



"I think this means no candy."

Giombetti Family Cook Book

A Tribute To All The Wonderful Gals

Joint Effort

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Appetizers

Artichoke-Cheese Dip

Carol

1 14-oz can artichoke hearts, not
marinated, drained & chopped
1 cup shredded mozzarella cheese
1/2 cup parmesan cheese
1/2 cup mayonnaise
1-2 gloves garlic, chopped

Preheat oven to 350°F

Mix all ingredients together, place in
small baking dish, bake
approximately 20-30 minutes or until
lightly browned

Serve with crackers, bread sticks

Appetizers

Asian Dip

Deb Leone

- 1/4 cup soy sauce
- 1/2 tsp sesame oil
- 1 clove garlic, minced
- 1 tsp green onion, chopped
- 1 Tbsp water
- 2 Tbsp hoisin sauce
- 1/4 tsp ginger (optional)
- 1/2 tsp white sugar

Mix all ingredients, add more hoisin sauce if needed to reach desired consistency. Cover sauce and refrigerate at least 2 hours so flavors can blend. Pour sauce over a block of cream cheese. Serve with wasabi-type crackers.

Can also heat sauce in small saucepan before pouring over cream cheese.

Appetizers

Avocado-Feta Salsa

Deb Leone

- 4 plum tomatoes, chopped
- 2 Tblsp finely chopped red onion
- 2 garlic cloves, minced
- 1 4-oz pckg crumbled feta cheese
- 1 Tblsp chopped fresh parsley
- 3 Tblsp red wine vinegar
- 2 Tblsp olive oil
- 1/2 tsp dried oregano
- 1/2 tsp salt
- 2 avocados, chopped

Stir together first 9 ingredients

Gently stir in avocado just before serving

Serve with assorted tortilla chips

Appetizers

Bacon & Scallops

Carol

1 lb scallops
1/2 lb bacon
Teriyaki sauce

Marinate scallops for 30 minutes in teriyaki sauce. Cut bacon slices in half, partial broil. Wrap bacon around scallops

Broil 3 minutes on each side

Appetizers

Baked Brie

Joyce Crocetti

1 baked Brie wheel
1-2 Tblsp butter
1/2 cup brown sugar
Chopped pecans and/or walnuts
Craisins

Preheat oven to 350°F

In small saucepan over low heat melt butter, add brown sugar and mix. Add pecans and walnuts, cook for 5 minutes

Place Brie in small baking dish, pour mixture over Brie. Bake for 10 minutes

Sprinkle with craisins, bake an additional 10 minutes

Serve w/crackers

Appetizers

Braided Bread Sandwich

Linda Erba

2 loaves frozen bread dough, thawed
2 envelopes Good Seasons dry salad dressing

2 eggs

*1 lb deli meat (salami, ham, turkey, cooked sausage)

*1/2 lb cheese (mozzarella, provolone, cheddar)

Prepare 1 loaf at a time:

Mix 1 salad dressing with 1 egg, set aside

On cookie sheet, spread 1 loaf of thawed bread to approx 10x14 rectangle. With pastry brush, brush dough with layer of salad dressing mix.

You are now ready to build the sandwich - place layer of overlapping meat down the center third of the dough, top with layer of cheese, leaving approx 1/2 - 1" at the top and bottom free. Repeat once more

On the left third of the dough and the right third of the dough (both of which have no meat/cheese on them), cut slits into the dough towards the center (thus creating tabs down both sides of dough)

leaving approx 1-1/2" between each slit

Fold the top and bottom of the dough onto the meat and cheese.

Cover the remainder of filling by alternating folding the right side and then left sides of the dough into the center, braided style, over the meat and cheese, pressing them together to seal

Brush top of sandwich with remainder of the salad dressing mix

Repeat process for the 2nd loaf of bread dough

Bake at 350° F for 30-40 minutes (till golden brown)

Appetizers

Bread Bowl Dip

Nancy

2/3 cup mayonnaise

2/3 cup sour cream

1 Tblsp parsley

1 Tblsp chopped onion

1 tsp dill seed

1 tsp Beau Monde Seasoning (Spice Island Brand)

1 Round Bread or long (thick) loaf bread, any flavor

Hollow out round or long loaf bread. Tear or cube the removed bread into small, bite-size pieces.

Mix all ingredients and put dip into the hollowed bread. Surround bread with pieces and add extra bread, crackers or pretzels.

Appetizers

Brie French Bread

Nancy

1 loaf French Bread, sliced

Chopped Rosemary

Equal portions of:

Brie cheese

butter

Melt cheese and butter together in small saucepan.

Add rosemary to cheese spread.

Spread mix on each bread slice.

Broil until slightly toasted

Appetizers

Bruschetta

Anne Giombetti

Layer cookie with foil
Set oven to 200° F

7-8 Italian plum tomatoes, 1/4rd
then diced to approx 1/2" pieces
OR you can use 2 boxes of Cherry or
Grape tomatoes, cut in half

4-5 diced garlic cloves
3 Tblsp fresh chopped basil
2 Tblsp fresh thyme leaves
2 Tblsp fresh oregano
Salt & Pepper
1/4 cup olive oil

Layer all ingredients on cookie sheet
in order given. Bake for 1 hour, take
out and check, stir everything up, if
it looks dry then drizzle a touch more
olive oil. Return to oven and
continue baking another hour

Will keep in fridge in sealed
container for 4-5 days. When ready
to use put in microwave for a few
seconds to take chill out of it

Spoon over lightly toasted bread
(Tuscan, Chiabatta or another Italian
bread)

Appetizers

Buffalo Chicken & Cheese Dip

Nancy

2 pckgs cream cheese, softened
8-oz Ranch dressing
8-12 oz Frank's Red Hot Sauce, vary
to taste
2 cups shredded chicken*
1 cup chopped celery (optional)
8-oz shredded Monterey Jack cheese

*For chicken you can boil 4 breasts
and shred, buy pre-packaged
shredded chicken, or use Purdue's
short cuts and shred

Mix first 5 ingredients, spread into
13x9 pan or quiche dish. Cover with
shredded cheese.

Bake 350° F 30-35 minutes until
cheese is bubbling

Serve with tortilla chips

Appetizers

Cheese Dip

Carol

1 8-oz shredded cheddar cheese
1 cup mayo
4 strips bacon, cooked & crumbled
Onion flakes
Garlic powder

Mix together, bake 30 minutes @
350° F

Serve hot with bread sticks

Appetizers

Chicken Salad in Phylo Shells

Maria Voorhees

In large bowl combine
6 oz pkg Uncle Ben's Quick-Cook wild
rice, cooked
1 lb cooked chicken breast, cut in
small pieces
3/4 cup green grapes, cut in half
1 cup chopped celery
2 Tblsp chopped onion

DRESSING - In small bowl, mix
together

3/4 cup mayo
1 Tblsp milk
2 Tblsp lemon juice
1/2 tsp salt
1 Tblsp honey

Optional

- cashew pieces
- green/red apple
- raisins

Add dressing to chicken mix. Spoon
into thawed Phylo Dough shells

Appetizers

Chicken Wings - Baked with Sherry

Vivian

3 lbs chicken wings
3/4 cup brown sugar
3/4 cup corn syrup
2 Tblsp sherry cooking wine
1/4 tsp minced garlic
1/4 cup soy sauce
dash of ginger

Foil line baking pan and put split wings in a single layer into pan

Mix all remaining ingredients together, pour over chicken wings

Bake 350° F 45 minutes

Appetizers

Chicken Wings - Baked with Whiskey

Carol

3 lbs chicken wings
3/4 lb dark brown sugar
1 stick margarine
1/2 cup whiskey
1 tsp soy sauce
1 cup orange juice
1/2 tsp garlic powder

Put split wings in single layer in large baking pan.

In pot on stove mix all other ingredients. Cook on medium stirring occasionally until sauce begins to boil on side of pan. Pour sauce over wings

Bake 350°F 1-1/2 hours, turning every 20 minutes

Appetizers

Chicken Wings - Fried with Peanut Oil

Aunt Evelyn (Aldo's Evelyn)

3 lbs chicken wings, disjointed,
smallest section discarded

1/2 cup soy sauce

1/2 cup lemon juice

1/2 cup honey

2 cloves garlic, chopped

peanut oil

Mix all ingredients, except peanut oil. Marinate chicken wings overnight

Drain wings, heat peanut oil in large skillet

Fry wings until well browned & cooked, approx 25 minutes

Appetizers

Clams Casino

Carol

7 Cherrystone Quahogs - Makes 14 servings

- Shuck quahogs, rinse under faucet and drain excess liquid. Divide meat into each half

1/2 stick margarine

1 small onion, finely chopped

1/2 stalk celery, chopped

1 small clove garlic, chopped

1/8 tsp thyme

1/2 cup seasoned bread crumbs (approx)

1 inch crushed red pepper

2 slices bacon, cut postage stamp size - 14 pcs

Melt half of margarine. Sauté onions, celery and garlic until soft. Add remainder of margarine, heat until melted. Add bread crumbs and seasonings. Remove from heat.

Mixture should be crumbly. Add more crumbs if needed for desired consistency. Cool the mixture then spoon onto quahog halves. Top each with bacon

Broil for approx 8 minutes or until bacon is crisp

Serve with sliced lemon, if desired

Appetizers

Crab Dip

Carol

- 1 8-oz and 1 4-oz cream cheese
- 2 Tbsp horseradish
- 2 Tbsp mayonnaise
- Worcestershire shake
- pepper
- 1 can crab meat

Mix all ingredients together and bake
30 minutes @ 350° F

Appetizers

Crabmeat Spread - English Muffin

Carol

1 pkg English muffins, sliced in half
1 jar Old English cheese spread
1/2 lb margarine, softened
1 can crabmeat with juice
Garlic powder

Combine all ingredients, spread on English muffins as thick or thin as desired. Cut muffin half's into 1/4 or 1/8 pieces

Bake 10-12 minutes @ 350° F

Appetizers

Crockpot Mexican Cheese Dip

Nancy

1 lb Velveeta cut in 1" cubes
1/4 - 1/2 cup red onion, chopped
1/4 - 1/2 cp mixed red & green
peppers, chopped
2 Tblsp butter
2 Tblsp chopped fresh cilantro
1/2 cup (10 oz can) tomatoes with
green chilies

Saute onion, pepper and cilantro in
butter for 5 minutes. Add tomatoes
and stir, simmer 1 minute. Add
Velveeta a handful at a time stirring
constantly, When all cheese is
melted transfer to small crockpot to
keep warm. Keeps 1 week in fridge

OR Simple Recipe

1 lb Velveeta
1 jar hot chunky salsa

Melt in microwave, then pout into
crockpot

Appetizers

Guacamole Dip

Andi & Sandi

2 ripe avocados
Juice from 1/2 of a lime
Salt & Pepper
Cumin - about 2 shakes
Chopped cilantro, about 6 sprigs
1/2 small onion, chopped
4-6 cloves garlic, chopped
1/4 green pepper, chopped
1/2 tomato, chopped

Mash avocado to pulp consistency.
Add remaining ingredients, mix well.
Store in fridge at least 30 min before
serving so flavors mix

Appetizers

Mango Salsa Dip

Carol

Large whipped cream cheese with
chives

Jar Mango salsa

1-1/2 pckgs Mexican 4-type shredded
cheese

Layer ingredients in order listed into
pie plate

Bake 350°F until cheese is melted

Serve with tortilla chips

Appetizers

Marshmallow Dip

- 1 large jar (28 oz) marshmallow cream (or fluff)
- 2 tubs whipped cream cheese
- 1 Tblsp vanilla

Mix together until smooth consistency

Appetizers

Meatballs - Beef Porcupines

Anne Giombetti

1 pkg beef rice-a-roni, uncooked

1 lb ground beef

1 egg, beaten

Combine all ingredients except the seasoning package from rice-a-roni. Shape into small meatballs

Brown all meatballs on all sides in large skillet

Sprinkle seasoning packet from rice over meatballs, add 2-1/2 cups water

Bring to almost boil, cover and simmer 30-40 minutes or until sauce is thickened

Appetizers

Meatballs - Swedish

Aunt Evelyn (Butch's)

2 lbs hamburger
2/3 cup bread crumbs
1 can consommé soup
4 tsp grated onion
2 tsp salt
1/4 tsp pepper

Combine all ingredients until smooth spongy mass; let stand 1/2 hour in fridge

Shape into small balls and fry in hot oil until browned

Add

1 Tbsp flour
1 cup heavy cream

Bring to boil with meatballs, turn down and simmer 5 minutes

Sprinkle with parsley before serving

Appetizers

Meatballs - Sweet & Sour

MEATBALLS

1-1/2 cup shredded bread
3/4 cup milk
1-1/2 lb hamburger
1 tsp salt & pepper

Moisten crumbs with milk; combine with beef, salt & pepper. Mix well, form into small balls and place 1 layer deep into ungreased baking pan

SAUCE

2-1/4 Tblsp Worcestershire sauce
1.3 cup vinegar (red or white)
4-1/2 Tblsp sugar
3/4 cup each ketchup and water
3/4 cup frozen chopped onion
3/4 cup frozen chopped peppers (red/green)

Mix well and pour over meatballs

Bake uncovered 350° F for 1 hour, stirring occasionally

Appetizers

Mexican Layer Taco Dip

For Bottom Layer, mix together & spread in serving dish

- 1 8-oz cream cheese, softened
- 1 16-oz sour cream
- 1 packet Taco seasoning mix

Layer on top of cream cheese, in order given:

- 1 lrg jar salsa, partially drained
 - shredded lettuce
 - chopped fresh tomatoes
 - shredded cheese
 - sliced black olives
 - chopped green peppers
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Appetizers

Mini Reubens

Nancy

1 pkg cocktail dark bread squares
Swiss Cheese slices, cut into 4 squares
Thin sliced corned beef (from deli)
1 can Sauerkraut, well drained
Thousand Island Dressing

Cover baking sheet with tin foil. Lay out squares of cocktail bread on tin foil.

Put a small amount (~1 tsp) of dressing on each bread square. Top with slice of beef, sauerkraut and then Swiss cheese.

Bake 10-15 minutes at 350° F

Appetizers

Salsa Homemade

Linda Erba

8 tomatoes, seeded (cut in quarters, remove seeds and some juice if you don't want watery salsa)

1/2 cup Cilantro leaves

2 medium white onions

2 cloves garlic

1/2 cup fresh flat leaf parsley (not Italian)

1/2 cup olive oil

Salt & Pepper

Optional - 2-3 Jalapeño peppers, chopped

Mix all ingredients, except tomatoes and oil, in a food processor. Pulse until minced but not mushy

Add tomatoes and process until chunky

Stir in oil by hand

Refrigerate 6 hours, covered, before serving

Appetizers

Shrimp Dip

Anne Sinclair

1 can Cream of Shrimp soup
1 can baby shrimp, drained
8 oz cream cheese, softened
1 tsp lemon juice
garlic powder
paprika
(round bread or crackers)

Mix soup with cream cheese with hand mixer.

Mix in seasonings by hand. Put in refrigerator to chill.

Add baby shrimp and serve hot or cold in hollowed bread or with crackers

Appetizers

Stuffed Mushrooms

MaryEllen Giombetti

1 box Stove Top Sage Flavor stuffing mix
3 Pckgs stuffing/large size mushrooms
6 hot Italian sausages, casings removed
Butter
Olive Oil
Salt & Pepper
5 cloves garlic, chopped
Sherry or White Wine

Prepare stuffing mix per package directions, set aside in a large pan or bowl

While stuffing is cooking, remove stems from mushrooms, dice stems up and set aside caps

Add some olive oil and butter to skillet, add sausage meat, salt and pepper, and cook until sausage is cooked. Remove sausage from pan and set aside

Add more olive oil and butter to pan, add diced mushroom stems and garlic, saute on low heat till mushrooms are almost brown, add sherry/wine, let it cook off, return sausage to pan, add more sherry/wine and let it cook off a 2nd time. The mixture should be slightly

liquidy.

