

Come to Our Table

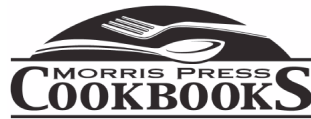
Holy Family Parish
Cookbook



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BANANA SMOOTHIE

- 1 banana
- 6 oz. pineapple juice
- 3/4 c. vanilla yogurt or tofu
- 1/2 to 3/4 c. soy milk
- 1/4 c. oat bran
- 1/2 T. honey

Mix all ingredients in blender. Pour into 8 ounce glass and serve

Estelle Cayer

BBQ GLAZED CHICKEN THIGHS

- 1/2 cup apricot jam
- 1/4 cup barbecue sauce
- 1/2 tsp. garlic powder
- 1 small onion, finely chopped
- 8 small boneless skinless chicken thighs (1 lb)

Preheat oven to 375°. Mix first 3 ingredients in large bowl until blended. Stir in onions. Add chicken; turn to evenly coat. Place chicken in single layer in an 8 inch square baking dish; cover with sauce. bake 25-30 minutes or until chicken is done.

Karen Schwab

BLUEBERRY SMOOTHIES

- 1 large package frozen blueberries (thawed)
- 1 c. chilled orange or pineapple juice
- 8 oz. carton low fat yogurt
- 1 T. sugar (optional)

In a blender, combine all ingredients. Mix for 2 or 3 minutes or until smooth. Serve immediately in a tall glass.

Leona Kulacz

BRIE CHEESE APPETIZER

- 1 (8 oz) wheel Brie cheese
- 3 T. apricot preserves
- 1/2 (17.5 oz) pkg. frozen puff pastry, thawed
- 1 egg white

Preheat oven to 350°. Lightly grease a cookie sheet. Slice one wheel of Brie cheese in half so you have 2 circles of cheese. Spread apricot or peach preserves on (the cut size) half of one circle of Brie. Make sandwich out of the two halves of Brie so that the preserves are in the center of both halves. Wrap the entire wheel of Brie with one sheet of puffed pastry and flip the entire concoction onto the prepared cooking sheet, so the seam is on the bottom. Brush the puffed pastry with the egg white. Bake for 30 minutes or until the pastry is golden brown. Serve immediately.

Catherine McElroy

BUFFALO CHICKEN DIP

- 2 c. shredded cooked chicken breast
- 16 oz. cream cheese
- 1/2 c. celery
- 1 c. blue cheese
- 2 oz. hot sauce
- 1 1/4 c. shredded cheddar cheese

Microwave cream cheese and hot sauce for 3 minutes. Mix well and add chicken, 1 cup of cheddar and the blue cheese. Bake at 400° for 25 minutes. Sprinkle with remaining cheese and bake for 5 minutes. Serve with tortilla chips.

Sarah Christie

CHEESY SHRIMP MELTAWAYS

- 6 1/2 oz. can shrimp drained
- 1/4 lb. butter softened
- 1 jar Old English cheese
- 1 1/2 tsp. mayonnaise
- 1/2 tsp. garlic salt
- 6 English Muffins

Prepare and crumble shrimp. Split and toast English Muffins. Mix shrimp, butter, mayonnaise, garlic salt and cheese. Spread on toasted muffin halves. place on cookie sheet and freeze. when hardened, store in plastic bag in freezer. To serve, cut each in 4 wedges while frozen. Put on cookie sheet and broil until cheese is bubbly.

Suzanne Leger

CHICKEN LIVER APPETIZERS

- 12 fresh chicken livers, halved
- 1 tsp. garlic salt
- 12 slices bacon, cut in half

Preheat oven to broil/grill. Sprinkle each 1/2 liver with garlic salt to taste. Wrap 1/2 slice around each chicken piece and fasten with a tooth pick. Broil for 5-7 minutes. Turn pieces over and broil another 5-7 minutes or until chicken livers are cooked through and no longer pink inside. Serve hot.

Francisca Coelho

CHICKEN WINGS

- 1/2 stick butter
- 1 tsp curry powder
- 1 tsp. salt
- 1/2 c. honey
- 1/4 c. mustard

Mix all ingredients in bowl. Dip each wing in the mixture and place in a greased pan. Pour remaining sauce over the wings and bake at 350° for 1 hour, turning every 15 minutes.

Joan McConaghy

CHINESE CHICKEN WINGS

- 2 pounds raw chicken wings, with the tips removed
- 1/2 cup brown sugar, firmly packed
- 1/2 teaspoon ground ginger
- 1/2 teaspoon garlic powder
- 1/2 cup soy sauce
- 1/2 cup water
- 1/4 cup vegetable oil
- 1 cup pineapple juice

Preheat oven to 350°. In a small bowl combine; brown sugar, water, soy sauce, vegetable oil, pineapple juice, ginger, and garlic powder. Place chicken wings in a deep bowl and pour marinade over the chicken. Cover the bowl and chill for at least 3 hours or overnight. Remove wings from the marinade and place on a baking sheet. Bake at 350° for 50-60 minutes.

Estelle Cayer

CRAB MEAT ENGLISH MUFFINS

- 1 jar Kraft Old English Cheese Spread
- 3/4 c. softened butter or margarine
- 1/2 tsp. mayonnaise
- 1/2 tsp. garlic salt
- 1/2 tsp. seasoned salt
- 7 oz. can crab meat
- 1 pkg. English Muffins

Blend all ingredients to a paste (except muffins). Split English Muffins and spread paste evenly on all 12 halves. Place on a cookie sheet and put in freezer for 15-20 minutes. Remove from freezer and cut each half into 6 or 8 pieces (like pizza slices) Bake on a cookie sheet at 450° until sizzling. Serve HOT

Ann L Hogan

EASY NACHO DIP

- 16 oz. cream
- 2 cans (15 oz) cans Hormel chili
- 8 oz. nacho shredded cheese

Layer the cream cheese on the bottom of a square glass 8X8 baking dish.
Cover evenly with both cans of chili. Cover with shredded cheese.
Microwave until cheese in center is bubbly.

Isabel Christie

ENGLISH MUFFIN PIZZA

- 3 English muffins
- pizza sauce
- mozzarella cheese

Preheat oven at 350°. Cut muffins in half and toast. Add as much pizza sauce as desired. Add mozzarella cheese to the muffin. Place muffin on a baking sheet and bake for 10 minutes, or until cheese melts.

Keishla Nieves

HOT & SPICY WINGS

- 3 lbs. chicken wings
- 1/2 c. ketchup
- 2 tsp. mustard
- 2 tsp. hot sauce
- 1/4 c. water
- 1/4 c. honey
- 1/4 c. white vinegar
- 2-3 minced fresh garlic cloves
- 3 tsp. minced dried onions

Preheat oven to broil. Line a shallow cookie sheet with foil and spray with cooking spray. Arrange wings in a single layer. Broil until lightly browned, shut oven off. In a sauce pan, combine all ingredients and bring to a boil. Simmer for 15 minutes. Set oven to 375°. Dip wings in the sauce and place evenly on a greased baking sheet. Bake for 30 minutes.

Isabel Christie

PEPPERONI PIZZA DIP

- 1 package (8 oz) cream cheese, softened
- 1/2 cup sour cream
- 1 tsp. crushed oregano
- 1/8 tsp. garlic powder
- 1/8 tsp. crushed red pepper (optional)
- 1/2 c. chopped pepperoni
- 1/4 c. sliced green onion
- 1/4 c. chopped green pepper
- 1/2 c. shredded mozzarella cheese
- sweet pepper strips
- broccoli flowerettes or crackers (optional)

In a small mixing bowl, beat together cream cheese, sour cream, oregano, garlic powder, and optional red pepper. Spread evenly in a quiche dish or pie plate. Spread pizza sauce over the top. Sprinkle with pepperoni, green onion, and green pepper. Bake at 350° for 10 minutes. Top with cheese. Bake 5 minutes more or until cheese is melted and mixture is heated through. Serve with sweet pepper strips, broccoli, or crackers.

Barbara Doll

RASPBERRY AND APPLE CIDER

- 2 quarts apple cider
- 4 c. cold water
- 2 c. raspberry jelly
- 1/4 c. fresh lemon juice
- 1 tsp. cinnamon powder

Boil apple cider and water in a saucepan. Add raspberry jelly and stir until jelly is completely dissolved. Add cinnamon powder and fresh lemon juice and simmer about 10 minutes. Serve hot or cold

Frank Russo

RASPBERRY-BALSAMIC GLAZED MEATBALLS

- 1 bag (34 oz) frozen (1/2 oz size) meatballs
- 1 cup raspberry jam (no seeds)
- 3 T. sugar
- 3 T. balsamic vinegar
- 1 1/2 T. worcestershire sauce
- 1/ tsp. red pepper flakes

Spray a slow cooker with non-stick cooking spray. Add frozen meatballs. Combine jam, sugar, vinegar, Worcester sauce and red pepper flakes in a small microwavable bowl. Microwave on high 45 seconds. Stir, microwave 15 more seconds or until melted (Mixture will be chunky). Reserve 1/2 cup mixture. Pour remaining mixture over meatballs and toss gently to coat. Cover, cook on low for 5 hours or on high for 2 1/2 hours, tossing occasionally. During last 1/2 hour, remove cover, add remaining mixture and toss again to coat. Stir and be sure it thickens a little.

Doris McLaughlin

SEASONED STEAMERS

- 3 c. water
- 2 T. butter
- 4 cloves garlic, minced
- 1/4 c. chopped fresh parsley
- 1/4 tsp. seafood seasoning
- 2 lbs. clams, scrubbed

in a steamer pot or large soup pan, combine the butter, garlic, parsley, and red pepper. Cover and bring to a boil over high heat. Place the clams in a steamer in the pan or in the steamer top, and reduce the heat to medium. Simmer for 6-8 minutes or until all clams are open. DISCARD ANY CLAMS THAT DO NOT OPEN. Serve the clams with the broth from the pan and melted butter.

Ellen Schwab

SHRIMP DIP

- 4 1/2 oz. can tiny shrimp, well drained
- 1 (3oz) pkg. cream cheese, softened to room temperature
- 1/2 c. mayonnaise
- 1/2 c. finely chopped celery
- 1/2 c. finely chopped green onions (or scallions)
- 1 1/2 T. lemon juice

Combine cream cheese with mayonnaise until smooth. Add celery, onions and lemon juice. Chill (better if prepared the day before to let the flavors gel). Makes 2 1/2 cup.

Monique Renaud

SPANISH PINA COLADA

- 4 oz. coconut cream
- 12 oz unsweetened pineapple juice
- 8 oz. white Puerto Rican Rum
- 3 cups ice

Blend all ingredients together in a blender until thick and creamy.
Refrigerated until serving. Serve cold.

Keishla Nieves

SWEDISH MEATBALLS

- 2/3 cup bread crumbs
- 1 small onion, diced
- 1 egg, beaten
- 1 can cream of celery soup or cream of mushroom soup diluted
- 1 beef bouillon cube
- 1 T. oil

Mix 1/4 can of diluted soup with hamburger, onion, and egg. Add bread crumbs and mix well. Form into meatballs. Brown in oil in a frypan. Pour remaining soup over browned meatballs. When mixture starts to boil, add bouillon cube. Simmer slowly for 30 minutes.

Janet Farrington

TACO DIP

- 1 lb. (90% lean) ground beef
- 1 (24 oz) jar of mild or medium salsa
- 1 (8 oz) block of cream cheese
- 1 (12 oz) package of shredded Mexican cheese

Cook ground beef in a skillet until browned. Add jar of salsa. Stir together and let simmer for about 7-10 minutes on low heat. Spread block of cream cheese on the bottom of a pie dish. (keep cream cheese on counter while you are cooking so it reaches room temperature which helps to spread it smoothly). Spread beef and salsa mixture over cream cheese. Top with 3/4 of the bag of Mexican cheese. Bake at 375° until cheese is melted.

Eva Graveline

VITAMIN C EXPLOSION

- 5 lemons
- 4 limes
- 4 oranges
- 5 cups water
- sugar

Cut lemons, limes and oranges in half. Remove all the seeds, squeeze the juice of lemons, limes and oranges into a juice container. Add 5 cups water, add as much sugar as you want. Serve cold.

Keishla Nieves

WATERMELON AQUA FRESCA

Watermelon Fresh Water

- 16 c. watermelon--1 small watermelon
- 1 lime juice
- 1/2 cup sugar
- 2 T. mint (fresh)

Blend watermelon with sugar and 1 T. of mint and lime juice. Strain watermelon mixture into a pitcher and add rest of min for garnish, stir and serve with ice cubes.

Geraldine Bruzzi

AUTUMN SOUP

- 1 lb. ground beef
- 1 c. onions, chopped
- 1 c. carrots, cut up
- 1 c. celery, diced
- 1 c. potatoes, cubed
- 2 tsp. salt
- 1 tsp. brown bouquet sauce
- 1/4 tsp pepper
- 1 bay leaf
- 1/8 tsp. basil
- 1 can (28 oz.) tomatoes with liquid (or 6 fresh tomatoes)
- 4 c. water

In large saucepan, cook and stir ground beef until browned. Drain, add onions and cook until tender approx. 5 minutes. Stir in water, carrots, celery, potatoes, salt, pepper, bouquet sauce, bay leaf and basil. Heat to boil, reduce heat and simmer 20 minutes. Add tomatoes cover and simmer 10 minutes longer or until vegetables are tender. If using canned tomatoes reduce water to 3 cups,

Debbie Fleming

BUTTERNUT SQUASH AND PEAR SOUP

- 2 t. butter
- 2 medium onions, diced
- 1 medium butternut squash, peeled, seeded and cut into 1" chunks
- 4 pears, cut into 1" pieces
- 1 qt. chicken broth, low sodium
- pinch of nutmeg
- touch of whole milk
- salt
- fresh ground pepper

Melt butter in 4 quart saucepan over medium high heat. Add onions and sauté until translucent. Add squash and pears and cook for a few minutes. Pour in stock, enough to cover. Bring to a simmer and cook until squash is fork tender, approx, 15 to 18 minutes. Add nutmeg; purée with hand blender. Add a touch of milk and season with salt and pepper to taste.

Theresa Sandrowski

CHICKEN AND TURKEY VEGETABLE SOUP

- 5 lbs. chicken breast and thighs
- 1 lb. turkey sausage, sliced
- 3 lbs. red bliss potatoes
- 1 lb. carrots, sliced
- 3 large onions, diced
- 5 celery stalks, sliced
- 1 lb. mushrooms, sliced
- 1 lb. fresh spinach
- 1/2 c. garlic, minced
- 1 can tomato paste
- 1 c. grated cheese
- 2 tsp. black pepper
- 4 bay leaves
- saltine crackers

Place chicken in pot of cold water and cook for 30 minutes. Add potatoes, carrots, onions, celery, mushrooms, spinach, garlic, tomato paste, and bay leaves. Let simmer until chicken is completely cooked. Add turkey sausage, and cook until vegetables cooked. Discard bay leaves. Serve with grated cheese and crackers. Serves 8 hungry people.

Frank Russo

CHICKEN SALAD

- 4 c. diced poached chicken
- 1 celery stalk, diced
- 4 scallions or 1/2 med onion, diced
- 1 1/2 tsp. tarragon, chopped
- 2 T. parsley, finely chopped
- 1 c. mayonnaise
- 2 tsp. salt or to taste
- 1 tsp. Dijon mustard
- fresh ground pepper, to taste
- juice of one lemon

In a mixing bowl, toss together, chicken, celery, scallions and herbs. Set aside. In a small bowl whisk together mayonnaise, lemon juice, mustard, salt and pepper. Add to chicken mix and gently combine.

Pauline Benjamin

CHOWDER AND CLAM CAKES

Clam Chowder

- 6 oz. salt pork
- 2 large onions, chopped
- 2 celery stalks, chopped
- 2 garlic cloves, minced
- 5 lb. potatoes, cut into cubes
- 2 bay leaves
- Thyme, sprinkle
- 2 T. parsley, dried
- Pinch of Cayenne powder
- 2 1/2 c. Vegetable juice
- 1 (46 oz) Clam juice
- 1 (51 oz.) can chopped clams

Pour clam juice into large pot, bring to boil. Add onions, celery, garlic, potatoes and simmer until tender. Stir in vegetable juice, thyme, parsley, cayenne powder and bay leaves. Add clams and cook until heated through.

Clam Cakes

- 24 oz. clam cake mix
- 1 1/2 c. chopped clams
- 1 1/2 c. clam broth

Mix clam cake mix, clam and broth; stir until batter is moist. Do not over mix. Drop batter into deep fryer until cooked through and browned. Makes approx. 3 dozen medium clam cakes.

Pauline Benjamin

FRENCH SALAD DRESSING

- 1 c. olive oil
- 4 T. ketchup
- 2 tsp. worcestershire sauce
- 1 tsp. paprika
- 1 tsp dry mustard
- 1 T. lemon juice
- 1 garlic clove, whole
- 1 c. vinegar (white or red)
- 1 tsp. salt, optional
- 1 T. sugar, optional

In a jar, mix all ingredients together, let sit for 24 hours. Remove garlic clove. Serve over favorite salad.

Jeannine Gosselin

FRUIT SALAD IN GINGER LEMON DRESSING

- 200 g. melon, cubed
- 200 g. cantaloupe, cubed
- 200 g. watermelon, cubed
- 50 ml. water
- 100 g. palm brown sugar
- 3 lime leaves
- 2 lemon grass, crushed
- 2 finger size fresh ginger, peeled and crushed

For dressing: In saucepan mix water, sugar, lime leaves, lemon grass and ginger. Bring to a boil on low heat, until thickens as a syrup. Remove from heat and let cool. In serving bowl combine melon, cantaloupe, watermelon with dressing.

Francisca Coelho

GROUND BEEF VEGETABLE SOUP

- 1 lb. lean ground beef
- 1 medium onion, chopped
- 1 (16 oz.) pkg. frozen mixed vegetables
- 4 c. vegetable or tomato juice
- 4 c. hot water
- 2 beef bouillon cubes
- 1 tsp. basil leaves
- 1 tsp. marjoram
- 1 tsp. seasoned salt
- 1/2 tsp. pepper
- 1/4 tsp. garlic powder
- 1/2 pkg. thin spaghetti
- grated Parmesan cheese for serving

In a large pot, brown ground beef and onion, drain excess fat. Stir in mixed vegetables, juice, hot water, bouillon cubes, basil, marjoram, salt, pepper and garlic powder. Bring to a boil, reduce heat and simmer for 20 minutes. Cook spaghetti to package directions. Stir into soup and heat through. Sprinkle with Parmesan cheese. Serves 6-8.

Eva Graveline

MANHATTAN CLAM CHOWDER

- 2 (10 oz.) can chopped clams
- 2 cans tomato soup
- 5 cans water
- 4 small onions, chopped
- 8-10 medium potatoes

Mix clams, tomato soup and water and simmer. Sauté onions until well browned, add to broth. Cut potatoes into cubes, add to broth and cook until tender. To thicken broth remove a few potatoes and mash, return to chowder.

