



KISSIN
DON'T LAST
COOKIN'
DOES

FROM THE AUTHORS AT
RED ROSE PUBLISHING

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Appetizers

Buffalo Chicken Dip

Submitted by Pat McDermott

- 2 10oz cans of chunk chicken
- 2 8 oz packages of cream cheese
- 1 cup ranch Dressing
- 3/4 cup Frank's Red Hot or Buffalo Wing Sauce
- 1 1/2 cups shredded cheddar cheese

Heat hot sauce in skillet over medium heat. Add cream cheese and ranch dressing. Stir until blended. Add chicken and half of the cheddar cheese and heat through. Transfer to a small oven proof casserole and sprinkle with remaining cheddar. Brown in oven or broiler

Cheeseball

submitted by Antonia Tiranth

- 1/2 pound sharp cheddar cheese
- 2 large packages of cream cheese
- 2 teaspoons of Worcestershire sauce
- dash of garlic powder or garlic salt
- 2 teaspoons onion

Allow cream cheese to come to room temperature. Shred cheddar cheese. In large bowl mix all ingredients and form into 2 balls. Can cover with finely chopped nuts if desired. Let refrigerate for 2 hours or more. Serve with your favorite snack crackers

Crabmeat Dip

Submitted by Delilah K. Stephans

- 2 8oz packages of cream cheese
- 1-3 tablespoons milk
- 1 pound lump crabmeat
- 4 tablespoons finely chopped green onion
- 1 1/2 teaspoon horseradish
- 1 teaspoon salt
- dash Worcestershire sauce
- 1 1/2 teaspoon pepper
- lemon juice

Combine all ingredients in oven safe casserole. Bake at 375 for 20 minutes

Dolmades (Stuffed grape leaves)

Submitted by Meridith Ellsworth

Grape Leaves

4 large lemons

1 cup Basmati rice

1/2 to 1 pound ground lamb or beef

1 large onion

1/2 cup currants

1 tablespoon ground allspice

Big bunch fresh mint

Big bunch flat-leaved parsley

1/2 cup pine nuts, toasted

Salt & pepper

4-5 lettuce or cabbage leaves

Prepare leaves - If you have or can find someone with a grape arbor. Pick and blanch for 2 minutes in acidulated water (water with 1/2 of a lemon's juice). Drain. If using jarred leaves, rinse each one of the brine carefully and drain.

Thinly slice 2 lemons; juice the other 2 and set aside.

Cook rice to al dente (boil 5 minutes). Drain.

Cook meat; drain off fat

Finely chop onions, mint and parsley.

In a large bowl combine rice, meat onions, allspice, currants, mint, parsley, salt and pepper. Taste the mixture for seasonings (it should be heavily seasoned since they will cook for some time)

In the bottom of a large pot layer lettuce or cabbage. Set up a large board or open surface for stuffing.

To stuff - spread one leaf, shiny side down and top with 1 teaspoon of stuffing. Fold sides and roll into a cigar shape. Lay each dolma (stuffed leaf) in a concentric circle on leaves. When a layer is finished, place a few slices of lemon on top and continue layering.

Pour lemon juice and water in the pot to just cover the dolmas. Weight them with a heavy plate and cover. Cook over very low heat about 45 minutes.

Holiday Cheeseball

Submitted by Liza James

2 8oz packages cream cheese

2 2oz packages of Budding corned beef

1 bunch of green onions

1/4 cup of mayo

Soften the cream cheese to room temperature. Dice the corned beef into very small pieces, and thinly slice the green tops of the onions.

Mix together the soft cream cheese, diced corned beef, sliced green onions and the mayo until well blended. Using your hands, form the mixture into a big ball, wrap in plastic wrap and chill for two hours or more. You can roll it in more thinly sliced green onions or chives if you like. Serve with Crackers

Hummus b'tahina
submitted by Meredith Ellsworth

1 16 oz can chick peas
1-2 large cloves garlic
2 tablespoons tahina (sesame paste)
1 lemon
Salt & pepper
1 tablespoon olive oil

Drain the chickpeas, reserving liquid, mash garlic, juice lemon. Put all ingredients in a blender or food processor and process till smooth, add reserved liquid as needed to thin if needed. Taste for seasonings. Stir in olive oil. May be refrigerated up to 6 hours. Garnish with parsley. Serve with pita wedges and Kalamata Olives.

The Inn's Favorite Appetizer
submitted by Kim Smith

1 whole wheat tortilla (8 inch)
2 tablespoon 1/3 less fat Cream Cheese
2 tablespoons canned crushed pineapple, drained
2 tablespoons chooped walnuts
1 lettuce leaf
6 slices thinly sliced brown sugar ham

Spread cream cheese over tortilla, top with remaining ingredients in layers. Roll up tortilla and cut into bite size pieces.

Jezebel Sauce
submitted by Janis Susan May

1 small box dry mustard
1 small jar pineapple jam

Mix. Pour over a block of cream cheese and serve with crackers

Ranch Crackers
submitted by Debra Kayn

1 package oyster crackers
3/4 cup of oil
1 package Hidden Valley Ranch dressing mix
1 teaspoon dill weed
1 teaspoon of garlic powder

Put the oyster crackers in a large bowl. In a separate bowl mix all other ingredients together and pour over crackers. Stir until all crackers are covered. Spread the crackers on a cookie sheet and bake at 250 degrees for 20 to 25 minutes

Seven Layer Dip

submitted by Franny Armstrong

- 1) Brown 1 pound hamburger, add 1 packet of taco mix and cook according to direction. Spread mixture on the bottom of a dish, preferably 3 to 4 inches deep.
- 2) Pour 1 can of Chili Con Carne (mild, medium or hot) spread over the meat.
- 3) Mix together 1 tub of sour cream (can use low fat) and 1/2 jar Salsa, then spread over chili
- 4) Chop 1 head of lettuce and spread over the chili
- 5) Slice 2 large tomatoes and place on top of lettuce
- 6) Grate cheese and spread evenly over the layers
- 7) Spread 1/2 jar of Salsa over the cheese. Do not completely cover.

Serve with Nacho chips

Shrimp Dip

submitted by Ginger Simpson

- 3 cans of cocktail shrimp
- 1 small bottle of ketchup
- 1 bottle of cocktail sauce
- 5 stalks of celery
- 1/2 large bell pepper
- 5 green onions
- 1 tablespoon yellow mustard
- 1 tablespoon Worcestershire sauce

Wash and drain the shrimp and set aside. Cut up the celery, bell pepper and green onions place in large bowl. Add the bottle of ketchup, bottle of cocktail sauce, yellow mustard and Worcestershire sauce and mix together well. Add the shrimp and stir until all are covered. Cover the bowl and refrigerate overnight. Serve with your choice of crackers.

Strawberry Butter

submitted by Janis Susan May

- 1 stick of butter
- 1 8 oz package of cream cheese
- 1 cup powdered sugar
- 1 tsp vanilla
- 1 cup strawberries (fresh or frozen well drained)

Cream the butter, cream cheese and sugar using the food processor. Add the vanilla and process till combined. Add the berries and process by pulsing the machine. Keep refrigerated. Serve with toast or over fresh fruits. Strawberries can be replaced with dates - if dried soak the dates in rum or brandy for an extra kick.

Drinks

Barbary Coast

submitted by Jennifer Mueller

Shake well with cracked ice
3/4 oz blended Scotch
3/4 oz gin
3/4 oz creme de cacao
3/4 heavy cream
Strain into chilled cocktail glass

Between the Sheets

submitted by Jennifer Mueller

3/4 oz Rum
3/4 oz Brandy
3/4 oz Cointreau
Splash of lemon juice or Sour mix

Blend with ice, strain and serve in cocktail glass

Caipirinha

submitted by Jennifer Mueller

1 large lime
1 1/2 - 2 tablespoons sugar
1/2 cup cachaca

Cut lime in half lengthwise, then cut crosswise into 4 pieces and transfer to a cocktail shaker. Add sugar and muddle with a pestle or a spoon. Add cachaca and 4-5 ice cubes. Cover cocktail shaker and shake vigorously for 10 seconds. Pour into a tumbler, old-fashioned or rocks glass, garnish rim with a slice of lime.

Champagne Punch

submitted by Jennifer Mueller

1 cup water
2 tablespoons Orange Curacao
2 cups sugar
juice of 2 lemons
1 quart California Champagne

Clansman

submitted by Jennifer Mueller

1 measure of Whisky
1 measure of Martini Bianco
dash of Drambuie

Stir all together, strain and serve with cherry

El Hemingway

submitted by Jennifer Mueller

2 oz dark rum
2 oz grapefruit juice
juice from 1/2 lime
crushed ice

Pour the other ingredients over crushed ice in a blender and blend well

French 75

submitted by Jennifer Mueller

1 1/2 oz London dry gin
1/2 oz fresh squeezed lemon jice
3/4 oz simple syrup

Strain into highball glass full of cracked ice and top with chilled champagne

Great House Rum Punch

submitted by Jennifer Mueller

3 oz Jamaican rum
1 oz freshly squeezed lime juice
1 tsp honey
crushed ice
1 tablespoon water
grating of nutmeg

Mix rum, lime juice and honey well with swizzle stick and pour into a 6 oz glass that has been filled with crushed ice. Add the water and top with grating of nutmeg

Havana Special

submitted by Jennifer Mueller

2 oz White rum
2 oz pineapple juice
dash of Maraschino

Shake well and pour over crushed ice, garnish with tropical fruit

Mexican Torito

submitted by Franny Armstrong

In a tall glass mix
Orange juice
half a shot of vodka
1 large teaspoon of honey
half a shot of Drambuie or Gran Manier
Squirt of lemon
1 teaspoon granulated sugar
concentrated black currant nector.

Mojito

submitted by Jennifer Mueller

1 teaspoon powdered sugar
juice from 1 lime
4 mint leaves
1 spring of mint
2 oz White rum
2 oz club soda

Place the mint leaves into a long mojito glass (Collins glass) and squeeze the juice from a cut lime over it. Add the powdered sugar, then gently smash the mint into the lime juice and sugar with a muddler. Add ice, preferably crushed, then add the rum and stir, top off with club soda. Garnish with mint spring.

