

Texas-Style Barbecue

Here's a generic Texas recipe:

1/4 cup Salad oil

2 tablespoons Soy sauce

1/4 cup Bourbon, sherry, or wine

1 tablespoon Garlic powder

1 Pepper, freshly ground

Dash of cilantro

Makes 4 Servings

Instructions:

Combine all ingredients, mix until combined.

Cover the meat to be cooked with the sauce. The meat should be totally covered.

Place in refrigerator. Marinate in refrigerator for 3-4 hours.

Savory Barbecue Sauce

Ingredients:

12 paste tomatoes, seeded

1/2 cup honey

1 medium onion, chopped

2 cloves garlic, crushed

1 cup water

Jalapeno peppers to taste, sliced (optional)

Dash Tabasco brand sauce (optional)

Preheat oven to 300°. Mix ingredients except for Jalapenos in a blender. Add jalapenos to taste. If desired add a dash of Tabasco.

Pork BBQ sauce

16 oz tomato sauce

2 tablespoon brown sugar

1/4 cup vinegar

2 tablespoons Worcestershire Sauce

1 teaspoon salt

1 tablespoon paprika

1 teaspoon dry mustard

1 teaspoon chili powder

2 tablespoon chopped green onion tops

1/8 teaspoon cayenne pepper

Optional: 1 teaspoon anchovy paste

Yield: 3 servings

Simmer 15 minutes, stirring occasionally. Serve hot.

Plano Barbecue Sauce

2 cups tomato catsup
2 tablespoon wine vinegar
2 tablespoon soy sauce
1 tablespoon brown sugar
1 dash of Tabasco brand sauce

Makes 5 Servings

Combine ingredients in a saucepan. Bring to a boil over moderate heat, stirring constantly. Reduce heat and simmer for 10 minutes. Serve hot or cold.

Whiskey Barbecue Sauce

1/2 large onion, minced

4 cloves garlic, minced

3/4 cup whiskey

2 cups ketchup

1/3 cup vinegar

1/4 cup Worcestershire sauce

up to 1/3 teaspoon Tabasco brand sauce

3/4 cup molasses

1/2 teaspoon black pepper

1/2 tablespoon salt

1/4 cup tomato paste
2 tablespoon liquid smoke
1/2 cup packed brown sugar
1/8 cup orange juice (optional)

Combine onion, garlic, and whiskey in a large saucepan. Sauté until onion and garlic are clear (8-10 minutes).

Remove from heat and light mixture; flame for 20 seconds. Add all remaining ingredients, bringing to a boil.

Simmer 20 minutes, stirring constantly. Strain sauce to remove onion and garlic bits if you prefer a smoother sauce.

Refrigerate overnight before using.

Garlic BBQ Sauce

1 16 oz can of no-salt tomato sauce

1 4 oz can of sliced mushrooms

2 tablespoons honey (optional substitution, molasses)

generous amount of chopped garlic (5-6 cloves)

1 teaspoon chili powder

1 tablespoon basil

1 tablespoon oregano

1 teaspoon cilantro

Mix well and add to meat or baked chicken before cooking.

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Lemon-Lime BBQ marinade

1/4 cup lemon juice (freshly squeezed)

Juice of three large limes

1 tablespoon soy sauce

1 teaspoon red wine vinegar

1/2 cup cilantro, chopped

2 cloves garlic, chopped

1/4 teaspoon salt

White pepper to taste

1 kiwi fruit well mashed

Combine ingredients and the marinade for at least an hour in refrigerator.

Very Crazy Chicken Marinade

2 cups water

4 teaspoon salt

2 teaspoons pepper

1 clove garlic, minced

1 teaspoon yellow food coloring

juice of one lemon with some zest

1 teaspoon paprika

Mix ingredients well and marinate chicken halves or quarters for at least 2 hours or overnight in refrigerator. Grill over direct heat for one hour or until skin is golden brown.

Spicy and Hot BBQ Sauce

Use this sauce for dipping.

2 tablespoons Oil

2 large garlic cloves, minced

1 cup Ketchup

1/3 cup red wine vinegar

1 medium onion, chopped

1 cup dry red wine

1 teaspoon Worcestershire sauce

2 tablespoon Hoisin sauce

1 Tablespoons Hot Chili Paste
Fresh Lemon juice to taste
Salt and Pepper to taste

In medium saucepan, heat the oil and sauté the garlic until clear. Add the ketchup, vinegar, onion, red wine, Worcestershire sauce, Hoisin sauce and Chili Paste to the sauce. Add lemon juice, salt and pepper to taste. Then, place the saucepan over low heat, cover, and let the sauce simmer for 1 to 2 hours to develop the flavors, stirring occasionally.

World's easiest sauce

1 cup ketchup

½ to 1 teaspoon of chopped horseradish

Mix ingredients together. Liberally brush onto meat, chicken, vegetables in the final 5 minutes of cooking.

Standard American BBQ

Variations on this theme appear in many cook books, Internet sites and recipe collections.

3 tablespoons vegetable oil

1 chopped onion

2 cloves of garlic, minced

1 $\frac{1}{4}$ cup of ketchup

$\frac{1}{2}$ cup of vinegar

$\frac{1}{2}$ cup Worcestershire sauce

$\frac{1}{3}$ cup brown sugar

2 teaspoons of chili powder
1/4 teaspoon cayenne pepper

Optional goodies:

1 teaspoon of lemon juice
dash salt
1/4 teaspoon of horseradish
1/4 teaspoon of the hottest available mayonnaise
1/2 cup of finely ground mushrooms (Chanterelles work wonderfully)

In a saucepan, cook onions and garlic until clear (use as much of the oil required to coat the pan. Add all other ingredients and let the mixture simmer for 30 minutes. Brush on in the last 5-10 minutes of cooking.

Deutscher Weinachtskuchen

(German Christmas Cake)

1 1/3 cup of sugar

2 sticks of butter or margarine (Land O Lakes country morning brand preferred)

4 eggs

1 teaspoon vanilla extract

1 teaspoon almond

1 Package Vanilla pudding (NOT instant; Jello Brand recommended)

1/2 cup light raisins

½ cup dark raisins ("Valley Pride" all natural brand preferred)

½ cup craisins (Ocean Spray Crasins brand preferred)

½ cup nonfat unflavored yogurt (Dannon brand preferred)

1 teaspoon baking soda (Arm & Hammer brand preferred)

4 teaspoon baking powder (Calumet brand preferred)

½ cup of milk

3 cups, plus a separate tablespoon of flour

Chocolate, Vanilla frosting or sprinkles

Note: This recipe is best made a day in advance, with the cake refrigerated, covered, till serving time.

Grease and flour lightly a 9" x 3" tube, or Bundt brand pan

Preheat oven to 375°

In a large mixing bowl mix butter, margarine and sugar until smooth, using electric hand mixer. Then add eggs and continue to mix.

Add vanilla and almond extract, continue to mix.

Start adding flour one cup at a time alternating with yogurt. Mix until smooth.

Add the milk to achieve a proper consistency (firm, not loose.)

Switch to wooden cooking spoon for mixing.

Put all raisins and craisins into a small bowl and mix with 1 tablespoon flour so raisins will not collect on the bottom of the cake mix.

Mix together $\frac{1}{2}$ tablespoon of baking soda and baking powder. Stir mixture into dough.

Pour dough into the baking form.

Bake for 50-60 minutes, or until an inserted toothpick comes out clean. If cake is brown prior to 50 minutes, cover loosely with aluminum foil.

Cool for 45 minutes in the form, covered with a clean dish towel.

Turn onto cake plate. If the cake sticks, reheat for a few moments.

Dust with powdered sugar, or vanilla or chocolate frosting or sprinkles before serving.

Note: cake will still be moist and tasty after a few days if refrigerated.

Serious fudge

This fudge is a favorite wherever served. *PLEASE note that the alcohol used in the cooking process is NOT all removed, and those who must avoid or limit liquor consumption should not eat this fudge.*

This recipe is one that you should feel quite free to change.

Melt 18 ounces of real semi-sweet chocolate chips in a microwave proof bowl on high, stirring occasionally. Watch closely. Okay, you can also melt them other ways besides the microwave.

Add a pinch of salt.

1 can of Sweetened Condensed milk (that's about 14 ounces)

Stir until smooth, returning to microwave if necessary.

Stir in 1/4 cup of dark rum, and 1/4 cup of coffee liqueur, again, stir until smooth, return to microwave if necessary.

After liquor is incorporated, continue to add more rum or liqueur, a tablespoons at a time until mixture is the consistency of brownie batter.

Line a 13 by 9 inch pan with plastic wrap. Pour fudge mixture into pan, chill overnight in refrigerator.

When firmly set, lift out of pan, cut into 1 inch squares, using a pizza wheel.

Store tightly wrapped into refrigerator.

WARNING: If you add nuts they WILL absorb the liquor. You've been warned.

How it got this name.

In response to a request for one of the first persons who tried this fudge to describe it, they said: "this is one Serious fudge." Really.

Traditional Apple Dumpling Christmas Treat

This recipe goes back to at least 1899, and according to sources, was a very popular recipe for Christmas.

Preheat oven to 425 degrees

9 inch pie crust

6 pared apples, cored (about 3 to 4 inches diameter)

1/4 teaspoon of round cinnamon

3 tablespoons of chopped nuts

1/2 cup sugar or brown sugar

3/4 cup of corn syrup (more or less to taste)

3 tablespoons raisins

2 tablespoons of butter

3/4 cup of water

Roll 2/3 of the pastry into a 14 inch square. Cut this into 4 squares. Roll the other

1/3 to a rectangle, 14 by 17. Cut that rectangle into 2 squares. Place one apple on each of the 6 squares.

Mix raisins and nuts, fill apple. Moisten corners of each of the squares.

Bring the opposite corners of the squares together and pinch close. Repeat to completely seal.

Place all the squares into a large baking dish.

Then mix the cinnamon, butter, water and sugar. Boil for 4 minutes in a saucepan.

Then pour between the squares.

Bake 40 minutes. Baste the dumplings with the syrup 3-4 times. Can be served warm or cooled.

