

# BREAKFAST



**FASTNACHTKUCHLES  
FAST NIGHT DOUGHNUTS  
BERTHA LEUSCH**

1/4 Cup Lukewarm Water

1 Teaspoon Granulated Sugar

1 Package Dry Yeast

combine water + sugar then sprinkle yeast over top (in cereal bowl).

Mix above ingredients in small bowl and let rise.

put in dry, non-drafty place + wait for bubble to rise.

In a large bowl add:

Rise to double.

2 Cups Whole milk, scalded. Let milk cool to lukewarm before adding

+ warm to touch.

2 Cups All-Purpose Flour, un-sifted

Add the risen yeast mixture. This mixture becomes a sponge. Stir it until just mixed and add:

use your clean hand to squeeze together. Let rise to double.

1/4 Pound Butter, softened ← cream together →

1/3 Cup Granulated Sugar

1 Tablespoon Salt

to Add mixture of butter + sugar

1 Egg

2 1/2 Cups All-Purpose Flour

Add milk/yeast mixture to creamed mixture.

Mix until well blended and let rise until double in size. Gramie always beat this by hand, much like the kuchen. If you have a good mixer, you can use it. Once the dough is risen, divide in 2 and roll until about 1/4 inch thick. Cut into triangles about 2" by 2 1/2". Tear a small hole in the center of each triangle. Allow the dough to rest about 15 minutes.

Add 1 or more cups of flour so it's not a "runny mess"

Fry in:

Crisco

Fry at 350 degrees in deep fat. The doughnut will rise to the top of the fat and should be turned at this point. You want them golden on both sides. If you don't have a deep fryer you can do this in a deep frying pan. Cool on paper towels. While still warm, shake in confectioners' sugar in a small paper bag.

This was a Leusch tradition for Shrove Tuesday. We would watch mom make them, just waiting for our first taste. We would also have to take warm plates of them to neighbors and the nuns and priests at church. After a number of years, Gramie started to make them on Halloween also. Once a year was not enough for us!



**EGGS GOLDENROD  
DOROTHY LEUSCH**

1 Dozen Hard-Boiled Eggs, peeled and sliced

1 Can Cream of Mushroom Soup

1 Soup Can Whole Milk or Half & Half

1 Can Cream of Chicken Soup

White Bread, made into toast cups

Heat the milk or cream with the soups. Mix well. Add the eggs and simmer until evenly heated. Make the toast cups in a cupcake tin. Cut the crusts off the bread and put one piece in each cup, gently shaping them with the 4 corners pointing up. Bake in a 350 degree oven until browned. Serve the cups on a tray and the eggs in a serving bowl. Serve this with Ham slices or sausage.

This was a traditional Holiday breakfast meal for us.

**BASIC KUCHEN DOUGH**  
**BERTHA LEUSCH**

2 Packages Dry Yeast

1/2 Cup Warm Water

1/4 Pound Butter

1/2 Tablespoon Salt *2 teaspoons*

1/2 Cup White Sugar

2 Cups Whole Milk

2 Eggs, slightly beaten

6 ~~and 1/2 Cups~~ All-Purpose Flour, un-sifted  
*7c*

Shake yeast into the warm water in a small bowl. Put in a warm place and let rise. Heat butter and milk together to scalding point. [Scalding is when you can just see tiny bubbles on the side of the pan.] Cool and then add to the sugar and salt in a large bowl. Stir to dissolve the sugar. Add the risen yeast [Should be at the top of the bowl before you add it. Gramie always used a cereal bowl.] and the eggs. Stir to mix. Add about 4 cups of the flour and blend well by beating with a wooden spoon. Add the rest of the flour, one cup at a time, always beating to incorporate it before you add the next cup. Take the bowl in your lap, beating the dough with your hand until it is elastic. This should take about 5 to 10 minutes, depending on the strength of your arm. You should reach under the dough and slap it against the side of the bowl. Keep turning the bowl about every 5 slaps, so all of the dough is beaten. When elastic form a ball of the dough. Cover the bowl with a dishtowel and let it rise, in a warm place, until doubled. Keep the bowl away from all drafts. Raisin Rolls, Bundt, and Fruit Kuchen are made from this recipe. See additional recipes for details on how to make these from this dough.

Bertha Leusch was Papa's mother. She made this every Saturday for Sunday breakfast. Gramie followed in her mother-in-laws footsteps for years. She stopped when she had her first heart attack. After that, kuchen was made only for Christmas and Easter breakfast. Today Mike Leusch, your Mom and Bobbie and Suzy Branion have continued the tradition of the holiday treat. Aunt Nancy and I occasionally make it, but cheat by using my Kitchen Aid mixer. None of that beating by hand for me!

Gramie usually doubled the recipe to make 2 fruit kuchen, 1 bundt and 3 pans of raisin rolls.

**BUNDT KUCHEN  
BERTHA LEUSCH**

1/3 of the Basic Kuchen Dough

1 Cup Dark Brown Sugar

1/4 Pound Butter, melted

Extra Butter, melted to brush the top

Roll dough by hand into a large rope. In a 6 cup bundt pan [a mold with an open center hole], spread the brown sugar over the bottom evenly. Pour the 1/4 pound of the butter over the sugar. Place the dough over the mixture. Set away from drafts and let rise until about double. Brush the top with the melted butter. Bake at 350 degrees for 25 to 30 minutes. If you are serving this within a few hours, turn onto a plate within 3 to 5 minutes from taking it from the oven. If you are serving it later, let it cool completely and then cover the top with foil and refrigerate or freeze it depending on when you want to serve it. Reheat just before serving.

Uncle Mike and Uncle Tom love this!

## BASIC KUCHEN DOUGH BERTHA LEUSCH

2 Packages Dry Yeast	1/2 Cup Warm Water
1/4 Pound Butter	1 Tablespoon Salt
1/2 Cup White Sugar	2 Cups Whole Milk
2 Eggs, slightly beaten	6 and 1/2 Cups All-Purpose Flour, un-sifted

Shake yeast into the warm water in a small bowl. Put in a warm place and let rise. Heat butter and milk together to scalding point. [Scalding is when you can just see tiny bubbles on the side of the pan.] Cool and then add to the sugar and salt in a large bowl. Stir to dissolve the sugar. Add the risen yeast [Should be at the top of the bowl before you add it. Gramie always used a cereal bowl.] and the eggs. Stir to mix. Add about 4 cups of the flour and blend well by beating with a wooden spoon. Add the rest of the flour, one cup at a time, always beating to incorporate it before you add the next cup. Take the bowl in your lap, beating the dough with your hand until it is elastic. This should take about 5 to 10 minutes, depending on the strength of your arm. You should reach under the dough and slap it against the side of the bowl. Keep turning the bowl about every 5 slaps, so all of the dough is beaten. When elastic form a ball of the dough. Cover the bowl with a dishtowel and let it rise, in a warm place, until doubled. Keep the bowl away from all drafts. Raisin Rolls, Bunt, Fruit Kuchen and Cinnamon Balls are made from this recipe. See additional recipes for details on how to make these from this dough.

Bertha Leusch was Papa's mother. She made this every Saturday for Sunday breakfast. Gramie followed in her mother-in-laws footsteps for years. She stopped when she had her first heart attack. After that, kuchen was made only for Christmas and Easter breakfast. Today Mike Leusch, your Mom and Bobbie and Suzy Branion have continued the tradition of the holiday treat. Aunt Nancy and I occasionally make it, but cheat by using my Kitchen Aid mixer. None of that beating by hand for me!

Gramie usually doubled the recipe to make 2 fruit kuchen, 1 bunt and 3 pans of raisin rolls.

**FRUIT KUCHEN  
BERTHA LEUSCH**

Melted Butter

2 Large Cans Pie Filling

1/3 of the Basic Kuchen Dough

Divide your dough in half. Set one part aside, covered. Flour whatever surface you will be rolling the dough on, lightly. Roll the dough rather thin to fit a cookie sheet about 10 and 1/2 inches by 15 and 1/2 inches. Fit the rolled dough on the cookie sheet, crimping the edges all around the pan. Set it aside, covered, to rise again. Keep it out of drafts. Repeat the procedure with the second half of the dough. Once both sheets have risen, brush with melted butter. Spread the fruit on top. Gramie made many different kinds of fruit kuchen. Papa's favorite was cherry, but she also made apple, peach, berry and plum. Bake at 350 degrees for about 20 minutes. Be sure the edges of the kuchen are a nice brown. The middle of the kuchen never seems to be quite done. It is always a bit messy when eating the center pieces.

**RAISIN ROLLS  
BERTHA LEUSCH**

1/3 of the Basic Kuchen Dough

1 1/2 Cups Dark Brown Sugar, packed

Butter, melted

Raisins

1/4 Pound Butter, melted

1/2 Cup Dark Karo Syrup

Divide the dough in half and roll each into a rectangle about 1/4 inch thick. Brush each with melted butter. Sprinkle 3/4 of a cup of the brown sugar over each and as many raisins as you like. [I like them very much!] Roll the rectangle from the long end very tightly. Cut the roll into slices about 1 1/2 inch thick. In 9 inch cake pans pour about 1/8 of a pound of the melted butter and 1/4 cup of the Karo syrup into each pan and swirl to mix together. Put the cut sides of the roll down in the pan, packing them in tightly. Bake at 350 degrees for 20 to 25 minutes. As in the Bundt, these are turned out of the pan in 3 to 5 minutes if you are serving them within a few hours. If not, keep in the pan and refrigerate or freeze.

These are definitely my favorites!

**FRUIT KUCHEN**  
**BERTHA LEUSCH**

Melted Butter

2 Large Cans Pie Filling

1/3 of the Basic Kuchen Dough

Divide you dough in half. Set one part aside, covered. Flour whatever surface you will roll the dough on lightly. Roll the dough rather thin to fit a cookie sheet about 10 1/2 inches by 15 1/2 inches. Fit the rolled dough on the cookie sheet, crimping the edges. Set that aside, covered, to rise again. Again, keep it out of drafts. Repeat the procedure with the second half of the dough. Once both sheets have risen again, brush with melted butter. Spread your fruit on top. Gramie made many different kinds of fruit kuchen. Papa's favorite was cherry, but she also made apple, peach, berry and prune. Bake at 350 degrees for about 20 minutes. Be sure the edges of the kuchen are a nice brown. The middle of the kuchen never seems to be quite done. It is always a bit messy when eating the center pieces.

**BOSTON BROWN BREAD**  
**DOROTHY LEUSCH**

2 Cups Brown Sugar

4 Eggs

2 Teaspoons Salt

1 Quart Buttermilk

4 Teaspoons Baking Soda, mixed with a little hot water

6 Heaping Cups Graham Flour

1 Box Seedless Raisins

1 Cup Walnuts, chopped

Look in a health store for the graham flour! In a mixer combine the sugar and eggs. Add the buttermilk and baking soda. Sift the flour and salt and add gradually. Add the raisins and walnuts. Gramie always put the batter in greased, large tin cans, as Boston Brown Bread is traditionally a round loaf. Fill the cans about 2/3rds full. Bake, in a water bath, for 2 hours at 300 degrees.

**CARAMEL PECAN PINWHEELS**  
**DOROTHY LEUSCH**

1/2 Cup Caramel Ice Cream Topping

2 Tablespoons Butter, melted

1/2 Cup Pecan Halves

1 Package Refrigerated Breadsticks [8 count]

In a 9 by 1/2 inch round cake pan stir together the caramel topping and the butter. Sprinkle with the pecan halves. Separate, but do not uncoil the breadsticks. Arrange the coils on top of the caramel mixture. Bake at 350 degrees for 20 to 25 minutes or until golden. Let stand 2 to 3 minutes and invert rolls unto a serving platter. Makes 8 servings.

**CREAM CHEESE PASTRIES**  
**STELLA REESE**

1 Cup All-Purpose Flour	1 Stick Butter
1 Large Philadelphia Cream Cheese	Dash of Salt
Solo Jam Filling	Powdered Sugar

Cream butter and cream cheese. Add flour and salt slowly. Roll dough out to 1/2 inch thick. Using the open end of a shot glass, cut circles in the dough. In the center of each circle, put about 1/2 teaspoon of the solo jam. Traditionally, we used apricot, prune and cherry. Pick whatever flavors you like. Bake at 325 degrees until golden brown, about 10 minutes. Watch them carefully. Sprinkle with powdered sugar when slightly cooled.

Aunt Stella was our Great-Aunt. She was Grampa Mac's, Gramie's father, sister. We served these with the kuchen for Sunday breakfast.

**FUNNEL CAKES**  
**DOROTHY LEUSCH**

3 Eggs	1/2 Teaspoon Vanilla
1/4 Cup Granulated Sugar	2 Cups Whole Milk
4 Cups All-Purpose Flour	2 Teaspoons Baking Powder
1/2 Teaspoon Iodized Salt	Vegetable Shortening or Oil, for frying
Confectioners' Sugar	Funnel, with 1/2" hole

In a mixer bowl, beat eggs and vanilla until light and fluffy. Slowly beat in the sugar and beat until thick. Slowly mix in the milk. Sift together the flour, baking powder and salt. Add gradually to the egg mixture and mix well. Heat the shortening or oil in a 10 inch skillet to 375 degrees. To make a large funnel cake use about 1/2 cup batter in a funnel, placing your finger over the hole as you fill it with batter. Release the batter over the center of the pan in a circular pattern, working from the center out. You can make them whatever size you want. When brown on the underside, turn and cook until the other side is brown. Drain on paper towels. Sprinkle with confectioners' sugar. Serve hot. Will make 8 large funnel cakes.

Gramie got this recipe from The Cleveland Plain Dealer in 1983. She never made them for us. It's obvious who she was thinking about!

**HOSKA  
BABA MINARIK**

1 Package Dry Yeast	1 Cup Whole Milk, scalded
1/2 Cup White Sugar	2 Teaspoons Salt
1/2 Cup Butter, softened	3 Eggs
4 and 1/2 to 5 Cups All-Purpose Flour	1/4 Teaspoon Mace
1 Cup Dark or Light Raisins	1/4 Cup Warm Water

Mix the dry yeast with the water. Cover and set aside to rise. This should triple in size. Combine the scalded milk, [The milk is scalded when you just see tiny bubbles on the side of the pan.] sugar, salt and butter. Cool to lukewarm and stir in the raised yeast and 2 beaten eggs. Add the flour gradually. Mix well. Add the mace and raisins. Mix thoroughly. Turn the dough out on a floured board and knead until smooth and elastic. This will take about 8 to 10 minutes. Place in a bowl, cover with a dishtowel and let rise in a warm place until double in size. This should take about an hour and a half. After it is risen, divide the dough into 4 parts. Shape 3 parts into strands 12 inches long, tapering the ends. Line up the strands on a greased baking sheet. Braid loosely without stretching the dough, beginning in the middle and work towards the ends. Shape the forth part into an oblong loaf and put onto another greased baking pan. Cover with the braided dough. Brush a beaten egg over the top of the loaf for a nice brown bread. Bake at 350 degrees for about 1 hour. The loaf should be golden brown and dry when you put a toothpick in the deepest part.

Baba was Alice Minarik's mother-in-law. She made this bread for Easter. Aunt Nancy and I love it and do still make it.

## NANCE'S EGGS

NANCY QUINN

White Bread [ Almost one loaf] with crusts cut off

1 pound Spicy or Hot Pork Sausage [ Bob Evans or similar]

1 package Simply Hash Browns [found in the refrigerator section]

2 Cups Shredded Sharp Cheddar Cheese

2 Cups Shredded Mozzarella Cheese

8 to 9 large beaten Eggs

Spray medium rectangle glass casserole with Pam. Line the bottom of the dish with the bread. Brown the sausage and drain on paper towels. Scatter the cooked sausage over the bread. [You may have to break it into smaller pieces ] Top this with the hash browns. [ If you can't find the Simply brand you may use frozen hash brown patties, defrosted and shredded into small pieces.] Cover the hash browns with the cheddar cheese and then the mozzarella. Slowly pour the eggs over the top. If you do this too quickly, it will run over the edges. Bake at 350 degrees for 30 to 45 minutes until the top is golden brown. For an attractive plate serve with small slices of melon and a bunch of grapes.

**PANCAKES**  
**DOROTHY LEUSCH**

1 and 1/4 Cups All-Purpose Flour

2 and 1/2 Teaspoons Baking Powder

2 Tablespoons Sugar

3/4 Teaspoon Salt

1 Egg

1 and 1/4 Cup Whole Milk

3 Tablespoons Butter, melted

Sift the flour, baking powder, sugar and salt into a small bowl. In a separate bowl, beat the egg well and add the milk and butter. Stir to mix. Slowly stir into the flour mixture, mixing only until the dry ingredients are wet. Cook on a griddle or in a frying pan that you have sprayed with Pam. Drop by tablespoons or pour from a pitcher onto the hot griddle or pan. When bubbles form around the edges, carefully lift with a spatula to check that the bottom is brown. Turn and brown the other side. Makes 12 medium-size pancakes.

Gramie made these for Sunday breakfast quite often. Can you imagine how many batches she had to make for 8 kids and Papa?

**QUICK QUICHE**  
**LAURA LEUSCH**

1 Nine Inch Pie Shell, defrosted	8 To 10 Slices Crisp Bacon, crumbled
3 Tablespoons Onion, finely diced	8 Ounces Swiss Cheese, grated
1 Tablespoon All-Purpose Flour	3 Eggs
1 Cup Whole Milk	Salt
Freshly Ground Black Pepper	

Place the bacon on the bottom of the pie shell. Sprinkle with the onion. Mix flour and cheese together. Whip the eggs and add to the cheese mixture. Add milk and season with salt and pepper. Pour over the bacon in the shell. Bake 15 minutes at 425 degrees. Reduce heat to 300 degrees and bake for 30 minutes.

**SALAMI - EGG BAKE**  
**SUSAN SCHENONE**

1 Cup Salami, chopped

1/4 Cup Onion, chopped

1/4 Cup Green Pepper, chopped

1 Tomato, seeded and diced

Salt, to taste

Freshly Ground Black Pepper, to taste

6 Eggs, beaten

Mix all the ingredients and put in a casserole sprayed with Pam. Bake at 350 degrees for 20 to 30 minutes.

Aunt Sue sometimes used cherry tomatoes that she split in half instead of the diced tomato. If you like things a bit spicier, use a little Worcestershire sauce and a dash of cayenne pepper.

**SOUR CREAM-WALNUT COFFEE CAKE**  
**LAURA LEUSCH**

Batter

1/2 Cup Butter

1 Cup Sugar

2 Large Eggs

1 Teaspoon Vanilla

1 Cup Sour Cream

2 Cups Flour

1 Teaspoon Baking Powder

1 Teaspoon Baking Soda

1/4 Teaspoon Salt

Topping

3/4 Cup Chopped Walnuts

1 1/2 Cup White Sugar

3 Tablespoons Cinnamon

1/4 Cup Butter

Make a crumble with the topping ingredients by mixing them all with a fork. For the batter, cream the butter and sugar. Add the eggs, vanilla and the sour cream. Mix well. Combine the dry ingredients and add slowly to the liquid. Butter and flour an angel food cake pan. Put 1/3 of the batter in the pan. Sprinkle with 1/3 of the crumbled topping. Repeat process, ending with the topping. Bake at 350 degrees for 40 to 45 minutes. Use a toothpick to test to see if it is dry. That will tell you if it is done. Cool 20 minutes before removing from the pan. I usually double this recipe for a big family event and still bake it in one pan.

This was a favorite of Papa's. He loved all that sugar and the walnuts!

## STRAWBERRY-RAISIN SCONE BAKE

2 Cups All-Purpose Flour

2 Tablespoons Granulated Sugar

1/2 Cup Whole Milk

1 Tablespoon Baking Powder

2 Eggs, beaten

1/4 Teaspoon Salt

3/4 Cup Raisins

1/2 Cup Butter

1/2 Cup Thick Strawberry Jam

Preheat oven to 425 degrees. Grease an 8 inch round cake pan. Combine the flour, sugar, baking powder and salt. Using a pastry blender or fork cut in the butter until the mixture resembles coarse crumbs. Add milk, eggs and raisins. Stir until the dry ingredients are just moistened. With floured hands, pat half the dough into the bottom of the pan. Press dough 1/4 inch up the sides of the pan. Spread the dough with the jam. Top with remaining dough, spreading evenly. Using sharp knife, score the dough into 8 wedges. Brush top lightly with melted butter and sprinkle with granulated sugar. Bake at 425 degrees for 20 to 25 minutes or until toothpick inserted in the center comes out clean. Serve warm. Serves 8.

**WAFFLES**  
**DOROTHY LEUSCH**

1 and 3/4 Cups Cake Flour, sift before measuring

1/2 Teaspoon Salt

2 Teaspoons Double-Acting Baking Powder

1 Tablespoon Sugar

3 Egg Yolks

7 Tablespoons Butter, melted

1 and 1/2 Cups Whole Milk

3 Egg Whites

Resift the flour with the salt, baking powder and sugar. Beat the egg yolks well and add the butter and milk, mixing well. Make a hole in the center of the sifted ingredients and pour in the liquid ingredients. Combine them with a few swift strokes. The batter should have a pebbled look. Beat the egg whites until stiff, but not dry. Fold the egg whites into the batter until they are barley blended.

You'll need a waffle iron to make these!

# DRINKS



**FIGHTING IRISH COCKTAIL**  
**HOLIDAY INN, SOUTH BEND**

1 Shot Galliano

1 Shot Light Rum

1 Shot Vodka

1 Shot Fresh Lemon Juice

1 Shot Fresh Orange Juice

2 Drops Green Food Coloring

Mix in blender, adding ice to thicken. Happy St. Patrick's Day!

**FRAMBOIS ROYALE**  
**DICK LEUSCH**

Add one shot of Frambois to 1 Glass of Champagne

This was one of Papa's Favorite cocktails to serve for special occasions!

**LEMON CRANBERRY PUNCH**  
**TOM QUINN**

1 Large Jar Cranberry Juice

1 Large Can Frozen Lemonade, defrosted

16 Ounces Fresco

Combine all ingredients. Put into a punch bowl with ice. Decorate with thin lemon slices.

## LIME SLIMES

1 Six ounce Can Frozen Limeade

Six Ounces Gin

Crushed Ice

In a blender, combine the limeade and gin. Once mixed, add ice and puree till the blender jar is full. The drink should be slushy and full of the lime flavor.

This was always a big summer party drink for the Leusch Family! Gigi particularly enjoyed them. She was in her late seventies when we were making these. Gigi was not much of a drinker! When we saw how fast she was knocking these back, we started cutting back on the amount of gin. She was indigent when she caught us! She wasn't real sober either.

**PEACH PIZZAZZ**  
**ANN SUNDY AND MARTHA BRANION**

4 to 6 Medium Size Peaches, peeled and sliced OR 1 Bag Frozen Peaches

1 Six Ounce Can Frozen Lemonade

Six Ounces White Rum

In blender mix ingredients well. Add crushed ice and continue to blend. The ice should take up to 3/4 of the blender. Garnish with a lemon slice.

Your Mom and Aunt Martha knew how to cool down those hot summer nights!

## POMEGRANATE MARGARITAS

1 Cup White Sugar

1/2 Cup Water

4 Pomegranates

3/4 Cup Fresh Lime Juice

1 Cup Tequila

To make the pomegranate juice cut the fruit in half, crosswise. Use a citrus juicer to squeeze each half. 1 half should yield 1/3 cup of juice. In a small saucepan combine the sugar and water over high heat, stirring until the sugar has totally dissolved. Cool completely. In a tall pitcher, combine the sugar syrup with the pomegranate juice, tequila and lime juice. Stir well. Fill the pitcher with crushed ice and stir again. Garnish individual glasses with a thin strip or slice of cucumber.

Enjoy the drinks! You deserve it after all that squeezing.

**ROYAL GIN FIZZ**  
**SCOTT SCHENONE**

1 Lemon	3 to 4 Ounces of Gin
1 Raw Egg	8 to 10 Ounces Half and Half
2 Teaspoon Creme de Caco	3 to 4 drops Orange Bitters
Chipped Ice	Club Soda

Squeeze the juice from the lemon. In a blender combine the lemon juice, gin, egg, half and half, Creme de Caco, orange bitters and the chopped ice. Add club soda if it is too sweet.

Scott served these for special occasions. Drink at you own risk!

# APPETIZERS



## HIDDEN VALLEY RANCH BUFFALO WINGS

24 Chicken Drumettes	1/2 Cup Butter, melted
1/4 Cup Hot Pepper Sauce [less if desired]	3 Tablespoons Vinegar
1/2 Teaspoon Sweet Paprika	Celery Sticks
2 Packages Hidden Valley Ranch Milk Recipe Original Ranch Salad Dressing Mix	

Preheat oven to 350 degrees. Dip chicken pieces in a mixture of melted butter, pepper sauce and vinegar. Spray a baking sheet with Pam. Put the chicken on the pan. Sprinkle it with 1 package dry dressing mix. Bake 25 to 30 minutes or until browned. Sprinkle with paprika. Serve with celery sticks and 1 package prepared Hidden Valley mix as a dip.

I always liked this recipe!

**BAKED BRIE WITH CARAMELIZED ONIONS**  
**LUCY LEUSCH**

2 Tablespoons Butter	1 Teaspoon Fresh Thyme, minced
8 Cups Onions, sliced, about 4 large	4 Cloves Garlic, chopped
1/2 Cup Dry White Wine	1 Teaspoon White Sugar
1 Eight Inch Round French Brie Cheese, 32 to 36 ounces, in wood box	
2 Loaves French Baguettes, sliced	Salt and Pepper, to taste

Melt the butter in a heavy large skillet over medium high heat. Add the onions and saute until just tender, about 6 minutes. Add thyme, reduce heat to medium and cook until the onions are golden, stirring often. This will take about 35 minutes. Add garlic and saute for 2 minutes. Add 1/4 cup of the wine. Stir until almost all the liquid is evaporated, about 2 minutes. Sprinkle the sugar over the onions. Saute until the onions are soft and brown, about 10 minutes. Add the remaining 1/4 cup of wine. Stir until the liquid evaporates, about 2 minutes. Season to taste with salt and pepper. Cool. You can make this the night before you want to serve the dish and refrigerate. Bring to room temperature before you continue the recipe. Preheat the oven to 350 degrees. Unwrap the brie. Reserve the bottom of the box. Cut away the top rind of the cheese. Return the cheese to the box, rind side down. Place the box on a baking sheet. Top the brie, evenly, with the onions. Bake until the cheese just melts. Transfer to a platter. Surround with the slices of bread.

Ok, this takes some time, but it is well worth it!

**ALBONDIGAS [MEXICAN MEATBALLS]  
LAURA LEUSCH**

Meatballs

1 Pound Lean Ground Meat	1/4 cup Onion, minced
1 Slice Bread, rinsed with water and squeezed dry	1 Teaspoon Salt
1 Egg, beaten	1 Clove Garlic, minced
1/4 Cup Fresh Parsley, chopped	2 Ounces Green Chilies, diced
2 Tablespoons Olive Oil	

Sauce

1 Cup Tomato Puree	1/4 Cup Onion, minced
1/4 Teaspoon Chili Powder	2 Ounces Green Chilies, diced
Fresh Parsley, to garnish	

Combine all the ingredients for the meatballs and brown in the olive oil. Drain well. Make your sauce and bring to a boil. Reduce heat to low and add the meatballs. Cook for another 1/2 hour, stirring occasionally to prevent sticking. Garnish the top with chopped fresh parsley just before serving.

## ALSATIAN ONION TART LUCY LEUSCH

### Filling

2 Tablespoons Olive Oil	2 Teaspoons White Sugar
2 Large Spanish Onions, thinly sliced	3/4 Teaspoon Salt
Freshly Ground Black Pepper	1 Tablespoon Whipping Cream
1 Tablespoon Flour	1/3 Cup Browned Bacon, diced [about 2 thick slices]

### Pastry

1 Sheet Puff Pastry, thawed or 1 frozen Pie Shell, defrosted	
1 Tablespoon Dijon Mustard	1 Egg White, lightly beaten

For the filling, heat the oil in a heavy frying pan. Add the onions, sugar, salt and pepper. Cook over medium high heat until very hot, but not softened, about 6 minutes. Add the cream and cook until it is absorbed into the onions, about 1 minute, stirring constantly. Remove from the heat and mix in the bacon.

For the pastry, roll the puff pastry on a well-floured board to a 13 by 17 rectangle. Put in a jelly roll pan. Press lightly into the corners and sides of the pan. Move rolling pin across the top of the sides to cut away the excess dough. If not using the puff pastry, precook your empty pie crust. Coat the bottom of the pastry or pie shell with the Dijon mustard. Add the onion mixture and spread evenly. Brush the onion with the egg white. Bake at 350 degrees. The puff pastry will take about 30 minutes, the pie about 15 or 20 minutes. Let rest 10 minutes. Use pizza cutter to cut the pastry into squares, or the pie into wedges. If you make this ahead, reheat at 350 degrees until heated through, about 12minutes.

Aunt Lucy first made this in her Humboldt apartment. As finger food it is better made with the puff pastry. This has a little bit of family history to it. Papa's Maternal side of the family [The Deis side] came from Alsace-Lorraine.

**ARTICHOKE BITS**  
**DOROTHY LEUSCH**

2 Six ounce Jars Marinated Artichoke Hearts	6 Green Onions, diced
1 Clove Garlic, minced	1 Cup Sharp Cheddar Cheese, shredded
1/2 Teaspoon Worcestershire Sauce	1/4 Teaspoon Tabasco Sauce
4 Eggs, beaten	3/4 Cup Italian Seasoned Breadcrumbs
1/4 Cup Butter, melted	

Drain and chop the artichoke hearts, saving the marinade. Saute the onions and garlic in 2 tablespoons of the reserved marinade. Cook about 2 minutes, over moderate heat, until the onions are soft. Combine the onion and garlic with the hearts, cheese, Worcestershire sauce, Tabasco sauce and the eggs. Mix well. Put into an 8 inch square baking pan. Mix breadcrumbs and the butter and sprinkle over the top. Bake at 325 degrees for 35 to 40 minutes. Chill for 2 hours or longer. Cut into 1 inch squares. Garnish plate with parsley and cherry tomatoes or black olives.

We made this in Pittsburgh a lot.

## AVOCADO AND CRAB DIP

6 Large Avocados	1/2 Cup Green Onions, finely chopped
1/2 Cup Sour Cream	6 Tablespoons Fresh Lime Juice
1 Pound Crabmeat, cooked flaked	Salt
Freshly Ground Black Pepper	Tabasco Sauce
Tortilla Chips	

Peel and seed the avocados, reserving 2 pits. Cut the avocados into a 1/4 inch dice. In a large bowl combine the avocados, onions, sour cream and lime juice and mix well. [Can be prepared up to 3 hours ahead.] Put in the pits to prevent discoloring. Cover and refrigerate. After the mixture is well cooled, remove the pits and mix in the crabmeat. Season, to your taste, with the salt, pepper and Tabasco sauce. Serve with the tortilla chips. Makes 4 Cups.

With a pound of crabmeat, this won't be a cheap dish. Sometime you may feel like splurging. If you don't you could use shrimp instead. Dice the shrimp so it is not overwhelming.

**BLUE CHEESE CREAM PIE**  
**LAURA LEUSCH**

1 Frozen 9 Inch Pie Shell, thawed	12 Ounces Cream Cheese
2 Ounces Blue Cheese	1/2 Cup Hellmann's Mayonnaise
1/2 Teaspoon Onion Salt	1/2 Teaspoon Garlic Salt
Ripe olives	Mushrooms
1 or 2 Hard-boiled Eggs, chopped	Cherry Tomatoes

On large cookie sheet pat pastry into an 11 inch circle. Pierce with a fork, thoroughly. Bake in a 425 degree oven 8 minutes or until lightly browned. Cool and place on a serving platter. Beat other ingredients until fluffy. Spread the mixture evenly on the pastry. Cover and chill at least 4 hours. Garnish top with sliced ripe olives, sliced mushrooms, chopped egg and halved cherry tomatoes.

This recipe came from one of my friends at Hayes Travel.

**CHEESE STRAWS**  
**MARGARET SCHMITTLEIN**

1/4 Pound Crisco

2 Cups All-Purpose Flour

1 Teaspoon Salt

1/4 Teaspoon Cayenne Pepper

1/2 Pound Sharp Cheddar Cheese, grated

Cream the crisco with the eggs. Mix in the dry ingredients. Add the cheese. Roll out the dough and cut in strips about 1/4 inch thick. Bake at 425 degrees for 8 to 10 minutes.

Aunt Noney [Margaret] was Gramie's aunt, on the McNamara side, although she was only about 5 years older. She died at the age of 50 from a brain aneurysm.

**CHESTNUT MEATBALLS**  
**LOIS ALLEN**

Meatballs

1 Pound Lean Ground Beef	1/2 Teaspoon Garlic Salt
2 Cups Soft Bread, broken into small pieces	1/2 Cup Whole Milk
1/4 Teaspoon Onion Powder	1 Tablespoon Soy Sauce
1 Can Water Chestnuts, chopped	

Sauce

1 Cup Vinegar	4 Tablespoons Worcestershire Sauce
1 Cup Sugar	12 Tablespoons Ketchup
1 and 1/2 Tablespoons Salt	12 Tablespoons Water
4 to 5 Tablespoons Cornstarch	

Mix the ingredients for the meatballs and form into small balls. Place on cookie sheet and bake at 350 degrees for 15 to 18 minutes. Let cool. Mix all the sauce ingredients except the cornstarch and cook until heated through. Add the cornstarch and stir until the sauce is thick and shiny. Add the meatballs and simmer until heated through.

This is one of your Mom's favorites!

## CONFETTI DIP

1 Eight Ounce Package Cream Cheese, softened	1/2 Cup Sour Cream
1 Teaspoon Dry Mustard	1 Teaspoon Salt
1/2 Teaspoon Black Pepper	1 Green Pepper, finely chopped
1 Tomato, seeded, finely chopped	1 Small bunch Green Onions, thinly sliced

In a small bowl, combined the softened cream cheese with the sour cream. Add the seasonings and mix well. Fold in the vegetables. Chill well.

**CRAB DIP**  
**DOROTHY LEUSCH**

1 and 1/4 Cup Hellmann's Mayonnaise

1/2 Cup Cream Cheese, softened

1 Tablespoon Horseradish

4 Tablespoons French Dressing

1 Cup Crabmeat

Mix the mayonnaise, sour cream, horseradish and the French dressing. Add the crabmeat and chill.  
Serve with crackers.

I believe this is one Gramie made up!

**CRAB STUFFED EGGS**  
**DOROTHY LEUSCH**

12 Hard-boiled Eggs, peeled

1 Eight Ounce Can Cooked Crabmeat, flaked

1 Cup Celery, finely chopped

2 Tablespoons Green Pepper, finely chopped

1 Tablespoon French Salad Dressing Mix

1/3 Cup Sour Cream

Cut the eggs in half lengthwise and carefully remove the yolks. Mash the yolks. Add the crabmeat, celery and green pepper and mix well. Add the dressing mix and sour cream and stir to mix. Fill the egg whites and chill until serving.

**DILL PUFF PASTRIES**  
**DOROTHY LEUSCH**

1 Sheet Puff Pastry, thawed for 20 minutes	1/2 Pound White Mushrooms, finely chopped
1/4 Cup Onion, finely chopped	Salt
1 Tablespoon Fresh Parsley, chopped	1/4 Teaspoon Dill
2 Tablespoons Sour Cream	Butter

Saute the mushrooms and onion in a little butter . Add a dash of salt, the parsley and the dill. Cool and add the sour cream. Mix well. Roll out the pastry sheet to about 1/4 inch thick. With the open end of a shot glass, cut out circles from the dough. Mound 1 teaspoon of the mixture on a circle and top it with another circle. Press edges together. Put on a cookie sheet that you have sprayed with Pam. Brush tops with melted butter. Bake at 350 degrees for about 10 minutes or until golden brown.

This was really an original recipe from Gramie. For many years, while I was at Hayes Travel, Gramie and Papa came in for my birthday. They would have a cocktail party for many of the people at Hayes to celebrate my day. One year we must have been a little under-planned and Gramie came up with this. It was pretty good.

**FIRE DRY NUTS**  
**MARTHA BRANION**

2 Cup Walnut or Pecan Halves

2 Teaspoons Peanut Oil

1/2 Teaspoon Kosher Salt

2 Tablespoons White Sugar

Put nuts in a heat-proof bowl. Cover with boiling water. Let set for 30 minutes. Drain and pat dry. Put on cookie sheet lined with triple thickness of paper towels. Bake in a 300 degree oven for 30 minutes. Turn them and lower oven to 250 degrees. Bake for 10 minutes. Put oil in a wok at moderate heat. Stir the nuts in the oil and lower heat. Stir salt and sugar in, 1 tablespoon at a time. Cook until the sugar is completely melted. Drain on paper towels. Store in an airtight container until ready to serve.

These are always a great success!

**GOOSELIVER DIP**  
**DOROTHY LEUSCH**

1 Pound Braunschweiger

Ketchup

With a mixer beat the braunschweiger, adding ketchup until the mixture is fairly smooth. Chill. Serve with potato chips

Everyone's favorite!

**GUACAMOLE**  
**LAURA LEUSCH**

2 Tablespoons Fresh Lemon Juice	1 and 1/2 Teaspoons Salt
1 Teaspoon Freshly Ground Black Pepper	1 Clove Garlic, pressed
1/2 Cup Green Onion, chopped	1/3 Cup Green Pepper
1 Teaspoon Olive Oil	1/2 Teaspoon Cider Vinegar
1/2 Fresh Tomato, chopped	2 Ripe Avocados, mashed, pits reserved

When you buy your avocados, you can tell they are ripe if they are blackened and slightly soft. Those beautiful bright green hard ones are not ready to use! Cut the avocado in half lengthwise. You won't get all the way through. The pit will stop you. Pick it up and twist gently and the 2 halves will come apart. Take out the pit and scoop out the insides. The skin gets discarded. Mash them to your taste. I like it fairly smooth, but it's fine if you want a rougher mash. Add the lemon juice, salt, black pepper and garlic to the mashed avocados and mix well. To this add the onions, peppers, oil, vinegar and fresh tomato. Gently mix. Chill until ready to serve, To prevent the dip from turning black, put the pit in the center of the mix. Remove before serving.

This recipe really shocked one of my California cousins. She couldn't believe I used green peppers and no cilantro! So it's not the California version, but it has always gone over well in the Midwest!

## HIDDEN VALLEY RANCH OYSTER CRACKERS

12 to 16 Ounces Plain Oyster Crackers

1/4 Teaspoon Lemon Pepper

1/2 to 1 Teaspoon Dill Weed

1/4 Teaspoon Garlic Powder

3/4 to 1 Cup Salad Oil

1 Package Hidden Valley Ranch Buttermilk Recipe Original Ranch Salad Dressing Mix

Combine the dressing and the oil. Add to it the dill, garlic powder and lemon pepper. Pour over the crackers and stir to coat. Place in a warm oven for 15 to 20 minutes.

This is an alternative to Chex mix.

**HOT ASPARAGUS ROLLS**  
**DOROTHY LEUSCH**

20 Stalks Asparagus, trimmed	20 Slices White Bread
3 Ounces Blue Cheese, softened and crumbled	8 Ounces Cream Cheese, softened
Dash of Worcestershire Sauce	1 Teaspoon Garlic Powder
1 Egg, beaten	1 Stick Butter, melted

Cut the crusts off the bread. Roll the bread thinly. Mix the cream cheese, Blue cheese, Worcestershire sauce and the garlic powder to a smooth paste. Spread on each piece of bread. Place a piece of asparagus, diagonally, on the edge of each piece of bread and roll from one corner to the farthest corner. Press edge to seal. Slice each piece in half. Dip each piece in the beaten egg and then in the melted butter. Bake on a cookie sheet at 400 degrees for 15 minutes.

We made these a lot in the Pittsburgh days. They are still a great appetizer. Makes 40 pieces.

**HOT MUSHROOM CAPS**  
**DOROTHY LEUSCH**

1 Pound Small White Mushrooms

1 Eight Ounce Package Cream Cheese

1 Package Dry Blue Cheese Dressing Mix

2 Tablespoons Whole Milk

1/4 Cup Onions, finely chopped

Butter

Clean the mushrooms, discarding the stems. Saute the mushroom caps in a little bit of butter. Set aside. Saute the onions until soft. Combine the cream cheese, the dressing mix, the milk and the onions. Fill the caps with mixture. Broil the filled mushrooms till golden.

This was another original recipe of Gramie's.

**HOT CRAB DIP**  
**LOIS ALLEN**

8 Ounces Cream Cheese

1 Tablespoon Whole Milk

2 Tablespoons Worcestershire Sauce

1 Seven Ounce Can Crabmeat

2 Tablespoons Onion, finely chopped

1 Tablespoon Prepared Horseradish

4 to 5 Drops Tabasco Sauce

2 Tablespoons Slivered Almonds

Sweet Paprika

Mix the cream cheese, milk, Worcestershire sauce, crabmeat, onion, horseradish and Tabasco sauce together. Pam an 8 inch Glass pie pan or a small souffle dish. Fill with the crab mixture. Smooth the top and arrange the almonds over it. Shake some paprika on top. Bake at 350 degrees for 15 minutes. Serve with crackers.

This is one of my favorites from the Pittsburgh appetizers!

