

Insider's Recipes For Brand Name Foods

Insider's Recipes For Brand Name Foods

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Table of Contents

<u>Welcome!</u>	1
<u>101st Airborne Beer Cheese Soup</u>	2
<u>A&W Papa Burger</u>	3
<u>A&W Chili Dogs</u>	4
<u>A&W Onion Rings</u>	6
<u>A1 Sauce</u>	7
<u>Almond Bark</u>	8
<u>Almond Joy Bars</u>	9
<u>Andouille Sausage</u>	10
<u>Applebee's Blonde Brownies</u>	12
<u>Applebee's Lemonade</u>	13
<u>Applebee's Classic Patty Melt</u>	14
<u>Applebee's Baby Back Ribs</u>	15
<u>Applebee's Bourbon Street Steak</u>	16
<u>Applebee's Spinach Pizza Appetizer</u>	17
<u>Arby's Horsey Sauce</u>	18
<u>Arthur Treacher's Fish Batter</u>	19
<u>Aunt Jemima's Pancake Mix</u>	20
<u>Auntie Ann's Pretzels</u>	21
<u>Baby Ruth Bars</u>	22
<u>BB King's BBQ Ribs</u>	23
<u>Beef Jerky</u>	24
<u>Ben & Jerry's Cherry Garcia</u>	25
<u>Ben & Jerry's Fresh Georgia Peach Ice Cream</u>	26

Table of Contents

<u>Ben & Jerry's Giant Chocolate Chip Cookies.....</u>	<u>27</u>
<u>Ben & Jerry's NY Super Fudge Chunk.....</u>	<u>28</u>
<u>Benihana's Fried Rice.....</u>	<u>29</u>
<u>Benihana Magic Mustard Sauce.....</u>	<u>30</u>
<u>Benihana Shrimp Sauce.....</u>	<u>31</u>
<u>Bennigan's Onion Soup.....</u>	<u>32</u>
<u>Bennigan's Broccoli Bites.....</u>	<u>33</u>
<u>Bennigan's Hot Bacon Dressing.....</u>	<u>34</u>
<u>Big Boy's Blue Cheese Dressing.....</u>	<u>35</u>
<u>Big Boy's Strawberry Pie.....</u>	<u>36</u>
<u>Big-John's Beans 'n Fixin's.....</u>	<u>37</u>
<u>Bisquick.....</u>	<u>38</u>
<u>Black Angus Garlic Cheese Bread.....</u>	<u>39</u>
<u>Black-Eyed Pea's Baked Squash.....</u>	<u>40</u>
<u>Black Eyed Pea's Broccoli-Cheese Soup.....</u>	<u>41</u>
<u>Black Eyed Pea's Cornbread.....</u>	<u>42</u>
<u>Blueberry Lemonade.....</u>	<u>43</u>
<u>Bob Evan's Colonial Dressing.....</u>	<u>44</u>
<u>Bob Evans Peanut Butter Pie.....</u>	<u>45</u>
<u>Bob Evan's Sausage Gravy.....</u>	<u>46</u>
<u>Boboli Pizza Crust.....</u>	<u>47</u>
<u>Bob's Big Boy.....</u>	<u>48</u>
<u>Bojangles Biscuits.....</u>	<u>49</u>
<u>Borden's Sweetened Condensed Milk.....</u>	<u>50</u>

Table of Contents

<u>Boston Market Cranberry Sauce</u>	51
<u>Boston Market Creamed Spinach</u>	52
<u>Boston Chicken Macaroni & Cheese</u>	53
<u>Boston Market Stuffing</u>	54
<u>Boston Market Chicken</u>	55
<u>Boston Market Dill Potato Wedges</u>	56
<u>Boston Market's Sweet Potato Casserole</u>	57
<u>Bran Flakes</u>	58
<u>Bread and Butter Pickles</u>	59
<u>Bread Bowls</u>	60
<u>Brown Derby's Original Cobb Salad</u>	61
<u>Buffalo Chicken Wings</u>	63
<u>Bullseye BBQ Sauce</u>	64
<u>Burger King's Hershey Sundae Pie</u>	65
<u>Butterfingers</u>	66
<u>Cajun Cafe's Bourbon Chicken</u>	67
<u>Cake Donuts</u>	68
<u>California Pizza Kitchen Chicken Tequila Fettucine</u>	69
<u>California Pizza Kitchen Thai Chicken Pizza</u>	70
<u>CPK Broccoli and Sun-Dried Tomato Fusilli</u>	72
<u>California Pizza Kitchen BBQ Chicken Salad</u>	73
<u>Candy Corn</u>	75
<u>Carmel Apples</u>	76
<u>Carrabba's Mussels In White Wine Sauce</u>	77

Table of Contents

<u>Casa Ole Green Sauce</u>	78
<u>Cheesecake Factory Cajun Jambalaya Pasta</u>	79
<u>Cheese Crackers</u>	80
<u>Cheese Danish</u>	81
<u>Cheez-Whiz</u>	82
<u>Chi-Chi's Baked Chicken Chimichangas</u>	83
<u>Chi Chi's Margarita Marinade</u>	84
<u>Chi Chi's Mexican Chicken Salad</u>	85
<u>Chi Chi's Old West Oven-Fried Chicken</u>	86
<u>Chi Chi's Pork Tenderloin With Bourbon Sauce</u>	87
<u>Chi-Chi's Salsa Verde Chicken Kabobs</u>	88
<u>Chi Chi's Salsa</u>	89
<u>Chi Chi's Seafood Enchiladas</u>	90
<u>Chi Chi's Chili Con Queso</u>	91
<u>Chili Powder</u>	92
<u>Chili's Chicken Enchilada Soup</u>	93
<u>Chili's Monterey Chicken</u>	94
<u>Chili's Steak Fajitas</u>	95
<u>Chinese Sesame Chicken</u>	96
<u>Chorizo</u>	97
<u>Church's Fried Chicken</u>	98
<u>Cinnabon French Toast</u>	99
<u>Cinnabon Rolls</u>	100
<u>Cinnamon Glazed Almonds</u>	102

Table of Contents

<u>Clausen Kosher Dill Pickles.....</u>	<u>103</u>
<u>Coney Island Dogs.....</u>	<u>104</u>
<u>Corn Dogs.....</u>	<u>105</u>
<u>Corn Syrup.....</u>	<u>106</u>
<u>County Line BBQ's Chuck Wagon Beans.....</u>	<u>107</u>
<u>Crab Ragoon.....</u>	<u>108</u>
<u>Cracker Barrel Cherry Chocolate Cobbler.....</u>	<u>109</u>
<u>Cracker Barrel's Bread Pudding.....</u>	<u>110</u>
<u>Cracker Barrel's Hashbrown Casserole.....</u>	<u>111</u>
<u>Cream Cheese.....</u>	<u>112</u>
<u>Creme De Menthe.....</u>	<u>113</u>
<u>Denny's Cheese Soup.....</u>	<u>114</u>
<u>Der Weinerschnitzel's Chili Sauce.....</u>	<u>115</u>
<u>Disney Mickey's Meatloaf.....</u>	<u>116</u>
<u>Disney Tonga Toast.....</u>	<u>117</u>
<u>Domino's Pizza Sauce.....</u>	<u>118</u>
<u>Double Tree Hotel Chocolate Chip Cookies.....</u>	<u>119</u>
<u>Duck Sauce.....</u>	<u>120</u>
<u>Dunkin Doughnuts.....</u>	<u>121</u>
<u>Eatmore Bars.....</u>	<u>122</u>
<u>Ebingers Blackout Cake.....</u>	<u>123</u>
<u>El Chico Mexican Restaurant Relish.....</u>	<u>125</u>
<u>El Pollo Loco Mexican Beans.....</u>	<u>126</u>
<u>El Pollo Loco Chicken.....</u>	<u>127</u>

Table of Contents

<u>El Torito's Deep-Fried Ice Cream</u>	128
<u>El Torito's Black Bean Soup</u>	129
<u>El Torito's Enchilada Sauce</u>	130
<u>El Torito's Mexican Caesar Salad</u>	131
<u>Emeril's Creole Seasoning</u>	133
<u>Emeril's Southwest Seasoning</u>	134
<u>Emeril's Mole Sauce</u>	135
<u>Energy Bars</u>	136
<u>Entenmann's Fat Free Chocolate Cupcakes</u>	137
<u>Famous Amos Cookies</u>	138
<u>Fannie Mae Caramels</u>	139
<u>Fig Newtons</u>	140
<u>Four Seasons Crab Cakes</u>	141
<u>Four Seasons Minestrone alla Milanese</u>	142
<u>Frango Chocolate Mints</u>	143
<u>Fried Dough</u>	144
<u>Fried Pickles</u>	145
<u>Fruit Roll-ups</u>	146
<u>Funnel Cakes</u>	147
<u>Galiano</u>	148
<u>Gatorade</u>	149
<u>General Tsao's Chicken</u>	150
<u>Girl Scout Mint Cookies</u>	151
<u>Girl Scout Samoa Cookies</u>	152

Table of Contents

<u>Golden Corral Rolls</u>	153
<u>Golden Corral's Seafood Salad</u>	154
<u>Goo Goo Clusters</u>	155
<u>Good Season's Italian Dressing</u>	156
<u>Graham Crackers</u>	157
<u>Grand Marnier</u>	159
<u>Grape Nuts Cereal</u>	160
<u>Green Goddess Dressing</u>	161
<u>Gum Drops</u>	162
<u>Gummi Bears</u>	163
<u>Half Moons</u>	164
<u>Hamburger Buns</u>	166
<u>Hamburger Helper</u>	167
<u>Hardee's Buttermilk Biscuits</u>	168
<u>Hardee's Cinnamon Raisin Biscuits</u>	169
<u>Heath Bar Candy</u>	170
<u>Heinz 57 Sauce</u>	171
<u>Hellman's Mayonnaise</u>	172
<u>Hershey's Chocolate Syrup</u>	173
<u>Hidden Valley Ranch Dressing</u>	174
<u>Honey Baked Ham Broccoli Souffle</u>	175
<u>Honey Baked Ham Potato Ham Hash</u>	176
<u>Horseradish</u>	177
<u>Hostess Cupcakes</u>	178

Table of Contents

<u>Hostess Twinkies</u>	180
<u>Chinese Hot and Sour Soup</u>	181
<u>Houlihan's Baked Potato Soup</u>	182
<u>Houston's Grilled Chicken Salad</u>	183
<u>Houston's Spinach and Artichoke Dip</u>	184
<u>Houston's Tortilla Soup</u>	185
<u>Howard Johnson's Boston Brown Bread</u>	187
<u>Ice Cream Sandwiches</u>	188
<u>International House Of Coffee Flavored Coffees</u>	189
<u>Italian Sausage</u>	191
<u>Jack Daniel's Honey Mustard</u>	192
<u>Jack Daniel's Marinade</u>	193
<u>Jack-In-The-Box Jumbo Jack</u>	194
<u>Jalapeno Poppers</u>	195
<u>Jerk Seasonings</u>	196
<u>Kenny Rogers BBQ Sauce</u>	197
<u>Kenny Rogers Fire-And-Ice Chili</u>	198
<u>Kentucky Derby Museum Pie</u>	199
<u>Ketchup</u>	200
<u>Kettle Corn</u>	201
<u>KFC BBO Baked Beans</u>	202
<u>KFC Cole Slaw</u>	203
<u>KFC Honey Barbecued Wings</u>	204
<u>KFC Macaroni Salad</u>	205

Table of Contents

<u>KFC Original Fried Chicken</u>	206
<u>King's Hawaiian Bread</u>	207
<u>Kit Kat Bars</u>	208
<u>Kraft Catalina Salad Dressing</u>	209
<u>Krystal's Hamburgers</u>	210
<u>Lawry's Seasoned Salt</u>	211
<u>Legal Seafood Clam Chowder</u>	212
<u>Licorice Drops</u>	213
<u>Lipton's Onion Soup</u>	214
<u>Little Caesar's Pizza Sauce</u>	215
<u>Little Debbie Oatmeal Cream Pies</u>	216
<u>Luchow's German Potato Salad</u>	217
<u>Lum's Ollieburger</u>	218
<u>Lynchburg Lemonade</u>	219
<u>Macaroni Grill's Baked Creamy Seafood</u>	220
<u>Macaroni Grill Foccacia Bread</u>	221
<u>Macaroni Grill Fonduta Gamberi</u>	222
<u>Macaroni Grill Gemberetti Noci E De Pino</u>	223
<u>Macaroni Grill Pasta Di Pollo Al Sugo Bianco</u>	225
<u>Macaroni Grill Penne Rustica</u>	226
<u>Magic Shell Ice Cream Topping</u>	227
<u>Maid Rite Sandwiches</u>	228
<u>Manwich Sloppy Joes</u>	229
<u>Marie Callender's Corn Bread</u>	230

Table of Contents

<u>Marie Callender's Pie Crust</u>	231
<u>Marie Callender's Potato Cheese Soup</u>	232
<u>Marshmallows</u>	233
<u>McDonald's Filet-O-Fish</u>	234
<u>McDonald's Honey Mustard Sauce</u>	235
<u>McDonald's Hot Mustard Sauce</u>	236
<u>McDonald's Shakes</u>	237
<u>McDonald's Big Mac Sauce</u>	238
<u>McDonald's Big Mac</u>	239
<u>McDonald's Hot Apple & Cherry Pies</u>	240
<u>McDonald's Chicken McNuggets</u>	242
<u>McDonald's Egg McMuffin</u>	243
<u>McDonalds Hamburgers</u>	244
<u>McDonald's Hotcakes</u>	245
<u>Miniture Chocolates</u>	246
<u>Miracle Whip</u>	248
<u>Mrs. Fields Carrot Cake</u>	249
<u>Mrs. Fields Chocolate Chip Cookies</u>	250
<u>Mrs. Fields Peanut Butter Cookies</u>	251
<u>Mrs. Fields Cinnamon Sugar Cookies</u>	252
<u>Nutri-Grain Bars</u>	253
<u>O'Charley's Baked Potato Soup</u>	254
<u>Old Bay Seasoning</u>	255
<u>Old El Paso Enchilada Sauce</u>	256

Table of Contents

<u>Old Fashioned Hard Candy</u>	257
<u>Old Fashioned Jelly Doughnuts</u>	258
<u>Old Fashioned Peanut Brittle</u>	259
<u>Old Spaghetti Factory Creamy Pesto Dressing</u>	260
<u>Olive Garden Apple Carmelina</u>	261
<u>Olive Garden Fried Mozzarella</u>	262
<u>Olive Garden's San Remo Seafood Dip</u>	263
<u>Olive Garden Chicken Spiedies</u>	264
<u>Olive Garden Pollo Limone</u>	266
<u>Olive Garden Lasagna</u>	267
<u>Olive Garden Pasta Frittata</u>	269
<u>Olive Garden Shrimp Primavera</u>	270
<u>Olive Garden Tiramisu Dessert</u>	271
<u>Olive Garden Capellini Pomodoro</u>	272
<u>Olive Garden Fettucine Alfredo</u>	273
<u>Olive Garden House Dressing</u>	274
<u>Olive Garden Toscana Soup</u>	275
<u>Olive Garden Eggplant Parmigiana</u>	276
<u>Orange Julius</u>	277
<u>Outback Steakhouse Aussie Fries</u>	278
<u>Outback Steakhouse Bloomin Onion</u>	279
<u>Outback Steakhouse Coconut Shrimp</u>	280
<u>Outback Steakhouse Marinade</u>	281
<u>Outback Steakhouse Queensland Chicken and Shrimp</u>	282

Table of Contents

<u>Outback Steakhouse Ranch Dressing</u>	283
<u>Outback Steakhouse Steak Seasoning</u>	284
<u>Outback Steakhouse Walkabout Soup</u>	285
<u>Oyster Sauce</u>	286
<u>P.F. Chang's Lettuce Wraps</u>	287
<u>P.F. Chang's Stir-Fried Spicy Eggplant</u>	288
<u>Pace Picante Sauce</u>	289
<u>Panda Express Orange Chicken</u>	290
<u>Peanut Butter Tastykakes</u>	292
<u>Pepperidge Farm Sausalito Cookies</u>	293
<u>Pepperidge Farms Milano Cookies</u>	294
<u>Peppermint Schnapps</u>	295
<u>Philadelphia Cheesesteaks</u>	296
<u>Philadelphia Sticky Buns</u>	297
<u>Piccadilly Carrot Souffle</u>	299
<u>Pillsbury Crescent Rolls</u>	300
<u>Pimento Cheese Spread</u>	301
<u>Pita Bread</u>	302
<u>Pizza Hut Cavatini</u>	303
<u>Pizza Hut Creamy Italian Dressing</u>	304
<u>Pizza Hut Dessert Pizza</u>	305
<u>Pizza Hut Original Pan Pizza</u>	306
<u>Pizzeria Uno's Chicago Deep Dish Pizza</u>	308
<u>Pizzeria Uno's Rattlesnake Pasta</u>	310

Table of Contents

<u>Planet Hollywood Cap'n Crunch Chicken</u>	311
<u>Planet Hollywood Thai Shrimp Pasta</u>	313
<u>Planters Heat</u>	315
<u>Ponderosa's Steak Sauce</u>	316
<u>Pop Tarts</u>	317
<u>Popeye's Fried Chicken</u>	318
<u>Popeye's Red Beans and Rice</u>	319
<u>Popeye's Biscuits</u>	320
<u>Popeye's Dirty Rice</u>	321
<u>Popcorn Balls</u>	322
<u>Potato Rolls</u>	323
<u>Prudhomme's Cajun Seasoning Mix</u>	324
<u>Red Lobster Batter–Fried Shrimp</u>	325
<u>Red Lobster's Cheesecake</u>	326
<u>Red Lobster's Crab Au Gratin</u>	327
<u>Red Lobster's Shrimp Diablo</u>	328
<u>Red Lobster Cheese Biscuits</u>	329
<u>Red Lobster Creamy Caesar Dressing</u>	330
<u>Red Lobster Fried Catfish & Hushpuppies</u>	331
<u>Red Lobster Tartar Sauce</u>	332
<u>Red Lobster's Clam Chowder</u>	333
<u>Red Lobster's Crab Stuffed Mushrooms</u>	334
<u>Reese's Peanut Butter Cups</u>	335
<u>Reuben Sandwich</u>	336

Table of Contents

<u>Rib Shack Bar-B-Q Sauce</u>	337
<u>Ruby Tuesday Apple Pie</u>	338
<u>Ruby Tuesday's Pasta Salad</u>	339
<u>Ruby Tuesday's Spicy Sesame-Peanut Noodles</u>	340
<u>Ruby Tuesday's Chicken Quesadillas</u>	341
<u>Sanders Hot Fudge Topping</u>	342
<u>Sbarro Baked Ziti</u>	343
<u>Sbarro Spinach and Cheese Rolls Florentina</u>	344
<u>Sbarro Tomato Sauce</u>	345
<u>Sbarro Chicken Francese</u>	346
<u>Sbarro Rigatoni Ala Vodka</u>	347
<u>Schlotsky's Deli Rolls</u>	348
<u>See's Fudge Candy</u>	349
<u>Shake and Bake</u>	350
<u>Shoney's Beef Cabbage Soup</u>	351
<u>Shoney's Broccoli Casserole</u>	352
<u>Shoney's Country Fried Steak</u>	353
<u>Silver Spoon Cafe Spinach Queso Dip</u>	354
<u>Sizzler Cheese Toast</u>	355
<u>Snickerdoodles</u>	356
<u>Snickers Cheesecake</u>	357
<u>Soup Nazi's Seafood Bisque</u>	358
<u>Sour Cream</u>	360
<u>Steak & Ale Cajun Chicken Pasta</u>	361

Table of Contents

<u>Steak & Ale's Burgundy Mushrooms</u>	362
<u>Steak & Ale's Bourbon Street Steak</u>	363
<u>Steak & Ale's Hawaiian Chicken</u>	364
<u>Steak-n-Shake Chili</u>	365
<u>Stouffer's Corn Souffle</u>	366
<u>Stouffer's Macaroni and Cheese</u>	367
<u>Stove Top Stuffing</u>	368
<u>Stuckey's Pecan Log Rolls</u>	369
<u>Sun Dried Tomatoes</u>	370
<u>Swiss Miss Hot Chocolate</u>	373
<u>T.G.I. Friday's Signiture Cocktails</u>	374
<u>T.G.I. Friday's French Onion Soup</u>	376
<u>T.G.I. Friday's Au Gratin Potatoes</u>	377
<u>T.G.I. Friday's Sizzling Vegetable Fajitas</u>	378
<u>T.G.I. Friday's Soy Dressing</u>	379
<u>T.J. Cinnamon's Cinnamon Rolls</u>	380
<u>Taco Bell Chalupa Supreme</u>	382
<u>Taco Bell Crispitos</u>	383
<u>Taco Bell Sante Fe Gordita's</u>	384
<u>Taco Bell Green Sauce</u>	385
<u>Teriyaki Sauce</u>	386
<u>Thomas English Muffins</u>	387
<u>Tiger Sauce</u>	388
<u>Tony Roma's Baby Back Ribs</u>	389

Table of Contents

<u>Tony Roma's Onion Rings</u>	390
<u>Uncle Ben's Seasoned Long Grain & Wild Rice</u>	391
<u>V-8 Juice</u>	392
<u>Vanilla Extract</u>	393
<u>Waldorf Astoria Fresh Pea Soup</u>	394
<u>Waldorf Astoria Olive And Lemon Potatoes</u>	395
<u>Waldorf Hotel's Waldorf Salad</u>	396
<u>Walnettos Caramels</u>	397
<u>Wheat Thins</u>	398
<u>White Castle Sliders</u>	399
<u>Wicker's BBO Sauce</u>	400
<u>Wonder Bread</u>	401
<u>Worcestershire Sauce</u>	402
<u>York Peppermint Patties</u>	403
<u>Zwieback</u>	404

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101st Airborne Beer Cheese Soup

1 large can chicken broth
1 medium jar cheese whiz
1 can stale beer
cayenne pepper to taste

Heat broth to boiling, reduce heat, add cheese whiz, stir till melted, add beer and reheat, but do not boil. Top with bacon bits and green onions

A&W Papa Burger

- 1/5 pound ground chuck
- 1 large sesame seed bun
- 1/4 cup chopped iceberg lettuce
- 2 Vlasic hamburger slices
- 1 slice American cheese
- salt and pepper

Secret Sauce:

- 1 tablespoon Kraft mayonnaise
- 2 teaspoons Heinz hamburger relish (the red stuff)

On waxed paper, form the 1/5 pound beef patty. It should be about 1/4 inch thick and 5 inches in diameter. Freeze at least an hour.

Mix the mayonnaise with the relish to make the "secret sauce". Set aside.

Fire up the indoor electric grill, or outdoor barbecue. Follow the manufacturer's instructions for pre-heating. Toast the buns by laying them face down on the grill for 30–60 seconds. (About 30 seconds for outdoor barbecue, 60 for indoor.) Cook the frozen beef patty about 2 minutes per side, (outdoor barbecue) or 3 minutes per side (indoor barbecue grill). Salt and pepper liberally on both sides.

Dress your toasted top buns (crown) in the following order:

- special sauce
- pickles
- lettuce
- cheese

Place the cooked beef patty on top of the dressed bun, and add the bottom (heel). Microwave about 10 seconds to warm the bun, and serve OR wrap in a 12x12-inch sheet of foil, and warm in your oven (200F) 2–3 minutes then serve.

The Super Papa Burger:

Proceed as above, except cook two beef patties per burger instead of one, placing the cheese in between the patties.

A&W Chili Dogs

- 1 Sabrett brand 2 ounce beef frankfurter (7½" long)
- 1 regular hot dog roll
- 3 Tablespoons A&W Coney Island Sauce (see recipe below)
- 1 Tablespoon chopped white onion
- 1/2 Tablespoon Kraft shredded mild cheddar cheese (optional)

A&W Coney Island Chili Dog Sauce

- 1 pound ground chuck
- 1 six ounce can Hunts tomato paste
- 1 Cup water
- 1 Tablespoon sugar
- 1 Tablespoon prepared yellow mustard
- 1 Tablespoon dried, minced onion
- 2 teaspoons chili powder
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon celery seed
- 1/2 teaspoon ground cumin (heaping)
- 1/4 teaspoon ground black pepper

Making the Chili Dog Sauce:

1. In a 2 qt. saucepan, brown the ground chuck, breaking into very small pieces. Salt and pepper lightly while cooking. Do not drain the fat.
2. Add the remaining ingredients. Simmer, uncovered, 30–45 minutes until it thickens. Stir occasionally.
3. Allow to cool, cover, and refrigerate until "Dog–Time". You'll be microwaving what you need later.

Cooking your A&W Chili Dog

1. Bring a 2 qt. saucepan of water to a rolling boil.
2. Remove the saucepan from the heat, and add the desired number of frankfurters to the water. Cover and let sit about 10 minutes.
3. After the franks are done, microwave the chili dog sauce until steaming. (Only microwave what you need, save the rest) Then microwave each hot dog roll 10 seconds....just enough to warm.

4. Remove the cooked franks with tongs, and place on the microwaved hot dog roll.
5. Add about 3 Tablespoons of your prepared A&W chili dog sauce, and the chopped onion. Grated cheddar cheese is optional.

A&W Onion Rings

1 cup McCormick Golden Dipt Tempura batter mix
1/4 teaspoon onion powder
1/8 teaspoon ground black pepper
1/2 cup water
1/4 cup beer

1 extra large white onion, sliced 3/8" thick
6 cups vegetable oil in your deep fryer

Preheat the deep fryer to 375F

Combine the tempura mix with the spices and liquid to make a batter using a fork. There will be some small lumps; don't worry about those.

Slice the onion, and separate all of the rings.

Dip the individual rings in the batter, and drop into the preheated oil. Deep fry 3–5 minutes until golden brown. Remove to a paper towel lined plate, salt lightly, and serve hot.

A1 Sauce

1/2 Cup Orange Juice
1/2 Cup Raisins
1/4 Cup Soy Sauce
1/4 Cup White Vinegar
2 Tbsp Dijon mustard
1 Tbsp Bottled Grated Orange Peel
2 Tbsp Heinz Ketchup
2 Tbsp Heinz Chili Sauce

1. Bring to a boil for 2 minutes stirring.
2. Remove from heat. Allow to cool to lukewarm.
3. Put mixture in a blender till it is pureed. Pour in bottle.
4. Cap tightly and refrigerate to use within 90 days.

Almond Bark

1 Cup Whole blanched almonds
1 Tsp. Butter
1 Lb. White chocolate

This is a microwave recipe. Place almonds and butter in a 9-inch glass pie plate. Cook on high (max. power) 4 to 5 1/2 minutes, or until almonds are toasted, stirring twice during cooking. Set aside. Place chocolate in large microwave proof mixing bowl and cook on high (max. power) 2 1/2 to 3 minutes, or until softened. Stir in almonds and pour onto waxed paper lined baking sheet. Spread to desired thickness and refrigerate until set. Break into serving size peices. Makes (approx.) 1 1/2 lbs.

Almond Joy Bars

Ingredients (26 servings)

4 c (8 1/2-oz) shredded coconut
1/4 c Light corn syrup
1 pk (11 1/2-oz) milk chocolate pieces
1/4 c Vegetable shortening
26 Whole natural almonds (1-oz)

Line two large cookie sheets with waxed paper. Set large wire cooling rack on paper; set aside.

Place coconut in large bowl; set aside.

Place corn syrup in a 1-cup glass measure. Microwave on high (100%) 1 minute or until syrup boils. Immediately pour over coconut. Work warm syrup into coconut using the back of a wooden spoon until coconut is thoroughly coated. This takes a little time, and yes, there is enough syrup.

Using 1 level measuring tablespoon of coconut, shape into a ball by squeezing coconut firmly in palm of one hand, then rolling between both palms. (HINT: Measure out all of the coconut then roll into balls.) Place 2 inches apart on wire racks. Let dry 10 minutes. Reroll coconut balls so there are no loose ends of coconut sticking up.

Place milk chocolate and shortening in a 4-cup glass measure or 1 1/2 quart microwave-safe bowl. Microwave on high 1 to 2 minutes or until mixture can be stirred smooth and is glossy; stirring once or twice.

Working quickly, spoon 1 level measuring tablespoon of the chocolate over each coconut ball, making sure chocolate coats and letting excess chocolate drip down onto waxed paper. While chocolate coating is still soft, lightly press whole almond on top of each. Let stand to set or place in refrigerator. Store in a single layer in airtight container. Keeps best if refrigerated. Makes 26.

Andouille Sausage

1–1/2 Yards large sausage casing, approximately (about 2–3 inches wide)
4 Pound Lean fresh pork
2 Pound Pork fat
3 1/3 Tablespoon Finely minced garlic
2 Tablespoon Salt
1/2 Teaspoon Freshly ground black pepper
1/8 Teaspoon Cayenne
1/8 Teaspoon Chili powder
1/8 Teaspoon Mace
1/8 Teaspoon Allspice
1/2 Teaspoon Dried thyme
1 Tablespoon Paprika
1/4 Teaspoon Ground bay leaf
1/4 Teaspoon Sage
5 Teaspoon Colgin's liquid hickory smoke

Soak the casing about an hour in cold water to soften it and to loosen the salt in which it is packed. Cut into 3 yard lengths, then place the narrow end of the sausage stuffer in one end of the casing. Place the wide end of the stuffer up against the sink faucet and run cold water through the inside of the casing to remove any salt.

(Roll up the casing you do not intend to use; put about 2 inches of coarse salt in a large jar, place the rolled up casing on it, then fill the rest of the jar with salt. Close tightly and refrigerate for later use.)

Cut the meat and fat into chunks about 1/2 inch across and pass once through the coarse blade of the meat grinder. Combine the pork with the remaining ingredients in a large bowl and mix well with a wooden spoon. Cut the casings into 26 inch lengths and stuff as follows: Tie a knot in each piece of casing about 2 inches from one end. Fit the open end over the tip of the sausage stuffer and slide it to about 1 inch from the wide end. Push the rest of the casing onto the stuffer until the top touches the knot.

(The casing will look like accordion folds on the stuffer.)

Fit the stuffer onto the meat grinder as directed on the instructions that come with the machine, or hold the wide end of the stuffer against or over the opening by hand. Fill the hopper with stuffing. Turn the machine on if it is electric and feed the stuffing gradually into the hopper; for a manual machine, push the stuffing through with a wooden pestle. The sausage casing

will fill and inflate gradually. Stop filling about 1 1/4 inches from the funnel end and slip the casing off the funnel, smoothing out any bumps carefully with your fingers and being careful not to push the stuffing out of the casing. Tie off the open end of the sausage tightly with a piece of string or make a knot in the casing itself. Repeat until all the stuffing is used up.

To cook, slice the andouille 1/2 inch thick and grill in a hot skillet with no water for about 12 minutes on each side, until brown and crisp at the edges.

Applebee's Blonde Brownies

- 2 cups flour
- 1 tsp. baking powder
- 3 /4 tsp. salt
- 1/4 tsp. baking soda
- 1 1/4 sticks unsalted butter (10 Tbsp.)
- 2 cups packed golden brown sugar
- 2 large eggs
- 2 tsp. vanilla
- 3/4 cup chocolate chips
- 3/4 cup chopped pecans

Preheat oven to 350 degrees. Flour and butter a 9 x13 x 2 pan. Sift flour into a bowl. Mix flour, baking powder, salt, and baking soda. Set aside. Melt butter. In mixing bowl, place melted butter and add sugar, mixing well. Add eggs and vanilla, mixing well. Add flour slowly, blending. Batter will be slightly thick. Spread in pan. Sprinkle chocolate chips and pecans over all. Bake for 25 – 30 minutes.

Applebee's Lemonade

1 Quart water
1 Cup sugar
1 Cup FRESH lemon juice

Sparkling Water (not tonic water, like Perrier)

Mix first three together. Fill a tall glass 2/3 to 3/4 with Lemon mixture then fill with sparkling water.

An interesting variation is to puree some fruit (raspberries, strawberries, etc) with a little superfine or powdered sugar and put that in the glass before adding the the lemonade and water.

Applebee's Classic Patty Melt

1 burger patty
Salt, pepper, granulated garlic, to taste
Melted butter, as needed
2 pieces Italian bread
2 tablespoons mayonnaise with roasted garlic and mustard
2 slices Swiss cheese
2 slices Cheddar cheese
1/2 cup sliced onions

Season one side of the burger with salt, pepper and garlic. Place on grill or in broiler, seasoned side down. Then season the other side. Cook to desired doneness.

While burger is cooking, melt butter in fry pan on medium heat or in electric skillet (set at 350F). Spread mayonnaise onto bread. Drop bread, dry side down, onto melted pools and swirl to coat (to avoid sticking).

Cover one slice of bread with two slices of Swiss cheese and the other with two slices of Cheddar.

In a separate frying pan, melt butter and saute sliced onions. Season with salt, pepper and garlic while heating.

Place cooked burger patty on top of one cheese-topped slice of bread and the sauteed onions on the other. Carefully close and cut sandwich. Serve with your favorite summer side dish.

Applebee's Baby Back Ribs

3 racks (about 1 lb. each) pork baby back ribs, each cut in half

Barbecue sauce:

1 cup ketchup

1/4 cup apple cider vinegar

3 tablespoons dark brown sugar

3 tablespoons worcestershire sauce

1 teaspoon liquid smoke

1/2 teaspoon salt

1. Put ribs in a large pot with enough water to cover them. Bring water to a boil, reduce heat, cover and simmer 1 hour or until ribs are fork tender.

2. Mix all sauce ingredients together in a medium sauce pan and bring to a boil, reduce heat and simmer uncovered, stirring often, for 30 minutes or until slightly thickened.

3. Heat broiler. Line broiler with foil for easy cleanup. Place ribs, meat side down, on broiler pan, brush with 1/2 the sauce and broil 4–5 inches from heat source for 6 to 7 minutes. turn ribs over, brush with remaining sauce and broil 6 to 7 minutes longer or until edges are slightly charred.

Applebee's Bourbon Street Steak

1/2 cup bottled steak sauce
1/4 cup bourbon whiskey
1 tablespoon honey
2 teaspoons prepared mustard
4 beef rib, round, or chuck steaks (10 ounces each)

Combine all the ingredients except the steaks in a baking dish or resealable plastic storage bag; mix well. Add the steaks; cover (or seal) and refrigerate for 2 hours, or overnight. Preheat the grill to medium–high heat. Grill the steaks for 12 to 15 minutes, or until desired doneness, turning them over halfway through the grilling.

Applebee's Spinach Pizza Appetizer

Pita Bread (2 or 3 whole)
1 – 10 oz. pkg frozen spinach
1/3 cup nutritional yeast
1 med. onion
5 or 6 plum tomatoes
8 Ounce pkg fresh mushrooms
3–4 cloves garlic
1 Teaspoon of each of the following spices:
basil, parsley, cayenne pepper
1/2 to 1 cup rice milk
4 Tablespoon flour

Thaw spinach completely, press out all water. Heat milk in saucepan, when hot but not boiling stir in flour. Stir until sauce begins to thicken, turn heat down. Add nutritional yeast and spinach. Stir constantly until thick and gooey, only about 3–4 min. In separate pan, saute onion, garlic, until onion is tender. Stir in tomatoes, mushrooms, and spices. Saute until just done. Preheat oven to 425. Using a very sharp bread knife, split each pita bread so that you have two round flat pieces instead of one thick one. Place each piece of bread on a cookie sheet or pizza pan. Spread spinach sauce over each. Top with tomato mixture, being careful to avoid the juice. Bake for 5 to 7 min. Watch closely so that the edges of the pita don't burn.

Arby's Horsey Sauce

1 cup mayonnaise
3 tbsp. Bottled horseradish cream
1 tbsp. Sugar
2 packages Equal

Mix all ingredients and chill.

Arthur Treacher's Fish Batter

3	Pounds	Fish Fillets
2	Cups	All-purpose flour
3	Cups	Pancake mix
3	Cups	Club soda
1	Tablespoon	Onion powder
1	Tablespoon	Seasoned salt

Dip moistened fish pieces evenly but lightly in the flour.

Dust off any excess flour and allow pieces to air dry on waxed paper, about 5 minutes. Whip the pancake mix with the club soda to the consistency of buttermilk– pourable, but not too thin and not too thick. Beat in the onion powder and seasoned salt.

Dip floured fillets into batter and drop into 425 oil in heavy saucepan using meat thermometer. Brown about 4 minutes per side.

Arrange on cookie sheet in 325 oven until all pieces have been fried.

Aunt Jemima's Pancake Mix

2 cups Self-rising flour
2 cups Bisquick
1/2 cup Sugar
1/2 cup Non-dairy creamer powder

TO USE THE MIX:

1 Egg
8 ounces 7-up
1 3/4 cups prepared pancake mix

THE MIX: In an 8-cup container, stir together flour, Bisquick, sugar and creamer. Cover tightly. Refrigerate mix to use within 3 months.

Makes 7 cups of mix.

TO USE: Into blender, put egg, 7-up and prepared pancake mix. Blend at high speed until smooth, 1 minute. Allow 1/3 cup batter for each 6" pancake.

Auntie Ann's Pretzels

1 1/2 cup warm water
1 1/8 tsp. active yeast (1 1/2 pkg)
2 Tbs. brown sugar
1 1/8 tsp. salt
1 cup bread flour
3 cups regular flour

2 cups warm water
2 Tbs. baking soda

To taste coarse salt
2–4 Tbs. butter (melted)

Sprinkle yeast on lukewarm water in mixing bowl; stir to dissolve. Add sugar, salt, and stir to dissolve; add flour and knead dough until smooth and elastic. Let rise at least 1/2 hour.

While dough is rising, prepare a baking soda water bath with 2 cups warm water and 2 Tbs. baking soda. Be certain to stir often.

After dough has risen, pinch off bits of dough and roll into a long rope (about 1/2 inch or less thick) and shape. Dip pretzel into soda solution and place on greased baking sheet. Allow pretzel to rise again. Bake in a 450 degree oven for about 10 minutes or until golden. Brush with melted butter and enjoy!

Toppings:

After you brush with butter try sprinkling with coarse salt.
Or for Auntie Anne's famous cinnamon sugar, try melting a stick of butter in a shallow bowl(big enough to fit the entire pretzel) and in another bowl, make a mixture of cinnamon and sugar. dip the pretzel into the butter, coating both sides generously. then dip again into the cinnamon mixture.

Baby Ruth Bars

1 1/3 cups margarine
2 cups brown sugar
1/3 cup white corn syrup
8 cups oatmeal
2 tsp. vanilla
1/2 cup peanut butter

Melt margarine. Add brown sugar, syrup, peanut butter, oatmeal and vanilla. Put in 9x13 cake pan.
Bake 350 for about 15 minutes.

Topping:

6 oz. package. chocolate chips
1/2 6 oz. package butterscotch chips
2/3 cup peanut butter
1 cup chopped nuts/peanuts

Melt together and spread on top. Cut into bars when cool.

BB King's BBQ Ribs

2 Pounds Pork Loin Ribs
Dry Spice Rub (recipe follows)
4 cups canned tomato sauce
1/2 cup diced tomato
1/4 cup firmly packed brown sugar
1/4 tablespoon Worcestershire sauce
2 tablespoons dried onion
1/4 cup soy sauce
1/4 cup water

Coleslaw and grilled corn on the cob as accompaniments

Rub ribs well with some of the Dry Spice Rub and refrigerate, covered, for 4 to 6 hours.

In a saucepan combine tomato sauce, tomato, sugar, Worcestershire sauce, onion, soy sauce, water, and 1/2 cup Dry Spice Rub and cook over very low heat for 3 hours.

Preheat a grill or smoker over low heat until hot. Add ribs and cook, covered, for 3 to 5 hours. Brush with sauce during last minutes of cooking. Serve with remaining sauce, coleslaw, and corn.

Dry Spice Rub:

1 cup chili powder
1 tablespoon garlic granules
1 teaspoon onion powder
1/2 teaspoon cumin
1 1/2 teaspoons salt
2 tablespoons seasoned salt

In a jar combine all ingredients well and store in a dry place, covered, until ready to use.

Beef Jerky

1/2 cup dark soy sauce
2 Tbs Worcestershire sauce
1 tsp monosodium glutamate (optional)
1 tsp onion powder
1 tsp garlic powder
1/4 tsp powdered ginger
2 Tbls. freshly ground black pepper
1/2 tsp Tabasco
1/2 tsp liquid smoke seasoning
2 lbs lean beef brisket, eye-of-round or flank steak,
trimmed completely of fat and cut across grain into
slices 1/4 inch thick

To aid in slicing meat thinly, freeze the meat slightly until ice crystals are formed.

Blend all ingredients except meat in small bowl. Dip each piece of meat into marinade, coating well. Place in shallow dish.

Pour remaining marinade over top, cover and refrigerate overnight.

Oven method: Preheat oven to lowest setting (about 130F).

Place several layers of paper towels on baking sheets. Arrange meat in single layer on prepared sheets and cover with additional toweling. Flatten meat with rolling pin. Discard towels and set meat directly on oven racks, with foil below to catch any drips.

Let dry 8 to 12 hours (depending on temperature of oven).

Dehydrator method: Arrange meat on trays in single layer and dehydrate 10 to 12 hours, depending on thickness.

Store jerky in plastic bags or in tightly covered containers in cool, dry area.

Ben & Jerry's Cherry Garcia

1/4 cup shaved semi-sweet chocolate bars
1/4 cup fresh Bing cherries, halved and pitted (you may
use canned cherries, but be sure to drain the syrup)
2 large eggs
3/4 cup sugar
2 cups heavy or whipping cream
1 cup milk

1. Place the shaved chocolate flakes and the cherries in separate bowls. Cover and refrigerate.
2. Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend.
3. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.
4. After the ice cream stiffens (about 2 minutes before it is done), add the chocolate and the cherries, then continue freezing until the ice cream is ready.

Ben & Jerry's Fresh Georgia Peach Ice Cream

2 Cup Ripe peaches finely chopped
1 1/4 Cup Sugar
1/2 Juice of lemon
2 Large Eggs
2 Cup Heavy or whipping cream
1 Cup Milk

The best way to capture the elusive flavor of summertime. Ben and Jerry prefer small peaches because they have more flavor and less water than the larger ones.

Combine the peaches, 1/2 cup of the sugar, and the lemon juice in a bowl. Cover and refrigerate for 2 hours, stirring the mixture every 30 minutes. Remove the peaches from the refrigerator and drain the juice into another bowl. Return the peaches to the refrigerator. Whisk the eggs in a mixing bowl until light and fluffy, 1–2 minutes. Whisk in the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend. Add the peach juice and blend. Transfer the mixture to an ice cream maker and freeze following manufacturer's instructions. After the ice cream stiffens (about 2 minutes before it is done) add the peaches, then continue freezing until the ice cream is ready. Makes 1 generous quart.

Ben & Jerry's Giant Chocolate Chip Cookies

1/2 cup Butter, room temperature
1/4 cup Granulated sugar
1/3 cup Brown sugar
1 Large egg
1/2 teas Vanilla extract
1 cup (+ 2 teas) All Purpose Flour
1/2 teas Salt
1/2 teas Baking Soda
1 cup Semisweet Chocolate Chips
1/2 cup Coarsely Chopped Walnuts

1. Preheat the oven to 350F.
2. Beat the butter and both sugars in a large mixing bowl until light and fluffy. Add the egg and vanilla extract and mix well.
3. Mix the flour, salt, and baking soda in another bowl. Add the dry ingredients to the batter and mix until well blended. Stir in the chocolate chips and walnuts.
4. Drop the dough by small scoops 2 to 3 inches apart on an ungreased cookie sheet. Flatten each scoop with the back of a spoon to about 3 inches in diameter.
5. Bake until the centers are still slightly soft to the touch, 11 to 14 minutes. Let cool on the cookie sheet for 5 minutes, then transfer to racks to cool completely.

Makes 12 to 15 cookies.

Ben & Jerry's NY Super Fudge Chunk

1/4 cup White chocolate; chop coarse
1/4 cup Semisweet chocolate; chop
1/4 cup Pecan halves; chopped
1/4 cup Walnuts; chop coarse
1/4 cup Chocolate covered almonds; cut in half
4 oz Unsweetened chocolate
1 cup Milk
2 Large Eggs
1 cup Sugar
1 cup Heavy or whipping cream
1 teas Vanilla extract
1/2 teas Salt

Combine the coarsely chopped chocolate, pecans, walnuts and chocolate covered almonds in a bowl, cover and refrigerate. Melt the unsweetened chocolate in the top of a double boiler over hot, not boiling water. Whisk in the milk, a little at a time, and heat, stirring constantly, until smooth. Remove from the heat and let cool. Whisk the eggs in a mixing bowl until light and fluffy, 1–2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Add the cream, vanilla and salt and whisk to blend. Pour the chocolate mixture into the cream mixture and blend. Cover and refrigerate until cold, about 1–3 hours, depending on your refrigerator. Transfer the cream mixture to an ice cream maker and freeze following the manufacturer's instructions. After the ice cream stiffens (about 2 minutes before it is done), add the chocolate and nuts, then continue freezing until the ice cream is ready.