Add mushroom mixture to stuffing mix and blend thoroughly. Stuff mushroom caps, place on cookie sheet. Melt 1/2 stick butter, brush over caps

Let mushrooms sit for 10-15 minutes then bake at 350°F for approx 20-30 minutes

Appetizers

Toasted Mushroom Rolls

Maryanne Thistle

- 1/2 lb fresh mushrooms
- 1/4 cup butter
- 3 Tbsp flour
- 1 tsp lemon juice
- 2 tsp minced chives, optional
- 3/4 tsp salt
- 1 cup light cream
- 1 loaf white bread

Saute mushrooms in butter for 5 minutes. Add flour, salt & cream, cook until thick, add lemon juice and chives. Remove from heat and let cool

Remove crust from bread. With rolling pin, roll bread slices thin. Spread mixture onto bread slices. Roll-up bread, pack and freeze

When ready to cook, defrost & toast in 400° F

Appetizers

Vegetable Spinach Dip

1 cup mayonnaise
16 oz sour cream
1 can chopped water chestnuts
1 pkg frozen chopped spinach,
cooked & drained
1 pkg Knors vegetable soup mix
Salt, pepper & garlic salt to taste

Mix together, keep in covered
container in fridge prior to using

Scoop into hollowed loaf of round
bread to serve

Appetizers

Velveeta Cheese Dip

Nancy Smith

EASY WAY - Mix together then microwave till melted, serve warm

1 lb Velveeta, cubed
1 jar hot chunky salsa

HOMEMADE WAY

1 lb Velveeta, cut in 1" cubes
1/4 - 1/2 cup chopped red onion
1/4 - 1/2 cup mixed chopped red & green peppers
2 Tblsp butter
2 Tblsp chopped fresh cilantro
1/2 cup (10 oz can) chopped tomatoes with green chilies

Saute onion, peppers & cilantro in butter for 5 minutes. Add tomatoes & stir, simmer 1 minute. Add Velveeta a handful at time stirring constantly until all the cheese is melted

Transfer to mini crockpot to serve or keep in fridge up to 1 week

Appetizers

Zucchini Egg Bread

Lillian "Nina" Busso

4 cups zucchini, diced into small cubes, skin left on
1/2 cup chopped onion
1/2 cup Italian grated cheese
1 tsp salt
Pepper
1.2 tsp garlic powder
1/2 cup oil
1 cup Bisquick
6 or 7 eggs
Chopped ham (optional)

Preheat oven to 350°F

Beat eggs, add oil, beat until well mixed. Add remaining ingredients

Bake 35-40 minutes
Serve warm or cold

Beverages

Banana Pineapple Cake

Anne Giombetti

In large bowl mix together:

3 cups flour

2 cups sugar

1 tsp salt

1 tsp baking soda

In medium bowl mix together:

3 eggs slightly beaten with fork

1-1/2 cups mashed bananas (approx 4 ripe bananas)

1 cup oil

1-1/2 cups crushed pineapple with juice (note save 2 tsp juice for glaze topping)

1-1/2 tsp vanilla

Make "well" in dry ingredients; add wet and stir until all is moist. If desired add chopped nuts.

Pour into greased and floured bundt or angel pan.

Bake 350°F 55-70 minutes till done but slightly moist. Cool in pan 15 minutes, remove and cook on rack

Glaze Topping (optional):

Make with powdered sugar, pineapple juice and if needed small amount of hot water; drizzle over cake

Beverages

Champagne Punch

Carol

- 2 6-oz cans limeade, thawed
- 2 6-oz cans lemonade, thawed
- 1 2-liter bottle ginger ale
- 2 cups cold water
- 1 bottle champagne (optional)

Chill all ingredients and combine in large punch bowl

Garnish with blocks of fruited ice or individual cubes with fruits (cherries, oranges, lime, strawberries, etc)

Beverages

Pink and Perky Punch

Vivian

2 cans of pink pineapple grapefruit juice
1 pint cranberry juice cocktail
1 large 28 oz soda water
1 quart sherbet - drop by spoonfuls into punch

Another Version

1 can juice
1 pckg frozen strawberries or raspberries
1 quart ginger ale
1 pint raspberry sherbet - drop by spoonfuls into punch

Beverages

Pink Lemonade

Juice of 2 lemons
1 pint strawberries or raspberries
About 1/2 cup sugar
5 cups cold water

Strain lemon juice. Mash berries and press through a sieve to save all juice

Combine lemon and berry juices. Stir in sugar to taste depending on tartness. Pour into pitcher with cold water, add plenty of ice

Bread

Banana Bread

Carol

3/4 cup sugar

1/3 cup vegetable oil

2 eggs

1 cup mashed ripe bananas (about 2 large)

1-1/2 cups flour

3/4 tsp baking soda

1/2 tsp salt

1/2 cup chopped nuts

In large bowl beat together sugar, oil and eggs. Stir in bananas

Sift together flour, baking soda and salt. Add to banana mixture and stir until mixed. Add nuts

Pour into well greased loaf pan

Bake 325°F 50-60 minutes

Bread

Blueberry Muffins Jordan Marsh

Carol

1/2 cup butter
1-1/4 cup sugar
2 eggs
1/2 cup milk
2 cups flour
2 tsp baking powder
1/2 tsp salt
2-1/2 cups blueberries

Cream butter and sugar, add eggs one at a time

Mix dry ingredients together.

Add dry ingredients to sugar mixture, alternating with milk. Stir in blueberries

Fill one dozen muffin cups to top. Sprinkle with sugar before baking

Bake 375° F 20-25 minutes

Bread

Cornbread

Nana Lombardo

Small Cornbread

1/2 cup corn meal
1/2 cup flour
1/8 cup sugar
2 tsp baking powder
1/8 tsp salt
1/2 cup milk
1 egg
1/8 cup oil

Combine flour, salt, corn meal then add milk, egg and oil. Beat till smooth, about 1 minute

Grease pan and bake 425°F 12-15 minutes

Bread

Datenut Bread

Pam Pierce

Heat in saucepan:

1 cup chopped dates

1 cup water

1 tsp salt

Boil for a few minutes then add:

1 cup sugar

1 tbsp butter

1 egg

1-1/2 cups flour

1 tsp vanilla

1 tsp baking powder

1 cup chopped nuts

Remove from heat. Pour into
greased and floured loaf pan

Bake 350°F 50-60 minutes

Bread

Irish Bread

Nana Lombardo

3 cups flour
3 tsp baking powder
1/2 tsp salt
1/2 cup sugar
1 slightly beaten egg
1 cup milk
2 tbsp melted butter
1/2 box seedless raisins

Put raisins in small pan, cover with water and let gently boil while preparing rest.

Mix flour, salt and sugar, set aside

Combine egg, milk and butter, add to dry ingredients. Stir in the raisins and enough of the raisin water for a good mixture

Bake 350°F 35-40 minutes

Bread

Maids of Honor

Nana Lombardo

Pie crust / pastry dough for lining
bottom of muffin tins

For cake topping mix together

1 cup sugar

1/2 cup flour

1/2 tsp salt

2 tsp baking powder

Then add following wet ingredients
and beat together

1/4 cup shortening (substitute 1/4
cup very soft butter)

2 eggs

1 tsp vanilla

Enough milk to moisten

Generously grease bottom, sides and
around top of muffin tin.

Cut pastry dough into about 3" round
circle. Place pastry dough into
bottom of greased muffin tin allowing
dough to come up sides about 1/4" or
so..

Add 1 tsp jam. Place cake mixture
on top to about 3/4 full

Bake 400°F 15-20 minutes

Bread

Monkey Bread

2 loaves frozen bread dough, thawed
1-1/2 cup sugar
2 tsp cinnamon
1 cup crushed nuts & raisins
1 stick butter + 3 tbsp

Melt butter
Mix sugar and cinnamon in small bowl
Combine nuts and raisins

Cut dough and roll into 2" balls.

Dip individual balls into butter then
into sugar/cinnamon then
nuts/raisins.

Drop coated balls into ungreased
bundt or spring form pan

Place filled pan into 200° F oven until
dough rises to top (1-1/2 to 2 hours).
Turn oven up to 350° F and bake 35
minutes or until golden brown

Dump out of pan and serve

Bread

Parmesan Garlic Bubble Loaf

Anne Giombetti

1 loaf frozen bread dough, thawed
but not risen

3+ tbsp Parmesan cheese

1/2+ tsp garlic powder

finely chopped garlic, if desired

3/4 stick margarine, melted

Cut dough into 16 pieces, shape into
balls. Place balls onto floured
surface, cover and let rest 10 minutes

Melt margarine, add cheese and garlic

Roll one ball at a time into butter
mixture. Place balls into greased
round or loaf pan

Cover and let rise until double in size

Bake 375°F 20-25 minutes

Bread

Portuguese Sweet Bread

Vivian

1 cup milk, scalded
2 yeast cakes dissolved in 1/4 cup warm water
3 beaten eggs
1 cup sugar
1/2 cup butter (**melted in the milk**)
5 cups flour
1 tsp salt

- 1, Cool milk & butter
2. Add eggs, sugar, yeast, flour and salt
3. Knead dough for 2 minutes
4. Put into buttered bowl, turn once to putter top
5. Cover and let dough rise for 2-3 hours
6. Divide dough in half
7. Punch down dough and make 2 round loaves, place each in a pie plate
8. Cover and let rise until doubled
9. Make a large cross on top with sharp knife
10. Glaze top with milk

Bake 350° F 40-45 minutes

Bread

Pumpkin Bread

4 eggs
3 cups sugar
1 cup oil
2 cans canned pumpkin
3/4 cups water
4 cups flour
2 tsp baking soda
1 tsp baking powder
1-1/2 tsp salt
1 tsp cinnamon
1 tsp nutmeg

Beat eggs, gradually beat in sugar.
Blend in oil, pumpkin and water

Mix flour, baking soda, baking powder, salt, cinnamon and nutmeg.
Blend into liquid mixture and beat well

Put into 3 small loaf pans (8-1/2 x 4-1/2)

Bake 350°F 1 hour or until toothpick comes out clean

Bread

Sausage Bread

4 sweet sausage
1 large chopped onion
1 large chopped green pepper
1 egg, beaten
1 frozen bread dough, thawed
Mozzarella cheese

Remove skin from sausage and cook sausage meat till done. Let cool then add egg

Saute pepper and onion till tender, drain, let cool

Roll out dough. Spread dough with cheese, sausage, pepper & onion. Roll up and seal together

Place tinfoil on cookie sheet and lightly oil then place bread on top

Bake 350°F 30-35 minutes until bread browns

Bread

Spice Apple Walnut Loaf

3 cups flour
1-1/2 tsp baking soda
1-1/2 tsp ground cinnamon
3/4 tsp ground nutmeg
1/2 tsp allspice
1/2 tsp ground cloves
3/4 cup shortening
1 cup plus 2 tbsp light brown sugar,
packed
3 eggs
1-1/2 tsp vanilla
1-1/2 cups shredded peeled apple
3 tbsp cider vinegar plus water to
make 3/4 cup
3/4 cup chopped walnut

Mix flour, baking soda and spices

Cream shortening & sugar until light and fluffy. Add eggs one at a time, beating well after each. Add vanilla

Add flour mixture, alternating with apples and vinegar liquid. Stir in walnuts

Turn into greased loaf pan and Bake
350° F 1-1/2 Hours

Bread

Texas Cornbread

Carol Fowler

1 cup flour
1 cup corn meal
3 Tblsp sugar
4 tsp baking powder
1 tsp salt
1 (beaten) egg
1 cup milk
1/4 cup oil
1/4 to 1/2 can chopped green chilies,
drained

Optional:

1/4 cup sauteed onions
1/2 cup shredded cheese
1 additional egg

Mix dry ingredients in larger bowl. In separate bowl, mix the wet ingredients together. Add wet ingredients to dry mixture and stir well. Fold in the chilies and pour into cast iron fry pan or square pan.

Optional items would be added as part of main recipe.

Bake 20-25 minutes @ 425°F

Serve with honey

Bread

Zucchini Bread

4 eggs
2 cups sugar, white/brown
1 cup vegetable oil
3/4 tsp baking powder
1-1/2 tsp salt
1 tsp cinnamon
2 cups grated zucchini
3 cups flour
1-1/2 tsp baking soda
1 cup chopped nuts
1 cup raisins
1 tsp vanilla

In large bowl beat eggs, add sugar gradually, beating as you go, add oil

Combine dry ingredients. Add to egg mixture alternating with zucchini

Fold in nuts, raisins and vanilla. Pour into greased and floured pan

Bake 350° F 55-65 minutes

Breakfast

Blueberry Buckle

Lynda Simeone

2 cup flour
3/4 cup sugar
2-1/2 tsp baking powder
3/4 tsp salt
1/4 cup shortening
3/4 cup milk
1 egg
2 cups blueberries, rinsed & drained

TOPPING

1/2 cup sugar
1/3 cup flour
1/2 tsp cinnamon
1/8 cup butter softened

Heat oven to 375°F; Grease 9" square pan

Blend all ingredients, except topping. Spread in pan.

Mix sugar, flour & cinnamon until blended; then add butter and mix until crumbly. Sprinkle over batter in pan

Bake 45-50 minutes

Breakfast

Blueberry Coffee Cake

Carol

2 cups flour
1-1/2 cups sugar
2 tsp baking powder
1 tsp salt
1/3 cup butter, softened
2 eggs
1 cup milk

TOPPING

2 cups blueberries (or strawberries or raspberries)
1/3 cup sugar mixed with 1 tsp cinnamon

Preheat oven to 350°F

Mix flour, sugar, baking powder, salt and butter

Add eggs and milk and beat until smooth

Pour into greased 9x13 pan. Top with blueberries and sprinkle the cinnamon sugar on top

Bake 35-40 minutes

Breakfast

Breakfast Pie

Karen Giombetti

6 eggs, beaten
10-oz pkg cheddar cheese, cubed
2 cups milk
8-10 slices bread, cubed
1/4 cup margarine

Melt margarine in skillet. Add bread to brown it.

Grease 9x13 pan. Put browned bread and cheese in pan. Mix eggs and milk, pour over top of bread. Cover and put in fridge overnight

Bake 45 minutes @ 350°F. Let stand 10 minutes before cutting and serving

Breakfast

Ham & Cheese Strata Frittata

Carol

8 eggs
1 cup milk
1/2 tsp salt
1/4 tsp pepper
6 slices bread cut into 2" pieces
4 oz deli-sliced cooked ham cut into
1" pieces
4 slices American cheese cut into 1"
pieces
1/3 cup chopped scallion

Preheat oven to 375°F

Whisk eggs, milk, 1/2 tsp salt, 1/4
tsp pepper. Stir in bread, ham,
cheese and scallion

Coat 10" nonstick skillet with
ovenproof handle with cooking spray;
heat over medium heat

Add egg mix, cook until mixture
begins to set, about 5 minutes.

Transfer pan to oven, Bake until firm,
about 30 minutes

Cool 5 minutes

Cookies

Brown Edge Cookies

Nancy

1/2 cup butter

1/2 cup sugar

1 egg, beaten with whisk

3/4 cup flour

1/2 tsp salt

1 tsp vanilla

Cream butter and sugar. Add egg and vanilla.

Sift together flour and salt and then add to mixture.

Drop 2" apart on ungreased cookie sheets (large marble size).

Bake at 350° F until edges are brown, approx 15-18 minutes

Recipe CANNOT be doubled

Cookies

cookie

Carol

6 Tblsp (3 oz) unsalted butter,
softened
2/3 cup sugar
1/4 tsp salt
1/2 tsp vanilla extract
2 tsp orange extract
1-1/2 tsp baking powder
2 large eggs
2 cups flour
1 cup shelled pistachios
1 cup dried cranberries

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

In medium sized bowl, cream butter & sugar; Add salt, vanilla, orange and baking powder and beat with electric mixer until smooth and creamy. Beat in the eggs (batter may look slightly curdled). Add the flour, mixing at low smooth until smooth. Stir in the pistachios and cranberries. The dough will be soft and sticky but should hold its shape when you drop it from a spoon

Transfer the dough to the prepared baking sheet and shape it into a rough log about 14 x 3 x 3/4" thick. The dough is easy to work with as long as you keep wetting your fingers. Bake for 28 minutes.

Remove it from the oven and allow it to cool on the pan for 20 minutes.

Reduce the oven temp to 325°F. Using a spray bottle filled with room temp water, lightly but thoroughly spritz the baked log, making sure to cover the sides as well as the top. (this softens the crust a little bit and makes slicing the biscotti easier)

Wait another 5 minutes then, using a serrated knife, gently saw the log, on the diagonal, into 1/2 to 3/4 inch slices. Start at an outside edge, rather than in the center, which will help prevent too much crumbling (you will have some)

Return the sliced biscotti to the 325°F and bake 40-50 minutes, depending on how thick they're cut. They should feel dry to the touch and just barely browning around the edges. Remove from oven and transfer to a rack to cool.

If desired, dip one end in melted chocolate

Store in airtight container for up to a week at room temp. For longer storage, wrap airtight and freeze

Makes 12-18 biscotti

Cookies

English Toffee Bars

Carol

1 sleeve Saltine crackers
1 cup brown sugar
1 cup butter
1 cup chopped nuts
6-12 oz milk chocolate chips

Preheat oven to 400°F; Line a cookie sheet with foil

Place a layer of saltines over the entire surface of foil

Combine sugar and butter in a saucepan and boil for 3 minutes; Pour over saltines

Bake at 400 for 5 minutes

Sprinkle hot surface with chocolate chips, spreading evenly as they melt. Sprinkle nuts over top (push them into the melted chocolate so they will stick when the chocolate hardens)

Cook and break into pieces

Cookies

Frosted Lemon Cookies

Nancy

3 eggs, beaten
4 cups flour
8 tsp baking powder
3/4 cup milk
1 cup sugar
4 tsp lemon extract
1/2 cup melted margarine, warmed

Mix all ingredients except margarine. Blend in margarine until well mixed and batter is smooth. Roll out 1 to 1 1/2 tsp of batter between lightly floured hands to make balls. Place on ungreased cookie sheets, about 2" apart.

Bake at 350°F for 10-12 minutes until bottom is lightly browned and top of cookie is dry.

Frost cooled cookies with:

1/4 tsp lemon extract
2 1/2 - 3 cups confectioners sugar
warm water, a little at a time

Mix above items until smooth glaze frosting appears. Frost top of cookies. Add sprinkles if desired.

