



Ragosta

Mangia, bevi, sii felice.

Warning !!!

Perusal of this document by other than Ragosta/Baker family members will result in haunting by Grandmothers!!

You have been warned.



Breads



Apple Fritters (Dad)

1 c milk	1 egg	2 tsp baking powder
Pinch salt	dash cinnamon	2 large apples (diced)
3 c flour		

Fry in a pot of oil until golden brown.

Easter Bread (Uncle Art)

1 doz eggs	3 ½ c sugar	2 c milk	12 oz butter (melted)
4 oz cake yeast (melt first)		dash salt	14 c flour
3 tsp anise oil	Zest of 1 orange		

Mix flour, salt, and sugar. Let eggs warm to room temperature; beat lightly. Mix all ingredients and knead until fully uniform. Cover and let rise. Put into loaf pans and let rise again. Bake at 350 degrees for 10 minutes. Lower temperature to 325 and bake for 25 minutes more. Brush melted butter on top of hot loaves. (7 packages of dry yeast may be substituted for cakes)

Bread Machine Easter Bread (Art)

3 ¼ c flour	3 tbl dry milk	¾ c sugar	3 tbl butter
3 eggs	5 oz warm water	1 tsp anise oil	½ tsp orange oil
1 pkg dry yeast			

Warm eggs to room temperature. Melt butter. Add 1 tbl sugar to very warm water. Stir in dry yeast. Allow to proof until the foam is an inch tick. Add all to pot. Cook using the medium setting.



Kalamata Loaf (Art)

2 ½ c bread flour	½ c wheat flour	½ c parmesan
2 tbl sugar	2 tbl dry milk	¾ c sliced kalamata
¼ c olive oil	1 tsp dried rosemary	1 tsp salt
1 tsp oregano	¾ pkg dry yeast	1 c warm water

Mix all but olives until uniform. Add olives and knead in. Let rise. Shape into a loaf and place on cookie sheet. Brush with additional olive oil. Bake at 400 degrees for 40 minutes. Place a pan of hot water in oven on a shelf below the bread while baking. If you use regular flour instead of bread flour, it will be too cakey.

Muffins (Art)

1 egg
½ c sugar

½ c milk
2 tsp baking powder

¼ c salad oil
½ tsp salt

1 ½ c flour

Place in greased muffin tin (or use paper cups). Bake for 20-25 minutes (until browned) at 400 degrees.

Optional: 1 c blueberries or 1 cup diced apples plus ½ tsp cinnamon.
May replace milk with maple syrup.

Pancakes

1 egg
1 tsp vanilla

1 c flour
dash salt

1 tbl sugar
milk enough for thin dough

1 tsp baking powder

Makes 6-8.

Pizza Dough

1 ½ tsp yeast
½ tsp salt

½ c wheat flour
2 tbl olive oil

1 ½ c flour
1 c warm water

2 tsp oregano

Sour Cream Nut Rolls (Art)

3 pkgs yeast
¼ c butter (melted)
1 tsp grated lemon rind

½ c warm water
2 eggs

¼ c sugar
8 oz sour cream
5 c flour

For filling:

Butter
brown sugar

pecans

cinnamon

Dissolve yeast in water. Mix all. Place in oiled bowl. Roll to cover top with oil. Let rise till double. Cut in 2 and roll into 18 inch square sheets. Spread with melted butter. Sprinkle brown sugar and cinnamon. Add chopped pecans. Roll up into pinwheels. Place on nonstick cookie sheet (or use parchment). Let rise for 15 minutes. Cut slits every inch with a sharp knife or scissors. Brush top with milk. Bake at 350 degrees for 25-30 minutes (until browned). Top with confectioner sugar icing after cooled.



Confectioner Sugar Icing

½ c confectioner sugar 1 tbl milk ½ tsp almond extract ½ tsp lemon peel

Place all in sauce pan and heat while stirring to dissolve sugar. Spread while still hot. Will harden as it cools. A drop or two of food coloring, if desired.

Raspberry Sour Cream Bread (Tony)

1 ½ c flour ½ tsp salt 1 ½ tsp baking powder 1/3 c butter
¾ c sugar 2 eggs ½ c sour cream
1 10 oz pkg frozen raspberries thawed (or fresh berries in season)

Liquefy berries in blender (strain if you don't like the seeds). Combine flour, salt, and baking powder in large mixing bowl, beat butter and sugar until fluffy. Mix in eggs one at a time until smooth, scraping bowl often. Mix in sour cream and raspberry juice. Slowly mix in dry ingredients until smooth. Pour batter into a buttered and floured loaf pan. Bake 350 degrees about 60 minutes.

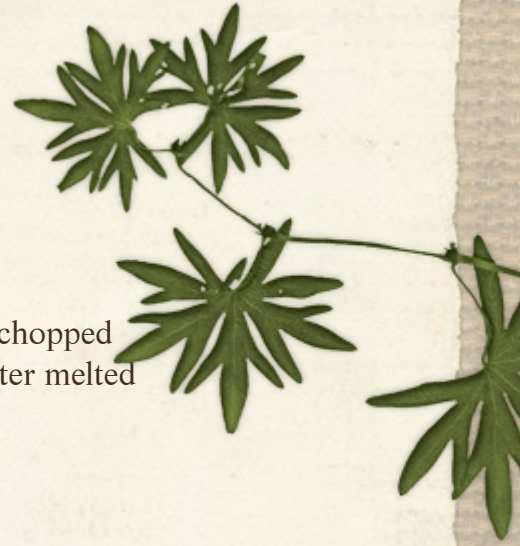
Waffles (Dad)

2 c flour 1 tsp salt 2 tbl sugar 1 ½ c milk
2 tbl baking powder 3 oz melted margarine 3 eggs

Makes approx 8.



Vegetables



Corn Casserole (John)

1 can corn drained
8 oz. sour cream (low fat fine)
one box Jiffy corn bread mix

1 can creamed corn
1 egg

one onion chopped
 $\frac{1}{2}$ cup butter melted

Bake at 350 for 1 1/2 hours.

Corn Salad (John)

1 can (19 oz) drained/rinsed black beans
 $\frac{1}{2}$ c diced sundried tomatoes

1 can corn (or mexi-corn) drained
 $\frac{1}{2}$ cup ranch dressing

Toss in a bowl. Let chill for 30 minutes.

Herbed Fingerling Potatoes (Art)

1 lb fingerling potatoes
 $\frac{1}{2}$ tsp dried rosemary
1 tsp dried tarragon
 $\frac{1}{4}$ c kalamata olives

1 tbl olive oil
 $\frac{1}{2}$ tsp dried sage
 $\frac{1}{2}$ tsp orange zest

Cut potatoes in half lengthwise. Add all ingredients except olives and toss till coated. Put in shallow baking pan and roast for 45 minutes at 375 degrees. Slice olives and add 5 minutes before cooking is completed.



Citrus Salad (Art)

1 c sliced cabbage	1 c sliced lettuce	1 c juliened carrots	1 c chopped broccoli
1 c mandarin orange sections		1 c red grapefruit sections	
1 lemon	½ lime	½ c olive oil	2 oz sherry vinegar
1 oz simple syrup	1 tsp dried tarragon		

Combine lettuce, cabbage, broccoli, and carrots. Top with citrus segments. Mix together dressing ingredients (juice only of lemon and ½ lime) and adjust simple syrup if necessary to counter sourness of lemon/lime.