Makes one Quart.

Benihana's Fried Rice

- 1 c Uncooked rice
- 5 T Butter
- 1 c Chopped onion
- 1 c Chopped carrots
- 2/3 c Chopped scallions
- 3 T Sesame seeds
- 5 Eggs
- 5 T Soy sauce
- Salt
- Pepper

Cook rice according to package directions. In a large skillet melt butter. Add onions, carrots and scallions. Saute until carrots are translucent. Set aside. Heat oven to 350 degrees. Place sesame seeds in a shallow pan. Bake until golden brown (10 to 15 minutes), shaking pan occasionally for even color. Lightly grease another skillet. Beat eggs. Pour into hot skillet. Cook as you would scrambled eggs. Combine rice, vegetables, sesame seeds and eggs. Add soy sauce. Stir. Salt and pepper to taste.

Benihana Magic Mustard Sauce

- 3 tb Powdered mustard
- 2 tb Hot water
- 1/2 c Soy sauce or tamari sauce
- 2 t. Sesame seeds, toasted
- 1 Garlic clove

In a small bowl, blend mustard and water into a paste.

Pour paste into blender container; add remaining ingredients and process about 1 minute or until smooth.

Makes 6 servings, about 2 Tb. each.

Benihana Shrimp Sauce

2 cups mayonnaise
1/2 cup water
1 Teaspoon sugar
1/4 Teaspoon salt
1 tablespoon garlic juice
3–4 Teaspoons ketchup
1 Teaspoon ground ginger
1 Teaspoon hot sauce
1 Teaspoon dry mustard
1 Teaspoon paprika
3/4 Teaspoon white pepper

Whisk together.

Bennigan's Onion Soup

1/2 pound Firm white onions -- sliced
1/4 cup Butter
2 tablespoons Corn oil
3 tablespoons Flour
1 quart Chicken broth
1 quart Beef broth
8 slices French bread
Swiss cheese -- shredded
Parmesan -- grated

Saute onions in butter and oil until onions are transparent, but not well browned. When tender, turn heat to lowest point and sprinkle with flour, stirring vigorously. Pour into Dutch oven and stir in broths. Heat thoroughly and divide among 8 oven-proof bowls. Mix equal parts of cheese to smooth paste and spread over bread. Float a slice of bread atop each serving. Place all bowls on oven rack 4" from broiler heat and broil until cheese melts. Serve at once. Leftover soup freezes well up to 6 months.

Bennigan's Broccoli Bites

3 eggs
6oz. shredded monterey jack cheese
6 oz. shredded colby cheese
1– 16 oz. box frozen chopped broccoli, thawed, drained and dried
2 1/2 ozs. bacon pieces
1/2 oz. diced yellow onion
1 oz. all purpose flour
Italian bread crumbs as needed

Drain thawed broccoli thoroughly by pressing through a strainer. Beat eggs in a mixing bowl with a whisk until well blended. Place all the ingredients into a plastic container, except the bread crumbs. Stir together with a spatula until thoroughly combined. Refrigerate mixture for about 1 hour. This will help to bind the mix making preparation much easier. Heat about 4 cups oil in a fryer or deep pan for frying at 350F. Set up a shallow pan with bread crumbs. Scoop about 1/2 oz. portion of the broccoli mixture into the bread crumbs. Form each portion into a ball and coat it well. Place broccoli bites into the fry basket or frying pan. Make sure they do not stick together. Fry for one minute, then remove and place onto a plate lined with paper towels to absorb excess oil. Serve with : HONEY MUSTARD DRESSING 3/4 cup sour cream 1/3 cup mayonnaise 1/3 cup dijon mustard 1/3 cup honey 1 Tbsp. + 1 tsp. lemon juice In a mixing bowl, combine sour cream, mayonnaise and mustard. Blend thoroughly using a whisk. Slowly pour in the honey and lemon juice, continue mixing until smooth and well combined.

Bennigan's Hot Bacon Dressing

- 2 ounces Bacon grease
- 1/4 pound Red onion, dice fine
- 2 cups Water
- 1/2 cup Honey
- 1/2 cup Red wine vinegar
- 2 tablespoons Dijon mustard
- 1 1/2 tablespoons Cornstarch
- 1 tablespoon Tabasco (optional)

Place the bacon grease in a saucepan over medium–high heat. Add the onions and saute until the onions start to blacken. While the onions are carmelizing, in a mixing bowl place the water, honey, pepper sauce, and red wine vinegar. Using a wire whisk, mix the ingredients well.

Add the cornstarch and whisk well. After the onions have carmelized, add the Dijon mustard to the onions and stir together with a rubber spatula. Add the water, vinegar, pepper sauce honey and cornstarch to the mustard and onions and mix. Continue stirring until mix thickens and comes to a boil. Remove from heat and store in refrigerator until needed. To reheat use a double boiler.

Big Boy's Blue Cheese Dressing

1/2 cup Sour cream
1/2 cup Milk
1 cup Kraft mayo
4 ounces Blue cheese, crumbled
1/8 teaspoon Onion powder

Use electric mixer to combine all ingredients until smooth. Tightly cover and refrigerate. Use within 10 days.

Big Boy's Strawberry Pie

1 cup All Purpose Flour
1/4 tsp. salt
3/4 stick butter
1 1/2 Tbsp. shortening
1/8 cup Ice water

Put flour and salt in the bowl of a food processor. Cut the butter, and shortening into the flour. Process a few seconds until the mixture resembles a coarse meal. Drop by drop add the water, processing briefly. The whole process should take about 20 to 30 seconds. Wrap and chill for an hour. Remove from refrigerator, and let stand 15 minutes before rolling. You can double this up for a top and bottom crust.

Filling:

1 cup Sugar
3 Tbsp. Corn Starch
1 pint Strawberries
1 12 oz. can 7-UP
Whipped cream

In a medium sized sauce pan combine sugar, cornstarch, and 7-UP until creamy. Cook over a medium to a medium high heat until the mixture becomes thick. When this mixture becomes thick, cool to room temperature, and add a couple of drops of red food coloring. Wash, and cut strawberries into quarters, or smaller depending on how large they are. Sprinkle a teaspoon or two of sugar on the strawberries, and place them into the shell. Pour the cooled 7-Up mixture over the strawberries. Allow this to set for a few minutes. Serve with plenty of Whipped Cream.

Big-John's Beans 'n Fixin's

Ingredients:

1 16 ounce can Campbell's Pork & Beans

The "Fixin's":

1/2 cup Manwich brand sloppy-joe sauce (Heinz works well too)

1-1/2 Tablespoons Hormel real bacon bits

1/2 Tablespoon sugar

1-1/2 teaspoons molasses

1 teaspoon dried, minced onion

1/8 teaspoon salt

1/8 teaspoon ground mustard

1/16 teaspoon pepper

Combine the ingredients for the Fixin's in a small jar, cover, and refrigerate at least a 1/2 hour (this allows the flavors to blend).

At "bean" time, empty the can of beans into a small saucepan, and stir in the pre-made Fixin's. Over low-medium heat, bring the Beans and Fixin's to a simmer, stirring occasionally. When heated through, serve.

Bisquick

8 Cups Flour
1 1/4 Cups Nonfat Dry Milk Powder
1/4 Cup Baking Powder
1 Tablespoon Salt
2 Cups Shortening

Combine flour, milk, baking powder, and salt in a very large bowl. Cut in shortening until it resembles coarse cornmeal. Store in tightly closed covered container in a cool place. Makes about 10 cups.

Black Angus Garlic Cheese Bread

1 loaf french bread
1/2 cup butter
1 cup shredded jack cheese
1 cup shredded asiago cheese
1 cup mayonnaise
1 bunch green onions, chopped
2 cloves garlic, pureed

Split french bread loaf into halves horizontally. Mix butter, cheeses, mayonnaise, green onions and garlic in a bowl, blending well. Spread the cut side of bread with spread. Bake at 350 degrees for 7 minutes, then place under broiler about 3 minutes longer. Cut into slices and serve.

Black-Eyed Pea's Baked Squash

5 pounds medium-size yellow squash
2 eggs, beaten
1 cup bread crumbs plus additional bread crumbs for topping
1 stick butter or margarine
1/4 cup sugar
Salt, to taste
2 tablespoons chopped onion
Dash of pepper

Cut tips off squash and cut each squash into 3 or 4 pieces. Drop squash into a large saucepan with enough boiling water to cover. Return to boil, reduce heat and cook until tender. Drain in colander and mash. Combine with beaten eggs, 1 cup bread crumbs, butter, sugar, salt, onion and pepper. Turn into 3-quart casserole that has been lightly greased or sprayed with nonstick spray. Cover with light layer of bread crumbs. Bake at 350 degrees for 20 to 25 minutes or until lightly browned.

Black Eyed Pea's Broccoli–Cheese Soup

1 1/2 pounds broccoli, fresh
2 cups water
3/4 teaspoon salt
1/2 cup cornstarch, mixed with 1 cup cold water
1 pint half and half
1 pound Velveeta
1/2 teaspoon pepper

Steam or boil broccoli until tender.

Place half–and–half and 2 cups water in top of double boiler.
Add cheese, salt and pepper. Heat until cheese is melted.
Add broccoli. Mix cornstarch and water in small bowl.
Stir into cheese mixture in double boiler and heat over
simmering water until soup thickens.

Black Eyed Pea's Cornbread

1 lb. ground beef
1 cup canned black-eyed peas, drained
1 cup onion, chopped
3/4 cup cream-style corn
1 cup cornmeal
1/2 cup flour
1 cup buttermilk
1/4 cup cooking oil
2 eggs, slightly beaten
1 tsp. Salt
1/2 tsp. Baking soda
2 jalapeno peppers, chopped
1 cup Cheddar cheese, grated

Brown meat and drain well. Break into small pieces. Add other ingredients in order given. Mix well. Place in 13-by-9-by-2 inch pan that has been well greased. Cook at 350 degrees for 45 minutes, or until done.

Blueberry Lemonade

1 cup plus 2 tbsp. granulated sugar
2 cups water
1 pint fresh blueberries
1–1/2 cups freshly squeezed lemon juice (from about
10 big lemons, including pulp but not seeds)

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First make a simple syrup by combining 1 cup sugar and water in a saucepan over medium heat, stirring until the mixture boils. Lower the heat and allow the syrup to simmer for another minute. Remove from heat and let cool. In a blender or food processor, puree the blueberries with 2 tablespoons of sugar. In a pitcher, combine the cooled syrup, lemon juice and blueberry puree. To serve, pour 1/4 to 1/3 cup of base into a glass and fill with water. Makes base for 12 servings.

Bob Evan's Colonial Dressing

- 1 Cup Water
- 1/8 Cup Cornstarch
- 1/2 Cup Vinegar, light or dark
- 1 Cup Sugar
- 1 Teaspoon Onion powder
- 1 Tablespoon Salt
- 1/4 Cup Butter or margarine
- 1/2 Teaspoon Pepper
- 1 Teaspoon Celery salt
- 1 Tablespoon Celery seed

Put water and cornstarch into blender on high speed for 1 minute or until smooth. Transfer to a 2 1/2 qt. saucepan. Cook mixture over Medium High heat, stirring constantly as you begin to add each of the remaining ingredients, stirring well after each addition. Cook and continue stirring until it begins to thicken and become quite smooth. Let it cool completely before pouring into a refrigerator container. Cap tightly.

Bob Evans Peanut Butter Pie

1 5 oz. pkg. Jell-O Instant Vanilla Pudding
2 cups cold skim milk (you could use any milk you like)
1/2 cup whipping cream, whipped
1–1/4 cup creamy peanut butter
1 prebaked pie shell of your choice (use a ready made, refrigerated crust, or you can bake your own), lightly browned
1 – 8 Ounce container of Cool Whip (or store brand equivalent)
Garnish: chocolate syrup & crushed peanuts

Whisk together pudding mix and cold milk in bowl until creamy. Add 1/2 cup whipped whipping cream, peanut butter. Whisk until completely blended. Pour into baked pie shell, cover with generous layer of Cool Whip whipped topping. Put in freezer for 1 hour until set. Remove from freezer, drizzle with your favorite chocolate syrup & crushed peanuts. Cover, chill 2 hours, serve.

Bob Evan's Sausage Gravy

1 pound Bob Evans Farms Original Recipe Bulk Sausage
1/4 cup all-purpose flour
2 cups milk
salt & pepper to taste
8 prepared biscuits

Crumble sausage into a large skillet. Cook over medium heat until browned, stirring occasionally. Stir in flour until dissolved. Gradually stir in milk. Cook until thick and bubbly. Season with salt & pepper. Serve over hot biscuits.

Boboli Pizza Crust

1 pk Dry Yeast
1/4 cup Water
2 1/4 cups Warm water
6 tb Olive oil,+ extra for pans
6 cups Flour
1 ts Salt

Dissolve yeast in warm water (105F is perfect). Let it sit for two minutes. Add the rest of the ingredients and mix well. Turn out onto board and knead for ten minutes. Place back in bowl covered with a damp towel and let rise 30 to 40 minutes.

Divide dough into 3 parts and place in 3 olive-oiled pie pans.

Dimple dough with fingers. Place on top the following mixture:
Coarse sea (or Kosher) salt, fresh ground pepper, chopped rosemary and thyme. If herbs are dried, soak them in water for 10 minutes and then pat dry on paper towels.

Let rise 50 to 60 minutes.

Bake at 350 degrees F for 25 minutes.

May dip in olive oil.

Bob's Big Boy

- 1 pound ground chuck
- 8 jumbo sesame seed buns
- 1 cup shredded lettuce
- 4 slices real American cheese
- salt

Sauce:

- 1/4 cup mayonnaise
- 2 Tablespoons sweet relish
- 2 Tablespoons ketchup
- 2 teaspoons water

In a small container, combine the mayo, relish, ketchup, and water. Set aside. This is your Big Boy sauce.

Carefully form the beef into eight equal sized, round patties about 4" in diameter. Do this on waxed paper. Discard the top half of four of the eight buns. Toast the the buns until golden. The extra bottom, or "heal" is your middle bun, or "club".

After the buns are toasted, grill your freshly formed beef patties. Salt liberally. Cook for about two minutes, then turn and add another dash of salt. Cook for about another two minutes.

While the beef is cooking, dress your Big Boy buns as follows: Put half the sauce on the toasted bottom, and the other half on the middle, adding 1/8 cup of lettuce to each. The slice of cheese goes on top of the lettuce on the true bottom bun.

When the beef is done, drain excess fat by tilting the patty to the side while holding it to the spatula with your free hand. Put one patty on each dressed bun, stack the center (non-cheese) patty/bun on top of the bottom (cheesed) patty/bun. Finish by placing the toasted crowns on top.

Bojangles Biscuits

2 cups self rising flour
2 teaspoons baking powder
2 teaspoons confectioners sugar
1/2 cup solid vegetable shortening (such as Crisco)
1–1/2 cups buttermilk
Melted butter (about 1/4 cup)

Stir together the flour, baking powder & 10x sugar. Cut in the shortening until pieces are about the size of grains of rice. Stir in the buttermilk. Knead a few times, roll out on a floured board or counter top to 3/4–inch thickness. Be careful not to work dough too much or add too much flour, or you'll have dry biscuits. Cut with an oversized biscuit cutter (about 3–inches). Place on an ungreased cookie sheet and bake about 12 minutes in a preheated 450 degree oven.

Borden's Sweetened Condensed Milk

3/4 Cup sugar

1/2 Cup water

1 Cup plus 2 Tbls. powdered milk

Combine all ingredients. Heat to boiling.
Cook until thick, this will take 15 to 20
minutes. This equals one can.

Boston Market Cranberry Sauce

1 Pound Can jellied cranberry sauce
10 Ounce Jar Smucker's Simply Fruit Orange Marmalade
1/4 Teaspoon Ground ginger
2 Cup Fresh cranberries; each sliced into 2 or 3 pcs
1/3 cup Walnuts, chopped fine

In 2-quart saucepan, over medium-to-low heat, use rubber bowl scraper to stir together jellied sauce, marmalade and ginger until melted, about 6–8 minutes. Add the sliced cranberries, keeping sauce on low. Stir often. Continue cooking and stirring often until cranberries are no longer white and taste tender to the bite (not soft, but not too crisp). Stir in walnuts. When cooled to lukewarm, refrigerate, covered and use with a week to 10 days. Should freeze well to be used within 4 months.

Boston Market Creamed Spinach

10 3/4 can cream of celery soup
1 tbs. flour
1/4 cup butter or margarine or canola oil
1/2 tsp. garlic salt or to taste
Salt to taste
Pepper to taste
20 oz. frozen chopped spinach, cooked according
to package directions, well drained OR
2 pounds fresh spinach, cleaned, stems removed,
chopped, cooked and drained
1 tblsp dry onion, chopped, OR
1 small onion, peeled, ends removed, diced

In a large saucepan over medium heat, whisk together celery soup, flour, butter or margarine or canola oil, garlic salt, salt and pepper until smooth and piping hot. Add cooked and drained spinach, dry chopped onion or diced onion. Serve.

Boston Chicken Macaroni & Cheese

3 Cups Dry spiral-shaped pasta, Cook al dente, drain

2/3 Cup Milk (2% or regular)

1 Pound Velveeta cheese, light or
Cubed small

1/4 Teaspoon Dry mustard powder

1/2 Teaspoon Ground turmeric

Salt and pepper to taste

Place into top of double boiler over gently simmering water milk, cheese, mustard powder, turmeric, salt and pepper in that order. Stir with whisk occasionally until melted and smooth. Stir pasta into hot cheese mixture and keep hot until serving time over hot water, up to an hour. (If it begins to thicken up too much, dilute with a little milk). Never put into oven or over direct heat as it will scorch and change the texture to a sticky mess.

Boston Market Stuffing

10 Ounce Can sliced carrots; undrained
4 Ounce Can sliced mushrooms; undrained
14 Ounce Can chicken broth
2 ribs celery; cut 4–5 pieces
1 Tbl. Rubbed sage
12 Tbl. Poultry seasoning
1 Tbl. Chicken bouillon powder
3 Tbl. Bottled liquid margarine or melted butter or margarine
3 English muffins; cut into 1/2" cubes with crumbs
8 Ounce Bag unseasoned croutons
1 Tablespoon Dry parsley; minced
2 Tablespoon Dry minced onion

When you open the can of carrots, run the blade of a paring knife through them right in the can so that you've reduced them to tiny bits without mashing them. Empty it then into a Dutch oven. Add the mushrooms; set aside. Empty the can of broth into the blender and add the celery along with the sage, poultry seasoning, bouillon powder and margarine. Blend a few seconds on high speed, only until celery is finely minced.

Meanwhile, add the English muffin cubes, (crumbs too), croutons, parsley and onion to the Dutch oven. Pour blender mixture over and stir to combine with rubber bowl scraper until completely moist.

Cover with a lid and bake at 350* about 45 minutes to an hour or until piping hot.

Refrigerate leftovers to use within a week. Freeze to use within 4 months.

Boston Market Chicken

1/4 cup canola oil
1 Tbl. honey
1 Tbl. lime juice
1/4 tsp. paprika
4 chicken breast halves, washed and patted dry

Preheat oven to 400 degrees. In a small bowl, combine canola oil, honey, lime juice, and paprika. Place chicken, skin side up, in a 7X11 inch baking dish. Apply mixture to chicken pieces in a single layer. Bake in oven for 35–40 minutes, basting every 8–10 minutes, until well browned and juices run clear when you cut into the thickest part of the chicken. Remove from oven. Cover with foil for 15 minutes.

This softens the chicken and keeps it hot until served. Serves four.

Boston Market Dill Potato Wedges

7 or 8 new red potatoes
2 cloves garlic, minced fine
1/4 pound butter
1/2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. celery salt
2 tsp. dried dill weed

Wash potatoes well and boil until barely soft. Drain, and cut potatoes in wedges. Melt 1 stick of butter, in large frying pan (use only real butter) and saute garlic for about one minute. Add potatoes and the rest of the seasonings. Pan-fry the potatoes until they are lightly brown.

Boston Market's Sweet Potato Casserole

- 3 large sweet potatoes
- 1 cup sugar
- 2 eggs
- 1 stick butter, softened
- 1 tsp. vanilla extract

Crunch Topping:

- 1/3 cup melted butter
- 1/3 cup flour
- 1 cup brown sugar
- 1 cup chopped pecans
- 1 tblsp. cinnamon

Boil potatoes until tender. Take skin off when cooled and able to handle. Put in a large bowl and whip them until fluffy. Add all other ingredients. Pour into a greased casserole and top with the crunch topping. Bake at 350 for 45 minutes.

Bran Flakes

2 Cup Bran
2 Cup Whole wheat flour
1/2 Cup Nonfat dry milk powder
3 Tablespoon Brewer's yeast (optional)
1 Teaspoon Salt
1/4 Cup Oil
1 Tablespoon Molasses
1 Cup Water

Combine dry ingredients. Make a well in the center and add oil, molasses and water. Mix well. Divide into three parts and roll out as thin as possible on greased cookie sheets. bake in 350 F oven 15–20 minutes, or until lightly browned and crisp. If dough is not completely dry, turn oven off and let it remain longer. Break into small pieces. Store in airtight container. Makes 1 lb of cereal.

Bread and Butter Pickles

- 4 quarts pickling cucumbers
- 1 1/2 cups onions, sliced
- 2 large garlic cloves
- 1/3 cup pickling salt
- 2 quarts chopped ice
- 4 1/2 cups sugar
- 1 1/2 teasp. turmeric
- 1 1/2 teasp. celery seed
- 2 tabs. mustard seed
- 3 cups white vinegar

In large bowl, add sliced cucumbers and onions, garlic cloves and pickling salt; mix well. Cover with chopped ice, place towel over, and let stand 3 hours. Prepare brine by combining sugar, turmeric, celery seed, mustard seed and vinegar in large pot; bring to a boil. Drain water and ice from cucumber slices and remove garlic cloves. Add cucumbers to brine; simmer 5 minutes. Pack in sterile jars, leaving 1/2 inch headspace. Seal. Process in boiling water bath for 10 minutes. Allow to stand two weeks before opening.

Bread Bowls

2 1/2 cups warm water (105–115 degrees Fahrenheit)
2 packages active dry yeast
1 Tbsp. salt
1 Tbsp. sugar
2 Tbsp. oil
6 1/2 – 7 1/2 cups bread flour
1 egg, beaten
1 Tbsp. milk

Measure warm water into large bowl. Sprinkle in yeast; stir until dissolved. Add salt, sugar, oil and 3 cups flour; beat until smooth. Add enough additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 10 to 12 minutes. Place dough in bowl that has been lightly coated with nonstick spray, turning to grease top. Cover; let rise in warm place until doubled, about 1 hour.

Grease outside of 12, 10-ounce custard cups or oven-proof bowls of similar size.

Punch dough down; divide into 12 pieces. Cover and let rest 10 minutes. Spread each piece into a circle about 6 inches in diameter. Place over outside of bowl, working dough with hands until it fits. Set bowls, dough side up, on baking sheet that has been coated with nonstick spray. Cover with plastic wrap; let rise in warm place until doubled, about 30 minutes.

Combine egg and milk; gently brush mixture on dough. Bake at 400 degrees Fahrenheit for 15 minutes until golden brown. Using potholders, carefully remove the bowls. Set bread bowls open side up on baking pan; bake 5 minutes. Makes 12 servings.

For larger bowls, use oven-proof bowls that are approximately 6 inches in diameter. Divide dough into 6 portions. Frozen bread dough also can be used. A 1-pound loaf will make 2 large or 4 small bowls.

Brown Derby's Original Cobb Salad

- 1/2 head of lettuce
- 1/2 bunch watercress
- 1 small bunch chicory
- 1/2 head romaine
- 2 medium tomatoes, peeled
- 2 breasts of boiled roasting chicken
- 6 strips crisp bacon
- 1 avocado
- 3 hard-cooked eggs
- 2 tablespoons chopped chives
- 1/2 cup crumbled imported Roquefort cheese
- 1 cup Brown Derby Old-Fashioned French Dressing (See recipe, below)

Cut finely lettuce, watercress, chicory and romaine and arrange in salad bowl. Cut tomatoes in half, remove seeds, dice finely, and arrange over top of chopped greens. Dice breasts of chicken and arrange over top of chopped greens. Chop bacon finely and sprinkle over the salad. Cut avocado in small pieces and arrange around the edge of the salad. Decorate the salad by sprinkling over the top the chopped eggs, chopped chives, and grated cheese. Just before serving mix the salad thoroughly with French Dressing.

Yield: Serves 4 to 6

Brown Derby Old-Fashioned French Dressing

- 1 cup water
- 1 cup red wine vinegar
- 1 teaspoon sugar
- Juice of 1/2 lemon
- 2 1/2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 teaspoon Worcestershire sauce
- 1 teaspoon English mustard
- 1 clove garlic, chopped
- 1 cup olive oil
- 3 cups salad (vegetable) oil

Blend together all ingredients except oils. Then add olive and salad oils and mix well again. Chill. Shake before serving. Makes about 1 1/2 quarts. This dressing keeps well in the refrigerator. Can be made and stored in

a 2-quart Mason jar.

Buffalo Chicken Wings

2 lbs. chicken wings (disjointed – discard the tips)

1/4 Lb. Margarine (do not use butter!)

8 Oz. "Frank's" Hot Sauce (also labeled as
Durkee Hot Sauce. NO SUBSTITUTIONS!!!)

Oil for frying

1. Melt margarine in sauce pan until barely liquid.
Add hot sauce, mix, and put aside.
2. Deep fry wings until brown and crispy. Remove
and drain on paper towels.
3. Put wings in a large bowl that has a cover. Pour
sauce over all, cover, and shake to coat the wings.

Serve with celery sticks and Kraft Roka Blue Cheese
Dressing.

Adjust the amount of hot sauce to your desire.

Bullseye BBQ Sauce

1/2 Cup chopped onions
1 can tomatoe sauce – 8 oz.
1 Cup water
1 1/4 Cup ketchup
2 Teaspoon brown sugar
2 Teaspoon prepared yellow mustard
1 Teaspoon olive oil
1 Teaspoon worcestershire sauce
1 dash tobasco sauce

Combine ingredients, cover and simmer for 30 mins.

Burger King's Hershey Sundae Pie

Chocolate crust (store bought or hershey crumb recipe)

layer 1:

8 Ounce cream cheese

3/4 c. powder suger

8 Ounces cool-whip

1 Teaspoon vanilla

Whip cheese till softened, add powdered sugar blend well, add remaining ingredients, blending well, place in crust

layer 2:

1 lg. box chocolate pudding milk

Milk

cool-whip

chocolate curls

Make pudding as directed minus 1/2 c. milk.

Add to pie. Top with more coolwhip and chocolate curls.

Butterfingers

1 Cup Peanut Butter
1/3 cup light corn syrup
1 cup sugar
1/3 cup water
Melted Milk Chocolate

Cook syrup, sugar, and water to 310 F. Remove from heat.
Stir in warmed peanut butter (warm slightly in microwave)
until well blended. Pour into a greased (buttered) 8" X 8" pan.
Score mixture into desired size bars.
When COMPLETELY cool, dip in melted milk chocolate
(use a double boiler to SLOWLY melt) and set on wax paper
until chocolate has hardened.

Cajun Cafe's Bourbon Chicken

- 1 Pound Chicken leg or thigh meat
 - Cut in bite size chunks
- 4 oz Soy sauce
- 1/2 cup Brown sugar
- 1/2 tsp. Garlic powder
- 1 tsp. Powdered ginger
- 2 tbs. Dried minced onion
- 1/2 cup Jim Beam Bourbon Whiskey
- 2 tbs. White wine

Mix all the marinade ingredients and pour over chicken pieces in a bowl. Cover and refrigerate (stirring often) for several hours (best overnight). Bake chicken at 350 for one hour in a single layer, basting every 10 minutes. Remove chicken. Scrape pan juices with all the brown bits into a frying pan. Heat, and add 2 Tbs. white wine. Stir and add chicken. Cook for 1 minute and serve.

Cake Donuts

1–1/2 cups sugar
3 Tbsp. melted shortening
3 large eggs
1 cup milk
1 tsp. vanilla extract
5 tsp. baking powder
1 tsp. salt
2 tsp. nutmeg
2 cups mashed potatoes, cooled
3 to 3–1/2 cups flour

Beat eggs; add sugar, shortening and vanilla. Add mashed potatoes and milk and beat with electric mixer until smooth. Add flour, baking powder, salt and nutmeg. Stir in additional flour to reach batter consistency (this is "by look and feel"— It should still be somewhat sticky...it will pick up more flour when you roll out the dough on a floured surface). Chill the dough for several hours or overnight. Take a portion of the dough and rough out to about 3/8 to 1/2 inch thickness, using flour as needed to prevent your rolling pin picking up dough. Use a donut cutter and cut out your donuts. Preheat oil in deep fryer to 375F (use a thermometer if you're using a fry daddy!). Fry 3–4 donuts at a time — turning when they are a nice golden brown. Drain on brown paper bags to remove excess grease.

California Pizza Kitchen Chicken Tequila Fettucine

1 pound dry spinach fettucine
1/2 cup chopped fresh cilantro
2 tablespoons minced fresh garlic
2 tablespoons minced jalapeno pepper
3 tablespoons unsalted butter
1/2 cup chicken stock
2 tablespoons gold tequila
2 tablespoons freshly squeezed lime juice
3 tablespoons soy sauce
1 1/4 pounds chicken breast, diced 3/4 inch
1/4 medium red onion, thinly sliced
1/2 medium red bell pepper, thinly sliced
1/2 medium yellow bell pepper, thinly sliced
1/2 medium green bell pepper, thinly sliced
1 1/2 cups heavy cream

Prepare rapidly boiling, salted water to cook pasta; cook until al dente, 8 to 10 minutes. Toss with a little oil and set aside. Cook 1/3 cup cilantro, garlic and jalapeno in 2 tablespoons butter over medium heat for 4 to 5 minutes. Add stock, tequila, and lime juice. Bring the mixture to a boil and cook until reduced to a paste like consistency; set aside.

Pour soy sauce over diced chicken; set aside for 5 minutes.

Meanwhile cook onion and peppers, stirring occasionally, with remaining butter over medium heat for 3–4 minutes. Add chicken and soy sauce; toss and add reserved tequila/lime paste and cream. Bring the sauce to a boil; boil gently until chicken is cooked through and sauce is thick (about 3 minutes). When sauce is done, toss with well-drained spinach fettucine and remaining cilantro.

California Pizza Kitchen Thai Chicken Pizza

Makes 2 9-inch pizzas

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. 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 using your own recipe.

- 2 Cups shredded mozzarella cheese
- 4 scallions, slivered diagonally
- 1/2 Cup white bean sprouts
- 1/4 Cup shredded carrots
- 1/4 Cup chopped, roasted peanuts
- 2 Tbsp. chopped fresh cilantro

To make spicy sauce:

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 min..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 2Tbl 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.

CPK Broccoli and Sun-Dried Tomato Fusilli

1 pound dry fusilli pasta
1/2 cup extra virgin olive oil
1 teaspoon salt
1/4 cup chopped fresh garlic
2 tablespoons chopped fresh thyme leaves
About 12 oil-packed sun-dried tomatoes, drained and thinly sliced
1 quart blanched broccoli florets, drained (bite-size pieces)
1 1/4 cups grated parmesan cheese (reserve 1/4 cup for garnish)

Bring a large pot of salted water to boil. Cook pasta until al dente, 8 to 10 minutes.

Heat olive oil in a large non-stick frying pan over high heat. Add salt and garlic; when the garlic just begins to brown, add thyme and sun-dried tomatoes. Toss and add broccoli. When broccoli is heated through, add drained pasta (if pan is not large enough, combine in a large mixing bowl while ingredients are hot). Add 1 cup parmesan cheese to all, sprinkling and stirring to mix. Serve in warm bowls with a fresh dusting of parmesan cheese.

California Pizza Kitchen BBQ Chicken Salad

Fried Tortilla Strips:

Vegetable oil for deep-frying

12 corn tortillas, cut into 1/4-inch-wide strips (about 6 cups)

Garden Herb Ranch Dressing:

1/2 teaspoon dry mustard

1/4 teaspoon cold water

2 3/4 cups mayonnaise

1 cup buttermilk

7 tablespoons sour cream

2 1/2 tablespoons apple cider vinegar

1–1/2 tablespoons thinly sliced scallions (greens and whites)

2 teaspoons minced garlic

2 teaspoons minced fresh Italian parsley

1–1/2 teaspoons Worcestershire sauce

1 teaspoons minced fresh dill

1/2 teaspoon minced fresh oregano (or 1/4 teaspoon dried)

1/2 teaspoon freshly ground black pepper

1/4 teaspoon minced fresh basil

Grilled Garlic BBQ Chicken:

1 1/3 tablespoons olive oil

1 1/3 tablespoons minced garlic

2 teaspoons soy sauce

2 teaspoons salt

Four 5-ounce boneless, skinless chicken breasts

1/4 cup good quality bottled sweet-and-spicy barbecue sauce

For the Salad:

1/2 head iceberg lettuce, cored, rinsed, dried, and cut into 1/8-inch-wide strips

1/2 head romaine lettuce leaves, separated and trimmed, rinsed, dried, and cut into 1/8-inch-wide strips

12 large fresh basil leaves cut into 1/8-inch-wide strips

1 pound jicama, cut into 1/4 x 1/4 x 3/4-inch strips

2 cups shredded Monterey Jack cheese

1 cup canned black beans, rinsed and drained

1 cup canned sweet white corn kernels, drained

3 tablespoons chopped fresh cilantro

2 pounds ripe fresh tomatoes, cut into 1/2-inch dice

1/2 cup good quality bottled sweet-and-spicy barbecue sauce
1/4 cup thinly sliced scallion greens

To Make the Fried Tortilla Strips:

1. In a deep, heavy frying pan, heat several inches of vegetable oil to a temperature of 375 degrees F. Working in batches if necessary to prevent overcrowding, carefully add the tortilla strips to the hot oil, submerging them with a metal skimmer or slotted spoon. Fry the tortilla strips until evenly golden, 1 to 2 minutes. Carefully lift them out with the skimmer or slotted spoon and transfer them to paper towels to drain and cool. Set aside, uncovered.

To Make the Garden Herb Ranch Dressing:

2. In a mixing bowl, use a fork to stir together the mustard and cold water, forming a paste. Set aside for 10 minutes. Add the remaining dressing ingredients to the bowl and, using a handheld electric mixer at low speed or a whisk, blend together just until smooth, taking care not to incorporate too much air into the dressing. Cover with plastic wrap and refrigerate.

To Make the Grilled Garlic and BBQ Chicken:

3. Preheat a stovetop grill or the broiler. In a mixing bowl, stir together the olive oil, garlic, soy sauce, and salt. Turn the chicken breasts in this marinade and leave to marinate at room temperature for about 15 minutes. Grill or broil the chicken breasts until cooked through, 5 to 6 minutes per side. Chill thoroughly in the refrigerator. Cut the chicken breasts into 3/4-inch cubes and, in a bowl, toss with the barbecue sauce to coat well. Cover with plastic wrap and refrigerate.

To Make the Salad:

4. In a large mixing bowl, toss together the lettuces, basil, jicama, Monterey Jack cheese, beans, corn, cilantro, dressing, and half of the Fried Tortilla Strips. Transfer the salads to chilled serving plates. Surround each salad with diced tomatoes and the remaining Fried Tortilla Strips. Top each salad with chunks of Grilled Garlic BBQ Chicken and drizzle the chicken with the barbecue sauce. Garnish with the scallion.

Candy Corn

- 1 cup sugar
- 2/3 cup white corn syrup
- 1/3 cup butter
- 1 teaspoon vanilla
- 2 1/2 cups powdered sugar
- 1/4 teaspoon salt
- 1/3 cup powdered milk
- food coloring (optional)

Combine sugar, butter, and corn syrup in pan and bring to a boil stirring CONSTANTLY. Turn heat low and boil 5 minutes. Stir occasionally. Remove from heat and add vanilla. In a separate dish, combine powdered sugar, salt, and powdered milk. Add all at once to the mixture in the pan. Add food coloring if desired. Stir until cool enough to handle. Shape into creative pieces.

Carmel Apples

12 tart apples, washed and dried
3/4 cup chopped salted peanuts
1 cup light corn syrup
dash of salt
1/2 cup butter
2 cups firmly packed brown sugar
1–14 ounce can of sweetened condensed milk
1 teaspoon vanilla

In 2 quart saucepan melt butter and add salt, syrup and sugar. Cook over medium heat, stirring occasionally until mixture comes to a full boil, 10–12 minutes. Stir in milk and continue cooking, stirring occasionally, until small amount of mixture dropped in ice water forms a ball or candy thermometer reaches 245 F. Remove from heat, stir in vanilla. Dip apples in carmel mixture. Place coated apples on waxed paper. Put peanuts in a small bowl so you can dip the apples in. Allow to dry completely and then place in air tight container.

Carrabba's Mussels In White Wine Sauce

4 cups mussels
2 Tbsp. extra-virgin olive oil
2 Tbsp. chopped yellow onion
2 Tbsp. chopped garlic
2 Tbsp. Annisette
1 to 2 Tbsp. chopped fresh basil
Juice of 1/2 lemon
3/4 cup Lemon Butter Sauce (recipe follows)

Soak mussels in cold water for several minutes, then scrub with a stiff brush and remove "beard" (the little tuft of fibers protruding from the shell), either with a sharp knife or by pulling on it with a damp cloth. Rinse mussels again in cold water.

Heat olive oil in a 10-inch skillet; add mussels. Cover with another 10-inch skillet or lid and cook until shells begin to open, about 2 minutes. Remove top and add onion and garlic and toss. Cover pan again and cook for 1 minute. Remove top and add pernod, basil, lemon juice and lemon butter sauce. Return to flame for 30 to 45 seconds with top off skillet. Discard any mussels that did not open. Serve in a deep bowl.

Makes 2 servings.

LEMON BUTTER SAUCE: 2 Tbsp. clarified butter (you'll need about 1/2 stick butter; directions follow) 2 Tbsp. finely chopped yellow onion 2 Tbsp. finely chopped garlic 6 Tbsp. fresh lemon juice 2 Tbsp. dry white wine Kosher salt White pepper 2 Tbsp. cold butter

To clarify butter: Melt 1/2 stick butter over low heat. When melted, remove from heat and set aside for several minutes to allow the milk solids to settle to the bottom. Skim the clear (clarified) butter from the top and discard sediment. (This can be done ahead.)

To make sauce: Heat clarified butter, add onion and garlic and saut until transparent. Add lemon juice and white wine and season to taste with salt and pepper. Simmer 2 to 3 minutes to reduce liquid. Remove from heat and swirl in cold butter until sauce is smooth and emulsified.

Casa Ole Green Sauce

4 Avocados
1 (16 oz.) Container Sour Cream
1 can Rotel tomatoes
1 Tbsp. Garlic Powder
1 (4 oz.) Can Green Chili Peppers
2 tsp. Salt
1 tsp. Lemon juice
3 oz. Cream Cheese

Mix and blend all ingredients until smooth.

Cheesecake Factory Cajun Jambalaya Pasta

- 4 ounces butter
- 2 teaspoons Cajun spice mix
- 1 pound boneless, skinless chicken breasts, cut into small pieces
- 1 pound fresh linguini pasta
- 1/2 cup clam juice
- 2 ounces green bell peppers, cut into thin strips
- 2 ounces red bell peppers, cut into thin strips
- 2 ounces yellow bell peppers, cut into thin strips
- 4 ounces red onions, cut into thin strips
- 1/2 pound fresh medium shrimp, peeled, deveined, tails removed
- 1/2 cup diced tomatoes

Place the butter into a saute pan. Allow the butter to melt slightly. Add the seasoning into the pan and stir together with the melted butter. Add the chicken into the pan and continue to cook until the chicken is about half done.

While the chicken is cooking, carefully place the pasta into boiling water and cook until al dente.

Pour the clam juice into the pan. Add the peppers and onions. Cook for another minute, making sure the vegetables are heated through and the chicken is almost done. Add the shrimp into the pan. Toss the ingredients together and continue to cook until the shrimp are almost done. Add the tomatoes into then pan. Continue to cook mixture until both the shrimp and chicken are thoroughly cooked through.

Place some pasta into each bowl. Spoon equal portions of the jambalaya mixture into each bowl over the pasta.

Cheese Crackers

- 1 Cup Flour
- 2 Teaspoons Dry Mustard Powder
- 1/4 Teaspoon Cayenne
- 1/2 Teaspoon Paprika
- 1/2 Teaspoon Thyme
- 1/2 Teaspoon Chili Powder
- 1/2 Teaspoon Salt
- 1/4 Cup Unsalted Butter
- 2 Cups Aged Cheddar, grated
- 1/4 Cup Cold Water

Preheat oven to 350F. Combine mustard powder and seasonings with the flour and mix well. Cut butter into the flour mixture. Add grated cheese to the flour and mix well. Add the water and knead for a short time until the dough forms a ball. Take one quarter of the dough at a time and roll out very thin (about 1/8 inch). Cut into crackers, prick the tops with a fork, and bake on a greased cookie sheet for about 10 minutes or until lightly browned. Put into a container and allow to sit overnight uncovered.

Cheese Danish

16 ozs. cream cheese, softened
1–1/2 teaspoons vanilla
1 egg, beaten
1/2 cup sugar
1/2 cup raspberry or apricot jam
2 packages of refrigerated crescent roll dough
4 ozs. sliced almonds

Preheat oven to 350F. Mix cream cheese, vanilla, and sugar in a bowl. Unroll 1 can crescent roll dough on a cookie sheet, sealing perforations. Spread cream cheese filling on dough, leaving 1/4 inch edges. Top with jam. Unroll second can of dough and lay on top of first layer. Seal edges with edge of fork. Brush with beaten egg. Sprinkle with sliced almonds. Bake for 30 minutes. Allow to cool slightly before cutting.

Cheez–Whiz

1 lb. cheddar cheese
2 cups evaporated milk
1–1/2 Teaspoon salt
1–1/2 tsp. dry mustard
2 beaten eggs

Cut cheese into small pieces and melt in double boiler. When melted, add evaporated milk, salt and mustard. Remove from heat and stir in eggs. Return to double boiler and stir and cook until eggs thicken slightly. Remove from heat. Pour into a dish and cool slowly. Stir as it cools to prevent a crust from forming. (Might just be able to cover with plastic wrap, too.) Put in jars, cover and store in refrigerator. Keeps several weeks.

Chi–Chi's Baked Chicken Chimichangas

2 1/2 cup chicken, cooked, shredded
2 Tblsp Olive oil
1/2 cup Onion, chopped
2 garlic cloves, minced
1/2 Tblsp chili powder
16 Ounce salsa (choice of hotness)
1/2 Teaspoon cumin, ground
1/2 Teaspoon cinnamon
pinch of salt (if necessary)
6 –10 inch flour tortillas, nice flexible ones; if stiff, warm before filling
1 cup refried beans
Olive oil (for basting)
Sour Cream
Guacamole

In large saucepan, saute onion and garlic in oil until tender. Stir in chili powder, salsa, cumin and cinnamon. Stir in shredded chicken. Let cool. Heat oven to 450. Grease rimmed 15 x 10 x 1 baking pan. Working with one tortilla at a time, spoon a heaping tablespoon of beans down center of each tortilla. Top with a scant 1/2 cup of the chicken mixture. Fold up the bottom, top and sides of tortilla; secure with wooden toothpicks if necessary. Place chimichangas in greased baking pan, seam side down. Brush all sides with the oil. Bake 20 to 25 minutes or until golden brown and crisp, turning every 5 minutes.

