

Culver & DiSanto Family Cookbook

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Breakfast & Brunch Meals

French Toast Strata

From: DiSanto Family Cookbook

1 1-lb. loaf unsliced French bread
1 8-ounce pkg. cream cheese, cubed
8 eggs
2 1/2 cups, milk, light cream, or half-and-half
6 Tbsp. margarine or butter, melted
1/4 cup maple syrup
Cider syrup (recipe below)

Cut French bread into cubes (you should have about 12 cups of bread cubes). Grease 3-quart rectangular baking dish. Place half of the bread cubes in the dish. Top with cream cheese cubes and remaining bread cubes. Combine eggs, milk, melted margarine or butter, and maple syrup in a blender container or mixing bowl. Process or beat with a rotary beater until well combined. Pour egg mixture evenly over bread and cheese cubes. Using a spatula, slightly press layers down to moisten. Cover with plastic wrap and refrigerate for 2 to 24 hours. When ready to bake, remove plastic wrap and bake uncovered in a 325-degree oven for 35-40 minutes or until the center appears set and the edges are lightly golden. Let stand about 10 minutes before serving. Serve with Cider Syrup (recipe below). Makes 6 to 8 servings.

Cider Syrup

From: DiSanto Family Cookbook

1/2 cup sugar
4 tsp. cornstarch
1/2 tsp. ground cinnamon
1 cup apple cider or apple juice
1 Tbsp. lemon juice
2 Tbsp. margarine or butter

Combine sugar, cornstarch, and cinnamon in a small saucepan. Stir in apple cider or apple juice and lemon juice. Cook and stir the mixture over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Remove saucepan from heat and stir in margarine or butter until melted. Makes about 1 1/3 cups.

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French Toast Fondue

Source: DiSanto Family Cookbook

2 cups milk
8 eggs
4 tsp. vanilla extract
Vegetable oil for deep frying
2 8-ounce French bread loaves cut into 2-inch cubes
Honey butter*
Strawberry jam
Maple syrup
Powdered sugar
Cinnamon sugar

Whisk milk, eggs, and vanilla in medium bowl to blend thoroughly. Add enough oil to fondue pot to fill halfway. Heat to 375 degrees on stove. Keep oil hot over fondue base. Spear bread with fondue fork and dip into egg mixture; allow excess to drip back into the bowl. Fry until golden brown, about 2 minutes. Drain briefly on paper towels. Dip in Honey Butter, maple syrup, jam, powdered sugar, or cinnamon sugar.

* **Honey Butter:** 1 cup honey, 1/2 cup (1 stick) butter, cut up into pieces and at room temperature, and 1/2 cup whipping cream. Mix all ingredients in a small bowl until smooth.

Allow guests to skewer, dip, and fry the bread cubes, or you could enlist some friendly kitchen help. This recipe serves 12 as a part of a breakfast buffet; if it's the main course, it will serve about 4 people.

French Toast

6 thick slices bread
2 eggs
2/3 cup milk
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg (optional)
1 teaspoon vanilla extract (optional)
Powdered Sugar (optional)

Beat together egg, milk, desired spices and vanilla. Heat a lightly oiled griddle or skillet over medium-high flame. Dunk each slice of bread in egg mixture, soaking both sides. Place in pan, and cook on both sides until golden. Serve hot with powdered sugar on top and syrup on the side.

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Baked Orange Pecan French Toast

Source: Minute Maid From: Erin Culver

4 eggs
2/3 cup orange juice
1/3 cup milk
1/4 cup sugar
1/2 tsp. vanilla
1/4 tsp. ground nutmeg
8 1/2-inch thick bread slices
1/4 cup butter or margarine
1/2 cup chopped pecans

Beat together eggs, juice, milk, sugar, vanilla, and nutmeg. Arrange bread in a single layer, top with egg mixture. Refrigerate 2 hours. Melt butter in 10" x 15" x 2" pan, and arrange bread on top. Bake at 350 degrees for 20 minutes. Sprinkle with pecans, and bake for 10 minutes more. Serves 4.

Orange Syrup: 1/2 cup sugar, 1/2 cup butter, 1 cup orange juice. Combine and cook over low heat - do not boil! Cool for 10 minutes, and serve warm.

I made this one around Christmas, but instead of using milk I substituted eggnog and cut out the nutmeg. Boy, is it yummy! It makes a wonderful breakfast treat!

French Toast Casserole

From: DiSanto Family Cookbook

8 slices day old bread, trimmed and cubed
2 8-ounce cream cheese, cubed
2 cups milk
12 eggs
1/2 cup maple syrup

Place 1/2 the bread into greased 9" x 13" dish (I found for a pan that size, 8 pieces of bread was not enough so I added enough to fill the bottom of the pan). Put cream cheese on top. Top with remaining bread cubes. Mix eggs, milk, and syrup. Pour over bread. Cover and refrigerate overnight. Bake at 350 degrees for 45 minutes or until set. You can serve this with more syrup to put on top if desired.

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Garbage-Plate Breakfast

From: Erin Culver

3 pieces of bacon (or sausage links or ham)
3 eggs
1/2 potato
1/4 cup shredded cheese (optional)
Salt and pepper

Dice bacon into small pieces and cook until done, setting aside drippings. Dice the potato into small hash size pieces, cook in drippings until done (not crispy) and drain. Beat eggs and add to potatoes. Cook to a soft scramble, add bacon and cheese (if you want it...we never used it). Cook until cheese is melted. Sprinkle with a little salt and pepper if needed. Serves one.

I used to make this one with Nick, Sarah, and Katie Bailey when I babysat for them. And actually, Nick usually did the cooking!

Judy Ross's Breakfast Cream Cheese Casserole

Source: Judy Ross From: Kim Culver

8 slices day old bread, trimmed and cubed
2 8-oz. bricks of cream cheese, cubed
2 cups milk
12 eggs
1/2 cup maple syrup

Place half the bread into greased 9" x 13" glass dish; put cubed cream cheese on top. Top with remaining bread cubes. Mix eggs, milk and syrup. Pour over the bread. Cover and refrigerate overnight. Bake at 350 degrees for 45 minutes or until set. Serve with maple syrup.

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Clark's Pecan Nut Rolls

From: Clark Culver

2 pkgs. active dry yeast
1/2 cup warm water (105-115 degrees)
1/2 cup lukewarm milk (scalded then cooled)
1/2 cup sugar
1 tsp. salt
2 eggs
1/2 cup shortening or butter or margarine
4 1/2 cups to 5 cups all purpose flour

Dissolve yeast in warm water. Stir in milk, sugar, salt, eggs, shortening, and 2 1/2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle (we have discovered that making the dough in the bread maker makes them rise better and less mess). Turn dough onto slightly floured board; knead until smooth and elastic about 5 minutes. Place in a greased bowl; turn greased side up (at this point you may refrigerate dough 3 to 4 days). Cover the dough; let rise in a warm place until double about 1 1/2 hours. Dough is ready if impressed remains when touched.

Punch down dough. Shape into desired rolls. We roll out half the dough into a rectangle; spread with softened butter and add a mixture of: 1/4 cup sugar and 2 tsp. cinnamon. Sprinkle over dough. Roll up beginning at wide side; stretch roll to even it. Cut roll into 12-15 slices.

On stove melt:

1/4 cup butter or margarine
1/2 cup brown sugar packed
2 Tbsp. light corn syrup
1 cup chopped pecans or walnuts.

Spread this mixture in a greased round pan or oblong baking dish. Space rolls slightly apart to rise again on top of the butterscotch mixture. Let rise till double. Bake in 350 degree oven 25-30 minutes. Immediately turn out onto a serving plate or platter and let the remaining butterscotch drizzle over rolls.

This is Kim and Clark's Christmas morning favorite and tradition in our home every year for Christmas morning, right before opening gifts. Sometimes we make them Easter morning as well.

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Cinnabons - Buns from Heaven

Source: CopyKat Recipes

Dough:

2 pkg. active dry yeast
1 cup warm water (105-115 degree)
2/3 cup plus 1 tsp. granulated sugar, divided
1 cup warmed milk
2/3 cup butter
2 tsp. salt
2 eggs, slightly beaten
7-8 cups all-purpose flour, or more if needed

Filling:

1 cup melted butter, divided (2 sticks)
1 3/4 cups granulated sugar, divided
3 Tbsp. ground cinnamon
1 1/2 cup chopped walnuts, optional
1 1/2 cup raisins, optional

Creamy glaze:

2/3 cup melted butter (1 stick plus 2 Tbsp.)
4 cup powdered sugar
2 tsp. vanilla
4-8 Tbsp. hot water

In a small bowl mix together warm water, yeast and sugar and set aside. In a large bowl, mix milk, remaining 2/3 cup sugar, melted butter, salt and eggs; stir well and add yeast mixture. Add half the flour and beat until smooth. Stir in enough of the remaining flour until dough is slightly stiff (dough will be sticky). Turn out onto a well-floured board; knead 5 -10 minutes. Place in well-buttered glass or plastic bowl, cover and let rise in warm place, free from drafts, until doubled in bulk, about 1 to 1 1/2 hours. When doubled, punch down dough and let rest 5 minutes. Roll out on floured surface into a 15 x 20 inch rectangle.

Prepare filling: Spread dough with 1/2 cup melted butter. Mix together 1 1/2 cups sugar and cinnamon; sprinkle over buttered dough. Sprinkle with walnuts and raisins, if desired. Roll up jellyroll-fashion and pinch edge together to seal. Cut into 12 to 15 slices. Coat bottom of a 13" x 9" baking pan and a 8-inch square pan with remaining 1/2 cup melted butter, then sprinkle with remaining 1/4 cup sugar. Place cinnamon roll slices close together in pans. Let rise in warm place until dough is doubled in bulk, about 45 minutes. Preheat oven to 350 degrees. Bake 25 to 30 minutes, or until rolls are nicely browned. Cool rolls slightly.

To prepare glaze: In a medium bowl, mix melted butter, powdered sugar and vanilla; add hot water 1 Tbsp. at a time until glaze reaches desired spreading consistency. Spread over rolls. Or Frosting: Allow 1 lb. margarine and 1 lb. cream cheese to reach room temperature. Beat cream cheese and margarine together in a bowl with a mixer. Slowly add in 2 lbs. powdered sugar. Once all of the sugar is in the bowl mix for at least an additional 12 minutes. When almost done, add in 2 tsp. lemon juice and 2 tsp. vanilla extract.

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Clark's Home Fries

From: Clark Culver

2 - 3 cups Red potatoes (You can use any potatoes), chopped
2 large onions, chopped (About 1 1/2 cups)
2 sweet bell peppers, cut into small 3/8" cubes (About 1 1/2 cups)
Oil

Wash and cut potatoes into small 3/8" cubes (we leave the skins on, but you can peel them). Fry until soft and brown. I use a cast-iron skillet and try to make them crispy, which is hard if you're doing a big batch.

Erin's Spicy Home Fries

From: Erin Culver

6 medium-sized potatoes, peeled and sliced in small pieces
Vegetable oil
"Red Hot" Hot Sauce
1 tsp. Seasoning Salt
1 tsp. garlic powder
Salt and pepper

Peel, wash, and slice potatoes into small pieces. Put about 1 Tbsp. oil in a frying pan, turn on medium-high heat, and throw in the potatoes. Sprinkle seasoning salt and garlic over the potatoes, and then add about 1/8 cup Red Hot. Keep stirring potatoes constantly. If they start looking too dry, add a little more oil to keep them frying (you don't want them mushy). Cook for about 30-45 minutes, or until potatoes are done, adding a little more Red Hot about every 20 minutes. Season with salt and pepper if needed.

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Broccoli and Cheese Quiche

Source: DiSanto Family Cookbook

Crust:

3 oz. cream cheese
1 cup flour
1/4 cup butter

Filling:

1 chopped shallot
1/4 cup onion
1/2 cup fresh mushrooms
3 Tbsp. butter
5 eggs
1 cup half and half
1/2 cup milk
4 oz. Swiss cheese, grated
1 tsp. salt
1 10-ounce frozen, chopped broccoli
1/2 cup tomato (optional)

Mix cheese, butter, and flour together to make crust. Roll out and line a 9-inch pie plate.

Sauté onions and mushrooms in butter until soft. In blender combine eggs, half and half, milk, salt, and pepper. Place mushrooms and onions in bottom of crust. Sprinkle with grated cheese. Add broccoli. Pour egg mixture over all and bake at 350 degrees until firm. Let stand five minutes before cutting. If you use tomato, they get placed over the broccoli.

Egg Casserole

Source: DiSanto Family Cookbook From: Aunt Lu

1 dozen eggs
1 lb. sausage, cooked, drained
16 oz. cottage cheese
16 oz. ricotta cheese
1 lb. bacon, cooked

Beat eggs until blended. Stir in all the other ingredients. Put in 9" x 13" pan and bake at 375 degrees until set.

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Asparagus, Ham, and Cheese Torte

Source: DiSanto Family Cookbook

Sort of a quiche without a crust, but served hot.

2 lbs. fresh asparagus
1 cup seasoned croutons
2 cups diced cooked ham
1 cup grated Cheddar cheese
2 cups milk
3 eggs
1/2 tsp. Worcestershire sauce
1/2 tsp. salt
1 cup seasoned breadcrumbs
1 Tbsp. butter

Break off and discard the tough ends of the asparagus stalks. Wash the asparagus well. Cut the asparagus on the diagonal into slices about 1/4-inch thick. Cook the slices in boiling salted water for just two minutes. Drain well.

Generously butter a 2-quart casserole dish. Spread the croutons over the bottom of the casserole, then top with half the ham, asparagus, and cheese, in layers. Repeat the layers of ham, asparagus, and cheese. In a separate bowl, mix together the milk, eggs, salt, and Worcestershire sauce. Pour the mixture over the layers in the casserole dish. Melt the butter in a small pan over low heat, then stir in the seasoned breadcrumbs. Sprinkle the crumb mixture over the top of the casserole. Bake in an oven pre-heated to 350-degrees for 35-40 minutes, or until the custard has set and the crumb topping is golden.

Broiled Grapefruit

Source: DiSanto Family Cookbook

2 large grapefruit, halved
4 tsp. honey
4 tsp. margarine or butter
2 tsp. sugar
Dash of ground cinnamon

Cut around sections of each grapefruit half. Spoon one tsp. honey into each half. Top each with 1 tsp. margarine or butter. Sprinkle with cinnamon and sugar. Broil 3-4 inches from heat about 2 minutes. Makes 4 servings.

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Eggs and Sausage Casserole

Source: DiSanto Family Cookbook

1/2 lb. ground sausage or bacon
6 eggs, beaten well
1 1/2 cup milk
1 tsp. dry mustard
3/4 tsp. salt
2 slices bread
1 cup shredded cheddar cheese

Brown sausage until lightly crisp. Drain well. If using bacon, drain and crumble. Beat the eggs together, add milk, dry mustard, and salt. Cube the 2 slices of bread and add to egg. Add sausage or bacon. Pour mixture in an 8" x 8" dish. Sprinkle cheese on top. Refrigerate overnight. Bake uncovered at 325 degrees for 45 to 50 minutes.

Scrambled-Egg Casserole

Source: DiSanto Family Cookbook

1/2 cup chopped green pepper
1/4 cup butter or margarine
12 beaten eggs
2 Tbsp. butter or margarine
2 Tbsp. all-purpose flour
1/2 tsp. salt
1/8 tsp. pepper
2 cups milk
1 cup shredded American cheese (4 ounces)
1/4 cup chopped pimiento
1 1/2 cups soft bread crumbs (about 2 1/2 slices of bread)
2 Tbsp. butter or margarine, melted

In 12-inch skillet cook green pepper in the 1/4 cup margarine or butter until tender. Add eggs; cook without stirring until mixture begins to settle on the bottom and around the edges. Lift edges of partially cooked mixture occasionally so uncooked portion flows underneath. Continue cooking until mixture is set. Set aside. In saucepan, melt the 2 Tbsp. butter or margarine; blend in flour, salt, and pepper. Add milk; cook and stir until thickened and bubbly. Add cheese; stir until melted. Remove from heat; fold in scrambled eggs and pimiento. Turn into 2-qt. casserole. Toss bread crumbs with the 2 Tbsp. melted butter; sprinkle on top of the casserole and bake in a 350-degree oven for 20-25 minutes. Makes 8 servings.

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Pork Sausage Ring with Creamy Scrambled Eggs

Source: DiSanto Family Cookbook

Sausage Ring:

2 eggs
1 1/2 cup crushed saltines (42)
1/2 cup milk
1 cup chopped, peeled apple
1/4 cup onion
Pepper
2 lbs. bulk pork sausage

Eggs:

1 1/2 cups light cream or milk
1 8-ounce cream cheese
2 Tbsp. parsley
1 1/4 tsp. basil
Pepper
16 eggs
4 Tbsp. butter

Beat eggs and milk together. Stir in crackers, apple, and onion. Add sausage and mix well. Firmly pay meat in a 6 1/2 cup ring mold. Carefully unmold. Bake at 350 degrees for 50 minutes.

In a blender, combine cheese, milk, and spices. Beat eggs until foamy and combine with milk mixture, and scramble. Fill center of sausage ring with creamy eggs.

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Ham and Eggs Pizza

1 pkg. refrigerated crescent rolls
1/4 cup chopped onion
1 Tbsp. melted butter
1 cup finely chopped ham
1 cup shredded Swiss cheese
4 large eggs, beaten
1/2 cup milk
2 tsp. chives
Salt and pepper to taste

Preheat oven to 375 degrees. Unroll crescent rolls, and place in an ungreased 13 by 9" pan. Press 1/2 inch up on sides to form a crust; make sure to seal the rolls. Bake for 5 minutes on the lower rack; set aside. Cook onion in butter in a small skillet over medium heat, stirring constantly, until crisp-tender; stir in ham, and spoon evenly over dough. Sprinkle with cheese. Combine eggs, milk, and, salt and pepper to taste. Pour over cheese, and sprinkle with chives. Bake for 25 to 30 minutes or until set. Serve immediately.

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Make-Ahead Eggs Benedict

Source: DiSanto Family Cookbook

3 English muffins, split and toasted
12 thin slices Canadian-style bacon (about 8 ounces)
6 eggs
3 Tbsp. light cream or milk
1 Tbsp. margarine or butter
Swiss Cheese Sauce*
3/4 cup soft bread crumbs (1 slice)
1 Tbsp. snipped chives
1 Tbsp. margarine or butter, melted
1/8 tsp. salt
1/8 tsp. pepper

Arrange muffins, cut side up, in a 12" x 7" x 2" baking dish. Place 2 bacon slices on each muffin half. Beat together eggs, cream, 1/8 tsp. salt, and 1/8 tsp. pepper. In a large skillet melt 1 Tbsp. margarine over medium heat. Pour in egg mixture. Cook without stirring until mixture begins to set on the bottom and around edges. Using a spatula, lift and fold partially cooked eggs so uncooked portion flows underneath. Continue cooking over medium heat for three to four minutes or until eggs are cooked but still moist. Remove from heat. Spoon eggs atop muffin stacks, dividing evenly. Spoon Swiss Cheese Sauce over muffin stacks. Combine crumbs, chives, and melted margarine; sprinkle over muffin stacks. Cover and chill overnight.

To serve, bake, uncovered, in a 350 degree oven for 25 to 30 minutes or until heated through. Makes 6 servings. If you wish to serve right away, cook in a 375-degree oven for 15 to 20 minutes.

* **Swiss Cheese Sauce:** In a medium saucepan melt 3 Tbsp. margarine. Stir in 3 Tbsp. all-purpose flour, 1/8 tsp. ground nutmeg, and 1/8 tsp. pepper. Add 1 3/4 cups milk all at once. Cook and stir until thickened and bubbly. Stir in 6 ounces process Swiss cheese, torn, until melted. Stir in 1/3 cup dry white wine.

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French Doughnuts

Source: DiSanto Family Cookbook

1/3 cup soft butter
1/2 cup sugar
1 egg
1 1/2 cups flour
1 1/2 tsp. Baking Powder
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 cup milk
3/4 cup sugar
1 1/2 tsp. cinnamon

Blend butter, sugar, and egg in mixer. Sift flour, Baking Powder, salt, and nutmeg together. Add flour mixture alternately with milk. Fill greased muffin tins 2/3 full. Bake 25 minutes at 350 degrees. Dip in melted butter and roll in sugar-cinnamon mixture.

Daddy Culver's Corn Fritters

Source: Great Grandmother Alice Williams From: Grandma Loretta Culver

Maple Syrup
Cooking oil (in a small pan for cooking)
3 ears of cooked corn cut from the cob (use your leftover corn on the cob)
1.2 cup confectioners' sugar
1 cup Bisquick
1/2 cup milk
1 egg

Mix 1 cup Bisquick , 1/2 cup milk, and 1 egg with corn cut off the cob. Drop by teaspoons into hot oil (stove on medium high). When they look cooked, turn over and do the second side. With a slotted spoon, scoop them out and let them rest on a paper plate covered with paper towels to drain the oil. Sift powdered sugar on them and wrap in paper towels to keep them warm. Make the second batch. Serve with maple syrup. Serves 2 or 3 people.

At least once during corn season I make Grandpa this favorite that his Grandmother Alice Williams used to make for him. We like to have it for breakfast outside.

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Karen's Homemade Buttermilk Waffles

From: Karen DiSanto

2 cups flour (I use 1 white & 1 barley)
3 tsp. baking powder
1/4 tsp. soda
1/8 tsp. salt
2 cups buttermilk
1/2 cup butter (melted)
4 eggs, separated, whisked and whites folded in last
pecans if you like

Mix ingredients, folding in the whisked egg whites last. Makes 9-10 waffles.

Waffles

Source: DiSanto Family Cookbook

2 1/4 cups flour
4 tsp. baking powder
3/4 tsp. salt
1 1/2 Tbsp. sugar
2 beaten eggs
2 1/4 cups milk
1/2 cup oil

Mix all dry ingredients. Add eggs, milk, and oil all at once and mix only until moistened. Bake in a preheated waffle iron.

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Pancakes

Source: Top Secret Recipes from International House of Pancakes

Nonstick Spray

1 1/4 cups all-purpose flour

1 egg

1 1/4 cups buttermilk (Very Important not to substitute)

1/4 cup granulated sugar

1 heaping teaspoon baking powder

1 teaspoon baking soda

1/4 cup cooking oil

Pinch of salt

Preheat a skillet over medium heat. Use a pan with a nonstick surface or apply a little nonstick spray. In a blender or with a mixer, combine all of the remaining ingredients until smooth. Pour the batter by spoonfuls into the hot pan, forming 5-inch circles. When the edges appear to harden, flip the pancakes. They should be golden brown. Cook pancakes on the other side for same amount of time. Makes 8 to 10 pancakes.

Grandma (Loretta) Culver Always made pancakes for the kids when we stayed the night at her house. She would always shape them into anything we wanted. She would even take care of the smallest details, like making sure that a Dalmatian pancake had spots. As we got older, we just asked for planets.

Pumpkin Pancakes

1 cup pancake mix

2 Tbsp. sugar

1/4 tsp. ground cinnamon

1/8 tsp. ginger and nutmeg

1 egg white

1 1/4 cups skim milk

1 cup pumpkin

Powdered sugar for garnish

Combine ingredients, beating until smooth. Bake on a lightly sprayed griddle. Make them in Jack o' lantern shapes.

Great for Halloween or Thanksgiving!

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Egg McMuffin

- 1 Package English Muffins (6 ct, split in half)
- 1 Package Roll Breakfast Sausage (mild)
 - Or 6 Slices of Round Lean Ham (precooked)
- 6 Slices American cheese
- 6 Eggs (medium to small)
- 3 Tbsp. Melted Butter
- Egg Mold or a Biscuit Cutter (that is opened in the middle)

Cut breakfast sausage 1/3" thick and pat sausage so that it may be a little larger in diameter than the English muffin. Fry sausage until cooked and brown. Drain sausage and set aside. Split and brush English muffins on the inside and fry buttered side down until lightly golden. Set muffins aside. Heat a non-stick fry pan on medium heat and spray with a non-stick spray. Spray egg mould or use a little vegetable oil to coat egg mould or biscuit cutter. Crack and place egg in a small bowl. Set egg mould in fry pan that has been preheated on medium low heat. Pour egg in the egg mold. Prick the yolk with a fork so the yolk will run just a little. Place two tablespoons of water in the fry pan, do not place the water in the egg, and place a lid on the fry pan. Cook egg with lid on until egg is set. Remove mold with egg, gently displace egg from mold and place on plate.

To assemble Egg McMuffin. On bottom of English muffin place one slice of American cheese, sausage, or ham slice, round egg, and top off with top of English muffin. Place sandwich in wax paper and pop in microwave until cheese melts. We find we like the homemade version better than the original.

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Appetizers

Crab Cheese Triangles

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

6 Tbsp. butter
1 jar Kraft Old English Cheese
2 Tbsp. Mayo
1/2 tsp. Garlic Salt
Dash of Tabasco Sauce
1 package Crab Meat
5 English Muffins

Combine butter, cheese, mayo, garlic salt, and Tabasco; mix. Stir in Crab. Spread on muffins. Place in freezer for 10 to 15 minutes. Cut into quarters. Return to freezer until serving time. Broil 5 minutes, until bubbly.

This is by far the best recipe that I have! I give it five stars! It is easy to fix, can be made ahead and frozen, and everyone goes crazy for it.

Open Face Rye Bites

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

Pkg. party rye bread
2 Tbsp. finely chopped onion
1/4 cup mayonnaise
1/4 tsp. Worcestershire sauce
Dash Tabasco
Bacon bits

Mix mayonnaise, onion, Worcestershire sauce, and Tabasco together; mix in bacon bits. Spread on bread and top with grated American cheese. Put in 350 degree oven until bubbly.

This is an old favorite. Many a night Kris would make up a batch of these just to have a treat.

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Kim's Taco Wraps

From: Kim (DiSanto) Culver

12 oz. cream cheese (softened)
1 envelope salad dressing or dip mix (ranch or garden veggi)
1 Red pepper, diced
1 little can Diced Chilies
2 little cans sliced olives
Shredded Cheddar Cheese (I prefer the taco mix)
1 package small soft flour tortillas
Salsa

Put the softened cream cheese, envelope ranch dressing, and the diced red pepper in a food processor or blender. Blend until a creamy mix. Take a taco shell and spread it evenly across the shell (not too much that when you roll it goes all over, but not too little so they are dry), leaving a bit clear at the end for when you roll it (the mix will squish out if you don't). Sprinkle on top: chilies, black olives, and cheese. Roll shell up towards the blank area. Place seam down on platter or cookie sheet (I like to put down wax paper so I don't get it dirty). Repeat until mix all gone. Place in refrigerator overnight, or at least until the rolls are firm. (If you don't have a long time I place them in the freezer for a while (DON'T LET FREEZE - about half hour) and then move them to the fridge to harden more (an hour). Take them out and slice them in 2-3 inch pieces. Slice the ends off so they look better. Serve with salsa.

Spinach Bacon Roll-ups

From: Karen DiSanto

6 bacon slices
1 10-oz. package of spinach (I adjust to my taste)
4 oz. cream cheese
1/4 cup mayo
1 tsp. salt
1/2 tsp. pepper
1/2 cup chopped green onions (can leave out)
9" flour shells

Crisp the bacon and crumble. Stir in spinach & spices. Heat flour shell in skillet, 1 minute per side. Spread mixture on shell leaving 1/2" border. Roll-up and wrap in plastic. Chill-cut-warm-serve.

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Roll-Ups

5 8-inch flour tortillas
1 cup sour cream
3-oz. cream cheese, softened
2 Tbsp. green onions, chopped
1/2 tsp. dill seeds
1 clove garlic, minced
1 Tbsp. fresh parsley or cilantro, chopped
1/3 cup shredded carrot

Combine sour cream, cream cheese, green onions, dill seeds, garlic, parsley or cilantro and carrot and mix well. Spread 1/5 of mixture on each tortilla and roll up. Place in the refrigerator until ready to serve. Gently slice tortillas into 1-inch pieces. Serve with your choice of salsa.

Black-Bean Roll-Ups

1 can black beans
1 cup cream cheese
1/2 - 1 cup sour cream
1/2 cup chopped green pepper
1/2 cup onion
1 clove garlic
1 tsp. chili pepper
12 flour tortillas

Sauté onion, garlic, and green pepper until soft. Stir in black beans and chili pepper; cook 5 - 10 minutes and then set aside to cool. Beat together sour cream and cream cheese. Add black beans (slightly mashed) and stir. Spread mixture on tortillas, roll, and chill for 1/2 hour. Cut into bite-sized pieces to serve.

Little Smokies in Sauce

Source: DiSanto Family Cookbook

Little smokies or sausage pieces
1 jar currant jelly
6 oz. jar of yellow mustard

Cook little smokies or sausage pieces in jelly mixture.

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Bar- Style Chicken Wings

From: Erin Culver

Chicken Wings

Sauce (BBQ or Hot, Medium, or Mild - I like Red Hot®)

Butter

Blue Cheese Dressing (for dipping)

Celery

Oil (for cooking in)

Heat oil in a fryer or large pan until hot (a deep fryer works the best). Chicken should sizzle, but not smoke and burn. Cook about 20 defrosted wings for about 15 minutes in the oil.

Meanwhile, make chicken wing sauce. Melt butter in a pan and add sauce. For hot sauce: 2 Cups (approx.) hot sauce, 1/4 stick butter or less, red or cayenne pepper (optional), and Tabasco sauce (optional). For medium sauce: 1 cup (approx.) hot sauce and 1 stick butter. For Mild Sauce: 1/4 Cup (approx.) hot sauce or less and 1 stick butter. For hotter wings, use less butter and for milder wings use more butter and less sauce. If you like thick sauce that sticks to the wings, mix a little cornstarch with a little water; mix and pour in slow until desired thickness.

Drain wings on paper towels after 15 minutes, and place in a shakable container. Pour sauce over them, put top on container and shake. Serve with Blue Cheese Dressing and celery.

Baby Reubens

From: Erin Culver

40 slices of party rye

2 pkgs. of shredded Swiss cheese

1 10-oz. can sauerkraut, rinsed

1/2 lb. sliced corn beef

Dijon mustard

Place bread on baking sheet. Broil for 2 minutes. Arrange corn beef, mustard and sauerkraut on bread. Broil for 5 minutes. Serve.

Culver & DiSanto Family Cookbook

Herbed Shrimp Rounds

From: Kay (DiSanto) Carroll

I have many variations of this dish so my measurements aren't exact.

1 lb. frozen peeled and Devein cooked shrimp (31-40 count)
2-3 cloves minced fresh garlic
2-3 tablespoons chopped fresh herbs such as basil and oregano
(At Alex's house I also threw in some sage, thyme and rosemary)
2 tablespoons butter
1 tablespoon olive oil
4 ounces whipped cream cheese
2 tablespoons cocktail sauce
1 box bagel rounds

Thaw shrimp and remove tail. If using fresh, peel and devein. Chop garlic and herbs very fine. Heat 10-12 inch sauté pan on med high for 2-3 minutes. Add butter and oil and swirl until melted. Add garlic and herbs and sauté for 3-5 minutes. Be careful not to brown the mixture. Reduce heat if garlic begins to brown. Add shrimp and sauté for 5 minutes stirring constantly. Shrimp should be just heated through. If using raw shrimp add another 5 minutes. Remove shrimp from heat and marinate in butter and herb mixture for 1-2 hours in refrigerator or overnight. I do this in a zip-loc bag and turn occasionally. When ready to serve, mix cream cheese with cocktail sauce. Spread bagel rounds with mixture and top each one with a shrimp.

Deep-Fried Broccoli Fritters

From: Erin Culver

2 lbs. broccoli
1 1/2 oz. Parmesan Cheese
1 bunch parsley
4 1/2 - 5 cups vegetable oil
1 cup all-purpose flour
1/2 cup bread crumbs
3 eggs
1/2 cup milk
Pinch of salt

Thoroughly wash broccoli and cut off larger stems. Divide into individual small florets. Cook florets 2 minutes in boiling salted water. Remove with slotted spoon and set aside to dry. Grate Parmesan. Wash parsley; dry. Reserving some sprigs for garnish, remove stems and finely chop leaves. Heat oil. Mix flour, bread crumbs, Parmesan, eggs, salt, and parsley. Dip broccoli into batter. Test-fry 1 piece (Temperature should be around 350 degrees); adjust temperature if necessary. Add broccoli; fry until crisp and brown, about 3 minutes. Drain fritters on paper towels. Garnish with parsley sprigs or basil, and serve hot, with dip, if desired.

Culver & DiSanto Family Cookbook

Sausage Balls

1 lb. hot bulk sausage
3 cups Bisquick
1 10-oz. pkg. sharp cheddar cheese, grated

Cook sausage and drain. Combine all ingredients with hands. Shape into small balls. Bake at 350 degrees for 15 to 20 minutes. Makes 100 sausage balls.

Pizza Balls

From: Erin Culver

2 cups all-purpose flour
3/4 oz. fresh yeast
1/2 tsp. salt
Pinch of sugar
1 small tomato
1 1/2 oz. pepperoni/ham/salami
2 oz. Gouda or Parmesan Cheese
1 tsp. each: thyme & oregano
2 Tbsp. olive oil

Crumble yeast into flour, add 3 Tbsp. water, and stir to combine. Let mixture stand for 10 minutes. Add salt, sugar, and 1/4 warm water; stir until dough forms. Knead dough and let stand 15 minutes. In cutting board, with sharp knife, peel, core, and dice tomato; dice meat. Grate cheese. On lightly floured surface, knead diced ingredients, cheese, and herbs into dough. Let stand 10 minutes. Line a baking pan with foil or parchment. Divide dough into 10 pieces of equal size; shape each piece into a ball. Place pizza balls on baking pan; let rest 10 minutes. Brush each ball with olive oil and bake in a preheated 400-degree oven about 10 minutes, or until golden. If they begin to brown too quickly, cover them with foil.

Deviled Eggs

6 hard-cooked eggs, halved
1/4 cup mayonnaise
1 teaspoon prepared mustard
1/2 teaspoon white vinegar
1/4 teaspoon salt

Remove egg yolks; mash in small bowl. Stir in remaining ingredients. Spoon or pipe into hollows of egg whites. Cover; chill 1 hour. Garnish with parsley sprigs and sprinkle with paprika. For a different taste add 2 Tbsp cooked and crumbled bacon; or 1 Tbsp chopped green onion, 3/4 tsp chili powder and hot pepper sauce to taste. Serves 12.

Culver & DiSanto Family Cookbook

Antipasto

From: DiSanto Family

Provolone cheese, sliced and quartered
Swiss cheese, cut into pieces
Jack cheese, cut into slices
Cheddar cheese if desired
Salami sliced and cut into pieces
Pepperoni, sliced
Thin sliced ham, rolled
Green olives
Black olives
Garbanzo beans, drained
Peppercinis
Lettuce (on bottom)
Chopped celery
Red onion, sliced
Artichoke hearts (save oil to drizzle over the antipasto)
Any Italian looking veggies, (maybe stuffed baby eggplants, or marinated mushrooms)
Sprinkle of garlic salt
Oil and vinegar dressing

Layer all the above alternating the meats and cheeses on the bed of lettuce on a large platter. When everything is distributed and layered add dressing and reserved artichoke heart oil.

Expensive but well worth it!!!

Shrimp Ball

Source: DiSanto Family Cookbook

1 8-oz. pkg. cream cheese
3 Tbsp. mayonnaise
Garlic salt
1 3-oz. pkg. cream cheese
1 can shrimp
Cocktail sauce

Mix cream cheese together with mayonnaise until smooth. Add garlic salt to taste. Stir in shrimp. Form a ball and place on a plate; cover with cocktail sauce and serve with crackers.

Culver & DiSanto Family Cookbook

Spinach Fettuccine Muffins

From: Kay (DiSanto) Carroll

- 1 3/4 cups (about) grated Parmesan Cheese (preferably imported)
- 1 1/4 cups crème fraiche
 - (use cream if you can't find crème fraiche, which I never have found -
 - crème fraiche is a version of sour milk or cream. It's French & you
 - pronounce it like crème (rhymes with stem) fresh)
- 1 1/4 cups ricotta cheese
- 1 1/4 cups half & half
- 4 eggs
- 2 teaspoon salt
- 1/2 teaspoon freshly ground white pepper
 - (if you use black you see it - no taste difference - just looks better with white)
- 1/2 cup fresh basil leaves, minced
 - (a real pain to mince in my opinion but fresh is really important)
- 1 pound fresh Spinach fettuccine cooked
 - (use the stuff in the dairy section at Wegmans)

Generously butter muffin pans (preferably nonstick). Sprinkle about 1 teaspoon Parmesan into each cup, tilting pan to distribute evenly. (This is one of the more annoying parts of the recipe). Blend 1/2 cup Parmesan, crème fraiche, ricotta, half and half, eggs, salt and pepper in food processor. Mix in basil. (Now comes the real fun - assembly) Measure 2 tablespoons into each muffin cup. Mound pasta in cups. When you run out of pasta, pour remaining cheese mixture into cups dividing relatively evenly into the muffin cups. Sprinkle 1/2 teaspoon Parmesan over each. Freeze until firm, 2 hours. Cover with foil and return to freezer. (can be prepared 1 week ahead to this point -- I've waited as long as a month with no problems). Position rack in lowest part of oven and preheat to 375 degrees. Bake frozen muffins uncovered until bottoms are brown (tops should not be dry), about 35 minutes. Loosen with sharp knife and remove. Serve hot. Makes about 24-30.

This is the recipe for the spinach muffins I made on Easter. If you had them then you know how good they are, and if you didn't you'll want the recipe. They are not too hard to make and the good thing is you can do them ahead of time. Cook them straight from the freezer to get crispy crusts and soft centers.

Culver & DiSanto Family Cookbook

Quick & Easy Crab Cakes

From: Sue DiSanto

2 eggs
1 tsp. lemon juice
2 cups STOVE TOP Stuffing Mix for Chicken in the Canister
2 cans (6 oz. each) crabmeat, drained, flaked
2 Tbsp. butter or margarine

Beat eggs, 2/3 cup water and lemon juice in large bowl. Add stuffing mix and crabmeat; mix lightly. Shape into 8 patties. Cook patties in butter in large skillet on medium heat 5 minutes on each side or until browned on both sides and thoroughly heated. Serve with Miracle Whip Salad Dressing or Kraft Mayo Real Mayonnaise, if desired. Serves 4.

Crabmeat Appetizer

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 8-ounce cream cheese
1 can crabmeat
2 Tbsp. chopped onion
1 Tbsp. milk
1/2 tsp. cream-style horseradish
1/4 tsp. salt
Dash pepper

Combine all ingredients. Place in a n 8-inch pie plate. Top with sliced almonds or parsley flakes (I use almonds). Bake at 375 degrees for 15 minutes. Serve with crackers.

Shrimp Boats

Source: DiSanto Family Cookbook

1 loaf rye rounds
5-ounce shrimp, drained, minced
3 Tbsp. minced celery
1/3 cup mayonnaise
1/2 tsp. pepper
2 Tbsp. minced parsley

Spread shrimp mix on bread rounds. Bring sides together and fasten with toothpick. You can just spread mix on bread and leave it flat.

Culver & DiSanto Family Cookbook

Rye Loaf

Source: DiSanto Family Cookbook

1 1/2 cup mayonnaise
2 Tbsp. Beau Monde spice
1 1/2 cup sour cream
2 tsp. dill weed
2 tsp. 2 pkg. chip beef, chopped
1 tsp. parsley

Hollow out a round loaf of rye bread. Cut the hollowed out part into pieces. Fill the center of the bread with the mixture and place the pieces of bread around the loaf.

Doreen's Famous Rye Bread Boat

Source: DiSanto Family Cookbook

1 Round loaf of Rye Bread
1 cup of sour cream
1 pkg. Good Seasons® Italian or buttermilk dressing mix
1 small can chopped water chestnuts
1 cup mayonnaise
1/2 cup red pepper (green can be used) chopped small
Spinach, chopped (as much as you want) - I used a small can

Mix all ingredients together. Hollow out the center of the bread. Fill with dip and tear the hollowed out bread into pieces, and then arranging around the loaf.

This can be used at Christmas because it's green and red. Doreen said so.

Celery Bites

From: Nana Sylvia DiSanto

Lots of celery
8-oz. cream cheese
Handful of green olives, cut up
Garlic powder
Few drops Worcestershire Sauce

Prepare your celery by washing and chopping into 3 inch pieces and removing the veins (use the edge of the knife to help). Cut up your olives and mix with cream cheese, a little garlic powder, and Worcestershire sauce. Taste and add more garlic powder or Worcestershire as needed.

These are a favorite of Beth Culver and Poppy Ken DiSanto!

Culver & DiSanto Family Cookbook

Boursin

Source: DiSanto Family Cookbook From: Kelly (DiSanto) Bailey

8-oz. cream cheese, room temperature
1/2 tsp. garlic powder
1/2 tsp. white pepper
1/2 tsp. oregano
1/4 tsp. basil
1/4 cup butter, room temperature
1/2 tsp. onion powder
1/2 tsp. dill weed
1/4 tsp. marjoram

Mix all together and spread on crackers.

Italian Sausage Rolls

Source: DiSanto Family Cookbook From: Mary Zieno

4 Tbsp. butter
1/2 lb. Italian sweet sausage
2 Tbsp. Dry Vermouth
1 cup grated Parmesan cheese
1 tsp. Italian herb seasoning
1/4 tsp. Salt
1/8 tsp fresh ground black pepper
1/4 tsp. dried basil
8 slices firm white bread
4 Tbsp. melted butter

Place 4 Tbsp. butter in and bring it to room temperature. Prick sausages, place in skillet, cover with water, and bring to a boil. Lower heat and simmer, covered 10 minutes. Drain water off and brown sausage on all sides; add vermouth to pan and raise the heat. Cool two minutes more. Drain sausage on paper towels. When they are cooled, cut into 3" slices. Add Parmesan cheese, herb seasoning, salt, pepper, and basil to softened butter. Combine into a smooth paste. Spread on one side of the bread slices that have been trimmed or crusts and flattened slightly with a rolling pin. Place a slice of sausage on top of each slice and in a jelly-roll fashion, roll the bread around the sausage. Preheat oven to 400 degrees. Place rolls, seam - side down, on a greased baking sheet. Brush the tops with remaining 4 Tbsp. butter, melted. Bake 12 minutes. Cut each in half - makes 16. Can be frozen.

Culver & DiSanto Family Cookbook

Zesty Shrimp and Artichoke Hearts

Source: DiSanto Family Cookbook

1 15-ounce can artichoke hearts
25 medium shrimp, cooked, cleaned
3/4 cup oil
2 tbs. Dijon Mustard
2 Tbsp. chives
1 egg yolk
1/4 cup red wine vinegar
2 Tbsp. fresh chopped parsley
1 Tbsp. minced green onion
Salt and pepper to taste

Cut artichokes into bite-size pieces. Combine egg yolk, oil, vinegar, and mustard in a bowl; beat well. Gently stir in artichokes, shrimp and remaining ingredients. Marinate in refrigerator, at least 2 hours, stirring occasionally. Before serving, drain off the marinade. Serve with toothpicks or Melba toast rounds. May also be served as a salad.

Crispy Chicken Livers and Mustard Dip

Source: DiSanto Family Cookbook

8 Tbsp. butter
1 1/2 cup bacon flavored cracker crumbs
1 1/2 lbs. chicken livers

Mustard Sauce:

2 oz. can dry mustard
2 eggs, beaten
1 cup vinegar
1 cup sugar

Melt butter in 9 x 9-inch pan. Cut livers in half; roll in crumbs. Place in pan in a single layer. Sprinkle with remaining crumbs; bake. May be done a few hours ahead and reheated. Bake at 350 degrees for 45 minutes.

In a separate bowl, mix mustard and vinegar. Let stand six hours. Cook mustard mixture, eggs, and sugar in a double broiler until thick. Serve hot, surrounded by chicken livers.

If you like chicken livers, you will love this recipe. The mustard sauce is excellent. It is also easy to do.

Culver & DiSanto Family Cookbook

Harriet's Greek Horsdourvres

Source: DiSanto Family Cookbook

2 lbs. Feta Cheese
6 eggs
3 tsp. garlic salt
4 shakes oregano
4 twists of pepper until flecked
1 pkg. of phillo dough

Mix all ingredients together. Cut phillo into 2-inch strips. Take only two sheet at a time, as they dry out very easily. Cover the rest of the dough with a damp cloth. Brush the strip with butter. Put a dollop of cheese mixture at the top of the strip. Fold the strip on triangles to the end and butter the end to make it stick. Continue until all the cheese is gone. Bake at 350 degrees until brown. These can be frozen.

Hot Dogs in Sauce

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

Hot dogs
Worcestershire sauce
Ragu sauce
Wine or beer, 3 or 4 ounces
Grated Parmesan cheese

Pour sauce over chopped-up hot dogs and add all other ingredients. This is really done to your taste, and simmer.

This is a recipe that can be done very quickly and also is not real expensive. I use it to fill in when having a party because it is cheap and so am !!

Culver & DiSanto Family Cookbook

Cheesy Mushroom Bundles

From: Kay (DiSanto) & Bob Carroll

24 (1-inch) mushrooms
1/4 cup chive and onion cream cheese
1/2 (17 1/4 oz.) package of frozen puff pastry, thawed
1 egg, slightly beaten

Heat oven to 400 degrees. Remove stems from mushrooms. Fill each mushroom with 1/2 teaspoon cream cheese. On lightly floured surface, roll puff pastry to 15x10 inch rectangle. Cut into 24 (2 1/2 inch) squares. For each bundle, place 1 filled mushroom in center of 1 Pastry Square. Draw 4 corners up to form small bundle; firmly pinch center to form small knob. Place on ungreased cookie sheet. Brush bundles with egg. Bake at 400 degrees for 12-15 minutes or until golden brown. Cool 5 minutes before serving. Yields: 24 servings.

**Note: Use small, mushrooms, they are easier to wrap. Puff pastry should take about 20 minutes to thaw at room temperature.*

Stuffed Mushrooms

Source: DiSanto Family Cookbook

1 lb. fresh mushrooms
2 Tbsp. chopped onion
2 Tbsp. butter
1/4 cup finely chopped almonds
1/2 tsp. salt
1/4 cup soft bread crumbs
1-2 Tbsp. lemon juice
1/4 tsp. Worcestershire sauce
1/2 cup light cream or white wine or sherry
1/2 cup shredded cheddar cheese or American cheese

Remove stems and set caps aside. Chop stems and onion in butter. Add bread and almonds. Cook until lightly brown. Add salt, lemon juice, and Worcestershire sauce. Fill caps with mixture; place in dish. Pour cream or wine in bottom of dish and bake for 15 minutes at 400 degrees. Top with cheese and bake 8-10 minutes more.

Culver & DiSanto Family Cookbook

Stuffed Mushroom Parmesiana

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

18 mushrooms
1/2 cup finely crushed Ritz Crackers (12)
2 Tbsp. butter
3 Tbsp. Parmesan cheese
1 medium onion
1 Tbsp. snipped parsley
2 oz. pepperoni, diced 1/2 cup
1/4 cup chopped green pepper
1/2 tsp. seasoning salt
1 small clove garlic, minced
1/4 tsp. oregano
1/3 cup chicken broth

Wash mushrooms and remove stems (set aside). Melt butter and add onion, pepperoni, pepper, garlic, and chopped mushroom stems. Cook until tender but not brown. Add crackers, cheese, parsley, salt, oregano, and dash of pepper; mix well. Stir in broth. Spoon into mushroom caps. Put into shallow pan with 1/4-inch broth or water. Bake uncovered in 325-degree oven for 25 minutes.

These are my favorite stuffed mushrooms. They're GRRRRRreat!!

Culver & DiSanto Family Cookbook

Olive Garden Stuffed Mushrooms

Source: Top Secret Recipes

- 8 - 12 Fresh Mushrooms
- 1 (6 oz.) Can Clams (drained and finely minced) (save 1/4 cup of clam juice)
- 1 Green Onions (chopped finely, about 1 Tbsp.)
- 1 Egg (beaten)
- 1/2 tsp. Minced Garlic
- 1/8 tsp. Garlic Salt
- 1/2 cup Italian Style Bread Crumbs
- 1 tsp. Oregano Leaves
- 1 Tbsp. Melted Butter (cool)
- 2 Tbsp. Fine Grated Parmesan
- 1 Tbsp. Fine Grated Romano
- 2 Tbsp. Fine Grated Mozzarella
- 1/4 cup Finely Grated Mozzarella
- 1/4 cup Melted Butter

Wash and remove stems from mushrooms, pat dry. Save stems for another recipe. In mixing bowl place clams, onions, garlic salt, minced garlic, butter and oregano. Mix through and blend well. Add Italian breadcrumbs, egg, clam juice and blend. Stir cheeses in clam stuffing and mix well. Place clam mixture inside mushroom cavity and slightly mound clam mixture. You should be able to stuff between 8 - 12 mushrooms depending on the size of mushrooms.

Place mushrooms in slightly oiled baking dish. Pour butter over mushrooms. Cover and place in a preheated oven at 350 degrees for about 35 - 40 minutes. Remove cover and sprinkle freshly grated mozzarella cheese on top and pop back in oven just so the cheese melts slightly, garnish with freshly diced parsley.

Olive Garden Toasted Ravioli

Source: Top Secret Recipes

- 1 16-oz. Package of Meat- or Cheese-Filled Ravioli (fresh or frozen, but unthaw if frozen)
- 2 Eggs, beaten
- 1/4 cup water
- 1 teaspoon garlic salt
- 1 cup flour
- 1 cup breadcrumbs, plain
- 1 teaspoon Italian seasoning

Mix water with eggs and beat well, set aside. Mix Italian seasonings and garlic salt with the breadcrumbs and set this aside. Measure flour in bowl and set aside. Heat vegetable oil in deep fryer or skillet to 350 for deep-frying. Dip ravioli in flour then in the egg wash then in breadcrumbs and carefully place in hot oil. Fry until golden, remove from oil and drain. Serve with your favorite marinara sauce.

Culver & DiSanto Family Cookbook

Impossible Pie

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

2 pkgs. Frozen spinach, thawed and drained
OR 2-3 cups asparagus, partially cooked
1/2 cup chopped onion
3/4 - 1 cup grated Parmesan cheese
4 eggs
1 3/4 cup milk
1 cup Bisquick®
Oregano
Garlic salt
Dash of salt and pepper

Put spinach or asparagus (partially cooked, drained, and cooled) in a buttered baking dish. Sprinkle over the top: chopped onion and grated Parmesan cheese.

Mix eggs, milk, Bisquick®, salt and pepper, oregano, and a dash of garlic salt in a blender until smooth. Pour over vegetables. Bake at 375 degrees for about 45 minutes.

This was a popular dish a couple years ago. It is good when you need a lot of bite-sized pieces. I used it for graduations. It can also be served cold. It is very quick and easy to make.

Apple-Sausage Jumble

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

2 lbs. Kielbasa sausage
3/4 cup brown sugar
1 35-ounce chunky applesauce
1/4 finely chopped onion

Cut sausage into 1-inch pieces. Combine sugar, applesauce, and onion in pan. Mix in sausage pieces and simmer for a couple of hours. Transfer to chafing dish to serve. Yields: 8-10 servings.

This is absolutely one of the family favorites. Always a hit when it is served, especially with Kenny.

Culver & DiSanto Family Cookbook

Aunt Lu's Meatballs

Source: DiSanto Family Cookbook

2 lb. ground beef
2 slices of bread, softened in 1/4 cup of water
Chopped onion
Dash of allspice
2 eggs
Dash nutmeg
2 Tbsp. brown sugar
1 bottle chili sauce
1/2 jar of currant jelly

Mix together and make into balls. Brown the meatballs and place in baking dish. Mix together 1 bottle chili sauce and 1/2 jar of currant jelly. Pour over meatballs and bake for 1 hour at 350 degrees.

Mary Ann's Meatballs in BBQ Sauce

Source: DiSanto Family Cookbook

1lb. ground steak
1/2 lb. ground pork
1lb. ground veal
4 slices bread
1/4 cup milk
1 medium onion, shredded
2 eggs
1 clove garlic, crushed
2 tsp. salt
1/4 tsp. pepper
2 eggs, lightly beaten
2 cup beef bouillon
Oil

Mix meats together. Crumble bread and add milk. Whip with a wooden spoon until past. Add to meat mixture with onion, garlic, seasonings, and eggs; blend well. Roll into 1-inch balls. Set out until slightly dry. Brown balls on all sides in the oil and put in a shallow baking pan; pour on bouillon. Bake uncovered at 350 degrees for 30 minutes. Put in chafing dish and pour on barbeque sauce.

Culver & DiSanto Family Cookbook

Salsa Pizza

1 8-oz. package crescent rolls
1 8-oz. package cream cheese, softened
1/3 cup fresh cilantro, chopped
2 garlic cloves, minced
2 large fresh tomatoes, seeded and diced
1 sweet onion, chopped
1 Tbsp. Lime juice
2 Serrano chilies, seeded and chopped
1/4 cup Mexican beer
Dash of sugar

Spread out crescent rolls evenly onto lightly greased baking sheet. Bake at 350 degrees for 15 minutes then allow to cool. Meanwhile, combine cream cheese, garlic and cilantro in a bowl and mix well. In a separate bowl, combine tomatoes, onion, lime juice, chilies, beer and sugar and mix well. Spread cream cheese mixture over rolls and top with tomato mixture. Slice and serve. If you prefer you may use homemade pizza crust or pre-made store bought pizza crust instead of crescent rolls.

Ruby Tuesday's Chicken Quesadillas

Source: Top Secret Recipes

5 oz. chicken breast
Italian Dressing
12-inch flour tortilla
Margarine
1 cup shredded Monterey Jack/cheddar cheese
1 Tablespoon tomatoes, diced
1 Tablespoon jalapeno peppers, diced
Cajun Seasoning (to taste)
1/2 cup shredded lettuce
1/4 cup diced tomatoes
Sour Cream
Salsa

Place chicken breast in a bowl with enough Italian dressing to coat; marinate 30 minutes, refrigerated. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside. Brush one side of tortilla with margarine and place in frying pan over medium heat. On one half of tortilla, add cheese, 1 Tbsp. tomatoes, peppers, and Cajun seasoning in that order. Make sure to spread to the edge of the half. Top with diced chicken, fold empty tortilla side on top, and flip over in pan so that cheese is on top of chicken. Cook until very warm throughout. Remove from pan to serving plate and cut into six equal wedges on one side of plate. On the other side put lettuce, topped with 1/4 cup tomatoes, and then topped with sour cream. Serve your favorite salsa in a small bowl on the side.

Culver & DiSanto Family Cookbook

Heddy's Salmon Mousse

Source: Heddy Bittel From: Kim Culver

1 Envelope gelatin
1/4 cup cold water
1/2 cup hot water (cooled some)
1/2 cup mayonnaise
1 Tbsp. lemon juice
1 Tbsp. grated onion
1/2 tsp. Tabasco
1/8 tsp. paprika
Salt
2 cup drained mashed salmon
1 cup sour cream (may add 1 Tbsp. capers)

Dissolve gelatin cold water, and then add hot water till dissolved. Let cool. Add mayo, lemon juice, onion, and Tabasco. Chill to consistency of unbeaten egg whites. Add mashed salmon and sour cream. Pour into a greased mold (I use a copper fish mold). Serve with crackers or rye party bread.

Peppered Tortilla Chips

Source: Better Homes and Gardens

1/2 teaspoon paprika
1/8 to 1/4 teaspoon salt
1/8 to 1/4 teaspoon pepper
2 tablespoons olive or cooking oil
Four 8-inch flour tortillas
Salsa (optional)

In a small bowl combine paprika, salt, and pepper. Brush oil over tortillas; sprinkle with paprika mixture. Cut each tortilla into 8 wedges. Spread on an ungreased 15" x 10" x 1" baking pan. Bake in a 350-degree oven for 8 to 10 minutes or until chips are crisp and edges are lightly browned. Serve with salsa, if desired. Makes about 4 cups (8 1/2-cup servings).

Make-Ahead Tip: Cool. Store in airtight plastic bag up to 3 days at room temperature.

Culver & DiSanto Family Cookbook

Pot Stickers

Source: Top Secret Recipes

1/4 pound ground turkey
1/2 teaspoon minced fresh ginger
1 teaspoon minced green onion
1 teaspoon minced water chestnuts
1/2 teaspoon soy sauce
1/2 teaspoon ground black pepper
1/4 teaspoon crushed red pepper flakes (no seeds)
1/4 teaspoon salt
1/8 teaspoon garlic powder
1 egg, beaten
Vegetable oil for frying
12 wonton wrappers (3 x 3-inch size) (or you can use egg roll wrappers)
Hoisin sauce (Serve on the side)

In a small bowl, combine all the ingredients except the egg, wrappers and oil. Add 1 tablespoon of the beaten egg. Save the rest of the egg for later. Preheat oil in a deep fryer or a deep saucepan to 375 degrees. Use enough oil to cover the pot stickers -- 1 to 2 inches should be enough. Invert a small bowl or glass with a 3-inch diameter on the center of a wonton wrapper and cut around it to make a circle. Repeat for the remaining wrappers. Spoon 1/2 tablespoon of the turkey filling into the center of one wrapper. Brush a little beaten egg around half of the edge of the wrapper and fold the wrapper over the filling. Gather the wrapper as you seal it so that it is crinkled around the edge. Repeat with the remaining ingredients. Deep-fry the pot stickers, six at a time in the hot oil for 3 to 5 minutes or until they are brown. Drain on a rack or paper towels. Serve with hoisin sauce for dipping. If you want some crushed red pepper or cayenne pepper to the sauce. You can freeze these also...just boil 1 water for a five minutes before frying!

Erin loves these things!

Culver & DiSanto Family Cookbook

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Dips, Spreads, & Salsas

Vidalia Onion Dip

From: Kris (DiSanto) Scutella

1 cup mayonnaise
1 cup chopped large Vidalia onion
1 cup shredded cheddar cheese

Combine all three ingredients and place in a one 2-qt oven safe casserole dish. Bake in a 350-degree oven for approximately 30 minutes or until top is lightly browned.

This is an horsdourve that one of my neighbors brought to one of our many parties and it is REALLY good and REALLY easy. Besides, it has onions so I am sure Dad will want it around at DiSanto gatherings too.

Erin's Artichoke and Spinach Dip

From: Erin Culver

16-oz. Cream Cheese, cut up
1-14 oz. can Artichoke Hearts
10 oz. fresh spinach
1/2 cup milk
1 Tbsp. oil
2-3 tsp. minced garlic
1/2 tsp. salt
Several dashes of hot pepper sauce
1/2 cup Mayonnaise
1/4 cup Mozzarella Cheese
1/4 cup Parmesan Cheese
1/2 tsp. basil
Pepper

Boil spinach until done and drain. Cut up artichoke hearts and spinach. In a medium saucepan combine milk, oil, garlic, salt, several dashes of hot sauce, and cream cheese. Cook and stir over low heat until cheese is melted and heated through. Add Mozzarella, Parmesan, mayo, basil, and pepper. Stir together. Serve with toasted bread bites or crackers. Best served hot, but tastes good cold too!

Culver & DiSanto Family Cookbook

Warm Roasted Pepper and Artichoke Spread

From: Kay (DiSanto) & Bob Carroll

1 cup of grated Parmesan cheese
1/2 cup fat-free mayonnaise or salad dressing
(8 oz.) package cream cheese, softened
1 small garlic clove
1 (14 oz.) can of artichoke hearts, drained, finely chopped
1/3 cup finely chopped roasted red bell peppers (from 7.25 oz. jar)

Heat oven to 350 degrees. In food processor bowl with metal blade, combine Parmesan cheese, mayonnaise, cream cheese, and garlic, Process until smooth. Place mixture in large bowl. Add artichoke hearts and bell peppers; blend well. Spread in ungreased 9" quiche dish or glass pie pan. Bake at 350 degrees for 20 to 25 minutes or until thoroughly heated. Serve warm with crackers, cut up fresh vegetables or snack bread slices.

**Note: This is another recipe that can be made a day ahead of time and kept in the refrigerator until ready for use.*

Clam Dip

From: Grandma Lore Culver

April and Jay's Favorite!

2 8-oz. Cream Cheese
1 can clams, minced
Tabasco Sauce
1 package Onion Soup Mix
1 pt. Sour Cream
Little chives
Dash of Worcestershire sauce
Garlic salt
Lemon juice

Mix ingredients adding garlic salt and lemon juice to taste, and serve with chips or vegetables.

Culver & DiSanto Family Cookbook

Baked Cheese Crabmeat Dip

Source: DiSanto Family Cookbook

8-oz. Velveeta Cheese
8-oz. crabmeat
1 stick butter (must be butter)

Melt cheese and butter slowly in pan. Stir in crabmeat. Place in dish and bake at 350 degrees until golden brown on top. Serve with chips (ruffled chips work best!).

Taco Dip

From: Kim Culver

1 can refried Beans
1 cup Sour Cream
1/4 cup Mayonnaise
1 envelope Taco Seasoning
Lemon Juice
3 mashed Avocados
1 cup Nacho Cheese
Jalapeño Peppers (optional)
Lettuce, chopped
Tomatoes, chopped
Onions, chopped (optional)
Black Olives, chopped

Mix refried beans, sour cream, Mayo, taco seasoning, lemon juice, nacho cheese, and Jalapeño peppers together. Layer remaining ingredients and serve with nacho chips.

April Culver's Green Goddess Dip

From: April Culver

1 envelope Ranch or Creamy Italian
1/4 cup Milk
3/4 cup Sour Cream
Fresh Parsley (chopped)
Mayonnaise
Oregano

Mix ingredients in blender. Top with chopped chives. Serve with vegetables or chips.

Culver & DiSanto Family Cookbook

Wind-Down Spinach Dip

Source: Better Homes and Gardens Magazine

5 cups torn spinach
1 15-oz. can of chickpeas (garbanzo beans) along with
2 Tbsp. of the liquid from the can
3 Tbsp. olive oil
2 cloves minced garlic
1/4 tsp. salt

Combine all ingredients in a saucepan and cook over medium heat for 5 minutes. Cool. Blend until smooth. Serve on crackers or toasted bread pieces.

New Sombrero Dip

Source: DiSanto Family Cookbook

2 slices bacon
1 medium onion, chopped
1 lb. grated processed cheese (Velveeta is great!)
1 large tomato, peeled and chopped
1 small can chopped green chilies

Fry bacon until crisp; remove from the heat and drain. Sauté onion in drippings until soft. Add chopped tomato and cook over low heat until soft. Add chopped green chilies and cheese, bacon and maybe a bit of milk for desired consistency. Keep warm in chafing dish and serve with tostados or corn chips.

This is Kay (DiSanto) Carroll's favorite dip!

Queso Dip

From: Kay (DiSanto) & Bob Carroll

1 lb. ground beef
1 lb. ground sausage (Italian)
2 lbs. Velveeta
2 cans Retel tomatoes with green chilies
(it you can't find, I think Del Monte makes one also)

Brown beef and sausage and drain. Cut cheese into 1-inch cubes. Add the browned meat and cheese to a crock-pot beating on high. Drain the tomatoes and add to the meat and cheese mixture. Stir occasionally until melted. Serve with tortilla chips.

Culver & DiSanto Family Cookbook

Asparagus Cream Cheese Spread

1 16 oz. whipped cream cheese
2 cans asparagus
4 scallions, chopped
3 Tbsp. horseradish sauce
6 slices bacon
Pinch salt

Cook bacon in microwave or fry. Let cool and break up into tiny small pieces. Place all ingredients into food processor or blender. Mix well. Refrigerate for 1 hour before serving. Serve with vegetables, breads or crackers.

Hot Artichoke Spread

1 14-oz. can artichoke hearts, drained and finely chopped
1 8-oz. package cream cheese, softened
1 garlic clove, minced
1/3 cup mayonnaise
2/3 cup Parmesan cheese, grated

Combine all ingredients in a bowl and mix well. Place in a lightly greased casserole dish and bake for 20 minutes at 350 degrees. Serve warm with crackers and/or toast points.

Cucumber Dip

2 large cucumbers
2 8-oz. pkgs. cream cheese
1/2 cup white vinegar
2 tsp. salt
1/2 tsp. garlic salt
3/4 cup mayonnaise

Peel cucumber skin off and then grate into medium slices. Mix cucumber in vinegar and salt overnight. In small mixing bowl add cream cheese, mayonnaise and garlic. Mix well. Squeeze excess liquid from cucumber and mix cucumbers with cream cheese mixture and stir well. Serve this with vegetables or tortilla chips.

Culver & DiSanto Family Cookbook

Taco-Guacamole Recipe

Source: DiSanto Family Cookbook

2 pitted & peeled avocados, mashed
1 tbsp. grated onion
1 tsp salt
1 tbsp. lemon juice
1/4 tsp. chili powder
1/3 cup mayonnaise

Blend everything except the mayonnaise, unless you are serving right away. Put the mixture in a bowl and spread the 1/3 mayonnaise over the top, sealing the edges of the bowl; chill. At serving time mix the mayo into the mixture.

Cut 12 flour tortillas into 8 wedges. Place pieces of Monterey jack cheese (with peppers) on 1/2 the wedges. Place the rest of the wedges on the top. Heat in the oven until cheese melts. Serve with guacamole dip to be spread on top of each wedge.

We got this recipe from Jim Ketchum when we went to Washington. It is easy and very good!

Hannah's Guacamole with Tortilla Chips (as seen on "Carmine's Table")

From: Hannah Darrin

2 ripe avocados, rough skins are best
2 tbs. fresh cilantro, chopped
3 tbs. sour cream
1 tsp. jalapeno pepper
1 tsp. lemon juice
1 med. tomato, seeded
1 onion, diced
1/2 tsp. garlic, minced
Salt & pepper to taste

Peel avocados, scoop out the seed, and chop. Add cilantro, sour cream, jalapeno, lemon juice, chopped tomatoes, onion, and garlic. Mix well to incorporate all ingredients. Add salt & pepper to taste. Place tortilla chips in a bowl, and decorate with olives. Yields: serves 6

This is the recipe as it appeared on the web-sight for "Carmine's Table" cooking show. A friend and I were on the television show together.

Culver & DiSanto Family Cookbook

Homemade Salsa

Source: DiSanto Family Cookbook

3 cans Hunts® peeled tomatoes or ripe tomatoes
1 medium sweet onion, diced small
1 can Ortega® diced chilies
1 Tbsp. olive oil
1 Tbsp. wine vinegar
Dash of garlic powder
Salt and pepper to taste
3 to 4 Tbsp. chopped cilantro (optional)

Drain tomatoes and mash into small bits with fingers or a couple zaps with a food processor. Mix with the other ingredients and serve with tostados. It will keep in the refrigerator for at least 2 weeks.

Becky Bell from Rochester brought this down for fireworks one year and I thought it was very good, so I asked for the recipe. I went to school with her in East Moline. Small world!

Don Pablo's Salsa Fresco

Source: Internet From: Erin Culver

3 large ripe tomatoes, diced
1 fresh Jalapeño pepper, diced
3 (4 1/2 oz.) cans green chilies, chopped
1 bunch green onions, chopped tip to tip
1 Tbsp. salt * (Try 1 teaspoon first. Feedback is that this recipe is too salty.)
1 1/2 Tbsp. pepper * (Try 1 teaspoon first.)
1/2 C. cooking oil
1 tsp. chili powder * (I'd try 1/4 to 1/2 teaspoon first.)
1 1/2 Tbsp. garlic salt * (Try 1 teaspoon first.)
3 to 4 Tbsp. chopped cilantro (optional)

*I'd taste test this after each tablespoon.

