

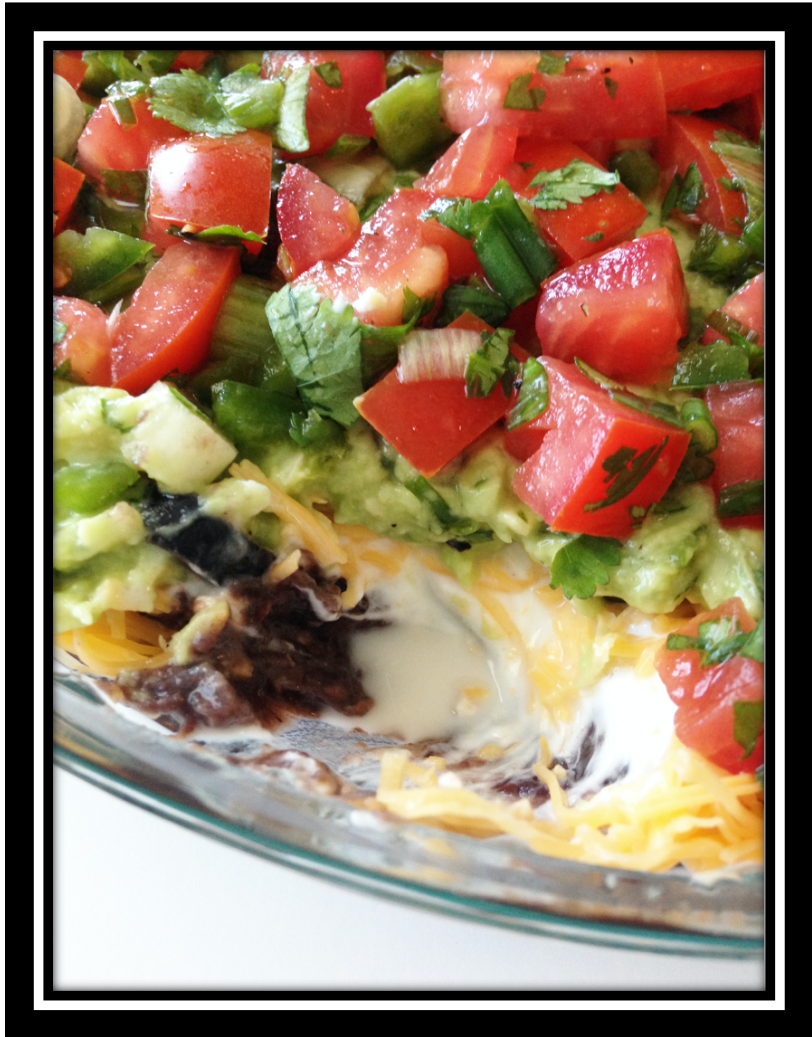


Famous Family Favorites

Unity of Bellevue Cookbook

2020

Appetizers



Nacho Dip

On a large serving plate, layer the following:

1st layer

1 lg. can refried beans

1 pkg. taco seasoning

few drops of Tabasco sauce

Mix together and spread on serving plate.

2nd layer

2 mashed avocados

6 T. sour cream

6 t. lemon juice

Mix together and spread over 1st layer.

Then 1 layer of each of the following:

4 oz. chopped green chilies

4 oz. chopped green onions

4 oz. chopped black olives

1 ½ c. grated mozzarella/Monterey Jack cheese

1 ½ c. chopped tomatoes

1 ½ c. grated cheddar cheese

greens to garnish (sprouts, kale strips, chopped lettuce, etc.)

Story: This is a recipe my mom got from a family friend many years ago. We love it served with our favorite chips.

Monica McDowell Elvig #3

Presto It's Pesto

4 c. fresh basil leaves
½ c. olive oil
½ c. pine nuts
6-8 large garlic cloves
½ t. salt
½ c. Parmesan cheese

Put 2 cups of basil in food processor or blender with ½ cup of olive oil. Purée on pulse speed. Add 6-8 large, peeled garlic cloves and purée again. Stir in ½ cup pine nuts. Purée. Add the remaining basil leaves and pulse until it forms a runny paste. Season with ½ teaspoon salt and Parmesan cheese.

Makes one cup of pesto sauce. Use as a base for cheese pizza, on pasta, or as an appetizer on garlic bread.

Story: I got this recipe from the Seattle Times in 1993 and make pesto every summer when basil is fresh. I usually freeze small portions in ice cube trays to use later.

Sara Agassiz #2

Olive Crostini

½ c. black olives
½ c. green olives with pimiento
2 medium cloves garlic
½ c. Parmesan, grated
4 T. butter
2 T. olive oil
½ c. Monterey Jack cheese, grated
¼ c. fresh parsley, chopped
1 baguette

Preheat oven to broil. Chop olives coarsely in food processor. Transfer to a medium bowl. With machine running, drop garlic through feed tube of food processor and mince. Add Parmesan, butter, and olive oil. Process into a paste. Add butter mixture to bowl with olives. Fold in Monterey Jack and parsley. Mix well. Cut baguette into thin slices. Spread each slice generously with olive mixture. Cook under boiler until bubbly and lightly browned. (Note: I like to double the recipe and refrigerate or freeze half for later use. Also, to save time, the spread can be made ahead of time so all you have to do is slice the baguette and brown it. Every time I've made this, they disappear almost as soon as they come out of the oven. It's one of my favorites.

Story: This recipe has special memories of my former "work family". We all got together to honor our beloved Manager (Bill) on his 65th birthday. We created a menu, and each of us lovingly prepared one of the recipes. I prepared this one, and it brings treasured memories every time I make it and when I pass on the recipe. Bill has since passed, but he will always be held in special memories for those of us who knew him.

Dianne Osornio #1

Premium Artichoke Dip

1 large can plain artichoke hearts, drained and chopped
5 oz. freshly grated Parmesan cheese
 $\frac{3}{4}$ c. mayonnaise
1 clove garlic, minced
5 dashes Tabasco sauce

Combine all ingredients and blend. Artichoke heart pieces should still be chunky. Bake at 350° or heat in microwave until cheese is melted. Serve warm, with melba toast for dipping.

Linda Hillesheim

Breads/Rolls

1. Cottage Cheese Pancakes

1 cup flour
1 tea baking soda
1 tea salt
4 eggs, well-beaten
2 cups low-fat cottage cheese
¼ cup milk

Mix the dry ingredients well. Add beaten eggs and cottage cheese. Stir in the milk. (add more milk, if necessary, to reach proper consistency) Fry on a hot griddle until well browned on both sides. Serves 4

Lynne Zeller #5

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2. Cornmeal Pancakes

Pour 1 ¼ cup boiling water over 1 cup cornmeal.
Add 1 cup milk, 1 egg, 3 Tablespoons oil. Mix well.
Mix together 1 cup flour, 2 teaspoons baking powder and dash of salt.
Stir flour mixture into egg mixture. Add milk if too thick or flour if too thin.

Lynne Zeller #3

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3. Breakfast Muffins

2 ½ cups Almond Flour
1/4 cup melted butter
½ cup raisins
½ cups other dried fruit
½ cup chopped walnuts
½ cup shredded coconut
½ cup honey
1 egg - beaten
1/2 tsp baking soda
Pinch of salt

Pre-heat oven to 375 deg. Mix the first six ingredients together using a blender, food processor or hand mixer. Add more butter or yogurt as needed to create a good batter consistency. Fold in dried fruit and nuts. Pour or spoon batter into muffin tins filling about ½ to ¾ full. Bake at 375 deg. for 15 to 20 minutes until golden brown and muffins spring back when pressed.

Story: Another great treat made with no grains nor sugar but make a delicious breakfast treat. One can use any combination of dried fruit that they have on hand or, for a nice alternative, use fresh blueberries instead.

Ken and Patty McClellan #2

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4. Artichoke-Parmesan Sourdough Stuffing

2 lbs. sourdough cut into about 1" cubes (about 2 loaves)
3 Tablespoons butter (or margarine)
2 large onions chopped (about 1 ¼ lbs.)
1 pound mushrooms rinsed and sliced
¼ cup garlic minced (about 12 cloves)
3 ½ cups chicken stock
4 jars marinated artichoke hearts drained (24 oz.)
(I cut the really large ones in half)
1 cup grated parmesan cheese
1 tablespoon poultry seasoning
1 tablespoon fresh rosemary minced or 1 ½ teaspoon dried rosemary
¾ tsp each salt and pepper
2 large eggs, beaten

Spread the bread cubes on baking sheets and toast at 350 degrees until golden brown (about 25 minutes) in a regular oven switch pan positions after 15 minutes, convection oven no worries.

