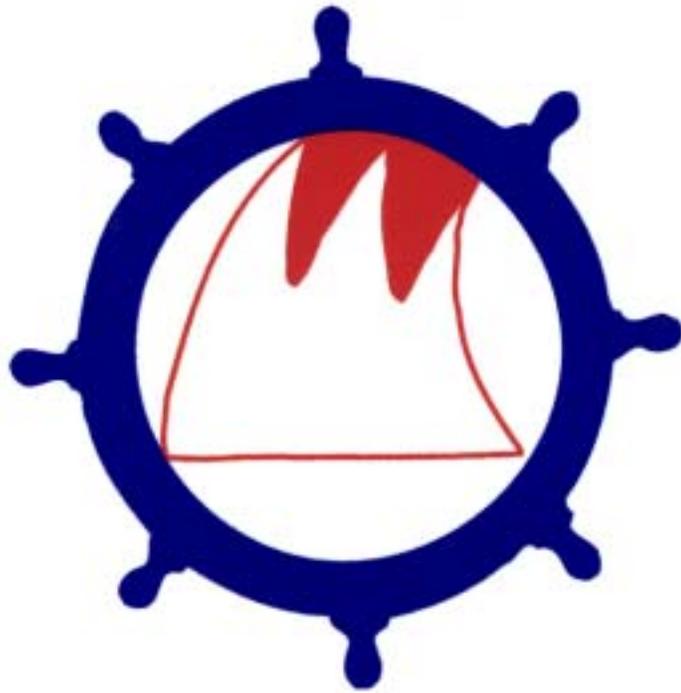


Windlasses



From the galley

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Some food for thought while you're cooking up a storm.

There is nothing - absolutely nothing - half so much worth doing as simply messing about in boats.
- Water Rat, Kenneth Grahame,
The Wind in the Willows

"My mother's menu consisted of two choices:
Take it or leave it."—**Buddy Hackett**

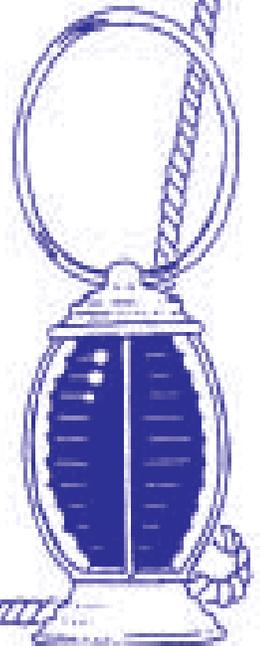
"Vegetables are a must on a diet. I suggest
carrot cake, zucchini bread, and pumpkin pie."
—**Jim Davis, 'Garfield'**

"The two biggest sellers in bookstores are the
cookbooks and the diet books.
The cookbooks tell you how to prepare the food and
the diet books tell you how not to eat any of it."—
Andy Rooney

"I come from a family where gravy is
considered a beverage."—**Erma Bombeck**

"Life is like an onion: You peel it off one layer
at a time, and sometimes you weep."
—**Carl Sandburg**

"I refuse to believe that trading recipes is silly.
Tunafish casserole is at least as real as
corporate stock."
—**Barbara Grizzuti Harrison**



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APPETIZERS

PICKLED MUSHROOMS A LA GRECQUE

- 1 pound uniform mushrooms 1½" diameter
- 1½ cup water
- ¾ cup olive oil
- 2 tablespoon lemon juice
- 1 small clove garlic, pressed
- 1 stalk celery, diced
- 1 tablespoon white wine vinegar
- ¼ teaspoon fennel seed
- ¼ teaspoon oregano
- 1 bay leaf
- ¼ teaspoon whole black peppers
- 1 teaspoon salt

Clean mushrooms. In pan combine all ingredients except mushrooms. Simmer for 15 minutes and then add mushrooms and simmer 5 minutes. Cool and chill for at least 24 hours. Serve at room temperature.

Pam McFarland

OLIVE TARTS

- 2 cups grated sharp cheddar cheese
- ½ cup softened butter
- 1 cup flour
- ¼ teaspoon Tabasco
- ½ teaspoon salt
- 1 teaspoon paprika
- 36 small stuffed olives

Blend cheese with butter. Stir in flour and seasonings. Wrap 1 teaspoon of mixture around each olive. Arrange on baking sheet and freeze firm. Pack in freezer bags. When company arrives pop into 400° oven for 15 minutes.

Barbara Carrier

BLUE CHEESE GRAPES

- 1 10 ounce package almonds, pecans or walnuts
- 1 8 ounce package of cream cheese
- 2 ounces aged blue cheese
- 2 tablespoons heavy cream
- 1 pound seedless grapes, washed and dried

Preheat oven to 275°. Spread nuts on baking sheet and bake until lightly toasted. (Do not burn.) Coarsely chop toasted nuts. Spread on platter with waxed paper. In bowl, combine cheeses and cream and beat until smooth. Drop clean, dry grapes into cheese mixture. Gently stir by hand to coat. Roll coated grapes in nuts and place on tray lined with waxed paper. Chill till ready to use. Leftover cheese mixture may be frozen for later use. Makes 50 appetizers.

Cate Horn

FREEZER CHEESE BALLS

- 2 cups shredded sharp cheddar cheese
- 8 ounce cream cheese, cut into pieces
- 4 ounces blue cheese, cut into pieces
- 4 tablespoons butter or margarine
- 1 clove garlic, minced or pressed
- ⅔ cup coarsely chopped nuts

Soften butter and cheeses at room temperature then, beat until blended with electric mixer. Add garlic and beat until creamy. Cover and chill until firm enough to shape into balls, but not hard (about 2 hours). Divide into two parts and shape into balls or rolls. Roll each in chopped nuts, pressing lightly. Seal in separate plastic bags and freeze until needed. Before serving, allow to stand unwrapped, at room temperature 30 minutes if refrigerated, if frozen two hours.

Midge DuPont

MARINATED BROCCOLI

- 1 bunch broccoli, washed and cut into 1" or 2" pieces
- 1½ teaspoon salt
- ¼ teaspoon pepper
- ⅓ cup vegetable oil
- ¼ cup tarragon vinegar
- 1 clove finely chopped garlic
- 1 tablespoon prepared mustard

Place uncooked broccoli in covered dish and pour the next six ingredients over it. Mix the broccoli and marinade occasionally so all is covered. Let stand overnight

Pat Doubleday

LAYERED AVOCADO DIP

- 3 smashed ripe avocados
- 1 pint (16 ounces) sour cream
- El Paso hot taco sauce
- El Paso mild Taco sauce
- green onions, chopped
- Monterey Jack cheese, shredded

Just arrange layers in a rectangle dish.

Debbie Hofbauer

VEGGIE DIP

- 1 package Knorr's Vegetable Soup Mix
- 1 package (10 ounce) shredded chopped broccoli or spinach
- 1½ cup sour cream (Lite and Lively 98% fat free)
- 1 cup umayonaise. (Hellman's Light and add 2 tablespoons regular Hellman's)
- 1 10 ounce can water chestnuts, chopped
- 3 green onions chopped

Thaw, drain, and squeeze excess water from broccoli or spinach. Mix Knorr soup mix with other ingredients. Mix in broccoli or spinach and chill.

Ruth Smith

LOW CAL CLAM DIP

- 1 6 ounce can minced clams
- 1 pint small curd cottage cheese
- garlic salt and onion salt to taste
- 1 teaspoon Worcestershire sauce

Drain clams and keep the juice. Add clams to cottage cheese. Season to taste and add more juice if you want it thinner. Serve with cutup veggies.

Terri Schweiger

OYSTER CRACKER SNACK

- 1 box oyster crackers
- ¾ cup safflower oil
- 1 package Hidden Valley Ranch Salad Dressing Mix
- ½ teaspoon dill weed
- ¼ teaspoon garlic powder
- ¼ teaspoon lemon pepper (optional)

Mix safflower oil, dressing mix, dill weed, and garlic powder in a bowl. Pour over crackers, stir well every five minutes. Bake at lowest temperature setting for 15 minutes stirring occasionally

Debbie Hofbauer

TACO DIP

- 1 pound ground meat
- 1 can refried beans
- 1 envelope of taco seasoning
- 1 jar Old Paso Salsa (medium)
- 1 jar Old Paso Salsa (mild)
- 1 package of grated cheese (Mexican, 4 cheese, or cheddar)
- chopped green onions
- chopped tomatoes
- 1 can sliced black olives

Thoroughly brown ground meat. Keep stirring the meat to make it look like it is crumbled and broken apart. Add can of refried beans and mix well. Add envelope of taco seasoning and mix well. Pour the browned meat mixture into a 13" x 9" pan. Mix the medium and mild salsa together in a bowl and pour as much as you like or need to cover the meat mixture in the 13" x 9" pan.

Then add a layer of Salsa

Then add a layer of grated cheese.

Then add layer of chopped green onions

Then sprinkle with sliced black olives and chopped tomatoes.

Serve with tortilla chips.

Debbie Hofbauer

CHICKEN SALAD LASAGNE ROLL UPS

- 8 cooked lasagna noodles
- 2 cups chopped cooked chicken
- ¼ cup chopped green onions
- ¼ cup finely chopped celery
- ¼ cup chopped roasted red bell pepper
- ¼ cup chopped black olives
- ¼ cup lightly toasted pine nuts
- 2 tablespoons chopped fresh basil
- salt and pepper to taste
- ½ cup mayonnaise

Mix all the above ingredients, spread on lasagna noodles, top with leaf lettuce and roll. Sprinkle with paprika.

Denise Bissonnette

TACO BEAN DIP

- 1 can refried beans
- 1 package Taco seasoning
- 6 tablespoons mayonnaise
- 6 tablespoons sour cream
- 1 large fresh tomato or 1 can stewed tomatoes(drain most liquid)
- 1 can diced or sliced black or green olives
- green onion, cut
- 8 ounces shredded cheddar cheese
- 1 or 2 cups salsa or picante sauce

In ceramic pie dish or Pyrex dish, mix beans and taco seasoning. Pat down. Place mayonnaise and sour cream on top of beans and spread over beans. Layer remaining ingredients (tomatoes, olives, onion, cheese. Make hollow in center of dish. Fill with salsa or picante sauce. Serve with Tostitos or corn chips.

Diane Borree

BLACK BEAN SALSA

Best Tasting Award winning recipe at the 2007 Salsa Cruise

- 1 can black beans, lightly drained
- 1 can whole kernel corn with red and green peppers, fully drained
- 3 plum tomatoes, finely chopped
- 1 Florida low fat avocado , diced (the large ones)
- 4 green onions, chopped
- ½ cup parsley
- ¼ cup basil
- 1 tablespoon minced garlic
- 1 tablespoon each chili powder and cumin
- ¼ cup olive oil
- ⅛ cup lemon or lime juice
- ¼ cup balsamic vinegar

Blend all together, allow to sit at least overnight.

This makes a fantastic meal when served on a bed of fresh greens and topped with shrimp, scallops or salmon. Some warm tortillas, Corona with lime or Sangria and you're in heaven!

Carol Elwood

CRANBERRY SALSA

Recipe at the 2007 Salsa Cruise

- 1½ cups Cranberries (used Ocean Spray whole cranberry sauce) one can
- 1 small can of crushed pineapple
- 2 tomatoes, seeds removed small dices pieces
- ¼ cup red onions minced (I used about ½ cup)
- 3 tablespoon red wine vinegar
- 1 teaspoon salt
- 3 tablespoon cilantro chopped
- 1 jalapeno pepper, seeded and minced
- 1 tablespoon lime juice

I made this the night before and put in the refrigerator so the flavors could mix

Kathy Cromwell

CARAMEL FRUIT DIP

- 2 packages (8 ounces each) cream cheese, softened
- 1 cups packed brown sugar
- ½ cup caramel ice cream topping
- assorted fresh fruit

In a small mixing bowl, beat the cream cheese and brown sugar until smooth. Add caramel topping; beat until blended. Serve with assorted fruit. Refrigerate leftovers.

Yield: 3 Cups

Diane Borree

CARAMEL CORN

- 2 cups brown sugar
- 2 sticks margarine or butter
- ½ cup corn syrup
- ¼ teaspoon cream of tartar
- salt to taste
- 1 teaspoon baking soda
- 8-9 quarts popcorn
- 1 jar of dry roasted peanuts or mixed nuts – anything works

Blend first five ingredients in two quart saucepan. Bring to a boil, stirring often. Boil for three minutes. Remove from heat. Add soda and stir well until foam dies down. Pour over popped corn and nuts. Bake at 200° for 1½ hours. Stir every 15 minutes

Diane Borree

BALSAMIC MARINATED OLIVES

- 2 8 ounce jars ripe olives, drained
- 2 7 ounce jars kalamata olives, drained
- 2 7 ounce jars pimiento stuffed olives, drained
- ¼ cup olive oil
- ½ cup balsamic vinegar
- 1 tablespoon Italian seasoning

Mix together and let flavors mix. Keep in airtight container in fridge indefinitely!

Happy Jordan

CHUTNEY SPREAD *served at Christmas Party 2007*

- 1 (8 oz) cream cheese
- 1 (9 oz) chutney
- ½ cup sliced green onions,
- ½ cup coarsely chopped dry roasted peanuts
- ½ cup flaked coconut.

Spread cream cheese into a 7½ circle on serving plate. Spread chutney over, top with green onions and peanuts. Sprinkle coconut. Serve immediately or cover and chill 1 hour. Serve with crackers. Good eating!

Sylvia Franklin

BLUE CHEESE WITH TOASTED HAZELNUTS AND HONEY

- ⅓ cup hazelnuts
- 3 tablespoons honey
- ½ pound blue cheese

Preheat oven to 350 degrees. Put the nuts in a pie plate and bake for about 20 minutes until fragrant and golden inside. Transfer the hot nuts to a clean dishtowel and rub them with the towel to loosen the skins. Some of the skin will cling, but remove as much as you can. Let the nuts cool, then cut them in half or chop very coarsely.