Agnes Goyette

ORIENTAL COLE SLAW

- 1 (16 oz.) package of cole slaw
- 1 (7 oz.) jar of sunflower seeds
- 1 (8 oz.) package of sliced almonds
- 2 packages beef flavor Ramen Noodles
- 1 bunch scallions, chopped
- 1/3 c. white vinegar
- 1/2 c. sugar
- 2 packages beef flavoring (from noodle packages)
- 1 c. canola oil

The night before prepare dressing: In a sauce pan over medium heat, mix vinegar, sugar and seasoning packages stirring until sugar is dissolved. Remove from heat and add 1 c. Canola oil. Place in jar and refrigerate overnight. In a large bowl: Mix cole slaw, sunflower seeds, almonds, and scallions. Crunch up Ramen noodles and place in bowl before serving, add dressing and toss. Serves 6-10.

Catherine McElroy

POTATO SOUP

- 3 or 4 potatoes, cubed
- 1 c. milk
- 1 stick butter
- 1 can cheddar cheese soup
- 1/2 c. celery, chopped
- 1 can corn, optional

Boil potatoes in 2 cups of water, until tender. Add milk, butter, cheese soup and mix well. Add celery. Heat stirring on medium heat for 15 minutes.

Janice Lanca

SPILL THE BEANS MINESTRONE SOUP

- 1 T. olive oil
- 1 medium onion, chopped
- 2 garlic cloves, finely chopped
- 32 oz. low sodium chicken broth
- 1 (15 1/2 oz) can red kidney beans, drained/rinsed
- 1 (15 1/2 oz) can garbanzo beans, drained/rinsed
- 1 (14 1/2 oz) can of Italian stewed tomatoes
- 2 c. packed chopped kale or swiss chard
- 1/2 c. small shell shaped pasta
- 1/4 tsp. Italian seasoning
- 1/4 tsp. crushed red pepper flakes
- grated Parmesan cheese, optional

In medium saucepan, heat oil over medium -high heat. Cook and stir onions and garlic, 3-5 minutes until onion is transparent. Add broth, beans, tomatoes, kale, pasta and seasonings. Bring to a boil, reduce heat; cover and simmer 10-12 minutes until pasta is tender. Serve with cheese. Serves 6.

Estelle Cayer

TACO SALAD

- 1 package cheddar cheese, cubed
- 1 onion, chopped
- 1 lb. hamburger, cooked
- 1 large bag doritos, crushed
- 1 can black olives, cut up
- 1 or 2 heads of lettuce
- 3 tomatoes, cubed
- 1 large bottle Catalina dressing

In large bowl, mix cheese, onion, hamburger, olives, tomatoes and lettuce.
When ready to serve mix in crushed doritos and Catalina dressing.

Suzanne Leger

THICK PEPPER SOUP

- 1 1/2 lbs. ground beef
- 2 large green peppers, chopped
- 1 large onion, chopped
- 1 whole green pepper, seeded
- 2 (14 oz) cans beef broth
- 1 (46 oz.) can tomato juice
- 1 (28 oz.) can crushed tomatoes, undrained

In large stockpot, brown hamburger and onions until no longer pink. Drain. Return to pot and add broth, crushed tomatoes, juice, and whole green pepper. Bring to a boil for 5 minutes. Put heat on low, cover and simmer for 30 minutes. Remove whole pepper and discard. Add chopped peppers, let simmer until peppers are tender. Can serve over rice.

Barbara Bourque

TORTELLINI SOUP

- 1 T. butter
- 4 garlic cloves, minced
- 2 (14 1/2 oz.) chicken broth, roasted garlic
- 1 (9 oz.) package tortellini
- 1/4 c. grated Parmesan cheese
- salt and pepper
- 1 (14 1/2oz.) can stewed tomatoes
- 6 fresh basil leaves or 1 tsp. dried
- 1/2 bag of spinach

Melt butter in saucepan, add garlic and sauté 2 minutes. Stir in broth and tortellini, bring to a boil. Reduce heat. Mix in 1/4 c. Parmesan cheese and season with salt and pepper to taste. Simmer until Tortellini is tender approx. 5 minutes. Stir in tomatoes, spinach and basil, let simmer 2 minutes. Serve with cheese.

Catherine McElroy

VEGETABLE SOUP

- 1 lb. hamburger
- 2 quarts water
- 2 celery stalks, diced
- 1 (16 oz) can crushed tomatoes
- 1 large can Veg-all, drained
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. celery salt
- 1 pkg. onion soup mix,
- 1 c. orzo

In soup pan, boil water, drop hamburger into pan and break apart with masher, until browned. Add celery, tomatoes, veg-all, salt, pepper, celery salt, onion soup mix. Simmer 30 minutes, add orzo and simmer.

Joan McConaghy

VENUS DE MILO MINESTRONE SOUP

- 1 lb. hamburger
- 1 package onion soup mix
- 1 can (16 oz.) crushed tomato
- 1 (16 oz.) package frozen mixed vegetable
- 1 c. orzo
- 4 beef bouillon cubes
- 4 cans water

Sauté hamburger in large kettle, and drain juices. Add tomatoes, onion soup mix, vegetables, bouillon cubes and water. Bring to boil and add orzo. Cook for 35 minutes. salt and pepper to taste.

Catherine Kando

WILD WESTERN CHILI SOUP

- 1 1/2 lb. ground beef
- 1 c. chopped onions
- 2 garlic cloves (medium), minced
- 1 can beef broth
- 2 (1.5 oz.) can kidney beans, undrained
- 3 c. cooked elbow macaroni
- 3 T. chili powder
- 2 T. vinegar

In a large heavy pan, brown ground beef and cook onion with garlic until tender, use shortening if necessary, Stir to separate meat. Add broth, beans, elbows, chili powder, and vinegar. Simmer 30 minutes, stirring occasionally. Makes approximately 12 cups.

Estelle Cayer

BAKED SQUASH AND APPLES

- 2-3 large apples, chopped
- 1 large butternut squash, cubed
- 1/4 c. honey
- 1/2 tsp. cinnamon
- 1/4 tsp. ginger
- 1/8 tsp. cloves
- 1/4 c. butter
- 1/4 c. raisins

Core, peel and cut apples into chunks. Peel and cube squash. In casserole dish, mix squash, apples and raisins. Melt honey, butter with cinnamon, ginger and cloves. Pour over squash/apple mix. Cover and bake at 350° for 1 hour. Stir to blend.

Nancy Silva

BAKED STUFFED ZUCCHINI

- 2 medium zucchini cut lengthwise
- 1 tablespoon minced, dry onion
- 4 slices white bread
- 1 egg
- dash of worcestershire sauce
- salt, pepper, celery salt, and garlic salt

Cook squash in water until tender. Spoon out center, leaving 1/2 inch in shell. Mix center of squash with all other ingredients. Stuff squash shells with mixture. Pat with butter and Parmesan cheese. Bake at 350° for about 30 minutes.

Lucie Holland

EASY PARMESAN "RISOTTO"

- 1 1/2 cups Arborio rice
- 5 cups simmering chicken stock
- 1 cup freshly grated Parmesan cheese
- 1/2 cup dry white wine
- 3 tablespoons unsalted butter, diced
- 2 teaspoons kosher salt
- 1 tsp freshly ground black pepper
- 1 cup frozen peas

preheat oven to 350. Place the rice and 4 cups chicken stock in a Dutch oven. Cover and bake for 45 minutes, until most of the liquid is absorbed and the rice is al dente. Remove from the oven add the remaining cup of chicken stock, Parmesan wine, butter, salt and pepper. Stir vigorously for 2-3 minutes until rice is thick and creamy. Add the peas and stir until heated through.. Serve hot.

Claudette Poudrier

EASY UNSTUFFED CABBAGE

- 1 head cabbage, shredded
- 1 large onion chopped and sautéed
- 1 can tomato soup, undiluted
- salt and pepper to taste
- 1 pound hamburger

Mix ingredients together. Pour mixture into a casserole dish. Bake, covered for 1 hour.

Lee Kulacz

MARTHA'S CORN CASSEROLE

- 1 (16 oz.) frozen corn
- 3/4 cup milk
- 1 egg
- 4 tablespoons melted butter
- 1 tablespoon sugar
- 1 tablespoon flour
- salt and pepper to taste

Preheat oven at 350°. Grease a 2 quart casserole dish. Thaw corn and drain. Combine all ingredients in a bowl, mix well and transfer to casserole dish. Bake uncovered for 1 hour.

Ann L Hogan

MARTI'S JUNE APPLES

- 6 tart apples- Granny smith or braeburn
- 4 tsp. butter
- 1/2 c. regular sugar
- 1/2 c. brown sugar

Slice up apples into small pieces and do not peel. Cook in small frying pan with butter. Sauté until soft. Add 1/2 cup of regular sugar and brown sugar. Stir gently for 20 minutes under low heat. Serve on English muffins or with any breakfast food.

Ann L Hogan

PINEAPPLE STUFFING

- 1 cup butter
- 1 cup sugar
- 20 ounce can cubed pineapple, drained
- 4 eggs
- 7 slices of bread, cubed after crust removed

Spray casserole dish with non-stick spray. Melt butter in the casserole dish, add eggs, sugar, bread and pineapple. Stir lightly to coat bread. Bake at 350° for 1 hour.

Theresa Sandrowski

POTATO CASSEROLE

- 2 lb. frozen hash brown potatoes
- 1 (16 oz) sour cream
- 1 can cream of mushroom soup, undiluted
- 1 c. shredded cheddar cheese
- 1 stick margarine
- 1/2 c. minced onion
- enough cornflake crumbs to sprinkle on top

Mix hash browns, sour cream, mushroom soup, cheese, onion margarine (save enough margarine to moisten cornflake crumbs). Sprinkle cornflake crumbs on top. Bake at 350° for 1 hour and 20 minutes in a 9x13 dish.

Joanne Lefebvre

QUICHE

- 10" unbaked pie crust
- 6 eggs
- 1 cup light cream
- 4 oz shredded cheddar cheese
- 4 oz grated asiago cheese
- 1 small jar Roasted Red Peppers, sliced
- 1 small jar Sundried Tomatoes packed in oil, drained
- Parsley to taste
- crushed Red Pepper Flakes to taste
- black pepper to taste

spread grated cheese over bottom of pie crust. Add layer of roasted red peppers. Add the sun-dried tomatoes. Then add layer of cheddar cheese. In a bowl, beat together the eggs and light cream. Season with black pepper, crushed red pepper flakes, and parsley to taste. Pour into pie crust. Bake at 425 degrees for 30-35 minutes or until filling is set. Let cool before cutting. Makes approximately 8 portions.

Adrienne Marchetti

ROASTED BRUSSELS SPROUTS

- 1/2 cup fresh orange juice
- 2 teaspoons Olive Oil
- 1 teaspoon grated orange zest
- 1 pound Brussels sprouts cut in halves
- non-stick vegetable spray
- salt and pepper to taste
- grated Parmesan cheese
- 2 teaspoons caraway or dill seeds

Combine orange juice, olive oil, and orange zest in a bowl. Place Brussels sprouts on a sheet pan coated with non-stick vegetable spray. Drizzle orange juice mixture over sprouts and add salt and pepper. Bake at 425° for 20 minutes, then sprinkle with Parmesan cheese. Add seeds if desired. Serve hot.

Frank Russo

ROASTED POTATOES

- 4 medium potatoes
- garlic salt
- paprika
- vegetable oil
- 1/8 teaspoon rosemary

Peel and dice potatoes into one inch cubes. Place the potatoes into a casserole dish. Sprinkle potatoes with garlic salt. Then lightly sprinkle with vegetable oil. Next sprinkle paprika over the potatoes and then sprinkle with rosemary. Bake at 350° for 45 minutes. Halfway through, turn the potatoes to prevent sticking.

Richard Comire

ROASTED VEGGIE MELT

- 1 medium eggplant, peeled and cut into 1/4 inch slices
- 1 medium-sized red onion, cut into 1/2 inch slices
- 1 medium-sized red bell pepper, cut into 8 strips
- 1/3 cup olive oil
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup (2 oz) shredded part-skim mozzarella cheese
- 1 loaf (10 oz) French bread, split in half lengthwise.

preheat the oven to 450. In a large roasting pan or rimmed baking sheet, combine all ingredients except the cheese and bread; toss until well combined. Roast for 35-40 minutes or until the vegetables are tender. Sprinkle with the cheese and bake for 3-4 more minutes, or until the cheese melts. Place the roasted vegetables evenly over the cut sides of the French bread, then cut each half into thirds and serve immediately. Makes 6 servings.

Karen Schwab

SMASHED RED SKIN POTATOES

- 5 lbs. redskin potatoes quartered
- 1 teaspoon minced garlic
- 3 cubes chicken bouillon
- 8 ounce container sour cream
- 8 ounce package cream cheese, softened
- 1/2 cup butter, softened
- salt and pepper to taste

Place potatoes, garlic, and bouillon in a large saucepan. Cover with water. Bring to a boil and cook just until potatoes are tender, about 15 minutes. Drain and reserve the liquid. Place potatoes, sour cream and cream cheese into a large bowl and mash, adding cooking liquid as needed until desired consistency is reached. spoon into slow cooker and cook on low 2-3 hours. Stir in butter, salt and pepper just before serving. Serves 10-12.

A Friend

SWEET POTATO CASSEROLE

- 5 pounds of sweet potatoes/yams, peeled and cut into 2" pieces
- 1/2 tsp kosher salt
- 1/2 stick butter
- 1 cup dark brown sugar
- 2 tsp cinnamon
- apple juice (approximately 1 cup)
- 1/4 stick butter
- 4-5 apples, peeled and sliced thin
- 1 cup corn flakes
- 1/4 stick butter melted

Boil potatoes until fork tender. Drain. Mash potatoes, adding 3/4 cup brown sugar, 1 tsp cinnamon and apple juice until creamy. Mix together sliced apples, 1/2 tsp cinnamon, and 1/4 cup brown sugar. Grease a 13X9 inch baking dish. Layer 1/2 of the potato mixture in bottom of dish, spread apple mixture on top of potatoes. Add remaining potatoes covering apples completely. Mix together 1/2 tsp of the 1/4 stick butter and corn flakes together. Place on top of potatoes. Bake 350 degrees for approximately 40 minutes or until hot and bubbly. Let rest for 10 minutes and serve.

Adrienne Marchetti

TOSTONES

FRIED PLANTAINS

- 3 green plantains
- oil for frying
- garlic powder
- salt
- ketchup

Peel the tostones and slice diagonally into 1 inch slices. Fry the slices over medium heat until they soften. Remove from oil and drain on paper towels. Dash a little salt and press with a saucer. Make sure you press all of them. Finally, put them back in the fryer for 1 minute and take them out and put on paper towels. After dry, sprinkle with garlic powder and enjoy with ketchup.

Keishla Nieves

VEGETABLE

- 1 can regular corn, undrained.
- 1 package jiffy corn mix
- 8 ounce container onion dip
- 1 can creamed corn
- 1/8 tsp pepper
- 1 cup butter

Mix jiffy mix, eggs, butter, pepper and onion dip. Add the creamed and regular corn and mix together. Bake at 325° for 30 minutes.

Naomi Worthington

ZUCCHINI PIE

- 4 eggs
- 1/2 teaspoon oregano
- 3 cups shredded zucchini
- 2 tablespoons chopped parsley
- 1/2 teaspoon salt
- 1/2 cup olive oil
- pepper to taste

Mix all ingredients and pour into a lightly greased pie dish. Bake at 350° for 40-50 minutes, until a knife inserted comes out clean and the pie is golden brown.

Lee Kulacz

APPLE LOAF

- 1/2 c. onions, chopped
- 1 T. butter
- 1 1/4 lb hamburger
- 1 c. apple, chopped
- 2 eggs
- 3/4 c. bread crumbs
- 1 T. parsley
- dash of pepper
- 1 1/2 tsp. mustard
- 4 T. ketchup
- dash of salt

Sauté onions in butter until soft. In bowl mix hamburger, apples, eggs, bread crumbs, parsley, mustard, ketchup, salt and pepper. Combine with sautéed onions. Put in loaf pan. Bake at 350° for 30 minutes.

Barbara Bourque

BAKED CHICKEN BREAST

- 4 lbs. chicken breast, boneless, skinless
- 2 cans cream of chicken soup
- 2 c. chicken broth
- 3/4 c. mayonnaise
- 8 oz. shredded mozzarella cheese
- 1 (14 oz) pkg. stuffing mix

Mix soup, broth mayonnaise and cheese, set aside. Lightly grease a lasagna pan. Place chicken in pan and cover with half of the soup mixture. Sprinkle half of the stuffing mix over soup mixture. Pour remaining soup mix over stuffing and sprinkle remaining stuffing mix on top. Bake uncovered at 350° for 1 1/2 hours. Serve with rice. Serves 6-8.

Judy Kolek

BAKED FRENCH TOAST BLUEBERRY CASSEROLE

- 1 16 ounce loaf of French or Italian bread cut into 1 inch cubes
- 1 tablespoon unsalted butter, softened, to coat the baking dish
- 8 large eggs
- 2 1/2 cups whole milk
- 1 1/2 cups heavy cream
- 1 tablespoon granulated sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 4 tablespoons (1/2 stick) unsalted butter, softened
- 3/4 cups packed light brown sugar
- 1 1/2 tablespoons light corn syrup
- 1 cup pecans, coarsely chopped

Spread bread cubes in a baking pan and bake at 325 degrees for 15 minutes or until dry and hard. Remove from oven and let cool. Butter a 13X9 inch baking dish and put in the dried bread cubes. Whisk the eggs in a large bowl until combined. Whisk in the milk, cream, sugar, vanilla, cinnamon, and nutmeg. Pour the egg mixture over the bread cubes. Cover the entire mixture with plastic wrap and push the bread into the egg mixture until soft and well coated. Refrigerate overnight. Stir the brown sugar and corn syrup together until smooth. Then stir in the pecans. Wrap in plastic wrap and also refrigerate overnight. In the morning, unwrap the casserole and bake in a 350° preheated oven for 45 minutes. Pull out and sprinkle blueberries on top, then add the pecan topping mixture and bake for another 15 minutes until golden brown and bubbling. Serve immediately with warmed maple syrup.

Denise Alexander

BEEF RENDANG

- 4 fresh banana peppers, seeded and sliced
- 4 shallots, chopped
- 5 garlic cloves, minced
- 1 tsp. salt
- 1 tsp. crushed red pepper flakes
- 2 lbs. beef tenderloin, cut into 1 1/2" - 2" cubes
- 1 piece galangal (1/2"), thinly sliced
- 3 stalks of lemon grass, chopped
- 6 lime leaves
- 1 tsp. turmeric
- 3 (13.5 oz) cans coconut milk

Place banana peppers, shallots, garlic, salt and red pepper in a blender and pulse until mixture is a paste. Place beef cubes in a skillet over medium heat with the pepper mixture, galangal, lemon grass, lime leaves and turmeric. Cook beef, stirring occasionally until the meat is no longer pink, and juices have mostly evaporated, approx. 15 minutes. Pour coconut milk into skillet, bring to a boil, reduce heat and simmer about 15 minutes. Remove the beef cubes to a bowl and set aside. Continue to simmer coconut milk until thickened, approx. 30 minutes. Return beef to the sauce, reduce heat to low and barely simmer the beef and sauce until the sauce turns brown and oil separates from the coconut milk, about 2 1/2 hours. Stir frequently as sauce thickens. Serve with rice.