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Creme Brulee a la Sylvia

3 cups heavy cream

1 cup half and half

$\frac{1}{4}$ cup sugar

3 egg yolks

$\frac{1}{4}$ teaspoon salt

2 teaspoon vanilla

Approximately $\frac{1}{2}$ - $\frac{3}{4}$ cup of brown sugar

Make this mixture 1 or 2 days in advance. Put cream in double broiler and heat. Add sugar and stir until dissolved. Beat egg yolks well until they are extremely thick. Add salt and vanilla. Sir hot cream into egg mixture.

On the day that you will serve:

Pour mixture into a 8 inch Pyrex brand baking dish or round ceramic tart pan. Pour in mixture until half the pan is filled. Bake at 325° for about 1 hour, or until set but still moist.

Remove, cool and refrigerate four hours. Remove any moisture with paper towels. Sprinkle with an even layer of brown sugar. Put on middle rack in oven

and broiler, and melt brown sugar. WATCH CLOSELY. Return to refrigerator until ready to serve.

Steamed Persimmon Pudding

1 cup persimmon pulp

1 cup sugar

1 egg

½ cup milk

1 cup flour

¼ teaspoon salt

2 teaspoons baking soda

¼ teaspoon cinnamon

¼ teaspoon nutmeg

1 table spoon melted margarine

1 cup chopped walnuts
Hard sauce (described below)

Mix the pup, sugar, egg and milk. Sift together flour, salt, soda, cinnamon and nutmeg. Add butter and nuts. Then combine both mixtures. Grease a mold of the desired size. Cover with fold. Place on a rack in a kettle. Fill kettle with water half way up the mold. Cover and steam for 2 hours. Unmold on serving platter. This may be served flambeau using brandy or rum.

Hard sauce

¼ pound butter or margarine

2 cups of powdered sugar

Dash of nutmeg and cinnamon

¼ cup Light rum (Optional)

Melt butter and stir in sugar. Add rum until the mixture can be stirred, add nutmeg and cinnamon, whip with a fork and serve over the pudding.

Trifle Pudding

¼ pound of almond macaroons

Maraschino cherries

Sweetened whipped cream

Maraschino cherries

1 package of ladyfingers

¼ cup sherry

¼ cup brandy

Custard sauce (described below)

Note: This must be made a day in advance.

Break the macaroons and ladyfingers in half. Line a glass bowl with part of the jam. Cover with macaroons and ladyfinger halves. Blend wine and brandy into Custard sauce. Alternate layers of cakes, jam, and custard until ingredients are exhausted. Chill overnight. Garnish with whipped cream and cherries.

Custard sauce:

2 cups milk

2 tablespoons cornstarch

3 tablespoons sugar

3 egg yolks

3 tablespoons eater

Heat milk in double boiler and stir in cornstarch. Beat together sugar, egg yolks and water, and add to the heated milk. Cook from 5 to 10 minutes until custard is thin. Cool.

Steamed Pumpkin Pudding

½ cup butter or margarine

¾ cup brown sugar, packed

¼ cup granulated sugar

2 eggs

2 cups sifted flour

¼ teaspoon salt

1 ½ teaspoons baking soda

1 ½ teaspoons baking powder

1 ½ teaspoons of pumpkin pie spice

¾ cup mashed cooked pumpkin

¼ cup molasses

½ cup finely chopped pecans

Eggnog rum sauce (described below)

Eggnog rum sauce ingredients:

1 cup eggnog

1 teaspoon cornstarch

1 cup whipping cream

1 tablespoon of rum

pudding:

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Mix together butter, brown and granulated sugars until creamy. Add eggs and beat 5 minutes or until light and fluffy. Sift together flour, salt, baking powder, soda and pumpkin pie spice. Add pecans. Pour into grated 1 ½ quart mold. Cover tightly with foil. Place in deep kettle with boiling water halfway up the mold. Cover kettle and simmer for 2 ½ hours. Remove mold from water and allow to cool 10 minutes before turning out onto serving dish. Serve warmed with Eggnog rum sauce.

Yield: 8 servings

Eggnog rum sauce:

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1 cup eggnog

1 teaspoon corn starch

1 tablespoon dark rum

Combine eggnog and cornstarch in saucepan over low heat, stir until slightly thickened. Cool. Shortly before serving, whip cream with sugar and rum until stiff. Fold mixture into eggnog.

Christmas roast goose

Turkey now prevails over goose at Christmas. However, for traditionalists, a nice roast goose is a great main course on Christmas or perhaps as a change for Christmas.

Stuffed goose:

4 medium potatoes

4 tablespoons butter

2 onions, chopped

1 stalk celery, chopped

¼ cup of heavy cream
8-10 pound goose
3-4 tablespoons cold water
2 tablespoons flour
1 ½ cups of goose broth
salt
pepper
Dash of milk (optional)
1/8 teaspoon of Hungarian Hot Paprika (optional)
Dash of red pepper (optional)
1/8 cup cornmeal (optional)

Gravy:

Goose fat
flour

Preheat oven to 325°.

Peel and quarter the potatoes. Melt butter in a skillet, and cook chopped onions until tender. Mash the potatoes add cream to make a smooth mixture. Add milk to the potatoes if desired. Add onions, salt, pepper, paprika (optional) to potatoes. Stuff the goose with the mixture. Sew the goose closed.

Mix optional paprika, red pepper and cornmeal together (or any combination.)
Rub the outside of the goose with the optional mixture.

Rub the outside of the goose with salt and pepper.

Before placing the goose in the oven, prick the skin of the goose in numerous places.

Place the goose on a rack in a shallow roasting pan. Roast 3 ½ hours.

Pour off fat every 15-20 minutes and retain.

Gravy:

Fat from roast goose

Salt

Pepper

1 cup of chicken broth or goose broth

Render the goose fat by cutting into very small diced pieces. Cook over low heat. Add $\frac{1}{4}$ cup of water per pound of fat. Finally, strain through a fine strainer.

Cook fat until dissolved, then strain through a small strainer.

Over low heat cook the strained goose fat with flour, salt and pepper to taste. Add in 1 cup of goose broth or chicken bullion. Add corn starch to thicken. Strain again and serve.

Lobster Newburg

If you can get a nice lobster for the holidays, this is an excellent alternative to traditional Christmas fare.

1 ½ cups cream

3 egg yolks, beaten

Salt to taste

White pepper to taste

3 ½ cups of cooked lobster meat

1 tablespoon butter

1 tablespoon of cooking sherry

Rice, rice pilaf or toast

Heat the cream in a saucepan over medium heat to near boiling. Remove from heat. Stir a part of the hot cream into the egg yolks, stirring. Increase heat, and cook and stir until the mixture thickens. Add salt, pepper and lobster meat, and cook until meat is warm. Add butter and sherry and cook for an addition minute. Serve over rice pilaf, steamed rice or buttered toast.

Rockefeller style oysters

Try this as a knockout appetizer for goose, turkey or other main course.

3 scallions

¼ cup celery

2 tablespoons of freshly made bread crumbs

Tabasco sauce to taste

½ teaspoon of Worcestershire sauce

½ pound butter

½ cup chopped spinach leaves

¼ cup of chanterelle mushrooms (optional)

3 tablespoons bread crumbs

Salt

Cayenne pepper to taste

24 Oysters on the halfshell

Rock salt

Preheat oven to 400°. Combine scallions, celery, parsley and spinach in food processor. Add bread crumbs, Tabasco, Worcestershire sauce, (optional) mushrooms and add butter and salt together. Combine into a smooth paste. Spread 1 inch of rock salt on a baking disk to hold the oyster shells. Put 1 teaspoon of mixture on each oyster, and bake until melted.

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Bragging Bird (Gas BBQ Grill Turkey)

This dish derives its name from the fact that this dish, traditionally prepared for Thanksgiving is subtly mentioned by Floridians during calls from relatives living in the frozen tundra of the North.

For example, Aunt Ethel from Minneapolis calls and when she asks "What's going on" you can tell her that you are cooking your turkey out in the backyard in your gas grill and it's 75 degrees.

Procure a ten pound turkey

Heat your gas grill to 325 degrees.

While it's preheating prepare your turkey:

Remove the gizzards. Rub the inside of the turkey with garlic.

Brush extra virgin olive oil on the turkey's skin and dust with lemon pepper.
Cover the entire bird with aluminum foil.

Set gas grill to medium low.

Cook for 2-3 hours.

During the last hour add your baked potatoes to the grill. Be sure to use the tines of a fork to prick the skin of the potato.

In the last half hour, take the foil off the top.

Succotash (Suffering)

This is an excellent choice for a Thanksgiving vegetable. This dish was probably brought by the Indians to the first, or at least early, Thanksgiving.

3 pounds of lima beans

4 ears of corn

3 slices of bacon (variation: Canadian bacon)

1 small onion, chopped

2 tablespoons of butter (variation: 1/2 cup of half and half)

1/8 teaspoon pepper (variation: 1/8 teaspoon of paprika; second variation: 1/8 teaspoon white pepper)

1/4 teaspoon salt

Chopped parsley to taste

Combine and then heat in a double boiler OVER boiling water.

Christmas Salad

6 large canned pimentos

2/4 cup of drained pineapple

1 1/2 cups diced celery

1 tablespoon of cocktail onions

1 cup of mayonnaise

1/8 cup whipping cream

Shredded salad greens (for example, iceberg lettuce, red leaf lettuce)

Combine the whipping cream and mayonnaise.

Then combine in the mixture the pineapple, celery and onions.

Then stuff the pimentos with the mixture. Chill in refrigerator.

Serve on the shredded salad greens

Turkey Fricassee

4-5 pounds turkey, in larger pieces

¼ pound margarine

2 tablespoons oil

1 sliced onion

2 complete celery stalks

1 sliced carrot

1 bay leaf

3 tablespoons of corn starch

1 cup of cream

1 tablespoons lime (or lemon, to taste)

½ teaspoon salt, or to taste

Pepper

Boiling water (sufficient to cover turkey pieces in Dutch oven.)

