



*Made With Love
By Family and Friends*

*Stacey and Christopher
June 5, 2004*

Appetizers

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Corned Beef Dip

By Heidi Schultz

2 (8oz) Philadelphia cream cheese
3/4 cup sour cream
1 green pepper, diced
1 bunch of green onion tops, diced
3 packages Budigs corned beef, chopped
dash of garlic salt

Bake 20 minutes or until heated through at 350 degrees.

Crab Dip

By Sandi Smith

“This is a recipe I got from Peg Martin (the people we bought our house from in Medford, NJ.)”

8oz cream cheese
2 tbsp minced onions
1 1/2 tbsp Worcestershire sauce
1 tbsp mayonnaise

Mix above with beater and then spread in a dish. (I usually use a pie plate.) Then spread on 1 bottle of cocktail sauce. Sprinkle on 2 cans of (drained) crab meat. (You can buy this in the tuna aisle.) Sprinkle parsley on top and serve with crackers.

Easy Cheese Ball

By Heidi Schultz

1 large Philadelphia cream cheese, softened
1 jar old English cheese (Kraft)
1 jar Roka blue cheese (Kraft)

Mix all of these together. Roll in chopped pecans.

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Whitney's Hot Crabmeat Dip

By Janice Whitney

1 can crabmeat (drained)
1 (8oz) Philadelphia cream cheese
1 tbsp mayonnaise
1 tsp Worcestershire sauce
1/4 tsp garlic salt
1 shot tobasco sauce

Mix all ingredients. Put in small casserole dish. Bake for 20 minutes at 350 degrees.
Serve with Ritz crackers.

Whitney's Little Pizza Appetizers

By Janice Whitney

3/4 cup mayonnaise
4 oz shredded mozzarella cheese
1/2 cup Parmesan cheese
1 tsp onion (powder or finely chopped)
dash of worcestershire sauce
1/2 stick pepperoni (finely chopped)

Mix and spread on party ryes and broil. Suggestion: Pre-broil party ryes on both sides before putting on spread to keep from being soggy, then put under broiler to cook.

Whitney's Mexican Dip

By Janice Whitney

12 oz grated white cheddar cheese
4 oz can chopped green chili's (mild)
1 cup mayonnaise (not light)
dash of hot pepper sauce
1/2 tsp garlic powder
1 can chopped black olives (4 oz)

Mix half of olives with above ingredients. Place in a 9" pie plate and bake 20 minutes at 350 degrees. After baking, garnish top with remaining black olives, 1/2 cup chopped red pepper, and chopped green onions. (I use the top of scallions.)

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Sundried Tomato/Roasted Pepper/Mozzarella Cheese Appetizer

By Karen Kramer

Olive oil – extra virgin

garlic 2-3 cloves crushed

basil – fresh chopped or dried

1 jar roasted sweet peppers (about 12 oz)

1 package sundried tomatoes (packaged by Shop Rite on a styrofoam meat tray – not sure of the correct size.)

8 oz whole milk (softer/creamier) or part skim mozzarella cheese (lower in fat)

Sliced baguette or toast crackers to put dip onto

Use 4 quart dutch oven or large frying pan. Pour extra virgin olive oil in pan until 1/4". Gently simmer garlic and basil. Add tomatoes and peppers. (I usually drain off their liquid from the jar and cut peppers into bite size pieces.) Simmer these together for a few minutes (10-15) then cool. When cool enough that the cheese doesn't melt (but slightly warm is okay) add slices of mozzarella cheese to mixture. Stir to coat. Serve with sliced baguette or toast crackers. Can garnish top with fresh basil leaves.

Taco Dip

By Karen Kramer

16 oz cream cheese (Neuchatel is lower fat)

8 oz medium salsa (I think Old El Paso is chunkiest)

Soften cream cheese and add salsa to cream cheese. Mix with mixer until spreadable consistency. (I do not always add all the salsa if it seems more watery.) Spread into the bottom of a shallow pan – usually 13 x 9" or 14 x 10".

Then layer ingredients: Shred lettuce for next layer, finely chop 1 can pitted olives (black) for the next, shredded/grated sharp yellow cheddar for top. Serve with large taco chips.

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Breads

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Grandma's Bread Recipe

By Gale Smith

This recipe was handed down from Stacey's Great Grandmother

1 and 1/3 cup water
1 pack yeast
1/2 cup sugar
2/3 tsp salt
1 egg
1/4 cup melted butter
flour

Bake rolls 10-15 minutes at 425 degrees, bread 350-375 for 35-40 minutes.

Banana Bread

By Gale Smith

"Grandma used this recipe from the time your (Stacey's) Dad and I were kids. Best bread I've ever had."

1 3/4 cups of flour
1 1/2 tsp baking powder
1/2 tsp of soda
2/3 cup of sugar
1/3 cup of shortening
2 eggs
1/2 cup of walnuts, chopped
2-3 ripe bananas

Mash bananas, add remaining ingredients and mix till smooth. Pour in greased and floured loaf pan and bake at 350 degrees for 55 minutes. Banana bread is done when you can insert a toothpick and it comes out clean.

Cool on baking rack 10 minutes, remove from pan. Cool to room temperature, wrap in plastic, and store in refrigerator.

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Banana Bread

By Mickey and Glen Thomas

1 cup butter
1 cup sugar
1 tsp vanilla
2 eggs
3/4 cup of walnuts
1 tsp baking soda
1 tsp baking powder
2 cups flour
4 mashed **ripe** bananas

Cream butter and sugar. Add eggs, bananas, flour with sodas, vanilla and nuts. Bake at 300 degrees for 1-1 1/2 hours in loaf pan. Enjoy!

Banana Bread

By Barbara Schultz

1 cup sugar
1/2 cup butter
1/2 tsp salt
2 eggs
3 bananas mashed (very ripe are best)
2 cups flour
1/2-1 cup chopped nuts
1/3 cup boiling water
1 tsp of soda

Grease 2 small loaf pans and bake for one hour at 350 degrees.

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Home-Made Corn Bread

By Jenny Jones

1 cup flour
1 cup yellow cornmeal
2 tbsp sugar
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1/2 cup buttermilk
4 tbsp unsalted butter (melted)
1 egg
1 can (4 1/2 oz.) diced green chilies, drained
1 cup frozen corn kernels, thawed
1/2 cup shredded cheddar cheese

Heat oven to 375 degrees. Coat a 10 inch cast iron or oven proof skillet with vegetable shortening. In large bowl combine flour, cornmeal, sugar, baking powder, baking soda, and salt. In medium bowl whisk together buttermilk, melted butter and egg; stir in chilies, corn, and cheese. Add buttermilk mixture to dry ingredients. Stir until moistened. Transfer batter to prepared skillet. Bake corn bread until wooden pick comes out clean, about 20-23 minutes. Cool 5 minutes and serve warm.

Southern Michigan Cornbread

By Elizabeth Jones

"We thought this recipe would bring back memories of the farm in Adrian."

You will need:

1 egg
1 1/8 cup milk
1/4 cup flour
1 1/4 cup yellow cornmeal
4 tbsp sugar
3 tsp baking powder
1 tsp salt
3 tbsp soft lard (or vegetable shortening)

Beat egg with milk and combine with all other ingredients. Mix well before spooning into a greased 9 inch baking dish. Bake 20 minutes in 425 degree oven.

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Strawberry Bread

By Rhonda Seher

3 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
2 cups sugar
4 eggs beaten
1 1/4 cup vegetable oil
1 1/4 cup chopped pecans
1 16oz package frozen strawberries thawed

Mix dry ingredients well. Add remaining ingredients, stirring only until batter is moist. Batter will not be smooth. Spray two loaf pans with non-stick cooking spray and add 1/2 of batter to each pan. Bake at 350 degrees for one hour. Let cool and invert to remove from pan.

Zucchini Muffins

By Brandy Smith

"This recipe came from one of my favorite college professors, Elizabeth Collins."

3 eggs beaten
2 cups of sugar
1 cup of salad oil
3/4 tsp soda
1 tsp salt
1 tsp cinnamon
2 cups of flour
1 cup of quick oats
1tsp vanilla
1/4 tsp baking soda
1 cup of chopped nuts
2 cups of finely grated zucchini

Mix all ingredients and pour into greased muffin tins. Bake at 350 degrees for 20-25 minutes. Makes 20-24 muffins.

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Soups

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Beef Barley Soup

By Avah Gallo

1 lb beef cubes
3 large carrots sliced
3 celery sliced
2 medium onions chopped
2 quarts water
1 can tomatoes and juice
4 chicken boullion cubes
1/4 cup barley

Brown beef in oil then add all ingredients, but the barley. Cook 2 hours. Add barley and cook 1/2 hour. Serve.

Chopped Beef Minestrone

By Peg Gallo

1 lb ground beef (lean)
2 tbsp olive oil
1 medium chopped onion
1 can diced tomatoes (petite cut is best)
2 diced raw potatoes
2 medium carrots, sliced
1 cup diced celery and leaves
1 cup slivered cabbage
1/4 cup rice
1/2 tsp thyme and basil
1 bay leaf
salt and pepper to taste
2 quarts of water (or more if needed)

Cook beef and onion in a large kettle (in oil) until lightly browned, breaking up meat with fork.

Add remaining ingredients. Bring to a boil and reduce to a simmer, covered, for 1 hour.

Serve as a main dish with grated parmesan cheese, if desired.