Old Fashioned

submitted by Jennifer Mueller

2 oz Whiskey or Bourbon
Splash of Simple Syrup
Bitters
Soda

Fill rocks glass with ice, add simple syrup bitters, liquor and soda. Garnish with an orange slice and cherry.

Old Fashioned Christmas Spice Tea

submitted by Brianna Roarke

1 12 oz can of frozen orange juice
1 6 oz can of frozen lemonade
2 teaspoons of cinnamon
Enough family size tea bags to brew one gallon of tea
2 cups sugar water

Place tea bags in pot and cover with water. Bring to boil. Once boiling, turn off the heat and leave tea to steep for ten minutes. Remove tea bags and place tea on very low heat. Wisk in orange juice, lemonade and sugar. Turn up heat just enough so bubbles start to form on surface of the tea. Stir continuously for about three minutes or long enough for the sugar to dissolve. Add enough water to make approximately a gallon of tea. Stir. Remove from heat and cool on the stove. When cool enough to drink, add cinnamon and serve.

Red Death

submitted by Jennifer Mueller

1 oz Vodka
3/4 oz Amaretto
3/4 oz Triple Sec
3/4 oz Southern Comfort
3/4 Sloe Gin
Splash of Orange juice
Dash of lime juice

Shake with ice and pour into a tall glass

Sazerac

submitted by Jennifer Mueller

3-4 dashes Herbsaint
2 oz Rye or Bourbon blended whiskey
2-4 dashes of Peychaud bitters
1 long, thin twist of lemon

Place Herbsaint in a well-chilled Old Fashion glass. Tilt glass to coat sides completely and pour off excess. Place Rye and Peychaud bitters into cocktail shaker with ice cubes. Shake for 30 seconds and strain into prepared glass. Twist lemon peel over dring and drop in gently.

Spicy Warmer

submitted by Rebecca Myers

2 cups V8 vegetable juice
1 teaspoon Worcestershire sauce
1/2 teaspoon prepared horseradish
1/4 teaspoon hot pepper sauce

In 4 cup glass measure, combine all ingredients and mix well. Cover with vented plastic wrap, microwave on high for 3 minutes or until boiling. Makes about 3 servings.

Yellow Parrot

submitted by Jennifer Mueller

1 oz Brandy

1 oz Pernod

1 oz Yellow Chartreuse

Combine ingredients in a shaker filled with ice, shake and strain into a chilled martini glass



Salads Soups and Stews

Asparagus Salad with Walnut Oil Vinaigrette

submitted by Jennifer Mueller

1/4 cup white wine vinegar
1 tablespoon minced shallot
2 teaspoons Dijon mustard
3/4 teaspoons salt
1/2 teaspoon freshly ground black pepper
1/2 cup vegetable oil
1/4 cup walnut oil
2 pounds asparagus, trimmed and steamed until just tender
1/3 cup toasted, chopped walnuts
1 tablespoon chopped fresh parsley leaves
Salt and freshly ground black pepper

In a large bowl whisk together the vinegar, shallot, mustard, salt and pepper. While continuing to whisk, add the vegetable oil in a very thin stream, whisking constantly. Whisk in the walnut oil. Place asparagus on platter and pour dressing over asparagus. Garnish with walnuts and parsley. Taste and adjust seasoning if necessary. Serve immediately.

Broccoli slaw

submitted by Roseanne Dowell

In a large bowl, layer these ingredients in exactly this order:
3 packages of ramen noodles, crunched up (it's easier to crunch them up while still in the package and then pour the pieces into the bowl).
3 bags of broccoli slaw (located by the bagged salads and slaws at your grocery store)
1/4th cup green onion next (optional)
1 cup chopped or slivered almonds.

Prepare a dressing:

1 cup olive oil
1/2 cup sugar
1/3 cup white vinegar

The seasoning packages from the ramen noodles.

Mix the dressing ingredients and pour the prepared dressing over the layered bowl of ingredients. Allow the ingredients to sit undisturbed for at least 20 minutes before tossing.

Make this the night before an event, toss it just before bedtime and you're good to go. . You can use 1 large bag of regular coleslaw and just 1 package of broccoli slaw and it works just fine.

Butternut Squash Soup

submitted by Eryn Grace

1 one-pound bag frozen butternut squash (peeled and cubed)
½ quart (16 ounces) chicken stock
1 small onion, diced
1 large red pepper, diced
2 tbsp. extra virgin olive oil
1 tsp. ginger
3 teaspoons (or cubes) chicken bouillon
Salt to taste (optional)

Boil squash in the chicken stock until soft. Heat olive oil in a frying pan, add onion and pepper until soft. Add squash, stock, and vegetables to a glass blender. Puree and put back in the original pot with the stock and squash. Add ginger and bouillon and put on low boil for about ½ hour or until thick. Add salt to taste (and/or cinnamon), if you want a different flavor. Serves 4 small bowls.

Cacik (pronounced Jajuk) (Cucumber yogurt salad)

submitted by Meredith Ellsworth

1 cup whole milk plain Greek-style yogurt
1 clove garlic
½ teaspoon salt
1 cucumber
2 tablespoons fresh mint
1 tablespoon dried mint
1 tablespoon olive oil
1 teaspoon fresh ground black pepper

Mash garlic. Peel, slice, salt cucumber and drain in a colander or paper towels for 30 minutes. Chop mint. In a large bowl stir together yogurt, garlic, salt and mints. Dry cucumber slices and chop. Add to yogurt. Stir in olive oil and black pepper. Refrigerate at least an hour. Serve as a condiment with kebab or with pita.

Chilled Mango Soup

submitted by Janis Susan May

2 ripe mangoes
1 1/2 cups chicken stock
1 cup yogurt
1 teaspoon sugar
1 Tablespoon sherry
Pinch each salt and pepper

Peel mangoes and slice as close to the seed as possible. Place all ingredients in food processor or blender and puree until smooth. Chill for 2 hours before serving. Serves 4 as an appetizer or 2 for dinner.

Classic Chicken Soup with Matza Balls

submitted by Ellen Druskin

Soup:

4—5 pounds of chicken cut up
3 quarts of cold water
3 carrots cut up into pieces or chunks
2 stalks of celery
2 sliced onions
A few sprigs of fresh dill
2 teaspoons of salt or to taste

Optional additions: Black pepper, a bay leaf, or parsley

Put the chicken in the pot, bring to boil, reduce heat and simmer for about 30 minutes. Add the other ingredients and partially cover. Simmer until the chicken is tender. You can store this soup in the refrigerator for a few days and it can also be frozen.

Matzah ball mix should be made ahead and placed in refrigerator for a few hours. I prefer to do it the day before and cover well.

2 tablespoons of margarine or fat

2 eggs slightly beaten

½ cup of Matza meal

Tiny pinch of salt

2 tablespoons of seltzer (club soda—the bubbles are the important factor)

Mix the margarine (or fat) with eggs together. Mix the matza meal and salt and add to egg mixture. Blend well and add the seltzer (or club soda). Cover the bowl and put in fridge. When ready to add to soup, bring soup to boil, reduce flame to slight bubble, form the mixture into balls. Hands should be cool and damp so the mix doesn't stick to hands. Cover and cook for about 30 minutes. This recipe should make about 8 matza balls.

A variation is that they can be made ahead of time and chilled and then add to soup as it comes to boil.

The seltzer is what makes them fluffy and light rather than the heavy texture of bombs. A variation that I have only seen in my family was browning the matza balls after cooking, in the oven to give them a slight crust.

You can also opt to add some grated onion to the mix if you like that taste.

Italian Meatball Soup

submitted by Roseanne Dowell

2 cans (14 oz) beef broth

2 cans (14 ½ oz) crushed tomatoes with onion and garlic or Italian style – undrained

3 c. water

1 t. Italian seasonings – crushed

16 oz frozen Italian style meatballs (or your own) about 16

1 c. small dry pasta such as ditalini, orzo, or elbow

2 c. loosely packed frozen mixed vegetables

2 T. finely shredded Parmesan cheese

Stir together beef broth, tomatoes with liquid, water and Italian seasonings in a large sauce pan. Bring to a boil. Add meatballs and frozen vegetables. Return to boil, reduce heat. Simmer covered about 10 minutes or until vegetables are tender. Bring to a boil again and add pasta. Simmer 10 minutes or until pasta is tender. Ladle soup into bowls and sprinkle with cheese.

Pat's Guinness Beef Stew
submitted by Pat McDermott

4-5 lbs. beef stew meat, trimmed
4 Tbs. vegetable oil
A dollop of bacon fat
4 Tbs. flour
One big onion, chopped
2 lbs. mushrooms, all white or mix of wild, to your taste
A few cloves of minced garlic
1 can of beef broth
3 cans of Guinness Stout
2 tsps. Worcestershire sauce
2 tsps. dried thyme
A few bay leaves
Salt and pepper to taste

Heat the oil, add bacon fat and brown the meat, sprinkling with flour as it cooks. Remove meat and set aside. Add chopped onions and cook for a few minutes, then add the mushrooms and saute until they release their moisture and start to brown, adding minced garlic and sprinkling on any remaining flour. Return meat to the mixture, add the beef broth, Guinness, and remaining ingredients. Stir well and simmer for about two hours, or until meat is tender. Serve with mashed potatoes. Leftovers are great.

Pumpkin Soup
submitted by Roseanne Dowell

3-4 cups mashed, cooked pumpkin – or 1 large can
1 T minced garlic
1 large mild (sweet) onion chopped
3 T melted butter or margarine
½ t. salt
Dash pepper
1 pint half and half (I use fat free)
4 T chopped parsley

Sauté the onion and celery in butter until tender. Add the rest of the ingredients, except half and half. Cover and simmer 10 minutes, stirring occasionally. Put in blender – one cup at a time and blend until smooth. Return to pan, add the half and half and heat through. Serve warm. Makes 6- 8 small servings.