Optional:

1 Tablespoon MSG (very optional!)

1 teaspoon Worcestershire sauce

½ Tablespoon malt powder

Boil water

Heat 4 tablespoons of margarine and oil in a Dutch oven. Brown the turkey pieces. Lower the heat, and pour boiling water to cover the turkey pieces. Allow to simmer for 2-3 minutes. Add msg, Worcestershire sauce and malt powder, if desired. Add onion, bay leaf, celery and sliced carrot. Strain fat off the top. Keep turkey warm.

Boil the broth, and allow to boil over until 1 ½ cups are left. Melt margarine in a saucepan, add reduced broth. Stir in the cornstarch and cook for 3-5 minutes. Slowly add the cream and the broth until smooth. Add lemon or lime juice, spoon sauce over the turkey pieces, salt and pepper to taste. Serve immediately.

Turkey Pitas

3 cups of cold turkey pieces, cubed

½ large cucumber

1 onion, diced

1 large beefsteak tomato (or your choice) chopped

Oil and vinegar to taste, or commercial Italian dressing

Dash of salt

Dash of pepper

1 stalk of celery chopped

chopped or dried parsley to taste

6-8 pita breads

Combine in a mixing bowl cold turkey pieces, cucumber, onions, salt, pepper, tomato cubes and oil and vinegar. Add chopped celery to taste. Add salt and pepper to taste. Heat pita breads, slice top open 2/3 of the way. Spoon mixture into pita breads.

Turkey Scallops

3 cups minced cooked turkey

1 ½ cups of turkey gravy or 1 ½ cups of bullion in a flavor of your choice

1 ½ cups of whole wheat crackers (Wasa Brod brand whole wheat is an excellent choice)

Salt to taste

½ teaspoon freshly ground pepper

4 tablespoons butter

Small amount of additional butter to grease a casserole or non-stick cooking spray

Dash of onion powder (optional)

Dash of garlic powder (optional)
Sprinkle of nutmeg (optional)
1 tablespoon MSG (definitely optional!)

Preheat an oven to 300° degrees. Spread butter or no calorie spray a 1 ½ quart casserole. Break the whole wheat crackers or whole wheat Wasa Brod. Combine turkey, gravy or bullion, and half of the crackers. Mix well. Melt the butter in a skillet, and then brown the remaining cracker crumbs. Add dash of garlic powder, onion powder, or both if desired. Spoon the turkey into the casserole, and sprinkle the cooked crumbs on top. Sprinkle small amount of nutmeg over the crumbs, if desired.

Turkey Pie

1 Baked 9 inch pastry shell
6 tablespoons of butter
6 tablespoons flour
1 cup of Turkey broth
½ cup of beef bullion (optional)
1 cup of heavy cream
Salt to taste
Pepper to taste
4 cups of cooked turkey
9 small white onions

¾ cup peas, cooked

¾ cup carrots

2 whole celery stalks, chopped

½ cup Broccoli flowerets (frozen or fresh) (Optional)

Egg wash

1 Tablespoon MSG (optional)

Olive oil to cover the bottom of a small saucepan

Preheat an oven to 425°. Cook broccoli, peas, carrots and onions in a small saucepan coated with a small amount of olive oil. Melt the butter in a saucepan, then stir in flour. Continue stirring for 2-3 minutes. Slowly add the

broth, cream, and salt and pepper. Add in optional beef bullion and MSG (neither is required). Cook over medium heat for 5 minutes until thickened. Place the turkey pieces in a deep pie plate or casserole, cover with the warm sauce. Stir in cooked onions, peas, carrots and broccoli.

Place the pie shell OVER the casserole, crimp edges. Use a fork to make small holes (for venting steam). Brush lightly with egg wash. Bake for 30 minutes, or until the crust is golden brown.

Turkey Gumbo

Here a creative way to deal with turkey left overs.

¼ cup extra virgin olive oil

1 pound of spicy sausage

2 large onions, sliced

6 cloves of garlic, minced

3 red peppers, seeded, diced

2 green (mild) chiles

2 pounds of tomatoes

1 pound of okra, trimmed, sliced (if it's available, an optional substitution is ½
pound of pumpkin, ½ pound okra)
2 lemons, sliced
1 small lime, sliced
2 bay leaves
1 teaspoon thyme
1 teaspoon of savory
2 quarts water
2 tablespoons of file powder
2 pounds of sliced tomatoes
5-6 pounds of turkey

Brown rice (time to be ready at the same time as the main dish)

Optional ingredients:

1 tablespoon of Tabasco brand sauce
½ cup of finely chopped celery
½ pound of cleaned shrimp, chopped

Heat the oil in a large skillet. Brown the sausages, remove and retain. After cooled, slice into approximately 1 inch slices and put aside again.

Brown about ¼ of the turkey at a time. After browned, retain.

Add onions, garlic, red peppers, chili peppers (optional celery) and cook until soft.

Add the tomatoes, okra, lemon, limes, bay leaves, thyme, savory, salt and pepper, turkey pieces and water. Simmer for about 30 minutes. Add the sausage add optional shrimp, optional Tabasco sauce and simmer for 5 minutes. Add file powder. Serve over rice.

Oysters and Turkey for Chafing Dish

3-4 cups cooked rice or rice pilaf

6 tablespoons margarine

½ pound of sliced shitake mushrooms (substitute varieties if necessary)

4 tablespoons flour

2 cups cream

2 cups of diced cooked turkey

2 cups of oysters, drained, sliced in ½" pieces

3 tablespoons of dry sherry

Salt to taste

White pepper

Dash soy sauce

Melt the butter in the chafing disk. Add the mushrooms, cook for 5 minutes, stir. Add in flour and cook 2-3 more minutes. Slowly put in the cream and cook until smooth. Add the turkey, oysters, sherry, salt, soy sauce. Heat 90 seconds more. Serve over a bed of rice or rice pilaf.

Waldorf Style Turkey Sandwich Variation

1 pound loaf of Sourdough bread

1 small onion

1/2 pound thinly sliced cooked turkey

4 ounces of thinly sliced provolone

Cut bread into 1/2 inch slices. Do not slice completely through! Line every other slice with lettuce, onion, turkey and cheese

Make the following dressing:

1/4 cup of lemon yogurt

1 medium apple, chopped

1 stalk of chopped celery

Dash of Hungarian hot paprika

Mix these ingredients and add onto the turkey etc.

Then cut loaf between the unfilled slices, serve

Variations: Change the bread, or toast the bread

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Wassail

A drink for Christmas week. We provide two versions, one with, and one without liquor.

Bake 12 cored apples, or, cut 8 oranges into thin slices

In a saucepan, boil:

½ teaspoon of vanilla extract

1 cup of hot water

4 cups of sugar (honey can be substituted for up to 1 cup of sugar)

1 tablespoon of nutmeg

1 large stick of cinnamon, or 1 tablespoon of ground cinnamon

½ teaspoon mace

6 cloves

6 allspice beans (note you may add approximately 2 additional teaspoons of mace as a substitute)

Beat 1 dozen egg whites

Beat 1 dozen yolks separately

Combine the egg yolks and white

Combine the water and spice mixture.

Combine the water and spice mixture with the egg mixture.

Boil 4 cups of sherry

Boil 2 cups of brandy (separately)

Slowly add the wine to the water, spice and egg mixture. When the mixture boils, add the brandy. Then add the apples or oranges. Serve foamy.

Non-alcoholic version

Substitute apple cider for the wine and brandy. Do NOT float apples. Use orange slices instead.

Bowle (Christmas fruit/alcohol punch)

This recipe is tasty and is deceiving. It will quickly make people feel little pain. Have a designated driver or other transportation available.

Obtain two large cans of fruit in heavy syrup. Suggested fruits: peaches, pineapples. Allow the fruit to remain in large pieces.

1 cup of apple juice.

Then add powdered sugar or a mixture of 50% powdered sugar and 50% heavy sweetened corn syrup to the fruit.

Chill this in the refrigerator for 1 hour.

Then add 1 1/2 cups of sherry.

This mixture should be kept at 40-50 degrees (in a cellar if you live in a colder environment) or in a refrigerator for 2-3 days.

Stir the mixture. Add in 5-6 pounds of ice cubes. (Alternative place ice cubes in each serving).

Immediately add 4 bottles of a dry white wine.

Drink, attempting to serve both the punch and some fruit in each cup.

Consumed for any holiday or party in cold weather. Repeat: this is tasty and intoxicating. Serve moderately.

Eggnog and eggnog improvements

1 Well whipped egg yolk

1 Tablespoon of sugar

1/4 cup of cream

1/8 teaspoon of vanilla extract

1/4 cup of rum, brandy

dash of salt

1/4 teaspoon of brown sugar

Combine cream, sugar, liquor and dash of salt. Sprinkle with mixture of four parts nutmeg, one part cocoa powder. Or, sprinkle with mixture of four parts

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ground nutmeg, 1 part cocoa powder and 1 part ground Kona coffee. For an excellent taste treat float a sprig of fresh mint in the eggnog. Another interesting, optional, variation is to add a drop of peppermint oil.

Sauerkraut Rye Bread

This is a traditional food in certain parts of Germany on New Year's Day.

Eating sauerkraut

is lucky according to traditions in this area.

For 1 pound loaf

Water $\frac{2}{3}$ cup

Vegetable Oil 1 tablespoon

Rye flour $\frac{1}{2}$ cup

Molasses 2 tablespoons

Salt to taste

Instant coffee granules (or substitute caramel) 1 tablespoon

Bread machine flour 1 3/4 cups

Vital gluten 1 tablespoon

Caraway seeds 1/8 cup or to taste

Use white bread cycle on bread machine

Scones

When life is more relaxed, during long weekends over Thanksgiving or other times of the year, there is time for the rather nice tradition of afternoon tea. Scones, of course, go with tea like ice goes with warm sodas. Or something close to that at least.

This is a new variation on the scone because it is a bit healthier while still being fun.

Perhaps a small child you know would like to have a pretend tea party- offer to bring these to the party and you may just get an invitation.