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Cream of Broccoli Soup

By Chris Heller

2 quarts chicken stock
1/4 cup chopped yellow onion
2 sliced carrots
1 large bay leaf
1 stick butter
Approx. 1/4 cup flour
6-8 cups of broccoli
1/4 cup light cream
1/4 cup chopped parsley
salt and pepper to taste

Add broccoli to boiling salted water and cook until just tender. Drain thoroughly and set aside uncovered. Bring chicken stock to slow boil. Add onion and carrots and bay leaf. Simmer 10-15 minutes. In a sauce pan, melt butter. At medium heat, slowly whisk flour into melted butter until bottom of pan begins to appear. Whisk flour/butter mixture (roux) slowly into gently boiling stock until thickened. Lower heat under soup as it thickens. Add broccoli and parsley. Adjust seasoning. Add cream.

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Pasta e Fagiole

By Angela Amison

1 lb sweet Italian sausage
1/4 lb bacon or pancetta, chopped
1 lb ground beef
2 onions, chopped fine
2 stalks celery, diced
2 cloves garlic, chopped very fine
4 cups chicken or turkey stock, homemade if available
1 (8 oz) can tomato sauce
2 (19 oz) cans cannellini beans, well drained, divided
1 (15 oz) can red kidney beans, well drained
1 (14oz) can tomatoes, seeded and chopped, liquid drained
1/2 tsp white pepper
1 tsp dried ground thyme
1 tsp dried rosemary
2 tsp dried basil
1 1/2 cups (12oz) detolini or other tubular pasta
1 cup cooked orzo
1 carrot, shredded
Parmigiana, as a garnish
chopped basil as a garnish

Place a large, heavy soup pot, over medium heat. Cook the sausage links with a small amount of water, covered, until the sausage has browned, about 10 minutes. Remove sausage to a plate and let cool. Once cooled, chop into pieces and then use a food processor to finely ground the sausage pieces. Brown the bacon/pancetta in the same pot as used for the sausage links, using a little olive oil if necessary. When the bacon/pancetta is browned, not crisped, add back to the pot the chopped sausage and ground beef and cook until both have browned, about 15 minutes.

Next, add the onions, celery, and garlic, cook five minutes, stirring constantly. Add the stock and skim to remove excess fat. Continue to cook at a simmer, for about 10-15 minutes. In a food processor, blend tomato sauce with 1 cup cannellini beans until smooth. Pour the mixture into the pot then add the remaining cannellini beans, kidney beans, tomatoes and herbs. After 5 minutes, add the pasta and simmer for 20 minutes. Add the orzo and carrots and simmer for an additional 10 minutes. Add more water or stock if necessary to produce a thick stew like consistency. Serve with grated parmigiana and chopped basil. Yield: 8 servings

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Hot Sausage Soup

By Susan Brennan

“From the Hungry Trout Wilmington, NY”

2 1/2 lbs hot Italian sausage
1 cup diced Spanish onion
1 cup diced green pepper
2 cups diced celery
6 cups chicken stock
3 lbs whole peeled tomatoes in juice (canned is fine)
3 cups burgundy wine
1 1/2 teaspoon oregano
2 teaspoons basil
2 teaspoons chopped parsley
1/4 teaspoon cayenne pepper

1. Saute meat, onion, pepper, and celery together until vegetables are translucent and meat is browned.
2. Strain mixture in a colander to remove fat.
3. Break up tomatoes by hand. Combine strained meat and vegetables with remaining ingredients and simmer for one and one half hours.

Chef's note – Use good quality, spicy sausage. This soup freezes well.

Makes 1 gallon, prep time 20 minutes, cooking time 2 hours.

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Side Dishes

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Broccoli and Cauliflower Salad

By Sandi Smith

"This is a recipe that my boss, Bill Lankford, at TI, used to bring to our holiday spreads."

- 1 head of cauliflower (Cut into small pieces)
- 1 head of broccoli (Cut into small pieces)
- 1/2 cup celery (Cut into small pieces)
- 10 oz box frozen peas (uncooked)
- 1 lb of bacon (fried and crumbled into small pieces)

Toss above ingredients together and dress with the following:

Dressing

- 2 cups mayonnaise
- 1/4 cup sugar
- 1/4 cup parmesan cheese
- 2 tsp vinegar
- 1/4 cup chopped onion

Blueberry Salad

By Rhonda Seher

- 1 can blueberry pie filling
- 1 large package black raspberry jello (may substitute cherry jello)
- 2 cups boiling water
- 1 large can crushed pineapple
- 1 cup finely chopped pecans

Topping

- 1 8oz package cream cheese
- 8 oz sour cream
- 1 tsp vanilla
- 1/2 cup sugar

Dissolve jello in boiling water. Stir in pie filling, undrained pineapple, and pecans. Pour into a large (9x13) baking dish. Let set until firm in refrigerator. Combine topping ingredients. Mix until smooth. Spread over congealed salad. Top with additional pecans.

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Caesar Salad

By Mandi and Tom Smith

1 head of romaine lettuce (wash and dry before using)
1/4 cup of oil
2 cloves garlic (minced)
2 tbsp parsley flakes
2 tbsp lemon juice
1 tbsp Worcestershire sauce
6 fillets anchovies chopped
1/2 cup Parmesan cheese
2 slices of toast cut in squares

Break Romaine into pieces add next six ingredients. Add croutons and cheese. Toss!
Enjoy!

P.S. Recipe called for a raw egg. I stopped adding it and I do not miss it.

Cranberry Relish

By Carol Mills

"My family's favorite at Thanksgiving."

One 16oz package cranberries
1 whole orange (using peel and all)
1 apple

Grind all of the above then add 2 cups of sugar. Stir well. Refrigerate at least one day before serving. I have found that a grinder works best. A food processor makes it too mushy.

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Cranberry-Pineapple-Jello Relish

By Karen Gallo

"I make this for Thanksgiving and Christmas mostly."

1 lb cranberries
1 cup sugar
(or substitute the above ingredients with 2 cans of whole cranberry sauce)
1 apple chopped
1 orange chopped
1 small can crushed pineapple (do not drain)
2 small packages jello – raspberry, cranberry, or cherry

Chop cranberries, apple, and orange. Add pineapple and sugar. Mix jello with two cups of hot water in mold or bowl and let gel slightly (or use one cup hot water and 1 cup ice cubes for fast gel.) Add cranberry mixture and chill until firm. (Overnight is best.)

Goes well with turkey, chicken, and pork.

Russ's Cranberry Sauce

By Karen Kramer

"Actually the recipe is from Russ's and my Sister-in-law, Betti-Lou Kramer."

2 cups cranberries
1/2 cup apple juice or apple cider (Russ usually uses cider)
2/3 cup honey
1 tsp orange rind, grated

Boil cranberries, apple juice or cider, and honey until berries start to pop. Simmer for five minutes; remove from heat. Let cool and add orange rind.

Lately Russ has also been squeezing the juice out of 1 small orange and adding that along with some of the inner part of the orange sections. ("Bits" as Russ calls them.) The original recipe does not call for that. I think it does actually taste better with the orange juice and "bits" -- less tart.

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April's Cottage Cheese Salad

By Verda Smith

2 small (3oz) boxes dry orange jello
1 can pineapple tid bits (drained)
2 cans mandarin oranges (drained)
12 oz Cool Whip (thawed)
medium sized container cottage cheese

Combine jello, cottage cheese and cool whip. Add fruit. Refrigerate.

Janice Whitney's Green Salad

By Janice Whitney

1/4 cup fresh or frozen cranberries
1/4 cup balsamic vinegar
1 tbsp red onion, chopped
1tsp dijon mustard
1 tbsp sugar
1 cup vegetable oil
10 cups mixed baby greens (and romaine also if desired)
2 red delicious apples (cored and thinly sliced)
1/2 cup walnuts (chopped and lightly toasted)

Puree cranberries in food processor until smooth. Add vinegar, onion, sugar, mustard, and process until well blended. Transfer to a medium bowl. Season with salt and pepper to taste. Cover and chill ahead.

Bring cranberry mixture to room temperature before serving and whisk before using. Pour enough dressing on greens to coat; add walnuts. Serve leftover dressing on the side.

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Overnight Salad

By Chris Jones

"This is our Christmas salad."

1 head lettuce shredded
1 lb bacon, crumbled
1 1/2 head cauliflower pieces
1 small onion sliced

In a large bowl layer the above. Then combine:

1/4 cup sugar
2 cups Hellman's mayonnaise
1 1/3 cup parmesan cheese

Spread over the top of salad. Cover bowl tightly and seal edges with topping. Refrigerate overnight and stir before serving.

Pasta Salad

By Chris Heller

1 box ziti
2 cups broccoli
1/2 red pepper (julienne)
1/4 green pepper (julienne)
1/2 cup red or vidalia onion (chopped)
1/2 cup frozen peas
salt and pepper to taste

Cook pasta in salted water until tender but firm. Rinse thoroughly in cold water to arrest cooking. Set pasta aside. Blanch broccoli in boiling salted water 1 to 2 minutes until florets turn dark green and stems of florets become slightly tender. Blanch peas in boiling salted water for 1 to 2 minutes. Plunge blanched broccoli and peas in very cold water to arrest cooking. Drain all cooked ingredients well. Combine all ingredients. Add dressing and toss.

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Seafoam Salad (Green Mold)

By Dolly Edwards

1 package (3 oz) lime jello

1 large can pears (22oz)

1 8 oz cool whip

Bring 1 cup of pear juice to boil. Add 1/2 cup of green coloring (for desired color). Pour hot pear juice over jello to dissolve. Mix well. Refrigerate until syrupy. (1/2 to 1 hour) Put drained pears into food processor or blender to puree. Add cooled jello mixture, fold in cool whip. Pour into jello mold and refrigerate overnight.

