

*LUNCH
WITH
RAKE AND HOE*

*A collection of recipes
from the members of
The Rake and Hoe Garden Club
Of Westfield
Who really like to lunch*

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Starters

Hot Creamy Sausage Dip

- 1 pound Bob Evans Zesty Hot Roll Sausage
- 5 green onions, chopped (divided)
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- 1 (2ounce) jar chopped pimientos, drained

Preheat oven to 350° F. In a large skillet over medium heat, brown and crumble sausage until no longer pink. Remove from heat, drain off drippings and add all remaining ingredients except one green onion. Pour into one quart baking dish. Bake 20-25 minutes until bubbly. Garnish with remaining chopped green onion. Keep warm, and serve with Melba toast, sesame or wheat crackers. Refrigerate leftovers. Can be reheated for later serving. Serves 8-10

Colleen Schmidt

Lynn's Hot Crab Dip

- 8 oz. Cream cheese dash of pepper
- 6 1/2 oz crabmeat (can) 1/4 tsp salt
- 1 Tbsp milk 2 Tbsp minced onions
- 1/2 tsp horseradish

Put in covered casserole dish 15-20 minutes at 350°
Serve with Triscuits.

Letty Hudak

Bleu Cheese Dip

- 1 envelope Good Seasons Italian salad dressing mix
- 2 packages Knox gelatin 2 cups sour cream
- 1 cup cottage cheese (sm curd) 1/4 cup Bleu cheese

Dissolve gelatin in 1/4 cup cold water. Add rest of ingredients and stir. Pour into gelatin mold. Chill. Put on dish over some lettuce. Add small cherry tomatoes. Serve with crackers.

Letty Hudak

Artichoke Bruschetta

1 6oz jar marinated artichoke hearts, drained, patted dry and chopped

1/2 Cup grated Romano cheese

1/3 Cup finely chopped red onion

5-6 Tbls mayonnaise

16 1/3 inch thick French bread baguette rounds

Place first 3 ingredients in bowl. Mix in enough mayonnaise to form thick spread.

Preheat broiler. Top bread rounds with spread. Broil until spread is heated through and begins to brown, about 2 minutes.

Martha Triarsi

Sun-Dried Tomato and Basil Stuffed Brie serves 4-6

1/2 C chopped fresh basil

10 oil packed sun-dried tomatoes, drained, oil reserved

2 garlic cloves, peeled

1/4 tsp freshly ground black pepper

1 tsp fresh lemon juice

1 wedge Brie cheese (1/2 pound) thoroughly chilled

Garnish—fresh basil leaves

Serve with water crackers

In food processor combine basil, tomatoes, garlic, pepper, and lemon juice. Process until paste forms. Add oil from tomatoes or olive oil if texture is very dry. It should be spreadable but not too thin.

Remove Brie from refrigerator and cut n half horizontally. Spread bottom half with reserved tomato mixture, and top with remaining half, pressing together firmly. Bring to room temperature before serving. May be prepared one day in advance. Wrap in plastic and chill.

Ginny Leiz

Chipotle Shrimp Wontons

30 pieces

Olive oil

- 1 16oz pkg wonton skins
- 2 1/2 lb shrimp, cooked, peeled, coarsely chopped
- 1 yellow pepper, roasted, peeled, chopped
- 1 red pepper, roasted, peeled, chopped
- 1/2 C cilantro, chopped
- 1 chipotle pepper in adobe sauce, drained, finely chopped
- 8 oz fontina cheese, shredded

Preheat oven to 350°. Brush mini-muffin cups with olive oil. Press 1 wonton skin into each cup. Bake 10 minutes until tops are golden brown. Remove from oven and cool lightly.

In large bowl, combine shrimp, bell peppers, cilantro, chipotle pepper, and cheese. Remove cooled skins from muffin pan and place on baking sheet. Fill each skin with shrimp mixture. Bake 7-10 minutes or until cheese is melted. Skins and filling may be prepared in advance and assembled just before baking.

Roasting bell peppers: Preheat broiler. Cut peppers in half lengthwise. Remove stem and seeds. Place skin side up on baking sheet. Broil 3 inches from heat until skin blisters and turns black (3-5 min) Remove and place in plastic bag and seal. Steam peppers 10-15 min. Remove from bag and peel away skin.

Ginny Leiz

EXTRA EXTRA

Emeril's Creole Seasoning

2/3 Cup

- | | |
|----------------------|-----------------------|
| 2 1/2 Tbsp paprika | 1 Tbsp onion powder |
| 2 Tbsp salt | 1 Tbsp cayenne pepper |
| 2 Tbsp garlic powder | 1 Tbsp dried oregano |
| 1 Tbsp black pepper | 1 Tbsp dried thyme |

Combine thoroughly and store in airtight container.

Great in everything—soups, sauces, salads. Keep in a shaker on the stove!

Darielle Walsh

Salads

Sally Schmitt's Panzanella

2-3 cloves garlic, sliced

1/4 Cup olive oil

1/4 Cup melted butter

1/2 baguette - Use Pugliese (at Kings)

8 tomatoes, diced or 2 pints cherry tomatoes halved

More extra-virgin olive oil

Balsamic vinegar

Generous amount slivered basil

Salt and freshly ground black pepper

Place garlic, oil, and butter in a blender and process until well mixed. Place bread cubes on a cookie sheet and pour mixture over. Toss to coat. Bake at 350° until golden and crunchy. (may be stored 1-2 days but are best fresh)

Near serving time place tomatoes—use all kinds and colors—in a large bowl. Use about 2 regular tomatoes per person. Season liberally with extra-virgin olive oil, balsamic vinegar, slivered basil, salt and pepper. Toss. Set aside at room temperature.

At serving time add a handful of croutons per person and plenty of slivered basil. Toss. Adjust seasoning and serve immediately at room temperature. Serve with soup spoons.

Pat Looloian

Vegetable Party Bouquet

For the base: 1 large head of cabbage

For the bouquet:

1 bunch radishes

5 medium carrots

1 yellow pepper

1 orange bell pepper

2 bunches green onions

2 C broccoli florets

2C cauliflower florets

1 cucumber sliced in rounds

1 pint cherry tomatoes

5 stalks celery with tops

1 small head endive

1 bunch chicory

1 bunch asparagus spears, blanched

1 box thin Italian breadsticks

Special aids:

Bamboo skewers

1 large basket, 2 inches deep

Prepare the vegetables: 1. Cut ends off each radish and slice halfway down on four sides to form petals. Place in bowl of ice water.

2. Core bell peppers and cut into vertical leaf-shaped slices. Make carrot tulips. Use knife tip to form petals slicing toward pointed end of carrot. Separate from carrot and repeat.

3. Cut off the bottom of the green onion stalks reserving upper portions. Make close vertical slits from cut end down to an inch from base. Place in ice water to frill.

Assemble the bouquet 1. Trim skewers to various lengths. Place leftover green onion stalks over some skewers like a sheath.

2. Insert tops of sheathed skewers into bottoms of all florets, pepper and cucumber slices, radish and carrot flowers, tomatoes, prepared green onions, celery stalks and endive and chicory leaves. Insert unsheathed skewers into asparagus spears and breadsticks.

3. Cut cabbage in half; place in bottom of basket. To form a pleasing rounded bouquet insert ends of skewers into cabbage, balancing shapes and colors of vegetables. Place vegetables on shorter skewers along outer rim of basket.

Chop and carve the vegetables up to 1 day in advance. Store in a bowl of ice water in the refrigerator.

Offer these tasty vegetables with a cheesy herb dip and some crisp sesame crackers. If you have trouble finding some of these vegetables use olives, yellow squash and green peppers.