Preheat oven to 400 degrees

1/3 cup of margarine

3 tablespoons sugar, or mixture of honey and sugar to replace equivalent volume

1 cup of all purpose flour

1/2 cup of whole wheat flour

1/2 cup of oat bran

2 1/2 teaspoons baking powder

1 egg serving of egg substitute

4 to 6 tablespoons of half and half, or, 3 tablespoons of milk and 1-3
tablespoons of half and half

1/2 cup of raisins or 1/2 cup of fruit of choice

2 drops of vanilla extract

(If desired) 1/8 teaspoon of allspice

Combine flour, sugar, margarine, baking power and salt. (If you have elected to add allspice or vanilla or both, combine them as well.) Then mix in fruit.

Fluff up the egg to make an egg wash

Flour a surface

Knead 10-12 times, roll out to 1/2 inch thick.
Cut with biscuit cutter.

Place on ungreased cookie sheet, brush with egg wash

Cook for about 10 minutes, or until brown

Cool.

You may spread with jellies or preserves.

Czech Orange Bread for Winter Holidays

For a 1 lb. loaf:

1/2 cup milk

3 tablespoons of margarine

1 egg

1/4 teaspoon salt

2 tablespoons sugar

1 tablespoon brown sugar

1 teaspoon, Orange zest

1/8 teaspoon ground mace (substitute nutmeg or allspice if desired)

2 cups of flour

1 teaspoon of yeast for bread machine

Mix in bread machine and cook using white bread setting

Glaze:

Honey (to taste) 1 part

Orange Juice (to taste) 3 parts

Dash of cinnamon

Dash of vanilla extract (optional)

Mix the glaze together and combine. Heat slightly. Pour to taste over the bread

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Spooky Halloween Brownies

These look very spooky because of the colorful use of ingredients.

Preheat oven to 350 degrees

On a sheet of waxed paper mix together 1 1/4 cups of all purpose flour, 1 teaspoon of baking soda, and 1 teaspoon of salt. Separate 1/4 cup of this mixture for the cream cheese batter.

In a small bowl beat 4 eggs until frothy.

In a small bowl, add 2 tablespoons of beaten egg, 1/4 cup flour mixture and 2 tablespoons sugar to one 3 ounce package of cream cheese which has been brought to room temperature. Slowly beat in orange food coloring until desired color is achieved. (For orange flavor as well as color, add a quarter teaspoon of grated orange peel.)

Melt 15 ounces (ie- two sticks of butter, less one tablespoon) in a large bowl in a microwave.

Add two cups of sugar, and 3/4 cup of cocoa.

When cool, add the remainder of the beaten eggs. Mix well and stir in the remaining cup of the flour mixture.

Add:

1/2 cup of nuts (optional)

1/2 cup of chocolate chips (also optional)

Spread chocolate mixture evenly into greased 13 x 9 pan. Drop orange cream cheese mixture randomly onto chocolate batter, then criss cross with a dull knife to marble the batters together.

Baked for 25-35 minutes, or until brownies pull away from the edge of the pan.

Cut into 16-20 servings.

Put on a purple dinosaur costume and serve to frightened guests.

The Fruit Squares that made Eyemouth, Scotland famous

You will prepare a pastry, filling and icing in 3 separate stages.

Begin with the Pastry.

2 ½ cups of flour

¼ teaspoon salt

½ cup of butter or margarine

¼ cup corn or canola oil

1 large egg or egg substitute

2 tablespoons of tap water

¼ teaspoon vanilla extract
small amount of orange zest
(optional) small amount of brandy

To make the pastry, mix flour and salt, and fold in the butter.

Separately, but equally, beat the oil, egg, lemon, water, zest and vanilla. Add a splash of optional brandy.

Chilled Cheese Cake

Preheat oven to 375 degrees

Pulverize 36 graham crackers (what we mean here is the scored sections)- this should yield

circa 1/2 to 1 cup

Melt 2 tablespoons of butter

Mix into the crumbs with a tablespoon of sugar

Press mixture to make a crust (and fill the sides) in a 9 inch round baking pan

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Beat together 3 8 ounce packages (to wit 24 ounces total) of cream cheese at room temperature

Add the following to the cream cheese:

3 eggs

Tablespoon of lemon juice

1 cup sugar

1/2 teaspoon of salt, or less to taste

Dash of vanilla extract

Beat with an electric mixture until smooth.

Pour this mixture into the crust.

Bake at 375 degrees until the center is firm (approximately 40 minutes)

Cool.

Cake will settle and crack- that's okay

Then chill in refrigerator overnight.

The Clipper Ship Cookie a/k/a Hermits

An excellent bake ahead cookie for busy holiday seasons. These cookies stay fresh for a very long time.

These cookies were popular on long ocean voyages.

Preheat oven to 350 degrees:

1 1/2 cups of all purpose flour

1/2 cup butter

1 cup packed brown sugar

1 egg (or egg substitute)

3/4 cup sour cream (begin with about 1/2 and add enough to make a smooth mixture)

1/2 teaspoon cloves

1/4 teaspoon baking soda

1 teaspoon cinnamon

dash salt

Nut and fruit mixture:

1/2 cup of dates, figs, raisins, currants

1/4 cup filberts, brazils or other nuts, pulverized into small chunks

Beat butter until soft or microwave for 15-30 seconds. Combine with brown sugar, sour cream (start at about 1/2 cup and go 3/4 if needed), egg.

Grease a cookie sheet

Combine 1 1/2 cups of flour, cinnamon, cloves, baking soda, salt. Slowly add the dry ingredients until the batter is smooth, using a hand mixer.

Stir in the fruits and nuts.

Drop a teaspoon of batter at a time on the cookie sheet.

Bake for 15 minutes.

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Go Figure- It's called plumb pudding even though they're raisins

Traditional Christmas pudding

To confuse matters, when this recipe originated (perhaps 1820?) raisins were called plumbs. Go figure.

Begin by boiling water.

1 cup milk (if you aren't all that traditional, try 1/4 cup of egg nog and 3/4 cup milk)

2 cups of soft bread crumbs

1/2 cup of shortening
1/2 cup of molasses
1 cup of flour
1/4 teaspoon of ground cloves
1/4 teaspoon ground allspice
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup of chopped citron (citron is a candied citrus fruit peel available in
baking sections of purveyors of food)

Grease a four cup mold.

In a large bowl pour milk over the bread crumbs.

Mix in shortening and molasses.

Then add flour, cinnamon, salt, baking soda, allspice, citron and cloves.

Pour the mixture into the mold. Cover with foil.

Put the mold on a rack of a Dutch oven.

Add boiling water to the middle of the rack.

Keep boiling for approximately 3 hours. You may have to add more boiling water.

During the boiling process, make amber sauce.

This is comprised of:

1 cup brown sugar

1/2 cup light corn syrup

1/2 cup of half and half or cream

1/4 cup butter

Mix in a small saucepan and cook for five minutes.

Pour over unmolded slices of the plum (raisin) pudding

Hybrid Bread-Cake- Stollen

- 1 package of dry yeast
- 1/4 cup of warm water
- 3/4 cup of warm milk
- 1/4 cup of granulated sugar
- 1 teaspoon of salt
- 4 tablespoons of softened margarine
- 2 eggs or egg substitute
- 3 cups white flour
- 1 tablespoon lemon zest (or to taste)
- 1/2 cup of almonds

4 ounces Marzipan (optional)

Candied cherries to taste (optional; start with 1/4 cup)

Candied fruit

Glaze ingredients:

1 cup of confectioners sugar

1 tablespoon water

1/8 teaspoon of vanilla extract

2 tablespoons of lemon juice

Additional glaze ingredient:

1-2 ounces of melted semi sweet chocolate

Combine the yeast, water and let stand for 5 minutes.

Separately mix granulated sugar, salt, butter, eggs and milk.

Add sugar mixture to the yeas mixture.

Use a hand mixer at medium speed. Add 1 1/4 cup of flour. Then add marzipan.

Cover this dough and keep in a warm place for 10 minutes

Add in remaining flour to make a dough which is easily formed.

Cover and refrigerate for 30 minutes

Preheat the oven to 375 degrees

Pat dough into an oval about 1/4 inch thick.

Fold dough in half.

Butter a cookie sheet. Place dough on the cookie sheet. Cover and allow to rise to double its original volume.

Bake for 35 minutes

Mix sugar, lemon, water, and glaze the cake.

(Optional) After glazing dribble the melted chocolate over the cake

Original Chocolate Chip Cookies

Preheat oven to 400 degrees.

3/4 cup granulated sugar

2/4 cup of brown sugar

1 cup of softened butter

12 ounces of semisweet chocolate chips

1 cup of chopped nuts (walnut is traditional- but you can substitute here to taste)

1/2 teaspoon salt

1 teaspoon baking soda

2 1/4 cup of all purpose flour

Mix the butter, egg and sugar.

Stir in flour, salt, baking soda. Add in additional flour if required to make a stiff dough

Stir in nuts and chips

Roll teaspoons into balls, and bake on ungreased cookie sheet. Bake 8 minutes or until golden brown- leave the centers chewy!

Option: Some nut companies now make "honey roasted" nuts of various kinds. Try these as a substitute for the nuts, although you will need less sugar.

Traditional Pound Cake

Preheat oven to 350 degrees

This is a close to the original recipe for pound cake as possible. Think of recipes as guidelines, not rules!

Vary these to taste. In experimenting with this recipe, it seems to work very well as originally envisioned.

1 pound of butter

1 pound of sugar

1 pound of flour

1 pound of eggs (usually 5-7 eggs)

1 teaspoon baking powder

1/4 teaspoon salt

1 cup of milk

Nice touch:

Colored confectioners sugar crystals

Almond silvers

Beat sugar, flour, baking powder and salt. Slowly add milk

Bake approximately 1 hour and 30 minutes, or until a wooden tooth pick comes out clean from the center.

Cool ten minutes.

Sprinkle colored sugar and almond slivers

Cool 10 more minutes, serve.

Oh No! It's Fruitcake

Legend has it that there is only one fruit cake in the world, and it is passed around like a hot potato. So, let's double the world's supply today and make another one!

Preheat oven to 300 degrees

3/4 cup of all purpose flour

1 1/2 cups of brazil nuts

2 cups of dried apricots

1/4 cup of kiwi fruit (optional)

1/4 cup of mango (optional)
1 1/2 cup of pitted dates
1/8 cup of finely chopped cherries
1 cup of candied pineapple

If you add the optional kiwi fruit and mango, you may need to add additional flour to make the mixture the consistency of cake batter.