Herbed Potatoes w/ Vinegar (John)

4-5 large potatoes 1 c vinegar balsamic vinegar olive oil
Herbs to taste

Cube potatoes. Boil for 14-15 minutes in water w/ one cup of vinegar. Drain. In bowl or boiling pan, drizzle olive oil over potatoes and toss until lightly coated. Toss in several table spoons of balsamic vinegar and whatever herbs you want. (Rosemary w/ salt/pepper) (garlic powder w/ parsley, salt/pepper, thyme), etc. Broil for several minutes on an oiled cookie sheet, flip and broil for a few more minutes.

Bread and Butter Pickles (Mammy)

1 gal cucumbers 8 small onions ½ c salt
5 c sugar 1 2/3 c water 3 1/3 c vinegar 2 tbs mustard seed
½ tsp cloves 1 ½ tsp turmeric 1 tsp celery seed

Slice onions and cucumbers into thin rounds. Cover with ½ c salt and 6 c ice. Let stand for 3 hours then drain. Combine remaining ingredients into a brine and bring to a boil. Add cucumbers and onions to brine and cook for 5 minutes. Pour into cleaned and sterilized jars. Seal.

Icicle Pickles (Mammy)

2 gal cucumbers 1 lb salt 40 oz vinegar 1 tbl alum powder
4 lbs sugar

Place cucumbers in brine of 1 lb salt and 1 gal water. Let stand for a week. Drain well then cover with boiling water. Let stand 24 hours. Drain. Cover with boiling water and 1 tbl powdered alum. Let stand 24 hours. Drain. Boil vinegar, sugar, and handful of mixed spices. Pour over pickles and let stand 24 hours. Bring to boil; drain off excess syrup. Pour into cleaned and sterilized jars. Seal.

Refrigerator Pickles (Mammy)

6 c cucumbers 1 c chopped onions 1 c chopped peppers 1 c vinegar
2 c sugar 1 tsp salt 1 tsp celery seed or salt

Mix until sugar dissolves and put in jar in the refrigerator.

Stuffed Mushrooms (Art)

1 lb mushrooms	¼ c ricotta	¼ c bread crumbs
2 tbl shredded parmesan	1 tbl dried oregano	1 tsp garlic salt
1 tbl sun-dried tomatoes	Shredded mozzarella	

Heat oven to 400 degrees. Remove mushroom stems. Mix other ingredients, other than mozzarella, in bowl (chop tomatoes). Spoon into mushrooms. Place mushrooms in pan, heads down. Put a pinch of mozzarella on each. Bake for approx. 15 minutes until mozzarella is melted and browned.

Salsa Fresca (Joe)

8 jalapeno peppers, seeded and minced	1 c red onion, chopped
1 c fresh cilantro, stemmed	3 garlic cloves, chopped
juice of one lemon	juice of 1/2 lime
1 ½ tsp vegetable oil	2 tsp salt
6 Roma tomatoes, cut into quarters	

Combine the peppers, onion, cilantro, garlic, lemon juice, lime juice, oil, and salt in a food processor. Pulse 4 to 6 times or until mixed but still very chunky. Add the tomatoes and pulse once or twice or until combined. Serve with chips.

Salsa Matriacana (Uncle Art)

6 strips bacon	4 pieces prosciutto	3 cloves garlic
1 onion	1 can whole Italian tomatoes	

Fry bacon and take out of pan. Fry prosciutto, garlic, onion. Put bacon back in and tomatoes and fry some more then refrigerate for at least one day.

Tomato Chutney (Art)

7 c tomatoes	¼ c diced onions	4 oz cider vinegar
½ c brown sugar	1 tsp cinnamon	1 tsp allspice
½ tsp citric acid	dash red pepper flakes	

Blanch tomatoes in boiling water then douse in ice water to split skin; remove. Chop up and remove some seeds if desired (I generally don't). Saute onions in olive oil in a large skillet until translucent. Add all ingredients. Simmer, stirring frequently. Cook down until thick. Chutney is ready when you push the sauce aside with a spatula and it doesn't flow back to fill the void. Fill jars to the rim while still hot. Invert jars and allow to cool.

Tomato Basil Soup (Joe)

3 tbl olive oil
4 c chicken stock
red pepper flakes to taste

6 garlic cloves, minced
salt and black pepper

2 pounds ripe plum tomatoes
10 fresh basil leaves

Peel, dice, and seed tomatoes saving juice (a 35 ounce can Italian plum tomatoes may be substituted). Heat the olive oil in a large pot over medium heat. Add the garlic and cook until it is golden, about 6 minutes. Add the tomatoes and their juices to the pot. Bring to a boil, stirring occasionally. Add chicken stock, season lightly with salt and pepper and adjust the level of heat to a simmer. (Cream may be substituted for some of the chicken stock).

Cook, uncovered for about 40 minutes. After 30 minutes add the basil leaves. Adjust the seasoning if needed. Serve with extra virgin olive oil drizzled over.

Tomato Soup (John)

16 tomatoes
1 carrot
handful fresh basil

1 green pepper
1 celery stalk
salt and pepper

1 onion
handful fresh parsley

Quarter tomatoes, pepper, onion. Cut up carrot and celery stalk. Cook all in sauce pan until carrots are soft. Mash through a sieve. Thicken with a rue of butter and flour.

Tomato Soup (Ruth)

1 Peck Ripe Tomatoes
1 Bunch of Celery
1/2 Cup Flour

6 Med Onions
1 Cup Sugar
1/2 Cup Melted Butter

1 Pepper
1/4 Cup Salt

Cook the first 4 ingredients until soft. Put through food mill. Return the soup to the pot. Mix sugar, salt, and flour with a little water and butter. Pour into simmering soup and bring to a boil. Alternative to using a food mill - cool the soup and put it in my blender or food processor. You can leave it a little chunky if you like.

Twice Baked Potatoes

Scrub potatoes and prick with a fork. Bake at 375 degrees for an hour. With a sharp knife, cut one long side off baked potato jacket. With a spoon, remove the cooked potato from the jacket without destroying the shape of the jacket. Beat the potato with butter, salt and a little milk as you would for mashed potatoes. Spoon the mashed potatoes back into the jackets, top with one hot-dog or cheddar cheese. Return it to heated oven long enough to brown the hot-dog/cheese.

Meat and Pasta



Spaghetti Sauce (Grandma R)

1 small onion	4-8 cloves garlic	½ c chopped parsley	½ c chopped celery leaves
1 tsp dried red pepper	1 tbl dried oregano	3 bay leaves	¾ c Romano cheese
6 tbl butter	2 tbl sugar	1 tbl salt	6 oz red wine
2 28oz cans crushed tomatoes in puree		6 oz can tomato paste	olive oil

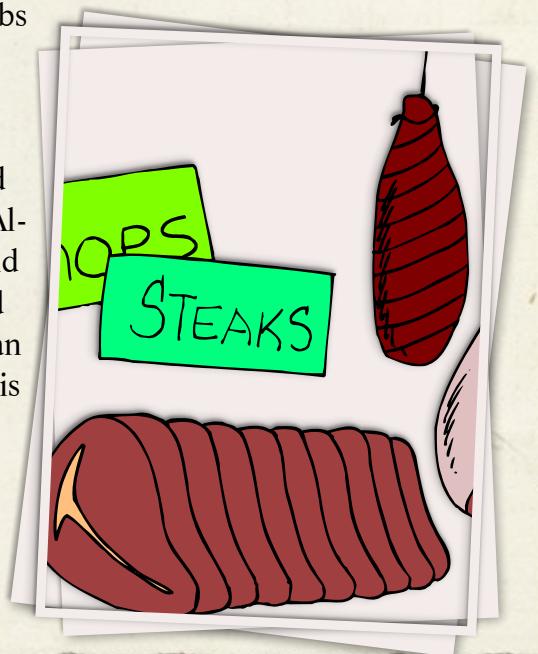
Chop the onion finely to ½ cup. Chop the garlic finely. In a large frying pan heat a tablespoon or two of olive oil. Add onions. Saute until translucent only. Add garlic. Saute for 2 minutes more and then add parsley and celery leaves. Cook until leaves are dark green. Add to sauce pan. Pour in tomatoes, paste, and remaining ingredients. Simmer for at least an hour. Stir frequently.

