



Good Eats:

Atlantic City
High School
Viking Family
Cookbook
2020

Viking Pride, Viking Strong 2020

Faculty and staff,

As we try to stay connected, and especially as we are cooking at home due to the restraints of the pandemic, one positive way to grow our connection as an organization is to come together on the foods we love. Do you have a “tried and true” recipe that has been in your family for generations? Do you have a special dish or dessert to share that your family and friends adore? Please share your recipes and an anecdote perhaps about how it came to be a staple and a memory maker.

Bon Appetit!

Yours in Education,

Dr. La'Quetta S. Small



Recipes

Main Dishes



Seafood Boil



Dr. La'Quetta S. Small

Favorite Summer Dish

Be prepared to get your hands dirty
Serves up to 6 depending on your appetite

Ingredients

Old Bay Sauce:

2 cups of melted butter Juice from 2 lemons
2 tablespoons of crushed garlic 2 tablespoons of Old Bay seasoning

Seafood Boil:

6 quarts of water ½ cup of Old Bay Seasoning
10 bay leaves ½ cup of butter
1 pound of steamed snow crab legs 1 pound of steamed crawfish
1 pound of steamed clams 1 pound of steamed scallops
1 pound of steamed shell-on jumbo shrimp
*Shellfish may vary

Directions

1. Make the Old Bay sauce: In a medium bowl, combine all the sauce ingredients and set aside
2. Make the boil: In a large pot, bring the water, Old Bay, bay leaves and butter to a boil. Reduce the heat, then add the seafood, cooks for 5 minutes and remove to a large dish for enjoyment
3. Dress with Old Bay sauce to serve

*Optional--Corn on the cob and boiled potatoes

Crab Cakes ~ Directions

Finely dice the red and green peppers. Put them in a bowl with a paper towel, dry the juice the best you can. Really get it good!

Place in a bowl with allllll the ingredients, but the mayo and the oil.

Before you add the crab, squeeze the water out of the meat.

Add the crab but do not break it up. Fold in the mayo very carefully so not to break up the crab.

It's going to break up a little but do not "mix it"

TASTE AS YOU GO!!!

You may need to tweak the taste as you like.

Form your crab cakes (you should get 6 good size cakes or lots of little guys)

Dredge in flour

Cook them in a very hot frying pan with 2 tablespoons of vegetable oil.

***You are not deep frying them.

Flip them when they are golden brown on both sides. This will happen quickly.

Jumbo Lump Crab Cakes

Ingredients:

1 - Container of Jumbo Lump Crabmeat
(not claw or shredded meat, the whole
jumbo pieces)

1 - Red Pepper

1 - Green Pepper

1.5-2 tsp - Worcestershire Sauce

1.5-2 tsp - Old Bay

1.5-2 tsp - Coleman's Dry Mustard

1-1.5 tsp. - Garlic Powder

**Mayonnaise 3 BIG spoonful's to ½ a jar
(start with 3 spoonful's first you do not
want too much mayo)

2 Tbsp - Vegetable Oil for frying

Taste as you go!

Jumbo Lump Crab Cakes



They are going to be cold inside.

Place on a cookie sheet. Spread a little sherry on the pan and put in a 450 degree oven for about 5-7 minutes

Squeeze a lemon and serve with tartar sauce!

ENJOY!!!

Dawnmarie Gabriele

This is a crowd pleaser I share with neighbors!

Jamaican Escovitch Fish

Choice of Fish: Red Snapper or
Black Bass

By: Carla
Davis-Smith



Jamaican Escovitch Fish

By: Carla Davis-Smith

Ingredients

- *2 medium sized red snapper fish*
 - *2 Medium sized black bass fish*
 - *2 cups vegetable oil*
 - *1 cup white vinegar*
 - *2 tbsp. spoon salt*
 - *1 tsp. black pepper*
 - *2 small onions*
 - *2 scotch bonnet peppers*
 - *½ lb carrots*
 - *1 tbsp. pimento seeds*
-

Jamaican Escovitch Fish

By Carla Davis-Smith

Clean whole fish of scales, clean inside of fish. Soak whole fish in 2 cups of water and 2 tbs. salt for ½ hr. Drain water from fish and wipe dry with paper towel. Cut each fish in 3 pieces (yes, keep head of fish:)). Rub fish with black pepper, let sit for 5 mins. Heat oil in frying pan for 10 mins, ensure oil is very hot - fish will stick in pot if oil is not at the right temperature. Deep fry fish well. When fish is well fried, remove from pot and place on platter. Let cool for 15 mins.

Cut peeled onions and scotch bonnet peppers in small pieces, shred carrots. Place onions, scotch bonnet peppers and pimento seeds in small saucepan, pour in vinegar. Put on stove over low heat and let simmer for 10 minutes. While vinegar mixture is still hot, pour over fried fish. Feeds family of six. Enjoy!!

Shrimp Kabobs

Aka Vic's Shrimp

Shrimp Kabobs aka Vic's Shrimp

Soak 8" bamboo skewers for this recipe in water so they won't burn when put under the broiler or on the grill.

2 pounds large shrimp

½ teaspoon pepper

½ cup lemon juice

1 clove garlic, minced

½ cup vegetable oil

3 tablespoons chopped fresh parsley

¼ cup soy sauce

2 tablespoons finely chopped onion

½ teaspoon salt

Peel and devein shrimp. Set aside. Combine lemon juice and next 7 ingredients in a shallow dish. Set aside. Arrange shrimp on skewers, and place in lemon juice mixture, turning to coat. Cover and refrigerate for 2-3 hours. Remove shrimp from marinade, reserving marinade. Grill on Medium High 3-4 minutes on each side, basting occasionally with marinade. Serve hot or cold. Grilling time may vary.

Crab Rolls with Lemon Aioli

Ingredients

- 3/4 cup aioli or mayonnaise
- 2 large celery ribs, cut into 1/4-inch dice
- 2 tablespoons fresh lemon juice
- Cayenne pepper
- 1 1/4 pounds lump crabmeat, picked over and lightly broken up
- Salt
- 8 hot dog buns or 16 mini brioche rolls,
- 8 Boston lettuce leaves, sliced



How to make it:

In a large bowl, mix the mayonnaise with the celery and lemon juice and season with cayenne. Gently fold in the crab meat and season with salt. Toast the buns with butter and fill the buns with the lettuce and the crab salad and serve.

Crab Rolls with Lemon Aioli Cynthia Corona



Kenny's One Pot Beef Stroganoff

Ingredients

1 tablespoon olive oil
3/4 lbs steak cut into thin slices (I used flank)
salt and freshly cracked black pepper to taste
1 tablespoon + 3 tablespoons all purpose flour divided
1 cup cremini or white button mushrooms sliced
1 small onion diced
2 cloves garlic minced
3 tablespoons unsalted butter
3 1/2 cups reduced sodium beef broth plus more as needed
freshly chopped parsley for garnish

2 tablespoons red wine vinegar
3 tablespoons Worcestershire sauce
1 teaspoon dried thyme
6 ounces dried wide egg noodles
4 ounces cream cheese softened (optional but recommended for an extra creamy sauce)
1/2 cup sour cream I used full fat



Kenny's One Pot Beef Stroganoff

Season the steak salt, pepper and 1 tablespoon flour. Heat olive oil in a large (12" skillet over medium high heat. Add the steak strips and let them cook undisturbed for 4-5 minutes so a brown crust forms. Add the mushrooms, onions and garlic and sauté until the onions are soft, about 4 minutes. Transfer the mixture to a large bowl or plate and set aside.

Reduce the heat to medium and melt butter using the same pan. Whisk in 3 tablespoons of flour and cook the roux for 1-2 minutes. Slowly pour in the beef broth a little at a time while whisking continuously until smooth and thickened. Add the red wine vinegar, Worcestershire sauce and thyme. Scoop out 1/3 cup of sauce and reserve to pour over the steak at the end.

Bring the mixture to a boil and then pour in the noodles. Stir to coat and reduce the heat to medium-low. Cook for about 10-14 minutes, stirring occasionally, and if needed add in an extra 1/3 cup broth or more as needed.

Once the noodles are al dente, add the cream cheese and sour cream and stir until smooth and combined. Season additionally with salt, black pepper and Worcestershire sauce as needed.

Add the steak and onions back in the pan and drizzle reserved sauce over the steak. Cook until heated through, about 1-2 minutes. Serve hot in individual bowls and garnish with parsley and freshly black pepper if desired.

Feehan Split Pea Soup

Ingredients

- 1 lb split peas,
rinsed and stones removed
- 1 ham bone
or hock with ham steak
- 2 carrots, sliced
- 1 onion, diced
- 1 rib celery, diced,
- 2 potatoes, 2 Qts. water
- $\frac{1}{4}$ tsp black pepper
- 1 bay leaf
- 1 tsp sugar
- $\frac{1}{2}$ tsp salt



Feehan Split Pea Soup

Combine ham bone and peas with water (enough to cover peas + 1 inch) place in pot or slow cooker on low. When peas have split and broth is thick and creamy, add vegetables, remove bone and dice any ham from bone or a ham steak if using hock. Add seasonings and allow to simmer 1 hour to cook vegetables. (add a dried chili pepper in first step for some spice)

Mrs. Lozzi's Nachos

Quick, easy and super fun!

Enjoy!



Ingredients:

Your favorite tortillas chips

Your favorite shredded cheese

Texas Pete sauce or any sauce to drizzle

Chili or no chili (can or homemade)

Tin foil

Flat pan, pizza pan, or cookie sheet works great!

Oven to 325 to 350!

Lay the Tin foil on bottom, then lay chips on top.
Layer cheese and chili and drizzle sauce to your liking.

You can also add jalapeños and tomatoes also to spice it up.

10 minutes in oven or more look for melting really easy to make !!!!

Ancient Roman Hamburgers



Jonathan Lamm
“Veni, vidi, vici”

Ingredients:

Minced beef, 500 grams
Pine kernels, 60 grams
Garum or other fish-based
sauce, 2 teaspoons
Juniper berries, a handful
Ground pepper
Fresh coriander, a handful
Caul fat, optional
Flat bread buns, to serve

Ancient Roman Hamburgers

This recipe comes from the ancient Roman cookbook Apicius, based on a dish similar to the modern burger called Isicia Omentata. Cene bene!

Step 1:

Grind up the pine kernels and combine with all other ingredients in a bowl.

Step 2:

Shape the mixture into four patties and wrap in caul fat if preferred.

Step 3:

Fry in a pan and serve plain in buns.

Smoked Chicken Legs

I make these on my Weber Kettle Grill year round. Super easy and always great. Requires no skill either. Enjoy.

Ingredients

- 12 to 16 chicken legs (skin on or skin off depending on your health preference)
- A good chicken rub. I make my own rub for pork and ribs but I use Weber's KC BBQ rub for this recipe. I buy it at BJ's and it is really good
- Charcoal, Grill, Hickory or Apple wood for smoking
- BBQ sauce of your choice

Directions

- About 2 hours before cooking, place the chicken in a bowl and coat with $\frac{1}{4}$ cup of the rub. Make sure all of the pieces are nicely coated. Refrigerate for food safety.
- Soak either Hickory or Apple wood chunks in water at the same time as you prepare the chicken
- Heat your charcoal in your Charcoal chimney. Make sure the vents are open on the top and bottom of your grill. When the charcoal is hot (about 15 to 20 minutes), pour on either side of the grill

Smoked Chicken Legs Continued

-Place the chunks of wood on each side of the fire.

-Place the chicken in the center of the grill. The chicken should not be over the coals. It is meant to be cooked indirectly. Place the lid on the grill with the vents open. Cook the chicken for 1 hour. The temperature of the grill should be about 400 degrees during the cook time. Be patient, have an adult beverage, and relax while the chicken cooks.