To bake:

Bake in a loaf pan (9x5x3) for 2 hours. In the last half hour you may need to cover the top of the world's other fruit cake with aluminum foil to keep the top of the cake moist. Cool on wire rack.

(Optional) Glaze

Brandy

1/8 cup of powdered sugar

Lemon or lime juice to taste

Combine brandy, powdered sugar and juice. Stir together. Brush on the finished cake as desired.

1990's Ginger Bread

Preheat oven to 325 degrees

Ingredients:

2 cups flour

2 teaspoons of ground ginger

1/3 cup sugar or honey to taste

1/8 cup vanilla yogurt (optional)

1/8 cup of sour cream (optional)

1 cup molasses

3/4 cup hot water

1 egg, or egg substitute

1 teaspoon baking soda

1 teaspoon cinnamon powder

3/4 teaspoon of salt

Dash ground cloves (optional)

Dash fresh ground nutmeg

You may need to use additional flour to make the mixture of cake batter consistency.

Grease and flour a square pan (9x9x2). Beat all ingredients at low speed except for Butterscotch pear sauce.

Mix on high speed until thoroughly combined.

Pour into prepared baking pan.

Bake for 1 hour, or, until wooden toothpick comes out clean.

Serve butterscotch sauce over the cake. This can be made in the last 10 minutes of baking time.

Mix the sugar, corn syrup, half and half (cream), cook on low heat, stirring regularly, for 3-5 minutes.

Stir in zest and pears. Cook until hot all the way through.

Prepare this as follows:

1 cup brown sugar or equivalent of honey

1/2 cup corn syrup

16 ounces, sliced pears

2 teaspoons grated lemon zest (or lime zest)

1/4 cup margarine

1/2 cup of half and half or cream

Hot Fudge Sundae Cake

This recipe was popular during World War II because it needed no butter, or eggs, which were subject to short supply and rationing.

Preheat oven to 350 degrees.

1 cup of flour

2/4 cup of granulated sugar

1 cup of brown sugar

2 tablespoons coca

2 teaspoons baking powder

1/4 teaspoon salt
2 cups of near boiling water
1/4 cup of cocoa powder
1 cup of chopped nuts (optional)
1/2 cup of milk
2 tablespoons of vegetable oil
1 teaspoon of vanilla

(Ice cream as desired)

Mix flour, sugar, cocoa, baking powder, salt in a 9x12 square pan.

Mix in milk, vanilla, oil.

Then finally add the nuts.

Sprinkle the cake with the brown sugar and the cocoa powder

Then pour the near boiling water over the batter.

Bake for approximately 45 minutes

Spoon while warm into cups and top with ice cream of your choice. A very high quality vanilla (with real vanilla beans) or fudge swirl is excellent.

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Variant Pumpkin Pie, or, Pumpkin Pie Part Deux

This is a variation on the usual pumpkin pie recipe. Share and enjoy!

Pastry shell for 10" pie

Preheat oven to 425 degrees.

3 eggs (or equivalent amount of egg substitute)

1 cup sugar (or optionally, 1/2 cup sugar, 1/2 cup brown sugar, or, 3rd option,
1/2 cup sugar, 1/4 cup of brown sugar, 1/4 up honey, or

4th

option, sugar that has vanilla bean included and has been allowed to meld)

3 cups of pumpkin (fresh or canned)

1 1/2 teaspoons of cinnamon

3/4 teaspoon ground ginger

1/2 teaspoon of ground cloves

1/4 teaspoon of spiced rum (optional)

dash of vanilla (omit if you used the fourth option on the sugar)

Beat eggs, Then slowly beat in the other ingredients.

Bake for 15 minutes

Reduce temperature to 325 degrees. Bake for an hour. Test the cake as the time ends to see if it is done. If a sharp serrated knife put into the center of the pie comes clean, then the pie is done.

Chill the pie for a half hour, then refrigerate over night. Serve with whipped cream or your favorite substitute for whipped cream.

Mexican Jalapeno Bread

An excellent choice for Mexican themed parties or holidays.

This recipe is adapted for use with a bread machine.

1 1/2 teaspoon of bread machine yeast

1 1/2 cups Bread Flour designed for bread machines

1/2 cup of cornmeal (or try 1/4 cup of blue cornmeal with 1/4 cup of yellow)

1/3 teaspoon baking soda

3/4 cup of milk

3/4 cups of corn kernels

1 diced jalapeno (or to taste)

1/2 teaspoon of honey

1/4 teaspoon of salt

1/4 cup of grated cheese- select from Monterey Jack (and some variations with spices or chilies added), Sharp Cheddar

1 or 2 drops Tabasco (optional)

Combine in bread machine. Add in milk slowly until desired consistency is reached

Use white bread setting.

Mexican 3 Kings Day Loaf

This loaf is baked on the day that the 3 Wise Men delivered gifts to the Christ child.

5 tablespoons of yeast

1 teaspoon of salt

$\frac{3}{4}$ cup of milk

$\frac{1}{2}$ cup sugar

$\frac{1}{3}$ cup of lard (another source of fat may be substituted)

3 large eggs or egg substitute

4 $\frac{1}{2}$ cups of all purpose flour

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2 cups of candied fruit

¼ cup of pecans

Optional: small toy, doll or coin (Must be able to survive at 375)

Egg wash

Boil the milk.

Combine half the flour with the milk, sugar, salt and lard. Mix until smooth.

Cover and allow the dough to double in size.

Add the remaining flour.

You may secret the doll, toy or coin in the loaf.

Roll into 2 tubes (about 16-18")

Allow the dough to double again.

While rising for the second time, preheat the oven to 375 degrees.

Oil or use non-stick spray on the tubes.

Bake for 30 minutes.

Brush with egg wash.

Tradition has it that the person served the toy, doll or coin will have to serve a dinner for the Candle Mass.

Grecian Formula Orange New Year's Bread

4 cups of all purpose flour

2 packages of active dry yeast

$\frac{3}{4}$ cup sugar (optional: $\frac{1}{2}$ cup of sugar and $\frac{1}{4}$ cup brown sugar)

1 teaspoon of salt

1 cup of milk

$\frac{1}{2}$ cup of butter, in large pieces (optional: substitute $\frac{1}{4}$ cup of plain yogurt plus

$\frac{1}{4}$ cup butter)

3 eggs or equivalent egg substitute

$\frac{1}{2}$ cup of pine nuts (substitute almonds or pecans)

Orange zest to taste (try 2 teaspoons)

Lemon zest to taste

Dash of cinnamon

Egg wash

Mix flour, sugar, salt, orange and lemon zests into a mixing bowl.

Heat or microwave the milk until very warm. Stir in the butter or the optional butter and yogurt mixture

Allow to cool, then mix in the eggs. Add touch of cinnamon

Mix until smooth

Cover and refrigerate the dough overnight

In the morning, butter or use no stick spray on a large baking sheet.

Punch the dough down. After the referee tolls the eight count, roll into a long strand on a floured surface.

Coil to make a loaf approximately 9-10 inches in diameter. During the process you may hide a coin wrapped in foil. (Did you know according to the

inventors of aluminum cooking foil it doesn't matter which side of the foil faces the food?) Incidentally, finding the coin is a indicator of good luck.

Preheat oven to 375 degrees.

Cover the dough and coin and let rise until doubled. Keep the dough close to oven for a nice am place for it to rise.

Brush the loaf with egg wash. Sprinkle the nuts in the creases of the dough.

Bake for about 35 minutes.

This is served for New Year's Day in Greece.

Biscotti

An Italian cookie. This is many recipes in one. You can vary the nuts used for many different flavors. Some of the traditional favorites include hazelnuts and walnuts. You can also add a small amount of your favorite brandy or flavored liqueur in the recipe. This basic recipe was smuggled out of a very popular trattoria in Los Angeles.

1 cup of butter (or $\frac{3}{4}$ cup butter and $\frac{1}{4}$ cup of yogurt- some people think that this substitute is the best thing in world; others hate it!- You've been warned)

2 ¼ cups of sugar (try a 50/50 blend of sugar and brown sugar, or, a sugar which has had vanilla bean stored with it)

5 large eggs

5 cups all-purpose flour

4 ½ cups of shelled pistachios

3 teaspoons baking powder

2 tablespoons vanilla

1 teaspoon salt

(optional) Liqueur or brandy to taste

(optional) dash of peppermint oil

(optional) small amount of powdered cocoa

Preheat the oven to 350 degrees.

Cream the butter and mix with sugar.

Add the other ingredients to the mixture. Mix with hand mixer until smooth

Make 3-4 sections and roll into logs about 1/3 inch thick.

Place the sections on an ungreased cookie sheet. Bake for 20 minutes.

Allow over to reduce temperature to 250 degrees.

While the oven is cooling, cut into ½ inch slices. Then bake until dry, approximately 15-25 minutes.

Excellent with a very strong espresso.

Panettone

This is an Italian treat from Milan.

You can purchase a Panettone pan or use any tall straight side rounded pan. This recipe was liberated from a “fusion” restaurant which includes Italian recipes in its tradition.

3 eggs or egg substitute

½ cup of butter or margarine

1 cup milk

3 ½ cups of all purpose flour

2 packages of active dry yeast
dash of salt
 $\frac{1}{2}$ to $\frac{3}{4}$ cup of pine nuts
 $\frac{1}{4}$ cup of raisins
 $\frac{1}{4}$ cup of candied fruits (maraschino cherries can be substituted)
1 $\frac{1}{4}$ teaspoon of anise
1 teaspoon of grated lemon peel
 $\frac{3}{4}$ cup of sugar
 $\frac{1}{8}$ teaspoon of ground Hawaiian Kona Style coffee from whole beans
(optional)

Mix the flour, yeast, raisins, candied fruit, aniseed, lemon zest, sugar, coffee, salt, coffee in a large mixing bowl

Meanwhile, scald the milk.

Add butter. Allow to cool for a few minutes.

Place the flour mixture on a floured surface and make a well in the center. Add milk and eggs. Use a large cooking spoon to combine.

Cover and allow to approximately double.

Use non-stick spray and coat hose baking pan.