Notes: red pepper flakes vary widely with freshness; fresh flakes will be spicier than older flakes. Err on the light side. If you don't have enough celery leaves, tender celery stalk can be substituted. In this case, finely dice the stalk and add with the garlic. I like Cabernet Sauvignon for the wine; any rich red wine can be substituted. Number of garlic cloves are chosen based on size and strength.

Meatballs (Art)

1 lb ground beef	1 egg	1/3 c bread crumbs
1 tbl dried oregano	1 tbl dried sage	olive oil
¼ c grated parmesan	pinch garlic powder	

Mix all ingredients other than oil until uniform. Form into balls and brown in frying pan with a splash of olive oil, turning frequently. (Alternatively, put meatballs on a cookie sheet lined with parchment and bake in oven at 400 degrees for 10 minutes). Transfer to sauce and simmer for at least an hour. Larger meatballs may require more than an hour to fully cook. ½ pork and ½ beef can be substituted. In this case, make sure to simmer for a little longer to ensure they're fully cooked. Makes about 18.



Beef Stroganoff (Art)

1 lb filet or sirloin	½ c chopped onion	½ lb mushrooms	1 clove garlic
1 c sour cream	4 oz beef broth	2 oz dry sherry	1 tsp salt
1 tsp parsley	½ tsp paprika	1 tsp Dijon mustard	1 tsp Worcestershire
4 tbl butter	1 tbl olive oil	1 tbl flour	½ tbl corn starch
Egg Noodles			

Prepare a thin paste of the flour and corn starch; set aside. Cut steak into ½ inch by 2 inch strips. Chop onion and garlic. Slice mushrooms to ¼ inch thick. Heat oil and 2 tbl butter until quite hot. Add steak and stir fry until the surface is just browned. Remove from pan and set aside. Add additional 2 tbl butter to pan. Add onions and garlic to pan and cook until translucent. Add mushrooms, broth, sherry, salt, parsley, paprika, mustard, and Worcestershire sauce. Simmer for 10 minutes to cook mushrooms through. Return steak to pan and continue simmering. Cook egg noodles and drain. Add flour/cornstarch to beef pan slowly while stirring until thickened. Add sour cream to pan and stir until uniform. Serve immediately over egg noodles.

Bouillabaisse (Bill)

1 onion	3 garlic cloves	1 stalk celery	½ c flour
6 c fish stock	1 c white wine	3 oz tomato paste	hot sauce
Parsley	½ lb small shrimp	½ lb bay scallops	1 lb white fish
Olive oil			

Finely chop onion, garlic, and celery. Saute in olive oil until onions are translucent. Add flour and stir to make a rue. Add fish stock, wine, tomato paste, and hot sauce (if desired). Add some chopped parsley. Simmer for at least an hour. Add fish and cook for another 10 minutes.

Note: white fish may be halibut, flounder, walleye, perch or similar.

Bok, Bok, Bok Choy (Art)

1 lb chicken	3 baby bok choy	½ lb shitake mushrooms	3 cloves garlic
½ c cashews	2 tbl olive oil	4 oz soy sauce	2 oz sherry
1 tbl sesame oil	1 tsp corn starch		

Cut chicken in cubes. Slice shitakes. Cut bok choy in slices; separate leaves from stalk. Dice garlic cloves. Combine soy sauce, sherry, sesame oil, and cornstarch; mix to dissolve corn starch. Heat oil in wok or frying pan. Add chicken and cook for 3 minutes while stirring. Add garlic and mushrooms. Cook 3 more minutes while stirring. Add bok choy stalk. Cook for 2 minutes. Add bok choy leaves. Cook just until leaves get dark (a minute or two). Add soy sauce mixture and cashews. Cook, stirring, until sauce thickens. Serve on rice.

Brasciole (Joe)

1 lb round steak	4 cloves garlic	1 small onion	1 tbl dried oregano
1 tbl dried basil	1/8 c Romano cheese	salt/pepper	olive oil

Trim fat from steak, if necessary. Lay on cutting board and pound flat. Chop garlic finely. Chop onion finely and use several tablespoons worth. Spread steak with onions, garlic, herbs, and cheese. Roll tightly and tie with twine. Brown lightly in olive oil. Put in tomato sauce and simmer for 2 hours.

Carbonara (Art)

4 eggs	1/3 c Romano	1/3 c Parmesan	1 tbl olive oil
1/4 lb pancetta or bacon	salt	pepper	12 oz spaghetti

Allow eggs to warm to room temperature. Separate 2 of the eggs and discard the whites. Boil a pot of water and 1 tsp salt. Cut bacon or pancetta into small pieces (about 1/2 inch) and fry in olive oil. Reduce heat to low. Remove some fat if there is too much. Cook pasta until just al dente. Meanwhile, whisk together eggs, yolks, and cheeses. Add a pinch of salt and a good grind of pepper. Save 1 c of pasta water and drain the rest. Add pasta to frying pan and pancetta/bacon. Slowly add cheese mixture while stirring. Add some pasta water and stir to get a creamy texture (you probably don't need a cup).

Chick Filet Sandwich (Art)

2 Chicken breasts filets	1 egg	Progresso Italian Bread Crumbs
Olive oil	butter	White pepper
Dill Pickles	Buns	

Butterfly the chicken breasts. Beat the egg; dredge breasts in egg and coat with bread crumbs. In an oven-safe frying pan, fry breasts in olive oil until browned on both sides. Place in 320 degree oven for 20 minutes. Butter the sandwich buns. Sprinkle lightly with white pepper. Put on too many pickles.

Mexican Chicken Soup (Art)

6 c chicken broth	1 lemon	2 medium tomatoes	1 tbl cilantro
White pepper			

Simmer chicken broth. Cut tomatoes into 1/2 inch pieces; add to broth. Add juice of lemon and 1/2 tsp of zest. Simmer for 10 minutes. Add cilantro and pinch of white pepper. Don't overcook tomatoes.

Fried Chicken (Grandma R)

Chicken parts	egg	bread crumbs	garlic
Celery leaves	olive oil		

Beat egg(s). Chop garlic and celery leaves. Mix into bread crumbs. Dip chicken in egg. Roll in bread crumbs. Fry in olive oil until surface is browned. Place on cookie sheet and bake in 325 degree oven for 30 minutes. Note: Progresso Italian bread crumbs work fine and are less work.

Chicken with Rice (Tony)

1 tbl butter	1 tbl olive oil	1 shallot	2 cloves garlic
1 lb chicken breast	¼ c white wine	¼ c dried tomatoes	½ lb mushrooms
Italian seasoning	Salt, pepper, flour	cream	½ c rice

Saute finely chopped shallots and garlic in butter and olive oil until translucent. Season boneless skinless chicken breast with salt and pepper, then dredge in flour. Saute in the same pan as the garlic and shallots. Brown both sides and reduce heat to cook through. Remove chicken and keep it warm. De-glaze the pan with dry white wine. Add sun dried tomatoes and simmer for a minute or two. Add a small amount of Italian seasoning and some sliced mushrooms and cook until done. Finish with a little bit of heavy cream. Put the chicken back in and coat with the sauce. Serve over rice.