In a 12" frying pan, or 6-8 cup sauce pan, melt butter over medium heat; add onions, celery, mushrooms and garlic. Cook, stirring until vegetables are soft and tinged golden brown about 25 minutes. To release any stuck bits from bottom of the pan add about ½ cup of chicken stock. In a LARGE bowl add the cooked vegetables, toasted bread cubes, artichoke hearts, cheese, poultry seasoning, rosemary, salt and pepper. (Toss it together)

Whisk together the remaining broth and eggs and pour over the bread and everything else in the bowl. Stir until everything is coated

This will stuff an 18-22 lb. turkey or if baking separately bake for 30 minutes in 350 degree oven in a baking dish large enough to hold it (4 ½ -5 quart)

Story: I discovered this recipe in Sunset magazine November of 1994. It's our family favorite!

rita and Jim Schwarting #2

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5. Spicken Dicken (German pancakes)

2 c. Maltomeal

2 c. hot water

Mix and let cool.

1 c. dk maple syrup

1 c. brown sugar

4 eggs

2 c. milk or buttermilk

1 c. shortening

Mix well then add:

2 c. flour

2 c. graham or whole wheat or buckwheat flour

2 T. baking soda

2 T. baking powder (if using buttermilk then 1 T.)

2 t. salt

1 or 2 lbs. of bacon, fried and broken into pieces and/or 1 or 2 lbs. of sausage fried, broken in pieces--ready to add.

Can refrigerate batter overnight.

On heated, greased griddle, pour batter for pancakes. Sprinkle meat over top. After flipping, press firmly. Serve with toppings as desired.

Story: This is a recipe from my paternal grandmother whose parents emigrated from Germany. She made them on New Year's Day for the extended family every year as it was her family's tradition. A hearty pancake worthy to eat on a cold winter morning.

Monica McDowell Elvig #6

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6. Amish Friendship Bread

Day Zero:

1 pkg active dry yeast

¼ c. warm water

1 c. flour

1 c. sugar

1 c. warm milk

Make as dough. This is the starter dough.

Day One:

Do nothing

Days Two - Five:

Whisk thoroughly.

Day Six:

Add 1 c. each of flour, sugar, and milk. Whisk.

Days Seven – Nine:

Whisk thoroughly.

Day Ten:

Add 1 c. each of flour, sugar, and milk. Whisk.

Day Eleven:

Preheat oven to 325°. Separate into 3 equal portions (roughly 1 c. each).

Give 2 away.

To your remaining portion, add the following and beat:

1 c. oil

½ c. milk

3 eggs

1 t. vanilla

In separate bowl, combine:

2 c. flour

1 c. sugar

1 ½ t. baking powder

2 t. cinnamon

½ t. baking soda

½ t. salt

1-5 oz. box of vanilla pudding mix

Then, combine both bowls together and pour into 2 greased and sugared loaf pans. Bake for 1 hour.

Story: Really more of a pound cake than a bread. Great fun to make with kids and spread some love around.

Jerome Kosman #1

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7. Cat Bread *Kid-Friendly

2 ½ to 3 c. all-purpose flour

1 pkg. quick-acting active dry yeast

1 T. sugar

1 t. salt

½ c. water

⅓ c. milk

1 T. margarine or butter

1 egg

3 raisins

Mix 1½ c. of the flour with the yeast, sugar, and salt in a large bowl. Heat water, milk and margarine to 125°F; stir in yeast mixture. Stir in egg and enough of the remaining flour to make the dough easy to handle. Sprinkle a surface lightly with flour. Turn the dough onto the surface. Knead until dough is smooth and elastic, about 5 minutes. Cover and let rest for 10 minutes. Lightly grease a cookie sheet. Shape a 2 ½" piece of dough into a ball for head. Shape 4 walnut-size pieces of dough into balls for legs. Shape 1 walnut-size ball of dough into the shape of a cat's tail. Shape 2 balls of dough, smaller than the legs, into triangles for the ears. Attach head, feet, and tail to body by rolling remaining dough into ball for body, then place one end of each leg, or foot, under edge of body. Do the same with head. Put ears on top of head and press the sides of the ears to the head. Make sure that when the dough rises, the ears won't come off. Press raisins into head for eyes and nose. Cover and let rise for 20 minutes. Heat oven to 400°F. Make 3 short cuts away from nose on each side for whiskers. These must be ¼" deep. Bake until golden brown, 20 to 25 minutes. Makes 1 Cat Bread.

Danika Murphy

Vegetables/Side Dishes

1. Grandma Polly's Baked Beans

1 LARGE can of B & M or Bush Brothers Baked beans
2 cans beans (with maple, brown sugar, bacon, etc.) – regular sized
½ lb. bacon – cooked crisp, and crumbled
1 lg. onion
¼ c. ketchup
5-6 dashes Worcestershire sauce
1 t. mustard
1-2 shakes of cinnamon
1-2 t. brown sugar
1 t. garlic salt

Cook onion in bacon grease until clear and tender. Put all ingredients in large pot. Heat on medium high til bubbling, stir frequently. Turn down to very low, cover and cook at least 1 hour, stirring occasionally. Beans will stay warm for quite a long time. To reheat, use low temperature and stir often.

Story: This was a recipe my Grandma Polly always made for her annual Sunday before Christmas family/friends open house party. That side of my family is large and so that was (is) the only day we usually get together each year. Everyone is welcome, including neighbors and friends and she literally welcomed everyone with open arms. The smell of these beans cooking was always in the background of these joyous family reunions and to this day elicits such an emotional response in us all. Not to mention, these beans taste WONDERFUL! Enjoy!

~Alison Ogliore #1

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2. Finnish Corn

1 can corn (or equivalent portion fresh)
2 hard-boiled eggs
1/2 onion, chopped

Dressing:

4 T. oil (vegetable)
1 T. red wine vinegar
2-3 tsp Beaver brand sweet hot mustard
Salt to taste
Pepper to taste
Garlic to taste

Mix up dressing in order given. Set aside. Empty corn into bowl. Dice eggs. Add eggs and onion to corn and mix. Top with dressing. Chill for 1 hour. Mix again before serving.

Story: I used to rent to a lady, named Mina, who grew up in Finland. This was Mina's family recipe. My family loved it so much that they have since adopted it as one of our thanksgiving traditions!

Jean Polmateer #2

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3. Pretty Darn Good Potatoes

Preheat oven to 350
1 large bag of hash browns (defrosted)
1 can cream of chicken soup
1 pint sour cream
½ large onion minced
2-3 cups shredded cheese (I used jack and cheddar)
Topping: corn flakes crushed and buttered

Mix all ingredients together (except cornflakes) and put into pan that has been sprayed with Pam or butter. Bake about 45 minutes to an hour. Last 10 minutes put cornflakes on top

Story: I got this recipe from a billet mom (hockey). It's great for feeding a group of hungry teenage boys

rita and Jim Schwarting

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4. Orzo with Pine Nuts

¾ c. uncooked orzo

1 c. spring greens mix, chopped
4 t. pine nuts, toasted
1 T. extra-virgin olive oil
½ t. minced fresh rosemary
¼ t. salt

Cook orzo according to package directions, omitting salt and fat. Drain pasta; place in a medium-sized bowl.

Add remaining ingredients, tossing well. 4 servings. Serve with Chicken with Tomatoes, Basil, and Feta

Jaime Sasse #1

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Soups/Salads

1. Chicken Artichoke Soup

Inspired by recipe from Chef Iole Aguerro of Whisk

Modifications:

Add two chicken breasts cooked and shredded

Add 2 c baby spinach

Substitute 2 c mushroom broth plus 2 c vegetable broth for 4 c veg broth

Substitute sesame or oat milk for almond milk.

Substitute low fat coconut milk for full fat coconut milk.

Use ghee for saute

Original recipe:

Vegetables

1 medium onion, diced

2 cups mushrooms, sliced

3-4 stalks celery, diced

4 carrots, diced

2 tsp dried thyme

3 cloves garlic, minced

4 cups vegetable broth (homemade is best)

1 medium potato, diced

1 can artichokes, drained and quartered

1 can full fat coconut milk

1 cup almond milk

1 tsp salt

1/2 tsp black pepper

Sauté onion until translucent. Add mushrooms and sauté until brown. Add celery, carrots, thyme and garlic. Sauté for 10 minutes on low heat.

Stir in 4 cups of vegetable broth and the diced potato. Simmer for about 10-15 minutes. Then add the artichokes, coconut milk, almond milk, salt and pepper. Simmer for 15 minutes and taste for seasoning. Adjust salt and pepper as needed. Remove from heat and garnish with freshly chopped Italian parsley.

Double recipe and freeze half.

Susan Murray #1

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2. Mom's Vegetable Chicken Soup (modified)

Using Instapot or soup pot, sautee the ground chicken with 2 T ghee. (omit if vegan or vegetarian)

Add

4 c or 32 oz vegetable broth or chicken bone broth.