Liz Strong

Salad Nicoise

- 5 medium-sized potatoes, cooked, drained and cooled
- 1/2 pound green beans, cooked, drained and cooled
- 2/3 C vegetable oil
- 1/3 C wine vinegar
- 2 cloves garlic, crushed
- 1 Tbsp prepared mustard
- 1 Tbsp chopped parsley
- 1/2 tsp instant minced onion
- 1 tsp salt
- 1/4 tsp pepper
- 2 large tomatoes, cut into bite sized pieces
- 1 red onion, sliced and separated into rings
- 1 small green pepper, seeded and cubed
- 6 Kalamata olives, seeded and sliced
- 3 hard boiled eggs, sliced
- 1 2oz can anchovy fillets, drained
- 2 hearts of romaine
- 1 14oz can tuna fish, drained

Peel potatoes and cut into thick slices. Place in a shallow dish. Place beans in a second dish.

Combine oil, vinegar, garlic, mustard, parsley, onion, salt and pepper in a jar with a tight fitting lid; shake well to mix. Drizzle 1/2 cup over potatoes and 2 Tbsp over beans; let each stand at least 30 minutes to season.

Layer vegetables, eggs, anchovies and romaine in a large salad bowl. Break tuna into chunks; arrange on vegetables. Pour rest of dressing over; toss lightly.

Serves 6

Margaret Sailer



Soups

Board Soup

1 can tomato soup 1 can beef broth
2 cans water 1TbIs Worcestershire Sauce

Blend and heat. Serve in small cups on a cold day. Garnish with your choice: chopped chives, green onions, lemon wedges.

Linda Parker

Slow Cooker Onion Soup

2 1/2 pounds Vidalia or other sweet onions, coarsely chopped
3 10-16 oz cans beef broth or 3 3/4-6 C homemade beef stock

1/4 C unsalted butter 1 tsp salt
1/4 tsp ground black pepper 2 Tbsp Sherry
(optional)

Place the onions, 1 1/2 to 2 C beef broth and the butter into the slow cooker, and cook on low for 12—24 hours or until the onions are a deep golden brown and quite soft. Add the remaining broth salt, pepper, and sherry. Raise the heat to high and cook until barely simmering. Serve the soup as is or make into French onion soup. 10 servings.

French onion soup: For each serving place soup in an oven proof bowl and top with a 1 inch thick slice of crusty bread topped with shredded Gruyere cheese and run the soup under the broiler until the cheese is bubbling and the edges of the bread are toasted.

Margo Partridge

Main Dishes

Savory Crescent Chicken Squares

3 oz cream cheese	2 Tbsp margarine
2 C cooked chicken, cut up	dash salt & pepper
2 Tbsp milk	1 Tbsp chopped olives or onion
1 Tbsp chopped pimiento	8 oz can crescent rolls
3/4 C crushed croutons	

Blend cream cheese with margarine. Add rest of ingredients except rolls and croutons and mix well.

Separate crescent rolls to make 4 rectangles, sealing seam. Spoon 1/2 C chicken into center of each. Pull the four corners of dough to the center and seal.

Brush the tops with 1 Tbsp margarine and dip into 3/4 C crushed seasoned croutons.

Bake on an ungreased cookie sheet 20—25 minutes until golden brown.

Linda Parker

Crab Curry

2 Tbsp butter	2 Tbsp chopped onion
2 Tbsp cornstarch or flour	1 6 1/2 oz can lump crab
1/2 C milk	1/2 C white wine
1 Tbsp tarragon	1 tsp curry
1 tsp grated lemon peel	salt and pepper to taste

Melt butter and cook onions. Add cornstarch, then milk and wine slowly. Cook until thickened. Add crab, curry, lemon peel and salt and pepper. Serve in a puff pastry or over toasted white bread. Serves 4 with a salad.

Substitute shrimp, as a choice. For a quick dish, use envelope of Knorr's White Sauce and add flavorings.

Jane Gross

Meat Balls Burgundy

2 Tbsp butter	2 Tbsp minced onion
2 pounds ground beef	1 C bread crumbs
2 tsp salt	1/8 tsp pepper
2 eggs slightly beaten	4 Tbsp water
1/4 C oil	2 cloves garlic
1 large chopped tomato	6 small white onions peeled
12 small mushrooms chopped	1 C beef broth
1 C Burgundy	1/8 C parsley

Sauté onion in butter. Add to meat with crumbs, eggs, salt, pepper and water. Make small balls.

Heat oil with garlic. Remove garlic—brown meatball. Pour off oil and add the rest of the ingredients. Bring to a boil. Simmer 30 minutes. Can be frozen or serve immediately.

Serves 8—12

Linda Parker

Chicken Couscous

1 chicken breast, poached and diced	
1 C chicken broth	1/2 C chopped onion
1/2 tsp salt	1 large garlic chopped
1 Tbsp olive oil	2 plum tomatoes, diced
2/3 C couscous	1/2 small zucchini, diced
4 Kalamata olives, seeded and slivered	
Parsley and pepper	

Bring chicken broth, salt, and olive oil to boil. Remove from heat and stir in couscous and let stand covered for 5 minutes.

Sauté onion and garlic until tender, add tomatoes, zucchini and salt and cook until vegetables are tender. Stir in olives, parsley and pepper. Fluff couscous and stir in vegetables.

With chicken serves 2 as main dish. Without chicken serves 4 as side dish.

Margaret Sailer

Quiche Lorraine

Pastry ingredients: 1 C flour 1 egg yolk
1/2 C butter, melted pinch of salt
1 Tbsp water

Mix together flour, butter, salt, water in quiche dish. Make well in center and add egg yolk. Knead until a smooth paste. Pat and spread dough in quiche dish. Prick with fork.

Bake at 375° for 8-10 minutes

Filling ingredients: Your choice of 4 strips of bacon or sautéed spinach or fried mushrooms or shrimp

1 C Gruyere cheese, grated 1 onion
4 eggs 2 C heavy cream
Dash of nutmeg Dash of salt
Dash of pepper 1/2 C Parmesan
cheese

Sauté onion until translucent. On crust—add your choice of bacon, spinach, mushroom or shrimp. Next sprinkle sautéed onion over crust. Then add grated Gruyere cheese and parmesan cheese.

Beat together eggs, heavy cream, nutmeg, salt and pepper until well blended. Pour mixture over crust.

Bake at 450° for 15 minutes....THEN....reduce oven to 350° and bake 10 more minutes.

When quiche is firm—it is done. If runny bake 5 more minutes.

Shirley Carr



Chicken and Artichokes

Chicken cutlets cut to bite size pieces
Frozen artichokes (equal amounts of chicken and artichokes)

Good Season's Italian dressing

Progresso Italian bread crumbs

Tarragon vinegar

Olive oil

Salt and pepper

Mushrooms, quartered

Bread chicken cutlets and sauté in olive oil. Set aside.

Marinate artichokes over night in Good Season's Italian dressing using tarragon vinegar and 1/2 oil called for in directions.

Day of serving, mix chicken, artichokes, mushrooms in baking pan. Bake at 350' for at least 40 minutes uncovered. Mix now and then.

Great for a party—serve with a rice dish.

Alice Cowell

Shrimp Curried Eggs

8 hard cooked eggs, cut in half	1/3 C mayonnaise
1/2 tsp salt	1/2 tsp paprika
1/4—1/2 tsp curry powder	1/4 tsp dry mustard
2 tsp butter	2 tsp flour
1 can cream of shrimp soup	1 can milk
1/2 C shredded sharp cheddar cheese	
1 C soft bread crumbs	1 Tbsp butter, melted

Mix egg yolks with mayonnaise, and spices. Refill egg whites. Place in a 10x6" baking dish.

Melt butter. Blend in flour. Add soup and I can of milk. Cook and stir until thick and bubbly. Add cheese and stir to melt. Cover eggs with sauce.

Mix bread crumbs with butter and sprinkle around edges of pan. Bake at 350' for 15—20 minutes or until hot.