Warm the nuts and honey in a small skillet over low heat until the honey liquefies, stirring to coat the nuts with honey. Remove from heat and let cool until the honey is just thick enough to drizzle.

Divide the cheese among small serving plates. Spoon nuts and honey over each portion.

Serves 4

Jutta Kohl

CRAB DIP *Served at the 2008 Windbags Holiday Party*

- 8 oz. package of artificial crab (chop up)
- 8 oz. package of softened cream cheese
- 1 cup mayonnaise
- 1/3 cup chopped green onion
- 1 can of artichoke hearts, drained & chopped
- 1/3 cup shredded Parmesan cheese
- couple dashes of Tobasco sauce
- 8 oz. package of softened cream cheese

Blend together and put into a glass pie pan and bake uncovered (350) until browned (15 to 18 mins).

I had mine spread in a container that could not be put into the oven so I had microwaved it for about 5 mins. before coming over. The heat helps blend the flavors together

Patti Boylan

Soups

AUTUMN SOUP

- 1 pound ground beef
 - 1 cup chopped onion
 - 4 cups water
 - 1 cup cut up carrots
 - 1 cup diced celery
 - 1 cup cubed pared potatoes
 - 2 teaspoons salt
 - 1 teaspoon bottled brown bouquet sauce
 - ¼ teaspoon pepper
 - 1 bay leaf
 - ⅛ teaspoon basil
 - 6 tomatoes* (put in last 10 minutes)
- *(1 (28 ounce) can tomatoes with liquid can be substituted for fresh tomatoes. Reduce water to 3 cups. Stir in tomatoes with remaining ingredients; heat to boiling. Reduce heat; cover and simmer 20 minutes.)

In large saucepan, cook and stir meat until brown. Drain off fat. Cook and stir onions with meat until onions are tender, five minutes. Stir in remaining ingredients except tomatoes. Heat to boiling. Reduce heat; cover and simmer for 20 minutes. Add tomatoes; cover and simmer ten minutes longer or until vegetables are tender.

Pat Doubleday

CROSLY CHOWDER

Best cooked over an open fire.

Cook:

- ½ pound of chopped bacon and render fat

Brown:

- 3-4 potatoes
- 2-3 onions
- 1 stalk of celery

Add:

- 1 large can of tomatoes
- water
- 1 can tomato soup
- dill
- basil
- celery seed
- Worcestershire
- hot sauce
- red pepper
- parsley
- chicken bouillon

Dump in whatever wine you're drinking.

Simmer one hour

Add:

- 2-3 pounds of fish
- Cook for five minutes.

YUM!

Lou Glaser

BRAZILIAN BLACK BEAN SOUP

- 2 cup dry black beans
- 3 cup of water
- 2 teaspoons salt

Group A:

- 1 cup chopped onion
- 3 cloves crushed garlic
- 1 large chopped carrot
- 1 stalk chopped celery
- 1 cup chopped green pepper
- 1 teaspoon coriander
- 2 teaspoon cumin
- 2 tablespoons oil

Group B:

- 2 oranges, seeded and sectioned
- ½ cup orange juice
- 1 tablespoon vinegar
- ½ teaspoon black pepper
- 1 teaspoon red pepper
- ½ lemon juice

Soak beans at least four hours. Pour off excess water. Place with 3½ cups of water and salt, bring to a boil, cover and simmer on low for 1½ hours. Saute' group A until everything is tender. Dump them in the beans and continue to cook. Add group B and cook for about ten minutes. Serve with chopped onions.

Lisa Glaser

I had Hamburger Soup at the Frog Pond (now Kelly's) while lunching with Windlasses. I finally found a similar recipe and eating it always reminds me of our group.

HAMBURGER SOUP

- 1 pound ground chuck
- 1 tablespoon butter
- ¾ cup minced onions
- 3 cup tomato juice
- 1 cup water
- 2 cans cream of celery soup
- ½ teaspoon salt, pepper, garlic salt
- 1 1 sugar
- 2 cup shredded carrots

Brown hamburger in butter. Add onions and saute'. Add spices, juice, water, and soup. Stir well and add carrots. Cook over low heat for one hour.

Sylvia Mabe

VEGETARIAN CHILI

Saute:

- 1 cup each sliced of the following:
 - celery
 - carrots
 - onion
 - green pepper
- 2 cloves garlic

Put in crockpot with:

- 3 cans (15 ounce) kidney beans
- 1 large (30 ounce) can crushed tomatoes
- 1 teaspoon chili powder
- dash ground pepper

Cook until heated through.

Carol Blue

TAILGATE/PICNIC VEGETABLE BEEF SOUP

- 1 pound lean ground beef
- 1 large onion, chopped
- 2 cans condensed cream of celery soup
- 4 cups tomato juice
- 1 can beef broth (or four bouillon cubes)
- 1 cup grated carrot (more if you like)
- 1 bay leaf or more
- 1-2 tablespoons Worcestershire sauce
- ½ teaspoon marjoram
- 1 teaspoon garlic powder
- salt and pepper to taste

Crumble beef into large kettle. Add onion and cook until onion is soft and meat is no longer pink. Drain and discard fat. Add all ingredients. Bring to boil, then simmer for 30 minutes or longer. Salt and pepper to taste. Cool, cover and refrigerate up to two days. To serve, reheat gently stirring often. Travels well in large thermos. Can also be made in crockpot for too-busy-to cook days. Serves 4-6.

Ann Donovan

CHEESE SOUP

- 2 cans cream soup (celery, mushroom or chicken)
- 1 cup beer or milk
- 1 pound cheddar cheese, cubed
- 1 teaspoon Worcestershire Sauce
- ½ teaspoon paprika

Put all ingredients in crockpot. Cover and cook on low for four to six hours. Stir occasionally. (If impatient, cook on high for two hours, stirring more frequently.)

Paula Shur

CHEESY VEGETABLE CHOWDER

- ½ cup chopped onion
- 1 clove garlic, minced
- 1 cup sliced celery and tops
- ¾ cup sliced carrots
- 1 cup cubed potatoes
- 3½ cups chicken broth
- 1 17 ounce can whole kernel corn, undrained
- ¼ cup butter or margarine
- ¼ cup all-purpose flour
- 2 cups milk
- ¼ teaspoon white pepper
- ⅛ teaspoon paprika
- 2 tablespoons diced pimiento
- 2 cups (8 ounces) shredded cheddar cheese

Combine first six ingredients in a large stockpot; bring to a boil. Cover, reduce heat, and simmer 15-20 minutes or until potatoes are tender. Stir in corn; remove from heat. Melt butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook one minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until thickened and bubbly. Stir in remaining ingredients. Cook just until cheese melts, stirring constantly. Gradually stir cheese mixture into vegetable mixture. Cook over medium heat, stirring constantly, until thoroughly heated. Serve immediately. Yields 2 quarts.

Gail Komar

EASY POTATO-SAUSAGE SOUP

- ½ pound ground pork sausage
- 16 ounces frozen hash brown potatoes
- 1 large onion chopped
- 1 15 ounce can chicken broth
- 2 cups water
- 1 can cream of celery soup (undiluted)
- 1 can cream of chicken soup (undiluted)
- 2 cups milk

Brown sausage in large pot, stirring until it crumbles and is no longer pink. Drain and return to pot. Add potatoes and next three ingredients; bring to a boil. Cover and reduce heat...simmer 30 minutes. Stir in soups and milk; cook stirring often until thoroughly heated. Garnish with grated cheddar cheese if desired. Yield: 2 ½ quarts.

Sandy Wieher

ELEPHANT STEW

- 1 medium to large elephant
- 25 pounds carrots
- 100 pounds potatoes
- brown gravy
- 2 rabbits (optional)

Cut elephant into bite size pieces-this will take about two months. Scub potatoes and carrots, but do not peel. Put in a large , heavy pot and add water to cover. Cook over high fire for about four weeks. Add salt and pepper to taste and add enough brown gravy to consistency desired. Serves 3,800.

NOTE: If more are expected, the two rabbits may be added, but do this only if necessary, as most people do not like hare in their stew.

Ann Newton

TOMATO-BASIL PARMESAN SOUP *(served at Windlasses' 40th Anniversary luncheon at Carlouel)*

- ¼ cup vegetable oil
- 1 cup celery, finely diced
- 1 cup onions, finely diced
- 1 cup carrots, finely diced
- 4 tablespoons fresh basil (or 1 tablespoon dried)
- 1 tablespoon fresh oregano (or 1 teaspoon dried)
- ½ bay leaf
- 3 cups whole tomatoes ground in a food processor, with juice (they used canned whole tomatoes)
- 4 cups chicken broth
- ½ cup butter
- ½ cup flour
- 1 cup Parmesan cheese, freshly grated
- 2 cups half and half, warmed
- ¼ teaspoon ground white pepper
- 1 teaspoon salt

Heat oil in a four quart soup pot, add celery, onions and carrots, and sauté five minutes. Add basil, oregano and bay leaf. Add ground tomatoes and chicken broth. Bring the soup to a boil, simmer and cook approximately 15 minutes, until carrots are tender. As the soup cooks, prepare a roux: melt butter in a saucepan, slowly add flour, and cook on low heat for five to seven minutes. Set aside. (*Tester's note: The cookbook calls for 2 tablespoons of butter, but twice the roux burned so we switched to the standard roux formula of 50-50 butter to flour.*)

Ladle one cup of soup into roux and stir well. Continue stirring soup into roux until a total of four cups have been added. Add the roux mixture back into the soup pot and simmer. Add the Parmesan cheese and whisk well. Add warm half and half. Season with salt and white pepper. Simmer gently for 15 to 20 minutes. To serve. Ladle soup into bowls. Garnish with croutons, if desired add a dollop of sour cream. Sprinkle with additional Parmesan and serve. Makes eight servings. *The Carlouel chef used "The Simply Great Cookbook, Recipes from the Kitchens of Chuck Muer."*

Grandma Braun's Tomato Soup with Dumplings

Soup:

2 – 28 ounce cans diced tomatoes.
2 – 28 ounce cans water
1 large onion, cut into chunks
2 tablespoons butter or margarine
½ teaspoon salt
2 tablespoons flour
1 cup milk

Dumplings (per batch)

2 Tablespoons butter or margarine
2 eggs
8 tablespoons flour
¼ teaspoon salt

Soup:

Empty tomatoes into soup pot and fill each can with water to rinse it out, adding the water to the pot. Add salt. Cook over medium heat – a good, rolling simmer – for one hour. Sauté the chunks of onion in the butter til they start to soften. Mix in the flour and sauté with the onions/butter for a couple of minutes. Add a little water if necessary to make a smooth paste of the flour coating the onion. Add this mixture to the soup and stir it in. Cook for another ½ hour. While cooking, start the dumplings.

Dumplings: (these are also great for stews, chicken and dumplings, etc)

Combine butter, eggs and salt in a mixing bowl. Beat by hand till mixed. Butter may still have some lumps, but these will mix in as you add the flour. Add flour and beat in by hand til mixture is smooth and about the consistency of thick pudding. You may need a bit more or less flour depending on whether you use butter or margarine and how big your eggs are. Test the dumpling mixture by dropping a teaspoonful in the simmering soup. It should start to solidify in less than a minute and be solid with feathered edges within about 3 minutes. If the dumpling dissipates instead of holding together, add more flour to the dumpling mix and try again. When ready, drop by teaspoonfuls into the pot. You may need to add some, let them cook for a couple minutes, and then add more till all are in the pot. In our house the dumplings are really popular, so I always make at least a double batch. Cook for ½ hour on med or med low – watch to make sure your soup is not sticking as the dumplings and flour will have made your soup nice and thick now.

Soup – part 2:

After dumplings are fully cooked, put 1 cup milk in a 2 cup container and slowly add soup from the pot to the milk container, spoonful by spoonful, stirring after each spoonful. This is critical to make sure the milk does not curdle when you add it to the soup. After the milk starts to look tomato-ey, try putting a spoonful back into the soup pot and check for curdling. If it mixes in smoothly, add the rest of the milk to the pot. If not, add a bit more soup to the milk and try again. Important: Once the milk is in the soup, you do not want to boil it again. You can either serve it immediately, or, our preference, let it cool, refrigerate overnight and gently reheat the next day – it's always better after sitting overnight. You can freeze leftovers and reheat. You can also add more dumplings later if your family grabs them all before the soup is gone.

Sharon Meyer

NEW ENGLAND CLAM CHOWDER: CROCK POT

2 cans Snow's New England condensed clam chowder soup
1 can Campbell's cream of potato soup
1 can milk

**1 cup milk or 1 cup half and half *(up to you--see what consistency suits you --add or do not add after about an hour of simmering in crock pot)

½ cup finely diced celery; half cup of finely diced sweet onion
(saute these two in 2 T. butter about 3-5 min)

1 small can minced clams, drained
3 Tablespoon fresh lemon juice

dash to suit:

garlic, thyme, pinch oregano, crushed red pepper flakes or dash red pepper

add fresh parsley to above and put in crock pot...simmer at least two hours...add celery stalk with leaves on end to pot and take out after cooking is through...

This recipe is very flexible...add more cans of soup if needed along with more milk...or thicken with cooked diced potatoes.

Leah Hayes- served at Soup Cruise 2008

HOMEMADE TOMATO SOUP served at Soup Cruise 2008

- 1 (14-ounce) can chopped tomatoes
- ¾ cup extra virgin olive oil
- Salt and freshly ground black pepper
- 1 stalk celery, diced
- 1 small carrot, diced
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1 bay leaf
- 2 tablespoons butter
- ¼ cup chopped fresh basil leaves
- ½ cup heavy cream, optional

Preheat oven to 450 degrees.

Strain the chopped canned tomatoes, reserving the juices, and spread onto a baking sheet, season with salt and pepper, to taste, drizzle with ¼ cup of the olive oil and roast until caramelized, about 15 minutes.

