extra for serving

Use a fork to mix together the chocolate wafer crumbs and butter. Spray the cups of a 6-muffin tin with a vegetable spray. Line the cups with strips of parchment or waxed paper, cut so that they are as wide as the diameter of each cup and long enough to overhang the sides (you'll need this overhang to remove the tarts). Use the bottom of a small glass to press the crumbs over the bottom and sides of the muffin cups, building the sides up to only about 1 $\frac{1}{2}$ inches. Place a raspberry in the center of each crust and with a pastry bag or small plastic bag with the corner snipped off; fill the tarts with the truffle mixture. Smooth the tops and refrigerate until set, about 2 hours.

Dark Chocolate Truffles

½ cup heavy cream

8 ounces good-quality (70 percent) bittersweet chocolate, chopped

1 teaspoon pure vanilla extract

1 cup cocoa powder, for dusting

In a saucepan, bring the cream just to a simmer over low heat. Pour the cream over the chocolate in a bowl and let stand about 10 minutes to melt the chocolate. Add the vanilla and stir until smooth. Set aside to cool for 1 hour at room temperature. Then beat the chocolate at medium speed until it gets thick and light colored. Spread over the bottom of a baking dish and smooth the top. Refrigerate about 2 hours, until firm.

Pour the cocoa powder onto a deep plate or shallow bowl. Use a melon baller or small ice cream scoop to scoop out balls of chocolate; place them on the plate with the cocoa powder and roll between 2 forks to completely coat with the cocoa powder. Then use the forks to carefully transfer them to a parchment or waxed lined baking sheet.

Yield: 15 to 20 candies, depending on size

Prep Time: 25 minutes

Cook Time: 15 minutes

Inactive Prep Time: 3 hours

Vanilla Marshmallows

Nonstick cooking spray
3 (1/4 ounce) packages unflavored gelatin
1/2 cup cold water
2 cups granulated sugar
2/3 cup light corn syrup
1/4 teaspoon coarse salt
1 teaspoon pure vanilla extract, plus 1 vanilla bean, scraped
Confectioners' sugar, sifted, for coating

Lightly spray a 9-by-9-inch baking pan with cooking spray. Line pan with plastic wrap, leaving a 2-inch overhang on all sides; set aside.

In the bowl of an electric mixer fitted with the whisk attachment, sprinkle gelatin over 1/2 cup cold water; let stand for 10 minutes. In a medium saucepan, combine sugar, corn syrup, and 1/4 cup water. Place saucepan over medium-high heat and bring to a boil; boil rapidly for 1 minute. Remove from heat, and, with the mixer on high, slowly pour the boiling syrup down the side of the mixer bowl into gelatin mixture. Add salt and continue mixing for 12 minutes.

Add vanilla extract and vanilla bean seeds; mix until well combined. Spray a rubber spatula or your hands with cooking spray. Spread gelatin mixture evenly into pan using prepared spatula or your hands. Spray a sheet of plastic wrap with cooking spray and place, spray side down, on top of marshmallows. Let stand for 2 hours.

Carefully remove marshmallows from pan. Remove all plastic wrap and discard. Cut marshmallows into 2-inch squares using a sprayed sharp knife. Place confectioners' sugar in a large bowl. Working in batches, add marshmallows to bowl and toss to coat. Marshmallows can be stored in an airtight container up to 3 days. This recipe makes about 16.

Lorrie brought them over at Christmas 2009. She and her girls made them from a Recipe of Martha Stewart's. They like to put them under the broiler to brown on Graham crackers and in hot chocolate.

White Fudge

2 cups sugar granulated
1/2 cup sour cream
1/3 cup light corn syrup
2 tablespoons butter
1/4 teaspoon salt
2 teaspoons vanilla or rum flavoring
1 cup coarsely chopped walnuts

Combine first five ingredients in a saucepan; bring to boil slowly stirring until sugar dissolves. Boil without stirring over medium heat to 236 degrees F on a candy thermometer or until a little of the mixture dropped in cold water forms a softball. Remove from heat and let stand 15 minutes; do not stir. Add flavoring. Beat until mixture starts to lose its gloss (about 8 minutes). Stir in cherries if desired and nuts and quickly pour into a greased shallow pan. Cool and cut into squares. This recipe makes about 1 1/2 pounds of fudge.

Deserts

Cake/Frosting

Angel Food Cake

Taste of Home recipe

1 ½ cups of egg whites (about 12 eggs)
1 cup cake flour
1 ½ cups plus 2 tablespoons sugar
1 ½ teaspoons cream of tartar
2 teaspoons vanilla
¼ teaspoon salt

Place egg whites into a large mixing bowl and let sit for about ½ hour at room temperature. Sift together the flour and ¾ cups plus 2 tablespoons sugar twice and set aside.

Beat egg whites with cream of tartar, vanilla and salt on medium until the egg whites form soft peaks. Gradually add the remaining sugar slowly beating on high until stiff peaks are formed and the sugar is dissolved. Gradually fold in the flour mixture about a fourth at a time.

Gently spoon in the mixture into a clean ungreased tube pan and cut into the batter with a knife to remove the air pockets. Bake on the lowest rack in the oven at 375 degree F for 30 minutes or until the top springs back to the touch and the top cracks and feels dry.

Immediately invert the tube pan as soon as it is removed from the oven. After the cake is completely cooled, run a knife around the sides of the pan and invert onto a plate.

For a chocolate angel food cake, substitute the sugar for 1 ½ cup of powder sugar to mix with the cake flour and add ¼ cup cocoa to the dry ingredients to sift. Gradually add 1 cup of sugar to the beaten egg whites and fold in the dry ingredients in the same matter as above. (This cake was made from the excess egg whites from making kringle. Nov 2010.)

Another option to this cake recipe is to substitute the granulated sugar mixed with the flour to 1 ½ cup of confectioners' sugar and increase the sugar added to the egg whites to 1 cup. This recipe is Esther Hougaard's recipe and the chocolate version is Corinne Roscoe's.

Angel Food – Brown Sugar Cake

Betty Crocker Recipe

- 1 ¼ cups packed brown sugar
- 1 cup cake flour
- 1 ½ cups egg whites (about 12)
- 1 ½ teaspoons cream of tartar
- ¾ cup brown sugar
- ¼ teaspoon salt
- 2 teaspoons vanilla

Pre-heat oven to 375 degrees F. Beat 1 ¼ cups of brown sugar and the flour with a hand beater until there are no more lumps of sugar. Break the remain lumps of brown sugar with fingers if need be. Beat egg whites with the cream of tartar in a large bowl on medium speed until foamy. Beat the vanilla and brown sugar into the whites a little at a time. Beat until the whites are stiff and glossy. Do not under beat.

Sprinkle the flour mixture over the whites about ¼ cup at a time. Folding in the flour mixture just until the mixture disappears – do not over mix. Push batter into an ungreased tube pan (10X4 inches). Cut through the batter to remove air pockets.

Bake the cake until the top is cracked, feels dry and the top springs back when lightly touched, about 35 minutes. Remove from oven and invert and allow to hang until cold.

After the Danish Festival (2012) at church there is a lot of left over egg whites. I found this recipe in the Betty Crocker book. Lowell thinks that it is the best angel food cake recipe yet.

Apple Cake – Rita Sheppard's

- 3 eggs (2 small eggs or 1 large egg)
- 2 cups sugar (1 cup)
- ½ cup oil (¼ cup)
- 1 teaspoon vanilla (½ teaspoon)
- 2 teaspoons soda (1 teaspoon)
- 1 teaspoon baking powder (½ teaspoon)
- 1 teaspoon cinnamon (½ teaspoon)
- ½ teaspoon salt (¼ teaspoon)
- 2 cups flour (1 cup)
- 4 cups fresh graded apples (2 cups)
- 1 cup nuts (½ cup)

Mix all together and bake at 350 degrees for 40 minutes in a 13 x 9 inch pan. The amounts in () are for a half of a recipe and it fits in a 9 X 9 inch pan. It bakes for 35 minutes or until the toothpick goes out clean.

I received this recipe from a woman from Fort Collins. I went to a circle meeting at Rita's home and she was serving this recipe. I usually put a cream cheese frosting on it. It is one of Lowell's favorites.

Apple Cake – Grandma Slangs

Make a rich baking powder biscuit dough and line a 9 X 13 inch pan with the dough. Peel and slice apples on the dough. Cover with sour cream, sugar, and cinnamon. Dot the top with butter. Bake in a moderate oven until apples are done.

The rich baking powder biscuit dough is like regular dough but with a little more sugar and butter instead lard.

I could never get this to taste like Grandma's. I was too young to ask questions about how she did things. But I wish I had. This was in her cookbook.

Banana Spice Cake

2 ½ cups sifted flour
1 2/3 cups sugar
1 ¼ teaspoons baking powder
1 ¼ teaspoon baking soda
1 teaspoons salt
1 ½ teaspoons cinnamon
¾ teaspoons nutmeg
½ teaspoon ground cloves
2/3 cup shortening/margarine/butter
2/3 cup buttermilk
1 ¼ cups mashed ripe bananas (3 medium)
2 eggs, unbeaten
1 teaspoon vanilla

Sift the dry ingredients together. Add shortening and smashed bananas; mix until flour is dampened. Beat at low speed for 2 minutes. Add eggs: beat 1 minute. Bake in 9X13inch greased pan or 2 9 inch round pans. Bake the cake for about 40 minutes or until cake is done.

I like to put powder sugar frosting that has cream cheese in it on the cake.

Boston Cream Pie

Cream Filling

- 1/3 cup sugar
- 2 tablespoons cornstarch
- ¼ teaspoon salt
- 1 ½ cups milk
- 2 egg yolks
- 2 teaspoon vanilla

Blend sugar, cornstarch, and salt in medium saucepan. Combine slightly beaten eggs yolks and milk: gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minute. Remove from heat; stir in vanilla. Cool to room temperature.

Yellow cake

- 1 ½ cups flour
- 1 cup sugar
- 1-½ teaspoons baking powder
- ½ teaspoon salt
- ¾ cup milk
- 1/3 cup butter, margarine or shortening
- 1 egg
- 1 teaspoon vanilla

Pre-heat oven to 350 degrees and grease and flour cake pan that measure (8X8X2 or 9X9X2 inches). Measure all the ingredients into a large bowl and mix for about ½ minute on low and 3 minutes on high, scraping the bowl occasionally. Pour into pan. Bake for 35 to 40 minutes or until wooden toothpick comes out clean.

Cool and after the cake goes to room temperature, slice the cake in two horizontally.

Chocolate Glaze

- 2 ounces melted unsweetened chocolate or 1/3 cup cocoa plus 2 teaspoons butter
- ½ cup butter
- 2 cups of powder sugar
- 1 ½ teaspoons vanilla
- 2 to 4 tablespoons of hot water

Blend in butter and vanilla. Stir in hot water a little at a time until the glaze is the consistency needed.

Bruce Bogtrotter's Cake

(from Matilda)

Not tried yet

8 ounces good quality semisweet chocolate

1 1/2 sticks unsalted butter at room temperature

1 cup plus two tablespoons sugar

1/4 cup all-purpose flour

6 eggs separated, yolks lightly beaten

Preheat oven to 350 degrees F.

Line a 9 inch cake pan with parchment paper, and grease and flour the pan (including the paper)

Melt the chocolate in a bowl set atop a saucepan of simmering water. Mix in butter and stir until melted.

Transfer to a large bowl and add the sugar, flour and lightly beaten egg yolks.

In a separate bowl, beat the egg whites until stiff. Gently fold half of the whites into the chocolate mixture, blending thoroughly, then fold in remaining whites.

Pour the batter into the cake pan and bake for about 35 minutes. There will be a thin crust on top of the cake, and if tested with a toothpick the inside will appear undercooked. Don't worry; the cake will get firmer as it cools. Remove from oven and let cool in the pan on a wire rack. While the cake is cooling, make the frosting.

Frosting

8 ounces good quality semisweet chocolate

8 ounces heavy cream

Melt the chocolate with the cream in a heavy-bottomed saucepan over lowest heat, stirring occasionally until the chocolate is fully melted and blended with the cream. Remove from heat and cool slightly.

When the cake is cool enough to handle, remove it from the pan. Flip the cake upside down before frosting.

Carefully pour the frosting, with a spoon, over the cake. Smooth out with a spatula. Serves 1 to 8!

Brown Sugar Cocoa Frosting or Glaze

Not tried yet

- ½ cup Ghirardelli Unsweetened Cocoa
- 5 tablespoons unsalted butter
- ¾ cups packed brown sugar, light or dark
- ¼ teaspoons salt (scant)
- ½ cups heavy whipping cream
- 1 teaspoons pure vanilla extract

In a medium saucepan, melt the butter. Stir in the sugar, cocoa, and salt. Over low to medium heat, gradually stir in the cream. Continue to stir until the mixture is very hot and glossy. As soon as it starts to simmer at the edges, turn the heat down immediately and stir constantly without simmering for about 2 minutes. Remove from heat and stir in the vanilla.

For frosting, cool until spreadable. Reheat as necessary by setting the containing in a bowl of hot water.

For glaze or sauce, cool until thickened but still pourable. Put the sauce in the fridge for 5 minutes to speed up the cooling process for glaze.

Carmel-Chocolate Chip Cake with Caramel Fluff

Not tried yet

Cake

- 2 cups flour
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- ½ cup butter
- 1 ¼ cups milk
- 3 eggs
- ½ cup semisweet chocolate chips, finely chopped
- 1 ½ teaspoons vanilla
- Caramel Fluff frosting

Heat the oven to 350 degrees F. Grease and flour rectangular pan (9X 13 inch). Beat all the ingredients except the Cameral Fluff in a large bowl on low speed for 30 seconds, scraping the bowl constantly. Bat on high speed for 3 minutes, scraping the bowl occasionally. Pour in to pan. Bake until a wooden pick inserted in center comes out clean, approximately 40 – 45 minutes. Cool completely before frosting the cake.

Carmel Fluff Frosting

Beat 1 ½ cups whipping cream ½ cup packed brown sugar and ¾ teaspoon vanilla in a chilled bowl until stiff.

Caramel Cake Triple

Fine Cooking

Caramel Sauce

2 cups heavy cream

1 cup granulated sugar

Pour 2 cups of cream into a heavy medium sauce pan and slowly bring to a boil. Lower heat and keep the cream at a simmer.

Put 1 cup sugar into a heavy medium sauce pan and place over medium heat. Leave undisturbed until sugar begin to melt and darken. Gently shake the pan to distribute the sugar and to keep the melted sugar from burning. When the all sugar has melted and has a caramel color, remove the sugar from the heat. Carefully add the hot cream, stirring constantly. Return the pan to the heat and keep the sauce at a gently boil for about 5 minutes, stirring constantly. Set aside for at least 30 minutes.

Cake

1 ½ cups of sugar

12 tablespoons butter

4 eggs

2 cups of flour

1 ½ teaspoons baking powder

1 cup caramel sauce

Heat oven to 325 degrees F and butter and flour a 12 cup Bundt pan. Cream the butter and sugar until fluffy. Add one egg at a time mixing until each egg is incorporated before adding the next egg. Mix together the dry ingredients and gently but thoroughly fold the dry ingredients into the butter/egg mixture alternating the dry ingredients with the caramel sauce ending with the dry ingredients.

Pour the batter into the prepared pan and bake until skewer comes out clean (35 to 40 minutes). Cool for 10 minutes and remove from the pan. When cool glaze the cake by drizzling ½ of the remaining caramel sauce over the cake. The last half of the caramel sauce is folded into 1 cup of cream that has been whipped. Serve the cake topped with the caramel whipped cream.

Chocolate Cake – Helen's

- (½) 1 cup boiling water
- (¼) ½ cup cocoa
- (1) 2 cup sugar
- (1) 2 eggs
- (1) 2 teaspoon baking powder
- (1/2) 1 teaspoon salt
- (¼) ½ cup butter or Crisco or margarine
- (1 ¼) 2 ½ cups flour
- (½) 1 cup boiling water
- (½) 1 teaspoon baking soda

Dissolve the cocoa in the cup of boiling water and allow to sit while creaming together the sugar, butter, eggs, salt, and baking powder until well mixed, then add the flour and the cocoa mixture to the egg mixture.

Dissolve the baking soda in the second cup of hot water. Add the water/soda mixture to the cocoa mixture. Just mix enough to blend and no more.

Bake at 350° for 30 minutes in a greased 13" X 9" (8"X 8") pan.

This is the cake that Helen Madsen, my godmother, always seems to have in her house. Her cake was always wonderful and I have many happy memories eating her cake in her kitchen, at picnics, or at church functions. Eating it still makes me feel loved and very special. I hope my boys will feel the specialness for this cake.

Rich Chocolate Cake with Salty Dulce de Leche & Hazelnut Brittle

epicurious recipes

Not tried yet

Cake

- 1 cup freshly brewed hot coffee or hot water
- 1/2 cup Dutch-processed cocoa powder
- 3/4 cup packed light brown sugar
- 1/2 cup plain whole-milk yogurt or sour cream
- 2 teaspoons vanilla extract
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 1 1/4 cups granulated sugar
- 2 eggs
- 1/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1 teaspoon table salt

Topping

- Hazelnut brittle or peanut brittle
- 1/2 cup dulce de leche
- 1 1/2 teaspoons kosher salt

Preheat the oven to 350°F. Prepare a 10-inch round cake pan by greasing it with cooking spray and then lining the bottom with parchment paper.

To make the cake, pour the hot coffee into a medium bowl and stir in the cocoa powder until it dissolves. Stir in the brown sugar, followed by the yogurt and the vanilla. Stir thoroughly to ensure that all of the ingredients are incorporated.

In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and granulated sugar on medium speed until light-yellow and fluffy, about 3 minutes. Scrape down the sides of the bowl. Add the eggs and mix for 2 minutes, scraping down the bowl as needed.

In a medium bowl, whisk together the flour, baking soda, and salt. With the mixer running on low speed, mix in a third of the flour mixture and half of the coffee mixture. Scrape down the bowl. Add another third of the flour mixture and all the remaining coffee mixture. Remove the bowl from the mixer and, using a rubber spatula, fold in the remaining flour mixture until all of the ingredients are fully incorporated. Pour the batter into the prepared cake pan.

Bake for 25 minutes. Rotate the pan in the oven and bake for 20 more minutes, or until a cake tester inserted in the center of the cake comes out clean. Remove the pan from the oven and let the cake cool in the pan for 20 minutes. Then turn the cake out onto a clean plate, remove the parchment, and turn the cake back over onto a wire rack. Let the cake cool completely.

In a food processor, pulse the brittle pieces 3 to 4 times until the brittle is powdery.

Put the cooled cake on a serving dish. In a microwave-safe dish, heat the dulce de leche on high power for 30 seconds, or until it is just liquid. Spoon the dulce de leche over the cake, and then sprinkle the kosher salt over the dulce de leche. Sprinkle about 1/2 cup of the ground brittle around the outer edge of the cake as a delicious decoration.

Chocolate-Praline Cake in a Jar

Not tried yet

8 tablespoons (1 stick) unsalted butter, softened

1 ½ cups packed light brown sugar

2 large eggs

1 teaspoon pure vanilla extract

6 tablespoons unsweetened cocoa powder

1 ½ teaspoons baking soda

¼ teaspoons salt

1 ½ cups sifted cake flour

⅔ cup sour cream

⅔ cup brewed coffee (I just use the morning's leftover coffee)

Preheat the oven to 350°F. Place 10 to 12 pint glass-canning jars on a rimmed baking sheet and evenly arranged with space between them. (If you have a Silpat® liner, place it under the jars to prevent them from sliding around.)

To make the cakes, in a mixer fitted with a whisk attachment, beat the butter until smooth. Add the brown sugar and eggs and mix until fluffy, about 2 minutes. Add the vanilla, cocoa, baking soda, and salt and mix until combined. Add half the flour, then half the sour cream, and mix until combined. Repeat with the remaining flour and sour cream. Drizzle in the coffee and mix until smooth. The batter will be thin, like heavy cream.

Pour the batter into the jars, filling them half way. Bake until the tops of the cakes are firm to the touch, about 25 minutes.

Praline topping

2 tablespoons unsalted butter

¾ cup firmly packed light brown sugar

½ cup water

1 cup powdered sugar

½ cup pecan halves or pieces

To make the topping, melt the butter in a medium saucepan over medium heat, then add the brown sugar and ½ cup water and stir with a wooden spoon until the sugar is dissolved, 2 to 3 minutes. Remove the pan from the heat and stir in the powdered sugar until combined, then return to the heat and bring to a boil. Stir in the nuts.

Pour the praline topping over the cakes to cover, working quickly, because the praline hardens quickly as it cools. Let the cakes cool completely if they aren't already, before screwing on jar lids. Makes 10 to 12 servings

Chocolate Decadence

For the raspberry sauce:

- 2 ½ cups fresh raspberries or thawed frozen unsweetened raspberries
- ½ cup superfine sugar
- ¼ cup framboise or other raspberry-flavored liqueur (optional)

For the cake:

- 1 pound semisweet or bittersweet chocolate, chopped
- 10 tablespoons (1 ¼ sticks) unsalted butter, at room temperature
- 4 extra-large eggs, at room temperature
- 1 tablespoon Sugar
- 1 tablespoon all-purpose flour
- 1 cup heavy cream, whipped

To make the raspberry sauce, place the raspberries, sugar and framboise, if using, in a blender or in a food processor fitted with the metal blade. Puree until smooth. If you prefer a seedless sauce, pass the puree through a sieve.

To make the cake, position a rack in the middle of an oven and preheat to 425°F. Butter an 8 or 9-inch spring form pan or a layer cake pan. Line the bottom with a circle of parchment paper or waxed paper cut to fit precisely. Butter the paper and dust with flour; tap out any excess.

Place the chocolate and butter in a large heatproof bowl or the top pan of a double boiler. Set over a pan of gently simmering water but not touching the water. Stir occasionally until melted and combined completely. Remove from the heat and let cool slightly.

Place the eggs and sugar in a bowl. Using an electric mixer set on high speed, beat until light, fluffy and tripled in volume, 5 to 10 minutes. Reduce the speed to low and beat in the flour. Using a rubber spatula, fold one-third of the egg mixture into the chocolate to lighten it, and then fold in the remaining egg mixture, taking care not to deflate the batter. Pour and scrape the batter into the prepared pan and smooth the top.

Bake for exactly 15 minutes. Let cool completely to room temperature. Do not refrigerate or the cake will stick to the pan. Invert the cake onto a flat serving plate and peel off the paper.

Cut into small wedges and serve each wedge atop some of the raspberry sauce. Top with whipped cream. Makes one 8 or 9-inch cake; serves 12.

Chocolate Fudge Frosting

3 tablespoons cocoa
1 cup sugar
1/3 cup cream
1/4 cup butter
1/8 teaspoon salt
1 teaspoon vanilla
1/2 cup chopped nuts
1/4 to 1/2 cup powdered sugar

In a 4 cup microwave proof mixing bowl, add cocoa, sugar, butter, and salt and mix. Cook on high until the butter is melted and stir until smooth. Cook again for 2 to 2 1/2 minutes on High. Stir to mix after each minute. Add vanilla and beat with an electric mixer for about 2 minutes add the chopped nuts and 1/4 cup powder sugar and beat until the frosting loses its glossiness. Add more powder sugar if needed to bring the mixture to a spreadable consistency. This recipe makes about 1 cup of frosting.

Coconut Broiled Frosting

A Betty Crocker Recipe

1/4 cup butter
2/3 cup brown sugar
1 cup chopped nuts
1 cup flaked coconut
3 tablespoons milk

Mix thoroughly the sugar, nuts, butter and coconut. Add the milk and mixing well. Spread evenly on a 9X13 warm cake. Place the cake in the oven about 5 inches from the heat and broil for about 5 minutes until the topping is bubbling and slightly brown.

Coconut Cake – Cooking Light Magazine

1 tablespoon cake flour
2 ¼ cups sifted cake flour
2 ¼ teaspoons baking powder
½ teaspoons salt
1 2/3 cup sugar
1/3 cup butter, softened
2 large eggs
1 (14 ounces) can of coconut milk
1 tablespoon vanilla extract

Preheat oven to 350 degrees. Coat 2 (9 inch) round cake pans with cooking spray and dust with a tablespoon flour. Combine 2 ¼ cups flour, baking powder and salt, stirring with a whisk. Place sugar and butter in a large bowl and beat at medium speed until well blended (for about 5 min.). Add eggs one at a time, beating well after each egg. Add flour mixture and milk alternately to the sugar mixture, beginning and ending with flour mixture. Stir in vanilla

Pour batter into prepared pans. Sharply tap the pans once on the countertop to remove any air bubbles. Bake at 350 for 30 minutes or until the wooden pick comes out clean. Cool cake in pans for 10 minutes on wire racks, and remove from pans and cool completely on wire racks.

The coconut milk makes this cake moist and rich. I made it for our first Christmas in Boise. I wanted to make something special and different. It turned out good. The use of sifted cake flour helps make this cake light and very good.

Cranberry Festival Cake

½ cup butter
1 cup sugar
1 egg
2 cups flour
2 teaspoons baking powder
¼ teaspoon salt
¾ cup milk
½ teaspoon vanilla
1 cup fresh cranberries cut in half

Cream butter and sugar until light and fluffy and then add egg, beating until thoroughly blended. Sift together flour, baking powder, and salt. Stir in vanilla into milk. Add dry ingredients alternately with the vanilla/milk mixture to the creamed butter/sugar mixture. Mix well after each addition. Fold in the cranberries. Pour the batter into a greased 8X8 inch cake pan. Sprinkle with sugar. Bake at 350 degree for 45 to 50 minutes.

Serve as breakfast cake or desert that is topped with a caramel sauce.

Date Nut Cake- Grandma Slang's

(1/2) 1 cup dates - chopped

(1/2) 1 cup boiling water

Combine the top two ingredients and let stand for a couple minutes. (If using whole dates, cut the dates in half and let stand for a couple minutes. Pour off the liquid and save. Place the dates in a food processor and run the processor until the dates are chopped fine.)

In a second bowl cream together:

(1/2) 1 cup of sugar

(1/4) 1/2 cup of shortening or margarine

After the mixture is creamed add (1) 2 eggs.

(3/4) 1 1/2 cups flour

(1/2) 1 teaspoon salt

(1/2) 1 teaspoon soda

(1/2) 1 teaspoon baking powder

Add these dry ingredients to the creamed mixture. Mix well. Then add the date mixture. Mix well. Pour into a 9" X 13" greased pan (8 X 8). Top the cake mixture with the following ingredients;

(1/2) 1 cup chocolate chips

(1/4) 1/2 cup nuts

(1/8) 1/3 cup sugar

Bake at 350° for 30 minutes. The amount in parenthesis is for a half of a cake.

This cake was a favorite during my early childhood. It is easy and doesn't need frosting. It can be done quickly. We had a lot of unexpected company since we lived on the family farm. Family and friends were always dropping by. Mom always wanted to have something to give to the people who came to visit. Mom taught me by example what good hospitality was all about. Share what you have and make people feel welcome and enjoyed. I think that is why people would drop by. Mom and Dad enjoy visiting with people and it shows.

Death by Chocolate

2 cups flour
1 tablespoons baking powder
½ teaspoons baking soda
2 cups sugar
2 large eggs
1 stick butter
1 cup sour cream
½ cup water
2 teaspoons vanilla
½ cup plus 2 tablespoons cocoa
1 (12 ounces) package of semi-sweet chocolate chips
½ cup grated sweet chocolate

Sift flour, baking powder, and baking soda twice. Place in a small bowl. Beat the sugar and eggs in a large mixing bowl until sugar is dissolved. Add butter and mix into egg mixture thoroughly. Add sour cream, water, vanilla extract, and beat. Add flour mixture and cocoa and beat slowly just until flour is absorbed - do not over beat.

Fold in chocolates and pour into buttered Bundt pan. Bake at 350 degrees for one hour. Baking too long makes the cake dry and not as rich tasting.

When cool sift powdered sugar on the top. Another option is to frost with cream chocolate frosting or just whipped cream.

Another option is to replace the ¼ cup of the water with grand Marnier.

Devil's Food Cake with Sinful Chocolate Frosting

Not tried yet

10 ounces 60% Cacao Bittersweet Chocolate Baking Bar

6 ounces Milk Chocolate Baking Bar

1/4 cup Unsweetened Cocoa

1/2 cup unsalted butter

1/2 cup firmly packed light or dark brown sugar

1 tablespoon light corn syrup

1 cup all-purpose flour

1/2 teaspoon baking soda

2 large eggs, beaten

1/2 teaspoon pure vanilla extract

1/2 cup whole milk

1 cup sour cream

If you like a very tall layer cake, double all of the ingredients for four layers instead of two.

Preheat the oven to 325°F. Butter the bottoms and sides of two 9 by 2-inch round cake pans, and line with parchment paper. To make the cake, in the top of a double boiler or in a heatproof bowl over barely simmering water, melt together 4 ounces (1 bar) of the bittersweet chocolate, butter, sugar, and corn syrup, stirring occasionally until smooth. Remove from the heat and set aside. In a medium bowl, sift together the flour, cocoa, and baking soda. Gently mix in the melted chocolate mixture. Add in the eggs, vanilla, and milk and beat with a spoon until well blended. Divide the mixture evenly between the two prepared pans.

Bake for 25 to 29 minutes, until firm to the touch. Remove from the oven and cool on wire racks. When cool, turn out of the pans. While the cake is cooling, make the frosting. In the top of a double boiler, or in a heatproof bowl over barely simmering water, melt the remaining 6 ounces (1 1/2 bar) bittersweet and milk chocolates, stirring occasionally until smooth. Remove from the heat. Beat in the sour cream. Spread one-third of the frosting on top of one cake layer, then set the second layer on top. Use the remaining frosting to spread over the top and sides of the cake. Let sit in a cool spot, but do not chill in the refrigerator. This cake is best if enjoyed within 4 days of baking.

Dinette Cake

A Betty Crocker Recipe

1 ½ cups flour
1 cup sugar
1 ½ teaspoon baking powder
½ teaspoon salt
¾ cup milk
1/3 cup shortening
1 egg
1 teaspoon vanilla

Preheat oven to 350 degrees F. Grease and flour an 8x8x2 or 9x9x2 pan. Measure all the ingredients into a large bowl and blend on low for 3 minutes. Beat on high for another 3 minutes and then pour into the greased pan. Bake for 30 to 40 minutes until a wooden pick inserted into the middle of the cake comes out clean.

I use this recipe for pineapple upside down cake and the cake for Boston Cream Pie. It is an easy and quick cake to make.

The Ultimate Flourless Chocolate Cake

8 large eggs, cold

1 pound bittersweet or semisweet chocolate, coarsely chopped

1/2 pound (2 sticks) unsalted butter, cut into 1/2-inch chunks

1/4 cup strong coffee or liqueur (optional)

Confectioners' sugar or cocoa powder for decoration

Adjust oven rack to lower middle position and heat oven to 325 degrees. Line bottom of 8-inch spring form pan with parchment and grease pan sides and then cover pan underneath and along sides with sheet of heavy-duty foil and set in large roasting pan. Bring kettle of water to boil.

Beat eggs with hand-held mixer at high speed until volume doubles to approximately 1 quart, about 5 minutes. Alternately, beat in bowl of electric mixer fitted with wire whip attachment at medium speed (speed 6 on a Kitchen Aid) to achieve same result, about 5 minutes.

Meanwhile, melt chocolate and butter (adding coffee or liqueur, if using) in large heat-proof bowl set over pan of almost simmering water, until smooth and very warm (about 115 degrees on an instant-read thermometer), stirring once or twice. (For the microwave, melt chocolate and butter together at 50 percent power until smooth and warm, 4 to 6 minutes, stirring once or twice.) Fold 1/3 of egg foam into chocolate mixture using large rubber spatula until only a few streaks of egg are visible; fold in half of remaining foam, then last of remaining foam, until mixture is totally homogenous.

Scrape batter into prepared spring form pan and smooth surface with rubber spatula. Set roasting pan on oven rack and pour enough boiling water to come about halfway up side of spring form pan. Bake until cake has risen slightly, edges are just beginning to set, a thin glazed crust (like a brownie) has formed on surface, and an instant read thermometer inserted halfway through center of cake registers 140 degrees, 22 to 25 minutes. Remove cake pan from water bath and set on wire rack; cool to room temperature. Cover and refrigerate overnight to mellow (can be covered and refrigerated for up to 4 days).

About 30 minutes before serving, remove spring form pan sides, invert cake on sheet of waxed paper, peel off parchment pan liner, and turn cake right side up on serving platter. Sieve light sprinkling of Confectioners' sugar or unsweetened cocoa powder over cake to decorate, if desired.

Serves 12 to 16

Even though the cake may not look done, pull it from the oven when an instant-read thermometer registers 140 degrees. (Make sure not to let tip of thermometer hit the bottom of the pan.) It will continue to firm up as it cools. If you use a 9-inch spring form pan instead of the preferred 8-inch, reduce the baking time to 18 to 20 minutes.

German Sweet Chocolate Cake

1 package (4ounce) Sweet Chocolate
½ cup boiling water
1 cup butter
2 cups sugar
4 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
½ teaspoon salt
1 cup buttermilk
Coconut pecan frosting

Melt chocolate in water; cool and then cream butter and sugar. Beat in egg yolks and stir in Vanilla and chocolate. Mix flour, soda, and salt together. Beat in flour mixture, alternately with the buttermilk. Beat the egg whites until stiff peaks form; form then into the batter. Pour batter into three 9 inch layer pans that have been lined on the bottom with waxed paper. Bake at 350 degrees for 30 minutes or until cake springs back when pressed lightly in the center. Cool 15 minutes; remove from pans and cool on rack.

Coconut Pecan Frosting

1 (12 ounce) can evaporated milk
1 ½ cups sugar
¾ cup butter
4 egg yolks
1 ½ teaspoons vanilla
2 ⅔ cups sweeten coconut flakes
1 ½ cups chopped pecans

Mix milk, sugar, butter, egg yolks, and vanilla in a large saucepan. Cook and stir on medium heat about 12 minutes or until thickened and golden brown. Remove from heat.

Stir in coconut and pecans. Cool to room temperature and of spreading consistency. This recipe makes about 4 ½ cups.

Individual Chocolate Lava Cakes

Not tried yet

1 ½ 60% Cacao Bittersweet Chocolate Baking Bars

2 eggs

¼ cup heavy cream

8 tablespoons (1 stick) unsalted butter

2 egg yolks

1/3 cup sugar

½ teaspoon vanilla extract

¼ cup cake flour

To make centers of the cakes, melt 2 ounces of chocolate (1/2 a baking bar) and cream in double boiler, and whisk gently to blend. Refrigerate about 2 hours or until firm. Form into 6 balls; refrigerate until needed.

To make cake part of the desert, the oven needs to be heated to 400°F. Spray six 4-ounce ramekins or custard cups with cooking spray. Melt 4 ounces of chocolate (1 baking bar) and butter in double boiler; whisk gently to blend. With an electric mixer, whisk eggs, yolks, sugar, and vanilla on high speed about 5 minutes or until thick and light. Fold melted chocolate mixture and flour into egg mixture just until combined. Spoon cake batter into ramekins and place a chocolate ball in the middle of each ramekin.

Bake about 15 minutes or until cake is firm to the touch. Let it sit out of the oven for about 5 minutes. Run a small, sharp knife around inside of each ramekin, place a plate on top, invert and remove ramekin. Garnish with raspberries and a dollop of whipped cream.

Italian Cream Cake

Cuisine At Home Magazine

3 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon table salt
2 cups sugar
3 sticks un-salted butter (1 ½ cups)
6 eggs, separated
2 tablespoons caramel flavored syrup
1 ½ teaspoon vanilla
1 cup buttermilk
2 cups sweetened shredded coconut, toasted
1 cup chopped roasted pecans

Preheat oven to 325 degree F, line two 12 cup muffin pans with paper liners and coat with nonstick spray.

Whisk the dry ingredients (first 4 ingredients) together in a bowl and set aside.

Cream sugar and butter in a stand mixer with a paddle on medium speed until white and fluffy (about 5 minutes). Add yolks 1 at a time beating well after each addition. Mix in the syrup and vanilla until well incorporated. Mix in half of the dry ingredients into the butter mixture, followed by the buttermilk, then the remaining dry ingredients; blend just until incorporated.

Beat the egg whites to stiff peaks in a bowl with a mixer on high. Fold into the batter the coconut, nuts, and the egg whites being carefully not to over stir the batter. Fill liners to the top with batter and bake until the toothpick comes out clean (about 20-25 minutes). Cool cupcakes for about 20 minute in the pan and then transfer them to a rack. Frost the cake when it is cool.

Cream Cheese Icing

2 packages of cream cheese
3 sticks unsalted butter, room temperature.
3 tablespoons for caramel syrup
2 tablespoons heavy cream
1 pound powdered sugar
1 ½ cups sweetened shredded coconut, toasted
½ cup toasted pecans

Whip cream cheese and butter together in a large bowl with a mixer at medium speed until well combined. Add syrup and cream, then beat in the powder sugar until creamy. Generously frost the cupcakes.

Norwegian Gold Cake

Not tried yet

1 cup soft butter
5 eggs
1 1/2 teaspoons baking powder
1/2 teaspoons almond extract
1 1/2 cups sifted flour
1 1/3 cups sugar
1/2 teaspoon salt

Allow butter to become soft, but do not melt. Place butter and flour in mixing bowl. Beat 5 min. at low speed. Add eggs, one at a time, blending each egg at slow speed. Sift together sugar, baking powder and salt. Add gradual to creamed mixture. Add extract. Mix 2 min. after all sugar has been added. Turn into 10" tube pan that has been greased with 2 tbsp. butter and then sprinkled with fine bread crumbs. [Note: I used Crisco instead of butter and flour instead of bread crumbs.] Bake 1 hour in 325 degree oven. Invert to cool [when I did this, the cake fell out of the pan, so let it cool about five minutes, then invert on to rack and then cool.] Sprinkle top with confectioners' sugar.

The cake has two textures, the crunchy almost caramelized exterior and the rich smooth interior, which boasts a fine crumb and excellent deep flavor.

Sticky Spiked Double-Apple Cake with a Brown Sugar-Brandy Sauce

Recipes from In the Sweet Kitchen by Regan Daley

Not tried yet

1 cup Lexia, Muscat, or sultana raisins

1/3 cup brandy

1 cup unsulphured dried apple slices (if only rings are available, cut them in half)

½ cup granulated sugar

2 cups all-purpose flour, sifted

1 ½ teaspoons baking soda

1/8 teaspoon salt

¾ teaspoon ground cinnamon

½ teaspoon freshly grated nutmeg

1/8 teaspoon ground cloves (preferably freshly ground)

1 ½ cups tightly packed dark brown sugar

2 large eggs, lightly beaten

1 cup unsalted butter, melted and cooled

¾ cup coarsely chopped pecans, toasted

2 medium sized tart cooking apples, such as Northern Spy or Rome Beauty, one peeled, one unpeeled, both cored and cut into 1/2 inch pieces

Additional unsalted butter, at room temperature, for greasing the pan

Brown Sugar-Brandy Sauce (recipe below) warmed slightly, to serve.

In a small bowl, soak the raisins in the brandy for 45 minutes. Add the dried apple slices and macerate for a further 15 minutes. Do not drain!

Preheat the oven to 325 degrees. Butter a 9 x 13 inch pan and line the bottom and up the two long sides with a sheet of parchment paper, letting the paper hang over the edges by an inch or so. Lightly butter the paper. In a small bowl, sift together flour, baking soda, salt, cinnamon, nutmeg, and cloves together into a bowl and set aside.

In a large bowl with a hand held electric mixer or whisk, or in the bowl of a stand mixer fitted with the paddle attachment, blend both sugars. Add the eggs and beat on medium speed until thickened and pale, about 2 minutes with a machine, 4 to 5 minutes by hand. Add the cooled melted butter and mix to blend. Fold in the dry ingredients in two additions, mixing just enough to moisten most but not all of the flour. Add the dried fruit and brandy mixture, chopped pecans, and diced fresh apple, then fold them into the batter with long, deep strokes. Don't fret about the ratio of fruit to batter — there is a remarkable amount of fruit but it bakes into a wonderfully chewy cake.

Scrape the batter into the prepared pan and set in the center of the oven. Bake for 1 hour and 10 minutes to 1 hour and 20 minutes, or until the center springs back when lightly touched, a tester inserted into the center comes out clean and the cake is beginning to pull away from the sides of the pan. Transfer to a wire rack and cool. This cake keeps beautifully, well wrapped, at room temperature for up to 5 days, although it is best within 2 or 3. Serve warm or at room temperature with a healthy pour of the warm Brown Sugar-Brandy Sauce. Makes enough for 10 to 12 people (or 2, if you give them a couple of days ...)

Queen of Sheba Cake

Gâteau Reine de Saba

Cake:

2/3 cup whole blanched almonds. Lightly toasted
2/3 cup super fine sugar
¼ cup flour
½ cup unsalted butter, softened
5 ounces semisweet chocolate, melted
3 eggs, separated
2 tablespoons almond liqueur

Preheat oven at 350 degrees and lightly butter an 8-9 inch spring form pan.

Line the base with a nonstick baking paper and dust lightly with flour.

In the bowl of a food processor fitted with the metal blade, process the almond and add 2 tablespoons of the sugar until very fine. Transfer to a bowl and sift over flour. Stir to mix then set aside.

In a medium bowl, beat the butter with an electric mixer until creamy, then add half of the remaining sugar and beat for about 1-2 minutes until very light and creamy. Gradually beat in the melted chocolate until well blended, then add the egg yolks one at a time, beating well after each addition, and beat in the liqueur, if using.

In another bowl, beat the egg whites until soft peaks form. Add the remaining sugar and beat until the whites are stiff and glossy, but not dry. Fold a quarter of the whites into the chocolate mixture to lighten it, and then alternately fold in the almond mixture and the remaining whites in three batches. Spoon the mixture in to prepared pan and spread evenly. Tap the pan gently to release any air bubbles.

Bake for 30-35 minutes until the edges puffed but the center is still soft and wobbly (a skewer inserted about 2 inches from the edge should come out clean). Transfer the cake in its pan to a wire rack to cool for about 15 minutes, and then remove the base of the pan and the paper.

Chocolate Glaze:

¾ cup heavy cream
8 ounces semisweet chocolate, chopped
2 tablespoons unsalted butter
2 tablespoon almond liqueur
Chopped toasted almonds, to decorate

To make the chocolate glaze, bring the cream to a boil in a saucepan.

Remove from the heat and add the chocolate. Stir gently until the chocolate is melted and it's smooth and then beat in the butter and the liqueur. Cool for about 20-30 minutes until slightly thick, stirring occasionally.

Place the cake on a wire rack over a baking sheet and pour the warm chocolate glaze to cover the top completely and using a spatula, smooth the glaze around the sides of the cake. Let stand for about 5 minutes to set slightly, then carefully press the nuts on to the sides of the cake. Using two long spatulas transfer the cake to a serving plate and chill until ready to serve.

Serves 8-10 and can be made in advance and stored. Well wrapped in the refrigerator for up to three days.

Seven Minute Maple Frosting

¾ cup maple syrup
¼ cup sugar
1 egg white
1 teaspoon light corn syrup
1/8 teaspoon salt.

Place all the ingredients in the top of a double boiler. Beat mixture for 1 minute. Place mixture over boiling water and cook. Beating constantly until mixture is stiff. Keep the water boiling actively throughout the beating. Remove the frosting from the heat and continue to beat until the frosting cools and is of a spreading consistency.

Toll House Cup Cakes

Not tried yet

½ cup soft butter
6 tablespoons sugar
6 tablespoons brown sugar
½ teaspoon vanilla
1 egg
1 cup plus 2 tablespoons flour
½ teaspoon baking soda
½ teaspoon salt

Combine the butter, sugars, and vanilla and beat until creamy. Add egg to the mixture and beat well. Sift together the flour, soda and salt and add to the mixture. Spoon the mixture into paper lined cup cake pan. Bake the cupcakes at 375 degrees F for 10 to 12 minutes. Remove the cupcakes from oven.

Topping

½ cup brown sugar
1 egg
1/8 teaspoon salt

Combine the ingredients and beat until thick. Add 6 ounces of semi-sweet chocolate morsels and a ½ cup chopped walnuts and ½ teaspoon vanilla. Spoon a tablespoon of the mixture over each cupcake and bake for 15 minutes at 375 degree F. This recipe yields 16.

Truffle Rich Chocolate Cake

9 ounces semi-sweet chocolate, chopped
1 cup unsalted butter, cut into pieces
5 eggs
½ cup superfine sugar, plus 1 tablespoon and some for sprinkling
1 tablespoon cocoa powder
2 teaspoons vanilla
Cocoa powder for dusting, chocolate shaving to decorate or chocolate glaze

Preheat oven to 325 degrees. Lightly butter a 9 inch spring form pan and line the base with nonstick baking paper. Butter the paper and sprinkle with a little sugar, then tap out the excess sugar from the pan.

The cake is baked in a “Baine-marie”, so carefully wrap the base and sides of the spring form pan with a double thickness of foil to prevent the water from leaking into the cake.

Melt the chocolate and butter in a saucepan over low heat until smooth, stirring frequently, then remove from heat and set aside. Beat egg whites until stiff add gradually ½ cup sugar mix for about 1 minute. Beat egg yolks in the chocolate mixture and beat in the vanilla. Mix together the cocoa and the 1 tablespoon sugar and fold into the egg white mixture. Add about 1/3 of the egg white mixture in to the chocolate mixture to lighten the batter and gently mix. Add another 1/3 of the mixture and mix gently. Then add the remaining egg whites and mix. Pour into prepared pan.

Place the cake pan in a roasting pan and pour boiling water to come within ¾ of an inch up the side of the wrapped pan. Bake for 45-50 minutes until the edge of the cake is set and the center is soft. A skewer inserted 2 inches from the edge should come out clean. Lift pan from the pan of hot water and remove the foil. Place the cake on a rack and allow to cool completely. The cake will sink a little in the center.

Invert the cake onto the wire rack and remove the base of the pan and the baking paper. Dust the cake with cocoa and chocolate shavings around the edge of the cake. Slide onto a serving plate. Serve with whipped cream and a raspberry sauce.

Vanilla Classic Cake

Better Homes and Gardens Magazine

- (3) 6 egg whites (3/4 cup)
- (1 1/2) 3 cups all –purpose flour
- (3/4) 1 1/2 teaspoons baking powder
- (1/2) 3/4 teaspoon baking soda
- (1/4) 1/2 teaspoon salt
- (3/8) 3/4 cup butter, softened
- (1 1/3) 2 2/3 cups sugar
- (1) 2 teaspoons vanilla
- (1) 2 cups buttermilk

Allow the egg whites to come to room temperature (about 30 minutes), meanwhile grease three 8 X 1 1/2 inch round cake pans. Line the bottoms of the cake pans with parchment paper then grease and flour the paper.

Swift together flour, baking, powder, baking soda and salt into a medium mixing bowl and set aside.

Preheat the oven to 350 degrees F. In a large bowl beat the butter, vanilla and sugar until well combined. Add the egg whites all at once and beat for 3 minutes on high. Alternate the flour mixture and the buttermilk to the butter mixture, beating on low after each addition until combined. The dough may look slightly curdled. Divide the dough between the cake pans.

Bake in the oven for 30 to 35 minutes or until a wooden toothpick inserted in the middle of the cake comes out clean. Cool the cake on a wire rack for 10 minutes. Remove for the pans and cool thoroughly. Frost with desired frosting, store covered in the refrigerator.

The () is half the recipe

Cookies and Bars

Almond Florentine

- ¼ cup unsalted butter
- 6 tablespoons sugar
- 2 tablespoon plus 1 teaspoon all-purpose flour
- ¾ cup sliced almonds

Preheat oven to 350 degree, line 2 large rimmed baking sheets with parchment paper. Melt butter in medium sauce pan over medium-low heat. Stir in sugar, cream and flour, then add almonds, stir until batter thickens. The spoon should leave a path when drawn through the batter. Remove from heat. Drop a rounded teaspoon of batter for each cookie on the prepared sheet about 2-3 inches away from each other. Bake cookies 1 sheet at a time turning the sheet after they have been baking for 8 minutes. The cookies should be done baking in about 16 minutes. Cool on the sheets and store in an airtight container.

Brownies - Sister Lora's

- (1)2 cups sugar
- (1/3)2/3 cup cocoa
- (1/3)2/3 cup melted butter/margarine
- (2)4 eggs
- (1/4)½ tsp. salt
- (3/4)1 ½ cup flour
- (1/2)1 tsp. baking powder
- (1)2 tsp. vanilla
- (3/4)1 ½ cup chopped nuts (optional)
- 1 cup chocolate bites (optional)

In a large bowl mix the sugar and the cocoa together. Add the melted butter (I put the butter in the bowl with the sugar mixture and microwave until the butter is melted). Mix well. Add eggs one at a time. Then add the rest of the ingredients and mix well. Bake at 350° for 25 minutes in a 9 X 13 (8x8) pan.

Do not over bake. If you do they become dry. The optional ingredients make the brownies richer and more chocolately. The () is half the recipe.

Note that 4 squares of chocolate can be used in place of cocoa.

I bet she doesn't even remember giving this recipe to me.

Buttermilk Chocolate Cookies - Melt-in-Your-Mouth

Not tried yet

2 cups all-purpose flour

½ teaspoon baking soda

½ teaspoon salt

½ cup butter

¾ cup cocoa powder

2 cups sugar

1 teaspoon vanilla extract

2/3 cup buttermilk

2 cups chocolate chips

Preheat the oven to 350F. Line a baking sheet with parchment paper.

In a medium bowl, whisk together flour, baking soda and salt. Melt the butter in a small, microwave safe bowl. In a large bowl, combine the melted butter (still warm) with cocoa powder and whisk until very smooth. Whisk in sugar, vanilla extract and buttermilk. Gradually stir in the flour mixture until no streaks of flour remain. Stir in the chocolate chips. Drop dough in 1-inch balls into prepared baking sheet, leaving about two inches between cookies to allow for spread.

Bake for 10-12 minutes, until cookies are set around the edges. Cool for 2-3 minutes on a baking sheet, and then transfer to a wire rack with a spatula to cool completely.

This recipe makes about 4 dozen cookies

Chocolate Chip Cookie

[2 ¼](1 1/8)4 ½ cup flour

[1](1/2)2 teaspoons soda

[1/4](Dash) ½ teaspoon salt

[1](1/2)2 cups packed brown sugar

[1/2](1/4)1 cup granulated sugar

[1](1/2)2 cups butter, cool, cut into 1 inch chunks

[2](1)4 eggs

[1/2](1/4)1 tablespoon vanilla

[2](1)4 cups chocolate chips

[1](1/2)2 cups chopped walnuts

Preheat oven at 375 degrees. Combine the sugars and the butter and cream. Add the eggs and vanilla until well blended. Add the dry ingredients, mix on low speed until dough has formed. Add the chocolate chips and walnuts, mix until just blended. Bake for 10-12 minutes.

Another way is to bake at 300 degrees for 22-24 minutes.

The amounts in () are quarter of the recipe and the amounts in [] are a half. It works just as well. Another version of this recipe is [1] cup brown sugar and [1] cup graduated sugar in place of the sugars.

Chocolate Chip Cookies - Auntie Joyce's Recipe

Cream together the following:

1 cup brown sugar - packed

1 cup shortening or margarine

Add 2 eggs to the creamed mixture and mix well. Add the following to the creamed mixture:

1 ½ teaspoon salt

1 ½ teaspoon vanilla

Dissolve 1 teaspoon of soda into 3 tablespoons of hot water. Add to the mixture. Then add the following:

1 cup whole wheat flour

1 ½ cup flour

2 cups chocolate chips

Mix well and drop a teaspoon size of the dough unto a greased cookie sheet.

Bake at 350° for about 10-12 minutes.

This recipe makes about 40 cookies. The cookies are cakey in texture and should be lightly brown when baked long enough. This is Lowell's favorite chocolate chip cookie. He remembers them from his childhood. I got the recipe from his sister Joyce. It is the type of cookie she makes.

Chocolate Chip Cookie - Mrs. Field's

Cream together:

2 cups butter (1 cup)

2 cups sugar (1 cup)

2 cups brown sugar (1 cup)

Add:

4 eggs (2 eggs)

2 teaspoons vanilla (1 teaspoon)

Mix together:

4 cups flour (2 cups)

5 cups oatmeal (2 ½ cups) measure the oatmeal and then blend small amounts in a blender until it turns to powder. A food processor works well also.

1 teaspoon salt (½ teaspoon)

2 teaspoons baking powder (1 teaspoon)

2 teaspoons soda (1 teaspoon)

Mix together all ingredients and add 24-oz bag of chocolate chips; one 6 ounces Hershey bar (grated) and 3 cups chopped nuts (any kind). Bake on an ungreased cookie sheet, make golf size cookies, 2 inches apart and bake @ 375 degree for 10 minutes. This recipe makes 112 cookies.

The amounts in () are for a half of recipe. It works just as well.

Chocolate Chip Cookies - Freezer

Cream together the following ingredients.

1 cup brown sugar

1 cup granulated sugar

2/3 cup melted margarine

2/3 cup oil

2 eggs

2 teaspoons vanilla

Then add and mix well the following ingredients:

3 cups flour

1 teaspoon salt

1 teaspoons baking soda

12 ounces Chocolate chips

Mix well. Freeze for at least 60 minutes. Bake at 350 degrees for 10-12 minutes. This should make about 4-6 doz. cookies

This recipe was one of many that Jeanette brought with her when she visited us in Juneau. That summer we tried many different recipes of Chocolate chips Cookie. Every night it seemed we tried a different recipe. This was a very good recipe, but then almost any Chocolate chip cookie is good fresh and warm. She got the recipe from a gal that she worked with in Hawaii. SaJen, Mom, Dad and Jeanette spent three weeks with us in Juneau. We hiked and biked whether it rained or not. It was a good summer. I gained too much weight.

Chocolate Mint Snow-top Cookie

1 cup granulated sugar

6 tablespoon butter/ margarine

1 ½ teaspoons vanilla

2 eggs

1 ½ cup mint flavored semi-sweet chocolate morsels

1 ½ cups all-purpose flour

1 ½ teaspoons baking powder

¼ teaspoon salt

Cream together sugar, butter, and vanilla and then add eggs to the mixture and mix well. Melt 1 cup of the morsels. Add the melted and not melted morsels to the mixture. Combine the flour, baking powder, and salt. Gradually beat in the flour mixture. Cover and chill until firm. Shape dough in to 1 ¼ inch balls; roll in powdered sugar. Place on ungreased baking sheets. Bake in preheated 350° F for 10 - 12 minutes or until sides are set but centers are slightly soft. Cool for 2 minutes; remove to wire racks to cool. This recipe makes about 3 dozen cookies.

Coconut Dreams

Not tried yet

Preheat oven to 350 F

Grease and flour an 8 x 8 inch pan

1/2 c. unsalted butter (room temperature)

1/2 c. brown sugar (packed)

1 c. all-purpose flour

Mix these ingredients together and press into the pan. Bake for 10 minutes.

1 c. brown sugar (packed)

2 eggs

1 c. coconut (the sweetened kind from the supermarket)

1 t. vanilla

2 t. flour

1/2 t. salt

1/2 t. baking powder

Beat the eggs. Add in the rest of the ingredients and combine. Pour over crust and bake for about 30 minutes.

Let cool and cut into squares.

Coconut Lime Bars

Everyday Food Magazine

Not tried yet

1/2 cup (1 stick) unsalted butter, plus more for baking pan

1/2 cup packed light brown sugar

1 cup granulated sugar

3 large eggs

2 cups all-purpose flour (spooned & leveled)

1/2 teaspoon kosher salt

3/4 cup chopped macadamia nuts

1 1/2 tablespoons finely grated lemon zest

1/2 teaspoon pure vanilla extract

1 package (7oz.) sweetened shredded coconut

Preheat oven to 375F. Butter a 9 inch square baking pan and line with parchment paper, leaving a 2 inch over hang on two sides. In a large bowl, whisk butter, brown sugar, and 1/3 cup granulated sugar. Add 1 egg; whisk until smooth. Stir in 1 cup flour, salt, nuts and lime zest. Spread batter in pan and bake until top is set and very lightly golden, 15 to 18 minutes.