Chi Chi's Margarita Marinade

1 – 10 oz. can Chi Chi's diced tomatoes and green chilies, drained
1/4 cup orange juice
1/4 cup Tequila
1/4 cup vegetable oil
2 tablespoons fresh lime juice
1 tablespoon honey
1 teaspoon fresh garlic, minced
1 teaspoon grated lime peel

Use With Two Pounds:

Pork tenderloin, or
Chicken breasts, or
Beef tenderloin, or
Flank steak

In large recloseable plastic food bag, combine all ingredients except meat. Mix well. Add meat, seal the bag and turn over several times to coat meat thoroughly. Place bag in refrigerator, turning bag occasionally 8 hours or overnight.

Preheat broiler.

Remove meat from marinade; reserve marinade. Place meat on broiler pan. Broil 7 to 8 inches from heat source until desired doneness. In a small saucepan, bring marinade to a boil, boil one minute. Serve marinade with the meat.

Chi Chi's Mexican Chicken Salad

1 Pound boneless skinless chicken breasts, cooked and shredded
1 cup chi chi's salsa, drained
2 hard cooked eggs, finely chopped
1/2 cup sour cream
1/4 cup mayo
2 tbsp. finely chopped onion
1 tsp. grated lime peel
1/2 tsp. chili powder
1/4 tsp. ground cumin
lettuce leaves

In a large bowl, combine all ingredients except lettuce leaves. Mix well.
Serve over lettuce leaves.

Chi Chi's Old West Oven–Fried Chicken

1 jar Taco Sauce (8–oz.)
1 Egg
2 cloves Garlic, minced
2 cups Crushed Cornflakes
2 teaspoons Chili Powder
2 teaspoons Cumin
1 teaspoon Oregano
Dash ground Cloves
Crushed red pepper to taste (optional)
2 1/2 pounds Chicken Thighs
6 tablespoons Butter, melted

Preheat oven to 375 degrees.

In a shallow dish, whisk together taco sauce, egg and garlic. In a plastic or paper bag, combine cornflakes, chili powder, cumin, oregano, ground cloves and crushed red pepper if using. Dip chicken pieces in sauce; toss in cornflakes mixture; place on a greased shallow baking pan. Drizzle with butter; bake 45 minutes or until golden and tender, and juices run clear.

Chi Chi's Pork Tenderloin With Bourbon Sauce

10 Ounce Can Chi Chi's diced tomatoes and green chilies, drained
1/3 cup Bourbon
1/3 cup Soy sauce
1/3 cup Worcestershire sauce
1/2 cup Chopped onion
2 Tblsp Honey
2 Tblsp Dijon mustard
1/4 Teaspoon Pepper
2 Pound Pork tenderloin

Combine all marinade ingredients in recloseable plastic food bag. Mix well. Add the pork tenderloin. Seal bag and turn several times to coat the meat. Place in refrigerator for 8 hours or overnight, turning occasionally. Preheat broiler. Remove meat from marinade; reserve marinade.

Place meat on broiler pan, broil 7 to 8 inches from heat source for approximately 7 to 9 minutes on each side. In small saucepan, bring remainder of marinade to a boil; boil one minute. Serve with the meat.

Chi–Chi's Salsa Verde Chicken Kabobs

16 Ounce Chi Chi Salsa Verde
1/4 cup olive oil
2 tblsp lime juice
3 cloves garlic
1 boneless skinless chicken breasts cut into 1 1/2 inch strips
2 cup finely shredded cabbage
1–1/2 cup finely julienned jicama
1 cup shredded carrot
1/3 cup coarsely chopped fresh Cilantro
dash of salt to taste
dash of pepper to taste
2 large ripe bananas

In blender container or food processor combine salsa verde, oil, lime and garlic. Process until smooth. Remove 2/3 cup of this mix and set aside. Refrigerate. Place chicken in recloseable plastic food storage bag; pour the remaining salsa mixture over the chicken. Seal bag and turn over several times to coat pieces thoroughly. Refrigerate, turning bag occasionally for at least four hours or over night. In large bowl, combine vegetables and cilantro. Stir in the reserved 2/3 cup salsa verde mixture. Add salt and pepper to taste; set aside.

Thread chicken pieces onto 8 long bamboo skewers (be sure to presoak the skewers in water 30 mins. before using) Cook over medium hot coals, grill kabobs five minutes on each side or until no longer pink in the center. Slice bananas lengthwise, grill two minutes on each side. Serve chicken and bananas on top of cabbage mixture.

Chi Chi's Salsa

- 2 green onions diced
- 2 ripe tomatoes diced
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- dash of tabasco sauce
- 14 oz. can stewed tomatoes

Dice the stewed tomatoes and combine in sauce pan with onions, fresh tomatoes, salt and pepper. Bring to just a boil. Boil hard 1 minute and remove from heat. Put half of the mixture through a blender, just to mince fine but not puree. Return to remaining half of mixture. Add tabasco to taste.

Cool and refrigerate in tightly covered container.

Use within a few weeks and it freezes up to 6 months.

Chi Chi's Seafood Enchiladas

10 oz. Cream of chicken soup
1/2 cup Onions; chopped
8 oz. Crab (real or imitation); chopped
1 3/4 cup Monterey Jack cheese; shredded
8 Flour tortillas; 5–6 inch
1 cup Milk
dash Nutmeg
dash Pepper

In a mixing bowl stir together soup, onion, nutmeg and black pepper. In another bowl, place half of the soup mixture, crab, and 1 cup of the monterey jack cheese; set aside. Wrap the tortillas in paper towels; microwave on 100% power for 30–60 seconds. Place 1/3 cup mixture on each tortilla; roll up. Place seam side down in a greased 12 x 7 1/2 dish. Stir milk into the reserved soup mixture, pour over enchiladas. Microwave, covered, on high for 12–14 minutes. Sprinkle with the remaining cheese. Let stand for 10 minutes. Add a dash of hot pepper sauce to soup mix if desired.

Chi Chi's Chili Con Queso

Take a pound of Velveeta and melt it until it becomes stirable. Use a microwave for this. Combine an equal amount of half and half and mix thoroughly. Add one 4 oz can of chilis and an equal amount of pimientos. Microwave again until the mixture is hot. For a little more spice, add a dash or three of Tabasco at this point. Pour into small bowls and cover with plastic wrap and place in the refrigerator overnite. Don't leave this step out. Take the bowl out and place into microwave, heat and stir.

Chili Powder

3 Tbsp. paprika
1 Tbsp. ground cumin
2 Tbsp. oregano
1 tsp. red or cayenne pepper
1/2 tsp. garlic powder

Mix well. Place in an airtight container. Adjust red pepper to taste for a hot or mild blend. This makes 2/3 cup.

Chili's Chicken Enchilada Soup

1/2 cup Vegetable oil
1/4 cup Chicken base
3 cups diced Yellow Onions
2 tsp. ground Cumin
2 tsp. Chili Powder
2 tsp. granulated Garlic
1/2 tsp. Cayenne pepper
2 cups Masa Harina
4 quarts Water (divided)
2 cups crushed Tomatoes
1/2 lb. processed American cheese, cut in small cube
3 lb. cooked, cubed chicken

In large pot, place oil, chicken base, onion and spices. Saut until onions are soft and clear, about 5 minutes In another container, combine Masa Harina with 1 quart water. Stir until all lumps dissolve. Add to sauted onions, bring to boil. Once mixture starts to bubble, continue cooking 2–3 minutes, stirring constantly. This will eliminate any raw taste from Masa harina. Add remaining 3 quarts water to pot. Add tomatoes; let mixture return to boil stirring occasionally. Add cheese to soup. Cook stirring occasionally, until cheese melts. Add chicken; heat through. Makes 1 1/2 gallons or 16–20 servings.

Chili's Monterey Chicken

1 boneless skinless Chicken Breast

2 tsp. Barbeque sauce

2 slices of well crisped Bacon

1/4 cup mixture of Monterey Jack and Sharp Cheddar Cheese

Pound chicken breast until it is somewhat flattened, and season with salt and pepper. Spray Pam in a nonstick skillet, and cook chicken breast until it is done. Transfer to a serving plate. Top chicken breast with Barbeque sauce, bacon, and cheese. Broil chicken breast in the oven, or melt the cheese in a microwave. Sprinkle with a small amount of cold chopped tomatoes and chives.

Chili's Steak Fajitas

Mix together in a bowl:

- 1 cup soy sauce
- 1/4 cup honey
- 1 tablespoon Worcestershire sauce
- 1 teaspoons minced garlic
- 1 teaspoon ground ginger
- 1 cup water

In an appropriate size dish, place a:

- 2 lb. sirloin or flank steak

Pour sauce (reserve 1/4 cup) over steak.
Cover, and allow to marinate overnight.

Drain meat and slice into thin strips. Heat skillet over medium high.
Add drained meat and:

- 1 red bell pepper, cut in thin strips
- 1 green bell pepper, cut in thin strips
- 1 onion, thinly sliced

Stir-fry just until meat is done, adding reserved
marinade as needed to prevent sticking.

Serve with warmed flour tortillas.

Chinese Sesame Chicken

2 Chicken Breast, skinless & boned pieces about 6–8 oz.
5 tablespoons corn starch
Pinch of salt
6 tablespoons water
1/2 teaspoon minced ginger
1/2 teaspoon chopped fresh garlic
1 teaspoon chili oil depending on degree of spicy of your taste
1/2 teaspoon roasted sesame seeds
Salad oil for deep fry
Iceberg lettuce

Sauce:

8 tablespoons Chicken broth
1 tablespoon Dark soy sauce
2 tablespoons Soy sauce
4 tablespoons Sugar
4 tablespoons White vinegar
1 teaspoon Corn starch
1 teaspoon Sake
1/2 teaspoon Oyster sauce

In a small bowl, mix all sauce ingredients until well blended.

Cut chicken breast into 1/2 inch strips. Place in a bowl with water and salt and let soak for about 15 minutes. Do not drain. Add cornstarch and mix well, coating chicken. Add 1 tablespoon salad oil to chicken and mix to smooth and separate chicken strips.

Heat wok with medium flame, pour in oil for deep frying. Heat oil up to about 325 degrees. Place coated chicken strips in piece by piece and fry until it is crispy and cooked through. Remove chicken and pour off oil.

Heat up wok again with an additional 1-teaspoon salad oil. Add ginger, garlic and chili oil stir frying until fragrant. Add sauce mix, stir until thickens. Add fried chicken strips and mix well to coat all chicken strips with sauce. Sprinkle on the sesame seeds before serving on a bed of lettuce.

Chorizo

- 1 lb. ground lean pork
- 1 teaspoon salt
- 2 Tablespoons chili powder
- 1/4 teaspoon cumin
- 1/2 teaspoon oregano
- 2 cloves garlic, pressed
- 2 Tablespoons vinegar

Mix all ingredients. Allow to sit overnight in the refrigerator.
Form into patties as with other sausage, or crumble and fry.

Church's Fried Chicken

1 tablespoon sugar
1 1/2 cups self-rising flour
1/2 cup cornstarch
3 teaspoons seasoned salt
2 teaspoons paprika
1/2 teaspoon baking soda
1/2 cup biscuit mix
1 envelope Italian dressing mix
1 envelope onion soup mix

2 eggs mixed with 1/4 cup cold water
1 cup oil

Combine dry ingredients in a 4-cup container. Mix to blend the ingredients thoroughly. Store tightly covered at room temperature up to 3 months. To use, dip the chicken pieces in egg mixture and then into dry coating mix and back into egg to coat the pieces evenly but lightly and finally back into dry mix. Have oil piping hot in heavy skillet. Brown pieces skin-side down for 4 to 6 minutes. Use medium high heat. Turn and brown underside of pieces a few minutes. Transfer to an oiled or Pam-sprayed 9x12x2 pan. Cover pan in foil, sealing it on only 3 sides of pan. Bake at 350F for about 45 to 50 minutes. Remove foil. Bake another 5 minutes just to crisp the coating.

Cinnabon French Toast

2 Cinnabon Cinnamon Rolls

2 eggs

2/3 cup half-and-half

3/4 tsp. vanilla

1 T. sugar

1/8 tsp. cinnamon

1–2 T. butter or margarine

Slice Cinnabon rolls in half horizontally. Place them, cut side up, on a plate and allow to dry for 20–30 minutes. Combine eggs, half-and-half, vanilla, sugar, and cinnamon. Whisk together until all ingredients are well blended. Refrigerate until ready to use. At serving time, preheat oven to 400 , and place Cinnabon halves in a shallow baking dish. Pour french toast batter over halves and allow to soak for 5–10 minutes until moist. You may weigh the rolls down (cover them with waxed paper and place a heavy skillet on the paper) during this time to make sure batter is absorbed into the dough layers. Heat a heavy skillet and melt butter or margarine in it. When butter is hot, place the Cinnabon halves into the pan, gooey side down. Sear until golden brown. Turn the halves over, and place the skillet in the oven. Bake 8–10 minutes or until rolls are puffed up and golden. Serve with maple syrup.

Cinnabon Rolls

ROLLS:

- 1/2 cup warm water
- 2 packages dry yeast
- 2 Tbl. sugar
- 3 1/2 oz. pkg. vanilla pudding mix
- 1/2 cup margarine -- melted
- 2 eggs
- 1 teas. salt
- 6 cups flour

CREAM CHEESE FROSTING:

- 8 oz cream cheese
- 1/2 cup margarine
- 1 teas. vanilla
- 3 cups confectioner's sugar
- 1 Tbl. milk

To make frosting, mix all ingredients until smooth.

In a bowl combine water, yeast and sugar. Stir until dissolved. Set aside.

In large bowl, take pudding mix and prepare according to package directions. Add margarine, eggs and salt. Mix well. Then add yeast mixture. Blend.

Gradually add flour; knead until smooth. Place in a greased bowl. Cover and let rise until doubled.
Punch down dough and let rise again.

Then roll out on floured board to 34 x 21" size. Take 1 cup soft butter and spread over surface. In bowl, mix 2 cups brown sugar and 4 teas. cinnamon. Sprinkle over top. Roll up very tightly. With knife, put a notch every 2". Cut with thread or knife.

Place on lightly greased cookie sheet 2" apart.
Take hand and lightly press down on each roll.
Cover and let rise until double again. Bake at 350 15–20 minutes. Remove when they start to turn golden.
DON'T OVER BAKE.

Frost warm rolls with Cream Cheese Frosting

Makes about 20 very large rolls.

Cinnamon Glazed Almonds

1/3 cup butter
2 egg whites, at room temperature
Pinch of salt
1 cup sugar
3 cups whole natural almonds
4 teaspoons cinnamon

Preheat oven to 325 degrees. Place butter in a 13" X 9" pan; place in oven to melt butter, about 7 minutes. Meanwhile, beat egg whites with salt until frothy; gradually add sugar, beating to stiff peaks. Gently fold in almonds and cinnamon. Pour almond mixture onto pan; toss with butter. Bake about 40 minutes, tossing every 10 minutes, until almonds are crisp. Serve warm or at room temperature. Store cooled almonds in airtight container up to 2 weeks.

Clausen Kosher Dill Pickles

- 2 dill flowers
- 2 garlic cloves, peeled & halved
- 1 1/4 lbs. (8–10) pickling cucumbers
- 6 long sprigs fresh dill
- 1 tbsp coarse kosher salt

Put dill flower and garlic in bottom of mason jar; add the cukes, put sprigs of dill in center of cukes, add salt, fill jar with half boiled water that is now cool, and half vinegar to within 1/8th of top. Put on seal and ring, shake to dissolve salt, set upside down on counter away from sunlight and heat. Let sit 4–5 days flipping the jar either upright or upside down each day. Let sit upright 2 more days then refrigerate. Lasts about 6 months.

Coney Island Dogs

- 1 pound Ground Beef, Lean
- 1 Small Onion, Chopped
- 2 Tbls. Prepared Yellow Mustard
- 2 Tbls. Vinegar
- 2 Tbls. Sugar
- 1 Tbls. Water
- 1 tsp. Worcestershire Sauce
- 1/4 tsp. Celery Seed
- 1/4 tsp. Tabasco Sauce
- 1/4 cup Catsup, Approximate (Use enough to keep mixture loose)

In salted skillet, over medium heat, brown ground beef with onion, breaking up meat with fork to crumble fine. Drain off fat.

Add mustard, vinegar, sugar, water, Worcestershire sauce, celery seed, and Tabasco sauce. Mix well. Add enough catsup to keep mixture loose. Reduce heat to low, and simmer (uncovered), for 35 to 40 minutes. Makes enough sauce for six to eight medium weiners.

Corn Dogs

1 lb. hot dogs
4 cups vegetable oil
1/2 cup flour
1/2 cup cornmeal
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. sugar
1 Tbsp. vegetable shortening
1/3 cup milk
1 egg
8–10 wooden skewers

Bring 3 cups of water to boiling in a large saucepan. Add hot dogs and bring back to boiling. Remove from heat; cover 20 minutes. Pour enough oil to a 2-inch depth in a skillet and heat to 350 degrees. Combine flour, cornmeal, baking powder, salt, and sugar in a medium-size bowl and blend with fork. Add shortening and cut in with fork until the size of small peas. Combine milk and egg in a 1 cup measure. Stir into flour–cornmeal mixture. Pour mixture into a tall glass. Remove hot dogs from water and dry with paper towels. Insert skewer into the hot dog, and be sure to leave about 1 inch for handle. Dip hot dog into batter; let excess batter drip into glass. Drop into hot fat fry 2 minutes, or until golden brown.

Corn Syrup

2 cups granulated sugar
3/4 cup water
1/4 teaspoon cream of tarter
Dash of salt

In a heavy 2 1/2 quart saucepan, combine all ingredients over medium heat. Stir till mixture comes to a boil. Reduce heat to simmer. Cover pan and cook 3 minutes, just to reduce crystal build-up on sides of pan. Uncover and cook, stirring often to "soft ball stage"—or when you drop a little from a spoon into a glass of cold water and it drops to bottom of water in a soft ball. Cool the syrup completely and store in covered container at room temperature to be used within 2 months. Makes about 2 cups.

County Line BBQ's Chuck Wagon Beans

1 lb. dry Pinto Beans
1/2 cup finely Diced Onions
1 Tbls. of Salt
1 tsp. of Pepper
1 Tbls. of Brown Sugar
2 tsp. of Chili Powder
1/2 tsp. of Garlic Powder
1/4 tsp. of Celery Salt
1/2 cup of Chopped Bacon

Cover beans with water. Bring to a boil and then turn off heat. Soak for one hour and then drain. Add more water to cover beans and add all remaining ingredients. Cook on low to medium heat (you'll want a low boil) for 2 to 3 hours or until beans are done to desired tenderness.

Crab Ragoon

1/2 Pound fresh crabmeat, drained and chopped, or canned crab meat.

1/2 tsp. A-1 Steak Sauce

1 egg yolk, beaten

1/4 tsp. garlic powder

1 – 8 oz. pkg. cream cheese at room temperature

3 dozen won-ton wrappers

Combine crabmeat, steak sauce, egg yolk, and garlic powder, until it forms a paste-like consistency.

Place rounded spoonful of mixture in center of each wrapper. Bring 4 corners of wrapper together, pinch to seal, brush with egg yolk. Deep fry at 375 degrees till golden brown. Serve with sweet and sour sauce or Chinese mustard. Leftovers will only keep for a day or two. Do not freeze.

Cracker Barrel Cherry Chocolate Cobbler

1-1/2 cups flour
1/2 cups sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cups butter
1 (6 oz.) pkg. Nestle's semi-sweet chocolate morsels
1/4 cups milk
1 egg
1 (21 oz.) can cherry pie filling
1/2 cups nuts, finely chopped

Preheat oven to 350F. In large bowl, combine flour, sugar, baking powder, salt and butter; cut with pastry blender until crumbs are size of large peas. Melt over hot (not boiling) water, Nestle's semi-sweet chocolate morsels. Remove from heat and cool slightly at room temperature (about 5 minutes). Add milk and egg to melted chocolate and mix well. Blend chocolate into flour mixture. Spread cherry pie filling in bottom of 2 quart casserole. Drop chocolate batter randomly over cherries. Sprinkle with chopped nuts. Bake at 350 F for 40 – 45 minutes. Serve warm with heavy cream.

Cracker Barrel's Bread Pudding

Sugared Pecans: In small skillet combine 2 tablespoons butter and 1 tablespoon oil, med-low heat, with 2-oz pecan pieces. Stir only till heated and barely bubbly. Sprinkle with 4 tablespoons sugar. Stir briskly only till sugar dissolves, on low heat **AS THESE BURN QUICKLY!** Work fast. Dump them into paper towel lined plate. Spread out to cool while you prepare the rest.

Plumped Raisins: In small saucepan combine 1/3 cup raisins and 1 cup boiling water. Cover pan with lid 20 minutes. Drain and discard water. Add 1/2 cup packaged shredded coconut to raisins. Set aside.

Dumplings: In dutch oven combine 6 cups water and 1/2 cup sugar. Bring to boil. While you wait for that to boil, combine in medium bowl, 3 cups Bisquick, 1 cup milk, 1 tablespoon sugar, stirring with fork to moisten thick dough. When water come to boil, drop dough by rounded tablespoonful into boiling water, making about 14 dumplings. Cover pan with lid. Simmer dumplings very gently 20 minutes. Uncover and let cook another 10 minutes gently. Baste often in the liquid, which is now becoming thickened and creamy looking. Remove pan from heat. With slotted spoon remove **HALF** of dumplings to greased 8" square baking dish. Sprinkle with pecans and raisins/coconut. Arrange rest of dumplings over that. Set aside. Make sauce next.

Caramel Sauce: Strain remaining liquid into heavy 2 1/2-quart saucepan. Bring to boil. Stir constantly. Add 1 cup packed light brown sugar, stirring vigorously, med-heat till it boils briskly 2 or 3 minutes or till sugar is completely dissolved and sauce drops from spoon in large drops rather than like water. It should be the consistency of smooth gravy. Spoon sauce over dumplings filling dish right to the rim. Cool 15 minutes. Cover; refrigerate to serve within few days. Micro warm servings or use cold with a scoop of ice cream on top of each. Serves 6 to 8.

Cracker Barrel's Hashbrown Casserole

2 lbs. frozen hashbrowns
1/2 cup melted butter
1 can cream of chicken soup
1 pt. sour cream
1/2 cup chopped onion
2 cups grated cheddar
1 tsp. salt
1/4 tsp. pepper
2 cups crushed cornflakes
1/4 cup melted butter

DEFROST hashbrowns.

COMBINE next 7 ingr. and mix with hashbrowns.

PUT all in a 3 qt. casserole.

SAUTE cornflakes in butter and sprinkle on top.

COVER and BAKE at 350 for about 40 min.

Cream Cheese

1 gallon whole milk
1 quart cultured buttermilk
1/2 teaspoon salt

Pour milk and buttermilk into a large pan and suspend the thermometer in the milk. cook over medium heat, stirring occasionally until the temperature reads 170 degrees.

Keep the mixture on the heat and the temp of the milk between 170 and 175 degrees. After 30 minutes, the mixture should start to separate into curds (the lumps) and whey (the liquid).

Line a strainer with several layers of moistened cheesecloth and set it inside a large bowl to lift the curds from the milk mixture and lay them in the cheesecloth. Pour the remainder of the whey through the cheesecloth and save the whey for other recipes.

Let curds drain at room temp for 2–4 hours. Remove the cheese from the cheesecloth and place in blender with the salt. Blend until creamy.

Store the cheese in small containers with tight fitting lids and refrigerate. Cheese can also be frozen thawed and then beaten again in blender until creamy.

Creme De Menthe

1 1/4 cups fresh mint leaves, slightly packed
3 cups vodka
2 cups granulated sugar
1 cup water
1 Teaspoon glycerine (optional)
8 drops green food coloring (optional)
2 drops blue food coloring (optional)

Wash leaves in cold water several times. Shake or pat gently dry. Snip each leaf into halves or thirds, discarding stems. Measure cut mint leaves to above measurement. Combine leaves and vodka, steep for 2 weeks. Shake occasionally. Strain out leaves. Boil sugar and water together, cool. Add to vodka mixture, add optional ingredients. Age 1 to 3 months. Yield: 1 quart.

Denny's Cheese Soup

4 Tablespoon Butter or margarine
10 Ounce Cream of chicken soup
10 oz Cream of celery soup
1/2 Soup can Kraft's mayonnaise
8 Ounce Jar cheese Whiz
14 Ounce Can chicken broth
Salt and pepper

Put butter, soups, mayo and Cheez Whiz in 1–1/2 quart saucepan, stirring constantly over medium heat, until smooth. Stir in broth and season to taste with salt and pepper. Stir occasionally until piping hot, but do not let it boil.

Der Weinerschnitzel's Chili Sauce

2 cloves garlic, minced
1/2 cup onion, minced
2 tablespoons olive oil
1 pound ground beef
1 teaspoon salt
1/2 teaspoon black pepper
1 tablespoon prepared mustard
1 tablespoon vinegar
1 teaspoon Worcestershire Sauce
1/2 teaspoon Tabasco
1/4 cup ketchup
1/2 cup tomato juice

In a large heavy skillet cook garlic and onion in oil over moderate heat, stirring, until onion is softened. Add beef and cook, stirring and breaking up any lumps with a fork, until cooked through. Drain off any excess fat. Add remaining ingredients, adding just enough juice to create a spoonably loose but not soupy mixture. Simmer sauce, stirring occasionally; about 10 minutes. Makes enough sauce to top 6 hot dogs. Steam the hot dogs and use potato rolls.

Disney Mickey's Meatloaf

2 lbs ground beef
1 lb ground pork
1–1/2 onions, diced
1/8 Teaspoon garlic, granulated
2 cups bread crumbs, fresh
2/3 cup cold water
1/8 Teaspoon thyme
1/4 cup parsley, chopped
1 whole egg
1 Teaspoon Worcestershire sauce
1/8 Teaspoon salt

Soak bread crumbs in cold water and set aside. Saute diced onion until tender. Set aside and allow to cool. Pre-heat oven to 350 degrees. In a large bowl, combine ground beef, ground pork, onions, granulated garlic, and bread crumbs mixed with water. Mix well and add remaining ingredients. Mix well and mold into loaves. form in either loaf pans or a meat pan with sides high enough to hold juices. Bake for 45 minutes to 1 hour.

Disney Tonga Toast

2 or 4 slices sourdough bread cut 1 inch thick

1 banana

1/3 cup sugar

1 teaspoon cinnamon

1 egg

1/4 cup milk

1/2 teaspoon vanilla extract

Oil for frying

Whipped butter if desired

Maple syrup if desired

Depending on the size of the bread slices, cut a 1 inch pocket in one side of the bread slice. Cut banana in half crosswise, then split each piece lengthwise. Remove peel and stuff two pieces in each pocket, again depending on size. Set aside. Mix sugar and cinnamon. Set aside. Mix egg, milk, and vanilla until well blended. Heat about 4 inches of oil in a pan to 350 degrees F. Dip stuffed bread into egg mixture, allowing it to soak in for a few minutes. Fry in hot oil until lightly brown, turning to brown both sides. Drain on paper towels on cake rack. Sprinkle with cinnamon–sugar and serve at once.

Domino's Pizza Sauce

2 cups Hunt's Angela–Mia pizza sauce (You can find this at the wholesale shopping clubs – Sam's, BJ's, etc.)

1/4 cup water

1 1/2 teaspoons sugar

1 teaspoon ground oregano

1/4 teaspoon black pepper

1/4 teaspoon garlic powder

1/8 teaspoon Accent (MSG)

1/8 teaspoon salt

In a medium saucepan, pour in Hunt's basic sauce. Add water, and spices. Combine well, stirring over medium heat until bubbling. Lower heat, cover, and cook 20–25 minutes, stirring occasionally. Cool to room temperature. Store in an airtight container, refrigerated, until needed. Makes 2 cups.

Because the sauce base comes only in large #10 size cans, store remaining Hunt's Angela–Mia sauce in 2 one quart jars in freezer, or fridge until you make the next batch.

Double Tree Hotel Chocolate Chip Cookies

2 cups flour
1/2 tsp. baking soda
1/4 tsp salt
1 cup oats (uncooked)
3/4 cup sugar
3/4 cup Dark Brown sugar
1 cup butter, softened
2 large eggs
2 tsp. vanilla
1 tsp. lemon juice
12 oz. chocolate chips
1 1/2 cup walnuts

Preheat oven to 375 degrees. Lightly grease cookie sheets. Place the butter in a large bowl and cream lightly with an electric mixer. Add the sugars and beat on medium speed for about 2 minutes. Add the eggs, one at a time, beating well after each addition. Add the vanilla and lemon juice and mix well. In a separate bowl, stir together the flour, oatmeal, baking soda, and salt. Add to the creamed butter mixture and stir well to blend. Add chocolate chips and walnuts and stir to combine. Using a 1/4 cup measure or a 2-oz ice cream scoop, drop the batter on the cookie sheets, leaving 2 –3 inches between each cookie. Bake for 13 – 15 minutes or until lightly browned around the edges. Remove from the cookie sheets and cool on wire racks.

Duck Sauce

First:

- 1 Pound Plums halved and pitted
- 1 Pound Apricots halved and pitted
- 1 1/4 Cups Cider vinegar
- 3/4 Cup Water

Second:

- 1 Cup Cider vinegar
- 1 Cup Firmly packed brown sugar
- 1 Cup White sugar
- 1/2 cup Lemon juice

The Rest:

- 1/4 cup Chopped ginger
- 1 small Onion sliced
- 1 (or more) serrano -- seeded & chopped
- 2 small Garlic cloves sliced
- 4 teaspoons Salt
- 1 tablespoon Mustard seed (toasted)
- 1 Cinnamon stick

Combine first set of ingredients and cook over moderate heat for 5 minutes. Reduce heat and simmer uncovered for 15 minutes. Combine second set of ingredients and boil for 10 minutes. Combine the above three sets of ingredients and simmer for 45 minutes. Remove cinnamon. Puree in food processor. Return to kettle and simmer until thick. Transfer to sterilized mason jar, cap loosely and let cool. Tighten caps and let stand in dark at least 2 weeks. Makes 2 pints.

Dunkin Doughnuts

1 pkg. regular or quick-acting yeast
1/8 cup warm water (105–115 degrees)
3/4 cup lukewarm milk (scalded then cooled)
1/4 cup sugar
1/2 tsp. salt
1 egg
1/6 cup shortening
2 1/2 cups all-purpose flour

Dissolve yeast in warm water in mixing bowl. Add milk, sugar, salt, egg, shortening and 1 cup of flour. Beat on low speed while scraping bowl for 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in remaining flour until smooth. Cover and let rise in warm place until double, about 50–60 minutes. Turn dough onto floured surface. Roll dough 1/2– inch thick. Cut with round cookie cutter. Cover and let rise on floured baking sheets until double, 30–40 minutes. Heat vegetable oil in deep fryer or Dutch oven to 350. Slide doughnuts into hot oil. Turn doughnuts as they turn golden brown, about one minute on each side. Remove carefully from oil (do not prick surfaces) and drain. When cool, make small hole to insert vanilla frosting. Take a sharp knife and carefully make a large cavity inside of the doughnut to hold the frosting. Fill the doughnuts generously with vanilla frosting and dust heavily with powdered sugar. Makes: 12 doughnuts

VANILLA FROSTING FOR FILLING:

1/4 cup solid vegetable shortening
1/4 cup butter or margarine
1/2 tsp. clear vanilla extract
2 cups sifted confectioners sugar
1 tbsp. milk

Cream butter and shortening, gradually add sugar 1/2 cup at a time. Add milk and vanilla, beat until light and fluffy.

Eatmore Bars

1 cup peanut butter
1 cup corn syrup
1/2 cup chocolate chips
1 cup brown sugar
3/4 cup peanuts
1/2 cup sesame seeds
1–1/2 cup rice krispies
1/2 cup sunflower seeds (raw, shelled)

Simmer peanut butter, corn syrup, chocolate chips, and brown sugar together for 8–10 minutes. Mix in remaining ingredients. Press onto cookie sheet. Cool and cut into bars. Do NOT put in fridge as they'll become too hard.

Ebingers Blackout Cake

For the cake:

- 1/2 cup unsweetened Dutch-process cocoa, or Hersheys European
- 2 Tablespoons boiling water
- 2 ozs. unsweetened chocolate (2 squares), chopped
- 3/4 cup milk
- 2 cups granulated sugar
- 2 sticks unsalted butter, slightly softened
- 2 Tablespoons unsalted butter, for cake pans
- 4 eggs, separated
- 2 Teaspoons vanilla extract
- 2 cups all-purpose flour, + 1 Tablespoon for pans
- 1 Teaspoon baking powder
- 1 Teaspoon salt
- 1 Teaspoon baking soda

For the filling:

- 1 Tablespoon unsweetened Dutch process cocoa, + 1–3/4 teaspoons
- 2 cups boiling water
- 3/4 cup sugar, + 3–1/2 teaspoons
- 1 oz. bittersweet chocolate, chopped
- 2 Tablespoons cornstarch
- 1 Tablespoon cold water
- 1/4 Teaspoon salt
- 1 Teaspoon vanilla extract
- 2 Tablespoons unsalted butter

Frosting:

- 12 ozs. semisweet chocolate, chopped
- 3/4 cup unsalted butter
- 1/2 cup hot water
- 1 Tablespoon corn syrup
- 1 Tablespoon vanilla extract

Preheat the oven to 375 F. To make the cake, place the cocoa in a small bowl and whisk in boiling water to form a paste. Combine the chocolate and milk in a saucepan over medium heat. Stir frequently as the mixture warms and the chocolate melts, about 3 minutes. Remove from heat. Whisk a small amount of the heated chocolate milk into the cocoa paste and then whisk the cocoa paste into the milk mixture. Return to heat, stir for one minute, remove and cool until tepid. In a small bowl of a mixer, cream the sugar and butter

together. Beat in the egg yolks one at a time and add the vanilla. Slowly stir in the chocolate mixture. Combine the flour, baking powder, salt and baking soda. Using a spatula or a wooden spoon, slowly add the flour mixture to the chocolate mixture. In another bowl, whip the egg whites to form soft peaks and, using a rubber spatula, gently fold the egg whites into the batter. Butter and lightly flour two 8 inch round cake pans and divide the batter between the two pans. Bake for 45 minutes and cool on a rack for 15 minutes. Gently remove the cakes from their pans and continue to cool. While the cake is baking, make the filling. Put the cocoa into a saucepan and pour in the boiling water and place over low heat. Add the sugar and chocolate. Dissolve the cornstarch in the cold water to make a smooth paste. Whisk the cornstarch mixture into the water and chocolate, add the salt and bring it to a boil, stirring constantly. Boil for one minute. Remove the pan from the heat, whisk in the vanilla and the butter and transfer the mixture to a bowl and refrigerate until cool. Make the frosting: In a double boiler (or a pan within a pan), melt the chocolate. remove from heat and whisk in the butter, one tablespoon at a time, returning to the heat if necessary to melt the butter. Whisk in the hot water all at once and stir until smooth. Whisk in the corn syrup and the vanilla. Refrigerate for up to 15 minutes before using. Assemble the cake: Use a sharp knife to slice each cake into two disks to form 4 layers. Set one layer aside. Place one layer on a cake round or plate. Generously swath the layer with filling. Add the second layer and repeat. Add the third layer. Quickly apply a layer of frosting to the top and the sides of the cake and refrigerate for 10 minutes. Meanwhile, crumble the remaining cake layer, into fine crumbs. Apply a second layer of frosting to the cake, sprinkle liberally with crumbs and serve within 24 hours. Store in a cool place.

El Chico Mexican Restaurant Relish

4 cups carrots, sliced
2 cups onion, cubed
1 16 oz. can Jalapenos, sliced
4 oz. vinegar
2 cups water
1 tsp. salt
1/2 tsp. Oregano leaf
2 cloves garlic, chopped

1. Measure and place carrots in container.
2. Measure cubed onions and place in container with carrots.
3. Add the Jalapenos, including juice, to the carrots and onions.
4. Add the vinegar, water, salt, oregano and garlic to the other ingredients and mix well.
5. Cover container and place in refrigerator for a minimum of 24 hours.
6. Before serving, stir all ingredients thoroughly.

*Remember, relish must be allowed to marinate for a MINIMUM of 24 hours.

El Pollo Loco Mexican Beans

1 tablespoon vegetable oil
1 whole serrano chile
1/4 teaspoon serrano chiles, ground
1 28-oz. can pinto beans
1/3 cup water

Heat oil and whole chile in sauce pan. When chile is tender, add ground chiles, beans and water. Stir well. Bring to a boil, reduce heat and simmer 10 to 15 minutes.

El Pollo Loco Chicken

- 1 cup White wine vinegar
- 1 cup Olive oil
- 1/2 cup White wine
- 1 tbs. Oregano
- 1 teas. Thyme
- 3 tbs. Salt
- 10 Garlic cloves; minced
- 1 1/2 teas. Tabasco sauce

Mix all ingredients and marinate two whole chicken which have been cut in half. Marinate several hours in refrigerator. Grill chickens slowly until done.

El Torito's Deep-Fried Ice Cream

20 ounces chocolate chip ice cream
2 cups 4-grain flake cereal, crushed
1 1/2 tablespoons sugar
3 1/2 teaspoons ground cinnamon
2 eggs
1 teaspoon water
4 (8-inch) flour tortillas
Oil for deep-frying
Cinnamon mixed with sugar
Whipped cream
4 maraschino cherries

Form ice cream into 4 balls. Place in baking pan and freeze solid, 2 hours or longer. Mix cereal, sugar and cinnamon. Divide equally between 2 pie plates or other shallow containers. Beat eggs with water.

Roll each ice cream ball in cereal mixture and press coating into ice cream. Dip coated ball in egg wash, then roll in second container of cereal mixture. Again press coating onto ice cream. Freeze coated ice cream balls solid, 4 to 6 hours.

Shape each tortilla into hourglass form (with narrow waist) by cutting off curved slice from 2 opposite sides. One end will serve as base for ice cream. Other end will be decorative fan.

Heat oil in wok or large deep-fryer. Place tortilla between 2 ladles or large spoons of different sizes (smaller ladle on top). Place tortilla so that base end is cupped in larger ladle to form basket, with back of upper fan supported by handle of larger ladle. Deep-fry until crisp. Drain and sprinkle with cinnamon-sugar. Set aside.

Deep-fry frozen coated ice cream balls 30 to 45 seconds. Place each fried tortilla in large-stemmed glass, with fan part of tortilla standing vertically above glass. Set fried ice cream ball in base of tortilla. Top with dollop of whipped cream and decorate with cherry.

El Torito's Black Bean Soup

12 oz. dried black beans
8 cups chicken or vegetable stock
2 teaspoons olive oil
1 onion, chopped
1 cup carrots, chopped
1 cup celery, chopped
2 cloves garlic, minced
2 teaspoons dried oregano
1 teaspoon dried thyme
1 bay leaf
1/2 teaspoon cayenne pepper
3 tablespoons fresh lime juice
Fresh cilantro (optional)

Rinse and sort through black beans, discarding any that are shriveled or discolored. Place beans in a large stockpot. Cover beans with water and refrigerate to soak overnight. Drain beans and return to stockpot. Add stock and heat to boiling.

Meanwhile, heat olive oil over medium-high heat in a large skillet. Add onion, carrot, celery and garlic and saute until tender, approximately 5 minutes. Add to stockpot along with oregano, thyme, bay leaf and cayenne pepper. Cover stockpot and reduce heat to simmer for 3 to 4 hours.

Transfer soup to blender or food processor and puree to desired thickness. Just before serving add lime juice and garnish with a sprig of fresh cilantro, if desired. Add salt and pepper to taste and serve.

El Torito's Enchilada Sauce

2 Tbls. vegetable oil
2 Tbls. flour
1/4 cup red chile powder, mild
2 cups beef broth, fresh or canned
2 cups tomato puree, canned
1/2 teas. oregano, dried
1/4 teas. cumin
1/2 teas. granulated garlic
1 teas. salt (to taste)

Heat oil in large saucepan. Add the flour to the oil and make a roux. Stir and cook over medium heat for 2 minutes until it becomes brown in color. Add the chile powder, beef broth, tomato puree, oregano, cumin, garlic and salt to the roux and simmer over low heat for 15 minutes.

El Torito's Mexican Caesar Salad

Cilantro Pepita Dressing:

- 2 medium Anaheim chiles, roasted, peeled and seeded
- 1/3 cup roasted pepitas (pumpkin seeds)
- 2 garlic cloves, peeled
- 1/4 tsp. ground black pepper
- 1 tsp. salt
- 12 oz. salad oil
- 1/4 cup red wine vinegar
- 5 Tbs. grated Cotija cheese (see note)
- 2 small bunches cilantro, stemmed
- 1 1/2 cup mayonnaise
- 1/4 cup water

Salad:

- 2 corn tortillas
- Vegetable oil
- 1 large (or two small) heads romaine lettuce, rinsed and spun dry
- 1/3 cup finely grated Cotija cheese
- Roasted red bell pepper, peeled and cut into julienne strips
- 1/2 cup pepitas (roasted pumpkin seeds)

Place all dressing ingredients except cilantro, mayonnaise and water in a a blender of food processor. Blend approximately 10 seconds, then add cilantro little by little until blended smooth. Depending on size of blender, it may be necessary to do in batches.

Place mayonnaise and water in a large stainless steel bowl, and mix with a wire whip until smooth. Add the blended ingredients to the mayonnaise mixture, and mix thoroughly. Place in an air-tight container and refrigerate. Will keep for three days. Yields 1 quart.

To assemble salad: Cut corn tortillas into matchstick-size strips. Heat oil in sauté pan; fry tortilla strips until crisp. Remove with slotted spoon, and drain on paper towels. Set aside. Tear romaine into bite-size pieces. Place greens on salad plates and ladle approximately 2 ounces of cilantro pepita dressing on each salad. Sprinkle each dish with Cotija cheese and tortilla strips. Arrange four red pepper strips like spokes on the top of each salad, and garnish with whole pepitas.

Note: Cotija cheese is a hard cheese, similar to Parmesan.

It is available at some grocery stores and most Mexican markets.

Emeril's Creole Seasoning

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.

Emeril's Southwest Seasoning

2 tablespoons chili powder
2 teaspoons ground cumin
2 tablespoons paprika
1 teaspoon black pepper
1 tablespoon ground coriander
1 teaspoon cayenne pepper
1 tablespoon garlic powder
1 teaspoon crushed red pepper
1 tablespoon salt
1 tablespoon dried oregano

Combine all ingredients thoroughly.

Emeril's Mole Sauce

1/2 cup shelled pumpkin seeds
1/4 cup shelled pistachio nuts
1/4 cup roasted pine nuts
2 poblano peppers
1 medium onion, quartered
1 teaspoon chili powder
1 teaspoon ground cumin
1/2 teaspoon salt
1 tablespoon tamarind paste
1 tablespoon dark cane or corn syrup
1 teaspoon distilled white vinegar
1 cup plus 1 tablespoon olive oil
1/2 cup chicken stock
1/2 cup heavy cream

Preheat the oven to 400 degrees F. Place the nuts, peppers, and onions on a baking sheet. Drizzle with 1 tablespoon olive oil. Roast for 10 to 15 minutes. Remove from the oven and peel, seed and chop the peppers. In a food processor, combine the nuts, peppers, onions, chili powder, cumin, salt, tamarind paste, 1 tablespoon dark cane syrup, vinegar and olive oil. Puree until creamy, stopping once to scrape the sides of the bowl. Turn the sauce into a saucepan. Whisk in the chicken stock and cream. Bring the sauce up to a boil and reduce to a simmer. Cook for 2 minutes. Remove from the heat and keep warm.

Energy Bars

- 1 cup dark raisins
- 1/2 cup golden raisins
- 1/3 cup butter or margarine
- 1/2 cup sugar
- 1 egg
- 1 1/4 cup whole wheat flour
- 1/4 cup toasted wheat germ
- 1/2 cup molasses
- 1/2 cup nonfat dry milk
- 1 cup sliced almonds (optional)
- 1 cup quick cooking oats
- 1/2 cup skim milk
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 1/2 teaspoon baking powder

Chop raisins (using a food processor if possible). Cream butter, sugar, molasses and egg.

Combine flour, dry milk, wheat germ, baking powder, baking soda, salt and ginger. Blend into creamed mixture with skim milk. Stir in oats, raisins, and half the almonds (if desired).

Pour into greased 13x9x2 inch pan and spread evenly. Sprinkle with remaining almonds (if desired).

Bake at 350 degrees for approx. 30 minutes. Cool in pan and cut into 1x4 inch bars.