Let frosted cookies sit for 1/2 hour until frosting hardens

Do NOT seal in air-tight container --

Icing will run.

Cookies

Gingersnaps

Carol

2 cup all purpose flour
2 tsp baking soda
1/2 tsp salt
2-1/4 tsp ginger
1-1/4 tsp cinnamon
1/2 tsp ground cloves
12 Tblsp (1-1/2 sticks) unsalted butter
1 cup sugar, plus 1/2 cup for finishing
1 large egg
1/4 cup molasses

Preheat oven to 350°F; Line 2 baking sheets with parchment paper

Combine dry ingredients in mixing bowl and stir well. In electric mixer with paddle attachment combine the butter and 1 cup of sugar; beat on medium speed until fluffy. Add egg and molasses and continue beating until smooth.

Lower speed halfway, add half the dry ingredients, and mix until smooth. Scrape down the sides of the bowl and add the remaining dry ingredients. Remove bowl from mixer and use large rubber spatula to finish the mixing process.

Place remaining 1/2 cup sugar in a shallow bowl. Using a small ice cream scoop (1-inch diameter), scoop

up balls of dough and roll in the sugar. Place approximately 3 inches apart on cookie sheet.

Bake for 15-20 minutes until cookies have spread, colored and cracked. They should be firm to the touch. Cookies become crisp as they cool.

Makes approximately 40 cookies

Cookies

Italian Drop Cookies

Vivian

Mix together:

1/2 cup Crisco

1 cup sugar

Then add 3 eggs -- one at a time & fully mixed after each one

In separate bowl mix together then add to Crisco mix:

2 tsp baking powder

4 cups flour

1 tsp vanilla

anise

1 cup milk

Bake 350°F on greased cookie sheet until done

You can make frosting for these cookies by adding tiny amounts of water to confectionary sugar until nice consistency. Add food coloring if desired.

Cookies

Italian Spice Cookies

Vivian

2 eggs beaten
1-1/2 cup sugar
1/4 cup oil
1/4 cup orange juice
1 tsp vanilla
3 tsp cinnamon
3 tsp cloves
3 cups flour
3 tsp baking powder
1/2 to 1 cup almonds

Add and mix ingredients in order listed.

Butter cookie sheets and your hands.
Make 3 rows of batter on each sheet
shaping them into logs.

Bake 350°F 20-25 minutes

Cut cooked cookies at an angle then
dust them with confectionary sugar

Cookies

Lorna Doone Cookies

Vivian

Cream together:

1 cup soft butter

1 cup confectionary sugar

Add:

2-1/2 cups flour

1/4 tsp salt

vanilla

Mix well. Refrigerate dough 1/2 hour before using. Roll dough out for cookie cutter shapes or drop by teaspoon onto greased cookie sheet. If dough is too dry add a few drops of cold water

Bake 300°F 20-25 minutes

Cookies

M&M Cookies

Vivian

1/2 cup butter or margarine, softened
1/2 cup butter flavored shortening
3/4 cup firmly packed brown sugar
1-1/2 tsp vanilla extract
1 egg
1-3/4 cup all purpose flour
1 tsp baking soda
1/2 tsp salt
1-1/2 cup of M&M's

In a large bowl cream butter, shortening, brown sugar and vanilla until light & fluffy. Beat in egg

In separate bowl mix flour, baking soda and salt

Blend the flour mix into the egg mix. Fold in 1 cup of the M&M's

Cover dough with plastic wrap and refrigerate for easier handling.

Preheat oven to 350°F. Shape dough into 1 or 2 inch balls. Place balls 4 inches apart on ungreased cookie sheet. Use remaining M&M's to decorate cookies.

Bake 15-20 minutes until golden

Cookies

Peanut Brittle

1/2 stick butter
1 cup sugar
2 cups nuts

In saucepan melt butter and sugar,
add nuts, stir and cook until brown

Pour batter onto ungreased cookie
sheet, allow to cool and harden then
break into pieces

Cookies

Sour Cream Cookies

Makes 4 dozen cookies

Nancy

3 cups flour
1 tsp baking powder
1/2 tsp soda
1/2 tsp salt
1 cup margarine, softened
1 1/2 cups sugar
2 eggs
1 cup sour cream
1 tsp vanilla

Topping:

Mix together:

1/4 cup sugar
1/2 tsp cinnamon

In large bowl at medium speed, beat butter, sugar and eggs until fluffy. At low speed, beat in sour cream and vanilla until smooth. Gradually beat in flour, baking powder and salt until well combined. Refrigerate 1 hour.

Preheat oven to 375°F and lightly grease cookie sheets. Drop batter by slightly rounded tablespoonful, 2" apart onto cookie sheet.

Sprinkle unbaked cookies with topping mix.

Bake 10-12 minutes or until golden brown.

Cookies

Spicy Hermits

Vivian

1 cup brown sugar
1/2 cup Crisco
1 egg
2 Tbsp water
1-1/2 cup flour
1 Tbsp instant coffee
1/2 tsp baking soda
1/4 tsp salt
1/2 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp ground cloves
3/4 cup raisins
1/2 cup walnuts

In mixing bowl cream sugar, Crisco and egg. Beat well. Stir in water. Combine flour, coffee, soda, salt, raisins, spice and nuts. Add to sugar mixture.

Drop by teaspoon 2 inches apart onto greased cookie sheet

Cook 375°F 10 minutes

Cookies

Sugar Cookies

Nancy

Sift:

- 4 cups flour
- 1/2 tsp salt
- 1/2 tsp cream of tartar
- 1 tsp baking soda

Cream, in large bowl

- 1 cup shortening, butter or margarine
- 1 cup sugar

Add to sugar mix:

- 2 eggs, beaten
- 4 Tbsp milk
- 1 tsp vanilla

Add flour mixture into wet ingredients. Refrigerate.

Take small amount of dough at a time to roll out, leaving rest of dough in the refrigerator. Roll out to uniform thickness/thinness and cut into shapes.

Bake 7-10 minutes @ 350° F

Frosting:

- 2 cups confectioners sugar
- 1/4 c soft margarine
- 1 - 2 Tbsp milk or cream
- 1 1/2 tsp vanilla

Cream sugar and margarine until

smooth. Gradually add milk and vanilla. Beat with mixer until smooth, about 5 minutes.

Cookies

Sugar Cookies (with Confectioner's Sugar)

Nancy

1 1/2 cups confectioner's sugar
1 cup butter (can use 1/2 margarine),
softened
1 egg
1 tsp vanilla
1 tsp almond extract
2 1/2 cups flour
1 tsp baking soda
1 tsp cream of tartar

Cream sugar and butter until smooth. Mix in egg and extracts. In separate bowl, blend dry ingredients. Add dry ingredients to wet mix and stir well. Refrigerate 2-3 hours.

Divide dough in half, keep one half in refrigerator. Roll out dough on lightly floured pastry cloth to 3/16th thickness (vary to suit yourself). Use cookie cutters as desired. Sprinkle with sugars or use paint brush designs* Place on slightly greased baking sheet.

Bake at 375°F for 7-8 minutes or until delicately golden. Makes 2-3 dozens

Can double recipe for more cookies

*Paint Brush Designs:

Blend 1 egg yolk and 1/4 tsp water. Divide mixture into individual cups depending on how many colors you wish. Add food colors. Paint on cookies with small brushes.

Dessert

Baby Cheesecakes

Carol

- 1 box vanilla wafers
- 1 lg package cream cheese, softened
- 1 tsp vanilla
- 2 eggs
- 3/4 cup sugar

Mix all ingredients except wafers
Place wafer into bottom of small
muffin shell, add mixture

Bake 350°F 10 minutes, let cool
completely then add topping

Toppings - canned cherries,
strawberries, etc

Dessert

bana

Carol

1-1/2 sticks margarine
3 eggs
2-1/2 tsp baking powder
1 pckg brown sugar
1/2 tsp salt
2-2/3 cup flour
1 pckg chocolate chips

Melt margarine, add to all other ingredients and mix well

Press into 9x13 ungreased pan

Bake 350°F 25 minutes

Dessert

Banana Split Cake

Alice Begin

Graham Cracker Crust:

1/2 cup butter

1/2 cup sugar

2 cups graham cracker crumbs

Cream butter and sugar. Add crumbs, mix thoroughly. Press into 9x13 pan. Bake 350°F 5 minutes. Cool before filling

Filling:

2 8-oz pkg cream cheese, softened

2 cups sugar

4 bananas, sliced

1 15-oz can crushed pineapple, drained

1/2 cup chopped maraschino cherries

1 8-oz container cool whip

1/2 cup chopped nuts

chocolate syrup

Beat cream cheese & sugar, spread over prepared crust. Layer with sliced bananas, crushed pineapple, cool whip. Drizzle chocolate syrup over cool whip. Garnish with nuts and cherries

Refrigerate before serving

Dessert

Blueberry Tarts

Maria Vorhees

1/2 cup mascarpone cheese
2 tbsp sugar
1/2 tsp corn starch
1 tsp lemon zest
1 tsp lemon juice
1/3 cup fresh or frozen small
blueberries

1 egg - beaten

2 premade pie crusts

Mix all ingredients except egg
together. Cut 3" circles out of pie
crust. Add teaspoon of mixture.
Brush circle with egg.

Fold over pie crust to create half-
moon. Crimp opening edge

Bake 350 °F 15-20 minutes until
browned

Dessert

Boiled Cake (Depression Cake)

Nana O'Connell

Boil together for 5 minutes, then let cool:

- 1 cup leftover coffee
- 1 cup sugar
- 1/2 cup shortening
- 1 tsp cinnamon
- 1/2 tsp cloves
- 1 cup muscat raisins

Add to liquid:

- 2 cups flour
- 1 tsp baking soda
- 2 tsp baking powder

Place in greased cake pan and bake
350° F 45 minutes

Dessert

Bread Pudding

Nana Lombardo

4 slices bread, buttered and cubed

Mix together:

2 eggs, beaten

1 tsp vanilla

2 Tblsp sugar

then add 2 cups warm milk

Put bread in lightly buttered
casserole dish, layer with 1/2 cup
raisins. Pour milk mixture over bread

Bake 325°F 55-60 minutes till
browned

Dessert

Brownies

Nana Lombardo

Mix together:

4 eggs

4 squares melted chocolate

2/3 cups melted shortening

1 tsp vanilla

Add:

1-1/2 cups flour

1 tsp baking powder

1/2 tsp salt

Mix together well and add chopped nuts. Put into greased pan

Bake 350°F 1-1/2 hours

Dessert

Butter Balls

Vivian

3 sticks butter
3/4 cup sugar
3 tsp vanilla
3 cups flour
3/4 tsp salt
3 cups crushed nuts (optional)
powdered sugar

Cream butter and sugar, add remaining ingredients except powdered sugar and mix well. Make into small balls and place on cookie sheet

Bake 325°F 20 minutes

Roll cookies into powdered sugar when slightly cooled

Dessert

Butterflies

Vivian

Note -- Need "butterfly" iron to make

Vegetable Oil in frying pan, heated to 375°F

For batter, beat together:

1 egg

1/2 cup milk

1/2 cup flour

1/2 tsp baking powder

1/2 tsp salt

1/4 tsp vanilla

bit of anise

Preheat the butterfly iron in hot oil. Barely dip the iron into the batter (do not get any batter on top of iron). Place iron into oil and deep fry 30-60 seconds. Drain cooked butterfly on paper towel.

When cool sprinkle with confectionary sugar and put jelly into middle

Dessert

Carrot Cake

Anne Giombetti

3 cups grated carrot
2 cups flour
2 cups sugar
2 tsp baking soda
2 tsp baking powder
4 tsp cinnamon
1 tsp salt
1-1/2 cups Wesson oil
4 eggs
1/2 - 1 cup chopped pecans (optional)
1 8-oz can crushed pineapple with
juice

Mix together all ingredients

Pour into 3 8" greased and floured
round pans.

Bake 325°F for 45 minutes

Cool 10 minutes, remove from pans
and cool completely

Use Carrot Cake Frosting & Carrot
Cake Topping

Keep refrigerated

Dessert

Carrot Cake Frosting

Anne Giombetti

Mix together

1-1/2 boxes confectioner's sugar
12 oz softened cream cheese
1-1/2 sticks softened unsalted butter
4 tsp vanilla

Dessert

Carrot Cake Topping

Anne Giombetti

1 cup chopped pecans sprinkled
lightly with a little salt and sugar

Saute in butter then place under
broiler for a few seconds - be careful
not to burn the pecans

Drain on paper towels, cool, add to
frosted carrot cake

Dessert

chocolate

Carol

Sliced apples

1/2 cup oatmeal

3/4 cup dark brown sugar

1/3 cup butter

1/2 cup flour

3/4 tsp cinnamon

3/4 tsp nutmeg

Place apples in baking dish

Melt butter, combine with remaining ingredients. Sprinkle mixture over apples

Bake 350°F 30 minutes or until apples are tender

Dessert

Chocolate Chip Cookies

Mary Conner

8 lrg tbsp Crisco
3/4 cup brown sugar
3/4 cup sugar
2 eggs
1 tsp baking soda
1 tsp vanilla
2-1/2 cups flour
1/2 tsp salt
hot water
chocolate chips

Cream Crisco and sugar until smooth. Add remaining ingredients and mix well. If necessary add few drops of hot water so batter is not too dry. Add chocolate chips

Drop by teaspoon onto greased cookie sheet

Bake 375°F 10-12 minutes

Dessert

Chocolate Chip Squares

Cynthia Graham

2 pckgs Pillsbury slice & bake
chocolate chip cookies
2 8-oz pckgs cream cheese
4 eggs
1 cup confectioners sugar
1 tsp vanilla

Slice 1 pckg cookie dough and cover
bottom of 13x11 baking pan

Mix remaining ingredients, except
2nd cookie dough, and pour over
dough in pan

Slice 2nd pckg cookie dough and
place on top

Bake 350°F 40 minutes

Dessert

Chocolate Chunk Cookies

Maria Voorhees

1/2 lb unsalted butter at room temp
1 cup light brown sugar, packed
1/2 cup granulated sugar
2 tsp vanilla extract
2 extra large eggs at room temp
2 cups flour
1 tsp baking soda
1 tsp kosher salt
1-1/2 cups chopped walnuts
1-1/4 lbs semi-sweet chocolate chunk

Cream butter and the 2 sugars until light and fluffy using electric mixer. Add vanilla, then eggs one at a time, and mix well. Sift together in a separate bowl the flour, baking soda and salt then add to the butter with the mixer on low until just combined. Fold in the walnuts and chocolate chunks.

Drop the cookie dough by rounded tablespoon onto parchment lined cookie sheet. Dampen your hands and flatten the dough slightly.

Bake 350°F exactly 15 minutes (cookies will seem underdone). Remove from oven and let cool slightly in pan before transferring to a wire rack to cool completely.

Dessert

Chocolate Mousse Cake

Yankee Magazine 2/84

Crust - Combine together and press into a spring form pan, covering sides and bottom; refrigerate until ready to use

3 cups finely crushed chocolate wafers (approx 1-1/2 packages)
1 stick melted unsalted butter

Filling

1 pound semisweet chocolate
2 whole eggs
4 eggs, separated
4 cups whipping cream, divided
6 tbsp powdered sugar
1 tsp arrowroot

Soften chocolate over hot water in double boiler, let cool to lukewarm. Add the whole eggs and mix well (warming the eggs in a pan first helps to blend with the chocolate). Add the 4 egg yolks and mix until thoroughly blended.

In separate bowl whip 2 cups of the cream with the powdered sugar until soft peaks form.

In another separate bowl beat 4 egg whites until soft.

Stir some whipped cream and egg

whites into the chocolate mixture, then fold in the remaining whipped cream and egg whites until completely mixed. Pour into prepared crust and chill overnight.

Next Day - Whip remaining 2 cups of heavy cream until quite stiff. Use arrowroot to help stabilize the cream.

Remove the sides from the spring form pan and place cake on a platter. Spread half the stiff cream onto the top of the cake and pipe the remaining cream around the top edge using a pastry bag.

Dessert

Chocolate Truffle Cake

Carol

- 1 Devils Food cake mix
- 1 large package chocolate pudding (not instant)
- 1 large cool whip
- 6-7 Heath bars, crumbled
- 1/2 - 2/3 cup Kahlua

Make cake in 9x13 pan; while still warm poke holes with toothpick in top and pour Kahlua over top

Make pudding and let cool to luke warm

Break cake into chunks

Layer twice into bowl

- Cake
- Pudding
- Cool Whip
- Crumbled Heath Bars

Cover & Refrigerate overnight

Dessert

Chocolate White Chocolate Chunk Cookies

Maria Voorhees

1/2 lb unsalted butter at room temp
1 cup light brown sugar, packed
1 cup granulated sugar
2 tsp vanilla extract
2 extra large eggs at room temp
2/3 cup unsweetened cocoa
2 cups flour
1 tsp baking soda
1 tsp kosher salt
1-1/2 lbs good white chocolate,
coarsely chopped

Cream butter and the 2 sugars until light and fluffy using electric mixer. Add vanilla, then eggs one at a time, and mix well. Add the cocoa and mix again. Sift together in a separate bowl the flour, baking soda and salt then add to the chocolate with the mixer on low until just combined. Fold in the chopped white chocolate.

