

Recipes of Marion Ayers

Wife of John Ayers

Mother of Daniel, Edward and John Ayers

Grandmother of Anne, Betsy, Daniel, Kathy, Julie, Coleen, Mary, Lynn, Tony, Peter, John, Michael, Jimmy and Tommy



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Acknowledgements

Most of the credit for this work of love goes to Coleen McDonough (Ayers). It was her idea; she solicited the recipes; and then she typed them all. John C. Ayers merely formatted the document and then converted it to web format. Coleen has more recipes yet to be typed, so this book will continue to grow. If you find more of Grandma's recipes, please send them to Coleen:

Coleen McDonough
72 Randall Ave.
Weymouth, MA 02189

Remembrances

I'm ashamed to say that, although Grandma Ayers was a great cook, and I enjoyed her cooking for several years, I don't have any of her recipes. It may sound sexist, but guys don't ask cooks for their recipes, even if the cook was as good as Grandma. Not even guys who cook: they would rather blunder through a half-memorized recipe than take the time to write down a recipe, file it, retrieve it (this is where the system usually fails), and then carefully read and follow the directions. Guys would rather cook a bad dish that they invented than a good dish from a copied recipe. Sadly for this album, Grandma only lived with men and boys (one of the reasons we all considered her a saint), so I doubt that many of her recipes have survived her. Maybe some of you will prove me wrong, but all I can contribute to this album is some fond memories of wonderful food and company.

If I could ask Grandma now for my favorite recipes, they would be these: fried chicken, peach cobbler, and that wonderful chocolate sauce that she poured hot over vanilla ice cream and that would harden on the ice cream just as it did in our arteries. I'm sure Mike and Tom would agree with me that these were our favorite dishes when we lived in Boston. Fresh vegetables from the garden (I remember shelling peas and eating them raw, shucking corn) and fruit from the orchard (picking blueberries, black berries - Oh, now I remember her pies!) were common treats on the table. After we moved out of the house in Boston Hills, we would visit Grandma and Grandpa in Chautauqua. Grandpa took up the hobby of making fresh



bread, always served with fresh butter, not margarine.

Grandma took a Chinese cooking class around the time they went to China, and once she went international there was no going back. Before Mary and I got married, we used to visit them every summer, and Mary fondly remembers Chinese food and fresh bread.

I owe much of my great

appreciation for food, especially fresh natural foods, to Grandma and Grandpa. Grandma would cook fresh fish that we caught. In Florida we would pick fresh oranges and grapefruit (I learned how to add and subtract in Florida using them!), and sugar cane from the side of the road..... (in her later years Grandma

insisted that soaking all fruit in vegetables in bleach helped to preserve them, but I never found the idea palatable).

We often ate food with Grandma and Grandpa while away from home. In Florida we all loved to get Uncle Bud's chicken and corn fritters. When on the beach or during long car trips, it was raw carrots and hard-boiled eggs (on the beach, they were invariably covered with sand). I remember a trip in the Holiday Rambler, up north to Lake Nipissing where a neighbor gave us a freshly-caught northern pike the size of a musky (it really did taste like chicken!), through the locks of Sault St. Marie, and west to St. Paul, Minnesota. The Holiday Rambler convention was held in the land of Paul Bunyon - I still remember the statues of him and Babe, the Blue Ox. At one gathering they gave away free watermelon, and I was excited when I found a watermelon that someone had stashed up in the branches of a tree. I proudly carried the watermelon back towards the trailer, struggling until I tripped and sent it sailing through the air until it smashed into the sidewalk. I think I cried for hours. I don't remember what happened after that, but I'll bet that Grandma consoled me with a wonderful dinner.

- John C. Ayers

Grandma and I shared many interests - arts, antiques, literature, favorite authors and cooking. Through the years and even up to the end, we traded favorite new authors and recommended books to each other. We also traded recipes.

I remember my first introduction to Grandma. I was a guest at a picnic held on Back Creek Road. At 17 years old my experience with picnics was limited to outdoor cookouts where the bill-of-fare was usually hot dogs, hamburgers, chips, an occasional Jell-O salad and a box cake. With 6 children my mother didn't have time to refine her culinary skills. You can imagine my surprise that afternoon on Back Creek Road as I was treated to a "fete extraordinaire". The table was a melange of exotic dishes - all new to this young school girl.

Grandma was an outstanding cook who loved her culinary art and approached it as an art as well as a science. She was definitely the only mom I knew whose kitchen was divided into working centers. . . .baking, salad and even a sandwich center. In our house the peanut butter stood next to the pickles - not so in Marion's kitchen - where the flour, sugar and spices lived together while salad oil and vinegar were down-the-counter neighbors.

From that kitchen I was introduced to many recipes that since have become family favorites. Included are a few - hope you enjoy them as much as we have. Bon appetite!

I miss her -

Mary Rundle Baker
(Kathy, Julie and Coleen's mom)

When I sat down to go through my recipe file and choose a couple of my favorites passed down to me from Grandma Ayers, what occurred to me was that, not only did I have some great recipes, but that Grandma had also passed down a real pleasure in fine cooking and dining. Each Christmas that I spent in Florida became a time to go through the file and pull out forgotten specials, some to cook and some to copy down. I think it was fun for Grandma too, because with Grandpa's poor health and passing, Grandma had to fend for herself and I think we all know that cooking is only fun when it's a shared operation. So.....

John P. Ayers

“Are we there yet?”

This was a frequently asked question in our car whenever we traveled to visit Grandma and Grandpa in upstate New York. I remember our visits to their house required a long car trip (of me being stuck in the middle), but the end result always made it worth it.

I didn't know when the exit that we should take off the highway was coming up, but I knew that when we made that sharp left turn into the Back Creek Road driveway, Grandma's "magic" would be warm and waiting for us. I remember walking into their house and the aroma of whatever meal she had prepared for us would embrace me like one of Grandpa's "squeezes". It was heaven. When we finished with dinner, we would sit out on the screened-in porch and move back and forth on those slider chairs, or go into the living room to sit and visit. Grandma, however, would be busy in the long kitchen (wearing one her homemade aprons) making a pie or setting the table for breakfast.

My memories of Grandma's early cooking are of wholesome, hardy traditional meals. My observations was that it was fun and a pleasure, not a burden, and if you're going to make it - make it the right way. Even when visiting Grandma in her later years, she made sure that your "favorite" meal was being served and if she didn't know what it was, she would find out. It was her pleasure.

- Coleen E. Ayers



Humorous Recipes

Suet for Birdfeeder

Even though this recipe is not for human consumption, it my favorite from Grandma. After Dan and I moved to our home in 1984, Grandma sent me this recipe in a letter, at my request. I always loved their home in Boston and knew of her love for birds.

MaryLou Enser

- ❖ Grease - served from cooking meat
- ❖ Heat grease in pan until melted, pour into a 9x13 inch cake pan. Put in refrigerator to harden. When hard, cut into little cakes.
- ❖ Push into space on birdfeeder - or use string to hang.

“Some of our birds - we had hundreds - Cardinals, Chickadees, Nuthatch, Juncoes, Titmouse, Tree Sparrows, Evening Grosbeak (occasionally), Blue Jays-noisy, scared the others away. The first two were my favorites.” Grandma Ayers

Recipe for a Sunburn

Kathy Ayers Ferland

- ❖ Aloe plant
- ❖ Florida sun
- ❖ Scissors

One human being, heat slowly, roasting in the Florida sun. As per Grandma, turn every 15 minutes for an overall even tan/sunburn.

Let cool approximately 4-6 hours ensuring sunburn appears. Poke finger into skin to ensure doneness; appearance of white spot appearing on red skin - you are cooked! Ask Grandma for a piece of her homegrown aloe plant. Apply liberally on body parts. Repeat as needed.

Mary's Elephant Stew

- ❖ 1 elephant (medium size)
- ❖ 2 rabbits (optional)
- ❖ salt and pepper to taste
- ❖ brown gravy - lots

Cut elephant in small bite size pieces. This will take about 2 months. Add enough brown gravy to cover. Cook over kerosene fire for about 4 weeks at 465. This will serve 3,800 people. If more are expected, the two rabbits may be added. But do this only if necessary, as most people do not like hare in their stew!

Breakfast

Strawberry Jam

- ❖ 2 cups strawberries
- ❖ 4 cups sugar
- ❖ 1/2 bottle Certo
- ❖ Paraffin*

Stir strawberries and sugar until sugar is dissolved; then stir 5 minutes. Pour into glass jelly jars and cover with wax paper. Stand 24-48 hours. Pour paraffin over and seal with tops.

*Paraffin is a wax. It is used to seal jars so that bacteria cannot get into the jars and spoil the food.

Orange Bowknots

This reminds me of Christmas morning with Grandma and Grandpa.

- ❖ 1 package active dry or 1 cake compressed yeast
- ❖ 1/4 cup water
- ❖ 1 cup milk, scalded
- ❖ 1/2 cup shortening
- ❖ 1/3 cup sugar
- ❖ 1 tsp. salt
- ❖ 2 well-beaten eggs
- ❖ 1/4 cup orange juice
- ❖ 2 TBL grated orange peel
- ❖ 5 cups sifted enriched flour

Preheat oven to 400. Soften active dry yeast in warm water (110) or compressed yeast in lukewarm water (85). Combine milk, shortening, sugar and salt in a large mixing bowl. Cool to lukewarm. Add yeast mixture. Add eggs, orange juice, and orange peel. Beat well.

Add flour. Mix to soft dough. Cover; let stand 10 minutes. Knead bread 5 to 10 minutes on lightly floured surface. When dough is satin-smooth and pliable (it will show small blisters under surface when dough is drawn taut), place it in a greased bowl, turning once to grease the surface.

Cover with damp cloth and let rise in warm place (82) till double in bulk (about 2 hours). Punch down; let stand for about 15 minutes.

Roll dough to rectangle, 10 inches by 16 inches and 1/2 inch thick. Cut strips 10 inches long and 3/4 inches wide. Roll each strip lightly under your fingers; knot.

Arrange bowknots on baking sheet and tuck ends under. Cover; let rise till double. Bake in hot oven (400) for 12 minutes. Cool rolls on wire rack.

❖ *Ice with Orange Icing:* Blend 2 TBL orange juice, 1 tsp. grated orange peel, and 1 cup sifted confectioners' sugar. Brush the icing on with a pastry brush to obtain a smooth, even glaze.

Brunch Eggs & Sausage

- ❖ Butter and 12x8 pyrex dish, well.
 - ❖ Fry 1 pound hot sausage until brown and crumbled, drain well on paper towels.
- Then spread in dish
- ❖ Sprinkle 2 slices of cubed bread over sausage
 - ❖ Sprinkle 6 oz. cubed sharp cheese over bread
 - ❖ Beat 7 large eggs, add 2 cups milk
 - ❖ Pour over dish and cover with foil
 - ❖ Refrig. at least 24 hours, one hour before using, put casserole in a cold oven, set at 350, Cook 45 minutes, uncover and cook 15 minutes more.
- Variations: Add ½ tsp. minced onion, ½ tsp. dry mustard

Sprinkle with onion rings or crushed chips or cornflake crumbs.

Cranberry Nut Bread

I make this every year for Christmas morning. It tastes great heated with butter or cream cheese added.

Coleen Ayers

- ❖ Grate the rind of 1 orange, squeeze the juice and add enough boiling water to make ¾ cup liquid.
 - ❖ Add the grated rind.
 - ❖ Add 2 TBL butter or margarine
- Stir to melt the butter.

Put in another bowl:

- ❖ 1 egg
 - ❖ 1 cup sugar
- Beat well and stir into the orange mixture.

Add:

- ❖ 1 cup cranberries, chopped
- ❖ 1/2 cup walnuts, chopped

Sift together:

- ❖ 2 cups flour
- ❖ 1/2 tsp. salt
- ❖ 1 ½ tsp. baking powder
- ❖ 1/2 tsp. baking soda

Stir into the first mixture. Spoon into a buttered loaf pan 9x5 inches. Bake for 1 hour at 325. Makes one loaf or 3 small loaves (buy small loaf tins). DELICIOUS!

Danish Pastry

- ❖ 1 cup margarine
- ❖ 4 cups flour
- ❖ 1 tsp. salt
- ❖ 6 TBL sugar
- ❖ 3 eggs
- ❖ 1 cup lukewarm milk
- ❖ 1 dry yeast package

Heat milk to boiling, let stand until lukewarm and add yeast, let stand for 5 minutes. Mix margarine into flour as for pie crust, beat eggs, add sugar and salt, mix with milk and yeast, add all to flour. Do not beat. Store in refrigerator overnight, roll, sprinkle with almond paste, cinnamon and sugar, roll as for jelly roll, place on cookie sheet and cut part way thru with scissors for individual pieces. Bake in 350 degree oven for 20 minutes.

“Delicious - made lots of these” - *Grandma*

Raisin Bran Muffins - Martha

- ❖ 1 ; 15 ounce box raisin bran cereal
- ❖ 3 cups sugar
- ❖ 5 cups flour
- ❖ 5 tsp. baking soda
- ❖ 2 tsp. salt
- ❖ 1 cup oil or oleo
- ❖ 4 eggs beaten
- ❖ 1 QT buttermilk

Mix. Bake at 375 degrees for 15-20 minutes. Will keep 6 weeks refrigerated. Do not freeze.

Danish Pastry (Mrs. Pfarner)

- ❖ 1 cup margarine
- ❖ 4 cups flour
- ❖ 1 tsp. salt
- ❖ 6 TBL sugar
- ❖ 3 eggs
- ❖ 1 cup lukewarm milk
- ❖ 1 cake yeast

Heat milk to boiling, let stand until lukewarm, add yeast, let stand 5 minutes. Mix margarine into flour as for pie crust, beat eggs, add sugar and salt, mix with milk and yeast, add all to flour. Do not beat. Store in refrigerator overnight, roll, sprinkle with almond paste, cinnamon and sugar, roll as for jelly roll, place on cookie sheet, and cut part way thru with scissors for individual pieces. Bake in 350 oven for 20 minutes.

Baking Powder Biscuits

- ❖ 1/3 cup shortening
- ❖ 1 ¾ cup flour
- ❖ 2 ½ tsp. baking powder
- ❖ ¾ tsp. salt
- ❖ ¾ cup milk

Whole Wheat Bread - Dorothy Prouls

- ❖ Warm 1 ½ cup milk, 1 ½ cup water
- ❖ Add 2 packages dry yeast
- ❖ 1/2 cup honey
- ❖ 6 TBL margarine
- ❖ 4 tsp. salt

Stir in 8 cups whole wheat flour. Knead well. Let rise double. Put in 2 loaf pans, let rise double (2x). Do not cover when in pans. Bake 375 for 35-40 minutes

Coffee Cake Exceptionale

- | | |
|----------------------------------|--------------------------|
| ❖ ¾ cup soft butter or margarine | ❖ 1 ½ tsp. baking powder |
| ❖ 1 ½ cup sugar | ❖ 1 ½ tsp. soda |
| ❖ 3 eggs | ❖ ¼ tsp. salt |
| ❖ 1 ½ tsp. vanilla | ❖ 1 ½ cup sour cream |
| ❖ 3 cups gold medal flour | |

Cinnamon-Nut Filling

- ❖ Combine 2/3 cup brown sugar, ½ cup white sugar, 2 tsp. cinnamon, 1 ½ cup chopped pecans.

Heat oven to 350. Grease a tube pan 10x or 2 loaf pans 9x5x3. Cream butter and sugar thoroughly. Beat in egg and vanilla. Stir flour, baking powder, soda and salt together, mix into creamed mix alternately with sour cream. For tube pan, spread 1/3 of batter in pan then spread 1/3 filling. Repeat twice. For loaf pan, ¼ batter then ½ filling repeat.

How do I know eggs are fresh?

Place an egg in a pan of cold water. If it lies on its side, it's fresh. If it tilts, it's about 3 to 4 days old. If the egg stands upright, it's probably about 10 days old. If the egg floats on top, it's old and should not be used.

Irma's Quick Quiche

- ❖ 3 eggs
- ❖ 1 ½ cup milk
- ❖ 1/2-cup butter or margarine, melted
- ❖ 1/2-cup biscuit mix
- ❖ 1/4 tsp. salt
- ❖ Dash pepper
- ❖ 1 cup shredded Swiss cheese
- ❖ 1/2 cup crumbles of fried bacon
- ❖ 1/4 cup chopped onion
- ❖ Fresh or dried marjoram, basil, dill and chives (up to 2 tsp. fresh or ½ tsp. dried or mixture of both).