Meanwhile, in a medium bowl, whisk together 2/3 cup granulated sugar, 2 eggs and vanilla. Reserve 1/2 cup coconut; stir remaining coconut and 1 cup flour into egg mixture. Gently spread over base; top with reserved coconut. Bake until golden and toothpick inserted comes out with moist crumbs attached, 25 minutes. Let cool completely on a wire rack. Using parchment, lift cake from pan and cut into 24 bars. The bars can be stored in an air tight container, up to 1 week and it makes 24 bars.

Coconut Macaroons

14 ounces lightly packed sweetened flaked coconut

1 ½ cups sugar

1/3 cups plus 1-tablespoon egg whites (approx. 3 large eggs)

1 teaspoon vanilla

Preheat oven to 325 degrees, setting the racks in the oven to the middle. Line two cookie sheets with parchment paper.

Put the coconut into the food processor that has been fitted with the metal chopping blade. Process the coconut for approx. 1 minute. Add the sugar and process for 15 seconds more. Then add the egg whites and vanilla and process for a full minute. The paste will now resemble slushy snow. If the paste is too dry or crumbly, add a little water through the feeder tube.

Allow a scant 2 tablespoons of paste for each cookie. Place cookies on a parchment lined cookie sheet and bake until golden brown (about 20-25 minutes)

Leave the cookies on the sheet until cooled or else they will tear. Can store up to 4 days in an airtight container or frozen for up to a month.

Options are endless. Add nuts, (almonds slivers), add 1 cup of cocoa and ¼ teaspoon along with the sugar for chocolate Macaroons dip half the cookie in melted chocolate or just drizzle chocolate, or dip each cookie into beaten eggs whites and roll in chopped nuts. Also Almond macaroons can be made by substituting 3 cups of blanched slivered almonds for the coconut.

The cookie can be just dropped onto the cookie sheet, or rolled between the palms, or the dough could be piped out of a pastry bag using various tips.

Gloria a friend from Texas and an employee of SBCL really likes these cookies. I made them for me when I worked at the Laurel Street Lab in Anchorage.

Colonial Sugar Cookies

2 egg yokes
½ cup sugar
1 cup butter
1 cup sugar
2 egg whites
1 teaspoon baking soda
1 teaspoon cream of tartar
½ teaspoon nutmeg
¼ teaspoon salt
1 teaspoon vanilla
3 ½ cups flour

Cream the first two ingredients. Set aside and cream the next three ingredients together. Add cream mixture and yolk mixture together. Gradually add dry ingredients. Cover and refrigerate at least one hour. Roll out dough and cut into shapes. Bake 8 to 10 minutes at 375 degrees.

This is the sugar cookie recipe; I found that tastes close to Grandma Madsen's. I spent a lot of time with the Madsen's, close family friends. It seemed she always had sugar cookies around. They were so good with milk. We make them at Christmas. It seems good to be surrounded with good memories and good food.

Double Chocolate Brownie Cookie

Melt 6 tablespoons of butter and 1 cup of double chocolate chips in the microwave at a very low setting. Stir occasionally until chips and butter is melted. Set aside.

1 cup sugar
3 eggs
2 teaspoons vanilla

In a large mixing bowl cream sugar, eggs and vanilla together until creamy and then stir in the chocolate mixture.

½ cup flour
2 tablespoons cocoa
¼ teaspoon baking powder
¼ teaspoon salt

Combine the dry ingredients in a small bowl and set aside. Stir the dry ingredients into the creamed mixture until; well mixed. Add the remaining double chocolate chips to the batter. A cup of chopped walnuts can be added as well. Cover and chill for at least an hour. Shape dough into 1 inch balls and place on an ungreased cookie sheet. Bake @ 350 degrees for 10-12 minutes.

Makes about 3 ½ dozen

Dark Chocolate Toberlone Cookies

Not tried yet

4 ounces bittersweet chocolate (114 grams)

1/2 cup all-purpose flour (68 grams)

1 tablespoon Dutch process cocoa (5 grams)

1/2 teaspoon baking powder (2 ml)

1/8 teaspoon salt (pinch)

4 tablespoons unsalted butter, room temperature (58 grams)

6 tablespoons granulated sugar (72 grams)

1/4 cup packed dark brown sugar (55 grams)

1 large egg

1 tablespoon hot brewed coffee (or water)

3/4 teaspoon vanilla

3 ounces of chopped bittersweet

3.5 ounces dark chocolate Toberlone, chopped into bits

Melt the chocolate in bowl set over barely simmering water or in microwave.

Set aside and let it cool slightly. It should still be slightly warm when you use it.

Sift together the flour, cocoa and baking powder, stir in the salt; set aside.

Beat the butter with a mixer until creamy. Add the sugar and beat for 2- 3 minutes. Add the egg, mixing until blended and scraping bowl, then beat in coffee and warm melted chocolate. Add the flour mixture and stir until it's mixed; gently stir in chocolate and Toberlone bits. Note: check the temperature of the dough before you stir in the chocolate chunks. If it's warm, chill it before adding so that the chocolate won't melt into the warm dough.

Chill dough for at least an hour. I think the cookies are best when made with dough that's been chilled for a full day.

Preheat oven to 350 degrees F. Scoop dough up and shape into 1 ½ inch mounds. Set 3 inches apart on cookie sheets and bake on center rack for 10-12 minutes. Let cookies cool on the sheet for 2 minutes then transfer to a rack.

Makes about 22 cookies

Easter Story Cookies

1 cup whole pecans
1 teaspoon vinegar
3 egg whites (3/8 of a cup)
Pinch salt
1 cup sugar

Preheat oven to 300 degree. Place pecans in a bag and break the nuts into small pieces. (John 19:1-3)

Put 1 teaspoon vinegar in mixing bowl. (John 19:28-30) Add egg whites to vinegar. (John 10:10-11) Sprinkle in salt (Luke 23:27) Add 1 cup sugar. Psalm 34:8 and John 3:16) Beat with mixer on high for 12 to 15 minutes until the eggs form stiff peaks. (Isaiah 1:18 and John 3:1-3) Fold the broken nuts into the egg mixture. Drop by teaspoons onto wax paper covered cookie sheet. (Matthew 27:57-60) Put cookie sheet into the oven and close the door and shut off the oven. (Matthew 27:65-66) Leave the cookies in the oven overnight. (John 16:20 and 22) (Matthew 28:1-9)

Flourless Chocolate Cookies

Chocolate Epiphany Cookbook

½ cup plus 3 tablespoons cocoa powder (68 grams)
3 cups confectioners' sugar (350 grams)
2 ¾ cups chopped, toasted walnuts (272 grams)
Pinch of salt
4 large egg whites at room temperature (½ cup eggs whites)
1 tablespoon vanilla

Preheat oven to 350 degree F and line two cookies with parchment paper or silicone mats.

Combine the cocoa powder, confectioners' sugar, salt walnuts in a bowl and mix at lower speed for 1 minute. With the mixer going add the egg whites and vanilla slowly. Mix on medium speed for 3 minutes until the mixture has slightly thickened. Do not over mix it or the egg whites will thicken too much.

With 2 ounce cookie scoop or tablespoon scoop the batter onto the prepared sheets. Keep the cookies about 3 inches apart because they spread.

Put the cookies into the oven and immediately lower the temperature to 320 degrees F and bake for 14 to 16 minutes or until thin cracks appear on the surface of the cookie. If using two pans switch the pans half way through the baking. Allow to cool and remove the cookies from the sheet and store in an air tight container.

Ginger Snaps – Jane Albrecht

¾ cup butter or margarine
2 cups sugar
2 eggs
½ cup molasses
2 teaspoons vinegar
3 ¾ cups flour
1 ½ teaspoons soda
2-3 teaspoons ginger
½ teaspoon cinnamon
¼ teaspoon cloves

Cream butter and sugar together: beat in eggs, molasses and vinegar. Sift dry ingredients and stir the dry ingredients in. Form into ¾ inch balls. Bake 325 degrees for about 12 minutes.

Jane and I were on the churchwomen board together in Juneau. She brought these cookies to our meeting. They were delicious.

An option is to add ½ cup sugared ginger to the batter. I get the sugared ginger from William and Sonoma; this makes the cookie even more gingerly. I also use sorghum instead of molasses. The dough is easier to handle if it is chilled for an hour or so before forming into balls. The cookies can be baked @375 degrees for 8-10 minutes.

Knappen Cookie (Button Cookie)

Sherry Habeck

1 pound of butter
1 cup sugar
4 cups sifted flour
½ cup almonds – ground extra fine

Mix together the ingredients and roll out the dough (cooling the dough first may help the rolling of the cookie) between two pieces of wax paper. Cut the dough with small (mini) cookie cutter about the size of a doughnut hole. Bake the cookies at 350 degrees F for 10 minutes. Cool and the cookies and make sandwiches with jam and sprinkle with powdered sugar or just sprinkle with powdered sugar.

My father's cousin's daughter made these for the annual lutefisk meal. They are very light and tender. Raspberry jam was wonderful between the cookies.

Lemon Bars

2 cups sifted flour
½ cup sifted confections sugar (powdered sugar)
1 cup butter or margarine
4 eggs
2 cups granulated sugar
1/3 cup lemon juice and the zest of one lemon
¼ cup all-purpose flour
½ teaspoon baking powder

Sift together the first 2 ingredients. Cut (as done with piecrust) in the butter until mixture clings together. Press in a 13X9X2 inch baking pan. Bake at 350 degrees till lightly browned, about 20-25 minutes.

Put eggs, 2 cups of sugar, and lemon zest and juice in blender. Blend until mixture is thick and smooth. Sift together ¼ cup flour & baking powder. Add to blender the flour mixture. Blend until well mixed. Pour over crust. Bake at 350 degrees for 25 minutes. Sprinkle with confection sugar. Cool. Cut into bars. This recipe makes about 30.

Lemon Bars

Makes about two dozen 1 ½ - to 2-inch squares

The lemon filling must be added to a warm crust. The 30-minute chilling and 20-minute baking of the crust should allow plenty of time to prepare the filling. If not, make the filling first and stir to blend just before pouring it into the crust. Any leftover bars can be sealed in plastic wrap and refrigerated for up to two days.

The Crust;

1 ¾ cups all-purpose flour

2/3 cup confectioners' sugar, plus extra to decorate finished bars

1/4 cup cornstarch

3/4 teaspoon salt

12 tablespoons unsalted butter (1 1/2 sticks), at very cool room temperature, cut into 1-inch pieces, plus extra for greasing pan

Adjust oven rack to middle position and heat oven to 350 degrees. Lightly butter a 13-by-9-inch baking dish and line with one sheet parchment or wax paper. Dot paper with butter, then lay second sheet crosswise over it (see illustration 1, "Making The Lemon Bars" PDF, below).

Pulse flour, confectioners' sugar, cornstarch, and salt in food processor work bowl fitted with steel blade. Add butter and process to blend, 8 to 10 seconds, then pulse until mixture is pale yellow and resembles coarse meal, about three 1-second bursts. (To do this by hand, mix flour, confectioners' sugar, cornstarch, and salt in medium bowl. Freeze butter and grate it on large holes of box grater into flour mixture. Toss butter pieces to coat. Rub pieces between your fingers for a minute, until flour turns pale yellow and course.) Sprinkle mixture into lined pan press firmly with fingers into even, 1/4-inch layer over entire pan bottom and about 1/2 inch up sides. Refrigerate for 30 minutes, and then bake until golden brown, about 20 minutes.

Lemon Filling;

4 large eggs, beaten lightly

1 1/3 cups granulated sugar

3 tablespoons all-purpose flour

2 teaspoons finely grated zest from two large lemons

2/3 cup juice from 3 to 4 large lemons, strained

1/3 cup whole milk

1/8 teaspoon salt

For the filling: Meanwhile, whisk eggs, sugar, and flour in medium bowl, then stir in lemon juice, milk, and salt to blend well.

To finish the bars: Reduce oven temperature to 325 degrees. Stir filling mixture to reblend; pour into warm crust. Bake until filling feels firm when touched lightly, about 20 minutes. Transfer pan to wire rack; cool to near room temperature, at least 30 minutes. Transfer to cutting board, fold paper down, and cut into serving-size bars, wiping knife or pizza cutter clean between cuts, as necessary. Sieve confectioners' sugar over bars, if desired.

Myrna's Hungarian Pecan Cookies

Courtesy Gale Gand, "American Brasserie"

1 cup unsalted butter, softened
1 teaspoon vanilla extract
2 1/2 cups confectioners' sugar
2 1/4 cups all-purpose flour
1 cup finely chopped pecans
Preheat oven to 350 degrees F.

Lightly grease 2 baking sheets. In the bowl of a mixer, combine the butter and vanilla. Add 1/2 cup of the sugar, then slowly add the flour and pecans and mix just until combined. Use your hands to roll the dough into balls about 3/4-inch in diameter, and arrange them on the baking sheets. Bake 15 to 20 minutes, until golden brown. Meanwhile, spread the remaining confectioners' sugar out on a plate. When the cookies are done, remove from the oven, let cool 3 to 5 minutes, and then roll each cookie in the sugar until coated, letting each rest in the sugar for a minute to absorb it. Let cool completely on wire racks, then store in airtight containers.

No-Bake Chocolate Coconut Cookie

3 cups quick cooking oats
1 cup sweetened flaked coconut
1/2 cup chopped walnuts
2 cups white sugar
1/2 cup unsweetened cocoa powder
1/2 cup milk
1/2 cup butter
1 teaspoon vanilla

Line a baking sheet with waxed paper.

Mix oats and coconut in a large bowl until thoroughly combined.

Stir sugar, cocoa powder, milk, and butter together in a saucepan over medium heat until the mixture is smooth. Bring to a boil and cook for 2 minutes, stirring constantly. Pour over the oats and coconut and quickly mix to coat. Drop by tablespoon onto prepared baking sheet; let cookies cool and harden. Store in an airtight container

Nut Roll - Aunt Jane's

Not tried yet

7 cups walnuts, ground

2 cups sugar

1 teaspoon cinnamon

1 tablespoon powdered cocoa

1/2 pound butter

1 egg

1 egg yolk

1 package dry yeast -set in 1 cup warm milk for 5 min

4 cups flour

4 tablespoons sugar

Mix flour and sugar. Cut in butter (as you would for pie crust). Mix eggs and yeast in with flour mixture. Knead lightly on floured board. Divide dough into 4 parts. Lightly flour dough and cover with dishcloth. Let rise 1 hour. Mix ground nuts with sugar, cinnamon and cocoa. Add enough warm milk to make a spread. Roll the dough out to approx. 1/4" thick and spread with filling. Prick with toothpick. Roll-up like a jellyroll. Let rise 45min. Brush with egg white. Bake at 350 degrees F for 40-60 min, until crust is a crisp golden brown. Let cool, cut 1/2" thick slices when ready to serve. This recipe freezes very well if wrapped tightly.

Oatmeal Cranberry White Chocolate Cookies

2/3 cup butter

2/3 cup brown sugar

2 large eggs

1 1/2 cup old fashioned oats

1 1/2 cups flour

1 teaspoons baking soda

1/2 teaspoon salt

1 teaspoon vanilla

1(6 oz.) package of dried cranberries

2/3 cup of white chocolate chips

Pre heat the oven to 375 degrees F. Beat butter, vanilla, and sugar together until light and fluffy. Add eggs mix well. Combine oats, flour, salt and soda and add to the butter mixture in several additions, mixing well after each addition. Stir in cranberries, and white chocolate. Drop teaspoonful onto ungreased cookie sheet. Bake for 10-12 minutes or until golden brown. Cool on a wire rack. This recipe makes approximately 2 1/2 dozen cookies.

Oatmeal Cookies – Vanishing

½ cup butter
¾ cup brown sugar
½ cup granulated sugar
2 eggs
1 teaspoon vanilla
1 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
3 cup oatmeal, quick or old fashioned, uncooked
1 ½ cup chocolate chips

Heat the oven to 350 degrees F. In a large bowl beat butter and sugars on medium speed until creamy. Add eggs and vanilla to the butter mixture and beat until well mixture. Add flour, baking soda, and salt and mix well. Add chocolate chip and oatmeal to the mixture. Drop dough by the tablespoonful onto an ungreased cookie sheet. Bake the cookies for 8 to 10 minutes or until golden brown. Cool 1 one minute on the cookies sheet and then move to the cooling rack. The recipe makes about 4 dozen.

You can put this batter into a 9X13 inch baking pan and bake for 30-35 minutes in an ungreased pan.

Peanut Butter Cookies-Flourless

Recipe courtesy Claire Robinson, 2010

- 1 cup natural peanut butter
- 1 cup sugar
- 1 large egg, lightly beaten
- 1 teaspoon vanilla extract
- Coarse sea salt

Preheat the oven to 350 degrees F and place racks in the upper and lower third of the oven.

In a medium bowl, mix the peanut butter, sugar, egg and vanilla until well combined. Spoon 1 tablespoon of mixture about 1 inch apart onto ungreased baking sheets. Flatten the mounds with the tines of a fork, making a crosshatch pattern on the cookies. Sprinkle coarse salt on top of the cookies.

Bake until golden around edges, about 10 minutes, switching the position of the pans halfway thorough baking. Transfer to racks to cool. Repeat with the remaining dough.

What Makes This Recipe Really Sing: Without the flour getting in the way, you really get that true peanut butter flavor.

I made this recipe to see what flourless peanut butter cookies tasted like. They are a bit crumbly. I put a chocolate filling in it and it was good.

BYOC: Try tossing in mini versions of stuff. I love peanut butter chips, mini chocolate chips, shredded coconut and even a mini peanut butter cup. Try making a thumb print cookie and add jelly to it. Go crazy, kids and adults love these.

Per Cookie: Calories: 137; Total Fat 7 grams; Saturated Fat: 1 grams; Protein: 3 grams; Total carbohydrates: 14 grams; Sugar: 12 grams; Fiber: 1 grams; Cholesterol: 12 milligrams; Sodium: 164 milligrams

Peanut Butter Cookies

Beverly Monigal's recipe

- ½ cup sugar
- ½ cup brown sugar
- ½ cup butter
- ½ cup peanut butter
- 1/3 teaspoon vanilla
- 1 egg
- 1 ½ cups flour
- ½ teaspoon baking soda

Cream the butter and peanut butter together and add the sugar. Beat until the mixture is light and add the rest of the ingredients. Bake at 325 degree F for 8-10 minutes.

Peppermint Fudge Cookie Sandwiches

A Pampered Chef Recipe

$\frac{3}{4}$ cup semi-sweet chocolate morsels

$\frac{1}{4}$ butter

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

1 egg

$\frac{3}{4}$ cup all-purpose flour

2 candy canes, crushed

$\frac{1}{4}$ cup white or semi-sweet morsels

10-12 mini foil-wrapped peppermint patties, unwrapped

Preheat oven to 375 degrees F and line a large sheet pan with parchment paper. Combine the chocolate morsels and butter in a microwavable bowl. Microwave the chocolate- butter mixture on high for 40-60 seconds or until mostly melted, stir after each 20 second intervals. Add to the mixture the sugar and egg, mix until well blended. Add the flour to the mixture and mix just until the flour is incorporated. Using a small scoop drop batter about 1 inch part onto the parchment papered pan. Bake for 9-11 minutes until the edges are set, do not over bake.

Remove the pan from the oven and immediately turn half of the cookies over and top with a peppermint patty. Place the remaining cookies on to the patties. Melt the white morsels in the microwave carefully because the white chocolate can burn very easily. Drizzle the white chocolate over the cookies and immediately sprinkle the crushed peppermint candy over the cookies. This recipes yields about 10-12 cookies.

SaJen's Irresistible Peanut Butter Chocolate Chip Cookie

¾ cup creamy peanut butter
½ cup shortening
1 ¼ cup firmly packed brown sugar
3 tablespoon milk
1 tablespoon vanilla
1 egg
1 ¾ cups flour
¾ teaspoon salt
¾ baking soda
Chocolate chips

Combine peanut butter, shortening, brown sugar, milk and vanilla. Beat in the egg. Blend till blended. Combine flour, salt, and baking soda. Add to creamed mixture and add the chips. Drop 2 inches apart on an ungreased pan.

Bake at 375 degree F for 7-8 minutes.

SaJen is my talented niece. She created this recipe. We tasted them on our trip to Wisconsin in October 1998. It was a good trip filled with good food 'and beautiful fall colors.

Sandbakkels

1 ½ cups sugar
1 ½ cups butter
½ stick oleo (margarine)
1 egg, beaten
Pinch of salt
About 1 teaspoons vanilla
4 cups flour, approx.

Cream sugar, butter and oleo and add a beaten egg, salt and vanilla. Use enough flour to make dough handle easily. Make a ball in the palm of the hand and press or shape into tins. Bake in moderate oven. I bake them for about 18 minutes at 375 degrees.

I like to fill the depression with a lemon curd and top with whip cream. The Sandbakkels stay well in a tight container in a cool place. Just before serving I put the curd in the depression and top with whipped cream. A chocolate sauce that is quite thick is good too.

Aunt Olivia use to make these at Christmas time and bring them to the farm. She was a great cook. I got the recipe from her. When I asked her for her recipe she sent me a card with this recipe on it.

Sierra Nuggets

1 ½ cups unsifted all-purpose flour
1 ¼ teaspoons baking soda
1 teaspoon salt
1 ½ teaspoon cinnamon
¼ teaspoon nutmeg
1/8 teaspoon cloves
1 cup butter
1 cup brown sugar
1 ½ granulated sugar
1 tablespoon milk
1 ½ teaspoons vanilla
2 eggs
1 cup corn flakes
3 cups quick cooking rolled oats
1 cup shredded coconut
2 cup semi-sweet chocolate chips
1 cup peanuts or chopped walnuts

Light greased cookie sheets. Preheat oven to 350 degrees F.

In a medium bowl, combine flour, baking soda, salt and spices and set aside.

In a large bowl cream butter and sugars until smooth and then vanilla and eggs one at a time. Stir in oats, dry ingredients, coconut, chips, and nuts just until each addition is incorporated.

Place a well round teaspoon of dough onto greased cookie sheets. Bake for 10-15 minutes; let stand 2 minutes before removing from cookie sheets.

This recipe can also be made into bars by spreading dough into 15x10x1 pan. Bake for 20-25 minutes

Spritz Cookies

Food Network Kitchens

1 cup confectioners' sugar
2 sticks unsalted butter
1 egg
1 ½ teaspoon vanilla extract
2 teaspoons baking powder
2 cups sifted flour
Sprinkles for garnish

Preheat oven to 350 degrees F.

In a mixer with a paddle attachment, add the sugar and the butter. Mix the sugar and butter until light and fluffy. Add the egg, and vanilla extracts and mix to incorporate. Sift together the baking powder and the flour. Add the flour mixture. Mix until combined. Using a cookie press, press cookies onto ungreased cookie sheets. Top with the sprinkles of your choice. Bake for 5 to 8 minutes, or until firm, but not yet browning.

Pies and Crisps

Apple Goodie

2 1/3 cups flour

1/2 teaspoon salt

1 cup of shortening

Mix as for a pie and add:

1 egg and enough milk to make 2/3 cup

Roll out 1/2 of the dough either to fit a cookie sheet or a pizza pan. Crush 3 handfuls of corn flakes and sprinkle on the dough. Peel and slice 6-7 apples and place on dough. Sprinkle with cinnamon and sugar to your taste, because some apples are tarter than others are. The amount is approximately 1/2 to 3/4 cups. Dot the top with butter. Roll out the rest of the dough to form a top crust. Seal the edges. Beat an egg white and brush it on the top of the crust. Bake at 350 degrees F for about 40 minutes or until golden brown. Top with powdered sugar glaze (powder sugar plus water to make a spreading consistency).

Browned butter chocolate Chess Pie

From the magazine called Christmas Cottage

Pie crust

1/2 cup butter

1/4 cup evaporated milk

4 (1 ounce) bittersweet chocolate squares

1 cup plus 2 tablespoons sugar, divided

3 eggs

1 tablespoon flour

Pinch salt

1 cup heavy cream

1 tablespoon brandy

2 tablespoon sugar

Preheat the oven to 350 degrees F. On a lightly floured work area, roll out the pie crust. (This can either be for 4 small pies, 6 inches pie or one 9 inch pie.) Prick the crust with a fork and bake with pie weights until lightly browned. This should take about 20 minutes. Let cool and remove the weights.

In a small saucepan, melt butter over medium heat until the butter is browned this about take about 5 minutes. Remove from heat and add the milk and the chocolate. Stir until the chocolate is melted and let cool. Add 1 cup sugar, eggs, flour, and salt to a small bowl and mix. Add the flour mixture to the chocolate mixture by stir vigorously. Pour into the pie pans and bake for 30 minutes for the small pies, 45 minutes for the large pie. Allow to cool completely.

In a medium bowl combine the cream, brandy and sugar and whip until light as fluffy. When serving the pie place a dollop of cream on each piece of pie.

The option I did with the last time I made this pie I added 1 cup of roasted pecans to the batter before pouring it into the pie crust. It was very good.

Crumble Topping for Apple Pie

Betty Crocker's

Mix together $\frac{3}{4}$ cup of flour, $\frac{1}{2}$ cup of sugar and $\frac{1}{2}$ cup firm butter until crumbly. Sprinkle over apple pie, or any fruit pie before baking.

Frangipani Pie

Not tried yet

1 cooked pastry shell or crumb shell

Pineapple layer

450 grams crushed pineapple in juice

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

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

2 egg yolks, beaten

Cook the pineapple, cornstarch and water in a sauce pan until thick. Add the beaten egg yolks by adding a little of the hot mixture to the yolks to temper them and then add them to the mixture and cook a little more. Set aside to cool.

Coconut layer

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

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

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

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

1 cup coconut, processed in the food processor until fine

1 tablespoon butter

1 teaspoon vanilla

Dissolve the sugar and cornstarch in the milk and water. Cook until mixture boils and becomes thick. Add the coconut, butter, and vanilla to the mixture. Set aside.

Meringue layer

2 egg whites

4 tablespoons sugar

Whip the egg whites until soft peak and then gradually add the sugar. Beat until stiff.

Assemble the pie

Spoon half of the coconut mixture in the pie shell and smooth out. Then add the pineapple mixture over the top of the coconut. And add the rest of the coconut mixture over the pineapple mixture. Bake at 180 degree C for 15 minutes until browned.

Graham Cracker Crust

1 1/2 cups finely ground graham cracker crumbs, this amount is about 1 1/2 packages
1/3 cup white sugar
6 tablespoons butter, melted
1/2 teaspoon ground cinnamon (optional)
Mix graham cracker crumbs, sugar, melted butter or margarine, and cinnamon until well blended. Press mixture into an 8 or 9 inch pie plate.
Bake at 375 degrees F (190 degrees C) for 7 minutes. Cool.

Peanut Butter Pie - Dave's

1/2 cup of milk
1/2 cup peanut butter
1 cup powder sugar
8 ounce cream cheese
8 ounce cool whip - option 1 cup of cream whipped.
1 crumb crust - graham cracker or cookie
Mix cream cheese, milk, peanut butter and powder sugar in a mixing bowl.
Whip cream until firm and blend it into the cream cheese/peanut butter mixture. Pour into a crumb crust and freeze.
Take out of freezer 20 minutes prior to serving. Optional: drizzle fudge topping over pie. Sprinkle some of the crumbs on the top. Use your imagination.
Aaron got this recipe when we were working in Virginia. He had spent the summer of "98" working for the CIA. Dave was a person with the church that he attends that summer. They had a ministry of food. At least it sounds like that. They offered meals with their Bible Studies and choir practices. He enjoyed the company and food. What a neat way to share God's grace and love.

Peach/Raspberry Crisp

Crunchy Crisp Topping

- 1 cup flour
- ½ cup brown sugar
- ¼ cup sugar
- Pinch salt
- ½ teaspoon cinnamon
- 8 tablespoon butter cut into pieces

Combine the flour, sugars salt and cinnamon in a medium bowl. Rub in the butter with your fingers until it is well blended and the mixture crumbles coarsely. It should hold together when pinched. Refrigerate until needed. Optional is to add ½ cup of oatmeal to the flour.

Combine raspberries and sliced peaches with about 1/3 to ½ cup of sugar. It depends on the amount of fruit and the sweetness of the fruit. Any fruit could be substituted here. Dissolve about 1 teaspoon to 1 tablespoon of cornstarch in a tablespoon of lemon juice. The amount of the cornstarch depends on the amount of the fruit. Pour cornstarch mixture over fruit. Pour fruit into a baking dish. Individual dishes or any baking dish that the fruit will fit into. Top the fruit with some of the crumble mixture. And bake at 375 degrees F for 20 minutes. Sprinkle more of the crumble topping to the fruit and bake for an additional 15 to 35 minutes depending on the amount and the type of fruit used.

Serve warm with ice cream.

Pecan Pie

- 1 unbaked 9 inch deep dish pie shell
- 2 tablespoons butter
- 1 cup Karo Light syrup
- 1 cup sugar
- 3 eggs- slightly beaten
- 1 teaspoon vanilla
- 1 ½ cup half pecans

Beat all the ingredients together except for the pecans. Mix in nuts and pour into unbaked pie shell. Bake 350 degrees F for 50-55 minutes until a knife inserted in the center of the pie comes out clean.

I received this recipe from Gen Nestler. She had a Tupperware party and this was made to demonstrate the different functions of Tupperware. The pie is rich but good. It was my first party in Ketchikan and she made me feel special and introduced me to all the people from church and forest service that she knew. We became good friends. They moved to Juneau a year or so before us. It was good to have friends already in a new place and now in old places too.

Pecan Tassies Recipe

Cream Cheese Pastry

- 1 cup (226 grams) unsalted butter, at room temperature
- 6 ounces (170 grams) regular cream cheese, at room temperature
- 2 cups (260 grams) all-purpose flour

In the bowl of your electric mixer, or with a hand mixer, cream the butter and cream cheese until light and fluffy. Add the flour and beat until incorporated. Flatten the dough into a 1 inch (2.5 cm) thick disk, wrap in plastic, and refrigerate for about one hour.

Preheat the oven to 375 degrees F (190 degrees C) and place the oven rack in the center of the oven. Have ready two - 24 cup or four - 12 cup miniature muffin pans.

Remove the pastry from the refrigerator and pinch off one-quarter of the pastry. Return the remaining pastry to the refrigerator. On a lightly floured surface, roll the pastry dough until about 1/8 inch thick and cut into rounds that are slightly larger than the muffin tins. Gently place the rounds into the muffin tins. Repeat with the rest of the pastry dough.

Remove the pastry from the refrigerator and pinch off one-quarter of the pastry. Return the remaining pastry to the refrigerator. On a lightly floured surface, roll the pastry dough until about 1/8 inch thick and cut into rounds that are slightly larger than the muffin tins. Gently place the rounds into the muffin tins. Repeat with the rest of the pastry dough.

Pecan Filling

- 3 large eggs
- 3 tablespoons (42 grams) unsalted butter, melted
- 1 3/4 cups (370 grams) light brown sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 1 cup (110 grams) coarsely chopped pecans

In the bowl of your electric mixer, or with a hand mixer, beat the eggs, butter, brown sugar, vanilla, and salt until well mixed. Spoon about 1 tablespoon of the filling into each of the pastry-lined muffin tins. Sprinkle each with some coarsely chopped pecans

Bake in the preheated oven for about 20 minutes, or until the pastry has nicely browned and the filling is set, yet still a little soft in the center. Remove from oven and place on a wire rack to cool briefly before removing from tins. Pecan Tassies can be frozen. This recipe makes about 48 Pecan Tassies.

Pear Custard Pie

Everyday Food: Great Food Fast)

Not tried yet

1/4 cup unsalted butter, melted plus more for the pie dish

3 ripe but firm Comice or Bartlett pears, peeled, halved and cored

1/3 cup sugar

1/3 cup flour

2 teaspoons vanilla extract

3 large eggs

3/4 cup milk

1/4 teaspoon salt

Confectioner's sugar, for dusting

Preheat oven to 350 degrees F; butter a 9 inch pie dish. Slice the pears 1/4 inch thick lengthwise. Arrange the slices, overlapping slices, in the dish.

In a blender, process the melted butter, sugar, flour, vanilla extract, eggs, milk and salt until smooth.

Pour the batter over the pears; bake until golden and firm to the touch, 40 to 45 minutes. Serve warm or at room temperature, dusting with confectioner's sugar. This recipe serves 6.

No Pan Pear Pie

From "Good Eats"

Not tried yet

2 1/2 cups flour

1/2 cup stone ground cornmeal

3 tablespoons sugar

1 teaspoon kosher salt

8 ounces (2 sticks) unsalted butter, divided, diced

3 tablespoons apple juice concentrate

2 tablespoons cold water

For the filling:

2 Anjou pears, peeled, cored, and thinly sliced

3 tablespoons balsamic vinegar

4 tablespoons sugar

1 pinch grated nutmeg

1/4 teaspoon ground cinnamon

2 tablespoons butter

1 cup blueberries

1 teaspoon flour

1 1/2 cups pound cake, cubed

1 egg beaten with 1 tablespoon water

1/2 teaspoon sugar

Heat the oven to 400 degrees F.

In a food processor, combine flour, cornmeal, sugar, and salt, use the pulse on the food processor to combine. Place dry ingredients in a mixing bowl and refrigerate. In a food processor, add the 1/2 stick of butter that has come to room temperature to the flour mixture. Pulse until the fat completely disappears. Add the remaining 1 1/2 sticks butter in separate batches. Pulse until flour mixture resembles the size of a pea.

Combine the apple juice concentrate and the cold water. Using a spray bottle, spritz the dough with the apple juice mixture while folding the mixture with a spatula. After about three tablespoons of the liquid, check the dough for consistency. It should hold together when compressed but remain relatively dry to the touch. If it does not bind, add a little more water. Form the dough into a ball. Wrap the dough in wax paper or parchment paper and rest in refrigerator for 20 minutes.

Heat a cast iron skillet over medium heat. Add pears to the pan and toss for 2 minutes. Add the balsamic vinegar and continue to toss for 30 seconds. Add sugar and cook until the pears have softened. Add the nutmeg, cinnamon, and the butter and melt slowly. Fold in the blueberries. Remove from heat. Sprinkle on the flour and combine well. Allow to cool to room temperature.

Place dough on a floured piece of parchment and roll out to a 1/4-inch thick disk. Transfer to a baking sheet. Place cubed pound cake in the middle of the dough, leaving a 3-inch margin of crust on all sides. Spoon filling over the cake cubes and top the pears with 1 ounce of cubed butter. Lift excess crust onto filling and repeat in a clockwise fashion until a top lip has formed around the edge of the whole tart. Brush the tart with the egg wash and sprinkle the crust with the sugar.

Bake for 30-35 minutes, or until the filling begins to bubble and the crust is golden brown. Remove from the sheet pan immediately and cool on pie rack.

Pie Crust

Cuisine at Home Magazine

(1 ¼)2 ½ cups all –purpose flour
(1/8)¼ cup sugar
(¼)½ teaspoon table salt
(4)8 ounces butter (1 cup or 2 sticks)
(1/8)¼ cup vodka
(1/8)¼ cup cold water

Combine the flour and sugar and salt in a large bowl. Cut the butter in cubes and using your fingers blend the butter into the flour mixture until the butter is the size of peas. Stir in cold water/vodka mixture and mix with a fork until the dough adheres to its self and is not sticky. Divide up the dough into 4 portions and wrap in plastic and refrigerate for at least 2 hours.

Roll each portion out, one at a time. Two are for 2 bottoms of the pie and two are for the top crust of the pie.

Fill each pie with a fruit filling. Follow the recipe for the filling and pour the filling into the crust top with more crust and brush with cream and sprinkle with sugar or sugar with cinnamon.

A crumb crust is good to top a pie with especial if there is not enough for a pie top. Mix together ¾ cup flour, ½ cup sugar, ½ cup butter and cinnamon and/or vanilla or other spices. Sprinkle this mixture on the top of the pie filling and bake as usual.

The amounts in () are for a half of a recipe. I got the original recipe from the Cuisine at Home magazine and then I watched a program on PBS that mentioned adding vodka to the water and doubling the liquid so I tried it and it does make the crust flaking and easy to work with.

Pie Crust – Helen's

Double pie crust

¼ cup of boiling water
1 tablespoon milk
¾ cup Crisco/butter
2 cup flour
1 teaspoon salt

Whip together with a fork the water, milk and shortening. Mix in the flour and salt with a fork. Roll out the dough between 2 pieces of wax paper the size needed.

Pumpkin Pie

(1 shell) 2 unbaked 9 inch deep dish pie shells
(2 eggs) 4 eggs
(15 ounces) 1 can (29 ounces) solid pack pumpkin
(3/4)1 ½ cups granulated sugar
(1/2)1 teaspoon salt
(1)2 teaspoons ground cinnamon
(1/2)1 teaspoon ground ginger
(1/4)½ teaspoon cloves
(1)2 cans (12 fluid ounces each) undiluted evaporated milk

Prepare the pie shells. Preheat oven to 425 degrees F.

Beat eggs lightly in a large bowl. Stir in remaining ingredients in given order.

Bake for 15 minutes at 425 degrees F. Reduce heat to 350 degrees F and bake for 40 to 50 minutes or until knife inserted in the center of the pie comes out clean, cool on a wire rack.

I use Libby's solid pack Pumpkin without the spices because I like to add them. It seems like it tastes better. I have substituted fresh cooked pumpkin, which is about 3 ½ cups of cooked pumpkin. I bake a pumpkin that has the seeds removed and when it has cooled I spoon in out of the shell. I also use Carnation Evaporated Milk because I always have. The ingredients in () are for one pie.

Pumpkin Pie

M.S. Milliken & S. Feniger

1 cup cooked and pureed pumpkin, drained in a fine strainer
3/4 cup crème fraiche (can substitute sour cream)
Generous 1/3 cup brown sugar, firmly packed
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
Pinch ground cloves
2 large eggs, lightly beaten
1 teaspoon vanilla
2 tablespoons brandy or dark rum
1 (10-inch) prebaked pie shell, recipe follows
Preheat the oven to 300 degrees F.

In a large mixing bowl, combine the pureed pumpkin, crème fraiche, brown sugar, salt, cinnamon, ginger, and cloves and whisk together until thoroughly blended. Stir in the eggs, vanilla, and brandy or rum. Whisk again until thoroughly blended.

Mound the pumpkin mixture into the pie shell and jiggle the pan gently to help it find its level. Bake for about 1 hour, until set in the center.

Rhubarb Crisp

4 cups cut-up fresh rhubarb

¼ teaspoon salt

1 to 1 ½ cups sugar

¾ cup flour

½ teaspoon cinnamon

1/3 cup butter or margarine

¼ cup oatmeal

A little lemon juice

Preheat oven to 350 degrees F and place rhubarb in ungreased baking dish that measures 10x6x1 ½ inches. Sprinkle with salt and a little lemon juice on the rhubarb and mix sugar, flour, and cinnamon into a bowl. Cut the butter into the flour mixture in a pie crust fashion and mix thoroughly until mixture is crumbly. Sprinkle evenly over the rhubarb.

Bake 40 to 50 minutes or until topping is golden brown. Serve warm with light cream. This recipe serves about 6.

Other options are to sprinkle the rhubarb with lemon juice and/or add ½ cup of oatmeal to the flour mixture.

Rustic Pear Tart

Eating Healthy in 2009.

Crust:

1/2 cup whole-grain pastry flour or regular whole wheat flour
1/2 cup all-purpose flour
2 teaspoons granulated sugar
1/8 teaspoon salt
4 tablespoons cold, unsalted butter, cut into small pieces
2 tablespoons low-fat buttermilk
3 tablespoons ice water

Filling:

3 medium pears
1 tablespoon lemon juice
1 tablespoon plus 1 teaspoon cornstarch
3 tablespoons light brown sugar
1/8 teaspoon ground cinnamon

Glaze:

1 teaspoon honey
1/4 teaspoon boiling water

Directions

To prepare the crust, in a medium bowl whisk together the whole-wheat pastry flour, all-purpose flour, granulated sugar and salt. Add the butter and using two knives or a pastry cutter, cut the butter into the flour mixture until you get a pebbly, course texture. In a small bowl combine the buttermilk and ice water. Using a fork, gradually mix the buttermilk mixture into the flour mixture. Pat the dough into a 4-inch round and wrap in plastic wrap. Refrigerate for 30 minutes.

In the meantime, preheat the oven to 425 degrees F, and prepare the filling. Peel the pears, core them and cut into 1/4-inch slices. In a large bowl toss the pear slices with the lemon juice. Sprinkle in the cornstarch, brown sugar and cinnamon and toss until the pears are evenly coated. Set aside.

On a lightly floured surface, roll the chilled dough into a large circle about nine inches in diameter. Line a baking sheet with parchment paper, and draping the dough over the rolling pin, transfer to the prepared baking sheet. If the dough breaks at all patch it up with your fingers.

Arrange the pears in a mound in the center of the dough, leaving a 2-inch border. Fold the border over the filling. It will only cover the pears partially and does not need to be even.

Bake the tart for 15 minutes, and then reduce the oven temperature to 350 degrees F, keeping the tart in the oven all the while, and bake for another 40 minutes, until the pears are tender and the crust is golden brown.

In a small bowl stir together the honey and boiling water to make a glaze. When the tart is done remove it from the oven and brush the honey glaze all over the top of the fruit and crust. Transfer to a plate to cool slightly. Cut into 6 wedges and serve warm or at room temperature.

Per Serving: 6 servings, serving size 1 wedge

Scandinavian Apple Nut Pie

Not tried yet

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

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

1 teaspoon baking powder

1 egg

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

$\frac{1}{4}$ cup chopped nuts

1 $\frac{1}{2}$ cups diced apples

Beat the sugar, salt, baking powder, and egg until floating. Gradually add the flour and beat until smooth. Pour into a lightly greased 8 inch pie plate and bake for 30 minutes at 350 degrees F. Serve slight warm.

Shake and Bake Pie Crust - Gen Nestler's

Put about a cup of cold water into the freezer. In a bowl with a tight fitting lid put 2 cups flour, $\frac{1}{2}$ tsp. salt, and $\frac{2}{3}$ cup shortening. Divide the shortening into 6-8 pieces. Put the lid on tight and shake (shake up and down and side to side). Shake until the mixture is a fine granular mixture and not lumps of shortening are present.

Add 4 - 7 tsp. of water and shake scraping the bottom of the bowl. Add more water as needed. The dough should form a ball and be somewhat easy to handle. Divide the dough in half and roll out to fit a pie plate.

This makes enough dough for 2 single crust pies or 1 double crust pie. Keep the dough cold when not using it.

This recipe was given at the same Tupperware party I got the pecan pie recipe at. She invited me even though she didn't know me well so she could introduce me to her friends. Food seems to be a good way to meet people, who knows they could become valued friends like Gen has been to me.

Toll House Pie

2 eggs

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

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

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

1 cup butter/margarine melted and cooled to room temperature

1 cup sweet Chocolate pieces

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

Beat eggs until foamy. Add sugars and flour. Mix until well blended. Mix in the melted butter. Stir in the chocolate pieces and nuts. Pour into unbaked pie shell. Bake for 1 hour @ 325 degrees F.

Received this recipe from a gal I worked with at Valley Medical in Juneau. We would have potluck meals and it would be fun to get the various recipes. I worked at Valley Medical from 1986 until 1993. The doctors were great to work for. We put in some long, fast, and moving hours.

Desert sauces and Puddings

Baked Fudge

Barb Merrill's recipe

Cake part

- (3)6 large eggs
- (1 ½)3 cups sugar
- (1)2 tablespoons rum
- (2)4 teaspoons vanilla
- (1/4)½ teaspoon salt
- (3/8)¾ cup flour
- (1/2)1 cup cocoa powder
- (3/4)1 ½ cup butter, melted
- (3/4)1 ½ cup walnuts

Pre heat oven to 350 degrees F and butter a glass baking dish that measures 8 X 11 X 2 inches (4 X 6 X 2 inch baking dish).

In a food processor, combine eggs, and sugar. Blend about 1 minute

Add rum, vanilla, salt, flour and cocoa. Blend well. Scrape the sides and bottom of the food processor bowl. With the motor running gradually pour in the melted butter and then the nuts. Stop when all the nuts are in. Scrape the bowl and pulse 3 to 4 times. Pour into the prepared pans.

Bake in Bain-Marie for 1 hour and 10 minutes. (Place batter filled pan into another pan that is larger and slightly deeper. Put into the oven then quickly pour very hot water into the larger pan until about ½ from the top edge of the batter filled pan. Carefully slide into the center of the oven.)

For half of a recipe use the amount in the ().

Ganache for the Baked Fudge

- 1 ½ cup semi-sweet chocolate chips
- 2/3 cup cream

While the fudge is baking combine chocolate chips and the cream in a bowl. Microwave this mixture at medium (50%) power for 1 to 3 minutes, stirring each minute until chocolate begins to melt. Or heat in a saucepan over low heat on the stovetop with a small whisk blend until smooth.

The fudge is hot from the oven pour and evenly spread warm Ganache over the fudge. Serve warm with whipped cream.

Bread Pudding

4-5 slices French or Italian Bread-dried (enough to fill the casserole dish)

2 tablespoon butter

1/3 cup packed brown sugar

½ teaspoon cinnamon

3 eggs, slightly beaten

1/3 cup sugar

1 teaspoon vanilla

Dash salt

2 ½ cups milk scalded

Heat oven to 350 degrees and butter 1 ½ quart casserole. Spread the 2 tablespoons of butter on the bread and sprinkle with brown sugar and then cinnamon. Put the slices together like a sandwich. The crusts can be removed but the crust adds a good favor. Cut sandwiches into rectangles. Arrange the rectangles into the butter casserole dish. Raisins (1/3 cup) can be added here if desired.

Scalded the milk. Blend eggs, sugar, vanilla, and salt and added a little hot milk to the egg mixture stirring well. Gradually add all the egg mixture to the milk and pour the egg/milk mixture over bread. Place the casserole dish in a pan of very hot water (about 1 inch deep). Bake for 65 to 70 minutes or until the knife inserted halfway between the center and the edge comes out clean. Remove casserole from the water. Serve pudding warm or cool.

A hard sauce can also be poured over the individual servings of pudding.

Butterscotch Pudding with Scotch Whisky Whipped Cream

Emeril Lagasse

2 1/2 cups heavy cream
1 cup milk
1 cup packed dark brown sugar
1/2 teaspoon salt
3 large egg yolks
3 tablespoons cornstarch
3 tablespoons cold unsalted butter, cut into pieces
1 tablespoon Scotch whisky
1 teaspoon vanilla extract
1 tablespoon confectioners' sugar
Butter cookies, accompaniment

In a medium heavy saucepan, combine 2 cups of the cream, the milk, sugar, and salt and bring to a gentle boil over medium heat, whisking to dissolve the sugar. Remove from the heat.

In a medium bowl, combine the egg yolks and cornstarch and whisk until pale yellow in color.

Slowly add 1/2 cup of the hot cream mixture into the egg yolks, whisking constantly until smooth. Gradually add the egg mixture to the remaining hot cream and whisk well to combine. Bring to a simmer, stirring constantly with a heavy wooden spoon and cook until the mixture thickens, 4 to 5 minutes. Remove from the heat and whisk in the butter pieces, 2 teaspoons of the Scotch, and the vanilla extract. Whisk until the butter is melted.

Strain through a fine mesh strainer into a clean bowl. Spoon into 4 individual dessert bowls or decorative glasses and cover each with plastic wrap, pressing down against the surface to prevent a skin from forming. Chill in the refrigerator for at least 4 hours.

In a medium bowl with an electric mixer on medium speed, whip the remaining 1/2 cup cream until thick and foamy. Add the sugar and remaining teaspoon Scotch and continue whipping until the cream holds soft peaks. This recipe serves 4.

Bread Pudding - New Orleans Style

Pudding

- 6 eggs
- 3 cups whole milk
- 1 can (13.5 oz.) coconut milk
- 1 cup sugar
- ½ cup dried currant – optional
- 1 tablespoon vanilla
- 1 (1 pound) loaf French bread, cut into 1 inch cubes and dried
- 3 tablespoons sugar
- 2 teaspoon cinnamon

Whisk together the eggs, milk, coconut milk, 1 cup sugar, currants, and vanilla. Stir in the bread until well combine; let the mixture sit at room temperature for 30-45 minutes.

Preheat the oven to 350 degree F. Coat a 9 by 13 inch baking dish with 2 teaspoon butter. Transfer bread mixture to the baking dish. Combine the 3 tablespoons of sugar and 2 teaspoons of cinnamon for the topping; sprinkle over the bread mixture and bake until center is set which should take about 1 hour. Allow the pudding to rest for about 30 minutes before serving.

Sauce

- 8 tablespoons of butter
- 1 cup of packed brown sugar
- ½ cup heavy cream
- 2 tablespoons of spiced rum
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- ½ cup of toasted chopped pecan
- ½ cup shredded coconut, toasted
- ½ teaspoon fresh lemon

For the sauce, melt 1 stick (8 tablespoons) with brown sugar in a medium sauce pan over medium heat until melted and smooth, whisking constantly about 2 minutes.

Whisk in cream, rum, cinnamon, and salt; bring to a simmer. Cook sauce until it thickens and is reduced to 1 ½ cups, about 5 minutes. Stir in the pecan, coconut, vanilla and lemon juice. Serve sauce warm over bread pudding.

Jeanette found this receipt in the Cuisine at Home magazine. It is good but rich.

Butter Rum Pudding Cakes

Fine Cooking Magazine

2 ounces (1/4 cup) unsalted butter, melted
2/3 cup of brown sugar
3 large eggs, separated at room temperature
1 1/8 ounces (1/4 cup) unbleached all-purpose flour
1/4 plus 1/8 teaspoon salt
1 1/3 cup plus 1 tablespoon whole milk at room temperature
3 tablespoons good quality light rum
1 teaspoon pure vanilla
1/4 cup granulated sugar
Lightly sweetened whipped cream for serving
Softened butter for the ramekins

Position the oven rack in the center of the oven. And heat the oven to 350 degrees F. Butter eight 6-ounce ovenproof ramekins and arrange them in a baking pan.

In a large bowl, whisk the melted butter with the brown sugar and egg yolks until smooth. Add flour and salt and pour in just enough milk to whisk the flour smoothly into the egg mixture. Then whisk the remaining milk and rum and vanilla until smooth. The mixture will be very fluid. I use half heavy whipping cream and half water instead of the milk.

Put egg whites in a large bowl and beat with an electric mixer at medium speed until the egg whites start to foam. Increase the speed to high and beat until the white form soft peaks. Reduce the speed of the mixer to medium and sprinkle very slowly the sugar while the mixer is running. Stop to scrape the side of the bowl. Beat on high until the whites hold a medium firm peaks.

Scrape about one-third of the egg whites into the egg yolk mixture and whisking until combined. Then gently fold the remaining egg whites evenly into the batter, being careful not to deflate the egg whites.

Portion the mixture evenly among the ramekins. The cakes don't rise much so the ramekins can be filled to within 1/8 inch from the top. Pull out the oven rack and place the baking pan with the ramekins on the rack. Pour warm water into the pan to reach about 1/2 way up the sides of the ramekins. Bake until the tops of the cakes are lightly golden and slightly puffed and when touched with the finger, they should feel spongy and spring back, about 25 to 30 minutes. Using tongs carefully remove the ramekins from the water bath and allow cooling to room temperature and then refrigerating at least 2 hours and up to 24 hours before serving. Serve with whip cream and or fruit.

We first made these on the Washington Coast with Bob and Loretta. We were vacationing on the coast in a condo that Gen and Ken helped us get. The condo had few cooking items. Loretta help, we used a hand mixer to whip the egg whites. It was fun to see what we could do with what we had.

Carmel Pecan Sauce for apple cake

4 tablespoons butter
½ cup pecan halves
1 cup dark brown sugar
1 cup whipping cream

Melt butter in a medium saucepan. Add nuts and cook, stirring over a medium high heat until toasted about 3 minutes. Add brown sugar and cream. Cook and stir until sauce boils. Pour over apple cake. Sauce can be refrigerated for several days. Reheat before serving. Make 8 servings.

Caramel Sauce

Recipe courtesy Gale Gand

Not tried yet

1 1/2 cups sugar
1/3 cup water
1 1/4 cups heavy cream
1/2 teaspoon pure vanilla extract

Mix the water and sugar in a medium heavy-bottomed saucepan. Cook over low heat for 5 to 10 minutes, until the sugar dissolves. Do not stir. Increase the heat to medium and boil uncovered until the sugar turns a warm chestnut brown (about 350 degrees F on a candy thermometer), about 5 to 7 minutes, gently swirling the pan to stir the mixture. Be careful – the mixture is extremely hot! Watch the mixture very carefully at the end, as it will go from caramel to burned very quickly. Turn off the heat. Stand back to avoid splattering and slowly add the cream and vanilla. Don't worry - the cream will bubble violently and the caramel will solidify.

Simmer over low heat; stirring constantly, until the caramel dissolves and the sauce is smooth, about 2 minutes. Allow to cool to room temperature, at least 4 hours. It will thicken as it sits. This serves 5 servings.

Chocolate Fondant

Not tried yet

Cocoa powder for dusting

2 ounces bittersweet chocolate, chopped into small pieces

4 1/2 tablespoons unsalted butter, cut into small pieces

2 eggs

1/3 cup sugar

1/4 cup sifted all-purpose flour

Vanilla ice cream and fresh raspberries for

Serving

Position a rack in the lower third of an oven and preheat to 450°F. Grease two 6-oz. ramekins and dust lightly with cocoa powder.

In a heatproof bowl, combine the chocolate and butter. Set the bowl over but not touching simmering water in a small saucepan and melt the chocolate and butter, stirring often, until smooth and blended. (Do not overcook.) Let cool to room temperature.

In a bowl, whisk together the eggs and sugar until completely blended and frothy. Using a large spatula, gently fold in the chocolate mixture until smooth and blended. Sift half of the flour over the batter and gently fold together until just blended, then repeat with the remaining flour.

Divide the batter among the prepared ramekins and bake until the tops are just firm when lightly touched, 10 to 12 minutes. Serve warm with vanilla ice cream and raspberries. This recipe serves 2.

Chocolate Lava Muffins – Alton Brown

Not tried yet

8 ounces semisweet chocolate chips

1 stick butter

1/2 teaspoon vanilla extract

1/2 cup sugar

3 tablespoons flour

1/4 teaspoon salt

4 eggs

Butter, to coat muffin tin

1 tablespoon cocoa powder

1 cup vanilla ice cream

1 teaspoon espresso powder

Preheat the oven to 375 degrees F.

Place a small metal bowl over a saucepan with simmering water. Melt the chocolate and butter in the bowl. Stir in vanilla.

In a large mixing bowl, combine sugar, flour and salt. Sift these into the chocolate and mix well with electric hand mixer. Add eggs one at time, fully incorporating each egg before adding the next. Beat at high until batter is creamy and lightens in color, approximately 4 minutes. Chill mixture.

Coat the top and each cup of the muffin tin with butter. Dust with the cocoa powder and shake out excess. Spoon mixture into pan using a 4-ounce scoop or ladle. Bake for 10 to 11 minutes. Outsides should be cake-like and centers should be gooey.

While muffins are in oven, melt the ice cream in a small saucepan. Stir in the espresso powder. Serve over warm muffins.

Chocolate Mousse – Alton Brown

Not tried yet

1 3/4 cups whipping cream

12 ounces quality semi-sweet chocolate chips

3 ounces espresso or strong coffee

1 tablespoon dark rum

4 tablespoons butter

1 teaspoon flavorless, granulated gelatin

Chill 1 1/2 cups whipping cream in refrigerator. Chill metal mixing bowl and mixer beaters in freezer.

In top of a double boiler, combine chocolate chips, coffee, rum and butter. Melt over barely simmering water, stirring constantly. Remove from heat while a couple of chunks are still visible. Cool, stirring occasionally to just above body temperature.