Drop the cookie dough by rounded tablespoon onto parchment lined cookie sheet. Dampen your hands and flatten the dough slightly.

Bake 350°F exactly 15 minutes (cookies will seem underdone). Remove from oven and let cool slightly in pan before transferring to a wire rack to cool completely.

Dessert

Chocolate Zucchini Cake

Carol

2-1/2 cups flour
2-1/2 tsp baking powder
1 tsp salt
1/2 cup cocoa
1-1/2 tsp baking soda
1 tsp cinnamon
2 cups sugar
3/4 cup soft margarine
3 eggs
2 tsp grated orange peel
2 tsp vanilla
2 cups grated zucchini
1/2 cup milk
1 cup chopped nuts
chocolate chips

In large bowl combine flour, cocoa, baking powder, baking soda, salt, cinnamon; set aside

With mixer beat margarine and sugar; add eggs one at time, beating after each one. With spoon stir in vanilla, orange peel and zucchini

Add wet ingredients to dry, alternating with milk. Add nuts and chocolate chips

Pour batter into greased and floured bundt pan or 13x11 pan. Bake 350° F 1 hour or until toothpick comes out clean.

Dessert

Cranberry Cake

Nancy

1-1/2 cup cranberries
1-1/4 cup sugar
3 cups flour
4-1/2 tsp baking powder
1/2 tsp salt
1/2 cup Crisco
2 tsp lemon rind, grated, or 1 tsp
lemon juice
2 eggs
1 cup milk
1 cup chopped nuts, optional

Mix cranberries and 1/4 cup of sugar,
set aside

Mix flour, remaining sugar, baking
power & salt. Cut in Crisco till tiny
marble consistently. Stir in lemon
and nuts.

Beat the egg and milk together. Add
at once to flour mixture, stir until
moist, adding cranberries. Pour into
angle or bundt pan or 2 bread tins

Bake 350° F Cool 10 minutes then
remove from pan

Angle or Bundt Pan = 1 hour, 10
minutes
2 Bread Pans = 45 minutes

Dessert

Cream Cheese & Lady Fingers

Anne Giombetti

2 pkg cream cheese - 1 8-oz and 1 3-oz

1/2 cup sugar

1 pint whipping cream

2 tbsp confectioners sugar

1 tsp vanilla

1 can strawberry pie filling

4 pkg lady fingers

fresh strawberries for garnish if desired

Beat cream cheese and sugar till light and fluffy (add little milk while beating)

In separate bowl whip cream with confectioners sugar and 1 vanilla. Fold the two mixtures together.

Line springform pan sides and bottom with Lady Fingers - rounded sides up against the sides of pan.

Cover with 1/3 strawberry pie filling then 1/3 cream cheese mix. Add layer of lady fingers. Repeat until filling and cream cheese are gone, ending with cream cheese.

Refrigerate overnight. Release from pan onto serving platter

Dessert

Custard

Maria Voorhees

- 5 eggs
- 1 can evaporated milk
- 2 tsp vanilla
- 1 can sweetened condensed milk

Mix all ingredients in blender. Pour into 8x8 pyrex dish. Bake in water bath at 350° F for 40 minutes

For Carmel Top - Mix 1 cup sugar with small amount of water, pour over top before baking

Dessert

Deep Dark Chocolate Cake

Carol

1-3/4 cups flour
2 cups sugar
3/4 cups baking cocoa
1-1/2 tsp baking soda
1-1/2 tsp baking powder
1 tsp salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 tsp vanilla
1 cup boiling water

Combine dry ingredients in large bowl

Add remaining ingredients, except boiling water, and beat at medium speed 2 minutes

Stir in boiling water (batter will be thin)

Pour into 2 greased & floured 9" pans or 3 8" pans or 1 13x9 pan

Bake 350°F 30-35 minutes (35-40 min for 9x13)

Great with Whipped Cocoa Cream Frosting

Dessert

Dickie Pudding

Nana Lombardo

Mix together

3 cups flour

1-1/2 tsp salt

1/2 tsp ground ginger

1/2 tsp ground cloves

1/2 tsp nutmeg

1 tsp cinnamon

2 tsp baking powder

1 tsp baking soda

Add

1 cup finely chopped suet

1 cup light molasses

1 cup milk

1-1/2 cup muscat raisins (floured)

Butter the pudding pan & cover well.

Add the mix, cover tightly and place into hot water. Steam for 3 hours.

Check as cooking and keep water halfway up side of pan. (A tall crockpot works well for this)

Serve with Hard Sauce

Dessert

Dickie Pudding Hard Sauce

Nana Lombardo

Cream 1/2 lb room temp butter or margarine.

Add confectioners sugar until good consistency.

Add 1 tsp vanilla, 2-3 tsp rum (optional)

Place in serving dish, cover and refrigerate until ready to use

Dessert

escarole

Maria Vorhees

1 cup flour
1/4 cup sugar
1 heaping Tblsp Crisco
3 tsp baking powder
salt
5 or 6 apples, peeled and chopped

Place ingredients in bowl and mix till crumbly. Beat 2 eggs, add to mixture and enough milk to blend (about 1/2 to 1 cup).

Place in (2) 8 or 9" greased & floured round pans. Top each with chopped apple, sugar & cinnamon

Bake 350°F 30-35 minutes

Dessert

Flan

Maria Voohees

In a blender mix together

- 5 eggs
- 1 can exaprated milj
- 1 can sweet condensed milk
- 2 tst vanilla

Pour in a 9x9 pan. Puth the pan in a second pan for a with bath

Bake 350 35-40 minutres

Dessert

Foolproof Piecrust

Anne Giombetti

Dough can be kept in fridge 5 days.
Scraps can be rerolled with no problem. Can also be frozen until ready to use (thaw until soft enough to use)

4 cups flour lightly spooned into cup
1 tbsp sugar
2 tsp salt
1-3/4 cup white Crisco
1/2 cup water
1 tbsp white or cider vinegar
1 large egg

In large bowl stir together flour, sugar, salt. Cut in shortening with fork until crumbly.

In small bowl beat together water, vinegar and egg. Add to flour mix and stir until moist.

Divide dough into 5 portions. Shape with hands into 5 flat rounds. Wrap each in plastic wrap and chill at least 1/2 hour before using.

When ready to use lightly flour board and hands. Roll from center to outside, always working in a circle. Roll 2" larger than the pie plate you are using

Dessert

Fresh Apple Squares

Dena Larick

3 cups chopped peeled apples
2 cups sugar
2 tsp cinnamon
1/2 tsp ginger
3 cups sifted flour
2 tsp baking soda
1 tsp salt
2 eggs beaten
1 cup vegetable oil
2 tsp vanilla
1 cup raisins, nuts

Toss apples, sugar and spices together lightly. Add flour, baking soda and salt to apples

In separate bowl combine eggs, oil and vanilla. Add to apple mixture, fold in raisins and nuts

Press into 9x13 greased pan. Bake 350°F 49 minutes

Dessert

German Sweet Chocolate Pie

Carol

1 4-oz pckg Baker's German Sweet
Chocolate
1/3 cup milk
2 tbsp sugar
1 3-oz pckg cream cheese, softened
1 8-oz pckg cool whip, thawed

1 preformed graham cracker crumb
crust

Heat chocolate, add 2 tbsp of milk
until melted.

Beat sugar into cream cheese. Add
remaining milk and chocolate
mixture and beat until smooth

Fold in whipped topping, blending
until smooth

Spoon mixture into crust. Cover and
freeze until firm, about 4 hours.
Garnish with chocolate curls or add't
whipped cream

Store any leftover pie in freezer

Dessert

Honey Balls

Vivian Lombardo

3 eggs
2 cups flour
1/2 small bottle anise
1/2 cup sugar
1/4 tsp baking powder
honey

Combine all ingredients except honey and mix until bread dough texture. Knead well (5-10 minutes).

Take small pieces of dough and roll into "snakes". Cut snakes into pieces.

Fry pieces in hot vegetable oil until brown. Place cooked balls into bowl and pour honey over balls

Dessert

Lemon Lush

Deb Leone

- 1 cup (2 sticks) butter
- 2 cups flour
- 1 cup chopped walnuts, optional
- 1 8-oz pckg cream cheese
- 1 cup confectioners sugar
- 1 cup Cool Whip
- 2 3-oz pckgs instant lemon pudding
- 3 cups milk
- Additional Cool Whip

Preheat oven to 350°F

For the crust layer, cut butter into flour until well blended. Add walnuts (optional). Pat into a 9x13 pan. Bake for 20-25 minutes; let it cool

For the cream cheese layer beat 8 oz of cream cheese with confectioners sugar. Fold in 1 cup of cool whip. Spread across crust

For the pudding layer, combine 2 pckgs of instant lemon pudding with milk. Beat until smooth and spread over cheese layer.

Spread with a final layer of cool whip, about 2 cups

Refrigerate for 3 hours or overnight. Cut into squares and serve

Dessert

Million Dollar Cheesecake

Anne Giombetti/Marie Champagne

In small bowl mix and set aside

1 whole stick melted butter or
margarine

1-3/4 cup graham cracker crumbs

1/4 cup sugar

1 tsp cinnamon

In largest bowl mix well

5 8-oz pckgs cream cheese, softened

1-1/2 cups sugar

5 large eggs

after mixing well, add

1 tbsp vanilla

1 pound sour cream

Grease very generously entire inside,
bottom and top rim of spring form
pan. Press graham cracker mixture
on bottom only of pan. Place pan on
cookie sheet.

Pour filling into pan (mixture will
come right to top of pan). Bake
350°F 1 hour. Cool one hour in oven
with door slightly ajar. Place in
refrigerator overnight. Next day
release from pan onto serving platter.

Top with cherries, strawberries,
blueberries

Dessert

Molasses Cookies

Nana Lombardo

4 cups flour
4 tsp baking soda
2 tsp cinnamon
1 tsp cloves
1 tsp ginger
1 tsp salt
1/2 cup molasses
2 cups guard
2 eggs
1-1/2 cups shortening

Melt shortening, cool. Add sugar; molasses and eggs, mix well.

Mix dry ingredients separately.

Combine liquid and dry mixes. Mix well, form into balls and roll in sugar, place on parchment lined baking sheet

Bake 350°F 8 minutes

Dessert

No Bake Cream Puffs

Anne Giombetti

2 pcks Stella Dora Angennetti cookies

Mix together:

1 8-oz cream cheese, softened

1 9-oz thawed cool whip

1 15-oz crushed pineapple, drained

Slice cookies in half and fill with mixture

Refrigerate overnight before serving

Dessert

over

Amy Schaubert

3/4 cup sugar

1 cup butter (1 stick salted, 1 stick unsalted)

1 egg

3/4 tsp almond extract (or up to 1 tsp)

1/4 tsp vanilla extract (or up to 1/2 tsp)

2-1/4 cup flour

1/2 tsp baking powder

1/4 tsp salt

semi-chocolate chips for dipping
cookies

jelly for filling - raspberry, apricot,
strawberry

Mix dry ingredients (except sugar),
set aside

In separate bowl cream butter and
sugar, add extracts and egg and mix
well until fluffy

Gradually add dry ingredients to wet

Use cookie shooter for shapes.

Bake 350° F for 7-10 minutes

Dessert

Peanut Butter Cup Cookies

Vivian

1 Box Duncan Hines Peanut Butter
Cookie Mix
Bag of miniature Reese's peanut
butter cups

Use a mini-muffin pan

Prepare cookie mix, divide into 4
equal parts. Each part will then form
6 balls.

Spray muffin pan with cooking spray.
Drop balls into pan, do not flatten

Cook for 10 minutes at 375°F

Remove pan from oven. Go quickly
and push a peanut butter cup into
each center.

Return to oven for another 15-20
minutes

Dessert

Peanut Butter Cups

Judy Daviau

Mix:

2 sticks of melted buter or
margarine with:
1/2 cup peaut butter
2 cups crushed graham crackers
1/2 tsp vanilla
1 lb of confectioners sugar

Form into balls and slightly flatten to
size that would fit into cup cake
liners.

Melt in double boiler:

1/2 stick parafin wax
12 oz pkg chocolate bids

Spoon chocolate into cupcake liners
to just cover the bottom, add peanut
butter ball and then add additional
chocolate to cover ball. Cool and
enjoy.

Tip: Either regular or small (mini)
cupcake liners can be used; hoever,
if small are used then chocolate
mixture must be doubled to use
entire peanut butter mixture.

Makes about 75 small candies

Dessert

Peanut Butter Treats

Alice Begin

3 sticks butter
2 cups peanut butter
1 12-oz pkg chocolate chips
2 cups confectioner's sugar
2 cups crushed graham crackers

Melt 2 stick butter; combine with peanut butter, powdered sugar and graham crackers. Spread in 13x9x2 pan, refrigerate

Melt 1 stick butter with chocolate chips in saucepan. Pour over top of peanut butter mixture

Refrigerate overnight. Let stand at room temp for 1 hour before cutting into 1" squares

Dessert

Penuche Fudge

Vivian

1/2 cup butter or margarine
1 cup brown sugar
1/4 cup milk
3-4 cups confectionary sugar, sifted
1 cup chopped walnuts

In a saucepan melt butter. Stir in brown sugar and cook over low heat for 2 minutes stirring constantly. Add milk and bring to a boil.

Remove from heat and cook to room temperature.

With a wooden spoon, beat in powdered sugar until mixture is of a fudge like consistency. Stir in nuts and pour into a buttered 8" square pan.

Chill until firm then cut into 1" squares. Store in fridge

Dessert

Pie Crust

Nana Lombardo

Makes 2 Crusts

2 cups flour, add 1 tsp salt

Cut in 2-1/2 Tblsp Crisco till marble size

Add 1/2 tsp vinegar (for flakier crust) and 5-6 tblsp cold water

Mix together before splitting in half and rolling out

Dessert

Pizzelli's

Vivian Lombardo

4 cups flour
1 cup sugar
4 tsp baking powder
6 eggs
1 cup vegetable oil
2 tsp vanilla
1 small bottle anise extract

Mix dry ingredients together, Make "well" in center and add wet ingredients. Mix together to form batter

Drop by tsp onto center of pizzelli iron - Test grill with small bit of dough first. If needed, very very lightly oil pizzelli grill (oil in dough will weep out while cookies are heating)

Cook in iron approximately 20-30 seconds

Makes about 4 dozen

Dessert

Pumpkin Squares

Karen Mott

Preheat oven to 350°F

Add together and mix until fluffy:

4 eggs

1-1/4 cup sugar

1/2 cup apple sauce

1/2 cup canola oil

16-oz can pumpkin

Stir together, then add to pumpkin mix:

2 cups flour

2 tsp baking powder

2 tsp cinnamon

1 tsp salt

1 tsp baking soda

Pour into ungreased 15x10 pan and bake approximately 25-30 minutes

FROSTING

Cream together:

1 3-oz pkg cream cheese

1/2 cup butter

Add and mix well:

2 tsp vanilla extract

2 cups confectioners sugar

Dessert

Rhubarb Pie

Nana Lombardo

Cream 2 cups sugar and 1 slab margarine or butter in large bowl.

Mix 2 tblsp flour with 1/2 tsp salt. Add to sugar.

Add 3 eggs one at a time, mixing after each one

Add 4 cups (about 1-3/4 lb) raw rhubarb, washed well and cut into small pieces (slices)

Place in uncooked pie shell. Make lattice top

Bake 400°F 10 minutes
Then 350°F till crust is browned, about 30 minutes

Dessert

Schwartzwalder Kirsch Torte (Black Forest Cake)

Beverly Longueil

For Cake:

1-3/4 cups flour
2 cups sugar
1 tsp baking powder
3/4 cup baking cocoa
2 tsp baking soda
3/4 tsp salt
2 eggs
1/2 cup oil
1 cup sour milk or buttermilk
1 cup strong coffee, cooled
1 tsp vanilla

Combine dry ingredients; add others.
Beat 2 minutes at medium speed

Line 2 9" pans with wax paper, add
batter

Bake 350°F 30-40 minutes

Cool completely then split layers in
half giving you 4 round cakes

For Filling:

1 pint whipping cream whipped with
confectioner's sugar till stiff peaks
1 can cherry pie filling
Kirsch Liquor
Brandy Liquor

Assembly:

Place 1 cake round on platter,
sprinkle with Kirsch, add 1/2 can pie
filling

Add 2nd cake round, sprinkle with
Brandy and some whipped cream
Add 3rd cake round, sprinkle with
Brandy and remaining pie filling
Add 4th cake round, sprinkle with
Kirsch

Cover entire cake with whipped
cream and sprinkle with
confectioner's sugar. Cover cake
tightly and let sit in fridge several
hours before serving

For Filling:

1 pint whipping cream whipped with
confectioner's sugar till stiff peaks
1 can cherry pie filling
Kirsch Liquor
Brandy Liquor

Assembly:

Place 1 cake round on platter,
sprinkle with Kirsch, add 1/2 can pie
filling

Add 2nd cake round, sprinkle with
Brandy and some whipped cream
Add 3rd cake round, sprinkle with
Brandy and remaining pie filling
Add 4th cake round, sprinkle with
Kirsch

Dessert

Cover entire cake with whipped cream and sprinkle with confectioner's sugar. Cover cake tightly and let sit in fridge several hours before serving

Dessert

Seven Layer Cookies

1/2 cup butter
1-1/2 cup graham cracker crumbs
1 cup chopped walnuts
6 oz chocolate chips
6 oz butterscotch chips
15 oz can sweetened condensed milk
3-1/2 oz shredded coconut

Melt butter and combine with graham cracker crumbs. Press this mixture into the bottom of 9x13 pan

Layer remaining ingredients on top of crust in order listed

Bake 350°F 25 minutes

Dessert

Shortbread Cookies with Dragees

Maria Voorhees

3/4 lb unsalted butter at room temp
1 cup granulated sugar
1 tsp vanilla extract
3-1/2 cups flour
1/4 tsp salt
1 cup confectioner's sugar
silver dragees

Mix together the butter and sugar with electric mixer until just combined. Add the vanilla and mix. In a separate bowl sift together the flour and salt then add it to the butter and sugar. Mix until the dough starts to come together. Dump on a floured board and shape into a flat disk. Wrap the disk in plastic and chill it for 30 minutes.