Strawberry and Spinach Salad

By Sandi Smith

“This recipe was given to me by friend Renate from Medford Newcomers.”

1 lb spinach

1 pint sliced strawberries

sliced almonds (optional)

Dressing:

1/2 cup sugar

1/4 cup cider vinegar

1/2 cup vegetable oil

2 tbsp sesame seed or 1 tbsp poppy seed (optional)

1/4 tsp worcestershire sauce

1 1/2 tsp finely chopped onion

1/4 tsp paprika

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Sundried Tomato Ragout

By Chris Heller

4 Tbsp. Olive oil
1/4 cup chopped yellow onion
1/4 cup chopped red pepper
2 cloves crushed fresh garlic
1/4 cup sun-dried tomato
1/2 cup chopped mushrooms
1/4 cup chicken stock
1 1/2 cups chopped plum tomato
Tsp. Tomato paste
Salt and pepper to taste

Soak dried tomatoes in warm, salted water for approx. 1 hour to soften. Heat saucepan or wok. Add oil, onion and red pepper. Sauté on medium heat until slightly colored. Add sun-dried tomatoes and sauté approx. 2 minutes. Add garlic and mushrooms. Sauté another minute. When all ingredients are just starting to soften, raise heat to high and add chicken stock. Reduce chicken stock by at least half. Add tomatoes and allow them to cook down for approx. 5 minutes on medium heat. Reduce heat and thicken with tomato paste. Season and serve over chicken, steak or rice.

Sunset Salad

By Karen Gallo

“Great for picnics.”

2 pkg jello – orange, lemon, or lime
1/2 tsp salt
3 cups boiling water
1 (13 1/2 oz) can crushed pineapple
1 1/2 cups grated carrots

dissolve jello and salt in boiling water. Add undrained pineapple. Chill until thick, then fold in Carrots. Let set overnight. (Chill jello and pineapple while grating carrots.)
Makes 4-5 cups.

Variation – use 20 oz can crushed pineapple and 2 cups carrots and 3 packages of jello, and 4 1/2 cups of water. Makes 6-7 cups

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Casseroles

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Barley Casserole

By Heidi Schultz

1 cup uncooked medium pearl barley
1 large onion chopped
1 can mushrooms, sliced
4-5 tbsp butter
2 cups beef broth

Saute mushrooms and onion in melted butter until soft. Add barley and brown lightly. Pour 1 cup broth over mixture. Cover and bake at 350 degrees for 30 minutes. Uncover, add 2nd cup of broth, taste for seasoning. Cook an additional 20 minutes or until barley is done.

Breakfast Pizza

By Rhonda Seher

2 cans crescent rolls
1 pound sausage
2 cups hash brown potatoes
2 cups grated cheese
5 eggs
1/2 cup of milk

Line 13 x 9 x 2" baking pan with crescents. Cook sausage until crumbly and sprinkle over rolls. Add (sprinkle) potatoes and then cheese over sausage. Mix eggs and milk well and pour over all. Bake for 30 minutes at 350 degrees. This may be made up the night before and baked in the morning for an early breakfast.

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Corn Pudding

By Chris Jones

- 1 #2 Can creamed corn
- 1 #2 can whole kernel corn
- 2 eggs, beaten
- 1 stick melted margarine
- 1 small box of jiffy cornmeal mix

Mix all together and pour into casserole. Bake uncovered 40-45 minutes at 350 degrees.

Green Beans

By Barbara Schultz

- 2 boxes frozen french style beans
- 1 #1 can bean sprouts
- 1 8oz sliced water chestnuts
- 1/2 cup parmesan cheese
- 6 tbsp butter
- 2 tbsp flour
- 1/4 tsp pepper
- dash cayenne
- 1/4 tsp worchester
- 1 pint half and half
- 1 cup unblanched almonds
- 1 1/4 tsp salt

Cook beans, drain well. Put in shallow 2 quart dish in alternate layers: Beans, sprouts, chestnuts, and cheese. Make sauce with 6 tbsp butter and remaining ingredients. Pour over vegetables. Bake at 400 degrees for 20 minutes.

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Hash Brown Potato Casserole

By Carol Mills

1-2 lb pkg frozen country style hash browns
1 can cream of chicken soup
16 oz container sour cream
2 cups grated cheddar cheese
1 tsp salt
1/4 tsp pepper
1 cup corn flakes crushed (don't use the pre-crushed ones – they are too fine.)
1 cup melted butter

Mix frozen potatoes, 1/2 cup of the melted butter, soup, cheese, sour cream, salt and pepper. Place this mixture in 9x13” baking pan sprayed with pam.

Use remaining 1/2 cup of melted butter and mix with crushed cornflakes and then sprinkle over the top.

Sometimes I crumble crisp bacon and more over the top rather than cornflake mixture. Bake at 350 degrees for 45 minutes or until bubbly and golden on top.

Hash Brown Casserole

By Barbara Schultz

2 12oz frozen russet hash browns
3 cups half and half (or 2 cups half and half and 1 cup of milk)
1 stick butter
salt and pepper

Bring half and half with butter to a boil and add partially thawed potatoes and carefully stir and again bring to a boil. Pour into casserole and sprinkle top with parmesan cheese. Bake 350 degrees for 30-40 minutes uncovered.

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Lentils and Rice

By Avah Gallo

Olive oil
Garlic
Parsley
1/2 cup lentils
1 1/2 cup plum tomatoes chopped
1 cup rice (long grain)
6 cups chicken broth
salt and pepper to taste

Cook lentils

Saute chopped garlic in oil add parsley then add uncooked rice. Mix together then add tomatoes and juice from tomatoes. Stir. Add salt and pepper and chicken broth. Cook 25 minutes then add cooked lentils. Then serve.

Creamy Mashed Potato Bake

By Dolly Edwards

1 1/3 cup french fried onions
3 cups hot mashed potatoes
1 cup sour cream
1/4 cup milk
1/4 tsp garlic powder
1 cup shredded cheddar cheese

Mix mashed potatoes, sour cream, milk, and garlic powder in a large bowl. Spoon 1/2 mixture in 2 quart baking dish. Sprinkle with 2/3 cup of onions and 1/2 cup of cheese. Top with remaining potato mixture. Bake 30 minutes until hot. Top with remaining onions and cheese. Bake 5 minutes until onions are golden. Makes 6 servings.

Tip – use leftovers or prepared instant mashed potatoes.

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Micky's Sweet Potatoes

By Micky and Glen Thomas

“Great for Turkey Day!”

5 lbs cooked sweet potatoes – fresh and mashed
1 1/4 tsp vanilla
1/2 cup sugar
2 eggs – add when potatoes are cooler
3/4 stick margarine or butter

Mix all ingredients together and put in a 13x9” baking pan. Top with:

1 stick of butter
1/2 cup of flour
1 cup brown sugar
1 cup walnuts

Crumble together. Bake at 325 degrees for 1 hour or until the top is bubbly.

Tomato Pudding

By Barbara Schultz

Using stale bread in 1/2 inch cubes or purchase one bag of unseasoned bread cubes.

Sauce:
1/2 lb of butter, melted
1 cup tomato puree
1 cup brown sugar
dash of salt

Cook the filling for 5 minutes. Place bread cubes in 8” casserole, filling it 3/4 full. Pour sauce over bread cubes and bake covered for 45 minutes to one hour at 350 degrees. Remove cover and bake an additional 30 minutes.

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Tomato Zucchini Pie

By Karen Kramer

“This is a delicious summer dish! It's pretty too, especially when you make it with really red tomatoes!”

1 9 5/8” or 10” unbaked deep dish pie crust
1/3 cup dijon mustard
16 oz mozzarella cheese sliced thinly (I have been using 12 oz lately and grating rather than slicing)
Approx. 3 medium, firm, ripe tomatoes sliced
Approx. 2 medium zucchini (about 8” long) sliced thinly
2 tbsp olive oil
1/2 tsp crushed garlic
1/2 tsp oregano
1/2 tsp dried crushed basil

Spread mixture all over bottom and sides of pie crust. Cover bottom of pan with mozzarella cheese. Alternate tomato and zucchini slices – 2 layers each. Mix oregano, garlic, basil, and olive oil – drizzle over top of pie. Bake 40 minutes at 400 degrees.

Beef and Potato Casserole

By Verda Smith

4 cups (1/2 30oz bag) frozen potato rounds
1 lb ground beef
10 oz frozen chopped broccoli; thawed
1 can (2.8oz) french fried onions
1 medium tomato chopped
1 (10 3/4 oz) can cream of celery soup
1/3 cup milk
1 cup shredded cheddar cheese
1/4 tsp garlic powder
1/8 tsp pepper

Preheat oven to 400 degrees. Place potatoes around bottom and up sides of 8x12” Pyrex dish. Bake uncovered, 10 minutes. Brown beef, drain, and place with broccoli, 1/2 can of the onions, and tomato in potato shell. Combine soup, milk, 1/2 cup cheese, and seasonings; pour over beef mixture. Cover and bake 20 minutes. Top with remaining onions and cheese; bake uncovered, 2-3 minutes longer.

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Sinful Potatoes

By Rhonda Seher

2 cups sour cream
2 cans cream of mushroom soup
2 lbs frozen hash brown potatoes
2 cups grated cheddar cheese
1 small onion chopped
Bread crumbs

Mix sour cream and soup. Add remaining ingredients – except bread crumbs. Mix well. Place in a baking dish. I spray dish with non stick spray. Sprinkle bread crumbs on top. Bake at 350 degrees until bubbly and bread crumbs are toasted.