In large mixing bowl, combine all ingredients. Stir. Refrigerate. Can be stored for up to three days. The longer the mixture sits, the hotter it becomes. Servings: 1

At GAA we would go to Don Pablo's to celebrate the completion of another successful magazine and have margaritas, while munching on their awesome chips and salsa. It's my favorite salsa!

Culver & DiSanto Family Cookbook

Easy Herb Spread

1 16-oz. whipped cream cheese
1 tsp. garlic powder
2 scallions, minced
1 tsp. mustard
1/2 cup parsley
1/2 cup basil

Combine all ingredients well. Place in pretty bowl and refrigerate for at least 1 hour before serving. Serve with crackers.

Italian Bread Boat Dip

2 Large loaves Italian bread
1 cup onions, chopped
1 1/2 cups crab dip
1 cup cheddar cheese
1 cup mayonnaise

Hollow out one loaf of bread using the pulled out pieces as bite size dipping pieces. Tear up the whole second loaf and use as dipping pieces. Mix together in baking dish onions, crab, cheddar and mayonnaise. Bake for about 10 minutes or until hot. Pour mixture into hollowed out loaf of bread and serve.

Dill Dunk

Source: DiSanto Family Cookbook

1 cup sour cream
1 cup mayonnaise
1 tsp. dill weed
1 tsp. Beau Monde seasoning
1 tsp. parsley
1 tbsp. grated onion

Mix all ingredients together and serve with chips or fresh vegetables.

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Layered Pizza Dip

8-ounce container fat-free cream cheese
1/2 cup chunky pizza sauce
1/4 cup chopped green pepper
1/3 cup thinly sliced mushrooms
1/4 cup minced onions
1 cup reduced fat shredded cheddar cheese

Heat oven to 350 degrees. Using a 9" pie pan, layer all ingredients in order listed, starting by spreading cream cheese evenly over bottom of the pie pan. Bake 15 minutes or until dip is hot and cheese is melted. Serve warm with crackers or chips.

Mexican Dip

1 lb. ground beef
1 tbsp. chili powder
1 tsp. cayenne pepper
1 onion, diced
1 small chili or jalapeno, diced
1 16 oz. whipped cream cheese
1 bag shredded cheddar cheese

In sauté pan brown meat and onion. Add in chili powder, cayenne pepper and jalapeno. In bowl combine meat, cream cheese and cheddar cheese. Place in baking dish and bake for 15 minutes.

Vegetable Dip

1/2 cup reduced-calorie or light mayonnaise
1 1/2 cups plain non-fat or low-fat yogurt
4 scallions, chopped
1/4 cup fresh lime juice
2 cloves garlic, minced
1 10-ounce package frozen chopped spinach, thawed, drained, and dried
Raw vegetables for serving

In a bowl, combine all of the ingredients except the raw vegetables. Cover and refrigerate for 30 minutes to allow the flavors to blend. Serve with cut raw vegetables.

Culver & DiSanto Family Cookbook

Tomato Cream Cheese Dip

1 8-oz. package cream cheese, softened
1 fresh tomato
2 cloves garlic minced
Fresh ground pepper

Slice tomato in half and scoop out inside pulp. Combine tomato pulp with cream cheese and garlic. Mix with a mixer for several minutes until smooth. Place mixture in a small bowl and sprinkle with fresh ground pepper. Refrigerate until ready to serve. Potato chips actually go great with this dip, but you may also use your favorite crackers.

Hot Dried Beef Spread

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

8-oz. cream cheese
2 1/2 oz. jar dried beef, chopped
2 Tbsp. milk
2 Tbsp. instant onion
Dash of pepper
2 Tbsp. chopped green pepper
1/2 cup sour cream
1/4 cup chopped walnuts

Mix everything except nuts. Put in a 7-inch pie plate. Sprinkle with nuts. Bake at 350 degrees for 15 minutes. Serve hot with crackers.

Culver & DiSanto Family Cookbook

Hot Reuben Dip

Hot, bubbly, and like a bite-size sandwich.

1 14- or 16-ounce can sauerkraut, rinsed and well drained
1-1/2 cups shredded regular or reduced-fat cheddar cheese (6 ounces)
1-1/2 cups shredded regular or reduced-fat Swiss cheese (6 ounces)
6 ounces corned beef, chopped (about 1 cup)
1 cup mayonnaise or non-fat mayonnaise dressing
Party rye bread or baguette slices, toasted

Pat rinsed and drained sauerkraut dry with paper towels. In a large bowl combine all ingredients except bread. Spread into a 9-inch quiche dish or 1-1/2-quart casserole. Bake, uncovered, in a 350-degree oven for 25 minutes or until hot and bubbly. Serve with sliced rye bread or baguette. Makes 15 to 20 appetizer servings. To microwave: Spoon dip ingredients into a 1-1/2-quart microwave-safe casserole. Micro-cook on high (100% power) for 5 to 6 minutes, or until heated through, stirring twice. Serve as directed above.

Clams Casino Dip

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

4-5 slices bacon
2 small onions, chopped
4 green peppers, chopped
1-3 cans clams, drained and chopped
Butter

Cook bacon, drain, and crumble; set aside. Sauté peppers, onions, and clams, and then add the bacon. Add butter as needed. I cook everything in the pan that I cook the bacon in, but pour out all of the grease and use butter. Sprinkle with bread crumbs and broil. Serve with Ritz® crackers and a spoon. It may be frozen.
Seasoned bread crumbs

This is a Cheryl Drake recipe and I have never found anyone who did not like it.

Culver & DiSanto Family Cookbook

Crab Dip

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

- 1 3-oz. cream cheese
- 1/4 cup mayonnaise
- 2 Tbsp. onion
- 1 Tbsp. catsup
- 1/4 cup green pepper
- 1/4 tsp. Worcestershire sauce
- 1 can crabmeat

Stir all ingredients together until smooth. Blend in crabmeat. Serve on Melba toast.

Salmon Party Spread

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

- 1 15-oz. salmon, drained
- 1 8-oz. cream cheese
- 1 Tbsp. lemon juice
- 1 tsp. grated onion
- 1 tsp. horseradish
- 1/2 cup chopped pecans
- 2 Tbsp. parsley

Flake salmon; set aside. Stir together cream cheese, lemon juice, onion, and horseradish. Add salmon. Chill. Form into log and roll in parsley and pecans. Serve with crackers.

This is great for a brunch. This is one of Kim's favorites!

Culver & DiSanto Family Cookbook

Bean Taco Dip

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

2 cans refried beans
2 large containers of sour cream
2 pkg. taco seasoning
Shredded lettuce
Grated cheese
Black olives
Chopped tomatoes

Mix sour cream and seasoning. Mix 2 Tbsp. of the mixture with the beans. Put bean mixture on a plate, shaped like a mound. Spread sour cream mixture on top of the beans. Top that with shredded lettuce, then chopped tomatoes, sliced black olives, and grated cheese. Serve with nacho chips.

This is different and was once described to us as "Montezuma's Revenge." I guess if you can get by that you might like it.

Bean Dip

Source: DiSanto Family Cookbook From: Nana DiSanto

1 lb. ground beef
1 small jar of bacon bits
1 16-oz. taco sauce
1 small can Hunts® tomato bits
1 can refried beans
1 lb. Velveeta cheese

Cook ground beef, drain, and add the rest of the ingredients. Slowly cook until the cheese has melted. Serve with tostada chips.

This is from Aunt Lu. It is very good, and it makes quite a bit too!

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Sauces, etc.

Cranberry Relish

From: Aunt Janice Culver

- 1 bag of cranberries (washed)
- 2 oranges (navels or seed them, quartered)
- 1 lemon (peeled, quartered and seeded)
- 3 apples (quartered, cored)
- 1 - 1 1/2 cups of sugar

Grind coarsely in a food processor, add sugar, and mix well. Let it stand in frig a day. Very good with turkey, fish, ham, chicken, pork.

Well, my mom always made the best cranberry relish. This is her recipe. Easy, tart and delicious. Makes a big bowl of it. Do not cook. My dad used to put it on ice cream... Yuck!

Mama's Marinade

From: DiSanto Family Cookbook

- 1/3 cup sherry
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. soy sauce

Season desired meat (steak) with Lawrey's seasoned salt, meat tenderizer, garlic salt and salt and Accent. Sprinkle both sides of the meat piercing with fork. Marinate several hours on both sides. Grill meat.

A Kev favorite!

Mustard Glaze

- 1/3 cup grainy hot mustard
- 2 tsp. honey
- 1/2 cup unsweetened applesauce
- 2 Tbsp. cider vinegar

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Teriyaki Sauce

5 small scallions sliced
1/3 cups sherry
3 diced garlic cloves
3/4 cups pineapple juice
1/4 cup low sodium soy sauce
3 Tbsp. honey
1/2 tsp. ginger
1/4 cup lime juice

Mix ingredients and soak meat before cooking. Spread some on while grilling.

Mexican Marinade

Juice of 3 limes
1 tsp. sugar
1/4 tsp. pepper
1 minced garlic clove
Juice of 3 lemons
1/2 tsp. salt
1/2 tsp. tarragon

Mix ingredients and soak meat before cooking. Spread some on while grilling.

Cocktail Sauce

1/2 cup catsup
1-2 tablespoons prepared horseradish (or to taste, start with 1 T)
1 tablespoon Worcestershire sauce

Tartar Sauce

1/2 cup mayonnaise
1 1/2 tablespoons finely minced onion
1 tablespoon sweet pickle relish
1 1/2 teaspoons sugar

Combine all ingredients in a small bowl. Cover and chill. Makes 4 servings.

Culver & DiSanto Family Cookbook

Mary Ann Kuhn's Thick Barbeque Sauce

Source: Mary Ann Kuhn From: Sylvia DiSanto

2 small onions
2 Tbsp. Worcestershire sauce
3/4 cup catsup
3 Tbsp. brown sugar
2 Tbsp. cider vinegar
3/4 cup water
1 tsp. salt
3 Tbsp. white wine (sherry)

Combine onions, vinegar, Worcestershire sauce, water, catsup, and salt. Simmer for 45 minutes, stirring occasionally. Add brown sugar and wine. Simmer 5 minutes more. This is to be served over meatballs.

This was a recipe of Mary Ann Kuhn's that was one of my favorites. She was one of the best cooks I ever knew. We had many a happy guest when we served these. Also you can make them ahead of time and put in the freezer. I just love recipes like this.

Clyde Fireman's BBQ Sauce

From: Nana Sylvia DiSanto

1/2 cup oil
1 cup vinegar
2 Tbsp. salt
1/2 tsp. poultry seasoning
1/2 tsp. pepper
1 egg

Beat together and baste.

Culver & DiSanto Family Cookbook

Beer Barbecue Sauce

1 cup Prepared barbecue sauce
1 cup Ketchup
2/3 cup Beer
1/4 cup Honey or Molasses
2 tablespoons Lemon juice
2 tablespoons Red wine vinegar
2 tablespoons Dijon mustard
1 tablespoon Worcestershire sauce
1 teaspoon Hot pepper sauce
1/2 teaspoon Pepper
2 Garlic cloves, minced
2 Onions, finely chopped

In large bowl, combine barbecue sauce, ketchup, beer, honey, lemon juice, vinegar, mustard, Worcestershire sauce, hot pepper sauce, pepper, garlic and onions. Place food in marinade and let stand at room temperature for up to 2 hours or in refrigerator overnight. When ready to cook, remove food and place marinade in saucepan and cook for 10 minutes or until thickened. Use as sauce for basting or serving with cooked food.

K.C. Masterpiece Original Barbecue Sauce

Source: Top Secret Recipes

2 cups water
3/4 cup light corn syrup
1/2 cup tomato paste
1/2 cup vinegar
3 tablespoons molasses
3 tablespoons brown sugar
1 teaspoon liquid smoke
1/2 teaspoon salt
1/4 teaspoon onion powder
1/4 teaspoon pepper
1/8 teaspoon paprika
1/8 teaspoon garlic powder

Combine all ingredients in a medium saucepan over high heat and whisk until smooth. Bring mixture to a boil, then reduce heat and simmer for 45 to 60 minutes or until mixture is thick. Cool then store in a covered container in the refrigerator overnight so that flavors can develop. Makes 1 1/2 cups.

Culver & DiSanto Family Cookbook

Taco Bell Sauce

Source: Top Secret Recipes

8 oz. Can Tomato Sauce
1/3 cups Water
1/4 tsp. Chili Powder
1 1/2 tsp. Cumin
1 1/2 tsp. Dry Minced Onions
1 Tbsp. White Vinegar
1/2 tsp. Garlic Powder
1/2 tsp. Garlic Salt
1/4 tsp. Paprika
1/4 tsp. Sugar
1/4 tsp. Cayenne Pepper

Place in sauce pan and stir well, simmer at a very low temperature for 15 - 20 minutes. Remove and cool. May be kept in refrigerator for several days.

Taco Bell Fire Border Sauce

Source: Top Secret Recipes

One 6-ounce can tomato paste
3 cups water
3 tablespoons vinegar
3 tablespoons finely minced canned jalapeno slices
1 tablespoon chili powder
1 tablespoon dried minced onion
2 teaspoons salt
2 teaspoons corn starch
1 teaspoon cayenne pepper
1 teaspoon sugar
1/4 teaspoon onion powder
Dash garlic powder

Combine the tomato paste with the water in a medium saucepan and whisk until smooth. Add the remaining ingredients and stir until combined. Heat mixture over medium/high heat until it begins to boil. Continue to cook for about 3 minutes, stirring often. Remove from heat. When sauce has cooled, poured it into a sealed container and refrigerate. Makes 3 cups.

Culver & DiSanto Family Cookbook

Arby's Sauce

Source: Top Secret Recipes

1 cup ketchup
2 teaspoons water
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon pepper
1/4 teaspoon salt
1/2 teaspoon Tabasco pepper sauce

Combine all the ingredients in a small saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil, 5 to 10 minutes. Remove the sauce from the heat. Cover and allow to cool. Pour into a covered container for storage in your refrigerator. Keeps for a month or two. Makes 1 cup.

McDonald's Big Mac Sauce ("Special Sauce")

Source: Top Secret Recipes

1/2 cup mayonnaise
2 tablespoons French dressing
4 teaspoons sweet pickle relish
1 tablespoon finely minced white onion
1 teaspoon white vinegar
1 teaspoon sugar
1/8 teaspoon salt

Combine all of the ingredients in a small bowl. Stir well. Place sauce in a covered container and refrigerate for several hours, or overnight, so that the flavors blend. Stir the sauce a couple of times as it chills. Makes about 3/4 cup.

Culver & DiSanto Family Cookbook

McDonald's Sweet & Sour Dipping Sauce

Source: Top Secret Recipes

1/4 cup peach preserves
1/4 cup apricot preserves
2 tablespoons light corn syrup
5 teaspoons white vinegar
1 1/2 teaspoons corn starch
1/2 teaspoon soy sauce
1/2 teaspoon yellow mustard
1/4 teaspoon salt
1/8 teaspoon garlic powder
2 tablespoons water

Combine all ingredients except the water in a food processor or a blender and puree until the mixture is smooth. Pour mixture into a small saucepan over medium heat. Add water, stir, and bring mixture to a boil. Allow it to boil for five minutes, stirring often. When the sauce has thickened, remove it from the heat and let it cool. Store sauce in a covered container in the refrigerator. Makes about 3/4 cup.

Easy Enchilada Sauce

3 Tablespoons Vegetable oil
1 Tablespoon Flour
1/4 cup Chili powder
2 cups Chicken stock
10 oz. Tomato paste
1 teaspoon Dried oregano
1 teaspoon Ground cumin
1/2 teaspoon Salt

In a medium saucepan heat oil, add flour, smoothing and stirring with a wooden spoon. Cook for 1 minute. Add chili powder and cook for 30 seconds. Add stock, tomato paste, oregano, and cumin. Stir to combine. Bring to a boil, reduce heat to low and cook for 15 minutes. The sauce will thicken and smooth out. Adjust the seasonings. Serve atop your favorite enchiladas.

Culver & DiSanto Family Cookbook

Papa John's Special Garlic Sauce

Source: Top Secret Recipes

1/2 cup margarine spread
1/4 teaspoon garlic powder

Combine ingredients in a small bowl. Microwave on 1/2 power for 20 seconds. Stir. Makes 1/2 cup.

Papa John's Pizza Sauce

Source: Top Secret Recipes

1 10 3/4-ounce can of tomato puree
1/4 cup water
1 tablespoon sugar
1 teaspoon olive oil
1/4 teaspoon lemon juice
1/4 teaspoon salt
1/4 teaspoon oregano
1/8 teaspoon basil
1/8 teaspoon thyme
1/8 teaspoon garlic powder

Combine ingredients in a small saucepan over medium heat. Bring to a boil. Reduce heat and simmer for 15-20 minutes. Makes 1 cup.

Chinese Sweet and Sour Sauce

1/3 cup pineapple juice
2 Tbsp. firmly packed brown sugar
2 Tbsp. distilled white or cider vinegar
1 Tbsp. soy sauce
2 tsp. minced fresh ginger
1 tsp. catsup
1 tsp. cornstarch

Combine all ingredients in a small saucepan; stir over medium heat until mixture boils. Serve warm or chilled. If made ahead, cool, cover, and refrigerate for up to 1 week. Makes about 1/2 cup.

Culver & DiSanto Family Cookbook

Nick Tahoe's Hot Sauce

Source: Nick Tahoe's - Rochester, New York From: Erin Culver

2 1/2 lb. ground beef
3 Tbsp. chili powder
3 Tbsp. hot pepper (try 2 first - hot) cayenne or whatever you use.
1/8 to 1/3 tsp. black pepper
1 tsp. paprika
1/8 to 3/4 tsp. ground cloves
1/2 tsp. cinnamon
1/4 to 3/4 tsp. thyme
2 sticks margarine
1 cup finely chopped onion

Combine ingredients and add water until the right consistency; cook three hours.

This is the special sauce poured over the famous Nick Tahoe garbage plate. If you haven't had one, you're missing out big time! I get these at least twice a month or I go through withdrawals.

Mustard Horseradish Sauce

Great for shrimp!

1/3 cup reduced-calorie or regular mayonnaise
1 Tbsp. whole grain mustard
2 Tbsp. prepared horseradish
2 tsp. lemon juice
1/16 tsp. cayenne pepper

Stir ingredients together in a small bowl. If made ahead, cover and refrigerate for up to 2 weeks.
Makes 1/2 cup.

Culver & DiSanto Family Cookbook

Salads

Mrs. Fred Wright's Bean Salad

From: Grandma Lore Culver

Dressing:

1 cup vinegar
1/2 cup oil
1/2 cup sugar
1/2 tsp. Paprika
2 Tbsp. celery seed
1 tsp. dry mustard
Garlic powder

1 can Kidney beans
1 can Green beans
1 can yellow beans
1 can Lima beans
1 can Chi Chi beans
Onion (optional)

Mix all ingredients for dressing. Marinate beans in dressing. Will keep for weeks in the fridge. Add onion or radish when serving if desired.

Four Bean Salad

From: Aunt Janice Culver

1 can chick peas
2 large cloves garlic, minced
1 can black-eyed peas
1/2 red onion, chopped
1 can kidney beans
1/2 bunch cilantro or parsley, chopped
1 can black beans
1/3 cup wine vinegar
1/4 cup olive oil

Drain beans in colander and then put in a large bowl. Add other ingredients, and add salt and pepper to taste. Mix well, refrigerate overnight. Makes a lot!! Keeps well!

This is a family favorite that one of Bobby's friends gave him and I've added more, etc. to it. It's healthy, too!

Culver & DiSanto Family Cookbook

Fresh Green-Bean Salad With Basil and Tomatoes

From: Helen Jelamono

1-1/2 Lbs. Fresh Green Beans
1 Tbsp. Sugar
1 Tbsp. and
1 teaspoon Salt (4 teaspoons total)
1 recipe Garlic-Basil Dressing (recipe follows)
5 firm, ripe tomatoes, sliced (use whole grape tomatoes)
4 Sprigs Fresh Basil, for garnish

Leave the pointed tips on the green beans, but snap off the stem tips (the end that was attached to the plant.) Wash. Bring large pot of water to a boil. Add the sugar and 1 tbsp. salt. Drop in the green beans and cook until crisp tender, about 6 to 7 minutes. Drain the beans and plunge them into ice water to stop cooking. Drain well and refrigerate. When ready to serve, toss the green beans with 1/3 cup of the dressing in a large mixing bowl. Taste and add more dressing or salt if needed. Pile the beans high in the center of a large white platter. Arrange tomato slices overlapping around the edge. Sprinkle the tomato slices with salt and drizzle 3 tablespoons of the dressing on top of them. Garnish with basil sprigs. Serve immediately. Serves 8.

Garlic-Basil Dressing:

1 clove garlic, peeled. (I use 1/4 tsp. dried minced garlic)
1 shallot, trimmed and peeled. (I use dried minced onion)
1/8 teaspoon freshly ground Black Pepper
2 Tablespoons Dijon Mustard
1 Tbsp. Sugar
1/4 cup Canola, corn or vegetable oil
2 Tablespoons Red Wine Vinegar
1 teaspoon Salt
15 Fresh Basil Leaves

I put the garlic, onion, black pepper, salt, Dijon mustard, sugar, and vinegar in a blender. Slowly drizzle in the oil, and add the basil leaves and blend.

Culver & DiSanto Family Cookbook

Potato Salad

2 pounds russet potatoes, chopped about 1/2-inch thick
1 cup mayonnaise
4 teaspoons sweet pickle relish
4 teaspoons sugar
2 teaspoons minced white onion
2 teaspoons prepared mustard
1 teaspoon vinegar
1 teaspoon minced celery
1 teaspoon diced pimentos
1/2 teaspoon shredded carrot
1/4 teaspoon dried parsley
1/4 teaspoon pepper
dash salt

Lightly peel the potatoes (you don't have to get all of the skin off) then chop them into bite-size pieces and boil in 6 cups of boiling, salted water for 7-10 minutes. The potato chunks should be tender, yet slightly tough in the middle when done. Drain and rinse potatoes with cold water. In a medium bowl, combine remaining ingredients and whisk until smooth. Poured drained potatoes into a large bowl. Pour the dressing over the potatoes and mix until well-combined. Cover and chill for at least 4 hours. Overnight is best. Makes 6 cups (about 8 servings).

German Potato Salad

1 lb. bacon, chopped
1 tablespoon flour
1/4 cup of sugar
1/3 cup of white vinegar
2/3 cup of hot water
2 pounds of white potatoes, boiled for 25 minutes, covered until just tender
8 to 10 green onions, finely chopped (1 cup)
1/2 teaspoon of salt
1/8 teaspoon ground black pepper

In a non-stick skillet cook bacon over low heat, stirring constantly for about 8 minutes or until crispy. Add flour and stir for about one minute. Combine sugar, vinegar, and hot water and add to bacon mixture. Cook, stirring constantly, until sauce thickens. Drain potatoes well, cool, peel and slice. Add to the sauce along with the onion, salt and pepper. Serve warm or chilled.

Culver & DiSanto Family Cookbook

Curried Chicken Salad

From: Susan (Culver) Darrin

2 lbs. chicken cutlets
1 13-oz. can chicken broth and 1 can water
Top of one celery stalk
1 bay leaf
1 Tbsp. salt and a few peppercorns

Simmer the chicken cutlets in the broth and water mixture with the other ingredients for 25 minutes. Drain and reserve the stock for another use. Allowing the chicken to cool. Pull or shred the chicken.

Combine:

1/2 of a 9-oz. bottle of chutney, roughly chopped
1/2 small onion, finely chopped
2 stalks of celery, chopped
1/2 tsp. salt

Mix and add to above

1 3/4 cups low fat Hellmann's mayonnaise
3 Tbsp. curry powder
2 Tbsp. parsley, chopped
1 tsp. soy sauce

Add: one can drained sliced water chestnuts and 3 or more thinly sliced scallions with ends. Serve over crisp greens.

This recipe can be more finely chopped and used in pastry cups for a delicious hors D'oeuvre. And it can be made days ahead of time.

Broccoli Salad

2 bunches of broccoli cut into bite sized pieces
1 red onion sliced
1 1/2 cups cheddar cheese, shredded
1 lb. bacon fried crisp, drained and crumbled

Add ingredients to a bowl and toss with: 3 tbsp vinegar, 1 cup mayonnaise, and 1/2 cup sugar.

Culver & DiSanto Family Cookbook

Hard Rock Cafe® Cole Slaw

Source: Top Secret Recipes

1 1/3 cups mayonnaise
3 tablespoons white vinegar
2 tablespoons plus 2 teaspoons granulated sugar
2 tablespoons milk
Dash salt
8 cups chopped cabbage (1 head)
1/2 cup shredded carrot

Combine all ingredients except the cabbage and carrots in a large bowl and blend until smooth with an electric mixer. Add cabbage and carrots and toss well. Cover and chill overnight in the refrigerator. The flavors fully develop after 24 to 48 hours. Serves 6 to 8 as a side dish.

Zucchini Slaw

6 medium zucchini, grated (1 1/2 lbs)
2 teaspoons salt
1 large carrot, grated
1 sweet red pepper, julienned
1 red onion, thinly sliced
1 stalk celery, julienned
2 tablespoons each chopped fresh dill and parsley

Dressing:

3/4 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons red wine vinegar
1 tablespoon olive oil
1 tablespoon honey
1 teaspoon horseradish
1/4 teaspoon pepper

Combine zucchini and salt; toss well. Place in colander; let stand for 30 minutes. Rinse under cold water; drain and squeeze out excess moisture. Place zucchini in bowl and add carrot, red pepper, onion and celery; toss well. Sprinkle with parsley and dill. Combine mayonnaise, mustard, vinegar, oil, honey, horseradish and pepper; stir into zucchini mixture. Taste and adjust seasoning if necessary.

Culver & DiSanto Family Cookbook

Crunchy Carrot Coleslaw

From: Aunt Janice Culver

1/3 cup orange juice
1 tsp. salt
1/4 cup cider vinegar
4 cups shredded cabbage
2 Tbsp. sugar
2 - 3 cups shredded carrots
1 Tbsp. vegetable oil
2 Tbsp. Dijon mustard

In large bowl, whisk first 6 ingredients until blended. Add carrots and cabbage, toss well. Refrigerate for 4 hours, stir before serving. Makes a lot!

Marinated Avocado, Mushroom Salad

Source: DiSanto Family Cookbook

1 medium avocado, sliced
1 cup fresh mushrooms
2 thin slices onion
1/4 sup salad oil
1/4 cup dry white wine
2 Tbsp. vinegar
1/2 tsp. sugar
1/4 tsp. salt
1/4 tsp. basil

Pour marinade over the sliced avocado, mushrooms, and onion. Let marinade overnight. 4 servings.

Culver & DiSanto Family Cookbook

Mac Salad

2 cups macaroni
1 small onion, chopped
1 green bell pepper, chopped
1 carrot, grated
1/4 cup mayonnaise
1/4 cup ranch-style salad dressing

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Rinse with cold water and place in large bowl. Add onion, pepper and carrot to bowl with pasta. Toss with mayonnaise and ranch-style dressing. Adjust mayonnaise and dressing to taste. Serve.

Tuna Mac Salad

1 pound elbow macaroni
Salt
1 2 1/4-ounce can of white tuna in spring water
3 stalks fresh celery
1/2 cup mayonnaise
1 teaspoon black pepper

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Rinse with cold water and place in large bowl. Add celery and pepper to bowl with pasta. Toss with mayonnaise, tuna, and a little salt to taste.

Spaghetti Salad

Source: DiSanto Family Cookbook From: Aunt Lu

1 lb. string spaghetti
2 tomatoes, diced
2 carrots, sliced thin
1 cucumber, diced
1 bottle Viva Italian Dressing
1 green pepper, diced small
1 jar McCormick Salad Supreme seasoning

Mix all together and refrigerate over night.

Culver & DiSanto Family Cookbook

Tortellini Pasta Salad

Source: Andi Drahms From: Nana Sylvia DiSanto

Tortellini
Ripe olives
Green olives
Artichokes
Red onion
Red roasted pepper
Mushrooms
Oil
Vinegar
Lemon juice

Cook tortellini according to directions and drain. Cut up ingredients and combine everything into a salad bowl, tossed with enough oil, vinegar, and lemon juice to coat.

Shrimp and Bow Tie Pasta Salad

1 - 12 oz. box bow tie pasta, cooked al dente
1 pound small shrimp, cooked and peeled
1 - 14 oz. can black olives, halved
1 cucumber, peeled, seeded and sliced
1/2 cup cherry tomatoes, chopped
1/4 cup pecans, chopped
1/4 cup Parmesan cheese
1/3 cup red wine vinegar
1/3 cup olive oil
2 cloves garlic, minced
1 tsp. spicy mustard
Salt and pepper to taste

Combine first 6 ingredients in a large bowl. Combine last 6 ingredients in a cruet and shake well. Pour over pasta and vegetables and toss. Serve chilled.

Culver & DiSanto Family Cookbook

Bow Tie Pasta with Tomatoes and Artichoke Hearts

From: Jef and Leona Lauster

12 oz. box cooked bow tie pasta (don't overcook)
1 container halved grape or cherry tomatoes
1/3 cup thinly sliced fresh basil (or a few shakes dried basil)
1 can sliced black olives (Medium-sized can)
2 small jars marinated artichoke hearts, cut into halves or fourths
Salt
Fresh ground black, and crushed red pepper to taste
(we use just shy of 1/2 tsp. of the red stuff)
2 cloves minced garlic
2 Tbsp. extra-virgin olive oil
Few shakes of red wine vinegar
Some juice from the jar of artichoke hearts, if desired

Combine everything in a large bowl and toss well to mix.

Shrimp Avocado Pasta Salad

1 and 1/2 pounds shrimp, cooked
1 pound Rotini pasta, cooked
2 avocados, peeled, pitted and diced
1 pint cherry tomatoes, halved
1/4 cup green onions, chopped
1/3 cup olive oil
1/4 cup lime juice
1 tsp. Worcestershire sauce
2 cloves garlic, minced
1 tsp. dry mustard
Salt and pepper to taste

Combine shrimp, pasta, avocados, tomatoes and green onions in a bowl and toss. Combine olive oil, lime juice, Worcestershire sauce, garlic, dry mustard and salt and pepper in a cruet and shake well. Pour over salad and toss. Serve chilled.

Culver & DiSanto Family Cookbook

Kay Carroll's Nappa Cabbage Salad

From: Kay (DiSanto) Carroll

1 Large Nappa Cabbage
5 Diced Green Onions
3 package Ramen Noodles
1/2 cup sesame seeds
1/2 cup butter / oleo
Slivered almonds

Dressing :

1 cup Salad oil
2 Tbsp. soy sauce
1 cup Sugar
1/2 cup Vinegar

Cut off bottom of cabbage and cut leaves lengthwise; then cut across one inch and chill. Melt butter and break noodles; toast noodles, sesame seeds and almonds in butter, cool.

Blend together dressing ingredients, add to cabbage and noodle mixture just before serving.

Overnight Salad

Source: Angela Petrus From: Kim Culver

1 lb. Fresh Spinach, washed dried and torn from stems in bite size bites
1 pkg. frozen peas
6 hard-boiled eggs
1 cup mayonnaise
1 lb. cooked crumbled bacon
4 green onions sliced
2 oz. grated Swiss cheese
1 cup Miracle Whip salad Dressing

Layer salad in a 9" x 13" dish in following order: Bite sized torn and cleaned spinach leaves, fried crumbled bacon, frozen peas, sliced green onions, sliced eggs. Cover with a mixture of the Mayonnaise and Miracle whip. Top with the grated Swiss cheese and refrigerate overnight. Serves 12.

Culver & DiSanto Family Cookbook

Applebee's Chicken Oriental Salad

Source: Top Secret Recipes From: Kim Culver

Crisp Oriental greens topped with chunks of crunchy Chicken Fingers, toasted almonds & crispy rice noodles tossed in a light Oriental vinaigrette.

1 egg
1/2 cup milk
1/2 cup flour
1/2 cup corn flake crumbs
1 teaspoon salt
1/4 teaspoon pepper
1 boneless, skinless chicken breast half
2-4 cups vegetable oil (for frying)
3 cups chopped romaine lettuce
1 cup red cabbage
1 cup Napa cabbage
1/2 carrot, julienned or shredded
1 green onion, chopped
1 tablespoon sliced almonds
1/3 cup chow mien noodles

Oriental Dressing:

3 tablespoons honey
1 1/2 tablespoons rice wine vinegar
1/4 cup mayonnaise
1 teaspoon Grey Poupon Dijon mustard
1/8 teaspoon sesame oil

Preheat oil in deep fryer or deep pan over medium heat. You want the temperature of the oil to be around 350 degrees. Blend together all ingredients for dressing in a small bowl with an electric mixer. Put dressing in refrigerator to chill while you prepare the salad. In a small, shallow bowl beat egg, add milk, and mix well. In another bowl, combine flour with corn flake crumbs, salt and pepper. Cut chicken breast into 4 or 5 long strips. Dip each strip of chicken first into egg mixture then into the flour mixture, coating each piece completely. Fry each chicken finger for 5 minutes or until coating has darkened to brown. Prepare salad by tossing the chopped romaine with the chopped red cabbage, Napa cabbage, and carrots. Sprinkle sliced green onion on top of the lettuce. Sprinkle almonds over the salad, then the chow mien noodles. Cut the chicken into small bite-size chunks. Place the chicken onto the salad forming a pile in the middle. Serve with salad dressing on the side. Makes 1 dinner-size salad.

Culver & DiSanto Family Cookbook

Fresh Spinach Salad

From: Karen DiSanto

- 1 lb. fresh spinach
- 1 large red onion, sliced thin and separated into rings
- 4 hard-boiled eggs, chopped
- 1/2 lb. fresh mushrooms, sliced thin
- 1 lb. bacon, crisped and crumbled
- 1 can drained Mandarin oranges or 1 pt. fresh strawberries, hulled and sliced

Wash spinach; drain and dry thoroughly. Tear spinach into bite-size pieces. Arrange spinach and remaining ingredients in a large glass bowl. Serve with bacon dressing (recipe follows).

Bacon Dressing: On medium heat, cook mixture of 1/4 cup water, 1/2 cup sugar, and 1/4 cup apple cider vinegar until sugar dissolves. Remove from heat. Cool slightly and fold in 1 cup mayonnaise and 1 lb. bacon, cooked crisp and crumbled. Serve immediately or refrigerate until ready to serve and reheat in microwave.

Caesar Salad

- Shredded Romaine lettuce
- Croutons
- Romano Cheese
- Grilled Chicken, sliced (optional)
- Caesar dressing:
 - 6 Tbsp. olive oil
 - 2 cloves garlic
 - 1 tsp. Salt & 1/2 tsp. salt
 - 2 Tbsp. red wine vinegar
 - 1 Tbsp. lemon juice
 - 1/2 tsp. Worcestershire sauce
 - 1 tsp. dry mustard
 - 1 tsp. freshly ground pepper
 - 1 Tbsp. grated Parmesan cheese

Rip up Romaine lettuce and place in a bowl. Cover with croutons, grilled chicken, and Romano cheese. Make dressing: In a bowl crush 2 cloves of garlic with 1 tsp. salt. Put 6 Tbsp. olive oil in the bowl and beat with fork for about 1 minute. Add 2 Tbsp. red wine vinegar and 1 Tbsp. lemon juice and beat well with fork. Next add the Worcestershire sauce, dry mustard, 1/2 tsp. salt, pepper, and Parmesan cheese. Again beat until well blended.

Culver & DiSanto Family Cookbook

Ranch Taco Chicken Salad

1 lb. boneless skinless chicken breasts , cut into strips
1 Tbsp. oil
1 Tbsp. chili powder
1 pkg. (16 oz.) salad greens
1 bottle (8 oz.) Ranch Dressing
1 cup TACO Salsa
1 cup Shredded Cheddar Cheese
1/2 cup crushed tortilla chips

Cook chicken, oil and chili powder in large nonstick skillet on medium-high heat 8 minutes or until chicken is cooked through, stirring occasionally. Toss chicken mixture, greens, salsa, dressing and cheese in large bowl. Sprinkle with chips.

GOOD SEASONS® Italian Pizza Bowl Salad

1 envelope GOOD SEASONS Italian Salad Dressing Mix
1 loaf Italian bread , cut into 16 slices
1 pkg. (10 oz.) salad greens
1 cup sliced tomatoes
KRAFT Shredded Mozzarella Cheese
Sliced mushrooms
Pepperoni or salami slices

Prepare salad dressing mix as directed on envelope. Brush 1 tablespoon dressing on each bread slice with about 1 Tbsp. dressing. Place greens and tomatoes in bowl. Add with remaining dressing; toss lightly. Spoon greens mixture over 2 bread slices for each serving. Top with remaining ingredients.

Culver & DiSanto Family Cookbook

Taco Salad

- 1 pound lean ground beef
- 1 tablespoon chili powder
- 1 head iceberg lettuce, chopped or shredded
- 1 bunch romaine lettuce, chopped
- 3 large tomatoes, diced
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 bunch green onions, chopped
- 1 (4 oz.) can jalapeno peppers or 3 to 4 fresh ones, finely chopped
- 1 (15 oz.) can red kidney beans, drained
- 1 (15 oz.) can garbanzo beans, drained
- 1 (12 oz.) bag shredded Cheddar cheese, divided
- 2 (14.5 oz.) bags corn tortilla chips, crushed
- 2 cups Miracle Whip
- 1 cup ketchup
- 1 (1.25 ounce) package taco seasoning mix

Brown the beef, drain, season with chili powder and set aside to cool. Prepare the dressing by whisking the Miracle Whip, ketchup and taco seasoning mix together in a small bowl. In a large bowl, combine iceberg lettuce, romaine lettuce, tomatoes, green pepper, red pepper, green onions, jalapeno peppers, kidney beans, garbanzo beans, half of the cheese, half of the crushed chips, dressing and cooled ground beef. Mix well, cover and refrigerate. Just before serving, top the salad with the other half of the cheese and crushed chips. Serve with whole chips on the side.

Arugala Salad with Balsamic Vinegar Dressing

- 3 garlic cloves, chopped
- 1 1/2 lbs. arugala
- 1 pint cherry tomatoes, halved
- 3 Tbsp. balsamic vinegar
- 1/2 cup olive oil
- 2 shallots, minced
- 1/4 tsp. salt

In small bowl or blender mix together garlic, balsamic vinegar, olive oil, shallots and salt. In large bowl add in arugala and tomatoes. Pour over dressing and serve.

Culver & DiSanto Family Cookbook

Picnic Fruit Salad

2 medium Cans of pineapple tidbits
6 oz. Can or orange juice, frozen
1 pkg. Instant lemon pudding
3 Bananas, sliced
1 can Pears, 2 1/2 lb.
2 1/2 lb. Can of apricots, chopped
2 1/2 lb. Can of peaches, chopped
1 can Mandarin oranges, drained

Drain pineapple and dissolve orange juice in the juice from the cans of pineapple. Mix in juice, instant pudding, sliced bananas, pears, apricots and peaches. Add drained oranges and pineapple. Mix and let stand for 24 hours in refrigerator.

Make-Ahead Fruit Salad

2 kiwifruit, peeled and cut into chunks
1 apple, cored and cut into chunks
1/4 cup sugar
1 cored pineapple, cut into chunks
1 cup pineapple juice
1 Tbsp. lemon juice
2 Tbsp. cornstarch

Mix sugar and cornstarch in a 1 quart bowl. Stir in pineapple juice. Microwave on high 2 1/2 to 4 minutes, stirring occasionally, until thick and clear. Chill. Stir lemon juice into sauce and mix with cut-up fruits. Refrigerate until ready to serve.

Watergate Salad

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 pkg. pasticcio Instant Pudding
8 oz. carton Cool Whip
1 large can crushed pineapple with juice
1 cup miniature marshmallows
Nuts

Mix together and chill.

This is Kris's favorite salad and I left it out the first time around - how rude!

Culver & DiSanto Family Cookbook

April's Pineapple-Cheese Salad

Source: April Culver From: Grandma Loretta Culver

Non Diet Version:

2 lbs. 4% cottage cheese
1 can sweetened pineapple, crushed in natural syrup, well drained
1 pkg. orange Jell-O
Dollop of Cool Whip

Diet Version:

2 lbs. nonfat cottage cheese
1 can pineapple, crushed in natural syrup, well drained
1 pkg. no-sugar orange Jell-O
Dollop of nonfat Cool Whip

Mix together and enjoy!

This is luscious. We have it for dessert too!

Pear Pecan Salad

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 2 1/2 can pears
1 3-oz. lemon gelatin
1 8-oz. pkg. cream cheese
1 cup chopped pecans
1 cup whipping cream

Drain juice from pears, reserving 1 cup liquid. Bring juice to a boil, add gelatin, and stir until dissolved. Chill until partially set. Blend pears and cream cheese in blender until creamy. Stir in gelatin mixture and add pecans. Fold in whipping cream. Pour into a mold or bowl and let set in fridge.

This is another salad I love for brunch.

Culver & DiSanto Family Cookbook

Waldorf Salad

Source: DiSanto Family Cookbook

4 medium apples, cored & chopped (3 cups)
1/2 cup chopped walnuts
1/4 cup chopped celery
1/2 cup red grapes, halved
1/2 cup mayonnaise
1 Tbsp. sugar
1/2 tsp. lemon juice
1/2 cup whipping cream

Combine apples, walnuts, celery, and grapes and put in a romaine lettuce-lined salad bowl. Chill. Combine mayonnaise, sugar, and lemon juice. Whip cream to soft peaks and fold into mayo mix. Fold into fruit. Sprinkle lightly with nutmeg. Serves 6.

Cranberry Cheese Freeze

From: Nana Sylvia DiSanto

2 pkgs. Cream cheese softened (3 oz)
2 Tbsp. mayonnaise
2 Tbsp. sugar
1 can whole cranberry sauce
1 can crushed pineapple, small and partially drained
1 cup chopped nuts
1 cup heavy cream, whipped

Combine cream cheese, mayo and sugar; blend well. Stir in cranberry sauce, pineapple and nuts. Fold in whipped cream and place in an oblong freezer proof serving dish. Freeze until ready to serve. Remove from freezer 10-15 minutes before serving for easier cutting. Serve frozen.

A Kimmy favorite!

Culver & DiSanto Family Cookbook

Mom's Citrus Heart

Source: DiSanto Family Cookbook

- 1 envelope unflavored gelatin
- 1 1/2 cups fresh orange juice
- 1/4 cup sugar
- 1/4 tsp. salt
- 3 Tbsp. lemon juice
- 1 cup sliced bananas
- 1/2 cup chopped nuts
- 1 cup fresh orange chunks (2 oranges)

Blend gelatin, sugar, and salt in a saucepan. Add orange juice and stir over medium heat until gelatin and sugar are dissolved. Remove from heat and add lemon juice. Chill to unbeaten egg white consistency. Beat until light and fluffy and twice the size. Fold in fruit and pour into a mold with a hold in the center. Chill overnight or a few hours. Unmold and put cool whip in the center of the ring.

This was a recipe of Grandma DiSanto's. She always made it for the holidays. It was one of my favorites.

Seven-Layer Salad

Source: DiSanto Family Cookbook

- 1 head lettuce, broken in small pieces
- 1/2 cup chopped green pepper
- 1 onion, diced
- 1 pkg. frozen peas, do not thaw
- 2 cups mayonnaise
- 2 Tbsp. sugar
- 4 oz. grated cheddar cheese
- 8 slices bacon
- (can use 1/2 cup chopped celery if you wish)

In a 9" x 13" dish, tear lettuce for first layer. Add all the rest in layers over lettuce. Spread with mayonnaise. Sprinkle with sugar, and then with cheese. Cover with bacon. Cover tightly and refrigerate overnight.

Culver & DiSanto Family Cookbook

Duck and Orange Salad

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

3 3/4 cup simmered duck meat
6 small naval oranges, peeled and free of membranes
18 ripe olives, sliced
2 small red onions, thinly sliced
Salt
Rosemary

Combine duck meat, cut into rather large dice, with sections of six small navel oranges, olives, and thinly sliced onions. Sprinkle mixture lightly with salt and add a generous pinch of rosemary. Chill for one hour.

Line a large salad bowl with leaves of romaine and chicory (or your favorite salad greens) and put the duck and orange mixture on top. Toss the salad lightly with French dressing made with lemon juice. Garnish with slivered, toasted almonds.

French Dressing: to 1/2 cup lemon juice add 3/4 tsp. salt and 1/4 tsp. pepper. Stir well with a fork and add 1 1/2 cup olive oil. Beat dressing with a fork until it thickens.

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Dressings

French Dressing

Source: Ned Roaster From: Nana Sylvia DiSanto

1 cup oil
1 cup vinegar
1 cup ketchup
1/2 - 3/4 sugar
1 tsp. paprika
1 tsp. dry mustard
1/4 cup lemon juice

Mix all ingredients together and serve with favorite salad.

Poppy Seed and Mustard Dressing

Source: DiSanto Family Cookbook

Great with spinach. It is a sweet-sour dressing.

1/4 cup honey
2 Tbsp. prepared mustard
1/4 cup cider vinegar
2 Tbsp. poppy seeds
4 tsp. grated onion
1/4 tsp. salt

Blend all the above until mixed. Add while beating, 2/3 cup oil; continue beating until thick.

Mom's Salad Dressing

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

This was one of Mama and Papa's favorite dressings.

3/4 qt. mayonnaise
1 bottle creamy French dressing
2 cloves garlic, minced
1 medium can Parmesan cheese
About 2 Tbsp. anchovy paste

Mix together and let sit in the fridge overnight.

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Sweet-Sour Dressing (Spinach)

Source: DiSanto Family Cookbook

6 slices bacon
2 tsp. flour
1/2 cup chopped onion
1/2 tsp. salt
4 tsp. sugar
1/4 cup vinegar
1/3 cup water.

Cook bacon until crisp and crumble it. In same skillet, cook onion in reserved drippings until tender, not brown. Blend in flour, sugar and salt. Add water and vinegar. Cook until thickened. Use with spinach.

Bacon Dressing

From: Karen DiSanto

1/4 cup water
1/2 cup sugar
1/4 cup apple cider vinegar
1 cup mayonnaise
1 lb. bacon, cooked crisp and crumbled

On medium heat, cook mixture of 1/4 cup water, 1/2 cup sugar, and 1/4 cup apple cider vinegar until sugar dissolves. Remove from heat. Cool slightly and fold in 1 cup mayonnaise and bacon. Serve immediately or refrigerate until ready to serve and reheat in microwave.

Kraft Catalina Salad Dressing

1 cup sugar
2 Teaspoon salt
dash paprika
1/2 Teaspoon chili powder
1/2 Teaspoon celery seed
1/2 Teaspoon dry mustard
grated onion to taste
1/2 cup vinegar
2/3 cup ketchup
1 cup vegetable oil

Place all ingredients into blender and mix. Store in jar in refrigerator.

Culver & DiSanto Family Cookbook

Caesar Salad Dressing

Source: DiSanto Family Cookbook

6 Tbsp. olive oil
2 cloves garlic
1 tsp. salt
2 Tbsp. red wine vinegar
1 Tbsp. lemon juice
1/2 tsp. Worcestershire sauce
1/2 tsp. salt
1 tsp. dry mustard
1 tsp. freshly ground pepper
1 Tbsp. grated Parmesan cheese

In a bowl crush 2 cloves of garlic with 1 tsp. salt. Put 6 tbsp. olive oil in the bowl and beat with fork for about 1 minute. Add 2 Tbsp. red wine vinegar and 1 Tbsp. lemon juice and beat well with fork. Next add the Worcestershire sauce, dry mustard, 1/2 tsp salt, pepper, and Parmesan cheese. Again beat until well blended.

We got this recipe from gourmet.

Outback Steakhouse Caesar Salad Dressing Clone

Source: Top Secret Recipes

1 cup mayonnaise
1/4 cup egg substitute
1/4 cup grated Parmesan cheese
2 tablespoons water
2 tablespoons olive oil
1 1/2 tablespoons lemon juice
1 tablespoon anchovy paste
2 cloves garlic, pressed
2 teaspoons sugar
1/2 teaspoon coarse ground pepper
1/4 teaspoon salt
1/4 teaspoon dried parsley flakes, crushed fine

Combine all ingredients in a medium bowl. Use an electric mixer to beat ingredients for about 1 minute. Cover bowl and chill for several hours so that flavors can develop.

Culver & DiSanto Family Cookbook

Olive Garden's Italian Dressing Clone

Source: Top Secret Recipes

1/2 cup Mayonnaise
1/3 cup White Vinegar
1 tsp. Vegetable Oil
2 Tbsp. Corn Syrup
2 Tbsp. Parmesan Cheese
2 Tbsp. Romano Cheese
1/4 tsp. Garlic Salt - or one clove garlic minced
1/2 tsp. Italian Seasoning
1/2 tsp. Parsley Flakes
1 Tbsp. Lemon Juice

Mix all ingredients in a blender until well mixed. If this is a little to tart for your own personal tastes please add a little extra sugar.

Good Seasons Italian Salad Dressing Mix Clone

Source: Top Secret Recipes

1 teaspoon carrot, grated and chopped
1 teaspoon red bell pepper, finely minced
3/4 teaspoon McCormick lemon pepper
1/8 teaspoon dried parsley flakes
1 teaspoon salt
1/4 teaspoon garlic powder
1/8 teaspoon onion powder
2 teaspoons sugar
1/8 teaspoon pepper
2 teaspoons dry pectin
pinch ground oregano

Place the carrot and bell pepper on a baking pan in the oven set on 250 degrees for 45-60 minutes, or until all of the small pieces are completely dry, but not browned. Combine the dried carrot and bell pepper with the other ingredients in a small bowl. Mix can be stored in a sealed container indefinitely until needed. When ready to use, pour 1/4 cup of vinegar into a cruet or jar. Add 3 tablespoons of water, then the dressing mix. Seal and shake vigorously. Add 1/2 cup of oil and shake until well-blended.

Culver & DiSanto Family Cookbook

Kraft Thousand Island Dressing Clone

Source: Top Secret Recipes

1/2 cup mayonnaise
2 tablespoons ketchup
1 tablespoon white vinegar
2 teaspoons sugar
2 teaspoons sweet pickle relish
1 teaspoon finely minced white onion
1/8 teaspoon salt
dash of black pepper

Combine all of the ingredients in a small bowl. Stir well. Place dressing in a covered container and refrigerate for several hours, stirring occasionally, so that the sugar dissolves and the flavors blend.

Outback Steakhouse Bleu Cheese Dressing Clone

Source: Top Secret Recipes

1 cup mayonnaise
2 tablespoons buttermilk
1 tablespoon crumbled bleu cheese
1/8 teaspoon coarse ground black pepper
1/8 teaspoon onion powder
1/8 teaspoon garlic powder

Mix all ingredients together by hand in a small bowl until smooth. Cover and chill for 30 minutes before serving.

Outback Steakhouse Ranch Salad Dressing Clone

Source: Top Secret Recipes

1 teaspoon Hidden Valley Ranch salad dressing mix (buttermilk recipe)
1 cup mayonnaise
1/2 cup buttermilk
1/4 teaspoon coarse grind black pepper
1/8 teaspoon paprika
1/8 teaspoon garlic powder

Combine all ingredients in a medium bowl. Mix well. Cover bowl and chill dressing for at least 30 minutes before serving.

Culver & DiSanto Family Cookbook

Parmesan Peppercorn Dressing

2 tablespoons finely chopped shallots
2 tablespoons vinegar
1 1/4 cup mayonnaise
1/4 teaspoon salt
1/2 teaspoon garlic powder
1/4 cup sour cream
1 tablespoon lemon juice
1/4 cup Half & Half
3/4 teaspoon Worcestershire sauce
1 1/2 teaspoon finely ground pepper
2 1/2 teaspoons cracked peppercorns
1/4 cup freshly grated Parmesan cheese

Combine all ingredients and refrigerate at least 24 hours before using on your favorite salad.

Culver & DiSanto Family Cookbook

Other Salad Stuff

Bread Bowls

2 1/4 to 3 1/4 cups all-purpose flour
1 package active dry yeast
1/4 tsp. salt
1 cup warm water (not hot!)
2 Tbsp. cooking oil

In a large mixing bowl combine 1 1/4 cups flour, yeast, and salt. Add water and oil. Beat with an electric mixer on low speed for 30 seconds, scraping bowl. Beat on high speed for 3 minutes. Stir in as much of the remaining flour as you can. Turn out onto a lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Divide in half. Cover and let rest for 10 minutes.

Shape dough into a 10-inch square, then cut into four triangles. Drape triangles over well-greased, inverted 10-oz. bowls or custard cups. Let them rise in a warm place until almost double the size (30 to 40 minutes). Place cups on a shallow baking pan and bake for 15 minutes or until a deep golden brown. Let cool and fill with your favorite salad or soup.

Homemade Croutons

2 cups 1- to 1 1/2-inch cubes of French or Italian Bread (about 2 oz.)
1 Tbsp. cooking oil
1 Tbsp. margarine or butter
2 large cloves garlic, minced
1 tsp. dried seasoning, crushed
(such as Italian herbs, Greek seasoning, or desired spice blend)

Place bread cubes in a bowl. In a large skillet heat oil and margarine or butter over medium-low heat. Add garlic and desired seasonings. Cook and stir 30 seconds. Drizzle over bread cubes, tossing well to coat. Pour cubes into skillet. Cook stirring occasionally over medium-low heat for 6 to 8 minutes or until cubes are lightly brown and crisp. Remove from the pan. Drain on paper towels. Store tightly covered for up to one week. Makes about 2 cups.

Culver & DiSanto Family Cookbook

Soups

Clark's Clam Chowder

From: Clark Culver

1/2 lb. salt pork (optional)
4 medium onions, diced
4 stalks celery, diced
2 green peppers, diced
12 medium red scrubbed potatoes, diced
4 cans chopped clams with juice
2-4 bay leaves
2 cans whole baby clams
1 tsp. thyme
Salt
Pepper
6 Tbsp. butter or olive oil
6 Tbsp. flour
2 pints half and half
Red pepper to taste (He likes zippy)

Fry salt pork (if you want it included) until done. Remove and drain. Add diced veggies in the hot fat (if pork is not used, fry in butter or olive oil till tender). Add potatoes and cook until potatoes soften, about an hour. Add half and half gradually and season with spices and bay leaves. Melt butter and add flour to make a roux to thicken the soup. Blend into the chowder and cook till it thickens.

This is our Christmas Eve traditional dinner with homemade bread to dunk and antipasto.

Culver & DiSanto Family Cookbook

Shrimp Chowder

Source: DiSanto Family Cookbook From: Ralph Jelomono

3 Tbsp. oil
1 large onion, chopped
2 cups raw potatoes, cubed
1 1/2 tsp. seasoning salt
1/4 tsp. crushed red pepper
Water
3 medium flounder fillets (I use white fish)
1/2 lbs. raw shrimp
2 cloves garlic, minced
2 large tomatoes, cut in eighths
1/2 tsp. chili powder
2 tsp. salt
Few drops Tabasco
1 1/4 cups milk
1/4 cups cream cheese (2 oz.)
1 12-ounce can whole kernel corn

Sauté garlic and onion in oil until golden. Add tomatoes, potatoes, chili pepper, seasoned salt, 1 1/2 tsp. salt, red pepper, Tabasco, 3 cups water, 1 cups milk; stir occasionally while bringing to a boil, then simmer, covered 20 minutes. Meanwhile, in a 1 1/2 cup water and 1/2 tsp. salt, simmer fish for 6 minutes or until fork tender but still moist. Also, beat cream cheese with 1/4 cup milk until very smooth. Stir cream cheese mixture into soup; then add shrimp, corn, and fish, broken into pieces. Simmer on medium heat for 5 minutes. Serves 6.

Culver & DiSanto Family Cookbook

Sherried Crab Bisque

Source: DiSanto Family Cookbook

- 1/4 cup butter or margarine
- 1/4 cup all-purpose flour
- 4 cups milk
- 1 cup light cream
- 1 Tbsp. Worcestershire sauce
- 2 tsp. grated onion
- 1/4 tsp. ground mace
- 1 1/4 cups fresh crab meat, rinsed, flaked, and cartilage removed
OR 16-ounce package frozen crabmeat, thawed, drained, flaked, and
cartilage removed
- 3 hard-cooked egg yolks, crumbled
- 6 Tbsp. dry sherry

In a 10-inch oven-going skillet melt butter or margarine. Add milk and cream, stirring constantly until smooth. Add Worcestershire sauce, onion, 2 tbsp. salt, 4 tsp. pepper, and mace; cook and stir until bubbly. Add crab meat and heat through. To serve, place 1/8 of the egg yolk and 1 tbsp sherry in each bowl of soup. Makes 6 servings.

Culver & DiSanto Family Cookbook

April's Egg Drop Soup

From: April Culver

1 egg, beaten
1 qt. chicken stock (1 can broth)
3 Tbsp. cornstarch mixed with 2 tbsp. water
3/4 tsp. salt
3/4 tsp sugar
1 small onion or scallions

Bring stock to boiling point. Thicken with cornstarch. Turn off flame and add egg, stirring constantly. Add scallions or onions.

If you like the Chinese Fried Noodles in your soup, try this (optional):

Cook a thick pasta, like linguine. Drain well. Cut up into 1-inch pieces and fry in oil. They should float when finished. Pat dry with paper towels. Put them in your egg drop soup. (From: Erin Culver)

“La Madeline” Tomato Basil Soup

Source: Top Secret Recipes From: Erin Culver

4 cups (8 to 10) tomatoes, peeled, cored and chopped,
or 4 cups canned whole tomatoes, crushed**
4 cups tomato juice and part vegetable or chicken stock
12 to 14 washed fresh basil leaves
1 cups heavy cream
1/4 pound sweet, unsalted butter
Salt to taste
1/4 tsp. cracked black pepper

**I just buy crushed tomatoes (It cuts out using the blender).

Combine tomatoes, juice/and or stock in saucepan. Simmer 30 minutes. Puree, along with the basil leaves, in small batches, in blender, food processor (or better yet, one of those handy hand-held food blenders, right in the cooking pan). Return to saucepan and add cream and butter, while stirring over low heat. Garnish with basil leaves and serve with your favorite bread for dipping.

The first time I ever had this soup was with Uncle Bob Carroll in Virginia. La Madeline's is a great restaurant in that area that serves a tomato basil soup that is to die for! It's very rich though, so make sure you have lots of bread for dipping, because it's the only way to eat it. I've made this for many people and they all love it and make themselves now!

Culver & DiSanto Family Cookbook

Brad's Tortilla Soup

From: Brad Lauster

8 corn tortillas
1 can tomato sauce (15 oz cans)
4 cans chicken or vegetable broth (15 oz cans)
1/2 teaspoon garlic powder
1/2 teaspoon cumin
1/2 teaspoon black pepper
1/2 teaspoon onion powder
3 ancho chilies
1 poblano chili (if you can find them)

For garnish:

1 wheel, about 15 oz., Farmer's cheese (or Muenster)
1 avocado

Cut the tortillas into short strips about 1/2 inch wide. De-seed the chilies and cut into strips. Combine the tomato sauce, broth, garlic powder, cumin, black pepper, onion powder and chilies. Cook at a light boil for at least 20 minutes - longer is ok. Use a deep fryer (or pan fry in vegetable oil) to fry the tortilla slices until crispy. When done, keep in a paper towel. Cut the cheese into 1/2 inch cubes. Cut the avocado into 1/2 cubes.

To serve, add some cheese and avocado cubes to the bowl. Ladle on the soup. I usually ladle in some of the fresh chili too, but not the dried. Pile in some tortilla strips and eat up! If necessary, repeat from, add more cheese and avocado.

Busy Day Soup

Source: DiSanto Family Cookbook

5 cups boiling water
1 envelope onion soup mix
1 16-ounce package frozen mixed vegetables
1 cup uncooked macaroni
1 lb. ground beef
1 16-ounce can tomatoes
1 Tbsp. parsley flakes

Add crumbled ground beef to boiling water and boil for 5 minutes. Skim off foam when it starts to boil. Add remaining ingredients and cook about 20 minutes or until macaroni is tender.

This is a Luella recipe. She said they really liked this soup and it's easy to make.

Culver & DiSanto Family Cookbook

Clark's Chicken/Turkey Soup

From: Clark Culver

Carrot
Onion
Celery and leaves
Zucchini
Corn

Put in 5 or six chicken bouillon cubes for added flavor

1 Tbsp. Poultry Seasoning

1 tsp. Pepper

Boil the chicken/turkey carcass till meat comes off (de-bone small bones from the carcass) and reserve the broth remove bones. Add sliced veggies of choice. Simmer until veggies are tender. Add cooked noodles.

Turkey Soup

Source: Nana Sylvia DiSanto

1 meaty turkey frame

5 qts. water

1 onion, quartered

4 tsp. salt

3 tomatoes, quartered or 1 large can tomatoes cut up

8 cups fresh vegetables (any kind of combination; sliced celery, carrots, onion, rutabaga, mushrooms, broccoli, and cauliflower)

1 tsp. dried thyme

1/2 tsp. dried oregano

1 recipe for home made noodles

Place turkey frame in large Dutch oven. Add water, onion, and salt. Cook covered for 1 1/2 hours. Remove turkey frame and cool. Remove meat from bones and then discard them. Remove onion from broth. Add turkey meat, mixed with fresh vegetables, tomatoes, thyme, and oregano. Bring to a boil, cover, and simmer for 45 minutes. Add homemade noodles and boil 15 minutes more. Makes 4 qts.

Culver & DiSanto Family Cookbook

Cheddar Cheese Soup

From: Kris (DiSanto) Scutella

1 small onion, chopped
1 medium stalk celery, chopped
2 tbsp margarine/butter
2 tbsp flour
1/4 tsp pepper
1/4 tsp dry mustard
1 can chicken broth
1 cup milk
2 cups shredded cheddar cheese
Paprika

Cover and simmer onions and celery in margarine in a 2 qt. saucepan until onion is tender, about 5 minutes. Stir in flour, pepper and mustard. Add chicken broth and milk. Heat to boiling over medium heat stirring constantly. Boil and stir 1 minute. Stir in cheese, heat over low heat stirring occasionally, just until cheese is melted. Sprinkle with paprika.

I made this soup the first time I ever cooked for Michael. Now it is Darian's favorite soup. She absolutely loves it.

Broccoli Cheese Soup

4 cups chicken broth
1 cup water
1 cup half & half
4 slices Kraft Cheddar Singles
1/2 cup all-purpose flour
1/2 teaspoon dried minced onion
1/4 teaspoon ground black pepper
4 cups broccoli florets (bite-size)

Garnish with 1/2 cup shredded cheddar cheese and 2 tsp. minced fresh parsley

Combine chicken broth, water, half & half, cheese, flour, onion and pepper in a large saucepan. Whisk to combine and to break up any lumps of flour, then turn heat to medium/high. Bring soup to a boil, then reduce heat to low. Add broccoli to soup and simmer for 15-20 minutes or until broccoli is tender but not soft. For each serving spoon one cup of soup into a bowl and garnish with a tablespoon of shredded cheese and a pinch of parsley. Makes 6 servings.

Culver & DiSanto Family Cookbook

Susan's Indian Mulligatawny

From: Susan (Culver) Darrin

2 Tbsp. oil
3/4 cup chopped of each: onion, carrot, celery, and apple
2/3 cup chopped green pepper
1/2 cup chopped turnip (you can buy frozen, cubed to avoid chopping...
this is a hard vegetable)
2 tsp. salt
1/2 tsp. crushed red pepper (use less if concerned about the hot spice)
1 1/4 tsp. curry powder

Heat oil in large saucepan. Add all the above. Cook , stirring frequently, until onions are almost tender. Makes 9 cups.

6 cups chicken stock
1 Tbsp. cornstarch
1/4 cup cold water
1 can tomato paste
2 cups shredded cooked chicken
1 1/2 cups pureed garbanzo beans (canned or cooked dried - both work,
but the latter is more work with little taste difference)
Some chopped parsley

Heat stock in a large pot when it reaches a boil make a smooth paste of the cornstarch and water. Add to stock, stirring constantly, until stock returns to a boil. Add the vegetable mixture and the remaining ingredients. Heat to serving temperature. Serve garnished with parsley

This is a great recipe to freeze and serve on a cold day.

Culver & DiSanto Family Cookbook

Vegetable Soup

Source: DiSanto Family Cookbook

1 soup bone
1 lbs. stew meat
3 qts. water
Salt
1 lbs. potatoes (3 medium-sized ones)
1 lb. green beans, cut
3 small carrots, cut up
3 medium onions, chopped (1 cup)
2 stalks celery, chopped
2 Tbsp. parsley
2 Tbsp. sugar
2 tsp. salt
1 1/2 tsp. M.G.
2 cans (28-ounce) crushed tomatoes
2 Tbsp oil
1/4 cup flour
1/4 cup onion, chopped
2 Tbsp. parsley

Place soup bone, stew meat, and 3 qts. water in a saucepan with a little salt. Simmer 1 1/2 hours. Remove foam as it forms on the top. Prepare potatoes, green beans, carrots, celery, and onions. Add parsley and simmer 1 1/2 hours more, and then add sugar, 2 tsp. salt, M.G., and simmer 3 minutes. Add crushed tomatoes. In a saucepan heat 2 Tbsp. oil. Blend in flour and add 1/4 cup onions, chopped, until browned. Gradually add 1 cup stock to flour mixture, then blend back into soup. Simmer 4-10 minutes. This is a very thick and rich soup.

Cabbage Soup

Source: DiSanto Family Cookbook

1 medium head cabbage
2 onions
4 potatoes
4 Tbsp. flour
3/4 cup diced ham
5 cups water
4 carrots
3 Tbsp. margarine
salt and pepper

In water boil cabbage, onions, carrots, and potatoes until tender. Drain vegetables retaining the broth. Shred all the vegetables into a bowl. Make a base by melting margarine in 3-qt. sauce pan, and add flour, stirring constantly until mixture is smooth. Stir in broth; bring to a boil; add vegetables and heat, but do not boil. Add ham to soup, and salt and pepper to taste.

Culver & DiSanto Family Cookbook

Weight Watchers Vegetable Soup

From: Erin Culver

2 garlic cloves, minced
3 cups broth (Vegetable, Chicken, or Beef)
2/3 cup sliced carrots
1/2 cup diced onion
1/2 cup green beans
1-1/2 cups diced green cabbage
1/2 cup diced zucchini
1 Tbsp. tomato paste
1/2 tsp. dried basil
1/4 tsp. dried oregano
1/4 tsp. salt

*I like to add a little zing to it sometimes by adding a couple drips of hot sauce.

Spray saucepan with nonstick cooking spray. Sauté carrots, onions, and garlic on low heat, about 5 minutes. Add broth, cabbage, beans, tomato paste, basil, oregano, and salt. Bring to a boil and then lower heat. Cover and simmer for about 15 minutes or until beans are tender. Stir in zucchini and heat another 3-4 minutes. Eat as much of this soup as you want! On the Weight Watchers Plan it is worth no points, meaning it is very healthy!

Very Healthy (0 points on your diet)! I used to make this one in college a lot with my friends.

Ham and Bean Soup

Source: DiSanto Family Cookbook

2 1/2 cups navy beans (16 oz.)
3 qts. water
1 1/2 cup chopped carrots
1 1/3 cups onion, chopped
1/4 tsp. pepper
1 3-lb. ham bone
1 cup chopped celery
1 1/4 cup potatoes, cubed
1/2 tsp. salt
3 dashes hot pepper sauce

Rinse beans several times. Place in a pot with ham bone and water. Bring to a boil and simmer 3-3 1/2 hours. Remove meat from bone. Add all vegetables and cook until tender.