If there are bubbles, burst them.

Divided the dough into 2 parts, place in buttered or non-stick spray surfaces.
Allow to double gain.

During the last stages of doubling, allow to double in size again. During the final stages of doubling, bake for 45 minutes.

Cool.

Glaze if desired with a mixture of powdered sugar, cream and candied fruit.

Oh No! We had to include fruit cake!

Legend has it that there is only one fruit cake in the world, and it is passed around like a hot potato. So, let's double the world's supply today and make another one!

Preheat oven to 300 degrees

3/4 cup of all purpose flour

1 1/2 cups of brazil nuts

2 cups of dried apricots

1/4 cup of kiwi fruit (optional)

1/4 cup of mango (optional)

1 1/2 cup of pitted dates

1/8 cup of finely chopped cherries

1 cup of candied pineapple

If you add the optional kiwi fruit and mango, you may need to add additional flour to make the mixture the consistency of cake batter.

To bake:

Bake in a loaf pan (9x5x3) for 2 hours. In the last half hour you may need to cover the top of the world's other fruit cake with aluminum foil to keep the top of the cake moist. Cool on wire rack.

(Optional) Glaze

Brandy

1/8 cup of powdered sugar

Lemon or lime juice to taste

Combine brandy, powdered sugar and juice. Stir together. Brush on the finished cake as desired.

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Holiday Asparagus a la ACS

Popular for holiday parties.

Each pound of asparagus serves 4 persons.

Peel the lower part of the stems. Rinse. In the middle of a sheet of waxed paper, sprinkle with salt, wrap tightly, microwave for 3 minutes per pound.

Will appear bright green, but not limp.

Serve chilled with a vinaigrette. Some of the more spectacular vinaigrettes (such as raspberry!) are great.

I can almost believe it is Tofu

Tofu gets a bad name, probably because the WRONG kind is used in cooking. Here is a great appetizer. Obtain EXTRA FIRM tofu. You may need to look into your grocer's vegetable section to find a variety of types of tofu.

Open the package and drain thoroughly, and then rinse.
Pat dry with a small paper napkin

Refrigerate.

Obtain 6-8 ice cubes and pulverize.

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Cut block of tofu into a 3 x 3 or 3 x 4 series of small cubes. Add pulverized ice to the bottom of a serving plate.

Serve with dipping sauce:

Soy sauce

Ginger to taste

Small amount of crushed garlic

Scallion tops

Mmmm. Good.

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Pickled eggs a la Panama City, Florida

Hardboil some eggs (Base these on the size of pickle jar)

Shell the eggs

Place in the eggs in a left over pickle jar with the pickle brine left

Screw lid on vigorously

Place in galley of sail boat, agitate through two race seasons

Eat during first hurricane warning, or, after bad hangover

Traditional during Memorial Day in Panama City, Florida, after consumption of liquor. These can be use in tests of skill and determination! Some people love this, others can't even consider eating it.

Yet another Hog Dog wrapped in dinner rolls

A fun treat for kids is to let them help in wrapping these dogs with dinner roll batter and serve these flaky rolls with hot dogs.. However, this is a new variation- we are going to significantly improve the taste of the hot dogs. An original recipe for this program.

Combination of hot dogs and rolls which are close to match quantity. Like hot dogs and their buns, they are not sold in equivalent units.

Hot dog marinade:

1/3 cup of spicy mustard
Tablespoon of lime juice
Dash of paprika
1 teaspoon salt
2 cloves of garlic, pulverized
1 tablespoon of honey
4 small onions, crushed

Small sprigs of parsley will be used for decoration

Mix items together to create glaze. Refrigerate for 2 hours.

Add in package of hot dogs. Refrigerate for 4-8 hours. Remove hot dogs from the mustard mixture and discard remaining marinade.

Cut the sprigs of parsley into small strips.

Roll out store bought flaky dinner roll dough.

Decorate by wrapping pieces of parsley around the hot dog, then rolling up in the dough.

Bake for 5-10 minutes in a 375 degree oven.

Serve with catsup and mustard.

Popcorn mess

8-10 cups of popped popcorn

4 tablespoons Kraft Cheese Whiz Brand cheese or comparable product

Seasoned salt or garlic salt to taste (several firms make special popcorn salts)

1 tablespoon of grated romano cheese

Combine all ingredients except for popcorn, stirring vigorously

Using a rolling pin (spray first with no stick spray) roll out about a half tablespoon of the cheese mixture on a clean surface.

Sprinkle popcorn over the mixture and push the popcorn kernels into the mixture to give a light coating.

Repeat.

If there is any cheese mixture left at the end of the process microwave it for 20-30 seconds to make it pliant and mix with the popcorn.

Note, you will need to wash up after enjoying!

Piquant Eggs, formerly known as Deviled Eggs

Hard boil 6 eggs

Cut the eggs into halves

Remove the yolks.

Combine the yolks with:

Fresh ground black pepper (optional: white pepper)

1 drop of Tabasco type sauce

4 tablespoons of mayonnaise or mock mayonnaise food processed product

1/2 teaspoon of Dijon style mustard and 1/2 teaspoon of absurdly hot Chinese mustard (okay,
very hot is enough) (or 1 teaspoon of your favorite mustard)
1/8 teaspoon of hot paprika

Mash vigorously with a fork

Topping:

1- 2 teaspoons of finely chopped parsley
1- 2 teaspoons of scallion tops
small amount of mace, allspice

Spoon (or pipe) the yolk mixture into the egg halves.

Cover with the topping.

Here's a nice serving suggestion: serve on a bed of colorful lettuce (endive, red leaf, bib)

Curried nuts a la Santa Monica

Preheat an oven to 300 degrees.

A popular favorite in Middle Eastern restaurants in and around Santa Monica.

This is a favorite during New Year's parties and other holiday occasions.

1/4 cup of olive oil

1 tablespoon curry powder

1 tablespoon of Worcestershire sauce

1/8 teaspoon cayenne peppers

Salt to taste

Chili powder to taste

Spike brand or similar natural seasoning to taste

Rub a skillet with a clove of garlic.

Heat, stirring, until very hot

Add 2 cups of nuts (Recommend raw, unsalted mixed nuts)

Stir.

Line a baking pan with butcher paper, and bake at 300 degrees until crisp.
This will take 5-10 minutes.

Rice Pudding

An English favorite. Good for all cold weather holidays as a change from the routine.

Preheat at 325 degrees

2 cups of HOT left over rice (okay, you can make new if you need to) (you can nuke the rice in a microwave)

1 1/2 cup milk

2 eggs or egg substitute equivalent

1/8 teaspoon of salt

1/4 cup brown sugar, 1/4 cup of sugar
1 teaspoon vanilla extract
1/2 teaspoon of lemon zest
1 teaspoon of lemon juice
Dash of peppermint oil (Optional)

Topping:

1 tablespoon allspice or mace
6 tablespoons of nutmeg
1 teaspoon of cocoa powder

Beat eggs.

Combine beaten eggs with other ingredients into a baking disk. Bake for 50 to 60 minutes.

Irish Eyes are Smilin' when they see corned beef and cabbage

2 pounds of corned beef

Cut a small head of green cabbage into wedges.

Place the corned beef into a Dutch oven. Cover with water. Cover Dutch oven. Simmer for 2 hours.

Remove the corned beef. Leave the water, however, skim off fat. Cook the cabbage, boil, then reduce to a simmer for approximately 15 minutes. A small amount of apple juice goes well into the boil mixture.

If you would like, after you have cooked the corned beef as described, you may glaze the corned beef with a "sweet with sour" sauce.

Ingredients:

preheat an oven to 375 degrees

1 tablespoon brown sugar (or 1 teaspoon of honey, 2 teaspoons of brown sugar)

1 tablespoon of water

1 teaspoon of soy sauce (or substitute 1/2 teaspoon of soy sauce, 1/2 teaspoon of Worcestershire sauce)

2 teaspoons of paprika (or 1/2 teaspoon Hungarian hot paprika plus 1 1/2 teaspoons of paprika)

1/2 teaspoon ginger

Coat with the glaze. Bake for approximately 15 minutes.

Mardi Gras Muffelitta

Olive salad (can be purchased commercially)

1 round or oval loaf of Crusty bread, 10 inches in diameter

1/2 pound sliced hard Italian salami

1/4 pound of smoked, cooked, ham

6 ounces of sliced provolone cheese

1 ounce of sharp cheddar or other sharp cheese with jalapenos

1/8 teaspoon tabasco brand pepper sauce

Cut the bread in half, horizontally.

Drain olive salad. Keep the marinade. Add the tabasco sauce.

Brush the marinade on the bread.

Layer salami, (half) olive salad, cheese, ham , olive salad (other half.)

Put halves of bread together. Serve while wearing Mardi Gras Mask.

Serves 3 very hungry, very large people, or 6 normally hungry people

Etouffee

A delightful dish for Mardi Gras. This recipe comes from a gentleman who is from St. John the Baptist Parish, Louisiana and who has set up several Cajun style restaurants in the deep south.

1 pound of frozen medium raw shrimp (leave in shells)

3 tablespoons of flour

1/2 cup of coarsely chopped onion

2 celery stalks

1 clove of garlic, chop finely

2 tablespoons of parsley

2 tablespoons of lemon juice

1/2 teaspoon salt

1/4 tablespoon of fresh ground black pepper

1/4 cup of butter

To taste, beginning with 1/4 teaspoon of a red pepper sauce

1/8 teaspoon of a sipping Whiskey (optional)

Devein the shrimp.

In a saucepan, combine melted butter and flour. This mixture should be brown when cooked.

Stir in the onion, celery, garlic clove, bell pepper. Cook for 6-7 minutes or until the vegetables begin to get tender.

Stir in the shrimp, water, parsley, lemon, salt and pepper. Add the red pepper sauce as the final ingredient to taste. Add in whiskey if desired.

Boil, then simmer 5 minutes. Shrimp will begin to turn pink.

Serve over rice or wild rice.

Jazzed up ham glaze

Ham goes well with holidays. This recipe adds a touch of extra flavor to the standard Brown Sugar glaze for hams. We have successfully tried several combinations of the ingredients listed below with good results.

