

Changeling Family COOKBOOK



*Save The
Quiet Kitty*



Changeling Press

**Changeling Family Cookbook
proceeds to benefit
Save the Quiet Kitty Fund**

All rights reserved.

Copyright ©2007 Save The Quiet Kitty Fund

Warning: The unauthorized reproduction or distribution of this copyrighted work is illegal. Criminal copyright infringement, including infringement without monetary gain, is investigated by the FBI and is punishable by up to 5 years in federal prison and a fine of \$250,000.

ISBN: 978-1-59596-700-8

Formats Available:

HTML, Adobe PDF,

MobiPocket, Microsoft Reader

Publisher:

Changeling Press LLC

PO Box 1046

Martinsburg, WV 25402-1046

www.ChangelingPress.com

As collected by Pam Lake and Reneé George

Editor: Margaret Riley

Cover Artist: Reneé George

**Changeling Family Cookbook
proceeds to benefit
Save the Quiet Kitty Fund**

All recipes in this collection have been donated by Changeling Press authors, artists, and staff members as a fundraiser, proceeds to be donated directly to the Quiet Kitty Fund.

Founded in 2006, Save the Quiet Kitty Fund is a non-profit organization dedicated to helping uninsured authors with medical needs.

Many thanks to the team that worked so hard to bring this project together.

Appetizers and Dips

Ann Jacobs' Neighbor's Chicken Liver Pate

Editor's Note: Anyone who knows Ann Jacobs knows she's not on friendly terms with the kitchen or its appliances, so we were delighted -- and surprised -- when she sent in these recipes. We just had to ask. Her explanation: "Oh, I've never actually *cooked* any of these, but I can vouch for the fact they *taste* great (except for the chicken livers, which I hate but my DH loves). I thanked my neighbors very nicely... More later. I'm trying to collect recipes that won't cause illness to any buyers..."

Ingredients:

½ pound chicken livers
¼ cup chopped onion
¼ pound fresh mushrooms, chopped
⅓ cup butter or olive oil
1 teaspoon salt
Pepper
½ teaspoon monosodium glutamate
¼ teaspoon rosemary
¼ cup sherry

Sauté livers, onion and mushrooms in butter (about 10 minutes). Mix with remaining ingredients and blend in food processor or blender until smooth. Refrigerate in covered jar.

Ann Jacobs' Neighbor's Blue Cheese Puffs

Ingredients:

¼ cup blue cheese
⅔ stick butter
1 package refrigerator biscuits

Preheat oven to 400°F. Melt cheese and butter over low heat. Cut biscuits into quarters and drop into pans. Spoon cheese/butter mixture over biscuits. Bake for 8-10 minutes.

Ann Jacobs' Neighbor's Barbecued Meatballs

Meatballs:

2 pounds ground chuck
½ cup fine breadcrumbs
1 egg, slightly beaten
½ teaspoon salt
¼ teaspoon pepper
½ teaspoon Italian seasoning
¼ teaspoon garlic powder
⅓ cup milk
1 finely chopped onion

Sauce:

1 12-ounce jar chili sauce
1 10-ounce jar grape jelly
Juice of one lemon

Combine meatball ingredients and mix thoroughly. Shape into small meatballs. Brown in skillet; drain off fat. Combine sauce ingredients in 3-quart saucepan. Place meatballs in sauce and simmer for 40 minutes.

Alexis Fleming's Stuffed Chicken Wings

Ingredients:

1 kilograms of chicken wings (2.2 pounds)
Corn flour and/or bread crumbs
2 eggs, beaten

Marinade:

1 teaspoon sugar
Salt and pepper to taste
2 tablespoons soy sauce
1 teaspoon sesame oil

Fish Filling:

½ kilograms fresh white fish fillets (1.1 pounds)
Salt and pepper to taste
½ teaspoon parsley
2 tablespoons soy sauce
2 teaspoons sesame oil

1 egg white

Use only the last two joints of the chicken wing (tip and next joint). De-bone and marinate overnight. Next day, pat inside of chicken wing with paper towel and paint with a mixture of corn flour mixed with a little water to form paste. Allow to dry. Throw fish and seasonings into a food processor and mix well until fine. When chicken is dry inside, stuff with fish mixture. Then dip in beaten egg and roll in corn flour or breadcrumbs. Deep fry and drain on paper towel.

Note from Alexis Fleming: This is a fantastic recipe for those special nights when you want to serve finger foods that are a little more substantial. A little bit of work to prepare but well worth the effort. And it doesn't taste like chicken or fish. It's more reminiscent of a lobster flavour.

Cat Marsters' Yorkshire Pudding and Toad-in-the-hole

In England, no Sunday Dinner is complete without a couple of Yorkshires. My brother routinely piles his plate high with them. My young cousin eats them with 'special gravy' -- AKA instant minestrone soup -- poured over. Best served as an accompaniment to a roast dinner, including plenty of roast potatoes and gravy; or you can bake them with sausages and make toad-in-the-hole, as below. Serves four (unless you're my brother, in which case it serves one).

Ingredients:

80g (3 ounces) plain flour

1 large egg

80ml (3 fluid ounces) milk

80ml (3 fluid ounces) water

Salt and pepper, to taste

Couple of ounces of fat (traditionally, dripping from whatever meat you're roasting should be used, but if you don't have any, or don't eat meat, or just think it's gross, then whatever cooking fat you use will do just fine -- I usually use olive oil)

Preheat oven to 230°C (450°F). If you are making individual puddings, you'll need a cake/muffin tray. Pour some fat into each pan (this is not exact, use 3-4 tablespoons for each pudding and don't stint!). You can also make large puddings in a pan about 6-8" across.

Mix the milk, water and egg together in a jug. Then sift the flour into a large bowl, and make a well in the middle. Pour a little of the liquid into the well, and stir it gradually, trying not to touch the sides: the movement of the liquid will bring the flour in and

make the well bigger. Add the rest of the liquid a bit at a time until there's no more flour left, and you have a smooth batter.

Put the baking pan into the oven without the batter in it. The fat needs to be hot before you start cooking the batter. If it starts to smoke, then take the pan out, and pour the batter in. Cook for 10-15 minutes, until the puddings have risen and are golden brown.

Serve with a roast dinner of lamb, beef or chicken, with gravy, peas, roast potatoes and carrots.

Cat Marsters' Toad-in-the-hole

No, not a euphemism, but a very tasty alternative to the full roast dinner.

Make Yorkshire batter as above. Cook half a dozen sausages in a deep-sided baking pan in the oven (use whatever kind of sausages you like -- this will dictate cooking time but usually around 20 minutes will do). When the sausages are lightly cooked, space them out evenly in the pan, pour the batter over, and cook for another 10-15 minutes. Serve with gravy.

Christina Craveiro's Texas Avocado Salsa

Ingredients:

2 large avocados, chopped
2 large tomatoes, chopped and deseeded
1 purple onion, chopped
2 cans black beans, drained and rinsed
1 can corn, drained
2 tablespoons lime juice
2 tablespoons red wine vinegar
2 tablespoons olive oil
Salt and pepper to taste

Mix all ingredients and let sit for two hours before serving with corn chips.

Christina Craveiro's GOOD Beer Batter

Mix together:

1 cup flour
Salt and pepper
2 egg yolks
2 cups beer
2 tablespoons vegetable oil

Then fold in 2 whipped egg whites. Dip rinsed but dry shrimp, or anything you want deep fried, into batter and then fry in your preference of oil. Makes batter for about 2 pounds of shrimp.

Christina Craveiro's White Chocolate Party Mix

Ingredients:

5 cups Cheerios
5 cups Corn Chex
2 cups Reese's Pieces or peanuts
1 pound bag of M&M's
1 10-ounce bag of pretzels
2 12-ounce bags of white chocolate chips
3 tablespoons vegetable oil

Mix together first five ingredients in a *large* bowl. Then melt the white chocolate chips and vegetable oil in the microwave for about 2 minutes. (Don't overdo or it will caramelize.) Mix together over party mix and cool on wax paper.

Jade Buchanan's "Honey, I Feel Like Garlic" Wings

Ingredients:

1 cup honey
½ cup soy sauce
2 tablespoons ketchup
4-6 cloves of garlic, minced
Large package of chicken wings

Mix honey, soy sauce, ketchup and garlic together in a small bowl. Pour sauce over wings. Bake at 350°F for 1 hour, turning wings after half an hour.

Note from Jade: My mom used to make these for me when I was growing up. We would throw together a bunch of appetizers and the whole family would sit and watch a movie.

Maryam Salim's Teriyaki Chicken Wings

This delightful recipe can be used for finger food or part of main course.

Ingredients:

Chicken wings

Paprika

Cayenne pepper

Salt

Soy sauce

Worcester sauce

3 teaspoons of fresh garlic

1-2 teaspoons fresh ginger

¼-½ cup of teriyaki sauce

½ jar of honey

1 fresh lemon

If you buy chicken wings that have both the drumette and wing, then cut chicken wings in half or you can buy the packets that have them separately. Season chicken with the following:

Chicken Marinate:

Approximately 3 teaspoons of freshly crushed garlic (depending on how many wings you have); approximately 1-2 teaspoons of freshly crushed ginger; sprinkle the powdered paprika until covers the chicken; add 1 teaspoon of salt and 1 teaspoon of pepper or cayenne pepper (if you like things a little spicy); squeeze in the juice of one fresh lemon; add a little bit of Worcester sauce, (about 2 tablespoons) and a teaspoon of soy sauce. Add in enough teriyaki to almost cover the chicken wings. Next add in honey, it can be anywhere to ¼ or ⅓ or half the jar of honey again depending on the amount of wings. Mix chicken and all the spices very well. For best taste, let the chicken marinate overnight in the refrigerator, if you can't at least let it sit for about 2 hours.

When ready to cook, pre-heat oven to 350°F and bake chicken wings until done (about an hour). For best taste, allow chicken to attain golden brown coloring.

Pam Lake's Bacon and Water Chestnuts Appetizer

Ingredients:

Can(s) of whole water chestnuts

Sliced bacon ($\frac{1}{3}$ slice per water chestnut)
Teriyaki sauce (I prefer La Choy)

Drain water chestnuts and wrap with bacon, securing with toothpicks. Place in casserole dish, with lid, in which everything can marinate. Once done, sprinkle teriyaki sauce liberally over everything and allow to marinate, several hours if possible. Place on platter or whatever will fit in microwave, cover with a paper towel and cook until bacon is done. Best served hot.

Pam Lake's Yummiest "Cajun" Shrimp

Ingredients:

1 bag (or more, depending on how much you want to make) large shrimp (26-30 per pound)
Sliced bacon (I use $\frac{1}{3}$ - $\frac{1}{2}$ slice per shrimp depending on size)
Cajun seasoning

Defrost shrimp. Once defrosted, remove the tail and discard. Wrap each shrimp with a piece of bacon. If desired, secure with a toothpick. Sprinkle Cajun seasoning, depending on personal taste. Broil 5-7 minutes on each side, approx 6 inches from heat.

Note from Pam: When serving as a main dish, I serve with rice pilaf. Make sure you get a Cajun seasoning that does not have a lot of salt.

Reneé George's Guacamole (family recipe)

Because I come from such a large family, every meal had to be made in such a way to make the food stretch. From that idea, my mother made a wonderful guacamole that only uses two avocados, but will feed a party. If you love guacamole, you'll eat up this recipe.

Ingredients:

Two large ripe avocados
1 carton of cottage cheese
2 tablespoons hot sauce (may substitute medium or mild)
2 teaspoon lemon juice
Garlic powder, salt and pepper to taste.

Place all ingredients into a blender. Blend on high until creamy and smooth. Serve with tacos and chips!

Beef

Kate Douglas' Pot Roast

from *Kate's Kitchen*

Ingredients:

1 tri tip, sirloin tip, rump or chuck roast
1 large onion, sliced
2-3 potatoes
Carrots
1 can cream of mushroom soup
1 package *au jus* mix
2 bay leaves
Oil

Brown roast on both sides in small amount of oil in large skillet. When it's really browned, place it in a large Pyrex dish. Turn heat down to medium and brown the onion... add a little more oil if you need to. When the onion is tender, add about two or three cups of water to meat drippings in skillet and scrape up all the browned stuff... keep temp at medium to high. Add the bay leaves, *au jus* mix and mushroom soup, and then stir to mix thoroughly. Pour the onion and soup mix over the meat, cover the dish with foil and stick it in the oven at 350°F for at least three hours... check occasionally to make sure it doesn't run dry. An hour before serving, add cut up chunks of potato and carrots. Taste gravy and add salt and pepper if necessary, then cover it again and continue cooking until potatoes are tender.

Lea Senghaas' Multi-Task Mexi-Meals

Note from Lea: My mom invented this easy and flexible combination recipe. I like to use the 90 percent lean ground sirloin or round. 1 pound of meat serves 3 to the tippy top! If you need more, just add more meat and Pace. I don't add salt, because people always add their own anyway, and don't need extra. Also, I usually don't measure the Pace, I just dump until I think it's enough. My son started cooking these when he was 14. He's 26 now, and has gotten compliments from his friends for them.

Basic Meat: Brown and crumble about 1 pound hamburger meat. Drain (I like to use paper towels to soak up the grease -- easy and quick, and it goes in the garbage, not

down the sink). To hot meat add 1 cup Pace Picante sauce (you can substitute brand and degree of spiciness). Go to recipe of your choice from here.

Tacos: Simmer, stirring occasionally until liquid has evaporated. Serve in taco shells, flour tortillas, or over Fritos as a mock-taco salad. Add your choice of lettuce, cheese, taco sauce, sour cream, cilantro, whatever. Makes lots of tacos.

Sloppy Joes: To basic meat, add 1 bottle chili sauce (Hunt's or Del Monte are best), ¼ cup dried chopped onions, and ¼ cup water (use the water to rinse out the chili sauce and pour into mixture). Simmer down until thick and red. Serve in hamburger or sub buns. Leftovers can be spread on open face buns with cheese on top and grilled to make a delicious second day meal.

Chili Beans: To Sloppy Joe recipe add 2 cans dark red kidney beans, juice and all. Simmer until thick. Serve with tortilla chips or gorditas to dip up the chili. Cheese optional.

Tamale Pie: To Sloppy Joe recipe add 1 can drained whole corn, 1 can cream style corn (do not drain this), and 2 small cans sliced black olives, drained. You can simmer this until thick, and serve with tortilla chips, or you can pour it into a greased casserole bowl, and carefully top with 1 package cornbread mix (follow directions on package on what to add to the mix). Bake in oven following directions on mix package.

Lea Senghaas' Enchilada Casserole

Note from Lea: My mother Mary Mitchell invented this one after tasting a similar dish at a restaurant. This is one of those recipes where you just sort of throw stuff in the pot without being too exact with measuring, and it always comes out tasty anyway.

Ingredients:

1 tablespoon butter or salad oil
1 onion, sliced
½ bell pepper, diced
Other peppers (optional)
½ pound sliced mushrooms (optional)
1 cup frozen peas (or other vegetable)(optional)
1 can grated Spam or corned beef, or any preferred shredded meat
1 can cream of mushroom (or celery) soup
2 soup cans of milk
½ cup Pace picante sauce (strength optional)
Dash Worcestershire sauce

Dash Lawry's Seasoned Pepper

2-3 cups of grated cheddar cheese (save out enough to cover top of casserole)
2-3 dozen white corn tortillas

Sauté vegetables in oil until onions are clear. Add soup, picante sauce, milk, pepper and Worcestershire sauce. Heat until simmering. Add meat and cheese, keeping out enough cheese for the top of the casserole (about ½ cup). Sauce should be very soupy, as the tortillas really soak it up. In large casserole bowl, start with one layer of sauce, then layer in tortillas, being sure to coat each layer of tortillas with a layer of sauce, ending with a layer of sauce. Add rest of cheese. Bake in 400°F oven for 30 minutes. Feeds 3-4.

The nice thing about this recipe is it is easy to stretch... just add another can of soup, some more onions, picante sauce, and cheese to make more sauce to feed a large crowd. I do recommend not to make it too hot when feeding a large group, because a lot of people can't tolerate extra spicy food. By the way, this is also great to make up several casseroles worth, and pop in freezer... be sure baking dish is suitable for freezer-to-oven, however. I frequently get the aluminum turkey roasters for large amounts... saves cleaning, and worrying about getting your dish back.

Lena Austin's Campbell's® Beefy Ranchero Burritos

One of my newest recipes, this little gem is worth the search for the elusive can of soup. In fact, if you serve hearty appetites, double this recipe. Warm the burritos up a bit so they fold better.

