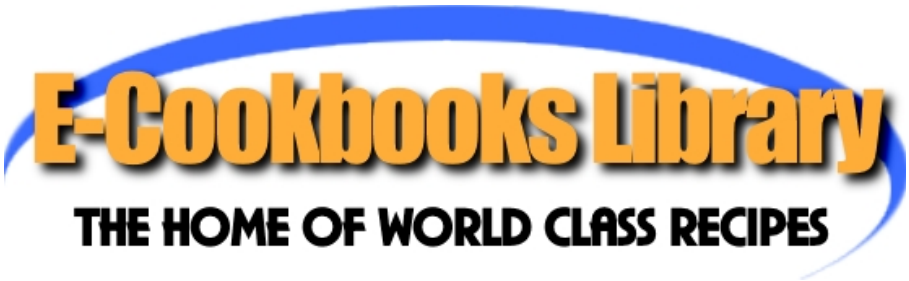


Introducing ... E−Cookbooks

VJJE Publishing Co.

Table of Contents

Welcome!....1

Viewing This E−Cookbook....2

APPETIZERS & SNACKS....3

Bacon And Tomato Cups....4

BBQ Chicken Pizza....5

Caramel Snack Mix....6

Cheese & Olive Bruschetta....7

Cheese And Artichoke Fondue....8

Chicken Pate....9

Chocolate Fondue....10

Cocktail Meatballs....11

Crab Stuffed Mushrooms....12

Fruit Salsa And Cinnamon Chips....13

Garlic Cheese Bread....14

Honey Nut Huddle Spread....15

Hot Crab Dip....16

Hot Mexican Spinach Dip....17

Kettle Corn....18

Mexican Pizza....19

Raspberry Chicken Wings....20

Reuben Pizza....21

Six−Layer Mediterranean Dip....22

Smoked Oyster Deviled Eggs....23

Tortilla Pinwheels....24

Table of Contents

BAKING & BREADS.....25

Authentic Mexican Tortillas.....26

Babka.....27

Breadsticks.....29

Cheese Calzones.....30

Cranberry Pistachio Biscotti.....31

Crescent Mushroom Turnovers.....32

Eggnog Bread.....33

Hot Cross Buns.....34

Irish Soda Bread.....35

Lemonade Muffins.....36

Monkey Bread.....37

Morning Glory Muffins.....38

Parmesan Popovers.....39

Russian Tea Cakes.....40

Spiced Pumpkin Bread.....41

BBQ & GRILLING.....42

BBQ Garlic Chicken.....43

BBQ Pork Shoulder Steaks.....44

BBQ Rib Eye Steaks.....45

Carolina Pulled Pork.....46

Chicken Marinade.....47

Grilled Baked Potatoes.....48

Grilled Chicken Fingers.....49

Table of Contents

Grilled Chicken Wings....50
Grilled Leg Of Lamb....51
Grilled Pizza....52
Grilled Pound Cake....53
Grilled Shrimp....54
Homemade BBQ Sauce....55
Kentucky Steak Marinade....56
Oven BBQ Ribs....57
Sirloin Kabobs....58
Super Burgers....59
MEATS − BEEF....60
All Day Crock Pot Delight....61
Beef Souvlaki....62
Breaded Rib Roast....63
California Casserole....64
Cheesy Meatloaf....65
Chili Dog Casserole....66
Corned Beef And Cabbage....67
Country Fried Steak And Gravy....68
Crockpot Cube Steak & Gravy....69
Crockpot Swiss Steak....70
Easy Hamburger Stroganoff....71
Famous Chili....72
Glazed Corned Beef....73

Table of Contents

Homestyle Meatloaf....74

Meatballs And Gravy....75

Old Fashioned Beef Stew....76

Seven Layer Casserole....77

Slow Cooker Pepper Steak....78

Slow Cooker Pot Roast....79

Slow Cooker Stiffado....80

Tamale Pie....81

MEATS − PORK & LAMB....82

Baked Lemon Pork Chops....83

Creamy Baked Pork Chops....84

Easter Ham Pie....85

Ham And Egg Casserole....86

Ham With Apple Mustard Glaze....87

Ham Wraps....88

Homemade Breakfast Sausage....89

Honey Barbeque Riblets....90

Honey Glazed Ham....91

Lamb Stew....92

Leg Of Lamb With Lemon−Mint Sauce....93

Pork Tenderloin With Bernaise Sauce....94

Toad−In−The−Hole....95

MEATS − POULTRY....96

Baked Chicken And Mushrooms....97

Table of Contents

Boneless Buffalo Wings....98
Cheesy Chicken Florentine....99
Chicken And Mushroom Stroganoff....100
Chicken Breasts Supreme....101
Chicken Cacciatore....102
Chicken Marsala....103
Chicken Pot Pie....104
Coca−Cola Barbecued Chicken....105
Coq Au Vin....106
Cream Of Chicken Pepperpot....107
Creamy Italian Chicken....108
Crockpot Chicken And Sausage Gumbo....109
Curried Chicken....110
Garlic Brown Sugar Chicken....111
Green Chile Chicken Enchiladas....112
Homestyle Turkey....113
Irish Chicken And Dumplings....114
Orange−Bourbon Chicken....115
Parmesan Crusted Chicken....116
Roast Goose With Chestnuts And Prunes....117
Rotisserie Marinade Chicken....118
Salsa Chicken....119
Sesame Chicken Nuggets....120
Smothered Chicken....121

Table of Contents

Sour Cream Chicken....122

Spring Stir−Fry....123

Swiss Chicken Casserole....124

Tortilla Crunch Chicken Fingers....125

PASTA....126

Capellini Primavera....127

Cavatini....128

Coq Au Vin Pasta....129

Dijon Chicken Pasta....130

Fettuccine Alfredo....132

Greek−Style Penne....133

Ham And Asparagus Fettuccine....134

Linguini With Clam Sauce....135

Manicotti Alla Romana....136

Mexican Manicotti....137

One Pot Tuna Pasta....138

Rigatoni Ala Vodka....139

Triple Cheese Macaroni....140

SEAFOOD & FISH....141

Champagne Shrimp And Pasta....142

Crabmeat Imperial....143

Creamy Pesto Shrimp....144

Crockpot Jambalaya....145

Hawaiian Skewers....146

Table of Contents

Mexican Baked Fish....147
Mock Lobster....148
Oysters Rockefeller....149
Pistachio Filet Of Sole....150
Scallops Provencal....151
Shrimp Linguine Alfredo....152
SIDE DISHES....153
Apple Stuffing....154
Asparagus Risotto....155
Baked Pineapple Casserole....156
Candied Yams With Bourbon....157
Cheddar Corn Casserole....158
Chili−Baked Fries....159
Corn Fritters....160
Country Sausage And Sage Dressing....161
Cream Cheese Ranch Potatoes....162
Creamy Cabbage Rolls....163
Crockpot Scalloped Potatoes....164
Day Before Mashed Potatoes....165
Easy Cheesy Potato Casserole....166
Glazed Pearl Onions....167
Green Bean Casserole....168
Green Beans With Roasted Onions....169
Herbs 'n Onion Pie....170

Table of Contents

Holiday Green Beans And Bacon....171
Latkes (Potato Pancakes)....172
Roast Garlic Mashed Potatoes....173
Roasted Cauliflower With Garlic....174
Southern Oyster Casserole....175
Stuffed Acorn Squash Supreme....176
Stuffed Avocado....177
Sugar Snap Peas With New Potatoes....178
Sweet Potato Casserole....179
Twice Baked Potatoes....180
Zucchini Casserole....181
SALADS....182
Asparagus, Orange And Endive Salad....183
Autumn Salad With Bleu Cheese....184
Black And Blue Caesar Salad....185
Black Bean and Corn Salad....186
Caribbean Chicken Salad....187
Classic Tossed Salad....188
Cobb Salad....189
Couscous Summer Salad....190
Holiday Waldorf Salad....191
Homestyle Potato Salad....192
Hot Bacon Slaw....193
Key West Crab Salad....194

Table of Contents

Layered Picnic Pasta Salad....195
Mexican Chicken Salad....196
Orange Cream Fruit Salad....197
SOUPS....198
Black Bean Soup....199
Cajun Crab Soup....200
Chestnut Soup....201
Cold Cure Soup....202
Cream Of Sweet Potato Soup....203
Creamy Roasted Mushroom Soup....204
Crock Pot Clam Chowder....205
French Onion Soup....206
Italian Sausage Soup....207
Lentil Soup....208
Minestrone Soup....209
Wisconsin Cheese Soup....210
DESSERTS....211
Apple Pie With Cheddar Cheese Crust....212
Apple Shortbread Pie....213
Apple Tart....214
Bacardi Rum Cake....215
Banana Crunch Cake....216
Banana Pudding....217
Big Soft Ginger Cookies....218

Table of Contents

Chewy Pecan Cookies....219

Chocolate Chip Bread Pudding....220

Chocolate Christmas Truffles....221

Cranberry Nut Pudding....222

Cream Puffs....223

Creamy Chocolate Fudge....224

English Plum Pudding....225

Fresh Raspberry Cream Tart....226

Fried Apples....227

Fried Twinkies....228

Hawaiian Pineapple Bars....229

Heavenly Bites....230

Irish Cream Cheesecake....231

Italian Cream Cake....232

Key Lime Cheesecake....233

Peanut Butter Cup Cookies....234

Pumpkin Cheesecake....235

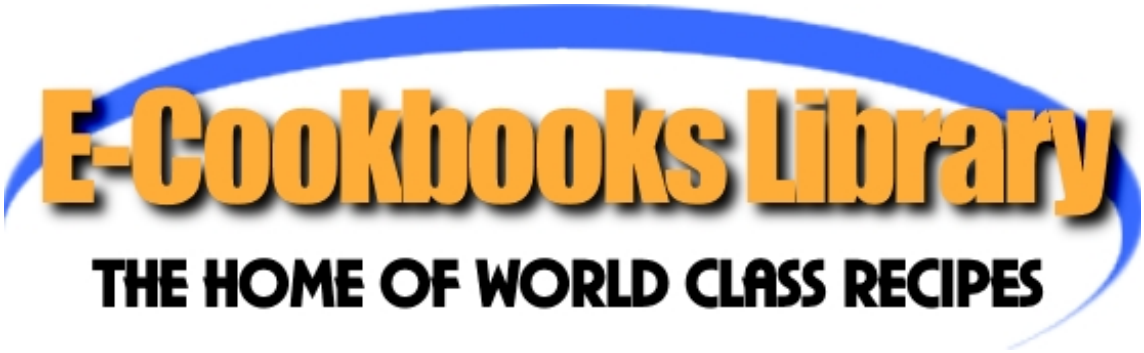
Rhubarb Pie....236

Soft Christmas Cookies....237

Sour Cream Fudge Cake....238

Three−Milk Cake (Pastel De Tres Leches)....240

Tuxedo Cheesecake....241



Discover our very special collection of recipes!

Find out why e−cookbooks are the perfect answer to the "What's a good recipe?" question. Just like this free sample, you can easily browse through the titles, read and select a recipe, print, and cook! Over eighty five cookbooks are waiting for you at:

The E−Cookbooks Library

=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=

Free Recipes In Your Email!

Subscribe to the VJJE Recipe Weekly and enjoy new recipes each week. It's fun and it's FREE!

Click Here To Subscribe

=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=

We encourage you to pass along this e−cookbook to a friend ... Show them you have good taste!

=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=+=−=

Email: webmaster@e−cookbooks.net

Copyright© 2003 by e−cookbooks.net All Rights Reserved.

e−cookbooks.net is a Division of VJJE Publishing Co.
9121 Riverside Road Clay, NY 13041

E-Cookbooks Library

THE HOME OF WORLD CLASS RECIPES

Using Adobe Acrobat Reader 5.0, it's better that you have the following settings:

View: You should only have two items checked:
Fit Width and **Continuous**
Window: Make sure **Bookmarks** is checked.

Cooking Aprons!
A great gift idea
for anyone ...
including yourself!
· **Over 150 different styles**
· **Only $9.95 each**
Click Here For Aprons

Appetizers and Snacks

− You can buy frozen chopped onion or green peppers for a quick recipe shortcut, or since they freeze so well, chop a whole bunch at once and freeze them in single servings.

− When making many meatballs a fast and simple way is to shape the meat mixture into a log and cut off slices. The slices roll easily into balls. Another option is to pat the meat into a square and cut it into cubes which again easily roll into meatballs of uniform size.

− Stop tomato stains on your Tupperware by using with nonstick cooking spray before pouring in tomato−based sauces.

− Strawberries will stay fresher when kept in a colander in the refrigerator. Don't wash until just before using.

− Freeze ripe bananas for later use. First peel, and then wrap tightly in plastic wrap and store in freezer bags.

− Corn on the cob will be simple to shuck if you wash them with cold water, place in a plastic bag and freeze for an hour or so before shucking.

− Freeze lemon peel. Use when a recipe calls for fresh lemon rind.

− Whole lemons will yield much more juice if stored in a tightly sealed jar of water in the refrigerator.

− Dissolve 1 teaspoon unflavored gelatin in a little bit of water and beat it into whipping cream to keep it from turning watery.

− Grind up or dice leftover roast beef, stew meat, etc. Add to scrambled eggs along with cubed leftover potatoes for an easy breakfast.

− Make your own "instant" oatmeal by running regular oatmeal in a blender. Blending makes the oatmeal the same as "instant."

Bacon And Tomato Cups

8 slices bacon
1 tomato, chopped
1/2 onion, chopped
3 ounces shredded Swiss cheese
1/2 cup mayonnaise
1 teaspoon dried basil
1 (16 ounce) can refrigerated buttermilk biscuit dough

Preheat oven to 375F. Lightly grease a mini muffin pan. In a skillet over medium heat, cook bacon until evenly brown. Drain on paper towels. Crumble bacon into a medium mixing bowl, and mix with tomato, onion, Swiss cheese, mayonnaise and basil. Separate biscuits into halves horizontally. Place each half into cups of the prepared mini muffin pan. Fill each biscuit half with the bacon mixture. Bake for 10 to 12 minutes in the preheated oven, or until golden brown.

BBQ Chicken Pizza

3 boneless chicken breast halves, cooked and cubed
1 cup hickory flavored barbecue sauce
1 tablespoon honey
1 teaspoon molasses
1/3 cup brown sugar
1/2 bunch fresh cilantro, chopped
1 (12 inch) pre−baked pizza crust
1 cup smoked Gouda cheese, shredded
1 cup thinly sliced red onion

Preheat oven to 425F. In a saucepan over medium high heat, combine chicken, barbeque sauce, honey, molasses, brown sugar and cilantro. Bring to a boil. Spread chicken mixture evenly over pizza crust, and top with cheese and onions. Bake for 15 to 20 minutes, or until cheese is melted.

Caramel Snack Mix

1/2 cup butter
3/4 cup white corn syrup
1 cup packed brown sugar
1 cup chopped pecans
1 cup almonds
1 (12 ounce) package crispy corn and rice cereal

Preheat oven to 275F. Spray a large roasting pan with non−stick cooking spray. In a medium−size microwave safe bowl, mix butter, white corn syrup and brown sugar. Place the mixture in the microwave and cook 2 minutes, or until butter melts. Place the cereal, pecans and almonds into the prepared roasting pan. Pour the melted butter mixture over the cereal and nuts and mix gently until the cereal and nuts are coated. Bake for 1 hour, stirring every 15 minutes. As the snack mix is cooling, be sure to continue to stir so that the mix will not harden into one big lump.

Cheese & Olive Bruschetta

1/2 cup mayonnaise (or salad dressing)
1 cup mozzarella cheese, grated
2 medium tomatoes, seeded,finely chopped
1/4 cup black olives, chopped
1/4 cup parmesan cheese (preferably freshly grated)
1 teaspoon oregano
1/4 teaspoon basil
1 teaspoon black pepper
1 baguette, fresh, about 2 1/2" round and 27" long
1/3 cup butter, softened

Mix the first 8 ingredients (this can be done the day ahead and refrigerated). Cut the baguette into 1" slices. Butter one side. Arrange on a cookie sheet, buttered side up. Divide the mixture among the slices and spread. Bake in 350F oven for about 15 minutes and the cheese has melted.

Cheese And Artichoke Fondue

1−1/2 cups diced processed American cheese
1 cup milk
1 tablespoon Worcestershire sauce
1 tablespoon all−purpose flour
1 teaspoon ground mustard
1−1/2 cups shredded Cheddar cheese
1 (14 ounce) can artichoke hearts, drained and chopped
1/4 cup roasted red peppers, drained and diced

Mix American cheese, milk, Worcestershire sauce, flour and mustard in a 3−quart saucepan. Cook over medium−low heat, stirring occasionally, until cheese is melted. Stir in Cheddar cheese until melted. Stir in artichoke hearts and bell peppers. Transfer cheese mixture to fondue pot. Keep warm over low flame. Serve with dippers.

Chicken Pate

3 chicken breasts, boneless and skinless
1/2 cup onions, finely chopped
1 (8 oz.) whipped cream cheese
1/4 cup mayonaise
1/2 teaspoon paprika
1/4 cup sherry
1/2 teaspoon cayenne pepper
juice of 1 lemon

Cook chicken breasts in boiling water for 30 − 45 minutes. When cooled cut up chicken into cubes. In medium bowl combine all ingredients. Place mixture into small jello mold or small loaf pan. Make sure to coat pan with oil so mixture will come out smoothly. Refrigerate for at least 8 hours. Serve with crackers.

Chocolate Fondue

8 ounces good quality chocolate
8 ounces heavy whipping cream.
1 shot grand mariner or liqueur of choice.

Heat cream and liqueur in dessert fondue pot on medium heat. Add chocolate and stir until chocolate is melted. Place dessert pot over a tea candle to keep warm. Serve with a seasonal fruit plate, marshmallows and pound cake or cookies.

Cocktail Meatballs

1 pound lean ground beef
1 egg
2 tablespoons water
1/2 cup bread crumbs
3 tablespoons minced onion
1 (8 ounce) can jellied cranberry sauce
3/4 cup chili sauce
1 tablespoon brown sugar
1 1/2 teaspoons lemon juice

In a large bowl, mix together the ground beef, egg, water, bread crumbs, and minced onion. Roll into small meatballs. Bake at 350F for 20 to 25 minutes, turning once. In a slow cooker or large saucepan over low heat, blend the cranberry sauce, chili sauce, brown sugar, and lemon juice. Add meatballs, and simmer for 1 hour before serving.

Crab Stuffed Mushrooms

1 pound large mushrooms
3 tablespoons butter
2 tablespoons finely chopped onion
1 (3 ounce) package cream cheese, softened
2 tablespoons prepared Dijon−style mustard
6 1/2 ounces crabmeat
1/4 cup chopped water chestnuts
2 tablespoons chopped pimento peppers
4 tablespoons grated Parmesan cheese

Preheat oven to 400F. Remove stems from the mushrooms, retaining the caps. Chop the stems. In a medium saucepan, melt the butter. Brush the mushroom caps with melted butter. In the remaining butter, cook and stir the chopped mushroom stems and onions until tender. Gradually mix the cream cheese and mustard into the saucepan. Continue stirring until smooth. Stir in the crabmeat, water chestnuts and pimentos. Heat until warm. Stuff the mushroom caps with the crabmeat mixture. Sprinkle the stuffed caps with Parmesan cheese. In a shallow pan, bake the caps at 400F for 10 to 15 minutes or until hot.

Fruit Salsa And Cinnamon Chips

2 kiwis, peeled and diced
2 Golden Delicious apples − peeled, cored, and diced
1 (8 ounce) package raspberries
1 pound strawberries
2 tablespoons white sugar
1 tablespoon brown sugar
3 tablespoons fruit preserves, any flavor

10 (10 inch) flour tortillas
butter flavored cooking spray
2 cups cinnamon sugar

In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes. Preheat oven to 350F. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit and spice mixture.

Garlic Cheese Bread

Spread:
1/2 cup butter
3/4 cup shredded cheddar cheese
2 tablespoons grated parmesan cheese
1/2 teaspoon garlic powder
1/4 teaspoon Worcestershire sauce
1/4 teaspoon salt
dash ground black pepper
dash paprika

Bread:
12 slices Texas toast or 1 large French bread loaf,
sliced through the middle

Preheat oven to 400F. Combine all ingredients for the spread in a small bowl. Smear spread generously on one side of each slice of Texas toast or on the face of each half of French bread loaf. Bake for 10 to 12 minutes or until cheese begins to brown and bubble. Makes about 12 slices toast or two large halves of French bread.

Honey Nut Huddle Spread

2 tablespoons orange juice
1 tablespoon honey
1 8−oz. package soft cream cheese
1/2 cup raisins
1/4 cup chopped honey−roasted nuts

Blend orange juice, honey and sour cream. Stir in raisins and nuts. Chill for at least one hour. Serve with crackers or potato chips.

Hot Crab Dip

1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
2 tablespoons mayonnaise
1 tablespoon lemon juice
1 1/4 teaspoons Worcestershire sauce
1/2 teaspoon dry mustard
1 pinch garlic salt
1 tablespoon milk
1/4 cup cheddar cheese, grated
1/2 lb. crabmeat
paprika

Remove cartilage from crab meat. In a large bowl, mix cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, mustard, and garlic salt until smooth. Add enough milk to make mixture creamy. Stir in 2 tablespoons of the grated cheese. Fold crab meat into cream cheese mixture. Pour into greased 1−quart casserole. Top with remaining cheese and dust with paprika. Bake at 325F until mixture is bubbly and browned on top, about 30 minutes. Serve with tortilla chips and/or crackers.

Hot Mexican Spinach Dip

1 (16 ounce) jar salsa
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 cups shredded Monterey Jack cheese
1 (8 ounce) package cream cheese, diced and softened
1 cup evaporated milk
1 (2.25 ounce) can chopped black olives, drained
1 tablespoon red wine vinegar
salt and pepper to taste

Preheat oven to 400F. In a medium baking dish, mix together salsa, chopped spinach, Monterey Jack cheese, cream cheese, evaporated milk, black olives, red wine vinegar, salt and pepper. Bake mixture in the preheated oven 12 to 15 minutes, or until bubbly. Serve with tortilla chips.

Kettle Corn

2/3 cup raw popcorn
1/4 cup oil
1/4 cup sugar

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

Mexican Pizza

1/2 lb. ground beef
1/2 teaspoon salt
1/4 teaspoon dried minced onion
1/4 teaspoon paprika
1−1/2 teaspoon chili powder
2 tablespoons water
8 small (6−inch diameter) flour tortillas
1 cup Crisco shortening or cooking oil
1 (16 oz.) can refried beans
1/3 cup diced tomato
2/3 cup mild picante salsa
1 cup shredded cheddar cheese
1 cup shredded Monterey Jack cheese
1/4 cup chopped green onions
1/4 cup sliced black olives

Cook the ground beef over medium heat until brown, then drain off the excess fat from the pan. Add salt, onions, paprika, chili powder and water, then let mixture simmer over medium heat for about 10 minutes. Stir often.

Heat oil or Crisco shortening in a frying pan over medium−high heat. If oil begins to smoke, it is too hot. When oil is hot, fry each tortilla for about 30−45 seconds per side and set aside on paper towels. When frying each tortilla, be sure to pop any bubbles that form so that tortilla lays flat in oil. Tortillas should become golden brown. Heat up refried beans in a small pan over the stove or in the microwave.

Preheat oven to 400F. When meat and tortillas are done, stack each pizza by first spreading about 1/3 cup refried beans on the face of one tortilla. Next spread 1/4 to 1/3 cup of meat, then another tortilla. Coat your pizzas with two tablespoons of salsa on each, then split up the tomatoes and stack them on top. Next divide up the cheese, onions and olives, stacking in that order. Place pizzas in your hot oven for 8−12 minutes or until cheese on top is melted. Makes 4 pizzas.

Raspberry Chicken Wings

1 1/2 cups seedless raspberry jam
1/3 cup balsamic vinegar
3 tablespoons soy sauce
1 1/2 teaspoons crushed red pepper
1 (5 lb.) pkg. frozen chicken wings, thawed

Preheat oven to 400F. Line a baking sheet with aluminum foil. In a small saucepan, combine jam, vinegar, soy sauce and red pepper over medium heat. Stir until smooth. In a large bowl, toss chicken wings with half of the jam mixture. Place on the baking sheet and bake 50 minutes. Brush wings with remaining jam mixture and bake 8 to 10 minutes or until chicken is no longer pink inside and outside is glazed. Serve immediately.

Reuben Pizza

6 tablespoons Dijon mustard
4 small Bobolis (baked cheese pizza crusts) (two 8−ounce packages)
12 ounces shredded Swiss cheese
12 ounces thinly sliced corned beef
2 2/3 cups drained jar−packed sauerkraut
2 teaspoons caraway seeds

Position rack in center of oven. Place baking sheet on rack and preheat to 450F for 30 minutes. Meanwhile, spread 1 tablespoon mustard on each Boboli. Sprinkle each with 1 1/2 ounces (about 1/3 cup packed) cheese. Arrange 3 ounces corned beef over, folding slices to fit if necessary. Spread 1/2 tablespoon mustard over beef. Arrange 2/3 cup sauerkraut over. Spread 1 1/2 ounces cheese over, pressing to adhere. Sprinkle each with 1/2 teaspoon caraway seeds. Place pizzas on hot baking sheet. Bake until heated through and cheese on top melts and is beginning to color, about 12 minutes.

Six−Layer Mediterranean Dip

8 ounces prepared hummus
1 1/4 sour cream, divided
1/2 teaspoon cumin
1/4 teaspoon garlic powder
1/4 teaspoon salt
1 teaspoon lemon juice
1 cup tomatoes, seeded and chopped
1 ripe avocado, seeded and chopped
1/2 cup peeled and chopped cucumbers
salt & fresh ground pepper, to taste
6 ounces crumbled feta cheese
2 tablespoons minced kalamata olives
pita chips

Combine 1/4 cup sour cream with the prepared hummus, then spread mixture on the bottom of a 9 inch pie dish. Combine remaining sour cream and cumin and spread over the hummus layer. Toss together the garlic powder, salt, lemon juice, chopped tomatoes, and avocado, then spread over the yogurt layer. Add a layer of the cucumbers and sprinkle with a bit of salt and pepper. Add a layer of feta, then finish it all off with olives. Let chill for an hour before serving with pita chips.

Smoked Oyster Deviled Eggs

1 (3 3/4 oz.) can smoked oysters
9 hard−cooked eggs
6 tablespoons mayonnaise or salad dressing
2 tablespoons snipped chives
1 tablespoon Dijon−style mustard
1/4 teaspoon freshly ground pepper
Snipped chives

Drain oysters; pat with paper towels to remove as much oil as possible. Coarsely chop. Halve hard−cooked eggs lengthwise. Remove yolks and set whites aside. Place egg yolks in a bowl; mash with a fork. Add mayonnaise, the 2 tablespoons snipped chives, mustard, pepper, and chopped oysters. Mix well. Pipe or spoon egg yolk mixture into egg white halves. Garnish with snipped chives.

Tortilla Pinwheels

1/4 Cup Cream Cheese, softened
1/2 Cup Shredded Cheddar Cheese
1/2 Cup Salsa
1/4 Cup chopped green onion tops
1/2 Teaspoon chili powder
4 Flour Tortillas, 6−inch

In a small bowl, stir together the cream cheese and cheddar cheese with a fork until the cheeser is incorporated. Stir in the salsa, green onion, and chili powder. Spread the mixture evenly on the tortillas. Roll up and chill. Slice into rounds.

Baking and Breads

− For great baking results, keep an oven thermometer in the oven and use it. Oven temperatures regularly vary up to 75 degrees, so this can be a crucial factor.

− For a low fat/low calorie dessert, make sandwiches out of graham crackers and non or low fat frozen yogurt. Prepare a platter in advance, hide them in the freezer and surprise the family ... they'll never know it's healthy!

