

about Cornelia de Lange Syndrome

What is CdLS?

In 1933, Dr. Cornelia de Lange, a Dutch pediatrician, described two children with similar features. She is now generally credited with describing the collection of symptoms comprising the syndrome that bears her name. "Syndrome" is a medical term for a condition in which there is a collection of signs (observable body changes) and symptoms (problems related by the patient) recognizable by a doctor's exam. CdLS is a congenital syndrome, meaning it is present from birth. Although individuals with the syndrome may not have all of the signs and symptoms, they will have enough to be considered "diagnostic." Individual signs and symptoms may be seen in people without the syndrome.



Over the years, BCG has contributed to and participated in many charitable events.

A mutual business relationship with Paul Patitucci has touched the BCG family since Paul's son, Andrew, has been diagnosed with the CdLS syndrome. We encourage you to participate in finding a cure for CdLS and invite you to download our *BCG Family Cookbook*.

A **\$1.00 donation** is requested for each cookbook that is downloaded and will be forwarded to the CdLS Foundation to promote research.

Please mail your \$1.00 contribution to:

Debbie Cellich,
BCG/CdLS,
P.O. Box 405,
Riverton, NJ 08077-0405.

CdLS Contact

Cornelia de Lange Syndrome Foundation
302 West Main St., #100
Avon, CT 06001

www.CdLSusa.org

How common is CdLS?

The exact incidence is unclear, but CdLS is thought to occur in approximately 1 in 10,000 live births.

How is diagnosis made?

The diagnosis of CdLS is primarily a clinical one based on signs and symptoms observed through an evaluation by a physician, including a medical history, physical examination, and laboratory tests.

What causes CdLS?

Researchers have identified a gene that, when altered, causes CdLS. As the research continues and additional information is learned, the CdLS Foundation will continue to update our publications and website (www.CdLSusa.org).

Does that mean it's hereditary?

CdLS is not hereditary in the usual sense of a gene passing directly from parent to child. Genetic changes (called mutations) occur in individuals with CdLS that typically are not present in their parents, meaning that a new change developed in those individuals resulting in CdLS. In a few rare families who have more than one child with the syndrome, each of the children with CdLS has had the same mutation, which has not been found in any unaffected family members. This gene is almost never passed on to the next generation because affected individuals seldom have children of their own. There are tests which may help resolve some of the uncertainty felt by CdLS families with future pregnancies. Genetic counseling centers are able to provide current information on testing.

Is the life expectancy known?

It is expected that most children with CdLS will live well into adulthood; however, each child must be evaluated for life-threatening conditions such as heart defects, untreated gastroesophageal reflux, and bowel abnormalities.

Is mental retardation always present?

Usually, people with CdLS possess a degree of mental retardation ranging from mild to profound. The majority fall in the mild to moderate range. A small percentage may have normal or borderline intelligence.

If my child is diagnosed as having CdLS, what can I expect?

Each child will progress at his/her own rate, but you can generally expect a slower than average rate of physical and cognitive development. The area of speech and communication is often significantly delayed, even in the more mildly affected. Infant stimulation programs and other developmental and therapeutic interventions are strongly recommended.

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Appetizers

Baking Powder Biscuits

Jane Adams

2 cups all purpose flour
½ teaspoon salt
4 teaspoons baking powder
6 tablespoons butter or margarine
½ - 2/3 cup of milk

Mix flour, salt and baking powder in large bowl. Cut in cold butter with pastry blender until butter pieces are no larger than peas. Gradually stir in milk with a fork until mixture sticks together. This may be prepared in a food processor using only the 'pulse' setting.

Turn out onto a floured surface, kneading slightly to smooth and form 1" thick. Cut with round metal cookie cutter and bake on cookie sheet in 350 - 400 degree oven. Time will vary depending on temperature, but biscuits should be almost doubled in size and golden brown when done, approximately 15 to 20 minutes.

Hint: To avoid burning bottom of biscuits, bake on center rack and place second cookie sheet on rack below to deflect heat. This will give the tops time to brown without overcooking the bottoms.

These family favorites are great with almost any meal, and leftovers may be reheated for a breakfast treat. Try some fresh jam or honey drizzled over warmed biscuits.

Bolognese Sauce

Josephine Ricciuti

¼ cup extra virgin olive oil
1 medium onion, minced
2 garlic cloves, minced
1 celery stalk, minced
1 carrot, peeled and minced
1 pound ground beef chuck
One (28 oz) can crushed tomatoes
¼ cup chopped fresh flat-leaf parsley
8 fresh basil leaves, chopped
½ tsp salt, plus more to taste
½ tsp black pepper, plus more to taste
¼ cup freshly grated Pecorino Romano cheese

In a large skillet, heat the oil over a medium heat. When almost smoking, add the onion and garlic and sauté until the onion is very tender, about 8 minutes. Add the celery and carrot and sauté for 5 minutes. Increase the heat to high, add the ground beef, and sauté until the meat is no longer pink, breaking up any large lumps, about 10 minutes. Add the tomatoes, parsley, basil and ½ tsp each of salt and pepper, and cook over medium-low heat until the sauté thickens, about 30 minutes. Stir in the cheese, then season with more salt and pepper to taste. (The sauce can be made 1 day ahead). Cool, then cover and refrigerate.

This serves 4 over one pound of short pasta (penne, rigatoni, etc.).



Butternut Squash Soup

Jane Adams

Original recipe of Cathie Gauthier

Ingredients:

2 tbsp. butter or olive oil
1 large onion chopped
3 cloves garlic, minced
2 tsp. minced gingerroot
1 1/2 tsp. curry powder
1/2 tsp. each salt and pepper
5 cups cubed butternut squash
1 potato, peeled and diced
4 cups vegetable or chicken stock
2 tbsp. each lemon juice and tomato paste
1/3 cup milk or 10% cream
garnish - 2 red peppers broiled and pureed

Directions:

1. Melt butter and saute onion, garlic, ginger, curry powder, salt and pepper.
2. Stir in squash and potato. Add soup base, lemon and tomato paste. Bring to a boil then cover and simmer 20 minutes.
3. When cooked, puree in food processor. Return to pot and add milk.
4. Garnish each bowl with red pepper puree if desired.

(6 servings, 154 cal.)

Tasty and low in calories!

Coffee Liquor

Robin Fleming

First bring two cups of water to a boil. Then stir in three cups of sugar and let it dissolve fully. Add three-quarters of a cup of instant coffee and stir over low heat until dissolved. Add a quart of Vodka to the mixture. Blend it in evenly. Put half a vanilla bean in each of the two dark quart jars (the mixture yields approximately a quart and a half) and pour the mixture into the jars. Keep the jars cool and in a dark place for 30 days.

At the end of the 30 days, you will have delicious coffee liquor that tastes just like the kind sold in liquor stores.

You can make White Russians, just add some Coffee liquor to a glass, some milk and some Ice, or if you enjoy a Black Russian, just add some Ice to a glass with your Coffee Liquor.



Appetizers

Crab Spread

Linda Giangiulio

1 8 oz pkg cream cheese (softened – can be softened with 2-3 tsp milk)
1 small can crab 6-7 ounces
2 tsp lemon juice
Sprinkle of garlic powder
1 onion grated or equivalent minced, dehydrated
Parsley for color
Paprika on top for color
1 small can crab 6-7 ounces, drained

Mix all ingredients together and chill. Serve with melba toast.

Remember this is a spread, not a dip.

Cream of Broccoli Soup

Jane Adams

Makes one gallon

Large bunch of fresh broccoli (or 20 oz. frozen broccoli pieces)
4 to 6 chicken boullion cubes
8 cups water
1 tablespoon salt
2 sticks margarine or butter
2 cups flour
½ teaspoon white pepper
½ to 1 teaspoon garlic powder
1 can evaporated milk
4 to 6 cups fresh or reconstituted powdered milk

Boil water, salt, boullion cubes and chopped broccoli (small bite-sized pieces) until broccoli is al-dente.

Drain water and set aside.

In deep heavy skillet, melt butter, adding flour, pepper and garlic powder. Cook over low heat several minutes, stirring constantly.

Add hot broth from broccoli, stirring briskly with wire whisk.

Add canned milk and heated fresh milk, stirring constantly.

Simmer on medium heat till bubbly and desired thickness, adding water or milk as desired.

Ladle soup into food processor or blender (only if consistency is not smooth) Blend til smooth and pour over broccoli.

Stir and serve immediately or keep hot in crock pot on low setting.

Garnish with grated cheese if desired.

Enjoy!



Dill Dip

Shawn Bedford

1 cup mayo
1 cup sour cream
½ tsp salt
1 tsp garlic powder
1 tbs dill weed
1 tbs parsley
1 tbs minced onion (optional)

Mix mayo and sour cream together till smooth.
Then add remaining ingredients.

Escarole Soup

BettyAnn MacDougall

(My South Philly Italian Boyfriend's Family Favorite!!! DiPietro Family Favorite) - Also known to some as Wedding Soup

Use a big pot!

3 heads of escarole - Clean good and cut up. (Peel leaves one by one and wash separately, boil about 15 minutes) (Could be done a head of time) (Escarole usually has a lot of dirt)
Boil chicken (split breast, legs or thighs) about 1 1/2 hours. Remove chicken and let cool off.
Strain chicken broth and skim off fat.
Cook 1 bag of carrots in chicken broth.
When chicken is cooled off take off bone and cut up (can be done with clean scissors)
Put chicken, carrots, and esarole in pot of broth.
Cook 1 box of bow tie pasta. Put pasta in the chicken broth.
Keep two cans of Collegen Inn chicken broth on hand, incase broth dries up.