-After 1 hour, take off the lid and place the chicken directly over the coals. Coat with your favorite BBQ sauce and grill to your liking.

-Once grilling is finished, take chicken off and let rest for 5 minutes before eating.

-Enjoy. Roger Booth

Ham & Cheese Sliders

Ali Marsini

These Ham and Cheese sliders have become a crowd favorite in both upstairs and downstairs H-Wing. Wanted to share with the rest of ACHS! Enjoy! (Sorry, can't share any Juliano's Restaurant or Marsini's Kitchen family secrets!) 😊



Ham & Cheese Sliders

****Also great with leftover ham from a baked ham!**

Ingredients:

- ¾ cup butter
- 1 tbsp dijon mustard
- 1 tsp worcestershire sauce
- 1 tsp brown sugar
- 1 tbsp poppy seeds
- 2 tsp dried minced onion
- 12 King's Hawaiian Dinner Rolls
- 9 oz sliced deli ham
- 8 oz thin sliced swiss cheese

Procedure:

1. Preheat oven to 350F.
2. Line a baking sheet with parchment paper or foil.
3. In a small saucepan over medium low heat combine butter, mustard, worcestershire, brown sugar, poppy seeds, and dried minced onion.
4. Separate the tops and bottoms from the slider rolls to make individual sandwiches.
5. Place one slice of ham and one slice of swiss cheese on the bottom portion of the roll. Top with the other half.
6. Arrange sandwiches on baking sheet. Brush the liquid mixture evenly over the rolls.
7. Bake 20 minutes or until the rolls are lightly browned and cheese has melted.

Baked Eggplant Parmesan

Tennelle Norman Vargas



This is one of the favorites at our pizzeria.

Ingredients

- 3 medium eggplants
- 1 teaspoon salt
- 1 cup of all purpose flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 large eggs
- 1 cup panko bread crumbs
- 1 cup Italian style bread crumbs
- 1 teaspoon garlic powder
- 2 cups marinara sauce
- 8 ounces fresh mozzarella sliced
- ¼ cup chopped fresh basil
- ½ cup freshly grated parmesan cheese

Directions:

1. Slice eggplant into ¼ inch rounds. Lay out in a single layer on a paper towel lined baking sheet and sprinkle with salt. Let sit 1 hour to release moisture. Pat dry to remove all moisture.
2. Preheat oven to 400 degrees F. Lightly grease 1-2 large baking sheets.
3. Set up 3 shallow dishes for dredging. In the 1st dish, stir together flour, salt and pepper. In the 2nd dish, whisk eggs. In the 3rd dish stir together panko bread crumbs, Italian bread crumbs, and garlic powder.
4. Working one at a time, dredge eggplant slices in flour mixture, dip in egg mixture, and then bread crumb mixture. Place onto the prepared baking sheet in an even layer. Sprinkle on a light coating of parmesan cheese.
5. Roast in the preheated oven for 20 minutes, flipping eggplant slices halfway through.
6. Spread 2 tablespoons of marinara into the bottom of a lightly greased 9x13 dish. Layer half of the eggplant slices onto the bottom. Top with marinara and then layer mozzarella slices. Sprinkle on ½ of basil and ½ of parmesan cheese.
7. Place remaining eggplant slices on top and cover with remaining marinara, basil and parmesan cheese.
8. Bake, uncovered in the oven at 400 degrees for 25 minutes until the cheese is melted and the top is lightly browned.

Chicken Parm Meatballs

Regina Banner



Ingredients

coarse salt and pepper

$\frac{3}{4}$ lb spaghetti

1 $\frac{3}{4}$ cups plain breadcrumbs

$\frac{1}{2}$ cup whole milk

1 lb ground white-meat chicken

2 cups vegetable oil

3 oz fresh mozzarella, cut into pieces

3 cups marinara, warmed

Chicken Parm Meatballs

Directions

1. Preheat oven to 350 degrees. In a large pot of boiling salted water, cook pasta according to package instructions; drain.
2. Meanwhile, in a large bowl, combine $\frac{1}{2}$ cup breadcrumbs, milk, 1 tsp salt, and a $\frac{1}{4}$ tsp pepper. Add chicken and stir until just combined (do not overmix). In a medium straight-sided skillet, heat oil over medium until it registers 350 degrees on a deep-fry thermometer.
3. Place remaining $1 \frac{1}{4}$ cups bread crumbs in a shallow dish. Divide chicken mixture into 4 portions and flatten each into a disk. Place 4 mozzarella pieces in center of each, then form disk into a ball around cheese. Coat balls in breadcrumbs and fry until golden brown, 5 minutes, turning once. With a slotted spoon, transfer meatballs to a paper-towel-lined rimmed baking sheet and let drain 1 minute.
4. Discard paper towels and transfer sheet to oven. Bake meatballs until chicken is cooked through, about 14 minutes. Divide pasta among four bowls and top each with marinara and a meatball.

Personal Notes:

*** I place meatballs in a deep dish coated with sauce (you can use marinara, vodka sauce, or whatever works for you) I then add sauce on top on meatballs and add shredded mozzarella on top then place in oven.

*** I use Italian style breadcrumbs.

*** I've tried this recipe with ground beef and turkey not as tasty.

*** Use whole milk as specified.

I discovered this Martha Stewart recipe years ago and it's been a family favorite ever since!!

Shepherd's Pie

Nicole Brown



Ingredients

For the potatoes: (or if you want to save time you can use instant & just put them on top)

1 ½ pounds of russet potatoes

¼ cup Half and Half

2 ounces unsalted butter

¾ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1 egg yolk

Shepherd's Pie

Slainte!



For the meat filling:

2 tablespoons canola oil

1 cup chopped onion

2 cloves of garlic, minced

1 ½ pounds ground lamb or beef

½ teaspoon black pepper

2 tablespoons all-purpose flour

2 teaspoons tomato paste

1 cup chicken or beef broth

1 teaspoon Worcestershire sauce

2 teaspoons freshly chopped rosemary
leaves

1 teaspoon freshly chopped thyme

½ to 1 cup frozen corn kernels

½ to 1 cup frozen peas and carrots

Directions: Preheat oven 400 degrees

For the Potatoes

Peel the potatoes and cut into 1/2-inch cube. Put potatoes in pot & bring to a boil then lower heat to simmer and cook until tender and easily crushed with tongs, approximately 10 to 15 minutes. Place the half-and-half and butter into bowl & heat in the microwave until warmed through, about 35 seconds. Drain the potatoes and then return to the saucepan. Mash the potatoes and then add the half and half, butter, salt and pepper and continue to mash until smooth. Stir in the yolk until well combined.

For the Filling

Place the canola oil into a 12-inch sauté pan and set over medium high heat. Add the onion & sauté just until they begin to take on color, approximately 3 to 4 minutes. Add the garlic and stir to combine. Add the lamb(or ground beef), salt and pepper and cook until browned and cooked through, approximately 3 minutes. Sprinkle the meat with the flour and toss to coat, continuing to cook for another minute. Add the tomato paste, chicken (or beef) broth, Worcestershire, rosemary, thyme, and stir to combine. Bring to a boil, reduce the heat to low, cover and simmer slowly 10 to 12 minutes or until the sauce is thickened slightly.

Add the corn and peas/carrots to the lamb (or beef) mixture and spread evenly into an 11 by 7-inch glass baking dish. Top with the mashed potatoes, starting around the edges to create a seal to prevent the mixture from bubbling up and smooth with a rubber spatula. Place on a parchment lined half sheet pan on the middle rack of the oven and bake for 25 minutes or just until the potatoes begin to brown. Let sit 15 minutes before serving. Enjoy!



Coq au Vin

I got this recipe back in college from my friend's mother. I have been making it ever since.

Michele Smulley

Ingredients:

Serves 2

(4) single chicken breasts (boned and skinned)

(3) pkg. of dried "Good Seasons" mix

(2) Tbsp. of margarine

(1) 8 oz. pkg whipped cream cheese

1 can of Cream of Mushroom soup

½ cup of cooking sherry



Coq au Vin

Coq au Vin Directions:

Brown chicken in 2 Tbsp. of margarine and 2 pkg. of Good Seasons. Drain off margarine. Pat dry.

Sauce:

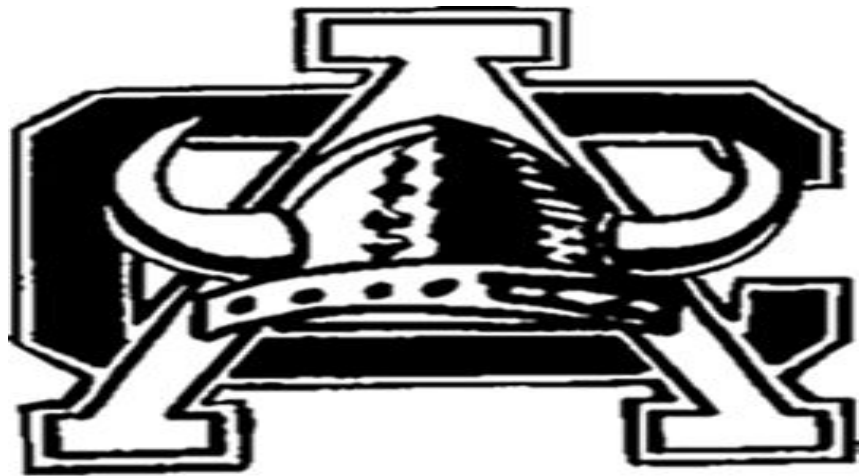
Mix together whipped cream cheese, mushroom soup, sherry and 2 pkg of Good Seasons.

Pour some sauce in the bottom of a baking dish.

Place chicken in baking dish and cover with the remaining sauce. Cover with foil.

Bake 1 hour at 325 degrees.

Bean Machine Parmesan Crusted Garlic Chicken



- ¼ cup olive oil
- 2 tsp. Crushed garlic
- ⅓ cup dried bread crumbs
- ⅓ cup grated parmesan cheese
- ¾ tsp. Salt
- ½ tsp. Black pepper
- 4-6 boneless skinless chicken breast (thin sliced)



1. Preheat oven to 425 F
 2. Stir together oil and garlic in a bowl. In another bowl, stir together bread crumbs, parmesan, salt, and pepper. Dip chicken into oil mixture, then into bread crumb mixture. Arrange on a baking pan.
 3. Bake 20-25 minutes or until a thermometer reads 165 F.
 4. Excellent served with asparagus and roasted potatoes.
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Wild Rice & Shrimp Casserole

Ingredients

1 (8-ounce) package wild rice
1 pound medium shrimp, peeled and deveined
2 tablespoons butter
1/2 green bell pepper, seeded and chopped
1/2 onion, chopped
4 - 6 asparagus chopped
1 (10 3/4-ounce can) condensed cream of mushroom soup
2 cups grated sharp Cheddar
Salt and pepper

*Don't let the term,
"Casserole" turn you off.
Very simple and quite
delicious. If you don't have
wild rice, white rice will do.*

- Mark Deebold



Directions

Cook the rice according to package directions minus 1/4 cup water. Drain and cool.

Bring 2 cups water and 1/2 tablespoon salt to a boil in a medium saucepan and cook the shrimp for 1 minute. Drain immediately and set aside.

Heat the butter in saucepan and saute the pepper and onion until soft, about 5 minutes.

Preheat oven to 325 degrees F.