1 cup brown sugar

1/2 teaspoon dried mustard

1 tablespoon vinegar

1/8 teaspoon malt powder (optional)

Dash of essence of peppermint

Dash of popcorn salt (optional)

Spring of fresh mint

Mix the ingredients thoroughly. apply liberally to the ham.

Pumpkin's revenge, or, the stuffed Gourd

5-6 pound pumpkin

2 cups of rice (use brown rice if desired)

2 cups of crumbled dry bread

1 small chopped onion

1/2 cup chopped celery (include celery leaves if desired)

2 apples, tart (Granny Smith or other tart apple recommended)

1 cup cashews

1 cup of stock (vegetable, chicken or bullion)

1/4 cup butter

salt to taste

sage, oregano, paprika to taste

Preheat oven to 325 degrees.

Cut off top of pumpkin. Save the top! Remove seeds, pulp. Combine:

rice, bread, onion, celery, apples, cashes, salt, spices

in a large mixing bowl to create the stuffing.

Then add stock, butter.

Pack loosely, replace top and bake the pumpkin for 1 1/2 hours at 325 degrees.

Pumpkin

is ready to serve when a fork can be pushed through the pumpkin without much resistance.

Put baked pumpkin into a casserole, serve stuffing and part of the cooked pumpkin flesh. You normally should not eat the skin of the pumpkin due to pesticides, etc.

Cranberry drink with oomph

- 1 cup of cranberry juice
- 1 tablespoon lemon
- 1 egg white, or egg white substitute
- 1/2 cup crushed ice
- 1/8 teaspoon cinnamon

Optional: small amount of vodka or small amount of rum

Before beginning, chill the cranberry juice well.

Blend in a blender until well combined.

Equal time for oranges with oomph

1 cup orange juice

1/2 banana

1 cup apple juice

1 teaspoon sugar o honey

Cinnamon to taste

1 cup of finely crushed ice

(Optional: small amount of spiced rum)

Blend ingredients.

Cranberry Applesauce

Ingredients:

1 pound of cranberries

1/8 teaspoon salt

3 pounds of cored red apples, chopped

1/2 cup currants

1 tablespoon lemon juice

1 cup apple cider

Lemon zest

Rinse the cranberries. Boil apple sauce. When apple sauce boils, add salt and cranberries.

Boil until cranberries until they start popping. Add in currants, lemon juice, zest, apples.

Reduce to simmer. Simmer for 20 minutes.

Now Orange Nog wants equal time!

1/2 cup dried apricots

Soak the apricots in water the day before you will make the drink in one cup of water.

1/2 cup of orange juice, concentrate

1/2 cup peanut butter (sesame butter may be substituted)

5 ice cubes

small amount of carbonated water

1/2 teaspoon nutmeg

Add the soaked apricots and peanut butter into a blender. Add other ingredients one by one, saving the ice and carbonated water for last.

Potato Latkes

4 Tbsp. matza meal

3 Large Potatoes, peeled and grated into ice water

1/4 Cup grated onion

1/4 Cup egg substitute

1/2 tsp. salt & pepper to taste

1/4 tsp. baking powder

Squeeze out excess moisture from potatoes using a small towel. Mix well with grated onions and egg substitute and mix well.

In a small bowl, combine dry ingredients. Slowly add to potato mixture, beating very well. Drop by tablespoons onto hot, lightly oiled or vegetable oil-sprayed skillet. Cook on one side until well browned; turn over and brown other side.

Serve with nonfat sour cream or yogurt.

Linda's Latkes

This recipe is a time saving alternative to making Latkes by hand.

1 3 ounce package of Potato Pancake mix

2 medium size potatoes, grated

2 eggs

½ teaspoon onion salt

1 cup cold water

Oil or shortening

In a bowl, beat two eggs with a fork until blended. Add one cup cold water and mix well. Stir in Potato Pancake mix, then add grated potatoes and onion salt. Stir all items together.

Allow 2 or three minutes to thicken. Heat shortening until very hot (350°) if using an electric skillet.) Drop one tablespoon of batter into hot oil or shortening in frying pan or skillet. Fry until crisp and brown on both sides. Lift from pan and place on paper towel. Drain well by patting with paper towel on both sides. Place latkes on a cookie sheet in a single layer in a warm oven until all are cooked. Serve immediately while hot.

Freezing Latkes

After crisp and brown on both sides, lift from pan onto paper towel to cool. DO NOT PAT THEM TO DRAIN WELL as in recipe above. Wrap in aluminum foil in single layers, foil between each layer of latkes. Put in freezer when cool. When ready to serve, defrost for 15 minutes and place on a rock on a cookie sheet in a single layer in a 350° oven for 15 minutes, or until sizzling.

Cheese Latkes

4 eggs

1 cup small curd cottage cheese

1 cup of plain yogurt or sour cream

½ teaspoon cinnamon

1 Tablespoon sugar

¾ teaspoon salt

¾ cup flour (For Pesach, use potato starch or matzoth meal)

ALTERNATIVE: Omit cinnamon and use your favorite flavor yogurt in place of the cinnamon and yogurt.

Beat eggs in a blender. Add cottage cheese and yogurt, blend well. Add cinnamon, sugar and salt, blend. Add flour in two equal parts, blending after each time you add flour.

Drop by tablespoons into a hot, lightly greased fry pan or griddle. Brown well on both sides.

Serve hot with sour cream, applesauce, syrup, or preserves.

Yield: About 60 silver dollar sized latkes, enough for four adults

Potato Kugel

1/2 Cup. Flour

1/2 tsp. baking powder

1 tsp. salt

pepper to taste

6 potatoes, peeled

2 eggs

1 Large onion, chopped

1/4 Cup vegetable oil

Stir together dry ingredients and set aside. Grate potatoes into ice water.

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Squeeze out all liquid; add eggs and mix well. Add dry ingredients. Sauté onion in oil until golden; add to batter and mix well.

Pour into an oiled 15"x10"x1" jelly roll pan. Bake in a 350 degree oven for about 10 minutes. Bake approximately 30 minutes longer.

Serve hot with apple sauce; yogurt, sour cream.

Hanukkah Potato Kugel with Cabbage Rolls

8 medium size white potatoes (not Baking!)

½ grated onion

2 eggs

½ cup flour

1 ½ teaspoon salt (or to taste)

½ teaspoon pepper

Grate potatoes and onions together.

Mix all other ingredients together.

Preheat oven to 250°. Cover the bottom of a baking pan with cooking oil. Heat the oil in the oven until warm, but not hot to the touch. This usually takes 10-12 minutes.

Remove pan. Increase temperature in the oven to 350°.

Pour oil into potato mixture, then mix together with dry ingredients.

Place mixture in pan. Bake for 1 ½ hours or until golden brown.

Stuffed cabbage

350°.

Freeze a whole cabbage for 1 to 1 ½ days, until frozen solid. Defrost in the refrigerator.

Tomato Sauce:

2 Lg. Jars of Delmonte brand of tomato sauce

1 tablespoon sugar (or to taste)

½ cup raisins

Simmer mixture in saucepan for about 20 minute.

Cabbage roll stuffing:

1 pound of ground turkey (or substitute ground round)

½ cup boiled rice

½ grated onions

1 teaspoon salt

1 teaspoon Maggi brand beef bullion granules

½ teaspoon pepper

Mix ingredients together and fill 1 or 2 cabbage leaves. Secure with toothpicks. Place mixture in baking pan.

Heat oven to 350°.

Pour enough of the sauce in a baking pan to cover the bottom lightly. Place the cabbage rolls into the pan and pour the rest of the sauce over them.

Bake 1 to 1 ½ hours.

Fern's Hanukkah Gelt Cookies

You may use a regular sugar cookie recipe. Here is one that can be used if you don't have a favorite:

3 ½ cups flour

1 teaspoon baking powder

½ teaspoon salt

1 cup shortening

1 ½ cups sugar

2 eggs, well beaten

1 ½ teaspoon vanilla

Sift flour. Add baking powder and salt.

In another bowl, cream shortening with electric mixer. Slowly add in sugar. Beat until light. Add beaten eggs and vanilla and mix thoroughly.

Combine the dry ingredients with the cream mixture mix well, shape into ball.

Chill in covered container in a refrigerator until well chilled.

Decorations for Gelt Cookies

72 pennies

1 to 2 cups of granulated sugar

Food coloring

1 beaten egg white

1 cup vinegar with 1 tablespoon of salt

Place 1 cup of granulated sugar in a small bowl. Mix with a few drops of food coloring, until you like the color. Set aside and allow to air dry.

Wash pennies thoroughly in hot soapy water. Soak the pennies in the vinegar/salt solution until they are shiny. Thoroughly rinse and then dry.

Returning to the cookie batter.....

Remove one-half of mixture from the refrigerator. Roll out 1/8 of an inch thick on a lightly floured board. Cut cookie into shapes of your choice. Then prepare the other half of the dough the same way.

Brush tops of cookies with beaten egg white. Dip top of cookie in dry colored sugar. Brush back of penny with egg white. Press penny into the middle of the cookies.

Place cookies on a lightly greased cookie sheet. Bake at 400° for 6-10 minutes.

Yields: 72 cookies

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Passover Popovers

These popovers are excellent stuffed with salad, meat or fruit.

Ingredients:

2 Cups Milk

2 cups Matzoth cake meal

6 tablespoons melted butter

1 tablespoon salt

6 large eggs

1 tablespoon sugar (or to taste)

Preheat an oven to 375°. Use non-fat cooking spray or oil, and grease and dust 8 6 ounce custard cups. Place the cups on a cookie sheet.

Allow melted butter to cool.

Beat eggs slightly. Add milk and cooled melted butter, beat until smooth. Add matzoth meal, salt, sugar. Fill custard cups with mixture leaving $\frac{1}{4}$ inch from the top/

Bake in 375° oven for 60 minutes. (Leave the oven ON)

NOTE: Tops must be a golden, crusty brown.

Turn over custard cups and carefully slit the sides of the popovers. Place on cookie sheet. Return to oven crisp the bottoms. This will normally take 10 minutes.

Serve immediately with salad or other stuffing.

Passover Matzo Brei

Per serving!