Seafood Bouillabaisse
submitted by Delilah K. Stephans

2 tablespoons butter
2 tablespoons olive oil
1/4 cup flour
1 cup onion - chopped
1/2 cup celery chopped
1 clove garlic, minced
4 cups fish stock or clam juice
12 ounces canned diced tomatoes
1/2 cup white wine
1 tablespoon lemon juice
2 tablespoons parsley
1-3 bay leaves
1/2 teaspoon salt
1/2 teaspoon cayenne pepper
1/2 teaspoon saffron
2 pounds fish fillets - cut in 1 1/2 inch chunks
1 pint oysters
1/2 pound shrimp
1 cup lump crab meat

Melt butter with olive oil in large pot. Saute onion, celery and garlic until vegetables are tender. Sprinkle with flour. Stir and cook until light brown. Stir in fish stock or clam juice with reserved oyster liquid slowly. Add stock, tomatoes, wine, lemon juice, herbs and seasonings. Simmer on low heat for 1 hour. Add fish and cook for 10 minutes. Add shrimp, oysters and crab meat cook for 5 more minutes. Serve over rice.

Tomato Corn Chowder
submitted Roseanne Dowell

4 large ears of corn on the cob or 1 pkg frozen corn
1 medium onion chopped
1 celery stalk, thinly sliced
4 small potatoes, diced
3 med. Tomatoes, coarsely chopped
1 tsp. salt
1/4 tsp pepper
1/2 tsp dry basil
3 c. chicken or vegetable stock
1 c half and half – I use fat free
3 T. butter
1 clove garlic minced
1 large carrot
1/2 c chopped parsley

With a sharp knife, cut the corn from the cob, leaving kernel bases attached. With back of the knife scrape cobs to extract the creamy pulp. Set aside. If using frozen corn, skip this part.
Heat butter over med. Heat in a 5 quart sauce pan. Add onions, garlic, celery and carrot. Cook, stirring occa-

sionally, until vegetables are soft – about 10 min. Add potatoes, tomatoes, seasonings, stock , parsley, and corn to pan. Reduce heat. Cover and simmer until potatoes are fork tender. (about 30 min) Add half –half and heat through. Do NOT boil.

Three bean salad

submitted by Paige Ryter

1 15 ounce can wax beans, drained
1 15 ounce can green beans, drained
1 8 ounce can kidney beans, drained
1 8 ounce can green lima beans, drained
½ cup chopped carrots
½ cup chopped green pepper
½ cup chopped onions

Syrup:

1 teaspoon salt
½ teaspoon pepper
½ cup vegetable oil
1 ½ cup sugar
1 scant cup vinegar (1 cup minus 1 tablespoon)

Stir syrup, put in microwave for 30 seconds to dissolve sugar.
Pour over bean mixture

Tuscan White Bean Soup

submitted by Jennifer Mueller

To Cook The Beans:

6 Ounces Pancetta (You Can Use Bacon If Pancetta Is Unavailable)
1 Pound Dried Cannellini Beans, Soaked Overnight In Cold Water
1 Onion, Peeled, Cut Into Quarters, Leaving Pieces Attached
4 Medium Garlic Cloves, Unpeeled
1 Bay Leaf

For The Soup:

2 Tablespoons Olive Oil
3 Cloves of Garlic, Minced
1 Small Onion, Finely Chopped
1 Sprig Fresh Rosemary
Salt & Pepper
Extra Virgin Olive Oil, And Cracked Black Pepper to Serve
Finely Chopped Fresh Parsley for Color

Cut the pancetta into 1 inch thick slices, 2 inches long. In a large stock pot, cook the pancetta over medium heat until golden brown in color. Add the quartered onion, whole garlic cloves, and cook a couple of minutes in the oil rendered from the pancetta. Add the beans (drained), bay leaf, and 12 cups of water to the pot. Bring to a boil, then reduce to a simmer, and cook for about an hour and a half, or until the beans are almost tender. Re-

move from the heat, cover and let sit 30 minutes. Drain the beans reserving the cooking water, and remove the bay leaf, onion, and garlic cloves.

Heat the oil in the stock pot, and once hot add the onions. Cook until soft and translucent. Add the garlic, and cook until fragrant. Add the cooked beans, rosemary sprig, and 5 cups of the cooking liquid. Cook on low for 20 minutes. Season with salt and pepper. Remove the rosemary sprig and discard. Remove 1/3 of the bean mixture and pulse in a food processor until creamy. Alternately, you could use a wand blender and blend part of the beans. Return the pureed beans to the pot, and mix. Serve the soup in bowls, with a drizzle of the extra virgin olive oil, and sprinkling of cracked black pepper on each.

Wicked Caesar Salad

submitted by Samantha Sommerby

- 1/2 cup extra virgin olive oil
- 1/4 cup lemon juice
- 2 tablespoons of Worcestershire sauce
- 2 large cloves of garlic crushed
- 1 teaspoon coarsley ground black pepper
- 1 egg
- 2 heads of romaine lettuce
- 1/2 cup grated Parmesan cheese

Whisk together the first 6 ingredients. Pour over shredded romaine lettuce. Add Parmesan cheese. If desired add croutons.



Breakfast

Aunt Tillie's Breakfast Casserole

submitted by Kim Smith

1 can crescent rolls
1 dozen eggs, beaten
2 cups shredded cheddar cheese
1 pound cooked sausage (or ham finely chopped)
salt and pepper to taste

Put a fine layer of lard into a long casserole dish (9X13) Roll out crescent roll dough in the casserole pressing into the corners. Crumble the meat over the dough. Pour eggs over meat. Sprinkle cheese over eggs. Bake 45 minutes to 1 hour at 350 degrees or until eggs are done and dough is brown. Cool before cutting into squares.

Breakfast Burritos

submitted by Rosanne Dowell

1 quart egg beaters (southwestern style)
1 package Pork Sausage
Bunch Green Onions chopped
1 package Shredded Cheese
1 package flour tortillas
1 package cream cheese with chives

Fry sausage, drain and set aside. Scramble the egg beaters. Return to pan and add the sausage. Mix together. Spread the cream cheese on the tortilla, add egg mixture and sprinkle with cheese. Serve with sour cream and chopped onions and dip into salsa.

Breakfast in a Pan

submitted by Cricket Sawyer

1 Tablespoon butter or margarine
6 eggs
1 (12-ounce package) brown and serve pork sausage links cut into small pieces
½ cup finely chopped onion
½ cup finely chopped green bell pepper
½ teaspoon garlic powder
½ cup dry biscuit baking mix
2 cups shredded sharp Cheddar cheese
Salsa (optional)

Heat oven to 375 degrees F. Meanwhile, in large skillet, in butter, cook and stir eggs until lightly scrambled; set aside to cool slightly. In large bowl, combine pork sausage links, onion, green pepper and garlic powder. Add

baking mix and shredded cheese.. Using clean hands, knead mixture until well blended (mixture will resemble meat loaf). Stir cooked eggs into sausage mixture and combine until blended. Shape mixture into 1-inch balls. Place on lightly greased baking sheet. Bake 20 minutes or until sausage is cooked through and bites are lightly browned. (If desired serve with Salsa on the side)Makes 42

Dutch Baby Pancake

submitted by Janis Susan May

3 Tablespoons butter or margarine
4 eggs
1 cup milk
1 cup all-purpose flour
Confectioners' sugar
Lemon wedges
Maple syrup (optional)

Preheat oven to 425F. Put butter in 10 to 12 inch ovenproof skillet or 10 to 12 inch shallow casserole. Set pan in oven until butter is lightly browned, 7 to 8 minutes. Tilt the pan to be sure bottom and sides are well coated. While butter melts, combine eggs, milk and flour in a blender or food processor. Whirl until very smooth. Or use an electric mixer or a whisk to beat eggs and flour to mix well; add milk and beat until very smooth. Pour batter into heated pan. Bake until pancake is a rich brown and sides have puffed, 25 to 30 minutes. Sift confectioners' sugar liberally over pancake; then cut pancake into wedges. Serve at once; squeeze lemon juice and/or maple syrup to taste over individual portions. Makes 6 servings.

Praline Breakfast Bacon

submitted by Janis Susan May

Cook as much bacon as you want in a frying pan but only until it's about half done. Lay the strips flat on a cookie sheet with a raised edge; sprinkle with brown sugar and chili powder and chopped nuts. cook at medium heat until done.

Salsa Omelets

submitted by Antonia Tiranth

1 large potato or a few small ones
1/2 of a green pepper
1/4 of an onion
4 eggs
oil or butter
1/2 cup salsa

Cut up the potatoes, green pepper and onion into bite sized cubes. Add the oil or butter to pan fry the potatoes, pepper and onion. About halfway through cooking add the salsa set aside when finished. Beat eggs in a bowl and pour into pan. let cook for a minute or two until the bottom half solidifies. Add some of the potato, onion, pepper mixture and carefully flip omelet to cook through

TexMex Breakfast
submitted by Anthony Stevens

Package of 12 inch flour tortillas

Eggs

Mushrooms

Shredded Cheese

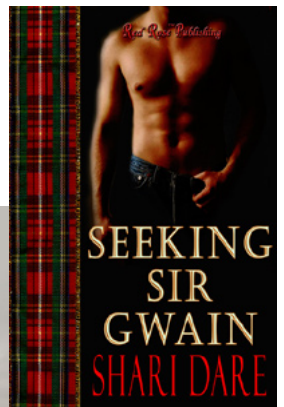
Lettuce

Tomatoes

Onions

Sliced Ham or Sliced Turkey or Shredded Chicken or Sausage or Bacon

Scramble two eggs in a skillet. Add chopped mushrooms, onions, tomatoes to taste. fold meat choice into mixture. Pile in center of tortilla and fold from the bottom, then each side to form pocket. Place folded side down on a plate. Add chopped lettuce and favorite salsa to one side of plate.



Love, Respect, Honesty, and Integrity

Vegetables

Baked Celery

submitted by Sherry Derr-Wille

1 Lg Bunch Celery Cut Up
Simmer in 1 stick of butter
1 Can Sliced Water Chestnuts
1 Can Cream of Chicken Soup
1 t Salt

Mix above ingredients and put in flat buttered baking dish (Pyrex preferred). Top with 3 slices of soft bread torn or cubed and browned in butter. Add 1/4 C slivered almonds on top. Bake at 350 for 25 min

Broccoli and Tomato Wreath

submitted by M.S. Spencer

2 lbs. broccoli crowns
3/4 pint cherry tomatoes
1/2 stick unsalted butter
1/2 tsp sugar
2 quart NON ALUMINUM ring mold
6 Tablespoon butter
2 Tablespoon lemon juice

Preheat oven to 350.