Pour remaining 1/4 cup whipping cream into a metal measuring cup and sprinkle in the gelatin. Allow gelatin to "bloom" for 10 minutes. Then carefully heat by swirling the measuring cup over a low gas flame or candle. Do not boil or gelatin will be damaged. Stir mixture into the cooled chocolate and set aside.

In the chilled mixing bowl, beat cream to medium peaks. Stir 1/4 of the whipped cream into the chocolate mixture to lighten it. Fold in the remaining whipped cream in two doses. There may be streaks of whipped cream in the chocolate and that is fine. Do not over work the mousse.

Spoon into bowls or martini glasses and chill for at least 1 hour. Garnish with fruit and serve.

(If mousses are to be refrigerated overnight, chill for one hour and then cover each with plastic wrap)

Chocolate Pudding Cake

1 cup flour
1 cup packed brown sugar
½ cup unsweetened cocoa
1 ½ teaspoon baking powder
½ teaspoon salt
½ cup chocolate chips, or butterscotch chips
½ cup milk
2 tablespoon vegetable oil
1 teaspoon vanilla
1 cup hot water
Whipped cream

Preheat the oven to 350 degree. Butter an 8 inch round cake pan.

In a medium bowl, thoroughly blend the flour, ½ cup of the brown sugar, ¼ cup of cocoa, baking powder and salt. Stir in the chips.

In a small bowl, blend the milk, oil and vanilla. Add the wet ingredients to the dry ingredients and stir until blended.

Pour batter in the prepared cake pan and spread evenly.

Blend together the remaining ½ cup of brown sugar and ¼ cup cocoa.

Sprinkle this mixture on the top of the cake batter. Pour hot water evenly over the surface of the batter.

Bake for 35 to 40 minutes, until the top looks cake-like and dry.

Serve the pudding cake with whipped cream if desired.

One of the variations on this recipe is to add ½ cup of shredded apple, ½ cup of butterscotch chips, increase the vanilla to a tablespoon increased the brown sugar by a ¼ cup and decrease the hot water to ¾ cup. This gives a very moist apple cake with a caramel pudding. Lowell likes it and asks for it often. It goes well with vanilla ice cream.

Crème Anglaise, Vanilla –Rum

Cuisine at Home magazine

2 cups half and half
2 tablespoons sugar
1 vanilla bean, split and scraped
5 egg yolks
3 tablespoons sugar
2 tablespoons light rum
¼ teaspoon kosher salt
1 teaspoon vanilla

Warm half and half, 2 tablespoons sugar and vanilla bean in a sauce pan over medium heat until steaming, about 5 minutes. Whisk yolks with 3 tablespoons sugar, rum and salt in a bowl. When the milk mixture is steaming, temper the yolk mixture by add the hot mixture to the egg mixture a little at a time. Pour the custard back into the sauce pan and return to the burner. Cook over medium heat, stirring constantly until the custard coats the back of the spoon, about 5-8 minutes. Blend the custard and the vanilla bean pod in a blender for 1 minute. Strain the mixture into a bowl and add the vanilla extract, cover and chill.

Grand Marnier Chocolate Sauce:

1/4 cup heavy cream
1 1/2 teaspoons Grand Marnier
3/4 teaspoon sugar

4 ounces Hawaiian Vintage Chocolate semisweet chocolate, finely chopped

In a saucepan over high heat combine cream, Grand Marnier and sugar. Bring to a boil, remove from heat and add the chocolate immediately, stirring until chocolate is completely melted. Keep warm in a double boiler or Bain marie or serve immediately.

Yield: About 3/4 cup

Heavenly Hot Fudge Sauce – Aunt Olivia's

½ cup butter
4 squares bitter chocolate
3 cups sugar
1 2/3 cup evaporated milk (1 large can)

Melt butter and chocolate in double boiler, add sugar and salt gradually. Mixture will be thick and dry. Add milk gradually and cook for about 1 hour stirring occasionally.

Lemon Curd

6 eggs, beaten
1 ½ cups sugar
Pinch of salt
Juice of 3 lemons
Grated peel of 1 lemon
½ cup butter

Beat eggs and add sugar and salt. Stir in lemon juice, peel and butter. Microwave for 1 ½ minutes at 50% power, stirring once during the cooking time. Remove and whisk the mixture and return to the microwave for 1 ½ minutes at 50% power and remove whisk the mixture again. Microwave for 2 more minutes at high until mixture thickens.

Lemon curd may be used immediately or kept in refrigerator for a week.

This is a good filling for the Sandbakkels and then topped with whipped cream or sour cream. They should be served soon after filling for the Sandbakkels to be crisp.

Lemon Curd stove method

3 eggs
1 cup sugar
¼ cup butter
1 tablespoon lemon peel, grated
½ cup lemon juice (about 2 lemons)

In a heavy saucepan, beat the eggs and sugar and stir in the lemon juice, butter and lemon peel. Cook and stir over medium heat for 15 minutes or until the mixture thickened and reaches the temperature of 160 degrees. Cover and store in the refrigerator for up to 1 week. This recipe yields 1-2/3 cups.

Pudding-Chocolate

1 cup sugar
1/3 cup cocoa
2 tablespoons cornstarch
½ teaspoons salt
2 cups milk
2 egg yolks – beaten
2 tablespoons butter – melted
1 teaspoon vanilla

Mix the first 4 ingredients and then add the milk. Microwave for 2 minutes, stirring every 30 seconds. Temper the egg yolks with the hot milk mixture, and then add the egg yolks to the milk. Microwave the mixture for 2 minutes and stir every 30 seconds until mixture is thick. Blend in the butter and vanilla. Cool covered to prevent a scum.

Pudding, Chocolate

New Pillsbury Family Cookbook

2/3 cup sugar
2 tablespoons cornstarch
3 tablespoons cocoa powder
¼ teaspoon salt
2 cups milk
1 egg, slightly beaten
2 tablespoons butter
1 tablespoon vanilla

In a large bowl mix the dry ingredients together with a whisk. Slowly add the milk to the dry ingredients and whisk to mix well. Microwave the mixture on high until it comes to a boil, mixing every 30 -45 seconds. This step can take up to 5 minutes depending on the microwave and the mixture should be thickening up. After it comes to a boil, mix a little of the milk/chocolate mixture with the egg and then add the egg mixture to the hot milk/chocolate mixture, mix well and microwave for another 2 minutes or until the mixture comes to a boil again. Add butter and vanilla to the pudding and cool slightly and spoon into serving bowls or pie crust.

Another option is to add ¼ cup of peanut butter and ¼ cup cream cheese instead of butter to the thicken pudding and pour it into a pie crust.

Another option is to replace the sugar with brown sugar and omit the chocolate and the mixture has a butterscotch flavor.

Raspberries with Butterscotch-Amaretto Custard Sauce

“Cooking Light” magazine

- 1 tablespoon butter
- ½ cup packed brown sugar
- 1 cup evaporated fat free milk – divided
- 1 2/3 cup 2% milk
- 2 tablespoons granulated sugar
- 2 tablespoons cornstarch
- 1/8 teaspoon salt
- 3 large egg yolks
- 1 tablespoon amaretto
- 6 cups fresh raspberries

Melt butter in a medium sauce pan over medium heat. Add brown sugar and cook 2 minutes, stirring constantly with a whisk. Stir in ¼ cup evaporated milk. Bring to a boil and cook for 30 seconds, stirring constantly. Remove from heat.

Heat 2 % milk in a heavy sauce pan over medium heat to 180 degrees or until tiny bubbles form around the edge of the pan but do not boil the milk then remove from heat.

Combine the granulated sugar cornstarch salt and egg yolks in a small bowl and stir until smooth. Stir in the hot milk and the ¾ cup of evaporated milk. Add the milk mixture to the brown sugar mixture. Bring to a boil over medium heat, cooking for 2 minutes or until thick, stirring constantly. Remove from heat, cool to room temperature. Stir in the amaretto. Pour the sauce into small bowls and cover and chill. Spoon the sauce over raspberries and serve.

Rice Pudding

- 3 eggs, beaten
- 2 ½ cups milk scalded
- ½ cup sugar
- 2 teaspoon vanilla
- ¼ teaspoon cinnamon - optional
- 1 ½ cups cooked rice
- ½ cup of raisins - optional

Preheat the oven to 350 degrees. Combine all the ingredients into a 2 quart casserole dish and mix thoroughly. Place the casserole dish in a pan with about an inch of water. Bake 45 to 60 minutes or until the knife inserted near the center comes out clean. For a more even distribution of rice, stir the pudding after 30 minutes of baking. Serve warm or chilled, with or without cream. This recipe serves about 6.

In Juneau our church had a family camp called “Belonging” in which I was the cook for 3 years. After camp there always seemed to be a lot of rice left over so we made a lot of rice pudding out of it. It is one of Lowell’s favorite deserts. It can be topped with fruit or chocolate or lemon sauce.

Ice creams

Chocolate Sorbet

2 1/3 cup of water
3/4 cup sugar
3/4 cup cocoa powder
4 oz. Bittersweet chocolate, chopped
1 teaspoon vanilla

Bring water and sugar to and oil in a saucepan, stirring often to dissolve sugar. Whisk in cocoa powder until smooth. Bring to a boil, simmer 1 minute. Pour cocoa mixture over chopped chocolate and whisk until smooth. Add vanilla and cover and chill until cold. Freeze mixture in an ice cream maker following the manufacturer's directions. When frozen transfer into a freezer container and press a piece of wax paper on the Sorbet and freeze until firm.

Chocolate Truffle Ice Cream

By Ann Jones

5 egg yolks
1 cup sugar
Pinch salt
1 cup milk
1 1/2 cups heavy cream
8 oz. good quality bittersweet chocolate, broken into small pieces
3/4 cup buttermilk

Heat the milk and cream to just below boiling. Whisk the egg yolks, sugar and salt until light and thick. Slowly pour one cup of the warm cream and milk into the egg yolk mixture, stirring constantly. Gradually add remaining cream and milk to the egg yolk mixture and return to saucepan. Cook over low heat, stirring constantly, until mixture coats the back of a spoon (180 degrees). Stir in the chocolate and whisk until melted and smooth. Strain the mixture through a fine-meshed sieve. Stir in buttermilk and cool. Place in a covered container in the refrigerator until cold. Freeze in ice cream maker.

Yields 1 1/2 quarts

Ice Cream – Coconut

- 1 cups milk
- 1 cups heavy cream
- 1 cups coconut milk
- 1 cup coconut flakes, toasted
- 4 egg yolks
- 3/4 cups sugar
- Pinch salt

Bring milk, heavy cream, coconut milk, and coconut flakes to simmer in heavy saucepan for a few minutes. Allow to steep for 10 minutes.

Whisk the egg yolks, sugar, and salt together, long enough to dissolve the sugar.

Temper hot liquid into egg mixture. Return all back into saucepan over low heat, stirring all the while, until mixture starts to thicken. Pour into a food processor and blend until smooth. Chill immediately over ice bath.

Freeze mixture in an ice cream maker according the manufacturer's directions.

Ice Cream - Vanilla

- 2 cups whipping cream
- 1 cup milk
- 1 cup sugar
- 1 vanilla bean

Put cream, sugar and milk into a saucepan. Spit the vanilla bean down the side and scrape the seed into the milk mixture. Put the bean pod into the milk mixture. By splitting the bean pod the favor of the vanilla bean in able to be released in to the mixture better. Put the pan over medium heat stirring often to prevent burning. When the mixture reaches 170 degrees remove from heat. Beat 2 eggs until foamy. Remove the bean pod from milk mixture; scrap the pod again to get as much of the seeds as you can out of the pod. Add a little of the hot milk mixture to the beaten eggs and then stir the rest of the egg mixture into the milk mixture. Put saucepan with the milk egg mixture over medium heat and bring the mixture to 170 degrees again. Cool the mixture in refrigerator overnight. Fruit and flavoring can be added just before pouring the cool mixture into ice cream maker. Turn the crank slowly at first until the mixture starts to freeze than turn the crank as rapidly as possible until the handle is very difficult to turn. Freeze in freezer for about an hour or more to set the ice cream.

Raspberry Sorbet

1 pound of fresh or frozen raspberries

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

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

Combine berries with sugar and citrus juice, crushing them lightly with the back of the spoon. Let stand at least 30 minutes or until the berries have released their juices. If using frozen berries, let stand until the berries have thawed. Transfer berries and juice to a food processor; strand puree if desired then chill until cold.

Freeze the puree in an ice cream maker according to the manufacturer's directions. When mixture is frozen transfer into a freezer container, press a piece of wax paper on the top and freeze until firm.

This sorbet is also good with a $\frac{1}{4}$ cup of raspberry liqueur added just before freezing.

Chocolate Truffle Ice Cream

By Ann Jones

5 egg yolks

1 cup sugar

Pinch salt

1 cup milk

1 $\frac{1}{2}$ cups heavy cream

8 oz. good quality bittersweet chocolate, broken into small pieces

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

Heat the milk and cream to just below boiling. Whisk the egg yolks, sugar and salt until light and thick. Slowly pour one cup of the warm cream and milk into the egg yolk mixture, stirring constantly. Gradually add remaining cream and milk to the egg yolk mixture and return to saucepan. Cook over low heat, stirring constantly, until mixture coats the back of a spoon (180 degrees). Stir in the chocolate and whisk until melted and smooth. Strain the mixture through a fine-meshed sieve. Stir in buttermilk and cool. Place in a covered container in the refrigerator until cold. Freeze in ice cream maker.

Yields 1 $\frac{1}{2}$ quarts, Made this for Easter 2013 when the Aunties came over for dinner along with Mom and Jeanette and Sam.

Soufflés

Chocolate Soufflés, Simple

(1/2) 1 cup chopped bittersweet or semisweet chocolate

(1) 2 tablespoon whipping cream

(2) 4 large eggs, separated

(3) 6 tablespoons sugar

(1/2) teaspoon vanilla

Powdered sugar

Sweeten whipped cream

Lightly butter (2) 4 ramekins (2/3 cup size) and set the ramekins in a shallow baking pan.

Combine chocolate and milk in a microwaveable bowl; heat at full power in a microwave at 30 second intervals, stirring after each 30 seconds until chocolate is melted and smooth. Let stand.

In a large bowl with a mixer at high speed, whip egg whites until they form dense foam. 1 to 2 minutes. Sprinkle in (2) 4 tablespoons of sugar and beat until the whites hold short distinct peaks 1 to 4 minutes. In another mixer bowl, whip egg yolks at high speed until they are thickened 1 ½ to 2 minutes. Add remaining sugar (1) 2 tablespoons and continue beating until very thick, 3 to 5 minutes. Beat in vanilla. Add melted chocolate and beat until well blended.

Add about 1/3 of the egg white to the egg mixture and slowly beat to mix well. Fold in the remaining whites until fairly well incorporated.

Scoop the soufflé mixture equally into the ramekins; mixture can mound about the rim but make sure that the mixture does not drip over the edge.

Bake in a 375 degree oven until soufflés are puffy and dry on the surface, about 8 minutes for very soft centers, 10 minutes for creamy centers and 12 minutes for firm centers. The numbers in the parentheses are for a half recipe. This recipe makes (2) 4 serving.

Chocolate Soufflé with Grand Marnier Chocolate Sauce

Emeril Lagrasse

Not tried yet

2 teaspoons unsalted butter, softened

1/2 cup sugar

8 ounces Hawaiian Vintage Chocolate semisweet chocolate, chopped fine

4 large egg whites

3 large egg yolks

1/4 cup Grand Marnier

3/4 cup Chocolate Grand Marnier Sauce, recipe follows

Confectioners' sugar, for dusting

Preheat oven to 400 degrees F. Butter 4 individual ramekins and sprinkle with about 1 teaspoon sugar for each ramekin.

Melt the chocolate in the top of a double boiler set over simmering water, stirring occasionally until smooth. Remove from heat.

In a bowl beat the egg whites with 1/4 cup of the sugar until stiff and glossy.

Whisk the egg yolks into the melted chocolate 1 at a time, add the Grand Marnier, and whisk in the remaining 2 tablespoons sugar. Fold in the egg whites until thoroughly blended. Transfer mixture to ramekins and place on a baking sheet. Bake until puffed and somewhat firm, about 20 minutes. While soufflés are baking, prepare the Grand Marnier Chocolate Sauce and keep warm until soufflés are ready to serve.

Fudgy Soufflé Cake

- ¼ teaspoon sugar
- ½ cup unsweetened cocoa
- 6 tablespoon hot water
- 2 tablespoon butter or stick margarine
- 3 tablespoon all-purpose flour
- ¾ cup 1% low fat milk
- ¼ cup sugar
- 1/8 teaspoon salt
- 4 large egg whites
- 3 tablespoon sugar

Preheat oven 375 degree. Coat a 1 ½ quart soufflé dish with cooking spray, sprinkle with ¼ teaspoon, Set aside.

Combine cocoa and hot water in a bowl, set aside.

Melt butter in small, heavy saucepan over medium heat. Add flour and cook 1 minute, stirring constantly with a whisk. Gradually add milk, ¼ cup sugar, and salt, constantly with a whisk. Cook until thick (about 3 minutes), stirring constantly. Remove from heat. Add cocoa mixture, stir well, and spoon into a large bowl, cool slightly.

Beat the egg whites with a mixer at high speed until foamy. Add 3 tablespoons sugar, 1 tablespoon at a time, beating until stiff peaks form. Gently fold 1 cup egg white mixture into cocoa; gently fold in the remaining egg white mixture then spoon into prepared dish.

Bake at 375 degree for 35 minutes or until puffy and set. Remove from oven, and serve warm or at room temperature with Warm Turtle Sauce. Yield 6 servings.

Turtle Sauce

- 2 ½ tablespoon butter
- 1 cup packed brown sugar
- ¼ cup evaporated low fat milk
- 2 tablespoon light colored corn syrup
- ½ cup water
- 1 tablespoon cornstarch

Melt butter in a heavy saucepan over medium high heat, stir in the sugar, milk and syrup. Bring to a boil, reduce heat to medium, and cook for 5 minutes, stirring frequently. Combine water and cornstarch, stir into milk mixture, Bring to a boil, cook for 1 minute, stirring constantly. Remove from heat and cool to room temperature. Add 3 tablespoons chopped pecan, toasted.

Hot Grand Marnier Soufflés

Cooking Light magazine

Cooking spray

$\frac{3}{4}$ cup granulated sugar, divided

4 large egg yolks

3 tablespoons Grand Marnier

$\frac{3}{4}$ teaspoon vanilla extract

6 large egg whites

$\frac{1}{4}$ teaspoon cream of tartar

$\frac{1}{8}$ teaspoon salt

1 teaspoon powder sugar

Preheat oven to 400 degree F; place a heavy baking sheet on the middle rack.

Coat 6 (8oz) ramekins with cooking spray, and sprinkle each dish with 2 teaspoons of sugar, shaking and turning to coat.

Place egg yolks in a large bowl and beat with a mixer at medium-high speed for 5 minutes or until the mixture is thick and pale. Gradually add $\frac{1}{4}$ cup of granulated sugar, and beat for another 2 minutes. Beat in liqueur and vanilla.

Place egg whites into a large bowl and beat with a mixer at high speed until foamy. Add cream of tartar and salt, and beat until soft peaks form. Gradually add $\frac{1}{4}$ cup granulated sugar, 1 tablespoon at a time. Gently stir in $\frac{1}{4}$ of the egg yolk mixture into the egg white mixture. Gently fold in the remaining egg yolk mixture. Divide the mixture even among the prepared ramekins.

Place soufflé dishes on the baking sheet in the oven and bake at 400 degree for 10 minutes or until tall and brown. Quickly dust the soufflés with powdered sugar and serve immediately. Serves 6

I only have 4-oz ramekins and it than makes twice as many ramekins. It deflates very soon so it does need to be served immediately. I made it for Mag's Birthday Nov 2003 and it was good

White Chocolate Soufflé Cake with Raspberry-Chocolate Sauce

Raspberry-chocolate sauce

½ cup fresh raspberries rinsed or ¾ cup thawed frozen raspberries

3 ounces bittersweet or semisweet chocolate, chopped

1 ounce (2 tablespoons) unsalted butter

1 tablespoon granulated sugar

Put a pie plate in the freezer to chill. Lightly butter six 6-ounce ramekins or custard cups. Coat with sugar and tap out the excess.

Puree the raspberries in a food processor. Transfer the puree to a fine sieve and set over a small bowl. Strain the puree by pressing and scraping with a rubber spatula. Discard the seeds. In a medium heatproof bowl set in or over a skillet of barely simmering water, combine the chocolate, butter, sugar and 2 tablespoons of raspberry puree. (The extra can be used as a sauce to pour over the cakes when served.) Stir frequently with a rubber spatula until melted and smooth. Scrape in a puddle on the chilled pie plate and return to the freezer if the cakes are going to be made right away otherwise put into the refrigerator to chill. When the raspberry-chocolate mixture is firm then use a teaspoon to scrape the raspberry-chocolate mixture into six balls. Keep balls in the refrigerator to stay cool.

Another sauce that can be used if chocolate is not what you would want. In place of the chocolate substitute 4 ounces of white chocolate and add 1 tablespoon of raspberry liqueur. The sauce does not harden up as well but it is good.

Soufflé cakes

3 large eggs, separated, at room temperature

3 tablespoons all-purpose flour

1/8 teaspoon table salt

¾ cup whole milk

6 ounces white chocolate, finely chopped

¼ teaspoon vanilla

scant ¼ teaspoon cream tartar

2 tablespoons sugar

Put the egg yolks in a medium bowl near the stove and have another large clean bowl at hand. Combine the flour and salt in a small heavy saucepan. Whisk it just enough of the milk to make a smooth paste. Whisk in the remaining milk. Set the pan over medium heat and cook, whisking constantly, until the mixture has the consistency of thick cream. (About 2-3 minutes) Whisk about 2 tablespoons of the hot sauce in the beaten egg yolks to warm up the eggs yolks. Scrape the yolks into the saucepan and cook for a minute or two, whisking constantly until the mixture becomes a thick paste, the consistency of store-bought mayonnaise. Use a rubber spatula to scrap the yolk minutes into a clean bowl. Add the white chocolate and stir until the chocolate is melted. Stir in the vanilla.

In a clean dry bowl beat the egg whites and the cream tartar on medium until the whites mound gently. Gradually beat in the sugar and beat until the white form medium-stiff peaks. With a rubber spatula fold in about ¼ of the whites into the white chocolate mixture, to lighten the pastry cream up. Scrape the remaining whites into the bowl and gently fold in until blended. Take the chocolate-raspberry balls out of the refrigerator and put one in the center of each of the ramekins. Divided the batter up equally among the ramekins and then these can be baked right away or cover and refrigerated for up to two days.

When they are need position the rack in the lower third of the oven and heat to 375 degrees. Remove the plastic and put the ramekins on a cookie sheet and bake until puffed and golden brown on top. Bake for about 16 to 18 minutes. They will quiver when tapped and seem soft in the middle. Let cool a few minutes and serve with cream and raspberry sauce or just as is.

I first made this on Thanksgiving Day when the Girvan's came over. We had it several things since. I never tried to make it the day before, just the sauce.

Why bake custards in a water bath?

From the Fine Cooking Magazine

The deserts that are thickened with egg proteins need a water bath to insurance against curdling and cracking. Egg proteins set well below 212 degree F and unless protected from the high heat of the oven these proteins will over cook and shrink, causing cracks and or separate causing curdling. A water bath insulates custards front he direct heat of the oven because the water temperature doesn't exceed 212 degrees F. Without the water bath the outside of the deserts will over cook before the center is done.

Misc. deserts

Bananas Foster

- ¼ cup unsalted butter
- ¼ cup light brown sugar
- 2 tablespoons banana liqueur
- 1 tablespoon light or dark rum
- 1/8 teaspoon cinnamon
- 2 ripe bananas cut in 1 inch chunks
- 2 scoops vanilla ice cream

Melt butter, brown sugar, liqueur, rum and cinnamon in a 10 inch skillet. Add bananas sautéing until tender, but not soft. Divide between two heat proof dishes, topping with vanilla ice cream. Sprinkle with cinnamon

Brown Sugar-Brandy Sauce

Not tried yet

1/3 cup unsalted butter, cut into small pieces

1 cup tightly packed dark brown sugar

1/3 cup granulated sugar

2/3 cup heavy cream (36%)

2-1/2 tablespoons brandy

Combine the butter, sugars and cream in a small, heavy bottomed saucepan.

Stir this mixture over low heat until the sugar dissolves, then increase the heat to medium and bring the sauce to a very gentle boil, stirring all the while. Cook 5 more minutes, then remove from the heat and stir in the brandy or other liqueur. Serve immediately, or cool to room temperature, then cover and refrigerate until needed, up to 3 days. To rewarm, either microwave the uncovered sauce on low power or transfer the cold caramel to a saucepan and stir over low heat until warm. Makes about 2-1/4 cups

Caramel Dumplings

Syrup:

2 cups water

2 cups brown sugar

2 tablespoons margarine

1 teaspoon vanilla

Dash salt

Dumplings:

1-1/4 cups flour

1-1/2 teaspoons baking powder

1/2 teaspoon salt

3 tablespoons shortening

1/4 cup sugar

1/3 cup milk

You will need a 3 quart saucepan with a good lid in which to cook this dessert. Begin by combining all of the items listed for the syrup inside the saucepan. Bring the mixture to a boil over medium heat. While it is heating, combine the flour, baking powder and salt in a bowl. Cut in the shortening, until the mixture resembles very coarse crumbs. Sprinkle the sugar over the flour mixture and blend briefly. Stir in the milk, making a soft dough. Pinch off marble sized pieces of the dough and drop them into the gently boiling brown sugar syrup. Fill the entire pan with these small dough balls. When you have used up all of the dough, place the lid on the pot. Simmer the mixture over medium-low heat for about 15 to 20 minutes, without peaking. The dumplings will steam while they cook, and if you peak they will fall and you will wind up with soggy dumplings instead of fluffy ones. After cooking, serve the dumplings with a large dollop of their cooking syrup and a small scoop of vanilla ice cream. These are very inexpensive and absolutely delicious to eat. I recommend serving them with a light supper in the summertime. Because they cook on the stove top instead of in the oven, the kitchen doesn't heat up quite as badly as with baked desserts. This recipe serves 6.

This is a recipe that Lowell has asked for, for years. Joyce made it for us in December 2011. It was good but very sweet. It is a very simple recipe with very few ingredients. Lowell remembers having it as a kid.

Cheese Cake – Joan's crust less

2 – 8 ounces cream cheese (softened)

3 eggs

1 teaspoon vanilla

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

Mix the 4 ingredients together until well mixed. Grease a glass pie plate well with butter. Bake in a preheated oven at 350 degrees F for 25-30 minutes. After it has cooked, cool for 50 minutes. Mix together well 8 ounces of sour cream and 2 tablespoons of sugar and 1 teaspoon of vanilla. Pour this mixture on the cooled cheese cake and spread evenly. Bake for another 10-15 minutes at 350 degree F.

This is one of the many wonderful deserts that is served every Thursday by one of the members of the Thursday quilt group. This cheese cake was prepared by Claire Barrett that her friend Joan found and served to Claire and she in turn served it to us.

Cheese Cake – small

Crust

$\frac{2}{3}$ cup cracker crumbs

2 tablespoons granulated sugar

3 tablespoons butter, melted

Preheat oven to 325 degree. Lightly spray bottom of 4 inch heart spring form pan with vegetable spray. Mix all the ingredients together and press firmly into the bottom and $\frac{3}{4}$ up the sides of the prepared pan. Bake for 6-8 minutes. Set aside.

Filling

8 ounces cream cheese

$\frac{1}{4}$ cup granulated sugar

1 large egg

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

$\frac{1}{2}$ teaspoon almond extract

1 Tablespoon cornstarch

$\frac{1}{2}$ teaspoon lemon zest

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

In a large bowl, beat together the cream cheese, and sugar until light and fluffy. Beat in the egg, vanilla, almond extract, cornstarch, and lemon zest until thoroughly mixed. Stir in the sour cream until mixture is well blended. Pour mixture unto baked crust. Place a shallow pan of water on the rack below the cheesecake. Place the hearts shaped pans on cookie sheet and bake for 25-30 minutes and let rest for 45 with the oven off and oven door closed. Cool on rack and refrigerator for at least 2 hours. Top with fresh fruit.

Cherry Torte – Lenore's

Lenore is Claire Bennett's sister

Mix together:

5 tablespoons powdered sugar

½ cup butter

1 cup flour

Line the bottom of pan with the mixture and bake for 15 at 350 degrees. While cooling mix the following ingredients

Beat together:

2 eggs, beaten until very frothy

1 ½ cup sugar

¼ teaspoon salt

¼ cup flour

1 teaspoon vanilla

¾ teaspoon baking soda

Stir in a can of drained sour cherries, (about 1 ½ cups rhubarb or other sour type fruit). And ¾ cup of pecan. Bake the torte at 350 degrees for 30 minutes or until done. Serve with whip cream.

I received this recipe from Claire in my Thursday Quilt Group. We meet every Thursday for a lot of conversation, some quilting and good food in people's homes. Every month we meet at someone's home.

Chocolate Sour Cream Cupcakes with Raspberry Cheesecake Buttercream

Not tried yet

For the Chocolate Buttermilk Cupcakes:

1/2 cup semi-sweet chocolate
1 cup all-purpose flour
1 1/2 cups cake flour
1 1/2 cup unsweetened cocoa powder
2 tsp. baking soda
1 tsp. baking powder
3/4 tsp. salt
3 large eggs
1 1/2 cups sugar
3/4 cup butter, softened
1 cup sour cream
1 1/2 cup milk
1 vanilla bean, seeds only

Preheat oven to 350F. Line muffin tins with cupcake cups or grease using nonstick cooking spray.

Melt the chocolate in the microwave, in 15 second intervals, making sure to stir in between. Set aside to cool down for a bit. Sift together flour, cocoa powder, baking soda, baking powder and salt. Set aside.

In a large bowl, beat the eggs and sugar for 5 minutes, until it is pale and thick. Add in the butter. Mix until combined. Add in the melted chocolate. Now, add in the sour cream and vanilla. Beat until well incorporated.

Add the flour mixture and milk in alternating increments and beat until smooth. Divide batter into the cupcake tins. This batter made about 30 cupcakes for me.

Bake for 25 minutes or until a toothpick comes out clean. Remove from oven and let cool.

Raspberry Cheesecake Buttercream:

3/4 cup (1 1/2 sticks) butter, room temperature
1/2 cup (4 ounces) cream cheese, room temperature
3 - 4 1/2 cups powdered sugar, or until desired consistency is reached
6 ounces frozen (or fresh) raspberries, thawed and divided
1 vanilla bean (seeds only)

Cream butter and cream cheese in electric mixer for 1-2 minutes until fluffy. Slowly add 1 cup sugar and beat until smooth. Add half of the raspberries and mix until combined. Add remaining powdered sugar, 1/2 cup at a time, and beat until well incorporated.

Add vanilla seeds and the remaining half of the raspberries and mix at medium-high speed until light and fluffy (2-3 minutes).

If needed, add more sugar as necessary to achieve proper consistency. Pipe or spread onto cooled cupcakes.

Chocolate Sundae Dessert

Joyce Hischke - 1980

Crush 20 Oreo Chocolate Cookies. Add ¼ cup melted butter (Reserve ½ cup for topping). Press remaining crumbs into 9X13 inch pan - freeze.

In sauce pan melt -

1 - 6 pkg. (1 cup) chocolate bits

1 - 13 oz. Can evaporated milk

Boil gently uncovered for 4 minutes and stirring constantly. Add 5 cups miniature marshmallows. Stir till melted - chill.

Layers soften 1 quart vanilla ice cream over frozen crust. Pour cooked mixture over ice cream (may not have to use all of it). Refreeze. Spread 1 cup cream whipped and sweetened over dessert. Sprinkle reserved crumbs and ½ cup chopped nuts over top. Cover pan tightly and keep frozen until 15 minutes before serving.

Visiting Joyce on our trips back to Wisconsin was always a treat. She would have very good food, good company and games to play. Joyce would enter cooking contest in June for diary month. I think this was one of them.

Coconut Almond Torte with Chocolate Chips

Not tried yet

1 1/3 cups Mini Semi-Sweet Chocolate Chips

1 ¼ cups whole almonds

1 ½ cups unsweetened shredded coconut

½ teaspoon salt

¾ cup sugar

8 large egg whites

1 teaspoon vanilla

¼ teaspoon cream of tartar

1 cup heavy whipping cream

2 teaspoon(s) sugar, or more to taste

Position a rack in the lower third of the oven. Preheat the oven to 350 degrees. Grease the bottom and sides of a 9-inch spring form pan. In a food processor, pulse the almonds, salt, and ¼ cup of the sugar to the consistency of crumbs. Set aside. Beat egg whites, vanilla, and cream of tartar at high speed until they hold a soft shape. Gradually beat in the remaining ½ cup sugar until eggs whites are stiff but not dry. Transfer to a large bowl. Fold in the almond mixture. Set aside ¼ cup of the chocolate chips to sprinkle on top of the torte. Fold the remaining chocolate chips and the coconut into the batter. Scrape the batter into the prepared pan and spread it evenly. Sprinkle with the reserved chocolate chips.

Bake 25 to 30 minutes, or until the torte is puffed and golden, and the edges are starting to shrink from the sides of the pan. Cool on a rack.

To serve, whip cream with vanilla and sugar. Remove the sides of the pan and transfer the cake to a serving platter. Serve torte slices with whipped cream and ripe berries, if desired.

Company Cheese Cake - Aaron's

1 ¼ cups graham cracker crumbs (about 15 squares)

2 tablespoons sugar

3 tablespoons margarine or butter, melted

2 packages (8 ounces) plus 1 packages (3 ounces) cream cheese, softened

1 cup sugar

¼ teaspoons vanilla

3 eggs

Heat oven to 350 degrees. Mix cracker crumbs, 2 tablespoons sugar and margarine. Press in bottom of spring form pan 9X3 inches. Bake 10 minutes: cool.

Turn the heat down in the oven to 300 degree. Beat cream cheese in large mixer bowl. Add 1 cup sugar gradually, beating until fluffy. Add vanilla. Beat in 1 egg at a time. Pour over crumbs.

Bake until center is firm, about 1 hour. Cool to room temperature. Refrigerate at 3 hours but no longer than 10 days. Loosen edge of the cheese cake with a knife before removing side of pan. Top with sour cream or strawberry.

Aaron is the one in our family that makes this recipe and it tastes better when he makes it. I try to have the ingredients needed around when he is home encase he gets in the mood to make it.

Cream puffs

Not tried yet

1 cup milk

1 cup water

8 ounces unsalted butter

1 teaspoon salt

1 1/2 cup bread flour

1 dozen eggs

Confectioner's sugar for dusting and whipping

1 pint heavy cream for whipping** to fill the pastries

1 1/2 teaspoons granulated sugar (optional)

Optional egg wash: one or two eggs diluted with a little water

Preheat your oven to 475° F. For best results, put your oven rack toward the bottom, nearest the heating element.

Put the milk, water, butter, salt, and sugar in the saucepan and bring to a boil.

Remove from the heat and add all the bread flour. Stir it quickly to combine.

Put the pan back on the burner at low to moderate heat and continue stirring vigorously until the mixture forms a dough mass that pulls away from the sides of the pan. The idea is to cook off the flour's raw flavor but not to overcook, since overcooking will inhibit its ability to absorb the eggs that you will be adding soon.

Empty the dough into the bowl of your mixer and mix slowly until the paste has cooled to around 125° F

Continue mixing at medium speed as you add a few of the eggs. When they are absorbed, add a few more. Continue in this fashion until there is only one egg left. If the paste is the proper consistency for piping, stop. If it seems thick and is not shiny, mix in the last egg.

Line your sheet pan(s) with parchment and load the choux paste into your pastry bag. For cream puffs, use a 1/2" plain tip, and a star tip for éclairs. You will find it easiest to load the pastry bag if you insert it into a tall glass or pitcher.

Use a little of your choux paste dough to glue down the corners of your parchment paper

Pipe out small mounds of paste for the cream puffs. A large cream puff should be a little more than 2" around. Small ones can be as little as 1". If you don't have a pastry bag, you can use a plastic storage bag with one corner cut out, or use two spoons and simply scoop and plop uniform blobs onto the parchment.

Wet your finger in water or milk and use it to round off any peaks you left in the piping process. If you use the egg wash step, the pastry brush will achieve this effect.

Put your pan of puffs on the oven rack near the bottom of a 475°F oven and after about a minute reduce the temperature to 375° F. Small puffs will take from 5-10 minutes, larger ones as much as 20. You are shooting for a product that is golden brown.

While the puffs are baking, whip your heavy cream, which will be the filling for your puffs. Add sugar to taste. You can also whip in a teaspoon or two of cocoa powder if you want a chocolate whipped cream. Of course, if you are planning to fill your puffs with pastry cream or another type of filling, skip this the part.

When the puffs are done, take them out of the oven until they have cooled considerably, then put them back in and leave the door open. This will dry them out properly. You can cut them open and hollow them out to fill them, or freeze them for filling another time. (When freezing, make sure they are completely at room

temperature, and then wrap them tightly before placing in the freezer. Defrost at room temperature, too.)

Once cooled, cut the puffs in half horizontally and pipe in your whipped cream or other filling. Be generous. If you have made a pastry cream and it is a little lumpy, you can use a rubber spatula to force it through a strainer. This provides a very smooth consistency.

Replace the tops, sprinkle with powdered sugar, and serve. (Another option is not to cut, but to simply jab the puffs with the piping tip and squirt in some filling but you can't see the filling before you eat it.)

Homemade Cherry Pie LÄRABAR

(userealbutter.com)

Not tried yet

1 1/4 cups medjool dates, pitted

1 1/4 cups dried cherries

1 1/2 cups almonds, toasted (optional)

To toast the almonds, place them on a baking sheet and bake at 400°F for ten minutes. Remove from oven and transfer the almonds to a bowl or plate to cool. Place dates and cherries in a food processor and pulse until a gooey semi-paste has formed (you want some bits of fruit, but not huge pieces). Empty the dried fruit into a large mixing bowl. Put the almonds in the food processor and pulse to coarse bits. You don't want to make this a powder. Empty the almonds into the mixing bowl with the dried fruit. Knead the dried fruit and almonds together until combined and evenly distributed. Press the mixture into the bottom of an 8-inch or 9-inch square pan to about 1/2-inch thickness. Refrigerate the mixture for 30 minutes. Invert the pan's contents onto a cutting board and slice to desired size. This recipe makes about a dozen 1.5- x 3.5-inch bars with a few odd pieces leftover.

Krumkake - Aunt Olivia's

1 egg

1/2 cup sugar

1 cup whipping cream

1 1/4 cups flour

1/2 teaspoon baking powder

1/4 teaspoon salt

1 teaspoon vanilla

Beat egg. Add sugar and vanilla. Add cream. Then add dry ingredients and beat until smooth. When Krumkake iron is hot, put teaspoon of batter on the iron and bake until light brown. Roll on stick immediately when Krumkake are still hot.

I like to fill with whip cream and chocolate sauce. Berries with cream are also good. Soft ice cream is another option. The trick is to fill just before serving.

Krumkake – Mom's

4 eggs, separated
1 cup sugar
1 cup flour
1 cup cornstarch
1 cup butter, melted and cooled
1 teaspoon vanilla

Mix butter, egg yolks and sugar. Add flour and cornstarch and vanilla. Fold in beaten egg whites. Drop a teaspoon on to a hot griddle. Turn the griddle and remove the Krumkake when light brown. Roll on a wooden dowel quickly before it cools.

Lava Cakes-Individual

Ghirardelli's recipe

Center

½ bar (2 ounces) 60% cacao bittersweet chocolate baking bar
¼ cup heavy cream

Cake

1 bar (4 ounces) 60% cacao bittersweet chocolate baking bar
8 tablespoons unsalted butter
2 whole eggs
2 egg yolks
1/3 cup sugar
½ teaspoon vanilla
¼ cup cake flour

To make the centers, melt chocolate and cream in a double boiler. Whisk gently to blend. Refrigerate about 2 hours or until firm. Form into 6 balls and refrigerate until needed.

To make the cake, preheat the oven to 400 degrees. Spray six 4 ounce ramekins or custard cups with cooking spray. Melt the chocolate and butter together and gently blend. With an electric mixer, whisk the eggs, yolks, sugar and vanilla on high about 5 minutes or until thick and light. Fold the melted chocolate mixture and the flour into the egg mixture until they are just combined. Spoon the cake batter into the ramekins. Place a chocolate ball into each ramekin.

Bake about 15 minutes or until the cake is firm to the touch. Let the cakes sit out of the oven for about 5 minutes before running a small sharp knife around the inside of each ramekin. Place the contents of the ramekin on a small plate and garnish with a dollop of whip cream and berries,

Maple-Baked Stuffed Pears

4 medium pears with stems
¼ cup dried cranberries or cherries
3 tablespoons chopped walnuts, toasted
1 tablespoon lemon juice, fresh
2 ½ teaspoons sugar
¼ cup water
¼ cup maple syrup
Optional mint leaves

Preheat the oven to 350 degree F. Peel the whole pear, leaving the stem intact. Cut a thin slice from the bottom of each pear so that it will stand up. Working though the bottom of each pear, use a melon baller to remove the core, and leaving the stem intact.

In a small mixing bowl, combine the cranberries, nuts, lemon juice, and sugar. Spoon this mixture into the cavity of the pears. Stand the pears in a square baking dish. Pour the water into the baking dish. Pour the maple syrup over the pears and sprinkle the remaining filling into the dish.

Cover with foil and bake for 20 minutes. Remove the foil and bake for another 25-25 minutes until the pears are tender. Baste occasionally with the cooking liquid.

Service warm and spoon the cooking liquid over the pears.

Red pears worked well in this recipe. It was a lot to eat. Maybe the pears could be cut in half. The representation would not be as nice.

Marquise au Chocolate

French recipe from Beatrice

250g chocolate
60g sugar
175g butter
4 eggs

Melt the chocolate "au bain marie" with the butter and with 4 soup spoons of water. Let it cool and beat the egg yolks and add the yellow of the eggs to the chocolate mixture.

"Make snow" with the white of the eggs meaning beat egg whites until soft peak and gradually add the sugar. Put all the mixture in a round container (like salad bowl) that has been buttered. Put the mixture in the bowl in the freezer 24 hours.

Later grill the almonds in a pan and allow it to cool. I toasted the almonds until they were golden brown but nit burned. Beatrice liked the almonds dark brown.

Take the frozen mixture out of the freezer and turn out it onto a plate (help you with hot water on the container).

Put the almonds on the top of the ice (it will stay because it is a little dissolve on the surface)

This is the recipe I got from Beatrice, Mag's sister. She made it while they were in Boise for the 2006 Christmas week. Each family made a meal and we had great food. I hope they had as good of time as we did.

Molten Chocolate Cake, Warm

A William Sonoma Recipe

8 [4] ounces of bittersweet chocolate, finely chopped
4 [2] tablespoons unsalted butter, cut into pieces
1 [1/2] teaspoon vanilla
Pinch salt
4 [2] egg yolks
6 [3] tablespoons sugar
2 [1] tablespoons Dutch-process cocoa powder, sifted
1 [1/2] teaspoon finely grated orange zest (optional)
3 [2] eggs whites, at room temperature
Crème Anglaise

Preheat oven to 400 degree F. Lightly butter six $\frac{3}{4}$ cup ramekins and dust with cocoa powder. Set the ramekins on a small baking sheet.

In the top pan of a double boiler, combine the chocolate and butter. Set the pan over but not touching barely simmering water in the bottom pan and melt the chocolate and butter. Making sure that the water does not get into the chocolate. Whisk the chocolate mixture until the mixture is glossy and smooth. Remove from heat and stir in the vanilla and salt. Set the mixture aside to cool slightly.

In a large bowl suing an electric mixer, beat the egg yolks, 3 tablespoons sugar, cocoa powder and the orange zest (if using) on high speed until thick. Spoon the chocolate mixture into the yolks mixture and beat until well blended. The mixture will be very thick.

In another bowl, using clean beaters beat the egg whites unit they are very foamy and thick. Sprinkle in the remaining sugar and increase the speed of the beaters. Continue beating until the peaks are glossy. Spoon about half of the egg whites into the chocolate and whisk until just blended. Add the remaining egg white and stir gently until blended, being careful not to deflate the egg whites. Spoon the mixture into the ramekins. Bake until they are puffed and the tops are cracked, 13 minutes. The inside the cracks will look very wet. Remove for oven and serve immediately in the ramekins or run a tip of a small knife around the inside of the ramekin to lose the cake and then invert the cakes onto individual cakes. Serve with a crème anglasie.

If you want the cakes to have a crunchy bottom and side, dust the butter ramekins with superfine sugar instead of the cocoa powder.

The amounts in [] are for half of the recipe. I used my 1 cup size ramekins and it made two very rich but good cakes. I received this recipe from Elaine Whitmore and made it on the coast at Seaside Jan 2007.

Peanut Pudding Torte

First Layer

1 cup flour

½ cup butter or margarine

2/3 chopped peanuts (dry roasted)

Blend flour and butter, add chopped nuts. Pat evenly into pan and pan 20 minutes. Cool thoroughly.

Second Layer

1/3 cup peanut butter

1 - 8 oz. cream cheese

1 cup confectioner, Sugar

1 cup whipping cream, whipping

Cream together peanut butter, cream cheese and then add sugar and mix well. Blend in cream. Spread over first layer.

Third Layer

1 pkg. (3 ¾ ounce) vanilla instant pudding

1 pkg. (3 ¾ ounce) chocolate instant pudding

2 ¾ cups milk

Mix pudding and milk. Spread over cream cheese layer.

Layer top with addition whipped cream. Shred one Hershey chocolate bar over the top and 1/3 cup of chopped nuts.

This is another one of Joyce's good desert recipes. Eating at her house is always a treat.

Pecan Carmel Cheese cakes

Not Tried Yet

Cheesecake Base

- 6 sheets of Graham Crackers
- 1/2 cup chopped pecans
- 4 tablespoons butter (softened)
- 2 tablespoons sugar

Turn the oven onto 325F. Lightly grease the pans with the melted butter, making sure to brush up the sides of the pan. Break the graham crackers into smaller pieces and pop into the food processor with the half cup of pecans, blend until you see fine crumbs. Add in the sugar and mix just for a few seconds more. Add the softened butter in small sections into the food processor and mix until you can see that the crumbs are sticking together a little. Press the mixture into the base of the pans. Bake for 10 minutes. Set aside to cool. Turn the oven down to 300F

Cheesecake Filling

- 1 package (8oz) cream cheese (room temperature)
- 2 eggs (lightly beaten)
- 1 teaspoon vanilla essence
- 3/4 cup sugar
- 2/3 cup heavy whipping cream
- Pinch of salt

Cheese Filling: Cut the cream cheese into sections and blend in a bowl until smooth. Add in the sugar and blend again for just a few seconds. Add the vanilla, salt, and cream and mix until combined. Gradually add the eggs blending continually on low speed. Pour the cheesecake filling over the graham cracker base until about 3/4 of the pan is full. Pop into the oven and bake for between 45-50 minutes. Check them to make sure that the outside is set; you will see that it has pulled away from the pan a little and will be the slightly browned. The inside may still be a little wobbly and look like it's risen over the pan, but its okay, once you remove it from the oven it will settle. Leave on the counter until cool then carefully remove from the cheesecakes from the pan. Transfer the cheesecakes onto parchment paper and into a container then refrigerate for a couple of hours before serving.

Additional ingredients

- Caramels
- Evaporated milk
- Pecans (roughly chopped)
- Butter (melted) for greasing the pan
- Confectioner's sugar

Roughly 10 minutes before serving you will need to roast the remaining pecans and make the caramel sauce. Leaving the oven at 300 degrees, roast the pecans on a baking sheet for approximately 8 minutes. Set aside to cool. On the stove-top in a small pan gradually melt the caramels and mix in a little evaporated milk. Continuing adding evaporated milk and stir until the caramel has reached the desired consistency.

Add the roasted pecans to the top of the cheesecakes and drizzle the caramel sauce over the top. Sift a little confectioner's sugar over the top to finish it off.

Makes 4 mini cheesecakes

Praline Cheese Cake – Anita Sauerwein

Crust:

1 heaping cup graham cracker crumbs
6 Tablespoon butter – melted
¼ cup granulated sugar

Filling:

3 (8 ounces) packages cream cheese – at room temperature
1 ¼ cup light brown sugar
2 tablespoons flour
1 ½ teaspoon vanilla
3 extra-large eggs
½ cup grated pecans

Combine crumbs, butter and sugar. Press mixture into an 8 or 98 inch spring form pan. Bake in oven preheated to 350 degrees for 10 minutes and cool crust.

Beat cream cheese and brown sugar together in a large bowl. Add flour to mixture and then add one egg at a time, mixing well after each addition. Add vanilla and mix. Pour cheese cream mixture unto the cooled crust. Top with pecans and bake at 350 degree for 1 hour until firm. Cool and refrigerate.

Anita brought this to the quilt group Christmas party. It was wonderful. It is reasonably simple to make but tastes as good as it looks.

Poppy seed torte

Crust

1 cup flour
½ cup butter
2 Tablespoon sugar
½ cup chopped pecans

Combine flour, sugar, butter and nuts. Pat into 13x9" pan and bake in 350 degrees oven for 10 minutes

Filling

1 ½ cups milk
1 cup sugar
5 eggs separated
¼ cup poppy seed
¼ teaspoon salt
4 Tablespoon cornstarch
1 envelope unflavored gelatin
¼ cup cold water
1 teaspoon vanilla
1 ½ teaspoon cream of tartar
½ cup sugar

Prepared whipped topping.

Heat milk, beat egg yolks and 1 cup sugar; add poppy seed, salt and cornstarch. Slowly combine egg mixture and milk. Cook until thick. Soften gelatin in cold water add to mixture. Add vanilla, remove from heat, and allow to cool. Beat egg white with cream of tartar and slowly adding ½ cup sugar until stiff. Fold into custard. Pour into crust. Top with whipped topping. Refrigerate

I received this recipe from Mom. She got it while attending a painting class in Door County. Several of her rosemaling friends took a class and rented a flat. The neighbor was a chef at a local restaurant and prepared this for them.

Tiramisu – Strawberry

1 ¼ cups strawberry preserves
1/3 cup plus 4 Tablespoons Cointreau, divided
1/3 cup orange juice
1 pound mascarpone cheese, room temperature
1 1/3 cup chilled whipping cream
1/3 cup sugar
1 teaspoon vanilla extract
1 ½ pounds of fresh strawberries, divided
52 (about) crisp ladyfingers

Whisk preserves, 1/3 cup Cointreau, and orange juice in a 2 cup measuring cup. Place mascarpone and 2 tablespoons of Cointreau in a large bowl; fold just to blend. Using an electric mixer beat the cream, sugar, vanilla, and remaining Cointreau in another large bowl to soft peaks. Stir ¼ of the whipped cream into the mascarpone mixture to lighten. Fold in the remaining whipped cream into the mascarpone mixture.

Hull and slice half of the strawberries. Spread ½ cup preserved mixture over the bottom of a 3 quart oblong serving dish or a 13x9x2 inch glass baking dish. Arrange enough ladyfingers over the preserve mixture to cover the bottom of the dish. Spoon ¾ cup preserve mixture over the ladyfingers, then spread 2 ½ cups mascarpone mixture over the preserve mixture. Arrange sliced strawberries over the mascarpone layer. Repeat the layering with the remaining mixtures (ladyfingers, preserve and mascarpone mixtures). Cover and chill for at least 8 hours or overnight.

Appetizers

Cheese Ball

- 1 (8 ounces) package cream cheese
- ½ cup shredded Havarti cheese (2 oz.)
- 1/3 cup crumbled feta cheese
- 1 Tablespoon dry white wine
- ¼ teaspoon dried oregano leaves (3/4 teaspoon chopped fresh leaves)
- 2 medium green onions finely chopped
- 1/3 chopped slivered almonds

Beat all ingredients except almonds. Beat on medium speed scrapping frequently until fluffy.

Cover and refrigerator about 2 hours until firm enough to shape into a ball. Roll the cheese ball in the almonds and serve with toasted Melba rounds. This recipe serves about 28. The cheese ball can be frozen for up to 2 months. Thaw the cheese ball in a refrigerator for 8 hours or 1 hour at room temperature. It will keep up to a week in the refrigerator.

Cheese Ball – Blue Cheese

- 4 oz. Blue cheese
- 1 (8 ounces) sharp cheddar cold pack
- 2 (3 ounces) cream cheese
- 1 teaspoon Worcestershire sauce
- 1/3 cup Parmesan cheese

Mix until well blended and cool the mixture until firm enough to shape into a ball. The cheese ball can then be rolled in paprika, nuts or Parmesan cheese. The cheese balls will keep up to 2 weeks in the refrigerator.

Cheese Puffs

1 cup milk
1/4-pound (1 stick) unsalted butter
1 teaspoon kosher salt
1/8 teaspoon freshly ground black pepper
Pinch nutmeg
1 cup all-purpose flour
4 extra-large eggs
1/2 cup grated Gruyere, plus extra for sprinkling
1/4 cup freshly grated Parmesan
1 egg beaten with 1 teaspoon water, for egg wash
Preheat the oven to 425 degrees F. Line 2 baking sheets with parchment

paper.

In a saucepan, heat the milk, butter, salt, pepper, and nutmeg over medium heat, until scalded. Add the flour all at once and beat it vigorously with a wooden spoon until the mixture comes together. Cook and stir constantly, over low heat for 2 minutes. The flour will begin to coat the bottom of the pan. Dump the hot mixture into the bowl of a food processor fitted with the steel blade. Immediately add the eggs, Gruyere, and Parmesan and pulse until the eggs are incorporated and the dough is smooth and thick.

Spoon the mixture into a pastry bag fitted with a large plain round tip. Pipe in mounds 1 1/4 inches wide and 3/4-inch high onto the baking sheets. With a wet finger, lightly press down the swirl at the top of each puff. (You can also use 2 spoons to scoop out the mixture and shape the puffs with damp fingers.) Brush the top of each puff lightly with egg wash and sprinkle with a pinch of Gruyere. Bake for 15 minutes, or until golden brown outside but still soft inside.

Cheddar Puffs

Not tried yet

1 loaf Crusty French Bread, Cut Into 1-inch Cubes

½ sticks Butter

3 cloves Garlic, Minced

1 whole Shallot, Minced

1-½ teaspoon Dijon Mustard

8 ounces, weight Cream Cheese, Sliced

1-½ cup Grated Cheddar Cheese

Salt And Freshly Ground Black Pepper, To Taste

2 whole Egg Whites, Beaten

Heat butter in a skillet over medium heat. Add garlic and shallots and sauté for 1 minute. Add Dijon and stir to combine. Reduce heat to low.

Add cream cheese and stir until melted. Add grated cheddar and stir until melted. Turn off heat. Add salt and pepper to taste. Fold in egg whites.

Dunk bread cubes in cheese, coating thoroughly. Place on a nonstick baking mat or sheet of waxed paper and freeze for 20 minutes, uncovered. Remove frozen chunks from tray and place into a Ziploc bag. Store in the freezer.

When ready to bake, preheat oven to 375 degrees. Place frozen cheese puffs on a baking sheet with a nonstick baking mat or parchment paper, and bake for 10 minutes or until golden brown. Serve immediately or at room temperature.

Cheese Straws

From the "Barefoot Contessa"

2 sheets (1 box) frozen puff pastry (such as Pepperidge Farm), defrosted overnight in the refrigerator

Flour, for dusting

1 extra-large egg

1 tablespoon water

½ cup freshly grated Parmesan

1 cup finely grated Gruyère cheese

1 teaspoon minced fresh thyme leaves

1 teaspoon kosher salt

Freshly ground black pepper

Preheat the oven to 375 degrees F. Roll out each sheet of puff pastry on a lightly floured board until it is 10- by 12-inches. Beat the egg with 1 tablespoon of water and brush the surface of the pastry. Sprinkle each sheet evenly with ¼ cup of the Parmesan, ½ cup of the Gruyère, ½ teaspoon of the thyme, ½ teaspoon of the salt, and some pepper. With the rolling pin, lightly press the flavorings into the puff pastry. Cut each sheet crosswise with a floured knife or pizza wheel into 11 or 12 strips. Twist each strip and lay on baking sheets lined with parchment paper. Bake for 10 to 15 minutes, or until lightly browned and puffed. Turn each straw and bake for another 2 minutes. Don't over bake or the cheese will burn. Cool and serve at room temperature.