2 c or 16 oz fresh tomatoes diced or canned

1 c carrots sliced or cubed

1 c potato sliced or cubed

1 c celery sliced or cubed

1 c corn (fresh or frozen)

1 T Coconut aminos or Worcestershire sauce

2 bay leaves

1 t pepper or to taste

Salt to taste if not enough in broth

If using Instapot, close lid, push "soup".

Or simmer soup pot for several hours on stove top.

Story: I loved coming home from school in the snowy winter to the smell of hot soup simmering on the stove. It was a meal in a bowl. Mom would also serve with hot home baked bread and butter. She would let the bread rise on top of the oven in a big ceramic bowl covered by a cotton dish towel.

Susan Murray #2

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3. Mixed Bean Salad with Sun-Dried Tomatoes

This is a great choice for your next potluck party because you can make it ahead and it tastes even better after the flavors have had time to meld.

1 (8 ounce) jar oil-packed sun-dried tomatoes
½ cup chopped fresh parsley
½ cup chopped fresh basil
1 (15 ounce) can red kidney beans, rinsed and drained
1 (15 ounce) can white kidney beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can garbanzo beans, rinsed and drained
½ small sweet onion, thinly sliced
1/3 cup red wine vinegar
1 teaspoon salt
½ teaspoon dry mustard
¼ teaspoon freshly ground black pepper

Drain sun-dried tomatoes in a sieve over a bowl, reserving oil. Place ¼ cup reserved oil in a medium bowl. Return the remaining oil to sun-dried tomato jar, reserve for another use. Chop drained tomatoes, place in a large bowl. Add parsley and next 6 ingredients (through onion) to chopped tomatoes and stir gently to combine.

Add vinegar and remaining ingredients to ¼ cup reserved oil, stirring with a whisk. Drizzle over bean mixture, toss gently to coat. Cover and chill.

Yield: 14 servings (serving size: ½ cup).

Lynne Zeller #4

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4. Mediterranean Summer Salad

8 oz of orzo pasta
2 cups of halved cherry tomatoes
1 cup fresh basil leaves, chopped
1 tsp. minced garlic
1/2 cup toasted pine nuts
1/2 cup greek olives such as kalamata, pitted and halved

4 oz feta cheese, broken into chunks
2 cups baby spinach
1 T. olive oil
2 T. balsamic vinegar
salt and freshly ground pepper

Cook orzo according to the package directions.

Meanwhile, in a large bowl, combine tomatoes, basil, garlic, pine nuts, olives, feta, spinach. Add cooked orzo.

In a small bowl, whisk together oil and vinegar, add salt and pepper to taste; toss with salad.

Add cooked chicken breast for a complete lunch or dinner salad.

Briannas' Real French Vinaigrette is also a good dressing to use.

Story: My sister shared this recipe with me 8 years ago. I look forward to it every summer, especially when I can use spinach, basil and tomatoes from my garden. I started adding cooked chicken breast to make it a complete meal for lunch or dinner. I also started using Briannas' French Vinaigrette for the dressing.

Janet Little #2

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5. Curried Broccoli Soup

2 pounds broccoli (2 bunches)
2 14 1/2 ounce cans of vegetable or chicken broth
3 Tbsp butter
2 medium onions, chopped
1 1/2 tsp curry powder

optional toppings: sour cream, chopped salted peanuts

Cut 1/2 of the tops of the broccoli into small flowerettes and steam for garnish. (This step is optional) Cut and peel the rest of the broccoli into thin stalks. Melt butter and cook onions until soft. Stir in curry powder and cook one minute. Add broccoli and broth and cook until tender, about 12 minutes. In a blender or using an immersion blender, swirl soup until smooth. Serve hot or chill and serve cold. Top with reserved flowerettes and pass sour cream and peanuts to spoon into soup.

Makes 7 cups. Can be served as appetizer or main course.

Story: I first had this recipe in 1978, served to my work group of physical therapists by my boss. It has remained a popular soup over the years, since it is creamy but without the cream!!! I prefer hot soup, but it is great chilled.

Sara Agassiz #1

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6. Broccoli Waldorf Salad

1 c. mayonnaise

2 T. red wine vinegar

2 T. sugar

4 c. broccoli chopped into bite-size pieces

½ - 1 lb. bacon, cooked, broken into bite-size pieces

½ c. sunflower seeds

½ c. yellow onion chopped or sliced as preferred

½ c. raisins

Combine mayonnaise, vinegar and sugar to make dressing

In large bowl, stir together broccoli, bacon, sunflower seeds, onion and raisins.

Add dressing. Stir well and keep refrigerated until ready to serve.

Story: This is a recipe of the popular salad that my cousin created. Easy and tasty! A definite family favorite.

Monica McDowell Elvig #2

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7. Zesty Quinoa Salad

1 c. quinoa

2 c. water

¼ c. extra-virgin olive oil

2 limes, juiced

2 t. ground cumin

1 t. salt

½ t. red pepper flakes

1 ½ c. halved cherry tomatoes
1-15 oz can black beans, drained and rinsed
5 green onions, chopped
¼ c. chopped fresh cilantro
Salt and black pepper to taste

Bring quinoa and water to a boil in a saucepan. Reduce heat to medium-low, cover and simmer until quinoa is tender and water has been absorbed, 10 – 15 minutes. Set aside to cool.

Whisk olive oil, lime juice, cumin 1 t. salt, and red pepper flakes together in a bowl.

Combine quinoa, tomatoes, black beans, and green onions together in a bowl. Pour dressing over quinoa mixture; toss to coat. Stir in cilantro; season with salt and pepper. Serve immediately or chill in refrigerator.

Jaime Sasse #2

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8. Mediterranean Couscous Salad

½ box prepared couscous
2 med. cucumbers, into quarters, peeled
3 green onions
1 can chickpeas, drained, rinsed
1 can kidney beans, drained, rinsed
½ c. black or kalamata olives, diced
2 T. olive oil
4 T. feta
Pepper and lemon juice

Combine all ingredients.

Story: Great one for lunches to make ahead of time for the work week. Very easy to change up with different items.

Jerome Kosman

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9. Roasted Cauliflower Soup with Bacon

2 med. Cauliflower heads, chopped in chunks

½ c. olive oil
Salt and pepper to taste
6 slices bacon
1 large white or yellow onion
6 c. chicken stock
¼ c. half and half

Heat oven to 400°. Put chopped cauliflower on baking sheets. Drizzle with olive oil, salt, and pepper to taste, roast until brown and tender. Cook and chop bacon. In Dutch oven, heat olive oil and cook onion. Add roasted cauliflower and stock bring to a boil. Reduce heat and simmer for 5 minutes. Let cool. Add half and half then blend ingredients by hand or in blender. Season to taste. Add bacon as garnish.

Jerome Kosman

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10. Chinese Chicken Salad

2 boneless, skinless chicken breasts
½ c. soy sauce
1 T. Chinese 5 spice
3 T. sugar
2 oz. dry bean threads (saifun noodles)
Vegetable oil for deep-frying
1 sm. Carrot, cut in 1/8 x 2" pieces
¼ c. minced fresh onion
½ head lettuce, finely shredded
1 scallion, cut in 1/8 x 2" lengths
1 c. almonds, lightly toasted

Combine soy sauce, Chinese 5 Spice, and sugar. Marinade chicken in this mixture overnight. Remove chicken from marinade and bake, uncovered, in a 375°F oven for 1 hour or until done. Cool, then slice into 2" x ¼" shreds. Heat vegetable oil, approximately 3-4 cups, in a wok or deep pan. Test oil by dropping in 1 bean thread. When it expands and turns white within a few seconds, the oil is ready. Take small handfuls of bean threads and carefully drop in oil. Be sure all of the bean threads are submerged in the oil, turning with care. Remove from oil and place on layers of paper towels. In a large bowl, combine carrot, onion, lettuce, scallion, chicken, and almonds. Add bean threads in small amounts.

Dressing:

1 t. salt

¼ t. onion powder

¼ t. Chinese 5 Spice

¼ t. sugar

⅛ t. garlic powder

Combine dressing ingredients and sprinkle over other ingredients. Toss lightly and serve.

Linda Hillesheim

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11. Fruit Salad *Kid friendly

Any combination of your favorite fruits, including

Sliced kiwis

Sliced strawberries

Blueberries

Orange segments

Pineapple chunks

Sliced apples

Sliced bananas

Pitted cherries

Raspberries

Sliced peaches or fruit cocktail, drained

Whipping cream, whipped

Put fruit in a large bowl. Add enough whipped cream to coat all of the fruit. Serve immediately.

Dylan Murphy

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12. African Peanut Stew

1 T. olive oil

1 medium red onion (can use any type) finely chopped – about 1.5 c.

1 medium green bell pepper, finely chopped – 1 ¼ c.

