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# A P P E T I Z E R S

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## ANTIPASTO SQUARES

FROM THE KITCHEN OF CAROLYN ANGELICOLA

INGREDIENTS

2 cans crescent rolls

¼ pound baked ham

¼ pound provolone cheese

¼ pound Genoa salami

¼ pound Swiss cheese

¼ pound sliced pepperoni

1 12-ounce jar roasted peppers

2 eggs

3 tablespoons grated cheese

INSTRUCTIONS

Roll out one can of crescent rolls and press in 9x13 inch ungreased pan.

Layer ingredients, in order, over rolls. (minus eggs and grated cheese)

Beat eggs and cheese together.

Pour over meat, cheese and peppers, reserving 2 tablespoons.

Roll out second can of crescent rolls and place on top.

Brush with remaining egg mixture.

Cover with foil and bake at 350° for 30 minutes.

Remove foil and bake for another 10 minutes.

Cut into small squares to serve.

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## BLT DIP

FROM THE KITCHEN OF BARBARA BRANDOLINI

INGREDIENTS

½ cup mayo

1 ½ cups sour cream

½ teaspoon garlic powder

½ teaspoon onion powder

2 cups arugula, stems removed

18 slices of cooked bacon, cooled and crumbled

4 tomatoes, diced fine

INSTRUCTIONS

Combine mayo, sour cream, garlic powder, onion powder.

Cover and chill for at least 5 hours, up to 24 hours.

Remove from fridge and 1 hour before serving, stir in arugula, bacon and tomatoes.

Serve with melba toasts, bread sticks or crackers.

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## BLT DIP (HOT)

FROM THE KITCHEN OF CAROLYN ANGELICOLA

INGREDIENTS

1 ½ pounds bacon, cooked, drained, crumbled, and divided

2 8-ounce packages cream cheese, softened

2 cups shredded mozzarella cheese

1 cup shredded cheddar cheese (or to taste)

½ cup sour cream

¼ cup mayonnaise

½ teaspoon Italian seasoning

½ teaspoon garlic powder (or to taste)

Pepper and salt to taste

1 tablespoons mustard

2 cups chopped seeded tomatoes

1 ½ cups shredded iceberg lettuce

Toasted bread rounds, crackers, or pita chips.

INSTRUCTIONS

Preheat oven to 350˚.

Spray a 1 ½ quart baking dish with nonstick cooking spray.

Set aside ¾ cup crumbled bacon.

In a large bowl, combine remaining bacon, cream cheese, shredded cheeses, sour cream, mayonnaise, Italian seasoning, garlic powder, salt, pepper, and mustard.

Spoon mixture into prepared baking dish.

Bake for 25 to 30 minutes or until hot and bubbly.

Sprinkle chopped tomatoes, remaining ¾ cup crumbled bacon and lettuce over hot dip.

Serve immediately with toasted bread rounds, crackers, or pita chips.

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## BROILED TOMATOES

FROM THE KITCHEN OF TRICIA HOYNES

INGREDIENTS

1 pound large ripe tomatoes

1 tablespoon olive oil

1 clove minced garlic

1 teaspoon Italian seasoning

3 ounces mozzarella cheese or feta cheese

1 ounce Parmesan cheese

INSTRUCTIONS

Slice tomatoes ¾ inch thick.

Combine olive oil, garlic, and Italian seasoning.

Brush over each side of the tomatoes and place on a baking sheet

Top with cheeses.

Place oven rack on the top rack and preheat broiler to 500°.

Broil tomatoes 2-3 minutes or just until cheeses are browned and bubbly.

## BUFFALO CHICKEN DIP

FROM AN ANONYMOUS KITCHEN

INGREDIENTS

1 8-ounce pkg cream cheese, softened

½ cup blue cheese salad dressing

½ cup Frank’s RedHot Buffalo Wing Sauce or Frank’s RedHot Original Pepper Sauce

½ cup shredded mozzarella cheese

2 chicken breasts (boil, remove meat, and cut up or shred) or 2 cans chunk chicken breast, drained

INSTRUCTIONS

Heat oven to 350.

Stir cream cheese in a bowl with fork until smooth.

Stir in dressing, wing, sauce, and cheese.

Stir in chicken.

Put into 9-inch deep dish pie plate.

Bake for 20 minutes or until mixture is hot and bubbly.

Stir before serving.

Serve with crackers or veggies.

## BUFFALO CHICKEN DIP

FROM THE KITCHEN OF MARYANN DOLAN

This recipe makes quite a bit. We usually cut the recipe in half for a small group.

INGREDIENTS

1 ½ pounds cooked chicken-cubed or shredded

16 ounces cream cheese

1 8-ounce bottle Hidden Valley Ranch Dressing

½ bottle Frank’s Red Hot Buffalo Wing Sauce...use less for milder tasting dip

INSTRUCTIONS

Mix above ingredients together and heat in oven until hot and bubbly at 350°.

Serve with Tostitos, nachos, crackers, etc.

Enjoy.

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## BUFFALO CHICKEN DIP

FROM THE KITCHEN OF JENNIFER HACKETT

INGREDIENTS

20 ounces chicken (chunk, drained and shredded)

5 ounces hot pepper sauce (I like Frank’s RedHot sauce)

16 ounces cream cheese

1 cup ranch dressing

2 cup shredded cheddar cheese

Celery, tortilla chips for serving

INSTRUCTIONS

In a large saucepan over medium high heat, heat the chicken and hot sauce until bubbly.

Add the cream cheese, ranch or blue cheese dressing, and cheddar cheese.

Stir until melted.

Transfer to a serving bowl and serve warm.

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## BUFFALO CHICKEN DIP

FROM THE KITCHEN OF VIVIAN CIAMPI

INGREDIENTS

2 cups shredded cooked chicken

1 8-ounce package cream cheese, softened

½ cup Frank’s Red Hot Original Cayenne Pepper Sauce

½ cup ranch dressing

½ cup blue cheese crumbles

INSTRUCTIONS

Preheat oven to 350°.

Mix all ingredients into a large bowl.

Spoon into shallow 1 quart baking dish.

Bake 20 minutes or until mixture is heated through, stir.

Sprinkle with green onions and serve with chips, crackers, or veggies.

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## CHEESE BALL

FROM THE KITCHEN OF SANDY ROMANS

INGREDIENTS

2 8-ounce packages cream cheese, softened

1 8-ounce can crush pineapple, drained

2 tablespoons chopped onion

½ cup chopped green pepper

1 teaspoons Lawry’s seasoned salt

1 cup chopped walnuts

INSTRUCTIONS

Mix and wrap in plastic wrap to form a ball.

Roll next day in nuts.

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## CHUTNEY DIP

FROM THE KITCHEN OF ANN MORIARTY

This is best made a day ahead so the ingredients meld. My family loved the leftover dip on toast the next day.

INGREDIENTS

1 8-ounce package cream cheese, softened

½ jar chutney

1 small can crushed pineapple, well drained

¼ teaspoon dry mustard

1 teaspoon curry powder

INSTRUCTIONS

Mix together.

Serve with crackers.

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## CLAM DIP

FROM THE KITCHEN OF ANNA FERRY

INGREDIENTS

1 stick butter

2 cans minced clams, including juice

½ medium green or red pepper, diced

1 medium onion, diced

1 teaspoon Tabasco sauce

1 tablespoon lemon juice

1 pinch oregano

¾ cup Italian seasoned bread crumbs

Paprika

Grated cheese

INSTRUCTIONS

Melt butter in a skillet.

Add the pepper and onion and then give it a stir.

Add the remaining ingredients and then stir until they are all combined.

Put the mixture into a baking dish, and then sprinkle the top with paprika and grating cheese.

Bake in the oven at 350° for 25 minutes covered.

Remove the covering and bake for another 10 minutes uncovered.

Serve with Triscuits.

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## CRAB APPETIZERS

FROM THE KITCHEN OF ANNA FERRY

INGREDIENTS

1 6-ounce can lump crab meat

1 5-ounce jar Kraft Old English cheddar cheese spread

1 stick butter

6 English muffins, split

INSTRUCTIONS

Lightly toast the English muffins under the broiler.

Mix all of the other ingredients together.

Spread the mixture on the English muffins.

Broil until brown and bubbly!

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## CRAB BALLS

FROM THE KITCHEN OF SANDY WALSH

INGREDIENTS

1 pound crabmeat

1 cup crushed Ritz crackers

1 teaspoon Old Bay Seasoning

2 tablespoons chopped fresh parsley

1 egg beaten

1 teaspoon mustard

2 tablespoons fresh lemon juice

1 tablespoon Worcestershire sauce

INSTRUCTIONS

Pick through the crabmeat and remove any shells.

Add crushed crackers, Old Bay and parsley to the crabmeat.

In another bowl, combine egg, mustard, lemon juice and Worcestershire.

Whisk until smooth.

Combine egg mixture with crabmeat mixture and gently mix.

Make golf ball size balls and place on a cookie sheet.

Bake at 350° for 30 minutes.

Drizzle with melted butter and cool.

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## CRABMEAT DIP

FROM THE KITCHEN OF ELEANOR WNEK

INGREDIENTS

1 package frozen King crabmeat, drained

3 tablespoons horseradish

7 ounces catsup

Few drops lemon juice

Few drops Worcestershire sauce

1 bar cream cheese

INSTRUCTIONS

Mix all ingredients together and refrigerate for one hour.

Pour over bar of cream cheese and serve with crackers.

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## DILL DIP

FROM THE KITCHEN OF FATHER ROMANS

INGREDIENTS

1 16-ounce container sour cream

¾ cup mayonnaise

1 teaspoon Lawry’s season salt

2 tablespoons chopped onion

2 teaspoons dill weed

2 tablespoons dried parsley

INSTRUCTIONS

Mix all together and refrigerate for a few hours.

Cut a hole in a round rye bread to make a well and fill with the dip using the cut bread around the bread.

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## GOAT CHEESE TORTA

FROM THE KITCHEN OF ELAINE KELLER

INGREDIENTS

¼ cup bottled roasted red peppers, finely chopped, rinsed and drained

10 ounces soft mild goat cheese, softened at room temperature

10 ounces cream cheese

¼ cup basil pesto (prepared or make your own)

3 tablespoon bottled black olive paste or tapenade

INSTRUCTIONS

Use a fancy mold or 2 ¼ cup loaf pan .

Lightly oil loaf pan and line with a sheet of plastic wrap large enough to allow a generous overhang on all 4 sides.

Blot peppers well between paper towels to remove excess liquid.

In a food processor, blend goat cheese with the cream cheese.

Spread about one fourth (½ cup) of cheese evenly over bottom of loaf pan and top with all the pesto, spreading evenly.

Drop ½ cup cheese by tablespoons over pesto and spread gently to cover pesto.

Top with chopped peppers, spreading evenly.

Drop another ½ cup cheese by tablespoons over peppers and spread gently to cover peppers.

Spread olive paste evenly on top, then drop remaining cheese by tablespoons over olive paste, spreading gently to cover olive paste.

Cover pan with another sheet of plastic wrap and chill at least 8 hours.

Remove plastic wrap from top of pan and invert torta onto a serving plate, then peel off remaining plastic wrap.

Let torta stand for 20 minutes before serving.

Serve with crackers or toasts.

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## GRANDMA’S ARTICHOKE CHILI DIP

FROM THE KITCHEN OF GEORGE TEMME

INGREDIENTS

1 can drained artichoke hearts

1 small can green chilies

1 cup mayo

½ cup Parmesan cheese

Paprika

INSTRUCTIONS

Mix artichoke hearts, chilies, mayo and cheese in a food processor:

Add mix to a small baking dish.

Sprinkle paprika on top.

Bake at 350° for 25 min, and serve with pita or crackers.

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## HOT CRAB DIP

FROM THE KITCHEN OF JOAN ROCZYNSKI

INGREDIENTS

1 8-ounce package cream cheese

1 7.5-ounce can crabmeat

1 tablespoon diced onion

¼ cup mayonnaise

1 dash Worcestershire sauce

Paprika

INSTRUCTIONS

Mix all ingredients together.

Place mixture in a small baking dish.

Sprinkle with paprika on top before baking.

Bake at 350° for 12-15 minutes until lightly browned.

Serve with Ruffle potato chips.

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## HOT CRABMEAT PUFFS

FROM THE KITCHEN OF RITA MALONE

This recipe can be either used as an appetizer or as a dessert. It comes from a cookbook put together at St. Thomas Becket in 1977. The original contributor of the recipe was Diane Robillard. Makes 36.

INGREDIENTS

|  |  |
| --- | --- |
| Miniature Cream Puffs:  ½ cup water  ¼ cup margarine  ½ cup flour  1 dash salt  2 eggs | Crabmeat Filling:  1 8-ounce package cream cheese  1 tablespoon milk  ½ teaspoon cream-style horseradish  ¼ teaspoon salt  1 dash pepper  1 ½ cups (6.5-ounce can) crabmeat, drained and flaked  ⅓ cup slivered almonds, toasted  2 tablespoon finely chopped onion |

INSTRUCTIONS

Miniature Cream Puffs:

Pre-heat oven to 400°.

Bring water and margarine to a boil.

Add flour and salt, stir vigorously over low heat until mixture forms a ball.

Remove from heat, add eggs, one at a time, beat until smooth after each addition.

Drop teaspoonfuls of batter onto ungreased baking sheet.

Bake 30-35 minutes. Remove from baking sheet immediately.

Nice to know these can be made ahead and frozen. Reheat at 375° for 30 minutes.

Crabmeat Filling:

Heat oven to 375°.

Combine softened cream cheese, milk, horseradish, salt and pepper.

Mix until well blended.

Stir in crabmeat, almonds, and onion.

Cut tops from miniature cream puffs: fill with crab mixture, replace tops.

Bake 10 minutes.

Dessert Option:

Instead of the crabmeat mixture, for a dessert you can fill the puffs with any kind of prepared pudding.. I like lemon!

Then sprinkle the tops of the puffs with confectionary sugar and put them out on a pretty plate!

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## HOT PIZZA DIP

FROM THE KITCHEN OF FATHER ROMANS

Makes about 3 cups.

INGREDIENTS

1 8-ounce package cream cheese, softened

1 teaspoon Italian seasoning

1 cup (4 ounces) shredded mozzarella cheese

¾ cup grated Parmesan cheese

1 8-ounce can pizza sauce

2 tablespoons chopped green pepper

2 tablespoons thinly sliced green onion

Breadsticks or tortilla chips

INSTRUCTIONS

In a mixing bowl, beat cream cheese and Italian seasoning.

Spread in an ungreased 9 inch microwave-safe pie plate.

Combine mozzarella and Parmesan cheese; sprinkle half over the cream cheese.

Top with the pizza sauce, remaining cheese mixture, green pepper and onion.

Microwave, uncovered, on high for 3-4 minutes or until cheese is almost melted, rotating a half turn several times.

Let stand for 1-2 minutes.

Serve with breadsticks or tortilla chips.

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## ITALIAN APPETIZER BITES

FROM THE KITCHEN OF THE BRADLEY FAMILY

INGREDIENTS

2 8-ounce packages refrigerated crescent rolls

½ pound sliced deli salami

½ pound sliced provolone cheese

½ pound sliced boiled deli ham

7 eggs

1 cup grated Parmesan cheese

INSTRUCTIONS

Heat oven to 350°.

Coat a 13x9x2 inch glass baking dish with nonstick cooking spray.

Unroll 1 package of the crescent rolls and use dough to line the bottom of prepared baking dish. Pinch seams together with fingers.

Cover rolls with half of the salami, provolone, and ham.

Lightly beat together 6 of the eggs and the Parmesan; pour half evenly over top.

Repeat layering with remaining salami, cheese, ham, and egg mixture.

Top with remaining package of crescent rolls.

Lightly beat remaining egg and brush over top.

Cover dish with foil; bake at 350° for 30 minutes.

Uncover and bake 30 more minutes.

Cool for 1 hour; cut into 32 squares and serve.

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## LAYERED HUMMUS DIP

FROM THE KITCHEN OF ALYSSA DIAZ

My Mom makes this for our family, and it is both healthy and delicious!

Serves 8.

INGREDIENTS

10 ounces hummus

½ cup tomatoes, chopped

½ cup cucumbers, chopped

¼ cup Kalamata olives, chopped

¼ cup feta cheese

INSTRUCTIONS

Spoon the hummus on a serving dish.

Spread evenly about ¾ to 1 inch thick.

Top with tomatoes, then cucumbers and olives.

Finish with a sprinkling of feta cheese.

Serve at room temperature with pita chips.

\

## LAYERED SHRIMP DIP

FROM THE KITCHEN OF BARBARA BRANDOLINI

INGREDIENTS

1 8-ounce package cream cheese, softened

½ cup sour cream

¼ cup mayo

6 ounces fresh shrimp, and cut into smaller pieces, cooked

1 cup cocktail sauce

2 cups shredded mozzarella cheese

1 green pepper, chopped

1 small tomato, chopped

3 green onions, chopped

INSTRUCTIONS

In a mixing bowl, beat cream cheese until smooth.

Add sour cream and mayo, mix well.

Spread the mixture on a round serving platter.