Ingredients:

1 pound ground beef
1 medium onion, finely chopped
1 can Campbell's® Creamy Ranchero Tomato Soup
4 flour tortillas (10"), warmed
½ cup shredded cheddar cheese

Cook beef and onion in skillet until browned. Drain off fat. Add soup and heat through. Spoon beef mixture down center of tortilla. Top with 2 tablespoons of cheese. Fold sides over filling, then fold up ends to enclose. Pick it up and eat.

Michele Bardsley's Beefed-Up Meatloaf

(Modified Recipe; Based on original from George Stella)

Ingredients:

2 pounds ground beef
2 eggs
½ cup grated Parmesan
2 tablespoons chopped fresh parsley leaves
2 cloves garlic, minced
½ teaspoon dried oregano
½ teaspoon dried basil
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
¼ pound prosciutto
¼ pound provolone cheese, sliced
Ketchup or Hickory barbecue sauce for topping

Preheat oven to 350°F. In a large bowl, mix together the beef, eggs, Parmesan, herbs, and seasonings. Working on a waxed paper lined sheet pan or counter, form meatloaf mix into a 10 by 8-inch flat rectangle on the waxed paper. Place a layer of prosciutto slices on top, followed by a layer of provolone slices. Roll up the stuffed meatloaf mix like a burrito and seal the edges all around by pinching the meat. Place the roll, seam side down, into a 5 by 9-inch loaf pan. Spread ketchup or barbecue sauce over the top of the meatloaf. Place in oven and bake for 1 hour and 15 minutes. Drain fat and let rest at least 10 minutes before slicing.

Reneé George's Tamale Pie (family recipe)

Note from Reneé: I have four sisters and one brother, and when I was growing up my mother always let us pick what dinner we wanted for our birthdays. Her Tamale Pie was always my pick. To this day, it is one of my favorite meals. Comforting, flavorful, and reminds me of family.

Ingredients:

1 pound ground beef
1 can of corn (drained)
1 can of tomato sauce
Tomato juice
Spices (3 tablespoons chili powder, 1 teaspoon ground cumin, 2 teaspoons garlic, 2 teaspoons onion powder -- approximate amounts since I never really measure) (or 2 packages of taco seasoning if you don't want to mess with it, lol).
Salt and pepper to taste
Corn meal

1 can of medium black olives

Brown ground beef in skillet, rinse and drain to get rid of the grease (may substitute ground pork or turkey). In a larger pan, mix prepared ground beef, tomato sauce, the spices, drained corn, and enough tomato juice to make mixture slightly soupy. Bring to a boil. While stirring, slowly add corn meal, a little bit at a time until the mixture thickens. Remove from heat and stir in the whole black olives and serve. This main dish is great served with tortilla chips.

Vikky Bertling's Skillet Burrito Mix

Original recipe:

1 pound lean ground beef
1 package taco seasoning
1 large can fat-free refried beans
1 can diced green chiles

Brown the meat. Drain. Add the seasoning and a little water. When the water has mostly boiled away, add the green chiles and the refried beans. Heat through. Serve in burritos, in tacos, on taco salads, on tostados, as dip, or on nachos.

Note from Vikky: Personally, I prefer more meat and more spice so I adapted the recipe to the following:

2 pounds lean ground beef
3 packages taco seasoning
1 large can (or 2 smaller cans) fat-free refried beans
3 cans diced green chiles

Fix as directed above.

Chicken

Alice Gaines' Quickie Chicken

Here's an idea for a quick chicken main dish. (serves 2)

Pound two boneless, skinless chicken breasts to ¼-inch thin. Sauté sliced bell pepper, onion, and/or mushrooms (your favorite combination of veggies) in butter in a non-stick skillet. When lightly browned, push to one side of the pan and sauté the chicken until browned. Add one can of cream of mushroom or cream of chicken soup and enough milk to make into a sauce. Cook until the chicken is cooked through and sauce is desired consistency. Season with pepper (soup has enough salt in it). Add chopped parsley if you like. Serve with rice, noodles, or mashed potatoes.

Ann Jacobs' Neighbor's Chicken in Cola

Ingredients:

1 chicken, cut up, salted and peppered
1 tablespoon butter
½ cup onion, chopped
½ cup green pepper, chopped
1 cup catsup
1 10-ounce Coca-Cola
1 tablespoon vinegar
Hot sauce, to taste (optional)

Use a heavy saucepan with a lid. Sauté onions and pepper in butter until slightly limp. Add Coke and catsup. Mix well. Add vinegar and hot sauce if desired. Add chicken parts. Turn several times to coat meat. Cook on medium heat, covered, for half an hour, stirring occasionally to keep meat from sticking. Lower the heat and turn the chicken. Cook another half an hour, uncovered, until meat is fork-tender. For a thicker sauce, boil for one minute after the chicken is removed from pan.

Christina Craveiro's Chicken Almond Wild Rice Dish

Ingredients:

6 cups cooked chicken, not overcooked, chopped
2 cups cooked wild rice (Uncle Ben's)
¼ cup butter
1 cup chopped onions
2 pounds mushrooms, sliced
2 cans chicken broth
1½ cups heavy cream
2 small packets of slivered almonds

Combine and bake at 350°F in well greased casserole dish. Check for dryness. May use cover, but remove last 15 minutes.

Jade Buchanan's Celebration Chicken

Note from Jade: This is a classic in my house. Serve it on a bed of minute rice and you have a fantastic, easy meal.

Ingredients:

3 pounds chicken breasts
1 envelope onion soup mix
½ cup ketchup
¼ cup brown sugar
¼ cup water

Place a large sheet of foil in a shallow baking pan (9"x13"). Arrange chicken breasts in a single layer on the foil. Combine soup mix, ketchup, brown sugar and water in a small bowl. Pour sauce evenly over chicken pieces. Cover with foil, making sure all the edges are sealed. Bake for 375°F for 1 hour.

Judy Mays -- Anyone for Rosemary Chicken?

Ingredients:

1 package Purdue Chicken tenders (or any boneless chicken)
2 tablespoons olive oil
1 can chicken broth
Rosemary (fresh or dried)
½ cup white wine
¼ cup lemon juice
6 or 7 garlic cloves
1 bouillon cube chicken broth

1 box spaghetti

Fill large pot with water and bring to boil. Add spaghetti and cook until tender.

In the meantime, place olive oil in large skillet. (Use more if you need it.) Add garlic and chicken. Sauté until garlic is tender and chicken is almost cooked. Add white wine, lemon juice, and rosemary. Sauté (turning chicken) until liquid has boiled off. Chicken should be browning. Add 2-3 cups water and boullion cube. Stir until cube is dissolved. Serve chicken with broth over pasta.

Karen Fox's Famous Lemon Chicken

Ingredients:

2 pounds of chicken pieces

Lemon juice

Butter, margarine, or olive oil

Garlic

Pepper

Salt

Italian seasoning mix

Wash chicken pieces and place in baking dish (preferably Pyrex). Sprinkle with lemon juice. Dot with butter or margarine, or drizzle with olive oil. Add garlic, pepper, salt, and Italian seasoning mix to taste. I cover all the pieces with a nice layer of spices -- but that is my taste! Cover with aluminum foil or baking dish top. Bake for 50 minutes at 350°F.

This dish works great with rice of any kind.

When the chicken is done, remove the pieces and save the stock for making soup.

Lena Austin's Chicken Parisienne

Note from Lena: I found this in a book from my very first crock pot 25 years ago. It's a show-stopper that can be thrown together that morning. However, I do recommend serving colorful side dishes such as glazed carrots or Brussels sprouts in cheese sauce because this dish is very white.

Ingredients:

4 chicken boneless, skinless breasts (thighs can be substituted, but remove the skins)

1 can cream of mushroom soup (Get the good stuff. Buying generic is not good for this recipe.)

¼ cup white wine or apple juice

1 small container sour cream

Hot cooked rice or noodles

Paprika (optional)

Throw the chicken, soup, and wine in the slow cooker and set to Low. Go away for at least six hours. Remove the chicken and set aside. Using a whisk, stir in the sour cream until blended. Place the chicken on the rice or noodles, spoon the sauce over the top, and sprinkle with a little paprika for color. Serves 4. Double or even triple with ease.

Marteeka Karland's Leftover Chicken Casserole

Note from Marteeka: Yeah, we eat leftovers. ☺ You can use this with leftover chicken, or get the canned chicken (like tuna). Either will work, and it's actually pretty good! Even my three-year-old liked it.

Ingredients:

1 cup cooked chicken, cubed or shredded (not too finely)

8 ounces elbow macaroni (after cooking)

4 tablespoons butter

3 tablespoons finely chopped onion

2 tablespoons finely chopped green bell pepper

2 tablespoons flour

¾ teaspoon salt or seasoned salt

⅛ teaspoon pepper

1 cup milk

1 can peas

1 can cream of mushroom soup

1 package shredded cheese

1 package (or left over) Stove Top Stuffing

Cook macaroni until tender, drain and rinse.

Melt butter in a large saucepan. Add chopped onions and bell pepper and sauté over low heat for about three minutes. Add flour, salt and pepper. Stir until smooth and bubbly. Add milk and mushroom soup and stir over low heat until smooth and thickened. Add cooked macaroni, chicken, peas, and half the cheese to sauce mixture, stirring constantly. Pour mixture into 2-quart buttered casserole. Top with remaining cheese and the stuffing. Bake at 350°F for 30-40 minutes.

Mary Winter's Herbed Cornish Hens

Note from Mary: I started cooking these when I was single (I only cooked one then, of course), and now that it's just my significant other and I, I cook two birds. I usually end up taking leftovers to work the next day, but it beats cooking a 10-pound turkey and eating turkey forever. These also make great Sunday dinners.

Ingredients:

2 Cornish Hens

¼ cup butter or light equivalent (Brummel & Brown spread works quite well)

Oregano

Basil

Thyme

Salt

Pepper

Instructions: Remove the Cornish hens from their wrapping. Save one of the packages with the cooking directions. Preheat oven to 350°F (or whatever temp is listed on the package). Rinse the Cornish hens. Lightly salt and pepper in the insides and outsides. Lay breast side up in a small baking dish (a 9x9 dish fits 2 hens perfectly). Melt the butter in the microwave. Add generous pinches of oregano, basil, and thyme, to season. Pour the butter evenly over both hens. Add about ¼ cup of water in the bottom. Place in heated oven. Bake for about 1 hour 15 min, or however long package indicates. Remove from oven and serve.

Pork

Alice Gaines' Pork Chops in Maple Syrup

Ingredients:

2 thick, boneless loin pork chops

Salted water for brining (at the ratio of $\frac{3}{8}$ cup kosher salt to a quart of water -- brining can be skipped)

Vegetable oil

$\frac{1}{3}$ cereal maple syrup

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

$\frac{1}{8}$ teaspoon ground mace

Brine chops in salted water for a couple of hours (if desired, not really necessary). Dry well with paper towels.

In an oven-proof skillet, heat a bit of vegetable oil. Add chops and sear/brown on both sides. Remove chops from skillet. Add syrup and spices until just aromatic. Put chops back in skillet, and turn to coat them. Put the whole thing in a 350°F oven for 20 minutes. If syrup has cooked down too much, thin with some apple juice or water.

It seems to me that a cored and sliced apple such as a pippin or Granny Smith would do well baked with the chops, but I haven't tried that yet.

Karen Fox's Good and Easy Ham and Squash

Ingredients:

1 precooked ham (I use turkey ham, but it's your choice)

2 Acorn Squash cut in half and gutted of seeds (this works with any squash!)

Spray baking dish with non-stick cooking spray (also known as Pam). Place ham face down in dish and add water to $\frac{1}{2}$ inch level. Spray another baking dish with non-stick cooking spray. Place Acorn Squash halves face down in dish and add water to $\frac{1}{2}$ inch level. Bake for 50 minutes at 350°F degrees.

Large pieces of squash and types other than acorn may take a little longer to cook. It's really easy to tell when the squash is ready -- just pierce the skin with a fork. If it slides

in easily the squash is ready to serve. Baking the ham at this low temperature makes it very forgiving if you need more time to get the squash fully cooked.

When finished, fill the center of the squash with butter, spices and pepper to taste. Then mix all into a yummy ambrosia. You can also scoop out the squash and mix the butter and spices in like mashed potatoes if you'd rather. Our kids loved eating out of the shells so that is how I serve it.

This is addicting, be warned! It's also quite good reheated in the microwave the next day.

Kate Douglas' EASY Pork Baby Back Ribs (or pork tenderloin roast)

Ingredients:

One slab of baby back ribs
Adolph's meat tenderizer (seasoned)
Coarse ground black pepper

Sprinkle the tenderizer over both sides of the ribs then coat in black pepper. Press the seasonings into the meat, then put the ribs on a rack in a broiling pan. Bake at 350°F for an hour and a half, turn them over for another twenty minutes to brown the underside, and serve. Simple and delicious without any sauce at all, and not nearly so messy!

Use the same simple seasonings for the little pork tenderloin roasts, but cook at 400°F for about 20-30 minutes on a rack. Use a meat thermometer to check for doneness. Should be at least 160°F internal temperature for the tenderloin roast.

Kate Douglas' Pork Loin in Balsamic Vinegar

from Kate's Kitchen

Serves 6-8

Ingredients:

1 5- to 6-pound center cut pork loin, bone removed
1 teaspoon salt
1/4-1/2 teaspoon red pepper flakes
2 large red onions, cut lengthwise in 3/4" strips
8 large cloves garlic, peeled
3/4 cup Balsamic vinegar
3/4 cup apple juice

½ cup chicken broth

Preheat oven to 375°F. Season the pork with salt and pepper. In a heavy, ovenproof sauté pan, brown the fatty side of the meat first, then turn over. Add the onions, garlic and rosemary to pan alongside the meat and cook for a few minutes. Drizzle the Balsamic vinegar over the meat and roast in oven for 1 hour. Add the remaining apple juice and the chicken broth and continue cooking for about 30 minutes or until the roast reaches an internal temperature of 150°F. Remove to a serving platter to rest for 20-30 minutes. Return pan to stove to keep juices warm. If juices are too runny, boil down to sauce consistency. Serve juices with onions and garlic over the meat.

Kate Douglas' Roast Pork Tenderloin

from Kate's Kitchen

Ingredients:

1 whole pork tenderloin, about 1 to 1 ½ lbs.

¼ cup coarse ground pepper

Approx. 1 tablespoon of favorite seasonings (I use a prime rib mix of herbs and spices)

1 tablespoon olive oil

About an hour before cooking, rub the meat with the oil. Mix pepper and any other seasonings and spread them evenly on plastic wrap a little longer than the meat. Roll the meat in the seasonings until it is completely coated. Refrigerate for at least an hour, up to a day before cooking.

Preheat oven to 400°F. Remove plastic wrap and place roast on rack in oven. Cook approximately 20-30 minutes, depending on size of roast. Temperature at center should read about 160°F.

Slice and serve with roasted red potatoes and a salad.

Lena Austin's Piggybank Pork Bake

(Don't knock it until you've tried it!)

Note from Lena: Again, this recipe is over 25 years old, and is one of my "shelf special" recipes to make when I've forgotten to defrost a meat or find myself a bit short just before payday.

Ingredients:

4 ounces uncooked fine noodles
2 tablespoon shortening
2 cups cut up cooked pork (I use a can of Spam, and cut it into cubes)
1 can (10.5-ounce) condensed cream of chicken soup
1 can (8-ounce) whole kernel corn
1 can (2-ounce) sliced pimento
1 cup shredded sharp cheddar cheese (about 4 ounces)
1 medium green pepper, finely chopped

Heat oven to 375°F. Cook noodles as directed on the package; drain. Melt shortening in large skillet; brown meat. (Unnecessary step if you use Spam.) Drain off fat. Mix all the rest of the ingredients in a 1-quart casserole sprayed with non-stick cooking spray. Add in noodles. Stir to coat. Add in Spam or pork. Stir just enough to combine. Bake uncovered 45 minutes. Makes 6 servings.

Note from Lena: I triple this recipe to serve my crew of 4-5 adults. Leftovers are rare, but reheat well in the microwave and make a great lunch. Spam has recently come out with a Spam with Cheese version that does very well in this recipe. Spam is a real economizer when prepared well. All jokes aside, you can do a lot with this stuff!