Francisca Coelho

BUSY DAY INDIVIDUAL MEAT LOAVES

- 1 lb. lean ground beef
- 1/2 tsp. salt
- 2/3 c. cracker crumbs
- 2/3 c. milk
- 1 egg, beaten
- 3 T minced onion
- 1/2 tsp. dry sage
- 1/2 tsp. dry thyme
- 1/4 tsp. nutmeg
- 1/4 tsp. black pepper
- 2 T. brown sugar
- 1/3 c. ketchup or 3 T tomato paste
- 1/2 tsp. ginger
- 1/2 tsp. garlic salt
- 2 T. soy sauce
- 1 tsp. dry mustard
- green pepper sliced

In large bowl, crumble beef. Add salt and sprinkle with bread crumbs and milk. Let stand a few minutes until crumbs are soft. Blend together. Mix in egg, onion, sage, thyme, nutmeg and black pepper, mixing well. Shape into 4 loaves. Place on foil lined baking sheet about 3 inches apart. Mix brown sugar, ketchup, ginger and garlic salt, soy sauce and mustard. Spread over top of loaves. Bake at 350° for 35 minutes. Sprinkle with green pepper before serving.

A Friend

CARAMELIZED ONION AND TURKEY LASAGNA

- 9 lasagna noodles, cooked
- 4 c. milk
- 1/2 c. flour
- 1 1/2 tsp. salt
- 1 c. grated Parmesan cheese
- 3 T. oil
- 5 onions, diced (approx 6 cups)
- 1 1/4 lbs. ground turkey (93 % lean)
- 1/2 tsp. crushed rosemary
- 2 (10 oz) pkg frozen, chopped spinach, thawed
- 1 c. shredded white sharp cheddar cheese

In a large sauce pan whisk milk with flour over medium heat until thick enough to coat back of spoon (approx. 5 minutes). Add 1 tsp salt and whisk in Parmesan, stirring until cheese is melted. Set aside. In a large skillet heat oil over medium heat. Add onions and cover cooking until onions begin to soften (12 min.) Uncover and cook stirring occasionally until onions are golden brown. Stir in ground turkey, rosemary and 1/2 tsp salt and cook until no longer pink, breaking up turkey with spoon (approx. 5 min.) Grease the bottom of 13 x 9 pan. Lay 3 noodles lengthwise in pan, top with 1/2 turkey mixture, 1/3 of cheese sauce and 1/2 of the spinach (make sure spinach is squeezed dry). Repeat for second layer. Top with remaining 3 noodles and cheese sauce. Sprinkle with cheddar cheese. Bake 30 minutes, until golden brown.

Doris McLaughlin

CHEESY CHICKEN NOODLE CASSEROLE

- 6 boneless, chicken breast, halved
- 4 (10 3/4oz) can cream of chicken soup w/ herbs
- 1 lb. Velveeta cheese
- 1 1/4 c. reserved chicken broth
- 1 box stuffing mix
- 12 oz bag of noodles

Boil chicken breast until cooked, reserve 1 1/4 cup of broth. Dice chicken and put aside. Heat soup in sauce pan (do not dilute). Melt cheese into soup. Boil noodles according to pkg directions. Prepare stuffing according to pkg. directions. Add noodles to cheese mixture and mix well, add chicken. Pour into a 9 x 12" pan. Sprinkle with stuffing mix. Bake uncovered at 350° for 45 minutes.

Doris McLaughlin

CHEROKEE CASSEROLE

- 1 lb. hamburger
- 3/4 c. onions, chopped
- 1/2 tsp. salt
- 1/8 tsp. garlic powder
- 1/8 tsp. oregano
- 1/2 bay leaf
- 1 (16oz) can tomatoes
- 1 can cream of mushroom soup
- 1 c. minute rice
- American cheese

Brown hamburger and onions. Add salt, garlic powder oregano, bay leaf, tomatoes, soup and minute rice. Let simmer 5 minutes. Place in casserole dish. Cover with strips of American cheese. Bake at 350° until cheese melts. Serves 6-8

Agnes Goyette

CHICKEN & STUFFING CASSEROLE

- 2 lb. chicken cutlets, cut into pieces
- garlic salt
- 1 1/2 c. shredded cheese (any kind mozzarella, cheddar)
- 1 can cream of mushroom soup
- 1/3 can water
- 2 c. pepperidge farm stuffing mix
- 1/2 stick butter, melted
- 1/2 c. hot water

In a 13 x 9 inch pan place the chicken pieces. Sprinkle lightly with garlic salt. Sprinkle cheese over chicken. Mix soup with 1/3 can of water, pour over cheese. Add stuffing mix to the melted butter and hot water and sprinkle on top of mixture. Bake at 350° for 1 hour.

Monique Renaud

CHICKEN AND RICE CASSEROLE

- 4 chicken breasts
- 1 c. rice, uncooked
- 3 c. water
- 1 large onion, chopped
- 3/4 c. green peppers, chopped
- 1/2 c. butter
- 4 bouillon cubes
- 1 (10 3/4 oz.) can cream of mushroom soup

Mix bouillon cubes and water. Sprinkle rice over bottom of casserole dish. Place onion, green peppers on top of rice. Place butter pats on top of peppers and onions. Pour bouillon mix over casserole, place chicken breast on top. Pour mushroom soup over the chicken. Bake at 350° for 45 minutes.

Theresa Sandrowski

CHICKEN CACCIATORE

- 6 boneless chicken breast halves
- 1/2 c. oil
- 2 onions, chopped
- 2 to 4 green peppers, julienned
- 1 red pepper, julienned
- 1 clove garlic, chopped
- 1 c. wine
- 1 (28 oz.) can tomatoes
- 2 (8 oz.) cans of tomato paste
- 1-1/2 tsp. salt
- 1/8 tsp. pepper
- 1/8 tsp. allspice

Add oil, onions, green peppers, red pepper, garlic, wine, tomatoes, tomato paste, salt, pepper and allspice to chicken breasts in a roasting pan. Mix well. Cover pan with aluminum foil plus a cover. Cook for 3 hours at 350 degrees. Serve over your favorite pasta. (Or cacciatore may be slow cooked in a in a crockpot for 5-6 hours on high or 10-12 hours on low.)

Eve Graveline

CHICKEN CORDON BLUE

- 4 boneless, skinless chicken breast
- 4 slices of ham
- 4 slices of swiss cheese
- 1/2 c. flavored breadcrumbs
- 2 tsp olive oil
- sprig of parsley
- 1 c. brown gravy sauce

Oil baking dish set aside. Flatten chicken breast to same thickness. Coat both sides of chicken with breadcrumbs. Lay the 4 chicken breast in baking dish. Add 1 slice ham on each breast, then 1 slice swiss cheese on top of ham. Garnish with parsley. Bake at 400° for 20 minutes. Meanwhile heat brown gravy. Spoon sauce on chicken. serves 4

Jeannine Gosselin

CHICKEN IN ORANGE SAUCE

- 4-6 split boneless chicken breasts
- 4 T. butter
- 2 T. olive oil
- 1/4 c. flour
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 T. light brown sugar
- 1/2 tsp. dry or fresh ginger
- 1 1/2 c. orange juice
- 1 c. water
- 1 T. orange rind

Brown chicken in 2 T butter and 2 T olive oil. Transfer to baking dish. In saucepan add 2 T butter, melt, then stir in slowly 1/4 c of flour while heating. Add salt and pepper, and while stirring add 2 T brown sugar and 1/2 tsp ginger. Then slowly add 1 1/2 cups of orange juice and when thickened add 1 cup water. Continue stirring while sauce thickens more. Add orange rind and pour sauce over chicken. Bake at 350° in covered dish for 60 minutes.

Anne Toole

CHICKEN IRENE

- 2 1/2 - 3 lbs. chicken breast (cut in pieces)
- 1 can cream of chicken soup
- 2 T mayonnaise
- 8 oz. cheddar cheese, shredded
- 2 c. Pepperidge Farm Bread Stuffing
- 4 oz. butter

Place cut up bite size chicken in an 11 x 8 pan. Mix soup with mayonnaise and spread over chicken. Place shredded cheese over soup mixture. Cover with bread stuffing. Dot with butter. Bake uncovered at 375° for 25 -30 minutes. Serve with rice. Serves 6-8.

Catherine Kando

CHICKEN WITH HONEY-ORANGE SAUCE

- 2 navel oranges
- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt, divided
- 1/4 teaspoon pepper
- 4 skinless, boneless chicken breasts
- 1 cup reduced sodium chicken broth
- 1 tablespoon canola oil
- 1 cup white wine
- 1/2 cup golden raisins
- 2 tablespoons honey
- 1 cinnamon stick
- 1/2 cup slivered almonds, toasted

Zest and juice one orange. Remove the skin and white pith from the 2nd orange, then halve and slice. Reserve the zest and juice separately from the orange slices. Combine flour, 1/4 teaspoon salt and pepper in a shallow dish. Dredge chicken in the flour, shaking off any excess. Transfer the remaining flour to a small bowl, add broth and whisk to combine. Heat oil in a large nonstick skillet over medium heat. Add the chicken and cook until browned. 3-4 minutes per side. Transfer to a plate. Add wine to the pan and cook for 1 minute. Add the flour-broth mixture, the reserved orange zest and juice, raisins, honey, cinnamon stick, and any accumulated juices to the pan and cook, turning the chicken once or twice, until a meat thermometer inserted into the thickest part of the meat registers 165° and the sauce has thickened, 10-12 minutes. Transfer the chicken to a serving platter. Discard the cinnamon stick. Spoon the sauce over the chicken and garnish with the reserved orange slices and almonds.

Ellen Schwab

CHIPOTLE LIME CRUSTED CHICKEN

- 1/2 c. mayonnaise
- 1/4 c. cheddar jack cheese (approx. 1 oz)
- 1 1/2 tsp. lime juice
- 3/4 tsp. Chipotle- chili rub
- 4 boneless, skinless chicken breasts
- 1/4 c. tortilla chips, crushed

Combine: mayonnaise, cheese, lime juice, and chipotle rub in a medium bowl. Arrange chicken on foil-lined baking sheet. Evenly top with mayonnaise mixture, then sprinkle with crushed tortilla chips. Bake in a preheated 425° oven for 20 minutes or until chicken registers 165° on meat thermometer.

Claudette Poudrier

CHUNKY VEGGIE CHILI

- 1 tablespoon olive oil
- 1 large onion, chopped
- 2 cans (14 1/2 oz each) diced tomatoes, undrained
- 2/3 cup salsa
- 1 1/2 teaspoons chili powder
- 1 1/2 teaspoons ground cumin
- 2 cans (15 to 16 oz each) red kidney beans, rinsed and drained
- 1 large red bell pepper, chopped
- 1 large zucchini, cut into 1/2 inch chunks
- 1 medium-sized yellow squash, cut into 1/2 inch chunks

In a large saucepan, heat the oil over medium heat. Add the onion and sauté. Add the tomatoes, salsa, chili powder, and cumin. Reduce the heat to low, cover and simmer for 10 minutes. Add the remaining ingredients cover and simmer for 20-25 minutes or until the vegetables are tender. Ladle into bowls and serve...

Ellen Schwab

COD FISH CASSEROLE

- 2 1/2 lbs. fresh codfish, (boneless, skinless)
- 6 large potatoes, sliced
- 2 large onions, sliced
- 1 c. olive oil
- 3 garlic cloves, minced
- 2 T. parsley flakes
- 1 T. crushed red pepper flakes
- 1 tsp. paprika
- 3 T. tomato sauce

Boil cod fish until cooked, drain and let cool. In a 9 x 13 casserole dish, layer half the potato slices, follow with codfish, then onion slices. Top with remaining potato slices. In small bowl, mix together olive oil, garlic, parsley, pepper flakes, paprika and tomato sauce. Pour over casserole. Bake in preheated 375° oven for 90 minutes

Francisca Coelho

CREPES

- 3 eggs, slightly beaten
- 6 T. flour
- 1/4 tsp. salt
- 1 c. milk
- 1/8 cup butter or margarine

Beat eggs, flour and salt until smooth. Add milk and mix until batter is smooth. Cover and chill for 1/2 to 1 hour. Stir batter well before using. For each crepe heat about a 1/2 tsp. of butter in a 7 or 8" crepe pan over medium high heat. Pour in 1/4 cup of batter, quickly tilting the pan to distribute batter evenly. When light brown on the bottom, turn and lightly brown the other side.

Lucie Holland

DUTCH BABY PANCAKES

- 3 tablespoons butter
- 2 eggs, room temperature
- 1 egg white, room temperature
- 2/3 cup whole milk at room temperature
- 2 tablespoons granulated sugar
- 1/2 cup plus 2 tablespoons flour
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- a pinch of nutmeg
- 1/4 teaspoon kosher salt

Preheat oven to 400. Place 10 inch cast iron skillet in the oven and heat for at least 8 minutes. Melt 3 tablespoons butter. place eggs, egg white, milk, 1 tablespoon melted butter, sugar, flour, vanilla, nutmeg, cinnamon, and salt. in a blender. Blend until the batter is smooth and creamy. (about 30 seconds). Remove the skillet from the oven and pour the remaining 2 tablespoons of butter into the pan and swirl until bottom of skillet is well coated. Gently pour the batter into the hot skillet, return the pan to the oven and bake for 20 minutes. Do not open the oven door while baking, the pastry will fall. Once baking is done, use a thin spatula to coax the pancake onto a large plate. To serve, cut into wedges and sprinkle with cinnamon, powdered sugar and a splash of lemon juice.

A Friend

DYNAMITES

- 4 medium green peppers, thinly sliced
- 1 medium vidalia onion, thinly sliced
- 1 lb. ground beef
- 1/8 tsp. red pepper flakes
- 1 (8 oz) can tomato paste
- 1 tsp. garlic, crushed
- 4 T. vegetable oil
- 1/4 tsp. Italian seasoning
- 1 (8oz) can tomato sauce
- dynamite rolls

Add vegetable oil to skillet on medium heat. Add peppers and onions tossing to coat, cook approx. 10 minutes. Remove from skillet and place in bowl, set aside. In skillet add ground beef and cook until browned. Drain fat. Combine beef, onion/pepper mix, red pepper flakes, garlic, Italian seasoning, tomato paste and tomato sauce. Cook 15 minutes. Serve in rolls.

Richard Comire

EASY CROCKPOT BARBECUE CHICKEN

- 4-6 boneless, skinless chicken breast
- 28 oz. BBQ Sauce (Sweet Baby Ray's original)
- 1/4 c. vinegar
- 1/4 c. brown sugar
- 1/4 tsp. red pepper flakes
- 1/2 tsp. garlic powder

Mix BBQ sauce, vinegar, pepper flakes, brown sugar and garlic powder together in a bowl. Place chicken in crockpot. Pour sauce mixture over chicken. Place cover on crockpot and cook on low for 6 hours. Serves 4 plus.

Suzanne Leger

EGGPLANT PARMESAN - LIGHT

- 2 lg. eggs
- 2 T. fat-free milk
- 1 c. Italian-seasoned bread crumbs
- 1 (1 3/4 to 2 lb.) eggplant peeled and cut in 1/4 inch slices
- 1 tsp. extra-virgin olive oil
- 1 lg. onion, finely chopped
- 4 garlic cloves, minced
- 1 (28 oz.) can crushed tomatoes
- 1 (14 1/2 oz.) can diced tomatoes
- 1/4 c. dry red wine
- 2 T. minced fresh basil or 2 tsp. dried.
- 1/2 tsp. salt
- 1/4 tsp. freshly ground pepper
- 1/4 tsp. sugar
- 1 c. shredded part-skim mozzarella cheese
- 3 T. grated Parmesan cheese

Preheat oven to 375° F. Spray 2 baking sheets and a 9 x 13 inch baking dish with non-stick spray. Lightly beat the eggs and milk in a shallow bowl. Dip the eggplant in the egg mixture, then in the bread crumbs and arrange in one layer on the baking sheets. Lightly spray the eggplant with nonstick spray. Bake until the eggplant is softened and lightly browned, about 25 minutes. Meanwhile, heat a non-stick Dutch oven. Swirl in the oil, then add the onion and garlic. Sauté until golden, about 7 minutes. Add the crushed tomatoes, diced tomatoes, wine, basil, salt, pepper and sugar; bring the mixture to a boil. Reduce heat and simmer, uncovered, until slightly thickened, about 15 minutes. Spoon about 1/3 of the tomato sauce in the bottom of a baking dish. Top with a layer of half of the eggplant, then another third of the sauce, then another layer of the remaining eggplant, then the remaining sauce. Sprinkle with mozzarella and Parmesan cheeses

and bake, uncovered, until the dish is hot and bubbling and the cheese is golden, about 20 minutes. Let stand 5 minutes before serving.

Mary Anne Quinn

ENCHILADAS SUIZAS

- 4 tomatillos
- 1 chile Serrano (Jalapeño)
- 1/2 onion
- 1 clove garlic
- 4 sprigs fresh cilantro
- 1/2 c. cream cheese
- salt
- 2 corn tortillas
- 1 cup chicken breast cooked and shredded
- 1/2 c. crumbled queso fresco or Monterey Jack Cheese (shredded)
- oil

Bring to boil onion, chile and tomatillo (8 minutes). Transfer to a blender, add garlic and cilantro; blend until smooth. Heat oil in a small saucepan and then add tomatillo sauce, simmer and stir about 10 minutes. Add cream cheese and stir until mixed and set aside. Heat oven to 350°. Heat a skillet over medium heat; warm tortillas 10 seconds per side. Divide shredded chicken evenly amount tortillas; roll up. Spread 1/2 sauce in baking dish. Arrange enchiladas in 1 layer, seam side down. Cover with rest of sauce; sprinkle with cheese. Bake 30 minutes or until cheese starts to brown. Serve immediately. Sprinkle some chopped cilantro and onion for decoration.

Geraldine Bruzzi

FANCY FAST CHICKEN

- 3 Boneless, skinless chicken breasts, split
- 6 slices of Swiss cheese
- 1/4 pound sliced mushrooms
- 1 can cream of chicken soup
- 1/2 cup white wine
- 2 cup stuffing mix
- 1 stick butter, melted

Place chicken in greased, glass baking dish. Top each piece of chicken with a slice of cheese Lay mushrooms over the cheese.. Mix soup with wine, and pour over the chicken. Spread stuffing over the top and drizzle with the melted butter. Bake at 350 degrees for 50 minutes.

Denise Alexander

FIREHOUSE CHILI

- 1 1/2 lbs stew meat, cubed
- 3 onions, sliced
- 2 c. water
- 1 can (28 oz) crushed tomatoes
- 1 can (6 oz) tomato paste
- 2 stalks celery, sliced
- chili powder, season to taste
- 1 green pepper, cut into strips
- 1 (16 oz) can kidney beans, drained & rinsed
- 1 (16 oz) can white beans, drained & rinsed
- 1 (14 3/4 oz) can corn, drained
- pepper - season to taste
- hot pepper sauce, season to taste
- 1 T. garlic powder

Place beef, onions and water in slow cooker. Add tomatoes, and tomato paste, stir well. Add celery, green pepper and beans. Stir in seasonings to taste; top with corn. Cover and cook on low setting for 8-10 hours or on high setting for 5-6 hours, stirring occasionally. serves 6.

A Friend

FOURNIER'S BEEF AND ELBOWS

- 1/2 c. onion, chopped
- butter
- 8 oz. elbow macaroni
- 2 c. cooked, cubed roast beef or pork
- 1 (16 oz) can diced tomatoes
- 1/2 c. brown gravy
- 1 T. sugar
- salt and pepper to taste

Bake baking dish with butter. Parboil elbows 7 minutes, drain and place in baking dish. Melt butter in saucepan and cook onions until tender. Add tomatoes, gravy, sugar, meat, salt and pepper. Boil for 5 minutes. Pour over elbows. Cover and bake at 350° for 20 minutes.