In blender combine eggs, milk, butter, biscuit mix, salt and pepper. Blend few seconds. Pour into greased 9" pie plate. Sprinkle with cheese, bacon, onion, and herbs. Bake 40-45 minutes, until knife comes out clean. Allow at least 10 minutes before cutting or cool and chill to take on flavors.

Mushroom Crust Quiche

- ❖ 1/4 lb. mushrooms, coarsely chopped
- ❖ 1/2 cup crushed saltine crackers
- ❖ 3/4 cup green onions, chopped
- ❖ 5 TBL margarine
- ❖ 2 cups shredded Swiss cheese
- ❖ 1 cup cottage cheese
- ❖ 3 eggs
- ❖ 1/4 tsp. cayenne
- ❖ 1 TBL crushed basil
- ❖ 1/4-tsp. paprika

Sauté mushrooms in 3 TBL margarine. Stir in crackers and turn into well greased 9"pan. Press in evenly. Sauté onions in other 2 TBL margarine until limp. Spread over crust, sprinkle with shredded cheese. In a blender, whirl cottage cheese, eggs, cayenne and basil until smooth. Pour into crust and sprinkle with paprika. Bake at 350 degrees until knife comes our clean 20-25 minutes. Let stand 10-15 minutes before serving.

French Omelette

"*Michael's recipe*" for an omelette is probably one of the clearest ever given. First he quotes Escoffier's great remark about an omelette being scrambled eggs enclosed in a coating of coagulated egg, certainly the most accurate description of an omelette. He recommends making the omelette in a Teflon-coated pan, which I agree with him is a tremendous improvement on the old method. After years of struggling with and that had to be treated with special care.

Now to make your omelette the Field way, use eggs lightly beaten with water and salt, never more than three at a time. Pour them into a very hot buttered 8-inch pan and, holding fork in one hand and the pan handle in the other, lightly scramble the top of the eggs without touching the bottom of the pan, meanwhile shaking the pan with your other hand to free the eggs – this takes just about 30 seconds at which point the eggs, while still slightly liquid on top, will leave the sides of the pan.

Tip the pan and start the omelette rolling with a spatula, then grasp the pan handle firmly with your left hand (if you're right handed) and hold a plate under it with your right, inverting the pan so the omelette rolls onto the plate. You'll have a perfect omelette, light in texture and moist inside. If you wish, rub the top with a little softened butter to give it a slight, glistening glaze.

I can't do better than end with a quote from *Michael* himself about his book which sums up his very original approach, "In All Manner of Food I write of all kinds of food, but when all is said and done it is the manner that is my message."

Hordorves

Frozen Bacon Log

Grandma served this to us when my mom and Ed were "courting". Mmm....tastes like heaven - I knew I loved this woman! Grandma was such an intelligent, interesting lady, I knew I was lucky to become part of her family.

MaryLou Enser

- ❖ 1/2 lb. Grated cheddar cheese
- ❖ 8 slices chopped raw bacon
- ❖ 1/2 tsp. Worcestershire sauce
- ❖ 1 chopped onion
- ❖ 1 tsp. dry mustard
- ❖ 2 tsp. mayonnaise

Mix above together and roll into 2 or 3 logs. Wrap in waxed paper and freeze. To serve, slice and broil on cracker, slowly at bottom of oven. Makes 2-3 logs.

Mmm...delicious! Tastes like heaven!

Curry Dip for veggies

- ❖ 1 cup mayonnaise
- ❖ 1 tsp. garlic powder
- ❖ 1/2 tsp. salt
- ❖ 1 T horseradish
- ❖ 1 tsp. vinegar
- ❖ 1 tsp. curry powder
- ❖ 1 tsp. onion juice (can buy small jar of this)

Make 8 hours ahead, at least. Better as it stands. 'Dig' out a large round piece of bread and put dip inside for a nice presentation.

Zucchini Soup

- ❖ 4 cups water
- ❖ 4 chicken bouillon cubes
- ❖ 4 cups zucchini, chopped
- ❖ 1/2 tsp. curry powder
- ❖ 2 tsp. onion
- ❖ Add 1 1/2 cup halfn-half
- ❖ 1 tsp. salt

Combine above and bring to a boil, cover and simmer for 10 minutes. Heat slowly, do not boil. Put in blender. Chill, still, garnish with chives or parsley when served. Can use avocado, cauliflower, spinach, broccoli - instead of zucchini.

Tomato Salad Ring

- ❖ 1 can tomato soup
- ❖ green pepper, chopped
- ❖ 1 cup mayonnaise
- ❖ 1/2 small onion minced
- ❖ 9 oz. cream cheese
- ❖ 2 stalks celery, chopped
- ❖ 1 package lemon Jell-O

Add 1/2 cup water to soup, dissolve cream cheese in this and cook until it boils hard. Remove from heat, add mayonnaise and Jell-O and still until dissolved, add celery, pepper and 1/2 small onion minced. Pour into mold. Refrigerate for 6-8 hours. Serves 8. Serve as a salad or with crackers as an appetizer. Bite size shrimp may be added if desired.

Scalloped Tomatoes

- ❖ 6 tomatoes (2 cans)
- ❖ 1 tsp. dry mustard
- ❖ 1/2 cup bread crumbs
- ❖ 1 TBL sugar
- ❖ 4 TBL butter
- ❖ 1/2 onion chopped
- ❖ 2 TBL parsley

Peel and place tomato in greased baking dish. Melt butter, add other ingredients, mix well. Place equally over tomatoes and cover. Bake in moderate oven for 20 minutes then remove, cover and continue to bake until tomatoes tender and lightly browned for 15 minutes. (if you use canned tomatoes, bake covered).

Oxtail Soup

Old and Great!

- ❖ Boil meat (oxtail) for a couple of hours; pull meat off the bone
- ❖ Add the following - enough:
 - ❖ onions
 - ❖ carrots
 - ❖ potato
 - ❖ celery
- ❖ 1 QT tomatoes
- ❖ 2 small cans of tomato paste

Combine ingredients. Be careful of the bones from the oxtail - they are small. Be sure to discard them once you remove the meat. Let sit and simmer.

Karen Brady's Hallucination Mushrooms

- ❖ Mushrooms, large
- ❖ Any oil and vinegar salad dressing (Wishbone Italian), 1 bottle per pound
- ❖ Garlic
- ❖ Ginger
- ❖ MSG, optional
- ❖ Curry
- ❖ Salt, pepper
- ❖ Any other spices such as chili, cinnamon, even Tabasco if you wish, optional (I never used these).

Get a great big ovenproof dish, put the scrubbed mushrooms in. Pour over the dressing. Then sprinkle on the spices. Mix it all up with a big wooden spoon. Marinate a while if you want to look impressive, but it isn't necessary. Then put the big bowl in the oven - medium heat - and wait until the mushrooms get terrifically hot.

If you're going to put them in a chafing dish, don't wait until they're brown, as they'll cook more there. Otherwise, do.

Serve great big strong drinks while you smell them cook - usually about 20 minutes.

Don't be surprised if 7 pounds go for 4 people who are still planning to eat a whole dinner. They'll just keep picking them up whole, and I sometimes think it's just because they look beautiful - hallucinatory!

Zucchini Rounds

- ❖ 1/3 cup bisquick
- ❖ 1/4 cup grated parmesan cheese
- ❖ 1/8 tsp. pepper
- ❖ 2 slightly beaten eggs
- ❖ 2 cups shredded zucchini
- ❖ 2 TBL butter

Stir bisquick, cheese and pepper. Stir in beaten egg just till mixture is moistened. Fold in zucchini. In round skillet, melt butter. Using 2 TBL mixture for each round, cook 4 rounds at a time, about 2-3 minutes on each side, till brown.

German Potato Salad

Serves 6

- ❖ Boil potatoes - peel and dice when medium warm
- ❖ Add 1 onion and 1 TBL parsley (chopped) - mix in with potato
- ❖ Fry 6 slices of bacon to a crisp. Fry onions to this fat.
- ❖ 1 TBL flour - stir into fat. Add 4 tsp. mustard.

Add:*

- ❖ 1/3 cup sugar
- ❖ 1/3 cup vinegar
- ❖ 1/3 cup water
- ❖ 1/2 cup cream

*Bring all to boil and pour over potatoes. Mix - add salt and pepper.

Turkey Salad in a Mold

Great for using up the last pickings off the turkey.

- ❖ 2 envelopes unflavored gelatin
- ❖ 1 cup cold water
- ❖ 1 10 ¾ oz. can condensed chicken broth
- ❖ 1 cup mayonnaise
- ❖ 1 tsp. curry powder
- ❖ 2 TBL lemon juice
- ❖ 1 tsp. salt
- ❖ 1/8 tsp. pepper
- ❖ 2 ½ cup diced cooked turkey
- ❖ 1/2 cup thinly sliced celery
- ❖ 1/4 cup finely chopped onion
- ❖ 1/4 cup chopped ripe olives
- ❖ 1/4 cup diced pimento

Sprinkle gelatin on cold water, stir over heat until gelatin dissolves (about 5 minutes), Remove from heat. Combine remaining ingredients, mix well. Stir in dissolved gelatin, mix thoroughly. Turn into 6 cup mold, chill.

Marinated Vegetables

- ❖ 1 TBL tomato paste
- ❖ 1 TBL water
- ❖ 1 tsp. pickling spices
- ❖ 3 cups water
- ❖ 1 cup oil
- ❖ 1/2 cup lemon juice
- ❖ 4 garlic cloves, minced
- ❖ 1/4 thyme
- ❖ 1 tsp. salt
- ❖ 1/4 tsp. pepper
- ❖ 1 bay leaf
- ❖ 1/4 tsp. basil
- ❖ 1 carrot, sliced
- ❖ 1 stalk celery, sliced
- ❖ 12 small onions
- ❖ 4 mushrooms, sliced
- ❖ 2 green peppers, thinly sliced
- ❖ 2 pimentos, sliced
- ❖ 1 dill pickle
- ❖ 8 green olives, chopped
- ❖ 8 ripe olives, chopped

Blend paste and water, tie spices in bag. Add next nine ingredients. Bring to boil - add carrot, celery and onions. Cook for 30 minutes. Then add mushrooms and green peppers. Cook 10 minutes. Add remaining ingredients. Cook for 5 minutes. Chill. Drain - discard spices and bay leaf. Serve as an appetizer or salad.

Back of the Beyond Zucchini Bread

- ❖ 4 eggs
- ❖ 2 cups brown sugar
- ❖ 1 cup vegetable oil
- ❖ 3 ½ cups unbleached flour
- ❖ 1 ½ tsp. baking soda
- ❖ 1 tsp. cinnamon
- ❖ 2 cups grated zucchini
- ❖ 1 cup raisins or chopped dates
- ❖ 1 cup granola
- ❖ 1 tsp. vanilla

❖ 3/4 tsp. baking powder

Combine eggs, sugar and oil in a large mixing bowl. Beat well. Add mixed flour, baking soda, salt, cinnamon, baking powder. Fold in zucchini, raisins, cereal and vanilla. Pour into 3 loaf pans and bake in a pre-heated oven at 350 for about 55 minutes.

Top may be glazed with mix of confectioners sugar and lemon juice.

Ready-When-You-Are French Bread

❖ 2 ½ cup warm water

❖ 2 pkgs dry yeast

❖ 2 TBL sugar

❖ 1 TBL salt

❖ 3 TBL cooking oil

❖ 5 ½ to 6 ½ cups flour

❖ 1 TBL cold water

❖ Cornmeal

additional oil

1 egg white

Stir yeast into warm water and add next 3 ingredients. Stir in 2 cups of flour. Beat until smooth. Add another cup of flour and beat with spoon until smooth. Work in more flour and turn onto board to knead for 8-10 minutes. Cover with plastic wrap, then a towel and let rest for 20 minutes. Divide dough in half, form into balls, and roll each portion in a 10x15 rectangle. Beginning at the 15" side, roll up tightly, sealing edges by pinching them together.

Grease a large cookie sheet and sprinkle with cornmeal. Place loaves on it and brush with oil. Place plastic wrap loosely over loaves and refrigerate 2 to 24 hours.

About 40 minutes before serving, remove loaves from refrigerator, uncover, let stand 10 minutes at room temperature. Puncture any gas bubbles which may have formed with greased toothpick. With very sharp knife, make 4 diagonal cuts on top of each loaf. Bake in 450 oven for 25 minutes. Remove from oven, brush with egg white mixed with cold water. Return to oven and bake 5 more minutes. Enjoy!! - Marge Constantine

Pungent French Rolls

❖ 12 french rolls

❖ olive oil

❖ 2 red onions chopped

❖ 2 green peppers

❖ 2 cucumbers peeled and diced

❖ 24 anchovy filets cut

❖ 4 tomatoes peeled and diced

❖ 36 chopped black olives

❖ 1/3 cup minced parsley

❖ 1/4 cup capers

❖ mayonnaise

Split rolls almost through and brush well with oil. Mix remaining ingredients and moisten with mayonnaise. Fill rolls. Arrange in a box or on a plate. Provide paper napkins to wrap around when eaten.

California Spinach Salad

- ❖ 5 cups torn spinach leaves
- ❖ 6 slices bacon, cut in 1" pieces
- ❖ 2 cups sliced fresh mushrooms
- ❖ 1/2 cup large walnut pieces
- ❖ 1/4 cup pimiento strips
- ❖ 3 TBL wine vinegar
- ❖ 1 TBL brown sugar
- ❖ 1 tsp. seasoned salt
- ❖ 1/2 tsp. tarragon
- ❖ 1/2 tsp. onion powder
- ❖ dash pepper

Prepare and chill spinach. Cook bacon until crisp. Remove bacon and drain on paper towel. Measure 1/4 cup bacon drippings and discard rest. Sauté mushrooms and walnuts lightly in heated dripping. Add all remaining ingredients, stirring together until sugar is dissolved. Pour over spinach, add bacon and toss until spinach is coated.

Orange Salad Ring

- ❖ Defrost 6 oz. can orange juice concentrate (sugar free); turn package orange gelatin into small bowl, add 1/2 cup boiling water, dissolve
- ❖ 1/4 cup lemon juice, orange juice concentrate, stir to combine. Pour 1/2 cup mixture into 5 or 6 cup mold, chill. Arrange drained can of mandarin oranges on this. Rest of gelatin should be thickened. Soften 8 oz. package cream cheese in large bowl, beat in 1 cup heavy cream. Combine on low speed, then increase speed and whip to fluffy. Add gelatin mix gradually to cream and cheese, stir gently to combine. Chopped pecans can be added to this. Pour over oranges in mold. After set, a package of lime gelatin can be poured over.

Dinners

Marinade for Beef Roast to be Grilled

Can use cheaper cuts of meat such as a chuck roast or round steak.

Mix:

- ❖ 1 ½ cup water
- ❖ 3 TBL soy sauce
- ❖ 3 TBL Worcestershire sauce
- ❖ 1 TBL lemon juice
- ❖ 1/4 cup brown sugar
- ❖ 1/4 cup rye or bourbon whiskey

Tenderize meat with non-seasoned tenderizer, as directed on package. (Skip this if you object to tenderizers).

Marinate roast at least 6 hours; turning every 3 hours. Use a 3-5 pound roast, about 2 inches thick. Cook on grill about 1 ½ hours, until done as you wish. Slice thin, on the bias, against the grain.

Creole of Lamb

Good for using leftover leg of lamb. Grandpa's favorite dish of all!

- | | |
|----------------------|--|
| ❖ 2 TBL butter | ❖ 1/2 cup tomatoes |
| ❖ 2 TBL green pepper | ❖ 1 TBL lemon juice |
| ❖ 1 TBL onion | ❖ 1/2 tsp. salt |
| ❖ 2 TBL flour | ❖ 1/2 tsp. horseradish |
| ❖ 1/2 cup stock | ❖ 1 cup cold cooked lamb, cut in cubes |

Cook pepper and onion in butter for 5 minutes, add flour and blend, then tomatoes, stock and seasonings; boil for 3 minutes. Add cooked lamb. Can be served over pasta.