Fish

Ann Jacobs' Neighbor's Flounder Marsala

Ingredients:

Butter

1 medium onion, chopped

1 scallion, chopped

1 garlic clove

4 flounder filets

Flour

¼ cup Marsala wine

Lemon juice

Mushrooms (optional)

Lemon-parsley butter

Melt butter in skillet. Sauté onion, scallion and garlic until tender. Remove from pan with slotted spoon. Dust filets with flour and sauté until golden on one side. Turn. Add Marsala wine and lemon juice. Sauté until done. Remove from pan. Return the onion, scallion and garlic to pan of juices and boil one minute. Add mushrooms, if used. Pour over fish, and dot with lemon-parsley butter.

Cat Marsters' Beer-battered Fish and Chips with Mushy Peas

Note from Cat: Proper chip-shop fish and chips should be served wrapped in newspaper -- for reasons of hygiene, this is usually an outer wrapping and plain 'newsprint' paper is used for the inner layers that touch the food. I really believe the paper adds to the taste: it certainly adds to the experience! If you eat fish and chips in a pub, however, you might have the fish beer-battered. The best I've tasted is in the pubs of Southwold in Suffolk, home of the Adnams brewery.

This is a mostly imprecise recipe. I've never tested the temperature of hot oil for chips and rarely use a timer. I'm giving guidelines, but it's really down to your own judgement on when the fish and chips are cooked to your liking.

Serves four

For the fish:

Four 170g (6-ounce) fillets of white fish -- traditionally cod, but since north Sea Cod is becoming rare, haddock is often used instead. You can use whatever white fish is easy to get, the fresher the better. Use large pieces of fish, not small fillets or strips.

110 (4 ounces) plain flour for the batter, plus a few ounces more for coating

2 tablespoons oil

150ml (1/4 pint) beer -- a strong dark bitter such as John Smiths or Boddingtons or indeed Adnams, NOT lager like Budweiser or Fosters.

1 large egg

Salt to taste

For the chips:

4 large white potatoes, peeled and cut into strips half an inch thick (NOT skinny fries!). Large deep pan of oil for frying: you'll need a couple of pints of oil. I use sunflower oil, but you can use whatever cooking oil you usually do.

Pre-heat the oven on a low setting to keep your food warm. Mix the batter by making a well in the 4 ounces of flour and stirring in the wet ingredients bit by bit. Dip the fish in, then roll it in the spare flour. You can season this with salt and pepper.

Heat the oil -- like I said, I don't use a thermometer, but after ten minutes drop in a small piece of potato and see if it sizzles. If it does, the oil is ready. If not, heat it some more. Be careful: once you put the fish and chips in to fry, the oil will bubble like crazy and might spit at you, so don't over-fill the pan. A little salt in the oil adds to the flavour. If you deep-fry food regularly, you might have a wire basket which is useful for lifting food from the hot oil. If you don't, then a slotted spoon can be used, with care.

Drop the fish into the oil and cook for five minutes or so, until the batter is a deep gold - the colour of the beer, in fact. Keep it warm in the oven while you cook the chips. Don't over-fill the pan; do the chips in stages if it's not big enough.

Serve with mushy peas, lots of salt and malt vinegar. Ketchup goes down very well, and if you want to really try the full experience, make 'chip butties' -- that's a sandwich made with buttered white bread, filled with chips (and fish and peas too, if you like).

For the mushy peas: Mushy peas are available tinned in all UK supermarkets, but if you're unlucky enough not to live near one (and an unfortunate proportion of the world's population doesn't), then you can make your own, although this needs to be done in advance. If you don't want to do that, try tinned marrowfat peas (those are the big squishy ones).

Ingredients:

225g (8 ounces) dried marrowfat peas

1 teaspoon bicarbonate of soda
35g (1¼ ounces) butter
600ml (1½ pints) water
Salt and pepper to taste

Soak the peas and bicarb for four hours (or overnight) in the water. Drain, rinse, and cover with more water in a saucepan. Bring to the boil, then cover and simmer for an hour and a half until they are soft and mushy and have absorbed all the liquid. Beat in the butter and seasoning and serve.

Kate Douglas' Baked Salmon *from Kate's Kitchen*

1 salmon filet, tail section (they don't have any bones)

Marinade:

Blend together:

Juice from two lemons or limes

¼ cup brown sugar

¼ cup olive oil

¼ cup teriyaki sauce

Marinate salmon in a zip lock bag in the refrigerator for at least a couple of hours. Spray the rack on a broiler pan with non-stick cooking spray, then place the salmon on it skin side down. Bake at 350°F for about 20-25 minutes (depending on how thick the filet is), then raise the rack up to within 8 inches of the broiler. Brush the salmon with the marinade and broil at 500°F until the salmon gets a "glaze" on top.

Serve with green salad, rice and French bread.

Kyla Logan's Tuna Surprise

Note from Kyla: I used to give this to my boys when they were younger, leaving out the Cajun/curry powder. They used to love it. It's also nice when the tuna mix is served cold as a packed lunch.

Ingredients:

2 ounces butter (or margarine)

1 chopped onion

1 garlic clove (can be left out)
½ teaspoon of either Cajun seasoning or curry powder
1 8-ounce can of chopped tomatoes
1 teaspoon of mixed herbs
2 tablespoons of sultanas
¼ teaspoon of salt
¼ teaspoon of black pepper

Melt the butter, and then add the onion and garlic, sauté for five minutes, then add in the other ingredients. Bring to the boil and simmer for 10 minutes. Serve with either rice or noodles on a warmed dish.

Maryam Salim's Coconut Fish (Samaki, formerly Kupaka)

A Tanzanian Dish

Ingredients:

1 whole Red Snapper -- if unavailable substitute with another whole fish such as striped bass (if you can't get whole fish then use filet)
Garlic paste
Ginger paste
Juice of 1½ large lemons
1 chopped medium onion
2 chopped medium tomatoes
2 cups coconut milk**
Salt and pepper (cayenne and black) to taste
1 whole green chili
Paprika
1½ teaspoon curry powder
2 teaspoons tumeric powder
Olive oil
1½ teaspoons tomato paste

Season the fish with 1½ teaspoon garlic, 1 teaspoon ginger, salt, pepper, paprika, juice of half a lemon and let marinate in fridge for about two hours.

In medium pot, lightly cover bottom with just enough olive oil for frying. After warming up the oil, cook chopped onion until soft or slightly brown. Add chopped tomatoes. Cook until tomatoes are softened then add one can of coconut milk. Using the same can add about 1½ cans of water as well. Now for spices, add 2-3 teaspoons crushed fresh garlic and about 1½ teaspoons of fresh ginger. Add about 2 teaspoons of tumeric powder, about 1½ teaspoons of curry powder, 2 teaspoons of cayenne pepper

(or more depending on how spicy you like it), salt (to taste), and about 2 tablespoons paprika. Toss in the whole green chili. Stir everything and bring to boil, then lower flame and let simmer at low flame for about half an hour, then add juice from one fresh lemon and about 1½ teaspoon of tomato paste. Cook sauce until it thickens. Add more spices as needed. Cook sauce for about another hour or so on low flame (or until sauce thickens).

While sauce is cooking, bake fish in oven preheated to 350°F, or grill over charcoal. Once fish is done, pour sauce over the fish and bake in oven for another 10-15 minutes. For best taste, it's great to grill, but oven is fine as well.

**Canned coconut milk is acceptable. For best taste, use any brand from Thailand, if unavailable, Goya also produces coconut milk for cooking (and increase to 2½ cups of milk).

Note from Maryam: You can use this same sauce on chicken as well. Just season chicken and bake or broil until almost done and then cover with sauce.

If you like shrimp, then you can use same sauce with shrimp. Season shrimp with lemon juice, paprika, pepper, garlic and ginger and let marinate while you cook sauce. When sauce is done (has thickened), dump in the shrimp and cook just until shrimp turns pink.

Exotic

Alexis Fleming's Aussie Meat Pie

Fillings:

750g (1½ pounds) minced steak
2 beef stock cubes
1 teaspoon soy sauce
1½ cups water
Pinch nutmeg
2 tablespoons plain flour
Salt and pepper
¼ cup water (extra)

Pie base:

2 cups plain flour
⅔ cup water
½ teaspoon salt
1 tablespoon beef dripping

Pie top:

1 packet puff pastry
1 egg yolk
1 teaspoon water

Place meat in a saucepan, stir over low heat until meat is well browned, drain of any surplus fat, add crumbled stock cubes, water, salt and pepper, nutmeg. Stir until boiling, reduce heat, cover and simmer gently for 20 minutes, remove from heat. Combine extra water and flour, stir till smooth, add the flour mixture to the meat, stir till combined, return to heat, stir till meat boils and thickens, add soy sauce, mix thoroughly. Simmer uncovered for 5-10 minutes, remove from heat and allow to cool.

To make the base, sift the flour and salt together in a bowl. Place water and dripping in a saucepan, stir till dripping melts, remove from heat. Make a well in the centre of dry ingredients, add the liquid, stir till combined. Turn out on a lightly floured board, knead lightly. Roll out pastry to line 8 greased pie tins (around the same size tin as a pot pie comes in) cut off excess pastry from the sides of the tins, fill the base with cold meat filling.

Pie crust (top): Make up puff pastry (according to directions on packet), roll out on a lightly floured board, cut into rounds for top of pies (use a saucer as a guide for size) wet edges of base pastry and gently press tops into place, trim edges with a sharp knife. Brush tops with combined egg yolk and water. Bake in a hot oven for 5 minutes until golden brown, reduce heat to moderate and bake a further 10 minutes.

And if you live in Australia, you'd serve this with tomato sauce on top. LOL!

Alexis Fleming's Kangaroo Steaks with Red Wine Sauce

Preparation time: 20 minutes +2 hours marinating

Total cooking time: 10 minutes

Serves 4

Ingredients:

1 cup good quality dry red wine

1 teaspoon chopped fresh chives

1 clove garlic, crushed

1 small onion, finely chopped

500 g (1.1 pounds) loin kangaroo fillet or 4 kangaroo fillet steaks

1 tablespoon oil

½ cup cream

Combine wine, chives, garlic and onion in bowl. Add kangaroo meat, toss until coated. Cover with plastic wrap. Refrigerate for at least 2 hours or overnight.

Remove meat from marinade, drain. Reserve marinade. Heat oil in pan; add meat. Cook over high heat 2 minutes to seal sides, turning. For rare meat, cook 2 more minutes. For medium meal, reduce heat to medium, continue cooking for 3 minutes. (If using steaks cook for 3-4 minutes, turning occasionally.)

Remove meat from pan. Cover and keep warm. Add reserved marinade and cream to pan juices, bring to boil. Reduce heat to low and simmer uncovered 3 minutes or until sauce has reduced and thickened.

Slice cooked fillets thinly and serve with warm sauce. Serve with mashed sweet potato and steamed sugar snap peas.

Note: Loin fillet is more readily available than steaks. Kangaroo meat has a very low fat content and will become dry if overcooked. Cook it to rare or medium stage only and leave for a few minutes before serving. This will produce tender, juicy kangaroo meat.

Lexxie Couper's Kangaroo Tail Soup

Ingredients:

2 kangaroo tails
Butter
2 carrots
4 diced onions
Handful mixed herbs
1 pound diced stewing steak
Salt and pepper
6 pints water

Chop tails at joints and brown in butter. Add carrots and onions and brown. Into a large pot place tail joints, vegetables, herbs, diced steak and add salt and pepper to taste. Add water, bring to boil then simmer for 3-4 hours. Remove tail joints and strain stock through sieve (forcing through with spoon, etc). Thicken soup with flour, return kangaroo tail joints and simmer for another 10-15 minutes. Serve with buttered bread, toast or damper.

Lexxie Couper's Australian Bush Oysters Recipe

Note from Lexxie: This isn't for everyone, but worth a try if you're into new things. Testicles can be hard to find, but some butchers carry them. This is a variation on an old recipe.

Time to make: 35 min, 15 min prep

Ingredients:

12 lamb testicles
1 cup flour
¼ cup cornmeal
1 cup red wine
½ cup milk
½ teaspoon garlic powder
1 teaspoon salt
2 tablespoons apple cider vinegar
1 pinch black pepper

Remove sinew and membranes from testicles. Place into a bowl and cover with water and salt for about an hour to remove the blood. Add the testes into a large pot with water to cover (they should float). Add vinegar to water. Parboil then drain and rinse. Cut each testis into ¼-inch thin slices. Sprinkle with salt and pepper on both sides. Mix flour, cornmeal and garlic powder. Roll each slice through the mixture. Dip into milk, then dip into dry mixture again. Dip into red wine. Repeat as often as you like for a thick crust. Drop into hot cooking oil. Remove once golden brown. Don't cook for too long!

Vikky Bertling's Brat Stir-Fry

Take a couple packs of pre-cooked brats. Slice them. Peel and chunk some potatoes, onion, green bell peppers, and red bell peppers. Clean and quarter some mushrooms. Throw them into a large skillet or wok on med-high heat. Coat with Italian salad dressing. Toss. Heat 'til done.

Vikky Bertling's Kielbasa Hash

1 pound package of Kielbasa sausage, diced
1 package Ore-Ida Hash Browns O'Brien

In large frying pan, heat the sausage. Clear a space in the middle of the pan, add a couple tablespoons of corn oil. Heat. Add the hash browns and cook according to package directions.

Vegetable Dishes

Alice Gaines' Easy Cheesy Zucchini

Zucchini or other summer squash
Butter (lots)
Grated cheese (Parmesan, Romano, mozzarella, or jack)
Salt and pepper

Cut zucchini into pieces. Cover with water and boil until tender. Drain, mash with potato masher, drain again.

Warm copious amounts of butter in pot. Stir in cheese. Cook until cheese melts. Add salt and pepper to taste.

Erlee Meyers' Sweet Potato Casserole

Ingredients:

2 cans sweet potatoes (drained) or fresh sweet potatoes
½ cup butter
1½ cups sugar
2 teaspoons baking powder
1 teaspoon vanilla
1 teaspoon salt
Eggs
½ cup raisins (optional)

Mash or whip potatoes then stir in remaining ingredients. Pour in to casserole dish and sprinkle with topping below.

Topping:

3 cups Frosted Flakes
1 cup packed brown sugar
½ cup nuts
⅔ cup melted butter

Mix all ingredients together and sprinkle over top of potato mixture. Bake 20 minutes at 400°F.

Erlee Meyers' Hashbrown Casserole

1 bag frozen hashbrowns (diced or shredded)
1 cup sour cream
2 cups shredded cheese (chedder, colby, co-jack, or similar)
1 can cream of chicken soup
1 stick melted butter or margarine

Take hashbrowns from freezer and let thaw fifteen to twenty minutes. This saves your fingers and hands from being 'burned' by the cold. When slightly thawed, mix hashbrowns with shredded cheese. Once those are well incorporated add in sour cream and soup. Mix thoroughly by hand. Using a mixing spoon tends to leave clumps of unmixed sour cream and soup in the finished product. Add melted butter last and mix again.

Dump entire mixture into baking pan, 9"x13" or larger. Bake at 350°F for 75 minutes or until top is golden brown and sides are bubbling.

Reheats wonderfully in microwave or oven.

Kate Douglas' Roasted Red Potatoes

Note from Kate: These are wonderful with just about any meat dish. The best ones are the little tiny "creamer" red potatoes, about an inch in diameter, but if you use the larger ones, just cut them in half.

1-2 pounds red potatoes
2 tablespoons olive oil

Seasonings: choose seasoned salt, mixed herbs of just about any kind, dried or fresh, or -- my favorite -- minced fresh garlic and fresh rosemary with a little salt.

Thoroughly wash the potatoes and layer them on a steamer rack in a large pot with about an inch of water on the bottom. Sprinkle some of the seasonings over them and steam, covered, for about twenty minutes, or until the potatoes are fork tender. Check them after about fifteen minutes, because you don't want to overcook them or they'll turn to goop.

Spread the olive oil in the bottom of a casserole dish large enough to fit the potatoes in a single layer. If you've cut them in half, put the sliced side down. Sprinkle them with seasonings, and bake uncovered on bottom rack of oven at 400°F. Don't preheat, because if you're using a glass casserole it might crack. The potatoes should start to brown in about 20 minutes. When they start to turn crispy on the bottom, stir them in the seasonings to coat all sides, and brown them all over, though not as much.

If you're fixing a roast, the potatoes can cook in the pan right beside the meat, or if you're in a hurry, brown them in a large skillet on top of the stove. (This works really well with the little creamers.) The potatoes are already cooked from steaming -- time in the oven is merely to brown them and add the flavor from the seasonings, and it makes them look really good!