Preheat oven to 350° F

Roll the dough 1/2 inch thick and cut with a 3 inch round fluted cutter. Place on an ungreased baking sheet and bake for 20-25 minutes until the edges begin to brown. Let cool to room temp

Combine the confectioners sugar with about 2 tablespoons of water to make a very thin glaze. Spoon the glaze onto the cookies and sprinkle with a few dragees before the glaze dries.

Dessert

Sour Cream Coffee Cake

Vivian

For batter, mix together:

3/4 cup butter

1-1/2 cup sugar

3 eggs

1-1/2 tsp vanilla

3 cups flour

1-1/2 tsp baking powder

1-1/2 tsp baking soda

1/4 tsp salt

1-1/2 cup sour cream

For filling, mix together and place on top:

1/2 cup brown sugar

1/2 cup nuts

1/2 cup cinnamon

Place half of batter into greased tube or bundt pan, add filling, cover with remaining batter

Bake 350° F 60 minutes

Dessert

Stay Up All Night Cookies

Preheat oven to 375°F. When putting cookies in oven shut the oven off

2 egg whites
2/3 cup sugar
1/2 tsp vanilla
pinch salt
6 oz chocolate chips

In small bowl beat egg whites at room temp till they hold a stiff peak. Add sugar, beating constantly. Add salt and vanilla. Hand fold in chocolate chips

Drop by tsp onto ungreased cookie sheet. Cookies remain shape as dropped so the batter can be close together

Put in oven, shut oven off, leave in overnight (or minimum 6 hours)

If cookies do not dry out enough, keep in oven and put oven on low temp for 5-10 minutes

Dessert

Strawberry Almond Pie

Carol

1 3-oz pckg strawberry gelatin
1 4-serving pckg instant vanilla
pudding & pie filling
1-1/4 cups water
1-1/2 pints strawberries, hulled &
sliced
1/2 cup chopped toasted almonds
1/4 tsp almond extract
1 9" pie shell - either baked/cooled
or graham cracker

Combine gelatin & pie filling in
saucepan. Stir in water. Cook and
stir over high heat until mixture
comes to a boil. Remove from heat
and stir in strawberries, almonds and
extract.

Let stand about 5 minutes then pour
into pie shell

Chill until set, about 3-4 hours

Garnish with thawed cool whip or
fresh whipped cream

Dessert

Strawberry Angel Ring

Beverly Longueikil

1 pckg strawberry jello
1-1/4 cup boiling water
1 10-oz pckg frozen strawberries
1 cup heavy cream
1 Angle Food cake
Fresh strawberries for garnish

Dissolve gelatin in boiling water. Add frozen berries and stir until thawed, chill until partially set.

Whip the cream

Tear cake into pieces

Layer cake, jello mix and whipped cream, 2-3 layers, finishing with whipped cream. Garnish with fresh berries

Keep refrigerated

Dessert

Strawberry Chocolate Torte

Carol

1-3/4 cups flour
1-3/4 cups sugar
1-1/4 tsp baking soda
1/2 tsp salt
1/4 tsp baking powder
2/3 cup butter or margarine
4 squares unsweetened chocolate,
melted & cooled
1-1/4 cups water
1 tsp vanilla
3 eggs
1 3-oz pkg strawberry flavor gelatin
2/3 cup boiling water
2 cups ice cubes
1 8-oz container cool whip, thawed
1 cup diced strawberries

Combine flour, sugar, baking soda, salt, baking powder, butter, melted chocolate, water and vanilla in a large bowl. Beat low speed to blend then beat 2 minutes at medium speed. Add eggs, beat 2 minutes longer

Pour into 4 9" layer pans which are lined with wax paper (layers will be thin)

Bake 350°F 20-25 minutes. Cool cakes

In large bowl dissolve gelatin

completely in boiling water, stirring about 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2-3 minutes. Remove any unmelted ice

With wire whip blend in cool whip then whip until smooth. Fold in strawberries and chill, if necessary, until mixture will mound

Place 1 cake layer on serving platter, spread with 1-1/2 cups gelatin mixture. Repeat layering cake with gelatin mixture. End with gelatin mixture on top, garnish with fresh cut strawberries.

Note -- The torte does not have side icing you see each layer with the gelatin mixture in-between

Dessert

Strawberry Cobbler

Anne Giombetti

For Topping - Beat till smooth then set aside:

1/4 cup soft butter

1/4 cup sugar

1/4 cup flour

Cobbler:

1-1/4 cup flour

1-1/4 tsp powder

1/2 tsp salt

4 tbsp soft butter

3/4 cup sugar

1 tsp vanilla

1 large egg

1/2 cup milk

3 cups strawberries, halved

Stir together flour, baking powder and salt

In separate bowl cream butter, sugar and vanilla. Beat in egg until blended

Add flour mixture and milk to butter mixture, beat until smooth

Place cobbler in 8" square butter dish; scatter berries over top; drop by tsp topping over top of berries

Bake 350°F about 1 hour or until cake tester comes out clean

Serve warm over vanilla ice cream

Dessert

Swedish Apple Pie

Alice Begin

Fill pie plate 2/3 full with apples.
Sprinkle with mixture of 1 tsp sugar &
1 tsp cinnamon

In small bowl combine:
3/4 cup melted butter
1 egg
1 cup flour
1 cup sugar
pinch salt
1/3 cup chopped nuts

Drop over apples. Bake 350°F 45
minutes or till golden brown

Dessert

Whipped Cocoa Cream Frosting

1 pint heavy cream
2/3 cup powdered sugar
1/2 cup unsweetened cocoa powder
1 tsp vanilla

Combine all ingredients and whip
with mixer until stiff

Dessert

Whoopie Pie

Nana Lombardo

1 cup sugar
1/2 cup dry cocoa
2 cups flour
1/2 tsp baking powder
1/2 tsp salt
1 tsp baking soda
1/2 cup soft butter (1 stick)
1 egg
1 cup milk
1 tsp vanilla

Combine dry ingredients (except sugar), set aside

Cream butter and sugar, add egg, beat to mix well, set aside

Combine milk & vanilla, set aside

Alternate mixing dry ingredients and milk mixture. Add margarine/sugar mixture, beat at low speed

Drop by tsp onto greased cookie sheet

Bake 400° F 7 minutes. Makes about 40 halves

Use Whoopie Pie Filling

Dessert

Whoppie Pie Filling

Nana Lombardo

Beat together until fluffy

1/2 cup white shortening
1 cup confectioner's sugar
2-1/2 tbsp flour
1/3 cup milk
1 tsp vanilla
2-3 tbsp marshmallow
drop of almond flavoring

Entrée

Baby Back Ribs

Nancy

1 Tblsp ground cumin
1 Tblsp chili powder
1 Tblsp paprika
baby back ribs
Salt & Pepper

Trim membrane sheath from back of each rib - snip or shimmy off as much membrane as possible.

Mix all ingredients and then sprinkle mixture on all sides of rib. Gently spread, not rubbing too deeply.

Brush grates with oil. Preheat to high. Put ribs on grill - reduce grill to low. Close cover and leave for 1 hour - do not peek!

Brush ribs w/bbq sauce and cook on both sides for 5 minutes longer

Entrée

Baked Macaroni

Nana Lombardo

Melt 1/4 lb margarine in saucepan

Add

2 Tblsp flour

2 cups milk

1-2 tsp dry mustard

Cubed cheese (cheddar and Velveeta)

Salt & pepper

Heat and stir until sauce thickens.
Remove from heat and mix with
cooked macaroni in casserole dish

Top with slices of Velveeta cheese

Bake 1/2 hour @ 350°F

Entrée

Baked Stuffed Shrimp

Vivian

1 lb shrimp, fresh raw
3/4 cup Ritz cracker crumbs
3 Tbsp melted butter
7 or 7.5 can crabmeat, drained
2 Tbsp snipped parsley
1/8 tsp garlic powder
18 tsp salt
dash pepper
1/3 cup dry white wine (sherry or
cooking white wine)

Shell and devein shrimp, slit along
vein side about 1/2 way through

Combine crumbs and butter, Stir in
remaining ingredients.

Stuff each shrimp

Bake 350° F 18-20 minutes

Entrée

Barbecued Chinese Spareribs

Vivian

Marinating Sauce, mix together:

5 Tblsp Hoisen sauce

4 Tblsp soy sauce

1-1/2 Tblsp sugar

2 Tblsp rice wine (or rice vinegar)

1/4 tsp Chinese 5-spices powder

1 Tblsp crushed garlic

1 chopped scallion

1/4 -1/2 tsp red food coloring (if desired)

Marinate 2 pounds of spareribs, in one piece, for about 5 hours

Place 1 cup of water in deep baking pan. Place rack in the pan and lay ribs on the rack, don't let them touch the water.

Roast the ribs 350° F for 25 minutes on each side

Raise the temp to 450° F and roast an additional 7 minutes each side

Separate and cut the ribs into desired serving size

Entrée

Bay Scallop Gratin

Maria Vorhees

3 Tblsp unsalted butter at room temperature
3 large garlic cloves, minced
1 medium shallot, minced
1 ounce thinly sliced prosciutto, minced (3-4 slices)
3 Tblsp minced fresh parsley
1 Tblsp freshly squeezed lemon juice
1 tsp kosher salt
1/2 tsp freshly ground black pepper
3 Tblsp olive oil
1/4 cup panko (Japanese dried bread flakes)
3 Tblsp dry white wine
1 pound fresh bay scallops

Preheat oven to 425 °F

To make the topping - place butter in bowl. Using an electric mixer with a paddle attachment (or a hand mixer), on low speed mix the butter. Add the garlic, shallot, prosciutto, parsley, lemon juice, salt and pepper and mix until combined

With the mixer still on low, add the olive oil slowly until combined. Fold in the panko with a rubber spatula and set aside.

Place the wine in the bottom of baking dish. Pat scallops dry with a

paper towel and place scallops one layer into baking dish. Spoon butter mixture evenly over top. Bake 10-12 minutes until top is golden and sizzling and scallops are barely done. If desired put under broiler for 2 minutes for crustier top

Entrée

Broccoli and Rigatoni

Vivian

8 Tbsp oil
4 garlic cloves
1 bunch broccoli
1 cup chicken broth
1 cup fresh basil
1 pound rigatoni

In skillet, heat oil and garlic. Add broccoli and stir gently until pan gets hot. Add broth, cover and simmer until broccoli is al dente.

In the meantime, cook rigatoni.

Add rigatoni and half of the basil to skillet and mix well. Sprinkle with parsley, pepper, parmesan cheese and remaining basil

Entrée

Chicken Asian Wraps

Carol

1/2 cup creamy peanut butter
1/2 cup warm water
2 Tblsp reduced-sodium soy sauce
2 Tblsp rice wine vinegar
1 clove garlic, finely chopped
1 scallion, chopped
1/2 rotisserie chicken, shredded
(about 2-1/2 cups)

4 large rectangular wraps or large tortillas
1/2 sweet red pepper, sliced thin
1/2 large cucumber, sliced thin lengthwise
1 cup mung bean sprouts

Whisk together peanut butter, water, soy sauce and vinegar until smooth. Stir in garlic and scallion. Add chicken and stir until coated

Scatter 1/4 of chicken mixture onto 1 wrap, top with red pepper, cucumber, bean sprouts. Roll up and cut in half on the bias. Repeat with remaining 3 wraps

Entrée

Chicken Bowl

Carol

Skinless boneless chicken breasts cut into 1" bite size pieces

Italian bread crumbs

Olive oil

Chicken gravy

1 can corn, drained

Instant mashed potatoes, cooked

Shredded cheese (cheddar, Mexican or Italian)

Coat chicken with bread crumbs, fry in oil until cooked, transferring cooked chicken into bottom of casserole dish

One all chicken is in casserole dish, add corn. Pour about 1/2 the chicken gravy over corn. Sprinkle in some of the shredded cheese. Top with mashed potatoes. Pure remaining gravy on top then add additional shredded cheese

Cover and bake 350° F for 1/2 hours

Entrée

Chicken Pot Pie

Carol

2 10-oz cans Cream of Chicken Soup
(or Chicken or Turkey Pot Pie Soup)
1 cup chicken broth combined with 2
Tbsp flour
1 pkg frozen mixed vegetables,
thawed
2 cups cooked, cubed chicken
1 can sliced potatoes, cut into
smaller pieces if needed
Pepper to taste
2 piece pie shell (top and bottom)

Preheat oven to 400°F

Mix broth and flour, add soup, mix well. Add vegetables and chicken, pepper to taste. Fold in potatoes.

Place bottom layer of pie shell into pie plate. Add chicken mixture. Place top of pie shell across pie plate. Fold in, seal and flute top/bottom of pie dough. Slice top of pie to vent. Place on cookie sheet

Bake 35-40 minutes until crust is golden

Entrée

Chicken/Shrimp Cacciatore

Gert Lombardo

In large skillet put 1 large can tomato paste, 3 cans water, salt, pepper and parsley. Bring to boil, reduce heat and simmer for about 1 hour

Add sliced onions, chopped green pepper and 1 chopped clove garlic, simmer about 1 hour

Add cooked chopped chicken or cooked & cleaned shrimp and simmer about 30 minutes

-- If chicken is not cooked, add it with the onions and peppers and cook about 1-1/2 hours till chicken is done

-- If using frozen shrimp, be sure to thaw thoroughly first

Entrée

Clam Sauce

Carol

1/3 cup margarine
2-3 Tblsp olive oil
2 cloves garlic, minced
2 Tblsp flour
1-2/3 cup clam juice
1/2 tsp parsley
1 tsp thyme
2 cans minced or chopped clams (can also substitute 1 can whole baby clams for 1 can minced)
Ground red pepper

In medium saucepan, melt margarine, add olive oil, garlic and saute a few minutes

Add flour and cook, stirring constantly, 1 minute

Add clam juice, parsley & thyme. Mix well and bring to a boil. Reduce heat to simmer and simmer at least 10 minutes. Sprinkle in red pepper to taste; add clams to heat thoroughly and then pour sauce over spaghetti

Entrée

Cod Fish Cakes

Nana Lombardo

8 oz (1/2 lb) salt cod
3 cups diced potato
2 eggs, beaten
2 Tblsp butter or margarine
Pepper

Soak cod in cold water for 12 hours, changing water once. Drain fully then dice cod.

Cook cod with the potatoes (covered), using a large amount of water. Boil for 15 minutes, drain, mash well and mix in egg, butter and pepper

Make into round cakes, dip both sides in flour then fry in margarine until browned.

Entrée

Creamed Chicken Casserole

Nancy

Cooked chicken, cleaned & bite size pieces

1 can cream of mushroom soup

1 can cream of chicken soup

1 can mushrooms, drained

1 8-oz sour cream

1 stick margarine

1/2 pkg Pepperidge Farm seasoned stuffing mix

Mix first 5 ingredients together until chicken is well coated. Place in buttered casserole dish

Melt margarine in skillet and add stuffing mix. Saute lightly then pour over top of casserole

Bake 350°F - 20 minutes covered then 10 minutes uncovered

Entrée

Serve hot with Baked Chips

Fish Fry

Maria

2-3 lbs thick cod filets
kosher salt
freshly ground black pepper
1 cup plus 2 Tbsp all purpose flour
1 Tbsp baking powder
1 tsp freshly grated lemon zest
1/4 tsp cayenne pepper (or a little more)
2 extra large eggs
vegetable oil
Baked Chips (separate recipe)

Lay the cod on a cutting board, sprinkle both sides with salt and pepper, cut the fillets into 1-1/2 x 3 inch pieces

In bowl combine flour, baking powder lemon zest, cayenne pepper, 1-1/2 tsp salt, 3/4 tsp pepper. Whisk in 1 cup of water and then the 2 eggs

Pour 1/2 inch of oil into large (12-in) frying pan and heat it to about 360 °F . Dip each fillet into batter, allowing excess to drip back into bowl. Place into hot oil, don't crowd pieces. Adjust heat as needed to keep oil between 360-400 °F. Cook the fish on each side for 2-3 minutes until lightly browned. Remove to paper towel lined plate, sprinkle with salt

Entrée

Ham & Noodles

Nana Lombardo

1 cup ham cut into small pieces.
Saute in 1/2 slab margarine. Add
cooked noodles, salt, pepper,
parsley, parmesan cheese. Mix well
and cook a few minutes to blend
together

Entrée

Homemade Pizza

Vivian Lombardo

Buy fresh dough and refrigerate until ready to use

Oil bottom of large pan. Pound dough onto pan then turn over so both sides are wet. Cover dough with towel and let rise about an hour

Push dough down, add small amount of oil to top.