Beatrice Donovan

FRENCH COUNTRY CHICKEN

- 1 onion, chopped
- 6 carrots, peeled and sliced diagonally
- 6 stalks celery, sliced diagonally
- 6 boneless, skinless chicken breast
- 1 tsp. dried tarragon
- 1 tsp. dried thyme
- pepper to taste
- 1 can cream of chicken soup
- 1 package onion soup mix
- 1/3 c. dry white wine or chicken broth
- 2 T. cornstarch
- Cooked rice or mashed potatoes

Combine onion, carrots, celery in bottom of slow cooker. Arrange chicken on top; sprinkle with tarragon, thyme and pepper. Mix chicken soup and dry onion soup mix together; spoon over chicken. Cover and cook on high for 4 hours, stirring after 1 hour. At end of cooking time: Stir together wine or broth and cornstarch; pour over chicken and mix well. Cook uncovered, for an additional 10 minutes until thickened. Serve over rice or potatoes.

A Friend

FRENCH MEAT PIE

- 1 lb. ground beef
- 1 lb. ground pork
- 2 large potatoes, cut in small cubes
- 1 medium onion, chopped
- 1 tsp. sage
- 1 tsp. poultry seasoning
- salt and pepper to taste
- Unseasoned bread crumbs
- water
- 4 (9 inch) pie crusts

In large pot, place ground beef, pork, potatoes, onion, sage, poultry seasoning and salt and pepper. Add enough water to just cover ingredients. Cook over medium heat, stirring frequently for a smooth mixture. Potatoes should be cooked thoroughly before turning off heat. Add breadcrumbs, using enough to absorb all the liquid. Place mixture into prepared pie shells, place top pie shell over mixture and crimp edges. Bake in a 350° oven for 60 minutes. Makes 2 pies. Can be frozen after baking.

*Denise Ledoux
Memory of Gloria Ledoux*

FRIJOLES VOLTEADOS

Guatemalan Refried Beans

- 1 onion, diced
- 2 cloves garlic, minced
- 2 cans black beans, with liquid reserved
- salt to taste
- Flour tortillas
- fried eggs

sauté onions and garlic in oil until tender. Purée beans in a blender with about 2/3 c of reserved bean liquid until they become a smooth paste. Add blended beans to onions. Stir over medium heat until thick, approx. 10 minutes. Serve over tortilla with a fried egg. Serves 4-6

Rice Bowl 2014

GARLIC SHRIMP LINGUINE

- 1 pound linguine
- 2 tablespoons olive oil
- 4 tablespoons (1/2 stick) butter
- 2 medium zucchini, quartered lengthwise and sliced
- 12 garlic cloves, minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 pound medium-sized shrimp (20-30 per lb), peeled and deveined with tails left on
- 3 tablespoons chopped fresh parsley
- 2 tablespoons fresh lemon juice

Cook the linguine according to the package directions, omitting the salt; drain. Meanwhile, in a large skillet, heat the oil and butter over medium heat. Add the zucchini, garlic, salt, and pepper, and sauté for 3-4 minutes, until the zucchini starts to soften. Add the shrimp, parsley, and sauté for 2-3 minutes until the shrimp turn pink. Pour the shrimp mixture over the linguine, add the lemon juice and toss. Serve immediately.

Karen Schwab

GERMAN STYLE POTATOES AND FRANKS

- 1 lb. frankfurters, cut into 1" pieces
- 1/2 c. sliced green onion
- 2 tsp. butter
- 1 can chicken gravy
- 1 tsp. vinegar
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 3 c. sliced potatoes, cooked

In skillet, brown franks and cook onions in butter until tender. Stir in salt, pepper. Add gravy, vinegar, and potatoes. Heat and stir. Makes about 6 cups.

Barbara Bouque

GREEN CHICKEN ENCHILADAS

- 2 Boneless, skinless chicken breast
- 10 tortillas (corn)
- 1 jar green enchilada sauce
- 4 oz. sour cream
- 6 oz. Monterey jack cheese (shredded)
- salt and pepper to taste

Salt and pepper chicken breast, coat lightly with oil. Roast at 350° for 30-35 minutes. Shred chicken while warm with 2 forks. Mix a light coat of green sauce in bowl with shredded chicken. Lightly spray both sides of tortillas with cooking spray and microwave 30 seconds, covered. Lightly spray 11x7 baking dish with cooking spray. Lightly coat bottom of casserole with sauce. Place 2 tablespoons of chicken on Tortilla. Sprinkle with cheese. Roll tortilla and place in baking dish. Repeat for all tortillas. Cover enchilada's with green sauce, Place dollop of sour cream on top of each enchilada. Cover with foil. Bake at 350° for 30 minutes.

*Leda Michaud
Frank McAleer*

GRILLED CHICKEN IN ADOBO

- 1 1/2 c. soy sauce
- 1 1/2 c. water
- 3/4 c. vinegar
- 3 T. honey
- 1 1/2 T. minced garlic
- 3 bay leaves
- 1/2 tsp. black pepper
- 3 lbs. boneless, skinless chicken thighs

Preheat an outdoor grill for high heat and lightly oil grate. In a large pot, mix; soy sauce, water, vinegar, honey, garlic, bay leaves and pepper. Bring mixture to a boil and place chicken into the pot. Reduce heat, cover and cook for 35-40 minutes. Remove chicken, drain on paper towel and set aside. Discard bay leaves, return the mixture to a boil and cook until reduced to about 1 1/2 cups. Place chicken on the prepared grill, for about 5 minutes each side, until browned and crisp. Serve with remaining sauce mixture.

Francisca Coelho

HAM & ASPARAGUS BRUNCH BAKE

- 2 boxes, long grain wild rice mix
- 1 lb. asparagus, cut into 1" pieces (2 1/2 c)
- 2 c. ham, chopped
- 1 c. bell pepper (red or yellow)
- 1/4 c. red onion, finely chopped
- 1 c. shredded swiss cheese

In large saucepan, prepare rice mixes according to package directions. Add asparagus during last 5 minutes of cooking. Grease a 11 x 7 1/2" baking dish. Add ham, pepper and onion to cooked rice mixture and mix well. Place mixture in prepared baking dish; sprinkle with swiss cheese. Bake in preheated 350° oven for 25-30 minutes or until heated through. Serves 8.

Marianne Nunes

HAMBURG CHOP SUEY

- 1 lb. hamburger
- 1/2 c. chopped celery
- 1 lg onion, chopped
- 1/2 c. tomato juice
- 1/8 lb. butter
- 2 T. soy sauce
- 2 T. cornstarch
- 1 can bean sprouts
- 1 can la choy noodles

Brown hamburger and onions in pan. Add celery, tomato juice and juice from bean sprouts. Cook until celery is cooked. Add bean sprouts and noodles. Simmer 3 minutes. Add cornstarch and soy sauce. Serve immediately.

Jackie Wudkiewicz

HEARTY BEEF AND CHEESE CRESCENT PIE

- 1 1/2 lb. hamburger
- 1/2 c. onion, chopped
- 1 c. peppers or mushrooms
- 2 c. tomato sauce
- 1 (16 oz.) can of cut green beans or corn
- 1/4 tsp. garlic powder
- 1/4 tsp. salt
- 8 oz. can Crescent rolls
- 1 egg, slightly beaten
- 2 c. shredded cheese

In large frying pan, brown hamburger, onions, peppers in oil. Drain fat. Stir in tomato sauce, beans, garlic powder and salt. Simmer for a few minutes. Separate crescent rolls into 8 triangles, place in ungreased 10" pie pan, pressing into pan. Combine egg and 1 cup cheese. Spread over crust. Pour meat mixture into crust,. Sprinkle with remaining cheese, top with paprika. Bake at 375° for 20-25 minutes.

Claire Estrella

HERB ROASTED PORK CHOPS

- 3 tablespoons fresh lemon juice
- 3 scallions, thinly sliced
- 3 garlic cloves, minced
- 1 1/2 teaspoons dried rosemary, crushed
- 1/4 teaspoon black pepper
- 4 pork chops (6 oz. each)
- Non-stick cooking spray

Preheat oven to 400°. Coat an 8 inch square baking dish with non-stick cooking spray. In a shallow dish, combine the lemon juice, scallions, garlic, rosemary and pepper. Dip each pork chop into the lemon mixture, coating completely, then place in the baking dish. Lightly coat the chops with non-stick cooking spray. Bake for 15-20 minutes or until desired doneness. makes 4 serving- 1 chop each serving.

Karen Schwab

ITALIAN SAUSAGE BAKE

- 2 c. small penne pasta
- 1 lb. Italian sausage, casing removed
- 3 small zucchini, halved and thinly sliced
- 1 bell pepper, chopped
- 1 (10-12oz) pizza sauce
- 1/2 lb. Velveeta cheese, cut into 1/2" cubes
- 1 1/2 c. grated Parmesan cheese

Cook pasta, as directed. In a large deep skillet, brown sausage on med/high heat, stirring to break up sausage. Drain. Return sausage to skillet, Add zucchini, peppers and pizza sauce. Stir until well blended. Cook until zucchini is tender, stirring occasionally. Drain pasta, add to sausage mixture along with Velveeta, stirring until cheese is melted. Spoon into a 13 x 9 baking dish, sprayed with non-stick cooking spray. Sprinkle with Parmesan cheese. Bake at 350° for 30 minutes.

Doris McLaughlin

ITALIAN SEASONED CROCK POT ROAST

- 2 1/2 lb. boneless beef round roast
- 1 medium onion, diced
- 1 medium green pepper, diced
- 1 medium red pepper, diced
- 1/4 tsp. salt
- 2 (12 oz) cans of tomato sauce (no salt added)
- 1 pkg. dry Italian salad dressing mix

Slice roast in half. Place onion, peppers and roast in bottom of slow cooker. Add salt, tomato sauce, and dry salad dressing mix to slow cooker. Cover and cook on high for 4-6 hours or until roast is tender and cooked through.

The McDonough's

LAURA'S EAST INDIAN CURRY

- 2 T. vegetable oil
- 1 large onion, chopped
- 1 medium green pepper, chopped
- 1/4 tsp. red chili pepper
- 1/2 tsp. whole mustard seeds
- 1 garlic clove, chopped
- 1 lb. ground lamb
- 2 -4 T. curry powder
- 1 1/2 tsp. salt
- 1/2 tsp. black pepper
- 2 c. water
- 2 medium potatoes, diced
- 2 large carrots, sliced
- 1 c. water
- 3 T. flour

Sauté in oil over medium heat; onions, green pepper, red chili, mustard seeds, and garlic until they are golden brown. Remove from pan and set aside. Roll ground lamb into small balls. Brown over medium/high heat, drain excess fat. Add the sautéed ingredients back into the pan. Add curry, salt, pepper, water, potatoes, and carrots. Cover and simmer until carrots are fork tender, approx. 20-30 minutes. Add the flour to the remaining 1 cup of water and shake to combine. Stir into pan until curry is slightly thickened. Serve over rice, can substitute chicken.

Maggie Holmes

LINGUINI WITH CARROTS AND BROCCOLI

- 1 lb. Linguini, cooked as directed on package
- 1/2 c. Olive Oil
- 4 Garlic cloves, chopped
- 1 large onion, chopped
- 1 tsp. basil
- 1 tsp. parsley
- 1/2 tsp. oregano
- 1 1/2 c. sliced carrots
- 1 1/2 c. chopped broccoli
- 1 can sliced olives
- 1 stick margarine

Cook linguini to package directions. Sauté olive oil, garlic and onions. Add basil, parsley, oregano, carrots, broccoli, olives and margarine. Simmer until vegetables are cooked. Toss with Linguini.

Pauline Benjamin

MEAT LOAF

- 1 lb. ground beef
- 1 c. ragu sauce
- 1 package onion soup mix
- 1/2 c. breadcrumbs
- 1 egg

Coat loaf pan with cooking spray. In large bowl mix; ground beef, sauce, onion soup mix, breadcrumbs and egg. Mix together. Place in loaf pan. Bake at 350° for 1 hour.

Leda Michaud

MEAT LOAF

- 3 slices soft bread, cut into bite size pieces
- 1 c. milk
- 1 egg, beaten
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/4 tsp. dry mustard
- 1/4 tsp. sage
- 1/4 tsp. celery salt
- 1/4 tsp. garlic salt
- 1 T. worcestershire sauce
- 1 lb. ground beef
- 1/4 lb. ground pork
- 1/4 lb. ground veal
- Ketchup or chili sauce for topping

In large bowl, mix milk and egg, add bread, salt, pepper, mustard sage, celery salt, garlic salt, worcestershire sauce mix together. Add the ground beef, pork and veal and mix well. Place mix in loaf pan. Add ketchup or chili sauce over top before baking. Bake at 350° for 1 - 1 1/2 hours.

Monique Renaud

MEAT SAUCE

- 3-4 cloves garlic, pressed
- 1 small onion, diced
- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1 (6 oz) can tomato paste plus 1 can (6 oz) water
- 1 (28 oz) can tomato purée plus 1/2 can (14 oz) water
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 tablespoon Italian seasoning
- 1 bay leaf

In large sauce pan, heat olive oil and add onion and garlic, stirring frequently for about 2 minutes. Add ground meat and brown until slightly pink. Add tomato paste plus 1 can water, stirring until mostly smooth. Add tomato purée plus 1/2 can water and stir until smooth. (Add more water for a thinner consistency or less for a thicker consistency) Stir in sugar, salt, Italian seasoning and bay leaf. Bring to a boil, cover and simmer over medium to low heat for about 20-30 minutes. Mix with your favorite pasta.

Carney Family

MUKIMO

Kenyan vegetable dish

- 4 large potatoes, chopped
- 1 small onion, diced
- 1-2 cloves garlic, crushed
- 1/2 tsp. salt
- 3 c. spinach, chopped
- 1 (16oz) bag frozen corn
- 1 (16oz) bag frozen peas
- 2 T. olive oil

Place potatoes, onions, garlic, and salt in a pot with water to cover tops of potatoes. Bring to a boil, then reduce to medium high heat and simmer until potatoes are tender (20 minutes). Add spinach, corn and peas cook until water has completely evaporated (approx. 5 minutes). Add olive oil, salt and pepper and sauté until spinach is tender. Remove from heat and mash entire mixture until it resembles mashed potatoes.

Rice Bowl 2014

NO PEEKIN' STEW

- 2 lb. stew beef
- 1 can cream of mushroom soup
- 1 package onion soup mix
- 4 carrots, sliced into large pieces
- 1 c. water
- 1/2 c. wine
- 8 oz. package egg noodles
- 2 T. butter

In a 3 quart casserole, combine meat, mushroom soup, onion soup mix, carrots, water and wine. Mix well. Cover and bake 3 hours - No peeking. Prepare egg noodles, drain and toss with butter. Serve stew over noodles. Serves 4-6.

Nancy Silva

OLD FASHIONED BEEF STEW

- 1/2 c. flour
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 lbs. stew meat, cut into 1" pieces
- 2 T. shortening
- 6 c. hot water
- 3 medium potatoes, cubed
- 1 medium turnip, cubed
- 4 carrots, cut into 1" pieces
- 1 green pepper, cut into strips
- 1/2 c. onions, diced
- 2 beef bouillon cubes
- 1 c. celery, cut into 1" pieces
- 1 T. salt
- 1 bay leaf

Mix flour, 1 tsp salt, and pepper. Coat meat with flour mixture. Melt shortening in a large skillet; brown meat thoroughly. Add water, heat to boiling. Reduce heat, cover and simmer 2 hours. Stir in potatoes, turnip, carrots, green pepper, celery, onions bouillon cubes, salt and bay leaf. Simmer 30 minutes or until vegetables are tender. To thicken: in covered jar shake 1 c. water with 2-4 T. flour until blended. Stir into stew; heat to boiling, stirring constantly. Boil and stir 1 minute. Serves 6.

Debbie Flemming

PANCAKES

- 1 c. all purpose flour
- 1 c. milk
- 1 tsp. baking powder
- dash of salt
- 1 egg
- vegetable oil

In bowl, mix flour, milk, baking powder, salt and egg whisking together. Heat skillet on med/high, add enough oil to cover the bottom. Pour batter into skillet, batter should be spread to size of a 12" plate. (half for children size portion). Cook until lightly brown. Turn pancake over and cook until lightly brown. Remove from skillet and serve.

Richard Comire

PECAN BAKED SCALLOPS

- 1 1/2 pounds sea scallops rinsed and patted dry
- 2 tablespoons fresh lemon juice
- salt and pepper to taste
- 1/2 cup cracker crumbs
- 1/2 cup chopped pecans
- 1 tablespoon chopped parsley
- 2 tablespoons melted margarine

Preheat oven to 400 degrees. Arrange scallops in a single layer. Mix lemon juice, salt and pepper. Pour over scallops. Combine crumbs, pecans and parsley. spoon evenly over scallops. Drizzle crumb topping with margarine. Bake until scallops are opaque. About 10-12 minutes.

Ellen Schwab

PEPPERONI PASTA

- 1 lb. ground beef
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 garlic clove, minced
- 1 (28 oz) jar spaghetti sauce
- 1 can (6 oz) mushroom stems & pieces, drained
- 1 package sliced pepperoni
- 1 box (8 oz) rotini, cooked
- 1 c. (4 oz) mozzarella cheese, shredded
- 4 oz. provolone cheese, shredded
- Parmesan cheese, grated

In large skillet, cook beef, onion, green pepper and garlic over medium heat, until meat is no longer pink. Drain mixture and return to skillet. Add spaghetti sauce, mushrooms and pepperoni, heat through. In greased 13 x 9 baking dish, layer half of the rotini and half the beef mixture. Sprinkle with 1/2 cup of mozzarella and 1/2 cup of provolone cheese. Repeat layers. Sprinkle top with grated Parmesan cheese. Bake uncovered at 400° for 30-35 minutes or until heated through. Let stand for 15 minutes. Serves 6-8.

A Friend

PESCADO AL HORNO

Philippines baked fish

- 4 (6 oz) talapia fillets
- 1 tsp. lemon juice
- salt and ground pepper to taste
- 1/3 c. fair trade olive oil
- 1 onion, minced
- 1 1/2 c. tomatoes, chopped
- 1/2 c. red bell peppers, cut into strips
- 1 T. parsley, finely minced

Preheat oven to 350°. Season talapia with lemon juice, salt and pepper. Place in shallow glass pan and set aside. Heat olive oil in medium skillet and sauté; onions, tomatoes and peppers until soft. Pour over fish. Sprinkle with parsley. Bake 25 minutes and serve with rice.

Rice Bowl 2014

QUEBEC PORK PIE

Tourtiere

Crust

- 2 1/2 c. flour
- 1 tsp. salt
- 3/4 c. shortening
- 5 T. cold water

Mix flour and salt. Cut in shortening, then moisten with water. Chill. Divide dough in half and roll out to line a 9" pie pan.

Filling

- 1 lb. ground pork
- 1 large onion, chopped
- 1/2 tsp. garlic salt
- 1/2 tsp. thyme
- 1/2 tsp. sage
- 1/4 tsp. dry mustard
- 1/4 tsp. ground cloves
- 1/2 c. boiling water
- 1/2 c. mashed potato

Cook pork and onions. Add garlic salt, thyme, sage, dry mustard, cloves and water. Simmer until most of the liquid has evaporated. Cool and mix in potato. Pour mixture into pie shell. Top with second crust; crimp edges and cut slit on top. Bake at 450° for 10 minutes. Then reduce temperature to 350° and bake for 20 minutes or until crust is browned.