Entenmann's Fat Free Chocolate Cupcakes

1 small Box Jello cook & serve, chocolate pudding powder
1/2 cup Non-fat dry milk powder
1 tablespoon Unsweetened Hershey's cocoa
1/2 cup Sugar
1 cup Self-rising flour
4 Egg whites, beat til stiff with 1 pinch Salt in 1-1/2 qt. bowl
1 teaspoon Vanilla
4 ounces Applesauce
1/4 teaspoon Baking soda

In medium mixing bowl combine Jello powder, dry milk, cocoa, sugar and flour. Set aside. With electric mixer, beat alternately into the egg white mixture a cup at a time with the vanilla, applesauce and baking soda, which have been mixed together. Beat 2 minutes after last addition. Divide batter equally between 12 paper-line cupcake wells. Bake at 350 degrees about 18-20 minutes or until tester comes out clean. Cool in pan on wire rack 10 minutes then remove.

Famous Amos Cookies

2 cups of softened margarine
2 medium eggs
1 teaspoon vanilla
3/4 cups light brown sugar
3/4 cups sugar
1 teaspoon water
1 teaspoon baking soda
1/2 teaspoon salt
2 and 1/2 cups flour
2 cups raisins
1 package of chocolate chips

Mix together margarine, eggs, vanilla, sugars, water and baking soda. Gradually add the flour, salt and chocolate and any other things that you add to cookies such as nuts or raisins. Mix well; place on ungreased cookie sheets. Bake at 375 for 8 minutes. Makes 6 dozen.

Fannie Mae Caramels

- 4 cups sugar
- 2 cups light corn syrup
- 14 ounce can sweetened condensed milk
- 1 1/2 cups milk
- 1 cup whipping cream
- 1 cup butter
- 2 teas. vanilla
- 2 cups chopped walnuts or pecans

Lightly grease a 9" by 13" baking pan. In a large sauce pan, combine sugar, corn syrup, condensed milk, milk, cream and butter. Place over medium heat and stir occasionally with a wooden spoon until it comes to a boil. Attach a candy thermometer and continuously stir until temperature reaches 240F. Remove immediately and stir in vanilla and nuts. Pour into baking pan and allow to cool completely before cutting. Cut into desired serving pieces. They can also be dipped in chocolate that has been melted in a double boiler. Dip one at a time and allow chocolate to harden.

Fig Newtons

1 lb. dried figs or 2 lbs. fresh figs
1 cup sugar
1/2 or 1 cup water (1 cup for dried figs; 1/2 cup for fresh)
1/2 cup butter, room temp.
1 cup sugar
1 egg
1 tbl. cream or milk
1/2 teas. vanilla
1/2 teas. salt
1 teas. baking powder
1 3/4 cup flour

Dice figs, soak in water 1 hour. Add sugar & cook on medium heat until of thin jam consistency. Beat sugar, butter, egg, milk & vanilla until well blended. Add dry ingredients. Mix well and refrigerate for 1 hour.

Place 1/2 on well floured dough cloth; knead about 6 times.
Roll out to 1/4" thick. Line 13 x 9" glass dish; cover with figs.
Roll remaining dough, cover figs. Cook at 350' 30 minutes.

Let cool and cut into squares.

Four Seasons Crab Cakes

- 2 pounds jumbo lump crabmeat
- 1/2 pound fresh codfish fillet
- 1/2 to 1 cup heavy cream
- 1 tablespoon Dijon mustard
- 2 teaspoons sesame oil
- 2 tablespoons finely chopped parsley
- 2 tablespoons finely chopped chives
- 2 tablespoons basil, julienned
- Salt and pepper to taste
- Juice of 1/2 lemon
- Olive oil for sauteing

Pick through crabmeat, removing all shells but being careful not to break up the large lumps too much. In a food processor, grind codfish until pureed. Add 1/2 cup of heavy cream and puree until incorporated. Then add more cream if needed. The mixture should be smooth and shiny, yet firm enough to hold its shape.

Place this mousse in a metal bowl and add the other ingredients, except for the olive oil. Take a small portion of the crab-cake mixture and saute in hot olive oil until golden brown. Taste to adjust seasoning.

Form the rest of the crab cakes and saute in hot olive oil until golden on both sides. Finish by baking in a 450-degree oven for 4 to 5 minutes.

Serves six to eight.

Four Seasons Minestrone alla Milanese

1/4 cup olive oil
1 cup finely chopped onion
1 cup finely chopped leek, white and light green parts
1 cup finely chopped celery
2 cups finely chopped carrots
2 cups finely chopped cabbage (preferably Savoy)
1 cup green beans cut into 1/2-inch lengths
2 cups of 1/2-inch cubes of peeled boiling potatoes
1/2 cup finely chopped prosciutto
1 cup of 1/2-inch cubes of unpeeled zucchini
1 cup chopped rinsed fresh stemmed spinach
2/3 cup chopped fresh or canned tomatoes
1/2 cup tomato sauce
6 cups chicken broth
3/4 cup rice (preferably short grain Arborio)
2 cups canned cannellini beans
1 tablespoon chopped fresh rosemary or 1 teaspoon dried
2 tablespoons olive oil
1/4 cup minced fresh parsley
1/2 cup grated Parmesan cheese
Salt and freshly ground black pepper
Grated Parmesan for garnish, optional

In a large stock or soup pot, over medium heat, heat the olive oil. Add the onion, leek, celery, carrots, cabbage, green beans and potatoes and stir for 2 minutes.

Add the prosciutto, zucchini, spinach, tomatoes and tomato sauce and stir for another 2 minutes.

Add the chicken broth, bring to a boil and simmer, covered, over low heat for 15 minutes.

Add the rice and beans, and simmer, uncovered for 15 minutes or until the rice is tender. Remove the soup from the heat.

In a small skillet saute the rosemary in the olive oil for 30 seconds. Add this to the soup along with the parsley and cheese. Season with salt and pepper to taste and serve immediately. Garnish with more cheese if desired.

Frango Chocolate Mints

2 cups semi-sweet chocolate chips
1/2 cup butter
1 & 1/8 cup powdered sugar
2 eggs
1 teas. vanilla
2 teas. peppermint extract, or to taste

Melt chips in double-boiler, cool. Beat butter and sugar together. Beat in eggs, one at a time, into sugar mix. Add vanilla. Now beat in cooled chocolate and peppermint, the longer you beat the mixture at this point the lighter and fluffier the mints are. Drop by half teaspoons onto wax paper or use a pastry bag for decorative mints. Keep refrigerated.

Fried Dough

1/2 cup warm water
5 teaspoons yeast
pinch of sugar
1 cup warm milk
1/3 cup sugar
1 1/2 teaspoons salt
1 teaspoon vanilla
2 eggs
1/3 cup oil
2 cups unbleached all purpose flour
3–4 cups unbleached bread flour (or all–purpose)

oil for frying
granulated sugar for dusting

NOTE: This recipe can also be made in a bread machine on 'dough' cycle.

In a large mixing bowl, stir together the yeast, warm water and a pinch of sugar. Allow to stand a couple of minutes to allow yeast to swell or dissolve. Stir in remaining sugar, milk, vanilla, eggs, oil, salt, all–purpose flour and most of bread flour (if using) to make a soft dough. Knead 5 to 8 minutes by hand or with a dough hook, adding flour as needed to form a firmer smooth and elastic dough. Place in a greased bowl. Place bowl in a plastic bag and seal. If not using right away, you can refrigerate the dough at this point. Let rise about one hour. Gently deflate dough. If dough is coming out of the refrigerator, allow to warm about 40 minutes before proceeding.

Cut off portions of dough (about the size of a mandarine orange). Stretch or roll into large, thin oblong shapes and place on waxed paper–lined baking sheet. Prepare all dough this way, layering more paper between the stretched pieces of dough. Cover with a wet towel and let rest 15 minutes. When oil is hot (385 F) fry slabs, one or two at a time. Turn them over as soon as they puff up and fry on other side for a few seconds to complete.

Drain on paper towels. Prepare a bowl with a cup or two of white sugar. Toss in one at a time and coat well, shaking off excess in the bowl. You can also serve these with pie toppings or a dollop of strawberry or raspberry jam.

Fried Pickles

Seasoned Egg Wash:

- 1 Egg
- 1 teaspoon salt
- 1/3 cup milk
- 1/2 teaspoon black pepper
- 1/3 cup Worcestershire Sauce
- 1/3 teaspoon Tabasco

Seasoned flour:

- 2 cup flour
- 1/2 tablespoon paprika
- 1 tablespoon garlic salt
- 1/4 teaspoon poultry seasoning
- 2 teaspoons black pepper

Oil for deep frying

Klauson Whole Pickles

Whip together all ingredients for seasoned egg wash, set aside.
Mix ingredients for flour mixture in a shallow dish. Slice pickles 1/8" thick. Dip into flour mix, then egg wash, then flour mix again.
Fry until golden brown, about 1 minute. Drain on paper towels. Serve with dipping sauce of ranch dressing, ketchup or horseradish sauce.

Fruit Roll-ups

2 Cups Sliced Peaches
2 Tablespoons Honey
Vegetable Spray
Plastic Wrap

Puree sliced peaches in a blender with honey.
Pour into a non-stick baking sheet coated with vegetable cooking spray. Dry in a 140F oven until the sheets peel away easily from the baking sheet. Store by rolling on plastic wrap and keeping in a covered container in the refrigerator.

Funnel Cakes

2 eggs
1 1/2 cups milk
2 cups sifted flour
1 teas. baking powder
1 teas. salt
2 cups vegetable oil
cinnamon sugar

Sift together the flour, baking powder, and salt. In a large mixing bowl, stir together the eggs and the milk. Add flour mixture to the egg mixture. Beat with a mixer until smooth; the consistency should be thin enough to run through a small kitchen funnel.

Test it and if it is too thick beat in a little more milk;

if too thin, beat in a bit more flour,

In an eight inch skillet, heat the oil to 360 degrees.

Put your finger over the bottom opening of the funnel, and fill the funnel with a generous 1/2 cup of the batter. Hold the funnel close to the surface of the oil, and release the batter into the oil while making a circular motion. Fry until golden brown, use tongs and wide spatula to turn the cake over carefully. Fry the second side 1 minute.

Drain on paper towels, and sprinkle with powdered sugar or cinnamon sugar.

Galiano

2 Cup Sugar
1 Cup Water
1/4 Teaspoon Anise extract
1 Teaspoon Vanilla extract or Vanilla Bean Extract
3 Drops yellow food coloring
1 Fifth vodka

Combine sugar and water in a pan and bring to a boil. Boil for 1 minute and immediately reduce heat. Simmer for 1 hour or until thickened. Remove from heat and cool.

Pour sugar–water syrup into a sterilized quart–size bottle. Add anise extract, vanilla and food coloring. Stir gently and add the vodka.

Cover and let the mixture sit for 10 days to 2 weeks before serving.

Yield: 32 oz.

Gatorade

1 pack unsweetened Kool Aid (any flavor)
2 quarts cold water
1/2 cup sugar
1/2 teas. salt
1/2 cup orange juice

Mix together. This equals the electrolyte replacement found in many popular drinks on the market. Great for a hot summer!

General Tsao's Chicken

Sauce:

1/2 cup cornstarch
1/4 cup water
1+1/2 tsp. minced garlic
1+1/2 tsp. minced ginger root
3/4 cup sugar
1/2 cup soy sauce
1/4 cup white vinegar
1/4 cup cooking wine
1+1/2 cup hot chicken broth

3 lbs. deboned dark chicken meat, cut into large chunks

1/4 cup soy sauce

1 tsp white pepper

1 egg

1 cup cornstarch

Vegetable oil for deep-frying

2 cups sliced green onions

16 small dried hot peppers

Mix 1/2 cup cornstarch with water. Add garlic, ginger, sugar, 1/2 cup soy sauce, vinegar, wine, chicken broth and MSG (if desired). Stir until sugar dissolves. Refrigerate until needed.

In separate bowl, mix chicken, 1/4 cup soy sauce and white pepper. Stir in egg. Add 1 cup cornstarch and mix until chicken pieces are coated evenly. Add a little vegetable oil to help separate chicken pieces. Divide chicken into small quantities and deep-fry at 350 degrees until crispy. Drain on paper towels.

Place a small amount of oil in wok and heat until wok is hot. Add onions and peppers and stir-fry briefly. Stir sauce and add to wok. Place chicken in sauce and cook until sauce thickens.

Girl Scout Mint Cookies

- 1 box Devil's Food Cake Mix
- 2 Eggs
- 2 Tbl. Water
- 2 Tbl. Cooking Oil
- 1/2 Cup Cocoa
- 1 pkg. Chocolate Chips
- 2–3 drops Wilton's Candy Mint Flavoring

Preheat oven to 400 degrees. Combine cake mix, eggs, water, cooking oil, and cocoa. You will need to blend this together well, this will be a very sticky mess. Let stand for 20 minutes, and then shape into very small 1/2 inch balls. Place these balls on a cookie sheet 2 inches apart, and smash down flat. You will need to spray a large spoon with Pam to make them flat. Bake for about 8 minutes. Let cool until they reach room temperature.

Heat chocolate chips in either the microwave, or in a double boiler. When completely melted add a couple drops of the mint flavoring. Be careful not to add too much, it is a powerful flavoring. You can either spread the melted chocolate on the cookies, or you can dip the cookies into the chocolate.

Girl Scout Samoa Cookies

6 tablespoons 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.

Golden Corral Rolls

- 1 envelope Active dry yeast
- 1/4 cup Very warm water
- 1/3 cup Sugar
- 1/4 cup Butter or margarine
- 1 teaspoon Salt
- 1 cup Scalding hot milk
- 1 Egg -- lightly beaten
- 4 1/2 cups Sifted all-purpose flour
- 2 tablespoons Melted butter or margarine -- for brushing rolls

Sprinkle the yeast over very warm water in a large bowl (Very warm water should feel comfortably warm when dropped on wrist.) Stir until yeast dissolves. Add sugar, the 1/4 cup butter or margarine and salt to hot milk and stir until the sugar dissolves and butter or margarine is melted. Cool mixture to 105 to 115 degrees. Add milk mixture to yeast, then beat in egg. Beat in 4 cups of the flour, 1 cup at a time, to form a soft dough. Use some of the remaining 1/2 cup of the flour to dust a pastry cloth. Knead the dough lightly for 5 minutes, working in the remaining flour (use it for flouring the pastry cloth and your hands). Place dough in a warm buttered bowl; turn greased side up. Cover and let rise in a warm place until doubled in bulk, about 1 1/4 to 1 1/2 hours. Punch dough down and knead 4 to 5 minutes on a lightly floured pastry cloth. Dough will be sticky, but use as little flour as possible for flouring your hands and the pastry cloth, otherwise the rolls will not be as feathery light as they should be. Pinch off small chunks of dough and shape into round rolls about 1 1/2 to 1 3/4 inches in diameter. Place in neat rows, not quite touching, in a well-buttered 13 x 9 x 2 inch pan. Cover rolls and let rise in a warm place until doubled in bulk, 30 to 40 minutes. Brush tops of rolls with melted butter or margarine, then bake in a 375 degree oven for 18 to 20 minutes or until nicely browned. Serve warm with plenty of butter. This recipe yields about 2 dozen rolls.

Golden Corral's Seafood Salad

1 lb. imitation crab meat, shredded
1 cup diced celery
1/2 cup mayonnaise
1/4 cup sliced green onions (with the green too)
1 tablespoon lemon juice
3 hard boiled eggs, chopped.

Mix all ingredients. Refrigerate for about an hour to allow flavors to blend. Serve either as a salad, on lettuce, or on split croissants.

Goo Goo Clusters

- 1 large bag miniature marshmallows
- 1 bag chocolate chips
- 2 cups dry roasted peanuts
- 1 can Eagle Brand milk
- 2 tsp. butter

Melt chocolate chips in pan with Eagle Brand milk. While this is heating, mix marshmallows and peanuts in a large bowl. Pour melted mixture over nuts and marshmallows. Mix together. Pour in buttered pan. Chill 2 hours and cut.

Good Season's Italian Dressing

- 1 TB Garlic salt
- 1 TB Onion powder
- 1 TB Sugar
- 2 TB Oregano
- 1 ts Pepper
- 1/4 ts Thyme
- 1 ts Basil
- 1 TB Parsley
- 1/4 ts Celery salt
- 2 TB Salt

For Dressing Mix:

- 1/4 Cup Cider Vinegar
- 2/3 Cup Oil
- 2 TB Water
- 2 TB Dry Mix

Shake well.

Graham Crackers

1 cup white flour
1 1/4 cup whole wheat flour
5 Tablespoon sugar
1/2 Teaspoon salt
1/2 Teaspoon baking soda
1 Teaspoon baking powder
1/4 Teaspoon ground cinnamon
3 Tablespoon butter or margarine, cold and sliced in small pieces
1/4 cup solid vegetable shortening
2 Tablespoon honey
1 Tablespoon molasses
1/4 cup water
1 Teaspoon vanilla extract

Combine flours, sugar, salt, baking soda, baking powder, and cinnamon in a large bowl. Work in the butter and shortening with your fingers until the mixture has the consistency of coarse crumbs.

In a separate bowl, mix the honey, molasses, water and vanilla. Sprinkle this mixture over the dry ingredients and toss with a fork until well blended.

Form the dough into a ball. Cover and chill for several hours.

Cut the dough in half and let it sit for 15 minutes at room temperature.

Sprinkle a piece of wax paper with whole wheat flour. Roll out one of the dough pieces flat to about 7x15 inches. If the dough cracks or breaks, just pinch the edges back together.

Poke a fork into the dough at 1/2 to 1" intervals. Then cut into 2 1/2 inch squares. Use a spatula to move the squares to a large, ungreased baking sheet. You can place them close together.

Repeat with the other half of the dough.

Bake in the center of the oven for 15 minutes at 350 or until lightly browned on the edges. Store at room temperature in an airtight container. Should last up to a month.

For a sweeter treat: Sprinkle a mixture of sugar and cinnamon over the top

of the crackers before baking.

Grand Marnier

- 4 medium Oranges
- 1 Vanilla bean
- 2 1/2 cups Vodka
- 1 cup Brandy
- 1 cup white granulated sugar
- 1/2 cup water

Look for firm, heavy oranges which indicates lots of juice, and smooth-skinned ones free from soft spots and mold. Wash and peel oranges making sure to scrape ALL white rind from the peels to avoid bitter flavor. Slice in strips and add to liquor and vanilla bean. Steep 2–3 weeks, strain and filter. Boil together water and sugar for about 5 minutes at a full boil and be sure the sugar is dissolved. Allow to cool. Add sugar syrup to orange liquor and let age for 4 weeks.

Grape Nuts Cereal

3 1/2 cups sifted whole wheat flour
1 tsp. baking soda
1/2 cup brown sugar
2 cups milk
2 tbsp. vinegar
3/4 tsp. salt

Mix flour, baking soda, sugar and salt. Stir vinegar into milk and add to flour mixture. Beat until smooth. Spread dough 1/4-inch thick on a greased cookie sheet. Bake in a 375F. oven about 15 minutes. When cool, grind in a food chopper. Don't dry out completely or you'll get flour. Let it finish drying after grinding. Before serving, mix in anything else you would like; Nuts and fruit go especially well.

Green Goddess Dressing

2 oz. can anchovy fillets
1/2 cup chopped parsley
3 Tbls. chopped chives
1 Cup Mayonaise
1 Cup Sour Cream
2 Tbls. tarragon vinegar
1/2 teas. salt
Dash of freshly ground pepper

Put all ingredients in a blender or food processor and blend for about 20 seconds. Cover and refrigerate until needed.

Gum Drops

1 package (a 3/4 ounces) powdered fruit pectin
3/4 cup water
1/2 teaspoon baking soda
1 cup sugar
1 cup light corn syrup
2 teaspoons imitation strawberry extract
red food coloring
sugar

Combine fruit pectin, water and baking soda in a medium-size pan. (Note, mixture will foam).

Combine sugar and corn syrup in large saucepan. Place both saucepans over high heat. Cook, stirring alternately until foam disappears from fruit pectin mixture and sugar mixture boils rapidly for 5 minutes.

Pour fruit pectin mixture into boiling sugar mixture in a thin stream until all pectin is added. Boil, stirring constantly 1 minute longer. Remove pan from heat. Stir in extract and a few drops of coloring. Immediately pour mixture into an 8x8x2 inch pan. For fancier shapes spoon mixture into tart or similar little pans. Allow to stand at room temperature (do NOT refrigerate) about 3 hours or until candy is cool and firm.

Cut gum drop mixture into fancy shapes with small cutters or into cubes with a knife dipped in warm water. Roll in granulated sugar.

For green gumdrops: Substitute oil of anise for strawberry extract and green food coloring for red.

For yellow: Substitute oil of lemon and yellow food coloring

For red: Substitute oil of clove for strawberry extract

Makes about 1 1/4 pound.

Gummi Bears

1 small box Jello with sugar (any flavor)
7 envelopes unflavored gelatin
1/2 cup water

Mix in a saucepan until the mixture resembles playdough.

Place pan over low heat and stir until melted.

Once completely melted, pour into plastic candy molds,
and place in the freezer for 5 min.

When very firm, take out of molds and eat! Have fun!

Half Moons

3 3/4 cups flour
3/4 tsp. baking powder
2 tsp. baking soda
2 1/4 cups sugar
2 sticks margarine, cut in pieces
3/4 cup sifted unsweetened cocoa
1/4 tsp. salt
2 eggs
1 tsp. vanilla
1 1/2 cups milk

Fudge Icing:

3 1/2 ounces bittersweet chocolate
3 1/2 ounces semisweet chocolate
1 Tbls. butter
4 1/3 cups sifted confectioner's sugar
2 Tbls. corn syrup
1 tsp. vanilla
Pinch of salt

Buttercream Icing:

7 cups confectioner's sugar
2 sticks softened butter, cut in pieces
1/2 cup vegetable shortening
7 Tbls. milk
1 Tbls. vanilla
Pinch of salt

For the cookies: sift together first 3 ingredients and set aside. Combine next 4 ingredients in large bowl and beat at medium speed until fluffy. Add eggs and vanilla and continue to beat. Add half the milk, then half the flour mixture, beating well. Repeat with remaining milk and flour mixture. Spoon onto parchment-lined baking sheets, making 3-inch rounds about 2 inches apart. Bake at 350 degrees until cookies are set – about 12 minutes. Allow to cool, then remove from parchment.

For fudge icing: melt both chocolates with butter in top of double boiler over simmering water. Add remaining ingredients along with 6 Tbls. of boiling water; mix to a smooth, stiff paste. Thin icing with up to 8 more Tbls. of boiling water. Icing should

fall from a spoon in thick ribbons. Keep icing warm in double boiler over low heat.

For buttercream icing: with mixer on low, combine all ingredients in large bowl; then beat at medium speed until light and fluffy.

Using a metal spatula, spread about 1 Tbls. of warm fudge icing on half of the flat side of each cookie. Spread other half with 1 heaping Tbls. of buttercream icing.

Makes about 2 1/2 dozen cookies.

Hamburger Buns

1–1/2 cups warm water
5 teaspoons dry yeast
pinch sugar
1/3 cup oil
1/2 cup sugar
2 1/2 teaspoons salt
1/4 teaspoon malt powder or syrup – optional
6 cups (approximately) bread flour
milk for brushing
sesame seeds

Place water, yeast and pinch of sugar in bread machine pan and let stand for a couple of minutes. Add remaining ingredients in order given.

Place machine on 'dough' mode. When cycle is over, remove dough from machine. Gently deflate. Divide dough in 8–10 portions, cover with a clean tea towel and let rest five minutes. Shape each portion into a ball and place, evenly spaced, on a parchment paper lined baking sheet. Insert entire sheet in a large plastic bag (like a garbage bag).

Allow to rise until quite puffy (20–30 minutes). Remove from plastic bag. Flatten each roll gently with palm of hand. Brush, if desired, with milk and sprinkle with sesame seeds.

Preheat oven to 375 F.

Bake, until nicely browned (15–20 minutes). Freeze leftovers.

Hamburger Helper

1. Brown one pound (more or less) of ground beef in a skillet.
2. Stir in 2 cups pasta or 1 cup rice or 2 cups slices potatoes (dried is fine) and 2 cups water (use one cup if using fresh potatoes), 1/4 cup butter or margarine, and one of the sauce mixes below.

CHEESEBURGER MACARONI

Use macaroni and 1/4 cup of this mixture.

- 4 1/2 cups dehydrated cheese
- 2 2/3 Tbls powdered milk
- 2 2/3 cups flour
- 2 tsp onion powder

STROGANOFF

Use noodles or potatoes and 1/3 cup of the following mixture. Stir in 1/4 cup sour cream just before serving. (1/4 cup fresh or canned mushrooms may be used instead of dried, but put them in when you cook, not when preparing the mix for storage)

- 4 cups powdered milk
- 4 cups flour
- 2 cups minced onion
- 1 cup beef bouillon
- 1/4 cup onion powder
- 4 cups dried mushrooms
- 2 Tbls celery salt

PIZZA SPINS

Use wheel shaped pasta, one can tomato sauce and 2 Tbls of Italian seasoning or 2 Tbls of the following mixture.

- 1/4 cup crushed basil
- 1/4 cup ground oregano
- 2 Tbls garlic powder
- 1/2 cup parsley

Hardee's Buttermilk Biscuits

4 cups self-rising flour
1 tbs. sugar
1 tbs. baking powder
2 cups buttermilk
2/3 c. shortening

Mix together, but do not knead. Roll out to 1" thick.

Cut and brush tops with additional buttermilk.

Place on greased cookie sheet.

Bake at 400 degrees for 15 minutes.

Hardee's Cinnamon Raisin Biscuits

1 oz. Bran Flakes cereal
1 tbsp. cinnamon
2 tbsp. brown sugar, packed
2 tbsp. butter, melted
2 1/2 cups Bisquick
2 tbsp. sugar
1/2 cup raisins
1/3 cup buttermilk
1/2 cup tonic water
1/2 tsp. vanilla

Place cereal into blender. Add cinnamon and brown sugar and blend for about 3 seconds or until crumbled, but not powdered. Empty into small bowl. Stir in melted butter with fork until mixture is completely softened. Set aside. For biscuit dough, use a 2-quart mixing bowl. Stir Bisquick together with sugar and raisins. Put buttermilk, tonic, and vanilla into measuring cup without stirring and pour into Bisquick mixture. Use a fork to mix until all of the liquid is absorbed. Knead in the bowl with hands, dipping into additional Bisquick, to make dough smooth and no longer stick. Break dough up into 4 or 5 portions in the bowl. Sprinkle the flake mixture over the dough and then work it into it with your hands until most of it is evenly distributed throughout. Marbleize the dough more than just mix the flake mixture in. Divide into 12 equal parts and shape each into 1/2-inch thick patty, arranging together in 2 Pam-sprayed 8-inch round cake pans. Bake at 400F for 20–25 minutes or until evenly golden. Remove and top with icing.

Icing:

With an electric mixer beat on high speed, 2 Tbls. melted butter, 1 teas. vanilla, 2 Tbls. sour cream, and 1 1/2 cups powdered sugar until smooth. Place one tablespoon icing on each hot biscuit. Allow to melt slightly and then swirl to cover top surface.

Heath Bar Candy

1/2 lb Butter
1 cup Sugar
1/2 cup Nuts, finely chopped
1/3 cup Chocolate chips

Combine first 3 ingredients and boil, stirring constantly until it thickens and looks like a brown paper bag. Pour on greased cookie sheet. Sprinkle the chocolate chips on top. Let melt and spread smooth over the mixture.

Let cool and harden. Break into pieces.

Heinz 57 Sauce

1/2 Cup Raisins
2/3 Cup Heinz ketchup
1 tsp chili powder
1 tsp seasoned salt
4 oz applesauce
2 Tbsp Wish Bone Italian Dressing

1. Put all ingredients in a blender and blend on/off for 2 minutes on high or until smooth.

Hellman's Mayonnaise

- 1 egg (room temp)
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1 1/4 cup vegetable oil
- dash cayenne pepper
- 3 tablespoons lemon juice or vinegar

Place egg, mustard, salt, cayenne pepper and 1/4 cup oil in blender and blend on low. While the machine is blending, SLOWLY pour in another 1/2 cup oil. You may have to stop and scrape down the mayo. Add the lemon juice/vinegar and the remaining 1/2 cup oil. Blend until well combined. Store in refrigerator.

Hershey's Chocolate Syrup

1/2 Cup Cocoa
1 Cup Sugar
1 Cup water
1 tsp. Vanilla
dash of salt

Combine cocoa, sugar, and salt in a saucepan. Add water, and mix until smooth. Bring this mixture to a boil. Allow it to boil for one minute, be carefull this does not over boil. Remove from heat, when this cools add the vanilla.

Hidden Valley Ranch Dressing

15 Saltines
2 cups Dry minced parsley flakes
1/2 cup Dry minced onion
2 tablespoons Dry dill weed
1/4 cup Onion salt
1/4 cup Garlic salt
1/4 cup Onion powder
1/4 cup Garlic powder

Salad Dressing:

1 tablespoon Mix
1 cup Mayonnaise
1 cup Buttermilk

Put crackers through blender on high speed until powdered. Add parsley, minced onions, and dill weed. Blend again until powdered. Dump into bowl. Stir in onion salt, garlic salt, onion powder, and garlic powder. Put into container with tight-fitting lid.

Store dry mix at room temperature for 1 year. Makes 42 1 tablespoon servings. To use mix—Combine mix, mayonnaise, and buttermilk.

Yield: 1 pint.

Honey Baked Ham Broccoli Souffle

1 pound fresh broccoli
1 large minced onion
3 eggs
2 tablespoons butter
3 tablespoons flour
1 cup hot milk
2 ounces crumbled Roquefort cheese
1/2 teaspoon Tabasco
1/2 teaspoon salt
1/2 cup dried bread crumbs

Preheat oven to 350 degrees.

Wash broccoli, pare any tough skin from stems and cut into pieces. Cook in salted boiling water for 10 minutes. Drain and squeeze well. Chop in food processor.

Melt butter and cook onion until soft. Stir in flour. Slowly add milk. Cook until mixture thickens, stirring constantly. Remove from heat.

Stir in cheese, broccoli and Tabasco. Beat eggs with a little salt. Stir eggs into cooled broccoli mixture.

Butter baking dish and dust with bread crumbs. Pour mixture into baking dish and bake for 40 minutes.

Honey Baked Ham Potato Ham Hash

2 ribs celery, chopped
1 onion, chopped
1 bell pepper, chopped
1 cup cooked ham, chopped
4 white potatoes, well-scrubbed and shredded
1 teaspoon dried parsley
1/2 cup milk
6 tablespoons olive oil
1 teaspoon salt
1/2 teaspoon black pepper

Heat oil in heavy iron skillet. Saute onion, pepper and celery until soft. Preheat oven to 350 degrees.

Add potatoes to the vegetables in skillet, add the ham and cook all to brown, stirring often. Season with salt and pepper. Add half the parsley.

Pour milk over mixture. Bring to a boil. Cover with foil. Place in oven and bake for 15 minutes. Uncover and let potatoes brown for a few minutes. Remove from oven and sprinkle with parsley before serving.

Horseradish

1 cup Cubed peeled horseradish Root (1/2-inch pieces)

3/4 cup Vinegar

2 teaspoons Sugar

1/4 teaspoon Salt

Combine all ingredients in a food processor or blender; process until pureed. Carefully remove cover of processor or blender, keeping face away from container. Cover and store in the refrigerator. Use as a condiment or in other recipes. Yield: 1–1/4 cups.

Hostess Cupcakes

CAKES:

1/2 c Plus 2 tbsp Flour
2 1/2 tb Cocoa powder
3/4 ts Baking soda
1/4 ts Salt
1/2 c Sugar
1/2 c Water
3 tb Vegetable oil
1 1/2 ts Distilled white vinegar
1 ts Vanilla extract

FILLING:

1 c Heavy whipping cream
6 oz Finely chopped white chocolate

GLAZE:

3 oz Finely chopped bittersweet chocolate
3 tb Boiling water

ICING:

1 tb Egg white, at room temperature
1 pinch cream of tartar
1/2 c Plus 2 to 3 tbsp confectioner's sugar

Make the cupcakes:

1. Position a rack in the center and preheat oven to 325F. Lightly butter twenty-four 1-3/4" x 3/4" (1-oz) muffin or biscuit cups.
2. Into a medium bowl, sift together the flour, cocoa, baking soda, and salt. Mix in the sugar. Make a well in the center. Whisk in the water, oil, vinegar, and vanilla. Blend until smooth. (The batter will be very thin.)
3. Spoon the batter into the prepared cups. Bake until a cake tester inserted into the center of one of the cupcakes comes out clean, about 12 to 14 minutes. Cool the cupcakes in the pans on a wire rack for 5 minutes. Remove the cupcakes from the pans and finish cooling on the rack.

Make the filling:

4. In a heavy medium saucepan over medium–high heat, bring the cream to a boil. Add the white chocolate and remove from heat. let the mixture stand briefly; stir until smooth. Transfer to a metal bowl and refrigerate until chilled thoroughly, stirring occasionally. (To speed the process, set the metal bowl over a larger bowl of ice water; stir the chocolate mixture until cool.) With an electric mixer, beat the white chocolate mixture just until fluffy, about 1 minute.

5. Transfer the filling to a pastry bag fitted with a 3/8–inch plain tip. Insert the pastry tip 1/4–inch into the bottom of each cupcake and squeeze a little filling into each one.

Make the glaze:

6. Place the chocolate in a small bowl. Whisk in the boiling water and blend until smooth. One at a time, dip the top of each cupcake into the warm glaze. Turn the glazed cupcakes right side up and set them on a wire rack on top of a baking sheet. Refrigerate the cupcakes for 5 minutes to set the glaze.

Make the icing:

7. In a medium bowl, whisk the egg white until frothy. Stir in the cream of tartar. Gradually mix in enough of the confectioner's sugar to make a fairly stiff and smooth icing. Fill a small paper cone with the icing and cut a 1/16–inch opening at the tip. Remove the cupcakes from the refrigerator. Pipe a design (a squiggle, spiral, etc.) on the top of each cupcake. Let the design harden and then cover and refrigerate the cupcakes. Serve at room temperature.

The cupcakes can be made and refrigerated up to 2 days in advance, or frozen up to 2 weeks.

Makes 22 to 24 miniature cupcakes.

Hostess Twinkies

CAKE

2 Cup Flour
1–1/2 Cup Sugar
1 Tablespoon Baking Powder
1/2 Teaspoon Salt
1/2 Cup Vegetable Oil
3/4 Cup Cold Water
2 Teaspoon Vanilla
7 Egg Yolks
7 Egg Whites
1/2 Teaspoon Cream of tartar

FILLING

6 Tablespoon Flour (rounded)
1–1/2 Cup Butter & Crisco mixture
1–1/2 Cup Sugar
1 Cup Cold Milk (scant)
2 Teaspoon Vanilla

Cake:

In a large bowl, mix the first 4 ingredients. Make a well and add the next 4 ingredients. Beat until smooth with a spoon and set aside. Beat the egg whites with the cream of tartar until stiff peaks form. Pour over egg yolk batter and fold in until well beaten. Pour in an ungreased 10x14 pan. Bake 45–50 minutes in a 350oF preheated oven. Cool in pan. Invert in pan with cups under each corner. Cool completely and run a knife around the edge. Remove and cut in half.

Filling:

Combine the first 3 ingredients and beat on high for 5 minutes, gradually adding the milk and vanilla. Beat 5 more minutes on high. Spread between 2 layers. Cut to size (3x1 inch) and wrap separately.

Chinese Hot and Sour Soup

2 1/2 quarts water
1 block (16 oz.) of tofu, cut into 1 1/2 inch long strips
5 shitake mushrooms, cut into thin slices
1/2 cup soy sauce
1/2 tsp. white pepper
1/2 cup white vinegar
1 1/2 cups bamboo shoot strips
2 tablespoons cornstarch dissolved in 4 tablespoons water
3 eggs. beaten
1/2 tsp. sesame oil

Combine first seven ingredients in a pot and bring to a boil.
Drizzle the cornstarch mixture into the soup, stirring to thicken.
Then drizzle beaten eggs into soup, stirring. Top with sesame oil.

Houlihan's Baked Potato Soup

2 Cups potatoes, diced but unpeeled
1/4 lb butter
2 Cups finely diced yellow onions
1/2 Cup flour
1 quart warm water
1/4 Cup chicken bouillon
1 Cup potato flakes
2 Cups heavy cream
2 Cups milk
1/2 teaspoon Tabasco
Salt, pepper, garlic powder and dried basil to taste

Saute onions in melted butter for 10 minutes in large kettle. Add flour to onions and butter and cook for four to five minutes, stirring until flour is absorbed.

In a separate container, combine water, chicken bouillon, potato flakes, and seasonings. Stir until thoroughly mixed and no lumps remain. Add to onion mixture, one pint at a time.

Add milk and cream, stirring until smooth and lightly thickened.

Reduce heat and simmer for 15 minutes.

In a separate container, the potatoes should be covered with water, brought to a boil, and simmered for 20 minutes.

Combine the potatoes with the soup to complete.

Houston's Grilled Chicken Salad

Lime Dressing:

1/2 cup lime juice
4 teaspoons honey mustard
7 1/2 tablespoons honey
4 tablespoons vegetable oil
2 garlic cloves, minced fine
1 teaspoon pepper
1/2 teaspoon salt

Peanut Sauce:

4 tablespoons Peanut butter
4 tablespoons soy sauce
4 tablespoons hot water
2 teaspoons sesame oil
1 tablespoon ground ginger

Mix ingredients for lime dressing, then mix ingredients for peanut sauce. Salad ingredients for Houston's grilled chicken salad: mixed greens, carrots, thin tortilla strips, and grilled chicken breasts sliced in thin slices. Mix the salad ingredients with the lime dressing. Drizzle peanut sauce on top.

Houston's Spinach and Artichoke Dip

2 bags (1 lb. each) fresh spinach
1/8 lb. butter – not margarine
1 tsp. minced fresh garlic
2 tbs. minced onions
1/4 cup flour
1 pint heavy cream (whipping cream)
2 teas. fresh squeezed lemon juice
1/2 tsp. Tabasco sauce (to taste)
1/2 tsp. salt
2/3 cup fresh grated Parmesan cheese
1/3 cup sour cream
1/2 cup grated Monterey Jack cheese
artichoke hearts, coarsely diced

Steam spinach – strain and squeeze through cheesecloth. Must be very dry. Chop finely and set aside. In heavy saucepan, melt butter. Add garlic and onions and saute about 3–5 minutes. Add flour to make a roux. Stir and cook about 1 minute. Slowly add heavy cream, stirring with a whisk to prevent lumping. Mixture will thicken at the boiling point. When it thickens, add lemon juice, Tabasco, salt and Parmesan cheese. Remove from heat and let stand 5 minutes. Stir in sour cream. Fold in dry, chopped spinach, coarse diced artichoke hearts and Jack cheese. Stir until cheese is melted. Serve immediately, or portion and microwave to order. Serve with salsa, sour cream and tortilla chips for dipping.

Houston's Tortilla Soup

- 1 – 2 1/2–3lb. chicken, cut-up and skin removed
- 2 ribs celery, cut into chunks
- 1 med. onion, quartered
- 1 large carrot, quartered
- 2 sprigs parsley
- 2 tbs. chicken soup base
- 1 teas. lemon-pepper seasoning
- 1 large clove garlic or granulated garlic to taste

Combine all the above in a large stockpot and cover with water by about 2 inches. Bring to a rapid boil; lower heat to a simmer and cook for about 1 hour until chicken is tender and falling off the bone. Strain and reserve the broth. Tear pieces of chicken into small pieces. Set aside.

In 4 cups of the reserved chicken broth, boil about 1 1/2 lbs peeled potatoes until tender. Remove from heat. Do not remove the broth....mash up the potatoes and add the following:

- 1 large can of creamed corn
- 1 10oz. can of Rotel tomatoes, crushed
- 1 1/2 cups half & half cream
- 2–4 tablespoons minced cilantro

Add enough of the reserved chicken broth to thin out the soup to the desired thickness. Simmer on low for about 15–20 minutes. Taste and correct seasoning. Be careful of adding too much salt.

Moments before serving, stir in:

- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- reserved cut-up chicken
- 4–6 corn tortillas, cut into 1/4" julienne strips

Continue to simmer until cheese is melted and chicken is heated through.

To Serve:

Ladle soup into deep bowls. Garnish with a dollop of sour cream,

chunks of avocado dipped in lemon juice, slices of black olives and a small handful of thin corn tortilla strips that have been deep fried.

Howard Johnson's Boston Brown Bread

1 cup Unsifted whole wheat flour
1 cup Unsifted rye flour
1 cup Yellow corn meal
1 1/2 teaspoons Baking soda
1 1/2 teaspoons Salt
3/4 cup Molasses
2 cups Buttermilk

Grease and flour a 2 qt. mold. Combine flours, corn meal, soda, and salt. Stir in molasses and buttermilk. Turn into mold and cover tightly. Place on trivet in deep kettle. Add enough boiling water to kettle to come half way up sides of mold; cover. Steam 3 1/2 hr., or until done. Remove from mold to cake rack. Serve hot with baked beans.

Makes 1 loaf

Ice Cream Sandwiches

1/2 cup butter
1/2 cup semi-sweet chocolate chips
1/3 cup sugar
1 egg
1 tsp. vanilla
3/4 cup flour
2 tbs. cocoa powder
1/2 tsp. baking powder
3 cups vanilla ice cream, slightly softened

Preheat oven to 325 degrees. Line 10x15 cookie sheet with wax paper & lightly oil paper. Melt butter and choc. chips, stir and allow to cool. Beat together sugar & egg till pale & creamy. Beat in melted choc. and vanilla. Add flour, cocoa, and baking powder. Continue beating until incorporated. Transfer batter to pan and spread evenly to edges. Bake 15 min., then remove from oven. Cool 10 min. and invert onto cutting board. Carefully remove wax paper and, using sharp unserrated knife, cut in half lengthwise. When completely cool, spread ice-cream over one half of the chocolate biscuit evenly. Top with second wafer. Wrap in plastic wrap and freeze for at least 4 hr. Cut into 8 slices.

International House Of Coffee Flavored Coffees

To Make Coffee:

Use rounded teaspoons of the following mixes to taste.

Cafe Bavarian Mint:

1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
2 hard candy Peppermints

Process in a blender on liquify until well blended.
Store in an air tight container.

Cafe Cappuccino:

1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
1 Orange flavored piece of hard candy

Process in a blender on liquify until blended.
Store in an air tight container.

Cafe Swiss Mocha:

1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 Tbl. Powdered Baking Cocoa

Process in a blender on liquify until well blended.
Store in an air tight container.

Cafe Viennese:

1/4 C. Powered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee

1/2 tsp. Cinnamon

Process in blender on liquify until well blended.
Store in an air tight container.

Italian Sausage

6 pounds meat (5 pork, 1 beef)
4 teaspoons of salt
1/2 oz fennel seed (or to taste)
1/2 oz crushed red pepper (or to taste)
1 Tablespoon Paprika
1/2 cup water

Remove the pork from the bone and cut into 1 inch cubes. Cut beef into cubes. Toss meat with seasonings and 1/2 cup water. Store in refrigerator over night and grind the next day. Grind the meat twice with a course blade and make it into large patties (1/2 cup measure of sausage), freeze them between double layer sheets of wax paper on a cookie sheet and then put them in plastic bags. Make hot sausage sandwiches with fried onions and green peppers on a hoagie bun. Grill sausage either in a frying pan, or barbecue.

Jack Daniel's Honey Mustard

1/2 cup Honey
1/2 cup Dark vinegar
1/2 cup Dark brown sugar, packed
2 eggs
2 tablespoons flour
2 tablespoons prepared French's yellow mustard
1/2 cup Jack Daniel's whiskey
9 ounce bottle Kraft's horseradish (cream)

Put honey, vinegar, sugar, eggs and flour into blender a few seconds to blend at high speed until smooth. Transfer to a 2-quart saucepan. Cook on medium high whipping briskly with whisk to prevent it from sticking to bottom of pan. It will thicken just as it comes to a boil. Quickly add mustard and whiskey. Continue to cook and stir briskly only 1/2 minute. Remove from heat. Add the horseradish. Beat well. Cool completely. Bottle and cap tightly.

Jack Daniel's Marinade

1/4 cup Jack Daniel's whiskey
1/4 cup soy sauce
1/4 cup Dijon–style mustard
1/4 cup minced green onion and tops
1/4 cup firmly packed light brown sugar
1 teas. salt
Dash of Worcestershire sauce
pepper to taste

Combine all ingreds. Blend well. Use to marinate shrimp or scallops for one hour—or beef, chicken or pork in the refrig. overnight. Use to baste the shellfish or meat as it is grilled or broiled.