Add sauce, mozzarella cheese, cooked meat, peppers, mushrooms, etc, salt & pepper & oregano

Bake 10 minutes at 450°F Then turn oven down to 350°F

Entrée

Lasagna / Manicotti / Stuffed Shells / Ravioli

Various

FILLING RECIPES

NANA LOMBARDO

1 lrg & 1 sm Ricotta
5 eggs
1/2 cup Parmesan cheese
Salt, Pepper, Parsley

VIVIAN LOMBARDO

1 small Ricotta
2 eggs
Mozzarella & Parmesan cheese
Salt & Pepper

NANCY SMITH

1 lrg part-skim Ricotta
1 - 1-1/4 cup Mozzarella
1/2 - 3/4 cup Parmesan
2 eggs
Salt & Pepper

Use filling for any of the cheese pasta dishes - Be sure to put thin coating of olive oil on the bottom of the casserole dish before adding any of the pasta to avoid sticking

Cooking Times

Lasagna - Uncovered 350°F for 1 hour
(or 1-1/2 hrs for Mom's)

Manicotti/Stuffed Shells - Covered

350°F for 1 hour

Ravioli - Gently place in boiling water and boil until they come back to top of pot and float (about 15-25 min)

Entrée

Lemon Chicken Cutlets

Lynda Simeone

2 lbs boneless chicken cutlets
1/4 cup butter, melted
1/2 cup flour
1-2 lemons
2 Tblsp chopped parsley
14.5 oz can chicken broth

Preheat oven to 350°F

Flatten cutlets; Dip cutlets into melted butter then flour them. Place in 13x9 oblong baking dish

Squeeze juice from lemons over cutlets. Top with parsley. Pour chicken broth over chicken

Slice lemon up and spread over cutlets

Bake for 45 minutes

Entrée

Lemon Orzo with Shrimp

2 lemons
3 Tbsp olive oil
1 lb large peeled, deveined shrimp
1 onion, chopped
2 cups orzo pasta (about 12 oz)
4 cloves garlic, minced
3/4 tsp salt
1/4 tsp black pepper
3 cups hot water
4 cups baby spinach (about 4 oz)
1/2 cup drained, canned sliced black olives
1/2 cup crumbled feta cheese

Grate zest and squeeze juice of lemon; reserve

In large skillet heat 1 Tbsp oil over medium heat. Add shrimp, cook, stirring, until shrimp are pink and opaque, about 5 minutes. Remove from skillet

In same skillet heat remaining oil. Add onion, cook until softened, about 5 minutes. Add orzo, garlic, salt and pepper. Cook, stirring occasionally, until orzo is lightly browned, about 10 minutes. Add water, cover. Over medium-low heat cook until tender, about 10-12 minutes

Stir in shrimp, lemon juice and zest; cook 1 minute.

Put in large bowl and toss orzo mixture with spinach, olives and cheese and serve

OR, if serving later

Put in large bowl, add spinach, refrigerate until 1/2 before serving. Remove from fridge and add in olives and feta cheese

Entrée

Meatballs - Nana's

Nana Lombardo

2 eggs
2 lbs hamburger
1/2 loaf stale Italian bread
1/4 cup parmesan cheese (about)
4 chopped garlic cloves
salt, pepper, parsley

Remove crust from bread. Soak bread in warm water, squeeze water out of bread in colander

Thoroughly mix all ingredients together, adding bread last after squeezing out any remaining water and using hands to knead together. Let mixture sit in fridge overnight before frying in small amount of oil.

Add meatballs to sauce during last hour of cooking

Entrée

Meatloaf

Nana Lombardo

1-1/2 lb hamburger

Italian breadcrumbs (1 to 1-1/2 cup)

1/2 - 1 cup milk

1 small chopped onion

1 egg

Salt & Pepper

Mix all ingredients together, put into loaf pan

Bake 350°F about 1 hour

Entrée

Meatloaf - Italian

1-1/2 lbs hamburger
3/4 cups bread crumbs
1 tsp salt
1/2 tsp oregano
1/4 tsp pepper
1 egg, beaten
1/2 cup chopped onion
1/3 cup tomato sauce
2 cups grated mozzarella cheese
2/3 cup tomato sauce

Combine meat, egg, bread crumbs, onion, 1/3 cup tomato sauce salt, oregano and pepper

Shape into a 10x12 rectangle on wax paper. Sprinkle with mozzarella cheese

Roll up meat and press ends to seal. Transfer to a shallow pan and bake 1 hour at 350°F. Pour the 2/3 cup tomato sauce over top and bake an additional 15 minutes

Entrée

Old Bay Shrimp Fest

Linda Erba

1/2 cup Old Bay seasoning
2 Tblsp salt
4 quarts water
1 12-oz can beer, optional
8 medium red potatoes, cut in quarters
2 large sweet onions, cut in wedges
2 lbs lean smoked sausage, cut in 2-inch lengths
8 ears fresh corn, broken in half
4 lbs large shrimp, cleaned

Bring Old Bay, salt, water and beer to a boil in an 8-12 quart pot.

Add potatoes and onions, cook on high heat 8 minutes

Add smoked sausage to potatoes & onions, continue to cook on high 5 minutes

Add corn to pot, continue to boil 7 minutes

Add shrimp, cook 4 minutes

Drain cooking liquid before serving.

To Serve -- Serve in large bowls or, even better, place large trash bag on table laying flat, cover with paper towels or newspapers, mound shrimp

fest onto table. For clean-up simply turn trash bag inside out, bringing newspapers into trash bag.

Serve with melted butter ...

Entrée

Orange Chicken and Orzo

Anne Giombetti

1 large can (10-oz) frozen OJ
1 large onion, chopped
3 large cloves garlic, minced
salt & pepper
Worcestershire sauce
2 pckgs boneless & skinless chicken
thighs, approximately 6 to a package
1 lb box Orzo
Fresh chopped parsley

In 13x9 pan place chicken, salt & pepper. Sprinkle with Worcestershire sauce, add onion and garlic.

In a small bowl break up frozen OJ with about 1/3 juice can of water to make a thick paste. Pour over chicken. Bake 350°F for approximately 1 hour, uncovered. Turn off oven, remove roasting pan and shut oven door quickly to hold heat in. Remove chicken and break into small pieces. Cover with foil and set aside.

Cook Orzo in a large pot - don't overcook or it will turn to mush. Drain and put Orzo into roasting pan with all the juices, onions, etc. Add chicken and parsley and mix until everything is well coated with pan juices. Cover with foil, return to still hot oven and bake until heated

through, 10-20 minutes.

Entrée

Parmesan Crusted Chicken Breast

Vivian

1/2 cup Dijon mustard
1/4 cup dry white wine
1 cup fresh bread crumbs
1 cup finely grated parmesan cheese
3 lbs chicken breasts - boned,
skinned, split

Preheat oven to 375°F

In a shallow bowl whisk the mustard and wine. The mixture will be a dripping consistency. Set aside

Combine the bread crumbs and cheese.

Dip the chicken into the mustard mixture then roll it in the crumb mixture

Bake on a greased baking sheet for 30 minutes or until chicken is cooked thru

Entrée

Pasta with Sausage

2-4 Tblsp extra virgin olive oil
2 cloves chopped garlic
pinch red pepper flakes
3-4 sausages, casing removed,
chopped
3 cups baby spinach, escarole or
arugula, chopped
1 cup grated parmesan cheese
1 lb linguini

Cook linguini according to package
directions

Meanwhile, in a large skillet heat the
oil, add garlic and red pepper and
heat for 30 seconds. Add the sausage
and saute until sausage is cooked

Drain the pasta, add to skillet with
sausage. Mix well then add the baby
spinach and cheese, toss again, cover
and cook about 3-5 minutes until
spinach has wilted.

Entrée

Pesto

Anne Giombetti

1/2 cup olive oil
2 cloves garlic
1 cup fresh basil leaves, shredded, no stems, slightly packed
1/2 cup Parmesan cheese
1/2 tsp salt
1/4 cup Pignolia nuts

Put all ingredients in blender, whip it up, serve over cooked pasta

Can be made in advance and stored in ice-cube trays in freezer - when using, take out number of cubes needed and microwave to thaw

Entrée

Porchetta

Uncle Butch

6-8 lb fresh pork shoulder, with skin on, deboned

-- Best to go to butcher for this and have them debone

1/8 lb fennel sticks

Salt & Pepper

2-3 cloves unpeeled garlic

Potatoes / Carrots

Place fennel in water to boil. Once water begins to boil, add 2-3 cloves unpeeled garlic, cook until tender, reserve liquid

Open meat and cut strips into inside of meat about 1" apart - do not cut through to skin

Salt & Pepper meat well, be sure to get into cut strips

Add cooked fennel and push between cuts. Pour 1 ladle of fennel juice over inside of meat, then tie roast closed

Pour remaining fennel juice into large roasting pan and if necessary add water so pan is half full. Put pan in bottom of oven

Place roast open side up onto oven rack directly above pan of water.

After roasting 1-1/2 hours, turn roast over and prick skin so juice runs out and down into pan below

Place roasting potatoes & carrots into pan and cook during last 1-1/2 hours

Roast Cooks

375°F 1 hour then

350°F 2-1/2 hours

Entrée

Rack of Lamb Persillade

Maria Voorhees

2 racks of lamb, Frenched
Good olive oil
1-1/2 tsp kosher salt
1/2 tsp black pepper
2 cups loosely packed fresh flat-leaf
parsley leaves
3 cloves garlic, chopped
1/2 stick unsalted butter, melted
1 cup fresh white bread crumbs
2 tsp grated lemon zest (2 lemons)

Preheat oven to 450°F

Place both racks of lamb in roasting
pan, fat side up. Rub tops with olive
oil and sprinkle with salt & pepper.
Roast the lamb for 10 minutes

Meanwhile, place parsley, garlic and
butter in bowl of a food processor
fitted with the steel blade and
process until finely minced. Add the
bread crumbs and lemon zest and
process for a second until combined

Take the lamb out of the oven and
quickly press the parsley mixture on
top of the meat. Return immediately
to the oven and roast for another 15
minutes.

Take the lamb out of the oven and
cover with aluminum foil. Allow it to

rest covered for 15 minutes. Cut in
double chops and serve

Entrée

Ravioli Dough

Gert Lombardo

4 cups flour
5 eggs
1 Tblsp salt
1 Tblsp oil
1/2 cup lukewarm water

Place flour in large bowl. Make "well" in center of flour and add remaining ingredients into the well

Gradually draw all flour into liquids to mix

Knead well until smooth and elasticity consistency. Let rest on floured surface, with bowl on top, for 10 minutes before using

Use Cheese Mixture from Lasagna / Manicotti

Boil ravioli's about 20-30 minutes

Entrée

S

Nana Lombardo

1 slice bacon
2-3 cloves garlic, finely chopped
1/3 cup olive oil
Parmesan cheese
salt, pepper, parsley

Fry bacon and garlic then add oil, simmer slowly season with salt, pepper, parsley & cheese. Serve over cooked spaghetti

Entrée

Salmon Fondue

Rita Giombetti

5 slices bread
2 Tblsp butter
3 eggs, separated
1/4 cup grated American cheese
1 cup milk
1 can flaked salmon (or shrimp, tuna
or minced clams)
1/2 tsp salt

Trim crusts from bread and cut
bread into 1/2" cubes

Heat milk in double boiler. Add
bread crumbs, butter, liquid from
salmon and well-beaten egg yolks.
Season with salt and cook until thick,
stirring constantly.

Remove from heat and stir in
cheese. Cool for 10-15 minutes. Add
salmon. Beat egg whites until stiff
and then fold into mixture

Pour into greased baking dish. Place
dish in shallow pan of hot water and
bake at 350°F for 1 hour or until
knife inserted in center comes out
clean

Entrée

Salmon, Baked

Carol

Salmon Fillets

About 3 Tblsp Cranberry-Honey

Mustard*

Salt & Pepper

About 1/4 cup Italian-style bread
crumbs

1/4 cup butter, melted

*You can use Dijon mustard, or other
flavor you prefer, but Cranberry-
Honey is great!

Preheat oven to 400°F. Line bottom
of shallow baking pan with tin foil

Place salmon skin-side down in pan.
Salt & Pepper to taste. Spread thin
layer of mustard over top & sides of
salmon. Top with bread crumbs then
drizzle with melted butter.

Bake about 15 minutes till salmon
flakes easily with a fork

Entrée

Scallop Casserole

Nana Lombardo

1 to 1-1/2 lbs scallops
1 to 1-1/2 sleeves Ritz crackers
1/4 lb margarine, melted
garlic powder to taste

Rinse scallops, place in casserole dish

Crumble Ritz crackers, add few dashes garlic powder. Add margarine and mix to form moist stuffing (if necessary add more margarine)

Place stuffing mix over scallops

Bake 350°F 20 minutes covered, 10 minutes uncovered

Entrée

Shepherd's Pie

Gert Lombardo

1 lb or more hamburg, fried with salt
& pepper, drained
1 can kernel corn
Mashed potatoes

Layer in casserole dish in order
given. Melt margarine in saucepan,
pour over top of mashed potatoes

Bake 350°F 25-30 minutes

Entrée

shrimp

1st Recipe, Quick & Easy - Carol

1/2 cup butter
1 8-oz pckg light cream cheese
2 tsp garlic powder
1-1/2 cup skim milk
6 oz (or more) grated Parmesan
cheese
1/8 tsp black pepper

Melt butter in medium saucepan.
Add cream cheese and garlic and stir
with wire whisk until smooth. Add
milk, little at a time, whisking to
smooth out lumps. Stir in Parm
cheese and pepper. Stir till
thickened. If necessary, thin with
milk. Pour over cooked noodles

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2nd Recipe - Carol

1/4 cup butter
1 clove garlic, chopped fine
1 cup heavy cream
1-1/2 cups Parmesan cheese
1/4 cup chopped fresh parsley

In medium saucepan melt butter, add
garlic, sauté few minutes. Add
cream and simmer for 5 minutes.
Add cheese and whisk quickly,
heating through. Stir in fresh parsley

and serve over cooked fettuccine
noodles

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3rd Recipe - Vivian

1 cup Half & Half
1/2 cup grated parmesan cheese
dash garlic powder
dash pepper
1/2 cup escarole or spinach, chopped
fine

In double boiler on low setting heat
half & half until it just begins to
bubble. Stirring constantly add
grated cheese and keep stirring until
sauce thickens. Stir in garlic and
pepper. Stir in spinach and let sit a
few minutes before using

=====

4th Recipe - Light Version

1/2 cup butter
8-oz pckg cream cheese
2 tsp garlic powder
2 cups milk
6 oz grated parm cheese
1/8 tsp black pepper

Melt butter in medium saucepan.

Entrée

Add cream cheese and garlic powder, stirring with wire whisk until smooth. Add milk, a little at a time, whisking to smooth out lumps. Stir in parmesan cheese and pepper. Remove from heat when sauce reaches desired consistency. Sauce will thicken rapidly. Thin with milk if cooked too long

Entrée

Shrimp & Orzo with Cherry Tomatoes

pepper, cheese, basil and toss together

- 1 cup uncooked orzo
- 2 Tblsp olive oil, divided
- 3/4 tsp salt, divided
- 1/4 tsp pepper, divided
- 1 lb medium shrimp, cleaned and deveined
- 1 cup chopped Vidalia or other sweet onion
- 1 Tblsp minced garlic
- 1/4 tsp crushed red pepper
- 2 cups cherry tomatoes, halved
- 1/3 cup grated Romano cheese
- 1/3 cup shredded fresh basil

Cook the pasta according to pkg directions

While pasta cooks, heat 1 tblsp oil in large skillet. Sprinkle 1/2 tsp of salt and 1/8 tsp pepper evenly over shrimp. Add shrimp to hot oil and cook 1-1/2 minutes each side or until done. Remove from pan.

Add remaining 1 tblsp oil to pan. Add onion, garlic and red pepper and cook 2 minutes stirring frequently. Add tomatoes and cook 3 minutes or until tomatoes begin to soften, stirring occasionally. Stir in pasta and shrimp, cook 1 minute or until thoroughly heated. Remove from heat and stir in 1/4 tsp salt, 1/8 tsp

Entrée

Shrimp Scampi

Carol

1 stick margarine
3 Tblsp olive oil
3-4 cloves garlic, chopped
2 Tblsp parsley
2 tsp lemon juice (or juice from 1 fresh lemon)

Shrimp - cleaned, tail removed

Melt margarine in covered casserole dish in microwave. Add remaining ingredients

Add shrimp, stir to coat well.

Microwave, covered, approx 2 minutes, Remove from microwave, stir shrimp. Continue to microwave, covered, for 30 second intervals until shrimp is pink

Pour over cooked spaghetti

Entrée

Stuffed Chicken Breast

Vivian

6 medium whole boneless chicken breast
1 8-oz swiss cheese
1 8-oz cooked ham
4 Tbsp flour
1 tsp paprika
6 Tbsp butter
1/2 cup dry white wine
1 chicken bouillon cube
1 Tbsp cornstarch
1 cup heavy cream

Spread chicken flat, fill with ham and cheese, fold and fasten with toothpick.