Crusted Goat Cheese

Found in the "Cuisine at Home" Magazine

1 ½ cup tomatoes, chopped
¼ cup shallots, minced
¼ cup chopped parsley
2 tablespoons olive oil
2 tablespoons red wine vinegar
2 teaspoons minced fresh oregano
Salt and pepper to taste
1/3 cup panko bread crumbs
1/3 slivered almonds
8 ounces goat cheese
1 egg beaten
1 tablespoon olive oil
8 cups of spinach
¼ teaspoon red pepper flakes

Combine the first 6 ingredients in a small bowl and season with salt and pepper, cover and chill.

Pulse panko and almonds together in a food processor until fine.

Slice cheese into eight 1/2 inch-thick slices. Dip each slice into the egg and the almond mixture coat each slice.

Brown the coated goat cheese in a tablespoon of olive oil in a nonstick skillet over medium heat. Drain medallions on paper toweling. Return the pan to the burner and sauté the spinach with the red pepper flakes and salt until wilted about 1 minute. Serve the crusted cheese over the spinach and top with the tomato salsa.

Creamy Mushrooms

1 pound of mushrooms
2 ½ cups butter
2 tablespoons flour
½ cup half and half
¼ cup beef or chicken broth
½ cup fresh bread crumbs
½ cup fresh Parmesan cheese - grated

Butter glass baking dish and cut stem from mushrooms and arrange cut side down in a dish. In small saucepan over low heat, melt ½ cup butter. Increase heat to medium and blend flour. Cook 3 minutes, stirring constantly and then pour in half and half. Bring to boil again. Add broth and bring to boil. Pour sauce over mushrooms and sprinkle with breadcrumbs. Bake for 30 minutes. Sprinkle with grated cheese and bake until cheese melts about 5 minutes more.

I got this recipe from Renee Shaffer in Juneau. She had made it for a church council event. This is the recipe that got me to see the difference between fresh and store bought Parmesan. I now buy a large chunk of cheese and grated it using the food processor and then freeze it. I just take out what I need and keep the rest frozen.

Fondue Cheesecake Bites

1 cup panko crumbs
½ sticks unsalted butter
6 tablespoons Parmesan cheese
Black pepper to taste
½ cup dry white wine
¼ cup shallots
6 ounces cream cheese, cubed
1 cup Boursin cheese, crumbled
1 egg
½ cup grapes, chopped
1 teaspoon fresh lime juice
1 teaspoon fresh parsley

Preheat oven to 325 degrees; coat two mini-muffin pans with a non-stick spray. Combine panko, butter, 2 tablespoons Parmesan cheese and pepper in a small bowl. Spoon about 2 teaspoons panko mixture into each muffin cup and press down with the back of a tablespoon. Bake for 10 minutes.

Boil wine with the shallots in a small saucepan over high heat until liquid is nearly evaporated. Reduce heat to low, then whisk in the cream cheese until melted; stir in the Boursin cheese and the remaining Parmesan cheese until smooth, then whisk in the egg. Spoon a tablespoon of the mixture into each muffin cup and bake for 15 minutes or until set in the center. Cool for about 5 minutes before removing the cooked mixture from the tins.

Toss the grapes, lime juice and parsley together in a small bowl. Top cheese cakes with relish before serving

Holiday Goat Cheese Appetizer Log

Not tried yet

1 Chevre Goat Cheese Log (10.5 ounces)
1 Package of softened Cream Cheese (8 ounces)
1/2 teaspoon cracked or coarse grind black pepper

In medium bowl mix these cheeses and pepper, roll into 1 or 2 cheese logs.
Chill the logs to make it easier to roll.

1 cup dried cranberries, chopped
1/4 cup chopped fresh Italian (flat leaf) parsley
1 tablespoon chopped fresh rosemary leaves

In a pie plate, mix ingredients in preparation for rolling the cheese log. Roll cheese log in cranberry mixture and Serve with crackers of your choice.

Parmesan Artichoke Pupu's

1 - 14 oz. can artichoke hearts in water (drained and cut in quarters)

1 cup mayonnaise

¼ cup Parmesan cheese (fresh grated)

Mix all ingredients together. Heat in oven-proof 8X8 shallow dish for 10 minutes, until bubbly or slightly browned on top, (350°). Serve as a dip with plain crackers or Melba toast.

We first tasted this at a Resurrection Lutheran Church get together. Julie Gwyther and Marian Koelsch made it. A couple years later I found this recipe in a cookbook given to me by Gen Nestler.

Spanokopita

From the "Barefoot Contessa"

1/2 cup olive oil

1 bunch chopped scallions, white and green parts

2 (10-ounce) boxes frozen chopped spinach, defrosted

2 tablespoons chopped fresh dill

3 extra-large eggs, lightly beaten

7 ounces feta cheese, crumbled

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

40 sheets (1 box) frozen Phyllo dough (such as Pepperidge Farm), defrosted overnight in the refrigerator

1/2 pound (2 sticks) unsalted butter, melted

1/2 cup plain dry breadcrumbs

Preheat oven to 400 degrees F. Heat the olive oil in a sauté pan and add the scallions. Cook for 5 minutes or until soft. Meanwhile, squeeze most of the water out of the spinach and place it in a bowl. Add the scallions, dill, eggs, feta, salt, and pepper and mix together.

Keep the Phyllo dough sheets covered with a damp kitchen towel. Unfold 1 sheet of the Phyllo dough. Brush the sheet with melted butter and sprinkle with breadcrumbs. Repeat the process by laying a second sheet of Phyllo dough over the first sheet, brush it with melted butter and sprinkle with breadcrumbs until all 10 sheets have been used. Spoon 3/4 cup of the spinach mixture into a sausage shape along one edge of the Phyllo dough. Roll it up. Brush the top with butter and score the roll into 1-inch rounds. Place it on an oiled baking sheet. Repeat until all the pastry and filling have been used.

Place in the oven and bake for 12 minutes or until the edges are lightly browned. Serve warm.

Stuffed Mushroom - Jean Murch

¾ cup seasoned breadcrumbs
8 slices bacon
1 small onion, chopped
1/3 to ½ cup sour cream
½ cup Parmesan cheese
Salt and pepper to taste
20-25 mushroom caps

Light sauté caps in butter. Place the caps on paper towel to absorb any liquid. Fry bacon until crisp. Crumble bacon into cheese, breadcrumbs, salt and pepper. Sauté the onion in approximately 1-2 tablespoons of bacon grease until soft. Add onion and ¼ teaspoon grease to crumb mixture. Add enough sour cream to make the mixture hold together. Fill each mushroom cap. Place a small dab of butter on each. At this point they may be covered and refrigerated for later use. Place on cookie sheet and boil or bake in hot oven until lightly browned.

Thai Curry Chicken Salad in Phyllo Cups

45 Mini Phyllo cups, purchased ready made
¼ cup mayonnaise
2 tablespoons plain yogurt
2 tablespoons honey
Juice of ½ a lime
8 ounces cooked chicken, chopped
½ cup red bell pepper, diced
¼ cup fresh pineapple, diced
2 tablespoons red onion, minced
1 tablespoon fresh cilantro, chopped
2 tablespoons slivered almonds
2 tablespoon vegetable oil
1 tablespoon fresh ginger, minced
½ to 1 teaspoon Thai red curry paste
Fresh cilantro leaves

Preheat the oven and arrange Phyllo cups on a cooking sheet. Toast the cups in oven until golden, about 8 minutes; set aside to cool. This will crisp up the cup. If Phyllo cups cannot be found, the chicken salad can be served on small rounds of toasted baguette.

Combine the mayonnaise, yogurt, honey, and lime juice in a small bowl. Add the chicken, bell pepper, pineapple, onion, and cilantro; set aside.

Sauté almonds in oil, in a nonstick skillet over medium heat until golden making sure to stir often. Remove the almonds from the pan and add ginger and curry paste, and cook until fragrant, about 30 seconds; stir in the almonds and add to the chicken mixture. Stir the mixture until blended. Just before serving fill the cups with the salad and garnish with w leaf of cilantro.

Breads

Scones

Blackberry scones

1 - 1 1/2 cup blackberries
2 cup flour
1 tablespoon baking powder
4 tablespoons sugar
4 tablespoons butter
2 eggs, beaten
1/3 cup milk
1/4 cup sour cream
1 egg white
1/4 cup sugar

If you are using fresh berries, wash them and then stick them in the freezer for at least a half hour. This will help the berries maintain their structural integrity when you work them into the dough.

Preheat the oven to 400 degrees.

Combine the flour, baking powder, and the 4 tablespoons of sugar in a bowl. Cut the butter into chunks and work it into the dough until the mixture resembles coarse crumbs.

Make a well in the center of the dry ingredients. Stir in the milk, eggs, and sour cream and form a soft dough.

Turn the dough out onto a lightly floured board. Fold the berries into the dough. Be careful not to overwork or smash the fruit.

Pat the dough into an 8 inch circle. Now it's time to make the sugary crust. Beat the egg white until it is frothy and then spread over the top of the dough. This will seem soupy and strange, but go with it. Sprinkle 1/4 cup sugar over the egg whites so that the top is covered and the sugar is absorbed by the egg whites.

With a floured knife, cut the dough into wedges. The scones will expand a bit in the oven, so keep this in mind when you cut them. Carefully transfer the scones onto a greased cookie sheet. Bake 18-20 minutes until they are lightly browned. Wait until cooled and then enjoy. This recipe makes 6-8 scones.

Cranberry Cornbread Scones

2 cups all-purpose flour
1/2 cup cornmeal
1/3 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/3 cup butter
2/3 cup milk
3/4 cup Ocean Spray® Craisins® Original Sweetened Dried Cranberries

Preheat oven to 400° F. Grease a large cookie sheet.

Combine flour, cornmeal, sugar, baking powder and salt in medium bowl and stir until mixed. Cut butter into flour mixture with a pastry blender until coarse crumbs form. Add milk and stir with fork just until a sticky dough forms. Gently stir sweetened dried cranberries into dough.

Turn the dough out onto a floured surface and knead gently about 10 times. Pat dough into a ½-inch thick circle. Cut out dough circles with 2 ½-inch biscuit cutter and place on cookie sheet.

Bake 14 to 18 minutes or until golden brown. Serve warm or at room temperature. This recipe makes 10 scones.

Chocolate Chip Cream Scones

1 cup all-purpose flour
2 tablespoons plus ½ teaspoon sugar
1 teaspoon baking powder
¼ teaspoon salt
5 tablespoons cold unsalted butter, cut into ½ inch pieces
3 to 4 tablespoons semisweet chocolate chips
1 egg yolk
¼ cup cold cream

Place rack in the center of oven and pre heat to 375 degrees. Lightly grease the baking sheet and set aside.

Place the flour, 2 tablespoons sugar, baking powder, and salt in a medium bowl and blend. Sprinkle the butter pieces over the flour mixture and blend using your hands. Doing this quickly so as not to heat up the butter. Blend until the lumps are not larger than peas. Mix in chocolate chips. Make a hole in the middle of the flour mixture.

Place yolk and cream, in a small bowl and whisk to blend. Then pour the egg mixture into the hole of the flour mixture. Using your hands mix quickly until the dough just starts to come together. Sprinkle a little flour on a board and put the dough on top. Knead the dough quickly and gently for 6 times. Pat the dough out to form a 1 inch thick disk. Cut the disk into quarter and transfer the scones to the prepared baking sheet, spacing the scones about 2 inches apart. Sprinkle them with about ½ teaspoon sugar evenly over the top. Bake the scones until they are golden on the bottom and just pale golden on the top, 20 to 22 minutes. Remove the scones from the baking a sheet and allow to cool. Serve warm or at room temperature. They are best eaten the day they are baked.

Cranberry - Lemon Scones

2 cups flour
1/2 cup dried cranberries
1/4 cup sugar
2 teaspoon grated lemon peel
2 teaspoon baking powder
2/3 cup buttermilk
1/2 teaspoon salt
2 teaspoon milk
6 tablespoon chilled butter

Preheat the oven to 425 degrees F. Stir the dry ingredients together in a bowl. Cut in the butter until crumbly. Stir in the dried cranberries and lemon peel. Pour in the buttermilk and stir with a fork until mixture holds together. Gather the soft dough into a ball and gently knead a few times on a floured surface. Pat out dough to an 8-inch circle and cut into 8 wedges. Place 2 inches apart on a greased baking sheet and brush the tops with milk. Bake 15 minutes or until golden. Serve warm. (Makes 8)

Gingerbread Scones

2 cups all-purpose flour
3 tablespoon brown sugar
2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/3 cup heavy cream or buttermilk
1 egg yolk, beaten
1/4 cup butter or margarine
1/3 cup molasses (preferably sorghum molasses)
1 egg white, slightly beaten
Coarse sugar (optional)

In a large mixing bowl combine the flour, brown sugar, baking powder, ground ginger, baking soda, salt and cinnamon. With pastry blender, cut in the butter or margarine until mixture resembles coarse crumbs. Using the hands works well just making sure that the butter does not melt from the heat of the hands. Make a well in the center.

In small mixing bowl stir together the egg yolk, molasses and milk, add all at once to center of the flour mixture. With fork, stir until combined (may seem dry).

Turn dough onto a lightly floured surface. Quickly knead dough for 10 or 12 strokes or until nearly smooth. Pat or lightly roll dough into a 7" circle. Cut into eight wedges. Arrange wedges on ungreased baking sheet about 1" apart. Brush with egg white and sprinkle with coarse sugar, if desired.

Bake in 400-degree F oven for 12 to 15 minutes or until light brown. Baking too long dries out the scones. Cool scones on wire rack for 20 minutes and serve warm with nutmeg-spiced whipped cream, if desired. Makes 8 scones.

We had these at Loretta and Bob's in Juneau (April 2004). They were delicious. I told Loretta that I did not like molasses but these were wonderful. She told me that it is the molasses that is used that makes all the difference. Sort of like maple syrup and maple flavoring syrup. I agree.

Gingered Lemon Scones

2 cups all-purpose flour
1/4 cup granulated sugar
1 tablespoon baking powder
1/4 teaspoon salt
1/3 cup butter
3/4 cup buttermilk
1 tablespoon grated fresh ginger
1/4 cup lemon curd
Coarse or granulated sugar

Preheat oven to 375 degrees F. Lightly grease a baking sheet; set aside. In a medium bowl stir together the flour, 1/4 cup sugar, baking powder, and salt. Using a pastry blender cut in butter until mixture resembles coarse crumbs. Make a well in the center of the flour mixture; set aside. In a small bowl stir together the buttermilk and ginger. Add to flour mixture. Stir with a fork just until moistened.

Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it for 10 to 12 strokes or until nearly smooth. Divide dough in half. Pat or lightly roll one of the dough halves to an 8-inch circle. Place on prepared baking sheet. Spread dough circle with lemon curd to within 1/2 inch of the edges. Pat or roll the remaining half of dough to an 8-inch circle. Place atop dough on baking sheet. Pinch edges to seal. Sprinkle top with coarse or granulated sugar. Using a sharp knife, score the top of the dough into 8 wedges, cutting 1/4 inch deep.

Bake for 30 to 35 minutes or until golden brown. Cool 15 minutes on baking sheet. Remove to a serving plate. Cut into wedges. Serve warm. Makes 8 scones

Muffins

Belongings Refrigerator Bran Muffins - Vonnie Anderson

(1 ½)3 cups All-Bran cereal

(1/2)1 cup boiling water

Combine the cereal and the water and allow to set for 5 minutes

(1)2 cups buttermilk (powdered buttermilk is fine)

(1/4)½ cup butter

(1/2)1 ¼ cup sugar

(1)2 eggs

(1/4)½ cup chopped dates

(1/4)½ cup chopped nuts

(1 ¼)2 ½ cups flour

(1 ¼)2 ½ teaspoons baking soda

(Dash) ¼ teaspoons salt

Add buttermilk to the cereal mixture. Cream the sugar and margarine and add eggs. Stir in the dates and the nuts. Mix well. Combine the dry ingredients together. Add the dry ingredients to the creamed mixture and the cereal mixture and stir until blended well. Bake in muffin tins @ 400 degrees for 15 - 20 minutes. The muffin mix can be stored in the refrigerator up to 6 weeks.

In the summer Resurrection Lutheran had a congregation camp, the camp was called Belongings. It was held at the Methodist Camp just out the road from Juneau. I was the cook for several years. It was fun. We served 25 to 200 people, depending on the meal. Bran muffins were always on the menu. Vonnie would bring a huge Tupperware container full of bran muffin mix. It was a staple and a favorite of the camp.

Quick breads and Coffee cakes

Banana Bread

¾ cup butter
1 ½ cups sugar
2 eggs
3 cups flour
2 teaspoons baking powder
½ teaspoon soda
½ teaspoon of salt
¼ cup milk
¾ cup mashed banana

Cream butter and sugar until this mixture should be light and fluffy looking. Beat in one egg at a time. Swift together flour, salt, baking powder, and soda, and set aside. Mix milk and bananas together. Add flour mixture and banana mixture alternately to the creamed butter. Mix until smooth. Fold in 1 cup of chopped nuts. Make in loaf tins for 40-50 minutes at 350 degrees.

Blueberry Buckle

Recipe courtesy Alton Brown, 2007

For the cake:

- Nonstick cooking spray
- 9 ounces cake flour, approximately 2 cups
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground ginger
- 2 ounces unsalted butter, room temperature
- 5 1/4 ounces sugar, approximately 3/4 cup
- 1 large egg
- 1/2 cup whole milk
- 15 ounces fresh whole blueberries, approximately 3 cups

For the topping:

- 3 1/2 ounces sugar, approximately 1/2 cup
- 1 1/2 ounces cake flour, approximately 1/3 cup
- 1/2 teaspoon freshly ground nutmeg
- 2 ounces unsalted butter, chilled and cubed

Preheat the oven to 375 degrees F.

Spray a 9 by 9-inch glass baking dish with nonstick spray and set aside.

In a medium mixing bowl whisk together the flour, baking powder, salt and ground ginger. Set aside.

In the bowl of a stand mixer, with the paddle attachment, beat together the butter and sugar on medium speed until light and fluffy, approximately 1 minute. Add the egg and beat until well incorporated, approximately 30 seconds. Add 1/3 of the flour mixture and beat on low speed just until incorporated and then add 1/3 of the milk and beat until incorporated. Repeat the action of alternating flour and milk until everything has combined. Gently stir in the blueberries and pour the mixture into the prepared baking dish.

For the topping:

In a small bowl combine the sugar, flour and nutmeg. Add the butter and work into the dry ingredients using a fork to combine. Continue until the mixture has a crumb-like texture. Sprinkle the mixture on top of the cake. Bake on the middle rack of the oven for 35 minutes or until golden in color. Cool for at least 10 minutes before serving.

Buttermilk Biscuits

2 cups all-purpose flour
2 ½ teaspoons baking powder
¼ teaspoon salt
½ teaspoon soda
1 tablespoon sugar, use 2 ½ tablespoons if using as a desert shortcake
1/3 firm butter, margarine, or shortening
¾ cup buttermilk

In a large bowl, mix together the dry ingredients until they are thoroughly blended. Cut butter into chunks; add to the bowl and rub mixture together with your fingers until the largest pieces are no more than ¼ inch in size. Make a hole in the mixture and pour the buttermilk into the hole. Stir with a fork until the dough sticks together. Turn dough onto a floured board. Knead. Roll out or pat out and cut with a 3" round cutter. Bake in a 400 degree oven for 12 to 15 minutes. Serve hot directly from the pan and this makes 9 to 16 biscuits.

Another option for spicy biscuits is to add ¼ cup of graded cheese, and chopped chilies to the flour mixture.

We like them with chicken and gravy. For strawberry shortcake I use this recipe but I add more sugar and about ¼ cup more of buttermilk. I do not knead but spoon the dough on to greased pan. Otherwise it is the same.

Biscuits

2 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon freshly ground pepper
¾ stick of butter, cold and cut into small pieces (3/8 cup butter)
1 cup buttermilk
½ cup grated cheese

Pre heat the oven to 450 degrees F. Meanwhile in a large bowl combine flour, baking powder, salt and pepper. Using your fingers mix the ingredients until; the mixture resembles coarse crumbs.

Turn out the dough onto a lightly floured surface roll the dough into a round pipe shape and slice the dough into round disks. Transfer the biscuits unto a baking sheet and bake until golden on the top and brown on the bottom.

Biscuits - Southern

Alton Browns TV show

Not tried yet

2 cups flour

4 teaspoons baking powder

1/4 teaspoon baking soda

3/4 teaspoon salt

2 tablespoons butter

2 tablespoons shortening

1 cup chilled buttermilk

Preheat oven to 450 degrees F.

In a large mixing bowl, combine flour, baking powder, baking soda, and salt.

Using your fingertips, rub butter and shortening into dry ingredients until mixture looks like crumbs. (The faster the better, you don't want the fats to melt.)

Make a well in the center and pour in the chilled buttermilk. Stir just until the dough comes together. The dough will be very sticky.

Turn dough onto floured surface, dust top with flour and gently fold dough over on itself 5 or 6 times. Press into a 1-inch thick round. Cut out biscuits with a 2-inch cutter, being sure to push straight down through the dough. Place biscuits on baking sheet so that they just touch. Reform scraps dough, working it as little as possible and continue cutting. (Biscuits from the second pass will not be quite as light as those from the first, but hey, that's life.)

Bake until biscuits are tall and light gold on top, 15 to 20 minutes.

Chocolate Chip Coffee Cake

2 cups bleached all-purpose flour
1 cup bleached cake flour
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon salt
2 ¼ cups chocolate chips
½ pounds unsalted butter- softened
1 ½ cups firmly packed brown sugar
½ cup granulated sugar
4 large eggs
1 large yolk
2 teaspoon vanilla
1 cup milk

Confectioners' sugar, for sifting on top of cake

Preheat oven to 350 F degrees. Spray the inside of a 10 inch Bundt pan with a cooking spray.

Sift together the dry ingredient on to a piece of waxed paper. Then into a small bowl toss the chocolate chips with 4 teaspoons of the dry ingredient mixture.

Cream the butter in a large bowl for 3 minutes. Add half of the brown sugar and beat for a minute. And the remaining brown sugar and beat for 2 minutes. Add the granulated sugar and beat for 1 minute. Add the eggs, one at a time, beating for 45 second between each egg. Blend the egg yolk and the vanilla together than add the milk. On low speed, alternately add the sifted mixture in 3 additions with the milk mixture in 2 additions. Stir in the chocolate chips.

Spoon the batter into the prepared pan. Smooth the top with a rubber spatula.

Bake the cake in the preheated oven for 1 hour or until the toothpick comes out clean.

Cool the cake in the pan for 10 minutes. Invert onto a coking rack. Store the cake in an airtight container. Sift confectioner's sugar and serve.

Cream Biscuits

Loretta Mosley's biscuits

2 cups of flour
2 teaspoons sugar
2 teaspoons baking powder
½ teaspoon salt
1 ½ cup cream

Mix together the dry ingredients, add the cream and mix with spoon and pour out onto a board and knead and shape into a circle and cut into wedge shaped pieces. Other shapes can be used also. It can be shaped and placed in the refrigerator for a couple of hours. Bake at 450 degrees F for 15 minutes.

This is the recipe that Loretta made while we stayed with them in Nov. 2009. It is very good and quick to use. Good with honey and jams.

Corn Bread

(1/2) 1 cup yellow cornmeal
(1/2) 1 cup flour
(1) 2 tablespoons sugar
(2) 4 teaspoons baking powder
(1/4) 1/2 teaspoon salt
(1/2) 1 cup milk
(2) 4 tablespoons 1/4 cup shortening or butter
(1) 1 egg

Mix lightly and pour into a 8X8 pan and bake for 20-25 minutes @ 425 degrees F. Another option is making muffins and use muffin cups baking for 15 minutes @ 425 degree F.

Date Nut Bread - Mrs. Klawieter

2 cups of dates - chopped
2 teaspoons baking soda
2 cup boiling water

Cover the dates and soda with boiling water. Allow to sit while preparing the rest of the recipe.

2 cups sugar
3 tablespoons butter
2 eggs
1 teaspoon vanilla

After the sugar and butter are creamed, add eggs and vanilla. Mix well. Combine the sugar mixture and the date mixture.

4 cups flour
1 teaspoon salt
1/2 cup nuts

Sift together flour and salt. Stir in flour mixture and nuts into the sugar/date mixture. Mix all well. Bake at 350 degree F for 55-60 minutes. Makes about 3 - 4 loafs depending on the size of the loaf pan.

After my senior year of high school, I worked for the summer at the high school in Suring as a receptionist. Mrs. Klawieter would experiment with receipts and hold summer classes. She was the Home Economics teacher at SHS. She brought in this bread one day and I asked her for the recipe.

Iron Range Walnut Coffee Cake

From Joan Nathan's Book "The New American Cooking"

Not tried yet

10 oz. walnuts (3 cups)

1/3 cup granulated sugar

¼ cup light brown sugar

2 tbsp. honey

1 tsp. cinnamon

1 large egg

4 tbsp. light or heavy cream

2 sheets prepared puff pastry dough

1 egg yolk

Preheat the oven to 350 degrees and grease a 9 by 11-inch jelly roll pan. To prepare the filling, put the walnuts in a food processor fitted with a steel blade. Add sugars, the honey, cinnamon, egg and 3 tablespoons of the cream, and pulse a few times, until the mixture is the consistency of a chunky paste. Flour a table or other flat surface and roll out 1 sheet of puff pastry dough to form a 12 by 16-inch rectangle. Smear half the filling all over the dough, leaving a 1-inch border all around. Starting at the narrower 12-inch end, roll up the puff pastry like a jelly roll, tightly but gently, tucking in the sides as you roll. Place the dough in the baking pan. Repeat with the second sheet and the remainder of the filling. Mix the egg yolk with the remaining tablespoon of cream and brush the glaze over the potica. Bake in the oven for about 45 minutes or until golden brown. Cool slightly and transfer to a serving plate. Serve warm or at room temperature. 2 loaves; serves 12

The povitica, [5] a traditional Croatian and Slovenian pastry, is made from buttery pastry dough rolled into very thin layers and covered with a layer of brown sugar, spices, and walnuts.

Mini Cheddar Popovers

(Recipe adapted from Gourmet Magazine)

Not yet tried

1 cup whole milk

2 large eggs

1 cup all-purpose flour

2 tablespoons unsalted butter, melted, divided

1/2 teaspoon salt

1/8 teaspoon black pepper

1/3 cup shredded white cheddar

2 tablespoons grated Parmesan

1 1/2 tablespoons chopped fresh thyme

1/2 teaspoon dried oregano

Whisk together milk, eggs, flour, 1 tablespoon butter, salt, and pepper until smooth, then stir in cheeses and herbs. Chill 1 hour to allow batter to rest.

Preheat oven to 425°F with rack in upper third. Butter muffin pan with remaining tablespoon butter, then heat in oven until butter sizzles, about 2 minutes. Gently stir batter, then divide among muffin cups (they will be about two-thirds full). Bake until puffed and golden-brown, 18 to 20 minutes. Serve immediately and this recipe makes 24.

Sour Cream Coffee Cake

Not yet tried

Cake:

- 1 1/2 cups butter
- 1 1/2 cups granulated sugar
- 1 1/2 teaspoons vanilla
- 3 eggs
- 1 1/2 cups sour cream
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 1 cup coarsely chopped walnuts
- 1 1/2 teaspoons ground cinnamon
- 3/4 cup firmly packed brown sugar
- 2 tablespoons each vanilla & water

Maple Frosting/Glaze:

- 1 1/4 cup confectioner's sugar
- 1/2 cup maple syrup
- 1 teaspoon vanilla

Preheat oven to 325F

Beat butter and granulated sugar together until light & fluffy. Add the 1 1/2 teaspoons vanilla, and then beat in the eggs, one at a time beating well after each addition. Stir in the sour cream. Sift flour, baking powder, soda and salt together and blend into mixture.

Combine nuts, cinnamon, and brown sugar in a small bowl. Spoon 1/3 of the batter into a grease, flour-dusted 10 inch tube pan or Bundt pan. Sprinkle with 1/3 of the nut mixture. Continue layering to make three layers of each, ending with the nut mixture. Blend vanilla and water in a bowl and drizzle it over top.

Bake cake for about 80 minutes, or until a toothpick inserted into the center comes out clean. Cool 20 minutes on a wire rack, then remove from the pan. This recipe makes 12-16 servings.

In a small bowl, mix the confectioners' sugar, maple syrup & vanilla together to make the glaze.

With a spoon drizzle glaze on top of the cooled cake and serve.

Pear Cranberry Walnut Bread

Joy of Cooking

Not tried yet

1 1/2 cup all-purpose flour

3/4 cup sugar

1 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1 large egg

1/2 cup vegetable oil

1 teaspoon vanilla

1 teaspoon grated lemon zest

1 tablespoon fresh lemon juice

1 1/2 cups grated peeled ripe pears, with juice (about 2 pears)

1 cup coarsely chopped walnuts

1 cup fresh cranberries

Preheat oven to 350F. Grease a 9x5 inch (8-cup) loaf pan and set aside.

Whisk the flour, sugar, baking soda, salt, cinnamon and nutmeg together in a small bowl. In a large bowl, whisk together egg, oil, vanilla, lemon zest, lemon juice and grated pears. Add the flour mixture to the wet mixture until three quarters of the dry ingredients are moistened. Add pecans and cranberries and gently fold until all dry ingredients are moistened. Scrape batter into prepared loaf pan and bake until a toothpick inserted into the center comes out clean, 1 hour 15 minutes to 1 hour 20 minutes. Let cool in the pan on a rack for 5-10 minutes before unmolding to cool completely on a rack. This recipe makes 10-12 servings.

Spiced Orange Popovers

Not tried yet

2 eggs
1 cup whole milk
1 cup all-purpose flour
1 tablespoon unsalted butter, melted
1/2 teaspoon salt
1 teaspoon vanilla extract
4 teaspoons vegetable oil

For the orange cinnamon clove sugar top:

1/2 cup sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 tablespoon grated orange zest
Pinch kosher salt
1/4 cup unsalted butter, melted

Preheat the oven to 450 F. Blend the eggs, milk, flour, melted butter, salt and vanilla in a blender until smooth and bubbly, about one minute. Let the batter rest for 30 minutes.

While the batter is resting, prepare the popover tin by placing 1/2 teaspoon of oil into each cup. After the batter has rested 20 minutes, place pan in oven to heat the oil for 10 minutes.

Remove hot pan from the oven and divide batter amongst the 8 cups. Return to oven and bake for 20 minutes (don't open the oven door). Lower heat to 350 F and continue to bake until popovers are golden brown, about 15 minutes more. After removing from the oven, gently turn them out onto a wire rack. This recipe makes 8.

For the orange cinnamon clove sugar topping: mix the sugar, cinnamon, cloves and orange zest in a small bowl. Thoroughly brush each popover all over with the 1/4 cup of melted butter, and then dredge each puff generously in the sugar mixture. Enjoy warm.

Yeast Breads

Bagels

All recipe.com/Ann

2 cups warm water (110 degrees F/45degrees C)

1/2 (.25 ounce) package active dry yeast

2 tablespoons white sugar

1 tablespoon vegetable oil

7 cups bread flour

1 tablespoon salt

1 tablespoon white sugar

3 tablespoons poppy seeds or sesame seeds, onion powder, or other seasonings (optional)

In large bowl, sprinkle yeast over warm water to soften; stir to dissolve. Add 1 tablespoon sugar and 2 cups of flour and allow to sit until the dough is foamy. Add 1 tablespoon sugar, oil, 4 cups of flour, and salt to the yeast mixture. Mix thoroughly until the dough forms up and leaves the sides of the bowl. Turn dough out on floured board and knead, adding small amounts of flour as necessary. Bagel dough should be pretty stiff. Work in as much extra flour as you can comfortably knead. Knead until smooth and elastic, 12-15 minutes.

Roll the dough into a ball, place it in a large oiled bowl, and turn to coat. Cover and let fully rise until an impression made with your finger remains and does not sink into the dough (about an hour).

Punch down and cut into thirds, and roll each piece between your palms into a rope. Cut each rope into 4 equal pieces and shape into balls. Roll the first ball into another rope that is about 2" longer than the width of your hand. Make a ring with the dough, overlapping ends about 1/2" and sealing the ends by rolling with your palm on the board. If the dough resists rolling, dab on a drop of water with your finger. Evenly place the bagels on 2 nonstick baking pans or very lightly oiled baking sheets. Cover and let stand until puffy, about 20 minutes.

While bagels are proofing, fill a 4 quart saucepan 2/3 full with cold water; add 1 tablespoon baking soda and 1 tablespoon sugar (or sorghum) and bring to a boil. When ready to cook, drop 2 or 3 bagels at a time into the boiling water and wait until they rise to the top. Cook for a total of 1 minute each side, turning once.

Carefully lift each bagel out with a slotted spoon or skimmer. Drain momentarily. Turn into a dish with topping, if desired. Evenly space bagels on 2 nonstick baking pans or very lightly oiled baking sheets.

The bagels should bake with steam in a preheated 500 degree F (260 degrees C) oven until well-browned, about 20 minutes. To form steam while baking, put a pan of ice cubes on the bottom shelf of the oven. Turn bagels over when the tops begin to brown, and continue baking until done.

Bagels

- 1 teaspoon active dry yeast
- 1/4 cups warm milk (110 to 115 degrees F)
- 1/4 cup butter or margarine, softened
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 egg yolk
- 3 3/4 cups all-purpose flour

In a mixing bowl, dissolve yeast in warm milk. Add the butter, sugar, salt, and egg yolk; mix well. Stir in enough flour to form soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into 12 balls. Push thumb through centers to form a 1-in. hole. Place on a floured surface. Cover and let rest for 10 minutes; flatten. In a large saucepan, bring water to a boil. Drop bagels, one at a time, into boiling water. When bagels float to the surface, remove with a slotted spoon and place 2 in. apart on greased baking sheets. Bake at 400 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.

Buttermilk Rolls

- 1 large russet potato, about 1/2 pound peeled and cubed
- 1 1/2 cup water
- 1 1/2 cup buttermilk
- 2 packages of dry yeast
- 6 cups all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon salt
- 1/2 cup room temperature butter

In a small pan combine potato and water, cook until potato is soft and fork tender about 10 minutes

Pour the potato mixture into a mixing bowl and add the buttermilk. When cool enough add the yeast and let set for 5 to 10 minutes. Add half the flour, salt, sugar and butter to the yeast mixture. Place the bowl on the mixer and attach the dough hooks and knead on low adding the rest of the flour as needed until the dough comes away from the sides of the bowl. Knead until smooth about 5-7 minutes.

Form into a ball and transfer the dough into a butter bowl and cover and allow to rise until double in bulk about 1 hour.

Punch down the dough and turn out onto a clean work surface. Cover with a kitchen towel and let rest for 5 minutes before shaping. Line a sheet pan with parchment paper and place the shaped dough onto the pan. Cover with a kitchen towel and allow to rise until double about 15-30 minutes. Bake in a preheat oven at 375 degree F for about 20-25 minutes.

Buttermilk Angel Biscuits
Country Living Magazine

1 package active dry yeast (2 ¼ teaspoons)

¼ cup warm water

¼ cup sugar

6 cups + flour

1 tablespoon baking powder

1 teaspoon baking soda

1 teaspoon salt

1 cup shortening/butter/margarine

2 cups buttermilk

3 tablespoons butter, unsalted

Combine yeast, water and 1 tablespoon sugar in a small bowl and allow to set for 5 minutes or so until foamy.

Whisk together the dry ingredients (6 cups of flour, remaining sugar, baking soda, baking powder and salt). Cut the shortening or other fat into the dry ingredients until it resembles coarse meal.

Add yeast mixture and buttermilk together and then add it to the flour mixture, stirring until the dough just comes together. Turn out the dough onto the a floured area and knead for 5 to 6 times. The dough should be soft and moist. Return the dough back to the bowl and cover and refrigerate overnight or up to a week.

Turn the dough out onto a floured area and knead the dough about 10 times. Using a floured rolling pin roll out the dough you want to bake to a 1/3 inch thickness. Cut biscuits and place onto a pan covered with parchment paper. Brush with butter and set aside to rise for about 30 minutes. Bake in a 425 degree F for 10 to 12 minutes. Serve warm with honey or fresh maple syrup. This recipe makes about 3 dozen biscuits.

Jeanette found this recipe and wondered about it because it had three leavening agents in it. It works good for preparing ahead of time and for having warm biscuits several times with one batch of biscuits. They are good warm but next day they are so so.

Buttery Dinner Rolls

4 ounce water
6 ounce milk
4 Tablespoon butter
1 packet yeast
1 egg, beaten
4-5 cups all-purpose flour
½ cup sugar
½ teaspoon salt
Melted butter

In the microwave or on the stove, melt the butter. Add the milk and water, whisking to combine. Warm the mixture to about 115°F. Sprinkle the yeast on top and allow the yeast to rest for 3 minutes. In the meantime, combine the flour, sugar, salt, and Butter Buds in a medium-large bowl. Set aside

Whisk the yeast into the liquid mixture to blend. Add the egg and whisk it in. Combine the liquid ingredients with the flour mixture. Stir with a wooden spoon until well mixed. Turn the dough out onto a floured surface and knead until a smooth elastic ball is formed.

Alternatively, you can do the mixing in a stand mixer (such as Kitchen Aid) using the dough hook. Knead for 3 minutes, or until a uniform ball is formed

Grease a large bowl, place the dough in it, and cover with plastic wrap. Allow to rise for 1½–2 hours, or until the dough has doubled in bulk.

Punch the dough down, cover, and let it rest 5 minutes. Meanwhile, grease 2 pie plates or one 9x13 pan. Divide the dough into 14–16 equally shaped balls and arrange in pans. Cover with plastic wrap and let rise for an additional 40 minutes–1 hour.

Preheat oven to 350°F. Bake for 15–20 minutes. Brush the hot rolls with melted butter.

These rolls are best timed so that they can go in the oven just as the turkey is ready to come out, since you allow the turkey to rest for about 20 minutes before carving.

Calzone dough

Proof the yeast:

1 cup of warm water

2 1/4 teaspoons of active dry yeast

1/4 teaspoon sugar

2 tablespoon olive oil

Add;

3 cup of flour, or so

1 tablespoon sugar

2 teaspoon salt

Coat a large bowl and a small baking sheet with nonstick spray. Proof the yeast by adding water, yeast and 1/4 teaspoon sugar in a small bowl. Let stand for 15 minutes, and then stir in the oil. Blend in the flour and 1 tablespoon sugar and salt in the mixer bowl or food processor with the blades moving add the yeast mixture and process until it forms a ball in the food processor or a sticky ball in the mixer. Gently knead the dough on a well flour surface until smooth. Place dough in a prepared bowl, cover plastic wrap and let rise for about an hour. It should be about double in size. Punch down and put back in the bowl or into a Ziploc plastic bag and refrigerate for 4 to 18 hours. Remove from the refrigerator and allow to set for about 15 minutes. Divide the dough into 4th and shape into a ball. Roll out to a 10 inch circle. Fill half of the circle with about a cup of filling. Fold the dough over and crimp with a fork to seal the dough together.

The filling can be put into any combination of the following sausage, mozzarella, ricotta, parmesan cheese, pepperoni, bell pepper, slight cooked onion, Boursin cheese, Fontana cheese, herbs garlic, mushrooms, chicken and slightly cook spinach, provolone or anything you like on a pizza. Use the pizza sauce or the Alfredo sauce for dipping the calzone in to.

Ciabatta

From the Culinary Institute of American Cook Book

Biga

- 1 ½ cup bread flour
- ½ cup room temperature water
- ¼ teaspoon yeast

To prepare the biga, combine the water, flour and yeast in a bowl and mix with a dough hook on a lower speed for about 3 minutes until all is combined. Cover and allow to rise for about 8 -10 hours in a warm place.

Final Dough

- 3 ½ cups of bread flour, can use up to ½ whole wheat flour
- ½ teaspoon yeast
- 1 ½ cups of water, room temperature
- 2 teaspoons salt

To prepare the final dough, combine the yeast and flours together in bowl and mix with a dough hook. Add the water and the salt. Then add the biga and mix on low speed for 3 minutes and then increase the speed to medium and knead until the dough is well blended, about 3 minutes. The dough should be wet and slack.

Transfer the dough into a well oil bowl and cover with plastic wrap or damp towel. Let rise until nearly double about ½ hour depending on how much whole wheat flour was used and how warm the place is. When you press the dough with your fingertip, the indentation should not fill in again rapidly. Fold the dough over on itself to release the gas, the dough should feel like jelly. Allow the dough to relax in the bowl for another 15-30 minutes.

Turn the dough unto a well-floured board and dust the top of the dough also. Using the palms of your hands stretch and shape the dough into a 8 X 9 inch rectangle, that is about an inch thick. Using a floured bench scraper cut the dough into two 8 X 4 ½ inch rectangle. Cover the dough and allow to rest for 15 to 25 minutes. Gently free the dough from the board and carefully roll it onto a floured clean flat weaved towel. Let the dough rise until the dough string back slowly to the touch,

Heat the oven to 425 degree F. Prepare 2 coking sheets by scattering them with corn meal. Flour the dough lightly Carefully flip the dough unto the cook sheets and bake until the Ciabatta has a golden crush and sound hollow when thumped on the bottom, about 25-30 minutes. Let cool on wire racks.

Cornmeal Rolls

1/3 cup cornmeal, stone ground

½ cup sugar

2 tsp. salt

½ cup margarine/butter

2 cup milk

Combine the above in a saucepan and cook until thick. Stirring often because it will burn easily as it thickens. It should be the consistency of cooked cereal. Set aside to cool.

1 pkg. of dry active yeast

½ cup warm water

Combine the yeast and water and allow to dissolve and get foamy.

2 beaten eggs

4 or so cups flour

Combine the cornmeal mixture, yeast mixture and the beaten eggs. Add enough flour to form soft dough. Knead well on a lightly floured board. Place in a bowl to rise. Punch down and let rise again. Punch down and form into the size of bun. Place on a cookie sheet and let rise. Bake at 375° for 15 minutes. Make about 24 rolls.

I made this rolls with over half the flour being whole wheat. They turned out great. They were moist and made a good sandwich.

Dinner Rolls

2 packages active dry yeast, (4 ½ teaspoons)

2 cups warm water

Pinch of sugar

2 eggs beaten

½ cup sugar

½ cup oil

2 teaspoon salt

6 to 7 cups flour

Proof yeast with sugar in water for 5 - 10 minutes, or until it "blooms" or swells.

Whisk eggs, sugar, oil, and salt together in a large bowl. Add yeast mixture; whisk to combine.

Stir 3 cups of flour into the egg mixture using a wooden spoon. Add more flour, 1/2 cup at a time; you may not need it all. When dough becomes too stiff to stir, turn it out onto a floured work surface and knead by hand. Knead until dough is smooth but still soft, adding flour a little at a time if it is too sticky. Place dough in a bowl coated with nonstick spray. Cover with a kitchen towel and let rise in a warm place until doubled in size, 1 - 1 1/2 hours. Punch down dough and gather into a ball. With floured hands, shape pieces of dough into balls. (For dinner rolls, make them a bit larger than a golf ball. For cocktail buns, shape them Ping-Pong ball size. Hamburger buns should be slightly smaller than a baseball.) Arrange on greased baking sheets about 1/2" apart. Cover with a towel and let rise again until doubled, about 45 minutes. Preheat oven to 350°. Bake rolls 25 - 30 minutes, or until golden, then top as desired, see right. Cool slightly before serving — if you can wait that long! Immediately after baking, brush the rolls with melted butter, and then sprinkle with a topping. Choose one or several for variety: grated parmesan cheese; toasted fennel, sesame, or caraway seeds; poppy seeds; equal parts dried dill, sugar, and kosher salt; cinnamon-suggested toppings.

Makes 34-45 rolls (2 ½ - 3 inches)

Nutrition information (per roll) 132 calories, 30 % calories from fat, 4 grams total fat, 21 grams carbohydrates, 136 mg. sodium and 1 gram fiber.

Dinner Rolls – Classic

From Better Homes and Garden Magazine

1 cup whole milk
6 tablespoons butter (room temperature)
1 package active dry yeast
¼ cup warm water (105-115 degrees)
2 eggs, lightly beaten
3 tablespoons sugar
4 to 4 ¼ cups all-purpose flour
1 tablespoon kosher salt
Melted butter and softened butter

Heat milk to 120 to 130 degrees F; add the butter and set aside to cool to room temperature. Meanwhile in a large bowl dissolved the yeast in warm water. Add cooled milk and butter mixture to the bowl with the yeast and then add the sugar, and eggs, stir to blend. Stir in 2 cups of flour and the salt to the mixture, and then adding the rest of flour 1 cup at a time. Stir vigorously for 3 to 5 minutes until smooth and elastic and only slightly sticky. Add extra flour a tablespoon at a time but only if stirred 3 or more minutes and it is too sticky to handle.

Cover the surface of the dough with a lightly oiled plastic wrap. Cover the top of the bowl with a second piece of plastic wrap. Allow the batter to rise until doubled in size (1 to 2 hours).

Gently press the dough down to deflate. Lightly grease the pan and shape the rolls to the prefer shape with lightly greased hands. Dip each shapes roll in melted but cool butter and let rise until double in size (about 1 hour).

Bake the rolls in a 400 degree F oven for 20 to 25 minutes or until well browned. Remove from oven and brush the rolls with butter and put into the oven for 1 to 2 minutes longer.

Allow to cool at least 5 minutes before serving. For extra light rolls allow to rise for a second time before shaping.

A couple of tips to follow:

Flour mixes better with cool liquid than hot liquid.

Directly covering the dough surface with a double layer of plastic warps promotes slowly risen dough which is more flavorful.

Pinch off the dough instead of cutting keep the strands of gluten long for a good rise and delicate roll.

To this recipe I also add 2 tablespoon of whey powder, wheat germ and crushed flax seeds about the time I am adding the flour so I use a little less flour.

An option that can be done is to reduce the milk to ¾ cup and add ¼ cup of sour cream. The texture of the dough is a little different but nice.

Doughnuts - Buttermilk

1 package dry yeast
¼ cup warm water
¾ cup scalded milk
¾ cup sugar
1 teaspoon salt
¼ cup shortening or margarine
½ cup fresh mashed potatoes
1 egg, beaten
3 ½ to 4 cups flour

Dissolve yeast in warm water, and set aside. Combine remaining ingredient except for half of the flour. Stir in the yeast mixture and beat for about 2 minutes. Add enough flour to make kneading the dough without getting all stuck up. Allow to rise for about ½ hour. Knead for about 5 minutes. Roll out the dough to a ½ inch thickness. Cut doughnuts out with cutter. Let rise for about 30-35 minutes. Fry in hot oil until brown on both sides. Drain on paper towels. Dust with sugar or ice with a glaze. This recipe yields about 24 doughnuts.

Doughnuts

3 1/4 cups all-purpose flour or more if needed (divided)
2 envelopes Yeast
2 tablespoons sugar
1 teaspoon salt
1 cup milk plus
2 tablespoons milk
1/4 cup butter or margarine
3 egg yolks
Corn Oil for deep frying

Combine 2 cups flour, undissolved yeast, sugar, and salt in a large mixer bowl. Heat milk and butter to very warm (120 degrees to 130 degrees F) and cool slightly. Add to flour mixture with egg yolks; beat for 2 minutes at low speed. Continue adding remaining flour, until soft dough forms.

Knead on a lightly floured surface until smooth and elastic (about 4 to 6 minutes). Cover and let rest for 10 minutes. Roll out dough on a lightly floured counter into a 12-inch circle, about 1/2-inch thick. Cut as many rounds as possible using a 3-inch cookie or biscuit cutter. Cut out center with a 1-inch cookie cutter or poke hole through the center with finger. Place doughnuts about 2 to 3 inches apart on lightly greased or parchment lined baking sheet. Re-roll and cut remaining dough. Cover doughnuts and let rise for 45 minutes to 1 hour.

In a deep fryer or deep pan heat at least 2 inches of oil to 350 degrees F. Fry 2 to 3 doughnuts at a time, turning occasionally until well browned, about 2 to 3 minutes. Remove from oil and drain on paper towels. Cool a few minutes, then transfer to wire rack. Drizzle with Apple Cider Glaze OR using tongs; dunk the doughnuts in the glaze. Serve warm.

These can also be baked. Simply preheat your oven to 375 degrees F, and bake the risen doughnuts for 8 to 10 minutes.

Apple Cider Glaze

1 cup apple cider
2 cups powdered sugar
1 tablespoon Karo® Light Corn Syrup

Boil apple cider in a small saucepan until reduced in half, about 7 to 10 minutes. Place powdered sugar in medium bowl. Whisk in hot cider and corn syrup until smooth.

Krispy Kreme Doughnuts Copycat Recipe #51199

By Roosie

Not tried yet

2(1/4 ounce) packages yeast

1/4 cup water (105-115)

1 1/2 cups lukewarm milk (scalded, then cooled)

1/2 cup sugar

1 teaspoon salt

2 eggs

1/3 cup shortening

5 cups all-purpose flour

Canola oil

Dissolve yeast in warm water in 2 1/2-quart bowl. Add milk, sugar, salt, eggs, shortening and 2 cups flour. Beat on low for 30 seconds, scraping bowl constantly. Beat on medium speed for 2 minutes, scraping bowl occasionally. Stir in remaining flour until smooth. Cover and let rise until double, 50-60 minutes. (Dough is ready when indentation remains when touched.) Turn dough onto floured surface; roll around lightly to coat with flour. Gently roll dough 1/2-inch thick with floured rolling pin. Cut with floured doughnut cutter. Cover and let rise until double, 30-40 minutes. Heat vegetable oil in deep fryer to 350°. Slide doughnuts into hot oil with wide spatula. Turn doughnuts as they rise to the surface. Fry until golden brown, about 1 minute on each side. Remove carefully from oil (do not prick surface); drain. Dip the doughnuts into creamy glaze set on rack then when slightly cooled spread chocolate frosting on top. Dip in sprinkles or other toppings after chocolate if desired.

Creamy Glaze

1/3 cup butter

2 cups powdered sugar

1 1/2 teaspoons vanilla

4-6 tablespoons hot water

Heat butter until melted. Remove from heat. Stir in powdered sugar and vanilla until smooth. Stir in water, 1 tablespoon at a time, until desired consistency.

Chocolate frosting

1/3 cup butter

1 cups powdered sugar

1 1/2 teaspoons vanilla

4-6 tablespoons hot water

4 ounces milk chocolate chips or semi-sweet chocolate chips

Heat butter and chocolate over low heat until chocolate is melted. Remove from heat. Stir in powdered sugar and vanilla until smooth. Stir in water 1 tablespoon at a time, until desired consistency.

Carole's English Muffin Bread

Not yet tried

5 1/2 cups warm water

3 packages RAPID RISE yeast

2 Tablespoons salt

3 Tablespoons sugar

11 cups flour (I used bread flour....but my Mom always used All Purpose)

Mix all together and then spoon into (4) well-greased loaf pans. Let rise in pans until dough reaches the top of the pans, and bake in 350 degree oven for 45 minutes or until golden brown. (My oven runs a little hot so I ended up cooking mine for a total of 35 minutes. Just keep an eye on it. You're looking for golden brown.) 10 minutes before done, brush with melted butter. Bread will be moist at first. Allow to COOL COMPLETELY before cutting. This recipe makes 4 loaves and terrific toast.

English Muffins

1 small red potato

1 package of yeast

1/8 teaspoon sugar

1 1/4 cup warm water

1 teaspoon salt

3 to 4 cups all-purpose flour

Cornmeal

Boil potato in salted water until tender. Cool slightly and peel. Mash potato until smooth and set aside.

Dissolve the yeast in 1/4 cup water with the sugar. Let stand to proof the yeast (until bubbly). Add the remaining water and the salt and stir in 5 tablespoons of the mashed potato. Stir in enough flour to make sticky but workable dough. Turn out the dough onto a floured surface and knead in remaining flour. Form into a ball and place it in a greased bowl and cover. Allow the dough to rise until double in size. Turn the dough onto a floured surface and flatten slightly. Divide the dough into small portions; roll each portion into a ball and then flatten into a 4 inch circle. Cover and let rise,

Heat griddle over medium high heat. Grease the griddle and sprinkle lightly with cornmeal. Cook 5 minutes on each side. Bake the rest of the way in a 350 degree oven for 10 minutes.

The English muffins can be frozen. To serve slice the muffin with a fork; score all around the muffin and then pull apart. Toast and serve with butter, honey, jelly or jam.

I like to use the English toasted muffin with eggs benedict.

Focaccia from Genoa
"Focaccia" the book by Carol Field

Sponge:

2 ½ teaspoons active dry yeast
2/3 cup warm water
1 cup (140 grams) unbleached all-purpose flour

Dough:

½ cup water, room temperature
1/3 cup dry white wine
1/3 cup light extra virgin olive oil
2 ½ cups plus 2 tablespoons (360 grams) unbleached all-purpose flour plus one to two tablespoons as needed
2 teaspoons sea salt

To make the sponge, sprinkle the yeast over the warm water in a large mixing bowl, whisk it in and let stand until creamy, about 10 minutes. Stir in the flour and cover tightly with plastic wrap and let rise until puffy and bubbling, about 30 minutes.

To make the dough, add the water, wine, and olive oil to the sponge mixture. Add the flour and salt and mix until the dough comes together while remaining very soft. Change to a bread hook and beat for 3 minutes at medium speed, stopping once or twice to press the dough into a ball to aid in the kneading. Add more flour as needed.

Place the dough into a lightly oiled bowl and cover tightly with plastic wrap and let rise until double, about an hour.

The dough should be soft and full of air bubbles, and stretch easily. Press it into a lightly oiled 10 ½ X 15 ½ inch pan. Dimple the dough well with your fingers or knuckles cover with a towel and let rise until double (about 45 minutes).

At least 30 minutes before you plan to bake, preheat the oven to 425 degrees with a baking stone inside. Once again dimple the dough with your fingers or knuckles. Drizzle olive oil so it pools in the dimples and sprinkle with sea salt. Also at this time you can put caramelized onions, basil, cheeses or other things you would like to put on the dough. Place the Focaccia pan directly on the stone and immediately reduce the temperature to 400 degrees. Spray the oven floor with cold water from a spritzer bottle 3 times in the first 10 minutes. Bake the Focaccia for 25 to 30 minutes until golden. Immediately remove from the pan and let cool on a rack. Serve warm or at room temperature. Serves about 10 to 12 people.

Focaccia – Easy Italian Herb

3 ¼ cups flour
1 package of rapid rise yeast
1 tablespoon sugar
1 teaspoon salt
¼ cup extra virgin olive oil
1 2/3 cup warm water
2 tablespoon of fresh grated parmesan cheese
1 tablespoon Italian spices

Mix the flour yeast, sugar and salt in a large bowl. Add 2 tablespoons olive oil and water, stirring until well mixed. Spread dough into greased 13 X9 inch pan. Cover. Let rise until double for about 30 minutes.

Poke multiple holes into the dough using the handle of a wooden spoon. Drizzle 2 tablespoons of olive oil over dough; sprinkle with Parmesan cheese and Italian herb seasoning. Cover,

Let rise an additional 15 minutes while oven preheats to 375 degree. Bake 30 to 35 minutes until lightly browned. Cool slightly and cut into slices; serve warm. If desired serve with additional oil for dipping.

Georgian cheese bread

In the remote mountains of Georgia, the star ingredient of this bread called khachapuri—akin to pizza—is the firm but creamy salted cow's-milk cheese called *sulguni*. A blend of Havarti and mozzarella will give you a similar velvety texture. Adapted from Natia Gigani, Caucasus Travel Ltd., Republic of Georgia

2 1/4 teaspoons active dry yeast (a 1/4-oz package)

7 tablespoons warm water (105-115°F)

1 2/3 cups unbleached all-purpose flour, divided

3/4 teaspoon salt

1 large egg, lightly beaten

1/4 pound Havarti cheese, coarsely grated

1/4 pound salted mozzarella, coarsely grated

1 teaspoon unsalted butter, melted

Sprinkle yeast over warm water and stir in 1 tablespoon flour.