Chicken Parmesan (John)

1 lb chicken breasts	3 cloves garlic	1 c mushrooms	1 onion
1 egg	bread crumbs	grated parmesan	olive oil
½ c red wine	tomato sauce	mozzarella cheese	

Chop onion and garlic cloves. Slice mushrooms. Fry onion, garlic, and mushrooms in olive oil. Set aside. Pound boneless chicken breasts flat. Dip in egg, coat with 2 parts bread crumbs and 1 part grated parmesan. Fry chicken breasts in olive oil until browned. Set aside. Pour wine into hot pan and stir/scrape scraps into wine. Add onion mixture and chicken breasts. Cover and simmer for a bit (15-20 minutes). Flip chicken and add a large spoon full of tomato sauce on the top of each chicken breast. Cover and cook for a while (10 minutes). When ready to serve, place shredded mozzarella or a slice of provolone on top of each chicken breast. Serve w/ pasta.

Creamy Chicken and Mushrooms (Art)

4 boneless chicken breasts	½ lb bacon	1 lb white mushrooms
1 c wild rice	¼ orange	2 tbl chopped walnuts
¼ c sherry	½ c cream	½ c chicken stock
ground cloves	White pepper	flour
corn starch		

Sprinkle chicken breasts with white pepper and wrap with bacon strips. Trim some fat off bacon strips, if necessary. Place in a deep casserole dish. Quarter mushrooms and pour over chicken. Bake, covered at 350 degrees. After ¾ hour, remove from oven. Using a turkey baster, remove liquid into a sauce pan. Return chicken to oven. Add chicken stock and cream to drippings and bring to boil. Thicken with a mixture of half flour and half cornstarch, whisking continuously until it has the consistency of gravy. Remove from heat and whisk in sherry. Remove chicken from oven and add cream mixture. Return to oven and continue baking - uncovered - for 10 minutes. Serve over wild rice.

Wild rice - 15 minutes after placing chicken in oven, start boiling rice (wild rice takes 45 minutes to cook). I like to use some chicken stock or bouillon in water. After 45 minutes, drain rice. Add a pinch of ground cloves, the walnuts, and the ¼ orange, chopped up.

Easter Pizza (Uncle Art)

Dough: 5 eggs	½ c sugar	1 ½ tsp lemon	¼ c margarine melted
¼ c Crisco melted	¾ c milk	1 tsp salt	4 tsp baking powder
5 cups flour			

Filling: 4 c ham (chopped)	1 ½ cup ricotta
1 c grated Romano	10 eggs

Beat eggs then add other ingredients. Do not fill pan more than 2/3 full-- it will rise. Prick top with toothpick to let air out. Bake 350 degrees approx 1 hour.

Gnocchi (Rosemary)

Kosher salt	1 lb russet potatoes	3 large egg yolks	½ c freshly grated Parmesan
¼ tsp grated nutmeg	½ tsp gray salt	¼ tsp freshly ground black pepper	
1 c flour, plus more for dusting board and dough			

Preheat oven to 425 degrees. Spread a layer of kosher salt on a baking sheet and arrange the potatoes on top (see Cook's note at end). Bake until a bit overcooked, about 45 mins. Let sit until cool enough to handle, cut in half, and scoop out the flesh. Reserve the potato skins, if desired, for another use.

Pass the potatoes through a potato ricer or grate them on the large holes of a box grater. You should have about 2 cups. Make a mound of potatoes on the counter with a well in the middle, add 3 of the egg yolks, the cheese, nutmeg, salt and pepper. Mix in the potatoes and mix well with hands. Sprinkle $\frac{1}{2}$ c of the flour over the potatoes and using your knuckles, press it into the potatoes. Fold the mass over on itself and press down again. Sprinkle on more flour, little by little, folding and pressing the dough until it just holds together. (try not to knead it) Work any dough clinging to your fingers back into the dough. If the mixture is too dry, add another egg yolk or a little water. The dough should give under slight pressure. It will feel firm but yielding. To test if the dough is the correct consistency, take a piece and roll it with your hands on a well-floured board into a rope $\frac{1}{2}$ inch in diameter. If the dough holds together, it is ready. If not, add more flour, fold and press the dough several more times and test again. Keeping our work surface and the dough lightly floured, cut the dough into 4 pieces. Roll each piece into a rope about $\frac{1}{2}$ inch in diameter. Cut into $\frac{1}{2}$ inch long pieces. Lightly flour the gnocchi as you cut them. You can cook them as is or form them into the classic gnocchi shape with a gnocchi board, ridged butter paddle, or the tines of a large fork turned upside down. Rest the bottom edge of the gnocchi board on the work surface, then tilt it at about a 45 degree angle. Take each piece and squish it lightly with your thumb against the board while simultaneously pushing it away from you. It will roll away and around your thumb, taking on a cupped shape—with ridges on the outer curve from the board and a smooth surface on the inner curve where your thumb was. (Shaping them takes some time and dexterity. You might make a batch just for practice). The indentation holds the sauce and helps gnocchi cook faster. As you shape the gnocchi, dust them lightly with flour and scatter them on baking sheets lined with parchment paper or waxed paper. Set gnocchi filled cookie sheet in front of a fan on low for $\frac{1}{2}$ hour (turning gnocchi after 15 mins.). If you will not cook the gnocchi until the next day or later, freeze them. Alternatively, you can poach them now, drain and toss with a little olive oil, let cool, then refrigerate several hours or overnight. To reheat, dip in hot water for 10 to 15 seconds, then toss with browned butter until hot. When ready to cook, bring a large pot of water to a boil and add salt. Drop in the gnocchi and cook for about 90 seconds from the time they rise to the surface. Remove the cooked gnocchi with a skimmer, shake off the excess water, and serve as desired.

Cook's note: Baking potatoes on a layer of salt allows heat to circulate 360 degrees. Scrape the salt into a jar and reuse it again and again. If you don't have time to shape the gnocchi, you can freeze the dough, defrost it in the refrigerator, and then shape it. To freeze shaped gnocchi, line baking sheets with waxed paper and dust with flour. Spread the gnocchi on the prepared sheets and freeze hard. Remove to individual portion-size freezer bags. Store in the freezer for up to 1 month. To cook, drop the frozen gnocchi into boiling salted water. Cook for about 2 mins. After they rise to the surface.

Easy Lasagne (Art)

28 oz can crushed tomatoes	12 oz sauce	12 oz Ricotta	2 tbl dried oregano
1 tsp garlic powder	1 tbl dried basil	1 lb ground beef	12 oz shredded Mozzarella
1 pkg Lasagne noodles (do not precook)			

Brown ground beef. Mix Ricotta, garlic, basil, and oregano until uniform. Starting with a layer of crushed tomatoes, layer tomatoes, Ricotta mix, ground beef, and lasagne noodles (placed tightly). Each layer, change the orientation of the lasagne noodles. About half way full, add a layer of sauce and Mozzarella. Finish with a layer of lasagne noodles, then pour sauce on top and sprinkle Mozzarella on top. Bake at 350 degrees for an hour and a half. The lasagne noodles will absorb the moisture from the tomatoes and sauce while cooking. Fresh basil may be substituted, but use a good deal more.

Meatloaf

2 lbs lean ground beef	1 lb ground pork	5 eggs	1 c oatmeal
1 large onion	chopped parsley	½ c milk	¼ c ketchup
½ tsp salt	1 tsp Worcestershire sauce		

Chop onion. Mix all except ketchup and form into loaf. Coat with ketchup and cook at 350 degree for 1 hour.



Minest (Wedding Soup) (Kevin and Margie)

64 oz chicken stock	64 oz beef stock	Ham bone w/some meat	4 stalks celery
2 bay leaves	2 tbs butter	2 carrots	1 med onion
3 cloves garlic	fresh parsley	4 qts water	

Combine above ingredients and simmer for 1 hour. Strain to retrieve broth only. Flake meat off ham bone into broth.