Denise Fitzpatrick

QUICK TAMALES CASSEROLE

- 1 lb. ground beef
- 1 can (15 oz) chili with beans
- 1 jar (13 1/2 oz) tamales
- 1 can (15 1/4 oz) whole kernel corn, drained
- 4 slices American cheese

In skillet, cook beef over medium heat until no longer pink; drain. Spoon into greased 9" square baking dish; top with chili. Remove papers from tamales, cut each into 6 slices. Arrange over chili. Sprinkle with corn and top with cheese. Bake, uncovered, at 350° for 30 minutes or until heated through. Serves 4.

A Friend

REENIE'S SOUR CREAM CHICKEN

- 1 c. sour cream
- 1 can cream of mushroom soup
- 1/3 c. sherry
- 6 boneless skinless chicken breast

Combine sour cream, soup and sherry in bowl. Place chicken breast in 9 x 11 glass baking dish. Pour mix over chicken. Bake at 350° for 1 hour. Serve over rice.

Ann Hogan

RIZ NATIONAL

Haitian Rice and Beans

- 1 onion, chopped
- 3 garlic cloves, minced
- 1 green bell pepper, chopped
- 2 T. olive oil
- 1 c. rice, uncooked
- 2 cans kidney beans, drained
- 1/2 tsp. cumin
- 1/4 tsp. salt
- 1/4 tsp. oregano
- 1/4 tsp. crushed red pepper flakes
- 2 1/2 c. water

Preheat oven to 350°. Fry onions, garlic, green peppers in oil until tender. In a separate bowl, combine and mix remaining ingredients. Pour mixture into a medium size casserole dish. Cover and bake until liquid is absorbed and rice is tender. Approx. 1 hour. Stir before serving. Serves 4-6.

Rice Bowl 2014

SCALLOP AND CRABMEAT CASSEROLE

- 1 lb. bay scallops
- 1 lb. crabmeat
- 1 c. bread crumbs
- 1 c. ritz crackers, crushed (approx 26)
- 1 stick margarine, melted
- 1 c. light cream

Mix scallops, crabmeat, bread crumbs, crackers, melted margarine, and light cream together. Pour into 9 x 13 inch casserole, spread evenly. Bake at 350°, uncovered, for 45 minutes. Serves 6.

Eva Graveline

SCALLOPS MILANO

- 1 lb. bay scallops
- 1/4 c. white wine
- 4 oz. butter crackers, crushed
- 4 oz. butter, melted
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1 tsp. parsley
- 4 oz. cheddar cheese, shredded

In a baking dish, place undrained scallops in a single layer. Add wine. Sprinkle with garlic, onion and parsley. Pour melted butter over scallops. Cover with cracker crumbs. Spread cheese over crackers, Bake at 375° for 20-25 minutes.

Nancy Silva

SHEPHERD'S PIE

- 1 lb. ground beef
- 1 1/2 c. beef broth
- 1 tsp. pepper
- 2 bay leaves
- 2 whole cloves
- dash of thyme
- 1 can corn, drained
- 1 1/4 T. flour
- 1 lb. cooked potatoes
- 1 T. butter
- 1/2 c. milk
- 1 T. chives
- mozzarella cheese

In skillet, brown beef; drain fat. Add 1 cup beef broth, pepper, bay leaves, cloves and thyme. Cover and simmer for 30 minutes. In a small bowl, gradually add remaining broth to flour, stirring constantly to form a smooth paste. Add to beef, simmer 5 minutes until thickened. Add corn, simmer 5 minutes. Mash potatoes with butter, milk and chives. Top beef mixture with mashed potatoes. Sprinkle mozzarella cheese on top of potatoes. Bake at 375° for 10 minutes.

Monique Renaud

SPINACH MANICOTTI

- 1 (8 oz) package of manicotti shells
- 2 c. ricotta cheese
- 1/4 c. grated parmesan cheese
- 1/2 tsp. garlic powder
- 1/8 tsp. basil
- 2 eggs
- 1 small onion, chopped
- 1 (10 oz) package of frozen chopped spinach (thawed and drained)
- 1 c. pasta sauce
- 2 c. mozzarella cheese

Preheat oven to 350°. Cook manicotti shells as directed on package. Drain. Mix ricotta, parmesan, garlic powder, basil, onions, eggs and spinach. Fill manicotti shells with spinach mixture; arrange in a greased 13 x 9" pan. Pour pasta sauce over manicotti; sprinkle with mozzarella cheese. Cover and bake until hot and bubbly, approx 25 minutes. Serves 5

Marianne Nunes

STUFFED GREEN PEPPERS

- 3 large green peppers
- 1/2 lb. ground beef
- 1 c. dry bread crumbs
- 1 T. chopped onions
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 (8 oz) can tomato sauce

Cut thin slice from stem end of each pepper. Remove all seeds and membranes. Wash inside and out. Heat 1 cup water and 1/2 tsp salt to boiling, Add peppers, cook 5 minutes and drain. Mix ground beef, bread crumbs, onions and peppers and tomato sauce. Lightly stuff each pepper with 1/3 of the meat mixture. Stand peppers upright in an ungreased 8 x 8 x 2 inch baking dish. Cover and bake 45 minutes in a preheated 350° oven. Uncover and bake 15 minutes longer. Serves 2-3.

Debbie Flemming

STUFFED SHELLS

- large jar of spaghetti sauce or your own sauce
- 2 pounds of skim Ricotta cheese
- 2 cups shredded Part skim Mozzarella cheese
- 1/4 cup fat-free Parmesan cheese
- 1 tablespoon chopped fresh parsley
- 1/8 teaspoon black pepper
- salt to taste
- 1 12 ounce package Jumbo Shells
- 3 tablespoons Italian spices

Cook shells as directed and drain. Preheat oven to 350. Evenly spread 1 cup of sauce in a 17x12 inch baking pan. In a large bowl, Mix cheeses and parsley and pepper on low speed. Fill shells with cheese mixture and arrange in a single layer in the baking pan. Evenly top with sauce and top with shredded cheeses. Bake 45-50 minutes or until bubbly. Makes 8-10 servings.

Ellen Schwab

SWEDISH MEATBALLS

- 1 lb. ground beef
- 2 slices of toasted bread
- enough milk to soak bread
- 1 egg
- 1/8 tsp. nutmeg
- butter
- 1 can (4 oz.) mushrooms
- salt & pepper to taste
- 1 1/2 c. water

Soak toast in milk. Combine ground beef, bread, egg, butter, salt and pepper in bowl and mix well. Shape into small 1" balls. Melt butter in frying pan, slowly fry meatballs turning until browned. Add 1 1/2 cups water, cover and simmer for 30 minutes. Add 4 oz can of mushrooms with liquid. Bring to boil, thicken slightly with flour and stir to a smooth paste.

Monique Renaud

SWEDISH MEATBALLS

- 1 lb. hamburger
- 1/3 c. breadcrumbs
- 2/3 c. milk
- 1 tsp. minced onions
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/8 or 1/4 tsp. nutmeg
- brown gravy mix (package or jar)

In a bowl mix breadcrumbs and milk, let sit until bread crumbs absorb the milk. Blend hamburger, breadcrumbs, onion, salt, pepper and nutmeg. Once combined, make meatballs to desired size (small for appetizer or larger for main dish). Place meatballs on baking sheet and bake in a preheated 375° oven until browned on all sides. On stove top prepare gravy to package directions. Add meatballs to gravy and simmer until meatballs are cooked through.

Ann Hogan

TOMATO CHEESE CHICKEN

- 4 boneless, skinless chicken breast
- 2 tomatoes, sliced
- 4 slices provolone cheese
- 1/4 tsp. dried basil or fresh basil leaves
- Chopped parsley
- 2 tsp. olive oil
- 1/2 c. flavored breadcrumbs

Flatten chicken breast. In shallow dish pour breadcrumbs, dip chicken breast into breadcrumbs, pressing crumbs into chicken on both sides. Oil baking dish, place breaded chicken in baking dish. Top chicken with tomato slices, sprinkle with basil or fresh basil leaves. Top with provolone cheese and garnish with chopped parsley. Bake at 400° for 20 minutes. Serves 4.

Jeannine Gosselin

TOURTIERE

- 1 lb. ground beef
- 2 lbs. ground pork
- 1 1/2 c. celery, chopped
- 1 c. onion, chopped
- 1 1/2 tsp. salt
- 3/8 tsp, pepper
- 1 T. bell's seasoning
- 10-12 saltines, finely crushed
- 2 pie crusts
- 1 egg, beaten

Cook onions and celery together in skillet until tender. Add ground beef and pork and cook adding salt and pepper. When nearly done, add bell's seasoning. Remove meat juices and refrigerate juices. Mix crushed saltines, into meat mixture until they disappear. When fat in refrigerated juice solidifies, remove fat and return the juice to the meat mixture. Preheat oven to 425°. Prebake bottom crust (pricked crust) for 3-5 minutes. Fill crust with mix mixture, place top crust over mixture, crimp edges. Cut small slits in top crust and brush with a beaten egg. Bake at 425° until browned approx. 15-30 minutes.

Beatrice Donovan

TUNA STUFFED JUMBO SHELLS

Stuffed Shells

- 10 jumbo pasta shells
- 1/2 c. mayonnaise
- 2 T. sugar
- 1 (12oz) can tuna, drained
- 1 c. celery, diced
- 1/2 c. green pepper, diced
- 1/2 c. carrots, shredded
- 2 T. fresh parsley, minced

Cook pasta according to pkg. directions; rinse in cold water and drain. In a bowl; combine mayonnaise, and sugar. Stir in tuna, celery, onions, green peppers, carrots and parsley. Spoon mixture into pasta shells, cover and refrigerate.

Creamy Celery Dressing

- 1/4 c. sour cream
- 1/4 c. sugar
- 1/4 c. cider vinegar
- 2 T. mayonnaise
- 1 tsp. celery seeds
- 1 tsp. onion powder
- lettuce leaves
- 1 red onion, sliced

Combine sour cream, sugar, vinegar, mayonnaise, celery seeds, and onion powder. Mix well. Arrange lettuce, onion rings and tuna filled pasta shells on a serving platter, drizzle with dressing. Serves 5.

Marianne Nunes

TURKEY MEAT PIE

- 1 lb. ground turkey
- 1/2 c. onions, diced
- 2 medium potatoes (or 1 pkg roasted garlic instant)
- 1/2 tsp. ground sage
- 1/2 tsp. bell's seasoning
- 1/2 tsp. black pepper
- 1/4 tsp. garlic powder
- bread crumbs
- 2 pie crusts

Cook potatoes and mashed, set aside. Cook onions, add ground turkey, cook through. Add bell's seasoning, sage, pepper, garlic powder. Cook on low heat. Drain, add small amount of breadcrumbs if mixture seems too moist. Add mashed potatoes and stir. Line bottom of pie pan with pie crust, pour in meat mixture. Top with crust. Crimp top and bottom crusts together at edges. Make slits in top crust for steam vent. Bake at 425° for 10 minutes. Reduce temperature to 350° and bake for 35 minutes.

Louise Fortin

TURKEY MEATLOAF

- 1 lb. ground turkey
- 1 small apple, chopped or 4 oz applesauce
- 1/2 small onion, chopped
- 1/2 c. breadcrumbs, plain
- 2 tsp. Dijon mustard or regular mustard
- 1 tsp. tarragon or rosemary

Combine: turkey, apple, onion, breadcrumbs, mustard, and tarragon. Mix well. Place in loaf pan (coat with cooking spray). Bake at 350° for 45 minutes.

Annette Bourdeau

TURKEY PIE

- 2 large potatoes, cubed
- 2 medium onions, cubed
- 3 T. margarine
- 3/4 tsp salt
- 1/8 tsp. pepper
- 1/4 tsp. paprika
- 4 T. flour
- 1 (16 oz) can peas & carrots, drained reserve liquid
- 1 1/2 c. milk
- 2 c. cooked turkey, cubed
- Biscuits, from scratch or canned

Cook potatoes and onions in salted water approx. 15 minutes. Drain. Melt margarine in double boiler. Add salt, pepper, paprika and mix. Mix in flour. Add peas/carrot liquid gradually. Keep smooth, avoid lumps. Add milk gradually. Stir until thick. (add cornstarch if too thin). Add turkey. Layer in baking dish; sauce with turkey, potato/onion mixture, and peas and carrots. Keep warm on top of stove. Bake biscuits for 5 minutes in 350° oven. Place biscuits on top of layered casserole. Bake at 350° until biscuits are brown.

Beatrice Donovan

ZESTY ROASTED CHICKEN

- 1 whole chicken
- 4-6 small red potatoes
- 4-6 onions or more if you like
- 1 or two small bags baby carrots
- 1-2 bottles Zesty Italian Dressing

Place chicken in a large roasting pan. Put potatoes, onions, and carrots around the chicken. (not on top of the chicken) Pour both bottles of dressing over all ingredients. Season if desired. Cover. Cook 2-3 hours, depending on the size of the chicken. Baste halfway through. Leave cover off the last 30 minutes of cooking so the chicken will brown nicely.

Mary Lou Lefebvre

APPLE ORANGE BREAD

- 2 c. flour, sifted
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/2 c. butter or margarine
- 3/4 c. light brown sugar, firmly packed
- 2 eggs
- 2 T. milk
- 1 c. apples, pared, finely diced
- 3/4 c. orange rind, slivered and lightly packed.

On wax paper, sift together; flour, baking powder, baking soda, salt, cinnamon and nutmeg. In a large mixing bowl cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add milk and stir in apple. Blend in flour mixture, stir in slivered orange rind (remove outer rind and cut into slivers). Mixture will be on stiff side, Spread batter evenly in a greased loaf pan (9x5x3"). Bake at 350° for 1 hour, or until done. Place pan on wire rack to cool for 10 minutes, then remove and cool completely.

Josephine McElroy

BANANA BREAD

- 4 or 5 ripe bananas
- 2-2/4 c. flour
- 3-1/2 tsp. baking powder
- 2 lg. eggs beaten
- 3/4 c. sugar
- 1 c. milk (use almond milk)
- 1/3 c. oil

Mash bananas and add all liquid ingredients. Mix well. Mix all dry ingredients separately. Add dry ingredients to the liquid ingredients. Stir mixture (not too much), it should have lumps. Bake in 2 loaf pans at 400° for 40 to 45 mins.

Leona Kulacz

BANANA BREAD

- 3-4 ripe bananas, mashed
- 1/3 c. melted butter
- 1/4 c. sugar
- 1 egg, beaten
- 1 tsp. vanilla
- 1 tsp. baking soda
- 1-1/2 cup chopped walnuts

Preheat oven to 350°. With wooden spoon, mix butter into mashed bananas in large bowl. Add sugar, egg, and vanilla. Add baking soda and flour. Mix well. Add chopped walnuts. Mix. Pour into 4x8 in. loaf pan. Bake 1 hour. Cool, slice and serve.

Marianne Nunes

BLUE BANDANA BREAD

- 1/2 c. butter or margarine, softened
- 1 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1-1/2 c. flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 lg ripe bananas, mashed
- 1-1/2 c. blueberries, fresh or frozen, or canned and drained
- 1/2 c. chopped nuts (opt.)

Preheat oven to 350°. Cream butter and sugar. Mix in eggs and vanilla. Add dry ingredients and mix well. Stir in bananas and blueberries. Pour into greased 9x5-inch loaf pan. Bake at 350° for 50 to 60 minutes.

Estelle Cayer

BLUEST BLUEBERRY MUFFINS

- 3 c. plus 2 T. all purpose flour
- 1 T. baking powder
- 1 tsp. salt
- 6 T. (3/4 stick) unsalted butter, softened, plus more for tin
- 1 1/4 c. granulated sugar
- 1 lg. whole egg plus 2 lg. egg yolks
- 1 tsp. pure vanilla extract
- 1 c. milk
- 2 c. fresh blueberries
- For crumb topping:
 - 1 1/4 c. all purpose flour
 - 1/2 c. packed light brown sugar
 - 1/2 tsp. salt
 - 3/4 tsp. ground cinnamon
 - 1/2 c. (1 stick) unsalted butter, melted and cooled

Make the crumb topping if desired: whisk together flour, brown sugar, salt, and cinnamon in a bowl. Pour in melted butter and toss with a flexible spatula until large crumbs form. Make the muffins: Preheat oven to 375°. Line standard 12 c. muffins with paper liners. Sift together flour, baking powder, and salt into a bowl. With an electric mixer on medium speed, cream butter and granulated sugar until fluffy. Add eggs and vanilla; mix until well combined. Reduce speed to low; alternate adding reserved flour mixture and milk, beginning and ending with flour. Gently fold in berries by hand. Divide batter evenly among cups; if desired, sprinkle generously with granulated sugar. Alternatively, sprinkle crumb topping evenly over batter in each cup. Bake until light golden on top, rotating tins halfway through, about 30 minutes. Cool in pan on a wire rack 15 minutes before turning out muffins. Serve warm at room temperature. Yield: makes 1 1/2 doz.

Mary Anne Quinn

DATE AND NUT BREAD

- 1 1/2 c. boiling water
- 1 c. pitted dates, chopped
- 1 1/2 c. granulated sugar
- 2 1/4 c. all purpose flour, sifted
- 1 egg, beaten
- 1/4 tsp. baking powder
- 1/2 tsp. salt
- 2 tsp. baking soda
- 1 c. walnuts, chopped
- 1 T. shortening, melted
- 1 tsp. vanilla extract

Pour boiling water over dates and let set (10 minutes). Meanwhile, in bowl add sugar gradually to beaten egg. In separate bowl, sift together flour, baking powder, salt and baking soda and stir in walnuts. Add date mixture, alternating with the sifted dry ingredients mixture to the sugar and egg mixture. Stir in shortening and vanilla. Pour into a greased loaf pan (10x5x3). Bake at 350° for 1 hour 15 minutes or until done.

Josephine McElroy

IRISH SODA BREAD

- 3 c. flour, sifted
- 2/3 c. sugar
- 1 T. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1 1/2 c. currants or raisins
- 2 eggs, beaten
- 1 3/4 to 2 c. buttermilk
- 2 T. shortening, melted

In large bowl, sift together; flour, sugar, baking powder, baking soda, salt. Stir in currants. Combine eggs buttermilk and shortening. Add liquid mixture to dry ingredients and mix until flour is moistened. Pour batter into a greased loaf pan (9x5"). Bake at 350° for 1 hour. Remove from pan immediately and cool completely.

Josephine McElroy

PUMPKIN BREAD

- 3 1/2 cups flour
- 1/2 teaspoon baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 generous teaspoon cinnamon
- 1/4 teaspoon ground cloves (optional)
- 2/3 cups vegetable oil
- 2 2/3 cups sugar
- 4 eggs
- 1 can pumpkin
- 2/3 cup water
- 1 cup chopped walnuts if desired
- 1 cup chocolate chips

Mix together all ingredients except walnuts and chocolate chips. Fold in walnuts (if using) and chocolate chips, (I use one 24 ounce bag) Grease 2 loaf pans. Pour mixture into loaf pans and bake at 350° degrees for 1 1/2 hours. check by inserting a toothpick. If toothpick comes out clean, bread is done. May need slightly longer.