**JOHN WAYNE BARS**  
**ANN SUNDY**

1 Small Can Jalapeno Peppers, remove seeds and dice	1/2 Pound Colby Cheese, shredded
1 Pound Mild Cheddar Cheese, shredded	5 Eggs, beaten until light
1/2 Pound Monterey Jack Cheese, shredded	Dash of Garlic Salt
2/3 Cup Evaporated Milk	1 Tablespoon Flour

Grease 9 by 13 inch pan. Spread 1/2 pound of the cheddar cheese on the bottom of the pan. Spread 1/3 to 1/2 of the peppers on the top. Top with all of the Monterey Jack cheese and sprinkle with the rest of the peppers. Mix the Colby cheese with the rest of the Cheddar cheese and spread on top. Blend together the milk, eggs, flour and garlic salt and pour over cheeses. Bake for 45 minutes at 350 degrees. Cut into small squares.

I love this dish!

**MOROCCAN SPICED OLIVES**  
**LAURA LEUSCH**

1/4 Cup Olive Oil	2 Teaspoons Whole Cumin Seed
2 Teaspoons Whole Coriander Seed	2 Teaspoons Fennel Seed
1/2 Teaspoon Ground Cardamom	Pinch of Ground Cinnamon
Pinch of Ground Nutmeg	Pinch of Crushed Red Pepper Flakes
2 Tablespoons Fresh Orange Juice	2 Tablespoons Fresh Lemon Juice
2 Teaspoon Vanilla	6 Cloves Garlic
2 Cups Oil-Cured Olives	

Peel and smash the garlic. Cut it into thin strips. If the olives have been refrigerated, remove to room temperature about 30 minutes before preparing the seasoning mix. Warm the oil in a small skillet over medium heat, add all the dry spices and cook until fragrant, about 2 minutes. Remove from the heat. Add the olives and toss to coat. Add the orange juice, lemon juice, vanilla and the garlic and toss. Transfer to an airtight 1 pint covered container. Store in the refrigerator for at least 4 days [or up to 4 months!], shaking the container occasionally. Bring the olives to room temperature and toss once or twice before serving.

This came from one of Barbara Kafka's books. I made it for Ingrid's wedding shower. Aunt Nancy was not impressed, but Kara couldn't stay away from it.

**CHEESY TACO DIP**  
**LAURA LEUSCH**

2 Cups Sharp Cheddar Cheese, shredded

Hot Taco Sauce

1 Pound Lean Ground Beef, browned and drained

Worcestershire Sauce

In oven-proof dish coat the cheese and meat with the hot sauce. Bake at 350 degrees until the cheese melts, stirring once or twice. Serve with nacho chips.

I made this up long before you found the dip on the market!

**THE ORIGINAL CHEX PARTY MIX  
THE LEUSCH WAY**

6 Tablespoons Butter

2 Tablespoons Worcestershire Sauce

1 and 1/2 Teaspoons Seasoned Salt

3/4 Teaspoon Garlic Powder

1/2 Teaspoon Onion Powder

3 Cups Corn Chex Cereal

3 Cups Rice Chex Cereal

3 Cups Wheat Chex Cereal

1 Cup Mixed Nuts

1 Cup Thin Stick Pretzels

1 Cup Cashews

First of all, if you like this a bit spicier, double your sauce and all the seasonings. Preheat oven to 250 degrees. Melt butter in a large roasting pan in the oven. Add the seasonings and mix well. Gradually add the remaining ingredients, stirring each in. Once everything is coated evenly, bake for one hour. Stir every 15 minutes. Spread on paper towels to cool and dry. Store in airtight container. Makes 12 cups.

What would a party be without Chex mix? I always double the sauce and spices!

**ONION ROUNDS**  
**LAURA LEUSCH**

1 Onion, finely chopped

Hellmann's Mayonnaise

Parmesan Cheese, grated

New London Onion Rounds

Mix the onions in enough mayonnaise so that you see the onions, but moist enough that you can spread it. Spread on the rounds . Put them on a cookie sheet. Sprinkle each one with the cheese. Broil till golden brown. You can make the mixture a day ahead to blend the flavors.

A tried and true appetizer. One year Aunt Lucy dyed the mixture green for St. Patrick's Day. She admitted that it was not a good idea!

**PIZZA NIBBLES**  
**AKA MUNG BURGERS AT THE QUINN'S**  
**LOIS ALLEN**

**1 Pound Lean Ground Beef**

**1/2 Pound Hot Italian Sausage**

**1 Pound Velveeta Cheese**

**1 Tablespoon Worcestershire Sauce**

**Garlic Powder, to taste**

**Salt, to taste**

**1 Loaf Pepperidge Farm Cocktail Bread**

**Brown and drain the meats. You want the meat to be in fairly small pieces. You can either break it up with a fork or put it in a processor for a few quick pulses once it is browned and drained. Put the cheese in a micro-proof bowl large enough to add the meat later. Cover the bowl and microwave it until it is melted. Add the meat and mix in the seasonings. Cut the bread in half. Toast one side of the bread under the broiler. Spread about 1 Tablespoon of the meat and cheese mixture on the toasted side of the bread. Bake on a cookie sheet at 350 degrees for 20 minutes. This can and should be made ahead! It takes a bit of time to get the bread all spread. It's a great Saturday project. You can quickly freeze the mungs after you spread the toasted bread. Put them on a cookie sheet, in one layer, in the freezer. After about 15 minutes, put them in plastic freezer bags. When you are ready to use them, take out the number you need and bake as above. Keep the unused mungs in the freezer for the next time!**

## PARMESAN CHEESE CRISPS

1 Sheet Frozen Puff Pastry, thawed 20 minutes

1 Tablespoon Fresh Parsley, chopped

1 Egg, beaten

1 Tablespoon Water

1/2 Teaspoon Dried Oregano

1/4 Cup Parmesan Cheese, grated

Preheat oven to 400 degrees. Mix egg and water and set aside. Mix cheese, parsley and oregano and set aside. Unfold the pastry on a lightly floured surface. Roll into a 14 inch by 10 inch rectangle. Cut in half lengthwise. Brush both halves with egg mixture. Top 1 rectangle with the cheese mixture. Place the remaining rectangle over the cheese topped rectangle, egg side down. Roll with rolling pin to seal. Cut crosswise into 28 1/2 inch strips. Twist the strips, without stretching, and place 2 inches apart on greased baking sheet, pressing down ends. Bake 10 minutes or until golden.

**PIZZAETTES**  
**LAURA LEUSCH**

1/4 Cup Olive Oil

2 Cloves Garlic, Minced

24 Pieces of Thinly Sliced Baguettes

24 Thin Tomato Slices

1 Tablespoon Fresh Parsley, minced

1 Tablespoon Fresh Basil, minced

Ground Pepper

24 Thin Slices of Fontana or Gruyere Cheese

Soak the garlic in the olive oil for at least 2 hours. Brush the bread with the olive oil. In a well-heated broiler toast the bread until golden brown. Layer bread with the tomato slices. Sprinkle with the parsley and basil. Top each with a slice of cheese. Broil to melt the cheese. Sprinkle with the pepper before serving.

**RYE BREAD BASKET WITH CHEESE**  
**LOIS ALLEN**

1 Round Loaf Dark Rye Bread	1 Round Loaf Light Rye Bread
3 Containers Kaukeman Sharp Cheddar Cheese	1/2 Teaspoon Garlic Powder
1/2 Teaspoon Onion Powder	1 Teaspoon Worcestershire Sauce
1/4 Cup to 1/2 Cup Beer	1 Small Onion, diced
1/2 Teaspoon Dry Mustard	

Hollow out the dark rye, saving the insides for dipping. Bake in a 400 degree oven for 15 minutes. Cube your extra dark rye and the whole loaf of light rye. Keep the cubes in a plastic bag until ready to serve. Melt the cheese in the top of a double boiler or in the microwave. Thin with the beer and add all the seasonings. Stir to mix well. Pour into the bread basket. Place on large platter and surround with the bread cubes for dipping.

Another one of Lois Allen's great appetizers. I still use it all the time.

**SAUCISSON EN CROUTE**  
**LAURA LEUSCH**

1 Pound Hot Pork Sausage	1 Bunch Green Onions, Chopped, Tops Included
1/2 Pound Mushrooms, Chopped	3 to 4 Cloves of Garlic, Finely Chopped
2 Eggs, Lightly Beaten	1/2 Cup Bread Crumbs
1 Tablespoon Whole Mustard Seeds	1/2 Teaspoon Cayenne Pepper
Filo Dough or Puff Pastry Sheets	Olive Oil

According to package directions, thaw your dough. Brown sausage and drain. In a separate pan in a little olive oil, saute the onions, garlic and mushrooms. Combine the sausage, vegetables, seasonings, bread crumbs and eggs and mix well. Cut your dough in small rectangles. Put about a teaspoon of filling in the center and fold to make a triangle. Seal the edges. If using the puff pastry, use a fork to press down the edges. With the filo dough, smooth the edges with water. Brush the top of the triangles with beaten egg. Bake at 375 degrees until golden brown 10 to 15 minutes. Will make about 84 triangles. You can freeze these before cooking, by putting them on a cookie sheet in your freezer for about 15 minutes and then put them in freezer bags.

This recipe comes from Sandy Mitchell, a friend of mine. She made it as a strudel. We prefer it as a finger appetizer.

## SAUERKRAUT BALLS DOROTHY LEUSCH

### The Balls

1 Two and 1/2 Pound Can Sauerkraut	1/2 Cup Water
1/2 as Much Ham as Sauerkraut	1 Small Onion
1/4 Pound Butter	1/2 Scant Cup All-Purpose Flour
1/2 Teaspoon Dry Mustard	2 Tablespoons Horseradish
1 Cup Whole Milk	1 Teaspoon Garlic Powder
1 Teaspoon Celery Salt	1/4 Cup Fresh Parsley, minced
1 Tablespoon Worcestershire Sauce	1 Cup Seasoned Bread Crumbs

### Coating

Flour 2 Eggs

Seasoned Bread Crumbs

Cook the sauerkraut with the water for 15 minutes. Drain well. Grind with the ham. Grind the onion into the mixture. You should be able to do this in a processor. Be slow! I have broken a processor trying to do too much at once. Make a roux [a mixture of flour and fat used to thicken] by melting the butter and adding the flour in a heavy skillet stirring constantly until browned and mixed. Add the mustard, horseradish, garlic powder, celery salt, parsley, Worcestershire sauce, and milk. Stir until smooth. Add the kraut and ham mixture. Cook until thickened. Add the bread crumbs. Put in a bowl, cover and chill several hours or overnight. Roll into small balls. Roll in flour, then the beaten eggs and finally in bread crumbs. Fry in vegetable oil until browned. Makes about 125 balls. This is another recipe to make and freeze. Once browned, fast freeze on a cookie sheet. After 10 to 15 minutes put them in freezer bags. When you want to serve them, remove the number you need and bake at 350 degrees for about 15 minutes or until heated through.

Everyone can find sauerkraut balls in the freezer section of the grocery store, in delis or on a menu. They vary in taste. Gramie's are special, I think. They are not too meaty and definitely not too bready. Enjoy!

## SAUSAGE CHEESE BALLS

1 Pound Sharp Cheddar Cheese

1 Pound Hot Pork Sausage, drained and browned

2 to 3 Cups Bisquick [less is better]

Cayenne Pepper, to taste

Tabasco Sauce, to taste

Melt cheese in a double boiler or microwave. Add sausage and stir together. Add the dry bisquick and mix thoroughly. Add seasoning and mix well 1 final time. Form into small balls and place on an un-greased cookie sheet. Bake at 350 degrees for 15 to 20 minutes.

This was "The In" appetizer in the late 1960's and early 1970's. It was always a bit too bready for my taste. Try them, you might enjoy them.

**SAUSAGE SPINACH BALLS**  
**LOIS ALLEN**

2 Ten Ounce Packages Frozen Chopped Spinach

2 Cups Herb Stuffing Mix, crushed

1 Cup Parmesan Cheese, grated

4 Eggs, beaten

4 Green Onions, chopped

1/2 Pound Italian Sausage, casing removed

Thaw the spinach and squeeze dry. Combine all the ingredients, except the sausage, in a large bowl. Brown the sausage over high heat, until no longer pink, crumbling with a fork as it browns. Add the sausage to the spinach mixture with the drippings from the pan. Mix well. Shape into 1 inch balls and place on baking sheets. Cover and refrigerate overnight. Bake at 350 degrees until golden brown, about 15 minutes. Serve hot. Makes about 6 dozen.

Remember this is a Lois recipe...so it should be good!

**SEAFOOD HERB TART**  
**LAURA LEUSCH**

1 Ten Ounce Tube Refrigerated Pizza Dough	1 Medium Tomato, seeded and chopped
1/2 Green Pepper, chopped	1/2 Medium Onion, chopped
1/4 Cup Parmesan, grated	8 Ounce Can Crabmeat, flaked
4 Eggs	3 Tablespoons Water
2 Tablespoons Prepared Mustard	1/2 Teaspoon Italian Seasoning

Spread dough on the bottom and halfway up the sides of a greased 13 by 9 inch baking pan. Top with the tomato, pepper, onion, cheese and crab. Mix the eggs, water, mustard [use whatever kind of good mustard you like, Dijon whatever] and seasoning in a small bowl. Pour over the pan. Bake at 375 degrees for 25 minutes or until it is set and puffed in the center. Let stand 5 minutes before cutting. Makes 24 to 32 pieces.

Sometimes I'll give you a recipe I have never made, but like the looks of. This is one of them. At 1st and 2nd glance, I think I would add more and different seasonings to beef up the taste.

**SEAFOOD STRUDEL**  
**LAURA LEUSCH**

SAUCE

2 Tablespoons Unsalted Butter	Salt
2 Tablespoons All-Purpose Flour	Cayenne Pepper
1/2 Teaspoon Dijon Mustard	3/4 Cup Whole Milk, room temperature
2 Tablespoons Whipping Cream	

FILLING AND PASTRY

1 Cup Breadcrumbs	3/4 Cup Sour Cream
1/4 Cup Parmesan Cheese, grated	1/4 Cup Parsley, chopped
1/4 Teaspoon Dry Mustard	1/4 Cup Shallots, diced
1 Pound Crabmeat, Shrimp, Lobster and Halibut Combined, cleaned, cooked and shelled, cut in bite size	
1 Large Clove of Garlic, minced	3/4 Cup Unsalted Butter, melted
1/2 pound Filo Pastry Sheets	2 Tablespoons Parsley, chopped
1/2 Cup Swiss Cheese, grated	2 Tablespoons Parmesan Cheese, grated

2 Eggs, hard boiled

Parsley, chopped and minced

Melt 2 Tablespoons butter in small saucepan over low heat. Stir in flour to make smooth paste. and heat gently, stirring constantly, until mixture just begins to bubble. Remove from heat and add mustard, pinch of salt and Cayenne pepper. Slowly stir in milk. Place over medium heat and cook, stirring constantly until mixture bubbles and thickens. Add cream and taste for seasoning. Adjust if necessary. Cover and chill until very thick and firm, about 2 hours.

Preheat oven to 375 degrees. Butter baking sheet. Combine parmesan cheese and dry mustard in a small bowl. Layer seafood on the filo dough and sprinkle with the swiss cheese and chopped egg. Dot with sour cream. Sprinkle with parsley, shallots, chives, the parmesan mustard mix and garlic and dot with chilled sauce. Roll strudel and carefully place on baking sheet. Brush with some of the melted butter. Bake 12 minutes. Remove from the oven and brush with more melted butter. Slice diagonally with a serrated knife into 1/2 inch pieces. Push slices together to reshape loaf. Add parsley to remaining butter and brush again. Repeat brushing 3 more times during baking, reserving a little butter to brush on just before serving. Bake 35 to 40 minutes longer, until crisp and golden brown. Remove strudel from the oven and brush with remaining parsley butter, Cool 10 minutes and transfer to warmed serving platter using long spatula. Dust with parmesan and minced parsley. Garnish with crab or lobster claws, if desired.

After making this a few times, I stopped making the strudel and instead made filo triangles or filled the small filo cups you can find in the freezer section of your grocery store. I make the sauce as shown. Instead of layering the ingredients, I mix everything together including the chilled sauce, leaving out the last butter and parsley, parmesan and minced parsley. You will use less of the butter and parsley to brush the triangles or cups. Sprinkle the parmesan and parsley on top before serving. This method takes much less cooking time and tastes just as good. It also takes you into the area of finger food for the appetizer. This is another recipe from Sandy Mitchell that I have adjusted to our lifestyle. Beware, this costs a lot! Feel rich when you make this!

## SHRIMP BALL

### The Ball

2 Small cans Shrimp, drained and crumbled OR 1 Pound Fresh Salad Shrimp, cooked, drained, halved

1 Tablespoon Fresh Lemon Juice

Eight Ounces Cream Cheese, softened

### The Sauce

1/2 Cup Ketchup

1/2 Cup Heinz Chili Sauce

1 Tablespoon Horseradish

Mix the shrimp, cream cheese and lemon juice together. Shape into an attractive looking ball. Combine the ketchup, chili sauce and horseradish. Pour over the ball and serve with crackers.

This is one of those 1970's popular dishes. Suffice to say it is fast and easy to do.

**SHRIMP MOLD**  
**LOIS ALLEN**

1 Can Tomato Soup	1 Package Knox Gelatin
8 Ounces Cream Cheese, softened	1 1/2 Cup Mayonnaise
1 Cup Green Pepper, chopped	1 Cup Celery, chopped
1 Cup Onion, minced	2 Seven Ounce Cans of Shrimp, drained

Heat soup and gelatin together. Add the cream cheese. Use mixer to smooth the mixture. Set aside to cool. Once cool, add the rest of the ingredients. Pour in a greased mold and refrigerate overnight. Serve with crackers. If you can find a small fish mold, use it. It doesn't have to be more than 8 inches long. When you un-mold, you can decorate the fish. Use a slice of olive for the eye and fresh dill or parsley to decorate the plate.

This is an old favorite from Pittsburgh.

## **SHRIMP SPREAD**

1 Seven Ounce Can Shrimp

1 Eight Ounce Package Cream Cheese

1/4 Cup Hellmann's Mayonnaise

2 Tablespoons Fresh Lemon Juice

1 Teaspoon Fresh Parsley, chopped

1 Teaspoon Fresh Dill, chopped

Combine all ingredients in food processor and pulse with the steel knife. Chill. Serve with rye crackers.

**SMOKED SALMON MOUSSE**  
**LAURA LEUSCH**

1 Eight Ounce Package Light Cream Cheese	1/3 Cup Low-fat Yogurt
2 Ounces Smoked Salmon, cut into 1/2 inch pieces	1 and 1/2 Tablespoons Fresh Dill, minced
1 and 1/2 Tablespoons Green Onion, minced, tops only	1 Tablespoon Fresh Lemon Juice
Freshly Ground White Pepper	1 Cucumber

Bring the cream cheese to room temperature. Blend the cheese, yogurt, salmon, green onion, dill and lemon juice in a processor until smooth. Season with pepper. Transfer to a bowl. Cover and refrigerate. Can be prepared up to 2 days ahead. To serve, use as a dip for cucumber spears or pipe onto cucumber rounds. Garnish with small sprigs of fresh dill.

### **SOUR CREAM SPECIAL DIP**

1 Cup Sour Cream

1/2 Cub Cucumber, finely chopped

1/4 Cup Green Onion, finely chopped

1/4 Cup Radishes, finely chopped

1 Tablespoon Tarragon Vinegar

1 and 1/2 Teaspoon Horseradish

3/4 Teaspoon Salt

Combine all the ingredients and chill. Serve with assorted vegetables.

**SPINACH DIP**  
**LOIS ALLEN**

1 Ten Ounce Package Frozen Chopped Spinach, cooked, drained and pressed dry

8 Ounce Can Water Chestnuts, chopped

3 Tablespoons Green Onion, chopped

8 Ounces Sour Cream

1 Package Dry Vegetable Soup Mix

In a processor combine the spinach, sour cream and the soup mix with a few pulses. Add the onion and water chestnuts and pour into a serving bowl. Chill. Serve with assorted vegetables.

This is a very tasty dip.

**STUFFED MUSHROOMS**  
**DOROTHY LEUSCH**

24 Medium White Mushrooms, stems reserved	1/2 Cup Cheddar Cheese, grated
2 Green Onions, finely chopped	1/3 Cup Breadcrumbs
1/2 Teaspoon Dried Italian Herbs	1/4 Cup Butter, melted
1/2 Teaspoon Worcestershire Sauce	1/2 Teaspoon Salt
1/4 Teaspoon Garlic Powder	1/2 Teaspoon Ground Black Pepper
Dash of Tabasco Sauce	Sweet Paprika

Finely chop the mushroom stems. Add the cheese and green onions and stir to mix. Add the breadcrumbs, Italian herbs, melted butter, Worcestershire sauce, salt, garlic powder, pepper and Tabasco sauce. Mix well. Fill the mushroom caps and sprinkle with paprika. Bake at 350 degrees until bubbly.

Gramie always liked to throw a bunch of stuff together and come up with something good to eat. This is a good example!

## VEGETABLE DIP

2/3 Cup Sour Cream

2/3 Cup Hellmann's Mayonnaise

1 Tablespoon Onion, minced

1 Teaspoon Dry Parsley

1 Teaspoon Worcestershire Sauce

1 Teaspoon Accent

1 Teaspoon Seasoning Salt

1 Teaspoon Dill Weed

2 Drops Tabasco Sauce

Combine all the ingredients and chill. Serve with assorted vegetables.

**VEGETABLE DIP**  
**LOIS ALLEN**

1 Cup Hellmann's Mayonnaise

1 Teaspoon Vinegar

1 Teaspoon Horseradish

1 Teaspoon Curry Powder

1/2 Teaspoon Garlic Salt

Combine all ingredients and chill. Serve with assorted vegetables.

What can you say? This is another Lois classic.

## YORKSHIRE PUDDINGS WITH RARE ROAST BEEF LUCY LEUSCH

### Equipment

3 Mini-Muffin Pans, each with twelve 1 1/4 by 1 inch cups                      Pastry Bag

### Batter

1 Cup plus 2 Tablespoons Whole Milk	2 Large Eggs
1 Large Egg Yolk	1 Cup All-Purpose Flour
1 Teaspoon Salt	Freshly Ground Black Pepper, to taste
12 Teaspoons Vegetable Oil	

### Filling

3/4 Cup Sour Cream	1 Tablespoon plus 1 Teaspoon Drained Horseradish
1/2 Pound Cooked Rare Roast Beef	

### Garnish

1 Teaspoon Fresh Flat-Leaf Parsley, chopped

### Method for Yorkshire Puddings

In a blender, blend all batter ingredients, except the oil, until smooth. Transfer to a bowl and let stand, covered for 1 hour. Preheat oven to 425 degrees. Put 2 of the muffin pans on a baking sheet and the remaining muffin pan on another sheet. Spoon 1 teaspoon oil into each cup. Put the 1st baking sheet in the middle of the oven for 3 minutes to heat the oil. Working quickly, pour 2 Tablespoons of batter into the hot oil in each cup. Bake in the middle of the oven and bake for 18 minutes or until the pudding shells are golden and puffed. Remove the shells from the cups with tongs and cool on racks. Repeat procedure with the other sheet. Shells may be made 3 days ahead and refrigerated in an airtight container or frozen up to 1 month ahead. To serve, bring shells to room temperature and re-crisp in a 300 degree oven for 10 minutes.

### Method for Filling

Slice the roast beef 3/8 inches thick. Cut into 1 inch pieces. Set aside. Combine the sour cream and horseradish in a small bowl. Transfer to a small pastry bag.

### Assembly

Put a few beef slices in each cup. Pipe 1 teaspoon for the filling on top. Garnish each pudding with the parsley.

This may seem like a lot of work, but split it up and it becomes quite manageable. It is a marvelous dish! Make your puddings early and refrigerate or freeze. The night before you want to serve them cook the roast beef and make your sauce. On the day of serving them you are down to about 20 minutes of preparation!

**ZIPPY CHICKEN WINGS**  
**MARTHA BRANION**

2 Pounds Chicken Wings

1/2 Cup Non-fat Italian Salad Dressing

1 Envelope Good Seasons Zesty Italian Salad Dressing

1 to 2 Tablespoons Tabasco Sauce

Preheat oven to 425 degrees. Mix the dressings and the Tabasco sauce. Put the wings on a cookie sheet that you have sprayed with Pam. Spread 1/2 of the mixture over the wings and bake 15 minutes. Turn the wings and spread the remaining sauce over them. Bake 15 minutes or until browned.

Aunt Martha doesn't remember ever making these. It was for a Fourth of July party and they were great!

# SOUPS



**HAMBURGER SOUP**  
**DOROTHY LEUSCH**

1 Pound Ground Meat

1 Large Onion, sliced and cut into half rings

8 Cups Water

3 to 4 Cups Tomato Juice

Salt, to taste

Pepper, to taste

Onion Salt, to taste

1/2 Package Wide Egg Noodles

Put the meat in the water and bring to a boil. That's Gramie's version. It produces a lot of grease in the soup base. I prefer to brown the meat separately, drain it, and add it to the boiling water. Add the tomato juice, seasoning and onion and cook for 1/2 hour. Again, I diverse, to tell you that Uncle Richie makes a great hamburger soup. He will not tell us his recipe. We do know that instead of the tomato juice he uses V8. He may also substitute some of the water with a large can of tomato juice. You'll have to experiment. His version is much richer than Gramie's. After the basic cooking add the noodles. Once again, I'll tell you that Gramie boiled the noodles in the soup. That reduces your broth. You can cook them separately and add them to the finished broth. Taste for final seasoning and serve with hot bread and a salad.

**BARLEY, BEEF AND VEGETABLE SOUP**  
**LAURA LEUSCH**

3 Tablespoons Vegetable Oil	11 Cups Water
3 Beef Shanks Cross Cut, each cut about 1" thick	3/4 Cup medium Barley
2 Teaspoons Salt	5 Large Carrots, cut into 1" by 1/2" pieces
1 Teaspoon Oregano Leaves	1/2 Teaspoon Freshly Ground Black Pepper
5 medium celery Stalks, cut into 2" by 1/2" pieces	2 Beef-Flavored Bouillon Cubes
2 Large Onions, diced	1 Bunch Broccoli, cut into 2" by 1/2" pieces
3/4 Pound Mushrooms, each cut in half	

In an 8 quart dutch oven, in hot oil, brown the beef. Remove the beef once browned on all sides. In the drippings over medium heat, cook all the vegetables, except the broccoli, until lightly browned, stirring often. Return the beef to the pan and add the water, barley, salt, oregano, pepper and bouillon cubes. Over high heat, heat to boiling, stirring to loosen brown bits from the bottom. Reduce heat to low, cover, and simmer 1 1/2 hours or until beef and barley are tender, stirring occasionally. Skim the fat from the liquid. Add the broccoli and over high heat, heat to boiling. Reduce to low heat, cover and simmer 10 to 15 minutes or until broccoli is tender. Do not overcook the broccoli.

This is my very favorite soup! I have never made it for anyone, nor have I shared this recipe. Barley is a real favorite of mine. I always add more than called for and end up with more of a stew than thin soup. When the soup is ready I take the beef out and break it into chunks, removing the center bone. I hope you like this as much as I do!

**CHICKEN STOCK**  
**LAURA LEUSCH**

4 Pounds Chicken

1 Large Onion, stuck with 2 Whole Cloves

2 Leeks, cleaned

2 Carrots

6 Sprigs Parsley

1/2 Teaspoon Thyme

1 Bay Leaf

1 Clove Garlic

Cover chicken with 12 cups of cold water and bring to a boil. Skim the top and add 1/2 cup of cold water and bring to a second boil. Add the onion, leeks, carrots, parsley, thyme, bay leaf and garlic. Cook at low heat for at least 2 to 3 hours. Strain soup and refrigerate over night. The next day, skim the fat from the cold soup and heat to boiling. You can then use immediately or freeze in small batches or in ice cube trays for later use.

Homemade chicken stock can be much healthier and tastier than what you buy in cans. There is no sodium added here!

**CHILI  
ANN SUNDY**

1 1/2 Pounds Ground Chuck, browned

1 Green Pepper, chopped

1 Can Joan of Ark Kidney Beans, drained [optional]

1 Medium Onion, chopped

1 Large Can plus 1 Small Can Stewed Tomatoes

1 Clove Garlic, toothpicked

2 to 4 Teaspoons Chili Powder, to taste

Salt, to taste

Black Pepper, to taste

Combine all the ingredients and cook slowly until thick.

**CINCINNATI STYLE CHILI**  
**SANDY MITCHELL**

3 Tablespoons Vegetable Oil	2 Large Onions, chopped
4 Cloves Garlic, minced	3 Pounds Ground Chuck Meat
4 Tablespoons Chili Powder	2 Teaspoons Sweet Paprika
3/4 Teaspoon Cayenne Pepper	1/4 Teaspoon Turmeric
1/4 Teaspoon Ground Coriander	1/4 Teaspoon Ground Allspice
1/4 Teaspoon Cinnamon	1/4 Teaspoon Ground Cardamom
2 Eight Ounce Cans Tomato Sauce	2 Tablespoons Unsweetened Cocoa Powder
1 Tablespoon Molasses	3 Cups Beef Broth
2 Tablespoons Cider Vinegar	Salt and Pepper, to taste

In a heavy kettle, cook the onion in oil, over medium heat, stirring until they are softened. Add garlic and cook for 1 minute. Add the chuck, brown and drain. Add chili powder, cumin, paprika, cayenne coriander, allspice, cinnamon, turmeric, and cardamom. Cook for 1 minute. Stir in tomato sauce, cocoa, molasses, beef broth, 3 cups water, vinegar, salt and pepper. Bring to a boil. Turn to low and simmer for 1 1/2 hours. Serve over pasta or rice. Top with chopped onion and shredded cheddar cheese. Serves 6.

I know this sounds weird but it really is good! Sandy was a friend of mine. Quite often we cooked together. I bought the food and she drank the wine.

**CONSOMME WITH SHERRY**  
**DOROTHY LEUSCH**

1 Can Campbell's Consomme

Sherry, to taste

2 Tablespoons of Grated Carrot

OR

Small Amount of Cut Green Beans

Prepare consomme as can directs. Add the sherry and top with the beans or carrots.

**CREAM OF ASPARAGUS SOUP**  
**DOROTHY LEUSCH**

1 Can Campbell's Cream of Asparagus Soup

Bits of Asparagus, parboiled

Cayenne Pepper

Make the soup according to the directions on the can. Top with the asparagus and sprinkle a little cayenne pepper in each bowl.

Gramie always liked to dress up canned soup. They were quite successful with her guests!

**EASY FRENCH ONION SOUP**  
**DOROTHY LEUSCH**

1 Can Beef Broth

3 Small Spanish Onions, sliced thin

1 Package Dry Onion Soup Mix

1/4 Cup Dry Sherry

Thick Slices of French Bread

Grated Swiss Cheese

Butter

Saute the onion in butter until very soft but not brown. Combine the beef broth, onion soup mix, sherry and the onions and cook for 10 to 15 minutes on top of the stove. Toast both sides of the bread under the broiler until golden brown. In ovenproof individual soup crocks, put onions in first, then broth. Top with a slice of bread. Cover the whole top of the bowl with grated swiss cheese. Bake at 350 degrees for 1/2 hour. Put under broiler to brown before serving.

Gramie always looked for shortcuts. This is one of her better ones. It is a good winter soup to warm your bones!

**FISH STOCK**  
**LAURA LEUSCH**

1/2 Cup Olive Oil	3 Yellow Onions, chunked
4 to 5 Leeks, cleaned and diced	1 Head of Garlic, peeled
5 to 6 Tomatoes, chunked	
1 Bunch of Parsley	2 to 4 Bay Leaves
1 Tablespoon Whole Thyme	1/2 Teaspoon Dried Fennel
1 Thread of Saffron	3 Pieces Orange Peel
Lots of Freshly Ground Black Pepper	1 Dash of Tabasco Sauce
1 Teaspoon of Whole Coriander	3 1/2 Quarts Water
5 Pounds Fish Heads and Bones [Ask the fish department for it]	

In a 12 Quart pot heat the oil to hot but not smoking. Saute the onions, leeks, tomatoes and garlic for 10 to 15 minutes. Add the rest of the ingredients and bring to a boil. Reduce heat and simmer for 1 hour. Strain the soup and return liquid to a pot, bringing it to a boil once again. Reduce heat and simmer for 1 hour.

Something you can freeze in small amounts or in ice cube trays to use in later recipes. This is a stock that is not easy to buy. It is pretty easy to make your own and use it to cook fish in or add to a sauce for fish.

**FRENCH ONION SOUP**  
**MARTHA BRANION**

4 Tablespoons Butter	2 Tablespoons Vegetable Oil
2 Pounds Onions, thinly sliced [about 7 cups]	1 Teaspoon Salt
3 Tablespoons Flour	2 Cups Beef Stock
1 Cup Dry White or Red Wine	1 Bay Leaf
1/2 Teaspoon Sage	3 Teaspoons Cognac
12 to 16 Slices French Bread, 1 inch thick	3 Teaspoons Olive Oil
1 Clove Garlic, cut in half horizontally	12 to 16 Ounces Swiss Cheese, grated
1 Cup Parmesan Cheese, grated	1/4 to 1/2 Teaspoon Granulated Sugar

In a heavy 4 to 5 quart pan or kettle, melt the butter with the vegetable oil over moderate heat. Stir in the onions, salt and sugar and cook, uncovered, over low heat for 20 to 30 minutes. Stir occasionally. Remove the pan from the heat and sprinkle the flour over the onions. Mix together so that the onions are coated with the flour. In a separate pan, put the stock, wine, bay leaf and sage. Bring to a simmer over low heat. Pour the hot stock mixture slowly over the onions, stirring so the flour will not lump. Cook over slow heat, partially covered for another 30 to 40 minutes. Don't boil it, keep at a simmer, skimming the fat off the mixture occasionally. While the soup simmers, preheat the oven to 325 degrees. Spread the bread on a cookie sheet. With a pastry brush lightly coat the top side with olive oil. Bake for 15 minutes. Turn bread over and coat that side with the olive oil. Bake another 15 minutes until the bread is completely dry and light brown. Rub each slice with the cut garlic and set aside. Add the cognac to the soup. To finish, put the soup in an ovenproof soup tureen or individual ovenproof soup bowls. Top each bowl with 2 ounces of the Swiss cheese and 1 to 2 pieces of the French bread. Top with a generous amount of the grated Parmesan cheese. If you are using a soup tureen you will add all the Swiss Cheese, bread and then Parmesan cheese. Sprinkle the Parmesan with a little olive oil. Bake at 375 degrees for 20 minutes. Broil for a minute or 2 to brown the top. Serves 6 to 8.

Aunt Martha used a recipe from Julia Child for this. Gramie developed the Easy French Onion Soup as a result of this. She didn't like spending too much time on a recipe! It is sometimes nice to go back to the original!

## ITALIAN TORTELLINI SOUP

56 and 1/2 Ounces Beef Stock or Broth	7 Cups Water
1 Pound Sweet Italian Sausage, cut into 1/2" pieces	1/2 Pound Cabbage, shredded
1 Nine Ounce Box of Cheese or Meat Tortellini	1 Medium Zucchini, sliced
1 Nine Ounce Box of Spinach Tortellini	1 Small Green Pepper, diced
1 Small Red Onion, chopped	1 Medium Tomato, diced
1 Tablespoon Fresh Basil, chopped	Salt, to taste
Pepper, to taste	Parmesan Cheese, grated

Combine all ingredients in a large pot. Bring to a slow boil over medium heat and simmer until vegetables are tender, about 15 minutes. Serve with freshly grated Parmesan cheese.

This is from the Chicago Tribune.

**MOCK TURTLE SOUP**  
**DOROTHY LEUSCH**

3 Cans Campbell's Beef Bouillon

1 1/2 Soup Cans Water

2 Bottles Clam Broth

1 Avocado, cut in small pieces

Dry Sherry, to taste

Combine all ingredients and heat.

**SOUTH AMERICAN CLAM BISQUE**  
**DOROTHY LEUSCH**

1 Can Campbell's Gazpacho

1 Can Pepperidge Farm Chicken Curry

1 Can Campbell's New England Clam Chowder

Half and Half

Whole Milk

Blend soups in a blender. Add half and half and milk to thin. Heat before serving.

One of Gramie's concoctions.

## STEAK AND MUSHROOM SOUP

### Marinade

2/3 Cup Safflower Oil	2 Tablespoon Fresh Lemon Juice
1 Tablespoon Dark Brown Sugar	2 Tablespoons Dark Soy Sauce
1 Teaspoon Dijon Mustard	1 Large Clove Garlic, finely minced

### Soup Ingredients

1 1/4 Pounds Good Quality Steak, cut into 1" cubes	Seasoned Flour, for dredging
3 Tablespoons Olive Oil	3 Tablespoons Unsalted Butter
3 Medium Onions, 1/2 coarsely chopped, 1/2 sliced	2 Small Carrots, scarped and finely chopped
2 Small Celery Ribs, finely chopped	1 Pound Button Mushrooms, thickly sliced
5 to 6 Cups Beef Stock or Broth	1/2 Teaspoon of salt, or less to taste
1/5 Teaspoon Freshly Ground Black Pepper, generous	1 Large Bay Leaf
1 1/4 Pound Escarole, washed and torn into bite-size pieces	

Whisk the marinade ingredients together in a medium bowl. Make sure the fat is cut off the steak and add it to the marinade, being sure all is submerged. Marinate at least 1 hour and up to 24. Heat half the oil and half the butter in a large stockpot. Add the chopped onion, the carrot and celery. Cook over medium to high heat until nicely golden, but not overcooked, about 5 minutes. Add the mushrooms and continue cooking until just wilted. Remove vegetables and set aside. Wipe out the pan and add the remaining oil and butter. Pat the steak dry and dredge in the flour, shaking off any excess flour. Brown over medium heat, being careful not to burn the flour. Remove and set aside. Return cooked vegetables to the pot with the sliced onions and add 5 cups beef stock. Bring to a simmer and add salt, pepper and bay leaf. Simmer for 15 minutes. Add steak and simmer for 10 minutes. Add escarole and more stock if soup is too thick. Simmer only long enough for the escarole to become tender. Serves 6 to 8.

**STRACCIATELLA  
ITALIAN CHEESE-EGG SOUP**

2 Eggs, beaten

3 Tablespoons Parmesan Cheese, grated

2 Tablespoons Breadcrumbs

1/2 Teaspoon Salt

1/2 Teaspoon Nutmeg

5 1/2 Cups Chicken Broth, heated

Parsley, to garnish

Mix the eggs, breadcrumbs, Parmesan cheese, salt and nutmeg well. Add the mixture to 1/2 cup chicken broth and mix to a smooth texture. Add the mixture to the rest of the chicken broth. Garnish with parsley.

**TURKEY GIBLET STOCK**  
**LUCY LEUSCH**

1 Celery Rib, coarsely chopped	1 Carrot, coarsely chopped
1 Onion, quartered	5 Cups Chicken Broth
6 Cups Water	1 Bay Leaf
1 Teaspoon Black Peppercorns	2 Sprigs Fresh Thyme
2 Sprigs Fresh Sage	2 Sprigs Fresh Rosemary
2 Sprigs Fresh Parsley	Neck and Giblets From a 12 to 14 Pound Turkey [do not use the liver]

In a large deep sauce pan bring the broth and water to a boil. Add the spices, neck and giblets. When the mixture begins to froth, skim the froth from the top and discard. Add the vegetables and cook uncovered at a bare simmer for 2 hours or until liquid is reduced to 6 cups. Pour stock through a fine sieve into a bowl. Typically you cook the stock early in the day, while you prepare the turkey for the oven.

One piece of the puzzle to complete a turkey dinner!

## WEDDING SOUP

2 Chickens	3 to 4 Ribs Celery, chopped
1 Onion, coarsely chopped	2 to 3 Carrots, cleaned and chopped
1 Large Can College Inn Chicken Broth	1/2 to 1 Pound Escarole, torn into small pieces
1 Pound Lean Ground Meat	2 Eggs, beaten
1/4 Cup Breadcrumbs	Salt, to taste
Pepper, to taste	Garlic Powder, to taste
1/2 to 1 Cup Parmesan Cheese, grated	Olive Oil
1 Package Very Small Round Noodles	1 Package Lipton Chicken Noodle Soup

Cook the chicken, celery, onion and carrots, covered by water about 1 to 1and 1/2 hours. Bone and chunk the chicken and reserve the meat. Return the bones and skin to the broth add the can of chicken broth. Blanch the escarole and reserve while the broth continues to cook. Make the meatballs by combining the meat, eggs, breadcrumbs, salt, pepper and 1/4 cup of Parmesan cheese. Form fingertip size meatballs and brown in olive oil. Reserve with the chicken pieces. Find the smallest round noodles you can and brown in olive oil slightly, after cooking. Strain the soup and add the dry Lipton soup mix. Add the reserved meats and cook for 5 minutes. Add the pasta, escarole and the remaining cheese. Serve immediately.

This recipe comes from Rose, whose last name I don't remember. One winter or maybe late fall Sunday, I was at St. Bonaventure's for mass. During the mass a man collapsed and was taken from the church. As I left the church, the paramedics were at the entrance, taking the man out. They were talking among themselves and said they didn't think he would make it. He didn't. His wife, in her grief, died 2 hours later. Their daughter was Rose. To deal with their deaths she started helping people who were dying. She helped with Papa during his last months. This is her Mother's recipe.

# SALAD DRESSINGS AND SAUCES



## ANCHOVY SAUCE

1 Stick Butter, melted

1/2 Cup Olive Oil

3 to 5 Cloves Garlic, chopped

6 Anchovies, drained, mashed or chopped

Add the oil, anchovies and garlic to the butter. Simmer for 5 to 10 minutes. Serve as a dip for vegetables or sauce for pasta.