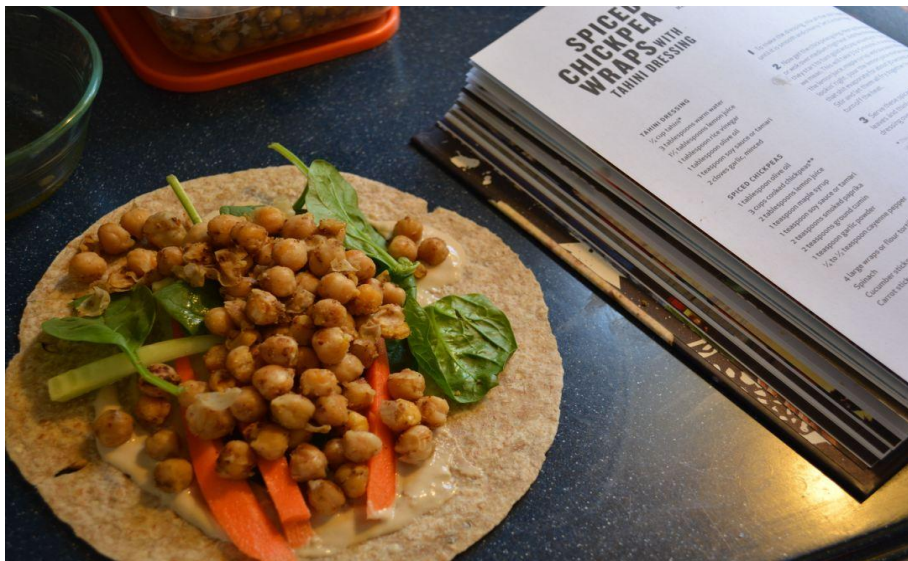
In a large bowl, combine the rice, soup, 1 1/2 cups of cheese, shrimp and vegetables. Add salt and pepper, to taste. Mix well.

Spray a 9-inch square aluminum cake pan or an 11 by 7-inch glass casserole dish with vegetable spray. Place the mixture in the pan and top with remaining 1/2 cup cheese.

Bake for 30 minutes.

Spiced Chickpea Wraps with Tahini Dressing

~ Sara Blumenthal



Tahini Dressing:

1/4 cup tahini
3 tbsp warm water
1 1/2 tbsp lemon juice
1 tbsp rice vinegar
1 tbsp olive oil
1 tsp soy sauce
2 cloves garlic, minced

Spiced Chickpeas:

1 tbsp olive oil
3 cups cooked chickpeas
2 tbsp lemon juice
1 tsp maple syrup
1 tsp soy sauce
2 tsp smoked paprika
2 tsp ground cumin
1 tsp garlic powder
1/4 to 1/2 tsp cayenne pepper

4 large wraps or flour tortillas
Spinach
cucumber sticks
Carrot sticks

Spiced Chickpea Wraps continued...

1. To make dressing, mix all ingredients together in a small glass until smooth and creamy (it took a few minutes of mixing up the tahini to get a good texture for me). Stick in fridge.
 2. Heat up olive oil in a large skillet or wok on over medium-high heat. Add the chickpeas and fry until they are golden and start to pop slightly (about 3 to 5 minutes). In another small bowl, mix together lemon juice, maple syrup, and soy sauce. When the chickpeas are ready, pour lemon juice mixture over then and stir. After about 30 seconds add the spices and mix around for another 30 seconds. Remove from heat.
 3. Serve chickpeas over a wrap with spinach, thinly sliced carrots and cucumbers, and tahini dressing. Best. Wrap. EVER.
 4. Makes 4 large wraps
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Melted Monterey Jack Burgers

with Red Onion Jam, Garlic Mayo & Crispy Potato Wedges



~ Rhay Altagracia

INGREDIENTS:

<u>INGREDIENTS</u>	<u>2-PEOPLE</u>	<u>4-PEOPLE</u>
<u>Yukon Gold Potatoes</u>	12oz	24 oz
<u>Garlic</u>	2 Cloves	2 Cloves
<u>Red Onion</u>	1 Small	1 Medium
<u>Fry Seasoning</u> (Mix of paprika, cumin, salt, pepper, dry parsley and basil)	1 Tablespoon	2 Tablespoons
<u>Balsamic Vinegar</u>	5 Teaspoons	10 Teaspoons
<u>Mayonnaise</u>	2 Tablespoons	4 Tablespoons
<u>Ground Beef</u>	10oz	20oz
<u>Monterey Jack Cheese</u>	½ Cup	1 Cup
<u>Potato Buns</u>	2	4
<u>Ketchup</u>	2 Tablespoons	4 Tablespoons
<u>Sugar</u>	1 Teaspoon	2 Teaspoons
<u>Olive Oil</u>	1 Tablespoon	1 Tablespoon

Melted Monterey Jack Burgers

with Red Onion Jam, Garlic Mayo & Crispy Potato Wedges



~ Rhay Altagracia

STEPS 1-3

1. PREP:

Preheat oven to 425 degrees. Cut **potatoes** into ½-inch-thick wedges. Mince or grate **1 clove garlic** (2 cloves for 4 servings). Halve, peel, and thinly slice **onion**.

2. ROAST POTATOES:

Toss **potatoes** on a baking sheet with a drizzle of oil, sprinkle the **Fry Seasoning**, **salt**, and **pepper**. Roast on top rack until browned and crispy, 20-25 minutes.

3. MAKE ONION JAM:

Meanwhile, heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. (TIP: If onion starts to brown too quickly, add a splash of water.) Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings). Continue cooking until caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat. Transfer to a small bowl.

Melted Monterey Jack Burgers

with Red Onion Jam, Garlic Mayo & Crispy Potato Wedges



~ Rhay Altagracia

STEPS 4-6

4. MAKE GARLIC MAYO:

In a second small bowl, combine **mayonnaise** and a pinch of **minced garlic** (taste and add more from there if desired). Season with **salt** and **pepper**.

5. COOK PATTIES:

Shape **beef** into two equal-sized patties (four patties for 4 servings); season all over with **salt** and **pepper**. Grill the **patties** to desired doneness, approx. 2-3 minutes per side. Top each patty with **Monterey Jack Cheese**. Cover pan to melt cheese and allow patties to finish cooking, 1-2 minutes.

6. FINISH & SERVE:

Halve **buns** and toast until golden. Spread toasted buns with **ketchup** and **garlic mayo** to taste. Fill with patties and as much **onion jam** as you like. Serve with **potatoes** on the side.

Easy Family Favorites

Carol Schreibman

Empire Kosher Chicken Parts

Skin on, bone in

Drench with lemon juice

Season with Rosemary, Salt,
Pepper

Bake at 350* for 1 ½ Hrs.

Lancaster Brand

Filet Mignon Roast

Wrap completely in bacon;
use toothpicks to secure.

Bake at 325* for 90 minutes

Ricotta Gnocchi ~ Cathleen Cocuzza

Ingredients

Kosher salt
2 cups ricotta cheese
1/2 cup grated Parmesan
1 1/2 tablespoons extra-virgin
olive oil
2 large eggs
1 1/4 cups all-purpose flour, plus
more for dusting
Semolina flour, for dusting
Pancetta Tomato Sauce

Pancetta Tomato Sauce:

6 ounces thick-cut pancetta
(about 3 1/4-inch slices), diced
1/2 cup diced onions
Kosher salt and freshly ground
black pepper
2 cloves garlic, minced
One 28-ounce can crushed San
Marzano tomatoes
5 fresh basil leaves, cut into
chiffonade

Directions for pasta (Ricotta Gnocchi)

1. Bring a large pot of salted water to a boil.
2. Combine the ricotta cheese, Parmesan, olive oil, eggs and 1 teaspoon salt with a whisk in a large mixing bowl. Add the all-purpose flour in 3 parts, stirring with a rubber spatula.
3. Bring the dough together in a ball and cut off one-quarter of it. Dust the work surface with all-purpose flour to prevent sticking, and roll the cut-off piece of dough into a dowel shape about 5/8 inch in diameter. Cut the dowel into 5/8-inch pieces. Dust some parchment paper with semolina flour and place the gnocchi on it to prevent sticking. Repeat with the rest of the dough, quarter by quarter.
4. Cook the gnocchi in the boiling water for 2 minutes. Serve tossed with a bit of the Pancetta Tomato Sauce. Alternatively, you can freeze the uncooked gnocchi for up to 2 weeks.

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Pancetta Tomato Sauce:

1. Heat a large saute pan over medium-high heat. Add the pancetta and cook until the fat has rendered and the pancetta is crisp, about 5 minutes. Remove the pancetta from the pan and reserve, leaving the fat behind.
2. Add the diced onions to the hot pan and season with salt and pepper. Cook until the onions have softened, about 5 minutes. Add the garlic and cook 1 minute more. Add the crushed tomatoes, cover and bring to a simmer. Cook for 20 minutes, then remove the lid, add the reserved pancetta and cook an additional 10 minutes. Season with additional salt and pepper, stir in the basil and serve.

Cathy's memory: Every Sunday our families would come over for a pasta dinner. I loved that it was my husband's family and mine. I always wanted our children to see us as a family. I made this and my family loved it. I'm so proud when I can make a meal that my family enjoys. It reminds me of love. .

Poblano Chorizo Quesadilla ~ Melisa Godfrey

Ingredients:

4 large poblano or pasilla chiles

1/3 cup chopped fresh cilantro

10oz. Mexican style chorizo

1/4 cup chopped fresh oregano

1 tsp cumin seeds

Picante sauce

10 oz grated chile peppers Jack Cheese

EVOO for brushing

4 oz. feta cheese, crumbled

16 5-6 inch round corn and/or flour
tortillas

Melisa's Memory- This recipe was created by my mom and became a staple in my household! I hope you enjoy as much as we do!!

Poblano Chorizo Quesadilla- Directions

Directions:

Char the chilies over gas flame or under broiler until blackened and charred on all sides. Transfer the chilies to a bowl and cover with plastic, allowing them to steam while cooling. Peel, seed, stem, and slice the chilies.

Cook the chorizo in a heavy medium skillet over medium heat until well browned, stirring occasionally, about 25 min.

Stir the cumin seeds in a heavy small skillet over medium high heat until lightly toasted, about 1 min. Transfer to a large bowl to cool. Add both cheeses, cilantro, and oregano to the cumin in the bowl.

Heat a large skillet over medium heat. Brush the skillet with olive oil. Warm one tortilla in the skillet. Sprinkle cheese mixture, chili strips, chorizo, and picante sauce onto the tortilla. Fold the tortilla in half, enclosing the filling. Cook until the cheese melts and the tortilla browns slightly, turning once with tongs, about 4 min. (16 servings)

Linguini with Broccoli



Linguini with Broccoli/Linda Impagliazzo

1 ½ pounds broccoli

½ cup olive oil

4-6 garlic cloves, minced

2 cans (28 ounces) Italian style tomatoes, with liquid

Salt and freshly ground pepper to taste

Juice of 1 lemon

8 ounces of linguini or other long pasta, freshly cooked al dente and drained

Linguini with Broccoli

Optional add ins: 2 tablespoons of butter, $\frac{2}{3}$ cup parmesan cheese, $\frac{1}{2}$ cup pine nuts

Mince the garlic cloves. Wash and trim broccoli into small florets. Pat broccoli dry. Heat the olive oil in a deep large frying pan over medium heat. Add the garlic and cook 2 minutes. Increase heat to medium-high. Add the broccoli (and more olive oil if needed) and cook, stirring constantly, for about 3 minutes. Add tomatoes with salt and pepper to taste. Reduce heat to low, cover and simmer, stirring occasionally, for about 10 minutes. Add lemon juice (and pine nuts if desired) and simmer covered for about 5 more minutes. Turn linguini into a serving dish; if desired stir in the butter and toss. Sprinkle the pasta with Parmesan and add the broccoli mixture. Serve hot or cold.

"Mom's" Lemon Chicken

Lauren Johnson

**My mom starting making this chicken over 20 years ago, and myself and my siblings all make it for every special occasion!! There are slight variations but this is a basic recipe... I will try to scale it down, we always make at least 30 pieces of chicken and we like it as lemony as possible!