Linda Parker

Crab and Shrimp Casserole

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| 1C raw rice, cooked | 1/2 lb fresh mushrooms, sliced |
| 3 Tbsp butter | 1 lb raw shrimp, shelled and
deveined |
| 1/2 C chopped onion | |
| 1 lb crab meat, fresh, frozen or canned | |
| 1/2 medium sweet red or green pepper, chopped | |
| 1 C chopped celery | 1 C mayonnaise |
| 3/4 C light cream (or heavy) | |
| 1 Tbsp Worcestershire sauce | |
| 1/8 tsp pepper | 1/2 tsp salt |
| 1 Cook and drain shrimp, clean, devein, etc | |
2. Preheat oven to 375 degrees.
 3. Sauté mushrooms in butter—5 to 8 minutes
 4. Combine shrimp, mushrooms and all remaining ingredients. Pour into large, ungreased casserole dish. (You can refrigerate and keep it at this point)
 5. Bake uncovered for 30 minutes until hot and bubbly.

For decoration you can sauté 1/2 pint whole cherry tomatoes for 3-5 minutes and then spoon them as a border around the edge of the dish.

Notes—I used less rice.

Elizabeth McEntee

Fantastic Stew

- | | |
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| 3 lbs beef cubes | 3 Tbsp tapioca (minute) |
| 6 medium potatoes | 18 tiny onions (fresh) |
| 8 carrots | green beans |
| 24 oz. Can V-8 | 4 stalks celery |

Mix all above ingredients together. Put into casserole dish. Cover. Bake at 325' for 3 1/2 hours. All the juices blend together.

Letty Hudak

Chicken Liver Pate

5 hard boiled eggs 1/2 onion, chopped
1 lb. Fresh chicken liver salt and pepper
6-7 Tbsp oleo 1 grinder
1 medium-sliced onion

Sauté sliced onion in oleo for about 5 minutes in saucepan. Add chicken liver. Cover. Simmer for about 10 minutes or until done. Shut off and cool. Put contents (liver, onion and oleo) through meat grinder. Also put eggs through grinder.

Put into two dishes. Add chopped onion and 3 eggs (sliced) for topping. The grinder makes all the difference for making smooth chicken liver pate.

Letty Hudak

Lamb Chop Cassoulet

4 lamb chops 1/4 tsp pepper
1 Tbsp vegetable oil 1 C chopped onion
2 cloves garlic, minced 1 15oz can white beans, drained
1 16oz can tomatoes—do not drain
1/2 lb Kielbasa, cut into 1/2 inch slices
1/2 tsp dried thyme, crumbled
1/2 tsp dried oregano, crumbled

Sprinkle lamb chops with pepper. In a large skillet, warm oil over medium heat, add chops and brown on both sides. Remove and set aside browned lamb chops.

Pour off all but 1 Tbsp fat. In same skillet, sauté onions and garlic until tender. Stir in remaining ingredients. Return chops to skillet and spoon vegetable mixture over them. Cover and simmer for 20 minutes, or until chops are tender. Uncover and simmer 5 minutes more. Serve.

Karen Jolley-Gates

Chicken Tarragon with Champagne Sauce 36 servings

8 Tbsp butter	6 Tbsp butter
10 Tbsp flour	6 Tbsp finely minced shallots
6 C chicken broth	2 C dry white champagne
1/3 C fresh tarragon (or 2 Tbsp dried)	
3 C heavy cream	Baked rice
2 Tbsp fresh tarragon or parsley	
6-8 chickens (2 1/2 lb each) cut into serving pieces	
Salt and pepper to taste	

Heat 8 T butter in a 2 quart saucepan. Add flour stirring with a whisk. Add the broth continuing to stir vigorously. Simmer ten minutes, stirring often and add the 1/3 C chopped fresh tarragon. Cook 45 minutes, stirring frequently.

Sprinkle chicken with salt and pepper.

In each of two skillets heat 3 T butter and brown the chicken pieces on all sides. Cook, turning the pieces frequently, about 15-25 minutes, depending on the size of pieces. Remove the chicken and add equal amounts of chopped shallots to each skillet. (Keep chicken warm in low oven)

Add equal amounts of champagne to each skillet and cook over high heat, stirring, until the wine is almost totally reduced.

Combine the contents of both skillets, scraping out one.

Add the sauce to the skillet and cook, stirring about five minutes. Add the cream and boil down over high heat, scraping the bottom of the skillet with the flat of a pancake turner. Cook, stirring, about five minutes.

Put sauce through a fine sieve.

Return the chicken pieces to one skillet. Pour sauce over the chicken.

Sprinkle with chopped tarragon and bring to a boil.

Serve piping hot with baked rice.

Darielle Walsh

Giant Sandwich

- 2 loaves seeded French bread unsliced (24 inches long)
- 2 packages (8 oz) hard salami
- 2 packages (6 oz) sliced cooked ham
- 2 medium tomatoes, sliced
- 1 small onion thinly sliced and separated
- 1 large green pepper sliced into rings
- 2 packages (6 oz) sliced Provolone cheese
- Italian seasoned butter: 1 C butter softened mixed with 1 package (9oz) dry Italian salad dressing mix.

Cut bread lengthwise in half. Spread cut surface with seasoned butter. Layer bread with salami, ham, onion rings, tomatoes, and pepper rings, and Provolone.

Place tops on sandwiches. Cut into 12-inch subs. Wrap each sandwich in double heavy foil wrap. Grill 6 inches from hot coals about 20 minutes until cheese melts, turning often.

Or bake in 350° oven about 20 minutes or until cheese melts. Turn often.

Great for Super bowl or outdoor cookout.

Martha Triarsi

Picardio

- 1 large onion (chopped)
- 2 plugs garlic (small pieces)
- 1 small bottle Spanish olives, cut up
- 1/2 green pepper, diced
- 1 lg can tomatoes\
- 1 1/2 lb ground round steak

Sauté the fat from the steak. Remove meat from pan. Add onions, garlic and peppers to pan and sauté until onions become curled or brownish; add tomatoes (do not add water), pepper and salt to taste. Cook 30 minutes. Stir steak into sauce and cook for 45 minutes. Add olives and season to taste. Serve over white or yellow rice.

Letty Hudak

Italian Spinach Ricotta Pie

Bake one pie shell until light brown.

Prepare filling:

1 Tbsp butter 1 C minced onion
1 10 oz frozen package of chopped spinach, thawed
1 15 oz container of ricotta cheese
2 eggs 3/4 tsp salt
1/4 tsp pepper 1/4 tsp nutmeg
3/8 C grated parmesan cheese

Drain the spinach and squeeze out excess water.

Melt butter in skillet and sauté the onion. Add the spinach and stir until moisture is evaporated. Remove from heat, and put into a bowl. Add all the other ingredients to the spinach mixture and stir to mix thoroughly. Pour into the baked pie shell. Bake at 350° for 40 minutes until the top is light brown and filling is set.

Karen Jolley-Gates

Zucchini, Tomato and Cheese Pie

10 inch pie shell 1 1/2 lb zucchini, 1/4" slices
3 medium tomatoes, peeled and halved 4 Tbsp butter
1 Tbsp oil 3 eggs separated
2C grated Swiss cheese 1/2 C feta cheese
Pepper, salt, and 1 Tbsp chopped fresh basil or mint

Cook pie shell and set aside. Salt, drain and dry zucchini. Remove seeds from tomato. Heat 2 Tbsp butter with oil and lightly brown zucchini on both sides, drain. Lightly brown tomatoes until they soften slightly, cool.

Beat egg yolks and set aside. Place 1/2 zucchini in pie shell. Sprinkle with 1/3 Swiss cheese and 1/2 feta, dot with 1 T butter and sprinkle with salt, pepper and half the herbs. Beat egg whites and fold into yolks. Spread half over cheeses. Arrange tomatoes across pie. Repeat cheeses and herbs. Top with remaining zucchini, salt and pepper. Spread with remaining eggs, top with remaining Swiss cheese, and dot with remaining butter. Bake at 400° for 25-30 min

Linda Parker

Your Favorite Pasta with Pesto Sauce

Pesto: 2 Tbsp pine nuts 2 Tbsp walnuts (optional)
1 garlic clove, crushed 1/2 tsp salt
1/2 tsp pepper 2 C fresh basil leaves
4 ounces grated Parmesan cheese
3/4 C olive oil

In food processor—add pine nuts, walnuts, garlic, salt, pepper, basil and cheese. Pulse to chop the basil. Run machine and gradually add olive oil and process until creamy.