Sprinkle with the shrimp, spread cocktail sauce on top, sprinkle mozzarella, green pepper, tomato and onions.

Cover, refrigerate.

Serve with favorite crackers

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## MARINATED SHRIMP APPETIZER

FROM THE KITCHEN OF KATHY GNIADEK

This recipe is a central superstar at most holiday gatherings and the recipe most asked for after having friends and family over for celebrations! It is easy and reliable, but I add in the little secrets that make it great.

INGREDIENTS

1 ½ pounds cooked, cleaned , dried extra large shrimp (tail on is your preference and you want to be sure the shrimp have no extra wetness so you can dry-blot with paper towels)

2 whole lemons, one for juicing and one for slicing:

2 tablespoons fresh squeezed lemon juice (do not even think of using bottled lemon juice)

1 small fresh lemon, thinly sliced and seeds removed

⅓ cup top grade first pressed virgin olive oil (Colavita is a perfect brand choice)

2 tablespoons red wine vinegar

1 teaspoon dried basil leaves

1 teaspoon Dijon mustard (no substitute here!)

½ teaspoon salt

¼ teaspoon coarse ground pepper

¼ cup thinly sliced black olives

1 clove garlic, thinly sliced (do not use dried or granulated garlic!)

INSTRUCTIONS

In a large glass bowl that has a cover, add all ingredients except shrimp, olives, garlic slices and sliced lemons.

Whisk well with a small hand whisker.

Fold in olives, slice garlic and sliced lemons.

Add all the shrimp and fold well (a sturdy wooden spoon is great for this part of the recipe).

After all the shrimp is covered with the dressing, cover the bowl and refrigerate for at least 4 hours.

This recipe is best eaten on the day you make it.

Serve this with thinly sliced Italian or crusty French bread slices and a spoon with no holes in it so people can sop up the dressing from their plates as they enjoy the Shrimp! It is that good! Enjoy!

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## MARK’S SHRIMP COCKTAIL

FROM THE KITCHEN OF MARK WAGNER

INGREDIENTS

2 pounds easy peel raw jumbo shrimp

3 sprigs fresh rosemary

2 tablespoons Old Bay

½ cup lemon juice

INSTRUCTIONS

Devein and shell shrimp (keep tails on).

Split the back ½ way open.

Add rosemary, lemon juice and Old Bay to large pot of water.

Bring to a boil.

Add shrimp, constantly stirring, boil for 1-1 ½ minutes (until pink).

Cool shrimp in refrigerator.

Serve on a bed of lettuce with cocktail sauce (ketchup and horse radish).

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## NACHO DIP APPETIZER

FROM THE KITCHEN OF VIVIAN CIAMPI

INGREDIENTS

12 ounces cream cheese

Taco seasoning

A few tablespoons sour cream

1 can Hormel chili

1 can refried beans

1 can salsa

1 bunch scallions

1 package Monterey Jack and Mexican cheese mix

INSTRUCTIONS

Melt cream cheese.

Mix with ½ packet of taco seasoning and a couple tablespoons of sour cream.

Layer on the bottom of a 9x12 inch dish.

Heat Hormel chili and spread on top.

Layer refried beans on top of that.

Put salsa through a strainer and layer the peppers and tomatoes that are remaining to the mixture.

Chop and spread green onions on top of that (whole bunch).

Top with cheese.

Bake at 370° for 30 minutes.

Serve hot with chips.

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## OLIVE CHEESE BREAD

FROM THE KITCHEN OF BARBARA BRANDOLINI

If you love olives, you will love these! These can be frozen.

INGREDIENTS

1 6-ounce can black olives, drained

1 6-ounce jar pimento stuffed sliced green olives, drained

1 stick butter, at room temperature (so soft)

½ cup mayo

2 green onions

1 loaf crusty French bread (the long thin one), slice lengthwise

12 ounces Monterey cheese, grated

INSTRUCTIONS

Preheat oven to 350°.

Roughly chop both olives.

Mix butter, mayo, both olives and green onions, mix well.

Put olive mixture on bread.

Top with cheese.

Bake for 20-25 minutes.

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## PECAN CRANBERRY SPREAD

FROM THE KITCHEN OF JOAN ROCZYNSKI

Makes 1 cup.

INGREDIENTS

½ cup cream cheese

¼ cup chopped pecans

¼ cup dried cranberries

⅛ cup orange juice concentrate

INSTRUCTIONS

In a small bowl, beat cream cheese until soft and fluffy.

Add remaining ingredients and stir to combine.

Cover with plastic wrap and refrigerate until flavors blend, at least 30 minutes.

Serve on crackers.

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## PESTO TOMATO CROSTINI

FROM THE KITCHEN OF MARY ANNE SAWICKI

INGREDIENTS

1 long (baguette) loaf artisan bread

1 cup prepared basil pesto (homemade or store bought)

3 or 4 plum tomatoes

Grated Parmesan cheese

INSTRUCTIONS

Slice bread into ½ inch slices.

Spread each slice with pesto.

Slice up the tomatoes and place a slice on each piece of bread, sprinkle liberally with Parmesan cheese and arrange on large cookie sheet.

Bake at 350° for 5-7 minutes.

Let cool a few minutes then serve!

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## SAUSAGE AND CHEESE PUFFS

FROM THE KITCHEN OF JOANN QUINN

Makes 120 appetizers.

INGREDIENTS

1 pound sweet Italian sausage

1 pound sharp cheddar cheese, shredded

3 cups Bisquick

¾ cup water

INSTRUCTIONS

Remove sausage from casing and cook in a large skillet until no longer pink.

Drain off fat.

Spoon sausage into large mixing bowl and cool completely.

Add cheese, Bisquick, and water.

Mix with a fork until well blended.

Roll into 1 inch balls and place on lightly greased cookie sheet, 2 inches apart.

Bake in 400° oven for 12 to 15 minutes.

May be frozen.

To reheat, bake at 375° for 10 minutes.

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## STUFFED MUSHROOMS

FROM THE KITCHEN OF DEBBIE MARCUCCI

INGREDIENTS

2 packages (10-12 ounce each) baby Bella mushrooms (whole, small brown mushrooms)

1 pound Italian sweet sausage

1-2 cloves garlic, minced

1 8-ounce package cream cheese, softened

½ cup grated Pecorino Romano cheese

½ cup seasoned bread crumbs

1 medium Vidalia onion, grated

1 stick butter

INSTRUCTIONS

Preheat oven to 350°.

Spray a baking sheet with cooking spray.

Rinse mushrooms, break off stems, then dry with a paper towel, and line them in the sprayed pan.

Take the pulled stems, cut off the tough ends, then chop into extremely small pieces, and set aside.

Cook sausage, breaking into small crumbles.

Remove sausage from the pan, and leave the fat.

Next add mushroom stems and onion.

Cook 3-5minutes, then add the garlic.

Cook for a minute longer.

Add the mushroom mixture to the sausage that’s been set aside, stir in the cream cheese, grated cheese, a few grinds of pepper, and bread crumbs.

Melt the butter, and add it to the mixture.

Stuff the mushrooms (I use a small cookie scoop).

Bake for 25-30 minutes, or until the stuffing is browned.

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## STUFFED MUSHROOMS

FROM THE KITCHEN OF ELEANOR WNEK

INGREDIENTS

16 large fresh mushrooms

6 ounces sweet Italian sausage

1 clove garlic

3 tablespoons olive oil

2 tablespoons minced parsley

¼ cup grated Parmesan cheese

INSTRUCTIONS

Wash mushrooms, remove stems and chop stems fine.

Remove casing from sausage and put meat in skillet with chopped stems, the garlic and 1 tablespoon of oil.

Cook, breaking up meat until lightly brown.

Add 1 tablespoon oil, the parsley, and cheese.

Fill mushroom cavities with the mixture, rounding up tops.

Put into shallow pan.

Put remaining oil and ¼ cup water in bottom of pan.

Bake in 350° oven for 20 minutes.

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## STUFFED MUSHROOMS

FROM THE KITCHEN OF MOLLY JOHNSON

Serves 4-6. I often double this recipe.

INGREDIENTS

1 pound mushrooms

2 tablespoons butter, melted

3 tablespoons onion, chopped

Stems of mushrooms, chopped

2 tablespoons butter

3 tablespoons bread crumbs

¼ cup grated Swiss cheese

¼ cup grated Parmesan cheese

INSTRUCTIONS

Brush caps with melted butter.

Sauté onion and mushroom stems in butter for 6-8 minutes.

Mix with bread crumbs and cheese.

Scoop mixture into tops.

Cook in oven at 375° for 15-20 minutes.

## SWEET POTATO BITES

FROM THE KITCHEN OF DENISE FLYNN



Serves 6-8.

INGREDIENTS

4 medium sweet potatoes, peeled and sliced into ¼ inch thick rounds

2 tablespoons melted butter

1 teaspoon maple syrup

Kosher salt

1 10-ounce bag marshmallows

½ cup pecan halves

INSTRUCTIONS

Preheat oven to 400°.

On a large baking sheet, toss sweet potatoes with melted butter and maple syrup and arrange in an even layer.

Season with salt.

Bake until tender, flipping halfway through, about 20 minutes.

Remove baking sheet from oven and switch oven to broil.

Top each sweet potato round with a marshmallow and broil until puffed and golden.

Immediately top each marshmallow with a pecan half and serve.

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## TASTY CHEESE WAFERS

FROM THE KITCHEN OF ANN MORIARTY

INGREDIENTS

½ cup (1 stick) unsalted butter

½ pound freshly grated cheddar cheese

½ teaspoon salt

1 cup flour

½ package (2 tablespoons) dry onion soup

Paprika (optional)

INSTRUCTIONS

Let butter and cheese come to room temperature.

Mix thoroughly – add remaining ingredients and blend.

Shape into 2 or 3 rolls of 1 inch in diameter.

Chill.

Slice into ¼ inch thick slices.

Bake on ungreased sheet 10-12 minutes at 375°.

Sprinkle with paprika, if desired.

Let cool slightly on sheet.

Remove carefully and allow to cool thoroughly.

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## TEXAS CAVIAR

FROM THE KITCHEN OF TRICIA HOYNES

INGREDIENTS

2 15-ounce cans black beans, rinsed and drained

2 15-ounce cans white shoepeg corn, rinsed and drained

½ cup red onion diced

(Sometimes I add red and green pepper)

¼ cup fresh cilantro, chopped

½ teaspoon salt

6 tablespoons fresh lime juice (usually about 3 or 4 large limes)

4 or 5 tablespoons canola or light olive oil

1 cup peeled and chopped tomatoes

INSTRUCTIONS

Combine all ingredients except the tomatoes, cover and allow soaking for a couple of hours.

Add tomatoes before serving.

You may want to add some more lime juice to the mixture.

Serve with tortilla chips (I like using the scoops)

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## THANKSGIVING STUFFING

FROM THE KITCHEN OF FATHER ROMANS

INGREDIENTS

1 bag of Pepperidge Farm stuffing

1 roll of sausage (sage flavor recommended)

2 whole Vidalia onions diced

3 stalks of celery chopped

1 tablespoon Poultry seasoning

Turkey broth

INSTRUCTIONS

Brown the sausage in a large pan.

Stir the diced onion and the chopped celery in with the sausage.

Add some poultry seasoning (I add about 1 tablespoon).

Finally, add the stuffing and the turkey broth to the mix until it’s all moist.

Enjoy!

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## VEGETABLE PIZZA

FROM THE KITCHEN OF LISA DZIEKAN

INGREDIENTS

2 packages crescent rolls

1 cup sour cream

1 cup mayo (I use Hellman’s)

3 ounces cream cheese

1 large package Hidden Valley Ranch dressing

2 cups fresh cut up broccoli, cherry tomatoes, cauliflower, green onion, black olives

6 ounces shredded cheddar cheese

INSTRUCTIONS

Spread crescent rolls out on a greased 15x10 cookie sheet.

Bake this for 10 minutes at 350° until golden brown.

Let this cool.

Mix all the other ingredients and spread on cooled crust.

Cut up into small pieces vegetables and place over crust.

Add cheese.

Pat down and refrigerate.

Cut into squares and serve cold.

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## VERY SIMPLE CHEESE APPETIZER

FROM THE KITCHEN OF ANN MORIARTY

In my home, this dip disappears very quickly!!!

INGREDIENTS

1 cup finely chopped onions

1 cup mayonnaise

2 cups freshly grated cheddar cheese

INSTRUCTIONS

Mix together and put into a 9 inch glass pie plate or casserole dish.

Bake at 325° until the cheese melts thoroughly.

It will be bubbly.

Serve with Frito horns.

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## WHIPPED FETA TOMATO CROSTINI

FROM THE KITCHEN OF TRICIA HOYNES

INGREDIENTS

6 ounces good feta, crumbled

2 ounces cream cheese, room temperature

⅔ cup good olive oil

2 tablespoons freshly squeezed lemon juice

Kosher salt and pepper

2 tablespoons minced shallots (2 shallots)

2 teaspoons minced garlic (2 cloves)

2 tablespoons good red wine vinegar

2 pounds ripe heirloom or cherry tomatoes, ½ inch-diced

3 tablespoons julienned fresh basil leaves, plus extra for serving

20 to 25 (½ inch-thick) diagonal baguette slices, toasted

2 tablespoons toasted pine nuts

INSTRUCTIONS

Place the feta and cream cheese in the bowl of a food processor fitted with the steel blade.

Pulse until the cheeses are mixed.

Add ⅓ cup of the olive oil, the lemon juice, ½ teaspoon salt, and ¼ teaspoon pepper and process until smooth.

For the tomatoes, up to an hour before you’re serving, combine the shallots, garlic, and vinegar in a medium bowl.

Set aside for 5 minutes.

Whisk in the remaining ⅓ cup olive oil, 1 teaspoon salt, and - teaspoon pepper.

Add the tomatoes, stir gently, and set aside for 10 minutes.

Stir in the basil and taste for seasonings.

To assemble the crostini, spread each slice of bread with a generous amount of whipped feta.

With a slotted spoon, place the tomatoes on top.

Put the crostini on plates and scatter with the pine nuts.

Sprinkle with extra basil and serve.

# S O U P S a n d S A L A D S

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## 1905 SALAD

FROM THE KITCHEN OF SUSAN HANSEN

Serves 4.

INGREDIENTS

½ head iceberg lettuce

2 ripe tomatoes, cut in eighths

2 stalks celery, sliced

½ cup Swiss cheese, cut in julienne strips

½ cup ham, cut in julienne strips (or turkey or shrimp)

¼ cup green Spanish olives, pitted

4 cloves garlic minced

1 teaspoon oregano

1 teaspoon Worcestershire sauce

½ cup extra-virgin Spanish olive oil

⅛ cup white wine vinegar

2 teaspoons lemon juice

2 teaspoons grated Romano cheese

INSTRUCTIONS

Toss lettuce, tomatoes, celery, Swiss cheese, ham, and olives.

To make dressing, mix garlic, oregano, and Worcestershire sauce in a bowl.

Beat until smooth with a wire whisk.

Add olive oil, gradually beating to form an emulsion.

Stir in vinegar and lemon juice and season with salt and pepper.

Add dressing to salad and toss well.

Add Romano cheese and toss one more time.

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## ALTSON SEAFOOD CHOWDER

FROM THE KITCHEN OF JOHN ALTSON

Serves 4-6.

INGREDIENTS

1 pound raw shrimp

1 pound sea scallops

1 pound white fish (cod, striped bass, monkfish...)

¼ cup olive oil

2 shallots

8 ounces sliced mushrooms

1 large red pepper

2 teaspoons fennel seeds

2 teaspoons dried oregano

1 bay leaf

3-4 cups chopped tomatoes

2 cups dry white wine

2 bottles clam juice or chicken stock

4 tablespoons chopped parsley

4 tablespoons chopped basil

INSTRUCTIONS

Peel and de-vein the shrimp, cut the fish into 2" chunks.

Put the shrimp, scallops, and fish into a large bowl.

Season with salt and pepper then refrigerate.

Warm the olive oil.

Add chopped shallots, green peppers, and mushrooms.

Cook until tender, about 10 minutes.

Add fennel seeds, oregano, and bay leaf. Cook for 2 minutes.

Add tomatoes and simmer for 3 minutes.

Add wine and clam juice / chicken stock.

Simmer uncovered, for 10 minutes.

Season with salt and pepper.

Add all the seafood and simmer, uncovered, for about 8 minutes.

Add parsley and basil.

Serve at once.

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## ARUGULA SALAD

FROM THE KITCHEN OF NANCY GORMLEY

INGREDIENTS

5 ounces arugula

¼ cup pumpkin seeds

¼ cup crumbled gorgonzola cheese

3 tablespoons minced dried cherries (I parboil if hardened to plump them up)

¾ cup butternut squash (cut into small pieces and precooked in oven at 400°, until cooked)

Vinaigrette:

1 tablespoon olive oil

1 tablespoon white Balsamic vinegar

1 tablespoon honey

½ tablespoon minced shallots

2 teaspoon Dijon

Salt/pepper to taste

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## BROCCOLI CAULIFLOWER SALAD

FROM THE KITCHEN OF SANDRA GARDINIER

Serves 4-6.