(If I have a thickened gravy, I skip the flour, I usually added a little more tomato than called for.)

Spirelles and Sauerkraut

Great for buffets.

- ❖ #1 smallish spirelles, cook.
- ❖ Cook 2 chopped onions in lots of margarine or butter; add 4 small cans of mushrooms, bits and pieces, with juice, 1 #2 can Silver Floss sauerkraut & juice. Heat this all together and then add to pasta.

C.O.R. (clean out refrigerator) Soup

old family soup recipe from Nana Rundle

- ❖ 1 ham bone
- ❖ 1 package split peas
- ❖ 1 large onion (chopped)
- ❖ 3 carrots (sliced)
- ❖ 3 stalks celery (sliced) plus ends (greens) of bunch of celery
- ❖ 1 TBL oregano
- ❖ pepper or your favorite seasonings
- ❖ 2 bay leaves (broken in pieces)
- ❖ 3 quarts water

Wash peas in colander. Put all ingredients in large kettle. Bring to boil. Simmer for 2 or 3 hours. Remove ham bone, chop meat and put in soup. After it cools, put through blender (optional). We like it pureed. Leftovers such as macaroni, rice, beans, etc., etc., etc., may be added. Hence the name C.O.R. - clean out refrigerator.

My children named it because we often had it on Saturday for lunch. Uncle Bill and Elsie Rundle often stopped by and enjoyed it. Soup bones are hard to find. So I buy a small picnic ham (smoked) and have the butcher saw in 4 or 5 sections. Use 1 section and freeze the others. Enjoy, it's delicious!

Chicken and Wild Rice Casserole

Mary Rundle Baker
Serves 18

- ❖ 2 whole broilers or fryers (3 lbs each)
- ❖ 1 lb. mushrooms
- ❖ 2 : 6 oz. packages Uncle Ben's Wild Rice with seasoning
- ❖ 1 can cream of mushroom soup (undiluted)
- ❖ 1/2 cup dry sherry (optional)

At 325 bake chicken for 1 ½- 2 hours. After cool, put bite size pieces into 4 quart casserole dish. Add the rice after cooking it per box instructions and mushrooms, mixing well. Blend soup and sour cream. Add to casserole, mix well. Stir in sherry. Before serving, heat at 350 for about ½ hour- 1 hour or until bubbly. Garnish with large fresh mushrooms. Flavor is improved if casserole is prepared a day or 2 ahead and kept refrigerated.

Roast Pork Loin - hot or cold

John P. Ayers via Barbara Headling

Marinate the pork loin overnight in ½ cup oil, ½ cup sherry, ¼ cup soy sauce, pinch of thyme and 3 cloves of garlic, chopped. Turn the meat over several times in the marinade.

Preheat the oven to 325 degrees. Allow plenty of roasting time - about 30 minutes for each pound. While the roast is cooking, baste it several times with marinade.

Heat one jar currant jelly (8-10 oz.) in small saucepan over medium-high heat until it bubbles. Add 4 tablespoons of marinade and cook for a few more minutes. Coat pork with mixture when cooking is complete.

You can then - depending on your mood or the mood of the weather - serve it hot (good) cold (better) or warm (best).

“Never Fail” Pizza Dough

Coleen Ayers

- ❖ 1/4 cup warm (110-115 degrees) water
- ❖ 1 pack active dry yeast
- ❖ 1/2 tsp. sugar
- ❖ 3 cups flour (use white, wheat, rye - mix ‘em up)
- ❖ 2 TBL olive oil
- ❖ 1 TBL honey
- ❖ 1 tsp. salt
- ❖ 3/4 cup cool water

Stir water, yeast and sugar in bowl until dissolved. Let stand in warm place for 10 minutes until foamy. Place the flour, oil, honey, salt and yeast mixture in food processor/mixer. With motor running, add water in a steady stream; process until mixture forms a ball. Turn out dough onto lightly floured surface. Knead 7 minutes until smooth. Place in lightly greased bowl. Cover with damp towel. Let rise.

Prepare pizza stone (or cookie sheet) and cover with cornmeal to prevent from sticking. Have fun with the toppings (mexican pizza, barbeque chicken pizza, white sauce with clams, all meat, hawaiian - whatever!)

Have a “Bring Your Favorite Topping” party - it’s a lot of fun!

Tona Wall's Spaghetti

Grandma served this to her new family - all 10 of us! It was the first meal we had in her home after we were married. It was a memorable occasion. Wasn't she brave! '72

- ❖ 1 minced med. Onion
- ❖ 1 lb. ground beef
- ❖ 3 TBL salad oil
- ❖ 3 ; 8 oz. cans tomato sauce
- ❖ 1 cup burgundy wine
- ❖ 1/4 tsp. oregano
- ❖ 1/4 tsp. rosemary
- ❖ 1/4 tsp. basil
- ❖ 1/4 tsp. marjoram
- ❖ dash of garlic salt
- ❖ 1 TBL sugar
- ❖ 1/2 tsp. salt
- ❖ 1/4 tsp. pepper
- ❖ 1/2 lb. spaghetti broken into 3" pieces
- ❖ cheddar cheese

Saute onion and beef in oil, add tomato sauce and next nine ingredients. Simmer, cover and stir occasionally for 1 hour. Cook spaghetti and add to sauce, with cheese, turn into 3 quart casserole and refrigerate. Bake at 325 degrees - covered for 45 minutes, uncovered for 30 minutes. Serves 6.

Pot Luck Spare Ribs

These ribs are the best ribs I have ever made. Ribs can also be grilled over medium to hot coals for the last 35 minutes instead of baking.

Rosemarie Ayers

- ❖ 6 lb. spare ribs
- ❖ 1 1/2 cup ketchup
- ❖ 3/4 cup packed brown sugar
- ❖ 1/2 cup vinegar
- ❖ 1/2 cup honey
- ❖ 1/3 cup soy sauce
- ❖ 1 1/2 tsp. ground ginger
- ❖ 1 tsp. salt
- ❖ 3/4 tsp. ground mustard
- ❖ 1/2 tsp. garlic powder
- ❖ 1/4 tsp. pepper

Cut ribs into serving pieces, place with meaty side up on racks in 2 greased 13x9x2 baking pans. Cover tightly with foil. Bake at 350 degrees for 1 1/4 hour or until meat is tender. Drain. Remove racks, return ribs to pan. Combine remaining ingredients, pour over ribs. Return to oven, uncovered for 35 minutes or until sauce coats ribs, basting occasionally. Serves 12.

Ratatouille Nicoise (eggplant) Gourmet - Mary

❖ Peel and cube 1 eggplant and 1 zucchini. Cook 10 minutes in boiling water and drain. Peel and cut into pieces - 6 tomatoes (28 oz. can contadina round peeled tomatoes). Cook onion, chopped in 4 TBL oil until brown.

- ❖ Add vegetables and 1 clove minced garlic
- ❖ 1 TBL chopped parsley
- ❖ 1 bay leaf
- ❖ Salt and pepper

Cook approximately 20 minutes and move to shallow baking dish. Sprinkle ½ cup grated cheese, brown under broiler.

Variation - Basic summer squash dish. Both green and yellow types are washed and sliced thinly and placed in a skillet with plenty of olive oil, couple of diced onions, salt and pepper. Add green peppers, a couple of tomatoes, fresh parsley. Cover, cook on low for about 10 minutes. Serve with parmesan cheese sprinkled on, if you wish.

Casserola La Paloma

- | | |
|--|-------------------------------|
| ❖ 1 can cream of chicken soup | ❖ 1/2 cup grated amer. cheese |
| ❖ 1/2 cup mayonnaise or salad dressing | ❖ 1/4 cup butter, melted |
| ❖ 1/2 tsp. lemon juice | ❖ 1 cup crushed cornflakes |
| ❖ 1/4 tsp. curry powder | ❖ 1 tsp. parsley flakes |
| ❖ 2 cups cooked cubed chicken | |
| ❖ 1/2 pkg. Stokely's Vegetable | |

Blend soup, mayonnaise, lemon juice and curry in 1 quart casserole. Stir in chicken and Stokely's Vegetable, spreading mixture evenly. Sprinkle with cheese. Combine butter, cornflakes and parsley flakes, top casserole with mixture. Bake at 350 for 45 minutes.

Zucchini Casserole

- ❖ Saute zucchini with onion, celery and various vegetables

In casserole, add

- ❖ 2 beaten eggs
- ❖ 1/2 to 1 cup bread crumbs and parmesan cheese, mozzarella cheese or other

Bake at 325 for 25-30 minutes.

Chicken Cacciatore

John P. Ayers

Tested and perfected over the years!!

- ❖ 1/4 cup olive oil - chopped garlic - sauté
- ❖ chopped onion - sauté
- ❖ chicken - dredged in flour - brown in above mixture

Add

- | | |
|------------------------------------|---------------------|
| ❖ 10 oz. can tomato paste | ❖ 1/4 tsp. thyme |
| ❖ 40 oz. can crushed tomatoes | ❖ 1/4 tsp. marjoram |
| ❖ 28 oz. can plum tomatoes - drain | ❖ 1/2 tsp. basil |
| ❖ 1/2 cup red wine | ❖ 1/2 tsp. oregano |
| ❖ 1/2 cup white wine | ❖ 1/2 tsp. rosemary |
| ❖ 1/4 cup brandy | ❖ sliced mushrooms |
| ❖ 1 tsp. salt | ❖ small onions |
| ❖ 1/2 tsp. pepper | |
| ❖ 3/4 cup chicken stock | |
| ❖ bay leaf | |

Combine and cook chicken in first ingredients in bottom of large sauce pan. Add remaining ingredients. Simmer. Best if let to sit overnight in refrigerator.

Turkey Stuffing

enough for 18 pounder

- ❖ 1/4 lb. bacon cut into small pieces (1/2 inch)
- ❖ 1/4 lb. sausage (separated into small pieces)
- ❖ chopped onion - to taste

Cook above until brown

- ❖ 3 cups bread crumbs (2 regular, 1 herb)
- ❖ 1 TBL sage
- ❖ 1/2 tsp. each - thyme, oregano, marjoram
- ❖ 1 cup milk
- ❖ 2 eggs beaten
- ❖ salt and pepper

Cook meat and onions until brown. In a separate (large bowl) mix the dry ingredients together. Add the milk and eggs to the dry ingredients and stir in the meat. Wrap in cloth, stuff the bird and enjoy!

Barbecued Family Steak

Grandma and Grandpa got this recipe from a family on the beach in Oregon

- ❖ Use round steak roast or chuck roast 2-3 inches
- ❖ 1 ½ cups water
- ❖ 3 TBL soy sauce
- ❖ 3 TBL worcestershire sauce
- ❖ 1 TBL lemon juice
- ❖ ¼ cup brown sugar
- ❖ ¼ cup rye or bourbon

Tenderize meat for ½ hour with nonseasoned Adolph's tenderizer. Marinate roast overnight (flipping). Cook over charcoal.

Spaghetti and Meatballs

Sauce

- ❖ 1 ½ lbs. Ground beef or bulk pork sausage
- ❖ 1 large onion, chopped
- ❖ 1 large green pepper, chopped
- ❖ 2 cloves garlic, minced
- ❖ 3 ; 16 oz. can tomatoes, cut up
- ❖ 1 ; 6 oz. can tomato paste
- ❖ 2 tsp. brown sugar
- ❖ 1 ½ tsp. dried oregano, crushed
- ❖ 1 tsp. salt
- ❖ ½ tsp. dried basil, crushed
- ❖ ½ tsp. dried thyme, crushed
- ❖ 1 bay leaf
- ❖ 2 cups water

In a dutch oven cook meat, onion, green pepper and garlic until meat is browned and vegetables are tender. Drain off fat. Stir in undrained tomatoes, tomato paste, brown sugar, oregano, salt, basil, thyme and bay leaf. Stir in the water. Bring to boil; reducing heat. Simmer, uncovered, for 1 ½ to 2 hours or until sauce is of desired consistency, stirring occasionally. Remove bay leaf.

Meatballs

Combine 1 beaten egg and ¼ cup milk, stir in 1 ½ cups soft bread crumbs (2 slices), ¼ cup finely chopped onion and 1 tsp. salt. Add 1 ½ lbs. Ground beef; mix well. With wet hands shape meat mixture into about 48 one-inch meatballs. In a skillet slowly brown meatballs in 1 TBL hot cooking oil. Drain well. Add browned meatballs to the sauce the last 30 minutes of cooking. Serve meatballs and sauce over hot cooked spaghetti.

Spinach Casserole

❖ 2 packages chopped frozen spinach – cooked and drained

Add and mix:

- ❖ 1 (8 oz.) cream cheese
 - ❖ 1 can artichokes – frozen and cooked
 - ❖ 1 stick butter or margarine
- salt, pepper, lemon juice

Put crackers or Pepperidge farms crumbs over. Bake 350 degrees until it bubbles

Deluxe Potato Recipe

- ❖ 1 package (2 lbs.) frozen hash browns (southern)
- ❖ 1 cup diced onion
- ❖ 1 can condensed (10 1/2 oz.) cream of chicken soup (undiluted)
- ❖ 1 carton (16 oz.) sour cream
- ❖ 8 TBL (1 stick) butter melted
- ❖ 8 oz. grated sharp cheddar cheese
- ❖ 1 cup crushed potato chips

Let potatoes thaw until easily separated. In large bowl combine potatoes, onions, chicken soup, sour cream, melted butter and cheese. Mix thoroughly and turn into greased 9x13 baking dish. Sprinkle evenly with potato chips. Bake at 375 degrees, one hour or 350 degrees for 1-1/2 hours until bubbly.

*If using a glass-baking dish, use 350 degrees temp to prevent scorching. If you are a cheese lover, use 12-oz. package cheddar cheese.

Chicken Chestnut Casserole

- | | |
|-------------------------------|----------------------------------|
| ❖ 1 cup celery chopped | ❖ 1 can water chestnuts (sliced) |
| ❖ 1 onion chopped | ❖ 1/2 cup butter |
| ❖ 2 cups rice cooked | ❖ 1 cup cornflakes crushed |
| ❖ 1 3 lb. boned chicken | ❖ 3/4 can of water |
| ❖ 1 can cream of chicken soup | |
| ❖ 3/4 cup of mayonnaise | |

Sauté celery and onion in 1/2 of the butter. Mix the cooked chicken, rice, chestnuts, mayo and water. Melt remaining butter over crushed cornflakes on top of casserole.

Marylou's Pasta Casserole

- ❖ Brown garlic, onion in olive oil
- ❖ Add ¾ lb. ground beef, brown well
- ❖ Cook ½ lb. spirelles
- ❖ Thaw, drain package frozen chopped spinach. Mix all with Classico Napoli. Add about 2 TBL Parmesan cheese.

Broccoli Casserole

- ❖ 2 pkg. frozen chopped broccoli
- ❖ 1 can mushroom soup-dilute using 2/3 of the can with water
- ❖ 1 small can mushroom pieces, with liquid
- ❖ 1 can Durkees French fried onion rings
- ❖ 1 small package slivered almonds
- ❖ 1 package Kraft garlic cheese

Cook broccoli. Mix with other ingredients. I cut cheese in small pieces into diluted soup, heated in microwave until smooth. Stir in everything else. Put into buttered casserole, sprinkle with buttered crumbs. Bake at 350 degrees.

Noodles

- ❖ 1 lb. spirelles – cook
- ❖ Cook 2 onions in lots of butter; add 2 large can mushrooms, can sauerkraut. Heat.

Vegetable Casserole

- ❖ 2 packages or large bag chopped broccoli
- ❖ 1 can cream of mushroom soup
- ❖ 1 cup mayo
- ❖ 2 eggs, well beaten
- ❖ 1 small onion
- ❖ 1 can chopped water chestnuts
- ❖ 1 cup shredded cheese (I prefer ½ swiss, ½ cheddar)

Top with crushed soda crackers and toasted almonds (optional). Cook broccoli until just done, drain, add other ingredients. Bake in buttered casserole 45 minutes at 350 degrees.

Buttered Noodle Casserole

- ❖ Cook noodles several hours ahead if you like. Put in buttered casserole topped with 2 TBL of butter
- ❖ Refrigerate. Reheat in oven at least ½ hour, stir and serve.