Jack-In-The-Box Jumbo Jack

The Beef:

I suggest using factory frozen 1/4 pound beef patties from your grocers freezer.

The Rest:

1 sesame-seed hamburger bun
2 tomato slices, chopped white onion, 2 dill pickle slices, 2 large lettuce leaves

The sauce:

1 Tablespoon of mayonnaise
1/8 teaspoon lemon juice
dash onion powder
dash sugar
Mix together---set aside.

Cooking your Jumbo-Jack

1. Pre-heat an electric griddle to 400 .
2. Toast your buns by laying face down on the griddle for about a minute. Set aside.
3. Cook the still frozen beef patty 4-5 minutes per side, salting liberally before and after turning.
4. Dress as follows;

Top Bun

Half of the pre-made mayo sauce 1 Tablespoon chopped, white onion 2 dill pickle slices 2 lettuce leaves 2 tomato slices

Bottom Bun

Spread the remaining mayo sauce evenly.

5. When the burger is finished cooking, drain the fat, and apply to the dressed top bun. Add the dressed bottom bun.

Jalapeno Poppers

6 large Jalapenos
6 slices Monterey Jack or Mozzarella cheese (1/2" thick)
flour for dredging
1/4 cup vegetable oil
2 large or 3 small eggs, separated

Place peppers in a bowl and add scalding water to cover. Let stand 30 minutes to 1 hour until softened. Leave stems on and slit down one side removing and discarding all the seeds.

Place one slice of cheese inside each pepper, and dust with flour. Heat the oil.

Beat the egg yolks until thick and lemon colored. Beat the whites until they stand in peaks. Fold the yolks into the whites and dip each pepper in the egg mixture until well coated.

Fry at once in hot oil turning once and spooning oil over the uncooked places. Cook until golden brown.

Jerk Seasonings

1/2 cup ground allspice berries [not allspice powder; whole allspice – ground (use a coffee grinder)]
1/2 cup packed brown sugar
6–8 garlic cloves
4–6 Scotch bonnet peppers (or jalapeno), stems and seeds removed
1 tablespoon ground thyme or 2 tablespoons thyme leaves
2 bunches escallions (green onions)
1 teaspoon cinnamon
1/2 teaspoon nutmeg
salt and pepper to taste
2 tablespoons soy sauce to moisten

Put everything in a food processor and blend until smooth.
Feel free to adjust amount of peppers or garlic.

Rub the meat (chicken, pork or beef) with the seasoning. If using pork shoulder, score the fat and rub in. With chicken, be sure to rub under skin and in cavities. Can also be used with fish, but use a firm-fleshed fish like grouper.

Marinate overnight. Grill over a low fire until done. Charcoal is best, but not essential. Meat will be smoked "pinkish" when done, and the skin will be nice and dark. Chop meat into pieces, and serve traditionally with hard-dough bread and Jamaican Red Stripe Beer.

Kenny Rogers BBQ Sauce

1 cup Applesauce
1/2 cup Heinz ketchup
1 1/4 cups Light brown sugar, packed
6 tablespoons Lemon juice
Salt and pepper
1/2 teaspoon Paprika
1/2 teaspoon Garlic salt
1/2 teaspoon Cinnamon

In heavy saucepan bring mixture to boil. Stir constantly about 4 to 5 minutes. Turn heat to low and continue to stir (about 3 to 5 minutes) making sure sugar is completely dissolved. Allow to cook without stirring for 15 minutes on lowest possible heat, uncovered. Transfer to top of double boiler over simmering water if to be used as a basting sauce for ribs or chicken during baking; or cool sauce and refrigerate covered to use in 30 days. Sauce freezes well.

Kenny Rogers Fire–And–Ice Chili

1 20–ounce can pineapple chunks in syrup
2 pounds lean boneless pork roast cut into 1–inch cubes
2 tablespoons olive oil
1 medium yellow onion chopped (1/2 cup)
1 clove garlic minced
1 28–ounce can tomatoes cut up
1 6–ounce can tomato paste
1 4–ounce can diced green chili peppers drained
1 green pepper chopped 3/4 cup)
1 medium yellow onion chopped (1/2 cup)
2 cloves garlic minced
1/4 cup chili powder
4 teaspoons ground cumin
1 to 3 tablespoons seeded and finely chopped jalapeno pepper
1/2 teaspoon salt
Chili toppers: sliced onions, sour cream, shredded cheddar cheese

1. Drain pineapple, reserving syrup.
2. In a Dutch oven, cook pork, half at a time, in hot olive oil till brown. Return all the meat to the pot. Add the first chopped onion and 1 clove garlic. Cook over medium heat till onion is tender, stirring occasionally.
3. Add the reserved pineapple syrup, undrained tomatoes, tomato paste, green chili peppers, the green pepper, 1 onion, 2 cloves garlic, chili powder, cumin, jalapeno pepper and salt.
4. Bring to boiling. Reduce heat. Cover and simmer the chili for 1 1/2 hours, stirring occasionally. Add the pineapple chunks. Cover and simmer for 30 minutes more.
5. Let diners add their own toppers. Makes 8 to 10 servings.

Note: To increase the spiciness of the chili, add 2 more tablespoons of the jalapeno pepper.

Kentucky Derby Museum Pie

1 stick butter
1 Cup sugar
2 eggs, beaten
1/2 Cup flour
pinch of salt
2 Tablespoons Kentucky Bourbon (or 1 teaspoon vanilla)
1 Cup chopped pecans
1 Cup chocolate chips
1 9" pie shell, partially baked

Preheat oven to 350 F. Cream butter and sugar. Add beaten eggs, flour, salt, and Kentucky Bourbon (or vanilla). Add chocolate chips and nuts. Stir well. Pour into partially baked pie shell and bake for 30 minutes, or until center is set. Serve with whipped cream or vanilla ice cream.

Ketchup

2 qts. tomato puree
1 1/3 Cups vinegar
1/2 Cup sugar
2 teaspoons whole allspice
2 sticks cinnamon
1 teaspoon whole cloves
1 1/2 teaspoons paprika
1 teaspoon onion powder
1 teaspoon dry mustard
1 teaspoon salt
1/4 teaspoon cayenne pepper

Combine puree, vinegar and sugar in a large sauce pot. Tie whole spices in a cheesecloth bag. Add to tomato mixture; add remaining ingredients and cook slowly until as thick as desired, about 45 to 60 minutes. As mixture thickens, stir frequently to prevent sticking. Remove spice bag. Pour hot into hot jars, leaving 1/4 inch head space. Adjust caps. Process 15 minutes in boiling water bath. Yields about 2 pints.

Kettle Corn

Place oil and popcorn in a large skillet that has a tight fitting lid. The popcorn should barely cover the bottom surface. Heat over medium until the first kernel starts to pop. Quickly stir in the sugar until dissolved. Cover and continuously shake skillet while holding top. Be careful, this will burn much quicker than regular popcorn. When you think all is popped, remove from heat. Spoon the popped corn into a bowl while shaking once in a while to let the uncooked kernels settle. Salt lightly, and break up into pieces. (Note: This may take a little practice, but well worth the effort!)

KFC BBQ Baked Beans

1 can (28 oz.) Bushes Baked beans

1/3–1/2 cup BBQ sauce (depending on how tangy you like it)

1/4 cup brown sugar

1/4 cup finely diced onions

1/2 cup hickory smoked bacon

Fry bacon lightly (until heated through but still soggy). Then put everything in a cassarole dish and bake for about 20–30 min at 350. It can be done in a saucepan but will not be quite as flavorful.

KFC Cole Slaw

1 head of cabbage, shredded
1 or 2 carrots, grated
1/4 onion, grated

Dressing:

1 cup Miracle Whip Salad Dressing
1 cup sugar
1/4 cup oil
1/4 vinegar

Mix together the dressing and pour over cabbage mix. Let it sit for a few hours before eating.

KFC Honey Barbecued Wings

20 Chicken Wings, tips removed
2 cups flour
2 eggs
2/3 cup milk
1 Bottle KC Masterpiece Original BBQ Sauce
1/4 cup honey
oil for deep frying

Wash the chicken wings, then remove the wing tips; cut the other two pieces in half. Shake off the excess water.

Place the eggs and milk in a bowl and mix well. Set aside.

Mix together the BBQ sauce and honey. Set aside.

Put the flour into a bag, then shake the wings in it, to lightly coat. Roll the wings in the egg wash, then toss them back into the bag. You want a fairly heavy coating of flour—so the BBQ sauce has something to hang onto. Repeat 2–3 times.

Heat a large skillet or use your deep fryer. Heat oil until it's very hot (around 350 degrees).

Fry the wings until they're golden brown. Remove and drain on paper towels.

Preheat oven to 325 degrees.

Dip each wing in the BBQ sauce and place on a greased cookie sheet. Make sure the pieces don't touch each other.

Bake for 15–20 minutes, until they no longer look shiny.

KFC Macaroni Salad

7 ounces Box elbow macaroni, cooked
2 Ribs celery minced fine
1 tablespoon Dry minced onion
1/3 cup Diced sweet pickles
1 1/2 cups Miracle whip
1/2 cup Kraft mayonaise
1/4 teaspoon Black pepper
1/4 teaspoon Dry mustard
1 teaspoon Sugar
Salt to taste

Combine everything just as listed. Refrigerate salad tightly covered several hours before serving.

KFC Original Fried Chicken

- 2–3 pounds cut–up chicken pieces
- 1 Quart Water
- 3 tablespoons Salt (for soaking)
- 1 cup milk
- 1 egg, beaten
- 2 cups flour
- 1 teaspoon Accent (MSG)
- 1 tablespoon salt
- 1 teaspoon black pepper
- Soybean Oil (no substitutions) for frying

Allow chicken to soak in salted water for a half hour.

Mix egg and milk in a bowl. Mix flour, Accent, salt, and pepper in another bowl. Preheat deep fryer to 350F, or place 3/4 inch oil in a skillet set on medium.

Dry chicken with paper towels. Dredge in flour mixture, place in milk/eggs, and then back to flour mixture. Do this one piece at a time making sure that there is total coverage over entire surface of chicken in each step.

KFC uses pressure cookers to fry chicken, which is risky to do at home. If you are using a deep fryer, fry a few pieces at a time for about 20 minutes, covered, turning occasionally.

Likewise, if pan frying, cook, covered, turning occasionally for about 30 minutes. As always with chicken, check the middle of a large piece to check for doneness.

Allow to drain on paper towels when cooking is completed.

King's Hawaiian Bread

6 cups plain flour
3 eggs
2 cups pineapple juice
3/4 cup sugar
1/2 teas. ginger
1 teas. vanilla
2 pkg. yeast
1 stick margarine

Beat eggs; add pineapple juice, sugar, ginger, vanilla and melted margarine. Put 3 cups flour in a large mixing bowl. Add egg mixture and stir until well mixed. Sprinkle in yeast, 1 package at a time, mixing well. Gradually add other 3 cups flour. Batter will be hard to mix with spoon. You may have to use your hand. Make sure it's mixed well. Leave batter in bowl and cover with cloth and place in warm place. Let rise 1 hour. Remove from bowl and knead in 1/2 cup flour. Knead about 10 times. Divide into 3 equal parts and place in well greased round cake pans. Cover and place in warm place and let rise about 1 hour. Bake at 350 degrees 25 to 30 minutes.

Kit Kat Bars

Ritz Crackers

1 1/2 cups graham crackers, crushed

3/4 cup brown sugar

1 cup white sugar

3/4 cup butter or margarine

1/3 cup milk

1 cup butterscotch chips

1 cup semisweet chocolate chips

3/4 cup peanut butter

Put graham crackers, brown sugar, white sugar, butter and milk into a saucepan and bring it to a boil. Boil for 5 minutes.

Put a layer of crackers in a 9x13 inch pan and pour 1/2 of the mixture over it. Put another layer of crackers and pour the remaining mixture. Add one last row of crackers.

Melt, over low heat, the butterscotch chips, chocolate chips, and peanut butter. When melted, spread evenly over the top. When cool, cut into desired bars or squares.

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.

Krystal's Hamburgers

2 lb. Lean Ground Beef
1/4 cup Dry Minced Onion
1/4 cup Hot Water
3 oz. Jar Strained Beef Baby Food
2/3 cup Clear Beef Broth
1 pk. Hot Dog Buns

Soak 1/4 cup dry minced onions in 1/4 cup hot water until soft while you mix 2 pounds ground beef with 3 ounce jar of strained beef baby food and 2/3 cup clear beef broth. Keep patties uniform using 1/4 cup meat mixture for each patty, flattened to 1/4" and fried quickly in 1 T oil per patty on a hot griddle. Make 3 or 4 holes in patties while frying. Cut hot dog buns in half. Cut off rounded ends. Fry 1 t onions under each patty as you turn to fry 2nd side. Slip each patty into bun with 2 dill pickle chips, mustard and catsup.

Lawry's Seasoned Salt

2 tablespoons pepper
1 tablespoon chicken bouillon powder
1 teaspoon onion salt
1 teaspoon onion powder
1 tablespoon garlic salt
1 teaspoon cumin powder
1 teaspoon dry marjoram leaves
1 tablespoon minced parsley
1 teaspoon paprika
1/2 teaspoon curry powder
1 tablespoon chili powder
1/3 cup salt

Mix all ingredients together thoroughly, or put all ingredients in 1 qt. mayonnaise jar with tight fitting lid, shaking until blended well.
Keep at room temperature. Use within 3 months

Makes about 1 cup.

Legal Seafood Clam Chowder

- 4 quarts littleneck clams (about 1–2/3 cups cooked and chopped)
- 1 clove garlic, chopped
- 1 cup water
- 2 ounces salt pork, finely chopped
- 2 cups chopped onions
- 3 tablespoons flour
- 1–1/2 pounds potatoes, peeled, and diced into 1/2–inch cubes
- 4–1/2 cups clam broth
- 3 cups Fish Stock
- 2 cups light cream
- Oyster crackers (optional)

Clean the clams and place them in a large pot along with the garlic and water. Steam the clams just until opened, about 6 to 10 minutes, depending upon their size. Drain and shell the clams, reserving the broth. Mince the clam flesh, and set aside. Filter the clam broth either through coffee filters or cheesecloth and set aside.

In a large, heavy pot slowly render the salt pork. Remove the cracklings and set them aside. Slowly cook the onions in the fat for about 6 minutes, stirring frequently, or until cooked through but not browned. Stir in the flour and cook, stirring, for 3 minutes. Add the reserved clam broth and Fish Stock, and whisk to remove any flour lumps. Bring the liquid to a boil, add the potatoes, lower the heat, and simmer until the potatoes are cooked through, about 15 minutes.

Stir in the reserved clams, salt–pork cracklings, and light cream. Heat the chowder until it is the temperature you prefer. Serve in large soup bowls with oyster crackers on the side.

Licorice Drops

1 cup granulated sugar
1/4 cup brown sugar
1/4 cup water
1/4 cup light corn syrup
1 Tablespoon black food coloring
1/4 Teaspoon anise extract or pulverized anise seeds

Put the sugars, water and corn syrup into a pot, set the pot over medium heat and stir. When the batch has boiled for the first time, wash the sugar crystals down from the sides of the pot. Put the thermometer in the pot and cook without stirring to 290F [soft crack stage]. Take the pot from the heat and add the food coloring and the anise flavoring and stir them in gently.

With a teaspoon, drop round patties about the size of quarters onto a greased baking sheet. If the candy in the pot gets too firm for spooning, reheat it gently until it softens.

Cool the drops completely but not in the refrigerator or the pieces will stick. Wrap the drops individually in wax paper.

Lipton's Onion Soup

3/4 cup minced onion
1/3 cup beef bouillon
4 tsp. onion powder
1/4 tsp. crushed celery seed
1/4 tsp. sugar

Combine all ingredients
Store in tight fitting container

About 5 Tbls. of mix are equal to 1 1.25 oz pkg.

Use in making soup or onion dip (Mix 5 Tbls. with one pint of sour cream).

Little Caesar's Pizza Sauce

1 12 ounce can Hunts tomato paste
1–1/2 cups water
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon sugar
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
1/8 teaspoon Accent (optional——but if you want it exact, use it.)

Pre-mix the dry ingredients, mix, and set aside. In a small saucepan, combine tomato paste and water. Over medium high heat, bring to a simmer. Add the pre-mixed spice, stir in well. Reduce heat to low, and simmer 35–40 minutes, stirring occasionally.

Cover sauce and refrigerate until needed. Makes about 2 1/2 cups.
(4 – 12" pizzas)

Little Debbie Oatmeal Cream Pies

1 Can vanilla frosting
2 Sticks margarine
3/4 Cup White sugar
3/4 Cup Light brown sugar
2 Eggs
1-1/2 Cup Cake flour or plain Flour
1/2 Teaspoon Salt
1 Teaspoon Soda
1 Teaspoon Cinnamon
1 Teaspoon Vanilla
2 Cups One minute oatmeal

Cream together margarine, sugars, and eggs mix flour, salt, soda and cinnamon separately add dry ingredients to sugar mixture and stir. Use a mixer for this blend in vanilla and oatmeal. Drop by teaspoon on cookie sheet (use a non stick cookie sheet) or can be baked on foil, lightly sprayed with pam. bake 10 minutes at 350 degrees. Bake until almost done and then use the broiler to finish the top... cool and then ice a cookie and place another on top. until all are used... makes a lot. for keeping them fresh... then wrap each cookie in a sandwich bag and then put into a large freezer bag. The cake flour is better than the plain flour.

Luchow's German Potato Salad

- 1 pound (3 medium) potatoes
- 6 slices bacon, diced
- 1 medium-size onion, diced
- 1/2 cup vinegar
- 1/2 cup stock or bouillon
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. sugar
- 1 egg yolk, beaten

Scrub potatoes; rinse. Boil in jackets; let cool. Peel and cut in 1/4-inch slices. Cook bacon in hot pan until crisp. Add onion; stir and cook until transparent. Add vinegar, stock or bouillon, and seasonings. Stir; let come to a boil. Stir in egg; remove from heat and pour over potatoes. Serves 2–4.

Lum's Ollieburger

3 Tbsp Lemon Juice
1 1/2 tsp Seasoned Salt
1 Tbsp Worcestershire Sauce
1 Tbsp Soy Sauce
1 Tbsp A-1 Steak Sauce
1 Tbsp Corn Oil
1/2 Cup Beef Broth
1 tsp Heinz 57 Sauce
1/4 tsp Garlic Salt
1 tsp Vinegar

1. Mix the above ingredients.
2. Take 1 1/2 to 2 lbs. of ground round and shape meat into round patties, 3/4" thick and 3 1/2" round.
3. Place in a covered container and pour the marinade mixture over them. Cover tightly and refrigerate 12 hours or overnight. Turn the patties frequently.
4. Remove from marinade and sear over high heat to seal in the juices, then turn down heat and cook to your desired doneness.

Lynchburg Lemonade

3 parts 7-up
1 part sweet and sour mix
1 part triple sec
1 part bourbon

Mix together. Add some sliced lemons and limes.

Macaroni Grill's Baked Creamy Seafood

4 tablespoons butter
1 cup bay scallops, rinsed and drained (8 oz)
3 tablespoons flour
2 cups half and half
1–1/2 cups asiago
2 cups medium, peeled, deveined cooked shrimp
1 6 oz. can clams, well drained
1 to 2 tablespoons grated Parmesan cheese

oil, for frying
1/2 12 oz. package won ton

In a large skillet, melt 1 tablespoon butter. Add scallops and stir fry over high heat until just cooked through; set aside in bowl. In same skillet, melt remaining 3 tablespoons butter over medium heat. Whisk in flour until smooth and bubbly. Cook and stir 1 min. Whisk in half-and-half and continue whisking until mixture comes to a boil. Boil 1 min, whisking, until bubbly. Turn off the heat. Add Asiago cheese, stirring until melted. Stir in the scallops, shrimp, and clams. Spoon into a 9" glass pie plate. Sprinkle with the Parmesan. Bake in a preheated 350 deg. oven for about 15 min., until the top is golden brown. Meanwhile, heat plenty of oil in a deep fryer to 375 deg. Fry 3–4 won ton skins at a time, a few seconds on each side, until just golden. Drain on paper towels. Use won tons as chips for dipping into baked seafood appetizer. Note: If you don't feel inclined to fry the wonton skins to make chips, the seafood appetizer is also delicious with tortilla or pita chips or crackers.

Macaroni Grill Foccacia Bread

1 Tablespoon Dry yeast
1 Teaspoon Canola oil
1 Tablespoon Sugar
Nonstick cooking spray
1 Cup Warm water
2 Tablespoon Margarine
2 1/2 Cup White flour
1/4 Cup Fresh rosemary; chopped – (or 2 tbsps dried)
1 Teaspoon Salt

Place yeast, sugar and water in a large bowl or food processor and allow the mixture to become bubbly. Mix in 2 c of flour and salt. Knead for about 10 min or process in food processor for 15 sec until smooth and elastic; add flour if necessary. Oil a bowl, put dough in it and cover with a towel. Let dough rise in a warm place for 1 hr, until doubled.

Punch down dough and divide in half. Let the dough rest for a few minutes. Coat 2 9-in square cake pans with nonstick spray.

Press dough into pans. Melt margarine. Brush margarine over the tops of the loaves. Sprinkle rosemary over the loaves and lightly press into the surface. Let the loaves rise again until doubled, about 45 min.

Preheat oven to 450 F. Lightly sprinkle salt over the loaves. Bake for 20 – 25 min, until lightly browned.

Macaroni Grill Fonduta Gamberi

2 Cups half-and-half
1 Tbsp. clam juice
2 Tbsp. dry white wine
3 Tbsp. butter
1 shallot, finely chopped
2 Tbsp. flour
4 Cups rough chopped spinach
1 Cup canned artichoke hearts, chopped
8 large shrimp, peeled, cleaned and chopped
1/8 tsp. cayenne pepper (more to taste)
1/8 tsp. freshly ground black pepper
1/2 Cups shredded Mozzarella cheese, optional

In a large saucepan over medium heat, combine half-and-half, clam juice and white wine. In a separate saucepan, melt butter. Add shallots and saute until translucent. Add flour to butter mixture, stirring until flour is absorbed. Cook, stirring constantly, 2–3 minutes. Add heated half-and-half mixture all at once to the shallot mix, stirring constantly with a wire whip to remove any lumps. Add spinach, artichokes, shrimp, cayenne and black pepper and bring to a boil. Reduce heat and simmer 3 minutes, stirring occasionally, so the mixture does not scorch. Remove mixture from heat, and stir in cheese, if desired. Pour dip into bowl and serve hot.

Macaroni Grill Gemberetti Noci E De Pino

24 Jumbo Shrimp -- peeled and deveined
3 Cups sliced mushrooms -- washed and sliced -- 1/4 inch thick
1 1/2 Tbsp. roasted pine nuts
6 handfuls fresh spinach leaves
6 Cups cooked vermicelli pasta
4 Tbsp. Butter
2 Tbsp. fresh Garlic -- minced, up to 4

Lemon Butter Sauce:

1 Tbsp. shallots -- minced
1 Tbsp. fresh garlic minced
1/2 Cup dry white wine
1 Cup Heavy Cream
1/2 Cup Lemon juice -- freshly squeezed
1/8 tsp. White pepper
1 lb. lightly salted butter -- cut into -- tablespoons

Preheat oven to 350 degrees. Wash spinach and remove stems before drying leaves between paper towels. Set aside. Spread pine nuts over bottom of sheet pan and place pan in oven on top rack. Roast until golden brown, approximately 2 to 4 minutes. Remove from oven and set aside.

Peel and devein shrimp. Set aside. Wash and slice fresh mushrooms. Set aside. Boil pasta in large pot of water to al dente stage according to directions on package. Set Aside.

Prepare lemon butter sauce: Melt 1 tablespoon butter in large skillet over medium-high heat. Saut shallots and garlic until translucent. Add white wine and reduce slightly more than 1/2, whisking occasionally. Add cream and reduce by 1/2. Add lemon juice and reduce by 1/2. Add white pepper. Reduce heat to low. Add remaining butter 2 tablespoons at a time, whisking continuously after each addition to completely incorporate butter. Continue to simmer, whisking until sauce just coats spoon.

In large skillet over medium-high heat melt the 4 tablespoons of butter. Add garlic and saut until garlic is translucent. Stir in mushrooms, shrimp, and pine nuts. Saut several minutes or until shrimp are done and show color. Remove skillet from

heat and gently stir in spinach. Place warm pasta on plate with shrimp mixture to the side. Pour lemon sauce over pasta, permitting a bit of sauce onto shrimp.

Macaroni Grill Pasta Di Pollo Al Sugo Bianco

Asiago Sauce:

4 cups heavy whipping cream
1/8 teaspoon paste or dried chicken base
1 1/4 cups asiago cheese
1 tablespoon cornstarch
2 ounces water

Pasta:

1/2 stick butter
1/2 cup red onions, diced
1/2 cup pancetta, (Italian smoked bacon) drained and chopped
1 tablespoon garlic, chopped
3/4 cup green onions, tops only
3/4 pound sliced grilled chicken
2 pounds farfalle, (bow-tie pasta) cooked
8 ounces heavy whipping cream
1 tablespoon chopped parsley

To make the sauce: Heat cream to very hot and just bubbly (but not a boil). Add chicken base and cheese. Stir constantly with a wire whisk and bring temperature back to just bubbly. Dissolve cornstarch in the cold water and add to sauce. Bring to a slow simmer to cook out starch. Transfer sauce to a container, cover and refrigerate until needed.

To make the pasta dish:

Saute red onion in butter for a few seconds then add pancetta and garlic. Add chicken, green onions and pasta. Deglaze the pan with the cream. Add asiago cream sauce. Heat thoroughly. Garnish with parsley and serve.

Macaroni Grill Penne Rustica

Gratinata Sauce:

- 2 Teaspoon Butter
- 2 Teaspoon chopped garlic
- 1 Teaspoon Dijon mustard
- 1 Teaspoon salt
- 1 Teaspoon chopped rosemary
- 1 cup marsala wine
- 1/4 Teaspoon cayenne pepper
- 8 cups heavy cream

Saute butter, garlic , and rosemary until garlic begins to brown. Add marsala wine and reduce by one-third. Add remaining ingredients and reduce by half of original volume. Set aside:

Penne Rustica:

- 1 Ounce pancetta or bacon
- 18 each shrimp peeled and devained
- 12 Ounce grilled chicken breast, sliced
- 4.5 cups of granita sauce
- 48 Ounce Penne Pasta, precooked
- 3 Teaspoon pimentos
- 6 Ounce butter
- 1 Teaspoon chopped shallots
- 1 pinch of salt and pepper
- 1 cups parmesan cheese
- 1/2 Teaspoon paprika
- 6 sprigs of fresh rosemary

Saute pancette until begins to brown. Add butter, shallots, and shrimp. Cook until shrimp are evenly pick but still translucent. Add chicken, salt, pepper, and mix thoroughly. Add granita sauce and 1/2 cup of parmesan cheese and simmer until sauce thickens. In a large bowl, combine shrimp and chicken mixture with precooked pasta. Place this mixture into single serving dishes or one large casserole dish. Top with remaining cheese and pimentos and sprinkle with paprika. Bake at 475 for 10–15 minutes. Remove and garnish with fresh rosemary sprig. Serves six.

Magic Shell Ice Cream Topping

1 – 6 ounce package chocolate chips

1/2 stick butter or margarine

1/4 cup vegetable oil

Melt chocolate chips and butter in a double boiler.

Add oil and mix in well. When dipped into, or spooned over ice cream it will create a hard chocolate shell.

Maid Rite Sandwiches

1–1/2 pounds ground beef
2 teaspoons granulated sugar
3–4 teaspoons prepared mustard
4 Tablespoons beer

To Taste:

red pepper
black pepper
garlic salt
salt

Brown & drain the hamburger. Stir in the other ingredients and simmer.
Spices are added "to taste."

The Maid Rite serves their sandwiches with a choice of cheese, mustard and chopped fresh onion.

Manwich Sloppy Joes

8 oz. can Hunt's tomato sauce
1 cup ketchup
1 Tbls. dried minced onion
1 Tbls. green pepper, diced fine
1 teas. salt
1/2 teas. dried minced garlic
1/4 teas. celery seed
1 teas. prepared mustard
1/2 teas. chili powder

Mix all ingredients in a bowl.

Brown 1 pound ground beef, drain fat, add sauce.

Bring to boil, lower heat, simmer for 10 minutes.

Serve with toasted hamburger buns.

Marie Callender's Corn Bread

- 1 (9 oz.) box Jiffy Corn Muffin Mix
- 1 (9 oz.) box Jiffy Yellow Cake Mix

Prepare each box according to package directions and gently fold together. Pour into a greased (with strained bacon fat) 9 x 13 pan. (You can sprinkle with a little crisp bacon.) Bake according to box directions for the yellow cake mix.

Here's the Honey Butter Recipe:

- 1/4 pound BUTTER
- 1/4 cup strained bacon drippings
- 4 slices bacon, cooked crisp and crumbled

Beat butter until light and creamy. Add drippings and bacon. Take equal amount of honey (approx. 2/3 cup) and beat into butter mixture until light and fluffy (almost floats out of the bowl) Can be frozen (will last up to a year).

Marie Callender's Pie Crust

1/4 cup butter
1/4 cup shortening
1 1/4 cups all-purpose flour
1 tablespoon sugar
1/4 teaspoon salt
1 egg yolk
2 tablespoons ice water
1/2 teaspoon vinegar

Beat together butter and shortening until smooth and creamy; chill until firm. Sift together flour, sugar and salt in medium bowl. Using fork, cut butter and shortening into dry ingredients until mixture has a consistent texture. Mix egg yolk, ice water and vinegar into dough, then form into ball and refrigerate about 1 hour.

Preheat oven to 450 . When dough has chilled, roll it out and press into pie plate. Press parchment paper or aluminum foil into crust and weight crust down with ceramic pie weight or another pie plate filled with dried beans. Bake 15 minutes, then remove weight or pan filled with beans and prick crust with fork to allow steam to escape. Bake another 5–10 minutes or until crust is golden brown. Let crust cool.

Makes enough dough for one 8– to 10–inch single crust pie.

Marie Callender's Potato Cheese Soup

- 8 Cups potatoes; peeled and cubed
- 2 Cups chopped onion
- 4 Cups chopped celery
- 2 Teaspoons salt
- 4 Cups water
- 4 Cups Half-and-half
- 6 Tablespoons butter or margarine
- 1 Cup shredded sharp cheddar cheese

Place potatoes, onions, celery, and salt in the 4 c of water in a large pot. Simmer about 15 minutes until vegetables are tender. Put in blender and puree until chunky. Return soup to pot and add half-and-half, butter, and cheese. Simmer until hot. Do NOT Boil.

Marshmallows

- 1 cup confectioners' sugar
- 3 1/2 envelopes (2 tbs. plus 2 1/2 teas.) unflavored gelatin
- 1/2 cup cold water
- 2 cups granulated sugar
- 1/2 cup light corn syrup
- 1/2 cup hot water (about 115F.)
- 1/4 teaspoon salt
- 2 large egg whites
- 1 teaspoon vanilla

Oil bottom and sides of a 13– by 9– by 2–inch rectangular metal baking pan and dust bottom and sides with some confectioners' sugar. In bowl of a standing electric mixer or in a large bowl sprinkle gelatin over cold water and let stand to soften.

In a 3–quart heavy saucepan cook granulated sugar, corn syrup, hot water, and salt over low heat, stirring with a wooden spoon, until sugar is dissolved. Increase heat to moderate and boil mixture, without stirring, until a candy or digital thermometer registers 240F, about 12 minutes. Remove pan from heat and pour sugar mixture over gelatin mixture, stirring until gelatin is dissolved.

With standing or a hand–held electric mixer beat mixture on high speed until white, thick, and nearly tripled in volume, about 6 minutes if using standing mixer or about 10 minutes if using hand–held mixer. In a large bowl with cleaned beaters beat whites (or reconstituted powdered whites) until they just hold stiff peaks. Beat whites and vanilla into sugar mixture until just combined. Pour mixture into baking pan and sift 1/4 cup confectioners sugar evenly over top. Chill marshmallow, uncovered, until firm, at least 3 hours, and up to 1 day.

Run a thin knife around edges of pan and invert pan onto a large cutting board. Lifting up 1 corner of inverted pan, with fingers loosen marshmallow and let drop onto cutting board. With a large knife trim edges of marshmallow and cut marshmallow into roughly 1–inch cubes. Sift remaining confectioners' sugar into a large bowl and add marshmallows in batches, tossing to evenly coat. Marshmallows keep in an airtight container at cool room temperature 1 week.

McDonald's Filet-O-Fish

1 Van de Camps frozen breaded whitefish patty (or any square whitefish patty – not extra crisp)

1 small, regular hamburger bun

1/2 slice real American cheese

dash salt

Tartar Sauce:

1/2 cup Miracle Whip

1/4 cup dill relish

2 teaspoons dried minced onion

2 teaspoons milk

1 teaspoon parsley flakes

1/2 teaspoon lemon juice

1/8 teaspoon granulated sugar

Preheat your deep fryer to 375–400 degrees. After its ready, cook frozen fish 3–5 minutes until done.

Remove and add a dash of salt.

Microwave the bun about 10 seconds, until hot and steamy. (Do NOT toast the bun) Add about 1 Tablespoon of prepared tartar sauce to crown side of the bun. Place the cooked fish filet on top, add 1/2 slice american cheese centered on the fish, and add heel of the bun. Wrap in a 12"x12" sheet of waxed paper and warm in oven's lowest setting for 8–10 minutes.

McDonald's Honey Mustard Sauce

1/4 Cup Honey
2 Tbls. Prepared mustard.

Mix. Makes 1/3 cup sauce. Refrigerate covered. Use within 1 month.

McDonald's Hot Mustard Sauce

1 Tablespoon Dijon mustard
2 Tablespoons French's prepared mustard
2 Tablespoons Heinz 57 sauce
1/4 Cup Mayonaise
1/4 Cup Sour cream

Mix all, cover and refrigerate to use within 30 days.

McDonald's Shakes

2 cups ice cream (your choice of flavor)
1 1/2 cups low-fat milk
3 Tablespoons sugar
1/4 teaspoon pectin

Combine all ingredients in blender. Makes 2 servings.

McDonald's Big Mac Sauce

- 1 cup Miracle Whip
- 1/3 cup sweet pickle relish
- 1/3 cup Kraft French Dressing
- 1 tablespoon sugar
- 2 tablespoons minced onion
- 1/4 teaspoon black pepper

Combine all of the ingredients together mixing well. Store refrigerated for several hours to allow flavors to blend.

McDonald's Big Mac

- 1 regular sized sesame seed bun
- 1 regular sized plain bun
- 2 previously frozen regular beef patties
- 2 tablespoons Big Mac sauce
- 2-teaspoons reconstituted onions
- 1 slice real American cheese
- 2 hamburger pickle slices
- 1/4 Cup –shredded iceberg lettuce

Discard the crown half of the regular bun, retaining the heel. The cooking method for the Big Mac is basically the same as the regular burgers, only the bun toasting method is slightly different. In the Big Mac's case you toast the bottom (heel) first. Do this along with the extra heel. (this will be your middle bun.) You can use the crown (top) as the middle bun also, just cut the rounded side off. However you will have to toast both sides of it.

Cook the two-all-beef-patties just like the regular burgers. After the bun parts are toasted, put 1 tablespoon of "Mac sauce" on each of the heels.(toasted side.) Then add 1/8 cup shredded lettuce to each. On the true bottom bun, place one thin slice of American cheese on top of the lettuce. On the extra "heel", the middle bun, place two pickle slices on top of the lettuce. Toast the "crown" (top) of the bun also. When the meat patties are done, place them one at a time on both prepared buns. Stack the middle bun on top of the bottom bun, and put the crown on top.

McDonald's Hot Apple & Cherry Pies

4–6 Cups vegetable oil (in fryer)
1 package Pillsbury apple or cherry turnovers
(Find them in the refrigerated section)

1. Unroll the Pillsbury turnover dough. You will have six 3"x3" pieces. You will use four of them. Stretch them out to about 4"x5" rectangles. Do this on waxed paper.
2. Spread 1/2 of the pie filling on one dough, and the other half on another, leaving about 1/2" of dough around edges. Clear a 3/4" space lengthwise down the middle of both.
3. Place the remaining two doughs on top of the two with the filling. Crimp the edges. You'll have what looks like two giant pop-tarts.
4. Cut both of them precisely down the middle, in that 3/4" space you created. Crimp those two edges.
5. Manipulate as needed to form an attractive, uniform shaped pie. They should look like small burritos, only crimped around the edges.
6. Place all four, flat on waxed paper, in the freezer. After about 45 minutes, spray all sides of each pie with water mist. Return to the freezer for at least another hour.
7. Place in a freezer bag and seal for future use, or get ready to deep-fry them.

Cooking Your Pies:

1. Pre-heat your deep fryer to 375 . Also pre-heat your oven to warm.
2. Quickly dip a frozen pie in cold water, making sure to immerse it entirely.
3. Drop the pie into the hot oil. Be careful—it will most likely splatter. After all the pies are in the fryer, place your spare fryer basket over the top. ("Sandwiching" the pies between the two baskets.) This ensures the pies are fully submerged. It is important that the pies are fully submerged or a good portion of it won't cook correctly.
4. Cook 5–7 minutes. Check after 5 minutes—the color should be a golden

brown. The older the oil, the sooner the it will turn brown, and that may give you a false reading. 6 minutes is generally right on.

5. After deep frying, carefully remove the cooked pies and drain for 1 minute on paper towels. Then place directly on the oven rack in your warmed oven. Warm for at least 10 minutes, and as long as 30 minutes.

McDonald's Chicken McNuggets

- vegetable oil for frying
- 1 egg
- 1 cup water
- 1 cup all-purpose flour
- 2 teaspoons salt
- 1 teaspoon onion powder
- 1/2 teaspoon MSG (Accent)
- 1/4 teaspoon pepper
- 1/8 teaspoon garlic powder
- 4 chicken breast filets, each cut into 6–7 bite sized pieces

Beat the egg and then combine it with 1 cup water in a small, shallow bowl. Stir.

Combine the flour, salt, MSG, pepper, onion powder and garlic powder in a one gallon size zip lock bag.

Pound each of the breast filets with a mallet until about 1/4-inch thick. Trim each breast filet into bite sized pieces.

Coat each piece with the flour mixture by shaking in the zip lock bag. Remove and dredge each nugget in the egg mixture, coating well. Then return each nugget to the flour/seasoning mixture. Shake to coat. Put nuggets, bag and all, in the freezer for at least an hour. Cover and refrigerate remaining egg mixture.

After freezing, repeat the above coating process.

Deep fry the McNuggets at 375F for 10–12 minutes or until browned and crispy. (cook only about 9 at a time.)

Drain on brown paper bags (NEVER drain fried foods on paper towels unless you want them to be soft and soggy!).

Serve with your favorite sauce.

McDonald's Egg McMuffin

1 jumbo grade A egg
1 Thomas's english muffin
butter
1 slice American cheese (real...not processed cheese food)
1 slice Canadian bacon
1 "12x12" sheet of wax paper
Non Stick Cooking Spray
Egg Ring, or a tuna can with the top and bottom off

1– Pre–heat an electric griddle to 275 degrees. Toast your english muffin by laying both sides face down on the griddle and applying pressure. This takes 1 to 1½ minutes. (they should be medium brown) Set aside.

2– Lay your egg ring on the pre–heated grill. Spray with Pam to prevent sticking. Crack the egg and pour into egg ring on the grill. Poke the yolk with a sharp instrument so it flows.

3– Butter both toasted halves of the english muffin liberally with melted butter. Put a slice of American cheese on the bottom half.

4– 2 to 2½ minutes after you started cooking the egg, the whites should firm up, and the yolk should still be a bit "liquidy". Carefully remove the ring, leaving the egg on the griddle. You may have to "slice" around the edges if it sticks.

5– Very carefully turn the egg over, and lay one slice of Canadian bacon on the griddle. Cook the egg 45–60 seconds after turning.

6– After about 30–45 seconds, "flip" the Canadian bacon, and remove the egg, placing it on the bottom half (cheesed half) of the english muffin. 20–30 seconds after flipping the Canadian bacon, remove.

7– Put the Canadian bacon on top of the cooked egg, and cover with the top of the toasted english muffin.

McDonalds Hamburgers

1 pound ground chuck (80% lean)
10 hamburger buns (local grocery type)
10 hamburger dill slices (more or less to taste)
10 teaspoons dried, chopped (not minced) onions
Mustard
Ketchup
Salt, Pepper, and MSG

Divide 1 lb of beef into 10 equal sized balls. Form a patty out of each ball about 4 inches in diameter and 1/4 inch thick. Do this on waxed paper. Now freeze the patties for at least an hour (this keeps them from falling apart when grilled).

Combine dried onions with water in a small container. Add enough water so the onions can hydrate (You can't add too much, just be sure to drain well before using).

Preheat a griddle or skillet to medium-high. In the meantime, toast the hamburger buns until just golden.

Lay the frozen patties on the hot surface. After about 20 seconds, "sear" them by applying even pressure with the back of a metal spatula; do this only for about 2 seconds. After searing them, sprinkle generously with salt, pepper, and MSG to taste.

After about one minute since searing the patties, turn them over. Careful, don't tear the side you seared. Add about a teaspoon of your prepared onions on top.

Quickly dress your buns. On the crown part of buns (top), Mustard first....five "kisses" the diameter of a pencil evenly spaced in a circle about a half inch from the edge. Then the Ketchup, five squirts the size of a nickle.. in the pattern found on dice. Place the pickle in the middle.

By the time you finish that, the meat will be done (about 1 minute or 1:10 after turning). Remove the meat and tilt to the side to allow excess fat to drain off. Use your free hand to hold down the onions. Place patties onion side up on the dressed crown, top with toasted heels (the burger will be upside-down). Flip upright and serve.

McDonald's Hotcakes

2/3 cup 7-Up
1 egg
1 tablespoon sugar
1 tablespoon oil
1-1/2 cups Bisquick baking mix

Put all ingredients into blender on high speed for a few seconds until smooth. Let stand 10 minutes before using 1/4 cup batter for each pancake on hot, oiled griddle, browning each side.

Miniture Chocolates

3 Pounds Icing Sugar
1 Can Eagle Brand sweetened
Evaporated Milk
Butter or Margarine
Parafin Wax (Parawax)
Semi-sweet Baking Chocolate
Food Coloring
Artificial Food Flavors

The above ingredients are approximate quantities only!!! For every cup of icing sugar you use, mix in approximately 1 teaspoon of softened butter or margarine. Then slowly mix in enough of the evaporated milk to make the mixture of a consistency such that you can form a ball with it. (Mixing with the hands is the easiest way). Next separate the mixture into as many parts (3 or 4) as you want different flavored chocolates. Then slowly knead in the desired flavoring and food color you want in each different part. Now mold the resultant mixture into the desired shapes and sizes you want your chocolates to be. Now melt in a double boiler (or microwave) two parts semi-sweet chocolate to one part parawax. Remove from heat. Immediately, using a tooth pick, pick up each shape created above and dip it into the chocolate mixture to coat them. Then put them on a piece of wax paper until the chocolate coating is set. As the chocolate mixture cools and thickens, reheat it and continue. If you run out of chocolate mixture, simply add more chocolate and parawax in the proportions listed above.

Note: Suggested flavors and colors: – Maple flavor with no coloring – Mint flavor with green coloring – Lemon flavor with yellow coloring – Orange flavor with orange coloring – Almond Flavoring with red coloring (small amount to create pink)

Variations: – With the Maple flavoring, you can bury a piece of pecan or walnut inside the candy before dipping it into the chocolate – With the almond flavoring, bury a marachino cherry inside the candy before dipping it in the chocolate. Add a drop of cherry juice with it to prevent the cherry being too dry. – Use the same recipe to make Easter eggs, bunnies etc. Ex. For Easter eggs, make a center part of one color and flavor and wrap it in another color and flavor before dipping.

Note: Parawax must be used with the chocolate to create a consistency that will stick to your candy and not your fingers when set. It is not harmful and is used commercially.