INGREDIENTS

1 head raw broccoli, washed and cut up

½ head raw cauliflower, washed and cut up

¼ - ½ pound bacon, cooked and crumbled

½ onion, diced

1 cup mayonnaise

2 tablespoons vinegar

1 tablespoon sugar

INSTRUCTIONS

Put broccoli, cauliflower, bacon, and onion in a bowl.

To make dressing, mix mayonnaise, vinegar and sugar. Toss with the broccoli mixture.

This can be adjusted in many ways:

Add or subtract any ingredient, and you will still have a fresh, crunchy salad.

Choose your favorite vinegar.

Nuts and cranberry raisins are options, too.

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## BUTTERNUT SQUASH AND APPLE SOUP

FROM THE KITCHEN OF JANICE LEETCH

INGREDIENTS

2 tablespoons unsalted butter

2 tablespoons olive oil

4 cups chopped yellow onions (3 large)

2 tablespoons curry powder

2 large butternut squash

4 sweet apples

2 teaspoons kosher salt

½ teaspoon freshly ground pepper

2 cups apple juice or cider (optional: bone or chicken broth)

INSTRUCTIONS

Warm the butter and olive oil in large stockpot over low heat.

Add the onions and curry powder and cook, uncovered for 10-15 min.

Cut peeled and seeded squash in chunks.

Peel, quarter and core the apples.

Cut into chunks.

Add the squash, apples, salt, pepper and 2 cups of water to the pot.

Bring to a boil, then cover, reduce the heat to low, and cook for 30-40 minutes, until the squash and apples are very soft.

Use an immersion blender to smooth the soup or a food processor fitted with a steel blade.

Pour the soup back into the pot.

Add the apple juice or broth and enough water to make the soup the consistency you like.

It should be slightly sweet and quite thick.

Check salt and pepper and serve hot.

I enjoy a dollop or two of plain yogurt or sour cream to stir into individual bowls or serve on the side.

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## BUTTERNUT SQUASH AND RED PEPPER SOUP

FROM THE KITCHEN OF CEE CEE JOHNSON

Serves 4.

INGREDIENTS

4 ounces bacon, cut into ½ inch pieces

2 pounds butternut squash, peeled and seeded and cut into 1 inch pieces (6 cups)

1 red bell pepper, stemmed, seeded, and chopped

1 onion, chopped finely

3 garlic cloves, minced

1 teaspoon dried thyme (or ½ teaspoon Penzeys Sunny Paris, ½ teaspoon dried thyme)

1 teaspoon table salt

½ teaspoon pepper (adjust according to your taste)

4 cups chicken broth

1 tablespoon sherry vinegar

2 tablespoons chopped fresh chives (optional)

INSTRUCTIONS

Cook bacon in Dutch oven over medium heat until browned and crispy, about 7 minutes.

Using a slotted spoon, transfer bacon to a paper towel lined plate.

Add squash, red bell pepper, onion, garlic, thyme, salt and pepper to fat left in pot and cook over medium high heat until onion is softened, about 5 minutes, stirring occasionally.

Stir in broth and bring to a boil, scraping up any browned bits.

Cook, covered, until squash is tender, about 15 minutes.

Remove pot from heat.

Working with 2 cups at a time, process soup in blender until smooth, about 1 minute.

Transfer pureed soup to a saucepan.

Stir in sherry vinegar.

Season with salt and pepper to taste.

Serve, sprinkling individual portions with reserved bacon (and chives, if using).

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## BUTTERNUT SQUASH SALAD WITH CIDER VINAIGRETTE

FROM THE KITCHEN OF VIVIAN CIAMPI

Great fall salad and so delicious!

INGREDIENTS

1 (1 ½ pounds) butternut squash, peeled and ¾-inch diced

Olive oil

1 tablespoon pure maple syrup

2 teaspoons Kosher salt

1 teaspoon freshly ground black pepper

3 tablespoons dried cranberries

¾ cup apple cider or apple juice

2 tablespoons cider vinegar

2 tablespoons minced shallots

2 teaspoons Dijon mustard

4 ounces baby arugula, washed and spun dry

½ cup walnut halves, toasted

¾ cup freshly grated Parmesan cheese

INSTRUCTIONS

Preheat the oven to 400°.

Place the squash on a sheet pan.

Add 2 tablespoons olive oil, maple syrup, 1 teaspoon salt, and ½ teaspoon pepper and toss.

Roast the squash for 15 to 20 minutes, turning once, until tender. Add the cranberries to the pan for the last 5 minutes.

While the squash is roasting, combine the apple cider, vinegar, and shallots in a small saucepan and bring to a boil over medium-high heat.

Cook for 6 to 8 minutes, until the cider is reduced to about ¼ cup.

Without the heat, whisk in the mustard, ½ cup olive oil, 1 teaspoon salt, and ½ teaspoon pepper.

Place the arugula in a large salad bowl and add the roasted squash mixture, the walnuts, and the grated Parmesan.

Spoon just enough vinaigrette over the salad to moisten, and toss well.

Sprinkle with salt and pepper.

Serve immediately.

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## CAULIFLOWER SOUP

FROM THE KITCHEN OF MARYANN DOLAN

Very good! Even better a day later.

INGREDIENTS

1 medium head cauliflower, broken into florets

1 medium carrot, shredded

¼ cup chopped celery

¼ cup chopped onion

2 ½ cup chicken broth or water

Garlic, minced

3 tablespoons butter

3 tablespoons flour

2 cups 2% milk

1 cup shredded cheddar

½ -1 teaspoon hot pepper sauce (optional)

INSTRUCTIONS

In pan, combine cauliflower, carrot, celery, onion and chicken broth.

Bring to boil.

Reduce heat, cover and simmer until vegetables are tender. (Don’t drain.)

Set aside.

In large saucepan, melt butter.

Stir in flour, salt and pepper until smooth.

Gradually add milk.

Bring to a boil over medium heat.

Cook and stir for 2 minutes or until thickened.

Reduce heat.

Stir in cheese, until melted, adding hot pepper sauce, if desired.

Stir into cauliflower mixture.

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## CHICKEN ORIENTAL SALAD

FROM THE KITCHEN OF MARYANN DOLAN

INGREDIENTS

3 pounds boneless chicken, cut into chunks and refrigerate

Sauce A:

4 tablespoons soy sauce

2 tablespoons honey

2 cloves crushed garlic

Sauce B:

3 tablespoons peanut oil

2 scallions, chopped

4 slices ginger, finely chopped

1 teaspoon hot sauce (Szechuan)

INSTRUCTIONS

Combine ingredients for Sauce A.

Bring to a boil.

Simmer for 15 minutes.

Cool covered for 30-40 minutes.

Combine ingredients for Sauce B.

Simmer 5 minutes.

Then mix with Sauce A and refrigerate.

Line platter with lettuce leaves.

Put chicken on top.

Then add sauce.

Serve it warm or cold.

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## CHICKEN SOUP OR SALAD

FROM THE KITCHEN OF ARLENE CONSIGLIO

This recipe is made from one cooked rotisserie chicken from Costco or anywhere and makes a soup or a salad.

SOUP OPTION:



Remove skin from rotisserie chicken because it makes soup dark. Open chicken and rinse blood from ribs.

Remove both breasts.

Sauté onion and celery lightly.

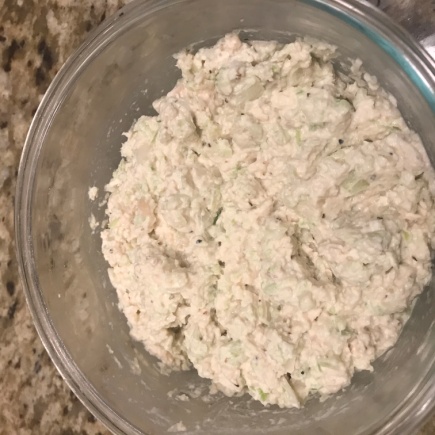
Add the chicken, salt and cover with water.

Bring to a boil, lower heat and cook for at least an hour.

Remove chicken from bones and return it to soup.

I add carrots last so they don’t get too soft.

At this point I add either cooked noodles, pastime etc. croissants

SALAD OPTION:

Depending on number of people, I use one of the breasts at a time.

Cut the breast in cubes.

Put in a Cuisinart and pulse until shredded.

Cut celery and onion and shred in Cuisinart.

Combine all, add salt, pepper and a squeeze of lemon, optional.

Add Mayo to your liking.

This salad from one breast will easily serve 4.

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## CHIPOTLE SHRIMP & CORN CHOWDER

FROM THE KITCHEN OF ANN ODEA

Makes 5 ½ cups.

INGREDIENTS

2 strips thick-sliced bacon, diced

1 cup onions, diced

½ cup celery, diced

½ teaspoon garlic, minced

2 tablespoons all-purpose flour

¼ cup sherry

2 cups chicken broth

1 ½ cups frozen corn kernels

1 ½ cups red potatoes, diced

1 cup whole milk

2 tablespoons canned chipotles in abode sauce, diced

1 teaspoon chopped fresh thyme

½ pound medium shrimp, peeled, deveined, sliced in half lengthwise

½ cup heavy cream

INSTRUCTIONS

Sauté bacon until crisp in a large pot over medium high heat.

Add onions, celery, and garlic and sauté 3-4 minutes.

Stir in flour; cook 1 minute.

Deglaze with sherry, stirring to scrape up bits on the bottom of the pot.

Stir in broth, corn, potatoes, milk, chipotles, and thyme.

Bring to a simmer and cook for 15 minutes.

Add shrimp to soup along with the cream.

Simmer 5 minutes to cook shrimp.

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## CORN CHOWDER

FROM THE KITCHEN OF NANCY HUMISTON

INGREDIENTS

Bacon

2 onions, sliced

3 tablespoons butter (or bacon grease)

2 tablespoons flour

2 cups water

4 potatoes, cut in slices

2 cans or 2 cups fresh corn

3 cups scalded milk

INSTRUCTIONS

Fry bacon until crispy, crumble.

Sauté onion in bacon grease, add flour stirring often so that onion doesn’t burn.

Add water and potatoes.

Cook until potatoes are soft.

Add corn, milk and crumbled bacon.

Simmer for ½ hour.

Season and serve.

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## CRAB BISQUE

FROM THE KITCHEN OF ANNA FERRY

INGREDIENTS

1 stick butter

1 medium onion, chopped fine

3 heaping tablespoons flour

2 cans condensed tomato soup (like Campbell’s)

2 quarts half-and-half (regular or fat free)

5-6 cans white lump crabmeat

¼ to ½ cup sherry

INSTRUCTIONS

Melt butter in pan.

Sauté onion until transparent.

Add flour to make a roué (a paste).

Add tomato soup.

Mix well. While mixing, gradually add half-and-half.

Add crabmeat.

Simmer 45 minutes. (Do not let it boil.)

Add sherry.

Add pepper to taste.

Best if made a day ahead of time.

Take out of refrigerator a couple hours before serving.

Just let stand for an hour and then heat on a low heat before serving.

Allow enough time for it to heat thoroughly without letting it boil.

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## GARLIC SALAD

FROM THE KITCHEN OF JOAN GIBBONS

I always made for a crowd (used to be 14 people), so I used 7 heads of romaine lettuce and 5 x the recipe. Always a big hit.

INGREDIENTS

2 tablespoons white vinegar

4 tablespoons olive oil

3-4 cloves fresh minced garlic

1 tablespoon mayo

Romaine lettuce

⅓ cup Parmesan cheese

⅓ cup slivered almonds

INSTRUCTIONS

Mix white vinegar, olive oil, garlic and mayo.

Shake and hold aside.

Shred/cut up romaine lettuce.

Pour mixture over lettuce, toss well.

Add Parmesan cheese.

Toss.

Add slivered almonds.

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## LOBSTER BISQUE

FROM THE KITCHEN OF GRANDMA ROMANS

INGREDIENTS

2 cups of cooked lobster chunks

1 medium onion, chopped

4 cups of whole milk

1 tsp. of salt

¼ cup of butter

¼ teaspoon of paprika

¼ cup of flour (we use Wondra)

¼ tsp of Accent

½ cup of heavy cream

3 tablespoons of Sherry

INSTRUCTIONS

Cook the onions in some butter (not the recipe butter but additional) and cook for 15-20 minutes until golden.

In a big sauce pan, heat the milk and the cooked onions until warm.

Put ¼ cup butter in another pan and melt, add the flour, paprika salt, and Accent until thick, then add this to the milk pan and stir until dissolved.

In the pan you heated the flour and butter in, now heat the heavy cream and sherry until warm – not boiled.

Add the milk to the pan, add the lobster, and enjoy!

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## LOBSTER BISQUE

FROM THE KITCHEN OF JOAN ROCZYNSKI

This recipe is our family favorite which I make every Christmas. This recipe can be made the day before serving, then reheated slowly.

INGREDIENTS

1 ½ pounds fresh or frozen (thawed) lobster meat, diced

1 medium onion, chopped

1 cup butter

1 cup flour (use more if you like it thicker)

2 32-ounce cartons Swanson Chicken Broth

1 pint light cream (can use more if you like)

3 tablespoons tomato paste\*

½ cup sherry\*

\*Add more tomato paste or sherry to your taste.

INSTRUCTIONS

Drain the lobster and dice.

Sauté the onion in butter until soft.

Add flour and cook until bubbly, stirring constantly.

Stir in the broth and cook until mixture thickens slightly and boils 1 minute.

Add the lobster, sherry and tomato paste.

Cover and simmer for 30 minutes, stirring occasionally.

Blend in cream, salt and pepper to taste.

Heat until hot very slowly (you don’t want to burn the bottom)!

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## NONI’S PASTA FAGIOLI

FROM THE KITCHEN OF DONNA MITCHELL

My husband’s beloved Noni passed away in 2020, and this was one of our favorite recipes of hers. Enjoy! Serves 6.

INGREDIENTS

2 cups ditalini or macaroni pasta

1 tablespoon extra virgin olive oil

1 stick pepperoni, diced into bite size pieces

1 small onion, diced

3 cloves garlic, minced

4 cups low-sodium chicken broth

1 15-ounce can tomato sauce

2 15-ounce cans navy beans, undrained

Shredded Parmesan cheese

INSTRUCTIONS

Cook pasta el dente according to box instructions and set aside to cool.

Heat oil in large saucepan over medium heat.

Add pepperoni and onions, and sauté until soft, about 10 to 15 minutes.

Add garlic and sauté for 1 minute.

Add chicken broth, tomato sauce and navy beans, and simmer for about 10 to 15 minutes.

Add cooked pasta (just before serving) and heat through.

Season with kosher salt and pepper to taste.

Ladle soup into individual bowls, and top with Parmesan cheese.

Serve with crusty Italian bread.

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## PASTA & WHITE BEAN SOUP

FROM THE KITCHEN OF MIKE PEPE

This is a great cold winter day recipe.

INGREDIENTS

4 cups chicken broth (I use 1 no salt and 1 regular)

1 can cannellini beans

1 can chick peas (garbanzo) beans

¼ cup olive oil

2 tablespoons minced garlic

1 large onion, chopped

2 stalks celery, chopped

1 16-ounce can diced tomatoes

½ teaspoon oregano

2 large bay leaves

½ teaspoon black pepper

INSTRUCTIONS

Add all ingredients to crock pot – turn on high and cook for 5 hours (until boiling), then turn down to low.

If you choose you can add ground sausage, small meatballs, or chicken the last hour –turning the crock pot back on high.

You can serve with noodles, pastina, or rice – cooked separately.

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## PEACH & ARUGULA SALAD

FROM THE KITCHEN OF ELAINE KELLER

INGREDIENTS

½ cup almonds

2 tablespoons sugar

4 cups arugula

3 medium ripe peaches, pitted and sliced

¾ cup diced yellow bell pepper

1 tablespoon olive oil

1 tablespoon balsamic vinegar

½ tablespoon fresh squeezed lemon juice

⅛ teaspoon lemon zest

⅛ teaspoon salt

INSTRUCTIONS

In a medium saucepan over medium low heat, cook and stir the almonds and sugar until the sugar is melted and the almonds are coated.

Remove from heat, cool, and break apart.

Store at room temperature until ready to serve salad.

Place arugula in a bowl. Top with peaches, yellow pepper and almonds.

In a small bowl whisk the olive oil with the balsamic, lemon juice, salt and pepper.

Drizzle over the salad.

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## RAMON NOODLE SALAD

FROM THE KITCHEN OF SANDY WALSH

INGREDIENTS

2 packages ramen noodle soup mix, chicken flavor

1 package broccoli slaw

1 small chopped onion (optional)

½ cup vegetable oil

⅓ cup vinegar

½ cup sugar

2 flavor packs from the noodle soup package

INSTRUCTIONS

Crush the ramen noodles into small pieces.

Mix the noodles, the broccoli slaw, and onion in a large bowl.

In another bowl, combine the oil, vinegar, sugar, and flavor packs.

Pour the dressing over the noodle mix and stir well.

Refrigerate overnight stirring occasionally to soften the noodles.

\* Additional items can be added to the salad such as cheese, sliced almonds, mandarin oranges, edamame, green onions, chicken, pumpkin seed kernels, etc.