Add to your favorite pasta

Shirley Carr

Spicy Olive Lovers Delight

1/4 C olive oil
1 small onion, chopped coarse
5-6 cloves garlic, peeled and chopped coarse
2 Tbsp fresh oregano, chopped, or 1 Tbsp dried oregano
1/2 tsp dried hot red pepper flakes
1 large can of peeled tomatoes, 28 oz
2 C pitted green and black olives
1 C grated cheese
1 pound linguine

Heat the oil in a large sauté pan and add the chopped onion, garlic, oregano and pepper flakes. Sauté until tender, about five minutes. Add the tomatoes, reserving the juices, and the olives and simmer for 8-10 minutes. If mixture gets too dry add the reserved tomato juice to moisten. Season with salt and pepper and pour over pasta. Toss with grated cheese and serve.



Colleen Schmidt

Burgundy Beef with Mushrooms Served over Ziti

- 1 pound Ziti
- 1 pound beef, sliced into 2"x1/4" strips
(top round oyster cut London broil works well)
- 1/4 C corn starch
- 1/4 C olive oil
- 1 large onion, chopped
- 2 1/2 C Burgundy wine
- 1 C beef broth (consommé)
- 1 large can of sliced mushrooms, drained
- Salt and pepper to taste and chopped parsley to garnish

Sprinkle 1/2 of the corn starch over the beef. Add salt and pepper and 1/2 C of wine and mix to coat the meat. In a large sauté pan, heat the oil and sauté the onions and the beef until lightly browned. Pour mixture into a large pot. Deglaze the sauté pan with 1/2 C each of wine and beef broth and add to the pot along with equal amounts of wine and broth to cover mixture. Add the mushrooms.

Simmer mixture, stirring occasionally, on low heat, partially covered for one hour or until meat is tender. If mixture becomes too dry, add more wine and broth. When meat is tender, season with salt and pepper to taste. If mixture is not thick enough to coat the back of a spoon, thicken with a little cornstarch and wine. Serve over Ziti and sprinkle with chopped parsley.

Colleen Schmidt



Penne al formaggio Pecorino Romano

4 Tbsp olive oil 4 cloves garlic, thinly sliced
1 C chicken stock 4 C steamed broccoli, chopped
Freshly ground black pepper to taste
3/4 C shaved or grated Pecorino Romano cheese
1 pound penne pasta

In a sauté pan. Over medium heat, heat the olive oil. Add the garlic and cook for 2 minutes until fragrant.

Add the broccoli and sauté for 1 minute. Add the stock, raise the heat to high, and cook until the liquid is almost evaporated, stirring occasionally.

Bring 6 quarts of water to boil.

Add the penne pasta to the boiling water, cook until just done and drain.

Toss the pasta with the broccoli sauce and season with pepper, to taste. Add the Pecorino Romano cheese, save some for serving. Toss again and serve. Makes 4 servings.

Karen Gorman

Penne with Vodka Cream Sauce

2 Tbsp butter 4 Tbsp olive oil
1 small onion, chopped 2-3 cloves garlic, chopped
1 28 oz can crushed tomatoes 1/2 C vodka
3/4 C heavy cream 1 C fresh grated cheese
Fresh basil salt and fresh ground pepper
2 pounds penne pasta

Melt the butter in a saucepan with the oil and simmer the onion and the garlic. Add the tomatoes and the vodka and simmer for 20 minutes. Add the basil and season with the salt and pepper. Add the cream and half the cheese and simmer for about 4 minutes over very low heat. Pour small amounts over hot pasta along with the remaining cheese to just coat the pasta lightly.

Colleen Schmidt



Pasta Putanesca

This sauce was named after the ladies of leisure with afternoon activities which took time away from their cooking duties. The ladies would rush home from their matinee and prepare a hearty dish which was full of flavor and obviously took the better part of the day to prepare; at least that's what they told their husbands. Nothing is cooked in this dish except the pasta. This dish is also very good the next day completely cold.

1/2 pound proscuitto, chopped	1/4 C capers, drained
1/4 pound sun dried tomatoes in oil, chopped	1 28 oz can plum tomatoes broken by hand
1 C extra virgin olive oil	2-3 cloves garlic,
1-2 oz balsamic vinegar	1/2 lemon
fresh basil	Fresh pepper
fresh grated cheese	1 pound pasta

Chop the garlic cloves into four pieces and add to the olive oil. Let sit for 30 minutes or longer. Have the pasta cooking. When the pasta is done add all the ingredients except the vinegar, lemon and cheese. Squeeze the lemon over the pasta and add small amounts of vinegar to taste. Serve with fresh grated cheese. The garlic is left in large pieces so it may be picked out by anyone not desiring to eat it raw. This is a very flavorful and hearty dish.

Colleen Schmidt



Pasta with Fresh Garden Tomatoes, Oil, Garlic, and Basil

- 1-2 pounds ripe plum tomatoes, diced
- 1 medium clove garlic, mashed into a paste with some salt
- 1 C extra virgin olive oil
- Fresh chopped basil
- Salt & pepper to taste
- 1 pound of pasta

Have the pasta cooking. Mash the garlic into a paste with some salt. Chop the tomatoes and add the garlic paste. Add the olive oil and mix thoroughly. Season with salt and fresh pepper. Add the chopped basil. Pour over pasta and serve with some cheese on the side. The tomato mixture is not cooked and can be made up to two days in advance and stored in the refrigerator.

Colleen Schmidt

Pasta with Chicken, Tomatoes, Leeks, Artichoke Hearts, and Balsamic Vinegar

- 2 chicken breasts, boned, skinned, and sliced thin
- 2 Tbsp olive oil 1/4 stick butter (2Tbsp)
- 3 leeks, washed thoroughly and thinly sliced (white part)
- 4 cloves garlic, chopped coarsely
- 1 28 oz can tomatoes, drained and chopped (reserve liquid)
- 1 15 oz can artichoke hearts, drained
- 4 Tbsp Balsamic vinegar 1 C grated cheese
- 1 Pound pasta chopped basil, salt and pepper

Heat the oil in a large sauté pan. Salt and pepper the chicken and sauté the chicken until cooked through, about two minutes per side. Cool and slice thin, against the grain.

Add the butter to the pan and sauté the garlic and leeks until tender. Stir in the tomatoes, artichoke hearts, vinegar and chicken. Add small amounts of reserved tomato liquid to moisten if dry. Cook on low flame for 4-5 minutes

Pour over cooked pasta and toss with half the cheese, using the other half to serve on the side, and sprinkle with fresh basil.

Colleen Schmidt

Pulled Pork Barbecue

Barbecue Sauce

2 cans (32oz) Italian plum tomatoes, chopped with juice
1/2 C unsulfured molasses 1/2 C honey
1/4 C tomato paste 2 Tbsp chopped garlic
2 bay leaves 2 Tbsp ground cumin
1 tsp cracked black pepper 6 C water
1 1/2 tsp crushed red pepper flakes 1 1/2 C cider vinegar
Salt to taste

2 Tbsp olive oil 4 lbs pork butt

Soft rolls or sliced white bread for serving

The day before cooking the meat make barbecue sauce: place the tomatoes, molasses, honey, tomato paste, garlic, bay leaves, cumin, black pepper, and red pepper in a large heavy pot. Bring the mixture to a boil. Reduce the heat and simmer, gently, uncovered over medium-high heat, stirring occasionally, until the mixture is very thick, 1 1/2 hours.