½ c. chopped carrot – 2 small

½ c. chopped celery – 1 rib
3 garlic gloves, minced
2 T. minced peeled ginger
1 T. curry powder
1 can diced tomatoes – 14.5 oz
1 bay leaf
4 c. of fat-free chicken broth
1 sweet potato (12 oz) peeled and cut into ½ inch pieces
1 ½ c. shelled edamame
¼ c. creamy or crunchy peanut butter or almond butter
¼ c. chopped fresh cilantro
1 bag – 5oz – baby spinach leaves
½ t. salt
Coarsely ground black pepper

Heat olive oil in a 4 qt. saucepan or dutch oven over medium heat. Add onion, bell pepper, carrot and celery and sauté until soft and translucent – about 5 minutes. Add garlic, ginger, and curry powder and sauté until fragrant, about 1 minute. Do not brown garlic. Add tomatoes and bay leaf and cook uncovered until tomatoes are slightly reduced – about 3 minutes. Add broth and sweet potatoes and bring to a boil. Reduce heat to low and simmer about 8 minutes. Stir in edamame and peanut butter until combined. Cook until thoroughly heated, about 2 minutes. Stir in cilantro and spinach until spinach wilts. Season with salt and pepper. Serves 8.

Janet Little #4

Main Dishes

1. Mom's Ham

1 pre-cooked (bone in) ham
1/2 jar cloves
2 can (1/2 round) pineapple
Garlic

Basting Sauce:

1 c. brown sugar
1 c. honey
1 tsp. dry mustard
1/2 c. pineapple juice

Gravy:

Ham drippings (include basting)
Water
Garlic (to taste)
Flour (to thicken)

Skin the ham. Top with pineapple. Hold pineapple in place with cloves. Add extra cloves into side of ham. Dust with garlic. Do not add salt or pepper. Cook according to ham size (package will have recommendations). Throughout cooking cycle baste with basting sauce. After cooking is complete remove cloves and pineapple. Serve with mashed potatoes and ham gravy.

Story: My mother made a ham every Christmas. This was her unique recipe... growing up I just thought this is how you cooked a ham - with honey, mustard, and pineapple. Everybody did, right?

Later in life I worked for a company who did a cookbook as an employee club event. We all cooked and brought in samples for tasting. I cooked Mom's ham and submitted it. It won an honorable mention. When the cookbook was published my Mother was sooo excited... she had finally been published! I cracked up. I had no idea how special that was to her. We then reminisced about all the ham holidays. It was only then that I learned she had made the recipe up from scratch. She just thought one day... hmmm, honey, mustard, and pineapple might go good together. Needless to say, my

Mom was a great cook! I have many special memories around this recipe. In addition to the holidays, when I left Alaska I had a ham in the freezer and made this recipe for all my friends. Several of them loved the ham and walked out with the recipe. My 1/2 sister on my Dad's side now makes this ham every holiday for her family and I'm pretty sure there are others in the family who make it as well. Ya' know... my Mom really did get a little famous from this recipe!

Jean Polmateer #1

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2. Veal Stroganoff

Cut 24 oz veal cutlets (or substitute pork loin or tenderloin) into 3 inch strips. Coat with flour, salt, and pepper.

Brown in butter.

As meat gets tender, place in a baking pan.

Saute 1c.sliced mushrooms in ghee or butter.

Add to baking pan with:

1 bay leaf

2T lemon juice

2 whole cloves

1/2 tsp marjoram

1 tsp garlic minced

1 c beef stock

Bake 375F for 30 minutes.

Add 1/2 c sour cream or yogurt.

Serve over cooked noodles or rice.

Story: My dad loved my mom's recipe so much. He must have raved about it to his second wife who asked me for the recipe. It motivated me to ask my mom for instructions to all of my favorite recipes which I hand wrote and still have today, 50 years later.

Susan Murray #3

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3. Crumb Coated Chicken Thighs

1/4 cup dry bread crumbs
1 tea salt
1 tea cumin
1 tea paprika
1 tea chili powder
1/4 tea pepper
4 bone-in, skin-on chicken thighs

Combine breadcrumbs and spices. Put some of the spice mixture in a plastic bag. Put 1 or 2 thighs at a time in the bag and shake well. Repeat for rest of chicken. Place breaded thighs on a rack in an oven proof pan. Bake at 400 degrees for 40 minutes.

Lynne Zeller #2

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4. Pumpkin Curry with Rockfish



Ingredients:

2 TBSP Coconut Oil
1 small onion, diced
2 cloves garlic minced
1 teaspoon of minced peeled ginger
15 ounces pumpkin purée (We make our purée from a pumpkin, and if it isn't that time of year or you aren't in the mood, you can use a 15 ounce can)
1 cup of vegetable broth
1 cup of coconut milk
2 teaspoons of curry powder
1/4 teaspoon cayenne pepper

2 teaspoons of sea salt
1 1/4 cup frozen peas
1 pound of Rockfish - (great price at Costco, and it holds together nicely)
You could use any kind of white fish.

Heat the coconut oil in a deep cast-iron skillet or saucepan over medium heat. Add the onion and sauté until translucent, about five minutes. Add garlic and ginger and sauté for 2 to 3 minutes. Stir in the pumpkin purée, vegetable broth, coconut milk, curry powder, and cayenne. (if you are eating immediately, you can also add the frozen peas, fish and salt at this time-Your curry base did not have these 3 ingredients) Reduce the heat to medium low, cover, and simmer for 10 to 15 minutes.

Serve over your favorite rice

This can also be eaten as a vegetarian meal replacing the fish with chickpeas and other veggies like mushrooms, broccoli, and cauliflower.

How to make pumpkin purée from fresh pumpkins: cut the pumpkins in half, remove the seeds, bake in the oven at 375 or on the grill for one hour. You will know it's finished when the skin easily peels off and leaves the beautiful pulp, which can be smashed or blended into a purée. Yumm!!

Becca Palm #1

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5. Meat Balls in Celery Root Sauce

1 or 2 celery roots (about 1 ½ lbs.) or 3 cups sliced celery*
1 recipe of forcemeat (ground meat)*
4 Tablespoons butter
4 tablespoons flour
3 cups water or vegetable stock
1 teaspoon salt
¼ teaspoon pepper
2 egg yolks

Peel and dice the celery root. Prepare the forcemeat and shape the mixture into small balls and drop into gently boiling water. Simmer over low heat for about 5 minutes or until firm. Remove with a slotted spoon and place into hot serving dish.

Keep hot. Add celery root to the water that the meat was cooked in and simmer for about 15 minutes, or until tender. Drain and reserve liquid. Add celery to dish with the meat balls.

Measure 3 cups of liquid.

Melt butter and stir in flour, gradually add liquid, salt and pepper. Cook over low heat until smooth and thick, remove from heat and beat egg yolks into sauce. Blend thoroughly. Pour hot sauce over meat balls and celery.

(Traditionally served with triangles of puff pastry or pie crust as decorations on top)

Force meat

1 lb. boneless veal or 1/2 lb. each boneless veal and pork **

1/2 tsp salt

1 egg well beaten

2/3 Cup flour

2 cups cold milk or cream

1/2 tsp salt (not a typo)

1/2 tsp pepper

1 medium onion grated

Run the meat through the finest blade of a meat grinder 5 times OR what I do is run it in a food processor until it's kind of a gooey mess

Add 1/2 tsp salt, egg and flour blend thoroughly. Gradually beat in milk or cream, about 2 tablespoons at a time. Beat in 1/2 tsp salt, pepper and grated onion

* I've never used sliced celery

**I've used pork and beef

Story: This is a Danish recipe that Jim LOVES. This recipe is from a Danish cookbook and it doesn't give a lot of details in the preparation. For example, having a hot serving dish handy for the meat balls.

I recommend reading through the recipe before setting forth on this cooking adventure.

This is a favorite of Jim's, it's one thing that he asks me to make on a regular basis!

rita and Jim Schwarting

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6. Baked Pork Chops with Swiss Chard

2 lbs Swiss chard, stems removed, leaves washed and cut crosswise into 1-inch pieces

3 T olive oil

½ t. salt

Fresh-ground pepper

4 pork chops about 1 inch thick, about 2 lbs

1 ½ T grated Parmesan

2 oz. grated fontina (1/2 cup)

Heat oven to 450°. Oil a 7 ½ by 11 ½ inch baking dish. In a large bowl, toss the Swiss chard with 1 T of the oil, ¼ teaspoon of the salt, and ¼ teaspoon pepper. Put the chard in the baking dish.

Rub the pork chops with 1 T of the oil, the remaining ¼ teaspoon salt, and 1/8 teaspoon pepper. Put the pork chops on top of the Swiss chard. Drizzle the remaining tablespoon oil over the chard, around the pork chops. Sprinkle the Parmesan and fontina over the chard. Bake until the chops are just done, about 18 minutes. Let stand 5 minutes before serving.