This is from Jeff Smith, The Frugal Gourmet. His show used to be on PBS.

**CREAMY ROQUEFORT DRESSING**  
**DOROTHY LEUSCH**

3/4 Cup Hellmann's Mayonnaise

1/4 Cup Crumbled Roquefort Cheese

1/2 Cup Sour Cream

1/8 Teaspoon Garlic Powder

1/8 Teaspoon White Pepper

Combine all of the ingredients and chill.

Gramie liked it simple!

**McNAMARA MUSTARD**  
**LAWRENCE McNAMARA**

1/2 Cup Dry Mustard

1/4 Cup Flour

2 Tablespoons Sugar

1/2 Teaspoon Salt

1/4 Cup Vinegar, white or cider

1/8 Cup Water

Whisk all the ingredients together. Let stand at least 1 day before serving.

Grampa Mac was Gramie's father.

**MOCK HORSERADISH SAUCE**  
**MARY ANN HOGAN**

1/3 Cup Sour Cream

1/3 Cup Mayonnaise

1 Tablespoon Scallions, chopped

1 Tablespoon Dry Mustard

Salt, to taste

Combine all ingredients and chill for at least 2 hours to set flavor.

Mary Ann serves this with a pork roast. It is very good!

**RED WINE-BLUE CHEESE DRESSING**  
**DOROTHY LEUSCH**

1/4 Cup Dry Red Wine

3 Tablespoons Red Wine Vinegar

3/4 Cup Olive Oil

1 Clove Garlic, finely chopped

1 Teaspoon Salt

1/2 Teaspoon Freshly Ground Black Pepper

1/2 Teaspoon Dried Basil

2 Ounces Blue Cheese, crumbled

Put all the ingredients, except the Blue Cheese, in a tightly covered jar. Shake to blend. Refrigerate at least an hour and no more than 4 days. Add the Blue Cheese just before serving. Serve over greens.

Gramie loved to make up these recipes.

**SAUCE VINAIGRETTE  
DOROTHY LEUSCH**

1/2 Cup White Vinegar

1 Teaspoon Salt

1/2 Cup Olive Oil

1/8 Teaspoon Freshly Ground Black Pepper

Mix the above in a bowl and add the following ingredients. All of these are fresh and should be finely chopped. If using dried herbs use 1/2 the amount shown.

1 Tablespoon Parsley

1/4 Teaspoon Chives

1/4 Teaspoon Chervil or Watercress

1/4 Teaspoon Tarragon

1 Tablespoon Onion

1/2 Teaspoon Capers

1 Tablespoon Dill Pickle

1/2 Teaspoon Pimento

1/2 Teaspoon Green Pepper

1 Hard-Boiled Egg

Chill and serve over greens.

This was one of Gramie's finest dressings.

**THANKSGIVING WHITE WINE GRAVY**  
**LUCY LEUSCH**

1 Large Onion, finely chopped

1 and 1/2 Cup Dry White Wine

1/3 Cup All-Purpose Flour

Turkey Juices From Roaster

4 Cups Turkey Giblet Stock Plus Additional for Thinning [see soup section for recipe]

Once your turkey is cooked and removed from the roaster, skim the fat from the pan juices and reserve both the pan juices and the fat, separately. Deglaze the pan with the wine over moderately high heat. [To deglaze, as the liquid cooks, stir the bottom of the pan to get up all the browned scraps from the bottom] Boil Mixture until reduced to 1/2 cup. Add 4 cups turkey stock and bring to a simmer. Pour mixture through a sieve into a sauce pan. Saute the onions in 1/4 cup of the reserved fat, in a heavy pan, until browned. Stir in flour and cook roux [combination of fat and flour] over medium low heat, whisking for 3 minutes. Bring wine mixture to a simmer. Add the hot wine mixture to the roux in a fast stream, whisking constantly. Simmer, whisking occasionally, for 10 minutes. Thin to desired consistency with the reserved pan juices. Season with salt and pepper.

A great gravy for the turkey dinner. You could also make this for a roasted chicken, cutting the recipe in half.

# SALADS



**BACON - CAULIFLOWER SALAD**  
**MARY ANN HOGAN**

1 Head Iceberg Lettuce, torn in small pieces	Small Red Onion, Chopped
1 Pound Bacon, fried and broken into small pieces	1 Head Cauliflower, break into florets
1/2 Cup Sugar	1/2 Cup Grated Parmesan Cheese
16 ounces Mayonnaise	

Layer lettuce, red onion, cauliflower and bacon in a large salad bowl. In a separate bowl combine the sugar, cheese and mayonnaise. Spread on top of the layered salad. Mix to serve.

Aunt Nancy often requests this...it is one of her favorites!

**BETTY SALAD  
ALL OF TOLEDO**

Dressing

1 Cup Olive Oil	3/4 Cups White Sugar
1/2 Cup Ketchup	1/4 Cup Balsamic Vinegar
1 Tablespoon Worcestershire Sauce	1 Medium Onion, diced

Salad

Fresh Spinach, cleaned, shredded	12 Slices Bacon, browned and crumbled
4 Hard-Boiled Eggs, chopped	1 Can Bean Sprouts, drained [or fresh]
1 Can Sliced Water Chestnuts, drained	

Blend in a blender the oil, sugar, ketchup, vinegar and Worcestershire sauce. Once mixed, pour into a bowl and add the onion. In a large bowl, put in the spinach, bean sprouts and water chestnuts. Toss with the dressing. Top with the chopped egg and then the bacon.

This salad is a huge Toledo favorite. Betty Timko was a restaurateur who made this famous. We no longer have to make the dressing, as it is now bottled and sold locally. For those of you not close enough to buy it or have me bring it to you, this will have to suffice.

## **BLUE CHEESE - BELL PEPPER SALAD**

1 Red Pepper, diced

1 Yellow Pepper, diced

1 Cup Grape Cherry Tomatoes, halved

1/2 Cup Blue Cheese, crumbled

1/2 Cup Italian Salad Dressing

Remember when cutting the peppers remove all the heavy membrane inside them. Combine the vegetables and cheese in a serving bowl. Pour dressing over it and toss. Cover and refrigerate 30 minutes before serving.

I don't know where this comes from. It sounds good!

**BLUE CHEESE COLESLAW**  
**MARTHA BRANION**

6 Cups Cabbage [about 1/2 large head]	1 and 1/2 Cups Celery, sliced diagonally
1 Cup Radishes, sliced thin	1/2 Cup Green Pepper, chopped
1/4 Cup Parsley, minced	3 Green Onions with Tops, sliced
1 Cup Sour Cream	1/2 Cup Mayonnaise
3 Tablespoons Wine Vinegar	1 Tablespoon Sugar
1/2 Teaspoon Salt	1/2 Teaspoon Ground White Pepper
2 Ounces Blue Cheese, crumbled	Cherry tomatoes, to garnish

Cut cabbage in thin slices or use a processor with the slice blade. Put all the vegetables in a large bowl. Blend sour cream, mayonnaise, wine vinegar, sugar, salt and pepper. Toss dressing with vegetables and blue cheese. Blend at least 3 to 4 hours to blend flavors. Garnish with cherry tomatoes before serving.

Aunt Martha found this recipe in the Chicago Tribune and we have certainly adopted it as our own! It is a great addition to a picnic type dinner or to a cold buffet. Aunt Nancy always pulls some of the coleslaw out for Uncle Tom before adding the blue cheese!

**CAESAR SALAD**  
**LAURA LEUSCH**

Dressing

1 Cup Good Olive Oil	2 to 3 Cloves Garlic, crushed
1/4 Teaspoon Cayenne Pepper	2 to 4 Dashes Tabasco Sauce
2 or 3 Anchovies	Egg Substitute Equal to 1 Egg

Salad

1 Head Romaine, cleaned, torn apart	Croutons
3/4 Cup Parmesan Cheese, freshly grated	Juice of 1 Lemon

Combine the dressing ingredients and let sit for at least 8 hours. Crisp the cleaned romaine at least 2 hours in the refrigerator. Use a large wood bowl, if possible. Rub the bowl with the anchovies and some of the garlic from the dressing. Add the romaine and toss well with the dressing. All the leaves should be well coated. Add the egg substitute and toss thoroughly. Add the cheese until all the leaves show cheese. Add the croutons and lemon juice and additional anchovies [if desired] and toss a final time. Sprinkle a little more cheese on top.

As you know, I have made this salad forever. The recipe came from "A Treasury of Great Recipes" by Vincent and Mary Price. Yes, Vincent Price the old actor. The book was published in 1965 and Papa and Gramie received an autographed copy. Until the egg scare came it was made with an egg boiled for 1 minute. Time changes things. Gramie always loved the lemon taste. I often leave it out.

**CHERRY SALAD SUPREME**  
**LOIS ALLEN**

3 Ounce Package Raspberry Jello

21 Ounce Can Cherry Pie Filling

3 Ounce Package Lemon Jello

8 3/4 Ounce Can Crushed Pineapple

3 Ounces Cream Cheese

1/3 Cup Mayonnaise

1/2 Cup Whipping Cream

1 Cup Tiny Marshmallows

Dissolve Raspberry jello with 1 cup boiling water. Stir in the pie filling. Turn into a 9 x 9 x 2 baking dish. Dissolve lemon jello with 1 cup boiling water. Beat together the cream cheese and mayonnaise. Gradually add the lemon jello. Stir in the un-drained pineapple. Whip the whipping cream. Fold into the lemon mixture. Fold the marshmallows into this. Spread on the cherry layer. Chill until set.

I am not a big fan of these elaborate jello salads. I love jello and make the sugar free kind all the time. A tip from Aunt Nancy.. always add a 1/2 package of unflavored gelatin to a small box of jello for a much firmer end product. Back to this salad. It does make a good choice for a potluck dinner or lunch. There are people who love them! Serves 12.

## COUNTRY SALAD WITH GOAT CHEESE AND WALNUTS

1/4 Cup White Wine Vinegar

Salt, to taste

Freshly Ground Pepper, to taste

8 ounces Fresh Goat Cheese, crumbled

16 Cups Assorted Baby Mixed Greens

1 Cup Walnut Pieces

3/4 Cup Plus 1 Teaspoon Walnut Oil

Place Vinegar in a small bowl. Gradually whisk in 3/4 cup of oil. Season with salt and pepper. Can be prepared 1 day ahead. Let stand at room temperature. Wash your greens and drain well. Pat dry with paper towels. Crisp in the refrigerator for at least 2 hours. To crisp, wrap your dry greens in paper towels and refrigerate. Preheat oven to 400 degrees. Place nuts on a small cookie sheet. Drizzel the remaining teaspoon of oil over the nuts and toss to coat. Bake until toasted, about 12 minutes. Place greens, walnuts and cheese in a large bowl. Whisk dressing to blend. Add to salad and toss to coat. Serve immediately. Serves 8.

**CREME de MENTHE FROZEN SALAD**  
**LOIS ALLEN**

2 and 1/2 Cups Miniature Marshmallows	1/2 Cup Creme de Menthe
15 Ounce Can Crushed Pineapple	4 to 5 drops Green Food Coloring
2 Egg Whites	2 Tablespoons Sugar
9 Ounces Cool Whip, defrosted	1 Can Fruit Cocktail, drained

Drain the pineapples and reserve the juice. Melt the marshmallows in the pineapple juice. Add the creme de menthe and chill until it is like jelly. Beat the egg whites until soft peaks are formed. Add sugar and beat until stiff. Fold the egg whites and cool whip into the pineapple mixture. Add the fruit. Put in mold and freeze until firm.

Watch who you serve this to. It is not suitable for children or alcoholics. You don't cook the alcohol out. If you take it to a potluck put a sign with the name on it! Un-mold to serve. Serves 12.

**FRUITED CHEESE SALAD**  
**LOIS ALLEN**

3 Cups Cream-Style Cottage Cheese                      1 Quart Cool Whip, defrosted  
2 Three Ounce Packages Orange-Pineapple Jello      13 and 1/2 Ounce Can Pineapple Tidbits, drained  
11 Ounce Can Mandarin Orange Sections, drained    Endive

In mixer, blend cottage cheese and cool whip. Stir in dry jello. Fold in fruit. Press into 7 or 8 cup mold. Chill several hours or overnight. Un-mold onto serving platter. Garnish with endive. Serves 12.

Since this is a Lois recipe you can trust that it will taste good. Not being a fan of cottage cheese or fruited salads, I have never eaten this. Lois did bring it to the house occasionally.

**GREEN BEAN SALAD WITH PIMENTO**  
**NANCY QUINN**

1 Can French Green Beans

1 Small Bottle Italian Salad Dressing

1 Small Bottle Red French Salad Dressing

Onion Salt, to taste

Pimento, diced

The night before you want to serve the salad, drain the green beans and put in a bowl. Cover with half Italian dressing and half red French to cover the beans. Season with the onion salt, enough that you taste the onion, but not too much to be overly salty. The next day, before serving, drain the beans. Add the diced pimento, enough so you see it in the salad. Serve very cold!

This was an original recipe from Gramie. Aunt Nancy has changed it a bit. Gramie never drained the dressings and usually made it the day she served it. She also used chopped green onions instead of onion salt. The longer marinating time and draining the dressing greatly improves the flavor. People rave about this salad!

**MANDARIN ORANGE SALAD**  
**DOROTHY LEUSCH**

1 Pound Fresh Spinach, cleaned and shredded	1 Red Onion, sliced thinly
1 Can Large Mandarin Oranges, drained	6 Hard-Boiled Eggs, chopped

DRESSING

3/4 Cup Olive Oil	1 Teaspoon Dry Mustard
1/8 Cup White Vinegar	1 Teaspoon Celery Salt
1/4 Cup Sugar	1 Teaspoon Onion, grated
1 Teaspoon Salt	1 Teaspoon Sweet Paprika

1 Clove Garlic, diced, soaked in the oil for 2 hours

Combine all ingredients for the dressing at least 2 hours prior to serving. Arrange spinach on individual plates. On top of greens arrange onion slices, egg and Mandarin Oranges. Pour dressing over all and serve.

This is Gramie's version of this salad. Aunt Lucy has a slightly different one. You choose which one you like better.

**MANDARIN ORANGE SALAD**  
**LUCY LEUSCH**

Bibb or Boston Lettuce	1 Red Onion, sliced thinly
1 Can large Mandarin Oranges, sliced	1 Hard-Boiled Egg, sliced
<u>DRESSING</u>	
3/4 Cup Salad Oil	1 Teaspoon Dry Mustard
1/8 Cup White Vinegar	1 Teaspoon Celery Salt
1/4 Cup Sugar	1 Teaspoon Onion., diced
1 Teaspoon Salt	1 Teaspoon Sweet Paprika
1 Clove Garlic, pressed	

Combine all ingredients for the dressing at least 2 hours prior to serving. Arrange lettuce on individual plates. On top of greens arrange onion slices, egg and Mandarin Oranges. Pour dressing over all and serve.

I don't know why Aunt Lucy had this slightly different version of Gramie's salad. You choose which one you like better.

**MARTHA'S SALAD**  
**MARTHA BRANION**

1 Bag Baby Spinach

1 Small Avocado, thinly sliced

1/2 Medium Red Onion, thinly sliced

4 Ounces Feta Cheese, crumbled

1/2 Cup Walnuts, coarsely chopped

Clean the spinach and crisp in the refrigerator for a few hours. Put the spinach on individual plates. Arrange the avocado, onions and walnuts on it. Top with the feta cheese. Pour the dressing over each salad. Oh, where's the dressing? Aunt Martha refuses to give it out. If you want to make her special salad she has to make the dressing. She is quite willing to make you a batch. Plan on making this salad shortly after a visit home!

**MUSHROOM AND SHRIMP SALAD**  
**DOROTHY LEUSCH**

1 Pound White mushrooms, sliced thin	8 Ounces Small Shrimp, cleaned and boiled
1 Cup Walnut Oil	1/2 Cup Red Wine Vinegar
2 Cloves Garlic, crushed	Salt, to taste
Pepper, to taste	1/2 Teaspoon Dill Weed
Boston Lettuce	

Mix together the walnut oil, vinegar, garlic, salt, pepper and dill weed. Marinate the mushrooms in the dressing for 2 hours. Cut the shrimp in 2 or 3 pieces. Add the shrimp and marinate for 1 hour. Serve on Boston lettuce. Serves 8.

This was one of Gramie's company salads.

## PEAR SALAD WITH MIXED GREENS AND WALNUTS

### Dressing

1 Medium Shallot	1 and 1/2 Tablespoons Walnut Oil
1/2 Cup Extra Virgin Olive Oil	1 and 1/2 Tablespoons Red Wine Vinegar
1 Tablespoon Dijon Mustard	1/2 Teaspoon Sugar
1/4 Teaspoon Salt	Freshly Ground Black Pepper

### Salad

1 Tablespoon Walnut Oil	1/2 Cup Walnut Pieces
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1 Large Bartlett or Comice Pear, firm but ripe, unpeeled, halved lengthwise and cored  
10 Cups Mixed Greens [use a mixture of greens such as watercress, arugula, endive, boston and or leaf lettuce...bitter greens will offset the pear's sweetness so try to use at least one]

### Method to make dressing

In a processor, using the steel knife, with the machine running, drop the shallot through the feed tube and mince. Add both oils, vinegar, mustard, sugar, salt and pepper. Mix for 10 seconds. Can be prepared up to 3 days ahead. Cover and chill. Bring to room temperature before serving.

### Method to prepare salad

Heat walnut oil in heavy, medium-size skillet over medium heat. Add the walnuts and cook until light brown, stirring frequently. This will take about 4 minutes. Transfer to a paper towel and cool. Cut each halved pear into half lengthwise again. Slice each into lengthwise slices about 1/4 inch thick. Put the pear slices into a shallow bowl and pour the dressing over them. You can do this up to 2 hours ahead, cover and chill. Combine green in a large salad bowl. Remove pears from the dressing with a slotted spoon. Add dressing to the greens and toss gently. Adjust seasoning. Divide greens among individual plates. Arrange 3 or 4 pear slices atop each, overlapping slightly. Sprinkle with the walnuts. Serves 4.

**RED ONION AND ORANGE SALAD WITH POPPY SEED DRESSING**  
**DOROTHY LEUSCH**

3/4 Cup White Sugar

1 Teaspoon Dry Mustard

1 Teaspoon Salt

1 and 1/8 Tablespoon Onion Juice

1 Cup Olive Oil

1 and 1/2 Tablespoons Poppy Seeds

Mixed Greens

1 Red Onion, sliced in thin circles

3 Oranges, peeled, skinned and sliced in thin circles

Clean your greens and refrigerate for about 2 hours to crisp. Combine the sugar, mustard, salt, onion juice, olive oil, and poppy seeds. Whisk well. May be made ahead of time. Cover and refrigerate. Bring to room temperature before serving. On individual salad plates arrange your greens. Top with the orange slices, overlapping them a little. Top with a few red onion slices. Drizzle dressing over each plate.

This was another company or special occasion salad. I always enjoyed it. For the life of me, I can't figure out what 1/8 of a tablespoon is! Good luck.

**SPINACH SALAD WITH MILWAUKEE BACON DRESSING**  
**LAURA LEUSCH**

1 Pound Fresh Spinach, cleaned, shredded	4 Slices Bacon, diced
1 Medium Onion, finely minced	1/4 Cup Sugar
1/2 Teaspoon Salt	Freshly Ground Black Pepper
1/3 Cup Cider Vinegar	1 Hard-Boiled Egg, sliced

Brown bacon to almost crisp. Remove from pan and drain on paper towels. Add onion and cook until transparent. Add the sugar, salt, pepper and vinegar to the pan. Bring to a boiling point. Pour hot over the spinach. Toss to coat leaves. Sprinkle bacon on top. Decorate top with egg slices.

Serve this with Karl Ratzsch's Duck and Red Cabbage. You'll find those recipes here also. I have made all of these dishes!

**TACO SALAD**  
**MARTHA BRANION**

1 Pound Lean Ground Beef, browned, drained	1 Can Refried Beans
1 Package Taco Seasoning Mix	1 Jar Taco Sauce
2 Small Heads of Lettuce, torn up	1/2 Cup Black Olives, diced
1/2 Cup Onion, chopped	1 Large Tomato, diced
1 Ripe Avocado, diced	1 Cup Cheddar Cheese, shredded
1 Cup Broken Taco Chips	

Add the taco seasoning to the browned meat and prepare as directed. Add the beans and 3/4 of a cup of taco sauce. In a large serving bowl, put in half the lettuce. Top with the bean and beef mixture. Add the remaining lettuce. Layer the olives, onion, tomato, avocado, cheese and chips. Serve with taco sauce to be used for dressing.

**WALDORF SALAD**  
**FRIEDA HILL**

1 1/2 Cups Apple, cubed

1 Cup Celery, finely chopped

1/2 Cup Mayonnaise or Miracle Whip

1/4 Cup Raisins

1/4 Cup Walnuts, chopped

1/2 Teaspoon Lemon Juice

Mix the apples with the mayonnaise or salad dressing and the lemon juice. Add the celery and toss well. Add the raisins and walnuts and fold together. Serves 6.

When I was a kid I hated anything with mayonnaise or salad dressing. Gigi's Waldorf salad was an exception. I did try to get as little dressing as possible and for a while they even took mine out before adding the dressing. It is a wonderful taste from the past!

# SANDWICHES



**BAR B QUE BEEF SANDWICHES**  
**NANCY QUINN**

3 Pound Rump Roast

1 Teaspoon Onion Salt

1 Can tomato Paste

1/2 Cup Brown Sugar

1/2 Cup Cider Vinegar

2 Teaspoons Salt

2 Teaspoons Worcestershire Sauce

1 Teaspoon Dry Mustard

Put the ingredients into a crock pot in the order listed. Cover and cook on high for 8 hours. With a wire whisk, stir the mixture until the meat is shredded. Serve on hard rolls or hamburger buns.

This recipe really came from a Valparaiso Community Cookbook. Aunt Nancy tried a lot of different recipes before she settled on this version. Her biggest fan is Kevin.

## FRENCH TOAST CROQUE-MONSIEUR

2 to 3 Eggs

6 Ounces Ham, sliced

1/4 Cup Buttermilk

6 Ounces Gruyere Cheese, sliced

2 Tablespoons Dijon Mustard

8 Slices Firm White Bread

4 Tablespoons Butter

Lightly beat together the egg and the buttermilk and pour into a shallow dish. Dipe the mustard among the bread slices, spreading a thin coat on each. Dipe the ham and cheese equally, placing pieces on 4 of the bread slices. Top with remaining bread slices. In a skillet, heat on tablespoon of the butter over medium-low heat. Handling carefully, dip each sandwich into the beaten egg and place in the skillet, doing just one sandwich at a time. Cook to golden brown on each side, [2 to 3 minutes a side] turning only once. Use an additional tablespoon of butter in the pan for each sandwich. Keep sandwiches in a low oven to melt the cheese further before serving.

**GRILLED CHICKEN SANDWICHES WITH PESTO SAUCE**  
**MARTHA BRANION**

4 Chicken Breasts, boned and skinned

2 Tablespoons Walnut Pieces

1 Small Clove Garlic, pressed

1/2 Cup Fresh Tarragon Leaves

1 and 1/2 Ounces Fontanella Cheese, sliced

4 Sandwich Buns

1/4 Teaspoon Salt

1/2 Cup Olive Oil

Make the marinade and sauce, in a blender, by combining the garlic, tarragon and walnuts. Puree well. Add the salt and Oil and blend well. Divide the liquid in half. Marinate the chicken in one part, reserving the rest to top the sandwiches. Let the chicken marinate for at least 2 to 3 hours. Grill the chicken. When done add a slice of cheese to each and let it melt. Put on a sandwich bun, topping the meat and cheese with some of the pesto sauce.

These are very good!

**HAM AND CHEESE SANDWICHES**  
**NANCY QUINN**

1 Stick Butter

1 Tablespoon Poppy Seeds

2 Tablespoons Yellow Mustard

1 Tablespoon Onion, minced

1/2 Pound Shaved Ham

1/2 Pound Swiss Cheese, thinly sliced

8 Hamburger Buns

Melt butter. Add the poppy seeds, mustard and onion. Mix well. Spread about 1 Tablespoon of the mixture on the inside of the bun. Layer the ham and cheese. Wrap each in foil. Heat for 20 minutes in a 375 degree oven. Makes 8 sandwiches. You can make these ahead and freeze them. The bun gets a little soggy this way. It is probably better to make them the night before and refrigerate until you are ready to cook.

Aunt Nancy got this recipe from the Deveaux PTA, when she was very active in it. All the Quinn kids went to grade school there for some period of time. This is a great sandwich for a large group. Serve with potato chips or an assortment of cold salads.

## ITALIAN CHICKEN POCKETS

1 Pound Chicken Breasts, boneless, skinless	1 Package French's Italian Spaghetti Seasoning Mix
2 Tablespoons Vegetable Oil	1 Cup Green Pepper, chopped
2/3 Cup Water	2 Tablespoons Tomato Paste
2 Whole Pieces Pita Bread, halved	Mozzarella or Parmesan Cheese, grated

Cut chicken into bite size pieces. In skillet heat oil and brown chicken pieces. Stir in spaghetti seasoning, bell pepper, water and tomato paste. Bring to a boil. Reduce heat and simmer 1 to 3 minutes or until thickened, stirring occasionally. Fill each pita half with the chicken mixture, top with the grated cheese. Serves 4.

## SKEWERED ITALIAN HEROES

1 Pound Ground Chuck	1/2 Cup Seasoned Breadcrumbs
1 Large Egg	1/4 Cup Whole Milk
1 Teaspoon Dried Minced Onion	1 Teaspoon Salt
1 Pound Sweet Italian Sausages	2 Tablespoons Water
2 Green Bell Peppers, seeded	2 Red Bell Peppers, seeded
32 Ounces Spaghetti Sauce	6 Hero Rolls, each about 12 inches

Preheat oven to 400 degrees. Mix meat, breadcrumbs, egg, milk, onion and salt in a bowl. Shape into 18 meatballs. Place in a greased shallow baking pan. Bake 15 minutes or until browned. Place sausage and water in a large skillet and cover. Bring to boiling over medium heat. Cook 5 minutes and uncover. Cook until browned. Drain on paper towels. Cut the sausages into chunks. Cut the peppers in 1 inch chunks. On each of 6 skewers, alternately thread meatballs, sausages and pepper strips. Place skewers on a broiler rack. Brush generously with spaghetti sauce. Broil until the peppers are tender and the meat is heated. Put the contents of each skewer on a roll. Top with a little heated spaghetti sauce and serve.

## SLOPPY JOES

1 Pound Lean Ground Beef

3/4 Cup Ketchup

1 Cup Water

1 1/2 Teaspoon Celery Salt

Brown the ground beef, breaking it up with a fork into small pieces as it browns. Drain on paper towels. Discard the grease and return beef to the frying pan. Pour the ketchup over the meat and mix to cover all the meat. Add the water and stir until blended. Add the celery salt. Cook over low heat for about 1/2 hour. You want the sauce to cook down and be a bit thick. Serve on hamburger buns. Will make 4 sandwiches.

# STARCHES



**AU GRATIN POTATOES**  
**DOROTHY LEUSCH**

3 to 5 Pounds Potatoes, peeled, sliced thin

3 Boxes Kraft Macaroni and Cheese

Butter

Whole Milk or Half and Half

Onion Salt

Freshly Ground Black Pepper

Spray a large round glass casserole with Pam. Preheat oven to 350 degrees. Put a thick layer of potatoes in the bottom of the casserole. Top with 1 package of cheese from the Kraft macaroni and cheese. Sprinkle with a little onion salt and a generous amount of pepper. Pour milk or the half and half over the top to just cover the potatoes. Repeat the layers 2 times. On the top layer add slices of butter. Bake for at least 2 hours.

These potatoes are one of Gramie's finest efforts! For years she made this with a can of Kraft's Grated Orange Cheese. They took it off the market and we were crushed! We then figured out they were still making the cheese but only selling it in the macaroni and cheese packages. Now we can all make them again. Reserve the macaroni for another use! If you are like Uncle Rich and like the potatoes really brown on top cook for 3 hours. If you want to make this into an entree add chunks of ham. Oh, oh, good!

**BASIC RICE SALAD**  
**NANCY QUINN**

2 Cups Cooked Rice	1/4 Cup Fresh Parsley, Finely chopped
1 Tablespoon Fresh Mint, chopped	1/4 Cup Yellow Onion, chopped
2 Tablespoons Green Pepper, chopped	1 Medium Tomato, peeled, seeded, and chopped
3 Tablespoons Fresh Lemon Juice	1 Teaspoon Salt
3 Tablespoons Olive Oil	Freshly Ground Black Pepper, to taste

Mix all ingredients in a medium size bowl, Chill several hours or overnight to meld flavors. Stir well before serving.

This recipe came from "The New James Beard". It is a favorite of both Aunt Nancy's and mine. We often use it for buffet dinners. It is another good potluck or picnic choice.

## **BIG APPLE BROWN RICE**

1 and 1/4 cups Apple Juice

1 Cup Water

1 Tablespoon Butter

1 Tablespoon Honey

1 Cup Uncle Ben's Original Brown Rice

1 Teaspoon Salt

2 Medium-Size Red Apples, coarsely chopped

3/4 Cup Celery, thinly sliced

1/3 Cup Pecans or Walnuts, coarsely chopped

Bring juice and water to a boil in a large saucepan. Stir in rice, butter, honey and salt. Cover tightly, reduce heat and simmer until all liquid is absorbed, about 30 minutes. Stir in apples, celery and nuts. Heat through. Serve warm or cold. Serves 6.

I went through a period of collecting apple recipes. Try this one!

**BROWNE D RICE**  
**DOROTHY LEUSCH**

2 Cups Converted Rice

1/2 Stick Butter

1 Can Onion Soup [Campbell or Progresso]

1/2 to 1 Soup Can Water

Saute the rice in the butter. You want to coat all the rice and slightly brown it. I use brown converted rice sometimes for a deeper color. Add the soup and water and bring to a boil. A note on the soup... Campbell's is fine, but if you want more onion taste use Progresso. If you don't like the onion taste use beef consomme instead. Cover and lower heat to simmer. Cook for 25 to 30 minutes until all liquid is absorbed.

This is still one of my all-time comfort foods! Gramie always used instant rice, which simmered for 5 or 10 minutes. With so many good rice choices on the market today, it is not necessary to use something so lacking in taste and body. That's my opinion! I often add leftover cubed beef or pork, which I brown in a separate pan to complete this. Aunt Nancy thinks that is disgusting! I think it tastes pretty good.

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**CRUNCHY POTATOES**  
**DOROTHY LEUSCH**

3 Pounds Small Red Potatoes, scrubbed

2/3 Cup Fresh Parsley, chopped

5 Medium Shallots, peeled

1/4 Teaspoon Salt

1 Stick Butter, melted

1/4 Teaspoon Sweet Paprika

1/8 Teaspoon Freshly Ground Black Pepper

In a large covered pot, steam the potatoes in 1 inch of salted boiling water until they are just tender. Drain and cool. Cover and refrigerate overnight. Preheat oven to 350 degrees. In a food processor or blender, combine the parsley, shallots, salt and pepper. Process for 10 to 20 seconds, until finely chopped. Stir in melted butter. Spray a 9 by 13 inch baking pan with Pam. Cut the potatoes into small chunks and place them in the pan. Add the butter mixture and toss to coat the potatoes thoroughly. Sprinkle the potatoes with paprika. Bake the potatoes for 2 hours, until crisp, stirring occasionally.

**DUKE'S DRESSING**  
**DUKE DeSAUTELS**

**BE SURE TO CUT THIS RECIPE IN HALF IF YOU ARE NOT SERVING 30 PEOPLE!!!!**

3 Pounds Ground Chuck ground with 2 Pounds Ground Pork [have the butcher grind them together]

4 Large Potatoes, boiled, reserve the water                      3 Onions, finely chopped

1/2 to 1 Small Bag Unseasoned Bread Cubes                      Butter

Sage    Salt

Pepper    2 Eggs

Turkey Juice

Brown meat and drain on paper towels. Saute the onions in butter until translucent. Put the bread cubes in a roaster. Pour enough reserved potato water over them to moisten them. Add the meat and onions. Break up the potatoes with a hand masher and add them to the roaster. Stir until well mixed. Add sage, salt and pepper and mix in. Taste for seasoning and adjust if necessary. Add 2 eggs and mix in well. Cook 3 hours at 325 to 350 degrees, adding turkey juice or chicken broth constantly to keep moist. Serves 10000!

This is Kak's Dad's recipe. It is now made by Kak whenever she is with Aunt Lucy for Thanksgiving.

**FETTUCCHINE ALFREDO**  
**MARCELLA HAZAN**  
**“THE CLASSIC ITALIAN COOKBOOK”**

1 Cup Heavy Cream

3 Tablespoons Butter

Fettuccine

3/4 Cup Parmesan Cheese, freshly grated

Freshly Ground Black Pepper, 4 to 6 grinds of the mill

A Very Tiny Grating of Nutmeg

2 Tablespoons Salt

1/2 Teaspoon Salt

Choose an enameled cast iron pan or other flameproof cook and serve ware that can later accommodate all of the cooked fettuccine comfortably. [In the real world you may not have this. Use what you have and use a serving dish to serve!] Put in 2/3 of a cup of the cream and all of the butter and simmer over medium heat for less than a minute, until the cream and butter have thickened. Turn off the heat. In a separate pan bring 4 quarts of water to a boil. Add the salt, then drop in the fettuccine and cover the pot until the water returns to a boil. Cook the fettuccine until it is about 1 minute from being al dente. [You'll still taste some starch in it.] Drain thoroughly and transfer to the pan containing the butter and cream. Under low heat, toss the fettuccini, coating with the sauce. Add the rest of the cream and all of the grated cheese. Add 1/2 teaspoon salt, the pepper and the nutmeg. Toss briefly until all the fettuccini are well coated. Taste and correct for salt. Serve immediately with a bowl of additional grated cheese on the side.

This is one of the best fettuccine recipes I have found. Regina always makes her own. For those of us not so talented, this suffices.

## GERMAN POTATOES

2 and 3/4 Pounds Russet Potatoes [about 4 large]

Vegetable Oil [for frying]

2 Tablespoons Butter

1 and 1/2 Cups Onion, chopped

1/2 Teaspoon Sweet Paprika

Salt, to taste

Pepper, to taste

Peel potatoes and peel into 1/2 inch cubes. Rinse with cold water. Drain and pat potatoes dry with paper towels. Heat oil in pan to depth of 3/4 of an inch. Working in batches, add the potatoes and cook until light golden brown. Don't overcrowd the pan and this will take about 3 minutes a batch. Transfer potatoes to paper towels and cool. Melt 1 tablespoon of butter in a heavy, large frying pan over medium heat. Add the onions and paprika and saute until onions are golden, about 5 minutes. Preheat oven to 400 degrees. In your frying pan melt the rest of the butter with the onions. Add all the potatoes and saute until golden brown, about 3 minutes. Season to taste with salt and pepper. Spread mixture on heavy large baking sheet in single layer. Bake until potatoes are cooked through and crisp, about 15 minutes.

This recipe comes from Peter Luger's Steakhouse in Brooklyn, a famous old New York restaurant.

**GERMAN SPATZLES**  
**DOROTHY LEUSCH**

1 Egg

1/2 Cup Water

1/2 Teaspoon Salt

3/4 Cup Flour, sifted

Beat egg with salt and water. Add flour and stir until smooth. Let the batter sit for about 1/2 hour before boiling. In a pot of boiling water drop teaspoons of the dough. Simmer gently for about 10 minutes. The spatzle are done when they rise to the top of the water.

Gramie made these a lot when we were young. They are very good. She often served them with a pork roast and gravy. Guess what you did with that gravy?

**GOURMET POTATOES  
THE ORIGINAL RECIPE  
LOIS ALLEN**

6 Medium Potatoes	2 Cups Sharp Cheese, shredded
1/4 Cup Butter	1 and 1/2 Cups Sour Cream [room temperature]
1/2 Cup Onion, chopped	1 Teaspoon Salt
2 Tablespoons Butter	Pepper

Cook potatoes in their skins. Cool, peel and shred on a grater. Over low heat, melt the 1/4 pound of butter and the cheese. Remove from heat. Blend in the sour cream, onions, salt and pepper. Fold in potatoes. Put in long casserole and dot with remaining butter. Bake 25 minutes at 350 degrees.

This was the original recipe. We have changed it over the years. Grating those potatoes was a real pain!

**GRAM'S TURKEY STUFFING**  
**FRIEDA HILL**

1 Loaf White Bread, toasted on both sides	1/2 Bunch of Celery, very finely chopped
1 Large Onion, very finely chopped	2 Teaspoons Bell's Poultry Seasoning
1 to 1 and 1/2 Sticks Butter	1 Can Chicken Broth
Salt	Pepper

After toasting your bread, tear it into small pieces. Set aside. If Aunt Nancy was checking to see if you cut the onion and celery small enough, she would probably tell you to go back and cut each piece in 4th's. Gram really cut it small. It's hard to cut it fine enough! In a heavy, large frying pan brown the onion and celery in 1/2 stick of butter. Saute until soft. Add 1/2 to 1 more stick of butter and let melt. Mix in the bread. Remove from heat. Add the Bell's and a little salt and pepper. Heat the chicken broth and pour over the stuffing. Stir until all is moist. Add more broth if necessary. Taste for seasoning. You will probably need to add more Bell's. We always do! You want to taste that seasoning. Crack in 2 raw eggs and stir. Stuff the bird. Any extra dressing can be wrapped in foil and baked.

Gigi always made this dressing and many of her granddaughters still use the recipe. Tradition!

**GOURMET POTATOES**  
**LUCY LEUSCH**

2 Bags Shredded Simply Potatoes

2 Pounds Velveeta Cheese, melted in the microwave

2 Cups Hellmann's Mayonnaise

1 Cup Sour Cream, not low fat

Lawry's Seasoned Salt, to taste

Put the potatoes in a large bowl, [You buy them in the refrigerator section of the store] Mix the mayonnaise and sour cream together. Add to the potatoes and mix well. Add the melted cheese and stir until all is mixed together. Season with the Lawry's. Do not be hesitant with this part. You want to taste the seasoned salt. Do taste it to make sure you have used enough salt. Spray a flat glass casserole with Pam. Pour the potato mixture into the pan and smooth the top. Bake at 350 degrees about 40 minutes or until the top is golden brown. Serves 10 to 12.

This is not a diet dish. Don't try to make it one. This recipe came from Lois Allen originally. All the Leusch sisters make it but Aunt Lucy's version is a favorite for many of us. You can easily make a half recipe, using a small casserole. Leftovers are fantastic!

## HERB ROASTED POTATOES POUPON

5 Tablespoons Grey Poupon Dijon Mustard      1/2 Teaspoon Italian Seasoning  
2 Tablespoons Olive Oil      1 Clove Garlic, chopped  
6 Medium Red Skin Potatoes [about 2 pounds]

Cut the potatoes into chunks and put in cold water. In a small bowl, combine the mustard, Italian seasoning, olive oil and garlic. Drain the potatoes and pat dry. Place potatoes on a lightly greased 13 x 9 x 2 inch baking pan or on a shallow baking sheet. Toss them with the mustard mixture. Bake at 325 degrees for 35 to 40 minutes, or until potatoes are fork tender. Stir them occasionally while baking. Serves 4.

**HOT BROCCOLI AND CHEESE RICE**  
**NANCY QUINN**

10 Ounce Box Frozen Chopped Broccoli	1 and 1/2 Tablespoon Water
2 Tablespoons Onion, chopped	1 Stick Butter
1 and 1/2 Cups Rice, cooked	1 Small Jar Cheese Whiz
1 Can Cream of Celery Soup	

Cook the broccoli in the water, onion and butter. Bring to a boil and cook 3 minutes. Add the cooked rice and cook, over medium heat for 5 minutes. Add the cheese whiz and soup. Mix well. Heat gently until the cheese melts and the mixture is thoroughly heated.

This was another Defiance recipe.

**LINGUINE WITH BELL PEPPER JULIENNE AND TOMATO BASIL SAUCE**  
**BON APPETIT SEPTEMBER, 1987**  
**IN MEMORY OF PAPA**

1/2 Cup Olive Oil	1/2 Cup Onions, minced
4 Small Cloves Garlic, minced	1/4 Cup Fresh Basil With Stems, chopped
3 Pounds Tomatoes, peeled and seeded	2 Teaspoons Salt
1/4 Teaspoon Freshly Ground Pepper	1 and 1/2 Pounds Red Bell Peppers, seeded
1 and 1/2 Pounds Yellow Bell Peppers, seeded	4 Tablespoons Fresh Basil, julienned
1 and 1/2 Pounds Spinach Linguine and/or Egg Linguine	

To prepare for cooking boil a pan of water. Drop your tomatoes in the boiling water for about 1 minute. When you take the tomato out, the skin will easily peel off. Once seeded, chop the tomatoes. The peppers should all be cut into a 1/8 inch julienne. [To julienne is to cut in very thin strips.] The heavy, whitish membrane inside the pepper should never be used. Always cut that away. Now we can get started! Heat 1/4 cup of the olive oil in a heavy large skillet over low heat. Add onions and cook until translucent, stirring occasionally, about 8 minutes. Add 1/2 of the garlic and stir for 30 seconds. Increase heat to medium. Add tomatoes, chopped basil, salt and pepper and bring to a boil. Reduce heat and simmer until almost all the liquid evaporates, stirring occasionally, about 25 minutes. This can be prepared up to 4 hours ahead. Reheat before using. Heat remaining 1/4 cup olive oil in another heavy, large skillet over medium high heat. Add bell peppers and cook until tender and edges begin to brown, stirring occasionally. This will take about 10 minutes. Add remaining garlic and stir 30 seconds. Stir in 2 tablespoons of the julienne basil. When you start the peppers, you should have a large pot of salted, boiling water to add the pasta to. Stir it to avoid sticking. Cook until just tender but still firm to the bite. This is a little multi-tasking for you to perform. Drain the pasta well and toss with the finished peppers. Transfer pasta to a large bowl or platter. Top with the tomato sauce. Garnish with basil. Serve 6.