\*\* This salad can also be made using the beef flavor ramen noodle soup mix.

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## RIBOLLITA (TUSCAN VEGETABLE SOUP)

FROM THE KITCHEN OF ADA ANTHONY

Serves 6-8.

INGREDIENTS

3 teaspoons olive oil

1 medium onion, chopped

2 ribs celery, chopped

2 carrots, chopped

2 cloves garlic

1 medium russet potato

4 cups shredded cabbage

1 bunch green Swiss chard, remove stems and chop coarsely

2 cups canned tomatoes, cup with juices

6 cups chicken broth (homemade or Progresso box)

2 cans cannellini beans, drained and rinsed

8 ounces Italian bread, stale and cut into ½ inch slices

Grated cheese

INSTRUCTIONS

Sauté onion, celery, carrots, and garlic in saucepan over medium heat for 3 minutes.

Add potato, cabbage, Swiss chard and cook 5 minutes more

Stir in tomatoes and chicken broth and bring to a boil.

Reduce heat and simmer for 30 minutes in partially covered pan

Add beans, season with salt and pepper and cook 15 more minutes.

Remove garlic cloves.

Pour about ⅔ of soup from pan to large bowl.

Place half the bread slices over the remaining soup in pot.

Add half of the soup in the bowl to cover the bread.

Top with remaining soup.

Simmer 1 hour longer.

Serve with grated cheese.

Can be refrigerated overnight and reheated, stirring to mix bread into soup.

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## ROASTED CORN & BASMATIC RICE SALAD

FROM THE KITCHEN OF SANDRA THOMAS

Serves 8.

INGREDIENTS

2 cups uncooked basmati rice

1 quart water

8 ears corn, kernels cut from cob

3 tablespoons corn oil

1 lemon, juiced

½ cup red wine vinegar

½ cup corn oil

1 tablespoons white sugar

½ cup minced fresh basil

3 tomatoes, peeled, seeded and diced

1 large red onion, diced

6 green onions, chopped

INSTRUCTIONS

In a medium pot, bring the basmati rice and water to a boil.

Reduce heat to low, cover, and simmer 20 minutes.

Preheat oven to 400°.

In a bowl, toss the corn kernels with 3 tablespoons corn oil.

Spread the corn on a large baking sheet.

Bake 15 minutes, stirring occasionally, until lightly browned.

Remove from heat and cool.

In a bowl, mix the lemon juice, red wine vinegar, ½ cup corn oil, sugar, basil, salt and pepper.

In a large bowl, toss together the cooked rice, cooked corn, corn oil mixture, tomatoes, red onion, and green onions.

Cover and chill at least 1 hour before serving.

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## SALAD WITH APPLES & MAPLE-WALNUT DRESSING

FROM THE KITCHEN OF PATTY ESPOSITO

Serves 4.

INGREDIENTS

6 cups salad greens

1 cup julienne-cut Braeburn or Honeycrisp apple

2 tablespoons cider vinegar

2 tablespoons maple syrup

2 teaspoons Dijon mustard

2 tablespoons walnut or olive oil

⅛ teaspoon salt

⅛ teaspoon ground red pepper

INSTRUCTIONS

Combine salad greens and apple in large bowl.

Combine remaining ingredients, stirring with a whisk.

Drizzle over salad, tossing gently to coat.

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## SAUSAGE MINESTRONE SOUP

FROM THE KITCHEN OF CAROL LOEHMANN

INGREDIENTS

1 pound sweet chicken sausage

1 tablespoon olive oil

I cup diced onions

1 cup sliced carrots

1 tablespoon basil

2 zucchini, sliced

1 (2 pounds) can Italian tomatoes

20 oz chicken broth

2 cups shredded cabbage

1 (1 pound) can baby butter beans

1 can corn niblets (optional)

¼ cup brown rice (I prefer to cook rice separately and add it to soup at end of cooking time)

½ cup red wine

INSTRUCTIONS

Take sausage out of casing, slice and brown in oil in large pan.

Add onions, carrots and basil.

Cook 5 minutes.

Next add zucchini, tomatoes (mash with spoon), broth and cabbage.

Bring to boil and cover.

Simmer slowly- about 45 minutes.

Add beans, corn (if using), rice and wine and cook until rice is done.

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## SHRIMP STIR FRY

FROM THE KITCHEN OF FATHER ROMANS

INGREDIENTS

1 bag (one pound) of cooked shrimp

Assortment of mixed vegetables (I usually use three Vidalia onions, two peppers, 8 0z. of snap peas, 8 oz. of broccoli florets) of your liking

Minced garlic

Terikayi Sauce

1 lime

INSTRUCTIONS

In a pan, sauté the mixed vegetables until onions are golden brown; then, put in a wok with some teriyaki sauce (enough to cover half way up on the level of vegetables) and add a pinch of minced garlic.

Cook the shrimp on the grill or a griddle.

Add the shrimp to the vegetables and a bit more teriyaki sauce (to your tastes), and put the cover on the wok for about five minutes.

Cut the lime in half and squeeze the lime over the ingredients.

This can be served over rice, on the side of rice, or even in a soft taco shell.

Enjoy!

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## SPLIT PEA SOUP

FROM THE KITCHEN OF ELEANOR WNEK

INGREDIENTS

2 cups split peas

1 ham bone

1 onion, sliced

1 carrot, cut up

1 stalk celery, sliced

INSTRUCTIONS

Cover peas with 3 quarts cold water.

Bring to a boil.

Stir, add rest of ingredients.

Bring to a boil again.

Reduce heat and simmer 3-4 hours.

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## TACO SOUP FROM FERN BURELLE

FROM THE KITCHEN OF NANCY GORMLEY

INGREDIENTS

1 pound ground beef

1 packet taco mix

1 can stewed tomatoes

1 can tomato soup plus water (fill can)

2 cans black beans

1 can corn (or frozen)

INSTRUCTIONS

Serve with corn bread or crumble into soup when it is served.

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## TOMATO TORTELLINI SOUP

FROM THE KITCHEN OF PATTY ESPOSITO

INGREDIENTS

1 large onion

4 cloves garlic

2 tablespoons olive oil

1 package chopped frozen spinach, thawed and drained

4 cups chicken broth (store-bought or homemade)

1 28-ounce can crushed tomatoes

1 small package sliced mushrooms

1 package frozen cheese tortellini

INSTRUCTIONS

In a large soup pot, chop and sauté onion and garlic in olive oil.

Stir in spinach, broth, tomatoes and mushrooms.

Bring to a boil and add tortellini.

Simmer until tortellini are al dente.

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## TORTILLA CORN SOUP

FROM THE KITCHEN OF BARBARA BRANDOLINI

INGREDIENTS

1 large onion, chopped

2 cans Mexican canned corn

4 cans chicken broth

1 can Mexican style tomatoes

1 cup chopped chicken

2 tablespoons chili pepper

INSTRUCTIONS

Before serving, sprinkle on shredded cheddar cheese and tortilla chips.

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## TUSCAN SOUP

FROM THE KITCHEN OF ELAINE KELLER

Makes 8 cups.

INGREDIENTS

2 tablespoons olive oil

1 small onion, diced

2 small carrots, diced

2 small red potatoes, diced

3 13-ounce can chicken broth

1 teaspoon dried marjoram

⅛ teaspoon pepper

1 cup water

1 can (15-19 ounce) white (cannellini) beans

⅔ cup tubettini macaroni

1 small head escarole, washed and chopped

INSTRUCTIONS

In a 4 quart saucepan over medium heat, in hot olive oil, cook onion, carrots and potatoes until lightly browned about 5 min, stirring frequently.

Add chicken broth, marjoram, pepper and water.

Heat to boiling, reduce heat to low, cover and simmer 10 minutes or until vegetables are tender.

Stir in cannellini beans with their liquid and macaroni.

Heat to boiling then reduce to low – simmer 15 minutes until macaroni is tender.

Stir in escarole and cook until tender.

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## WATERMELON & FETA SALAD

FROM THE KITCHEN OF VIVIAN CIAMPI

INGREDIENTS

2 tablespoons lime juice

2 tablespoons olive oil

2 tablespoons red wine vinegar

8 cups watermelon, cubed

1 cup crumbled feta cheese

½ cup red onion, thinly sliced

½ cup cilantro, chopped

INSTRUCTIONS

To make the dressing, whisk together the lime juice, olive oil, red wine vinegar, salt, and pepper. Start with a small amount of salt since the feta is salty.

Toss together the watermelon, feta, red onion, cilantro, and dressing.

Taste and season with salt and pepper, if needed.

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## BAY SCALLOPS WITH PASTA

FROM THE KITCHEN OF NANCY GORMLEY

INGREDIENTS

1 pound bay scallops or large size cut into 4ths

1 cup wine

1 pound linguini

½ cup basil

2 cloves garlic

1 bunch parsley

½ cup pine nuts

¾ cup grated Parmesan cheese

⅔ cup olive oil

INSTRUCTIONS

Simmer scallops in wine—no more than 2 minutes after come to boil, reserve. Do not overcook—better less than more.

Cook linguini until firm in water with couple drops olive oil.

Mix basil, garlic, parsley, pine nuts, Parmesan cheese and ⅔ cup olive oil in food processor to make pesto.

Combine all ingredients and serve cold.

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## BOLOGNESE SAUCE

FROM THE KITCHEN OF ADA ANTHONY

INGREDIENTS

¼ cup olive oil

1 pound ground meat (½ pound each of beef and pork)

3 cloves garlic (whole cloves to be removed)

1 small onion, chopped

1 tablespoon dried basil

1 tablespoon mint

1 tablespoon red pepper flakes

1 small can tomato paste

1 can dry white wine

1 28-ounce can crushed tomatoes

1 pinch salt and pepper each

½ cup heavy cream or half-and-half

INSTRUCTIONS

Heat olive oil in a large skillet.

Add ground meat and cook until partly browned, stirring with a wooden spoon.

Add garlic, onion, and seasonings.

Brown the meat until the meat is a little crisp on the bottom.

Lower heat and add tomato paste, until well blended.

Add wine and cook on medium-high heat at least 2-3 minutes.

Add tomatoes and keep stirring until sauce bubbles.

Lower heat, adjust seasonings to taste, and simmer sauce for about 10-15 minutes.

Add cream or half-and-half; stir and simmer a few minutes or until sauce is creamy.

Serve over pasta.

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## CAULIFLOWER GRATIN

FROM THE KITCHEN OF JANICE LEETCH

INGREDIENTS

1 head cauliflower

1 jar Alfredo sauce

½ cup Panko or bread crumbs

INSTRUCTIONS

Preheat oven to 400°.

Chop cauliflower into bite-sized pieces.

Combine cauliflower and Alfredo sauce in 9-inch square baking dish or pan; top with bread crumbs.

Bake 30-35 minutes or until cauliflower is tender and bubbly.

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## CAULIFLOWER TOTS

FROM THE KITCHEN OF DENISE FLYNN

Serves 6.

INGREDIENTS

4 cups cauliflower florets, steamed (about ½ large cauliflower)

1 large egg, lightly beaten

1 cup shredded cheddar

1 cup freshly grated Parmesan

⅔ cup Panko breadcrumbs

2 tablespoons freshly chopped chives

½ cup ketchup

2 tablespoons Sriracha

INSTRUCTIONS

Preheat oven to 375°.

Grease a large baking sheet with cooking spray.

In a food processor, pulse steamed cauliflower until riced.

Place riced cauliflower on a clean kitchen towel and squeeze to drain water.

Transfer cauliflower to a large bowl with egg, cheddar, Parmesan, Panko, and chives and mix until combined.

Season with salt and pepper to taste.

Spoon about 1 tablespoon mixture and roll it into a tater-tot shape with your hands.

Place on prepared baking sheet and bake for 15 to 20 minutes, until tots are golden.

Meanwhile, make spicy ketchup: Combine ketchup and Sriracha in a small serving bowl and stir to combine.

Serve warm cauliflower tots with spicy ketchup.

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## CHICKEN & BARLEY STEW

FROM THE KITCHEN OF PAT KUZMAK

Serves 4.

INGREDIENTS

2 medium carrots, cut into 1 inch pieces

2 stalks celery, sliced

1 medium onion, chopped

½ cup barley

½ cup dried navy beans

1 14.5-ounce can low-sodium chicken broth

6 springs fresh thyme, plus leaves for serving

½ teaspoon Kosher salt

¼ teaspoon pepper

1 ½ pounds chicken legs (2 to 3), skin removed

INSTRUCTIONS

In a 5 to 6 quart slow cooker, combine the carrots, celery, onion, barley, beans, broth, thyme, 2 cups water, salt and pepper.

Nestle the chicken legs into the vegetable mixture and cook, covered, until the chicken is cooked through and spreads easily and the barley and beans are tender, 5 to 6 hours on low or 3 to 4 hours on high.

Remove and discard the chicken bones and any large pieces of cartilage.

Using a fork, break the chicken into large pieces.

Spoon into bowls and top with additional pepper and thyme, if desire.

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## CHICKEN EXPLOSION

FROM THE KITCHEN OF COLLEEN MROWKA

This recipe was made with 8 large chicken breasts (approx. 5 lbs of chicken). You may need to adjust oven temperature, according to thickness of breasts.

INGREDIENTS

|  |  |  |
| --- | --- | --- |
| 8 chicken breasts, tenderized  ½ cup lemon juice  8 Slices Swiss Cheese (16 halves)  8 Slices provolone cheese (16 halves)  2 cups fresh (chopped) spinach leaves  ½ cup shredded Parmesan cheese | Bread Crumb Mixture Ingredients:  1 ½ cups bread crumbs  1 tablespoon garlic powder  1 tablespoon fresh parsley, chopped  1 teaspoon ground black pepper  1 teaspoon basil, chopped  1 teaspoon marjoram, chopped  ½ teaspoon onion powder  ½ cup shredded Parmesan cheese | Orzo Ingredients:  1 pound orzo  2 tablespoons olive oil  3 cloves garlic  3 cups chicken broth (low sodium)  ½ cup white wine  1 cup Parmesan cheese  1 teaspoon parsley  1 teaspoon basil  1 teaspoon marjoram  ½ teaspoon black pepper |

INSTRUCTIONS

Prepare Bread Crumb Mixture:

Mix all the bread crumb mixture ingredients in a large shallow bowl.

Prepare Orzo:

Brown orzo with olive oil and garlic.

Move to large casserole pan (I use 10x13).

Pour chicken broth and wine over orzo.

Mix in 1 cup Parmesan cheese, parsley, basil, marjoram, black pepper.

Prepare Chicken for Baking:

Pour lemon juice into flat bowl.

Dip a piece of chicken into lemon juice then place in bread crumb mixture.

Spoon 1 tablespoon of bread crumb mixture onto chicken breast.

Arrange 2 slices each of provolone and Swiss (4 half pieces) on breast.

Sprinkle with fresh spinach.

Roll chicken breast onto itself and place over orzo mixture in pan.

Repeat for each chicken breast.

Top with remaining bread crumb mixture and spinach.

Sprinkle ½ cup Parmesan cheese over top.

Bake at 375° for 45 minutes.

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## CHICKEN MARSALA

FROM THE KITCHEN OF VIVIAN CIAMPI

INGREDIENTS

1 ½ pounds boneless skinless chicken breasts, pounded ¼-inch thick, or chicken tenderloins

3 tablespoons all-purpose flour

Salt and pepper

1 tablespoon olive oil

3 tablespoons unsalted butter, divided

1 8-ounce package pre-sliced bella or button mushrooms

3 tablespoons finely chopped shallots, from 1 medium shallot

2 cloves garlic, minced

⅔ cup chicken broth

⅔ cup dry Marsala wine

⅔ cup heavy cream

2 teaspoons chopped fresh thyme

2 tablespoons chopped fresh Italian parsley, for serving (optional)

INSTRUCTIONS

Place the flour, ¾ teaspoon salt, and ¼ teaspoon pepper in a Ziploc bag.

Add the chicken to the bag; seal bag tightly and shake to coat chicken evenly. Set aside.

Heat the oil and 2 tablespoons of the butter in a large skillet over medium-high heat.

Place the flour-dusted chicken in the pan, shaking off any excess first, and cook, turning once, until the chicken is golden and just barely cooked through, about 5 to 6 minutes total.

Transfer the chicken to a plate and set aside.

Melt the remaining tablespoon of butter in the pan.

Add the mushrooms and cook, stirring frequently, until the mushrooms begin to brown, 3 to 4 minutes.

Add the shallots, garlic, and ¼ teaspoon of salt; cook for 1 to 2 minutes more.

Add the broth, Marsala, heavy cream, thyme, ¼ teaspoon salt, and ⅛ teaspoon of pepper; scrape any brown bits from the pan into the liquid.

Bring the liquid to a boil, then reduce the heat to medium and gently boil, uncovered, until the sauce is reduced by about half, slightly thickened, and darkened in color, 10 to 15 minutes.

Add the chicken back to the pan, along with any juices that accumulated on the plate.

Reduce the heat to low and simmer until the chicken is warmed through and the sauce thickens a bit more, 2 to 3 minutes. Sprinkle with parsley, if using, and serve.