Pork Chops Frenchy

- ❖ 2 loin pork chops
- ❖ 2 TBL flour
- ❖ 1 tsp. paprika
- ❖ salt and pepper
- ❖ 1 TBL oil
- ❖ 1 onion chopped
- ❖ mushrooms
- ❖ 1 cup milk

Juice ½ lemon. Dredge chops in flour mix and brown in oil. Remove to a shallow casserole. Sauté onions and mushrooms in pan. Add reserved flour mix and cook 3 minutes. Blend in milk, cook until thick. Stir in lemon juice and pour over chops. Bake 1 hour covered (med oven. Remove cover and bake 10 minutes more).

Good with rice. Don't get scared at the look when you add the flour mix to onions and mushrooms. It must be to brown it ell. Tiny potatoes good. It is enough sauce for more than 2 chops.

Potato Casserole

- ❖ 4 medium potatoes
- ❖ 5 TBL butter
- ❖ 1/4 cup cream
- ❖ 1 large onion, chopped
- ❖ salt and pepper
- ❖ 2 eggs, separated

Cook potatoes, beat in 3 TBL butter, cream, adding more if necessary, and season with salt and pepper. Sauté onion in remaining butter until tender, add to potatoes and let all stand until cool. Beat yolks into cooked potatoes, beat whites stiff but not dry and fold into potatoes. Grease casserole generously, carefully spoon in potatoes, sprinkle cheese on top. Bake uncovered 350 degrees for 15-20 minutes. Put under broiler to brown.

Hamburger Quiche

- ❖ 1/2 lb. ground beef (fried)
- ❖ 1 cup thinly sliced onion
- ❖ 1 TBL butter
- ❖ 3 TBL flour
- ❖ 1 tsp. pepper
- ❖ 2 cups milk
- ❖ 2 eggs
- ❖ 1 tsp. worchester sauce
- ❖ 2 cups shredded cheddar cheese
- (OR ½ cheddar and ½ mozz)

Sauté onion and beef in butter, blend in flour, salt and pepper. Blend milk, eggs and worchester sauce – add 1 cup cheese. Combine with beef mixture and pour into 11" shell. Sprinkle remaining 1 cup of cheese over top. Bake at 425 degrees for 20-25 minutes. Let stand for 10-15 minutes before cutting.

Italian Zucchini Crescent Pie

- ❖ 4 cups thinly sliced, unpeeled zucchini
- ❖ 1 cup coarsely chopped onion
- ❖ 1/2 cup margarine or butter
- ❖ 1/2 cup chopped parsley or 2 TBL parsley flakes
- ❖ 1/2 tsp. salt, 1/2 tsp. pepper
- ❖ 1/4 tsp. sweet basil leaves, 1/4 tsp. oregano leaves, 1/4 tsp. garlic powder
- ❖ 2 eggs, well beaten
- ❖ 8 oz. shredded muenster or mozzarella cheese
- ❖ 8-oz. can refrigerated quick crescent dinner rolls
- ❖ 2 tsp. dijon mustard

Heat oven to 375 degrees. In 10-inch skillet, cook zucchini and onion in margarine until tender, about 10 minutes. Stir in parsley and seasonings. In large bowl, blend eggs and cheese. Stir in vegetable mixture. Separate dough into 8 triangles. Place in ungreased 11-inch quiche pan, 10-inch pie pan or 12x8-inch baking dish; press over bottom and up sides to form crust. Spread crust with mustard. Pour vegetable mixture evenly into crust.

Bake at 375 degrees for 18-20 minutes or until knife inserted near center comes out clean. (If crust become too brown, cover with foil during last 10 minutes of baking). Let stand 10 minutes before serving. Cut into wedges to serve; serve hot.

Side dishes

Sweet Potatoes

Cook potatoes, boil them then slice into baking dish.

In a small pan boil together:

- ❖ 1/4 cup butter
- ❖ 1/4 cup brown sugar
- ❖ 1/4 cup maple flavored syrup
- ❖ 1/4 tsp. cinnamon

Just boil to mix, pour over potatoes, bake about 1/2 hour.

Baked Seasoned Potatoes and Onions

- ❖ 4 russet potatoes, peeled and sliced into 1/4 inch rounds
- ❖ 1 onion, sliced
- ❖ 2 TBL chopped parsley
- ❖ 6 TBL butter
- ❖ Salt and pepper
- ❖ Paprika

Preheat oven to 375 degrees. Butter a 9x11 baking dish and lay out a single layer of potatoes. Top with a layer of onions. Sprinkle with some parsley, salt and pepper and paprika. Dot with dabs of butter. Continue layering remaining ingredients as described. Cover dish with foil and bake for 40 minutes or until potatoes are tender when tested with a fork.

Swedish Roast Potatoes

- ❖ 12 medium-sized potatoes
- ❖ 1/8 tsp. pepper
- ❖ 1/2 cup melted butter
- ❖ 1 tsp. paprika
- ❖ 2 tsp. salt
- ❖ 1/2 cup grated cheddar cheese (optional)

Scrub potatoes well and peel them. Slash them thinly about three quarters' way through, leaving bottom whole. Roll potatoes in the melted butter and place in the roasting pan around the meat, about 2 1/2 hours before meat is to be done. Sprinkle with salt and pepper. Roast until they are golden brown and crisp, basting often with pan drippings. About 2 hours after potatoes have been roasting, sprinkle with paprika and, if you like, the cheese. Continue roasting until done. Makes 8-10 servings.

Mushrooms

❖ Saute in butter with little onion and garlic. Add bouillon cube and 1/4 cup red wine, cover and cook about 20 minutes.

Cauliflower Au Gratin

❖ Remove leaves, cut off stalk, and soak thirty minutes (head down) in cold salt water to cover. Cook (head up) twenty minutes or until soft in boiling salted water; drain, place a whole cooked head on a dish for serving, cover with buttered bread crumbs, and place on oven grate to brown crumbs. Remove from oven and pour one cup of white sauce II around cauliflower. Garnish with a dash of paprika. Serve hot.

Harvard Beets

- ❖ 12 small beets
- ❖ 1/2 cup sugar
- ❖ 1/2 TBL cornstarch
- ❖ 1/2 cup vinegar
- ❖ 2 TBL butter

Cook beets in boiling water until tender. Peel and cut into cubes. Mix sugars, cornstarch and vinegar and boil 5 minutes. Pour over the beets and allow to stand – keeping it hot, for 30 minutes. Just before serving, add butter.

Scalloped Tomatoes

- | | |
|-------------------------------|-------------------------|
| ❖ 6 tomatoes | ❖ 1/2 tsp. salt |
| ❖ 1 tsp. dry mustard | ❖ 4 TBL butter |
| ❖ 1/2 cup dried ground crumbs | ❖ 1/2 onion, chopped |
| ❖ 1 TBL sugar | ❖ 2 TBL chopped parsley |

Slip skins from tomatoes and cut out a little of the top. Place tomatoes in baking dish. Melt butter and add other ingredients, mixing well. Place equally over the tomatoes and cover. Bake in a moderate oven for about 20 minutes, then remove cover and continue to bake until tomatoes are tender and lightly browned. Serve from same dish, with crisp parsley garnish.

*These may be made with canned tomatoes by draining the juice from the tomatoes, sprinkling them with the crumbs and baking, covered, for 15 minutes and then browning without the cover.

Celery Casserole

- ❖ 6 cups celery cut and par boiled
- ❖ 2 cups cream chicken soup
- ❖ 1/3 cup milk
- ❖ 1/3 cup velveta cheese
- ❖ 1/3 cup slivered almonds
- ❖ salt and pepper to taste

Put celery in greased casserole. Add almonds. Heat soup, milk and cheese (cut up) until cheese is melted. Pour over celery mixing lightly. Sprinkle with paprika. Bake at 350 degrees until bubbly.

Kartoffelpuffer mit Apfelmus

(German Potato Pancakes with Applesauce)

- ❖ 4 medium raw potatoes (white all-purpose)
 - ❖ 1 cup cooked mashed potatoes or 1/3-cup flour
 - ❖ 1/2 cup chopped onion
 - ❖ 1 egg raw
 - ❖ 1 egg yolk, raw
 - ❖ 1 tsp. salt
 - ❖ 1/2 tsp. pepper
 - ❖ 8 TBL bacon fat or lard for frying
- Applesauce

Using food processor, blender or hand grater, grate potatoes and onions. Press liquid from the potato and onion mixture and discard. Combine potatoes, onions, eggs, salt, pepper and mix until smooth. Shape into desired pancakes and fry until brown and crisp on both sides. Serve “mit” applesauce or berry syrups

Potato Latkes (Jewish version)

- ❖ 6 medium-size Idaho potatoes
- ❖ 1 onion, chopped fine
- ❖ 2 eggs
- ❖ 1/2 cup all-purpose flour
- ❖ 1 tsp. salt
- ❖ 1 tsp. nutmeg
- ❖ Parsley

Grate the potatoes either by hand or in a food processor. Add the other ingredients, mixing after each addition. Batter should be moist. Allow to rest while oil heats up. Heat oil in heavy skillet over medium-high heat. Drop batter into hot oil using a large cooking spoon. Make several pancakes at one time. Fry until brown and crisp on the outside, turning once. Drain on absorbent paper and serve with a dish of applesauce.

Artichokes

For newcomers, the basic preparation of artichokes is simple. Trim the stalk so the artichoke stands upright and with a knife, cut off about one inch from the top. The tip of each leaf has a tiny thorn, so it's a good idea to snip these off with scissors.

Stand the artichokes in a deep pot; it is best when they fit snugly. Add a quarter teaspoon salt for each artichoke and add two to three inches boiling water. Cover and boil until the base is easily pierced with a fork. This will take anywhere from 35 to 45 minutes. Drain them upside down, and they're ready to be served hot or cold with a sauce, marinated in a dressing or stuffed. If you want to remove the fuzzy part at the bottom, gently push back the cooked leaves in the center. Use a tablespoon to scoop it out. We generally leave the fuzzy part in unless the artichoke is to be stuffed.

Baked Lima Beans

- ❖ 1 lb. lima beans
- ❖ 1/2 lb. slab of bacon
- ❖ 1 TBL salt
- ❖ pepper to taste
- ❖ 2-3 onions

Soak bean overnight. Cover with cold water, add 1 rounded tsp. baking soda and bring to a boil – watch as they boil quickly. Drain, rinse with hot water, then cover with hot water and add above ingredients and simmer about 5-6 minutes. Drain – SAVE LIQUOR – put onions in bottom of pot, cover with beans, then following sauce.

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|----------------------------|------------------------|
| ❖ 3/4 cup dark brown sugar | ❖ 1 TBL vinegar |
| ❖ 7 oz. catsup | ❖ 1/2 tsp. dry mustard |

Add enough liquor to sauce to just come to top of beans. Slice bacon in chunks, put on top. Bake 3 1/4 hours at 325 degrees. Add liquor if necessary.

Rice

- ❖ 1 cup minute rice
- ❖ 2 cups water
- ❖ stick margarine
- ❖ 1/2 package Knorr's Onion Soup

Put in tightly covered casserole for 1 hour at 350 degrees.

Wok Recipes

Stir-Fry Vegetables

Fry in:

- ❖ 4 TBL vegetable oil
- ❖ 1 TBL sesame oil
- ❖ Desired amount of garlic
- ❖ Then add vegetables and fry

When done, turn heat to low and add:

- ❖ 1 TBL soy sauce
- ❖ 1 tsp. sugar
- ❖ 1/2 tsp. salt

Cook 2-3 minutes.

Tofu Cashew Curry

A delightful combination of yellow and green, mild and spicy. A great vegetarian dish with brown rice

- | | |
|--|-------------------------------|
| ❖ 3/4 cup cashews | ❖ 1 1/2 medium green peppers, |
| ❖ 3/4 lb. firm tofu | sliced into thin strips |
| ❖ 3 TBL oil | ❖ 1 cup green peas |
| ❖ 2 medium onions, sliced vertically | (frozen or fresh) |
| ❖ 1 tsp. salt | |
| ❖ 1/2 tsp. each garlic powder and ginger | |
| (Or use two cloves fresh garlic) | |
| ❖ 1 TBL curry powder (or to taste) | |

Roast cashews on a cookie sheet or baking pan in a 300-degree oven for about 20 minutes (stirring occasionally to prevent burning) until they start to just turn brown. Meanwhile cut tofu into uniform size pieces-about 1x1/2x1/4 is a nice size. Heat oil in a large skillet or wok on medium heat. Add onions, stir for a few minutes, add tofu, salt and seasonings and stir a minutes more. Add green pepper and peas and stir again. Continue cooking, stirring often and adding a bit of water if needed, for 3-5 minutes more until veggies are cooked and flavors blended. When done, remove from heat and toss with roasted cashews; let sit for a few minutes to blend flavors further, or serve hot. About 4 servings.

Tofu Cashew Stif-Fry: Reduce salt to 1/2 tsp., reduce curry to 1 tsp., add 2 TBL soy sauce with other seasonings. A very tasty variation.

Stir Fry Zucchini and Pasta

- ❖ 1 TBL olive oil
- ❖ Green onion – sliced
- ❖ Garlic
- ❖ Zucchini and yellow squash
- ❖ 1 tsp. lemon zest
- ❖ 1/4 cup chopped fresh basil
- ❖ 1 TBL minced fresh mint
- ❖ 1 TBL grated Parmesan

Pasta cooked. Cooked vegetables in oil, add lemon zest. Toss, adding herbs, small amount of pasta cooking liquids and cheese.

Toasted Sesame Seeds

❖ Place in Wok, turn heat control to 300 degrees. Stir constantly. Seeds will toast in 1-1 ½ minutes. Remove immediately

Pork with Cabbage

- ❖ 1/2 lb. pork cubes, marinated in:
- ❖ 2 TBL soy sauce
- ❖ 1/4 cup sherry
- ❖ 1/8 tsp. ginger
- ❖ little sugar

Whole clove of garlic, cut in 2, leave in for little while, small amount of onion. Brown meat, cook in 1 cup of chicken broth for awhile, stir fry 1 onion and 1 green pepper (slices and cubes) add can mushrooms, about 4 cups shredded cabbage. Then add pork and broth, simmer a couple of minutes, and thicken with 2 TBL cornstarch.

Stir Fry Cabbage

- Mix 4 TBL cornstarch
- ❖ 1 TBL sugar
 - ❖ 1/4 cup sherry
 - ❖ 1/2 cup chicken broth

Sauté 2 minced cloves of garlic in 3 TBL vegetable oil. Add 2 lbs. Crumbled brown and serve sausage, cook maybe 2 minutes. Add large sliced onion and 2 lbs. Shredded chinese cabbage. Move around a couple of minutes, add cornstarch mixture, cook to thicken, glaze, 1 minute.

Sweets

Uncooked Chocolate Frosting

- ❖ 1 cup sugar
- ❖ 2 T butter
- ❖ 1 egg
- ❖ 2 oz. melted chocolate
- ❖ 1/3 cup cream (heavy whip)
- ❖ 1/2 tsp. vanilla

Cream as much sugar into butter as butter will take. Add remaining sugar with egg, vanilla, chocolate, cream. Set in bowl of ice and water, and beat until thick.

Boston Mud Pie

1st Layer

- ❖ 1 cup crushed pecans
- ❖ 1 cup flour
- ❖ 1 stick margarine

Line bottom of 9x13 pan with mixture. Bake at 350 for 20-30 minutes.

2nd Layer

- ❖ 1 8 oz. package of cream cheese, softened
- ❖ 1 cup cool whip
- ❖ 1 cup powdered sugar

Mix and spread over 1st layer

3rd Layer

- ❖ 1 package each, vanilla and chocolate instant pudding (small size) mixed with 3 cups milk.

Beat until thick and spread over 2nd layer.

Top Layer

Frost with remaining cool whip (use large size which is minus 1 cup previously used). Can garnish with grated chocolate. Refrigerate. This will hold up for several days and seems to improve.

Crunch

Dad's recipe he made especially at Christmas time

- ❖ 1 cup butter
- ❖ 1 cup granulated sugar
- ❖ 1/2 tsp. vanilla
- ❖ 1/4 tsp. salt

- ❖ 5 TBL water
- ❖ 3 almond milk chocolate bars (option: use Toll House bits)
- ❖ Pecans - chopped

Put butter, sugar, vanilla, salt and water in a pan and stir carefully over fire until butter is melted, sugar dissolved and mixture boiling. Continue to stir carefully until a little tested in cold water is very brittle. Pour immediately into a well-buttered pan about 9x12. Let stand a few minutes then place chocolate bars on top. When melted spread evenly over top of crunch and sprinkle with pecans. When chocolate has hardened, break irregularly.