Let stand until creamy, about 5 minutes. (If yeast does not activate, start over with new yeast.)

Stir together salt and remaining flour in a large bowl, and then stir in egg and yeast mixture to form dough.

Turn out dough onto a well-floured surface and turn to coat with flour, and then knead until smooth and elastic, about 5 minutes.

Form into a ball and dust with flour. Let dough rest in a bowl, covered with plastic wrap, punching down with a wet fist every hour, at least 2 hours and up to 3.

Preheat oven to 500°F with rack in middle.

Turn out dough onto floured pizza pan, turning to coat, and then flatten with your fingers into a 7-inch disk.

Toss together cheeses and press into a compact 3-inch ball with your hands

Place ball in middle of dough, and then gather dough up around ball of cheese, squeezing excess dough into a topknot. Press down on topknot with a damp fist to press cheese out from center. Continue to flatten dough and distribute cheese evenly, pressing outward from center, until dough is an 11-inch disk.

Cut a 6-inch X through top of dough to expose cheese. Bake until pale golden, 10 to 12 minutes. Brush surface of dough with butter and bake until golden and cooked through, 3 to 5 minutes more. Serve cut into wedges. Makes 1 (11-inch) pie; serves 8

Cooks' note: Dough can be made 1 day ahead and chilled in bowl (for a slow rise), covered with plastic wrap. Punch down and bring to room temperature before proceeding with recipe.

German Sweet Roll Dough

2 pkg. Yeast
2 cups milk, (scalded and cooled)
½ cup warm water
2/3 cup butter
¾ cup sugar
1 ½ teaspoon salt
2 eggs
½ lemon grated and the juice of ½ lemon
¼ teaspoon nutmeg, optional
Approx. 8 cups flour

Dissolve the yeast in water. Scald the milk and cool. Cream together the sugar, butter, and salt. Add beaten eggs, lemon and spice. Mix well. Add the cooled milk and yeast. Mix in half the flour until smooth. Mix enough flour but keep the dough soft and easy to handle. Let rise until double in bulk. Form it into the shapes.

Make sweet rolls, buns or any other sweet breads.

I found this recipe when we lived in Albuquerque. I use it for coffeecakes and sweet rolls. The smell of nutmeg adds a wonderful aroma to the baking breads.

Cinnamon Rolls

2 tablespoon butter
¼ cup sugar
2 tablespoons cinnamon

Roll dough into rectangle, spread with butter. Mix sugar and cinnamon. Spread the sugar mixture over rectangle. Roll up and cut into slices. Place in a greased pans. Let rise until double. Bake 25 to 30 minutes.

Carmel Sweet Rolls

Place ½ cup butter in a 9X13" pan and melt. Sprinkle ¾ cup of brown sugar and ½ cup chopped nuts. Add ¼ cup water to the mixture and heat to melt butter. Cool.

Work dough into cinnamon rolls. Place slices into the cooled caramel. Let rise until double. Bake for 25-30 minutes. Let pan set for 5 to 10 minutes before turning over so the caramel can drizzle down over the rolls for a minute.

Herbed Cheese Bread

1 ¼ teaspoons active dry yeast
1 ½ teaspoons olive oil
¾ cup plus 2 tablespoons all-purpose flour
¼ teaspoon salt
¼ teaspoons freshly ground black pepper
½ teaspoon finely crumbled dried rosemary
½ teaspoon minced fresh thyme
¼ cup freshly grated Parmesan cheese
¼ cup grated provolone cheese

Pour ¼ cup plus 2 tablespoons warm water into a medium size-mixing bowl and sprinkle the yeast over the water. Stir to blend. Let yeast mixture stand until it begins to bubble, about 5 minutes. Then add the oil, flour, salt, pepper, rosemary, thyme, and cheeses. Stir until the dough is well combined.

Lightly flour a work surface and place the dough on it. Knead the dough until it is smooth and elastic, about 5 to 7 minutes; adding flour as needed to prevent the dough from stick to badly.

Lightly grease a medium size bowl with olive oil. Place the dough in a bowl and turn the dough so that the surface of the dough is oiled. Cover and allow the dough to rest and rise in a warm place until it is double in size about 1 ½ to 2 hours. Punch the dough down on a lightly floured surface and shape it into a ball or a loaf about 4 inches long. Place on a lightly greased sheet and cover lightly with plastic wrap and let rise in a warm place for about 30 minutes until it is double in size.

Bake in a 400 degree oven on the middle rack of the oven, until the loaf is golden brown, about 25 minutes.

Remove from the baking sheet and cool on a rack. This makes a small loaf of bread, serving 2 to 3 people.

Pesto Bread

2 ½ teaspoons instant yeast
3 cups flour
1 tablespoon granulate sugar
1 teaspoon salt
1 large egg
¼ cup dry white wine
1/3 cup plus 2 tablespoons water
1 large clove garlic
3 tablespoons olive oil
½ cup pesto sauce
½ cup of fresh shredded Parmesan cheese
½ cup toasted pine nuts (optional)

Mix yeast and water together and let stand for a couple of minutes. Mix all the rest of the ingredients together except for the nuts. Knead for at least 5 minutes after everything is incorporated. Put in nuts in the last minute. Form into a loaf and allow to rise until about double and bake at 350 degree until done.

Pizza Dough

2 cups warm water
1 1/2 teaspoons salt
2 tablespoons dry yeast (2 packets)
3 tablespoons olive oil

Lately I have been adding wine to this first rise mixture along with Herbs De Provence and grated Parmesan cheese. Mix these ingredients together and allow to set for 10 minutes or until yeast is dissolved and bubbly. One option that can be added at this time is spices such as Herbs De Provence, sweet basil, or parsley and also cheeses can be added here such as Parmesan cheese. Add about 2 cups of flour and mix well. Add enough additional flour to make it easy to handle. Divide the dough and shape. Allow to rest and rise for about 20 minutes.

Roll out the dough and put your favorite sauce and spices, such as parsley, basil or cilantro, on the dough. Bake @ 450 for 5-10 minutes before putting the rest of the toppings on.

Some of the toppings I like to use are mozzarella cheese, Parmesan cheese, pepperoni, ham, sliced tomatoes, grilled chicken, mushrooms, sauté onions, garlic, and feta cheese. Fettuccine sauce with garlic, onion, chilies and chicken is a good combination. Another combination is chicken with barbeque sauce. Green roasted chilies are good in just about everything.

I use a screen and tile to bake my pizza. The screen makes it easier to transfer the pizza to and from the oven. The tile seems to bake the pizza more evenly. The crust is also crunchier.

Sour Dough Bread

Corinne Roscoe's recipe

Starter recipe

3 tablespoons of potato Flakes
½ cup sugar
1 cup luke warm water

Add all three ingredients to a cup of starter in a jar. Stir well and let sit uncovered at room temperature for about eight hours. After 8 hours refrigerate the mixture until the starter is needed.

Bread recipe

6 cups of high gluten flour
1 tablespoons salt
2 tablespoons gluten powder (optional)
½ cup sugar
1 cup of starter (stir well before taking it out of the jar)
1 ½ cup luke-warm water
½ cup oil

In a large bowl mix the dry ingredients and make a well in the dry ingredients. Pour the wet ingredients into the well and with a big spoon stir the wet and dry ingredients together. Put oil on your hands if needed and knead the dough until smooth, adding flour if the dough is too sticky. It takes about 5 minutes of kneading to get a smooth dough. Cover the bowl and place in a warm area (one place is to heat the oven to 135 degrees and then turn off oven and place the bowl into the oven for 8 hours) until the dough raises double in amount. It takes about 8 hours for the dough to do this. You can leave the dough into the oven over night. After the dough has raised dough in size, divide the dough and form into 2 to 3 loafs depending on the size of the pans. (Do this only if the house is cool - Pre heat the oven again and place the pans with the dough in them in the oven to raise the dough to double in size.) After the dough has risen to double in size, turn the oven to 360 degree F. An option to make the top soft and have a golden brown is to brush on an egg wash or heavy cream. Once the oven has come to temperature place the bread into the oven and bake for 25-35 minutes or until it is golden brown. Remove the bread from the oven (another option is to grease the top of the bread with butter) and place on a cooling rack.

Care of starter

After you take out the cup of starter it needs to be replaced with the starter recipe. After 8 hours cover and return to the refrigerator. You can make a batch of bread in 4 to 7 days.

Cook's note: This dough can make a variety of things. Whole wheat bread uses 3 cups whole bread and 3 cups white flour and all other ingredients are the same.

White Bread

2 pkg. Active dry yeast
¾ cup warm water
2 2/3 cups warm milk (scalded than cooled)
¼ cup sugar
1 tablespoon salt
3 tablespoon shortening
9 to 10 cups flour

Dissolve yeast in $\frac{3}{4}$ cup of water with just a little sugar. Stir in the cool milk, sugar, and salt, shortening and about half of the flour. Beat until smooth. Mix in enough flour to make the dough easy to handle.

Turn dough into lightly floured board. Knead until smooth and elastic (about 10 minutes). Place in a greased bowl (put hot water in the bowl to warm the bowl, the dough rises faster), turn with the greased side up. Cover let rise in a warm place until double in bulk.

Punch down dough, divide in half. Form each part into a loaf and place seam side down in a greased loaf pan. Let rise until double.

Heat oven to 350. Bake on the middle rack for about 25 to 35 minutes. Bread is considered done baking when the center of the loaf is at or about 20 degrees F. The loaves should be brown and sound hollow when tapped. Bake too long and the bread will be dry and crumbing. Remove from pans. Brush with butter if you want softer crust. Cool the loaves on a wire rack.

Some of the options you can add to the sugar and milk mixture are:

1.) two eggs, 2.) whole wheat, but no more than half of the amount of flour,
3.)mashed potatoes 4.) a couple of tablespoons of bran,
or use your imagination.

You can use margarine, butter, or oil instead of shortening. Most the amounts are estimation. Go by how the dough feels.

Any liquid can be used. The taste of the bread will change. Milk needs to be scalded and cooled. Remember that the dough is a living thing. Cold, heat, and dry conditions will affect the dough's ability to rise. The bread can be frozen after the loaves cool up to 6 months.

Unbleached all-purpose flour should be stored in an airtight canister in a cool dry place and used within 15 months. To keep longer, wrap tightly in plastic food storage bag and refrigerate or freeze. Bring flour to room temperature before using.

Unbleached all-purpose flour requires no sifting. To measure accurately, spoon flour into a standard dry-ingredient measuring cup and then level with a knife or spatula.

Yeast information

Instant yeast is more concentrated than active dry yeast. Instant yeast can be 25% less than the active dry. If you need 1 teaspoon of active dry yeast, only $\frac{3}{4}$ teaspoon of instant yeast is needed. The Active dry yeast needs to be proofed before used

Yeast makes the bread rise by metabolizing the simple sugars and exudes a liquid that releases carbon dioxide and ethyl alcohol into existing air bubbles in the dough. If the dough has a strong and elastic gluten network the carbon dioxide is held within the air bubbles.

Flour has two proteins (glutenin and gliadin) they grab the water and form an elastic mass called gluten. The gluten strengthens the dough and hold in the gases. Manipulating the dough allows more water and protein to link allowing the dough to become more electric. Yeast also helps develop gluten. Tucking the dough around in a ball helps

In the breaking down of the proteins and starches into their simpler compounds, these are more flavorful. Yeast breaks down the starches into more flavorful sugars. The dough becomes more acidic due in part to the rising level of carbon dioxide. The acidity causes more molecules to break down this can inhibit the yeast's activity. Bacteria are inhibited by the activity of the yeast. But if the dough is chilled or refrigerated the yeast activity is slowed the bacteria can function and they are flavor builder also. Depending on the flavors you want to enhance will dictate the method used. The complex flavors of some artisan breads have to do with the lengthy fermentation.

Flour information and bread making

Not all flours are created equal. The amount of gluten or protein in the flour makes a big difference in the end product. Cakes, quick breads, pancakes, pie crust and biscuits need flour with 8 to 10 grams of protein per cup of flour. While breads, pasta, puff pastry and other yeast products need a flour that has 11 to 13 grams of protein in order for the carbon oxide the yeast product to be captured allowing the bread to rise. It is the gluten in the flour that stretches with a slow and steady pressure that makes the bread rise. Baking powder and baking soda work differently. The heavy electric of gluten would hold down and interfere with the leavening action making the baked good heavy and dry.

In wheat flour there are two proteins called glutenin and gliadin and when water is added, they grab each other with the water form sheets of gluten. The glutenin is responsible for the elasticity and the gliadin is responsible for the softness of the dough. One can make flour out of many things but gluten is only found in large enough quantities in wheat flour.

Flour with more protein content has a higher ability to hold water so it takes less water to make a soft dough. Cake flour or southern wheat can take up to $\frac{1}{2}$ cup more flour for a cup of water than a high northern wheat flour. (an example a cup of water and 2 cups and 2 tablespoons a high [14 grams of protein] gluten flour will make a soft dough but a low [8 grams of protein] can take up to 2 and $\frac{1}{2}$ cups of flour.

In some recipe books I have read they state to put the fat only after the sponge has been allowed to rise and before adding the rest of the flour.

Making a sponge method dough is valuable in producing texture and flavor. It is simply allow the dough to rest before putting all of the flour into the dough and letting in rest for about 30 minutes.

The main purpose of kneading is to connect the protein sheets. Cooling the dough before kneading helps the gluten absorb more water and thus making better gluten.

The operation of punching down the dough has two effects, one turns the dough inside out to cool off the heat from fermentation and the second is to break up the clusters of yeast, rearranging the yeast getting them closer to the sugars. The punching down also releases the buildup of carbon dioxide and incorporates more oxygen into the dough.

Rounding the dough helps to develop the strands of gluten and aligns and stretches them in the same directions. This aids in holding gases in the dough. Also allowing the dough to rest on the counter for 15 minutes relaxes the dough making it easier to shape.

In baking the heat give the yeast a burst of activity until the oven gets too hot and kills the yeast. The heat also evaporates the alcohol and expands the gases and gives the bread its final rise. The hot air also helps form the crust and hold the bread from rising. In French bread the air is moist with steam and the crust does not form as quickly making the dough raise more. Warming the dough fast by putting it on a hot baking stones or bricks, heats up the dough from the bottom along with the sides and top for lighter bread.

Unbleached all-purpose flour can be used in recipes calling for self-rising flour. For each cup of all-purpose flour in the recipe, add 1 ½ teaspoon baking powder and ½ teaspoon salt.

There are about 3 ½ cups of flour per pound. There are about 34 cups of flour in a 10 pound bag of flour.

Pancakes Waffles and Crepes

Buttermilk Pancakes

From Betty Crocker

- 1 egg
- 1 cup buttermilk
- 2 tablespoons shortening melted or butter
- 1 cup flour
- 2 tablespoons sugar
- 1 teaspoon soda
- ½ teaspoon salt

Beat egg and add the remaining ingredients in order listed and beat with a beater until smooth. Grease a heated griddle. To test if the griddle is hot enough, sprinkle a few drops of water on the griddle if the bubbles skitter around the heat is just right.

Pour the batter, a large spoonful at a time on the griddle. Turn the pancake as soon as they puffed and are full of bubbles but before the bubbles break. Fry the other side until golden brown.

A couple of options are to substitute half of the flour with graham flour and/or after putting a spoonful of batter on the griddle put several blueberries (fresh or frozen) into the batter and then follow the rest of the recipe.

Crepe Batter, All-Purpose

- 4 eggs
- ¼ teaspoon salt
- 2 cups flour
- 2 cups milk
- ½ cup melted butter

In medium mixing bowl, combine eggs and salt. Gradually add flour alternately with milk, beating with electric mixer or whisk until smooth. Beat in melted butter.

Refrigerate batter at least 1 hour. Cook in traditional pan. This is one of the thicker batters. You may add 1 or 2 tablespoons of milk or water for thinner crepes in traditional pan. This recipe makes about 30 or 35 crepes.

These may be used for crepes that contain meats, vegetables, appetizers or even desserts. These crepes can be frozen until you need them. If frozen put wax paper between them and put them in a pie plate. This keeps the crepes from sticking together and breaking into pieces.

Crepe Batter, Basic Dessert

4 eggs
1 cup flour
2 tablespoons sugar
1 cup milk
Water with a teaspoon of vanilla to measure $\frac{1}{4}$ cup of liquid
1 tablespoon butter

Mixer or whisk method:

In a medium bowl, beat eggs and gradually add the flour and sugar alternately with milk and water mixture. Beat with a mixer or whisk until smooth. Beat in butter.

Blender method:

Combine ingredients in blender and blend for 1 minute. Scrape down the sides with rubber spatula and blend for 15 seconds or until smooth.

Refrigerate batter at least 1 hour. Cook in a crepe pan. This recipe makes about 20 to 25 crepes.

Dutch Baby

4 tablespoons butter
4 eggs
1 cup milk
1 cup flour
 $\frac{1}{2}$ teaspoon salt

Preheat oven to 425 degree F. Place the butter in a large heavy oven proof skillet and place in the oven. While the butter is melting, blend eggs and milk in the food processor and add the dry ingredients. When the butter is melted swirl the pan to coat the pan with butter and pour the batter into the pan and bake for 20 minutes or until the batter is puffy and golden brown.

Serve warm with fruit.

Orange Cloud Pancakes

3/4 cup (6 oz.) cottage cheese
3 eggs, separated
4 tbsp. (1/2 stick, 2 oz.) unsalted butter, melted
1 tbsp. orange juice
1/2 cup white whole wheat flour 1 tbsp. sugar
1/2 tsp. salt
Pinch of ground cinnamon
1 tbsp. orange zest

Place the cottage cheese, egg yolks, melted butter and orange juice in a food processor, and process until the cottage cheese is smooth, about 30 seconds. Add the flour, sugar, salt and cinnamon and process again. Scrape the mixture into a medium bowl and stir in the orange zest. Let this mixture sit for 10 minutes. In the bowl of your electric mixer, whip the egg whites until they're stiff but not dry. Use a rubber spatula to stir a spoonful of the whites into the batter to loosen it, and then gently fold in the rest of the whites. Cook the pancakes immediately.

Heat a nonstick griddle if you have one, or a heavy skillet, preferably cast iron. If your surface is not nonstick, brush it lightly with vegetable oil. When the surface of your pan is hot enough that a drop of water spatters across it, give the pan a quick swipe with a paper towel to remove excess oil, and spoon the batter onto the hot surface, 1/3 cupful at a time. Cook the cakes, checking them frequently to make sure they're not browning too quickly. When they're beginning to set, and you see small bubbles starting to form around the edges, flip them and finish cooking until both sides are golden brown. Serve immediately. These pancakes are light and fluffy and do not hold well in the oven. We suggest serving them as they come off the griddle.

Yield: 12 4-inch pancakes

These were OK and different. It was a good change from the normal pancake.

Potato Pancakes

1/4 cup milk
2 eggs
1/2 small onion - cut up
1 teaspoon salt
1/4 cup flour
1/4 teaspoon baking powder
2 cup raw potato cut up

Place in blender and blend until smooth. Fry on the top of stove on both sides. The batter should be thin and free of chunks of potato.

St. John's Church, the church Lowell grew up in, has a potato pancake supper once a year in the fall. This is another community event that is looked forward to because, its chance to visit with neighbors and people of the community.

Sweet Milk Pancakes - Mom's

2 eggs
¼ cup sugar
1 teaspoon salt
2 ½ cup of milk
3 Tablespoons of melted butter
5 teaspoons of baking powder
2 cups of flour

Beat eggs and milk, add sugar. Mix well. Add the rest of the dry ingredients. Add the butter last. Fry on slightly greased pan

This a good thing to take camping. Combine all the wet ingredients together and all the dry ingredients together at home, then in the morning at the campsite combine the ingredients and then the butter and fry on the camp stove grill. Serve with butter and maple syrup.

Waffle – classic Belgian type

Waffle maker recipe

Not tried as yet

1 ½ cup of water, divided
2 teaspoons yeast
3 cups flour
¼ teaspoon salt
3 large eggs, separated
1 egg white
1/3 cup sugar
1 ½ cup whole milk
8 tablespoons melted butter
2 teaspoons vegetable oil
2 teaspoons vanilla

In a small bowl combine ¾ cup of water, yeast and a pinch of sugar and allow to stand for 5 to 10 minutes until foamy.

In a large bowl mix the flour and salt. Add the egg yolks, one egg white, and sugar to the yeast mixture and stir to blend. Add the remaining water, milk, melted butter, oil, and vanilla and stir until well combined. Stir liquid into the flour mixture and stir until smooth. Beat the 3 egg whites until stiff peaks form. Fold the egg white into the batter and let stand for an hour, stirring every 15v minutes.

Using the cup pour the batter into the waffle maker and serve with syrup and jam or what you would like.

Waffles – The Good Night Waffles

Waffle maker recipe

½ cup lukewarm water
1 tablespoon sugar
2 scant tablespoons of active dry yeast
2 cups whole milk, warmed
½ cup melted butter
¾ teaspoon salt
2 cups all-purpose flour
2 large eggs
2 teaspoons vanilla
¼ teaspoon baking soda

The night before (or 8 hours before baking) combine the water sugar and yeast in a large bowl. Allow the mixture to sit for 10 minutes until it is foamy. Stir in the milk, flour salt and butter and beat until smooth.

Warp the bowl tightly with plastic wrap and let sit overnight on the counter. Do not refrigerate.

While waiting for the waffle maker to heat up, stir in the eggs, vanilla and baking soda. Use the measuring cup and scoop out half of the amount that is marked on the cup. The best setting for these waffles is between 4 and 5. Waffles can be kept warm in the 200 degree oven placing them on the oven racks until you are ready to eat.

This recipe is thin and a whole cup runs out of the waffle maker. Left over batter can be refrigerated for up to 3 day.

I made this recipe and invited Sam, Jeanette and Mom over for waffles. Mom gave me the waffle maker for Christmas.

Waffle of Insane Greatness

Recipe courtesy Aretha Frankenstein

3/4 cup all-purpose flour
1/4 cup cornstarch
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup whole milk or buttermilk
1/3 cup vegetable oil
1 egg
1 1/2 teaspoons sugar
3/4 teaspoon vanilla extract
Butter and syrup, for serving

In a medium bowl, combine the flour, cornstarch, baking powder, baking soda, and salt; mix well. Add the milk, vegetable oil, egg, sugar and vanilla and mix well. Let the batter sit for 30 minutes.

Preheat a waffle iron. Do not use non-stick spray on the waffle iron; the oil in the batter will allow the waffle to release easily. Follow the directions on your waffle iron to cook the waffles. Serve immediately with butter and syrup.

Ethic breads

Danish Aebbskriver - Grandma Johnson's

6 eggs
1 cup sweet milk
1 tablespoon sugar
1 ½ cups flour
1 teaspoon baking powder
2 teaspoons salt

Beat egg yolks well. They should be a lemon yellow color. Add sugar, milk and mix well, sifts the dry ingredients together. Beat egg whites until stiff. Add the dry ingredients to the egg/milk mixture. Fold in the eggs. Do not over stir. Fry in an Aebbskriver pan on top of the stove. Pour a little oil into each cup of the pan. When hot pour enough batter to half fill the cup. Using a knitting needle turn the skivers when they are browned. Try one to see if the middle is doughy, if it is cook a little longer. As you cook them you can get a feel for how long and how hot the burner should be.

This was another thing that we had when we had company and there was nothing else to make quickly. It is a round pancake of sorts. The Johnson side of the family gave us this recipe. Our Redeemer's Lutheran Church, the church I grew up in, has a Danish Festival each year where they are featured. The Danish Festival started after I moved away. It is a very popular event. Everyone in the church has a job to do and the church is full of people.

Another thing that can be done is to add a teaspoon of a chocolate garnish to the pan after the batter has been added. And then top the chocolate with a little more batter. And cook as you would normally.

Danish Aebbskriver – Our Redeemer's

5 eggs, separated
1/2 teaspoon salt
1 tablespoon baking powder
¼ cup oil
1/8 cup sugar
2 ½ cups flour
½ teaspoon soda
1 pint buttermilk

Sift together the dry ingredients except for the sugar. Beat egg yolks until light and add buttermilk, sugar and oil. Add dry ingredients except for the sugar. Beat egg whites until stiff and add the sugar. Carefully fold in the beaten egg whites. Fry in an Aebbskriver pan on top of the stove. Pour a little oil into each cup of the pan, when hot pour enough batter to half fill the cup. Using a knitting needle turn the skivers when they are browned. Try one to see if the middle is doughy. If it is little doughy cook them a little longer. As you cook them you can get a feel for how long and how hot the burner should be. This is a half of batch.

Danish Kringle

2 packages yeast
¼ cup lukewarm water

Dissolve the yeast in the water and allow it stand for about 10 minutes. The mixture should be bubbly.

1 cup of milk, scalded
3 eggs, separated
1 teaspoons salt
4 tablespoons sugar
4 cups of flour
1 cup shortening (can use lard, butter and /or margarine)

Mix the last four ingredients as you would for a piecrust.

Slightly beat the egg yolks and add them to the flour mixture. Mix lightly and then add the yeast mixture and beat lightly. Add the scalded milk and mix well. Put the dough in the refrigerator for at least 4 hours or overnight. Divide the dough into 6 equal parts. Grease 3 cookie sheets. Roll the dough into 8X14 inch strips

Beat the egg whites stiff.

Spread the egg whites to the middle of the strips within a ½ inch of the edges. Spread prepared filling in the middle of the dough strip and up to a ½ inch from the edge of the dough. Fold the sides of the Kringle over the middle. Seal the edges. Bake for 30 minutes at 350-degree oven.

The dough may be stored in the refrigerator as long as a week. Bake one at a time if needed. Makes 6 Kringle

Danish Kringle Fillings

Nut filling

2 ½ cups of brown sugar

¾ cup butter

1/3 cup flour

1 cup nuts chopped fine

Blend the ingredients together. The mixture is crumbly. This makes enough for 6 Kringle.

Prune Filling

1 pound of prunes

1/3 cup sugar

½ teaspoon of cinnamon

Cover the prunes with water; cook until the dares are tender. Pit and mash the prunes thoroughly. Add the sugar and cinnamon. Mix well. This makes enough for 3 Kringle

French Pancakes

Joy of Cooking

¾ cup flour

1/2 teaspoon salt

1 teaspoon baking powder

2 tablespoons powdered sugar

2 eggs, beaten

2/3 cup milk

1/3 cup water

1/2 teaspoon vanilla or 1/2 teaspoon grated lemon rind

Sift together the dry ingredients. Make a well in the center and pour in the liquid ingredients. Combine them with a few swift strokes. Ignore the lumps; they will take care of themselves. Cook as you would crepes.

Norwegian Kringla

Not tried yet

1 cup sugar

½ cup butter

1 egg

1 cup sour cream

½ teaspoon salt

1 teaspoon vanilla

1 teaspoon soda

1 teaspoon baking powder

2 ½ cups flour

Beat the sugar and butter together until creamy. Add egg to mixture and beat well. Stir in the remain ingredients and chill. Shape the dough into a rope and then a figure 8. Bake at 40 degrees until puffy, about 8 minutes.

Kuchen (German Yeast Cake)

Scald 1 cup of milk. Add to the milk 1 stick of butter, $\frac{1}{2}$ cup of sugar, 1 teaspoon of salt. Cool the mixture to lukewarm. While this is cooling, dissolve 1 $\frac{1}{2}$ packages of dry yeast in a $\frac{1}{4}$ cup of warm water, which has a $\frac{1}{2}$ teaspoon of sugar added to it. When the milk - sugar mixture has cooled enough add the yeast. Measure out 3 $\frac{1}{4}$ cup of all-purpose flour. Take 1 cup of flour of the measured flour and mix it with 2 eggs. Alternate the egg flour mixture and the flour to the yeast milk mixture. Beat all the remaining flour and mix well. About 5 minutes.

Spread the mixture, which will be very soft and sticky, into a greased 9 X 13 pan. Let rise for about 45 minutes (this depends on how warm the area is that it is raising in).

Meanwhile prepare the topping: Cut 1 stick of butter into 1 cup of sugar, and add $\frac{1}{2}$ teaspoon cinnamon. Sprinkle evenly on the cake after it has risen. Also sprinkle with $\frac{1}{3}$ cup of sliver almonds.

Bake at 375 degree for $\frac{1}{2}$ hour or until lightly brown.

I'm not sure when I received this recipe but I think I got it from Grandma Suring. She was a good cook always trying new and interesting things. She had won the Home Maker Bake Off several times (for Wisconsin June Dairy Month). I used to make this in Albuquerque for women's meetings. It is very good warm. Bake it too long or add too much flour and it becomes dry.

It isn't a low fat cake and using margarine instead of butter doesn't help the fat content much, The butter sure makes it taste better. Once a dairy farmer's daughter, always a dairy farmer's daughter, I guess. It is quick and easy to make. This is better served warm and fresh.

Lefsa

Boil 5 large potatoes or enough to yield 6 cups of riced potatoes. After draining the water from the potatoes place back on the burner until the potatoes are dry. There will be a fine white powder that forms when they are dry enough. Dry potatoes make the rolling out easier and also allow the dough to be rolled thinner. Mash very fine (a ricer worked well here). Add ½ cup of sweet cream, 2 tablespoons sugar, and 1 teaspoon of salt and ½ cups of butter. Beat until well mixed and let cool on the counter at room temperature overnight. Two hours before rolling out, place the dough into the refrigerator. The cool dough takes less flour. Add enough flour about 2 cups to make it easy to handle. Too much flour makes the dough tough. Roll out as you would a piecrust only very thin. Fry on a moderately hot griddle, turning when brown. Place between clean cloths to keep from drying out. Store the lefsa in the refrigerator or freezer.

The way we ate it was rolled up with butter and sugar. It's like a Norwegian tortilla.

This is Aunt Caroline's recipe. Either Grandma Slang or Aunt Caroline/Aunt Olivia made it at Christmas time when I was growing up. It was served at the Lutefisk supper at the farm, Uncle Albert's house or Grandmas. The first lutefisk supper I remember was at Grandma Slang's house by Uncle Albert's store in Suring. Grandma Slang had a small house where we all found room to sit and eat. The air was warm, humid, and filled with many different smells ranging from fish to sweet breads and spices. Outside air seemed even colder, crispier and dryer by comparison. There was always laughter and good food at the lutefisk supper wherever it was held. It was like a Slang family gathering. Uncle Albert or Allen would supply the homemade ice cream.

The tradition is still carried on. Mom usually has a lutefisk supper in January. Since we are not able to attend, we try to have the same type of celebration at our home. It makes us feel connected.

Lefsa – SOV's

6 cups potatoes
½ cup cream
½ cup butter
2 tablespoon sugar
2 cups flour

Peel and boil russet potatoes. After the potatoes are cook fork tender rice them and put the cream, butter, and sugar in the rice potatoes and allow to set over night. Add 2 cups of flour to the mixture and roll out. Fry on a moderately hot griddle, turning when brown. Place between clean cloths to keep from drying out. Store the lefsa in the refrigerator or freezer.

Norwegian Flat Bread – Stan Gilbertson's

- 1 cup whole grain oat flour (1 cup of oatmeal processed in a food processor)
- 1 – 1 ½ cups whole grain wheat
- 1 – 1 ½ cups whole grain graham flour
- 1 cup unbleached flour
- ½ cup sugar
- 1 teaspoon salt
- 1 cup butter
- 3 cups buttermilk

Roll out on a graham / unbleached floured Lefsa board. Roll out as thin as you can. Fry like you would Lefsa. Keep in the refrigerator or freeze. Eat as a cracker with cheese or jam. Top with meat and have an open face sandwich. Heating it in the oven or toaster is good.

Pasta Dough, Basic

Cuisine at Home

- 2 ½ cups all-purpose flour
- ½ cup cake flour
- 1 teaspoon salt
- 5 eggs
- 1 tablespoon olive oil

Process both flours and salt together in a food processor. Whisk eggs and oil together in a measuring cup with a spout. With the food processor running, add egg mixture to the flour until the dough forms around the blades. Remove the dough and knead by hand on a floured surface until smooth. Divide in quarters and allow to rest for at least 15 minutes. Knead in a pasta maker. Set the pasta maker at the widest setting and dust the dough often. Knead each setting until smooth. Roll the dough through the pasta cutter or leave as lasagna needles.

Swedish Kringle

Layer one

- 1 cup sifted flour
- ½ cup soft butter
- 1 tablespoon water

Preheat oven to 350 degrees. Measure flour into bowl, and add the butter (mix as you would pie crust). Sprinkle the mixture with the water and mix with a fork. Round into a ball and divide in half. Pat dough using your hands into two strips (3 inches wide by 15 inches long) on a 12 X 16 cookie sheet.

Layer two

- ½ cup butter
- 1 cup water
- 1 teaspoon vanilla
- 1 cup flour
- ½ teaspoon salt
- 4 eggs

In a heavy saucepan bring butter and water to a rolling boil. Remove from heat and quickly stir in 1 cup flour, salt and vanilla. Return the pan to low heat and stir vigorously until mixture forms a ball, about 1 minute. Remove from heat and add eggs one at a time. Beat after each egg so that the mixture is smooth. Spread this mixture evenly over each strip of pastry. Bake about 1 hour or so until topping is crisp and golden brown. Cool. The topping will seem to fall a little, thus forming a custard top of the Kringle.

Layer three – frosting

- 2 cups powder sugar
- ½ cup butter, softened
- 1 tablespoon vanilla
- 1-2 tablespoon cream or milk

Mix the ingredients in order given. Add more powder sugar or cream depending on the consistency needed for spreading. Frost the pastry and add nuts over the top of the frost if desired.

Swedish Pancakes

Betty Hanson's recipe

3 eggs
1 tablespoon sugar
1 ½ cups milk
½ teaspoon salt
¾ cup flour

Beat eggs until thick and lemon colored. Stir in milk. Sift the dry ingredients. add to the beaten eggs. Mix until smooth. Drop a tablespoon on a moderately hot buttered griddle and fry. Spread the batter evenly to make thin cakes. Turn when light brown. Spoon melted butter over the pancake and serve with orange sauce.

Swedish Pancake orange Sauce.

Combine ½ cup of butter, 1 cup sugar and ½ cup frozen orange juice concentrate in a sauce pan. Bring the mixture just to a boil stirring occasionally.

Sour-cream Pastry (Turnovers)

3 cups flour
2 tablespoons sugar
1 cup butter or margarine
1 cup dairy sour cream

Place the measured flour and sugar into a medium bowl. Mix and cut in butter with pastry blender until mixture is crumbly. Add sour cream and mix lightly with a fork until dough clings together and leaves the side of the bowl. Gather the dough together and knead a few times. Wrap dough in wax paper and chill several hours or overnight.

Preheat oven.

Divide dough in half. Keep refrigerated until ready to use. Roll out the dough into a 15" X 10" rectangle. Cut into 5-inch squares. Place about 1 tablespoon of filling and fold over and crimp edges. Make several steam openings. Sprinkle with sugar and bake.

Lower oven temp to 375 and bake for 25 minutes or until puffed and rich brown in color. Cool and serve warm.

To freeze before baking, place in a single layer on a cookie sheet and freeze. When frozen wrap. Bake as directed but increase the baking time by 5 minutes. NO DEFROSTING is needed before baking.

Vegetables, Pasta, Salads and Dressings

Dressings and sauces

Aioli

¼ cup olive oil
2 tablespoon chopped garlic
¼ teaspoon kosher salt
¾ cup mayonnaise (divided)
2 teaspoon lemon juice

Blend oil, garlic and salt in the food processor until the garlic is minced. Add 2 tablespoons mayonnaise and blend. Transfer the mixture to a bowl and add the remaining mayonnaise and lemon juice. Cover and chill. It is only good for one day.

Garlic Scape pesto

Not tried yet

10 large garlic scapes
1/3 cup unsalted pistachios
1/3 cup finely grated Parmigiano-Reggiano
Kosher salt and black pepper
1/3 cup extra-virgin olive oil

Puree the garlic scapes, pistachios, Parmesan, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a food processor until very finely chopped. With the motor running, slowly pour the oil through the opening. Season the pesto with salt and pepper to taste. (The pesto keeps in the fridge, covered, for 1 week or frozen for a month.)

Garlic scapes are the soft, lime-green-colored stems and unopened flower buds of hard-neck garlic varieties. Scapes have a mild garlic flavor and a slight sweetness, which makes them a prized addition in the kitchen. You can find them in the early summer and mid-fall at farmers' markets. If you grow your own garlic (which is easy), trim the scapes off before their flowers open. This forces the plant to focus on bulb production and increases the size of the garlic cloves.

Green Chiles Sauce

- 7 large tomatillos (about 12 ounces)
- 1 cup fat free chicken broth
- 1/3 cup chopped fresh cilantro
- 1/3 cup chopped roasted Anaheim chilies
- 1/4 cup chopped onion
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 garlic cloves, chopped

Discard the husks and stems of the tomatillos. Cook tomatillos in boiling water for 10 minutes or until tender. Drain. Place the tomatillos, broth, and the remaining ingredients in a blender, process until smooth. This recipe yields about 3 cups.

Hawaiian Fruit Dip

- 1/2 cup sour cream
- 1 pkg. (3-4 oz.) vanilla instant pudding
- 1 8-oz. can crushed pineapple, do not drained
- 1 cup milk
- 1/3 cup flaked coconut

Combine sour cream, milk and pudding. Beat mixture until smooth. Add pineapple and coconut and mix. Refrigerate for 30 minutes before serving. Good with slices of fruit.

Mary Sperry made this for one of banner meeting at Joy. We met every Monday to work on fabric pieces for the altar or wall hangings. Janet Boyer, Diane Kelly, Marlene Atol, Mary and I were part of the Banner Babies. Other people came and went but these people were the most faithful in coming.

Hollandaise Sauce

- 3 egg yolks
- 2 tablespoons lemon juice
- 1/4 teaspoon salt
- 1/2 cup butter
- Dash of fresh ground pepper

In small bowl, blend the egg yolks, lemon salt and pepper.

In another small bowl, microwave butter at High 45 seconds to 1 minute, or until melted. With wire whip, stir egg yolk mixture into butter.

Microwave at 50% (medium) 45 seconds to 1 3/4 minutes, or until sauce is desired consistency, stirring every 30 seconds and watching closely when sauce begins to thicken. Cooking too much or too hot will cause the sauce to curdle. Keep warm by placing the container of sauce in a pan of hot water. Blend with wire whip before serving.

Honey Mustard Sauce

Mom's recipe

¾ cup mayonnaise
¼ cup honey
2 tablespoons Dijon mustard
1 teaspoon horse radish

Combine all the ingredients and mix thoroughly. This recipe makes about 1 cup and needs to be refrigerated. Serve at room temperature. We used this for the ham loaf and other meat dishes.

Lemon Curd

3 eggs
1 cup sugar
¼ cup butter or margarine, melted
1 tablespoon grated lemon peel
½ cup lemon juice (about 2 lemons)

In a heavy saucepan, beat eggs and sugar. Stir in lemon juice, butter and lemon peel. Cook and stir over medium-low heat for 15 minutes or until mixture is thickened and reaches 160°. Cover and store in the refrigerator for up to 1 week. Yield: 1-2/3 cups.

Lemon - Herb Butter

½ cup unsalted butter, softened
¼ cup finely chopped flat leaf parsley
2 tablespoon finely diced shallots
1 tablespoon chopped fresh thyme
2 teaspoons finely chopped fresh rosemary
Finely grated zest of 1 lemon plus 1 tablespoon fresh lemon juice
¼ teaspoon kosher salt
¼ teaspoon fresh ground black pepper

Combine all of the ingredients in a small bowl and mash together with a fork until well combines or pulse in a food processor. Shape into a roll and wrap in parchment paper and refrigerate up to two weeks or freeze.

This butter goes well with chicken, fish or stir fried vegetables such as asparagus or green bean.

Sweet-Sour Dressing

¼ cup vegetable oil
2 tsp. sugar
2 tsp. vinegar
1 tsp. snipped parsley
½ tsp. salt
Dash of pepper

Combine the ingredients in a jar and shake until all the ingredients are mix well. Refrigerate.

Tomato-Basil Vinaigrette

1 ½ pounds fresh ripe tomatoes, seeded and cut into 2 inch pieces measuring about 2 cups

1 large shallots or ¼ sweet onion, thinly sliced
¼ cup of lightly packed fresh basil, chopped
1/3 cup red wine vinegar
¾ cup extra virgin olive oil
¾ teaspoon kosher salt
¾ teaspoon fresh ground black pepper

Toss all the ingredients in a medium bowl, taking care to not rough up the tomatoes too much. Taste and salt if needed. The vinaigrette should have a slight peppery bite. Set aside at room temperature until serving time, up to 3 hours. This recipe makes 2 cups.

Dips and Salsas

All Purpose Fruit Salsa

1 ½ cups fruit, (such as, grapes, peaches, pineapple, mangos, tomatoes, or avocados.

¼ medium diced red onion

2 scallions. Sliced thin

¼ yellow or red pepper, diced

1 fresh chilies, seeded and minced

1 tablespoon fresh cilantro, minced

2 tablespoon fresh lime juice

½ teaspoon ground cumin

Salt and pepper to taste

Mix together the ingredients in a small bowl and let to stand for 10-15 minutes to allow the flavors to blend.

Cowboy Caviar/Southern Caviar

Colleen Gregorich's recipe

1 can black-eyed peas, drained

1 can shoe peg corn

1 green pepper, chopped fine

4 green onions, chopped fine

2 garlic cloves, minced

4 plum tomatoes, chopped fine

¼ cup cilantro, chopped fine

1 – 8 ounce Italian dressing

Mix together and serve with lime tortilla chips. Colleen made this when my sisters and Mom and I went to see her in Stoughton, Wis.

Granny Smith Green Chile Salsa

2 large tomatillos

1 cup chopped Granny Smith Apple

½ cup chopped onion

½ cup chopped roasted Anaheim chilies

2 tablespoons chopped fresh cilantro

3 tablespoons lime juice

¼ teaspoon salt

¼ teaspoon white pepper

Discard the husks and stems of the tomatillos. Cook the tomatillos in boiling water for 10 minutes until tender and drain. Place tomatillos in a blender and process until smooth. Combine the tomatillos puree, apple and remaining ingredients. This recipe yields about a cup. This is very good with pork.

Peach Fruit Salsa

1 ½ cups of diced peaches with a tablespoon of sugar sprinkled over them
(any fruit can be substituted for peach such as pineapple, avocado or mangos)

¼ median onion - diced into small pieces

¼ of a yellow bell pepper – into small pieces

1 chili – cored, seeded and minced

1 tablespoon of chopped cilantro

2 tablespoons fresh lime juice

½ teaspoon ground cumin

Salt and fresh ground black pepper

Mix all the ingredients including salt and pepper to taste in a small bowl. Let stand for 10 to 15 minutes to allow the flavors to blend. Store refrigerated.

One option is to substitute the peaches for tomatoes, avocados, oranges with grapes, or mangos. Another option is to substitute parsley for cilantro.

Tomato Salsa

6 peeled seeded tomatoes – diced

2 cloves garlic – diced

½ onion – diced

1 -2 roasted chills- diced

½ teaspoon cumin

2 tablespoons lime juice

Salt and pepper

2 tablespoons chopped fresh cilantro

Mix the ingredients together and allow to sit for 2 hours in refrigerator and enjoy.

Salads

Asian Pear Fennel and Walnut Salad

- 1 fennel bulb
- 1 Asian pear
- 2 ½ tablespoons walnut oil
- ½ teaspoon lemon juice
- ¼ teaspoon salt
- 1/3 roughly chopped roasted walnuts
- ¼ cup freshly grated parmesan cheese

Cut fennel into thin slices, cut the pear in quarters (scoop and core) and then slice in ¼ inch pieces.

Whisk together oil, juice, and salt and add more salt if needed. Arrange the fennel and pears slices on a plate, drizzle a tablespoon of oil mixture over the slices, add walnuts and cheese.

BLT Pasta Salad

Cuisine At Home magazine

- 1 pound dry campanelle pasta
- 1 pound bacon, thick sliced, diced
- ½ cup mayonnaise
- 2 tablespoons minced sweet onion or shallots
- 2 tablespoon minced fresh basil
- 2 tablespoons vinegar
- 2 tablespoon sugar, extra fine granulated works best
- Salt and pepper to taste
- 4 cups chopped romaine lettuce
- 4 cups halved grape tomatoes or chopped tomatoes

Cook the pasta in a large pot of boiling salted water. Cook the paste to the al dente stage and then drain and transfer the paste to a bowl of ice water to cool. Once cooled drain well.

Cook the bacon until crisp either in an oven or in a skillet on the stove top. After the bacon is cooked drain on a papered plate until cook and dice. Reserved about 3 tablespoon of the fat and set aside to cool.

Whisk together the mayonnaise, reserved dripping, shallots, basil, vinegar and sugar in a large bowl, season with salt and pepper. Stir in the cooked pasta, romaine, tomatoes, and bacon, toss to coat.

I made this for a meal we had at Joyce's when Stan and LaVonne were there. Because some of the family members were vegetarians, I left out the bacon and added boiled eggs on the top of the salad. This seemed a little dry to me so I added ¼ cup more mayonnaise, 1 more tablespoon of the following, minced onion, basil, vinegar, and sugar. This seemed to work well. The chopped tomatoes worked well also. I made it for church this way.

Celery Root & Apple with Walnuts & Blue Cheese

½ cup walnuts
¼ cup cider vinegar
2 tablespoons minced shallots
1 tablespoon Dijon mustard
Salt and pepper to taste
6 tablespoon olive oil

Toast walnuts for 8-10 minutes at 350 degrees and allow to cool. Whisk the remaining ingredients. Allow to stand for 10 minutes.

¼ cup blue cheese, crumble

Just before serving peel and dice into ¼ inches pieces 2 celery roots (about ¾ pound each) and peel core, and dice 3 large granny smith apples. Add more salt and pepper if needed and add the cheese and walnuts and pour vinegar mixture over serve

Chicken Salad

½ cup celery - chopped
1 apple - chopped
¼ cup pecans
1 cup chopped chicken
¼ cup salad dressing
1 tablespoon milk or cream
1 teaspoon sugar

Mix salad dressing, milk, and sugar together. Mix the rest in the salad dressing mixture.

Options:

- 1.) Add grapes in place of the apple or along with
- 2.) Use different types of nuts
- 3.) Raisins can be added
- 4.) Use your imagination

Chicken salad (Flock of Geese)

8 boneless skinless chicken breast halves about 2 pounds (cooked and cubed)

2 cups seedless red grapes halved

2 cups salted cashews halved

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

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

1 tablespoon tarragon or white wine vinegar

Lettuce leaves – optional

In a large bowl combine the first 4 ingredients and set aside. In a small bowl mix the mayonnaise, sour cream and vinegar and mix well. Pour the mayonnaise mixture over the chicken mixture. Toss until all chicken is coated. Cover and refrigerated for at least 1 hour before serving. Make 12 servings

Grape Salad

8 oz. cream cheese

8 oz. sour cream

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

Beat the cream cheese and the cream and sugar together & pour over 3 pounds grapes--green & red. Just before serving add $\frac{1}{2}$ cup of brown sugar & $\frac{1}{2}$ cup nuts and mix together. Jeanette used slivers almonds, as that is what she had, you could use pecans. It is good served cool. The sauce is rich & creamy & so on. Received this recipe from Jeanette.

German Potato Salad - Aunt Hattie

1 quart of boiled sliced potatoes
¼ pound bacon
1 medium onion - chopped
1 teaspoon salt
½ cup sugar
1 tablespoon flour
¼ cup vinegar
¾ cup water
¾ teaspoon dry yellow mustard
½ teaspoon pepper

Fry the bacon crisp and cut up into small pieces. Drain off the fat, leaving a little grease to fry the chopped onions. Fry them until tender and transparent. Combine the water and the vinegar together and set aside. Add the bacon, salt, sugar, mustard, pepper and flour to the onions and stir. Pour in the water-vinegar mixture and stir well. Boil until thick. Pour over sliced cooked potatoes. Allow to set for a couple of hours. Heat in a moderate oven until the salad is hot and bubbly.

This is the recipe that Aunt Hattie always brought to summer events. It is a warm potato salad that is sweet, yet tangy. It seems to go good with bratwurst and hamburgers. Aunt Hattie was a good cook and I felt honored to receive her recipe. Dad's sisters were all good cooks, Aunt Caroline, Aunt Hattie, and Aunt Olivia. A lot of good meals were enjoyed around their tables and at the table at the farm.

Linguine, Bacon and Onions

From Lidia's Italian Kitchen

6 ounces bacon
2 tablespoons olive oil
2 large yellow onions sliced thin
1 ½ cups chicken broth
1 pound of linguine
3 egg yolks
1 cup fresh Parmigiano-Reggiano cheese
Coarsely ground black pepper

Bring 6 quarts of salted water to a boiling in an 8 quart pot over high heat. Cut the bacon into small pieces. Heat the olive oil in a heavy skillet over medium heat. Add bacon and stirring until brown about 6 minutes. Remove the skillet from the heat and remove bacon from the skillet. Add onions to the skillet and cook until browned about 4-5 minutes. Add broth and bring to a boil and cooking until the liquid is reduced to half. Stir linguine into the salted water and cook until done stirring frequently about 8 minutes. Combine the linguine and the sauce in a large skillet. Bring to a boil and stir to coat the linguine and add salt. Add more chicken broth as needed to make enough sauce to cover the linguine. Remove from the heat and add the eggs yolks one at a time and tossing well after each yolk. Add grated cheese and then fresh ground black pepper, tossing well and then serve. This makes 6 servings.

I made this for Lora's birthday too bad she was not here to enjoy because it was good. I fried several mushrooms in butter until brown and add them to the sauce just before I added the pasta. Lowell liked it

Mandarin Salad

¼ cup slices almonds
1 teaspoon & 1 tablespoon sugar
¼ head lettuce, torn into bite size pieces
¼ bunch of romaine, torn into bite size pieces
2 med. stalks celery, chopped
2 green onions, thinly sliced
1 can mandarin oranges
Sweet-sour dressing

Cook the almonds and the sugar over low heat, stirring constantly, until sugar is melted and the almonds are coated. Spread on butter waxed paper to cook. Cool and break apart.

Place lettuce and romaine in plastic bag; add celery and onions. Pour dressing into bag and add oranges. Close bag and shake until the lettuce is coated. Add almonds and serve.

Pappardelle With Lemon And Asparagus

From the Cuisine at Home Magazine

1 pound pencil thin asparagus ends trimmed and cut into 3 inch pieces on the diagonal

2 tablespoons Butter

1 cup heavy cream or 1/2 cup cream, 1/2 cup half and half

1 pound fresh or dried pappardelle noodles

2 tablespoons olive oil

Juice of 1 large lemon

Freshly ground black pepper to taste

Pinch of salt

Zest of 1 lemon grated (save a little of the peel to julienne and garnish)

FRESH grated Parmesan cheese

In a kettle of lightly salted boiling water cook the asparagus for 2 minutes just till crisp. Blanch in cold water to stop the cooking. Set aside.

In a saucepan over medium heat, melt the butter and cream. Allow to cook at a very low simmer.

Cook the pappardelle in a kettle of salted boiling water till al dente and drain well. While the pappardelle is cooking, heat the olive oil in a skillet and add the blanched asparagus and the cream mixture and fold in the lemon juice and grated zest and season with salt and pepper.

Add the drained pasta to the sauce and toss well. Serve immediately sprinkled with the julienned zest and Parmesan cheese.

This serves 4 to 5.

Potato Salad

8 hard-boiled eggs, peeled and sliced
4 pounds potatoes, boils with salt in their skins, peeled after cooled, sliced into small pieces.
1 pint mayonnaise
2 tablespoons light sugar
2 tablespoons vinegar
Yellow salad mustard
Milk to thin
Salt and pepper to taste
Paprika for color

Potato Salad

8 hard boil eggs, peeled and sliced
4 pounds of potatoes, boiled with salt in their own skins, peeled after cooled and sliced into small pieces.
1 pint mayonnaise
2 tablespoons sugar
2 tablespoons vinegar
Salad mustard to taste
Milk to thin
Salt and pepper to taste
Combine the last six ingredients and mix well. Mix in the potatoes until even coated and then add the eggs. Sprinkle paprika over the mixture for color.

Spinach Salad with cranberries and Gorgonzola

1 cup pecans, halves
3 quarts baby spinach leaves (about 8 ounces), rinsed and crisped
½ cup dried cranberries
1 cup crumbled gorgonzola (about 4 ounces)
3 tablespoon lemon flavored extra virgin olive oil or regular olive oil plus ½ teaspoon grated lemon peel
1 tablespoon balsamic vinegar
Salt and pepper to taste
In a shallow baking pan bake pecans in a 350 degree oven for 8-10 minutes. Let cool. Tasting is the best way to see if the pecans are roasted enough.
In a large bowl, gently mix spinach, pecans, cranberries, crumbled gorgonzola, olive oil and vinegar. Season the salad with salt and pepper to taste.

Spicy Applesauce Mold

- ½ cup red cinnamon candies
- 1 (3 oz.) package flavored gelatin "Jell-O"
- 1 cup boiling water
- 1 cup applesauce

Dissolve the candies and the Jell-O in water. Stir until all is dissolved then stir in applesauce. Chill until set.

I could never make Jell-O that would either set up at all or it would set up way too strong. This is one of the few recipes with Jell-O that I could make. I like it with ham or chicken. It has a spicy - sweet taste.

Spiral Pasta Salad

David Smith's mother's recipe

Not tried yet

- 1 pounds tri-color spiral pasta
- ½ of a large onion, chopped
- 1 English cucumber, quartered and sliced thin
- 1 small can black olives, drained
- 1 green pepper, chopped

Dressing

- 2/3 cup canola oil
- 1 cup vinegar
- 2 tablespoon prepared yellow mustard
- 1 ½ cup sugar
- 1 teaspoon salt
- ¾ teaspoon garlic salt

Cook the pasta until tender and then drain. Prepare the vegetables and add to the cooled pasta. Mix together the dressing and pour over the pasta mixture and refrigerate for 6 to 12 hours and serve.

Miranda made this a couple of times for different events and it is very good on a warm day. David received it from his mother.

Sliced cucumber Salad

Slice cucumbers and place in an ice water bath. Combine equal parts sugar and vinegar. Stir the mixture until the sugar is dissolved. Add an equal amount of sour cream and sprinkle with fresh ground pepper

Drain the cucumber and pour the vinegar mixture over the cucumbers. Refrigerate until ready to eat and will keep for about 2 weeks.

Spinach Salad with Strawberries

Dressing:

- ½ cup sugar
- 1 tablespoon poppy seeds
- 1 ½ tablespoon minced onion
- 2 tablespoons of sesame seeds
- ¼ teaspoon paprika
- ½ cup olive oil
- ¼ cup raspberry vinegar

Wash spinach and drain well. Slice strawberries. Combine the two and just before serving pour on the dressing to taste.

We first had the salad when we were in Japan. One of Erik's students prepared it for us because she had learned the recipe from her host family while in Canada. She thought we would enjoy some food from home. She was very thoughtful. We had this recipe or similar to it when we were in Juneau. Loretta prepared it for us on Easter 2004. It is simple yet good.

Sweet Potato Apple Salad

Not tried yet

- 6 medium sweet potatoes (about 2 1/2 pounds)
- 1/2 cup olive or vegetable oil
- 1/4 cup orange juice
- 1 tablespoon sugar
- 1 tablespoon cider or white wine vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon finely chopped onion
- 1 1/2 teaspoons poppy seeds
- 1 teaspoon grated orange peel
- 1/2 teaspoon grated lemon peel
- 2 medium tart apples, chopped
- 2 green onions, thinly sliced

In a large saucepan, cook the sweet potatoes in boiling water until just tender, about 20 minutes. Cool completely. Meanwhile, in a jar with a tight-fitting lid, combine the next nine ingredients; shake well. Peel potatoes and cut into 1/2" pieces. In a 4 quart bowl, layer a fourth of the sweet potatoes, apples and onions; drizzle with a fourth of the salad dressing. Repeat layers three times. Refrigerate for 1-2 hours. Toss before serving. Yield: 8-10 servings.