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## CHICKEN OR VEAL FRANCAISE

FROM THE KITCHEN OF JOAN ROCZYNSKI

INGREDIENTS

1 ½ pounds chicken cutlets

Flour to coat

¼ cup Parmesan cheese

2 large eggs

⅓ cup olive oil

Sauce:

4 teaspoons butter

1 teaspoon garlic, minced

¼ cup white wine

2 tablespoons flour

1 cup chicken broth

Juice from 1 lemon

INSTRUCTIONS

Season chicken with salt and pepper and coat with flour.

Beat cheese and egg until smooth.

Dip cutlets into the egg and cheese batter.

Add oil to a large skillet and heat over medium high heat.

Fry cutlets until golden on both sides.

Remove to a platter and place in 200° oven to keep warm.

Sauce:

Add butter to a medium skillet and melt over medium heat.

Add garlic and sauté until golden.

Add wine and heat for several minutes.

Add flour, mix well.

Add chicken broth, mix well. Cook until thickened.

Add lemon juice. Pour over chicken.

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## CHICKEN RENATO

INGREDIENTS

4 eggs

½ cup half-and-half

½ cup Parmesan cheese

6 chicken breast halves, skinned, boned and flattened to ¼ inch thickness

½ cup flour

1 cup chicken broth

½ cup (1 stick) unsalted butter

½ cup white wine

2 tablespoons fresh lemon juice

3 tablespoons chopped fresh parsley

Black pepper

INSTRUCTIONS

Combine eggs, half-and-half, and cheese in shallow bowl.

Dredge chicken with flour and shake off excess.

Heat oil in skillet.

Whisk egg mixture and dip breasts.

Sauté until golden brown on each side and put aside.

Drain off all but light film of oil.

Return skillet to burner and heat.

Deglaze by adding remaining ingredients stirring with a wooden spoon to loosen bits clinging to pan.

Continue cooking over medium heat until sauce thickens slightly.

Spoon over chicken.

Best served with risotto!

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## CHICKEN SALAD SANDWICHES

FROM THE KITCHEN OF HELEN TINE

INGREDIENTS

1 bone-in, skin-on chicken breast

¼ cup chopped pecans

¼ cup chopped walnuts

½ cup mayonnaise

1 cup grapes, cut in quarters

1 cup celery (2 to 3 stalks), chopped

Croissants (purchased from grocery store bakery)

INSTRUCTIONS

Roast chicken breast in the oven or on the grill.

For the oven: Preheat to 350°.

Place chicken breast, skin side up, on a baking sheet and rub chicken with olive oil and salt.

Roast for 40 to 50 minutes, until thoroughly cooked.

When the chicken is cool, remove meat from the bone and shred.

Mix nuts, mayo, grapes, celery, and chicken in a large bowl. Chill for an hour.

To serve, partially slice each croissant to create a pocket and scoop chicken salad into pocket.

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## CONIGLIO alla STIMPIRATA SICILIANA

FROM THE KITCHEN OF NANCY TESTA

This is my husband’s favorite (Sicilian) entrée—“Coniglio Stimpirata”. When we visit his Aunt Lucia in Sicily, she ALWAYS prepares this for him (and the rest of us, of course). This can be prepared with chicken instead of rabbit for those who prefer chicken. Serves 4.

INGREDIENTS

|  |  |
| --- | --- |
| 2.¼ pounds rabbit or chicken, cut into 6 pieces  White wine vinegar, as needed  4 tablespoons extra virgin olive oil  2 garlic cloves, peeled and crushed  1 bay leaf  2 carrots, peeled and diced  3 celery sticks, trimmed and sliced  1 large onion, peeled and chopped | 1 medium potato, peeled and diced  4 ounces pitted green olives  3 tablespoons capers  Fine sea salt  ¼ cup white vinegar  Freshly ground black pepper  Fresh mint leaves, as needed |

INSTRUCTIONS

Place the rabbit or chicken in a large bowl and cover it with vinegar. Leave to soak for about 10 minutes, then drain, rinse and pat dry.

Heat the oil in a large, high-edged skillet. Add the rabbit/chicken and brown on both sides over a medium-high heat. Remove from the skillet and set aside.

Next, add the garlic, bay leaf, carrots, onion, celery and potato to the skillet. Stir-fry over a medium heat until softened. Reduce the heat, cover and cook for about 15 minutes, stirring often, until all the vegetables have become tender. Add water as needed.

Add the rabbit/chicken back to the skillet. Add the olives and capers and another splash of water.

Cover once again and cook for 15 extra minutes, or until the rabbit/chicken is cooked through and any excess liquid has evaporated from the pan. Season to taste.

Finally, increase the heat to medium-high. Pour ¼ cup white wine vinegar over the rabbit. Allow the vinegar to evaporate. Turn off the heat and garnish with fresh mint leaves.

Let the dish rest for about 6 hours, so the flavors can mingle and “get acquainted.” Reheat slightly just before serving. In the summer, it can be served at room temperature.

Enjoy! Buon appetito!

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## CONNECTICUT BEEF SUPPER

FROM THE KITCHEN OF MARYANN DOLAN

INGREDIENTS

1 pound stew beef, cut into 1 inch cubes

1 onion, sliced

1 tablespoon oil

1 4.5-ounce jar mushrooms

2 medium potatoes, pared and thinly sliced

1 can cream of mushroom soup

⅓ cup milk

⅓ cup sour cream

1 cup shredded cheddar cheese

INSTRUCTIONS

Season meat with salt and pepper.

Stir meat and onions in olive oil in large skillet over medium heat until meat is brown and onions are tender.

Pour off excess oil.

Drain mushrooms, saving liquid.

Add enough water to mushroom liquid to make ½ cup.

Stir mushrooms and liquid into meat/onions mixture.

Heat to boiling; reduce heat and cover.

Simmer 1-2 hours until meat is tender, adding more liquid if needed.

Heat oven to 350°.

Pour meat mixture into baking casserole dish.

Arrange potatoes over meat.

Mix soup, milk, sour cream and salt and pepper.

Pour over potatoes.

Sprinkle with cheese.

Bake uncovered 1-1 ½ hours until potatoes are fork tender.

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## CORONA LOCKDOWN CHICKEN CURRY

FROM THE KITCHEN OF THE NORTON FAMILY

This is a recipe I made up using the canned chicken we purchased when we couldn't find fresh chicken during this lockdown. It quickly became a family favorite!

INGREDIENTS

1 tablespoon olive oil

1 medium yellow onion, chopped

1 10.5-ounce can cream of chicken soup

1 teaspoon curry powder

½ teaspoon fenugreek powder

½ cup golden raisins

1 12.5-ounce can cooked chicken (or two cans depending on what you have on hand, or how many you want to feed)

INSTRUCTIONS

In a skillet, add the olive oil and chopped onion.

Cook onion over medium heat until translucent.

Add the can of cream of chicken soup; fill the can half-way with water and add this to the skillet.

Stir in the spices and blend well while on a gentle simmer.

Add the raisins and simmer for about 5 minutes, allowing the raisins to soften.

Open the can of chicken and drain, then add to the skillet, breaking it up a little.

Cook for about 10 more minutes on a gentle simmer.

Serve over rice.

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## EAST MEETS WEST PORK TENDERLOIN

FROM THE KITCHEN OF CEE CEE JOHNSON

Makes 6 servings (generous). Recipe easily is halved. I still use a whole onion for 1 pork tenderloin.

INGREDIENTS

½ cup maple syrup

¼ cup hoisin sauce

2 tablespoons sesame oil

2 pork tenderloins (¾ to 1 pound each – size is important for this recipe)

3 garlic cloves, peeled and halved

1 medium onion, sliced thin

INSTRUCTIONS

Preheat oven to 450°.

Line roasting pan with aluminum foil or parchment paper.

In a small bowl, stir together maple syrup, hoisin sauce and sesame oil.

Set aside.

Rub each pork tenderloin with cut side of garlic slice.

Spread onion slices and garlic in center of roasting pan.

Place pork tenderloins, side by side but not touching, on onion mixture.

Sprinkle pork lightly with salt and black pepper.

Bake 10 minutes.

Reduce oven temperature to 375°.

Spoon maple syrup mixture over pork, covering it evenly.

Bake 20-25 longer, basting once or twice.

Outside of meat should be well browned.

Let pork rest 10 minutes.

Slice and serve with onion mixture/sauce.

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## EGGPLANT PATTIES

FROM THE KITCHEN OF CAROLYN ANGELICOLA

INGREDIENTS

Eggplant

½ cup shredded cheddar cheese

1 egg

Parmesan cheese

Garlic

Shallots

INSTRUCTIONS

Grill eggplant with a little olive oil about 25 minutes.

Put eggplant in food processor.

Add cheddar, egg, salt and pepper, some Parmesan cheese, garlic and shallots.

Make into patties and fry about 3-4 minutes each side.

Serve with marinara sauce.

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## EYE OF ROUND “SURPRISE”

FROM THE KITCHEN OF PATRICIA MCKELVEY

This recipe won second prize in a cooking competition which I entered (Waterbury Republican & American newspaper) many years ago.

INGREDIENTS

1 eye of round - 4 pounds

1 stick pepperoni

1 stick butter

4 tablespoons olive oil

2 large onions, diced or sliced

4 carrots, diced

1 teaspoon chopped parsley

2 whole cloves

1 can tomato paste

4 cups hot water

2 cups burgundy wine

INSTRUCTIONS

Have butcher insert pepperoni into eye of round.

Heat butter and olive oil in pan, brown on all sides.

Add onions, carrots, parsley and cloves.

Cook 5 minutes.

Dissolve tomato paste in 2 cups of hot water and add to vegetables and meat in pan.

Cook covered for 1 ½ hours.

Add wine and cook 20 minutes more.

Gradually add the remainder of water (2 cups) and cook for another ½ hour.

Serve with spaghetti or angel hair.

Sprinkle with Pecorino Romano grating cheese.

Enjoy

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## GRAMMY FERRARO’S PASTA & MEATBALLS

FROM THE KITCHEN OF RICHARD FERRARO

INGREDIENTS

|  |  |
| --- | --- |
| Sauce (makes 2 pounds of pasta):  6 cloves crushed garlic.  4 large cans crushed tomatoes (Tuttorosso)  Fresh parsley  Basil  Crushed red pepper  1 large can tomato sauce (Hunts)  1 small can tomato paste (Hunts) | Meatballs:  2 pounds chop meat  1 pound ground pork  2 eggs  1 cup milk  3 cups Italian breadcrumbs  2 cups Parmigiano cheese  Parsley  2 cloves crushed garlic |

INSTRUCTIONS

Sauce:

Heat olive oil in a large saucepan.

Add and sauté garlic. (don’t’ burn!!!)

Add crushed tomatoes, fresh parsley, basil, and crushed red pepper.

Cook for 1 hour with top tilted, stir often (don’t burn!!!)

Add tomato sauce and tomato paste.

Season with salt and pepper to taste.

Stir (don’t burn!!!)

Cook for 1 hour.

Simmer on low (waiting for meatballs if you’re having them).

Meatballs:

Place chop meat and pork in a large bowl and make a “hole” in the center.

In a separate bowl, mix eggs and milk, beating with a fork.

Add to bowl of meat.

Add breadcrumbs, cheese, parsley, garlic, salt and pepper.

Mix everything together with your hand into a large ball (if too moist, add more breadcrumbs).

Spray cookie sheet with Pam. Shape into meatballs and place on the cookie sheet.

Bake on 350° for 5-8 minutes. Remove partially cooked and delicately place in your sauce.

Simmer for 45 minutes to 1 hour to complete cooking meatballs.

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## HONEY GARLIC SHRIMP

FROM THE KITCHEN OF VIVIAN CIAMPI

INGREDIENTS

⅓ cup honey

¼ cup soy sauce

1 tablespoon jarred minced garlic or 2 teaspoons fresh

1 teaspoon minced fresh ginger (optional)

1 pound medium uncooked shrimp, peeled and deveined

2 teaspoons olive oil

INSTRUCTIONS

Whisk the honey, soy sauce, garlic, and ginger (if using) together in a medium bowl.

Place shrimp in a large zipped-top bag or Tupperware.

Pour ½ of the marinade mixture on top.

Shake or stir, then allow shrimp to marinate in the refrigerator for 15 minutes or for up to 8-12 hours.

Cover and refrigerate the rest of the marinade for next step.

Heat olive oil in a skillet over medium-high heat.

Place shrimp in the skillet. (Discard used marinade.)

Cook shrimp on one side until pink– about 45 seconds– then flip shrimp over.

Pour in remaining marinade and cook it all until shrimp is cooked through, about 1 minute more.

Serve shrimp with cooked marinade sauce and a garnish of green onion.

The sauce is excellent on brown rice and steamed veggies on the side.

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## IRISH GUINESS STEW

FROM THE KITCHEN OF NANCY HUMISTON

INGREDIENTS

2 ounces flour

2 pounds lean stew meat, cut in 1” cubes

2 tablespoons oil

2 large onions, diced

3 carrots, peeled and cut into 1” chunks

3 potatoes, peeled and cut into large chunks

1 bay leaf

6-7 dried prunes, diced

16 ounces Guinness

1 ½ cups beef stock or broth

INSTRUCTIONS

Season the flour with salt and pepper, and toss stew meat in the flour.

Heat the oil in large frying pan, add the beef cubes and brown.

Place in crock pot.

Add the onions, carrots, potatoes, bay leaf and prunes.

Stir in any remaining flour.

Add the Guinness and beef broth, stirring well to combine.

Cover and cook on low for 6-8 hours.

If you want to cook on top of stove, brown meat in large sauce pan or casserole, add rest of ingredients and stir well to combine.

Bring to a boil, cover and simmer gently for 2-2 ½ hours until the meat is tender.

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## JOANNE DRAGO’S FAMOUS CRAB SAUCE

FROM THE KITCHENS OF GLYNIS TEATOR & MELINDA WELCH

Our mother, Joanne Drago, passed away in 2019. She was a devoted parishioner of St Bridget.

Enjoy this dish every Sunday afternoon with your entire family around your kitchen table!

INGREDIENTS

2 tablespoons chopped garlic

2 tablespoons parsley

2 tablespoons oregano

4 tablespoons vegetable oil

1 can tomato paste

2 cans crabmeat

2 cans whole tomatoes plus 2 cans of water

1 package frozen crabs

1 box Angel Hair Pasta

INSTRUCTIONS

In a large stock pot, sauté garlic, parsley, and oregano in oil for 3 minutes

(don’t brown or burn the garlic!)

Put tomato paste in mixture of garlic, parsley, oregano and oil.

Cook for 5 minutes on medium.

Add cans of crabmeat, tomatoes and water.

Cook for 5 minutes on medium.

Add frozen crabs to the mixture and let simmer for 45 minutes

Serve over Angel Hair Pasta.

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## JUMBO CHEESE STUFFED SHELLS

FROM THE KITCHEN OF KATHY KIRBY

Makes 6-8 servings.

INGREDIENTS

1 box jumbo shells

4 cups (30 ounces) ricotta cheese

8 ounces mozzarella cheese, shredded

¾ cups grated Parmesan cheese

3 eggs

1 tablespoon chopped parsley

½ teaspoon salt

¼ teaspoon pepper

⅛ teaspoon nutmeg

1 jar spaghetti sauce

INSTRUCTIONS

Preheat oven to 350°.

Cook jumbo shells as directed on package.

Drain.

Rinse with cold water.

Drain and put in a single layer to fill.

Mix together the cheeses, eggs. parsley, salt, pepper and nutmeg.

Fill cooked shells with the cheese mixture.

Cover the bottom of a baking pan with a layer of spaghetti sauce.

Arrange the filled shells in a single layer in the pan.

Pour remaining spaghetti sauce over the shells.

Bake at 350° for 30 minutes or until hot, covered with tin foil or lid.

Sprinkle with additional Parmesan cheese if desired.

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## KATHY’S FAVORITE MAC & CHEESE

FROM THE KITCHEN OF KATHY KIRBY

Makes 6 servings.

INGREDIENTS

¼ cup butter (half a stick)

¼ cup flour

1 teaspoon salt

2 cups milk

¼ pound Velveeta cheese, cut up

8 ounces shredded cheddar cheese

2 cups (8 ounces) elbow macaroni pasta, cooked and drained (usually half a box)

2 tablespoons seasoned dry bread crumbs (if you want to put a crusty topping on it)

INSTRUCTIONS

Melt 3 tablespoons butter in a saucepan on LOW!!!

Blend in flour and salt; cook and stir for 1 minute. Keep heat on LOW!

Gradually add milk into saucepan, stirring constantly as it cooks and gets thicker (on LOW).

Add cutup Velveeta and 1 ½ cups of shredded cheese. Stir until melted (ON LOW).

Stir in the COOKED macaroni pasta.

Pour into a casserole dish or baking pan (first spray the pan/dish with PAM).

If you want the crumbed topping, melt the remaining 1 tablespoon of butter in microwave.

Stir in the bread crumbs.

Sprinkle on top of casserole.

Then sprinkle the remaining ½ cup shredded cheese on top.