Kate Hill's Cheese-Herb Vegetables

1/8 cup oregano
1/8 cup parsley
2 small potatoes, chopped
1/2 cup corn
1/2 cup green beans
3 cups broccoli (crowns not stems)
3 tablespoons grating cheese (or more to taste, depending on how cheesy you like it)

Boil all ingredients (except for the grating cheese) together for at least 10 minutes or until the vegetables are tender enough to be cut with a spoon. Remove from heat, drain but leave about 2 tablespoons of water at the bottom of the pan. Add the grating cheese and mix well. Makes 2 servings.

Rachel Bo's Yummy Artichokes

Ingredients:

Two large artichokes
2 cups water
4 tablespoons butter or margarine
1/2 teaspoon salt
1 teaspoon garlic powder
Dash of black pepper

Artichokes are a favorite of mine, and according to some, are an aphrodisiac! Here's my take on making the perfect artichoke side dish.

Remove any discolored leaves and the tiny leaves at the base of the artichokes. Place the two artichokes upright in a large pan with a lid. Pour in the water. Bring to a boil, then turn the heat down and cover. Simmer for 30 minutes, or until leaves pull out easily and bottom is tender when pierced with a knife.

In separate small saucepan, melt butter over low heat and blend in the dry ingredients.

To eat, remove individual leaves from artichokes and dip the lower half into the butter sauce. Scrape teeth across the lower half of the artichoke leaf to remove the tender artichoke meat. The heart of the artichoke may also be eaten once all the leaves are removed.

Rice, Pasta, and Sauces

Alice Gaines' Food Processor Pasta

(For the adventurous and strong!)

One cup of all purpose flour (plus more for kneading)
1 teaspoon salt
1 tablespoon extra virgin olive oil
1 large egg, beaten
Sprinkles of water

Place flour and salt in food processor. With motor running add egg and olive oil. Add dribbles of water, one tablespoon at a time, until dough forms a ball on top of the blade. Turn off motor. (This was the easy part.)

Dough will be too moist now. On a floured surface, knead in more flour until dough is drier but remains in one lump. Allow to rest for a few minutes.

(Now, for the work.) Roll out in pasta roller, or roll out on floured surface with a rolling pin. Dough will snap back and will take a long time to roll out. A good job for teenagers with too much energy. Keep rolling until dough is thin. Cut into desired shape. Makes really, really nice cannelloni.

Cook in a large amount of boiling water. Watch carefully! This will cook in no time flat.

Homemade pasta is more delicate than dried. Use with light sauces, such as cream sauce or Alfredo sauce.

Bill Riley's Spaghetti with Meatballs

Note from Bill: When my children were young we made the old Chef Boyardee spaghetti in a box with tomato soup as a base. As they grew older and things improved they demanded I make a better spaghetti so, with that in mind...

Ingredients

Meatballs:

1 pound lean hamburger

½ small onion
Salt and pepper to taste
1 teaspoon garlic
Pinch all-spice

Sauce:

12 ounce can tomato paste
20 ounce can diced tomatoes
Half cup water
Parmesan or Romano cheese
1 teaspoon garlic
Pinch sugar
½ small onion
¼ teaspoon basil
¼ teaspoon oregano
1 teaspoon Italian seasoning
½ cup mushrooms
3 tablespoons olive oil

Combine hamburger, chopped onion, salt and pepper to taste, also mix in about a teaspoon of garlic, and a pinch of all-spice. Shape into 1-inch meatballs, simmer in large skillet till thoroughly cooked, drain, and set aside.

For the sauce, mix tomato paste and diced tomatoes with a half cup water (adjust amount of water according to your preference for thin or thicker sauce). Stir while bringing to a light boil. Add Parmesan or Romano cheese or both if you really like cheese as well as salt and pepper to taste. Add 1 teaspoon garlic and a pinch (about a ¼ teaspoon sugar to reduce tomato acidity). Add chopped onion to sauce while stirring almost constantly. Stir in basil, oregano, and Italian seasoning, then add mushroom stems and or pieces. Pour in olive oil while you continue to stir thoroughly. Once sauce begins to boil gently, add the meatballs and turn down to low simmer.

If you like thick sauce remove lid until thick as preferred, otherwise keep covered and let simmer low for about 2 hours, stirring as needed to keep from scorching. When time is up, remove from heat, cool, then refrigerate overnight (at least 12 hours) sealed. About 2 hours before serving time, take out of fridge and heat to a low boil. Immediately turn down to a low simmer and top when completely mixed with grated cheese (yes, more cheese). A sprinkle of hot peppers or Tabasco, if you enjoy spicy things, may be served with dinner. Let simmer till ready to serve. Ladle over pasta of choice and hand out napkins.

Lightly toasted garlic bread is also a wonderful addition to this dinner.

BJ McCall's Rice Pilaf for Two

1 cup uncooked long grain white rice
¼ cup chopped onion
1 tablespoon butter
½ teaspoon salt
¼ teaspoon
¼ cup chopped green pepper
¼ cup pimento
1 cup sliced mushrooms
2 cups hot chicken broth

Sauté rice and chopped onion in butter for 3-4 minutes. Turn into a one-quart baking dish. Combine all ingredients. Cover; bake at 375°F for 30-35 minutes.

BJ McCall's Summer Spaghetti Salad

"A perfect meal for a hot summer evening"

8-10 ripe tomatoes
7 garlic cloves
2 cups chopped fresh basil
½ cup olive oil
¼ cup balsamic vinegar
1 package of spaghetti
2 cups breadcrumbs

Sauce: Cut up the tomatoes and mash into a large bowl with the basil. Add two cloves of crushed garlic, the oil and vinegar (easy on the vinegar). Mix, refrigerate and let the sauce blend flavors to your taste.

Topping: Mix 5 cloves of crushed garlic and a little olive oil with the breadcrumbs.

Cook the pasta and rinse. Top cold pasta with the sauce and top with breadcrumbs. Serve with a green salad and wine.

Cat Marsters' *Risotto con Mele*

Note from Cat: I tend to make up risotto recipes as I go along and use whatever's in the house, because no matter what else there's always half an onion to be used up. This one requires more specific ingredients, but still has plenty of scope for improvisation. I like to make it with a blend of cheeses, but it doesn't matter if you only use one or two. The end result is a wonderful contrast between the creamy rice and the sweet apple. It's also great to cook for vegetarians. Serves one.

Ingredients:

100g (3½ ounces) risotto rice (e.g. arborio or carnaroli)
500 ml (½ pint) hot vegetable stock
1 medium apple, peeled and diced
100 ml (1 fluid ounce) white wine
30g (1 ounce) grated cheddar
15g (½ ounce) soft goat cheese
30g (1 ounce) cream cheese
1 cheese triangle (about ½ ounce)
1 tablespoon butter or oil
Salt, pepper, dried basil and oregano (optional)

Start with heating the oil or butter in a large saucepan, and add the seasoning if you want it. The fat needs to be quite hot before you put anything in. Tip the apple pieces into the hot stock so they can soak in the flavour. Fry the rice gently for a couple of minutes, until it's lightly toasted, then remove the pan from the heat and add some of the wine (if you leave the pan on the heat, the alcohol will evaporate too quickly), and when that's calmed down add a little stock, enough to cover all the rice, and keep it on a low heat so it's just simmering lightly. Try to keep the apple from falling in the saucepan just yet.

Basically, the idea is to keep adding liquid to the rice bit by bit until it's all soaked in. Pour in a few ounces at a time, and each time you do, add some of the cheese, using about half the cheddar and keeping the rest behind to sprinkle on top. You'll need to keep stirring so it doesn't stick to the bottom. When you've added all the stock, tip in the apple pieces and stir until nearly all the liquid is absorbed. You want it to have a creamy texture, not soggy and not dry.

Sprinkle the rest of the cheddar on top to serve.

Eve Vaughn's Bacon Double Cheeseburger Pizza

1 pound ground beef
8 strips of bacon

1 pack Lipton onion soup mix
Two store-bought dough balls
1 15-ounce can pizza sauce
2 cups mozzarella cheese
2 cups cheddar cheese
½ cup water

Partially fry bacon. Make sure it's still a bit undone because it will eventually go in the oven and you don't want it to burn. Set bacon aside. Keep bacon grease in pan for flavor, brown ground beef. Add half cup of water with Lipton soup mix. Mix thoroughly until all the water is evaporated, and meat is seasoned sufficiently. Crumble bacon into beef mix. Flatten out pizza dough in pizza pan. Add half a can of pizza sauce on dough, spread with spoon covering every inch of exposed dough. Spread half a cup of mozzarella and half a cup of cheddar on pizza, add half of the meat mix on the pizza. Spread another half cup of cheddar and half cup of mozzarella on pizza. Repeat on second ball of dough. Bake in oven at 425°F for ten minutes. Rotate pizzas, (place the top pizza on the bottom rack and vice versa), and bake for another 8-10 minutes depending on your oven, and then take out to cool. Enjoy!

Makes two pizzas, great for get-togethers.

Judy Mays' Pasta Recipe

How about a pasta recipe? It's a nice side dish or main meal for hot, summer days.

Ingredients:

1 pound spaghetti, linguine, etc., but long noodles work best
2 medium bell peppers cut into strips
2 medium (or if you like them large) onions sliced into rings
About 8 garlic cloves (again, if you like garlic, use more)
Olive oil, about two or so tablespoons -- normally, I just dump it in the pan
2 tablespoons thyme
1 small can tomato sauce
1-2 cans stewed tomatoes (I use Del Monte flavored tomatoes, whichever flavor strikes me at the time.)
½-1 teaspoon hot pepper flakes (These can be eliminated. Or, you can add more.)

Boil pasta and drain when cooked. On medium heat, put olive oil in the skillet and sauté garlic, peppers, and onion until tender. Add tomatoes, tomato sauce, pepper flakes, and rosemary. Stir together. Mix in pasta. Heat through until hot.

Note from Judy: If it's not juicy enough for you, add more tomatoes or tomato sauce. This works well as a side dish for chicken and ribs. As a matter of fact, now that I've written the recipe, I'm hungry for it. I have some ribs in the freezer. Think I'll be making this tonight!

Kate Douglas' Carbonara

from *Kate's Kitchen*

Ingredients:

1 pound pasta -- vermicelli or angel hair
¾ pound bacon, cut in pieces
¼ cup roasted red bell pepper, sliced
6-8 mushrooms, sliced
Juice from one lemon
3 cloves garlic, minced
¼ cup green onion -- chopped
¼ cup fresh parsley -- chopped

Blend:

2 eggs
½ cup sour cream
1 cup parmesan
¼ teaspoon chili pepper flakes
¼ cup red wine
1 tablespoons red wine vinegar

Fry bacon until almost crisp. Remove from pan and drain on paper towels. Reserve 2 tablespoons bacon fat. Add sliced mushrooms, garlic and lemon juice -- cook on low heat, adding water if necessary, until mushrooms are tender. Reduce liquid as much as possible without sticking to pan. Return bacon to warm pan. Add bell pepper, onion and parsley. Cover to keep warm and set aside.

Prepare pasta according to directions. Drain and add ingredients from pan, then pour blended mixture over hot pasta and mix thoroughly. Cover pan tightly. Finish cooking egg mixture, about two minutes.

Toss again before serving and top with more parmesan cheese.

Kate Douglas' Easy Pasta Sauces

Note from Kate: Pasta's always a lifesaver, and something you can fix in the time it takes to boil water. While you've got any kind of pasta cooking according to instructions, try:

Sautéing fresh minced garlic in a little olive oil, butter or margarine. Add chopped green onion, Italian seasonings (oregano, or basil, or thyme, or all of them, or a combination or others -- pasta's very forgiving) and chopped cooked meat of any kind: sandwich ham, turkey, chicken, shrimp, etc. Toss with pasta, top with parmesan and serve.

OR:

Make an easy white sauce (melt margarine, butter, or oil, add a heaping tablespoon of flour and mix till smooth over a low heat, then add milk and turn up the heat until it thickens). Use this as a base to add anything to -- leftover veggies, seasonings, (oregano, basil, rosemary, etc.) whatever sounds good, and toss it with pasta.

OR:

Make an easy tomato base with a can of stewed tomatoes, including the liquid. Break up the tomatoes, and heat with black olives and sautéed onions, add some basil and leftover veggies or whatever sounds good to you... voilà, pasta!

OR:

Just sauté garlic in your choice of oil, maybe a little lemon juice or white wine, mix with hot pasta and sprinkle "Fines Herbs" or pre-mixed Italian seasonings over the top. Toss with freshly grated parmesan cheese.

OR:

Brown Italian sausage and add it to your favorite prepared marinara sauce -- Classico makes some good ones.

There are no rules for pasta! Fresh is best, but you can top any kind of pasta (or rice, for that matter) with just about anything and it'll be good. I have basic mixes I use, almost always beginning with olive oil and fresh garlic. You can add sour cream, wine, lemon (though not with sour cream or milk unless you're really careful, because it curdles) tomato sauce, any kind of veggies, peppers, olives, whatever.

Kyla Logan's Pizza Base

8 ounces plain flour
2 level teaspoons baking powder
Salt/pepper (pinch)
2½ ounces margarine
¼ pint milk

Mix the dry ingredients in a bowl, rub in the margarine until mixed, then add in milk and mix to a soft dough. Knead gently until smooth, then divide into 6 pieces and roll on a lightly floured surface to a round of 4" to 5". Place the 6 pieces on a baking tray and add topping, anything you like on a pizza. Tomato puree, cheese etc. Bake for 20 minutes at 210-220°C (410-430°F).

Note from Kyla: An alternative to individual pizzas is to roll the mix lightly and place on a baking tray, add the topping and lightly score into squares for easy cutting when baked. This is a good shape for a party or for little children to eat.

Rachel Bo's Sutter's One-Pan Spaghetti

1½ pounds hamburger
2 medium onions, chopped
1 can (28 ounces) diced tomatoes
¾ cup chopped green pepper
½ cup water
1 teaspoon garlic salt
1 teaspoon onion salt
1 teaspoon sugar
1 teaspoon black pepper
7 ounces uncooked, thin spaghetti, broken in half

This recipe is my own invention, featured prominently in my Strength in Numbers series and named after a character in the first book. Enjoy!

Chop onions and green peppers. Cook hamburger and onions in a large skillet on medium heat until beef is a light brown. Drain the skillet. Stir in the remainder of the ingredients, adding the spaghetti last. Heat to boiling, then reduce heat to low. Cover and allow to simmer until spaghetti is tender (approximately 30 minutes).

Toni Anderson's Super Spaghetti Sauce

As a child, my very favorite meal was my mother's spaghetti, with lettuce-and-tomato salad and San Francisco sourdough bread. It was enough to perk up any terrible, horrible, no good, very bad day! As an adult, I have added my own touches and recreated my mother's recipe, which still gets me through any dreary (or even just cold) winter evening.

1 tablespoon canola oil
1 pound ground beef
5 beef links
½ medium yellow onion (chopped)
½ cup green bell pepper (diced)
1 cup sliced mushrooms
2 16-ounce cans diced tomatoes
2 16-ounce cans tomato sauce
Water
½ teaspoon salt
1 teaspoon thyme
1 teaspoon rosemary
1 teaspoon basil
1 teaspoon oregano
1 teaspoon pepper (to taste)
2 teaspoons garlic powder (to taste)
1 teaspoon sugar

Add canola oil to large skillet and bring to medium heat. Add onion and bell pepper to skillet. Sauté for about 5 minutes. Add one pound of regular ground beef to the skillet, and break up with a fork as the beef browns. Slice five beef links (I prefer Terrible Tom's hot links) into ½" chunks and add to skillet. Add ½ cup of sliced mushrooms and stir mixture until ground beef is cooked through.

Drain the fat off of the ground beef and return the skillet to the heat. Add the diced tomatoes, and stir. Add two cans of your favorite tomato sauce and 16 ounces of water. Continue to stir, then add ½ teaspoon of salt, and 1 teaspoon each of thyme, rosemary, basil, and oregano. Add garlic powder and pepper to taste. Then add 1 teaspoon sugar and stir while bringing sauce to a mild boil. Turn heat down to simmer, and cover.

Check on sauce and stir approximately every 15 minutes. Simmer at least two hours, for maximum flavor result. Add water as needed. Begin to taste after 1½ hours of cooking, and adjust seasoning. Turn off heat and allow to sit, covered, while you prepare noodles to your preferred consistency.