Yellow Squash Casserole

By Carol Mills

6 or 8 yellow squash sliced 1/4 inch thick
2 or 3 carrots – coarsely grated
1/2 small onion diced very fine (I sometimes just use onion powder)
salt to taste

Cook above in water just to cover vegetables until fork tender. Do not cook until mushy. Drain completely and let cool.

Meanwhile mix together:

2 cans cream of chicken soup
1 8oz carton sour cream

Add soup mixture to drained squash and mix lightly.

Melt 1 cup margarine and mix with one 16oz package of Pepperidge Farm Herb Seasoned Dry Dressing Mix.

Spray an 11x13 baking pan with pam. Reserve about 1 cup dressing and margarine mixture then press remaining into bottom of pan. Pour soup mixture with squash over this then sprinkle remaining cup of dressing mixture over top.

Bake in 350 degree oven about 35-40 minutes until bubbly and lightly golden.

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Enchilada Casserole

By Daniel "Buck" Tucker

2 cans enchilada sauce
1 pack corn tortillas
1 lb hamburger
2 bags cheese
1/2 onion

Dice onion brown with hamburger. In casserole dish layer bottom with tortillas. Put half the meat then layer half the cheese. Pour 1 can of enchilada sauce, then repeat with the tortilla, etc. Make layers until your out of stuff. Bake in over about 350 degrees 20-30 minutes until cheese is melted and tortillas are warm.

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Main Dishes

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Baby Back Ribs With Black Jack BBQ Sauce

By Jenny Jones

1 1/2 cups strong black coffee
1 cup ketchup
1 cup chopped onion
2/3 cup apple cider vinegar
2/3 cup brown sugar
2/3 cup barbecue sauce (your preference)
2 tbsp Worcestershire sauce
2 cloves garlic, minced
2 tsp ground chili powder
6 1/2 lbs baby back pork ribs (approx. 3 racks)

In medium sauce pot combine all ingredients, except ribs. Bring to a boil. Reduce heat and simmer 25 minutes. Remove from heat and let cool. Working in batches, puree sauce in blender; refrigerate until ready to use. Cut ribs in halves or quarters and place in a large pot. Cover with water; boil. Reduce heat and simmer 45 minutes. Heat over to 400 degrees. Drain ribs well, place in large baking pan. Brush BBQ sauce over ribs (reserve some to serve with dish), turning to coat. Turn ribs meat side down. Cover pan with foil; bake 30 minutes. Remove foil and turn ribs meat side up; bake until threw, basting occasionally, about 30 minutes. Serve with remaining BBQ sauce. Bon Appetite!

Cheese Chicken

By Karen Kramer

“Given by Evelyn Kramer, Russ' mom.”

Preheat over to 350 degrees
Medium size baking pan or casserole – no lid
Lightly coat bottom of pan with oil; then a thin layer of shredded or sliced cheddar. Beat 1 egg in a shallow bowl – dip in boneless chicken breasts (3-4) Use 1/2 -3/4 cup of Bisquick – spread onto wax paper. Coat egg covered chicken on both sides with bisquick. Place chicken breasts in baking pan. The pour excess egg and bisquick over the top of chicken. Grate some cheddar over the top. Bake 45-60 minutes (to 180 degrees internal temperature.)

Stacey and Christopher

June 5, 2004

Cornbread Dressing

By Brandy Smith

"This is a traditional dish served at Christmas and Thanksgiving on both sides of my family. Each person personalizes it to their own tastes, so have fun!"

3-4 chicken breasts (boiled, save the broth)
2 pans of cornbread (not the sweet kind)
2 pieces of white bread dried out (I usually just toast them.)
1 medium onion
3-4 stalks of celery
3-4 tsp butter or margarine
2 boiled eggs
2 raw eggs
Poultry seasoning
Sage
Salt and Pepper

In a pan saute onions and celery in butter. Put cornbread and light bread crumbled into a small roasting pan or large casserole dish. Tear chicken into shredded pieces and add to bread mixture. Cut up boiled eggs and add to bread and chicken. Finally add sauted onions and celery. Pour broth slowly into mixture, making sure the bread is really wet. Stir away large lumps. If you run out of broth, I either make some with bullion cubes or used canned broth. At this point add poultry seasoning, salt and pepper, and sage to taste. Sage is what gives the dressing it's unique taste, but it can be overpowering, so be careful. (Poultry seasoning contains some sage as well.) This can sit in the refrigerator overnight. When ready to cook add 2 raw eggs and stir until they are evenly distributed. Bake at 350 degrees for one hour or until the mixture is set in the middle.

Stacey and Christopher

June 5, 2004

No Peek Chicken

By Heidi Schultz

3/4 cup raw rice (plain or wild)
1 can mushroom soup
1 can celery soup
1 cup water
1/4 cup parsley
1/4 cup diced green pepper
2 tbsp sherry wine

Put chicken pieces on top of above ingredients. Cover with 1 package onion (dry) soup mix, mushrooms, and sliced almonds. Cover tightly. Bake at 350 degrees for 2 hours. No peeking!

Chicken Marsala

By Gale Smith

“With garlic bread and salad, this is my favorite meal for company.”

4 boneless, skinless chicken breasts
Italian bread crumbs
egg
fettuccine pasta (boiled al dente)
mushrooms sliced
2 tbsp flour
1 cup marsala wine
1 tsp chicken base
1 cup water
1/2 tsp pepper
fresh grated Parmesan

Pound chicken breasts until thin. Dredge through egg beaten with water. Coat in bread crumbs. Saute in butter till brown on both sides. Mix flour and marsala and blend. Add chicken base, water and pepper. Bring to boil and boil for 1 minute. Remove chicken breasts from fry pan, keep warm. Add marsala sauce and mushrooms to pan and heat thoroughly.

Serve bed of fettuccine, piece of chicken on top, and ladle sauce over both. Sprinkle with parmesan and serve.

Stacey and Christopher

June 5, 2004

Chicken and Noodles

By Sandi Smith

1 can cream of chicken soup
1/2 cup milk
1/3 cup parmesan cheese
1/8 tsp pepper
3 cups cooked egg noodles (I use No Yolk)
(Also 3 cups dry)
2 cups cubed cooked chicken

In saucepan, combine soup, milk, cheese, and pepper; add noodles and chicken. Over low heat, heat through. Makes 4 servings

Chicken Piccante

By Chris Heller

1/2 cup flour
1 boneless chicken breast
3 tbs. olive oil
4 tbs. chopped yellow onion
1/4 cup chopped mushrooms
1/4 cup chicken stock
juice of 1/2 lemon
1 tsp. butter
2 tbs. chopped parsley

Use meat mallet or heavy pan to flatten chicken breast to approx. 3/8" between sheets of plastic wrap. Cut chicken across grain into several pieces. Add 2 tbs. oil to hot pan. Dredge chicken pieces in flour and vigorously remove excess flour. Sauté chicken until just colored (approx. 1 minute each side). Remove chicken from pan. Add 1 tbs. oil to pan. Add onions and sauté approx. 2 minutes. Add mushrooms and sauté another minute. Add chicken stock and reduce stock by half. Add the lemon juice and whisk butter into sauce. Return chicken to pan. Add parsley and stir 1 minute. Serve immediately.

Stacey and Christopher

June 5, 2004

Chicken and Sausage Jambalaya

By Angela Amison

Cooking Spray

1 1/4 lbs boneless, skinless, chicken breast halves, cut into chunks
6 oz low fat kielbasa, cut into 1/4 inch slices
1 1/2 cups diced onion
1 each green and yellow pepper; diced
2 large ribs celery diced to make 1 cup
1tbsp minced garlic
1 tbsp water
1 can (16oz) whole tomatoes undrained
3 cups fat free chicken broth
1 1/2 tsp dried thyme
1/4 tsp cayenne pepper
1 1/2 cups converted long grain white rice
1 tbsp chopped parsley

Coat a large deep non-stick skillet with cooking spray and place over med-high heat. Add chicken and kielbasa, saute until lightly browned and chicken is barely pink in the center. Remove. To skillet at onion, peppers, celery, garlic, and water. Cover; reduce heat to low – cook 8-10 minutes until soft. Add tomatoes and their liquid, break up. Add broth, thyme, and cayenne pepper. Heat to boiling. Stir in rice; cover and simmer 20 minutes until rice is tender and most of liquid is absorbed. Uncover and fluff with fork. Stir in chicken and kielbasa. Cover; remove from heat. Let sit for 5 minutes. Stir in parsley; serve.

Chili with Ground Beef

By Karen Kramer

Brown/cook ground beef (1-1 1/2 lbs). Drain liquid and fat off. Add 1 can crushed tomatoes and stir. (Cento or Tuttorosse) Add 1 can each, pinto, black beans, and dark red kidney beans. (Rinse before adding) Add more water if necessary. Season with 2-3 cloves garlic. (I use the crushed garlic in a glass jar.) Shake in some parsley and basil (3-4 shakes each) Add 2-3 tbsp chili powder (more if spiciness is desired) Add about 1/2 tsp ground cumin Can also add corn, tofu in chunks, or soy meat. (Frozen “Grillers” veggie crumbles from Morning Star Farms) Simmer time can vary – usually 1/2 hour to 45 minutes to blend all the flavors. Serve with brown or white rice. Can grate some sharp cheddar over top. Can blend some spicy salsa if more spiciness is desired.