Rinse chard leaves thoroughly before cooking, but don't dry them.

Jaime Sasse #4

--

7. Chicken with Tomatoes, Basil, and Feta

½ t black pepper

4 – 6 oz. skinless, boneless chicken breast halves

Cooking spray

1 c grape tomatoes, halved

16 pitted kalamata olives, halved

3 T light balsamic vinaigrette

3 T crumbled feta cheese

2 T small basil leaves

Sprinkle pepper over chicken.

Heat a large nonstick skillet over medium-high heat. Coat pan with cooking spray. Add chicken to pan; cook 6-10 minutes or until done. Transfer chicken to a serving platter; keep warm.

Combine tomatoes, olives and vinaigrette in a bowl.

Add tomato mixture to pan; cook 1 to 2 minutes or until soften. Spoon over chicken. Top evenly with cheese and basil. 4 servings.

Service with Orzo with Pine Nuts (under Vegetables and Side Dishes)

Jaime Sasse #1

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8. Rigatoni with Sausage and Tomato Cream Sauce

1 T olive oil

1 ½ lbs mild or hot Italian sausage, casings removed

1 onion, chopped

3 cloves garlic, minced

⅓ c. dry white wine

1 ½ c. canned crushed tomatoes in thick puree

½ t. salt

½ t. black pepper

¼ c. chopped fresh parsley

1 c. light cream

1 lb. rigatoni

Grated Parmesan, for serving

In a large frying pan, heat the oil over moderate heat. Add the sausage and cook, breaking up the meat with a fork, until it is no longer pink, about 5 minutes. With a slotted spoon, remove the sausage from the pan. Discard all but 1 T fat.

Reduce the heat to moderately low. Add the onion and garlic and cook, stirring occasionally, until the onion is translucent, about 5 minutes. Add the wine and cook until it almost evaporates, about 5 minutes. Stir in the sausage, tomatoes, and salt. Simmer, covered, for 10 minutes. Add the pepper, parsley, and cream.

In a large pot of boiling, salted water, cook the rigatoni until just done, about 14 minutes. Drain the pasta and toss with the sauce. Serve with grated Parmesan.

Jaime Sasse #5

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9. Yakemesh

1 lb. hamburger
2 T. olive oil
2 c. carrots chopped
2 c. celery chopped
1 c. onion chopped
2 c. chopped cabbage
1 egg
2-3 c. cooked rice
2-3 T. soy sauce

Brown hamburger. Set aside. In fry pan, saute carrots in olive oil. When carrots are nearly done, add celery and onion. Cook until tender. Stir in 1 egg. Add cooked hamburger and 2 c. cooked rice. Stir. Add soy sauce. Stir. Add cabbage and cook until cabbage is tender.

Story: This is my mother-in-law's recipe that's an easy and tasty family meal.

Monica McDowell #5

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10. Lemon Veal Scallops with Avocado

1 ½ lbs. veal scallops (5-6 slices, 1/8" thick)
1 egg, well beaten
2 T. flour
3 T. butter
1 T. olive oil
½ c. vermouth
½ c. chicken broth
3 T. fresh lemon juice
¾ t. salt

½ - 1 t. white pepper
1/3 t. cayenne pepper
3 cloves garlic, minced
1 T. sherry
1 sm. jar capers
1 T. Japanese sweet cooking wine (Aji Miring)
¼ c. chopped fresh parsley
1 or 2 avocados

In a small casserole, soak the veal scallops in the beaten egg for at least 1 hour, refrigerated. Remove to a plate and sprinkle with flour, evenly and lightly, patting gently into both sides of the meat. Discard excess flour. In a 10 to 12" skillet with a lid, melt the butter and olive oil over moderate-low heat. Sauté ½ of the veal scallops at a time for about 3 minutes per side, or until lightly browned. Remove to a plate. After all pieces are browned, return meat to the skillet. Add the vermouth and stir gently. Add the chicken broth, 2 T. of the lemon juice, the peppers, sherry, garlic, and ½ of the capers; stirring in well, but gently. The sauce will become creamy. Turn the heat to simmer (slow), cover and cook about 10 to 15 minutes. During the last 5 minutes, gently stir in the chopped parsley, remaining capers, and Aji Mirin. While the veal is cooking, peel the avocado(s), cut into 8 even slices and sprinkle with the remaining 1 T. of lemon juice. Place the slices in a small oven-proof dish and bake in a preheated 300°F oven for 5 minutes. Place the veal slices on a warm serving platter and surround with the avocado slices. Pour sauce from the sauté pan over all and serve at once. Options: Substitute pork for veal. You may also leave out the avocado(s).

Linda Hillesheim

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11. Wintertime Indoor BBQ Ribs

For about 4 pounds boneless country-style pork ribs:

1 large onion, finely chopped (about 2 cups)
8 garlic cloves, minced
2 T. vegetable oil
1 ½ c. ketchup
¾ c. mango pulp (about 1 mango)
⅔ c. honey
½ c. cider vinegar

½ c. Worcestershire sauce
6 T. fresh lemon juice (about 2 lemons)
2 T. plus 1 t. dry mustard
1 t. drained bottled horseradish (more if you like it hot)
1 t. black pepper

Preheat oven to 350°F.

Place ribs in a 6- to 8-quart pot and cover with water by two inches. Bring to a boil, reduce heat and simmer, uncovered and skimming any froth, for about 25 minutes. Alternatively, bake ribs at 350°F for about an hour.

While ribs cook, sauté onion and garlic in oil in a heavy saucepan over medium heat until onion is tender, about 15 minutes. Stir in remaining ingredients and simmer, stirring occasionally, for 20 to 30 minutes.

If you boiled the ribs, drain them in a colander and pat them dry, then place them in a baking dish. If you baked the ribs, drain the fat from the baking dish. Pour sauce over the ribs, then cover dish tightly with foil. Bake for one hour, then remove foil and carefully turn pork over. Cook, uncovered, until very tender, about 40 minutes.

Rev. Marla Mason

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Desserts/Cookies/Candy

1. Homemade Heath

1 c. sugar
3/4 c. butter
1 tsp. salt
1-1/2 c. slivered almonds
5 Hershey's bars (no nuts)
Chopped pecans

Mix sugar, butter, salt, and almonds in pan (heavy bottom pan). Bring to a boil on VERY slow heat. Stir constantly to avoid scorching. Cook until mixture begins to turn a medium brown color. Do not overcook. Remove from heat. Pour into buttered pizza pan. Lay 5 Hershey bars on top. Spread when melted and top with pecans.

Story: I originally got this recipe from a girl that I worked and partied with. Darlene's cooking was always super simple but really good. I have fond memories of 1/2 drunk nights making this candy around the holidays. It has since become a classic Christmas candy tradition for me. It's simple and easy and oh... so delicious!

Jean Polmateer #3

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2. Toni & Clayton's Heaven-Sent Carrot Cake

Mix together in a large bowl:
4 large eggs
1 cup oil
1 teaspoon vanilla extract 2 cups sugar

Combine & Add:
2 cups flour
1 teaspoon salt
1 teaspoon baking soda 1 teaspoon cinnamon 1/2 teaspoon nutmeg

Add:

4 cups grated carrots 1 cup nuts
1 cup raisins

Pour into a greased & floured baking pan Bake for 1 hour @ 350 degrees
(Or until a toothpick test comes out dry)

Clayton and Toni #1

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3. Cream Wafers

1 c. soft butter
1/3. c. liquid whipping cream
2 c. flour

Mix thoroughly. Cover and chill.

Heat oven to 375. Roll about 1/3 of dough at a time to 1/8 in. thick on floured board. Keep remaining dough refrigerated until ready to roll. Cut into 1 1/2 in. circles, then place on sugar-covered waxed paper. Prick about 4 times with fork tines. Bake 7-9 minutes or until set. Allow to thoroughly cool.

Mix 1/4 c. soft butter, 3/4 c. pd. sugar + 1 t vanilla. Tint with color of choice. Spread in between two wafers.

Story: This is an excellent, delicate cookie I've made over the years for showers, weddings, and other special celebrations. A recipe passed along from my mom.

Monica McDowell Elvig #1

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4. Frosted Caramel Squares

1 c shortening
1 c sugar
2 eggs
1/2 tsp vanilla
1/2 tsp salt

1 tsp baking powder

1 1/2 c flour

1 c chopped nuts

Cream sugar, butter, add 2 egg yolks and one egg white, vanilla, flour, salt, and baking powder.

Spread in 8 inch x 8 inch square baking pan.

Sprinkle with nuts.

Top with: 1 egg white (Do not beat the egg white)

1 c brown sugar, and 1/2 tsp vanilla.