1 Matza

1 teaspoon brown sugar

1 medium egg

Sprinkle of cinnamon

Hot water

Melted Butter

Break the matzahs into a bowl, pour hot water over them. Wait a few minutes, pour off the water. Then squeeze out any excess water. Then add the sugar, egg, cinnamon.

Put a small amount of melted butter in a frying pan, and add the matzoth mixture. Flip when bottom develops a crust. Cook until well down outside but soft inside.

Serve. Sprinkle a small amount of brown sugar over the brei.

Passover Brownies

½ cup and two tablespoons shortening (you may substitute margarine)

1 cup sugar

2 eggs

½ teaspoon salt (omit if margarine is used instead of shortening)

½ cup matzoth cake meal

½ cup cocoa

½ cup chopped walnuts

Preheat oven to 350°. Grease an eight inch square pan.

Mix the shortening and sugar at medium speed in a large bowl with electric mixer. Add eggs at low speed. Blend and beat 2 minutes at high speed.

Mix salt, cake meal and cocoa together and add to egg mixture, about 2 tablespoons at a time. Blend well. Fold in nuts.

Pour into greased pan, spread evenly and bake at 350° for 20-25 minutes.

Makes about 16 brownies.

Wine-Spice Sponge Cake

12 large eggs

2 cups sugar

1 ½ cups sifted matzoth cake meal

1/3 cup sweet red wine

1 1/3 teaspoons cinnamon

¼ ground cloves

1 cup chopped nuts (almonds, walnuts or pecans)

Preheat oven to 350°.

Separate eggs.

Beat egg yolks at high speed with 1 1/3 cups sugar in a medium size mixing bowl, until mixture thickens and becomes light yellow in color. Add the wine, cinnamon and cloves, and continue beating for another 2 minutes.

Sift cake meal into a small bowl, reserving 1 tablespoon to mix with the chopped nuts. Add cake meal to egg yolk mixture. Beat at medium speed until well-blended. Combine chopped nuts with the 1 tablespoon of reserved cake meal. Add this to mixture. Mix well to blend.

In a large bowl, and with clean beaters, beat egg whites at high speed. Gradually add in 2/3 cup sugar, 1 tablespoon at a time, beating after each addition. Continue to beat until egg whites become stiff.

Add egg whites to cake meal mixture. Fold and mix gently, using a rubber spatula.

Pour immediately into an ungreased 10 inch tube pan. "Walk" rubber spatula around tube pan through batter to break up large air bubbles.

Bake in preheated oven at 350°. minutes for 50-75 minutes. (Do not open oven door until 50 minutes has elapsed. Cake is done when it is puffer, and the center springs back when touched lightly with a finger.) Removed from oven.

While the cake is still in the pan, invert the pan too cool. Be sure that the edges of the pan are supported. It is important that lots of air circulate around the cake while cooling. Don't worry—it won't fall out.

When completely cool, loosen sides of cake carefully. Place cake on a serving platter and enjoy.

Yields approximately 20 slices.

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Haroset

4 tart apples, peeled, cored and grated

1 ½ cups ground almonds

¼ cup ground walnuts

3 Tablespoons sugar

½ teaspoon cinnamon, or to taste

1 ½ teaspoon grated lemon rind

3 Tablespoons fresh lemon juice

2 to 8 Tablespoons of Passover sweet red wine

Make one day before serving. Mix. Before serving taste and add sugar if necessary.

Maamoul with Dates

2 pounds dried dates

8 teaspoons orange flower water

1 pound butter

2 pounds all purpose flour

Confectionery sugar

Seed the dates, and cut into small chunks. Place in a casserole, add 15 teaspoons of water, and cook over a small flame for 15 minutes. Stir to combine.

Cut the butter into small cubes, and add slowly to flour, until butter is dusted with the flour.

Preheat oven to 350.°

Combine orange flour water with 10 teaspoons of water in a small pot. Mix well. Then add the mixture to the flour and butter. Using a fork, combine to make a smooth dough. Cover with a damp towel and set aside for 25 minutes.

Divide the dough in four pieces. Roll each piece into a 1.25” cylinder. Cut the cylinder into one inch pieces. Roll each piece in your hand to make a ball.

Punch a hole with your finger in the dough. Roll the ball in your hand until it is shaped like golf ball. Add 1 teaspoon of dates to each ball, roll into a ball.

Indent the balls with a fork.

Bake for 30 minutes or until the Maamoul dough hardens.

Sprinkle with confectioner's sugar.

Easy Poppyseed Cake

1 stick room temperature butter or margarine

4 eggs

¼ cup whole poppyseeds

1 4 ounce package of lemon instant pudding

1 package Duncan Hines Lemon Supreme cake mix

1 cup water

Put butter or margarine in a large mixing bowl and cream at low speed, then high speed. Add eggs and poppy seeds and beat at high speed with mixer. Allow mixture to stand for about 2 hours.

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After waiting preheat an oven to 350°.

Add instant pudding mix to mixture at low speed. When blended, beat at high speed. Using low speed, add cake mix alternatively with water, beginning and ending with cake mix. Then beat 2 minutes at high speed.

With rubber scraper, scrape mixture into an ungreased two piece 10" tube pan. Bake at 350° for 1 to 1 ¼ hours, until center of cake springs back when touched lightly and until toothpick inserted into center of cake has no batter clinging to it when removed.

Cool right side up for about 25 minutes, then remove from pan.

Yield: 16 pieces

Sweet Potato Pie

2 ¼ cups Sweet Potatoes, drained

4 Tablespoons margarine

2 eggs

1 cup sugar

2 tablespoons rum

¼ cup mixed nutmeg

1 cup milk

1 teaspoon vanilla

¼ cup chopped pecans

½ teaspoon salt

Preheat an oven to 425°. Mash sweet potatoes. Mix with margarine. Blend in rum, eggs, sugar, nutmeg, salt and cinnamon. Add milk and vanilla. Place mixture in a 9 inch baked pie shell. Bake for 10 minutes. Reduce heat to 350° and bake for 50 minutes or until firm.

Fried Okra

1 cup of cornmeal

1 ¼ pound okra, cut into 1 inch pieces

¼ cup vegetable oil

1 ½ cup diced green tomato

2 beaten eggs

¼ teaspoon salt

¼ black or white pepper

½ cup milk

If desired:

¼ teaspoon cayenne pepper

1 medium hot jalapeno pepper

Garlic powder to taste

dash Tabasco sauce brand dressing

Heat oil in a skillet. Begin by combining okra, green tomato, and optional ingredients (if used) in a bowl. Freely adjust amounts of optional ingredients to add as much or as little "heat" to the dish as you desired. In a different bowl mix eggs, salt, pepper and milk. Cover the okra mixture with the eggs etc. Add

cornmeal until absorbed. Oil is heated when a small amount of cornmeal sizzles.

Reduce heat to medium, cover and fry for 10 minutes, or until golden brown. Invert and cook 10 minutes, or until golden brown.

Benne (Sesame Seed) Pastries

$\frac{3}{4}$ cup sesame seeds

$\frac{3}{4}$ flour

$\frac{1}{2}$ teaspoon salt

2 tablespoons shortening

2 tablespoons butter

2 tablespoons very cold water

$\frac{1}{8}$ cup brown sugar

Preheat an oven to 400°

Lightly toast sesame seeds.

Combine flour, salt. Then add butter and shortening.

Add sesame seeds.

Add 1 tablespoon of cold water, and another if required, stirring mixture with fork. Roll into a ball, cover and allow to chill. Roll out the dough to $\frac{1}{4}$ inch thick, cut and bake for 7 to 10 minutes.

Black eyed Pea and Ham (and alternatives)

3 ½ cup Black eyed peas (fresh is best, canned if you must)

3 cups of broth (chicken or vegetarian substitute to taste)

Crushed red peppers to taste

1 medium onion, chopped (Traditionally yellow onion; try other varieties for a change in flavor)

1 Bay leaf

1 tablespoon garlic powder

½ teaspoon thyme

1 tablespoon of vinegar

5 ounces of ham, chopped

½ tablespoon MSG (NOT required)

Boil ingredients for 45 minutes. Season with salt, pepper.

Alternative # 1

Substitute or add Canadian bacon for ham

Alternative # 2

Vegetarian alternative: remove ham, and use extra firm tofu in place of ham.
Add 1 tablespoon soy sauce.

Alternative # 3

Vegetarian alternative, use portobello mushrooms.

African Green Pepper and squash

1 onion, chopped

1 large green pepper, chopped

2 tablespoons oil

1 chopped tomato (try green tomato for a different taste)

1 pound of spinach leaves, remove stems

1 teaspoon salt

¼ teaspoon Pepper

¼ cup of smooth Peanut butter

Optional:

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Dash of Tobasco sauce (or to taste)

Cook onion and green pepper in a 3 quart saucepan until onion is tender. Add tomato and spinach. Add optional Tobasco sauce. Cover, simmer for 5 minutes. Sir in salt, pepper and peanut butter.

Kwanzaa Tuna

This recipe hails from the western part of Africa and is quite tasty.

Preheat an oven to 350 degrees.

Sauté 1/2 cup of chopped onions, in 3 tablespoons of olive oil. Transfer to baking dish.

Pour this mixture over 2 cups of dried, cooked, black-eyed peas. Combine with 1 large chopped tomato, 2 teaspoons of hot red crushed pepper.

Bake this mixture for 10 minutes.

Then add, 1/2 teaspoon salt, 14 ounces of tuna, 2 tablespoons of tomato paste.

Cover the dish, and bake for 15 minutes.

Uncover the dish and add bread crumbs.

Serve with bananas.

Fried Green Movie Tomatoes

1 cup of cornmeal (you can add a small amount of your favorite seasoning blend)

(Alternative: you can substitute hush puppy mix for 1/4 of the cup of cornmeal)

5 medium green tomatoes

1/2 cup of extra virgin olive oil

Salt

Pepper

Cilantro

Cut the tomatoes into 1/2 inch slices. Dip both sides of the tomato into the cornmeal

Heat the olive oil in a frying pan

Fry for 3 minutes on each side

Add salt, pepper to taste.

The cilantro is an excellent garnish which looks and tastes good.