MEATBALLS FOR SOUP

1/2 lb ground meat
1/2 cup macaroni cheese (parmesan grated cheese)
Few cloves of garlic chopped
Hand full of fresh parsley chopped
1 egg
Salt and Pepper to taste
Mix well. Make small balls. While soup is boiling put in meatballs. Meatballs will cook in soup.



Appetizers

Gingered Carrot Soup

Beau Adams

Original recipe from Marion Pilkington, Toronto, Ontario

Great recipe for fall!

Ingredients:

3 Tablespoons butter
4 Cups sliced carrots
2 Cups peeled chopped sweet potatoes
7 Cups fresh chicken stock
2 Teaspoons powdered ginger
2 Teaspoons salt
Fresh ground pepper to taste
1 Cup heavy cream

Directions:

In large saucepan sauté carrots, sweet potatoes for 3 minutes. Add chicken stock and simmer 15 minutes or until vegetables are tender. Blend soup in food processor and season with salt, pepper and ginger. Just before serving add cream and heat through.

Holiday Crab Dip

Kathleen Padlo

Blend Together:

1 8 oz pkg. cream cheese, 1/3 cup mayonnaise, 1 tsp mustard with horseradish, 1 1/2 Tbsp minced onion, 1/2 tsp seasoned salt

Fold in: 1 Tbsp parsley, 1/4 tsp garlic powder, 2 pouches of Chicken of the Sea Premium Crab drained

Serve with sturdy crackers...this is more of a spread than a “dip”



Appetizers

Jezebel Sauce

Phebe Dickson

1 cup pineapple preserves
1 cup apricot preserves
1/3 cup horseradish
3 tsp dry mustard
1 tsp cracked black pepper

Mix ingredients above. Pour over cream cheese or serve in dish. Spread cream cheese on cracker, put sauce on top.

Mixed Greens Salad with Maple Dressing

Bob Paglione

1 bowl of your favorite mixed salad greens
1/2 cup salad oil
1/4 cup olive oil
1/4 half and half
1-1/2 tsp. Dijon mustard
1-1/2 tsp. maple syrup
1-1/2 tsp. balsamic vinegar
1 garlic clove, mashed
Salt to taste

Mix the salad dressing ingredients together and let it rest for at least one hour. Mix in the dressing with the greens and serve at room temperature. Serves six.



Pasta and Chickpea Soup with Pesto *Pat Smith*

1 tbs olive oil
2 cups chopped onion
1 cup sliced leek (about 1 small)
1 tbs chopped fresh or 1 tsp dried rosemary
1 garlic cloves, minced
4 cups chopped tomato (about 2 pounds)
3 cups water
1 (14 ½ ounce) can vegetable broth
1 (14 ounce) can chickpeas (garbanzo beans), undrained
1 cup diced zucchini
½ cup frozen petite green peas
½ cup frozen baby lima beans
½ cup frozen French-cut green beans
1/3 cup uncooked pastina (tiny star-shaped pasta) or any small pasta
2 tbs chopped fresh or 2 tsp dried parsley
¼ teaspoon black pepper
2 tbs commercial pesto
2 tbs (1/2 ounce) grated fresh Parmesan cheese

Heat oil in large Dutch oven over medium heat. Add onion, leek, rosemary and garlic, and sauté 10 minutes. Add tomato, water, broth, and chickpeas, and bring to a boil. Cover, reduce heat, and simmer 30 minutes. Add zucchini, peas, lima beans, and green beans; bring to a boil over medium-high heat. Reduce heat; simmer 10 minutes. Stir in pastina, parsley, and pepper and cook 8 minutes. Spoon 1 ½ cups soup into each of 6 bowls; top each serving with 1 tsp pesto sauce and 1 tsp cheese. Serves 6.

Pasta Fagioli (Macaroni & Beans)

Josephine Ricciuti

2 large cans of Progresso Connolini Beans
2 – 3 cups water
1 medium onion – chopped
2 cloves of garlic – chopped fine
Olive Oil
Bacon (2 slices) or 1-1/2 tsp. bacon bits
Salt and Pepper to taste
¼ tsp oregano – dry
¼ tsp basil – dry
¼ tsp parsley – dry
½ cup of tomato sauce

Optional: (carrots and celery chopped very fine)

Saute onion and garlic with bacon and olive oil until onion is clear, then add beans and all other ingredients.

Simmer for about 45 minutes to one hour.

Add ½ lb of small macaroni (tubitini, ditalini or small elbows) that have been cooked and drained separately.

Depending on how much you eat, this will feed four.



Appetizers

Pesto

Josephine Ricciuti

4 cups fresh basil leaves
½ cup olive oil
6 large peeled garlic cloves
½ cup pine nuts
1 tsp salt
1 tbs parmesan cheese

Put 2 cups basil in processor with half of the oil.
Puree on pulse speed.
Add 6 large peeled garlic cloves and puree again.

Stir in ½ cup pine nuts – puree
Add remaining basil leaves – pulse until it forms a
runny paste
Season with 1 tsp salt and 1 tbs parmesan cheese

Can be served on toasted bread rounds as an ap-
petizer or as a base for pizza or spaghetti.

Pine-Berry Relish

Linda Giangiulio

1 can (20 oz) crushed pineapple
2 cans (16 oz) whole berry cranberry sauce
1 pkg. (16 oz) frozen whole strawberries, thawed
and drained
½ cup chopped walnuts

Mix together in a bowl and chill.

Serve “at dinner” with ham or turkey



Appetizers

Radish Spread

Linda Giangiulio

1 8 oz cream cheese softened
¼ cup butter or margarine softened
Mix together with a fork

Add

½ tsp celery or seasoning salt
Dash Paprika
½ tsp Worcheshire Sauce
¼ cup onion or 1 medium sized onion diced
1 cup or less of radishes diced into small pieces

Mix together and chill.

Sausage Balls (Appetizer)

Karen Ethridge

(Makes about 50)

1lb of Sweet Italian Sausage (remove skin)
2 cups of bisquick
10oz cheese (shredded mild yellow or white cheese)

Mix all ingredients together in large bowl. Separate and roll into walnut size balls. Place on cookie sheet and bake for 20 minutes in 350 degree oven. Can be frozen beforehand and then baked in the oven.



Shrimp Mold

Karen Ethridge

1 package of Knox Gelatin
1 can of tomato soup
1 cup mayonnaise
3 cans of small shrimp
¾ chopped onion
¾ chopped celery
8oz of cream cheese

Soften gelatin in ¼ cup cold water. Heat tomato soup with cream cheese until boiling. Stir in gelatin until dissolved. Mix all ingredients then pour into soup mixture. Mix well and then put into a greased mold. Chill and serve with crackers.

Steak and Potato Soup

Pat Annau

6 meaty beef shortribs
8 potatoes
2 sticks of celery
1 medium onion
6 carrots
fresh mushrooms(to taste, at least a qt)
1 cup of sour cream(do not refrigerate)
garlic (fresh or powder, your taste)
1 tbs parsley
salt and pepper to taste
beef boullion
oil

heat oil and brown ribs
chop celery, onion, and carrots to your preference and sautee together in oil till onion is translucent. if using fresh garlic, add at this point. Cut potatoes in large bite size pieces, add to above mixture. Add water to cover, let come to simmer. cut or slice mushrooms, add to above, adding more water to about an inch over other ingredients, bring to simmer.

After about 20 minutes taste broth, if you don't have enough flavor use beef boullion. Add salt, pepper(to taste), garlic powder and parsley. Allow to simmer until carrots and potatoes are done And turn it off. Remove all ribs and trim off fat and bone, cut into small pieces and return meat to soup.

Let sour cream stand to room temperature, add to pot. When ready to serve. (cool some broth, add sour cream to it and stir well. Add to pot. If you like more, use more.) If you like, use a little corn starch(or flour) and water to thicken.



Vegetables

5 Day Potatoes

Jane Adams

5 lb. boiled potatoes
8 oz. cream cheese
8 oz. sour cream
1 teaspoon salt
2 tablespoons butter
several cloves garlic

Whip boiled, drained mashed potatoes with cream cheese, sour cream, salt, butter and cooked garlic. Store in greased casserole dish in fridge up to 5 days. Bring to room temperature and reheat in low oven 300 to 325 degrees approximately 40 minutes. Perfect for company. Delicious, creamy and best of all - no last minute mess!

Baked Corn

Deb Cellich

This is my husband Bill's favorite side dish and really hits the spot on a snowy day.

1 can whole corn – drained (or one bag of frozen corn thawed)
1 can creamed corn
1 box Jiffy corn muffin mix
½ cup melted butter
1 egg
8 oz. sour cream

Mix all ingredients together and put into a 2 quart baking dish. Bake at 350 for one hour.



Broccoli Salad

Deb Cellich

Cut Two Heads of broccoli into small florets.
Cook 4 Strips Bacon well and crumble.
Slice 1 Medium RED onion.
Measure ½ cup raisins.
Toss together.

DRESSING: Can be made night before – add dressing just before serving.

Blend together:

1 Cup Miracle Whip

¼ Cup Sugar

2 Tbsp Vinegar

Cauliflower Fried Rice

Lynn Kulzak

I love to cook, and this is a good starch substitute recipe (for those of us in need of shedding a few pounds), using cauliflower.

