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# Soup Salad Bread

## Blue Cheese Salad

By Fran

### Ingredients:

2 heads romaine lettuce

5 thinly sliced apples

$\frac{1}{4}$  lb. candied walnuts or  
cashews

$\frac{1}{4}$  lb. crumbled blue cheese  
blue cheese dressing



Layer lettuce, apples, cashews, crumbled blue cheese and top with blue cheese dressing.



## Popovers

From Fran

PAM or other no-stick spray

4 large eggs

1½ cups milk or half & half

4 tbsp. butter, melted and cooled

1½ cups flower

$\frac{3}{4}$  tsp salt.

mini-tin cups

Put ingredients in blender and blend well. Refrigerate for 20 minutes. Preheat oven to 450. Spray little tin cups with PAM. Heat cups in oven so they are hot. Fill cups  $\frac{1}{4}$  full with batter.

Bake for about 10-15 minutes. Lower heat to 350 and finish baking. Total cooking time 25 minutes. Pierce with fork so they don't deflate. Serve with gravy of your choice or with apple/strawberry butter.



## Fran's Chicken Soup

### Ingredients:

chicken parts: dark meat  
& thighs

2 cans of chicken stock  
carrots, celery

parsnips, turnip, onion  
dill, parsley, salt

kosher noodles

Manischewitz matzoh ball  
mix



Put chicken parts in a big pot of water. The more chicken the better the soup. Add 2 cans of chicken stock. Bring to boil. As it is cooking it forms a fatty skim. Keep skimming off the fat. Then put in cut up carrots, celery, parsnips, turnip, onion cut in half, some dill and some parsley. Add salt. Let it cook on low heat, partially covered until vegetables are soft. Remove vegetables, but strain out all excess liquid from vegetables to put back with the rest of the soup.

Optional: for clear broth, remove Chicken and vegetables.

Cook the thin kosher egg noodles and add to the soup.

Optional: for matzoh ball soup, follow recipe on package of Manischewitz matzoh ball mix. After matzoh balls are cooked, leave them in water with cover on for an extra hour.



# Vegetables

## Tamarind Lentils

From Gayle

### Ingredients

3 tbsp peanut oil

3 cloves garlic, minced

1/2 inch fresh ginger,  
peeled and minced

1 large onion, diced

1 tsp. garam masala

1/2 tsp. whole cumin seeds

generous pinch of cayenne

1 cup dried lentils, picked  
over and rinsed

2 cups vegetable broth or water

2 tsp concentrated tamarind syrup or paste

1 tbsp maple syrup

2 tbsp tomato paste

1/2 tsp salt



Warm oil, add garlic, ginger and sizzle 30 seconds. Add onion and fry until translucent and soft, 2 -3 min. Stir in garam masala, cumin seeds, and cayenne, and stir for 30 seconds. Add lentils and broth, increase heat to high, and bring mixture to a boil. Stir and lower heat to med-low. Partially cover and simmer for 25 to 30 minutes, stirring occasionally, until lentils have

absorbed most of the liquid and are very tender. Add water if lentils are too thick. Combine tamarind, maple syrup, tomato paste and salt in small bowl. Scrape all of mixture into lentils; stir to dissolve the flavorings. Simmer additional 4-6 minutes, stirring occasionally. Serve over basmati rice.

## Mashed Potatoes

By Fran

### Ingredients

bag of frozen mashed  
oreida potatoes

2onions, fried until  
caramelized

8 tbsp. butter

1 pint sour cream

8 oz. cream cheese

2 tsp. garlic paste

salt to taste



### Preparation

Cook potatoes, and then mix in all other ingredients to your liking.

## Bruce's Italian Style Corn on the Cob

### Ingredients:

fresh corn

4 tbsp sugar

olive oil and balsamic vinegar,  
(1 part balsamic to 2 parts  
olive oil)

grated Parmesan cheese

fresh mint

red pepper flakes

### Preparation

Shuck corn and place in pot of water with sugar for at least 1 hour to overnight.

In one plate, mix olive oil and balsamic vinegar.

In another plate, grate a mountain of parmesan cheese.

Roll corn in oil/vinegar mix then cheese.

Sprinkle with red pepper and put on grill until browned.

Sprinkle fresh mint (if available) and serve!





# Pea Casserole

By Fran

Ingredients:

bag of frozen peas (thawed and drained of all excess liquid)

1 can cream of mushroom soup

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

1 1/3 cup French's french fried onions

pepper

Preparation

Mix soup and milk, then add pepper, peas, 2/3 cup French's onions in a casserole dish. Bake at 350 for 30 minutes or until hot. Top with remaining onions and bake for another 10 minutes.