8 bunches endive	1 head savoy cabbage	2 lbs ground beef	2 egg
Garlic powder	oregano	parmesan cheese	

Clean and parboil endive and cabbage. Cut/break into bite size pieces. Drain and add to broth. Combine ground beef, 1 egg, oregano, garlic powder, cheese, and salt/pepper. Form into small meatballs (nickel sized). Brown meatballs and add to broth. Whip 1 egg and slowly add a bit of broth while stirring to prevent cooking egg. Add to pot. Add additional salt, pepper, and parmesan if desired.

Yellow Squash Shrimp Bisque. (Margie)

1 lb yellow squash	½ tsp Thyme	2 qts water	2 bay leaves
6 tbl butter (¾ stick)	2 chicken bouillon cubes	1/3 c flour	½ tsp salt
1/3 c chopped onions	½ lb raw peeled shrimp	1/3 c bell pepper	½ c heavy cream
1/3 c chopped celery	¼ tsp white pepper	¼ tsp cayenne pepper	

water and bouillon cubes without cream.

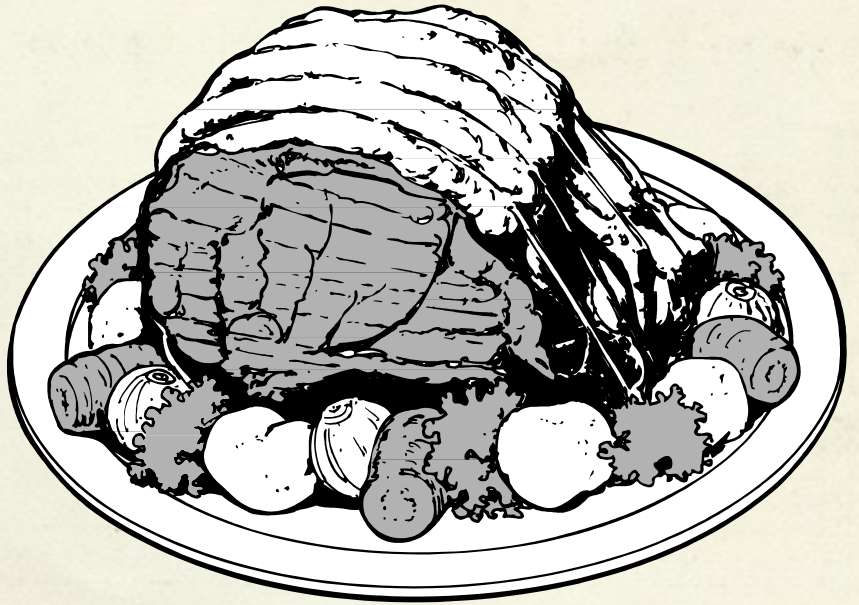
¼ tsp. white pepper

¼ tsp. cayenne pepper

Chop up bell pepper and slice squash. Boil the squash in the water for 25 mins. Reserving the liquid, strain the squash into colander. Puree' the squash. Melt butter in 3 qt saucepan and stir in the flour. Whisk the roux over medium heat until it is golden, about 6-7 mins. Add the onion, bell pepper, and celery. Saute the mixture for 5 mins. Add the squash puree, reserved liquid, white pepper, cayenne, thyme, bay leaves, chicken bouillon cubes and salt. Simmer the mixture for 20 mins. Add chopped shrimp and heavy cream. Simmer the bisque for 5 mins.

Prime Rib (Art)

Select a rib roast with good marbling but without large fat chunks. Contrary to popular belief, it's best to remove the ribs before cooking. A sharp filet knife works for this. Remove from refrigerator 2 hours prior to cooking. Rub with chopped rosemary, salt, and pepper. Place on a rack in a roasting pan and place, uncovered, into a 450 degree oven. Sear for 20 minutes, then reduce temperature to 320 degrees. Cook for an additional 20 minutes per pound. Test with a meat thermometer for an internal temperature of 135 degrees. Let rest 5 minutes before serving.



Pasta Fagoli (Kevin)

1 small onion	2 cloves garlic	1 carrot	1 stalk celery (with leaves)
1 can cannellini beans	1 cooked chicken breast	1 qt chicken stock	1 chicken bouillon cube
1/3 lb elbow macaroni	2 tbl tomato paste	parmesan cheese	parsley
oregano	red pepper flakes		

Fry onion, garlic, carrot, celery, parsley, oregano, salt, pepper, red pepper flakes. Rinse beans and add to pan. Add chicken, stock, and bouillon cube. Bring to a boil and add macaroni, tomato paste, and cheese. Cook until elbow macaroni is done.

Short Ribs (Art)

2 lb beef short ribs	2 tbl plum jam	3 garlic cloves	black pepper
1 tbl balsamic vinegar	2 tbl soy sauce	2 tbl sherry	

Chop up garlic cloves. In a mixing bowl or large measuring cup, whisk garlic into plum jam. Add remaining liquid and whisk gently until uniform. Grind some fresh black pepper to taste. Place ribs in slow cooker and cover with sauce. Cook for 6-8 hours on low. Every hour, baste with liquid.

Shrimp Scampi on Angel Hair Pasta (Art)

1 lb shrimp	6 garlic cloves	1 tsp capers	1 lemon
5 large tomatoes	olive oil	parmesan	black pepper

Clean and de-vein shrimp. Chop up garlic cloves. Dice tomatoes. Heat 2 tbl olive oil in large frying pan. Add garlic and cook until translucent. Add shrimp. Cook, stirring constantly until shrimp are just white throughout. Add tomatoes. Cook for about 5 minutes, until tomatoes are largely broken down. Zest the lemon into the shrimp. Add the juice of the lemon. Add capers and a good grind of pepper. Cover and lower heat.

In a large pot, bring water and a spoonful of olive oil to boil. Add angel hair pasta and cook for 5 minutes. Drain. Serve shrimp over pasta. Add a generous portion of parmesan.

Roasted Pepper Pasta Sauce (Kevin)

2-4 red peppers	1 large bulb garlic	Salt and pepper	Olive oil
Sour cream	Parsley	Oregano	Basil
Romano cheese			

Roast peppers on hot grill until blackened. Place in paper bag to cool. Cut off garlic top and apply oil and roast. Peel off blackened skin of peppers. Discard skin and seeds. Place in blender with garlic pieces (they should be soft). Blend with generous oil, salt, pepper. Add heaping tablespoon of sour cream. Blend in generous amount of cheese. Should be consistency of thick paste. Add to cooked pasta.

Zu Frete (Grandpa)

1 lb. chicken gizzards	4 stalks celery	2 onions	4 green peppers
½ lb mushrooms	8 oz. tomato sauce	2 c water	4 garlic cloves
¼ c parsley	salt and pepper to taste		

Wash and clean gizzards. Boil for 30 mins. Wash again in cold water and dice. Cut up celery, onions, peppers, and mushrooms. Fry gizzards in Crisco, add remaining ingredients. Simmer 30 mins.



Drinks

Limoncello (Art)

Zest of 8 lemons
2 c sugar

Zest of 2 limes
2 ½ c water

750 ml Vodka

Soak zest in vodka for 3 weeks at room temperature. Stir or swirl daily. Strain. Combine water and sugar. Heat to dissolve. Allow to cool. Add to vodka. Serve ice cold.

Missionary's Downfall (Art)

¾ c fresh pineapple
2 oz peach brandy
1 c cracked ice

15 spearmint leaves
1 oz lime juice

3 oz golden rum
2 oz simple syrup

Put all in blender and blend till smooth. Makes 2.

Simple Syrup: add 1 ½ c sugar to 1 c water in sauce pan. Heat over medium flame until fully dissolved. Cool. Store in refrigerator.