Stacey and Christopher

June 5, 2004

Fettucini with White Clam Sauce

By Heidi Schultz

3 cloves garlic
1 10 oz can baby clams
1 pint half and half
6 tbsp butter, melted
1 cup grated parmesan cheese
1/4 cup chopped parsley (dry not fresh)
2 tbsp sour cream

Mince garlic and lightly brown in pan with 2 tbsp butter. Do not let it burn! Immediately add clams and clam juice and allow to boil. Whisk in half and half. Mix remaining 4 tbsp butter with enough flour to make a thick paste. Whisk flour/butter mixture into hot clam mixture. The sauce should be moderately thick. If not, add additional flour. Add 1 cup parmesan, whisk until smooth, add parsley and simmer.

Mainstay French Toast

By Karen Kramer

“This is from a bed and breakfast inn that one of my coworkers stayed in ~ it is incredibly delicious!”

Make the night before and refrigerate.

Briefly cook together 1/2 cup of butter, 2 tbsp corn syrup, 1 cup brown sugar and pour into a 9 x 13” pan. Slice 2-3 Granny Smith apples. Place on top of sugar mix. Slice one loaf of french bread. Put on top of apples. Mix 1 1/2 cups milk, 5 eggs, 2 tsp vanilla and pour over bread. Cover and refrigerate overnight. Uncover, bake 40 minutes at 350 degrees.

Stacey and Christopher

June 5, 2004

Favorite Ham Loaf

By Ovie Bergemann

1 lb ground fresh pork
1 lb ground uncooked ham
2/3 cup medium cracker crumbs
1/2 cup chopped onions
1/2 cup milk
1 slightly beaten egg
Dash pepper

Thoroughly combine pork, ham, crumbs, onion, milk, egg, and pepper. To mold, press into 8 1/2 x 4 1/2 x 2 1/2 loaf pan; then turn out, (upside down), into a shallow baking pan (7x11x1). Bake in moderate oven 350 degrees, 1 1/2 hour total. One hour before end of baking time spoon on mustard glaze. Continue baking, basting 2-3 times.

Mustard glaze:

Mix together 1/2 cup brown sugar and 1 tbsp prepared mustard. Then add 2 tbsp vinegar and 2 tbsp water.

The glaze adds a sweet-sour accent and a shine to the loaf.

Stacey and Christopher
June 5, 2004

Italian Meat Loaf

By Ovie Bergemann

1 1/2 lbs lean ground beef
1/2 lb pork or Italian sausage
2 cups soft bread crumbs
1/2 cup tomato juice
1/2 cup chopped onion
2 eggs
2 tsp salt (or less)
3/4 tsp oregano or Italian seasoning
1/4 cup parsley
1/4 cup Parmesan cheese
1 jar (15 1/2 ounces) spaghetti sauce
cooked spaghetti

Mix well all ingredients, except sauce and spaghetti. Form in a 9" x 5" oval loaf in greased baking pan. Bake in 350 degree oven about 1 hour and 20 minutes. Let stand 10 minutes before slicing. Sprinkle with chopped parsley if desired. Serve with spaghetti sauce and spaghetti. Makes a moist loaf. Makes about 8 servings.

Barbecued Pork Chops (Oven Baked)

By Peg Gallo

4 pork chops
garlic powder and lemon pepper
1 cup barbecue sauce (use your favorite – I only use sauce from Dutch Wagon Market [Amish] for the sweet sour flavor, no smokeyness)

Place chops in oven proof dish. Season with garlic powder and lemon pepper. Put a heaping tablespoon (or more) of sauce on top of each chop. Cover dish tightly with aluminum foil and bake 1 hour at 375 degrees.

This can easily be increased to serve more people by just adding chops and sauce.

Stacey and Christopher

June 5, 2004

Oven Fried Parmesan Chicken

By Ovie Bergemann

1 cup crushed herb seasoned stuffing
2/3 cup grated parmesan cheese
1/4 cup snipped parsley
1 2 1/2 – 3 lb fryer chicken, cut up
1/2 cup melted butter or oleo

Combine crushed stuffing, cheese, and parsley. Dip chicken pieces in melted butter or oleo, then roll in stuffing mixture. Arrange in shallow baking pan (9" x 13"). Don't crowd, sprinkle with remaining butter and crumbs if you wish. (Although it gets greasy enough without) so I omit it.

Bake in a moderate oven (375 degrees) for 45 minutes or until tender. Turning is unnecessary. ****Busy day bonus**** This can be made ahead.

Parmesan Chicken

By Gale Smith

"This is a quick, easy, low fat meal for worknights!"

1/2 cup Italian bread crumbs
1/3 cup grated parmesan
2 tbsp fresh chopped parsley
1/4 tsp garlic powder
1/4 tsp pepper
6 chicken breast halves, skinless
1/4 cup Italian fat free salad dressing
cooking spray

Combine crumbs through pepper. Dip chicken in dressing, dredge in crumb mixture. Place chicken pieces in a 13 x 9 pan coated in cooking spray. Bake at 350 degrees for 45 minutes or until tender.

Stacey and Christopher

June 5, 2004

Apricot Glazed Pork Tenderloins

By Peg Gallo

1 package pork tenderloins (or boneless chicken breasts)
they come two in a package about 1 lb each
garlic powder
lemon pepper
1 tbsp olive oil
3 heaping tsp apricot preserves
3 heaping tsp dijon mustard
1 cup chicken or beef broth (bouillon cubes are OK)
1/2 cup wine (optional) red or white – whichever is available

Brown meat in oil on all sides. Combine apricot preserves and mustard and pour over meat or spoon on, if thick. Sprinkle onions on top of meat. Pour broth and wine into pan. Allow to simmer (on low heat) with lid cocked slightly for at least 1 hour (or more if needed.) Remove pork and slice into thick cuts (about 2 inches) and put pork back into sauce for a few minutes more to insure pork is thoroughly cooked. (Should not be red at all.) This can also be done with boneless chicken breasts.

Quiche

By Peg Gallo

1 deep dish crust in pan (prepared)
4 eggs
2 cups milk
1 cup shredded cheese
seasoning (garlic powder and lemon pepper, only a little bit)
1 cup vegetables in small dry pieces (broccoli, dry spinach, or ham, etc.)
This can be whatever you choose.
1 tsp Dijon mustard

Beat eggs with whisk or fork. Add milk and seasoning, and continue to whisk. Smear mustard on bottom of crust. Place vegetables, ham, or whatever your choice of filling in bottom of pie crust. Sprinkle shredded cheese in crust. Pour egg-milk mixture on top of all ingredients. Place on foil lined cookie sheet and bake at 375 degrees for at least 45 minutes or until center is set.

Can be doubled for two pies.

Stacey and Christopher

June 5, 2004

Roast a la Buck

By Daniel "Buck" Tucker

1 roast
Dorchester sauce
Heinz 57 sauce
lemon juice
water

Cut roast into 1/4" - 1/2" slices across the grain. In skillet put 1/2 cup water, 2 tbsp worchestire sauce, 2 tbsp Hienz 57 sauce, 1 capfull lemon juice. Put meat in sauce and cook on low until meat is done. Pour the sauce on the meat when you serve.

Pork Tenderloin with Sweet and Sour Dijon Sauce

By Susan Brennan

"From the Highwinds Inn, Northriver, NY."

1 whole pork tenderloin
1 ounce olive oil

Sauce:

3/8 cup sugar
1 tbsp soy sauce
1 tbsp dry white wine
1 1/2 tbsp wine vinegar
1 1/2 tbsp ketchup
1 tbsp cornstarch
1/4 cup water
2 tbsp dijon mustard

In a saucepan, combine sugar, soy sauce, white wine, vinegar, and ketchup. Bring to a boil. Dissolve cornstarch in water and add to boiling sauce, stirring well. Stir in mustard and remove from heat. In a medium size saute pan, heat olive oil until VERY hot. Add pork and brown on all sides. Place in oven and bake for 8-10 minutes until pork is almost cooked through, but still pink inside. Let stand for about three minutes, then slice pork on the bias into one-fourth inch slices. Top with sauce. Serves 2

Stacey and Christopher

June 5, 2004

Tender Pot Roast Beef

By Janice May

1 (2 lb) bottom round or rump roast, trimmed
juice of one lemon
1 oven cooking bag (great for easy cleanups!)
2 onions, thinly sliced
8 baby carrots
2 medium potatoes, peeled and quartered
4 stalks of celery, sliced
1 green pepper, chopped
1 clove garlic, chopped
1 tsp dry mustard 1 tsp dried thyme
2 cups tomato juice

Place beef in a shallow roasting pan. Sprinkle beef with lemon juice; pierce with fork. Cover and refrigerate until ready to roast. Preheat oven to 350 degrees. Prepare beef in oven cooking bag according to package directions. Return to roasting pan. Arrange onions, carrots, and potatoes around beef. Top with celery and bell peppers. Sprinkle beef with garlic, mustard, and thyme. Pour tomato juice around beef cooking bag. Seal bag; cut slits in top to vent steam. Roast for 1 hour or until very tender. Remove beef from bag; let stand for 5 minutes before cutting. Arrange vegetables around beef on a serving platter. Enjoy!

Spaghetti Sauce

By Barbara Schultz

3 small cans mushrooms
1 package Lawry's spaghetti mix (dry)
1 tbsp Italian herb
1 large can chopped tomatoes
1 large can tomato sauce
1 small can tomato paste
12 oz V8 juice
2 lbs ground beef

Cook for 1 – 1 1/2 hours on stove.