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## MANICOTTI

FROM THE KITCHEN OF ELEANOR WNEK

INGREDIENTS

Noodle:

1 ½ cups flour

6 eggs

1 cup milk

½ teaspoon salt

Filling:

2 pounds ricotta cheese

½ cup grated cheese

3 eggs

1 tablespoon chopped parsley

INSTRUCTIONS

Noodle:

Beat noodle ingredients together until smooth.

Pour large spoonful onto a heated greased griddle and spread to make a circle. Cook 15-20 seconds.

Filling:

Mix filling ingredients together and put some mixture on each noodle.

Roll it over and place in baking dish.

Cover with sauce and grated cheese.

Bake 350° for 20-25 minutes.

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## MAPLE MUSTARD PORK CHOPS

FROM THE KITCHEN OF CEE CEE JOHNSON

Serves 4.

INGREDIENTS

4 (6 ounces) bone in center cut pork chops

½ teaspoon salt, divided

¼ teaspoon freshly ground black pepper

1 tablespoon butter

2 tablespoon finely chopped shallots

¼ cup fat free, less sodium chicken broth

2 tablespoon Dijon mustard

2 tablespoon maple syrup

2 tablespoon chopped fresh flat-leaf parsley

INSTRUCTIONS

Sprinkle both sides of the pork with ¼ teaspoon salt and pepper.

Heat a large skillet over medium-high heat.

Coat pan with cooking spray.

Add pork to pan; cook 3 minutes on each side or until cooked through, but with a slight blush in the center.

Remove from pan, keep warm.

Return pan to medium-high heat.

Add butter to pan, swirling pan to coat.

Add shallots; sauté 3 minutes or until tender and translucent.

Add broth; bring to a boil, cook 1 minute.

Stir in mustard, syrup and remaining ¼ teaspoon of salt; cook 1 minute or until slightly thickened.

Return pork to pan.

Cook pork 1 minute on each side or until thoroughly heated (be careful not to overcook the pork).

Serve pork with sauce.

Garnish with parsley.

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## MEATBALLS

FROM THE KITCHEN OF VIVIAN CIAMPI

So good! Makes 10-20.

INGREDIENTS

2 pounds ground sirloin

1 cup grated Romano cheese

½ cup parsley

1 pinch minced garlic

2 cups fine Italian bread crumbs (or GF)

2 eggs

1 pinch salt and pepper each

Olive oil for frying

INSTRUCTIONS

Combine all ingredients in a bowl (keep 1 cup of bread crumbs out to roll in before frying).

Shape into balls, roll in bread crumbs.

Can be baked or fried.

To fry, heat olive oil and brown over low heat until cooked through.

To bake, preheat oven to 350°.

Put balls in lightly oiled baking dish and bake for 45 minutes to 1 hour.

## MEATLOAF

FROM AN ANONYMOUS KITCHEN

INGREDIENTS

1 ½ lbs ground beef

1 cup 2% milk

1 tablespoon Worcestershire sauce

½ tsp salt

½ tsp dry mustard

¼ tsp ground pepper

2 cloves garlic, minced

1 small onion, finely chopped

1 egg, beaten

TOPPING

3 Tbsp brown sugar

3 Tbsp ketchup

1 Tbsp prepared mustard

INSTRUCTIONS

Preheat oven to 350.

Combine ingredients, except topping, into large bowl and mix well.

Pour into ungreased loaf pan.

In a small bowl, combine topping ingredients. Spread topping over the top of the meatloaf.

Bake uncovered at 350 for 1-1 ¼ hours or until no pink remains at the center of the meatloaf.

Let sit for 5 minutes before removing from pan.

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## MEATZA PIE

FROM THE KITCHEN OF PAT PERROTTI

INGREDIENTS

1 pound ground beef

½ teaspoon salt

½ cup Italian bread crumbs

⅓ non-fat dry milk

⅔ cup water

½ cup tomato sauce, paste or catsup

2-3 sliced cheese (American, cheddar, etc)

¼-½ teaspoon basil or oregano

2-3 tablespoons grated cheese

INSTRUCTIONS

Place beef, bread crumbs and dry milk in a 9 inch pie plate.

Add water and mix well.

Spread mixture in pie plate, making a ½ inch rim on the plate.

Mixture acts as a pie shell.

Spread tomato over meat.

Put cheese, cut into strips, over the tomato.

Sprinkle with basil or oregano and grated cheese.

Bake 20 minutes in 400° oven or until done.

Cut into wedges and serve.

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## MEAT ZA PIE

FROM THE KITCHEN OF GAIL GLAZEWSKI

Serves 4.

INGREDIENTS

1 pound ground beef

½ teaspoon garlic salt

½ cup Italian bread crumbs

½ cup milk

⅓ cup tomato or pizza sauce

1 4-ounce can mushrooms, drained

1 small package shredded mozzarella cheese

¼ teaspoon oregano

2 teaspoon grated Parmesan cheese

INSTRUCTIONS

Combine ground beef, garlic salt, Italian bread crumbs, and milk.

Spread evenly over bottom 9 inch pie plate raising a rim about ½ inch up sides.

Spread sauce over meat mixture and cover with mushrooms.

Sprinkle on shredded cheese, then oregano, and Parmesan cheese.

Bake at 400° for 30 minutes.

Cut into wedges to serve.

Pour off fat, if necessary.

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## MEDITERRANEAN BARLEY VEGETABLE STEW

FROM THE KITCHEN OF LINDA MANZELLI

This is a very hearty stew and can easily be a main dish, served with crusty Italian bread and a nice green salad. Serves 6.

INGREDIENTS

2 tablespoons extra virgin olive oil

2 shallots, finely chopped

2 medium yellow onions, diced

1 28-ounce can chopped tomatoes

4 cups (1 quart) vegetable broth

2 springs fresh rosemary, minced

1 ½ cups pearl barley

1 12-ounce jar roasted red peppers, drained and cut into strips

5 ounces fresh baby spinach

½ cup Castelvetrano olives, pitted and sliced (you can substitute Kalamata olives, pitted)

1 cup water

INSTRUCTIONS

In a large saucepan, heat the olive oil (on medium).

Add shallots and onions, and sauté until soft and translucent, about 6-7 minutes.

Add tomatoes, broth, rosemary and barley, then bring to a simmer.

Cover and continue to cook until the barley is tender, about 50 minutes.

Stir occasionally to prevent sticking.

Stir in roasted peppers, baby spinach, olives and water.

Cook until the spinach is wilted (about 2 minutes).

Season with salt and black pepper to taste.

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## NO PEEK BEEF STEW

FROM THE KITCHEN OF SANDI THOMAS

6-8 Servings

INGREDIENTS

2 pounds stew meat, cut up into 1 inch squares (I sometimes use a lean roast)

2 medium onions, diced

1 package onion soup mix

½ teaspoon paprika

¼ teaspoon pepper

1 ½ teaspoons salt

1 teaspoon garlic salt

1 small bay leaf

1 package brown gravy mix

4 medium carrots, chunked

2 stalks celery, cut in chunks (I use celery seed instead)

4 medium potatoes, cut in large chunks

1 can tomato soup (you can use the low fat one)

1 can water

1 cup frozen peas

INSTRUCTIONS

Layer all into a Dutch oven EXCEPT the peas.

Mix all together.

Cover and put into a 300° oven. Bake for 4-5 hours.

(or 350° oven for 3 hours or 250° oven for 5-6 hours)

Remove from oven and stir in peas.

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## PANDEMIC PASTA SAUCE

FROM THE KITCHEN OF HELENE CSIZMAR

When I couldn't get low or no sodium pasta sauce or canned tomato products to make sauce, my husband told me his Mom used to make pasta sauce from tomato paste and water and a dried seasoning packet mix. This quick, easy, rich and flavorful sauce is the result of that idea. Amounts of seasonings are flexible – use what you like and have on hand – fresh, dried or frozen.

INGREDIENTS

2 6-ounce cans of tomato paste (we prefer no sodium)

2 6-ounce cans of water (this makes really thick sauce – add more water to get the consistency you like)

2 or 3 fresh tomatoes if you like a chunky sauce (squeeze tomatoes to remove some pulp and seeds and

dice the rest)

(diced or sliced mushrooms are also nice in this)

1 tablespoon jarred minced garlic (or 3 cloves fresh or ½ teaspoon granulated garlic)

½ cup onion (diced fresh or frozen or dried minced or powder)

1 teaspoon oregano

1 teaspoon thyme

1 tablespoon parsley

1 bay leaf – remove before serving

1 tablespoon Worcestershire sauce

1 tablespoon maple syrup or honey (low or no sodium tomato paste can be naturally sweet so

sweetener may not be needed)

1 tablespoon oil

INSTRUCTIONS

Sauté onion and add garlic and herbs and diced tomatoes and cook briefly.

Add the rest of the ingredients and stir.

Simmer for half hour or longer if you have time.

If too thick - adjust by adding more water, stir and bring to simmer again.

Makes 3 to 4 cups

When serving, cut up fresh basil or sprinkle dried basil as a garnish.

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## PEPPER STEAK

FROM THE KITCHEN OF MIKE PEPE

INGREDIENTS

At least 1 pound stew meat

½ cup ketchup

A couple dashes soy sauce

Yellow, orange, red peppers, cut into strips

1 medium onion (Vidalia or sweet), cut into arcs

INSTRUCTIONS

Brown stew meat, or stir-fry cut in oil

Let brown / simmer for 20 minutes.

Add ketchup (yes – I could not believe this the 1st time I made it), and simmer for 15 minutes.

Add soy sauce – to taste.

Add peppers and onion to meat and let simmer with lid on pan.

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## PINEAPPLE CHICKEN

FROM THE KITCHEN OF LISA DZIEKAN

INGREDIENTS

4 chicken breasts, boneless

1 can sliced pineapple

1 small package stove top stuffing

1 can cream of chicken soup

¼ white wine or water

Butter

INSTRUCTIONS

Butter bottom of 9x13 inch pan.

Place pineapple ring slices on bottom, for each chicken breast.

Place stuffing on each pineapple ring, then place chicken breast on top of stuffing.

Bake at 400° for 15 minutes.

Remove from oven and pour chicken soup (mixed with ¼ cup white wine or water).

Return to oven bake 45 minutes at 350°. No cover.

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## PORK WELLINGTON

FROM THE KITCHEN OF NANCY HUMISTON

INGREDIENTS

1 tablespoon olive oil

1 small onion, chopped

2 cloves garlic, chopped

1 6-ounce bag baby spinach

Salt and pepper

2 tablespoons Dijon mustard

1 teaspoon chopped rosemary

1 pork tenderloin (2 pieces)

Pepperidge Farm puff-pastry (1 for each piece of meat)

1 egg

1 tablespoon water

INSTRUCTIONS

Cook onion and garlic until soft, then add spinach, ¼ teaspoon salt and ¼ teaspoon pepper.

Cook until wilted (approx 5 minutes).

Remove from heat, add mustard.

Make a rub with rosemary, ½ teaspoon salt and ¼ teaspoon pepper, and put on pork.

Open up a sheet of pastry for each piece of meat and roll out until 12 inch long.

Put ½ spinach mixture down center of each pastry sheet and place pork on top.

Roll up dough around pork.

Put egg wash (1 egg and 1 tablespoon water) on dough.

Put 3 slits in dough.

Place on baking sheet and bake at 425° for 1 hour.

Let stand 10 minutes before serving.

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## SEAFOOD RISOTTO

FROM THE KITCHEN OF ELAINE KELLER

Serves 4.

INGREDIENTS

|  |  |
| --- | --- |
| 3-4 tablespoons olive oil  ¼ pound clams in shells (the smallest you can find)  ¼ pound mussels in shells (the smallest you can find)  ¼ pound sea scallops, cut in quarters  ¼ pound large shrimp, cut in half  2 garlic cloves, minced  1 pinch red pepper | 5 tablespoons unsalted butter  1 medium onion, minced  2 cups Arborio rice  6 cups seafood stock  1 cup white wine for fish  1 cup white wine for rice  2 tablespoons chopped parsley |

INSTRUCTIONS

Put broth in a saucepan and keep warm on a very low heat.

Prepare shellfish:

Heat 1 tablespoon of oil in a medium skillet with wine.

Add clams and the mussels and cover the skillet.

Cook until the clams and mussels open, about 2-3 minutes.

Transfer to a bowl.

Strain and reserve the cooking liquid.

Wipe the skillet clean, then put it back on the heat and add remaining oil.

Add scallops and shrimp and sauté until golden brown, about 2 minutes.

Add the garlic and red pepper, stir once or twice.

Add reserved clam and mussel liquid, stir.

Return clams and mussels into pan and turn off heat.

Prepare the risotto:

Melt 4 tablespoons of butter in large saucepan.

When butter foams, add onion.

Sauté until pale yellow.

Add rice and mix well.

When rice is coated with butter, add white wine.

Cook over medium heat stirring constantly until wine has evaporated.

Continue cooking and stirring rice adding another ladle of stock a little of the time until all stock is absorbed. This should take about 15 minutes.

Add shellfish into the pan with their juices.

Stir in parsley and remaining butter.

Cook 1-2 minutes.

Rice should be creamy.

Taste and add salt as needed.

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## SHRIMP CREOLE

FROM THE KITCHEN OF JOAN GIBBONS

Enjoy, even though it looks like it takes a long time, it’s easy and I always do day before or in am, refrigerate to let everything “marry longer”.

INGREDIENTS

|  |  |
| --- | --- |
| 3 pounds uncooked shrimp  2 ½ cups chicken broth  4 tablespoons butter (approx)  2 ½ cups chopped onion (I use one package frozen onions-whole bag)  1 ½ cups chopped green peppers (again I use bag frozen)  1 ¾ cups chopped celery  2 teaspoons minced garlic  1 bay leaf  2 teaspoons salt | 1 ½ teaspoons white pepper  ¾ teaspoon black pepper (I just use all black pepper)  1 teaspoon cayenne pepper  1 teaspoon Tabasco sauce  1 tablespoon dried thyme  1 ½ teaspoon sweet basil  3 cups chopped peeled tomatoes ( I used petite diced tomatoes, 1 large can, 1 small)  1 ½ cups canned tomato sauce ( again canned)  2 teaspoons sugar  3-4 cups rice |

INSTRUCTIONS

Melt butter and sauté 1 cup of onions for 3 min stirring frequently, lower heat and cook additional 3-5 min until lightly browned.

Add rest of 1 ½ cups onions, celery, peppers and if needed more butter.

Cook over higher heat until tender about 5 minutes.

Add garlic, bay leaf, salt and pepper. Stir.

Add Tabasco, thyme, basil and ½ cup chicken broth.

Cook over medium heat for 5 minutes to allow seasonings to marry.

Add tomato sauce simmer for 10 minutes.

Add rest of 2 cups chicken broth and sugar.

I now simmer about 40 minutes.

Drop as much shrimp as you’d like after turning heat up and cook shrimp until it curls.

I’ve also done without shrimp or put pieces of chicken for those that don’t like shrimp, just as tasty.

Scoop rice in bowl and scoop shrimp mixture over rice.

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## SHRIMP SCAMPI

FROM THE KITCHEN OF COLLEEN MROWKA

INGREDIENTS

2 pounds shrimp (I use jumbo)

½ stick butter

2 tablespoons olive oil

6 cloves garlic

1 cup white wine

2 ½ cups chicken broth (low sodium)

2 tablespoons flour (gluten free, whole wheat or all purpose)

1 teaspoon each (Italian Seasoning, marjoram, basil, red pepper flakes)

1 tablespoon+ fresh parsley

2 tablespoons tomato paste

¼ cup Parmesan cheese

4 cups fresh spinach (optional)

INSTRUCTIONS

Mince garlic and sauté in butter and oil.

Add wine and chicken broth.

Mix in flour, stirring until thickened.

Add seasonings.

Add tomato paste and Parmesan cheese.

Add shrimp and cook until shrimp turns pink.

If adding spinach, mix in at the same time, or just after shrimp.

Serve over linguini.

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## SUPER EASY PORK TENDERLOIN

FROM THE KITCHEN OF VIVIAN CIAMPI



This is so easy and quick on a day that you are working late!

INGREDIENTS

Pork tenderloins

Montreal steak seasoning

Balsamic vinegar

Olive oil

INSTRUCTIONS

Sprinkle 1 or 2 pork tenderloins with Montreal steak seasoning in a baking dish.

Mix balsamic vinegar and olive oil (equal portions but enough to cover tenderloins) – usually a cup of each.

Bake in a hot oven for 20-25 minutes at 500°.

Serve with roasted potatoes and a vegetable.

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## TURKEY WITH PEPPERS, OLIVES & TOMATO

FROM THE KITCHEN OF NANCY GORMLEY

INGREDIENTS

2 teaspoons olive oil

1 medium green bell pepper, stemmed, seeded, and coarsely chopped

1 medium red bell pepper, stemmed, seeded, and coarsely chopped

1 medium onion, finely chopped

1 medium garlic clove, finely chopped

1 pound ground turkey

1 28-ounce can whole tomatoes

¾ cup sliced pitted black olives

1 tablespoon double-concentrate tomato paste

2 teaspoons sugar

½ teaspoon salt

½ teaspoon dried basil

½ teaspoon dried oregano

¼ teaspoon dried rosemary

¼ teaspoon crushed red pepper flakes

INSTRUCTIONS

Skillet or saucepan—heat oil over med heat.