Meanwhile, in a saucepan, heat remaining olive oil over medium-low heat. Add the celery, carrot, onion and garlic, cook until softened, about 10 minutes. Add the roasted chopped canned tomatoes, reserved tomato juices, chicken broth, bay leaf and butter. Simmer until vegetables are very tender, about 15 to 20 minutes. Add basil and cream, if using. Puree with a hand held immersion blender until smooth.

Bonnie's Proefke's Note: I doubled this for the Soup Cruise. I could have easily quadrupled. I also used about ½ of the oil that the recipe calls for. I got that tip from Kyle Norberg who I have to confess passed this recipe on to me. My own tip is to use a couple of squirts of "basil from a tube" to taste instead of fresh basil. Kyle and I both also did not use the cream. It is so easy. Enjoy! --- One last tip, you can use canned roasted tomatoes (in organic/health food section in Publix). Works just fine.

LEMON CHICKEN SOUP

All measurements approximate and discretionary

- 4 ½ - 5 lb chicken w/ giblets
- 1 tsp salt
- ¼ - ½ tsp crushed red pepper
- 1 tsp peppercorns
- 1 large onion quartered
- 2 celery ribs
- 2 carrots
- 4 - 8 garlic cloves
- 1 onion chopped
- 1 celery heart with leaves, sliced
- 2 carrots, sliced
- 8 oz. sliced cremini mushrooms
- 1 tsp dried oregano
- 1 tsp dried thyme
- 1 tsp dried basil
- 1 T dried parsley
- zest and juice of one lemon
- 1 lb premade gnocchi

Poach chicken and next seven ingredients in 2 ½ quarts water to cover for 30 minutes. Remove chicken, cool, remove meat, and set aside meat. Return carcass and skin to broth and simmer covered for 3+ more hours. Strain broth, refrigerate (preferably overnight), and discard solids. Skim fat when solid.

To broth, add next eight ingredients and simmer for one hour. Add lemon. Salt to taste, and, if no bite, add a little cayenne, or preferably ground chipotle, if desired. Add cut up chicken and gnocchi and simmer another half hour.

Robin Babka- served at Soup Cruise 2009

SALADS

A DIFFERENT SPINACH SALAD

- 1 bag of fresh spinach
- 1 can of water chestnuts, drained
- 1 handful of fresh bean sprouts
- 2 hard boiled eggs, sliced or chopped
- 1 pound bacon fried crisp and crumbled
- 1 sliced onion

DRESSING:

- 1 cup salad oil
- ½ cup granulated sugar
- ⅛ cup catsup
- ¼ cup vinegar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt

Lightly toss salad. Reserve bacon and egg for garnish. Mix dressing in blender or jar and shake well. Just before serving toss desired amount of dressing with salad.

Pat Besch

FESTIVE CRANBERRY SALAD

- 1 (13¼ ounce) can crushed pineapple
- 1 (6 ounce) package lemon gelatin
- 1 (7 ounce) bottle ginger ale
- 1 can jellied cranberry sauce
- 1 (2 ounce) package Dream Whip
- 1 (8 ounce) package cream cheese
- ¼ tablespoon butter
- pecans

Drain pineapple, reserving juices. Add water to juice to make one cup. Heat to boiling. Dissolve gelatin in it and cool. Stir in ginger ale and chill until partially set. Blend crushed pineapple and cranberry sauce. Fold into gelatin. Turn into 9 inch square dish. Chill until firm Prepare Dream Whip as package directs. Fold in softened cream cheese and spread over set gelatin. Toast pecans in butter in 350° oven about ten minutes. (Do not burn!) Sprinkle over topping. Serves 9 to 12. Toasted nuts give distinctive flavor. I serve this at Christmas. It's almost a dessert!

Barbara Carrier

SCANDINAVIAN CUCUMBERS

- ½ cup dairy sour cream
- 2 tablespoon snipped parsley
- 2 tablespoon tarragon vinegar
- 1 tablespoon sugar
- 1 tablespoon snipped chives
- 3 small unpeeled cucumbers thinly sliced (3 cups)

Stir together sour cream, parsley, tarragon, vinegar, sugar and chives. Gently fold in cucumbers. Cover and chill. Yields 6 servings.

?

CHRISTMAS SALAD

Mix together:

- 1 package orange jello
- 1 cup boiling water
- 1/3 cup sugar

Add:

- 1 cup Mandarin oranges (halved)
- 1 small can crushed pineapple
- 1/2 cup coconut
- 1 cup pecans
- 1 8 ounce container of sour cream

Combine ingredients in a 9" X 11" pan and chill.

Nancy Pugh

ASPARAGUS SALAD

(This is one of those "use your own judgement" on quantity recipes.)

Cooked asparagus, drained and cooled

SAUCE:

- 1/2 cup mayonnaise
- 2 tablespoons catsup
- 1 teaspoon sugar
- 2 hard boiled eggs, chopped up whites only
reserve chopped yolks for garnish
- 1 can pineapple

Arrange cooled asparagus on serving dish. Spread sauce over asparagus and sprinkle with chopped egg yolks. Top with drained pineapple slices or chunks. This recipe may be done in individual portions and served on salad plates to look its best.

Karol Poicandriotes

NANCY PUGH'S STRAWBERRY MOLDED SALAD

Mix two boxes of strawberry jello and one box lemon jello with two cups boiling water. Add immediately two packages frozen strawberries, large can crushed pineapple, two crushed bananas, and 1/2 cup coarsely chopped pecans.

Divide and put 1/2 mixture in 9" X 12" pan. Refrigerate ten minutes until firm and spread one large carton sour cream over top. Cover with remaining jello mixture. Chill. Serve with a dollop of sour cream and mayonnaise mixed together for a dressing. Cut in squares.

Nancy Pugh

NANCY PUGH'S FAMOUS MOLDED CHICKEN SALAD

- 2 packages lemon jello
- 3 cups boiling water
- 2 tablespoons lemon juice
- 2 cups celery (cut fine)
- 4 tablespoons minced onions
- 2 cups Hellman's Real Mayonnaise
- 4 cups chicken (cooked, cut up)
- 4 hard boiled eggs (chopped)

Dissolve jello in boiling water and let cool. Mix in order listed. Pour in 9" X 13" pan. Refrigerate overnight.

Nancy Pugh

GREEK-STYLE COUSCOUS SALAD

- 1 cup couscous
- 1 cup halved cucumber slices
- 1 large tomato, chopped
- 1 package (4 oz) crumbled Feta cheese
- ½ cup Italian dressing

Cook couscous as directed on package, omitting salt and butter. Fluff with fork. Place in large bowl, cool 10 minutes. Add Italian dressing, toss lightly. Add remaining ingredients, toss lightly. Cover. Refrigerate at least 1 hour to allow flavors to blend. Makes 6 servings, 1 cup each. May add more dressing if too dry.

Gail Komar

PASTA SALAD

Cut up fresh vegetables of your choice:

broccoli, cauliflower, pea pods, carrots, celery, red or green peppers etc. Cook with colored pasta according to package directions and allow to cool. Mix noodles with vegetables and stir in Italian dressing. Serve refrigerated.

Pat Besch

STRAWBERRY SALAD

Salad

- 1 head romaine lettuce
- 1 head boston lettuce
- 1 pint fresh strawberries, cut in half
- 1 cup monterey jack cheese shredded
- ½ cup chopped toasted walnuts

Dressing

- 1 cup vegetable oil
- ¾ cup sugar
- ½ cup red wine vinegar
- 2 garlic cloves minced
- ½ teaspoon salt
- ½ teaspoon paprika
- ¼ teaspoon white pepper

Prepare salad

Tear lettuce into small pieces, and put into large bowl and refrigerate. Add strawberries, cheese and walnuts just prior to serving.

Prepare dressing

Place all the ingredients in a shaker and pour over the lettuce just before serving. Refrigerate until ready to serve and shake occasionally. This can be made a few days in advance.

Diane Borree

KITTY GROVE'S CRANBERRY SALAD

- 1 cup ground cranberries
- 1 cup pineapple syrup
- 1 cup sugar
- 1 cup crushed pineapple, drained
- 1 package lemon jello
- ½ cup pecans
- 1 cup hot water
- 1 cup chopped celery

Combine cranberries and sugar. Dissolve gelatin in hot water. Chill till partially set. Add cranberry mixture, pineapple, nuts and celery. Pour into mold; chill until firm.

Hazel Kirk

HOT CHICKEN SALAD

Cube the meat from a cooked chicken

- 2 tablespoons pimento
 - 2 cups sliced celery
 - 2 tablespoons lemon juice
 - 1 10 ounce package of frozen green peas, cooked
 - ½ teaspoon salt
 - ¾ cup mayonnaise
 - ½ cup salted, sliced almonds
 - 1 cup grated Cheddar cheese
 - 2 tablespoons diced green pepper
 - 1 can Cream of Mushroom soup
- Chow Mein noodles

Mix all ingredients, except the chicken, cheese and noodles. Then add the chicken. Turn into a buttered 1½ or 2 quart casserole. Sprinkle with cheese and noodles. This can be prepared ahead, and placed in refrigerator before baking. Bake in 350 ° oven 25 minutes or until the cheese melts

Barbara Ewert

LIME JELLO SALAD

- 1 package lime jello
- 1 small can crushed pineapple
- 1 cup hot water
- ½ cup chopped nuts
- 1 (3oz) package cream cheese
- 1 cup chopped celery
- 1 cup small marshmallows
- 1 Envelope dream whip

Pour part of hot jello over cream cheese; then mix all together. Add marshmallows, pineapple, celery and nuts and mix together and let cool. Add whipped dream whip, folding into above mixture. Chill until set.

Hazel Kirk

SUNSHINE FRUIT SALAD

- 1 package lemon jello
- 1 cup sliced banana
- 1 cup hot water
- 1 apple, diced
- 1 cup pineapple juice and pineapple
- ½ cup pecans
- 2 oranges, diced

Dissolve jello in boiling water, add the remainder if ingredients and congeal.

Hazel Kirk

HEARTS OF PALM SALAD

- ¼ cup mojo marinade
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon honey
- 2 medium tomatoes cut or basket of cherry tomatoes halved
- 2 small seedless cucumbers sliced or diced
- 1 can cut hearts of palm (drained 14 oz)
- 2 tablespoons sliced black olives
- 1 package sliced mushrooms

Combine mojo, olive oil and honey in salad bowl. Add all ingredients to this & mix & chill until ready to serve. When serving sprinkle sunflower seeds or similar to salad.

Mary Kolb

ENDIVE AND WATERCRESS WITH RED GRAPES, BLUE CHEESE AND ALMONDS

½ cup slivered almonds	3 large Belgian endives (about 3/4 pound)
1 large shallot, finely minced	¼ head radicchio
salt and freshly ground pepper to taste	1 bunch watercress, thick stems removed (about 3 cups leaves)
1½ tablespoon lemon juice	⅓ pound seedless red grapes, halved
3 T extra virgin olive oil	¼ pound blue cheese, crumbled

Preheat oven to 350° .

Spread the almonds in a small baking pan or pie plate and bake about ten minutes until lightly browned. Let cool.

Combine the shallot, lemon juice, salt and pepper in a small bowl. Let stand for 30 minutes, then whisk in the olive oil.

Taste and adjust seasoning.

Cut the heads of endive in half lengthwise, then cut crosswise into ¼-inch widths. Core the radicchio and slice into thin ribbons.

Combine the endive, radicchio, watercress, grapes, blue cheese and toasted almonds in a large bowl. Add the dressing and toss to coat. Taste and adjust seasoning to taste.

Serves 4.

- served at Change of Watch luncheon by Jutta Kohl 2008

CANBERRY JELLO - served at 2008 Windbag Holiday Party

1 large or 2 small pkgs red raspberry Jello

1 cup BOILING water.

Dump water into Jello and stir.

While water is still hot,

add

1 can whole berry cranberry sauce.

Stir a lot until cranberry sauce is dissolved.

Add

1 can undrained crushed pineapple.

Chill and serve

This looks nice in a fancy glass bowl.

Windbag Ann Kelly

ASIAN SALAD

1 lb. coleslaw mix

3 green onions, chopped

½ cup oil

3 T sugar

3 T vinegar

1 pkg Ramen beef noodle soup mix

½ cup slivered almonds

½ cup sunflower kernels

Toast broken Ramen noodles with nuts and sunflower kernels. Set aside to cool. Thoroughly mix oil, vinegar, sugar and seasoning packet from soup mix. Pour over cabbage and onions right before serving and top with toasted almonds, etc.

Note: I added nearly half again as much cabbage and onions the other night without increasing the dressing or toppings. Most important is not putting dressing and toppings on early as it gets soggy. Good luck!

Jan Negley

MAIN DISHES

PORK WITH MUSHROOMS

(4 grams fat

(61 mg cholesterol)

$\frac{3}{4}$ pound whole pork tenderloin

1 cup sliced fresh mushrooms

$\frac{1}{4}$ cup sliced green onion

1 clove minced garlic

$\frac{1}{2}$ cup plain low-fat yogurt

$\frac{1}{3}$ cup skim milk

1 tablespoon all-purpose flour

1 teaspoon instant chicken bouillon granules

$\frac{1}{8}$ teaspoon ground nutmeg

$\frac{1}{8}$ teaspoon pepper

Trim fat from pork. Cut pork crosswise into eight slices. For each slice, place between two sheets of clear plastic wrap. Using the flat side of a meat mallet, pound to $\frac{1}{4}$ inch thickness. Spray a cold large skillet with nonstick coating. Preheat skillet. Add pork and cook over medium-high about three minutes or till browned. Turn and cook for two to four minutes more or until no pink remains. Remove from skillet; keep warm. Add mushrooms, green onion, and garlic to skillet. Cook and stir over medium heat till vegetables are tender. Stir together yogurt, milk, flour, bouillon granules, nutmeg, and pepper. (Mixture may look curdled.) Add to mushroom mixture. Cook and stir till thickened and bubbly. Return meat to skillet and cook for two minutes more or until heated through.