Ingredients:

1 head cauliflower
1 tsp fresh minced ginger or powdered ginger
3 tbsp Soy sauce (you can use low salt soy sauce)
½ onion – minced
2 eggs (beaten w/little milk or water)
4 tsp olive oil or other vegetable oil
1 tsp minced or ½ tsp powdered garlic
(optional: 1 cup diced other vegetables – i.e. mushrooms, grated zucchini, carrots, asparagus)

Directions:

Cut head of cauliflower into small pieces
Either microwave or steam cauliflower until par-cooked (micro: about 3 minutes, stove: about 6 minutes)
Remove from heat and set aside to cool
When it's cooled, grate cauliflower into rice sized pieces with cheese grater & set aside
In skillet – saute minced onion, garlic, 1 tbsp of soy sauce in 2 tsp olive or other veg. oil
Add 2 tsp oil, grated cauliflower (and other diced vegetables, if you wish to add them) and cook over medium-high
Add 2 tbsp soy sauce (and optional: add more ginger/garlic/pepper – to taste)
While heat still hot, scramble in beaten eggs and mix into vegetable mixture until eggs cooked
Serve as a side dish.



Colombian Coconut Rice - Arroz de Cerete

Jorge Arroyo

This is a recipe from my mother's hometown in Cerete, Colombia. It originated in Cerete and has since become a dish of choice in the whole Cordoba region.

3lbs. rice, washed
1 (15 oz.) can Goya cream of Coconut (Crema de Coco)
1 (13 oz.) can Goya milk of Coconut (Leche de Coco)
2 lunch size boxes of raisins
1 tps. Salt
4 cans water

Pour half a can of cream of coconut in a large pot and cook it on high until it starts to brown. Add the rest of the can of cream of coconut, the can of coconut milk and four cans of water. Add the teaspoon of salt. Bring to boil. Stir the rice. Cover the pot and let simmer, stirring every 2-3 minutes. After 20 minutes stir in the raisins, reduce heat to low. Continue to cook for another 20 minutes with the cover on, stirring every few minutes. Cook rice until the liquid is absorbed. Fluff rice up and serve.

Cauliflower "Macaroni & Cheese"

Lynn Kulzak

Good Carbohydrate!

1 head cauliflower
2 tsp olive oil or other vegetable oil
2 eggs (beaten with little milk or water)
1 onion – minced
1 package shredded cheddar cheese
½ cup cottage cheese
¼ cup milk
Salt, pepper, (optional: garlic powder)
(optional addition: 1 can diced tomatoes, drained, or several canned or fresh jalapeno peppers – sliced)

Directions:

Cut head of cauliflower into small pieces
Either microwave or steam cauliflower until par-cooked (micro: about 3 minutes, stove: about 6 minutes)
Remove from heat and set aside to cool
When it's cooled, cut cauliflower into small pieces and put in oiled casserole dish or brownie pan
Pre-heat oven to 350 degrees
In skillet – sauté minced onion, salt, pepper, (garlic) in 2 tsp olive or other vegetable oil
Remove cooked onions from heat
In mixing bowl – whisk together cottage cheese, eggs, milk, salt/pepper/garlic until blended
Add grated cheese to egg mixture in bowl, and then add cooked sautéed onions
Pour egg/cheese/onion mixture over cauliflower pieces (in casserole dish/brownie pan)
(Optional: add diced tomatoes (drained) or sliced jalapeno peppers)
Bake in pre-heated oven at 350 degrees for approx. 30 minutes or sooner – if browned on edges, cooked in middle. Serve as side dish.



Vegetables

German Potato Salad

Carol Paglione

5 lb. Idaho or red potatoes
1 large onion, chopped
1 lb. bacon
2 Tbs. red wine vinegar
1 tsp. paprika
1 tsp. pepper
Salt to taste

Boil potatoes until fork tender. Remove the skin and cut into bite size pieces. Cook bacon until very crispy. Drain and cool. Crumble bacon in paper towel. Cook the onion in the bacon fat until tender. Add vinegar and simmer for a minute or two. Mix the potatoes and the bacon fat sauce. Add crumbled bacon and seasonings. Serve warm.

Mom's Potato Salad

Cheryl Cline

4 large russet potatoes – peeled
6 eggs
¼ tsp. Celery seed
1 tsp dill pickle juice
1 ½ Tbsp. Yellow mustard
½ tsp. Onion powder
½ cup Miracle Whip

Cut potatoes in chunks and boil until done and drain. Set aside to cool in bowl.

Hard boil eggs and peel.

In a separate small bowl mix the remaining ingredients together.

After the eggs have cooled chop well and add to potatoes. Mix together lightly and add dressing (in small bowl) and mix.

Refrigerate and enjoy.



Pineapple Casserole

Bill Bumbernick

This is from my aunt. While it sounds like a dessert, it is more of a side dish. And an excellent one at that!

- 1 20oz can of chunk pineapple (drain but reserve the liquid)
- 1/2 cup of sugar
- 3 Tbs. flour
- 3 tablespoons of the reserved pineapple juice
- 1 cup (4 oz) of shredded cheddar cheese (I use the yellow cheddar)
- 1 cup of buttery cracker (Ritz) crushed (this is about 1/2 pack)
- 3 tablespoons of butter (melted)

Drain pineapple – reserve the liquid.

Combine sugar, flour, stir in juice (approximately 4 tablespoons to make a paste). Once the sugar, flour and juice are combined, stir in the cheese then the pineapple chunks.

In another bowl, combine the crushed cracker with butter. Put the pineapple mixture into a casserole dish and top with cracker mixture. Bake at 325 for 30 minutes.

Pineapple Stuffing

Robyne Sautner

**Recipe was passed down by a family friend. Whoever asks me to make it usually says “Can you bring the king of cholesterol with you?” and I know exactly what they mean!

This dish also can be served warm or cold or as a dessert. Goes great with Ham or Pork. It’s a kids favorite!

- 1 loaf of white bread (store brand is fine)
- 3 cans of CRUSHED Pineapples
- 1 can of Whole Pineapples
- 1 small jar of cherries
- 2 cups of sugar 1 dozen beaten eggs (med to large)
- 1 ob. of butter
- Cinnamon (if desired)
- Tin foil
- Margarine

Pre heat oven to 425

Grease with margarine a med to large size roasting pan (non stick preferably)

Break up bread into small pieces and place in pan

Pour beaten eggs on top of bread

Melt 2 sticks of butter and add to the bread mixture

Add 2 cups of sugar to mixture

Drain all 3 cans of crushed pineapples (save juice)

Add drained pineapples to the bread mixture

If preferred you can add some pineapple juice to the bread mixture (unused juice can be discarded)

Place Pineapple slices over the top with one cherry in the middle of each pineapple

Sprinkle with Cinnamon, if desired

Slice 2 sticks of butter into patty’s and place on top of mixture around the pineapples (if desired)

Mix all ingredients above together. If mixture feels too “wet” gradually add more bread until the mixture is more firm (but still moist)

Bake at 4:25 for 45 minutes covered with foil. Then remove foil and bake until top is golden brown but no more than 15 minutes UNCOVERED



Vegetables

Rice Pilaf

Mary Dougherty

Also goes great with the Flounder Franchise Recipe

Sauté:

1 jar of red roasted peppers (easier than fresh)
1 large sliced or chopped onion
sliced mushrooms canned or fresh to your liking

sauté in a fry pan in $\frac{1}{4}$ lb of butter
replace the water with chicken stock for the rice,
per the directions on the box.

Add the sauté ingredients to rice and bake as directed. Do not add salt

After removing from the oven, stir additional butter and sprinkle with parsley.

Steamed Zucchini Bianco

Mary Dougherty

Wash & slice zucchini and set aside (leave skin on)

3-4 garlic cloves
1 medium onion
2 tablespoons of Olive oil
Shredded or grated cheese (mozzarella or provolone)

Add oil & garlic to pan and sauté until transparent
Add prepared zucchini on low heat with onion
and cover (do not add water)

When al dente or the way you like your vegetables, toss with cheese and remove from the pan, to a serving plate.

To make marinara, add tomatoes.



Stuffed Baked Potatoes

Mary Dougherty

Bake the desired number of Potatoes. Cut the inside of the potato out of its shell – try to save the shell if you want to use it for the potato.

Whip the potatoes as you would normally (use less salt in the water)

The following ingredients are to the taste of the consumer.

Add parsley, sour cream, chives, bacon bits, garlic powder and grated cheese to make it the consistency needed to spoon the potatoes out into aluminum potato shells or return to scooped baked potatoes. Sprinkle tops with bread crumbs, paprika or grated cheese and return or place in the oven for 20 minutes or until slightly browned.

Instead of spooning the potatoes back into the shell or into an aluminum shell, they can also be made fancy with a pastry holder, used for cake frosting or decorating. It's messy but attractive.

Swiss Vegetable Medley

Deb Cellich

This is a great dish to serve when you have company.

1 bag (16 oz) frozen vegetables – combination of broccoli, carrots & cauliflower
1 can condensed soup (chicken or mushroom)
1 cup (4 oz) shredded swiss cheese
1/3 cup sour cream
1/4 tsp pepper
1 jar diced pimento
1 can (8 oz) French fried onions

Combine all ingredients EXCEPT 1/2 cup cheese and 1/2 can French fried onions

Pour into 1 quart casserole. Bake covered at 350 for 30 minutes. Remove cover and add 1/2 cup cheese and 1/2 can French fried onions. Bake uncovered for 5 minutes.



Twice Baked Spinach Potatoes

Pat Smith

This is a great lighter version for those special dinners.