Add the water and vinegar, and return the mixture to a boil. Reduce the heat and simmer gently, uncovered, over medium-low heat for 1 1/2 hours more. Remove and discard bay leaves, season with salt, and set the sauce aside to cool. Cover and refrigerate overnight.

Preheat oven to 275°

Heat the oil over medium-high heat in an ovenproof casserole or roasting pan. Add the meat and brown on all sides, about 8 minutes per side. Remove the meat and wipe out the casserole.

Place a rack in the bottom of the casserole. Place the meat on the rack and cover with 2 1/2 C barbecue sauce. Cook in oven, covered, basting until the meat is cooked through and the internal temperature reads 150° - 180° about 4 hours. Remove meat from oven and set aside to cool.

Heat the reserved sauce slowly.

When the meat is cool enough to handle trim off and discard fat. Shred the meat with your fingers or pull it apart with two forks. Place the shredded meat in a large bowl and toss it with the warmed barbecue sauce. Serve the pork on the rolls or bread with cole slaw and pickles. Serves 8

Linda Parker

Floridian Grilled Chicken Salad

- 1 1/4 pounds skinless, boneless chicken breasts,
thinly sliced
- 2 fresh limes, juiced
- 1 tsp salt
- 1 tsp ground cumin
- 2 Haas avocados, peeled and cut into 2 inch dice
- 2 medium size ripe mangoes, peeled and cut into 2
inch dice
- 2 waxed cucumbers, seeded and cut into
thin half moons
- 1/3 cup vegetable oil
- 2 cups (packed) cilantro leaves, washed
- 1 scallion (green onion) trimmed
- 2 tablespoons white wine vinegar
- Freshly ground black pepper

Trim the chicken of all fat and, if pieces are thicker than 3/8 of an inch, pound them between sheets of plastic or waxed paper until they are more uniformly even. Combine half of the lime juice with the ground cumin and salt and rub this over the chicken. Preheat the broiler or grill. Start to grill the chicken and cook for about 6 minutes a side or until just cooked through. Combine the avocados with the mangoes, cucumbers and remaining lime juice. Season with salt and pepper. When the chicken is cooked through, remove the pieces to a cutting board to cool slightly and, in a blender or food processor, puree the vegetable oil, cilantro, scallion with white wine vinegar and season well with salt and pepper. To serve, cut the chicken, across the grain, on a diagonal, into thin slices. Spoon about 1 1/2 cups of mango and avocado mix on each dinner plate. Center the chicken slices over the mango salad and spoon the cilantro vinaigrette over the chicken. Serve at room temperature. Yield: 4 servings

Side Dishes

Minted Carrots

3 lbs carrots, peeled
1 C golden raisins
1/4 C butter or margarine
1 C regular strength
chicken broth
1/2 C firmly packed fresh mint leaves
4 tsp firmly packed brown sugar
Salt and pepper

Cut carrots into matchstick pieces about 1/4 " thick and 3-4" long.

Melt butter in a 12" frying pan over medium heat. Add carrots, raisins, broth, 1/4 C of the mint sprigs, and sugar. Bring to a boil; then reduce heat, cover, and simmer until carrots are tender-crisp to bite (about 10 minutes). Uncover and boil over high heat until liquid has evaporated (5 to 10 minutes more), shaking pan often and gently lifting and turning carrots with a spatula. Meanwhile, strip leaves from all but 3 or 4 of remaining 1/4 C mint sprigs. Finely sliver leaves.

Discard cooked mint sprigs from carrot mixture; season carrots to taste with salt and pepper. Turn onto a warmed platter and sprinkle with slivered mint; garnish with mint sprigs. Makes 12-14 servings.

Janet Gardner

Beets Delight

4 large cans whole beets, (grated) 2 Tbsp cider vinegar
4 oz grated horseradish 2 tsp sugar
Salt to taste

Combine all ingredients. Put in a jar and refrigerate. Excellent on relish tray.

Letty Hudak

Potato Cheddar Casserole

- 32 oz frozen hash brown potatoes 2 C corn flakes
1 C grated cheddar cheese 3/4 C melted butter
1 can cream of chicken soup 8 oz sour cream

Grease 2 1/2 quart casserole. Mix potatoes, cheese, soup and sour cream and pour into casserole.. Then pour crushed cornflakes and melted butter on the top of the mixture. Bake at 350 ' for 50 minutes or until bubbly. Makes 12-14 servings

Darielle Walsh

Cranberry Sauce with Dried Cherries and Cloves

- 2 1/2 C cranberry juice cocktail
1 8oz package dried tart cherries (about 2 C)
1 C sugar
1 12oz package cranberries
2 1/4 tsp ground cloves

Bring juice to simmer in heavy large saucepan. Remove from heat. Add cherries and let stand 8 minutes. Mix in sugar, then cranberries and cloves. Cook over medium high heat until cranberries burst, stirring occasionally, about 9 minutes. Refrigerate.

Can be prepared 4 days ahead. Cover and keep refrigerated. Makes 4 1/2 C

Martha Triarsi



Breads

Zucchini Bread

- | | |
|------------------------------------|-----------------------|
| 3 eggs | 1 C salad oil |
| 2 C grated raw zucchini (unpeeled) | |
| 2 tsp cinnamon | 1 tsp salt |
| 1 tsp baking soda | 1/4 tsp baking powder |
| 3 C unsifted flour | 1 C chopped walnuts |

Preheat oven 350'. In bowl beat eggs until foamy. Gradually beat in oil and sugar. Add zucchini, cinnamon, salt, baking soda, and baking powder. Mix well.

Gradually blend in flour, a little at a time. Mix well after each addition.

Fold in chopped walnuts. Pour into greased bundt pan (3 qt) or 2 loaf pans 3/4 full.

Bake 1 hour or until cake tests done and starts to leave the side of the pan. Cool 10 minutes in the pan and then remove.

Fran Hickman

Sour Cream Corn Bread

- | | |
|---------------------------------|-------------------------|
| 2/3 C safflower oil | 2 eggs, lightly beaten |
| 1 8 oz container sour cream | 1 16oz can creamed corn |
| 1 medium onion grated | 1 1/2 C yellow cornmeal |
| 2 tsp baking powder | 1 tsp salt |
| 1 C grated sharp Cheddar cheese | |

Preheat oven to 350'. Oil a 9-inch round skillet or heavy pan.

Mix safflower oil, eggs, sour cream and creamed corn. Mix in the grated onion.

Mix the dry ingredients and pour the liquid ingredients in. Mix quickly; the batter should be a bit lumpy. Pour half the batter into the prepared pan. Sprinkle with 3/4 C cheese. Carefully pour the remaining batter over the cheese layer. Top with the remaining cheese. Bake for 45 minutes. Allow to cool 10 minutes. Cut into wedges to serve 8.

Sharon Tittle

Scones

about 12

Sift: 2C cake flour or 1 3/4 C all purpose flour
2 1/4 tsp double acting baking soda 1 Tbsp sugar
1/2 tsp salt

Cut into these ingredients: 1/4 C butter until butter is
the size of a small pea.

Beat in a separate bowl: 2 eggs- Reserve 2 Tbsp egg mixture.
Beat remaining eggs with : 1/3 C cream

Make a well in the dry ingredients. Pour the liquid into it.
Combine with a few swift strokes. Handle the dough as little
as possible. Place it on a lightly floured board. Pat until 3/4"
thick. Cut into diamond shapes . Brush with remaining egg
and sprinkle with salt or sugar. Bake for about 15 minutes.

Optional: add 1/2 C dried fruits in small pieces. Rai-
sins, cranberries, grated lemon rind, or nuts

Darielle Walsh

Cinnamon Pecan Scones

3 C unbleached flour	1 Tbsp baking powder
1 tsp salt	1/2 C sugar
1C pecan meal (3oz)	1/2 C chopped pecans
1/2 C cinnamon chips	1/2 C butter or marg
3/4 C buttermilk	2 large eggs
2 tsp vanilla	

In a medium-sized mixing bowl whisk together the
flour, bak. Powder, salt sugar pecan meal, pecans and cinna-
mon chips. Cut in the butter until the mixture resembles
coarse cornmeal with a few larger chunks of butter still
showing. In a separate bowl beat together the buttermilk,
eggs, and vanilla. Pour the wet ingredients over the dry in-
gredients and stir to combine.