Gerri Espy

BROCCOLI PIE

2 packages frozen chopped broccoli

10 ounces sharp cheddar cheese

3 tablespoons chopped onion

3 tablespoons butter

2 tablespoons flour

3 eggs

salt and pepper to taste

Defrost broccoli. Grate the cheddar cheese. Mix the broccoli, onions which have been sauted, flour and eggs. Mix cheese and spices. Place in 10" pie plate. Make a topping of bread crumbs and melted butter so the crumbs are moist. Put on top of pie to cover completely. Bake 350° for 30 to 40 minutes.

Rita Wolf

BEEF ROAST

4 pound rump roast

salt and pepper to taste

4 minced garlic cloves

6 sliced onions

1 can Campbell's beef broth

2 tablespoon cornstarch in $\frac{1}{4}$ cup cold water

In four tablespoons margarine, brown roast in roasting pan on stove top. Brown all sides. Place fat side up and sprinkle with salt, pepper, and garlic. Arrange onions on top. Bake for one hour until onions turn brown. Add broth and cover tightly with foil or pan lid. Lower temperature to 300° and bake for two hours more. Transfer meat and onions to platter. On stove top, thicken juices with cornstarch mixture.

Pat Doubleday

CRABMEAT QUICHE

- 1 can crabmeat
- 2 eggs, beaten

Add:

- 2 tablespoons flour
- ½ cup mayonnaise
- ½ cup milk

Mix.

Stir in drained crabmeat

Add:

- 8 ounces Swiss cheese, chopped
- ⅓ cup green onions chopped
- ⅓ cup finely chopped green pepper

Bake 350° for 40-45 minutes.

Nancy Pugh

BLAFRAN STEW

- 1½ pounds chuck steak, cubed
- 2½ pounds chicken, cut up
- 1 large can tomatoes
- 1 green pepper, cut in 12 chunks
- 1 onion, chopped
- 1 teaspoon tabasco
salt and pepper

Brown steak, place all ingredients in large kettle with lid. Simmer 1½ hours. Serve with couscous.

Lou Glaser

GERMAN "CHOP SUEY"

- 3 pounds pork shoulder, cubed
- 1 pound wide noodles
- 1 large can washed sauerkraut
- 3 cans cream of mushroom soup
- 1 can mushrooms
(Add water to cans of soup if needed-)

Place mixed ingredients in casserole dish or slow cooker. Cook in 325° oven for 45 minutes.

Ann Newton

HEAVENLY BROILED GROUPER

- 2 pounds grouper fillets
- ½ cup grated parmesan cheese
- 1 tablespoon. butter or margarine (softened)
- 3 tablespoons reduced fat mayonnaise
- 1 garlic clove (pressed)
- ¼ teaspoon salt
dash of hot sauce

Place fillets in a single layer in a lightly greased 13 x 9" pan. Stir together cheese and next 6 ingredients. Spread over fillets. Broil six inches from heat (with electric oven door partially open) ten minutes or until lightly browned and fish flakes with a fork. Yield: 6-8 servings

Sandy Wieher

PEPPER BEEF

- 3 tablespoons peanut or vegetable oil
- 1 pound boneless beef round steak, cut into thin strips
- 1 small green bell pepper, cut into 1-inch pieces
- 1 small red bell pepper, cut into 1-inch pieces
- 1 medium onion, chopped
- 1 cup diagonally sliced celery
- 3 cups hot water
- 3 tablespoons beef-flavor instant bouillon
- 3 tablespoons soy sauce
- 1/3 cup cold water
- 3 tablespoons cornstarch
- 1 (8 ounce) or 1/4 pound package noodles, uncooked
- 2 tablespoons softened butter or margarine
- 1/4 cup chopped cashew nuts

In large skillet, heat oil. Add beef; cook until browned. Stir in next four ingredients, stir-fry for five minutes. Stir in hot water, bouillon and soy sauce, simmer five minutes. In small bowl, blend cold water and cornstarch. Stir into beef mixture. Cook stirring constantly until thickened and translucent. Prepare noodles according to package directions and drain. Add butter, toss to coat noodles. Arrange on warm serving platter and top with beef mixture. Garnish with cashews.

Pat Doubleday

HOMEMADE UP TURKEY HASH

- 4 7 ounce packages Vigo Long Grain White and Wild Rice Dinner
- olive oil
- lean, skinned turkey breasts- hunked up
- green onions-chopped
- mushrooms, sliced
- almond slices
- pecan pieces
- parsley, chopped - save large pieces for top to garnish
- bit of butter
- Big casserole dish with lid
- chicken broth in can if needed

Cook four packs of rice according to directions. While rice cooks, quick-saute' turkey hunks in hot olive oil. Slow saute' in butter, mushrooms and green onions. When rice is cooked, put into casserole. Add turkey, mushrooms and green onions. Stir around with fork. Add lots of almonds and pecans. Add chopped parsley and stir. Taste, add salt and ground pepper if needed. If too dry, add chicken broth to moisten. Put parsley pieces on top. Serve hot. (Good as leftovers) Tasty and hearty!

Happy sailing from *Lynn Radcliffe*

HOMEMADE PIZZA

Crust

Follow directions on either one of these:

Martha White Pizza Crust Mix or

Pillsbury Pizza Crust in the refrigerated biscuit section

Pizza Filling or Meat Mixture

Brown one pound of ground meat

Add the following to the browned ground meat and sauté:

- 1 diced onion
- 1 diced bell pepper
- Diced green onions
- Sliced mushrooms

Spray a 13" x 9" pan with Pam. Spread one of the above crusts in the 13" x 9" pan and follow package directions to brown the crust. After the crust is slightly browned, pour the rest of the Ragu Pizza Sauce over the crust. Don't forget to poke the crust several times with a fork before putting in the oven. Then pour the pizza filling meat mixture over the sauce. Then sprinkle the following items on top of the meat mixture: Sliced mushrooms; Diced bell pepper; Chopped onions; Chopped green onions; Mozzarella cheese and Cheddar cheese if desired; Sliced black olives. Bake at 475° for about 9 to 11 minutes until crust is golden brown and toppings are thoroughly heated.

Debbie Hofbauer

SHEPHERD'S PIE

- 1 pound ground beef
- 1 bag frozen mixed vegetables
- 1 container of Simply Potatoes Mashed
- 2 cups shredded cheddar cheese
- 1 dry packet Lipton Onion Soup

Brown ground beef. Add ¼ cup of water and onion soup. Mixed until blended and continue cooking in skillet for 3 minutes. Cook mixed vegetables and set aside. Cook mashed potatoes as directed on the package. Use 13" x 9" casserole dish and layer beef mixture, Then mixed vegetables, Then mashed potatoes. Sprinkle cheddar cheese on top of potatoes. Bake 350° until cheese is melted.

Debbie Hofbauer

BRISKET

- brisket
- salt and pepper
- barbecue sauce
- liquid smoke

Sprinkle brisket with salt, pepper, and liquid smoke. Spray Pam on aluminum foil. Wrap seasoned brisket in aluminum foil. Place it in a baking dish with one to two cups of water. Bake at 300° for about three or four hours in oven. Do not let water cook out of pan. Take brisket out of oven. Slice brisket in thin slices. Place brisket and juice that is inside the aluminum foil in a pot or crock pot. Add about a cup of barbecue sauce and a few teaspoons of liquid smoke. Cook for about 1½ hours. Can serve on Hoagie buns as sandwiches or as a separate entrée.

Debbie Hofbauer

CHICKEN MARBELLA

(from *The Silver Palate Cookbook* by Julee Rosso and Sheila Lukins)

- 4 chickens, 2½ lbs each, quartered
- 1 head garlic, peeled and finely pureed
- ¼ cup dried oregano
- coarse salt and freshly ground pepper to taste
- ½ cup red wine vinegar
- ½ cup olive oil
- 1 cup pitted prunes
- ½ cup pitted Spanish green olives
- ½ cup capers with a bit of juice
- 6 bay leaves
- 1 cup brown sugar
- 1 cup white wine
- ½ cup fresh Italian parsley or cilantro, finely chopped

In a large bowl combine chicken quarters, garlic, oregano, salt and pepper, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerate overnight. Preheat oven to 350°.

Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them. Bake for 50 minutes to one hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice. With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining juices in a sauceboat. To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over chicken. 16 pieces, 10 or more portions.

Denise Bissonnette

CARRABBA'S CHICKEN MARSALA

Marsala Sauce:

- 1/3 cup butter
- 1 slice prosciutto, diced
- 2 teaspoons minced shallots
- 2 teaspoons minced garlic
- 2 4 ounce can mushrooms, drained
- 1/4 cup marsala wine
- 1/4 teaspoon ground black pepper
- 1 cup chicken stock
- 2 teaspoons corn starch
- 1 teaspoon minced fresh parsley
- 2 tablespoons heavy cream

Chicken Spice:

- 1 1/4 teaspoons salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried parsley
- 1/4 teaspoon marjoram
- 1/4 teaspoon garlic powder
- 4 chicken breasts (small butterfly cut double breasts or large single breasts) olive oil

Melt butter over low heat in a medium saucepan. Turn heat up to medium/high to sauté the prosciutto in the melted butter for about two to three minutes (be careful not to burn butter), add shallots and garlic and sauté for about 30 seconds. Add marsala wine, simmer for another 30 seconds or so, then add mushrooms (drain off liquid) and black pepper. Simmer over medium/high heat for five minutes. Dissolve corn starch in chicken stock. Add stock to the saucepan and simmer for an additional five minutes. Add parsley and cream to the sauce and simmer for three to four minutes or until thick. Remove from heat, cover until needed. Preheat barbecue grill on high heat. Combine ingredients for the chicken spice in a small bowl. Use your thumb and fingers to crush the spices in the bowl to make a finer blend. Brush each chicken breast generously with olive oil. Sprinkle spice blend over both sides of each chicken breast and grill for six to eight minutes per side or until done. Give chicken a one quarter turn on each side while cooking to make the crisscross grill marks. Serve entree by arranging each chicken breast on a plate. Spoon one quarter of the marsala sauce over each serving of chicken and serve.

Diane Borree

COCA COLA CHICKEN

- 1 can Diet Coke 12 oz
- 1 cup catsup
- 4 5 ounce skinless chicken breasts

Place chicken in a nonstick sauce pan (Or electric frying pan). Pour cola and catsup over the top. Bring to a boil. Cover, reduce heat, and continue to boil until sauce thickens and sticks to chicken. Delicious.

Diane Borree

DEEP FRIED TURKEY

- 1 10 pound turkey
- House seasoning:
 - 2 tablespoons salt
 - 1 teaspoon black pepper
 - 1 teaspoon garlic powder
 - 2 tablespoons of your favorite dry rub
- 3-5 gallons peanut oil

To measure the amount of oil needed to fry the turkey, place turkey in fryer, add water to top of turkey, remove the turkey and the water line will indicate how much oil will be needed to fry your turkey. Having too much oil can cause a fire and a lot of splattering. The pot should not be more than 3/4 full or the oil could overflow when the turkey is added.

Wash bird inside and out, and allow to drain. Rub turkey all over with House seasoning. Coat turkey with dry rub. Allow the bird to sit until it reaches room temperature. Heat peanut oil in a turkey fryer to a very, very large stockpot to 350°. Lower turkey into hot oil, making sure it is fully submerged. Fry turkey for three minutes per pound plus five minutes per bird.

Remove turkey from oil and drain on paper towels. Slice and serve.

Diane Borree

MUSTARD RUB FOR PORT ROAST

- 1 tablespoon prepared mustard
- 1 tablespoon lemon juice
- ½ teaspoon salt
- ½ teaspoon onion powder
- ¼ teaspoon pepper

Diane Borree

REUBEN CASSEROLE

- 2 12 ounce cans of sauerkraut rinsed and drained
- 2 12 ounce cans of corned beef, scrape away any fat
- 4 cup. shredded Swiss cheese
- 1⅓ cup mayonaise, lite
- ⅔ cup Thousand Island Dressing
- 2-3 medium tomatoes, sliced thin
- 1 cup. coarse rye bread crumbs or cubes
- 4 tablespoon. melted butter
- 1 teaspoon caraway seeds, optional

Arrange sauerkraut in bottom of baking dish (8 x 11). Layer crumbled corned beef & then cheese over kraut. Combine mayonaise and Thousand Is. dressing, spread evenly over cheese. Layer sliced tomatoes over dressing. Toss bread crumbs with melted butter and sprinkle over top. Press down lightly, sprinkle with extra caraway seeds if desired. Bake till heated through and bubbly.

350° for 35 minutes until heated through.

Cheryl Twining

SHRIMP NEWBURG

- 1 pound shrimp shelled
- Old Bay Seasonings
- 3 ounce package cream cheese
- 1 can cream of shrimp soup
- ¼ cup sherry

Season shrimp with Old Bay Seasonings and sauté in butter or oil until pink. Add softened cream cheese, soup and sherry and heat through. Serve over rice.

Mary Jo Renner

CHEESE FILLED MEATLOAF

- 1½ pounds lean ground beef
- 2 (8 oz) cans tomato sauce
- 1 egg beaten
- ½ cup dry bread crumbs
- ¼ cup finely chopped onion
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon thyme
- 6 slices American cheese

Combine beef, 1 can tomato sauce, egg, bread crumbs, onion & seasonings. Divide in half. Lightly pack one portion into a 4" X 8" X 3" loaf pan. Arrange four cheese slices on top and pack remaining meat over top. Turn out into a shallow baking pan. Cut remainin cheese into strips. Arrange on top. Bake 40 minutes. Remove excess fat from pan and pour other can of sauce over loaf. Bake 30 minutes longer.