Angel Pie

- ❖ 4 eggs
- ❖ 1 ½ cup sugar
- ❖ 1 tsp. cream of tartar
- ❖ juice and rind of 1 ½ lemons
- ❖ 1 cup heavy cream
- ❖ 1 tsp. vanilla

Separate eggs and beat whites and cream of tartar until stiff. Fold in 1 cup sugar and pour into buttered pie plate. Bake 300 degrees for 1 hour. Cool. Beat yolks lightly and add lemon juice, rind and remaining sugar. Cook in double boiler until very stiff.

Whip cream, sweeten slightly and add vanilla. Spread layer of cream over baked egg whites, add cold lemon filling (this can't be poured, put spoonfuls, spaced evenly, cover with remaining cream. Can sprinkle with coconut if you wish.

Let stand in refrigerator 12-24 hours.

Fudge Sauce*

- ❖ 4 - 1 oz. squares unsweetened chocolate
- ❖ 2 cups sifted confectioners sugar
- ❖ 1 - 5 1/3 oz. can (2/3 cup evaporated milk)
- ❖ 3 tsp. margarine
- ❖ 1/8 tsp. salt
- ❖ 1/2 tsp. vanilla

In a double boiler, gradually add sugar to melted chocolate. Add milk, cook until smooth stirring constantly. Add butter, salt and cook until butter is melted stirring constantly. Add vanilla. Serve over ice cream, brownies - DELICIOUS!

(John P. Ayers writes: "Stir with a large whisk!" - makes all the difference)

Vanilla Sauce

- ❖ 3 TBL cornstarch
- ❖ 3/4 cup sugar
- ❖ 1/2 tsp. salt
- ❖ 1 1/2 cup water
- ❖ 4 TBL butter
- ❖ 1 tsp. vanilla

Mix cornstarch, sugar and salt together. Add water. Bring to boil and boil until clear. Add butter and just before serving, add the vanilla. Keep warm in double boiler.

Peach Cobbler

Grandmother Ayers of Grandpa Ayers recipe

- ❖ 2 cups flour
- ❖ 1/2 tsp. salt
- ❖ 4 tsp. baking powder
- ❖ 1/4 cup sugar
- ❖ 8 TBL fat (butter)
- ❖ 1/2 cup milk
- ❖ 1 QT peaches
- ❖ 1 cup sugar

Sift flour, baking powder, salt and sugar. Work the fat into the flour, then add the milk. Grease a round pudding dish and line with 1/2 + of the crust. Fill center with sliced peaches sprinkled with sugar. Pat rest of dough and cover peaches. Slit with knife to allow steam to escape. Bake in hot oven at 400 degrees for 15 minutes - then reduce to 350 degrees for 30 minutes.

*Buy Cross & Blackwell hard sauce for topping!

Sauce for Peach Cobbler

- ❖ Beat one cupful of white sugar and half a cupful of butter to a light cream
- ❖ Beat in the whites of 2 eggs
- ❖ Beat in 1 TBL of brandy and a little nutmeg

Put on ice until ready to serve.

Almond Cookies for 100

Always for Christmas

Rosemarie Ayers

- ❖ 3 cups butter
- ❖ 3 cups sugar
- ❖ 3 eggs
- ❖ 2 tsp. vanilla or almond extract
- ❖ 9 cups flour
- ❖ 1 tsp. salt
- ❖ 1 ½ tsp. baking soda
- ❖ Nuts - chopped

Cream butter and sugar, add eggs and flavoring. Gradually add dry ingredients, add nuts. Shape into rolls, wrap in waxed paper. Refrigerate; slice and bake on lightly greased cookie sheet in 350 degrees oven for 15 minutes.

Congo Cookies

When Tom was a “little” boy, he loved Grandma’s Congo Cookies. Now that he is big, I think he still does!

- | | |
|--------------------------|------------------------------------|
| ❖ 2 ¾ cups sifted flour | ❖ 3 eggs |
| ❖ 2 ½ tsp. baking powder | ❖ 1 ; 7 oz. package chocolate bits |
| ❖ 1/2 tsp. salt | ❖ 1 tsp. vanilla |
| ❖ 2/3 cup shortening | ❖ 1 cup nuts |
| ❖ 2 ¼ cup brown sugar | |

Mix and sift flour, baking powder and salt. Melt shortening and add brown sugar. Stir until well mixed. Allow to cool slightly. Add eggs one at a time, beating well after each addition. Add dry ingredients, then nuts, chocolate and vanilla. Pour into greased pan about 10x15.

Bake: at 350 degrees

Time: 35 minutes

Yield: 3 dozen

When almost cool, cut into finger length bars.

Raisin Cake

I make this cake all the time, but especially for Christmas. It has become a tradition. Our children love it - it's very moist. Great if you like raisins. The original recipe came from Grandma Grasso - who whipped it up most Sunday's for dessert. It's a one pan cake!

Rosemarie Ayers

- ❖ 1 box seeded muscat raisins (Blue Box-Top)
- ❖ 2 cups sugar
- ❖ 2 ½ cups water
- ❖ 2 tsp. cinnamon
- ❖ 2 tsp. nutmeg
- ❖ spoonful (walnut size) margarine

Put above ingredients in saucepan and bring to a boil - simmer 15 minutes, set aside to cool.

When cool Add:

- ❖ 2 eggs
- ❖ 4 cups flour
- ❖ 2 tsp. baking soda

When blended, add 1 cup chopped walnuts. Use big enough saucepan for all ingredients. Batter may be stiff - no need to mix until smooth - just blended. Bake at 325 degrees for 1 hour or until sides pull away from 10x12 or 9x12 greased pan.

Johnny Cake

Was this Grandpa's favorite?

- ❖ 1 cup cornmeal
- ❖ 1 cup flour
- ❖ 1/4 cup sugar
- ❖ 5 tsp. baking powder
- ❖ 3/4 tsp. salt
- ❖ 1 cup milk
- ❖ 1 egg
- ❖ 2 TBL melted butter

Mix and sift dry ingredients. Add milk, egg well beaten and butter. Pour into a greased shallow pan. Bake at 400 degrees for about 30 minutes.

Red Velvet Cake

Grandma always made Red Velvet Cake when the children were young.

- ❖ 1/2 cup margarine
- ❖ 1 1/2 cups sugar
- ❖ 2 eggs
- ❖ 1 oz. red food coloring
- ❖ 1 oz. water
- ❖ 1 tsp. vanilla
- ❖ 4 TBL dry cocoa
- ❖ 2 1/2 cups flour
- ❖ 1/2 tsp. salt
- ❖ 1 1/2 tsp. baking powder
- ❖ 1 cup buttermilk
- ❖ 1 tsp. baking soda
- ❖ 1 tsp. vinegar

Beat margarine, sugar and eggs in a large mixing bowl. Add food color, water and vanilla. Mix well. Sift cocoa, flour, salt and baking powder together. Add to red mixture alternately with buttermilk, mixing well after each addition.

Mix soda and vinegar together, add to cake batter and mix well. Pour into 3 (9 inch) greased and floured cake pans. Bake in a preheated 350 degrees oven for 20 minutes or until cake layers test done

Frosting

- ❖ 1/4 cup flour
- ❖ 1 cup milk

Cook above, stirring constantly until thick - let get cold - very important.

Add to:

- ❖ 1 stick margarine
- ❖ 1/4 cup crisco

Cream thoroughly with 1 cup granulated sugar

Do NOT use Corn oil oleo

Pecan Cocktail Pie

- ❖ 8 oz. package cream cheese
- ❖ 2 TBL milk
- ❖ 1/2 cup sour cream
- ❖ 1 jar 2 1/2 oz. dried beef
- ❖ 1/2 cup chopped pecans
- ❖ 1/4 cup chopped green pepper
- ❖ 2 TBL dehydrated onion flakes

Cream the softened cream cheese and milk mix in sour cream. Add dried beef, cut up, green pepper and onion flakes. Spoon into 8 inch pie plate, sprinkle on chopped nuts and bake at 350 degrees for about 20 minutes.

Pringle Cookies

- ❖ 1 LB butter
- ❖ 1 cup sugar
- ❖ 2 tsp. vanilla
- ❖ 3 ½ cups flour
- ❖ 1 cylinder Pringle potato chips - crushed

Cream butter and sugar together. Add vanilla and flour - 1 cup at a time. Stir in crushed potato chips. Drop by tip on greased sheet. Bake at 350 degrees for 15 minutes.

Cornflake Cookies

- ❖ 4 ounces butter
- ❖ 4 ounces sugar
- ❖ 1 egg
- ❖ 6 ounces flour (1 ½ cup)
- ❖ 1 tsp. baking powder
- ❖ 1/2 cup mixed dried fruit

Cream butter and sugar, add egg and cream again. Add flour, baking powder and mixed fruit. Mix well. Roll teaspoonfuls in lightly crushed cornflakes. Bake at 350 from 15-20 minutes.

Nightcap Peanut Butter Cookies

- ❖ 1 cup sugar
- ❖ 1 cup peanut butter
- ❖ 1 egg
- ❖ 1 tsp. vanilla

Mix, drop and bake at 350 about 10 minutes.

Icebox Cookies

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| ❖ 1 cups melted shortening | ❖ 1 tsp. cinnamon |
| ❖ 1 cup white sugar | ❖ 4 cups flour |
| ❖ 1 cup brown sugar | ❖ 1 tsp. soda |
| ❖ 3 eggs | ❖ Brazil nuts or almonds |

Mix ingredients in order given, mixing and sifting dry ingredients before adding. Mold in long rolls and wrap in waxed paper. Leave in refrigerator until hard, slice thin and bake in moderate oven at 380 degree until golden brown. A roll may be kept indefinitely in the refrigerator for emergency use.

Peanut Brittle

- ❖ 1 cup sugar
- ❖ 3 TBL corn syrup
- ❖ 1 cup spanish peanuts
- ❖ 1/4 tsp. salt
- ❖ 1/2 cup water
- ❖ 1/2 TBL butter
- ❖ 1/4 tsp. soda

Wash peanuts, put everything but butter and soda on, bring to boil, add butter, cook until very brittle when tested; remove from fire, stir in soda, pour; when slightly cooled, spread out with forks.

Fluffy Tom Thumb Cakes

- ❖ 1 egg
- ❖ 3/4 cup and 2 TBL milk
- ❖ 2 TBL melted shortening or salad oil
- ❖ 1 cup flour
- ❖ 1/2 tsp. salt
- ❖ 2 TBL baking powder
- ❖ 2 TBL sugar

Combine egg, milk, shortening. Add sifted dry ingredients, beat smooth. Bake on ungreased griddle. Pour batter from 1/4 cup measure. Makes 12 small cakes.

Pound Cake Baba (Mary)

1 pound cake - homemade or Sara Lee

- ❖ 1/3 cup sherry
- ❖ 1/3 cup orange juice
- ❖ 1/2 cup sugar
- ❖ 1/2 tsp. grated orange rind

Combine in pan, bring to boil, lower heat and simmer 10 minutes. Cool. Gently press holes over entire surface of cake with fork. Insert tines as far as they'll go (keep cake in pan). Spoon syrup over cake and let soak an hour or more. If cake is homemade, do the saucing while cake is warm. Slice and serve plain or with whipped cream.

Banana Bread

- ❖ 1 cup sugar
- ❖ 1/2 cup butter
- ❖ 2 eggs
- ❖ 3 bananas
- ❖ 1 tsp. soda
- ❖ 1/2 tsp. salt
- ❖ 1/2 cup walnuts
- ❖ 2 cups flour

Cream butter and sugar together. Add eggs, beat. Mash bananas and add sifted dry ingredients and nuts. Bake in slow oven for about 1 hour. Let stand in pan for about 5 minutes then remove and cool.

Anzac Biscuits

- ❖ 1 cup rolled oats
- ❖ 1 cup coconut
- ❖ 3/4 cup sugar
- ❖ 3/4 cup flour*
- ❖ 1 TBL golden syrup
- ❖ 1 tsp. baking soda
- ❖ 2 TBL boiling water
- ❖ 4 ounces butter

Mix together oats, coconut, flour, sugar. Melt butter and golden syrup. Dissolve soda in boiling water and add to butter mix. Stir liquid into dry ingredients. Place in small spoonfuls on a cold well-greased tray. Bake until flat and dark golden brown at 350 degrees.

*use a scant cup of flour

Key Lime Pie

- ❖ 1 can condensed milk
- ❖ 1 ; 8 oz. package cream cheese (softened)
- ❖ 1/2 - 3/4 cup Key Lime juice (other lime juice will do, but not as tasty)
- ❖ 1 9 inch crust - may use graham cracker crust or regular crust baked (I use a Pillsbury crust)
- ❖ 1/2 tsp. vanilla

Combine milk, cream cheese and lime juice. Whip or blend at low speed until combined. Stir vanilla into mixture. Pour into crust, chill until set. When serving top with whipped cream.

Key Lime Pie - Gourmet Galley Coffee Patio, Key West

- ❖ 4 eggs separated
- ❖ 1 cup sugar
- ❖ 1 TBL gelatin - in half cup ice water
- ❖ 1/2 cup lime juice
- ❖ 1/2 tsp. salt

Beat egg yolks until thick, add 1.2 cup sugar to eggs slowly while beating, add salt, then lime juice, beat well. Cook in double boiler about 10 minutes or until mixture is thick. Remove cooked mixture to mixture bowl, and add gelatin, beat for about 5 minutes. Set aside to cool. Beat egg whites very stiff, add sugar and beat until you have a satin smooth consistency. With wooden fork beat in egg whites to cooked mixture until all is well blended, and there are no lumps of egg white. Pour into baked 9" pie shell, and either freeze for future use, or chill in refrigerator.

Fresh Strawberry Pie

- ❖ 1 quart strawberries
- ❖ 1 cup water
- ❖ 1 cup sugar
- ❖ 3 TBL cornstarch
- ❖ 1 baked pie shell, cooled, as below

Prepare berries, reserving 1 cup whole berries. Place the 1 cup, whole, and 2/3 cup water in pan, boil until berries split about 3 minutes. Combine sugar, cornstarch and remaining 1/3 water, stir until smooth. Add it to boiling mixture, continue boil until thick and clear, stirring constantly. Cool thoroughly. Combine with remaining 3 cups whole berries, stirring with rubber spatula to avoid breaking berries. Place in pie shell, chill, top with whipped cream.

Preferred pie shell

- ❖ 1 cup bisquick
- ❖ 1/4 cup soft butter or margarine
- ❖ 3 TBL boiling water

Put bisquick and butter in 9" pie pan. Add boiling water stir vigorously with fork until dough forms ball and in pan. With ball of hand, pat dough to edge. Bake 8—10 minutes at 450 degrees.

Gordon Coffee Cake

News' One Best Recipe....

- ❖ 1 1/2 cups enriched flour
- ❖ 1/2 cup packed brown sugar
- ❖ 2 tsp. double-acting baking powder
- ❖ 1 cup chopped walnuts
- ❖ 1/2 tsp. salt
- ❖ 1 TBL flour
- ❖ 3/4 cup sugar
- ❖ 1 TBL cinnamon
- ❖ 1/4 cup shortening
- ❖ 2 eggs
- ❖ 2 TBL melted butter

Sift flour, baking powder, salt and sugar. Add shortening and milk and beat 2 minutes on beater, 300 strokes by hand. Add eggs and beat same time. Combine butter with brown sugar; add remaining ingredients and mix.

Place half the batter in a 9-inch square pan, which has been buttered. Sprinkle with half the crumb mixture then add remaining batter and top with crumbs. Bake in a 350-degree oven about 30 minutes or until cake tests done. Serve warm.

Mexican Fruit Cake

- ❖ 20-oz. can crushed pineapple
- ❖ 2 eggs
- ❖ 1 cup sugar
- ❖ 1 cup chopped pecans or walnuts
- ❖ 2 cups flour
- ❖ 2 tsp. baking soda

Frosting

- ❖ 8 oz. cream cheese
- ❖ Stick of margarine
- ❖ 2 cups confectioners sugar
- ❖ 1-tsp. vanilla

Put in a 9 x 13 pan and bake at 350 degrees.