Winter Salad with Oranges, Fennel and Pomegranate

For the Salad:

- 1 head butter or romaine lettuce
- 3-4 medium oranges
- 1 large pomegranate, arils removed
- 1 medium to large fennel bulb, thinly sliced

For the Dressing:

- 1 tablespoon white balsamic or white wine vinegar
- 1 tablespoon fresh squeezed orange juice
- 4 tablespoons olive oil
- 1/4-1/2 teaspoon salt
- 1/8 teaspoon pepper
- Pinch sugar

Wash, dry, and tear the lettuce into bite sized pieces. Set aside.

Remove the peel and pith from the orange by cutting the top and bottom off, and then cutting away the remaining peel around the middle portion. Cut the orange into sections or into rounds.

Salad may be prepared in a large glass bowl, platter, or on individual serving plates. Layer the salad as follows: lettuce, fennel slices, orange, lettuce fennel, and orange - repeating until all of these three ingredients have been used. Top with pomegranate arils.

To prepare the dressing, whisk the vinegar, juice, oil, salt, pepper, and sugar together. The dressing can be served alongside the salad.

Vegetables

Roasted Asparagus

2005, Ina Garten

2 pounds fresh asparagus
Good olive oil
Kosher salt, plus extra for sprinkling
Freshly ground black pepper

Preheat the oven to 400 degrees F. Break off the tough ends of the asparagus and, if they're thick, peel them. Place the asparagus on a baking sheet, drizzle with olive oil, then toss to coat the asparagus completely. Spread the asparagus in a single layer and sprinkle liberally with salt and pepper. Roast the asparagus for 25 minutes, until tender but still crisp. This recipe serves 8.

Brussels Sprouts Roasted

The Barefoot Contessa Cookbook

1 1/2 pounds Brussels sprouts
3 tablespoons good olive oil
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
Preheat oven to 400 degrees F.

Cut off the brown ends of the Brussels sprouts and pull off any yellow outer leaves. Mix them in a bowl with the olive oil, salt and pepper. Pour them on a sheet pan and roast for 35 to 40 minutes, until crisp on the outside and tender on the inside. Shake the pan from time to time to brown the sprouts evenly. Sprinkle with more kosher salt, and serve immediately.

I tried these and they were bitter but I could only find sprouts that looked not so fresh. I would like to try this recipe again.

Cheesy Potato Casserole

Ore-Ida company recipe

- 1 (10 ounce) can condensed cream of chicken soup
- 2 cups sour cream
- ½ teaspoons salt
- ¼ teaspoon ground pepper
- 2 cups shredded cheddar cheese
- 1/3 cup sliced green onion
- 1 (30 ounce) package Ore-Ida hash brown, thaw, about 6 cups
- 2 cups crushed corn flakes
- ¼ cup butter, melted

Preheat an oven to 350 degrees F and grease a 13 X 9 inch baking dish. In a large bowl, whisk together the first 4 ingredients and then stir in the cheese and the potatoes. Pour the potato mixture in the baking dish. In a small bowl mix the corn flakes and the butter together and sprinkle on top of the potato mixture. Bake uncovered for about 45 minutes or until it is hot and bubbly. Allow the dish to rest for about 5 minutes before serving. Garnish with sliced green onions if desired. This recipe makes about 8 servings.

Celery Root

What to do with it.

It is a root ball. It smells a little like celery. It tasted like celery and parsley. It can be eaten raw after it is washed and peeled as in salads. It is wonderful in soups and stews.

Replace half of the potato with celery root that has been peeled and cut in to chunks. Boil together with salt until both are tender. The celery root should be cut in smaller chunks than the potato so that it cooks evenly. Drain the potato celery root mixture and mash and adding salt pepper to taste. Pour a little butter over and serve. Brown butter with finely sliced fresh sage and pour over the potato celery root mixture instead of plain melted butter for a different favor.

Like the potato, peeled celery root turns brown, so drop it in a bowl of cold water or wait to peel it until just before it is needed.

Eggplant Fried

Bob Mosley's eggplant recipe

Batter for the eggplant -French pancake s

$\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking powder
2 eggs, beaten
 $\frac{2}{3}$ cup milk
 $\frac{1}{3}$ cup water
 $\frac{1}{2}$ teaspoon vanilla

Sift together the dry ingredients. Make a well in the center and pour the liquid ingredients in to it. Combine then with a few swift strokes. Ignore the lumps; they will take care of themselves. Cook as a crepe or as a battery for the eggplant.

Preparing the eggplant

Slice the eggplant thinly and place on a cookie sheet lined with paper toweling. Lightly salt each slice and turn and salt the other side. Allow to sit for a while and absorb the liquid that forms.

Heat a pan with about 1 to 2 inches of oil in it. When hot. Dip the eggplant slicing into the batter and quickly pour in the hot oil. Turn the slice over and fry to a golden brown. Serve right away either plain or with honey.

Baked Fennel with Parmesan

- 2 fennel bulbs
- 1 tablespoon butter
- 3/4 cup half-and-half cream
- 3/4 cup crème fraîche
- 1/4 cup grated Parmesan cheese

Preheat the oven to 400 degrees F (200 degrees C). Cut the base off of the fennel bulbs, and cut a cone shape into the base to remove the core. You can see the core because it is whiter than the surrounding green. This is optional, but helps the fennel cook faster. Slice the fennel vertically (upright) into 1/4 inch thick slices

Melt the butter in a large skillet over medium heat. Add the fennel, and fry for about 5 minutes. Stir in the half-and-half and crème fraîche until well blended. Transfer to a shallow baking dish. Sprinkle Parmesan cheese over the top

Bake for 30 minutes in the preheated oven, or until the top is golden brown and the fennel is tender enough to pierce with a fork.

If you cannot find crème fraîche in the store, 1/2 cup of heavy cream and 1/2 cup of sour cream is an ok substitute.

Braised Fennel with Pastis

- 2 large bulbs fennel (about 2 1/2 pounds total)
- 2 tablespoons olive oil
- Kosher salt and fresh ground pepper
- 2 tablespoons pastis
- 3/4 cup chicken broth

Trim off the stalks and trim off the dill like leaves and set aside the leaves. Cut the bulb in quarters lengthwise, each portion should be intact with the core and about 2 to 3 inches wide. Set a large skillet over medium heat and add oil (swirling it to cover the bottom of the pan. Add the fennel flat side down, season with salt and pepper and turn up the heat. Turn each side and with each turn salt and pepper. The total time of browning should be about 10 minutes.

Lower the temperature to medium and cool the pan and add the pastis. Allow the pastis to evaporate before adding the broth. Lower the temperature to simmer and simmer for 30-40 minutes until tender. Adding more liquid as needed. If the braising liquid looks watery reduce the liquid to a syrup consistency. Drizzle the syrup over the fennel. Sprinkle leaves over the dish and season to taste with salt and pepper.

Fried Green Tomatoes with Mushroom and Fresh Tomatoes

Green Tomatoes

- ¼ cup all-purpose flour
- ¼ cup yellow cornmeal
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- Dash of sugar
- 16 (½ inch thick) slices of green tomatoes (About 3 green tomatoes)
- 1/3 cup milk

Gravy

- 1 tablespoon butter
- 1 cup chopped mushrooms
- ½ cup chopped onions
- 2 cups finely chopped peeled red tomatoes
- ¼ teaspoon salt
- ¼ teaspoon pepper
- Preheat oven to 400 degrees.

To prepare the green tomatoes, making sure that the tomatoes are real green and have not started to turn, slice them about ½ inches. Combine the flour through the sugar in a shallow dish. Dip the tomato slices in the milk and dredge in the flour mixture. Lightly coat each side with cooking spray.

Place a baking sheet in the oven to get hot for 5 minutes. Remove from oven and quickly place the tomato slices on the hot baking sheet. Bake for about 25 minutes turning after 15 minutes.

To prepare the gravy, melt butter in a medium saucepan over medium heat. Add mushrooms and onions, cooking them for about 4 minutes until tender, stirring frequently. Add the chopped tomatoes and bring to a boil. Cook for about 10 minutes or until most of the liquid is evaporated. Stir in the salt and pepper.

This makes about 4 servings and is served by spooning the gravy over the tomatoes. But I like to serve them separate so people can put the gravy over themselves. If there are leftovers, they can be warmed up easily by putting the tomatoes in an oven to heat and the gravy in the microwave.

French Fries

From the magazine Cuisine at Home

2 pounds of russet potatoes

Vegetable oil

Trim the potatoes and slice them into ¼ inch planks of potatoes. Rinse them in cold water or place in a bowl of cold water for at least ½ hour. Pat the potatoes dry just before frying. To fry, use a heavy large pot. Heat oil to 325 degree and fry the potatoes in small batched. Keep the oil at close to 325 degree as possible. Fry the potatoes for 4 – 5 minutes or until soft but not brown. This step is to parboil the potatoes. Drain and chill for about 1 hour or more.

Reheat the oil at 375 degrees. Add the potatoes in small batches and cook for 2-3 minutes or until golden. The fries will brown quickly. During the second frying stir the potatoes often for even browning.

Drain the fries in paper toweling and season with salt or other seasoning.

Green Bean Schnitzel

3 cans green beans, drained

1 cup sugar

½ cup vinegar

1 medium onion, chopped

4 slices bacon, chopped

Fry bacon and onion till tender. Remove all but a tablespoon of fat from the fry pan. Add sugar and vinegar. Stir until dissolved. Add green beans. Simmer for an hour. And this serves 6.

This is the green bean dish that Loretta makes for special occasions. We had it on Easter 2004. It is a southern dish that is wonderful.

Garlic Mashed Potatoes

Serves 4

Avoid using unusually large garlic cloves, which will not soften adequately during toasting. Yukon Gold, red, russet, or white potatoes can be used--each turns out a different texture. For smooth mashed potatoes, a food mill or potato ricer fitted with the finest disk is the best choice. For chunky mashed potatoes, use a potato masher, decrease the half-and-half to $\frac{3}{4}$ cup, and mash the garlic to a paste with a fork before you add it to the potatoes.

22 small to medium-large garlic cloves (about 3 ounces, or $\frac{2}{3}$ cup) from 2 medium heads garlic, skins left on

2 pounds potatoes, unpeeled and scrubbed

8 tablespoons (1 stick) unsalted butter, melted

1 cup half-and-half, warm

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

Ground black pepper

1. Toast garlic, covered, in small skillet over lowest possible heat, shaking pan frequently, until cloves are dark spotty brown and slightly softened, about 22 minutes. Take off heat, let stand, covered, until fully softened, 15 to 20 minutes. Peel the cloves and, with paring knife, cut off woody root end and set aside.

2. While garlic is toasting, place potatoes in large saucepan and cover with 1 inch water. Bring to boil over high heat; reduce heat to medium-low and simmer until potatoes are tender (a paring knife can be slipped into and out of center of potatoes with very little resistance), 20 to 30 minutes. Drain.

3. Set food mill or ricer over now empty but still warm saucepan. Spear potato with dinner fork, and then peel back skin with paring knife. Working in batches, cut peeled potatoes into rough chunks and drop into hopper of food mill or potato ricer along with peeled garlic and process or rice potatoes into saucepan.

4. Stir in butter with wooden spoon until incorporated; gently whisk in half-and-half, salt, and pepper to taste. Serve immediately.

Garlic Mashed Potatoes with Smoked Gouda and Chives

Not tried yet

In this variation, smoked Gouda and chives give the garlic mashed potatoes an irresistible flavor.

Follow recipe for Garlic Mashed Potatoes, reducing salt to 1 $\frac{1}{4}$ teaspoons and stirring in 4 ounces grated smoked Gouda cheese (1 cup) along with half-and-half; set pot over low heat and stir until cheese is melted and incorporated. Stir in 3 tablespoons chopped fresh chives.

Olive Oil Braised Fennel and Carrots with orange-tarragon vinaigrette

From the Cuisine At Home Magazine

- 1 cup water
- 1/3 cup extra virgin olive oil
- 1 tablespoon sliced garlic
- 1 teaspoon kosher salt
- 1 fennel bulb (about 1 pound)
- 8 ounces carrots peel, cut into sticks

Combine the water, oil, garlic and salt in a large saucepan. Cut the fennel into wedges about an inch thick. Keeping the root intact helps keeps the fennel together. Add the fennel and carrots bring them to a boil and reduce to medium heat, covered until vegetables are tender (about 15 minutes). With a slotted spoon transfer vegetables to a serving bowl and keep warm. Increase the heat and reduce the liquid in the saucepan to about a 1/3 of a cup. Strain the liquid which should be mostly oil into a cup.

Vinaigrette

- 2 tablespoon of rice vinegar
- 1 teaspoon orange zest, minced
- ¼ teaspoon sugar
- Salt and pepper to taste
- 1 tablespoon chopped fresh tarragon
- 1 orange, sliced into segments
- 10 dry-cured kalamata olives, pitted and halved
- Fennel fronds

Whisk vinegar, zest, sugar, salt and pepper into braising liquid, and then add the tarragon. To keep the tarragon bright green and fresh add it to the vinaigrette last. Top the braised vegetables with orange segments and olives and then drizzle the vinaigrette over the vegetables and garnish with the fennel fronds. The vegetables can be doubled without doubling the vinaigrette and it will be great.

I served this for the first time at the dinner for my night quilt class (January 2008). Everyone seemed to enjoy it. The combination of flavors and textures were very nice.

Potatoes – Helen's recipe

8 good size potatoes, peeled and cooked
8 ounces sour cream
8 ounces cream cheese
¼ teaspoon garlic powder
2 teaspoon salt
¼ teaspoon onion salt
¼ cup parsley chopped

Mash all together and refrigerate. This recipe can be fixed a couple of days before and heat before serving. Bake in a 350 degree oven for 30-45 minutes. Grated cheese can also be added to the top before baking.

Potatoes-Roasted Potatoes with Garlic and Rosemary

¼ cup olive oil
4-5 garlic cloves, smashed
1 tablespoon chopped fresh rosemary
2 pound potatoes (2 pints canned potatoes)
Coarse salt and fresh ground black to taste

Preheat oven to 450 degree F with a rack on the lower third of the oven. Bring 6 quarts salted water to a boil in a large saucepan. Heat oil and rosemary on a large baking sheet (with sides) by placing the pan on the stovetop over medium-low heat; do not allow the garlic to brown.

Boil potatoes in water for one minute. Transfer to the baking sheet on the stove with a slotted spoon. Stir the potatoes in the oil to coat.

Roast potatoes in oven on lower rack for 20 minutes. Carefully toss them with a spatula, and then roast another 10 minutes, or until cooked through, browned and crisp. Season the potatoes with sea salt and freshly ground black pepper.

Mashed Potato Hot Dish – Mom's

6 pounds potatoes
8 ounce cream cheese
1 cup sour cream
2 teaspoons onion salt
1 teaspoon salt
1/2 teaspoon pepper
1 egg
2 tablespoons butter.

Cook potatoes and mash (no lumps) add rest of ingredients except butter. Mix and let cool. Put in buttered 9 X 13 inch pan or casserole, dot with butter. Sprinkle paprika over the top.

Roast Chiles

Place chilies in a broiler or on the grill turning often. The skins will turn black and blister. Remove and place them in a plastic bag and allow to sit for 10-15 minutes to steam. Peel and chop. Cover and refrigerate. They can be kept for a couple of weeks in the refrigerator or three months in the freezer. Not every shred of peel or seed needs to be removed.

Tomatoes, Slow Roasted

From Cooking Light Magazine

- 1 tablespoon sugar
- 1 tablespoon extra-virgin olive oil
- ½ teaspoon salt
- ½ teaspoon dried basil
- ½ teaspoon dried oregano
- ¼ teaspoon freshly ground black pepper
- 4 pounds roman tomatoes

Preheat oven to 200 degree F. Combine all the ingredients in a large bowl and gently toss to coat all the tomatoes. Arrange on a cookie sheet with sides and lined with parchment paper. Roast at 200 degree F for 7.5 hours.

The slow roasting concentrates the sweetness and the flavor of the tomato. I use it on pizza, and Focaccia. I also added to my spaghetti sauce and anything that cooked tomatoes taste good on. It was recommend that the slow roasted tomatoes are good on pasta with extra-virgin olive oil.

Twice Baked Sweet Potatoes

- 4 medium sweet potatoes (about 2 pounds)
- 1/3 cup buttermilk
- 1/3 cup milk as needed
- 4 tablespoon butter
- ¼ teaspoon salt
- Fresh ground pepper
- ½ cup marshmallows for garnish

Scrub and halve t lengthwise the sweet potatoes. Adjust the oven rack to the lowest position and heat to 400 degrees F. Place the potatoes cut-side down on some foil or parchment paper. Bake until fork-tender, about 30 minutes. Let cool slightly. Holding the potatoes with a hot pad, scoop out the potato flesh and put it in the blender or food processor, leaving about ¼ inch shell. Repeat for all the potatoes. With eh motor running add both the milks to the potatoes. Add the butter, then process some more, adding enough milk to make the potato mixture silky smooth. Add salt and pepper to taste. Spoon the puree mixture into the potato shells. Sprinkle marshmallow over the potatoes. Place on the baking sheet and bake until hot and the marshmallow have brown to a golden brown, 10-012 minutes.

Baked Sweet Potatoes with Orange Caramel Glaze

Not tried yet

3 pounds sweet potatoes
2/3 cup brown sugar
1/2 teaspoon salt
8 tablespoons butter
2 tablespoons cornstarch
1/4 cup orange juice
1 teaspoon orange zest
2 dashes cinnamon
1/2 cup water
1/2 cup coarsely chopped pecans

Bring a large stock pot full of water to boil. Peel the sweet potatoes. Place the sweet potatoes in the boiling water, and boil until tender (but not mushy). The time will depend on the size of your potatoes, but start out with 10 minutes, adding 3 minutes at a time until they're ready. They should pierce easily with a fork, but not be mashing consistency. Cool the potatoes until they can be handled

Cut 1 1/2"-thick round slices from the potatoes, and cut each slice into quarters. Spray a 9" square pan with cooking spray. Place the potatoes in the pan. Heat the oven to 350

Meanwhile, bring the brown sugar, salt, cinnamon, zest, 1/2 cup water, and butter to a boil in a saucepan, stirring. Dissolve the cornstarch in orange juice in a small bowl and gradually whisk it into the boiling syrup. Cook, whisking constantly, until the syrup thickens to the consistency of heavy cream. Pour the syrup over the potatoes, and bake covered, spooning glaze over the potatoes once after about 15 minutes, until the glaze thickens enough to coat the potatoes, about 30-40 minutes total. Check the tenderness of the potatoes before removing them from the oven, as baking times can vary due to oven temperature and elevation. Sprinkle with nuts. Let cool for 5 minutes before serving

This recipe is great because the potatoes can easily be prepped a day in advance, giving you less to do on the big day. Then, all you need to do is just make the sauce and pop them into the oven

Miscellaneous Vegetable Stuff.

Caramelized Onions

1 tablespoon oil
8 ounces chopped or sliced onions
1/8 teaspoon salt
1/2 teaspoon sugar
2 teaspoons balsamic vinegar

In a large skillet heat oil over medium high heat and then add onions. Cook onions for 5 minutes or until the onions start to brown, stirring frequently. Stir in the sugar and salt and reduce the heat to medium. Cook until the onions are golden brown and tender. Add a tablespoon of water at a time to prevent onions from sticking. Remove from the heat and add the vinegar.

Cranberry Orange Relish - Fresh

1 package (12 oz.) fresh or frozen cranberries
1 medium orange
3/4 or 1 cup sugar

Slice the unpeeled orange into eighths and remove the seeds. Place half of the cranberries and the orange slices into a food processor. Process until the mixture is evenly chopped. Transfer in a bowl and repeat the process with the rest of the orange and cranberries. Transfer this into the bowl with the first processed orange/cranberry mixture. Stir in the sugar to the desired sweetness. Store in refrigerator or freezer and this makes up to 2 1/2 cups. This may also be made using a grinder instead of a food processor.

I really like this recipe, but Lowell does not like it. It goes so well with chicken or turkey and even pork. Mom used to make this a lot in the winter. It is sweet yet has a tart taste too.

Garlic and Garlic Scapes

Scapes are the thick stalk that grows above the leaves. Removing the scapes is said to make the heads of the garlic larger. Garlic scapes are sliced straight across and sautéed, roasted or stewed as you would for garlic. The taste is a delicate garlic favor. Or puree the raw scapes in olive oil and use like pesto as a pasta sauce as a condiment for grilled chicken.

Garlic heads or cloves

Simmer garlic cloves in a sauce pan with olive oil. Allow to simmer until tender about 15 to 20 minutes. The olive oil is infused with the garlic as an added bonus.

Roast the head of the garlic is best done when fresh. Remove the loose outer skin but leave some. Cut off the top to expose the cloves. Set in a baking dish or foil, drizzle with olive oil and roast covered for 45 minutes at 350 degree or until tender. Squeeze the cloves out when cool enough to handle. This can be used as a topping of pizza, spread on bread or toast with olive oil, mash into pan meat juices after the meat is cooked to add flavor to the gravies, and to work into soft cream cheese for a spread or pasta topping.

Garlic Oil – Roasted

This can be used in vinaigrettes, searing fish, add to vegetables for added favor and dipping oil for breads. It will keep 2 weeks refrigerated.

Preheat the oven to 350 degree. Place 6 large garlic cloves, peeled and halved and 1 tablespoon oil in an ovenproof small skillet and stir to coat. Roast is oven until the garlic is golden. Shake the pan occasionally and bake for about 15 minutes. Add extra olive oil about 1 cup to the skillet and cool. Transfer oil and cloves to a jar and seal tightly. This can be refrigerated up to 2 weeks, use only the oil.

Garlic Scape pesto

Not tried yet

10 large garlic scapes

1/3 cup unsalted pistachios

1/3 cup finely grated Parmigiano-Reggiano

Kosher salt and black pepper

1/3 cup extra-virgin olive oil

Puree the garlic scapes, pistachios, Parmesan, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a food processor until very finely chopped. With the motor running, slowly pour the oil through the opening. Season the pesto with salt and pepper to taste. (The pesto keeps in the fridge, covered, for 1 week or frozen for a month.)

Garlic scapes are the soft, lime-green-colored stems and unopened flower buds of hard-neck garlic varieties. Scapes have a mild garlic flavor and a slight sweetness, which makes them a prized addition in the kitchen. You can find them in the early summer and mid-fall at farmers' markets. If you grow your own garlic (which is easy), trim the scapes off before their flowers open. This forces the plant to focus on bulb production and increases the size of the garlic cloves.

Fennel – ways to fix

This vegetable can be used raw or cooked (braised, fried, baked, or grilled). The raw has a crunchy crisp cool flavor of anise. Cooked it is soft and has a licorice flavor. It parts well with onions, leeks and tomatoes. Seasonings that go with it are olive oil, lemon, balsamic vinegar and pastis.

Parboil fennel slices and place in a baking dish with tomato sauce or cream. Top with bread crumbs tossed in olive oil and grated parmesan cheese and bake until tender and bubbly.

Grill blanched wedges of fennel, drizzle with balsamic vinegar and serve as a side dish or in pasta.

Thinly sliced fennel can be added to salad.

Cook thin sliver of fennel slowly cooked in oil until caramelized can be used to top a pizza.

Dip thinly sliced fennel in lightly whisked egg whites, dredge in seasoned flour or bread crumbs or cornmeal, and fry. Sprinkle with salt and lemon juice and eat.

Add fennel to soups and stew. Also fennel can be added to risotto, add the chopped fennel, leeks, or onions to the pan before adding the rice.

Potato Facts

Russets are great for baking and mashing because of their high starch and low moisture content. They also make good thickening for soups and stews. Because of this they do not hold up during cooking for such dishes as scalloped potatoes or hash browns. Because of their high starch they make the perfect French fries. As the potato fries it seals the surface and prevents the fries from absorbing cooking fat, (crisp exterior and the dry fluffy interior).

Yukon gold have less starch and a creamier texture. The mashed potatoes will be creamier and not as light and fluffy. They are considered a multi-purpose potato.

The red skinned potato is considered waxy. They have high moisture, low starch and the flesh is more translucent and firm. They also contain more sugar so they hold their shape more. That quality makes them good for boiling, sauté, roasting, and for use in salad.

Potatoes should not be refrigerated because the starches will turn into sugars. If the potato has been in cold storage the sugars can be converted back into starch by storing them at room temperature for a few days.

Maple Butter

From the Fine Cooking Magazine

½ pound butter

1 ½ cups maple syrup

Cut the butter into chunks and freeze. Test the accuracy of the candy thermometer by putting it in a small pot of boiling water. If it doesn't read 212 degrees F, factor in the difference.

Set the frozen butter chunks beside the stove. Put the syrup in a 3 quart or larger stainless steel saucepan and rub the side with a bit of butter to prevent boil over's. Boil the syrup without stirring until the candy thermometer reads 234 degrees F. (8 to 10 minutes once the syrup starts to boil.)

Take the sauce pan off the heat and add the butter and salt, stirring constantly with a wooden spoon until butter melts completely. Pour into a bowl and beat on medium speed until the mixture cools. It will look light in color and creamy; this takes about 5 to 10 minutes. Pour into jars and refrigerate. This mixture can be frozen.

Mixed Berries with Vanilla Bean Syrup

From the "Fine Cooking" Magazine

- ½ vanilla bean
- ¼ cup granulated sugar
- ¼ cup water
- 2 cup fresh raspberries
- 2 cups fresh blackberries
- 1 cup strawberries

Split the vanilla bean in half lengthwise with a sharp knife and scrape out the seeds. Put the seed and the pod into the sugar mixture and cook over medium heat until the sugar is dissolved. Reduce the heat to low and simmer for about 7 minutes to let the vanilla infuse. Strain and let cool. Refrigerate until completely cool.

Rinse the berries and spread them into a single layer to dry. Just before serving hull the strawberries and cut them into quarters. Combine the berries into a serving bowl and pour just enough syrup to lightly coat about 3 tablespoons.

Pesto

- 2 cloves ground garlic
- 1 cup basil leaves (cut into small pieces)
- 1 cup Parmesan cheese (grated thin)
- ½ cup walnuts or pine nuts optional
- ¼ cup olive oil
- Peeled tomato optional
- Salt and pepper to taste

Add olive oil to the garlic and mix, then add the cheese, then the basil and finally the tomato. Mix between each addition. The pesto should be a green paste with bites of tomato if used. Use for soup and sauces. I do not put the tomatoes in if I am going to freeze because it makes the pesto mushy.

Roasted Garlic Mayonnaise

From the Cuisine at Home magazine

- 1 head of garlic
- 1 tablespoon olive oil
- 1 cup mayonnaise
- Juice of half lemon

Preheat oven to 400 degrees. Trim off the top of the garlic to expose the cloves. Place the head on a foil with oil and seasoning. Wrap in two layers of foil and bake for about 30 minutes or until soft. Cool slightly and squeeze the cloves into a bowl with mayonnaise and lemon. Mash the cloves into the mayonnaise to combine, cover and chill. It makes about a cup.

This is good with fries and also different types of meat.

Roasted Garlic Oil

Use the oil in vinaigrettes, searing fish; add to vegetables for added flavor, and for dipping bread.

Preheat the oven to 350 degrees. Place 6 large cloves of garlic, peeled and halved and 1 tablespoon of olive oil into an oven proof small skillet. Stir to coat the garlic with the oil. Roast in the oven until the garlic is golden, shaking the pan occasionally for about 15 minutes.

After baking is done add about a cup of olive oil skillet and cool. Transfer the oil and garlic to a tightly sealed container and refrigerate up to 2 weeks. Use only the oil.

Main Dishes

Chicken/ Duck

Bacon Wrapped Chicken

5-6 chicken breasts cut in half

1 pound bacon

½ cup Worcestershire sauce

¼ cup soy sauce

2 teaspoon garlic pepper

1 teaspoon fresh ground pepper

Combine the last four ingredients in a container big enough to hold the sauce and chicken. In place of the garlic pepper garlic powder maybe used or 2 cloves of fresh garlic minced. Wrap the chicken with bacon strips and secure with a non-colored toothpick. The colored toothpicks leave their color behind. Also chicken tenders can be used, cutting off the tips so they do not burn. Place chicken in the sauce, making sure that the chicken gets coated. Place in the refrigerator for at least 6 hours. Overnight makes the flavor in the chicken very strong. Cook over a medium hot grill until the juices run clear, about 20 to 30 minutes.

We served this at Katie and Isaiah's wedding rehearsal dinner. It was very good. It was not dry.

Bierocks (also known as Runzas)
From the Cooking Light Magazine

Filling:

- ¼ cup chopped onion
- ½ pound ground turkey
- Oil
- 2 cups finely shredded cabbage
- ½ teaspoon ground pepper
- ¼ teaspoon salt

Dough:

- ¼ cup sugar
- 1 package dry yeast (about 2 ¼ teaspoons)
- ½ cup warm water
- ½ cup 1 % low fat milk
- ¼ cup oil
- ¾ teaspoon salt
- 2 large eggs
- 4 cup bread flour

Prepare the filling by cooking the onion and turkey in a large skillet with a little oil. Cook over a medium high heat until turkey is brown. Stir to crumble the turkey and add cabbage. Cook the cabbage until it wilts and stirring constantly. Add pepper and salt. Cover and chill.

Prepare the dough by dissolving the yeast in the warm water and sugar. Allow the mixture to sit for about 5 minutes. Stir in the milk, oil, salt and eggs. Lightly spoon the flour into the mixture and stir to form a soft dough.

Place the dough in a large oiled bowl; turn the dough so that the dough is covered with oil. Cover and let rise in a warm place until doubled in size. Punch the dough down and allow to sit for about 5 minutes.

Divide the dough in half. Roll each half into a 10 ½ inch by 7 inch rectangle. Cut each rectangle into 6 squares that measure 3 ½ inches. Working one portion at a time, spoon about ¼ cup of filling into the center of each square. Bring opposite corners to the center and pinch the corners together. Pinch the 4 edges together to seal. Place the Bierocks seam side down on a large cookie sheet that is covered with parchment paper. Cover and allow to rise for about 20 minutes.

Bake the Bierocks at 375 degrees for about 15 minutes. The Bierocks should be browned on the bottom and sound hollow when tapped. Remove the Bierocks from pan and cool on wire racks. This recipe yields 12 Bierocks. These can be frozen after they are cooked completely, cooled and then wrapped. Freeze up to 3 months. To eat them place the Bierocks in a 350 degree oven for 15 minutes.

I also added a couple of spices to the meat, such as 5 spice powder, red pepper flakes. Adding more spices, cheese, using sausage instead of turkey and or using roasted chilies would be good also.

Brined and Bricked Chicken – Cuisine at Home Magazine

Prepare the chicken by removing the backbone and the keel bone in the breast of the chicken, To make sure the legs cook through, cut each halfway into the knee joint. The bird should lay flat.

Prepare the brine:

- 4 bags of tea
- 4 cups of boiling water
- 1 cup of brown sugar
- ½ cup salt
- 8 cups of ice
- 2 limes, halved and juiced
- ¼ cup chopped fresh mint

Steep tea bags in boiling water for 5 minutes and cover. Remove the bags. Whisk in sugar and salt until dissolved. Add ice, lime juice and lime halves and mint. Place chicken in brine and refrigerate cover for two hours. I like using a large plastic bag that is in a large bowl.

Prepare the rub:

- 2 tablespoon chili powder
- 2 teaspoons ground cinnamon
- 2 teaspoons dried thyme
- 1 tablespoon pepper
- 1 teaspoon cayenne

Blend all the ingredients for the rub together. Remove the chicken from the brine and massage both sides with the rub before grilling. The bird can sit for a couple of hours in the refrigerator until the grill is ready

Prepare the glaze:

- ½ cup maple syrup
 - ½ cup white vinegar
- Whisk syrup and vinegar together.

Wash 2 bricks and wrap them with 2 layers of heavy-duty aluminum foil. Spray the bricks with Pam to prevent sticking. Preheat the grill. The chicken will be grilled over a medium heat (about 350 degrees – holding hand over heat for 4 seconds is about 350 degrees).

Spray the chicken with Pam before placing on grill, skin side down. Set bricks on the chicken until brown about 5-10 minutes. Flip chicken over and replace the bricks and grill for another 20-25 minutes. The internal temperature should reach 155 degrees.

Glazing the chicken is done in the last 10 minutes of cooking. Glaze ever 2-3 minutes until the bird's internal temperature is 160 degrees. Take off the grill and allow to rest.

The weight of the bricks helps accelerate the cooking of the bird. Also the splitting and making as flat as possible also help the bird cook faster. The bricks should be placed evenly. The flares should be controlled.

Chicken Cilantro

- 1 small onion - chopped
- 1-2 clove garlic - chopped finely
- 2 tablespoon Olive oil
- 2 tablespoon margarine
- 4 chicken breast- skinned & cut into 1 inch piece
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 teaspoon parsley
- 2 teaspoon cilantro

Cook & stir onion and garlic in margarine and oil in 10-inch skillet until onions are tender. Add chicken, salt & pepper. Cook and stir over medium high heat until 5 minutes. Stir in parsley and cilantro. Pour pan juices over chicken to serve. Garnish with lemon wedges.

Chicken Cordon Bleu Bake

From "the Cooking Mom" recipe book

Not tried yet

- 6 boneless chicken breast halves
- Salt and pepper
- ¼ pound shaved deli ham
- 6 slices Swiss cheese
- 2 cans (10.75 ounces) cream of chicken soup
- 2 ¼ cups milk
- 1 cup sour cream
- ¼ cup dry white wine
- 1 stick butter
- 2 boxes (6 ounces) chicken stuffing mix

Preheat oven to 325 degrees F. Spray a 9" X 13" baking dish with cooking spray or grease it well. Place the chicken on the bottom of the baking dish and season with salt and pepper. Top each chicken breast with a few slices of ham and a slice of cheese. In a bowl, whisk together the cream, soup, wine, and milk, and pour over the chicken. Sprinkle the dry stuffing mix on the top of the chicken. Drizzle the butter over the top of the stuffing. Cover with foil and bake for about 1 hour. Remove the foil and bake for another 15-30 minutes.

Chicken Divan Crepes

¼ cup butter
¼ cup flour
2 cups chicken broth
2 teaspoon Worcestershire sauce
3 cups grated cheddar cheese
2 cup sour cream
2 (10 ounces) pkgs. frozen broccoli spears or 1 ½ lbs. broccoli cooked and drained

2 cups chicken, cooked and chopped

12 cooked crepes

Over medium heat, melt butter in small saucepan. Stir in flour and cook until bubbly. Add broth and Worcestershire sauce; cook stirring until thickened. Add 2 cups cheese. Empty sour cream into medium bowl; gradually add hot cheese sauce, stirring constantly. In large shallow baking dish, place cooked broccoli and cooked chicken on each crepe. Spoon 1 tablespoon sauce over each crepe. Fold crepes over. Pour remaining sauce over all the crepes. Sprinkle with the remaining cheese. Cover and heat in 350 degree oven for 20 to 30 minutes. This makes 12 crepes.

Chicken Enchilada Casserole - Lois Monte's

Sauce

Sauté 1 medium chopped onion in 2 tablespoon of butter in a skillet until browned. Add 1 can of cream of chicken soup, 1 small can of chopped green chili, 2 cups of diced chicken and 1 small container of sour cream. Mix well and heat through

Tear up 4-6 corn or flour tortillas.

Shred 1 ½ - 2 cups long horn cheese (Colby cheddar will do)

Butter 1 ½ quart or larger casserole container. Put ½ of the tortillas in the bottom than pour half of the sauce over the tortillas. Sprinkle half of the cheese on the sauce. Repeat the layering. Bake the casserole at 350 degrees for ½ an hour or until the cheese is lightly brown or bubbly.

This recipe has given to me by Lois Monte. She was on the committee in Albuquerque to host the synod convention. She invited the committee to her home for a working lunch. Lois is a very kind and hard working person. She was fun to work with. We were a small congregation and a mission congregation. It was the best ever convention. I remember baking buns and cooking turkey for turkey salad with rolls.

Chicken – Greek style

6 skinless chicken breast or thighs
2 tablespoons of olive oil
2 lemons cut into wedges

Sauté the chicken in the oil in a skillet until the chicken is browned. Place skin side up and squeeze the lemon wedges over the chicken and then nestle the wedges around the chicken in an oven ware pan. Put a cup of washed grape tomatoes, ¼ cup of pitted Kalamata olives, 4 ounces of Feta cheese, and fresh oregano and parsley that has been minced over the chicken and bake at 450 degrees for about 30 minutes. The instant thermometer should read 160 degree F for the chicken to be done.

The first time I had this version of this Chicken recipe was at Loretta's. Another version was in my Cuisine at home magazine when I got home from Juneau. Loretta's version did not have feta cheese in it and the magazine version had the olive, tomatoes and feta cheese as a salsa and not cooked with the chicken.

I made this for Lora's birthday and I used the roasted tomatoes from the freezer. I also used the infused olive oil that I made for the pizza that was in the pizza class to cook with Craftsby and poured it over the chicken before baking it. It tasted very good and was easier because I had the items already made. I served this with pasta and the sauce was good over the pasta.

Chicken Kiev

½ cup butter (very soft, not melted)
2 tablespoon chopped parsley
1 clove garlic smashed
2 tablespoon lemon juice
4 whole chicken breasts. - boned
½ cup flour
2 eggs, slightly beaten
½ cup fine dry bread crumbs

Mix butter, parsley, garlic, and pepper, gradually add the lemon juice. Mix well. Chill the butter until firm and shape 1 tablespoon of butter into cubes. Divide rest into quarters and shape into 2 ½ inch rolls. Refrigerate overnight or freeze for 1 hour.

Flatten chicken with meat mallet to 1/8 inch thick. Roll the breast around the butter and securing the edges with toothpicks. Roll in flour and then in eggs and then in bread crumbs. Fry in oil at 350 degrees until dark brown.

Remove the toothpicks and arrange on warm platter. Cut chilled cubes of butter in to 4 slices and place on each roll.

Chicken pate

For 10 people

800g to 1kg of thin chicken breasts

800g of sausage meat

2 eggs

2 shallots,

2 grated (?) onions

3 branches of parsley, minced

50ml of Cognac

3 ml (milliliter) of salt, 2 ml of pepper, 2 grated garlic cloves

20 thin slices of bacon (200 to 250g)

Thyme and laurel

For a "terraine" of 2.5 liter

Mix sausage meat with onions, shallots, grated garlic, minced parsley, salt, pepper and cognac

Leave in the fridge from 12 to 18 hours. The next day, add 2 beaten eggs, grease the mold and layer the bottom with bacon slices. Put a layer of chicken breasts. Pour half of the stuffing (mixture which was in the fridge), cover with another layer of chicken breasts and end with a layer of bacon. Put a branch of thyme and a laurel leaf on top, and cover the dish.

Put in the previously heated oven at 200 degrees Celsius for 1h15-1h30 and serve cold.

This recipe that Mag's mother made when we were there. It was great to sit outside at the Villa and eat our meals. This was one of the courses that were served. Madeline is a good cook. She serves many people with what looked like ease.

Chicken with Tarragon and Lime Marinade

Not tried yet

½ cup lime juice

¼ cup vegetable oil

1 teaspoon tarragon

1 teaspoon onion salt

¼ teaspoon pepper.

Combine ingredients and brush over two chickens that have been cut into pieces. Marinate for 2 to 3 hours. This can also be used for fish and marinade for an hour.

Chicken Teriyaki

Cook's Illustrated, Feb 2005

8 bone-in, skin-on chicken thighs (about 5 oz. ea.) trimmed, boned, and skin cut with 3 diagonal slashes

Table salt and ground black pepper

1/2 cup soy sauce

1/2 cup sugar

1/2 teaspoon grated fresh ginger

1 med. garlic clove, minced or pressed

2 tablespoons mirin (or 2 tbs. white wine + 1 tsp. sugar)

1/2 teaspoon cornstarch

Position the oven rack about 8 inches from heat source and the heat broiler.

Season chicken thighs with salt and pepper; set thighs skin side up on broiler pan (or foil-lined rimmed baking sheet fitted with flat wire rack), tucking exposed meat under skin and lightly flattening thighs to be of relatively even thickness. Broil until skin is crisp and golden brown and thickest parts of thighs register 175 degrees on instant read thermometer, 8 to 14 minutes, rotating pan halfway through cooking time for even browning.

While chicken cooks, combine soy sauce, sugar, ginger, and garlic in small saucepan; stir together mirin and cornstarch in small bowl until no lumps remain, and then stir mirin mixture into saucepan. Bring sauce to boil over medium-high heat, stirring occasionally; reduce heat to medium-low and simmer, stirring occasionally, until sauce is reduced to 3/4 cup and forms syrupy glaze, about 4 minutes. Cover to keep warm.

Transfer chicken to cutting board; let rest 2 to 3 minutes. Cut meat crosswise into 1/2-inch wide strips. Transfer chicken to serving platter, stir teriyaki sauce to recombine, and then drizzle to taste over chicken. Serve the chicken immediately and pass the remaining sauce separately. This recipe serves 4 to 6.

Crusted Chicken Breasts

Not tried yet

2 boneless, skinless chicken breasts halves (6-8 ounces each)

For the dipping mixture,-blend:

2 egg whites

2 teaspoons cornstarch

Juice of 1/2 lemon for the crusting mixture

Combine:

1 cup coarse dry bread crumbs

1 tablespoon chopped fresh parsley 1 t kosher salt

¼ teaspoon ground black pepper

Zest of one lemon, minced

Sauté Chicken in:

3 tablespoon Olive Oil

Preheat oven to 450 degrees.

Prepare chicken breasts, cutting and pounding.

Blend egg whites, cornstarch, and lemon juice with a fork in a wide shallow dish; set aside.

Combine bread crumbs, parsley, salt, pepper, and zest in a wide, shallow dish. Crust chicken breasts. Let rest at room temperature on a rack for 20-30 minutes to set crust.

Sauté chicken in oil in a large, nonstick, ovenproof skillet over medium-high heat for about 3 minutes, or until golden brown and crisp. Carefully turn with a spatula, and transfer the skillet to the oven to finish cooking. Roast chicken until done, about 8 more minutes. This recipe makes four 2-3 oz. Pieces

Duck recipe

Clean two ducks, wash and pat dry, and make slits in the skin not deep enough to skin the muscle.

In a large pan simmer two ducks, cut in quarters in salt water with carrots and an onion for 20 to 30 minutes. In a skillet brown the ducks in 2 tablespoons butter. Remove from skillet. Transfer to a baking dish. Add 2 tablespoons of chopped onion to the skillet and fry until transparent. Blend 2 tablespoons flour in to the butter/onion in the skillet, after the flour mixture has bubble for at least a minute on medium heat. Add a cup of warmed chicken broth, ½ cup of a good red wine (not one that is turned to vinegar), 1 small bay leaf, salt and pepper to taste, and cook until thick and bubbly. Add fresh or canned mushrooms. Pour over the ducks. Cover and bake at 350 degree for 1 to 2 hours or until tender. Remove the leaf and place ducks unto a platter. If there is fat skim off as much fat as possible from the sauce before serving. To serve, pass the sauce with the duck.

Flock of Geese Chicken salad

8 boneless skinless chicken breast halves about 2 pounds (cooked and cubed)

2 cups seedless red grapes halved

2 cups salted cashews halved

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

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

1 tablespoon tarragon or white wine vinegar

Lettuce leaves – optional

In a large bowl combine the first 4 ingredients and set aside. In a small bowl mix the mayonnaise, sour cream and vinegar and mix well. Pour the mayonnaise mixture over the chicken mixture. Toss until all chicken is coated. Cover and refrigerated for at least 1 hour before serving. Make 12 servings.

Green Chile and Chicken Enchiladas

- ½ teaspoon of vegetable oil
- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 cup shredded cooked chicken
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 cup Green Chilies Sauce
- Cooking spray
- 6 (6 inch) corn tortillas
- ¼ cup of cheese

Pre heat the oven to 350 F degree. Heat oil in a skillet over medium heat before adding onions and sauté 4 minutes to until the onions are tender. Add garlic and sauté another minute. Combine the onion mixture with the chicken, salt and pepper.

Spread ¼ cup of the green chilies sauce over the bottom of an 11 X17 inch baking pan that has been coated with cooking spray. Arrange two tortillas over the sauce: top evenly with half of the chicken mixture and 1/2 cup green chilies sauce. Repeat the procedure, ending with a tortilla. Spread the remaining sauce over the tortillas and sprinkle with cheese.

Bake the enchiladas at 350 degrees F for 20 minutes or until the casserole is thoroughly heated. Cut each tortilla stack in half. Yield 4 serving.

Green Chiles Sauce

- 7 large tomatillos (about 12 ounces)
- 1 cup fat free chicken broth
- 1/3 cup chopped fresh cilantro
- 1/3 cup chopped roasted Anaheim chilies
- ¼ cup chopped onion
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 garlic cloves, chopped

Discard the husks and stems of the tomatillos. Cook tomatillos in boiling water for 10 minutes or until tender. Drain. Place the tomatillos, broth, and the remaining ingredients in a blender, process until smooth. This recipe yields about 3 cups.

Herbed Chicken in Pastry

- 4 boneless chicken breasts
- 1 tablespoon butter
- ½ package of frozen puff pastry sheets (1 sheet)
- 1 egg
- 1 tablespoon water
- 1 (4ounce) container Alouette Garlic and Herb spreadable cheese
- 1 cup chopped fresh parsley

Season chicken with salts and pepper and melt butter into a hot pan. After butter is melted add chicken and cook until browned. Cover and refrigerate for 15 minutes up to 24 hours.

Thaw puff pastry sheet at room temperature for 30 minutes. Mix egg and water. Preheat oven to 400 degrees F. Unfold pastry sheet on lightly floured surface. Roll until the sheet measure 14 inches square. Cut the sheets into 4 equal squares. Spread about 2 tablespoons of cheese mixture into the center of the square. Sprinkle with parsley and top with cooled chicken. Brush the edges with egg/water mixture. Fold the opposite corner to each together and seal. Place on a cook sheet and brush the triangle with egg mixture. Bake for 25 minutes or until golden. This makes 4.

Italian Chicken Rolls

- 3 large plum tomatoes, peeled, seeded, and chopped
- ½ cup tomato sauce
- 2 garlic cloves, minced
- 1 medium size onion, finely copped
- ¼ teaspoon dried oregano
- ¼ teaspoon freshly ground pepper
- 4 skinless, boneless chicken breast halves, pounded to ¼ inch thickness
- 1 egg
- ½ cup ricotta cheese
- 1 tablespoon grated Parmesan cheese
- 1 tablespoon chopped parsley
- 1 cup grated mozzarella cheese

Preheat oven to 350 degrees F. In a medium-size saucepan, combine tomatoes, tomato sauce, garlic and onion, oregano, and pepper. Bring just to a boil, reduce heat, and simmer 15 min., stirring occasionally.

Cut each chicken breast in half to make 8 pieces. In a small bowl, beat egg. Blend in ricotta, Parmesan cheese, and parsley. Spoon an eighth of this mixture onto each piece of chicken. Roll up chicken and secure with wooden toothpicks.

Spoon half the tomato sauce into an 8-inch square-baking dish. Arrange chicken rolls in dish. Pour remaining sauce over chicken. Sprinkle mozzarella cheese on top. Bake 45 minutes

Marsala Chicken with Mushrooms

3 tablespoons flour
½ teaspoon freshly ground pepper
4 skinned boneless chicken, pounded ¼ "thickness
4 teaspoons butter or margarine
1 tablespoon vegetable oil
½ cup chopped onion
2 cloves of garlic, chopped
½ pound mushrooms, sliced
3 tablespoons dry Marsala
¾ cup beef stock
Salt to taste

Mix flour and pepper in a shallow dish. Dredge chicken in flour mixture to coat; shake off excess.

In a large fry pan, heat 2 tablespoons of butter in oil over medium heat. Add chicken and cook until lightly brown, about 3 minutes a side. Remove and keep warm. Add onion and garlic and sauté until onion is tender, about 3 minutes. Add mushrooms and cook until they are lightly browned, 3 to 5 minutes.

Return chicken to the pan, stir in Marsala and beef stock. Bring to a boil, reduce heat, and simmer until liquid reduces by one-third. Whisk in remaining butter. Season the mixture with salt and additional pepper to taste. Serve with buttered, parley noodles.

Mexican Lasagna

Flour tortilla
Cooked rice with chicken broth
Chicken, cooked
Chilies in chicken sauce
Cheese shredded.

Fry the chicken until brown then remove the chicken to a pan to finish cooking in a chicken broth until chicken is cooked well. Remove the chicken and shred into bite size pieces. In the skillet that the chicken was frying in put chopped onions and fry until soft and slightly brown. Add butter and flour to the onions and allow to come to a boil. Add chilies and spices such as cumin, salt, pepper, red pepper flakes, and anything else you may like to the onions. Add enough broth so the sauce that happens is thickened.

In a 9X13 inch pan that has been greased, layer the flour tortillas, rice, shredded chicken, cheese and chilies sauce until the pan is filled. Top the layer with extra cheese and bake until bubbly and hot and the cheese is melted in a 350 degree F oven.

There are lots of variations that can be used here. Black beans or refried beans and different cheese. Cilantro can be used as a garish. It can be served with salsa, more cheese, and sour cream. It freezes well.

Roasted Lemon Herb Chicken

From Allrecipes.com

2 teaspoons Italian seasoning
1/2 teaspoon seasoning salt
1/2 teaspoon mustard powder
1 teaspoon garlic powder
1/2 teaspoon ground black pepper
1 (3 pound) whole chicken
2 lemons
2 tablespoons olive oil.

Preheat oven to 350 degrees F (175 degrees C). Combine the seasoning, salt, mustard powder, garlic powder and black pepper; set aside. Rinse the chicken thoroughly, and remove the giblets. Place chicken in a 9x13 inch baking dish. Sprinkle 1 1/2 teaspoons of the spice mixture inside the chicken. Rub the remaining mixture on the outside of the chicken. Squeeze the juice of the 2 lemons into a small bowl or cup, and mix with the olive oil. Drizzle this oil/juice mixture over the chicken. Bake in the preheated oven for 1 1/2 hours, or until juices run clear, basting several times with the remaining oil mixture. Nutrition Information: 8 Servings Per Recipe, 405 Calories per serving, 29.2 grams of Total Fat per serving, 128 mg of Cholesterol per serving, 178 mg of Sodium per serving, 3.6 g of Total Carbs per serving, 1.5 g of Dietary Fiber per serving and 32.2 g of Protein per serving.

Parmesan Chicken with Tomato Sauce

3/4 cup bread crumbs
1/4 cup grated Parmesan cheese
1 egg, beaten
4 skinned, boneless chicken breast, pounded to 1/4 "thickness
2 tablespoon olive oil
1/4 pound mozzarella cheese, thinly sliced
About 1 cup of tomato sauce (prepared spaghetti sauce)

Combine bread crumbs and Parmesan cheese in a shallow dish. Place beaten egg in another shallow dish. Dip chicken first in egg, and then dredge in bread crumb mixture to coat.

Preheat oven to 350 degrees. In a large frying pan, heat oil over medium heat. Add coated chicken breasts. Cook, turning once, about 5 minutes a side, until lightly browned.

Arrange the chicken cutlets in a single layer on an ovenproof serving dish. Pour tomato sauce over the chicken. Top with mozzarella cheese. Bake 15 minutes, until the cheese is melted and bubbly.

Pecan Crusted Chicken

Not tried yet

2 boneless, skinless chicken breasts halves,

Whisk

Dipping Mixture,

Add to Crusting Mixture

$\frac{3}{4}$ cup finely chopped pecans

$\frac{1}{2}$ t oregano

$\frac{1}{2}$ t dried thyme

$\frac{1}{2}$ t paprika

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

Slice Chicken; Serve with:

Salad greens with honey

Mustard Dressing

Preheat oven to 450 degrees.

Prepare chicken breasts by halving and pounding.

Whisk egg whites, cornstarch, and lemon juice in a shallow dish for dipping mixture. Add pecans, herbs and spices to the Crusting Mixture. Crust prepared chicken, let rest, sauté, and roast, Page 13.

Slice chicken and serve fanned over salad greens tossed with Honey-Mustard Dressing. This makes 4 servings.

Savory Chicken

1 ½ cups breadcrumbs
¼ cup grated Parmesan cheese (fresh grated is best)
2 tablespoons chopped parsley
½ cup mustard (different mustards give the chicken a different flavor - just pick one you like)
8 boneless skinless chicken breasts
4 tablespoons butter
Combine the bread crumbs, Parmesan and parsley in a small bowl. Brush the chicken with mustard and roll in bread crumb mixture. Place chicken in a greased 15x10 inch baking dish. Drizzle with butter. Bake at 400 degrees F for about 15-20 minutes or until the chicken is done. You always want to make sure the chicken is done (no pink meat or pink juices at all.)

Tarragon Chicken, Quick and Easy

2 tablespoons butter
1 tablespoon vegetable oil
4 skinless chicken breasts – split
¾ cup white wine
2 teaspoon Dijon mustard
1 tablespoon chopped fresh tarragon
¼ teaspoon salt
Fresh ground pepper to taste
¾ cup heavy cream
In a large fry pan, melt butter in oil over medium heat. Add chicken breasts and cook turning once, until lightly browned, about 4 minutes a side. Remove and set aside.
Add wine to the pan and bring mixture to a boil, scraping up the brown bits from the bottom of the pan with a wooden spoon. Stir in mustard, tarragon, salt and pepper to taste. Whisk in cream and boil until mixture is thick about 3 minutes.
Return chicken to the pan: turn in the sauce to coat, and simmer 5 to 10 minutes more until the chicken is tender. Remove the chicken to a serving dish and spoon the sauce over the chicken.

Texas Fajitas

2 pounds of steak or 6 chicken breasts, boned and skinned
Flour tortillas

Filling for Fajitas:

Salsa
Guacamole
Grilled onions
Chopped tomatoes
Grated cheese
Sour cream

Marinade:

1 cup picante sauce
1 cup bottled Italian dressing
2 tablespoons lemon juice
2 tablespoons chopped green onions
1 teaspoon garlic powder
1 black pepper
1 teaspoon celery salt

Combine all marinade ingredients and mix well. Remove any fat from meat and wipe dry with paper toweling. Place meat in a shallow dish and pour marinade over meat. Marinade overnight or at least 6 hours, in refrigerator. Drain liquid and broil over hot charcoal. Cut meat diagonally. Place a few strips of meat on a heated flour tortilla and your choice of the fillings - then roll and eat.

I used this marinade for both chicken and steak. Pan frying is also an option. They both are good but taste different. I found this recipe in a cookbook given to me by Loretta Mosley, a Texas sister from Juneau. That is another good friend and good food.

Turkey brine

- 1 cup kosher salt
- 1/2 cup light brown sugar
- 1 gallon vegetable stock
- 1 tablespoon black peppercorns
- 1 1/2 teaspoons allspice berries
- 1 1/2 teaspoons chopped candied ginger
- 1 gallon heavily iced water

Aromatics:

- 1 red apple, sliced
- 1/2 onion, sliced
- 1 cinnamon stick
- 1 cup water
- 4 sprigs rosemary
- 6 leaves sage

Canola oil

2 to 3 days before roasting:

Begin thawing the turkey in the refrigerator or in a cooler kept at 38 degrees F.

Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

Early on the day or the night before you'd like to eat:

Combine the brine, water and ice in the 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in brine. If necessary, weigh down the bird to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the bird once half way through brining.

Preheat the oven to 500 degrees F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine.

Place the bird on roasting rack inside a half sheet pan and pat dry with paper towels.

Combine the apple, onion, cinnamon stick, and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.

Roast the turkey on lowest level of the oven at 500 degrees F for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350 degrees F. Set the thermometer alarm (if available) to 151 degrees F. A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let the turkey rest, loosely covered with foil or a large mixing bowl for 15 minutes before carving.