Turn out onto lightly floured board and knead gen-
tly just till it holds together. Pat into a rectangle about 8x10
inches and cut dough into 2-3inch diamonds or squares.
Place on an ungreased cookie sheet and bake in a preheated
400' oven for 12-14 minutes until golden brown. Remove
from oven and serve warm. Makes about 15 scones.

Margo Partridge

An American Sally Lunn

3 eggs, separated	1/2 C unsalted butter
1/3 to 1/2 C sugar	1 1/2 C unbleached flour
1/2 C yellow cornmeal	2 1/4 tsp baking powder
3/4 tsp salt	1 C milk

Beat the egg yolks, butter, and sugar on high speed until light, about 5 minutes. Set aside.

In a separate bowl whisk together the dry ingredients, and add them to the creamed mixture alternately with the milk. In another bowl beat the egg whites until they're smooth and glossy and hold soft peaks, then fold them gently into the batter.

Transfer the batter to a lightly greased 8 1/2 x 4 1/2 inch loaf pan. Smooth the top of the batter and make a lengthwise "crease" down the center. This will help the bread rise more evenly as it bakes.

Bake the bread in a preheated 350° oven for about 50 minutes, till a cake tester inserted into the center of the loaf comes out clean. Turn the bread out of the pan and serve warm. As it's so rich it's fine served plain, but butter is always a welcome addition as is jam if you're serving the bread with coffee or tea rather than stew or soup.

This may also be baked in a tube pan, and when turned out the center filled with fresh berries. Sweetened whipped cream is served on the side. If serving this way use the lesser amount of sugar.

Margo Partridge.



Peach Pecan Muffins

1/2 C margarine 1/2 C sugar
2 eggs 1/2 C peach juice
1 # can lite peaches, chopped small
2 C flour 1 Tbsp baking powder
1/2 tsp salt 1/2 tsp nutmeg
1 tsp vanilla 2 tsp cinnamon
1/2 C chopped pecans

Cream margarine and sugar. Add eggs and vanilla. Add dry ingredients and peach juice.. Add peaches last. Fill muffin tins (lined with paper liners) 2/3 full. Sprinkle with nuts on tops.

Bake 400' for 20 minutes. Very nice with lunches, breakfasts or light pasta meals.

Sondra Reid

Irish Soda Bread

350 Degrees

10" Cast Iron Fry Pan

5 Cups Flour (Heckers if you can find it)
6 tsp Baking Powder (Level) 1 tsp Salt
Sift together above ingredients.

3/4 C Sifted Sugar (2/3)

1/2 Box Raisins (mix the raisins with a little flour first, they won't stick that way)

3-4 C Milk (Buttermilk or sour milk) (4 C Buttermilk is best)

1/2 Box or 3 Tablespoons Caraway Seeds

Use a wooden spoon, this is like a cement mix. Alternate flour and milk. Then add sugar, raisins and caraway. It will be like cement.

Grease pan with Wesson Oil and rub excess off and lightly flour. Pour in mixture. Light oven and let pan rest till oven warms up. Bake 1/2hr with handle in front and 1/2 hr with handle toward back.

Optional - Lightly flour top of bread and make a cross, cut in about 1 inch.

Barbara Murphy

Desserts

Toffee Squares with Chocolate Topping

- | | |
|----------------------|--------------------------|
| 1 C butter | 1 C light brown sugar |
| 1 egg yolk | 1 tsp vanilla |
| 2 C sifted flour | 6 oz semisweet chocolate |
| 1 C walnuts, chopped | |

Cream butter and sugar until fluffy. Beat in egg yolk and vanilla, then stir in flour. Spread thinly in a 9 x 13 pan. Bake at 350° for 15-20 minutes. Melt the chocolate in the top of a double boiler. Spread on cookie surface while warm. Sprinkle with nuts. Cut into squares when cool.

Linda Winter

5-Layer Cookies

- | | |
|-------------------------------|--------------------------------|
| 1 stick margarine | 1 1/3 C coconut |
| 1 1/3 C graham cracker crumbs | 1 C chopped pecans |
| 6 oz chocolate chips | 1 can sweetened condensed milk |

Combine all ingredients except milk. Spread over 9x13 pan. Pour milk over all. Bake 25 minutes at 325° to 350°.

Letty Hudak

Anise Biscuits (Biscotti)

- | | |
|------------------------------|-----------------------------|
| 1 doz eggs—extra large | 1 lb sweet butter, melted |
| 8 C flour (or a little more) | 8 tsp baking powder |
| 3 C sugar | 1 oz bottle anise flavoring |
- Chopped almonds, toasted (optional)

Beat eggs. Add melted butter and anise flavoring. Add dry ingredients gradually. Add nuts last.

Make small loaves approx. 8" long, 1 1/2" wide and about 1" high. Bake 20 minutes at 350° or until golden color.

Cut into slices at an angle and brown in hot oven on cookie sheet at 450° until slightly brown (4-5 mins. Each side, watch carefully). Recipe can be halved. Makes a lot.

Elizabeth McEntee

Heavenly Sinful Angel Food Cake Icing

7-8 ^{oz.} small marshmallows 1 Tbsp instant coffee
1 C boiling water 1 pt whipped cream
Duncan Hines Angel Food cake mix

Melt marshmallows in top of double boiler. Add instant coffee and boiling water. Mix until all smooth. Cool completely! Fold in whipped cream. Refrigerate for 2 hours.

Ice cake which has been divided in half or three layers (with piece of heavy sewing thread). Scrumptious and sinful!!!

Letty Hudak

Kouzbabiedes

Makes 50 cookies

1 lb sweet butter 1 C confectionery sugar
2 egg yolks 1/2 oz Cognac (brandy)
1 Tbsp baking powder 4 C flour (not quite full)

Microwave the butter until soft though not melted. Beat butter and sugar thoroughly in a bowl. Add the egg yolks and beat further. In a separate bowl or cup mix Cognac and baking powder together. Add the Cognac mixture to the butter and sugar.

Next add the 4 C flour to the mixture. The dough created by this should be soft. Roll the dough into a tube approximately 1 1/2" in diameter. Cut the tube into even slices, approximately 1 inch wide.

Place each slice of cookie dough on a cookie sheet covered with wax paper. Slices should be placed at least 1 inch apart from each other. Push a slight indent into the middle of each cookie with your finger. Remove wax paper before baking in 350° oven for 20-25 minutes.

When baking is complete, let cookies cool until warm. Sprinkle a coating of confectionery sugar over each one. The cookies will cool off very quickly, so be sure not to let them get cold before covering with confectionery sugar.

Karyn Tate

French Bread Pudding with Whisky Sauce

6-8 servings

1 stick unsalted butter softened 1 C sugar
5 eggs, lightly beaten 2C heavy cream
1 Tbsp vanilla dash of cinnamon
1/4 C raisins
12 slices of fresh or stale French bread cut 1 inch thick
Whiskey sauce

Preheat oven to 350'. In a large mixer bowl beat together the butter and sugar until creamy. Add the eggs, cream, vanilla and cinnamon and beat until thoroughly combined. Stir in the raisins. Pour the mixture into a 9-inch square baking pan.

Place the bread slices flat in the pan and let stand for 5 minutes to soak up some of the liquid. Turn the bread over and let stand for 10 minutes longer. Then push the bread down so that most of it is submerged. Don't break up the slices.

Set the pan in a larger pan and pour in enough water to reach within 1/2 inch of the top of the inner pan. Cover with aluminum foil and bake for 35 minutes. Uncover the pudding and bake for 10 minutes longer, until the top is browned and the pudding is soft set.