"Mom's" Lemon Chicken

INGREDIENTS

4 eggs

¼ cup milk

(8) thin sliced chicken

2-3 cups Italian seasoned breadcrumbs

4-6 Tbsp butter

8-10 lemons juiced

EVOO as needed to pan fry chicken

Salt and Pepper to taste

- Whisk eggs and milk (S&P) together and let chicken soak in egg mixture for at least 15 minutes (up to a few hours)

- Preheat oven to 350 degrees
- Juice lemons and add to small saucepan with butter to melt
- Add oil to pan and warm over medium-high heat
- Take chicken from egg to coat in breadcrumbs
- Once coated add to pan and sear on both sides until golden brown (about 3 min/side)
- Once all the chicken is browned, add to a oven safe casserole dish and pour the lemon butter mixture over
- Place in oven 20-30 minutes

Braised Balsamic Chicken

Robert Creedon

Original recipe yields 6 servings

Ingredients:

-6 skinless, boneless chicken breast halves

1 teaspoon garlic salt

Ground black pepper to taste

2 tablespoons olive oil

1 onion, thinly slices

1 (14.5 oz) can diced tomatoes

½ cup balsamic vinegar

1 teaspoon dried basil

1 teaspoon dried oregano

1 teaspoon dried rosemary

½ teaspoon thyme

Nutrition Facts Per Serving: 196 calories; 7 g total fat; 61

mg cholesterol; 511 mg sodium. 7.6 g carbohydrates; 23.8 g

protein





Step 1

Season both sides of chicken breasts with garlic salt and pepper

Step 2

Heat olive oil in a skillet over medium heat; cook seasoned chicken breasts until chicken is browned, 3 to 4 minutes per side. Add onion; cook and stir until onion is browned, 3 to 4 minutes.

Step 3

Pour diced tomatoes and balsamic vinegar over chicken; season with basil, oregano, rosemary, and thyme. Simmer until chicken is no longer pink and the juices run clear, about 15 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

What to eat it with

This dish goes great with rice or pasta, as well as green beans, broccoli, or mushrooms.

If you want to spice it up a little or even just add some different colors to the dish you can add some jalapenos, or red/orange/green peppers to the mix.

Perfect Picnic Day Baked Potato Salad

Ingredients:

- 6 Russet potatoes
- 1 cup sour cream
- 1 cup mayonnaise
- 8 slices of bacon, cooked and chopped
- 5 green onions, chopped
- 1 cup shredded cheddar cheese
- Salt and pepper to taste



Perfect Picnic Day Baked Potato Salad

Preheat oven 400

Wash potatoes and prick with a fork or knife and bake for 50 min. to 1 hour or until fork tender. At this point you can peel all of them, or peel half of them and leave the skin on the other half to get a real baked potato feel. Cut the potatoes into small pieces.

Combine the sour cream and mayonaise in a bowl and stir well.

Add the potatoes to a large serving bowl.

Season well with salt and pepper.

Add the sauce (sour cream and mayo) just enough to coat potatoes well -- you may not use it all. Gently stir to coat.

Add most of the bacon, onion and cheese, reserving some for topping at the end and gently stir.

Melissa Mayes Brown



Loaded
BAKED POTATO SALAD

Greek Orzo Spinach Feta Salad

Kim Rowe

Ingredients:

Three containers of grape
tomatoes

2 6 ounce packages of feta
crumbles

One bag spinach steam in a bag

One quarter cup of Olive oil

Italian seasoning

Salt

Box of orzo any brand

2 tablespoons of Salted butter

Optional protein of your choice



Greek Orzo Spinach Feta Salad

Directions

Preheat the oven to 350 degrees

Boil your water for your orzo

Prepare the orzo as directed on the box.

Clean the grape tomatoes and place on baking sheet.

Drizzle olive oil over the grape tomatoes.

Sprinkle the Italian seasoning over the grape tomatoes. Salt to taste.

Move around the tomatoes on the pan to make sure they are all covered with seasoning, salt, and olive oil.

Roast the tomatoes for about 25 minutes.

When I am impatient I put them on broil and watch them really closely until they burst. They are going to be done when you see a little bit of roasting black and they all pop.



Greek Orzo Spinach Feta Salad

Enjoy hot or cold!

Prepare the steam spinach in the microwave as directed.

In a large bowl put the 2 tablespoons of butter. When the spinach is complete, put the spinach on top of the butter until melted and add a little bit of salt. When the orzo is finished, strain the orzo and then put it on top of the spinach.

And all of the contents of the tray of tomatoes from the oven into the big bowl. Stir all of the contents together. At this point open up the two containers of feta cheese and add them to the giant bowl.

You can add any protein you want. I like to use grilled chicken that's left over from something or from the freezer.

Without the protein this makes a great party salad you can leave out all day and serve room temperature. With the protein, I would serve it hot.

Edamame Dumplings

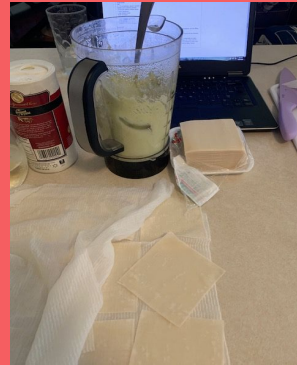
Kerri Harvey



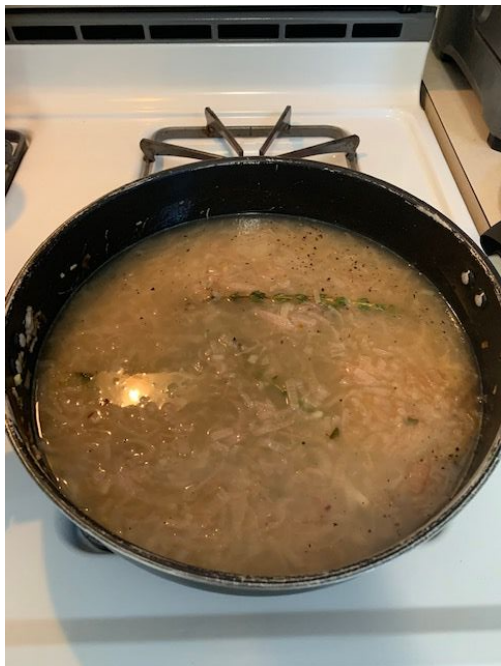
Edamame Filling:

- 3 cups edamame (you can buy them already shelled in frozen section)
- ½ pound butter
- ½ cup cream
- ½ cup truffle oil
- Miso Broth (Walmart sells it)
- Salt

In the miso broth, cook the edamame until tender, about five minutes. Strain and puree with the other ingredients in a blender. I do this the night before and put it in the fridge so it is not too soft.



Edamame Dumplings



Shallot and Wine Broth:

- 5-6 shallots, thinly sliced
- 3 cups sweet white wine
- 1 cup chicken stock
- A pinch of ground thyme
- Salt and pepper as needed
- Onion sprouts (these are hard to find so if you cannot find them, dice up some scallions)

For the Shallot and Wine Broth:

1. Cook the shallots in some butter on medium heat until caramelized (do not let them get too brown)
2. Pour the white wine in the pan and deglaze, scraping up everything in the pan.
3. Reduce the heat and then add the chicken stock.
4. Simmer with the thyme for ten minutes, and season with salt and pepper.

Edamame Dumplings



To Assemble Dumplings:

1. Place single wonton wrappers on a damp paper towel so they do not dry out.
 2. Put a tablespoon of filling in the center and then dampen the edges of the wrapper and fold all of the points together.
 3. Steam them for about 4-5 minutes in a bamboo steamer or any other steamer you may have but make sure you line the steamer with parchment paper so they do not stick. Steam for about 1 sometimes even spray a little oil on the paper too.
 4. Take dumplings from steamer and put them in a bowl.
 5. Pour some of the Shallot and Wine Broth over the dumplings.
 6. Top with diced onion sprouts or scallions.
-

Tikka Masala

Ms.Shah



Ingredients

for 5 servings

CHICKEN MARINADE

- 3 boneless, skinless chicken breasts
- ½ cup plain yogurt
- 2 tablespoons lemon juice
- 6 cloves garlic, minced
- 1 tablespoon minced ginger
- 2 teaspoons salt
- 2 teaspoons ground cumin
- 2 teaspoons garam masala
- 2 teaspoons paprika

Sauce

- 3 tablespoons oil
- 1 large onion, finely chopped
- 2 tablespoons minced ginger
- 8 cloves garlic, minced
- 2 teaspoons ground cumin
- 2 teaspoons ground turmeric
- 2 teaspoons ground coriander
- 2 teaspoons paprika
- 2 teaspoons chili powder
- 2 teaspoons garam masala
- 1 tablespoon tomato puree
- 3 ½ cups tomato sauce
- 1 ¼ cups water
- 1 cup heavy cream
- ¼ cup fresh cilantro, for garnish
- cooked rice, for serving
- naan bread, for serving

Preparation

1. Slice the chicken into bite-sized chunks. Combine the cubed chicken with the yogurt, lemon juice, garlic, ginger, salt, cumin, garam masala, and paprika and stir until well-coated.
2. Cover and refrigerate for at least 1 hour, or overnight.
3. Preheat the oven to 500°F (260°C). Line a high-sided baking pan or roasting tray with parchment paper.
4. Place the marinated chicken pieces on bamboo or wooden skewers, then set them over the prepared baking pan, making sure there is space underneath the chicken to help distribute the heat more evenly. Bake for about 15 minutes, until slightly dark brown on the edges.
5. Make the sauce: Heat the oil in a large pot over medium heat, then sauté the onions, ginger, and garlic until tender but not browned. Add the cumin, turmeric, coriander, paprika, chili powder, and garam masala and stir constantly for about 30 seconds, until the spices are fragrant. Stir in the tomato puree, tomato sauce, and 1 ¼ cups of water, then bring to a boil and cook for about 5 minutes. Pour in the cream.
6. Remove the chicken from the skewers and add to the sauce, cooking for another 1-2 minutes. Garnish with cilantro and serve over rice or alongside naan bread.
7. Enjoy!

Bistec Encebollado con Pimientos Rojos

Cuban Style Steak
By Norma Morales

Ingredients:

- 1 pound sirloin or round steak, sliced thin
- $\frac{3}{4}$ cup of water
- $\frac{1}{4}$ cup of olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon minced garlic
- 1 large yellow onion, thickly sliced
- 1 large red pepper, thickly sliced
- 2 tablespoons of sofrito
- Two pinches of basil leaves
- $\frac{1}{2}$ can of goya tomato sauce
- Salt, pepper, and adobo to taste



Cuban Style Steak Part 2 Recipe

Procedure:

First, you have to season the meat with adobo. Then mix the vinegar, oil, and garlic. Pour in a marinade dish and toss onions to the marinade. Add the steak to the onions and marinade for up to 4 hours in the fridge. After it's marinated.

Combine all ingredients into a large skillet with cover and simmer over low heat for about 40 minutes or until steak is tender and onions and peppers have cooked down.

Serve with white rice and tostones.

Enjoy!

Buen Provecho!

Brown Sugar and Mustard Glazed Pork Roast

Alexis Plotkin



Ingredients:

- 3 1b. Boneless Pork Roast
- A handful of fresh rosemary- fresh is really so much better- and I love rosemary so really whatever you are comfortable with or like
- 2 cloves of fresh garlic
- 1 cup of brown sugar
- ½ cup of brown mustard or mustard of choice
- 2 tablespoons of cinnamon
- Salt and pepper to taste

**I like to add 2 sliced Vidalia Onions, as well as, 2 Granny Smith apples around the pork roast in the pan to aide in extra moisture and flavor but not necessary.