Brining information

Any lean dry meat is ideal for brining. Keep all meats cold / refrigerated during the brining, rinse the meat well and do not overcook. Brining helps prevent moisture loss. Salt is the key to denature the protein causing it to swell and main juiciness as long as the meat is not over cooked. Below is a list of meats and there brine solutions and times.

Whole turkey –2 cups salt to 1 gallon water – brine time 12-24 hours

Turkey breast – ½ cup salt to 1 quart water – brine time 4 to 6 hours

Pork chops – ½ cup salt to 1 quart water – brine time 4 hours

Large whole chicken – 1 cup salt to 2 quarts water-brine time 3 to 4 hours

Chicken pieces- ½ cup salt to 1 quart water – brine time 2 hours (or 1 hour in concentrated brine with a1 cup salt.

Cornish hens – 1 cup salt to 2 quarts water – 1 hour

Shrimp(1/2 pounds with shells)- ½ cup salt to 1 pint ice water- brine time ½ hour

Thin fish fillets- ½ cup salt to 1 pint ice water – brine time- 10 minutes.

Flavoring can be added to the brine such as herbs or rub directly on the meat. Cider could be used in place of some of the water. Sugar is included in many brines. Sugar is a good flavor enhancer.

Turkey Stuffing

10-13 pound turkey takes 2 ½ to 3 hours to thaw in a water bath. Salt and pepper the inside of the bird and rub the outside with butter.

For the stuffing:

¾ cup minced onion

1 ½ cup celery, chopped

1 cup butter

9 cups of dried bread cubed

2 teaspoons salt

1 ½ teaspoons sage

1 teaspoons thyme

½ teaspoon pepper

1 ½ cups broth or as needed.

Mix all together and stuff a turkey or bake separately

Beef

Beef Croustades with Boursin and Mushrooms

Individual Serving

From the Fine Cooking Magazine

6 filet mignons, 6 ounces each and about 1 ¾ inches thick

Kosher salt

1 tablespoon unsalted butter

1 tablespoon vegetable oil

2 cakes (5.2 ounces each) peppercorn Boursin cheese, slightly softened at room temperature

1 pound package of Phyllo dough (with at least 24 sheets or more) thawed in the refrigerator over night

¼ pound (1/2 cup) unsalted butter

¼ cup chopped fresh chives

Season the filet mignons generously on all sides with salt. Heat the butter and oil in a 10-inch skillet or saucepan over medium-high heat until very hot and sizzling.

Put three of the filets in the pan and sear on one side until well brown, 1 to 2 minutes. Turn with tongs and brown the other side. Then quickly sear along the side. Transfer to a plate lined with paper towels and repeat with the remaining filets. Cover and refrigerate for at least an hour.

To assemble: Make the Mushroom filling. Mash the Boursin with a fork in a small bowl until spread able. Remove at least 24 sheets of Phyllo from the package and cut them into a 10 inch square. Cover them with plastic wrap and a damp dishtowel while you are working to keep them from drying out. Lay a single sheet of Phyllo on a clean dry surface and with a pastry brush, lightly paint an even coat of melted butter over the entire surface of the Phyllo square. Sprinkle with about ½ teaspoon of chopped chives. Set the second sheet at a 90-degree angle over the first. Brush butter over the square as before and sprinkle with another ½ teaspoon of chives. Continue until there are 6 layers with the corner of the Phyllo pointing in different directions. The last two layers omit the chives. Blot one filet with a paper towel, set it in the center of the star Phyllo and sprinkle with salt. Spread about 2 tablespoons of the Boursin on the filet and top that with 2 generous tablespoons of the mushroom filling.

Pick a starting point and work your way around the filet, gathering the star together, making a beggar's purse. Lightly pinch together the gathered Phyllo close to the surface of the meat to hold in place. Brush the whole exposed surface lightly with more butter. Transfer to a heavy cooking sheet. Repeat the packaging for the rest. The filets can be refrigerated up to 8 hours uncovered in a refrigerator.

To bake, take the croustades out the refrigerator about 20 minutes before needed. Position the rack in the lower third of the oven and heat the oven to 400 degrees. Bake the croustades, rotating the baking sheet after 10 minutes to ensure even browning. Insert the instant reading thermometer into the center of the croustade. The thermometer should read 130 degree for medium rare and should take about 17 – 22 minutes. Serve immediately. This recipe serves 6.

Beef Croustades Mushroom filling

1 pound fresh white button or cremini mushrooms, cleaned
2 medium shallots
1 clove garlic cut in half
2 tablespoon unsalted butter
1 tablespoon olive oil
¼ cup chopped parsley
Kosher salt and freshly ground pepper

Trim mushrooms stems close to the caps. Put mushrooms and shallots and garlic in a food processor and pulse until finely chopped but not pureed, scrap the bowl as needed. Transfer the chopped mushroom mixture to the center of a clean dishtowel. Gather up the sides of the towel and twist, keeping the mushroom well contained in the towel and twist, squeezing out as much of the liquid as possible. Heat the butter and oil in a 10-inch skillet or sauté pan over medium heat. Add the mushroom, cover and cook, stirring occasionally. Cook until the mushrooms are very soft and fragrant about 3-5 minutes. Do not let the brown. Uncovered and cook until they are mostly dry 2-3 minutes. Add the parsley and season with 1½ teaspoon of salt and pepper to taste. The filling can be refrigerated for up to a week or frozen for up to two week. If frozen, thaw overnight in the refrigerator and if necessary, cook gently in an uncovered skillet to evaporate any juice that may have developed.

Beer Braised Brisket

From the Cuisine At Home Magazine

Crisp

4 strip bacon,

Brown

1 beef brisket (2 ½ pounds) trimmed

Deglaze

3 cups onion, chopped

1 ½ cup carrots, diced

1 cup celery, chopped

2 tablespoons minced garlic

Stir in

12 sprigs parley

4 sprigs thyme

2 bay leaves

¼ teaspoon peppercorns

Add

14 ounces beef broth

12 ounces stout beer

Stir in

2 tablespoons wine vinegar

1 tablespoon tomato paste

Beurre Manie

1 tablespoon all-purpose flour

1 tablespoon unsalted butter, softened

Preheat oven to 350 degrees. Crisp the bacon in a large 6 quart Dutch oven over medium heat. Remove the bacon, leaving the drippings in the pot, increase heat to medium high. Season the beef with pepper on both sides and blot dry to aid in the browning of the meat. Brown both sides of the beef in the dripping about 5 minutes per side, remove.

Deglaze pot with onion, carrots, celery, and garlic. Cook mixture for about 3 minutes. Stir in Parsley, thyme, bay leaves and peppercorn and return the beef to the pot. The beef sits on top of the vegetables to keep the meat for resting on the bottom of the pan. Using this combination of vegetables is called mirepoix, a French term

Add broth and beer and bring to a boil. Cover the pot, and place it in the oven and braise 1 ½ hours. Turn the beef and braise for an additional 1 ½ hours or until fork tender. This will help keep both sides evenly moist.

Remove the beef from the broth and keep warm. Strain the broth into a saucepan and discard the solids and bring the liquid to a boil.

Stir in vinegar and tomato paste. Combine flour and butter for the Beurre Maine. A Beurre Manie is a French term for making a paste of equal parts butter and flour. Whisk a teaspoon in at a time into boiling liquid and simmer about 5 minutes to let it thicken and cook out the starchy flavor of the flour. The whole Beurre Manie may not be needed.

This can be cooled overnight and reheated. The meat will be too tender to slice unless it is cooled down over night. If served ready a way, cut into chuck and serve with the sauce

Cross Rib Roast

"The Complete Meat Cookbook" by Bruce Aidells.

- 2 pounds cross rib roast
- 2 tablespoons balsamic vinegar
- 2 tablespoons minced garlic
- 2 teaspoons dried thyme
- 1 teaspoon dried rosemary
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 tablespoon olive oil

Brush roast with balsamic vinegar. Make a paste with remaining ingredients and apply to meat. Roast meat at 450 for 15 minutes. Reduce heat to 350 and cook for 40 to 60 minutes, or until internal temperature reaches 125. Remove from oven; cover loosely with foil and let stand 15 to 25 minutes.

Flank Steak – Mediterranean Style

From the magazine "Fine Cooking"

- 2 tablespoons extra virgin olive oil
- 2 medium cloves garlic, minced
- 2 tablespoons chopped fresh aromatic herbs (thyme, sage, rosemary, marjoram or a mixture)
- 1 tablespoon kosher salt
- 1 tablespoon fresh ground black pepper
- 1 ½ to 2 pounds flank steak, trimmed of fat and membrane

Mix the oil, garlic, herbs, salt and pepper in a small bowl. Rub the mixture all over the steak and allow to set for about 20 minutes at room temperature. Heat the gas grill to medium high (you should be able to hold your hand for 2 minutes above the grate for 3 to 4 seconds). Grill until medium rare, 12 to 15 minutes, turning the steak every 3 minutes to ensure that the steak is evenly cooking. Transfer the steak to a cutting board and allow to rest for 3-5 minutes. I like cutting it at an angle and thinly. It seems to be easier to chew, but it does dry out and cool down faster.

We had this June 8, 2006 and Lowell liked it more than I. It was good but the flank steak with mustard sauce is better. I served it with the Tomato-Basil Vinaigrette.

Flank Steak – Seared with Mustard Sauce

From the magazine “Fine Cooking”

1 flank steak, about 1 ½ pounds
Kosher salt
Freshly ground black pepper
1 tablespoon oil
6 tablespoons unsalted butter, cut into ½ inch cubes
3 tablespoons finely minced onions
3 medium cloves of garlic
½ cup dry red wine
¾ cup low salt beef broth
1 teaspoon chopped fresh thyme
1 teaspoon Dijon mustard
1 tablespoon chopped fresh tarragon

Set a rack in the center of the oven and heat to 400 degrees. Season the steak with salt and pepper. Heat an ovenproof 12-inch sauté pan until very hot. Add the oil to coat the pan and sear steak on one side until well browned about 1 ½ minute. Flip the steak with tongs and sear the second side until well browned about 2 minutes. Put pan in the oven and roast until steak is cooked to liking, about 5-7 minutes. Transfer the steak to a cutting board and let rest, lightly covered with foil to keep warm while the sauce is being made.

Set the same skillet over medium heat and add 2 tablespoons butter. When the butter melts add the onions and garlic and cook until soft, translucent but not browned, about 2 minutes. Add the wine, increase the heat to medium high and boil until syrupy, 2 to 4 minutes. Add the broth and the thyme and boil until about 1/3 cup of liquid remains, 6 – 8 minutes. Reduce heat to low and whisk in the mustard. Do not let the sauce boil after the mustard is added. Stir in the 4 tablespoons of butter a tablespoons or so at a time. Stir in half of the tarragon and season the sauce.

With a sharp knife, slice the steak in thinly across the grain on the diagonal, drizzle with the sauce, and sprinkle the remaining tarragon over the steak.

Garlic Cross Rib Roast

Not tried yet

1 Cross Rib Roast (5-7 lbs.)
1/3 cup Dijon mustard
10 large garlic cloves crushed
1/2 teaspoon freshly ground black pepper
1 tablespoon garlic powder salt and pepper to taste
1 tablespoon dry mustard
2 tablespoons light olive oil
1 tablespoon paprika
1 1/4 cup water
1/2 cup red wine
1 packet beef gravy mix
1 packet dry onion soup
1 10 ounce can Golden Mushroom Soup
Pre-heat oven to 375°F.

Place meat in a shallow roasting pan. Make a paste by mixing the mustard with the garlic, some salt and black pepper, garlic powder, dry mustard, oil and paprika. Spread over roast top and sides. Make additional paste if meat is not well covered.

On side of roast, pour in water, wine, beef gravy mix and onion soup powder. Sprinkle top of roast generously with extra garlic and paprika. Cover roast with foil. Roast at 375°F for the first hour.

Reduce temperature to 350°F and continue roasting for a couple of hours (depending on desired doneness) -basting every so often.

Remove foil during last half hour of cooking. Remove meat slice thinly. In the roasting pan, stir in Golden Mushroom soup with pan juice and mix well. Pour some of this over meat, offering remaining as gravy. Serve cold (leftovers) sliced thinly on a garlic toasted French hard roll, with Dijon and white horseradish, side salad. Serves 8-10

The roast is usually served with pan roasted potatoes. Leftovers are perfect served over warmed, sliced baguettes with extra sauce.

Note: A Cross Rib is a cut that is between the shoulder, (sometimes known as the chuck) and rib of the whole side of beef. You may have to ask for it if you do not find it in the meat section. This roast resembles a round roast, but is surrounded about three quarters around with short ribs. Generally, it is not as expensive as the classic rib roast but it is not a tough bargain either (such as rump or blade).

Italian Beef for Sandwiches

6 pounds of rump roast (use top round roast)
3 large onions
1 tablespoon salt

Place meat in roaster half-filled with water (almost to cover meat) salt meat and add onions. Roast till tender - 3 hours. Let stand overnight. Slice meat very fine (or shred with forks). Strain liquid and add ½ teaspoon salt, ½ teaspoon onion salt, ½teaspoon garlic salt, ½ teaspoon Italian seasoning, ¼ teaspoon basil, and 1 tablespoons Accent. Bring to boil. Place sliced beef in layers.

Serve on Italian Bread.

This recipe reminds Lowell and me of the Junior Beef Sandwiches that we would order at Steven's Point, Wis. while we were going to the University.

Meat Balls – Aunt Olivia

4 pounds ground chuck
4 eggs
1 cup cracker or bread crumbs
2 medium size onions, grated
½ cup half & half or can milk

Mix all together and shape into balls. Do not pack the meat tight. Brown the meatballs. When browned well put into a roaster or casserole dish. Sprinkle the meatballs with ground allspice and put in to the meatballs a couple of bay leaves. Put a can of cream of chicken or mushroom soup into the fry pan to get all the brown drippings. Add a little water and pour over meatballs. Bake about ¾ hour to an hour.

{This is as I got it – use your own imagination- I use plain milk. Mix it all real well & don't pack the balls when you shape them. Good eating} This was the message on the end of the recipe card that I received from Aunt Olivia. I had written to her for the recipe because Aaron had stated that they were the best. Aunt O did not always give out recipes but because Aaron thought they were special I got it.

Because Aunt Caroline and Aunt Olivia did not like lutefisk, Aunt Olivia always made meatballs. They were part of the tradition.

Meatloaf

1 cup catsup
¼ cup brown sugar
1 teaspoon mustard
2 eggs
1 medium onion, minced
½ cup bread crumbs
2 lbs. lean ground beef
1 ½ teaspoons salt
¼ teaspoon pepper

Combine the catsup, brown sugar, and mustard and set aside. In a large mixing bowl combine eggs, onion, crumbs, ground beef, pepper and salt. Mix well. Add about ½ cup of the catsup mixture and mix well. Place the meat mixture in a bread pan or micro-wave proof round pan. Pour remaining tomato sauce over the top of meat. Bake at 350 degrees for 45 minutes in a conventional oven or cook uncover on HI for 12-14 minutes. Let stand covered for 5 to 10 minutes before serving.

Meat Sauces

Lemon Caper pan sauce

6 tablespoons chicken stock

2 tablespoon lemon juice

2 teaspoons drained capers

Fry meat and remove meat (Chicken, fish or pork chops work well with this sauce) from pan and place in a warm oven. Place the above mixture into the pan and reduce to half. Stir mixture often and try to get all the meat dipping (fonds) off the pan. Tilt the pan so that the mixture is in one side of the pan. Take a whisk and stir in 1 tablespoon of butter and pour over the meat.

Marsala wine pan sauce

½ cup wine

Fry meat in a pan and then remove the meat and place in a warm place. Pour the wine into the pan. Stir mixture often and try to get all the meat dipping (fonds) off the pan and reduce to half and whisk in 1 tablespoon of butter. Pour mixture over warm meat.

Port wine with cherries sauce

½ cup port wine

2 tablespoons dried cherries – chopped

2 teaspoons raspberry jam

Fry meat and remove from pan and keep warm. Pour the ingredients in to the pan and stir often to get all the fonds off the pan. Reduce the sauce to half and whisk in 1 tablespoon butter. Pour mixture over warming meat and serve.

Red wine and Dijon mustard sauce

¼ cup red wine

¼ cup chicken stock

1 teaspoon Dijon mustard

Fry meat in a pan and then remove the meat and place in a warm place. Pour the wine mixture into the pan. Stir mixture often and try to get all the meat dipping (fonds) off the pan and reduce to half and whisk in 1 tablespoon of butter. Pour mixture over arm meat.

Red-Wine Sauce for Beef

¾ cup full-bodied red wine such as Syrah or Cabernet Sauvignon

½ cup beef stock

1 tablespoon plus 1 teaspoon Dijon mustard

Transfer the wine and the beef stock into a small sauced pan and heat over a medium heat until reduced to about ½ cup. This step should take about 5 minutes. Add the mustard and stir. Optional 3 tablespoons of butter can be whisk into the sauce, 1 tablespoon at a time with the mustard. If serving with beef steaks the juices from the platter can be added along with salt and pepper to taste. The mixture needs to be cooked for a minute after adding the juices. Spoon sauce over steaks and serve.

Oriental Marinade

½ cup soy sauce
¼ cup water
2 tablespoon vinegar
1 tablespoon oil
1 teaspoon sugar
¼ teaspoon ground ginger
Garlic powder to taste
Combine ingredients and use with beef, chicken or fish.

Parsley and Garlic Rubbed Flank Steak

1/3 cup chopped fresh parsley
3 tablespoons minced garlic
1 tablespoon crushed red pepper
1 tablespoon olive oil
½ teaspoon kosher salt
¼ teaspoon cracked pepper
1 (2 ½ pound) flank steak, trimmed

Sprinkle the flank steak with tenderizer and a lot to sit while preparing the grill. Combine the first ingredients. Rub the steak with the mixture on both sides. Place the steak on the hot grill for about 16 minutes flip every 4 minutes until the degree of doneness is reached. Cut the steak diagonally across the grain into thin slices.

Pepper Beef

Cook a 2-3 pound beef roast for 3 hour with a half of onion. The roast should be covered and cooked in a low oven temperature (325°). After the roast is cooked cut into small clumps cutting with the grain. Put in a saucepan with enough water to cover. Add a bouillon cube for each 1 cup of water. After the meat is cooked so that the meat is falling apart, take a fork and shred the meat and smash the onion into a paste. Add the following ingredients to taste:

1 tablespoon Worcestershire sauce
½ teaspoon pepper
½ teaspoon fresh ground pepper
½ teaspoon white pepper
½ teaspoon chili powder
2 tablespoons catsup
1 teaspoon of salt

Mix well and taste to see if anything is needed. Simmer for about ½ hour and serve on buns or in pita bread.

Another option is to leave out all the pepper except for a ½ teaspoon of fresh ground pepper and add ½ cup of barbecue sauce to the meat mixture and simmer for 1 hour.

Pan roasted Beef tenderloin

Not yet tried

Trim 1 - 3 pound cut of beef tenderloin

Rub tenderloin with:

¼ cup olive oil

1 tablespoon kosher salt

1 tablespoon coarse ground black pepper

Preheat oven to 450 degree F

Trim silver skin and fat from tenderloin; wash it and dry well with paper toweling. Truss the meat with cotton string at every inch to create a round profile. Heat a large oven proof skillet over high heat.

Rub the meat with olive oil. Then salt pepper just before searing to prevent juices from leeching. This promotes maximum browning.

Sear on all sides until browned about three rotations, one minute each.

Roast in oven 20-30 minutes turning tenderloin over half way through cooking for even browning. When the temperature reads 130 degree for medium-rare then remove the meat from oven. Cover roast with aluminum foil and let rise for 10 minutes before cutting.

Red wine sauce

Sauté in 2 tablespoons vegetable oil and 1 tablespoon unsalted butter with 1 ½ cups yellow onion, chopped until lightly brown.

Add 1 tablespoon tomato paste, and 2 cloves garlic, roughly chopped and cook for 30 second.

Deglaze with 1 cup of dry red wine. Be sure to scrape up the brown bits on the bottom of the pan.

Add and reduce 14 ounces of beef broth and sprig of fresh thyme. This should take about 10 minute. Strain before using.

Stroganoff sauce

2 tablespoons butter and 1 tablespoon in a sauté pan over medium heat.

Sauté 8 ounces of mushrooms until barely done and still somewhat white in color remove the mushrooms and set aside. Make a roux in the same pan by melting 1 tablespoon of unsalted butter and whisking in 1 tablespoons of flour. Cook over low heat until the roux browns slightly. Add 1 cup of the red wine sauce, 1 tablespoon of Dijon mustard and the mushrooms. Simmer until sauce thickens. Stir in 1/3 cup sour cream. Spoon the sauce over the tenderloin roast.

Tenderloin Steaks with Gorgonzola Butter

4 beef tenderloins steaks (about 2 inches thick, 8 to 10 ounces each)
1 red onion, peeled and sliced crosswise into ½ inch thick rounds
¾ cup of tawny port
2 tablespoons walnut or vegetable oil
¼ cup crumbled gorgonzola cheese (1 ½ ounce), at room temperature
¼ cup butter, at room temperature
2 tablespoons chopped parsley
Salt and pepper

Rinse steak and pat dry; place in a gallon Ziploc plastic bag. Set onion slices in a single layer on a plate. Drizzle 2 tablespoons port and 1 teaspoon oil over onions. Pour the remaining port and oil over meat in the bag. Seal the bag and turn to coat. Let stand for at least 30 minutes or cover the onion and chill meat and onions for up to 2 hours.

In a small bowl beat gorgonzola and butter until well blended and creamy.

Lift steaks from the marinade and discard the marinade. Lay the steaks on an oiled grill over medium heat. (Hold hand at grill level for only 4 to 5 seconds). Lay the onions around the steaks. Close the lid on the gas grill. Cook the steaks, turning only once. About 16 to 18 minutes for medium rare. Cook onion turning only once until lightly browned on both sides.

Egg dishes/meatless dishes

Breakfast Strudel

From the Cuisine at Home Magazine

Makes 2 Strudels; Total Time: 45 minutes

- 1 box (1.1 pounds) puff pastry dough
- 2 tablespoons unsalted butter
- 1 cup frozen cubes hash brown potatoes
- 1 cup red or green peppers, seeded, diced
- 1/2 cup onion, diced
- 1 cup smoked ham, diced
- 11 eggs
- 2 tablespoons minced chives
- 4 oz. cream cheese, softened
- 2 tablespoons orange juice
- 1 egg
- 1 tablespoons Water
- 2 tablespoons Parmesan cheese, shredded
- Preheat oven to 400 degrees.

Thaw pastry according to package directions, about 30 minutes.

Melt butter in a large nonstick skillet over medium-high heat. Add potatoes and sauté 5 minutes. Stir in bell pepper and onion; sauté 3 minutes, then add ham. Whisk eggs and chives together. Add them to the pan and scramble just until set. Season the egg mixture with salt and pepper to taste; off heat, stir in cream cheese and juice until blended. Refrigerate eggs while working with the pastry.

Unfold the pastry sheet on a work surface that's been lightly dusted with flour. Roll pastry lengthwise to 12 x 10 ", then transfer to a piece of parchment cut to fit a baking sheet. Trim pastry; fill with half the egg mixture, and braid. Repeat with remaining pastry and egg filling. Lift parchment and strudels onto baking sheets.

Combine the remaining egg and water; brush over tip of strudels. Sprinkle with cheese and bake 20-30 minutes, or until golden. Let cool 5 minutes before slicing.

We served this for a Christmas bunch (2004) with the Girvan's. It was good and worked out well. It can be made the night before and baked just before it is needed. The orange juice keeps the eggs from turning green. I also made it for Christmas morning when the kids were home.

Chile Casserole

Four corn tortillas cut into ½ inch squares

1 teaspoons oil

½ cup chopped onion

Fry the onions until clear or browned. Add tortillas and brown for about 8-10 minute. Put the mixture in a butter casserole. Sprinkle with 1 cup of shredded cheese. Spread with a can of green chilies. Sprinkle with a 1 tablespoon of chopped cilantro. Whip 4 egg whites until stiff. Set whipped egg white aside. Mix egg yolks with 2 tablespoon flour and beat for 2 minutes. Pour in half the egg whites and mix. Pour in the remained of the egg whites and pour over the chilies. Top with cheese. Bake @ 375 degrees for 15 minutes. Over baking makes the casserole dry.

Egg Casserole

5 tablespoons butter

2½ tablespoon flour

1 cup milk

½ teaspoon salt

1/8 teaspoon pepper

1 cup shredded cheese

1 cup ham, cubed

¼ cup chopped green onion

1 dozen eggs

1 cup sliced mushrooms

Blend 2 tablespoons of butter with the flour. Cook 1 minute and gradually add the milk. Cook until thick. Add salt, pepper and cheese.

Sauté ham and onion in 3 tablespoons of butter and then add eggs to the ham and let mixture set. Stir in the cheese and onion mixture. Pour into a 13X9X2 inch baking pan.

Combine ¼ cup butter with the 2 ¼ cup breadcrumbs to make the topping. Sprinkle the topping evenly over the egg mixture. Cover and refrigerate overnight. Bake uncovered for 30 minutes in a 350-degree oven.

I received this recipe from Bette Olson. Bette and Jerre Olson have us over

Eggs- Foolproof Boiled

Makes 6 eggs

You may double or triple this recipe as long as you use a pot large enough to hold the eggs in a single layer, covered by an inch of water.

6 large eggs

Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat. Remove pan from heat, cover, and let sit for 10 minutes. Meanwhile, fill a medium bowl with 1 quart water and 1 tray of ice cubes (or equivalent). Transfer eggs to ice water bath with slotted spoon; let sit 5 minutes. Peel and use as desired, or precede with one of the salad recipes

Quiche Lorraine

Pastry

1 ¼ c sifted flour
½ teaspoon salt
3 tablespoons butter
3 tablespoons solid shortening
3 tablespoons ice water

Measure flour and salt in to a bowl and add butter and shortening. Combine well. Add water a little at a time to form a ball. Wrap in wax paper and chill for 20 minutes. Roll the dough out to fit a 9 inch pie plate.

Filling

½ pound bacon fried crisp, drained and crumbled.
¼ pound grated Swiss cheese (about 1 cup)
4 eggs
1 tablespoon flour
1 ¼ cup cream or milk
½ teaspoon salt
1 tablespoon butter, melted

Black pepper to taste

Place fried, drained, and crumbled bacon in uncooked pastry shell with the grated cheese. In a small bowl, combine eggs, flour, milk or cream, salt and pepper. Pour over bacon and cheese. Add melted butter. Bake the quiche at 375 degrees F for 30 minutes or until the custard is firm and golden and serve hot or cold.

This recipe can be made crust less and in a muffin pan. The muffin pans should be sprayed with Pam. It makes 12 and the baking time is shortened to 15 minutes.

Pork

Ham Loaf

Mildred Christensen Kamke's recipe

8 pounds finely ground fully cooked ham
6 pounds finely ground lean pork
8 eggs
1 quart milk
4 cups bread crumbs, panko works great
Salt
1 large onion, minced

Mix all the ingredients together very well. Add a little maraschino cherry juice to the mixture to add color. Bake in a 350 degree F oven for about 1 ½ hours. This recipe makes 50 serves, 5 -6 loafs of meat.

This is what was served at our wedding. It is a recipe that Our Redeemer's used for big meals. It is easy to make and easy to serve but looks and tastes good. My sisters, Mother and I made this for the 2011 Mother and Daughter Banquet. We topped it with a Honey Mustard sauce.

Glaze for Ham

1 cup brown sugar

1 Tablespoon cornstarch

¼ teaspoon salt

Mix in a small saucepan.

1 can 8 ½ ounce crushed pineapple

2 tablespoon lemon juice

1 tablespoon prepared mustard

Stir in all the ingredients. Cook over medium heat stirring constantly until the mixture thickened and boiled. Boil and stir for about 1 minute.

Pork Tenderloin - Grilled

Brine a 2-pound pork tenderloin. There are two brines: 45-minute and 1 ½ hour brining solution. For the 45-minute brine: ½ cup of sugar, ½ cup of kosher salt and a 1-quart of water. For the 1 1/2 hours brine ¼ cup sugar and ¼ cup salt and 1 quart of water. Submerge the pork in the brine for the correct time. For the 45-minute brine, rinse the pork after 45 minutes and pat dry. The 1-½ hour brine this step is not necessary. Rub in a concentrated fruit glaze or seasonings. Heat gas grill for 10 to 15 minutes on high, put pork on the hot grill and close the lid. Grill for 7 minutes. Turn the pork over and grill for another 6 minutes. Turn the grill off but do not raise the lid and continue to cook the pork for another 5 minutes. Using an instant read thermometer insert it in the thickest end of the tenderloin. The thermometer should read 145 to 150 degrees F. If the tenderloin does not come up to temperature, leave the pork in the grill a little longer. Remove from heat and let stand for 5 minutes before carving.

Pork loin with apples and Vegetables

From Food Network

Not tried yet

2 tablespoons vegetable oil

1 (2-pound) boneless center cut pork loin, trimmed and tied

Kosher salt and freshly ground black pepper

1 medium onion, thickly sliced

2 carrots, thickly sliced

2 stalks celery, thickly, sliced

3 cloves garlic, smashed

3 sprigs fresh thyme

3 sprigs fresh rosemary

4 tablespoons cold unsalted butter

2 apples, such as Cortland or Rome peeled, cored and cut into 8 slices

2 tablespoons apple cider vinegar

1 cup apple cider

2 tablespoons whole grain mustard

In a large ovenproof skillet heat the vegetable oil over high heat. Season the pork loin all over generously with salt and pepper. Sear the meat until golden brown on all sides, about 2 to 3 minutes per side. Transfer the meat to a plate and set it aside. Add the onion, carrot, celery, garlic, herb sprigs, and 2 tablespoons of the butter to the skillet. Stir until the vegetables are browned, about 8 minutes. Stir in the sliced apples, then push the mixture to the sides and set the pork loin in the middle of the skillet along with any collected juices on the plate. Transfer the skillet to the oven and roast the loin until an instant-read thermometer inserted into the center of the meat registers 140 to 150 degrees F, about 30 to 35 minutes. (See Cook's Note.) Transfer the pork to a cutting board and cover it loosely with foil while you make the sauce. Arrange the apples and vegetables on a serving platter and set aside. Remove and discard the herb sprigs. Return the skillet to a high heat and add the vinegar scraping the bottom with a wooden spoon to loosen up any browned bits. Reduce by half then add the cider and reduce by about half again. Pull the skillet from the heat and whisk in the mustard, and the remaining 2 tablespoons of cold butter. Adjust the seasoning with salt and pepper, to taste. Remove the strings from the roast and slice into 1/2-inch thick pieces and arrange over the apple mixture. Drizzle some sauce over meat and serve the rest on the side. Cook's Note: Pork cooked this way will be slightly pink. If desired, cook the pork to 160 degrees F, but be aware that this lean cut will not be as moist at the higher temperature.

Sour Cream Fennel Pork Tenderloins

BHG Magazine

Not tried yet

2 medium fennel bulbs

2 (1 to 1 ½) pound pork tenderloins

1 tablespoon snipped fresh rosemary

1 tablespoon fennel seed, coarsely crushed (optional)

2 tablespoon olive oil

1 medium onion, sliced

6 garlic cloves, minced

½ cups chicken broth

½ cup dry vermouth or chicken broth

½ cup sour cream

Rosemary sprig

Sour cream

Preheat oven to 425 degree F. Trim and core fennel, reserving some leafy tops. Cut each fennel bulb in thin wedges; set aside. Sprinkle pork with rosemary, fennel seed, 1 teaspoon salt and ¼ teaspoon black pepper. In 12-inch straight-sided-oven-going skillet brown pork on all side in hot oil. Remove pork from pan; set aside.

Add fennel, onion, and garlic to skillet; cook 4 minutes or until lightly browned, stirring occasionally. Remove skillet from heat; add broth, vermouth, and sour cream. Return to heat. Bring to boiling. Return pork to pan; transfer to preheated oven.

Roast, uncovered, 25to 30 minutes or until slightly pink in the center (155 degree F). Serve pork with vegetables and juices. Top with reserve fennel tops and rosemary. Pass sour cream sprinkled with rosemary, with the pork.

Pork Tenderloin in Phyllo

From the "Cooking Light" magazine

- 1 pound pork tenderloin trimmed
- ½ teaspoons salt
- ¼ teaspoons freshly ground black pepper
- Cooking spray
- 1 tablespoon stone ground mustard
- 1 ½ tablespoons chopped fresh thyme
- 8 (18 X14 inch) sheets frozen Phyllo dough, thawed

Preheat oven to 400 degrees. Sprinkle the pork with salt and pepper; place one jelly roll pan coated with cooking spray. Bake at 400 degrees for 15 minutes turning once. Remove from oven and let stand for 5 minutes or until slightly cool. Coat pork with mustard, and sprinkle evenly with thyme. Press the thyme into the mustard.

Place one sheet of Phyllo on a large cutting board (cover the rest of the sheet with a towel that is slightly damp to prevent them from drying out); lightly coat with cooking spray or butter. Repeat with the remaining Phyllo, press the last sheet down and spray with cooking spray or butter.

Arrange the pork along the short edge of the Phyllo, leaving a 2 inch border. Start rolling up in jelly-roll fashion. Do not roll tight. Place the roll seam side down on a jelly roll pan that has been covered with cooking spray. Lightly score the roll with serrated knife crossways into 8 even slices. Bake at 400 degrees for 20 minutes or until the roll is golden brown. The thermometer should read 155 degrees. Let stand for 10 minutes.

Pork Wellington

- 2 (6 ounce) pork tenderloins
- 4 ounces Boursin cheese
- 1 tablespoon olive oil
- 6 ounces prosciutto
- 2 sheets puff pastry, rolled to a 16X12 inch rectangle
- 1 egg beaten
- 1 tablespoon water

Trim off all silver skin (reserve tail for another use if you have it) Butterfly making a 1" deep incision down the length of each and stuff each one with half of the cheese. Roll prosciutto around each tenderloin. Sear in oil in a large skillet over med-high heat until prosciutto is brown and crisp on all sides (5-8 min). Chill thoroughly. Wrap each tenderloin in puff pastry and transfer to a parchment-line baking sheet and then brush the Wellington's with egg wash and decorate with pastry cutouts if desired. Cover with plastic and chill 1 hr. (up to 24 hrs.) Bake at 400 degrees in lower third of oven for 30-35 minutes until golden brown. (You can brush with more egg wash again before you put them in the oven) Let rest 5 min. before slicing. (Throw away the ends when slicing, it's mostly dough).

Pork Loin Braised in Milk

Food Network

1 tablespoon finely chopped fresh rosemary or 1 1/2 teaspoons chopped dried rosemary

1 tablespoon finely chopped fresh sage or 4 to 5 teaspoons dried sage leaves, chopped

1 garlic clove, finely minced

Salt and freshly ground black pepper to taste

One 5- to 5 1/2-pound center-cut boneless pork roast (see Note)

2 tablespoons unsalted butter

2 tablespoons extra virgin olive oil

3 to 4 cups milk

Combine the rosemary, sage, garlic, and salt and pepper in a small bowl and rub it all over the pork. Place the pork on a large plate, cover with plastic wrap, and refrigerate for a few hours.

Place a medium heavy pan that will hold the roast somewhat snugly over medium heat and add the butter and oil. When the butter begins to foam, add the pork and cook, turning occasionally, until lightly golden on all sides, 10 to 12 minutes. (Keep your eyes on the butter so it doesn't burn and reduce the heat a bit if needed.)

Add 1 cup of the milk and stir to loosen the browned bits attached to the bottom of the pan. As soon as the milk comes to a boil, reduce the heat to low, partially cover the pan, and simmer until almost all the milk has evaporated, about 15 minutes. Add 1 more cup milk and continue cooking, basting and turning the meat a few times, until most of the milk has evaporated. Cook the pork in this manner, adding the milk 1/2 to 1 cup at a time, until it reads 160 degrees F on an instant-read thermometer, about 2 hours. (The pork can be cooked up to this point 1 hour or so ahead. In that case, cook only until it reaches 155 degrees F, because it will keep on cooking as it sits in the hot pan juices.)

Remove the lid and raise the heat to high. If no more milk is left in the pan, add 1/2 cup or so more. Cook, stirring and scraping the bottom of the pan to release the browned bits and turning the pork once or twice, until most of the milk has evaporated and the meat has a rich, golden brown color. Transfer the pork to a cutting board and let it rest for about 10 minutes while you finish the sauce.

Spoon off some of the fat from the pan, add 1/3 cup water and stir quickly, over medium heat, scraping the bottom of the pan until only the brown glazed clusters of milk particles remain.

Cut the meat into 1/2-inch thick slices and serve topped with a bit of the pan juices.

Note: Pork loin is generally prepared with two center-cut loins tied together, thus making them "double loin roasts." If one loin roast is used instead of the double, the cooking time will obviously be reduced by about half.

Since the pork loin is a lean piece of meat, make sure not to trim away the fat attached to it, because it will add additional flavor.

BBQ Sauce for Ribs

Sauté 2 bundles of sprigs that are thyme wrapped in a strip of bacon and tied with a string. Brown the bacon and add 3 cloves of minced garlic, and one small onion, chopped. Cook this mixture until the onion becomes translucent. Add to the pan one teaspoon of cumin and paprika. Sauté until the spices become aromatic. Add a few red pepper flakes, 2 tablespoons brown sugar, 2 tablespoons dry mustard, ¼ cup molasses, 2 tablespoons red wine vinegar, 2 cups ketchup, 2 tablespoons Worcestershire sauce and a one cup of peach preserves.

Simmer the sauce for at least one hour. Bake ribs @ 300 degrees for 1 ½ hours, Pour the fat off and pour the BBQ sauce over the ribs to cover and bake then @ 350 degree for ½ hour, turn the ribs, add more sauce as needed and cook for another ½ hour. Broil for 5 minutes a side and serve with sauce. Remove the thyme bundles first.

Ribs – Maples Glazed

- 3 pounds pork spare ribs – cut into serving sizes
- 1 cup maple syrup
- 3 tablespoon orange juice concentrate
- 3 tablespoon ketchup
- 2 tablespoon soy sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon curry powder
- 1 cloves garlic minced
- 2 green onions minced
- 1 tablespoon season salt

Place ribs meaty side up on a rack in a greased 13 X 9 X 2 inch baking pan. Cover tightly with foil and place in a 350 degree oven for 1 ¼ hour. Meanwhile combine the next 9 ingredients in a sauce pan. Bring mixture to boil over medium heat. Reduce heat and simmer for 15 minutes while stirring occasionally. Drain the ribs after the hour and remove the rack and return the ribs to the pan and cover with the sauce. Bake uncovered for 35 minutes basting occasionally. Sprinkle ribs with sesame seeds before serving and this makes 6 servings.

Rosemary Orange Glaze.

- ¼ cup frozen orange juice conc., thawed
- 1 teaspoon brown sugar
- 4 teaspoons minced fresh rosemary

In a small saucepan bring the OJ, sugar and rosemary to simmer until the mixture reduces to about 2 tablespoons. Set aside and cool.

Sweet Chile Glaze

2 teaspoons vegetable oil
2 teaspoons chili powder
½ teaspoon ground cumin
¼ cup frozen pineapple juice concentrate

In a small sauce pan, heat oil and spice over medium heat. When the mixture starts to sizzle and the spices smell fragrant, add the pineapple juice. Simmer until mixture is reduced to 2 tablespoons. Cool and use with the pork tenderloin.

Sweet 'N' sour ribs

Bette Olson's recipe

Bake boneless pork ribs that are covered lightly with catsup, salt and pepper in a 350 degree F oven until half cooked about 1 and ½ hours. Cover with a sauce made of equal parts vinegar, soy sauce and brown sugar plus a can of pineapple chunks. Bake for another 1 ½ hours. The sauce can be thickened with a little cornstarch and use of a meat sauce or gravy.

Orange Balsamic Sauce

1 teaspoon vegetable oil or olive oil
2 cloves garlic, minced
½ teaspoon fresh rosemary, minced
1/3 cup orange marmalade
4 teaspoon balsamic vinegar

Heat the oil in a small sauce pan over medium heat. Add garlic and rosemary and cook until fragrant and sizzling about 30 seconds stir in marmalade and vinegar. Heat until warm. After slicing meat add the juices from the carving board to the sauce before serving.

Pork Loin-Rosemary Dijon

Low Carb. And Lovin' It, George Stella

1 (4 pound) boneless pork loin
2 tablespoons Dijon mustard
2 tablespoons chopped red onion
2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper
1 clove garlic, minced
2 tablespoons coarsely chopped rosemary leaves, plus a few sprigs for garnish

Preheat the oven to 350 degrees F. Trim any excess fat from the pork loin, leaving a thin-layer of fat over the top. Evenly rub the entire pork loin with the Dijon mustard followed by the onion, salt, pepper, and garlic. Make sure to really rub in the spices, and then sprinkle the rosemary evenly all over the top. Place the pork in roasting pan lined with a rack and roast for 20 minutes. Reduce the temperature to 300 degrees F, and continue roasting until a meat thermometer inserted in the thickest part reads 145 degrees F, about 1 hour more. Transfer the pork to a cutting board, cover loosely with foil, and let rest for 10 minutes. Slice and pork and arrange on a platter garnished with rosemary sprigs.

Tangy Pork with Tomatillos, Tomatoes and Cilantro

1 ½ teaspoons ground cumin
1 teaspoon chili powder
½ teaspoon salt
¼ teaspoon ground red pepper
1 pound of pork tenderloin, trimmed and cut into 1 inch cubes
Combine the first 4 ingredients in a medium bowl. Add pork and toss well.

Coated the pork cubes. Heat 1 ½ teaspoons of oil in a skillet then add pork and sauté 3 minutes. Remove from pan and keep warm.

1 cup chopped Vidalia onion or other sweet onion.
1 teaspoon of minced garlic.
2 cups of chopped tomatillos (about 8 oz.)
2 cups of halved cherry tomatoes or chopped tomatoes (about 8 oz.)
½ cup chopped fresh cilantro
4 cups of cooked rice

Heat 1 ½ teaspoons of oil in the pan over medium-high heat and then add onions and garlic and sauté for 30 seconds. Add tomatillos; sauté 1 minute. Add the sautéed pork, cover and cook for 10 minutes or until pork is done. Add the tomatoes and cilantro; cover and cook for 1 minute. Service with rice. Yields 4 servings (serving size 1 cup of rice and 1 cup of pork mixture)

Seafood dishes

Crab Cakes

1 pound of crabmeat
3 tablespoons of mayonnaise
¼ cup chopped fresh chives
1 tablespoon fresh lemon juice
1 teaspoon Dijon mustard
¼ teaspoon fresh ground black pepper
½ cup panko
1 tablespoon unsalted butter
2 garlic cloves, mashed
½ teaspoon herbs de Provence
¼ teaspoon salt

Stir together the crab meat, mayonnaise, lemon juice, chives, mustard, pepper and 1 tablespoon panko in a large bowl and chill covered.

Melt butter in a medium skillet over medium heat. Cook the garlic in the butter stirring until golden and fragrant about 2 minute. Add the herbs de Provence, salt and the remaining 7 tablespoons panko. Cook and stir until the panko is golden brown, about 6 minutes and transfer the crumbs to a plate and discard the garlic.

Divide the crabmeat mixture into 4 mounds on a sheet of waxed paper. Form 1 mound into a patty, and then carefully turn the patty into the crumbs, coating the top and bottom. Transfer to a baking sheet and repeat with the remaining mounds, then sprinkle the remaining crumbs to the top of the crab cakes. Bake until heated through about 15 minutes at 375 degree or 20minutes at 350 degree. Serve cakes with sauce.

I divided the mixture into 6 mounds and 2 were more than enough per person. I think 8 or 9 mounds would make a nice appetizer.

Crab Cake Sauce

½ ripe medium avocado, pitted and peeled
1 tablespoon mayonnaise
1 tablespoon fresh lime juice
¼ teaspoon salt
¼ teaspoon sugar
1 fresh chili, stemmed and quartered
¼ cup milk

Pulse all the ingredients in a food processor until the chili is finely chopped. Add little milk and puree until smooth adding more milk as needed. Add as much of the chilies as desired. Transfer sauce into a bowl and chill covered until needed.

Fish Fries

Alton Brown's recipe

Not tried yet

1 gallon safflower oil

For the batter:

2 cups flour

1 tablespoon baking powder

1 teaspoon kosher salt

1/4 teaspoon cayenne pepper

dash Old Bay Seasoning

1 bottle brown beer, cold

1 1/2 pounds firm-fleshed whitefish (tilapia, Pollock, cod), cut into 1-ounce strips

Cornstarch, for dredging

Heat oven to 200 degrees F.

In a bowl, whisk together the flour, baking powder, salt, cayenne pepper, and Old Bay seasoning. Whisk in the beer until the batter is completely smooth and free of any lumps. Refrigerate for 15 minutes. Note: The batter can be made up to 1 hour ahead of time.

Heat oil to 350 degrees. Lightly dredge fish strips in cornstarch. Working in small batches, dip the fish into batter and immerse into hot oil. When the batter is set, turn the pieces of fish over and cook until golden brown, about 2 minutes. Drain the fish on the roasting rack. Serve with malt vinegar.

Halibut with Parmesan Cheese

Wash halibut and pat dry with paper towels. Place on a wire rack and in a baking pan. Season with salt and lemon pepper. Slice a lemon thin and place over the halibut. Bake @ 350 degree for about 20 minutes, depending upon the size of the filet. The fish will still be uncooked. Remove the lemon and cover the fish with a 1/4 inch of mayonnaise (not miracle whip). Sprinkle with fresh grated Parmesan cheese. Bake until fish is flaky and golden brown.

Received this recipe from a patient in Anchorage. She said she was a good cook and I believe her. Both recipes I received from her were delicious.

Halibut with a Twist

Not tried yet

Halibut - 6-7 oz. fillets, boneless, skinless

2 teaspoon Halibut Twist Spice

1 Tbsp. sour cream

1 Tbsp. Mayonnaise

Capper Dressing:

Cappers chopped 1 Tbsp.

Cappers whole 2 Tablespoon

Lemon juice 1 Tablespoon

3 Tablespoon olive oil

Mix all ingredients together well. Refrigerate until needed

Pre heat oven to 375 degrees F. Season each fillet with 1 tsp. of seasoning blend, over the entire fillet. Place on the plank and place the plank in the oven. . Mix Sour cream and Mayonnaise. Cook for 6-8 minutes. Remove from the oven and turn the fillet over. Cover with mayo sour cream mixture. Return to the oven and cook for 8-12 minutes or until fish is 120 degrees internal temperature. Remove from the oven. Place fillets on a plate and top with 2 Tbsp. of Capper Dressing, garnish with a lemon slice

Lutefisk, Baked

Rinse fish real well and pull off the dark skin. Place cheesecloth in a well butter shallow roaster. Place pieces in the cheesecloth. Sprinkle with salt. Cover and bake at 350 degrees for about 35 minutes. The fish should be flaky.

A fry pan or casserole dish will work in place of the shallow roaster.

We had Lutefisk every year around Christmas. Aunt Caroline and Aunt Olivia did not really enjoy fish, so there would always be Swedish meatballs. There was always lots of food. The menu usually read like this: Lutefisk, Swedish meat balls, boiled potatoes, and stewed tomatoes, white milk gravy, turnips and Jell-O salads. The deserts were great and varied. Everyone on the Slang side of the family would come. It was a time for eating, laughing and getting to know each other again. The last years Mom would have everyone who could, come. We lived on the home farm and Mom and Dad enjoyed having the family over for a family tradition. Twenty to thirty people were about the size of the group.

Salmon Baked with Herbs

Not tried yet

1 ½ pounds of fresh fillets

1 cup of sour cream

¼ teaspoon Mama Bear Kitchen Salmon Herb & Spice

¼ teaspoon mustard

¼ teaspoon Mama Bear Kitchen Glacier Bay Seafood Spice

In a small mixing bowl combine the sour cream, mustard and Salmon Herb & Spice.

Place the fillets into the baking dish and spread the sauce over it. Sprinkle with Glacier Bay Seafood Spice.

Bake for about 30 minutes. Enjoy

Salmon Charred Sugar-Crusted

Dry Sugar Rub

1 tablespoons sugar

½ tablespoon chili powder

½ teaspoon black pepper

½ teaspoon ground cumin

½ teaspoon paprika

½ teaspoon salt

¼ teaspoon dry mustard

Dash of cinnamon

2 skinless Alaska salmon fillet (4-6 ounces each)

2 tablespoon oil

Chinese-style mustard or Dijon-style mustard

Blend all the ingredients for dry sugar rub. Generously coat one side of each fillet with mixture.

Heat oil in a large heavy skillet over medium high heat and carefully place salmon in the pan. Cook for 2 minutes to sear and turn the fillets over and turn down the heat. Turn the fillets over and continue to cook for 6 to 8 minutes. Cook just until the fish is opaque throughout. Do not overcook. Serve with mustard.

Salmon Dijonnaise

1 ½ cup dry white wine
½ cup thinly sliced shallots
2 sprigs fresh tarragon
1 clove garlic, smashed
1 bay leaf
½ teaspoon peppercorns
¼ teaspoon kosher salt
4 5-ounces skinned salmon fillets
½ cup heavy cream
4 tablespoon cold unsalted butter, thinly sliced
1 tablespoon chopped fresh tarragon
1 tablespoon country-style Dijon mustard

Combine first 7 ingredients in a large saucepan. Bring mixture to boil, reduce heat and simmer for 5 minutes.

Add salmon to the mixture and cover and place in a 350-degree oven; poach for 10 minutes.

Remove salmon from the pan and keep warm while you prepare the sauce.

Boil the poaching liquid for 5 minutes or until reduced by half. Add ½ cup heavy cream and boil for 3 minutes, or until thick bubbles appear. Reduce heat to low.

Whisk in 4 tablespoons of cold butter, one tablespoon at a time. As each melts, add another, stirring constantly. Strain the sauce and stir in 1 tablespoon fresh chopped tarragon and 1 tablespoon of country-style Dijon mustard. Serve sauce over the warmed salmon.

I made this sauce for Lowell Birthday 2004 by doing everything except the poaching of the salmon; I grilled the salmon instead. It turned out great. This recipe came from the "Cuisine at Home Magazine." We had invited Jim and Georgia Girvan and Donna and Ray Spencer. This was the first time I had cooked with fresh tarragon. I will need to add this to my herb garden if I can.

Salmon Loaf

1 cup milk
1 large slice bread
4 tablespoon butter
1 pound Salmon - cooked
2 eggs
½ teaspoon salt

Heat milk in the top of a double boiler. Break bread into milk and add butter. Cook until creamy. Break up the salmon with fork and mix in the bread and milk. Beat the eggs and add to the salmon mixture. Pour into greased bread tin and bake in a moderate oven 350 degrees for 1 hour.

You can use canned salmon or cooked fresh salmon.

Salmon Rolled in Panko

Take a filet of salmon; remove any skin that maybe left on the fish. Wash in water and pat dry. Roll the salmon in Panko. Panko is Japanese breading. Cover the salmon with ¼ inch Dijon mustard and then pat on the Panko covering the mustard. Bake at 350 degrees until flaky and golden brown. Depending on the cut of the fish this will take ½ hour or so. If it cooks too long it will dry out the fish.

This recipe is one I receive from one of my patients in Anchorage. We started talking about cooking and how hard it is to stay on a low-fat diet. She said she was a good cook and likes improvising on different recipes and trying to make them Alaskan and low in fat. This one is good low fat recipe especially using king and silver salmon. You have to start with good Alaskan salmon.

Shrimp Under Fire

2# large unshelled shrimp
½ stick butter, melted
¼ cup minced parsley
1 tablespoon lemon juice
2 crushed garlic cloves
1 teaspoon salt
1/8 teaspoon freshly ground pepper
2 tablespoons 151 rum

Peel and de-vein the shrimp. Rinse them well with cold water. Cutting not quite through, split the shrimp lengthwise and flattens slightly.

Combine all the remaining ingredients except the rum, in a shallow frying pan. Heat through. Add the shrimp, turning to coat them well. Cook over low heat until shrimp are pink and tender. Splash 2 tablespoons of rum over the shrimp and ignite the shrimp immediately at the table and serve. This serves about 4-6 people.

We had this for super-bowl Sunday. It was very festive and fun. The shrimp tasted good. I served it with a fresh salad, warm rolls, and Parmesan cheese noodles.

Smoked Fish

For fresh or frozen salmon. We usually used pink and king salmon with this brine.

- 1 gallon water
- 2 cups table salt
- 2 cup brown sugar
- 2 tablespoons crushed black pepper
- 2 tablespoons crushed bay leaves

Mix the above ingredients in a large container. Soak fish about 3 hours but no more than 6 hours. Rinse fish with tap water and pat dry. Air dry until a glassy film is on the meat surface of the fish.

Smoke the fish with 3 pans of chips (we prefer alder). Keep heat on for up to 24 hours.

Another brine we like more and received from the Clevenger's (friends from Ketchikan). Greg worked with Lowell.

- 1 to 1 ½ cups of soy sauce
- ¾ cup brown sugar
- 1 teaspoon garlic salt
- Chile powder
- ¼ cup salt
- Pepper
- Garlic juice, 1 to 3 cloves crushed
- Onion salt
- Water to cover fish

The seasonings are added to taste and so we added about ½ to 1 teaspoon of the ingredients that do not have an amount to them. Follow the smoking directions above.

Miscellaneous Main Dishes.

Focaccia and Sicilian-style Pizza Dough

Chez Alaska

6 ounce cooked, peeled potato, riced or mashed, cooled
3 cups unbleached bread flour
1 tablespoon sugar
1 $\frac{3}{4}$ teaspoons salt
1 packet rapid rise yeast
2 tablespoons olive oil
1 $\frac{1}{3}$ cups water, room temp

Add everything but the potato to the bowl of a stand mixer, and mix on medium until everything comes together. Add potato, and then mix at medium high until dough is stretchy and smooth, about 6 minutes. Dough should stick to the bottom, but pull away from sides.

Pour $\frac{3}{8}$ cup olive oil onto a baking sheet pan, 12"x18", and spread over entire surface with your hands. Transfer dough to sheet pan, and oil top surface with hands. Cover with plastic, and let rise until dough has spread out to fill almost entire pan, about 2 hours.

Preheat oven to 500-550F. Remove plastic, carefully spread dough to cover pan.

For focaccia:

Top as desired, and bake on center rack for 15-20 minutes until done. Cool in pan for 5 minutes, then transfer to a large cutting board (pizza may stick to pan at some point—use a spatula to carefully pry it off), and cut into portions.

For Sicilian pizza:

Spread approximately $\frac{2}{3}$ cup of pizza sauce over top surface of pizza with back of spoon, leaving border around the edge. Sprinkle with parmesan, focusing on edges of crust. Bake for 5 minutes, remove from oven, and spread mozzarella over surface. Dot the surface of the pizza with more tomato sauce in irregular spots. Top with basil leaves and more parmesan. Return to oven and bake until crust is well browned and cheese is melted and lightly browned in spots, 10-15 minutes longer. Allow to cool at room temperature for 5 minutes. Transfer to a large cutting board (pizza may stick to pan at some point—use a spatula to carefully pry it off), cut into rectangular slices.

This turned out good when I made it but next time I will use a little less olive oil. The $\frac{3}{8}$ of a cup was a little much. The crust had a good flavor and the pizza sauce that follows was good. I also used turkey pepperoni with fresh thinly sliced tomatoes.

Pizza Sauce

Chez Alaska

1 can (14 ounces) crushed tomatoes, fire-roasted

½ teaspoon dried basil

½ teaspoon dried oregano

2 cloves garlic, crushed

¼ teaspoon salt, to taste

¼ teaspoon pepper

1 tablespoon red wine vinegar

1/8 teaspoon red chili flakes, optional

Mix all together.

I mix them all together but I used fresh herbs and red wine instead of the vinegar. I cooked the sauce for 5 minutes and then used the blending stick to smooth out the sauce.