Bake 375 for 20 to 25 minutes.

Story: From my mom's recipe 3 x 5 cards, that I copied by hand over 50 years ago.

Susan Murray #5

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5. Raspberry Bars

1 c flour

1 tsp baking powder

pinch of salt

1/2 c butter

1 egg

1 tsp milk

Mix and pat in bottom of 8 inch square pan.

Cover with 1/4 inch to 1/2 inch raspberry jam

Top with:

1 T melted butter

1 egg

1 c sugar

2 c shredded coconut

1 tsp vanilla.

Bake 375 for 30 mins

Story: I copied this from my mom's 3 x 5 hand-written recipe cards when I was in high school over 50 years ago.

Susan Murray #6

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6. Mixed Berry Crisp

Option: Add 1 c chopped pecans or walnuts to topping

Prep Time 15 minutes

Cook Time 40 minutes

Total Time 55 minutes

Servings 6 servings

Author Danielle www.livewellbakeoften.com

INGREDIENTS

For the topping:

1/2 cup (65 grams) all-purpose flour (spooned & leveled)

3/4 cup (150 grams) brown sugar

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 cup (115 grams) cold unsalted butter, cubed into small pieces

1 cup (100 grams) old-fashioned rolled oats

For the filling:

5 cups (700 grams) mixed berries, frozen or fresh

1/3 cup (65 grams) granulated sugar

1/4 cup (31 grams) all-purpose flour, spooned & leveled

Instructions

Preheat oven to 350°F. Spray a 9-inch round pie plate with nonstick cooking spray and set aside.

To make the topping: In a large mixing bowl, whisk together the flour, brown sugar, cinnamon, and salt. Add in the cold cubed pieces of butter and cut into the mixture with a pastry cutter (or two forks) until you have small pea sized crumbs. Stir in the rolled oats and set aside.

To make the filling: In a separate large mixing bowl, add the berries, sugar, and flour and mix until all of the berries are well coated. Pour the mixture into the prepared pie plate and spread it around into one even layer. Sprinkle the topping evenly over the fruit. Bake at 350°F for 40-45 minutes or until the filling is bubbly and the topping is lightly golden brown. Remove from the oven and transfer to a wire rack to cool slightly before serving.

Susan Murray #4

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7. Peach Berry Cobbler

¼ cup sugar
¼ cup brown sugar
1 Tbls cornstarch
½ cup water
1 Tbls lemon juice
2 cups sliced peaches (4 medium)
1 cup blueberries
1 cup flour
½ cup sugar
1 ½ tsp baking powder
½ tea salt
½ cup milk
¼ cup butter, soft
2 Tbls sugar
¼ tea nutmeg

Combine in saucepan sugars and cornstarch. Add water; blend well. Cook over medium heat, stirring constantly, until thick. Add lemon juice, peaches and blueberries. Turn into a 2-quart baking dish.

Sift together into mixing bowl flour, sugar, baking powder and salt. Add milk and softened butter; beat until smooth. Spoon over fruit. Sprinkle with mixture of sugar and nutmeg. Bake at 375 degrees for about 45-50 minutes – until topping is thoroughly baked.

* I make and freeze the fruit/syrup part of this recipe in the summer when peaches and blueberries are at their peak. This makes a delicious, easy dessert during those dark winter months.

Lynne Zeller #1

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8. Monster Cookies (Grain Free)

Ingredients

2 ½ cups Almond Flour
1/4 cup melted butter
½ cup raisins
½ cups other dried fruit
½ cup chopped walnuts
½ cup shredded coconut

½ cup honey
1 egg - beaten
1/2 tsp baking soda
Pinch of salt

Preparation

Pre-heat oven to 325 deg.

Mix all ingredients together.

Drop large tablespoons of batter onto greased parchment lined baking sheet. Press flat with a buttered fork. Bake at 325 deg. until golden brown (about 15 to 20 minutes).

Story: Not a story but I need to be on a totally grain-free, starch-free and sugar-free diet. So I have been exploring goodies that I can have that meet these criteria. I know there are many out there who are at least gluten free and some, like me, totally grain free. We need goodies too. These are absolutely delicious. They are made with honey instead of sugar.

Ken & Patty McClellan #1

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9. For the Love of Chocolate (Fallen chocolate soufflé)

In top of double boiler over simmering hot water melt:

8 oz. semi-sweet chocolate

8 oz. bittersweet chocolate

½ lb. unsalted butter

When all melted remove from heat and cool to room temperature. Add 2 Tablespoons of orange liquor, rum or some other great tasting alcoholic beverage.

Preheat oven to 375 degrees. Butter and flour a 9 ½ inch spring form pan (or use Pam for baking spray).

Separate 9 large eggs

Beat the yolks with 1 ¾ cup sugar until pale yellow. Whip the whites until fairly stiff. Fold 1/3 of the chocolate into the yolk mixture followed by 1/3 the whites. Continue until all ingredients are folded together.

Pour into prepared pan and bake for about 25 minutes. The edges will be firm and the center a bit giggly.... like firm Jello. Cool completely and refrigerate for 4-6 hours before serving.

To remove from pan dip a knife in hot water and run around the edge of pan to loosen. Slice with knife dipped into hot water. Serve with real whipped cream and garnish with a raspberry or chocolate curls.

Story: I've made this dessert for over 30 years. I've won prizes with it. Friends from my life in Santa Cruz call it "Better than Sex" I first made it after watching a cooking show and used fewer eggs, than my sister shared almost the exact same recipe from Bon Appetite and I increased the eggs to 9 and added the liquor instead of vanilla.

rita Schwarting #1

--

10. Berry Good Cake

1 ½ cups flour

1 t. baking powder

1 t. baking soda

¾ t. salt

6 T. butter, softened

2 eggs

½ cup sugar

½ cup turbinado sugar, plus more sprinkling on top of cake

1 t. vanilla

¾ c buttermilk

1 ½ cups strawberries (cut into halves) or raspberries, blueberries, blackberries or a combo of each

Preheat oven to 375F. Grease and flour a 9 inch spring form pan.

Combine flour with baking powder, baking soda and salt.

Beat butter and sugars together until fluffy, about 3 minutes.

Add eggs and vanilla, beat well until light and fluffy.

At low speed, add flour mixture alternately with buttermilk, and beat until just blended.

Spoon batter into prepared pan. Top with strawberries and sprinkle with extra turbinado sugar.

Bake 30-40 minutes or until pick inserted into center comes out clean. Let cool. Release from side of pan.

Story: Although this is a dessert, I started making it more when I worked at Treehouse Point cooking breakfast. Its fresh berries and light sweetness make a perfect addition to breakfast or brunch. This was served for the two Divine Dining Brunches at my home. My favorite combination is raspberries and blueberries.

Janet Little #1

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11. All Day Cookies

2 c. sugar
1 c. shortening
½ c. sour milk, buttermilk, or sour cream
2 eggs, beaten
2 t. baking soda
2 t. cream of tartar
1 t. vanilla extract
½ t. salt
5 c. flour

Mix all ingredients together. Form dough into 4 ropes and refrigerate overnight. Slice rope into ½ in. cookies. Sprinkle each cookie with 1 t. of white, green, and red sugar. Bake at 350° for 5-7 minutes. Makes 6-8 dozen

Story: This recipe makes a ton of cookies. This is particularly good for when we get closer to the holidays. Make a few ropes ahead of time and when guests show up, slice off a few dozen and bake them fresh in less than 15 min.

Jerome Kosman

--

12. Frosting Filled Chocolate Chip Cookie

1 c. butter
¾ c. sugar
¾ c. brown sugar

1 t. vanilla
2 eggs
2 $\frac{1}{4}$ c. flour
1 t. salt
1 t. baking soda
2 c. chocolate chips

Press into 2 cake pans. Bake at 350° until done.

Frosting filling:

$\frac{1}{4}$ c. butter
 $\frac{1}{4}$ c. shortening
2 c. powdered sugar
2 t. vanilla

Story: You always see them in the mall, those large chocolate chip cookies with frosting on them. Well how about the frosting in them like an Oreo.

Jerome Kosman

--

13. Chocolate Chip Cookies

$\frac{1}{3}$ c. shortening
 $\frac{1}{3}$ c. butter
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. brown sugar
1 egg
1 t. vanilla

Mix together.

1 $\frac{1}{2}$ c. flour
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. soda

Stir in.

$\frac{1}{2}$ c. chopped walnuts
1-6 oz. package semi-sweet chocolate chips (1 cup)

Stir in.

Bake at 375° for 8 – 10 minutes until lightly browned and soft. Makes 4 -5 dozen.

Story: This came out of the recipe book that my sister and I grew up with in the 70's that was originally my mother's from the 50s. I found the book again at Powell's Books in Portland, copied the recipes and gave it to my niece (now 22) for Christmas last year.