Kaisha Girard
Erika Girard

PUMPKIN BREAD

- 1 can pumpkin
- 3 c. sugar
- 4 eggs
- 1 c. vegetable oil
- 2/3 c. cold water
- 3-1/3 c. flour (sifted)
- 2 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. nutmeg
- 1 tsp. cinnamon

Mix canned pumpkin, sugar, eggs, vegetable cold water in extra large mixing bowl; beat well with electric mixer till well blended. Sift together flour, baking soda, salt, nutmeg and cinnamon. Add this (flour mixture) to the pumpkin mixture in the bowl till well blended. Grease and flour 2 loaf pans (9x5x3). Pour half batter into one pan and rest of batter in the other pan. Preheat oven to 325°. Bake for one hour 15 mins. Cool before slicing.

Linda Lambert

PUMPKIN NUT BREAD

- 2/3 cups butter
- 2 cups sugar
- 4 eggs
- 1 can (15 oz) pumpkin
- 2/3 cups water
- 3 2/3 cups flour
- 1 1/2 tsp. baking powder
- 2 tsp. baking soda
- 1 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/4 tsp. ginger
- 1/4 tsp. cloves
- 1/4 tsp. nutmeg
- 2/3 cups each chopped nuts and raisins

Cream butter and sugar. Add eggs, pumpkin and water. Sift dry ingredients together. Add dry mix to pumpkin mixture. Add chopped nuts and raisins. grease and flour 2 loaf pans (9X5) Bake at 350° for 45 minutes to 1 hour. Check with toothpick in center. Cool for 15 minutes. Remove from pan. Cool on a rack.

Denise Fitzpatrick

SAGU FEJU

INDONESIAN CHEESE BISCUITS

- 125 g. margarine
- 100 g. butter
- 125 g. powdered sugar
- 3 egg yolks
- 100 g. old Edam cheese, grated
- 50 g. cheddar cheese, grated
- 300 g. sago flour or arrowroot
- 50 g. corn flour
- 50 g. plain flour

Cream together the butter, margarine, and sugar until pale and fluffy. Add the egg yolks one at a time, beating thoroughly to combine after each addition. Add the cheese to the creamed mixture and beat to combine. Now add the flours mix in to combine thoroughly. Spoon the resultant dough into a piping bag filled with a broad star nozzle. Form rings on the greased baking tray then transfer to an oven preheated to 350°F and bake about 12 minutes until golden but not completely dry. Allow to cool before serving.

Francisca Coelho

SAUSAGE BREAD

- 1 lb. bread dough
- 1/2 lb. hot Italian sausage
- 1/2 lb sweet Italian sausage
- 2 eggs, beaten
- pinch of oregano
- grated cheese
- salt and pepper to taste

Skin sausage, (can substitute chorico for Italian sausage) break into small pieces and fry. Drain fat. Roll out dough to 20 x 15. Spread beaten eggs over dough. Sprinkle with salt, pepper, oregano and grated cheese. Spread sausage over dough. Roll dough and pinch edges. Brush with egg. Place on baking sheet. Bake at 350° until golden brown approx. 30-40 minutes.

Nancy Silva

SAVORY BREAD

- 2 (20 oz). cans of pineapple chunks
- 8 oz. pkg. of cheddar cheese
- 1 c. light brown sugar
- 3/4 c. all-purpose flour
- 1 sleeve buttery crackers
- 1/4 c. melted margarine

Mix together pineapple, sugar, cheese and flour; spread into a greased 2 qt. casserole dish. Bake uncovered at 350° for 30 minutes and serve with crackers hot or cold.

Frank Russo

WINE BISCUITS

- 4 cups flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 pinch salt
- 1 cup wine (any cheap wine)
- 1 cup oil
- 1 egg to glaze

Preheat oven to 325°. Grease cookie sheets. Combine flour, sugar, baking powder and salt. Stir. Make a hole in the middle of dry ingredients. Pour wine and oil inside hole. Mix with wooden spoon. (If dough is too sticky, you may add a little more flour). On clean, dry surface, place a little flour pile to dab your hands in. Take a walnut sized amount of dough and roll fairly skinny. (Make sure it's rolled fairly skinny. the biscuits blow up a lot more than they start off when in the oven) Beat egg. Brush biscuits with beaten egg. (Makes biscuits shiny). Bake at 325° for 30-35 minutes until golden brown. Let cool on racks. Makes approximately 100 biscuits

Larry Graveline

ZUCCHINI BREAD

- 2 c. sugar
- 3 1/2 c. flour
- 1 tsp. salt
- 1 1/2 tsp, baking soda
- Cinnamon to taste
- 3/4 tsp. baking powder
- 4 eggs
- 2 c. grated zucchini
- 1 c. oil
- 1/2 c. nuts
- 1/2 c. raisins
- 3 tsp. vanilla

Mix sugar, flour, salt, baking soda, cinnamon and baking powder. In a separate bowl; mix eggs, oil and zucchini. Mix and stir together, flour and zucchini mix. Fold in vanilla, nuts, raisins. Bake at 325° for 1 hour.

Nancy Silva

1990 PINEAPPLE PIE

- 2 1/2 c. sugar
- pinch of salt
- 1 T. flour
- 3 (20 oz) cans crushed pineapple in juice
- 2 eggs, beaten
- 4 pie crusts, makes 2 10" pies

Preheat oven to 425°. Mix sugar, salt, flour, pineapple and eggs. Separate into 2 batches. Pre-bake bottom crusts 3-5 minutes. Pour mix into bottom crusts, add top crust and cut slits in top crust. Brush top crust with beaten egg, milk or pineapple juice. Bake 25 minutes. Cover edges with foil and bake for 20 minutes until nicely browned.

Beatrice Donovan

ALMOND JOY BROWNIE BITES

- 1 box family size chocolate fudge brownie mix
- 1 (14 oz) can sweetened condensed milk
- 1 (14 oz) bag coconut
- 1/4 cup milk
- 1 cup semi-sweet chocolate chips, melted
- 1/4 cup almonds, crushed

preheat oven to 350°. Line cupcake pans (regular size, not mini) with paper liners. (Don't skip the liners as they may stick) Make brownies according to package directions and pour batter only half way into the liners. Bake in preheated oven for 12 minutes. While they are baking, mix the coconut, sweetened condensed milk and milk together. Remove brownies from oven and spoon on some coconut mixture. Place in oven and continue to bake an additional 14-16 minutes. Remove from oven and cool completely before removing the paper liners. Drizzle on the melted chocolate then sprinkle on the almonds.

Claudette Poudrier

ANGEL FOOD PINEAPPLE CAKE

- 1 angel food cake mix
- 1 (20oz) can crushed pineapple

Mix cake and crushed pineapple together. Bake at 350° for 30 minutes in a 13X9 pan.

Lucie Holland

APPLE DUMPLING BAKE

- 2 tubes (8 oz each) refrigerated crescent rolls
- 2 medium granny smith apples, peeled and cut into wedges
- 1 cup sugar
- 1/3 cup butter, softened
- 3/4 cup Mountain Dew soda
- 1/4 tsp cinnamon
- vanilla ice cream

Unroll crescent rolls and separate dough into 16 triangle. Cut each apple into eight wedges. Wrap a crescent dough triangle around each apple wedge. Place in a greased 13X9 inch baking dish. In a bowl, combine sugar and butter; sprinkle over rolls. Slowly pour the soda around the rolls (do not stir) Sprinkle with cinnamon. Bake, uncovered, at 350 for 35-40 minutes or until golden brown. Serve with ice cream. Makes 16 dumplings.

A Friend

APPLESAUCE CAKE RECIPE

- 1 cup sugar
- 1/2 cup vegetable shortening
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1 1/2 cups applesauce
- 1 teaspoon vanilla extract
- 1/2 cup chopped walnuts

Preheat oven to 350 degrees. Coat a 9X13 baking dish with cooking spray. In a large bowl, cream sugar and shortening with an electric beater on low. Beat in the eggs, one at a time. Add flour, cinnamon, baking soda, and salt; beat until well mixed. Add applesauce and vanilla; mix well then stir in walnuts and pour batter into prepared baking dish. Bake 30 to 35 minutes or until toothpick inserted in the center comes out clean. Let cool. For a fancier treat, drizzle with a glaze made by mixing 1/2 cup confectioner's sugar and 1 to 2 teaspoons water.

Karen Schwab

BANANA SUPREME PIE

- 1 cup sour cream
- 1/2 cup cold milk
- 1 package instant vanilla pudding mix
- 8 ounce container frozen whipped topping
- 1 cup chopped walnuts
- graham cracker crust (10")
- 2 sliced bananas
- 1/4 tsp cinnamon powder

Mix together sour cream, milk, cinnamon powder and pudding mix. Fold in whipped topping. Sprinkle 1/2 cup walnuts on pie crust and top with banana slices. Sprinkle pudding mixture over bananas. Top with remaining walnuts. Cover and chill until cold. Add more sliced bananas to top of pie.

Frank Russo

BLONDE BROWNIES

- 2/3 cup shortening
- 1 package brown sugar
- 3 eggs
- 2 2/3 cups flour
- 2 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup nuts
- 1 cup semisweet chocolate bits

preheat oven to 350°. In a large saucepan, melt 2/3 cup shortening, adding and blending 1 package brown sugar. Cool 10 minutes. add eggs one at a time, beating thoroughly. Then add 2 2/3 cups flour, 2 1/2 teaspoon baking powder and 1/2 teaspoon salt. Add 1 cup nuts and 1 cup semisweet chocolate bits. Grease and lightly flour a 15X10 inch baking pan. Pour batter into baking dish and Bake 25 minutes.

Pauline Lefebvre

BLUEBERRY BREAD PUDDING

- 3 T. butter, softened
- 1 cup light brown sugar
- 2 tsp. vanilla extract
- 8 cups bread cubes
- 1 sliced ripe banana
- 2 cups blueberries
- 2 T. white sugar
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg

Preheat oven to 375°. Beat butter and 3/4 cup brown sugar with electric mixer. Add eggs and vanilla extract. Beat 3 minutes until fluffy. Stir in milk. Place bread cubes in large bowl. Pour milk mixture over bread and let stand for 10 minutes and add cinnamon and nutmeg. Add blueberries and pour into a non-greased baking dish. Bake 35-40 minutes and top with sliced bananas.

Frank Russo

BLUEBERRY PIE

- pastry for 9inch two crust pie
- 1/2 cup sugar
- 1/3 cup all purpose flour
- 1/2 tsp. cinnamon
- 4 cups fresh blueberries
- 1 T. lemon juice
- 2 T. butter or margarine

Preheat oven to 425°. Prepare pie crust for 2 crust pie or use ready made pie crust. Stir together sugar, flour, cinnamon. Mix with berries, turn into pastry lined pie plate. Sprinkle with lemon juice and dot with butter. Cover with top crust. Seal and flute. Cover edge with 2-3 inch strip of foil to prevent excessive browning. Remove foil the last 15 minutes of baking. Bake 35-45 minutes or until crust is brown and juice begins to bubble.

Marianne Nunes

BRENNA'S CHAPPLE TURNOVERS

- 1 package refrigerated pie dough (2 per pkg)
- 2 granny smith apples, peeled, cored and diced
- 1/2 cup maraschino cherries, drained and chopped
- 2 T. sugar plus 1 tsp. for garnish
- 1/2 tsp. cinnamon
- 1 egg white

Preheat oven to 350°. Roll out dough. Using a cookie cutter, cut out 2 inch circles. In a mixing bowl, combine apples, maraschino cherries, 2 tablespoons of sugar and cinnamon. Spoon approximately 1 heaping tablespoon of mixture on one half of 2 inch pie crust pieces. Fold other half of crust over mixture, matching edges Repeat with second pie. Seal edges with a fork, creating a turnover. With a knife, make small slits in tops of turnovers. Brush egg wash over tops with a pastry brush. Sprinkle with remaining sugar. Bake for about 15-20 minutes, or until crust is golden brown.

Brenna Carney

BUTTERSCOTCH SQUARES

- 1/2 c. shortening
- 2 cups light brown sugar
- 2 tsp vanilla
- 2 large eggs
- 2 cups flour
- 1/2 tsp. salt
- 2 tsp. baking powder
- 1/2 cup chopped walnuts or pecans if desired

Melt shortening, blend in brown sugar. Cool until lukewarm. Add vanilla and eggs. Mix well. Mix flour, salt, and baking powder. Add to shortening mixture, blending well. Mixture will be thick. Spread into 9X12 pan. Bake 25 minutes at 350°.

Doris McLaughlin

CHEESE PIE

- 18 square graham crackers, crushed
- 3 T. butter, melted
- 1 T. sugar
- 1 8 oz pkg and 1 4 oz pkg cream cheese, softened
- 5 eggs
- 1 cup sugar
- 1 1/2 tsp. vanilla extract

Crush graham crackers and mix with butter and 1 tablespoon sugar. Press over bottom of 13x9X2 baking pan. Beat cream cheese (medium speed on electric mixer) Beat in eggs one at a time. Add 1 cup sugar and vanilla. Spread over cracker mixture in pan.. Bake in a preheated 300° oven for 1 hour. Remove from oven and allow to stand for 5 minutes. Topping: Mix 1 pint sour cream (16 ounces) 1/2 cup sugar and 1 1/2 teaspoon vanilla. Drizzle over pie before serving.

Muriel L Chagnon

CHEESECAKE

- 2 cups cottage cheese
- 1 cup sugar
- 3 tablespoons flour
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 3 eggs
- 2 cups sour cream
- 2 cups crushed graham cracker crumbs
- 4 tablespoons melted butter

combine 2 cups graham cracker crumbs, and 4 tablespoons melted butter. Press into a springform pan. Bake at 375 for 10 minutes. cool 10 minutes. Sieve 2 cups cottage cheese, then beat cottage cheese, sugar, with 3 tablespoons flour. Add vanilla and teaspoon of salt until smooth. Add 3 large eggs and beat well. Blend in sour cream. Pour into prepared pan. Bake at 325 for 1 1/4 hour. Let stand at room temperature 10 minutes in pan. Remove from pan. Refrigerate 2 hours. Top with 1 can of cherry pie filling.

Anne M Asermely

CHERRY BUNDT NUT CAKE

- 3 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 1/4 cup sugar
- 1/2 cup canola oil
- 3 eggs
- 1 tsp. vanilla extract
- 1 can cherry pie filling

Preheat oven to 325°. Grease and flour bundt pan, shaking excess flour. Mix together oil and sugar until blended. Add eggs one at a time, beating well. Add vanilla then add cherry pie filling and mix well with electric mixer on low speed. Then add dry ingredients and mix until just combined. Bake in the middle of the oven for approximately 1 hour 20 minutes until toothpick inserted into center comes out clean. Cool cake in pan on a rack 10 minutes, then invert cake on a plate and remove pan.

Pauline Benjamin

CHERRY VANILLA CHOCOLATE CHIP CAKE

- 1 (16.25oz) white cake mix
- 3 eggs
- 1 (21oz) can cherry pie filling
- 1 cup mini chocolate chips
- Icing Ingredients: 2 tablespoons warm water
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 2/3 cup powdered sugar

Preheat oven to 350. Combine all cake ingredients together using a spoon or spatula. Pour evenly into a greased bundt pan or 9X13 cake pan for 30-35 minutes until golden brown.. Icing: Combine 2 tablespoons warm water, 1 teaspoon vanilla extract, 1/4 teaspoon salt, and 1 2/3 cups powdered sugar together. Mix well with an electric mixer until desired consistency. Drizzle icing over cake.

Pauline Benjamin

CHOCOLATE SMOOTHIES

- 1 c. milk
- 1/2 c. water
- 4 squares chocolate
- 1 c. ground nuts or grated coconut
- 1 c. maple syrup
- 4 T. flour

Cook chocolate and milk in the top of a double boiler until very thick. Add maple syrup and continue cooking until mixture is smooth. Dissolve flour in water and add to chocolate mixture, stirring constantly. Continue cooking until mixture thickens again. Cool and set in refrigerator for several hours. Then drop by spoonfuls in ground nuts or coconut, and roll into balls. Chocolate mixture must be well coated. store in refrigerator.

Joanne Lefebvre

COCONUT CHEWS

- 3/4 cup shortening (1/2 butter or margarine, softened)
- 3/4 cup confectioners sugar
- 1 1/2 cups all purpose flour
- 2 eggs
- 1 cup brown sugar, packed
- 2 T. flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. vanilla
- 1/2 cup chopped walnuts
- 1/2 cup flaked coconut

Preheat oven to 350°. Cream shortening and confectioners sugar. Blend in 1 1/2 cups flour. Press evenly into bottom of ungreased baking pans (13X9X2"). Bake 12-15 minutes. Mix remaining ingredients; eggs, brown sugar, 2 T flour, baking powder, salt, vanilla, walnuts and coconut. Spread over hot baked layer and bake 20 minutes longer. Cool; cut into bars, about 3X1". Makes 32 cookies. While warm, spread with orange-lemon icing.

Orange-Lemon Icing

- 1 1/2 c. confectioner's sugar
- 2 T. margarine, melted
- 3 T. orange juice
- 1 tsp. lemon juice

Mix sugar, margarine, orange and lemon juice. Blend until smooth and of spreading consistency. Glaze warm bars.

Marianne Nunes

COFFEE CAKE

- 3 c. all purpose flour
- 1 tsp baking soda
- 4 large apples
- 1 c. canola oil
- 3 large eggs
- 1 c. nuts (pecan or walnuts)
- 2 tsp. cinnamon
- 1/4 tsp. salt
- 1/2 c. orange juice
- 1 3/4 c. sugar
- 1 tsp. pure vanilla extract

Preheat oven to 325°. Grease and flour 10 cup bundt pan, shaking out excess flour. In a bowl, sift the flour, cinnamon, baking soda and salt. Set aside. Peel, core and dice apples enough to measure 4 cups. In a bowl, beat together the oil and sugar until well blended. Add the eggs, one at a time, beating well after each addition. Add vanilla. Then add sifted ingredients, apples and nuts and mix until combined. Spoon batter into prepared pan and bake for 1 hour and 20 minutes or until a toothpick inserted into the cake comes out clean. Cool cake then invert cake onto rack. Dust the cooled cake with powdered sugar if desired.

Pauline Benjamin

CONGO BARS

- 2 3/4 cups sifted flour
- 2 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2/3 cup shortening
- 1 pound package light brown sugar
- 3 eggs
- 12 ounce package semi sweet chocolate bits
- 1 cup chopped walnuts
- 1 teaspoon vanilla

Sift dry ingredients together and set aside. Melt shortening in a saucepan over low heat, then add brown sugar and vanilla, mixing well. Let cool for a few minutes then add eggs one at a time. Beat until well mixed. Add mixture to the sifted dry ingredients, blending well. Mix in chocolate bits and nuts. Spread evenly into a 13X9 pan. Bake at 350 for 435-40 minutes.

Ione Gannites

COOL 'N EASY PIE

- 2/3 cups boiling water
- 1 package (4 serving size) any flavor Jello
- ice cubes
- 1/2 cup cold water
- 1 tub (8oz) cool whip whipped topping, thawed
- 1 graham pie crust

Stir boiling water into dry gelatin. Mix in large bowl at least 2 minutes, until completely dissolve. Add enough ice cubes to cold water to measure 1 cup. Add to Gelatin, stir until slightly thickened. Remove and discard any unmelted ice. Gently stir in whipped topping with wire whisk until well blended. refrigerate 15-20 minutes or until mixture is very thick and will mound. Spoon into crust. refrigerate 4 hours or overnight until firm. Makes 8 servings

Janet Farrington

CRANBERRY BARS

- 2 eggs beaten
- 1 1/2 cup sugar
- 1 1/2 cup flour
- 1 teaspoon orange peel (optional)
- 1 3/4 sticks melted butter
- 2 cups whole cranberries
- 1 cup nuts (walnuts or pecans)

Preheat oven at 350. Blend eggs, sugar, flour, orange peel and melted butter. Beat well, add nuts. Fold in 2 cups of cranberries. Spread into greased and floured 9X13 pan. Bake for 35-45 minutes until lightly browned. DO NOT OVERBAKE! Cool. Sprinkle with confectioner sugar.