Spoon the pudding onto plates and pass the Whiskey Sauce separately.

Whiskey Sauce (served slightly warm at Commander's

Palace)

1/2 tsp cornstarch 1 C heavy cream
1 C sugar pinch of cinnamon
1 Tbsp unsalted butter 1 Tbsp bourbon or other whiskey

In a small bowl dissolve the cornstarch in 1/4 C of water. In a medium saucepan combine the cream, sugar, cinnamon and butter. Bring to a boil over high heat and cook, stirring frequently to dissolve the sugar, about 3 minutes.

Stir in the cornstarch mixture and cook until the sauce thickens slightly, about 3 minutes. Remove from heat and stir in the bourbon.

Darielle Walsh

Key Lime, Lemon, or Lime Pie

8-9 inch pie

- 4 eggs separated (reserve 3 whites for meringue)
- 1 can sweetened condensed milk
- 1/2 C Key lime juice, or lime juice or lemon juice
- Optional: (1) 2-3 tsp grated Key lime rind, lime rind, or lemon rind (2) few drops green or yellow food coloring
- 1 8-9 inch baked pastry shell, cooled or graham cracker crust
- 1/2 tsp cream of tartar
- 1/3 C sugar

Preheat oven to 350° F. In medium bowl, beat egg yolks, stir in sweetened condensed milk, fruit juice, rind, and food coloring. In small bowl stiffly beat 1 egg white; fold into sweetened condensed milk mixture. Turn into shell. Beat reserved egg whites with cream of tartar until foamy; gradually add sugar beating until stiff but not dry. Spread meringue on top of pie sealing carefully to edge of shell. Bake 15 minutes or until meringue is golden brown. Chill before serving.

Beth Hanscom

Toffee Squares

- 35 unsalted saltines
- 1 C brown sugar
- Finely chopped nuts
- 2 sticks butter
- 6 oz chocolate chips

Line buttered jelly roll pan with saltines. Melt butter and sugar—bring to a boil for 3 minutes. Pour over saltines. Bake 12 minutes at 350°

Pour chocolate chips over warm saltines and spread our in thin layer. Sprinkle with nuts and put in refrigerator to cool. Cut into squares. These are great!

Darielle Walsh

English Trifle

1 Pkt Ladies Fingers split in two—or Sarah Lee Pound cake, sliced—or jelly roll

Raspberry jam

1/4 C sherry

1 can halved pears drained and sliced (you can add peaches and strawberries if you like)

1 pkt instant vanilla pudding

Slivered almonds

Split ladies fingers and spread with raspberry jam, fold together into sandwiches. Place around bowl bottom and sides. Sprinkle with sherry. Add pears etc—you can layer fruit stack on bottom and sides—or do one layer each,

Make instant pudding with 2 1/2 C milk. Pour over all in bowl. Let set 5 minutes. Sprinkle with almonds.

Make whipped cream—3/4 C heavy cream with 3 T confectioners sugar. Beat till stiff. Spread on top. Chill 4 hours at least.

The pound cake is denser than the ladies fingers—or sponge cake is okay too.

Elizabeth McEntee

Cherry Chocolate Kisses

4 dozen

1 C powdered sugar

1 C butter or marg. Softened

2 tsp maraschino cherry liquid

1/2 tsp almond extract

3-4 drops red food color

2 1/4 C flour

1/2 tsp salt

48 chocolate kisses, unwrapped

1/2 C maraschino cherries, drained and chopped

Heat oven to 350°. In large bowl, combine powdered sugar, butter, cherry liquid, almond extract and food color; blend well. Lightly spoon flour into measuring cup; level off. Add flour and salt; mix well. Stir in cherries. Shape dough into 1" balls. Place 2 inches apart on ungreased cookie sheets.

Bake at 350 for 8-10 minutes until edges are light golden brown. Immediately top each cookie with candy kiss, pressing down firmly. Remove from cookie sheets.

Janet Gardner

Pumpkin Bars

4 eggs	1 2/3 C sugar
1 C vegetable oil	1 can pumpkin (16oz)
2 C flour	2 tsp cinnamon
2 tsp baking powder	1 tsp baking soda
1 tsp salt	

Beat eggs, sugar, oil and pumpkin. Combine flour, cinnamon, baking powder, baking soda, and salt. Gradually add to pumpkin mixture. Mix well. Pour into an ungreased 15x10x1" baking pan. Bake 350 for 25-30 minutes. More if needed. For added goodness use 3/4 C raisins.

Frost with butter frosting but use orange juice for liquid and color a peach tone. Garnish with sliced pieces on platter with nasturtiums.

Sondra Reid

Apple Crisp (A LA Katherine Hook MacLaren)

4 C thinly sliced apples	1/2 C flour
6 Tbsp butter or margarine	3/4 C sugar
1 tsp cinnamon	

Optional toppings include: heavy cream whipped, or ice cream. Serve warm smothered in either topping.

Place apples in 1 1/2 quart greased casserole. Blend flour, butter, sugar and cinnamon until crumbly and then spread over apples.

Bake for 1 hour at 350°.

Special note: If your apples are tart add 1/4 C sugar to the apples. If your apples are bland add up to 1/4 C lemon juice to the apples. Add juice slowly so as not to overdo it.

This is my old roommate's grandmother's secret recipe (amazing that it's so simple) She has lived for over 60 years next to the apple orchard that her husband planted for her. In all the years the family has visited no one has ever wanted anything else for dessert!!!

Clarissa O'Hern

Jewish Apple Cake

Using either green or MacIntosh apples, peel and cut 4-5 into cubes. Blend 2 tsp cinnamon with 5 Tbsp sugar. Sprinkle this combination over the apples and set aside.

Measure into large mixing bowl:

3 C sifted flour	2 C sugar
1 C vegetable oil	4 eggs
1/4 orange juice	3 tsp baking powder
1 1/2 tsp vanilla	1 tsp salt

Beat ingredients until smooth. Then stir in one cup broken walnut meats.

Pour one half of the batter into a well greased 10 inch tube pan. Arrange one half of the apple mixture over it. Then pour the rest of the batter over the apples. Next arrange the remaining apples on top of the batter.

Bake at 350° for one and a half hours. Allow cake to cook in an upright position. (May also be frozen for future use.)

Elizabeth McEntee



Molasses Spice Cookies

2 C flour	1 C sugar
3/4 C vegetable oil	1 egg
1 tsp baking soda	1 tsp baking powder
1/4 C molasses	1/2 tsp salt
1 tsp ground cloves	1 tsp cinnamon
1 tsp ground ginger	

Mix together all of the ingredients in a large bowl. Form the dough into walnut sized balls. Then roll each ball in additional sugar. Place on a greased cookie sheet and bake at 350° for 8-10 minutes. Cool

Karen Jolley-Gates

Ambrosia

- | | |
|---|------------------------|
| 1 pint sour cream | 1 C coconut |
| 1 C green grapes | 1 can mandarin oranges |
| 1 C small marshmallows | 1 tsp salt |
| 1 (20 Oz) can pineapple chunks, drained | |

Mix and let stand overnight. Dessert or salad.

Letty Hudak

Chocolate Chip Blondies

Makes 16

- | | |
|---|---------------------|
| 1 stick butter, softened | 2 large eggs |
| 1 C firmly packed light brown sugar | |
| 1 1/2 tsp vanilla extract | 1 tsp baking powder |
| 1 C sifted cake flour (not-self rising) | 1/4 tsp salt |
| 1/3 C coarsely chopped walnuts | |
| 1 C semisweet chocolate chips | |

In a bowl, cream butter and brown sugar until fluffy. Beat in eggs one at a time. Stir in vanilla. Add flour, baking powder and salt and beat until well mixed. Fold in walnuts and chocolate chips. Pour into greased 8x8" baking pan.

Bake in preheated 350° oven for 30 minutes or until a cake tester comes out clean. Cool.