Mai Tai (Trader Vic)

1 oz golden rum
½ oz orange curacao
Ice

1 oz dark rum
1 oz lime juice
Mint sprig

½ oz orgeat syrup
1 tsp simple syrup

Mix golden rum, orgeat, curacao, syrup, and lime juice. Pour over cup of cracked ice. Float dark rum on top. Serve with mint sprig.

Papa Hemingway Daiquiri (Art)

1 oz grapefruit juice
2 oz Luxardo

2 oz lime juice
2 oz simple syrup

3 oz golden rum
½ c cracked ice

Freeze juices. Put all in blender and blend till smooth. Makes 2.

Watermelon Daiquiri (Art)

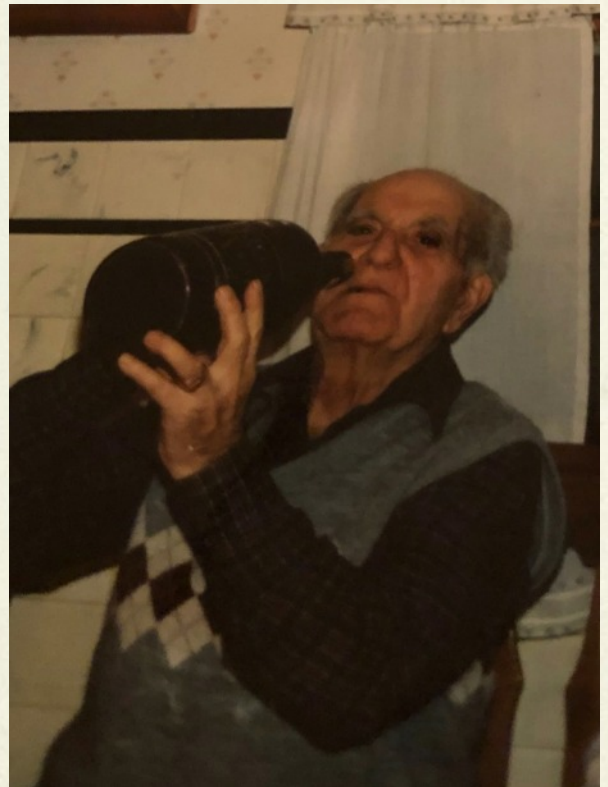
2 c watermelon
3 oz golden rum

1 oz lime juice
2 oz simple syrup

Cut ripe, seedless watermelon into cubes. Freeze half of the cubes. Add 1 c frozen and 1 c fresh watermelon cubes to blender. (The ratio of frozen to fresh fruit can be adjusted to your tolerance of brain freeze.) Add lime juice, syrup, and rum. Blend till smooth. Makes 2.

Blueberries or strawberries also work.

Note: adjust simple syrup to account for watermelon sweetness.



Ma Shoes !

Desserts

Apple Crisp

1 C flour ¾ C rolled oats 1 c brown sugar
1 tsp cinnamon ½ melted butter 4 c peeled, cored, thinly sliced apples

Preheat oven to 350 degrees.

Combine flour, oats, brown sugar, cinnamon and melted butter. Stir until crumbly. Press half the mixture into a greased 9 x 13 baking dish. Cover with sliced apples. Cover with remaining mix. Bake 45 minutes. Serve warm.

Fresh Apple Dessert (Margie)

2 c sugar 1 c butter 2 eggs
2 c flour 8 c apples 1 c walnuts
1 tsp cinnamon 1 tsp nutmeg 2 tsp baking soda
1 tsp salt

Combine ingredients. Pour in 13"x 9" pan. Bake 350 degrees until "done". Serve with caramel sauce and ice cream or topping if desired.

Carmel sauce:

1 c brown sugar 2 c water 2 tbl cornstarch

Combine and boil until desired thickness is acquired.

Chocolate Chip Cookies

1/2 c butter 1/2 c apple sauce 1/2 c sugar
1 c brown sugar 2 eggs 1 tsp vanilla
2 1/4 c flour 1 tsp baking powder
12 oz semi-sweet chocolate chips
Optional - walnuts, cinnamon

Cream together. Baked on ungreased cookie sheet for 12 minutes at 375 degrees.



Doughnuts (Dad)

1 c sugar	2 tbl melted shortening	2 eggs	4 c sifted flour
4 tsp baking powder	¼ tsp salt	½ tsp cinnamon	½ tsp nutmeg
1 c milk			

Add sugar to melted shortening and beat thoroughly. Beat eggs and add to sugar/shortening mixture. Sift dry ingredients together and add alternately with milk to the sugar/shortening/eggs mixture. Roll ¼ inch thick on a floured board. Cut with doughnut cutter and fry, a few at a time in hot, deep fat (360 degrees), turning once. Drain on absorbent paper. Makes 24 doughnuts.

Biscotti (Joe and Tony)

2 c flour	1 c sugar	1 tbl anise seeds, crushed
1 tsp baking powder	½ tsp baking soda	¼ tsp salt
3 egg substitute or 6 egg whites	2 tbl lemon zest	1 tbs dry zest
1 tbl lemon juice		

Preheat oven to 325F. Coat baking sheet with non-stick spray or parchment. In a medium bowl, combine flour, sugar, anise seeds, baking powder, baking soda, and salt. Whisk together egg equivalents, lemon zest, and lemon juice, and add to the dry ingredients. Mix well. Working on a floured surface, shape dough into two logs, each about 14 inches long and 1 ½ inches thick. Set the logs on prepared baking sheet, at least 4 inches apart (the dough will spread during baking). Bake for 20 to 25 minutes, until firm to the touch. Transfer the logs to the rack to cool. Reduce oven temperature to 300F. Cut the logs diagonally into 1/2-inch-thick slices, using a serrated knife and a gentle sawing motion. Stand the slices on their sides on the baking sheet and return to the oven. Bake for 40 minutes. Remove from oven and cool completely before storing. Biscotti will crisp as they cool. Store, in an airtight container. May substitute 1 tsp anise oil for seeds.

Biscotti 2 (John)

4 eggs	2 ½ c flour	¼ c sugar	¼ tsp baking powder
¼ c corn oil	1 tsp anise oil (not extract)		

In electric mixer on high, beat eggs until thick and lemon color (about 2 min). Medium speed, gradually add sugar until thick and ivory (about 6 min). Gradually add oil, beat 1 min. Add anise, beat 1 min. Add flour mix (flour and powder), beat 1 min. Mix w/wooden spoon adding flour until stiff enough to turn out on board. Knead 2 min. Ball dough and let rest 10 min. under warm bowl; knead - rest - knead - rest. Should be satiny, shiny w/blisters. Cut into 16 pieces, roll into ropes and loop and seal w/water. Place on cloth sheet (or wax paper). Boil 3 qt. water and pinch of salt. Slightly flatten dough rings and drop in water keeping loose from bottom w/wooden spoon. After they float, boil 6 min. Turning once. Drain on paper towels. W/sharp knife, cut a crease around outside ring. Preheat oven to 400. Bake on oven rack for 15 min. Reduce temperature to 350 and bake another 15 min. Should be golden and hard. Makes about 16 cookies.

Chocolate Caramels (Kathe)

6 oz(?) Chocolate	3 c sugar	1 c brown sugar	1 c corn syrup
4 oz butter	1 c milk	1 tbl vinegar	

Boil together until it forms a hard ball. Pour into buttered pan. While it cools, score into bite sized pieces with sharp knife. When cool, cut into pieces and wrap each in aluminum foil.

Vanilla Caramels (Margaret)

2 c light cream or half and half	1 c butter	2 c sugar
1 $\frac{3}{4}$ c corn syrup	1 c nuts (optional)	1 tsp vanilla

Bring 1 C cream and next 3 ingredients to a full rolling boil. Slowly add 1 c more cream. Cook to nearly hard ball stage. Remove from heat. Add vanilla and nuts if desired. Pour into well buttered pan to cool. Cut and wrap in wax paper.