− Dip a new broom in hot salt water before using. This will toughen the bristles and make it last longer.

− Create your own colored sugar by placing granulated sugar in a plastic bag. Add a few drops of your favorite food coloring and shake to blend. Pour out into a plate and let dry, then use.

− Use greased muffin tins as molds when baking stuffed peppers.

− When baking and you need to "cut in" the butter, an easy way is to keep the sticks of butter in the freezer. When needed, use a cheese grater to grate the butter into fine pieces.

− Try using raw spaghetti instead of toothpicks when securing stuffed chicken breasts and meats. It works great and it's edible!

− To get snowy white potatoes, add a teaspoon of vinegar or fresh lemon juice to the boiling water

− Making noodles is easy by adding an egg to a package of pie crust mix. Mix; roll out, cut, and let dry.

− For a different flavor and less fat, use chicken stock instead of butter or milk when whipping up mashed potatoes.

Authentic Mexican Tortillas

3 cups all−purpose flour
2 teaspoons baking powder
2 teaspoons salt
3/4 cup shortening
3/4 cup hot water

Combine the flour, baking powder, and salt. Either by hand or with a pastry cutter, cut in the shortening till the mixture is crumbly. If the mixture looks more floury than crumbly, be sure to add just one or two more tablespoons of shortening till it is crumbly. Add about 3/4 cup hot water to the mixture, or just enough to make the ingredients look moist. With your hand or a large fork, knead the mixture making sure to rub the dough against the sides of the large mixing bowl to gather any clinging dough. If the dough still sticks to the side of the bowl, add a couple more tablespoons of flour until the dough forms a soft round shape. The dough is ready to roll out now, but it is best to let it rest. Cover it with a dish towel, and let it sit for about an hour or so.

Take the dough, and pull it apart into 10 to 12 balls. Lightly flour your rolling area, and roll each ball with a rolling pin to about 1/8 inch thickness. Place each tortilla on a medium hot cast iron skillet. Cook for about 1 to 2 minutes on each side.

Babka

1 1/4 cups butter or margarine, softened
2 cups milk
1 cake yeast
1/2 cup warm water (110 degrees F)
5 eggs
4 egg yolks
1 cup white sugar
1 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon orange flavored liqueur, optional
grated zest of 2 oranges
grated zest of 1 lemon
9 − 10 cups all−purpose flour
1−1/2 cups currants
1−1/2 cups raisins
1−1/2 cups golden raisins
1 cup chopped slivered almonds
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1 cup all−purpose flour

Place yeast in a small bowl, and pour warm water over it. Stir with a spoon to break up the yeast. Set aside for 2 to 3 minutes. In a small saucepan, scald milk. Add 1 cup butter or margarine, and stir until melted. Remove from heat, and let cool until lukewarm. In a mixing bowl, beat 4 eggs and egg yolks with an electric mixer with a paddle attachment. Add sugar and salt, and continue to beat until mixture is thick and pale. Add vanilla, orange−flavored liqueur, zests, and yeast mixture. Combine. Beat in 4 cups flour gradually. Add milk mixture alternately with remaining 4 cups flour while beating on medium speed. Add up to an additional 1 cup flour if the dough is sticky. Mix in currants, raisins, golden raisins, and almonds.

Transfer dough to a clean large bowl. Knead using a large wooden spoon until the dough pulls away and doesn't stick to the spoon, about 8 to 10 minutes. Transfer dough to a large buttered bowl, and turn to coat. Cover with plastic wrap. Place in a warm place until dough reaches the top of the bowl, about 1 to 2 hours. Punch the dough down, re−cover the bowl, and allow to rise again.

Butter 3 angel food cake pans. In a small bowl, combine 1 cup flour,

4 tablespoons butter or margarine, brown sugar, and cinnamon to form crumb topping. Sprinkle evenly among the 3 pans. Preheat oven to 350F. Punch the dough down again. Turn out onto a lightly floured surface. Knead for 1 minute. Cut into thirds, and transfer dough to prepared pans. Cover loosely with plastic wrap. Allow to rise to the top of pan. Beat remaining egg, and brush the top of the dough. Bake until golden brown and hollow sounding when tapped, about 30 to 45 minutes. Immediately turn out onto a cooling rack so bread does not stick to the pan. Cool.

Breadsticks

1 Loaf unfrozen bread dough (if frozen, thaw in bowl at room temp)
Pam spray or oil
Granulated Garlic
Dried Oregano

Preheat oven to 350F. When dough is soft enough to knead, spray your fingers with Pam or oil and knead just until you can shape into cigar−sized pieces (about 8 to 10). Place these 3" apart on Pam−sprayed cookie sheets. Let rise in warm place until doubled − about 1−1/2 hours. Then, holding Pam about 8" from sticks, lightly spray top of each and then dust with garlic powder and oregano (crush with fingers). Bake at 375F about 20 to 25 minutes or until golden brown. Cool in pan on rack to serve within a day or two.

Cheese Calzones

1−1/2 cups warm water (105F)
4 1/2 cups flour
1 tablespoon olive oil
2 1/2 teaspoons sugar
2 1/2 teaspoons salt
1/2 teaspoon yeast

In a large bowl, mix water with sugar and salt until dissolved. Add oil, and then flour. Stir with heavy spoon for 1 minute. Turn out to a floured board and press into a circle (it will be quite dry). Sprinkle yeast evenly over dough and knead for twelve minutes. Divide dough into 6 oz. portions (yield for this recipe is 5). Shape each portion by sliding your palms across the top portion of dough while curving your fingers inward toward each other and "tucking" the dough into the center. You want a dough ball without visible seams except the bottom. Set all on plate, cover with plastic, and allow to proof for 1−2 hours.

Meanwhile, mix:

1 lb. ricotta cheese
1 cup shredded mozzarella
pinch of black pepper

Preheat oven to 500F. Take a dough ball and place on floured surface. Spread, with finger tips, to a 6 inch circle. Place 2/3 cup cheese mix on one side and fold over other side. Seal with finger tips making sure no cheese mixture is in the seal. Pinch the edge to assure a tight seal. Pat calzone to even filling inside. Check seal again for leaks. Repeat with the others. Place calzones on a lightly greased baking sheet. Cut a 1 inch slit in the top of each for venting while baking. Place in center of oven and bake for 10−12 minutes or until golden brown. Serve with your favorite tomato sauce, warmed, either on top or on the side for dipping.

Cranberry Pistachio Biscotti

1/4 cup light olive oil
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 eggs
1 3/4 cups all−purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 cup dried cranberries
1−1/2 cups pistachio nuts

Preheat the oven to 300F. In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand. Divide dough in half.

Form two logs (12x2 inches) on a cookie sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily. Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275F. Cut logs on diagonal into 3/4 inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.

Crescent Mushroom Turnovers

1/4 pound fresh mushrooms, coarsley chopped
2 tablespoons minced fresh parsley
2 tablespoons minced onion
3 tablespoons butter, divided
1 (8 ounce) can refrigerated crescent roll dough
2 1/2 tablespoons grated Parmesan cheese
2 tablespoons sesame seeds

Preheat oven to 375F. In a medium saucepan over medium heat, slowly cook and stir the mushrooms, parsley and onion in 2 tablespoons butter until tender. Drain and set aside. Separate the dough into 4 rectangles. Cut rectangles in half, forming 8 squares, and arrange on a large baking sheet. Place 1 tablespoon mushroom mixture on each square. Top each square with 1 teaspoon Parmesan cheese. Fold the squares into triangles. In a small saucepan, melt remaining butter. Brush triangles with butter and sprinkle with sesame seeds. Bake in the preheated oven 10 to 15 minutes, until golden brown. Serve warm.

Eggnog Bread

2 eggs
1 cup sugar
1 cup dairy eggnog
1/2 cup butter, melted
1/4 teaspoon nutmeg
2 teaspoons rum extract
1 teaspoon vanilla
2 1/4 cup flour
2 teaspoons baking powder

Preheat oven to 350F. Grease bottom of bread pan. Beat eggs, add sugar, eggnog, butter, rum and vanilla. Blend well, add flour, baking powder and nutmeg. Stir until just moistened. Pour into greased pan. Bake at 350F for 45−50 minutes or until toothpick comes out clean. Cool 10 minutes. Remove from pan. Allow bread to cool completely before slicing.

Hot Cross Buns

1 cup scalded milk
1/2 cup butter
1/2 cup sugar
1 teaspoon salt
1 cake compressed yeast
1 egg, well beaten
About 4 cups sifted flour
3/4 teaspoon cinnamon
1 cup currants
1 egg
1 tablespoon water
Icing

Pour the scalded milk over the butter, sugar and salt; cool to lukewarm. Add the crumbled yeast and let rest for 5 minutes. Add the egg, flour and cinnamon to make a soft dough. Fold in the currants. Let rise in a warm place (80 to 85F.) until double in bulk − about 2 hours. Shape into large buns and place and inch apart on a buttered baking sheet. Let rise in a warm place until double in bulk − about 1 hour. Brush tops of buns with 1 egg slightly beaten with 1 tablespoon of water. Bake in a preheated oven for 20 minutes at 400F. When cool decorate top of each bun with a cross, using the following icing:

Place 1/2 egg white in a small mixing bowl. Using a wooden spoon, beat in as much powdered sugar as the egg white will absorb and add 1 teaspoon of lemon juice gradually as the mixture thickens. Spread at once as mixture hardens quickly. Makes 24 buns.

Irish Soda Bread

3 cups all−purpose flour
1/2 teaspoon baking soda
2 tablespoons white sugar
1/2 cup raisins
1 egg, beaten
1 cup buttermilk
2 tablespoons margarine, melted

Preheat the oven to 350F. Grease a cast iron skillet. In a medium bowl, mix together the flour, baking soda and sugar. Toss the raisins with the flour mixture until coated. Make a well in the center and add the egg, buttermilk, and melted margarine. Stir until all of the dry ingredients are absorbed. Turn the dough out onto a floured surface and knead for a few quick turns just to even out the dough. Handle the dough as little as possible. Pat into a flat circle, and place into the prepared pan. Bake the bread for 40 to 45 minutes in the preheated oven, or until the edges are golden.

Lemonade Muffins

1−1/2 cups flour
1/4 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 beaten egg
1 (6 ounce) can frozen lemonade, thawed
1/4 cup milk
1/3 cup cooking oil
1/2 cup chopped walnuts

Mix dry ingredients in a bowl. In another bowl, mix only 1/2 cup lemonade, egg, milk, and oil. Add to dry mix, stirring until just moistened. Gently stir in nuts. Spoon into prepared pans and bake and bake at 375F for 15−20 minutes or tests clean. While hot, brush with remaining lemonade and sprinkle with white sugar. Makes 8−9 large muffins.

Monkey Bread

2 loaves white bread, uncooked (freezer section of grocery store)
1 stick melted butter (add more if needed)
2 cups sugar
2 tablespoons cinnamon

Thaw bread dough overnight in refrigerator. When soft, use kitchen scissors to cut it up into one inch pieces. Dip dough into melted butter, then roll around in sugar/cinnamon combination until covered. Line bottom of a bundt pan and then start to layer in evenly. Cook at temperature recommended on dough packaging for about one hour until golden brown and hard on the top. Remove from oven and flip over on to a larger platter. Let sit with pan on top for a few minutes while the sweet mixture runs down the bread. Garnish with holly, marichiano cherries, candied nuts, icing, or decoration of your choice. To eat, pick apart − like monkeys.

Morning Glory Muffins

2 cups flour
1 tablespoon baking powder
1 teaspoon cinnamon
1/4 heaping teaspooon each of cloves, ginger, nutmeg, mace and salt
1 cup dark brown sugar
3/4 cup white sugar

Mix these ingredients together. Add:
1 cup coconut
2 cups shredded carrots
1/2 cup raisins
1 chopped apple
1/2 cup chopped pecans

Preheat oven to 375F. Beat 3 eggs with 1 cup oil and 1 tablespoon vanilla. Add the egg mixture to the dry ingredients. This recipe makes 12 muffins using the oversized tins or 24 smaller ones. Bake about 30 to 45 minutes.

Parmesan Popovers

3 eggs
1 cup milk
3 tablespoons melted butter
1 cup flour
1/2 teaspoon salt
1/4 cup grated parmesan cheese

Preheat oven to 375F. Butter well 9 − 3" muffin−pan cups.

With mixer at low speed (or with hand beater) beat eggs slightly; beat in milk and melted butter; then gradually beat in flour and salt. Place a spoonful of parmesan in each muffin cup, dividing evenly among all. Pour batter in cups, dividing evenly among all.

Bake popovers 40 minutes; then remove from oven. Quickly cut slit in side of each to let out steam; return to oven for 10 minutes or until tops are very firm, crisp, and brown. Immediately remove from pan and serve.

Russian Tea Cakes

1 cup butter
1 teaspoon vanilla extract
6 tablespoons confectioners' sugar
2 cups all−purpose flour
1 cup chopped walnuts
1/3 cup confectioners' sugar for decoration

Preheat oven to 350F. In a medium bowl, cream butter and vanilla until smooth. Combine the 6 tablespoons confectioners' sugar and flour; stir into the butter mixture until just blended. Mix in the chopped walnuts. Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet. Bake for 12 minutes in the preheated oven. When cool, roll in remaining confectioners' sugar.

Spiced Pumpkin Bread

3 cups sugar
1 cup vegetable oil
3 large eggs
1 16−ounce can solid pack pumpkin
3 cups all purpose flour
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup coarsely chopped walnuts (optional)

Preheat oven to 350F. Butter and flour two 9x5x3−inch loaf pans. Beat sugar and oil in large bowl to blend. Mix in eggs and pumpkin. Sift flour, cloves, cinnamon, nutmeg, baking soda, salt and baking powder into another large bowl. Stir into pumpkin mixture in 2 additions. Mix in walnuts, if desired. Divide batter equally between prepared pans. Bake until tester inserted into center comes out clean, about 1 hour 10 minutes. Transfer to racks and cool 10 minutes. Using sharp knife, cut around edge of loaves. Turn loaves out onto racks and cool completely.

BBQ and Grilling

− Keep a small plastic bag in your can of vegetable shortening. When it comes time to grease a pan, just slip your hand in the bag, scoop out what you need and spread it on the pan.

− Fresh ginger will last longer by storing it in a pot of sand.

− When making potato salad, add the dressing to warm potatoes for the best flavor. Once cooled, the potatoes will not absorb the dressing as well.

− Dried out coconut can be revitalized by sprinkling with milk and letting it stand for about ten minutes.

− Sprinkle some pumpkin pie spice inside your Jack O'Lantern to give the air a spice aroma!

− Sprinkling French toast with sesame seeds prior to cooking provides a crunchy taste.

− Don't have a roasting pan? Make a rack out of vegetables like celery, carrots and onion and place your chicken, turkey or roast on top. The excess fat drips away from the meat and your pan drippings will be more flavorful.

− Slide a strand of unwaxed dental floss−−one end wrapped around the forefingers of each hand−−under fresh cookies to unstick them from a cookie sheet. Floss also makes a clean cut through a cake for layering. No more crumbly edges!

− For extra smooth, well−mixed oil and vinegar salad dressing: Combine all ingredients in a screw top jar, add an ice cube and shake − then discard what's left of the ice cube.

BBQ Garlic Chicken

4 boneless skinless chicken breast halves
1 cup picante sauce
2 tablespoons vegetable oil
1 tablespoon lime juice
2 cloves garlic, minced
1/2 teaspoon ground cumin
1/2 teaspoon dried oregano
1/4 teaspoon salt
additional picante sauce

Place each chicken breast between 2 pieces of plastic wrap. Flatten chicken to 1/4−inch thickness, using a meat mallet; cut into 1−inch pieces. Place in a shallow container. Combine next 7 ingredients, mixing well. Pour over chicken; cover and chill 1−2 hours. Thread chicken onto skewers; cook over hot coals 6−8 minutes or until done, turning occasionally and basting with remaining marinade. Serve with additional picante sauce.

BBQ Pork Shoulder Steaks

1−1/2 tablespoons Hungarian paprika
1 tablespoon ground coriander
1 tablespoon finely grated lemon zest (zest from 1 lemon)
1 tablespoon dried marjoram
2 teaspoons garlic powder
1 teaspoon salt
3/4 teaspoon freshly ground black pepper
1/2 teaspoon ground cumin
1/4 teaspoon caraway seeds, crushed
1/4 teaspoon ground cinnamon
8 boneless pork shoulder steaks, cut 3/4−inch thick

In a small bowl combine paprika, coriander, lemon zest, marjoram, garlic powder, salt, pepper, cumin, caraway seeds, and cinnamon. Rub herb mixture on both sides of steaks, pressing into surface. Place steaks in center of cooking grate. Grill 10 minutes for medium (160F) or 12 to 14 minutes for well−done (170F), turning once halfway through grilling time.

BBQ Rib Eye Steaks

1/2 cup soy sauce
1/4 cup real maple syrup
6 cloves garlic, minced
1 tablespoon grated fresh ginger
1 teaspoon mustard powder
1/2 teaspoon sesame oil
1/4 teaspoon Tabasco sauce
1/2 cup beer
4 (10 ounce) beef rib eye steaks

In a medium size mixing bowl, combine soy sauce, maple syrup, chopped garlic, grated ginger root, sesame oil, Tabasco sauce, and mix well to blend. Now add beer and stir lightly to mix. Prepare steaks by scoring any fatty outside areas on steak with a knife, (this prevents the steaks from curling when barbecuing). Place steaks in a casserole dish and pour marinade over. Using a fork, punch holes in steaks so that the marinade penetrates into the steaks. Turn steaks over and repeat punching holes. Cover with clear wrap or foil and let marinate in the refrigerator for at least 1 hour or longer. You can also refrigerate and marinate overnight.

Carolina Pulled Pork

1 whole pork butt

Pork Rub:
1/4 cup black pepper
1/4 cup paprika
1/4 cup turbinado sugar
2 tablespoons salt
2 teaspoons dry mustard
1 teaspoon cayenne pepper

Pulled Pork Sauce:
3 cups chicken stock
1 cup dry white wine
1/4 cup apple cider vinegar
1/4 cup molasses
1/4 cup chopped plum tomatoes
3 tablespoons shallots, minced
2 tablespoons pitted dates, minced
1 tablespoon garlic, minced

For rub: mix all ingredients in a bowl. Rub pork with prepared rub. Place in plastic bag and refrigerate overnight. Take out pork and apply rub again. Let sit at room temperature for 2 hours. Roast on rack uncovered in oven at 250−275F until falling apart tender (about 7−8 hours). For sauce, combine all ingredients in a nonreactive saucepan; bring to boil and simmer until it reduces to 1 1/2 cups. Pull pork into pieces, and toss with some sauce. Serve on rolls, tortillas, or alone with extra sauce on the side.

Chicken Marinade

1/4 cup cider vinegar
3 tablespoons prepared coarse−ground mustard
3 cloves garlic, peeled and minced
1 lime, juiced
1/2 lemon, juiced
1/2 cup brown sugar
1−1/2 teaspoons salt
6 tablespoons olive oil
ground black pepper to taste
6 boneless, skinless chicken breast halves

In a large, nonreactive container, thoroughly mix cider vinegar, whole grain mustard, garlic, lime juice, lemon juice, brown sugar, and salt. Whisk in olive oil and pepper. Place chicken in the mixture. Cover, and marinate chicken in the refrigerator 8 hours, or overnight. Preheat an outdoor grill for high heat, and lightly oil grate. Place chicken on the prepared grill, and cook 10 minutes per side, until no longer pink and juices run clear. Discard remaining marinade.

Grilled Baked Potatoes

6 baking potatoes
salt and pepper
1 small Spanish onion, cut in 6 wedges
1 sweet green peppers, cut in strips
2 tablespoons butter
6 strips bacon
parmesan cheese, shredded (optional)

Scrub potatoes, cut V shaped wedge lengthwise out of top or each one. Sprinkle cut sides with salt and pepper. Insert onion wedge in each, top with green pepper and 1 teaspoon butter. Wrap bacon around each potato. Place on square of foil and wrap foil tightly around potato. Cover and bake on grill over medium hot coals or on medium setting, turning occasionally for 35 to 40 minutes or until potatoes are fork tender. Fold back foil, return potatoes to grill. Cover and cook for 5 to 10 minutes longer to crisp bacon.

Grilled Chicken Fingers

1/4 cup soy sauce
3 tablespoons dry white wine
2 tablespoons lemon juice
2 tablespoons vegetable oil
3/4 teaspoon dried Italian−style seasoning
1 teaspoon grated fresh ginger root
1 clove garlic, crushed
1/4 teaspoon onion powder
1 pinch ground black pepper
8 skinless, boneless chicken breast halves − cut into strips

In a large, resealable plastic bag, combine the soy sauce, wine, lemon juice, oil, Italian−style seasoning, ginger, garlic, onion powder and ground black pepper. Place chicken in the bag. Seal and let marinate in the refrigerator for at least 3 hours, or overnight. Preheat an outdoor grill for medium−high heat, and lightly oil grate. Thread the chicken onto skewers, and set aside. Pour marinade into a small saucepan, and bring to a boil over high heat. Cook chicken on the prepared grill for approximately 5 minutes per side, basting with the sauce several times. Chicken is done when no longer pink and juices run clear.

Grilled Chicken Wings

20 chicken wings (3 1/2 to 4 pounds)
1 cup of your favorite barbecue sauce
1 tablespoon finely chopped garlic
2 tablespoons sesame seeds
1 tablespoon sesame oil
1/4 teaspoon cayenne pepper, to taste

Combine garlic, cayenne pepper, and barbecue sauce in a saucepan and bring to a quick boil. Allow sauce to cool, then add the sesame oil and set aside. With a sharp knife remove the tips from the chicken wings. Place the wings in a large lock−top baggie and add the sauce mixture. Seal the bag and coat the wings with the sauce. Refrigerate for about four hours, turning the baggie periodically to coat the wings with sauce. Remove the wings from the baggie and sprinkle with sesame seeds. Pour the remaining marinade into a saucepan and bring to a boil for one minute and remove from the heat. Grill the chicken wings directly over a medium heat. Turn the wings once with tongs and continue to baste with the boiled marinade for approximately 15 minutes. Serve the wings warm with additional sauce (or a different sauce/dip/dressing of your choice) for dipping.

Grilled Leg Of Lamb

2/3 cup olive oil
1/2 cup plus 2 Tablespoon dry red wine
1/4 cup red wine vinegar
2 tablespoons balsamic vinegar
5 tablespoons fresh rosemary, diced
10 garlic cloves, pressed
5 lb. leg of lamb, butterflied, with bone removed
salt and fresh cracked pepper to taste

Mix all the ingredients, except the salt and pepper, in a big glass bowl and add the lamb. Turn several times with your hands to make sure that all the lamb is covered. Cover with plastic wrap and refrigerate for at least 24 hours, turning every now and then. Remove from the fridge about an hour before grilling in order to return lamb to room temperature. Remove lamb from marinade and sprinkle generously with salt and fresh cracked pepper. Grill the lamb on the center of the barbecue grill for about 17 minutes over a medium heat for medium rare, 23 minutes for medium. Don't worry about the flare−ups as it will give the lamb a delicious, crispy skin. Turn the meat only once and cook for another 17 to 23 minutes, depending on desired doneness. Remove lamb from grill and tent with tinfoil for 20 minutes to allow juices to settle. Carve.

Grilled Pizza

1 cup warm water
1 (.25 ounce) package active dry yeast
1 pinch white sugar
2 teaspoons kosher salt
1 tablespoon olive oil
3 1/3 cups all−purpose flour
2 cloves garlic, minced
1 tablespoon chopped fresh basil
1/2 cup olive oil
1 teaspoon minced garlic
1/4 cup tomato sauce
1 cup chopped tomatoes
1/4 cup sliced black olives
1/4 cup roasted red peppers
2 cups shredded mozzarella cheese
4 tablespoons chopped fresh basil

Dissolve yeast in warm water, and add sugar. Proof for ten minutes, or until frothy. Add salt, olive oil, and flour; mix until dough pulls away from the sides of the bowl. Turn onto a lightly floured, flat surface. Knead until smooth, about 6 to 8 minutes. Place dough in a well oiled bowl, and cover with a damp cloth. Set aside to rise until doubled. Punch down, and knead in garlic and basil. Set aside to rise until doubled.

Preheat grill for high heat. Heat 1/2 cup olive oil with 1 teaspoon minced garlic for 30 seconds in the microwave. Set aside. Punch dough down and divide. On baking sheets, form into 2 oblong shapes approximately 3/8 to 1/2 inch thick. Brush grate with garlic flavored olive oil. Carefully place dough on hot grill. The dough will begin to puff almost immediately. When the bottom crust has lightly browned, turn the dough over using two spatulas. Working quickly, brush oil over crust, and then brush with 2 tablespoons tomato sauce. Arrange 1/2 cup chopped tomatoes, 1/8 cup sliced black olives, 1/8 cup roasted red peppers over crust. Sprinkle with 1 cup cheese and 2 tablespoons basil. Close the lid, and cook until the cheese melts. Remove from grill, and set aside to cool for a few minutes while you prepare the second pizza.

Grilled Pound Cake

3/4 cup dried sour cherries
1 cup boiling water
5 tablespoons brandy
1−1/2 pints vanilla ice cream, softened slightly
4−1/2 tablespoons semisweet chocolate, coarsley chopped
1/3 cup pecans, toasted and coarsley chopped
16−oz. loaf pound cake, cut into 16 1/2−inch slices
1/4 cup unsalted butter, melted

Place cherries in medium bowl. Pour 1 cup boiling water over cherries; let stand until softened, about 10 minutes. Drain and pat dry. Mix cherries and 1 Tbsp. brandy in small bowl. Place ice cream in large bowl; mix in cherries, semisweet chocolate and pecans; cover and freeze until firm, about 2 hours.

Prepare barbecue grill; heat to medium. Brush both sides of each cake slice with melted butter. Grill slices until lightly toasted, about 30 seconds per side. Place 2 slices of cake on each dessert plate. Place 1 scoop ice cream on top of cake slices. Drizzle 1−1/2 tsp. brandy over each serving.

Grilled Shrimp

2 lbs. unpeeled large or jumbo shrimp
1 cup vegetable oil
1 cup lemon juice
2 teaspoons dry Italian salad dressing mix
2 teaspoons seasoned salt
1 teaspoon seasoned pepper
1 teaspoon Worcestershire sauce
4 tablespoons brown sugar
2 tablespoons soy sauce
1/2 cup chopped scallions

Wash shrimp and drain on paper towels. Mix oil, lemon juice, salad dressing mix, salt, pepper and Worcestershire sauce. Place shrimp in bowl and cover with marinade. Marinate in refrigerator 2 to 4 hours or overnight, stirring occasionally. Lift shrimp from marinade with slotted spoon and push onto skewers. Place on charcoal grill about 6 inches from hot coals. Grill about 10 minutes, turning once and brushing with marinade. Pour remaining marinade into pan. Stir in brown sugar, soy sauce and onion. Heat to boiling. Serve as a dip for shrimp.

Homemade BBQ Sauce

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

Combine all ingredients in a sauce pan and mix well. Over medium−high heat, bring just to a boil; lower heat and simmer for 1 hour, stirring occasionally.

Kentucky Steak Marinade

10 tablespoons Bourbon
5 tablespoons soy sauce
2 tablespoons white wine vinegar
2 tablespoons vegetable oil
1/2 teaspoon lemon pepper
1/4 teaspoon black pepper
1/4 teaspoon salt
1 clove garlic, minced

Mix all the ingredients. Marinate steaks for at least 2 hours but preferably longer. Grill the steaks over an outdoor grill for best flavor (and to tempt your neighbors with the wonderful smell!). Yield: 1 1/2 cups marinade

Oven BBQ Ribs

3 lbs pork back ribs
1 (8 ounce) jar honey
1 teaspoon paprika
1 teaspoon chili powder
1/2 teaspoon garlic powder
2 tablespoons Old Bay Seasoning
1/2 teaspoon onion powder
1/4 teaspoon celery salt
1/2 cup dark brown sugar
1/4 teaspoon fresh ground pepper
1 medium onion, grated or finely chopped
12 ounces barbecue sauce
1/4 cup white sugar

Place all ingredients together in large roasting pan. Cut ribs apart for easier serving. Mix together making sure to coat all ribs with this semi−dry paste. Spread ribs out evenly on bottom of pan. Cover lightly with foil. Bake at 375F for approximately 1 hour, turning or stirring occasionally.