3 large baking potatoes (about 12 ounces each)
½ cup 1% low fat milk
½ cup tub-style light cream cheese (about 4 ounces)
1 ¾ cups (7 ounces) shredded reduced-fat sharp cheddar cheese, divided
¼ cup finely chopped onion
¼ tsp salt
¼ tsp black pepper
1 (10 ounce) package frozen chopped spinach, thawed, drained, and squeezed dry
Sliced green onions (optional)

Preheat oven to 400. Pierce potatoes with a fork, and bake at 400 for 1 hour and 15 minutes or until tender. Cool. Cut each potato in half lengthwise; scoop out pulp, leaving a ¼ inch thick shell. Mash pulp with a potato masher. Combine milk and cream cheese in a large bowl, and stir with a whisk. Add potato pulp, 1 cup cheddar cheese, onion, salt, pepper and spinach; stir well. Spoon potato mixture into shells; sprinkle each half with 2 tablespoons cheddar cheese. Place stuffed potatoes on a baking sheet; bake at 400 for 15 minutes or until thoroughly heated. Garnish with green onions if desire. Yield: 6 servings (serving size 1 potato half).

Vicky's Zucchini Bake

Vicky Castagno

This is my most requested summer picnic item to make for family parties. If you thinly slice the zucchini and onions using a food processor, you can skip the parboiling.

If you are overrun with zucchini, note that one giant garden zucchini makes a double batch (use a roaster pan to cook it in).

6 cups zucchini, sliced thin
¼ cup onion, chopped
Boil onion and zucchini 5 minutes, drain.
Combine 1 can cream of chicken soup, 1 cup sour cream. Stir in a cup of shredded carrots.
Fold in squash and onion.
Combine 1 8oz package herb seasoned stuffing mix and ½ cup melted butter.
Spread ½ of the stuffing mixture in bottom of baking dish (9x13).
Spoon vegetable mixture on top and then sprinkle with remaining stuffing.
Bake at 350 degrees 30 minutes.



Zucchini Bake

Karen Ethridge

3 cups thinly sliced zucchini
½ cup of grated parmesan cheese
½ cup chopped onion
4 beaten eggs
1 cup of bisquick
½ cup of oil
1 clove of garlic minced

Mix all ingredients together and pour into a greased 8 x 8 inch glass square pan. Bake in preheated 350 degree oven for 30 minutes or until lightly browned.



Main Dishes

American Perogies

Erin Paglione & Bridget Downes

Preheat oven to 350.

Cook Lasagna Noodles and rinse

Make Instant Mashed Potatoes* (Can substitute with Sauerkraut)

Grate Cheese (your choice – cheddar, etc.)

Saute onions and butter

Layer everything in a 13 x 9 pan beginning and ending with lasagna noodles.

Sprinkle more cheese on top.

Bake at 350 degrees until cheese bubbles and is light brown.

Cut into squares and serve.

Asian Chicken with Vegetables

JoAnn Granger

Serves 4

1/3 cup dry sherry or vermouth

3 tbs low-sodium soy sauce

2 tsp sesame oil

1/4 cup finely chopped green onions

1 tsp fresh or minced ginger

1 tsp finely chopped garlic

4 boneless, skinless chicken breast halves, cut into

1/4 inch strips

1 red bell pepper, sliced

1 pkg (10 oz) snow peas

1 pkg (10 oz) broccoli florets

1 can (5 oz) water chestnuts

Preheat oven to 450 or the grill to medium high.

Mix the sherry or vermouth, soy sauce, oil, onions, ginger and garlic in a medium bowl. Add the chicken, pepper, peas, broccoli and water chestnuts to the mixture and toss until evenly coated.

Pour into baking dish. Cover with foil. Bake for 15 – 18 minutes in the oven or grill for 12 – 14 minutes in a covered grill.



Baked Manicotti

Linda Giangiulio

This dish of homemade Manicotti will delight your dinner guests and make them forget that the cylinder store bought pasta version ever existed.

Crepe ingredients

3 eggs

3 TBS butter-melted and cooled

½ cup water

½ cup milk

¾ cup flour

¼ tsp salt

After mixing and beating together, let batter sit for 30 minutes before beginning to cook.

Filling

2 lbs ricotta cheese

2 eggs beaten

½ cup grated cheese (your favorite choice)

1 TBS parsley

½ tsp Oregano

6 oz. Grated mozzarella cheese

To make the crepes:

Heat a small non-stick fry pan. Pour enough batter to fill the bottom of fry pan sufficiently. It will almost immediately start to cook and the edges will brown. In less than a minute you can try to carefully slide and flip for some cooking on reverse side. If this is not possible, cooking on one side is sufficient as long as the batter is set and firm when you remove it from the pan. Drain and cool the crepe on paper towels until all are done.

To prepare the filling:

Mix all ingredients together

Prepare a 13x9 glass dish by spreading a small portion of your favorite tomato sauce in bottom. Start then to fill the crepes.

In a cooled crepe, fill with 2 to 3 tbs of cheese filling and roll crepe closed.. Place the seam side down in the baking dish and repeat until all the crepes are filled. If there is any extra cheese, you can freeze this until another time.

Cover top of filled crepes with some more tomato sauce and cover dish with foil. Bake @ 350 degrees until heated through and bubbling, approximately 30 minutes.



Baked Salmon with Lemon & Dill

Mary Dougherty

Desired amount of salmon steaks (generally 1 per person and one for the pot)
1 tablespoon of vegetable oil
Salt & pepper to taste
Fresh sprigs dill or teaspoon of dried dill
1 sliced lemon

Preheat the oven to 400, Brush both sides with vegetable oil, salt & pepper
Place in a baking dish. Top each piece of salmon with a dill sprig and several slice of lemon. Cover & bake 15-20 minutes or until the fish flakes with a fork.

Salmon can be substituted with tuna, halibut, or other fillets of firm fish

Renee's Honey Mustard and Red Onion Barbecued Chicken

Renee Crabill

2 tablespoons vegetable oil
1/2 red onion, chopped
1/4 cup apple cider vinegar
1/4 cup brown sugar,
1-cup chicken stock
1/2 cup prepared honey mustard
1/2 teaspoon allspice
1/2 teaspoon curry powder
4 pieces boneless, skinless chicken breast
4 boneless, skinless chicken thighs
Vegetable oil, for drizzling
Salt and freshly ground black pepper

Preheat grill pan or griddle over medium high heat.

Pour 2 tablespoons vegetable oil into a small saucepan over moderate heat. Add red onions and sauté 3 to 5 minutes. Add vinegar and reduce by half, 1 to 2 minutes. Add brown sugar and cook 1 minute to incorporate. Whisk in broth, honey mustard, allspice, and curry. Bring sauce to a bubble and reduce heat to lowest setting.

Coat chicken with a drizzle of oil and salt and pepper, to your taste. Place chicken on hot grill and cook 4 or 5 minutes, then turn. Baste chicken liberally with sauce and cook another 5 minutes. Turn once again and baste. Cook 2 or 3 minutes more to cook through, transfer chicken to a platter, and serve.



Chardonnay Crème Fettuccini

Jamaal Jackson

6 tbs butter
2 cloves garlic minced
1 tsp flour
1 cup chardonnay
1 cup cream
¾ cup tomatoes, seeded and chopped
½ cup minced fresh dill
3 cups steamed vegetables – (asparagus, mushrooms and red pepper)
1 pound fettuccini – cooked al dente
¾ pound cooked shrimp or crab
Freshly grated parmesan cheese
Toasted hazel nuts

Directions:

Melt butter, sauté garlic until soft. Stir in flour, cook 1-2 minutes. Slowly add Chardonnay, stirring constantly, then add cream, tomatoes, and dill. Simmer 5-10 minutes, add salt and pepper to taste. Stir steamed vegetables into hot fettuccine, then add sauce and seafood. Toss until mixed well. Serve on warm plates, topped with parmesan cheese and toasted hazel nuts.

Chicken Divan

Tara Bedford

2 whole chicken breast with skin
3 cans cream of chicken soup
1 and a half cups Kraft mayonnaise
1 can mushroom pieces
1 cup Progresso Italian bread crumbs
1 and a half pounds of frozen broccoli florets or fresh broccoli if you want
2 cups of shredded sharp cheese
3 chicken bouillon cubes

In a large pot cook chicken and bouillon cubes. When chicken is done, remove from pot and throw the broccoli in chicken water till tender. Remove chicken from bone and cut into chunks. In a large casserole dish greased with margarine, put all broccoli in bottom then all of the chicken chunks. Then mix the soup, (do not add water), mayonnaise and mushrooms then pour all of this on top of the chicken. Sprinkle bread crumbs over this then sharp cheese. Put six pats of margarine on top of this .

Bake at 350 for about 1/2 hour or until bubbly.



Chicken Piccata

Adam Paglione

4-6 Thin Chicken Breasts
2 Fresh Lemons
Lemon Juice
1 can Chicken Broth
1 cup of White Wine
Jar of Artichoke Hearts (Optional)
1 Tablespoon Capers

Sauté the chicken with some olive oil until cooked. Remove from heat and set aside. In another skillet mix 1 cup of white wine, 1 cup of chicken broth, lemon juice, artichokes and capers. Bring to boil and add some lemon slices to the mixture. Add chicken and simmer for at least 20 minutes. If additional broth is needed add more chicken broth.

Sauce may be thickened by adding some flour or corn starch to mixture.

Serve with some fresh lemon slices.

Easy Chicken Parmigiana

Gerri Cafagna

1 ½ c. marinara sauce
4 boneless, skinless chicken breasts
¾ c. shredded mozzarella cheese
1 Tbs. shredded Parmesan cheese
¼ c. Italian bread crumbs
2 Tbs. olive oil

1. Heat oven 350 degrees. Pour marinara sauce evenly in bottom of ungreased 12 x 8 baking dish. Place chicken breasts over sauce.
2. In small bowl, combine cheeses, bread crumbs, and oil. Mix well. Sprinkle evenly over chicken.
3. Bake at 350 degrees for 30 – 35 minutes or until chicken is fork tender and juices run clear.

