

VEGETABLES



ASPARAGUS WITH BACON SHALLOT VINAIGRETTE
ANN SUNDY

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

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

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

BAKED EGGPLANT, ZUCCHINI AND PARMIGIANO TORTINO

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

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

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

BROCCOLI ALA MANN
NANCY QUINN

2 Pounds Broccoli

1 Teaspoon Crushed Oregano

1/2 Cup Mayonnaise

1/4 Cup Sharp Cheddar Cheese, shredded

1 Tablespoon Milk

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

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

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

2 Tablespoons Butter

2 Tablespoons Oil

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

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

I use this recipe for Coq Au Vin.

COOKED CABBAGE
STELLA REESE

1 Small Head Cabbage, ground

2 Cups Water

1 Cup White Vinegar

1 Cup Sugar

1 Teaspoon Dry Mustard

2 Tablespoons Butter

Salt, to taste

Pepper, to taste

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

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

CREAMY SPINACH CASSEROLE

2 Packages Chopped Spinach [10 ounces each]

2 Tablespoons Butter

1/4 Cup Onion, chopped

1/2 Cup Sharp Cheddar Cheese, grated

1/4 Teaspoon Salt

1/2 Cup Sour Cream

Parmesan Cheese

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

**CUCUMBER SLICES IN SOUR CREAM
DOROTHY LEUSCH**

1 Medium Cucumber, thinly sliced

1 Teaspoon Salt

1 Tablespoon White Vinegar

1/2 Cup Sour Cream

1 to 2 Drops Tabasco Sauce

2 Tablespoons Fresh Chives, chopped

1 Teaspoon Fresh Dill, chopped

A Few Grinds of Black Pepper

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

Gramie made this a lot, often for picnics.

DAUBE D'OIGNONS
[RED WINE COOKED ONIONS]

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

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

1/4 Cup Unsalted Butter

1 Tablespoon Granulated Sugar

1 Teaspoon or more Red Wine Vinegar

Salt

Freshly Ground Black Pepper

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

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

**DUTCH CUCUMBER
DOROTHY LEUSCH**

1 Cucumber, thinly sliced

Salt

Pepper

Granulated Sugar

White Vinegar

Ice water

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

This was a real summer favorite of Gramie's.

GRAM'S COLE SLAW
FRIEDA HILL

1 Head Cabbage, shredded

1 Cup Half and Half

1/2 Cup White Vinegar

1 Teaspoon Sugar

Salt, to taste

Freshly Ground Black Pepper, to taste

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

Gigi made this all the time for us.

GREEN BEAN BAKE

1 Can Campbell's Cream of Mushroom Soup

1 Can Durkces's French Fried Onions

24 Ounces French Green Beans, canned

Whole Milk

Freshly Ground Black Pepper

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

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

GREEN BEANS WITH WARM BACON DRESSING
LUCY LEUSCH

1/2 Pound Fresh Green Beans, trimmed

2 Slices Bacon, diced and browned

1 Tablespoon Chopped Shallot

2 Teaspoons White Wine Vinegar

Salt

Freshly Ground Pepper

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

HOT FRUIT CASSEROLE
LOIS ALLEN

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

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

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

KARL RATZSCH'S RED CABBAGE

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

Place all ingredients in a pan. Boil until tender.

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

MUSTARD GLAZED BRUSSELS SPROUTS WITH HAZELNUTS
NANCY QUINN

1 1/2 Pounds Brussels Sprouts

1/2 Cup Butter

1 Tablespoon Dijon Mustard

Salt and Freshly Ground Black Pepper

2 Tablespoons Hazelnuts, toasted and coarsely chopped

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

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

NANCY'S BROCCOLI
NANCY QUINN

3 Packages Frozen Chopped Broccoli

8 Ounces Sliced Water Chestnuts, drained

1 Can Cream of Mushroom Soup

2 Tablespoons Dry Onion Soup Mix

1 Cup Sour Cream

Seasoned Bread Crumbs

Butter

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

PEAS A LA FRANCAISE
NANCY QUINN

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

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

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

OIGNONS GLACES A BRUN
BROWN-BRAISED ONIONS
JULIA CHILD

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

1 1/2 Tablespoon Butter

1 1/2 Tablespoon Oil

1/2 Cup Dry Red Wine

Salt, to taste

Freshly Ground Black Pepper, to taste

4 Parsley Sprigs

1/2 Bay Leaf

1/4 Teaspoon Thyme

Small piece of Cheesecloth

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

I use this for Coq Au Vin.

RED CABBAGE TOSS

1/2 Cup Celery, sliced

1 Cups Crisp Red cabbage, shredded

2 Tablespoons Onion, finely chopped

1 Tablespoon Salt

1/3 Cup Tarragon Vinegar

3 Tablespoons Salad Oil

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

SHREDDED BRUSSELS SPROUTS WITH LEMON

1 Onion, chopped

1 Clove Garlic, minced

2 Pints Fresh Brussels Sprouts

1 Lemon

4 Tablespoons Butter

3/4 Teaspoon Salt

1/8 Teaspoon Black Pepper

1/3 Cup Parmesan Cheese, grated

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

SOUTHERN GREEN BEANS
JOYCE HANNAH

2 Cans Cut Green Beans, drained

3 Strips Bacon, diced

1 Large Onion, diced

1/2 Cup Ketchup

1/2 Cup Granulated Sugar

1/4 Cup Cider Vinegar

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

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

**SPINACH HELENE
AUNT BILLIE**

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

Buttered Bread Crumbs

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

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

ZUCCHINI CASSEROLE
MONIQUE REEVE

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

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

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

ZUCCHINI AND YELLOW SQUASH
NANCY QUINN

Zucchini, diced

Yellow Squash, diced

2 Tablespoons Olive Oil

Salt

Balsamic Vinegar

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

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

ZUCCHINI WITH TOMATO SAUCE
DOROTHY LEUSCH

3 or 4 Zucchini, sliced

1 Medium-Size Can Tomato Sauce

Oregano, to taste

Garlic Powder, to taste

Pepper, to taste

Parmesan Cheese, grated

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

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

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

2 or 3 Zucchini, sliced

2 Yellow Squashes, sliced

1 Small Onion, diced

1 Medium-Size Can Diced Seasoned Tomatoes

Oregano, to taste

Garlic Powder, to taste

Black Pepper, to taste

Parmesan Cheese, grated

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

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