Directions:

1. Preheat oven to 350 degrees
2. Crush the garlic and chop the rosemary
3. Rough slice the Vidalia Onions and the Granny Smith Apples
4. Rinse the Roast then pierce with a fork throughout the meat- all over. You really can't pierce this meat enough because it helps keep it moist and not dry out.
5. Rub the meat with your freshly crushed garlic, chopped rosemary, brown sugar, and mustard- make sure you really push these ingredients into those holes you created in the previous step, then sprinkle the cinnamon on top (be sure to save a small amount of brown sugar and cinnamon for step 7)
6. Place the roast in a deep pan with the fat side down (some recipes call for the fat side up- personally, I don't like the fat running down my roast since it is covered in brown sugar goodness.)

7. If you choose to use the onions and apples place those around the pork roast and sprinkle the remaining cinnamon and brown sugar on top

8. This is probably the most important step: Make sure you cover your delicious dinner with tin foil- this will keep all the moisture inside and keep everything nice and moist- not dried out

9. After 1 hour remove the tin foil and continue cooking. Cook until the pork is no longer pink in the center for an additional half hour. An instant-read thermometer inserted in the center should read 145 degrees.

10. Remove the Pork Roast from your pan, slice, and enjoy! Personally, I like to have this with roasted potatoes and fresh baked vegetables.

I really hope you enjoy my recipe I adapted from my Grandmother's recipe she would cook whenever I would visit her as a young girl in Long Beach Island.

Sausage and Peppers

Cindy Cassidy



This is a recipe that I got from a really good friend, who happens to be my old boss at Bobby Flay Steak. We used to have “family meal” at the restaurant every so often. Chef Mike’s sausage and pepper was always something that everyone looked forward to! It’s not your traditional roasted dish that people are used to, it ends up being more of a sauce and great in a lot of different ways! Hope you can enjoy it as much as my friends and family have!

Ingredients

- 3 lbs Sausage (mild, hot, or mixed)
- 3 lg red bell peppers (sliced)
- 3 poblano peppers (sliced, these carry a little heat, use green bells if you don't want the spice)
- 2 lg Spanish onions
- 3 Tbsp minced fresh garlic
- 3 cans (28oz/ea) tomato sauce (I use tuttorosso)
- 2 Tbsp fresh basil (chopped, 1 Tbsp if using dry)

If you want to add more peppers you can, I usually use up whatever I have on hand. Enjoy!!

1. Heat a large sauce pot (I like to use a Dutch oven) on med high heat, add oil once pan is hot.
2. Add sausage to oil and brown on all sides. Remove once browned
3. Do not clean pan and keep on med heat, add onion and cook for about 3-4 mins
4. Add peppers and cook another 3-4 mins. Once vegetables are almost completely cooked, add garlic and let cook for 2 mins.
5. Return sausage to pot and mix (if using dried herbs add now, if you are using fresh add at the end).
6. Cover sausage and pepper mixture with sauce.
7. Reduce to low heat and allow to simmer for about 2 hours (if you have the time it can sit on the lowest heat on the stove all day).
8. Right before serving adjust seasoning if needed (I find this usually does not need salt, maybe just a little black pepper). At this point add your fresh herbs if using them.
9. This is served great as a sandwich, over pasta, or in lasagna. It freezes really well too! It is always just as delicious or maybe even better the next day!

Red Thai Coconut Curry Shrimp

Cynthia Corona & Jen Lockhart McHugh
(AKA Team Choose Joy)

We cooked this dish together on several occasions. Fun summer memories and talks on the back porch. Good times!



Ingredients:

1 tsp oil
4 scallions, whites and greens separated,
chopped
1 tbsp Thai red curry paste
2 cloves garlic, minced
1 lb shrimp, peeled and deveined
6 ounces light coconut milk
2 tsp fish sauce
¼ cup fresh cilantro, chopped
Salt to taste



Directions:

In a large nonstick skillet, heat oil on medium-high

Add scallion whites and red curry paste, saute one minute

Add shrimp and garlic, season with salt and cook 2-3 minutes

Add coconut milk, fish sauce, mix well

Simmer about 2-3 minutes until shrimp is cooked through

Remove from heat, mix in scallion greens and cilantro

Serve over Jasmine rice or other choice



Shrimp & Grits

Kim Santoro

This is a true comfort food!



INGREDIENTS

FOR GRITS

1 1/2 cups chicken broth

1 1/2 cups milk

3/4 cup stone ground grits

1/4 teaspoon salt (or more to taste)

1 cup cheddar cheese

Serve with extra hot sauce

FOR SHRIMP TOPPING

1 cup diced bacon

1/2 cup thinly sliced onion

1 cup thinly sliced green bell pepper

1 pound medium peeled shrimp

2 teaspoons hot pepper sauce

Salt and pepper, to taste

Sliced green onions for garnish

Grated cheese for garnish

DIRECTIONS

FOR GRITS

Bring chicken broth and milk to a boil.

Stir in grits and salt, return to boil.

(When pouring grits, do it slowly while stirring, so they do not clump up)

Cover and reduce heat to low.

Cook 20 to 25 minutes, stirring occasionally.

Stir in cheese. Keep warm.

FOR SHRIMP

Cook bacon in skillet till crisp.

Remove bacon and all but 2 tablespoons of fat.

Add peppers and onions. Cook till tender.

Add shrimp and cook till pink. Return bacon.

Add hot pepper sauce & salt and black pepper to taste.

Serve shrimp mixture over warm grits.

Garnish with green onions and cheese.

Makes 4-6 servings of shrimp and grits

Slow-Cooker Pulled Pork

Not only is this an easy weeknight favorite, it has been a staple at our fantasy football parties for over 10 years!

Paula Dever

Ingredients:

- 3 lb. Pork butt
- 8 oz. crushed pineapple
- ¼ c. Soy sauce
- 2 T. Brown sugar
- 2 T. Rosemary
- 2 T. Basil

Combine all ingredients in a 6 qt slow cooker and cook on low for approx. 10 hours. Shred with forks.

Delicious topped with smoky provolone. I often substitute chicken for the pork.

Appetizers & Drinkies



A large, clear glass bowl filled with a vibrant red liquid, likely punch. The bowl is filled with several large, round orange slices and numerous small raspberries. The liquid is a deep red color, and the fruit is visible throughout. The bowl has a wide rim and a thick base.

Summer Punch

Dr. Sheree Alexander

Summer Punch

2 cups orange juice
8 ounces frozen pineapple concentrate
1/4 cup freshly squeezed lemon juice
2 tablespoons freshly squeezed lime juice
1 cup sugar
8 slices canned pineapple, including juice
2 quarts 7 Up
Crushed ice

*Mix first 5 ingredients and refrigerate for at least 2 hours. Just before serving, place mixture in a punch bowl and add remaining ingredients.



Weekend Sweet Tea Spritzer

Dr. Sheree Alexander

Ingredients:

1 1/4 cups water

3/4 cup sugar

3/4 cup freshly squeezed lemon juice

2 1/2 cups orange juice

1/4 cup brewed unsweetened iced tea

4 12-ounce cans lemon-lime soda

Orange wedges and maraschino cherries
for garnish



In medium saucepan, combine water and sugar and stir over medium heat until sugar is dissolved. Remove from heat and cool about 20 minutes. Add remaining ingredients except garnishes. Mix well and serve in individual glasses, over crushed ice. Garnish with an orange wedge and maraschino cherry.

Sausage Stuffed Mushrooms

Nancy Didriksen

Ingredients:

Two 10 oz packages large fresh button mushrooms

Two 16 oz Bob Evans roll original sausage (may use hot if you prefer)

8 oz Velveeta cheese

2 Tbsp. softened butter (to butter casserole dish)

Preheat oven to 350 degrees.

Clean the mushrooms, tip the stems, and remove the remaining stem by cutting into the mushroom, making a little room. Reserve the cleaned stems.

In a large saute pan, fry the sausage to just turning brown. Add the reserved stems and pieces of mushroom and saute until slightly softened. Add the Velveeta cheese, stirring continuously until melted. Place the mushrooms in a buttered oven proof casserole dish so they are touching each other. Top the mushrooms with the stuffing mixture. It will overflow the mushrooms.

Bake for 20 minutes until brown and bubbly.





Piping Pigs

Easy Appetizer

Serves 4

Fun to serve with toothpicks

Jennifer Lockhart McHugh

Ingredients

- 1 pkg. Hot Dogs
- 1 c. mustard (any kind)
- 1 c. currant jelly

Preparation

1. Cut up hot dogs into bite size pieces.
2. Mix all ingredients and heat on the stove or bake in a 300 degree oven and serve bubbly.

This is a family favorite from when I was a kid. It's an appetizer we have had Christmas Day every year for more than 40 years. That is me in the stripy pants. Groovy!

Grapefruit & Tequila Guacamole

Mia Bailey
via
Rachael Ray Every Day



Ingredients

- 1 Ruby Red grapefruit
- 4 ripe avocados (about 6 oz. each), halved and pitted
- 1/4 cup finely chopped red onion, plus more for garnish
- 1/4 cup chopped fresh cilantro, plus leaves for garnish
- 1 small jalapeño, seeded and finely chopped
- 1 tbsp. gold tequila
- 1/2 tsp. ground cumin
- Tortilla chips, for serving

Preparation

1. Halve the grapefruit through the stem end. Cut the peel and white pith from 1 half. Cut between the membranes to release the segments onto a cutting board and chop. Juice the remaining grapefruit half.
2. Scoop the avocados from the skins into a medium bowl and mash with a fork. Gently stir in most of the chopped grapefruit (reserve some for garnish), 1/4 cup of the grapefruit juice, 1/4 cup onion, the chopped cilantro and jalapeño, the tequila, 1/4 tsp. cumin, and a generous pinch of salt. Top with more onion, the reserved grapefruit, the remaining 1/4 tsp. cumin, and the cilantro leaves. Serve with tortilla chips.

**ONLY 3
Ingredients!**

EASY Pepperoni Dip

by: Heather VonColln

**Crowd
Pleaser!!**

INGREDIENTS

- 2 (8 oz.) packages cream cheese
- 2 (10 oz.) cans cream of celery soup (trust me-good)
- 2 (6 oz.) bags of pepperoni, chopped

**** Serve with bread, corn chips, or crackers - but bread is preferred :)**



DIRECTIONS

- Set oven to 350 degrees.
- Grease a baking dish (large enough to hold the mixture).
- In a mixing bowl combine the soup with cream cheese and mix until well combined and smooth.
- Add in chopped pepperoni, stir; transfer to baking dish.
- Sprinkle with 1/4 cup Parmesan cheese or mozzarella on top (optional).
- Bake uncovered for about 40 minutes or until lightly browned and bubbly.

Everyone always asks me for the recipe- SO
EASY and YUMMY! ENJOY!!



Taco Dip

Ingredients:

- 1 sour cream container 16 oz
- 1 cream cheese
- 1 jar of taco sauce (I prefer Ortega thick and chunky)
- 1 tomato
- 2 peppers (two different colors)
- shredded lettuce
- shredded cheese



Taco Dip

Mix the sour cream and cream cheese and spread on a round dish, pour the salsa on top and spread. Diced the tomato and peppers in small pieces and spread on top. Spread your shredded lettuce on top and top with shredded cheese. Refrigerate overnight and serve with your favorite chips. (this will make enough to serve a big party). Enjoy!

If you like guacamole and refried beans you can add right after the sour cream and cream cheese base.



Claribel Howarth

Bacon Asparagus Pastry Twists

My son Rocco's girlfriend, Brooke, makes these for us. They are delish! Enjoy!