Culver & DiSanto Family Cookbook

Erin's Guinness Stew

Source: Guinness From: Erin Culver

1-1/2 lbs. braising beef
1 Tbsp. oil
1 cup Guinness Stout Beer
(NOTE: the whole beer is not used. Don't waste, drink!)
1 Tbsp. flour
2 cups carrots
2 cups potatoes
2 onions, quartered
2 sticks celery
1 cup corn (frozen works well)
1 red pepper, sliced (optional - I leave out)
1 cup Green beans (optional)
1 cup beef stock
2 tbsp. tomato paste
1 tsp. Worcestershire sauce
1/2 tsp. oregano
Salt and pepper to taste

Preheat oven to 325 degrees. Cut beef into chunks and dredge in flour (I usually do this in a plastic zip-lock baggie). Heat oil in a large pan and fry beef for 3 minutes. Add onions, carrots and celery, and fry another three minutes.

Stir in beef stock, Guinness, tomato paste, and Worcestershire sauce, along with salt, pepper, and oregano. Add potatoes, corn, and any other ingredients you desire and transfer to an oven safe dish or pan. Cover and bake for 1 hour and 45 minutes. Add the sliced red pepper (if desired) and cook for another hour.

Or brown beef and layer ingredients in a slow cooker for 5-6 hours, for maximum tenderness! I would add a couple cups of broth to this one.
Serve with beer and bread!

A college favorite with friends...just make sure your friends don't drink all the ingredients for it. And during Halloween, you can bake in a hollowed out pumpkin! It's good!

Culver & DiSanto Family Cookbook

Brunswick Stew

4 - 6 chicken breasts
1 large white onion, chopped
2 cups celery, chopped
4 red potatoes, cubed
1 10-oz. package frozen butter beans
1 16-oz. package frozen white corn
1 15-oz. can diced tomatoes with juice
1/4 cup apple cider vinegar
2 Tbsp. brown sugar
1 Tbsp. Worcestershire sauce
1 tsp. granulated chicken bouillon
1 Tbsp. marjoram
A few dashes of hot sauce
Salt and pepper to taste

Place chicken, onion, celery and salt and pepper in a large stock pot, add enough water to cover chicken and boil until chicken is cooked through. Remove chicken from the pot and place on a plate to cool. Add corn, beans, potatoes, tomatoes, vinegar, sugar, marjoram, Worcestershire sauce, bouillon and hot sauce to the broth. After chicken is cooled, remove skin and discard and remove meat from the bones and add the meat to the broth. Simmer stew for a couple of hours before serving.

Connie's Stew

Source: DiSanto Family Cookbook

3 lbs. stew beef
Onion
8-10 carrots
1 large can tomatoes
1 small can tomato sauce
1/4 cup wine
2 Tbsp. tapioca

Chop vegetables and beef. Mix in a bowl: tomatoes, tomato sauce, tapioca, and wine. Pour over meat and vegetables. Cover and bake at 300 degrees for 4 hours. Do not remove cover during cooking.

Culver & DiSanto Family Cookbook

Baked French Onion Soup

Oven-safe soup bowls
3 tablespoons vegetable oil
6 medium white onions, sliced
8 cups beef broth (Swanson is best)
1 cup water
2 1/2 teaspoons salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
5 plain hamburger buns (or just use croutons)
10 slices provolone cheese
10 teaspoons shredded Parmesan cheese

Add 3 tablespoons oil to a large soup pot or saucepan over medium/high heat. Add the sliced onions and sauté for 20 minutes until the onions begin to soften and start to become translucent. You don't want them to brown. Add the beef broth, water, salt, garlic powder and black pepper to the pan and bring mixture to a boil. When soup begins to boil, reduce heat and simmer for 45 minutes.

To make the croutons cut off the top half of each top of the hamburger bun so that the bread is the same thickness as the bottom half of each bun. Throw the tops away. Now you should have 10 round pieces of bread -- 5 bottom buns, and 5 top buns with the tops cut off. Preheat oven to 325 degrees. Place the bread in the oven directly on the rack and bake for 15 to 20 minutes or until each piece is golden brown and crispy. Set these croutons aside until you need them.

When the soup is done, spoon about 1 cup into an oven-safe bowl. Float a crouton on top of the soup, then place a slice of provolone cheese on top of the crouton. Sprinkle 1/2 teaspoon of shredded Parmesan cheese over the provolone. Place the bowl into your oven set to high broil. Broil the soup for 5 to 6 minutes or until the cheese is melted and starting to brown (you may need to broil longer if you are making more than one bowl at a time). Sprinkle an additional 1/2 teaspoon of shredded Parmesan cheese over the top of the soup and serve. Repeat process to prepare remaining servings. Makes 10 servings.

Culver & DiSanto Family Cookbook

Sausage Soup

From: Aunt Janice Culver

1 - 8 inch piece of lo-fat smoked kielbasa sausage, cut into small pieces
2 cans fat free beef broth
1 can Del Monte Fresh Cut Tomatoes with garlic, basil & oregano
About 1 to 2 cups each - coarsely chopped celery, onions, carrots
1 small can V-8 juice
1 cup uncooked rigatoni
Add Italian seasoning, parsley, and salt to taste

Throw it all in a pot except rigatoni, cook about 4 hours on the stove, medium heat.
Add rigatoni during the last hour. This is great with homemade bread (from bread machine).

I invented this one last year, and have used it ever since.

Italian Wedding Soup

Source: DiSanto Family Cookbook From: Ralph Jelomono

Chicken stock
1 lbs. ground beef
3 cups spinach
2 eggs
Little Parmesan cheese
1 cup fresh bread crumbs, 3 slices
1 tsp. dry onion flakes
Parsley
Dash of pepper

Make chicken stock, either with a chicken or with Wylers chicken granules. Make small meatballs with ground beef mixture. Drop, raw, into chicken stock. Add some parsley and 3 cups chopped spinach and simmer. After the meatballs have cooked a while, add 1 cup of bow pasta or some other small macaroni, and simmer until tender. Serve with grated Parmesan cheese.

This is a recipe of Ralph's and he did not have a general recipe to go by, so play with it. It's very good though!

Culver & DiSanto Family Cookbook

Chicken and Biscuit Soup

3 cups chopped cooked chicken breast
2 eggs
4 3/4 cups chicken broth, divided
1 cup all-purpose flour
1/4 cup chopped fresh parsley
2 teaspoons salt
1/8 teaspoon black pepper
1/2 teaspoon dried tarragon
1/4 cup butter
2 cups chopped onion
1 1/2 cups thinly sliced celery
2 cloves garlic, minced
1/2 cup all-purpose flour
2 quarts chicken broth
1 1/2 teaspoons salt
1 1/2 cups chopped carrots
3 cups chopped cooked chicken breast

In a blender or food processor, combine 3 cups cooked chicken, eggs, 3/4 cup chicken broth, 1 cup flour, parsley, 2 teaspoons salt, pepper and tarragon. Process until smooth. In a large pot, bring 4 cups chicken broth to a boil. Drop dumpling mixture by rounded spoonfuls into boiling broth. Simmer, uncovered, 5 to 8 minutes, until well formed and slightly browned. Remove with a slotted spoon and drain on paper towels. Reserve dumpling cooking liquid. In a large pot melt butter over medium heat. Cook onion, celery and garlic in butter until onion is translucent. Stir in 1/2 cup flour until fully incorporated. Pour in 2 quarts chicken broth, stirring constantly. Bring to a boil. Introduce 1 1/2 teaspoons salt and carrots. Cover, reduce heat, and simmer 15 minutes. Stir in dumplings, reserved liquid and 3 cups cooked chicken. Simmer 15 minutes more before serving.

Culver & DiSanto Family Cookbook

French Carrot and Dill Soup

From: Nana Sylvia DiSanto

2 Tbsp. butter
1 cup chopped onions
3 cups carrots, scrubbed but not peeled
1 tsp. sugar
1 Tbsp. chopped parsley
Salt to taste
Freshly ground black pepper (10 turns of the mill)
3 cups chicken stock
1/4 cup crème fraîche*
1 Tbsp. minced fresh dill

In a 2-quart saucepan heat the butter until it foams. Add the onions; sauté over medium heat for about 3 minutes or until they are translucent. Do not allow to burn. Turn the heat to low and add the carrots, stirring briefly. Add the sugar, parsley, salt, and pepper; stir a few seconds. Add the chicken stock. Turn the heat to high and bring to a simmer. Turn the heat to low. Cover the saucepan and simmer the soup for 15 minutes. Turn off the heat. Strain the soup and reserve the liquid. Place the contents of the strainer (cooked vegetables) into a food processor and purée. Return the puréed vegetable mixture, along with the reserved liquid, to the saucepan. Add the crème fraîche and the dill. Bring the soup to a simmer over low heat, stirring occasionally. Serve piping hot. French Carrot and Dill Soup will last several days in the refrigerator and freezes beautifully.

*For the crème fraîche, you can substitute an equal amount of sour cream.

Gazpacho

1 (15 oz) can chunky Italian- or salsa-style tomatoes
2 cups quartered yellow pear shaped and/or halved cherry tomatoes
1 (15 oz) can chickpeas (garbanzo beans) -- drained & rinsed
1 1/4 cups hot-style vegetable juice or regular
1 cup beef broth
1/2 cup coarsely chopped seeded cucumber
1/2 cup coarsely chopped yellow and/or red sweet pepper
1/4 cup coarsely chopped red onion
1/4 cup snipped fresh cilantro
3 tablespoons lime or lemon juice
2 cloves garlic -- minced
1/4 to 1/2 tsp bottled hot pepper sauce

In a large mixing bowl, combine canned tomatoes and fresh tomatoes, chickpeas, vegetable juice, broth, cucumber, sweet pepper, onion, cilantro, lime juice, garlic, and hot pepper sauce. Cover and chill for 2 to 24 hrs. To serve, ladle soup into bowls or mugs. Serve with Herbed Crouton Sticks. Great for picnics; just place in a sealable jar!

Culver & DiSanto Family Cookbook

Sandwiches

Reuben

1 16-oz. can sauerkraut
12 slices rye bread (fresh) or Marbled rye and wheat
Sliced Swiss cheese
1/2 cup thousand island dressing (or 1/2 ketchup and 1/2 mayonnaise)
6-8 oz. shaved corned beef
Softened margarine

Drain and combine sauerkraut and Thousand Island dressing, mixing well. Preheat griddle. On buttered bread slices, add a layer of corned beef (1-2 oz.) and Swiss cheese. Spread the sauerkraut mixture over the cheese. Top with remaining buttered bread slices. Grill each until golden brown and cheese is melted. Turn so each side is grilled.

Kim and Erin are Reuben fanatics!

Reuben Roll Ups

From: Kim Culver

Rye bread dough
Thousand Island dressing
Sauerkraut
Shredded Swiss cheese
Shaved corned beef

Roll bread dough out on a floured surface. Add beef, sauerkraut, cheese, and dressing, and roll up jelly-roll style. Bake in oven until bread is done. Let sit a few minutes and then slice.

Culver & DiSanto Family Cookbook

Layered Picnic Sandwich

From: Karen DiSanto

1 recipe for Parmesan-Garlic butter
Basil
Bread/Focaccia
4 to 6 T Seasoned Mayo
Meats: turkey, ham, salami, pepperoni
Cheese - provolone or what ever you like
Onion or not!
Spinach

Parmesan Garlic Butter:

8 T butter- room temp
1/4 cup Parmesan cheese
3 Tbsp. fresh parsley
1/4 tsp. salt
1 tsp garlic

Seasoned Mayo:

2 cups mayonnaise
1/2 tsp. salt
1 t pepper
1 Tbsp. prepared mustard
2 Tbsp. parsley
2 Tbsp. chopped green onion or not

Combine ingredients for Parmesan Garlic Butter. Combine separately the seasoned mayo.

Slice Focaccia in half; spread both halves with Parmesan garlic butter and then spread with seasoned mayo. Layer ingredients. Wrap in plastic wrap and then foil. Refrigerate at least 8 hours or overnight- cut into wedges and serve.

Culver & DiSanto Family Cookbook

Portobello Sandwiches

6 - 8 large Portobello mushroom caps
1/4 cup extra-virgin olive oil
2/3 cup balsamic vinegar
3 cloves garlic, minced
Salt and pepper
6 - 8 Kaiser rolls Sliced onion
Sliced tomato
Sliced provolone cheese

Sauce:

1/4 cup mayonnaise
1/4 tsp. garlic powder
1/3 cup finely chopped green olives

Place mushrooms and next 4 ingredients in a large Ziploc bag and marinate for several hours. Meanwhile you can prepare condiments for the sandwiches. If you wish, combine the mayonnaise, garlic powder and green olives to create a sauce for the sandwiches. After the mushrooms have marinated, heat grill or broiler and cook for several minutes per side. Place on rolls with desired condiments.

Egg Salad

6 hard-cooked eggs, peeled
2 slices (2 oz) cooked ham, finely chopped
1 small green onion with 1-inch of green, finely chopped
1 Tbsp. finely diced red bell pepper
1 Tbsp. coarsely chopped fresh flat-leaf parsley
1/4 cup mayonnaise
2 tsp. Dijon mustard

Coarsely chop eggs and place in a bowl. Add ham, green onion, red pepper and parsley; toss together. In a separate bowl, combine mayonnaise and mustard. Fold into egg mixture and salt and pepper to taste. Serve immediately on sandwich bread, or cover and refrigerate up to 2 days.

Culver & DiSanto Family Cookbook

Pesto Chicken Sandwich

From: Erin Culver

1 tablespoon olive oil
1 slice Provolone Cheese
1 cooked chicken breast
1/3 cup basil pesto
Roll
1/2 cup shredded lettuce (optional)

Heat oil in 10-inch skillet over medium-high heat. Cook chicken in the pesto (I reserve 1 tablespoon or two to put on the Sandwich), stirring occasionally, until hot. Cut rolls in half and move chicken to roll. Place cheese on top to melt. Next place lettuce and spoon a little pesto in there. Top with the other half to the roll and eat!

Vanessa, my best friend from college, and I used to come home and make these! Oh, are they good!

B.L.T.

Bacon
Lettuce
Tomato
Mayonnaise
Bread, toasted

Cook bacon on the stove; drain grease and set cooked bacon on paper towels to absorb some grease. Meanwhile, toast your bread. Once bread is toasted, place bacon, lettuce, tomato and mayonnaise on sandwich.

Chicken Parmesan Sandwich

Chicken Patties
Prepared pizza sauce
Shredded mozzarella cheese
Roll, cut in half

Prepare chicken according to package instructions. In last 3 minutes of heating, spread sauce on chicken and sprinkle cheese to melt. Place chicken in roll.

Culver & DiSanto Family Cookbook

Mozzarella -Turkey Panini Sandwiches

2 Tbsp. Miracle Whip Light Dressing or Kraft Mayo Light Mayonnaise
1 Tbsp. sun-dried tomatoes, chopped, drained (optional)
1 tsp. dried basil leaves
4 slices Italian or sourdough bread
2 romaine lettuce leaves
2 slices Hickory Smoked Turkey Breast
4 Mozzarella Singles

Mix dressing, tomatoes, and basil; spread evenly onto bread slices. Cover each of 2 bread slices with lettuce, one Cheese Slice, turkey, and second cheese slice; top with remaining bread slice. Makes 2 sandwiches.

Panino di Portobello

1 pound tender spinach, baby spinach or other young greens are best
1 small bunch fresh thyme, leaves only, finely chopped
(can substitute 1/2 teaspoon dried thyme)
4 garlic cloves, peeled and minced
2 red bell peppers, cut in half lengthwise, stems and tough white ribs removed
(can substitute pimentos or jarred roasted red peppers)
Extra virgin olive oil
Salt and freshly ground black pepper, added to taste
Thickly sliced Italian bread or rolls of your choice
4 ounces Italian Parmesan, shaved or grated

Put the spinach in a saucepan with just the water clinging to its leaves, add a pinch of salt, cover and cook over medium heat just until tender. Drain well and set aside. Heat a charcoal or gas grill or alternatively preheat oven broiler to 500 degrees to broil the vegetables. Mix together the chopped thyme and garlic in a small bowl. Stuff the herb mixture into the black gills on the underside of the mushrooms caps. Brush the mushrooms and bell peppers with olive oil and sprinkle with salt and pepper to taste. Place on hot grill or under preheated broiler and cook, turning occasionally until the mushrooms are tender and the peppers are nicely charred on all sides and have begun to soften. Then place hot charred peppers in a paper or plastic bag and close so the humidity accumulated will loosen blackened skin. Remove skin completely (but do not rinse with water.) To assemble Panini, drizzle oil liberally over the bread slices or rolls. Layer the braised greens, grilled mushrooms and peppers on half of the bread or the bottom of the rolls. Top with Parmesan cheese and the remaining bread or tops of the rolls. Cut in half and serve. Makes 4 Panini.

Culver & DiSanto Family Cookbook

Chicken Wrap

4 boneless, skinless chicken breasts
1 teaspoon dried Mexican seasoning
6 (12-inch) flour tortillas
2 cups (8 ounces) shredded Monterey Jack cheese with peppers
1 purple onion, chopped
3 plum tomatoes, chopped
3/4 cup ranch-style dressing

Cut each chicken breast into 6 strips, and toss with Mexican seasoning. Sauté chicken in a nonstick skillet coated with cooking spray over medium-high heat for 6 minutes or until done. Remove from skillet. Wipe skillet clean. Place tortillas, 1 at a time, in skillet, and sprinkle with 1/3 cup cheese; cook over medium-high heat 2 minutes or until cheese melts. Remove from skillet, and layer each with one-sixth of chicken, onion, tomato, and dressing. Roll up, jellyroll fashion, and repeat procedure with remaining ingredients. Serve with salsa. Makes 6.

Chicken Caesar Wrap

Boneless Chicken Breast, cut up
4 (10-inch) flour tortillas
2 cups chopped lettuce
1/4 cup Caesar dressing
1/8 cup shredded Parmesan cheese

Cook chicken any way you like. Evenly divide ingredients and place in center of tortillas. Fold in sides. Roll from the bottom up. Cut in half for attractive presentation.

Grilled Tomato, Smoked Turkey and Swiss Cheese Sandwiches

1 cup sour cream
1/4 cup green onions, chopped
2 Tbsp. Dijon mustard
1 tsp. dried thyme
12 slices whole wheat bread
1 pound sliced smoked turkey breast
8 slices Swiss cheese
4 tomatoes, sliced

Combine sour cream, green onions, mustard, and thyme together and mix well. Spread one side of each piece of bread with butter and the other with the sour cream mixture. Place several slices of turkey, a slice of cheese, and tomato on the side of the bread with the sour cream mixture. Place sandwich butter side down in a skillet and brown on both sides. Serve warm.

Culver & DiSanto Family Cookbook

Breads, Muffins, etc.

Basic Sweet Dough

Source: DiSanto Family Cookbook

5 3/4 to 6 1/4 cups flour
2 1/4 cup milk
1/4 cup shortening
1 pkg. dry yeast
1/3 cup sugar
2 tsp. salt

Combine 2 1/2 cups flour and yeast. Heat milk, sugar, shortening, and salt just until warm. Add to dry yeast ingredients. Beat at low speed for 1/2 minute. Beat 3 minutes at high speed. Hand stir in the rest of the flour. Turn out on board and knead until smooth 8-10 minutes. Let rise until double.

Sweet Dough

Source: DiSanto Family Cookbook

5-6 cups flour
2 pkgs. Yeast
2/3 cup warm water
1 cup warm milk
1/2 cup sugar
1 1/2 tsp. salt
1/4 cup margarine
2 eggs

Add warm water to yeast and stir until dissolved. Add warm milk, sugar, salt, margarine, eggs, and 3 cups of flour. Beat until smooth. Then add remaining flour until the dough is soft enough, but not sticky. Knead for five minutes, and place in greased bowl and let rise until double. Punch down and to make tea rings.

Divide dough in half. Roll out half into a rectangle. Spread with soft butter. Sprinkle with sugar and cinnamon. Add chopped nuts and raisins. Roll up jelly-roll style and form a ring. Place on greased cookie sheet. With scissors cut slits about 1-inch apart around the ring, not cutting all the way through. Bake at 350 degrees until golden brown. Take out of the oven and drizzle with frosting.

Culver & DiSanto Family Cookbook

White Bread

1 cup milk
3 Tbsp. sugar
2 1/2 Tbsp. salt
6 tbsp. Shortening
1 Cup hot water
1 package Fleischmann's yeast
6 Cups sifted enriched flour

Scald milk and stir in sugar, salt, and shortening. Cool to lukewarm. Measure 1 cup warm (not hot) water and sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm mixture. Add 3 cups of flour and beat until smooth. Add another 3 cups and mix it in. Turn out on a floured board and knead until smooth and elastic. Place in greased bowl; brush with shortening. Cover and let rise in a warm place, free from draft, until doubled in size, about 1 hour. Punch down and then turn out onto board. Divide in half and let rest for 15 to 20 minutes. Shape into loaves. Place in greased bread pans 9 x 5 x 3 inches. Cover. Let rise in a warm place, free from draft, until the center is slightly higher than the edge of the pan, about 1 hour. Bake in a hot oven at 400 degrees F for about 50 minutes.

Wheat Bread

3/4 cup milk, scalded
3 Tbsp. sugar
4 tsp. salt
1/3 cup shortening
1/3 cup molasses
1 1/2 cups warm (not hot) water
2 pkgs. or cakes of Fleischmann's Yeast, active dry or compressed
4 1/2 cups whole wheat flour
2 cups enriched flour

Scald milk and stir in sugar, salt, shortening, and molasses. Cool to lukewarm. Measure 1 1/2 cups warm water into a bowl. Sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm milk mixture. Add 1/2 mixture of 4 1/2 cups whole wheat flour and 2 cups sifted rich flour. Beat until smooth and then stir in remaining flours. Turn dough out on lightly floured board. Knead until smooth and elastic. Place in a greased bowl; brush top with soft shortening. Cover. Let rise in a warm place, free from draft, until doubled in bulk, about 1 hour and 15 minutes. Punch down and turn out on lightly floured board. Divide in half; shape into loaves. Place in greased bread pans (9" x 5" x 3"). Cover and let rise in a warm place, free from draft, until center is slightly higher than the edge of the pan, about 1 hour. Bake in a hot oven at 400 degrees for about 50 minutes.

Culver & DiSanto Family Cookbook

Basic Italian Bread

Biga:

1/2 tsp. Active Dry Yeast

1 cup lukewarm water

2 cups unbleached, all-purpose flour

Mix the yeast and water together, and then slowly start adding the flour, mixing well. Cover with plastic wrap and let sit at room temperature for up to 6 hours. Refrigerate overnight.

Bread:

2 cups Warm Water (about 90 degrees F.)

1 pkg. Active Dry Yeast

5-6 cups all-purpose, unbleached flour

2 tsp. Salt

Place the water in a large bowl, sprinkle the yeast ovetop and mix well. Let sit 10 minutes until bubbly. Add the biga, flour, and salt and stir with a wooden spoon (or mix with your hands) until everything is mixed. The dough will be fairly wet and sticky at this point. Cover and let stand in a warm spot for about 1 to 1 1/2 hours until doubled in volume. Punch down the dough, folding it over on itself two or three times, cover and let rise once more until doubled, about 1 hour. If you choose, you could refrigerate your dough at this time and leave it overnight to prepare the next day. Turn out your dough onto a floured baking sheet, and without overworking it too much, shape into one large or two smaller round or oval shaped loaves, using as much extra flour as needed to keep it from sticking. Slash across the tops of the loaves with a serrated knife or razor just prior to baking. Preheat the oven to 350F and place a casserole dish with boiling water on the lower oven rack. Bake your bread 30 minutes, turn the baking sheet around, and reduce the heat to 300F and bake for another 30-45 minutes. At this point your bread should be golden brown and should sound hollow when you tap the bottom. Allow the bread to cool to room temperature and serve.

Culver & DiSanto Family Cookbook

Cracked Wheat Bread

1 pkg. dry yeast
2 1/2 cup warm water (110 D)
1 tsp. granulated sugar
2 cup wheat flour
1/2 cup cracked wheat
1 cup water (about 110 D)
2 Tbsp. salad oil
1 Tbsp. salt
1/4 cup brown sugar, packed
1 cup wheat germ
1 cup quick rolled oats
2 Tbsp. sesame seeds
5 to 5 1/2 cup white flour, high gluten

In a large bowl dissolve yeast in the 2 1/2 c. water. Add granulated sugar, wheat flour, and cracked wheat. Beat until well combined, about 3 minutes. Let stand in warm place until bubbly, about 20 min. Stir in 1 cup water, oil, salt, brown sugar, wheat germ, rolled oats and sesame seeds. Beat in about 4 cups white flour to make a stiff dough. Turn out onto floured board; knead until smooth and satiny (10-20 minutes) adding flour as needed to prevent sticking. Turn dough over in a greased bowl. Cover and let rise until doubled (about 1 1/2 hr). Punch down. Knead briefly to release air. Shape into two loaves. Place in greased 9 x 5 loaf pans. Let rise until almost doubled (about 45 minutes). Bake at 375 degrees for 45 minutes.

Cinnamon Swirl Loaf

Source: DiSanto Family Cookbook

1/2 recipe Basic Sweet Dough
1/4 cup sugar
1 1/2 tsp. cinnamon

Make 1/2 the Basic Sweet Dough recipe and roll into a rectangle. Sprinkle with sugar and cinnamon. Sprinkle with 1 1.2 tsp. water. Roll into a loaf. Place on greased and floured loaf pan. Let rise until double. Bake at 350 degrees for 30 minutes. Drizzle with powdered sugar icing.

Culver & DiSanto Family Cookbook

Sausage Bread

From: Beth Culver

1 cup milk
3 Tbsp. sugar
2 1/2 Tbsp. salt
6 tbsp. Shortening
1 Cup hot water
1 package Fleischmann's yeast
6 cups sifted enriched flour
Mozzarella Cheese
Sausage
Seasoning Salt

Scald milk and stir in sugar, salt, and shortening. Cool to lukewarm. Measure 1 cup warm (not hot) water and sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm mixture. Add 3 cups of flour and beat until smooth. Add another 3 cups and mix it in. Turn out on a floured board and knead until smooth and elastic. Place in greased bowl; brush with shortening. Cover and let rise in a warm place, free from draft, until doubled in size, about 1 hour. Punch down and then turn out onto board. Divide in half and let rest for 15 to 20 minutes.

Take the white bread recipe and divide it in half after the first rising. Then you take a loaf and roll it out flat. Make sure the width is only slightly bigger than the length of the bread pan. You then take your cooked sausage and sprinkle it over the bread dough. Leave a little space at the end so that your fillings do not roll out. Also sprinkle shredded mozzarella cheese and seasoning salt over the sausage. Then roll towards you, until you've rolled it all the way up. Tuck the ends under the loaf and place in the greased bread pan. Repeat for second loaf. Cover and let rise again in bread pan, until the center is slightly higher than the edge of the pan, about 1 hour. Bake in a hot oven at 400 degrees F for about 50 minutes.

For Pizza Bread: Make above recipe using pepperoni instead of sausage, and garlic salt in place of the seasoning salt.

Culver & DiSanto Family Cookbook

Rosemary Tomato Focaccia Bread

1 10-oz. tube refrigerated pizza crust
1/4 cup olive oil
2 garlic cloves, minced
Salt and pepper to taste
2 Tbsp. fresh rosemary, crushed
2 fresh tomatoes, sliced
1/4 cup Parmesan cheese, grated
1/4 cup minced fresh parsley

Roll out pizza crust and place on a greased baking sheet. Combine olive oil, garlic, salt and pepper and 1 tbsp, of rosemary and spread over pizza crust. Top with remaining rosemary, tomatoes, Parmesan cheese and parsley and bake for 10 - 15 minutes at 425 degrees.

Date & Nut Bread

From: April Culver

1 cup chopped dates
3/4 cup boiling water
3/4 cup chopped nuts
1/2 teaspoon vanilla
1 1/2 teaspoon soda
1 1/2 cups sifted flour
1/2 teaspoon salt
1 cup sugar
1/4 cup shortening
2 eggs

Combine nuts, dates, baking soda, and salt to a bowl. Add the shortening and boiling water. Allow mixture to stand for 15 minutes. Stir to blend. Beat the eggs slightly and add the vanilla. Stir in the sugar and sifted flour. Add to the date mixture. Do not over mix. Place in a greased 9" x 5" x 3" loaf pan. Bake one hour in a 350-degree oven. When done, a toothpick inserted in center will come out clean. Cool before removing.

Culver & DiSanto Family Cookbook

Jamaican Banana Bread

From: Kim Culver

Cooking Spray

2 Tbsp. stick margarine, softened
2 Tbsp. light cream cheese, softened
1 cup sugar
1 large egg
2 cups all purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1/8 tsp. salt
1 cup mashed ripe bananas
1/2 cup skim milk 2 Tbsp. dark rum or 1/4 tsp. rum extract
1/2 tsp. grated lime rind
2 tsp. lime juice
1 tsp. vanilla extract
1/4 cup chopped pecans
1/4 cup sweetened coconut
1/4 cup packed brown sugar
2 tsp. margarine
2 tsp. lime juice
2 tsp. dark rum or 1/8 tsp. rum extract
2 Tbsp. chopped pecans
2 Tbsp. flaked sweetened coconut

Preheat oven to 375 degrees. Coat a loaf pan with cooking spray and set aside.

Beat 2 Tbsp. margarine and the cream cheese at med speed of a mixer; add 1 cup sugar, beating well. Add egg and beat well. Combine flour, baking powder, baking soda and salt. Stir well. Combine banana and next five ingredients (banana thru vanilla); stir well. Add flour mixture to creamed mixture alternately with banana mixture; mix after each addition. Stir in 1/4 cup of the pecans and 1/4 cup of the coconut. Pour batter into prepared loaf pans and bake at 375 for 60 minutes. Let cool in pan 10 min. and remove. Let cool slightly on wire rack. Combine brown sugar and 2 tsp. each margarine, lime juice, and rum in a saucepan; bring to a simmer. Cook 1 minute; stir constantly. Remove from heat. Stir in 2 Tbsp. each pecans and coconut; spoon over the loaf.

This is simply yummers!!!

Culver & DiSanto Family Cookbook

Zucchini Bread

Source: DiSanto Family Cookbook

3 eggs
2 cups sugar
1 cup oil
3 tsp. vanilla
2 cups grated zucchini
3 cups flour
1 tsp. baking soda
1 tsp. salt
3 tsp. cinnamon
1/2 tsp. baking powder
Dash of cloves and nutmeg

Beat 3 eggs with sugar. Gradually add oil and vanilla. Add zucchini (leaving on the skin). Sift together flour, baking soda, salt, cinnamon, baking powder, cloves, and nutmeg. Add to other mixture and then stir in nuts. Bake in a loaf pan at 350 degrees.

Banana Bread

Source: DiSanto Family Cookbook

1/3 cup Crisco
1 cup sugar
2 eggs, beaten
1 1/3 cup sifted flour
1/2 tsp. salt
1/4 tsp. baking soda
3/4 tsp. baking powder
1/3 cup nuts
3 Tbsp. sour milk
2/3 cup bananas, crushed

Cream Crisco and sugar; add eggs. Add dry ingredients and then the bananas, milk, and nuts. Pour into greased loaf pan and bake at 350 degrees.

Culver & DiSanto Family Cookbook

Pumpkin Bread

1/2 cup sugar
1/2 cup vegetable oil
3/4 cup pumpkin
2 eggs
1 cup all-purpose flour
1/2 cup whole-wheat flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
1/2 cup raisins (optional)

In a large bowl, stir together sugar, oil, pumpkin, and eggs. In a medium bowl, stir together both flours, baking powder, baking soda, cinnamon, and salt. Fold this into the pumpkin mixture, stirring the two mixtures just to moisten the dry ingredients. Stir in the raisins. Pour the batter into a greased 9-inch loaf pan. Bake in pre-heated 350 degree oven for about 1 hour or until a pick inserted in the center of the bread comes out clean.

Cornbread

1 cup buttermilk
1 cup stone ground cornmeal
1 teaspoon salt
1/2 teaspoon baking soda
1 egg
1 tablespoon shortening

Preheat oven to 450 degrees. Melt the shortening in one 9" round iron skillet in the heating oven. Stir the cornmeal, salt and baking soda together. Add the egg and buttermilk and mix well. Remove skillet from the oven and pour the batter into the skillet, stirring the melted shortening into the batter. Bake at 450 degrees for 30 to 40 minutes. Remove from oven when top of cornbread is brown and turn out on to a serving plate. Cut into wedges and serve immediately with butter.

Culver & DiSanto Family Cookbook

Bruschetta with Tomatoes & Basil

From: Nana Sylvia DiSanto

8 ripe plum tomatoes, coarsely chopped
3/4 cup chopped fresh basil
1 large clove garlic, finely chopped
2 Tbsp. olive oil
1 loaf fresh baguette bread

Combine tomatoes, basil, garlic, and olive oil in a bowl; season with salt and pepper to taste. Slice bread 1/2 to 3/4-inch thick; broil or grill on both sides until lightly toasted. Spoon tomato mixture, along with juices, on top of bread.

Linda's Crescent Rolls

From: Linda Cobb

3/4 cup sugar
1 tsp. salt
1 tsp. soda
1/2 cup oil
2 pkgs. yeast
2 cups buttermilk-warmed
6 cups flour

Knead dough until elastic. Let rise until double; punch down. Form crescents and let rise until double. Bake at 325 degrees.

Baking Powder Biscuits

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

2 cups flour
4 Tbsp. Crisco
Milk
3 tsp. baking powder
Salt

Cut Crisco into flour, salt, and baking powder. Add milk to make a soft dough. Roll out on board and cut with biscuit cutter. Bake at 350 degrees until lightly brown.

This was my mother's recipe for biscuits and I always have good luck with it. She always said you could remember it by thinking 2, 3, 4.

Culver & DiSanto Family Cookbook

Red Lobster Biscuits

Source: Top Secret Recipes

2 cups Bisquick
2/3 cup milk
1/3 cup mild-shredded cheddar cheese
1/4 cup oleo
1/4 tsp. garlic powder

Mix Bisquick, milk, and cheese. Bake on cookie sheet. Drop by the teaspoonfuls 2-3 inches apart. Bake at 425-450 degrees for 8-10 minutes. Then melt oleo and garlic powder. Pour onto biscuits hot out of the oven.

Fresh Fruit Muffins

Good for making any type of fruit muffin.

1 3/4 cups all-purpose flour
1/3 cup white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk
1 egg
1/3 cup butter, melted
1 cup fresh fruit

In a large bowl, whisk together flour, sugar, baking powder, and salt. Add milk, egg, and butter; mix until ingredients are moistened, do not over-beat. Stir in fresh fruit. Spoon batter into twelve greased muffin cups. Bake at 400 degrees for about 20 to 25 minutes, or until tops spring back when lightly touched. Serve warm.

Culver & DiSanto Family Cookbook

Lake George Banana Muffins

From: Beth Culver

3 large ripe Bananas
1 cup Sugar
1 Egg, beaten
1-1/2 cups Flour
1 tsp. Baking Soda
1 tsp. Baking Powder
3/4 tsp. Salt
1/3 cup Vegetable Oil
1/2 cup chopped Walnuts

Preheat oven to 375 degrees. Grease muffin trays. Mash bananas in a large bowl. Mix in sugar and egg. Sift flour, baking soda, baking powder, and salt. Add oil and stir in walnuts. Fill muffin cups half full. Bake 25 to 30 minutes and allow to cool.

From Lake George with Hannah.

Zucchini Muffins

2 cups whole wheat flour
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup nonfat milk
2 egg whites
1/4 cup vegetable oil
1/4 cup honey
1 cup grated zucchini

Preheat oven to 375 degrees. Grease muffin tins lightly with oil or spray with a non-stick cooking spray. Combine whole wheat flour, baking powder, salt, and ground cinnamon; mix thoroughly. Mix the milk, slightly beaten egg whites, oil, honey and shredded zucchini together. Pour into the dry ingredients and stir until just barely moistened. Batter should be lumpy. Fill muffin tins 2/3 full with batter. Bake at 375 degrees for 20 minutes or until lightly browned.

Culver & DiSanto Family Cookbook

Blueberry Muffins

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 egg
1/3 cup milk
1 cup fresh blueberries
1/2 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter, cubed
1 1/2 teaspoons ground cinnamon

Preheat oven to 400 degrees. Grease muffin cups or line with muffin liners. Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture. To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking. Bake for 20 to 25 minutes in the preheated oven, or until done.

Blueberry Streusel Muffins

Source: DiSanto Family Cookbook

1/3 cup sugar
1/4 cup margarine
1/2 tsp salt
1 cup milk
1 egg
1 tsp. vanilla
1 1/3 cups flour
1 1/2 cups blueberries
4 tsp. baking powder

Topping:

1/2 cup sugar
1/3 cup flour
1/2 tsp. cinnamon
1/4 margarine

Mix sugar, margarine, and egg, beating well. Add flour with baking powder and salt. Add vanilla and milk. Fold in berries. Mix topping and sprinkle on muffins. Bake 350 degrees for 20 minutes. Makes 18 muffins.

Culver & DiSanto Family Cookbook

Cornbread Muffins

1/2 cup butter, softened
2/3 cup white sugar
1/4 cup honey
2 eggs
1/2 teaspoon salt
1 1/2 cups all-purpose flour
3/4 cup cornmeal
1/2 teaspoon baking powder
1/2 cup milk

Preheat oven to 400 degrees. Grease or line 12 muffin cups.

In a large bowl, cream together butter, sugar, honey, eggs and salt. Mix in flour, cornmeal and baking powder; blend thoroughly. Stir in milk. Pour or spoon batter into prepared muffin cups. Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into center of a muffin comes out clean.

Pumpkin Spice Muffins

2 cups whole wheat flour
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
2 eggs, beaten
1 cup pumpkin puree
1/4 cup white sugar
2 cups unsweetened applesauce
2 tablespoons vegetable oil
1 teaspoon almond extract

Preheat the oven to 350 degrees. In a medium bowl, mix together flour, baking powder, baking soda, cinnamon and nutmeg; set aside. In a large bowl, combine eggs, pumpkin, sugar, applesauce, vegetable oil, and almond extract. Slowly add the flour mixture to the large bowl until just blended. Do not over beat. Pour the batter into 18 non stick muffin cups. Bake for 25 to 30 minutes. Remove muffins from the oven, and let cool slightly. Remove the muffins from the pan, and let cool completely.

Cranberry Muffins with Hot Cranberry Spread

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
2 teaspoons orange zest
1 1/2 teaspoons ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 cup shortening
3/4 cup orange juice
1 teaspoon vanilla extract
2 eggs, beaten
1 1/2 cups chopped cranberries
1 1/2 cups chopped walnuts
1 (8-oz.) can whole cranberry sauce
2 tablespoons brown sugar, packed
1/4 cup margarine

Preheat oven to 350 degrees. Spray or grease a 12 cup and 6 cup muffin tin. Mix together the flour, sugar, baking powder, baking soda, orange peel, nutmeg, cinnamon and ginger. Cut in shortening; stir in juice, vanilla, eggs, cranberries and nuts. Pour into muffin cups and bake for 25 minutes or until brown.

Prepare the topping in a saucepan over low heat by whisking together the cranberry sauce, brown sugar and margarine. Cook until heated and smooth. Remove from heat and serve as a spread for the muffins. Makes 18 muffins.

This recipe is the best! These muffins are accompanied with a hot cranberry spread that is great for Thanksgiving in place of dinner rolls.

Culver & DiSanto Family Cookbook

Cranberry Muffins

1 egg
6 tablespoons milk
6 tablespoons butter or margarine, softened
1 1/4 cups all-purpose flour, sifted
3 teaspoons baking powder
6 tablespoons superfine sugar
2/3 cup frozen cranberries, partially defrosted

For Topping:

2 tablespoons superfine or confectioners' sugar
1 teaspoon cinnamon

Preheat the oven to 350 degrees. Grease and flour 2-3 muffin tins (15 cups). Whisk together the egg and milk. Beat in the softened butter or margarine. Sift together the flour and baking powder and stir into the mixture with the sugar. Mix thoroughly until smooth, then add the cranberries, folding them in gently. Spoon the mixture into the muffin tins, filling them three-quarters full. Mix the topping ingredients together and sprinkle over the muffins. Bake for 20 minutes, or until firm to the touch. Let the muffins cool in the tins for 2-3 minutes, then turn them out and serve immediately.

Fudgy Chocolate Chip Muffins

1/2 cup applesauce
1/4 cup margarine, softened
1/2 cup white sugar
1/2 cup light brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon (optional)
1 cup semi-sweet chocolate chips
2 Tablespoons confectioners' sugar (optional)

Preheat oven to 350 degrees. Line muffin cups (2-1/2 inches in diameter) with paper bake cups. In large mixer bowl, beat butter, sugar, brown sugar, egg, and vanilla until well blended. Add applesauce, blend well. In a separate bowl, stir together flour, cocoa, baking soda, and cinnamon, if desired. Add to butter mixture, blending well. Stir in chocolate chips. Fill muffin cups 3/4 full with batter. Bake at 350 degrees for 22 to 26 minutes or until wooden pick inserted in center comes out almost clean. Cool slightly in pan on wire rack. Sprinkle muffin tops with confectioners' sugar, if desired. Serve warm. Makes 1 dozen.

Culver & DiSanto Family Cookbook

Flour Tortillas

2 cups all-purpose flour
1/2 teaspoon salt
1/4 cup shortening
1/2 cup warm water

Mix flour and salt together. Rub shortening into flour with fingertips until mixture has a fine, even texture. Stir in water until dough forms. Knead on a floured surface until smooth, about 2-3 minutes. Wrap in plastic and let rest at room temperature for 20-30 minutes. Knead a few times and divide into 8 pieces (for 10" tortillas), or 12 pieces (for 8" tortillas). Roll each into a ball and cover with plastic to keep from drying out. Roll each ball out on a floured surface, turning over frequently. Stack between sheets of waxed paper.

Heat an ungreased heavy skillet over medium high heat until "a water droplet flicked onto it dances in tiny droplets". Place a tortilla in the pan and cook until the top is bubbly and the bottom is flecked with brown (about 30 seconds). Turn it over and cook the other side about 20 seconds. If it puffs up during cooking, just flatten it back down with the spatula. Cook the rest the same way. Tortillas can be refrigerated up to 3 days or frozen up to two weeks. Reheat before using.

Bread Bowls

2 1/4 to 3 1/4 cups all-purpose flour
1 package active dry yeast
1/4 tsp. salt
1 cup warm water (not hot!)
2 tbsp. cooking oil

In a large mixing bowl combine 1 1/4 cups flour, yeast, and salt. Add water and oil. Beat with an electric mixer on low speed for 30 seconds, scraping bowl. Beat on high speed for 3 minutes. Stir in as much of the remaining flour as you can. Turn out onto a lightly floured surface. Knead in enough remaining flour to make moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Divide in half. Cover and let rest for 10 minutes.

Shape dough into a 10-inch square, then cut into four triangles. Drape triangles over well-greased, inverted 10-oz. bowls or custard cups. Let them rise in a warm place until almost double the size (30 to 40 minutes). Place cups on a shallow baking pan and bake for 15 minutes or until a deep golden brown. Let cool and fill with your favorite salad or soup.

Culver & DiSanto Family Cookbook

Pizza Dough

2 1/4 to 3 1/4 cups all-purpose flour
1 package active dry yeast
1/4 tsp. salt
1 cup warm water (not hot!)
2 Tbsp. cooking oil

In a large mixing bowl combine 1 1/4 cups flour, yeast, and salt. Add water and oil. Beat with an electric mixer on low speed for 30 seconds, scraping bowl. Beat on high speed for 3 minutes. Stir in as much of the remaining flour as you can. Turn out onto a lightly floured surface. Knead in enough remaining flour to make moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Divide in half. Cover and let rest for 10 minutes. Spread in a well-greased pizza pan. Let it rise in a warm place until almost double the size (30 to 40 minutes). Bake in a 375-degree oven for 20 to 25 minutes or until brown. Top with ingredients and bake for another 15 to 20 minutes.

Garlic Knots

1 1/2 lbs. pizza dough
8 oz. slightly melted butter
3 ounces grated Romano cheese
1 Tablespoon finely chopped Italian parsley
1/2 teaspoon white pepper
1/2 teaspoon crushed red pepper
2 Tablespoons granulated garlic

Flour pizza dough, and spread to an 8" high by 12" wide rectangle. With a pizza cutter, cut in half lengthwise and widthwise. Then, cut each quarter in half widthwise. Cut each square into thirds (They should be 1" strips). Take each strip and loop once to make a knot. Place on a lightly oiled cookie sheet. Cover with plastic wrap and allow proofing for 30 minutes. Meanwhile, preheat oven to 475 degrees. Bake knots for 8 minutes or until slightly browned. Let cool for 5 minutes. Combine remaining ingredients, and toss with cooled knots.

Culver & DiSanto Family Cookbook

Dumplings

Source: DiSanto Family Cookbook

2 cups flour
4 tsp. baking powder
Salt
4 Tbsp. oil
1 cup milk

Mix together and drop by tablespoons into broth. Cover and cook covered for 10-20 minutes.

Dumplings II

Source: DiSanto Family Cookbook

2 cups biscuit mix
3/4 cup milk
1/4 tsp. salt

Mix and drop by tablespoons into stew and cook covered 10-12 minutes.

Culver & DiSanto Family Cookbook

Culver & DiSanto Family Cookbook

Side Dishes

Green Bean Casserole

Source: Campbell's Soup

1 can (10 3/4 oz.) Cream of Mushroom Soup
1/2 cup milk
1 tsp. soy sauce
Dash of pepper
4 cups cooked cut green beans
1 1/3 cups French's® French Fried Onions

Mix soup, milk, soy sauce, pepper, beans and 2/3 cup fried onions in 1 1/2-qt. casserole dish. Bake at 350 degrees for 25 minutes or until hot. Sprinkle with remaining onions. Bake for 5 more minutes. For larger parties, you may want to double this recipe.

Erin's favorite side dish at Thanksgiving, next to the stuffing

DiSanto Green Bean Casserole

Source: DiSanto Family Cookbook

1 small onion, chopped
1/2 cup celery, chopped
2 Tbsp. butter
2 cans French green beans
2 cans cream of mushroom soup
1 can water chestnuts
1 pkg. slivered almonds
Grated cheese
1 can French-fried onions

Sauté onion and celery. Mix soup, beans, almonds, and water chestnuts with onions and celery. Pour in casserole dish. Top with grated cheese. Heat in a 350 degrees oven for 20-30 minutes. Cover with French fried onions and bake 3-5 minutes longer. Makes 10-12 servings.

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Green Bean and Artichoke Casserole

From: Jef and Leona Lauster

2 lbs. fresh or frozen green beans or French haricots verts.
1/2 pound fresh cut artichoke hearts OR 1 9-oz. package frozen artichoke hearts
1/2 cup extra-virgin olive oil
1 cup Italian bread crumbs
1 cup fresh grated Parmesan cheese
1 onion, finely diced
6-8 cloves garlic, minced
Salt and freshly ground black pepper to taste

If you're using fresh green beans and you don't mind the extra labor, split them lengthwise (or use French-style if frozen). Blanch the green beans in boiling salted water for about 5-7 minutes, or until tender. Medium-dice the artichoke hearts. Sauté the onions and garlic in the olive oil. In a large bowl, mix the beans, bread crumbs, cheese, hearts, and the oil with the onions and garlic. Season liberally with black pepper; salt to taste. Put the mixture into a 9" x 14" baking dish, and sprinkle the top with additional bread crumbs and cheese. Bake at 350 for 20-30 minutes.

Please make the effort to use fresh beans and artichokes here. Please do NOT use canned ones. This makes all the difference between a restaurant-quality dish and something that's only okay... it will allow you to use frozen beans and hearts if you wish, but don't try to get away with using canned.

Luella's Potato Casserole

Source: DiSanto Family Cookbook

2 lb. bags of hash browns
3/4 cups melted butter
1 tsp. salt and pepper
1/2 cups chopped onion
1 cans of cream of chicken soup
1 pint sour cream
2 cups shredded cheddar cheese
2 cups crushed corn flakes

Thaw potatoes. Combine 1/2 of the butter and mix with the rest of the ingredients, except the cornflakes. Spread in a 9 x 13 casserole dish. Mix remaining butter with the corn flakes and sprinkle over the potatoes. Bake at 350 degrees for 45 minutes.

Culver & DiSanto Family Cookbook

Classic Mashed Potatoes

4 pounds potatoes such as russet, round white, or yellow, peeled and quartered
1/3 cup margarine or butter
1/4 cup dairy sour cream or plain yogurt
1 teaspoon salt
1/4 teaspoon ground white pepper
Milk

Place potatoes in a Dutch oven or a large saucepan with enough lightly salted water to cover. Bring to boiling. Reduce heat, cover, and simmer for 20 to 25 minutes or until potatoes are tender when pierced with a fork. Drain. Mash with a potato masher, or beat with an electric mixer on low speed. Add margarine or butter, sour cream or yogurt, salt, and white pepper. Gradually beat in enough milk (about 1/2 cup) until potatoes are light and fluffy. Serve immediately. Makes 10 to 12 servings.

Make-Ahead Tip: Spoon mashed potatoes into a buttered 3-quart casserole. Cover and refrigerate up to 2 days. To reheat, cover and bake in a 350 degree F oven for 1 hour. Uncover, dot with 1/4 cup margarine or butter, and bake 15 minutes more or until heated through. Before serving, sprinkle with 1 tablespoon snipped fresh parsley.

Kim and Clark Culver's Stuffing

From: Kim and Clark Culver

1 cup minced onion
1 cup diced celery with diced celery leaves
1 cup butter
9 cups bread crumbs or stuffing cubes
2 tsp. salt
1 1/2 tsp. crushed sage leaves
1 tsp. thyme leaves
1/2 tsp. black pepper
1/2 tube cooked and diced pork sausage
1 cup cooked mushrooms (if using canned mushrooms I add the juice as well)

In large skillet cook and stir onion, celery. Celery leaves and butter until onion is tender. Cook sausage crumble and drain. Add ham and mushrooms. Add half the stuffing cubes and meat and onion mixture in a deep bowl. Add remaining ingredients and spices and cubes. Stuff bird before roasting.

Erin's ultimate favorite part of Thanksgiving!

Culver & DiSanto Family Cookbook

Sausage and Apple Stuffing

From: Sue DiSanto

2 sticks plus
3 tablespoons butter, divided
2 cups water
2 large bags of your favorite cornbread stuffing crumbs
1 pound pork sausage (not links)
1 large onion, diced
3 cloves garlic, minced
2 stalks celery, diced
3 medium apples, cored, sliced
1 cup chopped walnuts

In a large pot melt 2 sticks butter in water. When melted add dry cornbread stuffing stirring to incorporate liquid, set aside. In a large sauté pan set over medium high heat melt 1 tablespoon butter and add sausage. With a wooden spoon break up pork and sauté until lightly browned and cooked through. Remove sausage to paper towels to drain. In the same sauté pan melt remaining butter and sauté onions with the garlic and celery until onions are translucent and celery is crisp tender. Add walnuts and sauté for 1 minute. Add apples and sauté for one minute more. Remove from heat. Combine cornbread stuffing with sautéed ingredients and stuff turkey. Roast turkey as usual. Serves 8. Alternatively: fill a 9" x 13" x 2" pan with the stuffing and bake in a preheated 350 degree oven, covered with foil for 1/2 hour. Remove foil and bake for 15 minutes more.

Culver & DiSanto Family Cookbook

Culver Baked Beans

From: Leona Lauster

Canned Grandma Brown's Baked Beans
Canned Campbell's or Sunny Square Baked Beans
Onion
Molasses
Brown Sugar
Bacon

Use about two thirds Grandma Brown's to one third Campbell's baked beans. If you cut out the top and the bottom of the Grandma Brown's Beans you can push them out. The Campbell's are very moist so they will pour out. Put the beans in a flat baking dish. The secret, if there is a secret is thinly sliced onions. Use a medium onion for a medium dish of baked beans, if you are making a large dish you will probably need two large onions. They all need to be thinly sliced so they will cook. Add brown sugar and molasses. Not too much, you want to taste the beans you don't want it to taste like candy. You can taste the cold mixture now to see if it is sweet enough. I've tried making it without the bacon (for health reasons) and it just isn't as good. I do cook the bacon just a little before I put the strips on top to get just some of the fat out, don't cook the bacon crisp though you need some fat in the beans. I usually cut the strips in half so it is easier to dish out and put them over the top of the beans and then bake 375 degrees until done. That time depends on the size of the dish you are making. I don't use mustard.

P.S. Beano does not work.

Cauliflower with Mushroom Cheese Sauce

Source: DiSanto Family Cookbook

1 medium head of cauliflower
1 1/2 cups fresh, sliced mushrooms
2 Tbsp. flour
2 Tbsp. butter
Dash pepper
1/4 tsp. salt
1 cup shredded sharp American cheese
1 cup milk
1 tsp. prepared mustard

Cook cauliflower for 20 minutes (you may have to cook the cauliflower longer if it is not soft enough). Drain and keep warm. Cook mushrooms in butter until they are tender. Blend in flour, salt, and pepper. Add milk and cook until bubbly. Stir in cheese and mustard until cheese melts. Spoon some sauce over cauliflower. Pass remaining sauce. Sprinkle with parsley. Serves 6.

Culver & DiSanto Family Cookbook

Luella's Broccoli

Source: DiSanto Family Cookbook

1 pkg. frozen broccoli (the larger bags)
1 pkg. frozen Brussels sprouts
1 can cream of celery soup
Butter
Velveeta cheese
Ritz® crackers

Cook and drain. Place evenly in a casserole dish. Spoon 1 can cream of celery soup over top and dot with butter. Cover with slices of Velveeta cheese. Top with crumbled Ritz® crackers. Bake in 350 degree oven for 45 minutes.

Zucchini Bake

Source: Heddy Bittel From: Kim Culver

3 cups shredded zucchini, drained
1 1/2 cups Bisquick
1 1/2 cups chopped onion
1/2 cup Parmesan cheese
2 Tbsp. parsley
1/2 tsp. salt
1/2 tsp. oregano
1 clove garlic
1/2 cup olive oil
4 beaten eggs

Mix altogether. Bake in a greased 9" x 13" pan at 350 degrees until brown, about 25-30 minutes.

Culver & DiSanto Family Cookbook

Zucchini Casserole

From: Kim Culver

1/4 lb. Pork Sausage
4 cups zucchini
1/2 cup Onions, chopped
3/4 cup Carrots, shredded
1-1/2 cups Stuffing cubes
1 can Cream of Chicken Soup

In an oven-safe kettle, fry 1/4 pound pork sausage, and then remove from pan. Add large piece of butter and sauté about 4 cups zucchini, 1/2 cup onions, and 3/4 cup carrots. Add 1 1/2 cups stuffing cubes and one can cream of chicken soup. Mix gently. Add 1/2 cup cubes on top and bake at 350 degrees for 30 to 40 minutes until bubbly.

Zucchini Casserole a la Loretta

Source: Better Homes and Gardens From: Grandma Loretta Culver

1/2 lb. pork sausage
1/2 cup chopped onions
3/4 cup shredded carrot
6 Tbsp. butter
3 or 4 medium zucchini, slices
1-2 cans cream of chicken soup
24 cubes of dry herbed stuffing cubes
1/2 cup sour cream

In a large oven pan, sauté pork sausage; remove and set aside. Sauté onion and carrots in 6 Tbsp. butter. Slice 3 or 4 medium zucchini and sauté. Mix in one or two cans of cream of chicken soup. Add 24 cubes of dry herbed stuffing cubes and 1/2 cup sour cream. Mix and bake at 400 degrees until bubbly.

Culver & DiSanto Family Cookbook

Scalloped Oysters

From: Leona Culver

Oysters*

Saltine Crackers - I use Nabisco Original Premium

Milk

Butter

Butter a Pyrex glass bowl. Leave the crackers in the long rectangular sleeves. Pound them on the corners with a rolling pin. The kind that doesn't roll works best. Beat them good, you don't want large pieces and you don't want sawdust. Empty them into a bowl. Put a layer of crumbs in the bottom of the buttered Pyrex dish. Then add a layer of oysters. Use about one sleeve of crackers per one container of oysters (use all the oyster liquid too-don't waste it). Add milk after a couple layers and make sure all crackers are moist. (You can hold the glass bowl up and check the bottom and you can stick a table knife in the bottom and you will hear the crackers crunch if they are dry) If they are dry you can run more milk down the knife. Also you do not want the crackers swimming in milk you just want them moist. Some milk will absorb into the crackers. Alternate layers of crackers and oysters until the oysters are used up. Dot the top with butter so the top will brown and bake in a 400 degree oven until it puffs up and gets light brown. Don't overbake. Then remove from the oven.

I usually make a large bowl for Thanksgiving but if you are making a smaller bowl a 400 degree oven may be too hot.

** Get the farm grown ones in plastic containers with aluminum lids. Check the dates and make sure they are fresh. These should be better than something they ladle out of a big container. Even at someplace like Wegman's that usually has the best of everything, the oysters I got there before were small. The oysters in the small sealed container with a brand name are large and delicious.*

Tradition from Great Grandma Nan (Alice Lisk Williams).

Culver & DiSanto Family Cookbook

Irish Potatoes

From: Kris (DiSanto) Scutella

1 (8 oz.) package of cream cheese, softened
2 lbs. 10x confectioner's sugar
2 Tbsp. vanilla
1/4 lb. butter, softened
14 oz. shredded coconut
Cinnamon

Blend cheese and butter. Add sugar, coconut, and vanilla. Roll into little balls and dip into cinnamon. Serve.

I got this recipe from my neighbor Kathy Lucas. Most of the family already knows her (even Dad who actually danced with Kathy on Dan's deck - another long story!) We always have these at our St. Patty's Day Parties. I thought it would be a good tribute to Bob Carroll.

Garden-Stuffed Baked Potatoes

4 russet potatoes
2 Tbsp. butter or margarine
1 small onion, chopped
1 10-ounce package frozen chopped broccoli, thawed, drained
1/2 cup ranch salad dressing
1 Tbsp. vegetable oil
2 tsp. dried parsley (optional)
Seasoning salt
Salt and pepper

Preheat oven to 425 degrees. Microwave pierced potatoes on HIGH for 12 minutes; bake for 15 minutes. Slice off potato tops. Scoop out pulp, keeping skins in tact. Mash pulp in a medium bowl. Heat a small skillet over medium heat; add butter. Add onion and sauté until tender, about 5 minutes. Add onion, broccoli, and salad dressing to potato pulp; mix well. Brush outside of potato skin shells with oil. Spoon potato mixture into shells, dividing evenly. Place on baking sheet. Bake potatoes until heated through, about 15 minutes. Sprinkle with parsley and dust with seasoning salt; salt and pepper to taste.

Culver & DiSanto Family Cookbook

Potato Broccoli Bake

Source: DiSanto Family Cookbook

2 Tbsp. margarine
2 Tbsp. flour
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. nutmeg
2 cups milk
1 3-oz. cream cheese, cubed
1/2 cup shredded Swiss cheese (2 oz.)
4 cups hash brown potatoes (16 oz.)
1 10-oz. frozen, chopped broccoli, cooked and drained
1/4 cup dry bread crumbs
1 Tbsp. margarine, melted

Melt butter, blend in flour and seasonings; add milk. Cook until thick. Add cream cheese and Swiss cheese until melted. Stir in hash browns. Turn 1/2 of the potatoes into baking dish. Top with broccoli. Put remaining potatoes on top. Cover and bake at 350 degrees for 35 minutes. Sprinkle buttered bread crumbs around the edge. Bake uncovered 10-15 minutes more. Serves 8.

Hidden Valley® Ranch Potatoes

Source: Hidden Valley From: Erin Culver

2 pounds Small red potatoes, quartered
1/4 cup Vegetable oil
1 packet Hidden Valley® Seasoning & Salad Dressing Mix

Place potatoes in a gallon size Glad-Lock® Zipper™ storage bag and add oil; seal bag. Toss to coat. Add seasoning & salad dressing mix and toss again until coated. Bake in ungreased baking pan at 450 degrees for 30 to 35 minutes or until potatoes are brown and crisp.

Culver & DiSanto Family Cookbook

Darrin's Applesauce

From: Hannah Darrin

Apples
Brown sugar
Cinnamon

Wash all apples and core and cut into quarters (you do not need to peel which is very labor intensive. The peels will give the sauce a nice pink color!).

In batches (for large quantities) place quarters in a large covered pot and bring to a boil with a small amount of water. Do not overcook but apples should be mushy.

Place a food mill over a large bowl and crank away, removing the skins as they accumulate in the mill. Add brown sugar for additional sweetness or cinnamon.

Pick your own apples for fun! We have used different kinds of apples always with success. The batch we did in France was one of my favorites. Pears can be added to the simmer for a different taste and David adds texture by adding chunks of firmer cooked apples to the batch that has been milled. Scoop cooled mixture into Ziploc freezer bags, seal, and lay flat. They stack very nicely in your freezer this way.

Fried Rice

2 Tbsp. peanut oil
2 large eggs, beaten
1/2 cup minced scallions
4 dried Chinese black mushrooms, softened in hot water for 20 minutes
1 cup frozen peas, thawed
2 ounces thin sliced Smithfield ham or prosciutto
5 cups cooked rice.

Heat oil until hot and add the eggs. Stir fry over high heat for 30 seconds to scramble. Add the scallions and mushrooms and fry for 20 seconds. Add the peas and stir fry briefly. Add the ham and stir fry briefly again. Add the rice and break it up with a spatula. Cook for 3 minutes or until hot and then serve.

Culver & DiSanto Family Cookbook

French Breaded Asparagus

1 lb. fresh Asparagus, cooked
1 Tbsp. cold water
1/2 cup fine-dried bread crumbs
1/4 cup Parmesan Cheese
1 tsp. salt
1 tsp. paprika
1 egg

Beat egg and mix with cold water. Mix crumbs, salt, cheese, and paprika together. Dip asparagus in crumb mixture, then in egg mixture again. Chill 1 hour and then fry in hot oil until golden brown.

Cauliflower with Mushroom Cheese Sauce

Source: DiSanto Family Cookbook

1 medium head of cauliflower
1 1/2 cups fresh, sliced mushrooms
2 Tbsp. flour
2 Tbsp. butter
Dash pepper
1/4 tsp. salt
1 cup shredded sharp American cheese
1 cup milk
1 tsp. prepared mustard

Cook cauliflower for 20 minutes (you may have to cook the cauliflower longer if it is not soft enough). Drain and keep warm. Cook mushrooms in butter until they are tender. Blend in flour, salt, and pepper. Add milk and cook until bubbly. Stir in cheese and mustard until cheese melts. Spoon some sauce over cauliflower. Sprinkle with parsley.

Mushroom Rice

From: Kris (DiSanto) Scutella

1 can of mushroom pieces
1 can of beef broth
1 stick of butter
1 cup of white rice (uncooked and not minute rice)

Mix all ingredients in a large dish and cook 1 hour at 325 degrees.

This is another recipe from a neighbor. As you can see, we are not big into measurements and details. Just throw it all together and cook! I'll tell you though; this makes for a great, easy side dish.

Culver & DiSanto Family Cookbook

Broccoli Casserole

Source: Sarah Pursell, a TV star From: Grandma Loretta Culver

- 1 can (10 3/4 oz.) Cream of Mushroom Soup (Dad like Cream of Chicken better!)
- 1 cup regular mayonnaise
- 2 eggs, slightly beaten
- 1 small onion, grated
- 2 pkgs. (10 oz.) frozen chopped broccoli, thawed and drained
(OR an equal amount of fresh broccoli can be used)
- 1 cup shredded sharp Cheddar cheese
- 1/2 cup Ritz Cracker Crumbs

Mix soup, mayonnaise, eggs, and grated onion in a 1 1/2 quart casserole dish. Add broccoli, cheese, and Ritz cracker crumbs. Sprinkle another 1/2 of crumbled cracker crumbs on top.

Roasted Broccoli With Lemon Garlic Butter and Toasted Pine Nuts

From: Sue DiSanto

- 1 pound broccoli florets
- 2 tablespoons olive oil
- Salt and freshly ground black pepper
- 2 tablespoons unsalted butter
- 1 teaspoon minced garlic
- 1/2 teaspoon grated lemon zest
- 1 to 2 tablespoons fresh lemon juice
- 2 tablespoons pine nuts, toasted

Preheat oven to 500 degrees. In a large bowl, toss the broccoli with the oil and salt and pepper to taste. Arrange the florets in a single layer on a baking sheet and roast, turning once, for 12 minutes, or until just tender. Meanwhile, in a small saucepan, melt the butter over medium heat. Add the garlic and lemon zest and heat, stirring, for about 1 minute. Let cool slightly and stir in the lemon juice. Place the broccoli in a serving bowl, pour the lemon butter over it and toss to coat. Scatter the toasted pine nuts over the top.

Culver & DiSanto Family Cookbook

Fettuccini Carbonara

Source: DiSanto Family Cookbook

1/2 lb. bacon
1/4 cup whipping cream
4 beaten eggs
1 lb. fettuccini, cooked
1/4 cup butter, melted
1 cup grated Parmesan cheese
1/4 cup snipped parsley

Heat oven-proof serving dish in a 250-degree oven. Cook bacon until crisp and drain and crumble. Heat cream just until warm. Remove and beat in eggs. Toss hot pasta with butter. Pour egg mixture on top. Toss until well coated. Add bacon, cheese, and parsley. Serves 6.

Marinated Mushrooms

Source: DiSanto Family Cookbook

1 cup salad oil
2 tsp. salt
2 1/2 tsp. each: basil and Dijon mustard
1/2 tsp. pepper and paprika
5 Tbsp. white wine vinegar
4 tsp. lemon juice
2 lb. mushrooms
1 1/2 cup thinly sliced onion with some tops
Cherry tomatoes

In a large bowl combine oil, salt, mustard, pepper, paprika, vinegar and lemon juice. Beat with a fork. Mix in mushrooms and onions; cover and marinate at room temperature, stirring occasionally for about one hour. Just before serving, mix in 1 basket cherry tomatoes.

Corn for Freezing

Source: DiSanto Family Cookbook

Corn on the cob, raw
1 cup sugar
1 qt. water
4 tsp. salt

Cut corn off the cob, enough to measure 4 qts. of corn. Add sugar, water, and salt. Bring to a boil and let boil 10 minutes. Let it cool and put in bags. This really tastes like fresh corn when you have it later.

Main Dishes

Shrimp Fra Diavolo with Linguine

From: Jef and Leona Lauster

- 1 pound, medium - large (preferably 31-35 count), peeled shrimp.
 Gulf or Mexican Whites if you can get them
- 1 Tbsp. crushed red pepper flakes (or more to taste)
- 6 Tbsp. extra virgin olive oil
- 1 1/2 Tbsp. salt
- 1/4 cup cognac or brandy
- 4 Tbsp. minced or pressed garlic
- 1/2 tsp. sugar
- 1 (28-oz.) can diced tomatoes, drained
- 1 cup medium-dry white wine, such as Sauvignon Blanc
- 1/4 cup minced fresh parsley leaves
- 1 lb. linguine

Bring 4 qts. water to rolling boil, covered, in a large Dutch oven or stock-pot. While water is heating, heat 12-inch heavy-bottomed skillet over high heat for 4 minutes. Meanwhile, toss shrimp, half of red pepper flakes, 2 Tbsp. Olive oil, and 3/4 tsp. salt in a medium bowl. Add shrimp to skillet and quickly spread in single layer, and cook, without stirring, until bottoms of shrimp turn spotty brown, about 30 seconds. Off heat, stir to turn shrimp, and add cognac; let stand off heat until cognac warms slightly, about 5 seconds, and return pan to high heat. Wave lit match over skillet until cognac ignites; shake skillet until flames subside, transfer shrimp to medium bowl and set aside.