Bobbe Hall

GREAT TASTING LASAGNA

(No precooked lasagna noodles. Can be assembled the day before & cooked right before dinner.)

Serves 8 amply

- 2-3 Tablespoons of a good olive oil
- 1 cup chopped yellow onion (1 onion)
- 2-3 fresh garlic cloves, minced
- 1½ pounds of mild Italian sausage, casings removed
- 1 28-ounce can crushed tomatoes in tomato puree
- 1 6-ounce can tomato paste
- ¼ cup chopped fresh flat-leaf parsley,divided
- ½ cup chopped fresh basil leaves
- Kosher salt
- Freshly ground black pepper
- ½ pound of lasagna noodles
- 15 ounces ricotta cheese
- 4 ounces of creamy goat cheese,crumbled
- 1 cup freshly grated Parmesan cheese, plus another 1/4 cup for topping
- 1 extra large egg, lightly beaten
- 1 pound fresh mozzarella, thinly sliced

Preheat oven to 400°. Heat olive oil in a 10 to 12 inch skillet. Add onion and cook over medium-low heat, until translucent. Add garlic and cook for one minute. Add sausage, broken up, and cook for eight to ten minutes. Add tomatoes, tomato paste, two tablespoons of the parsley, the basil, 1½ teaspoons salt, an ½ teaspoon pepper. Simmer, uncovered for 15 to 20 minutes, then drain. Fill a large bowl with the hottest tap water. Add noodles and allow them to sit for 20 minutes. Meanwhile, in a medium bowl, combine the ricotta, goat cheese, one cup of Parmesan, the egg, and the remaining 2 tablespoons of parsley, 1/2 teaspoon salt, and ¼ teaspoon of pepper. When assembling the lasagna, ladle S! of the sauce into a 9x12x2 inch baking dish. Then add half the pasta, half the mozzarella, half the ricotta mixture, and another third of the sauce. Repeat the same order, ending with the final third of sauce. Then sprinkle with ¼ cup of Parmesan cheese. Bake for 30 minutes, until sauce is bubbling. If refrigerated ahead, bake for 30 to 40 minutes. (For a lighter lasagna, substitute sweet Italian turkey sausage.) Enjoy a great blending of flavors with a nice crusty bread and toss salad!

Sally Irving

OVEN STEW

- 2 pounds beef for stew cut into 1½" cubes
- 2 medium onions
- 3 ribs celery
- 4 medium carrots
- 1 cup tomato juice
- 1 tablespoon sugar
- 1 tablespoon salt
- ¼ teaspoon pepper
- ½ teaspoon basil
- ⅓ cup quick cooking tapioca
- 2 potatoes

Place beef in a large 2½ quart casserole disk. Add peeled onions, cut into eighths. Coarsely cut carrots and celery and add. In a small bowl combine tomato juice, sugar, salt, pepper, basil, tapioca, and pour over meat and vegetables. Cover and bake two-and-a-half hours at 325° Remove from oven and add two potatoes (peeled and quartered). Bake an hour longer uncovered.

Bobbe Hall

PIGS AND BLANKETS

- 1½ pounds cut in serving pieces
- onion
- bacon
- sweet pickels
- salt
- pepper

Salt and pepper meat. Wrap each piece around piece of onion, bacon slice and pickle. Secure with toothpicks.

Brown in fat (bacon grease). Pour off most of fat and add half cup hot water. Cover and simmer 1½ hours adding more water as needed. Thicken with flour and water for gravy. Add slowly and stir.

Bobbe Hall

VEGETABLES

SWEET POTATOES WITH COCONUT MILK

- 3-4 sweet potatoes
- 1 15 ounce coconut milk
- 1 1 cardamom
- 1 tablespoon brown sugar
- pecans

In heavy pot with lid, simmer covered until potatoes are tender, about 30 minutes.

Lou Glaser

SWEET POTATO PUDDING

- 2 medium raw sweet potatoes (1½ cup diced)
- 1½ cup milk
- 2 eggs
- ¾ cup sugar
- 1 tablespoon melted butter or margarine
- ¼ teaspoon cinnamon
- ¼ teaspoon salt
- ⅛ teaspoon nutmeg
- ¼ teaspoon ginger
- 1 teaspoon vanilla extract
- ½ cup raisins
- ½ cup flaked coconut

Grease casserole with cooking spray. Scrub sweet potatoes and place in bowl of ice water. Cut into pieces and peel. To prevent the potato from darkening, place peeled pieces in ice water. Put milk and eggs in the blender and blend. Set blender to chop and add potato pieces gradually. Process until potatoes are grated. Pour mixture into mixing bowl and stir in remaining ingredients. Pour mixture into 9" X 9" greased casserole. Bake 325° until golden brown and an inserted knife comes out clean.

Marguerite Blackwood

JALAPENO RICE

- ¼ cup butter
- 1 cup chopped onion
- 4 cup cooked rice, kept hot
- 2 cup sour cream
- 1 cup cream-style cottage cheese
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 3 4 ounce cans chopped green chills, drained
- 1 small jalapeno pepper, seeded and drained
- 2 cups grated sharp natural cheddar cheese

Saute onion in butter. Remove from heat and add hot rice, sour cream, cottage cheese, chilies, salt and pepper. Mix well and layer half of the rice mixture in bottom of greased two quart casserole. Top with half the grated cheese. Repeat the layers. Bake 375° uncovered for 25 minutes. For those who prefer a more spicy (hotter) recipe, increase the amount of jalapeno pepper. USE CAUTION!

Renee Basagic

SCALLOPED POTATOES

- 1¼ pounds defrosted hash browns
(Ore Ida O'Brien with onions and peppers)
- 1 can cream of mushroom soup
- 1 can Nacho cheese soup
- ¼ cup margarine melted
- 1 cup milk
- 6 ounces grated cheddar cheese

Mix all together and top off with grated Parmesan cheese. Bake uncovered at 350° in 9" X 13" pan for 45 minutes.

Terri Schweiger

ASPARAGUS WITH LEMON MUSTARD VINAIGRETTE

- 1½ pounds fresh asparagus, washed and trimmed
- 1 small red onion, thinly sliced
- 2 teaspoons McCormick/shilling Lemon and Pepper Seasoning Salt
- 1 tablespoon country style Dijon mustard
- 1 tablespoon red wine vinegar
- ½ teaspoon sugar
- ¼ cup olive or vegetable oil

Steam or boil asparagus seven to ten minutes or until crisp-tender. Rinse with cold water. Place asparagus on large platter and top with red onion. Combine remaining ingredients. Drizzle over asparagus and serve. Makes four to six servings.

Bobbe Hall

BREAKFAST AND BREADS

APPLE PUFFED PANCAKE

- 6 eggs
- 1½ cup milk
- 1 cup all-purpose flour
- 3 tablespoon granulated sugar
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- ¼ pound butter or margarine
- 4 apples, peeled and thinly sliced
- 2 -3 tablespoons brown sugar

Preheat oven to 425°. In a blender or large bowl, mix eggs, milk, flour, granulated sugar, vanilla, salt, and cinnamon until blended. If using a mixer, batter will remain slightly lumpy. Melt butter or margarine in a 12-inch fluted porcelain quiche dish or a 13" X 9" baking dish in oven. Add apple slices to baking dish. Return to oven until butter or margarine sizzles. Do not let brown. Remove dish from oven and immediately pour batter over apples. Sprinkle with brown sugar. Bake in middle of oven 20 minutes or until puffed and brown

Makes 6 to 8 servings.

Gail Allen Komar

BUTTERSCOTCH NUT COFFEE CAKE

- 1 25 ounce bag Rich's dinner or Parker House frozen rolls
- ½ cup brown sugar
- 1 small package butterscotch pudding (not instant)
- 6 tablespoons melted butter
- 1 teaspoon cinnamon
- ¼ cup water
- pecans

Late evening before baking:

Butter a bundt pan. Cover bottom with pecans. Arrange frozen rolls over nuts. In saucepan, melt butter, add sugar, cinnamon, dry pudding and water. Pour this mixture over rolls. Let stand in unlit oven overnight. Take pan out next morning. Bake in preheated oven at 350° for 40 minutes. Invert on cookie sheet with rim as butterscotch inns down sides.

Pat Doubleday

OAT BRAN MUFFINS

- 2¼ cups oat bran cereal, uncooked
- ¼ cup chopped nuts
- ¼ cup raisins
- 2 teaspoons baking powder
- ½ teaspoon salt (optional)
- ¾ cup skim milk
- cup honey
- 2 eggs, beaten
- 2 tablespoons vegetable oil

Preheat oven to 425° Coat 12 medium muffin cups with vegetable oil or line with paper baking cups. In large bowl, combine oat bran cereal, nuts, raisins, baking powder and salt. Add remaining ingredients; mix just until dry ingredients are moistened. Fill prepared muffin caps until golden brown. Serve warm. Makes one dozen.

Carol Blue

WHOLE WHEAT SPOON BREAD

- 3 cups warm water
- 2 packages yeast
- ¼ cup brown sugar
- 4 tablespoons oil
- ½ teaspoon salt
- ¼ cup wheat germ

Mix together above ingredients. (optional: add sunflower seeds, alfalfa sprouts, bean sprouts, bean protein meal)

Stir in

- 3 cups whole wheat flour
- 2-3 cups white flour

Mix well and spoon into greased bread pans. Cover and let rise in a warm spot until doubled. Bake at 375° for 30 to 50 minutes until top rings when thumped.

Sandy Huff

BEST BANANA TEA LOAF

Mix in blender:

- 2 eggs
- ⅓ cup Crisco
- 2 bananas
- ⅔ cup sugar

Sift:

- 1¼ cups sifted flour
- ¾ teaspoon soda
- 1¼ teaspoons cream of tartar
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon

Pour blended ingredients over sifted dry ingredients. Fold in ¼ cup chopped pecans. Bake at 350° in 8" X 4" loaf pan about 45 minutes.

Nancy Pugh

GRANDMA SORENSEN'S BANANA BREAD

- 2 Cups Sugar
- ½ Cup shortening
- 2 Eggs
- 3 Cups Flour
- 1 ½ tsp. soda
- 8 to 10 Tblsp. Sour Milk
- 3 Bananas, smashed
- ½ Cup Chopped Nuts
- Pinch of Salt

To sour milk, add 1 Tblsp. lemon juice or vinegar to 8 or 9

Tblsp. of milk and let set a few minutes. Add and mix soda to the sour milk.

Cream shortening and sugar; add eggs. Add flour, stir and add milk mixture, stir until blended. Add bananas and nuts (optional). Stir and

put in loaf pans that have been greased.

Makes two loaves. Bake 325 – 350 for 1 hour.

This is the way I make it now:

- | | | |
|------------------|--------|-----------------------------------|
| 1 Cup of sugar | Either | 1 ½ Cups of whole wheat flour and |
| ½ Cup applesauce | | 1 ½ Cups white flour |
| 3 egg whites | | or |
| | | 1 Cup whole wheat flour and |
| | | 2 Cups white flour |

The rest is the same as above.

Jan Risberg

PUMPKIN-SPICE BREAD

- 3¼ cups flour
- 2 teaspoons baking soda
- 1½ teaspoons salt (optional)
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 cup granulated sugar
- 1 cup brown sugar (firmly packed)
- 4 eggs
- cup salad oil
- cup water
- 1 cup pumpkin
- 1 cup mincemeat
- 1 cup chopped nuts

Sift dry ingredients, including sugar, together. Beat eggs well; add salad oil, water, pumpkin and mincemeat and beat again. Add dry ingredients all at once, stir only until blended. Pour into four small loaf pans that have been greased and floured. Bake at 350° for about 50 minutes. Cool on rack for a few minutes before removing from pan. Allow to stand for several hours or until next day before slicing. This bread freezes well. Yields four small loaves.

Midge DuPont

EGG BEATERS

- 1 dozen egg whites
- ½ cup safflower oil
- ½ cup powdered milk
- yellow food coloring

Whip in blender.

¼ cup = 1 egg

Nancy Pugh

PUMPKIN PECAN PANCAKES WITH ROASTED PEARS

Serves 4, Makes 16 pancakes

Prep time 20 min, Total time 55 min.

Kitchen cue: We served our pancakes with the traditional warm maple syrup, but honey would be equally delicious.

- 3 firm, ripe Bosc pears, halved lengthwise, cored and cut into lengthwise wedges
- 4 tablespoons unsalted butter, melted, plus additional for greasing skillet
- 4 tablespoons packed light brown sugar
- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ¾ teaspoon ground allspice
- ½ teaspoon cinnamon
- ½ teaspoon salt plus additional for pears
- 1 cup milk
- 1 cup canned pumpkin
- 2 large eggs
- ½ teaspoon vanilla extract
- ½ cup chopped toasted pecans plus ¼ cup toasted pecan halves

Preheat oven to 425°. Toss pears on a sheet pan with 1 tablespoon butter and 1 tablespoon sugar and season with salt to taste. Roast pears in middle of oven, stirring occasionally, until golden brown and tender about 20 minutes. Keep pears warm in turned-off oven while cooking pancakes.

Meanwhile, whisk together flour, remaining three tablespoons sugar, baking powder, baking soda, allspice, cinnamon and salt in a medium bowl. In another bowl whisk together milk, pumpkin, eggs, vanilla, and remaining three tablespoons butter.

Whisk pumpkin mixture into flour mixture until just combined. Stir in chopped pecans until just combined. Brush a large nonstick skillet with some additional butter to create a thin film and heat over moderate heat until but not smoking. Working in batches of four, spoon ¼ cup of batter per pancake onto hot skillet and cook until undersides are golden brown about two minutes. Flip pancake over with a spatula and continue to cook until just cooked through, about two minutes. Keep warm in oven while making remaining pancakes in same manner. Serve pancakes topped with pears-pecan halves and warm maple syrup.

(You may substitute winter squash. Cook and mash until soft. Use same quantity.)