Maria Mahoney



Ingredients for 4 servings

1-2 sheets puff pastry, thawed

12 slices bacon

24 spears asparagus

2 eggs, beaten

Salt and pepper to taste

Preparation

- 1 Preheat oven to 400°F (200°C)
- 2 Slice the puff pastry into ½-inch (1-centimeter) strips.
- 3 Slice the bacon in half lengthwise into thin strips.
- 4 Wrap a strip of bacon around an asparagus spear in a spiral.
- 5 Wrap a strip of puff pastry around the asparagus, looping it in between the bacon spiral.
- 6 Repeat with the rest of the asparagus.
- 7 Place the wrapped spears on a baking tray lined with parchment paper.
- 8 Brush them with egg wash, then sprinkle a pinch of salt & pepper on top.
- 9 Bake for 18 minutes, until golden brown and puffed.
- 10 Enjoy!



Thai Chili Brussel Sprouts

Ingredients:

1 Pint of Brussel Sprouts

Thai Chili Sauce

Sesame Oil

Prep:

Cut Brussels Sprouts in half

Blanche boiling water * Do not fully cook

Take out of water place in flat bakeware

Drizzle sesame seed oil and Thai Chili sauce if you like a little sweet then can add Thai Chili Sweet sauce instead and bake 20 min Then it will be done.

Zina Thompkins



Grandmom's Doughballs

This is a recipe my Grandmom
and I make together every
Christmas. Hope you enjoy!

- Devan Heckler



Grandmom's Doughballs

Ingredients:

- 2 packs fresh pizza dough
- 4 cups and 2 tbsp olive oil
- 2 cups chopped fresh broccoli
- 2 cups freshly grated sharp cheddar cheese
- 3 garlic cloves (chopped)
- 1 tbsp salt
- 1 tbsp pepper
- 1 tbsp parsley
- 1 tbsp oregano
- 1 tbsp basil

1. In a large pot on the stove top, heat 4 cups olive oil on medium heat.
2. In a saucepan over medium heat add 2 tbsp olive oil with chopped garlic, parsley, oregano, basil, ½ of the salt, and ½ of the pepper.
3. In a small bowl, mix together remaining salt and pepper. Set aside.
4. Place chopped broccoli into saucepan and cover until broccoli is soft, about 3-5 minutes, stirring occasionally.
5. Cut dough into roughly 3 x 3 inch squares.
6. Place cheese and cooked broccoli into each square. Fold, tightly seal, and roll into a ball shape.
7. Place 3 - 4 doughballs at a time into the hot oil.
8. Cook until golden brown on both side (3 - 4 minutes, may need to flip dough ball over to get even cook)
9. Take doughballs out and place onto brown paper bag on counter to soak up leftover oil.
10. Sprinkle on the salt and pepper mixture onto each ball.
11. Repeat until all dough is gone (about 30 dough balls)
12. Enjoy!

Homemade Cinnamon Rolls – Louise Gorham-Neblett

Easy and fun to make, especially with kids.
(Modify as needed!)



Ingredients: 2 cups of flour; 3 tsp. baking powder; 1 tsp salt; $\frac{1}{4}$ c. of shortening; $\frac{1}{2}$ c. of milk; $\frac{3}{4}$ c. of sugar; $\frac{1}{2}$ stick of melted butter or margarine; 4Tsp. Cinnamon.

First-Mix the dry ingredients in a bowl.

Cut the shortening into the mix until crumbly.

SLOWLY add the milk to make dough.

Roll the dough out flat, spread melted butter or margarine all over.

Sprinkle sugar then cinnamon and roll into a log. Cut into equal pieces and place on cookie sheet. Bake at 350 degrees for 20 minutes.

Soups



Chicken Tortilla Soup

I love making all kinds of soups!
This is a family favorite..enjoy!
~Kendale Ingram



Chicken Tortilla Soup

Ingredients:

1 pound chicken breasts, cooked, cut bite-sized

2 tbsp olive oil, 1 onion chopped, 3 cloves minced garlic, 1 (28 oz.) can crushed tomatoes, 4 cans chicken broth, 1 c. whole kernel corn, 1 (15 oz.) can small white beans, 1 (15 oz.) can black beans (rinsed and drained), 1 (4 oz.) can chopped green chile peppers, 1 tsp each of cumin, lime juice and garlic powder, 2 tsp chili powder, 4 tbsp chopped fresh cilantro

**crushed tortilla strips, shredded monterey jack cheese and sliced avocado for garnish if desired

Directions:

Cook chicken and set aside (I saute with 1/2 of the oil, onion and garlic and season with salt and pepper to taste.

In medium stock pot, heat remaining oil over medium heat. Sautee remaining onion and garlic until soft. Add cooked chicken. Stir in chicken broth and use 1 empty can to add in 1 can of water. Add tomatoes, corn, white beans, black beans, and chile peppers. Stir in cumin, lime juice, garlic powder, chili powder and cilantro. Bring to boil and then let simmer for 1 hour. Top with cheese and tortilla chips, etc. and enjoy! <3

Whole Foods Fare



Acai Bowl



Tara Lake's Family Favorite!

You will need unsweetened acai pure' packs (can be found in the freezer section), frozen blueberries, frozen bananas, frozen strawberries, sugar, cinnamon, honey, and any type of milk you like, (the amount depends on how thick you want the mixture to be). This makes the acai base.

ADD FRUIT, GRANOLA AND COCONUT SHAVINGS FOR YOUR TOPPINGS!!



1. Add frozen acai packet, frozen fruit, milk, (tbsp) sugar and dash of cinnamon to blender. Blend to your liking.
2. Place acai in a bowl and add your toppings.

ENJOY!

Sweet Eats





Sweet Potato Pie

Dr. Sheree Alexander

Sweet Potato Pie

Ingredients:

3 pounds of sweet potatoes

3 eggs, lightly beaten

1 cup firmly packed dark brown sugar

1/2 teaspoon salt

2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

1/4 teaspoon ground ginger

1/4 teaspoon ground allspice

1 teaspoon vanilla extract

1/4 cup evaporated milk

2 9-inch partially baked pie shells



Preheat oven 425 degrees F. In a medium saucepan, boil potatoes in lightly salted water until tender, approximately 15 -20 mins. Drain water from pot and shake over low heat to dry potatoes. Mash the potatoes and then beat them smooth with an electric beater. Stir in beaten eggs, brown sugar, salt, spices, vanilla, evaporated milk, and sweet potatoes. Pour into pie shells. Bake at 425 degrees F. for 5 minutes, then reduce heat to 325 degrees F for 40 minutes, until center is almost set but still soft.

Pound Cake & Cream Cheese Icing

La'Tasha Lewis



Pound Cake & Cream Cheese Icing

Pound Cake

Preparation Time: 30 mins, Bake Time: 1 hour 15 mins

Ingredients:

3-cups of sugar

3- sticks of butter (melted)

6- eggs

1/2- teaspoon vanilla (light on the vanilla
you don't want it to taste the vanilla)

3- cups of flour

1-cup of carnation milk

1-pack of instant jello lemon pudding

1. When making this recipe you must make it with "LOVE ❤️", if you don't pour "LOVE ❤️" into this recipe it will not come out right 🥰!!
2. Preheat oven to 350
3. In a large bowl mix flour and sugar
4. In a medium bowl mix eggs and melted butter
5. Add vanilla and milk in the large bowl with flour and sugar
6. Combine the eggs, instant jello lemon pudding and melted butter in the large bowl (mix thoroughly)
7. Grease the cake pan and pour the batter evenly in the cake pan
8. Bake for 1 hour and 15 mins
9. Let sit for about 30 mins.

Pound Cake & Cream Cheese Icing

Cream Cheese Icing

Preparation Time: 15 mins

1. Beat together 1 package of cream cheese, 1/2 teaspoon vanilla and 3/4 cups of powdered sugar until it's fluffy.
2. Once the Pound Cake cools you can begin icing the cake.

La'Tasha Lewis

Don't forget to add the love!!!



Tandy Cake

Dad's favorite

By Dawn Bonnell

(recipe taken from newspaper years ago)



Ingredients for Tandy Cake

4 eggs

2 cups sugar

1 cup milk

1 teaspoon vanilla

2 cups flour

½ teaspoon salt

2 teaspoons baking powder

1 ½ cups peanut butter

For Chocolate Glaze

1 stick butter

4 tablespoons cocoa powder

6 tablespoons milk

1 box or 3¾ cups of confectioners sugar

1 teaspoon vanilla

Preparation--Preheat oven to 350 degrees

Beat together the eggs, sugar, milk and vanilla.

Add the flour, salt, and baking powder and beat until combined.

Grease a jelly roll pan (a baking sheet with a higher lip)

Pour the batter into the greased jelly roll pan.

Bake at 350 degrees for 15 minutes.

Immediately after removing cake from the oven, spread cake with peanut butter.

Allow cake to cool.

Chocolate Glaze

Place butter, cocoa, and the 6 tablespoons of milk in a saucepan and stir until it comes to a boil.

Stir in the confectioners' sugar and vanilla until smooth.

Pour over the cooled cake.

Allow to cool thoroughly before cutting and serving.

Sticky Breakfast Rolls

AKA Banner Buns
C-Wing Favorite
Regina Banner



Sticky Breakfast Rolls

Ingredients for 12 Rolls

Bread Machine

1 cup of room temp. water
1 tsp lemon juice
3 ½ cups of bread flour (or all purpose)
1 tsp of salt
⅓ cup of sugar
¼ cup of oil
1 egg
1 ½ tsp of active dry yeast or bread machine yeast

Filling

½ cups of butter softened
⅓ cup sugar
1 TBSP cinnamon
Walnuts/pecans/ raisins your choice

Topping

¾ cup of butter melted
¾ cup light brown sugar , firmly packed

Directions

Place ingredients in bread pan in order listed. Use Dough setting press start. When setting is complete, remove dough from bread pan. On a lightly floured surface, roll into 12x16 inch rectangle. Spread with the ½ cup butter. Mix together cinnamon, sugar and nuts; sprinkle generously over buttered dough. Roll up tightly, jelly-roll style, starting at the 12- inch side. Cut roll into 12 1 inch slices.

Combine topping ingredients. Divided topping mixture into 2 9 -inch baking pans. Carefully place roll slices on top of mixture. Let rise in warm, draft-free place 30 to 40 or until doubled in size. Bake in a preheated 350F oven 35 to 45 minutes or until golden brown. Let cool 1 minute. Turn onto heatproof serving platter or tray. Serve warm.

Grandmom's Schmarrn

Ingredients:

1 cup farina/cream of wheat

1 egg

2 cups milk

1/4 cup sugar

2 Tbsp. flour

Blend together. Pour in skillet on medium heat. Continuously mix until it falls apart into dry balls. Brown slightly. Serve with canned peaches in heavy syrup.

This recipe is also called "kaiserschmarrn," which is a German pancake recipe/sweet dessert of which there are many variations.

John Bates





S'mores Cookies

About 60 Minutes

This is a great recipe a lacrosse parent shared with me. I take them camping every year and they are quite a hit. I have to make more each year because the servings go up every year! ENJOY!

Tom Biggins

Ingredients:

11 Tablespoons unsalted butter, softened
1 cup brown sugar, packed
½ cup granulated sugar
2 large eggs
1 teaspoon vanilla
1 teaspoon baking soda
½ teaspoon sea salt
1 teaspoon cinnamon
2 ½ cups flour
1/2 cup semi-sweet chocolate chips
1 cup mini marshmallows
3 regular sized Hershey's bars, broken into pieces
1-2 packages graham crackers, broken into squares



Directions:

1. In a medium bowl, whisk together the flour, baking soda, sea salt and cinnamon to combine. Set aside.
2. In the bowl of an electric mixer, cream butter with white and brown sugar until light and fluffy. Add the eggs and vanilla and mix until combined.
3. Add the flour mixture to the butter mixer and combine on low speed.
4. Fold in the chocolate chips and marshmallows. Chill dough in refrigerator for 1 hour to overnight (I did one batch right away and another after chilling overnight and found there was no difference.
5. Preheat the oven to 375 degrees. Line baking pans with parchment paper. I used one 11×17 pan and one 9×13 pan but you can really use any sized pans you want.