Stacey and Christopher

June 5, 2004

Sesame Shrimp Stir Fry

By Susan Brennan

1 lb medium shrimp, peeled and deveined
1/4 tsp ground ginger
1/4 tsp ground cayenne
1 clove garlic, finely chopped
1 tbsp sesame seeds
1/4 tsp black pepper
2 cups packaged precooked rice
2 tbsp dark Asian sesame oil
1 sweet red pepper, cored, seeded, and sliced into thin strips
1 sweet yellow pepper, treated the same way
3 green onions, sliced
3 tbsp teriyaki sauce
1/2 lb sugar snap peas
1 tbsp cornstarch
1 cup chicken broth
1/4 tsp salt

Combine shrimp, ginger, ground red pepper, garlic, sesame seeds, and black pepper in a large, plastic food storage bag. Place rice in a heatproof serving bowl. Bring 2 1/2 cups water to boiling; pour over rice in bowl. Cover with foil, and set aside. Heat sesame oil in large wok or skillet. Add sweet peppers and green onions; saute 3-4 minutes to soften slightly. Add teriyaki sauce. Add peas and shrimp with seasoning; saute 4 minutes, or until shrimp are opaque. Stir cornstarch into broth, add to wok; cook, stirring, until mixture boils. Sprinkle with salt. Fluff rice with fork. Spoon shrimp mixture over rice.

Preparation time is 10 minutes; cooking time is 10 minutes. Makes four servings.

Stacey and Christopher

June 5, 2004

Grandmom Gallo's Spaghetti Sauce

By Peg Gallo

1 lb sweet Italian sausage
1 lb ground beef or meatloaf mix
2 pieces pork, either chops or spare ribs
garlic powder
lemon pepper
1 egg, slightly beaten
2-3 cloves of minced garlic
1/2 cup seasoned bread crumbs
1/8 cup olive oil
3 or 4 cans crushed tomatoes (Recommend Tuttorosa with basil)
1 tbsp sugar
1 sprig fresh basil or 1/2 tsp dried basil

Parbroil sausage (cut in pieces) in water for about 10 minutes. Meanwhile place oil and pork in large pot to brown meat. Reduce heat and add garlic to saute for several minutes. Meanwhile, place oil and pork in large pot to brown meat. Reduce heat and add garlic to saute for several minutes. Then add crushed tomatoes, sugar and basil and bring up to slight bubbling, then reduce heat to simmer. Now add sausage to sauce. Cover pot but cock lid slightly so steam can escape. Mix ground beef, egg, bread crumbs, and several shakes of garlic powder, and lemon pepper to taste. Mix and form meatballs. Brown slightly in fry pan (both sides) the add to sauce and simmer for at least another hour.

Spicy Margarita Shrimp

By Susan Brennan

1/4 cup juicy margarita (drink recipe)
2 tbsp vegetable oil
1 chipotle in adobo, seeded and minced
salt and fresh ground pepper
1 1/4 lb medium shrimp, shelled and deveined
Lime wedges for serving

Preheat the broiler. In a glass bowl, mix the juicy margarita, oil, and chipotle, season with salt and pepper, add the shrimp and toss to coat. Let stand at room temperature for 15 minutes. Drain the shrimp and arrange on baking sheet. Broil the shrimp as close to the heat as possible for 2 to 3 minutes, turning once, until opaque and cooked through. Put 2 shrimp on each of 16 skewers and serve warm or at room temperature with lime wedges.

Stacey and Christopher

June 5, 2004

Stuffed Green Peppers

By Karen Gallo

“From my Mother – Lee Casarico”

12 to 15 green peppers (depending on size) – Cook on stove top

or

6 to 8 peppers – cut in half – Fill 1/2 pepper with meat mixture, cook in microwave oven/micro comb.)

2 lbs ground beef

1 1/2 cup cooked rice

2 eggs

1/2 cup water

2 tbsp minced onion

1 tsp minced garlic (optional)

2 tsp salt

1/2 tsp pepper

3 cups tomato sauce

Wash and clean peppers. Combine remaining ingredients, except tomato sauce, and mix thoroughly. Fill pepper shells lightly with meat mixture. Place pepper shells in single layer in large fryer pan. Pour 2 to 3 tbsp tomato sauce into pepper shells. Pour remaining tomato sauce over peppers. Cook on stove at medium heat until sauce starts to bubble. Lower heat and cook for 1 to 1 1/2 hours. When serving, pour sauce over peppers. Optional – cook extra rice and put peppers over rice and pour sauce over peppers and rice.

Microwave/Combination Oven – Preheat to 375 degrees. Arrange 1/2 peppers filled with meat mixture in 12 x 8 inch glass dish. Cover with tomato sauce. Place dish on rack. Cook on combination for 4 for 20 to 30 minutes or until peppers are tender and filling is lightly browned. Let stand five minutes before serving

Microwave Oven – Use 1/2 peppers. Place dish on rack. Cover with plastic wrap. Cook at high 10 to 20 minutes (depending on the size of the pepper and the filling) or until peppers are tender. Let stand covered five minutes before serving.

Stacey and Christopher

June 5, 2004

Easy Turkey Pot Pie

By Dolly Edwards

1 2/3 cups frozen mixed vegetables, thawed
1 cup cut up cooked turkey
1 can cream of chicken soup
1 cup bisquick baking mix
1/2 cup milk
1 egg

Heat oven to 400 degrees. Stir in vegetables, turkey, and soup into ungreased 9 inch pie plate. Stir remaining ingredients until blended. Pour into pie plate. Bake about 30 minutes or until golden brown.

Prep time 16 minutes

Serves 6

Western Casserole

By Chris Jones

1 #2 can kidney beans, drained
1 #2 can butter beans
1 #2 can pork and beans, drained
1 lb cooked hamburger or turkey
10 slices cooked, crumbled bacon
1/2 cup diced green pepper
1/2 cup diced onion
1/2 cup brown sugar
1/4 cup catsup
1/4 cup barbecue sauce
2 tbsp dry mustard
2 tbsp molasses
1/2 tsp salt
1/2 tsp chili powder
1/2 tsp pepper
1/3 cup vinegar

Mix all together in a slow cooker for hours or in over at 350 degrees for 1 hour.

Stacey and Christopher

June 5, 2004

Yorkshire Pudding

By Mandy and Tom Smith

“Serve with Roast Beef, any cut that you prefer – cooked to your choice. We also use steaks at times. The roast gives you gravy needed for the pudding, but you can buy a packet of gravy mix at the market.”

2 scant cups of flour

4 eggs

2 cups of whole milk

Beat eggs in bowl with fork. Add milk (It needs whole milk.). Add flour. Let sit for 1/2 hour to one hour in bowl on counter. Preheat oven to 400 degrees for 15 minutes. (It is best to make in 9 inch iron frying pan.) Pour in batter and cook for 45 minutes or until pudding rises like a souffle and is brown. Cut in wedges and serve with meat and gravy. Enjoy!

Stacey and Christopher

June 5, 2004

Desserts

Stacey and Christopher

June 5, 2004

Apple Crisp

By Karen Gallo

6 to 8 sliced apples
1 tsp cinnamon
lemon juice
1/2 cup butter or margarine
1 cup flour
1 cup brown sugar

Preheat oven to 375 degrees. Grease oblong 9 x 12" baking dish. Slice apples into dish. (At least one inch high.) Sprinkle with lemon juice. Mix butter, sugar, flour, and cinnamon with pastry blender until mixture resembles coarse meal. Spread on apples. Bake at 375 degrees for 30 minutes.

Apple Pudding

By Ovie Bergemann

"Easy recipe all mixed into one bowl, and very good!"

1 cup flour
1 cup sugar
1 tsp soda
1 tsp cinnamon
1 tsp nutmeg
1/2 cup oleo
1 egg
1 cup nuts
2 1/2 cups chopped apples

Sift flour, sugar, and spices together. Cut in shortening by hand, add eggs, then apples, and nuts. Pour into greased 9" pan and bake at 350 degrees for 35-40 minutes. Serve with warm sauce or whipped cream if desired.

Stacey and Christopher

June 5, 2004

California Cheese Cake

By Micky and Glen Thomas

3 – 8 oz cream cheese soften
1 pint sour cream
1 cup sugar
1 tsp vanilla
4 eggs, separated

Whip egg whites and set aside. Cream all ingredients except egg whites. Fold in whipped egg whites. Pour into a 9” spring form pan that is buttered, and sprinkle with 1/2 cup graham cracker crumbs and cinnamon. Bake at 350 degrees for 1 hour. Turn off oven and leave in 10 more minutes. Open door and let cool. Top with cherry pie filling.

Caramel Marshmallow Brownie Torte

By Brandy Smith

1 pkg (12 oz) semi sweet chocolate chunks, divided
3/4 cup (1 1/2 sticks) of butter or margarine
3/4 cup of sugar
3 eggs
1 tsp vanilla
1/3 cup of flour
1/4 tsp salt
1/2 cup walnuts or pecans chopped (optional)
25 caramels
2 tbsp milk
1 cup miniature marshmallows

Heat oven to 350 degrees. Grease and flour 9 inch round cake pan. Line the bottom of pan with wax paper. Microwave 1 cup of the chocolate chunks and butter in large microwave safe bowl on high for 2 minutes or until butter is melted. Stir sugar into chocolate mixture until well blended. Mix in eggs and vanilla. Stir in flour and salt until well blended. Stir in nuts. Pour into prepared pan. Bake 40 minutes or until toothpick inserted in the center comes out with fudgy crumbs. Do not over bake. Cool in pan 5 minutes. Run small knife around side of pan to loosen edge. Invert cake onto serving platter. Remove wax paper. Cool slightly. Microwave caramels and milk in medium microwave bowl on high for two minutes or until caramels begin to melt. Stir until mixture is smooth. Sprinkle marshmallows and remaining chocolate chunks over torte. Drizzle with caramel mixture.