Diane Borree

MACADAMIA FRENCH TOAST

This nutty French toast is perfect for overnight guests because it's assembled a day ahead.

- 1 loaf (1 pound) French bread, cut into one inch pieces.
- 4 eggs
- $\frac{2}{3}$ cup orange juice
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup butter, melted
- $\frac{1}{2}$ cup chopped macadamia nuts
- Confectioners' sugar, and maple syrup, optional

Arrange bread slices in a greased 13 x 9 inch baking dish. In a bowl, whisk the eggs, orange juice, milk, sugar, vanilla and nutmeg until blended; pour over bread. Cover and refrigerate for 8 hours, or overnight
Pour butter into a 15 x10 inch baking pan, Transfer bread slices to prepared pan, sprinkle with nuts. Bake, uncovered, at 400° for 20-25 minutes or until bread is golden brown. Dust with confectioners' sugar and serve with syrup if desired. Yields 6-8 servings.

Diane Borree

BRUNCH CASSEROLE

- Brown 1 pound sausage — Drain well
- Pat 1 package croissant rolls in 9 inch pie pan
- Top with hash brown potatoes — add sausage
- Add 4 beaten eggs — top with grated cheddar cheese

Bake 350° for 1 hour

Diane Borree

BREAKFAST CASSEROLE

- 16 slices bread
- Ham (sliced or diced)
- Cheese (American or Velveeta)
 - Place 8 slices of bread in large 9 x 13 pan
 - Layer ham and cheese on top of bread
 - Layer another 8 slices of bread
- Beat together and pour over top of bread, ham and cheese.
 - 3 cup milk
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon mustard
 - 6 eggs
- Refrigerate overnight or longer

Before baking melt $\frac{1}{2}$ cup butter. Pour over.

Put either 1 cup crushed potato chips or cracker crumbs on top. Bake one hour at 350°.

Diane Borree

BEER BREAD

- 3 cups self rising flour
- 1 can beer
- 3 tablespoons sugar

Mix all ingredients. Preheat oven to 350° and bake in bread pan for one hour.

Paula Shur

LEMON TEA BREAD

- ½ cup butter, softened
- 1 cup sugar
- 2 large eggs
- ½ cup all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup milk
- 2 tablespoon lemon rind, divided
- 1 cup powdered sugar
- 2 tablespoon fresh lemon juice
- 1 tablespoon sugar

Beat softened butter at medium speed with an electric mixer until creamy. Gradually add one cup sugar, beating until light and fluffy. Add eggs, one at a time, beating just until blended after each addition. Stir together flour, baking powder, and salt. Add to butter mixture alternately with milk, beating at low speed just until blended, beginning and ending w/ flour. Stir in one tablespoon lemon rind. Spoon batter into greased and floured 8" x 4" loaf pan.

Bake 350° for one hour or until toothpick inserted in center of bread comes out clean. Let cool in pan ten minutes and then cool completely on rack.

Stir together powdered sugar and lemon juice until smooth; spoon evenly over top of bread, letting excess drip down the sides. Stir together remaining one tablespoon lemon rind and 1 tablespoon sugar and sprinkle on top of bread.

LEMON ALMOND TEA BREAD – Stir ½ teaspoon almond extract into batter and proceed as directed.

Happy Jordan

CHEESE-GARLIC BISCUITS

Heat oven to 450 degrees

- 2 cups Bisquick Baking Mix
- ⅔ cup milk
- ½ cup shredded cheddar cheese
- ¼ cup margarine or butter
- ¼ teaspoon garlic powder

Mix baking mix, milk and cheese until soft dough form; beat vigorously for 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake eight to ten minutes or until golden brown. Mix margarine and garlic powder; brush over warm biscuits before removing from cookie sheet. Serve warm. Makes 10 to 12 biscuits.

(These are great for brunch, or a holiday morning when you'd rather be having fun with the family than be in the kitchen!)

Paula Shur

MAKE AHEAD EGGS

- 1 dozen eggs (up to 16)
- 8 ounces sour cream
- ½ cup milk
- 12 slices bacon, cooked and crumbled
- salt & pepper
- 4 ounces shredded sharp cheese
- 1 tablespoon butter

Scramble eggs, milk, salt and pepper in butter. Cool. Add sour cream. Place in shallow buttered baking dish. Top with crumbled bacon and cheese. Cover with aluminum foil and refrigerate overnight. Bake uncovered about 20 min. in 300° oven.

Leila Bugenhagen

GARLIC CHEESE GRITS (served at 2007-8 Christmas Party)

(Served to President John F. Kennedy in the White House and recommended by Louisiana US Senator Ehlender)

2 cups white grits to each 6 cups water

1 stick real butter

½ pound Velveeta Cheese, grated

2 egg whites-folded in while stirring

2 teaspoons salt

1 roll of Kraft garlic cheese, grated

dash Lee and Perrins sauce

paprika- optional

Cook grits (not instant grits) in the usual manner, salt added. When cooked, stir in butter until melted. Add garlic cheese and Velveeta. Quickly stir in egg whites (to prevent lumpy cooking). Add a few dashes of Lee & Perrin Sauce. Add to baking dish. Sprinkle paprika over the top and bake for 30 minutes (or a little more) at 350 degrees.

Sandi from Homosassa

DESSERTS

PETITE CHEESECAKES

- 3 8 ounce packages cream cheese
 - 1 cup sugar
 - 5 eggs
 - 1 teaspoon almond extract
 - 2 cup sour cream
 - 1/3 cup sugar
 - 1/2 teaspoon almond
- Any fresh fruit on top, if desired.

Cream until fluffy cream cheese and one cup sugar. Add eggs and almond extract. Bake 300° for 40 minutes in paper lined muffin tins 2/3 full. Remove from oven and allow to settle. Frost with sour cream/sugar/almond extract mixture. Bake 300° for 5 minutes. Cool and freeze in muffin tin. Thaw 30 minutes before serving.

Gari Carter

PETITE CHEESECAKES

- 2 8 ounce packages cream cheese, softened
- 3/4 cup sugar
- 2 eggs
- 1 Tablespoon lemon juice
- 1 teaspoon vanilla
- 1 1/2 tablespoon Grand Marnier
- 18 vanilla wafers

TOPPING:

- 1 16 ounces sour cream
- 3 tablespoons sugar
- 1/2 teaspoon vanilla

Decorate with Mandarin oranges.

Beat cream cheese and two eggs until light and fluffy. Gradually add sugar and beat well. Stir in lemon, vanilla and Grand Marnier. Place vanilla wafer in paper lined muffin cup. Fill 3/4 full of mixture. Bake 375° for 20 minutes. Combine sour cream, sugar, vanilla and mix well. Place one tablespoon of topping on cheesecake after they are removed from oven. Spread mixture to edges. Bake at 375° for 5 - 7 minutes. Leave in muffin pan (do not cover) and refrigerate over night. Decorate either before or after refrigeration.

Cate Horn

CHEESECAKE

Graham cracker crumbs

- 1 pound small curd cream-style cottage cheese
- 2 packages (8 ounces each) cream cheese, softened
- 1 1/2 cups sugar
- 4 eggs, slightly beaten
- 1/4 cup cornstarch
- 2 Tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1/2 cup melted butter or margarine
- 1 pint commercial sour cream

Spread bottom and sides of 9 inch spring form pan with butter. Dust sides with graham cracker crumbs. Force cottage cheese through a fine mesh sieve into a large mixing bowl and add cream cheese. Beat with high speed of electric mixer until well-blended and creamy. Beating at high speed, gradually blend in sugar, then eggs. Reduce speed to low. Add cornstarch, lemon juice and vanilla. Beat until blended. Add melted butter and sour cream. Blend with low speed. Pour into prepared pan. Bake in a slow (325° oven until firm around the edges) 1 hour 10 minutes. Turn off oven. Let cake stand in oven with door closed for two hours. Remove from oven and cool completely on wire rack. Chill. Remove sides of pan.

Pat Doubleday

BLUEBERRY PIE

- 4 cups fresh or frozen blueberries
- 2 cups sugar
- ½ cup flour
- dash salt
- 1 box Pillsbury crust which makes two crusts
- Tapioca

In bowl mix berries, sugar, flour and salt. Pour mixture into the pie shell. Place top pie crust over filled pie shell. Bake at 400° for 40- 50 minutes.

Debbie Hofbauer

BAKLAVA

- 30 sheets of Filo, 8" X 8"
- 1 cup melted butter
- 1 cup finely chopped or ground walnuts
- ½ cup finely chopped or ground blanched almonds
- 2 tablespoons sugar
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ⅛ teaspoon cloves

Syrup:

- 1 cup sugar
- 1 cup water
- ½ lemon

Boil for 15 minutes.

Remove lemon and add:

- 2 tablespoons honey

Stir syrup mixture.

Butter the bottom on an 8" square baking pan. Lay ten sheets of Filo in pan, brushing each sheet with melted butter. Mix nuts with sugar and spices and sprinkle half of this over Filo. Drizzle with melted butter. Lay on another ten sheets of Filo, brushing each with butter. Repeat with another layer of nut mixture and remaining Filo. Cut, without cutting through bottom layer, into diamond-shaped pieces. Bake in moderate oven of 350° for one hour. Finish cutting and allow Baklava to cool. Pour warm syrup over. Makes about 20 diamonds.

Carol Policandriotes

PISTACHIO SOUR CREAM COFFEE CAKE

- 1 cup butter
- 2 cups sugar
- 2 eggs
- 1 cup sour cream
- ½ teaspoon almond flavoring
- 2 cups flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup chopped pecans
- 1 teaspoon cinnamon
- 4 teaspoons sugar
- 1 package instant pistachio pudding

Preheat oven to 350° Cream butter, add two cups sugar gradually. Beat until light and fluffy. Beat in eggs one at a time. Add dry pistachio pudding mix, fold in sour cream and almond flavoring. Fold in flour sifted with baking powder and salt. In separate bowl, combine the four teaspoons of sugar, cinnamon and pecans. Place about a third of the batter in a well greased bundt pan. Sprinkle half of nut mixture on top and cover with the rest of the batter. Sprinkle the remaining nut mixture on top. Bake for 60 minutes or until done. Invert when cooling.

Jan Risberg

"STRAWBERRY FESTIVAL" SQUARES

- 2 cups flour
- 2 sticks melted butter
- 1 cup chopped nuts

Mix together and press into 9" X 13" pan.

Bake at 350° for 25 minutes. Cool

- 1 8 ounce softened cream cheese
- 1 cup powdered sugar
- 1 cup Cool Whip

Spread on cake and chill.

- 1 quart sliced strawberries

Spread strawberries over cake reserving a few for topping.

- 1 cup heavy cream

Whip and gradually add:

- 2 tablespoons powdered sugar

Put on top of cake and decorate with reserved strawberries.

Cut in squares.

Pat Doubleday

This recipe comes from *Julie Droubie*, a former Windlass and a great cook. A dynamite sailor, too! Just proves you can be a good

sailor and a cook too.

STRAWBERRY CREAM PIE

- 8 ounces cream cheese, softened
- ¼ cup granulated sugar
- ½ teaspoon vanilla
- dash nutmeg
- 1 cup strawberry slices
- 1 cup whipping cream
- ¼ cup sifted powdered sugar
- 9" graham cracker crust

Combine cream cheese, sugar, nutmeg, vanilla; Mix until well blended. Mash ¾cup strawberries, stir into cream cheese mixture. Whip cream and powdered sugar until stiff peaks form. (Chill beaters and bowl). Fold into cream cheese mixture. Add remaining strawberries. Spoon into crust Chill several hours or overnight.

Sylvia Mabe

CUSTARD SAUCE FOR SHORTCAKE

Bring to a boil:

- ½ cup sugar
- 1½ cup milk

Add:

- 1½ teaspoon cornstarch (moistened)

Cook a few minutes.

Beat:

one egg and place in small bowl. Pour a little of the hot mixture into the egg...taking pan off stove. Add egg mixture to hot sauce and cook for one minute.

Add:

- 1 teaspoon vanilla
- dash salt

Nancy Pugh

NEVER FALL PIE CRUST

Soften:

- ½ pound lard
- 2 sticks of margarine.

Put into mixing bowl and add:

- 2 teaspoons salt
- 5¼ cup flour

Mix with bands until soften, like putty and add:

- 1 cup cold water

Mix in well with wooden spoon.

Section dough into four pads.

Makes four double crusts.

Freeze in plastic bags.

Roll out on heavily floured board.

Pat Doubleday

POLKA DOT MUD BALLS

This delicious candy-like treat is so easy even little kids can make it in minutes, and they love the icky name!

- 10 marshmallows
- 1 tablespoon margarine
- 1 tablespoon peanut butter (smooth or crunchy)
- ¼ cup M&M candies

In a microwave-proof dish, (I prefer my two quart glass bowl) melt the margarine. Add marshmallows and microwave on high for thirty seconds, or until the marshmallows swell to twice their size. Quickly stir in the peanut butter and M & Ms. Using a greased spoon, drop by spoonfuls onto waxed paper. Makes ten gooey servings.

(Note: for less gooey treats, drop into powdered sugar) This is good for a quick sweet that the kids can make themselves, and there's very little cleanup.

Sandy Huff

MY FAVORITE CHOCOLATE CAKE

- 1 (3+ ounce) box instant chocolate pudding
- 1 box devil's food cake mix
- ¾ cup sour cream
- ½ cup oil
- ½ cup water
- ½ cup toasted chopped almonds
- ¼ cup mayonnaise
- 4 eggs
- 3 tablespoons Amaretto
- 1 teaspoon almond extract
- 1 cup semi-sweet chocolate chips

In large bowl add all ingredients except for chocolate chips. Mix on low speed until moistened. Then two minutes on medium. Batter is thick so stir in chocolate chips by hand. Pour into bundt pan that has been greased and dusted with cocoa. Bake at 350° for 50-55 minutes.

