

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.

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.

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	1 Cup Celery, chopped
Butter	2 Teaspoons Salt
1/4 Teaspoon Black Pepper	2 Teaspoons Poultry Seasoning
1/4 Cup Currants	1/4 Cup Apple, chopped
1 Cup Giblets, cooked	4 Cups Toasted Bread Cubes
1 Egg	2 Tablespoons Parsley, chopped

Duck

5 and 1/2 Pound Duck, cleaned	Salt
Freshly Ground Black Pepper	2 Cups Chicken Stock
Crisco	

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.