Ok, now for the reason for the memorial to Papa. Aunt Nancy was in Pittsburgh in Mid-August when Bon Appetite arrived. She was there for one of the week long stays to help with Papa. She brought the magazine back to Toledo to try this recipe. In 1987 yellow and red peppers were not normally found or cheap. This was a pretty expensive dish. The last Saturday of the month we decided to make the dish. Must have been payday! After doing all the shopping, we were getting ready to make dinner when the call came from Pittsburgh to say that Papa had died. We went into the garage and said a rosary. I don't know why we went to the garage! We were sort of dazed. Back in the kitchen, we debated whether we should cook this fancy dinner. We decided Papa would be angry if we wasted all that money. The food would spoil by the time we got back to town! Uncle Rich and Mary Ann were visiting friends in Detroit. They cut short their visit to come to us, as soon as they heard the news. They were still about 4 years from getting married. Aunt Nancy and I worried about how Mary Ann would react to us doing all this cooking! It turned out, that all of the sisters who were not in Pittsburgh cooked good meals that night. I've shed a few tears typing this recipe, but it also brought back good memories of family!

**NOODLE SALAD**  
**LAURA LEUSCH**

1 Package Elbow or Seashell Macaroni	Red French Dressing
1/2 Cup Celery, Sliced	1/2 Cup Green Pepper, diced
1/2 Cup Onion, diced	Salt, to taste
Freshly Ground Black Pepper, to taste	Garlic Powder, to taste
Miracle Whip Salad Dressing	Whole Milk
2 to 3 Hard-Boiled Eggs, sliced	Sweet Paprika

Cook and drain the macaroni. Toss with a little red French dressing. You don't need a lot. The pasta should just be coated. Add the vegetables and seasonings. Chill till cool. Add the salad dressing and toss well. Again don't be excessive. All the pasta should be coated. Add a little milk and toss. Add 1 or 2 of the sliced eggs and mix in. Refrigerate to set the flavor, at least 2 to 3 hours. You may need to add a little more milk before serving. The noodles shouldn't be soupy, but should flow a little. Garnish the top with 1 sliced egg and a sprinkling of paprika.

I have always been the one who made this salad. Gramie taught me how and there was never a written recipe. As a result, I'm guessing a bit on the quantity of vegetables. Put in what you are happy with. To keep your mother happy, serve only in air-conditioning and don't let it sit out too long! To keep me happy, never, never substitute mayonnaise for the salad dressing!

**ONION POTATOES**  
**FRIEDA HILL**

3 Pounds Potatoes, peeled and sliced

1 Onion, sliced

Salt

Black Pepper

Put a thick layer of potatoes in a medium-size pan. Cover with a layer of onion. Salt and pepper. Repeat layers until the potatoes and onion are all in the pan. Cover with water. Bring to a boil over moderate heat. Reduce heat to low, cover and cook until potatoes are very done. Aunt Martha says it should be mushy. I think it should be a touch before mushy.

Gigi frequently made these potatoes for us. They are very simple and can be spicy and salty unless you use a gentle hand with the seasoning.

**PARMESAN BUTTERMILK BISCUITS**  
**SUE THORNTON**

1/2 Stick Butter, melted

1 Clove Garlic, minced

2 Packages Refrigerator Buttermilk Biscuits

1/4 Cup Parmesan, grated

Add garlic to melted butter. Dip each biscuit into the butter mixture and put it tightly into a glass pie pan. The biscuits will overlap. Just push them all in. When all are dipped and in the pan, pour the rest of the butter over them. Top with the cheese. Bake 15 to 20 minutes at 425 degrees.

Aunt Lucy swears by these. When we lived in Fairview Park, Gramie and Alice Minarik staged their own private boycott of any Pillsbury product. Pillsbury supported Planned Parenthood. You never would have seen this in one of our good, Catholic houses! Of course, they never told Pillsbury why they didn't buy their products or spread the boycott through the parish so I'm not sure they accomplished anything but disappointing their kids.

**PARMESAN POTATOES**  
**SUE THORNTON**

1/2 Cup Butter	1 Cup Dry Seasoned Breadcrumbs
1/2 Cup Parmesan Cheese, grated	2 Eggs, slightly beaten
12 Medium Red Potatoes, peeled, cut into 1/2 inch slices	
Salt	Pepper
Sweet Paprika	

Melt 1/2 stick of butter in a jelly roll pan. Combine the breadcrumbs and cheese in a bowl. Dip the potatoes in the beaten egg and then in the breadcrumb mixture and place in the pan. Melt the other 1/2 stick of butter and pour over the potatoes. Season with the salt, pepper and paprika. Bake at 350 degrees for 40 minutes.

Sue is a friend of Aunt Lucy's from DePaul. When Aunt Nancy and I made these, we thought there was too much butter. I have cut the butter in half. If you lose all the liquid partway through the baking, add a bit more.

**POTATO PANCAKES  
DOROTHY LEUSCH**

**2 MEDIUM LARGE POTATOES**

**2 TABLESPOONS FLOUR**

**1/2 TEASPOON SALT**

**1 TEASPOON SUGAR**

**1 EGG, BEATEN**

**CRISCO**

Peel the potatoes and grate. Drain excess water. Add the dry ingredients and the egg. Mix well. Fry in hot Crisco until golden brown on both sides in an iron skillet.

Gramie's potato pancakes were always a favorite of ours as kids. They were so crisp and good. None of us make them often today. They are a lot of work, but the memory of them is great!

**POTATO SALAD WITH BACON AND EGGS**  
**MARTHA BRANION**

3 Pounds Red Potatoes	1 Pound Thick Sliced Bacon
5 Hard-Boiled Eggs	1/4 Cup Red Wine Vinegar
1/4 Cup Olive Oil	2 Teaspoons Salt
1 Teaspoon Ground Black Pepper	1 Small Red Onion, chopped
1/3 Cup Fresh Tarragon, chopped	3 Tablespoons Fresh Parsley, chopped

Slice the eggs, reserving one yolk. Mash that yolk and whisk in the salt, pepper, vinegar, and oil. Cook the potatoes, unpeeled, for 20 to 25 minutes. Slice when cool. Cook the bacon, drain and cut in 3/4 inch strips. Reserve 1 Tablespoon of the parsley for the top of the salad. Mix the potatoes, bacon, eggs, red onion, tarragon and 2 tablespoons of parsley and toss gently but thoroughly. Toss gently with the dressing and decorate the top with the parsley.

A great summer salad from Aunt Martha.

**RED JACKET POTATO SALAD**  
**ANN SUNDY**

1/2 Cup Walnut Oil	1 and 1/2 Tablespoons White Vinegar
1 Teaspoon Dijon Mustard	1/2 Teaspoon White Sugar
Salt and Pepper, to taste	1/2 Cup Walnut Pieces
4 Green Onions, sliced	1/4 Cup Fresh Dill [or 1 Teaspoon dried]
2 Pounds Small Red Potatoes, cooked and quartered [not peeled]	

Combine oil, vinegar, mustard and sugar for the dressing. Combine the potatoes, green onion and dill and mix together well. Mix in the dressing and season with salt and pepper to taste. Don't put this together much more than 2 to 3 hours before serving. It tends to discolor and doesn't look very appetizing!

This is a wonderful summer salad that is guaranteed not to poison anyone!

## RED POTATO AND ONION BAKE

8 Large Red Potatoes [about 3 pounds]

6 medium-Size Red Onions [about 1 1/2 pounds]

2 Tablespoons Olive Oil

1 and 1/2 Teaspoons Salt

1 Teaspoon Coarsely Ground Black Pepper

1 Teaspoon Dried Thyme Leaves

Preheat oven to 425 degrees. Cut potatoes into quarters. Cut each onion lengthwise in half, keeping the root end on. In a large roasting pan [about 17 by 12 inches]. Toss the potatoes and onions with the oil, salt, pepper and thyme until all are well coated. Roast 45 minutes, turning with a spatula once or twice, until golden brown and fork tender. Serve warm or refrigerate to serve cold later. Serves 6.

This is another one of those “Good Housekeeping” recipes.

**RISOTTO**  
**LAURA LEUSCH**

6 Tablespoons Butter

1 Small onion, finely chopped

3 to 4 Cups Chicken or Beef Stock

1 and 1/2 Cups Short-Grain Italian Arborio Rice

1/2 Cup Parmesan Cheese, grated

Heat your stock to the boiling point, lower to simmer and keep simmering while you cook. Melt 2 tablespoons of the butter in a heavy frying pan. Add the onion and saute until soft and golden. Add 2 more 2 tablespoons of butter. When melted mix in the rice, stirring until the grains are well coated. Add 1 cup hot stock, stirring it in well. Let it cook down over medium heat. Be sure to stir the mixture often to prevent sticking. Continue to add stock, cup by cup, letting it cook away after each addition. Keep stirring! Add only as much stock as the rice can absorb. It should be creamy and tender but still firm to the bite. Cooking time should be about 30 minutes, although it always seems to take me longer. Stir well during the final cooking. It can really stick! Finally stir in the remaining butter and the cheese and serve. Serves 4.

It's a lot of work and needs your total attention and it is absolutely worth it!

## SHRIMP SEASHELL SALAD

2 Cups Shell Pasta, cooked and drained	1/4 Teaspoon Pepper
4 Tablespoons Onion, minced	1/4 Cup French Dressing
2 Teaspoons Salt	1 Teaspoon Fresh Lemon Juice
2 Teaspoons Sweet Basil	1 Cup Small Shrimp, cleaned and cooked
1 Cup Celery, chopped	1 Cup Green Pepper, chopped
1/4 Cup Mayonnaise	

Combine the pasta with the onion, French dressing, pepper, salt, lemon juice and basil. Mix well, cover and refrigerate overnight. The next day add the shrimp, celery, green pepper and mayonnaise. Mix again and chill until ready to serve.

## SOUR CREAM POTATO SALAD

6 Cups Potatoes, peeled, cooked and diced	1/4 Cup Green Onions, chopped
1 Teaspoon Celery Salt	1 and 1/2 Teaspoon Salt
1/2 Teaspoon Freshly Ground Black Pepper	4 Hard-Boiled Eggs
1 Cup Sour Cream	1/4 Cup Vinegar
3/4 Cup Cucumber, diced	1/2 Cup Mayonnaise
1 Teaspoon Prepared Mustard [your choice]	

To the potatoes, add the green onions, celery seed, salt and pepper and mix well. Chop the whites of the eggs and add to the potatoes. Mash the yolks and add the sour cream, vinegar, cucumber, mayonnaise and mustard. Mix well. Gently toss this with the potatoes. Chill well.

**SPICY POTATOES**  
**LUCY LEUSCH**

20 New Potatoes, parboiled 10 to 15 minutes

Small Amount of Butter

4 Cloves Garlic, peeled

1/4 Cup Onions, chopped

1/2 to 1 Teaspoon Hot Paprika

Red Crushed Pepper

3 Tablespoons Fresh Parsley, chopped

1/4 Teaspoon Salt

1 Teaspoon Cumin

1/2 Cup Balsamic Vinegar

1/2 Cup Olive Oil

Put the potatoes in a buttered flat baking dish. Bake at 425 degrees for 10 to 15 minutes. Prepare the sauce in a blender or processor, using all the rest of the ingredients. Pour over the done potatoes and return to warm oven to heat the sauce.

People love these potatoes!

**SWABIAN CHEESE SPEETZLE  
MUNICH TOURIST BOARD**

5 to 6 Eggs

1 Pound All-Purpose Flour

1/4 Pound Butter

1 Pound Onions, finely chopped

1 Tablespoon Salt

1 Small Onion, sliced thin

2 Tablespoons Butter

1 and 1/2 Cup Emmentaler Cheese, plus a bit more

Grate the cheese. Cream the 1/4 pound butter, and add the eggs. Gradually add the flour and salt. Once that is completely mixed, add the cheese. Bring 2 to 3 quarts of water to a rolling boil. Properly you should use a spatzle grater to drop the dough in the water. [If you ever find one, buy it for me too.] In lieu of the grater drop teaspoons of the dough directly into the water. Do this in batches. Don't overcrowd the pot. Boil until the spatzle rise to the top of the pot. Remove and place in a round casserole and sprinkle more grated cheese over it. Boil the next batch and place in the casserole, topping with cheese again. Continue until all of the dough has been used. While you are cooking the spatzle, saute the onions in the last of the butter until they are very golden brown. Top the casserole with the onions and bake in a hot oven 5 to 10 minutes until the top is golden brown.

So, I've never made it, but I always have wanted to. Some day I will.

**SWEET POTATO PUDDING**  
**NANCY QUINN**

1 Cup Evaporated Milk

1/2 Cup Butter, melted

1 Cup White Sugar

2 Eggs, beaten

1/4 Teaspoon Nutmeg

1/4 Teaspoon Cinnamon

1/4 Teaspoon Ground Cloves

2 Cups Sweet Potatoes [1 Pound 7 ounce can]

Whole or Chopped Pecans, to top

Mash the sweet potatoes. Combine the rest of the ingredients and mix well into the sweet potatoes. Pour into a greased round casserole dish and bake at 375 degrees for 35 minutes. The dish should be fairly dry when it is done. Add the nuts for the last 5 minutes of cooking.

This is another recipe from Aunt Nancy's friend Colleen Linkfield in Toledo. We use it for Thanksgiving dinner.

**TWICE BAKED POTATOES**  
**NANCY QUINN**

Idaho Baking Potatoes

Golden or Russet Potatoes

Butter

Milk

Salt

Pepper

Paprika

No amounts given here. You will have to buy the amount needed for the number you want to serve. Bake the Idaho Potatoes as you normally would. You can do this early in the day. While they are baking, peel and boil the other potatoes. When finished, mash these as you normally would, adding the butter, milk, salt and pepper. When the baked potatoes are cool, cut them in half lengthwise. Dig out the potato and discard, being careful to keep the shells intact. Fill the empty shells with the mashed potatoes. Top with a bit of butter and sprinkle with paprika. Bake at 350 degrees until warmed through and browned on top.

So it might be wasteful, but Aunt Nancy makes the best Twice Baked Potatoes. Since she mashes separate potatoes, she eliminates the possibility of bad mashed potatoes. They are always fresh and creamy. No lumps allowed!

## WARM POTATO SALAD WITH RED ONION AND DILL

1/2 Cup Red Onion, finely chopped

3/4 Pound Red Potatoes, cut into 3/4 inch cubes

1 Tablespoon Balsamic Vinegar

2 Tablespoons Olive Oil

2 Tablespoons Fresh Dill, snipped

Salt, to taste

Freshly Ground Black Pepper

Put the onion in a small bowl and cover with ice water. Let stand for 10 minutes. Drain well and transfer to a larger bowl. While the onion is soaking, set a steamer over boiling water. Steam the potatoes, covered, for 8 to 10 minutes or until they are just tender. Transfer them to the bowl of onion and drizzle the mixture with the vinegar, tossing well. Add the oil and dill and toss again. Season with salt and pepper to taste. Serves 2.

**YORKSHIRE PUDDING**  
**BRIAN SPITTLE**

3/4 Cup All-Purpose Flour	1/2 Teaspoon Salt
3/4 Cup Whole Milk	1 Tablespoon Water
2 Eggs	Beef Drippings, hot

Sift flour and salt into mixing bowl. Add water and milk gradually while mixing. In a separate bowl, beat the eggs until fluffy. Add to the flour mixture. Beat until bubbles rise to the surface. Pour the batter into a pitcher and refrigerate for 1/2 hour. You should be making roast beef with this. That is where you'll get the beef drippings. Put the drippings into a round casserole and pour the batter in. Your beef should be out of the oven now. Keep it warm. Make sure the oven is at 450 degrees. Bake the pudding for 10 minutes. Reduce heat to 350 degrees and bake an additional 15 minutes. While this is baking, cut your meat, make gravy and get your dinner on the table. Don't open the oven while baking no matter how curious you may be! When done the pudding will be golden brown and well risen. Serve at once, whether your guests are ready or not!

This recipe comes from a friend of Aunt Lucy's from DePaul. She swears by it.

# VEGETABLES



**ASPARAGUS WITH BACON SHALLOT VINAIGRETTE**  
**ANN SUNDY**

3 Pounds Slender Asparagus, trimmed	1 Tablespoon Olive Oil
1/4 Teaspoon Salt	1/2 Pound Bacon
1/2 Cup Cilantro, chopped	2 Large Shallots, minced
1/4 Cup Olive Oil	4 Teaspoons Fresh Lemon Juice
2 Teaspoons Balsamic Vinegar	1 Teaspoon Dijon Mustard
1/4 Teaspoon Salt	Ground Black Pepper

Preheat oven to 500 degrees. Toss the asparagus with 1 Tablespoon Olive oil. Spray a flat casserole with Pam. Arrange the asparagus in a single layer in the casserole. Sprinkle with the salt. Bake until tender and browned, about 10 minutes, turning once. Hold at room temperature. Cook bacon, drain and crumble. Mix the cilantro into the bacon and set aside. Mix shallots, 1/4 cup olive oil, lemon juice, vinegar, mustard, salt and pepper. Arrange asparagus on a platter. Drizzle dressing and bacon cilantro over the asparagus and serve.

Oh, this one brings back great memories of your Mother's famous Easter Brunch!

## BAKED EGGPLANT, ZUCCHINI AND PARMIGIANO TORTINO

1 Spanish Onion, halved lengthwise and cut crosswise into 1/4 inch slices  
1 Eggplant, peeled, quartered lengthwise and cut crosswise into 1/4 inch slices [about 1 pound]  
1 Zucchini, cut crosswise into 1/4 inch slices [about 1/2 pound]  
1 Yellow Squash, cut crosswise into 1/4 inch slices [about 1/2 pound]  
1 Teaspoon Kosher Salt  
5 Large Eggs  
1 Cup Heavy Cream  
7 Tablespoons Olive Oil  
1/4 Teaspoon Freshly Ground Black Pepper  
4 Tablespoons Balsamic Vinegar  
1 Cup Parmigiano-Reggiano Cheese, grated

Preheat oven to 350 degrees. Oil a 9 inch [2 quart] round or square flame-proof baking dish. In a large, heavy skillet cook onion in 2 tablespoons of the oil, over moderate low heat, stirring occasionally, until golden brown, about 15 minutes. Transfer to a small bowl. In the skillet, heat 4 tablespoons of oil over moderate heat until hot but not smoking and cook eggplant, stirring, for 3 minutes. Add zucchini and yellow squash and cook, stirring, until tender, about 5 minutes. Stir in onion, 1/2 teaspoon salt and 1/8 teaspoon pepper. In a large bowl, beat eggs and stir in remaining salt and pepper, 1 tablespoon oil, vinegar, cream and 2/3 of a cup of cheese. Stir in vegetables. Pour vegetable mixture into prepared baking dish, spreading evenly, and bake, covered with foil, in the middle of the oven for 35 minutes. Tortino may be prepared up to this point 3 days ahead and chilled, covered. Sprinkle Tortino with the remaining cheese and bake, uncovered until the eggs are set, about 15 minutes more. Transfer Tortino to a rack. Preheat broiler. Broil Tortino about 6 inches from the heat until the cheese is golden, about 3 minutes. Let Tortino stand for 5 minutes. Cut into serving pieces. Serves 6.

This recipe comes from The Union Square Cafe in New York City.

**BROCCOLI ALA MANN**  
**NANCY QUINN**

2 Pounds Broccoli

1 Teaspoon Crushed Oregano

1/2 Cup Mayonnaise

1/4 Cup Sharp Cheddar Cheese, shredded

1 Tablespoon Milk

Rinse Broccoli and place in 1 inch of boiling salted water for about 15 minutes, until tender. Drain and put in serving bowl. Sprinkle oregano over the broccoli. While the broccoli is cooking make the sauce. In the top of a double boiler, mix mayonnaise, cheese and milk. Heat over hot, but not boiling water, stirring until cheese melts and mixture is hot. Pour over broccoli to serve.

Aunt Nancy found this recipe in a grocery store display. It is pretty good.

**CHAMPIGNONS SAUTES AU BEURRE  
SAUTEED MUSHROOMS  
JULIA CHILD**

2 Tablespoons Butter

2 Tablespoons Oil

1/2 Pound Fresh Mushrooms, washed, well dried, left whole if small, sliced or quartered if large

In a large, heavy skillet over high heat, heat the butter and oil. As soon as the butter foam begins to subside add the mushrooms. Toss and shake the pan for 4 to 5 minutes. During their saute the mushrooms will at first absorb the fat. In 2 to 3 minutes the fat will reappear on their surface, and the mushrooms will begin to brown. As soon as they have browned lightly, remove from heat. The mushrooms must not be crowded in the pan. If you saute too many at once they will steam rather than fry. If you are preparing a large amount, saute in batches. They may be cooked in advanced and set aside. Reheat when needed.

I use this recipe for Coq Au Vin.

**COOKED CABBAGE**  
**STELLA REESE**

1 Small Head Cabbage, ground

2 Cups Water

1 Cup White Vinegar

1 Cup Sugar

1 Teaspoon Dry Mustard

2 Tablespoons Butter

Salt, to taste

Pepper, to taste

Put the cabbage, sugar and mustard in a pot. Combine the water and vinegar and pour over the cabbage. It must cover all the cabbage. Add the butter. Cover and cook slowly until the liquid is almost evaporated. Cabbage will be almost brown. Add more liquid if necessary, while cooking. Season with salt and pepper before seasoning.

Aunt Stella was Gramie's aunt on her father's side. She loved to have lots of people in her house. You never knew who would be there when you went to visit. Mike Quinn's house in Pittsburgh really resembles Aunt Stella's. Her father built the house and she lived there after his death with her family. Every few years, Aunt Nancy and I drive down the street to see the house.

## CREAMY SPINACH CASSEROLE

2 Packages Chopped Spinach [10 ounces each]

2 Tablespoons Butter

1/4 Cup Onion, chopped

1/2 Cup Sharp Cheddar Cheese, grated

1/4 Teaspoon Salt

1/2 Cup Sour Cream

Parmesan Cheese

Cook and drain spinach. Set aside. Saute the onion in butter. Combine spinach and onion with the cheddar cheese, salt and sour cream. Spray a round casserole with Pam. Put the spinach mixture in the casserole and top with the parmesan cheese. Bake in a 350 degree oven until the top is golden and mixture is hot and bubbly.

**CUCUMBER SLICES IN SOUR CREAM  
DOROTHY LEUSCH**

1 Medium Cucumber, thinly sliced

1 Teaspoon Salt

1 Tablespoon White Vinegar

1/2 Cup Sour Cream

1 to 2 Drops Tabasco Sauce

2 Tablespoons Fresh Chives, chopped

1 Teaspoon Fresh Dill, chopped

A Few Grinds of Black Pepper

Combine the salt, vinegar, sour cream and Tabasco sauce in a medium-size bowl. Mix well. Add the chives and dill and stir gently. Fold the cucumbers into the dressing. Put in serving bowl and pepper.

Gramie made this a lot, often for picnics.

**DAUBE D'OIGNONS**  
**[RED WINE COOKED ONIONS]**

2 and 1/2 to 3 Pounds Spanish Onions, halved lengthwise and thinly sliced

1/2 Cup Full-Bodied Red Wine [Petite Sirah or Cotes-du-Rhone]

1/4 Cup Unsalted Butter

1 Tablespoon Granulated Sugar

1 Teaspoon or more Red Wine Vinegar

Salt

Freshly Ground Black Pepper

Heat butter in a 4 quart saucepan [not aluminum] over low heat. Add the onions, cover and cook for 45 minutes, stirring occasionally. Uncover, increase heat to medium-high and cook until onions are glazed and golden brown, about 20 minutes. Stir frequently during this phase. Sprinkle with sugar and boil down, stirring, to glaze. This will take 2 to 3 minutes. Reduce heat to low, add wine and cook, stirring frequently, until onions are very soft and deep mahogany in color, about 1 and 1/2 to 2 hours. Season with salt and pepper. Add the vinegar to counteract any sweetness. Serve hot, lukewarm or cold. This will keep in the refrigerator 3 to 4 days. The onions can be frozen. Serve hot with grilled fowl or on toast rounds for appetizer.

This is from "The Cooking of Southwest France" by Paula Wolfert.

**DUTCH CUCUMBER  
DOROTHY LEUSCH**

1 Cucumber, thinly sliced

Salt

Pepper

Granulated Sugar

White Vinegar

Ice water

Put the cucumber slices in a small bowl. Sprinkle with salt, pepper and the sugar, to taste. Barely cover with a mixture of half vinegar and half water. Chill about 1 hour.

This was a real summer favorite of Gramie's.

**GRAM'S COLE SLAW**  
**FRIEDA HILL**

1 Head Cabbage, shredded

1 Cup Half and Half

1/2 Cup White Vinegar

1 Teaspoon Sugar

Salt, to taste

Freshly Ground Black Pepper, to taste

Combine the vinegar, half and half and the sugar and mix. Pour over the cabbage. Salt and pepper to taste. If the slaw is too sour, add more half and half. If it is too sweet, add more vinegar.

Gigi made this all the time for us.

## GREEN BEAN BAKE

1 Can Campbell's Cream of Mushroom Soup

1 Can Durkces's French Fried Onions

24 Ounces French Green Beans, canned

Whole Milk

Freshly Ground Black Pepper

In a large bowl mix the soup with about 1/2 a can of milk until smooth. Add the beans and about 1/2 can of the onions. Mix well. The beans should be all coated. Pepper to taste. Put mixture in a flat casserole. Bake in moderate oven [350 degrees] for 20 minutes. Top with the remaining onions and bake for another 5 minutes. 6 servings.

A Thanksgiving perennial! It also serves more than 6 at Thanksgiving, when you have so many things to eat.

**GREEN BEANS WITH WARM BACON DRESSING**  
**LUCY LEUSCH**

1/2 Pound Fresh Green Beans, trimmed

2 Slices Bacon, diced and browned

1 Tablespoon Chopped Shallot

2 Teaspoons White Wine Vinegar

Salt

Freshly Ground Pepper

Cook green beans in a large pan of salted boiling water for about 8 minutes. Drain and put in serving bowl. While the beans are cooking, Brown the bacon. Once brown, drain on a paper towel. Add shallots to the bacon fat and saute for 30 seconds. Remove the pan from the heat and cool. Stir the vinegar into the shallots. Season with salt and pepper. Pour over the beans. Top with the bacon. Serves 2.

**HOT FRUIT CASSEROLE**  
**LOIS ALLEN**

1 Can Peaches	1 Can Pineapple Chunks
1 Can Bing Cherries	1 Can Apricots
1 Can Plums	1 Can Queen Anne Cherries
2 Ounces Sherry or Cointreau	1/2 Pound Butter
2 Cups Dark Brown Sugar	

Drain fruit. Melt the butter and heat with the sugar. Stir to mix. Add the Sherry or the Cointreau. Spray a round casserole with Pam. Layer one fruit, top with some of the butter sugar mixture, Repeat with each different fruit, adding some liquid mixture each time. Bake at 350 degrees for 35 to 45 minutes.

This is a pretty heavy, sweet dish. It does make a good winter dish.

## KARL RATZSCH'S RED CABBAGE

1 Small Head Red Cabbage, cut fine	1 Apple, finely chopped
1 Small Onion, finely chopped	1 Tablespoon Salt
1/2 Cup Granulated Sugar	3/4 Cup Cider Vinegar
2 Cups Water	4 Strips Bacon, minced and fried
1/8 Heaping Teaspoon Ground Cloves	1/8 Heaping Teaspoon Mustard Seed
1/4 Bay Leaf	1/8 Heaping Teaspoon Cinnamon
1/8 Heaping Teaspoon Crushed Red Pepper	1/8 Heaping Teaspoon Coriander

Place all ingredients in a pan. Boil until tender.

This is from a very famous Milwaukee restaurant. Serve it with the duck you'll find under Entrees.

**MUSTARD GLAZED BRUSSELS SPROUTS WITH HAZELNUTS**  
**NANCY QUINN**

1 1/2 Pounds Brussels Sprouts

1/2 Cup Butter

1 Tablespoon Dijon Mustard

Salt and Freshly Ground Black Pepper

2 Tablespoons Hazelnuts, toasted and coarsely chopped

Toast hazelnuts in a single layer on a cookie sheet at 350 degrees until delicately brown, about 10 minutes. Clean the brussels sprouts by peeling off any brown leaves. Cut a small amount off the bottom and make a cross in it. This does not have to be deep, it just facilitates the cooking process. Steam the brussels sprouts until just crisp, about 8 to 10 minutes. In a heavy, large skillet, over medium heat, melt the butter. Remove from the heat and add the mustard and salt and pepper. Be careful, it may splatter! Return skillet to medium heat and add the brussels sprouts. Cook until heated through, stirring occasionally. Mix in the nuts. Serve immediately.

So you think you hate brussels sprouts! Aunt Nancy found a jewel in this recipe. Try it! You won't believe how good it is.

**NANCY'S BROCCOLI**  
**NANCY QUINN**

3 Packages Frozen Chopped Broccoli

8 Ounces Sliced Water Chestnuts, drained

1 Can Cream of Mushroom Soup

2 Tablespoons Dry Onion Soup Mix

1 Cup Sour Cream

Seasoned Bread Crumbs

Butter

Cook and drain the broccoli. Spray a rectangular casserole with Pam. Arrange the broccoli along the bottom of the casserole. Scatter water chestnuts on top of the broccoli. Combine the soup, dry soup mix, and sour cream. Mix well and pour evenly over the broccoli. Sprinkle with the bread crumbs and dot with butter. Bake at 350 degrees for 45 minutes.

**PEAS A LA FRANCAISE**  
**NANCY QUINN**

1 Tablespoon Granulated Sugar	1/4 Teaspoon Chervil
3 Ten Ounce Packages Frozen Small Green Peas	1/4 Teaspoon Thyme
1/2 Pound Frozen Tiny White Onions [about 24]	1 and 1/2 Teaspoons Salt
1/4 Cup Butter	2 Cups Lettuce, shredded
1/4 Cup Water, boiling	Freshly Ground Black Pepper

Remove peas and onions from the freezer to thaw about an hour ahead of cooking time. Ignore the package directions. Cook the onions in boiling salted water for about 5 minutes and drain well. Melt the butter in a large heavy saucepan. Add the onions, the 1/4 cup boiling water, sugar, chervil, thyme, salt and pepper. Add the peas and toss to blend them with the seasonings. Add the lettuce and stir it in gently. Cover the pan and cook over medium heat just until the peas are tender, about 5 minutes.

This is just about the best recipe you will ever find! I hate peas. I'll eat these and love them. The original recipe comes from the book "Great Dinners From Life". It is a real favorite of Aunt Nancy's and mine.

**OIGNONS GLACES A BRUN**  
**BROWN-BRAISED ONIONS**  
**JULIA CHILD**

18 to 24 White Onions, peeled, about 1 inch in diameter [or 1 bag frozen small onions]

1 1/2 Tablespoon Butter

1 1/2 Tablespoon Oil

1/2 Cup Dry Red Wine

Salt, to taste

Freshly Ground Black Pepper, to taste

4 Parsley Sprigs

1/2 Bay Leaf

1/4 Teaspoon Thyme

Small piece of Cheesecloth

Make a herb bouquet of the parsley, bay leaf and thyme tied in a piece of cheesecloth. Heat the oil and butter in a large skillet until bubbling. Add the onions and saute over moderate heat for about 10 minutes, rolling the onions around so they will brown as evenly as possible. Be careful not to break their skins. You cannot expect them to brown uniformly. Pour in the liquid, season to taste, and add the herb bouquet. Cover and simmer slowly for 40 to 50 minutes until the onions are perfectly tender but retain their shape and the liquid has evaporated. Remove the herb bouquet. Serve them as they are or use for the Coq Au Vin recipe. The onions may be cooked hours in advance and reheated before serving.

I use this for Coq Au Vin.

## RED CABBAGE TOSS

1/2 Cup Celery, sliced

1 Cups Crisp Red cabbage, shredded

2 Tablespoons Onion, finely chopped

1 Tablespoon Salt

1/3 Cup Tarragon Vinegar

3 Tablespoons Salad Oil

Toss the celery, cabbage and onion in a bowl. Combine the oil, vinegar and salt. Toss the dressing with the vegetables. Chill at least 1 hour.

## SHREDDED BRUSSELS SPROUTS WITH LEMON

1 Onion, chopped

1 Clove Garlic, minced

2 Pints Fresh Brussels Sprouts

1 Lemon

4 Tablespoons Butter

3/4 Teaspoon Salt

1/8 Teaspoon Black Pepper

1/3 Cup Parmesan Cheese, grated

Clean the Brussels sprouts by taking off the brown leaves and cutting off the bottoms. Shred the Brussels sprouts by finely slicing with a knife. Grate 1 teaspoon of zest [skin, yellow only, no white] from the lemon. Squeeze it for 3 tablespoons of juice. In a large frying pan over medium-high heat, melt the butter. Add the onion and cook until soft, about 5 minutes. Add garlic and cook for 1 minute. Add the Brussels Sprouts, reduce heat to medium and cook, stirring occasionally, until sprouts are just tender, about 15 minutes. Add the lemon zest and juice, the salt and pepper. Remove from the heat and stir in the parmesan cheese. Serves 8.

**SOUTHERN GREEN BEANS**  
**JOYCE HANNAH**

2 Cans Cut Green Beans, drained

3 Strips Bacon, diced

1 Large Onion, diced

1/2 Cup Ketchup

1/2 Cup Granulated Sugar

1/4 Cup Cider Vinegar

Spray a round casserole with Pam. Combine beans, bacon and onion in the casserole. Mix ketchup, sugar and vinegar together. Pour over the bean mixture and mix well. Bake at 350 degrees for about 30 minutes.

This recipe came from a friend of Aunt Nancy's while she was living in Defiance.

**SPINACH HELENE  
AUNT BILLIE**

2 Packages Frozen Chopped Spinach	4 Tablespoons Butter
3/4 Teaspoon Celery Salt	2 Tablespoons All-Purpose Flour
3/4 Teaspoon Garlic Salt	2 Tablespoons Onion, chopped
1/2 Cup Evaporated Milk	6 Ounce Jar Kraft's Hickory Smoked Cheese
1/2 Cup Spinach Liquid	1/2 Teaspoon Freshly Ground Black Pepper
1 Teaspoon Worcestershire Sauce	Red Pepper, to taste

Buttered Bread Crumbs

Cook spinach using directions on package, drain and reserve liquid. Melt butter in saucepan over low heat. Add onions and saute, do not brown. Add flour, stirring it in. Add milk and spinach liquid, slowly. Cook until smooth and thick. Add seasonings and cheese. Stir until melted. Combine with spinach. Cover and refrigerate overnight. Put in a greased round casserole and top with the buttered bread crumbs. Bake at 350 degrees until the top is golden and the spinach is warmed through and bubbly.

Aunt Billie is Paul, Ingrid, Justin and Hilary's great aunt. She was Nin's sister. Now, I do not like cooked spinach. Gramie, Papa and I were invited to Aunt Billie's house, outside of San Francisco, for dinner when we were visiting the area. She raved about this dish and I had no choice but to take some. It was wonderful!

**ZUCCHINI CASSEROLE**  
**MONIQUE REEVE**

4 or 5 Small Zucchini, sliced thin	Oil, for sauteing
Butter, for sauteing	Onion Salt
Garlic Powder	Salt
3/4 Cup Rice, cooked	Swiss Cheese, grated

Saute zucchini in a mixture of half oil and half butter. Season with onion salt, garlic powder and salt. Cover and cook over low heat for 5 minutes. Layer buttered casserole with zucchini, then rice, then swiss cheese. Continue layering, finishing with cheese. Bake at 350 degrees for 30 minutes.

Monique's husband Jack worked for Papa. She was from France and was a wonderful cook. The Reeve's were frequent dinner guests. This is my favorite casserole. Do try it!

**ZUCCHINI AND YELLOW SQUASH**  
**NANCY QUINN**

Zucchini, diced

Yellow Squash, diced

2 Tablespoons Olive Oil

Salt

Balsamic Vinegar

Place vegetables on a cookie sheet. Sprinkle with the olive oil and salt. Bake at 500 degrees for 10 minutes. Sprinkle with balsamic vinegar. Serve immediately.

This is a very elegant dish. Aunt Nancy uses it for dinner parties.

**ZUCCHINI WITH TOMATO SAUCE**  
**DOROTHY LEUSCH**

3 or 4 Zucchini, sliced

1 Medium-Size Can Tomato Sauce

Oregano, to taste

Garlic Powder, to taste

Pepper, to taste

Parmesan Cheese, grated

Saute zucchini. Add seasoning and tomato sauce. Cook for 10 to 15 minutes, covered, on simmer. Add cheese and simmer, covered for another 5 minutes.

Use as much cheese as you like, I have a generous hand with it. This is Uncle Richie's favorite way to have this dish.

**ZUCCHINI WITH DICED TOMATOES, JAZZED UP**  
**NANCY QUINN AND LAURA LEUSCH**

2 or 3 Zucchini, sliced

2 Yellow Squashes, sliced

1 Small Onion, diced

1 Medium-Size Can Diced Seasoned Tomatoes

Oregano, to taste

Garlic Powder, to taste

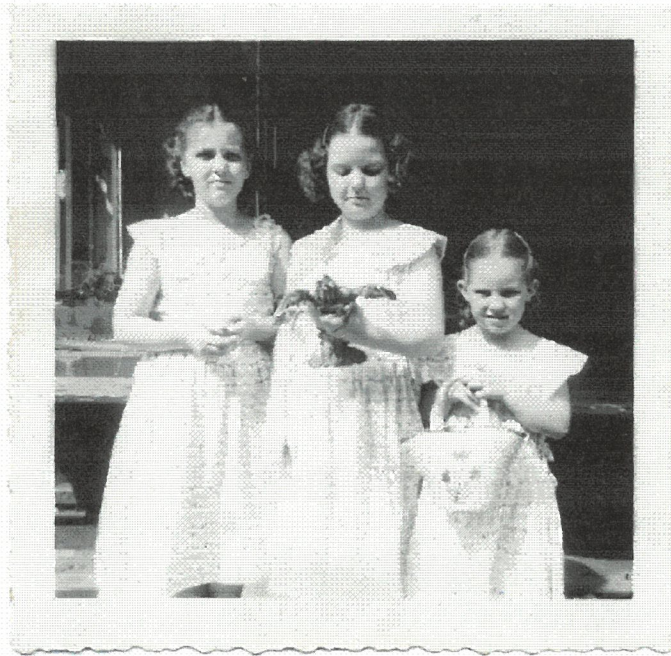
Black Pepper, to taste

Parmesan Cheese, grated

Saute zucchini, squash and onion in a mixture of butter and oil. Add seasoning and the diced tomatoes. Cook for 10 to 15 minutes on low, covered. Add the cheese and simmer, covered, for 5 minutes.

This is a little heartier version of Gramie's recipe. If Uncle Rich is around we use Gramie's.

## FISH ENTREES



**BAKED FISH**  
**DOROTHY LEUSCH**

1 and 1/2 Cups Carrots, thinly sliced	1/2 Cup Celery, thinly sliced including leaves
1 and 1/2 Cups Onion, finely chopped	2 Teaspoons Salt
3 Ounces Mushrooms, sliced	1/2 Teaspoon Freshly Ground Pepper
2 Pounds Halibut or Cod, cut in serving size	3 Tablespoons Parsley, chopped
6 Thin Lemon Slices	3/4 Cup Dry White Wine

Preheat oven to 375 degrees. In small saucepan cover the carrots with boiling water. Bring to boiling. Boil, covered, for 5 minutes. Drain and arrange carrots, onions, mushrooms, parsley and celery in the bottom of a large glass baking casserole. Sprinkle with 1 teaspoon of the salt and the 1/2 teaspoon of pepper. Place the fish on the vegetables and sprinkle with rest of the salt. Overlap slices of lemon across the fish. Pour the white wine over the fish. Cover the top of the pan with foil. Bake for 20 minutes. Remove the foil and bake for another 15 minutes or until fish can be easily flaked with a fork. Serve from the pan. Serves 6.

Gramie got this recipe from the Cleveland Universe Bulletin, a Catholic paper.

## **BRAISED LEEKS WITH SALMON**

4 Tablespoons Butter

1/2 Cup Celery, chopped

8 Cups Chopped Leeks

1/2 to 1 Cup Chicken Broth

Salt, to taste

Freshly Ground Black Pepper, to taste

4 Six Ounce Salmon Filets

Fresh Chives, chopped for garnish

Melt the butter in a heavy skillet and add the leeks and celery. Saute until slightly limp. Add the salmon, chicken broth and salt and pepper. Cover pan and steam for about 10 minutes. Arrange leeks and celery on platter and top with the salmon. Garnish the top with the chives.