Turn off heat, now cool empty skillet 2 minutes; return to burner and reduce heat to low. Add 3 Tbsp. olive oil and 3 Tbsp. garlic; cook, stirring constantly, until garlic foams and is sticky and straw colored, about 7 to 10 minutes. Add remaining red pepper flakes, 3/4 tsp. salt, sugar, tomatoes, and wine; increase heat to medium-high, and simmer until thickened and fragrant, about 8 min. Stir in reserve shrimp and accumulated juices, remaining 1 tbs. garlic, and parsley and simmer until shrimp have heated through, about 1 minute longer. Turn off heat and stir in remaining 1 tbs. olive oil.

While sauce simmers, add linguine and remaining 1 Tbsp. salt to boiling water, stir to separate pasta, cover, and cook just until al dente; reserve 1/3 cup pasta water and drain pasta. Transfer drained pasta back to now empty Dutch oven and add about 1/2 cup sauce (without shrimp) and 2 to 3 Tbsp. Reserved pasta water; toss to coat. Serve linguine portioned, topped with sauce, or mixed in a large bowl immediately.

Culver & DiSanto Family Cookbook

Penne Pasta with Tomato Vodka Sauce

1 pound Penne pasta 1/4 cup olive oil
1 large onion, chopped
4 cloves garlic, minced
2 15-oz. cans crushed tomatoes
1/2 pound Canadian bacon or smoked ham, diced
1/2 tsp. crushed red pepper
2 cups frozen peas
1 cup heavy cream or half and half
1/2 cup vodka
1/2 cup Romano cheese, grated

Sauté onion and garlic in olive oil until just golden brown. Add tomatoes, Canadian bacon, crushed red pepper and peas and cook for about 5 minutes. Add cream and vodka and cook an additional 5 minutes. Meanwhile boil pasta until cooked al dente and drain. Serve sauce over pasta and sprinkle with Romano cheese.

The Skinny: Use evaporated milk or low fat half and half instead of cream. We are not aware of a substitute for vodka. If you cannot have any alcohol, just leave out the vodka or substitute an equal measure of apple cider.

Clark's Linguine with Clam Sauce

From: Clark Culver

Clove Garlic minced finely
1/2 cup Olive oil
3-4 Tbsp. Butter or Margarine
2 cans minced clams (May also add whole baby clams)
Pkg. Linguine noodles or angel hair pasta (cooked to desired tenderness)
Grated Parmesan or Romano cheese
Parsley
Oregano

Sauté garlic in oil till tender. Add margarine to melt in pan. Add clams and juices. Simmer 5-10 minutes. Spoon over cooked linguine or angel hair pasta and sprinkle with grated cheese.

Culver & DiSanto Family Cookbook

DiSanto Spaghetti Sauce

From: Sylvia DiSanto

1 small can tomato paste
3 cans tomato sauce (Hunts Original)
3 sauce cans of water
Pinch of basil
Crushed garlic clove
Salt and pepper
Pieces of pork (for flavor)

Mix tomato paste and tomato sauce in pan and add 3 paste cans of water and 1 sauce can of water. Add a pinch of basil, a crushed garlic clove, salt and pepper. Add pork and drippings from meatballs into the simmering sauce. Remove the meat before serving the sauce. Simmer sauce at least 2 hours.

Meatballs

1 lb. ground beef or ground turkey
1 egg
Bread crumbs
Garlic clove
Parmesan Cheese

Mix ingredients and make rounded meatballs with hands. Brown the meatballs and some kind of pork in oil and garlic clove. Place meat in sauce and pour drippings, without the garlic clove, into the sauce. Simmer at least 2 hours.

Poppy DiSanto states that the meat is what makes the good sauce and you must brown it and add the drippings. He doesn't like a lot of added ingredients in his sauce.

Culver & DiSanto Family Cookbook

Lasagna

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 lb. Hamburger
2 lbs. ricotta cheese
4 or 5 eggs
Parsley flakes
Grated cheese
Parmesan cheese

Brown hamburger, draining the fat; set aside. Mix ricotta, eggs and parsley, add grated cheese until it is a little dry. Cook lasagna noodles. In the bottom of a pan, put a little sauce, and then add noodles, side by side. On top of the noodles, put 1/2 of the ricotta cheese and more sauce, then half the hamburger. Top that with more noodles, cheese and sauce. Sprinkle with Parmesan cheese and bake for 1 hour. When finished, sprinkle the top of it with a little oregano.

Seafood Lasagna

Source: Sofia Khatkin From: Erin Culver

1 pack (10 oz.) scallops
1 pack (10 oz.) shrimp
1 pack (10 oz.) crab meat
1 stick butter
1 cup heavy cream
1 pkg. Parmesan cheese
1 container Ricotta
Noodles
1 pkg. mozzarella
Garlic
Scallions
Olive oil

Sauté shrimp, scallops, and crab meat with garlic and scallions in olive oil; let cool. Mix together melted butter and heavy cream. Add Parmesan cheese. Should be thick, but not dry! Mix shrimp mixture with ricotta. Layer sauce, cooked noodles, shrimp mixture, and then mozzarella. Repeat twice and bake at 350 degrees for 40 minutes.

I got this recipe from Sofia Khatkin, my business manager when I worked at GAA...sounds great!

Culver & DiSanto Family Cookbook

Manicotti

From: Nana Sylvia DiSanto

1 1/2 cup flour
1 cup water
6 eggs
7 Tbsp. oil

Filling:

3 Tbsp. ricotta
2 eggs
1 cup mozzarella
1/4 cup Parmesan
Parsley

Beat the egg and add flour, water, and oil. Fry about 3 Tbsp. batter in a pan sprayed with Pam. Cook over medium heat until top is dry but bottom is not brown. Let cool and repeat with all batter.

Mix filling and spread down the center of each shell; roll up. Spoon pasta sauce on the bottom of baking dish. Place filled shells in pan, seam side down. Top with sauce; sprinkle with some Parmesan cheese. Bake at 350 degrees for 1/2 hour. Makes about 30 manicotti.

Chicken Parmesan

Source: DiSanto Family Cookbook

1 pkg. onion soup
1 can mushroom soup
1 soup can of milk
1 1/2 cups uncooked rice
12 pieces of chicken
Salt/pepper
1/2 stick of margarine
Parmesan cheese

Mix dry onion soup, mushroom soup, milk (wine may be added for flavor) pour in a 9" x 13" dish. Place chicken on top sprinkle with spices. Put a dab of butter on each chicken piece. Bake one hour. Sprinkle with cheese and bake 15 minutes more.

Culver & DiSanto Family Cookbook

Bob's Chicken Cutlet Parmesan

From: Bob Carroll

1/4 lb. of chicken per person

Garlic powder

Flour

Parmesan cheese

Bread crumbs

Sauce

Egg

Spaghetti

Milk

Mozzarella Cheese Oil

Wash and Pat dry chicken, cut into portion sizes. Put flour and bread crumbs on two separate dishes. Mix egg and milk in bowl. Roll pieces of chicken in flour, and then place in bowl of mixture. Once the chicken is completely covered with egg mixture, roll the chicken in the bread crumbs. Heat small amount of oil in frying pan, and brown the chicken until crispy. Pour small layer of sauce into casserole dish, place chicken on top, and then cover with another layer of sauce. Sprinkle Parmesan and garlic powder on top. Continue process until all chicken is in dish. Cover the final layer of sauce with mozzarella and Parmesan cheese. Bake in 350 degree oven for 20 minutes. Serve on a bed of spaghetti or on a sub roll.

Culver & DiSanto Family Cookbook

Pasta Primavera

Source: DiSanto Family Cookbook

One of Clark's favorite dishes.

Pkg. linguine or angel hair pasta
1/4 cup butter or margarine
1 cup thinly slices fresh broccoli
1/2 cup chopped green onion
1 clove garlic
1 tsp. basil crushed
1/4 tsp. pepper
1 1/2 cups mushrooms
Handful or 1 6-oz package pea pods
1/4 cup dry white wine
Grated Parmesan cheese

(Clark's version is a combo of veggies and seafood)

Angel hair pasta or linguini
Broccoli
Snow crab
Scallops
Olive oil
Butter
Garlic
Oregano
Asparagus
Summer squash or zucchini slices

Sauté veggies in olive oil and butter till tender with clove garlic. Add scallops and crab. Remove garlic and add more olive oil or butter to coat the pasta. Cook pasta to desired tenderness. Serve the veggies and olive oil/ butter base over pasta. Sprinkle with grated cheese and serve with a crusty loaf of Italian or garlic bread.

Culver & DiSanto Family Cookbook

Culver BBQ Chicken

From: Grandma Lore Culver

Chicken, prepared for frying without flour

1 tsp. Paprika

1/2 tsp. Chile powder

1 tsp. Dry Mustard

1 tsp. Salt

2 Tbsp. Ketchup

2 Tbsp. Vinegar

2 Tbsp. Oleo or Butter

2 Tbsp. Worcestershire Sauce

2 Tbsp. Water

2 Tbsp. Lemon Juice

Mix and heat. Dip each piece of chicken and lay on foil in a pan. Pour remaining sauce over chicken. Seal in tin foil and bake in 350 degree for 1-1/2 hours. Drain off juice and cook uncovered for 15-20 minutes to brown.

Barbequed Chicken

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 cup chopped onion

1 cup firmly packed brown sugar

2 Tbsp. cider vinegar

2 Tbsp. prepared mustard

1 tsp. chili powder

1 tsp. Worcestershire sauce

1 large clove garlic, minced

1 bottle reduced catsup

Vegetable cooking spray

8 skinned chicken breast halves

Combine ingredients and cook covered for 20 minutes. Coat pan or grill with veggie spray. Grill breasts basted with the sauce till done.

Culver & DiSanto Family Cookbook

Barbeque Spare Ribs

Source: DiSanto Family Cookbook

3 to 4 lbs. spareribs
2 onions, chopped
2 Tbsp. Worcestershire sauce
1 tsp. paprika
1 tsp. chili powder
3/4 cup water
2 Tbsp. vinegar
1 tsp. salt
1/2 tsp. pepper
3/4 cup catsup

Mix all ingredients together in a saucepan and let simmer for 15 minutes. In the meantime, bake spareribs for 1 hour. Pour off extra grease and pour sauce over. Bake for 1 more hour.

Chicken Marsala

From: Sue DiSanto

3 tablespoons olive oil
1/4 cup onion, diced
1 tablespoon garlic, chopped
1/2 pound mushrooms, sliced
3 tablespoons flour
1/2 cup Marsala wine
1 1/2 cups beef stock
Salt and pepper, to taste

Add olive oil to heavy hot saucepan. Add onions, garlic, mushrooms, sauté until mushrooms are tender. Add flour and cook about 1 minute then deglaze pan with Marsala wine. Add beef stock and cook until thick and flavors are blended.

Sauté boneless chicken in sauce.

Culver & DiSanto Family Cookbook

Chicken & Broccoli Braid

From: Kay & Bob Carroll

2 cups chopped cooked chicken (I use a 9-ounce package of Tyson frozen southwestern flavored chicken breast strips)
1 cup chopped broccoli
1/2 cup chopped red bell pepper
1 clove garlic minced or pressed
1 cup (4 ounces) shredded cheddar cheese
1/2 cup mayonnaise
1 teaspoon dill weed
1/4 teaspoon salt
2 packages (8 ounces each) refrigerated crescent rolls
1 egg white (optional)
2 tablespoons slivered almonds

Preheat oven to 375 degrees. Thaw and chop chicken; chop bell pepper and broccoli and mince or press garlic. Add chicken, pepper, broccoli, and garlic to large mixing bowl with cheese. Mix in mayonnaise, dill, and salt. Set aside. Unroll 1 package of crescent dough - do not separate. Arrange longest side of dough across the width of a 12" x 15" baking pan. Repeat with remaining package of dough. Press seams of dough, and any perforated areas together to seal. Form a fringe along longest end of dough by cuffing strips 1 1/2 inches apart, approximately 3 inches long. Spread filling evenly over middle of dough. To braid, lift strips of dough across mixture and cross each strip twisting at least one turn. Continue until all strips have been used. Be sure to pinch the ends of the braid together to form a boat so the filling doesn't drip during baking. Beat egg White and brush over dough. Sprinkle with almonds and bake 25-28 minutes, or until deep golden brown.

Culver & DiSanto Family Cookbook

Hot Licks Chicken

From: Jef and Leona Lauster

2 tsp. poultry seasoning
1/2 tsp. salt
1/2 tsp. ground cumin
1/2 tsp. ground coriander
1/4 tsp. allspice
1/4 tsp. ground red pepper
1/4 tsp. black pepper
4 (4-ounce) skinned boneless chicken breasts halves
1 Tbsp. Olive oil
Cooking spray
1/4 cup water
1/4 cup dry white wine
1 Tbsp. lemon juice
1/8 tsp. salt
1 Tbsp. orange marmalade

Combine first 7 ingredients in a small bowl; stir well. Rub chicken with spice mixture and let stand. Heat oil in a large non-stick skillet coated with cooking spray over medium-high heat. Add chicken and lightly brown on each side. Add water and wine to skillet, cover and reduce heat. Simmer until chicken is done. Remove from skillet, set aside and keep warm. Add lemon juice and 1/8 tsp. salt to skillet. Bring to a boil; cook 4 minutes or until reduced to 3 Tbsp. Remove from heat and add marmalade. Spoon over sliced chicken.

Fiesta Chicken

1/2 cup butter
1 3/4 cups cheddar cheese crackers finely crushed
2 tbsp. taco seasoning mix
8 chicken breasts boned, skinned and flattened
5 green onions chopped
1 (4oz.) can chopped green chilies
2 cups heavy cream
1 tsp instant chicken bouillon
2 cups grated Monterey Jack cheese

Melt butter and pour two-thirds into a 9" x 13" baking dish. Set aside. Combine cracker crumbs and taco mix. Dredge chicken in this mixture. Pat it on so that you get a lot of the mix on the chicken. Place the chicken in the baking dish. In the saucepan with the butter add the onions. Sauté until softened. Then add the green chilies, heavy cream, instant chicken bouillon and the Monterey Jack cheese. Mix and stir until smooth. Pour over the chicken breasts. Bake uncovered for 50 - 60 minutes. Serves 6 - 8.

Culver & DiSanto Family Cookbook

Stir-Fry Dinner

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 lb. beef, pork, chicken, or shrimp

4 Tbsp. vegetable oil

Combine the following to equal 3/4 to 1 lb. of sliced uncooked veggies:

Asparagus

Broccoli

Green/red peppers

Sugar snap peas

Summer squash

Green onion

Mushrooms

Zucchini

Cauliflower

2 tsp oil

1 tsp salt

1 tsp ginger

1 tbsp soy sauce

2 tbsp cornstarch

1 1/2 c chicken broth

1 tsp garlic powder

1/3 c sherry

Cut meats (except shrimp) and veggies into bite-sized pieces before starting. Meat should be in thin slices. Quick fry the meat in oil at high temperature. Stir continually so it does not burn or scorch. Set meat aside. Quick fry the veggies in oil at high heat stirring continually as not to burn and desired tenderness achieved. Add meat to veggies with broth and seasonings. Bring to boil while stirring. Add shrimp at this point. Cook 2 minutes with shrimp until they are pink and tender. Serve over hot rice. May be served with Chinese noodles on top if desired.

Good if you enjoy stir-fry. Kenny likes it only with shrimp!

Culver & DiSanto Family Cookbook

Spicy Beef Stir-Fry with Orange Sauce

2 eggs
1/4 cup cornstarch
2 pounds top sirloin cut into thin strips
2 Tbsp. peanut oil
6 small dried red chilies
1 Tbsp. fresh ginger, grated
2 garlic cloves, minced
2/3 cup orange juice
1/4 cup soy sauce
1 tsp. sugar
2 Tbsp. hoisin sauce
1/4 cup orange peel cut into thin strips
1 Tbsp. rice wine vinegar

Beat eggs and add cornstarch and mix well. Place beef strips in mixture until coated. Heat oil in a wok or large skillet and stir-fry beef for a couple of minutes. Remove from heat and place on paper towels to drain. Combine chilies, ginger and garlic in one bowl. Combine orange juice, soy sauce, sugar, hoisin sauce, orange peel and vinegar together in a separate bowl. Heat chili mixture in wok for 1 minute. Add juice mixture and stir for 1 minute more. Add beef and cook until heated through. Serve with Fried Rice.

Erin's Easy Lo Mien

One cup sliced meat (chicken, beef, or baby shrimps)
2 pkg. Ramen Pride® Noodles (same flavor as meat used)
1 can Chinese vegetables
Bok Choy-cut into strips
1 Tbsp. Oyster sauce
1 Tbsp. Hoisin sauce
Soy Sauce

Boil water for Ramen Noodles. In a wok or frying pan, pour in about 2-3 tbsp. of juice from the can of Chinese vegetables. Cook sliced meat in the juice until done. Throw in the can of vegetables and the sliced bok choy. (Meanwhile, cook ramen noodles in boiling water and drain.) Mix oyster sauce and hoisin sauce in with meat and vegetables. Take one of the Ramen Noodles flavorings and pour half of it in the mixture. Drain noodles and throw in with meat and vegetables, tossing to coat. Sprinkle soy sauce over mixture, to taste. Mix well and serve.

Culver & DiSanto Family Cookbook

Sesame Chicken

From: Erin Culver

2 Whole Chicken Breasts (About 2 Lbs.)
1 Egg
2 Tbsp. Flour
2 Tbsp. Cornstarch
2 Tbsp. Water
1 tsp. Salt
1/4 tsp. Baking Soda
1/4 tsp. Pepper
1/2 cup Water
1/4 cup Cornstarch
1 cup Sugar
1 cup Chicken Broth
3/4 cup Vinegar
2 tsp. Dark Soy Sauce
2 tsp. Chili Paste
1 tsp. Vegetable Oil
1 clove Garlic, finely chopped
Vegetable Oil
Sesame Seeds
Rice

*I like to add broccoli to this recipe

Remove bones and skin from chicken breasts, and cut into 2 x 1/2-inch strips. Mix egg, flour, cornstarch, water, salt, 2 Tsp. vegetable oil, baking soda and white pepper; stir in chicken. Cover and refrigerate for 20 minutes. Mix 1/2 cup water and 1/4 cup cornstarch.

Heat sugar, broth, vinegar, soy sauce, chili paste, 1 Tsp. vegetable oil and the garlic to boiling. Stir in cornstarch mixture; cook and stir until thickened. Remove from heat; keep warm.

Heat vegetable oil in a big saucepan or fry cooker until 350 degrees, or until very hot (Chicken should splatter when put in - dangerous). Fry about 1/3 of the chicken until golden brown (usually a couple minutes). Remove from oil with a slotted spoon and drain on paper towels. Repeat with remaining chicken. Place on Heated platter or in the oven to keep warm.

Heat sauce until boiling; pour over chicken and cooked broccoli (optional). Sprinkle with a few sesame seeds. Serve over rice.

This recipe tastes just like it's from a Chinese restaurant. Everyone that I've made it for has asked for the recipe. Try it and you'll love it.

Culver & DiSanto Family Cookbook

Chicken Marco Polo

From: Clark Culver

2 Tbsp. Vegetable oil
1 Tbsp. Sesame oil
1/2 lb. Chicken Breast, sliced
4 Scallions, sliced (or onion)
12 oz. spicy Linguine (or 1 cup uncooked rice)

**We like to add Chinese vegetables, like baby corns, bamboo shoots and water chestnuts

Sauce:

1/2 c. chicken broth
3 tbs. Soy Sauce
1 Tbsp. Sugar
1 Tbsp. Cornstarch
1/2 Tbsp. Chili Paste with Garlic (or more for extra zing)
1 Tbsp. Hoisin Sauce
1/2 tsp. salt

Combine sauce ingredients in Separate bowl.

Heat oils and stir fry chicken until it begins to lose raw color. Add Scallions (onion). Cook until scallions (onion) are transparent. Add Chinese baby corns, bamboo shoots, and water chestnuts (optional). Add sauce and heat until a boil. Reduce heat and simmer until thickened. Serve over cooked pasta or rice.

Ginger Shrimp & Broccoli

Source: The Reynolds® Kitchen

1 1/2 pounds medium raw shrimp, peeled and de-veined
3 cups broccoli florets
1/2 medium red bell pepper cut in strips
1 clove garlic
1 Tbsp. grated fresh ginger
1 Tbsp. dark sesame oil
Soy sauce
1 Reynolds® Hot Bags Foil Bag™, regular size or you can make a foil bag

Preheat grill to medium-high or oven to 450 degrees. Open foil bag. Arrange shrimp, broccoli, and red pepper in foil bag in an even layer; sprinkle with garlic and ginger. Drizzle oil over ingredients in foil bag. Seal the foil bag and place in a 1-inch deep pan. To cook, slide foil bag onto grill or leave foil bag in supporting pan and place in over. Grill 10-15 minutes in covered grill or bake 18-20 minutes in supporting pan in oven. Be careful when opening the foil bag... steam can burn. Sprinkle with soy sauce before serving.

Culver & DiSanto Family Cookbook

Teriyaki Beef and Vegetables

Source: The Reynolds® Kitchen

- 1 pound boneless beef sirloin steak, 1/2 inch thick
- 1 medium onion, thinly sliced
- 1 package (8-oz.) whole mushrooms, halved
- 1 medium zucchini cut in strips
- 1 medium red bell pepper cut in strips
- 1/2 cup thick teriyaki marinade
- 3 cloves garlic
- 1 tsp. flour
- 1 Reynolds® Hot Bags Foil Bag™, regular size or you can make a foil bag
- Hot cooked rice

Preheat grill to medium-high or oven to 450 degrees. Cut steak lengthwise in half, and then crosswise into 1/8" thick strips. Open foil bag. Arrange onion in foil bag in an even layer. Layer beef, mushrooms, zucchini, and red bell pepper over onion. Combine marinade, garlic, and flour; spoon over ingredients in the foil bag. Seal the bag and place it in a 1-inch deep pan. To cook, slide foil bag onto grill or leave foil bag in supporting pan and place in the oven. Grill 12 to 14 minutes in covered grill or bake 20-25 minutes in the supporting pan in the oven. Carefully open bag, allowing steam to escape. Serve over white rice.

Culver & DiSanto Family Cookbook

Paella

Source: DiSanto Family Cookbook

3 lbs. chicken pieces, legs and thighs
1 lb. hot or mild Italian sausage, sliced
1/3 cup olive oil
1/3 cup water
2 dozen well scrubbed little neck clams in their shells
1 1/2 lbs. large shrimp, peeled and de-veined
1 large onion, minced
2 large cloves garlic, minced
3 medium tomatoes, quartered
3 cups uncooked long grain rice (not instant rice)
3 cups chicken broth
1 Tbsp. salt
1/2 tsp. cayenne pepper
1/2 tsp. saffron
1 16-oz. pkg. frozen peas, thawed but uncooked

Fry chicken and sausage in oil until evenly browned. Remove and set aside. Add water cook chicken 20 minutes more. Remove and set aside. Add clams and shrimp and cook 5 min. Add rice, broth and seasonings, stirring occasionally until rice is done (about 35 minutes) In a large baking dish or paella pan layer 1/2 the rice mixture, chicken, sausage, and remaining rice, peas, clams and shrimp, which have been combined. Bake 350 degrees for 20 -30 minutes and serve. This can be assembled one day ahead of time and refrigerated.

Culver & DiSanto Family Cookbook

Paella II

Source: DiSanto Family Cookbook

1 lb. clams
3 lbs. chicken, cut into pieces
3 garlic cloves, finely chopped
1 qt. Beef stock
8 oz. peeled shrimp
6 tomatoes, wedged
15 pimento stuffed green olives, cut into halves
1 cup olive oil
2 onions, finely chopped
1 1/2 cups uncooked long grain white rice
8 oz. whitefish, skinned and chopped
1 cup fresh or frozen peas
1/2 cup dry white wine
8 oz. salami, sliced

Soak clams two hours in several changes of salt water. Scrape shells clean; pull out and cut off beards. Rinse in cold water. In a large Saucepan, cover cleaned clams with water. Bring to a vigorous boil (10 min.) or until shells open. Strain clams; set aside. Heat 3/4 cups oil in a deep skillet or paella pan. Add chicken pieces and cook till done on all sides. Season with salt and pepper. Add onions, garlic and rice; sauté until onions are transparent. Add stock or broth; simmer 10 min. Carefully stir in cooked clams, fish, shrimp, peas and tomatoes. Add wine; simmer ten min. longer. Add more stock, broth water or wine if liquid evaporates away before rice is cooked. If rice is too moist, boil till liquid is mostly evaporated. Heat remaining 1/4 cup oil in small skillet. Add salami; cook till browned and crisp. Spoon rice mixture into serving dish or platter. Sprinkle olives over the paella; top with fried salami.

You are supposed to add saffron but it is very expensive, so I bought rice in a sack that had it in it and it worked well. You may use a variety of fish and vegetables if you want.

Culver & DiSanto Family Cookbook

Erin's Fiesta Lasagna

From: Erin Culver

1 lb. hamburger (or try sliced chicken)
1/2 onion, chopped
1 Tbsp. garlic, minced
1 10-oz. *undrained* can tomatoes with chilies (or chopped/stewed tomatoes if you do not like it spicy)
1 16-oz can refried beans
1 Tbsp. chili powder
1 tsp. salt
1 tsp. pepper
4-5 cups grated taco cheese (or cheddar)
Salsa
Large flour tortillas (about 8)
Lettuce
Sliced fresh tomatoes (optional)
1 2.25-oz. can sliced black olives (optional)
Jalapenos (optional - for those who like it spicy)
Sour Cream (optional)

Start by browning your hamburger and then draining the grease. Throw in chopped onion and garlic and cook about 2-3 minutes more. Add tomatoes with chilies (with juice), refried beans, and chili powder (if you really like things spicy, add 1 tsp. red or cayenne pepper). Continue cooking until everything works together, about 5 minutes. Using a lasagna pan, place about 1/3 of the hamburger/bean mixture in the bottom. Layer 2 tortillas on top (I cut the sides so they fit better, and just place the scraps in too). Next, spread about 1/4 cup salsa on the tortilla and cover with the cheese. Place two more tortillas on top and another layer of the bean mixture on top. Place 2 tortillas, then salsa and cheese, then 2 tortillas, and remaining bean mixture. Top with remaining tortillas, some more salsa, and smother in cheese. Bake in a 350 degree-oven for about 30 minutes. When heated through, take the Mexican-burrito lasagna out and let cool for about five minutes (to settle the ingredients). In the center, put a bed of olives, shredded lettuce, fresh slices tomatoes, and jalapenos (leave out if you don't like it hot). Sprinkle with a few chives, and serve with salt, pepper, and sour cream if desired.

Culver & DiSanto Family Cookbook

Chicken Enchiladas

From: Jef and Leona Lauster

FILLING:

3 cups water
1/4 tsp. salt
8 black peppercorns
1 onion, quartered
1 bay leaf
1 lb. skinless chicken breast halves
3/4 cup shredded Monterey Jack cheese, divided
3/4 cup shredded extra-sharp cheddar cheese, divided
1/2 cup chopped onion

SUACE:

2/3 cup 2% milk
2 eggs (or 1/4 cup egg substitute)
1/8 tsp. salt
1 7-oz. can salsa verde (I get it at Wegman's)
1 4.5-oz. can chopped green chilies, drained

8 (6-inch) corn tortillas
2/3 cup sour cream

To prepare filling, place first 6 ingredients in a Dutch oven, bring to a boil. Cover, reduce heat, and simmer 45 minutes. Remove chicken from cooking liquid and cool. Remove chicken from bones by shredding with two forks. Preheat oven to 375 degrees. Combine chicken, 1/2 cup of each cheese, and 1/2 cup onion in a bowl; set aside. To prepare sauce, place milk and next 5 ingredients (milk-chilies) in a food processor. Process until smooth.

To prepare tortillas, fill a medium skillet with 1 inch water; bring to simmer. Dip 1 tortilla in water using tongs. Spoon 1/2 cup chicken filling in center of tortilla, roll tightly, and place in an 11" x 7" baking dish. Repeat with remaining tortillas. Pour sauce over enchiladas. Cover and bake at 350 for 20 minutes. Uncover, sprinkle with remaining cheese. Bake 5 min. or until cheese melts. Top with sour cream and serve.

Culver & DiSanto Family Cookbook

Confetti-Stuffed Burritos

From: Jef and Leona Lauster

2 cups (1/2 inch) cubed sweet potato
3/4 cup low-salt chicken broth
1/2 cup coarsely chopped onion
2 garlic cloves, minced
1/4 cup fresh corn kernels (about 2 ears)
3/4 cup drained carried black beans, partially mashed
1/2 cup chopped red bell pepper
1/4 tsp. minced fresh cilantro
1 1/2 Tbsp. fresh lime juice
3/4 cup canned fat-free refried beans
8 (8-inch) flour tortillas
1/2 cup fat-free sour cream cup
1/2 cup bottled salsa
4 tsp. chopped cilantro (optional)

Preheat oven to 350 degrees. Combine sweet potato and broth in a large nonstick skillet. Bring to a simmer over medium-low heat; cover and cook 7 minutes or until tender. Add onion and garlic; cook 2 minutes. Add corn, black beans, bell pepper, cilantro, and lime juice; simmer, uncovered, 6 minutes or until thoroughly heated. Combine sweet potato mixture and refried beans in a medium bowl. Spoon about 1/2 cup sweet potato mixture down center of each tortilla, and roll up. Place burritos in a 13" x 9" baking dish, cover with foil. Bake at 350 degrees for 15 minutes or until thoroughly heated. Serve each burrito with 1 Tbsp. salsa and sour cream. Sprinkle with 1 tsp. chopped cilantro, if desired.

Culver & DiSanto Family Cookbook

Spanish Rice

From: Erin Culver

1 lb. hamburger
2 cups uncooked white rice
4 cups water
1 10-oz. can of tomatoes with chilies
2 cups spaghetti sauce
1 Tbsp. fresh garlic, minced
1/8-1/4 cup jalapeno juice (optional)
Salt and pepper to flavor
Green peppers, chopped (optional)

In a medium saucepan, boil 6 cups of water with 3 cups of rice. Cover and lower temperature to a lower setting, steaming the rice. Keep a close eye on it so it does not overcook. If six cups of water is not enough, add a little more at a time until your rice gets tender.

Meanwhile, cook your hamburger in a skillet and drain the fat; add garlic and cook a few minutes more. Add your tomatoes with chilies and throw in your sauce and rice. Add jalapeno juice and season with lots of salt and pepper. Cook for about another 20 minutes, letting it sit for a few minutes each time to thicken and cook. You can add green peppers to this recipe if you want, but I don't like them.

Culver & DiSanto Family Cookbook

Sante Fe Chicken with Rice

From: Beth Culver

1 1/2 lbs. Boneless, Skinless Chicken Breasts, sliced thinly
1 tsp. Paprika
1 tsp. Salt
1/4 tsp. ground black pepper
1 onion, peeled and chopped
1 green bell pepper, seeded and chopped
1 clove garlic, crushed
2 Tbsp. Vegetable oil
1 cup chicken broth
1 1/2 cup quick-cooking rice
1 10-oz. can of diced tomatoes with green chilies
3/4 cup shredded Monterey jack cheese

Season sliced chicken with paprika, salt, and pepper. Combine onion, green pepper, and garlic with seasoned chicken in a bowl. Mix well. Heat a large skillet over medium-high heat; add oil and heat until hot but not smoking.

Carefully add chicken and vegetable mixture into skillet and sauté until everything is golden brown and chicken is cooked, about 8 min. Remove from heat and cover to keep warm.

In a medium saucepan add chicken broth and bring to a boil. Stir in instant rice and undrained tomatoes. Bring to a boil; cover, remove from heat and set aside for 5 min. Sprinkle with Monterey Jack cheese and let melt. Serve rice topped with chicken.

Culver & DiSanto Family Cookbook

Nuevo Mundo (New World) Pizza

From: Brian Culver

Taco seasoning packet *(made in USA or Mexico)*

Turkey burger *(what's more American than that? New world on both counts)*

Pizza shell *(OK, not American, but hopefully it will be made with native grains)*

Salsa *(Paul Newman brand? Ortega, etc. Actually, even that stuff is made in NYC)*

Shredded cheese *(Any)*

Jalapeño peppers, sliced

Lettuce, shredded

(Lettuce probably came from the old world, but I'm sure there's some new world varieties.)

Cherry tomatoes *(more American than apple pie, which came from the old world.)*

Other veggies if you like

Sauté ground turkey till its crumbly; drain fat. Add taco seasoning packet. Blend

On to a pizza shell, smear on salsa, like you would pizza sauce. Add crumbled spiced turkey. At this point you can add the Jalapeño slices, or you can hold them back till the pizza comes out of the oven. Bake the sucker.

On to the hot pizza add the grated cheese, followed by the lettuce, then tomatoes and Jalapenos (if you haven't already). Serve with plenty of iced cold Cervesa, lemonade, etc. and plenty of napkins for your sweaty brow.

It is styled after a taco pizza I used to get in Botisti's in Amsterdam. I call it Nuevo Mundo because I try to use as many new world ingredients as possible to make it.

Culver & DiSanto Family Cookbook

Clark's Chili

From: Clark Culver

2 lbs. ground beef or ground venison
1 cup diced onion
1 cup diced green pepper
3 cans Red Kidney beans
1 tsp. salt
3 Tbsp. chili powder
1 qt. Can tomatoes
1 small jar of sauce
Red pepper to taste

Sauté meat with the diced onion and peppers. Drain excess grease or oil if used to fry the meat. Use a cast iron skillet if you have one! When veggies are tender add tomatoes with juice and all the spices. Simmer until all the flavors meld and thicken. Add drained kidney beans.

Wendy's Chili

Source: Top Secret Recipes

1 pound ground beef
1 diced onion
1 tablespoon diced fresh jalapeno pepper (optional)
1 15-ounce can kidney beans with liquid
1 14.5-ounce can peeled diced tomatoes
1 8-ounce can tomato sauce
1 cup water
1 tablespoon white vinegar
1 teaspoon salt
1 teaspoon chili powder
1/4 teaspoon garlic powder
1 bay leaf
A little Tabasco or Hot Sauce, if you really like it hot!

Brown ground beef in a large saucepan over medium heat. Drain fat. Add onion and pepper and sauté for about two minutes. Add remaining ingredients and simmer for 1 hour, stirring occasionally. Serve one cup in a bowl with the optional cheese, diced onion and whole jalapeno garnish on top. Makes 4 servings.

Culver & DiSanto Family Cookbook

White Turkey Chili

From: Jef and Leona Lauster

1 Tbsp. butter or margarine
1/2 cups chopped onion
1/2 cup chopped celery
1/2 cup chopped red bell pepper
1 minced seeded jalapeno
1 garlic clove, minced
3 cups cooked turkey (we use thighs)
2 (19 oz.) cans cannellini beans, drained (1 can whole, 1 can mashed)
2 (16 oz.) cans chicken broth
1 cup frozen whole-kernel corn
1 1/2 tsp. ground cumin
1 tsp. chili powder
1/2 tsp. salt
1/4 tsp. black pepper
1 cup 1% milk

Melt the butter in a large Dutch oven over medium-high heat. Add onion, celery, bell pepper, jalapeno, and garlic. Sauté 5 minutes. Add turkey, whole beans, broth and then corn, cumin, chili powder, salt, and pepper. Bring to a boil; cover, reduce heat, and simmer 15 minutes. Add mashed beans and milk to the turkey mixture. Simmer, uncovered, for 20 minutes or until the mixture thickens. Makes 11 one-cup servings.

Rio Grande Quesadillas

From: Kim Culver

2 cups shredded or cubed cooked chicken
1 pkg. Lawry's Taco spice Seasoning mix
3/4 cup water
1 can refried beans (optional)
1 4-oz. can diced green chili or jalapeno peppers
6 Flour Tortillas
1 1/2 cups or 6-oz. of shredded Monterey Jack cheese
1/4 cup chopped or diced green onion
Vegetable oil

In medium skillet combine chicken and taco seasoning and water. Bring to a boil; reduce heat and simmer uncovered about 15 minutes. Stir in refried beans. On each tortilla, spread about 1/3 cup chicken bean mixture. Layer cheese and onion on top. Add a tortilla atop that to sandwich the inside ingredients. In a large skillet heat small amount of oil and quickly fry tortilla on each side taking care to flip it so ingredients do not fall out! Cut quesadilla in quarters and serve with sour cream, salsa and guacamole.

Culver & DiSanto Family Cookbook

Taco Bell Fajitas

Source: Top Secret Recipes

Mix:

1 tablespoon corn starch
2 teaspoons chili powder
1 teaspoon salt
1 teaspoon paprika
1 teaspoon sugar
3/4 teaspoon crushed chicken (or beef, depending on which you make) bullion cube
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1/4 teaspoon cumin

4 boneless, skinless chicken breasts or steak (1 to 1 1/4 lb.), cut into thin strips
2 tablespoons oil
1/3 cup water
1 green bell pepper, cut into strips
1 medium onion, sliced

Combine all of the mix ingredients in a small bowl. COOK and stir chicken in hot oil in a large nonstick skillet 5 minutes on medium-high heat. Add TACO BELL Fajita Seasoning Mix, water, green pepper and onion; cook and stir on medium heat 5 minutes or until chicken is cooked through and the vegetables are tender. PLACE tortillas on microwavable plate. Cover with plastic wrap. Microwave on high 1 minute. SPOON chicken mixture onto each tortilla. Top as desired with salsa. Roll up tortillas.

Chicken Divine

3 whole Chicken Breasts
2 frozen Broccoli Spears
1 10-ounce can of Cream of Mushroom Soup
2/3 cup Mayo
1/3 cup Sour Cream
1 cup Grated Cheddar Cheese
1 teaspoon Curry Powder

In a 2-quart baking dish layer Broccoli first, then chicken on top, and mixture last. Bake at 350 degrees for 40 minutes. Sprinkle Chinese noodles over and dot with butter.

Culver & DiSanto Family Cookbook

Taco Bell Taco

Source: Top Secret Recipes

1 pound lean ground beef
1/4 cup all-purpose flour
1 tablespoon chili powder
1 teaspoon salt
1/2 teaspoon dried minced onion
1/2 teaspoon paprika
1/4 teaspoon onion powder
Dash garlic powder
1/2 cup water
12 taco shells
2 cups shredded lettuce
1 cup shredded cheddar cheese

In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned. The finished product should be very smooth, somewhat pasty, with no large chunks of beef remaining. Heat up the taco shells in a 375 degree oven for about 5 minutes. Build each taco by spooning 2 to 3 tablespoons of the meat into a warm shell. Spread some of the shredded lettuce over the meat and then sprinkle some cheese over the top. Repeat with the remaining ingredients and serve immediately. Makes 12 tacos.

Impossible Seafood Pie

From: Helen Jelomono

1 package (6 ounces) Frozen Crabmeat or Shrimp, thawed and drained.
1 cup Shredded Process Sharp American Cheese
1 package (3 ounces) Cream Cheese cut into about 1/4" cubes
1/4 cup Sliced Green Onions
1 jar (2 ounces) Chopped Pimento, drained, if desired
2 cups Milk
1 cup Bisquick Baking Mix
4 Eggs
3/4 teaspoon Salt

Heat oven to 400 degrees. Grease pie plate, 10" x 1 1/2". Mix crabmeat, cheeses, onion, and pimiento in plate. Beat remaining ingredients until smooth, 15 seconds on high in blender or 1 minute with hand beater. Pour into plate. Bake until knife inserted between center and edge comes out clean, 35 to 40 minutes. Cool 5 minutes. 6-8 servings.

Culver & DiSanto Family Cookbook

Farfalle Del Mondo

From: Jef and Leona Lauster

Key: have all of the ingredients ready and next to the stove because this sauce works fast!

4 or 5 boneless chicken breasts
Kosher salt
Fresh ground black pepper
Southwest seasoning (chili powder, Mexican oregano, garlic powder, ground, paprika, ground cumin, and ground coriander)
Chipottes (smoked jalapenos)
Olive oil, to coat
2 1/2 tablespoons pine nuts
1 pound multi-colored farfalle pasta
12 ounces triple cream Brie cheese
1 cup extra virgin olive oil
2 cups hand-chopped ripe Roma tomatoes
3 teaspoons chopped garlic
2 tablespoons hand-chopped Italian parsley or cilantro
6 large fresh basil leaves, roughly chopped

Pound the chicken breasts to even thickness with a meat mallet to cook evenly.

Season both sides of the chicken breasts with salt and pepper. Sprinkle southwest seasoning on both sides of chicken. Lightly coat with olive oil. Grill chicken over coals with mesquite or hickory chips added (in metal tray if using a gas grill). Rotate chicken a quarter turn after a few minutes to add grill marks. Turn chicken over after about 5 to 7 minutes and grill the other side the same way. When chicken is done (moist and tender) take off the grill and let rest.

Bring a large pot of slightly salted water to a boil for the pasta. Add pasta and cook until it is al dente. Keep cooked pasta covered and warm in a slight bit of its water. In a small, ungreased frying pan, toast pine nuts until they are golden brown. Key: Do NOT burn the pine nuts or the entire dish will taste bitter. Cut the outer covering (rind) off the Brie. Throw away the rind and set the cheese aside. Heat a large frying pan to medium-high heat and add all of the olive oil. After 30 seconds or so add the tomato, garlic, parsley/cilantro and basil. Let this sauté for about 1 minute. Add the Brie and toasted pine nuts. Toss or slowly stir over low heat for two minutes or until the cheese is completely incorporated into the sauce. You should have a medium-thick sauce with a beautifully rich pink color with splashes of green. Drain the remaining water off the pasta in a colander. Place a nice portion of pasta on a decorative plate. Chop the chicken breasts on a bias and place on top of the pasta. Ladle a fair amount of the Brie sauce over the chicken and pasta.

Culver & DiSanto Family Cookbook

Guadeloupean Grilled Chicken

From: Brian Culver

For 6 chicken halves, or equivalent thereof.

Chicken Marinade:

6 limes; squeeze the life out of them and thin slice the rinds
1 HEAD of Garlic. finely chopped
2 bunches Scallions, finely chopped
1 Onion finely chopped
1 bunch Parsley finely chopped
2 tablespoons of FRESH THYME finely chopped
2 tablespoons Whole Cloves (no you don't have to chop)
1 Scotch Bonnet Chili, sliced thin
1 cup Wine Vinegar
2 quarts of Water
1 tablespoon salt (*this ingredient is required in every published recipe, because the American Salt Consortium subsidizes the printing costs*)
1 tablespoon Black Peppercorns

The Dog Sauce (Named for its Bite?):

2 Cloves Garlic, mashed
Salt and Pepper to taste
1 Scotch Bonnet Chili, seeded and finely chopped
1 Shallot
2 Tablespoons fresh chives
2 Tablespoons fresh cilantro
2 Tablespoons fresh parsley
1 teaspoon fresh thyme
3 Tablespoons lime juice
1/4 cup olive oil
Hot water

Into your favorite marinade container (which will fit the chicken) mix ingredients for marinade. Refrigerate with chicken (12 to 24 hours). At intervals turn them. Next make the Dog Sauce in a mixing bowl (everything except olive oil and water). Blend in 1/4 cup olive oil. With a whisk, blend in hot water, a tablespoon at a time until the sauce is pourable and mellow tasting (how the amount of water affects the taste is not apparent to me. I would look to an adjustment of some other ingredient). To the Grill! I won't tell you how to grill your chicken. I don't know anything about your equipment, or your love for over-cooked, dehydrated, cardboard. Serve Chicken cut-up with the dog sauce!

This West Indies dish came to me by way of the Boston Globe (S.Julian and J. Riven). What really puts this recipe over the top is the Sauce Chien (That's right, DOG SAUCE). Before you read any further - you can't have this for dinner tonight. The overnight marinade is truly necessary. This is an ideal recipe for anyone who owns a Cuisinart. Most of the ingredients are supposed to be finely chopped. This Dog Sauce can be made just before the grilling or can be made the day before, but let it get to room temperature. In my experience, doubling or quadrupling the quantities makes good sense, since it only makes one cup of sauce.

Culver & DiSanto Family Cookbook

Quick Chicken Piccata

From: Sue DiSanto

1 pound thin sliced skinless, boneless chicken breast
1 tablespoon flour
1/2 teaspoon salt
1/4 teaspoon hot paprika
2 tablespoons olive oil
1 large lemon-half thinly sliced, half-juiced
2 tablespoons butter
1 medium shallot, chopped
1/3 cup white wine or dry vermouth
1/3 cup chicken broth

Some thin-sliced chicken breast has been sliced crosswise, so they look like thin rounds and strips; others look like large cutlets. If your market has the large ones, slice them on an angle 2 or 3 pieces, so they look like veal scallops. Trim any fat from chicken and slice if necessary as described above; arrange chicken pieces in a single layer on a large plate or a tray. In a small bowl, mix flour, salt and hot paprika. Sprinkle half of seasoned flour over chicken. Turn pieces over and dust with remaining seasoned flour.

In a large skillet, heat oil over high heat. Add lemon slices and cook 1 minute on each side; remove and set aside. Add chicken pieces to pan in a single layer and cook until golden brown outside and white inside but still juicy, 1 to 2 minutes on each side; remove to a platter.

Melt 1-tablespoon butter in same skillet over medium heat. Add shallot and cook until softened, about 2 minutes. Flour in wine and broth and bring to a boil over high heat, scraping up any brown bits from bottom of pan with a wooden spatula; boil until reduced by half, about 1 minute. Stir in lemon juice and remaining butter, strain sauce over chicken, garnish. Serves 3 or 4.

Green Pepper Steak

Source: DiSanto Family Cookbook

1 lb. steak, cut into small pieces
Green pepper, sliced and chunked
Soak in 1/3 cup soy sauce

Brown in 1/4 cup oil and clove garlic. Cook 15 minutes or until meat is tender. Add 1 cup green pepper, 1 bunch chopped green onions, and sliced mushrooms. Also add sliced water chestnuts, baby corn, and carrots if desired. Add 1 cup water with 1 Tbsp. corn starch. Simmer 10 minutes.

Culver & DiSanto Family Cookbook

Chicken Paprika

From: Jef and Leona Lauster

4 Chicken breasts, boned, halved
1 thinly sliced green Anaheim or bell pepper (I also use red pepper sometimes)
2 Tbsp. olive oil
2 cloves garlic, chopped
1 Tbsp. Hungarian Paprika (I use 1 tsp. hot and 2 tsp. mild)
Seasoning salt
Fresh ground pepper to taste
1 cup chopped tomato
1/2 cup sour cream
Noodles for 4

Heat oil in a large sauté pan. Sauté chicken on both sides until golden brown (2-3 minutes). Set chicken on a warm plate and put aside. Add garlic and cook a few seconds. Stir in paprika, tomato, pepper, and seasoning. Cook and stir until tomato is soft. Stir in sour cream. Return chicken to pan, turning pieces over in the sauce to coat. Simmer 1-2 minutes more. Serve over noodles.

Chicken Paprikash

From: Beth Culver

2 to 2-1/2 lbs. Chicken Breast
1 Tbsp. Cooking oil
Dash salt
Dash pepper
1 cup chopped onion
3-4 tsp. paprika
3/4 cup chicken broth
1/4 cup Dry white wine or chicken broth
1-8 oz. Carton Dairy sour cream
2 Tbsp. All-purpose flour
3 cup hot cooked noodles or rice (best over noodles)

Combine sauce ingredients in separate bowl.

Heat oils and stir fry chopped chicken until it begins to lose raw color. Add Scallions (onion). Cook until scallions (onion) are transparent. Add Chinese baby corns, bamboo shoots, and water chestnuts (optional). Add sauce and heat until a boil. Reduce heat and simmer until thickened.

Serve over cooked pasta or rice.

Culver & DiSanto Family Cookbook

Shake'n Bake Chicken

1/2 cup plus 1 tablespoon corn flake crumbs
2 teaspoons all-purpose flour
1 teaspoon salt
1/4 teaspoon paprika
1/4 teaspoon sugar
Scant 1/4 teaspoon garlic powder
Scant 1/4 teaspoon onion powder
Chicken

Combine all ingredients in a small bowl and stir to combine. Prepare 2 1/2 lbs. of chicken (6 to 8 pieces, with or without skin) or 2 lbs. boneless skinless chicken breast halves. Preheat your oven to 400 degrees, and then moisten the chicken with water. Use a large plastic bag for the coating and use the same steps as described on the original package. Shake moistened chicken, 1 to 2 pieces at a time, in shaker bag with coating mixture. Discard any remaining mixture and bag. Bake at 400 degrees in ungreased or foil-lined 15x10x1-inch baking pan until cooked through -- BONE-IN: 45 minutes/BONELESS: 20 minutes"

Country Chicken Kiev

From: DiSanto Family Cookbook

2/3 cup butter
2 Tbsp. Parmesan cheese
1 tsp. oregano
2 chicken breasts split
1/4 chopped onions
1/2 cup dry bread crumbs
1 Tbsp. basil leaves
1/4 tsp. salt
1/4 cup dry white wine
1/4 cup parsley

Melt butter. Combine bread, cheese, basil, oregano, and salt in a dish. Dip chicken into the melted butter and skim through bread crumbs to coat (save butter). Place coated chicken in ungreased baking dish. Bake 50 -60 minutes in 375 degree oven until golden brown. Do not overcook! To the reserved melted butter add wine onion and parsley. When chicken is tender, remove from oven. Pour butter sauce over chicken and return to cook until sauce is hot, about 5 minutes.

Culver & DiSanto Family Cookbook

Beef Stroganoff

6 ounces fresh mushrooms, sliced
1 onion, chopped
1/4 cup butter
2 pounds lean ground beef
4 tablespoons all-purpose flour
1 teaspoon salt
2 cups beef broth
1 cup sour cream
1/4 cup ketchup
1 (12 ounce) package egg noodles, cooked and drained

Sauté mushrooms and onions in 2 tablespoons of butter or margarine until soft and remove from pan. Add additional butter or margarine to the pan and melt. Add ground beef and cook until browned. Add flour and salt and stir well.

Add beef broth and cook all until slightly thickened. Add mushrooms and onions, then sour cream and ketchup. Heat to simmer. DO NOT BOIL. Serve over cooked egg noodles.

This is one of Erin's favorites, although she makes it with just the mushrooms and uses beef bouillon for the broth.

Bowtie Mac & Cheese

From: Jef and Leona Lauster

Pasta (1 box)
1 cup leeks (washed and chopped) or green onion or small regular onion
3 Tbsp. Butter
2 Tbsp. chopped fresh sage or 1 Tbsp. ground sage
1 Tbsp. poppy seeds
2 cheeses - 1 cup or more each (I use grated Parmesan and cheddar)
1 pkg. frozen chopped spinach (thawed)

Cook pasta according to box directions. Rinse and dump into a large bowl. Add remaining ingredients and mix well. Put into 9" x 13" baking dish or something similar. Bake in a preheated 400 degree oven for 10-12 min.

Culver & DiSanto Family Cookbook

Chumbaugh

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

Italian Sausage
Chicken Livers
Green Peppers
Hot Dogs
Chicken Gizzards
Onion

Quantities are not important; just add what you like. You must boil the gizzards for a couple of hrs or they will be tough. Change the water a couple of times while boiling them. (The Culver crew does not add gizzards or livers to theirs.) Brown your sausage in a little oil; add sliced peppers, and onions. When they begin to turn soft add livers, gizzards and hot dogs. Cook them together to meld the flavors. You can also add crushed tomatoes and garlic and simmer.

Serve with a fresh loaf of Italian bread. It's always a favorite!

Harriet's Chicken

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

3 16-oz pkg. of Broccoli (or large bunch of freshly cooked)
3 cans cream of mushroom soup
1 can of milk
1 1/2 cups mayonnaise
1 tsp. curry powder
1 cup Pepperidge Farm Stuffing Cubes
6 chicken breasts (skinned/boned)
2 tsp. lemon juice
1 cup shredded sharp cheese

Cook broccoli, drain and place in a greased baking dish. Place chicken on top. Mix the mayo, soup, lemon juice, and curry. Pour over the chicken. Sprinkle cheese and stuffing cubes on top. Bake at 350 degrees for 40 minutes.

Culver & DiSanto Family Cookbook

Braccolio (pronounced Bra-zhole)

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

Round steak
Minced garlic
Red pepper
Grated cheese
Basil
Salt and pepper

Piece of round steak, cut thin and pounded with meat mallet. Sprinkle with minced garlic, red pepper, grated cheese, basil and salt and pepper. Roll up and tie or fasten with toothpicks. Brown in oil and add to sauce. Let simmer a couple of hours.

Kim's Braccolio (pronounced Bra-zhole)

2 eggs, raw
1 tsp. Parsley
1 clove garlic, crushed
1 cup bread crumbs
2 Tbsp. Parmesan cheese
Salt and pepper

Mix together, add a little warm water. Spread on a piece of round steak and roll up and tie. Brown and place in sauce and simmer a couple of hours.

Chicken Supreme Casserole

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

2 cans cream of mushroom soup
1/2 can water or chicken broth
2 cups chopped celery
3 1/2 cups cooked chicken breast
2 3-oz. cans of mushrooms
1 can sliced and drained water chestnuts
1/2 cup white wine
Fried Chinese Noodles

Heat soup and water or broth. Sauté onions and celery separately in a small amount of oil until translucent. Add the heated soup. Cut chicken into bite-sized pieces and stir in. Add mushrooms. Pour into a casserole dish (may be made ahead of time and refrigerated). Add water chestnuts and small can of fried noodles. Top the casserole with more fried noodles and dot with butter. Bake at 325 degrees for one hour covered. Bake 15 minutes uncovered.

A Kenny favorite!

Culver & DiSanto Family Cookbook

Crescent Chicken Squares

Source: DiSanto Family Cookbook

1 3-oz. cream cheese, softened
2 cups cooked cubed chicken
1/8 tsp. pepper
1 Tbsp. chopped pimento
1 Tbsp. melted butter
2 Tbsp. milk
1/4 tsp. salt
1 Tbsp. chopped onion
1 8-oz. tube of crescent rolls
2 cups seasoned croutons crushed

Blend cream cheese and milk until smooth. Add cubed chicken, salt, pepper, onions, and pimento; mix well. Separate crescent rolls into rectangles. Seal perforations. Spoon in 1/2 cup of the chicken mixture into the center of each rectangle; pull all four corners together to seal openings. Brush with melted butter; and roll in crushed croutons. Bake 350 degrees on a greased cookie sheet until toasty brown.

Oven Swiss Steak

Source: DiSanto Family Cookbook

1 piece round steak
2 Tbsp. Shortening
1 16-oz. can tomatoes cut up
1/2 cup finely chopped carrot
1/4 cup flour
Salt
1/2 cup finely chopped celery
1/2 tsp. Worcestershire sauce

Combine flour and salt. With a meat mallet pound 2 Tbsp. of mixture on both sides of steak. Brown in hot shortening and put in baking dish. Blend remaining 2 Tbsp. flour into pan drippings. Stir in undrained tomatoes, carrot, celery, and Worcestershire. Sauce. Cook until thickened and pour over meat. Bake 1 1/2 hours.

Culver & DiSanto Family Cookbook

Italian Beef

Source: DiSanto Family Cookbook

6 lb. Beef roast
Dash oregano
1 bay leaf
2 Tbsp. vinegar
2 medium onions, sliced
1 clove garlic, minced
1/2 cup water

Salt and pepper meat. Put in a Dutch-oven with all the ingredients over the meat. Cover and slow cook on low heat for 3 hours. Remove from the pan. Add 4 sliced green peppers and 3 cups water to the drippings. Simmer for 1/2 hour longer. Slice meat and return to the pot. Cook 1/2 hour longer. Serve on an Italian roll. This can be frozen.

Marinated Steak

Source: DiSanto Family Cookbook

1/2 round steak, 2 inches thick
Lowrey's seasoning salt
Meat tenderizer
Garlic Salt
1/3 cup sherry
2 Tbsp. Worcestershire sauce
2 Tbsp. soy sauce

Sprinkle steak with Lowrey's seasoning salt, meat tenderizer, garlic salt, and accent. Mix sherry, Worcestershire sauce, and soy sauce, and marinate the meat for several hours, timing once in a while. Grill until cooked the way you like it. Slice very thin against the grain,

This is Kevin's Favorite!

Culver & DiSanto Family Cookbook

Meat Veal Marengo

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

3 1/2 lbs. veal, cubed or slivers (Chicken may be substituted for the veal)
3 Tbsp. cooking oil
1/2 cup onion, chopped
6 oz. tomato paste
2 level tsp. flour
1 1/2 cups chicken broth
1 1/2 cups white wine
1 clove garlic, crushed
2 bay leaves
Pinch of thyme and basil
1 1/2 tsp. salt
1/4 tsp. white pepper
1/4 cup butter
2 medium sized mushrooms, peeled
4 tomatoes, peeled and halved
Parsley

Heat oil in heavy fry pan; brown veal. Add onion and tomato paste and cook 2 minutes, stirring. Gradually stir in flour, chicken broth and white wine. Add garlic, bay leaves, thyme, basil, salt and pepper. Cover and simmer for one hour. Melt butter in another sauce pan and lightly brown onions. Remove and then lightly cook mushrooms and tomatoes. Add salt and then add to meat. Cover and simmer for another 35 minutes or until meat is tender. Serve with parsley.

Veal with Creamy Mustard Sauce

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 Tbsp. flour
1/4 tsp. salt
Dash pepper
2 veal cutlets (1/4 lb each)
1 1/2 tsp. each vegetable oil and margarine
1/2 cup each sliced onion and mushrooms
1/4 cup half and half
1 Tbsp. each of chopped parsley and Dijon style mustard
1 1/2 tsp. lemon juice

Preheat oven to 200 degrees. Combine flour, salt, pepper and dredge the veal to coat both sides. In a skillet heat oil and add veal to brown on both sides and cooked. Transfer meat to oven dish to keep warm. In same skillet heat margarine over high heat till bubbly and hot; add onion and mushrooms and sauté until lightly browned. Reduce heat to low and add half and half, parsley, mustard, lemon juice and cook stirring constantly until the sauce comes to a boil and is thickened. Remove veal from oven and top with sauce.

Culver & DiSanto Family Cookbook

Sadamas

Source: DiSanto Family Cookbook

1 1/2 lbs. ground beef
Garlic salt
Dash rosemary
Dash thyme
1/2 cup rice
Salt/pepper
Dash oregano
Green Peppers

Mix together and stuff inside cored green peppers. Use the same seasoning in 2 cups tomato juice and add a little brown sugar. Cover the peppers with the juice and bake for 1 hour. Mix some cornstarch with water and stir into the tomato juice after peppers are tender and cooked. Thicken and serve as a tomato gravy.

Hungarian Goulash

Source: DiSanto Family Cookbook

2 lbs. ground beef
1/4 cup flour
2 Tbsp. shortening
1/2 cup chopped green pepper
1 clove garlic
1-2 Tbsp. paprika
2 tsp. salt
1/4 tsp. pepper
2 cups or a 1 lb. can stewed tomatoes
1 1/2 cups water
3 Tbsp. flour
Elbow macaroni

Fry ground beef and onions. Add peppers. Drain grease. Combine the rest of the ingredients and 1 1/2 cups water. Blend and bring to a boil. Prepare the elbow macaroni and drain. Add to meat mixture. (Clark likes his zippy, so season to taste.)

Culver & DiSanto Family Cookbook

Birdies

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

Round Steak
Onion
Bacon
Flour
Butter
Water

Cut round steak into 3-inch strips. Lay a piece of bacon and chunk of onion. Roll up and hold together with a toothpick. Brown a stick of butter in a fry pan. Add enough flour to make a sauce (probably 1/2 cup). Brown meat in the flour mixture. Cover with water and simmer about 2-3 hours. Stir once in a while as it cooks. You can use green pepper instead of onion if you have a husband that dislikes onions! This is great with Mashed potatoes due to the yummy gravy.

This is a recipe of Mama's. It was one of Papa's favorite dishes.

Maple Syrup Meatballs

Source: DiSanto Family Cookbook

1 beaten egg
1/2 cup corn bread stuffing mix
1 tsp. dry mustard
3/4 lb. ground, fully cooked ham
1/2 lb. ground pork
1/2 cup milk
1/4 cup finely chopped celery

Mix egg and milk. Add corn bread stuffing, celery, 1 tsp. dry mustard, and pepper together. Let stand 3 minutes. Add ham and pork. Shape into 1-inch balls. Bake 350 degrees for 15 minutes. Drain and cool.

1 cup maple-flavored syrup
2 tsp. dry mustard
2 Tbsp. cornstarch
1 green pepper, sliced
1/2 cup vinegar
2 cup bias-sliced carrots
2 Tbsp. water

Combine syrup, vinegar, and dry mustard. Bring to a boil. Add meatballs and simmer 8-10 minutes. Cook carrots just until tender and drain. Combine corn starch with water. Add carrots, cornstarch mixture, and pepper. Cook and stir until thick. Put into a chaffing dish.

This is great for brunch. These can also be frozen.

Culver & DiSanto Family Cookbook

Heald's Hot Dish

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 lb. veal cut into small cubes
2 onions, diced
1 lb. lean pork in small cubes
1 green pepper, diced
1 pkg. egg noodles
Velveeta Cheese
1 can whole kernel corn
1 Tbsp. melted butter
1 1/2 cups crushed Ritz cracker crumbs

Brown meat in 2 Tbsp. butter, add chopped onion. Add 1 cup water and 2 beef flavored bouillon cubes. Simmer 1 1/2 hours. Add more water if necessary to keep it soupy. Boil package of egg noodles and 1 green pepper. Add to meat. Add a can of whole kernel corn and 1/2 lb. Velveeta cheese cut into cubes. Put in 9" x 13" baking dish. Cover casserole with buttered Ritz cracker crumbs and bake 1/2 hour.

This was the famous casserole from Mama Heald.

Pork Chops and Spanish Rice

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

6 pork chops
2 cans (8-oz.) tomato sauce
1/2 cup chopped onion
1/4 cup butter
1 tsp. salt
1 tsp. pepper
1/2 cup water
1/3 cup chopped green pepper
1 tsp. salt
1/2 tsp. prepared mustard
1 tsp. sugar
1 1/3 cup minute rice

Brown 6 chops and set aside. Combine sauce, water, onion, pepper, butter, salt, sugar, mustard and pepper in pan. Bring to a boil. Stir in rice. Remove from heat and place in a baking dish. Place chops on top and bake in oven for 1/2 hour.

I use leftover rice from Chinese take out and add stewed tomatoes with pepper and onion, and a package of Spanish rice seasoning. Again, C-man likes his hot and spicy!

Culver & DiSanto Family Cookbook

Salmon Loaf

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 can salmon
1 cup bread crumbs
1 cup hot milk
1/8 tsp. pepper
1 Tbsp. butter
2 eggs
1/2 tsp. salt

Skin and bone salmon and place in bowl mashing into pieces. Reserve liquid from the salmon. Heat milk and butter; add bread crumbs into the salmon mixture. Beat eggs adding spices and fold into the fish mixture. Pour in a buttered loaf pan or casserole dish and bake for 1 hour at 350 degrees.

White Sauce:

Melt the 1 Tbsp. butter, add 1 1/2 Tbsp. flour and stir to make a rue. Slowly add 1 cup milk, 1/2 tsp. salt, and fluid from the salmon (optional). Stir until thickened. Serve over the salmon.

A Kim Farley Fav!

Salmon Croquettes

Source: DiSanto Family Cookbook

1 can salmon
1 egg
Salt and pepper
1 cup crushed saltine crackers

Mix all the ingredients together and form into small football shaped croquettes. Heat oil in a deep fryer and drop the balls into the oil, cooking until golden brown. Makes enough for 3-4 people. May be served also with the white sauce above (Salmon Loaf Sauce).

Culver & DiSanto Family Cookbook

Garlic Shrimp

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1/2 cup margarine
1 lb. large shrimp
3 Tbsp. fresh basil
1/4 tsp. salt
1/4 tsp. fresh ground pepper
2 tsp. minced garlic
1 medium red pepper, seeded and sliced
2 Tbsp. fresh parsley
1/2 lb. spinach linguini, cooked and drained

Melt margarine in skillet and sauté the garlic for 1 minute. Add shrimp, red pepper slices, basil, parsley, salt, and pepper. Sauté 2 to 3 minutes until shrimp are pinkened and tender. Serve over linguini.

Crunchy Oven-Fried Chicken

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

Pound chicken cutlets between two sheets of plastic wrap with meat mallet
3 Tbsp. Buttermilk
1 1/2 tsp. freshly-squeezed lime juice
1 1/4 tsp. Dijon-style mustard
Dash each: garlic powder, white pepper, salt
2 chicken cutlets (1/4 lb. each) pounded to 1/4in. thickness
1 1/2 oz. (1/2 cup + 2 Tbsp.) cornflake crumbs
2 tsp. vegetable oil divided

Preheat oven to 450 degrees. In small mixing bowl combine buttermilk, lime juice, mustard, seasonings, stirring until blended. Dip chicken to buttermilk mixture coating both sides using all the mixture. On a sheet of wax paper or plate dip chicken in cornflake crumbs coating both sides with crumbs. Arrange on a non-stick baking sheet. Drizzle 1/2 tsp. oil over each cutlet and bake until lightly browned, 8 to 10 minutes. Turn chicken over and drizzle with 1/2 tsp. oil. Continue to bake until chicken is tender and coating is crisp (about 10 minutes longer).

Culver & DiSanto Family Cookbook

Crab-Stuffed Chicken

Source: DiSanto Family Cookbook

4 large chicken breasts, halved
1/4 cup flour
3/4 cup chicken broth
1/4 cup chopped onion
1 (3-oz.) can mushrooms
2 Tbsp. parsley
1/4 cup butter
3/4 cup milk
1/3 cup dry white wine
1 (7.5-oz.) can crab meat
1/2 cup saltine cracker crumbs
1 cup shredded Swiss cheese

Pound chicken until 1/8-inch thick. Melt 3 Tbsp. butter and blend in flour. Add milk, broth, and wine. Cook until bubbly; set aside. Cook onion in remaining butter. Stir in crab, mushrooms, crumbs, parsley, and 1/2 tsp. salt. Stir in 2 Tbsp. of sauce. Top each chicken piece with 1/4 cup of the crab mixture. Fold sides in and roll up. Place seam down in a baking dish. Pour sauce over them and bake (covered) at 350 degrees for 1 hour. Top with cheese and a little paprika. Bake 2 more minutes. Serves 8.

Ditalini with Beans

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

1 Tbsp. extra virgin olive oil
1/2 cup chopped onion
1/8 tsp. crushed red pepper flakes
1 Tbsp. minced garlic
1 19-oz. can cannelloni (white) beans, drained
1/2 cup diced and drained plum tomatoes
Salt to taste
2 cups ditalini or other small tubular pasta
2 cups broccoli florets cut into pieces
1 Tbsp. grated Parmesan cheese
Fresh ground black pepper to taste

In medium skillet heat oil and sauté onion and red pepper flakes about 5 minutes. Add garlic and cook 1 minute more. Add beans and tomatoes. Simmer covered 5 minutes and add salt. Cook pasta and about 3 minutes before pasta is done add the broccoli. Bring to boil again and cook stirring till tender about 3-5 minutes. Reserve 1/4 cup cooking liquid. Drain pasta and return to pot with reserved liquid. Add bean and tomato mixture. Stir to blend. Transfer to a shallow serving bowl and top with grated cheese and black pepper. Pass additional cheese.