# Main Courses

## Michael's Garlic Rosemary Veal Chops

### Ingredients

1  $\frac{1}{2}$  inch thick veal chops  
bunch of fresh rosemary,  
chopped  
handful of fresh whole garlic,  
pressed  
1 cup of olive oil  
salt/pepper

Wash veal chops. Coat with olive oil on both sides. Season lightly with salt and pepper. Coat with pressed garlic and chopped rosemary. Place in refrigerator at least 4 hours before cooking.

Broil until rosemary and garlic form a crisp layer, approximately 9 minutes on each side. Enjoy!



# Special Apple Meatloaf!

From Arli and Sarah

Ingredients:

1 pound lean ground beef

1 medium white or yellow onion, coarsely chopped

2 Granny Smith apples, chopped (peel at your discretion)

1 cup whole oats

1 egg

3-4 tablespoons milk

A few squirts of ketchup or BBQ sauce, your choice

2-3 tablespoons Worcestershire sauce

Salt and pepper

Preparation

Preheat oven to 350.

Toss ground beef,

oats, egg, milk,

ketchup,

Worcestershire sauce,

salt and pepper in a

bowl, and combine

using your hands. Add

onions and apples,

combine with hands. Stick it in a loaf pan, or arrange it in a

loafy shape on a jelly roll pan, and bake for about an hour, until

it looks brown and crusty.



## Randi's "Spaghetti" Rolatini

### Ingredients

large eggplant  
bread crumbs  
parmigiana cheese  
mozzarella cheese  
egg  
Italian seasoning  
fresh basil  
olive oil  
spaghetti  
sauce of your choice

Slice eggplant thin lengthwise. Dip in egg, and then in breadcrumb mixture (breadcrumbs, Italian seasoning, parmigiana cheese). Fry in olive oil on both sides until they are nicely browned. Pat off excess oil once you remove from pan. Boil water, and cook spaghetti. Mix spaghetti with sauce of your choice and chopped fresh basil. Put a scoop



of spaghetti onto one side of the sliced eggplant and roll. Do this with all the eggplant, and place in a baking dish. Cover with sauce and sprinkle with mozzarella cheese. Bake on 375 for about 25 minutes.



# Chilean Sea Bass

By Fran

Fish

1 lb. sea bass

1 pkg. tempura batter

canola oil

Sauce

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

3 tbsp. hoisen sauce

$\frac{1}{2}$  cup mirin (Japanese wine)

2 tsp. ginger slices(or ginger powder)



Make ginger sauce (soy, hoisen, mirin and ginger) and marinate sea bass. Dip marinated fish in tempura batter and fry in canola oil. Once crusted you can finish cooking in oven and serve with sauce on side.





# Chopped Liver and Onion

By Fran, for Reed

## Ingredients

chicken livers

lots of onions

3 hard boiled eggs

salt and pepper

Dijon mustard

canola oil



Brown lots of onions in canola

oil. After onions soften and start to caramelize, add chicken livers and cook chicken livers. Hard boil 3 eggs and chop. Add salt, a bit of Dijon mustard and pepper. Chop everything together.



# Michael's Peppered Steak

## Steak:

porterhouse or strip steak (1—1½

inch thick)

peanut oil

brandy

seasoning salt

rainbow peppercorns, crushed

garlic powder

## Sauce:

Del Monico's original steak sauce

butter

Worcestershire sauce

orange

## Steaks

Coat steaks in peanut oil. Season

generously with seasoned salt; then crushed rainbow

peppercorns; followed by coat of garlic powder. In a cast iron

skillet, heat peanut oil on a medium/high flame. Put steaks in a

pan approximately 5 minutes on each side depending on

thickness of cut. Do not turn before it is time in order to sear

the meat. Remove steaks from skillet and drain oil. Then put

steaks back in pan on a low/medium flame. Pour in a ½ cup

brandy. Be careful, Brandy is flammable and steaks may

temporarily catch fire. Once flame settles, remove steaks and

set aside.



## Sauce

In the same cast iron pan, add  $\frac{1}{2}$  bottle of Delmonico's sauce, 1 tablespoon of butter, 1 teaspoon of Worcestershire sauce, and squeeze in the juice of 1 whole fresh orange. Heat and ready to serve with steaks. You'll feel like you are back at Euphemia Haye.