On was paper mix flour and paprika, coat chicken pieces.

Melt butter and cook chicken until brown on all sides. Add wine and bouillon to pan, reduce heat to low, cover and simmer 30 minutes.

Remove toothpicks from chicken. In a cup blend cornstarch and cream until smooth. Gradually stir into skillet. Cook stirring constantly until sauce thickens.

Serve with white rice, spoon sauce over chicken

Entrée

Tuna Casserole

Gert Lombardo

1 can tuna, drained
1 can cream of mushroom soup
1 cup milk
Salt & Pepper
Cooked noodles or elbow macaroni

Mix liquids and tuna together

Place cooked noodles into casserole dish, add liquid mixture and mix thoroughly

Optional - Top with crushed saltines or Ritz crackers

Bake 350° F 30 minutes

Entrée

Veal Scaloppini

1 lb, 4 oz top round veal
salt & pepper
1/2 cup flour
1/2 cup butter
12 thin slices prosciutto
2 cups heavy cream
1 cup dry vermouth

Slice veal into 12 slices. Trim edges and pound between wax paper until very thin. Season with salt and pepper.

Dredge veal in flour and saute in hot butter until lightly browned. Remove to hot platter.

Saute prosciutto quickly and place on top of veal.

Remove excess butter from pan. Add cream and vermouth. Cook until sauce is reduced and thick. Season with salt and pepper if needed.

Pour sauce over veal. Serve with fettuccini

Entrée

Ziti Bake

Vivian

Spaghetti Sauce

1 16-oz box ziti

1 lb ground beef

1 15-oz ricotta cheese

1/2 cup grated parmesan cheese

1/4 cup chopped parsley

1 egg lightly beaten

3/4 tsp salt

1/4 tsp pepper

1 8-oz pkg shredded mozzarella

Cook ziti, set aside.

Over medium heat cook ground beef until well browned.

Remove beef from heat, stir in ricotta then add remaining ingredients, except mozzarella, with about 1/2 of the spaghetti sauce. Spoon mixture into baking pan

Pour rest of sauce over ziti mix, sprinkle with mozzarella

Bake 350° F 20 minutes

Other

Barbecue Sauce

Carol

3 Tbsp butter
1 cup ketchup
1/3 cup vinegar
1/2 cup water
2 Tblsp Worcestershire
2 Tblsp brown sugar & dry mustard
Onion powder
Garlic salt

Mix together and heat until almost boiling, simmer 10 minutes before using

Other

Crespelle's (Italian Crepes)

Vivian

5 cups flour
6 eggs
6 Tblsp sugar
1/2 tsp salt
1 tsp anise
5 tsp baking powder
5 tsp cooking oil
1-1/2 tsp vanilla

Mix together, lightly brown both sides
in a crepe pan

Other

Croutons

Marie Voorhees

1/2 stick butter

Italian bread, cubed

Seasoning - garlic powder, Italian seasoning etc

Melt butter in skillet, add cubed bread and seasoning, toss until well coated

Spread onto baking sheet, bake at 300°F until golden brown

Other

Dancing Snowballs (Table decoration)

Mae Smith

1 Tblsp Citric Acid Crystal (from drugstore)
or FRESH FRUIT
2 Tblsp Baking Soda
Mothballs

Fill a TALL vase with water and add food color of choice.

Add 1 Tblsp of Citric Acid and 2 Tblsp of baking soda.
Stir it a little - it will fizz and then clear.

Drop a handful of mothballs into the water and watch the fun!! They will become coated with little silver bubbles of water, looking softer and larger, just like miniature snowballs.

The snowballs wil dance several hours - long enough to outlast a dinner.

If they aren't dancing actively , add a little more Citric Acid and Baking Soda. The water will fizz again for a second ortwo and the dancing power of the snaoballs will then last much longer.

If unable to locate Citric Acid

crystals, use FRUIT FRESH or vinegar.

Other

Donut Puffs

Vivian

2 eggs beaten
1/2 tsp vanilla
1/2 cup sugar
1/2 cup milk
2 cups flour
1-1/2 tsp baking powder
1/2 tsp salt
2 Tblsp butter or margarine melted

Mix all ingredients together then drop
by teaspoon into hot oil

Other

GAK

Carol

8-oz white or carpenter's glue

Food coloring (optional)

3/4 cup water

20-Mule Team Borax

Combine glue, food coloring and 3/4 cup water in a bowl

In a separate combine 1 Tbsp borax and 1/4 cup water

Add borax mixture to glue mixture until a "blob" forms. Remove the blob from the mixture. Give to kids to knead (the more it is kneaded, the more it takes the gak consistency).

Add another batch of the borax-and-water mixture to the glue mixture, remove the blob. Continue adding borax-and-water mixture until all the glue is gone.

You can knead all the blobs together or keep them separate. Store the gak in an air tight container

Other

Impossible Quiche

Karen Giombetti

12 slices bacon, crisply fried and crumbled
or cooked sausage meat and/or mushrooms

1 cup shredded Swiss cheese
1/3 cup finely chopped onion
2 cups milk
1/2 cup Bisquick
4 eggs
Salt & Pepper

Preheat oven to 350°F

Lightly grease 9 or 10 inch pie plate.
Sprinkle bacon, cheese and onion evenly over bottom of pie plate

Place remaining ingredients in blender, cover and blend on high speed for one minute. Pour into pie plate

Bake 50-55 minutes until golden brown and knife inserted in center comes out clean. Let stand 5 minutes before serving

Other

Marinade - Basic

1/4 cup red wine vinegar
2 Tbsp vegetable oil
2 Tbsp soy sauce
2 Tbsp catsup
1/4 tsp onion salt
Garlic powder & pepper to taste

Other

Marinade - Oriental

1/2 cup soy sauce
1/4 cup water
2 Tbsp vinegar
1 Tbsp vegetable oil
1 tsp sugar
1/4 tsp ground ginger
Garlic powder & pepper to taste

Other

Marinated Cucumbers

2 medium cucumbers
2 white onions
1 cup sugar
1 cup white vinegar
1 tsp salt

Peel onions. Cucumbers may be peeled or not, whichever you prefer

Slice cucumbers & onions as thin as possible (a potato peeler is good)

In small pan mix together sugar, vinegar and salt, then boil for 1 minute

Pour sugar mix over cucumbers & onions and chill overnight

This will keep in covered container in fridge for several weeks

Other

Onion Ring Batter

Vivian

3/4 cup corn starch

1/4 cup flour

1 tsp baking powder

1/2 tsp salt

1/2 tsp pepper

1/2 cup water

1 egg

Mix together, dip onions into batter
then fry in oil

Other

Panini Sandwiches

Rick Thistle

Use good Italian bread and layer the following for sandwiches. Use some of the meats for different sandwiches

...

Sliced pepperoni
Imported boiled ham
Capicola
Genoa Salami

Roasted red peppers
Sundried tomatoes in olive oil
Provolone cheese

Cook in heavy fry pan, using a weight on top of sandwich to compress and nicely brown both sides

Other

Pecans Sugared

Judy Daviau

2 cups pecans (or walnuts)

Mix:

1 egg white, beaten
1 tsp water

In separate bowl, mix:

1/4 tsp nutmeg
1/8 tsp cloves
1/2 cup sugar
1 tsp cinnamon
3/4 tsp salt

Mix nuts in the egg white/water mixture, then roll in the dry ingredients.

Spread on baking sheet; bake at 300°F for 30 minutes, turning them after 15 minutes.

Other

Pineapple Casserole

Linda Erba

1/2 cup sugar
1 16-oz can crushed pineapple,
slightly drained
1 stick butter
2 slices bread, toasted
1 egg, beaten

Preheat oven to 350°F - 375°F

Melt butter, Add sugar and
pineapple. Crumble toast and add to
pineapple along with egg

Pour into 9x9 pan and bake approx 30-
40 minutes or until browned

*Recipe can be doubled; use larger
pan

Other

Sausage Cranberry Stuffing Mix

Rita Giombetti

- 1 16-oz package roll sausage
- 1/2 cup butter
- 6 celery stalks, finely chopped
- 2 medium onions, finely chopped
- 1 12-oz pkg herb flavor stuffing mix
- 1 cup dried cranberries
- 1 tsp salt
- 2 14-oz cans chicken broth

Preheat oven to 325°F

In large skillet crumble and cook sausage until browned. Remove from pan. In same skillet melt butter over medium heat. Sauté celery and onions until softened, about 5 minutes.

In a large bowl combine celery & onions, sausage, stuffing mix, cranberries and salt. Add the broth, stir until well combined

If desired loosely stuff into turkey. Please remaining stuffing (or entire batch) into a casserole dish.

Cover and bake for 1 hour or until hot

Other

Stuffing - Sausage

Nana Giombetti

- 1 16-oz package roll sausage (Jimmy Dean type)
- 1/2 cup butter
- 6 celery stalks, finely diced
- 2 medium onions, finely diced
- 1 12-oz pkg herb flavor stuffing mix
- 1 cup dried cranberries (craisins)
- 1 tsp salt
- 2 14.5-oz cans chicken broth

Preheat oven to 325 °F

In large skillet crumble sausage and cook until browned. Remove from pan, set aside

In same skillet melt butter, saute celery and onion until soft, about 5 min

In large bowl combine celery, onions, sausage, stuffing mix, cranberries and salt. Add the broth, stir until well combined

If desired loosely stuff some of mixture into turkey or chicken

Place remainder of stuffing into casserole dish, cover and bake for 1 hour or until hot

Salad

Broccoli Salad

Maryanne Thistle

Combine together --

2 heads of broccoli, florets only,
chopped fine

1/4 cup chopped red onion

1/2 cup diced red pepper

1/2 cup golden raisins

1/2 cup regular raisins

1/2 cup chopped walnuts

8-10 slices cooked bacon, crumbled

4-6 oz grated cheddar cheese

Add Dressing

- Marzetti's cole slaw dressing
thinned slightly with small amount of
cider vinegar

Salad

Fruit Salad Dressing

Kathy

Similar to the dressing used at Panera
Bread

1/2 cup light or fat free mayo
1/4 cup skim milk
1/4 cup Splenda
1/8 cup white vinegar
1 to 1-1/2 tsp poppy seeds

Salad

Oriental Salad

Dena Larick

SALAD

- 1-2 lb fresh spinach
- 1 8-oz can bean sprouts, drained
- 1 8--oz can sliced water chestnuts, drained
- 2 chopped hard boiled eggs
- 8 strips cooked bacon, crumbled

DRESSING

Mix & Refrigerate 2-3 hours before using on salad

- 1 cup Wesson oil
 - 2 Tblsp Worcestershire
 - 1 medium onion, chopped small
 - 1/4 cup cider vinegar
 - 1/3 cup ketchup
 - 1/2 tsp salt
 - 1-2 tsp sugar
-

Salad

Panzanella

3 Tbsp good olive oil
1 small day old French bread or
boule, cut into 1" cubes (about 6
cups) (if bread is fresh, cut into
cubes and bake at 250-300° F about
10 minutes to make stale)
1 tsp kosher salt

2 large rip tomatoes, cut into 1" cubes
1 cucumber, peeled, halved, seed,
sliced
1 red bell pepper, seeded, cut into 1"
cubes
1 yellow bell pepper, seeded, cut
into 1" cubes
1/2 red onion, cut in half and thinly
sliced
20 large basil leaves, coarsely
chopped
3 Tbsp capers, drained, if desired

For the Vinaigrette, whisk together,
then set aside:

1 tsp finely mined garlic
1/2 tsp Dijon mustard
2 tsp honey
3 Tbsp champagne vinegar
1/2 cup good olive oil
1/2 tsp kosher salt
1/4 tsp black pepper

Heat the olive oil in a large pan. Add
the bread and salt, cook over
medium heat, tossing frequently, for

10 minutes or until nicely browned.
Add more oil to pan as needed

In a large bowl mix the tomatoes,
cucumber, red pepper, yellow
pepper, red onion, basil and capers.
Add the bread cubes and toss with
the vinaigrette. Season with salt and
pepper.

Serve or allow the salad to sit for
about 30 minutes for the flavors to
blend

Salad

Potato Salad

Nana Lombardo

Mix together then put in fridge

1-1/2 cup mayonnaise

3 tblsp juice from dill pickles

1/2 tsp salt, pepper

1 tsp Durkee's celery seed

4-1/2 to 5 lbs red skin potatoes,
medium size, scrubbed and boiled till
just done. Drain then cool
completely.

Cut up potatoes, skin and place in a
large bowl. Add 1 large onion, diced
very small

2-3 hard boiled eggs, cut up

Pour mayo mixture over potatoes.
Blend all together and chill before
serving

Salad

Spinach Salad (Panera Bread)

Kathy Lombardo

To Make Salad Use ..

Baby Spinach

Sliced Strawberries

Blueberries

Other Fruit

Dressing (Panera Bread Copycat)

1/2 cup light or fat free mayo

1/4 cup skim milk

1/4 cup Splenda

1/8 cup white vinegar

1-2 tsp poppy seeds

Mix well, refrigerate before using

Salad

Taco Salad

Lynda Simeone

3 tomatoes
1-1/2 heads lettuce
12 oz shredded Taco cheese
1-1/2 lbs hamburger
1 pckg Taco seasoning mix
1 bottle Kens Thousand Island dressing

Cut tomatoes into bite size pieces

Wash and cut-up lettuce

Cook hamburger and then add Taco seasoning mix according to package directions

Mix all ingredients together

Serve with Taco chips

Side Dishes

Baked Beans

Nana Lombardo

2 lb bag small white beans for a large bean pot

1/2 lb salt pork, cut off rind
1/2 cup brown sugar
1/2 cup molasses
2 tsp dry mustard
salt & pepper to taste
1 medium onion, peeled

Wash and pick out "stones" from beans. Place in large pot, cover with cold water and let soak over night.

In morning parboil the beans till tender, about 1 to 1-1/2 hours. Place beans in the beanpot, saving the liquid. Place onion down in the bottom of the pot (Nana cut the onion in half)

Mix sugar, molasses, mustard, salt and pepper and add to beans. Using the cooking liquid, add to pot until the pot is full, mix well. Place salt pork down into beans

Cook 300°F about 6 hours. Continually check pot during cooking time to be sure pot is full with liquid; add additional bean cooking liquid (or water) as needed.

Remove cover during last hour to darken beans

Side Dishes

Baked Chips (Potato)

Maria Vorhees

4 large baking potatoes, scrubbed
4 Tbsp olive oil
1-1/2 tsp kosher salt
3/4 tsp freshly ground black pepper
1 tsp minced fresh garlic
1 tsp minced fresh rosemary leaves

Preheat oven to 400 °F

Cut potatoes in half lengthwise then cut each half into thirds lengthwise. You'll have six long wedges from each potato. Place the potatoes on a sheet pan with the olive oil, salt, pepper, garlic and rosemary. With clean hands, toss all ingredients together making sure the potatoes are covered with oil. Spread the potatoes in a single layer with one cut side down.

Bake the potatoes for 30-35 minutes, turning to the other cut side after 20 minutes. Bake until they are lightly browned, crisp outside and tender inside.

Side Dishes

Broccoli Cheese Pie

Carol

1-1/2 lbs fresh broccoli
1 cup thinly sliced leeks or 2/3 cups
minced onion
4 eggs, slightly beaten
1-1/4 cups milk
1 tsp salt
pepper to taste
few drops hot pepper sauce
1 tblsp parsley, mined
1/8 tsp nutmeg
2/3 cup shredded Swiss cheese
1/3 cup grated Parmesan cheese

Cut flowerets from broccoli in thin slices, peel tender stems and cut coarsely. Place broccoli and leeks/onion in saucepan with 2 tblsp water. Cover and cook over medium-low heat 4-5 minutes, drain

Combine eggs, milk, salt, pepper, hot pepper sauce, nutmeg, minced parsley and Swiss cheese. Stir in vegetables. Turn into well-buttered 10" pie pan. Sprinkle top with Parmesan cheese

Bake 350° F 30-35 minutes

Side Dishes

Broccoli/Rice Casserole

Carol

2 pckgs chopped frozen broccoli
2 cups raw Minute rice
2 cans cream of mushroom soup
1 cup water
8 oz Velveeta cheese, cubed
1/2 stick margarine
1 diced medium onion

Cook broccoli, drain and set aside

Saute onion in margarine

Combine all ingredients, place in 2
quart lightly greased casserole dish

Cover and Bake 350°F 30-40 minutes

Side Dishes

Candied Sweet Potatoes

Carol

4 lbs medium sweet potatoes, washed
1-1/2 cups sugar
2 Tblsp cornstarch
2 cups water
2 tsp vanilla extract
3/4 cup packed brown sugar
2 Tblsp butter
1/2 tsp cinnamon
Marshmallows (optional)

If desired, marshmallows can be dropped over top after 20 minutes of making

Cook the sweet potatoes, whole, in boiling water for 25-30 minutes until just beginning to get tender. Do Not Overcook. Remove from water and rinse under cold water to stop the cooking process. Drain on paper towels and peel when cool enough to handle.