*Ann L Hogan
from Gloria Reis*

CRANBERRY JEWEL CAKE

- 1 egg
- 1/2 cup sugar
- 1 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 3 tablespoons melted butter
- 1 teaspoon vanilla
- 1/2 cup crushed walnuts (optional)

beat egg, add sugar, while beating.. Sift flour with baking powder and salt. Add to egg mixture. Then add milk, melted butter and vanilla. Melt 1/4 or 1/2 cup butter in the bottom of an 8X8 pan. Add 1 cup brown sugar and sprinkle with walnuts (walnuts optional). Arrange a layer of cranberries on top. Bake in preheated 350 degree oven for 5 minutes. Pour batter over and return to oven for 25 minutes. Carefully invert pan over a serving plate and remove pan. Serve with fresh whipped cream topping.

Anne K Ilacqua

CRAZY CRUST APPLE PIE

- sliced apples to fill 2/3 of 9" pie plate
- 1 T. sugar
- 1 egg
- 1 tsp. cinnamon
- 1 1/2 sticks margarine
- 1 c. flour
- 1 c. sugar
- dash salt
- 1/2 c. chopped nuts

Grease 9" pie plate and fill 2/3 full with sliced apples. Mix 1 T. sugar and cinnamon. Sprinkle over the apples. Melt margarine and add 1 cup sugar, flour, salt, nuts, and egg. Spread over apples. Bake at 350° for about 45 minutes. Serve with whip topping or ice cream.

Richard Fleming

CUSTARD PIE

- 1 prepared pie crust
- 2 cups boiling water
- 6 eggs
- 1 can condensed milk
- 1 tsp. vanilla
- nutmeg to taste

Combine milk with water and mix well. Beat eggs and add to milk mixture with vanilla. Pour into crust in a large deep pie plate. Sprinkle with nutmeg. Bake at 400° for 10 minutes; reduce heat to 350°. Bake until a knife inserted comes out clean.

Pauline Benjamin

DEATH BY CHOCOLATE

- 1 chocolate cake mix or brownie mix
- 1/2 cup Amaretto or Kahlua
- Maraschino cherries
- 1/2 (8oz) pkg English Toffee Bits or 6 crushed heath bars
- 2 (1oz) boxes instant chocolate pudding
- 3 cups milk
- 1 tub whip topping

Bake cake or brownies according to package directions for 13X9 inch pan. Let cool. Crumble. Mix crumbles with Amaretto or Kahlua. Set aside. Mix 2 boxes of pudding with milk according to package directions. Set aside. Spread 1/2 cake/brownie mix in bottom of clear glass bowl. Spread 1/2 of pudding over cake. Spread 1/2 whip topping over pudding. Sprinkle heath bits or bars over topping. Repeat layers. Top with cherries. Refrigerate.

Eva Graveline

DENVER CHOCOLATE PUDDING

- 1 1/4 sugar
- 1 cup flour
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1/2 cup brown sugar
- 1/4 cup cocoa powder
- 1 1/2 cups cold water or cold coffee

In a bowl, mix: 3/4 cup sugar, 1 cup flour, 2 teaspoons baking powder, 1/8 teaspoon salt. Melt 2 tablespoons butter and add 2 tablespoons + 2 teaspoon cocoa powder. Add this to flour bowl and mix well. Then add: 1/2 cup milk, 1/2 teaspoon vanilla. Mix well. In a second bowl, mix: 1/2 cup brown sugar, 1/2 cup white sugar, and 1/4 cup cocoa powder. Place the batter from the first bowl in a 1 1/2 -2 quart greased casserole dish. Sprinkle sugar mix from the second bowl over it and pour 1 1/2 cups cold water or cold coffee over the top. Bake at 350 degrees for 40 minutes. This is a pudding cake. Serve with a scoop of vanilla ice cream or a dollop of whipped cream.

Anne K Ilaquac

DOUBLE BERRY SUNDAE

- 1/2 pint raspberries
- 12 oz. blueberries
- 2 T. fresh orange juice
- 1 T. honey
- 1 tsp. vanilla
- 1 tsp. almond extract
- 1 pint nonfat frozen vanilla yogurt

Place half of raspberries in a medium glass bowl. Mash lightly with a fork. Add the blueberries, orange juice, honey, vanilla, almond extract and the remaining raspberries. Stir well to mix. Cover and let stand at least 30 minutes to allow flavors to blend. Scoop the frozen yogurt into 4 dessert dishes. Stir the berry mixture and spoon over the yogurt.

Theresa Sandrowski

FANCIFUL FRUIT PIZZA

- 1 roll (16.5 oz) refrigerated sugar cookies
- 1 pkg. (8 oz) cream cheese, softened
- 1/3 c. sugar
- 1/2 tsp. vanilla
- 1 c. fresh strawberries, halved or quartered
- 1 c. fresh or frozen blueberries
- 1/2 c. apple jelly

Preheat oven to 350°. Spray 12 inch pizza pan with cooking spray. In pan, break up cookie dough; press dough evenly in bottom of pan to form crust. Bake 16 to 20 minutes or until golden brown. Cool completely, about 30 minutes. In small bowl, beat cream cheese, sugar, and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust. Arrange fruit over cream cheese. Stir jelly until smooth; spoon or brush over fruit. Refrigerate until chilled, at least 1 hour. To serve, cut into wedges or squares. Cover and refrigerate any remaining pizza.

Catherine McElroy

FOUR LAYER DESSERT

- 1 c. flour
- 2 pkg. instant butterscotch pudding
- 1/4 c. nuts
- 1/2 c. margarine, softened
- 1 c. powdered sugar
- 1 pkg. (8 oz) cream cheese
- 1 1/2 c. cool whip
- 3 c. milk
- 2 tablespoons Nuts or granola cereal for topping

Mix flour, nuts, and margarine. Lightly press into a 9X13" greased pan. Bake at 350° for 15 minutes. Cool. Mix powdered sugar, cream cheese and fold in cool whip. Place on top of chilled crust. Mix milk and pudding. Pour over cream cheese. Layer once it starts to thicken. Let set for 1 hour, then pour more cool whip on top and sprinkle with nuts.

Suzanne Leger

GRAPENUT CUSTARD

- 4 eggs
- 4 c. milk
- 1/2 c. sugar
- 1 tsp. vanilla
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon
- 1/2 - 3/4 c. grapenuts
- roasting pan with boiling water

Preheat oven to 375°. Mix eggs, milk, sugar and vanilla into grapenuts. Set in oven safe baking dish and sprinkle nutmeg and cinnamon on top. Put baking dish in boiling water in oven. Bake for 1 hour at 375°.

Joan McConaghy

GREEN STUFF

- 1 (16oz) container Cool Whip
- 1 (24 oz) container cottage cheese
- 1 can (20 oz) pineapple, crushed and drained
- 2 package sugar free lime Jello
- 6 to 7 oz chopped walnuts

combine cool whip, cottage cheese and drained crushed pineapple. Once all combined, add Jello and mix well. Mixture will be green. Stir in chopped walnuts until all well combined. Green stuff must be chilled overnight. Mix before serving.

Kathie McConaghy

HAWAIIAN WEDDING CAKE

Cake

- 2 eggs
- 1 c. chopped walnuts
- 2 c. flour
- 2 c. sugar
- 2 tsp. baking soda
- 1 (20 oz) can crushed pineapple with juice

Mix all ingredients together by hand. Pour into greased, floured 9X13 inch pan. Bake in 350 oven approximately 40 minutes. (top should be golden brown). Toothpick should come out clean. Let cool completely. Frost.

Frosting

- 1 stick softened butter or margarine
- 1 1/2 c. powdered sugar
- 1 (8oz) pkg. of cream cheese, softened
- 1 tsp. vanilla

Mix butter, sugar, cream cheese and vanilla. Blend until smooth and spreadable. Frost cake.

Betty Goyette

HELLO DOLLIES

- 1 stick butter
- 1 cup shredded coconut
- 1 cup chopped walnuts or pecans
- 1 can sweetened condensed milk
- 1 cup graham cracker crumbs
- 1 cup semisweet, bits

Melt butter in a 9X9 pan while heating the oven to 350. Remove from oven as soon as butter is melted. Layer each ingredient over the butter, starting with the graham cracker crumbs, then chocolate bits and coconut. Spread nuts over the top and then pour the condensed milk evenly over the top. The nice thing about this recipe is you can adjust the chocolate bits, coconut or nuts to your own taste, and it is done in one pan. Bake at 350 for 25 to 30 minutes.

Ione Gannites

KALMAN PIE

- 20 Ritz crackers, crushed
- 3 T. water
- 1/2 c. walnuts, chopped small
- 3 egg whites
- 1 c. sugar
- 1 tsp. vanilla extract

In a bowl, combine crackers, water and walnuts. Stir until mixed. In separate bowl, beat egg whites, sugar, and vanilla to form stiff peak. Fold crackers into egg mixture until blended. Spread into ungreased glass pie plate. Bake at 375° for 30 minutes. After cooled, top with whipped cream and your favorite decorative sprinkles.

Jan Bourgette

KOLAK

BANANA & SWEET POTATO IN COCONUT MILK

- 2 banana plantains cut into round pieces
- 1 big sweet potato cut into small cubes (1/2 inch)
- 400 ml coconut milk (2 cans 13.5 oz)
- 2 pandan leaves
- 1000 ml. water
- 200 gr. brown sugar/ palm sugar
- 1 tsp. salt

Boil the water, brown sugar, pandan leaves, salt, and coconut milk. Stir for a while so the coconut milk is well mixed with the water. Add sweet potato cubes, cook them until half cooked. Add banana, cook until banana and sweet potato are well cooked. Serve warm in winter and with ice cubes in summer.

Francisca Coelho

LEMON APRICOT CAKE

Cake

- 1 lemon cake mix (no mixes with pudding)
- 1/3 c. sugar
- 1 c. apricot nectar
- 1/2 c. oil
- 4 eggs
- Glaze: 1 cup powdered sugar
- lemon juice

Preheat oven to 325°. Grease and flour tube pan. Mix cake mix, sugar, apricot nectar, and oil together for 2 minutes. Then add eggs, one at a time, beating after each. Pour into pan. Bake 1 hour. When cool, invert pan onto a serving plate. Glaze.

Glaze

- 1 c. powdered sugar
- lemon juice

1 cup powdered sugar. Add lemon juice to sugar to consistency of creamy glaze. Pour over cooled cake.

Ann L Hogan

LIGHTER APPLE CRISP

- 6 medium apples, cored, peeled and thinly sliced
- 1/4 cup plus 2 T. all purpose flour, divided
- 1 T. sugar
- 1/2 tsp. ground cinnamon
- 1/2 cup quick-cooking rolled oats
- 3 T. light brown sugar
- 2 T. reduced-fat margarine

Preheat the oven to 400°. Coat a 9" microwave-safe pie plate with non-stick cooking spray. In a large bowl, combine the apples, 2 tablespoons flour, the sugar, and cinnamon; mix well. Spoon into the pie plate and cover with waxed paper. Microwave on high power for 4-6 minutes or until the apples are soft. Meanwhile, in a medium bowl, combine the remaining 1/4 cup flour, the oats, and brown sugar. Mix well. With a fork, blend in the margarine until crumbly; sprinkle over the apples. Bake for 20-25 minutes or until golden and bubbly. Serve warm. Makes 8 - 1/2 cup servings

Karen Schwab

MAPLE WALNUT CHEESECAKE

- 16 Maple Leaf cookies, finely crushed
- 1/4 finely chopped walnuts
- 1/3 cup butter, melted
- 3 (8oz) packages cream cheese, softened
- 3/4 cup maple syrup, divided
- 3 eggs
- 2 tablespoons walnut pieces

Heat oven to 350°. Combine crushed cookies, finely chopped walnut pieces and butter. Press firmly onto bottom of 9 inch spring-form pan. Beat cream cheese and 1/2 cup of the maple syrup in a large bowl with electric mixer, on medium speed until well blended. Add eggs, one at a time, mixing just until blended after each addition. Pour over crust. Bake 50-55 minutes or until center is almost set. Cool completely. Refrigerate 4 hours or overnight. Drizzle with remaining 1/4 cup maple syrup just before serving. Sprinkle with walnut pieces, Store leftovers in refrigerator.

Claudette Poudrier

NANNY'S MOLASSES COOKIES

- 1 cup margarine
- 4 eggs
- 2 cups sugar
- 2 teaspoons vanilla
- 1 cup molasses
- 1 teaspoon cinnamon
- 1 cup milk
- 2 teaspoons baking soda
- 1 or more cups raisins
- 6 cups flour

sift dry ingredients. Cream margarine and sugar, adding sugar a small amount at a time. Gradually, mix wet and dry ingredients and raisins. Drop from teaspoon onto greased cookie sheet. Bake in pre-heated 350 degree oven till done. (about 10 minutes. These are similar to hermits. They keep well in a closed container. Do not store with crisp cookies or they will dry out.

Anne K Ilacqua

ONE SERVING CAKE

Cake mixture

- 1 box angel food cake mix
- 1 box any kind of cake mix

Mix the cake mixes together. Store the mixture in an airtight container until you get the urge for a dessert.

1 SERVING CAKE

- 3 T. dry cake mixture
- 2 T. water

Put 3 tablespoons of the dry mixture in a big coffee mug, then stir in 2 tablespoons of water. Microwave for 1 minute and you will have one serving of cake to eat.

A Friend

PEANUT BUTTER HAYSTACKS

- 1 16 oz peanut butter (natural)
- 1 cup chopped peanuts (optional)
- 1 12 oz bag white chocolate bits
- 1 15 oz bag of pretzel sticks or 3 cups chow mein noodles

Melt peanut butter, butterscotch bits and white chocolate bits in a large saucepan over low heat, stir until smooth. Stir in pretzels or noodles (and peanuts). Drop mounds of mixture (about 2 tbs) onto wax paper. Mounds can be chilled until set. Store in refrigerator or at room temperature in an air tight container.

Denise Alexander

PEANUT BUTTER PIE

- 1/2 c. peanut butter
- 8 oz. cream cheese
- 1 c. confectioner's sugar
- 2 c. cool whip topping
- graham cracker crust

Mix together; peanut butter, cream cheese and sugar. Fold in 2 cups of cool whip topping. Put in graham crust and chill.

Margo Chiappinelli

PISTACHIO CAKE

- 1 yellow cake mix
- 2 pkgs. pistachio instant pudding mix
- 4 eggs
- 1/2 cup oil
- 1 cup club soda
- 1/2 cup chopped nuts

Combine cake mix, pudding mix, eggs, oil and club soda. Mix at high speed for 5 minutes. Fold in nuts. Grease and flour a bundt pan. Bake at 350° for 55-60 minutes.

Marie DeLange

PUMPKIN PIE

Pumpkin

- 1 sugar pumpkin
- 1/2 tablespoon cinnamon sugar

place in oven at 250 degrees until soft. Then peel and scrape the inside. Cut into cubes and put in a pan with 1/2 tablespoon cinnamon sugar and mash.

pumpkin pie

- 1/8 teaspoon salt
- 1/4 cup flour
- 2/3 cup sugar
- 2 teaspoons pumpkin pie spice
- 2 eggs slightly beaten
- 1 2/3 cups milk
- 1/2 recipe plain pastry or deep dish pie crust
- 1 1/2 cups mashed cooked pumpkin

Sift dry ingredients together and stir in eggs. Add milk and cooked pumpkin. Pour 1/2 filling into pie crust and place in oven. Then pour the remaining filling into the pie. Bake in oven @ 450 for 10 minutes. Reduce temperature to 325 and bake 40 minutes longer or until knife inserted into center comes out clean. Cool. Makes 1 9 inch deep dish pie.

Mrs. Louise Fortin

PUMPKIN WALNUT CAKE

- 3 c. sifted flour
- 2 tsp. baking powder
- 2 tsp. baking soda
- 1 tsp. salt
- 3 1/2 tsp. cinnamon
- 4 large eggs
- 2 c. sugar
- 1 1/2 c. corn oil
- 1 can (16 oz) pumpkin
- 1 c. walnuts, coarsely chopped

In a small bowl, sift together flour, baking powder, baking soda, salt and cinnamon. In a large mixing bowl, with electric mixer at high speed, beat eggs until yolks and whites are combined. Gradually add sugar, beating until thick and lemon colored. Beating constantly, pour in corn oil. With mixer at low speed, blend in the sifted dry ingredients alternately with pumpkin. Beginning with and ending with dry ingredients. Beat until smooth after each addition. Stir in walnuts. Turn into an ungreased angel food cake or other tube pan (10X4"). Bake in a preheated 350° degree oven until toothpick or knife inserted in center comes out clean. About 1 hour 10 minutes. Cool cake completely on a wire rack before removing from the pan. If desired, sprinkle with confectioners sugar.

Pauline Benjamin

QUICK 'N EASY COOKIE BARS

- 2 eggs, beaten
- 1/2 c. unsifted flour
- 1/2 tsp. baking soda
- 1/2 c. margarine, melted
- 1/2 c. packed brown sugar
- 1 T. water
- 1 tsp. water
- 1 tsp. vanilla
- 2 c. semi-sweet chocolate chips
- 1 c. chopped nuts (pecans or walnuts)
- 1 2/3 c. (1 packet) honey graham crackers, finely crushed

Thoroughly combine graham cracker crumbs, flour, baking soda; set aside. Combine melted margarine and brown sugar; add flour mixture. Mix well. Stir in 1 cup chocolate chips and nuts. Spread evenly into greased 12X9X2" pan Bake at 375° for 16-18 minutes or until very lightly browned. Remove from oven. Immediately sprinkle remaining 1 cup chocolate chips over warm surface. Let stand until chips soften; spread evenly. Cool completely, cut into bars. Makes 24 - 2" bars.

Marianne Nunes

RICE PUDDING

- 2 quarts of milk
- 1 c. River White Rice
- 2 eggs
- 1 c. light brown sugar
- 2 tsp. vanilla extract
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 c. raisins
- 2 Tablespoons maple syrup (optional)

Boil together raisins, rice, and milk about 45 minutes. Beat eggs and light brown sugar, then add to rice mixture. Combine egg/sugar mixture with a cup of hot milk and then gradually pour into saucepan. Bring to a low boil for 1 minute. Pour into a 9X12" glass dish and let cool. Sprinkle with cinnamon and nutmeg and refrigerate for a few hours. Add maple syrup if desired.

Frank Russo

RUM CAKE

Cake

- 1 yellow cake mix
- 1 box instant vanilla pudding mix
- 3 eggs
- 1/2 c. water
- 1/2 c. oil
- 1 c. walnuts

Preheat oven to 325°. Grease and flour tube pan. Mix all cake ingredients together. Add nuts. Bake 1 hour. Set pan on rack to cool, then invert on a serving plate and remove from pan. Prick top of cake and glaze.