Sirloin Kabobs

1/4 cup soy sauce
3 tablespoons light brown sugar
3 tablespoons distilled white vinegar
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
1/2 teaspoon garlic pepper seasoning
4 fluid ounces lemon−lime flavored carbonated beverage
2 pounds beef sirloin steak, cut into 1−1/2 inch cubes
2 green bell peppers, cut into 2 inch pieces
1/2 pound fresh mushrooms, stems removed
1 pint cherry tomatoes
1 fresh pineapple − peeled, cored and cubed

In a medium bowl, mix soy sauce, light brown sugar, distilled white vinegar, garlic powder, seasoning salt, garlic pepper seasoning and lemon−lime flavored carbonated beverage. Place beef sirloin steak in a large ziplock bag. Cover with the soy sauce mixture and seal. Marinate in the refrigerator 8 hours, or overnight. Preheat an outdoor grill for high heat and lightly oil grate. Place green bell peppers in a medium saucepan with enough water to cover. Bring to a boil and cook approximately 1 minute. On wooden or metal skewers, alternately place steak, parboiled green peppers, mushrooms, cherry tomatoes and pineapple. Basting frequently with remaining marinade mixture, cook on the prepared grill 10 to 15 minutes, or to desired doneness.

Super Burgers

2 lbs. ground beef
1 cup soft breadcrumbs
3/4 cup Burgundy wine
1 (4 ounce) can sliced mushrooms, drained
2 teaspoons onion salt
1 teaspoon dry mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon garlic powder
1/4 teaspoon pepper
8 hamburger buns

Mix together first 9 ingredients. Shape into 8 patties. Broil or grill 4−5 inches from heat 5 minutes on each side, or until desired degree of doneness. Serve in hamburger buns with sliced tomatoes and onions.

Meats − Beef

− Use a 1−1/2 inch natural bristle paintbrush dipped in melted margarine or oil to grease muffin tins, cookie sheets or cake and bread pans. It's much faster than using a skimpy pastry brush.

− If you put onions in the freezer 15 minutes before you chop them, you'll reduce the spray of vaporized onion oils − which means your eyes won't tear when you cut the onions.

− To prevent cream whipped ahead of time from separating, add one quarter teaspoon of gelatin to each cup of cream during whipping.

− A jar lid or a couple of marbles in the bottom half of a double−boiler will rattle when the water gets low and warn you to add more before the pan scorches or burns.

− When mincing garlic, sprinkle on a little salt so the pieces won't stick to your knife or cutting board.

− If your cake recipe calls for nuts, heat them first in the oven, then dust with flour before adding to the batter to keep them from settling to the bottom of the pan.

− Noodles, spaghetti and other starches won't boil over if you rub the inside of the pot with vegetable oil.

− Brown gravy in a hurry with a bit of instant coffee straight from the jar... no bitter taste, either.

− To hasten the cooking of foods in a double boiler, add salt to the water in the outer boiler.

− No "curly" bacon for breakfast when you dip it into cold water before frying.

All Day Crock Pot Delight

2 pounds boneless chuck, cut in 1" cubes
1/2 cup flour
1/4 cup butter
1 onion, sliced
1 teaspoon salt
1/8 teaspoon pepper
1 clove garlic, minced
2 cups beer
1/4 cup flour

Coat beef cubes with the 1/2 cup flour. Brown in melted butter. Drain off excess fat. In crock pot, combine browned meat with onion, salt, pepper, garlic and beer. Cover and cook on low 5−7 hours (all day) until meat is tender. Turn control to high. Dissolve remaining 1/4 cup flour in small amount of water. Stir into meat mixture, cook on high 30−40 minutes. Serve with rice and salad.

Beef Souvlaki

1 lb. sirloin tip steaks or round steaks
2 teaspoons dried oregano
2 teaspoons minced garlic
1/2 teaspoon ground black pepper
2 teaspoons oil
1/4 cup lemon juice

Sauce:
1/3 cup plain yogurt
1/2 teaspoon dried dill
1 teaspoon red wine vinegar
1 teaspoon minced garlic

Combine spices and oil and press into meat of both sides. Cut meat into 1 inch cubes and toss with lemon juice and let stand for 5 minutes. Thread on skewers. Broil or grill for about 5 minutes, turnning once. Do not overcook. Combine sauce ingredients and serve with Souvlaki.

Breaded Rib Roast

4 pounds rib roast
salt to taste
ground black pepper, to taste
2 cloves garlic, chopped
2 tablespoons butter
2 tablespoons olive oil
1 cup plain bread crumbs
1/4 cup grated Romano cheese

Wash and pat dry the roast. Sprinkle salt and pepper over meat. In a mixing bowl, combine the chopped garlic, butter, and olive oil. Stir to blend well. Place the seasoned rib roast in garlic mixture and turn to coat, rubbing it into the meat. Add a little more oil if it doesn't completely coat the meat.
In another mixing bowl, combine the bread crumbs, cheese and parsley. Mix thoroughly. Press the bread crumb mixture into the meat; completely covering the roast. Place roast on a roasting rack inside of a shallow baking pan. Roast in a preheated 325F oven for about two hours or until desired doneness. Check with meat thermometer:
Rare − 120 to 125F Well Done − 160F

California Casserole

2 lbs. ground beef
1 medium green pepper, chopped
3/4 cup chopped onion
1 can (16 1/2 oz.) cream style corn
1 can (8 oz.) tomato sauce
1 can (10 3/4 oz.) condensed tomato soup undiluted
1 can (4 oz.) mushrooms, undrained
1 can (10 oz.) tomatoes, undrained with green chilies
1 can (2 1/4 oz.) sliced ripe olives, drained
1 jar (4 oz.) chopped pimento, drained
1−1/2 teaspoons celery salt
1/2 teaspoon chili powder
1/2 teaspoon dry mustard
1/4 teaspoon pepper
8 ounces wide egg noodles, cooked as directed and drained
2 cups (oz.) shredded sharp cheddar cheese

In large skillet, cook ground beef with green pepper and onion until meat is browned and the vegetables are tender, drain. Add next 11 ingredients, mix thoroughly. Add noodles, mix well. Pour into large baking dish. Cover and bake at 350F for 50 minutes. Sprinkle with cheese, return to oven for 10 minutes or until cheese melts.

Cheesy Meatloaf

1 pound ground beef
1 pound ground pork
1 (1.25 ounce) envelope dry onion soup mix
2 eggs, beaten
1−1/2 cups dry bread crumbs
ground black pepper to taste
3/4 cup water
2 cups shredded mozzarella cheese, divided

Preheat oven to 350F. In a large bowl combine the beef, pork, soup mix, eggs, bread crumbs, pepper and water. Stir in 1/2 cup of the cheese. Mix well and spread half of mixture into a 9x5 inch loaf pan. Spread remaining 1 1/2 cups cheese over meat loaf mixture. Top with remaining half of meat loaf mixture. Bake in preheated oven for 60 minutes. Let cool 10 to 15 minutes before serving.

Chili Dog Casserole

8 hot dog buns
8 hot dogs
1 (15 ounce) can chili
1/2 cup chopped onion
1 tablespoon prepared mustard
2 cups shredded Cheddar cheese

Preheat oven to 350F. Lightly grease a 9x13 inch baking dish. Tear up the hot dog buns and arrange the pieces in the bottom of the dish evenly. Slice the hot dogs into bite size pieces and layer the pieces over the buns. Pour the chili over the hot dogs, sprinkle with the chopped onion, then spread some mustard over the chili and the onion. Top off with the cheese. Bake in preheated oven for 30 minutes.

Corned Beef And Cabbage

5 lb. corned beef brisket
1 large onion stuck with 6 whole cloves
6 carrots, peeled and halved
8 medium potatoes, washed and quartered
1 teaspoon dried thyme
1 small bunch parsley
1 head cabbage (about 2 lbs), quartered

Horseradish Sauce:
1/2 pint whipping cream
2 tablespoons mayonnaise
2−4 tablespoons prepared horseradish
(Whip cream until it stand in peaks. Fold in mayonnaise and horseradish.)

Put beef in a large pot and cover with cold water. Bring to a boil with the lid off the pot. Add thyme, parsley and onion. Turn to simmer and cook for 3 hours. Skim fat from top as it rises. Add cabbage, potatoes, and carrots. Simmer for 20−30 minutes until cabbage is cooked. Remove the meat and cut into pieces. Place on center of a large platter. Strain the cabbage and season it heavily with black pepper. Surround the beef with the cabbage, carrots and potatoes. Serve with horseradish sauce.

Country Fried Steak And Gravy

1 cup vegetable oil
1 pound cubed steak, cut into 4 (4−ounce) pieces
Salt
Freshly ground black pepper
Poultry seasoning
1 egg, beaten
3 cups plus 3 tablespoons milk
1−1/2 cups plus 3 tablespoons all−purpose flour

Heat the oil in a heavy 9−inch cast iron skillet, to 360F. Season the steak with salt, pepper, and poultry seasoning. Combine the egg with 3 tablespoons of the milk. Put 1 1/2 cups of the flour in a 1/2 gallon zipper−lock plastic storage bag and season with salt and pepper. Dredge the steaks in the flour, coating each piece evenly and tapping off any excess. Dip the steak in the egg wash, coating it completely and let the excess drip off. Dredge again in the flour, shaking off any excess. Fry the steaks in the hot oil, until golden brown on each side, about 3 minutes. Remove and drain on paper towels. Season with salt and pepper.

Carefully pour off the oil, leaving behind about 1/4 cup along with the brown bits. Reduce heat to medium and add the remaining 3 tbls. flour; cook for 3 to 4 minutes, whisking constantly. Add the remaining 3 cups milk, 1/2 cup at a time, whisking constantly. Bring to a boil, then reduce the heat to medium−low. Season with salt and plenty of pepper. Cook for 8 to 10 minutes, whisking constantly. The gravy should be thick enough to coat the back of a spoon. Serve over steak with fresh biscuits and corn on the cob.

Crockpot Cube Steak & Gravy

2 lbs. cube steak
salt and pepper
flour (for dredging)
1 package onion gravy mix
1 can cream of mushroom soup
2 cups water

Salt and pepper the steak to your likeing then dredge in the flour. Fry steak until brown. Place in crockpot; add water, soup, and gravy mix. Cover and cook on low 6 to 8 hours. Serve with mashed potatoes or rice.

Crockpot Swiss Steak

1−1/2 lbs. beef round steak, cut 3/4 inch thick
3 teaspoons flour
1 teaspoon salt
1 teaspoon dry mustard
1 teaspoon black pepper
1 teaspoon garlic powder
2 teaspoons shortening
1 (16 ounce) can tomatoes
1 small onion, sliced
1 stalk celery, sliced
2 medium carrots, sliced
1 teaspoon Worcestershire sauce
1/4 water

Cut meat into pieces that will fit in your crockpot. Combine flour, salt, mustard, pepper, and garlic powder. Pound 2 tablespoons of the flour mixture into the meat. Brown the meat in the shortening on both sides. After browning meat, transfer to crockpot. Stir remaining flour into pan drippings in the skillet. Stir in the remaining ingredients and cook until thick and bubbly. Pour over meat in the crockpot. Cook on low for 8 to 10 hours. Serve with hot cooked noodles or rice.

Easy Hamburger Stroganoff

1 lb. hamburger
1 onion, diced
1 clove garlic, minced
1 can cream of mushroom soup
1 cup sour cream
2 teaspoons dry mustard
4 tablespoons milk
salt and pepper, to taste

Brown hamburger in large skillet with onion and garlic. Drain out fat and add soup, mustard and milk. Simmer for 5 minutes. Add sour cream and heat through without boiling. Add salt and pepper to taste, and serve with egg noodles or rice.

Famous Chili

1/2 pound dried pinto beans, picked over and washed
5 cups canned crushed tomatoes
3 medium green bell peppers, cored, seeded and coarsely chopped
1−1/2 tablespoons vegetable oil
4 medium yellow onions, peeled and coarsely chopped
2 cloves garlic, peeled and minced
1/2 cup finely chopped fresh parsley
1/2 cup (1 stick) butter
2 1/2 pounds ground lean beef chuck
1 pound ground lean pork shoulder
1/3 cup chili powder
2 tablespoons salt
1−1/2 teaspoons black pepper
1−1/2 teaspoons ground cumin
1−1/2 teaspoons MSG

Soak beans overnight in a large heavy kettle in cold water to cover by 2 inches. Next day, cover and simmer beans in soaking water until tender −− about 1 hour. Add tomatoes and simmer 5 minutes longer. Stir−fry green peppers in oil in a very large heavy skillet over moderate heat until limp −− about 5 minutes. Add onions and stir−fry until glassy −− 5−8 minutes. Stir in garlic and parsley and set aside. In a second very large heavy skillet, melt butter over moderately high heat. Add beef and pork and saute, stirring often, 15 minutes. Add meat to onion mixture, blend in chili powder and cook, stirring occassionally, 10 minutes. Add meat mixture to beans, along with salt, black pepper, cumin and MSG. Bring to boiling, adjust heat so chili bubbles gently, cover and simmer 1 hour. Remove cover and cook, stirring now and then, 30 minutes longer. Skim as much fat from chili as possible, ladle into heated soup bowls, and serve.

Glazed Corned Beef

4 1/2 pounds corned beef, rinsed
1 cup water
1 cup apricot preserves
4 tablespoons brown sugar
2 tablespoons soy sauce

Preheat oven to 350F. Coat a large pan with non−stick cooking spray. Place corned beef in dish and add water. Cover tightly with aluminum foil and bake for 2 hours; drain liquid. In a small bowl combine apricot preserves, brown sugar, and soy sauce. Spread the apricot mixture evenly over the corned beef. Bake uncovered at 350F 25 to 30 more minutes, or until the meat is tender; basting occasionally with pan drippings. Slice corned beef across grain and serve.

Homestyle Meatloaf

2 teaspoons vegetable oil
1 green onion, minced
2 cloves garlic, minced
2 tablespoons minced green bell pepper
2 tablespoons grated carrot
2 eggs, beaten
1 cup milk
2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1−1/2 pounds ground chuck
3/4 pound ground pork
1 cup bread crumbs (such as Progresso)
1/2 cup all−purpose flour
1/4 cup ketchup plus an additional 1/4 cup ketchup (for top)

Preheat oven to 350F. Saute green onion, garlic, green pepper, and carrot in vegetable oil over medium heat for a couple minutes. Combine beaten eggs with milk, salt, black pepper, garlic powder, and onion powder in a medium bowl. Mix bread crumbs and flour into ground chuck and ground pork with your hands. Add egg and milk mixture, sauteed veggies, 1/4 cup ketchup and mix it up using your hands. Press the mixture into a meat loaf pan (the kind of pan with drainage holes in the bottom) or a large loaf pan. Bake for 30 minutes, then spread 1/4 cup of ketchup over the top of the meatloaf and bake for another hour. Remove from oven and allow it to sit for awhile before slicing and serving.

Meatballs And Gravy

1−1/2 lbs. lean ground beef
1/2 lb. ground pork
2 slices white bread, soaked in water and squeezed dry
1/2 cup minced onions
3 tablespoons chopped fresh parsley or 1 tablespoon dried parsley
1 large egg, beaten
3/4 teaspoon salt
1/2 teaspoon fresh ground pepper, divided
1 pinch nutmeg
3 teaspoons vegetable oil, divided
1 (14 1/2 ounce) can beef broth
1 (14 1/2 ounce) can chicken broth
1/4 cup water
2 tablespoons cornstarch
1/4 teaspoon fresh grated lemon rind
1/4 teaspoon dried thyme

Combine ground beef, pork, bread, onion, parsley, egg, salt, 1/4 teaspoon pepper and the pinch of nutmeg in medium bowl. Shape mixture into 1 inch balls. Heat 1 1/2 teaspoons oil in large skillet over medium heat. Add half of the meatballs and cook until browned, about 6 to 8 minutes; drain oil. Transfer meatballs to paper towel lined plate. Repeat with remaining 1/12 teaspoon oil and meatballs. Add beef and chicken broths to skillet, return meatballs to skillet. Bring to a boil; reduce heat, cover and simmer, 30 minutes. In a small bowl combine water and cornstarch, stir well to make a slurry. Add to meatballs and broth. Bring to a gentle boil to thicken. Add remaining pepper, grated lemon peel and thyme. Cook slowly 5 minutes longer. Serve over mashed potatoes, buttered noodles, or steamed white rice.

Old Fashioned Beef Stew

4 tablespoons oil for frying
1/2 cup all−purpose flour
1 tablespoon garlic powder
1 teaspoon salt
1 teaspoon black pepper
2 pounds beef chuck, cubed
12 small boiling onions
6 large potatoes, peeled and diced
6 carrots, sliced
3 stalks celery, sliced
3 (10.5 ounce) cans beef broth
3 tablespoons all−purpose flour
1 tablespoon cold water

In a large pot heat oil over medium high heat. In a resealable plastic bag mix together the flour, garlic powder, salt and pepper. Add a small handfull of meat at a time and shake until well coated; brown in hot oil, about 1 minute per side. Remove the browned meat and continue until all the meat is browned. Lower heat to medium and add onions. Brown onions on both sides, about 3 minutes per side, then remove from pot and set aside. Drain excess fat from pot. To pot add potatoes, carrots, celery, reserved onions, browned meat and broth. Stir all together and bring to a boil. Reduce heat to low, cover and simmer for 2 hours, stirring occasionally. For a thicker broth: 1/2 hour before stew is done, combine 3 tablespoons flour and water in a small bowl and mix well, then slowy stir mixture into stew.

Seven Layer Casserole

1/2 pound ground beef, browned and drained
2 tablespoons bacon bits
1 small onion, chopped
15 ounces tomato sauce
1/2 cup water
1/2 teaspoon chili powder
salt and pepper
2/3 cup long grain rice
8 ounces whole kernel corn, drained
1/2 cup chopped green bell pepper

Place beef in bottom of crockpot. Top with bacon bits and onion. Combine the tomato sauce, water, chili powder, salt and pepper. Pour half of the mixture over the ingredients in crockpot. Sprinkle rice over top. Add in the corn and green pepper. Pour remaining tomato mixture over top. Cover; cook on low for 5−6 hours or until rice is done.

Slow Cooker Pepper Steak

2 pounds beef sirloin, cut into 2 inch strips
garlic powder to taste
3 tablespoons vegetable oil
1 cube beef bouillon
1/4 cup hot water
1 tablespoon cornstarch
1/2 cup chopped onion
2 large green bell peppers, roughly chopped
1 (14.5 ounce) can stewed tomatoes, with liquid
3 tablespoons soy sauce
1 teaspoon white sugar
1 teaspoon salt

Sprinkle strips of sirloin with garlic powder to taste. In a large skillet over medium heat, heat the vegetable oil and brown the seasoned beef strips. Transfer to a slow cooker. Mix bouillon cube with hot water until dissolved, then mix in cornstarch until dissolved. Pour into the slow cooker with meat. Add onion, green pepper, stewed tomatoes, soy sauce, sugar and salt. Cover and cook on high for 3 to 4 hours, or on low for 6 to 8 hours.

Slow Cooker Pot Roast

2 (10.75 ounce) cans condensed cream of mushroom soup
1 (1 ounce) package dry onion soup mix
1 1/4 cups water
5 1/2 pounds pot roast

In a slow cooker, mix cream of mushroom soup, dry onion soup mix and water. Place pot roast in slow cooker and coat with soup mixture. Cook on High setting for 3 to 4 hours, or on Low setting for 8 to 9 hours.

Slow Cooker Stiffado

1 tablespoon vegetable oil
2 lbs. stewing beef, cut into 1−inch cubes
3 large onions, peeled and diced
4 cloves garlic, minced
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
3 tablespoons red wine vinegar
1−1/2 cups tomato sauce
1 teaspoon white sugar
1 bay leaf
1 cup crumbled feta cheese

Heat oil in a skillet over medium−high heat and brown beef in batches, if necessary, adding more oil if needed. Transfer beef to slow cooker with a slotted spoon. Reduce heat to medium and add onions to skillet, cooking until soft; add garlic, cinnamon and allspice and cook for 1 minute. Add vinegar, tomato sauce, sugar and bay leaf and stir well to combine. Pour mixture over meat. Cover and cook on Low for 8 to 10 hours or on High for 4 to 5 hours, until beef is tender. Add feta cheese, cover again, and cook on High for 10 minutes. Discard bay leaf and serve over hot buttered pasta or mashed potatoes.

Tamale Pie

2 pound ground beef
12 oz. can chopped tomatoes
1 onion, chopped
1 clove garlic, chopped
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon oregano
3 1/2 ounces green chilies (half of a 7 oz. can)

Topping:
1 cup grated mild cheddar cheese
1/2 cup cornmeal
1/2 cup flour
1 teaspoon baking powder
dash salt
2 teaspoons oil
2 teaspoons sugar
1/2 cup milk
3 1/2 ounces green chilies (remainder of can)

Brown meat in skillet. Add remaining ingredients and simmer 20 minutes. Pour into a 4 quart casserole dish. Top with cheese. Mix rest of ingredients together and pour over the top of meat and cheese. Bake at 375F for 30 minutes (or until topping is done).

Meats − Pork and Lamb

− A dampened paper towel or terry cloth brushed downward on a cob of corn will remove every strand of corn silk.

− Fresh eggs' shells are rough and chalky; old eggs are smooth and shiny.

− When working with dough, don't flour your hands; coat them with olive oil to prevent sticking.

− Use a gentle touch when shaping ground beef patties. Overhandling will result in a firm, compact texture after cooking. Don't press or flatten with spatula during cooking.

− Never heat pesto sauce − the basil will turn black and taste bitter.

− Butter pie pastry scraps: sprinkle with cinnamon and sugar, and bake like cookies.

− When slicing a hard boiled egg, try wetting the knife just before cutting. If that doesn't do the trick, try applying a bit of cooking spray to the edge.

− Rescue stale or soggy chips and crackers: Preheat the oven to 300F. Spread the chips or crackers in a single layer on a baking sheet and bake for about 5 minutes. Allow to cool, then seal in a plastic bag or container.

− The best way to store fresh celery is to wrap it in aluminum foil and put it in the refrigerator−−it will keep for weeks.

− Microwave a lemon for 15 seconds and double the juice you get before squeezing.

Baked Lemon Pork Chops

8 large pork chops
1 cup bread crumbs
1 teaspoon salt
1 teaspoon rosemary
1 teaspoon lemon−pepper seasoning
2 eggs, beaten
1/2 cup white wine
2 tablespoons vegetable oil
2 tablespoons lemon juice
1/2 cup parmesan cheese

Combine bread crumbs, parmesan cheese, salt, rosemary and lemon−pepper seasoning. Set aside. Combine egg, lemon juice, wine and oil. Coat pork chops with egg mixture and then dredge the chops in the breadcrumb mixture. Place on greased baking pan and bake for 45 minutes at 350F.

Creamy Baked Pork Chops

6 pork chops
1 teaspoon garlic powder
1 teaspoon seasoning salt
2 eggs, beaten
1/4 cup all−purpose flour
2 cups Italian−style seasoned bread crumbs
4 tablespoons olive oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1/3 cup white wine

Preheat oven to 350F. Rinse pork chops, pat dry, and season with garlic powder and seasoning salt to taste. Place the beaten eggs in a small bowl. Dredge the pork chops lightly in flour, dip in the egg, and coat liberally with bread crumbs. Heat the oil in a medium skillet over medium−high heat. Fry the pork chops 5 minutes per side, or until the breading appears well browned. Transfer the chops to a 9x13 inch baking dish, and cover with foil. Bake in the preheated oven for 1 hour. While baking, combine the cream of mushroom soup, milk and white wine in a medium bowl. After the pork chops have baked for an hour, cover them with the soup mixture. Replace foil, and bake for another 30 minutes.

Easter Ham Pie

(2) 9" pastry crusts
8 oz. thin sliced ham
5 oz. frozen spinach, thawed
3 eggs (room temp)
2 cups shredded Mozzarella cheese
15 oz. Ricotta cheese
1 small red bell pepper, thinly sliced
1 tablespoon olive oil
1 tablespoon chopped basil leaves
Lemon pepper to taste

Preheat oven to 350F. Line pie pan with 1 crust. Saute peppers and ham in olive oil for 3 min. and season with pepper. Whisk 2 eggs and ricotta in large bowl. Spread mixture into pie crust. On paper towels, pat spinach dry − then scatter on top of mixture. Sprinkle peppers and ham over spinach and top with mozzarella then basil leaves. Cover with second pie crust and trim edges. Cut vents in top of crust and brush top with 1 beaten egg. Bake 50−60 minutes, or until golden brown. Let set about 15 minutes before serving.

Ham And Egg Casserole

1/3 cup diced cooked ham (smoked or country cured)
Sourdough bread
4 − 5 eggs, beaten
1/4 cup evaporated milk
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup shredded mild Cheddar cheese

Spray casserole dish with a non−stick cooking spray. Trim crusts from bread, cut slices and place bread on the bottom of casserole dish. Beat eggs, add salt, pepper, evaporated milk and mix well. Pour egg mixture over bread. Sprinkle diced ham over egg mixture and cover. Place casserole in refrigerator overnight or for at least five hours. Remove casserole from the refrigerator, sprinkle cheese on top of eggs. Place casserole in a preheated 375F oven for 20 − 22 minutes depending on the depth of the casserole dish.

Ham With Apple Mustard Glaze

12− to 14−pound shankless skinless smoked−cured ham
whole cloves for studding ham
1/2 cup apple jelly
2 tablespoons Dijon mustard

Accompaniments:
assorted relishes such as pickled watermelon rind and pickled bell peppers
brandied fruits

Preheat oven to 350F. Score top of ham into diamonds and stud center of each diamond with a clove. On a rack in a roasting pan bake ham in middle of oven 1 1/2 hours. In a small saucepan heat jelly over moderate heat, stirring, until melted and smooth. Remove saucepan from heat and stir in mustard. Spread glaze evenly on top of baked ham and bake 35 minutes more. Transfer ham to a platter and let stand 15 minutes. Serve ham with relishes and brandied fruits.

Ham Wraps

1 package large flour tortillas
16 ozs. cream cheese, softened
1/3 cup mayonnaise
2 tablespoons chopped green onions
1/4 cup chopped black olives
2 packages sliced cooked ham

Combine cream cheese, mayonnaise, green onions and olives. Spread a thin layer of cream cheese mixture on top side of each tortilla. Arrange ham slices over cheese. Tightly roll up each toritlla; wrap individually in plastic wrap. Refrigerate for 3 hours to overnight before serving.

Homemade Breakfast Sausage

Sage Sausage:
16 ounces ground pork
1 teaspoon salt
1/2 teaspoon dried parsley
1/4 teaspoon rubbed sage
1/4 teaspoon ground black pepper
1/4 teaspoon dried thyme
1/4 teaspoon crushed red pepper
1/4 teaspoon coriander
1/4 teaspoon MSG (Accent)

Hot Sausage:
16 ounces ground pork
1 teaspoon salt
1/2 teaspoon cayenne pepper
1/4 teaspoon rubbed sage
1/4 teaspoon ground black pepper
1/4 teaspoon crushed red pepper
1/4 teaspoon coriander
1/4 teaspoon MSG (Accent)

Maple Sausage:
16 ounces ground pork
3 tablespoons maple flavored syrup
1 teaspoon salt
1/2 teaspoon MSG (Accent)
1/4 teaspoon coriander

Combine all ingredients for the flavor of your choice in a medium bowl. Form the sausage into patties and cook in a skillet over medium heat until brown. Each recipe makes 1 pound of sausage.

