

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 an 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
1/2 Cup Parmesan Cheese, grated
12 Medium Red Potatoes, peeled, cut into 1/2 inch slices
Salt
Sweet Paprika

1 Cup Dry Seasoned Breadcrumbs
2 Eggs, slightly beaten
Pepper

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.