Culver & DiSanto Family Cookbook

Roast Pork Tenderloin with Braised Cabbage

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

2 pork tenderloins (1 1/2 lbs.), trimmed
2 tsp. Minced garlic
1 tsp. Salt
1/2 tsp. Freshly ground pepper
1/2 tsp. Thyme
1/2 c minced onions

Braised Cabbage

1 small head (2 lb.) green cabbage cored and sliced thin
1 golden delicious apple, peeled, cored and sliced thin
3/4 cup chicken broth, defatted
1/4 tsp. Each: salt, thyme, freshly ground pepper

1 cup apple cider

Preheat oven to 450 degrees. Mash garlic with salt, pepper and thyme; rub all over pork. Place onions in bottom of a small roasting pan and place pork on top. Roast 25 minutes or until juices run clean.

Braised Cabbage: Meanwhile, combine cabbage, apple, broth, salt, thyme and pepper in a large skillet. Cover and cook over medium heat until cabbage is tender-crisp, 10 minutes. Cook uncovered until most of the liquid is evaporated, 3 to 4 minutes. Cover and keep warm.

Transfer pork to serving platter. Cover and keep warm. Pour apple cider in roasting pan and bring to boil over high heat, stirring and scraping up the onions and browned bits. Serve with pork and cabbage.

Orange Roughy

Source: DiSanto Family Cookbook From: Nana Sylvia DiSanto

2 or 3 pieces of orange roughy (or whatever mild fish you like)
3 Tbsp. lemon juice
1 Tbsp. Nance's mustard
1 Tbsp. melted margarine
Pepper

Mix lemon juice, Nance's mustard, melted margarine, and pepper. Brush onto fish and grill under broiler or on gas grill. Turn fish and brush with more of the marinade until fish is fork flaky. This gives a nice taste to fish and makes it not so "fishy."

Culver & DiSanto Family Cookbook

Spring Vegetable Lasagna

From: Jef and Leona Lauster

8 cups torn Swiss chard (3/4 lb.) - spinach will do
2 cups chopped yellow squash
1 1/2 cups chopped onion
1 cup chopped red bell pepper
1 cup shredded carrot
1/2 tsp. salt
1 Tbsp. butter
4 garlic cloves, crushed
2 Tbsp. flour
1 1/2 cups skim milk
6 tbs. (1-oz.) grated Parmesan cheese, divided
1 cup ricotta (fat free if you like)
1 cup cottage cheese (fat free if you like)
1 cup (4 oz.) grated Asiago cheese, divided
1/2 tsp. dried oregano
6 no-boil lasagna noodles (such as Barilia)

Preheat oven to 375 degrees. Heat a Dutch-oven (or any large pot) coated with cooking spray over medium-high heat. Add chard, squash, onion, bell pepper, carrot, and salt; sauté 10 minutes or until tender. Melt butter in a saucepan over medium heat. Add garlic; sauté 30 seconds. Add flour and cook, 1 minute. Stir constantly with a whisk. Gradually add milk, stirring with a whisk until blended. Cook until thick (for about 4 minutes). Remove from heat; add 1/4 cup Parmesan. Stir until cheese melts. Combine ricotta, cottage cheese, 1/2 cup Asiago and oregano in a bowl. Spread 2 Tbsp. milk mixture in the bottom of an 8-inch square baking dish coated with cooking spray. Arrange 2 noodles over milk mixture; top with half ricotta mixture, half of vegetable mixture, and 1/2 cup milk mixture. Repeat layers, ending with noodles. Spread the remaining milk mixture over the noodles. Sprinkle with 1/2 cup Asiago cheese and 2 Tbsp. Parmesan. Bake at 375 degrees for 45 minutes. Let stand 15 minutes before cutting.

Culver & DiSanto Family Cookbook

Stuffed Green Peppers

6-8 small green peppers
1 lb. ground beef, browned and drained
18-ounce can of tomato sauce
1/4 tsp. salt
1/2 tsp. garlic salt
1/4 tsp. pepper
1 cup shredded American cheese
1/2 tsp. Worcestershire sauce
1/4 cup chopped onion
2 Tbsp. Ketchup

Wash peppers and drain well. Combine all remaining ingredients, except ketchup, in mixing bowl. Stir well. Stuff peppers 2/3 full. Pour 3 Tbsp. water in a crock pot. Arrange stuffed peppers in the crock pot, with carrots cut in 3-inch pieces. Pour ketchup over the top of the peppers, cover, and cook on low for 6-8 hours, or on high for 3-4 hours.

Tuna Noodle Casserole

1 bag egg noodles
2 cans Cream of Mushroom Soup
2 cans Tuna, drained
1 cup peas
1 cup Bread Crumbs or Crushed Ritz Crackers

Cook egg noodles in boiling water and drain. Place back in cooking pan or in a baking dish. Mix in Cream of Mushroom soup, tuna, and peas. Top with crumbs and back on oven for 20 minutes at 300 degrees.

Clark Culver's Sloppy Joes

From: Clark Culver

1 onion diced
1 lb. ground beef cooked
Large can of stewed tomatoes
1/3 cup brown sugar, to taste
1/4 cup ketchup
1/2 tsp. crushed red pepper (yes lots!!)
Fresh buns

Fry ground beef and onion till done and drain. Add the tomatoes with red pepper and sugar and ketchup. Allow to simmer if tomatoes are watery. You want it to be thickened.

Serve on very fresh buns. Kacie loves these!

Culver & DiSanto Family Cookbook

Chicken and Biscuits - Easy version

2 chicken breast, chopped into pieces
1 can cream of chicken soup
1 cup frozen vegetables (usually with corn, peas, and carrots)
3/4 cup milk
Salt and Pepper, to taste
Bisquick Biscuits, or one of your own

Make Biscuit recipe and bake. While baking, cook the chicken breast until done; let cool and then tear into pieces. Throw in a pan with cream of chicken soup, milk, vegetables, salt, and pepper. Cook until everything is heated.

Grandma Loretta Culver & Erin Culver's Favorite!

Pizzeria Uno's Pizza

Source: CopyKat Recipes

Olive oil or cooking spray
1 package active dry yeast (I use Viva Pizza Yeast from Williams-Sonoma)
1 cup warm water, (110 to 115 degrees)
3 to 3 1/2 cup all purpose flour
1/3 cup olive oil or cooking spray (I use only Bertolli Extra Light Olive Oil)
12 ounces mozzarella cheese, sliced
1/2 pound Italian sausage, mild-cooked, drained and crumbled
1 15-ounce can tomatoes, whole pear or plum, drained
(I use 2 15-ounce cans of tomatoes)
1 tsp. dried oregano, crushed
1 tsp. dried basil, crushed
1/4 cup Parmesan cheese, grated
Fresh mushrooms, sliced or chopped green pepper (optional)

Generously brush a heavy 10 x 2-inch round cake pan or 10-inch spring form pan with olive oil or cooking oil. (I use the same dark baking pan as they use in the restaurants, it gives a much better crust.) In large mixer bowl, sprinkle yeast into warm water. Stir till dissolved. Stir in 1 1/2 cups of the flour; the 1/3 cup oil, and 1/2 teaspoon salt. Beat at low speed 30 seconds, scraping bowl constantly. Beat for 2 minutes at high speed, scraping bowl often. Stir in as much of the remaining flour as you can. Cover, let rise in warm place till double. Punch down. Let rest 5 minutes. Turn dough into pan. Using oiled hands, spread dough evenly over bottom and partially up sides of pan. Cover; let rise till nearly double, about 30 minutes. Arrange cheese slices in 1/4-inch thick layer on dough. Gently press sausage on cheese. Using hands, gently crush tomatoes into small pieces atop sausage. Sprinkle with herb and Parmesan. Bake in a 500 degree oven for about 25 to 30 minutes or till edges of the crust are crisp and golden brown. If desired, sprinkle the pizza with sliced mushrooms or chopped green pepper during the last few minutes of baking time. Let the pizza stand 5 to 10 minutes before cutting.

Culver & DiSanto Family Cookbook

Pizza with Spinach and Sun-Dried Tomatoes

Servings: 4

- 1 large clove garlic, chopped
- 1/4 cup Italian Classics Sun-Dried tomatoes in oil, cut into thin strips, reserve 2 Tbsp. oil
- 4 oz crumbled feta cheese
- 1 (10 oz) precooked pizza crust
- 1 pkg. (10 oz) spinach, remove stems and coarsely chop

Preheat oven to 450 degrees. Heat 2 tablespoons oil (reserved from tomatoes) in a skillet. Add garlic and cook on Low for 1 minute. Add spinach. Cover and cook, stirring once, just until spinach wilts. Top pizza crust with spinach and pan juices. Sprinkle with sun-dried tomatoes and cheese. Season with pepper to taste. Bake 8 to 10 minutes.

White Pizza

- 2 cups shredded Mozzarella cheese
- 1/2 cup chopped onion
- 2 teaspoons McCormick California Style Blend Garlic Powder
- 1/2 teaspoon McCormick Basil Leaves
- 1/2 teaspoon McCormick Oregano Leaves
- Olive oil
- 2 tablespoons grated Parmesan cheese
- Prepared pizza crust

Toss together Mozzarella cheese, onion, Garlic Powder, Basil Leaves, and Oregano Leaves. Lightly brush top of pizza crust with olive oil. Sprinkle cheese mixture over crust. Top with Parmesan cheese. Bake according to pizza crust package directions.

Cranberry-Burgundy Glazed Ham

- 1 10- to 14-pound bone-in fully cooked ham
- Whole cloves
- 1 cup packed brown sugar
- 1 16-ounce can whole cranberry sauce
- 1/2 cup burgundy
- 2 teaspoons prepared mustard

Place ham, fat side up, in shallow roasting pan. Score fat in diamond pattern; stud with cloves. Insert meat thermometer. Bake in a 325 degree oven for 3 to 3 1/2 hours or till meat thermometer registers 140 degrees. In saucepan, stir together brown sugar, cranberry sauce, burgundy, and mustard; simmer, uncovered, 5 minutes. During last 30 minutes baking time for ham, spoon half of cranberry glaze over ham. Pass remaining as a sauce. Garnish ham with spiced peaches and parsley. Makes 2 2/3 cups sauce.

Culver & DiSanto Family Cookbook

California Pizza Kitchen Original BBQ Pizza

Source: California Pizza Kitchen

3-6 pieces boneless/skinless chicken breasts cut into 1/4 inch cubes

1 Tbsp. olive oil

2 Tbsp. favorite BBQ sauce (we use a spicy-sweet sauce).

For the pizza

1 basic pizza dough

Cornmeal, semolina or flour for handling

1/2 C. favorite BBQ sauce (we use a spicy-sweet sauce).

2 Tbsp. shredded smoked Gouda cheese

2 cups shredded mozzarella cheese

1/4 C. small red-onion, sliced into 1/8 inch pieces

2 Tbsp. chopped fresh cilantro

Preparation:

In a large frying pan, cook the chicken in olive oil over medium high heat until just cooked, 5 to 6 minutes. Do not overcook. Set aside in the refrigerator until chilled through. Once chilled, coat the chicken with two tablespoons BBQ sauce; set aside in the refrigerator.

To make the pizza:

Place a pizza stone in the center of the oven and preheat to 500 deg for once hour before cooking pizzas. Use a large spoon to spread 1/4 cup BBQ sauce evenly over the surface of the prepared dough within the rim. Sprinkle 1 tablespoon smoked Gouda cheese over the sauce. Cover with 3/4 cup shredded mozzarella. Distribute half the chicken pieces evenly over the cheese (approximately 18 pieces). Place approximately 18 to 20 pieces of red onion over the surface. Sprinkle an additional 1/4 cup mozzarella over the top of the pizza. Transfer the pizza to the oven; bake until the crust is crisp and golden and the cheese at the center is bubbly (about 8 to 10 minutes). When the pizza is cooked, carefully remove it from the oven; sprinkle 1 tablespoon cilantro over the hot surface. Slice and serve. Repeat with the remaining ingredients for a second pizza. (The two pizzas may be prepared simultaneously if you are careful in placing the pizzas at opposite corners of your pizza stone.)

Culver & DiSanto Family Cookbook

California Pizza Kitchen Thai Chicken Pizza

Source: California Pizza Kitchen

Spicy peanut sauce

1/2 cup peanut butter

1/2 cup hoisin sauce

1 Tbsp. honey

2 tsp. red wine vinegar

2 tsp. minced ginger

2 Tbsp. roasted sesame oil

2 tsp. soy sauce

1 tsp. Vietnamese chili sauce (or dried chili flakes)

1 Tbsp. oyster sauce

2 Tbsp. water

Thai chicken pieces

1 Tbsp. olive oil

10 oz. boneless/skinless chicken breast, cut into 3/4-inch cubes

For the pizza make pizza dough, use your own recipe

Cornmeal or flour for handling

2 cup shredded mozzarella cheese

4 scallions, sliced diagonally

1/2 cup white bean sprouts

1/4 cup shredded carrots chopped, roasted peanuts

2 Tbsp. chopped fresh cilantro

Preparation:

Combine sauce ingredients in a small pan over med. heat. Bring the sauce to a boil; boil gently for one minute. Divide into 2 portions for use on chicken and pizza; set aside.

To make Thai chicken:

Cook the chicken in olive oil over med-high heat, stirring, until just cooked; 5 to 6 minutes do not overcook. Set aside in refrigerator until chilled through. Once chilled, coat the chicken with 1/4c sauce. Set aside in refrigerator.

To make the pizza:

Use a large spoon to spread 1/4c sauce evenly over pizza dough within the rim. Cover sauce with 3/4c cheese. Distribute half the chicken pieces over the cheese followed by half the green onions, bean sprouts, and carrots, respectively. Sprinkle an additional 1/4c cheese over the toppings and top the pizza with 1T chopped peanuts. Transfer the pizza to oven; bake until crisp and golden and the cheese is bubbly, 9 to 10 min. When cooked through, remove pizza from oven. Sprinkle 1T chopped cilantro over the hot cheesy surface. Repeat with remaining ingredients for a second pizza.

Culver & DiSanto Family Cookbook

Garbage Plate

Sauce Source: Nick Tahoe's - Rochester, New York From: Erin Culver

2 Hamburgers **OR** 2 hot dogs, cooked

2-3 potatoes **OR** a can of baked beans **OR** a handful of French Fries
OR 1-2 cups Mac Salad

Nick Tahoe's Hot Sauce:

2 1/2 lb. ground beef

3 Tbsp. chili powder

3 Tbsp. hot pepper (try 2 first - hot) cayenne or whatever you use.

1/8 to 1/3 tsp. black pepper

1 tsp. paprika

1/8 to 3/4 tsp. ground cloves

1/2 tsp. cinnamon

1/4 to 3/4 tsp. thyme

2 sticks margarine

1 cup finely chopped onion

Combine ingredients for hot sauce and add water until the right consistency; cook three hours.

When you are ready to cook, pick two sides: either peel, cut up, and fry some potatoes; get a can of Busch's baked beans and cook them; make some mac salad; and/or bake some French fries. Grill up either two hamburgers or two hot dogs. Pile everything together with the hamburgers or hotdogs on the top, and pour hot sauce over the entire garbage plate!

The garbage plate originated in Rochester at the famous Nick Tahoes, where you get either 2 hamburgers or two hot dogs and your choice of two sides: mac salad, French fries, baked beans, or homefries. The important piece to this recipe is the hot sauce, which I found on the net...the rest is just cookin' up the extras!

Culver & DiSanto Family Cookbook

Roast Turkey with Old-Fashioned Bread Stuffing

Source: Better Homes and Gardens

1 cup chopped celery
1 cup sliced mushrooms (optional)
1/2 cup chopped onion (1 medium)
1/3 cup margarine or butter
1 teaspoon poultry seasoning or ground sage
1/4 teaspoon pepper
1/8 teaspoon salt
8 cups dry bread cubes*
1/2 to 3/4 cup chicken broth or water
1 10- to 12-pound turkey
Cooking oil

For stuffing, in a medium saucepan cook celery; fresh mushrooms, if using; and onion in margarine or butter until tender but not brown; remove from heat. Stir in poultry seasoning or sage, pepper, and salt. Place dry bread cubes in a large mixing bowl; add onion mixture and, if using, canned mushrooms. Drizzle with enough broth or water to moisten, tossing lightly.

Season body cavity of turkey with salt. Spoon some of the stuffing loosely into neck cavity. Pull the neck skin to the back; fasten with a skewer. Lightly spoon more stuffing into the body cavity. (Place any remaining stuffing in a casserole, cover, and chill. Bake stuffing alongside turkey for 30 to 45 minutes or until heated through.) Tuck the ends of the drumsticks under the band of skin across the tail. If the band of skin is not present, tie the drumsticks securely to the tail. Twist wing tips under the back. Place turkey, breast side up, on a rack in a shallow roasting pan. Brush with oil. Insert a meat thermometer into the center of one of the inside thigh muscles. The thermometer bulb should not touch the bone. Cover turkey loosely with foil. Roast turkey in a 325-degree oven for 3-1/4 to 3-1/2 hours or until thermometer registers 180 degrees. The internal temperature of the stuffing should reach 165 degrees. After 2-1/2 hours, cut band of skin or string between the drumsticks so thighs will cook evenly. When done, drumsticks should move very easily in their sockets and their thickest parts should feel soft when pressed. Uncover the last 30 minutes of roasting. Remove turkey from oven. Cover; let stand 15 to 20 minutes before carving. Use a spoon to remove stuffing from turkey; place in a serving bowl. Carve turkey. Makes 12 to 14 servings.

* When buying a turkey, allow 1 pound per adult serving if the bird weighs 12 pounds or less. For larger turkeys, count on 3/4 pound for each serving. If you want leftovers, buy a bird that's 2 to 4 pounds larger than the size you'll need for serving. Although not all turkeys are labeled indicating whether the bird is a hen or tom, select a hen turkey if you want more white meat and a tom if you want more dark meat. Also check for the "sell by" date on the label of a fresh turkey. This date is the last day the turkey should be sold by the retailer. The unopened turkey should maintain its quality and be safe to use for one or two days after the "sell by" date. If you buy a frozen turkey, allow plenty of time to thaw it. For a whole frozen turkey, leave the bird in its wrapping and place it on a tray in the refrigerator. Plan on at least 24 hours for every 5 pounds and don't count the day you'll roast the bird. (Once thawed, turkeys will keep one or two days in the refrigerator.)

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** If you run short of time and the turkey isn't completely thawed the day you plan to roast it, place the bird in a clean sink full of COLD water and change the water every 30 minutes. Do NOT thaw turkey at room temperature or in warm water -- these methods will allow harmful bacteria to grow quickly to dangerous levels. You'll know the bird is ready for roasting if the giblets can be removed easily and there are no ice crystals in the interior cavity. If the turkey is still frozen in the center, the bird will cook unevenly.

Unstuffed* Whole Turkey Roasting Guide

Turkey Weight	Oven Temp.	Roasting Time
8 to 12 pounds	325 degrees F	2-3/4 to 3 hours
12 to 14 pounds	325 degrees F	3 to 3-3/4 hours
14 to 18 pounds	325 degrees F	3-3/4 to 4-1/4 hours
18 to 20 pounds	325 degrees F	4-1/4 to 4-1/2 hours
20 to 24 pounds	325 degrees F	4-1/2 to 5 hours

*Stuffed birds generally require 15 to 45 minutes more roasting time than unstuffed birds.

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Outdoor Campfire/Grill Meals **Some Canada favorites and ideas for camping.**

Bacon and Eggs in a Paper Bag

Two strips bacon (thick)
One paper lunch bag
1 egg
1 stick

Cut bacon strips in two, place at the bottom of the paper bag, covering the bottom. It is important that you have thick strips of bacon as thin ones will stick and adhere to the paper bag when cooked. Crack egg and put in paper bag on top of the bacon. Fold lunch bag down three times and poke a hole through it with the stick, so that the bag is hanging on the end of the stick. Hold over charcoal and watch the grease from the bacon protect the bag and cook the meal.

Coffee-Can Hamburger Meal

2 Strips bacon
1 Medium potato, sliced
1 Medium onion, sliced
1 Medium tomato, sliced
2 Stalks celery
1/3 lb Ground beef
1 Carrot
Salt and pepper to taste
Coffee can and lid

Cut carrot in half lengthwise. Cut celery and carrot into 2" lengths. Cut bacon in half. Mold 2 meat patties. Place 2 pieces of bacon on bottom of can. Place layers of all ingredients. Repeat. Place closed coffee can on top of glowing coals for 25 min. Open lid and check after 10 minutes, if browning too rapidly, pour 2 Tbsp. of water in can.

Culver & DiSanto Family Cookbook

Foil Dinner

12 Potatoes, partially cooked
12 Carrots or other vegetable
3 lb. Ground beef
Salt and pepper to taste

For single servings: Cut one potato into small pieces. Cut carrot into sticks. Make a patty of 1/4 lb. ground beef (3/4 inches thick). Place all ingredients side by side on a piece of foil. Season to taste, wrap in foil and put packet into embers or onto grill. Cook 10 to 20 minutes.

Other combinations: Ham, pineapple and sweet potato; Chicken legs, onion and potato; Hot dogs and onions; Hot dogs with cheese and bacon; Hot dogs with apples and cheese.

Chicken In Foil

1 small Green bell pepper; chopped
1/2 small Red bell pepper; chopped
10 Mushrooms; chopped
4 Chicken breast; halved
1 can Pineapple slices; 8oz
1 tsp. Butter or margarine
Garlic powder, salt and/or pepper to taste
4 16-inch squares aluminum foil

Divide the peppers and mushrooms into four equal parts. Coat a small area in the center of the foil with butter or margarine. Place a portion of peppers and mushrooms on the greased area of foil. Top with a chicken breast and a pineapple slice. Season with garlic powder, salt and pepper. Fold foil securely and check for leaks. Place on coals for 10 to 15 minutes per side. Makes about 4 servings.

Culver & DiSanto Family Cookbook

Doughboys

1/2 cup Flour
1 tsp. Baking powder
1 tsp. Shortening
Pinch Salt
1/4 cup Water
1 Hot dog

You can also use 3/4 cup of biscuit mix. Mix ingredients with shortening and then add water. Put hot dog on green stick and wrap dough around it. Cook holding 6 inches from coals so inside will cook and then brown nearer to the coals. Ensure the dough is not too sticky.

Sizzlin' Beef or Chicken Kabobs

3 Tbsp. Vegetable oil
2 Tbsp. Soy sauce
1 Tbsp. Red wine vinegar
1 tsp. Garlic Powder
1 lb Sirloin steak or chicken, cut into 1" cubes
Assorted vegetables (like peppers, whole mushrooms, cherry tomatoes, onion)

Combine first 4 ingredients in large self-closing plastic bag or shallow-glass dish. Add steak; toss to coat. Refrigerate 3 or more hours. Spear with veggies on metal or wooden skewers (TIP: soak wooden skewers in cold water for 30 minutes to prevent burning). Grill or broil 12-15 minutes, turning frequently.

Honey Mustard Grilled Chicken

2 lb Boneless chicken parts (may use bone in parts)
2 Tbsp. Honey
2 Tbsp. Dijon mustard
2 Tbsp. Melted margarine
1 tsp. Basil Leaves
1/2 tsp. California Style Blend Garlic Powder

Preheat grill for direct-heat cooking. Place chicken on grill rack. Combine remaining ingredients. During last 3-4 minutes per side of grilling time, brush chicken with sauce.

Culver & DiSanto Family Cookbook

Camping Seasoning Mix

1/3 c Salt
1 Tbsp. Paprika
1 Tbsp. Garlic Powder
2 tsp. Onion Powder
1/2 tsp. Cayenne or substitute Curry
1/2 tsp. Pepper

Mix well and store in a double zip-lock bag or a good screw-top container.

Pie-Iron Pizza

Wheat bread
Mozzarella cheese
Pepperoni

Using a pie iron, take two slices of bread and put 1 1/2 tablespoons pizza sauce on one slice of bread. Top with Mozzarella cheese and sliced pepperoni. Place other side of bread on top and butter outer sides of bread. Put sandwich into pie iron and place in the coals of the fire. Cook until bread is toasted.

Pie-Iron Sandwiches

Bread
Cheese
Meat or Vegetables
Butter

Butter your bread and place in the pie iron. Top with meat or vegetable and cheese, etc. Cover with remaining slice of bread and put pie iron in the coals until done. Try pizza pockets (above), ham and cheese, grilled cheese, turkey and broccoli, sausage and egg, and canned pie filling is a big hit for dessert.

Culver & DiSanto Family Cookbook

Chicken-Flavored Rice Mix

(Great for camping & backpacking)

4 cup Uncooked Long Grain Rice
1 tsp. Salt
2 tsp. Dried Parsley Flakes
4 Tbsp. Instant Chicken Bouillon
2 tsp. Dried Tarragon
1/4 tsp. White Pepper

Combine all ingredients in a large bowl. Stir until evenly distributed. Put about 1 1/3 cups into three 1-pint containers and label. Store in a cool, dry place and use within 6 to 8 months. Makes about 4 cups of mix.

To make the rice:

Mix 1 1/3 cups rice mix with 2 cups cold water and 1 Tb butter or margarine in a medium saucepan. Bring water to a boil over high heat. Cover and reduce the heat and cook for 15 to 25 minutes, until liquid is absorbed. Makes 4 to 6 servings.

Dill-Lemon Rice Mix

(Great for camping & backpacking)

4 cup Long Grain Rice, Uncooked
4 tsp. Dill Weed Or Dill Seed
8 tsp. Instant Chicken Bouillon
5 tsp. Dried Grated Lemon Peel
2 tsp. Salt

Combine all ingredients in a large bowl and blend well. Put 1-1/2 cups of mix into 3 1-pint airtight containers and label. Store in a cool, dry place and use within 6 to 8 months. Makes about 4-1/2 cups of mix.

To make Dill-Lemon Rice:

Combine 1-1/2 cups of mix, 2 cups cold water, and 1 Tb butter or margarine in a medium saucepan. Bring to a boil over high heat; cover and reduce heat. Cook for 15 to 25 minutes until liquid is absorbed. Add meat as desired. Makes 4 to 6 servings.

Culver & DiSanto Family Cookbook

Onion-Flavored Rice Mix

(Great for camping & backpacking)

4 cups Uncooked Long Grain Rice
1 Tbsp. Parsley Flakes
2 pkg. Onion Soup Mix (1 1/4 oz)
1 tsp. Salt

Combine ingredients in a large bowl; stir until well blended. Put 1-1/3 cups of mix into 3 1-pint airtight containers and label. Store in a cool, dry place and use within 6 to 8 months. Makes about 4 cups of mix

To make Onion-Flavored Rice:

Combine 1-1/3 cups rice Mix, 2 cups cold water, and 1 Tb butter or margarine in a medium saucepan. Bring to a boil over high heat; cover and reduce heat. Cook for 15 to 25 minutes, until liquid is absorbed. Add meat as desired. Makes 4 to 6 servings.

Mexican Rice Mix

(Great for camping & backpacking)

4 cup Raw Long Grain Rice
4 tsp. Salt
1 tsp. Dried Basil
1/2 cup Dried Tomato Flakes
1/2 cup Green Pepper Flakes
5 tsp. Parsley Flakes

Combine all ingredients in a large bowl; stir until well blended. Put about 1-1/2 cups of mix into three 1-pint airtight containers and label. Store in a cool, dry place and use within 6 to 8 months. Makes about 4-1/2 cups of mix.

To make Mexican Rice:

Combine 1-1/2 cups of mix, 2 cups cold water, and 1 Tbs. butter or margarine in a medium saucepan. Bring to a boil over high heat; cover and reduce heat. Cook for 15 to 25 minutes, until liquid is absorbed. Add meat as desired. Makes 4 to 6 servings.

Culver & DiSanto Family Cookbook

Vegetarian Rice Mix

(Great for camping & backpacking)

4 cup Raw Long-grained Rice
2 tsp. Salt
4 tsp. Onion Flakes
4 tsp. Red Pepper Flakes
3 Tbsp. Instant Vegetarian Bouillon
4 tsp. Celery Flakes
4 tsp. Green Pepper Flakes

Combine all ingredients in a large bowl; stir until well blended. Put about 1-1/2 cups of mix into three 1-pint airtight containers and label. Store in a cool, dry place and use within 6 to 8 months. Makes about 4 1/2 cups of mix.

To make Vegetarian Rice:

Combine 1-1/2 cups of mix, 2 cups cold water, and 1 Tb butter or margarine in a medium saucepan. Bring to a boil over high heat; cover and reduce heat. Cook for 15 to 25 minutes until liquid is absorbed. Add meat as desired. Makes 4 to 6 servings.

Hidden Valley® Ranch Potatoes on the grill

Source: Hidden Valley From: Erin Culver

2 pounds Small red potatoes, quartered (and peeled, if desired)
1/4 cup Vegetable oil
1 packet/1 oz. Hidden Valley® Seasoning & Salad Dressing Mix

Cut and peel potatoes, and place them in a gallon size Glad-Lock® Zipper™ storage bag and add oil; seal bag. Toss to coat. Add seasoning & salad dressing mix and toss again until coated. Place them in a Reynolds Wrap Foil Grilling Bag or fold up some foil. Place on the grill or over a fire for about 30 to 35 minutes, turning every 10 minutes. Cook until potatoes are brown and crisp. Makes 4 to 6 servings.

Culver & DiSanto Family Cookbook

Campfire Baked Potatoes

1 potato per person

Slice potatoes in half, put butter and sliced onion in the middle, add salt and pepper (optional), wrap with a thick layer of foil and place on hot coals for about an hour, turning every once in a while.

Grilled Foil Veggie Packet

Chopped potatoes (diced)
Onions (diced)
Carrots (sliced)
Green pepper (sliced)
Mushrooms (fresh only)
Garlic (lots!)
Salt & pepper
Dabs of butter.

Take aluminum foil and brush it with butter. Add the ingredients to it. Seal the foil into a packet. Put on the coals and turn a couple times to keep from burning. Takes about 1/2 hour or less depending upon the heat of the coals.

Grilled Corn on the Cob

8 Ears corn
1 Stick butter
Salt

Prepare a medium fire. Gently peel back corn husks, leaving attached at base. Remove silk. Fold husks back over; tie with string; soak corn in a large bowl of cold water 10 minutes to prevent burning. Squeeze out excess water. Place damp corn on an oiled grill set 4-6" from coals. Grill, turning and moving ears frequently, until outside leaves are lightly charred. Peel off husks and serve with butter and salt. Done in 10 to 20 minutes.

Culver & DiSanto Family Cookbook

Campfire-Baked Apples

Apples

Cinnamon Red Hot Candies

Peel and core apples. Fill the apple core space with as many candies as you can. Wrap the apple with aluminum foil and bury in hot coals of campfire. Apples should take approx. 20-30 minutes to "bake" and melt candies. (You can use a toothpick to check doneness, just don't push toothpick into the apple core space, because your candy-syrup will run out. When done, CAREFULLY remove aluminum foil, candy syrup will be HOT!!!

Campfire Banana Boats

1 banana per person

Semi-sweet chocolate (or standard chocolate bars)

Marshmallows

Do not peel banana - slice through skin halfway into banana fruit a slice lengthwise down the inner curve. Stuff with chocolate pieces and marshmallows. Wrap thickly in foil and place on hot coals. Should take approx. 20-30 minutes to "bake" and melt chocolate/marshmallow mixture. When done, CAREFULLY remove foil - Enjoy!!!

S'mores

Marshmallows

Hershey bars

Graham crackers

Peanut Butter (optional)

Green sticks (ones that are still alive) with bark sliced off the end

Get prepared by getting 1 large graham cracker and breaking it in half. Cover 1/2 of the graham cracker with Hershey bar (and peanut butter if you want). Put a marshmallow (or 2) on the stick and hold it over red hot coals until lightly golden; or catch them on fire and then blow them out for a nice crisp, burnt taste. When the marshmallow's roasted, place on top of the Hershey bar, put the other graham cracker on top and bite down.

Culver & DiSanto Family Cookbook

Homemade Ice Cream in a Coffee Can

- 1- 1# coffee can with lid
- 1- 3# coffee can with lid
- 1 pint of half & half
- 1 egg
- 1/2 cup sugar
- 1 tsp. vanilla, 2 Tbsp. of chocolate syrup, or 1/4 cup of strawberries

Add all of the above ingredients to the (1#) coffee can. Put the lid on the coffee can and secure with duct tape. Place the 1# coffee can into the 3# coffee can. Surround with crushed ice and rock salt and place the lid onto the 3# coffee can. Now the fun: have your kids sit on the ground and roll back and forth 3 to 4 feet apart. Roll for 8 to 10 minutes. Check to see if the ice cream is hard; if it isn't replace the lid, add more ice and rock salt. Roll for another 8 minutes. Remove the lid to the 1# can and serve into good size bowls. Serves 4 people.

Homemade Ice Cream in a Zip lock Bag

- 1/2 cup milk
- 1 Tbsp. sugar
- 1/4 tsp. vanilla
- Crushed ice
- 8 Tbsp. ice cream salt (rock salt)
- Zip lock bag, gallon-sized

In a small seal top plastic bag, pour 1/2 cup of milk, 1 tablespoon sugar, and 1/4 teaspoon vanilla. Close the bag and place in a gallon-size seal top bag. Add some crushed ice and 8 tablespoons of ice cream salt (rock salt). Close the top and shake being careful not to bust the bags. You could also add one tablespoon of peanut butter, chocolate, or strawberries... yummy!

Culver & DiSanto Family Cookbook

Campfire Popcorn

Foil

1 tsp. oil

1 tsp. popcorn

Butter and salt

In the center of an 18" x 18" square of heavy or doubled foil, place one teaspoon of oil & one teaspoon of popcorn. Bring foil corners together to make a pouch. Seal the edges by folding, but allow room for the popcorn to pop. Tie each pouch to a long stick with a string & hold the pouch over the hot coals. Shake constantly until all the corn has popped. Season with butter & salt.

Homemade Granola

4 cup Rolled oats

1/4 c Sesame Seeds

2 Tbsp. Light Sesame oil

1 tsp. Ground Cinnamon

1/2 cup Wheat Germ

1/4 cup Shelled Peanuts (or soybeans)

1/4 cup Honey

1/2 tsp. Grated Nutmeg or Cardamon

Raisins, grated coconut, nuts, or dried fruit (optional).

Preheat the oven to 350 degrees. Toast the oats, wheat germ, seeds, and legumes lightly on a baking sheet for 5-10 minutes, until slightly browned. Remove and cool. Heat the honey and oil together in a small pan; drizzle it over the dry mixture. Sprinkle with cinnamon or cardomon. Return the mixture to the baking sheet and heat in the oven for 5 minutes. Stir or turn. Bake for a few minutes more, until crispy but not too browned. Remove and cool. Add raisins, nuts, or dried fruit if desired.

Jelly Twisters

Biscuit mix (or use the recipe above)

Milk or water

Honey

Follow the direction on the biscuit box using a little less liquid than called for. Twist the dough around the end of a green stick. Hold rotating slowly over hot coals of fire until cooked. Fill the center with butter and jam.

Culver & DiSanto Family Cookbook

Blazing Trail Mix

2 cup Shredded miniature wheat or bran squares
1 cup Unsalted thin pretzel sticks; broken into pieces
1/2 cup Cooked lentils
1/2 cup Quick-cooking rolled oats
1/2 cup Raisins
1/2 cup Chopped dried apples
1/4 cup Honey
2 tsp. Curry powder
1/2 tsp. Ground coriander
1/4 tsp. Ground cumin
1/4 tsp. Paprika
1/8 tsp. Ground red pepper

In a 13" x 9" baking pan, combine the wheat or bran squares, pretzels, lentils, oats, raisins, and apples. In a small bowl, stir together the honey; curry powder, coriander, cumin, paprika and pepper. Drizzle the honey mixture over the cereal mixture. Toss until evenly coated. Bake at 350 degrees for 15 to 20 minutes or until crisp, stirring occasionally. Store in an airtight container or self-closing plastic bags. Makes 8 cups or 16 servings.

Kids Trail Mix

Source: Chex box.

4 cup Chex cereal
1/2 cup Dried fruit bits
1/2 cup Raisins
1/2 cup Yogurt covered peanuts
1/2 cup Reese's Pieces

Put into a large Ziploc bag and shake to mix.

Culver & DiSanto Family Cookbook

Box Oven

- 1 Brick or flat rock
- 1 Corrugated cardboard box
- 3 Coat hangers
- 1 pk. Aluminum foil, heavy-duty
- 1 Metal pie pan, old
- 4 Charcoal briquettes, lit

Cover the inside and outside of the box completely with 3 or 4 layers of aluminum foil, including the flaps. Lay box on level ground so that the opening opens oven-style (front-door style is OK, too).

Straighten the coat hangers, then run them through the sides of the box about 2/3 of the way up from the bottom to form a rack. Set brick in bottom. Place live coals into pie pan/pie plate. Put pan on brick (don't forget, the PIE PAN IS HOT! Use an oven mitt or hot pad). Place food to be cooked onto coat-hanger rack and close oven door. Watch carefully, checking often. Each live coal makes about 80 degrees Fahrenheit.

Or you can use big coffee cans as a make-shift oven.

Culver & DiSanto Family Cookbook

Culver & DiSanto Family Cookbook

Pickled Food & Jams

Pickled Beets

From: Grandma Lore Culver

24 (small/medium) whole Beets
2 cups Cider Vinegar
1 cup beet juice
1 cup white sugar
2 sticks cinnamon
2 Tbsp. ground allspice
Pinch Salt

Wash beets with a vegetable brush under clean water. Cook until tender. Cool and remove 2 cups red beet water and save. Drain the remaining beet water. Remove skins (which should come right off) using gloves. Slice or quarter them.

Mix remaining ingredients (using only 1 cup of beet juice) and boil 5 minutes. Pour over the beets until covered.

Grandma Culver's Dill Pickles

From: Grandma Lore Culver

Large Mouth Jars
Coarse Salt (not iodized)
4 lbs. pickling cucumbers
2-3/4 cups White Vinegar
3 cups Water
28 Pepper Corns
Dill weed

Wash 4 pounds pickling cucumbers (you can cut them in half lengthwise) and pack in clean jars. Add 2 sprigs dill weed (you can add more if you have it) and 4 pepper corns to each jar. Boil 1/4 cup salt, 2-3/4 cups white vinegar, 3 cups water, and 28 pepper corns. Add to the jars (make more brine if needed) and seal. Age about 6 weeks.

Erin's Favorite!

Culver & DiSanto Family Cookbook

Fermented Dill Pickles – “Clausen” Type

1 Gallon Jar Pickling Cucumbers
12 Fresh Dill Flower heads, or
2 Tbsp. Dried dill weed and
2 Tbsp. Dried dill seed
10 to 12 Cloves Garlic
6 to 8 Peppercorns
1/4 cup Vinegar
1/2 cup Salt
1 1/2 Quarts Water

In 1-gallon jar add pickling cucumbers Rinse but do not wash the cucumbers. Add Dill flower heads or dried dill weed and seed, garlic, peppercorns, and vinegar. Dissolve salt in water and add to jar. Fill jar the remaining way with water. Add weight to keep cucumbers under brine.

Fermentation sequence

1. Clear brine – no cloudiness for 1 to 3 days
2. Cloudy brine with gas formation, 2-3 days
3. Cloudy brine – no gas formation, 5 to 6 days

Pickles ready to eat after 10-11 days.
Refrigerate pickles if you do not want to process them.

Fill clean, sterilized quart jars with pickles to within 1/2inch of the top. Wipe, seal, and process in a hot water bath at 170 degrees for 15 minutes. Remove and place on towel in a draft free area. Let jars stand for 12 hours. Label and date. Store in a dark, cool area.

Culver & DiSanto Family Cookbook

Bread & Butter Pickles

From: DiSanto Family Cookbook From: Mary Salerno

20 cucumbers, smaller ones are best, sliced
6 onions, sliced
1 cup salt
4 cups vinegar
2 tsp. mustard seed
4 cups water
2 tsp. grated ginger
3 cups sugar
1 tsp. tumeric
2 tsp. celery salt

Pour salt over cucumbers and stir in well. Let stand for 2 hours. Rinse well making sure all the salt is out. Must rinse several times. Mix vinegar, water, sugar, mustard seed, tumeric, ginger, and celery seed together and bring to a boil. Put sliced cucumbers in liquid just until it begins to boil. Put slices into jars and pour juice over them. Set lids on top. Wipe off edges good and seal.

Bread and Butter Pickles

Source: Great Grandma Nan Alice From: Grandma Culver

5 cups sugar
3 cups cider vinegar
2 Tbsp. mustard seed
1 1/2 turmeric for color
1 1/2 celery seed
4 qts. cucumbers or zukes
Cloves of garlic
1/3 pickling salt and cracked ice

Combine sugar, vinegar, mustard seed, turmeric, and celery seed.
Soak 4 quarts of cucumbers or zukes plus 4-8 medium onions, and a few cloves of garlic with pickling salt. Place in refrigerator 3 hours to overnight. Process 5 minutes to seal.

Culver & DiSanto Family Cookbook

Pickled Mixture

Source: Great Grandma Nana (Alice Williams) From: Grandma Loretta Culver

4 qts. cucumbers
6 onions
2 green peppers
3 cloves garlic
1/3 cup coarse salt
5 cups sugar
3 cups cider vinegar
1 1/2 tsp. turmeric (for color)
1 1/2 tsp. Celery seed
2 Tbsp. mustard seed

Cut up cucumbers, onions, and peppers and cover with 1/3 cup coarse canning salt and a tray of ice cubes. Mix up and let stand three hours or longer. Combine: sugar, vinegar, turmeric, celery seed, and mustard seed. Pour over cucumbers and bring to a boil. Seal in jars.

Green Pepper Jelly

From: DiSanto Family Cookbook

6 green peppers, seeded and cut into strips
1 1/2 cups white vinegar
7 1/2 cups sugar
6 oz. bottle of Certo (must be liquid)
Green coloring

Put 1/3 of the peppers and 1/2 cup vinegar into blender. Repeat 2 more times. Add Certo. Add sugar to puree and bring to boil. Boil 3 minutes. Store in jelly glasses. Cover with parafin.

This is to be served with Ritz® Crackers and cream cheese for an appetizer.

Culver & DiSanto Family Cookbook

Vic's Chop-Chop Pepper Relish

From: DiSanto Family Cookbook

One heaping basketful of peppers* (red, green, yellow, or mixed) - About 15 lbs.

2 qts. vinegar

2 cups water

2 handfuls salt (about 1/2 cup)

2 cups salad oil

3 large cloves garlic, sliced

1/4 cup dry mint leaves

Salt and sugar (if desired) to taste

Bring vinegar, water, and salt to a boil. Pour solution over chopped (1/4" x 1/4") pepper using stone crock or plastic container (Do not use aluminum). Let stand overnight or at least 8 hours. Be sure that peppers are weighted down to be completely immersed. Drain off 80 percent of the liquid, saving some in case it is needed later. Add salad oil, garlic, mint leaves, and salt and sugar (if wanted) to taste. Pack in small jars. Be sure relish is covered with liquid solution (here you may need some of the reserved solution). Seal hand-tight and store in a cool place.

* All hot, all, sweet, or 1/2 hot and 1/2 sweet peppers may be used. Also, firm solid green tomatoes or onions may be added.

Pickled Peppers

4 large plump red bell peppers

1 large yellow or orange bell pepper

1 or 2 small onions, ends trimmed, then halved vertically

2 garlic cloves

Several sprigs of fresh thyme or oregano, or 2 bay leaves

2 cups white-wine vinegar

2 teaspoons pickling salt or 2 heaping teaspoons kosher salt

Slice the red and yellow peppers into 3/4-inch-wide strips, discarding the seeds and cores.

Arrange the pepper strips, onions, garlic, and the herbs attractively in 2 sterilized pint jars.

Combine the vinegar and salt with 1 cup of water, dissolve the salt, and pour the mixture over the peppers. Cover and refrigerate the peppers for at least 5 to 6 days. The peppers keep well for months.

Culver & DiSanto Family Cookbook

Dilly Beans

2 pounds fresh green beans, rinsed and trimmed
4 cloves garlic, peeled
8 sprigs fresh dill weed
4 teaspoons salt
2 1/2 cups white vinegar
2 1/2 cups water

Cut green beans to fit inside pint canning jars. Place green beans in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, for 3 minutes. Plunge beans into ice water. Drain well. Pack the beans into four hot, sterilized pint jars. Place 1 clove garlic and 2 sprigs dill weed in each jar, against the glass. Add 1 teaspoon of salt to each jar. In a large saucepan over high heat, bring vinegar and water to a boil. Pour over beans. Fit the jars with lids and rings and process for 10 minutes in a boiling water bath.

Fruit Jam

1 qt. ripe fruit (strawberry, raspberry, etc.), mashed
4 cups sugar (do not reduce sugar)
3/4 cup water
1 box Fruit Pectin
Plastic storage containers or glass jars.

Measure 2 cups mashed strawberries into large bowl. Stir in sugar. Let stand 10 minutes, stirring occasionally. Bring water and pectin to a boil in a small saucepan on high heat, stirring constantly. Continue boiling and stirring for 1 minute. Stir into fruit mixture in bowl. Stir for 3 minutes or until sugar is completely dissolved.

Fill containers quickly to within 1/2 inch of tops; cover with lids. Let stand at room temperature 24 hours. Jam is ready to use. Refrigerate up to three weeks or freeze up to one year.

Culver & DiSanto Family Cookbook

Desserts

Grandma Culver's Pie Dough

From: Grandma Loretta Culver

1 pound lard
7 1/4 cups flour
1 tsp. salt
1/3 cups water (or enough to make dough pliable)

Combine ingredients. Knead and roll out for pie crust. Fill with favorite filling.

Grandma Culver's Double Pie Crust

From: Grandma Loretta Culver

1 1/2 cups sugar or a little more
1/4 cup flour
3/4 tsp. nutmeg
3 eggs, slightly beaten
4 cups rhubarb, cubed (1 lt.)
Butter

Combine sugar, flour, and nutmeg. Beat in 3 slightly beaten eggs and add four cups cubed rhubarb. Dot with butter.

Beth's Basic Pie Crust

From: Beth Culver

Double if you need a crust on the bottom and top.

1 cup Flour
1/2 tsp. Salt
1/3 cup Margarine or Butter
Water - (approx) 3 Tbsp.

Measure flour and add salt. Cut the fat into the flour and salt mixture to form particles the size of peas using a pastry blender. Add water slowly while mixing lightly with a fork - use no more water than what is needed to hold the mixture together. Shape dough into a ball, handling as little as possible. Roll out to fit pie pan using flour to keep it from sticking. If the dough is sticking still, try refrigerating to cool the butter in the dough. Try not to over handle dough.

Culver & DiSanto Family Cookbook

Rose 's Pie Dough

From: DiSanto Family Cookbook

4 cups flour
1 3/4 cup shortening
1 Tbsp. sugar
1 tsp. salt
1 Tbsp. vinegar
1/2 cup cold water
1 beaten egg

Mix flour, sugar, shortening and salt. Add vinegar, water, and beaten egg. Chill and roll. After you roll out your pie and have left over dough, you roll it out into a rectangle, spread butter over it, and sprinkle with sugar and cinnamon. Roll up and back for little pastries!

Mary Steve's Pie Crust

Source: Mary Steve From: Karen DiSanto

The pie crust is the same for all pies

Crust shell	1 cup flour	1/3 cup fat	3/4 tsp. salt	2 1/2 to 3 tbs. liquid
2 crusts	1 1/2 cup flour	1/2 cup fat	1 1/2 tsp. salt	4-4 1/2 tbs. liquid

Fat-lard, pack firm into measuring cup liquid - Milk makes it prettier brown than water, not warm or ice cold. Measure ingredients, cut fat into flour until fine or pea size, add liquid, toss dry and wet together. Turn onto wax paper, put into ball (don't touch dough with hands). Put on pastry canvas and roll out - use plenty of flour so it does not stick.

Mary Steve's pie recipes come from a 1938 cookbook called Aunt Chick's Pies (she swears by it).

Culver & DiSanto Family Cookbook

Pumpkin Pie

Source: DiSanto Family Cookbook

This is a recipe to use with fresh pumpkin, not canned!

1 3/4 cup cooked pumpkin
1 3/4 cup milk
2/3 cup brown sugar
1 1/4 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
2 eggs
2 Tbsp. white sugar
1/2 tsp. ginger
1/4 tsp. cloves

Mix together and pour into pie shell. Bake at 400 degrees until knife comes out clean.

Libby's® Famous Pumpkin Pie

Source: Libby's® Pumpkin

1 (9 inch) unbaked deep-dish pie crust
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 eggs
1 (15 ounce) can LIBBY'S® 100 Percent Pure Pumpkin
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk

Preheat oven to 425 degrees. Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell. Bake for 15 minutes. Reduce temperature to 350 degrees; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze, as this will cause the crust to separate from the filling.)

Pumpkin Pie is a favorite of Nana, Poppy, Karen, Katie, and Sue.

Culver & DiSanto Family Cookbook

Whiskey Pumpkin Pie

From: Aunt Janice Culver

1 cup pumpkin
2 tsp. vanilla
3/4 cup sugar
1/4 tsp. salt
1 Tbsp. flour
2 tsp. cinnamon
2 Tbsp. melted butter
1/2 tsp. ginger
2 eggs, beaten
1/4 cup whiskey (bourbon or?)
1/3 cup milk
One 8" unbaked pie shell

Put pumpkin in large mixing bowl. Mix flour and sugar, stir into pumpkin. Add melted butter and stir well. In another bowl, beat the eggs, add the milk, vanilla, salt, spices, and whiskey. Add the milk mixture to the pumpkin and beat till smooth. Pour into pie shell. Bake for 10 minutes at 425 degrees, and 30 to 35 minutes at 375 degrees. Cool. Garnish with pecans or whipped cream.

This is Bob's favorite pie. Wonder if it's the whiskey in it??? Makes a small pie.

Pumpkin Cheesecake

Makes two 8-inch pie pans.

2 (8 ounce) packages cream cheese
3/4 cup white sugar
1 (15 ounce) can pumpkin puree
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
2 eggs
1/4 teaspoon salt
2 prepared 8-inch pastry shells

Preheat oven to 350 degrees. Beat together the cream cheese and the sugar, add the pumpkin and the spices. Beat in eggs one at a time. Add salt. Beat until creamy. Pour the batter evenly into the two pastry shells. Bake at 350 degrees for 50 minutes or until the knife inserted in the center comes out clean. Let cool then top with whipped topping, if desired.

Culver & DiSanto Family Cookbook

Pumpkin Ice Cream Pie

From: Beth Culver

Crumb Crust (baked or unbaked):

1 1/2 cup crumbs, gingersnaps

1/4 cup sugar

1/2 cup margarine, melted

Filling:

1 cup pumpkin, canned

1/2 cup sugar, brown, packed

1/2 tsp. salt

1/2 tsp. cinnamon

1/2 tsp. ginger

1/2 tsp. nutmeg

1 qt. vanilla ice cream

1 9-inch crust either crumb crust (above) or store bought gram cracker crust

1/3 cup cream or topping, unshipped

1/3 cup pecans, chopped, toasted (optional)

For Crust: Assemble ingredients and equipment. Preheat oven to 350 degrees if pastry is to be baked. Blend all ingredients thoroughly. Press firmly into 9" pie pan. Bake for 6 to 8 minutes (do not brown). Cool before filling. If pastry is to be used unbaked, chill about 45 minutes before filling.

For Filling: Assemble ingredients and equipment. Combine pumpkin, brown sugar, salt and spices. Stir ice cream to barely softened. Working quickly, fold pumpkin mixture into ice cream. Spoon ice cream mixture into prepared crumb crust. Freeze firm. May garnish with whipped cream and pecans.

This is great because it's not quite as rich as pumpkin, but still has the flavor! It's a nice twist from regular pumpkin pie! My family really likes it, and we have it every Thanksgiving now.

Culver & DiSanto Family Cookbook

Pumpkin Kahlua Marbled Cheesecake

3/4 cup gingersnap crumbs
3/4 cup graham cracker crumbs
1/4 cup powdered sugar
1/4 cup melted unsalted butter
1 lb. cream cheese, softened
1 cup sugar
4 eggs
1 (1-lb.) can pumpkin
1/2 tsp. pumpkin pie spice
1/2 cup Kahlua

In bowl, mix gingersnap and graham cracker crumbs with powdered sugar and butter. Press onto bottom and part way up sides of 8-inch spring form pan. Bake at 350 degrees for 5 minutes. Cool. In bowl, beat cream cheese until smooth and light. Slowly beat in sugar until light. Add eggs, 1 at a time, beating well after each addition. Transfer 1 cup mixture to separate bowl; blend in pumpkin, pie spice, and Kahlua. Pour half of pumpkin into prepared crust. Top with half of cheese mixture. Repeat layers. Draw knife through mixtures to marble. Place on baking sheet; bake at 350 degrees for 45 minutes. Let stand in turned-off oven 1 hour. Cool, and then chill.

Erin made this one for Culver Thanksgiving 2001.

Culver & DiSanto Family Cookbook

Double Layer Pumpkin Pie

From: Kim Culver

4 oz. softened cream cheese
1 cup + 1 Tbsp. cold milk
1 Tbsp. Sugar
1 tub (8-oz.) Cool Whip (thawed)
1 prepared graham cracker pie crust (6-oz.)
1 can (16-oz.) pumpkin
2 pkgs. (4-serving size) Jell-O Vanilla Flavor Instant pudding
1 tsp. Ground cinnamon
1/2 tsp. Ground ginger
1/4 tsp. Ground cloves

In a bowl, mix cream cheese, 1 Tbsp. milk, and sugar with wire whisk until smooth. Gently stir in (fold) 1 1/2 cup whipped topping. Spread on graham cracker crust. In a second bowl, stir pumpkin, pudding mix, spices, and remaining milk. Beat with wire whisk until well blended (mixture will be thick). Spread over the cream cheese layer. Refrigerate 4 hours. Serve with remaining whipped topping (cool whip.)

Pecan Pumpkin Pie

2/3 cup chopped pecans
1/3 cup brown sugar
2 Tbsp. soft butter
1 unbaked 9-inch pie shell
2 eggs slightly beaten
2/3 cup brown sugar
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg
15-oz. can of pumpkin
Scant 1/4 cup evaporated milk

Preheat oven to 425 degrees. Blend pecans, brown sugar and butter. Press into the pie shell. Mix remaining ingredients. Pour into the shell over the pecan mixture. Bake for 15 minutes in a 425-degree oven. Reduce to 350 degrees for 40 minutes. The pie is ready when the knife inserted about an inch from edge comes out clean. Cool on rack.

Culver & DiSanto Family Cookbook

Southern Pecan Pie

From: Beth Culver

3 eggs
3/4 cup sugar
3/4 cup dark corn syrup
2 Tbsp. butter melted
2 tsp. vanilla
1 3/4 tbsp. flour
1/2 tsp. salt
1 cup pecans
1 9" Beth's basic pie crust

Preheat oven to 435 degrees. Line a 9" pie pan with the pastry. Make desired decorative edge. Beat eggs until thoroughly mixes. Continue beating and add the sugar, corn syrup, butter, vanilla, flour and salt. Pour filling mixture into the pastry-lined pan. Place nuts evenly on mixture. Bake for 10 minutes at 425 degrees. Resume temperature; bake at 350 degrees, approximately 25-30 minutes or until firm.

Kahlua Pecan Pie

Pastry Crust

1/4 cup butter
3/4 cup granulated sugar
1 teaspoon vanilla extract
2 Tbsp. flour
3 eggs
1/2 cup Kahlua
1 cup dark corn syrup
3/4 cup evaporated milk
1 cup whole or chopped pecans
Whipped cream
Pecan halves (optional)

Line 9-inch pie pan with your favorite pastry recipe. Chill. Preheat oven to 400 degrees. In large bowl, cream together butter, sugar, vanilla and flour. Mix well. Beat in eggs, one at a time. Stir in Kahlua, corn syrup, evaporated milk, and pecans. Mix well and pour into pie pan. Bake for 10 minutes. Then reduce heat to 325 degrees and bake until firm (about 40 minutes). Chill. Garnish, if desired.

Another pie from Erin from Culver Thanksgiving 2001. This one's not quite as sweet as regular pecan pie.

Culver & DiSanto Family Cookbook

Pecan Cream Cheese Pie

From: Kim Culver

9" pastry

Cream Cheese Mix:

16 oz. soft cream cheese

1/4 Cup sugar

1 egg

2 tsp. vanilla

Glaze:

3 eggs

3/4 Cup light corn syrup

2 Tbsp. sugar

1 tsp. vanilla

3 oz. chopped pecans

Brown pastry crust for 10 minutes. Place cream cheese mix in a mixing bowl and mix until smooth. Combine syrup ingredients in another bowl.

Pour cream cheese mix evenly in crust. Top with chopped pecans and add syrup mix, straining with a fork. Bake at 350 degrees for 40-45 minutes. Serve chilled.

This is Clark's Favorite!

Chocolate Pecan Pie with Chocolate Crust

Source: Martha Stewart

2/3 cup sugar
1 cup light corn syrup
4 ounces semisweet chocolate, chopped into 1/2-inch chunks
2 tablespoons unsalted butter
All-purpose flour, for dusting
Chocolate Crust Dough
3 large eggs
1 teaspoon pure vanilla extract
1 1/2 cups pecan halves
2 tablespoons fresh or dried lavender, for garnish (optional)
Whipped cream or crème fraîche

Combine sugar and corn syrup in a saucepan over medium heat. Bring to a boil; reduce heat to low, and simmer 2 minutes, stirring occasionally. Cool completely, about 45 minutes. Let thicken. In the top of a double boiler, combine 2 ounces chocolate and butter over medium-low heat; cook until melted. Set aside to cool.

Heat oven to 400 degrees. On lightly floured surface, roll out chocolate-crust dough to a 13-inch circle, 1/8 inch thick. Place dough in pan, and crimp edges. Chill 15 minutes. In a large bowl, beat eggs until foamy. Add chocolate and corn syrup mixtures to eggs, and combine. Stir in vanilla and pecan halves. Pour filling into crust. Bake 20 minutes. Lower oven temperature to 350 degrees, and bake until filling has set, about 20 minutes. Sprinkle with remaining 2 ounces chocolate; bake 5 minutes more. Cool on a wire rack, 1 1/4 hours. Garnish with lavender, if using, and serve with whipped cream or crème fraîche.

Culver & DiSanto Family Cookbook

Jef's Cheesecake

From: Jef Lauster

1 lb. cream cheese
2 Tbsp. fresh lemon juice
1 lb. ricotta cheese
3 Tbsp. flour
4 eggs
3 Tbsp. Corn starch
1 1/2 cups sugar
1/4 lb. melted butter
1 Tbsp. vanilla
1 pt. sour cream

Cream the cream cheese and ricotta. Add the eggs one at a time. Add the remaining ingredients one at a time, carefully folding in the butter and sour cream. Pour into a 10 or 12 inch ungreased spring form pan. Bake at 325 for one hour. Turn off oven and leave in for one more hour. Cheesecake is done when it splits. Top with fruit pie filling if you wish.

Chocolate Cheesecake

Chocolate Crumb Crust (recipe follows)

1/4 cup (1/2 stick) butter or margarine
1/2 cup Hershey's Cocoa
3 packages (8 oz. each) cream cheese, softened
1 can (14 oz.) sweetened condensed milk (not evaporated milk)
4 eggs
1 tablespoon vanilla extract

Prepare chocolate crumb crust. Heat oven to 300 degrees. Place butter in medium microwave-safe bowl. Microwave at HIGH (100%) 30 to 45 seconds or until melted. Stir in cocoa until smooth; set aside. Beat cream cheese in large bowl. Add cocoa mixture; beat well. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; beat well. Pour batter into prepared pan. Bake 1 hour and 5 minutes or until set. (Center will be soft.) Remove pan from oven to wire rack; loosen cake from side of pan. Cool completely; remove side of pan. To serve, garnish as desired. Cover; refrigerate leftover cheesecake. Garnish as desired. 12 servings.

Chocolate Crumb Crust: Place 6 tablespoons butter or margarine in medium microwave-safe bowl. Microwave at HIGH (100%) 30 seconds or until melted. Stir in 1-1/2 cups vanilla wafer crumbs (about 45 wafers), 6 tablespoons powdered sugar and 6 tablespoons HERSHEY'S Cocoa; blend well. Press mixture onto bottom and 1/2 inch to 1-inch up side of 9-inch spring form pan.

Chocolate Kahlua Cheesecake

Chocolate Crust (recipe follows)

1 3/4 cups semi-sweet chocolate chunks, divided

1 cup whipping cream

1/4 cup + 2 Tbsp. Kahlua, divided

24 oz. cream cheese, softened

1 cup sugar

1/3 cup cocoa

3 eggs

1 teaspoon vanilla extract

1 Tbsp. powdered sugar

Prepare Chocolate Crust. In microwave-safe bowl, place 3/4 CUP chocolate chunks. Microwave on HIGH 1 min. or until chunks are melted, stir. Add 1/4 cup whipping cream and 1/4 cup Kahlua; stir until blended. In mixer bowl, beat cream cheese and sugar until fluffy. Add cocoa; beat until blended. Add eggs, one at a time, beating well after each. Stir in vanilla and reserved chocolate mixture. Pour over prepared crust. Bake 10 minutes at 400 degrees. Decrease to 275 degrees and bake 45 minutes. Remove from oven to cool; loosen cake from rim of pan and remove. In microwave-safe bowl, place remaining chocolate chunks. Microwave on HIGH 1 minute or until chunks are melted. Stir in 1/4 cup whipping cream and 2 Tbsp. Kahlua; blend well. Spread on top of cake. Refrigerate 6 hours. At serving time, beat remaining whipping cream and powdered sugar until stiff, garnish cake with small rosettes of whipped cream. Refrigerate leftover cake. Decadent and delicious.

Chocolate Crust: Mix 1 1/2 cups chocolate wafer crumbs, 1/4 cup melted butter, and 2 Tbsp. sugar. Press onto bottom and part way up sides of 9-inch spring form pan. Freeze 5 minutes. Bake at 350 degrees for 10 minutes.

Culver & DiSanto Family Cookbook

Chocolate Pie

1 Pie Crust Recipe - Nana DiSanto uses Rose's Pie Crust
1-2 pkg. chocolate pudding (not instant)
Whipped Cream

Make Rose's pie crust. Make pudding according to directions and put in the pie crust. Refrigerate for at least an hour. Before serving top with whipped cream. If you really went to get fancy, sprinkle some chocolate shavings on the top!

This is a favorite of Kevin, Kameron, Matelin, and Mike!

"Ugly Pie": White Chocolate Raspberry Swirl Cheesecake

Source: Philadelphia Cream Cheese From: Erin Culver

2 pkg. (8 oz. each) Philadelphia Cream Cheese, softened
1/2 cup sugar
1/2 tsp. vanilla
2 eggs
3 squares (3 oz.) Baker's Premium White baking chocolate, melted
1 ready-to-use chocolate flavor crumb crust (6 oz. or 9 inch)
3 Tbsp. raspberry preserves

Mix cream cheese, sugar, and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Stir in white chocolate. Pour into crust. Microwave preserves in small bowl on HIGH 15 seconds or until melted. Dot top of cheesecake with small spoonfuls of preserves. Cut through batter with knife several times for marble effect (This is where mine got "UGLY," so I covered the top of it with more white chocolate). Bake 350 degrees for 35-40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Makes 8 servings.

The first time I made this, I didn't do a great job. I screwed up the raspberry swirls and tried to make up for it with the white chocolate...didn't work. Since I kept calling it ugly, so did my family, dubbing it the 'Ugly Pie.' The trick is to make it ugly! Beth made it once, and it was 'Pretty Pie'...not the same. It's up to you whether you want it pretty or ugly...at least there's no pressure, because my family loved it ugly! Now it's a favorite for Bob Carroll!

Culver & DiSanto Family Cookbook

Kahlua Mint Swirl Cheesecake

1 1/2 lb. cream cheese, softened
3/4 cup sugar
3 eggs
1 cup sour cream
1/2 cup Kahlua
1 teaspoon peppermint extract
3 oz. semi-sweet chocolate, melted
Green food color
Chocolate Crust (recipe precedes)

Beat cream cheese until smooth. Beat in sugar. Beat in eggs, 1 at a time, beating well after each. Stir in sour cream. Transfer 3 1/2 cups mixture to another bowl and add 1/4 cup Kahlua, peppermint extract, and a few drops food color. Blend melted chocolate into remaining cream cheese mixture with remaining Kahlua. Pour green mixture into chocolate crust. Ladle chocolate mixture onto green mixture in 5 distinct pools. Draw knife through mixture to marble. Bake at 300 degrees for 1 1/4 hours. Leave cake in turned-off oven 2 hours. Chill.

Chocolate Crust: Mix 1 1/2 cups chocolate wafer crumbs, 1/4 cup melted butter, and 2 Tbsp. sugar. Press onto bottom and part way up sides of 9-inch spring form pan. Freeze 5 minutes. Bake at 350 degrees for 10 minutes.

Peach Pie

Source: DiSanto Family Cookbook

Prepared pastry for 9-inch pie
3/4 to 1 cup sugar
3 Tbsp. all purpose flour
1/4 tsp. nutmeg or cinnamon
Dash of salt
5 cups sliced peaches

Mix the ingredients and fill pie shell. Dot with 2 Tbsp. butter. Bake in a hot oven at 400 degrees. Let it cool. Serve with vanilla ice cream.

This is Kay (DiSanto) Carroll's Favorite!

Culver & DiSanto Family Cookbook

Peaches and Cream Pie

From: Beth Culver

3/4 cup sugar
1/2 cup all-purpose flour
1 unbaked 9-inch pie shell
2 cups sliced fresh or frozen pitted peaches, defrosted
1 cup heavy cream

Preheat the oven to 350 degrees. Mix sugar and flour in medium bowl. Sprinkle 1/3 of flour mixture into pie shell. Add peaches and sprinkle with remaining sugar-flour mixture. Pour heavy cream over fillings. Gently stir peaches to cover them completely with cream. Bake until peaches are tender and crust is golden, about 45 minutes. Serve hot or cool on rack.

Beth made this for the Culver family reunion 2001.

Peach Raspberry Pie

Source: Martha Stewart From: Beth Culver

1/4 cup all-purpose flour, plus more for dusting
1 large egg
1 tablespoon milk
4 pounds (about 8 large) peaches
1/2 pint raspberries
1/2 cup sugar
2 tablespoons unsalted butter, cut into small pieces

On a lightly floured surface, roll out half the dough to a 1/4-inch-thick circle, about 13 inches in diameter. Drape dough over a 9-inch pie pan, and transfer to refrigerator to chill for about 30 minutes.

Heat oven to 425 degrees. Whisk together egg and milk to make a glaze; set aside. Combine peaches, raspberries, sugar, and flour, and turn onto the chilled bottom crust. Dot with butter. Roll out the remaining piecrust dough to the same size and thickness. Add an extra tablespoon of flour if the peaches are very juicy. Brush the rim of the crust with the egg glaze. Place the other piecrust on top, trim to 1/2 inch over edge of pan, and crimp the edges with a fork or your fingers. Transfer pie to the refrigerator until firm, about 30 minutes. Brush with glaze, and bake for 20 minutes. Reduce heat to 350 degrees, and bake 30 to 40 minutes more. Cool on a wire rack.