Serve sauce over warm noodles, with sourdough bread and your favorite salad.

Ciao!

Soups and Salads

Alice Gaines' Hearty Lentil Soup

3 tablespoons (or more) butter
1 small-medium onion, roughly chopped
3 cups homemade chicken broth or canned broth
 $\frac{2}{3}$ cup lentils
Herbs of choice
Salt & pepper
Cream, milk, or half and half

In a large, heavy saucepan, melt the butter. Then cook the onions until translucent. Add broth and lentils and bring to a boil. Reduce to a simmer and add herbs, salt and pepper. (If you use canned broth, be very careful with the salt. Canned broth has a lot of salt in it.) Cover partially and cook slowly until lentils are tender (about an hour). Allow to cool some then puree in small batches in a food processor or blender or mash with a potato masher. Return to the pot and warm through. Add enough cream, milk or half and half until it tastes the way you like.

Alice Gaines' New England Clam Chowdah

Note from Alice: There is no such thing as Manhattan or New York clam chowder. That may be a very nice clam soup with tomatoes (none has ever passed my lips), but it's not chowdah. All chowdah is white.

Ingredients:

2 small or one large can of chopped clams
2 slices of bacon
1 tablespoon butter
 $\frac{1}{2}$ medium onion
1 small baking potato
Clam or fish broth, lobster broth, or bottled clam juice or even water
Milk, half-and-half, or cream
More butter
Salt (if necessary) and pepper

Drain clams, reserving liquid. In heavy pot, cook bacon until crisp. Remove and drain, keeping about 1 tablespoon of bacon fat in pan. Peel onion and slice thinly. In the bacon fat and a tablespoon of butter, cook onion until translucent. Peel and cube potato. Add to pot and cover with reserved clam juice from cans and enough broth to cover the vegetables. Cook until potato is tender but still holds the shape of cubes. Add clams and crumbled up bacon. Add milk until it's the right color and flavor. If desired, add a bit more butter. Taste for salt and pepper. Heat gently until hot, but not boiling. Serve.

Ann Jacobs' Neighbor's Syrian Lentil Soup

Note from Ann: Since I don't cook, I've begged some recipes for foods my neighbors *do* cook that I really like. This one's so easy I think even I could manage to put it together. It's a delicious soup, great for cool days. What's really great about it is that it's pretty -- and interesting in that the red lentils start out sort of orange and end up a pretty yellow. No, it doesn't have any meat OR broth in it. Another friend of ours questioned the originator of this recipe about this. It does taste amazingly filling, though.

2½ to 3 cups, more or less, of red lentils

10 cups water

2 tablespoons olive oil

2 teaspoons minced garlic (more or less, depending on how much garlic taste you like)

1 tablespoon dried coriander, or a handful of chopped fresh coriander if you have it

1½ teaspoons dried cumin

2½ teaspoons salt

Lemon wedges

Wash lentils. Pick out any foreign objects you might find. Combine the olive oil, garlic, coriander and cumin in the bottom of a medium to large crock pot. Drain and toss in the lentils. Add the water and salt. Turn on the pot and cook for most of the day (takes 4-6 hours to cook the lentils, which will turn yellow for some reason). Serve in soup bowls with wedges of lemon on the side.

Kate Douglas' Minestrone Soup from *her* mother's kitchen!

List #1

2 pounds beef soup bones

1 tablespoon olive oil

½ cup dry kidney beans

½ cup dry white beans

2 cloves garlic, minced

½ cup chopped onion
1 bay leaf
1 tablespoon dried basil leaves
1 teaspoon dried marjoram
1 teaspoon dried rosemary
¼ cup dried parsley
1 teaspoon dried oregano
1 16-ounce can tomatoes (broken up)
¼ teaspoon ground pepper
5 teaspoons salt
2 quarts water

List #2

1 cup peeled diced potatoes
1 cup fresh cut green beans
½ cup sliced carrots
1 cup sliced zucchini
½ cup elbow macaroni
½ cup chopped celery

Brown soup bones in olive oil, cover with water, add all ingredients in first list and simmer covered for two hours. Add more water if necessary. Remove bones, cut meat off and return meat to broth. Add veggies and macaroni. Simmer at least 30 minutes. Sprinkle freshly grated parmesan over the top and serve with sourdough French bread and a glass of good red wine.

Kate Douglas' Potato Salad

from Kate's Kitchen

This is actually a recipe I learned in my ninth grade home ec class in 1965! I still make it the same way.

6 large baking potatoes, cut into two-inch rounds
1 bunch green onions, diced
6 stalks of celery, diced
¼ cup sliced pimento or roasted red bell pepper
½ cup chopped parsley
¼ cup apple cider vinegar
Mayonnaise
Salt/pepper to taste

Boil potatoes in salted water until fork tender. Remove from heat, drain and cool just enough to handle. Peel and cut into chunks, then sprinkle vinegar over warm potatoes.

Add chopped ingredients, including salt and pepper. Add enough mayonnaise to coat potatoes when thoroughly mixed. Cover and refrigerate. If salad seems dry (depending on how much of the mayo is absorbed) you can add more mayonnaise.

Kate Douglas' Soupa

My husband had been dating a Portuguese girl when I first met him, and he used to rave about her mother's Portuguese stew she called *Soupa* -- I had no choice but to learn to make it! Weird as the ingredients sound, it's delicious and always a crowd pleaser. The dish has an interesting history -- there was a famine in Portugal and the British sent shiploads of beef. Much of it spoiled by the time it arrived, so the people cooked it with all the spices they could find to cover up the taste -- this dish is still served on festival days.

1 chuck roast or tri tip roast, cut into big chunks (3-4")
2 tablespoons pickling spice
2 tablespoons cinnamon
2 teaspoons cumin seed
5-10 sprigs of fresh mint
1 14.5-ounce can tomato sauce
Salt, pepper to taste
1 head cabbage, cut into wedges
Loaf of really good sourdough French bread, cut in thick slices
You'll also need string and cheesecloth

Brown meat chunks in a heavy Dutch oven sized pot -- use just a small amount of oil. When it's good and brown, pour enough water over to cover the meat. Add the tomato sauce, salt and pepper. Wash the mint leaves and tie them in a bundle with string -- add to the pot. Cut a piece of cheesecloth about a foot square. Get it wet and squeeze the water out (keeps the spices inside better). Dump the pickling spice, cinnamon and cumin seed (more or less... I never actually measure the spices) into the center of the cheesecloth then pull the corners up to make a bag and tie with string. Add to the pot. Simmer slowly, covered, for about three to four hours, until meat is tender and sauce has cooked down a bit. You can tilt the lid after a couple of hours so the sauce is reduced. About half an hour or so before serving, add the cabbage wedges and cover tightly. Cook until the cabbage is tender.

To serve, put the bread on the plate, pile meat on top, then cover with sauce. Serve the cabbage off to one side. It's absolutely delicious.

Kate Hill's Fruit/Nut Salad

1 bunch red leaf lettuce
1 6-ounce bag fresh baby spinach
3 cups green seedless grapes
1 dry pint grape tomatoes
1 medium cucumber, sliced
1 medium apple, chopped
1 6-ounce can extra large black olives, drained
1 2-ounce bag chopped pecans
Oil
Vinegar

Thoroughly wash all fruits and vegetables and mix in a large bowl. Add pecans. Add oil and vinegar to taste and toss all ingredients.

Suggestion: Serve with your favorite brand of meatless chicken-style patties.

Kate Hill's Vegetable Soup

1 large can crushed tomatoes
Water
Sugar
Oregano
Parsley
Basil
12 ounces frozen peas
12 ounces frozen corn
12 ounces frozen green beans
8 ounces frozen whole baby carrots
3 cups cooked brown rice (optional)

Place a large pan on the stovetop over medium heat. Pour in the crushed tomatoes. Fill the tomato can with water and mix with the tomatoes. Add the sugar, oregano, parsley, and basil. Suggest using 3 tablespoons of sugar and two tablespoons each of the herbs; however, add as much or as little as you like to suit your taste. Mix thoroughly. Add the frozen vegetables and again mix thoroughly. Raise the heat and bring to a boil, stirring

often. Once the soup is boiling, lower the heat back to medium/low and continue to cook until the carrots are soft enough to cut with a spoon. Remove from heat. Suggest serving with grating cheese and bread.

Note: If you would like to add brown rice, prepare separately and add to the soup once it is finished cooking.

Kate Hill's Vegetarian Stuffing

1 can vegetable broth
1 large apple, peeled and chopped
1 medium onion, chopped
1 medium loaf of bread cut into cubes

Bring broth, apple, and onion to a boil. Lower the heat and cook until the onion softens. Add cubes of bread and mix well. The stuffing should be moist.

Note: White or wheat bread can be used, or use a mixture of both.

Pam Lake's Broccoli Salad

4 broccoli crowns
4 small boxes raisins
1 medium chopped red onion
1 pound crumble cooked bacon

Dressing:

2 cups mayonnaise
½ cup sugar
½ cup + 2 tablespoons red wine vinegar

Trim broccoli, using only the florets. Brown bacon in microwave, if possible, and drain thoroughly. Combine first 4 ingredients in large bowl. Put last 3 ingredients in blender and blend until smooth. Pour over salad and mix thoroughly. Immediately refrigerate any uneaten salad!

Pam Lake's Potato Cheddar Soup

1 teaspoon cracked black pepper
2 tablespoons butter
1 large onion, chopped
4 large potatoes, peeled and sliced
¼ pound sharp cheddar cheese, cubed
2 quarts beef bouillon
Shredded sharp cheddar cheese
Cooked bacon, crumbled

In a 6-quart pot, combine the butter and black pepper. Sauté the onions in melted butter. Add the potatoes and beef stock and bring to a boil. Simmer for 45 minutes to an hour. Remove from heat and gradually stir in cubed cheese until melted.

Carefully put contents in food blender and process until creamy. Return to pot and serve. Garnish with shredded cheddar and bacon.

Sheri Ross Fogarty's Indian Lentil Stew

I found this recipe a few years ago in a vegetarian soup cookbook and we changed it a bit to make it our own. Serve it with a warm crusty bread or some *Naan* (Indian flat bread) and enjoy!

1 tablespoon olive oil
1 cup finely chopped onion
1 teaspoon saffron threads, crushed
1 tablespoon hot water
2 teaspoons curry powder
1 teaspoon ground cumin
2 teaspoons minced fresh rosemary, or 1 teaspoon dried rosemary, crushed
1 teaspoon fennel seeds
6 cups vegetable stock, heated
One 15-ounce can garbanzo beans, drained and rinsed
¾ cup dried red lentils
¾ cup basmati rice
1 tomato, cut into ½-inch dice
⅓ cup coarsely chopped fresh cilantro, plus sprigs of fresh cilantro for garnish
Salt and freshly ground pepper to taste

Heat the oil in a Dutch oven over medium heat. Add the onion; cook, stirring occasionally, until translucent, about 5 minutes. Meanwhile, mix the saffron with the hot water; set aside. Add the curry powder, cumin, rosemary, and fennel seeds to the

Dutch oven; stir for about 30 seconds. Stir in the saffron mixture and the vegetable stock (you can use pre-packaged vegetable stock or six cups of a good vegetarian or chicken powdered broth) beans, lentils, and rice. Increase the heat to high and bring to a boil. Reduce the heat; cover and simmer, stirring occasionally, until the lentils and rice are tender, about 30 minutes. Stir in the tomato and chopped cilantro. Season to taste. Garnish with sprigs and cilantro.

Mary Winter's "Chicken Salad like Mary's Mom Makes"

My mother usually makes this chicken salad when she comes up and visits. It makes the perfect thing to put in the fridge and then snack on for lunches or as the mood strikes.

Ingredients:

2-4 cups of canned or cooked chicken

½ cup chopped celery

Diced onion to taste

1-2 cups of dried cranberries or any dried fruit you prefer. Cherries work well

Miracle whip or real mayo to the moistness you like

1-2 cups of sliced flavored almonds or any nut you prefer (almonds work well)

Note: If you're going to refrigerate for several days or even overnight don't add too much dressing as it will get watery.

Mix all the ingredients and then refrigerate at least 2 hours before serving.

Egg Dishes

Judy Mays' Ziploc Omelet

Good for when all your family is together or you have guests for the weekend. The best part is that no one has to wait for his or her special omelet!

Put out a variety of ingredients such as cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc. Have guests write their name on a quart-size Ziploc freezer bag with permanent marker.

Crack 2 eggs (large or extra-large) into the bag (not more than 2). Shake to combine them. Each guest adds prepared ingredients of choice to his or her bag and shakes. Make sure to get the air out of the bag and zip it. Place the bags into rolling, boiling water for exactly 13 minutes. You can usually cook 6 to 8 omelets in a large pot. For more, make another pot of boiling water. Open the bags and the omelet will roll out easily. Nice to serve with toast, fresh fruit, and coffee cake.

Imagine having these ready the night before, putting the bags in the boiling water, and in 13 minutes, you have a nice omelet for a quick breakfast. Be prepared for everyone to be amazed!

Kate Douglas' Quiche

from Kate's Kitchen

Ingredients:

One roll-up packaged pie crust (or if you're industrious, make your own)

8-ounce package cream cheese, softened

2 large portabella mushrooms

3 cloves garlic, minced

Juice from one lemon

1 can chicken broth

1 tablespoon butter

1 cup shredded mozzarella cheese

1 cup marinated artichoke hearts

1 jar Ranch dressing dip

4-5 eggs (depending on pie pan size)

1 package feta cheese, crumbled
½ pound bacon, fried and crumbled

Preheat oven to 375°F

Heat the butter in a large skillet and heat the garlic just long enough to release the flavor. Do not overcook! Add the mushrooms, lemon juice and chicken broth, cover with a lid and cook on medium heat for about ten minutes. Remove the lid and cook, stirring occasionally, until all liquid is reduced and mushrooms begin to sizzle. Remove from heat.

Put the pie crust in a nine or ten inch pie plate and spread cream cheese across the bottom. Slice artichoke hearts and layer those, cover with the mozzarella, then the mushrooms. Top with the bacon.

Beat eggs, Ranch dip, and any drippings left from the mushrooms until fully mixed, then pour over the mix in the pie. It should come to just below the edge of the crust. Top with the crumbled feta cheese.

Bake approximately 1 hour at 375°F. Quiche is done when knife inserted in center comes out clean. Cool at least twenty minutes before serving.

Quiche variations:

Use Swiss cheese in place of the cream cheese. Layer with fresh or frozen spinach, mushrooms, artichoke hearts, asparagus, sliced summer squash, roasted red bell pepper or any variation thereof. Instead of ranch dip, use sour cream in egg mixture and season with salt and/or garlic salt. Top with feta cheese and bake.

Use cheddar cheese in place of Swiss, 1 package of frozen, chopped broccoli, layer with cheddar and cubes of honey ham. Again, use sour cream with the egg mix or half a can of cheddar cheese soup. Top with feta cheese and bake.

The main thing to remember in your mixes is that the eggs will hold together whatever you throw into the crust. I've made them with sliced cook potatoes and sausage for a breakfast dish, mixed fresh veggies and cheese for luncheons. There really is no one particular recipe, but I have yet to have one of these turn out and not taste wonderful! Enjoy!

Breads

Brenda Bryce's Breadmaker Hawaiian Sweet Bread

Note from Brenda: Here is a recipe that I use all the time. It's for the breadmaker and has two varieties. One with sugar and the other, Splenda®. (This is a hard won recipe and it took me several unsavory batches to get it right).

Makes: 2-pound loaf

Ingredients:

1½ cups pineapple juice
1 egg
⅓ cup milk
4 tablespoons butter or margarine (cut up)
1 teaspoon vanilla extract (or coconut extract)
½ teaspoon ground ginger
1 teaspoon salt
⅔ cup sugar
½ cup potato flakes
3½ cups bread flour
1½ teaspoons yeast

Put all ingredients into your breadmaker and select white or sweet bread setting. Also, use the light crust setting.

Brenda Bryce's Lighter Breadmaker Hawaiian Sweet Bread

For those who are watching their girlish figure and want something REALLY sweet:

Makes: 1-pound loaf

Ingredients:

¾ cup pineapple juice
1 egg
¼ cup low fat or fat free milk
2 tablespoons light butter or light margarine (cut up)
¾ teaspoon vanilla extract (or coconut extract)
¼ teaspoon ground ginger

½ teaspoon salt
⅓ cup Splenda®
¼ cup potato flakes
2 cups bread flour
1 teaspoon yeast

Put all ingredients into your breadmaker and select white or sweet bread setting. Also, use the light crust setting.