Karen Jolley-Gates

Spiced Pecans

- | | |
|-----------------------------|----------------|
| 3 1/2 C whole pecans | 1 C sugar |
| 2 egg whites stiffly beaten | 1 tsp cinnamon |
| 1/2 C butter (melted) | dash salt |

Toast pecans at 325° until golden brown (about 25 minutes). Blend sugar, salt and cinnamon into egg whites. Stir in pecans. Mix butter in baking sheet. Spread pecan mixture over butter in pan and bake about 30 minutes, stirring every 10 minutes or until pecans absorb all the butter and turn golden brown.

Letty Hudak

Maple Syrup Pie

2 eggs	1/2 C real maple syrup
1 C brown sugar	6 Tbsp melted butter
Pinch of salt	2/3 C chopped walnuts
2 tsp vinegar	1 unbaked pie shell

This is a New England/Canadian version of a southern pecan pie.

Prepare a standard pastry pie shell and place in a 9 inch pie pan. Do not bake. You will need the bottom only.

Mix eggs, sugar, vinegar, and maple syrup. Stir in melted butter. Add the nuts. Pour into the unbaked pie shell. Bake at 450° for 10 minutes, then lower the temperature to 350° and bake for an additional 30 minutes.

Serve warm or cold with whipped cream.

Karen Jolley-Gates

Chocolate Angel Pie

Crust:

2 egg whites	1/2 C sugar
1/2 C broken walnuts	1/8 tsp salt
1/8 tsp cream of tartar	1/2 tsp vanilla

Beat egg whites with salt and cream of tartar until foamy. Add sugar slowly, beating until soft peaks are formed. Then add vanilla and nuts. Spoon into a heavily greased (buttered) pie pan. Bake at 300° for 50-55 minutes. Cool.

Filling:

1 8 Oz bar German sweet chocolate		
1 tsp vanilla	3 Tbsp water	1 C heavy cream

Melt chocolate in the water over low heat. Add the vanilla and cool until lukewarm. Whip the cream until stiff. Fold in the melted chocolate. Spoon into the meringue shell. Chill in the refrigerator for 2 hours or more.

Karen Jolley-Gates

Chocolate Chip Biscotti

1/2 C shortening 1/2 C butter softened
1 C packed brown sugar 1/2 C granulated sugar
1/2 tsp baking soda 2 eggs
2 tsp vanilla 2 1/2 C all-purpose flour
8 oz (2 C) chocolate chips
1 C chopped walnuts, pecans or hazelnuts

Preheat oven to 375°. In a large mixing bowl beat the shortening and butter on medium to high for 30 seconds. Add the brown sugar, granulated sugar, and baking soda. Beat mixture until combined, scraping the sides of the bowl occasionally. Beat in eggs and vanilla until combined. Beat in the flour. Stir in chocolate and nuts. Press dough evenly in foil lined 13x9 baking pan. Bake 22-25 min. or until set.

Cool in pan for 1 hour.

Preheat oven to 325°. Remove cookies from pan by lifting foil lining. Place cookies still in foil on a cutting board. Cut crosswise into 9" x 1/2" slices, then in half to make 4 1/2" x 1/2" slices. Place slices, cut side down, 1" apart on ungreased cookie sheet. Bake 6-8 minutes or until edges are crispy. Cool. Makes 36 cookies.

Nancy Smith



Nancy Wallace

Punch

Mango-lemon Cooler Punch

6-8 servings

4 tsp instant tea 4 tsp sugar
1 1/2 C mango nectar (Ocean Spray MangoMango)
1/2 C water 6 oz lemonade concentrate,
thawed
3 C ginger ale Ice
Frozen lemon slices.

Combine first six ingredients in a bowl or container, making sure ginger ale goes in last. Add ice and frozen lemon slices.

Janet Gardner

Lemon Tea Punch

12 tea bags 4 tsp dried rosemary leaves
2 quarts boiling water 1 C sugar
2 quarts lemon-lime soda chilled
1 C fresh lemon juice, strained
Fresh lemon slices
Ice ring

Place tea bags and rosemary in large saucepan. Add boiling water. Steep 5 minutes. Remove tea bags. Stir in sugar until dissolved. Strain and cool. Chill mixture until ready to serve. Pour into punch bowl. Add soda and lemon juice. Stir gently. Garnish with lemon slices and float ice ring.

30 1/2 C servings

Nancy Smith



Wine Punch

- 8 (6Oz) cans cranberry juice (frozen)
- 1 gallon Burgundy wine
- 8 (6Oz) cans pink lemonade (frozen)
- 8 bottles pink champagne
- 4 (1 liter) bottles club soda

Have all ingredients well chilled. Combine cranberry juice pink lemonade and chilled wine in a large punch bowl. Add champagne and club soda. Serves 60—100 people.

Letty Hudak

Christmas Punch

- 2 (6oz) cans limeade
- 2 (6oz) cans lemonade
- 2 qts cold water
- 2 qts chilled ginger ale
- Lime slices
- 2 (6 oz) cans orange juice

Mix fruit juices and water. Pour over ice in punch bowl. Add ginger ale. Garnish with limes. Makes 60 half cup servings. Champagne may be substituted for the ginger ale.

Nancy Wallace

May Wine

- 1 gallon Rhine wine
- 12 or more sprigs sweet woodruff
- 1 (10oz) pkg sliced strawberries (frozen)
- Fresh strawberries
- 1 C sugar
- 2 C brandy

Heat half the woodruff sprigs in the oven for a few minutes. Mix wine and leaves together and let stand 3—7 days. To serve pour the wine and brandy over a block of ice in a punch bowl. Mash slices strawberries with sugar and stir into wine mix. Garnish with fresh woodruff and little spring flowers or orange slices. Put a fresh strawberry in each cup when serving.

Nancy Wallace

A Community Garden

Three rows of squash:

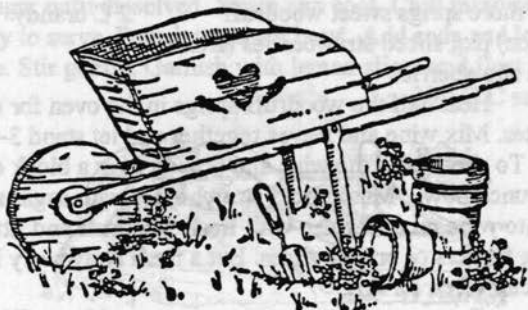
1. Squash grudges
2. Squash criticism
3. Squash gossip

Four rows of turnips:

1. Turn up for visits
2. Turn up with a smile
3. Turn up with a helping hand
4. Turn up on time

Five rows of lettuce

1. Let us love one another
2. Let us welcome strangers
3. Let us share cuttings
4. Let us tend many gardens
5. Let us always have thyme for each other





**Lunch With Rake and Hoe
June 2000**

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Barbara Murphy

Decorations

Janet Gardner



**Thank you to the cooks of Rake and Hoe who shared their
favorite luncheon recipes.**





A Community Order

Three rows of squash:

1. Squash gaudy
2. Squash brilliant
3. Squash glossy



Four rows of tangerine

1. Turn up for me
2. Turn a little for me
3. Turn around a little for me
4. Turn on for me

Edna

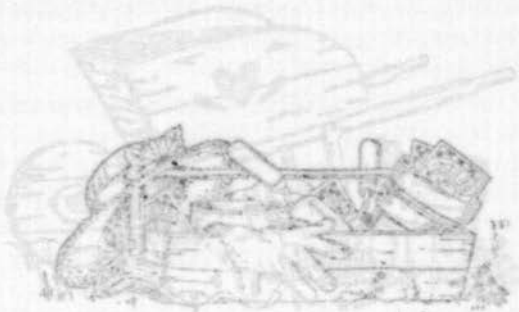
Linda Parker

Five rows of roses

1. Rose gold
2. Rose red
3. Rose white
4. Rose yellow
5. Rose pink



Thank you to the ladies of Edna and Linda who shared their favorite fashion review



Fashion accessories

Sharon W. Tittle