Honey Barbeque Riblets

Barbeque Sauce:
1 cup ketchup
1/4 cup water
1/2 cup honey
1/2 cup corn syrup
1/4 cup apple cider vinegar
2 teaspoons garlic powder
1 teaspoon onion powder
2 tablespoons molasses
2 teaspoons dry mustard
1 teaspoon chili powder
1/4 teaspoon liquid smoke flavor

Combine all ingredients in saucepan and simmer for 20 minutes.

Riblet (Rib) Preparation:

For rib tips ("riblets") and full racks, first season ribs with salt, pepper and garlic to taste. Then, sear the ribs on the grill/broiler until both sides are mahogany in color and the meat has begun to pull away from the bone (155F internal temperature). Place ribs on rack in deep pan/roaster. Cover bottom of pan with mixture of water and liquid smoke flavoring (4:1 ratio of water to liquid smoke) without mixture touching the ribs (it will make them bitter). Seal tightly with two layers of foil wrap to cover. Slow cook in 275F oven until meat is tender. Time varies with how many ribs are being cooked, pan used and your oven temperature. Plan on anywhere from two to five hours, but check to be sure. The slower, the better for this process. Just make sure an internal food temperature of 155F is maintained. When ribs are fully cooked and tender, remove from oven and finish off on grill/broiler until marrow in the bone tips "sizzles." Brush with Honey Barbeque Sauce just before removing for service.

Honey Glazed Ham

5 pounds ready−to−eat ham
1/4 cup whole cloves
1/4 cup dark corn syrup
2 cups honey
2/3 cup butter

Score ham, and stud with the whole cloves. Place ham in foil lined pan. In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham. Brush glaze over ham, and bake at 325F for 1 hour and 15 minutes in a preheated oven. Baste ham every 10 to 15 minutes with the honey glaze. During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze. Remove from oven, and let sit a few minutes before serving.

Lamb Stew

1−1/2 pounds thickly sliced bacon, diced
6 pounds boneless lamb shoulder, cut into 2 inch pieces
1/2 teaspoon ground black pepper
1/2 cup all−purpose flour
1/2 teaspoon salt
3 cloves garlic, minced
1 large onion, chopped
1/2 cup water
4 cups beef stock
2 teaspoons white sugar
4 cups diced carrots
2 large onions, cut into bite−size pieces
3 potatoes
1 teaspoon dried thyme
2 bay leaves
1 cup white wine

Saute bacon in large frying pan, reserve fat and bacon. Put lamb, salt, pepper and flour in large mixing bowl−toss to coat meat evenly. Brown meat in frying pan with bacon fat. Put meat into stock pot−leave 1/4 cup of fat in frying pan. Add the garlic and yellow onion and saute till onion begins to become golden. Deglaze frying pan with 1/2 cup water and add the garlic−onion mixture to the stock pot with bacon pieces, beef stock and sugar. Cover and simmer for 1 1/2 hours or till tender. Add remaining ingredients to pot and simmer covered for 20 minutes until vegetables are tender.

Leg Of Lamb With Lemon−Mint Sauce

1 bone−in lamb leg (about 5 lb.)
14 cloves garlic
2 tablespoons each − dried oregano and rosemary
1/3 cup olive oil
1 cup red wine
grated lemon zest
1 cup fresh lemon juice
1/2 teaspoon salt
1/4 teaspoon pepper

Dry lamb well. Finely chop 8 cloves garlic and place in a glass dish or sturdy plastic bag large enough to hold the lamb. Stir in 4 teaspoons each of oregano and rosemary, 1/4 cup of oil, wine, zest and lemon juice. Place lamb in marinade, turning to coat well on all sides; cover and refrigerate overnight. Crush remaining 6 cloves of garlic and stir together with remaining 2 teaspoons each oregano and rosemary. Remove lamb from marinade and pierce in several places with the tip of a sharp knife. Rub garlic−herb mixture over lamb, pressing into incisions. Coat with remaining oil and sprinkle with salt and pepper. Place on a rack in a shallow roasting pan. Roast, uncovered, in 375F oven for 1 hour and 45 minutes or until thermometer registers an internal temperature of 130F. Cover loosely with foil and let rest for 10 minutes before carving.

Lemon−Mint Sauce:
1/4 cup water
2 tablespoons granulated sugar
1/4 cup minced fresh mint leaves
1 teaspoon grated lemon zest
1/4 cup fresh lemon juice

In small saucepan, bring water and sugar to a boil, stirring until sugar is dissolved. Remove from heat; stir in mint, lemon zest and lemon juice. Cover and let stand for 30 minutes at room temperature before serving.

Pork Tenderloin With Bernaise Sauce

1 pound pork tenderloin
1 tablespoon vegetable oil
1 tablespoon butter or margarine
Freshly ground pepper
1/4 cup water
1/4 cup red wine

Bernaise Sauce:
1/2 teaspoon tarragon leaves, dry
1/2 teaspoon shallot, minced
2 teaspoons red wine vinegar
1/4 cup white wine
4 Egg yolks, large
4 teaspoons water
2 teaspoons fresh lemon juice
1/8 teaspoon hot pepper sauce
8 oz. butter, unsalted, melted and separated
salt and pepper, to taste

Combine oil and 1 tablespoon butter in a heavy skillet over medium heat; stirring to mix as butter melts. Add tenderloin and cook until brown on all sides, turning occasionally. Sprinkle with freshly ground pepper. Add water and red wine to skillet. Cover tightly and cook over low heat for 12−15 minutes or until done. Set aside and keep warm.

Prepare tarragon reduction by placing tarragon leaves, shallot, red wine vinegar and white wine in a saucepan. Bring to a simmer over medium heat. Reduce heat and continue to simmer until "sec" or dry. Remove from heat and reserve. Melt butter over low heat in saucepan. Cool slightly. Skim foam from top of melted butter. Using a small ladle, carefully remove clear butter from saucepan, leaving remaining "milky" liquid to discard. Reserve clarified butter. Prepare a double boiler by placing a stainless steel bowl over a pot of lightly simmering water. Do not let bottom of the bowl touch the water. Add egg yolks, water and lemon juice, whisk vigorously until mixture thickens and turns pale yellow. Remove bowl from the pot. Add the clarified butter slowly while whisking vigorously until all the butter is incorporated. Whisk in tarragon reduction and hot pepper sauce. Season with salt and fresh ground black pepper. Serve on the side with sliced pork tenderloin.

Toad−In−The−Hole

8 ounces pork sausage breakfast links (about 16 sausages)
1 tablespoon vegetable oil
1 1/4 cups milk
4 large eggs
Scant 1/2 teaspoon salt
1−1/2 cups all−purpose flour.

1. Heat oven to 450F. Place sausages in a baking dish about 9 inches square by 3 inches deep. Rub sausages with oil, and oil bottom and sides of pan as well. Bake until lightly browned, about 15 minutes.

2. Meanwhile, whisk together milk, eggs and salt in a mixing bowl, and set aside. When sausages are nearly ready, add flour to milk mixture and mix until smooth.

3. Transfer sausages to a plate and set aside. Pour just enough batter into hot pan to cover the bottom. Return to oven and bake until batter is set, about 5 minutes. Arrange sausages evenly across top of batter, and quickly pour in rest of batter.

4. Return pan to oven and bake until batter billows up around sausages and has a crusty top, about 25 minutes. Cut into squares and serve immediately, because the crust will sink as it cools.

Meats − Poultry

− A Perfect Pastry Crust? In your favorite recipe, substitute a 4:1 ratio of lard:butter.

− To make your own corn meal mix: combine 1 cup corn meal, 1 cup all−purpose flour, 1/2 teaspoon salt, and 4 teaspoons baking powder. You can store it in a tightly covered container for up to 6 months.

− It's important to let a roast −− beef, pork, lamb or poultry −− sit a little while before carving. That allows the juices to retreat back into the meat. If you carve a roast too soon, much of its goodness will spill out onto the carving board.

− Microwave garlic cloves for 15 seconds and the skins slip right off.

− To slice meat into thin strips, as for Chinese dishes − partially freeze and it will slice easily.

− A roast with the bone in will cook faster than a boneless roast − the bone carries the heat to the inside of the roast quicker.

− For a juicer hamburger add cold water to the beef before grilling (1/2 cup to 1 pound of meat).

− To keep cauliflower white while cooking − add a little milk to the water.

− Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french−fried potatoes.

− Buy mushrooms before they "open." When stems and caps are attached snugly, mushrooms are truly fresh.

Baked Chicken And Mushrooms

4 tablespoons butter or oil
1 teaspoon paprika
1/4 teaspoon thyme
1 teaspoon salt
1/4 teaspoon pepper
1 broiler−fryer chicken, cut up or 2 1/2 lbs chicken thighs
1/4 cup flour
3/4 cup dry white wine
2 cups sliced fresh mushrooms

Melt butter in 13" X 9" baking pan. Stir in thyme, paprika, salt, and pepper. Dredge chicken pieces in flour, then swish in butter (both sides), until coated. Arrange them in a baking dish. Bake in hot oven (400F) until browned, about 30 minutes. Reduce heat to 350F, turn over chicken pieces, and add mushrooms and wine. Cover dish with foil and continue baking about 30 minutes longer.

Boneless Buffalo Wings

1 cup all−purpose flour
2 teaspoons salt
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper
1/4 teaspoon paprika
1 egg
1 cup milk
2 chicken breast fillets
4−6 cups vegetable oil
1/4 cup Crystal or Frank's Louisiana hot sauce
1 tablespoon margarine

Combine flour, salt, peppers and paprika in a medium bowl. In another small bowl, whisk together egg and milk. Slice each chicken breast into 6 pieces. Preheat 4−6 cups of vegetable oil in a deep fryer to 375F. One or two at a time, dip each piece of chicken into the egg mixture, then into the breading blend; then repeat the process so that each piece of chicken is double−coated. When all chicken pieces have been breaded, arrange them on a plate and chill for 15 minutes. When the chicken is done resting, drop each piece into the hot oil and fry for 5−6 minutes or until each piece is browned. As chicken fries, combine the hot sauce and margarine in a small bowl. Microwave sauce for 20−30 seconds or just until the margarine is melted, then stir to combine. You can also use a small saucepan for this step. Just combine the hot sauce and margarine in the saucepan over low heat and stir until margarine is melted and ingredients are blended. When chicken pieces are done frying, remove them to a plate lined with a couple paper towels. Place the chicken pieces into a covered container such as a large jar with a lid. Pour the sauce over the chicken in the container, cover, and then shake gently until each piece of chicken is coated with sauce. Pour the chicken onto a plate. Serve with bleu cheese dressing and sliced celery on the side.

Cheesy Chicken Florentine

2 (12−oz.) packages Stouffer's frozen Spinach Souffle, defrosted
6 boneless, skinless chicken breast halves,
salt and pepper
2 tablespoons vegetable oil
2 cups cooked white rice
1 cup milk
1 cup shredded Swiss cheese, divided
1/4 cup chopped onion
2 teaspoons Dijon mustard
1/2 teaspoon salt
1 cup coarse fresh breadcrumbs
2 tablespoons butter or margarine, melted

Season chicken breasts with salt and pepper; saute in vegetable oil until both sides are golden brown. Chicken will finish cooking in the oven. Combine Spinach Souffle, rice, milk, 1/2 cup Swiss cheese, onion, mustard and salt in large bowl; stir well. Spread into bottom of a 9x13−inch baking pan; place chicken on top of spinach mixture. Combine breadcrumbs, butter and remaining Swiss cheese in small bowl; sprinkle mixture evenly over casserole. Cover casserole with aluminum foil. Bake in preheated 375F oven for 25 minutes; remove cover. Continue bakin for 35 to 40 minutes or until spinach mixture is set and chicken is no longer pink in the center.

Chicken And Mushroom Stroganoff

4 boneless, skinless chicken breast halves
2 tablespoons butter
2 tablespoons all−purpose flour
1 medium red onion, chopped
8 ounces mushrooms, quartered
1 to 1−1/2 cup chicken broth
2 tablespoons prepared coarse−grain mustard
1/2 cup sour cream
3 tablespoons chopped fresh parsley
2 cups cooked egg noodles

In large non−stick fry pan, melt butter over high heat. Place flour in pie pan; add chicken and turn to coat well. Place chicken in fry pan and cook, turning about 5 minutes to brown well on both sides. Stir in onions, mushrooms and any unused flour. Reduce heat to medium and cook, stirring, until onion is golden brown, about 5 minutes. In small bowl, whisk together chicken broth and mustard. Pour mixture into fry pan and stir. Bring to boil, reduce heat to simmer and cook about 5 minutes. Stir in sour cream and parsley and simmer for 2 additional minutes. Season with salt and pepper to taste and serve over egg noodles.

Chicken Breasts Supreme

1−1/2 cup sour cream
1/4 cup lemon juice
1/2 teaspoon Worcestershire Sauce
1/2 teaspoon celery seed
1/2 teaspoon sweet paprika
1 clove garlic, minced
1/2 teaspoon salt
1/4 teaspoon pepper
8 boneless skinless chicken breast halves
2 cups fine dry bread crumbs

In a large bowl, combine first eight ingredients. Place chicken in mixture and turn to coat. Cover and marinate overnight in the refrigerator. Remove chicken from marinade; coat each piece with crumbs. Arrange on a shallow baking pan. Bake, uncovered, at 350F for 45 minutes or until juices run clear.

Chicken Cacciatore

1 − 3 1/2−pound chicken, cut into 6 pieces
1/2 cup all purpose flour
6 tablespoons olive oil
3/4 pound mushrooms, halved
2 green bell peppers, diced
1 onion, chopped
4 garlic cloves, chopped
1 teaspoon (generous) dried oregano
1 cup purchased marinara sauce
2/3 cup canned low−salt chicken broth
1/2 cup dry Marsala
3 tablespoons drained capers
Grated Parmesan cheese (optional)

Season chicken with salt and pepper. Place flour in plastic bag. Add chicken pieces and toss to coat completely. Heat 3 tablespoons olive oil in heavy large skillet over medium−high heat. Add chicken pieces to skillet and saute until brown, about 4 minutes per side. Transfer chicken to plate. Pour fat from skillet. Add remaining 3 tablespoons olive oil to skillet. Add halved mushrooms, diced green bell peppers, chopped onion, chopped garlic and oregano and saute until onion is tender, about 10 minutes. Mix in marinara sauce, chicken broth, Marsala and capers. Return chicken pieces to skillet, spooning sauce over. Bring sauce to boil. Reduce heat to medium−low. Cover skillet and simmer until chicken is tender, about 20 minutes. Using tongs, transfer chicken to large platter. Boil sauce until slightly thickened, about 3 minutes; spoon off fat. Spoon sauce over chicken. Serve, passing Parmesan separately, if desired.

Chicken Marsala

1 skinless, boneless chicken breast
1 teaspoon shallot, diced fine
1/2 teaspoon garlic, crushed
4 whole mushrooms, sliced
salt and pepper, to taste
1/2 cup marsala wine
1/2 cup beef demi−glace

In a hot pan, saute the sliced chicken breast in a small spoon of butter or olive oil. When the chicken is cooked, add the chopped shallots, garlic and sliced mushrooms. Stir in about 1/2 cup marsala wine and 1/2 cup demi−glace. Let the sauce reduce until it's nice and creamy by stirring the mixture. Taste it, add salt or pepper, and serve.

Chicken Pot Pie

1 cup potatoes, diced
1 cup chopped onions
1 cup celery, diced
1 cup chopped carrots
1/3 cup melted margarine
1/2 cup all−purpose flour
2 cups chicken broth
1 cup half−and−half
1 teaspoon salt
1/4 teaspoon pepper
4 cups chopped cooked chicken
2 frozen pie crusts

Saute onion, celery, carrots and potatoes in butter for 10 minutes. Add flour to sauteed mixture, stirring well. Cook one minute stirring constantly. Combine broth and half and half. Gradually stir into vegetable mixture. Cook over medium heat stirring constantly until thickened and bubbly. Stir in salt and pepper, add chicken, and stir well. Pour into a shallow 2 quart casserole dish. Top with pie shells. Cut slits. Bake at 400F for 40−50 minutes or until pastry is golden brown and filling is bubbly and cooked through.

Coca−Cola Barbecued Chicken

12 oz. chili sauce
8 oz. Coca−Cola
1 garlic clove, peeled and chopped
1/2 cup chopped peeled onion
2 tablespoons light brown sugar
1 tablespoon soy sauce
1/2 teaspoon dry mustard
Several drops hot pepper sauce, to taste
salt and freshly ground black pepper, to taste
About 2 to 2−1/2 pounds chicken drum sticks and thighs

Combine the first 8 ingredients in a slow cooker/crock pot or Dutch oven. Add chicken pieces, coating each well with sauce. For slow cooker, cover and set cooker at high setting. Allow sauce to come to a simmer, reduce heat to low setting and allow chicken to cook, cover ajar, about 8 hours or until chicken is fork tender. Skim off any fat from sauce and discard. For Dutch oven, bake, uncovered, in a very slow oven (275F) for 3 to 4 hours, or until fork tender. Skim off any fat from sauce and discard. Adjust seasoning and serve chicken accompanied with sauce.

Coq Au Vin

10 ounces shallots, or 2 medium yellow onions, sliced or chopped
2 tablespoons olive oil, more if needed
6 ounces salt pork or pancetta in 1−inch cubes
2 tablespoons butter
1 clove garlic, peeled and minced
4 cups whole button mushrooms, or large mushrooms, halved
3 1/2 pounds free−range organic chicken, cut into 10 pieces
3 tablespoons all−purpose flour
1/4 cup brandy
1 bottle Burgundy or other rich red wine
1 bouquet garni (one 3−inch piece leek, one 3−inch piece celery,
3 sprigs parsley, 2 sprigs thyme and a bay leaf, tied in cheesecloth)
Salt and pepper.

Bring a pot of water to a boil; pour water over shallots, then peel, and set them aside. Place a large casserole over medium heat and add olive oil and salt pork. Saute until pork begins to crisp, 3 to 4 minutes, then add shallots. Continue to saut until shallots are lightly browned, about 10 more minutes. Transfer mixture to a large bowl with a slotted spoon; set aside the unwashed casserole. Place a medium skillet over low heat, and melt butter. Add garlic and mushrooms, and saute until mushrooms have softened. Add mushroom mixture with slotted spoon to salt pork and shallots. Place chicken pieces in a large freezer bag or a large bowl. Add flour, and toss until chicken is coated. Return casserole to medium−high heat, When pan is hot, brown chicken in batches, adding olive oil if pan looks dry. Do not crowd pan, and turn pieces as needed until well browned on all sides.

Transfer chicken to a plate, and set aside. Shake any excess flour from freezer bag into casserole, and scrape bottom with a wooden spoon. Pour in brandy, then stand back and carefully ignite with a long match. Slowly stir in the whole bottle of Burgundy. Bring liquid to a boil. Return chicken to casserole, and add salt pork, shallots and mushrooms. Add bouquet garni, and stir to mix well. When liquid returns to a boil, cover, and reduce heat to low. Simmer for 1 hour, and season with salt and pepper to taste. Flavor improves if cooled and refrigerated overnight; reheat thoroughly before serving.

Cream Of Chicken Pepperpot

2 tablespoons kosher salt
1 teaspoon whole peppercorns
3 carrots, coarsely chopped
1 onion, coarsely chopped
1 rib celery, coarsely chopped
1 gallon cold water
1 whole fryer chicken
Oil for sauteing
1/2 cup each: finely diced yellow, red and green bell peppers
1 stick butter
1/2 cup flour
1 pint heavy cream
Salt and black pepper to taste
Tabasco to taste

Add salt, peppercorns, carrot, onion and celery to water. Bring to a boil, reduce heat to a simmer and cook chicken until meat is tender, about 2 hours. Skim impurities from top of water as the chicken cooks. When done, strain remaining stock and set aside. Remove meat from bones and set aside. Saute diced bell peppers. Stir in reserved chicken. Set aside. In a skillet, combine butter and flour. Cook over low heat until the mixture is thick and golden, about 1/2 hour. To reserved stock add cream, chicken and peppers and salt and pepper to taste. Bring to a boil. Whisk in flour and butter mixture. Add Tabasco to taste. Simmer until flavors meld.

Creamy Italian Chicken

4 boneless skinless chicken breast halves
1 envelope dry Italian salad dressing mix
1/4 cup water
8 oz. cream cheese, softened
1 can cream of chicken soup, undiluted
4 oz. can mushroom stems and pieces, drained
Hot cooked rice or pasta

Place the chicken breast halves in a crock pot. Combine the Italian dressing mix and water; mix until smooth, and pour over top of chicken. Cover and cook on low for 3 hours. Combine the cream cheese and soup until smooth and blended. Stir in mushroom pieces. Pour soup mixture over chicken. Cook 1 hour more or until chicken is cooked through. Serve over hot cooked rice or pasta.

Crockpot Chicken And Sausage Gumbo

1/3 cup all−purpose flour
1/3 cup cooking oil
3 cups water
12 ounces fully cooked smoked sausage links, sliced in 3/4" pieces
12 ounces skinless, boneless chicken breasts or thighs,
cut into 3/4" pieces
1 − 10 ounce package frozen whole okra, partially thawed and cut
into 1/2−inch slices
1 cup chopped onion
1/2 cup chopped green sweet pepper
1/2 cup chopped celery
4 cloves garlic, minced
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon ground red pepper
3 cups hot cooked rice

For the roux, in a heavy 2−quart saucepan stir together the flour and oil until smooth. Cook over medium−high heat for 5 minutes, stirring constantly. Reduce heat to medium. Cook and stir constantly about 15 minutes more or until a dark, reddish−brown roux forms. Cool. Place water in crockpot. Stir in roux. Add sausage, chicken, okra, onion, sweet pepper, celery, garlic, salt, pepper, and ground red pepper. Cover; cook on low−heat setting for 6 to 7 hours or on high−heat setting for 3 to 3−1/2 hours. Skim off fat. Serve over the hot cooked rice.

Curried Chicken

4 chicken leg quarters
2 tablespoons vegetable oil
1 − (10.75−oz.) can condensed cream of chicken soup
1/2 cup water
2 teaspoons curry powder
1/8 teaspoon ground cinnamon
1/2 cup chopped onion

Rinse chicken with cold water and pat dry with paper towels. In heavy frying pan, heat oil; add chicken and cook over medium−high heat, turning occasionally, for 15 minutes or until browned. Remove chicken. Cover and keep warm. Combine soup, water, curry powder, cinnamon and onion. Stir into drippings in pan; mix well. Heat until simmering. Return chicken to fry pan; season with salt and pepper. Cook, covered, over medium heat for 15 to 20 minutes or until done. Serve chicken and sauce over hot rice or pasta. Garnish with lemon wedges.

Garlic Brown Sugar Chicken

1 large chicken, cut into serving pieces
1 cup packed brown sugar
2/3 cup vinegar
1/4 cup Sprite or 7−Up soda
2 to 3 tablespoons minced garlic
2 tablespoons soy sauce
1 teaspoon pepper (regular black or cayenne)

Place chicken in crockpot. Mix all remaining ingredients and pour over chicken. Cook on low for 6−8 hours. Serve over rice or noodles. You can thicken the juices after cooking with a little cornstarch.

Green Chile Chicken Enchiladas

12 − 18 corn tortillas
1/2 cup oil
8 oz. shredded Monterey Jack cheese
3/4 cup chopped onion
1/4 cup butter or margarine
1/4 cup flour
2 cups chicken broth
4 oz. chopped green chiles
1 cup sour cream
1 chicken or 3 breast halves, boiled and shredded
chopped green onions (garnish)

Cook tortillas in hot oil until softened (5 seconds). Place some chicken, cheese, and onion on each tortilla and roll up. Place seam side down in greased baking pan. Melt butter, add flour, stir well. Add broth; cook till thick. Stir in sour cream and chiles. Stir until heated. Pour over enchiladas. Bake at 375F for 20 minutes or until heated through. Put remaining cheese on top and return to oven for 5 more minutes. Garnish with chopped green onions.

Homestyle Turkey

1 (12 pound) whole turkey
6 tablespoons butter, divided
4 cups warm water
3 tablespoons chicken bouillon
2 tablespoons dried parsley
2 tablespoons dried minced onion
2 tablespoons seasoning salt

Preheat oven to 450F. Rinse and wash turkey. Save giblets and neck for gravy. Stuff turkey, if desired. Place turkey in a Dutch oven or roasting pan. Separate the skin over the breast to make little pockets. Put 3 tablespoons of the butter on both sides between the skin and breast meat. This makes for very juicy breast meat. In a medium bowl, combine the water with the bouillon. Sprinkle in the parsley and minced onion. Pour over the top of the turkey. Sprinkle seasoning salt over the turkey. Cover with foil, and place in oven. Immediately turn oven down to 325F. Bake for 3 1/2 to 4 hours, until the internal temperature of the turkey reaches 180F. For the last 45 minutes or so, remove the foil so the turkey will brown nicely.

Irish Chicken And Dumplings

2 (10.75 ounce) cans condensed cream of chicken soup
3 cups water
1 cup chopped celery
2 onions, quartered
1 teaspoon salt
1/2 teaspoon poultry seasoning
1/2 teaspoon ground black pepper
4 boneless chicken breast halves
5 carrots, sliced
1 (10 ounce) package frozen green peas
4 potatoes, quartered
3 cups baking mix
1 1/3 cups milk

In large, heavy pot, combine soup, water, chicken, celery, onion, salt, poultry seasoning, and pepper. Cover and cook over low heat about 1 1/2 hours. Add potatoes and carrots; cover and cook another 30 minutes. Remove chicken from pot, shred it, and return to pot. Add peas and cook only 5 minutes longer. Add dumplings. To make dumplings: Mix baking mix and milk until a soft dough forms. Drop by tablespoonfuls onto BOILING stew. Simmer covered for 10 minutes, then uncover and simmer an additional 10 minutes.

Orange−Bourbon Chicken

2 boneless, skinless Chicken breast
6 tablespoons Butter
1/2 teaspoon Salt
1/2 teaspoon Pepper
12 oz. Orange juice (frozen −concentrate), thawed
6 tablespoons Bourbon

Buttered Almonds:
1/2 cup Almonds, slivered
2 teaspoons Butter
1/2 teaspoon Salt
1/2 teaspoon Black pepper

Preheat oven to 425F. In large, heavy, oven−proof skillet melt butter; let cool, but do not let solidify. Turn chicken in butter to coat. Season chicken with salt and pepper. Tuck edges under, forming compact shape about 1 1/2 inches thick. Place chicken in skillet, skinned side up. Bake at 425F, basting occasionally, for about 15 minutes, until meat thermometer registers 190F. Remove chicken to warm serving plates; keep warm. Saute almonds in butter until lightly toasted. Sprinkle with salt. Let cool to crisp. Add orange juice concentrate to drippings in skillet; stir over high heat until reduced by 1/3. Stir in bourbon; heat through. Stir in remaining salt and pepper; pour sauce over chicken. Sprinkle with the almonds.

Parmesan Crusted Chicken

1 cup plain bread crumbs
2 tablespoons flour
1/4 cup Parmesan cheese
1 cup milk
6 chicken tenders (1/2" thick)
vegetable oil for frying
2 cups dry bowtie pasta
2 tablespoons butter
3 tablespoons olive oil
2 teaspoons crushed garlic
1/2 cup white wine
1/4 cup water
2 tablespoons flour
3/4 cup half and half
1/4 cup sour cream
1/2 teaspoon salt
1/8 teaspoon basil leaves
3/4 cup mild Asiago cheese, finely grated

Prepare pasta according to package directions. Wash and drain chicken strips. Mix breadcrumbs, flour, and Parmesan cheese together. Place milk in dish for dipping. Dip chicken in breadcrumb mixture and then in milk and then back in breadcrumbs. Place in fry pan that the oil has been heated and fry at medium to medium low temperature until golden. Remove and drain chicken. In a saucepan on medium heat, melt butter, add olive oil. Whisk in flour until mixture is blended. Quickly add garlic, water, and 1/2 teaspoon of salt stir well. Add wine and blend. Immediately add half and half and sour cream; stir well. When mixture is smooth add grated Asiago cheese. Stir until melted. Finally, sprinkle fresh basil in the sauce, stir lightly, and remove from heat.