Separate broccoli into small flowerets. Blanch in boiling salted water 3 minutes. Drain and refresh in cold water. Set aside. Saute tomatoes in butter until hot but not popped, about 3 minutes. Remove from heat & sprinkle with sugar, salt & pepper. Add broccoli to tomatoes and toss gently. Generously butter mold and press broccoli mixture in (make sure lots of tomatoes are on the bottom). Cover with foil and set mold in a baking pan. Add enough boiling water to reach one inch up the sides of the mold. Bake 15 minutes. Melt butter and lemon juice until bubbling. Invert wreath onto a heated platter and drizzle butter/lemon on top.

Cheater, Cheater Tater Eater Herbed Mashed Potatoes

submitted by Brianna Roarke

12 red potatoes
Water
1 Stick of butter
1/4 cup milk
1/2 package Hidden Valley Ranch dip or dressing mix OR
1/4 cup of your favorite ranch dressing
Salt to taste

Wash potatoes to remove dirt and debris. Check for eyes or dark spots and remove. Peel potatoes. Cut in small

chunks and rinse again. In a large pot add potatoes, butter and salt. Generously cover with water. Boil for 15 minutes until potatoes are soft enough to mash. remove from heat, drain, and blend with a hand mixer just enough to mash the potatoes. Consistency should be thick not whipped. Stir in ranch mix with a fork to ensure mixing. Add milk to the mixture in small quantities. Serve hot along side your favorite main dish. Yields approximately ten servings depending on size of the potatoes.

Creamed Mushrooms

submitted by Pat McDermott

12 oz. mushrooms, sliced
2 Tbs. minced shallots
4 Tbs. unsalted butter
2 Tbs. flour
1 1/2 cups heavy cream
1/2 cup Madeira
1 tsp. dried ground thyme
Salt and pepper to taste
3 tsps. dried chives

Melt the butter in a skillet. Add the shallots and cook over low heat for 5 minutes. Sprinkle the shallots with the flour; then add the mushrooms, cream, Madeira, and thyme, and stir. Simmer the mushrooms over low heat until the sauce has thickened slightly, 25 minutes. Season with salt and pepper, garnish with the chives, and serve. Serve as a side sauce, over toast, or puff pastry.

Grilled Portabella Mushrooms

submitted by Pat McDermott

4 Portabella Mushrooms, stems removed
1 Tbs. soy sauce
1 Tbs. olive oil
1 Tbs. balsamic vinegar
2-3 cloves garlic, minced
Salt and pepper to taste

Combine all ingredients and brush on mushrooms. Let stand 10 minutes. Grill or broil for 2 minutes on each side. Drizzle mushrooms with remaining marinade.

Quick Onion Quiche

submitted by Rosanne Dowell

1 pie crust
1 egg
1 egg yolk
1 cup non dairy coffee creamer
1/4 teaspoon nutmeg
1 cup shredded cheddar cheese
1 can fried onion rings

Combine and mix all ingredients. Pour into pie crust. Bake at 350 degrees for 30 minutes or until set. Serve warm, cut into wedges.

Red Beans and Rice

submitted by Delilah K. Stephans

1 pound small red kidney beans picked over and rinsed
1/2 pound cooked ham preferably with bone
2 1/2 white onions
2 garlic cloves, minced
2 celery ribs, chopped
2 medium green bell pepper, cored, seeded and chopped
2 bay leaves
1/2 - 1 teaspoon thyme
1/2 teaspoon black pepper
1/2 teaspoon white pepper
1/3 teaspoon cayenne pepper
Salt to taste

Pick over and rinse the beans, and put them in a large pot with enough water to cover them approximately 2 inches, and leave them to soak overnight.

Drain the beans, add enough water to cover and bring to boil. Stir in the time and the bay leaf and reduce heat to a simmer, stirring occasionally. Check beans periodically for doneness. When they start to feel tender, bring back to a boil, turn off the heat and cover. Let beans sit for a couple of hours. If the water level runs low, bring it back by adding enough water to just cover.

After the beans have sat, add the onion, bell pepper and celery stir everything together. Add water if necessary. Add the ham and black, white and cayenne pepper, bring back to boil then reduce to simmer. Stir occasionally. Serve over rice with grilled smoked sausage.

Squash Casserole

submitted by Anthony Stevens

2 cups fresh grated yellow or green
1 cup chopped onions
1 cup grated cheddar cheese
2 cups of cracker crumbs
2 eggs
1 stick of butter
1 cup of evaporated milk
Salt & Pepper to taste

Combine squash with all other ingredients and mix well. Pour into greased baking dish. Bake at 375 degrees for 40 minutes.

Va Va Voom Vanilla Glazed Butternut

submitted by Samantha Sommerby

1/3 cup confectioners' sugar
butternut squash
3 tablespoon vanilla extract
4 tablespoons butter

Cube the butternut squash and place in sauce pan. Add 2 cups of water, confectioners' sugar, vanilla and boil until soft. Drain off water. Drizzle with melted butter and serve.

Veggie Medley

submitted by Anthony Stevens

1 bag frozen broccoli, cauliflower and carrots
1 can cream of mushroom soup
1 cup shredded swiss cheese
1/3 cup sour cream
1 can french fried onions

Combine vegetables, soup, half cup of cheese, sour cream and half of the fried onions. Pour into casserole dish. Bake at 350 degrees for 30 minutes. Top with remaining cheese and onion rings. Bake uncovered five minutes.

Zucchini Casserole

submitted by Pat McDermott

1 1/2 lbs. thinly sliced zucchini squash
1 cup boiling water
2 beaten eggs
1 tsp. salt
1 tsp. Worcestershire sauce
1 cup milk
1 Tbs. flour
1 tsp. finely chopped onion
1/4 cup fine dry breadcrumbs
2 Tbs. butter
Grated Parmesan cheese

Cook squash in boiling water for 5 minutes. Drain. In a pot combine 1 Tbs. of the butter and flour thoroughly. Blend in milk gradually. Bring to boil, stirring. Reduce heat. Add 1/8 tsp. salt, cook a few minutes longer. In a cup add 1 Tbs. of the hot mixture to eggs. Add eggs to sauce. Blend in remaining salt, Worcestershire sauce, squash and onion. Pour into greased casserole. Mix breadcrumbs with remaining butter and sprinkle over. Sprinkle Parmesan over breadcrumbs. Bake at 300° for 35 minutes. Try adding other vegetables for variety.

Rice and Pastas

Amelia Schwartz's Butternut squash Risotto with Bacon and Sage

submitted by Lisa Lipkind Leibow

3 cups chicken broth
1 3/8 tablespoon olive oil
5/8 tablespoon crushed sage leaves, adjust to taste
2 5/8 slices bacon cut into thirds
1 3/8 medium shallots, minced or 1 small onion, chopped
1 3/8 cup diced butternut squash
1 cup arborio or risotto rice
3/8 cup fresh grated parmesan cheese
salt and pepper to taste

Heat broth over medium heat, keep warm. In separate sauce pan heat oil. Add sage and bacon, saute for 5 minutes stirring occasionally. Transfer to a paper towel. Add shallots or onion to the pan stirring until softened - approximately 3-5 minutes. Add squash and rice and cook stirring for 1 minute. Ladle enough broth into the squash and rice to just cover the rice. Cook, stirring frequently until the broth is mostly absorbed. Add more broth as needed to cover the rice and squash until broth is gone and rice is just tender, approximately 25 minutes. Stir in bacon, sage and cheese, season to taste with salt and pepper.

Grandma's Meat Stuffing

submitted by Angel Martinez

2 rolls of packaged sausage
2 medium onions, chopped
1 cup chopped celery
2 tablespoons chopped parsley
about 1/2 cup breadcrumbs
2 eggs
Salt
Pepper
Sage

Preheat oven to 350 degrees. In a sauce pan with a small pat of butter, sauté the onions, celery and parsley. When the onions are clear, take the pan off the heat and let cool. In a large mixing bowl, combine the uncooked sausage, bread crumbs and eggs. Add your sautéed ingredients and seasoning. Form the mixture into a rectangular loaf and place it in an ungreased loaf pan. Bake for about 30 minutes until the center is done and the top is nice and crusty.

Goat Cheese Pasta

submitted by LaVerne Thompson

8 oz goat cheese (herb goat cheese works best)
1/4 cup heavy whipping cream
2 tablespoons butter
1 tablespoon parsley
1/4 cup Kalmata Olives
1/4 bacon bits Optional
Salt & Pepper to taste
1 box penne pasta

Cook pasta according to box and set aside in strainer. Melt goat cheese, cream and butter in pot stir until goat cheese is melted, makes a thick sauce. Add parsley, olives, bacon bits, salt and pepper to taste. Stir. Add pasta and stir until coated.

Grilled Cheese Casserole

submitted by Carol Preflatish

1 tube of crescent rolls
1 C. each of shredded Muenster, Monterey Jack, Swiss, and Cheddar cheeses
1- 8 oz. package Cream Cheese, sliced
1 egg, lightly beaten
1 T. butter or margarine, melted
1 T. sesame seeds, optional

Unroll crescent roll dough, divide in half and line an ungreased 8 x 8 inch baking pan with half of the dough. Make sure and seal the seams. Layer with all the cheeses and then pour the egg over all of it. Place the remaining crescent roll dough on top (seams sealed). Brush with butter and sprinkle with sesame seeds. Bake uncovered at 350° for 30-35 minutes, or until crust is golden brown.

Pineapple Stuffing

submitted by Angel Martinez

2 eggs
2 tablespoons flour
1/2 cup sugar
1 can crushed pineapple
3 slices of bread, cubed
1/3 cup butter or margarine, melted

Preheat the oven to 350 degrees. Beat the eggs just enough till the yolks and whites are mixed and add flour. Add sugar, mix well. Drain the pineapple mix it in with the egg/flour/sugar mixture and pour into a 1 quart greased baking dish. Place cubed bread in an even layer on top and pour butter over the bread. Bake for about 30 minutes until the bread is nice and brown.