Note: An excellent accompaniment for this dish is thin spaghetti tossed with olive oil and butter, then seasoned with garlic powder, garlic salt and Italian seasoning to taste. Add a side of spinach and a crusty bread for an irresistible meal.



Chow-Down 'Chole'

Kavita Goculdas

This is a favorite northern delicacy from India. Can be as mild or as spicy, as desired. It is both healthy and flavorful.

Ingredients:

2 can chick peas (also known as garbanzo beans)
½ tsp cumin seeds
8 plum tomatoes
¼ bag ready to eat and washed spinach
2 onions (yellow cooking variety)
1 large clove garlic
2-3 serrano (hot) peppers-optional, not for the faint of heart!
2 tbsp canola or vegetable oil
½ tsp turmeric (available at a local Indian grocery store)
½ tsp 'chole' powder (available at a local Indian grocery store)
½ inch ginger (peeled)
½ bunch finely chopped cilantro leaves-for garnishing
2 large potatoes-boiled
1 tsp salt
Approximate cooking time: 30 minutes

Chop tomatoes, spinach, ginger, garlic, onions and serrano peppers (optional) in a food processor, or finely chop all these by hand. Keep aside. In a cooking vessel, put 2 tbsp oil and cumin seeds, and add the chopped mixture of tomatoes, onions, garlic and ginger in the pot. Let the flame be on medium low and cook for about five minutes, stirring lightly. Add chole powder, turmeric powder and salt. Stir. Let the oil from the mixture become slightly separated from the chopped mixture (in 5-10 minutes) and then add the chick peas (after removing the brine from the cans) and chopped boiled potatoes to the mixture. The chick peas and potatoes should be submerged in the mixture. Add half a cup of water to the mixture, stir and let cook for about 20 minutes. The mixture should be thick and not watery. Keep stirring slightly every few minutes and keep on a medium flame to cook. At the end of about twenty minutes, add chopped cilantro leaves on top as garnish. Chow it down with rice or 'naan' (Indian bread). Bon Appetit!

Testimonial:

My son Rahul, 7: After eating it "Mom-you make the best food!"

My daughter Pallavi, 4: "Mom, you are the best cook in the world!!!" Hey, I'll take it!



Flounder Franchese

Mary Dougherty

This recipe was passed on to me many years ago by Chef Catherine. A dear friend of mine- she was the best. This is my very favorite dish

3 large eggs
Flour
2 cups of Grated Parmesan cheese
1 cup milk
1 tablespoon of parsley flakes
Olive oil
¼ lb butter
½ cup of dry white wine
1 small can of chicken stock
Lemon juice (a couple of teaspoons of “real lemon” or fresh lemon to taste
Cornstarch to thicken w/ water

Beat eggs, milk, parsley flakes and grated cheese together to make a batter (set aside)

heat in a large skillet, until hot enough, (when you can put a drop of water into the oil and it sizzles) a sufficient amount of olive oil to submerge the fish

Dredge the fish in the flour then dip it quickly into the batter mixture.

Brown on each side and carefully (it will break easily if not handled with care) remove the fish from the pan to a serving plate

Drain the oil out of the pan and add ¼ lb of butter until melted

Add wine & chicken stock then lemon to taste. After it comes to a boil slowly add the cornstarch to thicken the sauce.

Pour over fish and serve

If you are not going to serve it immediately or you want to prepare it ahead, return the fish to the pan with the sauce and remove from the heat. It can be reheated when you are ready to serve.

I generally choose to make angel hair pasta with this dish and use it as a bed under the fish.

This recipe can also be used with chicken. It handles easier and can be frozen after completely cooled covered at room temperature.

Bon Appetite



Ground Beef and Pasta

Mary Dougherty

This is a favorite of mine and a quick meal. Both kids & adults love it. My mother called it cowboy stew, my kids called it goulash and I call it just plain old ground beef & pasta

1 lb ground beef
1 medium onion
1 medium green pepper
3-5 fresh garlic
1 large can of tomato sauce
1 lb of pasta (anything but string pasta)
1 teaspoon olive oil
Salt & pepper to taste

Boil - slightly salted water with 1 teaspoon olive oil, in a 3 qt pan - for pasta
Brown ground beef in a skillet, add onion, garlic, green pepper, tomato sauce
Simmer until pasta is done

After pasta is drained
Add all together

Top with Locatella cheese or whatever is your favorite grated cheese.

Serve with salad and Italian or French bread and your favorite bottle of wine

Ham and Potato Casserole

Pat Annau

1lb of Ham (can be lunchmeat cut thick) cut in long strips
½ lb of any Cheese (we prefer American) cut in strips
Eight to ten potatoes sliced thin (we want enough to fill the baking dish)
Small onion (optional) sliced thin
Small package of raw mushrooms, sliced (also optional)
Qtr. stick of butter
Qtr. cup of milk
Salt, pepper, parsley and garlic to taste
Bread crumbs

Using a deep dish pie pan, layer the first five ingredients. Season and put small dabs of butter in between the layers. Pour milk over the top. Season and butter the top and sprinkle with a thin coat of bread crumbs.

Resist the urge to put more liquid, as the mushrooms will produce some.

Cover and bake at 350 for about 45 minutes. Uncover and brown till potatoes are fork tender.

This is one of my sons favorites, my husband and I are lucky to get any!



Jambalaya

Jamaal Jackson

3 Chicken Breast halves without skin cut in 1” cubes
4 ounces smoked sausage cut in 1” slices
1 cup spaghetti sauce
1-1/2 teaspoon creole seasoning
2 large tomatoes or 16 oz canned tomatoes
1 large onion chopped
2 medium ribs of celery chopped
1 can chicken broth
1 cup rice
1 tsp of old bay seasoning
1 tbs white wine

Mix all ingredients except rice in 3-1/2 to 4 quart crock pot. Cover and cook on low 6-7 hours. Stir in rice, Cover and cook on low 30-45 minutes.

Linguine with White Clam Sauce

Josephine Ricciuti

¼ cup butter
¼ cup cooking oil
3 cloves garlic, minced
2 cans (6-1/2 oz each) chopped clams
1/3 cup chopped fresh parsley
¼ tsp dried oregano
1/8 tsp pepper
8 oz linguine, cooked and drained
Grated Parmesan cheese

Heat butter and oil in two-quart saucepan over medium heat until butter melts. Add garlic; sauté, but do not let it get brown. Add clams with liquid, parsley, oregano and pepper. Cook, stirring constantly, until mixture simmers.

Serve over hot linguine with Parmesan cheese.



Renee's Lemon Spaghetti

Renee Crabill

Salt
1 pound spaghetti
3 tablespoons extra-virgin olive oil
4 cloves garlic, finely chopped
1/2 teaspoon crushed red pepper flakes
2 lemons, zested and juiced
1/2 to 3/4 cup heavy cream
1 cup grated Parmigiano Reggiano
Handful flat-leaf parsley, finely chopped
1/2 cup (10 or 12 leaves) fresh basil, very thinly sliced

Bring a large pot of water to a boil. Salt the water and drop the spaghetti into the pot. Heat a large deep skillet over low heat. Add extra-virgin olive oil and garlic and crushed red pepper flakes. When the pasta has been cooking about 5 minutes, add lemon juice, a ladle of the cooking water from the pasta and 1 cup of cream to the garlic and oil. Raise heat a bit to bring sauce to a bubble. Drain pasta when it still has a good bite to it, al dente. Add lemon zest and half of the cheese to the cream sauce. Season the sauce with salt, to taste. Add pasta to pan and turn off heat. Toss the pasta with sauce a minute or 2, allowing it time to soak up the sauce.

Renee's Flounder Francese

Renee Crabill

2 ounces (1/4 cup) sliced almonds
4 flounder fillets, 6 to 8 ounces each
Salt and pepper
3 large eggs
A splash heavy cream
4 tablespoons extra-virgin olive oil, divided
3 tablespoons butter, divided
1/2 cup dry white wine
Handful flat-leaf parsley, finely chopped
1 lemon, zested and juiced
3 tablespoons capers
2 cloves garlic, finely chopped
1 pound triple washed spinach, tough stems removed, coarsely chopped
1/4 teaspoon grated or ground nutmeg

Toast almonds over moderate heat and reserve. Preheat a large nonstick skillet over medium-to-medium high heat. Season the fish with salt and pepper. Beat eggs with cream. Add 2 tablespoons extra-virgin olive oil to the skillet, and then add 2 tablespoons butter, cut into small pieces. Dip the fish into the eggs and cook on both sides until just golden, 5 to 6 minutes total. Transfer fish to a plate and cover with loose a foil tent to retain heat.

Add wine to the pan and reduce by half, 1 minute, then add 1 tablespoon butter and a handful of parsley to the pan. Stir in the lemon juice and zest and the capers. Turn off heat. Pour sauce over fish and top with sliced almonds.

Plate flounder with spaghetti and enjoy!



Mary's Meatballs

Jane Adams

(A recipe from the collection of Mary Linaric)

Often, good cooks are unable to give exact ingredient amounts because they never write out the recipe, which is the case with Mary, a fabulous cook at the Rectory of St. Michael's Parish in London, Ontario.

Extra lean ground beef
Chopped green onion
Chopped fresh parsley
2 handfulls of crushed breadcrumbs or Corn Flakes crumbs
1 tablespoon chicken boullion powder
Sprinkle of seasoned salt
Sprinkle of soya sauce
Pepper to taste

Mix and form into balls. Brown until thoroughly cooked.