Garnish: 4 broccoli florets (lightly steamed) 2 white mushrooms (quartered, lightly steamed) 1/4 teaspoon crushed red pepper

Assembly: Place pasta in individual pasta dishes. Spoon about 1/2 − 3/4 cup sauce over pasta, add broccoli and mushrooms. Place Parmesan Chicken on pasta and sprinkle red crushed pepper and add grated Parmesan cheese if desired.

Roast Goose With Chestnuts And Prunes

1 − 16 ounce package pitted prunes
3 cups beef stock or canned beef broth
1 3/4 cups dry red wine
1 1/4 cups prune juice
1 − 12 to 13 pound goose
1 orange, quartered
1 tablespoon salt
1 tablespoon ground pepper
1 large onion, cut into 8 pieces
4 bay leaves

6 tablespoons Cognac or other brandy
1 tablespoon butter, room temperature
1 tablespoon all purpose flour
1 − 7 2/5 ounce jar steamed or roasted chestnuts
Chopped fresh parsley

Combine prunes, stock, 1 1/2 cups wine and 1 cup prune juice in heavy medium saucepan. Simmer 10 minutes. Remove mixture from heat. Transfer 12 prunes to small bowl, using slotted spoon. Preheat oven to 375F. Pat goose dry. Pull out fat from cavity. Rub inside and out with cut side of orange. Combine salt and pepper and rub inside and outside goose. Place orange, onion, bay leaves and 12 drained prunes in goose cavity. Tie legs together. Place goose on rack in roasting pan. Pierce all over with small metal skewer or toothpick. Roast goose 15 minutes. Reduce temperature to 350F and roast 30 minutes longer. Remove fat from roasting pan. Combine remaining 1/4 cup wine and 1/4 cup prune juice and brush some over goose. Continue roasting goose until juices run clear when pierced in thickest part of thigh, basting goose with wine mixture and removing fat from pan occasionally, about 2 hours.

Transfer goose to platter and tent with foil. Let stand 20 minutes. Strain prune poaching liquid, reserving prunes. Degrease roasting juices. Add 1/2 cup poaching liquid to roasting pan and bring to boil, scraping up any browned bits. Transfer to heavy medium saucepan. Add Cognac, remaining poaching liquid and degreased roasting juices. Boil until flavors are intense, about 15 minutes. Knead butter and flour together. Whisk into sauce in small bits and simmer until thick, about 8 minutes. Add poached prunes and chestnuts and heat through. Sprinkle with parsley. Carve goose into thin slices. Spoon sauce, chestnuts and prunes over.

Rotisserie Marinade Chicken

1/4 cup oil
1 tablespoon honey
1 tablespoon lime juice
1/4 teaspoon paprika
seasoned salt to taste (optional)

Mix all ingredients well in saucepan and warm just to melt honey. Arrange 4 chicken breast halves, skin−side up, in a baking dish or pan sprayed with Pam. Bake, uncovered, at 400F, about 35−40 minutes, basting pieces (without turning them) 3−4 times during baking or until nicely browned. Immediately upon removing from oven, seal baking dish or pan tightly in foil and let stand 15−20 minutes before serving. Although this recipe calls for baking in the oven, it will actually taste like rotisserie−cooked chicken.

Salsa Chicken

4 skinless, boneless chicken breast halves
4 teaspoons taco seasoning mix
1 cup salsa
1 cup shredded Cheddar cheese
4 tablespoons sour cream

Preheat oven to 375F. Place chicken breasts in a lightly greased 9x13 inch baking dish. Sprinkle taco seasoning on both sides of chicken breasts, and pour salsa over all. Bake at 375F for 25 to 35 minutes, or until chicken is tender and juicy and its juices run clear. Sprinkle chicken evenly with cheese, and continue baking for an additional 3 to 5 minutes, or until cheese is melted and bubbly. Top with sour cream and serve.

Sesame Chicken Nuggets

4 skinless, boneless chicken breasts
2 cups corn oil
1 egg, beaten
1/3 cup water
1/3 cup all−purpose flour
1−1/2 tablespoons sesame seeds, toasted
1−1/2 teaspoons salt

Rinse chicken with cold water and pat dry with paper towels. Cut into 1x1x1/2 inch pieces. Fill a deep fryer with corn oil, no more than 1/3 full. Heat to medium heat. Place egg and water in a small bowl and mix well. Add the flour, sesame seeds and salt, stirring until a smooth batter is formed. Dip chicken pieces in batter and drain off any excess. Add battered chicken, a few pieces at a time, to the hot oil. Fry about 4 minutes or until golden brown and done (remove chicken from oil to test). Drain on paper towels.

Smothered Chicken

Chicken Marinade (prepackaged, or see below recipe)
4 Boneless, Skinless Chicken Breasts
1 cup sliced onions
1 cup sliced mushrooms
1 teaspoon hickory smoke flavor (found on condiments aisle)
3 tablespoons butter or margarine
4 to 8 slices provolone cheese (use more or less to your liking)
4 slices cooked bacon

Chicken Marinade:
1 teaspoon basil leaves
1 tablespoon garlic powder
3 tablespoons hickory smoke flavoring
1/4 cup white cooking wine
1/4 cup vegetable oil
1/2 teaspoon salt
1/2 teaspoon black pepper
2 tablespoons vinegar

Combine all ingredients in a bowl. Marinade meat in covered bowl or plastic bag for at least 2 hours.

Marinate chicken as shown above, or follow directions on package if using pre−packaged marinade. While chicken is marinating, slice onions and mushrooms and cook your bacon. Saute mushrooms and onions in butter and hickory smoke flavor for 3 to 5 minutes, or until onions are transparent but not brown and mushrooms are tender. Remove chicken from marinade, and grill for about 10 minutes. Do not overcook chicken!!! While grilling, preheat oven on broil. After chicken is done, remove from grill and place in a shallow baking dish. Cover each breast with a strip of bacon, then provolone cheese, then some sauteed onions and mushrooms. Broil for 3 to 5 minutes, or until cheese is bubbly.

Sour Cream Chicken

4 chicken breasts, cut into strips (you could use thigh meat as well or chicken strips)
1 (8 ounce) container sour cream or 1 (8 ounce) container plain yogurt
1 box Ritz crackers (the 3 roll size or the minis which crush easier) or Chicken In A Biscuit crackers
1 cup sweet butter
1/2 cup parmesan cheese
2 tablespoons tarragon or marjoram

Clean chicken and pour sour cream over it and let marinate for about an hour in the refrigerator. Meanwhile, take crackers and crush into medium course crumbs, mix in Parmesan cheese and Tarragon/ Marjoram. Melt half of the butter and pour on the bottom of a 9x13 baking dish. Dredge chicken in the cracker mixture and set in baking dish. Repeat until complete. Melt the rest of the butter and pour on top of chicken. Bake at 350F for 35−45 minutes or until golden brown.

Spring Stir−Fry

2 tablespoons vegetable oil
12 ounces skinless, boneless chicken−breast halves, cut on the diagonal into 1/8−inch−thick slices
2 garlic cloves, thinly sliced
2 teaspoons grated peeled fresh ginger
1 pound asparagus, trimmed and cut on the diagonal into 3−inch pieces
1/2 teaspoon salt
1/8 teaspoon ground black pepper
8 ounces sliced fresh mushrooms
1 bunch green onions, thinly sliced
1 lime, cut into wedges

In nonstick 12−inch skillet, heat 1 tablespoon oil over medium−high heat until hot. Add chicken, garlic, and 1 1/2 teaspoons ginger, and cook 2 to 3 minutes, until chicken loses its pink color throughout, stirring constantly. Transfer chicken to bowl. To same skillet, add asparagus, salt, pepper, remaining 1 tablespoon oil, and 2 tablespoons water, and cook 3 minutes or until tender−crisp, stirring frequently. Add mushrooms and cook 1 minute. Return chicken to skillet; add green onions and remaining ginger and cook 1 minute. Serve with lime wedges.

Swiss Chicken Casserole

6 boneless, skinless chicken breast halves
1 can cream of chicken soup
1 soup can water
8 oz. sliced Swiss cheese
1/2 stick butter
1 package coarse bread crumbs

Cut the chicken into bite−sized pieces and place in the bottom of a casserole dish. In a small bowl, mix soup and water then pour over chicken. Put a layer of swiss cheese over this. Melt butter and add enough bread crumbs to take up the butter. Sprinkle bread crumbs and butter over the cheese. Bake, covered with foil, in a 375F oven for 35−45 minutes until nicely browned and bubbly.

Tortilla Crunch Chicken Fingers

1 pkg. dry onion soup mix
1 teaspoon crushed red pepper flakes
1/4 teaspoon cayenne pepper
1/8 teaspoon ground cumin
1 cup finely crushed tortilla chips
1−1/2 lb. boneless skinless chicken breasts
2 tablespoons butter or margarine, melted
1 egg
2 tablespoons water

Preheat oven to 375F. Coat a large baking sheet with vegetable cooking spray. Combine dry onion soup mix, red pepper flakes, cayenne pepper, cumin, and finely crushed tortilla chips; set aside. Beat together egg and water; set aside. Place chicken breasts between two pieces of plastic wrap and pound to an even 1/2−inch thickness. Cut into 1/2− x 3−inch strips. Dip strips in egg then into tortilla chip/spice mixture, coating well. Arrange in a single layer on prepared baking dish; drizzle with butter. Bake uncovered for 15 to 18 minutes, or until chicken is done and topping is golden and crispy.

Pasta

− Lettuce keeps better if you store in refrigerator without washing first so that the leaves are dry. Wash the day you are going to use.

− Do not use metal bowls when mixing salads. Use wooden, glass or china.

− Stuff a miniature marshmallow in the bottom of a sugar cone to prevent ice cream drips.

− To keep potatoes from budding, place an apple in the bag with the potatoes.

− Don't throw out all that leftover wine: Freeze into ice cubes for future use in casseroles and sauces.

− If you have a problem opening jars: Try using latex dishwashing gloves. They give a no−slip grip that makes opening jars easy.

− Add a little lemon and lime to tuna to add zest and flavor to tuna sandwiches. Use cucumbers soaked in vinegar and pepper in sandwich instead of tomatoes. Use mustard instead of mayo to cut the fat and add a tang.

− Instead of the water your recipe calls for, try juices, bouillon, or water you've cooked vegetables in. Instead of milk, try buttermilk, yogurt or sour cream. It can add a whole new flavor and improve nutrition.

− Steak Sauce With A Kick: Deglaze your frying pan (after searing your New York steaks) with brandy. Add two tablespoons of butter, a little white wine and a splash of Grand Marnier. Serve over steaks − you'll never use steak sauce again.

Capellini Primavera

1/2 cup (1 stick) butter
1−1/2 cups chopped onions
3/4 cup julienne−cut carrots (1/8−by−1/8−by−1 1/2−inch)
5 cups (12 ounces) broccoli florets, cut into 1−inch pieces
3 cups (about 8 ounces) sliced mushrooms
1 1/4 cups thinly sliced yellow squash (cut squash in half lengthwise before slicing)
1 teaspoon minced garlic
1−1/2 cups water
1 tablespoon beef bouillon granules (or vegetable broth)
1/4 cup sun−dried tomatoes, oil−packed, minced
1 1/4 cups crushed tomatoes in puree
1 tablespoon finely chopped fresh parsley
1/4 teaspoon dried oregano
1/4 teaspoon dried rosemary
1/8 teaspoon crushed red pepper flakes
1 pound fresh angel−hair pasta
1/2 cup grated Parmesan cheese

Melt butter in Dutch oven over medium heat. Saute onions, carrots and broccoli in butter 5 minutes. Add mushrooms, squash and garlic. Saute 2 minutes. Add all remaining ingredients except pasta and cheese; stir well. Bring to simmer, then cook 8 to 10 minutes or until vegetables are tender and flavors are well blended. Serve over cooked angel hair pasta. Top with Parmesan cheese. Makes 4 to 6 generous servings.

Cavatini

1 large green pepper, diced
1 large onion, diced
2 oz. (1/2 stick) margarine
1 teas. garlic powder
1 lb. assorted pasta (wheels, shells, spirals, ziti)
1/2 lb. pepperoni − sliced thin − then cut in half
8 oz. mozarella cheese (shredded)
1/2 lb. hamburger (browned)
1/2 lb. italian sausage (browned)
1 − 16 oz. jar meat flavored Prego sauce

Melt margarine over medium high heat in a skillet. Add onions, peppers, and garlic powder. Saute for about 4 minutes. Meanwhile, cook pasta according to box directions. Heat sauce and combine with cooked hamburger and cooked sausage. Use cooking spray to lightly grease an 11 X 13 casserole dish. Place 1/2 of the cooked pasta in the dish, followed by 1/2 the vegetables, 1/2 of the pepperoni, and 1/2 sauce. Repeat another layer. Spread mozzarella cheese over top. Bake at 350F for about 45 minutes or until cheese is melted.

Coq Au Vin Pasta

2 lbs. pasta, any kind
1−1/2 lbs. ground turkey
1 cup butter
1 cup of flour
1/2 cup parsley
8 slices of cooked bacon, chopped
1/2 cup Brandy
12 whole mushrooms
6 green onions, diced
1 bay leaf
2 garlic cloves, minced
2 cups white wine
1 tsp. thyme
Salt & Pepper

In medium bowl mix together turkey, salt and pepper and shape into meat balls. Coat with flour. In large fry pan, heat butter and place all the meatballs (if they fit) into fry pan and brown. When meat is totally cooked remove from heat. Repeat with remaining meatballs. Add in the brandy, parsley, bacon, mushrooms, onions, bay leaf, garlic, wine and thyme. Simmer for 20 minutes. Meanwhile, cook pasta according to package directions. Return meatballs to frying pan and cook until warmed through. Serve over pasta with a baby greens salad and vinagrette.

Dijon Chicken Pasta

Dijon Pasta Sauce:
1 clove garlic, pressed
1/2 teaspoon olive oil
1 cup strained fat−free yogurt*
2 tablespoons cornstarch
1 cup evaporated skim milk
1/4 cup fat−free milk
2 teaspoons Grey Poupon Dijon mustard
2 tablespoons grated Parmesan cheese
1/4 teaspoon salt
dash ground black pepper
1−1/2 tablespoons fresh parsley, chopped

* make the strained yogurt by pouring a large container of plain yogurt into a coffee filter placed in a metal steamer basked or strainer. Overnight, the liquid whey will drain from the yogurt, leaving a thick, cheeselike substance in the strainer. Measure this thick stuff for the recipe and toss out the liquid.

Chicken Spice Blend:
2 teaspoons salt
1 teaspoon paprika
fat−free butter−flavored spread or spray
4 skinless chicken breast fillets
1/2 teaspoon dried thyme
dash or two ground black pepper
1 pound package penne pasta
3 to 4 quarts water

Garnish:
1 small tomato, diced
fresh parsley, chopped

Preheat barbecue or stovetop grill to medium/high heat. Prepare pasta sauce by first saut ing the pressed garlic in the olive oil in a medium saucepan. Saute only for a minute or two over medium heat. Do no let the garlic brown or it will become bitter. Remove pan from heat. Combine strained yogurt with cornstarch in a medium bowl. Add evaporated milk, fat−free milk, and mustard, and mix. Pour mixture into saucepan and place it back over heat. Add Paremsan cheese, salt and pepper, and stir. When sauce thickens, add parsley and turn heat to low, stirring often. As sauce cooks, prepare the

chicken by combining all of the spice blend ingredients in a small bowl. Rub a light coating of butter−flavored spread or spray over each breast, and sprinkle some of the spice blend over both sides of each chicken breast. Cook the chicken on the grill for 4 to 5 minutes per side. Turn the chicken at a 45 degree angle halfway through the cooking time on each side, so that you get crisscrossed grill marks on the surface. While chicken is grilling, prepare pasta by bringing 3 to 4 cups of water to a boil in a large pan. Add pasta to the water and cook for 12 to 15 minutes or until pasta is tender. Strain. Divide strained pasta into four portions on four plates, and pour a generous portion of the sauce over the pasta. Sprinkle some diced tomato over the pasta on each plate. Sprinkle some additional fresh parsley over the pasta. Slice each chicken breast across the grain, and arrange each sliced breast on top of the pasta on each plate, being careful to retain the shape of the chicken breast as you position it.

Fettuccine Alfredo

8 oz. cream cheese, cut in bits
3/4 cup Parmesan cheese, grated
1/2 cup butter or margarine
1/2 cup milk
8 oz. fettuccine, cooked and drained

In large saucepan combine cream cheese, Parmesan, butter and milk, stirring constantly until smooth. Toss pasta lightly with sauce, coating well.
Leftovers can be frozen.

Greek−Style Penne

2 pounds tomatoes, halved, seeded, chopped
1 cup chopped green onions (white and pale green parts only)
7 ounces feta cheese, crumbled
6 tablespoons chopped fresh parsley
1/4 cup chopped fresh dill
1/4 cup extra−virgin olive oil
12 ounces penne pasta

Mix first 6 ingredients in large bowl. Set tomato mixture aside. Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Add hot pasta to tomato mixture and toss to coat. Season to taste with salt and pepper and serve.

Ham And Asparagus Fettuccine

12 ounces dry fettuccini noodles
8 ounces fresh asparagus, trimmed and cut into 2 inch pieces
1/2 cup butter
2 cups heavy cream
3/4 cup grated Parmesan cheese
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1 pinch cayenne pepper
1/2 pound cooked ham, diced

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Stir asparagus into pot in the last five minutes of cooking; drain. While pasta is cooking, heat butter and cream in a medium saucepan over medium heat. When mixture begins to bubble, stir in Parmesan, garlic powder, pepper and cayenne. Continue cooking until mixture thickens, stirring occasionally. Stir in ham and heat through. Toss pasta and asparagus with sauce and serve immediately.

Linguini With Clam Sauce

1 (16 ounce) package dry linguini
1 onion, chopped
6 cloves garlic, chopped
3 tablespoons olive oil
4 (6.5 ounce) cans minced clams
1/2 cup butter
salt and pepper to taste
2 tablespoons dry white wine

Bring a large pot of salted water to a boil, add linguini and return water to a boil. Let linguini cook until al dente; drain well. In a large skillet, saute the onion and garlic in olive oil until the onions are translucent. Drain the cans of minced clams, reserving half of the juice. Stir the clams, reserved juice, butter, salt and pepper, and wine. Simmer the mixture for 20 minutes, until the sauce has reduced 1/3 and has thickened. Spoon the clam sauce over the linguini and serve.

Manicotti Alla Romana

2 tablespoons olive oil
1/2 cup chopped onion
6 cloves garlic, finely chopped
1 pound ground beef
1 tablespoon salt, or to taste
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (12 ounce) package manicotti shells
2 cups ricotta cheese
2 eggs, beaten
3 cups spaghetti sauce, divided
2 tablespoons butter
2 tablespoons all−purpose flour
2 tablespoons chicken bouillon granules
2 cups half−and−half
1/4 cup chopped fresh parsley
1 tablespoon chopped fresh basil
1/2 cup grated Parmesan cheese

Heat oil in a large skillet over medium heat. Saute onions until translucent. Saute garlic for 1 minute and stir in ground beef. Cook until well browned and crumbled. Season with salt and set aside to cool. Cook spinach according to package directions. Meanwhile, bring a large pot of lightly salted water to a boil. Add manicotti shells and parboil for half of the time recommended on the package. Drain and cover with cool water to stop the cooking process and prevent the shells from cracking. To the ground beef mixture add the cooked spinach and ricotta cheese. When the mixture is cool, add the beaten eggs. Spread 1/4 cup spaghetti sauce in the bottom of a 9x13 inch baking dish. Gently drain the manicotti shells and carefully stuff each one with the meat and cheese mixture; place shells in prepared dish. Lightly cover the dish with plastic wrap or a clean, damp towel to prevent shells from cracking. Preheat oven to 350F. Prepare the white sauce by melting the butter in a small saucepan over medium heat. Stir in flour and chicken bouillon. Increase heat to medium−high and cook, stirring constantly, until it begins to bubble. Stir in half and half and bring to a boil, stirring frequently. Cook for 1 minute, stirring constantly. Remove from heat and stir in parsley. Pour or ladle the sauce evenly over the stuffed shells. Stir the basil into the remaining spaghetti sauce. Carefully pour or ladle spaghetti sauce over the white sauce, trying to layer the sauces without mixing. Cover and bake for 40 minutes. Remove from oven, uncover and sprinkle with Parmesan cheese. Bake, uncovered, for 10 minutes more.

Mexican Manicotti

1 lb. lean ground beef
1 (16 ounce) can refried beans
3 teaspoons chili powder
3 teaspoons oregano
1 (8 ounce) package manicotti shells
2 1/2 cups water
16 ounces picante sauce
16 ounces sour cream
1 cup shredded monterey jack cheese
1/4 cup sliced green onions
1/4 cup sliced ripe olives

In bowl, mix uncooked beef, beans, chili powder, and oregano. Spoon into uncooked manicotti shells. Place in greased 13x9 baking pan. Mix water and sauce, pour over manicotti. Cover and refrigerate 8 hours. Remove from refrigerator 30 minutes before baking. Cover and bake at 350F for 1 hour. Uncover; spoon on sour cream. Sprinkle with cheese, onions, and olives. Bake for 8 minutes more.

One Pot Tuna Pasta

8 oz. elbow macaroni, uncooked
1 large can white albacore tuna packed in water, drained
1/4 chopped cup fresh parsley
2 1/2 cups water
2 chicken bouillon cubes
1/8 teaspoon pepper
1 teaspoon fresh basil
1 − 4 oz. jar pimento
1 − 9 oz. package frozen cut green beans
1 cup milk
4 oz. Cheddar cheese, grated

Bring water, bouillon cubes, pepper and basil leaves to a boil in a 4−quart pot. Gradually add pasta so that water continues to boil. Cover and simmer for 7 minutes, stirring occasionally. Meanwhile, dice pimento. Stir diced pimento, green beans and milk into pot; cover and simmer 6 to 8 minutes or until pasta and beans are tender. Stir in cheese, tuna and parsley until cheese is melted. Serve immediately.

Rigatoni Ala Vodka

2 lbs. rigatoni
24 oz. canned tomato sauce (plain)
2 tablespoons olive oil
2 cloves fresh garlic, minced
1/2 teaspoon cracked red pepper
1 tablespoon salt
1/2 teaspoon black pepper
1 teaspoon dried basil
1/2 quart heavy cream
1−1/2 oz. vodka
1 oz. grated Romano Cheese
1 oz. bacon bits
1/2 oz. Italian parsley, chopped

In a medium sauce pan, heat oil until hot. Add garlic and saute until golden brown. Add tomato sauce, salt, red pepper, black pepper, and basil. Cook over medium heat, stirring occasionally, until thoroughly heated. Add heavy cream and vodka. Stir to mix and cook for a few minutes. Boil rigatoni according to package instructions (do not overcook). In a mixing bowl, combine drained pasta with cream sauce. Mix thoroughly. Transfer to a serving bowl and sprinkle with grated cheese, bacon, and parsley. Serve immediately.

Triple Cheese Macaroni

8 ounces elbow macaroni
2 eggs
3/4 cup whole milk
1/2 cup half and half
1/2 cup heavy cream
1/2 teaspoon chopped parsley
1/4 teaspoon sugar
Pinch cayenne pepper
3/4 teaspoon sea salt
1/2 tablespoon ranch seasoning
10 ounces sharp cheddar cheese, grated
5 ounces Monterey Jack cheese, grated
5 ounces Parmesan cheese, grated

Preheat the oven to 350F. Cook the macaroni according to package directions, drain and set aside. In a large mixing bowl, beat the eggs. Add the milk, half and half, cream, parsley, sugar, cayenne, salt and ranch seasoning and mix until well blended. Add the macaroni, cheddar, Monterey Jack and Parmesan cheeses and mix until fully incorporated. Pour into a large baking dish. Cover the dish with plastic wrap, then cover with aluminum foil and bake for 30 to 35 minutes.

Seafood and Fish

− When browning ground meat, brown several pounds and drain. Divide evenly in freezer containers and freeze. Unthaw in microwave for quick fixing next time.

− Ground spices really should be replaced every 6 months or so! Unless you know you will use them up fairly quickly, buy a bottle in partnership with a friend and split the contents. You'll each benefit from fresh spices.

− Sunlight doesn't ripen tomatoes, warmth does. Store tomatoes with stems pointed down and they will stay fresher, longer.

− Place green fruits in a perforated plastic bag. The holes will allow air to circulate while retaining the ethylene gas that fruits produce during ripening.

− Marshmallows won't dry out when frozen.

− Poke a hole in the middle of the hamburger patties while shaping them. The burgers will cook faster and the holes will disappear when done.

− For fluffier, whiter rice, add one teaspoon of lemon juice per quart of water. To add extra flavor and nutrition to rice, cook it in liquid reserved from cooking vegetables.

− Cheese won't harden if you butter the exposed edges before storing.

− Sausage patties rolled in flour before frying won't crack open during cooking.

− Two drops of yellow food coloring added to boiling noodles will make them look homemade.

Champagne Shrimp And Pasta

8 ounces angel hair pasta
1 tablespoon extra virgin olive oil
1 cup sliced fresh mushrooms
1 pound medium shrimp, peeled and deveined
1−1/2 cups champagne
1/4 teaspoon salt
2 tablespoons minced shallots
2 plum tomatoes, diced
1 cup heavy cream
salt and pepper to taste
3 tablespoons chopped fresh parsley
freshly grated Parmesan cheese

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 6 to 8 minutes or until al dente; drain. Meanwhile, heat oil over medium−high heat in a large frying pan. Cook and stir mushrooms in oil until tender. Remove mushrooms from pan, and set aside. Combine shrimp, champagne,
and salt in the frying pan, and cook over high heat. When liquid just begins to boil, remove shrimp from pan. Add shallots and tomatoes to champagne; boil until liquid is reduced to 1/2 cup, about 8 minutes. Stir in 3/4 cup cream; boil until slightly thick, about 1 to 2 minutes. Add shrimp and mushrooms to sauce, and heat through. Adjust seasonings to taste. Toss hot, cooked pasta with remaining 1/4 cup cream and parsley. To serve, spoon shrimp with sauce over pasta, and top with Parmesan cheese.

Crabmeat Imperial

1 pound lump crabmeat, picked over to remove any shell
1/2 cup scallions, finely chopped
1/2 cup green bell pepper, finely chopped
1/4 cup chopped pimentos
1 egg yolk
1 teaspoon dry mustard
4 artichoke hearts, coarsely chopped
2 tablespoons paprika
1 cup mayonnaise
1/4 cup freshly grated Parmesan cheese
1/4 cup seasoned bread crumbs
Salt and black pepper

Preheat oven to 375F. In a large bowl, combine the crabmeat, scallions, bell pepper, pimento, egg yolk, dry mustard, artichoke hearts, paprika and one−half cup of the mayonnaise. Stir until well−mixed and season with salt and pepper to taste. Spoon the crabmeat mixture into four one−cup baking dishes; then cover with the remaining mayonnaise. Sprinkle Parmesan and bread crumbs on top and bake in the hot oven for 15 to 20 minutes until heated through. Serve immediately.