Beth made this for the Culver family reunion 2001.

Culver & DiSanto Family Cookbook

Fresh Peach and Coconut Pie

Source: Mr. Pat Noble From: Grandma Loretta Culver

Pie shell
4 cups fresh peaches cut up
1/2 cup sugar
3 Tbsp. flour
1/4 tsp. nutmeg
1/4 cup orange juice
1 cup coconut
1/2 cup evaporated milk, regular
1 egg, fork beaten

Cut up and arrange peaches in a pie shell. Mix together sugar, flour, nutmeg, and orange juice and pour over the peaches in the pie shell. Bake at 425 degrees for 15 minutes. Remove from oven. Mix coconut, evaporated milk, and 1 fork-beaten egg together and spread on peaches. Return to oven and bake at 350 degrees for 35 - 45 minutes until set.

This is the best peach pie.

Beth's Apple Pie

From: Beth Culver

1 cups sugar
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1 1/2 Tbsp. flour
5-6 cups apples, peeler, thinly sliced
1 Tbsp. lemon juice
1 1/2 Tbsp. Margarine

Prepare Beth's basic pastry for a two crust pie. Roll about 3/2 of pastry for bottom crust on lightly floured board to 1/8-inch thickness. Fit pastry into pie pan. Trim to edge of pan. Combine sugar, salt, spice, and flour. Add to fruit, mixing lightly. Toll the remaining 1/3 pastry for the top crust and seal pie with the bottom crust. Cut openings to allow steam to escape during baking. Bake pie in a hot oven 450 degrees for 15 minutes. Reduce temperature to 350 degrees and bake 30 minutes to 40 minutes longer.

Culver & DiSanto Family Cookbook

Sue DiSanto's Apple Pie

From: Sue DiSanto

Crust:

2 1/8 cups sifted flour
1 1/4 teaspoons salt
2/3 cup chilled vegetable shortening
5 tablespoons ice water

Place flour and salt in bowl. Cut in shortening until it resembles coarse meal. Sprinkle ice water over surface (1 tablespoon at a time). Mix lightly until it holds together. Do not over mix. Cut in half, wrap in plastic and keep in refrigerator until ready to roll.

Filling:

8 cups apples, peeled, cored and cut into eighths
2 tablespoons lemon juice
1 cup sugar
1/4 teaspoon cinnamon
1/8 teaspoon salt
2 tablespoons flour
2 tablespoons butter, cold

Put apples in large bowl and pour lemon juice over them. In another bowl add dry ingredients and then add to the apples.

Assembly: Roll out 1 of the dough halves to a 1/8-inch thickness. Lay into pie pan with a little bit overlapping the sides. Put apple mixture into pie shell, mounding it higher in the center. Cut cold butter into 1/2-inch cubes and place on top of the apples. Moisten outer edge of bottom crust, place top crust on pie and press down.

Preheat oven to 475 degrees. When ready to put pie in oven turn temperature down to 450 degrees and bake on lower rack until it starts to brown, about 15 minutes. Turn oven down to 375 degrees and bake approximately 1 to 1 1/4 hours. Do not undercook, as no one likes "el Dante."

Apple Pie is a favorite of Kim, Erin, Nick, Sara, and Sue

Culver & DiSanto Family Cookbook

Old Fashioned Apple Crumb Pie

Source: DiSanto Family Cookbook

2/3 cup sugar
1/4 tsp. cinnamon
4 cups peeled, cored, sliced apples
2 Tbsp. flour
1/4 tsp. nutmeg
1/2 cup flour
1/4 cup brown sugar, firmly packed
1/4 cup butter or margarine

Combine sugar, cinnamon, apples, 2 Tbsp. flour, and nutmeg together and spoon into unbaked pie shell. Combine separately the 1/2 cup flour, brown sugar, and butter or margarine in a small bowl until crumbly. Sprinkle over apples. Place pie on baking sheet and bake at 400 degrees for 30 to 40 minutes. When serving, top with Cool Whip or ice cream.

Culver & DiSanto Family Cookbook

Apple Raspberry Skillet Pie

From: Beth Culver

1 1/2 pounds granny smith, or other tart baking apples
12 tablespoons (1 1/2 sticks) unsalted butter, at room temperature
6 tablespoons sugar
1/4 teaspoon ground cinnamon
4 ounces cream cheese, at room temperature
1 cup flour
1 1/2 cups frozen raspberries
3 tablespoons heavy cream
Vanilla ice cream for serving

For Caramel Sauce:

1/3 cup brown sugar
1/3 cup heavy cream
4 tablespoons unsalted butter

TO MAKE THE FILLING: Peel, core and cut the apples into 1/2-inch thick pieces. In a 10-inch cast iron skillet or large frying pan over medium-low heat, melt 4 tablespoons of the butter. Add the apples, arranging them in a single layer. Sprinkle 4 tablespoons of the sugar over the apples and cook for 10 to 20 minutes, or until the apples are soft. Be sure to turn them to cook all the sides evenly. Sprinkle the cooked apples with the cinnamon. Remove the pan from the heat and allow the apples to cool to room temperature. Preheat the oven to 375 degrees.

To make the pie dough: In the bowl of a stand mixer fitted with the paddle attachment, cream the remaining 8 tablespoons of butter and cream cheese together until smooth. Add the flour and 1 tablespoon of the sugar. Continue to beat for 2 minutes, or until the dough becomes smooth. On a lightly floured surface, roll the dough out to a 10-inch circle.

Add the frozen raspberries to the apple mixture. Carefully lay the dough on top of the fruit and tuck the edges into the skillet. Brush the top of the pastry with heavy cream and sprinkle with the remaining 1 tablespoon of sugar.

Bake the pie in the oven for 40 minutes, until the pastry is golden brown. Remove the finished pie from the oven and cool on a rack. Serve warm topped with vanilla ice cream and caramel sauce.

TO MAKE THE CARAMEL SAUCE: Combine all of the sauce ingredients in a small saucepan. Stir over low heat until the sugar dissolves. Bring to a boil; reduce heat and simmer, stirring, for 3 minutes.

Beth made this for the Culver family reunion 2001. It also has a caramel sauce to drizzle over the top. Yummy!

Culver & DiSanto Family Cookbook

Cranberry Apple Pie

6 apples
1 (16-ounce) can whole cranberry sauce
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 recipe pastry for a 9-inch double crust pie

Preheat oven to 350 degrees. Line a pie plate with pastry. Peel, core, and slice the apples. Combine apples and cranberry sauce in a medium-sized mixing bowl. Combine brown sugar, flour, cinnamon, and nutmeg; add to the apple mixture. Mix thoroughly. Turn filling into the pastry lined pan. Cover with top crust. Crimp edges. Cut slits in top crust. Bake for 1 hour, or until the crust is golden brown and the filling bubbly.

Candy Apple Pie

1 3/4 cups unsweetened apple juice
20 cinnamon red-hot candies
1/4 teaspoon red food coloring
1/2 teaspoon vanilla extract
5 Granny Smith apples
3 tablespoons cornstarch
1 (9 inch) pie crust, baked

Peel and core the apples. Slice thinly. Combine 1 1/2 c apple juice, candies, food coloring, vanilla, and apples in a saucepan. Bring to a boil. Simmer until apples are tender, stirring frequently. Combine remaining 1/4 cup apple juice and corn starch; stir into apple mixture, and cook until thickened. Remove from heat, and let cool. Spread apple mixture into pie shell, and chill for several hours. Before serving, top with whipped topping and sprinkle with cinnamon if desired.

This pie tastes as good as a candy apple without the mess. Serve with a dollop of whipped topping and a sprinkle of cinnamon.

Apple-Cranberry Pie 2

1 cup cranberries
3/4 cup sugar
2 tablespoons apple cider, apple juice, or orange juice
1 tablespoon cornstarch
1/2 cup sugar
2 tablespoons cornstarch
1 teaspoon apple pie spice
1 teaspoon finely shredded orange peel
5 cups thinly sliced, peeled cooking apples (5 medium apples)
Pastry for Double-Crust Pie
Milk
Sugar

In a small saucepan combine cranberries, 3/4 cup sugar, apple cider, apple juice, or orange juice, and 1 tablespoon cornstarch. Bring to boiling. Boil gently for 5 minutes, stirring frequently. Cool 20 minutes.

In a large mixing bowl combine 1/2 cup sugar, 2 tablespoons cornstarch, the apple pie spice, and orange peel. Add the apples; toss to coat. Stir cooled cranberry mixture into apple mixture.

Prepare and roll out pastry as directed. Line a 9-inch pie plate with half of the pastry. Transfer filling to pastry-lined pie plate; trim pastry. Cut slits in top crust or create a cutout lattice. Place crust on filling. Trim, seal, and crimp edge of pastry. Brush top crust with milk; sprinkle with sugar. To prevent over-browning, cover edge of pie with foil. Bake in a preheated 375 degrees F oven for 25 minutes. Remove foil and bake for 25-30 minutes more, or till top is golden. Cool on a rack.

Culver & DiSanto Family Cookbook

Caramel Apple Cheesecake Pie

- 1 READY CRUST® Graham Cracker Pie Crust (6 oz.)
- 1 can (20 oz.) Comstock® or Wilderness® Apple fruit filling and topping, divided
- 1 pkg. (8 oz.) cream cheese, softened
- 1/2 cup sugar
- 1 tsp. lemon juice
- 1/2 tsp. vanilla
- 3 eggs
- 1 squeeze bottle (20 oz.) caramel sundae syrup
- 2 Tbsp. pecans, toasted* (optional)

Preheat oven to 350 degrees. Place pie crust on baking sheet; pour 1/2 can of pie filling into crust and spread evenly. Set aside. With a mixer, beat together cream cheese, sugar, lemon juice, and vanilla until fluffy. Add eggs, one at a time, mixing after each addition. Pour filling over apple layer. Bake for 30-35 minutes, or until center is almost set. Cool. For to serving, garnish (in this order) with remaining apple filling, caramel sundae syrup, and optional toasted pecans.

*Helpful Hint: Spread out pecans evenly on a baking sheet. Place into a 375-degree oven for 3-5 minutes or until pecans are well toasted.

Culver & DiSanto Family Cookbook

Chocolate Turtle Cheesecake

- 1 (14-ounce) package caramels
- 1 (5-ounce) can evaporated milk
- 1 1/4 cups chopped pecans, divided
- 1 (9-inch) chocolate crumb piecrust
- 1 (3-ounce) package cream cheese, softened
- 1/2 cup sour cream
- 1/4 cup milk
- 1 (3.9-ounce) package chocolate instant pudding mix
- 1/2 cup fudge topping

Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring continually, until smooth, about 5 minutes. Stir in 1 cup chopped pecans. Pour into piecrust.

Combine cream cheese, sour cream, and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds longer. Pour pudding mixture over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes.

Drizzle fudge topping over pudding layer in a decorative pattern (usually back and forth from one side to the other). Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

Strawberry Bottom Cheesecake

- 1 pre-made Graham Cracker Pie Crust (6 oz.)
- 1/2 pkg. (4 oz.) cream cheese, softened
- 1/4 cup sugar
- 1/2 cup sour cream
- 1 tsp. vanilla
- 4 oz. frozen non-dairy whipped topping, thawed
- 1 pint fresh strawberries, thinly sliced
- 1 cup strawberry glaze

Beat cream cheese until smooth. Gradually beat in sugar. Add sour cream and vanilla. Fold in whipped topping. Spread thin layer of glaze over bottom of crust. Place strawberry slices on glaze and cover with remaining glaze. Gently spoon cream cheese mixture over glazed berries. Cover and chill until set; at least 4 hours.

Culver & DiSanto Family Cookbook

Cranberry-Orange Cheesecake

From: Jef and Leona Lauster

- 1 cup dried cranberries (about 4 oz.)
- 1 vanilla bean, split
- 3 large eggs
- 1 cup fresh orange juice
- 1 cup sour cream
- 3 lbs. cream cheese at room temperature
- 2 tsp. finely grated orange zest
- 1 1/2 cups sugar

In a small bowl, cover the cranberries with hot water and let soak until softened, about 20 minutes; drain the cranberries well. Meanwhile, in a small non-reactive saucepan, bring the orange juice to a boil over moderately high heat. Cook until reduced to 1/4 cup, about 20 minutes. Let cool. Preheat the oven to 300 degrees. Generously butter a 10" x 3" spring form pan and coat thoroughly with sugar. Wrap the outside of the pan with foil to make it watertight. Using a standing mixer fitted with a paddle or a hand-held electric mixer beat the cream cheese on medium speed until light and fluffy. Add the sugar and, using a small knife, scrape in the seeds from the vanilla bean; reserve the bean for another use. Beat until thoroughly combined, then beat in the eggs one at a time, beating well after each addition. On low speed, beat the sour cream reduced orange juice, drained cranberries and orange zest into the batter and mix until incorporated. Pour the batter into the prepared pan. Set tied pan in a large roasting pan and Pour enough hot water into the roasting pan to reach halfway up the sides of the cheesecake. Bake for about 1 1/2 hours, or until the cake pulls away from the sides of the pan, the center is set and the top is golden. Remove the pan from the water bath and let the cheesecake cool to room temperature. Cover and refrigerate overnight. Remove the sides of the spring form pan and transfer the cheesecake to a large serving plate. Serve the cheesecake chilled or at room temperature.

Culver & DiSanto Family Cookbook

OREO® Cheesecake

Source: Philadelphia Cream Cheese

1 cup crushed OREO Chocolate Sandwich Cookies (about 12 cookies)
1 Tbsp. butter or margarine, melted
4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
1 cup sugar
1 tsp. vanilla
4 eggs
20 OREO Chocolate Sandwich Cookies, quartered

Mix crushed cookies and butter; press onto bottom of 9-inch spring form pan. Bake 325 degrees for 10 minutes if using a silver spring form pan. (Bake at 300 degrees for 10 minutes if using a dark nonstick spring form pan.)

Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs, mixing on low speed just until blended. Gently stir in quartered cookies. Pour over crust.

Bake at 325 degrees for 1 hour or until center is almost set if using a silver spring form pan. (Bake at 300 degrees for 1 hour or until center is almost set is using a dark nonstick spring form pan.) Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Garnish with additional cookies, if desired. Makes 12 servings.

Peppermint Stick Cheesecake

Source: PHILADELPHIA® Cream Cheese

2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
1/2 cup sugar
1/2 tsp. vanilla
2 eggs
1/2 cup finely crushed peppermint candies
1 HONEY MAID Honey Graham Pie Crust (6 oz. or 9 inch)
2 Tbsp. finely crushed peppermint candies
Whipped cream
Peppermint candies

MIX cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Stir in 1/2 cup peppermint candies. POUR into crust. Sprinkle with 2 tablespoons peppermint candies. BAKE at 350 degrees for 40 minutes or until almost set. Cool. Refrigerate 3 hours or overnight. Garnish with whipped cream and additional peppermint candies.

Culver & DiSanto Family Cookbook

Chocolate Angel Pie

Source: DiSanto Family Cookbook

2 egg whites
1/8 tsp. salt
1/2 cup sugar
1/8 tsp. cream of tartar
1 1/2 tsp. vanilla
1 cake (1/4 lb.) sweet chocolate
1/2 cup chopped pecans
1 cup whipping cream

Beat egg whites until foamy. Add salt and cream of tartar. Beat until mixture stands in soft peaks. Add sugar gradually. Beat until very stiff. Fold in chopped nuts and 1/2 tsp. vanilla. Turn into lightly greased 8" pie plate. Make a nest-like shell, building up sides above edges of the plate. Bake in a slow oven (300 degrees) for 35 minutes. Cool.

Melt chocolate in a double broiler and add 3 tbsp. hot water and bland. Cool and add 1 tsp. vanilla. Fold in whipped cream. Turn into meringue shell. Chill.

This is another Ralph Jelomono recipe, so you know it's good.

Eggnog Pie

1 (9-inch) pie shell, baked
1 (4.6-ounce) package cook-and-serve vanilla pudding
1/4 teaspoon ground nutmeg
1 1/2 cups eggnog
2 teaspoons rum (Rum may be omitted or substituted with 1 teaspoon rum extract)
2 cups heavy whipping cream, whipped

In a medium saucepan, combine the pudding mix, 1/4 teaspoon, nutmeg and eggnog; mix well. Cook over medium heat, stirring constantly, until thickened and bubbly. Remove from heat and stir in rum. Refrigerate until thoroughly chilled. When pudding is chilled, beat until smooth and then fold in whipped cream. Spoon into baked pie shell. Refrigerate 4 hours or until set.

Kahlua Eggnog Pie

1 1/2 cups half & half
1/2 cup Kahlua
1/2 cup sugar
Dash salt
3 Tbsp. cornstarch
5 egg yolks
1 Tbsp. butter
1 teaspoon rum or brandy flavoring
Meringue Crust (recipe follows)
1 cup whipping cream, whipped
Ground nutmeg

Combine half & half, 5 Tbsp. Kahlua, sugar and salt. Cook over medium heat until hot. Dissolve cornstarch in remaining Kahlua. Blend into yolks; whisk into hot mixture. Cook and stir until thick. Add butter and flavoring. Cool. Pour into cooled Meringue Crust. Chill 1 hour. Spread whipped cream over top. Sprinkle with nutmeg.

Meringue Crust:

5 egg whites
1 cup sugar
1 1/4 teaspoons lemon juice

Beat egg whites until soft peaks form. Add sugar, beating until stiff. Blend in juice. Set aside about 1 1/2 cups meringue. Spoon remaining meringue into greased 9-inch pie pan. Spread meringue over bottom and sides to form pie shell. Using pastry bag fitted with #5 star or other decorative tip, pipe border around edge of meringue in pie pan. Bake at 200 degrees for 2 hours. If desired, run quickly under broiler to brown decorative edge, watch carefully to prevent burning. Cool.

Culver & DiSanto Family Cookbook

Peanut Butter Pie

- 1 (8 ounce) package cream cheese, softened
- 3/4 cup white sugar
- 1 1/2 cups peanut butter
- 2 (8 ounce) containers frozen whipped topping, thawed
- 1 (9 inch) pie shell, baked

In a large bowl, beat cream cheese and sugar until smooth. Beat in the peanut butter. Fold in 1 container of whipped topping. Spread filling in baked pie shell. Chill for 1 hour. Spread top with remaining container of whipped topping. Refrigerate 1 hour before serving.

Coconut Cream Pie

From: Sue DiSanto

- 2 boxes vanilla Cook & Serve Pudding
- 1 cup coconut
- 1 Pillsbury shortbread pie crust
- Whipping cream

Prepare pudding, pour coconut into pudding, and pour mix into prepared shortbread crust. Let cool and top with whipped cream and extra coconut for garnish.

This is a favorite of Kenny, Linda, Kelly, and Sue. It doesn't get any easier than this!

Margarita Pie

- 1 9-inch graham cracker crust
- 1 10-oz. can sweetened condensed milk
- 1/4 cup fresh lime juice
- 1 -oz. tequila
- 1 -oz. triple sec
- 2 cups whipped topping
- Slices of fresh limes for garnish

Combine sweetened condensed milk, lime juice, tequila and triple sec. Fold in whipped topping and spread into the graham cracker crust. Freeze for several hours before serving. Serve with fresh lime slices and more whipped topping if desired.

Culver & DiSanto Family Cookbook

Mary Steve's Cream Pies

From: Mary Steve

2 cups rich milk, preferably part cream
1/2 cup sugar
2 Tbsp. cornstarch
3 Tbsp. flour
3 egg yolks slightly beaten
3 tbs. butter
1/4 tsp. salt and flavoring
1/2 tsp. almond
1 tsp. vanilla.
3 egg white meringue
Sugar

In double boiler, scald 2 cups rich milk, preferably part cream. Mix thoroughly, 1/2 cup sugar, 2 Tbsp. cornstarch and 3 Tbsp. flour - add to scalded milk. Cook until thick and smooth, stirring occasionally (this takes about 15 minutes). Add 3 yolks slightly beaten, cook about 2 minutes add 3 tbs. butter, 1/4 tsp. salt and flavoring - 1/2 tsp. almond, 1 tsp. vanilla. Top with 3 egg white meringue.

Meringue: Eggs must be cold and fresh, not with the slightest trace of egg yolk in the white or they cannot be beaten stiff. Sugar can be granulated or powered. Allow 2 level Tbsp. to each egg white used. Also add 1/2 tsp. salt and flavoring, 1/2 tsp. almond & vanilla. Beat whites very well. Beat in sugar gradually, and beat, and beat and BEAT. Spread on filling that is cool. Bake: Set on shelf a little below center at 350 - 3 eggs will take about 16 minutes.

For Banana Cream Pie: Use above Cream Pie recipe, but pour 1/3 of it cooled and beaten into pie shell. Arrange layer of thinly slice bananas and rest of filling.

For Coconut Cream Pie: Make above Cream Pie recipe and add 1/2 cup coconut to filling.

Karen made the coconut cream pie for Linda and she said it was good enough to sell!

Culver & DiSanto Family Cookbook

Grandma Nan's Sour Cream Raisin Pie

Source: Great Grandma Nan (Alice Williams) From: Grandma Loretta Culver & April Culver

2 beaten eggs
3/4 cup sugar
1/4 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup heavy whipping cream that has been soured *
(Not sour cream for baked potatoes)
1 cup raisins

Beat eggs for five minutes. Add sugar, salt, cinnamon, nutmeg, cream, and raisins. Pour into pie crust. Bake one-hour at 450 degrees. Bake one-hour at 350 degrees or until set.

*Cream may be soured by adding 1 Tbsp. vinegar. Otherwise, allow to sour naturally in the refrigerator.

Elderberry Pie

1 recipe pastry for a 9-inch double crust pie
4 cups elderberries
1 cup white sugar
3 tablespoons cornstarch
1 tablespoon lemon juice

Preheat oven to 375 degrees. Mix cornstarch in a little bit of water and add to berries and sugar. Cook, stirring constantly until desired thickness. Add more cornstarch if not thick enough. Add lemon juice. Pour into bottom crust. Dot with butter. Put on top crust or make a lattice. Bake at 375 degrees until browned and berries are bubbling through holes in the crust. Note: It is a good idea to put a pan or foil under the pie as it bakes since it might bubble over.

When Erin was very little, she once got into an Elderberry pie, eating the entire middle and making a huge mess. There were stains from one end of the house to the other. Anything in the house that was white she turned blue. Grandma Culver thought she'd poop for days.

Culver & DiSanto Family Cookbook

Chocolate Butterfinger Cake

From: Aunt Lu

1 chocolate cake mix
Butterscotch Topping
Cool Whip
Crushed Butterfinger Candy Bars

Make the cake mix and bake in a 9" x 13" pan. Poke holes in the cake while it is still warm. Pour butterscotch topping over the top. Refrigerate several hours or overnight. Spread with Cool Whip topping. Break up Butterfingers and sprinkle the pieces on the top.

Pudding Cake

From: Nana DiSanto

1 Pillsbury PLUS Yellow Cake Mix
2 boxes of Cooked Chocolate Pudding (NOT instant)

Prepare and bake cake mix according to directions in a greased and floured glass rectangular 9" x 13" dish. When finished, let cool for about 20 minutes and take it out of the pan. Slice the cake in half (so you have a left half and a right half). Next slice those pieces into 1-inch thick slices (you should have around seven 1" x 9" slices). Lay those on their side so they cover the bottom of the pan. Make pudding according to directions and pour half of it over the first layer of cake slices. Repeat cake slicing and add the remaining pudding on top. Cover with plastic wrap and refrigerate at least 2 hours. Serve topped with Cool Whip on top.

This is a family favorite that we cannot live without.

Culver & DiSanto Family Cookbook

Applesauce Cake

From: Grandma Loretta Culver

1 cup butter or margarine
2 cups sugar
2 eggs
4 cups flour
4 tsp. baking soda
1 tsp. cinnamon
3 cups applesauce
1 cup raisins
1 cup chopped nuts
2 tsp. vanilla

Cream butter and sugar together; add eggs, flour and baking soda, cinnamon, and vanilla. Add remaining ingredients: applesauce, nuts and raisins. Bake at 350 degrees in a greased and floured 9" x 14" pan until done. When cool frost with a butter cream or cream cheese frosting. Or just use 1 bag 10 x sugar frosting, 1 stick butter, 1 tsp. vanilla, and evaporated milk a little at a time until frosting holds peaks. Frost the cake and serve.

This is a Daddy Culver favorite!

Coffeecake

From: April Culver

3/4 cup sugar
1/2 cup milk
1/4 cup margarine
1 1/2 sifted flour
1 egg
2 teaspoons baking powder
1/2 teaspoons salt

Cream together sugar and margarine. Add eggs and beat again. Sift together flour, baking powder, and salt. Add half the milk, and then add half the flour mixture. Add the rest of the milk and the rest of the flour. Add Crumb topping. Bake in a 9" x 9" pan at 375 degrees for 25-35 minutes.

Crumb Topping - combine 1 stick of margarine, 1/2 cup white sugar, 1/2 cup light brown sugar, 1/2 cup flour, and 1/2 cup quick oats. Mix together until crumbly. For blueberry coffeecake add 1/2 more flour to the coffeecake mixture.

Culver & DiSanto Family Cookbook

Luella's Apple Cake

Source: DiSanto Family Cookbook

3/4 cup margarine
2 eggs, beaten
1 1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 1/2 cup sugar
2 1/2 cups flour
3/4 cup strong cold coffee
3 cups apples, chopped

Topping:

1/2 cup brown sugar
1/2 cup chopped nuts (pecans)

Mix together and pour into a greased 9" x 13" pan. Mix together topping and sprinkle on top of batter before baking. Bake at 350 degrees for 1 hour.

Hot Milk Cake

Source: DiSanto Family Cookbook

4 eggs
2 tsp. vanilla
2 cups sugar
1 stick margarine
2 cups flour
1 tsp. baking powder
1 cup milk

Beat eggs five minutes and add sugar and vanilla. Add flour and baking powder in a pan, heat milk and margarine and add it to the other mixture. Bake at 350 degrees in a 9" x 12" pan.

Culver & DiSanto Family Cookbook

Carrot Cake

For Cake:

2 eggs

1 cup sugar

3/4 cup oil

1/2 teaspoon vanilla extract

1 cup all-purpose flour, sifted

1 teaspoon baking soda

1/2 teaspoon ground allspice

1/2 teaspoon salt

2 medium carrots, finely grated

1/2 cup chopped walnuts

For Icing:

2 tablespoons softened butter

2 oz. cream cheese

1 tablespoon grated lemon zest

1 1/2 cups confectioners' sugar, sifted

Preheat the oven to 350 degrees. Butter an 8-inch loaf or ring pan.

FOR THE CAKE: Combine the eggs, sugar, oil, vanilla, and all the dry ingredients in a bowl, and then beat until it is a smooth consistency. Stir in the carrots and walnuts. Pour the mixture into the prepared pan. Bake for 45-50 minutes, or until a skewer inserted in the middle of the cake comes out clean. Turn the cake out onto a wire rack to cool completely.

FOR THE ICING: Beat the butter and cream cheese together until creamy. Mix in the lemon zest and sugar and beat until smooth. Cover the cooled cake with the icing and serve immediately.

Culver & DiSanto Family Cookbook

Cherry Devilicious Cake

Source: DiSanto Family Cookbook

1 tsp. ground cinnamon
1/2 tsp. nutmeg
1 pkg. devil's food cake mix
1 8-ounce cream cheese, softened
2 Tbsp. sugar
2 Tbsp. milk
1 1 1/2 env. dessert topping
1 16-ounce pitted dark sweet cherries
2 Tbsp. cornstarch
2 Tbsp. sugar
1/4 cup burgundy

Stir cinnamon and nutmeg into dry cake mix. Prepare cake mix according to directions. Bake in a fluted pan and cool. Beat together cream cheese, 2 Tbsp. sugar, and milk until light. Make dessert topping. Fold into cream cheese mixture. Cover and chill.

Cherry sauce: drain, reserve juice. Mix cornstarch and sugar. Stir reserved syrup and 1/4 cup water. Cook until thickened. Cook and stir 2 minutes more. Stir in cherries. Remove from heat, add burgundy; pour over cake. Top with whipped cream when you serve it.

Date Cake

Source: DiSanto Family Cookbook

1 cup dates (cut up)
1 tsp. baking soda
1 cup boiling water
1 cup sugar
1 tbsp butter
1 1/4 cup flour
1 tsp. baking powder

Add 1 tsp. baking soda on top of dates, and pour boiling water over the top. In a different bowl, cream together sugar and butter. Add flour and baking powder. Then add the date with water and all. Pour into a 9 x 12 pan and bake at 325 degrees. Serve with whipped cream.

Culver & DiSanto Family Cookbook

Cranberry Upside-Down Cake

From: Jef and Leona Lauster

1 Tbsp. margarine or butter, melted
1 1/2 tsp. vanilla extract
1/2 cup firmly packed brown sugar
1 1/2 cups sifted cake flour 2 cups cranberries
1 1/2 tsp. baking powder
1/4 cup stick margarine or butter, softened
1 tsp. ground cinnamon
1 cup sugar
3/4 cup low-fat buttermilk
2 large eggs

Preheat oven to 450 degrees. Pour 1 Tbsp. melted margarine or butter into the bottom of a 9-inch springboard pan. Combine brown sugar and cranberries; arrange in a single layer over margarine. Cream 1/4 cup margarine or butter and 1 cup sugar. Add eggs, one at a time, beating well at each addition: add vanilla. Combine flour, baking powder, and cinnamon; stir well. Add dry ingredients to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Spoon batter evenly over cranberries. Bake at 350 degrees for 45 minutes or until a wooden pick inserted into center comes out clean. Invert cake onto a serving platter immediately.

Carolyn's Sponge Cake

Source: DiSanto Family Cookbook

1 cup cake flour
1/2 cup milk, scalded (Add 1/4 cup margarine to milk and keep hot)
1 tsp. baking powder
1/2 tsp vanilla
6 egg yolks
1 cup sugar

Beat 6 egg yolks until thick. Add 1 cup sugar, gradually beating it into the yolks. Add flour, stirring until just mixed, and then gently the hot milk with margarine. Pour into greased loaf pan and bake at 350 degrees.

Culver & DiSanto Family Cookbook

Easy German Chocolate Cake

Source: DiSanto Family Cookbook

1 pkg. Swiss Chocolate Cake Mix
1 1/4 cup water
1/2 cup oil
1/2 cup margarine, melted
7 oz. flaked coconut
3 eggs
1/2 cup and 3/4 cup chopped nuts
1 1/2 cup brown sugar, packed
1/3 cup milk

Combine cake mix, water, eggs, and oil; mix together. Stir in 1/2 cup chopped nuts and bake 35-40 minutes at 350 degrees. Cool for 1 hour.

Topping: Combine melted margarine, brown sugar, coconut, milk, and 3/4 cup nuts. Spread topping over cooled cake. Broil in oven 6" from heat for 2-3 minutes or until bubbly. Let topping cool and spread on cake.

German Crumb Cake

Source: DiSanto Family Cookbook

2 cups brown sugar
1 cup margarine
2 cups flour
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. baking soda
2 eggs
2 1/2 tsp. nutmeg
1 cup sour milk (add 1 tsp. vinegar)

Mix brown sugar, margarine, and flour like a pie crust; reserve 1 cup. Mix salt, cinnamon, baking soda, nutmeg, eggs, and sour milk until just mixed. Pour into 9 x 12 pan. Bake at 350 degrees. Crumble reserved crumbs over the top.

Culver & DiSanto Family Cookbook

Crazy Chocolate Cake

Source: Becky Donselar From: Grandma Loretta Culver

1 cup sugar
1 1/2 cups flour
1/2 tsp. salt
6 Tbsp. cocoa
1 tsp. baking soda
1 cup cold water
1/2 cup oil
1 Tbsp. vinegar
1 tsp. vanilla

Sift together sugar, flour, salt, cocoa, and soda. Add water, oil, vinegar, and vanilla. Mix until smooth and place in a 8" x 8" pan. Bake at 350 degrees for 20-25 minutes.

Chocolate Slush Cake

Source: DiSanto Family Cookbook

1 cup flour
2 Tbsp. sugar
1 stick margarine
1/2 cup walnuts
1 8-ounce cream cheese
1 cup confectioners' sugar
2 (9-oz.) Cool Whip
2 small instant pudding mixes
3 cups milk

Combine flour, sugar, margarine and walnuts until crumbly. Bake at 350 degrees for 12-14 minutes and then cool. Make the first layer with the cream cheese, confectioner's sugar, and 1 (9-oz.) Cool Whip. Spread this over the crust. Make the second layer with the pudding mixes and milk. Mix together and pour over the first layer. Use the last Cool Whip for the third layer and sprinkle with nuts.

Culver & DiSanto Family Cookbook

Flora's White Cake

Source: DiSanto Family Cookbook

3/4 cup Crisco
1/2 tsp. salt
2 cups sugar
1 tsp. vanilla
3 cups cake flour
3 tsp. baking powder (heaping)
1/2 cup milk
1/2 cup water
8 egg whites

Cream together Crisco, salt, sugar, and vanilla. Sift in cake flour and baking powder. Add milk and water to the creamed mixture and beat about 4 minutes. Beat egg whites until stiff, and fold into other mixture. Bake at 350 degrees.

Ecstasy Cake

1 box chocolate cake mix
1 14-oz. can Eagle Brand sweetened condensed milk
1 12-oz jar caramel ice cream topping
1 tub whipped topping
4 Heath candy bars, crushed
Drinking straw

Bake the cake as directed on the box. Cool completely. Once cool, using the straw, put holes all over the entire cake, and make sure to go all the way to the bottom of the pan. Pour the can of condensed milk over the cake filling the holes. Repeat with jar of caramel topping. Spread whipped topping over top of cake. Sprinkle Heath Bars on top of whipped topping. Chill in refrigerator.

Culver & DiSanto Family Cookbook

Lola's Cookie Cake

Source: DiSanto Family Cookbook

1 cup water
2 sticks margarine
3 Tbsp. cocoa
2 cups flour
2 cups sugar
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. soda
2 eggs
1 tsp. vanilla
1/2 cup sour milk

Topping:

1 1/2 tsp. cocoa
3 Tbsp. milk
1/2 stick margarine
1/2 box confectioners' sugar (about 2 cups)
1/2 tsp. vanilla
Chopped nuts

Bring 1 cup water, margarine, and cocoa to a boil. In a separate bowl, mix flour, sugar, salt, cinnamon, and soda; add it to the hot mixture. In a small bowl mix 2 eggs, vanilla, and sour milk and then add it to the other mixture. Bake in a pizza pan for 20-25 minutes at 350 degrees.

Heat but do not boil the ingredients for the topping (except the nuts). Pour this over the cake while it is still hot and sprinkle with chopped nuts.

Culver & DiSanto Family Cookbook

Bicardi Rum Cake

Source: DiSanto Family Cookbook

Cake:

1 cup pecans or walnuts
1 Pkg. yellow cake mix (pudding already in)
1/3 cup oil
3 eggs
1/2 cup cold water, 1/2 cup rum

Glaze:

1/4 lb. butter
1 cup sugar
1/4 cup water
1/2 cup rum

Grease and flour a tube pan. Sprinkle nuts over the bottom of the pan. Mix all cake ingredients together and pour the batter over the nuts. Bake for 1 hour. Cool. Invert on a serving plate. Prick top.

Melt butter in a saucepan. Stir in water and sugar. Boil five minutes, stirring constantly. Remove from heat and stir in rum. Spoon and brush glaze evenly over the top and sides.

Fresh Strawberry Cream Cheese Cake

Source: DiSanto Family Cookbook

1 white cake mix
Fresh strawberries, sliced

Frosting:

3 8-ounce cream cheese
1 tsp. vanilla
1 cup confectionary sugar
1 8-ounce Cool Whip

Bake the white cake mix into layers. Use the amount of mixes that you need for the size cake you want. Whip cream cheese with mixer for a long time, until the cheese is very light and fluffy. Add vanilla and confectioners' sugar and beat. Then fold in Cool Whip. You spread frosting on bottom layer of the cake, and then put sliced strawberries on top of the frosting. Then put the other layer of cake on top and frost with the remaining frosting. Decorate with more strawberries. You must keep this cake on the refrigerator.

This is Erin's most favorite cake!

Culver & DiSanto Family Cookbook

Kahlua Tiramisu for Two

12 small packaged ladyfingers
2 egg yolks
1/2 cup powdered sugar
4 oz. softened cream cheese, beaten until fluffy
1/3 cup whipping cream, whipped
1/2 teaspoon instant espresso powder
1 Tbsp. water
1/4 cup Kahlua
1 oz. semisweet chocolate, chopped fine
2 teaspoons unsweetened cocoa powder

Place ladyfingers on baking sheet. Toast at 325 degrees, 10 minutes. Whisk yolks with powdered sugar until smooth and thick. Whisk in cream cheese. Fold in whipped cream. Dissolve espresso in water and Kahlua. Combine chopped chocolate and cocoa. Place 2 Tbsp. cheese mixture in bottom of each 2 (12-oz) wine glasses. Top each with 3 ladyfingers, sprinkle with 3 to 4 teaspoons Kahlua mixture. Top with 1/3 cup cheese mixture and sprinkle with 1/4 chocolate mixture. Arrange three ladyfingers over chocolate; sprinkle more Kahlua on top each with half of remaining cheese mixture. Sprinkle with remaining chocolate. Chill, covered, several hours or overnight. Makes 2 servings

Culver & DiSanto Family Cookbook

Williams-Sonoma Tiramisu

6 egg yolks
3/4 cup sugar
1 pound Mascarpone Cheese, softened
2 cups Heavy Cream, chilled
2 tablespoons Rum
1 teaspoon Vanilla Extract,
2 tablespoons, plus 2 to 3 cups brewed Espresso
5 Egg Whites
40 to 50 Ladyfingers
Cocoa Powder

In a mixing bowl set over but not touching a pan of simmering water, beat the egg yolks and sugar until the mixture is pale yellow and thick ribbons fall from the whisk (4 to 5 minutes). Transfer the mixture to the bowl of an electric mixer. Add the mascarpone cheese and beat until smooth and creamy (2 to 3 minutes). In a chilled large mixing bowl, beat the cream to stiff peaks. Add the rum, vanilla and the 2 tablespoons of espresso and beat until smooth. In a clean mixing bowl, beat the egg whites to stiff peaks (when the whisk is lifted straight out of the bowl and inverted, the whites should hold their shape). With a rubber spatula, gently fold the mascarpone mixture into the cream until blended and smooth. Add about 1 cup of the beaten egg whites and fold gently until blended. Add the remaining egg whites and fold gently until the mixture is smooth and blended. One at a time, submerge each ladyfinger into the remaining espresso, then it on the bottom of a 6-quart glass or ceramic baking or serving dish (about 2 inches deep). Continue to form a complete layer. Spread half of the mascarpone mixture over the soaked ladyfingers until evenly covered. Arrange another layer of soaked ladyfingers over the mascarpone cream, then spread the remaining mascarpone cream evenly over the top. Dust the Tiramisu with cocoa powder to create a rich, dark topping. Refrigerate at least 4 hours or up to 1 day before serving.

This is Kim (DiSanto) Culver's favorite dessert!

Culver & DiSanto Family Cookbook

No-Frills Tiramisu

This is a basic Tiramisu that is simple to make. It uses pound cake instead of ladyfingers, and calls for a simple sugar syrup that's easy to make.

6 oz. (about half of a 10.75 ounce package) Pound cake, cut into 1/2-inch cubes
8 ounces Mascarpone Cheese
1-1/4 cups heavy cream
2 Eggs
2/3 cup + 1/4 cup Sugar, divided
1 envelope unflavored gelatin
6 tablespoons Kahlua or Amaretto
1/4 teaspoon vanilla
Unsweetened cocoa powder (optional)
Sweetened whipping cream (optional)
Shaved Chocolate for decorating

Divide cake pieces evenly among 12 1/2-cup capacity custard cups; set aside. In bowl with mixer at high speed beat cheese with heavy cream until mixture falls from spatula in thick ribbon, about 1 minute and then set aside. In another bowl with mixer at high speed beat eggs until fluffy, 6-8 minutes. Meanwhile, in pot over high heat, combine 2/3 cup sugar with 1/4 cup water; bring to a boil. Cook until sugar dissolves and temperature reaches 250 degrees Fahrenheit on candy thermometer. Gradually beat the boiling sugar syrup into beaten eggs. Continue beating until slightly cooled, about 3 minutes. Transfer to a large bowl; set aside. In a small bowl, combine 3 tablespoons of water with gelatin; let stand 5 minutes. In a small pot over high heat, combine 1/2 cup water with remaining sugar; bring to a boil. Cook until sugar dissolves, 3-4 minutes. Remove from heat; stir in liqueur, vanilla and reserved gelatin until gelatin dissolves. Fold 3/4 of the liqueur mixture into the egg mixture; fold in the cheese mixture. Drizzle the remaining liqueur mixture over the cake in the custard cups, dividing the cheese mixture evenly among the cups. Refrigerate until firm, at least 1 hour. Garnish each with sprinkling of cocoa, whipped cream and chocolate shavings, if desired. Makes 12 servings.

Culver & DiSanto Family Cookbook

Emeril Lagasse Tiramisu

Hot Milk Sponge:

1/4 cup milk
2 teaspoons butter
1-1/4 cups flour
1 teaspoon baking powder
3 Eggs
1-1/4 cups sugar
3 egg yolks

Mascarpone Cream:

1/2 cup + 2 tablespoons Espresso coffee
1/2 cup + 2 tablespoons Hot water
3 tablespoons Grand Marnier
1 cup Mascarpone
2 tablespoons Rum (Substituted Marsala wine on "Emeril Live")
3 separated Eggs
6 tablespoons Sugar (Substituted 3 tablespoons on "Emeril Live")
1 cup Heavy Cream, (Substituted 3 cups on "Emeril Live")
1/4 teaspoon vanilla
Pinch Salt
Cocoa Powder, enough to sprinkle
Powdered Sugar, enough to garnish

Sponge Cake:

Preheat oven to 350 degrees. Grease and lightly flour an 8 by 11-inch sheet tray. Heat milk and butter until the butter melts. Stir the flour and baking powder together. Put eggs, sugar, and yolks in a bowl and set over a hot water bath, whisking until the egg mixture triples in size. Fold in the flour mixture and the milk. Pour into prepared pan. Bake for 10 minutes.

Mascarpone Cream:

Combine the espresso, water and the Grand Marnier, set aside. Combine the mascarpone and the rum in a large bowl, beat until smooth. In a medium bowl, beat the egg yolks, and 3 tablespoons of the sugar together until smooth. Set over a hot water bath and beat for 3 minutes until light and foamy. Remove from the heat, and without waiting beat this mixture into the mascarpone mixture. Set aside. Whip the cream until the cream holds a firm shape. Fold in vanilla. In two small additions, fold about 1/3 of the mascarpone mixture into the whipped cream. Then fold the whipped cream into the remaining mascarpone mixture. Set aside. Beat the egg whites and salt on medium until foamy. Increase the speed and add the remaining 3 tablespoons sugar, beat until glossy, not dry. Fold the egg whites, all at once into the mascarpone. Cut the sponge cake in half crosswise. Place in a pan large enough to fit the halved sponge cake snugly. Moisten the cake with half of the espresso mixture. Top with half of the mascarpone mixture, spreading it out evenly. Sprinkle generously with cocoa powder, and powdered sugar. Top with the other half of the sponge cake layer. Moisten with the remaining espresso mixture. Top with the remaining mascarpone mixture, spreading evenly. Sprinkle generously with the cocoa powder and powdered sugar. Refrigerate, uncovered, for 2 hours.

Culver & DiSanto Family Cookbook

Pumpkin Tassies

Source: DiSanto Family Cookbook

1/2 cup margarine
1 cup flour
1 (3-oz.) cream cheese

Filling:

1/4 cup brown sugar
1/8 tsp. salt
1/8 tsp. cinnamon, nutmeg, and allspice
2 well-beaten eggs
1/4 tsp. rum extract
1/2 cup whipped topping
3/4 cup pumpkin
Chopped pecans

Crust: Mix margarine, cream cheese, and flour together and chill for 1 hour. Roll out to 1/16 thick. Cut into 2 1/2 circles. Pat into small muffin pans. Bake at 400 degrees for 10 minutes. Cool in pans.

Filling: In a saucepan combine brown sugar, salt, and spices. Stir in eggs, pumpkin, and rum. Cook and stir on low heat until thickened; remove, cover, and chill. Fold in whipped topping. Pipe into shells and garnish with pecans. Chill.

Culver & DiSanto Family Cookbook

Pumpkin Nut Roll

From: Kim Culver

Cake:

Powdered sugar
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3 large eggs
1 cup granulated sugar
2/3 cup Pumpkin
1 cup chopped walnuts (optional)

Filling:

1 pkg. (8 oz.) cream cheese, softened
1 cup sifted powdered sugar
6 tablespoons butter or margarine
1 teaspoon vanilla extract
Powdered sugar

Preheat oven to 375 degrees. Grease 15" x 10" jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts. Bake for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack

Beat cream cheese, powdered sugar, butter, and vanilla sugar in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Re-roll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

Culver & DiSanto Family Cookbook

Fresh Orange Bavarian

Source: DiSanto Family Cookbook

3 oranges
1/2 cup sugar
2 eggs, separated
1 Tbsp. lemon juice
1/2 cup heavy cream, whipped
1 envelope unflavored gelatin
1/8 tsp. salt
1 1/4 cup milk
1/2 tsp. vanilla

Cut oranges in half and scoop out and cut sections from membrane. You should have about 1 cup of orange pieces. Mix gelatin, 1/4 cup sugar, and salt in top of double broiler. Beat egg yolks and milk together and add to gelatin. Cook over boiling water, stirring constantly. Remove from heat. Very slowly, stir in lemon juice and vanilla. Chill until unbeaten egg white consistency. Beat egg whites until stiff. Beat in 1/4 cup sugar. Fold gelatin mixture into stiff egg white. Fold in orange sections and whip cream. Chill until firm. You can serve in dishes garnished with orange slices or in halved orange shells. Serves 6.

Orange Custard Fondue

Source: DiSanto Family Cookbook

1 2-1/3 or 3-ounce pkg. of no-bake custard mix OR 1 can of Thank You Custard
1 3/4 cups milk (if you use custard mix)
1 4-1/2 oz. (2 cups) frozen whipped topping
2 Tbsp. orange liqueur
1 tsp. grated orange peel

Prepare custard mix using 1 3/4 cups milk and omitting the egg yolk. Cover and cool 2 hours. Beat custard until smooth. Fold in dessert topping and liqueur. Top with orange peel. Serve with fruits - bananas, strawberries, pineapple, cantelope, peaches, or pound cake cubes.

Culver & DiSanto Family Cookbook

Cream Puffs

Source: DiSanto Family Cookbook

1/2 cup butter
1 cup flour
4 eggs
1 cup boiling water
1/4 tsp. salt

Filling:

1 pkg. 3 ounce vanilla instant pudding
1 1/2 cup milk
1 pkg. dream whip

Melt butter in water. Add flour and salt on heat and stir vigorously until it forms a ball that does not separate. Remove from heat and cool slightly. Add eggs one at a time. Beat after each egg until smooth. Drop on greased cookie sheet and bake at 450 degrees for 15 minutes. Turn down to 325 degrees for 25 minutes. Remove and slice the tops off. Do not open oven for any reason while they are baking. Let the puffs dry and cool.

Whip ingredients for filling together and fill shells. Sprinkle powdered sugar on top of each puff.

Culver & DiSanto Family Cookbook

Beth's Cream Puffs

From: Beth Culver

1/4 cups margarine or shortening
1/2 cups water, boiling
1/2 cups flour
2 eggs

Preheat oven to 400 degrees. Melt fat in heavy sauce pan. Bring measured water to a boil, and then quickly add water and flour all at once to the melted fat. CAUTION! (adding water to fat cause splashing, so for safety, plan to add some of the flour first immediately before you begin to add the rest of the flour and water simultaneously) Beat until mixture leaves the sides of the pan and forms a ball around the spoon. Remove from heat and cool 10 minutes. Meanwhile, beat eggs until uniform; add carefully to the thick mixture and beat well after each addition. Mixture should be light and fluffy. A cooked scrambled egg look to the batter means it was too hot when you added the egg and will not rise. Drop on ungreased cookie sheet, 2" apart. Bake about 35-40 minutes at 400 degrees. The puffs expand and are golden brown and dry. Cool on cooling rack. Cut off the top 1/4 "cap" of the cream puff with a sharp knife, scoop out any filaments of soft dough, fill with cream filling. Replace tops like a cap, sprinkle top of puffs with powdered sugar. Serve Cold.

Chocolate Cream Filling:

1/2 cup sugar
3 Tbsp. Flour
1/4 tsp. salt
3/4 square chocolate, unsweetened, melted in hot oven
1 cup milk
1 or 2 egg yolks
1 Tbsp. margarine
1/2 tsp. vanilla

Mix sugar, flour, salt and chocolate in saucepan. Add milk and blend thoroughly. Cook over medium high heat until thickened, stirring constantly: mixture should boil, Remove from heat. In a separate bowl, beat egg yolks and blend in a small amount of the hot mixture; combine with the remainder of the hot ingredients. Cook again, stirring constantly, 1-3 minutes. DO NOT BOIL. Remove from the heat, add margarine and vanilla; blend and cool

Vanilla Custard Filling:

1pkg. 3-oz. vanilla instant pudding
1 1/2 cups milk
1pkg. dream white (1 envelope of the dream whip)

Whip ingredients with blender. Yields: 6 medium puffs or 9-10 small puffs.

Culver & DiSanto Family Cookbook

Kim's Trifle

From: Kim Culver

36 macaroons
1 12-oz. pound cake, cut into 1/4-inch slices (16 or so)
1/3 cup amaretto liquor
1 12-oz. jar seedless raspberry jam
2 cups custard or vanilla pudding
Fresh or frozen red raspberries (thawed and drained of juice)
2 cups (1 pint) whipping cream
2 Tbsp. sugar
1/2 tsp. vanilla
1/2 cup cream sherry

Brush flat side of macaroons with the amaretto and arrange around sides of a glass-serving bowl. Line bottom side up. Spread generously with raspberry jam. Add custard or pudding, spoon 1 1/4 cup over raspberry jam layer. Cover with single layer of pound cake slices. Using a pastry brush, soak cake slices with sherry if desired. Spread with thin layer of raspberry jam over the cake. Top with half the drained raspberries. Carefully spoon another 1 1/4 cup of the custard over berries. Repeat same layering up the trifle bowl (can be prepared ahead of time up to two days ahead).

Before serving whip cream till frothy adding sugar and vanilla; spoon over the trifle. Crush 10-12 macaroons; crumble over the top or along the outside border. Refrigerate until serving time.

Sfingl (Dessert Fritters)

From: Mary Steve

1 egg
1 cup milk
1 1/2 cup flour
3 tsp. sugar
1 heaping tsp. baking powder
Honey

Beat egg and add milk, sugar, flour, and baking powder last. Stand 20 minutes. Drop balls of dough in hot Crisco oil (deep fry) until golden. Pour honey over them.

Culver & DiSanto Family Cookbook

Crepes

From: Sue DiSanto

Crepe Batter:

1 cup all-purpose flour
1/2 cup plus 2 tablespoons water
1/2 cup milk
3 large eggs
2 tablespoons unsalted butter, melted and cooled
1/2 teaspoon salt

In a blender or food processor blend the flour, 1/2 cup plus 2 tablespoons water, the milk, the eggs, the butter, and the salt for 5 seconds. Turn off the motor, with a rubber spatula scrape down the sides of container, and blend the batter for 20 seconds more. Transfer the batter to a bowl and let it stand, covered, for 1 hour.

(The batter may be made up to one day in advance and kept covered and chilled) Yields enough batter for about 20 crepes.

TO MAKE CREPES: Heat a crepe pan or non-stick skillet measuring 6 to 7 inches across the bottom over moderate heat until it is hot. Brush the pan lightly with unsalted butter, heat the pan until it is hot but now smoking, and remove it from the heat. Stir the batter, half fill a 1/4 cup measure with it, and pour the batter into the pan. Tilt and rotate the pan quickly to cover the bottom with a thin layer of batter and then turn the pan to the heat, loosen the edge of the crepe until the underside is browned lightly. Turn the crepe, brown the other side lightly and transfer the crepe to a plate. Make crepes with remaining batter in the same manner, brushing with butter as necessary. (The crepes may be made in advance, stacked, wrapped in plastic wrap, and chilled for up to 3 days or frozen).

I like to sprinkle with brown sugar, roll 'em up and put syrup on them! But you can fill with fruit or just anything.

Culver & DiSanto Family Cookbook

Fruit Pizza

Source: DiSanto Family Cookbook

1 Pillsbury Sugar Cookie Dough (in refrigerator section)
1 8-ounce cream cheese
1/3 cup sugar
1/2 tsp. vanilla
Fruit

Slice cookie dough and lay on a foil-lined pizza pan. Press together so you can not see the bottom of the pan. Bake on 375 for 12 minutes, and then let cool completely.

Mix together cream cheese, sugar, and vanilla. Beat until smooth. Spread on cooled cookie dough. Top with any kind of fruit.

Emilie's Cobbler

Source: DiSanto Family Cookbook

2 cans pie filling (cherry is the best, and then pineapple)
4 cups flour
3 3/4 tsp. baking powder
1 cup sugar
1 cup plus 2 tbsp. Crisco
Pinch salt
1 1/2 tsp. vanilla
3 eggs
3/4 tsp. soda
1/4 cup milk

Mix flour, baking powder, sugar, Crisco, and salt; mix together. It will be crumbly. Set aside 1/4 cup. With a fork, beat vanilla, eggs, soda, and milk. Mix with dry ingredients. Roll 1/2 the dough between 2 pieces of wax paper. Place on a cookie sheet with sides. You can piece if necessary because it won't show when you bake it. Pour filling on top of the dough. You can put one filling on one half, and a different kind on the other half, if desired. Roll out other half of dough and place on top of filling. Sprinkle with 1/4 cup reserved dry ingredients. Bake at 350 degrees until golden brown.

Culver & DiSanto Family Cookbook

Peach Cobbler

Filling:

6 cups sliced peaches
1 cup sugar
1/4 cup flour
1 Tbsp. lemon juice
1/2 tsp. ground allspice
1 tsp. vanilla extract
1 tsp. ground cinnamon
Pinch of salt

Topping:

3 Tbsp. butter, softened
1/2 cup flour
1/2 cup dark brown sugar
1 Tbsp. lemon juice
Pinch of salt

Combine all filling ingredients in a bowl and stir. Place in a greased 9-inch baking dish. Combine topping ingredients and mix until crumbly. Sprinkle over peach mixture and bake at 350 degrees for 40 minutes.

DiSanto Strawberry Shortcake

Source: DiSanto Family Cookbook

2 cups flour
3 tsp. baking powder
1/2 cup margarine
2/3 cup light cream
2 Tbsp. sugar
1/2 tsp. salt
1 beaten egg
Fresh berries
Whipped cream

Cream sugar, margarine, and egg. Stir in flour, salt, milk, and baking powder. Drop by spoonfuls onto cookie sheet and bake at 350 degrees. Cut in half and top with strawberries and whipped cream.

Culver & DiSanto Family Cookbook

Strawberry Shortcakes

Source: Bisquick

1 qt. sliced strawberries
1/2 cup sugar
2 1/3 cups Bisquick®
1/2 cup milk
3 Tbsp. sugar
3 Tbsp. butter or margarine, melted
1 tub (8-oz.) Cool Whip®, thawed

Heat oven to 425 degrees. Mix 1/2 cup sugar into strawberries; set aside. Stir remaining ingredients, except Cool Whip, until soft dough forms. Drop six spoonfuls onto greased cookie sheet. Bake 10-12 minutes. Split shortcakes; fill and top with strawberries and Cool Whip.

Mary Steve's Apple Crisp

Source: Mary Steve From: Nana Sylvia DiSanto

3 lb. apples (after being peeled and sliced)
1 cup oatmeal
2 1/2 cups brown sugar
1 1/4 cups flour
1 1/2 tsp. cinnamon
1/2 tsp. salt
1 cup butter or oleo

Peel enough apples to weigh three pounds. Slice and spread in a greased 13 x 9" pan. Mix all dry ingredients with melted butter or margarine, forming a crumbly topping. Sprinkle over apples. Pat down. Bake at 350 degrees for 1 hour or until brown. When served, it can be topped with whipped cream.

Culver & DiSanto Family Cookbook

DiSanto Apple Crisp

Source: DiSanto Family Cookbook

5-6 apples
2/3 cup sugar
1 unbeaten egg
1 cup flour
1 tsp. baking powder
1/3 cup melted shortening

Mix all except apples together. Grease pan and layer apples, then mixture, and sprinkle with cinnamon and sugar. Double this for a 9" x 13" pan. Bake 30-40 minutes in a 350 degree oven.

Apple Brown Betty

6-7 large apples
Water
2 Tbsp. lemon juice
3/4 cup brown sugar
1 1/8 cups flour
3/4 tsp. cinnamon
1/4 tsp. nutmeg
1/2 Tbsp. butter

Peel and slice apples and put them in a large bowl of water with lemon juice to keep them from browning. Combine brown sugar, flour, cinnamon and nutmeg. Cut in butter with a knife until mixture is crumbly. Lay apples in a greased 9" x 13" baking pan. Sprinkle topping over apples. Bake at 350 degrees for 50 to 60 minutes. Serve with fresh whipped cream or vanilla ice cream. Serves 12.

Apple Dumplings

3 tablespoons butter
3/4 teaspoon ground cinnamon
3/4 teaspoon ground allspice
3/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/3 cup packed brown sugar
6 apples
2 tablespoons red currant jelly
1 1/2 cups boiling water
1 1/2 cups white sugar
3 tablespoons apple juice
1 recipe pastry for a 9-inch double crust pie

Preheat oven to 375 degrees. Lightly grease a large shallow baking dish. Roll dough into a 18x12 inch rectangle that's 1/8-inch thick. Cut dough into 6 squares. Combine butter, cinnamon, allspice, nutmeg, cloves and brown sugar. Peel and core apples. Place one apple on each square of pastry. In center of each apple place 1 teaspoon red currant jelly. Spread spice mixture over each apple; bring points of pastry together and seal. Place apples in the prepared baking dish with the seams either on top or underneath the apples. Bake at 375 degrees F (190 degrees C) for 30 minutes. In a saucepan combine boiling water, granulated sugar, and apple juice. Cook until sugar is dissolved. Pour over baked apples and bake for an additional 20 minutes. Baste frequently. Serve warm. Makes 6 servings.

These are a favorite of Erin Culver.

Culver & DiSanto Family Cookbook

Red, White, and Blue Parfaits

8 oz. cream cheese, softened
1 16-oz. container vanilla yogurt
2 Tbsp. lemon juice
2 pints fresh strawberries, washed, hulled and sliced
2 pints fresh blueberries, washed
Whipped topping for garnish
Granola (optional)

Combine cream cheese, vanilla yogurt, and lemon juice and mix well. Place 1/4 cup of cream cheese mixture in the bottom of each glass followed by 1/4 cup strawberries. Repeat with cream cheese mixture and blueberries. Top with whipped topping and granola and serve.

Mango Cream

From: Nana Sylvia DiSanto

This one's a gourmet recipe.

2 large or 3 medium, ripe mangoes
2 Tbsp. fresh lemon juice or lime juice for variation (lime blends well with mangoes)
1/4 cup plus 1 Tbsp. sugar
2 egg whites
Pinch of salt
6 Tbsp. whipping cream
2 Tbsp. grated chocolate or chocolate flakes

Peel mangoes and cut flesh from stones; finely dice half of the fruit. In a blender or food processor, puree remaining fruit, lemon juice, and 1/4 cup sugar. Beat egg whites until soft peaks form. Beat in remaining 1 Tbsp. sugar and salt until stiff, but not dry. Whip cream until stiff. Gently fold beaten egg whites into whipping cream. Fold in mango puree, and then fold in diced mango. Spoon into a serving bowl or individual dessert dishes; refrigerate 30 minutes. To serve, decorate with chocolate. Serves 4.

Culver & DiSanto Family Cookbook

Snacks & Sweets

Culver Popcorn Balls

Source: Great Grandma Ida Culver From: Grandma Lore Culver

8 quarts popcorn (Roaster Pan Full)
1 Cup Brown Sugar
1 Stick Oleo or butter
1 cup light Gold Label Molasses

Pop 8 qts. corn (roaster pan full). In another container skim off the popped corn removing every pit! Ban Small children from the kitchen - very dangerous.

Boil sugar, butter or oleo, and molasses on medium until it spins a long, fine thread from the end of the spoon. Turn off the heat and allow to cool for a moment. Pour over top layer and make a couple balls. Dip hands in a bowl of cool water if it is too hot. Pour some more syrup on and continue making balls until all finished. Make more syrup if needed, but only one batch at a time. Wrap in colored plastic or small sandwich bags.

Great Grandma Ida Culver's Tradition.

Caramel Corn

Source: DiSanto Family Cookbook From: Heddy Bittel

5 qts. popped corn
2 cups brown sugar
1 tsp. salt
1 cup butter
1/2 cup light corn syrup
1/2 tsp. Baking Soda

Spread freshly popped popcorn in a large shallow pan. Put in a very slow oven, 250 degrees to keep warm and crisp. Combine butter, brown sugar, corn syrup, and salt in a 2 qt. heavy saucepan. Place over medium heat, stirring until the sugar dissolves. Continue to boil to the firm ball stage (248 degrees) about 5 minutes. Remove from heat and stir in baking soda. Syrup will foam. Take popped popcorn from the oven and pour hot caramel mixture over it in a fine stream. Stir to mix well. Return to oven for 45-50 minutes, stirring every 10 minutes. Take out of the oven and spoon onto foil and let cool. Store in an airtight container.

Culver & DiSanto Family Cookbook

Cinnamon Twists

From: Beth Culver

Sweet Dough:

1/2 cup milk, scalded

1/2 cup sugar

1 1/2 tsp. salt

1/4 cup shortening

1/2 cup lukewarm water

2 packages or cakes of Fleischmann's yeast, active dry or compressed

2 eggs, beaten

3 cups sifted enriched flour

2 cups sifted enriched flour (about)

Scald milk and add sugar, salt, and shortening; cool to lukewarm. Measure in a bowl 1/2 cup warm (not hot) water (Cool to lukewarm for compressed yeast). Sprinkle or crumble in the yeast. Stir until dissolved. Stir in the lukewarm mixture and add 2 eggs, beaten and 3 cups sifted flour. Beat until smooth. Stir in about an additional 2 cups sifted flour. Turn dough out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush top with soft shortening. Cover and let rise in a warm place, free from draft, until doubled in bulk, about one hour. Punch down and turn onto lightly floured board.

Divide the sweet dough in half. Roll out each half into a square about 12" x 12". Brush lightly with melted butter or margarine. Mix together 1 cup sugar and 1 tbsp. cinnamon and sprinkle the center third of each square with 3 Tbsp. Fold one third of dough over the center third. Sprinkle with 3 Tbsp. of the sugar/cinnamon mixture. Fold remaining third of dough over the two layers. Cut into strips about 1 inch wide. Take hold of each end of the strip and twist slightly in opposite directions. Seal ends firmly. Place on greased baking sheets about 1 1/2 inches apart. Sprinkle tops with remaining sugar and cinnamon mixture. Cover and let rise in a warm place, until doubled in bulk. Bake in moderate oven at 350 degrees about 25 minutes.

Culver & DiSanto Family Cookbook

Culver Holiday Fudge

From: Grandma Lore Culver

1 Stick Oleo or butter
1 12-oz. Can of Evaporated Milk (Not Skim)
5 Cups White Sugar
2 Squares Unsweetened Chocolate
25 Marshmallows
Large Package of Chocolate Chips
1 Tsp. Vanilla
Chopped Nuts

Melt a stick of oleo or butter with 1 can evaporated milk (Not Skim). When it starts to boil add 5 cups white sugar. Boil 9 minutes (time it). Lower heat but keep boiling - Stir, stir, stir! It sticks easily. Melt in 2 squares of chocolate, and stir in 25 marshmallows, one package chocolate chips, 1 tsp. vanilla, and chopped nuts. Pour quickly into large flat pan. (I add the 2 squares of chocolate because it's too sweet).

Chocolate Fudge

Source: DiSanto Family Cookbook

2 cups sugar
2/3 cup heavy cream
1/3 cup milk
2 tbsp. butter
1 tbsp. light corn syrup
1/2 tsp. salt
2 oz. unsweetened chocolate
1 tsp. vanilla

Cook until soft ball forms. Add butter without stirring. Let stand until almost cool. Add vanilla and nuts. Beat until thickened and pour into 8-inch buttered pan.

This is the old-fashioned fudge and it's very good!

Culver & DiSanto Family Cookbook

Marbled Fudge

1/2 cup Karo Light or Dark Corn Syrup
1/3 cup evaporated milk
3 cups (18 oz.) semisweet chocolate chips
3/4 cup confectioners' sugar, sifted
2 tsp. vanilla
1/3 cup creamy peanut butter

In a 3-quart microwavable bowl, stir corn syrup and milk until blended. Microwave on HIGH for 3 minutes. Stir in chocolate until melted. Stir in confectioners sugar and vanilla. With wooden spoon, beat until thick and glossy. Spread in 8-inch pan, sprayed with non-stick cooking spray. Drop peanut butter over fudge in small dollops. With small spatula, swirl fudge to marbleize. Refrigerate 2 hours or until firm.

Figgy Pudding

1/2 Pound of figs
1- 1/4 Cups of bread crumbs
1 Cup of almonds or walnuts
1 Cup of light brown sugar (scant)
1/2 Cup of candied grapefruit peel
1/4 Cup of candied lemon peel
3 Tablespoons of melted butter
4 Eggs, beaten
1/2 Teaspoon of cinnamon
1/4 Teaspoon of nutmeg

Chop the figs and mix with fluffy crumbs. Brown the almonds or walnuts (if using almonds, they should be blanched and skinned and chopped. Walnuts should be chopped). Mix with all the other ingredients. Put the mixture into a greased mold and steam 2 1/2 hours (The pudding may also be baked in a 325 oven for 1 hour). Moist, soft grapefruit peel adds a very good flavor. Serve with a brandy and cream sauce.

Rice Krispies Treats

Source: Rice Krispies

4 tbs. Butter
4 cups Marshmallows or 10 oz
5 cups Rice krispie cereal

Melt butter over low heat. Add marshmallows and stir until melted. Cook three minutes, stirring constantly. Remove from heat, add Rice Krispies and stir until they are coated. Using a buttered spatula, press evenly into buttered 13" x 9" x 2" pan. Cool and then cut into 2" squares.

Culver & DiSanto Family Cookbook

Brownies

Source: Martha Stewart

1 cup coarsely chopped walnuts (optional)
1/2 pound (2 sticks) unsalted butter, plus more for pan
8 ounces best-quality unsweetened chocolate
5 large eggs
3 1/2 cups sugar
2 teaspoons instant espresso
1 tablespoon pure vanilla extract
1 2/3 cups sifted all-purpose flour
1/2 teaspoon table salt
1/2 cup semisweet chocolate chips

Preheat oven to 350 degrees. Spread chopped walnuts, if using, on a baking pan. Toast until fragrant, 5 to 10 minutes. Transfer to a dish to cool. Increase the oven temperature to 400 degrees. Generously butter a 9" x 13" baking pan; set aside. In a heat-proof bowl or the top of a double boiler set over a pan of simmering water, combine the chocolate and butter until mixture is melted. Remove from heat; set saucepan aside. In the bowl of an electric mixer fitted with the paddle attachment, beat the eggs, sugar, and espresso on medium speed for 10 minutes. Reduce speed to low, and add the melted-chocolate mixture and the vanilla; beat until combined. Slowly add the flour and salt; beat on low just until incorporated. Remove the bowl from mixer stand, and fold in the chocolate chips and toasted nuts, if using. Pour the batter into the prepared pan. Bake until the edges are dry but the center is still soft, about 30 minutes. Remove pan from oven, and transfer to a wire rack to cool. Cut into 3-inch squares, and store in an airtight container up to 2 days.