Pasta Puttanesca

Josephine Ricciuti

3 quarts water (salt optional)
4 tbs olive oil
½ cup pitted Kalamata olives, cut in half
4 garlic cloves, sliced
1 tbs drained and rinsed capers
1 tbs anchovy paste
¼ tsp red pepper flakes
2 tbs chopped fresh parsley
¼ cups chicken stock
1 cup tomato sauce
1 pound of pasta (ziti, penne or spaghetti)
Grated Pecorino Romano cheese (optional)

In a large pot, bring the water to a boil with or without the salt.

Pour the olive oil into a large sauté pan set on medium heat and cook the olives, garlic, capers, anchovy paste and red pepper flakes for 3 minutes, stirring well to dissolve the anchovy paste. Add the parsley, chicken stock and tomato sauce and bring to a boil. Simmer uncovered for 15-20 minutes, until the sauce is thick enough to coat the back of a spoon.

Meanwhile, add the pasta to the boiling water and cook according to package directions until just tender. Drain well and add it back to the pot. Pour the sauce on top of the pasta and cook over medium heat, stirring well to coat the pasta with the sauce about 3 minutes. Sprinkle with the Romano cheese, if you wish.

Eat immediately.



Pot Roast

Mary Dougherty

4-5 lb chuck roast
1 cup burgundy wine
1 medium onion
1 can button mushrooms
2 cloves of garlic (optional)
1 teaspoon of olive oil
Carrots, quantity (optional)
Potatoes, quantity (optional)
1 cups of water

Place meat in a heavy Dutch oven with olive oil. Brown on each side, on the stove top, until the meat is dark. Add all other ingredients to pan, (except potatoes) cover and bring to a boil. After the liquid comes to a boil, turn it down to simmer 3-3 ½ hours or until the meat is tender.

This dish can also be cooked in the oven. After it is browned, place in the oven on 350 for the same amount of time. If you use potatoes, peel and quarter and add for the last 30 minutes of cooking.

Remove all and if you desire a thicker gravy, use corn starch mixed with a small amount of water. Bring the juice to a boil and add the cornstarch mixture slowly to the desired consistency Slice & serve over buttered noodles with warm dinner rolls, salad and your favorite red wine.

Also great with horse radish sauce on the side.

Seafood Fra Diavalo

Jamaal Jackson

3 cloves garlic minced
2 tbsp olive oil
1 28 oz can plum tomatoes, chopped
1 tsp each dried basil and oregano
2 tbsp chopped parsley
½ can clam juice
¼ tsp each salt and crushed red pepper
8 cherrystone clams, mussels, shrimp and sea scallops
Cooked spaghetti

In large saucepan, cook garlic in oil. Add remaining ingredients, except seafood. Simmer 10 minutes. Add seafood. Cook until clams and mussels open, about 5 minutes. Discard unopened shell fish. Serve over spaghetti.



Simmered Tuscan Chicken

Josephine Ricciuti

1 lb boneless chicken breasts cut into 1" cubes
2 tbs olive oil
2 cloves garlic, minced
4 medium potatoes, cut into ½" cubes (about 4 cups)
1 medium red bell pepper, diced
1 can DelMonte Stewed tomatoes, cut up
1 lb fresh or frozen green beans
1 tsp dried basil (or fresh about 6 leaves)
Salt and Pepper to taste

In a 12" skillet, sauté chicken and garlic in olive oil until chicken is lightly browned. Add potatoes and peppers; continue to cook about 5 minutes, stirring occasionally. Add sauce, basil, green beans, salt and pepper; bring to boil. Reduce heat to medium; cover and simmer for 35 minutes or until chicken is thoroughly cooked and potatoes are tender. Stir occasionally. Cooking time: 40 minutes. Serves 6.

Taco Salad

Pat Smith

(Great for large gatherings such as office pot luck lunches or summertime supper)

2 pounds Lean Ground Beef –browned with Taco Seasoning.
3 medium tomatoes- diced
1 package of Mexican shredded cheese
1 Lg. Head of Iceberg lettuce- cut in ½ inch slices
1 Medium bag of Dorito chips crushed
2 bottles of Taco sauce

Toss and serve.



Tuna Noodle Casserole

Jane Adams

This casserole was brought to our family by a thoughtful friend after the birth of our youngest child. It made a wonderful gift and continues to be a family favorite. It's quick, easy, tasty and nutritious. You may want to double this recipe for a larger crowd. It won't go to waste . . . it's even better reheated!

Ingredients:

- 1 Green pepper
- 1 Medium onion
- 1 Stalk celery
- 1 Family size can of tuna, drained
- 1 Can Cream of Mushroom soup
- 2 Heaping tablespoons sour cream
- ½ Cup grated cheddar cheese
- 1 Can Chinese noodles

Finely chop green pepper, onion and celery. Sauté in non-stick pan with light touch of olive oil or butter.

In casserole dish, mix tuna, soup, sour cream, cheese, 2/3 can of Chinese noodles and sautéed vegetables.

Bake at 350 degrees in pre-heated oven until bubbly (approximately 40 minutes).

After 20 minutes of baking, sprinkle remaining Chinese noodles on top and return to oven.

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Baked Oatmeal

Pat Smith

Great for “Grab & Go” breakfast. Small portions can be re-heated in microwave.

2 cups uncooked-quick-cooking oats
½ cup packed brown sugar
1/3 cup raisins
1 tbs chopped walnuts
1 tsp baking powder

1 ½ cups fat free milk
½ cup applesauce
2 tbs butter, melted
1 large egg, beaten
Cooking Spray

Preheat oven to 375.

Combine the first 5 ingredients in a medium bowl.

Combine the milk, applesauce, butter and egg.

Add milk mixture to oat mixture; stir well. Pour oat mixture into an 8-inch square baking dish coated with cooking spray. Bake at 375 for 20 minutes. Serve warm. Yield: 5 servings (serving size 2/3 cup).

Black Midnight Devil’s Food Cake

Jane Adams

In advance, mix together and set aside to cool:

1 1/8 cups cocoa (not instant)
2 1/4 cups hot strong coffee

1 1/8 cups butter or shortening
3 cups sugar
5 jumbo eggs (well-beaten)
3 3/8 cups flour
9/16 teaspoon baking powder
2 1/4 teaspoons baking soda
1 teaspoon salt

Cream butter and sugar. Add well-beaten eggs. Mix and sift dry ingredients. Add alternately with cocoa mixture, to creamed mixture. Pour into greased and floured pans. Bake at 350 degrees in preheated oven on center rack.

Size: 9” x 13” x 2” - bake 55 to 60 minutes

two layers 9 ½” x 2” deep - bake 40 to 45 minutes

Makes great cupcakes - fill 2/3 full and bake 10 - 12 minutes until toothpick comes out clean.

Butter Cream Frosting

1 cup vegetable shortening
2 cups 10X sugar (icing sugar)
1/4 cup evaporated milk
1 teaspoon vanilla

Mix together and beat on high speed for 5 minutes. Spread on cooled cakes.



Bread Pudding

BettyAnn MacDougall

1 loaf french bread, torn into chunks
1 quart milk
2 cups sugar
2 tablespoons vanilla
3 eggs
1 cup peeled diced apples or pineapple
1/2 cup raisins
3 tablespoons melted butter

Soak bread in milk for 30 minutes. Mix sugar, vanilla, eggs and fruit. Combine with bread chunks. Spread butter on bottom of 13x9x2 pan, add bread mixture. Bake at 350 degrees about 30 - 35 minutes, until hot and bubbly. May take longer if bread mixture is too wet.

Rum Sauce

1/2 cup of soft butter
1 teaspoon vanilla
1 cup sugar
1 egg

Cream butter and sugar, add vanilla, slowly stir in egg then add rum. Heat and stir over low heat about 5 minutes. Serve warm over individual pudding servings.

Butterscotch Sauce

Mary Dougherty

3/4 cups of brown sugar, packed firmly
1/2 cup of light corn syrup
3 tablespoons of butter
1/4 cup water
1/2 cup of thin cream
1/2 teas vanilla

Cook over low heat, sugar, syrup, butter & water until the sugar is dissolved
Add cream and cook until hot (soft ball stage)
Cool & add vanilla

Serve hot or cold over your favorite dessert



Carrot Cake

Jane Adams

Original recipe from Dorothy Crover - Favorite family recipe for 4 generations. Makes a great wedding cake!

Ingredients:

1 1/3 cups salad oil
2 cups sugar
4 eggs
2 cups grated carrot
1 can crushed pineapple with juice
1 teaspoon vanilla
3 cups all purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1/2 cups nuts (walnuts or pecans)
1/2 cup cocoanut
1 cup raisins

Sift flour, sugar, baking powder, baking soda, cinnamon and salt into large bowl.

In another large bowl mix oil, eggs, carrot, pineapple and vanilla.

In a smaller bowl, toss nuts, cocoanut and raisins together with 1/4 cup flour.

Mix all together and bake in 3 round greased layer pans at 350 degrees (preheated oven) for approximately 1 hour. This may be baked in any pan, even cupcakes. Baking times will vary by size and depth of cake.

Hint: For easier cutting, create a smoother textured cake. Finely chop nuts, raisins and cocoanut. Smooth pineapple in food processor for a couple of seconds. Store in fridge up to one week.

Cream Cheese Frosting

8 oz. cream cheese
(for creamier frosting, vegetable shortening may replace 1/2 cream cheese)
1 cup 10X sugar
1 teaspoon vanilla (more if desired) Opt: Substitute part or all with lemon extract.

Beat for 4 to 5 minutes on high speed. A little milk may be added for easier spreading, but is not usually necessary. This is one recipe that does not have to be exact. This is easily doubled for a thicker frosting or more layers.