Disneyland Churros (Mickey)

1 cup water	8 tablespoons butter	$\frac{1}{4}$ teaspoon salt
1 $\frac{1}{4}$ cup flour	3 eggs	1 $\frac{1}{2}$ cup vegetable oil
$\frac{1}{2}$ cup sugar	$\frac{3}{4}$ tsp ground cinnamon, divided	

Combine water, butter, salt, and $\frac{1}{4}$ tsp cinnamon in saucepan. Bring to a boil; add flour. Simmer until it forms a ball. Cool for 5-7 minutes. Heat oil to 350 degrees. Add eggs to dough 1 at a time. Spoon into piping bag. Squeeze out 1 inch strips into oil. Fry until brown. Drain on paper towel. Coat in remaining sugar and cinnamon.

Clothes Pin Cookies (Mom)

2 c Crisco	1 $\frac{1}{4}$ c water	2 egg yolks	2 tbl sugar
3 c flour			

Mix $\frac{1}{2}$ c Crisco with other ingredients. Chill for 1 hr. Roll on floured surface very thin. Spread $\frac{1}{2}$ c Crisco all over dough. Fold and chill again for 1 hour. Do this 2 times more. Cut in inch wide and six inch long strips. Wrap around dowel rods or old-style clothespins. Bake at 425° for 8 min. Reduce temperature to 375° and bake for 7 more mins. Cool and fill.

Clothespin Cookie Filling

$\frac{3}{4}$ c milk
7 oz marshmallow cream

4 tbl flour
1 tsp vanilla

2 sticks margarine

2 lb powdered sugar

Mix milk and flour; cook until thick then cool. Cream together remaining ingredients. Add milk/flour mixture and blend until smooth. Add food coloring if desired.

Custard (Art)

3 eggs
 $\frac{1}{3}$ c sugar

$2\frac{1}{2}$ c milk
Maple syrup

1 tsp vanilla
Ground nutmeg

Whisk together eggs, milk, and vanilla. Place a teaspoon of maple syrup in the bottom of 4 ramekins. Carefully fill with milk mixture. Sprinkle nutmeg on top. Place ramekins in a baking pan and add $\frac{1}{2}$ inch of boiling water. Bake at 350 degrees for 45 minutes.

Fudge (Alton Brown)

2 $\frac{3}{4}$ c sugar
1 tbs corn syrup

6 oz semi-sweet chocolate chips
1 c half and half

2 tbs unsalted butter

Heat over medium heat until sugar is dissolved. Cover. Boil for 3 minutes to wash down sides of pot. Cook down to 235 degrees on candy thermometer. Turn off heat. Float a little butter on top to prevent drying out. Cool down to 110 degrees. Add 1 tsp vanilla. Beat long and hard until gloss is gone. Spread in greased 8 inch pan.

Graham Cracker Crust

1 $\frac{1}{2}$ c graham cracker crumbs
7 tbl melted butter
1/3 c sugar
1 tsp cinnamon

Mix and spread in pie pan. Pack down with spoon. Bake at 375 degrees for 7 minutes or until brown.

Half Moon Pie (filling) (Mammy)

1 lb dried apples
1/8 tsp salt

1 qt water
1 orange (juice and zest)

2 tbl cinnamon
2 c sugar

Combine in sauce pan and simmer until thickened.

Ice Cream Topping (Ruth)

Equal parts peanut butter, chocolate syrup, and marshmallow cream. Heat together until dissolved.

Lemon Meringue Pie

1 c sugar
Juice and zest from 2 lemons and 1 lime

2 tbl flour
3 tbl cornstarch
4 egg yolks

1 $\frac{3}{4}$ c water

Whisk together sugar, flour, water, juice, zest, and cornstarch. Bring to a boil over medium heat. Add 2 tbl butter. In a bowl, beat 4 egg yolks. Add $\frac{1}{2}$ c hot mixture a little at a time while stirring. Pour this mix back in saucepan. Boil until thick. Pour into pie shell. Let cool.

$\frac{1}{4}$ c sugar
1 tsp cream of tartar
6 egg whites

Mix sugar and cream of tartar. Beat 6 egg whites till foamy. Slowly add sugar mix. Beat until stiff peaks form. Spread on cooled lemon custard. Make sure meringue is attached to pie shell. Bake in 360 degree oven for 10 minutes until meringue is brown.

Pie Crust (Art)

2 ½ c flour 1 tsp salt 1 tbl powdered sugar 1 tbl cider vinegar
6 tbl butter 6 tbl Crisco ice cold vodka (I store it in freezer)

Cut butter into small cubes. In mixing bowl, add salt, sugar, vinegar, Crisco, and butter. Beat together. Add flour while beating. Mix until the mixture is uniform and crumbly. (I find a good stand mixer best for this). Make certain you get the stuff on the bottom. While beating, add vodka until mixture just comes together into a single mass. Add 1 tbl water. Form into a ball, pressing out all voids to the maximum extent possible. Put in bowl. Cover with plastic. Chill for ½ hour in refrigerator. The dough will crack when rolled if too cold or stick to the rolling pin if too warm.

Pineapple Sheets

4 ¼ c flour 1 c butter or margarine 3 eggs ¼ c water
3 tsp baking powder 1 tsp vanilla

Roll thin on wax paper. Line deep cookie sheet with ½ dough.

2 can crushed pineapple ½ c water 1 c sugar 6 tbl cornstarch paste

Put all but cornstarch in sauce pan. Bring to a boil. Add cornstarch paste and cook until thickened. Spread on cookie sheet. Cover with remaining dough. Crimp edges. Cook at 375 degrees for 20-25 minutes; until browned. Cool. Cut in squares. Sprinkle powdered sugar on top to serve.

Pizelle

½ c margarine (softened) 2/3 c sugar 1 tsp anise oil
2 c flour 3 eggs 1 tsp baking powder
pinch salt

Cream all ingredients together. Bake on hot pizelle iron until golden brown. Note pizelles may be shaped while still hot.

Sand Tarts (Mom)

¾ c margarine ½ tsp vanilla 2 eggs
2 ½ c sugar 3 ½ c flour
Eggs Walnuts cinnamon sugar

Soften margarine. Beat in sugar, eggs, and vanilla. Add flour. Add flour or ice water, if needed, until rollable. Roll thin. Cut with cookie cutters and place on greased cookie sheet. Brush top with an egg wash. Sprinkle with cinnamon sugar and walnuts. Bake at 350 degrees until brown; about 12 minutes. Let cool for 1 minute than remove from cookie sheet with spatula.

Peanut Butter Cookies

1 c margarine	1 c peanut butter	1 c sugar	1 c brown sugar
2 eggs	2 tsp baking soda	2 ½ c flour	½ tsp salt

Bake on ungreased sheet at 350 degrees for 10-15 minutes.

Peanut Butter Frosting (Margaret)

1 lb confectioner's sugar	½ c butter	1/8 tsp salt	milk
2 big scoops peanut butter (approx ¾ c)			

Beat Butter, peanut butter and salt. Add confectioners sugar and milk alternately until you reach desired consistency.

Pineapple Upside Down Cake (Mom)

1 can sliced pineapple	3 tbl butter	½ c brown sugar	Marachino cherries
1/3 c shortening	½ c sugar	1 egg	1 tsp vanilla
1 c flour	1 ¼ tsp baking powder	¼ tsp salt	

Drain pineapple and reserve syrup. Melt butter in 8 x 8 cake pan. Add brown sugar & 1 tbl syrup. Arrange pineapple in pan with cherries in middle. Cream shortening & sugar. Add egg and vanilla; beat until fluffy. Add water to the rest of the syrup to equal 1/2 c and add to mix alternately with dry ingredients. Spread over pineapples. Bake at 350 for 40-45 min. Cool 5 minutes and invert onto cake plate.