Combine cornstarch and sugar with the water in small saucepan, stir until smooth. Cook stirring constantly over medium heat until mixture thicken and sugar melts. Remove from heat and stir in butter and vanilla.

Cut sweet potatoes into chunks and arrange in a single layer in a buttered 9x13 baking dish. Pour sugar mixture evenly on top. Mix the brown sugar with cinnamon and sprinkle evenly over top. Bake for 30 minutes

Side Dishes

Carrots with Cranberries

Carol

2 lbs Baby Cut Carrots
2 Tbsp Unsalted Butter
2 Tbsp Honey
1/3 Cup Craisins
1/3 tsp each Ginger & Rosemary
1/2 tsp each Salt & Pepper'

Steam carrots until almost tender, drain

Heat large heavy duty skillet over medium heat, add butter, stir to melt, then add ginger & rosemary. Cook 30 seconds, stirring constantly

Add carrots to pan in a single layer. Saute, tossing occasionally, until carrots just begin to brown.

Remove pan from heat. Drizzle carrots with honey then add cranberries and toss. Season with salt & pepper and serve

Side Dishes

Cheese Sauce for Vegetables

Nana Lombardo

3.4 stick margarine

2 large tbsp flour

2 cups milk

1-2 tsp dry mustard

salt and pepper

Cheddar Cheese / American Cheese,
cubed

Melt margarine, immediately add flour and stir. Add milk and dry mustard, simmer till hot and add cheese

Heat until thick, pour over cooked vegetables

Side Dishes

Cheesy Potatoes

Lynda Simeone

5 lb potatoes - peel & boil until soft,
do not overcook

In small saucepan combine the
following ingredients, cook slowly
until smooth, thick & blended

1/2 stick butter

4 Tblsp flour

2 cups milk

2 tsp salt

16-oz Velveeta

Put potatoes into baking cheese, pour
cheese mixture over potatoes,
sprinkle top with bread crumbs and
dab additional butter on top

Bake for 45 minutes (until bubbly) at
350° F

Side Dishes

Cornbread Stuffing

Nana Lombardo

In skillet cook 1/2 lb bacon (8-10 slices) until crisp. Remove from pan, crumble and set aside. Save and set aside 1/4 cup of bacon drippings then drain remaining fat from pan.

Add to skillet 1 cup chopped celery, 1/4 cup chopped onion, 1/2 cup water. Cover and cook until tender, about 7 minutes.

In large bowl combine bacon & drippings, celery/onion mix, 3 cups coarse cornbread, 6 slices cubed toasted bread, 1/2 tsp ground sage and 1 cup chicken or turkey broth. Toss well.

Bake covered in 1-1/2 quart casserole 350° F 30 minutes or use to stuff an 8-lb bird

Side Dishes

Creamy Broccoli Bake

Carol

1-1/2 lbs fresh broccoli
1 can cream of mushroom soup
1/4 cup milk
1/2 cup shredded cheddar cheese
1 cup Bisquick
1/4 cup firm margarine

Cook broccoli until tender, drain,
place in ungreased 1-1/2 quart
casserole dish

Beat soup and milk until smooth.
Pour over broccoli. Sprinkle with
cheese

Mix Bisquick and margarine until
crumbly. Sprinkle over cheese

Bake 400° F 20 minutes

Side Dishes

Green Bean Casserole

Carol

1 pkg frozen green beans, cooked
and drained

1 can cream of mushroom soup

1 can French's onion rings

Mix beans, soup and 1/2 can onion
rings. Place in casserole dish

Bake covered 350° F 15 minutes

Remove from oven, top with
remaining onion rings and bake 10
minutes uncovered

Side Dishes

Mixed Vegetable Casserole

- 1 16-oz pkg frozen mixed broccoli/carrots/cauliflower
- 1 can cream of mushroom soup
- 1 cup (4-oz) shredded Swiss cheese
- 1/3 cup sour cream
- 1/4 tsp pepper
- 1 4-oz jar chopped pimiento drained (optional)
- 1 can French's onion rings

Thaw and drain vegetables. Mix with soup, 1/2 of the cheese, sour cream, pepper, pimiento and 1/2 of the onion rings. Pour into 1-quart casserole. Cover and Bake 350° F 30 minutes.

Remove from oven and top with remaining cheese and onion rings. Bake, uncovered, 5 minutes longer

Side Dishes

Thianna

Vivian

Sliced tomatoes
Sliced potatoes
salt/pepper/basil/garlic/oregano

Put a little olive oil into bottom of roasting pan.

Put a single layer of tomatoes, then potatoes, then a light layer of spices. Repeat layers to fill pan, ending with a layer of tomatoes. Sprinkle olive oil on top

Cover with foil and bake 350° F 45 minutes. Remove foil and finish cooking until potatoes are fork tender

Side Dishes

Twice Baked Potatoes

Potatoes
Sour Cream
Milk, Butter, Salt & Pepper

Bake potatoes wrapped in tinfoil until tender

Remove from oven. Cut off top of potato lengthwise and scoop some of potato out of middle.

Mix scooped-out potato with sour cream, milk, butter, salt & pepper

Refill potato and bake uncovered until warm

Side Dishes

Wild Rice & Sausage

Anne Giombetti

1/2 lb sausage meat
1 minced medium onion
1 minced garlic clove
1 small can mushrooms, drained
1-1/2 cups wild rice
3 cups water
2 chicken or beef bullion cubes
Seasoning - salt, pepper, thyme, sage

In large frying pan cook sausage, onion and garlic. Add mushrooms and seasonings

Stir in rice until well coated. Add water and bullion cubes

Bring to boil, reduce to simmer, cover and simmer 20-30 minutes or until rice is tender

Slow Cooker

Chicken Cacciatore

Carol

1 pkg chicken pieces (about 3-4 lbs),
skinned, boneless, trimmed of fat
(thighs work best)
2 cloves finely chopped garlic
2 cups thinly sliced mushrooms
1 large green pepper, chopped
1 large onion, chopped
1 large can diced tomatoes, drained
1 small can tomato paste
2-3 tsp Italian seasoning
2 tsp basil
1 tsp parsley
salt and pepper
crushed red pepper

In separate bowl mix together
drained diced tomatoes, tomato
paste and seasonings.

Add all other items except red
pepper to crockpot. Pour tomato mix
over top. Cook on low for 5-6 hours.

During last half hour of cooking time
add crushed red pepper to taste.

Serve over pasta or white rice

Slow Cooker

Crockpot Lemon & Caper Chicken

Carol

1 large lemon
1/4 cup low sodium chicken broth
1-1/2 Tblsp capers, chopped
2-1/2 tsp dried oregano
1/4 tsp garlic salt
1/4 tsp black pepper
5 boneless skinless chicken thighs
4 cups broccoli florets
1/4 cup low fat cream cheese,
softened

Grate zest from lemon. Cut lemon in half, juice one half then thinly slice the other half

Combine 3 Tblsp juice, 1 Tblsp zest, broth, capers, oregano, garlic salt and pepper.

Place thighs in slow cooker, drizzle with 4 Tblsp juice mixture. Keep remaining juice mixture for use at end of cooking time. Place lemon slices on top of each thigh. Cover and cook 3 hours on high or 5 hours on low

Add broccoli to center of slow cooker for last 15 minutes on high or last 30 minutes on low. Whisk together in small bowl remaining juice mixture and cream cheese.

Remove chicken and broccoli to platter, keep warm. Discard lemon. Pour liquid from slow cooker, juice mixture and cheese into saucepan. Cook, stirring, over medium heat for 3 minutes. Drizzle over chicken and broccoli and serve

Slow Cooker

Crockpot Pulled Chicken

Carol

4 lbs boneless skinless chicken breast
2 bottles Masterpiece Original BBQ
sauce
1 can tomato sauce (8-10 oz)
1 pkg Taco seasoning mix
1/2 - 1 tsp Emerils Southwest Essence
or 2 tsp chili powder
1/2 - 1 tsp cumin
1 tsp Cilantro
1 small onion, minced (optional)

Mix all ingredients (except chicken)
together. Add chicken

Cook in crockpot 3-4 hours on high or
until chicken falls apart. Remove
chicken from crockpot, pull apart
with fork, return to crockpot and
keep on warm till serving

Slow Cooker

Pulled Chicken

4 lbs boneless skinless chicken breast
2 bottles Masterpiece Original BBQ
Sauce
1 8-10 oz can tomato sauce
1 pckg Taco season mix
1/2 - 1 tsp Emerils Southwest Essence
or 2 tsp chili powder
1/2 - 1 tsp cumin
1 tsp cilantro
1 small minced onion

Mix all ingredients (except chicken) together. Add chicken to crockpot, cover with sauce. Cook for 3-4 hours until chicken falls apart. Take chicken out of pot and pull apart with fork. Return to pot and keep warm to serve

Soup

Clam Chowder

Chikako

2-3 slices diced bacon
2 cans minced clams
1 can whole clams
1-1/2 Tblsp flour
1 chopped onion
2 potatoes, boiled & cubed
2 cups milk
2 Tblsp butter
Salt & Pepper

Drain clams, reserving 2/3 cup liquid

Saute bacon in stock pot, remove and saute onion. Add reserved clam liquid, potato, salt, pepper and milk

Combine flour with 3 Tblsp water. Add to chowder and bring to boil, reduce heat and simmer 3-5 minutes to thicken

Add clams, butter, bacon and reheat to serve

Soup

Fish Chowder

Cindi Voorhees

Slowly saute the following veggies in soup pot 8-10 minutes:

- 3 Tbsp butter or margarine
- 1/2 cup chopped yellow onion
- 3/4 cup chopped celery
- 1 carrot grated

Add the following to veggies and bring to boil, then cover and reduce heat for about 10-15 minutes, then remove the bay leaf:

- 3 medium russet potatoes, peeled and cubed
- 2 cups chicken stock
- 1 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp thyme
- 1 bay leaf

Blend the following together then add to soup until thickened, about 1-2 minutes:

- 1/4 cup flour
- 1/2 cup cold water

Add the following to soup and simmer 10 minutes:

- 1 cup milk or 1/2 cup milk and 1/2 cup cream
- 1-1/2 lbs fresh white fish, skinned and cut into bite size pieces

Serve Immediately

Soup

Italian Wedding Soup

Carol

Meatballs - Mix together following ingredients. Form into 1 inch meatballs, place on baking sheet and refrigerate while preparing soup

1 egg, lightly beaten
3/4 lb lean ground beef
1/2 cup finely chopped onion
3 Tbsp plain bread crumbs
3 Tbsp Parmesan cheese
1 Tbsp chopped fresh parsley
1/4 tsp salt
1/4 tsp pepper

Soup - Combine following ingredients in slow cooker

8 cups low-sodium chicken broth
3 large carrots, chopped
1 small head escarole (8 oz), washed, trimmed and cut into 1/2 inch strips
1-1/2 tsp dried oregano

Gently add meatballs. Cover and cook on low for 6 hours.

During last 20 minutes of cooking time add 1-1/4 cup acini di pepe pasta

Soup

Minestrone Soup

4 cans beef broth
1 lrg potato, diced
1 medium onion, chopped
1 small green pepper, chopped
3 small zucchini, cubed
2 stalks celery, sliced
1/2 lb chopped spinach
2 cans cannelloni beans, drained
2 carrots, sliced
2 cloves garlic, minced
1 Tblsp vegetable oil
1 cup green beans, sliced
1/2 cup small macaroni, cooked
2 ripe tomatoes chopped or 1 can
tomato sauce
Seasoning - oregano, basil, salt,
pepper

Bring beef broth to boil, add
cannelloni beans, potato, celery,
carrots, celery. Lower heat, simmer
15 minutes

Saute onion, garlic & green pepper in
oil till soft, add to soup. Continue
cooking for 15 minutes

Add remaining ingredients. Turn up
heat and cook for 20 minutes more

Soup

Oyster Stew - Nana's

Nana Lombardo

1 can evaporated milk

1-1/2 milk (2%)

1/2 pint oysters

Combine the 2 milks in a small
saucepan; heat to scald

Add oysters and simmer very slowly
about 30 minutes or until edges of
oysters curl

Salt & Pepper to taste

Soup

Pasetta's

Maryanne Thistle

- 1 cup unflavored bread crumbs
- 1 cup grated Romano cheese
- 2 eggs
- Few squirts lemon juice
- 1 lrg can chicken broth

Mix all ingredients, except chicken broth, in food processor. By hand roll into "snakes" about 1/2" thick and then cut into bite size pieces

Place into boiling chicken broth and cook 10-12 minutes

Soup

Pea Soup

Nana Lombardo

1 lb split green peas - wash thoroughly and soak overnight in cold water then drained

Combine in soup pot
2 quarts water
peas
ham bone
1 medium onion, sliced
salt and pepper

Cover & simmer 2 hours, stirring occasionally.

Remove ham bone from soup, cut off meat into bite size pieces. Return meat to soup. Cook an additional hour or until peas are cooked

Soup

Sausage & Escarole Soup

Aunt Evelyn (Aldo's)

3 sweet Italian sausages
3-4 chopped garlic cloves
2 Tblsp olive oil
1 small chopped onion
1 head escarole
4 beef bouillon cubes
Pasta (elbow, soup mac etc)

Remove sausage from casing. Heat oil in stockpot. Add sausage, onion & garlic, cook & stir until sausage is cooked, drain off any excess fat

Wash escarole, cut out core & discard. Tear up escarole into small pieces. Add to sausage mixture, cover & cook until escarole starts to wilt

Add salt & pepper, cover with water, add bouillon cubes, bring to a boil then simmer 15-20 minutes

Cook pasta separately and add to soup bowls to serve with Parmesan cheese

Soup

Sausage & Ravioli Soup

3 sweet Italian chicken sausages
2 chopped garlic cloves
1 small chopped onion
Olive oil
Mushrooms, cut into bite size pieces
Spinach, torn into small pieces, no stems
3 chicken bouillon cubes
Fat free chicken broth
Italian seasoning, salt and pepper
1/2 to 1 bag mini cheese ravioli (fully cooked separately)

Slice sausage lengthwise, remove casings, then cut each half into bite size pieces.

Pour some olive oil into large soup pot, add onion, garlic and sausage. Cook on low till sausage is done, stirring often. When sausage is almost done add mushrooms and continue cooking and stirring to semi-fry the mushrooms. Remove any excess fat from pan

Add spinach to pot, stir, cover and cook approx 5 minutes to wilt spinach.

Add chicken broth then fill remainder of pot with water. Add bouillon cubes. Stir in salt, pepper, Italian seasoning. Cover and bring to a boil;

turn down heat and simmer at least 30 minutes.

Add cooked ravioli to soup mixture. Let soup simmer together for a while before serving.

Soup

Turkey & Wild Rice Soup

1/2 cup butter
2 stalks celery, thinly sliced
2 carrots, diced
1 medium onion, chopped
1/3 cup flour
1-1/2 quarts turkey stock or canned chicken broth
1 tsp kosher or sea salt
1/2 tsp pepper
2 cups cooked turkey, chopped
2 cups cooked wild rice (or white rice)
1 cup heavy cream
1 Tblsp chopped fresh parsley

In Dutch oven or stockpot, melt butter. Add celery, carrots and onion; cook, stirring constantly, over medium heat 5 minutes or until vegetables are crisp-tender

Stir in flour and cook, stirring constantly, 5 minutes

Add turkey stock and bring mixture to a boil. Add salt and pepper, reduce heat and simmer 10 minutes

Add turkey, rice, cream and parsley; cook until soup is thoroughly heated - do not boil

Great the 2nd day also - just do not boil when reheating due to cream

Soup

Venus Di Milo Soup

Nancy

- 1 pound hamburger
- 1 onion, chopped
- 2 quarts water
- 1 envelope dry onion soup mix
- 1 cup soup macaroni
- 1 can (16 oz) chopped tomatoes
- 1 can mixed vegetables (Veg-all)
- 1 can potatoes
- 2 beef bouillion cubes

Brown hamburger and onion in fry pan; drain off oils.

Place meat mixture in large soup pot and add water, soup mix, and bouillion. Bring to boil. Add macaroni and boil until macaroni is tender. Add canned mixed vegetables.

Serve with salad and bread

Soup

West African Peanut Soup

2 Tblsp peanut oil (or canola or other veggie oil)
1 large yellow onion, diced
3 garlic cloves, chopped
1/4 tsp crushed red pepper
2 Tblsp grated fresh ginger
28-oz can diced tomatoes
1 quart (4 cups) chicken broth
1 cup peanut butter (smooth or chunky)
2 cups baby spinach greens or chopped kale
1 pound raw shrimp, shells and tail removed
salt & pepper to taste
1/4 cup chopped fresh cilantro

Heat oil in large saucepan over medium-high heat. Add onion, garlic, red pepper and ginger. Saute until onions are tender, about 4 minutes. Add tomatoes, with juices, and chicken broth then bring to simmer.

Add peanut butter, stirring until it dissolves into the soup. Add the greens and simmer until wilted, about 3-5 minutes. Add the shrimp and simmer until cooked through, about 5 minutes.

Season with salt and pepper then stir in the cilantro. Ladle into serving

bowls, garnish with chopped roasted peanuts if desired