Directions Continued:

6. Lay out graham crackers side by side on the pans as close as possible (they should be touching). You may have to add or remove graham crackers according to how much dough you have.
7. Place tablespoons of dough on graham crackers about 1 – 1 ½ inches apart. Press down slightly with fingertips.
8. Bake for 5 minutes then remove from oven to press Hershey's bar pieces on to the top.
9. Bake for an additional 5 – 7 minutes or more if your cookies are thicker. They will be done when the edges begin to turn golden brown. Remove to a wire rack to cool. For clean cutting make sure cookies are completely cool and cut with a sharp knife.

10. ~~ENJOY~~

Monkey Bread

Ingredients:

3 (12 oz packages) refrigerated biscuit dough

1 cup white sugar

2 teaspoons ground cinnamon

1/2 cup margarine

1 cup packed brown sugar

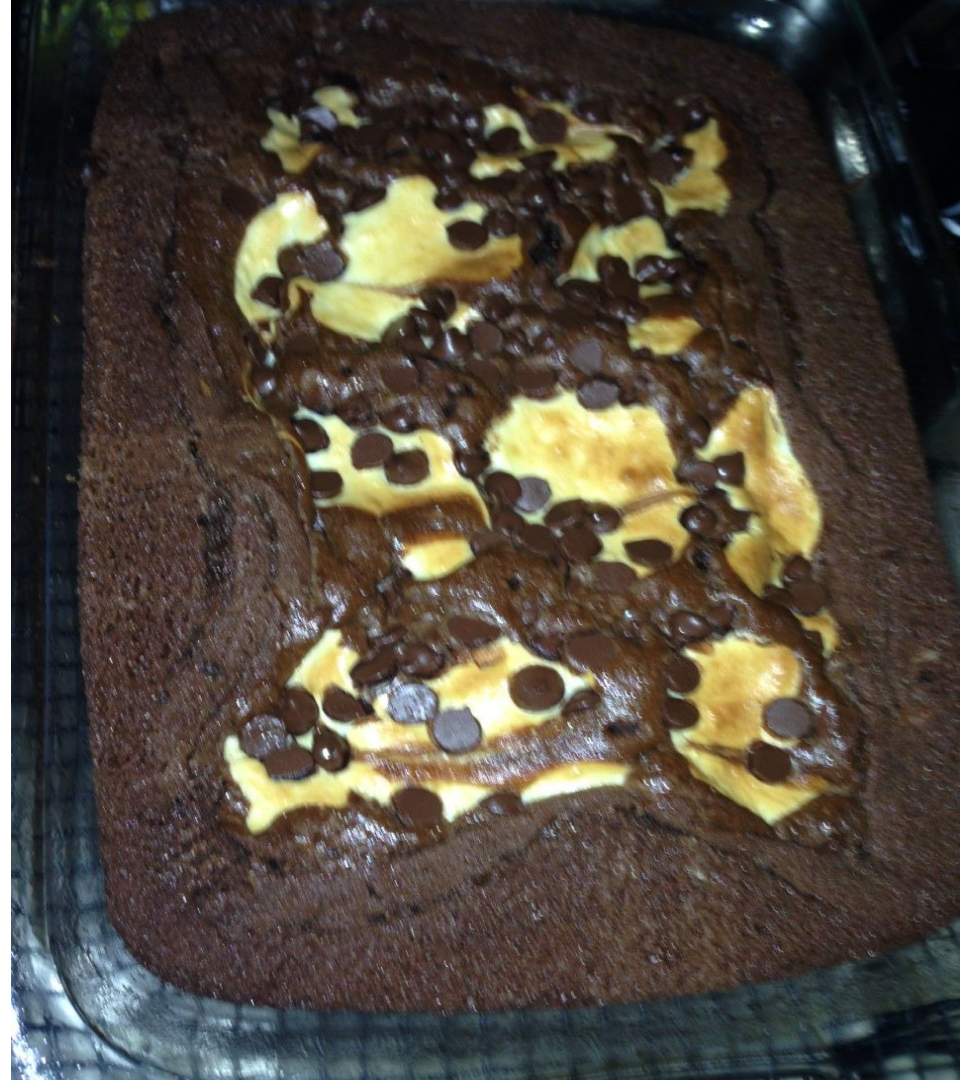
1/2 cup walnuts (optional)

1/2 cup raisins (raisins)

Amy Williams ~ an easy family fave!

Directions

1. Preheat oven to 350 degrees
2. Grease Bundt pan
3. Mix white sugar and cinnamon in a plastic bag
4. Cut biscuits into quarters. Shake 6 to 8 biscuit pieces in the cinnamon sugar mix. Arrange pieces in the bottom of the pan. Continue until all the biscuits are coated and placed in the pan. If you are using nuts and raisins, arrange them in and among the biscuit pieces as you go along.
5. In a small saucepan, melt the margarine with the brown sugar over medium heat. Boil for 1 minute. Pour over the biscuits.
6. Bake at 350 degrees for 35 minutes. Let the bread cool in pan for 10 minutes, then turn out onto a plate. Do not cut! The bread just pulls apart. Or you can eat it straight out of the pan:)



Cream Cheese Brownies

This is an old family recipe from a neighbor of my mother's named Francis Steffie. She worked with my grandmother at United Jersey Bank in Camden, NJ.

Please Enjoy! -Kristina Ward

1. Preheat oven to 350 for glass 375 for metal

2. Butter and flour a 9x13 pan

3. Make Cream Cheese Filling

8 oz. package of cream cheese

1 egg

1/3 cup sugar

Beat all ingredients with an electric mixer until smooth. Set aside.

4. Make chocolate liquid

2 ½ squares unsweetened bakers chocolate (in orange box in baking aisle)

1 stick of butter

¾ cup water

Bring ingredients to boil over low heat and set aside.

5. Make Brownie mixture

Combine

2 cups flour

2 cups sugar

1 tsp. baking soda

½ tsp. of salt

Add chocolate liquid and beat

Beat in:

2 eggs

½ cup of sour cream

6. Pour mixture into greased and floured 9x13 pan.

7. Use a spoon to add cream cheese mixture in dollops. Cut through with a knife to swirl **only once.**

8. Sprinkle one cup of chocolate chips over top of brownies.

9. Bake for 45 minutes until toothpick test comes out clean.

10. Cool and serve.

11. Brownies can be tightly wrapped and frozen.

The Burke Family Pumpkin Pie



Ingredients:

1 $\frac{3}{4}$ cup of pumpkin (canned or fresh)

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

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

1 egg

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

Dash of nutmeg

Uncooked pie crust

The Burke Family Pumpkin Pie

Jim Burke

A holiday family favorite!

Directions:

To cook fresh pumpkin, peel shell like an apple, then dice (not too finely). Boil until soft then mash.

Combine the remaining ingredients with a hand mixer and pour into the pie shell.

Add a dash of nutmeg before baking.

Cook for an hour at 350 degrees
until set.

Brazilian Sweet Brigadeiros

A Handson Household favorite
which is best served on
birthdays!



Ingredients

- ❖ 1 (14oz) can of sweetened condensed milk
- ❖ 4 tablespoons of cocoa powder
- ❖ Pinch of salt
- ❖ 3 tablespoons of butter
- ❖ 1 teaspoon of vanilla extract
- ❖ Chocolate or rainbow sprinkles

Instructions

1. Mix the can of sweetened condensed milk, cocoa powder, and salt in a saucepan
2. Cook over low heat until mixture starts to separate from sides of the pan; continue to stir constantly for another two minutes
3. Remove from heat and stir in the butter and vanilla extract
4. Pour into a greased dish and chill in the refrigerator for 20-30 minutes
5. Butter your hands and make balls about the size of a cherry
6. Roll the balls through the sprinkles
7. Place them in small cupcake holders or on a serving plate
8. Refrigerate until ready to eat

Ribbon Jello

Jennifer Lockhart McHugh

*My grandmother, Dorothy Isobel
Line Russell, and my mom, Ann
Russell Lockhart, made this every
Christmas Day that I can
remember.*



Ribbon Jello

Ingredients:

- 1 pkg (4-serving size) Jell-O, Lemon
- 1 pkg (4-serving size) Jell-O, Cherry, Raspberry or Strawberry
- 1 pkg (4-serving size) Jell-O, Lime
- 3 cups boiling water
- 1 pkg (8 ounces) cream cheese, softened
- 1 can (8 ounces) crushed pineapple in syrup, undrained
- 1 cup thawed Cool Whip or other whipped topping *
- ½ cup Miracle Whip salad dressing *
- 1 ½ cups cold water
- Canned pineapple slices (optional)

*if you prefer to cut calories you can leave out

Dissolve each flavor of gelatin in separate bowls, using 1 cup of boiling water for each.

Blend lemon gelatin into cream cheese, beating until smooth. Add pineapple with syrup. Chill until slightly thickened. Stir in whipped topping and salad dressing. Chill until thickened. (My mom has left out the Miracle Whip and whipped topping and it turns out fine).

Stir ¾ cup of cold water into the cherry gelatin; pour into 9-inch square pan. Chill until set but not firm.

Stir remaining ¾ cup cold water into lime gelatin; chill until slightly thickened.

Spoon lemon gelatin mixture over cherry gelatin layer in pan. Chill until set but not firm. Top with lime gelatin. Chill until firm, about 4 hours or overnight.

Unmold. Garnish with pineapple slices.

This looks very pretty in a decorative mold!

Grandmother Off's Icebox Cake

I would like to share the Brighton
Punch recipe but it is a highly
guarded family secret--sorry.



Ingredients

2 packages lady fingers
2 packages German Semi-Sweet
Chocolate
4 T 10x sugar
4 eggs separated
4 T water (cold)

1 pt whipping (heavy) cream
2 tsps vanilla
¼ cup granulated sugar

Make the whipped cream first by beating the heavy cream and adding vanilla and granulated sugar

Line your container, the bottom and sides with lady fingers

In a double boiler add the yolks, followed by the chocolate broken up and whisk. Then add the 10x sugar and continue whisking so there are no lumps and it doesn't burn. Add the water as needed to maintain the consistency. Then add the egg whites.. Fold in some of the whipped cream.

Pour some of the chocolate mixture into your container. Then cover it with another layer of lady fingers. Next pour the rest of the chocolate mixture in the container.

Put in the refrigerator.

Top with whipped cream before serving.

The Dynasty DUMP CAKE

The easiest & tastiest dessert for All ages--

...this dessert encourages creativity, family time, and offers the simplest way to use those forgotten ingredients sitting in our cabinets!

Serves up to 12

Using a 9X13 baking dish

Best served alamode **topped with vanilla ice cream*

Or adults may enjoy this with breakfast in the morning with a hot cup of coffee...

****All the ingredients needed for this delicious dessert are usually found in many of the food boxes distributed within the Atlantic City community!!!**

Indra Lyn Owens



Ingredients:

Canned fruit (any kind with syrup)

1 Box White Cake Mix (18 ounces)

1 ½ sticks of Butter, **whipped cream & ice cream*

Preparation:

Preheat oven to 350 degrees

DUMP canned fruit (peaches, cherries, apples, fruit cocktail, or whatever you choose...) into baking dish

Sprinkle cake mix over the top of fruit

Cut up butter and place butter over surface of cake mix

Pop into the oven & allow to bake until top browns & bubbles

Let bake for 45 mins- 1 hour

Let cool & serve!!!!Thank me later!!! 😊

Banana Bread

Xena Nammour



Ingredients:

- 1 stick ($\frac{1}{2}$ cup) of unsalted butter, softened
- 1 cup of granulated sugar
- 2 eggs
- 4 bananas finely crushed
- 1 $\frac{1}{2}$ cup of all-purpose flour
- 1 teaspoon of baking soda
- $\frac{1}{2}$ teaspoon of salt
- $\frac{1}{2}$ teaspoon of vanilla



Directions:

Preheat oven to 350 degrees.