Tortellini Gorgonzola
submitted by Laura Breck

20 oz tortellini
2 bunches asparagus, chopped into 1 inch pieces
16 ounces half and half
4 oz crumbled gorgonzola

Cook tortellini, cook asparagus until al dente, keep warm. Warm half and half in saucepan, mix in gorgonzola until combined. Mix in tortellini and asparagus.

Twenty Minute Cheating Paella
submitted by Anthony Stevens

1 box Goya Paella mix
1 package of cooked frozen shrimp

Follow directions on box and right before you cover the large saucepan, spread the frozen shrimp on top.

Wild Mushroom Risotto
submitted by Samantha Sommerby

2-3 cups sliced mushrooms
1 stick of butter
2 cups of rice (Arborio)
4 cups chicken broth
1 clove garlic crushed
1/4 cup minced shallots or onions
1 cup romano cheese

Saute the mushrooms, garlic and shallots in butter until cooked. Add the rice and broth then cover. Cook until the liquid is gone about 20 minutes. Stir in the Romano cheese and serve.



Breads

Banana Bread

submitted by Delilah K. Stephans

2 cups all purpose flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/2 cup shortening
2 mashed bananas
2 eggs
1/2 cup chopped nuts

In large mixer combine all ingredients. Pour into 9x5 loaf pan which has been greased on the bottom only. Bake at 350 degrees for 65-75 minutes until toothpick inserted in center comes out clean.

Beer Bread

submitted by Aimee St. Claire

12 oz can of beer
3 cups self rising flour
3 tablespoons sugar

Mix all together. Turn into well greased loaf pan. Bake at 375 degrees for 50 minutes. Pour a half stick melted butter over bread. Bake 10 more minutes

Broccoli Cornbread

submitted by Aimee St. Claire

1 box Jiffy corn muffin mix
1/2 cup onions diced
4 eggs
1 10 oz package frozen broccoli
1 stick margarine

Cook broccoli according to package directions until tender. Melt butter in cast iron skillet until very hot. Mix all other ingredients along with cooked broccoli and pour into hot margarine. Bake in 350 degree oven for approximately 25 minutes or until golden brown

Cheese Corn Muffins
submitted by Antonia Tiranth

- 1 cup all purpose flour
- 2/3 cup yellow corn meal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 cup milk
- 1 large egg
- 1 cup shredded cheddar or swiss cheese

Preheat oven to 350 degrees. Grease muffin tin. In medium bowl combine flour, corn meal, sugar, baking powder, and salt. In small bowl mix milk and egg. Stir into flour mixture until moist. Gently fold in cheese. Spoon batter in muffin tin filling each to 2/3 full. Bake until lightly browned about 25 minutes.



Main Dishes

Chicken & Turkey

Chicken Enchiladas

submitted by Honoria Ravena

1 cup chopped onion
1/2 cup chopped green bell pepper
2 tablespoons butter (or margarine)
2 cups chopped cooked chicken (or turkey)
1 - 4 ounces can green chili peppers, rinsed, seeded, and chopped
3 tablespoons butter (or margarine)
1/4 cup all-purpose flour
1 teaspoon ground coriander seed
3/4 teaspoon salt
2 1/2 cups chicken broth
1 cup dairy sour cream
1 1/2 cups shredded monterey jack cheese (6 ounces)
12 - 6 inch tortillas

Grease a 13x9x2 inch baking dish with cooking spray. In a large saucepan cook green pepper and onion in two tablespoons of butter till tender. Combine in a bowl with diced chicken and green chili peppers and set aside. In the same saucepan melt the three tablespoons of butter and blend in flour, coriander, and salt. Mix in chicken broth all at once. Cook and stir until thickened and bubbling. Remove from heat and stir in sour cream and 1/2 cup of cheese. Stir 1/2 cup of sauce into the chicken. Dip each tortilla into the remaining warm sauce to soften them. Fill each one with about 1/4 cup of the chicken mixture and roll up. Arrange rolls in the 13x9x2 inch baking dish. Pour the remaining sauce over. Sprinkle with remaining cheese. Bake uncovered in a 350 degree oven for about 25 minutes or till bubbly. Serves six.

Chicken in the Heather

submitted by Jennifer Mueller

One whole chicken, minus giblets
3 fluid ounces (under half a cup) light cooking oil
1/2 half cup clear heather honey
Salt and pepper (freshly ground black pepper if you have it)
3 ounces French mustard
Half teaspoon curry powder
One clove chopped garlic

Place the chicken in an oven-proof casserole dish. Mix all the other ingredients together and pour over the chicken. Cover the dish and cook in a pre-heated oven at 375F for an hour. Baste the chicken thoroughly with the juices and sauce and return to the oven for another half hour uncovered. The chicken will brown as a result.

Chicken Taco Casserole
submitted by Ginger Simpson

1 Large Bag of Fiery Doritos
1 Can Cream of Mushroom Soup
1 Can Cream of Chicken Soup
1 can Rotel (if you use the hot, be prepared to sizzle)
3 Chicken Breasts
Grated Mexican Cheese

Boil the chicken breasts in a medium sauce pan. I add a little bouillon to the water for taste. After the breasts are done, shred the meat and set aside. In the a large (9 x 12) baking dish, layer Doritos to cover the bottom. Add a layer of chicken, then another layer of Doritos, and another layer of chicken. Top with another layer of Doritos. Note: I usually crush the top layer a little. Mix together the chicken and mushroom soups with the can of Rotel and pour over the layers. Top with grated cheese. Bake at 350 degrees for about 30 minutes, or until the cheese is melted and the sauce bubbles. I usually let it set for about ten-fifteen minutes before serving.

Southwest Chicken Casserole
submitted by Janis Susan May

1 can cream of chicken soup
1 can cream of mushroom soup
1 can chopped chili peppers (green)
1 can taco sauce
1/2 cup chicken broth
1 package (12) corn tortillas
1 large onion – chopped
2 cups grated cheese (longhorn cheddar is what I use)
1 (3-4 lb) cooked chicken (can use leg quarters, etc)

Dice cooked chicken. Mix well chicken and mushroom soups with chili peppers, chicken broth and taco sauce. Put about ¼ cup mixture in bottom of 9x13 baking then line with half of package of tortillas, cut into quarters. Spread half of chicken evenly over tortillas, sprinkle half onion and half cheese over meat, then pour small amount of soup mixture over this. Repeat above using rest of soup mixture over top. Place in oven and bake at 325F for 1 to 1 ½ hours. PS – I soften the tortillas before cutting into quarters and placing in baking dish.

Parmesan Turkey with Vegetables
submitted by Cricket Sawyer

Heat 1 tsp Extra-virgin olive oil in a saucepan over low to medium heat.

Add 3 ounces ground turkey breast and heat until cooked through, about 6 – 7 minutes.

Remove cooked turkey to a bowl.

In the same saucepan as you cooked the turkey, add:

1 cup broccoli florets,
¾ cup prepared Cream of Celery Soup,
½ cup sliced mushrooms,
½ cup fat free milk,
1 minced garlic clove,

¼ tsp each onion powder and ground black pepper and
1 tbs parmesan cheese.

Turn up heat and bring mixture to a boil, then reduce the heat to low, cover and simmer for 8 minutes. Add ½ cup cooked whole wheat pasta and cooked turkey breast to saucepan to warm before serving. Serve with 6 ounces of fat free Greek Yogurt topped with 1 Tbls raisins.

Beef

Beef in Claret

submitted by Jennifer Mueller

Ingredients for the trimmings:

5 oz lean bacon
6 to 8 small, young onions
2 cups chopped button mushrooms

Ingredients for the meat:

3 lb stewing steak
4 tablespoons oil
5 cloves of garlic, crushed
2 tablespoons flour
1 bottle of fruity young claret (Burgundy or Beaujolais)
Salt and freshly milled black pepper
1 teaspoon sugar
Bunch of fresh herbs

Cook the bacon in a frying pan until it is lightly brown. Add the onions and cook uncovered for roughly ten minutes. Then add the mushrooms, stir, cover and cook gently for a further ten minutes. Preheat the oven to 300F. Cut the stewing steak into cubes roughly 1½" square. Heat the oil in a frying pan and brown the cubes of meat. Place in a casserole, add the garlic and sprinkle the flour over the meat. Place in the oven uncovered for 15 minutes to continue the browning process. Stir from time to time. Add wine, light seasoning and herbs. Cover and simmer for 3 hours or until the meat is tender. Remove from the oven and stir in the trimmings. Heat for a further five minutes.

Beef Oysters

submitted by Shari Dare

3 Eggs, Separated
1/2 Lb Ground Beef
3/4 t Salt
Dash of Pepper
1/4 t Worcestershire Sauce

Beat egg whites until stiff. Beat egg yolks; add remaining ingredients. Fold in egg whites. Drop by teaspoon-

fuls onto hot greased griddle. Cook until puffed on top and brown underneath. Turn and brown other side.
Yield: 4 servings.

Briks Moroccan Pies

submitted by Jennifer Mueller

8 oz phyllo pastry, thawed

olive oil for brushing

sesame seeds

Cheese filling:

8 oz feta cheese

1 egg

bunch of coriander, mint and flat leaf parsley all finely chopped

Beef or lamb filling:

6 1/2 oz mince meat

1 small onion finely chopped

2 tbsp pine nuts

1 tbsp olive oil

1 tsp Ras-El Hanout spice blend of galangal, rose petals, black peppercorns, ginger, cardamom, nigella, cayenne, allspice, lavender, cinnamon, cassia, coriander seeds, mace, nutmeg, cloves.

To make the cheese filling, mash the cheese with a fork, then mix in the egg and chopped herbs. To make the meat filling, heat the oil in a heavy frying pan. Add the onions and pine nuts and cook until colored, then stir in the ras el hanout. Add the meat and cook for about 15 minutes, stirring, until browned. Season and cool. Both these can be made and kept in the fridge for a few hours, until needed. Cut the pastry into approx 4 in. by 10 in. strips. Work with 3 or 4 strips at a time; keeping the rest covered with cling film. Brush the strips lightly with oil and put a heaped teaspoon of filling at the top right-handed corner of each one. Fold the corner down to make a triangle. Continue folding the triangle along the length of the strip. Place on a baking sheet and brush with oil. Repeat until all the filling has been used. Sprinkle the briks with sesame seed and bake in a preheated oven 375 degree oven for about 20 minutes until crisp and golden. Take out of the oven and leave to cool. Serve just warm.