**CIOPPINO**  
**LAURA LEUSCH**

1 and 1/2 Pounds Boned Sea Bass, cut in 2 inch pieces	3 Lobster Tails, cut in chunks
1 Pound Shrimp, shelled and cleaned	12 Hardshell Clams, cleaned
24 Mussels, cleaned	2 Cups Onion, chopped
1/2 Cup Green Pepper, chopped	6 Cloves Garlic, minced
1/2 Cup Olive Oil	6 Ounce Can Tomato Paste
2 Pound 3 Ounce Can Italian Tomatoes with Basil	2 Cups Red Wine
1 Lemon, thinly sliced	1 Cup Parsley, chopped
1 Teaspoon Dried Basil	1 Teaspoon Dried Oregano
1 Teaspoon Salt	Freshly Ground Black Pepper

The toughest part of this recipe is all the chopping. You can and should do it early and refrigerate in airtight containers. Combine the onion, green pepper and garlic with the olive oil in a large pot or kettle. Cook over low heat for 10 minutes, stirring occasionally. Add the tomatoes, tomato paste, wine, lemon, 1/2 cup of the parsley and all of the other seasonings. Bring to a boil, reduce heat and cover. Simmer for 30 minutes. Add the bass, lobster and shrimp and simmer, covered, for 10 minutes. Add the clams and mussels to the pot and simmer, covered, for 10 minutes or until the clams and mussels are open and the fish is done. Serve the cioppino with the remaining parsley sprinkled over it. You can serve this with a green salad and hot garlic bread. The bread is wonderful dipped into the broth.

This is one of my favorite meals. Aunt Nancy and I make it a couple of times a year. We can't always afford the sea bass and substitute another firm white fish for it. We often buy small frozen lobster tails and, once defrosted and unshelled cut them into 2 or 3 chunks. This recipe comes from my favorite cookbook, [Time Life Cookbook](#).

## COQUILLES OF CRABMEAT AND SHRIMP IN CREAM SAUCE

6 Tablespoons Butter	6 Tablespoons Flour
8 Ounce Bottle Clam Juice	1/4 Cup Sherry
1 Egg Yolk	1 Cup Heavy Cream
Salt, to taste	1 Pound Crabmeat
1 Pound Shrimp, cooked, peeled	1 Cup Fine Dry Breadcrumbs
4 Tablespoons Butter, melted	

Melt the 6 tablespoons butter in a saucepan over low heat. Add flour and stir to a smooth paste. Cook for 1 to 2 minutes, stirring occasionally. Add the clam juice gradually, stirring to blend. Cook over low heat until sauce begins to thicken. Add sherry and blend. Beat the egg yolk in a small bowl. Spoon in 2 Tablespoons of the hot sauce and mix well. Pour the egg mixture into the sauce, stirring constantly. Add cream and salt and continue to cook over very low heat, until sauce is thick. Remove from heat and mix in crab and shrimp. Pile mixture in coquille shells. Mix the breadcrumbs with the melted butter and sprinkle them over the top of each shell. Bake 10 to 15 minutes until lightly browned in a preheated 350 degree oven. Serves 4.

**COQUILLES SAINT- JACQUES**  
**LAURA LEUSCH**

1 Pound Fresh Bay Scallops, sliced in 2 pieces	2 Dozen Fresh Mussels
1 Cup Dry White Wine	2 Cups Fresh Mushrooms, sliced
1/2 Cup Cream	2 Small Onions, 1 sliced, 1 diced
Salt	Freshly Ground Black Pepper
1 Bay Leaf	Several Sprigs Fresh Parsley
Swiss Cheese, grated	2 Tablespoons Butter
3 Tablespoons All-Purpose Flour	

Clean mussels and steam until open. Remove them from the shells and set aside. Place the scallops in a saucepan with the wine and enough water to just cover them. Add salt, pepper, the bay leaf, parsley and the sliced onion. Bring to a simmer and cook slowly for an additional 5 minutes. Drain the scallops, reserving 1 cup of the liquid. In a separate pan saute the mushrooms and diced onion in a mixture of butter and oil. Once they are golden, make a roux with the 2 tablespoons butter and the flour. When bubbling add the scallop liquid and 1/4 cup cream. Thin with additional cream if necessary. Cook slowly for 2 to 3 minutes. Add the scallops, mushrooms, onions and mussels. Bring to a simmer and correct seasonings. Fill coquille shells with the mixture. Top with the grated Swiss cheese. Broil until nicely golden.

You can use this either as a first course or an entree.

**CRAB ZUCCHINI CASSEROLE**  
**ANN SUNDY**

7 1/2 Ounce Can Crabmeat	4 Cups Zucchini, sliced [about 1 pound]
1/2 Cup Swiss Cheese, grated	2 Tablespoons Parsley, chopped
1 Teaspoon Salt	1/2 Teaspoon Sweet Paprika
1/2 Teaspoon Dill Seed	1 Cup Sour Cream
2 Eggs, beaten	1 Cup Crushed Potato Chips

Drain and break apart the crabmeat. Simmer zucchini in a small amount of water until just tender and drain well. Place half of the zucchini in the bottom of a 1 1/2 quart casserole. Top with 1/2 of the crab and cheese. Repeat layers. Combine the parsley, salt, paprika, dill, sour cream and eggs and mix together. Pour over the top of the casserole. Sprinkle the potato chips on top. You may substitute breadcrumbs for the potato chips if you'd like. Bake at 350 degrees for 25 to 30 minutes or until firm.

This was one of your Mother's early Valpo recipes.

**DANISH BLUE TROUT**  
**DOROTHY LEUSCH**

6 Small Rainbow Trout	1 and 1/2 Cups Whole Milk
Seasoned Flour, for dredging	Oil
2 Tablespoons Butter	3 Tablespoons Flour
1/4 Cup Fresh Lemon Juice	4 Ounces Blue Cheese, crumbled
White Pepper	

Clean the trout, wash and dry. Dip into milk, then into seasoned flour. Reserve milk for sauce. Heat 1/4 inch oil in flame-proof dish. Cook trout over moderate heat until the bottom is golden brown. To make the sauce, melt the butter, stir in flour and cook for a minute or two. Stir in the milk slowly and cook, stirring, until sauce is thickened and smooth. Stir in lemon juice, 1/2 cup of cheese and white pepper to taste. Drain and discard excess oil from fish dish. Spoon sauce over trout, sprinkle with remaining cheese and broil about 6 inches from heat for 5 to 6 minutes, until cheese melts and browns. Serves 6.

**EASY BAKED FISH  
DOROTHY LEUSCH**

1 to 2 Pounds Cod or Haddock	3/4 Cup Vegetable Bullion
Few Dashes of Tabasco Sauce	1/4 Cup Fresh Lemon Juice
1/4 to 1/2 Teaspoon Seasoned Salt	1/4 to 1/2 Teaspoon Dill
1/4 to 1/2 Teaspoon Sweet Paprika	2 to 3 Green Onions, shredded

Put the fish in a baking dish. Combine the bullion, Tabasco sauce and lemon juice and pour over the fish. Season the fish with the seasoned salt, dill, and paprika. Scatter the green onions on top. Cover and bake at 350 degrees for 25 minutes.

**JUMBO SHRIMP WITH WALNUT PESTO**  
**MARTHA BRANION**

12 to 16 Jumbo Shrimp, raw	1/ 2 Cup Walnut Pieces
4 Tablespoons Fresh Flat-Leaf Parsley, chopped	4 Tablespoons Fresh Basil, chopped
2 Cloves Garlic, chopped	3 Tablespoons Parmesan Cheese, grated
2 Tablespoons Extra Virgin Olive Oil	2 Tablespoons Walnut Oil
Salt	Freshly Ground Black Pepper

Peel the shrimp. Devine and put the shrimp in a large bowl. To make the Pesto, put the walnuts, parsley, basil, garlic, cheese and oils in a food processor. Process until all is finely chopped. Season with salt and pepper. Add half of the pesto to the shrimp and toss well. Cover and chill in the refrigerator for a minimum of one hour or overnight. Cook them on a hot grill for 3 to 4 minutes, turning once. Serve with the remaining pesto and a green salad. Serves 4

This is one of Aunt Martha's great dishes!

## MOULES MARINIÈRES

4 to 5 Pounds Mussels, in shells	1 Medium Sweet Onion, chopped
2 or More Cloves Garlic, chopped	1 Cup Dry White Wine
3 Tablespoons Olive Oil	1/4 Cup Parsley, chopped

Clean the mussels by washing under cold running water, and scrubbing with a stiff brush or dull knife. Yank out the beard, this is the sandiest portion. Put them in a bowl of fresh clean water. Discard any mussels that float to the top. Live mussels sink in water. If any shells are slightly open, tap the outside. A live mussel will contract and close. Discard any that don't. Place onion and garlic [I use lots!] in the bottom of a large saucepan. Add mussels, then wine, oil and half of the parsley. Cover the pan and bring to a boil. Steam just until the shells open, about 5 minutes. Discard any unopened shells. Serve mussels in warm bowls, spooning broth over them. Sprinkle the remaining parsley over them. Serve with hot, crusty bread and a nice green salad.

This is the traditional recipe for Mussels. You use the bread to sop up the wonderful broth. I first had them in Europe. They are marvelous in Brussels, fantastic in France, pretty damn good in Ireland and Germany can serve up a mean dish. Typically you would only eat them in months that have an R in their spelling. Warm weather months mean warm water and a not very healthy time for mussels. Here in the states, they are farms raised and you can eat them anytime. I still stick to the R months! Buy them as small as possible, they will be sweeter and more tender. Papa loved Mussels. When in Europe, he would send us postcards, telling us how many they served him at dinner. His record was 100, I believe!

## SHRIMP FRIED RICE

2 Eggs

2 Tablespoons Water

2 Tablespoons Peanut Oil

3 Green Onions, chopped

3 Cups Cooked Cold Rice

1/2 Pound Baby Shrimp, cooked and peeled

3 Tablespoons Kikkoman Lite Soy Sauce

Mix the eggs and water and set aside. Heat the oil in a heat wok or skillet over medium heat. Add the green onions and stir-fry for 30 seconds. Add the egg mixture and scramble. Stir in the rice, gently separating the grains. Add the shrimp and the soy sauce, stirring until thoroughly heated.

## SHRIMP WITH HOT PEPPER OIL AND GINGER

2 Tablespoons Dark Green Olive Oil	16 Jumbo Shrimp, shelled and deveined
2 Tablespoons Unsalted Butter	1 Clove Garlic, minced
1 Teaspoon Fresh Gingerroot, peeled, minced	1/8 Teaspoon Cayenne Pepper
1 Tablespoon Fresh parsley, chopped	1/4 Teaspoon Dried Hot Pepper Flakes

In a small saucepan heat the oil with the pepper flakes until fragrant, about 2 to 3 minutes. Cool and then strain through a fine sieve into a small bowl. Discard the pepper flakes. Rinse shrimp well and pat dry with paper towels. In a heavy 10 inch skillet, cook shrimp in the butter, over moderate heat, turning them until they begin to turn pink, about 1 and 1/2 minutes. Transfer shrimp with a slotted spoon to a bowl. Reduce heat to low and add oil, garlic and gingerroot to the skillet. Cook mixture, covered for 5 minutes, stirring once. Do not allow mixture to brown. Add shrimp with any accumulated juices and cook, covered, until just cooked through, about 8 to 10 minutes. Add cayenne pepper and salt to taste. Sprinkle with parsley and toss mixture well. Serve with rice.

This recipe comes from the *Caso do Leao* in Portugal.

**WHITE CLAM SAUCE**  
**DOROTHY LEUSCH**

1/4 Cup Butter	1 Clove Garlic, minced
2 Tablespoons Flour	2 Cups Clam Juice
1/2 Cup Parsley, chopped	Salt, to taste
Freshly Ground Black Pepper, to taste	1 and 1/2 Teaspoon Dried Thyme
2 Cups Fresh Clams, cooked and minced	

Steam the clams and mince them. In a saucepan, over moderate heat, cook the garlic in the butter for 1 minute. With a wire whisk, stir in the flour and clam juice. Add parsley, salt, pepper and thyme. Simmer gently for 10 minutes. Add the clams and heat through. Serve over linguine or spaghetti. Serves 4 to 6.

# MEAT ENTREES



**BEEF IN WINE**  
**DOROTHY LEUSCH**

3 Pounds Chuck Roast, cubed

Butter

24 Small Onions

1 Pound Small Mushrooms

2 Cups Red Burgundy Wine

2 Cups Water

Salt, to taste

Freshly Ground Black Pepper, to taste

Garlic Salt, to taste

1/4 Teaspoon Dried Thyme

4 Bay Leaves

1/4 Cup Dried Parsley

1/2 Cup Flour

Brown beef in butter, using just enough to brown the meat. Put the meat in a roaster and season with the salt, pepper and garlic salt. Brown the onions and mushrooms. Once browned add to the meat. Add the flour to the drippings in the pan and thoroughly brown. When it is very dry and brown add the wine gradually to make a smooth paste. Add the water and bring to a boil. Add the parsley, thyme and a little more salt, pepper and garlic salt. Pour over the beef and vegetables. If the meat isn't covered, add more water and wine to cover. Bake at 350 degrees for 1 and 1/2 hours until the beef is tender but not too soft. Serve with rice.

## BEEF SCALOPPINE MARSALA

2 3/4 Pounds Beef Top-Round Steak, 1/4 inch thick	1 Egg
3 Tablespoons Whole Milk	1 and 1/4 Cups Dried Breadcrumbs
1/4 Cup Parmesan Cheese, grated	1 Teaspoon Salt
1/8 Teaspoon Black Pepper	3/4 Cup Butter
1 Clove Garlic, thinly sliced	3/4 Cup Water
2 Teaspoons All-Purpose Flour	1/2 Cup Marsala Wine
1/4 Cup Parsley, minced	1 Beef-Flavored Bouillon Cube

On a cutting board pound each steak to a 1/8 inch thickness. Cut each steak into pieces about 4 by 2 inches. In a pie plate beat the egg with the milk. On wax paper combine the breadcrumbs, Parmesan cheese, salt and pepper. Dip the meat in the egg mixture then coat with the crumb mixture. In a large skillet over medium-high heat, melt 2 tablespoons butter. Cook the garlic and 1/3 of the meat until the meat is lightly browned on both sides. Remove to a platter and keep warm. Repeat with the remaining meat, using 2 more tablespoons of butter for each batch. In a cup, mix the water with the flour. Discard the garlic. Melt the remaining butter in the skillet. Add the flour mixture, Marsala wine, parsley and bouillon. Cook, stirring, until thickened. Pour over the meat. Serve with rice. Makes 6 servings.

**BEEF STROGANOFF**  
**MARTHA BRANION**

2/3 Pound Roast Sirloin Beef, sliced in thin strips

1 Can Cream of Mushroom Soup

1 Pint Sour Cream

Sweet Paprika, to taste

Freshly Ground Black Pepper, to taste

Salt, to taste

Seasoned Flour

1 Pound Mushrooms, sliced thin

Oil

Butter

Dredge the beef in the seasoned flour. Brown in a meat in a mixture of half oil, half butter. Drain the meat on paper towels. Pour the grease off and wipe the pan clean with a paper towel. Return the meat to the pan and add the soup and mushrooms. Cook for 20 minutes on the top of the range. Add the paprika and sour cream. Mix well. Season with salt and pepper and heat. Do not boil. Serve over wide egg noodles.

This is another good recipe from Aunt Martha.

## **BEEF TENDERLOIN WITH RED WINE GRAVY**

1/2 Teaspoon Salt

1/2 Teaspoon Freshly Ground Black Pepper

3 and 1/2 Pounds Beef Tenderloin

2 Cloves Garlic, crushed

4 Ounces Fresh Mushrooms, sliced

1/4 Cup Butter

1 Cup Red Wine

1/2 Teaspoon Garlic Salt

Rub the salt and pepper over the tenderloin. Rub with the garlic. Place the meat on a rack in a shallow baking pan. Bake at 375 degrees 30 minutes for rare, 45 minutes for medium and 1 hour for well done. Transfer to a heated platter, reserving the pan drippings. In a heavy frying pan, saute the mushrooms in the butter. Stir in the red wine and garlic salt. Simmer for 5 minutes, stirring occasionally. Add the reserved pan drippings and stir well. Simmer just until heated through. Pour over the sliced tenderloin or serve separately. Serves 6.

**BRACCIOLA**  
**ITALIAN STEAK ROLL**  
**BARB DINNEN**

1 Piece Round Steak, 1/2" thick, about 1 1/2 pounds	Salt, to taste
Freshly Ground Black Pepper, to taste	1 Tablespoon Olive Oil
1 Tablespoon Butter	1/2 Pound Ground Pork
1 Medium Onion, chopped	1/4 Pound Prosciutto, chopped
1 Cloves Garlic, minced	3/4 Cup Dry Red Wine
1/4 Cup Parmesan Cheese, grated	Small Can Tomato Paste
2 Teaspoons Oregano	1 Egg, lightly beaten
14 1/2 Ounce Can Beef Broth	1/4 Cup Fresh Parsley, chopped
1/2 Cup Water	

Pound steak with a mallet until the steak is 1/4 inch thick. In a mixing bowl mix the ground pork, prosciutto [optional], cheese, egg, parsley, salt, and pepper. Spread mixture on the steak. Roll up tightly like a jelly roll [side to side]. Tie securely with string. Heat oil and butter in a skillet and brown the roll on all sides. Remove the meat and put it in a large dutch oven. Add the onions and garlic to the remaining oil in the skillet and saute until wilted. Add to the meat roll along with the remaining ingredients and simmer at least 2 hours. To serve remove the meat from the sauce. Remove the string and slice. Pour sauce over the slices and serve with pasta.

Barb was a friend of Aunt Martha's from Couples Gourmet in Valparaiso. She is a very good cook. This is one of my favorite recipes of hers.

## BURGHER TORTINNI

2 Pounds Lean Ground Beef	1/2 Cup Onion, minced
6 Ounces Mushrooms, sliced	2 Teaspoons Dried Basil
2 Six Ounce Cans Tomato Paste	2 Eight Ounce Cans Tomato Sauce
2 Teaspoons Dried Parsley	1/4 Teaspoon Black Pepper
2 Tablespoons Granulated Sugar	1 Clove Garlic, minced
2 Ten Ounce Packages Frozen Chopped Spinach	16 Ounces Small Curd Cottage Cheese
12 Slices Mozzarella Cheese [2 1/2"x11/2"x 11/2 "]	

Brown the ground beef and drain on paper towels. Brown the onion, mushrooms and garlic in a little olive oil. In a large saucepan combine the tomato paste, tomato sauce, ground meat, onion, garlic, mushrooms, basil, oregano, parsley, pepper and sugar. Simmer for 10 minutes. Defrost the spinach and squeeze out as much water as possible. Add the cottage cheese to the spinach, mixing together. Spray a 13 x 9 inch glass casserole dish with Pam. Preheat oven to 350 degrees. In the casserole, ribbon alternate strips of meat mixture and spinach, cheese mixture with the bottom layer having 3 meat and 2 spinach and the next, 2 meat and 3 spinach. Top with the Mozzarella cheese and bake for 30 minutes.

**CANNELLONI  
OUT OF THE WOODS**

1 Batch Woods Spaghetti Sauce	2 Pounds Ricotta Cheese
1/2 Pound Mozzarella Cheese, diced	3/4 Cup Parmesan Cheese, grated
1/2 Cup Walnuts, finely grated [optional]	2 Eggs
1 Tablespoon Fresh Parsley, chopped	1 Teaspoon Salt
1/4 Teaspoon Freshly Ground Black Pepper	10 to 12 Cannelloni Shells

Prepare the shells according to package directions, drain and set aside. Combine the ricotta cheese, the Mozzarella, 1/2 Cup of the Parmesan, walnuts, eggs, parsley, salt and black pepper. Spray a 12 by 8 inch glass pan with Pam. Put a little spaghetti sauce on the bottom and spread to cover. Fill the shells and place in the pan. Spoon the remaining sauce over the shells. Reserve any extra you may have to serve hot separately. Sprinkle the pan with the rest of the parmesan cheese. Bake at 350 degrees for 30 to 45 minutes until bubbly. Let rest 10 to 15 minutes before serving.

This recipe comes from a former roommate of Aunt Lucy's.

## **DIJON BEEF TENDER**

1 to 1 and 1/2 Pound Beef Tenderloin

Olive Oil

Dijon Mustard

Garlic Salt

Lemon Pepper Seasoning

Preheat oven to 500 degrees, letting the oven heat for 30 minutes. Coat the tenderloin with olive oil and Dijon mustard. Season generously with garlic salt and lemon pepper on all sides of the meat. Place on a baking sheet. Bake at 500 degrees for 20 minutes. Turn off the oven. Let stand with the oven door closed for 1 hour or until the oven is cool. Do not open the oven during this time! Don't be tempted! You will ruin the meat. Remove the meat and slice. Serve at room temperature.



**IRISH STEW**  
**DOROTHY LEUSCH**

2 Pounds Boneless Chuck Steak	Flour Seasoned with Dry Mustard
1 Can Beef Broth	Salt, to taste
Black Pepper, to taste	Small Carrots, peeled
Small Onions, peeled	Small Potatoes, peeled
2 Cans Whole Green Beans {you can use fresh}	Butter
Oil	

Cut the meat in cubes. Put the flour mixture in a plastic bag and shake the meat in the flour in batches. Brown the meat well in a mixture of half butter, half oil. Once browned, put the meat in a large pot and add the beef broth. Cover the meat with water. Season with salt and pepper. Cook, covered for 2 and 1/2 hours. After the first half hour, add the carrots and onions. After 1 and 1/2 hours add the potatoes. The beans go in with 1/2 hour to cook. After the 2 and 1/2 hours, add more flour if it needs to be thickened.

**ISLAND TERIYAKI  
MARTHA BRANION**

1 1/2 Pounds Top Sirloin, cut in strips 1/4 inch thick by 1 inch wide

Marinade

1/2 Cup Soy Sauce

1/4 Cup Brown Sugar

2 Tablespoons Olive Oil

1/2 Teaspoon MSG

1/4 Teaspoon Cracked Black Pepper

2 Cloves Garlic, Minced

1 Tablespoon Grated Ginger Root [or 1 Teaspoon Dry Ginger]

Marinate the meat in the marinade for 2 hours at room temperature. Make sure it is completely coated. Turn occasionally. Lace the meat, accordion style, on skewers. Cook over hot grill 10 to 12 minutes. Turn often and baste with marinade each time you turn them.

**JOE'S ZOO STEW**  
**JOE BISSONNETTE**

2 1/2 Cups Onions, sliced	4 Tablespoons Butter
2 Teaspoons Salt	4 Pounds Beef, cubed
1/2 Teaspoon Freshly Ground Black Pepper	2 Tablespoons Flour
1 Teaspoon Granulated Sugar	2 Cups Beer
2 Bay Leaves	1 Teaspoon Vinegar
1/2 Teaspoon Thyme	3 Tablespoons Fresh Parsley, chopped

Brown onions in the butter. Remove and brown the meat. Sprinkle the meat with the flour. Add other ingredients and stir well. Cover and cook in 350 degree oven for 3 hours or until meat is very tender. Serve with noodles.

Joe was another Marian Ave neighbor. Before moving to Pittsburgh, he ran the Toledo Zoo. In Pittsburgh he was the head of the Pittsburgh Zoo. When he retired he took over the Oglebay Zoo in Wheeling.

**MARINATED BEEF STRIPS**  
**NANCY QUINN**

1 and 1/2 Pounds Sirloin Steak, cut into 1/2 inch strips	2/3 Cup water
1 package Garlic Salad Dressing Mix	1/3 Cup Vinegar

Combine the water, vinegar and salad dressing mix in a plastic bag or medium-size mixing bowl. Add the beef strips and marinate 2 to 3 hours. Remove the beef from the marinade and broil 3 to 4 inches from the heat for 7 to 10 minutes, until meat is slightly brown.

**MEATY MANICOTTI**  
**LUCY LEUSCH**

1/2 Pound Ground Beef	1/2 Cup Onion, chopped
1 Clove Garlic, minced	1/2 Teaspoon Salt
1/3 Teaspoon Oregano	1 Slice Bread, diced
1 Tablespoon Fresh Parsley, chopped	1 Jar Ragu Sauce, 15 1/2 Ounces
1/2 Cup Romano Cheese	1/2 Pound Mozzarella Cheese, shredded
1 Egg, slightly beaten	1/2 Pound Manicotti, cooked as directed

Brown the meat, onion and garlic together. When the meat is browned, drain off the excess fat. Stir in the salt, oregano, bread and parsley. Add 1/4 cup of the Ragu sauce and 1/4 cup of the Romano cheese. Mix well. Cool slightly. Mix the mozzarella cheese with the egg and add to the meat mixture. Mix well. Fill the manicotti and set aside. Spread 1 cup of the Ragu sauce in the bottom of 12 by 7 ovenproof dish. Arrange the manicotti in the dish. Pour the remaining sauce over the top. Cover with foil and bake 30 minutes. Sprinkle with the remaining Romano cheese over the top and bake uncovered for 10 minutes.

Another Italian special from Aunt Lucy. Bon Appetito!

**NANCE'S LASAGNA**  
**NANCY QUINN**

1 Package Lasagna, cooked to package directions	2 Pounds Lean Ground Beef, browned
1 Large Container Ricotta Cheese	1/2 Cup Parmesan Cheese, grated
2 Tablespoons Fresh Parsley, chopped	1 Teaspoon Salt
2 Eggs, beaten	1 Large Jar Tomato Sauce
1 Large Piece Mozzarella Cheese, sliced	1/2 Teaspoon Freshly Ground Black Pepper

Add the tomato sauce to the browned meat. Beat the eggs and set aside. Combine the ricotta and Parmesan cheeses and beat together. Add the parsley, salt and pepper. Add the eggs and mix in. Spray a large glass casserole with Pam. Put a layer of noodles on the bottom. Top with the meat-tomato mixture and then a layer of the cheese mixture. Continue layering until you end with a layer of noodles. Top with pieces of the mozzarella cheese. Cover with foil and bake at 350 degrees for 20 minutes.

Good eating! This recipe came from Aunt Barb, although she used pepperoni instead of ground beef.

**OSSO BUCO**  
**LAURA LEUSCH**

3 Tablespoons Olive Oil	1 Tablespoon Safflower Oil
1 Medium Onion, finely chopped	3 Veal Shanks, each 1 and 1/2 inch thick
Seasoned Flour	1 Medium Carrot, finely chopped
1 Bay Leaf	1 Cup Dry White Wine
1 Cup fresh Tomatoes, seeded and chopped	Salt, to taste
Freshly Ground Black Pepper, to taste	Beef or Chicken Stock
<u>Gremolada</u>	
2 Tablespoon Italian Parsley, minced	1 Teaspoon Garlic, minced
1 Tablespoon Grated Lemon Peel	

Dredge the veal shanks in the seasoned flour. Heat the oils in a medium skillet or saucepan, then add the onion, over medium heat. When onion begins to turn translucent, add the veal shanks, turn up heat, and lightly brown them. Add carrots, bay leaf and wine. Cover and simmer over low heat until wine evaporates. Add tomatoes, salt and pepper and cover. Cook over low to moderate heat, turning the veal shanks occasionally. Add some beef or chicken stock if moisture is needed. Cook about 30 minutes. Combine the ingredients for the gremolada and add to the veal. Cook another 10 minutes. Serve with risotto.

This is one of my favorite meals. If the meat seems too expensive, buy a piece at a time and freeze it. Even Uncle Tom loves this one!

**PENNE WITH FOUR CHEESES**  
**LUCY LEUSCH**

1 Tablespoon Butter	1/2 Cup Whipping Cream
4 Ounces Fontina Cheese, grated	2 Ounces Gorgonzola, crumbled
2 Ounces Mascarpone	1/3 Cup Imported Parmesan, grated
Salt	Freshly Ground Black Pepper
Penne	

Heat oven to 450 degrees. Boil 4 quarts water. Add 1 tablespoon salt to the water and drop in the penne. Stir well. Put butter and cream in a saucepan over low heat. Stir until the butter is melted. Add all the cheeses, reserving 2 tablespoons of the parmesan. Stir constantly until the cheese is melted. Season with salt and pepper and set aside. When pasta is about one minute from al dente [not quite done, you'll taste the starch still] drain. Toss the pasta with the cheese sauce until it is thoroughly coated. Transfer it to a baking dish with a depth of no more than 1 1/2 inches. Put remaining parmesan on top. Bake for 10 to 15 minutes until golden brown. Let sit 5 minutes before serving.

One of Aunt Lucy's very tasty Italian dishes! Look for the cheeses. The fontina and mascarpone may be difficult to find. If you have an Italian market, they will have them.

**POT ROAST**  
**DOROTHY LEUSCH**

5 Pounds Beef Roast

Small Yellow Onions, peeled

Carrots, peeled

3 Pounds Potatoes, peeled and cut in half

Salt

Freshly Ground Black Pepper

Select a boneless chuck roast or english roast. If you don't need 5 pounds buy a smaller roast and cook for a little less time. Season the meat from salt and pepper. Put the roast in a covered roasting pan in a 350 degree oven. Roast for 2 hours. Cut the carrots in half horizontally and then in 2 or 3 long strips. Buy enough carrots and onions to serve the number of people you are feeding. After the 2 hours, add the carrots and onions. 20 minutes later add the potatoes. Continue cooking for about 40 more minutes, until the potatoes are tender and nicely brown. Put the meat and vegetables on a serving platter and keep warm. Pour the grease off the drippings in the pan and make gravy with the drippings. Gramie would add flour that had been mixed with water to a thin paste and poured into the roaster. Over high heat on top of the range stir vigorously until thickened.

We had this quite often as kids.

## PRIME RIB STEAKS WITH ROASTED SHALLOTS AND BUTTER SAUCE

1 Four Pound, 2 Rib Prime Rib Roast, cut between bones into 2 steaks [have the butcher do it]

2 Tablespoons Unsalted Butter

1/2 Cup Dry White Wine

12 Small Shallots, peeled and halved through the root end

6 Tablespoons Unsalted Butter, chilled, cut into tablespoon-size pieces

Salt, to taste

Freshly Ground Black Pepper, to taste

Preheat oven to 350 degrees. Melt 1 tablespoon butter in each of 2 heavy large ovenproof skillets over medium-high heat. Add 1 steak and half of shallots to each skillet and brown steaks well, about 2 minutes per side. Bake steaks to desired degree of doneness, about 20 minutes for medium-rare. Transfer steaks to a platter. Surround with shallots. Tent with foil to keep warm. Spoon fat from skillets, leaving any juices. Place skillets on top of range over medium-high heat. Divide wine between the 2 skillets and bring to a boil, scraping up any browned bits. Pour mixtures into a heavy small saucepan. Cook over medium-high heat until liquid is reduced to 2 tablespoons. Remove from heat and whisk in 2 tablespoons butter. Set pan over low heat and whisk in remaining butter 1 tablespoon at a time, removing pan from heat briefly if drops of melted butter appear. If sauce breaks down at any time, remove from heat and whisk in 2 tablespoons cold butter. Season with salt and pepper and set aside. Remove the bones from the steaks. Cut steaks diagonally into thin slices. Arrange steaks and shallots on plates. Pour sauce over the dish and serve. Serves 6.

This dish is from my favorite New York City restaurant, La Grenouille. It is a very small, very elegant place. One time, I went with Papa and Gramie and a couple of their New York Jewish friends. They could not have been more New York Jewish that night. They tried to order David Morgan wine, screamed about how rotten doctors were when one of their doctors was seated next to us and bitterly complained about the staff trying to rip them off by forcing 2 souffles on us. It was quite a night, but the food was wonderful! So was the company!

**ROAST SIRLOIN OF BEEF WITH PORT SAUCE**  
**DOROTHY LEUSCH**

1 Eight Pound Prime Cut Sirloin Roast	Salt and Pepper
1/2 Cup Vegetable Oil	4 Cups Brown Stock or Canned Beef Consomme
2 Cups Tawny Port	1 1/2 Cups White Mushrooms, sliced
4 Tablespoons Sweet Butter	Garlic Salt

Put the meat in a roasting pan on a rack. Salt and pepper it. Pour the oil over the meat and set aside at room temperature for 2 hours. Simmer the stock or consomme and the port together long enough to reduce it to 1/2 of its original quantity. Remember if the port is too cheap to drink, it is too cheap to cook with. That means no Gallo, upgrade just a bit! Saute the mushrooms in 3 tablespoons of the butter until all the liquid is evaporated. Do not burn or the mushrooms will be bitter. Add a little garlic salt. Pour the port wine sauce over the mushrooms and set aside. About 1 1/2 hours before you want to serve the meal start to roast the meat in a pre-heated 500 degree oven, leaving the door ajar. Every 5 minutes or so, turn the roast and baste it with oil. Do this for about 20 to 30 minutes. The roast must be crisp on the outside. When totally seared, take the meat out of the oven and place it in another roasting pan. Put the remaining 1 tablespoon of butter over the top of the roast and set aside. Reduce the oven temperature to 350 degrees. Put the meat back in the oven. It will take 30 to 45 minutes, depending on the doneness you want, to finish roasting the meat. As soon as the beef starts to roast, baste frequently with the port sauce. Don't use the mushrooms! When done, let the roast stand outside the oven for 10 minutes to rest before carving. Keep the sauce hot. Slice the meat and pour some sauce over the slices. Serve the remainder in a bowl.

This recipe is from Charles Veron's French Country Cookbook. Aunt Nancy and I still make this a few times a year. It is an elegant, beautiful presentation.

**SLAVIC BEEF GOULASH**  
**NANCY QUINN**

1/4 Cup Unsalted Butter

1/4 Cup Olive Oil

2 and 1/2 Pounds Beef Chuck, well trimmed

Salt

Freshly Ground Black Pepper

1/4 Cup Sweet Paprika

2 and 1/2 Pounds Yellow Onions, coarsely chopped

1 and 1/2 Cups Beef Stock

Sour Cream, for garnish

Chopped Chives, for garnish

Cut meat in 1 inch cubes. Heat 1 tablespoon butter and 1 tablespoon oil in a large heavy-bottomed pan over high heat. Season meat with salt and pepper to taste. Cook meat in batches, being careful not to overcrowd the pan and adding 1 tablespoon of butter and oil as needed. Cook each batch of meat until well browned on all sides, about 3 to 5 minutes, and transfer to a plate when done. After browning the meat, reduce heat to low. Add onions and cook, stirring occasionally, until the onions are translucent, about 10 to 20 minutes. Return meat to the pan and add paprika and stock. Stir well to combine. Cook, covered, over very low heat, stirring occasionally, until meat is tender and the sauce has thickened, about 1 1/2 to 2 hours, Adjust seasonings. Serve over broad egg noodles with a dollop of sour cream and a sprinkling of chives. Serves 4.

This is a fairly recent favorite of Aunt Nancy's from Martha Stewart. It is very good!

**SPAGHETTI SAUCE  
OUT OF THE WOODS**

1 Pound Lean Ground Beef, browned, drained	2 Small Onions, minced
1/2 Cup Celery, minced	3 Tablespoons Fresh Parsley, minced
1 Clove Garlic, minced	16 Ounce Can Whole Tomatoes
16 Ounce Can Tomato Paste	1 Teaspoon Salt
1 Teaspoon Oregano	1/2 Teaspoon Fresh Basil Leaves
1/4 Teaspoon Thyme	1/4 Teaspoon Freshly Ground Black Pepper
1/4 Teaspoon Granulated Sugar	

Combine all ingredients and cook over low heat for 2 hours. Serves 4.

This recipe is from the mother of a friend of Lucy's from the Woods. She says it is very good.

## SPAGHETTI SAUCE WITH MEATBALLS

### Sauce

1/2 Cup Onion, diced	1 Small Clove Garlic, crushed
3 Tablespoons Olive Oil	4 Small cans Tomato Paste
2 Cans of Water Per Can of Paste	1 Large Can Tomatoes
1 and 1/2 Teaspoon Salt	1 Teaspoon Oregano
3 Teaspoons Sugar	1 Teaspoon Basil
3 Tablespoons Fresh Parsley, minced	

### Meatballs

1 and 1/2 Half Pounds Lean Ground Beef	3 Eggs
1 Cup Breadcrumbs	1/2 Cup Parmesan Cheese, grated
2 Tablespoons Fresh Parsley, minced	2 Tablespoons Onions, chopped
1 Clove Garlic, minced	Teaspoon Salt
3 Tablespoons Olive Oil	

Combine all the ingredients to form the meatballs but the oil. Brown the meatballs in the oil. Drain on paper towels. In a kettle add the oil for the sauce and brown the onions and garlic. Discard the garlic. Add the rest of the ingredients and the meatballs and simmer for 3 hours, stirring often.

On my very first trip to the Orient, I met Jayne, a real character from Ashtabula in Northeast Ohio. She sent me her Aunt's spaghetti recipe. Years later, I worked with her sister in Perrysburg. Small world, isn't it?

**STANDING RIB ROAST**  
**LOIS ALLEN**

2 Rib Standing Rib Roast

Salt

Freshly Ground Black Pepper

Accent Seasoning

Season the meat with the salt, pepper and accent. Bake in a preheated 500 degree oven for 36 minutes. For each additional rib add 18 minutes. Turn the oven off and let the meat sit in the oven for 2 hours. Do not open the oven during this 2 hour period! When the time is elapsed the roast is ready to serve.

**STEAK DIANE  
NANCY QUINN**

2 Tenderloin or Rib Eye Steaks, no more than 1/2 inch	2 Tablespoons Butter
1/4 Cup Dry Vermouth	1/4 Cup Fresh Chives, chopped
2 Tablespoons Fresh Parsley, chopped	1/2 Teaspoon Dijon Mustard
1/2 Teaspoon Worcestershire Sauce	Salt, to taste
Freshly Ground Black Pepper, to taste	2 Tablespoons Brandy

In a large skillet, melt the butter. Add the vermouth and stir together bringing it to a slow boil. Add chives, parsley, mustard and Worcestershire sauce. Simmer, stirring occasionally, for a few minutes. Add the steaks and cook over high heat 2 to 3 minutes on each side. Season each side with salt and pepper. Heat the brandy and add to the skillet. Set ablaze and cook a moment longer until it burns out. Plate the steaks and pour a little bit of the sauce over them. Serves 2.

## STEAK SALAD LUCY LEUSCH

2 Pounds Flank Steak, scored on both sides, to score is to cut diagonal lines across the meat in 2 directions, without cutting much more than 1/4 inch deep, it should have an argyle pattern

### Marinade

2 Cloves Garlic, crushed	4 Tablespoons Dijon Mustard
1 Tablespoon Soy Sauce	1 Teaspoon Oregano
1/2 Cup Olive Oil, whisked in slowly until mixture is creamy	

In a large plastic bag or airtight container marinate the meat for several hours. Grill meat to medium-rare and cut diagonally across the grain. Then marinate in the following dressing for 1 hour at room temperature.

### Dressing

3/4 Cup Olive Oil	2 Tablespoons Dijon Mustard
1 Clove Garlic, crushed	1 Tablespoon Fresh Lemon Juice
1 Cup Rice Vinegar	1 Tablespoon Soy Sauce
Salt, to taste	Freshly Ground Black Pepper, to taste

### Salad

1 Red Onion, thinly sliced	1 Red Pepper, sliced
1 Green Pepper, sliced	1 Cup Cherry Tomatoes
1 Cup Celery, sliced	

Add the salad ingredients to the meat and dressing and toss gently.

You won't regret trying this! It is great.

**STEW**  
**DOROTHY LEUSCH**

3 Pounds Beef Stew Meat

Butter

1/2 Cup Flour

2 Tablespoons Sweet Paprika

4 Cups Cold Water

Carrots, peeled

Potatoes, peeled, cut in half

Fresh Green Beans, cleaned

Salt

Either buy beef already cut up as stew meat or buy a roast like chuck or english and cut into 1 inch cubes. Brown the meat in butter. Add salt and the flour and cover pan. Let meat continue browning another 10 minutes. Buy enough vegetables to feed whoever will be eating. Add the paprika and 4 cups cold water. Cover and cook on low heat for an hour. Cut the carrots in 2 or 3 pieces. Add the carrots, potatoes and green beans. Cook for another hour.

Gramie made a very good stew!

## STUFFED CABBAGE

TOM QUINN

2 Pound Cabbage, Cored

### Stuffing - Mix the following together

1/2 Cup Long Grain Rice

1/2 Pound Lean Ground Pork

1 Pound Lean Ground Beef

1 Small Onion, Finely Chopped

1 Beaten Egg

Sweet Paprika, to taste [at least 2 Tablespoons]

Salt and Pepper, to taste

1/2 Cup Water

### Stewing Sauce

1 Small Head of Cabbage, Chopped

1 Small Can Sauerkraut

1 Large Can Whole Tomatoes

1 Small Onion, Chopped

2 Teaspoons Sugar

Sweet Paprika, to taste

Chili Powder, to taste

Salt and Pepper, to taste

Put your large, cored cabbage in boiling water. Remove the leaves as they become pliable and set aside. Combine all ingredients for the stewing sauce and cook over medium heat. Be generous with the pepper, paprika and chili powder. Once this is heated, taste for the seasoning. Add more, if necessary. This is not a quiet dish. You should taste a bit of a kick. Once you have removed the useable leaves from the cabbage, you will have some cabbage left. Chop that up and add it to the stewing sauce. To assemble the rolls, cut your larger leaves in half, discarding the heavy middle pulp. Uncle Tom has always liked his rolls to be smaller, rather than larger. Put 1 Tablespoon of the stuffing mixture at one end of a leaf and roll tightly. As you roll, keep tucking the sides in. You should have a neat, small roll. Spray a roasting pan with Pam. Put a thin layer of sauce on the bottom. Then put in a layer of cabbage rolls. Repeat until you have used all the ingredients. Add water to cover the last layer. Cover the roaster and bake at 325 degrees for 2 hours. We serve about 5 rolls to a person with mashed potatoes. Put a bowl of sauce on the table. You can freeze leftovers as individual servings.