Miracle Whip

4 egg yolks
1 teas. Salt
2 teas. Dry mustard
6 Tbl. Vinegar
3 cups salad oil
3 Tbl. Flour or cornstarch
1 cup boiling water
2 Tbl. Sugar
1/4 cup vinegar
1 Tbl. Salt

With mixer blend egg yolks, 1 t. Salt., 2 T. sugar, and 2 T., vinegar. Very slowly add 1 cup oil, a few drops at a time, and mix thoroughly. Add remaining oil, a little faster but be careful to blend each addition before adding more oil. When all oil has been added, add 4 T. Vinegar. Now put remaining ingredients in a saucepan and cook to a smooth paste. Add this hot mixture to the mayonnaise and blend well. Pour in a container & cool in the refrigerator. Makes slightly more than 1 quart.

Mrs. Fields Carrot Cake

2 1/2 Cup All-purpose flour
2 Tablespoon Baking soda
1/4 Teaspoon Salt
2 Teaspoon Cinnamon
1 Cup Light brown sugar, packed
1 Cup White sugar
1-1/2 Cup Butter, softened
3 Large Eggs
2 Teaspoon Pure vanilla extract
3 Cup Grated carrots
1/2 Cup Crushed pineapple, drained
1 Cup (6-oz.) raisins
1 Cup (4-oz.) chopped walnuts
16 Ounce Cream cheese, softened
1/2 Cup Salted butter, softened
1 Tablespoon Fresh lemon juice (about 1, large lemon)
2 Teaspoon Pure vanilla extract
3 Cup Confectioners' sugar

Preheat oven to 350-degrees. Grease and flour two 9-inch cake pans. In a large bowl stir together flour, baking soda, salt, cinnamon and sugars. Add butter, one egg and vanilla; blend with electric mixer on low speed. Increase speed to medium and beat for 2 minutes. Scrape down sides of bowl. Add remaining eggs, one at a time, beating 30 seconds after each addition. Add carrots, pineapple, raisins and walnuts. Blend on low until thoroughly combined. Pour batter into prepared pans and smooth the surface with a rubber spatula. Bake in center of oven for 60-70 minutes. Toothpick inserted into center should come out clean. Cool in pans for 10 minutes. Then invert cakes on rack and cool to room temperature. TO PREPARE ICING: On a medium bowl with electric mixer on medium speed, beat cream cheese and butter until smooth add lemon juice and vanilla; beat until combined. Add sugar gradually, mixing on low until smooth. TO ICE THE CARROT CAKE: Place one layer on a cake platter, and with a metal spatula spread icing over the top to form a thin filling. Place second layer over the first, rounded side up. Coat the top and sides of the cake evenly with remaining icing. Refrigerate 1 hour to set icing.

Mrs. Fields Chocolate Chip Cookies

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup dark brown sugar, firmly packed
1/2 cup white sugar
1 cup salted butter, softened
2 large eggs
2 teaspoons pure vanilla extract
2 cups semisweet chocolate chips, (12 oz.)

Preheat oven to 300F. In medium bowl combine flour, soda and salt. Mix well with wire whisk. Set aside.

In a large bowl with an electric mixer blend sugars at medium speed. Add butter and mix to form a grainy paste, scraping down the sides of the bowl. Add eggs and vanilla extract, and mix at medium speed until just blended. do not overmix.

Add the flour mixture and chocolate ships, and blend at low speed until just mixed. Do not overmix.

Drop by rounded tablespoons onto an ungreased cookie sheet, 2 inches apart. Bake 22–24 minutes or until golden brown. Transfer cookies immediately to a cool surface with a spatula.

Makes: 12 cookies

Mrs. Fields Peanut Butter Cookies

2 Teaspoon Vanilla
1 Cup Peanut butter; creamy
3 Eggs
1 Cup Butter; softened
1 1/4 Cup Sugar
1 1/4 Cup Dark brown sugar
1/4 Teaspoon Salt
1/2 Teaspoon Baking soda
2 Cup Flour

Preheat oven to 300 degrees. In a medium bowl, combine flour, soda, and salt. Mix well with a wire whisk. In a large bowl, blend sugars using a mixer at medium speed. Add butter and mix to form a grainy paste. Add eggs, peanut butter, and vanilla. Mix at medium speed until light and fluffy. Add the flour mixture and mix at low speed until just mixed. (Do not overmix). Drop by rounded tablespoons onto an ungreased cookie sheet, 1 1/2 inches apart. With a wet fork, gently press a crisscross pattern on top of the cookies. Bake for 8–22 minutes until cookies are slightly brown along the edges. Transfer cookies immediately to cool surface with a spatula.

Mrs. Fields Cinnamon Sugar Cookies

Topping:

3 Tbsp. white sugar

1 Tbsp. ground cinnamon

Cookies:

2 1/2 cups all-purpose flour

1/2 tsp. baking soda

1/4 tsp. salt

1 cup dark brown sugar, packed

1/2 cup white sugar

1 cup salted butter, softened

2 large eggs

2 tsp. pure vanilla extract

Preheat oven to 300F.

In a small bowl combine sugar and cinnamon for topping. Set aside.

In a medium bowl combine flour, soda and salt. Mix well with a wire whisk and set aside.

In a large bowl blend sugars with an electric mixer set at medium speed. Add the butter, and mix to form a grainy paste. Scrape sides of bowl, then add the eggs and vanilla extract. Mix at medium speed until light and fluffy.

Add the flour mixture and blend at low speed just until combined. Do not overmix. Shape dough into 1-inch balls and roll each ball in cinnamon-sugar topping.

Place onto ungreased cookie sheets, 2 inches apart. Bake for 18–20 minutes. Immediately transfer cookies with a spatula to a cool, flat surface.

Yield: 3 dozen

Nutri-Grain Bars

1 pkg yellow cake mix
3/4 cup butter
2 1/2 cups quick oats
12 ounces preserves or jam
1 T water

Preheat oven to 375. Melt butter. Combine cake mix and oats in a large bowl; stir in the melted butter until the mixture is crumbly. Measure half of this mixture (about 3 cups) into a greased 13x9x2-inch pan. Press firmly into pan to cover the bottom.

Combine preserves and water; spoon over crumb mixture in pan, and spread evenly. Cover with remaining crumb mixture. Pat firmly to make top even.

Bake at 375 for 20 minutes—top should be very light brown. Cool completely before cutting into bars.

O'Charley's Baked Potato Soup

3 lbs. red potatoes
1/4 cup butter, melted
1/4 cup flour
2 quarts half-and-half
1 pound block Velveeta cheese, melted
White pepper, to taste
Garlic powder, to taste
1 tsp. hot pepper sauce
1/2 lb. bacon, fried crisply
1 cup cheddar cheese, shredded
1/2 cup fresh chives, chopped
1/2 cup fresh parsley, chopped

Dice unpeeled red potatoes into 1/2-inch cubes. Place in a large Dutch oven, cover with water and bring to a boil. Let boil for 10 minutes or until almost cooked. In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually add half-and-half, stirring constantly. Continue to stir until smooth and liquid begins to thicken. Add melted Velveeta. Stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce. Cover and cook over low heat for 30 minutes, stirring occasionally. Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives and parsley.

Old Bay Seasoning

1 Tbsp. Celery Seed
1 Tbsp. Whole Black Peppercorns
6 Bay Leaves
1/2 tsp. Whole Cardamom
1/2 tsp. Mustard Seed
4 Whole Cloves
1 tsp. Sweet Hungarian Paprika
1/4 tsp. Mace
Dash of Salt

In a spice grinder or small food processor, combine all of the ingredients. Grind well and store in a small glass jar.

Old El Paso Enchilada Sauce

1 Tablespoon olive oil
1 small onion chopped
15 Ounce can chicken broth
2 tablespoons chili powder
2 teaspoons cumin

Cook onion in olive oil till tender, add remaining ingredients. Simmer till desired thickness or add a little flour mixed in cold water.

Old Fashioned Hard Candy

2 cups sugar
1/2 cup light Karo syrup
1/2 cup water

Stir over low heat until dissolved. Turn heat to high. Using a candy thermometer cook until temperature reads 310 F. REMOVE IMMEDIATELY and pour into an 8" greased metal pan. After a few minutes check for firmness and when you can cut and a top imprint holds, start cutting with a knife one way in one inch sections, turn pan and make one inch squares. Continuously cut squares, working fast, until squares are almost cut through to the bottom. Turn out into wax paper, and finish breaking by hand.

Flavorings and Colors (a few drops of food coloring)

1/4 tsp. peppermint oil – green
1/4 tsp. clove oil – yellow
1/4 tsp. cinnamon oil – red
1/4 tsp. lemon oil – yellow

Mix desired color and flavor in the beginning with sugar, syrup, and water.

Old Fashioned Jelly Doughnuts

2 packages dry yeast
1/4 cup warm water
2 tsp. sugar
1 cup milk – scalded and cooled
4 tbsp. shortening
2 tbsp. sugar
1/2 tsp. salt
1 egg
2 egg yolks
1/2 tsp. lemon zest – grated fine
3 1/2 – 4 cups flour
1–1/2 cups jam or jelly for filling (strawberry or raspberry)
oil for frying

Mix the yeast, water and 2 tsp. sugar together. Let foam 10 minutes.

Scald the milk and add the shortening. Let mixture cool then add egg and yolks, sugar, salt and lemon zest. Stir well and pour in yeast mixture. Add flour and stir to form a soft dough. Knead 5–8 minutes, adding a bit of flour as needed to form a firmer dough. When dough is smooth and elastic, place in a greased bowl and cover with a damp cloth. Let rise in a warm place (in a turned off oven with only the oven light on is a good place) or let rise overnight in the refrigerator.

Punch down and pinch off pieces of dough to form small balls (about the size of golfballs). Cover and let sit 15 minutes.

In a deep fryer or heavy Dutch oven, heat 4 inches of oil to 375 F. Add the doughnuts a few at a time and fry until the undersides are deep brown. Gently turn over once and finish frying the other side. Lift doughnuts out using a slotted spoon and drain on paper towels.

Fill with jam or jelly. Sprinkle with granulated sugar if desired. Serve at once. Makes 24–36 doughnuts.

Old Fashioned Peanut Brittle

- 2 cups sugar
- 1 cup light corn syrup
- 1/4 cup water
- 1 1/2 cups salted peanuts (or, try cashews for a unique flavor!)
- 4 tablespoons butter or margarine
- 2 tablespoons baking soda
- 1 teaspoon vanilla

Combine the sugar, corn syrup and water in a heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until the sugar is dissolved. Continue cooking, stirring occasionally, until the mixture reaches the soft crack stage (285 degrees F.) on the candy thermometer. Add the peanuts and butter. Cook, stirring constantly, to the hard crack stage (300 degrees F.) on the candy thermometer. Remove from the heat. Rapidly stir in the baking soda and vanilla. (Mixture will foam up.) Turn the mixture onto 2 greased baking sheets. Spread out with a metal spatula as thin as possible. When the candy begins to set, loosen from the baking sheets. Turn the brittle over, then stretch and pull brittle as thin as possible using two forks. When completely cooled, break into pieces.

Old Spaghetti Factory Creamy Pesto Dressing

1 cup salad oil
1/2 ounce sweet basil leaves
1/8 Teaspoon tabasco
1/4 rounded tablespoon salt
1/4 slightly rounded (big) cook spoon granulated garlic
1 – 32 Ounce jar mayonnaise
2 1/2 cups buttermilk
1/2 cup half and half
1/2 Pound grated Romano cheese

Combine ingredients in order given. Store in refrigerator. Makes 2 quarts

Olive Garden Apple Carmelina

Topping:

- 3/4 cup flour
- 5 tablespoons butter, softened
- 1/4 teaspoon salt
- 1/2 cup brown sugar
- 1/4 cup sugar

Filling:

- 2 (20 oz.) cans sliced apples, drained
- 1/2 cup sugar
- 1/2 teaspoon apple pie spice
- 1/4 cup brown sugar
- 1/4 cup flour
- 1/4 teaspoon salt

Mix apples, 1/2 cup sugar, apple pie spice, 1/4 cup brown sugar, salt, and flour together, stir well. Pour into a lightly buttered 8" x 8" baking dish.

Place the topping ingredients together in a bowl. Mix the flour, salt, sugars and blend well. Add and work in the softened butter to the topping ingredients. Mixture should look like coarse meal. Sprinkle over apples and place in a preheated oven at 350F for 30 – 35 minutes. Serve topped with your favorite vanilla ice cream and a drizzle of caramel sauce.

Olive Garden Fried Mozzarella

- 1 pound block of mozzarella cheese
- 2 eggs, beaten
- 1/4 cup water
- 1 1/2 cups Italian bread crumbs
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 2/3 cup flour
- 1/3 cup corn starch

Slice the block of cheese lengthwise into about 1/2 inch sections. Cut each section in half.

Beat the eggs with water and set aside. Mix the bread crumbs, garlic, oregano, and basil and set aside. Blend the flour with corn starch and set aside.

Heat vegetable oil for deep frying to 350F. Dip cheese in flour then in egg wash and then coat with bread crumbs. Place carefully in hot oil and fry until golden brown. This should only take a matter of seconds, so you need to watch them closely.

Drain on brown paper bags and serve with your favorite pasta sauce that has been warmed.

Olive Garden's San Remo Seafood Dip

- 1 (6 oz.) can tiny shrimp (drain, reserve liquid)
- 1 (6 oz.) can crab meat (drain, reserve liquid)
- 2 oz. cream cheese, cubed
- 2 tablespoons olive oil
- 2 tablespoons flour
- 1/4 teaspoon salt
- 1/8 teaspoon crushed garlic
- 1 teaspoon horseradish
- 1/3 cup asiago cheese
- 2 tablespoons grated parmesan cheese
- 3/4 cup half and half
- 1 1/2 cups Barilla marinara sauce (remove excess liquid)
- 1/4 cup parmesan cheese (for topping)
- Breadsticks bought at the store

On medium–low, heat olive oil and flour in 2 quart saucepan. Add liquids from canned seafoods. Add cubed cream cheese, salt, garlic and horseradish. Stir till smooth. Add asiago and 2 tablespoons parmesan cheese. Stir until smooth. Add seafood; blend well. Simmer until heated.

Add half and half a little at a time to seafood sauce. It will resemble a pudding. Simmer 12–15 minutes. Stir frequently, don't scorch.

In a shallow baking dish, spray with a non–stick spray. Line the bottom of the dish with the marinara. Place seafood mixture on top of the marinara. Sprinkle with 1/4 cup parmesan cheese.

Bake at 325F for 10–15 minutes. Do not brown. Let cool for a few minutes before serving.

Breadsticks: Follow the instructions on the package for baking time and temp. Before you put them in the oven, brush with olive oil and sprinkle with parm cheese. Wrap in tin foil. When they're done, cut them on a diagonal into dipping size pieces.

Olive Garden Chicken Spiedies

Marinade:

- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 2 teaspoons granulated sugar
- 10 garlic cloves, minced
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon dried tarragon
- 1/2 teaspoon dried oregano
- 1 1/2 pounds chicken breasts, boned and skinned

Add all ingredients except the chicken to a non-aluminum mixing bowl and mix thoroughly until the sugar and salt are completely dissolved. Pound the chicken breast between sheets of wax paper until an even thickness of 3/16 inch overall. Cut the chicken breast meat into 1-inch squares and add to the marinade, covering completely. Allow to marinate for 2 hours, refrigerated. Remove from the marinade after 2 hours and drain.

Dipping Sauce:

- 1 cup mayonnaise
- 2 teaspoons Dijon mustard
- 1 teaspoon garlic, minced
- 2 teaspoons dried tarragon
- 1/2 cup pineapple juice

Mix all ingredients together just until blended. Chill 1 to 2 hours to blend flavors. Serve cold.

Vegetables:

- 3 large red bell peppers, cut 1/2 x 1 inch, 72 strips
- 2 large green bell peppers, cut 1/2 x 1-inch, 48 strips
- 1 large yellow onion, cut 1/2 x 1-inch
- 24 (8-inch) bamboo skewers, soaked in water

Assemble Spiedies in the following order: red bell pepper, onion, chicken (folded into "C" shape on the skewer), green bell pepper, onion, chicken, alternately, finishing with a red pepper strip after the 4th piece of chicken on each skewer. Spread the skewered items out on each skewer, so they will cook quickly. Place the Spiedies on

a grill or a griddle and cook approximately 1 minute per side, turning 4 times. Adjust the timing according to your equipment's heat output.

Serve immediately, 4 per guest, with dipping sauce, about 1/4 cup per serving.

Olive Garden Pollo Limone

4 boneless skinless chicken breasts
3 tablespoons flour
1 1/2 tablespoons olive oil
1/4 cup finely chopped green onions
2 minced cloves of garlic
1/2 cup chicken broth
1/4 cup dry white wine
2 tablespoons fresh lemon juice
2 tablespoons chopped fresh parsley
1 tablespoon grated lemon peel
salt and pepper

Pound chicken to 1/4 inch thick and sprinkle with salt and pepper. Place flour in a bowl. Heat 1 teaspoon oil in a nonstick skillet over high heat. Lightly coat chicken with flour and transfer to skillet and cook until brown and cooked through, about 2 minutes per side. Transfer chicken to plate and keep warm.

Heat 1/2 teaspoon olive oil in same skillet over low heat. Add green onions and garlic; saute until tender. Stir in broth and wine scraping browned bits from pan. Add lemon juice and 2 tablespoons chopped parsley. Increase heat to high and bring to a boil, simmering for about 3 minutes. Mix in lemon peel and season to taste with salt and pepper.

Return chicken to skillet and simmer in sauce until heated through turning to coat. Transfer chicken to plate, spoon juices over chicken and sprinkle with remaining parsley.

Olive Garden Lasagna

Alfredo Sauce:

- 1/2 lb. sweet or salted butter
- 12 oz. heavy cream
- Fresh ground white pepper
- 1 1/2 cups fresh Parmesan, grated

Ricotta Cheese Mix:

- 1 pint Ricotta cheese
- 2 oz. Romano, grated
- 3 oz. Mozzarella, shredded
- 2 tbs. green onions, sliced
- 2 teas. fresh parsley, chopped
- 1/2 teas. salt
- 1/8 teas. black pepper
- 1/4 teas. dried basil
- 1/4 teas. dried oregano
- 1 1/4 cups Alfredo sauce, cooled

Vegetable Mix:

- 4 cups broccoli florets
- 2 cups carrots, sliced 1/4"
- 4 cups fresh mushrooms, sliced 1/4"
- 2 cups red bell peppers, diced
- 1 cup green bell pepper, diced
- 1 cup yellow onion, diced
- 2 cups zucchini, sliced

Lasagna noodles

- 18 slices Mozzarella cheese, 1/2 oz. each

Lay out enough dry lasagna strips in a 9x13 pan to ensure you have enough to make 3 full layers, with very little overlap on each layer. Remove the dry strips and cook according to package instructions until barely "al dente" and drain.

ALFREDO SAUCE: Heat water to a boil in the bottom of a double boiler. Add butter, cream and pepper to the top pot and heat until butter is completely melted, then stir in Parmesan until melted and blended. Remove top pot and set aside to cool. Divide the

sauce into 2 equal portions. Refrigerate 1 portion for use later.

RICOTTA CHEESE MIX: Combine all ingredients in a bowl and blend thoroughly with a rubber spatula. Set aside at room temp.

VEGETABLES: Combine all veggies and mix well.

ASSEMBLY: Coat the bottom and sides of a 9x13 baking dish with vegetable spray. Lay out cooked lasagna strips (about 4) to cover entire bottom. Spread 1–1/4 c of the Ricotta mix evenly over the strips. Top with 8 c of veggie mix and spread out evenly. Lay out 9 of the mozzarella slices to cover the veggie layer. Repeat this layering. Top the second layer of mozzarella slices with lasagna strips and spread them evenly with 1–1/4 c ricotta cheese mix to finish.

COOKING: Spray a sheet of foil with vegetable spray and cover the baking dish tightly with the foil, sprayed side down. Bake in a preheated 375F oven for about an hour or until the internal temp is 165F. Remove from the oven and allow to sit for a few minutes, covered, before cutting and serving. Immediately prior to serving, heat the reserved portion of Alfredo Sauce and ladle the hot sauce over each slice of lasagna as it is served.

Olive Garden Pasta Frittata

12 Ounce spaghetti, cooked, cut into 2" pieces
3 Ounce green onions, sliced
3 Ounce thick bacon, cooked and chopped
vegetable spray or margarine
3 tblsp Fontina, shredded, heaping
Parmesan, grated
3 3/4 cup

FRITTATA BATTER:

6 Medium eggs
2 1/2 cups Half and half
5 Teaspoon cornstarch
1 dash nutmeg

Preheat oven to 350F.

FRITTATA BATTER: Beat eggs, half and half, cornstarch, salt and nutmeg thoroughly until all ingredients are completely blended.

Blend the 2" spaghetti pieces, green onion rings and bacon pieces in a bowl until evenly mixed.

Coat a 1–1/2 qt round baking dish, including walls, with spray or margarine. Empty the spaghetti mixture into the baking dish and spread evenly. Add the frittata batter to cover the filling mix.

Bake in a 350~ oven for about 25 minutes until center is set. When center is set, cover the frittata evenly with the Fontina and bake until cheese is golden. Turn off the heat and open oven door. Let the frittata set in the open oven for 15 minutes for the batter to set more firmly and make removing from the dish easy. Before serving, sprinkle with Parmesan and cut into 4 wedges.

Olive Garden Shrimp Primavera

SAUCE:

6 tbsp. butter or margarine
1 tbsp. garlic, fresh, minced
1 oz. package Knorr Newburg Sauce Mix (or similar)
32 oz. crushed tomatoes, canned
1–1/2 tbsp. lemon juice, fresh
1/4 tsp. (or to taste) red pepper, crushed
1/2 tsp. basil, dry
1/4 tsp. marjoram, dry
1/2 tsp. black pepper

VEGETABLES:

1/2 lb. mushrooms, halved (or quartered if large)
1 cup green bell peppers, cut into 1" squares
1 cup red bell peppers, cut into 1" squares
1/2 cup yellow onion, cut into 1" squares
2 Tbsp. butter for sauteing

PASTA:

1 lb. fresh Olive Garden Linguine (or quality dry pasta)

SHRIMP:

1 lb. medium to large fully cooked shrimp, thawed and drained

Melt butter in 3–quart saucepan over medium heat. Add garlic and cook one minute. Add remaining spice and tomato ingredients, stir well and simmer for 10 minutes.

Meanwhile, in a large saute pan, melt 2 tbsp. butter. Saute vegetables about 3 minutes until crisp – tender. Add to the sauce and simmer 5 minutes more.

Cook pasta according to directions. When pasta is almost done, stir shrimp into sauce to heat through. Do not boil. Spoon Primavera over hot linguine. Pass Parmesan cheese.

Olive Garden Tiramisu Dessert

1 Sponge cake, (10 to 12 inch about 3" tall)
3 ounces Strong black coffee, or instant espresso
3 ounces Brandy or rum
1–1/2 pounds Cream cheese or mascarpone, room temperature
1–1/2 cups Superfine/powdered sugar
Unsweetened cocoa powder

Cut across middle of sponge cake forming two layers, each about 1 1/2 inches high.

Blend coffee and brandy. Sprinkle enough of mixture over bottom half of cake to flavor it strongly. Don't moisten cake too much or it may collapse on serving.

Beat room-temperature cheese and 1 cup sugar until sugar is completely dissolved and cheese is light and spreadable. Test for sweetness during beating, adding more sugar if needed.

Spread cut surface of bottom layer with half of the cheese mixture.

Replace second layer and top this with remaining cheese mixture.

Sprinkle top liberally with sifted cocoa.

Refrigerate cake for at least 2 hours before cutting and serving.

Olive Garden Capellini Pomodoro

3 cloves Garlic, mince
2 pounds Plum tomatoes; seeded, diced
1 ounce Fresh basil leaves, minced
1/3 cup Extra virgin olive oil
3 ounces Parmesan cheese
12 ounces Dry angel hair pasta, cooked
1/4 teaspoon Pepper

Heat olive oil and add garlic; cook until it turns white. Add tomatoes and pepper and heat through, stirring constantly, about 2 to 3 minutes. Tomatoes should not lose their shape. Remove from heat. Transfer hot, cooked pasta to large bowl. Toss pasta gently with tomato mixture, basil and half of Parmesan cheese. Serve immediately and pass remaining Parmesan.

Olive Garden Fettucine Alfredo

8 ounces Cream cheese -- cut in bits
3/4 cup Parmesan cheese -- grated
1/2 cup Butter or margarine
1/2 cup Milk
8 ounces Fettuccine; cook -- drain

In large saucepan combine cream cheese, Parmesan, butter and milk, stirring constantly until smooth. Toss pasta lightly with sauce, coating well. Leftovers freeze well.

Olive Garden House Dressing

8 ounces Paul Newman's Vinegar and Oil Dressing
1 clove garlic, peeled and minced
1/2 teaspoon Dried basil
1/2 teaspoon Dried oregano
3 packages Sweet and Low -- or
1 tablespoon Sugar

Put ingredients into the bottle of dressing and shake well. Refrigerate 24 hours before using.

Olive Garden Toscana Soup

3/4 cup onions, diced 1/8 inch
1 slice bacon, 1/4-inch diced
1 1/4 teaspoon garlic cloves, minced
1 ounce chicken bouillon
1 quart water
2 medium potatoes, cut in half length-wise,
then cut in 1/4-inch slices
2 cups cavalo greens (kale can be substituted),
cut in half, then sliced into 1/16-inch strips
1 1/2 cups sausage link – spicy, pre-cooked, cut in half
length-wise, then cut at an angle into 1/2-inch slices
3/4 cup heavy whipping cream

Place sausage link onto sheet pan and bake in 300 degree oven for 15 to 20 minutes or until done.

Place onions and bacon into 3 to 4 quart saucepan and cook onions over medium heat until the onions are almost clear. Add garlic and cook for 1 minute.

Add chicken bouillon, water and potatoes, bring to a simmer for 15 minutes. Add remaining ingredients then simmer for 5 more minutes and serve.

Olive Garden Eggplant Parmigiana

2 Eggplants; peel; slice 1/4" circles
Flour
Oil
Seasoned salt
1 lb. jar meat-flavored Prego
1/4 cup grape jelly
14 oz. can sliced-style stewed tomatoes
1/2 lb. shredded mozzarella cheese
1/4 cup grated parmesan cheese

Moisten eggplant (milk) and coat lightly in flour. Quickly brown slices in hot oil, dusting each side generously with seasoned salt. When fork tender and golden brown transfer to a 9 X 13 X 2 pan. Cover loosely with foil and bake at 375 F. about 20 to 25 minutes or until tender.

SAUCE—Combine sauce, jelly and tomatoes that have been broken up with a fork. Heat on medium until hot, but do not boil.

Spread mozzarella cheese over eggplant, then add sauce. Top with parmesan cheese and return to oven for 5–10 minutes to melt mozzarella. Serve immediately.

Orange Julius

6 ounces orange juice, from frozen concentrate, unprepared
1 cup milk, lowfat okay
1 cup water
1/4 cup sugar
1 teaspoon vanilla
8 ice cubes

Combine all ingredients, except ice cubes, in blender. Blend 1–2 minutes, adding ice cubes one at a time, until smooth.

Outback Steakhouse Aussie Fries

- 1 – 2 lb. bag of Frozen French Fries
- 1 Cup shredded Colby Jack cheese
- 6 pieces of Bacon, cooked
- 24 Fl. Oz. Peanut Oil (can be reused later; store in refrigerator)

Divide the fries into half, and use the other half later.

Heat oil to 350 degrees. If you do not have a thermostat, make sure the oil is hot enough, so that when you set a french fry in there it will cook immediately. If the french fry sinks to the bottom, and barely bubbles, it is not hot enough. Fry the potatoes in small batches, they are done when they are golden brown, and float to the top of the skillet. (I like to use a Dutch Oven). Be sure to drain the potatoes on paper towels. You can keep them warm in the oven while the other fries are done.

When all french fries are done cooking, and drained place them onto a platter. Salt the french fries if you like, and sprinkle on cheese and cooked bacon. Pop these back into a warm oven until the cheese begins to melt.

Dipping Sauce:

- 1/2 Cup Sour Cream
- 1 Tbsp. Prepared Horseraddish
- dash Cayenne Pepper
- dash Salt
- dash black pepper

Combine all ingredients and mix well.

Outback Steakhouse Bloomin Onion

4 Vidalia or Texas Sweet Onions

Batter:

- 1/3 Cup Cornstarch
- 1 1/2 Cup Flour
- 2 tsp. Garlic -- minced
- 2 tsp. Paprika
- 1 tsp. Salt
- 1 tsp. Pepper
- 24 oz. Beer

Seasoned Flour:

- 2 Cup Flour
- 4 tsp. Paprika
- 2 tsp. Garlic powder
- 1/2 tsp. Pepper
- 1/4 tsp. Cayenne pepper

Mix cornstarch, flour, and seasonings until well blended. Add beer, mix well. Cut about 3/4" off top of onion and peel. Cut into onion 12 to 16 vertical wedges, but do not cut through bottom root end. Remove about 1" of petals from center of onion. Dip onion in seasoned flour and remove excess by shaking. Separate petals and dip in batter to coat thoroughly. Gently place in fryer basket and deep-fry at 375 to 400 1 1/2 minutes. Turn over, and fry an additional 1 1/2 minutes. Drain on paper towels.

Place onion upright in shallow bowl and remove center core with circular cutter or apple corer. Serve hot with Creamy Chili Sauce.

Creamy Chili Sauce:

- 1 pint Mayonnaise
- 1 pint Sour cream
- 1/2 Cup Chili sauce
- 1/2 tsp. Cayenne pepper

Outback Steakhouse Coconut Shrimp

- 1 1/2 lb large raw shrimp
- 1/2 cup all-purpose flour
- 1/2 cup cornstarch
- 1 Tbl. salt
- 1/2 Tbl. white pepper
- 2 Tbl. vegetable oil
- 1 cup ice water
- oil for deep frying
- 2 cups short shredded coconut
- 1/2 cup orange marmalade
- 1/4 cup Grey Poupon country mustard
- 1/4 cup honey
- 3–4 drops Tabasco sauce

Peel, devein & wash shrimp. Dry well on paper towels. Set aside. In a bowl, mix all dry ingredients for batter. Add 2T oil & ice water. Stir to blend. To fry: heat oil to 350 in deep fryer or electric skillet. Spread coconut on a flat pan a little at a time, adding more as needed. Dip shrimp in batter, then roll in coconut. Fry in hot oil until lightly browned, about 4 minutes. Bake at 300 5 minutes to finish cooking of the shrimp.

Serve with sweet & sour sauce or the following sauce: Combine marmalade, Grey Poupon mustard, honey & Tabasco sauce to taste.

Outback Steakhouse Marinade

1 Cup Scottish (or similar) Ale
2 tsp. Brown Sugar
1/2 tsp. McCormick Seasonal
1/4 tsp. Ground Black Pepper
1/4 tsp. MSG

Place your favorite cut of steak in a shallow pan and pour ale on steak and marinate for 1 hour in refrigerator. Remove steak from ale and mix dry ingredients together and rub steak on both sides. Let marinate with dry ingredients for 1/2 hour.

Preheat a skillet or grill to med high heat add vegetable spray or vegetable oil and braize to perfection.

Outback Steakhouse Queensland Chicken and Shrimp

1/2 cup milk
2 Tbsp. butter
1 cup cream
1/4 tsp. poultry seasoning
1/8 – 1/4 tsp. cayenne (adjust to taste)
1/8 tsp. white pepper
1/8 tsp. onion powder
1/2 cup white wine
1 Tbsp. garlic powder
1 lb. linguine
4 chicken breasts
8 oz. shrimp
1 Tbsp. olive oil

Mix spices together thoroughly. Place cream and milk in pan with butter and 1/2 spice mixture. Cook to thicken and set aside. Cook linguine to the al dente stage. Saute chicken breasts with wine and remaining spices until done. Remove and set aside. Saute shrimp in pan, adding more wine if necessary. Serve each breast on a bed of linguine with shrimp. Cover with sauce.

Outback Steakhouse Ranch Dressing

1/2 Cup Sour Cream

1 Tbsp. prepared Horseradish

Dash cayenne pepper

Dash salt

Dash black pepper

Combine all ingredients and mix well.

Outback Steakhouse Steak Seasoning

Mix together:

1 envelope Taco Seasoning Mix

1 envelope Good Seasonings Italian Dressing Mix

Pierce steaks in several places with tines of fork. Rub in oil and dust in seasoning mixture. Then pour Coca Cola (Diet or Regular) around steaks in deep plastic or glass container and seal with plastic wrap. Refrigerate for 24 hours. Drain, and grill or broil as you wish.

Outback Steakhouse Walkabout Soup

2 cups thinly sliced yellow sweet onions
2 tablespoons butter
14 – to 15-ounce can chicken broth
1/4 teaspoon salt
1/4 teaspoon fresh ground pepper
2 chicken bouillon cubes
1/4 cup diced Velveeta cubes (compressed in a measuring cup)
1 1/2 to 1 3/4 cups white sauce, recipe follows
Shredded Cheddar cheese, for garnish

In 2-quart saucepan, place 2 tablespoons butter and sliced onions. Cook at low to medium heat, stirring frequently until soft and clear but not brown. Add chicken broth from can, chicken bouillon cubes, salt, pepper and stir until completely heated through. Add white sauce and Velveeta cheese. The white sauce will be thick because it has been removed from the heat. Simmer on medium low heat until cheese is melted and all ingredients are blended, stirring constantly. Turn temperature to warm and let cook for an additional 30 to 45 minutes.

Serve with a garnish of shredded Cheddar cheese and a couple of slices of warm dark Russian bread.

Thick white sauce:

3 tablespoons butter
3 tablespoon flour
1/4 teaspoon salt
1 1/4 cups whole milk

In 1-quart saucepan, melt butter and add flour, cook on medium heat until flour turns thick and comes away from side of saucepan. Pour milk into flour mixture a little at a time and stir constantly, taking care not to let mixture lump. Set aside (off the heat) until ready to use in the soup.

Oyster Sauce

1/2 lb. shucked oysters with liquid
1 Tbls. water
1 teas. salt
light soy sauce
1/2 Tbls. dark soy sauce

Drain oysters and reserve the liquid. Mince oysters and place in a saucepan. Add water and reserved liquid and bring to a boil. Reduce heat, cover and simmer about 10 minutes. Remove from heat, add salt and cool completely. Force the mixture through a fine sieve into sauce pan. Measure the liquid, adding 2 Tbls. light soy sauce to each 1/2 cup. Add dark soy sauce and bring to boil. Reduce heat and simmer gently for about 7 minutes. Cool to room temperature and pour into a sterilized jar. Seal and store in the refrigerator. This sauce can be kept for several weeks.

P.F. Chang's Lettuce Wraps

8 dried shiitake mushrooms
1 Teaspoon cornstarch
2 Teaspoon dry sherry
2 Teaspoon water
salt and pepper
1–1/2 pounds boneless, skinless chicken
5 Tablespoon oil
1 Teaspoon fresh minced ginger
2 cloves garlic, minced
2 green onions, minced
2 small dried chilis, (optional)
8 Ounce can bamboo shoots, minced
8 Ounce can waterchestnuts, minced
1 package cellophane Chinese rice noodles, prepared according to package

Cooking Sauce:

1 Tablespoon Hoisin sauce
1 Tablespoon soy sauce
1 Tablespoon dry sherry
2 Tablespoon oyster sauce
2 Tablespoon water
1 tsp. sesame oil
1 tsp. sugar
2 tsp. cornstarch

Iceburg lettuce "cups"

Cover mushrooms with boiling water, let stand 30 minutes then drain. Cut and discard woody stems. Minces mushrooms. Set aside. Mix all ingredients for cooking sauce in bowl, and set aside. In medium bowl, combine cornstarch, sherry water, soy sauce, salt, pepper, and chicken. Stir to coat chicken thoroughly. Stir in 1 tsp. oil and let sit 15 minutes to marinate. Heat wok or large skillet over medium high heat. Add 3 TBSP oil, then add chicken and stir fry for about 3–4 minutes. Set aside. Add 2 TBSP oil to pan. Add ginger, garlic, chilies(if desired), and onion; stir fry about a minute or so. Add mushrooms, bamboo shoots and water chestnuts; stir fry an additional 2 minutes. Return chicken to pan. Add mixed cooking sauce to pan. Cook until thickened and hot. Break cooked cellophane noodles into small pieces, and cover bottom of serving dish with them. Then pour chicken mixture on top of noodles. Spoon into lettuce leaf and roll.

P.F. Chang's Stir-Fried Spicy Eggplant

1 pound eggplant, peeled, cut into 1-inch dice
1 teaspoon garlic, minced
1 tablespoon cornstarch mixed with 2 tablespoons water to make a paste
Canola oil for deep-frying

Spicy Sauce:

2 tablespoons oyster sauce
2 tablespoons soy sauce
2 tablespoons water
1 tablespoon white vinegar
1 tablespoon granulated sugar
1 teaspoon chili paste (Sambal Oleck preferred)
1/2 teaspoon ground bean sauce (Koon Chun preferred)
1/2 teaspoon sesame oil

Combine all Spicy Sauce ingredients and mix well.

In a wok, deep-fry eggplant at 350F for 1 minute. Remove eggplant and drain on paper towels.

Meanwhile remove all but 1/2 teaspoon of oil from wok. On high heat, stir-fry garlic for 5 seconds then add Spicy Sauce. Reduce heat and let sauce simmer 20 seconds. Add eggplant and simmer for another 10 seconds. Stir in cornstarch paste a little at a time until desired consistency. Serve immediately.

Pace Picante Sauce

10 3/4 oz. can tomato puree
2 tbs. white vinegar
1/3 cups onion, chopped fine
3 jalapeno peppers, chopped fine
1/2 teas. salt
1/2 teas. dried minced garlic
1 1/4 cup water

Mix all ingredients together and place in a saucepan. Bring to a boil, and then simmer until the desired thickness is achieved. The amount of jalapenos can be altered to your taste.

Panda Express Orange Chicken

- 2 lbs. boneless chicken pieces, skinned
- 1 egg
- 1 1/2 teas. salt
- white pepper
- oil (for frying)
- 1/2 cup plus 1 Tbl. cornstarch
- 1/4 cup flour
- 1 Tbl. minced ginger root
- 1 teas. minced garlic
- dash crushed hot red chiles
- 1/4 cup chopped green onions
- 1 Tbl. rice wine
- 1/4 cup water
- 1/2 to 1 teas. sesame oil

ORANGE SAUCE FOR STIR FRY:

- 2 teas. Minced zest and
- 1/4 c Juice from
- 1 lg Orange
- 1/2 teas. Sugar
- 2 Tbl. Chicken stock
- 1 Tbl. Light soy sauce

Combine all ingredients in small bowl and set aside.

Cut chicken pieces in 2" squares and place in large bowl. Stir in egg, salt, pepper, and 1 T oil and mix well. Stir cornstarch and flour together. Add chicken pieces, stirring to coat.

Heat oil for deep-frying in wok or deep-fryer to 375. Add chicken pieces, a small batch at time, and fry 3 to 4 minutes or until golden and crisp. (Do not overcook or chicken will be tough.) Remove chicken from oil with slotted spoon and drain on paper towels. Set aside.

Clean wok and heat 15 seconds over high heat. Add 1 T oil. Add ginger and garlic and stir-fry until fragrant. Add and stir-fry crushed chiles and green onions. Add rice wine and stir 3 seconds. Add Orange Sauce and bring to boil. Add cooked chicken, stirring until well mixed. Stir water into remaining 1 T cornstarch until smooth. Add to chicken and heat until sauce is thick. Stir in 1 teas. sesame oil.

Serve at once.

Peanut Butter Tastykakes

4 eggs
1 tsp. vanilla
1 3/4 cup sugar
2 cups flour
2 tbsp. melted butter or margarine
2 tbsp. oil
1 cup milk
1 tsp. baking powder
12 oz. chocolate chips
Creamy peanut butter

Combine sugar, oil, melted butter. Add eggs, mix well. Add remaining ingredients except peanut butter and chips. Mix well. Spread batter into jelly roll pan. Bake at 350 degrees for 20 minutes or until lightly browned. Spread hot cake with layer of peanut butter (as much as you want). Put cake in refrigerator to let peanut butter harden. When set, melt chips and spread over the peanut butter. Place cake back in refrigerator for 10 to 20 minutes. Take out and score with knife for easier cutting. Return to refrigerator to finish setting the chocolate. (Freezes well.)

Pepperidge Farm Sausalito Cookies

- 1 pound butter, softened
- 2 eggs
- 2 teaspoons vanilla
- 1 1/2 cups granulated sugar
- 1 1/2 cups brown sugar
- 1 teaspoon baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 5 cups flour
- 1 1/2 12 oz. packages semi sweet choc. chips
- 3 cups chopped macadamia nuts

Cream butter, eggs, and vanilla in bowl. In a different bowl, sift together the sugars, baking powder, baking soda, salt and flour. Combine the dry mixture with the egg/butter mixture. Add the chocolate chips and nuts. Shape into 1 inch balls, place 1 inch apart on ungreased cookie sheet. Bake at 375F for 10 to 11 min.

Pepperidge Farms Milano Cookies

- 1 cup salted butter, softened
- 3/4 cup light brown sugar, packed
- 2 tsp. pure vanilla extract
- 2 cups all-purpose flour
- 1 Tbls. salted butter
- 1 cup semi-sweet chocolate chips

Preheat oven to 325 F. In a large bowl, cream 1 cup butter and sugar at medium speed. Then add vanilla and flour, blend thoroughly at low speed. Shape a level tsp of dough into 1" balls, then roll to a log shape, about 2" long. Place on ungreased cookie sheet, 2" apart. Bake 17–19 min, or until cookies spread and turn a golden brown. Cool on a flat surface.

Microwave or melt chocolate and 1 Tbls. butter in a double boiler. (microwave on high, stir every 30 seconds just until melted) Let cool slightly, and spread chocolate on one cookie and top with another.

Peppermint Schnapps

1/3 cup granulated sugar
1 16-oz. bottle light corn syrup
2 cups 80-proof vodka
2 teaspoons peppermint extract

Combine sugar and corn syrup in a 2 quart pan over medium heat. Heat until sugar dissolves, stirring regularly (about 5 minutes). When sugar has dissolved, add vodka and stir well. Remove mixture from heat and cover tightly with lid. Let cool. Add peppermint extract to mixture and pour into a sealable bottle.

Philadelphia Cheesesteaks

3 tablespoons soybean oil
1/2 cup diced white onions
6 – (1/8" thick) slices rib eye of beef
1 – 6 inch Italian roll, slit lengthwise
1/4 cup Cheese Whiz
Ketchup and pickle relish (optional)

Add 1 tablespoon of oil to a hot skillet and cook the onions until they just begin to brown. Add the remaining oil to another hot skillet and cook the beef about 45 seconds on each side or until just cooked through. Put the meat on the roll and top with the onions and Cheese Whiz. Add ketchup and relish if desired.

Philadelphia Sticky Buns

1 package dry yeast
1/2 tsp. sugar
1/4 tsp. salt
3 tbsp. very warm water
1 cup unsalted butter – cut into chunks
3 cups all-purpose flour
3 egg yolks
1/4 cup sugar
1 cup sour cream

Combine yeast, sugar and water. Let foam 10 minutes. Cut butter into flour until it resembles fine, grainy meal. (This can also be done in a food processor, using the metal blade and pulsing until mixture is grainy.)

Mix the yolks, sugar and sour cream together. In a medium mixing bowl, stir this mixture, the yeast and flour together. Stir with a wooden spoon until a soft dough forms and it slides off spoon. Place in a lightly greased bowl. Cover with plastic. Refrigerate overnight. At this point, dough can also be wrapped well in plastic and frozen. If you intend to use it for small pastries, divide dough in appropriate portions.

1/2 cup butter – melted
3/4 cup brown sugar – packed
1–1/2 tsp. cinnamon
1/2 cup raisins – plumped and drained
1/2 cup chopped nuts (optional)

Preheat oven to 350 F.

In the bottom of a lightly greased 9 x 13 inch pan, mix 1/2 cup of the brown sugar with 3/8 cup (1/4 cup + 2 tbsp.) of the butter. Spread this over the pan bottom as evenly as possible.

Mix together the remaining brown sugar, cinnamon, raisins and nuts. Roll out the dough into a rectangle – approximately 10 x 12 inches. Brush with some melted butter. Sprinkle with sugar mixture. Roll up into a jellyroll and cut into slices – about 3/4 to 1 inch wide.

Place slices close to each other in prepared pan. Cover lightly and let rise until doubled (about 45 minutes). Brush top with remaining melted butter. Bake 25–30 minutes until evenly brown. Serve while warm. Makes 1–1–1/2 dozen

buns.