Jerome Kosman

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14. Peanut Butter Chocolate Chip Cookies

1 Cup all-purpose flour
1/3 Cup rolled oats
3/4 tsp baking soda
1/8 tsp salt
1/2 cup Unsalted butter at room temperature
1 cup peanut butter
3/4 c firmly packed light brown sugar
1 large egg
1tsp vanilla extract
1 cup semisweet chocolate chips

Preheat the oven to 350°. Coat cookie sheets with vegetable oil cooking spray. Combine the flour, oats, baking soda, and salt in a mixing bowl. Whisk to combine. In a large mixing bowl, combine the butter, peanut butter, and brown sugar. Using an electric mixer at medium speed, beat until the mixture is light, fluffy, and smooth. Mix in the egg and vanilla. Stir in the chocolate chips with a wooden spoon. Add the flour mixture and stir to incorporate. Drop the dough by the tablespoon full onto the prepared cookie sheets. Leaving about 1½ inches between cookies. Bake for about 15 minutes, until the cookies are golden brown. Remove from the oven and cool on the sheets for three minutes, then transferred to wire racks to finish cooling.... Enjoy!

Story: When my children were young, I tried to bake cookies that had some nutritional value to them. These fit the bill with the peanut butter and oats.

Of course, my kids' favorite part were the chocolate chips! This recipe ultimately became my kids' favorite cookies for mom to bake!

Kathleen Kulisek #1

--

15. Best-Ever Cheesecake

1 c. graham cracker crumbs

$\frac{1}{3}$ c. melted butter

$\frac{1}{3}$ c. sugar

$\frac{1}{2}$ t. cinnamon

$\frac{1}{4}$ t. nutmeg

Mix graham cracker crumbs, melted butter, sugar, cinnamon, and nutmeg. Pat over the bottom and up the sides, about 2" of a 9" springform pan. Preheat oven to 325°F.

4 eggs

$\frac{1}{4}$ c. sugar

1 c. sour cream

1 t. vanilla

Separate the eggs. Beat the egg whites with the $\frac{1}{4}$ cup sugar until stiff peaks form; set aside. Without washing the beaters, beat the yolks until thick. Add the sour cream and vanilla.

$\frac{3}{4}$ c. sugar

2 T. flour

$\frac{1}{4}$ t. salt

1 lb. cream cheese, softened

Combine the sugar, flour, and salt; beat into the mixture. Stir in, bit by bit, the softened cream cheese; beat until smooth. Fold in the egg whites. Spoon into the pan. Bake until firm to the touch, about 1 hour. Cool, then chill in refrigerator.

Linda Hillesheim

--

16. Summer Strawberry Shortcake *Kid-Friendly

1 qt. fresh strawberries, sliced
1 c. sugar
2 c. all-purpose flour
2 T. sugar
3 t. baking powder
1 t. salt
 $\frac{3}{4}$ c. milk
 $\frac{1}{3}$ c. margarine or butter, melted
Sweetened whipped cream (see below)

Sprinkle strawberries with 1 c. of sugar; let stand 1 hour. Heat oven to 450°F. Mix flour, 2 T. of sugar, baking powder, and salt in a medium-sized bowl. Stir in milk and margarine just until blended. Sprinkle a surface lightly with flour. Turn the dough onto the surface. Gently smooth into a ball; knead 20 to 25 times. Roll or pat dough $\frac{3}{4}$ " thick. Cut into shortcakes with a floured 3 to 3½" biscuit cutter. Place on an ungreased cookie sheet. Bake until golden brown, 10 to 12 minutes. Split warm shortcakes crosswise. Take whipped cream and spread on shortcakes inside before filling with strawberries. This recipe makes 4 desserts.

Sweetened whipped cream: Beat 1 c. of chilled whipping cream and 2 T. of powdered sugar in a chilled small bowl until stiff.

Danika Murphy

--

17. Chocolate Roll

Beat together until stiff:

6 egg whites

$\frac{1}{2}$ t. cream of tartar

Beat in gradually until glossy:

$\frac{1}{2}$ c. sugar

In another bowl, beat until lemony-colored:

6 egg yolks

Beat in

$\frac{1}{2}$ c. sugar

In another bowl, sift together:

4 T. cocoa

4 T. flour

¼ t. salt

Beat into egg yolk mixture.

Stir in:

1 t. vanilla

Carefully stir egg yolk mixture into egg white mixture. Spread ½” thick in shallow 15½” x 10½” pan lined with parchment paper that has also been greased. Bake at 325° for 20 – 25 minutes just until surface springs back when touched lightly with finger. Immediately turn upside down onto cloth towel sprinkled with powdered sugar. Immediately remove paper from cake. Roll up cake beginning at short side. Allow to cool.

Whipped Cream Filling:

Whip 1 c. whipped cream until stiff. Set aside.

Soften ½ t. gelatin powder in 1 T. cream or milk and dissolve over hot water.

Allow to cool—doesn't take long. Beat ¼ c. powdered sugar, cooled gelatin, and 1 t. vanilla into whipped cream. Unroll cooled cake, spread whipped cream mixture on cake and re-roll. Serve with Chocolate Custard Sauce.

Chocolate Custard Sauce:

Mix together:

2 T. cornstarch

½ c. plus 2 T. sugar

¼ t. salt

Stir in:

2 c. milk

Bring to a boil in double boiler, over low heat, stirring constantly. Boil 1 minute.

Add in:

4 T. butter

2 – 3 sq. unsweetened chocolate, grated

Boil, stirring until thick and smooth—about 2 more minutes.

Cool.

Story: This was the Elvig Christmas traditional dessert for many years. The recipe came from Tony's grandmother who owned and ran a restaurant in Litchfield, Minnesota. We love to make it on occasion at Christmas as it is a decadent, rich celebration of chocolate!

Monica McDowell #6

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18. Chocolate Mocha Mousse

Combine in a medium metal bowl:

5-6 egg yolks

1/3 c sugar

3/8 c. espresso

Cook over simmering water, whisking constantly, until thickened and eggs are cooked through. Remove from heat and set aside. Turn off the simmering water but leave it on the burner.

While egg mixture cools slightly:

Place 8 ounces of Ghirardelli semi-sweet chocolate in a second bowl and set it on the double boiler with the heat turned off. Stir occasionally until melted smooth.

While the chocolate is melting, whip 2 c. heavy cream with ½ t. vanilla, then slowly add egg mixture, then melted chocolate, whipping smooth.

Spoon or pipe into 6 large or 12 small servings. Chill. Top with whipped cream and shaved chocolate to serve. Optionally add creme de cacao to whipped cream topping.

Rev. Marla Mason

--

This and That

1. Herb Flavored Garlic Popcorn

For Basil-Garlic flavor

2-4 cloves crushed garlic

1 T. basil leaves

3 T. butter

6 c. freshly popped popcorn

1/4 c. shaved parmesan cheese

Salt to taste

Melt butter, add garlic and basil leaves. Pour mixture over hot popcorn (immediately after popping). Add parmesan cheese and toss. Parmesan cheese should soften and melt a little. Salt lightly to taste.

Substitute basil with any herb that you like the flavor of. For white truffle flavored popcorn delete the herb and substitute white truffle oil for the butter.

Jean Polmateer #4

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2. Grain-Free Granola

Ingredients

1 ½ cups sliced or chopped almonds
1 ½ cups unsweetened shredded coconut
1 cup chopped pecans
1 cup chopped other nuts of your choice
1 cup raw sunflower seeds or pepitas
3 cups of favorite dried fruit – raisins, apricots, cherries, etc.
1/4 cup melted butter or coconut oil
¼ cup honey
3 Tbsp water
1 1/2 tsp almond extract
Pinch of salt

Pre-heat oven to 325 deg. Line two rimmed baking sheets with parchment paper. In a large mixing bowl mix together the nuts, coconut and seeds and add cinnamon and salt. In a small bowl, whisk together the butter/oil, water and almond extract. Add to the nut mixture and toss to coat. Spread the granola mixture on the prepared baking sheets and bake (one at a time in a conventional oven or both in a convection oven) and bake for 25-30 minutes or until golden brown, stirring halfway through. Remove from the oven and stir in the dried fruit. Set aside to cool for 15 minutes. Store in a sealed container.

Ken & Patty McClellan #3

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3. Jim's Barbeque Sauce

Liquid Ingredients:

3 c. tomato sauce
2 c. ketchup
1 c. chili sauce
½ c. liquid smoke
1 c. white vinegar
1 c. fruit vinegar (apple blueberry, plum, pear, etc.)
¼ c. lemon juice
½ c. fruit juice (orange, nectarine, pineapple, guava, plum, etc.)
1 t. Tabasco sauce
1 t. Pickapeppa sauce
1 t. A1 sauce
1 T. Worcestershire sauce
1 c. honey
3 T. mustard (Dijon, honey, etc.)