Blueberry Glase Pie

- ❖ 6 cups berries (strawberries, raspberries)
- ❖ 3 TBL cornstarch
- ❖ 3 oz. cream cheese, softened
- ❖ 1 cup sugar
- ❖ 1/2 cup water
- ❖ 1 TBL lemon juice

Mash enough berries to make 1 cup. Mix sugar and cornstarch in 2 quart saucepan. Stir in water, lemon and strawberries - gradually. Spread beaten cream on pie shell. Fill with remaining berries, pour cooked mix over top. Chill 3 hours.

Strawberry Whip

- ❖ Wash, hull...1 cup fresh strawberries (pack in one cup)
- ❖ Add to them...1 cup sugar
- ❖ And...1/4 tsp. salt
- ❖ Also add...2 egg whites unbeaten

Whip with easy running wheel beater or electric mixer until light, fluffy and stiff enough to put on cake. Garnish with perfect whole-unhulled strawberries.

Cheese Pie

News' One Best Recipe....

- ❖ 4: 8 oz. packages of cream cheese
- ❖ 1 1/2 cup sugar
- ❖ 4 eggs
- ❖ 1/2 cup heavy cream
- ❖ 1 TBL vanilla

Beat all together, bake for 2 hours at 325 degrees. Leave in oven, turned off for another hour.

\$100 Chocolate Cake

- ❖ 2 cups sugar
- ❖ 1/2-cup butter
- ❖ 4: 1 oz. bitter chocolate squares, melted
- ❖ 2 beaten eggs

Combine sugar, butter and eggs. Add to melted chocolate.

- ❖ 2 cups flour
- ❖ 2 tsp. baking powder
- ❖ 1/4 tsp. salt
- ❖ 1 1/3-cup milk
- ❖ 2 tsp. vanilla
- ❖ 1 cup chopped walnuts

Combine flour, baking powder and salt. Add milk, vanilla and walnuts. Blend with chocolate mixture. Place in well-greased and lightly floured tube pan. Bake at 350 degrees for 45 minutes or until done. Cake should be moist.

*(I find it takes about 15 minutes longer)

Frosting

Mix together:

- ❖ 2 oz. bitter chocolate
- ❖ 4 TBL butter
- ❖ 1/4 tsp. salt

Put aside to cool:

- ❖ 1 egg beaten
- ❖ 4 TBL butter
- ❖ 1 TBL vanilla
- ❖ 1 TBL lemon juice
- ❖ 1 1/3 cups confectionery sugar
- ❖ 1 cup walnuts, chopped

Cream butter, add egg. Add vanilla, lemon juice and sugar to cooled chocolate mixture. Add walnuts last.

Master Butter Cake Recipe

- ❖ 1/3 cup butter
- ❖ 1 cup sugar
- ❖ 3 eggs (or 2 if preferred)
- ❖ 1 1/2 cup sifted flour
- ❖ 3 tsp. baking powder
- ❖ 1/2 tsp. salt
- ❖ 3/4 cup milk
- ❖ 1-tsp. vanilla or other flavoring

Cream butter and sugar, add egg yolks that have been beaten until thick and lemon colored. Add sifted flour, baking powder and salt, alternately with milk, beating after each addition. Fold in beaten egg whites. 2 layer cake, bake at 375 degrees for about 25 minutes, loaf, at 350 degrees for about 45-55 minutes.

Heckers' Lucky Strawberry Whip Cake

(This appears to be a very old recipe....)

- ❖ Sift, measure...2 cups Heckers' Never Fail Flour
- ❖ Resift with...2 2/1-tsp. baking powder
- ❖ And...1 cup sugar
- ❖ Beat stiff...1/2 tsp. salt. Set one aside.
- ❖ Add to them...1/2 cup sugar. Beat to points. Set one aside.
- ❖ Beat thick...4 egg yolks
- ❖ With...1/2 cup sugar. Meantime
- ❖ Dissolve...2 TBL butter or shortening
- ❖ In...1 cup milk

Add to milk...1 teaspoon vanilla. Pour hot over the egg yolks. (1 cup boiling water may be used in place milk and butter, if desired). Add the flour all at one time. Mix only until batter looks smooth. Fold in egg white mixture. Divide evenly in layer cake pans, greased and floured. Bake. Cool. Frost and fill with Strawberry Whip.

Bake: 350 degrees for 25 to 30 minutes. Makes 3 – 9" layers.

Date Cake

- ❖ 1 pkg. (7 ½ oz.) dates, cut fine
- ❖ 1 cup boiling water
- ❖ 1 tsp. soda

Mix and cool.

- ❖ 1 cup sugar
- ❖ 1/2 cup shortening
- ❖ 1/4 tsp. salt
- ❖ 2 eggs
- ❖ 1 ½ cup flour
- ❖ 1 cup nut meats

Mix as usual, use above date mixture as liquid, adding alternately with flour. Bake at 350 degrees for about 45 minutes.

Frosting

- ❖ 1 ½ cup brown sugar
- ❖ 1/2 cup water

Boil to soft ball. Add TBL butter, tsp. vanilla – cool – add TBL cream and beat – if it hardens up too much, add little more cream.

Pineapple Cake

- ❖ 1/2 cup butter
- ❖ 1 1/2 cups sugar
- ❖ 1 tsp. vanilla
- ❖ 1 cup crushed pineapple (from the can)
- ❖ 1/8 tsp. salt
- ❖ 3 cups cake flour
- ❖ 4 tsp. baking powder
- ❖ 1/4 cup cold water
- ❖ 3 eggs

Cream butter and sugar together. Add vanilla, crushed pineapple and egg yolks, then the sifted dry ingredients alternately with water, blending well after each addition. Fold in stiffly beaten whites and pour into well buttered layer cake pans. Bake in a 350-degree oven for about 30 minutes. Remove from pans, cool and put together with boiled white frosting. Cover top and sides.

Lemon Cake

- ❖ 1 pkg. lemon cake mix (Duncan Hines Lemon Supreme)
- ❖ 1 lemon jello
- ❖ 3/4 cup salad oil
- ❖ 3/4 cup cold water
- ❖ 4 eggs

Beat 5 minutes. Pour into ungreased 10" tube pan or 13x2 pan. Bake at 350 degrees for about 50 minutes to 1 hour.

Lemon Glaze

- ❖ Mix 3 TBL melted butter
- ❖ 3 TBL lemon juice
- ❖ 1 cup confectioners sugar

When cake is taken from oven, prick with fork and slowly pour glaze over it.

Sour Milk Fried Cakes

- ❖ 4 cups sifted flour
- ❖ 1-tsp. soda
- ❖ 1-tsp. salt
- ❖ 1/4 tsp. cinnamon
- ❖ 1/2 tsp. nutmeg
- ❖ 1 cup sugar
- ❖ 2 eggs, well beaten
- ❖ 2 TBL shortening, melted
- ❖ 1 cup sour milk

Sift flour, measure and add soda, salt and spices. Sift again several times. Beat sugar gradually into eggs, then add shortening and sour milk. Add flour and beat well. Chill and turn onto floured board. Roll to one-quarter inch thickness and cut with floured cutter. Fry in deep fat heated to brown a cube of bread in 50 seconds or to 375 degrees, turning only once. Drain on unglazed paper.

Éclair Cake

- ❖ 1 lb. box graham crackers
- ❖ 2 small pkgs. Instant French Vanilla pudding
- ❖ 8 oz. cool whip

Frosting

- ❖ 2 pkgs. presoftened unsweetened chocolate
- ❖ 2 tsp. vanilla
- ❖ 1 ½ cup powdered sugar
- ❖ 3 TBL margarine, softened
- ❖ 3 TBL milk
- ❖ 2 tsp. white Karo syrup

Butter bottom of a 9 x 13 pan. Line with a layer graham crackers. Mix pudding with milk, beat it medium speed for 2 minutes. Blend in Cool Whip. Pour half of mixture over graham crackers. Place second layer of graham crackers. Pour remaining pudding over graham crackers. Cover with more graham crackers. Refrigerate for 2 hours, then frost. Beat all ingredients until smooth and spread over cake. Refrigerate for 24 hours.

Carol's Coffee Cake

- | | |
|----------------------|------------------------|
| ❖ 1/2 cup butter | ❖ 1 tsp. baking powder |
| ❖ 1 cup sugar | ❖ 1/2 tsp. salt |
| ❖ 2 eggs | ❖ 1 cup sour cream |
| ❖ 2 cup flour | ❖ 1 tsp. vanilla |
| ❖ 1 tsp. baking soda | |

Filling and Topping

- ❖ 1/3 cup brown sugar
- ❖ 1/4 cup granulated sugar
- ❖ 1 tsp. cinnamon
- ❖ 1/4 fine chopped nuts

Preheat oven to 350 degrees. Grease loaf pan.

Cream butter and sugar together until fluffy. Add eggs one at a time, beating well after each. Sift dry ingredients together and add alternately with sour cream, beginning and ending with flour. Stir in vanilla, pour ½ into pan, cover with ½ topping (1 1/2 more), add rest of batter and cover with remaining topping. Bake 35-40 minutes or until done.

After taking out, sprinkle with confectioner's sugar.

Pound Cake Baba

- ❖ 1 pound cake – homemade or Sara Lee
- ❖ 1/3 cup sherry
- ❖ 1/3 cup orange juice
- ❖ 1/2 cup sugar
- ❖ 1/2 tsp. grated orange rind

Combine in pan, bring to boil, lower heat and simmer 10 minutes. Cool. Gently press holes over entire surface of cake with fork. Insert tines as far as they'll go (keep cake in pan). Spoon syrup over cake and let soak an hour or more. If cake is homemade, do the saucing while cake is warm. Slice and serve plain or with whipped cream.

Fudge Cake

Sift together:

- ❖ 2 cups flour
- ❖ 2 cups sugar
- ❖ 2 tsp. baking powder
- ❖ 1/4-tsp. soda
- ❖ 1-tsp. salt

Add:

- ❖ 1/4 cup shortening

Pour in little over half of 1 1/2 cup milk, 1tsp. vanilla. Beat together.

Add remaining milk and 2 eggs. Add as much cocoa as you like or 4 square melted chocolate. Batter will be surprisingly thin!

Bake at 350 degrees: 2 layer cake for 30-35 minutes or oblong for 35-45 minutes.

Mexican Mocha Balls

- ❖ 1/2 cup sugar
- ❖ 2-tsp. vanilla
- ❖ 1 3/4 cup flour
- ❖ 1/4 cup cocoa
- ❖ 1 TBL instant coffee
- ❖ 1/2 tsp. salt
- ❖ 1 cup chopped nuts
- ❖ 1/2 cup maraschino cherries (chopped)

When all mixed, put in refrig to chill. Roll into small balls – bite size. Bake at 325 degrees for 20 minutes. Dust with powdered sugar.

Banana Splitcake

- ❖ 1 ½ sticks margarine
- ❖ 3 cups graham crumbs

Mix in pan 13x19x1 ½. Bake at 350 degrees for 10 minutes.

Filling

- ❖ 2 sticks margarine
 - ❖ 2 cups powdered sugar
 - ❖ 2 eggs
 - ❖ 1 tsp. vanilla
- Beat 20 minutes.

- ❖ 5-6 bananas

Slice bananas. Dip in lemon juice. Place on crust. Pour filling on top. Drain large can of pineapples. Spread on filling. 1 pint heavy cream – whip, spread over pineapples. Spread chopped nuts or cherries over top. Let stand for at least 1 hour.

Molasses-Raisin Nut Bars

- | | |
|--------------------------|--------------------------|
| ❖ 1/4 cup butter | ❖ 1/4 tsp. baking soda |
| ❖ 1/2 cup sugar | ❖ 1/2 cup milk |
| ❖ 1 egg | ❖ 2 cups flour |
| ❖ 1/2 cup molasses | ❖ 1 cup raisins or dates |
| ❖ 1/4 tsp. salt | ❖ 1 cup nuts |
| ❖ 1 ½ tsp. baking powder | |

Cream butter, add sugar. Add beaten egg, mix well – add molasses. Sift dry ingredients – add alternately with milk. Add chopped nuts and raisins. Bake at 350 degrees for 10-12 minutes in a shallow pan. Cut to bars. Makes 4 dozen.

Pecan Pie Cookies – Chautauqua Squares

Grease cookie sheet well. Set out on it 12 double graham crackers.

- ❖ 1 cup brown sugar
- ❖ 1 cup margarine

Boil 1 minutes, stirring constantly.

- ❖ Add 1 cup chopped pecans, pour and spread over crackers.

Bake at 350 degrees until bubbly, about 5-8 minutes. Cut very soon.

Icebox Cookies

- ❖ 1 cup melted shortening
- ❖ 1/2 cup white sugar
- ❖ 1/2 cup brown sugar
- ❖ 2 eggs
- ❖ 1/2 teaspoon salt
- ❖ 1/2-teaspoon cinnamon
- ❖ 2 cups flour
- ❖ 1/2 teaspoon soda
- ❖ Brazil nuts, filberts or almonds

Mix ingredients in order given, mixing and sifting dry ingredients before adding. Mold in long rolls and wrap in waxed paper. Leave in refrigerator until hard, slice thin and bake in moderate oven (380 degrees) until golden brown. A roll may be kept indefinitely in refrigerator for emergency use.

Molasses Cookies

- ❖ 1/2 cup brown sugar
- ❖ 1/2 cup white sugar
- ❖ 1/2 cup shortening
- ❖ 1 egg
- ❖ 1/4 cup molasses
- ❖ 2 cups flour
- ❖ 1/2 tsp. ginger, cinnamon, salt
- ❖ 2 tsp. baking soda

Small balls, roll in sugar and flatten. Bake at 375 degrees.

Snickerdoodles

- ❖ 1 cup shortening
- ❖ 2 unbeaten eggs
- ❖ 1 tsp. baking soda
- ❖ 1 1/2 cup sugar
- ❖ 2 3/4 cups flour sifted with 2 tsp. cream of tarter
- ❖ 1/2 tsp. salt

Cream shortening, sugar and eggs until very light and fluffy. Beat in flour mixture. Form into walnut size balls. Roll in 2 TBL of sugar and 2 tsp. cinnamon. Bake in a 400 degree oven for 8-10 minutes. Place 2" apart on ungreased cookie sheet.

Makes 5-6 dozen.

Short Lasting Cookies

- ❖ 1/2 pound butter
- ❖ 11 (yes 11) TBL sifted brown sugar
- ❖ 2 1/2 cups sifted flour

Cream butter until thoroughly soft, then add sugar gradually keeping very light. Add flour, little by little, until sufficient has been added to enable easy handling. Roll on floured board to desired thickness, then cut in fancy shapes. Prick with a fork in several places and place on a cookie sheet. Bake in a moderate oven until well browned. Cool and store.

Chocolate Almond Snowdrops

- ❖ 1/2 cup butter
- ❖ 3 TBL confectioners sugar
- ❖ 2/3 cup sifted flour
- ❖ 1/3 cup cocoa mix
- ❖ 1 cup fine chopped almonds

Ungreased sheets. Small balls (1 tsp.). Bake at 325 degrees for 20 minutes. Cool a bit. Sprinkle with confectioner's sugar.

Fudgie Brownies

- ❖ Melt 2 sticks of butter in a saucepan, over low heat, remove from stove, put in bowl, and stir in well.
- ❖ 3/4 cup cocoa
- ❖ 2 cups sugar and 4 eggs – 1 at a time then stir in 1 cup flour, 2 tsp. vanilla and 1/2 tsp. salt. Stir in package of chocolate chunks and nuts. Pour into 9x13 baking dish, put in preheated 350 degree oven for 25-30 minutes.