Add green and red peppers, onion, garlic, sauté 2-3 minutes.

Add turkey (raise heat slightly).

Sauté turkey until loses pink color and leaves a brown glaze on the pan, 10 minutes.

Add tomatoes, breaking up with hands. Stir and scrape bottom of pan with a wooden spoon to dissolve pan deposits.

Stir in remaining ingredients, gently boil until thick, 15-20 minutes.

Serve over cooked pasta. (I use spaghetti or fettuccine).

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## WHITE LASAGNA

FROM THE KITCHEN OF CAROL PICOZZI

with thanks to Adeline Picozzi

The quantities in this recipe yield a standard lasagna pan, but there is so much ground turkey, I usually double the cheeses and make a second lasagna for the freezer. I always keep an extra box of lasagna noodles on hand, so I can add extra layers.

INGREDIENTS

|  |  |
| --- | --- |
| 1 ¼ pound package ground turkey  1 pound grated mozzarella cheese  ½ cup grated Parmesan cheese  1 pound ricotta cheese  lasagna noodles (I prefer the no-boil lasagna)  1 carton of chicken broth, or more to add to served bowls of lasagna | Cream Sauce (for each pan of lasagna):  2 tablespoon butter  2 tablespoon flour  1 cup half-and-half  2 eggs, beaten  ¼ cup grated Romano cheese plus more to sprinkle over lasagna |

INSTRUCTIONS

Sauté the ground turkey in a frying pan coated with Pam until no longer pink.

Drain any fat from the pan.

In a bowl, mix the mozzarella, Parmesan, and ricotta cheeses.

Spray the lasagna pans with Pam.

Spread a thin layer of the sautéed turkey in the bottom of the pan.

Cover with a layer of lasagna noodles.

Add a thin layer of the cheese mixture, and cover with another layer of lasagna noodles.

Add another thin layer of turkey and another layer of lasagna noodles.

Add another layer of the cheese mixture, and top with lasagna noodles.

Pour chicken broth over all, until even with 2nd layer of noodles.

Top with a layer of cream sauce.

CREAM SAUCE

To make the cream sauce, melt the butter over medium heat and add flour.

Whisk until no lumps of flour remain.

Gradually add half-and-half, and continue to whisk over medium heat until sauce thickens and bubbles.

In a large bowl, beat the eggs until creamy.

Add the ¼ cup Romano cheese and salt and pepper to taste.

Spread over the lasagna and sprinkle with additional Romano cheese.

Bake in a 350° oven for 45 minutes to 1 hour until golden brown.

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## ZUCCHINI CASSEROLE

FROM THE KITCHEN OF SANDI THOMAS

INGREDIENTS

4 medium zucchini, sliced ¼ inch thick

¾ cup shredded carrots

½ cup chopped onion

6 teaspoons margarine

2 ½ cups Pepperidge Farm Stuffing Mix

1 can cream of chicken soup (for a no-meat option, you can use cream of mushroom soup)

½ cup sour cream

INSTRUCTIONS

Cook zucchini until tender, drain, set aside.

Sauté carrot and onion in 4 teaspoons of margarine.

Stir in 1 ½ cups stuffing mix, soup, and sour cream.

Mix thoroughly. Mixture will be thick.

Add zucchini and place in 1 ½ quart casserole.

Melt remaining margarine and add remaining stuffing mix.

Toss and sprinkle over top.

Cover and back 350° for 35-40 minutes.

# D E S S E R T S

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## ANGINETTES

FROM THE KITCHEN OF ELEANOR WNEK

INGREDIENTS

4 eggs

1 cup oil

½ cup orange juice

½ teaspoon lemon extract

½ teaspoon orange extract

½ teaspoon vanilla extract

6 cups flour

1 cup sugar

4 teaspoon baking powder

½ teaspoon salt

½ teaspoon baking soda

Frosting:

Confectioner’s sugar

Milk

Lemon extract

INSTRUCTIONS

Mix eggs, oil, orange juice and extracts together.

Then gradually add dry ingredients.

Take a spoon of dough and roll it into a log about 3-4 inches.

Take one side of the log and bring it over the top and pinch to seal.

That will form a knot look.

Bake at 350° for 10-15 min.

After they cool, frost with frosting and sprinkles.

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## ANGINETTES

FROM THE KITCHEN OF ROSALIE FOUNTAIN

INGREDIENTS

1 cup sugar

1 cup butter

4 eggs

6 cups flour

2 tablespoons baking powder

1 cup orange juice

1 teaspoon almond flavoring

Frosting:

Butter

Confectioner’s sugar

Almond flavoring

Milk

INSTRUCTIONS

Cream sugar and butter together.

Add eggs, 1 at a time.

Mix well.

In a separate bowl, mix flour and baking powder.

In another bowl, mix orange juice and almond flavoring.

Add flour mixture and orange juice mixture alternately to the original bowl (of sugar, butter, eggs).

Roll into 1 to 1 ½ inch balls depending on size of cookie you desire.

(If dough is sticky, add more flour until it does not stick to your hands.)

Bake at 350° for 10-15 minutes.

Frost when cool.

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## APPLESAUCE CAKE

FROM THE KITCHEN OF HELENE CSIZMAR

A cross between a loaf bread and a cake. Please read directions carefully as the baking soda use is a bit different and cake can be baked in different pans.

INGREDIENTS

1 cup sugar

¼ cup shortening (or butter or margarine)

1 egg

1 cup raisins

1 cup applesauce

2 cup flour (can use gluten free one to one type substitute –

if using GF substitute, you may need to add more liquid to batter if it seems dry )

1 pinch salt

1 teaspoon nutmeg

1 teaspoon allspice (sub in bit more cloves if you don't have allspice)

½ teaspoon cloves (use more allspice if you don't have cloves) - cloves is the stronger one

1 ½ teaspoons cinnamon

1 teaspoon baking soda

INSTRUCTIONS

Cream sugar, shortening and egg together.

Add raisins and applesauce.

Then add nearly all the dry ingredients saving out just a little.

Dissolve the baking soda in about ¼ cup hot water.

Add to mixture.

Then add the balance of the dry ingredients.

Pour batter into greased loaf pan (or line with parchment paper) and bake in 350° oven for about one hour.

If you prefer, cake can be baked in 8x8 inch greased glass pan (or line with parchment paper) and check for doneness after 20 minutes. Baking time will be longer for a metal pan. Cake is done when a toothpick or cake tester comes out clean.

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

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## APPLE STRUDEL

FROM THE KITCHEN OF ROSALIE FOUNTAIN

INGREDIENTS

1 package Puff Pastry

1 can apple pie filling (Comstock)

Brown sugar

Cinnamon

Nuts

1 egg wash

Sugar to top

INSTRUCTIONS

Thaw out pastry about 40 minutes before you use it.

Roll it out about 2 inches on each side.

Put half of the apples in the middle.

Sprinkle with brown sugar, cinnamon, and nuts.

Fold one end over apples and then the other end over the first layer of pastry.

Brush with egg wash and sprinkle a little sugar on top.

Make slits across the layer so air can escape.

Bake at 400° for 25 minutes.

## BANANA BREAD

FROM AN ANONYMOUS KITCHEN

INGREDIENTS

3 to 4 ripe bananas

1/3 cup butter

1 cup sugar (can reduce to ¾ cup)

1 egg, beaten slightly

1 tsp vanilla

Salt

1 tsp baking soda

1 ½ cup flour

½ cup semi-sweet chocolate chips (optional)

INSTRUCTIONS

Preheat oven to 350.

Mash 3 to 4 ripe bananas in a large bowl.

Melt butter and add to bananas.

Stir in sugar and vanilla.

Add egg and stir.

Add a dash of salt and 1 tsp baking soda.

Stir in flour until well blended.

Add chocolate chips if desired and stir.

Pour into greased loaf pan.

Back 350 for 1 hour.

Cool on rack before removing from pan.

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## BANANA NUT BREAD

FROM THE KITCHEN OF BARBARA RUOCCO

INGREDIENTS

2 ½ cups flour

1 cup sugar

3 ½ teaspoons baking powder

1 teaspoon salt

3 tablespoons vegetable oil

¾ cup milk

1 cup banana

1 large egg

1 cup chopped walnuts

INSTRUCTIONS

Mix all the ingredients together in a bowl.

Pour into a 9x5 inch loaf pan.

Bake approximately 50-60 minutes at 350°.

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## BANANA SPLIT CAKE

FROM THE KITCHEN OF GAIL GLAZEWSKI

9x13 inch pan needed. Serves 24.

INGREDIENTS

6 tablespoons melted butter

2 cups graham cracker crumbs

2 cups confectioner’s sugar

1 teaspoon vanilla

1 stick softened butter

2 eggs

4 large bananas

1 large can crushed pineapple, drained

12 ounces Cool Whip (regular not lite)

1 small jar maraschino cherries

chopped nuts to sprinkle over top

INSTRUCTIONS

Melt 6 tablespoons butter and mix with cracker crumbs.

Press into bottom of 9x13 inch pan.

Beat sugar, vanilla and stick of butter for 10 minutes. It will get very thick.

Add eggs and mix well.

Spread over crumbs.

Peel bananas and slice in half lengthwise. Place over cream mixture.

Drain pineapple well. Sprinkle over bananas.

Cover all over with Cool Whip.

Sprinkle chopped nuts, if wanted, over Cool Whip.

Place cherries that have been cut in half on each serving.

Cool in refrigerator for 4 hours.

I place each cut square into a large paper cupcake liner. It makes it much easier to serve.

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## BLUEBERRY MUFFINS

FROM THE KITCHEN OF KATHY KIRBY

Makes 16 muffins.

INGREDIENTS

Dry Ingredients:

2 ⅓ cups all-purpose flour

2 tablespoons sugar

1 tablespoon baking power

½ teaspoon ground cinnamon

¼ teaspoon salt

Wet Ingredients:

1 cup milk

¼ cup butter, melted

1 egg beaten

1 teaspoon vanilla extract

Fruit:

1 ½ cups fresh or frozen blueberries, thawed and drained

INSTRUCTIONS

Preheat oven to 400°.

Spray muffin pan with cooking spray.

Combine the dry ingredients.

Make a well in the center of the mixture.

Combine wet ingredients.

Add to the well in dry ingredients bowl.

Stir until just moistened.

Fold (gently stir in by lifting batter) in blueberries.

Spoon batter into muffin tins.

Bake at 400° for 20-25 minutes.

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## CHERRY NUT CAKE

FROM THE KITCHEN OF LYNN KRIEG

INGREDIENTS

2 Sticks oleo

2 cups sugar

3 eggs

1 pint sour cream

3 cups flour

1 teaspoon baking soda

2 teaspoon almond flavoring

1 teaspoon vanilla

1 cup chopped maraschino cherries

1 cup chopped walnuts

INSTRUCTIONS

Mix first 4 ingredients, then add flour, then add the remaining ingredients.

Put in a greased tube pan or 2 loaf pans.

Bake at 350 for 1 hour and 1 minutes.

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## CHOCOLATE CAKE

FROM THE KITCHEN OF HELENE CSIZMAR

Uses no eggs or milk.

INGREDIENTS

Dry Ingredients:

1 ½ cups flour (can also use gluten free one to one type substitute –

if using GF substitute, you may need to add a bit of water if batter seems too dry)

1 cup sugar (Truvia works well also)

1 teaspoon baking soda

½ teaspoon salt

3 heaping tablespoons cocoa powder

Wet Ingredients:

1 teaspoon vanilla extract

1 tablespoon vinegar

5 tablespoons salad oil

INSTRUCTIONS

Sift dry ingredients into a bowl.

Add the wet ingredients.

Pour one cup of cold water over all and mix well.

Bake in an ungreased 8x8 inch pan (or line with parchment paper) in 350° oven for 30 to 40 minutes

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## CHOCOLATE CHIP CREAM CHEESE SQUARES

FROM THE KITCHEN OF ANGELA KRAUSE

INGREDIENTS

2 packages Pillsbury chocolate chip cookie dough

2 8-ounce packages cream cheese

2 eggs

¾ cup sugar

1 teaspoon vanilla

INSTRUCTIONS

Slice one Pillsbury cookie dough, in circles, for bottom of 13x9 inch pan that has been greased with Crisco.

Soften cream cheese in microwave for 50 seconds.

Mix with eggs, sugar and vanilla until blended.

Pour mixture of top of sliced cookie dough.

Spread with a knife.

Top with second Pillsbury cookie dough that has been cut in circles.

Bake at 350° for 40 minutes.

Refrigerate several hours before cutting into squares.

Enjoy!!

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## CHOCOLATE CHIP MACAROONS

FROM THE KITCHEN OF ANGELA KRAUSE

INGREDIENTS

2 egg whites

½ teaspoon salt

1 14-ounce bag shredded coconut

1 can sweetened condensed milk

1 ½ cups chocolate chips

INSTRUCTIONS

Whisk egg whites with salt in large bowl until stiff peaks form.

Gently fold in coconut and condensed milk.

Stir in chocolate chips.

Make 2 inch balls and place on parchment paper on cookie sheet.

Bake at 300° until golden – about 25 minutes.

Enjoy!!

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## CHOCOLATE LEMON PIE

FROM THE KITCHEN OF ELAINE KELLER

INGREDIENTS

|  |  |
| --- | --- |
| Pastry for double crust 9 inch pie  Lemon Filling:  1 ¼ cup sugar  ⅓ cup cornstarch  4 large egg yolks  1 ½ cups water  ½ cup fresh lemon juice  2 teaspoons lemon zest  2 tablespoons butter | Chocolate Ganache:  ¼ cup heavy cream  4 ounces (by weight) semi-sweet chocolate chips  1 tablespoon corn syrup |

INSTRUCTIONS

Lemon Filling:

Mix sugar and cornstarch in the top of a double boiler; add water.

Combine egg yolks with lemon juice and lemon zest until well mixed.

Add to sugar mixture and cook over boiling water until thick – approximately 25 minutes.

Take off the heat and add the butter, stir thoroughly.

Place in a bowl, cover with plastic wrap and let cool.

Once cool, pour into pie crust and cover with top crust.

Place rolled out top crust over filled pie.

Seal and flute edges.

Cut several slits in the top of the pie to vent then brush entire top crust with egg wash.

Bake on the middle rack of a 350° oven for 35 minutes, or until crust is golden.

Remove pie from oven and cool completely.

Chocolate Ganache:

Prepare ganache by placing chocolate chips into a medium size bowl.

Then heat cream to barely a simmer. Pour over chocolate and allow to sit undisturbed for five minutes.

Whisk to combine.

Pour chocolate ganache over cooled pie and spread to completely cover the top of the pie. Refrigerate until ready to serve.

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## CHOCOLATE MINT BROWNIES

FROM THE KITCHEN OF TREVOR & CHARLOTTE ALIX

INGREDIENTS

1 box brownie mix (See box for egg, vegetable oil, and water requirements.)

Mint Frosting:

½ cup unsalted butter

2 cups confectioner’s sugar

2 tablespoons milk

1 ¼ teaspoon mint extract

1 drop green food coloring

Dark Chocolate Coating:

1 4-ounce package unsweetened Baker’s Chocolate. (Melt according to package instructions.)

¼ cup melted butter

¼ cup water

INSTRUCTIONS

Bake one batch of brownies according to package directions.

Allow brownies to fully cool.

Mint Frosting:

Combine the mint frosting ingredients in a bowl until well blended.

Gently spread the soft frosting on the cooled pan of brownies.

Dark Chocolate Coating:

Make a dark chocolate coating that will harden like a chocolate shell.

Combine the dark chocolate coating ingredients.

Pour evenly and spread gently over mint frosting layer.

Allow the brownies time to set, then cut into squares and enjoy!!

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## CHOCOLATE MUZZETTS

FROM THE KITCHEN OF ELEANOR WNEK

INGREDIENTS

4 cups flour

2 cups sugar

1 cup cocoa

3 teaspoons baking powder

1 ½ teaspoons cinnamon

1 ½ teaspoons cloves

1 ¼ cups oil

½ cup water

2 eggs

Frosting:

1 box confectioner’s sugar

½ cup cocoa

½ cup milk

1 teaspoon vanilla

INSTRUCTIONS

Combine all ingredients together.

Roll into 1 inch balls.

Bake 350° for 10-15 minutes.

Cool and frost.

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## CINNAMON TWISTS

FROM THE KITCHEN OF ROSALIE FOUNTAIN

INGREDIENTS

2 cups flour

1 egg

1 cup butter

¾ cup sour cream

2 teaspoons cinnamon

¾ cup sugar

¾ cup chopped nuts

INSTRUCTIONS

Mix flour, egg, butter, and sour cream in bowl to create dough.

Then shape into 5 balls (smaller if you want small cookies).

Put flour on hands.

Place dough in floured bowl and sprinkle with flour.

Chill.

Roll out dough ⅛ inch thick.

Mix cinnamon, sugar, and chopped nuts to make filling.

Sprinkle dough with filling.

Cut into 8 pieces (like cutting a pie).

Roll wide part to a point.

Place on ungreased cookie sheet.