Creamy Pesto Shrimp

1 pound linguine pasta
1/2 cup butter
2 cups heavy cream
1/2 teaspoon ground black pepper
1 cup grated Parmesan cheese
1/3 cup pesto (recipe follows)
1 pound large shrimp, peeled and deveined

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain. In a large skillet, melt the butter over medium heat. Stir in cream, and season with pepper. Cook 6 to 8 minutes, stirring constantly. Stir Parmesan cheese into cream sauce, stirring until thoroughly mixed. Blend in the pesto, and cook for 3 to 5 minutes, until thickened. Stir in the shrimp, and cook until they turn pink, about 5 minutes. Serve over the hot linguine.

Pesto Sauce:
1 1/2 cups packed tender young basil leaves
2 heaping tablespoons pine nuts
1 teaspoon coarse salt
1/4 cup extra−virgin olive oil or more to taste
2 garlic cloves, very finely minced
1/4 cup freshly grated Parmigiano cheese

Put the basil, pine nuts, and salt in a food processor or blender and process steadily while you add the oil in a thin but constant stream. The sauce should achieve the consistency of a slightly grainy paste but not a fine puree. Add the garlic and process very briefly, just to mix. When the sauce is the right consistency, transfer it to a bowl and, using a spatula, fold in the grated cheese. (If you're using a mortar, just continue to work in the cheese with the pestle.) If the sauce is too thick, work in more olive oil. Taste and adjust the seasoning.

Crockpot Jambalaya

12 ounces boneless skinless chicken breasts
1−1/2 cups green peppers, chopped
1 medium onion, chopped
2 stalks celery, sliced
4 cloves garlic, minced
1 (14 ounce) can whole tomatoes
1/3 cup tomato paste
1 can beef broth
1 tablespoon parsley
1−1/2 teaspoons basil
1/2 teaspoon oregano
1 teaspoon Tabasco sauce
1/2 teaspoon cayenne pepper
1/2 teaspoon salt
1 lb. shelled shrimp
3 cups cooked rice

Cut chicken into 1 inch pieces. Put all ingredients (EXCEPT shrimp and rice) in crockpot. Cover; cook on low for 8 hours. Add shrimp the last 20 minutes of cooking. Stir in rice before serving.

Hawaiian Skewers

1/2 pound shrimp, peeled, deveined & uncooked
1/2 pound bay or sea scallops
1 can pineapple chunks in juice
1 green bell pepper, cut in wedges
bacon slices
Sauce:
6 ounces barbecue sauce
16 ounces salsa
2 tablespoons pineapple juice
2 tablespoons white wine

Blend sauce ingredients until evenly mixed. Skewer pineapple chunks, shrimp, scallops, bell pepper wedges, and bacon slices folded. Baste skewer evenly on each side and grill. Cook until shrimp are a pink color. Serve with rice.

Mexican Baked Fish

1−1/2 pounds cod
1 cup salsa (hotness to taste)
1 cup shredded sharp Cheddar cheese
1/2 cup coarsely crushed corn chips
1 avocado − peeled, pitted and sliced
1/4 cup sour cream

Preheat oven to 400F. Lightly grease one 8x12 inch baking dish. Rinse fish fillets under cold water, and pat dry with paper towels. Lay fillets side by side in the prepared baking dish. Pour the salsa over the top, and sprinkle evenly with the shredded cheese. Top with the crushed corn chips. Bake, uncovered, in the preheated oven for 15 minutes, or until fish is opaque and flakes with a fork. Serve topped with sliced avocado and sour cream.

Mock Lobster

1/4 cup butter, melted
3/4 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon ground black pepper
4 (6 ounce) filets monkfish
4 tablespoons bread crumbs

Preheat oven to 350F. In a small bowl, combine the melted butter, paprika, salt and pepper. Place the fish fillets on a non−stick or parchment lined baking sheet. Brush the fillets evenly with the butter mixture and sprinkle the bread crumbs over the tops of each fillet. Bake in the preheated oven for 15 to 20 minutes or until the fish flakes easily with a fork.

Oysters Rockefeller

18 Half Shell Oysters
1/4 cup margarine or butter
1/4 cup chopped celery
1/4 cup chopped green onions and tops
2 tablespoons chopped fresh parsley
1 package (10 oz.) frozen, chopped spinach, thawed
2 teaspoons anisette
1/4 teaspoon salt
1/4 cup dry bread crumbs
1 tablespoon melted margarine or butter
rock salt

In a small saucepan, saute celery, onions and parsley in margarine until tender. In blender, combine sauteed vegetables, spinach, anisette and salt. Blend until almost pureed. When necessary, stop blender and push vegetables into blades. Place 1/2 inch of rock salt in a shallow, oven−proof serving dish. Nestle half shell oysters in salt bed. (This rock salt holds the shells in place and keeps oysters hot.) Top each oyster with spinach mixture. Combine bread crumbs and melted margarine, then sprinkle crumb mixture over oysters. Bake at 450 degrees for 10 minutes. Serve immediately.

Pistachio Filet Of Sole

8 − 1/2 inch thick filets of sole
1/4 cup of milk
Salt & Pepper to taste
1 1/4 cups finely chopped pistachios
1 1/4 cups bread crumbs
2 eggs, beaten
4 tablespoons butter
1−1/2 tablespoons oil

In a shallow bowl, add eggs and milk and whisk together. In a flat dish or wax paper, aluminum foil etc. place the flour. Do the same with the bread crumbs and nuts. Mix the nuts and bread crumbs together. Dredge each filet in flour then egg mixture and in the nut and bread crumb mixture. Press gently on filets so the nuts and breads will stick. Heat half the butter and half oil in a large fry pan. Let the fat brown slightly before adding filets. Cook about 3−4 minutes on each side. Set aside and cook the remaining 4 filets in the remaining butter. Serve with orzo or rice.

Scallops Provencal

2 teaspoons olive oil
1 pound sea scallops
1/2 cup thinly sliced onion, separated into rings
1 garlic clove, minced
1 cup diced regular or plum tomatoes
1/4 cup chopped ripe olives
1 tablespoon dried basil
1/4 teaspoon dried thyme
1/8 teaspoon salt
1/8 teaspoon freshly ground pepper

Heat olive oil in a large nonstick skillet over medium−high heat. Add scallops, and saute 4 minutes or until done. Remove scallops from skillet with a slotted spoon; set aside, and keep warm. Add onion rings and garlic to skillet, and saute for 1−2 minutes. Add tomato and remaining ingredients and saute 2 minutes or until tender. Spoon sauce over scallops.

Shrimp Linguine Alfredo

1 (12 ounce) package linguine pasta
1/4 cup butter, melted
4 tablespoons diced onion
4 teaspoons minced garlic
40 small shrimp, peeled and deveined
1 cup half−and−half
2 teaspoons ground black pepper
6 tablespoons grated Parmesan cheese
4 sprigs fresh parsley
4 slices lemon, for garnish

Cook pasta in a large pot of boiling water until al dente; drain. Meanwhile, melt butter in a large saucepan. Saute onion and garlic over medium heat until tender. Add shrimp; saute over high heat for 1 minute, stirring constantly. Stir in half−and−half. Cook, stirring constantly, until sauce thickens. Place pasta in a serving dish, and cover with shrimp sauce. Sprinkle with black pepper and Parmesan cheese. Garnish with parsley and lemon slices.

Side Dishes

− When separating eggs, break them into a funnel. The whites will go through leaving the yolk intact in the funnel.

− Fresh fish freeze well in a milk carton filled with water.

− Make your own celery flakes. Just cut and wash the leaves from the celery stalks; place them in the oven on low heat or in the hot sun until thoroughly dry. Crumble and store in an air−tight container.

− When picking a melon, smell it for freshness and ripeness. Check to see that the fruit is heavy in weight and that the spot on the end where it has been plucked from the vine is soft.

− When tossing a salad with a basic vinaigrette, always make the vinaigrette at least 1/2 hour ahead of time and let the mixture sit to allow the flavors to marry. Pour the vinaigrette down the side of the bowl, not directly on the greens, for a more evenly dressed salad.

− For the perfect boiled egg, cover eggs with cold water and a pinch of salt. Bring the water to a full boil. Remove the pan from the heat and cover. Let the eggs sit for 8−9 minutes. Drain the water and place the eggs in ice water to cool to stop the cooking process.

− When braising meat, cook it at a low temperature for a long time to keep the meat tender and have it retain all the juices.

− When cooking any kind of strawberry dessert, add a splash of aged Balsamic vinegar to the recipe to enhance the flavor of the strawberries.

Apple Stuffing

1/4 cup chopped onions
1/4 cup chopped celery
2 tablespoons margarine
4 cups dry bread cubes
1/2 teaspoon poultry seasoning
1/2 teaspoon dried sage
1 cup diced, unpeeled apples
1/2 teaspoon dried sage
Freshly−ground black pepper
1/2 cup chicken broth

Cook onions and celery in margarine for 5 minutes, or until tender. Combine onions and celery with all other dry ingredients. Add broth, and toss.
Yields stuffing for a 10 to 12 pound turkey.

Asparagus Risotto

1−1/2 pounds asparagus
5 cups (about) canned low−salt chicken broth
1 cup water
1 tablespoon butter
1 large onion, chopped
2 cups arborio rice or medium−grain white rice
1/2 cup dry white wine
2 teaspoons chopped fresh rosemary
1 cup freshly grated Parmesan cheese
1/4 cup whipping cream
Fresh rosemary sprigs (optional)

Trim tough ends from asparagus; discard. Cut off asparagus tips and reserve. Cut stalks into 3/4−inch−long pieces. Place 2/3 of stalk pieces, 1 cup broth and 1 cup water in blender. Puree until smooth. Set aside. Melt butter in heavy large saucepan over medium heat. Add onion and saute until tender, about 8 minutes. Add rice and stir 1 minute. Add wine and cook until absorbed, stirring often, about 2 minutes. Add 1/2 cup broth and chopped rosemary; simmer until liquid is absorbed, stirring often, about 4 minutes.

Continue to cook for 15 minutes, adding more broth by 1/2 cupfuls and allowing liquid to be absorbed before adding more, stirring often. Add remaining asparagus stalk pieces and reserved asparagus tips and continue cooking until rice is just tender and mixture is creamy, adding broth as needed and stirring often, about 10 minutes longer. Add reserved asparagus puree and stir until absorbed, about 3 minutes. Stir in 1/2 cup Parmesan and cream. Season to taste with salt and pepper. Transfer risotto to bowl. Garnish with rosemary sprigs, if desired. Serve, passing remaining Parmesan separately.

Baked Pineapple Casserole

1/2 cup margarine
1 cup white sugar
4 eggs
1 pinch ground cinnamon
1 pinch ground nutmeg
5 slices white bread, torn
1 (20 ounce) can crushed pineapple with juice

Grease a medium−sized casserole dish. In a mixing bowl, cream together margarine with sugar. Beat in eggs one at a time. Stir in cinnamon and nutmeg. Stir bread and crushed pineapple into the mixture. Transfer mixture to the prepared baking dish. Bake at 350F for 60 minutes, or until bubbly and lightly browned.

Candied Yams With Bourbon

6 to 8 large sweet potatoes
1/4 cup light corn syrup
1/4 cup dark corn syrup
2 tablespoons maple syrup
1/4 cup Kentucky bourbon, high quality
salt and pepper, to taste
fresh parsley, minced

Cook sweet potatoes; peel and slice crosswise then lengthwise or as desired. Cool and arrange in buttered casserole pan or dish. Combine remaining ingredients, except parsley, and pour over potatoes. Bake at 350F degrees until bubbling hot. Garnish with parsley.

Cheddar Corn Casserole

1 stick butter, melted
1 large onion, chopped
1 small green bell pepper, chopped
1 small red bell pepper, chopped
3 eggs
1 cup sour cream
1 can (16 oz.) creamed corn
1/3 cup yellow cornmeal
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup cheddar cheese, shredded

In a medium saute pan, heat 2 tablespoons of butter over medium heat. Add onion and peppers and cook until softened, stirring occasionally. Remove from heat. Combine remaining 6 tablespoons butter, eggs, and sour cream in a large bowl. Whisk together until smooth. Mix in corn, cornmeal, salt and pepper. Stir in cheese and onion−pepper mixture. Turn into a 2−quart buttered baking dish. Bake in a preheated 350F oven for 30 to 35 minutes, until puffed and golden.

Chili−Baked Fries

4 baking potatoes
4 tablespoons oil
1−1/2 teaspoons chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard
1 pinch cayenne pepper

Scrub potatoes. Leaving skins on, cut each potato lengthwise into 8 wedges. Rinse under cold water to remove starch. Pat dry. In very large bowl, mix all remaining ingredients. Add potatoes and toss to coat. Place on rimmed baking sheet. Bake in preheated 450F degree oven for about 45−50 minutes or until crisp and browned. Carefully toss twice during cooking.

Corn Fritters

2 cups flour
2 eggs, beaten
1 tablespoon baking powder
1 cup milk
1/2 teaspoon salt
1/4 cup (1/2 stick) butter
4 tablespoons sugar
1 cup whole corn, drained
oil for frying

Sift together flour, baking powder, salt and sugar. Combine eggs, milk, and butter; blend well; fold into dry ingredients. Stir in corn. Heat deep fryer to 350F. Drop by tablespoonfuls into hot oil; deep fry about 5 minutes, or until fritters are golden brown. Sprinkle with confectioners' sugar. Serve warm.

Country Sausage And Sage Dressing

2 baguettes (long French bread), stale, cut into 1−inch cubes
1 tablespoon vegetable oil
1 pound Country Sausages, preferably homemade
1 large onion, cut in large (3/4 to 1 inch) dice (2 cups)
5 stalks celery, peeled, split lengthwise and cut in large (3/4 to 1 inch) dice
2 medium apples, peeled, cored and cut in large dice
1/4 cup Italian parsley, leaves picked and very coarsely chopped
1/4 cup branches fresh sage, leaves picked and coarsely chopped
4 eggs
2 cups turkey or chicken stock
1 teaspoon salt
1 teaspoon freshly ground black pepper
6 tablespoons unsalted butter

The bread should be completely stale. If not, spread the cubes on a baking sheet and put in a low oven (250F) for about 1 hour to dry them out. Heat the vegetable oil in a large skillet. Add the sausage meat and brown it, breaking up meat into pieces about the size of a quarter. Transfer meat from skillet to large bowl, using a slotted spoon. Add onion and celery to the skillet. After 1 minute, add the apples and cook 2 more minutes. Place in bowl with sausage. Add bread cubes, parsley and sage to the bowl. In a separate bowl, mix the eggs and stock with the salt and pepper. Pour this over the sausage mixture and gently toss all the ingredients. They should combine without mushing. Generously butter a 16−inch baking pan (2 tablespoons). Spread the mixture in the pan and dot with more butter (4 tablespoons). Preheat oven to 350F and bake for 50 minutes to 1 hour. The top should have a nice golden brown crust.

Cream Cheese Ranch Potatoes

8 baking potatoes, peeled and quartered
1 (8 ounce) package cream cheese, softened
1 (1 ounce) package dry Ranch−style dressing mix
1 (8 ounce) container sour cream
1/2 cup butter, softened

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 25 minutes. Drain and mash. In a large bowl beat the cream cheese and dressing mix until smooth. Stir in mashed potatoes, sour cream and butter; beat until desired consistency is reached.

Creamy Cabbage Rolls

5 lbs. cabbage, that has either been cored and steamed or frozen and thawed
1−1/2 lbs. ground pork
1 large onion, chopped medium fine
1 hard roll, soaked in water and squeezed dry, crumbled
1−1/2 cups cooked rice
2 cloves garlic, minced
2 eggs
1−1/2 teaspoons salt
1/2 teaspoon marjoram, crumbled
1 teaspoon paprika
6 slices bacon, chopped
1 (13 ounce) can chicken broth
1 (8 ounce) container sour cream
1 teaspoon flour
2 teaspoons paprika
1 dash cayenne (or more if you like)

Separate leaves of your steamed or frozen/thawed cabbage and slice off the tough rib on the back of each leaf. Mix pork, onion, roll, rice, garlic, eggs, salt, marjoram, and the 1 teaspoon paprika in a large bowl until well blended − but don't turn the rice into mush. Place about 1/3 cup of meat mixture on each leaf; roll into desired size/shape. Set aside and repeat. Shred remaining cabbage. Fry bacon until crisp and add in half the shredded cabbage. Pour this into a deep cassarole dish, place cabbage rolls on top and then remaining shredded cabbage. Pour chicken broth over top, cover, and bake in a 375F oven for 1 hour. Drain off juice into a sauce pan and add the sour cream, flour and 2 teaspoons paprika. Whisk while heating to thicken, but do not let it boil. Pour over the cabbage rolls and dust with cayenne.

Crockpot Scalloped Potatoes

6−8 thinly sliced potatoes
1 can cheddar cheese soup
1 cup velveeta cheese
1−1/2 cups grated sharp cheddar cheese
1 can (12 oz.) evaporated milk
Salt and pepper

Spray crockpot with cooking spray. Fill crockpot half full of the sliced potatoes. Layer 1/2 can of soup, 1/2 cup velveeta cheese, chunked, 3/4 cup grated sharp cheese, and 1/2 can of milk. Add salt and pepper to taste. Layer remaining ingredients in same order. Cook on high about 6 hours. You need to check for you may need to add more milk. You can parboil the potatoes for quicker cooking.

Day Before Mashed Potatoes

9 potatoes, peeled and cubed
6 ounces cream cheese
1 cup sour cream
2 teaspoons onion powder
1 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons butter

Bring a large pot of salted water to a boil. Drop in potatoes, and cook until tender but still firm, about 15 minutes. Transfer potatoes to a large bowl, and mash until smooth. Mix in the cream cheese, sour cream, onion powder, salt, pepper and butter. Cover, and refrigerate 8 hours, or overnight. Preheat oven to 350F. Lightly grease a medium baking dish. Spread potato mixture into the prepared baking dish, and bake in the preheated oven about 30 minutes.

Easy Cheesy Potato Casserole

1 pound Velveeta cheese, cubed
2 cups mayonnaise
1 (2 pound) package frozen hash brown potatoes, thawed
1 white onion, chopped
1 (3 ounce) jar real bacon bits

Preheat oven to 350F. In the microwave, melt cheese in a large microwave−safe bowl. Stir in mayonnaise, potatoes and onions. Spread in a 9x13 inch baking dish and top with bacon bits. Bake in preheated oven for 1 hour, or until hot and bubbly.

Glazed Pearl Onions

2 tablespoons unsalted butter
1 package (16 ounces) frozen small whole onions, thawed
2 1/2 tablespoons light brown sugar
1 tablespoons Dijon mustard
2 tablespoons minced fresh parsley

Melt the butter in a large skillet over medium heat. Add the onions and cook, stirring occasionally, until the onions begin to brown on all sides, 10 to 12 minutes. Sprinkle with the brown sugar and gently stir in the mustard to make a smooth coating over the onions. Cook two minutes more. Sprinkle with parsley and serve hot.

Green Bean Casserole

1 can cream of mushroom soup, 10 3/4 ounce
4 cups cooked green beans
1/8 teaspoon pepper
3/4 cup milk
1 1/3 cups fried onions

Mix soup, milk and pepper in a 1 1/2−quart casserole dish. Stir in beans and 2/3 cup of the fried onions. Bake for about 25 minutes at 350F. Top with the remaining 2/3 cup fried onions and bake about 5 more minutes, until onions are lightly browned.

Green Beans With Roasted Onions

Nonstick vegetable oil spray
6 medium onions (about 2 1/2 pounds), peeled, each cut vertically through root end into 12 to 14 wedges
6 tablespoons (3/4 stick) butter
2 cups canned low−salt chicken broth
3 tablespoons sugar
2 tablespoons red wine vinegar
3 pounds slender green beans, ends trimmed

Preheat oven to 450F. Spray 2 heavy large baking sheets with vegetable oil spray. Arrange onions in single layer on prepared sheets. Dot onions with 4 tablespoons butter, dividing equally. Season with salt and pepper. Bake until onions are dark brown on bottom, about 35 minutes. Meanwhile, boil broth in heavy large skillet over high heat until reduced to 1/2 cup, about 6 minutes. Add sugar and vinegar and whisk until sugar dissolves and mixture comes to boil. Add onions to sauce; reduce heat to medium−low. Simmer until liquid is slightly reduced, about 5 minutes. Season with salt and pepper. Can be prepared 1 day ahead. Cover and refrigerate. Rewarm over low heat before continuing. Cook green beans in large pot of boiling salted water until crisp−tender, about 5 minutes. Drain well. Return beans to same pot. Add remaining 2 tablespoons butter and toss to coat. Mound beans in large shallow bowl. Top with onion mixture and serve.

Herbs 'n Onion Pie

3 large onions, sliced thin
1/4 cup butter
1/2 pound bacon, crisp fried and crumbled
1 1/4 cup milk
2 teaspoons Worcestershire
3 eggs
1 cup Bisquick
1/4 teaspoon dried savory leaves
1/4 teaspoon dried basil leaves
1/4 teaspoon dried parsley leaves

Heat oven to 400F. Grease a 9" pie plate. Cook onions in butter in a 10" skillet, stirring frequently, until onions are softened. Arrange half of the onions evenly in pie plate sprinkle with half of the bacon. Top with remaining onions and bacon. Place milk, worcestershire sauce, eggs and Bisquick in blender container. Cover and blend on high for 15 seconds. Pour into plate. Mix herbs in small bowl; crush slightly. Sprinkle evenly over milk mixture. Bake until knife inserted in center comes out clean, about 35 minutes.

Holiday Green Beans And Bacon

7 slices bacon
2 − 9−ounce packages frozen whole green beans, thawed
6 medium carrots, cut into 3− to 4−inch−long strips
2 tablespoons margarine or butter
2 cloves garlic, minced
1/2 teaspoon pepper

In a large skillet cook bacon, uncovered, over medium heat for 8 to 10 minutes or until just crisp, turning occasionally. Remove bacon, reserving 2 tablespoons drippings in skillet; drain bacon on paper towels. Add green beans, carrots, margarine or butter, and garlic to reserved drippings in skillet. Stir−fry over medium−high heat about 5 minutes or until vegetables are crisp−tender. Crumble bacon. Stir pepper into vegetable mixture. Remove from heat. Transfer to a serving bowl. Top with crumbled bacon.

Latkes (Potato Pancakes)

3−4 medium potatoes
2−3 tablespoons Matzo meal (or flour)
1 egg
peanut oil
salt and pepper
1 small onion, grated (optional)
apple sauce (optional)
sour cream (optional)

Grate potatoes. Mix in egg, flour, salt and pepper. Grated onion may be added for flavor. Form into patties and fry until brown on both sides (about 2 minutes for each side). Serve with apple sauce or sour cream.

Roast Garlic Mashed Potatoes

8 to 10 cloves garlic, peeled
1 cup olive oil
4 russet potatoes
2 tablespoons butter
1/3 to 1/2 cup heavy cream
1/4 cup Asiago cheese, grated
2 tablespoons Parmigiano−Reggiano cheese, grated
Salt and pepper, to taste

Put the garlic and olive oil in a heavy saucepan over lowest possible heat and simmer until soft; 30 to 40 minutes. Drain off oil. Puree garlic; set aside. Meanwhile, prick potatoes with a fork and bake in a 400F oven for 1 hour, or until soft. While still hot, peel and mash, or pass through a potato ricer. Melt butter in heavy cream; whisk in pureed garlic. Stir into potatoes. Stir in cheeses and season with salt and pepper. Spoon into a gratin dish. Place in a 400F oven for 12 to 15 minutes or until browned and bubbling.

Roasted Cauliflower With Garlic

6 Pound cauliflower (3 heads), cut into 2−inch−wide florets
1/2 cup olive oil
4 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon black pepper

Preheat oven to 425F. Toss cauliflower with oil, garlic, salt, and pepper in a large bowl. Spread evenly in 2 shallow baking pans and roast in upper and lower thirds of oven, stirring occasionally, until golden, 25 to 30 minutes.

Southern Oyster Casserole

2 quarts oysters
1/4 pound (1 stick) butter
3 whole scallions, chopped
1 green or red bell pepper, seeded, deribbed, and chopped
1/2 pound mushrooms, sliced
1/4 cup flour
1 cup heavy cream
1/4 cup grated Parmesan cheese
Freshly grated nutmeg
1/2 teaspoon paprika
Salt
Freshly ground black pepper
1/2 cup bread crumbs

Preheat the broiler. Grease a 9x13−inch ovenproof serving dish or spray it with nonstick spray. Drain the oysters and set aside. Melt 2 tablespoons of the butter in a heavy casserole. Add the scallions and pepper and saute until the onion is soft, about 5 minutes. Add the mushrooms and oysters and saute for 5 minutes. In a separate pan, melt 2 tablespoons of the remaining butter. Stir in the flour. When smooth, add the cream, and stir until boiling and thick. Add the cheese. Stir this cheese sauce into the oyster mixture and season with nutmeg, paprika, salt, and pepper. The casserole may be made ahead to this point and refrigerated overnight.

Return it to simmer on top of the stove before proceeding. Pour the mixture into the prepared dish and top with the bread crumbs and dot with the remaining butter. Place under the broiler until browned and bubbling − about 10 minutes, depending on the depth of the casserole.

Stuffed Acorn Squash Supreme

1 (6 ounce) package broccoli and cheese flavored rice mix
1 pound turkey breakfast sausage
1 medium acorn squash, halved and seeded
1/2 cup chopped apple
2 teaspoons crushed coriander seed
1/2 cup shredded Monterey Jack cheese

Prepare rice mix according to package directions; cover, and set aside. Place squash halves cut side down onto a plate. Cook the squash in a microwave oven for 5 minutes on High, until tender but firm. In a medium skillet over medium heat, cook sausage until evenly browned; drain, and set aside. In a large bowl, mix together the prepared rice, sausage, apple, and coriander. Stuff each squash half with the mixture. Cover stuffed squash halves with plastic wrap, and heat in the microwave until squash is cooked through and soft, about 5 minutes. Remove plastic, and top stuffed squash with cheese. Continue to cook until cheese is melted, about 1 minute.

Stuffed Avocado

1 avocado
About 1/4 cup shredded, cooked chicken
1/2 cup buttermilk
1/4 cup flour
1/2 cup saltine cracker crumbs
Oil, for frying
1/2 cup green chile sauce
1/2 cup shredded Cheddar cheese
1/2 cup shredded Jack cheese

Heat the oven to 350F. Slice the avocado down the middle and remove the pit and skin. Fill the hollow left by the pit with the chicken. Put the 2 halves of the avocado back together. Place the buttermilk in a shallow dish, the flour in another shallow dish and the cracker crumbs in a third dish. Carefully holding the avocado together (it's slippery), dip it first in the buttermilk then roll it in the flour to coat completely. Dip it again in the buttermilk and roll it in the cracker crumbs until completely covered. Heat about 4 cups of oil in a deep saucepan over medium−high heat. Deep−fry the avocado until golden brown, about 2 minutes. Remove the avocado with a slotted spoon and drain on paper towels. Place the avocado in a shallow casserole and press firmly to flatten just a little. Cover the avocado with the green chile sauce and Cheddar and Jack cheeses and place in the oven until the cheese melts, about 10 minutes. Serve this with rice and beans.

Sugar Snap Peas With New Potatoes

10 ounces sugar snap peas
Kosher salt
1 pound very small new potatoes
2 tablespoons butter
1 tablespoon chopped chives
2 tablespoons chopped fresh mint
Freshly ground black pepper to taste

Remove strings from peas, if desired. Remove the cap if still attached. Put peas in boiling water with 1 teaspoon salt for 3 minutes. Drain and plunge into ice water until cold. Drain well. Wash potatoes well and do not peel. If potatoes are not very small (no larger than golf ball size), quarter or halve as necessary. Place potatoes in a steamer basket in a large pot and steam 15 to 20 minutes or until just tender. In a large skillet or wok, melt butter over low heat until it begins to look nutty brown and smells like nuts. Add peas and potatoes, raise heat to medium, and toss well. Add chives, mint, and salt and pepper to taste. Toss again until well coated.