Ground Beef Goulash

submitted by Keelia Greer

2 pounds ground beef

1 large can of diced tomatoes

2 cups celery

1 medium onion, chopped

2 cups small elbow macaroni

Garlic salt to taste

Pepper (optional)

Cook macaroni according to package directions. Drain. Brown meat in a large skillet. Drain grease when cooked. In a big pot, place meat, tomatoes, celery and onion. Start heating over medium to medium high heat. When meat mixture is heated add macaroni and turn to low heat and let it simmer 15-20 minutes. When finished you can add shredded cheese on top.

Somebody's Brisket
submitted by Janis Susan May

Salt, pepper, onion powder, garlic powder – put as much as you like on the meat.

Mix sweet relish and applesauce and pour over the meat.

Mix ketchup and water and pour around the meat.

Bake in oven 1 ½ hours at 350F. Then scrape off relish and applesauce from top of meat and bake at least another ½ hour or until meat is very tender. Let meat cool well before slicing. If more water is needed during cooking add as needed.

Meatball Suisse
submitted by Tambra Kendal

1 can cream of mushroom soup, diluted with 1 can of milk

1 egg, slightly beaten

1 pound ground beef

1/3 cup uncooked rice

3/4 chopped onion

1 teaspoon salt (optional)

1 teaspoon oregano or Italian seasoning

1/3 teaspoon pepper

Shortening or cooking oil enough to cover the pan

Dash Worcester sauce if desired

Dilute soup with milk. Add 1/3 cup of soup mixture to ground beef and next 5 ingredients, mix well. Form into balls and brown on all sides in skillet. Transfer to a skillet that has a tight fitting lid. Put browned meatballs in the skillet and pour the remaining soup mixture over the meatballs. Cover and simmer over low heat for 30-35 minutes or until rice is tender, stirring occasionally. Stir very gently since they tend to fall apart easily. If sauce is too thick add extra milk.

Pork Roast with Garlic and Herbs
submitted by Carol J. North

2 pound boneless pork roast

6 cloves garlic

1 teaspoon dried rosemary, crushed

1 teaspoon dried thyme

1 teaspoon ground black pepper

1/2 teaspoon salt

Cooking Spray

Preheat oven to 400 degrees. Trim fat from roast. Combine garlic and next 4 ingredients in a small bowl; mash into paste. Rub the mixture over the roast. Tie the roast securely. Place on a rack in a shallow roasting pan. Bake for 1 hour or until internal temp is 160 degrees. Let stand 10 minutes before removing string and slicing.

Seafood

Barbecued Shrimp for Two submitted by Rosanne Dowell

1 pound large fresh shrimp
1/4 cup butter
1 1/2 tablespoon olive oil
1 tablespoons chili sauce
2 teaspoons lemon juice
1/2 lemon, thinly sliced
1 clove garlic minced
1 teaspoon minced parsley
1/2 teaspoon red pepper
1/4 teaspoon oregano
1/8 teaspoon hot pepper sauce
1 teaspoon sugar

Split shrimp, peel and de-vein. Pat dry, place in plastic bag. Combine remaining ingredients in small pan and simmer 10 minutes. Cool. Pour over shrimp. Refrigerate in marinade for 2-8 hours. Bake in shallow pan at 300 degrees with marinade until just pink. 10-15 minutes. Do not over bake. Serve in soup bowls with French bread.

Crab Meat Au Gratin submitted by Delilah K. Stephans

4 tablespoons butter
4 tablespoons flour
1 teaspoon salt
2 cups milk
1/2 teaspoon Worcestershire sauce
1 pound lump crab meat
1 green pepper, chopped fine
1 pimento, chopped fine
Salt and Pepper to taste
1 teaspoon parsley, chopped
2 thin lemon slices
1 cup grated cheese

Make white sauce by melting butter. Stir in flour and salt. Add milk gradually and cook until thick, stirring constantly. Remove from heat and add other ingredients, excepte cheese. Put into casserole dish and sprinkle grated cheese over the top. Bake at 350 degrees for 30 minutes. Can be served over rice.

Escalloped Corn With Oysters

submitted by Shari Dare

2 Cans Cream Style Corn
1 Can Oyster Stew
Cracker Crumbs To Thicken

Combine all ingredients dot with butter on top and sprinkle with paprika. Bake at 350 for about 30 minutes until heated through.

Garlic Shrimp

submitted by Savannah Chase

1 pound shrimp
1 tablespoon unsalted butter
1 tablespoon olive oil
8-10 cloves of garlic
salt
pepper
1/2 lemon

Peel the shrimp if needed. When pan is heated add oil and butter. Once butter has melted add finely chopped garlic. Stir for 20-30 seconds and then add shrimp to the pan. Stir for 3-4 minutes on medium high temperature. Continue to stir and do not cover the pan. After 3-4 minutes of stirring squeeze all of the lemon juice into the pan. Add a pinch of salt and pepper to the pan, then stir for another minute.

Parmesian Encrusted Tilapia

submitted by Carol J. North

Boneless Tilapia Fillets
1 cup Flour
Egg
2 tablespoons Paprika
Shredded parmesan cheese
Salt & pepper
2 Plastic bag for shaking and coating

In one bag place half the flour and set aside. In the other bag place the other half of the flour salt, pepper, paprika, parmesan cheese. Shake to mix and set aside. Lightly scramble egg and set aside. Coat a frying pan with Pam turn on medium heat and add a pat of butter. Rinse and pat dry talapia. Place filiets in bag with only flour. Shake until well coated. Remove filiets and lightly coat with the egg. Place fillets in bag 2 and shake to cover well. Fry about 4 minutes on each side.

Salsa Shrimp with Zucchini and Feta Cheese

submitted by Laura Breck

4 C. cooked giant pearl couscous
1 tbsp. olive oil
1 pound shrimp, uncooked, shelled and deveined
1 zucchini, sliced
1 yellow squash, sliced
1 ½ C. salsa
½ C. vegetable stock
4 oz. feta cheese, crumbled
¼ C. fresh cilantro, chopped

Prepare couscous according to package directions, keep warm Heat oil in large sauté pan over medium high heat, add the shrimp and cook until just starting to firm and turn pink, about 2 minutes Add the vegetables and continue to cook for about 1 minute Blend in salsa and broth, continue to cook until mixture is heated through but vegetables are still firm Place couscous in bowls, top with shrimp mix, feta and cilantro

Shrimp Creole

submitted by Delilah K. Stephans

1 pound shrimp
2 onions
2 bell peppers
1 clove garlic
4 ribs celery
2 tablespoon cooking oil
1 15oz can tomato sauce
1 teaspoon Chili powder
1 tablespoon hot sauce
1 tablespoon Worcestershire sauce.
Salt, black pepper, and red pepper to taste.

Heat oil in large skillet, add finely chopped onions, bellpepper, celery and garlic. Wilt thes ingredients until onions are translucent. Add tomatoes and seasoning. Let simmer 30 minutes. Add shrimp and cover with tight live. Cook on low about 30-40 minutes until shrimp are well done. Serve over rice.



Candy, Cakes, Cookies and Pies

Bubba's Magic Brownies

submitted by Lisa Lipkind Leibow

4oz unsweetened chocolate
3/4 cups butter
2 cups sugar
1/2 cup goat's milk
3 eggs
1 teaspoon vanilla
1 cup flour

Melt the butter and chocolate stirring constantly in a double boiler or microwave in large bowl on high for 2 minutes or until butter is melted. Stir until chocolate is melted. Stir in sugar. Mix in goat's milk, eggs and vanilla. Stir in flour. Spread in greased 9X13 inch pan. Bake at 350 degrees for 35 minutes.

Cheesecake Pie

submitted by Honoria Ravena

1 - 8 inch graham cracker crust
1 - 8 oz. cream cheese, softened
1 -14 oz. can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla
Cherry pie filling or fresh berries (optional)

Beat softened cream cheese until fluffy. Blend in sweetened condensed milk. Stir in lemon juice and vanilla and pour into pie shell. Chill for at least two hours. You can put cherry pie filling or fresh berries on top, but personally, I like it plain.

Chocolate Éclair Dessert

submitted by Liza James

2 small packages instant pudding (any flavor, I usually use french vanilla)-
3 cups milk-
1 box graham crackers-
Cool Whip (8 oz.)-

Mix pudding with milk. Let thicken a few minutes then fold in the Cool Whip. Put down a single layer of graham crackers in a 9 x 13 pan. I break some up to cover the entire bottom, but it's up to you. Pour and spread half the pudding/Cool Whip mixture over graham crackers. Put down a 2nd layer of graham crackers over the pudding/Cool Whip mixture. Put down a third layer of graham crackers and put in fridge while you make the frosting.

1 stick butter or margarine-
1/4 cup unsweetened cocoa-
1/4 cup plus 2 tablespoons milk-

Bring to a boil, then take off heat and stir in 2-2 2 cups powdered sugar. A whisk works best and it takes a few minutes to make as smooth as possible. Add a teaspoon of vanilla. Chill for several hours before serving so the crackers have time to soften.

Christmas Mints

submitted by Bliss Addison

2 Egg Whites
4 Cups Icing Sugar
1 Tablespoon Peppermint Flavoring
Red and Green Food Coloring

PUT egg whites in large bowl and add icing sugar to make a stiff dough. ADD peppermint and mix. ROLL dough out on wax paper into a block about one inch thick. CUT into one inch cubes and with your finger make a well in center of each cube. PLACE a drop of food coloring in each and knead in to form ribbons of color or solid colors. SHAPE into balls and place on wax paper covered cookie sheet. LET sit for a few minutes until a light crust forms on surface of mints. Press each candy with a fork and let set for a day to harden. MAKES four dozen.

Church Windowpane Candy

submitted by Angel Martinez

12 oz bag chocolate chips
1/4 pound butter
1 cup chopped nuts
1 12 oz bag of pastel miniature marshmallows
1 bag of coconut

Over a double boiler, melt the chocolate chips and margarine over low heat. Stir often to prevent chocolate burns easily. Let chocolate cool for a few minutes add nuts and marshmallows mix together thoroughly. Spread a sheet of wax paper out on the counter. The size depends on how big you want your candy loaves to be. One large bread-sized loaf will need about 2-3 feet. Spread coconut out on the waxed paper in an even layer. Don't use the whole bag. Spoon your batter out over the coconut. Fold the wax paper over the top and roll it into a log size and shape you want, until it is covered in coconut. Roll it up in the wax paper and refrigerate for at least 4 hours before cutting and serving.