Chocolate Amaretto Cheesecake

Cheryl Cline

CRUST:

7 oz. (about 15 tissue-paper packages with 2 1/2 inch macaroons) Amaretti di Saronna Lazzaroni
2 Tbsp. Granulated sugar
1 oz. (1 square) unsweetened chocolate
5 Tbsp. sweet butter

Adjust rack one-third up from the bottom of the oven and preheat to 350 degrees. Butter the sides only (NOT the bottom) of a 9 inch spring-form pan.

Crush cookies and place in a mixing bowl. Stir in the sugar.

Place the chocolate and butter in the top of a small double boiler over hot water on moderate heat. Stir occasionally until melted.

Add the melted chocolate and butter to the crumbs and sugar and stir to mix thoroughly. Spread the mixture on the bottom of the pan and press it firmly in the bottom. Be sure it is only on the bottom and not the sides of the pan. Refrigerate while you prepare the filling.

FILLING:

6 oz. Semi-sweet chocolate
7 oz. (about 15 tissue-paper packages with 2 1/2 inch macaroons) Amaretti di Saronno Lazzaroni
4 oz. Almond paste
1/3 c. Amaretti di Saranno liqueur
24 oz. Cream cheese
1/2 c. granulated sugar
4 eggs (large or extra large)
1/2 c. heavy cream

Melt the chocolate in the top of a double boiler over hot water on moderate heat. Cover until partially melted, then uncover and stir until completely melted. Remove the top of the double boiler and set it aside, uncovered, to cool slightly. Place the Amaretti in their tissue wrappings on a cutting board. With the broad side of a heavy cleaver (or hammer) break the macaroons coarsely. Place them in a mixing bowl and set aside. Cut the almond paste into very small pieces and place it in the small bowl of a mixer. While beating on low speed, very gradually add the amaretto liqueur and beat until thoroughly mixed. Set aside.

In the large bowl of the electric mixer beat the cream cheese until it is smooth. Add the sugar and continue beating. Add eggs and almond paste mixture and heavy cream and continue beating. Stir in the crushed cookies and mix by hand. Pour into the pan with the crust.



Chocolate Chip Cake

Deb Cellich

This is the official birthday cake my son Stephen has to have on his birthday. Also, this is a great cake to bring to a picnic because it doesn't have any icing - so it travels well.

¼ lb butter
1 cup sugar
2 eggs
2 cups sifted flour
1-1/2 tsp baking powder
1 tsp baking soda
1 tsp vanilla
½ pint sour cream
1 large package of chocolate chips

Cinnamon Mix:

½ cup sugar
1 tsp cinnamon

Grease 13 x 9 inch pan

Cream butter, add sugar & eggs. Add sour cream and vanilla, blend well. Add sifted dry ingredients. Pour ½ batter into pan and sprinkle on half the cinnamon mix. Add ½ chocolate chips. Pour on remaining batter (it will be hard to spread). Sprinkle on cinnamon mix and top with chocolate chips.

Bake at 350 for 30 minutes.

Cream Cheese Pie

Diana Bristow

Buy formed graham cracker or butter pie crust from store or:

MIX:

1 package Graham Crackers (crushed)
1/8 melted butter
3 Tbs sugar
Form 8" crust

2 Eggs
½ cup sugar
2 Tsp vanilla
12 oz cream cheese
Bake at 350 for 25 minutes or until center is done. Let cool for 15 minutes and add mixture of:

½ pint Sour Cream
2 Tbs sugar
1 Tbs Vanilla

Return to oven and bake for 7 more minutes. Let cool and then refrigerate



Death by Chocolate

Vicky Castagno

Ingredients:

16 oz container of Cool Whip, thawed
6oz package of instant chocolate pudding, prepared
1 chocolate cake mix, prepared and cooled.
Kahlua
6 Skor bars, or Health bars, crushed.

Make cake in a 9x13 pan and cool. Crumble up cake in the pan, and sprinkle with Kahlua.
In a big bowl, put layers of cake, Cool Whip, Skor bars and pudding however you want to do it.

Desmond Hotel Bread Pudding

Anita Feinberg

Preheat oven to 350 degrees

Ingredients:

1 Twelve (12) pack hot dog rolls
1 quart heavy cream
5 extra large eggs
2 cups sugar
2 ½ tsp vanilla extract

Put cream in heavy saucepan and scald (do not boil)

Mix cracked eggs with sugar in large mixing bowl.

Pam spray 13 x 9 pan and fill with torn hot dog rolls

Take scalded cream and slowly add to the egg mixture whisking quickly.

Add the vanilla extract and pour over bread. Let soak till absorbed.

Cover and bake for 1 hour. Uncover and brown for a few minutes.

Serve warm with sauce.

Sauce:

1 cup whipping cream
½ cup sugar
5 eggs (beaten well)

Mix eggs with half the sugar

Mix cream and ½ the sugar in a sauce pan and bring to a boil

Slowly add scalded cream to the egg mixture

Place mixture in a mixing bowl and over a double boiler, whisk until mixture becomes thick

Whisk to cool over ice bath.



Dump Cake

Erin Paglione & Bridget Downes

Preheat oven to 350. Grease Bottom of 13 x 9 pan.

- 1 large can cherries
- 1 can crushed pineapple
- 1 yellow cake mix
- 2 sticks of butter (melted)

Spread cherries and pineapples on bottom of pan. Sprinkle cake mix over the fruit. Pour melted butter over the cake mix. Bake at 350 for one hour. Serve warm or cool.

Top with whip, if desired, or vanilla ice cream.

Grandmom's Jewish Apple Cake

Donna Kay

Peel & cut 5 or 6 apples in chunks. Sprinkle in 2 teaspoons cinnamon and 5 tablespoons of sugar & set aside

Now in a large bowl measure

- 3 cups flour
- 2 cups sugar
- 1 cup cooking oil
- 4 eggs
- 3 teaspoons baking powder
- 1/4 cup orange juice
- 2 1/2 teaspoons vanilla
- 1 teaspoon salt

Beat these together until smooth, then pour half this batter into a greased turks head pan. Then arrange half of the apple mixture over it now use the pour in the rest of the batter and top with the rest of the apple mixture.

Place in pre-heated oven 350 degrees & bake for about 1 1/2 hours until done & golden brown. Remove from pan and let cool.



Ice Cream Cake

Erin Paglione & Bridget Downes

1 Glass Pan - 13 x 9
Approximately 24 ice cream sandwiches (2 boxes)
Cool Whip
Hot fudge sauce or caramel sauce
Optional: Can add fruit (sliced strawberries, pine-apples or bananas)
Optional: Peanuts

In pan – one layer of ice cream sandwiches
Put a layer of hot fudge sauce or caramel sauce
Then fruit or peanuts (optional)
Another layer of ice cream sandwiches
Top with one inch layer of cool whip
Garnish with fruit or peanuts
Freeze for at least 2 hours or overnight
Cut and Serve

Irish Soda Bread

Ann Cunningham

Enjoy this authentic Irish soda bread as they do in Ireland with fresh, creamy butter, strawberry jam and an icy cold glass of buttermilk.

Mae Condry's Soda Bread

3 cups all purpose flour
½ cup sugar
1 Tbs. baking powder
1 tsp. salt
½ tsp. baking soda
1 cup raisins
1 Tbs. caraway seed
1 ½ cup buttermilk
4 Tbs. butter or margarine melted

Preheat oven to 350. Grease a 2 quart round casserole. In medium bowl combine flour, sugar, baking powder, salt and baking soda. Stir in raisins and caraway seed. With fork, blend in buttermilk and melted butter until evenly moist. Turn into casserole and cut an "X" on top. Bake one hour and ten minutes or until toothpick inserted in center comes out clean. Remove from Casserole. Cool on wire rack.



Jewish Apple Cake

BettyAnn MacDougall

(BettyAnne's Mom's Family Recipe)

3 or 4 apples, sliced thin or diced
5 Tbsp. sugar
2 tsp. cinnamon

Sprinkle cinnamon and sugar over apples and set aside.

3 c. unsifted flour
1/4 cup of orange juice
2 c. sugar
2 1/2 tsp. vanilla
1 c. oil
3 tsp. baking powder
4 eggs, whole

Mix sugar, eggs and juice together. Beat until fluffy. Add dry ingredients alternately with oil. Batter will be a little stiff - add vanilla.

Grease and flour a large tube pan and pour a little more than 1/2 of batter. Put 3/4 of fruit on top. Then add balance of the batter and put the remaining fruit on top of this. Bake at 350 degrees for 1 hour and 15 minutes.

Old Fashioned Bread Pudding

Mary Dougherty

A little extra work but worth it.

3 cups of milk
1 1/2 cups of diced stale bread
2 eggs
1/2 cup of granulated sugar
1/4 teaspoon of salt
1/2 teaspoon of cinnamon
1/2 cup of raisins

Scald milk

Place the diced bread into on a greased baking dish

Beat eggs slightly, add sugar, salt, cinnamon & scalded milk

Pour over the bread

Add the raisins

Set the baking pan into a pan of hot water

Bake in a slow oven on 325 for 50 minutes or until knife comes out clean when inserted in the center.

Can be chilled but I prefer it served warm with cool whip or warm butterscotch sauce or both.

If you're a chocoholic , add 2 squares of chocolate to the milk, heat until melted, beat with a rotary beater until blended and omit the cinnamon & raisins



MomMom's Ginger Cookies

Jane Adams

Original recipe created by the late Marie Adams circa 1939

Sift together and set aside:
7 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
2 teaspoons cinnamon
4 teaspoons ginger

In large mixing bowl, cream:
2/3 cup margarine or butter
2 cups molasses
2 jumbo eggs (or 3 large)

Gradually add dry mixture to creamed mixture blending well after each addition. Last couple of cups may need to be mixed in with wooden spoon as the mixture becomes too heavy for electric mixer. An extra cup of flour may be added to achieve desired consistency and texture. Dough should be well formed and moist but not sticky to touch.