Christina Craveiro's Banana Bread

Sift together and set aside:

1½ cups flour
⅔ teaspoon baking soda
⅔ teaspoon salt

Cream together:

½ cup butter
1⅓ cups sugar

Add to butter and sugar:

1⅓ cups mashed ripe bananas
2 eggs
1 tablespoon vanilla

Mix well. Add flour mixture alternately with ½ cup sour milk or buttermilk. Pour into well greased loaf pan and cook 1 hour 15 minutes at 350°F.

Jade Buchanan's Overnight Cinnamon Buns

Ingredients:

20 frozen dough balls
1 cup brown sugar
¼ cup vanilla instant pudding powder
2 tablespoons cinnamon
¾ cup pecans or raisins (or go wild and put both in!)
½ cup butter/margarine (melted)

Grease a 10" bundt pan and place 20 dough balls in pan. Sprinkle with brown sugar, pudding powder, cinnamon and pecans/raisins. Pour melted butter/margarine over

top. Cover with a piece of waxed paper and a clean, damp cloth. Leave out at room temperature. Turn out the lights, grab your significant other, and have a wild night together (this step is crucial to ensure the balls rise properly). In the morning, preheat the oven to 350°F. Bake for approximately 25 minutes.

This is a fantastic meal if you have guests over. Stand back and watch the elbows fly -- these tend to go quickly!

Kyla Logan's Scottish Malt Loaf

Ingredients:

1 cup All-Bran®
1 cup sugar
1 cup mixed fruit (can just be sultanas)
1 cup milk
1 cup self-rising flour

Put the All-Bran®, sugar, fruit and milk into a bowl and leave to soak for at least an hour. If you can, leave it overnight in the fridge, as this plumps up the fruit. Stir in the flour and put in a greaseproof paper lined loaf tin. Bake for one hour at 180°C.

When baked, turn out of the tin and remove greaseproof paper immediately. When cool cut into slices.

Lea Senghaas's Banana Bread/Chocolate Banana Bread

Ingredients:

½ cup shortening
(For Chocolate Banana Bread add: 3 teaspoons cocoa powder)
¾ cup sugar
1 teaspoon baking powder
2 bananas, sliced
1 egg
1 teaspoon baking powder
½ teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla

2 cups flour

$\frac{3}{4}$ cup buttermilk (or substitute 1 tablespoon lemon juice or white vinegar added to regular milk)

Optional Fillings

1 cup slivered almonds, walnut or pecan pieces, or lightly toasted unsalted sunflower seeds. For chocolate bread, add 1 cup chocolate chips, or peanut butter chips. Raisins or dried cranberries are also tasty.

Cream first ingredients (All but then stir in flour and buttermilk, alternatively) Pour into 2 greased loaf pans, bake at 350°F for 1 hour.

Desserts

Alexis Fleming's Damper with Cocky's Joy

Preparation time: 20 minutes

Total cooking time: 25 minutes

Makes one damper

Ingredients:

3 cups self-raising flour

1-2 teaspoons salt

90 g (1/2 cup) butter, melted

1/2 cup water

1/2 cup milk

Extra milk for glazing

Extra flour for dusting

Butter and golden syrup for serving

Preheat oven to moderately hot 210°C (190°C gas). (410°F/375°) Brush an oven tray with melted butter or oil. Sift flour and salt into large mixing bowl. Make a well in center. Combine butter, water and milk and add to flour. Stir with a knife until just combined.

Turn onto lightly floured surface; knead 20 seconds or until smooth. Transfer dough to tray; press out to a 20 cm (8") round.

Using a sharp pointed knife, score into 8 sections 1 cm deep. Brush with milk; dust with flour. Bake for 10 minutes. Reduce heat to moderate 180°C/350°F.

Bake 15 minutes or until damper is golden and sounds hollow when tapped.
Serve with extra butter and syrup.

Note from Alexis: Cocky's joy is simply an old Aussie country name for golden syrup. It is a thick amber colored form of sugar syrup, made in the process of converting sugar cane juice into sugar.

Alexis Fleming's No Fail Chocolate Cake

Note from Alexis: This is for all those who find themselves physically challenged in the kitchen. My children spent years telling everyone my cakes turned out like inch-high concrete discs. Now I only ever make chocolate cake and wow everyone with a four-inch high delectable delight.

Take one food processor. Into it, throw the following:

6 ounces all purpose flour

6 teaspoons cocoa

1 teaspoon baking powder

5 ounces sugar

6 teaspoons golden syrup

2 eggs

$\frac{2}{3}$ cup vegetable oil

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

1 teaspoon baking soda (bi-carbonate of soda)

Mix until blended. Pour into one large baking tin or two sponge tins that have been lined with baking paper. Bake one hour at 350°F. Rest in pan for five minutes and then tip onto cooling rack. Ice with chocolate icing and chocolate curls.

Ann Jacobs' Neighbor's Key Lime Pie

Ingredients:

4 eggs, separated

1 13-ounce can sweetened condensed milk

$\frac{1}{2}$ cup key lime juice

6 tablespoons sugar

$\frac{1}{2}$ teaspoon cream of tartar

1 9-inch baked pie shell or graham cracker crust

Combine condensed milk, egg yolks and lime juice in mixing bowl. Beat one egg white stiff. Fold into mixture. Pour mixture into pie shell. Beat 3 egg whites and gradually add sugar and cream of tartar. Spread meringue over filling. Bake at 350°F about 20 minutes, until meringue is golden brown.

Camille Anthony's Really Easy and Tart Lemon Jell-O Cake

Ingredients:

1 box of Betty Crocker Super Moist Lemon Cake (I DID say easy!)

1 package lemon gelatin (Jell-O brand if you want kosher)

2 lemons (nice and smooth skinned, cause you're gonna grate them)
1 package/box powdered sugar
½ cup lemon juice (possibly more)

Follow instructions on cake mix box EXCEPT: Empty gelatin mix into dry ingredients. Increase oil to ½ cup. Decrease water to ½ cup and add in the ½ cup lemon juice. Bake as directed.

Meanwhile...

Wash and then lightly grate the skins of the two lemons into a high-sided bowl (Just the yellow -- the white is bitter.) Dump in the box of powdered sugar. Squeeze the two lemons (don't get the seeds in the bowl!) really good, and either stir the mix or beat on very low with a mixer. Set aside, but keep stirring the mix 'cause it will separate.

Back to the cake:

Okay, here's the fun part. Make sure the cake is well done, but NOT burnt. Black is beautiful except on food! While the cake is still hot, using a long tined fork, puncture the cake ALL over (I like to use a uniform row pattern which looks pretty when done). Now, stir your mix once more and proceed to spread it over the entire surface of the cake, making sure it is soaked in evenly. Hurry! The cake absorbs best while hot. Save a spoonful or two for when the cake cools, then spread it over the top to give a slight glaze. There you have it!

If you like hot, moist goodies from the oven, you can tear into that baby now. Or let cool and serve later. Either way, you might want to go back and double the recipe because I guarantee there'll be no leftovers. And if you're not the kind of person who reads the entire recipe first, you'll be sitting here saying, "Darn! I should have made two!"

Cat Marsters' Chocolate Cream Surprise

Note from Cat: This is one of my family's favourite desserts, and one I've been making since I was a little girl (that's how easy it is). We sometimes have it after Christmas dinner instead of the traditional pudding. It's everything a dessert should be: creamy, chocolaty, moist and crunchy. Be warned though: one serving contains over 500 calories, and there's just no way you can stop at one...

This dessert takes very little time to prepare, but needs to be chilled for 24 hours, so make it the day before you need it. Serves six.

Ingredients:

300 ml (10 fluid ounces) double cream

300 ml (10 fluid ounces) single cream
100g (4 ounces) white breadcrumbs (you can buy bags of breadcrumbs, or put a few slices in the blender)
8 tablespoons drinking chocolate
2 tablespoons instant coffee powder
115g (4½ ounces) Demerara sugar

To decorate:

Chocolate flake or similar

Whip the double and single cream together until fluffy. In a separate bowl, mix the dry ingredients. Then get your serving dish -- it looks good in a glass bowl, so you can see the layering -- and put down a layer of the dry mixture, about half an inch thick. Do the same with the cream, then add another layer of each until the bowl is full, finishing with the cream. Store in the fridge for 24 hours to set.

Before serving, crumble the chocolate flake on top for decoration. You can substitute chocolate chips or broken-up pieces of after-dinner mints instead if you like.

Chrissie Henderson's Anzac Biscuits (Cookies)

ANZAC day is celebrated in Australia on April 25. On this day in 1915, the ANZACs (Australian and New Zealand Army Corps) landed at Gallipoli, and suffered the worst defeat in Australian military history. The fallen soldiers of all wars are now commemorated on ANZAC day. Another cookbook stated that these cookies were sold to raise money to help returned veterans.

Ingredients:

¾ cup fine sugar
1 teaspoon treacle (golden corn syrup)
¼ pound Butter
1 teaspoon baking soda
¾ cup coconut, flaked
1 cup oatmeal
¾ cup plain flour
2 tablespoons boiling water

In a saucepan place butter, treacle, soda, sugar and mix with boiling water. Bring slowly to boil, remove and add dry ingredients. Mix well. Place spoonfuls about 3 inches apart on well greased cookie tray.

Bake at 200°C/390°F about 25 min. Leave on tray for 5 minutes to go crisp.

Chrissie Henderson's Lamingtons

Lamingtons, the staple of all good fetes (school or church fairs) are said to be named after Lord Lamington, Governor of Queensland from 1895-1901. The cake is easier to handle if it is a little stale; day old cake is ideal. Sponge or butter cake can be used. Lamingtons can be filled with jam and cream, if desired.

Ingredients:

6 eggs
2/3 cup castor sugar
1/3 cup cornflour
1/2 cup plain flour
1/3 cup self-raising flour
2 cups (180g) coconut, approximately

Icing:

4 cups (500g) icing sugar
1/2 cup cocoa
15g (1 tablespoon) butter, melted
2/3 cup milk

Grease 23cm (9") square slab pan. Beat eggs in medium bowl with electric mixer about 10 minutes, or until thick and creamy. Gradually beat in sugar, dissolving between additions. Fold in triple-sifted flours. Spread mixture in prepared pan.

Bake in moderate oven (350°F) about 30 minutes. Turn onto wire rack to cool. Cut cake into 16 squares, dip squares into icing, drain off excess icing, toss squares in coconut. Place lamingtons on wire rack to set.

Icing: Sift icing sugar and cocoa into heatproof bowl, stir in butter and milk. Stir over pan of simmering water until icing is of coating consistency.

Makes 16 lamingtons

Christina Craveiro's Peanut Butter Fudge

Ingredients:

4 cups sugar
1 stick butter

1 cup evaporated milk

Bring to boil. Cook 7-10 minutes (hardball in water). Remove from heat.

1 cup peanut butter

1 cup flour

1 7.5-ounce jar of Fluff

Mix two parts together, well, and put in 9x13 greased pan. Let set until solid and cool.

Dawn Montgomery's Mascerated Berry Parfait

Ingredients:

1 bowl (approx. 1½ cup, or ⅓ package) frozen mixed berries

1 teaspoon sugar

½ cup white wine

Nonfat whipped topping (or whipped cream, or whipped topping, your choice. I've found whipped topping spreads easily over the skin as well)

Place frozen berries, sugar and wine in bowl at room temperature until thawed, (approximately 20 minutes), gently folding the mixture occasionally.

Add ⅓ of the mixture to bottom of wine glass or sundae dish. Place a thin layer of whipped topping over berries and repeat process until all but one of each type of berries are used. To finish, place a small amount of whipped topping over entire dish and garnish with remaining berries.

Serve immediately.

With the right amount of heat, this little dessert can lead to an incredible bout of foreplay with little forethought.*WEG* It's also absolutely sinful savoring solo. Enjoy!

Emma Ray Garrett's Better Than Sex Cake

Ingredients:

1 box chocolate cake mix, whatever brand you like best

1 can sweetened condensed milk

1 jar Mrs. Richardson's Butterscotch Carmel Sauce

1 container whipped cream

Mix and bake cake as per directions. Let cool for fifteen minutes. Take wooden spoon and, using the handle, poke multiple holes through the top of the cake. Pour sweetened condensed milk and butterscotch sauce over the cake, making sure to fill all the holes. Refrigerate overnight. Frost with whipped topping. Keep refrigerated and covered.

Erlee Meyers' 1-2-3-4 Pound Cake

Ingredients:

1 cup shortening
2 cups sugar
3 cups flour
4 eggs
2 teaspoons baking powder
1 cup milk
1 teaspoon vanilla extract
½ teaspoon almond extract
½ teaspoon lemon extract

Mix batter well and pour in to a loaf pan or Bundt pan. Cook at 375°F for 1 hour.

Erlee Meyers' Dump Cobbler

Ingredients:

1 package yellow or white cake mix
2 cans pie filling or 1 large can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of dutch oven. Sprinkle cake mix over top of fruit. *Do not stir!* Sprinkle with cinnamon and cut pads of butter and let fall on surface. *Do not stir*, it will burn. Cover and moderate oven (350°F) until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

Erlee Meyers' Sour Cream Cake

Ingredients:

6 eggs

1 cup butter
3 cups plain flour
3 cups sugar
¼ teaspoon baking soda
½ pint sour cream

Cream butter and sugar; add eggs one by one. Sift flour, add soda. Sift two more times. Add flour and sour cream alternately, about a quarter at a time. *Do not add flavoring.* Pour batter into a greased and floured cake tube pan and bake at 300°F for 90 minutes. Remove from oven immediately. *Do not frost.*

Erlee Meyers' Sweet Potato Pound Cake

Ingredients:

1 cup unsalted butter, softened
2 cups sugar
2½ cups cooked and mashed sweet potatoes (about 2½ large or 4 small potatoes)
4 eggs
3 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

For the glaze:

½ cup drained canned peaches or cooked fresh peaches
1 cup confectioner's sugar
½ teaspoon vanilla extract
2 tablespoons milk

Preheat oven to 350°F. In a large bowl, cream the butter and sugar, beating until light and fluffy. Add the sweet potatoes and beat until light and fluffy. Add the eggs one at a time, beating well after each addition.

In a medium bowl, combine the flour, salt, baking soda, baking powder, nutmeg, and cinnamon and stir well. Add to the creamed mixture in three parts, beating after each addition until well combined. Add the vanilla and beat until well combined.

Spoon the batter into a large greased and floured tube pan, smooth the top, and bake in the preheated oven for 1 hour and 15 minutes or until the top is just golden-brown and a knife inserted into the cake comes out clean. Remove from the oven and cool on a wire rack for three minutes, then remove from the pan and cool completely on the rack.

While the cake is cooling, mash the canned or cooked fresh peaches to form a puree. Combine in a small bowl with all the remaining glaze ingredients and mix well. Drizzle over the top of the cooled cake.

Note: Keep cake in refrigerator after cutting.

Eve Vaughn's Kentucky Butter Cake

Ingredients:

3 cups all-purpose flour
2 cups granulated sugar
1 teaspoon salt
1 teaspoon baking powder
½ teaspoon baking soda
1 cup buttermilk or sour milk
1 cup butter -- room temperature
2 teaspoons vanilla
4 large eggs

Sauce:

¾ cup sugar
⅓ cup butter
3 tablespoons water
2 teaspoons vanilla

Preheat oven to 325°F. Grease and flour a 12-cup Bundt pan or 10-inch tube pan. In a large bowl, combine all cake ingredients; beat on low speed until moistened. Beat for about 3 minutes at medium speed. Pour batter into prepared pan. Bake at 325 degrees for 50 to 65 minutes, or until a toothpick inserted into the center comes out clean.

In a small saucepan over low heat, combine sauce ingredients; cook just until butter melts, stirring occasionally. Do not bring to a boil. Pierce the cake all over with a fork then pour the hot sauce over the warm cake. Let stand 5 minutes, or until sauce is absorbed.

Jade Buchanan's Christmas Tree Cookies

Note from Jade: This is a Christmas favorite in my family. I'll make these with my mom and sister, and each of us gets a separate job to do. I always end up placing the gumdrops. On that note: always buy two bags of gumdrops -- they tend to disappear.