Giant buns: Use 1 whole recipe rich dough 3/4 cup melted butter 1 cup brown sugar 2 tsp. cinnamon 3/4 cup raisins – plumped and drained 3/4 cup chopped nuts (optional)

Same procedure as above but use a large cookie sheet instead. These oversized sticky buns make an indelible impression at a special brunch.

Piccadilly Carrot Souffle

3 1/2 lbs. peeled Carrots
1–1/2 lbs. Sugar
1 Tbsp. Baking powder
1 Tbsp. vanilla
1/4 Cup flour
6 eggs
1/2 lb. Margarine
Powdered sugar

1. Steam or boil carrots until extra soft. Drain well. 2. While carrots are warm, add sugar, baking powder, and vanilla. 3. Whip with mixer until smooth. 4. Add flour and mix well. 5. Whip eggs and add to flour mixture, blend well. 6. Add softened margarine to mixture and blend well. 7. Pour mixture into baking dish about half full as the souffl will rise. 8. Bake in 350–degree oven about 1 hour or until top is a light golden brown. 9. Sprinkle lightly with powdered sugar over top before serving.

Pillsbury Crescent Rolls

2 pks. Active Dry Yeast
3/4 cup Warm Water (105 degrees)
1/2 cup Sugar
1 teas. Salt
2 large Eggs
1/2 cup Shortening
4 cups Unbleached Flour
Butter Or Regular Margarine, Softened

In a large mixing bowl, dissolve the yeast in the warm water. Stir in the sugar, salt, eggs, shortening and half of the flour into the yeast mixture.

Add the remaining flour blending until smooth. Scrape the dough from the sides of the bowl and cover with a cloth dampened in warm water. (The cloth should feel wet, but not be so wet that water drips onto the dough.) Let rise in a warm place (85 degrees F.), until doubled, about 1 1/2 hours. Divide the dough in half, rolling each half into a 12-inch circle 1/4 inch thick. Spread with the soft butter and cut each circle into 16 wedges. Roll up each wedge beginning at the largest end. Place, point side down, on a greased baking sheet. Curve to form crescents. Cover and let rise until double, 1 hour. Preheat the oven to 400 degrees F and bake for 12 to 15 minutes, or until they are a rich golden brown. Brush with soft butter.

Makes 32 crescent rolls.

Pimento Cheese Spread

1 pound (about) Colby cheese
1 – 2 oz. jar diced pimentos
1/4 cup Kraft mayonnaise

Start with the cheese at room temperature and mash it with a fork or hands, and then mix in the pimentos (don't drain them but don't use the whole jar either, unless you really like pimentos. Then add mayo until it is the right consistency. It should be a light orange color. Allow to chill in refrigerator a few hours or overnight if possible for the flavors to blend.

Pita Bread

2 tsp. dry yeast
1 cup warm water
3 cups flour
1 tsp. salt

Dissolve the yeast in 1 cup warm water. Sift together the flour and salt and mix in yeast and water. Work the mixture into a dough and knead for several minutes. Cover the dough with a damp cloth and let rise in a warm place for 3 hours.

Preheat oven to 350 degrees.

Divide the dough into 6 equal portions and roll into balls. With either your hand or a rolling pin, pat and press each ball of dough into a 5-inch circle about 1/2-inch thick. Place on an ungreased baking sheet and bake for 10 minutes, or until the pita are light golden brown.

Pizza Hut Cavatini

- 1 large green pepper, diced
- 1 large onion, diced
- 2 oz. (1/2 stick) margarine
- 1 teas. garlic powder
- 1 lb. assorted pasta (wheels, shells, spirals, ziti)
- 1/2 lb. pepperoni – sliced thin – then cut in half
- 8 oz. mozzarella cheese (shredded)
- 1/2 lb. hamburger (browned)
- 1/2 lb. italian sausage (browned)
- 1 – 16 oz. jar meat flavored Prego sauce

Melt margarine over medium high heat in a skillet. Add onions, peppers, and garlic powder. Saute for about 4 minutes. Meanwhile, cook pasta according to box directions. Heat sauce and combine with cooked hamburger and cooked sausage. Use cooking spray to lightly grease an 11 X 13 casserole dish. Place 1/2 of the cooked pasta in the dish, followed by 1/2 the vegetables, 1/2 of the pepperoni, and 1/2 sauce. Repeat another layer. Spread mozzarella cheese over top. Bake at 350 degrees for about 45 minutes or until cheese is melted.

Pizza Hut Creamy Italian Dressing

- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- 1 teaspoon salt
- 1/2 teaspoon coarsely ground black pepper
- 1/4 cup red wine vinegar
- 1 tablespoon fresh lemon juice
- 1/4 cup mayonnaise
- 3/4 cup extra-virgin olive oil
- 1/3 cup freshly grated Parmesan cheese

Crumble the oregano, basil, thyme and rosemary into a medium bowl. Stir in the salt, pepper, vinegar and lemon juice. Whisk in the mayonnaise and then gradually whisk in the olive oil. Stir in the Parmesan cheese. Transfer to a jar with a tight-fitting lid and store in the refrigerator. Shake well before using.

Pizza Hut Dessert Pizza

Pizza Crust:

1 cup warm (105F) water
2 cups flour
1–1/2 tablespoons vegetable oil
3/4 cup cake flour
1 teaspoon salt
1/4 teaspoon active dry yeast

Fruit Filling:

1 – 21 oz. can pie filling (cherry, blueberry, or apple)

Crumb Topping:

1/2 cup flour
1/2 cup brown sugar
1/2 cup quick oats
1/2 cup firm butter or margarine
1 teaspoon cinnamon

Vanilla Glaze:

2 cups powdered sugar
3 tablespoon Milk
1 tablespoon Melted margarine or butter
1 teaspoon vanilla

Combine yeast and warm water and let proof for 3 minutes. Add to other crust ingredients in a large bowl and knead for 10 minutes. Cover with plastic wrap, and allow to rise for about 12 hours.

Preheat oven to 500F. Roll the dough on a floured surface until it is about the diameter for your 16 inch pizza pan. Place in pan and form the dough to the edge. Brush with vegetable oil and prick with fork. Prebake for 3 minutes. Remove from the oven and spread with pie filling. Mix crumb topping ingredients with a fork or pastry blender. Spoon over pie filling. Return pizza to the oven and continue to bake for 10–15 minutes or until crust is light golden brown. Remove and drizzle with vanilla glaze.

Pizza Hut Original Pan Pizza

1 1/3 cups Warm water (105F)
1/4 cup Non-fat dry milk
1/2 teas. Salt
4 cups Flour
1 Tbls. Sugar
1 pk. Dry yeast
2 Tbls. Vegetable oil (for dough)
9 Oz. Vegetable oil (3 oz. per pan)
Butter flavored Pam

Put yeast, sugar, salt, and dry milk in a large (2 qt.) bowl. Add water and stir to mix well. Allow to sit for two minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out on to a flat surface and knead for about 10 minutes.

Divide dough into three balls. In three 9" cake pans, put 3 Oz. of oil in each making sure it is spread evenly. Using a rolling pin, roll out each dough ball to about a 9" circle. Place in cake pans. Spray the outter edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1 to 1 1/2 hours.

Sauce:

1 8 Ounce Can Tomato Sauce
1 Teaspoon Dry Oregano
1/2 Teaspoon Marjoram
1/2 Teaspoon Dry Basil
1/2 Teaspoon Garlic salt

Combine and let sit for 1 hour.

For Each Nine Inch Pizza:

1. Preheat oven to 475F
2. Spoon 1/3 cup sauce on dough and spread to within 1" of edge.
3. Distribute 1 1/2 Oz. shredded mozzarella cheese on sauce.
4. Place toppings of your choice in this order:
Pepperoni or Ham
Vegetables
Meats (cooked ground sausage or beef)
5. Top with 3 Oz. mozzarella cheese
6. Cook until cheese is bubbling and outer crust is brown.

7. Cut in six slices.

Pizzeria Uno's Chicago Deep Dish Pizza

Pan Dough:

- 1 cup Warm tap water (110–115ø)
- 1 pkg. Active dry yeast
- 3 1/2 cups Flour
- 1/2 cup Coarse ground cornmeal
- 1 teas. Salt
- 1/4 cup Vegetable oil

Pizza Topping:

- 1 lb. Mozzarella, sliced thin
- 1 lb. Italian Sausage, removed from the Casing and crumbled
- 1 can Whole tomatoes, drained and Coarsely crushed
- 2 cloves Garlic, peeled and minced
- 5 Fresh basil leaves, chopped fine
- 4 tbs. Freshly grated Parmesan Cheese

Pour the warm water into a large mixing bowl and dissolve the yeast with a fork. Add 1 cup of flour, all of the cornmeal, salt, and, and vegetable oil. Mix well with a spoon. Continue stirring in the rest of the flour 1/2 cup at a time, until the dough comes away from the sides of the bowl. Flour your hands and the work surface and kneed the ball of dough until it is no longer sticky.

Let the dough rise in an oiled bowl, sealed with plastic wrap, for 45 to 60 minutes in a warm place, until it is doubled in bulk. Punch it down and kneed it briefly. Press it into an oiled 15–inch deep dish pizza pan, until it comes 2 inches up the sides and is even on the bottom of the pan. Let the dough rise 15–20 minutes before filling.

Preheat the oven to 500 degrees.

While the dough is rising, prepare the filling. Cook the crumbled sausage until it is no longer pink, drain it of it's excess fat. Drain and chop the tomatoes.

When the dough has finished its second rising, lay the cheese over the dough shell. Then distribute the sausage and garlic over the cheese. Top with the tomatoes. Sprinkle on the seasonings and Parmesan cheese.

Bake for 15 minutes at 500 degrees. Then lower the temperature to 400 degrees and bake for 25 to 35 minutes longer. Lift up a section of the crust from time to time with a spatula to check on its color. The crust will be golden brown when done. Serve immediately.

Pizzeria Uno's Rattlesnake Pasta

Chicken:

- 2 skinless, boneless chicken breast halves, cut into cubes
- 2 tablespoons butter
- 2 cloves garlic, minced
- 1 tablespoon Italian seasoning

Pasta:

- 1 pound penne pasta

Sauce:

- 4 tablespoons butter
- 2 cloves garlic, minced
- 1/3 cup all-purpose flour
- 1 tablespoon salt
- 3/4 teaspoon ground white pepper
- 2 cups milk
- 1 cup half-and-half
- 3/4 cup grated Parmesan cheese
- 8 ounces shredded Colby–Monterey Jack cheese
- 4 oz. jar jalapeno peppers (in juice), sliced

In a large skillet over medium heat combine chicken, 2 tablespoons butter, garlic and Italian seasoning. Cook until chicken is no longer pink inside. Remove from skillet and set aside.

Cook pasta for 8 to 10 minutes; drain.

Meanwhile, start making a roux: Melt 4 tablespoons butter in the skillet. Add garlic. Stir in flour, salt and pepper; cook 2 minutes stirring constantly. Slowly add milk and half-and-half, continue to stir until smooth and creamy. Stir in Parmesan and Colby–Monterey Jack cheeses; stir until cheese is melted. Add jalapeno peppers and stir in chicken. Add alfredo mixture to cooked penne pasta and serve.

Planet Hollywood Cap'n Crunch Chicken

Chicken Crunch:

2 cups Cap'n Crunch cereal
6 eggs
2 cups corn flakes
1 cups milk
2 1/2 cups all-purpose flour
25 to 30 chicken tenders
3 Tbl. granulated onion
Vegetable oil for deep frying
3 Tbl. granulated garlic
Creole mustard sauce, recipe follows
1 Tbl. pepper

In food processor, grind cereals until crumbly but some 1/8-inch chunks are still visible. Spread in a shallow pan.

In a bowl, combine flour, onion, garlic and pepper.
In a separate bowl, combine the eggs and milk.
Dredge chicken in seasoned flour. Dip in egg mixture, coating evenly. Dredge in cereal mixture, coating well. Arrange on wax paper.
Preheat oil in deep fryer to 325 degrees.
Deep fry chicken in batches for 3 1/2 minutes or until golden brown. Drain.
Makes 4 servings.

Creole Mustard Sauce

1/4 cup sliced green onions
2 Tbl. horseradish
2 Tbl. chopped garlic
1 Tbl. red wine vinegar
2 Tbl. chopped onion
1 Tbl. water
2 Tbl. chopped celery
2 tsp. cider vinegar
2 Tbl. chopped green pepper
1 tsp. Worcestershire sauce
1 cup mayonnaise
1 tsp. Tabasco sauce
1/4 cup hot mustard

Salt and cayenne pepper to taste

2 Tbl. yellow mustard

Combine all ingredients and mix well.

Serve on the side with chicken. Makes about 2 cups.

Planet Hollywood Thai Shrimp Pasta

- 1/2 cup Thai sauce (see recipe)
- 1 teaspoon butter (about)
- 1 teaspoon chopped garlic 16 jumbo shrimp,
peeled and deveined (16 to 20 or 26 to 30 count)
- 1 cup julienne-cut vegetables
(celery, carrots, bell pepper and/or onion)
- 1 tablespoon freshly chopped cilantro (divided)
- 1 tablespoon chopped peanuts (divided)
- 10 ounces uncooked linguine, cooked
- 2 tablespoons chopped green onion to garnish

Prepare Thai sauce and set aside. Place butter and garlic in clean, heated saute pan. Cook 1 minute. Add shrimp, cook 3 minutes, turning occasionally to cook evenly. Add additional butter if pan becomes too dry. Add cut vegetables, half of the cilantro and half of the peanuts. Add 1/2 cup Thai sauce (or more to taste) and mix. Add shrimp/vegetable mixture to pasta, tossing well to coat. Remove shrimp from mixture. Divide pasta with vegetables and sauce between 2 serving bowls. Place reserved shrimp, tails up, around rims of bowls, facing toward middle. Garnish center of each bowl with the onions, remaining peanuts and cilantro.

Thai sauce:

- 2 tablespoons ketchup
- 3/4 teaspoon rice vinegar
- 1 1/2 teaspoon sesame oil
- 1/2 teaspoon hot and spicy oil (chili oil can be substituted)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 1/2 teaspoons hoisin sauce
- 1/2 teaspoon fresh chopped garlic
- 1/2 teaspoon freshly chopped ginger root
- 1/8 cup lemon juice
- 1/2 teaspoon Chinese mustard powder
- 2 tablespoons soy sauce
- 1 1/2 teaspoons water
- 1/2 teaspoon crushed red pepper
- 1/4 cup sweet chili sauce
- 1/2 teaspoon peanut butter

Place all ingredients except crushed red pepper in blender and blend well. Place in storage container. Mix in crushed pepper. Use 1/2 cup or more to make Thai Shrimp Pasta, and refrigerate remaining sauce. Sauce keeps 4 to 5 days.

Planters Heat

2 cups hulled raw peanuts (or almonds, pecans, etc.)
3 teas. Worcestershire sauce
1–2 Tbls. liquid smoke
2 Tbls. butter
2 teas. distilled white vinegar
2 teas. hot pepper sauce
3/4 teas. salt
1/8 teas. cayenne pepper

Line jelly roll pan with foil. Toss nuts with liquid smoke and let marinate for at least 30 minutes, stirring occasionally. Position rack in center of oven and preheat to 325F. Melt butter in heavy large skillet over med–low heat. Cool slightly. Stir in vinegar, hot sauce, salt, and cayenne. Return skillet to heat. Scrape in nuts and marinade. Stir to coat nuts, about 30 seconds. Return nut mixture to jelly roll pan. Bake until deep golden brown, stirring at times, about 20 min. Transfer pan to rack to cool. Nuts will crisp as they cool. Store in an air tight container.

Ponderosa's Steak Sauce

1/3 Cup Heinz 57 Sauce
1/3 Cup Worcestershire Sauce
1/3 Cup A-1 Steak Sauce
2 Tbls. Light corn syrup

Combine as listed and funnel into bottle with tight fitting cap.
Keep refrigerated to use in a few months. Shake well before using.

Pop Tarts

3/4 cup shortening
3/4 cup sugar
3 eggs
3 3/4 cups flour
3 teas. baking powder
1/2 cup fruit preserves

FROSTING

1/2 cup powdered sugar
1/2 teas. vanilla
2 Tbls. milk

Preheat oven to 350F.

In mixer or food processor, cream shortening and sugar together and then beat in the eggs, one at a time.

Sift together flour and baking powder and stir into shortening mixture to make a soft dough. Chill for 1 hr.

Turn dough out onto a floured surface and roll out 12 rectangles, each 8 x 12 inches. Spread one tablespoon of preserves over half of each rectangle, staying well within the edge of the pastry. Fold pastry dough over the preserves and trim the edges with a pastry wheel or crimp with a fork to close.

Place tarts on a greased cookie sheet and bake for 20 min. Let cool. Mix vanilla, milk, and powdered sugar until you have a thin frosting. Dribble frosting on cooled tarts.

Popeye's Fried Chicken

3 cups Self-rising flour
1 cup Cornstarch
3 tbl. Seasoned salt
2 tbl. Paprika
1 teas. Baking soda
1 pk. Italian Salad Dressing Mix Powder
1 pk. Onion Soup Mix -- (1 1/2 Ounces)
1 pk. Spaghetti sauce mix -- (1/2 Ounce)
3 tbl. Sugar
3 cups Corn flakes -- crushed
2 Eggs -- well beaten
1/4 cup Cold water
4 lb. Chicken -- cut up

Combine first 9 ingredients in large bowl. Put the cornflakes into another bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a heavy roomy skillet to fill it 1" deep. Get it HOT! Grease a 9x12x2 baking pan. Set it aside. Preheat oven to 350~. Dip chicken pieces 1 piece at a time as follows: 1-Into dry coating mix. 2-Into egg and water mix. 3-Into corn flakes. 4-Briskly but briefly back into dry mix. 5-Drop into hot oil, skin-side-down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place in prepared pan in single layer, skin-side-up. Seal in foil, on 3 sides only, leaving 1 side loose for steam to escape. Bake at 350~ for 35-40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temp in covered container up to 2 months.

Popeye's Red Beans and Rice

2 cups Uncle ben's long grain rice (cooked)
1 – 16 oz. can Red chili beans in chili gravy
1 teas. Chili powder
1/4 teas. Cumin
Dash garlic salt

In saucepan, heat beans without letting them boil.
Stir in chili powder, cumin and garlic salt. When
piping hot, add warm rice and gently mix.

Popeye's Biscuits

4 Cups Bisquick
4 Ounce Sour Cream
1 Cup Club Soda (room temp)
1 Stick Margarine

Preheat oven to 375 degrees. Mix bisquick, sour cream and club soda together. Pour onto floured surface and knead very lightly.

Roll out to about 1/2" thickness and cut with cutter. Melt butter and pour half into a glass casserole dish. Place biscuits in dish and pour remaining butter over top of biscuits.

If you would like to use less butter, do not put butter in bottom of the pan; just pour a little over the top. Also, make sure that the club soda has never been refrigerated and still has a lot of fizz.

Bake at 375 degrees for about 20–25 minutes or until golden brown.

Popeye's Dirty Rice

1 Pound Spicy bulk breakfast sausage
14 Ounce Can clear chicken broth
1/2 cup Long-grain rice
1 Teaspoon Dry minced onion

Brown sausage in skillet until pink color disappears, crumbling with fork. Stir in broth, rice and minced onion. Simmer gently, covered, 18 to 20 minutes or until rice is tender and most of broth is absorbed.

Popcorn Balls

1 cup sugar
1/3 cup white corn syrup
1/3 cup water
1/4 cup butter
3/4 Teaspoon salt
3/4 Teaspoon vanilla
3 quarts popped corn

Put sugar, syrup, water, butter and salt in a saucepan. Cook, stirring until sugar is dissolved. Continue cooking without stirring until it reaches 250 degrees. Add vanilla and stir only enough to mix. Pour over corn and mix well. Form into balls. You can add food coloring along with the vanilla for colored popcorn balls.

Potato Rolls

Combine 1/4 cup warm water with 1 tablespoon sugar and 2 packages active dry yeast in a small bowl. Stir and set aside. In a large bowl, mix 1 cup buttermilk with 1 cup mashed potatoes, 1/4 cup melted butter, 1 large egg, 1 tablespoon sugar, and 1 teaspoon salt. Stir well and add the yeast mixture and 1 cup all-purpose flour. Work in another 3 cups flour, 1 cup at a time, until the dough is stiff enough to knead. Knead for 4 to 5 minutes on a lightly floured surface until the dough is smooth and elastic. Turn the dough into a lightly oiled bowl, cover, and let rise for an hour, until the dough doubles in size.

Grease 24 muffin tins. Punch the dough down gently and push out all the air bubbles with your palm. Pinch off small pieces of dough to form 1-inch balls. Put 3 dough balls in each muffin cup until all the dough is used, cover, and let rise for 30 to 40 minutes. Bake in a preheated 350 degree F oven for 10 to 15 minutes, until browned. Brush the rolls with melted butter as soon as you remove them from the oven. Serve warm

Prudhomme's Cajun Seasoning Mix

1 Tablespoon Paprika
2 1/2 Teaspoons Salt
1 Teaspoon Onion powder
1 Teaspoon Garlic powder
1 Teaspoon Ground red pepper (cayenne)
3/4 Teaspoon White pepper
3/4 Teaspoon Black pepper
1/2 Teaspoon Dried thyme leaves
1/2 Teaspoon Dried oregano leaves

Mix all ingredients well.

Red Lobster Batter–Fried Shrimp

1 1/2 pounds shrimp, peeled and deveined
1/2 cup oil
1 egg, beaten
1 cup all–purpose flour
1/2 cup milk
3/4 teaspoon seasoned salt
1/4 teaspoon salt
Oil for deep frying

Preheat oil to 350F. Combine 1/2 cup oil and egg; beat well. Add remaining ingredients except oil for frying and stir until well blended.

Dip shrimp into batter to coat. Drop shrimp into hot oil and fry for 30–60 seconds or until golden brown. Remove with slotted spoon; drain on paper towel.

Red Lobster's Cheesecake

Crust:

- 10 oz. package Lorna doone cookies, crushed
- 1/4 lb. melted butter
- 1/4 cup sugar
- 1 envelope Knox gelatin

Filling:

- 16 oz. cream cheese
- 8 oz. sour cream
- 2 eggs
- 2 tablespoons butter
- 2 tablespoons cornstarch
- 1 cup sugar
- 1 teaspoon vanilla
- crushed cookie crumbs for garnish

Crust; mix crumbs with butter, sugar, and gelatin. Pat out evenly over bottom of a greased 9" springform pan. Bake at 350, for exactly 8 min.

Filling; beat with electric mixer: cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When filling is perfectly smooth and creamy, pour into crust. Return to 350 oven and bake 30–35 min. or until knife inserted in the center comes out clean. Cool 20 min. before cutting. Sprinkle top with cookie crumbs.

Red Lobster's Crab Au Gratin

8 tablespoons (1 stick) butter
1/2 cup onion, minced
2 tablespoons all-purpose flour
1 cup milk, scalded
1/2 teaspoon salt
dash of white pepper
1/4 cup sherry
12 ounce crab meat
1 cup crackers, finely crumbled
1/2 cup cheddar cheese, finely grated

- 1) Crumble crackers between waxed paper with a rolling pin. Reserve just enough crumbs and cheese to top the casserole.
- 2) Melt 4 tablespoons of the butter in a large heavy skillet.
- 3) Add onion and saut for about 5 minutes or until golden.
- 4) Slowly add flour, stirring constantly over low heat.
- 5) When flour is blended, gradually add hot milk (scalded) and blend with a whip.
- 6) Continue stirring over low heat until the sauce begins to thicken.
- 7) Add salt, pepper, and sherry, and continue stirring in a bowl.
- 8) Mix crab meat, sauce, and the extra cracker crumbs and cheese.
- 9) Place in a lightly greased baking dish.
- 10) Sprinkle reserved cracker crumbs and cheese on the top of the casserole.
- 11) Dot the top with the remaining 4 tablespoons butter.
- 12) Bake uncovered at 350F for about 15 minutes or until the top is golden brown.

Red Lobster's Shrimp Diablo

3 lb. Large Uncooked Shrimp In the Shells (no heads)

Milk

1/2 lb. Unsalted Butter

1 Jar Kraft BBQ Sauce

1/2 Cup Ketchup

1 Tablespoon Fresh Ground Pepper

1/4 Cup Frank's Red Hot Sauce

Wash shrimp in cool water and remove heads if needed.

Soak shrimp in milk overnight.

Mix all sauce ingredients in a sauce pan and stir until boiling.

Remove from heat and refrigerate for at least four hours.

Drain milk from shrimp, place them in a baking pan, and cover evenly with the sauce. Let stand 1 hour.

Bake uncovered in preheated oven (450F) for 15 minutes (less time for smaller shrimp).

Red Lobster Cheese Biscuits

Dough:

1 1/4 lbs. Bisquik
3 Oz. freshly shredded cheddar cheese
11 Oz. cold water

Garlic Spread:

1/2 cup melted butter
1 teas. garlic powder
1/4 teas. salt
1/8 teas. onion powder
1/8 teas. dried parsley

To cold water, add Bisquik and cheese, blending in a mixing bowl. Mix until dough is firm.

Using a small scoop, place the dough on a baking pan lined with baking paper. Bake in 375 degree oven for 10 to 12 minutes or until golden brown. While biscuits bake, combine spread ingredients.

Brush baked biscuits with the garlic topping.

Red Lobster Creamy Caesar Dressing

3/4 cup Bottled Italian dressing
1 tablespoon Parmesan, grated
1 tablespoon Sugar
1/3 cup Mayo
1 teaspoon Anchovy paste, or Soy sauce

Combine all with wire whisk. Keep refrigerated. Use in a week.

Red Lobster Fried Catfish & Hushpuppies

- 4 catfish fillets, 8 oz. each
- 1 cup milk
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1/8 teaspoon paprika
- 1 cup cornmeal
- vegetable oil

HUSH PUPPIES:

- 1 cup cornmeal
- 2 tablespoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon white pepper
- 1/3 cup minced onion
- 1 egg, beaten
- 1/4 cup milk

Rinse and pat catfish dry.

In a shallow dish, mix together milk, salt, pepper, and paprika.

Dip pieces of fish in milk mixture. Roll fish in cornmeal and set pieces on waxed paper to dry. Heat 1 1/2 inches of vegetable oil to 350F. Deep fry fish, turning once, until golden brown.

Drain on paper towels and keep warm. Use the same oil for:

Hushpuppies:

Mix cornmeal with baking powder, salt, pepper, and onion. Mix egg with milk and whisk into cornmeal. Spoon hush puppies into hot oil and fry until golden brown.

Red Lobster Tartar Sauce

1/3 cup Miracle Whip Salad Dressing
2/3 cup Sour cream
1/4 cup Confectioner's Sugar
3 Tablespoons sweet white onion, chopped fine
2 Tablespoons sweet pickle relish from jar with the relish juice
3 Teaspoons carrot, chopped fine
1/4 Teaspoon salt

Chop the sweet white onion in food processor, put in small container and set aside. Chop carrot in food processor, and add to onion. Mix in remaining ingredients and stir to blend thoroughly. Do not use electric mixer. Refrigerate for at least 2 hours or overnight to let flavors blend.

Red Lobster's Clam Chowder

2 tablespoons butter
1 cup diced onion
1/2 cup diced celery
1/2 cup diced leeks
1/4 teaspoon chopped garlic
2 tablespoons flour
1 quart milk
1 cup clams in juice
1 cup diced potatoes
1 tablespoon salt
1/4 teaspoon white pepper
1 teaspoon dry thyme
1/2 cup heavy cream

- 1) In a soup pot, melt butter over medium heat. Add onion, celery, leeks and garlic. Saute for 3 minutes mixing often.
- 2) Remove from heat and add flour, mixing well.
- 3) Add milk and whisk vigorously.
- 4) Drain clams and add juice to soup.
- 5) Slowly bring to a boil, mixing often. Reduce heat to a simmer.
- 6) Add potatoes and seasonings, simmer 10 minutes.
- 7) Add clams and simmer 5 – 8 minutes.
- 8) Finish with heavy cream. Serve.

Red Lobster's Crab Stuffed Mushrooms

1 pound fresh mushrooms, approximately 35–40
1/4 cup celery, finely chopped
2 tablespoons onion, finely chopped
2 tablespoons red bell pepper, finely chopped
1/2 pound crab claw meat
2 cups oyster crackers crushed
1/2 cup cheddar cheese, shredded
1/4 teaspoon garlic powder
1/2 teaspoon Old Bay Seasoning
1/4 teaspoon black pepper, ground
1/4 teaspoon salt
1 egg
1/2 cup water
6 white cheddar cheese, slices

- 1) Preheat oven to 400 degrees
- 2) Saute celery, onion, and pepper in butter for 2 minutes, transfer to a plate and cool in the refrigerator
- 3) While vegetables cool, wash mushrooms and remove stems
- 4) Set caps to the side and finely chop half of the stems. Discard the other half of the stems or use elsewhere
- 5) Combine the sauteed vegetables, chopped mushroom stems, and all other ingredients (except cheese slices) and mix well
- 6) Place mushroom caps in individual buttered casseroles or baking dishes (about 6 caps each)
- 7) Spoon 1 teaspoon of stuffing into each mushroom
- 8) Cover with sliced cheese
- 9) Bake in oven for 12–15 minutes until cheese is lightly browned.

Reese's Peanut Butter Cups

6 oz. Pkg semi sweet chocolate chips
4 Nestles milk chocolate bars
1 1/4 cups Peanut butter

Put chocolate chips, chocolate bars, and 1/4 c peanut butter in top of double boiler over HOT, not boiling water, stirring till smooth. Use small muffin tin liners, or cut regular cupcake liners down to a 1" depth. Spoon HALF of the chocolate mixture equally into the liners. Melt the rest of the peanut butter over hot water, and spoon this equally over the chocolate layer. Top with remaining chocolate. Refrigerate to allow cups to set up before serving.

Makes: 24 tiny/12 large

Reuben Sandwich

- 8 slices rye bread with caraway seeds
- 1/4 cup butter, room temp
- 1 cup 1000 Island dressing
- 1/4 pound corned beef, thinly sliced
- 1 cup sauerkraut, well-drained
- 1/2 pound Swiss cheese, shredded

Lay out the bread slices, Spread one side of each slice with the butter, then turn them and spread the other side evenly with the dressing. Lay the sliced corned beef on the dressing side of the bread, making sure there's no overhang. Spread the sauerkraut evenly on the corned beef, then sprinkle the cheese evenly on top of that. Top with the remaining bread slice, buttered side out and press to compact the sandwich.

Heat a large non-stick fry pan or griddle until hot. Place the sandwich on the griddle and cook, pressing down on the sandwiches 3 or 4 times to keep compact. Cook for 3–4 minutes until golden on the one side, then flip carefully and press down again and cook until the cheese has melted and the sandwich is golden on the other side.

Rib Shack Bar-B-Q Sauce

1 Cup Catsup
1 Tablespoon Worcestershire Sauce
1 Cup Water
1/4 Cup Vinegar
1 Tablespoon Sugar
1 Teaspoon Salt
1 Teaspoon Celery Seed
3 Dash Bottled Hot Pepper Sauce

Combine all of the ingredients in a small saucepan. Heat to boiling, then reduce the heat and simmer for 30 minutes. Makes enough sauce for basting pork loin back ribs, pork chops or roast, chicken or hamburgers.

Ruby Tuesday Apple Pie

1 (9-inch) frozen deep-dish apple pie (double crust or old-fashioned)

1 stick Butter

1 Cup Light Brown Sugar

3 1/2 tsp. Cinnamon

1/4 tsp. Allspice

1/4 tsp. Ground Clove

1 1/2 tsp. Lemon Juice

3/4 Cup flour

1/2 Cup sugar

10 Tbsp. frozen butter

1 1/3 Cups chopped walnuts

Ice cream (optional)

Let pie thaw at room temperature for 30 to 45 minutes.

Preheat oven to 350 degrees. In a small saucepan, melt the stick of butter over medium heat. Add 1/2 cup brown sugar, 1 1/2 teaspoons cinnamon, allspice, cloves and lemon juice. Stir until well blended and sugar is melted, about 3 minutes. Make an X in the center of the top crust of the pie and fold back the crust.

Pour the butter mixture evenly into the pie and then replace the crust. Leave 4 vent holes, sealing the rest of the pastry.

Bake for 30 minutes.

Remove from the oven and set aside. Reduce heat to 325 degrees.

Grate frozen butter into a medium-sized bowl. Toss the grated butter with flour, remaining sugars, remaining cinnamon and walnuts.

Carefully wrap an aluminum foil band around the edge of the pie, creating a lip to hold topping. Sprinkle topping evenly over pie.

Bake for 30 to 40 minutes. Let rest for 10 minutes then serve with ice cream, if desired.

Ruby Tuesday's Pasta Salad

Salad:

- 8 ounces macaroni, cooked and drained
- 8 ounces ham, 1/4" cubed, about 2 cups
- 8 ounces sharp cheddar cheese, 1/4" cubed
- 1 (10-ounce) package frozen peas, cooked and drained

Dressing:

- 3/4 cup sour cream
- 3/4 cup mayonnaise (not salad dressing)
- 1/4 cup lemon juice
- 1/2 cup grated parmesan or Romano cheese
- 2 teaspoons dried tarragon
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

In a large bowl combine salad ingredients.

In a smaller bowl, mix dressing ingredients. Pour dressing over macaroni mix and toss to blend well. Cover and refrigerate several hours or overnight.

Remove from refrigerator 30 minutes before serving. (More mayonnaise or sour cream may be needed.)

Ruby Tuesday's Spicy Sesame–Peanut Noodles

8 oz. spaghetti
2/3 cup chunky style peanut butter
2 teaspoons grated peeled fresh ginger
2 small garlic cloves
1/2 teaspoon salt
1/4 teaspoon crushed red pepper flakes
2 tablespoons toasted sesame oil
2 scallions, thinly sliced
2 teaspoons sesame seeds

Cook spaghetti according to directions. Drain, reserving 1/4 cup cooking liquid. Rinse spaghetti with cold water until cooled. Drain well.

In a blender, add reserved cooking liquid, peanut butter, sesame oil, ginger, garlic, salt, and crushed red pepper flakes. Blend on med–high until well mixed.

In bowl, toss spaghetti with peanut sauce and scallions. Cover and refrigerate until chilled (about 1 hour).

Heat dry skillet over low heat. Add sesame seeds and cook stirring constantly until lightly browned (about 2 minutes). Sprinkle over spaghetti just before serving.

Ruby Tuesday's Chicken Quesadillas

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; allow to 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 Tbls. 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.

Sanders Hot Fudge Topping

1/3 cup whole milk
1 lb. caramels
1/2 lb. Sanders milk chocolate
1/2 pint Sanders vanilla ice cream or 1 cup soft ice cream
1 teaspoon vanilla extract

Place milk and caramels in double boiler, heat and stir until hot, smooth cream is obtained. Chop the chocolate and add it to the above hot cream. Stir until melted. Mix in soft ice cream and vanilla extract, and stir until smooth.

Variation: Instead of using whole milk, substitute 1/3 cup very strong coffee.

Sbarro Baked Ziti

2 lbs. Ziti (uncooked)
2 lbs. Ricotta Cheese
3 Oz. Grated Romano Cheese
3 Cups Tomato Sauce
1/2 Teas. Black Pepper
1 1/2 lbs. Shredded Mozzarella Cheese

1. Cook Ziti according to package directions – 12 to 14 minutes until al dente stirring often. After cooking, drain ziti well, but DO NOT RINSE OFF UNDER WATER!
2. While Ziti is cooking preheat oven to 350F. Combine ricotta, romano, tomato sauce (reserve 1/4 cup) and pepper in large mixing bowl.
3. Gently combine cooked ziti with cheese/sauce mixture. In a 13"x9"x2" pan, spread the 1/4 cup reserved sauce. Add ziti and top with mozzarella cheese. Cover loosely with aluminum foil and bake until mozzarella is thoroughly melted (about 12–15 minutes). Serve with garlic bread and additional sauce if desired.

Sbarro Spinach and Cheese Rolls Florentina

- 2 – 10 oz. packages frozen chopped spinach –
Thawed in refrigerator overnight
- 1 lb. ricotta cheese
- 3/4 lb. shredded mozzarella cheese
- 2 oz. grated Romano cheese
- 1/2 teas. black pepper
- 1/4 lb. (1 stick) butter or margarine, lightly melted
- 12 lasagna noodles
- 16 oz. jar spaghetti sauce (thinned with a little water)

Cook lasagna noodles according to package directions. Drain carefully so as not to break noodles. Rinse and lay out flat on a cookie sheet. Set aside.

Squeeze the excess moisture out of spinach. Place in a bowl and add ricotta, mozzarella, Romano, pepper, and melted butter. Mix just long enough to combine ingredients; the ricotta should not be green.

Evenly divide the spinach mixture among noodles. Spread mixture evenly over noodles leaving a one inch space on top and bottom. Starting from one end, roll each noodle up over filling. Place them seam side down in a lightly oiled casserole dish allowing only one layer of rolls. Pour warmed sauce over all, cover, and bake at 350F for 20 – 30 minutes or until heated throughout.

NOTE: The spinach mixture is the same as used in spinach and cheese calzones.

Sbarro Tomato Sauce

2 – 1 lb. 12 oz. Cans Crushed Tomatoes
1 – Tomato Can Cold Water
4 Oz. Grated Romano Cheese
12 oz. Olive Oil
10 oz. Diced Onions
1 oz. Chopped Fresh Garlic
1/2 oz. Chopped Fresh Italian Parsley
3 oz. Sherry Cooking Wine

****SPICES****

2 Tbls. Salt
2 tsp. Oregano
1/2 tsp. Crushed Red Pepper
1/2 tsp. Black Pepper
2 tsp. Basil

1. Heat oil until hot but not smoking. Add onions and saute until almost browned. Add garlic.
2. When garlic is brown, de-glaze pan with sherry. Add parsley and stir.
3. Add tomatoes, water, cheese, and spices. Mix well.
4. Bring just to boil and simmer one hour.

Sbarro Chicken Francese

5 – boneless 5 oz. chicken breasts
5 eggs
3 oz. Romano cheese
1 teaspoon dried parsley
1 cup flour
pinch of white pepper
1 cup chicken stock
1/2 pound butter
juice from 2 lemons
1 1/2 cups oil (10% olive oil, 90% vegetable oil)
lemon slices and chopped fresh parsley for garnish

Pound chicken breasts flat and cut in half. Set aside.
Scramble eggs in mixing bowl. Add Romano cheese, parsley, and white pepper. Blend and set aside.
Put flour in a large shallow bowl.
In a skillet, heat oil over medium heat. Check temperature by dipping a corner of a chicken piece in oil. If it boils slowly, oil is ready.
Coat both sides of a piece of chicken with flour. Dip chicken in egg mixture, making sure all flour is covered with egg. Let excess egg drip off, then place chicken in hot oil. Repeat with 4 more pieces. Fry each side of chicken until a light blond color. Remove from oil to a serving plate – keep warm. Repeat with other chicken pieces.
Bring chicken stock to a light boil. Add butter, stirring continuously, until melted. Add lemon juice and cook for 1 minute while stirring continuously.
Pour sauce over chicken and garnish with lemon slices and chopped fresh parsley.

Sbarro Rigatoni Ala Vodka

- 2 lbs. rigatoni
- 24 oz. canned tomato sauce (plain)
- 2 tablespoons olive oil
- 2 cloves fresh garlic, minced
- 1/2 teaspoon cracked red pepper
- 1 tablespoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon dried basil
- 1/2 quart heavy cream
- 1 1/2 oz. vodka
- 1 oz. grated Romano Cheese
- 1 oz. bacon bits
- 1/2 oz. Italian parsley, chopped

In a medium sauce pan, heat oil until hot. Add garlic and saute until golden brown. Add tomato sauce, salt, red pepper, black pepper, and basil. Cook over medium heat, stirring occasionally, until thoroughly heated. Add heavy cream and vodka. Stir to mix and cook for a few minutes.

Boil rigatoni according to package instructions (do not overcook). In a mixing bowl, combine drained pasta with cream sauce. Mix thoroughly. Transfer to a serving bowl and sprinkle with grated cheese, bacon, and parsley. Serve immediately.

Schlotsky's Deli Rolls

1/2 Cup Lukewarm Water
1 Tbls. Sugar
1 Package Active Dry Yeast
3/4 Cup Lukewarm Milk
1/2 Teas. Salt
1/4 Teas. Baking Soda
2 1/2 Cups Flour
 Yellow Cornmeal

In an 8 oz. measuring cup, stir together first 3 ingredients; let mixture stand until it bubbles to top of cup. Dissolve baking soda in 1/2 Tbs. warm water. In medium bowl, combine milk, salt and soda–water mixture with 1 cup flour, beating with wire whisk until smooth. Beat in yeast mixture and then remaining flour, using a sturdy spoon. Batter should be thick and sticky but smooth, with all flour thoroughly dissolved. Put dough in 2 small pie pans that have been sprayed with non–stick spray and dusted with cornmeal. Cover with wax paper or plastic wrap that has also been sprayed. Let rise about an hour.

Remove plastic wrap and discard. Spray tops of buns with non–stick spray and bake on center rack at 375F about 20 min. or until golden brown. Let rolls cool in containers on a rack for 20 min. Spray tops with more non–stick spray to keep crust soft. Let cool 1 hour before slicing and filling with sandwich meats and cheeses.

See's Fudge Candy

4 1/2 Cup Sugar
3 Packages Chocolate chips (12 Ounces each)
1/2 Pound Margarine
1 Teaspoon Vanilla
1 can Evaporated milk
7 Ounces Marshmallow cream
2 cups Nuts

Mix 4 1/2 cups sugar with one (1) can evaporated milk. Boil 7 to 8 minutes, stirring often. (rolling boil) Mix together in a large bowl; 3 packages chocolate chips, 7 oz. jar marshmallow cream, 1/2 lb. melted margarine. Cream margarine and marshmallow together and add chocolate chips. Pour hot mixture over chocolate mixture. After chocolate has melted, add 2 cups of nuts and 1 tsp. of vanilla, blend well, pour into buttered pans and chill in refrigerator. Cut into squares before firm.

This recipe makes about 5 lbs of fudge.

Shake and Bake

4 Cups Flour
2 Tsp. Cayenne Pepper
1 Cup Bran Flake Cereal (crushed)
2 Tbls. Parsley Flakes
2 Tsp. Garlic Powder
1 Tbls. Onion Powder
2 Tsp. Chili Powder
2 Tbls. Taco Seasoning
1 Tsp. Ground Pepper
1 Tsp. Curry Powder
1 Tsp. Basil
1 Tsp. Oregano

Mix together well.

Preheat oven to 400F

Dredge 1 disjointed chicken in above mix.

Melt 1/4 cup butter in a shallow 9 x 12 baking pan.

Place chicken skin side down and baste top with melted butter from the pan. Bake uncovered for 25 min.

Turn skin side up, reduce heat to 350F and bake until tender; 30 – 35 minutes.

Shoney's Beef Cabbage Soup

1 lb lean ground beef
1/2 head medium cabbage shredded/chopped
2 ribs of celery sliced
1 small bell pepper (cut up into small pieces)
1 medium onion diced
1 16 Ounce can kidney beans
1 28 oz. can tomatoes (chop the tomatoes if whole)
4 beef bullion cubes
1/4 tsp. garlic power
1/4 tsp. garlic salt
salt and pepper to taste

Brown ground beef and drain. Add to ground beef remaining ingredients adding 28 oz. of water using the 28 oz. tomato can. Bring to boil and simmer for at least one hour or until veggies are tender.

Shoney's Broccoli Casserole

6 Cup broccoli florets, coarsely chopped
1 1/4 lbs. Velveeta cheese
2 eggs
3 Cup cooked rice
3 Cup half and half
1/2 Teaspoon salt
1/2 Teaspoon black pepper
Cooking spray
1 Cup Ritz crackers, crushed
1 Cup shredded cheddar cheese

Place eggs in mixing bowl and lightly whip for approximately 20 seconds. Add broccoli florets, cooked rice, salt and pepper. Mix well to incorporate ingredients. Dice Velveeta into 1/4-inch pieces. Place diced cheese and half-and-half in microwave safe container. Cover and microwave for 2 minutes or until cheese is melted. Add to ingredients in bowl. Blend well to mix all ingredients. Spray 9-inch pan with cooking spray. Pour casserole mixture into pan. Place in a 350 oven and bake for 30 minutes. Top casserole with Ritz crackers and cheddar cheese and cook for 5 minutes more, or until cheese melts and crackers brown.