Stacey and Christopher

June 5, 2004

Cheese Pie

By Barbara Schultz

Purchase graham cracker crust

Filling 1 large and 1 small sour cream
2 eggs, well beaten
1/2 cup sugar
1/2 tsp vanilla

Topping:

1/2 pint sour cream
2 tablespoons sugar

Combine all ingredients for filling, using mixer – beat until smooth. Pour into crust and spread until smooth. Bake at 325 degrees for 20 minutes. Cool for 15 minutes. Mix topping and spread gently on top. Bake for 5 minutes. Cool and put in refrigerator for 24 hours.

Cream Puffs

By Nancy McMillan

1/2 cup boiling water
1/2 of 1/4 lb butter
1/2 cup all purpose flour
1/4 tsp salt
2 eggs

Measure out boiling water into sauce pan. Add butter and keep over high heat until the butter is all melted. Turn heat low and add flour and salt. Beat until the mixture pulls away from the side and leaves the impression of the spoon when pressed into it. Remove from heat. Beat first egg into it then the other. Beat vigorously. Drop onto greased cookie sheet. Makes 8. Place 2 inches apart. Bake at 450 degrees for 10 minutes, then at 350 for 25 minutes. Fill with vanilla pudding and sprinkle with confectioners sugar.

Stacey and Christopher

June 5, 2004

Death By Chocolate Cookies

By Brandy Smith

“Perfect for the serious chocolate lover. Very rich though!”

1 package (8 squares) of semi-sweet baking chocolate
3/4 cup of firmly packed brown sugar
1/4 cup (1/2 stick) butter or margarine softened
2 eggs
1 tsp vanilla
1/2 cup flour
1/4 cup baking powder
1 1/2 cups semi sweet chocolate chunks
2 cups walnuts (optional)

Preheat oven to 350 degrees. Microwave chocolate squares in a large bowl for high for 2 minutes. Stir until chocolate is melted and smooth. Stir in sugar, butter, eggs, and vanilla until well blended. Stir in flour and baking powder. Stir in chocolate chunks and nuts. ** If not using nuts increase flour to 3/4 cup to prevent spreading. ** Drop by scant 1/4 cupfuls onto ungreased cookie sheets. Bake for 13 to 14 minutes or until cookies are puffed and feel set to the touch. Cool on cookie sheet 1 minute. Move to wire rack to cool completely. (Although I think they taste good a little warm!) Makes about 15-18 large cookies.

Fluffy Lemon Berry Pie

By Dolly Edwards

1 Ready crust – shortbread pie crust (6 oz)
1/2 package (4 oz) cream cheese softened (Microwave on high 15-20 seconds to soften)
1 1/2 cups of cold milk
2 packages (4 oz) lemon flavored instant pudding mix and pie filling
1 tub (8 oz) whipped topping thawed, divided (cool whip)
1 cup blueberries, raspberries, or sliced strawberries

Beat cream cheese until smooth. Gradually beat in milk and blend. Add pudding and beat 2 minutes until smooth. Add 1/2 cup of cool whip. Spoon into crust. Top with remaining cool whip. Refrigerate 3 hours until set. Garnish with berries.

Stacey and Christopher

June 5, 2004

Double Decker Confetti Brownies

By Janice May

“Great for Christmas 'kits'!”

1 1/2 sticks of butter, softened
1 cup sugar
1 cup firmly packed brown sugar
3 large eggs
1 tsp vanilla extract
1/3 cup unsweetened cocoa powder
2 1/2 cups all purpose flour, divided
1/2 tsp salt
2 1/2 tsp baking powder
1 tbsp butter, melted
1 cup “M&M” semi sweet chocolate mini baking bits, divided

Preheat oven to 350 degrees. Lightly grease 13 x 9 x 2” baking pan; set aside. In large bowl, cream 3/4 cup butter and sugars until light and fluffy; beat in eggs and vanilla. In medium bowl, combine 2 1/4 cups flour, baking powder and salt. Blend into creamed mixture. Divide batter in half. Blend together cocoa powder and melted butter. Stir in on half of the dough. Spread cocoa dough evenly into prepared baking pan. Stir remaining 1/4 cup of flour and 1/2 cup of M&M bits into remaining dough. Spread evenly over cocoa dough in pan. Sprinkle with remaining 1/2 cup of M&M bits. Bake 25-30 minutes. Makes 24 brownies.

Lemon Cake

By Ovie Bergemann

Box of yellow cake mix
4 eggs
3/4 cup of oil -- 3/4 cup water
3 oz box of lemon jello (powder)

Beat all together for 4 minutes. Pour into a 13 x 9” greased cake pan and bake 40-45 minutes at 350 degrees. While cake is still warm, punch holes all over with table knife and pour the following mixture over the top. Mix together 2 cups powdered sugar, juice of 1 orange, and juice of 1 lemon. Mix well. Add to cake and let sit for a while to absorb the flavors. Makes a tasty moist cake. Can substitute lemon cake for white, for added flavor.

Stacey and Christopher

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Italian Love Cake

By Amanda Amison

1 box fudge chocolate cake mix
2 lbs ricotta cheese
1 cup sugar
4 eggs
1 tsp vanilla
1 box 3 3/4 oz instant chocolate pudding
1 cup milk
8 oz non dairy whipped topping, thawed

Preheat oven to 350 degrees. Prepare cake as directed on the box and pour into greased and floured 9 x 13" pan. In a separate bowl, combine ricotta, sugar, eggs, and vanilla; mix well. Spoon over unbaked cake. Bake for 1 hour. Cool. Mix instant pudding with milk; fold in whipped topping. Spread over cake, decorate with cherries and candy sprinkles; refrigerate. Yield 12 servings.

Lime Pie

By Heidi Schultz

One 9 oz container of cool whip
1 can concentrated limeade
1 can eagle brand

Mix all three ingredients well, add tiny amount of green food coloring. Put in ready made graham cracker crust. Sprinkle with brown chocolate sprinkles on top. Refrigerate for at least 2 hours. You can substitute lemonade instead of lime aid.

Stacey and Christopher

June 5, 2004

Mississippi Mud Cake

By Karen Kramer

“This cake is so rich, moist and chocolate-y but not too sweet! We love it!”

2 cups unbleached white flour
1 tsp baking soda
1/4 tsp salt
1 3/4 cups strong, freshly brewed coffee
1/4 cup bourbon, brandy, or a coffee, chocolate, or mocha liqueur
5 oz unsweetened chocolate
1 cup butter (2 sticks or 16 tbsp)
2 cups sugar
2 eggs lightly beaten
1 tsp pure vanilla extract

Preheat oven to 275 degrees!

Generously butter a 10 inch bundt pan, dust with cocoa. Sift together the flour, baking soda, and salt. (I buy pre-sifted unbleached flour and that is okay) Heat the coffee and liqueur on low heat for 5 minutes. Add the chocolate and butter. Stir until melted. When mixture is smooth, add sugar, and stir until dissolved. Let cool for several minutes; transfer to a large mixing bowl. Add the flour mix to chocolate mix, 1/2 cup at a time, beating after each addition til smooth. Add eggs and vanilla, beat 1 minute. Pour batter into pan. Bake 1 1/2 hours, until the cake pulls away from the sides of the pan and springs back when touched in the middle. Remove from oven and let cool for 10 minutes in the pan. Then invert the cake onto a plate. Remove the bundt pan when the cake is completely cool.

This cake is great plain or with whipped cream or brush the surface with 2-3 ounces of semi-sweet chocolate, melted and mixed with 1-2 tbsp of cream or coffee.

From the New Recipes from Moosewood Restaurant cookbook, pg 270. Described as a “very dark, moist, adult chocolate cake which keeps and travels well.”

Stacey and Christopher

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Pastea (Grandmom Gallo's)

By Avah Gallo

1/2 lb rice
7 cups milk
1/2 tsp salt
1/2 cup margarine (1/4 lb)
12 eggs
3/4 cup sugar
1/4 tsp cinnamon
1 tsp vanilla
1 tsp lemon juice
grated lemon rine (or citeon)

Cover rice with water, cook over medium heat until rice is half done. Add milk and salt. Cook slow until milk is almost gone and rice is thick. Take off heat and let cool about five minutes. Then add margarine, sugar, cinnamon, vanilla, lemon juice, and rine. Then heat eggs one at a time, add to rice mixture until you used all eggs. Then pour into pie dish that has the crust. Bake 1 hour at 300 degrees for glass dish.

Crust:

3 cups flour
1 tbsp sugar
1 tsp baking powder
1 tsp vanilla
2 tbsp crisco

Blend flour and crisco. Add sugar and baking powder, then vanilla. Roll out and put into pie dish.

Stacey and Christopher

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Peanut Butter Pie

By Chris Jones

1 chocolate Kieblers pie shell
8 oz Philadelphia creamed cheese
2 cups powdered sugar
1 cup crunchy peanut butter
12 oz cool whip

Mix softened creamed cheese, powdered sugar, and peanut butter all together in a mixer. Add most of the cool whip and mix well. Save a little for garnishing edges. Sprinkle chopped peanuts on top. Make a day ahead for better flavor.

Deirdre's Peanut Butter Tandy Cakes

By Deidre Thomas

1 cup milk
2 tbsp butter
4 eggs
2 cups sugar
2 cups flour
2 tsp baking powder
1/2 tsp vanilla
1 cup peanut butter
8 oz Hershey bar (melted)

Mix all together. Grease and flour jelly roll pan. Bake at 350 degrees for 25 minutes. While cake is warm, spread peanut butter. Cool in fridge. Spread melted chocolate on top.