Peanut Butter Fudge (Mom)

4 cups sugar	2 cups milk	1 stick butter
7 oz jar marshmallow cream		Small jar peanut butter

Boil sugar, milk, and butter gently until it's at the soft ball stage. Remove from heat. Fold in marshmallow and peanut-butter. Pour into buttered pan.



Pumpkin Dump Cake (Ruth)

29 oz can pumpkin	12 oz evaporated milk	3 eggs	1 cup sugar
1 tsp salt	3 tsp cinnamon	1 box yellow cake mix	
1 c chopped pecans or walnuts		$\frac{3}{4}$ c melted butter	

Preheat oven to 350. Mix first six ingredients until well blended, and pour batter into a 9 by 13 greased pan. Sprinkle cake mix on top, and cover with nuts. Pour melted butter over top. Bake for 50 min. Serve with whipped cream.

Pumpkin Pie (Art)

$\frac{3}{4}$ c brown sugar	$\frac{3}{4}$ tsp ground cloves	1 tsp cinnamon	2 eggs
1 can evaporated milk	1 small butternut squash		

Cut butternut in half the long way. Scoop out seeds. Place in a baking dish, cut side down. Add $\frac{1}{2}$ inch water. Bake at 350 degrees until very soft; about 1 $\frac{1}{4}$ hour. Cool. Scoop out squash. Add 2 c squash to mixing bowl. Mix in remaining ingredients. Bake a pie shell for 15 minutes at 375 degrees. Use pie weights to keep shell from lifting. Pour filling in pie shell. Bake at 400 degrees for 15 minutes. Reduce temperature to 350 degrees and bake until center sets (about 45 minutes more).

Pumpkin Swirl Cheesecake (Margaret)

25 Gingersnaps finely crushed (about 1 $\frac{1}{2}$ c)	$\frac{1}{2}$ c chopped pecans	$\frac{1}{4}$ c butter, melted	
32 oz cream cheese	1 c sugar	1 tsp vanilla	4 eggs
1 c can pumpkin	1 tsp cinnamon	$\frac{1}{4}$ tsp nutmeg	
dash of clove			

Preheat oven to 325. Mix gingersnap crumbs, pecans and butter. Press into bottom and up 1" on sides of a 9" spring form pan. Beat cream cheese, $\frac{3}{4}$ c sugar and vanilla until well blended. Add eggs one at a time, mixing on low speed after each one until blended. Remove 1 $\frac{1}{2}$ c plain batter and set aside. Stir remaining $\frac{1}{4}$ c sugar, pumpkin and spices into remaining batter. Spoon $\frac{1}{2}$ of pumpkin batter into crust. Top with spoonfuls of plain batter, using $\frac{1}{2}$ of batter. Repeat layers of batter. Use a knife to cut through in a swirl pattern. Bake 55 minutes or until center is almost set. Cool Completely. Refrigerate 4 hours before serving.

Pumpkin Roll

Dough: 3 eggs $\frac{3}{4}$ c sugar $\frac{2}{3}$ c pumpkin 1 tsp soda
 $\frac{1}{2}$ tsp salt 2 tsp pumpkin pie spice $\frac{3}{4}$ c flour

Filling: 12 oz. cream cheese 2 tbl oleo 1 tsp vanilla 1 c powdered sugar

Beat eggs at high speed for $\frac{1}{2}$ min. Gradually add sugar. Add pumpkin. Combine soda, salt, pumpkin pie spice, and flour. Add to beaten eggs. Place wax paper on bottom of large cookie sheet. Sprinkle flour on bottom. Pour batter evenly. Sprinkle nuts on bottom if desired. Bake at 375 degrees for 15 mins. Coat a towel with powdered sugar. When cake is done flip onto towel--take off paper and roll up. Let cool. Unroll add filling and reroll.

Red Velvet Cake (Mom)

$\frac{1}{2}$ c shortening 1 tsp salt $1 \frac{1}{2}$ c sugar 1 tsp soda
2 eggs 2 tbl cocoa $2 \frac{1}{2}$ c cake flour 1 c buttermilk
1 tsp vanilla 1 oz red food coloring 1 tsp vinegar

Cream shortening and sugar. Add eggs. Sift together flour, salt, soda, cocoa. Pour all liquids into one bowl. Add dry ingredients with liquid. Beat only as much as necessary. Grease and flour a 9x13 inch pan. Bake 350° for 30 mins.

Icing: Cream 1 stick oleo, $\frac{1}{2}$ c Crisco, and 1 c sugar. Heat 1c milk in microwave about 1 min. (hot not scalded). Add milk in very small amounts just till the sugar is melted. Usually, only use $\frac{3}{4}$ c. Beat until thick.

(Note: 1tsp vinegar + 1 c milk may be substituted for buttermilk)

Snowballs (Ruth)

$\frac{1}{2}$ c confectioner sugar $\frac{1}{4}$ tsp salt 1 c butter $2 \frac{1}{4}$ c flour
 $\frac{1}{2}$ c finely chopped walnuts 1 tsp vanilla

Cream the sugar, butter, and salt. Slowly add the flour, then the vanilla, and finally fold in the nuts. Roll into bite sized balls. Bake at 400 for 10 min. While still warm roll in confectioner sugar.

Toffee Torte (Margie)

2 2/3 c flour	2 c sugar	1 c margarine	1 c buttermilk
3/4 c cocoa	2 tsp baking soda	1 1/2 tsp vanilla	1/4 tsp salt
2 large eggs	2 c whipping cream	3 tbl brown sugar	instant coffee powder
10 (1.4 oz.) chocolate covered toffee candy bars (Heath or Skor)			

Preheat oven 350°. Soften margarine. Grease and flour (3) 8 inch cake pans or (2) 9 inch cake pans. Into large bowl, measure first nine ingredients. With mixer on low speed, beat ingredients until just mixed constantly scraping bowl. Dissolve 2 tsp coffee in 1 c boiling water and add to bowl. Increase speed to medium and beat two minutes. Pour batter into pans. Bake 25-30 mins. Cool 10 mins and remove from pans.

While cake is cooling, finely chop toffee bars. In a cup, dissolve 1/2 tsp instant coffee in 1 tsp hot water then cool. With serrated knife, cut each cake layer horizontally in half to make 4 to 6 layers. In lg. bowl mixer at medium speed, beat heavy cream, brown sugar, and dissolved instant coffee until stiff peaks form.

To assemble cake, 1 layer on cake plate; spread with about 1/2 c whipped cream mixture. Reserve about 2/3 of finely chopped toffee bars: sprinkle layer with about 1/5 of remaining toffee bars. Repeat layering until all layers are used then cover top and side with remaining whipped mixture and top with the reserved toffee bar pieces. Refrigerate cake until ready to serve. Makes 20 servings.

Wedding Cookies

1/2 c margarine (melted)	1/2 c honey	1/2 c milk	1 tbl baking powder
3 eggs	1 tsp anise oil	3/4 c sugar	5 c flour

Combine all ingredients but flour and mix until uniform. Add flour until stiff enough to handle (it may be less than 5 cups). Roll into balls and place on parchment-lined cookie sheets. Bake at 350 degrees for 16 minutes. Cool. Ice with confectioner sugar icing (using different colors of food coloring).

Confectioner sugar icing is listed in bread section, after sour cream nut rolls.

Thank you too much !!

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Veni
Vidi
Comedi

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