Shoney's Country Fried Steak

3 cups water
2 cups flour
2 teaspoons salt
1/4 teaspoon black pepper
4 4 Ounce cube steaks, trimmed, flattened
1–1/2 Tablespoons ground beef, lean
1/4 cup flour
2 cups chicken broth
2 cups milk
1/4 teaspoon black pepper
1/4 teaspoon salt

Put water in medium bowl. Sift flour, salt, and pepper together in another bowl. Dip steaks in water, then in dry mixture. Repeat. Lay coated steaks on wax paper and freeze for 3 hours. Deep fry steaks in 350 degree oil for 8–10 minutes. Drain on paper towels. Brown ground beef in skillet. Stir in flour, then remaining ingredients. Bring to boil, then simmer until thick. Pour gravy over steaks.

Silver Spoon Cafe Spinach Queso Dip

3 Tbs Butter
1/2 Cup Flour
1 Small Onion, chopped
1/3–1/2 Cup Chicken Stock
8 oz. Velveeta Cheese
1/3 Cup Heavy Whipping Cream
10 oz. Frozen Chopped Spinach (thawed – squeeze out excess water)
Dash of Tobasco
Sour Cream

Over medium high heat, melt butter, then saute onions until golden brown. Add flour to make a roux. Add the chicken stock until you have a creamy consistency. Slowly add the Velveeta (cut in small pieces) until melted. When the cheese is melted, add the whipping cream. Stir in the drained spinach. Add the tobasco until you get the desired flavor. Top with sour cream.

Sizzler Cheese Toast

1 Lb. Butter (slightly softened)
8 Oz. Grated Parmesan Cheese
Sliced Italian Bread

In a mixer, cream together the butter and cheese.

1. Preheat a griddle or large frying pan on medium–high.
2. Spread cheese mixture on bread about 1/4" thick.
3. Place bread cheese side down on griddle. Cook until cheese has browned.

Snickerdoodles

1/2 cup butter (softened)
1/2 cup Crisco butter shortening
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla
2 3/4 cups flour
1/2 teaspoon cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt

Preheat oven to 350 degree. Mix sugar and shortening in a large bowl, until well blended. Then add eggs, mix well, and then vanilla. In another bowl, mix all dry ingredients. Now add dry ingredients into shortening mixture. Mix very well. Refrigerate dough for about 1 hour, this makes it easier to roll and work with.

Mix together 2 tablespoons sugar and 1 teaspoon cinnamon in a small bowl.

Roll dough into small balls, one at a time, and then roll them in the cinnamon sugar mixture until well coated. Place on an ungreased cookie sheet. Bake for 10–12 min. They will look uncooked as they will not turn brown, and will complete cooking as they cool.

Snickers Cheesecake

3 tablespoons butter, melted
1 1/4 cups graham cracker crumbs
1 tablespoon white sugar
3 (8 ounce) packages cream cheese
3 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
2 (2.16 ounce) Snickers candy bars, chopped

Preheat oven to 350 degrees F. In a small bowl, combine the melted butter, graham cracker crumbs and 1 tablespoon sugar. Press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Allow to cool. In a large bowl, cream the 3/4 cup of sugar and cream cheese together until smooth. Add eggs, one at a time, and vanilla. Stir in chopped candy bar, and pour into baked crust. Bake at 350 degrees F for 45 minutes. Let cool and carefully remove the springform pans side. Makes 1 – 9 inch springform pan.

Soup Nazi's Seafood Bisque

2 cups dry white wine
1 bay leaf
1 onion, roughly chopped
1 clove garlic
2 ribs celery
1 lobster, 1 1/2 to 2 pounds
12 medium-size shrimps, in shell
24 mussels, well scrubbed
12 sea scallops
4 cups heavy cream
1 cup milk
1 teaspoon dried thyme
1 tablespoon minced fresh parsley
1/4 teaspoon dried rosemary
1 cup fresh spinach, well rinsed and chopped
1/2 cup grated carrot
salt and freshly ground black pepper to taste
1/2 teaspoon fresh lemon juice

1. Combine the white wine, bay leaf, onion, garlic and celery in a large stock pot over medium heat. Boil. Add the lobster, cover the pot and steam for 10 minutes. Remove the lobster, set aside and cool.
2. Add the shrimps to the boiling broth, cover the pot and steam for 5 minutes. Remove the shrimps with tongs, set aside and cool.
3. Add the mussels, cover the pot and steam until they open, about 5 minutes. Remove the mussels with the tongs, extract the meat and discard the shells.
4. Add 2 cups of water to the liquid in the pot, bring to a boil and add the scallops. Cover the pot, and steam for 3 minutes. Remove the scallops with the tongs.
5. Extract the lobster meat, reserving the shells. Peel and devein the shrimps, reserving the shells. Chop the meat into bite-size pieces, cover and set aside.
6. Return the lobster and shrimp shells to the broth and add 2 more cups of water. Bring to a boil, then reduce heat to simmer for 30 minutes. Strain the broth and return it to the pot. Discard shells.

7. Bring the broth to a simmer over low heat. Add the cream, milk and herbs and simmer until mixture thickens slightly, about 5 minutes. Add the seafood and simmer for 2 minutes. Stir in the spinach and carrots and simmer another 2 minutes to just wilt the spinach. Season with salt, pepper, and lemon juice. Serve hot.

Sour Cream

2 cups light cream
2 Tablespoon buttermilk

Combine cream with buttermilk in hot, clean glass jar with a lid. (Canning jar that has been heating in boiling water, for instance.) Cover tightly and shake gently to thoroughly mix. Let stand in a warm place – like where you put bread to rise) till thickened (24–48 hours). Store, covered in refrigerator. Stir before serving. Use within three weeks. Makes two cups.

Steak & Ale Cajun Chicken Pasta

To prepare the chicken, place 1/2 oz of melted butter on each side of a skinless, boneless chicken breast. Cover each side with cajun seasoning (You can buy it at any supermarket).

Place into a VERY, VERY HOT cast iron skillet, and cook approx. 4 minutes.

Turn chicken, add a 1/2 ladle of butter to cooked side and cook another 4 minutes or until done. Cut into strips with a chefs knife.

The pasta is a simple linguini. Prepare according to package directions.

The sauce is a basic alfredo with cajun seasoning.

Heat some heavy cream in a skillet over med heat, add some parmesan cheese (Shredded not like in the can). When it's melted add some cajun seasoning and more cream if needed to get to desired consistency. Place chicken over cooked pasta, add sauce. Cover with diced tomatoes, green onions and 2 pieces of garlic bread.

Steak & Ale's Burgundy Mushrooms

1 1/4 pounds mushrooms
2 quarts water
1/4 cup lemon juice
4 tablespoons margarine
3/4 cup yellow onions, diced
1/2 cup Burgundy
1 tablespoon beef bouillon granules
1/4 teaspoon garlic powder
1/3 teaspoon ground white pepper

Clean and thoroughly dry mushrooms.
Combine water and lemon juice in covered saucepan. Bring to boil.

In another saucepan, melt margarine and saute onions until glassy (about 5 minutes).

In a bowl, add spices and bouillon to Burgundy. Whisk until bouillon is dissolved. Add wine mixture to onions. Simmer over medium heat about 10 minutes (until alcohol has evaporated). Remove from heat.

Add mushrooms to boiling lemon water. Return to boil. Remove blanched mushrooms from heat and thoroughly drain. Add mushrooms to wine sauce and stir until blended.

Steak & Ale's Bourbon Street Steak

2 Tbls. yellow onion, diced
1/2 cup bourbon
1/2 cup soy sauce
1/2 cup brown sugar
1/2 cup lemon juice
1 1/2 tsp. chopped garlic (about 2 cloves)
4 (10-ounce) New York strip steaks

Mix onion, bourbon, soy sauce, brown sugar, lemon juice and garlic in a small bowl. Stir until sugar is dissolved. Place steaks in a shallow dish large enough for them to be in a single layer. Pour marinade over steaks. Cover and refrigerate for 4 to 8 hours. You may turn steaks occasionally. Remove steaks and discard marinade. Grill to desired doneness. Makes 4 steaks.

Steak & Ale's Hawaiian Chicken

4–6 Chicken Breasts

Marinade:

1/4 cup soy sauce

1/2 cup + 2 T. dry sherry

1 1/2 cup unsweetened pineapple juice

1/4 c. red wine vinegar

1/4 cup + 2 T. sugar

1/2 tsp. garlic powder

Combine all ingredients and marinate chicken overnight.

Remove and grill, saute or bake. Baste with marinade ONLY during the first several minutes of cooking. Top each breast with a slice of munster or provolone cheese and broil just until cheese starts to melt.

Steak–n–Shake Chili

- 2 tablespoons oil
- 1 1/2 pounds ground beef
- 1/2 teaspoon salt
- 1 can onion soup
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 1/2 teaspoon black pepper
- 2 teaspoons cocoa
- 2 cans kidney beans
- 1 (6 oz.) can tomato paste
- 1 (8 oz.) can tomato sauce
- 1 cup cola (Coke, Pepsi, or generic)

Brown ground beef and salt in oil. Put soup in blender, blend for 1 minute. Add all to crock pot. Drain beef and beans before adding to pot. Let simmer on low for 6 hours or on high for 2 hours.

Stouffer's Corn Souffle

2 Eggs
2 Tablespoon Cornstarch
2 Tablespoon Sugar
Salt and pepper
Dash Nutmeg
1 Pound Can cream style corn
1/2 Cup Sour cream
1/2 Cup Milk

With electric mixer beat eggs until foamy. Beat in remaining ingredients as listed. Pour into Pam-sprayed 8" square baking dish. Bake on center rack of preheated 400F oven 35 minutes or until knife inserted comes out clean.

Stouffer's Macaroni and Cheese

2 – 10 ounce packages Stouffer's Frozen Welsh Rarebit
(defrosted)
1 cup elbow macaroni
2 teaspoons salt
1 cup sour cream
1/4 cup grated Cheddar cheese

Preheat oven to 400 degrees.

Heat Welsh Rarebit in top of double boiler over rapidly boiling water for 15 to 20 minutes just until hot.

Cook macaroni following package directions. Drain well.

Pour Welsh Rarebit into a 2-quart casserole; add cooked macaroni, salt and sour cream. Stir to combine. Sprinkle with grated cheese. Bake at 400 degrees for 20 minutes.

Stove Top Stuffing

6 cups cubed bread
1 tablespoon parsley flakes
3 cubes chicken bouillon
1/4 cup dried minced onion
1/2 cup dried minced celery
1 teaspoon thyme
1 teaspoon pepper
1/2 teaspoon sage
1/2 teaspoon salt

Preheat oven to 350 degrees.

Bake bread 8 to 10 minutes. In large bowl toss bread with remaining ingredients till evenly coated.

Store in a air tight container. Will keep for 1 to 4 months or 12 months frozen. Cook just like you would for the prepackaged mix. Combine 2 cups stuffing mix with 1/2 cup water and 2 tablespoons melted butter.

Makes 7 cups

Stuckey's Pecan Log Rolls

1/4 cup corn syrup
1/4 cup water
1 1/4 cups sugar
1 egg white
1/8 tsp. cream of tartar
1 tsp. vanilla
1 package(14 oz.) caramels
3 Tbsp. water
2 cups coarsely chopped pecans

Line a 9x5" loaf pan with buttered waxed paper; set aside. Combine corn syrup, water and sugar in small heavy saucepan. Cook over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil. Wash down side of pan with pastry brush dipped in hot water frequently, to remove sugar crystals. Add candy thermometer. Continue to cook until mixture reaches the hard-ball stage (255*) Meanwhile, beat egg white and cream of tartar with heavy duty electric mixer, until stiff but not dry. Slowly pour hot syrup into egg white, beating constantly. Add vanilla, beat until candy forms soft peaks and starts to lose its gloss. Spoon fondant into prepared pan. Cut into three strips lengthwise, then crosswise in center. Freeze till firm. Line a baking sheet with waxed paper, set aside. Melt caramels with water in small heavy saucepan, over low heat, stirring occasionally. Arrange pecans on waxed paper. Working quickly, drop 1 piece of the frozen fondant into melted caramels to coat. Roll in pecans to completely coat. Place on prepared baking sheet to set. Repeat with remaining fondant pieces, reheating caramel mixture if it becomes too thick. Cut logs into 1/2" slices. Store in fridge in airtight container between layers of waxed paper or freeze up to 3 months. Makes six 5" rolls.

Sun Dried Tomatoes

Dried Tomatoes (yields about 1 pint)

Wash carefully and wipe dry:

7 or 8 pounds of firm, ripe (preferably Roma) tomatoes.

Cut out the stem and scar and the hard portion of core lying under it. Cut the tomatoes in half, lengthwise. If the tomato is more than about 2 inches long, cut it in quarters.

Scrape out all of the seeds that you can without removing the pulp.

Arrange the tomatoes, with the cut surface up, on non-stick cookie sheets (glass or porcelain dishes are OK. They will have to withstand temperatures of a few hundred degrees F if you are going to oven-dry the tomatoes). Do *not* use aluminum foil, or bare aluminum cookie sheets. The acid in the tomatoes will react with the metal.

Mix together thoroughly:

- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tsp dried thyme
- 2 tsp salt.

Sprinkle a small amount of this mixture on each tomato.
(You may customize this mixture to suit your own taste.)

Dry the tomatoes in the oven, dehydrator, or in the sun. Directions follow for each of these methods. However, no matter what method you choose, be aware that not all of the tomatoes will dry at the same rate. They do not all have the same amount of moisture, nor do they experience the same temperature and air circulation while they are drying.

They are done when they are very dry, but still pliable – about the texture of a dried apricot. If dried too long, they become tough and leathery. If not dried long enough, they will mold and mildew, unless packed in oil. So watch them carefully while they dry. Try to remove them on an individual basis, before they become tough.

Here are the drying methods. There is a time listed with each method. This time is approximate, and can vary significantly depending on the

moisture of the tomato. Do **not** rely on this time as more than a rough guide.

Oven-drying (approximately 12 hours):

Bake, cut side up, in 170 F oven for about 3 hours. Leave the oven door propped open about 3 inches to allow moisture to escape. After 3 hours, turn the tomatoes over and press flat with your hand or a spatula. Continue to dry, turning the tomatoes every few hours, and gently pressing flatter and flatter, until tomatoes are dry.

Dehydrator method (approximately 8 hours):

Place the tomatoes, cut side up, directly onto the dehydrator trays. Set dehydrator temperature to about 140 F. After 4 or 5 hours, turn the tomatoes over and press flat with your hand or a spatula. After a few hours, turn the tomatoes again and flatten gently. Continue drying until done.

Sun-drying (approximately 3 days):

Dry in hot weather, with relatively low humidity.

Place tomatoes, cut side down, in shallow wood-framed trays with nylon netting for the bottom of the trays. Cover trays with protective netting (or cheesecloth). Place in direct sun, raised from the ground on blocks or anything else that allows air to circulate under the trays. Turn the tomatoes over after about 1 1/2 days, to expose the cut side to the sun. Place the trays in a sheltered spot after sundown, or if the weather turns bad.

After the tomatoes are dry, store in air-tight containers, or pack in oil.

To pack in oil:

Dip each tomato into a small dish of white wine vinegar. Shake off the excess vinegar and pack them in olive oil. Make sure they are completely immersed in the oil.

When the jar is full, cap it tightly and store at **cool** room temperature for at least a month before using. They may be stored in

the refrigerator, but the oil will solidify at refrigerator temperatures (it quickly reliquifies at room temperature however).

As tomatoes are removed from the jar, add more olive oil as necessary to keep the remaining tomatoes covered.

Swiss Miss Hot Chocolate

1 – 16 oz. box of non fat dry milk
1 Cup Sugar
3/4 Cup cocoa

Sift all ingredients together three times. Store this mixture in a tightly sealed container in a cool place. When ready to use, you can add a couple of heaping tablespoons to hot water.

Sprinkle miniature marshmallows on top.

T.G.I. Friday's Signiture Cocktails

B-52

- 1 oz Kahlua
- 1 oz Bailey's Irish Cream
- 1 oz Amaretto

Pour the Kahlua into a Cocktail glass. Take a teaspoon, touch the edge of the spoon to the inside side of the glass right near the surface of the Kahlua, round back side of the teaspoon up. Gently pour the Bailey's onto the round backside of the spoon.

B-1B

- 1 oz Vodka
- 1 oz Kahlua
- 1 oz Bailey's Irish Cream
- 1 oz Amaretto

Fill a shaker half full with ice cubes. Pour all ingredients into shaker and shake well. Fill a Highball glass almost full with ice cubes and strain drink into Highball glass. Garnish with a Maraschino Cherry.

DREAMSICLE

- 1 1/2 cups Bailey's Irish Cream
- 3 1/2 cups Orange Juice

In a lowball glass combine the two and stir.

FROZEN MUDSLIDE

- 2 oz Vodka
- 2 oz Kahlua
- 2 oz Bailey's Irish Cream
- 6 oz Vanilla Ice Cream

Blend alcohol with ice cream. Serve in frosted glass.

FROZEN KAHLUA MUDSLIDE

- 3/4 oz Vodka
- 1/5 oz Kahlua

1/5 oz Bailey's Irish Cream
1 oz Vanilla Ice Cream
1/4 cup Crushed Ice

Pour all ingredients into a Blender. Blend well at High speed. Pour drink into a Collins glass and garnish with a Maraschino Cherry.

MUDSLIDE

1 1/2 Ounces Vodka
1/5 Ounce Kahlua
1/5 Ounce Bailey's Irish Cream
Fill with Cola

Build in a highball glass over ice.

MUDSLIDE (MUD BOY RECIPE)

5 Ounces Kahlua
5 Ounces Bailey's Irish Cream
5 Ounces Absolut Vodka
2 Ounces Chocolate Syrup

Pour ingredients into a blender filled with ice. Blend on high until smooth.

ORANGE CREAM

6 oz Orange Juice 2 tsp Grenadine 1 scoop
Vanilla Ice Cream
1/4 cup Crushed Ice

Pour all ingredients into a Blender. Blend well at High speed. Pour drink into a Collins glass and garnish with a Pineapple Slice and a Maraschino Cherry.

T.G.I. Friday's French Onion Soup

2 Tablespoons butter or margarine
4 cups sliced onion
3 cups beef broth
1–1/2 cups water
1 Tablespoon cooking sherry
1 Tablespoon Worcestershire sauce
1/4 teaspoon black pepper
1 dash dried thyme
1 cup soft croutons
1/2 cup shredded mozzarella cheese

Melt butter in saucepan over low heat. Add onions and cook 20 minutes, stirring occasionally. Add beef broth, water, sherry, Worcestershire sauce, pepper, and thyme to pot. Increase heat and bring to boil, then reduce heat. Cover and simmer for 5 minutes. Divide into bowls. Top with croutons, then mozzarella. Broil until cheese melts and begins to brown.

T.G.I. Friday's Au Gratin Potatoes

- 4 Large baking potatoes
- 3 Cups Bechamel sauce (see following recipe)
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 3/4 cup grated Mozzarella cheese
- 1/4 cup grated Colby cheese

Bake potatoes in oven at 400 degrees until completely cooked. Cool for 30 minutes at room temperature, then slice into 1/2" thick rounds. Mix together the Bechamel sauce, salt and white pepper. Add remaining ingredients.

Fold in potatoes. Place mixture in covered baking dish in a 300F oven for 1 hour, or until potatoes are hot all the way through. Remove the cover and allow potatoes to brown.

Bechamel Sauce

- 1 quart half & half
- 2 ounces flour
- 2 ounces clarified butter
- salt and pepper to taste

In a saucepan, combine the flour and butter. Cook over a low flame, for about 15 minutes until the mixture begins to bubble. Stir frequently so the roux does not color. Gradually add the half & half, stirring out the lumps as it thickens. After the entire amount of half & half has been added, cook for 45 minutes over a low flame, stirring occasionally to keep the mixture from sticking to the saucepan. Season to taste with salt and pepper.

T.G.I. Friday's Sizzling Vegetable Fajitas

8 oz. chopped cilantro, for pesto
3 cloves garlic, for pesto
1/2 cup olive oil, for pesto
salt and pepper, to taste, for pesto
2 oz. freshly grated Parmesan cheese, for pesto
1 medium onion, sliced
1/2 tbsp. margarine
carrots, zucchini and yellow summer squash, cut julienne–style
broccoli and cauliflower, cut into small florets
green pepper and mushrooms, thinly sliced
snow peas, whole
juice of 1/2 lemon
3 flour tortillas, warmed
lime wedge, for garnish

To make pesto, put cilantro and garlic in a food processor and process until finely chopped. With machine on, gradually add olive oil. Season and blend in cheese.

Slice enough onion to equal about 1/2 cup. Saute with margarine in a small cast–iron skillet over medium–high heat. Cook past translucent stage until browned, about six to eight minutes.

Prepare about 2 cups of vegetables — the combination depends on personal taste. Cook all vegetables except mushrooms in lemon juice and 2 tablespoons of pesto over medium to medium–high heat. When almost at al–dente stage, add sliced mushrooms. Continue cooking for about one minute. (The remaining pesto can be refrigerated for future use.)

Place vegetable mixture over sizzling onions, then spoon vegetable–onion mixture into center of warmed tortillas. Top with condiments (guacamole, sour cream, shredded Cheddar cheese, salsa) to taste, then roll up tortillas.

T.G.I. Friday's Soy Dressing

1/3 Cup Peanut Oil
1/3 Cup Cider Vinegar
1/3 Cup Water
2 Tbsp. Soy sauce
2 Tbsp. Green Onion stems
1 Tbsp. Honey
1/2 Tsp. Prepared hot mustard

Combine all ingredients in a jar with a tight-fitting lid; shake the jar vigorously to combine ingredients thoroughly. Keep refrigerated and covered to use within a few weeks. Shake before using.

T.J. Cinnamon's Cinnamon Rolls

Dough:

2 pkgs. active dry yeast
1/2 cup warm water (105 to 115 degrees)
1/3 cup sugar
1/2 teaspoon sugar
4–5 cups all-purpose flour, divided
1 teaspoon salt
1 cup milk, scalded and cooled to 110 degrees
1/3 cup vegetable oil
2 eggs, room temperature

Filling:

1/2 cup butter or margarine, softened
1 cup firmly packed brown sugar
1/2 cup sugar
2 tablespoons cinnamon

Icing:

1 cup confectioners' sugar
2–3 tablespoons warm milk
1 teaspoon vanilla

For dough, dissolve yeast in water with 1/2 teaspoon sugar. Let stand 5 minutes. In mixing bowl, combine 3 cups flour, 1/3 cup sugar and salt. At low speed, gradually beat in milk, oil, eggs, and yeast mixture; beat until well blended. Beat in additional flour, about 1 1/2 cups, until dough pulls away from sides of bowl.

On floured surface, knead dough until smooth and elastic, 8–10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm, draft-free place until doubled in bulk, about 1 hour.

For filling, beat all ingredients together until smooth. Set aside.

Grease 2 (9-inch) round cake pans. On lightly floured surface, roll dough into an 18- by 10-inch rectangle. Spread with filling. Roll tightly from long side. Cut into 14 (1 1/4-inch) slices. Place 1 roll cut side up in center of each pan. Arrange remaining rolls in a circle of 6 around center roll. Cover

and let rise until doubled in bulk, 30 to 40 minutes.

Preheat oven to 350 degrees. Bake 25 to 30 minutes, until golden brown. Cool in pans 10 minutes. Invert onto wire racks, then invert again to cool.

For icing, whisk all ingredients until smooth. Drizzle over cooled rolls. Rolls can be made ahead. Wrap well and freeze up to 1 month. Thaw, wrapped, at room temperature.

Taco Bell Chalupa Supreme

1 pound ground beef
1/4 cup flour
1 tablespoon chili powder
1 teaspoon paprika
1 teaspoon salt
1 tablespoon dried minced onion
1/2 cup water
Flat bread (pita will work)
Oil for deep-frying
Sour Cream
Shredded lettuce
Shredded Cheddar/Jack cheese
Diced Tomatoes

Mix dried onion with water in a small bowl and let stand for five minutes. Combine ground beef, flour, chili powder, paprika, and salt. Mix well. Add onions and water. Mix again.

In a skillet, cook beef mixture until browned. Stir often while cooking so no large chunks form; it should be more like a paste. Remove from heat and keep warm.

In a deep-fryer (or you can use a skillet) deep fry the bread for 30 seconds. Let drain on absorbent towels.

Build Chalupas starting with meat, then sour cream, lettuce cheese, and tomatoes in that order. Top with hot sauce or salsa if desired.

Taco Bell Crispitos

1/8 Cup Cinnamon
1/2 Cup Sugar
10 Flour Tortillas
Oil to fry with

Mix together cinnamon and sugar very well. In a dutch oven, or large skillet heat the oil to 350 degrees. If you do not have a thermometer, you can set it on medium high, but be carefull to watch that it doesn't get too hot and begin to smoke. Quarter the tortillas and deep fry 2–4 at a time. Allow them to cook on one side for about 30 seconds or until golden brown, turn over, and repeat. When both sides are brown take out, and place on paper towels to drain. While the tortillas are draining liberally sprinkle with cinnamon and sugar mixture. These are really great with honey.

Taco Bell Sante Fe Gordita's

Sante Fe Sauce:

2 Tbs. mayonaise

2 Tbs. chili sauce

1 tsp lemon juice

2 tsp vinegar

Mix all ingredients together and chill.

Black Bean and Corn Salsa:

1 can black beans drained

1 small can whole kernal corn; drained

1 large red bell pepper; finely diced

1/2 onion; finely diced

2 tbs fresh cilantro; finely chopped

Mix all ingredients together and chill.

Slice cooked chicken breasts (leftovers!) into thin strips.

Pan grill flat bread (pita) on both sides until hot and flexible (microwave will work, but slightly drier).

Spread Sante Fe sauce on bread. Add Chicken.

Top with Bean Salsa, and cheese of your choice.

Taco Bell Green Sauce

- 1 lb. fresh tomatillos
- 3 large jalapeno peppers, seeded
- 1 medium onion, chopped
- 2 cloves garlic
- 6 sprigs of cilantro, stems removed
- 2 cups chicken broth
- 1 Tbl. vegetable oil

Husk tomatillos and cut in half. Stem and half peppers. Boil tomatillos and peppers in chicken broth for 10 minutes. Strain, reserving broth. Combine tomatillos, peppers and remaining ingredients, except for the oil, in a blender and mix until almost smooth. Heat oil in frying pan until very hot. Add the tomatillo mixture and cook for 4–5 minutes, stirring constantly until dark and thick. Add reserved broth to mixture and bring to a boil. Reduce heat and cook until thickened, about 10 minutes, stirring occasionally.

Teriyaki Sauce

- 1 cup soy sauce
- 5 Tablespoons ketchup
- 1 cup sugar
- 1/3 cup cornstarch dissolved in 1/3 cup water
- 1 cup sake or dry sherry
- 3 Tablespoons apple juice
- one pinch black pepper

Combine all ingredients in a saucepan, except cornstarch mixture. Cook for 10 minutes over medium heat. Gradually stir in dissolved cornstarch solution until mixed well. Continue cooking until thickened. Stir well before serving.

Thomas English Muffins

1 lb. All-purpose or bread flour
1 teas. Salt
1 1/2 Tbl. Dry yeast
1 teas. Sugar
1 cup Warm milk
2 oz. Butter, melted

Sift the flour and salt into a bowl and leave in a warm place. Dissolve the yeast and sugar in warm (105 F) milk (M-Waved). Let froth, then mix in the butter. Stir all the liquid into the warm flour and beat well until smooth and elastic. Cover and proof in a warm place for 50 minutes or until doubled in bulk. Turn onto a well-floured board and knead, working a little more flour if necessary to make the dough easier to shape. Round up the dough, roll into a thick sausage shape and (using the sharpest knife you have) slice into 8 to 10 portions, each about 1 1/2 to 1 3/4 inch thick. Shape each one into a round with straight sides. Put onto a greased baking sheet. Cover (use greased plastic wrap) and put in a warm place to proof for 30–40 minutes or until springy to the touch. Leave room for expansion and be careful not to over-proof, as the muffins will get flabby and lose their shape. Warm and grease the bakestone lightly. Lift the muffins carefully onto the bakestone and cook over very moderate heat for 8–10 minutes until pale gold underneath. Turn and cook the other side. Wrap in a cloth and keep warm if cooking in batches. To serve, insert a knife in the side, pull the top and bottom slightly apart, and insert slivers of butter.

Tiger Sauce

1 (pint jar) Pickled Hot Peppers
1 (29 Ounce can) Tomato Puree (with Basil or other Spices)
1 (6 oz.) Tomato Sauce
1/2 (quart bottle) Red Wine Vinegar
1 (6 Ounce bottle) Louisiana Hot Sauce (3 oz. for milder sauce)
1/2 Teaspoon Garlic Power
1 Tbs. MSG (Accent)
4 Tbs. Red Pepper Flakes (2 Tbs for milder sauce)
1/2 (18 Ounce bottle) Hickory Flavored Barbecue Sauce
(Makes about 1 Gallon)

Remove peppers from jar, saving vinegar in a very large mixing bowl. Cut the stems from the peppers and discard. Place peppers in food processor, or blender, and puree very smooth. Empty contents of blender into mixing bowl with vinegar. Add all the remaining ingredients into the bowl, and whisk until all ingredients are evenly blended. Bottle and store. Easiest to use when stored in empty small bottles saved from Soy Sauce, Teriyaki Sauce, etc. Just clean the bottles and remove the old labels.

Tony Roma's Baby Back Ribs

Begin the day before, by preheating the oven to 500 degrees (that's right). I normally use two racks of baby back pork ribs (they may be dry-rubbed or just use salt and pepper). Take a 2-piece broiling pan, pour about 1/2 inch of water in the lower portion and put the upper half, the part with the drain holes, in place. Now, lay the two racks of ribs side by side on top. Avoid overlapping them or hanging them off the edge of the pan. Form a tent and seal tightly around the perimeter of the broiler with extra heavy-duty aluminum foil. You may need to fold two sheets together to get enough width. It is crucial that the seal is tight! If the water evaporates, the end product will suffer (not to mention you and your guests). Also, make sure that the foil does not lay on the ribs.

Bake for one hour, exactly. This essentially steams the ribs at high temp. Cool the ribs, still covered, remove them from the pan, then wrap tightly and chill overnight in the fridge. This step is important. The ribs must be cold for the next phase. You can reserve the liquid, which is basically rib stock, reduce/strain and add to the barbecue sauce if you like. It adds a unique, meaty flavor.

Start your grill. I prefer charcoal, you may prefer wood or gas. You want a hot grill for this and you'll need to be attentive because timing is of the essence here. Place the racks on the grill and when they reach a golden, bubbly stage (3–4 min.), turn them and coat with a good barbecue sauce. Bullseye Original works well, but I've found that any quality sauce will do fine, so use your favorite. After the other side has browned, turn and coat it. Cook the sauce into the ribs for a couple of minutes on each side, then remove, slice and serve. A word of caution: The ribs will be so tender that the meat will literally fall off the bone when you try to turn the racks on the grill. It is helpful to have two sets of large tongs and be very, very gentle.

Tony Roma's Onion Rings

6 each White onions
1 cup Milk
3 each Eggs, beaten
Salt
2 cups Pancake mix

Slice the onions crosswise and separate into rings.
Combine milk, eggs, and salt to taste in mixing bowl.

Soak the onions in the mixture about 30 minutes.

Place pancake mix in a shallow bowl.

Heat oil for frying in skillet to 375 degrees.

Remove the onion rings from milk mixture, dip in pancake mix and place in hot oil. Fry rings until golden brown and drain on paper towels. Pack fried onion rings solidly, but loosely, without pressing, into an 8x4" loaf pan. Bake at 400 degrees 10 to 15 minutes. Turn onto serving plate.

Uncle Ben's Seasoned Long Grain & Wild Rice

DRY MIX:

- 1 Tablespoon Chicken bouillon powder
- 1 Teaspoon Dry chopped onion
- 1/2 Teaspoon Dry minced parsley
- 1/4 Teaspoon Garlic powder
- 1/4 Teaspoon Onion powder
- 1 Teaspoon Ground turmeric
- 1/2 Teaspoon Ground cumin
- 1/4 Teaspoon Ground ginger
- 1/2 Teaspoon Black pepper
- 1–1/2 Teaspoon Seasoned salt

RICE MIXTURE:

- 2 Cup Water
- 2 Tablespoon Butter or margarine
- 1 Cup Premium Minute Rice
- 1/3 Cup Dry wild rice

Combine all of the ingredients as listed in Dry Mix in medium saucepan. Add to this water, butter, rice and dry wild rice. Bring to boil. Stir once or twice just to combine. Cover pan with lid tightly. Simmer gently 8 to 10 minutes or until almost all liquid has been absorbed. Makes 3 cups cooked rice.

V-8 Juice

8 carrots, cut into chunks
4 stalks celery, cut into chunks
6 tomatoes, cut into chunks
1 bunch fresh spinach
handful of parsley
1/2 a white onion
1 fresh, raw beet, cut into chunks
1 or 2 cloves fresh garlic

Run all ingredients through your juicer. Stir, chill, stir and serve.

Vanilla Extract

2 vanilla beans (cut in half lengthwise and then chopped)
1/2 cup brandy
1/4 cup water

Combine the ingredients in a 1/2 pint mason jar and set aside to steep for at least 3 days.

Waldorf Astoria Fresh Pea Soup

2 pounds fresh pea pods shucked
which should yield 1–1/2 cups fresh peas
2 1/2 tablespoons butter
1/2 onion, diced
3 cups water
salt and pepper to taste
2 tablespoons extra virgin olive oil
juice of one lemon

Shuck peas and reserve the pods. Bring 3 cups of salted water to a boil and cook peas for 1 minute. Strain peas, reserving water and place peas in ice water.

In a two quart sauce pan, melt 1 tablespoon butter and gently cook onion until translucent. Add the pods, pea cooking liquid and salt and pepper. Simmer for two minutes. Strain liquid into a blender. Add cooked peas and puree. Add 1 tablespoon butter and 2 tablespoons olive oil, salt, pepper and lemon juice and blend. Serve immediately, or chill and reheat when ready to serve.

Waldorf Astoria Olive And Lemon Potatoes

2 pounds Yukon gold or Idaho potatoes, scrubbed clean and dried
3 tomatoes, washed and dried
5 Gaeta olives, chopped
juice of 1 lemon
1/2 bunch parsley, chopped
2 tablespoons olive oil
3 tablespoon butter
salt and pepper

Cut tomatoes in half. Toss with olive oil and season with salt add pepper. Place cut side down on a baking sheet and cook in a 250 degree oven for 4–5 hours or until they dry and shrink to half of their original size. Remove from oven, let cool and chop.

Bake potatoes in a 375 degree oven for one hour. Cool slightly and peel and mash with a fork. Add all the other ingredients including oven dried tomatoes. Adjust seasoning and serve with chicken.

Waldorf Hotel's Waldorf Salad

- 1 cup walnut halves
- 1/2 cup mayonnaise
- 1/4 cup plain yogurt
- 1 teaspoon prepared mustard
- Pinch of dry mustard
- Juice of 1/2 lemon
- 4 to 6 tart apples, peeled, cored, and diced (2 cups)
- 1 to 2 cups finely diced inner ribs celery
(white part only), leaves reserved
- Salt and freshly ground black pepper
- 2 bunches tender greens, such as arugula, baby kale,
or pepper cress, washed and dried
- 2 tablespoons olive oil
- 1 tablespoon fresh lemon juice

Preheat the oven to 325F.

Spread the walnuts on a baking sheet and toast in the oven for 4 to 5 minutes, until aromatic and lightly toasted. Let cool.

Combine the mayonnaise, yogurt, both mustards, and the lemon juice in a large bowl. Fold in the apples and diced celery and season with salt and pepper.

Put the salad greens in a large bowl. Add the olive oil and lemon juice, season with salt and pepper, and toss well. Divide the greens among four plates. Spoon the apple mixture onto the greens and sprinkle with the toasted walnuts and reserved celery leaves.

Walnettos Caramels

2 cup brown sugar
2 cup white sugar
3/4 lb. butter
16 oz. bottle white Karo syrup
1 can Eagle Brand sweetened condensed milk
2 tsp. vanilla
1 cup chopped walnuts (optional)

Put the above ingredients in 4 quart cooking kettle except vanilla and nuts. Bring to 245 degrees on candy thermometer. Remove from heat, add vanilla and nuts. Pour onto greased jelly roll pan, 12"x17". Let cool naturally. When cool cut into squares with kitchen shears and wrap individually in non-stick wax paper.

Wheat Thins

1 3/4 cup Whole wheat flour
1 1/2 cup White flour
1/3 cup Oil
3/4 teas. Salt
1 cup Water

1. In large mixing bowl, combine the flours and thoroughly mix.
2. In separate bowl blend the oil, salt, and water.
3. Add liquid mixture to dry, mixing well but as little as possible.
4. Roll as thin as possible on unoiled cookie sheet – not more than 1/8" thick. Mark with knife for size crackers desired, but do not cut through. Prick each cracker a few times with fork. Sprinkle lightly with salt or onion salt, if desired.
5. Bake at 350F until crisp and light brown, about 30 minutes.
6. When cool, separate into individual crackers.

White Castle Sliders

Get a pound of 85% lean ground beef, and divide into 16 equal sized pieces. Form each into a 2-1/2 inch square patties. Do this on waxed paper. Make the patties very thin. Then "cookie-cut" five holes in each patty. (the pattern should resemble 5 on a dice) A CLEAN pen cap works nicely. Freeze these 16 patties. (It'll make it easier later)

BUNS: the buns are also small. My grocer has dinner rolls the exact size I need, but you might have to create your own using hot dog buns. One hot-dog bun makes two White Castle buns. Simply cut in half (through top and bottom) and then cut off the rounded sides to make them square.

COOKING: This is key. You need to finely chop a medium white onion. On a pre-heated 375 degree electric griddle, lay about 1-1/2 Tablespoons of onion for each patty you want to cook (generously spray with non-stick spray like Pam first) The onions should only be "one deep" if you will. Immediately place frozen patty directly on top of onions and press down. Cook for about 4 minutes right on top of the onions. The holes in the beef will allow the steam to cook the top side. (You don't flip) Add a dash of salt and a pinch of pepper to each patty while they cook. Remove and place on UNTOASTED buns.

Wicker's BBQ Sauce

- 1 1/4 cups Cider vinegar
- 1 tsp. black pepper
- 2 1/2 tsp. salt
- 1 1/2 tsp. sugar
- 4 tsp. chili powder
- 1 tsp. dry mustard
- 1 tsp. paprika
- 1/2 tsp. ground cumin

Combine all ingredients and cook for 5–10 minutes to dissolve spices. Use as a marinade and basting with your favorite BBQ recipe.

Wonder Bread

1 1/4 cups water
4 1/2 teaspoons dry yeast
2 tablespoons sugar
2 teaspoons salt
1/4 cup unsalted butter – melted
4 cups unbleached all-purpose flour
1/4 cup semolina
(or, another 1/4 cup all-purpose or bread flour)
melted butter for glazing

Process ingredients on the dough cycle in your machine.
Gently deflate dough. Form into an oblong loaf and place in a lightly greased 9" x 5" loaf pan. Place entire affair in a large plastic bag. Allow to rise until the dough is about 1 inch above pan rim. Brush with melted butter.
Preheat oven to 350F.
Bake 30 to 35 minutes until evenly browned.

Worcestershire Sauce

- 1 Tablespoon Olive oil
- 6 Ounce Peeled fresh horseradish chopped
- 2 Medium White onions; chopped
- 3 Tablespoon Minced jalapeno pepper
- 3 Tablespoon Minced garlic
- 1 Teaspoon Coarsely ground black pepper
- 2 Cups Water
- 4 Cup Distilled white vinegar
- 1 Cup Molasses
- 2 Cup Dark corn syrup
- 1 Ounce Chopped anchovy fillets, drained
- 12 Whole cloves
- 1 Tablespoon Salt
- 1 Lemon; peeled

In a medium saucepan, heat oil over medium heat and add horseradish, onions, pepper and garlic. Saute until translucent, 5 to 8 minutes. Add all other ingredients. Bring to a boil. Turn heat down, and simmer 1 hour.

Strain through a double thickness of cheesecloth and store in a wooden cask, if possible. This is best if allowed to mature about a month before using.

York Peppermint Patties

1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
1 tablespoon peppermint extract
green or red food coloring, optional
6 cups confectioners' sugar
Additional confectioners' sugar
1 – 16 oz. bag semi-sweet chocolate chips

In large mixer bowl, combine Eagle Brand, extract and food coloring if desired. Add 6 cups sugar; beat on low speed until smooth and well blended. Turn mixture onto surface sprinkled with confectioners sugar. Knead lightly to form smooth ball. Shape into 1-inch balls. Place 2 inches apart on wax paper-lined baking sheets. Flatten each ball into a 1 ½-inch patty. Let dry 1 hour or longer; turn over and let dry at least 1 hour. Melt the chocolate chips in a microwave set on high for 2 minutes. Stir halfway through the heating time. Melt thoroughly, but do not overheat. Melting the chocolate chips can also be done using a double-boiler over low heat. With fork, dip each patty into warm chocolate (draw fork lightly across rim of pan to remove excess coating). Invert onto wax paper-lined baking sheets; let stand until firm. Store covered at room temperature or in refrigerator.

Zwieback

1 Package (2–1/4 teaspoons) active Dry yeast
1/4 Cup Plus 1/2 teaspoon sugar
1/4 Cup Warm water
1 Cup Plus 2 Tablespoons milk
4 Tablespoon (1/2 stick) butter or Margarine
1/2 Teaspoon Vanilla extract
1/8 Teaspoon Ground mace
1/8 Teaspoon Ground cinnamon
1/8 Teaspoon Ground nutmeg
1 Egg, lightly beaten
3 3/4 Cup All-purpose flour
2 Tablespoon Butter, melted, for glazing

The method for making Zwieback is quite different from that for most other crackers. "Zwieback" means "twice baked." First you bake a yeast bread, aromatically flavored with nutmeg, cinnamon, vanilla, and mace. Then you slice it and slowly dry the slices in a slow oven. For convenience, make the bread over a two-day period. Bake the bread the first day and dry it the second. If stored in an airtight container, Zwieback will keep almost indefinitely. In a small bowl, combine the yeast with 1/2 teaspoon of the sugar and the warm water. Set aside in a warm place until the mixture starts to foam, about 5 to 10 minutes. In a small saucepan, mix the milk and the remaining 1/4 cup of the sugar. Add the 4 Tablespoons butter and heat until the butter has completely melted. Transfer the mixture to a bowl and allow to cool to lukewarm. In a large bowl or in the food processor, combine the cooled milk mixture with the yeast mixture. Stir in the vanilla. Add the mace, cinnamon, and nutmeg and mix well. Beat in the egg. Slowly add the flour, adding just enough to make a smooth dough that is not sticky. If mixing by hand, the dough will become too stiff to stir, and you should knead in the last of the flour with your fingers. Then knead well for at least 5 minutes, forming the dough into a ball. If using a food processor, pulse until the dough comes together in a ball. Place the dough in a large, lightly oiled bowl and turn it over to coat all sides. Cover with a damp towel and set the dough in a warm place until it has doubled in bulk, about 1–1/2 to 2 hours. Punch the dough down and knead a few strokes. Cover and allow the dough to double in size again, 30 to 45 minutes. Punch the dough down and turn it out onto a lightly floured surface or pastry cloth. Knead about 30 seconds to remove the air. Divide the dough into 3 equal portions. With your hands, roll each into a smooth cylinder or loaf about 2 inches thick and 9 inches long. Place the loaves crosswise on a lightly greased or

parchment-lined baking sheet, leaving at least 3 inches between the loaves. Brush all exposed surfaces of each loaf with the melted butter. Set the baking sheet in a warm place and let the loaves rise until doubled in bulk, about 30 minutes. Preheat the oven to 375F. Bake the risen loaves for 25 to 30 minutes, or until the bottoms are reddish brown and make a hollow sound when thumped. Allow the loaves to cool thoroughly on racks. Preheat the oven to 200F. Cut the cooled loaves into 1/2-inch slices. Place the slices flat on the baking sheet and allow them to dry out in the oven for 45 to 60 minutes, or until thoroughly dry. Check occasionally and turn the slices over as they dry on one side. When dry, raise the oven temperature to 300F. for 10 to 20 minutes to brown the Zwieback slightly. Cool on a rack. Yield: 40–50.