Dry Ingredients:

½ t. salt
¼ t. mixed pepper
1 t. chili powder

¼ t. black pepper
½ t. ground cumin
1 t. ground coriander
⅛ t. saffron
¼ t. ground ginger
¼ t. paprika
½ t. white pepper
¼ t. cayenne
1 t. onion powder
1½ c. brown sugar

Fresh Ingredients:

5 cloves garlic, diced
1 onion, diced

Combine all ingredients. Bring to a rolling boil over high heat. Stir frequently. When it boils, turn down heat and simmer for 1½ hours. Stir periodically. Cool and refrigerate. Keeps for up to a month.

Linda Hillesheim

--

4. Eggs Benedict

Sauce:

3 large eggs
2 T. fresh lemon juice
¾ c. butter, melted
3 T. hot water
½ t. salt
⅛ t. paprika

4 English muffins
3 T. butter
8 slices Canadian bacon

Poached Eggs:

1 T white vinegar
½ t. salt
8 large eggs at room temperature
Paprika for garnish
Sliced black olives for garnish

Prepare the sauce: in a medium-sized stainless-steel bowl, combine the egg yolks and lemon juice and whisk until light and frothy. Set the bowl over a medium-sized saucepan of barely simmering

water. Gradually add the melted butter and cook, whisking constantly for 3 minutes, or until the sauce has thickened slightly. Whisk in the hot water. Remove the pan from the heat. Stir in the salt and paprika. Set the bowl over warm water to keep warm. Hollandaise can be held up to 45 minutes. Makes 1 cup.

Toast the English muffins until pale golden and spread each with ½ to 1 t. of butter. Keep warm.

In a large skillet, melt the remaining butter over medium heat. Add the bacon and cook, turning once, for 5 minutes or until brown around the edges. Remove to paper towels to drain.

Prepare the eggs: Fill a large skillet two-thirds full of water. Add the vinegar and salt and bring to a simmer over medium heat. Break each egg into a small cup and slip it gently into the simmering water. This may need to be done in two batches. Spoon the simmering water over the eggs until the egg whites are set, about 3 minutes. Carefully remove with a slotted spoon and drain on paper towels.

To serve, place 1 or 2 muffin halves on each plate. Top with a slice of bacon, then a poached egg. Spoon a ribbon of warm hollandaise sauce over the egg, sprinkle with paprika, and top with olive slices. Serves 4 – 8.

Jaime Sasse #3

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5. Lazy Host Baked Eggs

1 or 2 eggs per serving, as desired

Variety of prepared ingredients, as desired, such as

Pre-cooked sausage or bacon, chopped

Sautéed veggies: onions, spinach etc.

Cheese: parmesan, cheddar, jack, etc., grated

Milk or cream

Spices: salt, pepper, garlic, paprika, dried onion, etc.

Heat oven to 325°. Generously grease clear Pyrex custard cups or porcelain ramekins, 10 oz. size. Use large pan with rim to hold 6 cups. For more cups use another large-rimmed pan. On a small plate, make small mixtures of spices. Have sautéed veggies, meats, and cheeses ready. Pour 1 T. cream or milk in base of cup to cover. Spritz some spice over. Add some sautéed chopped spinach, onion, meat, other, etc. Spritz some cheese. Drop one or two eggs, already beaten, in cup. Add more spices, with more cheese for topper. Bake for 15 – 20 minutes. Should firm up on top.

Story: These are lovely with a pastry and a fruit plate. On a holiday, I put together the night before and store in refrigerator. Before baking, I remove from refrigerator to allow some warm-up. Serve on pretty tray. Places rosemary leaves or other herbs on top—perhaps to designate which ones are meat, which are veggie. Excellent served next day, too. Just persuade to come out in one piece with a kitchen knife and warm in microwave. Even works as a dinner if served with a salad.

Carol Reich

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6. Green Chili Egg Puff

12 eggs
1 pint of cottage cheese
2 c. shredded pepper jack cheese
8 oz. chopped green chilis
½ t. salt
Sour cream and salsa for topping

Beat eggs until thoroughly blended. Add cottage cheese, green chilis, pepper jack, and salt. Stir to blend. Bake in a greased 9x13 glass pan, 350°, 30-40 minutes. Cut into squares. Serve immediately topped with salsa and sour cream.

Story: My neighbor shared this recipe with me 25 years ago! It used to call for flour, but I found it's moister without it, and then can be gluten-free. This became the staff and guest favorite when I made breakfast at Treehouse Point.

Janet Little #3

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7. Mulled Wine

zest of two oranges
6-8 cinnamon sticks
8-10 whole cloves
8-10 whole allspice
2 star anise
¼ c. sugar or more to taste
2 bottles of red wine (an inexpensive merlot or cabernet both work well)
½ -1 c. of dark rum

Place the orange zest and spices in either a mesh spice ball (stainless, not aluminum) or wrap in a couple of layers of cheesecloth and tie.

Pour the wine into a large saucepan. Place prepared spices in the wine and simmer for about an hour (do not boil).

Remove the spices and add sugar and rum to taste. Optionally finish with orange slices.

Rev. Marla Mason

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Wine Pairings

Did you know, *The Wine Bible*, by Karen MacNeil, often considered one of the best books for wine reference has over 1,000 pages? In Italy alone, there are over 500 different varieties of grapes used in wine. To say the least, trying to pick out a bottle to have with dinner can be quite overwhelming. Our goal here is to give a few simple ideas and things to consider when selecting a bottle to go with your dinner.

First and Foremost: Trust Your Taste

The most important thing to keep in mind is that you should always drink and eat what you like. When in doubt, pick a wine you love, or at least like. That way, even if the pairing does not match ideally, you will still enjoy what you are drinking, or you can save it for the next day and still enjoy it.

Think About Balance

The idea behind a wine and food pairing is that they should be dance partners. You do not want your wine dancing to a “Hip-Hop” beat while your food is doing the “Waltz”. Rich foods need a rich wine that will not fade away into oblivion. Likewise, light foods need a delicate wine, so the food is not overwhelmed. The basic rule of thumb here is to think about the fat content of the food. Even a salad could be considered a heavy dish if it has a lot of cheese or rich protein in it. Also, when trying to determine the richness of a wine look for clues in the color and/or alcohol content. A lighter color generally means a lighter, more delicate wine. Another clue can be from the wine’s ABV or alcohol by volume, usually found on wine label. Again, generally lower alcohol means a lighter-bodied wine.

Pair with the Prominent Feature of the Dish

Although the adage of red wine with red meat and white with fish is okay, however, we recommend pairing your wine to the most prominent feature (biggest flavor) of the dish. The most prominent feature of the dish is often the sauce. Take for example BBQ ribs. There would be many different wines I would pair with this depending on the preparation and the sauce, the prominent feature here is not the protein. With plain pork one might recommend a Pinot Noir, but since ribs are generally grilled, smoked and/or heavily sauced, Pinot Noir would likely fade away a bit too much. Plain pork ribs would go well with Zinfandel or a dry Riesling, sweet North Carolina sauce ribs would do well with a Petite Syrah, while a spicy or South Carolina mustard style sauce would go well with a Sangiovese, and Classic Kansas city style ribs would do well with a bolder red like a Cabernet Franc or Cabernet Sauvignon blend. Here, as you can see, we had the same protein and fat content in each dish, but due to the fact that the dominant feature in most rib preparations is the sauce, we would want to pair our wine with that instead of the protein.

Next are just a couple simple ideas for a few outliers as far as flavor goes.

Salty Foods

Try a champagne, sparkling white, or dry rose. (Oysters and champagne are a classic in this category.)

Wines with Dessert

You typically want to look for a wine that is sweeter than what you are eating. Sugar amplifies acidity, which is why dry wines can taste bitter with sweet foods. Chocolate-dominant desserts can hold up to some newer world reds like Zinfandel from California.

Pick by the Region

If you know where the dish you are eating for dinner was first developed, you can choose a wine from that region. There is a good chance that the wine will match well with the food. Similar growing conditions and climate often produce complimentary matches. For example, an Italian Barbera pairs well with pasta sauces, risotto, and beef stews common in that area.

Finally, Have Fun

Pairing wine with food is meant to be an enjoyable experience. Drink what you enjoy and combine it with the foods you love. If you are tech savvy, a quick Google search will give you some good ideas for wine pairing. However, be as specific as you can. Do not just Google wine pairing with salmon. Try wine pairing with *grilled, lemon, dill* salmon or the like. One final note. If you are wanting to try something new, I would recommend going in small steps. If you normally like lighter white wines, do not try and immediately go for the boldest, driest red you can just because your neighbor says it is good. Think about a bolder white or lighter style red first.