Cooookies! Yuuummm!

submitted by Brianna Roarke

1 1/2 cup self rising flour
1/2 cup brown sugar
1/2 cup of sugar
1 egg

1/2 stick of margarine or butter
2 teaspoons of vanilla extract (imitation is fine, but double the amount)
1/2 almond extract
Baking spray (ie Pam etc.)
Candies, sugar crystals, and other food decorations

Preheat oven to 325 degrees. Spray cookie sheets lightly with baking spray. Set aside

In a large mixing bowl stir flour and sugars together until well blended with a fork. In a small bowl beat egg and then add it to the dry ingredients. Stir. Melt or soften butter and pour into mixture, stir. Add extracts and stir by hand until well mixed. Consistency should be very thick and kneadable like homemade biscuit dough. If too thin, sift in flour while mixing with hands until thick.

Powder hands and cutting surface with flour generously. Pour all mixture onto cutting surface and gather from the outside in, folding the dough inward onto itself until you have stiff dough to work with. (The more you knead the dough the better the cookies will rise.) Roll out to one inch in thickness and cut with cookie cutters. Place on cookie sheet and bake ten minutes, check, bake an additional two minutes until light golden brown. Remove. Cool at room temperature. Decorate.

Tips: Must mix batter by hand and never attempt to make when raining, they always fall flat.

Crock Pot Turtle Cake submitted by Carol Preflatish

1 box brownie mix
1/2 cup water
1/4 cup vegetable oil
1 egg
1 cup semi-sweet chocolate chips
1 cup pecans, chopped
10 unwrapped caramel candies

Wad up some aluminum foil and form into a ring. Place it in the bottom of 5-quart crock pot. Pour 4 cups of hot water into the crock and turn to high heat.

In a bowl, combine brownie mix, water, oil and egg. Beat until blended well. Add chocolate chips and nuts. Stir. Butter the inside of a 2 1/2 quart soufflé dish that will fit inside of crock. Dust the bottom and sides of the dish with sugar. Pour the brownie mixture into the dish. Partially push caramels into the batter, leaving at least 1/4 of it above the batter. Completely wrap the dish with aluminum foil and tie with a string to make a handle to lift it with. Place on top of aluminum foil ring in bottom of cooker. Place lid on and cook on high for 4 1/2 hours. When done, remove dish, string, and foil and let cool for about 30 minutes. Serve with whipped cream or warmed chocolate sauce.

Danish Puff submitted by Laura Breck

½ C. (1 stick) butter, softened
1 C. all purpose flour
5 tbsp. water
½ C. (1 stick) butter
1 C. water
1 C. all purpose flour

1 tsp. almond extract
3 eggs (cold)
1 C. powdered sugar
1 tbsp. milk
2 C. chopped walnuts

Cut ½ C. softened butter into 1 C. flour, sprinkle 5 tbsp. water over mixture and mix Roll into ball, divide in half
On ungreased cookie sheet, pat each half into ½” thick strip 12” x 3”, each strip 3” apart
Heat ½ C. butter and 1 C. water to rolling boil in 3 qt. saucepan Remove from heat and quickly stir in almond extract and 1 C. flour Stir vigorously over low heat until mixture forms a ball, about 1 minute Beat in eggs (all at once) until smooth and glossy Divide in half, spread each half evenly over strips Bake 60 minutes at 350° until topping is crisp and brown, cool Topping will shrink and fall, forming the custardy top
Mix powdered sugar and milk, spread on each strip and quickly sprinkle with nuts

Delectable Dessert

submitted by Franny Armstrong

4 squares of dark baking chocolate
1/2 cup half and half
2 tablespoons sugar
1/2 teaspoon vanilla
Fruit - strawberries, bananas, seeded oranges or whatever is in season

Cook the ingredients in a saucepan over low heat then allow to cool until warm. Place fruit on dessert plates and dribble chocolate over leaving some of the fruit visible. The chocolate sauce should be slightly thickened once cooled.

Dessert Pizza Thin Crust

submitted by Cricket Sawyer

Prepare thin crust pizza on an oblong cookie sheet, baking in a 400 degree oven until light golden brown.

Add either cream cheese or chocolate pudding as the base sauce.

Cut pizza before adding the following ingredients:

Sliced Strawberries on each slice

Sliced Bananas if desired and in season

A dollop of Whipping cream in the center of each piece.

(Other favorite fruit can be added as desired or in season)

Place a miniature candy kiss in the center of each piece if desired.

Decadent Deserts: And from the soon to be, March Release of Irish Whiskey – a delectable cookie sure to speak for the Irish in all of us on St. Patrick’s Day.

Dessert Salad

submitted by Laura Breck

2 C. buttermilk
2 small boxes instant vanilla pudding
16 oz. Cool Whip, thawed

1 large can mandarin oranges, drained
1 back fudge stripe cookies, broken into fourths

Combine buttermilk, vanilla pudding, and Cool Whip Add oranges and cookies Eat immediately, or keep refrigerated

Egg Yolk Kolacky
submitted by Liza James

6 egg yolks, boiled and mashed
1 raw egg yolk
2 sticks softened butter
1/2 cup sugar
1 teaspoon vanilla
flour-(enough so that dough comes off your hands)
powdered sugar

Mix everything together except flour. Add flour, about 1/2 cup at a time, until the dough doesn't stick to your hands anymore. Roll into balls, flatten and make a thumbprint (or shape into little tarts). Fill each with about a teaspoon of cream cheese filling*, and/or any jam or Solo pie fillings. Bake on a cookie sheet at 375 just until edges start to brown. Cool and dust with powdered sugar. (I usually do three flavors.)

*Cream cheese filling:

Mix together:
1/2 cup sugar
8 oz. cream cheese, softened
1 teaspoon vanilla
1 raw egg yolk

Fake Fancy Pistachio Éclair Dessert
submitted by Debra Kayn

Put a layer of graham crackers in a 9x13 pan (don't crush them, but just lay them out)

Mix a box of pistachio instant pudding and a box of French vanilla instant pudding together with two cups of milk. Let set for a couple minutes, and then fold in a tub of cool whip. Make two layers of pudding/three layers of graham crackers. Let that set in the fridge for twenty minutes. Then, take a tub of chocolate frosting, and melt it so it's very soft and gently spread over the last layer of graham crackers. Put it in the fridge again for an hour before you eat it.

Frozen Cheesecake Pie
submitted by Rosanne Dowell

2 squares unsweetened chocolate or cocoa
1 8oz package cream cheese
3/4 cup sugar
1 cup sour cream

2 teaspoons vanilla
1 container coolwhip
1 9 inch graham cracker crust or chocolate graham cracker crust

In large bowl, beat the cream cheese until smooth; gradually beat in sugar. Blend in the sour cream and vanilla. Fold in whipped topping until well combined. Spoon mixture into crust. Freeze until firm.

Ice Box Cookies

submitted by N.A.L. Gauthier

1 c. white sugar
1 c. brown sugar
1 - 1/2 c. shortening
4 - 1/2 c. flour
3 eggs
2 t. baking soda
2 t. vanilla
1 t. salt
1 c. chopped walnuts

Cream sugars & shortening. Add eggs & beat well, stir in vanilla. Stir in dry ingredients, then add nuts. Roll into a roll (I usually made it about 2" dia.), place in waxed paper or plastic wrap. Chill. Slice, place on ungreased cookie sheet, bake in hot oven (375) for 10 minutes.

Irish Blarney Stone Bars

submitted by Cricket Sawyer

1/2 C. butter or margarine, softened
3/4 C. packed brown sugar
2 eggs
1 Tbs. milk
1 tsp. vanilla extract
3/4 C. all-purpose flour
3/4 C. quick-cooking oats
1/2 tsp. baking powder
1/4 tsp. salt
3/4 C. English toffee bits
1/3 C. chopped pecans
4 drops green food coloring
3/4 C. vanilla frosting

In a mixing bowl, cream butter and sugar. Beat in eggs, milk and vanilla. Combine flour, oats, baking powder and salt; add to the creamed mixture. Fold in the toffee bits and pecans. Spread into a greased 9-inch square baking pan. Bake at 350 degrees for 20-24 minutes or until a toothpick comes out clean. Cool on a wire rack. Add food coloring to frosting; spread over the bars. Cut into diamond shapes. Yield: about 3 1/2 dozen

Lemon Bars

submitted by Cheryl Cornell

2 sticks of butter
½ cup sugar
2 cups flour
1/8 teaspoon salt

Cream butter and sugar together add flour and salt and pat into a 9X12 pan with floured hands.
CHILL DOUGH IN FRIDGE FOR 15 MINUTES BEFORE BAKING. Bake at 350 for 15 minutes and let come to room temperature.

6 eggs
3 cups of sugar
2 tablespoons of lemon zest
1 cup of FRESH lemon juice
1 cup flour

Whisk together eggs and sugar then add rest of the ingredients and pour over crust. Bake at 350 for 30 minutes or until set. Chill and dust with confectioner's sugar. Cut into bars.

Lemon Buttermilk Tart

submitted by Jennifer Mueller

1 pie crust
¾ Cup Buttermilk
½ Cup Castor sugar
2 Large eggs
6 tablespoons Lemon juice
2 tablespoons All-purpose flour
Zest of one lemon

Preheat the oven temperature to 325° F. Whisk the buttermilk, sugar, eggs, lemon juice, flour, lemon peel in a medium bowl. Pour into the cooled crust and bake until the filling is set, 25 to 30 minutes. Don't over bake otherwise the filling will crack. Cool completely then cover and refrigerate until well chilled, at least 3 hours. Slice the tart and place on dessert plates. Decorate with a dollop of sweetened whipped cream on the side and garnish with powdered sugar or grated coconut.