## Granny's Brisket

### Ingredients:

brisket of beef

flour

salt/pepper

4 onions

2 packages Lipton onion soup

1 cup red wine

handful of brown sugar

large can of crushed tomatoes

$\frac{1}{4}$  cup of soy sauce

garlic



Lightly flour brisket, and sprinkle with salt and pepper. Sear until nicely browned on each side to seal in flavor. Slice onions thin on bottom of foil oven pan. Place seared brisket over the onions. Pour the remainder of the ingredients over the brisket. Seal tightly with foil. Cook on 325 for 3 hours. Slice and cook for another 2 hours.

## Piselli

From Arli and Sarah  
Piselli is *peas* in Italian

### Ingredients

1 large bag of frozen peas  
3 medium onions, sliced  
3 cloves garlic (don't chop)  
lots of olive oil  
salt and pepper

### Preparation

Heat the olive oil (lots of it!) in a skillet, add onions/garlic and cook at medium till the onions are just soft and translucent.

Make sure there's plenty of

olive oil in the pan! These peas are supposed to be nice and oily, we usually add more oil as we're cooking them. Add the peas

(don't worry about thawing them), along with plenty of salt and pepper to taste, and saute them with the onions/garlic till maybe half of the peas have light brownish marks on them and start to look sort of shrivelly, about 30 minutes. Don't be afraid to add more olive oil, salt, and/or pepper as the peas are cooking. Yum!





## Bruce's Ribs

### Ingredients

2 racks of ribs (Bruce prefers baby backs)

1 beer or 2 cups of wine

### For the rub

salt

pepper

paprika

chile powder

garlic (preferably diced

fresh or powder)



### For the sauce

1 bottle of any standard BBQ sauce (Jack Daniels, Hickory, Honey, etc.)

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

4 tbsp of brown sugar

### Preparation

Prepare rub of salt, pepper, paprika, chile powder, garlic then rub over both sides of ribs and let it sit in refrigerator for at least 1 hour or overnight. Wrap ribs in foil and place in baking dish with wine or beer for increased moisture and flavor. Place dish in oven at 325° for approximately 4 hours.

### For the sauce

Add mixture of BBQ sauces with molasses and brown sugar.



For grilling

Brush ribs with sauce then put on grill and continue to baste until browned on both sides.

For oven:

Can also be made in oven by rubbing with sauce and cooking for an additional 30 minutes uncovered!

Cut, Serve and enjoy!

## Peanut Crusted Salmon

By Fran

Fish and Marinade:

2 lbs salmon (or other fish)

soy

peanut butter

Peanut Crust:

1 lb. peanuts (chopped)

$\frac{1}{2}$  cup panko crumbs

canola oil

salt / pepper



Marinate salmon in soy sauce and peanut butter. Chop up peanuts and mix with panko crumbs, salt and pepper. Coat fish with crust, fry in canola to cook crust, and then finish cooking in the oven.

# Deserts

## “The Randi's” Woodchucks

Originated by Randi Goldberg, adopted by Randi Raskin

1 cup of dates, chopped or pitted, mashed

1½ cups coconut (½ cup for coating)

2 cups walnuts, chopped small

2 eggs

1 cup brown sugar

Combine all ingredients, form into small log shapes, roll in remaining coconut and bake at 350 degrees for 20-25 minutes, or until they start to brown.

## O.I.K.S.

From Danielle

O—Oreos

I—Icing

K—Kisses

S—Sprinkles



Cover 1 side of Oreo with Icing. Place 1 Chocolate Kiss in Icing. Cover with your favorite sprinkles and EAT UP!

## Chocolate “Silk” Pie

From Seth

Smooth, Chocolatey, Amazing!

Ingredients:

10 inch pie crust

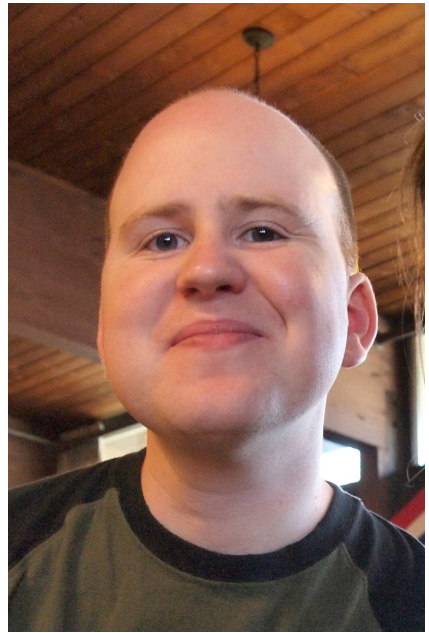
1 cup butter

1½ cups sugar

2 ounces unsweetened chocolate

1 teaspoon vanilla extract

4 eggs



Cook pie crust and let it cool.