Old-Fashioned Sour-Cream Cookies

- | | |
|---------------------------|-------------------------------|
| ❖ 1/4 butter | ❖ 1 tsp. baking soda |
| ❖ 1 1/2 cups butter | ❖ 1 cup commercial sour cream |
| ❖ 2 eggs, beaten | ❖ 1 tsp. nutmeg |
| ❖ 2 1/2 cups sifted flour | ❖ raisins - optional |
| ❖ 1/4 tsp. salt | |

Cream butter with sugar until light and fluffy. Add well-beaten eggs. Stir mixture until well blended and pale in color. Sift the flour and salt with baking soda. Add to creamed mixture alternately with the sour cream. Flavor with nutmeg and mix well. Drop by tablespoons onto your baking sheets. Allow several inches between the cookies. Place a large, soft, seeded raisin in the center of each, if you like. Bake in a moderately hot oven at 375 degrees for 12-15 minutes. Remove immediately from baking sheets to wire racks. Cool thoroughly. Makes 2 dozen 3" cookies.

Tea Wafers

- | | |
|------------------------------------|-----------------|
| ❖ 1/2 cup butter (use chicken fat) | ❖ 1/3 cup sugar |
| ❖ 1 egg beaten | ❖ 3/4 cup flour |
| ❖ 1/2 tsp. vanilla | ❖ Pinch salt |

Cream butter, add sugar, egg, flour and vanilla. Drop from spoon, 2" between, spread flat with knife dipped in cold water. Moderate oven at 350 degrees for 10-11 minutes.

Coconut Squares

- ❖ 1/2 cup butter
- ❖ 1 cup flour
- ❖ 1/2 cup brown sugar

Press in shallow pan, bake 15 minutes (350), take from oven, cool.

While cooling:

- ❖ Beat 2 eggs
- ❖ 1/2 tsp. salt
- ❖ 1/2 tsp. vanilla
- ❖ 1 cup brown sugar
- ❖ 1/2 tsp. baking powder
- ❖ 1 can Baker's coconut

Mix together, spread over baked mixture. Sprinkle top with 1 cup chopped nuts with 1/2 tsp. flour. Bake 20 minutes in 350-degree oven.

Lemon Squares

- ❖ 1 cup flour
- ❖ 1/2 cup margarine
- ❖ 1/4 cup confectioner's sugar

8x8x2 pan. Pat mixture on bottom. Bake 20 minutes at 350 degrees.

Filling

- ❖ 1 cup sugar
- ❖ 2 TBL flour
- ❖ 1/2 tsp. baking powder

Add 2 beaten eggs with juice of lemon. Pour on crust. Bake at 350 degrees for 25 minutes. Sprinkle with confectioner's sugar.

Hershey Brownies

- ❖ 1 cup sugar
- ❖ 4 eggs, beaten
- ❖ 1 cup flour
- ❖ 1 stick oleo
- ❖ 1 large can Hershey syrup
- ❖ Nuts

Cream sugar and oleo together. Add eggs, syrup and flour, add nuts. Pour into a 9x13 pan. Makes a thick brownie. Bake for 30 minutes at 350 degrees.

Frosting

- ❖ 1 1/3 cup sugar
- ❖ 6 TBL milk
- ❖ 6 TBL oleo

Boil 1 minute after it comes to a rolling boil. Add 1.2 cup chocolate chips. Beat until spreading consistently.

Nightcap Cookie Recipe

- ❖ 1 cup peanut butter
- ❖ 1 cup sugar
- ❖ 1 egg
- ❖ 1 tsp. vanilla

Stir to blend, drop on ungreased cookie sheet and bake 13 minutes at 325 degrees. Allow cooling on cookie sheet.

Crescents

- ❖ 1 cup butter or margarine
- ❖ 1/2 tsp. salt
- ❖ 2 cups sifted flour
- ❖ 1 tsp. vanilla
- ❖ 6 TBL confectioners' sugar
- ❖ 1 cup finely chopped nuts

Cream butter, add 6 tablespoons confectioners' sugar, vanilla and salt. Cream well. Add flour gradually; mixing well after each addition. Add nuts; mix well. Chill. Pinch off small pieces of dough; shape by rolling 2 to 2 1/2 inches long and 1/2 inch thick. Form into crescents. Place on ungreased cookie sheet. Bake at 375 degrees for 10 minutes. While warm, roll in confectioners' sugar. Makes 4 dozen. Good with filberts.

Fruit Cookies

- ❖ 2 cups light brown sugar
- ❖ 1 cup shortening
- ❖ 3 eggs, well beaten
- ❖ 3/4 cup sour milk
- ❖ 3 1/2 cups flour
- ❖ 1 cup seeded raisins
- ❖ 1 lb. diced dates
- ❖ 1/2 lb. walnutmeats
- ❖ 1 tsp. baking soda
- ❖ 1 tsp. each: salt, nutmeg, cinnamon, cloves

Cream the shortening with sugar until very light, then add eggs and beat thoroughly. Add fruits and nuts, and sifted dry ingredients alternately with milk, adding more milk if necessary. Drop small amounts on cookie sheet and bake in moderate oven at 375 degrees for about 12 minutes.

Terry's Easy Luscious Coconut Bars

- ❖ 1/2 cup melted butter
- ❖ 1 cup graham cracker crumbs
- ❖ 3 1/2 oz. flaked coconut
- ❖ 1 pkg. (6 oz.) butterscotch chips
- ❖ 1 cup chopped nuts
- ❖ 15 1/2 sweetened condensed milk
- ❖ 1 pkg. (6 oz.) chocolate chips

Combine melted butter and graham cracker crumbs and pat all over the bottom of the pan. Sprinkle chips, nuts and coconut over the crumbs. Dribble the condensed milk all over. Bake and cut into squares while still warm. (VERY rich)

Yield: 9x13 pan Bake at 350 degrees for 30 minutes

Unbaked Cookies

Put into good sized kettle

- ❖ 1 qt. Sugar
- ❖ 1 cup milk
- ❖ 4 TBL cocoa
- ❖ 1/2 lb. butter

Cook for 2 minutes. Remove from stove and add 1 cup peanut butter and 1 1/2 qt. Rolled oats. Also may add nuts, raisins, or dates, coconut. Drop on waxed paper.

Soft Ginger Cookies

- | | |
|-----------------------|-------------------------|
| ❖ 1 1/4 cups butter | ❖ 1 1/2 tsp. allspice |
| ❖ 1/3 cup brown sugar | ❖ 5 cups flour |
| ❖ 1 1/2 cups molasses | ❖ 1/2 cup boiling water |
| ❖ 1 egg | ❖ 4 tsp. baking soda |
| ❖ 2 tsp. ginger | ❖ 1/2 tsp. salt |
| ❖ 1 1/2 tsp. cinnamon | |

Cream the butter and sugar together until light and fluffy. Add molasses and egg. Mix until very well blended. Sift spices and 2 cups flour together. Add to creamed mixture alternately with the boiling water. Add another cup flour and mix well. Sift the remaining 2 cups flour with the baking soda and salt. Stir very thoroughly into the batter. Drop by tablespoons on baking sheets, several inches apart. Bake in a moderately hot oven, 375 degrees, for about 10 minutes, until the cookies are a good brown color. Cool thoroughly before storing in your cookie jar! Makes about 4 dozen 4" cookies.

Cornflake Cookies

- ❖ 1 stick butter
- ❖ 1/2 cup sugar
- ❖ 1 egg
- ❖ 1 1/2 cups flour
- ❖ 1 tsp. baking powder
- ❖ 1/2 cup mixed dried fruit

Cream butter and sugar, add egg and cream again. Add flour, baking powder and mixed fruit. Mix well. Roll teaspoonfuls in lightly crushed cornflakes. Bake at 350 degrees for 15-20 minutes.

Danish Pastry

- ❖ 1 cup margarine
- ❖ 4 cups flour
- ❖ 1 tsp. salt
- ❖ 6 TBL sugar
- ❖ 3 eggs
- ❖ 1 cup lukewarm milk
- ❖ 1 yeast cake

Heat milk to boiling, let stand until lukewarm, and add yeast, let stand for 5 minutes. Mix margarine into flour as for piecrust, beat eggs, add sugar and salt, and mix with milk and yeast, add all to flour. Do not beat. Store in refrigerator overnight, roll, sprinkle with almond past, cinnamon and sugar, roll as for jelly roll, place on cookie sheet, and cut part way thru with scissors for individual pieces. Bake at 350 degrees for 20 minutes.

“Delicious – made lots of these.”

Angel Cake Dessert

- ❖ 1 can crushed pineapple – drain the liquid, add juice of 1 lemon, add water to make a cup, add about ½ cup sugar, thicken with 2 TBL flour, 1 egg, cook to thicken, cool, add pineapple.
- ❖ Whip one half pint cream, fold in pineapple mixture. Split cake in three, put above between the layers and frost with it.

Strawberry Bavarian Cream

- ❖ 1 TBL plain gelatin softened in ¼ cup cold water
- ❖ 1 ½ cup crushed berries
- ❖ 1/2 – ¾ cup sugar
- ❖ 1 TBL lemon juice
- ❖ 1 cup cream, whipped

Soak gelatin five minutes, dissolve over boiling water. Pour over fruit with lemon juice, add sugar; when dissolved, set in pan of cold water to chill, then fold in cream.

Butterscotch Pineapple Pudding

- ❖ 1/4 cup sugar mixed with tapioca pudding
- ❖ 3/4 cup brown sugar
- ❖ 1/3 cup nut meats
- ❖ 6 TBL butter
- ❖ 1 cup crushed pineapple

Melt butter in a saucepan, add brown sugar and melt it, stirring constantly. Add pineapple and nuts. Stir in tapioca mixture. Serve with whipped cream and a garnish of grated nut meats.

Fudge Pudding

- ❖ 1 cup sifted flour
- ❖ 2 tsp. baking powder
- ❖ 1/4 tsp. salt
- ❖ 1/2 cup granulated sugar

Add:

- ❖ 1/2 cup milk
- ❖ 2 TBL melted butter
- ❖ Pour 1 3/4 cup boiling water
- ❖ 1/2 tsp. vanilla
- ❖ 2 TBL cocoa

Add:

- ❖ 1 cup chopped nuts
- ❖ 4 TBL cocoa
- ❖ 1 cup brown sugar (or 1/2 white)

Mix well and sprinkle over batter.

Pour in greased pan 8x8x2. Bake at 350 degrees for 30 minutes.

Apple/Pear Crisp

This recipe may be made with pears or apples. Especially with a mixture of apples, such as Empire or Delicious (sweet) and Macoun or Macintosh (slightly tart).

- ❖ 1 3/4- 2 lbs. apples or pears
- ❖ Juice of 1/2 lemon
- ❖ 2 TBL maple syrup
- ❖ 3/4 cup flour
- ❖ 1/4 tsp. salt
- ❖ 3 TBL brown sugar
- ❖ 6 TBL butter

Preheat oven to 375 degrees. Peel, core and slice the fruit, tossing in a bowl with lemon juice to prevent browning. Place slices in a lightly buttered baking dish. Drizzle with the maple syrup.

Put flour, salt, sugar and butter in a bowl of food processor, with metal blade, process briefly. Mixture should be crumbly.

Cover the fruit evenly with the flour mixture and bake for 45 minutes, or until the fruit is bubbly. Let sit for 5 minutes and serve with whipped cream, vanilla ice cream or crème fraiche.

Apple Rice Crisp

- ❖ Peel, core, and slice 4 apples
- Combine in bowl with:
- ❖ 2 cups cooked rice
- ❖ 1/4 cup brown sugar
- ❖ 1/4 tsp. salt
- ❖ 4 tsp. lemon juice
- ❖ 1/2 tsp. cinnamon

Spoon it into buttered 2 quart baking dish. With fork mash 6 TBL butter into 3/4 cup flour and 1/2 cup brown sugar. Stir in 1/2 cup chopped pecans and sprinkle over rice mixture. Bake at 350 degrees for 30 minutes.

Yorkshire Pudding

❖ 1 cup milk

❖ 2 eggs

❖ 1 cup flour

❖ 1/4 tsp. salt

Mix salt and flour, add milk gradually to blend well. Combine with well-beaten eggs and beat again for about 3 minutes. Pour into pan of hot fat and bake in a 425-degree oven for about 30 minutes.

Tips:

Beat 3 minutes as directed, then let rest for 3 hours or so as beating makes gluten in flour tough. Then bake as prescribed.

Other:

For my Yorkshire pudding, I use what is almost a standard popover recipe. Lightly beat 2 eggs, then beat in 1-cup flour and ½ tsp. salt. Stir in 1cup milk. Mix to a fairly smooth batter, but do not beat too much. Add 2 TBL melted butter, margarine or (preferably) drippings from the roast.

For a perfect pudding, strain the batter and then let it stand, covered, for an hour or so before baking. Then ladle some of the hot fat from the roast beef pan into a very heavy 6-to-8 cup ring mold (or, if you prefer, a flat pan). Let the mold or pan get very hot in a 425 to 450 degree oven.

The minute you remove the roast beef from the oven, pour the batter into the mold and pop it into the oven. Bake for 25 to 30 minutes, until puffy and golden, by which time the beef will have settled and be ready to carve and serve with your glorious, crisp Yorkshire pudding!

Kiwi Fruit

Kiwi fruit may be a good for us as it is good tasting, and the more traditional apple, pear peach or orange cannot compare to it nutritionally. Gram for gram the kiwi fruit provides more iron, magnesium, phosphorus, potassium, vitamin C and riboflavin than any of them. A kiwi fruit is also high in fiber, low in calories (about 45) and has no cholesterol or sodium.

Drinks

How to Brew Perfect Tea

Bring freshly drawn cold water to a full rolling boil. Rinse out the teapot with hot water to warm it. For each serving, put one teabag or one teaspoon of tea in the pot. Pour the boiling water (5 ounces for each cup) over the tea. Cover and let stand 3-5 minutes.

Sangria

- ❖ 2/3 cup lemon juice*
- ❖ 1/4 cup orange juice
- ❖ 8 TBL sugar
- ❖ 4 TBL ???
- ❖ 1 bottle dry red wine (burgundy type)

Mix and chill. About 6 servings.

*1/2 cup lemon juice, 1/2 lime sliced- add fruit!

Hot Buttered Rum

Place in hot tumbler:

- ❖ 1 tsp. powdered sugar

Add:

- ❖ 1/4 cup boiling water
- ❖ 1/4 cup rum
- ❖ 1 TBL butter

Fill glass with boiling water. Stir. Sprinkle freshly grated nutmeg on top.

Kuhlua

- ❖ Mix a 2 oz. jar of instant coffee with 3 cups granulated sugar.
- ❖ Mix this dry until uniform color.
- ❖ Add 4 cups boiling water. Stir well and cool.
- ❖ Add 1 pt. Brandy (unflavored). Use inexpensive kind.
- ❖ Pour in a 1/2 gallon wine bottle. Drop in 1 vanilla bean.
- ❖ Let stand for 30 days.

Hawaiian Punch

- ❖ 4 cups strong orange pekoe tea
- ❖ 1 cup pineapple juice
- ❖ 1 pint ginger ale
- ❖ Juice of 2 lemons
- ❖ Juice of 2 oranges
- ❖ 1/4 cup sugar

Strain the juice of the lemon, orange and pineapple into a pitcher and add the sugar (about one half cup). Stir until dissolved and add the tea that should be cold. Add ice to chill and just before serving add the ginger ale. Garnish the glasses with a thin slice of orange and a quarter of a thin slice of pineapple.

Chock Cherry Wine

Put through meat grinder, then put in crock and let stand for two weeks, stirring every night. Strain.

- ❖ 1 quart juice
- ❖ 3 quarts water
- ❖ 3 pounds sugar

Bloody Mary

- ❖ Shot Vodka
 - ❖ 3 drops Worcestershire
 - ❖ 1-2 drops tobasco
 - ❖ Shake salt
 - ❖ Bottle cap of lemon juice
 - ❖ 2-3 shots tomato juice
- To prepare 46 oz.:
- ❖ 1/2 tsp. Worcestershire
 - ❖ 1/4 tsp. tobasco
 - ❖ 1/8-1/4 tsp. salt
 - ❖ 3 TBL lemon juice

Irish Cream

- ❖ 2 eggs
- ❖ 1 Eagle Brand Evaporate milk
- ❖ 1/2 pint light cream
- ❖ 1-3 TBL Hershey's Choc Syrup
- ❖ 1-2 caps coconut extract
- ❖ 7 oz. blend or bourbon

Mix in blender. Refrigerate for 24 hours. Keep refrigerated.

Refrigerator Iced Tea

Measure loose tea into pitcher or jar, allowing 1 teaspoon tea for every cup of cold water. Stir, cover and allow to stand for at least 12 hours. Drain from leaves. Add ice to glasses before pouring tea.