White Sauce

Chez Alaska

2 tablespoons olive oil

½ onion, diced

2 cloves garlic, crushed

½ cup cream

1 teaspoon minced fresh thyme

Salt and pepper to taste

In a medium skillet sauté onion in olive oil for 5 minutes or until softened and translucent and then add garlic, cream and thyme, bring to a boil, and then simmer until thickened. Season the sauce to taste.

Loretta made this pizza went we up in Alaska in May 2012. Bob and Loretta went to a cooking class in the Mendenhall Mall called Chez Alaska and learned to make this pizza. I really enjoyed it and Loretta sent me this recipe. The dough is a little different than my usual dough but all the olive oil makes it taste great.

Lamb Chops

An allrecipe.com recipe

Trim fat from chops. In a small bowl combine the 2 tablespoons olive oil, 1 teaspoon chopped rosemary, 1/4 teaspoon freshly grounded pepper, 1 crushed bay leaf, 1/2 teaspoon crushed red peppers, 1 tablespoon honey, 1 tablespoon balsamic vinegar, and the garlic. Use your fingers or a pastry brush to rub or brush oil mixture onto all sides of the chops. Allow the chops to sit in the refrigerator for a couple of hours.

For glaze, in a small saucepan combine 1/2 cup preserves, 1/2 cup water, 2 teaspoons mustard, bouillon granules, 1/4 teaspoon rosemary, and 1/8 teaspoon pepper; heat and stir until bubbly. Remove from heat; set aside.

In a large skillet heat 1 tablespoon of oil over medium heat. Add chops; cook for 9 to 11 minutes or until medium doneness (160 degrees F), turning once. Serve chops with glaze. If desired, garnish with rosemary sprigs. You can also broil the chops on medium high for 7 to 10 minutes a side (depending on the thickness of the chops and then allow to rest for 7 minutes.

Fresh rosemary is best in this recipe. This recipe was used for the Lamb Lora received from her neighbor. It was also made at Easter 2013 when Mom's sisters came for dinner.

Flathead Cherry Compote

An allrecipe.com recipe

1 cup fresh or frozen cherries, pitted and halved
1/4 cup sugar
1/2 teaspoon finely chopped fresh rosemary
1 1/2 teaspoon water, leave out if cherries are frozen
1 teaspoon balsamic vinegar
Pinch of salt
Pinch of fresh ground pepper

Stir in the cherries sugar and water in a sauce pan and heat over high heat, bring the mixture to a boil. Reduce the heat and cover and allow to simmer until the cherries are tender and the sauce is thick. This should take about 15 minutes. Remove from heat and stir in the vinegar and season with salt and pepper. Serve with lamb chops.

I made these lamb chops with the lamb that Lora give me and they were tender and good. The sauce added to the dish.

Fettuccini Alfredo

Emeril Lagasse, 2004

1 pound dried fettuccini
6 tablespoons unsalted butter
1 shallot, minced, sweet onion can be substituted
1 cup heavy cream/whole milk
1 cup finely grated Parmigiano-Reggiano
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 eggs, beaten
Sliced mushrooms, optional
Dices ham, optional
1/2 cup white wine, optional
Garlic and onion Boursin, cream cheese and herbs can be substituted
Fresh parsley, for garnish, optional

Cook the fettuccini in a pot of rapidly boiling salted water until al dente. Drain in a colander, reserving 1/4 cup of the pasta cooking liquid.

While the pasta is cooking, melt the butter in a medium saucepan over medium-high heat. Add shallots and sauté until tender and then add mushroom. Remove the shallots/mushrooms and add wine to the pan. Cook until sauce has reduced to half. Add heavy cream to the wine and bring to a boil then add shallots/mushroom. Cook until sauce has reduced slightly, about 5 minutes. Remove from the heat.

Return the pasta to the pot it was cooked in, set over medium-high heat along with the reserved cooking liquid along with the ham. Stir in two eggs that have been beaten. Add the butter-cream mixture and half of the Parmesan and toss to combine thoroughly and season with salt and pepper, to taste. Bake in the oven for 30 minutes and just before serving sprinkle with remaining Parmesan and garnish with parsley. .This makes 4 to 6 servings.

Ricotta Cheese

Country Living magazine

1/2 gallon whole milk
1 teaspoon salt
3 tablespoons fresh lemon juice

Line a colander with 4 sheets of cheese cloth and set an over a large bowl. In a large pot over high heat, bring the milk and salt to a boil. Reduce the heat and add the lemon juice. Stir the mixture until curds form, about 1 to 2 minutes.

Using a slotted spoon and transfer the curds to the cheese cloth lined colander. Allow to drain for several minutes. Transfer to a bowl and use right away or refrigerate for up to 5 days. For added flavor, toss with a little olive oil, salt, and pepper, or fresh herbs like oregano, rosemary before topping a pizza or adding to the lasagna.

Stromboli

Recipe courtesy Emeril Lagasse, 2003

Not tried yet

Basic Pizza Dough

1/2 pound hot Italian sausage, removed from casings and crumbled

1 cup sliced yellow onions

1/2 cup thinly sliced red bell peppers

1/2 cup thinly sliced green bell peppers

2 tablespoons thinly sliced seeded and stemmed jalapenos

2 tablespoons minced garlic

1 teaspoon Italian seasoning

1/2 pound sliced ham

1/4 pound thinly sliced pepperoni or salami

1/2 cup sliced black olives

2 cups grated provolone

2 cups grated mozzarella

1 large egg, beaten with 1 tablespoon water to make an egg wash

1 cup finely grated Parmesan

Preheat the oven to 375 degrees F. Grease a large baking sheet and set aside.

In a large skillet, cook the sausage over medium-high heat until browned and the fat is rendered, about 5 minutes. Remove with a slotted spoon and drain well on paper towels. Discard all but 1 tablespoon of fat from the pan. Add the onions, bell peppers, and jalapenos and cook, stirring, until very soft, 4 to 5 minutes. Add the garlic and Italian seasoning and cook, stirring, for 1 minute and remove from the heat and cool.

Punch down the dough and divide half. Then on a lightly floured surface, roll out half of the dough to a large rectangle that measure about 10 by 14 inches. Spread half of the cooled sausage mixture across the dough leaving a 1-inch border. Overlapping slightly, layer half of the ham, pepperoni, olives, provolone, and mozzarella cheeses over the top of the dough. Using a pastry brush, paint the border of 1 long edge with egg wash. Starting at the opposite long end without egg wash, roll up the dough into a cylinder, pinching the edges to seal. Place on the prepared baking sheet and repeat with the remaining ingredients. Let the dough rise, 20 to 30 minutes.

Brush the top of each stromboli with egg wash. Bake until nearly completely golden brown and starting to crisp, about 20 minutes. Sprinkle each stromboli with Parmesan cheese and return to the oven until the cheese is melted and the dough is golden brown, about 5 minutes.

Remove from the oven and let stand 10 minutes. Slice thickly and serve.

Turnovers, meat with cheese

Cuisine at home magazine

8 ounces thinly sliced meat, turkey, ham or other meats
4 slices or cheese, cheddar, Swiss, Cody or a spread
4 slices of bacon if desired
1 sheet of puff pastry, thawed
4 teaspoons of mustard or other condiment
1 egg blended with 1 teaspoon of water added

Preheat the oven to 400 degrees; line a baking sheet with parchment.

Prepare the ingredient to be put into the puff pastry. Roll out the pastry on a floured surface to a 11 inch square. And cut the pastry into 4 squares and spread each with the mustard or other condiment. Arrange the meat and cheese on half of the square, tearing or folding them to fit into the half of the square. Brush the edges with the egg wash and fold to form a triangle, and seal shut using the tines of the fork.

Place turnover on a prepared baking sheet, brush the top of the turn rovers with more egg wash and sprinkle with kosher salt or spices.

Bake the turnovers for 25 minutes or until pastry is golden and crisp.

We had these on the coast with Dick, Myra, Loretta, Bob, Lowell and I were there in September 2005. We try to get together every year on the coast and enjoy the ocean and each other's company.

Welsh Rarebit

Cuisine at home magazine

2 tablespoons unsalted butter
3 tablespoons all-purpose flour
 $\frac{3}{4}$ cup beer (such as Harp)
 $\frac{1}{2}$ cup heavy cream
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce
8 ounces shredded aged cheddar cheese
4 slices hearty bread, cut 1 inch thick, toasted

Melt butter in a saucepan over a medium heat. Whisk in flour until smooth. Add beer, cream, mustard, and Worcestershire sauce to the flour mixture and whisk until smooth. Cook sauce until the back of the spoon is coated. This should take about 5 to 7 minutes. Add the cheddar cheese to the sauce a handful at a time. Season the mixture with salt, pepper or tabasco sauce to taste.

Preheat the boiler and adjust the rack in the oven to 6 inches from element. Place toast on a baking sheet and toast beard lightly. Top each piece of toast with sauce and broil until sauce is bubbly and brown in spots, about 2 to 3 minutes.

Tried this recipe when Aaron was home in 2012 March. It was good especially when served with stewed tomatoes.

Soups

Asparagus Soup

1 pound fresh or frozen asparagus
2 cups chicken stock/broth
1 tablespoon butter
1/3 cup minced green onion/sweet onion
1/3 cup minced leeks, only the white well rinsed
1/2 tablespoon minced garlic
1/4 teaspoon salt
1/8 teaspoon fresh ground pepper
1/4 cup heavy cream
2 tablespoons finely grated parmesan cheese as garnish

Cut up the asparagus into 1 to 1 1/2 inch pieces. In a medium pot bring the broth to a boil and add the asparagus (save a couple tender tops for a garnish). Lower the heat to simmer and cook for 20-30 minutes. In fry pan add the butter and when it is foamy add the onion and leeks and cook on low heat for 3-4 minutes, stirring often. Add the onion mixture to the soup and puree the soup until it is smooth. Adjust the seasoning and if serving right away add the cream and the reserved asparagus tips. Cook until warm about 3 minutes. If serving another day put the cream in just before serving and then heat to warm and top with cheese or grated lemon peel or snipped fresh dill or a dollop of yogurt, as another options.

Beef Vegetable Soup

Left over grilled beef steak, cut up into small pieces
4 cups of water
1/2 onion chopped
1 cube beef bullion
1 pkg. Beef onion dry soup mix
2 stalks of celery, sliced
1 1/2 carrots, sliced
3 Tablespoons of long cooking rice
2 sprigs of parsley, chopped
1/4 teaspoon oregano
1 Tablespoon of Worcestershire sauce
1/4 teaspoon Creole seasoning
1/4 teaspoon crushed red pepper
1/2 teaspoon sweet basil

Combine all the ingredients in a pan and cook until vegetables are tender and the rice is cooked. I put the tomato and the parsley in last. Try not to boil. Simmer for 1/2 to 3/4 of an hour. Serve with bran muffins or warm bread.

I was surprised that this was as good as it was. The grilled meat seemed to add just the right favor to the soup. Since the boys are gone away to school we have a lot more leftovers this seemed a good way to use the meat.

Black Bean Soup

4 strips of bacon, diced
8 ounces Kielbasa, diced
1 cup onion, diced
1 tablespoon minced garlic
2 teaspoon chili powder
1 teaspoon cumin - optional
½ teaspoon salt
2 cans of black beans rinse and drained
½ cup white rice
5 cups chicken broth
1 can chopped green chilies
2 cans of small whole tomatoes, drained and chopped, fresh maybe used

Sauté bacon over medium heat until crisp, remove and drain on paper towels, add the kielbasa to the pan and brown with the bacon drippings. Remove the kielbasa to the paper with the bacon and pour off all but 1 tablespoon of the drippings. Sauté the onions, garlic, chili powder and salt in the pan until the vegetables are soft, about 2-3 minutes. Stir in the beans and mash. Add rice, cook for 1 minute, and then deglaze with one cup of broth, scrapping to get the bits off the bottom of the pan. Add the remaining broth along with the bacon and kielbasa. Reduce the heat to medium and simmer until rice is tender about 20 minutes. Drain, seed and dice the tomatoes. Stir the tomatoes and chilies into the soup and simmer to heat through. Serve with shredded cheese and a dollop of sour cream

I put 1 less cup of chicken broth and didn't drain the tomatoes. I topped the soup with chopped cilantro.

Broccoli Soup

1 tablespoon olive oil
1 large onion, chopped
3 cloves garlic, peeled and chopped
2 (10 ounce) packages chopped frozen broccoli, thawed
1 potato, peeled and chopped
4 cups chicken broth
1/4 teaspoon ground nutmeg
Salt and pepper to taste

Heat olive oil in a large saucepan, and sauté onion and garlic until tender. Mix in broccoli, potato, and chicken broth. Bring to a boil, reduce heat, and simmer 15 minutes, until vegetables are tender.

With a hand mixer or in a blender, puree the mixture until smooth. Return to the saucepan, and reheat. Season the soup with nutmeg, salt, and pepper to taste.

I used fresh broccoli, peeling and cutting the stem up along with the flower. I also cut up celery and fried with the onions and garlic.

Chicken and Black Bean Soup

4 chicken thighs with bone and skin
1 can black beans, drained and rinsed
1 can chilies, diced
 $\frac{3}{4}$ cup chopped onions
 $\frac{1}{2}$ teaspoon ground cumin
2 cloves garlic, minced
 $\frac{1}{2}$ teaspoon ground thyme
Juice of one lime
14 ounces chicken broth
3 tablespoons rice
Salt and pepper taste

Bake the chicken, skin side up, in a moderate oven for $\frac{3}{4}$ hour, the skin should be crispy and the chicken done, no red. Allow the chicken to cool while to remove a tablespoon or so of the fat and put it into a hot skillet. Cook the onions in the chicken fat until they are turning brown; add garlic, thyme, cumin, lime juice and chilies. Cook this mixture until it becomes fragrant and then add the black bean. Salt and pepper to taste as the soup is being made. Add the chicken that has been skinned, deboned and chopped to the mixture and then add the broth. After the soup has come to a boil add the rice. Cook the soup on simmer until the rice is cooked. Serve with a tablespoon of sour cream and/or cheese.

The chicken that has a bone and skin has a better flavor. Making the soup the day before will the fat to be skimmed off. A can of coconut milk could a little interest like the lime juice does. This makes about 4-6 cup of soup. Many various options can be made, like adding chopped celery.

Chicken - Brown Stock

Cooking light

About 6 pounds of cut up chicken (about 2 chickens)

¼ pound fennel stalks, cut into 2 inch thick pieces

3 carrots cut into 2 inch thick pieces

1 medium onion, quartered

Preheat oven to 400 degrees. Arrange the vegetable in a bottom of a roasting pan and top with the chicken pieces. Bake at 400 degrees for 1 ½ hours, turning every 30 minutes (the chickens and the vegetables should very brown).

½ teaspoons peppercorns

6 sprigs parsley

5 sprigs of thyme

2 bay leaves

16 cups of water or broth or a combination of those

Place peppercorns, parsley, thyme, and bay leaves in a 8 quart stock pot.

Remove the vegetable and chicken from the roast and put into the stock pot. Pour water or broth into the roast pan and heat to get all the brown bits out of the pan and pour into the stock pot.

Bring the contents of the stock pot to a boil and reduce the heat to simmer and simmer for 1 ½ hours.

Strain the stock through a fine sieve into a large bowl. Reserve chicken for another use. Cover and chill the stock for 8 hours and skim the fat from the surface of the broth and discard. Yields about 10 cups of broth

Chicken – white stock

Cooking light

½ teaspoon peppercorns

10 sprigs of parsley

8 sprigs thyme

3 stalks of celery cut into 2 inch thick pieces

3 bay leaves

2 medium onions, quartered

3 carrots cut into 2 inch thick pieces

2 garlic cloves

16 cups water or broth or a combine both

6 pounds of cut up chicken

Place all the ingredients into a stock pot. Bring mixture to a boil and reduce the heat and simmer uncovered for 3 hours. Strain stock through a fine sieve into a large bowl. Reserve chicken for another use. Cover and chill for 8 hours then skim off the fat and discard. Yield about 10 cups

Chicken-orecchiette soup with cilantro and lemon

1 tablespoon olive oil
2 skinless boneless chicken breasts (about 12 ounces total)
3 cups coarsely chopped onions
3 plum tomatoes, sliced
2 stalks lemongrass, thinly sliced (about 1/2 cup)
2 tablespoons coriander seeds
2 teaspoons cumin seeds
2 teaspoons fennel seeds
8 cups chicken stock or canned low-salt chicken broth
1/2 cup chopped cilantro
8 ounces orecchiette pasta, freshly cooked
3 plum tomatoes, seeded, chopped
1/2 cup fresh lemon juice
Fresh lemon slices (optional)

Heat oil in heavy large pot over medium-high heat. Sprinkle chicken with salt and pepper and sauté until cooked through, about 4 minutes per side. Transfer chicken to plate. Cool.

Add chopped onions and next 5 ingredients to pot and sauté over medium heat until fragrant, about 2 minutes. Add stock and 1/4 cup chopped cilantro. Simmer 20 minutes to blend flavors.

Strain broth into heavy large saucepan. Slice cooked chicken crosswise into thin strips; add to broth. (Can be prepared 1 day ahead; cover and refrigerate.)

Add cooked pasta, chopped tomatoes, lemon juice and remaining 1/4 cup cilantro to soup. Season to taste with salt and pepper then bring soup just to a simmer. Ladle into bowls; garnish soup with lemon slices, if desired.

Gazpacho- Quick Classic, Carol Mitchell's

2-14.5 cans diced tomatoes (one can Italian stewed tomatoes, chopped up a bit and one can diced

1/2 cup water

2 Tablespoons extra virgin olive oil

1 seedless cucumber, cut into 1/4" dice (about 2 cups)

1 small yellow bell pepper seeded and cut into 1/4" dice (3/4 cup)

1 small onion cut into 1/4" dice (1/2 cup)

2 medium garlic cloves minced

1 small jalapeno pepper seeded and minced

2 Tablespoon sherry vinegar or seasoned rice vinegar

2 Tablespoon chopped fresh cilantro

Salt and pepper

Process 1/2 cup of tomatoes along with water and oil in a blender until pureed.

Add to remaining ingredients and refrigerate until ready to serve. This serves

6. NOTE: Store few days in the refrigerator to let the flavors meld. This recipe was received from Carol Mitchell. Carol is a member of the Thursday quilt group.

Norwegian Chili

One onion, chopped

1 pound of ground beef

1 tablespoon of oil/butter or so

1 pound macaroni noodles

1 quart tomato juice, stewed tomatoes or fresh tomatoes

1 can of red kidney beans

1 to 2 tablespoons sugar, to taste

Salt and pepper and chili powder to taste

Fry the onion in a little oil until lightly brown, add ground beef a little at a time and brown well. Season the meat with pepper and salt. In a large kettle boil water and cook the macaroni until just tender (do not overcook). Add the tomato juice (if using fresh tomatoes they should be cooked before adding them) to the browned ground beef and stir to get all the browned pieces from the sides and bottom of the pan. Add a can of kidney beans that have been drained and rinsed with water. After the noodles are cooked, drain them put the noodles in with the tomato/meat mixture. Season again with salt and pepper and add a little chili powder and sugar until it tastes the way you want it. Heat the mixture thoroughly and serve with shred cheese.

The amounts of the ingredients are just a guide line. If you want more soup add more tomato juice to the soup. I will add tomato sauce, stewed tomatoes and tomato paste depending on what I have. Also which tomato products I use determines how much sugar I add. A little sugar tends to cut the acid ness of the tomato. I have put diced green chilies. I have used different noodles and different beans or none at all. Cooking the noodle too long will turn them into mush and not as good. Draining and rinsing the beans changes the favor a little.

Old Fashioned Potato Soup

Combine the following ingredients:

2 Tablespoons of butter/margarine

3-4 potatoes, peeled and thinly sliced

½ medium size onion, peeled and thinly sliced

Place these ingredients in a micro-wave able container. Melt butter and coat the onion/potato mixture. Micro-wave for 15 to 20 minutes at 50% power.

Put the mixture into a kettle and add 1 cup of chicken stock, 2 cups of milk and then cook over medium heat for 10 to 15 minutes.

Fry ¼ lb. of bacon and after frying chop the bacon up fine.

After the potato/onion mixture is well cooked, place in the food processor and cream. Put the creamed mixture into a sauce pan. Reheat and add 1 ½ teaspoon of salt and ¼ teaspoon of crushed peppercorn. The soup should be thick, the consistency of heavy cream. If too thick, thin with additional milk.

Pour a tablespoon of evaporated milk into each bowl. Ladle in the soup. Sprinkle snippets of parsley and chopped bacon.

Option: Use a ham bone and boil in just enough water to cover. The meat should fall off the bone. Save the water. Pick the meat off the bone and set aside. Use the ham water instead of the chicken stock and use the ham pieces instead of the bacon.

Onion Cream Soup

2 cup thinly sliced and diced sweet onion

6 tablespoons butter – divided

14 ½ ounces chicken broth

2 teaspoons chicken bouillon granules

¼ teaspoon pepper

3 tablespoons all-purpose flour

1 ½ cups milk

¼ cup diced Velveeta cheese

In a large skillet cook the onions in 3 tablespoons of butter over medium heat until tender. Add the broth, bouillon and pepper: bring to a boil. Remove from heat.

In a small sauce pan melt 3 tablespoons of butter and add the flour, stirring until smooth; gradually add milk. Bring the mixture to a boil and cook stirring until thick, 1-2 minutes. Reduce heat and add the Velveeta cheese. Sit until cheese is melted then add the onion mixture. Stir and cook until heated through.

Garnish with shredded cheese and minced fresh parsley

I received this recipe from Clair who had it at her Bridge club meeting. Claire is a member of my Thursday quilt group. She recommends doubling or tripling the recipe to service 8 people. I also add green chilies that are chopped into the onion mixture and ½ cup of white wine. The chilies were OK but the wine was great.

Onion Soup - French

4 Tablespoon of butter
2 pounds of onion, washed, peeled and sliced thin
1 teaspoon salt
1 teaspoon sugar, to taste
2-4 cloves of garlic, minced
2-3 tablespoons flour
½ cup red wine to deglaze
6-8 cups beef broth
2 bay leaves
½ teaspoon crushed fresh pepper
4-5 sprigs of parsley
½ teaspoon dried thyme
2 tablespoons brandy
Grated Swiss cheese

Heat butter in large sauce pan and then add onions. Add salt and stir the mixture until the onions are coated with butter. Cook on medium low, sweating the onion, for about 15 minutes. The onions should be transparent and soft. Increase the heat and stirring often until the onions are brown. Taste a little of the onion mixture to see how sweet the onions are. Freshly harvested onions have a higher sugar content than the winter onion has. There should be just a touch of sweetness.

Continue to cook until the onions are a golden brown. Heat the beef broth and to the broth add the bay leaves, thyme, crushed pepper, and parsley.

Once the onions are a golden brown, sprinkle in the flour and cook for at least 3 minutes. Then stir in the red wine and scrap the brown particle off the pan bottom and sides, cook until the liquid is reduced to half. Add the broth mixture to the onions and add the brandy (option).

Serve the soup with Gruyere or Swiss cheese and French bread.

Pasta e Fagioli from Trudy

- 1 lb. ground beef
- 1 small onion, diced (1 cup)
- 1 large carrot, julienned (1 cup)
- 3 stalks celery, chopped (1 cup)
- 2 cloves garlic, minced
- 2 (14.5 ounce) cans diced tomatoes
- 1 (15 ounce) can red kidney beans, with liquid
- 1 (15 ounce) can great northern beans, with liquid.
- 1 (15 ounce) can tomato juice
- 1 (12 ounce) can V-8 juice
- 1 tablespoon white vinegar
- 1 1/2 teaspoons salt
- 1 teaspoon oregano
- 1 teaspoon basil
- 1/2 teaspoon pepper
- 1/2 teaspoon thyme
- 1/2 pound (1/2 package) ditali pasta (short little tubes)

Brown ground beef in a large saucepan over medium heat. Drain off the fat. Add onion, carrot, celery, and garlic and sauté for 10 minutes. Add remaining ingredients, except pasta, and simmer for 1 hour. About 50 minutes into simmer time, cook the pasta in 1 ½ to 2 quarts of boiling water over high heat. Cook this mixture for 10 minutes or just until pasta is al dente, or slightly tough. Drain. Add pasta to the large pot of soup. Simmer for 5 to 10 minutes and serve. This soup serves 8.

I received this recipe from a member of the Wednesday night quilt group. Trudy got the recipe from a gal who works at the "Olive Garden." It freezes well if it is frozen before the pasta is added.

Pesto Soup

Chicken with skin and bones
Chicken or vegetable broth or water
Potatoes
Carrots
Leeks
Green beans
Red beans
White beans
Onion
Tomato
Fennel
Or Vegetables you like

Fry the chicken pieces in olive oil until brown. Add chicken broth to cover the chicken and simmer until chicken is cooked and tender. Cool and remove the fat and skin and then pick the meat off the bones. Cut the meat up into bite size pieces.

Cut up the vegetables into bite size pieces and bring to boil, and then quickly allow to simmer until tender.

Add pesto to soup. Cook a while and serve. The recipe for Pesto is in the Vegetables, salad and dressing section of this cookbook.

This is the soup that Mag made the first time she stayed with us. It was wonderful. It is good soup for the fall when the garden is producing. This is the soup her mother makes. It can be frozen.

Pumpkin and Black Bean Soup

Recipe courtesy Rachael Ray

2 tablespoon extra-virgin olive oil, 1 turn of the pan
1 medium onion, finely chopped
3 cups canned or packaged vegetable stock, found on soup aisle
1 can (14 1/2 ounces) diced tomatoes in juice
1 can (15 ounces) black beans, drained
2 cans (15 ounces) pumpkin puree (found often on the baking aisle)
1 cup heavy cream
1 tablespoon curry powder, 1 palm full
1 1/2 teaspoons ground cumin, 1/2 palm full
1/2 teaspoon cayenne pepper, eyeball it in the palm of your hand
Coarse salt
20 blades fresh chives, chopped or snipped, for garnish

Heat a soup pot over medium heat. Add oil. When oil is hot, add onion and sauté onions for 5 minutes. Add broth, tomatoes, black beans and pumpkin puree. Stir to combine ingredients and bring soup to a boil. Reduce heat to medium low and stir in cream, curry, cumin, cayenne and salt, to taste. Simmer 5 minutes, adjust seasonings and serve garnished with

Here are several options to add more flavor, replace heavy cream with sour cream, add sausage pieces, and a small can of chilies or red roasted curry chilies.

Ranch Chili

Not tried yet

14 ½ ounces beef broth
6 or 8 dried New Mexico chilies about 1 ½ ounces
12 ounces bacon, chopped
4 pounds boned beef chuck
Salt
2 onions chopped, 16 ounces
¼ cup minced garlic
1 ½ teaspoons ground cumin
1 ½ teaspoons dried oregano
2 cups dark beer
4 fresh poblano chilies

Pour about a cup of broth into a glass measure and heat in a microwave until simmering. Stem and seed dried chilies; rinse and cut into chunks, and put in a blender. Pour the hot broth over the chilies and let stand for 10 minutes. Holding the lid down with a towel, blend until smooth.

In a 6 quart heavy pan over medium high heat, stir bacon until browned, about 10 minutes. With a slotted spoon transfer the bacon to a paper towel. Discard all but about 2 tablespoons of fat from the pan.

Rinse the beef and pat dry; cut into 1 ½ chunks, trimming off any lumps of fat. Sprinkle beef with salt. Working in batches, add beef in a single layer to the pan and turning pieces as needed to brown all over, 5 to 6 minutes a batch. Transfer beef to a bowl. Add onion, garlic, cumin, and oregano to the pan; stir until the onion is limp and beginning to brown, about 5 to 6 minutes.

Return beef and bacon to pan. Add the chilies puree, beer and remaining broth; bring to a boil, scraping up the browned bits from the pan. Cover; reduce heat, and simmer, stirring occasionally, for 1 hour. Uncover and simmer, stirring occasionally, until the beef is tender when pierced and sauce thickened, 1 to 2 hours; If the sauce get too thick before the beef is tender, add more broth.

While beef cooks, in a roasting pan broil poblano chilies 4 inches from the heat, turning once, until chilies are charred all over. Cool enough to handle, peel and stem, seed and coarsely chop. Stir in to the chili about 30 minutes before it's done.

Top chili with chopped onion and cilantro; serve with avocado, crumbled cheese, sour cream and warm tortillas.

Seafood Chowder

For Salmon: In a large soup kettle cook the bones and a small pieces of salmon with a ¼ of an onion, piece of celery, salt and pepper, and water. After the fish is cooked remove the bones, celery and onion. Use the fish and the water in the following recipe.

For Halibut: Cut fish into bite size pieces. The same can be done with the halibut as the salmon.

1 lb. fish cut into bite size pieces.

1lb. bacon, fried and chopped

½ cup chopped onion

½ cup chopped celery

3 or so potatoes pared and cubed

1-3 cups water

1 tsp. salt

½ tsp. pepper

¼ tsp. dill weed

1 (5 ½ ounces) can evaporated milk

In a soup kettle, fry the bacon until crisp. Set the bacon aside to cool slightly and pour off most of the grease. In the kettle fry the onions and the celery until tender not brown. Add the potatoes, fish, water, salt, pepper, and dill weed. Cook covered over low heat until the potatoes are tender and the fish flakes with a fork. Blend flour and milk, stir into fish mixture with the evaporated milk and chopped bacon. Cook 10 -15 minutes longer. This serves 6 - 8.

We recommend *Alaskan* Halibut and Salmon.

Slow Cooker Thai Chicken Noodle Soup

Not yet tried

3 frozen or thawed chicken breast halves

3 or 4 cloves garlic, minced

2 Tbs. freshly minced ginger

2 (13.5 ounces) cans coconut milk

4 cups chicken stock

3 Tbs. soy sauce

4 ounces thin rice noodles

2 red bell peppers, diced

2 cups fresh beans sprouts

2 jalapenos, finely sliced

2 limes

Cilantro for garnish

Coarse salt and freshly ground pepper

In a slow cooker, add the coconut milk, broth, garlic, ginger, chicken, soy sauce, a pinch of salt and freshly ground pepper. Cook on high for 3 hours.

Using tongs, remove chicken from pot and shred with two forks. Return to pot. Add the rice noodles, bell pepper and sprouts. Cook 30 more minutes. Taste and add more salt and pepper if needed.

Serve each bowl garnished with sliced jalapeno, a good handful of cilantro and some gigantic squirts of lime.

Tomato Soup with Orange and Cumin

From the Fine Cooking Magazine

- 1 small yellow onion (5 ounces) peeled and quartered
- 2/3 cup fresh orange juice (about one large orange)
- 1 medium baking potato (9 ounces)
- ¼ cup unsalted butter (2 ounces)
- 1 tablespoon ground cumin
- 3 bay leaves
- 2 cans (28 ounces each) peeled whole tomatoes and their juices
- 1 tablespoon packed finely grated orange zest (one orange)
- Freshly ground black pepper
- Snipped fresh chives for garnish

Put the onion, orange juice, potato, butter, cumin, Bay leaves, and 3 cups water in a large saucepan (at least 4-quart). Cover, bring to a boil over high heat, and reduce to a simmer. Cook until potatoes are easily skewered, about 20 minutes. Add the tomatoes with their juice and orange zest. Bring to a boil and reduce heat to maintain a steady low simmer. Cook uncovered until the potato chunks fall apart, another 20 minutes. Discard the bay leaves. Puree the soup with a hand blender or the food processor. Strain in desire and season with salt and pepper. If not serving immediately, let cool completely before refrigerating or freezing. Heat gently, adjust the salt and pepper as needed, garnish with the chives and serve. This serves 6 or about 10 cups of soup.

One option is to put a couple to chopped roasted Anaheim chilies in with the tomatoes and then garnish with sour cream and chives or cilantro.

Canning and preserving

Corn, Helen's Freezer method

9 cups raw corn cut off the cob

2 ½ cups water

¼ cup sugar

1 tablespoon salt

Place in a large kettle and cook over medium heat. Once the corn starts to boil, cook for 20 minutes. Cool the corn and put into freezer bags and freeze.

This was Helen Madsen's recipe. This recipe works best with fresh young corn.

Grape Jelly

5 lbs. grapes, black, red or Concord

5 cups sugar

Items needed

Potato masher

Mesh strainer or regular colander and cheesecloth

Candy thermometer

Place the clean grapes in a large, heavy pot. Use a potato masher to crush the grapes. Add about 1/2 cup water to the pot.

Bring the grapes to a full, rolling boil over medium heat, stirring often; cook for about 15 minutes. Turn off the heat. Strain the grapes through a mesh strainer or over cheesecloth placed inside a colander; place the strainer or colander over a large bowl to catch the strained juice. Measure the amount of juice; you should have about five cups.

Pour the grape juice into the large pot and add the sugar. Bring the mixture to a boil.

Boil the jelly mixture over low heat 20-35 minutes, skimming the foam off the top as necessary and stirring frequently.

Test the jelly with a candy thermometer; the temperature should be 240 degrees.

Red Pepper Jelly – Claire Bennett's

2 ½ pounds red pepper (1 pounds of red pepper and 1 ½ pounds chilies)
2 cups cider vinegar
2 teaspoons salt
2 teaspoons chili powder
10 cups sugar
2/3 cup lemon juice
1 bottle (6 ounces) liquid pectin

Cut pepper in to chunks, discarding the stem and seeds. Finely chop in blender or food processor to get 4 cups of peppers. Mix the peppers with vinegar, salt, and chili powder in large saucepan. Bring to a boil and boil for 10 minutes, stirring occasionally. Stir in sugar and lemon juice and return to boil. Add pectin, stir constantly for one minute. Lower the heat and skim off foam. Quickly ladle the mixture into hot sterilized jars to within ¼ inch from rim. Wipe off the rim and seal.

I received this recipe from Claire Bennett. She is a member of the Thursday quilt group. We meet at each other homes every week. She serves this jelly over cream cheese with crackers. It was wonderful.

Old Fashion Raspberry Jam

The Complete Book of Year-Round Small-Batch Preserving

4 cups (1 liter) granulated sugar

4 cups (1 liter) raspberries

Place sugar in an ovenproof shallow pan and warm in a 250°F (120°C) oven for 15 minutes. (Warm sugar dissolves better.)

Place berries in a large stainless steel or enamel saucepan. Bring to a full boil over high heat, mashing berries with a potato masher as they heat. Boil hard for 1 minute, stirring constantly.

Add warm sugar, return to a boil, and boil until mixture will form a gel, about 5 minutes (it has taking up to 10 minutes or longer to get a good gel test. To determine when the mixture will form a gel, use the spoon test: Dip a cool metal spoon into the hot fruit. Immediately lift it out and away from the steam and turn it horizontally. At the beginning of the cooking process, the liquid will drip off in light, syrupy drops. Try again a minute or two later — the drops will be heavier. The jam is done when the drops are very thick and two run together before falling off the spoon.

Ladle into sterilized jars and process as directed for Makes 4 cups (1 L)

The intense raspberry flavor of this jam makes it a longtime favorite. Warming the sugar beforehand keeps the jam boiling evenly and ensures success.

Blackberries can be used in place of raspberries. Then follow the recipe as normal.

Tip: To make a small boiling-water canner, tie several screw bands together with string or use a small round cake rack in the bottom of a large covered Dutch oven. Be sure the pan is high enough for 2 inches (5 cm) of water to cover the jars when they are sitting on the rack.

Kitchen Tips: "The intensity of this jam is due to the fact that it has no added fruit pectin," says Topp. Adding pectin helps the jam jell, but necessitates more sugar, which dilutes the natural flavor of the fruit. Making jam without added pectin requires more careful, but the extra effort pays off in a deliciously old-fashioned, fruity product.

Interesting stuff about Fruit spreads.

Jellies are clear fruit juice that has been gelled into a shimmering, translucent solid that holds its shape but is still spreadable.

Jams are made from crushed or chopped fruit and are often less firm than jellies.

Preserves contain whole fruit or large pieces of fruit suspended in a firm jelly.

Marmalades are jellies that contain pieces of citrus fruit suspended evenly throughout.

Misc. Recipes for Substitutions and Other Miscellaneous Things

Egg Facts

When the size of an egg matters, most recipe call for large eggs unless stated.

1 large egg = 3 ¼ tablespoons, (2 ¼ tablespoons, white and 1 rounded tablespoon yolk)

1 extra large egg = 4 tablespoons, (2 2/3 tablespoons white and 1 1/3 tablespoons yolk)

1 medium egg = 3 tablespoons, (2 tablespoons white and 1 tablespoon yolk)

Self-rising flour

If your recipe calls for self-rising flour and you only have all-purpose, here's how you can adapt.

Using a dry measure, measure the desired amount of flour into a separate container and for each cup of all-purpose flour, add 1 ½ teaspoons of baking powder and ½ teaspoon of salt.

Mix to combine

Spices – releasing their flavors

When toasting spices, toast first then grind. Because spices burn quickly and at different times and temperatures, only toast one kind of spice at a time. Heat the spice in a dry sauté pan but add only after the pan is very warm. Keep moving the spice by shaking the pan and after the toasting remove the spice from the pan and cool before grinding.

Blooming a spice is like sautéing vegetables. Pour little oil into a pan that is over medium heat. Add the spices and cook until very fragrant and little bubbles form around the spices. Tarka is a small, whole edible spice that is bloomed in hot oil and added at the end of the cooking,

Frying a paste of ground raw spices brings out the flavor, since the ground spices burn too quick to toast, blooming them in oil preferred. So the spices will not burn mix them with a little liquid from the recipe they will be used in and make a paste. The moisture of the paste keeps the spices from burning when it is put in the hot oil. When the spices start to separate from the oil, it is done and should be removed from heat. Add to the recipe.

Before grinding whole dried chilies or bay leaves, put them in a low oven for about 5 minutes or so to evaporate the rest of the moisture and make them brittle.

Vanilla Extract - Homemade

There are probably easier ways to do it, where you just use a set ratio of beans to alcohol and let it sit until ready. The beauty of this method, however, is that a) aside from the very beginning, you're only sticking used beans in there (which feels delightfully frugal), b) your extract will continue to improve as you keep adding new beans, and c) once you get the ball rolling, as long as you keep using vanilla beans in your kitchen you'll have an unending supply of extract on hand too. Pretty nifty, no?

Yield: 1 quart/liter to begin with, and as much as you like after that

1. Find a supplier of good, cheap vanilla beans. I buy mine from the San Francisco-based Vanilla, Saffron Imports, whose beans I can highly recommend (though interestingly enough, I haven't been all that impressed with their extracts); another good option is eBay; try The Organic Vanilla Bean Company or Vanilla Products USA - or just search for 'vanilla beans' to see all your local options. All of these companies will ship anywhere in the world, though the eBay sellers are probably the cheapest for that. I usually buy 1/2 lb. at a time (about 60-80 beans, depending on variety), which lasts me for about a year, depending on how much baking I do. If you can, get a mixture of Bourbon (Madagascar) and Tahitian beans; I usually prefer the Bourbon's flavor, but a mixture makes a very nice extract.

2. Buy two 4-oz (118ml) jars of vanilla extract - something good and strong, like Nielsen-Massey, Penzey's, etc. Trader Joe's is fine too. Just make sure it's real vanilla extract, not some nasty cocktail of chemicals. Now, put one on the shelf and start using it. Yes, it's going to take a while for your homemade stuff to be ready, and you'll need something to tide you over. Sorry, there's no way around it! The other one you'll be using to kick start your homemade stuff. If you live in some remote corner of the planet where you can't buy vanilla extract, I'm afraid you'll have to skip this step. Your homemade extract will take a while longer, but it will still be good.

3. Buy two bottles of booze: vodka, light rum, bourbon, or whatever as long as it's around 40% alcohol. Nothing fancy, just the cheapest stuff your supermarket sells. Some people shy away from booze with its own flavor, but you'll be using it in such small quantities that it really won't make a difference, though if you're worried about that just use vodka. Again, put one bottle in the cupboard (no, this one is not to tide you over, so hands off!). This is your 'top-up' bottle which you will start using once you start decanting your own extract. You can, of course, buy the second bottle later, but it never hurts to be prepared.

4. Find yourself a 1 quart/liter glass container with a lid such as a mason jar, an old booze bottle, etc. Clean it well. Make sure it doesn't harbor any weird odors.

5. Pour one bottle of store-bought extract and one bottle of booze into the container. Now you need to add some vanilla beans. If you've already got some used ones lying around, lucky you - use those. If you don't, you'll have to sacrifice some new ones. How many you put in to start with is completely up to you; the more you put in the faster your extract will be ready. I think I started with 4-6 new ones, and added 3-4 used ones per month after that. Split them down the middle and throw them in. Put the lid on tightly, give everything a shake, and put the container in a cool, dark cupboard somewhere.

6. Carry on with your normal life, using both the extract on your shelf and your vanilla beans, only that every time you use a vanilla bean, throws it in the container afterwards. If you've simmered the bean in milk or something for your recipe, give it a

good rinse first. Take the container out and shake it around once a week or so, at which time feel free to poke your nose in and see how things are developing. It will start out smelling powerfully like alcohol, but over time, the vanilla flavors will take over and the boozy smell will almost disappear.

7. Continue doing this for, oh, at least 6-8 weeks - the longer the better. Of course YMMV depending on your personal consumption habits, but what we're aiming for is that by the time you've finished that bottle of store-bought extract on your shelf, your own should be rich, fragrant and ready to start decanting. The other reason to wait until you've finished the supply on your shelf is that you can use the handy little bottle for your own extract.

8. When the container of homemade extract has reached your preferred strength, decant some into your own 4 ounce bottle (or multiple little bottles, if you're going to give some away). Now get out that second bottle of booze you stashed away all those weeks ago and top up the container so it's full again. You'll need to do this every time after you decant. You can probably leave all the beans in there at this point, but as a general rule if things start to get too crowded in there I just remove a few of the mushiest ones. Place the container back in the cupboard to mature for another couple of months and repeat steps 6-8 as many times as you like. The extract you get from it will just keep getting better and better and better...

Green cleaning recipes

Tips for cleaning "green":

1. ½ cup alcohol, ½ cup vinegar, and ½ cup water, mix and put in a spray bottle for windows, mirrors, chrome fixtures and hard surfaces.
2. Use lemon juice to remove soap scum and hard water deposits.
3. Baking soda is a good nonabrasive abrasive and a good deodorizer also.
4. White vinegar is a natural all-purpose cleaner and deodorizer.
5. Hydrogen peroxide dabbed on a clean cloth and delicately applied will remove wine and other tough stains.

Hummingbird Food

In nature, hummingbirds eat flower nectar for energy and bugs for protein. Flower nectar is 21% to 23% sucrose - regular table sugar - so it is very easy and inexpensive to make. Here is the recipe for making hummingbird nectar:

Mix 4 parts water to 1 part table sugar in a pan. For example, use 1 cup sugar to 4 cups water. Do not use honey, Jell-O or brown sugar. Especially do not use artificial sweeteners. Putting hummingbirds on a diet will kill them. They burn prodigious amounts of energy for their size and need real sugar. Do not use red food coloring. It is unnecessary and can harm the little hummers even in low concentrations because they eat so much nectar. If your feeder isn't red, tie a red ribbon on it as described in the Feeders section, above. Do not add anything else that you might think of. Just sugar and water, that's all.

Bring to a boil then remove from the heat. Stir it while it is heating until all of the sugar is dissolved. Don't boil it for long because that will change the ratio as water is boiled off. The reason for boiling is not to make syrup, but to drive out the chlorine in the water and to kill mold and yeast spores that might be in the sugar. This will help make the nectar last longer both in the feeder and in your refrigerator.

Cover the sugar solution and allow to cool before using or pouring into the storage bottle. We recommend making a large batch of nectar and storing it in the refrigerator in a 2 liter soda bottle (washed thoroughly first.) This makes refilling the feeder so easy that you won't mind doing it every few days.

The following recipes are from the Craftsby Class www.craftsy.com

Classic Naples-Style “NAPOLETANA” Pizza Dough

22½ oz. (638 g / 5 cups) unbleached all-purpose
½ oz. (14 g) salt; or 2 teaspoons (10 g) kosher salt
1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast
dissolved in ¼ cup (60 mL) warm water – the water should be deducted from the total
water, below
14 oz. (397 mL) water, room temperature. Note: if using Italian 00 flour, start
with 12 oz. (340 g) of water and add more as needed

American-Style “NEAPOLITAN” Pizza Dough

22½ oz. (638 g / 5 cups) unbleached bread flour
½ oz. (14 g) salt; or 2 teaspoons (10 g) kosher salt; or 1½ teaspoons (7.5 g)
table salt
1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast
dissolved in ¼ cup (60 mL) warm water – the water should be deducted ½ oz. (14 g)
sugar; or 2 teaspoons (10 g) honey from the total water, below
½ oz. (14 g / 1 tablespoon) olive or vegetable oil
16 oz. (454 g) water, room temperature

“COUNTRY” Pizza Dough

17 oz. (482 g / 3¾ cups) unbleached bread flour
5½ oz. (160 g / 1¼ cup) whole-wheat or rye flour
½ oz. (14 g) salt; or 2 teaspoons (10 g) kosher salt; or 1½ teaspoons (7.5 g)
table salt
1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast
dissolved in ¼ cup (60 mL) warm water – the water should be deducted from the total
water, below
1 oz. (28 g) sugar; or 4 teaspoons (20 g) honey
½ oz. (14 g / 1 tablespoon) olive or vegetable oil
17 oz. (482 g) water, room temperature

Sicilian Pizza OR Focaccia Dough

(Makes one sheet pan or three 9” Cake pans)
20 oz. (567 g / 4½ cups) unbleached bread flour
2/5 ounce (11 g) salt; or 1¾ teaspoons (8.5 g) kosher salt; or 1¼ teaspoon
(6.25 g) table salt
1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast
dissolved in ¼ cup (60 mL) warm water – the water should be deducted from the total
water, below
½ oz. (14 g / 1 tablespoon) olive oil
16 oz. (454 g) water, room temperature

If mixing by hand, add all the dry ingredients to the mixing bowl and stir to distribute. Then, add all the liquid ingredients, including oil, water, and yeast water (if using active dry yeast – if using instant yeast, you can add it directly to the flour). Use a large spoon (wooden or stainless steel), and stir until all the ingredients are evenly distributed and fully hydrated – all the flour should be absorbed, approximately 1 to 2 minutes. Or, if using an electric mixer, use the paddle attachment and mix on slow speed for 1 minute, or until all the ingredients are evenly distributed and fully hydrated – all the flour should be absorbed.

Let the dough rest from 1 to 5 minutes and then mix again on medium low (or continue mixing with the large spoon) for one additional minute. Add more water or flour, a little at a time, as needed. The dough should be soft, supple and tacky to the touch (for Napoletana), or very tacky, even slightly sticky (for American Neapolitan and also Country Dough). Sicilian/focaccia dough should be wet and sticky. Note: if your electric mixer does not have a paddle attachment you can use the dough hook attachment instead, but allow longer for the mixing.

Rub some olive or vegetable oil on the work surface to make an oil slick about 1 foot in diameter (you can use a wooden counter, granite, stainless steel, Formica – as long as it's smooth) and transfer the dough to the oiled surface using a plastic bowl scraper or rubber spatula. Rub some oil on the bowl scraper or spatula to prevent sticking and rub a little oil on your hands. Stretch and fold the dough, as shown in the video, to fold it into a ball. Cover the dough, still on the oil slick, with a clean bowl, or transfer it into an oiled bowl.

Perform three more stretch and folds, at 5-minute intervals. You can rub more oil on the work surface, as needed, to prevent sticking. After each stretch and fold the dough will become firmer, less sticky, and bouncier when slapped (as shown in the video).

After the final stretch and fold put the pizza dough into an oiled bowls, large enough to contain it when it doubles in size, cover the bowl (not the dough itself but the rim of the bowl) with plastic wrap, and place it in the refrigerator. The dough will be good for up to three days. Note: You may also divide it into the desired pizza sizes, form dough balls, and place each dough ball into an oiled freezer bag, seal, and freeze. These will keep for up to three months.

If making Sicilian pizza or focaccia, instead of putting the dough in a bowl, line your baking pan with baking parchment, cut to fit, and generously oil it with olive oil, including the inside walls of the pan. If making a sheet pan pizza or focaccia (approx. 12 x 17"), use the entire dough. If making round, pan pizzas or focaccia, divide the dough into three pieces of about 12 oz. (340 g) each to fill three 9" cake pans that have been lined with parchment, cut into rounds, and then oiled. Place the dough into the pans and press the dough to fill the pans. Mist the top of the dough with olive oil spray oil, cover the pans (not the dough itself, but the pans) with plastic wrap, and refrigerate overnight, for up to three days.

Follow the instructions, as shown in the videos, to make pizzas, Sicilian-style pizzas, or focaccia

Spicy Garlic Oil

It jazzes up any kind of pizza and can be used as a flashier alternative instead of the standard sprinkle of dried pepper flakes. It will keep for three months in the refrigerator, though it will separate as it chills and the oil will thicken, so remove it from the refrigerator an hour or two before making your pizzas and stir it before using. You can also use this as dipping oil for bread or focaccia.

- 1½ cup (120 g) olive oil (any kind does not need to be extra virgin)
- 2 teaspoons (10 g) sweet or smoked paprika
- 2 teaspoons (10 g) dried pepper flakes (aka crushed red pepper)
- 1 clove garlic, coarsely chopped
- ¼ (1.25 g) teaspoon salt

Put all of the ingredients in a saucepan and bring to a boil over medium heat. Reduce the heat to low and simmer for 10 minutes. Remove the pan from the heat and cool for 30 minutes before using. Store in a jar with a lid in the refrigerator for up to three months

Herb oil for Focaccia

- 1 cup (237 g) olive oil (any kind, does not need to be extra virgin)
- 2 teaspoons (10 g) dried parsley
- 1 teaspoon (5 g) dried basil
- ½ teaspoon (2.5 g) dried oregano
- ½ teaspoon (2.5 g) dried marjoram
- ½ teaspoon (2.5 g) dried or fresh rosemary needles
- ½ teaspoon (2.5 g) sweet or smoked paprika
- 1 teaspoon (5 g) granulated garlic
- ¼ teaspoon (1.25 g) dried black pepper
- 1 teaspoon (5 g) kosher or table salt, or to taste
- 1 teaspoon (5 g) dried pepper flakes (aka crushed red pepper) (optional)

Add all the ingredients together in a bowl and whisk to distribute. Taste immediately after stirring and adjust the salt, spices, and herbs to taste. This mixture does not need to be heated, as the herbs will infuse the oil with their flavor at room temperature. Always stir or whisk just prior to adding it to any dish, as the spices tend to settle to the bottom of the bowl. Keep any unused portion in a sealed container in the refrigerator. It will keep for up to three months

Basil Pesto Sauce

8 cloves of garlic, coarsely chopped and tossed in 2 tablespoons (30 g) of olive oil

2 cups (437 g) fresh basil leaves, washed and stemmed, and tightly packed into a measuring cup

$\frac{3}{4}$ cup (177 g) grated Parmesan or other dry aged cheese

1 cup (237 g) pine nuts or walnuts, lightly toasted

2 tablespoons (30 mL) fresh lemon juice

1 cup (237 g) extra virgin olive oil

Heat a sauté pan or skillet over medium heat and, when it is hot, add the chopped garlic/olive oil mixture. Stir for 15 seconds and then remove the pan from the heat. (You only want to heat and “sweat” the garlic, not brown it.)

Place all remaining ingredients into the food processor and add the heated garlic/oil mixture. Pulse the mixture until all the basil is broken down and the ingredients are evenly distributed. Run the processor for an additional 5 to 10 seconds to make a bright green, pebbly-textured sauce, thin enough to spread easily but not so thin as to be runny. Adjust the thickness by adding more olive oil if it's too thick, or more grated cheese if it's too thin. Transfer the sauce to a container that can be covered with a lid to minimize oxidation. Keep refrigerated for up to 5 days, or keep in the freezer for up to three months.

Pizza Sauce

1 can (28 oz. / 828 g) crushed or ground tomatoes. You can also use canned whole Italian plum tomatoes, diced tomatoes, tomato puree, or tomato sauce.

$\frac{1}{2}$ tablespoon (7.4 g) red wine vinegar

$\frac{1}{4}$ (1.25 g) teaspoon ground black pepper

1 teaspoon (5 g) dried basil (optional)

$\frac{1}{2}$ teaspoon (2.5 g) dried oregano (optional)

$\frac{1}{2}$ teaspoon (2.5 g) granulated garlic powder (optional)

Water, as needed

Salt, to taste

If using crushed, ground, or tomato sauce or puree, use a mixing bowl and whisk; if using whole or diced tomatoes, use a food processor. Add together all the ingredients, except the water and salt, and whisk or process to make a smooth sauce.

Taste and adjust by adding enough water to make a slightly thick, easily spreadable sauce, as shown in the video. Adjust the salt, whisking it in, to taste. The sauce can be used immediately, but it will thicken slightly as it sits.

Store any leftover sauce in a container with a lid. This sauce will keep for up to 10 days in the refrigerator or for three months in the freezer.

Tips for a perfect pizza

1. ***The hotter the oven, the better the pizza; use convection if you have it.*** The reason for using a super-hot oven is because the longer the pizza takes to bake, the drier and more boring the crust will become; our goal is to create a crust with “snap” but also with moistness and a creamy texture. Four minutes or less is the ideal bake time, but most home ovens take anywhere from 5 to 8 minutes, so the closer you can get the bake time down to 4 minutes, the better will be your pizza.
2. ***Wetter dough can stand up to the long bake times of home ovens better than drier dough.*** Pizzerias typically bake at about 600 F (316 C). But home ovens rarely can get that hot, which means a longer time is needed to achieve the proper baking of both crust and topping. Our wetter dough recipes protect the dough during this longer bake, even if they are trickier to handle.
3. ***The stretch and fold method allows you to work more water into the dough.*** The folding technique creates a matrix of gluten threads, like a weave, that envelope the moisture, helping to achieve “tip number 2,” above.
4. ***The more whole grain flour in your dough, the higher percentage of water the dough will require.*** You can tweak the recipes by replacing any amount you desire of the white flour with an equal amount of whole grain flour, but will need an extra tablespoon of water for every ounce of whole grain flour you add.
5. ***Our recipe for Neapolitan Dough uses American All-Purpose flour, not Italian -00- (Double Zero) flour.*** In Naples, they do use their famous Italian flour, which cannot hold as much water as American flour due to the type of proteins in that flour and the high degree of starch content, but they also bake at 800 F (427 C), in about 75 seconds, so they don’t need as much water as American-style pizza. However, if you want to use Italian -00- flour (such as Caputo brand, or the like), feel free to try it – it’s tasty, for sure – but remember to lower the water content in our recipe by about 1 ounce (30 mL) or so. Personally, I prefer the al dente, toothsome quality of the American flours, but various brands have slightly different amounts and strengths of protein, so you may have to use slightly more or less water than the recipe suggests. In the end, the dough “tells” you what it needs, so listen to it and follow the texture description – “soft and supple,” “tacky,” etc. – to make your final tweaks.
6. ***If you mess up your dough ball while trying to shape it flat – rips, holes, getting stuck on itself, dropping it on the counter, etc. – reform it into a smooth ball and put it at the end of any remaining dough balls, misting it with spray oil and covering it with plastic wrap.*** Give it about 45 - 60 minutes to allow the gluten to relax and then try shaping it again. You can also put the reformed dough ball into a freezer bag and save it for another day.
7. ***Some climates are drier than others and the flour, regardless of brand, is often drier too and, thus, requiring more water.*** This often happens at higher altitudes, too, so let the dough dictate what it needs rather than adhering strictly to the written recipe.
8. ***Lots of toppings are not always the best way to go on a pizza.*** Quality over quantity should be the rule. Or, as we say, more isn’t always better; better is better.
9. ***A baking stone is only helpful if it is thoroughly preheated.*** It is a thermal mass and needs time to absorb the oven heat in order to radiate it back into the pizza crust, so allow a minimum of 45 minutes to preheat, even if the oven light indicates that the oven is ready.
10. ***Unbleached flour tastes better than bleached flour.*** The slight ivory tint of unbleached flour is composed of beta-carotene pigments which not only add flavor but also a nice aroma, which enhances the flavor.