This recipe is from a Polish friend of Uncle Tom's from Toledo. It is a winter favorite at the Quinn's.

**STUFFED JUMBO SHELLS**  
**MARTHA BRANION**

1 Pound Lean Ground Beef, browned and drained	1 Large Onion, chopped
1 Clove Garlic, chopped	8 Ounces Mozzarella Cheese, shredded
1/2 Cup Breadcrumbs	1/4 Cup Fresh Parsley, chopped
1 Egg, slightly beaten	Salt
Freshly Ground Black Pepper	18 to 20 Jumbo Shells
2 Fifteen Ounce jars Spaghetti Sauce	1/3 Cup Dry Red Wine
1/4 Cup Parmesan Cheese	

Combine meat, onion, garlic, Mozzarella cheese, parsley, breadcrumbs, egg, salt and pepper and mix well. Cook the unfilled shells for 15 minutes and drain. Fill them with the meat mixture. Spray a large flat glass casserole well with Pam. Mix the spaghetti sauce with the red wine. Pour 1/4 of the sauce on the bottom of the pan. Place filled shells on top of the sauce. Pour remaining sauce over the shells. Cover with the parmesan cheese. Bake at 400 degrees 20 to 25 minutes.

This is a great dish to serve a lot of people. Aunt Martha has made it for years.

**SUKIYAKI**  
**MARTHA BRANION**

1 Pound Beef Tenderloin, Sirloin or Round Steak	6 to 8 Medium White Mushrooms
2 Stalks Celery	2 to 3 Cups Spinach, torn into pieces
1 Large White Onion	6 Scallions or Green Onions
1 Can Sliced Bamboo Shoots	2 Tablespoons Peanut Oil

**Sauce**

1/3 Cup Japanese Soy Sauce	1/4 Cup Sherry
3 Tablespoons White Sugar	

Slice beef in thin strips. Slice the celery, onion, mushrooms and the green onions or scallions as thinly as possible. Heat the oil and brown the meat in it quickly. Add all the vegetables. Pour the sauce over the meat and vegetables. Stir gently for 2 minutes. Lower heat and simmer for 5 minutes. Serve with rice.

Once you get everything cut up, this is a quick and easy stir-fry.

**SWISS STEAK**  
**ANN SUNDY**

Round Steak, pounded	Flour, seasoned
Butter	Oil
Small Carrots	Celery, sliced
Green Pepper, cut in chunks	Small Onions
2 or 3 Large Cans Stewed Tomatoes	

Dredge the meat in seasoned flour. Brown in a mixture of butter and oil. Remove the meat to a roasting pan. In the same skillet, brown the vegetables and put them in the roasting pan. Add the stewed tomatoes. Cover and bake at 350 degrees for at least 2 hours.

Amounts are hard to give you for this. You can make as much or little as you want. I often make a big batch and freeze the leftovers. Aunt Nancy, Uncle Tom and I really thank your Mom for this recipe! It is a winter favorite of ours. Serve with mashed potatoes.

# MEAT ENTREES



**BARBECUED LEMON CHICKEN**  
**DOROTHY LEUSCH**

Chicken Pieces, with skin and bones

Butter

Fresh Lemon Juice

Lawry's Seasoned Salt

This is a recipe we all have made, a lot, over the years. Tim told me I should make something like this and measure what I have done so I could give you proper directions. We have never followed a definite measurement for this. Use as much chicken as you need to serve whoever is eating. You can use breasts, thighs, and legs or any one of them. I use a stick of butter to serve 4. Melt the butter and add enough lemon juice so the mixture tastes of lemon. Use the seasoned salt until the mixture has a definite orange color to it. Dip the chicken in the butter mixture and grill over medium heat. Each time you turn the chicken, dip in the warm butter mixture. You will probably grill the chicken for 45 minutes to an hour. Certainly cook until the juices run clear when pricked with a fork. Watch the chicken very carefully. Because the skin is still on it and you are grilling with butter the fat can start fires very quickly. I remember one memorable night in Toledo. It was raining and Uncle Mike was cooking the chicken in Aunt Nancy's garage. It turned out so black and charred we couldn't eat it. We were all under 30 and had no extra money. We also had no dinner that night!

**CHEROKEE CHICKEN**  
**SUSAN SCHENONE**

1/4 Cup Vegetable Oil	2 Tablespoons Onion, minced
2 Tablespoons Butter	2 Tablespoons Sweet Vermouth
3 Pounds Chicken Pieces	8 Ounce Can Whole Cranberry Sauce
1 Green Bell Pepper, minced	1 Clove Garlic, minced
Salt, to taste	Freshly Ground Black Pepper, to taste

Heat oil and butter in a 12 inch skillet. Add chicken and cook until golden brown on all sides. Pour off all but 2 tablespoons of fat. Add the green pepper, onion and garlic and cook until soft. Add vermouth, the cranberries, salt and pepper. Cover and simmer for 25 minutes. Serves 4 to 6.

This is a great chicken recipe from Aunt Sue.

### CHICKEN a la JOE

10 Pieces Chicken, cleaned	1 Teaspoon Salt
1/2 Teaspoon Freshly Ground Black Pepper	2 Teaspoons Oregano
1/4 Teaspoon Dried Red Pepper Flakes	2 Tablespoons Olive Oil
1/2 Green Pepper, chunked	1/2 Red Pepper, chunked
1 1/2 Ounce Can Pepperoncini, drained and rinsed	1 Lemon, cut in half

Heat oven to 450 degrees. Mix the salt, pepper, oregano and red pepper flakes together. Sprinkle 1/2 of the mixture over the top of each chicken piece. Heat oil in a roasting pan. Place chicken, seasoned skin side down in the roaster. Sprinkle the remaining seasoning over the exposed chicken. Bake about 15 minutes or until the chicken is beginning to brown. Turn the chicken pieces and add the pepper chunks and the pepperoncini. Return to the oven and cook until the chicken is tender, about 20 minutes. Remove from the oven and place the chicken on a platter. Squeeze the juice of the lemon halves over the chicken. Place the peppers and pepperoncini around the chicken. Spoon pan juice over all.

I don't know where this recipe comes from, but my copy is in Gramie's writing.

**CHICKEN A LA KING  
DOROTHY LEUSCH**

1 Tablespoon Butter	1 Cup Mushrooms, sliced
4 Tablespoons Flour	1/2 Teaspoon Salt
1/2 Teaspoon Onion Salt	Few Grains Cayenne Pepper
1 and 1/2 Cups Whole Milk	1 Cup Chicken Stock or Broth
2 Cups Chicken, poached and cubed	1 Tablespoon Parsley, chopped
1 Box Frozen Peas	1 Tablespoon Pimento, cut in small pieces

Melt the butter in a medium to large saucepan. Add the mushrooms and cook for 5 minutes. Add the flour mixed with all the seasonings. Cook 5 minutes. Add the milk and chicken stock slowly, stirring well as you add it. Add the chicken, peas, parsley and pimento and cook till heated. Serve over rice.

This was an old standard of Gramie's.

## CHICKEN a la SUISSE

6 Whole Chicken Breasts, skinned and boned

8 Ounces Cooked Sliced Ham

1 Teaspoon Sweet Paprika

1/2 Cup Dry White Wine

1 Tablespoon Cornstarch

Cooked Ham, minced, for garnish

Butter

8 Ounces Swiss Cheese, sliced

3 Tablespoons All-Purpose Flour

6 Tablespoons Butter

1 Chicken-Flavored Bouillon Cube

1 Cup Heavy Cream

Parsley Sprigs, for garnish

About 1 and 1/2 hours before serving, spread the chicken breasts out flat. Cut the cheese and ham slices to fit on top. Fold the breasts over filling. Fasten the edges with toothpicks, enclosing the filling well. On waxed paper, mix the flour and paprika. Dredge the chicken in the mixture. In a 12 inch skillet over medium heat, in hot butter, cook the chicken until browned on all sides. Add white wine and chicken bouillon. Reduce heat to low, cover and simmer 30 minutes or until tender. Remove chicken to warm plate and remove toothpicks. Keep warm. In a cup, with a fork, blend cornstarch and cream until smooth. Gradually stir into liquid in the skillet. Cook, stirring constantly, until thickened. Spoon sauce over the chicken. Sprinkle with minced ham and garnish with the parsley sprigs. Makes 6 servings.

This is a hearty dish. You are not using just 1 little chicken breast, it is a whole breast, both sides!

## CHICKEN CUTLETS ITALIENNE

3/4 Pound Chicken Cutlets, cut 1/4 inch thick	2 Medium Zucchini, cut into bite-size pieces
2 Medium Plum Tomatoes, diced	1 Medium Onion, diced
1 Tablespoon Lemon Peel	2 Tablespoons Fresh Lemon Juice
2 Tablespoons All-Purpose Flour	1/2 Teaspoon Salt
1/2 Teaspoon Dried Oregano	3 Tablespoons Olive Oil
1 and 1/2 Teaspoon Chicken Flavored Bouillon	1/4 Cup Basil leaves, sliced
Basil Leaves, for garnish	

Slice each chicken breast crosswise in half. On waxed paper or in bowl, mix flour, salt and oregano. Dredge the chicken in the seasoned flour. Heat 2 Tablespoons of oil, cook cutlets, half at a time until browned on both sides, removing them to a warm plate as they are browned. Keep warm. In drippings add 1 tablespoon oil and over medium high heat, cook onion until golden. Add zucchini and cook, stirring occasionally, until golden and tender crisp. Stir in tomatoes, lemon juice, lemon peel, chicken bouillon and 1/2 cup water. Over high heat, heat to boiling. Boil for 1 minute, stirring to loosen brown bits from the bottom. Stir in the sliced basil. To serve, arrange cutlets on a platter and spoon sauce over them. Garnish with fresh basil. Serves 4.

One of those Good Housekeeping specials!

**CHICKEN DIVAN**  
**DOROTHY LEUSCH**

2 Boxes Frozen Broccoli Spears	30 Ounces Chicken Breasts
2 Cups Cream of Chicken Soup, do not dilute	3/4 Cup Mayonnaise
1 Teaspoon Fresh Lemon Juice	1/2 Teaspoon Curry Powder
1/2 Cup Cheddar Cheese, grated	Croutons

Poach chicken breasts for 30 to 45 minutes in seasoned water. [Season the water with onion salt, salt, pepper, and parsley.] Skin and bone after cooking. Cut the breasts into 2 or 3 strips. Cook broccoli and drain. Spray a flat casserole with Pam. Arrange the broccoli on the bottom of the casserole. Place the chicken on top of the broccoli. Combine the soup, mayonnaise, lemon juice and curry powder in a pan and heat to mix. Pour over the chicken. Sprinkle the top with the cheese and croutons. Bake at 350 degrees for 25 to 30 minutes.

This is a good, easy chicken dish. If you ever have to take an entree to a pot-luck dinner, this is it!

## CHICKEN IN PARMESAN CREAM SAUCE

3 Pounds Chicken Pieces	Salt, to taste
Freshly Ground Black pepper, to taste	2 Tablespoons Vegetable Oil
2 Tablespoons Butter	2 Tablespoons Flour
3/4 Cup Half and Half	1/2 Cup Parmesan Cheese, grated
3 Egg Yolks, beaten	1/2 Cup Breadcrumbs

Season the chicken with salt and pepper. Heat the oil in a heavy skillet. Add the chicken pieces, skin side down, and cook until brown. Turn the pieces, partly cover the pan and cook until the chicken is tender, about 30 minutes. Preheat the oven to 350 degrees. In a saucepan, melt the butter, add flour and stir with a wire whisk until blended. In a separate saucepan, heat the Half and Half to just boiling and add all at once to the butter mixture, stirring vigorously with the wire whisk until the sauce is thickened and smooth. Reserve a little of the hot sauce to beat into the egg yolks. This helps to prevent you from ending up with scrambled eggs in your sauce. Beat the reserved sauce into the eggs yolks right before you have to add it to the rest of the sauce. This is called tempering. Stir 1 tablespoon of the cheese into the sauce. When it is melted add the tempered beaten eggs and whisk. Sprinkle the bottom of a flat casserole with 1/4 of the cheese, top with chicken and spoon sauce over the top. Bake 5 to 10 minutes or until chicken is heated thoroughly. Combine the remaining cheese with the breadcrumbs and sprinkle over the chicken. Broil until golden brown.

This comes from [The New York Times Cookbook](#) by Craig Claiborne.

**CHICKEN IN RICE**  
**NANCY QUINN**

3 to 3 1/2 Pounds Chicken Pieces

1 Cup Dry Rice

1 Cup Water

1 Can Cream of Celery Soup

1 Can Cream of Mushroom Soup

Butter

Oil

Salt and Pepper

Buy the chicken with bones and skin. Season the chicken. Brown the chicken in half butter, half oil. Spray a large round casserole with Pam. Combine the 2 soups and the water. Mix the uncooked rice into the soup mixture. Put a little bit of the soup mixture on the bottom of the casserole. Place a layer of chicken on top of it. Continue the layering of soup then chicken, ending with the soup mixture. Be generous with the soup mixture. Bake, covered, at 325 degrees for 2 hours.

I have always loved this dish! Aunt Nancy made it a lot when your cousins were young.

**CHICKEN OROBIANCO**  
**NANCY QUINN**

1/4 Cup Olive Oil	2 Cloves Garlic, quartered
4 Whole Chicken Breasts, boned, split, skinned	2 Pounds Hot Italian Sausage, in casing
2 Cups Orobianco Wine [medium dry white]	1/2 Pound Mushrooms, sliced
1 Teaspoon Salt	1/4 Cup Water
2 Tablespoons Cornstarch	

Heat oil until hot but not smoking. Brown garlic until golden. Remove and discard garlic. Brown the chicken and sausage. Remove from pan. Spoon off all but 2 tablespoons of the drippings. Return chicken and sausage to the pan. Add wine, mushrooms and salt. Heat to boiling. Reduce heat to low. Cover and simmer 30 minutes or until chicken is tender. Baste with the sauce occasionally. Remove meat and cover to keep warm. Blend water and cornstarch in a cup until smooth. Gradually stir into the hot liquid and cook over medium heat until thickened. Pour sauce over the meat and serve.

Aunt Nancy got this recipe from her friend Colleen Linkfield, in Toledo. She, in turn, got it from Good Housekeeping Magazine. This is a good, homey meal.

**CHICKEN ROCHAMBEAU**  
**NANCY QUINN**

4 Large Chicken Breasts, skinned, boned, split in half	1 and 1/2 Sticks of Butter
Flour, seasoned with salt, pepper, and garlic salt	1 Cup Onion, minced
2 Tablespoons Flour	2 Cups Chicken Stock
1 Tablespoon Worcestershire Sauce	1/2 Cup Mushrooms, chopped
Dash of Cayenne Pepper	1/2 Cup Burgundy Wine
8 Holland Rusks	1/2 Pound Boiled Ham, sliced

Dredge the chicken in the seasoned flour and saute in butter until golden brown. Set aside and saute the onions in the remaining butter. Add the 2 tablespoons flour and brown mixture well. Blend in the chicken stock. Add mushrooms, Worcestershire sauce, 1/2 teaspoon salt and the cayenne pepper. Add the wine. Bring to a boil and pour over the chicken. Refrigerate overnight. In a 350 degree oven heat the chicken for about 1 hour before dinner. Heat the ham sliced by putting them in a little water at a slow boil. To serve, put 1 holland rusk on a dinner plate and top with 1 tablespoon of the hot sauce. Top with a slice of ham and another tablespoon of sauce. Put piece of chicken and top and cover with sauce. Serve with rice or pasta. As a vegetable, french green beans are nice. A word about the Holland Rusk. It is always hard to find, but essential to the dish. Holland Rusk is a round thick piece of very toasted bread. It comes in a round package. You might find it in the bread department or by package stuffing. Ask if you can't find it.

Gramie made this before Aunt Nancy. Papa always preferred Aunt Nancy's. They used the same recipe. I suspect Aunt Nancy has a heavier hand with the cayenne pepper! Also Gramie would never have had the time to make it a day ahead and her flavors would not have come together as well. Aunt Nancy always makes this at least a day ahead. The original recipe is from Brennan's, a famous restaurant in New Orleans.

**CHICKEN WITH RIESLING WINE**  
**SUSAN SCHENONE**

Work Time 30 Minutes

Prep Time 90 minutes

Makes 4 to 6 Servings

Can be prepared in advance and is easily multiplied

Use a slightly sweet German Rhine Wine

2 Tablespoons Butter or Canola Oil

4 Medium to Large Onions, peeled, sliced

Salt

Freshly Ground Black Pepper

1 1/2 to 2 Cups Riesling Wine

8 to 10 Chicken Pieces, skinned

Sweet Paprika, to garnish

Heat butter or oil in a skillet large enough to hold all the chicken. Add the onions, pinch of salt and black pepper. Cook until the onions soften completely, about 20 minutes. Add 1 1/2 cups of the wine and let it bubble away for a minute. Tuck the chicken pieces among the onions. Sprinkle the chicken with salt and pepper. Turn heat to low, cover, and cook, turning the chicken once or twice, for 40 to 60 minutes. It will take about 40 minutes for breasts and wings, more for legs and thighs. The chicken will be tender when done. If the juices in the pan appear to be drying out at any point, add the remaining wine. After cooking put the chicken on a platter and shake a little paprika over the chicken to give it some color. Spoon the onions and all liquid in the pan over the chicken. If you prefer a creamier sauce puree the onions and liquid and then pour over the chicken. Aunt Sue suggests you serve this with a green vegetable or rice if you are not carbohydrate sensitive. She also says you should drink the rest of the wine with the meal. It reminds her of their time living in Germany and is delicious!

This recipe comes from *The Minimalist Cooks At Home* by Mark Bittman.

**CHOP SUEY**  
**DOROTHY LEUSCH**

2 Cups Pork, Beef or Chicken, cubed	1/2 Cup Butter
1 Medium Onion, chopped	2 Cups Celery, diced
1 Teaspoon Salt	Dash of Freshly Ground Black Pepper
1 and 1/2 Cups Hot Water	1 Can Bean Sprouts, drained
1 Can Water Chestnuts, drained	2 Tablespoons Corn Starch
1 Tablespoon Soy Sauce	1 Teaspoon Sugar
1 Can Chow Mein Noodles	

Melt 1/4 cup of the butter in a large skillet and brown the meat. Add the rest of the butter and the onions and cook for 5 minutes. Add the celery, salt, pepper and hot water. Cover and cook for 5 minutes. Add the bean sprouts and water chestnuts. Mix thoroughly and cook for 5 minutes. Mix the cornstarch with 2 tablespoons cold water and stir to a smooth paste. Add to the chop suey along with the soy sauce and sugar. Serve with rice. Gramie always added the chow mein noodles on top of the rice with the chop suey over it.

I've been looking for this recipe for the last few years. None of us could remember how to make it. When going through Gramie's old recipes I finally found it. Hope you enjoy it as we did!

**CITY CHICKEN**  
**DOROTHY LEUSCH**

6 Sticks of Veal and Pork Cubes, not breaded	1 Can of Cream of Mushroom Soup
1 Can Cream of Chicken Soup	Peanut Oil
1 1/2 Cups Water	Seasoned Flour [add salt, pepper, garlic powder]
Thyme, to taste	Basil, to taste
Onion Powder, to taste	Garlic Powder, to taste
2 Teaspoons Butter	

Dredge the meat in the seasoned flour and brown in the butter and oil. Add the herbs, the soups and the water. Cover and cook over low heat for 45 minutes. Serve with mashed potatoes, rice or noodles.

This was my choice for my birthday dinner, always. And yes, I preferred the mashed potatoes!

**COQ AU VIN**  
**JULIA CHILD**

3 to 4 Ounce Chunk of Bacon	2 1/2 to 3 Pounds Frying Chicken, cut up
1/2 Teaspoon Salt	1/8 Teaspoon Black Pepper
1/4 Cup Cognac	3 Cups Young Full-Bodied Red Wine
1 to 2 Cups Brown Stock [or Beef Broth]	1/2 Tablespoon Tomato Paste
2 Cloves Garlic, mashed	1/4 Teaspoon Thyme
1 Bay Leaf	12 to 24 Brown-Braised Onions [another recipe]
1/2 Pound Mushrooms, sauteed [another recipe]	Salt and Pepper, to taste
3 Tablespoons Flour	5 Tablespoons Butter, softened
Sprigs of Fresh Parsley	

Before starting go to the recipes for Brown-Braised Onions and Sauteed Mushrooms and prepare them. Remove the rind from the bacon and cut it into lardons [rectangles 1/4 " across and 1" long]. Simmer for 10 minutes in 2 quarts of water. Rinse in cold water and dry. In a heavy, large casserole melt 2 tablespoons of the butter and saute the bacon until it is very lightly browned. Remove to a side dish. Dry the chicken thoroughly. Brown the chicken in the hot butter in the casserole. Season the chicken with the 1/2 teaspoon of salt and the 1/8 teaspoon of black pepper. Return the bacon to the pan with the chicken. Cover and cook slowly for 10 minutes, turning the chicken once. Uncover and pour in the cognac. Averting your face, ignite the cognac with a lighted match. Shake the casserole back and forth for several seconds until the flames subside. Pour the wine [use a Burgundy or Cotes du Rhone] into the casserole. Add just enough stock to cover the chicken. Stir in the tomato paste, garlic, thyme and the bay leaf. Bring to a simmer. Cover and simmer slowly for 35 to 40 minutes, or until the chicken is tender and its juices run a clear yellow when the meat is pricked with a fork. Remove the chicken to a side dish. Simmer the chicken cooking liquid in the casserole for a minute or two, skimming off the fat. Raise the heat and boil rapidly, reducing the liquid to about 2 and 1/4 cups. Correct seasonings with salt and pepper. Remove from the heat and discard the bay leaf. Blend the 3 tablespoons of butter and the flour together into a smooth paste. Beat the paste into the hot liquid with a wire whip. Bring to a simmer, stirring, and simmer for a minute or two. The sauce should be thick enough to coat a spoon lightly. Arrange the chicken in the casserole, place the mushrooms and onions around it, and baste with the sauce. If the dish is not to be served immediately, film the top of the sauce with stock or dot with small pieces of butter. Set aside uncovered. It can now wait indefinitely. Shortly before serving, bring to a simmer, basting the chicken with the sauce. Cover and simmer slowly for 4 to 5 minutes, until the chicken is heated through. Serve from the casserole or arrange on a hot platter. Decorate with sprigs of parsley. The French always serve this with parsley boiled potatoes. Gramie always served it with rice. Serves 4 to 6 people.

This is not Gramie's Coq Au Vin. It is a very rich dish done with this method and well worth the effort it takes. Now, I'm not saying Gramie couldn't have made it this way. This was the recipe she used. She did have to adjust it and cooked it in the oven. After all, she would be making for at least 10 people!

## GOLDEN CHICKEN WITH GARDEN VEGETABLES

2 Tablespoons Vegetable Oil

2 1/2 Pounds Chicken Pieces

Salt, to taste

Freshly Ground Black Pepper, to taste

16 Baby Carrots, peeled

16 Pearl Onions, peeled

1 Green Pepper, sliced

1 Red Bell Pepper, sliced

16 Small Mushrooms, sliced

1/4 Cup Light Cream

3/4 Cup Lea & Perkins White Wine Worcestershire Sauce

Heat oil in a large skillet. Season chicken and brown over moderately high heat until golden brown on all sides, about 15 minutes. Add vegetables and turn to glaze them. Drain excess fat. Pour the Worcestershire sauce over the pan. Cook 15 minutes more, basting occasionally, until chicken and vegetables are tender. Stir in the cream and warm through. Serves 4.

**GOURMET CHICKEN  
MRS. CLEVELAND**

9 to 10 Chicken Legs

1/2 Pound Butter

1 Teaspoon Salt

1 Teaspoon Fresh Parsley, chopped

1 Clove Garlic, finely chopped

1 Teaspoon Dried Oregano

2 Tablespoons Parmesan Cheese, grated

2 Teaspoons Breadcrumbs

Melt butter and add salt, parsley, garlic and oregano. Spray a flat casserole with Pam and put the chicken in it. Pour the butter mixture over the chicken. Mix the cheese and breadcrumbs and sprinkle over the chicken. Bake, uncovered, at 325 degrees for 2 hours. Baste occasionally.

This is one of those Defiance recipes from Aunt Nancy.

**HOT CHICKEN SALAD**  
**LOIS ALLEN**

4 Cups Poached Chicken, cut into 1 inch by 1 inch cubes	2 Cups Celery, diced
3/4 Cups Mayonnaise	2 Tablespoons Fresh Lemon Juice
2/3 Cup Toasted Almonds, slivered	1 Cup Sharp Cheddar Cheese, grated
1 and 1/2 Cups Potato Chips, crumbled	

Mix the chicken, celery, mayonnaise and lemon juice. Place 1/2 of the chicken mixture in a casserole. Sprinkle 1/2 of the cheese over it. Top with the rest of the chicken. Sprinkle the remaining cheese on top. Toss the almonds over the cheese and top with the crumbled potato chips. Bake at 350 degrees for 30 minutes.

## JADE AND RUBY STIR-FRY

2 Whole Chicken Breasts, skinless and boneless	1 Pound Fresh Broccoli
2 Tablespoons Vegetable Oil	1 Onion, Chunked
2 Red Bell Peppers, chunked	1/2 Pound Mushrooms, quartered
1/4 Teaspoon Crushed Red Pepper	1/3 Cup Kikkoman Stir-Fry Sauce
2 Tablespoons Water	

Cut chicken into 1 inch square pieces. Cut broccoli flowerets into bite-size pieces. Peel the stalks and thinly slice them. Heat the oil in a hot wok or large frying pan over high heat. Add the chicken and stir-fry 1 minutes. Add the broccoli and onion and stir-fry 1 minute. Add the water, cover and cook 2 minutes, stirring once. Add the bell peppers and mushrooms and stir-fry for 2 minutes. Add the stir-fry sauce and the red pepper. Cook stirring until the chicken and vegetables are well coated by the sauce. Serve with rice.

**JAMBALAYA**  
**LAURA LEUSCH**

1 Pound Chicken Breasts and Thighs	3 Cups Water
1/4 Cup Cooking Oil	1/2 Pound Smoked Sausage, sliced
2 Cups Onion, chopped	2 Teaspoons Garlic, minced
1/2 Cup Green Pepper, chopped	1/2 Cup Celery, chopped
16 Ounce Can Crushed Tomatoes	1/2 Teaspoon White Pepper
1/2 Teaspoon Freshly Ground Black Pepper	1/4 Teaspoon Cayenne Pepper
1 Cup Converted Long Grain Rice	1 and 1/2 Cups Chicken Stock
1 Pound Shrimp, peeled	

Cover chicken with water and bring to a boil. Turn to low heat and simmer 45 minutes. Remove chicken from the pot and let cool. Reserve the stock. When chicken is cool, remove the skin and bone, cutting into bite size pieces. Saute the sausage in oil in a large skillet. Remove it from the pan. Add the onion, green pepper and celery and saute. Add the seasoning and tomatoes and cook for 10 minutes. Scrap the bottom frequently. Stir in the rice and chicken stock and bring to a boil. Reduce to simmer. Add the meats and shrimp and cook 20 minutes uncovered. Stir every 5 minutes.

This is a fun dish, however if you don't like things really spicy, cut down the peppers. The combination of the three gives quite a kick!

## JUGGED CHICKEN

3 and 1/2 pound Chicken, cut into 8 pieces	1/2 Teaspoon Salt
3/4 Teaspoon Freshly Ground Black Pepper	All-Purpose Flour, seasoned for dredging
6 Tablespoon Dark Green Olive Oil	4 Large Cloves Garlic, peeled
4 Medium Onions, halved lengthwise and sliced thin, about 4 cups	
2 Bay Leaves	1 Cup Dry White Wine
5 Ounces Slab Bacon, cut into 1/8 inch thick matchsticks, about 1 cup	
2 Cups Brown Veal or Beef Stock	12 Small Boiling Potatoes [about 1 1/2 inches]
12 Small White Onions [about 1 1/2 inch]	2 Tablespoons Brandy
1/2 Cup Ruby or Tawny Port	

Pat chicken dry and dredge in the seasoned flour, shaking off the excess. In a heavy 12 inch skillet heat 4 Tablespoons of the oil over moderate heat until ripples just appear and brown chicken in 2 batches. As browned, transfer to paper towels to drain. Pour off fat and wipe skillet clean with paper towels. Add remaining oil, heat over moderate heat until hot but not smoking. Add sliced onions and cook, stirring until lightly browned. Stir in garlic, bay leaves and 1/3 of a cup of the wine. Cook, covered, over low heat, for 10 minutes, stirring occasionally. Discard bay leaves and set aside. In a small saucepan of boiling water, blanch the bacon 2 minutes and drain. Pat bacon dry and in a heavy 8 inch skillet, over moderate heat, cook it until crisp and golden. Drain on paper towel. Pour off all the fat and add the rest of the wine. Boil until almost all of the wine is evaporated. Add stock and boil until liquid is reduced to about 1 1/2 cups. In a medium saucepan of boiling, salted water, blanch the potatoes for 5 minutes and transfer with a slotted spoon to a bowl. Add the white onions to the boiling water and blanch 3 minutes. Drain and add to the potatoes. Preheat oven to 350 degrees. Spread 1/3 of the sliced onions in a 3 quart Dutch Oven or other heavy kettle and cover with half of the chicken, then half the whole onions and potatoes and half of the bacon. Spread half of the remaining sliced onions over the bacon and cover with the rest of the chicken. Cover this with the remaining whole onions and potatoes, bacon and the last of the sliced onions. Add broth mixture and drizzle with the brandy and port. Cover the Dutch oven with a double thickness of foil and lip, crimping foil tightly around the top. Bake chicken, undisturbed 2 to 2 and 1/2 hours, or until very tender. It is important that the lid be sealed tight throughout the long, slow baking.

Ok, this is definitely a weekend dinner project! This is from the Hotel Ritz in Lisbon.

## LEMON CHICKEN

4 Chicken Breasts	1/2 to 3/4 Pounds Mushrooms, sliced
Butter	Oil
2 Cloves Garlic, chopped	1 Tablespoon Fresh Lemon Juice
1/4 Cup Onion, chopped	1/4 Teaspoon Salt
1/4 Teaspoon Cumin	1 to 2 Tablespoons Dijon Mustard
1/4 Teaspoon Sugar	1/4 Teaspoon Sweet Paprika
3 to 4 Tablespoons Fresh Parsley, chopped	1/4 to 1/2 Cup Olive Oil
2 Tablespoons Flour	1 Cup Chicken Broth

You can buy the chicken either skinned and boned or use chicken with the bones and skin, depending on your taste. Cook longer if it has bones. Brown the chicken in a mixture of oil and butter until golden. Remove and set aside. Saute the mushrooms in the drippings in the pan. Be careful not to burn them or they will be bitter. Return the chicken to the pan. In a blender, combine the rest of the ingredients and puree them. Pour the sauce over the chicken and mushrooms, cover and simmer for 20 minutes. You can serve this with mashed potatoes, rice or pasta.

**MARINATED CORNISH HENS WITH WILD RICE DRESSING**  
**DOROTHY LEUSCH**

The Hen Part

4 Cornish Hens  
1/4 Cup Fresh Lemon Juice  
1/4 Cup Olive Oil  
1 carrot, chopped  
1/2 Cup Dry White Wine

1/4 Teaspoon Freshly Ground Black Pepper  
1/4 Teaspoon Sweet Paprika  
1 Stalk Celery, chopped  
4 Cloves Garlic, 2 bruised, 2 chopped  
1 Teaspoon Salt

Dressing

1 Teaspoon Olive Oil  
1/4 Pound Lean Ground Beef  
2 Slices Boiled Ham, diced  
3 Tablespoons Onion, minced  
1 Clove Garlic, minced

2 Tablespoons Fresh Parsley, minced  
1/2 Cup Walnuts, chopped  
1 Hardboiled Egg, chopped  
2 Cups Uncle Ben's Brown and Wild Rice, cooked  
Salt and Pepper

Clean the hens thoroughly. Tie or skewer the hens so they will retain their shape. Mix together, from the hen list, the lemon juice, oil, 2 cloves of bruised garlic, salt, pepper and paprika. Marinate the hens for about 1 hour. To make the dressing, brown the beef in hot olive oil. Add the ham, onion, parsley, garlic and walnuts to the browned beef. Stir and cook until the vegetables are barley tender. Remove the pan from the heat. Add the egg and rice and mix well. Season to taste with salt and very little pepper. Drain the hens and stuff them. Place them in a large roasting pan in a 400 degree oven. Be sure the hens don't touch each other. They won't brown if they do. As soon as they begin to brown, remove any fat that has accumulated, and add the combined celery, carrot and the chopped garlic. Pour the wine into the pan and continue cooking. The hens should be done in 45 minutes to an hour.

Gramie loved to make this dish and so do many of us to this day! It comes from "The Basque Story Cookbook", a wonderful book about a Basque family who ran a boardinghouse in San Francisco.

**PAELLA**  
**LAURA LEUSCH**

6 Chicken Legs	3 Lobster Tails, shelled, cut in chunks
1 and 1/2 Pounds Large Shrimp, peeled	24 Mussels, in shell
24 Clams, in shell [Mahogany if possible]	1 Pound Chorizo, sliced [hot Spanish sausage]
1 Quart Chicken Broth	1/2 Teaspoon Saffron
1/2 Cup Olive Oil	2 Cloves Garlic, crushed
1 Large Onion, chopped	2 Cups Long-Grain Rice
2 Teaspoons Salt	Freshly Ground Black Pepper
4 Tomatoes, peeled, quartered	1 and 1/2 Cups Peas, fresh or frozen
1 Four Ounce Can Pimentos, sliced	

Clean the mussels and clams thoroughly. About 2 hours before dinner preheat the oven to 325 degrees. Pot chicken broth on to boil. When the broth comes to a boil turn off the heat and add the saffron. Meanwhile, saute the chicken legs in olive oil over medium heat until they are golden brown. Put them aside in a covered dish to keep them warm and juicy. Add garlic and onions to oil and cook over low heat, stirring frequently, until the onion is translucent. Add rice and cook until it is translucent and faintly golden. Absorbing the oil makes it so. Stir lightly with a fork as it cooks. Add chicken broth, salt and pepper and stir to loosen any brown bits at the bottom of the pan. Cover and simmer 10 minutes so the rice will absorb some of the broth. Rub Olive Oil into the largest casserole you own, or 2 smaller ones and put half of the uncooked lobster, shrimp, mussels, clams, sausage slices, tomatoes, peas and pimento. Top this with about 2/3 of the rice mixture. Arrange the chicken legs on top of the rice and add the remaining seafood, sausage, tomatoes, peas and pimento on top and spoon the rest of the rice and broth around these. Cover the casserole and bake for 30 minutes. Look in on it once or twice and if it seems to dry add boiling broth, if you have any extra or boiling water. The liquid must be boiling or you will lower the temperature and the rice will get gummy. After 30 minutes, remove the cover and bake until rice is fluffy, about 10 minutes.

It looks expensive and it is! Sometimes I make this with only the chicken, sausage and shrimp. I don't always use the chorizo because I find it very dry. I substitute Italian sausage. I first made this dish at Gramie's. She was having Papa's Office Christmas Party at the house and I came home to help her. About 3 in the afternoon I said that I should probably start getting dinner started as 30 people or so were expected at 6. So I asked my dear Mother what recipe she wanted me to use. Typical of Gramie, she replied that she didn't have one! She sent me up to the den to find a recipe. I ended up with the [Time Life Cookbook](#), which has turned into a favorite of mine. By the way, dinner turned out fine that night!

## POULET MISTRAL

1 Head Garlic, cloves separated but not peeled	3 and 3/4 Pounds Chicken, in pieces
Salt	Freshly Ground Black Pepper
3 Tablespoons Butter	1/2 Cup Red Wine Vinegar
1 and 1/2 Cups Chicken Stock or Broth	1/2 Can Beef Stock or Broth
1/4 Cup Unsalted Butter, cut into pieces	2 Medium Tomatoes, seeded and diced

Preheat oven to 375 degrees. Peel 1 garlic clove and cut in half. Rub into the chicken. Season the chicken with salt and pepper. Melt the 3 tablespoons of butter in a heavy large skillet over medium-high heat. Add the chicken and cook until brown on all sides. Transfer to a large metal baking pan. Add unpeeled garlic cloves. Bake until chicken is cooked through, about 24 minutes. Arrange chicken on a platter. Squeeze garlic between your index finger and thumb to release from the skin and arrange around the chicken. Tent chicken and garlic with foil to keep warm. Degrease the juices in the baking pan. Add vinegar to the pan and bring to a boil, scraping up any browned bits. Transfer mixture to a heavy medium saucepan. Cook over medium heat until reduced to 1 tablespoon, about 2 minutes. Add both stocks and juices exuded from the chicken on the platter and boil until reduced to 1/2 cup, about 15 minutes. Whisk in 1/4 cut butter 1 piece at a time. Add the diced tomatoes and stir until heated through. Pour sauce over chicken and garlic and serve. Serves 4.

This comes from L'Auberge de Noves in Avignon, France.

## ROSIE'S UN-FRIED CHICKEN

Pam  
3 Whole Chicken Breasts, halved and skinned  
1 Cup Non-Fat Yogurt, chilled to very cold

6 Chicken Legs, skinned  
3 and 1/2 Cups Ice Water

### For The Breading

1 Cup Dried Italian Breadcrumbs  
1 Tablespoon Old Bay Seasoning  
1/2 Teaspoon Creole Seasoning  
Dash Cayenne Pepper  
1/2 Teaspoon Dried Basil

1 Cup All-Purpose Flour  
1/2 Teaspoon Garlic Powder  
1/8 Teaspoon Freshly Ground Black Pepper  
1/2 Teaspoon Dried Thyme  
1/2 Teaspoon Dried Oregano

Soak the chicken in the ice water. Combine the breading ingredients in a large plastic bag. Put the yogurt in a medium-size bowl. Take 2 pieces of chicken at a time from the ice water and roll in the yogurt. Shake in the breading mixture and put on a baking sheet. Once all chicken is on the sheet, spray lightly with Pam. Bake on the bottom shelf of a 400 degree oven for 1 hour, turning every 20 minutes to brown evenly.

Rosie was Oprah's cook during one of her thin times. Thanks to Rosie, that is!

## SESAME FRIED RICE

1 Cup Chicken Broth

1/4 Cup Soy Sauce

2 Cups Cooked Meat, chicken, beef, pork or ham

2 Tablespoons Peanut Oil

1/4 Cup Sesame Seeds

4 Green Onions, cut in 1/4 inch pieces

1 Cup Uncle Ben's Converted Rice

Add water to chicken broth to make 2 1/4 cups liquid. Set aside. Lightly brown meat in the hot oil over moderate heat. Remove pan from heat and stir in rice. Cook over low heat, stirring constantly, until the rice is golden. Add the chicken liquid, soy sauce and sesame seeds. Bring to a boil. Cover and simmer until liquid is absorbed, about 25 minutes. Add onion and mix in. Serves 4 to 6.

# MEAT ENTREES



**BAKED PORK CHOPS WITH DRESSING BALLS**  
**DOROTHY LEUSCH**

6 Rib Pork Chops, cut 1 inch thick

2 Tablespoons Butter

1 and 1/2 Teaspoons Salt

1/8 Teaspoon Freshly Ground Black Pepper

Dressing Balls

1 Cup Celery, chopped

1 Tablespoon Onion, minced

1 Tablespoon Parsley, minced

1 Tablespoon Butter

2 and 1/2 Cups Breadcrumbs

1/8 Teaspoon Marjoram

1/8 Teaspoon Celery Salt

1 Teaspoon Salt

1/8 Teaspoon Freshly Ground Black Pepper

Water or stock

Brown chops in the butter. Season and put in baking pan. Cook celery, onion and parsley in the butter until lightly browned. Add breadcrumbs and the dressing seasonings and enough water or stock to moisten. Shape into 1 and 1/2 inch balls. Place the balls around the pork chops. Cover tightly. Bake in a preheated 350 degree oven for 30 minutes. Remove the cover and bake for 15 minutes longer. Serves 6.

**BARBECUED SPARE RIBS**  
**LAURA LEUSCH**

Baby Back Pork Ribs, 4 to 6 ribs per person	1 Large Bottle Open Pit Original Barbecue Sauce
1 Large Onion, quartered	Brown Sugar
Cider Vinegar	1 Teaspoon Dry Mustard
Cayenne Pepper, to taste	1/2 Can or Bottle Beer
2 Cloves Garlic, crushed	

In a large pan of boiling water parboil the ribs, garlic and onion. You want the ribs to be fairly done, but not falling off the bone. With a scissors, cut the ribs into serving portions. Pour the Open Pit into a saucepan. Add the beer. Fill a cereal bowl with brown sugar. Pour enough vinegar over it until it is totally moistened and not quite soupy. Add the dry mustard. Add the combined mixture to the sauce and bring to a boil. Reduce heat to a simmer and add the cayenne pepper. Be sure to taste at this point. The amount depends on how hot you want the ribs. It is better to use less than more until you start to taste the hotness. I simmer the sauce for about 1/2 hour. Put the parboiled ribs in a baking pan that will hold the marinade. Discard the onion and garlic. Pour the sauce over the ribs. I like to grill the ribs for an hour or longer, over low heat, turning frequently, to prevent burning and putting it in the marinade at each turn to keep them moist.