Cream the butter in a food processor. Add the sugar and cream it well. Melt the chocolate, add it to the butter and sugar. Add vanilla extract. Mix in food processor.

In the food processor, add eggs to the mixture 1 at a time. Let them beat/mix for 5 minutes each, then continue adding 1 egg each 5 minutes.

Pour completed mixture into the pie crust. Allow to chill for at least 2 hours in the refrigerator.

Serve garnished with whipped cream, raspberries, or shaved chocolate.

## The “Weight” of Yum

From Drew

long pretzel rods  
large marshmallows  
sprinkles  
chocolate icing

First place 2 large marshmallows on each side of Pretzel Rod. Then put chocolate Icing on both marshmallow. After that, put sprinkles on icing and finish with a mini-marshmallow on each end. YUM!!!



# New Orleans Bananas Foster

From Reed

$\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) butter

1 cup brown sugar

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

$\frac{1}{4}$  cup banana liqueur (if possible, otherwise leave out or use *Gran Marnier*)

bananas, cut in half lengthwise, then halved

$\frac{1}{4}$  cup dark rum

vanilla ice cream



Combine the butter, sugar, and cinnamon in a pan. Place the pan over low heat and cook while constantly stirring until the sugar dissolves. Stir in the banana liqueur or *Gran Marnier*. Then place the bananas in the pan. When the banana sections soften and



begin to brown, carefully add the rum. Continue to cook the sauce until the rum is hot, then tip the pan slightly to ignite the rum. When the flames subside, lift the bananas out of the pan and place over bowl of ice cream. For extra credit, spoon the leftover sauce over the top of the ice cream and serve immediately.



## Kari & Susy's Ice Cream Cake

### Ingredients:

12 tablespoons butter

1½ cups Nilla wafers

2 pints ice cream

2 squares unsweetened  
chocolate

3 eggs, separated

1½ cups confectioner's  
sugar

1 teaspoon vanilla



Press 4 tablespoons of melted butter and 1 cup Nilla wafers in cake/bread pan. Add ice cream on top of the crushed Nilla wafers.

In a small bowl melt chocolate, add 8 tablespoons of butter.

In a large bowl combine egg yolks, confectioner's sugar, vanilla,

and the chocolate mixture and mix it until the lumps are smooth.

In a separate container beat the egg whites and fold them in to the chocolate mixture. Next pour the chocolate on top of the ice cream. Add remaining Nilla wafers to the top.

Freeze for 2 hours before serving.



## Reed's Carrot Cake

For the cake:

- 2 cups granulated sugar
- 1 1/3 cups vegetable oil
- 3 extra-large eggs
- 1 teaspoon pure vanilla extract
- 2 1/2 cups plus 1 tablespoon all-purpose flour, divided
- 2 teaspoons ground cinnamon
- 2 teaspoons baking soda
- 1 1/2 teaspoons kosher salt
- 1 cup raisins
- 1 cup chopped walnuts
- 1 1/4 pound carrots, grated

For the frosting:

- 3/4 pound cream cheese
- 1/2 pound unsalted butter
- 1 teaspoon pure vanilla extract
- 1 pound confectioners' sugar, sifted

Preparation:

Always cook with love. Preheat the oven to 350 degrees F.  
Butter and flour two 8-inch round cake pans.

For the cake:

Beat the sugar, oil, and eggs together until light yellow. Add the vanilla. In another bowl, sift together 2 1/2 cups flour, the cinnamon, baking soda, and salt.



Add the dry ingredients to the wet ingredients. Toss the raisins and walnuts with 1 tablespoon flour. Fold in the carrots. Add to the batter and mix well. Divide the batter equally between the 2 pans. Bake for 55 to 60 minutes, or until a toothpick comes out clean. Allow the cakes to cool completely.



For the frosting:

Mix the cream cheese, butter and vanilla in a bowl until just combined (having ingredients at room temperature would save some elbow grease, so would an electric standup mixer). Add the sugar and mix until smooth.

Place 1 layer, flat-side up, on a flat plate or cake pedestal. With a knife or spatula, spread the top with frosting. Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake.