Of the several ways to prepare iced tea, the unsurpassed beverage of summer, the easiest is this: Pour a quart of rapidly boiling water on one-third cup leaves, cover, let brew five minutes, stir, strain, and add one quart of fresh cold water. Keep at room temperature and pour over ice at serving time.

Tia Maria

- ❖ 3 cups sugar
- ❖ 3 heaping TBL instant coffee
- ❖ 1 ½ cup water
- ❖ 1 TBL vanilla

Bring to boil in large saucepan. Stir froth back in – don't skim off. Cook a bit.

Add:

- ❖ 1/5 vodka or other

Jamaican Coffee

- ❖ 1 tsp. instant coffee
- ❖ 1/2 oz. rum (white)
- ❖ 1 tsp. sugar
- ❖ 1/2 oz. tia maria

Fill mug with boiling water. Top with whipped cream.

Crème De Menthe

- ❖ 3 cups sugar
- ❖ 1 ½ cup water

Drop – spirits of peppermint “are strange”

OR

Keep ½ white for “stingers” with brandy

This one has to be sampled for flavor. Try less sugar if desired.

Spanish Coffee

- ❖ 1 shot whiskey
- ❖ 1 sot Kailua
- ❖ Whipped cream on top
- ❖ 1 shot brandy
- ❖ 1 shot hot coffee

Russian Tea

- ❖ 1 cup sugar – optional
- ❖ 1 cup Instant tea
- ❖ 2 cups Tang
- ❖ 1: 3 oz. pkg. Wyler's Lemonade Mix
- ❖ 1/2 tsp. each of cinnamon and cloves

Whiskey Sour Punch

- ❖ 1 bottle rye
- ❖ 1 cup lemon juice (3/4 cup RealLemon)
- ❖ 2 bottles soda
- ❖ 3-4 TBL sugar syrup

Put in lemon, orange and cherries – pour over ice.

Lemon Syrup

- ❖ 6 lemons (strained juice)
- ❖ 3 oranges (strained juice)
- ❖ 4 pounds sugar (it's not a typo, that's what the recipe says!)
- ❖ 3 pints boiling water
- ❖ 1 oz. citric acid
- ❖ 1/2 oz. tartaric acid
- ❖ 1 TBL epsom salts

Dissolve acids in cold water. Mix other ingredients and add acids to it. Let stand, covered, for 24 hours, stirring often, then bottle. One part syrup with six parts water will make a fairly strong lemonade. Right now this is economy of time only, for lemons are at the peak of their price. Later you'll want to make a great deal of it for next summer, for it will then be real economy. You have no idea how convenient it is to have it for a quick glass of iced tea, for you simply pour tea over ice and add the syrup to sweeten and flavor.

Punch St. Joe's Christmas Party

- ❖ 4 gallon Sauterne (Great Western)
- ❖ 1 fifth "Champagne" cognac
- ❖ 1 fifth orange curacoa
- ❖ 6 bottles sparkling water

McCue's Punch

- ❖ 1 gallon Sauterne
- ❖ small can grapefruit juice
- ❖ 1 cup sugar
- ❖ 2 quarts charged water
- ❖ sliced oranges, cherries, lemons
- ❖ 1 block ice

To make stronger, add 1 pint brandy.

Elderberry Blossom Wine

Over 1 quart of full-blown blossoms, pulled from the stems, pour 1 gallon of boiling water. Let mixture stand 1 hour, then strain and add 3 pounds granulated sugar. Boil 5 minutes, then cool to lukewarm.

Add grated rind of 1 lemon and 2 oranges to every gallon and $\frac{1}{2}$ yeast cake for this same amount. Let stand 24 hours, strain again, very carefully, and hold until fermentation has stopped, about 6 weeks. Strain into bottles and seal. This is a beautiful wine, as clear and sparkling as champagne.

It is somewhat easier to pull the blossoms from the stems (just as it is with the fruit later on) by using the tines of a fork. It requires a good many blossoms to make a quart. They should be pressed down a little as they are measured.

Breads

Tips on bread making

- ❖ 1 yeast cake = 1 loaf
- ❖ 2 yeast cakes = 2-7 loaves
- ❖ Don't wash loaf pans. Wipe out with paper towels.
- ❖ If dirty, wash, grease, wipe out.
- ❖ When going to use pan, wipe with paper towels, grease, never with cube.
- ❖ Let bread rise in bowl, covered with hot wet cloth.
- ❖ Do not cover when in pan.

Banana Bread

Cream together:

- ❖ 1/2 cup sugar
- ❖ 1/2 cup butter

- ❖ 2 eggs – add, lightly beaten
- ❖ 3 bananas, mashed

Add:

- ❖ 2 cups flour
- ❖ 1 tsp. soda
- ❖ 1/2 tsp. salt
- ❖ 1/2 cup broken walnuts

Bake at 300 degrees for 1 hour in a buttered pan. Stand in pan for 5 minutes before removing – cool before slicing.

Plain Popovers

- ❖ 1 cup flour
- ❖ 1/4 tsp. salt
- ❖ 2 eggs
- ❖ 1 cup milk

Break eggs into milk in a mixing bowl. Sift flour and salt lightly over milk and beat with rotary beater until batter is free from lumps. Pour into unbuttered pans, filling about half full. Place in cold oven and bring heat to 450 degrees. At the end of 30 minutes, reduce heat to 350 and continue to bake for about 10 minutes.

Shortcake Biscuits

- ❖ 2 cups flour
- ❖ 4 tsp. baking powder
- ❖ 1 tsp. salt
- ❖ 4 TBL fat
- ❖ 3/4 cup to 1 cup milk and water

Mix and sift dry ingredients. Cut in fat with a fork until fine. Add liquid gradually, mix with fork to a soft dough. Toss on a slightly floured board. Pat out to 1/2 inch thickness. Cut into large biscuits. Brush the top with milk, bake in a hot oven 12 to 15 minutes.

Corn Bread

- | | |
|--------------------------|---------------------------|
| ❖ 4 cups flour | ❖ 4 eggs |
| ❖ 2 cups yellow cornmeal | ❖ 3 cups milk |
| ❖ 1 1/2 cups sugar | ❖ 2 1/2 TBL vegetable oil |
| ❖ 1 tsp. salt | ❖ 1/2 cup melted butter |
| ❖ 2 TBL baking powder | |

Preheat oven to 350 degrees. Oil 2x12x8 pan. Sift together flour, cornmeal, sugar, salt and baking powder in a large bowl. In separate, mix eggs, milk and vegetable oil. Pour wet ingredients over dry, then add melted butter. Stir until just mixed. Bake approximately 1 hour. Test like cake. Should be brown on top.

Can make croutons. Cut cubes, bake at 350 degrees for 30-45 minutes until brown. Use in green salad.

Irish Soda Bread Good with Tea

Soda bread is one of Ireland's specialties – to be enjoyed along with cups of hot and hearty tea. Soda bread is one of Ireland's standbys, baked daily in many homes throughout the Emerald Isle and served as part of the everyday diet. In the United States, it's more apt to be considered a special treat, something served on special occasions. The perfect occasion would seem to be St. Patrick's Day.

The bread is not difficult to make and the round, crusty loaf will make a hit a breakfast, lunch or dinner.

Or let it shine all by itself at teatime as the Irish do. Make up a big pot of hot tea and serve it with slices of the raisin-studded loaf – plain, with a spread or, if you like, fruit preserves. Directions for making the bread and brewing the tea follow.

Palm Beach Post and Times; Thursday, March 9, 1978

Dark Irish Soda Bread

- ❖ 1 package dry yeast
- ❖ 1/4 cup very warm water
- ❖ 1 cup unsifted rye flour*
- ❖ 3 TBL sugar
- ❖ 1/4-tsp. salt
- ❖ 1/2 tsp. baking soda
- ❖ 2 TBL butter
- ❖ 3/4 cup buttermilk
- ❖ 1 1/3 cups unsifted flour
- ❖ 1/2 cup raisins
- ❖ melted butter

Dissolve yeast in warm water; set aside. Combine rye flour, sugar, salt and baking soda in large mixing bowl; stir in dissolved yeast.

Melt butter in small saucepan, then add buttermilk and heat. Cool to warm and add to yeast mixture; beat well. Add flour to make soft dough with mixture leaving sides of bowl. Stir in raisins. Turn into greased bowl, cover and let rise in warm place until double in bulk, about 1 hour. Turn dough out on lightly floured cloth and knead about 30 times. Form into smooth round ball and place on greased baking sheet. Press into 6-inch circle. Cover and let rise in warm place until double in bulk, about 50 minutes. Cut a cross 1/4-inch deep in center. Bake in preheated 350-degree oven until done, about 30 minutes. Remove to rack, brush with melted butter while still warm. Cool thoroughly before slicing into wedges.

*Whole-wheat flour may be substituted for rye flour.

Pineapple Hawaiian Banana Bread

Combine in large bowl:

- ❖ 3 cups flour
- ❖ 2 cups sugar
- ❖ 1 tsp. baking soda
- ❖ 1 tsp. cinnamon
- ❖ 3/4 tsp. salt
- ❖ 1 cup chopped pecans or walnut

In another bowl combine:

- ❖ 3 beaten eggs
- ❖ 1 cup vegetable oil
- ❖ 1 cup mashed ripe bananas
- ❖ 2 tsp. vanilla
- ❖ Drained 8 oz. can pineapples

Stir wet into dry ingredients just until the flour mix is moist. Spoon batter into 2 greased and floured loaf pans, bake at 350 degrees for 1 hour to 1 hour and 15 minutes. Cool on rack, then remove from pans.

Faith's Rolls

- ❖ 2 cups boiling water
- ❖ 1/2 cup sugar
- ❖ 2 TBL shortening

Cool until tepid.

❖ Then dissolve 2 yeast cakes in 1/2 cup lukewarm water into which 1 tsp. sugar has been dissolved.

❖ Mix the 2, then add 2 beaten eggs, about 7 cups flour, brush top with melted butter. Put into refrigerator immediately and when ready to use, shape rolls and let rise about 3 or 4 hours. Bake in an oven not too hot, about 350-375 degrees.

Beer Bread

- ❖ 5 cups self-rising flour
- ❖ 5 TBL sugar
- ❖ 1 1/2 cup sour cream
- ❖ 1 can beer

In large bowl mix flour and sugar. Add beer slowly (3/4 can) thoroughly mixing. Place in greased bread pan (glass). Bake in 350-degree oven for 45 minutes. Remove, spread butter on top, and bake 20 minutes longer.

(for large loaf use 4 1/2 cups flour, 1/3 cup sugar, 1 can beer)

French Toast

- ❖ Combine 1/2 cup milk
- ❖ 2 slightly beaten eggs
- ❖ 1/4 tsp. salt

Dip day-old bread in mixture – enough for 4 slices.

Sourdough Starter

- ❖ 1 package active dry yeast
- ❖ 2 cups warm water
- ❖ 2 cups flour

Dissolve yeast in large bowl, let stand until bubbly about 10 minutes. Stir in flour and cover tightly and let stand at room temperature at least 2 days, stirring occasionally. Stir down; store loosely covered in refrigerator. As starter ages, sour flavor becomes more pronounced. Replace exact amount of starter used by stirring equal amounts of flour and water back into starter. Let stand lightly covered until bubbly, preferably overnight.

Sourdough White Bread

(2 loaves)

- ❖ 1 cup sourdough starter
- ❖ 2 cups warm water
- ❖ 6 cups flour
- ❖ 1 package active dry yeast
- ❖ 1 TBL salt
- ❖ 1 egg beaten with 1 tsp. water
- ❖ Cornmeal

Make sourdough starter. Mix 1-cup sourdough starter, 1-cup water and 2 cups flour in a large bowl. Let stand covered at room temperature over night.

Dissolve yeast in 1-cup water in large bowl; let stand until bubbly, about 10 minutes. Stir in starter mixture, salt and enough of the flour to make workable dough. Knead on lightly floured surface until smooth and elastic, about 10 minutes. Place dough in lightly floured bowl; sprinkle top with flour, cover; let rise until double, about 3 hours. (Dough is ready when impression remains).

Punch down dough; knead briefly. Divide dough in half, shape into 2 round loaves. Place loaves on baking sheet sprinkled with cornmeal. Cut several slashes on top of each loaf with sharp knife. Cover; let rise until double, about 1 hour. Heat oven to 450-degrees. Brush loaves with egg mixture. Bake until loaves sound hollow when tapped; about 25 minutes. Cool on wire racks.

Hot Cross Buns

- ❖ 1 cup scaled milk
- ❖ 1/4-cup sugar or 6 TBL brown sugar
- ❖ 2 TBL butter
- ❖ 1/2 tsp. salt
- ❖ 1 egg
- ❖ 1/2 cake yeast, dissolved in 1/4 cup lukewarm water
- ❖ 3/4 tsp. cinnamon
- ❖ 1/4-cup raisins (or 3/4 cup)
- ❖ 1/4-cup currants
- ❖ about 3 cups flour

Scald milk, add sugar, butter and salt. When lukewarm add yeast softened in water. Beat egg and add with cinnamon and flour sifted together. Add raisins and currants and knead well, adding more flour as necessary. Place in buttered bowl, cover and let rise until very light. Knead down again, and let rise a second time. Form into small round rolls and place on well-buttered pans, leaving at least an inch between. Cover and let rise until light, then with sharp scissors cut a cross in the center of each. Let rise for a few minutes more and place in hot oven and bake for about 15 minutes. Remove from oven and spread tops with a sugar and water syrup, then return to oven to dry the surface.

Some of you will prefer to make a cross on each roll with sugar and water icing. It may be put through a pastry tube very easily. Personally I like the buns with only the cut cross. They are always better when served fresh from the oven-therefore the hot cross bun phrase.

(cut cross, glaze with egg diluted with little milk, add little sugar.

Twin Mountain Muffin

- ❖ 4 TBL butter
- ❖ 1/4 cup sugar
- ❖ 1/2 tsp. salt
- ❖ 1 egg
- ❖ 1 cup milk
- ❖ 2 cups flour
- ❖ 5 tsp. baking powder

Cream butter, add sugar gradually and egg well beaten. Sift baking powder and salt with the flour and add to the first mixture, alternating with the milk.

Bake in greased muffin pans, in moderate oven for 25 minutes.

Raisin Bran Muffins

- ❖ 1: 15 oz. box raisin bran cereal
- ❖ 3 cups sugar
- ❖ 5 cups flour
- ❖ 5 tsp. baking soda
- ❖ 2 tsp. salt
- ❖ 1 cup oil or oleo
- ❖ 4 eggs beaten
- ❖ 1 quart buttermilk

Bake at 375 degrees for 15-20 minutes. Mix will keep 6 weeks in refrigerator. Do not freeze.

Canning

Tomato Soup

- ❖ 1 peck ripe tomatoes
- ❖ 1 bunch celery, diced
- ❖ 6 onions, diced
- ❖ 1/4 cup salt
- ❖ 1/4 tsp. red pepper
- ❖ 1/4 tsp. black pepper
- ❖ 1/4 cup sugar
- ❖ 1 cup flour
- ❖ 1/4 cup butter

Boil tomatoes, celery and onion in a covered kettle until tomatoes are soft, then press through sleeve or vegetable press. Mix dry ingredients together and form a paste with a little water. Add to tomatoes with butter and cook 20 minutes, then pour into jars filling right to the top. Seal immediately.

Grape Juice

❖ Wash grapes and measure 2 cups into a quart jar. Add 1/2 cup sugar. Place rubber. Fill jars with boiling water. Place top and seal. Invert jars several times to be sure sugar is dissolved. Store in cold place for at least 6 weeks before chilling to serve. This is ready to use as it comes from the jars.

Over 1 quart of full-blown blossoms, pulled from the stems, pour 1 gallon of boiling water. Let mixture stand 1 hour, then strain and add 3 pounds granulated sugar. Boil 5 minutes, then cool to lukewarm.

Add grated rind of 1 lemon and 2 oranges to every gallon and 1/2 yeast cake for this same amount. Let stand 24 hours, strain again, very carefully, and hold until fermentation has stopped, about 6 weeks. Strain into bottles and seal. This is a beautiful wine, as clear and sparkling as champagne.

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