Traditionally, I served these with my Caesar salad and Steak French Fries. On a small plate, for each person, put a washcloth that has been run through hot water and wrung out. Paper napkins only stick to your very sticky fingers!

**BASTING SAUCE FOR HAM**  
**NANCY QUINN**

1 and 1/3 Cups Brown Sugar	2 Tablespoons Dry Mustard
3 Tablespoons Cider or Wine Vinegar	1/3 Cup Fine Bread Crumbs
Ham Drippings	Whole Cloves

Combine the brown sugar, dry mustard and bread crumbs. Moisten the mixture with the vinegar and the ham drippings. 1 hour before the ham is done, remove the rind and all but the collar around the shank bone. Put several slits in the ham and insert 1 whole clove in each. Put the basting sauce all over the ham. Continue baking at 325 degrees for 45 minutes. Increase the temperature to 425 degrees and bake an additional 15 minutes.

This is another recipe from Colleen Linkfield, Aunt Nancy's friend from Toledo. She was quite the Southern cook, coming from Huntington, West Virginia. [Yes, they do consider themselves southern!] The ham you buy may not have a rind. Put those cloves in anyone and proceed as directed!

**FRENCH SKILLET DINNER**  
**SUSAN GERKEN**

2 Pounds Bratwurst or Pork Chops

2 Small Cans Sauerkraut, drained

2 Cups Apple Juice

2 Teaspoons Prepared Brown Mustard

7 Ounces Pitted Prunes

Baby Carrots, cooked, drained

Cook bratwurst or pork chops in a skillet. To cook the bratwurst, cover with water and cook over medium heat. When the water is gone, brown the bratwurst. Brown the pork chops and cook over low heat, covered, until tender. Remove the meat from the pan. Add the apple juice, sauerkraut and mustard to the pan. Heat to boiling. Reduce heat, cover and cook 10 minutes. Add prunes and heat to boiling. Reduce heat, cover and cook 5 minutes. Add carrots and meat and heat through.

Susan is the wife of my boss at Ottawa Hills.

**PORK CHOPS DIABLE**  
**LAURA LEUSCH**

1/4 Cup All-Purpose Flour	3/4 Teaspoon Salt
1/4 Teaspoon Freshly Ground Black Pepper	4 One Inch Thick Pork Chops
1 Tablespoon Vegetable Oil	1 Large Sweet Red Pepper, cut into 1 inch pieces
2 Large Carrots, cut into 3 by 1/8 inch pieces	1 and 1/2 Cups Beef Broth
1 Tablespoon Dijon Mustard	1 Tablespoon Honey

Combine flour, salt and pepper in a bag. Add the pork chops and shake to coat. Brush off excess flour. Reserve flour mixture. Heat oil in frying pan over medium heat. Add chops and cook 8 minutes or until golden on both sides, turning once during cooking. Transfer to serving plate and keep warm. Discard all but 1 tablespoon of fat from the pan, reserving the 1 tablespoon separately. Wipe out the pan with paper towels. Heat the reserved fat in the pan over medium heat. Add the red pepper and carrots. Cook, stirring, for 5 minutes. Add reserved flour mixture, stirring for 1 minute or until browned. Stir in beef broth, mustard and honey and cook until thickened. Add the pork chops with accumulated juices. Simmer, covered, for 4 minutes or more until the pork is heated through and juices run clear. Serve with red cabbage.

**PORK CHOPS IN ONION SOUP  
DOROTHY LEUSCH**

2 Pork Chops per person

1 Medium Potato per person, diced

1 Package Lipton Onion Soup {1/2 package for 2 people}

Salt

Freshly Ground Black Pepper

2 Tablespoons Flour

Butter

Water

Brown the pork chops well in melted butter. Remove from the pan. Put the flour in the pan with the butter. Use more flour for lots of people. Brown and add the dry onion soup mix. Brown the mixture. Turn heat off and add water slowly until gravy is made. Put pork chops and potatoes in the pan. Make sure your liquid covers them completely. Add more water if necessary. Cover and cook for about 45 minutes.

Gramie made this in Pittsburgh. It was a favorite dish of hers.

**PORK FRIED RICE**  
**LAURA LEUSCH**

1/2 Cup Vegetable Oil	1 Spanish Onion, diced
2 Large Celery Stalks, sliced thin	1 Green Pepper, cut in thin strips
2 Cups Diced Cooked Pork	3 Cups Brown Rice, cooked
6 Ounce Can Water Chestnuts, halved	1/2 Cup Almonds, toasted, slivered
2 Eggs, lightly beaten	1 Tablespoon Soy Sauce

Heat the oil in a wok or large frying pan. Add the celery, onion and green pepper and saute over high heat. Add the pork and stir for one minute. Add the rice, water chestnuts and almonds and stir for 2 minutes. Remove from heat and add the eggs, stirring in well. Add the soy sauce and mix well.

## PORK TENDERLOIN WITH APPLES AND CIDER CREAM SAUCE

3/4 Pounds Pork Tenderloin, cut crosswise into 1 inch slices [reserve 3" of narrow end for other use]	
2 Tablespoons Butter	1 Granny Smith Apple, peeled, cored
1 Shallot, minced	1/4 Teaspoon Dried Sage, crumbled
1/4 Cup Apple Cider or Juice	1/4 Cup Cider Vinegar
1/2 Cup Chicken Broth	1/3 Cup Heavy Cream
1 Tablespoon Fresh Parsley, minced	Salt
Freshly Ground Black Pepper	Seasoned Flour

Flatten the pork slices to about 1/4 inch thick between sheets of plastic wrap and pat them dry with paper towels. In a large heavy skillet, heat 1 Tablespoon of the butter over moderately high heat until the foam begins to subside. Dredge the meat in the seasoned flour. Saute the pork in the hot butter. Turn it once and cook for 4 minutes. Transfer the pork to a platter, cover and keep it warm. Cut the apple into 16 wedges. In the skillet cook the apple in the remaining 1 tablespoon of butter, covered, over moderate heat, turning them once, for 3 minutes or until golden and just tender. Transfer the apples to the platter of pork. Keep the pork and apples covered. Add the shallots to the pan and cook for 30 seconds. Add the sage, cider and vinegar, scrapping up the brown bits and boil, stirring occasionally until reduced to about 2 tablespoons. Add the broth and boil, stirring until reduced by half. Add the cream, pork and apples with any juices from the platter and boil, stirring until the sauce is slightly thickened. Transfer the pork and apples to the platter and pour the sauce over it. Sprinkle with the parsley. Serves 2.

**POTATO KLESHINS**  
**DOROTHY LEUSCH**

3/4 Cup Raw Potato, finely grated

1 and 1/2 Cup Flour

1 Egg

1 Onion, chopped

4 Quarts Salted Boiling Water

4 to 6 Pork Chops, cut into big pieces

1/4 Teaspoon Salt

Butter

Vegetable Oil

Combine flour, potatoes, egg and salt. Mix well. Drop spoonfuls of potato mixture in the boiling water to make the Kleshins. When they rise to the top of the pot, remove and set aside. Reserve the potato water. Brown the pork chops and onions in a mixture of half butter and half oil, in a large skillet. Once browned, add potato water to cover. Bring to a boil. Add the Kleshins and simmer until heated through.

I don't remember ever having this dish. Gramie made it for Lucy when most of us had left home.

**ROAST PORK LOIN WITH BEER SAUCE  
AN OKTOBERFEST DINNER**

Meat

3 and 1/2 Half Pound Boneless Pork Loin, tied      2 Tablespoons Vegetable Oil

Marinade

1/2 Cup Dijon Mustard      1 Large Onion, chopped  
3 Cups German Beer, not dark      1/2 Cup Honey

Beurre Mannie

1 Tablespoon Unsalted Butter, softened      1 Tablespoon Flour

In a large saucepan stir together marinade ingredients. Bring marinade just to a boil, stirring. The marinade will rise and foam. Remove the pan from the heat. In a blender, puree marinade in 2 batches, transferring it as it is pureed to a bowl. Cool marinade to room temperature and spoon off any remaining foam. In a large resealable heavy plastic bag, combine pork and marinade and seal bag, pressing out any excess air. Put bag in a roasting bag and marinate pork, chilled, turning bag once or twice, at least 8 hours and up to 24. Let pork and marinade come to room temperature, about 40 minutes. Transfer marinade to a saucepan and bring just to a boil. Preheat oven to 350 degrees. Pat pork dry with paper towels and season with salt and pepper. In a flame proof roasting pan heat oil over moderately high heat until hot but not smoking. Brown pork on all sides. Roast pork in the middle of the oven, basting frequently with the marinade until a meat thermometer registers 155 degrees, about 1 to 1 and 1/2 hours. Transfer pork to cutting board, discard string and cover loosely with foil for about 15 minutes. Skim and discard fat from pan and add remaining marinade. Deglaze pan. Bring marinade just to a boil and strain through a fine sieve into another saucepan. Bring sauce to a simmer. Make the beurre mannie by rubbing together the butter and flour. Whisk the beurre mannie, bit by bit, into the sauce until it is combined well and slightly thickened. Serves 6.

## **BROILED LAMB CHOPS**

6 Thick Lamb Chops

3/4 Cup Dry Red Wine

1/3 Cup Olive Oil

1 Teaspoon Salt

1 Teaspoon Oregano

2 Cloves Garlic, minced

Combine the wine, olive oil, salt, oregano and garlic. Marinate the lamb chops overnight in the mixture. Grill or broil the chops for 5 minutes a side.

**HUNGARIAN VEAL CHOPS**  
**LAURA LEUSCH**

6 Loin Veal Chops	Seasoned Flour
Butter	1 Medium Onion, sliced in strips
1/2 Pound Mushrooms, sliced	1 Can Chicken Broth
2 Tablespoons Sour Cream	Sweet Paprika, to taste
Cayenne Pepper, to taste	Salt, to taste

Dredge the chops in the seasoned flour. Brown both sides in melted butter. Remove to a plate. Add the onion and mushrooms and 1/2 to 1 cup of the seasoned flour and brown. Return the chops to the pan and add the chicken broth to cover the meat. It may take more than the 1 can. Cover and simmer for 45 minutes. Season the sauce with the paprika, cayenne pepper and salt to taste. Just before serving add the sour cream.

**KAISER CUTLETS IN LEMON AND SOUR CREAM SAUCE**  
**LAURA LEUSCH**

2 pounds Veal Cutlets, pounded thin

3 Tablespoons Olive Oil

1 Medium Lemon, skin julienned

Salt, to taste

Freshly Ground Black Pepper

1/4 Cup Sour Cream, at room temperature

Brown the veal cutlets lightly in the oil. Remove from the pan. Pour 1/2 cup water {or wine if you prefer} in the pan, scrapping up the brown bits. Replace the meat in the pan. Be sure when you peel the lemon you don't take any of the white part. Put 3/4 of the lemon strips in the pan and season with salt and lots of black pepper. Simmer for 15 minutes, turning meat once. Remove from heat and cool 10 minutes. Discard the lemon. Mix 2 tablespoons of the pan juices with the sour cream and slowly stir back into the sauce. Simmer 2 to 3 minutes, adding the remaining lemon strips. Serve over rice.

**LAMB CHOPS WITH PARSLEY BREADCRUMB CRUST**  
**LUCY LEUSCH**

1/3 Cup Fresh Sourdough Breadcrumbs	1/2 Cup Parsley, finely minced
1 Large Shallot, minced	2 Large Cloves of Garlic, minced
3 Tablespoons Butter, melted	1 Teaspoon Dry Mustard
Pinch of Cayenne Pepper	4 Four Ounce Rib Lamb Chops. 1 and 1/2 inch thick
Salt	Freshly Ground Black Pepper

Preheat oven to 500 degrees. Place breadcrumbs on a small baking sheet. Bake until dry but not brown. [By the way if you can't find sourdough bread to make these, don't despair. Substitutions are allowed] This will take about 4 minutes. Remove from the oven. Maintain the oven temperature at 500 degrees. Combine the parsley, garlic, shallots and breadcrumbs in a pie pan. Melt the butter and put in a shallow dish. Add the mustard and cayenne pepper to the butter. Season the lamb chops with salt and black pepper. Dip both sides of the chops in the butter mixture, then the parsley mixture, coating evenly. Put the chops on a rack on baking sheet. Roast until coating is golden brown. It will take about 14 minutes for medium-rare meat.

Don't be alarmed at the amount of smoke this dish causes. You will be cooking at a very high temperature. Get the kitchen fan running right away. This dish is worth the effort!

**LEG OF LAMB**  
**DOROTHY LEUSCH**

5 to 7 Pound leg of Lamb

4 Cloves Garlic, slivered

Butter

Salt

1 Lemon

2 Cups Water, boiling

Cut off all the fat and skin on the lamb. Put slits in the meat and insert the slivered garlic. Salt the meat and dot with the butter. Pour the juice of the lemon over the meat. In a preheated 450 degree oven cook the lamb for 1/2 hour. Pour the water into the pan and lower heat to 350 degrees. Cook for another hour. Rest 10 to 15 minutes before carving.

## RATZSCH'S ROAST DUCKLING WITH CELERY DRESSING

### Celery Dressing

1 Cup Onion, chopped  
Butter  
1/4 Teaspoon Black Pepper  
1/4 Cup Currants  
1 Cup Giblets, cooked  
1 Egg

1 Cup Celery, chopped  
2 Teaspoons Salt  
2 Teaspoons Poultry Seasoning  
1/4 Cup Apple, chopped  
4 Cups Toasted Bread Cubes  
2 Tablespoons Parsley, chopped

### Duck

5 and 1/2 Pound Duck, cleaned  
Freshly Ground Black Pepper  
Crisco

Salt  
2 Cups Chicken Stock

To make the stuffing, saute the celery and onion in butter until tender. Put in large mixing bowl. Grind the cooked giblets in a processor. To the onions and celery add all the rest of the dressing ingredients. Mix well. Season the cavity of the duck with salt and pepper. Stuff loosely with celery dressing. Sew openings of the duck and truss the legs. Prick lower thighs and lower breast with a fork. Melt crisco to measure 1/2 inch depth in a shallow roasting pan. Have oven set at 450 degrees. Place the duck in shortening, breast side up. Brown and turn to brown the second side. Return to breast side up. Add 1/2 cup chicken stock and reduce heat to 350 degrees. Bake 2 and 1/2 to 3 hours. Test for doneness by lifting leg. It will be very flexible when done. The duck should be crispy. Remove from the pan and keep warm. Pour off all the fat in the pan. Add 1/2 cup chicken stock and deglaze on top of the range over high heat, by scraping the bottom and sides of the pan with a wooden spoon. Add remaining stock and reduce to 1 cup over high heat. Correct seasoning and thicken with a flour and butter roux. [Melt the butter into the sauce and gradually add flour, stirring vigorously.

Duck is often a very greasy dish. Not this one!

**SMOKED TURKEY BAKE**  
**DOROTHY LEUSCH**

1 and 1/2 Pounds Smoked Turkey Breast	1 Can Cream of Onion Soup
1 Sixteen Ounce Package Mixed Frozen Vegetables, carrots, broccoli, cauliflower, thawed and drained	
3/4 Cup Whole Milk	1/4 Cup Sherry
3/4 Teaspoon Dried Tarragon	1/4 Teaspoon Freshly Ground Black Pepper

Spray a 13 by 9 by 2 inch pan with Pam. Layer the vegetables in the pan. Cut turkey into 1/2 inch cubes and add to the vegetables. Combine the soup, milk, sherry, tarragon and pepper. Pour over the turkey and vegetables. Bake 30 minutes in a 375 degree oven.

This can be a versatile dish. Use chicken or regular turkey instead of the smoked turkey. You could also use just one vegetable or a different combination. You could top this with breadcrumbs or shredded cheese. Have fun with it!

**SPINACH STUFFED SHELLS**  
**DOTTIE**

12 Ounce Package Jumbo Shells	8 Ounces Mozzarella, shredded
2 Nine Ounce Packages Frozen Cream Spinach	1 Teaspoon Salt
1 Teaspoon Freshly Ground Black Pepper	15 Ounces Ricotta Cheese
32 ounce Jar Spaghetti Sauce	1/2 Pound Ground Beef [optional]

About 1 and 1/2 hours before serving prepare the shells according to package directions. Drain well and set aside. Prepare the creamed spinach according to package directions. Pour the spinach into a large bowl and cool slightly. Stir in Ricotta, Mozzarella, salt and pepper. Stuff each shell with a Tablespoon of the mixture. Arrange about 4 shells in each of 10 individual casseroles. In a skillet over medium heat, cook the ground beef until browned. Drain and mix with the spaghetti sauce. Spoon a scant 1/3 Cup of sauce over each casserole. Cover each with foil and freeze casseroles to be used later. Bake remaining casseroles in a 350 degree oven for 30 minutes or until bubbly. You can, of course, make 1 big casserole. Casseroles can be frozen up to 3 months. About 1 hour before serving these, preheat oven to 350 degrees. Bake the frozen covered casseroles about 50 minutes or until bubbly. Serves 10, if you are lucky. These are very good and people tend to eat more than you would expect!

Dottie is Aunt Martha's boss.

**TURKEY TETRAZZINI**  
**NANCY QUINN**

3 Tablespoons Olive Oil	4 Cups Cubed, Cooked, Boneless, Skinless Turkey
8 Ounces Mushrooms, thinly sliced	1 Small Onion, minced
3/4 Teaspoon Salt	3 Tablespoons Butter
1/2 Teaspoon Black Pepper	2 Tablespoons Flour
8 Ounces Egg Noodles	16 Ounces Chicken Broth
1/2 Cup Grated Parmesan Cheese	1 Cup Half and Half
2 Cups Shredded Swiss Cheese	3 Tablespoons Dry Sherry

Heat Chicken Broth to a boiling point. Heat half and half until very hot. [Do not boil] Cook the noodles according to package directions and drain well. Heat the oven to 350 degrees. Heat oil in large skillet over medium heat. Add the mushrooms and onion and cook until softened, about 5 minutes. Add the butter to the pan and cook until melted. Stir in the flour and cook 1 minute. Gradually stir in the hot broth, stirring constantly until smooth. Heat to boiling. Stir in the half and half and the sherry. Add turkey and the salt and pepper. Stirring frequently, cook over low heat for 10 minutes. Spray a 2 1/2 quart casserole with Pam. Arrange half the noodles on the bottom. Cover with 1/2 of the turkey mixture. Repeat layers. Top with the Swiss cheese. Bake until heated through, about 10 to 12 minutes. Let stand 5 to 10 minutes before serving.

This is one of Mike Quinn's favorites. You often see it after Thanksgiving at the Quinn house. You may make this with chicken instead of the turkey.

## VEAL MEDALLIONS WITH MUSHROOM SAUCE

1 Ounce Dried Porcini Mushrooms	6 Veal Rib Chops, each about 3/4 inch thick
Coarsely Ground Black Pepper	4 Medium Yellow Peppers, in very thin slices
1/4 Pound White Mushrooms, sliced	Butter
Salt	3 Tablespoons Olive Oil
2 Teaspoons All-Purpose Flour	Arugula, for garnish

In a bowl, soak the porcini mushrooms for 30 minutes in warm water to cover. Cut each veal chop from the bone. Wrap the thin tail of each chop around the eye portion, without stretching, to form a medallion. Secure with toothpicks. Score [cut] the edge to prevent the medallions from curling during cooking. Sprinkle them with black pepper. Drain the porcini mushrooms, reserving 3/4 cup liquid. Rinse the mushrooms to remove sand and squeeze dry. Slice the mushrooms. In a 12 inch skillet over medium heat melt 1 tablespoon butter. Add the yellow peppers and 1/2 teaspoon salt and cook until tender. Remove to medium bowl and keep warm. In the same skillet over high heat melt 2 more tablespoons butter and add the fresh white mushrooms and 1/4 teaspoon salt. Cook until tender. Do not burn. Remove to small bowl. In the same skillet, heat the olive oil over medium high heat. Cook the veal medallions until they lose their pink color throughout, about 15 minutes. Remove veal to platter and keep warm. In a cup, mix the flour with 1/4 cup water. Stir the flour mixture, mushroom liquid and 1/4 teaspoon salt into drippings in the pan, stirring to loosen brown bits. Heat to boiling. Stir in fresh and dried mushrooms. Heat through. Discard the toothpicks from the veal. Arrange the veal in the center of a large platter. Surround the veal with the yellow peppers. Spoon some mushroom sauce over the veal. Pass the rest of the sauce. Garnish the platter with arugula.

This is another Good Housekeeping recipe.

## VEAL ROAST BLANQUETTE

4 to 5 Pound Rolled, Boneless Veal Shoulder Roast	2 Teaspoons Salt
1/2 Teaspoon Seasoned Pepper	1/4 Teaspoon Thyme Leaves
4 Medium Carrots, halved crosswise	Water
1/2 pound Small White Onions	1/2 Pound Medium Mushrooms
2 Tablespoons All-Purpose Flour	10 Ounce Package Frozen Peas
2 Egg Yolks	Fresh Dill, chopped for garnish

About 3 and 1/2 hours before serving, brown the veal roast on all sides in an 8 quart Dutch oven over medium-high heat. Add salt, pepper, thyme and 2 cups water. Heat to boiling. Reduce heat to low, cover, and simmer for 1 and 1/4 hours. Add carrots and onions, cover and simmer for 30 minutes. Add mushrooms, cover and simmer for an additional 15 minutes or until vegetables and veal are tender. Place the veal on a platter with the vegetables surrounding it. Keep warm. In a cup, stir the flour and 2 tablespoons water until blended. Gradually, stir into liquid in the Dutch oven. Cook, stirring until gravy is slightly thickened. Add the peas and heat through. In a bowl, beat the egg yolks and stir in a small amount of the gravy. Slowly pour the egg mixture back in the gravy, stirring rapidly to prevent lumping. Cook, stirring until gravy is thickened. Do not boil. To serve, pour some gravy over the veal and vegetables. Garnish the vegetables with the chopped dill. Pour remaining gravy into a gravy boat and serve separately. Makes 8 servings.

Another Good Housekeeping special!

**VEAL SCALLOPS**  
**LAURA LEUSCH**

Veal Scallops, 3 for women, 4 for men

Seasoned Flour

Butter

Olive Oil

Green Onions, sliced, 1 per serving

1 Teaspoon Parsley per person, chopped

3/4 Cup Chicken Broth

1/4 Cup Dry White Wine

Dust the veal in the seasoned flour. Brown over high heat in part butter and part olive oil. Brown 1 to 2 minutes on each side. Keep warm in the oven. Saute the onion and parsley in the same pan until just wilted. Add the chicken broth and wine. Boil to reduce slightly. Serve a little sauce over each serving.

Many a night I made this dish for Aunt Nancy's dinner parties. At the time, it was too expensive to buy the scallops, so she would get a veal roast and I would have to slice and pound the meat. That was no small feat when you were trying to feed 20 people. It also wasn't real easy to serve them all at once and keep it hot! We laugh about it now. I made this often in Defiance and it was a great hit.

**VEAL WITH MUSHROOMS AND PEPPERS**  
**DOROTHY LEUSCH**

Veal Scallops [3 for women, 4 for men]	Butter
Olive Oil	4 Large Onions, sliced thin
2 Green Peppers, chunked	1 Pound Mushrooms, sliced
1 Can Chicken Broth	Dry White Wine
Seasoned Flour	Parmesan Cheese, grated

Dredge the veal in the seasoned flour. Shake off any excess flour. Reserve the flour. Brown the veal in half oil and half butter. Remove to plate and keep warm. Add more butter and oil, if necessary. Saute the onions and peppers until limp. Add the mushrooms and continue sauteing until they are browned, but not burned. Remove from the pan. Add wine to deglaze the pan. Add the chicken broth and salt and pepper to taste. Add some of the seasoned flour to thicken the gravy. Stir until smooth. Put the veal and vegetables in a casserole and pour the sauce over it. If it does not completely cover the ingredients add more wine to cover. Cover the casserole and bake at 350 degrees for about 30 minutes. Uncover and sprinkle the Parmesan cheese on top. Bake for an additional 10 to 15 minutes to brown the top.

**VITELLO ALLA GENOVESE**  
**SAUTEED VEAL SCALLOPS WITH SAGE AND BAY LEAVES**

1/3 Cup Olive Oil

1/4 Cup Dry White Wine

3/4 Cup Chicken Broth

1/3 Cup Fresh Sage Leaves, chopped

2 Bay Leaves, crumbled

Salt and Pepper

2 Pounds Veal Scallopini, flattened [about 18 pieces]

Flatten the veal between sheets of plastic wrap to 1/8 inch thickness. Pat the veal dry and season with salt and pepper. In a heavy skillet, heat the oil to hot but not smoking. Saute the veal in batches for 45 seconds, transferring to a plate as it is done. Keep warm. Add the wine and deglaze the skillet, scraping up the brown bits. Add the chicken broth, sage, bay leaves, and salt and pepper to taste along with any juices that have accumulated on the plate that holds the veal. Bring to a boil until it is reduced to about 1/3 of a cup. Strain through a fine sieve into a small bowl, pressing hard on the solids. Divide the veal among 6 plates, spoon the sauce over them and garnish with whole sage leaves. Serves 6.

Since this dish is from Northern Italy, you could serve this with risotto.

# COOKIES AND CANDY



**ALMOND CRESCENTS**  
**BERTHA LEUSCH**

1/2 Pound Butter

5 Tablespoons Confectioners Sugar

1 Egg

2 Cup All-Purpose Flour

1/4 Teaspoon Salt

1/4 Pound Almonds, ground

Confectioners Sugar, for shaking

In a mixer, cream the butter and 5 tablespoons of sugar. Add the egg and beat well. Sift the flour and salt together and add slowly to the creamed mixture. Add the almonds and mix in well. Chill at least 2 hours or overnight. Roll as small crescents or half moons. Because they tend to be brittle when baked, we also rolled them as small sticks. They did not break as much. Bake at 350 degrees for 6 to 7 minutes or until golden. Watch them carefully. Roll in confectioners sugar while still hot or shake in a small paper bag in the sugar.

These were a very traditional Christmas Cookie that we made every year. They were Uncle Mike's favorite.

**BANANA OATMEAL COOKIES**  
**DOROTHY LEUSCH**

1 1/2 Cups All-Purpose Flour, sifted	1 Cup Granulated Sugar
1/2 Teaspoon Baking Soda	1 Teaspoon Salt
3/4 Teaspoon Cinnamon	1/4 Teaspoon Nutmeg
3/4 Cup Crisco Shortening	1 Egg, well-beaten
1 Cup Bananas, mashed [2 to 3 bananas]	1/2 Cups Nuts, chopped
1 3/4 Cups Rolled Oats	

Preheat oven to 400 degrees. Sift together the flour, sugar baking soda, salt, cinnamon and nutmeg into a large mixing bowl. Cut in the Crisco with a pastry blender or 2 knives. Add egg, mashed bananas, nuts and rolled oats. Beat until thoroughly mixed. Drop by teaspoonfuls, about 1 1/2 inches apart, on an ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Remove immediately from pan and cool on racks. Makes about 3 1/2 dozen.

This recipe comes from Fairview Park in 1955.

**BRAZIL NUT STICKS**  
**MADLINE GAUGHN**

1 Pound Brazil Nuts [unshelled]

1 and 3/4 Cups All-Purpose Flour

1 Teaspoon Baking Powder

2 Eggs

2 Cups Light Brown Sugar, packed

Shell and grind the nuts. Sift the flour and baking powder and add the nuts to the mixture. Beat the eggs well and add the sugar. Stir the flour-nut mixture into the egg mixture. Refrigerate until chilled. Shape into small finger-size sticks. Bake at 350 degrees for 10 to 15 minutes.

Madeline was a high school friend of Gramie's and was one of her bridesmaids. They were life-long friends.

**BUTTER COOKIES**  
**BERTHA LEUSCH**

1/2 Pound Butter

1 Egg plus 1 Yolk

7/8 Cup Granulated Sugar

1 Teaspoon Vanilla

2 and 1/2 Cups Cake Flour

1 Teaspoon Baking Powder

Egg White

Cream the butter and sugar. Add the egg and yolk and beat until combined. Sift together the flour and baking powder and add slowly to the creamed mixture. Add the vanilla and mix in. Chill the dough for at least 2 hours. Roll dough out thinly. Cut dough into shapes using small Cookie Cutters, in circle or star shapes. Brush the cookies with egg white and bake at 375 degrees for about 10 minutes.

As is typical with many of the recipes from my Grandmother's generation, there were no directions given for this. I looked up the recipe in an old cookbook to get the method. These women were so accustomed to baking they never gave methods!

**CHOCOLATE CHIP COOKIES**  
**DOROTHY LEUSCH**

2 and 1/4 Cups All-Purpose Flour, sifted	1 Teaspoon Baking Soda
1 Teaspoon Salt	1 Cup Butter, softened
3/4 Cup Granulated Sugar	3/4 Cup Brown Sugar, packed
1 Teaspoon Vanilla	1/2 Teaspoon Water
2 Eggs	12 Ounces Nestle's Semi-Sweet Chocolate Morsels

Sift together the flour, baking soda and salt. Set aside. Using a mixer, blend the butter, granulated sugar, brown sugar, vanilla and water. Beat in the eggs. Gradually add the flour mixture, mixing well. Fold in the chocolate morsels. Drop by well rounded teaspoons onto a greased cookie sheet. Give them enough space, they will spread a little. Bake at 375 degrees for 10 to 12 minutes. Let them cool slightly on the pan before trying to move them. Yield 100 cookies.

This was Gramie's recipe. It comes right from the back of the chocolate chip package. Somehow though, Gramie's cookies were different from anyone else's. You sure can't buy them like this and I'm not sure that is a compliment! At the Gutzeit right before Gramie died, Uncle Rich asked everyone to share a memory about her. Johnny Minarik said his favorite thing about Gramie were her chocolate chip cookies. What taste!

**DATE DANTIES**  
**FRIEDA HILL**

1 Pound Dates, chopped

1 Cup Walnuts, chopped

5 Tablespoons All-Purpose Flour

3/4 Cup Granulated Sugar

2 Teaspoons Baking Powder

1/8 Teaspoon Salt

1 Teaspoon Vanilla

3 Eggs

Powdered Sugar, for garnish

Sift the flour and measure it. Sift a second time with the baking powder. Combine with all the other ingredients, putting in 1 egg at a time and mixing in. Bake in shallow greased pan at 325 degrees for 45 minutes. Once cooled, cut in squares and dust with powdered sugar. Makes about 25 squares.

**FILBERT COOKIES**  
**BERTHA LEUSCH**

5 Eggs Whites, beat stiff

1 Pound Filberts, ground fine

1 Pound Confectioners Sugar

Combine the filberts and sugar. Fold in the egg whites. Shape 3 small balls in a small triangle shape, having all 3 balls touching gently on the cookie sheet. Bake at 325 degrees for 15 minutes. Watch carefully, it may only take 10 minutes.

This is a hard cookie, which only gets harder with age. This was a traditional Christmas Cookie for us. Good luck, I always needed it with these.

**GINGER PENNIES**  
**ANN SUNDY**

1 and 1/2 Cups Flour	3/4 Teaspoon Ground Ginger
1 and 1/4 Teaspoon Ground Cinnamon	1/2 Teaspoon Ground Cloves
1/2 Teaspoon Baking Soda	1/4 Teaspoon Salt
12 Tablespoons Butter, softened	1 Cup Light Brown Sugar, packed
1 Egg	1/4 Cup Unsulphured Molasses

Sift together the flour, ginger, cinnamon, cloves, baking soda and salt. Set aside. In a mixer, cream the butter and sugar. Add the egg and molasses. On low speed of the mixer, slowly add the dry ingredients to the creamed mixture. Put the dough in a freezer bag and close securely. Cut off a very small corner of the bag. Pipe small dots, about 1/8 teaspoon in size, 1 inch apart on a cookie sheet. Bake at 325 degrees for 5 1/2 to 7 minutes. Rotate the tray every 3 minutes. When done the cookies are slightly puffed and soft to the touch. Cool for 3 minutes on the cookie sheet. Slide to racks to cool and crisp. If you find the dough getting too warm while piping, refrigerate for a little while. You don't want the dough to be runny. Before putting the cookies in an airtight container make sure they have become crisp. If they aren't they will stick to each other in the tin.

Your Mom started to make this as a Christmas Cookie and everyone is grateful! She makes about 25 dozen with this recipe. I pipe a little smaller and get 44 dozen.

## GOBS

### The Cookie

1/2 Cup Cocoa

2 Cups Granulated Sugar

2 Eggs

2 Teaspoons Baking Soda

1 Teaspoon Salt

1 Teaspoon Vanilla

3/4 Cup Boiling Water

1/2 Cup Butter

4 Cups All-Purpose Flour

1/2 Teaspoon Baking Powder

1 Cup Buttermilk

### The Filling

5 Tablespoons All-Purpose Flour

1/2 Cup Butter

1 Cup Granulated Sugar

1 Cup Whole Milk

1/2 Cup Shortening

Mix the cocoa and boiling water together. Set aside and let cool. Cream the 2 cups sugar, 1/2 cup butter and the 2 eggs. Mix in the cooled cocoa mixture. Sift together the 4 cups flour, baking powder, baking soda and salt. Add the flour mixture alternately with the buttermilk to the creamed mixture. Add the vanilla and mix in. Drop by teaspoons onto greased cookie sheet. They will spread so don't put them too close together. Bake at 350 degrees for 7 or 8 minutes or until done. For the filling cook the 5 tablespoons flour and 1 cup milk together until thick. Cool completely. Sit down and rest for a few minutes. It must be completely cooled! Cream the flour milk mixture with the 1/2 cup butter, the shortening and the 1 cup sugar until fluffy. Put a teaspoon or so of filling between 2 cookies.

**HUNGARIAN CHOCOLATE COOKIES**  
**MRS. MEJAK**

**Cookie Batter**

1/4 Pound Butter	1 Cup Brown Sugar, packed
1 Egg	2 and 1/2 Cups All-Purpose Flour
1/2 Teaspoon Baking Soda	1/2 Cup Whole Milk
2 Squares Bitter Chocolate, melted	1 Cup Dates, chopped
1 Cup Pecans, chopped	

**Frosting**

2 Tablespoons Bitter Chocolate	1/2 Stick Butter
2 Tablespoons Cream	1 Egg, beaten
2 Cups Confectioners' Sugar	

To make the cookie, in a mixer cream the butter and sugar. Add the egg and mix well. Sift the flour and baking soda. Add the flour mixture alternately with the milk to the creamed mixture. Once thoroughly mixed add the chocolate in dribbles. Mix in the pecans and dates. Drop small tablespoons of batter on un-greased cookie sheets. They will spread slightly. Bake at 350 degrees until bottoms are slightly browned. Cool slightly on cookie sheets and frost. To make frosting, use a double boiler to melt the chocolate and butter. Add the cream and the egg over hot, but not boiling water. Add the confectioners' sugar very slowly, stirring briskly. You don't want any lumps! Keep stirring and be slow about adding the sugar. Dip the top of each cookie in the hot frosting and dry on wax paper lined cookie sheets. If the frosting gets too thick, add a little more cream to thin.

I don't know who Mrs. Mejak was but I sure loved her cookies! They were always my favorite Christmas cookie. Gramie must have hated the frosting part because she always had us do it! You will probably burn your fingertips. We always did. The cookies are well worth the pain.

## IRRESISTIBLE PEANUT BUTTER COOKIES

3/4 Cup Creamy Peanut Butter

1/2 Cup Crisco

3 Tablespoons Whole Milk

1 Tablespoon Vanilla

1 and 1/4 Cup Light Brown Sugar, firmly packed

1 Egg

1 and 3/4 Cup All-Purpose Flour

3/4 Teaspoon Salt

3/4 Teaspoon Baking Soda

Preheat oven to 375 degrees. Combine the peanut butter, Crisco, sugar, milk and vanilla in a large mixing bowl. Beat at medium speed until well blended. Add the egg and beat until just blended. Combine the flour, salt and baking soda. Slowly, add to the creamed mixture at low speed. Mix until just blended. Drop by heaping teaspoonfuls 2 inches apart onto an un-greased baking sheet. Flatten slightly in crisscross pattern with the tines of a fork. Bake one pan at a time for 7 to 8 minutes or until set and just beginning to brown. Cool 2 minutes on the baking sheet. Place sheets of foil on a countertop. Remove cookies to the foil to cool completely. Makes 3 dozen cookies.

**JAM FILLED CRUMB BARS**  
**ANN SUNDY**

1 and 3/4 Cups All-Purpose Flour

1/2 Cup Nuts, finely chopped

3/4 Cup Butter

1/2 Cup Confectioners Sugar, sifted

1/4 Teaspoon Lemon Peel, finely shredded

3/4 Cup Fruit Preserve or Solo Filling

1 Tablespoon Flour

Combine the 1 and 3/4 cups flour with the nuts and stir until mixed. In a large mixer bowl beat the butter, confectioners' sugar and lemon peel until fluffy. Add flour mixture and beat until crumbly. Press 2/3rds of the crumb mixture into the bottom of an un-greased 9 by 9 by 2 inch pan. Spread the fruit preserve or Solo filling on top. Add the 1 tablespoon of flour to the crumb mix and sprinkle over the top. Bake at 375 degrees for 25 to 30 minutes. Cool before cutting in small bars.

This is one of your Mother's great Christmas cookie ideas. You can make it any time of the year!

**LACE COOKIES**  
**DOROTHY LEUSCH**

1 and 1/2 Cups All-Purpose Flour, sifted

1 Teaspoon Baking Soda

1 Teaspoon Salt

1 1/2 Cups Butter

1 1/2 Cups Light Brown Sugar, firmly packed

1 Cup Granulated Sugar

2 Eggs

1 Teaspoon Vanilla

2 1/2 Cups Dry Oatmeal

1 1/2 Cups Walnuts, finely chopped

Sift the flour a second time with the baking soda and salt. Set aside. Cream the butter with the sugars. Beat in the eggs and vanilla. Add the flour mixture slowly, beating in completely. Add the oatmeal and mix well. Fold in the walnuts. Drop rounded teaspoons onto un-greased cookie sheets. Bake at 350 degrees for 12 minutes. Remove cookies from the tray to racks to cool. Makes 8 dozen.

Gramie wrote this recipe on the back of a bill from 1974. They had the transmission fluid changed for 30.00!

**MAGIC BARS**  
**ANN SUNDY**

1/2 Cup Butter, melted

1 and 1/2 Cups Graham Cracker Crumbs

6 Ounces Chocolate Chips

6 Ounces Butterscotch Chips

1 Cup Walnuts, chopped

1 Can Eagle Sweetened Condensed Milk

Mix the melted butter with the graham cracker crumbs. Form a crust with the crumbs in a 13 x8 x2 inch pan. Sprinkle over the crust the chocolate chips, the butterscotch chips and the walnuts. Pour the milk over the top. Bake for 25 minutes at 350 degrees. Cool for 16 minutes before cutting into small squares.

The original recipe calls for coconut but your Mom and I don't use it. This is my very favorite modern Christmas cookie. It is also fast and easy to make.

**MERRY COOKIES**  
**KAY SANFORD**

3 Cups All-Purpose Flour

2/3 Cup Solid Crisco

1 Teaspoon Salt

2 Eggs, beaten

1 Teaspoon Baking Soda

2 Tablespoons Sour Milk

1 1/4 Cups White Sugar

1 teaspoon Almond Extract

1 Teaspoon Vanilla

Sour the milk with a small amount of white vinegar. Mix dry ingredients together. Sift into a large bowl. Blend in Crisco. Add eggs, milk, almond extract and vanilla. Chill overnight. Roll out to desired thickness. Use cookie cutters to shape and place on greased cookie sheet. Bake 10 to 12 minutes at 350 degrees. Decorate once baked.

These are not your Dad's cookies. They are typical Christmas Cookies without his anise taste. They are from a friend of Aunt Nancy's in Defiance.

**MEXICAN WEDDING COOKIES**  
**BERTHA LEUSCH**

1/2 Pound Butter

4 Large Tablespoons Powdered Sugar

2 Cups All-Purpose Flour

1 Tablespoon Vanilla

1 Cup Pecans, chopped

Powdered Sugar to Dust Cookies

Cream the butter and 4 tablespoons of sugar. Add the flour, slowly, and mix in well. Add the vanilla, continuing to beat, until well mixed. Fold in the pecans. Refrigerate the dough overnight. Roll the dough in small balls. Bake at 375 degrees for 15 minutes. Watch carefully, if the bottoms turn brown, they are done. Cool the cookies and roll in powdered sugar while still warm. Makes about 80 cookies.

This is a recipe from your Great-Grandmother on Papa's side of the family. Gramie continued her tradition every Christmas. These are favorites of Aunt Sue's.

## NUTTY CHOCOLATE CARAMEL BARS

2 Cups Rolled Oats

2 and 1/3 Cups Flour

1 Cup Brown Sugar, packed

1 Teaspoon Baking Soda

1/4 Teaspoon Salt

1 Cup Butter, melted

2 Cups Semi-Sweet Chocolate Chips

1 and 1/2 Cups Walnuts, chopped

1 Cup Caramel Ice Cream Topping

Combine 2 cups of the flour with the oats, brown sugar and salt. Add the butter and stir until all ingredients are moistened. Reserve 1 cup of the crumb mixture. Press remaining mix into un-greased 13 by 9 inch baking pan. Bake at 350 degrees for 15 minutes or until lightly browned. Remove from oven. Sprinkle with the chocolate chips and walnuts. Combine the caramel and remaining flour in a small bowl. Drizzle over the chocolate and walnuts. Sprinkle with the reserved crumb mixture. Bake 20 minutes or until lightly browned. Cool completely before cutting into bars.