Turtle Brownies

14 ounces caramels
1 (12 fluid ounce) can evaporated milk
1 (18.5 ounce) package chocolate cake mix
6 tablespoons butter, melted
1 cup semisweet chocolate chips
1/4 pound whole pecans

Preheat oven to 350 degrees. Grease a 9" x 13" pan. Set aside. Unwrap caramels and place in saucepan with 2 Tablespoons evaporated milk. Melt over medium to low heat, stirring constantly. In a mixing bowl, combine the remaining evaporated milk, dry cake mix, and melted butter. Stir until well blended. Spread half this mixture in prepared pan. Bake for 10 minutes. Remove brownies from oven. Sprinkle chocolate chips and drizzle melted caramels over the top. Drop remaining cake mixture by teaspoonfuls over all. Return to oven for 20 minutes. Garnish with whole pecans if you'd like.

Culver & DiSanto Family Cookbook

Girl Scout Brownies

From: Grandma Lore Culver

1 Stick Margarine
2 Squares Unsweetened Chocolate
1 Cup Sugar
1/2 cup Flour
1 Tsp. Baking Powder
2 Eggs
1 Tsp. Vanilla
1/2 Cup Chopped Walnuts

Melt 1 stick margarine and 2 squares of chocolate. Then add 1 cup sugar.

Sift 1/2 cup flour and 1 Tsp. baking powder. Fork beat 2 eggs and mix in.
Add one Tsp. vanilla and 1/2 cup chopped walnuts. Pour into a pan large enough to hold the ingredients. Cook on 350 degrees for 30 minutes.
Should be chewy, not cakey.

Peanut Butter Brownies

2 cups white sugar
3 eggs
1 cup butter, melted
2 1/2 teaspoons vanilla extract
1 1/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup milk chocolate chips
2 (8-ounce) packages cream cheese, softened
3/4 cup creamy peanut butter
1/4 cup white sugar
1 egg
2 tablespoons milk

Preheat oven to 350 degrees. Grease a 9" x 13" baking pan. In a large bowl, beat 2 cups sugar and 3 eggs together until foamy. Stir in the butter and vanilla. Combine the flour, cocoa, baking powder and salt; stir into the egg mixture. Stir in the chocolate chips. Reserve one cup of the batter, and spread the rest into the bottom of the prepared pan. In a medium bowl, beat the cream cheese, peanut butter, 1/4 cup of sugar 1 egg and milk until smooth and creamy. Carefully spread the peanut butter batter over the layer of chocolate batter. Drop reserved chocolate batter, by tablespoonfuls onto the peanut butter layer. Cut through the batter with a knife to swirl. Bake for 35 to 40 minutes in the preheated oven, or until brownies are set when shaken gently. Cool completely before cutting into bars. Refrigerate until serving.

Culver & DiSanto Family Cookbook

Peanut Butter S'mores Treats

6 cups crisp rice cereal or chocolate flavor crisp cereal
4 cups miniature marshmallows, divided
1 cup sugar
1 cup Karo Light or Dark corn syrup
1 cup peanut butter
1/2 cup chocolate chips, melted

In a large bowl combine cereal and 2 cups marshmallows; set aside. In a medium saucepan, combine sugar and corn syrup. Stirring occasionally, bring to a boil over medium heat and boil for 1 minute. Remove from heat. Stir in peanut butter until smooth. Pour over cereal; stir to coat. Slip a plastic bag over your hand and press mixture evenly into a 13 x 9-inch baking pan, sprayed with non-stick cooking spray. Drizzle melted chocolate over cereal layer; top with remaining 2 cups marshmallows.

Arrange rack in oven or broiler so that the top of the baking pan is about 4 inches from the source of heat. Preheat broiler. Broil s'mores 10-30 seconds or just until the tops of the marshmallows are lightly browned. Cool 15-20 minutes and cut into 2-inch squares.

Jell-O Jigglers

Source: Jell-O

2 1/2 cups boiling water
4 packages (4-serving size)
Any flavor Jell-O

Stir boiling water/juice into gelatin in large bowl until dissolved (about 3 minutes). Pour into 13" x 9" pan. Refrigerate at least 3 hours or until firm. Dip bottom of pan in warm water about 15 seconds. Cut into decorative shapes with cookie cutters all the way through gelatin. Lift from pan. Makes about 24 pieces.

Culver & DiSanto Family Cookbook

Lemon Squares

From: Lynn Zukas (Culver) in Massachusetts

Crust:

2 cups flour
1/2 cup confectioners' sugar
1 cup butter

Filling:

4 beaten eggs
2 cups sugar
1/4 cup flour
1/2 tsp. baking powder
1/3 cup lemon juice

Sift sugar into flour and cut in the butter until mixture clings together. Press into 13" x 9" x 2" pan. Bake at 350 degrees for 20 minutes or until light brown.

Beat eggs, sugar, and lemon juice. Stir in flour and baking powder and pour over baked crust. Bake at 350 degrees for 20-25 minutes. Sprinkle with confectioners' sugar. Cool and cut into squares. Keep refrigerated.

Nutty Caramel Clusters

Source: DiSanto Family Cookbook

25 vanilla caramels
1 cup sliced, blanched almonds
1/2 cup pecan halves
1 Tbsp. water
1/2 cup cocktail peanuts
1/2 cup semisweet chocolate pieces

Microwave caramels and water on medium heat for three minutes until smooth. Stir after every 30 seconds. Stir in nuts, and drop on buttered baking dish. Melt chips and drizzle over each cluster.

Culver & DiSanto Family Cookbook

Original Chex® Party Mix

Source: Chex

- 1 cup mixed nuts
- 1 cup pretzels
- 1 cup garlic-flavor bite-size bagel chips or regular-size bagel chips, broken into 1-inch pieces
- 3 cups Corn Chex® cereal
- 3 cups Rice Chex® cereal
- 3 cups Wheat Chex® cereal
- 6 tablespoons margarine or butter*
- 2 tablespoons Worcestershire sauce
- 3/4 teaspoons garlic powder
- 1 1/2 teaspoons seasoned salt
- 1/2 teaspoon onion powder
- *Do not use spread or tub products

Heat oven to 250 degrees. Melt margarine in large roasting pan in oven. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Bake 1 hour, stirring every 15 minutes. Spread on paper towels to cool. Store in airtight container. 12 cups snack.

Microwave Directions: Melt margarine in large microwavable bowl uncovered on High. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Microwave uncovered on High 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container. Important: Because microwaves cook differently, time is approximate.

Culver & DiSanto Family Cookbook

Crispix Mix

From: DiSanto Family Cookbook

3 tbsp. margarine
1/4 tsp. onion salt
4 tsp. Worcestershire sauce
1 cup salted nuts
1/4 tsp. garlic salt
2 tsp. lemon juice
6 cups Crispix cereal
1 cup pretzels

Melt margarine in a 13 x 9 pan in the oven at 250 degrees. Stir in garlic salt, onion salt, lemon juice, and Worcestershire sauce. Add Crispix cereal, nuts, and pretzels. Mix until coated. Bake in the oven at 250 degrees for 45 minutes, stirring every 15 minutes. Spread on absorbent paper to cool.

Granola

Source: Ralph Chipman From: Sue (Culver) Darrin

3 lbs. rolled oats
1 lb. dried coconut
1/2 lb. sesame seeds
1/2 lb. sunflower seeds
1/2 lb. bran
1 lb. raisins
1/2 lb. powdered milk
1 lb. almonds
1/2 lb. soybeans roasted
1/2 lb. cashews
3/4 cup oil
1 cup honey
May add other nuts or dried fruits (apricots, walnuts, pecans)

Mix all dry ingredients except raisins. Mix in honey and oil. Bake 275 degrees stirring regularly until brown, about 2 - 2 1/2 hours. Then add raisins.

Recipe by Ralph Chipman of Carmine Street NYC days! Its great breakfast food!

Culver & DiSanto Family Cookbook

Peanut Butter Balls

Source: DiSanto Family Cookbook From: Heddy Bittel

1 qt. peanut butter
3 lbs. Confectioners' sugar
1 lb. melted margarine
1 large pkg. chocolate chips
1/2 bar paraffin wax

Mix peanut butter, margarine, and sugar together. Shape into bite-sized balls. Chill. Melt chips and wax in a double broiler. Dip chilled balls and set on waxed paper to harden. They keep best in the refrigerator.

These are a pain to make but worth it if you like peanut butter.

Caramels

Source: Aunt Roberta in Potsdam From: Grandma Loretta Culver

1 cup butter
2 cups brown sugar
1 can condensed milk
1 cup white Karo syrup
1 tsp. vanilla

Melt 1 cup butter with 2 cups brown sugar. Add 1 can condensed milk and 1 cup white Karo syrup. Stir on medium heat until about to a boil (scorches easily so be careful), which takes about 20 minutes. Test for the hardness stage in a glass of cold water. Remove from heat and add 1 tsp. vanilla. Cool in buttered pan and then cut into squares. Wrap in wax paper. Real good...

Sugared Puffs

From: DiSanto Family Cookbook

2 cups flour
1 tsp. nutmeg
1 tsp. salt
1/4 cup Wesson oil
1 egg
1/4 cups sugar
3 tsp. baking powder
3/4 cup milk

Mix flour, nutmeg, salt, sugar, and baking powder. Add egg, oil, and milk. Stir with fork until thoroughly mixed. Drop by teaspoons into deep fat for 3 minutes or until brown on all sides. Roll in cinnamon and sugar mixture. Serve warm.

Culver & DiSanto Family Cookbook

Caramel Apples

Source: DiSanto Family Cookbook

6 apples
3/4 cup white corn syrup
1/8 tsp. salt
1 tsp. vanilla
1 cup sugar
1 (14 ounce) sweet condensed milk
1/4 cup margarine

Combine sugar, syrup, condensed milk, and salt. Cook, stirring constantly to 230 degrees or until the soft ball stage. Remove from heat. Cool slightly. Stir in butter and vanilla. Dip apples in caramel and coat. Set on wax paper to set.

QUICK VERSION: In a small saucepan, over low heat, melt 40 caramels with 1 tbsp. water, stirring constantly until smooth. Dip apples in and coat. Set on wax paper to set.

Candied Apples

2 cups granulated sugar
2 cups corn syrup
1/3 cup cinnamon candy
1 cup water
3/4 tsp. cinnamon
1/2 tsp. vanilla
1/4 tsp. cloves
3/4 tsp. red food coloring
6 Medium apples

Remove stems from apples, wash, and pat dry. Insert a wooden skewer in each apple, running through the apple from stem end to base without protruding all the way through the bottom end. Combine sugar, corn syrup, cinnamon candies, and water in medium-sized saucepan. Cook until the candies dissolve, stirring constantly. Be careful not to boil. Add cinnamon, vanilla, cloves, and food coloring. Mix thoroughly. Boil mixture to 300 degrees using a candy thermometer without stirring. While mixture is boiling, generously prepare a baking sheet with cooking spray so it's ready ahead of time. As soon as mixture reaches 300 degrees, remove it from heat and quickly dip each apple-one by one-into the mixture until it is thoroughly coated. Set coated apples, standing on their bottoms with skewer pointing up, on baking sheet until mixture hardens. Let apples reach room temperature before eating.

Culver & DiSanto Family Cookbook

Chocolate Dipped Apples

4 medium apples
4 wooden sticks
1 pkg. (14 oz.) caramels
2 Tbsp. water
1-1/2 cups chopped nuts
2 pkg. (4 oz. each) BAKER'S GERMAN'S Sweet Baking Chocolate
2 tsp. margarine, butter or shortening

Wash and dry apples; insert stick into stem end of each apple. MICROWAVE caramels and water in deep microwavable bowl on HIGH 2 to 3 minutes or until caramels are melted and mixture is smooth, stirring every minute. DIP apples into hot caramel mixture; turn until well coated. Scrape excess from bottoms of apples. Roll bottom halves in nuts. Place on greased tray. Refrigerate at least 15 minutes. MICROWAVE chocolate and margarine in deep microwavable bowl on HIGH 2 to 3 minutes until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted. Drizzle apples generously with chocolate. Let stand on waxed paper-lined tray until chocolate is firm. STORE dipped apples in refrigerator up to two weeks.

S'mores

Marshmallows
Hershey bars
Graham crackers
Peanut Butter (optional)
Green sticks (ones that are still alive) with bark sliced off the end

Get prepared by getting 1 large graham cracker and breaking it in half. Cover 1/2 of the graham cracker with Hershey bar (and peanut butter if you want). Put a marshmallow (or 2) on the stick and hold it over red hot coals until lightly golden; or catch them on fire and then blow them out for a nice crisp, burnt taste. When the marshmallow's roasted, place on top of the Hershey bar, put the other graham cracker on top and bite down.

Culver & DiSanto Family Cookbook

Tie-Dye Pops

Source: Martha Stewart

Blending yogurt with lemon juice results in an airy mixture that is more delicious when frozen. If the fruit is not ripe, add a half cup of orange juice to the purée. Makes one dozen 1/2-cup pops.

Blackberry:

9 ounces (1 1/2 pints) blackberries
3 tablespoons freshly squeezed lemon juice
32 ounces low-fat or nonfat vanilla yogurt

Place 7 1/2 ounces blackberries in the bowl of a food processor. Process until smooth, then pass through a fine sieve into a glass measuring cup. (You should have 1/2 cup purée.) Stir in 2 tablespoons lemon juice; set aside. In the jar of a blender, blend yogurt with remaining tablespoon lemon juice until smooth. Layer each 1/3-cup pop mold with yogurt and purée, adding the rest of the berries along the way. Swirl mixtures together with a knife. Let freeze 25 minutes. Insert wooden pop sticks halfway, and freeze overnight. Pops will keep, frozen, for at least 3 weeks.

Blueberry:

32 ounces low-fat or nonfat vanilla yogurt
3 tablespoons freshly squeezed lemon juice

In the jar of a blender, blend 28 ounces yogurt and 2 tablespoons lemon juice; transfer to a bowl. Wash the blender jar, and combine remaining 4 ounces yogurt with 1/2 cup berries and remaining tablespoon lemon juice in jar. Blend to make 1 cup.

Fill each 1/3-cup pop mold with alternating layers of yogurt and purée, adding whole fruit as you go. Swirl with a knife. Freeze 25 minutes. Insert wooden pop sticks halfway, and freeze overnight. Pops will keep, frozen, for at least 3 weeks.

Plum or Raspberry:

1 pound black or red plums, pits removed, cut into pieces, or 3 pints raspberries
2 tablespoons freshly squeezed lemon juice
32 ounces low-fat or nonfat vanilla yogurt

Place plums or 2 1/2 pints raspberries in the jar of a blender or the bowl of a food processor. Pulse briefly, then puree until nearly liquid, about 1 minute. For plum pops: Pass purée through large-mesh sieve to remove skin. For raspberry pops: Pass purée through a very fine sieve to remove seeds; you should end up with 1/2 cup. Add 1 tablespoon lemon juice, and blend. Rinse out blender jar, and blend yogurt with remaining tablespoon lemon juice until smooth. Layer each 1/3-cup pop mold with yogurt and purée, adding rest of raspberries along the way. Swirl mixtures together with knife. Let freeze 25 minutes. Insert wooden pop sticks halfway, and freeze overnight. Pops will keep, frozen, for at least 3 weeks.

Culver & DiSanto Family Cookbook

Peanut Brittle

3 cups sugar
1 cup light corn syrup
4 1/2 cups salted, fresh roasted peanuts (about 1 pound, 7 ounces), skinned
4 tablespoons unsalted butter
2 teaspoons pure vanilla extract
2 teaspoons baking soda
Vegetable-oil cooking spray

Coat two 12-by-17-inch low-sided baking pans with cooking spray. In a heavy 5-quart saucepan with a tight-fitting lid, combine sugar, corn syrup, and 1/2 cup water. Cover the pot, and bring the mixture to a boil over high heat, about 5 minutes. Swirl the pot often over the burner to dissolve the sugar. Keeping the lid on will prevent sugar crystals from forming inside the pot; however, should crystals form, wash down the sides with a wet pastry brush. Once steam begins to rise around the lid, remove the lid, and reduce heat to medium. Insert candy thermometer, and continue to boil until temperature reaches 230° (thread stage), about 1 minute. Add peanuts, and stir constantly with a metal spoon until the mixture reaches 300° (hard-crack stage), about 13 to 18 minutes. At this point, the mixture should be a rich, golden brown. Immediately remove from heat, and quickly add butter, vanilla, and baking soda. Stir with a metal spoon until butter melts; mixture will become foamy. Pour half of mixture down the center of each pan; spread it evenly with a spatula. Allow to cool for at least 1 hour. Turn brittle out of the pan, and snap it into shards. Peanut brittle can be stored in an airtight container for several weeks. Makes 2 pounds (about 10 to 12 servings).

Kim's Chocolate Truffles

From: Kim Culver

12 (1-oz.) sq. semi-sweet chocolate
1/2 cup butter
2 egg yolks (beat until lemon color)
1/2 cup whipping cream
1/4 cup Bailey's Irish Cream or Amaretto Liquor

Melt chocolate and add butter a little bit at a time till melted. Beat eggs, and add cream slowly into hot mixture. Add flavoring. Cook 1 minute. Cool (up to 8 hrs in refrigerator). Roll into balls and dip in powdered cocoa and dip in chocolate or nuts.

Culver & DiSanto Family Cookbook

Peppermint Bark Candy

Source: Better Homes & Gardens

10 to 12 oz. white baking pieces
8 to 10 drops liquid red or green food coloring
1/2 cup crushed peppermint candies or candy canes

Line a large baking sheet with foil. In small saucepan melt the baking pieces over medium-low heat. Or, place in a microwave-safe bowl and micro cook on 100% power (high) for 1 1/2 to 2 minutes, stirring every 30 seconds. When nearly melted, remove from heat (or microwave); stir gently to melt. Spread melted baking pieces on prepared baking sheet, smoothing with a thin metal spatula until about 1/4-inch thick. Add food coloring, drop by drop, over melted baking pieces. Use a wooden skewer to swirl color through baking pieces to form swirls. Sprinkle with candies, pressing them in lightly with the spatula. Refrigerate for about 10 minutes to set the baking pieces. When ready to serve, break into irregular pieces. Store, covered, at room temperature or in a refrigerator up to five days. Makes about 32 pieces.

Toffee Bars

From: Nana Sylvia DiSanto

1 pkg. crescent Rolls
1 cup brown sugar
1 stick margarine or butter
1 bag chocolate chips
Nuts (optional)

Spray a four-sided cookie sheet with Pam cooking spray. Unroll and press rolls on cookie sheet up on side. Melt margarine and brown sugar on stove and pour over rolls. Bake at 350 degrees for 12-15 minutes (or until golden brown). Pour chocolate chips over and spread. Top with nuts.

Culver & DiSanto Family Cookbook

White Christmas Snack Mix

Source: Better Homes & Gardens

- 2 cups bite-size wheat or rice square cereal, bite-size shredded wheat biscuits, or bite-size shredded wheat biscuits with raisin filling.
- 2 cups broken graham crackers, graham crackers with cinnamon-sugar topping, or chocolate graham crackers.
- 2 cups pretzel sticks
- 2 cups broken rice cakes
- 1 cup tiny marshmallows
- 1 cup raisins or other mixed dried fruit bits
- 1 cup whole or slivered almonds or cashews
- 1 lb. white chocolate baking pieces or baking bars, chopped
- 1/3 cup whipping cream
- 1 Tbsp. light-colored corn syrup
- 1/2 tsp. almond extract

In a very large mixing bowl mix together cereal, graham crackers, pretzels, rice cakes, marshmallows, raisins, and nuts; set aside. Line a very large baking sheet with waxed or parchment paper; set aside. Place white chocolate, whipping cream, and corn syrup in medium saucepan. Heat over low heat until melted; remove from heat and stir gently until smooth. Stir in extract. Pour warm chocolate mixture over dry ingredients. Toss gently until dry ingredients are coated. Immediately spread onto prepared baking sheet. Cool about 60 minutes or until chocolate is set. Let stand up to 12 hours. Seal in plastic bags for longer storage. Makes about 14 to 16 cups.

Culver & DiSanto Family Cookbook

Snack Truffles

Source: Better Homes & Gardens

1/2 cup flaked coconut
3 Tbsp. powdered sugar
3/4 cup coarsely chopped walnuts
8 oz. pitted dates
1/2 cup raisins
1/2 cup dried cranberries
1/3 cup flaked coconut
1 Tbsp. unsweetened cocoa powder
1/4 tsp. ground cinnamon
1/4 cup creamy peanut butter

For coating, place 1/2 cup coconut and powdered sugar into food processor bowl. Cover and process until coconut is finely chopped. Transfer mixture to shallow dish; set aside. For truffles, place walnuts, dates, raisins, cranberries, the 1/3 cup coconut, cocoa powder, and cinnamon in the food processor bowl. Cover and process or blend until finely chopped, stopping to scrape down sides as necessary. Add peanut butter. Cover and process until mixture is moist enough to form a ball. Using hands, shape the mixture into 1-inch balls. Dredge or roll the ball in coconut mixture, gently patting mixture onto the sides of the balls.

Culver & DiSanto Family Cookbook

Cookies

Grandma Culver's Holly Berry/Wreath Cookies

From: Grandma Lore Culver

30 regular marshmallows, or about 1 bag
1 stick margarine
1 tsp. green food coloring
4 cups corn flakes
Cinnamon candies

Melt marshmallows into margarine in a large pot. Mix in corn flakes, but make sure to keep stirring! Add food coloring. Turn off pan and begin scooping out a little less than a handful and place on wax paper. While still warm, sprinkle with cinnamon candies for the full effect!

Our Christmas tradition every year! These never last long!

Culver Cutout Cookies

From: Leona Lauster

Double batch:
2 cups sugar
1 1/3 cup soften butter
1 teaspoon vanilla
2 eggs
4 cups flour
2 teaspoons baking powder
A scant 1/2 teaspoon salt

Cream together 2 cups sugar, 1 1/3 cup soften butter, 1 teaspoon vanilla, and 2 eggs. Sift 4 cups flour, 2 teaspoons baking powder, and a scant 1/2 teaspoon salt. Beat the dry ingredients into the creamed mixture. Take the dough and make into 4 flat rounds that will roll out better and put between sheet of waxed paper and chill. Roll thin on a lightly floured surface and try to have all in the pan the same thickness so they will brown evenly. And do separate pans for large cookies, medium cookies, and small cookies. Bake in a 350 degree oven for 8 minutes.

Here is a hint that works for me - use a small sandwich spreader type spatula (not a pancake turner type spatula) to pick up the cookies. It works much better; it might keep you sane through the holiday season. Put on your cookies sheets and bake. Cool and then frost with your favorite frosting or leave some unfrosted.

Culver & DiSanto Family Cookbook

DiSanto Cutout Cookies

Source: DiSanto Family Cookbook

1 1/4 cup sugar
2/3 cup Crisco
2 eggs, beaten
2 Tbsp. milk
1 1/2 tsp. vanilla
3 cups flour
1 tsp. salt
1 tsp. soda

Cream together sugar and Crisco. Add eggs, vanilla, and milk. Then add flour, salt, and soda. Chill for 1/2 an hour. Roll out on flour board and cut into shapes. Bake at 325 degrees until just light brown on top, and they look like they are not cooked.

These are Kevin's favorite Christmas cookie. He can down a lot of these.

Kim's Cutout Cookies

Source: Tammy DiSanto From: Kim Culver

6 cups flour
2 cups sugar
1 tsp. salt
6 tsp. Baking powder
2 cups Crisco
6 beaten eggs
1/2 cup milk
3 tsp. vanilla

Mix flour, sugar, salt and baking powder. Add Crisco, eggs, milk, and vanilla, mixing well. Refrigerate for a while, for best results. Roll out flat with a rolling pin over flour. Cut out with cookie cutters, and bake at 350, watching carefully. When slightly golden, take out and let cool. Then they can be frosted and decorated.

Culver & DiSanto Family Cookbook

Chocolate-Cutout Cookies

3 cups sifted all-purpose flour
1 1/4 cups unsweetened cocoa powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1 1/2 cups (3 sticks) unsalted butter
2 1/2 cups sifted confectioners' sugar
2 large eggs, lightly beaten
1 teaspoon pure vanilla extract

In a large bowl, sift together flour, cocoa, salt, and cinnamon. Set mixture aside. Use an electric mixer to cream butter and sugar until fluffy. Beat in eggs and vanilla. Add flour mixture; mix on low speed until thoroughly combined. Divide dough in half; wrap in plastic. Chill at least 1 hour. Heat oven to 350 degrees floured surface; roll dough to 1/8 inch thick. Cut into desired shapes. Transfer to ungreased baking sheets; refrigerate until firm, 15 minutes. Bake for 8 to 10 minutes, until crisp but not darkened. Cool on wire racks; decorate as desired. Makes about 16 large cookies

Culver Peanut Butter Cookies

From: Clark Culver

1 cup Sugar
1 cup Brown Sugar
1 cup butter
1 cup Peanut Butter
2 eggs
1/4 cup Milk
2 tsp. Vanilla
3-1/2 cups Flour
2 tsp. Baking Soda
1 tsp. Salt

Mix ingredients with a hand blender or your clean hands. Make 1-inch balls and roll them in sugar. Flatten with a fork, making a crisscrossed pattern. Cook in a 375-degree oven for 8-10 minutes, or until done. You can also make these into Peanut Butter Kiss Cookies by pressing an unwrapped Hershey's Kiss in the center (no need to crisscross the dough). These need to cool for a very long time though.

The part about rolling them in sugar is Beth's variation and makes them yummy! You can leave that part out if you wish, but you'll be missing out!

Culver & DiSanto Family Cookbook

DiSanto Peanut Butter Cookies

Source: DiSanto Family Cookbook

1 cup shortening
1 cup brown sugar
2 eggs
2 cup sifted flour
1 tsp. salt
1 cup granulated sugar
1 tsp. vanilla
1 cup peanut butter
2 tsp. baking soda

Cream shortening and sugars together. Add eggs and vanilla. Stir in peanut butter and then add dry ingredients. Make small balls and place on cookie sheet. Flatten with a fork in a crisscrossed pattern. Bake at 350 degrees for 8 to 10 minutes.

Date Balls

Source: DiSanto Family Cookbook From: Rose A. Fischette

3 cups Crisp Rice Cereal
1/2 cup chopped nuts
1 Tbsp. butter
3/4 cup sugar
2 eggs
1 1/2 cups chopped dates
Flaked coconut

Mix cereal and nuts together. Melt butter and add sugar, eggs, and dates. Heat and cook stirring constantly for 8 - 10 minutes, mashing the dates as they cook. Pour hot mixture over cereal and nuts. Shape into balls and roll in flaked coconut.

Chocolate-Piped Peanut Butter Cookies

Source: Martha Stewart

1 1/2 cups all-purpose flour
1/4 teaspoon table salt
1 teaspoon baking soda
1/4 pound (1 stick) unsalted butter, room temperature
1 cup packed light-brown sugar
1 large egg
1/2 teaspoon pure vanilla extract
1 cup smooth peanut butter
4 ounces semisweet chocolate

Sift together flour, salt, and baking soda, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat together butter and sugar on medium speed until light and fluffy. Add egg and vanilla, and beat until well combined. Add peanut butter, and beat until smooth. Add flour mixture, and beat on low until combined. Wrap dough in plastic wrap, and transfer to the refrigerator to chill several hours.

Preheat oven to 350 degrees. Have ready two baking sheets lined with parchment paper. Form each cookie into a ball using 1 level tablespoon of dough, and with a finger, press and shape to form a 1 3/4-inch slightly squared circle. Place cookies on the prepared baking sheets, about 1 inch apart. Dip a fork into flour, and tap off the excess. Press tines of fork into four edges of each cookie. Place cookies in freezer to chill for 15 minutes. Bake until golden, about 15 minutes, rotating halfway through. Remove from oven, and place on a wire rack until completely cool.

Melt chocolate until smooth, either over a gently simmering double boiler or in the microwave in 20-second increments, stopping to stir with a rubber spatula after every 20 seconds. Let chocolate stand until cool to touch. Fill a paper cornet (or a re-sealable plastic bag with a bottom corner snipped) with chocolate. Pipe chocolate into the indentations left by the fork. Set aside in a cool place to allow chocolate to set. Makes about 4 dozen.

Culver & DiSanto Family Cookbook

Peanut-Butter Surprises

From: Martha Stewart

2 cups all-purpose flour
1/2 cup Dutch-process cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 pound (1 stick) unsalted butter, room temperature
1/2 cup solid vegetable shortening
1/2 cup granulated sugar
1 1/4 cups firmly packed light-brown sugar
2 large eggs
1 teaspoon pure vanilla extract
1 cup semisweet chocolate chips
1/2 cup creamy peanut butter

Preheat oven to 350 degrees. Line two baking sheets with Silpats (French nonstick baking mats). Sift together flour, cocoa powder, baking powder, and baking soda, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat butter, vegetable shortening, granulated sugar, and 1 cup brown sugar on medium speed until light and fluffy, about 2 minutes. Add eggs, one at a time, mixing until fully combined between additions. Add vanilla; beat to combine. Gradually add dry ingredients; mix on low speed until fully combined. Add chocolate chips; mix on low just until combined. Cover bowl with plastic wrap; chill until firm, about 1 hour. In a small bowl using a rubber spatula, stir together peanut butter and remaining 1/4 cup brown sugar. Drop 1 tablespoon of dough at a time onto baking sheets, spacing cookies about 2 inches apart. Make a thumbprint in the center of each cookie. Fill thumbprint with 2 teaspoons peanut-butter mixture. Top with a second tablespoon of flattened dough. Carefully mold dough to cover 'surprise.' Bake until firm, about 12 minutes, rotating halfway through. Transfer baking sheets to wire racks to cool for 5 minutes. Remove cookies from baking sheets, and let cool completely on wire racks. Makes about 2 1/2 dozen.

Culver & DiSanto Family Cookbook

Tuxedo Brownie Hugs Cookies

Source: Hershey's

60 Hershey's Hugs Chocolates
1 package (1 lb. 6.5 oz.) Original Supreme brownie mix with syrup pouch
1/4 cup Hershey's cocoa
1/4 cup water
1/4 cup vegetable oil
2 eggs

Heat oven to 350 degrees. Grease and flour cookie sheet or line with parchment paper. Stir brownie mix, pouch of Hershey's syrup, cocoa, water, oil, and eggs in medium bowl until blended. Drop by scant teaspoons onto prepared cookie sheets. Bake 8 minutes or until set. Cool 1 minute. Unwrap and press one hug chocolate into the center of each cookie. Let cool completely. Makes about 5 dozen.

Hershey's Triple Chocolate Kiss Cookies

Source: Hershey's

3/4 cup granulated sugar
3/4 cup packed light brown sugar
2 eggs
1/3 cup HERSHEY'S Cocoa
1 tablespoon milk
1 cup HERSHEY'S Semi-Sweet Chocolate Chips
2-1/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon baking soda
1 bag (9 oz.) Hershey's Kisses Chocolates or kisses with almonds
1/2 cup (1 stick) butter or margarine, softened

Remove wrappers from chocolate pieces. Heat oven to 350 degrees. Beat butter, granulated sugar, brown sugar and vanilla in large bowl until well blended. Add eggs and milk; beat well. Stir together flour, cocoa, baking soda and salt; gradually add to butter mixture, beating until well blended. Stir in chocolate chips. Shape dough into 1-inch balls. Place on ungreased cookie sheet. Bake 10 to 11 minutes or until set. Gently press chocolate piece in center of each cookie; remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

VARIATION: Omit cocoa; add an additional 1/3 cup all-purpose flour.

Culver & DiSanto Family Cookbook

Di's Chocolate Cookies

From: Beth Culver

1/2 cup shortening
1 2/3 cup sugar
2 tsp. vanilla
2 eggs
2 1-ounce chocolate squares, melted
1/4 tsp. salt
2 cups flour
2 tsp. baking powder
1/3 cup milk
Bag of white chocolate chips
Nuts (optional)

Heat oven to 350 degrees. Cream together shortening, vanilla, eggs, and chocolate. Add salt, flour, baking powder, milk, and white chocolate chips and/or nuts. Roll into balls and dip in confectionary sugar. Drop on cookie sheet 2 inches apart and bake for 8-10 minutes. Cool an extra couple minutes before removing.

I used to work with Di at Trombino's in Lyons, and she made these cookies. They're great!

Death By Chocolate Cookies

2 pkgs. (16 squares) BAKER'S Semi-Sweet Baking Chocolate, divided
3/4 cup firmly packed brown sugar
1/4 cup butter or margarine
2 eggs
1 tsp. vanilla
1/2 cup flour
1/4 tsp. Baking Powder
2 cups chopped nuts (optional)

Heat oven to 350 degrees. Coarsely chop 8 squares (1 pkg.) of the chocolate; set aside. Microwave remaining 8 squares of chocolate in a large microwavable bowl on high 1-2 minutes. Stir until chocolate is melted and smooth. Stir in sugar, butter, eggs, and vanilla. Stir in flour and baking powder. Stir in reserved chopped chocolate and nuts. Drop by 1/4 capfuls onto ungreased cookie sheet. Bake 12 to 13 minutes or until cookies are puffed and feel set to the touch. Cool on cookie sheet 1 minute. Makes 1 1/2 dozen cookies.

Culver & DiSanto Family Cookbook

Chewy Brownie Cookies

Source: Crisco

2/3 cup Crisco
1 1/2 cups brown sugar
1 Tbsp. water
1 tsp. vanilla
2 eggs
1 1/2 cups flour
1/3 cups baking cocoa
1/4 tsp. baking soda
1/2 tsp. salt
2 cups chocolate chips

Preheat oven to 375 degrees. Combine brown sugar, water, and vanilla. Beat at medium speed with mixer. Beat in eggs. Combine flour, cocoa, baking soda, and salt. Mix and stir in chocolate chips. Drop by rounded tablespoons 2 inches apart. Bake for 7-9 minutes and cool for 2 minutes before removing. Makes 3 dozen cookies.

Macaroon Cookies

Source: Hershey's

1/3 cup butter or margarine, softened
1 package (3 oz.) cream cheese
3/4 cup sugar
1 egg yolk
2 tsp. almond extract
2 tsp. orange juice
1-1/4 cups all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
5 cups Sweetened Coconut flakes, divided

Beat butter, cream cheese, and sugar in a large bowl until well blended. Add egg yolk, almond extract, and orange juice; beat well. Stir together flour, baking powder, and salt; gradually add to butter mixture, beating until well blended. Stir in 3 cups coconut. Cover and refrigerate for 1 hour or until firm enough to handle. Heat oven to 350 degrees. Shape dough into 1-inch balls; roll balls in remaining 2 cups of coconut. Place on ungreased cookie sheet and bake 10 to 12 minutes or until lightly browned. Remove from the oven. Cool completely. Makes about 4 dozen. You can also place a Hershey's chocolate kiss in the center of each to make Macaroon Kiss Cookies!

Culver & DiSanto Family Cookbook

Rum Balls

Source: DiSanto Family Cookbook

1 box vanilla wafers, crushed
1/4 cup honey
1/2 cup rum
1 cup ground walnuts
Confectionary sugar

Mix all up and make small bite-sized balls. Roll in confectionary sugar. Store in an airtight jar.

Butter Balls

Source: DiSanto Family Cookbook

1 cup butter (must use butter)
1/2 tsp. salt
2 cups flour
1 Tbsp. vanilla
1 cup powdered sugar
1 1/2 cup nuts
1 Tbsp. water

Cream butter and sugar and then mix in salt, flour, water, vanilla, and nuts. Roll into balls and bake in a 350 degree oven. After removing from the oven, roll in confectionary sugar.

Chocolate Dainties

Source: DiSanto Family Cookbook

3 cups quick oats
3 Tbsp. cocoa
1/2 cup shredded coconut
1/2 cup chopped nuts
2 cups sugar
1/2 cup butter or margarine
1/2 cup milk

Mix oats, cocoa, coconut, and nuts in a large bowl. In a saucepan mix sugar, butter, and milk and bring to a boil. Boil for just two minutes. Pour over dry mixture and mix well. Drop by teaspoonfuls in waxed paper and let set.

Culver & DiSanto Family Cookbook

Culver Oatmeal Cookies

From: Grandma Loretta Culver

2 sticks Oleo (1 cup)
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. vanilla
1 1/2 cups sifted flour
1 tsp. salt
1 tsp. baking soda
3 cups oatmeal, quick type

Cream together Oleo, brown sugar, and white sugar. Add eggs and vanilla and beat well. Add the other ingredients, mixing well. Drop or wrap in plastic and refrigerate, then cut.

Good enough to eat without baking! Uncle Brent Culver used to do this all the time!

Clark Culver's Oatmeal Cookies

From: Clark Culver

3/4 cup Crisco
1 1/4 cups brown sugar
1 egg
1/3 cup milk
1 1/2 tsp. vanilla
3 cups oats, uncooked
1 cup flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 cup raisins, optional
1 cup chopped nuts, optional

Preheat oven to 375 degrees. Combine Crisco, brown sugar, egg, milk, and vanilla. Beat at medium speed with mixer. Combine oats, flour, baking soda, salt, and cinnamon and mix. Add nuts and raisin if desired. Drop by rounded tablespoons 2 inches apart. Bake for 10-12 minutes and let cool for another two minutes.

Culver & DiSanto Family Cookbook

Jumbo Oat Cookies

Source: DiSanto Family Cookbook

3/4 cup sugar
1/3 cup margarine, softened (5 1/3 Tbsp.)
1/3 cup light corn syrup
2 egg whites, slightly beaten
1 tsp. vanilla (or you can use almond extract, but we don't like it)
2 1/4 cup Quaker oats, uncooked
1 cup flour
1/2 tsp. baking soda
3 Tbsp. sliced almonds (we chop them and sometimes use chopped nuts)

Beat sugar, margarine, and corn syrup until fluffy. Add egg whites and extract, and mix well. Gradually add combined remaining ingredients and mix well. Drop onto ungreased cookie sheet. Bake until light brown. Heat oven to 350 degrees. I also use one of the egg yolks in this recipe when I make it.

No-Bake Oatmeal Cookies

1/2 cup butter or margarine
2 cups sugar
1/2 cup cocoa
1/2 cup milk
1/2 tsp. salt
3 cups uncooked oatmeal
1 tsp. vanilla
1/2 cup peanut butter

Mix together the butter or margarine, sugar, cocoa, milk, and salt; boil for one minute. Mix the oatmeal, vanilla, and peanut butter in a separate bowl. Add the hot mixture to this bowl and mix well. Drop on waxed paper and let cool. To make peanut butter cookies omit the cocoa and increase the peanut butter to 3/4 cup. Do not mix on a rainy day.

Culver & DiSanto Family Cookbook

Saucepan No-Bake Cookies

From: Grandma Loretta Culver

2 cups white sugar
1/2 cup butter
1/2 cup milk or evaporated milk
3 cups quick oatmeal
1/2 cup nuts
1 tsp. vanilla
Few grains of salt
6 Tbsp. cocoa (or melted chocolate squares)

Boil together white sugar, butter, and milk. Add the other ingredients. Drop on wax paper to harden. Use melted chocolate instead of cocoa over the top, if desired.

Clark likes these.

DiSanto Chocolate Chip Cookies

Source: DiSanto Family Cookbook

3 1/4 cup flour
1 1/2 cup margarine
1 1/4 cup granulated sugar
3 eggs
1 1/2 tsp. soda
1 1/4 cups brown sugar
1 1/2 tsp. vanilla
1 large pkg. chocolate chips

Cream margarine and sugars, and add eggs and vanilla. Add dry ingredients and chocolate chips. Drop by teaspoonfuls and bake at 350 degrees.

Culver & DiSanto Family Cookbook

Ultimate Chocolate Chip Cookies

Source: Crisco From: Erin Culver

3/4 cups Crisco
1 1/4 cups brown sugar
2 Tbsp. milk
1 Tbsp. vanilla
1 egg
1 3/4 cups flour
1 tsp. salt
3/4 tsp. baking soda
1 cup chocolate chips
1 cup of nuts (optional)

Preheat oven to 375 degrees. Combine Crisco, brown sugar, milk, and vanilla. Beat at medium speed with a mixer. Beat in egg. Add flour, salt, and baking soda. Mix and add chocolate chips. Using a spoon or your hand, place about a spoonful of dough onto the cookie sheet. Bake for 8 to 10 minutes and cool for 2 minutes before removing.

Snicker Cookies

1/2 cup sugar
1/2 cup firmly packed brown sugar
1/2 cup butter, softened
1/2 cup peanut butter
1 tsp. vanilla
1 egg
1 1/2 cups flour
1/2 tsp. baking soda
1/2 tsp. salt
10 Snickers bite-sized mini candies (the square ones)

Heat oven to 375 degrees. In a large bowl combine sugar, brown sugar, margarine, peanut butter, vanilla, and egg; beat well. Add flour, baking powder, baking soda, and salt to sugar mixture; mix well. Shape about 1/3 cup of dough smoothly around watch candy bar, making sure the bar is completely covered. Place 4 inches apart on cookie sheets. Bake for 16 minutes or until golden brown. Cool for 10 minutes and then remove from cookie sheets.

Culver & DiSanto Family Cookbook

Chocolate Peanut Butter Cup Cookies

1 cup butter or margarine, softened
3/4 cup sugar
3/4 cups packed brown sugar
1 tsp. vanilla
3/4 cup smooth peanut butter
2 eggs
1/3 cup baking cocoa
2 1/3 cups all-purpose flour
1 tsp. baking soda
1 cup semisweet chocolate chips
1 cup peanut butter chips
10 peanut butter cups, cut into 8 pieces each

Preheat oven to 350 degrees. Cream butter and sugars together, and add vanilla, peanut butter, and eggs and mix well. Add cocoa, flour, and baking soda and mix well. Fold in chips and peanut butter cups. Bake on ungreased cookie sheet for 8-10 minutes. Let cool for 1-2 minutes before removing, or they will fall apart.

Cream Cheese Cookies

Source: DiSanto Family Cookbook

2 1/2 cups flour
1 cup soft margarine
1 egg
1 tsp. vanilla
1 tsp. baking powder
1 3-ounce cream cheese
1 cup sugar Bottled cherries

Cream margarine, sugar, and cream cheese together. Add egg and vanilla. Add flour and baking powder. Make small balls and place on cookie sheets. Press center with thumb. Bake 8-10 minutes at 350 degrees. When done cooking, place 1/2 cherry into each one.

Erin Culver and Katie Bailey's Favorite!

Culver & DiSanto Family Cookbook

Carrot Cake Cookies

Source: Martha Stewart

1 cup packed light-brown sugar
1/2 pound (2 sticks) unsalted butter, room temperature
2 large eggs, room temperature
1 teaspoon pure vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
2 cups old-fashioned rolled oats
1 1/2 cups finely grated carrots (about 3 large carrots)
1 cup raisins

Cream Cheese Frosting

Preheat oven to 350 degrees. Line two baking sheets with Silpat baking mats or parchment paper, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine sugar and butter; beat until light and fluffy, about 2 minutes. Add eggs and vanilla, and beat on medium speed until well combined.

In a large bowl, sift together flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger; stir to combine. Gradually add flour to butter mixture; mix on a low speed until just blended. Mix in oats, carrots, and raisins. Chill dough in refrigerator for 30 minutes. Using a 1/2-ounce ice-cream scoop, scoop dough onto prepared baking sheets, leaving 2 inches between cookies. Transfer to oven, and bake until browned and crisped, rotating pan halfway through baking to ensure even color, 10 to 12 minutes. Transfer to a wire rack to cool. Repeat baking process with remaining dough. Once cooled completely, use an offset spatula to spread about 2 teaspoons of cream-cheese filling onto a cookie. Sandwich together with a second cookie. Repeat with remaining cookies. Store in an airtight container for up to 3 days in the refrigerator. Makes about 25.

Culver & DiSanto Family Cookbook

“M&M’s”® Cookies

Source: M&M’s

1 cup (2 sticks) butter or margarine, softened
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1 large egg
1 tsp. vanilla extract
2 cups all-purpose flour
1/2 tsp. baking soda
1/8 tsp. salt
1 12-ounce package “M&M’s”® Mini Baking Bits
3/4 chopped nuts (optional)

Preheat oven to 360°F. In large bowl cream butter and sugars until light and fluffy; beat in egg and vanilla. In medium bowl combine flour, baking soda and salt; blend into creamed mixture. Stir in “M&M’s”® and Nuts, if using. Drop by heaping tablespoonfuls about 2 inches apart onto ungreased cookie sheets. Bake 10 to 13 minutes or until edges are lightly browned and centers are still soft. Do not over bake! Cool 1 minute. Makes about 3 dozen cookies.

Bird’s Nest Coconut Cookies

Source: M&M’s

1 1/3 cups (3 1/2 ounces) flaked coconut
1 cup (2 sticks) butter or margarine, softened
1/2 cup granulated sugar
1 large egg
1/2 tsp. vanilla extract
2 cups all-purpose flour
3/4 tsp. salt
1 3/4 cups “M&M’s”® Mini Baking Bits, divided

Preheat oven to 300 degrees. Spread coconut on ungreased cookie sheet. Toast in oven stirring occasionally, until coconut just begins to turn light golden, about 25 minutes. Remove coconut from cookie sheet; set aside. Increase oven temperature to 350 degrees. In a large bowl cream butter and sugar until light and fluffy; beat in egg and vanilla. In medium bowl combine flour and salt, and blend into creamed mixture. Stir in 1 cup “M&M’s”®. Form dough into 1 1/4 inch balls. Roll heavily in toasted coconut. Place 2 inches apart on lightly greased cookie sheets. Make an indentation in the center of each cookie with your thumb. Bake 12 to 14 minutes or until coconut is golden brown. Remove cookies to cool; immediately fill indentations with remaining “M&M’s”®, using a scant teaspoonful for each cookie. Cool completely. Makes about 3 dozen cookies.

Culver & DiSanto Family Cookbook

April's Bird Nest Cookies

From: April Culver

1 2/3 cup peanut butter chips
1 Tbsp. vegetable shorting
1 can (5 oz.) chow mien noodles
Egg shaped candy

Heat the peanut butter chips and shortening in the microwave on low heat, stirring often. When the chips are melted add the chow mien noodles and stir until coated. Drop by a teaspoon and form nest on waxed paper. Place 3 egg-shaped candies in the middle. Let cool.

Italian Vanilla Cookies

Source: DiSanto Family Cookbook

6 eggs
1 cup oil
1 cup sugar
Flour
1/2 cup milk
2 Tbsp. vanilla
1 tsp. baking powder for each cup of flour

Mix eggs, milk, oil, sugar, and vanilla together. Add flour and baking powder until the dough is soft but not wet, usually about 5-6 cups of flour. Take a small amount of dough and rub it between your hands to form a snake-like piece. Twist it into a pyramid shape on the cookie sheet. Bake until lightly brown and cool. Then frost with icing.

You can also cut about 1/3 down on the cookie and fill it with jam. Replace the top and frost.

Culver & DiSanto Family Cookbook

Chocolate Italian Cookies

Source: DiSanto Family Cookbook

1 cup shortening
3 eggs
1 tsp. vanilla
5 tsp. baking powder
1 cup nuts
1 cup raisins
1 1/2 cups of sugar
1 cup of milk
5 cups flour
3/4 cup cocoa
1 cup chocolate bits
1 tsp each: cinnamon, cloves, and nutmeg

Cream shortening, sugar, and eggs. Add milk and vanilla, then the dry ingredients and spices. Add nuts, raisins, and chocolate bits. Roll into balls. You have to dip your fingers into oil, because the dough is very sticky. Bake at 350 degrees.

These are Kay (DiSanto) Carroll's favorite! Might know, our little Italian!

Thumbprint Cookies

Source: DiSanto Family Cookbook

1 cup margarine
2 egg whites
2 cups flour
1/2 cup brown sugar
1 tsp. vanilla
1/2 tsp. salt
Strawberry or Raspberry jam

Mix margarine, brown sugar, yolks and vanilla together. Stir in flour and salt. Roll into small balls. Beat egg whites with fork; roll the balls in whites and then nuts. Place on cookie sheets. Press your thumb in the center of each and bake in a 350-degree oven. After removing from the oven, fill the imprint with strawberry or raspberry jam.

Poppy DiSanto's most favorite cookie.

Culver & DiSanto Family Cookbook

Chocolate Thumbprints

Source: Martha Stewart

1/2 pound (2 sticks) plus 6 tablespoons unsalted butter, room temperature
1 cup confectioners' sugar
1/4 teaspoon table salt
2 teaspoons pure vanilla extract
2 1/2 cups all-purpose flour
6 ounces semisweet chocolate, chopped
2 teaspoons corn syrup

Have a bowl of ice and water ready. If reshaping the thumbprint is necessary during baking, dip your finger in the water for several seconds and allow to dry before reshaping. This will keep your finger cool.

Preheat oven to 350 degrees. Have ready two clean baking sheets. In the bowl of an electric mixer fitted with the paddle attachment, beat together 2 sticks butter, sugar, salt, and vanilla on medium speed until smooth, about 2 minutes. Beat in flour, beginning on low speed and increasing to medium until combined. Form balls using 2 teaspoons of dough for each; place balls 1 inch apart on a baking sheet. Bake 10 minutes, remove from oven, and press thumb into cookies to make deep, wide indentations, Rotate pan, and return to oven and bake until light brown on the edges, 7 to 9 minutes more. (If the indentations begin to lose definition, remove cookies from oven and press again.) Transfer to a wire rack to cool completely.

Combine chocolate, the remaining 6 tablespoons butter, and corn syrup in a small heat-proof bowl or the top of a double boiler. Set over a pot of simmering water; stir occasionally until melted and smooth. Allow to cool a bit until slightly thickened. When cookies are cool, fill the thumbprints with the chocolate mixture, and set aside to firm up. Makes 4 1/2 dozen.

Culver & DiSanto Family Cookbook

Lemon Tea Cookies

1 tsp. finely shredded lemon peel
2 tsp. lemon juice
1/3 cup milk
1/2 cup butter or margarine
1 3/4 cups flour
1 cup sugar
1 egg
1 tsp. baking powder
1/4 tsp. baking soda
2 Tbsp. lemon juice

Stir the 2 tsp. lemon juice into milk. Let stand for 5 minutes. Beat margarine or butter with electric mixer for 30 seconds, and then add half the flour, 3/4 of the cup of sugar, the egg, the baking powder, baking soda, lemon peel, and milk mixture. Beat thoroughly, and then add the rest of the flour. Drop by teaspoons 2 inches apart and bake at 350 degrees for 10 to 12 minutes. Let them cool when done. Stir together the remaining sugar and tablespoons lemon juice, and then brush cookies.

Finger Cookies

2/3 cup Margarine
3/4 cup Granulated sugar
1 teaspoon Vanilla
1 large Egg
4 teaspoons Milk
2 cup All-purpose flour
1 1/2 teaspoons Baking powder
1/4 teaspoon Salt
Almonds

Thoroughly cream margarine. Add sugar to margarine and blend until light. Add vanilla. Add egg; beat until fluffy. Stir in milk. In another bowl put flour, baking powder and salt; blend with a whisk or a spoon until thoroughly mixed. Gradually add flour mixture to creamed mixture; blend well. Scoop dough out onto plastic wrap, cover with wrap and press down to make a thick, flat round. Chill in refrigerator over-night. Preheat oven to 375 degrees. Cut batch of dough in half; keep one half in refrigerator while working with the other half. Now roll out pieces of dough to look like fingers, and press an almond (finger-nail) in the end of them.

Culver & DiSanto Family Cookbook

Snicker Doodles

1 cup shortening
1 1/2 cups sugar
2 eggs
2 3/4 cups sifted flour
2 tsp. cream of tartar
1 tsp. baking soda
1/4 tsp. sugar
2 tsp. cinnamon

Preheat oven to 400 degrees. Mix shortening, sugar and eggs thoroughly. Blend flour, cream of tartar, soda and salt. Stir into shortening mixture. Roll 1 inch balls in a mixture of the sugar and cinnamon. Place 2 inches apart on baking sheet, and bake for 8-10 minutes.

Gingerbread Cookies

1/2 cup sugar
1/2 cup butter or margarine, softened
1/3 cup molasses
2 1/2 cups sifted all-purpose flour
2 teaspoons ground ginger
3/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
Pinch of salt

In a large bowl, blend together the sugar and butter. Add the molasses. Fold in the sifted flour, ginger, baking soda, cinnamon, and salt. Refrigerate for at least 2 hours. Preheat oven to 350 degrees. Lightly grease a large baking sheet. On a lightly floured board, roll out the dough until it is 1/8 inch thick. Cut out the cookie with shaped cookie cutters and place on the baking sheet. Bake for 6 to 8 minutes, until lightly browned. Remove from the oven and let cool thoroughly on a wire rack before decorating with Frosting. Makes 2 dozen cookies.

FROSTING:

1 16-ounce box powdered sugar
1 teaspoon vanilla
Pinch of salt
3 to 4 tablespoons milk

Take half of the sugar and add the vanilla, salt and 2 tablespoons of the milk. Mix well. Now add the remaining sugar and mix again. Add as much of the remaining milk as you need to reach the desired consistency for spreading. Spread the Frosting on each cookie.

Culver & DiSanto Family Cookbook

Crispy Gingersnaps

3/4 cup shortening
1 cup white sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 tablespoon ground ginger

Preheat oven to 350 degrees. Grease cookie sheets. In a large mixing bowl, cream the shortening and sugar. Add the egg and beat until light and fluffy. Add in molasses and mix well. In a separate bowl, mix together the flour, baking soda, salt, ginger and cinnamon. Add to the egg mixture and stir until well blended. Roll bits of dough into 1 inch balls. Dip each ball in sugar and place on cookie sheet, sugared side up about 2 inches apart. Bake for 10 to 12 minutes, until cookies have spread and tops have cracked. Let cool on wire rack.

Molasses Cookies

From: Grandma Loretta Culver

3/4 cup shortening, butter, or margarine
1 cup sugar
2 beaten eggs
1 cup light molasses
4 cups flour
1 tsp. salt
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. ginger
3/4 cup strong leftover coffee

Drop on cookie sheet and bake at 350 degrees.

Uncle Brian used to like these!

Culver & DiSanto Family Cookbook

Candy Cane Cookies

1 cup butter (2 sticks), softened
3/4 cup sugar
2 egg yolks
1 tsp. vanilla
1 tsp. peppermint extract
2 1/4 cups unbleached flour
1/4 tsp. salt
Red food coloring

Preheat oven to 350 degrees. Using the electric mixer, cream together butter and sugar in bowl. Add egg yolks, vanilla and peppermint extract and mix well. Sift flour and salt together and add to butter mixture. Beat well. Divide the dough in half. Add 1/4 - 1/2 tsp. of red food coloring to half of the dough. Using about a tablespoon full of dough, roll a 4-inch strip of each color (no fatter than a pencil). Place the two colored rolls side-by-side. Gently twist together like a rope. Place on baking sheet 1-inch apart. Curve the top like a candy cane and bake about 10 minutes; do not brown.

Snowballs

1 stick butter
1/4 cup granulated sugar
2 cups self-rising flour
2 egg yolks
1 tsp. vanilla
1 cup finely chopped nuts
1/4 cup water powdered sugar

Heat oven to 350 degrees. Combine all ingredients, except powdered sugar. Mix thoroughly and form into 1-inch balls. Bake for 12 minutes, but do not brown. Roll in powdered sugar.

Culver & DiSanto Family Cookbook

Toasted Snowballs

3 1/2 cups shredded,
Unsweetened coconut
7 oz. sweetened condensed milk
2 Tbsp. cornstarch
1 tsp. lemon juice
1 tsp. pure vanilla extract
Pinch of salt

Preheat oven to 400 degrees. Line cookie sheets with parchment paper or foil. In a medium bowl, using the wooden spoon, mix all the ingredients, except the milk, together until well blended. Then, slowly add the milk until the mixture is moist and holds together well. You may need to add a tiny bit more milk to get the right consistency. Form 1 1/2-inch balls and press down lightly onto the lined cookie sheets. Place the mounds 1 1/2-inches apart. Bake for 15 to 20 minutes, or until these "coconut kisses" are lightly browned. Using the metal spatula, transfer the cookies to wire racks to cool.

Spritz

Source: DiSanto Family Cookbook

2 cups and 3 tbsp. flour
1 cup butter
2 egg yolks
1 cup sugar
Almond extract

Cream butter and sugar. Add egg yolks and beat. Work in the flour. Chill dough and then put through the cookie press. Bake at 325 degrees for a very short time. Watch carefully because they burn easily.

Clark's Favorite!

Culver & DiSanto Family Cookbook

Norwegian Christmas Cookies

- 1- 1/2 Cups of shortening
- 1- 1/2 Cups of sugar
- 1 Egg yolk and
1 whole egg
- 2- 1/2 Cups of flour
- 1/2 Teaspoon of ground cardamom
- 1/2 Teaspoon of cinnamon
- 1 Cup of almonds, ground
- 1 Tablespoon of orange juice

Cream the shortening and sugar and add the beaten yolk and egg. Mix and sift the dry ingredients and the blanched, ground almonds together. Combine the mixtures and add the orange juice. Chill the dough, and then roll thin, cut in fancy shapes and bake a few minutes at 400 degrees. They must be watched carefully.

Kriss Kringle Fudge Cookies

From: Hershey's

- 1/3 cup Hershey's Cocoa or Hershey's Dutch Processed Cocoa
- 1/4 cup (1/2 stick) butter or margarine, melted
- 1 cup all-purpose flour, divided
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup chopped pecans

In large bowl, stir cocoa into butter; cool slightly. Stir in 1/2 cup flour, sugar, eggs, vanilla, baking soda and salt; beat until well blended. Stir in remaining 1/2 cup flour and pecans until blended. Cover; refrigerate until firm, about 3 hours. Heat oven to 300 degrees. Grease cookie sheet. Shape dough into 1-inch balls; roll in powdered sugar. Place balls 3-inches apart on prepared cookie sheet. Bake 10 to 12 minutes until tops have crackled appearance and are set. Remove from cookie sheet to wire rack. Cool completely. About 2-1/2 dozen cookies.

Culver & DiSanto Family Cookbook

Chocolate-Coconut Tassies

Source: DiSanto Family Cookbook

- 1 4-ounce package German sweet chocolate
- 1/3 cup butter or margarine
- 2 3-ounce packages cream cheese
- 1 cup all-purpose flour
- 1/3 cup sugar
- 2 tsp. vanilla
- 1 cup flaked coconut
- 1/2 cup chopped pecans
- Chopped candied cherries (optional)

For pastry, melt half the chocolate. In a mixer bowl beat together butter or margarine, one package of the cream cheese, and the melted chocolate with the mixer on medium speed. Add flour; beat until combined. Cover and chill at least one hour. For filling, beat together the remaining package of cream cheese, the sugar, and the vanilla until the mixture is smooth. Stir in the coconut and chopped pecans.

Shape chilled dough into thirty 1-inch balls; place each ball in an ungreased 1 3/4-inch muffin cup. Press dough onto bottom and up sides of cups. Spoon about 2 tsp. of the filling into each dough-lined muffin cup. Top each tassie with a few pieces of chopped cherries. Bake in a 325 degree oven for 25 minutes or until coconut is light brown. Cool completely in pans. Remove from pans. Melt remaining chocolate; drizzle atop tassies. Store in a covered container for as long as three days. Makes 30.

Like rich, miniature pies!

Culver & DiSanto Family Cookbook

Tiny Holiday Tarts

Source: DiSanto Family Cookbook

1/2 cup butter or margarine, softened
1 3-ounce package of cream cheese, softened
1 cup all-purpose flour
Desired filling

Pecan Pie Filling: Beat together 1 egg, 3/4 cup packed brown sugar, 1 tbsp. melted butter or margarine, and 1 tsp. vanilla. Stir in a 1/2 cup of coarsely chopped pecans.

Pumpkin-Sour Cream Filling: Beat together 1 egg, 1/2 cup canned pumpkin, 1/3 cup sugar, 1/4 cup sour cream, 1 tbsp. milk, and 1/2 tsp. pumpkin pie spice. Pipe or dollop whipped cream on cooled tarts.

Cranberry-Nut Filling: Beat together 1 egg, 3/4 cup packed brown sugar, 1 tbsp. melted butter or margarine, and 1 tsp. vanilla. Stir in 1/3 cup finely chopped fresh cranberries and 3 tbsp. chopped walnuts.

In a small mixer bowl beat together butter and cream cheese. Stir in flour. Cover and chill about 1 hour or until the dough is easy to handle. Shape into 1-inch balls. Press onto bottom and up sides of an ungreased 1 3/4-inch muffin cups (the tiny muffin trays). Fill each with 1 rounded teaspoon of filling. Bake in a 325 degree oven for 25 to 30 minutes or until done. Cool slightly in a pan. Remove and cool well. Makes 24.

These are one of Clark Culver's favorite cookies! The ones with the pecan filling are just like little pecan pies, which is why he likes them!

Pumpkin-Spice Cookies

From: Martha Stewart

4 3/4 cups all-purpose flour
2 teaspoons baking soda
3/4 teaspoon salt
1/2 teaspoon baking powder
2 teaspoons ground cinnamon
1 1/2 teaspoons ground ginger
3/4 pound (3 sticks) unsalted butter, room temperature
1 3/4 cups sugar
2 large eggs
1 teaspoon pure vanilla extract
1/2 cup molasses
Royal Icing (optional)

Combine flour, baking soda, salt, baking powder, cinnamon, and ginger in a large bowl; sift, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine butter and sugar. Beat, starting on low speed and increasing to high, until mixture is fluffy, about 2 minutes; scrape the sides of the bowl down once with a rubber spatula. Add eggs, one at a time, and vanilla; beat on medium speed until just combined, scraping down the sides of the bowl after each addition. Turn off mixer. Add molasses, and mix on medium speed until just combined. Scrape sides of the bowl, and add dry ingredients. Mix, starting on low speed and increasing to medium high, until ingredients are just combined, about 30 seconds.

Transfer dough to a clean work surface. Roll the dough into four 1 1/2-inch-diameter logs. Wrap in parchment or plastic wrap, and refrigerate until firm, 1 to 2 hours. Heat oven to 350 degrees. Unwrap, and slice each log into 3/8-inch-thick rounds. Place rounds on parchment-lined baking sheets. Bake until cookies crack slightly on the surface, 12 to 15 minutes. Remove from oven, and let cool on the baking sheet for 2 minutes before transferring to a cooling rack. When completely cool, decorate with royal icing mixed with desired food coloring if desired. Makes about 6 1/2 dozen cookies

Culver & DiSanto Family Cookbook

Butterscotch Cookies

Source: DiSanto Family Cookbook

2 cups brown sugar
2 eggs
1 tsp. cream of tartar
3 1/2 cups flour
1 cup shortening
1 tsp. soda
1 tsp. vanilla

Cream sugar and shortening, and add eggs and vanilla. Add dry ingredients. You may have to mix this with your hands. Form into 2 logs and cover with plastic wrap. Refrigerate for at least one hour. Slice and place on a cookie sheet. Bake at 350 degrees.

Mama Heald's recipe.

Girl Scout Shortbread Cookies

Source: Top Secret Recipes

1/2 cup butter-flavored shortening
1 cup powdered sugar
1/2 teaspoon vanilla
1/4 teaspoon salt
2 tablespoons beaten egg
1/2 teaspoon baking soda
2 tablespoons buttermilk
1 1/2 cups all-purpose flour (plus an extra 1/4 cup reserved for rolling)
1/8 teaspoon baking powder

In a large mixing bowl, cream together the shortening, sugar, vanilla, and salt with an electric mixer. Add the egg and beat mixture until it's fluffy. Add the baking soda and mix for about 20 seconds, then add the buttermilk and mix for an additional 30 seconds. In another bowl, combine the flour and baking powder. Pour dry ingredients into wet ingredients and mix well with an electric mixer until flour is incorporated. Roll the dough into a ball, cover it with plastic wrap and then chill it for 1 hour. Preheat oven to 325 degrees. Roll dough out on a well-floured surface to 1/8-inch thick and punch out cookies with a 1 1/2 to 2-inch cutter (a medium-size spice bottle lid works well). Arrange cookies on an ungreased cookie sheet. Bake for 12-15 minutes or until golden brown. Makes 60 cookies.

Culver & DiSanto Family Cookbook

Girl Scout Thin Mints Cookies

Source: Top Secret Recipes

- 1 10-ounce bag Nestle Mint Chocolate Morsels
(Or 1 pkg. chocolate chips with 2-3 drops of mint flavoring)
- 2 tablespoons shortening
- 36 chocolate wafers (scrape the cream off an Oreo and use those)

Combine mint chocolate chips with shortening in a large microwave safe glass or ceramic bowl. Heat on 50% power for 2 minutes, stir (with a plastic or wooden spoon), and then heat for an additional minute. Stir once again, and if chocolate is not a smooth consistency, continue to zap in microwave in 30 second intervals until smooth. Use a fork to dip each wafer in the chocolate, tap the fork on the edge of the bowl so that the excess chocolate runs off, and then place the cookies side-by-side on a wax paper lined baking sheet. Refrigerate until firm.

Girl Scout Samoa Cookies

- 6 Tbsp. butter
- 1/2 cup sugar
- 1/2 cup light corn syrup
- 1/2 of 14-oz can sweetened condensed milk
- 1/2 tsp. vanilla
- 4 cups toasted coconut
- 1 cup semi-sweet or milk chocolate chips

In 2-quart saucepan over medium-low heat, combine butter, sugar and corn syrup. Heat to a full boil, stirring constantly with a wooden spoon. Boil 3 minutes, stirring constantly. Slowly pour in sweetened condensed milk, stirring constantly. Continue cooking over low heat until candy thermometer reaches 220-228 degrees. Remove from heat. Stir in vanilla. Beat until creamy. Immediately stir in toasted coconut and mix well. Spoon mixture by teaspoonfuls into circular mounds onto buttered waxed paper. Flatten slightly and with the end of a wooden spoon poke a small round hole into the center of each cookie. Cool completely. Melt chocolate chips and drizzle thinly in stripes over cookies and let chocolate harden at room temperature. Store in airtight container.

Culver & DiSanto Family Cookbook

The Real Neiman Marcus Chocolate Chip Cookie

1/2 cup unsalted butter, softened
1 cup brown sugar
3 tablespoons granulated sugar
1 egg
2 teaspoons vanilla extract
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 3/4 cups flour
1 1/2 teaspoons instant coffee, slightly crushed
8 oz. semisweet chocolate chips

Cream the butter with the sugars until fluffy. Beat in the egg and the vanilla extract. Combine the dry ingredients and beat into the butter mixture. Stir in the chocolate chips. Drop by large spoonfuls onto a greased cookie sheet. Bake at 375 degrees for 8-10 minutes, or 10-12 minutes for a crispier cookie. Makes 15 large cookies.