Chill for 2 to 3 hours or overnight. (May be stored several days in fridge). Roll out on floured surface 1/3 to ½ inch thick. Cut into shapes with floured cookie cutter. Bake at 325 degrees on lightly greased cookie sheets in preheated oven 10 to 15 minutes, depending on thickness. Cookies should spring back when lightly depressed in center. Cool on racks before decorating.

Hint: To avoid burning bottom of cookies, alternate cookie sheets, moving top sheet to bottom rack and bottom sheet to top rack half way through baking.

Icing:

2 1/4 cups 10X sugar
1 tablespoon butter
3 to 4 tablespoons milk or cream
1 teaspoon vanilla

Color icing if desired and decorate cooled cookies. Icing will need to dry completely before wrapping and storing. These cookies have been baked by 4 generations for every holiday and occasion imaginable. They make wonderful gifts especially for children and may be decorated and hung on the Christmas tree.



Old Fashion Rice Pudding

Mary Dougherty

4 cups milk
3 tablespoons rice
1/3 cup granulated sugar
Pinch of salt
2 teaspoons lemon juice

½ cup raisins (optional)

Mix ingredients in a greased pudding pan (shallow baking dish)
Bake in a slow oven, 300 for 2 hours.

Every half hour, as the skin forms on the milk, stir it in. The last ½ hour let it brown

Serve warm or cold with cool whip or half & half

Pat's Famous Pound Cake

Patti Riley

This Pound Cake has been enjoyed by the employees of BCG for 25 years, compliments of Patti's Mom – Pat Strain. It is a BCG favorite!!

1 lb butter (room temperature)
8 large eggs (room temperature)
1 cup milk (room temperature)

4 cups flour
3 cups sugar
1 tsp salt
1 tbs baking powder
1 tbs vanilla

In large bowl combine all above. Beat on medium speed, scrape sides of bowl and beat for ten minutes. Pour into greased and floured 10" tube pan. Bake at 350 for 60 to 70 minutes.

Cool completely and then sprinkle with powdered sugar or top with your favorite icing.

Enjoy the rave reviews!



Paula's Mousse au Chocolat

Steve Sokolic

1-6 oz. package semisweet chocolate pieces
½ tsp. Vanilla
2 tsp instant coffee
3 egg yolks
¼ cup sugar
3 egg whites

In a medium saucepan, combine chocolate, coffee & 2 tbs. water. Stir constantly over low heat until chocolate melts.

Remove from heat. With wooden spoon, beat until smooth. Let cool slightly.

Add vanilla. Beat in egg yolks one at a time, beating well after each addition.

In a medium bowl, beat egg whites with a mixer until soft peaks form when beater is raised. Add sugar, beating well after each addition. Beat until stiff peaks.

With a rubber scraper or wire whisk, gently fold chocolate mixture into egg whites until well combined.

Spoon into 6 sherbet dishes. Refrigerate until well chilled-1 hour or until serving time. Serve with whipped cream.
(serves 6)

Peaches and Cream Cheese Cake

Judy Salvano

Oven: 350 Degrees

Large Pie Plate (9 or 10 inches) Greased
Bake 30 to 35 minutes or until crust is golden brown. Filling will be soft
Refrigerate at least 3 hours

¾ cup flour
1 tsp baking powder
½ tsp salt
3 ¼ ounce package dry vanilla pudding mix (not instant)
3 tbsp butter or margarine (softened)
1 egg
½ cup milk

(1) Combine all above ingredients in bowl. Beat 2 minutes at medium speed. Pour in pie plate and set aside.

(2) 26 ounce can of sliced peaches (well drained) reserve 3 tbsp. juice
Place peaches over batter

(3) Beat
1 package (8 oz) softened cream cheese
½ cup sugar
3 tbsp peach juice
Beat for 2 minutes at medium speed
Spoon over peaches 1 inch away from the edge

(4) Mix
½ tbsp sugar
½ tsp cinnamon
Sprinkle on top of pie.

Bake



Peanut Butter Cake

BettyAnn MacDougall

PopPop MacDougall's Favorite Recipe

1 cup milk
2 tablespoons butter
Put in sauce pan. Scald and set aside

4 eggs
2 cups flour
1 teaspoon of vanilla
2 cups sugar
1/4 teaspoon salt
1 teaspoon baking powder

Mix together then add butter mixture above.
Bake at 350 degrees for 30 minutes in a greased 9x13 pan. Take 12 ounce jar of peanut butter and spread on top of hot cake. Refrigerate to cool. Melt one 8 ounce Hershey's Chocolate bar and spread on top of cool cake. Keep cake refrigerated.

Peanut Butter Cheese Fudge

Anita Feinberg

1/2 pound sliced easy-melt cheese (recommended: Velveeta)
1 cup (2 sticks) butter
1 cup creamy peanut butter
1 teaspoon vanilla extract
1 cup chopped nuts
2 (16-ounce) boxes confectioners' sugar

Lightly spray the bottom of a 9 by 2-inch square pan with nonstick cooking spray. In a saucepan over medium heat, melt cheese and butter together, then add peanut butter and stir until smooth. Remove from heat and add vanilla and nuts. Empty confectioners' sugar into a large bowl and pour cheese mixture over sugar. Stir until completely mixed. Candy will be very stiff. Using your hands, remove candy from the bowl and press evenly and firmly into the pan. Because of the amount of butter in this recipe, pat top of candy with a paper towel to remove excess oil. Place the pan in refrigerator until candy is firm. To serve, cut into squares.



Pecan Pie

Jane Adams

Found in an old South Carolina cookbook, this recipe was originally submitted by the late Senator Strom Thurmond.

Ingredients:

1 cup chopped pecans
1 cup dark brown sugar
1 cup light corn syrup
1 9-inch pastry shell (uncooked)
3 eggs
1/8 teaspoon salt
1 teaspoon vanilla flavoring
1 tablespoon melted butter

Directions:

Beat eggs until light, add sugar gradually, then syrup, salt, vanilla and pecans. Pour into pastry shell and bake approximately 60 minutes in pre-heated oven at 360 degrees. Crust should be light brown.

This has become a family favorite for the Holidays. Serves 8

Persimmon Pudding

Cheryl Cline

egg
1 cup strained persimmons
1/2 cup butter
1 cup sweet milk
tsp. Baking powder
1 1/2 cups flour
1 cup sugar
1 tsp. Cinnamon
1 tsp. Nutmeg
2 tsp. vanilla

Cream margarine, sugar and egg together.

Add the persimmons and mix well.

Sift dry ingredients together and add to the creamed mixed.

Alternate with milk.

Grease pan (I use Pam).

Bake at 350 degrees for 45 minutes.



Pineapple Orange Sunshine Cake

Lynnette Stinson

Cake:

1 Box Yellow Cake Mix
¼ Cup Applesauce
4 Eggs
1 Can small mandarin oranges in light syrup

Preheat Oven to 350

In large bowl mix all ingredients until moist
Beat by hand 2 minutes
Pour into greased sprayed 9" x 13" pan
Bake 30 minutes or until toothpick comes out clean
Cool Completely

Frosting:

8 ounces of light cool whip topping (thawed)
Small package instant vanilla pudding (I use sugar free, fat free)
1 can (15 – ½ oz) crushed pineapple in own juice

Mix all ingredients until well blended
Spread on cake
Refrigerate

Enjoy!

Rice Pudding

BettyAnn MacDougall

Makes 12 servings (to make less cut recipe in half).

1/2 gallon half and half
1/2 gallon milk

Bring to boil and add 2 cups of rice(use old fashioned rice, (NO MINUTE RICE). Simmer approximately a half an hour or until rice is done. Beat 4 eggs and add 2 cups of sugar in bowl and add a dash of vanilla and a dash of pure lemon extract. Fold into rice mixture. Let set for 15 minutes. Stirring occasionally. Pour into deep pan. Sprinkle with cinnamon sugar and refrigerate. Add raisins (optional).



Sour Cream Pound Cake

Ann Cunningham

3 cups flour
3 cups sugar
1 cup butter
1 cup sour cream
2 tsp. almond extract or vanilla extract – or one of each
¼ tsp. baking soda
6 eggs or 5 Large eggs

Cream butter, add sugar gradually add flavoring, soda, eggs – 2 at a time and beat good, sour cream alternating with flour.

Bake at 350 in 10” tube pan for one hour 15 minutes.

Toffee Brickle

Vicky Castagno

(Known as “OHMYgods” in our family) The reason they are nicknamed “Ohmygods” is because every time someone tries them for the first time, they always say “Oh My God!” Never fails.

40 saltine crackers
1 cup butter
1 cup brown sugar
10 or 12 oz. Package of chocolate chips (or butter-scotch, white choc, etc.)
Some chopped nuts / sprinkles / etc. (optional)

Preheat oven to 400 degrees.
Line a cookie sheet (WITH SIDES) with foil.
Place crackers flat on cookie sheet.

Melt butter and sugar, then bring to a rolling boil, stirring constantly. Continue to boil for 3 minutes, stirring constantly. Immediately gently pour mixture over crackers, spreading with spatula to cover. Put in oven for 5 minutes. Take out and sprinkle choc chips over the hot crackers. Wait 1-2 minutes, then spread out the melted chocolate over the crackers. Sprinkle with nuts or whatever if desired. Cool in fridge for 2 hours. Peel back the foil and break up into pieces.