**OATMEAL COOKIES**  
**MARY JANE BRITTEL**

3/4 Cup Crisco Shortening	1 Cup Brown Sugar, packed
1/2 Cup Granulated Sugar	1 Egg
1/4 Cup Water	1 Teaspoon Vanilla
1 Cup All-Purpose Flour	1 Teaspoon Salt
1/2 Teaspoon Baking Powder	3 Cups Oats

In A mixing bowl cream the shortening with the sugars. Beat the egg in. Add the water and the vanilla and mix well. Sift the flour with the salt and baking soda and add gradually to the creamed mixture. Once mixed in, add the oats and blend in. Drop by a teaspoon onto un-greased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Makes 5 dozen.

Mary Jane lived across the street from us in Glenshaw. Her daughter, Janie, was Aunt Lucy's best friend. I'd add raisins to this recipe to make the perfect cookie!

**PEANUT BUTTER COOKIES WITH HERSHEY KISSES**  
**ANN SUNDY**

1/2 Cup Shortening

1/2 Cup Granulated Sugar

1/2 Cup Brown Sugar, packed

1/2 Cup Peanut Butter

1 Egg

1 and 1/4 Cup All-Purpose Flour

3/4 Teaspoon Baking Soda

1/2 Teaspoon Baking Powder

1/4 Teaspoon Salt

Hershey Kisses

In a mixer, cream the shortening, sugars and peanut butter. Add the egg and mix in. Sift the flour, baking soda, baking powder and salt together. Add slowly to the creamed ingredients. Chill at least 3 hours. Make 3/4 inch balls, setting them on an un-greased cookie sheet, 2 inches apart. Jam the unwrapped Hershey kiss down on each ball, flattening cookie to about 1/4 inch. Bake at 350 degrees for 12 minutes. When they come out of the oven, immediately sprinkle each cookie with a pinch of granulated sugar.

Your Mom is known for these cookies at Christmas. Tim would die if she didn't make them!

**PEPPERNUTS  
BERTHA LEUSCH**

2 Cups Brown Sugar

3/4 Cup Butter

2 Eggs

1/2 Cup Currants

1 Teaspoon Cinnamon

1/2 Teaspoon Allspice

1/2 Teaspoon Nutmeg

1 Teaspoon Baking Soda

1/2 Cup Whole Milk

1/2 Teaspoon White Vinegar

4 Cups Flour

Cream the sugar and butter. Beat in the eggs, one at a time. Sour the milk with the vinegar. Sift the flour and spices together. Slowly add the flour mixture and sour milk to the creamed mixture alternately. Once mixed add the currants. Drop from a teaspoon onto a greased cookie sheet. Bake at 375 degrees for about 10 minutes.

This is another old-fashioned Christmas Cookie that is pronounced "ffernuts" . It is also another tough one to make.

## SNICKERDOODLES

1/2 Cup Crisco Shortening

1/2 Cup Butter, softened

1 and 1/2 Cups Granulated Sugar

2 Teaspoons Cream of Tartar

2 and 3/4 Cups All-Purpose Flour

1/4 Teaspoon Salt

2 Teaspoons Baking Soda

2 Tablespoons Granulated Sugar

2 Teaspoons Cinnamon

Preheat oven to 400 degrees. Cream the Crisco, butter, the 1 and 1/2 cups sugar and eggs. Blend the flour, salt and baking soda and fold in to the creamed mixture. Roll into balls the size of walnuts. Roll them in a mixture of the 2 tablespoons sugar and the cinnamon. Put on un-greased cookie sheets. Bake for 8 to 10 minutes.

I included this recipe because so many people love these cookies. I like cookies that are firmer and have a crisp taste, but I could be in the minority.

**SPICED COOKIES**  
**DOROTHY LEUSCH**

1/2 Cup Shortening

1 Cup Brown Sugar, packed

2 Eggs, well beaten

1 and 3/4 Cups All-Purpose Flour

1/2 Cup Sour Milk [add 1/2 teaspoon of vinegar to sour whole milk]

1/4 Teaspoon Salt

1/2 Teaspoon Cinnamon

1/4 Teaspoon Nutmeg

1/2 Teaspoon Baking Soda

1 Cup Raisins

1 Cup Nuts, chopped

1 Teaspoon Ground Cloves

Cream the shortening and sugar in a mixer. Add the eggs and mix in. Sift the flour, salt, cinnamon, nutmeg and soda together. Mix the dry ingredients with the nuts and raisins. Add to the creamed mixture, alternately with the milk. Drop by spoonfuls on a cookie sheet and bake at 350 degrees for 10 to 15 minutes.

This is a really old recipe from Gramie.

**SPRITZ COOKIES**  
**RUTH HEIMER**

3/4 Cup Granulated Sugar

1 Cup Butter

1 Egg

2 and 1/2 Cups All-Purpose Flour

1 and 1/2 Teaspoon Baking Powder

1 Teaspoon Almond Extract

1/8 Teaspoon Salt

In a mixer, cream the butter and sugar. Add the egg. Sift the flour, baking powder and salt together. Gradually add to the creamed mixture. Once it is thoroughly blended, add the almond extract. Pass the dough through a cookie press, making small cookies, putting them directly onto a cookie sheet. Bake at 400 degrees for 8 to 9 minutes. Watch carefully.

Mrs. Heimer lived across the street from us in Fairview Park.

### 10 MINUTE PEANUT BRITTLE

1 Cup Granulated Sugar

1/2 Cup Light Corn Syrup

1/8 Teaspoon Salt

1 to 1 1/2 Cups Roasted Salted Peanuts

1 Tablespoon Butter

1 Teaspoon Vanilla

1 Teaspoon Baking Soda

Mix the sugar, corn syrup and salt in a 2 quart casserole. Microwave for 5 minutes. Stir the peanuts into the mixture. Microwave at high 2 to 6 minutes, until the syrup and peanuts are lightly browned. Stir this every 2 minutes. Once browned, stir in the butter, vanilla and soda. On a baking sheet you have sprayed with Pam, spread the mixture to 1/4 inch thick. Let cool and break into pieces. Makes about 30 pieces.

Katie, this recipe comes from you! I first made it in Valpo when you brought the recipe home from school.

**WALNUT COOKIES**  
**BERTHA LEUSCH**

1 Egg White

1 Cup Brown Sugar, packed

Dash of Salt

1 Tablespoon Fresh Lemon Juice

1 Cup Walnuts, ground

Beat the egg white until it is stiff. Fold in the brown sugar and salt. Add the lemon juice and beat well. Fold in the ground walnuts. Drop the cookies by small teaspoons on a cookie sheet. They should not be more than 1 inch wide. They will spread so the smaller you make them the better. Bake at 300 degrees for 7 minutes.

This is another Christmas cookie both your Mother and I have made. Neither of us are very successful with it.

# DESERTS



**AMISH APPLESAUCE CAKE**  
**NANCY QUINN**

1/2 Cup Butter

1 Cup White or Brown Sugar

1 Egg

1 Cup Applesauce

1 Cup Flour

1/2 Teaspoon Salt

1/2 Teaspoon Baking Powder

1 Teaspoon Baking Soda

1/2 Teaspoon Ground Cloves

1 Teaspoon Cinnamon

1 Teaspoon Allspice

1 Cup Raisins

1/4 Cup Chopped Walnuts

Vanilla or Chocolate Frosting

Cream the butter and sugar, beating until light. Add the egg and beat it in until the mixture is fluffy. Mix in the applesauce. Sift together the flour, salt, baking powder, baking soda, cloves, cinnamon and allspice. Add the raisins and chopped nuts to the flour mixture. Slowly add the dry ingredients to the liquid. Combine well. Bake the batter in a greased 8 inch square pan at 350 degrees for 40 to 45 minutes. Frost when cool.

Aunt Nancy found the recipe in Defiance. Those small town people know how to bake!

## APPLE AND ALMOND JALOUSIE

1 Sheet Pepperidge Farm Frozen Puff Pastry	2/3 Cup Sliced Almonds, blanched
1 Large Granny Smith Apple, peeled, cored	1 Tablespoon Granulated Sugar
1/4 Teaspoon Cinnamon	2 Tablespoons Golden Raisins
Granulated Sugar, to sprinkle on top	1 Egg, beaten with 1 teaspoon water

Thaw the pastry for 20 minutes. Unfold and cut into 2 even rectangles. Roll each on a lightly floured surface making 1 rectangle 7 by 15 inches and the other, 6 by 14 inches. Fold the larger rectangle in half lengthwise and cut through the folded edge making slits 1/2 inch apart and about 2 and 1/2 inches long. Open the sheet and set aside. Place the smaller rectangle on an un-greased baking sheet. Mix the cinnamon with the tablespoon of sugar. Slice the apple very thin. Arrange the apples down the center of the pastry. Sprinkle with the raisins, sugar-cinnamon mix and 1/2 cup of the almonds. Brush the edges of the dough with the egg mixture and top with the reserved pastry. Press the edges together with the tines of a fork. Brush the whole piece with the egg mixture. Sprinkle the top with sugar and the remaining almonds. Bake at 350 degrees for 35 to 40 minutes. Serves 8.

**APPLESAUCE CAKE**  
**MRS. ROTH**

1 Pound Light Brown Sugar

1 Cup Butter

2 Eggs

5 Cups Flour

4 Tablespoons Baking Soda

5 Cups Applesauce

1 and 1/2 Teaspoon Cinnamon

1 and 1/2 Teaspoon Ground Cloves

1 and 1/2 Teaspoon Nutmeg

1/2 Cups Walnuts, broken up

2 Cups Raisins

In a mixer, cream the sugar and butter together. Add the eggs and beat well. Sift the flour and baking soda together and add gradually to the creamed mixture. Beat in the applesauce, cup by cup. Add the cinnamon, cloves and nutmeg and mix in well. Fold in the nuts and raisins. Grease a large Angel Food Cake pan and pour the batter in. Bake at 350 degrees for 1 and 1/2 hour.

This is without a doubt, my favorite cake. It is a big cake! Mrs. Roth was the mother of a favorite priest friend of all the Leusch and Minarik kids. Fr. Wally went to college with Papa. He just never grew up. He was a Chaplin for many local fire departments and had a siren in his car. He would take us back to school after lunch, blaring that siren! Every year, he would show up at the house on Shrove Tuesday with a box of Hershey Bars, knowing full well we all gave up candy for Lent. He always came in the evening after we had Fastnachts. You weren't hungry, but you knew it was the last chance for that candy. I could go on for hours about Fr. Wally! His mother made a great cake. Cut the recipe in half if you want.

**APPLE CRISP**  
**MARGARET SCHMITTLEIN**

4 Cups Tart Apples, cored, peeled and sliced	2 Tablespoons Fresh Lemon Juice
1/2 Cup All-Purpose Flour	1/2 Cup Packed Brown Sugar
1/4 Cup Butter, softened	1 Teaspoon Cinnamon
1/2 Teaspoon Salt, if butter is unsalted	

When you cut the apples, put them in a baking dish and toss with the lemon juice. With a pastry blender or your fingertips, combine the flour, sugar, butter, cinnamon and salt. The mixture must be lightly mixed so it does not become oily. Spread the mixture over the apples. Bake at 375 degrees for 1/2 hour.

Aunt Noney made the best Apple Crisp. She was our great aunt but only about 5 or 6 years older than Gramie. Her oldest daughter is 2 weeks older than I am. I got thrown out of her wake by Gramie. It was on April 1st. I just sort of mentioned that she was sitting up in her casket. My mother did not think it was a funny April Fool's joke! Aunt Nancy had to escort me out and we both missed the group rosary. Life is tough!

## CHEESECAKE BRULEE

16 Ounces Cream Cheese	1/2 Cup plus 4 Tablespoons Granulated Sugar
1 Tablespoon Vanilla Paste	1 Cup Graham Cracker Crumbs
2 Tablespoons Sour Cream	4 Tablespoons Unsalted Butter, melted and cooled
2 Eggs	1/4 Cup Heavy Cream
2 Tablespoons Brown Sugar	

Preheat oven to 325 degrees. Have pot of boiling water ready. In bowl of mixer, combine cream cheese, 1/2 cup sugar and the sour cream. Beat on medium speed until smooth. Add eggs, heavy cream and vanilla paste. Beat until smooth. In a separate bowl, combine the graham cracker crumbs, butter and brown sugar. Stir until blended and divide mixture among 4 mini-springform pans. With fingers, pat the mixture evenly onto the bottoms and divide cream cheese mixtures among the pans. Line outside of the pans with heavy-duty aluminum foil, shiny side out. Arrange them in a baking pan and add boiling water to fill the baking pan halfway up the sides of the springform pans. Bake until the filling is set, 35 to 40 minutes. Refrigerate at least 3 hours. Just before serving, unmold the cheesecakes and sprinkle 1 tablespoon of sugar over each surface. With a kitchen torch, move flame continuously in small circles around the surface until the sugar melts, bubbles and lightly browns. Serves 4.

From the Williams-Sonoma Kitchens, 1999.

**CHOCOLATE PUDDING CAKE WITH CREAMY FROSTING  
FRIEDA HILL**

Cake

1 Box Duncan Hines Chocolate Cake Mix	1 Package Instant Chocolate Pudding
4 Eggs	1 Cup Water

Frosting

1 Package Dream Whip	1 Package Chocolate Instant Pudding
1 and 1/2 cups Whole Milk	

Beat the cake ingredients together for 8 minutes. Bake in 3 greased 8 inch layer cake pans at 350 degrees for about 30 minutes. For the frosting, combine the dream whip and the chocolate pudding mixes in a mixing bowl. Add the milk gradually and beat until it comes to peaks.

This was one of Gigi's later recipes. It is a very moist cake and well worth making. People do not believe it came from a box!

## COEUR a la CREME WITH STRAWBERRY SAUCE

3/4 Pound Cottage Cheese

1/2 Pound Cream Cheese

1 Tablespoon Powdered Sugar

1/2 Pint Cream

Few Grains of Salt

Wicker Heart Baskets

Cheesecloth

### The Sauce

Strawberries

Sugar

Very Thick Cream

Put the cheeses, powdered sugar, 1/2 pint cream and salt through a fine strainer. Line the wicker baskets with the cheesecloth. Fill with the cheese mixture and place in a very cold place to drain and mould. Cook the strawberries lightly in sugar so there is plenty of juice. When ready to serve remove the cheese from the basket and serve with the sauce and a pitcher of very thick cream.

This is the original recipe from which Gramie came up with Russian Cream.

**CREPES FITZGERALD  
DOROTHY LEUSCH**

Crepes

4 Eggs, beaten	1 and 1/2 Cup Flour
1 Teaspoon Granulated Sugar	Pinch of Salt
1 Cup Whole Milk	

Filling

8 Ounces Cream Cheese	8 ounces Sour Cream
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Topping

6 Tablespoons Butter, melted	6 Tablespoons Granulated Sugar
4 Cups Frozen Strawberries, defrosted	1/4 to 1/2 Cup Brandy

Make a batter of the eggs, milk, the 1 tablespoon of sugar and the salt. Use 1/4 cup of batter for each crepe. Cook rapidly in a crepe pan, 30 to 40 seconds a side. Make the filling by combining the cream cheese and the sour cream and beating to a creamy consistency. Roll each crepe with about 1 tablespoon of filling. For the topping combine the melted butter and the remaining sugar. Add the strawberries and brandy and mix well. Plate the crepes and top with the strawberries. You can use another type of fruit if you'd like. You can also make the crepes ahead, putting a piece of Saran wrap between each and freezing them. Defrost before rolling them with the filling.

**CRISCO PIE CRUST**  
**LAURETTE GRIFFIN DEIS**

1/2 Cup Crisco

1 and 1/2 Cups Flour

1/2 Teaspoon salt

Ice Water [about 1/3 cup]

Mix salt with flour. Work in the crisco with finger tips or pastry knife until the crisco is evenly mixed in bits no larger than peas. Stir with a fork as you gradually add water to form the dough. You may not need to use all the water. Pat gently into a ball and wrap in wax paper and chill thoroughly. This should make both a top and bottom. Once chilled, divide the dough in half, one piece slightly larger than the other. Use the smaller piece for the bottom of the pie. Chill the other piece until you are ready for it. Roll on a slightly floured board or pastry cloth. Roll with light, quick strokes of rolling pin, working away from the center to make circle about 1 inch larger the pie pan and about 1/8 inch thick. To prevent sticking, avoid pressing down on the pastry with the rolling pin and lift occasionally with a broad spatula to again sprinkle lightly with flour. Once you have the right size, fold the pastry in half and lift to pie pan. Unfold and fit lightly into pan. Trim edges evenly with scissors or sharp knife, allowing about 1 extra inch around the edge. You will then put in your pie filling. The top is rolled out the same way as the bottom. After folding in half, cut several slits near the center to allow the steam to escape. Brush edges of the undercrust with water, fit top crust over filling, fold edge of top crust over the undercrust, press lightly together and crimp with fingers or tines of a fork. To bake pie, bake on lowest rack at 450 degrees for 10 minutes. Move to middle rack, turn oven down to 350 degrees and bake for an additional 40 minutes or until done.

For a single pie crust, without a top, cut your recipe in half. Line the pie pan as you would for the undercrust. Crimp the edges. Prick the bottom several times with a fork. Line the dough with parchment paper or wax paper and fill halfway with rice or pie weights. This will prevent the dough from puffing up. Bake 12 minutes at 450 degrees. Discard the paper and rice when done.

Aunt Ta was Papa's father's sister-in-law. She was the nicest lady. I always thought she was a nurse. She worked in the infant department at Sear's and they had them wear white uniforms. It took me years to figure that one out! Anyway, as a shower gift to Gramie, Aunt Ta gave her a recipe box of her favorite recipes, which I now have. Frankly, I had to cheat on this, as Aunt Ta only listed the ingredients, no method included. They all knew how to bake then. I went to my "Boston Cooking School Cookbook" from 1941 to look up the method. I've never used anything but a frozen crust!

**DATE CAKE**  
**JOYCE HANNAH**

2 Cups Granulated Sugar

1 and 1/2 Cups Oil

3 Cups Cake Flour, sifted

1 and 1/2 Teaspoon Baking Soda

1 Cup Walnuts, chopped

6 Eggs

2 Teaspoons Vanilla

1 Large Can Evaporated Milk

1 Can Solo Date Filling

Mix sugar, oil, eggs and vanilla together. Add flour, baking soda, milk, date filling and nuts. Mix well. Bake in un-greased tube pan for 1 hour and 20 minutes on the lowest rack of the oven at 350 degrees. Do not remove from the pan until completely cool.

Joyce was a friend of Aunt Nancy's from Defiance.

**DICK'S FRUIT CAKE**  
**DICK LEUSCH**

1 and 1/2 Pounds Light Brown Sugar, packed	1 Pound Butter
10 Eggs, separated	1/2 Cup Molasses
6 Cups All-Purpose Flour	1 Teaspoon Baking Soda
3 and 1/2 Teaspoons Baking Powder	1/2 Teaspoon Ground Cloves
1 Teaspoon Cinnamon	1/2 Teaspoon Ground Nutmeg
3/4 Cup Whole Milk	3/4 Teaspoon White Vinegar
1/2 Cup Brandy	1/2 Cup Dry White Wine
1/2 Pound Dark Raisins	1/2 Pound Golden Raisins
1/2 Pound Dried Orange Peel	1/2 Pound Dried Lemon Peel
1 Pound Candied Mixed Fruit	1 Pound Pineapple
1/2 Pound Red Cherries	2 and 1/2 Cups Walnuts, chopped
1/2 Pound Dates, chopped	Slivered Almonds, for garnish

Cream butter and sugar. Add egg yolks and molasses and beat well. Sour the milk with the vinegar. Sift the flour with the baking soda, baking powder, cloves, and nutmeg. Mix the flour mixture alternately with the sour milk slowly into the creamed mixture. Beat the egg whites until stiff. Toss the raisins, orange peel, lemon peel and mixed fruit with flour to coat them. Fold in the floured fruit, brandy, wine and egg whites to the batter. Pour into a large buttered Angel Food pan or for smaller cakes, 1 pound loaf pans. Decorate top with Almonds, pineapples and cherries. Bake the large cake at 300 degrees for 2 and 1/3 hours. The 1 pound cakes should be baked for 1 and 1/4 hour at 300 degrees.

Ok, I don't really expect you to make this, but I thought Papa's only known recipe [except for drinks!] should be included.

**DOUBLE CHOCOLATE CHEESECAKE**  
**DOROTHY LEUSCH**

Crumb Crust

1 and 1/4 Cups Chocolate Cookie Crumbs                      6 Tablespoons Butter, melted

1/4 Cup granulated Sugar

Chocolate Filling

12 Ounces Nestle Little Bits                                      2 Eight Ounce Packages Cream Cheese, softened

3/4 Cup Granulated Sugar                                        1 Tablespoon Vanilla Extract

4 Eggs

To make the crust, start by wrapping the entire outside and bottom of a greased 9 inch springform pan with foil. Combine the crumbs, butter and sugar and mix well. Pat firmly onto the bottom and 1 and 3/4 inches up the sides of the pan. To prepare the filling, preheat the oven to 325 degrees. Melt 1 cup of the little bits over hot, not boiling, water. Stir until smooth and set aside. Beat together the cream cheese and sugar until fluffy. Stir in the sour cream and vanilla. Add eggs, one at a time, beating well after each addition. Stir in melted chocolate. Pour half the batter into the springform pan. Sprinkle with 1/2 cup of the little bits. Repeat layers, ending with 1/2 cup of the little bits. Place pan in shallow pan filled with 1 inch water. Bake at 325 degrees for 1 hour. Cool. Loosen sides of the pan. Chill. Makes 16 servings.

This is delicious and well worth the effort!

## EASY APRICOT TARTS

1 Sheet Pepperidge Farm Frozen Puff Pastry

1 Cup Sour Cream

1 Cup Apricot Preserves

Brown Sugar

Confectioners' Sugar

1/2 Cup Orange Marmalade

Thaw pastry for 20 minutes. Cut pastry into 2 equal strips. Place strips on a large un-greased baking sheet and bake at 375 degrees for 25 minutes. Remove from the oven and split pastry in half horizontally while still warm. Using a fork, remove any unbaked pastry from the center. Combine the preserves and marmalade. Spoon over the bottom half of the pastries. Top with sour cream and sprinkle with brown sugar. Cover with the top pastries and sprinkle with confectioners' sugar. Cut into strips to serve. Best when eaten immediately after assembling. Serves 12.

## FRENCH SILK CHOCOLATE PIE

### Crust

1 Cup Fine White Sugar

1/4 Teaspoon Cream of Tartar

4 Egg Whites, room temperature

### Filling

1/2 Cup Butter, softened

3/4 Cup granulated Sugar

1 Square Baker's Chocolate, melted

2 Eggs, beaten

1 Teaspoon Vanilla

### Topping

1/2 Pint Whipping Cream

Chocolate Shavings

To make the crust sift the 1 cup of sugar and the cream of tartar together. Beat the egg whites and gradually add the sugar. Pour into a greased 9 inch pie pan, building up the sides to make the shell. Bake for 1 hour at 275 degrees. Cool in the oven with the door open to prevent cracking. Make the filling by creaming the butter and 3/4 cup sugar. Add the melted chocolate, the eggs and the vanilla. Beat for 5 minutes. Pour into the cooled shell and refrigerate. Whip the cream and decorate the top of the cold pie with it and chocolate shavings.

**GATEAU VICTOIRE  
DOROTHY LEUSCH**

8 Ounces Heavy Cream

2 Pounds Sweet Chocolate

6 Eggs

1 Jigger Dark Rum

1 Teaspoon Vanilla

Pinch of Salt

Butter

Whip cream to heavy peaks. Melt the chocolate in the top of a double boiler. In another double boiler, combine the eggs, rum, vanilla and salt. Over a slow boil, beat thoroughly, at least 5 minutes, until doubled in volume. Remove from heat and stir in the chocolate, slowly. Carefully fold in the cream. Put wax paper or parchment paper in the bottom of a buttered 2 quart baking mold. Pour the mixture in. Bake in a 375 degree oven for 50 to 55 minutes. Cool thoroughly. Remove the mold. Decorate with shavings of semi-sweet chocolate. Serves 6 to 8.

**GRAMIE'S CHERRY CHEESECAKE**  
**DOROTHY LEUSCH**

1/2 Bag Graham Cracker Crumbs	1/4 Pound Butter, melted
3 Eight Ounce Packages Cream Cheese	1 and 1/2 Cups Granulated Sugar
6 Eggs	1 and 1/2 Teaspoon Vanilla
1 Pint Sour Cream	5 Tablespoons Granulated Sugar
Scant Teaspoon Cinnamon	1 Teaspoon Vanilla
1 Large Can Cherry Pie Filling	1 Can Reddi Whip

Crust

Pour the melted butter over the crumbs and mix well. Form a crust over the bottom and up 1 and 1/2 inches of the sides of a buttered 9 inch springform pan. Bake at 350 degrees for 5 minutes. Let cool.

Filling

Beat the cream cheese, 1 1/2 cups sugar and eggs until creamy. Add the 1 1/2 teaspoon vanilla and beat in. Pour into the baked crust and bake at 325 degrees for 60 minutes. Let cool for 20 minutes.

2nd Filling

Combine the sour cream with the 5 tablespoons sugar, the scant teaspoon of cinnamon and 1 teaspoon vanilla. Mix until well combined. Pour over the top of the cheesecake and bake for 5 minutes at 325 degrees. Cool.

Topping

When the cheesecake is totally cool, top with the cherries. Refrigerate to chill well. Right before serving decorate the top with the Reddi Whip, using a spoke and wheel pattern.

This recipe typifies, to me, the way Gramie cooked. The first time she served it was to Papa's Home Economists, professional cooks for the Gas Company. She had never made it before. It was beautiful as she took it out of the refrigerator to serve it. That didn't last long. She immediately dropped it on the floor. With great aplomb, Gramie picked it up, put it together and sprayed a bit more Reddi Whip on it. She served it, without apology! They ate it and raved! We all still laugh about it today and would never have the nerve to do it her way.

**HOLIDAY HAPPINESS TORTE**  
**DOROTHY LEUSCH**

1 Package Jiffy Cake Mix, Devil's Food, White or Yellow

1 Large Can Cherry Pie Filling

1 Package Jiffy White or Fudge Frosting Mix

1 Cup Whipping Cream

Preheat oven to 350 degrees. Spray a 9 by 5 inch loaf pan with Pam. Prepare the Cake mix as directed. Bake in loaf pan for 30 minutes or until done. Cool in the pan for 5 minutes. Turn out and cool completely. In a small mixing bowl, chill the frosting mix and cream about 1 hour. Once chilled, beat until the mixture forms soft peaks. Slice cake into 3 layers. Assemble cake on a serving platter. Spread the first layer with 1/3 of the cherry pie filling. Repeat with the second layer. Top with the last layer. Spread frosting mixture on sides and top of cake, building up the edge around the top of the cake. Arrange remaining cherry filling on top. Chill to set.

Gramie made this around Christmas. It is a cute novelty cake.

**HOT MILK CAKE WITH WHIP CREAM FROSTING**  
**BERTHA LEUSCH**

The Cake

4 Eggs	2 Cups Granulated Sugar
2 Cups All-Purpose Flour	1 Tablespoon Cornstarch
1/2 Teaspoon Salt	1 Cup Whole Milk
1 Tablespoon Butter	

The Frosting

1/2 Cup Granulated Sugar	1 Egg
1 Tablespoon Flour	1 Cup Whole Milk
1/4 Pound Butter	3 Tablespoons Confectioners' Sugar

The Cake

Beat the eggs until a very lemony color. Add sugar slowly. Sift the flour, cornstarch and salt. Heat the milk and butter to the scalding point. Alternately add the dry ingredients and the hot milk to the egg and sugar. Pour the batter into 3 greased 8 inch cake pans. Bake at 375 degrees for 30 minutes.

The Frosting

Beat the egg and add the sugar, beating until well mixed. In a saucepan make a paste with the milk and the flour. Cook until thick. Mix with the eggs and sugar. Refrigerate until cold. The mixture should be thick and gummy. Cream the butter and confectioners' sugar. Add the chilled custard and beat until smooth.

Frost the cake and refrigerate until ready to serve.

Gramie often made this cake for birthdays.

**LEMON CREAM PIE**  
**DOROTHY LEUSCH**

5 eggs, separated

6 Tablespoons of White Sugar

Rind of 2 Lemons, grated

Juice of 2 Lemons

Pinch of Salt

Baked Pie Crust

Beat yolks of the eggs until a thick lemon color. Gradually add the sugar, 1 tablespoon at a time, beating constantly. Add the lemon juice and rind. Be sure there is no white on the inside of the rind. It is very bitter. Cook in the top of a double boiler over boiling water for 20 minutes, stirring constantly. Add a pinch of salt. The mixture should be quite thick at the end of 20 minutes. Remove from the heat. Beat the egg whites until very stiff and dry. Add the hot mixture a little at a time, stirring constantly. Pour into baked pie crust and place under broiler to brown. Cool at room temperature.

**LEMON MERINGUE PIE**  
**DOROTHY LEUSCH**

4 Tablespoons Corn Starch	1/4 Teaspoon Salt
1 Cup White Sugar	1 and 1/2 Cups Water
3 Eggs, separated	2 Tablespoons Butter
1 and 1/2 Teaspoons Lemon Rind, grated	5 Tablespoons Fresh Lemon Juice
6 Tablespoons Sugar	1 Baked 9 Inch Pie Shell

Filling

When you grate the lemon rind, make sure you do not get any of the white. It is very bitter. Mix corn starch, salt and 1/2 cup sugar in top of double boiler. In the bottom of the double boiler have water boiling. Slowly stir in water, stirring constantly until mixture thickens. Cover, cook 10 minutes. Beat egg yolks slightly and mix with 1/2 cup of sugar. Stir into the egg mixture a small amount of the hot liquid. At once, stir the mixture back into the hot liquid. Cook and stir 2 more minutes. Remove from heat. Gently stir in the butter, lemon rind and lemon juice. Cool. Pour into baked pie crust.

Pie Shell

Line pie plate for crust as you would the undercrust. Crimp the edges. Prick several times with a fork. Put parchment paper or wax paper on the bottom and half fill with rice or pie weights. This will prevent the dough from puffing up. Bake 12 minutes at 450 degrees. Discard the paper and rice when done.

Meringue

Beat egg whites to soft peaks. Beat in the 6 tablespoons sugar, one at a time and beat to stiff peaks. Cover the pie with the meringue, sealing it, to the edges. With the flat of a spatula raise some peaks for an attractive top. Bake at 325 degrees for 15 to 20 minutes or until lightly browned. Cool at room temperature.

This is what I always requested for my birthday "cake".

**LEMON SQUARES**  
**LOIS ALLEN**

**CRUST**

2 Cups All-Purpose Flour, sifted

1 Cup Butter

1/2 Cup Powdered Sugar

**FILLING**

4 Eggs

2 Cups White Sugar

1/3 Cup Fresh Lemon Juice

1/4 Cup All-Purpose Flour

1/2 Teaspoon Baking Powder

Mix the 2 cups of flour, the butter and the powdered sugar together. Press the mixture into an oblong pan, along the bottom and up the sides. Bake at 350 degrees for 20 to 25 minutes. Beat the eggs and mix in the white sugar and lemon juice. Sift the 1/3 cup flour and the baking powder. Add to the egg mixture, slowly, mixing well. Pour into the baked crust. Bake at 350 degrees for 25 minutes. When slightly cooled, sprinkle with powdered sugar.

This is one of Uncle Mike's favorite desserts.

## LEMON STRAWBERRY ALASKA PIE

1 Nine Inch Pie Shell, baked	1 Pint Lemon Sherbet
1 Quart Strawberries	2 Tablespoons Granulated Sugar
4 Egg Whites	1/2 Teaspoon Vanilla
1/2 Teaspoon Cream of Tartar	1/2 Cup Granulated Sugar
1 Tablespoon Confectioners' Sugar	

In the bottom of the cooked pie shell evenly spread the sherbet. Wrap with foil or plastic wrap. Seal tightly and freeze at least 4 hours or overnight. Reserve 4 to 5 whole strawberries with stems to garnish. Remove stems and halve the remaining strawberries. Mix the berries with the 2 tablespoons sugar. Shortly before serving, spread the berries over the sherbet. Beat the egg whites with the vanilla until foamy. Add the cream of tartar. Beat until soft peaks are formed. Gradually beat in 1/2 cup sugar, continue beating until stiff peaks form. Pile the meringue over the pie, making sure it touches the crust all around the pie. Sprinkle the confectioners' sugar thru a sieve over the meringue. Place pie on a heavy wood board. Bake in a preheated 500 degree oven for about 3 minutes or until delicately browned. Press the whole berries into the meringue. Serve immediately. Serves 10.

## LEMON ZABAGLIONE

6 Egg Yolks

1/2 Cup Granulated Sugar

1 Teaspoon Lemon peel, freshly grated

1 Teaspoon Fresh Lemon Juice

1/3 Cup Marsala Wine

Beat egg yolks in the top of a double boiler with a wire whisk until foamy. Beat in sugar, lemon peel and lemon juice. Place the top of the double boiler over the bottom that should have simmering, not boiling water. Mix in the Marsala slowly, beating constantly with a rotary beater or wire whisk until smooth, pale and thick. This will take about 12 minutes. The mixture should stand in soft mounds. Serve immediately in shallow stemmed glasses. Serves 4.

**MIXED FRUIT WITH RUBY SAUCE**  
**DOROTHY LEUSCH**

Fruit Bowl

1 Papaya, peeled, seeded, cut in strips	5 Large Strawberries, cut in half
1 Pound Seedless White Grapes	2 Bananas, sliced
1 Pint Blueberries	6 Nectarines, pitted and sliced into 6 pieces
1 Cantaloupe, cubed	1 Honeydew, cubed

Current Port Wine Sauce

1 Ten Ounce Jar Currant Jelly	1/4 Teaspoon Ground Ginger
1/4 Cup Port Wine	Red Food Coloring

To make the sauce place, the jelly and ginger in a small saucepan over low heat. Stir until the jelly is melted. Do not allow it to boil. Stir in the port and remove from the heat. Add a few drops of red food coloring. Pour over the mixed fruit and serve. Serves 8 to 10.

**NANCE'S BROWNIES**  
**NANCY QUINN**

1/3 Cup Butter, melted

1 Cup Granulated Sugar

2 Eggs

2 Packages Liquid Chocolate

2/3 Cup All-Purpose Flour

1/2 Teaspoon Baking Powder

1/4 Teaspoon Salt

1 Teaspoon Vanilla

1/2 Cup Walnuts, chopped

Combine the sugar and eggs and beat well. Stir in the melted butter and the liquid chocolate and beat well. Sift the flour, baking powder and salt. Slowly add to the liquid and beat well. Bake in greased 8 inch pan and bake at 350 degrees for 25 minutes.

These are wonderful but the chocolate will be hard to find!

**POACHED PEARS**  
**DOROTHY LEUSCH**

6 Small Pears	2 Cups Dry Red Wine
1 Cup Sugar	2 Tablespoons Fresh Lemon Juice
2 Packages Frozen Raspberries, defrosted	1 Ounce Chambord Liqueur [Raspberry Liqueur]
Cornstarch	Sour Cream
1 Two Inch Cinnamon Stick or 1/2 Teaspoon Ground Cinnamon	

Peel the pears, leaving the stem and flower on. To prevent browning keep them in lemon water. Set aside. Bring the wine, sugar, lemon juice and cinnamon to a boil over moderate heat, stirring until the sugar dissolves. Remember the wine rule. If you wouldn't drink it, don't cook with it. Add the pears, partially cover the pan and reduce the heat to low. Cook the pears at a very slow simmer for at least 30 minutes or until they are soft but not mushy when pierced with the tip of a sharp knife. Refrigerate in the wine sauce. You can do this early in the day, cover your dish and leave in the refrigerator. Drain and reserve the juice from the raspberries. Heat the juice and add cornstarch to thicken slightly. Add 2 tablespoons of the wine sauce. Cool to room temperature. Add the Chambord. Drain the pears and put on dessert plates. Pour a little raspberry sauce over each pear. Decorate each serving with raspberries. Put a small tablespoon of sour cream on the stem of each pear.

This was another of Gramie's Dinner Party desserts. It does look splashy and tastes great!

**PRUNE WHIP WITH CUSTARD SAUCE**  
**FRIEDA HILL**

pudding

2 Pounds Pitted Prunes	3/4 Cup Granulated Sugar
8 Egg Whites, beaten to stiff peaks	

Custard

1/3 Cup Granulated Sugar	1/2 Cup Corn Starch
1/8 Teaspoon Salt	8 Egg Yolks
1 Quart Whole Milk	1 Teaspoon Vanilla

Cover the prunes with water and bring to a boil. Add the 3/4 cup of sugar and cook until the prunes are soft and puffy. Cool in the juice. Drain and mix well in a mixer. Fold in the egg whites. Bake in 2 greased casseroles at 350 degrees for 8 to 10 minutes. Refrigerate until very cold. To make the custard combine the 1/2 cup sugar, the corn starch, salt, egg yolks and milk in a saucepan. Cook over medium heat, stirring constantly until just before boiling. Cool. Stir in the vanilla. Refrigerate. Serve the prune whip in individual bowls with custard over it. Some people like to top this with whip cream. This is Gigi's original recipe. You'll have to get your mother's custard recipe to conform to today's health standards. She would not use this method!

**PUMPKIN CHEESE CAKE WITH BOURBON SOUR CREAM TOPPING**  
**DOROTHY LEUSCH**

For The Crust

3/4 Cup Graham Cracker Crumbs	1/2 Cup Pecans, finely chopped
1/4 Cup Brown Sugar, firmly packed	1/4 Cup Granulated Sugar
1/4 Cup Unsalted Butter, melted and cooled	

For The Filling

1 and 1/2 Cups Solid Pack Pumpkin	3 Large Eggs
1 and 1/2 Teaspoon Cinnamon	1/2 Teaspoon Freshly Grated Nutmeg
1/2 Teaspoon Ground Ginger	1/2 Teaspoon salt
1/2 Cup Light Brown Sugar, firmly packed	3 Eight Ounce Packages Cream Cheese, softened
1/2 Cup Granulated Sugar	2 Tablespoons Heavy Cream
1 Teaspoon Cornstarch	1 Teaspoon Vanilla
1 Teaspoon Bourbon Liqueur [Or just bourbon]	

For The Topping

2 Cups Sour Cream	2 Tablespoons Granulated Sugar
1 Teaspoon Bourbon Liqueur [Or just bourbon]	

17 Pecan Halves, for garnish

Make the crust; In a bowl combine the cracker crumbs, the pecans and the sugars. Stir in the butter and press the mixture into the bottom and 1/2 inch up the side of a buttered 9 inch springform pan. Chill the crust for 1 hour. Make the filling; In a bowl whisk together the pumpkin, eggs, cinnamon, nutmeg, ginger, salt and the brown sugar. In a large bowl with an electric mixer cream together the cream cheese and the granulated sugar. Beat in the cream, cornstarch, vanilla, bourbon liqueur and the pumpkin mixture. Beat the filling until it is smooth. Pour the filling into the crust and bake the cheesecake in the middle of a preheated 350 degree oven for 50 to 55 minute, or until the center is just set. Let it cool in the pan on a rack for 5 minutes. Make the topping; In a bowl, whisk together the sour cream, sugar and bourbon liqueur. Spread the sour cream mixture over the top of the cheesecake and bake for 5 minutes more. Let the cheesecake cool in the pan on a rack. Once cooled cover with foil and refrigerate overnight. Before serving remove the side of the pan and garnish the top with the whole pecans.

Gramie found the recipe in Gourmet magazine. It makes an elegant substitution for pumpkin pie.

**TAPIOCA PUDDING**  
**FRIEDA HILL**

2 Egg Yolks, slightly beaten.

2 Cups Whole Milk

2 Tablespoons Granulated Sugar

4 Tablespoons Quick Cooking Tapioca

1/4 Teaspoon Salt

1 Teaspoon Vanilla

2 Egg Whites

1/4 Cup Granulated Sugar

Over low heat, cook the egg yolks, milk, 2 tablespoons sugar, tapioca and salt. Stir constantly until the mixture begins to boil. Don't cheat! Keep stirring until you reach that boiling point. Remove from the heat and cool. While cooling, make a meringue by beating the egg whites and 1/4 cup sugar until you have soft peaks. Stir the vanilla into the tapioca once it is completely cooled. Fold in the meringue. Refrigerate until set and cold.

This is the very first thing I could make. Gram let me stir the mixture to boiling. She wasn't dumb!

**ZABAGLIONE**  
**DOROTHY LEUSCH**

4 Egg Yolks

1/2 Cup White Sugar

1 Tablespoon Ice Water

1/2 Cup Sweet White Wine

1/4 Cup Dry Sherry

1/4 Cup Cream Sherry

Pinch of Powdered Cinnamon

1/2 Teaspoon Vanilla

Combine egg yolks, sugar and ice water in the top of a double boiler. Place over hot water [not boiling] and beat with a wire whisk until light and foamy. Slowly pour in the wine, beating vigorously. After all the wine is added, continue to beat for 3 minutes. Remove from the heat and place the top pan in a large bowl of ice to speed cooling. When cool, add the cinnamon and vanilla. Serve over strawberries or other fresh fruit.

After having many dinner parties, Gramie went into her "Gourmet" phase. This was one of her favorite sophisticated desserts!