Ingredients:

3 tablespoons butter
3 cups mini marshmallows
½ teaspoon vanilla
½ teaspoon green food coloring
4 cups Cheerios
Small gumdrops

In a large pot, heat butter and marshmallows over low heat, stirring until marshmallows are melted. Remove from heat. Stir in vanilla and food coloring. Fold in Cheerios until evenly coated. Place wax paper on counter. Butter your hands. Shape warm Cheerios mixture into tree shapes. Place on wax paper. Cut gumdrops into pieces, press into trees to form ornaments.

Makes 16-20 trees (or one giant one -- your choice)

Jade Buchanan's Flourless Peanut Butter Cookies

Note from Jade: I love making these if I have an instant craving for something sweet and simple.

Ingredients:

1 cup peanut butter
1 egg
1 cup sugar
1 tablespoon vanilla

Pre-heat oven to 350°F. Mix ingredients together until smooth. Drop by teaspoon onto cookie sheet. Flatten each cookie with a fork. Bake 10 minutes.

Judy Mays' Pennsylvania Dutch Apple-Pie Cake

Ingredients:

½ cup margarine or butter
1 egg slightly beaten
¾ cup sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon ground nutmeg
½ teaspoon ground vanilla
½ teaspoon ground cloves
⅛ teaspoon vanilla
2 cups apples peeled and chopped

Thoroughly grease a 9-inch pie pan. Melt margarine then remove from heat. Blend with sugar and egg. Mix in the rest of the ingredients. Spread into pan. Bake in a preheated oven at 350°F for 40-45 minutes.

Judy Mays' Apple Strudel (as featured in *Jingle Buns*)

Sauce:

1 cup apple juice
4 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
1 tablespoon brandy
½ teaspoon vanilla extract

Filling:

1 cup plus 2 tablespoons apple juice
½ cup dry white wine
3 whole star anise
1 cinnamon stick
1 vanilla bean, split lengthwise
⅓ cup (packed) dried Bing cherries
⅓ cup (packed) pitted prunes, halved
1¼ pounds Braeburn apples, peeled, cored, cut into ½-inch cubes
⅓ cup (packed) golden brown sugar
1½ tablespoons cornstarch

Strudel:

⅔ cup hazelnuts, toasted, husked
½ cup Graham cracker crumbs
3 tablespoons sugar

9 17x12-inch sheets fresh phyllo pastry or frozen, thawed
½ cup unsalted butter, melted

For sauce:

Boil juice in small saucepan until reduced to ½ cup, about 6 minutes. Remove from heat. Add chocolate and let stand 1 minute; whisk until melted and smooth. Stir in brandy and vanilla. (Sauce can be prepared 4 days ahead. Cover and chill. Rewarm before serving.)

For filling:

Combine 1 cup juice, wine, star anise, and cinnamon in large saucepan. Scrape in seeds from vanilla bean; add bean. Bring to simmer. Remove from heat. Cover; let stand 10 minutes. Add cherries and prunes. Cover and simmer until fruit is plump, about 5 minutes. Discard star anise, cinnamon, and vanilla bean. Mix in apples and sugar; simmer until apples are tender but hold shape and liquid is reduced to 3 tablespoons, stirring occasionally, about 45 minutes.

Mix cornstarch and 2 tablespoons apple juice. Add to filling; stir over medium-high heat until filling thickens and boils, about 3 minutes. (Can be made 3 days ahead. Cool slightly, cover, and chill.)

For strudel:

Preheat oven to 375°F. Lightly butter heavy large baking sheet. Blend first 3 ingredients in processor until nuts are finely ground.

Place dry kitchen towel on work surface. Place 1 phyllo sheet on towel (cover remaining phyllo with plastic wrap and damp towel). Brush phyllo lightly with melted butter. Top with second phyllo sheet; brush with butter. Sprinkle with scant 3 tablespoons nut mixture. Continue with 6 more phyllo sheets, brushing each with butter and sprinkling with scant 3 tablespoons nut mixture. Top with remaining phyllo sheet. Brush with butter. Spoon filling atop phyllo stack in 12x3-inch log, starting 2 inches from 1 long side and 2½ inches from each short side. Fold short edges over filling. Using towel as aid and beginning at edge close to filling, roll up strudel jelly-roll style. Place strudel, seam side down, on prepared baking sheet. Brush strudel with butter. (Can be made 4 hours ahead. Chill.)

Bake strudel uncovered until golden, about 45 minutes. Let cool at least 30 minutes. Cut warm or room temperature strudel into slices; place on plates. Serve with ice cream and warm chocolate sauce.

Judy Mays' Dried Cherry and Walnut Strudel Bundles

(as featured in *Jingle Buns*)

Ingredients:

1 $\frac{1}{8}$ cups dried cherries
¾ cup boiling water
¾ cup walnuts, ground
6 tablespoons apricot jam
24 fresh phyllo pastry sheets or frozen, thawed
6 tablespoons (¾ stick) unsalted butter, melted
6 6-inch-long pieces kitchen string
Powdered sugar

Place cherries in small bowl. Pour ¾ cup boiling water over. Let stand until softened, about 30 minutes. Drain well. Pat cherries dry with paper towels. Mix cherries, nuts and jam in medium bowl.

Lightly oil heavy medium baking sheet. Stack phyllo sheets on work surface. Trim to 10-inch square (save scraps for another use). Cover stack with plastic and damp kitchen towel. Place 1 phyllo square on work surface. Brush lightly with butter. Arrange another phyllo square atop, with corners at a slight angle. Brush lightly with butter. Repeat with 2 more squares, arranging corners at slight angle. Spoon ¼ cup sherry mixture in center of phyllo stack. Lift edges of phyllo and bring together around filling, forming bundle. With string, tie bundle just above filling. Place on prepared sheet. Repeat with remaining phyllo and filling, forming total of 6 bundles. Brush outside of filled portion (but not tops) of each bundle with butter. (Can be made 1 day ahead. Cover carefully and chill.)

Preheat oven to 325°F. Bake until phyllo is golden, about 35 minutes. Transfer sheet to rack and cool. Carefully cut string from each bundle. Sift powdered sugar over bundles and serve.

Judy Mays' Christmas Pies (as featured in *Jingle Buns*)

Filling:

½ cup raisins
½ cup sultanas
¼ cup dates
¼ cup candied peel
¼ cup glace cherries
¼ cup flaked almonds
1 ripe banana, peeled

4 tablespoons Brandy or whisky
½ teaspoon ground ginger
½ teaspoon grated nutmeg
½ teaspoon mixed spice

Pastry:

1 cup flour
½ cup shortening
6 tablespoon cold water

Filling: Mix everything together either by hand or, if you desire a smoother texture, in a food processor.

Pastry: Rub shortening into the flour until the mixture resembles fine breadcrumbs. Add enough flour to enable the pastry to hold together. Roll out pastry and cut into 12 cm circles. Press circles into the bottom of lightly oiled baking tins. Put the filling inside and cover with another pastry circle. Press down at the edges and make a small steam hole in the top.

Bake for 10 minutes in a hot oven (425°F). These pies can be frozen before baking either in the tin or removed from tin once they are solid. Filling will keep for 1 week covered in the fridge.

Judy Mays' German Stollen (as featured in *Jingle Buns*)

Ingredients:

½ cup raisins
½ cup candied red cherries, halved
¼ cup currants
¼ cup candied citron, diced
¼ cup rum
4½ cups flour
2 yeast, active dry packages
1 cup milk
¼ cup butter or margarine
¼ cup sugar
½ teaspoon salt
2 eggs
1 tablespoon orange peel, finely shredded
2 teaspoons lemon peel, finely shredded
½ cup almonds, blanched chopped

In a medium bowl combine raisins, cherries, currants, citron or citrus peel, and rum. Set aside. In a large mixer bowl combine 1½ cups of the flour and yeast. Heat milk, butter, sugar and salt over low heat, stirring constantly until warm (120°F to 130°F).

Add to dry ingredients along with eggs and fruit peels. Beat at low speed of electric mixer for 30 seconds, scraping sides of bowl. Beat 3 minutes at high speed. Stir in fruit-rum mixture, almonds and enough of the remaining flour to make a soft dough.

Turn out onto a lightly floured surface and knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (5 to 6 minutes). Shape into a ball. Place in a greased bowl, turning once. Cover. Let rise until double (1 hour). Punch dough down. Divide in half. Cover and let rest 10 minutes.

On a lightly floured surface roll each half to a 10x8-inch oval. Fold lengthwise in half so the top half overlaps to within a half-inch of the bottom half. Press folded edge firmly. Place about 4 inches apart on greased baking sheet. Cover and let rise until double (45 minutes). Bake at 200° Celsius (~400°F) for 15 to 20 minutes or until golden brown. Cool. Serve sprinkled with powdered sugar or spread with Confectioner's Glaze and decorate with candied cherries. Makes 2 loaves.

Confectioner's Glaze:

Mix 1 cup sifted powdered sugar and 1 tablespoon milk. Add more milk, ½ teaspoon at a time, until spreading consistency.

Judy Mays' Hazelnut Cookies (as featured in *Jingle Buns*)

Ingredients:

1 cup plus 4 teaspoons powdered sugar

¾ cup plus 2 tablespoons ground hazelnuts (you can also use almonds, coconut, or any other nuts)

2 egg whites

Baking wafers -- 3 inches round (these crisp, flat wafers are widely used in European baking and are available in specialty food stores in the U.S.)

Mix together all ingredients. Use a teaspoon to drop small scoops of dough onto the baking wafers (the wafers make it easy to remove the cookies from the cookie sheet). Place on a cookie sheet on the second shelf from the bottom of the oven. Bake until golden brown at 350-375°F for 20 minutes.

Kletzenbrot (Fruit Cake) (as featured in *Jingle Buns*)

Ingredients:

3 cups wheat flour
2/3 cup brown sugar
2 teaspoons baking powder
1/4 teaspoon salt
2 cups buttermilk
1 cup chopped nuts (walnuts, almonds)
1 cup chopped prunes
1 cup chopped dried figs
1 cup chopped dried dates
1/2 cup raisins
1/2 cup currants

Sift the flour, sugar, baking powder, and salt into a bowl. Slowly add the buttermilk and stir the mixture into a smooth dough. Mix in the nuts and dried fruits. Place into a loaf pan and bake in a hot oven (350°F) for about an hour.

Judy Mays' Saffron Buns (St. Lucia's Buns) (as featured in *Jingle Buns*)

Ingredients:

1 1/2 cups milk
1 g saffron (~ 1/4 teaspoon)
50 g fresh baker's yeast (~ 3 1/2 tablespoons)
3/4 cup sugar
2/3 cup butter or margarine
5 cups all purpose flour
1 egg
1 cup raisins
A pinch of salt

Melt butter or margarine in a pan and add the milk and the saffron. Warm the mixture to body temperature. Use a thermometer; the correct temperature (36.6° C or 100° F) is important! Pour the mixture over the finely divided yeast, then add the remaining ingredients (except for the egg and the raisins), which should have a temperature of 21-23°C (72-75°F).

Mix into a smooth dough. Cover the dough with a piece of cloth and let it rise for 30 minutes. Knead the dough, divide it into 25-30 pieces and form each piece into a round bun. Let the buns rest for a few minutes, covered by a piece of cloth.

Form each bun into a string, 15-20 cm long, then arrange the string in a suitable shape, e.g. like an S or a double S. Regardless of the shape, the ends of the string should meet. Press a few raisins into the dough.

Cover the buns with a piece of cloth and let them rise for 40 minutes. Whip the egg together with a few grains of salt and paint the buns with the mixture. Bake them for 5-10 minutes in the oven at 250°C (475°F) until golden brownish yellow.

Judy Mays' Pfeffernüsse (as featured in *Jingle Buns*)

Ingredients:

4 cups flour
½ cup sugar
1¼ teaspoons baking soda
1½ teaspoons cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
1 teaspoon freshly ground pepper (optional)
¾ cup light molasses
½ cup (1 stick) butter
2 eggs, beaten
1 cup walnuts or almonds, finely chopped or ground (optional)
Powdered sugar

Combine all dry ingredients in a bowl. Heat molasses and butter in a small saucepan and stir until butter has melted. Cool to room temperature and stir in beaten eggs. Add dry ingredients and nuts to mixture and mix well. Cover and chill dough overnight.

To bake, shape chilled dough into 1-inch balls and place 1 inch apart on greased cookie sheet. Bake at 350°F for 12-14 minutes. Let cool on a wire rack. Roll in powdered sugar while still warm.

Makes about 5 dozen.

Judy Mays' Springerle (as featured in *Jingle Buns*)

Ingredients:

4 eggs
4 drops anise oil

2 tablespoons butter
4 cups all-purpose flour
2 cups white sugar
2 teaspoons baking powder
¼ teaspoon salt
¼ cup anise seed

Beat eggs in large bowl until light. Add in anise oil and mix. Cream in sugar and butter until mixture is light and fluffy. Add dry ingredients and combine. Knead dough until smooth, adding more flour if needed. Cover dough and allow to chill in refrigerator for at least 2 hours.

Roll chilled dough on a lightly floured board until ¼ inch thick. Then form designs using a Springerle rolling pin or use the Springerle wooden molds. Cut forms into separate cookies, place on a cookie sheet, and allow them to stand overnight, uncovered in a cool, dry place.

Bake the cookies at 350°F for 15-20 minutes, being careful not to let the cookies become browned. Cool completely and store in an airtight container for at least 1 week before eating to allow the anise flavor to mellow.

Judy Mays' Spritzgebäck (as featured in *Jingle Buns*)

Ingredients:

1 cup (2 sticks) butter
1¼ cups powdered sugar
5 egg yolks or 3 whole eggs
¼ tablespoons vanilla extract or grated rind from ½ lemon
1½ cups ground almonds or hazelnuts
3 cups flour

Cream butter and gradually add sugar. Beat in eggs or yolks one at a time. Add the vanilla or lemon rind. Beat well, while gradually adding the nuts and flour. Knead the dough briefly.

To form the cookies, use a piping bag or cookie press with a tube fitting of the desired shape. Press the dough through the bag or press onto a baking sheet 1 inch apart in the form of discs, rings, sticks, or S-shapes.

Bake at 375°F for 10 minutes or until light brown. Cool on a wire rack.

Variation: Add 3 ounces grated dark chocolate or 2-3 tablespoons unsweetened cocoa powder to the dough to produce a chocolate cookie.

Judy Mays' Zimtsterne (as featured in *Jingle Buns*)

Ingredients:

3 egg whites
Pinch of salt
1 cup + 2 tablespoons sugar
2½ cups almonds, ground (with skin)
2 teaspoons cinnamon
½ tablespoons lemon juice
2 cups powdered sugar, for rolling

Beat egg whites together with salt until stiff. Slowly add sugar and beat until stiff but not dry. Set aside about ½ cup of the sugar and egg white mixture. Add to the remaining mixture the ground almonds, cinnamon, and lemon juice. Form into a ball and allow to chill for 1 hour.

Remove 2 cups of dough from the refrigerator. Spread a ¼-inch layer of powdered sugar over the work surface and roll the ball in the sugar until covered. Roll into a flat disk about ¼-inch thick. The dough will have a sticky consistency; continue to add powdered sugar as needed to make the mass workable. Use a star-shaped cookie cutter, or other forms if desired, and place cut shapes on a baking sheet covered with baking paper. With a pastry brush, brush a small amount of the reserved egg white mixture onto the top of each cookie. Bake at 300°F for 25 minutes.

Judy Mays' NUSS STRÜDEL (Walnut Rolled Strudel with Filling)

(as featured in *Jingle Buns*)

Ingredients:

4 cups flour
4 tablespoons sugar
1 cup lukewarm water
2 eggs slightly beaten
2 cakes yeast regular or dry
½ cup soft butter
1 teaspoon salt

Crumble yeast in bowl, add water and sugar stirring till mixture liquefies. Blend flour and butter with wire pastry blender. Mix well, mix in eggs, salt and yeast. Mix until dough is smooth and leaves side of bowl clean. Do not let rise. Divide into four portions and roll each out in a rectangular shape spread with filling and roll up like jelly roll. Prick roll with toothpick on top and sides to keep roll from splitting while baking. Place in greased baking pans. Bake at once in 350°F oven about 30 to 45 minutes or until brown.

Walnut filling:

1 pound of freshly ground walnuts (finely)

1 cup raisins

1¾ cups of sugar

¼-½ cup honey

1 cup of boiled milk

¼ cup melted butter

Mix filling in bowl using only ¾ cup of boiled milk. If not spreadable, use the rest of the milk. Divide into 4 portions, one for each dough roll up. These cakes can be wrapped in foil and stored in the freezer after they are baked.