Donna Kvidera

DARK CHOCOLATE PISTACHIO BARK

This bark is made with dark chocolate, which is not only delicious, but has healthy antioxidants, too. It's studded with pistachios, which add a nice crunch as well as a dose of healthy fats.

Makes 40 pieces

Ingredients

- 12 squares semisweet chocolate
- 1 cup pistachio nuts, shelled and toasted

Microwave the chocolate in a bowl on high for two minutes, stirring after one minute. Stir until completely melted. Stir the nuts into the chocolate. Spoon the chocolate and nut mixture onto a baking sheet lined with waxed paper. Refrigerate for one hour until firm. Break into bite-size pieces. Makes one pound - about 40 pieces.

Cate Horn

KEY LIME BARS

Crust:

2 cups flour

½ cup margarine

½ cup powdered sugar

Mix together with fingers and pat in bottom of 9" X 13" pan. Bake crust until light brown, watching carefully.

Filling:

4 eggs

2 cups sugar

6 tablespoons lime juice

4 tablespoons self-rising flour

1 tablespoon baking powder

Add filling mixture to warm crust and bake 25 minutes at 350°. Remove from oven and sprinkle with confectioner's sugar.

Freida Williams

BREAD PUDDING

1½ cup bread crumbs (wit)

Beat:

2 eggs

Add:

½ cup sugar

1½ teaspoon vanilla

¼ teaspoon salt

3 cups milk

Mix with bread.

Add:

1 tablespoon melted butter

¼ cup raisins

Shake nutmeg over top

Bake 350° in pan of hot water for 1 hour to 1½ hour.

YUMMY HOT or COLD!

Nancy Pugh

DIRT DESSERT

3 pounds Oreo cookies

2 8 ounce packages cream cheese

1 stick margarine

2 cups confectioner sugar

2 small packages instant vanilla pudding

2¾ cup milk

12 ounces Cool Whip

Gummy worms (optional)

Wash three small clay pots (or approximately one gallon plastic pot). Cover holes in bottom of pot with foil. Crush Oreos in a plastic bag with rolling pin, then blend in blender until fine. Blend softened cream cheese, margarine and confectioner sugar. Set aside. Beat pudding and milk. Add to cream cheese mixture and then add Cool Whip. Layer one inch of cookie mix, topped with layer of cream cheese mix. Repeat ending with cookie mix on top. Add gummy worms, and artificial flowers. Serve with trowel.

Arlene Lane

HEAVENLY HASH CAKE

CAKE:

- 2 sticks butter
- 4 Tablespoons cocoa
- 2 cups sugar
- 4 eggs
- 2 cups pecans chopped
- 2 tablespoons vanilla
- 1½ cup self-rising flour

TOPPING:

- 1 bag of marshmallows cut in half (not jet puffed or miniature)

ICING:

- 1 box powdered sugar
- 4 tablespoons cocoa
- 4 tablespoons butter, melted
- ½ cup evaporated milk or water

CAKE: Melt butter. Add cocoa and mix well. Add rest of ingredients in order given. Stir. Do not beat. Pour into greased and floured 13" X 9" pan. Bake at 350° for 25-35 minutes. Do not remove from pan when done.

TOPPING: Cut marshmallows and have ready before cake is done. As soon as you remove cake from oven, place marshmallows cut side down on top cramming down as close as possible. The marshmallow will begin to melt from the heat of the cake.

ICING: Combine the icing ingredients together. Beat until smooth and pour over top of marshmallow. Let set before cutting into squares.

Debbie Hofbauer

MACADAMIA COCONUT PIE

(This is an original recipe developed by Frieda Williams.)

Crust: (makes two):

- ¾ cup butter-flavored Crisco
- ¼ cup boiling water
- 2 tablespoons cream
- 1 teaspoon salt
- ½ cup coconut
- 2 cups flour

Filling:

- ⅓ cup brown sugar
- ½ cup white sugar
- 4 tablespoons cornstarch
- ½ teaspoon salt
- 3 cups milk
- 3 egg yolks
- 2 tablespoons butter
- 1 teaspoon vanilla
- ¼ teaspoon maple flavoring

Meringue:

- 3 egg whites
- ¼ teaspoon cream of tartar
- 6 tablespoons sugar
- ¼ cup coconut (save 3 tablespoons for meringue)
- 1 8 ounce can Macadamia nuts chopped

Crust: Pour boiling water over Crisco. Whip with fork and add cream while whipping. Add salt, flour, and gradually add coconut. Mix until crust cleans bowl. Divide in half. Pat in pie pan or roll out. Prick with fork. Bake until golden brown.

Filling: Combine sugars, cornstarch, salt, milk, egg yolks and mix thoroughly. Cook over medium heat until thick, stirring constantly, add butter, flavorings, Macadamia nuts. Cool. Put in crust.

Meringue- Whip egg whites with ¼ teaspoon cream of tartar and gradually add six tablespoons sugar. Spread over filling. Sprinkle coconut and macadamia nuts over meringue. Bake at 350° until meringue is golden.

Frieda Williams

SAVANNAH TRIFLE

- 6 cups milk
- 1½ cup sugar
- 2 tablespoons cornstarch
- 6 eggs
- large container Cool Whip
- 1½ pounds pound cake cut in slices
- ½ cup sherry (I use ¾ cup + I brush the cake slices with more)

In a large heavy pan start heating the milk over medium heat. Meanwhile beat together sugar, cornstarch and eggs. Add to milk and stir constantly until mixture coats a metal spoon (175°-180°) Cool. When cool add sherry to custard and stir well. In a Brandy snifter or 9" X 13" dish or whatever layer slices pound cake, custard and whipped cream Repeat until container is full. Chill well. You can decorate the top with bits of cherries

Betty Dick

COCONUT CAKE

White Cake Mix: Make according to box instructions. Bake in layer cake pan.

Cut into 4 layers if possible. Sometimes I use a box and ½ to make a very high cake. It is beautiful and tastes great. Make in advance so flavors can blend together.

Frosting:

- 1 cup. sugar
- 1 16 oz sour cream
- 1½ cup Cool Whip
- 2 packages fresh or frozen coconut

Diane Borree

PINEAPPLE ANGEL FOOD CAKE

Weight watchers

Take an ungreased 9" x 13" pan

Dump in a dry angel food cake mix.

Mix in a 20 ounce can crushed pineapple in its own juice.

Mix thoroughly.

Bake at 350° for 25 minutes. Cool

Top with Cool Whip Free. Great dessert

Diane Borree

DIETZEN FAMILY APPLE CRISP

Place 5- 6 sliced apples (2 – 3 different varieties) in baking pan (9" x 13")

- 1 cup sifted flour
- 1½ cup sugar
- 1 teaspoon Baking powder
- ¾ teaspoon salt
- 1 egg

Mix the above ingredients into a dry mixture.

Pour over apples

Melt ½ cup butter — Pour over dry mixture

Sprinkle cinnamon over the top

Bake 30 – 40 min at 350°.

Diane Borree

APPLE CRISP

Place in Buttered pan:

5 granny smith apples, peeled and sliced

½ cup raisins (one kid's box works)

Combine the following and top above mixture before baking:

½ cup brown sugar

¾ cup of all flour or mixture of approximately half flour and half oatmeal (whole wheat flour works great & oatmeal adds great texture)

1 teaspoon cinnamon

½ teaspoon nutmeg

⅓ cup butter or margarine (cut in so the topping is crumbly texture)

375°, 30 minutes

Teddy Buell

FROZEN KEY LIME PIE

(Way better than standard Meringue)

4 Eggs

1 can sweetened condensed milk

½ cup lime juice or fresh lime juice

6 tablespoons of sugar

½ teaspoon cream of tartar

Preheat oven to 350°

Separate yolks from whites:

Beat whites with tartar and gradually add the sugar until stiff. Set aside.

Use same beaters on the yolks and mix yolks, condensed milk, lime juice & add some green food coloring. Food coloring is required so there is a light green color to the pie and when whites are folded into yolks it becomes yellow. When the whites and yolks are folded together pour into graham cracker crust and freeze immediately. Mixture fits best in the large graham cracker crust shell.

Mary Kolb

TOFFEE CRUNCH GRAHAMS

12 whole graham crackers (about 5 X 2.5 inches)

1 cup butter

1 cup packed brown sugar

1-2 cups of chopped nuts (any kind works)

Line a 15" X 10" X 1" baking pan with heavy duty foil. Place graham crackers in the pan. In a saucepan, combine butter and brown sugar; bring to a boil, stirring constantly. Carefully pour over graham crackers. Sprinkle with nuts. Bake at 400° for six to nine minutes or until bubbly. Cook in pan for four minutes. Cut each cracker into four sections and transfer to wire racks to cool completely.

Janet Shellenberger

CHOCOLATE CHIP CORN FLAKES

4 cups of corn flakes

16 ounces of melted chocolate - any kind

Pour the four cups of corn flakes into a large mixing bowl, then pour about half of the melted chocolate over them. Using a rubber spatula, mix until they are coated evenly. The chocolate sets up quickly; then add the remaining chocolate to give it a second coat.

Quickly scoop the chocolate corn flakes into small mounds onto a parchment-lined sheet pan (or wax paper) using two spoons. Work quickly because the mixture is easier to scoop before the chocolate hardens.

Leave them on the counter until they harden.

If in a hurry, place in refrigerator for about five minutes to harden, do not leave in refrigerator more than ten minutes, condensation will form on them. Store in airtight container in a cool, dry place for up to two weeks.

You can substitute raisins, dried fruit, peanuts, whatever for the corn flakes

Paula Shur

FROZEN CHERRY DESSERT

- 1 can Cherry Pie filling
- 1 small can crushed pineapple
- 1 can sweetened condensed milk
- 1 8 ounce container cool whip
- ½ cup nuts

Mix well and freeze.

Hazel Kirk

LEMON CURD

- 4 ounces butter = ½ cup
- 3 eggs
- 1 egg yolk
- 1 cup sugar
- 3 lemons, grated peel and juice

Melt the butter in the microwave for two minutes in a dish big enough for all the ingredients. Peel the washed lemons with a potato peeler and whizz the peel and sugar in the food processor until finely chopped. Add all the rest of the ingredients and whizz. Put back into the dish and microwave on high for about five minutes. The exact time will vary for your microwave. You have to watch it really carefully so that you don't overcook it. Stir every minute as you don't want it to turn into scrambled egg! It is cooked when it is thick enough to coat the back of a wooden spoon. Put into glass jars and seal. Store in the fridge once opened. Lovely on bread or toast, or mixed with whipped cream to make a cake filling. Makes about one pound.

Cate Horn

LEMON MERINGUE ROULADE

Meringue:

- 5 egg whites
- 5 ounces sugar — (! cup)
- 1 teaspoon cornflour (corn starch - made from wheat)
- icing sugar for dusting

Filling:

- 10 fluid ounces double cream — (1¼ cups)
- ½ cup lemon curd

Line a 13" x9" swiss roll (jelly roll) tin with greaseproof or non stick paper. Preheat oven to 300°.

Whisk egg whites, add sugar in stages until you have stiff peaks. Add cornflour last. Spoon into tin, level surface and bake for 45 minutes until it is firm to the touch. Cool uncovered. Whip the cream and fold in the lemon curd. (Homemade please!) Put a piece of greaseproof paper on the work surface, sprinkle icing sugar on it. Turn out the meringue onto the paper. Peel off the lining paper. Spread the lemon curd and cream mixture over it and roll up, using the paper to help you. Serve cold. This can be frozen at this stage. Freeze on a tray, on the paper, and then over wrap when hard. Makes 6 to 8 delicious servings.

Cate Horn

BLUEBERRY PINEAPPLE CREAM

- 1 cup graham cracker crumbs
 - ⅓ cup sugar
 - ⅓ cup margarine melted
 - 1 can (8 ounces) crushed pineapple
 - 30 large marshmallows
 - 2 packages (8 ounces) cream cheese, softened
 - 1 carton (8 ounces) frozen whipped topping, thawed
 - 1 can (21 ounces) blueberry pie filling
- Additional cracker crumbs, optional

Combine cracker crumbs, butter and sugar. Press into bottom of 13" X 9" X 2" baking pan. Bake at 350° for ten minutes. Cool completely. Meanwhile, drain pineapple juice into a saucepan' set pineapple aside. Add marshmallows to juice; cook and stir until melted. Remove from heat and cool for ten minutes. In a mixing bowl, beat cream cheese until smooth. Add marshmallow mixture; beat well. Fold in pineapple and whipped topping; spread half over crust. Cover with pie filling. Chill for 30 minutes. Top with remaining cream cheese mixture. Sprinkle with graham cracker crumbs (optional). Chill 30 minutes. Store in refrigerator. Yield 12 – 16 minutes.

Bobbe Hall

APPLE NOODLE KUGEL

- 8 ounces wide noodles
- 3 eggs
- ¼ cup sugar
- ½ cup cottage cheese or ricotta
- ½ cup sour cream
- 1 teaspoon salt
- ½ cup raisins
- ¾ cup apple slices
- 3 tablespoons margarine

Cook noodles in salted water until tender. Drain. Whisk the eggs until foamy, add the cottage cheese and sour cream, sugar, salt, raisins and apples. Blend well. Add to the cooked and drained noodles. Transfer mixture to a two quart casserole (lightly greased). Dot with butter. Bake in a 350° oven for an hour. Serve warm. Pass extra sour cream to garnish. Serves six to eight.
Bobbe Hall

Devil's Food Cake Mix Cookies (Soup Cruise 2007)

- Preheat oven to 350.
- 1 box Devil's Food Cake Mix
 - 2 beaten eggs
 - 2 tbsp vegetable oil
 - 1 tbsp. water
 - 6 oz. mini chocolate chips
 - ½ cup chopped nuts (optional)

Mix first 4 ingredients together. Stir in chocolate chips and nuts (if desired). Drop by tablespoon on ungreased cookie sheet. Bake at 350 for 7-8 minutes. Makes 3 dozen.