Maple Pumpkin Pie

submitted by Jean Marie Ward

Crust
6 Tbsp. chilled butter
1 Cup flour
½ Tbsp. ground cinnamon
¼ Tsp. ground cloves
Ice water

In a mixing bowl, cut together the butter and dry ingredients with a pastry cutter or two table knives until the

mixture forms even bits about the size of peas. Working quickly so as not to melt the shortening, stir in just enough ice water to form a dough. (Flours vary, but you'll probably need only two to three tablespoons.) Handling the dough as little as possible, quickly shape it into a ball. (Don't knead it. You want those little lumps of butter to keep the crust flakey.) Wrap the dough in wax paper and allow it to rest in the refrigerator for a half hour.

Liberally flour a flat surface and rolling pin. Roll the dough into a circle 14 inches in diameter. (I use a cookie sheet to measure the size.) Transfer the dough to a standard, 9-inch pie plate. Build up a fluted edge by crimping the dough with a fork or pinching it together with your fingers. Prick the bottom of the shell all over and return it to the refrigerator until the filling is ready.

Filling

¾ Cup packed light brown sugar

½ Tbsp. ground cinnamon

1 Tsp. finely minced candied ginger

¼ Tsp. ground cloves

2 large eggs

2 Cups fresh pumpkin puree or 1 15oz can solid packed pumpkin

1 Can solid packed pumpkin (15 oz)

1 Cup heavy cream

½ Cup pure maple syrup

Maple syrup and pecan halves (optional)

Stir the dry ingredients and ginger together in a small bowl. In a large bowl, beat the eggs until frothy. Stir in the pumpkin and the dry ingredients. Combine the cream and maple syrup, and gradually add to the pumpkin mixture. Pour into the prepared pie shell.

Bake in a pre-heated 425 degree oven for 15 minutes. Reduce heat to 350 degrees and continue baking for 40 minutes or until a knife inserted near the center comes out clean. Cool completely, preferably on a wire rack. If desired, before serving brush the top of the pie with additional maple syrup and decorate with pecan halves.

Mom's Apple Crumble Pie

submitted by Adelle Laudan

Crumb Topping

2 1/4 tablespoons brown sugar, packed

1 tablespoon sugar

1/2 cup chopped walnuts

1 pinch salt

1/2 teaspoon ground ginger

1/2 teaspoon ground cinnamon

1/2 cup flour

2 ounces unsalted butter, slightly softened

Filling

1 1/2 pound apples, cored, peeled, coarsely grated (Golden Delicious or Cortland)

2 tablespoons butter

1/2 cup brown sugar, packed

3/4 teaspoon five-spice powder

1 pinch salt

2 tablespoons chopped candied ginger

Preheat oven to 400 degrees. In a food processor fitted with a metal blade, pulse together sugars, nuts, salt and spices. Add flour and butter, pulsing until mixture becomes coarse and crumbly. Pinch together to form little crumbs. Set aside. Drain apples in a colander over a bowl to collect juices. In a small saucepan, reduce apple

juices to about 1/2 cup. Melt butter in a medium saucepan over medium-high heat. Once the butter starts to become brown, add drained apples and cook 12 minutes or until brown. Add remaining filling ingredients except ginger. Stir frequently and allow apples to caramelize. Add reduced juices; cook 2 to 3 minutes longer, then add ginger. Pour into a 9-inch pie pan. Top with crumb topping; bake 20 to 25 minutes or until crisp on top. The fruit juices should be bubbling around edges.

Serve with old-fashioned, hand-churned vanilla ice cream, if desired.

No-Fail Fudge

submitted by Laura Breck

1 C. milk
4 C. sugar
18 oz. chocolate chips
½ C. (1 stick) butter
2 heaping cups mini marshmallows
1 tsp. vanilla
1 C. chopped walnuts

In a 4 qt. saucepan, mix milk and sugar, bring to boil over high heat Reduce heat, keep at low boil for 11 minutes Remove from heat, mix in chocolate chips, butter marshmallows, vanilla and walnuts Pour into 8 x 10 pan

Poached Pears with Hazelnuts

submitted by Janis Susan May

4 firm-ripe pears, such as bosc or bartlett, with stems
2 cups strong coffee
1/3 cup sugar
2 Tablespoons hazelnut-flavored liqueur
Whipped cream
Chopped hazelnuts for garnish

Peel pears, leaving stems intact. Using a melon baller or small spoon, remove cores from bottom of pears. Mix coffee and sugar in medium non-aluminum saucepan. Add pears; turn to coat with mixture. Heat to simmer over medium heat; reduce heat to low. Simmer covered, turning pears frequently, until pears are tender, 10 to 20 minutes depending on ripeness. Remove pears to a bowl.

Boil coffee mixture until reduced to a thin syrup, about 10 minutes. Stir in liqueur; pour over the pears and refrigerate until cold.

To serve, stand each pear on a dessert plate. Drizzle with some of the coffee syrup. Garnish with a dollop of whipped cream and a sprinkling of nuts. Makes 4 servings.

NOTE : Orange-flavor liqueur, coffee-flavor liqueur and even brandy or cognac work equally well.

Red Velvet Cupcakes
submitted by Jennifer Mueller

3 $\frac{3}{4}$ cups AP Flour
3 tablespoons Dutch processed cocoa powder
1 $\frac{1}{2}$ teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
12 tablespoons unsalted butter, at room temperature
2 $\frac{1}{4}$ cups granulated sugar
 $\frac{3}{4}$ cups vegetable oil
3 large eggs, at room temperature
1 $\frac{1}{2}$ teaspoons pure vanilla extract
1 $\frac{1}{2}$ teaspoons red wine vinegar
1 tablespoon red food coloring
1 $\frac{1}{2}$ cups buttermilk, at room temperature

Preheat the oven to 350 degrees F. Spray the cupcake pans with nonstick cooking spray, line with cupcake liners and spray the liners also. Whisk together the flour, cocoa powder, baking soda and salt in a small bowl. Cream the butter, sugar and oil in a stand mixer fitted with the paddle attachment until light and fluffy. Add the eggs, one at a time, scraping down the sides of the bowl and beat until incorporated. Beat in the vanilla, vinegar and food coloring. Add the flour mixture to the batter in 3 batches alternating with the buttermilk, mixing well after each addition. Divide the batter evenly between the prepared pans filling each muffin cup $\frac{3}{4}$ of the way full. Bake for 15-18 minutes or until a wooden skewer inserted into the center comes out with a few moist crumbs. Cool on a baking rack for 10 minutes before removing the cupcakes from the pan. Let cool completely before frosting.

Walnut-Cream Cheese Frosting

1 $\frac{1}{2}$ sticks unsalted butter, at room temperature
6-ounces Philadelphia cream cheese, at room temperature
2 cups confectioner's sugar
2 tablespoons heavy cream or whole milk
1 $\frac{1}{2}$ teaspoons pure vanilla extract
 $\frac{3}{4}$ cup finely chopped toasted walnut

Using a hand-held mixer or stand mixer, beat the butter and cream cheese until light and fluffy, scraping the sides and bottom of the bowl several times, about 5 minutes. Add the sugar, cream and vanilla extract and beat, slowly at first, until completely combined and fluffy. Fold the walnuts in with a rubber spatula. Spread on cooled cupcakes.

Slice of Heaven Cake
submitted by Samantha Sommerby

1 box angel food cake mix
1 box lemon pie filling
1 pint whipping cream
 $\frac{1}{2}$ teaspoon vanilla extract
1 tablespoon sugar

Make the angel food cake according to the instructions on the box. Allow to cool then slice the cake in half

horizontally creating 2 layers. Make the lemon pie filling according to the instructions on the box and allow to cool. Spoon a layer of pie filling on top of the bottom half of the cake. Top with the remaining layer. Pour the whipping cream into a bowl. Add sugar and vanilla, whip until peaks form and are firm. Cover the sides and the top of the cake with whipping cream mixture. Keep chilled until ready to serve.

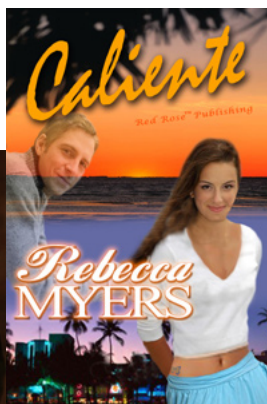
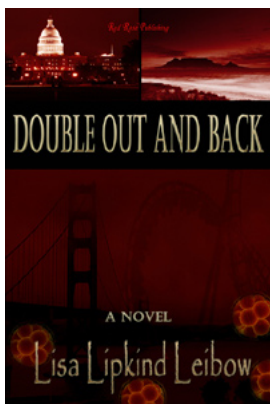
Wazzy's Apple Cheddar Pie
submitted by Adelle Laudan

2 1/3 cups All-purpose flour, divided use
1/2 cup Enriched Corn Meal
1 teaspoon Salt (optional)
1/3 cup Margarine or butter
2 tablespoons Margarine or butter, divided use
1/3 cup Vegetable shortening
6 ounces Shredded cheddar cheese
1/2 cup Ice water
8 cups Peeled, sliced apples
2/3 cup Sugar
3/4 teaspoon Cinnamon

Directions:

Combine 2 cups flour, corn meal and salt. Cut in 1/3 cup margarine and shortening until mixture resembles coarse crumbs. Stir in cheese. Add water, 1 tablespoon at a time, stirring lightly until mixture forms a ball. Divide dough into 2 parts, 1 slightly larger; shape each to form ball. Wrap securely in plastic wrap or wax paper; chill about 30 minutes. Roll large ball on lightly floured surface to form 11-inch circle. Fit loosely into 9-inch pie plate; trim. Roll remaining dough to form 12-inch square. Cut into 12 x 3/4-inch strips.* Heat oven to 400 F. Combine remaining 1/3 cup flour, apples, sugar and cinnamon; spoon into crust. Dot with remaining 2 tablespoons margarine. Weave strips atop filling to make a lattice crust. Trim even with outer rim of pie plate. Fold lower crust over strips; seal and flute. Bake 30 to 35 minutes or until crust is light golden brown, shielding edges with aluminum foil if necessary. Cool slightly.

*NOTE: To make a double crust pie, roll remaining dough to form 10-inch circle instead of cutting strips. Prepare filling as directed. Place top crust over filling; trim. Turn edges under; flute. Cut slits in top crust to allow steam to escape.



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