Sweet Potato Casserole

5 sweet potatoes, cooked, peeled and mashed
1/4 teaspoon salt
1/4 cup butter
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 cup white sugar
2 tablespoons heavy cream
1/4 cup butter, softened
3 tablespoons all−purpose flour
3/4 cup packed light brown sugar
1/2 cup chopped pecans

Preheat oven to 350F. Lightly grease a 9x13 inch baking dish. Set aside. In a large bowl, mix together mashed sweet potatoes, salt, 1/4 cup butter, eggs, vanilla, ground cinnamon, sugar, and cream. Pour into prepared baking dish. In a medium−sized mixing bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix together with a pastry blender or fingers until it resembles course meal. Sprinkle over potatoes. Bake for 30 minutes.

Twice Baked Potatoes

4 large baking potatoes
8 slices bacon
1 cup sour cream
1/2 cup milk
4 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup shredded Cheddar cheese, divided
8 green onions, sliced, divided

Preheat oven to 350F. Bake potatoes in preheated oven for 1 hour. Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato flesh add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and 1/2 the green onions. Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon. Bake for another 15 minutes.

Zucchini Casserole

6 zucchini, sliced
2 eggs, beaten
1 cup mayonnaise
1 small onion, diced
1 cup grated Romano cheese
1/4 teaspoon ground black pepper
24 buttery round crackers, crushed
2 tablespoons butter, diced

Preheat oven to 350F. Spray a 9x13 baking pan with cooking spray. Place sliced zucchini in a large saucepan. Pour in enough water to cover, and bring to a boil over high heat. Boil until barely tender, about 2 minutes. Drain and set aside. In a large bowl, whisk together eggs and mayonnaise until smooth. Stir in onion, cheese, and pepper. Fold in squash, then pour mixture into prepared baking pan. Sprinkle with crushed crackers, then dot evenly with diced butter. Bake in preheated oven for 30 to 40 minutes, until middle of casserole is no longer moist, and springs back when gently pressed.

Salads

− For fresh flavor in orange juice add the juice of one lemon.

− Tenderize pot roast or stewing meat by using two cups of hot tea as a cooking liquid.

− When making roux for a recipe, make extra and keep in the refrigerator for future use.

− Chefs pound meat not to tenderize the meat, but to help even the meat so it cooks evenly.

− To remove egg shells from a batter, use the remaining shell to attract the piece.

− Chilled cookie dough cooks better than room temperature dough.

− If an egg is accidentally dropped on the floor, sprinkle it heavily with salt for easy clean up.

− For Safety's sake: Clams, mussels and oysters should not be eaten if their shells remain closed after cooking. Fresh seafood should be eaten within three days of purchase.

− Check the accuracy of your meat thermometer by submerging several inches of the wand into boiling water. It should register 212F.

− Never waste money on "cooking" sherry. It's salted. Always buy the wines you cook with as carefully as you buy the wines you drink.

− Wine corks contain tannin. Drop one into a pot of stew to tenderize the meat.

− Always start with cold tap water when cooking. It has fewer mineral deposits than hot water.

Asparagus, Orange And Endive Salad

2 1/2 cups diagonally sliced asparagus
2 cups rinsed, dried and torn endive leaves
2 large oranges, sliced into rounds
1 red onion, thinly sliced
1/3 cup raspberry vinegar
2 tablespoons canola oil
1 tablespoon orange juice
1 tablespoon white sugar
salt and pepper to taste

To a large pot of boiling water, add the asparagus. Blanch for 1 minute; drain, and plunge asparagus into a bowl of cold water. Drain again and dry. In a large bowl, combine the asparagus, endive, oranges, and red onion. Whisk together the raspberry vinegar, canola oil, orange juice, sugar and salt and pepper. Add dressing to the asparagus endive mixture; toss well and serve.

Autumn Salad With Bleu Cheese

1/4 cup orange juice
1/4 cup Canola oil
3 tablespoons apple cider vinegar
2−3 packets sugar substitute
1/4 teaspoon salt
1/8 teaspoon pepper
8 cups torn chilled salad greens
1 cup diced red apples
1/4 cup crumbled bleu cheese
1/4 cup chopped toasted pecans

Combine the first 6 ingredients in a jar. Cover and shake vigorously. Chill to blend flavors. Before preparing salad, chop the apples and put a little of the dressing on the apples to prevent them from browning. Shake dressing again and toss with salad greens, drained apples, and bleu cheese. Garnish with toasted pecans.

Black And Blue Caesar Salad

1 ounce shredded Parmesan cheese (about 1/4 cup), divided
1 1/4 cups large croutons, divided
3 1/2 cups chopped romaine lettuce
1/4 cup Caesar dressing
3 slices Roma tomato
1 (6−ounce) sirloin steak
2 tablespoons margarine, melted
1 to 2 tablespoons Cajun seasoning
1/4 cup crumbled blue cheese
1/4 cup cooked diced bacon, heated

In a large bowl, sprinkle about half the Parmesan and half the croutons over romaine; add dressing and toss well. Place in a chilled pasta bowl or large soup plate; sprinkle with remaining Parmesan, creating a "snowcap" effect. Add tomato slices on one side; refrigerate. In a very well−ventilated area or outdoors, heat a cast−iron skillet over high heat. Brush one side of sirloin with melted margarine; sprinkle to taste with Cajun seasoning. Place seasoned−side down in skillet (Caution: There might be a slight flame when meat is placed in skillet.). While first side is cooking, brush second side with melted margarine and sprinkle with additional seasoning. Cook about 2 minutes; turn and cook 2 to 3 minutes more, or to desired degree of doneness. Cut into 1/2−inch slices. Fan sliced steak over salad; top with blue cheese, bacon and remaining croutons.

Black Bean and Corn Salad

1/3 cup fresh lime juice
1/2 cup olive oil
1 clove garlic, minced
1 teaspoon salt
1/8 teaspoon ground cayenne pepper
2 (15 ounce) cans black beans, rinsed and drained
1 1/2 cups frozen corn kernels
1 avocado − peeled, pitted and diced
1 red bell pepper, chopped
2 tomatoes, chopped
6 green onions, thinly sliced
1/2 cup chopped fresh cilantro

Place lime juice, olive oil, garlic, salt, and cayenne pepper in a small jar. Cover with lid, and shake until ingredients are well mixed.

In a salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions, and cilantro. Shake lime dressing, and pour it over the salad. Stir salad to coat vegetables and beans with dressing, and serve.

Caribbean Chicken Salad

4 boneless, skinless chicken breast halves
1/2 cup teriyaki marinade (store bought)
4 cups chopped iceberg lettuce
4 cups chopped green leaf lettuce
1 cup chopped red cabbage
5.5 oz. can pineapple chunks in juice, drained
tortilla chips

PICO DE GALLO:
2 medium tomatoes, diced
1/2 cup diced spanish onion
2 tsps. chopped fresh jalapeno pepper, seeded and de−ribbed
2 tsps. finely minced fresh cilantro
pinch of salt

Combine all ingredients in a small bowl. Cover and chill.

HONEY LIME DRESSING:
1/4 cup Grey Poupon dijon mustard
1/4 cup honey
1−1/2 Tbsps. sugar
1 Tbsp. sesame oil
1−1/2 Tbsp. apple cider vinegar
1−1/2 tsps. lime juice

Blend all the ingredients in a small bowl with an electric mixer, Cover and chill.

Marinate the chicken in the teriyaki for at least two hours. Use a resealable plastic bag. Put in fridge. Preheat outdoor or indoor grill. Grill the chicken for 4−5 mins. per side or until done. Toss the lettuces and cabbage together and divide into 2 large serving size salad bowls. Divide the pico de gallo and pour in equal portions over the two bowls of greens. Divide the pineapple and sprinkle on salads. Break tortilla chips into large chunks and sprinkle on salads. Slice the grilled chicken into thin strips and divide among bowls. Pour the dressing into two small bowls and serve with the salads.

Classic Tossed Salad

1 head romaine lettuce
1 head red leaf lettuce
6 ounces crumbled feta cheese
1 (6 ounce) can sliced black olives
1 (4 ounce) package blanched slivered almonds, toasted
2 tablespoons sesame seeds, toasted
6 cherry tomatoes, halved
1 red onion, sliced
6 fresh mushrooms, sliced
1/4 cup grated Romano cheese
1 (8 ounce) bottle Italian−style salad dressing

Chop, wash and dry the romaine and red leaf lettuces. In a large salad bowl, combine lettuces with feta cheese, olives, almonds, sesame seeds, tomatoes, onion, mushrooms and Romano cheese. When ready to serve, add the Italian dressing and toss thoroughly.

Cobb Salad

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

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

Brown Derby Old−Fashioned French Dressing

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

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

Couscous Summer Salad

1/2 cup currants
1/4 cup orange juice
1/4 cup lemon juice
1/3 cup canola oil
1 tablespoon canola oil
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/8 teaspoon cayenne pepper
3 cups water
1−1/2 cups couscous
1 large carrot, diced
1 large red bell pepper, seeded and diced
1/2 small red onion, diced
1/4 cup finely chopped fresh parsley

Place the currants, orange juice, lemon juice, 1/3 cup canola oil, salt, cinnamon, and cayenne pepper in a jar with a tight−fitting lid and shake well. Set aside. Bring the water and 1 Tbsp. canola oil to a boil in a medium saucepan. Stir in the couscous, then remove from the heat, cover, and let stand for about 6 minutes, or until the water is absorbed. Transfer the couscous to a large bowl, fluff with a fork, and let cool. Steam the carrot and bell pepper until they are a bright color, but still crunchy, about 3 minutes. Rinse under cold water to stop the cooking process and add to the couscous. Add the onion and parsley and stir. Shake the dressing again, pour it over the couscous mixture, and stir until well blended. Refrigerate for at least 1 hour (over night is best). Serve cold.

Holiday Waldorf Salad

2 − 15 1/4 oz. cans pineapple chunks (juice pack), drained
1 medium pear, cored and coarsely chopped (1 cup)
1/2 cup thinly sliced celery
1/2 cup halved seedless red grapes
1/2 cup toasted walnut pieces
2 kiwifruit, peeled, halved lengthwise, and sliced
1/2 cup reduced−calorie mayonnaise or salad dressing
1/3 cup lemon−flavor yogurt
1 tablespoon honey
Lettuce leaves (optional)

Toss together pineapple, pear, celery, grapes, walnuts, and kiwifruit slices in a large bowl. Stir together the mayonnaise or salad dressing, yogurt, and honey in a small bowl; fold gently into fruit mixture. Cover and chill for 2 to 24 hours. Serve on lettuce leaves, if desired.

Homestyle Potato Salad

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

Lightly peel the potatoes (you don't have to get all of the skin off) then chop them into 1/2" pieces and boil in 6 cups of boiling, salted water for 7 to 10 minutes. The potato chuncks should be tender, yet slightly tough in the middle when done. Drain and rinse potatoes with cold water. In a medium bowl, combine remaining ingredients and whisk until smooth. Poured drained potatoes into a large bowl. Pour the dressing over the potatoes and mix until well combined. Cover and chill for at least 4 hours. Overnight is best.

Hot Bacon Slaw

4 slices bacon chopped
1/2 cup chopped onion
2 tablespoons sugar
1/4 cup vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
4 cups shredded cabbage

Cook bacon until crisp. Remove bacon and set aside. To fat in pan, add onion, sugar, vinegar, salt and pepper. Stir. Add shredded cabbage. Cook on medium, uncovered, for 15 minutes. Stir occasionally. Sprinkle bacon on top and serve.

Key West Crab Salad

3 cups torn spinach leaves, washed and dried
2 cups torn leaf lettuce, washed and dried
1 cup finely shredded cabbage
2 medium oranges, peeled and sectioned
1 small red onion, sliced and separated into rings
12 ounces cooked crabmeat, broken into bite−sized pieces
1/2 teaspoon grated orange zest
3 tablespoons orange juice
2 tablespoons balsamic vinegar
2 teaspoons olive oil
1 teaspoon minced fresh tarragon or 1/4 teaspoon dried

In a large bowl, combine spinach, lettuce, cabbage, oranges, and onions. Add crabmeat, and gently toss until combined. Set aside.
In a small jar with a tight−fitting lid, combine orange zest, orange juice, vinegar, oil and tarragon. Cover, and shake until well mixed.
Pour orange dressing over spinach salad, and gently toss until salad is well coated.

Layered Picnic Pasta Salad

12 oz. bow ties or other medium pasta shape
1/2 cup vinaigrette salad dressing
1 cup frozen green peas, thawed
3 each plum tomatoes, sliced
1 cup fresh mushrooms, sliced
2 oz. proscuitto, thinly sliced
2 tablespoons fresh basil, chopped
3 tablespoons parmesan cheese, freshly grated

Cook pasta according to package directions, drain. Return to cooking pan and toss with 2 tablespoons vinaigrette dressing. Transfer half of pasta to a clear glass bowl. Layer peas, tomatoes, mushrooms, and proscuitto on pasta. Top with remaining pasta. Sprinkle with basil and pour remaining dressing evenly over salad. Sprinkle with Parmesan cheese. Serve at once or cover and chill until ready to serve. Toss right before serving to evenly coat dressing.

Mexican Chicken Salad

1 pound boneless skinless chicken breasts, cooked and shredded
1 cup salsa, drained
2 hard cooked eggs, finely chopped
1/2 cup sour cream
1/4 cup mayonnaise
2 tablespoons finely chopped onion
1 teaspoon grated lime peel
1/2 teaspoon chili powder
1/4 teaspoon ground cumin
lettuce leaves

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

Orange Cream Fruit Salad

1 (3.5 ounce) package instant vanilla pudding mix
1 1/2 cups milk
1/3 cup frozen orange juice concentrate
3/4 cup sour cream
1 (20 ounce) can pineapple tidbits, drained
1 (15 ounce) can sliced peaches, drained
1 (11 ounce) can mandarin orange segments
2 bananas, sliced
1 apple − peeled, cored and sliced

In a medium mixing bowl, combine pudding mix, milk, and orange juice. Beat with an electric mixer on medium speed for 2 minutes. Mix in sour cream. In a large salad bowl, combine fruits. Gently mix in orange dressing. Cover, and refrigerate for 2 hours.

Soups

− A solution of 1 tablespoon baking soda to 1 quart warm water will remove most "off" odors from plastic storage containers. Simply give them a thorough dip in the soda solution, rinse with fresh water, and dry.

− Save all kinds of leftover bread, bagels, baguettes, sandwich loaves, rolls, crackers, biscuits, and buzz to very fine crumbs in the food processor. Freeze in self−sealing plastic bags and use for stuffings and toppings.

− To keep milk past it's expiration date add salt. A pinch of salt in a gallon will do it. The salt slows the rate of bacteria growth.

− When broiling at home (i.e. using an oven that has a broil setting), be sure to leave the door open a little bit, otherwise your oven will contain too much heat and your food will overcook.

− To hull strawberries, use a sturdy plastic straw. Push it up through the bottom of the strawberry and through the top. It does a great job quickly and neatly. The berries look excellent if you want to leave them whole.

− At your next party, chill your canned and bottled beverages by putting in top load washer and covering with ice. After you have removed all the drinks just spin out the water.

− A high quality hard boiled egg slicer makes easy work of slicing mushrooms for sauces or salads; it will also slice strawberries and peeled kiwi fruits perfectly.

− To make deviled eggs with no mess put eggs yolks from hard boiled eggs in a plastic sandwich bag. Add remaining ingredients, close bag and mix. When finished cut small tip off corner of bag and squeeze into hollowed egg white, then simply throw away the bag.

Black Bean Soup

1/4 cup Olive Oil
1/4 cup Yellow Onion, Diced
1/4 cup Carrots, Diced
1/4 cup Green Bell Pepper, Diced
4 Beef Bouillon Cubes
1 cup Boiling Water
1−1/2 quarts (3 pounds) Canned Black Beans, Not Drained
2 tablespoons Cooking Sherry
1 tablespoon Distilled White Vinegar
2 tablespoons Worcestershire Sauce
1 tablespoon Sugar
2 teaspoons Garlic, Granulated
2 teaspoons Salt
1/2 teaspoon Black Pepper, Ground
2 teaspoons Chili Powder
8 oz. Smoked Sausage, small dice
1 tablespoon Cornstarch
2 tablespoons Water

In a medium stock pot, place the olive oil, onion, carrot, and bell pepper. Saut the vegetables until they are tender. Bring 1 cup of water to a boil, add the bouillon cubes, and allow to dissolve. Add the bouillon, cooked beans, and the remaining ingredients (except cornstarch and 2 tablespoon water) to saut ed vegetables. Bring mixture to a simmer and cook approximately 15 minutes. In a blender, puree 1 quart of the soup, and put back into the pot. In a separate bowl, combine the cornstarch and 2 tablespoon water. Add the cornstarch mix to the soup and bring to a boil for 1 minute. Serve with cornbread, white rice, or your favorite side dish.

Cajun Crab Soup

1/2 cup unsalted butter
1 onion, chopped
2 cloves garlic, minced
1/4 cup all−purpose flour
2 cups clam juice
2 cups chicken broth
1 (10 ounce) package frozen white corn
1 teaspoon salt
1/2 teaspoon ground white pepper
1/4 teaspoon dried thyme
1/4 teaspoon ground cayenne pepper
2 cups heavy cream
1 pound lump crabmeat, drained
4 green onions, chopped

Melt butter in a large saucepan over medium heat. Saute onion and garlic until onion is tender. Whisk in flour, and cook 2 minutes. Stir in clam juice and chicken broth, and bring to a boil. Mix in corn, and season with salt, white pepper, thyme, and cayenne. Reduce heat, and simmer 15 minutes.

Stir in cream, crab meat, and green onions. Heat through, but do not boil once the cream has been added.

Chestnut Soup

8 cups chicken broth
1−1/2 pounds chestnuts, peeled
1 cup chopped onion
3 sprigs fresh parsley
2 whole cloves
1 bay leaf
1/2 cup heavy cream
3/4 teaspoon white sugar
salt to taste
ground black pepper to taste

To Cook Chestnuts: With a sharp knife, slice an "X" across each chestnut. Place chestnuts in a single layer on a jelly roll pan. Pour 1/4 cup water into the pan. Bake in a preheated 450F oven for 10 minutes. When cool enough to handle, shell and peel. In a large saucepan combine the chicken stock, shelled chestnuts and chopped onions. Place the parsley sprigs, cloves and bay leaf in a spice bag and add to the chicken stock mixture. Simmer over medium−low heat for 45 minutes. Discard the spice bag and puree the chestnut mixture in a food processor or blender. Add the heavy cream, sugar and salt and pepper to taste. Return mixture to saucepan and gently heat through. To serve, add a dollop of unsweetened whipped cream, a bit of chopped parsley and some cooked chopped chestnuts on top.

Cold Cure Soup

3 pounds chicken wings
1 carrot, peeled and halved
1 onion, peeled and halved
1 cinnamon stick
1 3−inch knob of ginger, peeled
1 1/2 teaspoons salt
Zest (in strips) and juice of 1 Seville orange (about 1/4 cup)
Chopped cilantro, for garnish
1 small red chili pepper, seeded and cut into fine rings, for garnish.

In a large saucepan, combine chicken, carrot, onion, cinnamon, ginger and salt. Add 3 quarts water, orange zest and juice. Place over high heat, and bring to a boil, then reduce heat to low. Simmer, uncovered, until liquid has reduced to about half and chicken flavor is strong, 1 1/2 to 2 hours.

Pour through a fine mesh strainer into a bowl, and discard solids. Allow broth to cool, then refrigerate overnight. When ready to serve, remove layer of solidified fat from surface, and wipe surface of congealed soup with a paper towel to remove traces of grease. Soup may be covered and refrigerated for up to three days.

To serve, warm soup, ladle into mugs or bowls, and garnish.

Cream Of Sweet Potato Soup

4 sweet potatoes (about 1 pound each)
8 cups water
1/3 cup butter
1/2 cup tomato sauce
2 tablespoons half and half
2 teaspoons salt
1/8 teaspoon pepper
dash thyme
1 cup cashews (split in half)

Preheat oven to 375F. Bake the sweet potatoes for 45 minutes or until they are soft. Cool the potatoes until they can be handled. Peel away the skin, then put the potatoes into a large bowl. Mash the potatoes for 15−20 seconds, but you don't need to mash them until they are entirely smooth. Spoon the mashed sweet potato into a large saucepan over medium/high heat, add the remaining ingredients and stir to combine. When the soup begins to boil, reduce the heat and simmer for 50−60 minutes. Cashews should be soft. Serve piping hot.

Creamy Roasted Mushroom Soup

1 pound portobello mushrooms, stemmed, dark gills removed, caps cut into 3/4−inch pieces
1/2 pound shiitake mushrooms, stemmed, caps cut into 3/4−inch pieces
6 tablespoons olive oil
3 14−ounce cans (or more) vegetable broth
1−1/2 tablespoons butter
1 onion, chopped
3 garlic cloves, minced
1/4 cup plus 2 tablespoons Madeira
3 tablespoons all purpose flour
1 cup whipping cream
3/4 teaspoon chopped fresh thyme

Preheat oven to 400F. Line 2 large baking sheets with foil. Divide mushrooms between prepared baking sheets. Drizzle mushrooms on each sheet with 3 tablespoons oil. Sprinkle generously with salt and pepper; toss to coat. Cover with foil. Bake mushrooms 30 minutes. Uncover and continue baking until mushrooms are tender and still moist, about 15 minutes longer. Cool slightly. Puree half of mushrooms with 1 can broth in blender until smooth. Set mushroom puree aside. Melt butter in heavy large pot over medium−high heat. Add onion and garlic and saute until onion is tender, about 8 minutes. Add Madeira and simmer until almost all of liquid evaporates, about 2 minutes. Add flour; stir 2 minutes. Add 2 cans broth, cream, and thyme. Stir in remaining cooked mushroom pieces and mushroom puree. Simmer over medium
heat until slightly thickened, about 10 minutes. Season soup to taste with salt and pepper.

Crock Pot Clam Chowder

4 (6 1/2 oz.) cans clams
1/2 lb. salt pork or bacon, diced
1 lg. onion, chopped
6 to 8 lg. potatoes, pared and cubed
3 cups water
3 1/2 teaspoons salt
1/4 teaspoon pepper
4 cups half and half (or milk)
3 to 4 tablespoons cornstarch

Cut clams into bite sized pieces if necessary. In skillet, saute salt pork or bacon and onion until golden brown; drain. Put into Crock Pot with clams. Add all remaining ingredients, except milk. Cover; cook on high 3 to 4 hours or until potatoes are tender. During the last hour of cooking, combine 1 cup of half and half with the cornstarch. Add that and the remaining half and half and stir well; heat through. Serve in large bowls with crusty French bread.

French Onion Soup

3 tablespoons vegetable oil
6 medium white onions, sliced
8 cups good quality beef broth
1 cup water
2 1/2 teaspoons salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
5 hamburger buns
10 slices provolone cheese
10 teaspoons shredded parmesan cheese

Heat vegetable oil in a large soup pot or saucepan over medium high heat. Add the sliced onions and saute for 20 minutes until the onions begin to soften and start to become translucent. Add the beef broth, water, salt, garlic powder and black pepper to the pan and bring the mixture to a boil. When soup begins to boil, reduce heat and simmer for 45 minutes. To make the croutons, separate the bottoms from tops of the hamburger buns. Set aside the bottoms, and cut the crown of the tops to make them the same size and shape as the bottoms. This gives you 10 BIG croutons. Preheat oven to 325F. Place the bread in the the oven directly on the rack and bake for 15 to 20 minutes or until each piece is golden brown and crispy. Set aside. When the soup is done, spoon about 1 cup into an oven−safe bowl. Float a crouton on top of the soup, then place a slice of provolone cheese on top of the crouton. Sprinkle 1/2 teaspoon of shredded parmesan cheese over the provolone. Place the bowl into your oven set to high broil. Broil the soup for 5 to 6 minutes or until the cheese is melted and starting to brown (you may need to broil longer if you are making more than one bowl at a time). Sprinkle an additional 1/2 teaspoon of shredded parmesan cheese over the top of the soup and serve. Repeat for the remaining bowls.

Italian Sausage Soup

1 pound Italian sausage
1 clove garlic, minced
2 (14 ounce) cans beef broth
1 (14.5 ounce) can Italian−style stewed tomatoes
1 cup sliced carrots
1 (14.5 ounce) can great northern beans, undrained
2 small zucchini, cubed
2 cups spinach − packed, rinsed and torn
1/4 teaspoon ground black pepper
1/4 teaspoon salt

In a stockpot or Dutch oven, brown sausage with garlic. Stir in broth, tomatoes and carrots, and season with salt and pepper. Reduce heat, cover, and simmer 15 minutes. Stir in beans with liquid and zucchini. Cover, and simmer another 15 minutes, or until zucchini is tender. Remove from heat, and add spinach. Replace lid allowing the heat from the soup to cook the spinach leaves. Soup is ready to serve after 5 minutes.

Lentil Soup

2 tablespoons olive oil
2 large onions, cubed
1 teaspoon minced garlic
3 carrots, diced
2 stalks celery, diced
3 1/2 cups crushed tomatoes
1−1/2 cups lentils − soaked, rinsed and drained
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3/4 cup white wine
2 bay leaves
7 cups chicken stock
1 sprig fresh parsley, chopped
1/2 teaspoon paprika
1/2 cup grated Parmesan cheese

In a large stockpot, saute the onions in oil until they are glossy. Stir in garlic, paprika, celery, carrots, and saute for 10 minutes. Once the vegetables have sauteed for 10 minutes stir in tomatoes, chicken stock, lentils, bay leaves, salt, and pepper. Stir well, then add the wine and bring the mixture to a boil. Slowly reduce the heat and cook for 1 hour on low to medium heat; or until the lentils are tender. Sprinkle the soup with parsley and Parmesan before serving.

Minestrone Soup

1 cup finely minced celery
1 cup finely minced onion
1 cup finely minced carrot
1/4 cup butter
1/2 cup each; garbanzo beans, kidney beans, whole dried peas, white pea beans
3/4 cup sliced carrots
3/4 cup coarsely chopped onion
3/4 cup sliced celery
3/4 cup chopped bell pepper
1/2 cup rice or barley
1 cup shell macaroni
2 tablespoons minced parsley
1 teaspoon oregano
1 teaspoon basil
2 teaspoons soy sauce
black pepper to taste
Parmesan cheese

Slowly saute finely minced celery, onion and carrot in butter until very brown. Add beans and peas and about 3 quarts of water. Cook slowly until beans are almost done (check garbanzos − they will take the longest) about 2 to 2 1/2 hours. Add the remaining vegetables, rice (or barley) and spices and more water if necessary and cook another hour. About 20 minutes before serving time, add the macaroni and more water if needed. Complete cooking and season with black pepper to taste. Ladle into bowls and sprinkle with Parmesan cheese. Serve with crusty garlic bread.

Wisconsin Cheese Soup

1 cup sliced carrots
2 cups chopped broccoli
1 cup water
1 teaspoon chicken bouillon granules
1/4 cup chopped onion
1/4 cup butter
1/4 cup all−purpose flour
1/4 teaspoon ground black pepper
2 cups milk
2 cups shredded sharp Cheddar cheese

In a small saucepan over medium−high heat, combine carrots, broccoli, water, and bouillon. Bring to a boil. Cover, reduce heat, and simmer for 5 minutes. Remove from heat, and set aside. In a large saucepan, cook onion in butter over medium heat until onion is translucent. Stir in flour and pepper; cook 1 minute. Stir in milk. Bring to a boil, then stir in cheese until melted. Stir in reserved vegetables and cooking liquid. Heat through, and serve with fresh crusty bread.

Desserts

− Core apples easily by cutting them in half, then scooping out the core with a melon baller.