Bake at 350° with 15 minutes or until light brown.

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## COLLEEN’S COOKIES

FROM THE KITCHEN OF COLLEEN MROWKA

Chocolate chip oatmeal peanut butter cookies. Serve these delicious cookies before you tell anyone that they are gluten free, egg free, higher protein, and lower sugar than your traditional chocolate chip cookie. Mmm Mmm. Delish!!

INGREDIENTS

1 stick butter

½ cup brown sugar

1 cup peanut butter

2 tablespoons flaxseed

6 tablespoons water

2 tablespoons vanilla

2 ½ cups gluten free flour, sifted with 1 teaspoon baking soda

2 cups oats

12 ounces chocolate chips

INSTRUCTIONS

Mix water with flaxseed and set aside.

Cream butter and sugar.

Add peanut butter.

Add flaxseed mixture and vanilla.

Combine flour, baking soda, and oats and add to above.

Fold in chocolate chips.

Prepare cookie sheet with parchment paper.

Drop spoonfuls of cookie dough onto cookie sheet, or roll into balls and gently press flat, depending on your preference for cookie texture.

Bake at 375° for 12-15 minutes until lightly golden.

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## CREAM CHEESE CHOCOLATE CHIP CAKE

FROM THE KITCHEN OF LINDA RITTEL

INGREDIENTS

1 cup butter

1 8-ounce package cream cheese (softened)

1 ½ cups sugar

4 eggs

2 teaspoon vanilla extract

2 ¼ cups flour

2 teaspoon baking powder

¼ teaspoon salt

1 12-ounce package mini chocolate chips

INSTRUCTIONS

Cream butter and cream cheese in a large mixing bowl with electric mixer.

Beat in sugar gradually until light and fluffy.

Add eggs, one at a time, beating well after each addition.

Add vanilla.

Sift flour with baking powder and salt.

Add into butter mixture slowly to incorporate all the flour.

Stir in chocolate pieces.

Bake in an 8 inch greased tube pan in a preheated 300° oven for 1 hour to 1 hour 15 minutes until top springs back when lightly touched with finger.

Cool in pan for 10 minutes.

Turn out onto a rack and cool completely.

Sprinkle with confectioner’s sugar.

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## EASY OREO COOKIE ICE CREAM CAKE

FROM THE KITCHEN OF VIVIAN CIAMPI



INGREDIENTS

1 package Oreo cookies, crushed (Can be GF)

⅓ cup melted butter

½ gallon ice cream (any flavor) - softened

1 can Hershey’s syrup

1 8-ounce container Cool Whip

INSTRUCTIONS

Grease 9x13 inch glass pan.

Crush Oreos, reserve ¼ for topping of cake.

Add melted butter to crushed Oreos and spread on bottom of greased 9x13 pan.

Layer softened ice cream on top of crust.

Pour Hershey’s syrup over ice cream and top with Cool Whip.

Sprinkle with reserved cookies.

Cover with foil and freeze.

\* You can put extra ice cream if you want or divide into two flavors. So easy and good!

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## FRUIT BARS

FROM THE KITCHEN OF ANGELA KRAUSE

INGREDIENTS

Crumb Mixture:

2 ¼ cups all purpose flour

1 cup sugar

1 cup diced walnuts

1 cup butter, softened in microwave for 30 seconds

1 egg

Filling:

1 10-ounce jar any fruit preserve – I use blueberry, strawberry, peach, lemon.

INSTRUCTIONS

Grease 8 inch square pan.

Combine all ingredients except fruit preserves.

Beat at low speed until mixture is crumbly (2 to 3 minutes).

Reserve 1 ½ cups of crumb mixture; set aside.

Press remaining crumb mixture into greased baking pan.

Spread fruit preserves to within ½ inch from edge of unbaked crumb mixture.

Crumble remaining crumb mixture over fruit preserves.

Bake at 350° for 40 to 50 minutes or until lightly browned.

Cool completely before cutting into bars.

Enjoy!!!

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## GHIRADELLI CHOCOLATE CHIP COOKIES

FROM THE KITCHEN OF KATHY KIRBY

INGREDIENTS

½ cup butter (1 stick), softened – either let sit out for a couple of hours or microwave for 15 seconds. You only want to soften it, not melt it.

½ cup granulated (white) sugar

¼ cup light brown sugar

1 teaspoon vanilla

1 egg

1 ½ cups flour

½ teaspoon salt

½ teaspoon baking powder

6-8 ounces chocolate chips

INSTRUCTIONS

Preheat oven to 350°.

Cream (mix) together these ingredients: butter, granulated sugar, brown sugar, vanilla, egg.

Then add: flour, salt, baking powder, chocolate chips.

Drop by teaspoon on an aluminum foil covered cookie sheet.

Cook 8-10 minutes. Do not overcook. Should not be brown.

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## GRANDMA IRENE’S BANANA BREAD

FROM THE KITCHEN OF KATHY KIRBY

INGREDIENTS

3 cups Bisquick

⅔ cup sugar

2 eggs

½ cup milk

1 cup mashed bananas (2 medium sized bananas)

¾ cup nuts (optional)

INSTRUCTIONS

Preheat oven to 350°.

Grease (with Crisco) and flour 2 loaf pans.

Beat ingredients on low speed for 30 seconds, then medium speed for 3 minutes, scraping bowl occasionally.

Pour mixture into pans.

Bake for 55-60 minutes. Let cool for 10 minutes. Remove from pan.

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## GRANDMA’S ROLL-OUT COOKIES

FROM THE KITCHEN OF MARION HALPIN

INGREDIENTS

1 cup vegetable shortening

1 tsp vanilla extract

1 tsp lemon extract

2 cups sugar

2 eggs

1 cup sour cream

6 cups sifted flour

1 tsp salt

1 tsp baking soda

INSTRUCTIONS

(Times indicated are for Kitchenaid Stand Mixer using flat beater; may need to adjust times for other mixers)

Cream shortening, vanilla, & lemon extract on Speed 6 for 1-1 ½ minutes or until smooth.

Gradually add sugar, beat for 1 ½ minutes.

Add eggs and beat for 30 seconds.

Stop & scrape the bowl, then add sour cream.

Turn to Stir Speed, gradually add dry ingredients, and mix for about 1 minute or until well blended.

Divide dough into 2-4 packages, wrap in waxpaper, and refrigerate for several hours or overnight.

Remove package 5-10 minutes before rolling.

Roll dough to a thickness of 1/8” to 1/4” as desired (sprinkle flour on dough, table and rolling pin to prevent sticking).

Use cookie cutters to make desired shapes (at this time you can put sprinkles or colored sugar on cookies before or after baking).

Bake on cookie sheet in preheated oven at 340 for 8 minutes (adjust temp and/or time as needed based on oven and cookie thickness). Cool cookies on racks before decorating with icing

ICING (will ice about one dozen cookies): Mix 1 cup sifted powdered (confectioner’s) sugar with ¼ tsp vanilla extract and 1 Tbsp milk (add more milk if necessary). Add food coloring to get desired color. Ice cookies and add sprinkles before icing sets up.

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## GRANDMOTHER’S BREAD

FROM THE KITCHEN OF PATTY KUBICZA

Tradition passed down from my grandmother.

INGREDIENTS

2 cup milk

2 tablespoons shortening

2 tablespoons sugar

1 ½ teaspoons salt

1 ½ yeast

¼ cup lukewarm water

1 teaspoon sugar

(1 egg)

6 cups flour

INSTRUCTIONS

In saucepan, put milk, shortening (oleo or butter), 2 tablespoon sugar and the salt, scald.

Let cool until lukewarm.

In a cup, put yeast with warm water (not hot) and 1 teaspoon sugar.

Stir together, let stand 5 minutes until bubbly.

When milk is cooled, add diluted yeast and (egg).

Slowly add flour, mix.

When well mixed, put in bowl and let rise double its size.

When risen, take out of bowl and kneed on flour surface.

Grease and flour bread pans, put dough in them, ½ filled in each pan, let rise to top.

Brush carefully with egg and about ⅛ cup milk mixed together.

Put in over at 350°

Bake for about 1 hour.

SWEET BREAD –

Same as above except when milk is cooled, add 1 teaspoon vanilla, 2 eggs and ½ box of golden raisins, do all this before adding flour. The Sweet Bread is the traditional bread we make for Easter.

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## HEAVENLY STRAWBERRIES

FROM THE KITCHEN OF ELAINE KELLER

INGREDIENTS

1 heaping quart strawberries

2 tablespoons sugar

1 ½ cups mascarpone

5 tablespoons sweet Marsala wine

2 tablespoons goji berry juice (may also use cranberry or pomegranate)

¼ cup sliced almonds

6 1-ounce dark chocolate – cut in small pieces

INSTRUCTIONS

Rinse strawberries, hull and drain.

Place in a bowl with sugar and mash.

In another bowl mix the mascarpone, Marsala and juice.

Whisk until smooth and soft.

Add mashed berries, chocolate and almonds.

Stir until combined.

Spoon in dessert glasses.

Cover with plastic wrap, refrigerate for 2-3 hours or overnight.

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## IRISH SODA BREAD

FROM THE KITCHEN OF GENEVIEVE O’CONNELL

INGREDIENTS

4 cups flour

1 teaspoon baking soda

½ teaspoon baking powder

2 tablespoons sugar

1 teaspoon salt

½ stick (4 tablespoon) butter

Any amount of raisins

1 tablespoon caraway seed

2 cups buttermilk

INSTRUCTIONS

Sift dry ingredients over butter.

Cut in well with pastry cutter.

Add raisins and seeds; mix well.

Add buttermilk; mix well.

Put into greased round cake pan or deep pie tin.

The dough is somewhat gooey, not dry like yeast bread.

Make a cross on the top of the bread, ½ inch deep.

Bake at 350°, 50-60 minutes, sometimes longer depending on size of dish.

It is done when skewer inserted into center comes out dry.

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## KOOKIE BRITTLE

FROM THE KITCHEN OF PAT PERROTTI

Makes about 2 pounds of crisp new cookie.

INGREDIENTS

1 cup (2 sticks) margarine

1 ½ teaspoons vanilla

1 teaspoon salt

1 cup sugar

2 cups flour

1 cup semi-sweet morsels

1 cup medium chopped walnuts

INSTRUCTIONS

Combine margarine, vanilla and salt. Blend well.

Gradually beat in sugar.

Blend in flour.

Add morsels and ¾ cup walnuts.

Press into ungreased 15x10x1 inch pan.

Sprinkle remaining walnuts on top and press in lightly.

Bake at 375° for about 25 minutes or until light golden brown.

Cool, break into irregular pieces.

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## LEMON LUST

FROM THE KITCHEN OF JOAN ROCZYNSKI

One of our favorite summer desserts! You can also use a little bit smaller oblong pan (9x11) – it comes out higher and looks better. Make sure you mix pudding with 2 ½ cups cold milk - not according to the directions on the package.

INGREDIENTS

1 stick butter

1 cup flour

½ cup finely chopped nuts

8 ounces cream cheese, softened

1 cup confectioner’s sugar

1 cup whipped topping (purchase large size Cool Whip)

2 packages instant lemon pudding

2 ½ cups cold milk

INSTRUCTIONS

Blend butter, flour, and nuts.

Press mixture into ungreased 13x 9 inch pan and bake for 20-25 minutes at 350°. Let cool.

Blend cream cheese, confectioner’s sugar and whipped topping.

When crust is cool, spread above mixture carefully over it.

Blend together pudding and milk.

Spread over cheese filling.

Top with remaining Cool Whip, and sprinkle with more finely chopped nuts.

Refrigerate.

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## MOLASSES COOKIES

FROM THE KITCHEN OF VIVIAN CIAMPI

INGREDIENTS

⅔ cup oil

¼ cup molasses

1 cup white sugar

1 egg

2 cups flour (can also substitute with gluten free flour)

2 teaspoon baking soda

½ teaspoon cloves

½ teaspoon ginger

1 ½ teaspoons cinnamon

½ teaspoon salt

INSTRUCTIONS

Cream 1st 4 ingredients and add dry ingredients.

Form into 1 inch balls.

Roll in sugar.

Bake 12 to 15 min at 350°.

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## MRS FIELD’S COOKIES

FROM THE KITCHEN OF VIVIAN CIAMPI



INGREDIENTS

1 cup butter

1 cup sugar

1 cup brown sugar

2 eggs

1 teaspoon vanilla

2 cups flour (regular or GF)

2 ½ cups oatmeal (measure and then blend)

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon baking soda

12 ounces chocolate chips

4-ounce grated Hershey bar

1 cup chopped nuts

INSTRUCTIONS

Cream butter, sugar, brown sugar, eggs, and vanilla.

Add rest of ingredients. Mix well.

Roll into golf size balls.

Bake at 375° for 12 minutes.

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## NO BAKE CHOCOLATE CHIP

## COOKIE DOUGH TRUFFLES

FROM THE KITCHEN OF FATHER ROMANS

INGREDIENTS

1/3 cup softened butter

1/3 cup of light brown sugar (may add a smidge more)

3 teaspoons of pure vanilla extract

1 cup of all-purpose flour

1 cup of milk chocolate chips

1 cup of sweet chocolate chips (for dipping)

1 cup of white chocolate chips (for dipping)

INSTRUCTIONS

Line a baking sheet with wax paper.

In a mixing bowl, add butter, brown sugar, vanilla extract, and flour. Mix until combined, then stir in the milk chocolate chips.

Make one-inch balls with the dough and place on the baking sheet. Freeze for about 30-40 minutes.

When the cookie dough is firm, melt the desired sweet or white chocolate in the microwave at half power. I usually do one first and the other next (sweet then white). Dip the cookie dough balls in the chocolate to get them covered either with a toothpick or with a small edge of the fork.

Place back on the baking sheet. When complete with covering all of them, then place the baking sheet back in the freezer until the outer layer of chocolate has hardened.

Store in the fridge and enjoy!

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## MY SKINNY CELEBRATION CAKE

FROM THE KITCHEN OF MARY ANN O’BYRNE

INGREDIENTS

4 tablespoons butter or Smart Balance original spread

1 package yellow or devil’s food cake mix

½ cup canola oil

1 package French vanilla or any chocolate instant pudding

4 nips Bailey’s (any flavor)

¾ cup skim milk

4 egg whites

INSTRUCTIONS

Grease and flour 13x9x2 inch pan.

Cream butter into dry cake mix.

Then add oil, pudding, Bailey’s, milk, egg whites and vanilla.

Bake at 350° for 30 minutes.

Check center with toothpick for doneness.

Cool on wire rack 20 minutes.

You can add any topping – Cool Whip or ice cream.

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## OREO BROWNIE CUPCAKES

FROM THE KITCHEN OF SANDY WALSH

Makes 12 cupcakes.

INGREDIENTS

1 18-ounce box brownie mix + ingredients listed on the box

20 Oreo cookies

1 can frosting

INSTRUCTIONS

Preheat the oven to 325°.

Spray a 12 cupcake pan with non-stick spray or use cupcake liners.

Place 1 Oreo in the bottom of each cupcake pan.

Prepare the brownie mix according to the directions on the box.

Chop 5 Oreos (finely but not too small) and fold into the brownie batter.

Use a large cookie scoop (3 tablespoons) and put the batter into the cupcake pan.

Bake for 30 minutes

Remove the cupcake pan and allow to cool.

Chop remaining 3 Oreos coarsely.

Frost the cupcakes and sprinkle on top of the frosting.

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## PIGNOLI COOKIES

FROM THE KITCHEN OF PAT PERROTTI

There is no flour in this recipe. Makes about 30 cookies.

INGREDIENTS

8 ounces almond paste

2 large egg whites, plus 1 if necessary

1 cup confectioner’s sugar

2 cups pignoli nuts

INSTRUCTIONS

Preheat the oven to 350°.

Generously butter large baking sheet. (I use parchment paper.)

Crumble paste into large bowl.

Beat in 2 egg whites and confectioner’s sugar until smooth.

Batter should be smooth, very soft and sticky. If not, add extra egg white and 1 tablespoon sugar.

Place nuts in a small bowl.

Drop scant tablespoon of batter into nuts.

Roll into a ball, coating cookie with nuts.

Place on greased sheet, 1 inch apart.

Do the same with the remaining batter.

Bake 18 to 20 minutes, or until lightly browned.

Let cool 2 minutes on pan, then to rack.

Dust with confectioner’s sugar.

Store in airtight container.

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## SPONGE CAKE

FROM THE KITCHEN OF MARY ANN RICCIUTI

Makes 12 cupcakes.

INGREDIENTS

6 eggs, whites separated from yolks

1 cup granulated sugar, sifted

⅓ cup fresh orange juice

1cup all purpose flour, sifted 3 times

1teaspoon baking powder

1 teaspoon pure vanilla

INSTRUCTIONS

Beat egg whites until stiff peaks. Gradually add ½ cup sugar.

Beat egg yolks until lemon yellow, add ½ cup sugar and orange juice alternately.

Whisk flour and baking powder together.

Lightly add flour mixture folding into egg yolk mixture.

Fold egg white mixture into egg mixture.

Stir in vanilla.

Pour into 10 inch tube baking pan.

Bake in preheated oven at 325°.

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