Glaze

- 1/4 lb. butter
- 1/4 c. water
- 1/2 c. brown sugar
- 1/2 c. rum

Melt butter in saucepan. Stir in water and sugar.. Boil 5 minutes stirring constantly. Stir in rum. Drizzle and brush glaze evenly over top and sides.

Lucie Holland

SWEDISH APPLE PIE

- 4 large apples, peeled, cored and sliced
- 1 T. cinnamon
- 2 T. sugar
- 3/4 c. butter, melted
- 3/4 c. sugar
- 1 c. flour
- pinch of salt
- 1 egg

Fill a pie plate 2/3 full with apples. Sprinkle with 1 tablespoon cinnamon and 2 tablespoons sugar. In a bowl, mix together 3/4 cups melted butter, 1 egg, 1 cup flour, 3/4 cup sugar, and pinch of salt. Spread mixture over apple slices and bake at 350° for about 45 minutes,

Marie DeLange

SWEDISH NUT CAKE

- 1 (20 oz) can crushed pineapple, undrained
- 1-1/2 c. sugar
- 2 eggs, beaten
- 2 c. flour
- 2 tsp. baking soda
- 2 tsp. vanilla, divided
- 1 c. chopped nuts--divided (1/2 and 1/2)
- 1 pkg (8 oz) cream cheese
- 1 stick butter or margarine
- 1 c. powdered sugar

Mix sugar, pineapple, beaten eggs. Sift flour and baking soda and add this to first mix. Then add 1 tsp. vanilla and nuts. Bake in a 9x15" greased pan at 350° for 35-40 minutes. For the topping: mix cream cheese, and butter or margarine for 35 seconds in microwave. Add the powdered sugar and remaining 1 tsp. vanilla. Whip with whisk and spread. Sprinkle nuts and cut into small squares.

Roberta Noiseux

VERY BERRY CHEESE TART

- 1 1/2 c. of crushed graham cracker crumbs
- 1/2 c. toasted crushed walnuts
- 1/3 granulated sugar
- 1/3 c. melted butter
- 1 lb. softened cream cheese
- 2 c. Greek yogurt
- 1 tsp. vanilla
- 1/2 c. confectioner's sugar, sifted
- 1 pt. fresh blueberries
- 1 qt. fresh strawberries

In a bowl, combine the crumbs, walnuts, granulated sugar and melted butter. Using your fingers, blend it well and press on the bottom of a false bottom tart or spring form pan sprayed with vegetable spray. Refrigerate until firm. Meanwhile, in a large bowl blend the cream cheese, yogurt, and the confectioner's sugar and blend well. Pour this into the prepared pan and let set overnight covered. The next day remove the sides of the pan and decorate with the blueberries and strawberries to make a red, white and blue dessert.

Mary Anne Quinn

WACKY CHOCOLATE CAKE

- 3 c. flour
- 2 c. sugar
- 6 T. cocoa
- 2 tsp. baking soda
- 1 tsp. salt
- 3/4 c. oil
- 2 T. vinegar
- 2 tsp. vanilla
- 2 c. cold water

Preheat oven to 350°. Sift dry ingredients into a bowl. Mix in liquids with electric mixer until well blended. Pour into a greased and floured pan. Bake until toothpick inserted in center comes out clean- 30-40 minutes for layers, 45-55 minutes for bundt pan or 25-30 minutes for cupcakes.

Carney Family

YOGURT CREAM CHEESE PIE

- 1 graham cracker crust
- 1 (8 oz) cream cheese, softened
- 1/2 c. firm yogurt
- 1/4 c. honey
- 1 1/2 tsp. pure vanilla
- grated rind of 1/2 lemon or lime or orange

Beat cream cheese, yogurt, honey, vanilla and lemon zest with electric mixer until well blended. Spread in shell top with crumbs. Chill at least 3 hours.

Joanne Lefebvre

ANGEL MACAROONS

- 1 (16 oz) pkg One-Step Angel Food Cake Mix
- 1/2 cup water
- 1 1/2 teaspoon almond extract
- 2 cups flaked coconut

In a mixing bowl, beat cake mix, water and extract on low speed for 30 seconds. Scrape bowl, beat on medium speed for 1 minute. Fold in coconut. Drop by rounded teaspoonful onto a parchment paper lined baking sheet. Bake at 350° degrees for 10-12 or until set. Remove paper with cookies to a wire rack to cool. Yield 2 1/2 dozen cookies

A Friend

BUTTER BALLS

- 1 c. melted butter
- 1 c. chopped nuts
- 4 T. sugar
- 2 1/2 c. flour
- 1 tsp, vanilla
- powdered sugar to roll

Mix butter and sugar, beat until whipped, add vanilla, flour, and nuts. Mix well. Roll into balls. Bake at 350° for 15-18 minutes. Take out of oven and while still warm roll in powdered sugar.

Thomas Macchio

CHOCOLATE OATMEAL COOKIES

- 2 c. butter
- 24 oz. chocolate chips
- 4 c. flour
- 2 c. brown sugar
- 2 tsp. baking powder
- 2 tsp. baking soda
- 1 T. salt
- 2 c. sugar
- 18 oz. Hershey bar (grated)
- 5 c. blended oatmeal
- 4 eggs
- 2 tsp. vanilla
- 3 c. chopped nuts (optional)

Measure oatmeal, and blend in a blender to a fine powder. Cream butter and both sugars, and eggs and vanilla, mix together with flour, oatmeal, salt, baking powder, and soda, and chocolate chips, Hershey bar, and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake 10 minutes at 375°. Makes 112 cookies.

Pauline Benjamin

CHOCOLATE TOFFEE CRACKERS

- 2 sticks of butter
- 1/2 c. sugar
- 40 saltines or graham crackers
- 2 c. chocolate chips
- crushed walnuts - optional

First line cookie sheet with foil. Let foil hang over the sides. Then place crackers on foil. Melt butter and sugar in a pan on the stove. Pour mixture over crackers. Bake in 350° over for 15 mins. Remove from oven, add chocolate chips over crackers (heat of crackers will melt the chips). Cool in refrigerator until set. Cut into pieces. Place in cookie tin.

Leona Kulacz

COCOA BOMBON BALLS

- 1 c. vanilla wafers, crushed
- 1 c. confectionery sugar
- 2 T. cocoa
- 2 T. light corn syrup
- 1/2 c. whiskey or rum
- 1 c. chopped nuts
- granulated sugar to roll

Crush vanilla wafers very fine. Mix wafers, sugar, cocoa, corn syrup, whiskey/rum and nuts. Mix well. Roll into balls. Roll balls in granulated sugar. Store in fridge in an air tight container.

Thomas Macchio

COUGAR CANDY

- 1 c. brown sugar
- 2 sticks of butter
- 1 sleeve of saltines
- 1/2 c. crushed walnuts
- 1 pkg semi-sweet chocolate morsels

Butter cookie sheet; place foil on top. Line pan with 1 layer of saltines. In saucepan melt butter and brown sugar for 3 mins. Pour evenly over saltines. Put in 350° oven for 8 mins. Remove from oven and put chocolate morsels over the top. Wait a few minutes then spread evenly; Sprinkle nuts over the top. Put pan in freezer for at least an hour. Remove from pan breaking it in pieces and place in a sealed container.

Barbara Moore

EASY CHOCOLATE DROPS

- 2 c. (12 oz pkg) Chocolate Chips
- 2/3 c. Dried cranberries
- 2/3 c. nuts, cashews or walnuts

In a microwave or sauce pan, melt 2 cups (12 oz) chocolate chips. Stir in 2/3 cup dried cranberries and 2/3 cups of nuts. Drop by teaspoons on wax paper lined baking sheet. Let stand until set. Makes 2 dozen drops.

Marie DeLange

FUDGE COCONUT COOKIES

- 1/4 lb. margarine or butter
- 2 c. sugar
- 1/2 c. evaporated milk
- 6 T. unsweetened cocoa
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1 c. coconut
- 3 c. rolled oats (old fashioned)

Bring to boil margarine/butter, sugar, and evaporated milk. Remove from heat. Add cocoa, salt, and vanilla. Bring to boil again. Remove from heat. Add coconut and oatmeal. Drop by spoonfuls on waxed paper. Cool until set. (they harden as they cool). Makes about 4 doz. medium/large cookies

Barbara Doll

GRANDMA HOGAN'S CHOCOLATE FUDGE

- 4 squares semi-sweet chocolate
- 3 or 4 T. butter
- 3 c. sugar
- 1-1/2 c. milk
- 1 tsp. vanilla
- 2 T. marshmallow fluff

Melt butter and chocolate together. Add sugar and milk. Cook to soft ball stage. Add vanilla. Beat in marsh mallow fluff and keep beating until thick and about ready to harden. Pour into greased 8"x8" pan and let cool.

Ann L Hogan

MAGGIE'S FAVORITE CRANBERRY COOKIES

- 3 c. all purpose flour
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1/2 c. butter or margarine
- 1 c. granulated sugar
- 1 c. firmly packed light brown sugar
- 1 egg
- 1/4 c. milk
- 2 T. lemon juice
- 3 c. fresh or frozen cranberries, stemmed and chopped
- 1 c. chopped walnuts

Preheat oven to 375°. Measure flour, baking powder, soda and salt into a bowl; stir with a fork to mix. Cream butter and sugars into a large bowl until fluffy; beat in egg, and lemon juice. Stir in flour mixture, a little at a time until well blended; stir in cranberries and walnuts. Drop dough by teaspoonfuls about 1 inch apart onto greased cookie sheets. Bake 15 minutes or until firm and golden. Remove from cookie sheets to wire racks; cool. Makes 8 dozen cookies.

Ann Hogan

OATMEAL CHOCOLATE CHIP BARS

- 1 c. butter, softened
- 2. c brown sugar
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. salt
- 1 tsp baking soda
- 1-1/2 c. flour
- 2-1/2 c. oats (not quick cooking)
- 2 c. semi-sweet chocolate chips
- 1-1/2 c. pecan, walnuts, chopped

Preheat oven to 350°. In an electric mixer cream butter and brown sugar together, add eggs, and vanilla, mix well. Mix in flour, salt and baking soda until well incorporated. Fold in oats, chocolate chips and nuts. Spread in to a 13x9 pan for thick bars. Bake for 30-35 for thick bars. remove from the oven, and let cool before slicing.

Pauline Benjamin

RUM BALLS

- 2 c. chopped pecans
- 2 c. vanilla wafers
- pinch of salt
- 3 T. white corn syrup
- 3 T. rum
- 2 c. powdered sugar
- 1/4 c. cocoa (optional)

Toast nuts in 300° oven. Combine all ingredients and mix together. Stir rum and syrup together. Combine with vanilla wafer crumb mixture. Make balls about a quarter size. Roll in powdered sugar.

Lee Kulacz

TOFFEE CANDY

- 1 lb. butter
- 2 c. sugar
- 1 c. sliced almonds
- 2 c. semi-sweet chocolate chips
- 1 c. chopped pecans

Butter a lg. cookie sheet. In a 4 qt. saucepan, melt butter over med. heat, stirring constantly with a wooden spoon. Important that the butter not get hot. As the butter melts, slowly pour sugar into the melted butter. Add sliced almonds. It will take about 30 mins. over a med. heat. Candy thermometer should be used. mixture should be 350°. Pour mixture onto baking sheet. Melt chocolate chips and spread on mixture. Add crushed pecans over mixture. Cool in refrigerator. Cut into pieces and place in cookie tin.

Leona Kulacz

TOLL HOUSE CHOCOLATE CHIP BARS

- 2-1/4 c. all-purpose flour
- 1 tsp. baking soda
- 1 tsp salt
- 1 c. (2 sticks) butter, softened
- 3/4 c. granulated sugar
- 3/4 c. packed brown sugar
- 1 tsp. vanilla extract
- 2 lg. eggs
- 2 c. (12 oz. pkg.) Semi-Sweet Chocolate Morsels
- 1 c. chopped nuts

Preheat oven to 375° and grease a 13x9 inch pan. Combine flour baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in a large mixer bowl. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool on wire rack. Cut into bars.

Pauline Benjamin

BARBECUE SAUCE FOR CHICKEN OR SHRIMP

- 1/4 c. lemon juice
- 1/4 c. salad oil
- 1/2 tsp. dry mustard
- 1/4 tsp. black pepper
- 1 T. worcestershire sauce
- 1 T. barbecue sauce
- 1 T. salt
- 1 tsp. accent
- 1/4 tsp. garlic powder

Add all ingredients in a jar. Shake to mix.

Margo Chiappinelli

BREAD & BUTTER PICKLES

- 4 quarts cucumbers, about 9 large.
- 6-8 onions or 4 large Vidalia onions
- 5 c. sugar
- 3 c. white vinegar
- 1 1/2 tsp. celery seed
- 2 tsp. mustard seed
- 1 tsp. turmeric

Wash and slice cucumbers evenly. Peel and slice onions evenly. Place all in a large pot and add all the spices. Bring to a boil, then cook on low till all are transparent. Mix occasionally using a wooden spoon .Cool completely and can OR put in containers and store in refrigerator.

Annette Bourdeau

BUFFALO CHICKEN DIP

- 1 pkg. (8 oz) cream cheese, softened
- 1/2 c. buttermilk ranch dressing
- 1/2 c. Buffalo style hot sauce
- 1/3 c. shredded mozzarella cheese
- 2 (10 oz) cans of chicken breast meat

Preheat oven to 350°. Place cream cheese in a deep baking dish and stir until smooth. Mix in buttermilk ranch dressing, hot sauce and cheese. Stir in chicken. Baked 15-20 minutes or until the dip is completely heated throughout. Stir again and serve.

Denise Alexander

EASY CROCKPOT GRANOLA

- 5 c. uncooked Oatmeal (not Quick or instant)
- 1/2 c. honey
- 1/4 c. canola oil
- raisins, nuts or seeds (optional)

Place all ingredients in crockpot. Mix well. Prop cover open. Cook on low heat for 3 hours, stirring every 1/2 hour until oats are golden brown and dry. Optional: Add raisins, nuts or seeds during last 1/2 hour. Serving size is 1/2 cup. Delicious when folded into 6 ounces of yogurt,

Ellen Schwab

FRIENDSHIP CAKE

- 1 cup greetings
- 1/2 cup smiles
- 2 cup hospitality
- 1 cup love
- 1 teaspoon sympathy
- 2 large handshakes

Cream greetings and smiles thoroughly. Add handshakes beaten separately. Add slowly, love. Sift sympathy and hospitality; fold in carefully. Bake in moderate oven. This serves an indefinite number and never goes stale.

Leona Kulacz

HONEY POPCORN AND CASHEWS

- 3 quarts popped popcorn
- 2 c. toasted cashews
- 1 c. white sugar
- 1/2 c. honey
- 1/2 c. light corn syrup
- 1 c. creamy peanut butter
- 1 tsp. vanilla extract

Preheat oven to 275°. Mix popcorn and Cashews in a roasting pan. Combine sugar, honey and corn syrup in a saucepan. Bring mixture to a rapid boil for two minutes, stirring constantly. Add peanut butter and Vanilla. Remove from stove. Pour over popcorn mixture and stir thoroughly. Spread on greased aluminum foil to cool. Break into bite sized pieces.

Frank Russo

LOWER CALORIE STRAWBERRY SYRUP

- 3/4 cup strawberry jam (sugar-free)
- 1/4 cup water
- 2 T. cornstarch

Bring all ingredients to boil until jam is liquid. If too thin, let it sit for 5 minutes.

Ellen Schwab

"MAGIC" RECIPE FOR GRILLING

Seasoning

- 2 c. brown sugar
- 1 c. kosher salt
- 2 T. each of the following:
- crushed red pepper
- parsley
- thyme
- onion powder
- oregano
- basil
- garlic powder
- paprika
- dill
- rosemary
- tarragon
- cilantro
- chili powder
- black and white pepper

Mix brown sugar, Kosher salt, crushed red pepper, parsley, thyme, garlic powder, and black & white pepper together and place in a shaker style container. Keep handy for all grilling. Use on vegetables, beef, pork, seafood and poultry. Dried herbs work best for the Magic.

Larry Graveline

OYSTER CRACKER SNACK

- 1 (13-16 oz) package of oyster crackers
- 3/4 cup of vegetable oil
- 1 envelope Hidden Valley Ranch Dressing Mix (original flavor)
- 1/2 teaspoon dill weed
- 1/2 teaspoon garlic powder

Put crackers in a resealable plastic bag. Mix oil, dressing mix, dill weed, and garlic powder in a bowl. Pour contents of bowl in a bag. Mix thoroughly by sealing bag and running your fingers up and down the bag to mix all ingredients thoroughly. Leave contents in bag for 1 hour, mixing in the same way every once in awhile. Store in cookie tin in refrigerator until ready to serve.

Eva Graveline

PICCALILLI

- 6 lbs. red, ripe tomatoes
- 3 lbs. onions
- 2 c. white vinegar
- 3 c. sugar
- 1 T. salt
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. red pepper

In large pot and add all ingredients. Bring to a boil, and keep on low flame for an hour or more. Cool completely and can in canning jars if desired.

Annette Bourdeau

PLAYDOUGH

- 2 c. sifted flour
- 1 c. salt
- 2 T. oil
- 2 c. water
- 4 tsp. cream of tartar
- food coloring

Mix all ingredients together in a large microwavable bowl. Microwave 3-5 minutes, stirring every minute until you can no longer stir. Let it cool. Knead or work with hands until smooth. Store playdough in an airtight container. Keeps for months. Remember: DO NOT EAT

Lee Kulacz

SOAP BUBBLES

- 1/2 cup white corn syrup
- 2 1/2 cup water
- 1/2 cup dishwashing liquid

In medium microwave safe bowl, combine corn syrup and water.

Microwave on high 3-4 minutes until mixture is hot and corn syrup is mixed with water. Stir then add detergent and mix gently so you don't make a lot of suds. Store in a container with a lid. To make bubbles, dip a ring shape into the mixture, lift out and blow through it into the air. remember:
DO NOT EAT

Leona Kulacz

SPINACH DIP

- 1 pkg (8oz) fat-free cream cheese, softened
- 1 c. fat-free sour cream
- 1 pkg (10 oz) frozen, chopped spinach thawed and well drained
- 1 can (8oz) water chestnuts, drained and chopped
- 1 c. chopped red bell pepper
- 1 envelope (1 oz) ranch salad dressing

Beat cream cheese with electric mixer on medium speed until smooth. Blend in sour cream, add spinach, water chestnuts, red pepper and ranch salad dressing mix. Blend well. Refrigerate until ready to serve. Serve with assorted cut up fresh vegetables. Makes 4 cups= 32 servings.

Marianne Nunes

STUFFED FRENCH TOAST

- 8 slices light bread (low calorie)
- 1/4 cup (2 oz) fat-free cream cheese
- 1/4 c. strawberry fruit spread (jam)
- 2 eggs or equivalent in egg substitute
- 2 T. skim milk
- 1/2 tsp. vanilla extract

Spread 1 teaspoon cream cheese onto each slice of bread. Spread 1 teaspoon fruit jam over top of each. Put bread together to form 4 sandwiches. In a medium bowl, combine eggs, skim milk, and vanilla extract. Beat well, using a fork. Spray a griddle or large skillet with butter-flavored cooking spray. Dip each sandwich into egg mixture, coating both sides evenly. Place on a griddle and cook 2 to 3 minutes on each side or until golden brown. Serve at once. SERVES 4.

Ellen Schwab