− Remove cooking odors by simmering a solution of vinegar and water on the stove. The vinegar will absorb the odor.

− Make giant ice cubes for the punch bowl by filling muffin tins instead of conventional ice trays. Run hot water on the bottom to loosen when frozen.

− A batter made with baking soda should be put into the oven as soon as possible after baking as the leavening actioning starts to take effect immediately upon contact with liquids.

− Test baking soda for freshness by pouring 1/2 teaspoon vinegar or lemon juice over the baking soda. If it doesn't actively bubble, it's too old to be effective.

− If you have a recipe that uses just egg whites, you can refrigerate the yolks for later use by storing them, unbroken, in a small bowl, covered with cold water for up to two days.

− To tame the heat in hot peppers, remove the seeds (which carry a lot of heat). You can also soak the peppers in sugar water for about an hour to put out even more of the fire (especially helpful when making stuffed peppers). Use 2 cups water to 2 tablespoons sugar.

− Save money on chocolate! Shop the after holiday sales (Christmas, Valentine's Day, Easter, Mother's Day, Halloween, etc.) when seasonal candies are often marked down by 50% or more.

Apple Pie With Cheddar Cheese Crust

2−1/2 cups plus 1 tablespoon flour
1 teaspoon salt
1 teaspoon sugar
1 cup butter, chilled and cubed
1/2 cup iced water
1/2 cup white cheddar cheese, grated
1/2 cup yellow cheddar cheese, grated
7 to 8 Granny Smith apples, cored and coarsely chopped
1 teaspoon cinnamon
2 tablespoons brown sugar
4 tablespoons butter, cubed

Combine 2−1/2 cups flour, salt and sugar in a food processor. Add chilled butter; pulse until mixture reaches a coarse meal consistency. While processing, drizzle in ice water until a dough ball forms. Pour into a bowl; toss with cheeses. Pour onto plastic wrap; form dough into a ball. Wrap tightly and chill 1 hour. For a top crust, double the recipe. Toss apples with cinnamon, brown sugar and 1 Tbsp. flour until evenly coated. Pour mixture into pie crust; top with butter. If desired, place top crust on top of apples; crimp edges to seal. Slice air vents into the top crust. Bake at 350 degrees for about 45 minutes. Cover edges of crust with foil if they begin to brown too quickly. Allow to cool slightly before serving.

Apple Shortbread Pie

2 cups all−purpose flour
1/2 cup white sugar
1/4 teaspoon salt
3/4 cup chilled butter, diced
2 egg yolks, beaten
1 1/4 pounds Golden Delicious apples − peeled, cored and cut into 1/4 inch slices
1/4 cup light brown sugar, packed
1 tablespoon all−purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Preheat oven to 400F. Sift four, 1/2 cup sugar and salt into a large bowl. Cut in butter until mixture resembles coarse crumbs. Fold in egg yolks (mixture will be crumbly). Remove 1/4 of mixture, and set aside. Press remainder onto bottom and sides an 8 inch tart shell or pie pan. In a large bowl, combine apples, brown sugar, 1 tablespoon flour, cinnamon and nutmeg. Place apples into crust, and sprinkle reserved crumb mixture evenly over top. Place pie on a baking sheet, and bake in preheated oven for 15 minutes. Reduce heat to 350F and continue baking 20 minutes, or until top is golden brown and filling is bubbling.

Apple Tart

1 lemon, halved
2 to 3 Granny Smith apples
1 ready−to−use puff pastry sheet, 8 to 10 ounces (available in supermarkets)
2 tablespoons superfine sugar
1 tablespoon melted butter

Heat oven to 425F. Squeeze the lemon into a wide, shallow dish, and top with cold water. Peel and core apples, then cut in half. Immerse apples in lemon water. Place puff pastry on a large baking sheet. Use a sharp knife to lightly score a half−inch border; do not cut all the way through. (This will allow a frame of pastry to rise above the apple filling.) Refrigerate until needed. Pat apples dry, and cut each half into quarters. Slice each quarter thinly. Remove pastry from refrigerator, and sprinkle with 1 tablespoon sugar. Working inside scored lines, place neat rows of closely overlapping apples, until pastry is covered. Brush apples with melted butter, and sprinkle with remaining sugar. Bake until pastry puffs around apples and fruit is soft and lightly colored, 20 to 25 minutes. Serve warm.

Bacardi Rum Cake

1 cup chopped pecans or walnuts
1 package yellow cake mix
1 package vanilla instant pudding mix
4 eggs
1/2 cup cold water
1/2 cup cooking oil
1/2 cup amber rum or 1873 rum

Glaze:
1/2 cup butter
1/4 cup water
1 cup sugar
1/2 cup amber rum or 1873 rum

Sprinkle nuts over bottom of greased 10 inch tube pan or 12 cup bundt pan. Stir together cake mix, pudding mix, eggs, water, oil and rum. Pour batter over nuts. Bake at 325F for 1 hour. Cool 10 minutes in pan. Invert onto serving plate and prick top. For glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Brush glaze evenly over top and sides of cake. Allow cake to absorb glaze. Repeat until glaze is used up.

Banana Crunch Cake

1/2 cup flour
1 cup shredded coconut meat
1 cup rolled oats
3/4 cup brown sugar, packed
1/2 cup pecans
1/2 cup butter − cut in tiny pieces
1−1/2 cups ripe banana − sliced thin
1/2 cup sour cream
4 large eggs
1 package Pillsbury Moist Supreme Yellow

Heat oven to 350F. Grease and flour 10−inch bundt pan. In bowl, combine flour, coconut, rolled oats, brown sugar, and pecan; mix well. Using fork or pastry blender, cut in butter until mixture resembles crumbs. Set aside. In another bowl combine banana slices, sour cream and eggs; mix until smooth at medium high speed (the banana slices will be totally incorporated; otherwise the bananas used were not ripe enough). Add the Pillsbury Moist Supreme Yellow Cake Mix, mix 2 minutes at high speed. Spread 1/2 of batter in greased pan; sprinkle with 1/2 of coconut mixture. Repeat again, ending with coconut mixture. Bake for 45 − 50 minutes or until inserted toothpick comes out clean.

Banana Pudding

4 whole eggs, separated
2/3 cup sugar
1/8 teaspoon salt
2 tablespoons cornstarch
3 cups milk
1 teaspoon vanilla extract
2 bananas sliced
vanilla wafer cookies

For the meringue:
5 tablespoons sugar
1/2 teaspoon vanilla extract

Beat 4 eggs yolks slightly. Add sugar, salt and cornstarch. Add mixture to milk. Place in saucepan and cook, stirring constantly, until thickened. Add vanilla extract. Layer vanilla wafers and bananas in 8 inch square baking dish. Stand vanilla wafers up around sides of dish. Pour pudding over vanilla wafers and bananas. Make meringue by beating egg whites until frothy and add 5 tablespoons granulated sugar. Beat until stiff and add vanilla extract. Spread on top of pudding and bake in slow oven 300F for 20 minutes or until golden brown on tips.

Big Soft Ginger Cookies

2 1/4 cups all−purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3/4 cup margarine, softened
1 cup white sugar
1 egg
1 tablespoon water
1/4 cup molasses
2 tablespoons white sugar

Preheat oven to 350F. Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside. In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.

Chewy Pecan Cookies

1/2 cup shortening
1 1/3 cups light brown sugar
2 eggs
1 teaspoon vanilla extract
1−1/2 cups self−rising flour
1 cup crushed corn flakes
1−1/2 cups chopped pecans

Preheat oven to 350F. Cream together shortening, sugar, eggs and vanilla. Add dry ingredients and mix well. Roll into 2 inch balls bake at 350F for about 9−11 minutes.

Chocolate Chip Bread Pudding

5 tablespoons butter
2 cup hot milk
1 teaspoon vanilla
1/3 cup dark brown sugar
2 eggs
1/8 tsp. salt
2 cups cubed white bread, with crusts removed
6 oz. chocolate chips

Heat butter, sugar and milk together. Add eggs, vanilla and salt. Grease a 1−quart baking dish. Place bread and chocolate chips in baking dish. Pour egg mixture over bread and chips. Cover with plastic wrap and let stand in the refrigerator 5 hours. Place in larger pan of water in a 350F oven and bake for 45 minutes or until brown on top.

Chocolate Christmas Truffles

1/2 cup whipping cream
1/4 cup Irish cream liqueur
2 tablespoons coffee liqueur
1−1/2 teaspoons instant−coffee crystals
1 12−ounce package semisweet chocolate pieces
1/4 cup butter
Sifted cocoa powder

1. In a bowl, combine whipping cream, Irish cream liqueur and coffee liqueur. Stir in the instant−coffee crystals; set aside.

2. In a heavy saucepan, melt chocolate and butter over low heat. Remove from heat; gradually stir in cream mixture until blended.

3. Transfer to a bowl; cover tightly and chill in refrigerator about 2 hours or until completely cool and smooth, stirring occasionally. Mixture will be slightly sticky.

4. Shape tablespoons of candy into balls. Roll each in cocoa powder. Place on a waxed−paper−lined baking sheet. Chill until firm.

5. Store tightly covered in the refrigerator for up to 2 weeks. If you like, roll in additional cocoa powder before serving.

Cranberry Nut Pudding

Filling:
2 bags of cranberries, 12 oz. each
1 teaspoon grated orange rind
1 cup of sugar
1/4 cup orange juice
1 cup black walnuts, chopped
1 teaspoon allspice
1/2 stick of butter, melted

Topping:
1 3/4 cup all−purpose flour, sifted
1 tablespoon sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 teaspoon allspice
6 tablespoons cold butter (3/4 of a stick)
7/8 cup milk
2 tablespoons beaten egg

Preheat your oven to 375F. Grease a 10 inch deep dish pie pan with butter. Combine the filling ingredients in a bowl and put into pie pan. For the topping, sift the flour, sugar, baking powder, salt and allspice together. Cut in the butter until the mixture is the consistency of coarse cornmeal. Add the milk and beat with a fork until just blended, forming a stiff, but sticky dough. Drop the dough in small pieces onto the filling leaving some spaces for steam to escape. Brush with the beaten egg and bake for a half hour or until golden brown. Serve warm with French Vanilla Ice Cream and a few chopped walnuts.

Cream Puffs

2 (3.5 ounce) packages instant vanilla pudding mix
2 cups heavy cream
1 cup milk

1/2 cup butter
1 cup water
1/4 teaspoon salt
1 cup all−purpose flour
4 eggs

Mix together vanilla instant pudding mix, cream and milk. Cover and refrigerate to set. Preheat oven to 425F. In a large pot, bring water and butter to a rolling boil. Stir in flour and salt until the mixture forms a ball. Transfer the dough to a large mixing bowl. Using a wooden spoon or stand mixer, beat in the eggs one at a time, mixing well after each. Drop by tablespoonfuls onto an ungreased baking sheet. Bake for 20 to 25 minutes in the preheated oven, until golden brown. Centers should be dry. When the shells are cool, either split and fill them with the pudding mixture, or use a pastry bag to pipe the pudding into the shells.

Creamy Chocolate Fudge

1 (7 ounce) jar marshmallow creme
1−1/2 cups white sugar
2/3 cup evaporated milk
1/4 cup butter
1/4 teaspoon salt
2 cups milk chocolate chips
1 cup semisweet chocolate chips
1/2 cup chopped nuts
1 teaspoon vanilla extract

Line an 8x8 inch pan with aluminum foil. Set aside. In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly. Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.

English Plum Pudding

Fruit Mixture (To be made 4 days ahead):
1 pound seedless raisins
1 pound sultana raisins
1/2 pound currants
1 cup thinly sliced citron
1 cup chopped candied peel
1 teaspoon cinnamon
1/2 teaspoon mace
1/2 teaspoon nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon allspice
1/4 teaspoon freshly ground black pepper
1 pound finely chopped suet − powdery fine
1 1/4 cups cognac

Pudding:
1 1/4 pounds (approximately) fresh bread crumbs
1 cup scalded milk
1 cup sherry or port
12 eggs, well beaten
1 cup sugar
1 teaspoon salt
Cognac

Blend the fruits, citron, peel, spices and suet and place in a bowl or jar. Add 1/4 cup cognac, cover tightly and refrigerate for 4 days, adding 1/4 cup cognac each day. Soak the bread crumbs in milk and sherry or port. Combine the well−beaten eggs and sugar. Blend with the fruit mixture. Add salt and mix thoroughly. Put the pudding in buttered bowls or tins, filling them about 2/3 full. Cover with foil and tie it firmly. Steam for 6−7 hours. Uncover and place in a 250F oven for 30 minutes. Add a dash of cognac to each pudding, cover with foil and keep in a cool place. To use, steam again for 2−3 hours and unmold. Sprinkle with sugar; add heated cognac. Ignite and bring to the table. Serve with hard sauce or cognac sauce.

Fresh Raspberry Cream Tart

Crust:
1 cup all purpose flour
1/4 cup cornstarch
1/2 teaspoon baking powder
1/4 teaspoon salt
10 tablespoons (1 1/4 sticks) unsalted butter, room temperature
1/4 cup sugar
2 teaspoons grated orange peel
1−1/2 teaspoons vanilla extract
1/3 cup raspberry preserves

Filling:
1 − 8 ounce container mascarpone cheese (or cream cheese), chilled
1/2 cup chilled whipping cream
1/3 cup powdered sugar
1 teaspoon grated orange peel
1 teaspoon vanilla extract
1/4 teaspoon almond extract

3 cups fresh raspberries

For crust: Preheat oven to 350F. Butter 9−inch−diameter tart pan with removable bottom. Whisk flour, cornstarch, baking powder and salt in bowl. Using electric mixer, beat butter, sugar, orange peel, and vanilla in large bowl to blend. Add flour mixture and beat until large clumps form. Gather dough into ball; press over bottom and up sides of prepared tart pan. Freeze crust 15 minutes. Bake crust 10 minutes. Remove from oven. Using back of spoon, press sides to raise until even with top edge of pan. Bake until golden brown, about 15 minutes longer.

Spread preserves over bottom of crust. Bake 5 minutes. Cool on rack. Meanwhile, prepare filling: Using electric mixer, beat mascarpone, cream, powdered sugar, orange peel, and both extracts in large bowl until peaks form, about 2 minutes. Spread filling evenly in cooled crust. Chill until firm, at least 2 hours and up to 1 day. Arrange raspberries in concentric circles atop filling and serve.

Fried Apples

6 Tart apples; sliced
1 teaspoon lemon juice
1/4 cup bacon drippings
1/4 cup brown sugar
1/8 teaspoon salt
1 teaspoon cinnamon
1 dash of nutmeg

In a large skillet, melt bacon drippings. Pour apples evenly over skillet bottom. Sprinkle lemon juice over them, then brown sugar, then salt. Cover and cook over low heat for 15 minutes until apples are tender and juicy. Sprinkle with cinnamon & nutmeg.

Fried Twinkies

1 cup milk
2 tablespoons vinegar
1 tablespoon oil
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon vanilla
6 Twinkies
vegetable oil for frying

Chill or freeze Twinkies for several hours or overnight. Heat vegetable oil in deep fryer to about 375F. Prepare batter by mixing together milk, vinegar and oil. In another bowl, blend flour, baking powder and salt. Whisk wet ingredients into dry and continue mixing until smooth. Refrigerate while oil heats. Dust twinkie with flour and dip into the batter. Rotate Twinkie until batter covers entire cake. Place carefully in hot oil. The Twinkie will float, so hold it under with a utensil to ensure even browing. It should turn golden in 3 to 4 minutes. Depending on the size of your deep fryer, you might be able to fry only one at a time, two at the most. Remove Twinkie to paper towel and let drain. Let the Twinkie sit for about 5 minutes before serving. You may dust with powdered sugar before serving.

Hawaiian Pineapple Bars

1 cup butter or margarine
2 cup flour
1 cup sugar

Mix together and put into a 9 x 13 pan. Bake at 350F for 15 min.
Cool completely.

2 − 8 oz. pkgs. cream cheese
1/4 cup sugar
1/4 cup milk
1 − 20 oz. can crushed pineapple, well drained
2 teaspoons vanilla

Beat cream cheese with sugar and milk. Add vanilla, mix well. Fold in pineapple by hand. Spread mixture over cooled crust.

2 cups coconut
2 tablespoons melted butter

Mix coconut and butter. Sprinkle evenly over cream cheese layer. Bake at 350F for 20 minutes. Cool completely and refrigerate before cutting and serving.

Heavenly Bites

1/2 cup packed brown sugar
1/4 cup butter or margarine
1/2 teaspoon vanilla
1 egg white
1 cup flour
3 tablespoons unsweetened cocoa
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup butterscotch chips

Heat oven to 375F. In a large bowl, beat brown sugar and margarine until light and fluffy. Add vanilla and egg white; mix well. Add flour, cocoa, baking soda and salt; blend well. Stir in chips. Drop by teaspoonfuls on to ungreased cookie sheet. Shape gently into balls with your fingers. Bake at 375F for 8−9 minutes. Cool 1 minute on sheet and then transfer to let cool completely.

Irish Cream Cheesecake

1 cup graham cracker crumbs
1/4 cup sugar
1/4 cup margarine, melted
1 envelope unflavored gelatin
1/2 cup cold water
1 cup sugar
3 eggs, separated
2 (8 oz.) pkg. cream cheese, softened
2 tablespoons cocoa
2 tablespoons bourbon (or substitute 2 tbs. cold coffee)
1 cup whipping cream, whipped

Combine the graham cracker crumbs, sugar, and margarine. Press onto bottom of 9−inch springform pan. Soften gelatin in water, stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook stirring constantly, over low heat, 3 minutes. Combine cream cheese and cocoa, mixing at medium speed on electric mixer until well blended. Gradually add the gelatin mixture and bourbon, mixing until well blended. Chill until thickened, but not set. Beat the egg whites until foamy; gradually adding the remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cheese mixture and pour over crust. Chill until firm.

Italian Cream Cake

Cake:
3 1/2 cups shredded coconut
1/2 cup unsalted butter
1 cup vegetable shortening
2 cups sugar
5 eggs, separated
2 cups cake flour
1 teaspoon baking soda
1 cup buttermilk
1 teaspoon pure vanilla extract
1/2 cup chopped pecans

Frosting:
2 − 8 ounce packages cream cheese, room temperature
1 cup unsalted butter, room temperature
2 teaspoons pure vanilla extract
12 ounces confectioners' sugar
1 − 8−ounce jar seedless raspberry preserves

To make cake: Heat oven to 325F. Spray 3 8−inch cake pans with non−stick vegetable spray. Dust with flour. Spread coconut out on a cookie pan and bake about 3 minutes, toss and bake another 3 minutes, until coconut is lightly toasted. Set aside. Cream butter, shortening and sugar together until fluffy. Beat in egg yolks, 1 at a time. Sift together flour and baking soda. Add flour mixture and buttermilk alternately to the creamed mixture, beginning and ending with flour. Stir in vanilla, 1/2 cup coconut and pecans. Beat egg whites until stiff. Fold into cake mixture. Divide batter between prepared pans. Bake in hot oven 40 to 45 minutes or until a toothpick inserted near center comes out clean. Invert on cooling racks until cool.

To make frosting: Whip together cream cheese, butter and vanilla. Gradually whip in the confectioners' sugar. When frosting the cake, spread frosting on top of bottom layer and middle layer. Spread raspberry on the bottom of middle layer and top layer. Stack layers. Frost top and sides. Press the remaining coconut on outside of cake.

Key Lime Cheesecake

1 3/4 cups graham cracker crumbs
5 tablespoons butter, melted
1 cup plus 1 tablespoon sugar
3 − 8 oz. packages cream cheese, softened
1 teaspoon vanilla
1/2 cup fresh lime juice (about 5 limes) If using key limes or juice, use half as much.
3 eggs
whipped cream

Preheat oven to 350F. Combine crumbs, butter and 1 Tbsp. sugar in a bowl. Stir well to to coat all crumbs. Keep it crumbly. Press the crumbs onto the bottom and half way up the sides of an 8" springform pan. Bake crust for 5 mins. and set aside. In large bowl combine cheese, 1 cup sugar and vanilla. Mix with electric mixer till smooth. Add the lime juice and eggs and continue to beat until smooth and creamy. Pour filling into crust. Bake for 60 to 70 mins. If top is turning light brown it's done. Remove from oven and allow to cool to room temperature. Put into fridge. When chilled, remove the pan sides and cut with dental floss. Serve with whipped cream.

Peanut Butter Cup Cookies

1 3/4 cups all−purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter
1/2 cup packed brown sugar
1 egg, beaten
1 teaspoon vanilla extract
2 tablespoons milk
40 miniature chocolate covered peanut butter cups, unwrapped

Sift together the flour, salt and baking soda; set aside. Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well. Shape into 40 balls and place each into an ungreased mini muffin pan. Bake in a 375F preheated oven for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

Pumpkin Cheesecake

Crust:
1−1/2 cups graham crumbs
5 yablespoons butter, melted
1 tablespoon sugar

Filling:
3 − 8 oz. packages cream cheese, softened
1 cup sugar
1 teaspoon vanilla
1 cup canned pumpkin
3 eggs
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon allspice
Whipped Cream

Mix crust ingredients together, just till coated and crumbly. Press onto the bottom and 2/3 up the sides of an 8" springform pan. Bake for 5 mins. at 350F. Set aside. Combine cheese, sugar and vanilla in large bowl; mix until smooth with an electric mixer. Add pumpkin, eggs, and spices; beat until smooth and creamy. Pour into the crust. Bake for 60−70 mins. or until the top turns a bit darker. Remove from oven and allow to come to room temperature, then refrigerate. After it has thoroughly chilled, remove the pan sides and cut with dental floss. Serve with whipped cream.

Rhubarb Pie

Filling:
2 cups sugar
3 tablespoons flour
2 eggs, beaten
5 1/2 cups coarsely chopped rhubarb

2 − 8" unbaked pie shells

Crumb Topping:
1 cup flour
1/2 cup brown sugar
1/4 cup shortening
1/2 teaspoon baking soda
1/2 teaspoon baking powder

To prepare filling combine sugar, flour and eggs. Stir to form a thick paste. Fold in rhubarb pieces. Spoon into 2 unbaked pie shells (cut recipe by half if you only want to make one pie) To prepare crumbs combine all ingredients and mix well. Sprinkle evenly over rhubarb mixture. Bake at 400F for 10 minutes, reduce heat to 350 degrees and bake 40−50 minutes more.

Soft Christmas Cookies

3 3/4 cups all−purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter, softened
1−1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
decorator sparkling sugar (see recipe below)
.
Sift flour, baking powder, and salt together and set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.
Preheat oven to 400F. Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters. Sprinkle with decorator sparkling sugar. Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks.

Decorator Sparkling Sugar:
3 cups sugar
1 cup food coloring

Preheat oven to 150F. Stir sugar and food coloring together and spread the mixture in a shallow baking pan. Place the sugar in the oven for 20 minutes, stirring every 5 minutes. Remove when the liquid has evaporated. Cool. Store sugar in a tightly−covered jar.

Sour Cream Fudge Cake

Cake:
8 tablespoons (1 stick) plus 1 tablespoon unsalted butter, at room temperature
2 teaspoons powdered instant coffee
1/3 cup hot water
1−1/2 cups bleached all−purpose flour
1/2 cup cornstarch
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1−1/2 cups sugar
1 cup sour cream
2 large eggs
2 ounces unsweetened chocolate, melted
1 teaspoon pure vanilla extract

Icing:
1/2 pound (2 sticks) unsalted butter, at room temperature
2 cups (about 1/2 pound) confectioners' sugar
6 ounces unsweetened chocolate, melted and cooled
1/2 teaspoon pure vanilla extract
1/2 cup confectioners' sugar for garnish (optional)

To make the cake, preheat the oven to 350F. Butter a 9 X 13 X 2−inch baking pan with 1 tablespoon of the butter and set aside. Dissolve the coffee in the hot water and let cool. Sift together the flour, cornstarch, baking soda, and salt onto a large sheet of waxed paper. Cream the remaining 8 tablespoons butter and the sugar in a medium bowl with an electric mixer on high speed until light and fluffy, scraping down the sides as needed, about 3 minutes. Add the sour cream and mix well. In three additions, add the flour mixture, alternating with the eggs, beating well after each addition and scraping down the sides of the bowl as needed. Beat in the melted chocolate, dissolved coffee, and vanilla. Spread the batter in the prepared pan. Bake until a toothpick inserted in the center of the cake comes out clean, 40 to 45 minutes. Cool on a large wire rack for 10 minutes. Carefully run a knife around the edges of the cake, invert onto the rack, and cool completely.

To make the icing, beat the butter in a large bowl with an electric mixer on high speed until fluffy, about 2 minutes. On low speed, beat in the

sugar, about 1/4 cup at a time, until smooth. Add the cooled chocolate and vanilla and mix well. If not using immediately, cover tightly with plastic wrap until ready to use. Slice the cake in half horizontally. Transfer the bottom, cut side up, to a platter. Spread half of the icing over the cake with a metal icing spatula. Top with the top half of the cake, cut side down. Spread the remaining icing over the top and sides of the cake. Sift the 1/4 cup confectioners' sugar through a fine wire sieve to garnish, if desired. Serve at room temperature.

Three−Milk Cake (Pastel De Tres Leches)

1−1/2 cups all−purpose flour
1 tablespoons baking powder
4 eggs, separated
1−1/2 cups sugar
1/2 cup milk
Fresh strawberries and mint leaves for garnish
Topping (recipe follows)
Meringue (recipe follows)

Preheat oven to 350F. Grease and flour a 13−by−9−by−2−inch baking pan. Sift flour with baking powder. In large bowl with clean beaters, beat egg whites until frothy. Add sugar gradually, beating to form stiff peaks. Add yolks, 1 at a time. Slowly add flour and milk. Pour batter into prepared pan and bake until edges are golden brown, about 40 to 45 minutes. Remove from oven and let cool on a rack. Prepare Topping. Pour Topping over cake and let sit until all the mixture is absorbed, 20 to 30 minutes. Prepare Meringue and refrigerate. Before serving, cut cake into squares and spread Meringue over each. Garnish as desired with fresh berries and mint leaves.

Topping: 1 (12−ounce) can evaporated milk 1 (14−ounce) can sweetened condensed milk 2 cups milk 1 (16−ounce) carton sour cream

Combine milks and sour cream (do not beat). Use as directed.

Meringue: 1 cup sugar 1/2 cup water, heated 3 egg whites

Combine sugar and water in a saucepan. Let sit until sugar is dissolved. In clean electric mixer bowl with clean beaters, beat egg whites. Slowly pour sugar syrup over egg whites, beating constantly until meringue holds stiff peaks. Store in refrigerator. This can be served immediately but is best made 24 hours ahead and chilled. The meringue will keep, covered, 2 days in the refrigerator.

Tuxedo Cheesecake

Crust:
1 3/4 cups (about 18) crushed creme−filled chocolate cookies
2 tablespoons butter or margarine, melted

Filling:
1 cup white chocolate chips
3 packages (8 ounces each) cream cheese, softened
3/4 cup granulated sugar
2 teaspoons vanilla extract
3 large eggs
1 bar (2 ounces) semi−sweet chocolate, grated or made into curls

Preheat oven to 350F. Toss cookie crumbs and butter together in medium bowl. Press onto bottom of ungreased 9−inch springform pan. Bake for 10 minutes. Microwave white chocolate chips morsels in small, microwave−safe bowl on medium−high (70%) power for 1 minute; stir. Microwave at additional 10 to 20 second intervals, stirring until smooth; cool to room temperature. Beat cream cheese, sugar and vanilla extract in large mixer bowl until smooth. Beat in eggs; gradually beat in melted white chips. Spread over chocolate crust. Bake for 40 to 50 minutes or until edges are set but center still moves slightly. Cool in pan on wire rack; refrigerate until firm. Remove sides of springform pan. Sprinkle grated chocolate or curls over cheesecake before serving.