Robin Story

HELEN ORTON'S FUDGE (version 1)

- 1 24 oz package Borden chocolate squares
- 1 can (14 oz) Eagle Brand Sweetened Condensed Milk
- ½ stick butter

Microwave above for:

- 2 minutes, then stir
- 2 minutes more then stir
- 2 minutes more then stir
- 2 minutes more then stir

Add

- 1 teaspoon vanilla
- 1 large package walnuts

Pour into 9"x13" pan lined with wax paper.

Helen Orton

HELEN ORTON'S CREAMY FUDGE (version 2)

- 1 (24- oz) package Eagle Brand Chocolate or Vanilla-flavored candy coating
- 1 (14-oz can Eagle Brand Sweetened Condensed Mild (NOT evaporated milk)
- 2 Tablespoons half-and-half or milk
- 3 Teaspoons vanilla extract
- ⅛ teaspoon salt
- 1 cup chopped nuts (optional)

In heavy saucepan, over medium heat, melt candy coating with sweetened condensed milk, half-and-half, vanilla and salt. Remove from heat; stir in nuts. Spread evenly into aluminum foil-lined 9" X 9" square or 13 x 9 inch baking pan. Chill 4 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store lightly covered in refrigerator or at room temperature.

MICROWAVE: In 2-quart glass measure, combine candy coating, sweetened condensed milk, half-and-half, vanilla and salt. Cook on 100% power (high) six to eight minutes or until melted, stirring every 1½ minutes until mixture is smooth. Proceed as above. Microwave ovens vary in wattage and power output; cooking times and power levels may need to be adjusted.

Helen Orton

INGREDIENTS FOR 4 PIE CRUSTS

4 cup flour
1¾ cup Crisco shortening (butter flavor is best)
1 tablespoon vinegar
1 egg
½ cup ice water
1 tablespoon sugar

Cut Crisco into flour and sugar into small pieces the size of a pea. Add egg and vinegar to water and stir into flour mixture. Blend well. Chill at least 15 minutes. Can be stored in refrigerator for a week.

Roll out or pat into pie pan.

Bake crust at 475° for 8 to 10 minutes until light brown.

Susan Foote

LEMON MERINGUE PIE

8 SERVINGS:

1 cup sugar
¼ cup corn starch
1½ cup cold water
3 egg yolks, slightly beaten
grated peel of 1 lemon
¼ cup fresh lemon juice
1 baked 9 inch pie crust
3 egg whites
⅓ cup sugar

In double boiler combine 1 cup sugar and corn starch. Gradually stir in water until smooth. Stir in egg yolks. Stirring constantly, bring to boil over medium heat. It may take 10 to 15 minutes of stirring to come to a boil. Boil 1 minute. Remove from heat. Stir in next 3 ingredients. Spoon hot filling into crust.

In small mixer bowl beat egg white at high speed until foamy. Gradually beat in remaining 1/3 cup sugar until stiff peaks form. Spread meringue evenly over hot filling sealing to crust. Bake in 350° oven 15-20 minutes or until golden. Cool on rack, refrigerate.

Susan Foote

This is southern comfort food....full of fat, cholesterol, calories, and yummy!

BUTTERMILK PIE

4 tablespoon all purpose flour
1¾ cup sugar
½ teaspoon salt
1 stick butter (not margarine) melted
3 eggs beaten
1 cup buttermilk
½ teaspoon pure vanilla extract
(my mother always measured over the bowl, poured too much vanilla into the teaspoon, and winked and said Oops!)

½ teaspoon lemon extract
1 9" unbaked pie shell
ground cinnamon and nutmeg, if desired (we didn't usually have these except at Christmas so I prefer mine plain)
Combine flour, sugar and salt in a mixing bowl. Add melted butter and beaten eggs. Stir with a whisk or fork until well blended. Stir in buttermilk and extracts, mix well. Pour into unbaked pie shell and dust with cinnamon and nutmeg if desired. Bake in the center of a 350 degree oven for 55 to 60 minutes or until filling is set and lightly browned. (My Mom always made pie shields out of alum. foil so the crust didn't get too brown before the pie "set.")

We always ate it while still slightly warm. Yum!

SaraBeth Reeves

CREAM CHEESE DELIGHTS Served at Soup Cruise and Christmas Party 2007

- 2 8 oz. pkgs. Cream cheese
- 2 pkgs. Pillsbury crescent rolls
- 1 cup sugar
- 1 tsp vanilla
- ¼ cup milk
- Topping
- ¼ cup brown sugar
- 1 tsp cinnamon
- ¼ butter

Soften cream cheese. Blend cheese, sugar, vanilla, and milk with mixer. Grease 9 x 13 pan. Lay down 1 layer of crescent rolls along bottom of pan. Pour cream mixture over crescent layer then add second layer of crescent rolls to top. Mix ¼ cup brown sugar with cinnamon. Sprinkle on top of crescent layer. Drizzle with ¼ cup butter. Bake at 350 oven for approx. 30 minutes.

Bonnie Proefke-

VANILLA PEAR CLAFOUTIS

An impressive but easy dessert that is like a custard with fruit baked in it. In the summertime, Make it with fresh peaches or plums instead of pears.

- ¾ cup sweet white wine (such as Riesling)
- 3-4 large pears, peeled, cored, cut lengthwise into ½-inch thick slices
- 4 large eggs
- ½ cup sugar
- Pinch of salt
- 6 Tbsp all purpose flour
- 1 cup regular milk (do not use low fat or non-fat)
- ¼ cup (1/2 stick) butter, melted
- 1 TBSP vanilla extract
- Powdered sugar

Preheat oven to 325F.

Combine pears and wine in large bowl; let stand 10 minutes.

Drain pears, reserving ¼ cup wine.

Butter 9-inch diameter glass pie dish.

Beat eggs, sugar and salt in medium bowl to blend.

Whisk in flour.

Add milk, butter, vanilla and reserved ¼ cup wine; whisk until smooth.

Arrange pears in prepared dish.

Pour batter over pears.

Bake clafoutis until center is set and top is golden, about 60 minutes.

Cool 10 minutes.

Sift powdered sugar generously over top.

Cut into wedge.

Serve warm.

It can be topped with pistachio ice-cream.

**This recipe was requested from:*

Michelle Menasce (Windbag)

CHOCOLATE CUPS served at 2007-8 Christmas Party

Purchase at Michael's or JoAnne Fabrics in the candy making section:

Wilton Cordial Cups Candy Mold - at least two

Chocolate Cups

1 bag Wilton Chocolate Melts (They come in a variety of flavors)

Follow melting directions per package directions

Follow "To Mold Cordial Cups" instructions on back of mold packaging

Yield- 40 approximately

Cool and Creamy Chocolate Fondue Filling

¾ cup semi-sweet Chocolate morsels (They come in a variety of flavors)

1 container (8oz) frozen whipped topping thawed

½ teaspoon cinnamon

½ teaspoon vanilla extract

Yield: will fill approximately 25 cups so I double this recipe

Place chocolate morsels and half of the whipped topping in a small batter bowl. Microwave, uncovered on high 1 minute or until chocolate is melted and smooth. Fold in remaining whipped topping, cinnamon and vanilla extract.

Mix until smooth.

Cover,

Refrigerate at least 30 minutes.

I usually beat this cooled mixture several minutes to stiffen.

Spoon or use decorating bag for fancy finish into molded chocolate cordial cups

Optional: top with fruit, candies, slivered almonds

When using white chocolate morsels, I use almond flavoring instead of the vanillas and cinnamon.

These freeze well.

Barb Carrier



Barb's more detailed tips:

Dump entire bag of Wilton Melts into glass bowl.

Microwave for two minutes at power #3 (defrost)

Stir

Microwave again at 30 seconds

Stir

Microwave until the chocolate is creamy (It will not be runny)

Overheating chocolate is a major problem.

Never add water to thin.

You may add vegetable oil if you've overheated, but it will start to be grainy.

Making cups:

Tap to settle chocolate mixture and remove bubbles at bottom

I usually take my index finger and swirl the mixture and then pull the creamy chocolate up the sides making sure to cover without being too thin. (Also resisting temptation to lick my fingers during the entire process.)

You can use a paint brush as well

I run my finger around the rim to even out the chocolate before popping the trays into the freezer

Freezer or Frige:

Place tray in freezer for a couple minutes to set

I rotate the trays so that I never have to wait

Removing from molds:

Once out of the freezer, I press the bottom of each cup of the plastic mold once.

Then I gently squeeze and then a soft twist to the bottom sides and each cup

I pop them out onto a baker's rack and either freeze them to fill later or line them all up and fill like an assembly line.

*I use dark chocolate with white filling and white chocolate with dark chocolate filling.

They make chocolate flavored Cool Whip, but I've have not tried it in the cups yet.

Because each plastic tray makes 6, I suggest buying at least two or more

I usually make 100 cups at a time and freeze them for later use

You can freeze them unfilled or filled

I load the empty cups into a plastic container one up then one down in layers separated by thin cardboard.

Often I use a large red platter and also add white chocolate tipped fresh strawberries which makes a nice presentation.

BROWNIES

1 ½ cup flour
2 cups sugar
½ cup plus 2 T cocoa
1 tsp salt
1 cup cooking oil
4 eggs
2 tsp vanilla
1 cup whole walnuts or pecans

Place all ingredients in mixer bowl and beat at medium speed for 3 minutes. Put in greased 9 x 13 pan and bake 25 to 30 min. at 350 degrees. Do not overbake.

Frosting:

5 T butter or margarine
1 cup sugar
1 – 6 oz. Package chocolate chips
1/3 cup milk

Boil the butter, sugar and milk for 2 minutes. Remove from heat; add chocolate chips. When melted, beat until cool and thick enough to spread on cooled brownies.

Debbie Hofbauer

CHOCOLATE TRUFFLE TORTE

For the cake:

10 tbsp butter
14 oz dark chocolate broken in pieces
¾ cup granulated sugar
5 eggs separated

For the Glaze:

¾ cup of heavy cream
6 oz dark chocolate, broken into pieces

1x10 in cake pan, buttered and lined with baking parchment

Preheat the oven to 300F . Butter and line the cake pan (10 in in diameter)

For the cake, place the butter and chocolate in a heavy saucepan over a low heat. Stir constantly until smooth and glossy. Remove from the heat and leave to cool until tepid. Whisk the sugar and egg yolks into the chocolate mixture. Place the eggwhites in a large bowl and whisk until soft peaks form.

Use the rubber spatula to fold a quarter of the egg whites gently into the chocolate mixture

Add this mixture to the remaining egg whites and gently fold together.

Pour into the prepared cake pan. Bake until the top is firm to the touch but the interior is still slightly gooey, 45 minutes. Leave to

cool completely on a wire rack.

For the glaze, heat the cream in a small pan until just below simmering.

Remove from the heat. Add the chocolate and leave to stand for 1 minute.

Stir until glossy.

Leave to cool until slightly thickened .

To unmold cake, run a knife around the sides of the pan .

Turn out and peel off the paper.

Reinvert onto a serving dish. Spread the glaze over the cake.

Serve in wedges, with garnishes if using.

Choose from:

Strawberries , halved , or raspberries to decorate, cream , whipped ,or and puree a handful of fresh or frozen strawberries and or raspberries in a blender until smooth.

Serve it with cake, or drizzle the berry coulis around the wedges of torte just before serving.

Sabine Probst - prize winning dessert from Soup Cruise 2008

Gayle Pinkowski created the fruit plate below for the spring social of 2008



PUMPKIN PIE CAKE

Filling

- 2 regular cans pumpkin (about 4 cups)
- 1 can evaporated milk
- 4 eggs
- 1 ½ cups sugar
- 2 teaspoon cinnamon
- 1 ½ teaspoons ginger
- ½ teaspoon nutmeg]

Crust

- 1 box yellow cake mix
- 1 cup chopped pecans
- 1 stick butter

Mix all filling ingredients together and pour into a 9x12 pan sprayed with Pam or Baker's Secret.

Spread 1 box dry yellow cake mix over top.

Spread 1 cup chopped pecans over mix

Drizzle 1 stick melted butter over nuts

Bake at 350 degree oven for 50-55 minutes

Cool and flip.

Sandy Huff via friend Donna Carpenter

SPECIAL TREATS

RECIPE FOR A DAY ON THE WATER

A loaf of bread
A jug of wine* see recipe below
A big piece of cheese
Grapes, apples. or pears
Gobby Kuhn

We saved the best for last!

WINDLASSES PUNCH for about 100 People
served at the New Membership Coffee 2007

1 gallon cranberry juice
1 large can unsweetened pineapple juice
4 tablespoons almond extract
1 quart of orange juice
2 or 3 liters of Ginger Ale or Sprite (as needed)
Ice (add cut fruit if desired)
Jean Shelling

ELSA SOTO'S FAMOUS SANGRIA

2 liters of sangria

1 liter of red rose wine (Gallo or Livingston cellars is fine)
1 liter of 7-Up or seltzer water (if you use diet 7-Up it will change the taste)
2 shot glasses of cognac (must be cognac not brandy)
2 shot glasses of anisette
2 shot glasses of amaretto (for the 2010 grape cruise I used an almond based amaretto)
1 tablespoon sugar
1 orange sliced
1 lime sliced
1 red apple cubed
mix everything EXCEPT fruit and 7-Up
chill in frig until you are going to serve sangria
chill 7-Up separately
When you are going to serve:
Then and only then mix sangria with 7-Up at 50 - 50 ratio
put 1 or 2 pieces of each fruit in glasses and pour mixture over fruit

TIPS

How old are your spices?



If you see Baltimore, MD
on the label, the spice is
at least 15 years old.



Except for black pepper,
McCormick spices in rectangular
tins are at least 15 years.

WINDLASSES



1967-2011