Cream together softened butter and sugar.

Add eggs and crushed bananas.

Combine well.

Sift together flour, baking soda and salt separately.

Combine dry and wet mixtures. Add vanilla.

Mix just until combined. Do not overmix.

Pour into greased muffin pan.

Sprinkle in walnuts or chocolate chips (optional)

Bake at 350 degrees for 55 minutes.



SPICED NUTS

I received this recipe from Kathleen Greenwood, mother of former ACHS student, Zan Greenwood, who brought these Spiced Nuts for our end of the year Drawing AP portfolio submission party. They were so irresistible I begged for the recipe.

LINDA ZAB-DEBOW



Ingredients

- 2 large egg whites
- 2 tablespoons water
- 2 teaspoons salt
- 2 pounds whole nuts (My favorites are pecans and walnuts)
- 1 1/3 cups sugar
- 4 teaspoons cinnamon
- 2 teaspoons ground ginger
- 2 teaspoons ground coriander

Directions

I suggest you follow exactly. I have given this recipe out numerous times and my recipients just can't seem to get it right.

1. Adjust oven racks to middle of oven. Line two baking sheets with parchment paper.
2. Set oven to 300 degrees.
3. Whisk together egg whites, salt, water. Add nuts. Toss well to coat nuts. Drain in a colander for 5 minutes.
4. In a large, dry bowl whisk together remaining ingredients. Toss drained nuts into spices until well coated. (I found using a bowl with a tight lid works really well). Spread nuts evenly on prepared baking sheets.
5. Bake until dry and crisp, about 40/45 minutes. (Switch & rotate about halfway through).
6. Cool completely. Break apart. Can be stored in an airtight container for up to three weeks. Enjoy!

Yom Tov Teiglach



It always bring back happy memories when my Nanny Gottfried and I would make this yummy dessert during the holidays.

Yom Tov Teiglach

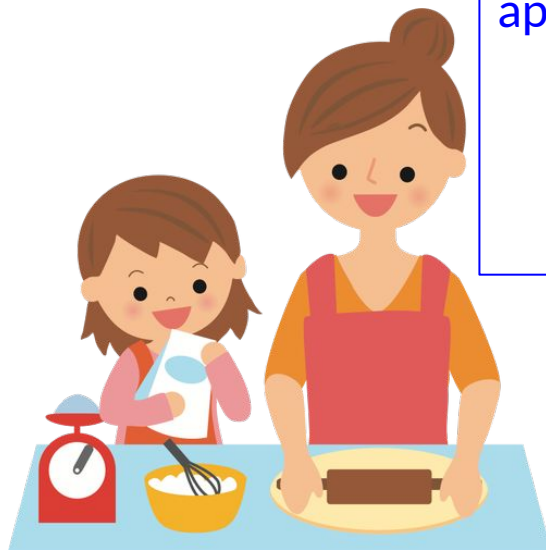
Ingredients:

Dough

2 cups flour
¼ tsp. ginger
¼ tsp. kosher salt
1 tsp. baking powder
3 eggs
2 tbsp. Oil

Syrup

½ cup honey
½ cup sugar
Zest of 1 lemon
2 cups dried fruit and nuts (almonds, walnuts, dried cranberries, raisins, and apricots)



Yom Tov Teiglach

Directions:

Preheat oven to 350* F.

In a medium bowl combine the eggs, oil, and salt. Beat until light and fluffy.

Mix in 1 cup of flour, ginger, and baking powder. Add the remaining flour until the dough is soft.

Roll out dough into a pencil shape and cut into ½ inch pieces and with wet hands roll each piece into small balls.

Place the pieces on the greased cookie sheet and bake at 350* F for 15-20 minutes until golden brown.

Place the honey, sugar, ginger and lemon zest into a pot, simmer for about 10 minutes while stirring.

Add the pieces of dough and dried fruit until the syrup coats all pieces. Cook 5 more minutes.

Spoon into cupcake wrappers. Let cool.

Store covered at room temperature.

Enjoy eating this delicious and festive treat.



Peanut Butter Cup Crack Brownies

Michael Pelosi



Ingredients.

1 box brownie mix and the ingredients to make boxed brownies

½ of Cup of Salted or Honey Roasted Nuts, chopped

12 peanut butter cups, chopped

2 cups semi sweet Chocolate Chips

1 Tbsp butter

1 ¼ of creamy peanut butter

1 ¾ cups of rice crispy cereal

1 tsp vanilla

½ tsp of salt



Directions

1. Bake Brownies according to the directions.
2. Last 5 minutes of baking, remove from the oven and sprinkle chopped nuts and chopped peanut butter cups. Return to oven for last 5 minutes
3. Take out of oven and spread the melted peanut butter cups and nuts.
4. Next in a bowl, Microwave the chocolate chips, the peanut butter and butter for 1 min. Stir together
5. Add rice crispy, salt and vanilla to the mixture and stir.
6. Pour the mixture over the brownies and smooth it out.
7. Chill until the chocolate sets (about 2hrs).
8. Cut and Serve

Ms. McQueen's
Favorite
Chocolate Chip Cookies
(Can be made gluten free)

--Michele Browne



Ingredients

2 sticks (1 cup) unsalted butter, softened

1 cup brown sugar, packed

1/2 cup sugar

1 large egg at room temperature

1 large egg yolk at room temperature

1 tablespoon vanilla

2 cups flour OR 2 cups 1 : 1 gluten free flour (I use King Arthur Gluten Free Measure for Measure Flour)

1 cup old fashioned oats, quick oats, OR gluten free oats

1 teaspoon baking powder

1 teaspoon baking soda

3/4 teaspoon salt

3 cups semi-sweet chocolate chips

1. Preheat oven to 350°F.
2. Grease or line a cookie sheet with parchment paper.
3. Cream the butter and sugars together in a large bowl.
4. Beat in the egg yolk, egg, and vanilla until blended.
5. Whisk together the remaining dry ingredients except the chocolate chips in another bowl.
6. Add the dry mixture to the butter mixture and mix well.
7. Scrape the bottom and sides of bowl and remix briefly.
8. Stir in chocolate chips.
9. Decide what size cookies you want to make. A muffin scoop (1/4 cup) will make about 20 large, palm-sized cookies. A large cookie scoop (4 teaspoons) will make about 45 medium 3-inch cookies, and a small cookie scoop (2 teaspoons) will make about 90 small 2-inch cookies.
10. Scoop the dough onto the prepared cookie sheets, leaving about 1 1/2 to 2 inches between cookies.
11. Bake the cookies for 12 to 17 minutes, until they're a light golden brown, with slightly darker edges. Their middles may still look a tiny bit shiny; that's OK, they'll continue to bake as they cool on the cookie sheet.
12. Enjoy!!!!

Banana Ice Cream

(Gluten free and can be dairy free, too)

Ingredients

2-3 sliced overripe bananas,

2-4 tablespoons of milk, any variety (I use coconut almond milk)

pinch of salt



1. Put 2-3 frozen bananas into a blender or food processor with salt and milk; blend until mixture is a soft-serve texture. Add more milk if needed.
2. Add any flavors you would like. Remember it will have a slight banana taste, so choose flavors that go with banana. I have added Hershey's Cocoa Powder and peanut butter--very delicious!
3. You can serve immediately or transfer to a container, freeze for 30 minutes, and scoop into a dish.

The Brownes' Gluten Free Quarantine Recipes

On the next two slides are two recipes I have been making during this pandemic.

I don't know about you, but I MUST have bananas at ALL times in my kitchen. The problem for me is that my bananas have become overripe VERY quickly. This leads to a surplus of overripe bananas. What do I do with them if I've already made banana bread? Banana ice cream, of course!

One of the many baking supplies that has flown off shelves during this pandemic is flour. This cookie recipe is simple to make and delicious to eat, and most people have these ingredients on hand even now. You only need 3 ingredients to make these cookies. I still don't know how they are so good with so few ingredients!

Stay healthy and well fed with this cookbook!

Peanut Butter Cookies (Gluten free)

Ingredients

1 cup peanut butter, creamy or chunky
1 cup sugar
1 egg

1. Preheat oven to 350°F.
2. Grease or line a cookie sheet with parchment paper.
3. Mix the peanut butter, sugar, and egg together until a dough forms.
4. Scoop out a spoonful of dough and roll it into a ball. Place on cookie sheet.
5. Pressing down with a fork, make a criss-cross design on cookies to flatten them.
6. Bake the cookies for 8 to 10 minutes, until they're golden brown on the bottom.
7. Let cookies cool on the cookie sheet.
8. Enjoy !!!!!

If you don't criss-cross the tops, you can flatten the balls with your hand and then bake. As soon as the cookies come out of the oven, press Hershey's Kisses on top and let cool--they're still gluten free!



A close-up photograph of a square slice of chocolate crumb cake. The cake is dark brown with a moist, dense texture and is topped with a thick layer of fine, light-colored crumbs. It sits on a plain white ceramic plate. To the right of the cake, a silver butter knife is partially visible, its blade resting on the plate. The background is a soft-focus, light-colored surface.

Chocolate Crumb Cake

Jennifer Hagovsky

Chocolate Crumb Cake

Ingredients:

Crumb Crust

4 cups of flour

4 sticks of butter

1 and ½ cup sugar

4 tsp. Cinnamon

1 box Duncan Hines

Devil's Food cake mix

Eggs, vegetable oil

Make a Duncan Hines Devil's Food cake mix as directed.

Grease pan.

Mix crumbs until you get a ball. Crumble over cake in the pan and bake for 40-45 minutes.

Cool and sprinkle with powdered sugar.

Infused Oils



Nasturtium Oil for cooking



Mid-Spring to Late Fall our gardens bloom with plants, flowers, vegetables and spices. One of favorite plants on our back deck are nasturtiums, they are beautiful red, yellow and orange flowers and leaves that have a peppery smell. Great in salads and adding spice and color in cooking oil. The leaves and petals of the nasturtium plant are packed with nutrition, containing high levels of vitamin C. It has the ability to improve the immune system, tackling sore throats, coughs, and colds, as well as bacterial and fungal infections

Steve Nagiewicz



Growing nasturtiums.

- You can find nasturtiums at garden centers that carry vegetables and spice plants
- You can also grow them from seeds.
- <https://www.burpee.com/>
This is a good place to learn how.
- Like many flowering plants 'deadheading' is a plus, it helps triggering the plant to flower this is especially true for nasturtiums they grow and vine quickly.

Ingredients

- Pick a dozen multicolored flowers and two dozen of small to medium size leaves.
- Large bottle of extra virgin olive oil
- Four small clear glass bottles (any craft store or website)

Directions

Transfer the flowers and leaves to a flat cookie baking sheet with a non-stick 'silpat silicone' pad works the best. (late summer into Fall)

1. Snip the stems of flowers and leaves.
2. Line the baking sheet with flowers and leaves to fit on sheet without touching. (note you might need two baking sheets)
2. Preheat oven to 200 degrees.
3. Place the sheet (s) into the oven for **two and half to three hours** until flowers/leaves are dried but not burned. Make sure flowers and leaves are DRY.
4. Cool completely. Carefully remove the flowers and leaves from the silicone pad so they don't break apart and separate them to make about four bottles. (like shown in the image on the previous slide) Insert three flowers and 3-4 leaves per bottle and carefully add olive oil and cork..
5. IMPORTANT! Place the 4 bottles in a dark & dry place for two months to let spice seep into the oil. (Switch & rotate about halfway through). If the flowers aren't dry they can turn moldy if still a little damp and ruin the flavored oil.
6. Enjoy your peppery-flavored olive oil and they make great house presents!

We hope you have enjoyed this
culinary presentation!
Buon appetito!