Julia Talbot's Peanut Butter Pie

Note from Julia: I first found this pie recipe when I was in college (lo those many years ago) and I wanted something cheap and easy, but impressive enough to make my friends wowed. My brother loved it, so did my dad, and it has become a fall/winter staple in the house ever since.

Ingredients:

1 cup Karo dark syrup

1 cup brown sugar

¾ cup peanut butter

3 eggs, slightly beaten

1 teaspoon vanilla

1 ready to bake pie crust

Mix first five ingredients in large bowl with mixer on low, or with a whisk. Pour into pie shell. Bake at 450°F for the first 15 minutes, then reduce heat to 350°F and bake another 30-40 minutes, depending on your oven. Center should wobble a bit when pulled out, and it will sink in the middle when cooling, so don't panic. Let cool, serve with whipped topping.

Kate Douglas' Easy Cheesecake -- Auntie Suzie's recipe from *Kate's Kitchen*

Ingredients:

2 8-ounce packages cream cheese, softened to room temperature

2 eggs

1 teaspoon vanilla

½ cup sugar

½ cup or so of grated dark chocolate

1 graham cracker pie crust made with crushed chocolate crackers (or mint cookies), 1 cube melted butter, and ½ cup sugar

Beat ingredients until smooth. Pour into crust and bake in 350°F oven for 45 minutes. Cool, refrigerate and serve with warm raspberry jelly or chocolate syrup dribbled over the top for garnish.

Kyla Logan's Scottish Shortbread

Ingredients:

9 ounces plain flour

3 ounces Caster Sugar

6 ounces butter (has to be butter)

½ teaspoon baking powder

Mix the flour and sugar in a bowl, then cut up the butter into pieces and add to the bowl. Rub the butter into the flour, until it resembles crumbs. (Be careful NOT to overdo this process.) Then knead together into a smooth paste. Divide into two blocks, and flatten individually into 1" thick rectangle, and cut into fingers.

Bake for 20-25 mins at 160-170 C.

Note: You can flatten and use a cookie cutter to give an alternative shape to the biscuits.

Lea Senghaas' Kalosh Cake

This recipe came from my Swedish great-grandmother, Hulda Lundquist. I like it because you can make it all 3 flavors, or just one single flavor.

Ingredients:

¾ cup shortening
1¾ cup sugar
3 eggs
3 cups flour
4 teaspoons baking powder
1 teaspoon salt
1¼ cup milk
1 teaspoon vanilla

Cream shortening, sugar, and eggs. Add dry ingredients alternately with milk to mixture. Grease and flour 3 layer pans. Use ⅓ batter for white layer.

Spice Layer: Add 1 tablespoon strawberry jam, ¼ teaspoon cinnamon, ⅛ teaspoon of cloves, ⅛ teaspoon of allspice, to half of the remaining batter.

Chocolate layer: Melt 1 square chocolate. Mix with 1 tablespoon sugar, ¼ teaspoon baking soda, 1 tablespoon of hot water and mix with remaining batter.

Bake layers in moderate oven (350°F) 20-25 minutes until done in the middle. Cool layers. Ice with white icing, starting with chocolate layer on bottom, then spice layer, and then white layer. Glaze top layer with 2 squares of melted chocolate.

Lea Senghaas' Lemon Jell-O Cake

Jell-O has been around a long time. My grandmother Audrey Lundquist used to make this for us when we visited. You can use other flavors of Jell-O, too!

Ingredients:

1 package white or yellow cake mix
3-ounce package of lemon Jell-O
1½ cups water
4 eggs
½ cup salad oil
1 teaspoon lemon or vanilla extract
2 tablespoons flour

Add Jell-O and flour to mix. Add remaining ingredients. Beat 4 minutes at medium speed. Pour into greased and floured sheet cake pan. Bake at 350°F for 35-40 minutes.

Mix $\frac{3}{4}$ to 1 cup powdered sugar with 1 thawed small can frozen lemon, orange, or tangerine juice to make thin icing.

Prick hot cake all over with fork, pour icing over it. Let cool.

Lena Austin's Basic Bavarian

Note from Lena: Handed down in a Jell-O cookbook from my grandmother when I was twelve, this recipe must be a minimum of 30 to 40 years old. Its simplicity and ease makes it a "shelf special" when I scramble for a pretty dessert without a laborious trip to the grocery store for special ingredients. This recipe is very versatile. Use it plain, add fruit, cubed gelatin, or layer two flavors.

Ingredients:

1 3-oz package Jell-O gelatin, any fruit flavor

$\frac{1}{4}$ cup sugar (you may substitute an equal amount of Splenda®)

1 cup boiling water

$\frac{3}{4}$ cup cold water or non-citric fruit juice

1 $\frac{1}{2}$ cups Cool Whip or Cool Whip Free

Dissolve Jell-O and sugar in boiling water. Add cold water. Chill until slightly thickened, about one hour and 15 minutes. Stir in the Cool Whip until blended. Pour into a 1-quart mold, or 6-8 individual serving dishes. Chill until firm, at least 3 hours. Makes 6-8 servings.

Lena Austin's Red Velvet Cake

Note from Lena: This recipe is a standard at our Sabbats because of the different flavors, fruits, and colors that can be used to create it, as well as the sheer number of molds available to go with any theme.

Red Velvet Cake -- Yes, the Southern classic. However, be warned! This is not an easy recipe. This is the original first served by my grandmother when I was very small. Yes, it's worth the time and trouble. Don't skimp or cheat on the ingredients. Use the real thing, get the best quality your wallet can afford, and don't use fat-free, light, lowfat, etc. Your taste buds will thank you. Wear an apron and clothes you don't mind ruining, especially children. The red stains *everything* and is a real test of deportment. Can you prepare and eat the cake without ruining your clothes, the floor, and everything around you? Good luck.

Ingredients:

½ cup shortening
1½ cup sugar
2 eggs
1 teaspoon cocoa
2 ounces or 4 bottles of red food coloring
2½ cups flour
1 teaspoon baking soda
1 cup buttermilk or sour milk
1 teaspoon vinegar

Cream shortening, sugar, and eggs. Make paste of cocoa and red food coloring; add to creamed mixture. Add sifted dry ingredients, milk and vinegar. Mix well. Bake 35 minutes in 350°F oven in 10-inch tube cake tin, long loaf tin or two 9-inch layer pans. Do not over-bake as bottom will show chocolate.

Frosting:

2 teaspoons flour
1 teaspoon cornstarch
1 cup milk
1 cup sugar
1 cup butter or oleo
1 teaspoon vanilla

Cook flour, cornstarch and milk until thick. Cream sugar and butter; add vanilla. Pour in cooled milk mixture. Beat until fluffy; spread on cooled cake. Store in refrigerator. Yield: 8 servings.

Marteeka Karland's Omie Cake (compliments of my Aunt Omie)**Ingredients:**

½ cup vegetable shortening
1 stick butter (margarine)
1 cup water
4 tablespoons cocoa

Bring above ingredients to a boil in small saucepan.

Have ready:

2 cups flour
2 cups sugar

1 teaspoon soda
(if using plain flour add ½ teaspoon salt)

Mix dry ingredients and add boiling mixture to dry and mix well.

Add:

½ cup buttermilk (you can use plain milk and 2 teaspoons of vinegar instead)
2 eggs well beaten
1 teaspoon vanilla

Mix well. Pour into large sheet pan 18x12 or so. Bake at 400°F for 20 minutes or until done.

Icing

1 stick butter (margarine)
6 tablespoons milk
4 tablespoons cocoa
1 tablespoon vanilla
1 box confectioner's sugar (or one half of a bag, though I recommend the box since there will be no measuring)

Bring butter, milk and cocoa to boil. Remove from heat and stir in sugar. Cool slightly and pour over hot cake.

Recommended with a tall glass of ice-cold milk!

Michele Bardsley's Grandma Doris' Sex In A Pan

Step 1:

1 stick butter (softened, not melted)
1 cup chopped nuts
1 cup flour

Mix together and press in bottom of pan. Bake at 350°F for 15 minutes. Let cool.

Step 2:

1 8-ounce cream cheese
1 cup powdered sugar
1 cup Cool Whip

Mix together and spread across cooled nut mixture.

Step 3:

2 packages of instant chocolate pudding
3½ cups of milk

Mix together until mixture thickens. Spread across cream cheese mixture.

Step 4:

Refrigerate until set. Then top with Cool Whip and sprinkle with nuts.

Michele Bardsley's No Bake Cookies

The best things in life are... chocolate!

Ingredients:

2 cups sugar
½ cup milk
1 stick of butter

Combine and bring to a boil. Remove from stove and add:

3 cups oatmeal
¼ cups cocoa
1 teaspoon vanilla
Optional: ½ cup coconut or ½ cup nuts

Mix quickly and drop spoonfuls onto wax paper. Let cool. Hide the majority from the kids. Enjoy at night after those little cookie thieves are asleep.

Rachel Bo's Scintillating Strawberry Pie

Note from Rachel: This recipe came about because I have a daughter that is absolutely wild about strawberries, and I couldn't find any recipes for strawberry pie, so I adapted a fresh cherry pie recipe. It's mmm-mmm good!

Ingredients:

1 single-crust pie shell
6 cups strawberries
1 cup water
¼ cup sugar
2 tablespoons cornstarch

Few drops red food coloring (optional)

Light frozen whipped dessert topping, thawed (optional)

Prick bottom and sides of pastry shell generously with the tines of a fork. Bake as directed. Cool on a wire rack.

In a blender container or food processor bowl combine 1 cup of the strawberries with the water. Cover and blend or process until smooth. Transfer the blended mixture to a small saucepan and put on an apron. Bring to boiling; reduce heat. Simmer, uncovered, for 2 minutes.

In a medium saucepan stir together sugar and cornstarch; stir in berry mixture. Cook and stir over medium heat until thickened and bubbly. While this is cooking, cut the remaining strawberries in half. Once thick and bubbly, cook and stir the mixture for 2 minutes more. Remove from heat. If desired, stir in enough red food coloring to provide the filling with a rich red color. Cool to room temperature.

Fold the 5 cups of halved strawberries into the cooled mixture; transfer the mixture to the pastry shell. Cover.

Sheri Ross Fogarty's Favorite Pumpkin Pie

Note from Sheri: Every fall after Halloween, we make pumpkin pies from fresh pumpkin. We steam the cut up pumpkin and then puree it to use in pies and other baking. This recipe also works great with canned pumpkin. Makes two 9" pies.

3 cups pumpkin puree

$\frac{3}{4}$ cup honey

2 teaspoons pumpkin pie spice

1 teaspoon salt

4 eggs, slightly beaten

1 cup milk, low fat

Mix all ingredients in the order given. Pour into two 9" pie crusts, either homemade or store bought and bake: 10 minutes at 450°F, then 40 minutes at 350°F, or until set.

Serve plain, or with whipped cream or vanilla ice cream.

Sheri Ross Fogarty's Favorite Rugelach

Note from Sheri: My grandmother used to make this for us every year for Hanukah. She passed away a few years ago and didn't pass along her recipe so I finally found this one that I altered a bit. My family loves it. It's actually pretty easy to make and I make the dough one day and the cookies the next.

For the dough:

1 cup small-curd cottage cheese

2 cups all purpose flour

$\frac{1}{8}$ teaspoon salt

1 cup (2 sticks) cold unsalted butter, cut into $\frac{1}{4}$ inch slices

For the filling:

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

1 teaspoon cinnamon

4 tablespoons raspberry jam (you can use any flavor you like)

1 cup chopped walnuts

To make dough:

In a food processor, pulse flour and salt just to combine. Scatter the butter over the flour; pulse off and on until the butter seems to disappear into the mixture. Scatter the cottage cheese, in bits, over the mixture. Then pulse off and on just until a cohesive ball is formed.

Divide the dough into quarters; shape each into a flat disc and wrap each in plastic wrap. Refrigerate at least 4 hours. (I leave it until the next day).

Adjust oven rack to lower third of the oven. Preheat oven to 350°F. Line a large baking sheet with parchment paper. In a small bowl mix cinnamon and sugar.

Remove one disc of dough from the refrigerator and set aside for 10 minutes. On a lightly floured surface, roll the dough into a 10 to 11-inch circle. (This is my kids' favorite part, like making pizza according to them!)

To make filling:

Spread 1 tablespoon of jam evenly over the dough; sprinkle with 2 tablespoons of cinnamon sugar and $\frac{1}{4}$ cup walnuts. Gently press the walnuts into the dough, but not too hard or the dough will stick.

With a sharp knife, cut the circle into 16 equal pie-shaped pieces. Starting with the wide end, roll up each piece. Place 1 inch apart, point down, on the baking sheet. Bake 15 to 25 minutes, or until light golden brown.

Cool the pan on a wire rack for 5 minutes, then with a spatula, transfer the cookies to a rack to cool. Repeat with remaining dough and filling, using fresh parchment paper. Store cooled cookies in a air tight container. Makes about 5 dozen (1½ inch) cookies.

Note: Since Rugelach freezes well, you can prepare cookies and bake only what you need. You can wrap well and freeze the rest to bake at another time.

Roxanne's Oatmeal Florentines

Note from Sheri Ross Fogarty: Just got this from a good friend's mother. She has a cookie exchange every year and my DH loved this. She used Candied Almonds instead of chopped, which was great! That recipe will follow.

Ingredients:

4 cups oatmeal

2 cups brown sugar

1 cup oil

2 beaten eggs

1½ cups chopped almonds

½ teaspoon vanilla.

Mix oatmeal with brown sugar and oil. Let stand for at least 20 minutes and then add eggs, almonds, and vanilla. Flatten out spoonfuls of mixture onto a cookie sheet covered with parchment. They will only spread slightly.

Bake at 350°F for 12-15 minutes until the bottoms are browned and the tops are firm. Slide the parchment off the cookie sheet and let the cookies cool completely before handling them.

Once cool you can half-dip these in chocolate.

Roxanne's Almond Florentines

Note from Roxanne: These are a favorite of ours. I take a soup spoon full and lay it down flat onto the parchment on top of a cookie sheet. The brown sugar will hold it all together when it melts so even if it's kind of sparse in areas it will be OK. Just don't pile them high cuz sometimes they won't spread.

Candied almonds

1 cup sugar

¼ cup water
1½ cups slivered almonds, toasted

For almonds: Place foil on work surface. Stir sugar and ¼ cup water in heavy medium saucepan over low heat until sugar dissolves, brushing down sides of pan with wet pastry brush. Increase heat and boil without stirring until mixture turns deep amber color, occasionally brushing down sides of pan with wet pastry brush and swirling pan, about 9 minutes. Mix in almonds. Immediately pour out onto foil, separating almonds with fork. Cool completely (mixture will harden).

Vikky Bertling's Peanut Butter Balls

1 pound box powdered sugar
1½ sticks butter, softened
1½ cup peanut butter (your choice of smooth or chunky)

Mix well with blender and form into balls about 1 inch in diameter. Dip in chocolate.

Chocolate Dip:

1 package semi-sweet chocolate chips
¼ cake paraffin wax

Melt together in double boiler. Dip balls in this and set on wax paper to cool. Store in an airtight container at moderate to cool temperatures.

Note: Although it sounds weird to have the paraffin added, it helps the chocolate to cool to shiny, more solid consistency while not detracting from the flavor.

The same chocolate dip can also be used to make almond bark, chocolate peanut clusters, chocolate covered pretzels, etc.

Save The Quiet Kitty Fund

Natural disasters like floods, fires, and disability often hit without warning, leaving chaos in their wake. When a crisis hits our friends, we all want to help. The Save The Quiet Kitty Fund is here to help authors in crisis.

The online writing community is made up of so many people who come together to share in a universe that exists only in cyberspace. We come to know people like they're members of our family, even if we've never met them in person. Beyond cyberspace, however, reality sometimes intrudes. Most authors are self-employed, and only have health insurance if they maintain their day job, or if their spouse's employer provides family coverage. Even when medical insurance is affordable, sometimes a preexisting condition may keep an author from being eligible.

Since early in 2006 we have raised enough money to help several authors in crisis. From emergency medical expenses to natural disasters, we're here to help where we can.

Thanks to all of our supporters and volunteers who have made Quiet Kitty more than just an idea that looked good in a late night email. Instead of just saying, "Something needs to be done!" all of you made it happen.

For more information, please visit our Save the Quiet Kitty Fund website at www.SavetheQuietKitty.com.