Stacey and Christopher

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Quick Vanilla Rice Pudding

By Dolly Edwards

3 cups of milk divided
1 cup minute rice uncooked (white)
1/3 cup raisins
2 packages (4 serving size) jello vanilla instant pudding

Boil 1 cup milk. Stir in rice and raisins. Cover and let stand for 5 minutes. Prepare pudding as directed on package with remaining 2 cups milk. Add rice mixture to pudding, stir. Cover surface with plastic wrap. Cool 5 minutes. Serve warm or chilled. Top with cinnamon.

Chilled Raspberry Mousse

By Jenny Jones

Three 6 oz containers of raspberries
1 1/3 cups plus 2 tbsp sugar, divided
2 envelopes unflavored gelatin
2 1/2 cups heavy cream, divided
1/4 cup confectioners sugar
2 egg yolks
1 tsp vanilla
** Blueberries and cookies for garnish**

In medium saucepan place raspberries, 1/3 cup sugar, and 1/4 cup water. Stir over medium heat until sugar dissolves and raspberries soften. Place mixture in blender and puree. Strain into large bowl, discarding seeds. Sprinkle gelatin over 1/2 cup cold water in small saucepan, let stand 1 minute to soften. Stir over low heat until gelatin dissolves (about 1 minute) Remove from heat. Stir gelatin into raspberry mixture. Refrigerate until mixture forms mounds when dropped from a spoon, 45-60 minutes. In a well chilled medium bowl, beat 1 1/2 cups heavy cream and confectioner's sugar until soft peaks form. Fold whipped cream into raspberry mix. Divide into ramekins, cover and refrigerate 2 hours or until well chilled. In a small bowl, whisk together egg yolks and remaining sugar. Heat remaining cream in a medium saucepan until bubbles appear around edges. Slowly whisk 1/2 cup cream into egg yolk mix. Return this mix to saucepan, add vanilla, and stir constantly until mixture thickens and can coat the back of a spoon. Strain mix; let cool completely. Cover and refrigerate 1-2 hours. To serve, unmold mousse onto dessert plates and garnish with vanilla sauce, blueberries and cookies.

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Lover's Dream Cake

By Verda Smith

1 1/2 cups of sugar
1/2 cup butter
1 cup ice cold water
2 cups cake flour
2 tsp baking powder
6 eggs (whites only)
1 tsp vanilla

Beat sugar and butter until creamy. Sift flour and baking powder three times and blend into creamed butter and sugar. With water beat egg whites until stiff and fold into batter. Add vanilla 9 x 12 oiled and floured pan. Bake 350 degrees until toothpick comes out clean. Cool. Top with 7 minute icing. Sprinkle finely chopped walnuts. (Optional)

Seven Minute Frosting:

8 tbsp water
1/8 tsp salt
1 1/2 cups sugar
1 1/2 tsp corn syrup
2 egg whites
1 tsp vanilla

Combine all ingredients, except vanilla, in top of double boiler. Once boiling water heat for seven minutes until peaks are stiff. Add flavoring and continue beating until thick enough to spread.

Rice Pudding

By Avah Gallo

6 tbsp rice (1/2 cup)
10 tbsp sugar (1/3 cup)
1 quart milk
1 tsp vanilla
nutmeg

Put rice in pan with milk. Add sugar and some nutmeg and bring to a boil. Turn off and add 1 tsp vanilla and more nutmeg. Put in oven at 350 degrees and bake for 1/2 to 1 hour. Take crust off then bake 1/2 hour more. Let cool.

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7-Up Cake

By Brandy Smith

“This recipe was passed to me from my Aunt Linda who got it from my Great Aunt Ruth.”

3 cups of sugar
2 sticks of butter
1/2 cup Crisco
5 eggs
7 oz bottle of 7-up (Very important that it be at room temperature)
3 cups flour
1 tsp vanilla
1 tsp lemon juice

Preheat oven to 350 degrees. Cream sugar, butter, and Crisco. Add eggs, vanilla, and lemon. Add flour and 7-up. Mix well. Cook in a greased tube pan for 1 hour and 25 minutes.

Whitney's Pineapple Heaven Snuffle

By Janice Whitney

1/2 cup butter
4 eggs
5 slices of bread (cubed, can be stale)
1/2 cup sugar
1 (20 oz) can crushed pineapple

Cream butter and sugar. Add eggs. Fold in pineapple and bread. Put in a greased 1 quart casserole dish. Bake for 1 hour at 300 degrees.

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Texas Sheet Cake

By Elizabeth Jones

"We thought this recipe would bring ya'll some nice Southern memories from back home in Texas!"

2 cups sugar

2 cups sifted flour

2 eggs

1/2 tsp salt

1/2 cup buttermilk

1 tsp soda

1 tsp vanilla

Icing:

1 stick margarine

1/4 cup cocoa

1 box powdered sugar

1 tsp vanilla

1 cup chopped nuts

5 tbsp milk

Mix together sugar and flour in a large bowl. Bring to a boil the margarine, crisco, cocoa, and water. Pour hot mixture over flour and sugar and mix til blended. Add 2 beaten eggs, 1/2 tsp salt, 1/2 cup buttermilk, 1 tsp soda (dissolved in the buttermilk), and 1 tsp vanilla to the above mixture and beat until blended. Bake at 400 degrees for 25 minutes in a 15 x 10x 1 well oiled pan. To make icing bring milk, margarine and cocoa to boil. Add powdered sugar, nuts, and vanilla. Pour over cake while warm.

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Whitney's Black Bottom Cupcakes

By Janice Whitney

1 1/2 cups flour
1 cup sugar
1/4 cup cocoa
1/2 tsp salt
1 tsp baking soda
1 cup water
1 tsp vanilla
1/2 cup of oil
1 tbsp vinegar

Cake batter equals 18 cupcakes. You will need to double batter for a 13 x 9" pan.

Filling:

8 oz cream cheese
1 egg
1/3 cup sugar
1/2 tsp salt

Mix ingredients and fold in 1 cup chocolate chips. Fill cups half full of batter and add 1 tbsp of filling. Bake at 350 degrees for 20-30 minutes.

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Miscellaneous

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Dijon Vinaigrette

By Chris Heller

1/2 cup white vinegar
Tbsp. lemon juice
Approx. 1 1/2 tbsp. sugar
1 to 2 cloves pressed garlic
Tsp. Dijon mustard
1/2 tsp fresh basil
approx. 1/4 cup olive oil
Salt and pepper

Start with the vinegar, lemon juice and garlic in a mixing bowl. Add sugar and whisk until the sweet/sour balance is correct. Whisk in mustard, and basil. Salt and pepper to taste. Drizzle olive oil very slowly while whisking vigorously. Use immediately or shake before next use.

Juicy Margarita

By Susan Brennan

“From Food and Wine April 2001.”

1 cup tequila (preferably 100% Blue agave)
1/2 cup cointreau (or Triple Sec)
1 1/4 cups fresh lime juice
1/4 cup fresh lemon juice
1/4 cup fresh orange juice
1/4 cup superfine sugar
4 tsp honey, warmed

Combine all of the ingredients in a large pitcher and stir to dissolve the sugar. Refrigerate until chilled or serve immediately over cracked ice. Makes 4 drinks (3 1/2 cups)

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New York Punch

By Sandi Smith

“This recipe was given to me by my dear friend Carol Mills. I used to make it mostly for Thanksgiving and Christmas get togethers.”

2 packages Kool-Aid cherry or raspberry
3 quarts water
2 cups sugar (if you use the unsweetened Kool-Aid)
1 46oz can pineapple juice
1 can frozen lemonade concentrate
1 quart gingerale

If you make this ahead of time add gingerale just before serving.

Wing Sauce

By Chris Heller

1/4 cup butter
1/4 cup chopped yellow onion
1 bottle Crystal Hot Sauce
Juice of 1/2 lemons
2 Tbsp. Paprika
Approx. 1/2 tsp. Black pepper
1/4 cup fresh chopped basil
1 large bay leaf
1/2 tsp red pepper flakes
Tbsp. Tomato paste

Melt butter in saucepan. Add onion and cook on medium heat until just soft. Lower heat and add hot sauce. Add rest of ingredients except tomato paste. Simmer approx. 20 minutes. Add tomato paste to thicken slightly.

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Recipe for a Great Marriage

From Brandy Smith

“This was given to us as a wedding gift with several other recipes. We love you both, and pray for a blessed marriage and a long life together!”

God is Love

May you have His kind of love for each other

Love is Patient and Kind

May you be able to lovingly overlook each others faults and weaknesses

Love is not Jealous or Boastful

May you seek praise for each other and not for yourselves

Love is not Arrogant or Rude

May you give of yourselves for each other's needs and treat one another with the upmost respect

Love Does not Insist on It's Own Way

May you genuinely listen to each other with a willingness to be wrong yourselves.

Love is not Irritable or Resentful

May you be tolerant of each other's moods, always ready to forgive, never holding a grudge.

Love Does not Rejoice at Wrong, but Rejoices in the Right

May you experience happiness because of each other's triumphs and successes.

Love Bears All Things

May you fully trust and support each other in all your endeavors

Love Hopes All Things

May you always expect the best in each situation, regardless of temporary setbacks.

Love Endures All Things

May you never give up your commitment to work on improving your relationship

Love Never Ends

May you spend the rest of your lives together enjoying His love.

God is Love

1 Corinthians 13 and 1 John 4

Stacey and Christopher

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