Reese's Chewy Chocolate Cookies

Source: Hershey's

2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1-1/4 cups (2-1/2 sticks) butter or margarine, softened
1 teaspoon baking soda
2 cups sugar
3/4 cup HERSHEY'S Cocoa
1-2/3 cups (10-oz. pkg.) REESE'S Peanut Butter Chips

Heat oven to 350 degrees. Stir together flour, cocoa, baking soda and salt; set aside. Beat butter and sugar in large bowl with mixer until fluffy. Add eggs and vanilla; beat well. Gradually add flour mixture, beating well. Stir in peanut butter chips. Drop by rounded teaspoons onto ungreased cookie sheet. Bake 8 to 9 minutes. (Do not over bake; cookies will be soft. They will puff while baking and flatten while cooling.) Cool slightly; remove from cookie sheet to wire rack. Cool completely. About 4-1/2 dozen cookies.

Culver & DiSanto Family Cookbook

Sandies (Russian Tea Cakes)

From: Grandma Loretta Culver

1 cup butter or Oleo
1/2 cup confectioners' sugar
1 tsp. vanilla
2 1/4 cups flour
1/4 tsp. salt
3/4 cup finely chopped nuts

Cream butter and sugar. Sift in 2 1/4 cups flour and the salt. Add nuts. Roll into balls and bake at 400 degrees for 10 minutes or until set but not brown. While warm, roll in confectioners' sugar. Cool and roll again.

Turtles

2 cups pecan halves
36 caramels
3 Tbsp. margarine
1/2 tsp. vanilla
2/3 cup chocolate chips
1 1/2 cups shortening

Put wax paper on baking sheet. Arrange nuts in clusters of 4 and place 1" apart. Melt caramels and margarine. Remove from heat. Stir in vanilla until thoroughly mixed. Drop by teaspoons into center of the nut cluster, touching all four pecans to hold together. Cool. Melt chocolate and shortening, and spread over caramels. Makes 18.

These are one of Erin Culver's favorites!

Culver & DiSanto Family Cookbook

Toffee Wedges

From: Bob Carroll

Cookies:

1/2 cup of powdered sugar
3/4 cup butter or margarine, softened
1 1/2 cups All Purpose flour
1/2 cup toffee baking bits

Glaze:

1/3 cup semi-sweet chocolate chips
3 tablespoons whipping cream

Heat oven to 325 degrees. In a large bowl, beat powdered sugar and butter until light and fluffy. Lightly spoon flour into measuring cup and level off. Stir in flour and toffee baking bits; mix well. Divide dough into 4 parts; shape each into ball.

On ungreased cookie sheets, press or roll each ball of dough into a 5 1/2" circle. With knife, cut each circle into 8 wedges; do not separate. Prick each wedge several times with fork. Bake at 325 degrees for 10 to 15 minutes or until edges are light golden brown. Cool 5 minutes. Cut into wedges, and remove from cookie sheets. Place on wire racks. Cool completely. In small saucepan, combine chocolate chips and whipping cream. Heat over low heat until chocolate melts and mix until smooth, stirring frequently. Remove from heat; cool slightly. Place into small re-sealable plastic bag. With scissors, cut small hole in corner of bag. Pipe glaze over cookies. Allow glaze to set before storing. Yields: 32 cookies.

**Note: When cutting the cookie dough into wedges, cut straight through the dough. Pulling the knife through the dough will drag the toffee bits and cause ragged edges on cookies.*

Culver & DiSanto Family Cookbook

Butterscotch Bars

Source: DiSanto Family Cookbook

1 cup margarine
1 egg yolk
2 cups flour
5-6 Hershey bars
1 cup brown sugar
1 tsp. vanilla
1/4 tsp. salt
1/2 cup nuts

Cream margarine and brown sugar together. Add yolk and vanilla. Mix in flour and salt. Press into 9 x 13 pan. Bake at 350 degrees until lightly browned. Lay Hershey bars on top of hot mixture and spread carefully around. Sprinkle nuts on top and let cool. Slice into bars.

Cheesecake Bars

Source: DiSanto Family Cookbook

1 cup flour
1/3 cup brown sugar
1/3 cup butter
1 8-ounce pkg. cream cheese
2 Tbsp. milk
1/2 tsp. vanilla
1/2 cup walnuts, finely chopped
1/4 cup sugar
1 egg
1 Tbsp. lemon juice

Mix flour and walnuts in a separate bowl. Cream butter and sugar. Add flour and nuts. Mix to crumbly mixture (reserve 1 cup). Press remaining mixture into an 8-inch pan (I usually double this recipe and use the 9" x 13" pan.) Bake at 350 degrees for 12-15 minutes. Blend sugar with cream cheese. Add milk, egg, lemon juice, and vanilla. Spread over crust. Bake at 350 degrees for 25 minutes. Cool and cut into squares.

Culver & DiSanto Family Cookbook

Kahlua Cheesecake Zebras

2 (3-oz.) packages cream cheese, room temperature
3 eggs
1 1/2 cups sugar
1 cup all-purpose flour
6 Tbsp. unsalted butter, cut in small pieces, room temperature
1/2 cup unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup Kahlua

In bowl, combine cream cheese, 1 egg, 1/4 cup sugar, 2 Tbsp. flour and 2 Tbsp. butter. Beat until light and fluffy. Set aside. Into separate bowl, sift remaining sugar and flour with cocoa powder, baking powder and salt. Stir in remaining butter and Kahlua. Beat until smooth. Beat in remaining 2 eggs, one at a time, beating after each addition until smooth. Transfer mixture to buttered and floured 9-inch square baking pan, spreading evenly. Spoon cheese mixture over chocolate batter, spacing evenly. Run knife through batters to marbleize. Bake at 325 degrees, about 30 min. Cool on rack. Cut into 3-inch x 1 1/2-inch bars. Store in refrigerator. Makes 18 bars

Fruit and Oatmeal Bars

Source: DiSanto Family Cookbook From: Lynn Lauster

2 cups oatmeal
1/3 cup brown sugar
1/3 cup nuts
1 cup flour
1/2 tsp. baking soda
3/4 cup margarine, melted
10-12 ounce jar of jelly or jam, any flavor (Lynn uses seedless raspberry jam)

Combine oatmeal, brown sugar, nuts, flour, and baking soda. Add melted margarine and stir well. Reserve 3/4 cup mixture for crumb topping. Pat remaining mixture into 11 x 7 greased pan. Bake at 350 degrees for 10 minutes. Remove pan and spread jam, then crumb topping over cookie base. Bake 20-25 minutes more.

This is a Lynn Lauster recipe. This one has made some meetings go by better at school.

Culver & DiSanto Family Cookbook

Pecan Pie Squares

Source: DiSanto Family Cookbook

1/4 cup butter
1 1/4 cup flour
1 beaten egg
1/3 cup dark corn syrup
2 Tbsp. butter, melted
1/2 cup chopped pecans
1 3-ounce cream cheese
Water
2 Tbsp. brown sugar
1/2 tsp. vanilla

Pastry: Beat 1/4 cup butter and cream cheese until fluffy. Mix in flour. If necessary, add water. Shape into a ball. Wrap and chill 1 hour.

Filling: Mix egg, egg yolk, corn syrup, brown sugar, 2 Tbsp. butter, and vanilla; beat by hand. Roll out 2/3 of dough into a 12" x 8" rectangle. Place in bottom of 10" x 6" x 2" dish. Pour in filling. Sprinkle on nuts. Cut 1/2 inch strips, lay diagonal lattice on top. Bake at 350 degrees for 25-30 minutes. Cool, store in fridge. Top with Whipped Cream.

Brown Sugar and Almond Bars

Source: DiSanto Family Cookbook

1/2 cup butter
1 cup flour
1/2 cup brown sugar
3/4 tsp. vanilla
1/2 cup powdered sugar
3 Tbsp. butter
3/4 cup sliced almonds

Cream butter and powdered sugar. Add flour and mix well. Pat into 9 x 9 pan. Bake 350 degrees for 12 to 15 minutes. Melt 3 Tbsp. butter; add brown sugar, lemon juice, and 1 tbsp. water. Bring to a boil, stirring constantly. Remove from heat. Add almonds and vanilla. Spread over crust. Bake 15-20 minutes and cool slightly. Cut into squares while still warm.

Culver & DiSanto Family Cookbook

Pecan Pie Squares II

Source: DiSanto Family Cookbook

3 cups flour
1/4 cup plus 2 Tbsp. sugar
3/4 cup margarine
3/4 tsp. salt

Filling:

4 eggs, slightly beaten
1 1/2 cups sugar
1 1/2 cups Karo syrup (light or dark)
1 1/2 tsp. vanilla
2 1/2 cups chopped pecans
3 Tbsp. margarine, melted

Grease jelly roll pan, 15 1/2" x 10 1/2" x 1". Beat flour, sugar, margarine, and salt in a large bowl on medium speed until crumbly (mixture will be dry, and press firmly into pan. Bake until light golden brown, 20 minutes. Prepare filling. Pour over baked layer; spread evenly. Bake until filling is set, about 25 minutes and cool. Cut into 1 1/2 squares.

Mix all ingredients for the filling, except the pecans, until well blended. Stir in pecans.

Magic Cookie Bars

Source: DiSanto Family Cookbook

1/2 cup margarine
1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
1 (3 1/2 oz.) flaked coconut (1 1/3 cups)
1 1/2 cup graham cracker crumbs
1 cup chocolate chips
1 cup chopped nuts

In a 13" x 9" baking pan, melt margarine in the oven. Sprinkle crumbs over margarine; pour condensed milk evenly over crumbs. Top with remaining ingredients; press down firmly. Bake 25 to 30 minutes at 350 degrees (325 degrees if in a glass pan) or until lightly browned and then cool.

Culver & DiSanto Family Cookbook

Almond Toffee Triangles

Source: DiSanto Family Cookbook

1/2 cup brown sugar
2/3 cup margarine
1/2 cup Karo light or dark syrup
1/4 tsp. salt
1 egg
2 cups flour
1 tsp. vanilla

Topping:

1/3 cup brown sugar
1/3 cup Karo light syrup
1/4 cup margarine
1/4 cup whipped cream
1 tsp. vanilla
1 cup sliced almonds

Grease jelly roll pan, 15 1/2 x 10 1/2 x 1". Mix brown sugar, margarine, corn syrup, egg, and vanilla. Stir in flour and salt. Spread dough in a pan. Bake until light golden brown, about 18-20 minutes.

Prepare topping by cooking and stirring brown sugar and corn syrup over low heat until sugar is dissolved. Stir in margarine and cream. Heat to boiling; remove from heat. Stir in vanilla and almonds. Pour over baked layer; spread evenly. Bake until light brown and set, 15-20 minutes and then cool. Cut into 2 1/2 in squares and then each square diagonally in half. Bake at 350 degrees.

Helen's Mini Brownies

Source: DiSanto Family Cookbook From: Helen Jelomono

4 Tbsp. butter
1/3 cup brown sugar
1 egg
3 squares semi-sweet chocolate (1 oz. each)
1/2 tsp. vanilla
5 tbs. flour
Nuts and/or chocolate chips

Melt butter, chocolate, brown sugar, and vanilla together. Add the egg and flour, along with the nuts and chocolate chips. Put in mini-muffin tins and bake at 350 degrees.

These are easy, quick, and good! Helen Jelomono says you WILL like them. Don't argue with her!

Culver & DiSanto Family Cookbook

Chocolate Sauce (for dipping fruit)

From: Nana Sylvia DiSanto

1 package (6 ounces) semisweet chocolate chips
1/2 cup evaporated milk
1/2 cup sugar
2 tsp. margarine or butter
1 Tbsp. orange-flavored liqueur or rum

Heat chocolate, milk, and sugar to boiling over medium heat, stirring constantly; remove from heat. Stir in margarine and liqueur. Let stand 1 hour. Cover and refrigerate any remaining sauce. Makes 6-8 servings.

Suggested fruits to dip: banana, pineapple, strawberries, papaya, mango, and carambola. Try tossing the fruits with orange flavored liqueur or rum before dipping, and cover and refrigerate one hour.

Spiced Walnuts

From: Jef Lauster

1 cup walnut halves
1/4 teaspoon salt
1/2 cup sugar
Dash of ground red pepper
1/4 cup water
1/2 teaspoon ground cinnamon
Cooking spray

Preheat oven to 350 degrees. Arrange walnuts in a single layer on a baking sheet. Bake at 350 for 10 minutes or until lightly browned. Combine sugar and the next 4 ingredients (sugar through red pepper) in a small saucepan. Cook, without stirring, until a candy thermometer registers 238 degrees (about 8 minutes). Remove from heat; stir in walnuts. Pour walnut mixture onto baking sheet coated with cooking spray. Cool completely break into small pieces. Yield: 2 cups (serving size - 2 tablespoons).

Culver & DiSanto Family Cookbook

Frostings

Kim's Cake Frosting

From: Kim Culver

2 lb. bag of confectioners' sugar
2 cups Crisco
1/2 cup butter or margarine
1 tsp. vanilla
1/2 cup milk, warm or hot

Blend together and color with food coloring if desired.

Creamy Italian Frosting

Source: DiSanto Family Cookbook

1 cup milk
2 Tbsp. flour
1 cup sugar
1 cup shortening (1/2 cup margarine and 1 cup Crisco)

Cook milk and flour until thick. Cool in fridge.

Beat sugar and shortening for 10 minutes. Add cooled thickened mixture and beat until sugar is dissolved. Can be kept in the fridge for a long time. This is best on chocolate cake!

Cream Cheese Frosting

Source: DiSanto Family Cookbook

3 8-ounce cream cheese, whipped a lot
1 cup confectioners' sugar
1 tsp. vanilla
2 8-oz. Cool Whip

Beat cream cheese, sugar, and vanilla until fluffy. Fold in Cool Whip. You really need to beat the cream cheese a long time.

Culver & DiSanto Family Cookbook

Cream Cheese Frosting

From: Sue DiSanto

4 oz. unsalted butter, softened
4 oz. cream cheese, softened
2 cups powdered sugar
1 tsp. vanilla

In a large bowl, beat butter and cream cheese on low. While beatings add powdered sugar a cup at a time until smooth and creamy. Beat in vanilla extract.

Best Chocolate Frosting

From: Sue DiSanto

3 ounces unsweetened chocolate
3 tablespoons butter
3 cups confectioners' sugar
1 teaspoon vanilla extract
3 to 8 tablespoons milk

In a double boiler over hot water melt chocolate with the butter. Remove from heat and allow to cool for 5 minutes. In an electric mixer add chocolate mixture and confectioners' sugar. Beat until mixture resembles chalky beads. Add the vanilla and the milk 1 tablespoon at a time until a spreadable consistency is reached. Beat until fluffy, adding more milk if necessary. Yields enough to frost a 9 inch 2 layer cake.

Who needs store bought?!

Aunt Jean Heald Jahr Frosting

4 cups confectioners' sugar
3/4 cups Crisco
1 stick margarine
Vanilla
1 egg white

Mix ingredients and beat the dickens out of it.

Culver & DiSanto Family Cookbook

Royal Icing

Makes about 2 1/2 cups

2 large egg whites, or more to thin icing
4 cups sifted confectioners' sugar, or more to thicken icing
Juice of 1 lemon

Beat the whites until stiff but not dry. Add sugar and lemon juice; beat for 1 minute more. If icing is too thick, add more egg whites; if it is too thin, add more sugar. The icing may be stored in an airtight container in the refrigerator for up to 3 days.

SUBSTITUTION: To make an egg-free royal icing, substitute 5 tablespoons of meringue powder mixed with 3/4 cup water for the egg whites.

Bakery Shop Icing

1/2 cup Butter or margarine (brick)
6 Tbsp. shortening
1 cup white sugar
2 tsp. clear vanilla
1 Tbsp. cornstarch
1/2 cup warm milk
Food Color (optional)

Cream butter, shortening, sugar and vanilla. Stir cornstarch into milk and add gradually to sugar mixture, beating all the while. Beat at low speed until blended. Beat at medium speed 5-7 minutes until icing is creamy smooth. (personal note: it may look funny when you stop blending, wait 20 minutes and beat again! The cornstarch may need time to thicken!)

This is a nice icing for simpler work. It is very smooth and spread able. It remains soft and is easily piped for shells, drop strings, cornelli lace and many work for simple flowers and drop flowers.

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Chocolate Ganache

From: Sue DiSanto

12 oz. heavy cream
12 oz. semi sweet chocolate

Place chocolate in a large bowl. In saucepan, heat the heavy cream until it just begins to simmer. Pour the cream over the chocolate. Stir until all the chocolate has melted. Ready to pour. Yields enough to cover a 9-inch cake.

Butter Cream Frosting

4 cups powdered sugar
1/4 cup butter, softened
1/4 cup solid vegetable shortening
1/4 cup milk
1 teaspoon vanilla extract
1/4 teaspoon almond extract
Food Color (optional)

In a small mixing bowl at low speed, beat powdered sugar, butter, shortening, milk, vanilla, and almond extract until blended. At medium-high speed, beat until light and fluffy. If desired, beat in food color, a drop at a time. Leftover frosting can be kept covered in the refrigerator for several weeks. Makes about 2-3/4 cups.

Chocolate Butter Cream Frosting: Sift together powdered sugar and 1/3 cup unsweetened cocoa powder. Prepare as above.

Dark Chocolate Butter Cream Frosting

1/2 cup butter
1/2 cup milk
1 - 12 oz. package semisweet chocolate chips
2 teaspoons vanilla extract
4-1/2 to 5 cups powdered sugar, unsifted

In a small saucepan, combine butter and milk; bring to a boil and remove from heat. Add chocolate chips; stir until melted and cool until lukewarm. Blend in vanilla. Gradually beat in sugar as needed for desired consistency. Makes about 3 cups.

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Coconut-Pecan Frosting

1-1/2 cups (12 oz. can) evaporated milk
1-1/2 cups sugar
4 egg yolks, slightly beaten
3/4 cup (1-1/2 sticks) margarine or butter, softened
1-1/2 teaspoons vanilla
2 cups Baker's coconut flakes
1-1/2 cups chopped pecans

Mix milk, sugar, egg yolks, margarine and vanilla in large saucepan. Cook and stir on medium heat until mixture thickens and is golden, about 12 minutes. Remove from heat. Stir in coconut and pecans. Cool until thick enough to spread, stirring occasionally.

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Non-Alcoholic Beverages

Tony/Charleen Punch

From: DiSanto Family Cookbook

2 cans pineapple juice
2 1-liter bottles club soda
1 small can frozen orange juice
2 1-liter bottles 7-up
1 small can frozen lemonade

Mix all together in a punch bowl.

Lemonade

1 cup fresh-squeezed lemon juice (about 6 lemons)
7 cups water
1 cup granulated sugar

Combine the lemon juice with the water and sugar in a 2-quart pitcher. Stir or shake vigorously until all the sugar is dissolved. Slice two of the remaining lemon -rind halves into fourths for a total of eight pieces, and then add the rinds to the pitcher. Add ice to the top of the pitcher and chill. Serve the lemonade over ice in 12-ounce glass and add a lemon rind slice to each glass. Makes 2 quarts, or 8 servings.

April's Orange Pineapple Freeze

From: April Culver

1 small orange juice concentrate
1/2 can Pineapple (pureed)
3 cups milk
3/4 cup Sugar

Process and pour in freezer-going tray. Process again after being frozen and refreeze. Garnish with orange twists.

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McDonald's Milkshakes

Source: Top Secret Recipes

Vanilla Shake:

2 cups vanilla ice cream
1 1/4 cups low fat milk
3 tablespoons sugar

Chocolate Shake:

2 cups vanilla ice cream
1 1/4 cups low fat milk
2 tablespoons chocolate flavor Nestle Quick Powder

Strawberry Shake:

2 cups vanilla ice cream
1 1/4 cups low fat milk
3 tablespoons strawberry flavor Nestle Quick Powder

Original Shamrock® Shake:

1 cup vanilla ice cream -- slightly thawed
1/3 cup milk
2 Tablespoons half and half
1/8 teaspoon mint extract
4 drops green food coloring

Combine all ingredients for the shake flavor of your choice in a blender and mix on high speed until smooth. Stop blender, stir and blend again, if necessary to combine ingredients. Pour into two 12-ounce cups. Serves 2.

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Mosaic Cooler

1 cup chilled bottled piña colada mix
1 cup ice
1/4 cup light rum
1 Tbsp. lime juice
Coarsely chopped and seeded fruits (like kiwi, strawberry, or pineapple)

Blend everything except the chopped fruit (you can add a couple for flavor though). Add the drink to your pitcher and add the chopped fruit, along with extra ice, if needed.

Fruit Smoothies

From: Sue DiSanto

3 ripe bananas, peeled and quartered
1 cup sliced strawberries
1 cup non-fat milk
2 cups crushed ice

In a blender cup, add the bananas and strawberries. Add the milk and energy powder. Place the blender cup on the blender and on medium speed. Puree until smooth. Add the crushed ice and continue to blend until smooth. If one prefers the smoothie to be thicker add a little more ice. Serve immediately. Yields 4 servings.

Melon Smoothies

From: Sue DiSanto

1 1/2 cups seeded and chopped watermelon
1 1/2 cups seeded and chopped honeydew melon
Juice of 2 limes
1 cup vanilla low-fat yogurt
1 cup ice cubes

Place all ingredients in a blender and blend until smooth. Pour into glasses. Yields 4 servings.

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Orange Julius

Source: Top Secret Recipes

Beth used to love these things.

1 cup orange juice
1 cup water
1/4 cup egg substitute (or egg white from 1 large egg)
3/4 teaspoon vanilla extract
1/4 cup sugar
1 heaping cup ice

Combine all of the ingredients in a blender set on high speed for 15-30 seconds. Makes 2 drinks.

Eggnog (Non-alcoholic)

Source: Better Homes and Gardens

6 beaten egg yolks
2 cups milk
1/3 cup sugar
1 to 3 tablespoons light rum
1 to 3 tablespoons bourbon
1 teaspoon vanilla
1 cup whipping cream
2 tablespoons sugar
Ground nutmeg

In a large heavy saucepan mix the egg yolks, milk, and the 1/3 cup sugar. Cook and stir over medium heat until mixture just coats a metal spoon. Remove from heat. Place the pan in a sink or bowl of ice water and stir for 2 minutes. Stir in rum, bourbon, and vanilla. Cover and chill for at least 4 or up to 24 hours.

Just before serving, in a mixing bowl beat the cream and the 2 tablespoons sugar until soft peaks form. Transfer chilled egg mixture to a punch bowl. Fold in the whipped cream mixture. Serve at once. Sprinkle each serving with nutmeg. Makes about 10 (4-ounce) servings. Make-Ahead Tip: Up to 1 day ahead, prepare the cooked custard mixture. Cover and chill. Just before serving, complete as directed.

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Wassail - The Holiday Drink

Source: Minute Maid

1 gal. apple cider
2 cups brown sugar
4 cups orange juice
1 tsp. cloves
1 tsp. allspice
1 Tbsp. allspice
1 Tbsp. ground nutmeg
1 cup dark raisins
24 cinnamon sticks

In a large pot, combine cider, sugar, and orange juice. Tie cloves and allspice in cheesecloth; add to the cider, along with the nutmeg. Simmer, covered, for 20 minutes. Add raisins and cinnamon sticks. Simmer for 10 more minutes. Remove and discard bag. Serve hot.

Mulled Cider

2 quarts fresh apple cider
1/4 cup (packed) light brown sugar
2 cinnamon sticks (about 2 inches each)
1/2 teaspoon whole cloves
1/2 teaspoon ground cardamom
1/2 teaspoon grated nutmeg
Zest of 1 orange, peeled in continuous spiral if possible
1 ounce per serving of rum, brandy, or Calvados (optional)

Combine the cider, light brown sugar, cinnamon sticks, cloves, cardamom, nutmeg, and orange zest in a large pan. Bring to a boil, then simmer uncovered 30 minutes. Strain the spices from the mixture and discard. Return the cider to pan and keep warm. The cider is ready to be served as is. If spiking it, pour 1 ounce of the preferred liquor into each serving mug and fill with the hot cider.

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Houlihan's Houli Fruit Fizz

Source: Top Secret Recipes

- 1 12-ounce can cold Sprite
- 1/2 cup cold pineapple juice
- 1/4 cup cold orange juice
- 1 cup cold cranberry juice

Combine all of the ingredients in a pitcher and pour into two glasses over ice. Be sure all of the ingredients are cold when combined.

Starbucks Frappuccino (Frozen)

Source: Top Secret Recipes

Coffee

- 1 1/2 cups cold coffee
- 1/2 cup whole milk
- 1/2 cup granulated sugar
- 1 tsp. coffee/cappuccino flavoring (or 1 teaspoon chocolate syrup)
- 1/4 teaspoon salt
- 1/8 teaspoon vanilla extract
- 3 cups crushed ice or ice cubes

Combine the coffee, milk, sugar, chocolate syrup and salt in a blender and mix on medium speed for 15 seconds to dissolve sugar. Add the vanilla extract and ice then blend on high speed until smooth and creamy. Stir with a spoon if necessary to help blend. Pour drink into two 16-ounce glasses. Makes 2 large drinks.

Ken's Bloody Mary Mix

From: Ken DiSanto

- 6 dashes Tobacco sauce
- 1 1/2 tsp. Horseradish
- 1 tsp. Worcestershire Sauce
- 1/4 tsp. celery salt
- 2 dashes salt
- 4 dashes pepper
- 1 qt. tomato juice

Mix everything together. Chill the mixture for at least 2 hours or overnight.

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Spicy Apple Cider

1 quart apple cider
1/2 cup sugar
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon

In a medium saucepan, combine all the ingredients and bring to a boil over high heat. Reduce the heat to medium-low and simmer for 15 minutes. Serve hot in mugs, or combine in a big batch and put in a witch's cauldron.

Sherbet Punch

1/2 gallon of rainbow (mixed flavors) sherbet
2 2-liter bottles of 7-Up or Ginger Ale
1 can frozen orange juice

Slowly pour the soda with the frozen orange juice (You may want to add a little water... taste it). Float the sherbet in the punch and let it melt.

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Alcoholic Beverages

Erin's Pineapple Pizzazz Punch

From: Erin Culver

- 1 2-liter bottle Lemon-lime soda
- 1 2-liter bottle Tahitian Treat soda
- 1 large can of Pineapple juice
- 2 liter of Orange juice
- 1 2-liter cranberry juice
- 1 small can of Pineapple rings
- 1-liter Peach Schnapps (or more if you like it strong)
- 1-liter Vodka (or more if you like it strong)

Depending on how much punch you want, you may want to shrink the recipe. The ingredients should yield two rather large batches. In a big punchbowl, combine about half of everything. Float the pineapple rings in it.

This was a party favorite in Geneseo that I concocted. But be careful, the liqueur is not very potent, no matter how much you put in. If you are not a big drinker, make sure you know how much goes in, because people will add more liqueur to it and people will hit the floor after a glass or two. Believe me... I've seen it happen!

Homemade Irish Cream Liqueur

From: Karen DiSanto

- 1 3/4 cup Irish Whiskey (again, this is too strong for me so I use about 1/2 - 3/4 cup)
- 1 (14-oz.) can sweetened condensed milk
- 4 eggs
- 2 Tbsp. Hershey's chocolate syrup
- 2 tsp. instant coffee powder
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract

Combine ingredients in blender and blend until smooth. Store tightly covered in refrigerator up to 1 month. Stir before serving. Makes 5 cups.

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Old Virginia Eggnog

Source: Saint John's Cookbook From: Karen DiSanto

1 1/2 dozen eggs
2 cups sugar
1/2 cup sugar
2 oz. rum for flavor
2 quarts fresh milk
2 quarts XX cream
Nutmeg

*(I use 4 quarts 1/2 and 1/2- you can spike it with whiskey or brandy but I like it non-alcoholic!
You can also cut this in half and it works great.)*

Separate the whites of the eggs from the yolks and beat the yolks until light and the whites until stiff. To the yolks add 2 cups sugar gradually and beat until smooth. When you think the yolks have been beaten enough beat them some more. Add 1/2 cup sugar to the whites after they have been beaten stiff. (Don't get ANY egg yolk in the whites or they won't get stiff)

After the yolks and sugar are thoroughly mixed, add gradually the fresh milk, XX cream, continually stirring. Then add liquor very gradually so you do not "cook" the eggs. Fold in 1/2 the whites and float the balance on top and grate sufficient nutmeg on mixture. Make 24-48 hours before serving and keep as cold as possible.

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Bloody Mary's

Makes A huge pitcher:

48 ounces V-8 juice
1/3 cup freshly squeezed lime juice
1/3 cup prepared horseradish
3 tablespoons white wine Worcestershire sauce
2 teaspoons celery salt
1 teaspoon hot sauce
Bucket of ice
Bottle of vodka
Celery "swizzle sticks"
Bottle of hot sauce

Mix together the V-8, lime juice, horseradish, Worcestershire, celery salt, and hot sauce. Chill the mixture for at least 2 hours or overnight. Place the mixture in a pitcher and serve alongside chilled glasses. Encourage guests to pour the mixture into ice filled glasses and add 1 jigger of vodka. Stir with a celery swizzle stick and add hot sauce to taste.

Champagne Punch

1 Bottle Champagne
1/2 Bottle Southern Comfort
1/2 Liter 7-up
6 oz. can frozen lemonade
6 oz. can frozen orange juice

Mix everything ahead of time, except 7-up and champagne; otherwise, you'll lose your carbonation.

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King's Punch

Source: Terry King From: Kim Culver

1 bottle Southern Comfort (1/2 qt.)
1 bottle reconst. Lemon juice (6 oz.)
6 oz. lemon aid
6 oz. orange juice
3 qts. 7-Up

Pina Colada

3 cup(s) Ice
7 oz. Rum
8 oz. Pineapple Juice
4 oz. Cream of Coconut (or use milk)

Add 3 cups of ice or fill blender half way. Add rum, then the juice and cream of coconut. Mix and serve in a frosty glass. Cream of coconut and rum mix very well, and should be used together to get the best taste.

Margarita

1/2 oz. Tequila
1/2 oz. Triple Sec
1 oz. Lemon or Lime Juice
2 cube(s) Crushed Ice

Rub rim of margarita glass with lime and dip in salt. Shake ingredients with ice and strain into the salt rimmed glass. Or throw everything in a blender with ice for a frozen one!

Strawberry Daiquiri

12 cube(s) Ice
6 shot(s) Rum
10 Strawberries
5 oz. Water

Throw all into a blender. Mix and enjoy.

Herbs, Spices, & Seasonings

Lawry's Seasoned Salt

Source: Top Secret Recipes

2 tablespoons salt
2 teaspoons sugar
1/2 teaspoon paprika
1/4 teaspoon turmeric
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon cornstarch

Combine all ingredients in a small bowl and mix well. Pour blend into an empty spice bottle to store. Shake on meat, poultry, fish, and eggs. Accent vegetables, salads and popcorn. Use while cooking, or at the table. Makes 1/4 cup.

Seasoned Salt

1/2 cup salt
1 teaspoon onion powder
1 teaspoon oregano powder
1 teaspoon sweet marjoram powder
1/2 teaspoon garlic powder
1/2 teaspoon black pepper

Mix all together until well mixed. Store in a shaker. Yield 2/3 cup.

Rustic Rub

8 tablespoons paprika
3 tablespoons cayenne
5 tablespoons freshly ground black pepper
6 tablespoons garlic powder
3 tablespoons onion powder
6 tablespoons salt
2 1/2 tablespoons dried oregano
2 1/2 tablespoons dried thyme

Combine all ingredients and store in an airtight container.

Culver & DiSanto Family Cookbook

Lawry's Taco Spices & Seasonings

Source: Top Secret Recipes

1 tablespoon flour
1 teaspoon chili powder
1 teaspoon paprika
3/4 teaspoon salt
3/4 teaspoon minced onion
1/2 teaspoon cumin
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
1/4 teaspoon sugar
1/8 teaspoon ground oregano

Combine all of the ingredients in a small bowl. In large skillet, brown 1 pound ground beef until crumbly and drain fat. Add spices & seasonings and 2/3 cup water; mix thoroughly. Bring to a boil: reduce heat to low and cook, uncovered, 7 to 10 minutes, stirring occasionally. Spoon meat filling into warmed taco shells or tortillas. Top with shredded lettuce, grated cheddar cheese and chopped tomato. Use fresh salsa and guacamole if desired." Makes meat filling for 12 tacos (about 3 tablespoons each).

Add this to 1 pound of browned ground beef, along with some water and let it simmer. Before you know it you'll be up to your nostrils in good old-fashioned, taco-making fun.

Taco Bell Chicken Fajita Seasoning Mix

Source: Top Secret Recipes

Mix:

1 tablespoon corn starch
2 teaspoons chili powder
1 teaspoon salt
1 teaspoon paprika
1 teaspoon sugar
3/4 teaspoon crushed chicken bullion cube (or beef for steak fajitas)
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1/4 teaspoon cumin

Combine all of the mix ingredients in a small bowl. Use to flavor chicken or beef fajita meat.

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Taco Bell Taco Seasoning Mix

Source: Top Secret Recipes

2 tablespoons flour
2 teaspoons chili powder
1 1/2 teaspoons dried minced onion
1 1/4 teaspoons salt
1 teaspoon paprika
3/4 teaspoon crushed beef bullion cube
1/4 teaspoon sugar
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
Dash onion powder

Combine all of the ingredients in a small bowl. Prepare taco meat using 1 pound of ground beef and following these directions:

BROWN ground beef; drain. Add seasoning mix and 3/4 cup of water. Bring to a boil; reduce heat. Simmer uncovered, 10 minutes, stirring occasionally. HEAT taco shells or tortillas as directed on package. SERVE bowls of seasoned ground beef, lettuce, tomato and cheese.

Italian-Herb Seasoning

1 tsp. Oregano
1 tsp. Marjoram
1 tsp. Thyme
1 tsp. Basil
1 tsp. Rosemary
1 tsp. Sage

Tamarind Paste

1 tsp. Dates
1 tsp. Prunes
1 tsp. Dried apricots
1 tsp. Lemon juice

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Chili Powder

3 Tbsp. paprika
1 Tbsp. ground cumin
2 Tbsp. oregano
1 tsp. red or cayenne pepper
1/2 tsp. garlic powder

Allspice (1 tsp.)

1 tsp. cinnamon
1/8 tsp. ground cloves

Apple Pie Spice

4 parts cinnamon
1 part nutmeg
1 part ginger

Pumpkin Pie Spice

4 parts cinnamon
2 parts ginger
1 part nutmeg
1 part allspice
Dash of cloves

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Emeril's Creole Seasoning (Bayou Blast)

From: Jef and Leona Lauster

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper | 1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried oregano
1 tablespoon dried thyme

Combine all ingredients thoroughly. Yield 2/3 cup.

Emeril's Southwest Seasoning (Southwest Spice)

From: Jef and Leona Lauster

2 tablespoons chili powder
2 teaspoons ground cumin
2 tablespoons paprika
1 tablespoon dried oregano
1 tablespoon ground coriander
1 teaspoon cayenne pepper
1 tablespoon garlic powder
1 teaspoon crushed red pepper
1 tablespoon salt
1 teaspoon black pepper

Combine all ingredients thoroughly. Yield 1/2 cup.

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Curry Powder

2 tablespoons ground coriander
1 tablespoon + 2 teaspoons turmeric
1 1/2 teaspoons black pepper
1 teaspoon mustard powder
1 teaspoon ginger
1 teaspoon cumin
3/4 teaspoon allspice
1/2 teaspoon cloves

Mix all together until well mixed. Store in an airtight container. Makes approx. 1/3 cup.

Pickling Spice

2 tablespoons mustard seed
1 tablespoon whole allspice
2 teaspoons coriander seeds
2 whole cloves
1 teaspoon ground ginger
1 teaspoon dried red pepper flakes
1 bay leaf, crumbled
1 cinnamon stick (2 inches)

Combine all ingredients and store in an airtight jar or container. Use in favorite pickle recipes.
Yield: 1/3 Cup.

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Cajun Blackening Spices

5 teaspoons paprika
1-teaspoon ground dried oregano
1-teaspoon ground dried thyme
1 teaspoon cayenne pepper
1/2 teaspoon finely ground black pepper
1/2 teaspoon finely ground white pepper
1/2 teaspoon garlic powder

Mix together and store in an airtight container.

Chili Paste

1 Lemon (and zest)
1 Lime (and zest)
1 orange (and zest)
1/2 green chili, or more to taste (chopped with or without seeds)
5 garlic cloves (finely crushed)
3 tablespoons mild chili powder
1 tablespoon olive oil
1 tablespoon paprika
1 teaspoon ground cumin
1 teaspoon salt
1/2 teaspoon dried oregano
1/4 teaspoon ground cinnamon

Mix 1/2 teaspoon of each fruit zest and all the juices with other ingredients. Add more spices if desired. Let stand at least 30 minutes before using (should thicken).

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Herb and Spice Storage Tips:

Store spices in a cool, dark place. Humidity, light and heat will cause herbs and spices to lose their flavor more quickly. Although the most convenient place for your spice rack may be above your stove, moving your spices to a different location may keep them fresh longer.

As a general rule, herbs and ground spices will retain their best flavors for a year. Whole spices may last for 3 to 5 years. Proper storage should result in longer freshness times.

When possible, grind whole spices in a grinder or mortar & pestle just prior to using. Toasting whole spices in a dry skillet over medium heat before grinding will bring out even more flavor. Be careful not to burn.

Because the refrigerator is a rather humid environment, storing herbs and spices there is not recommended. To keep larger quantities of spices fresh, store them in the freezer in tightly sealed containers.

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Usage Tips:

Use a light hand when seasoning with spices and herbs. Your goal is to compliment your dish without crowding out the flavor of the food. Remember that it's usually impossible to "un-spice" a dish!

For long-cooking dishes, add herbs and spices an hour or less before serving. Cooking spices for too long may result in overly strong flavors.

Finely crush dried herbs before adding to your dish after measuring.

Do not use dried herbs in the same quantity as fresh. In most cases, use 1/3 the amount in dried as is called for fresh.

Keep it simple. Unless the recipe specifically calls for it, don't use more than 3 herbs and spices in any one dish. The exception to this rule is Indian cooking, which often calls for 10 or more different spices in one curry dish!

Black pepper, garlic powder, salt and cayenne pepper are excellent "after cooking" seasonings. Allow guests to season dishes with these spices at the table.

Cinnamon, nutmeg, cloves and allspice have a special affinity for sweet dishes.

If you're feeling adventuresome, try replacing herbs and spices called for in recipes with something different! Marjoram instead of oregano, savory instead of thyme, cilantro instead of parsley, anise seeds instead of fennel, etc.

Seasoning by Type of Food:

Chicken: paprika, sage, marjoram, thyme, bay leaf, and tarragon

Lamb: mint, garlic, curry, oregano, rosemary, juniper berries, basil, parsley

Fish: mustard, curry, lemon/lime juice, paprika, and bay leaf, hot pepper sauce

Veal: bay leaf marjoram, parsley, tarragon, ginger, curry, thyme

Beef: curry, thyme, garlic, chili powder, poultry seasoning, onion

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Herbs:

BASIL - In whole leaf or ground form. Common in tomato sauces, juices, and tomato dishes. Also good in soups, and fish cocktails with crab and shrimp. Excellent with veal, lamb, duck, and game; and in vegetables like eggplant, zucchini, and onions, and in green salads and sauces.

BAY LEAF - In ground or whole form. Good in stews and pot roasts fish salads, gravies and sauces. As it has a distinct flavor, use sparingly.

CHERVIL - Ideal as a garnish and in salads, soups, omelets, all meats, poultry and game, sauces, and vegetables such as new potatoes and asparagus.

DILL - Good with all fish, also with lamb, veal and chicken. Also distinctive with many vegetables and salads, and especially in sour cream sauces. Comes in whole seed, ground seed, and in whole weed forms.

MARJORAM - This is a popular herb of which the uses are endless. Good in salads, vegetable dishes, omelets, meat dishes, poultry stuffing and sauces. Comes in ground or whole forms.

MINT - Used in fruit c and carrots, new potatoes, and with lamb. Fresh picked leaves may be crushed or used whole as a garnish also in dried flakes.

OREGANO - Has a pungent taste. Used in soups, stews, meatballs, sausage and pork, stuffings, sauces, and many vegetables.

PARSLEY - Used as a garnish, and also for seasoning and color in stuffings, soups, stews, and sauces. Good with fish, meat, poultry, vegetable, and egg dishes.

ROSEMARY - Used in fruit compotes, chicken and pea soups, in stuffings and stews. Also with meat, lamb, poultry, and game, as well as vegetables such as spinach and Lima beans.

SAFFRON - Aromatic dried pungent stigmas of this plant (a species of crocus) are used to flavor and color, especially curry dishes with rice.

SAGE - Has a strong flavor, so use sparingly. Can be used in stuffings, chowders, stews, or gravies.

SAVORY - Used in beans, fish, and pea soups, hearty stews and salads, and some sauces.

TARRAGON - Widely used in salads and sauces, soups, egg dishes, vegetable, and fish, veal, chicken, and turkey.

THYME - Many dishes benefit from this one: stuffings, stews, sauces, fish, meat, cheese and vegetables such as carrots, onions, potatoes and peas.

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Spices:

ALLSPICE: These small dark, reddish-brown berries are so called because their aroma and flavor resemble a combination of cinnamon, cloves and nutmeg. Use berries whole in marinades; for boiling and pot roasting meats and poultry; in fish dishes, pickles and chutneys. Also available ground and excellent for flavoring soups, sauces and desserts.

ANISE: Commonly called aniseed, these small, brown oval seeds have the sweet, pungent flavor of licorice. Use seeds in stews and vegetable dishes, or sprinkle over loaves and rolls before baking. Try ground anise for flavoring fish dishes and pastries for fruit pies.

CARAWAY: Small brown, crescent-shaped seeds with strong liquorice flavor and especially delicious as a flavoring in braised cabbage and sauerkraut recipes, breads (particularly rye), cakes and cheeses.

CARDAMOM: Small, triangular-shaped pods containing numerous small black seeds which have a warm, highly aromatic flavor. You can buy green or black cardamoms although the smaller green type is more widely available.

CAYENNE: Orange-red in color, this ground pepper is extremely hot and pungent. Not to be confused with paprika which, although related, is mild flavored.

CHILI POWDER: Made from dried red chilies. This red powder varies in flavor and hotness, from mild to hot. A less fiery type is found in chili seasoning.

CINNAMON & CASSIA: Shavings of bark from the cinnamon tree are processed and curled to form cinnamon sticks. Also available in ground form. Spicy, fragrant and sweet, it is used widely in savory and sweet dishes. Cassia (from the dried bark of the cassia tree) is similar to cinnamon, but less delicate in flavor with a slight pungent 'bite'.

CLOVES: These dried, unopened flower buds give a warm aroma and pungency to foods, but should be used with care as the flavor can become overpowering. Available in ground form. Cloves are added to soups, sauces, mulled drinks, stewed fruits and apple pies.

CORIANDER: Available in ground and seed form. These tiny, pale brown seeds have a mild, spicy flavor with a slight orange peel fragrance. An essential spice in curry dishes, but also extremely good in many cake and cookie recipes.

CUMIN: Sold in-ground or seed. Cumin has a warm, pungent aromatic flavor and is used extensively in flavor curries and many Middle Eastern and Mexican dishes. Popular in Germany for flavoring sauerkraut and pork dishes. Use ground or whole in meat dishes and stuffed vegetables.

SAFFRON: This spice comes from the stigmas of a species of crocus. It has a distinctive flavor and gives a rich yellow coloring to dishes; however, it is also the most expensive spice to buy. Available in small packets or jars (either powdered or in strands - the strands being far superior in flavor). This spice is a must for an authentic paella or Cornish Saffron Cake. Also an extremely good flavoring for soups, fish and chicken dishes.

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Fun Recipes For Kids

Bubble Mix

1/4 cup Liquid Dishwashing Soap*
1/2 cup Water
1 tsp. Sugar -or- 3 tsp. Glycerin**

* Be sure to use liquid dishwashing soap, like Dawn, and not Automatic Dishwashing Machine Soap.

** Glycerin works better than sugar to help stabilize the blown bubbles and gives a shiny appearance. Glycerin can be found in most pharmacies.

DISSOLVE the sugar into the water then add the dishwashing soap. STORE the bubble solution in a sealable container such as a soda bottle or mayonnaise jar. DISPENSE the solution into a flat container, like a plastic plate or pie tin, for easy use. BLOW bubbles using just about anything you can think of to make bubbles -- plastic straws, thumb-and-forefingers, cut out paper cups, old cloths hangers... be creative!

NOTE: This solution is safe for plants. Liquid soap shouldn't contain phosphates and is okay for grass and other vegetation.

Face Paints

1Tsp. Cornstarch
1/2 Tsp. Water
1/2 Tsp. Cold Cream
Food Coloring

Mix together ingredients together in an old muffin pan & paint.

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Finger Paints

1 cup All-Purpose Flour
4 cup Water (as 1 cup then 3 cups)
Food Coloring

COMBINE flour and 1 cup water into a large saucepan. Stir in water until smooth. Add the remaining 3 cups water and place over medium heat. Bring the mixture to a sustained boil (cannot be stirred down) for 1 minute then remove from heat. Let cool. Pour into 3 or 4 separate cups (paper cups, plastic bowls, etc.) and add food coloring. STORE the paint in an air-tight plastic bowl, cup, or large baggie.

Gak

2 Tbs. Glue
2 Tbs. Water
1 Tsp. Borax
1Tsp. Water
Food Coloring

In plastic bowl put 2 tablespoons of glue and two tablespoons of water. Add 2 or 3 drops of food coloring. Mix well. In a separate bowl, put 1 tsp. of Borax and 1 tablespoon of water---stir into the glue mixture until the water is all absorbed.

Model Clay

1 cup Cornstarch
1 1/2 cup Water
16 oz Baking Soda

COMBINE cornstarch and baking soda in a large saucepan. Stir in water and cook over low heat until the garnish begins to thicken and form a ball. Remove from heat. DUST the countertop lightly with cornstarch and turn the clay out of the saucepan. When cool enough to handle knead the clay until smooth. STORE the clay in an air-tight plastic bowl or large baggie. Clay is ready for use when completely cool. Can be stored refrigerated for up to 2 weeks.

MAKE figures by modeling to shapes or rolling about 1/4 to 1/2 inch thick and use cookie cutters. Allow to air dry over several days or bake at 300°F for 25-35 minutes. DECORATE the dried figures with paints and markers.

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Ooze

Newspaper
Measuring cups
1 Cup of dry cornstarch
Large bowl or pan
Food coloring (optional)
1/2 Cup of water

Put newspaper down on the table top. Put the cornstarch into the bowl. Add a drop or two of food coloring. Add water slowly, mixing the cornstarch and water with your fingers until all the powder is wet. Keep adding water until the Ooze feels like a liquid when being mixed slowly. Then try tapping on the surface with finger or a spoon. When Ooze is just right, it won't splash--it will feel solid. If Ooze is too powdery, add a little more water. If it's too wet, add more cornstarch.

Paper-Mache

Old Newspapers
Water
Flour
Salt

Soak old newspapers in water in a non-rusting container. Reduce paper to pulp by tearing it into bits and by stirring mixture with stick or wooden spoon. Make heavy thick paste with flour, water, and small quantity of salt. Mix paste with paper pulp. Stir until paper-mache feels like modeling clay. Use this mixture to model forms, mold over objects for masks, bowls, or to form "elevations" on flat surfaces (such as topography maps) by adding a succession of layers. Paint when dry.

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Play Dough

1 cup All-Purpose Flour
1 1/2 cup Water
1 cup Salt
2 Tbsp. Cornstarch
2 tsp. Vegetable Oil
5 drop Food Coloring

COMBINE flour, cornstarch, and salt in large bowl. In a large measuring cup mix together the vegetable oil and water. Add small amount of the liquid mixture to the dry ingredients until fully mixed. Knead with hands until smooth. Add food coloring - or - divide dough into several portions and color individually. KEEP dough in plastic wrap, a baggie, or air tight container. BRING stiff dough back to life by adding a few drops of cooking oil and water.

Rock Candy

5 cup Sugar
2 cup Water
Food Coloring
Aluminum Tins (disposable)
String or Thread
Candy Thermometer (must go to at least 325°F)
Wooden spoon

Buy some disposable aluminum tins - square or loaf seem to work the best. Use a pencil to punch small holes into the rim of the tin and drape as many strings across the pan as possible without any two strings touching. Tie knots in the string outside the rim holes to secure the hanging string. The mixture you're going to be pouring is hot enough that any tape used to secure the strings might come off. In a medium saucepan bring the water to a gentle boil. Add the sugar and stir with a wooden spoon. Continue to boil until all the sugar has completely dissolved. Food coloring (1-2 drops) may be added. Continue to boil until the temperature reaches above 260-degrees then remove from the heat. Let the solution cool for about 5 minutes then pour into the prepared tins. Cover loosely with aluminum foil or waxed paper (just to keep dust off; do not use clear plastic wrap). Punch holes in the cover to allow evaporated water to escape. Place in a warm, ventilated space - like a window sill. Takes about a week or less for all crystals to form.

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Sidewalk Chalk

1 Cup Plaster of Paris -- (do not pack)
Almost 1/2 cup cool water
Liquid tempera paint in various colors
Margarine tubs or other disposable mixing molds

Pour plaster into a container. Using a disposable stick, stir in most of the water. Add 2 or 3 tablespoons of liquid tempera, mixing well, especially at the bottom. Add a little more water so the mixture thickens, stir well, and pour into the molds. Remove the molds after the chalk is completely dry. NOTE: This chalk is too hard to use for chalk boards.

Silly Putty Glob

1/2 cup White School Paste (4 oz.)
1 cup Water (as 1/2 cup and 1/2 cup)
1 tsp. Borax
Food Coloring

Add 1/2 cup of the water to the school paste, add food coloring. In a separate cup add 1/2 cup of water to the Borax until dissolved. Add the two mixtures together. The final product should be very a very thick glob surrounded by excess liquid. Mix until the glob is more solid. POUR off the excess water. KNEAD the Glob until thick. STORE the Glob in an air-tight plastic bowl, cup, or large baggie. NOTE: NOT EAT this mix.

Simple Paste

Source: King Arthur Flour

1/2 c King Arthur unbleached, all-purpose flour
6 tbsp. Water

Add the water to the flour and mix.

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Tub Crayons

1 cup grated Ivory soap
1/4 cup warm water
Food coloring
Plastic cookie cutters

Mix water, soap and food coloring together in medium bowl. Stir in the mixture until it begins to stiffen. Remove from bowl and knead until it is the consistency of thick dough. Spoon crayon mixture into plastic cookie cutters. Place in freezer for ten minutes. Take out of the cutters/trays and let dry overnight or until hard.

Decorative Gingerbread People

Source: DiSanto Family Cookbook

NOTE: This is for decoration and not to be eaten.

1 cup margarine, softened
1/2 cup granulated sugar
3/4 cup dark corn syrup
8 1/2 cups flour
1 tsp. salt
3/4 cup packed brown sugar
1/3 cup molasses
3 eggs
1 tbsp. baking soda
1 tsp. each: allspice, cinnamon, cloves, and ginger

Cream margarine and sugars. Add molasses, corn syrup, and eggs; beat until smooth. Sift together flour, baking soda, salt, and spices. Stir into creamed mixture (dough will be stiff). Divide into 2 balls, wrap in plastic wrap, and chill 2 hours. Roll out and cut with cookie cutters. Roll into 3/8-inch thickness for bigger cutters and 1/8-inch for smaller cutters. Bake in a 350-degree oven on a greased cookie sheet for 30-35 minutes for large cookies, and 8-10 minutes for smaller ones. If you are going to hang them, you need to punch a hole in the dough before you bake them with a straw. After they are cooled, you melt parafin in a double broiler, and using tongs, dip each cookie in it, letting excess drip off. Lay on wax paper to dry. Then you hot glue raisins for eyes and put ribbon in the hole for a tie.

These are really cute for decorating packages, ornaments, to put into baskets, or anything else your imagination can come up with.

Beauty Recipes

Apple Zinger Facial Mask

For oily skin that is acne prone

1 medium size apple (grated)
5 tablespoons of honey

Mix the grated apple and mix with honey to make a mask. Smooth over skin then let sit for 10 minutes, rinse off with cool water.

Apricot Mask

1 cup dried apricots
2 Tbsp. skim milk

Soak 1 cup dried apricots in water until softened. Puree in blender or food processor with 2 tablespoons skim milk powder. Apply to face and let set about 15 minutes. Gently wipe off with a damp washcloth.

Avocado Facial

Avocado is a naturally rich moisturizer. Mash the meat of the avocado into a creamy texture. Massage into the face and neck. Leave on for 15 minutes and gently rinse off.

Avocado Masque for Dry Skin

Egg yolk
1/2 an avocado, mashed

Beat the yolk of an egg until it is light and frothy, and then add the mashed pulp of a half avocado, blending it well (you may use a blender at this point). Cleanse your face thoroughly before using this masque (or any masque). Spread the avocado mixture over the face and neck evenly; relax on a slant board or bed for about 20 minutes. Remove with clear tepid water and a face cloth, followed by a rinse of cold water or a mild skin lotion. The result should be a marked improvement in skin texture, and all-around revitalizing.

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Avocado Masque for Oily Skin

Egg white
1 tsp. lemon juice
1/2 an avocado, mashed

Put the white of an egg, a teaspoon of lemon juice, and the mashed pulp of a half avocado into a blender. In seconds, you should have a lovely green mixture. Wash your face and neck thoroughly, then apply masque evenly on those areas. Relax for 20 minutes; remove with tepid water and a face cloth. Follow with cold astringent or skin tonic.

Banana Mask

1/2 banana
1 Tbsp. honey
2 Tbsp. sour cream

Mash 1/2 banana and add 1tablespoon honey and 2 tablespoons sour cream. Apply to face and let set for about 10 minutes. Gently wipe off with a damp washcloth.

Banana Supreme Facial (for dry skin)

2 medium bananas
*Honey optional

Mash bananas with a fork...don't over mash or it will be too runny. Add honey if desired. Smooth over skin, let sit for 10 minutes, rinse off with cool water.

Carrot Top Facial Mask

2-3 large carrots
4 1/2 tablespoons honey

Cook carrots, then mash. Mix with honey. Apply gently to the skin, wait 10 minutes. Rinse off with cool water.

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Egg, Avocado & Mud Facial Mask

(best for oilier skin types)

1 Tbsp. dry clay
1 egg yolk
1/4 mashed avocado
Witch hazel

Clay is available in powder form at any health food store. Mix 1 tablespoon dry clay with 1 egg yolk, 1/4 of a mashed avocado and enough witch hazel to create a smooth mixture. Mud dries excess sebum while the egg yolk and avocado replenish lost moisture. Witch hazel tones.

Egg & Honey Mask

(refines and tightens pores)

1 tbsp honey
1 egg yolk
1/2 tsp. almond oil
1 tbsp. yogurt

Mix together 1-tablespoon honey, 1 egg yolk, and 1/2 teaspoon almond oil and 1 tablespoon yogurt. Honey stimulates and smoothes, egg and almond oil penetrate and moisturize, and yogurt refines and tightens pores.

Honey Mask

The best facial mask is honey. Place a cloth in warm water and apply to your face to open the pores. Smear on honey, and leave on for 15 to 30 minutes. Rinse off with warm water, then use cold water to close the pores. Use once a week.

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Lemon Facial Mask

(helps to removes blotches, because the lemon works as a bleaching agent)

1/2 lemon
1 egg white, beaten

Squeeze half a lemon and mix the juice with one beaten egg white. Leave on your face overnight or, for a quick pick-me-up, just 15 minutes. Splash warm water on your face to rinse.

Oatmeal Mask

Make a paste from a little oatmeal and water. Apply to face and allow to dry. Gently wipe off with a damp washcloth.

Peachy Facial

(for normal skin)

1 medium peach
1 tablespoons honey
Oatmeal

Cook peach until its soft, mash with a fork, add honey and oatmeal until it's a thick consistency. Apply to skin. Let sit for 10 minutes, rinse well with cool water.

Strawberry/Cucumber Mask

1/2 Cucumber
1 tbsp. yogurt
A Few Strawberries
1 tsp. honey

In a food processor or blender, combine 1/2 cucumber, 1tablespoon yogurt, a few strawberries, and 1-teaspoon honey. Apply to face and allow to dry. Gently wipe off with a damp washcloth.

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Sweet Strawberry Face

For oily skin

8-9 whole strawberries
3 tablespoons honey

Using a fork mash strawberries into a pulp, add honey. Mix. Don't over blend or it will be runny. Apply directly to the skin, let sit for a few minutes then rinse off.

Facial Exfoliator

2 heaped tsp fine oatmeal
1 tsp. baking soda

Combine ingredients, and add enough water to make a paste. Apply to skin and rub gently. Rinse and gently pat dry.

Banana Wrinkle Fighter

Banana is wonderful as an anti-wrinkle treatment. Mash 1/4 banana until very creamy. Spread all over face and leave for 15-20 minutes before rinsing off with warm water followed by a dash of cold. Gently pat dry.

Blackhead Loosener

Baking Soda
Water

To loosen blackheads, combine equal parts baking soda and water in your hand and rub gently on your skin for 2 to 3 minutes. Rinse with warm water.

Dark Circles or Bags Under Eyes

Place slightly warm tea bags over your eyes, leave on for 10-15 minutes.

Or wrap a grated raw potato in cheesecloth and apply to eyelids for 15-20 minutes. Wipe off residue and apply an eye cream.

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Eye Soother

Place cucumber slices on eyelids while relaxing in a hot bath for ten minutes.

Tired Eyes

Squeeze cotton pads out of ice water, place on eyelids and lie down, elevate feet.

Dry- or Rough- Hand Treatment

1/4 of an avocado
1 egg white
2 dessertspoons of oatmeal
1 tsp. lemon juice

Make your own by mixing in a small bowl a quarter of an avocado with one egg white, two dessert spoons of oatmeal and a teaspoon of lemon juice. Blend together and apply evenly to your hands, leave on for 20 minutes and rinse off with warm water. "An exfoliating scrub that will leave dry, rough skin noticeably softer and smoother."

Removing Redness From Blemishes

Take a potato slice and hold it on your skin for about 10 minutes and the redness will seem to disappear. Use this method for cuts or blemishes that are hard to cover up with foundation.

Egg & Olive Oil Hair Mask

2 whole eggs
4 tbsp. olive oil
Plastic wrap

Mix two whole eggs with four tablespoons of olive oil. Smooth through hair. Wrap head with plastic wrap, and leave in hair for 10 minutes. Rinse well.

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Fruit Smoothie Hair Mask

1/2 banana

1/4 avocado

1/4 cantaloupe

1 tsp. wheat germ oil

1 tbsp. yogurt

Vitamin E capsule (optional)

Blend 1/2 a banana, 1/4 avocado, 1/4 cantaloupe, 1-tablespoon wheat germ oil and 1-tablespoon yogurt. For extra conditioning, squeeze in the contents of a vitamin E capsule. Leave in hair for 15 minutes.

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Home Remedies

Relieve Bloating

1 cup boiled water
1 tablespoon ground cinnamon

Combine ingredients and drink while still warm. You can sweeten with a little honey.

Bruises

3 teaspoons of dried Marigold flowers (*Calendula officinalis*)
1 cup boiled water

Allow the flower heads to steep in the hot water for 5 minutes. Strain. Allow to cool. Wipe the bruised area with the decoction, and then cover with a bandage. Or gently wipe the bruised area with rubbing alcohol. (Works well with small bruises).

Minor Burns

Vitamin E or Aloe Vera

To help prevent scarring, break open a vitamin E capsule and gently wipe the burn with it. The gel from the Aloe Vera plant when placed on a burn will speed up the healing process and help reduce scarring.

Headaches

Take a lime, cut it in half and rub it on your forehead. The throbbing will go away.

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Household Tips

Stubborn stains can be removed from non-stick cookware by boiling, 2 tablespoons of baking soda, 1/2-cup vinegar, and 1 cup of water for ten minutes. Before using the pan again, season it with salad oil.

Burnt food can be removed from a glass-baking dish by spraying it with oven cleaner and letting it soak for 30 minutes. The burnt-on residue will be easier to wipe off.

Whenever you empty a jar of dill pickles, use the leftover juice to clean the copper bottoms of your pans. Just pour the juice in a large bowl; set the pan in the juice for about 15 minutes. Comes out looking like new.

To restore color and shine to an aluminum pan, boil some apple peels in it for a few minutes, then rinse and dry.

Instead of using expensive silver cleaners, put a dab of toothpaste on a clean rag and rub it on your precious possession. After you've rubbed it in, just clean it with another clean rag. Your silver will look like new.

To clean copper bottoms on pots and pans, simply open a can of tomato soup paste, rub it on and scrub then rinse. If you do this weekly, your pots and pans stay shiny clean. This is a very inexpensive way to clean copper and brass items!

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General Shelf Lives For Common Items:

Flour unopened: up to 12 months. Opened: 6-8 months.

Sugar unopened: 2 years. Sugars do not spoil but eventually may change flavor.

Brown sugar unopened: 4 months.

Confectioners' sugar unopened: 18 months.

Solid shortening unopened: 8 months. Opened: 3 months.

Cocoa unopened: indefinitely. opened: 1 year.

Whole spices: 2-4 years. Whether or not opened.

Ground spices: 2-3 years. Whether or not opened.

Paprika, red pepper and chili powder: 2 years.

Baking soda unopened: 18 months. Opened: 6 months.

Baking powder unopened: 6 months. Opened: 3 months.

Cornstarch: 18 months. Whether or not opened.

Dry pasta made without eggs unopened: 2 years. Opened: 1 year.

Dry egg noodles unopened: 2 years. Opened: 1-2 months.

Salad dressing unopened: 10-12 months. Opened: 3 months if refrigerated.

Honey: 1 year. Whether or not opened.

Ground, canned coffee unopened: 2 years. Opened: 2 weeks, if refrigerated.

Jams, jellies and preserves unopened: 1 year. Opened: 6 months if refrigerated.

Peanut butter unopened: 6-9 months. Opened: 2-3 months.

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Deep-Frying Tips:

The oil must reach a good temperature to brown the exterior of the food quickly while cooking it. That temperature is almost always between 350 and 375 degrees. To be sure the oil is right use a frying thermometer.

Use canola oil for frying. It is low in saturated fat, has a high burning point, and does not detract from the flavor of the food you are frying.

Avoid crowding food that is deep-fat-fried. The food must be surrounded by bubbling oil, and you must keep the temperature from falling too much. If you add too much food to a small amount of oil, the temperature will plummet, and the food will wind up greasy and soggy.

Never fill the pot more than halfway with oil; this will prevent bubbling over when the food is added.

Dry food well with paper towels before adding to the pot; it helps reduce splattering.

Tricks for using Skewers:

Soak wooden skewers in water for 30 minutes before using them so they won't burn during cooking.

If you prefer metal skewers, which have a long life, use square or twisted types, which will hold the food better than round ones.

To keep food from slipping off during cooking and turning, use two parallel skewers rather than a single skewer.

If you're using a wooden skewer, as you thread the food move the pieces close together, with no space showing. If the skewer is metal, you can leave small spaces between the pieces.

When using foods with different cooking times (such as shrimp and beef), don't combine them on the same skewer. Instead, make skewers of just shrimp or just beef, start cooking the beef first, and then combine them on a serving platter.

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Stain Removers:

GREASE (butter, oil, and mayonnaise)

Washables: Start with a combination solvent. Follow up with mineral spirits or an oil solvent if necessary.

Nonwashables: Use an oil solvent, then dab with cool water; dry flat.

PROTEIN (blood, egg, grass)

Washables: Soak bloodstains in cold salt water first. Use digestant. If necessary, flush with vinegar or hydrogen peroxide, using an eyedropper, to remove color.

Nonwashables: Use dishwashing detergent, dab with cool water, and blot out excess moisture; dry flat.

FRUIT & VEGETABLE (juice, jam)

Washables: Start with denatured alcohol. Using an eyedropper, flush with vinegar to remove remaining color, then dishwashing detergent to remove residue.

Nonwashables: Same as for washables, using water sparingly. Even if you can't see stain, point out area to dry cleaner, since any sugar that remains can caramelize when dry-cleaned.

LIPSTICK

Washables: Use a combination solvent to remove grease. Using an eyedropper, flush with vinegar or mild bleach to remove remaining color.

Nonwashables: Use an oil solvent to remove grease. Dab with vinegar to remove remaining color. Dab with cool water; dry flat.

RED WINE

Washables: Use denatured alcohol; then, with an eyedropper, flush with vinegar for remaining color. For sturdy fabric, coat area with salt, hold over a bowl or the sink, and pour very hot water through the fabric from above.

Nonwashables: Use denatured alcohol. Dab with vinegar to remove remaining color. Dab with cool water; dry flat.

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WHITE WINE

Washables: Flush with water, and wash as you normally would.

Nonwashables: Dab with cool water; dry flat. Point out to dry cleaner, even if spot is not visible, since any sugar that remains can caramelize when dry-cleaned.

TEA

Washables: Using an eyedropper, flush with lemon juice to remove color, then stronger bleach if necessary. For sugar, flush with water. For milk, follow up with a combination solvent.

Nonwashables: Dab with lemon juice to remove color. For sugar, dab with water. For milk, follow up with an oil solvent.

COFFEE

Washables: Using an eyedropper, flush with vinegar to remove color. For sugar, flush with water. For milk, follow up with a combination solvent.

Nonwashables: Dab with vinegar to remove color. For sugar, flush with water. For milk, follow up with an oil solvent.

WAX OR GUM

Washables: Use ice to freeze wax or gum, or place item in freezer; scrape or crack off as much as you can, then use an oil solvent or mineral spirits to remove residue.

Nonwashables: Same as for washables.

CHOCOLATE

Washables: Start with a combination solvent for grease, then follow up with a digestant for protein, if necessary.

Nonwashables: Start with an oil solvent for grease. Dab with vinegar for color if necessary. Dab with cool water; dry flat.

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SAUCES (tomato, ketchup, and barbecue)

Washables: Scoop off excess. Use a combination solvent for grease. Then, using an eyedropper, flush with vinegar for color.

Nonwashables: Scrape off excess, if necessary. Use an oil solvent for grease, then dab with vinegar for color. Dab with cool water; dry flat.

MUSTARD

Washables: Flush with ammonia solution, then wash with dishwashing detergent.

Nonwashables: Try dabbing with vinegar; you may need the dry cleaner.

VINAIGRETTE

Washables: Use a combination solvent for grease; then, using an eyedropper, flush with vinegar for color.

Nonwashables: Use an oil solvent for grease, then dab with vinegar for color. Dab with cool water; dry flat.

SOY SAUCE

Washables: Start with water and dishwashing detergent. Using an eyedropper, flush with hydrogen peroxide for remaining color.

Nonwashables: Use water and dishwashing detergent sparingly, then dab with vinegar for remaining color. Dab with cool water; dry flat.

MUD

Washables: Shake or scrape off residue. For large areas, presoak in a solution of warm water and laundry detergent. For small areas, use a combination solvent. Follow up with vinegar or peroxide if necessary.

Nonwashables: Shake or scrape off residue. Use dishwashing detergent and water sparingly. Dab with vinegar for color.

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BALLPOINT INK

Washables: Rub glycerin into area; let stand fifteen to twenty minutes, and wash with dishwashing detergent. Or spray with inexpensive hair spray, and flush with water.

Nonwashables: Rub glycerin into area, and let stand fifteen to twenty minutes. Use dishwashing detergent and water sparingly. Dab with cool water; dry flat.

FELT-TIP INK

Washables: Flush with denatured alcohol using an eyedropper; wash with dishwashing detergent.

Nonwashables: Rub glycerin into area; let stand fifteen to twenty minutes, then use alcohol. Dab with cool water; dry flat.

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