

Cranberry Salad

1 large package of raspberry or cranberry jello

2 cups boiling water

1-16 oz. can whole cranberry sauce, add with jello and boiling water

1 cup cold water

1 cup chopped pecans

Mix well and refrigerate over night

When serving, blend mixture well and place half of mixture in a serving dish and cover with a layer of sour cream, adding remainder of mixture over the sour cream.

Marty Oakley

SUBJECT: Zucchini Casserole

Becky & Lauren
Kuh

Ingredients

- 3 cups sliced zucchini
- 1/2 cup onion, diced
- 1/2 cup butter
- 1 can Cream of Chicken Soup
- 1/2 cup sour cream
- 1/2 cup shredded carrots
- 1 bag Pepperidge Farm dressing

Directions

- Cook 3 cups sliced zucchini, 5 min. (Boil & drain)
- Saute 1/2 cup diced onion w/ 1/2 cup butter. Drain onions. Keep butter.
- Mix 1 can cream of chicken soup, sour cream, shredded carrots w/ onion.
- Put butter into 1/2 bag of dressing, layer this into casserole dish.
- Mix zucchini w/ soup mixture, pour over dressing.
- Add rest of dressing to this.
- Bake 1/2 hr. @ 350.

Tomato Bread Pudding

Ingredients:

- 1 (15 oz) can **Dei Fratelli Tomato Puree**
- 1/2 Cup Water
- 3/4 Cup Brown sugar
- 1 Tbsp. Dried basil
- 10 White bread, sliced and cubed
- 1/4 Cup Butter, melted
- 1 pinch Salt, to taste

Preparation:

Preheat the oven to 375° F. In a saucepan over medium heat, stir together the water and tomato puree. Mix in the brown sugar, basil and salt, then bring to a boil. Simmer over low heat for five minutes, then set aside.

Coat a two-quart casserole dish with cooking spray, then place bread cubs into the dish and drizzle with melted butter. Pour contents of tomato sauce mixture over casserole dish contents.

Cover with lid or aluminum foil. Bake covered for fifty minutes. Remove lid then continue to bake uncovered for ten additional minutes. Allow to cool and serve.



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submitted by Dick & Marty Oakley

Bob + Chris Scarlett



ROASTED CAULIFLOWER WITH PEANUT-GINGER SAUCE

— SERVES 4 —

PREP TIME: 10 minutes + COOK TIME: 45 minutes

This recipe combines the flavors of North Africa (Morocco in particular) and sub-Saharan West Africa. It was inspired by my exchanges with Senegalese immigrants I met in Marrakech, who live their lives balancing between these two cultures.

¼ cup (60 ml) olive oil
1 teaspoon ground cumin
1 teaspoon garlic powder
1 teaspoon smoked paprika
1 cauliflower, broken into florets
Salt
Black pepper

PEANUT-GINGER SAUCE

¼ cup (60g) creamy peanut butter
2 tablespoons coconut aminos or soy sauce
Juice of 1 lime
1 tablespoon maple syrup or sugar
1 teaspoon minced garlic
1 teaspoon minced ginger
Chile paste, to taste

1. Preheat the oven to 400°F (200°C).
2. Whisk together the oil, cumin, garlic powder, and paprika in a large bowl. Add the cauliflower florets and stir to coat. Sprinkle with salt and pepper.
3. Transfer to a baking sheet and roast for about ~~45~~²⁵ minutes, until tender and golden brown. If the cauliflower browns too quickly, cover with foil.
4. While the cauliflower roasts, prepare the peanut-ginger sauce. Mix together the peanut butter, 3 tablespoons water, coconut aminos, lime juice, maple syrup, garlic, ginger, and chile paste in a small bowl.
5. Remove the cauliflower from the oven. Serve warm with the peanut-ginger sauce on the side.

L. Hoffman 11-1-23

JIM BARNES COOKED CABBAGE

1/2-2 lbs. cabbage, sliced thin

1 c. corn

2-3 ribs celery, diagonal cut, thin

1 med. red onion, medium diced

1 c. peas or lima beans (fresh or frozen)

3-4 colored mini peppers or 1/2 bell pepper

S+P oil

Saute celery 2-3 minutes. Add diced onion + pepper. Continue cooking 2-3 more minutes. Remove from pan and reserve. Add more oil if need. Add cabbage stirring regularly to prevent browning until cabbage just starts to wilt seasoning lightly every few stirs. Return celery and onion with 1/2-1c. water. Cover. Simmer over low-medium to desired tenderness (about 20-30 minutes) stirring regularly. Add corn and peas. Stir to distribute evenly. Warm 4-5 minutes.

This holds well on low temperatures

AUTUMN TORTE RUSTICA

The flavor and look of this cheesy pie is worth the extra effort it takes to prepare it. The butternut squash adds a subtle sweetness that's irresistible.

—Taste of Home *Test Kitchen*

Prep: 30 min.

Bake: 40 min. + cooling

Makes: 12 servings

- 1 small butternut squash (1½ lbs.), peeled, seeded and cut into ¼-in. slices
- Cooking spray
- 3 large eggs
- 3 cups ricotta cheese
- 1 cup grated Romano cheese
- 1 tsp. rubbed sage
- 1 tsp. water
- 1 small onion, chopped
- 2 Tbsp. olive oil

- 2 pkg. (10 oz. each) frozen chopped spinach, thawed and squeezed dry
- 2 garlic cloves, minced
- ¼ tsp. ground nutmeg
- 1 pkg. (17.3 oz.) frozen puff pastry, thawed

1. Preheat the oven to 400°. Place the squash slices on a baking sheet coated with cooking spray. Lightly spritz with cooking spray. Bake until tender, about 15 minutes.
2. Meanwhile, in a bowl, mix 2 eggs, cheeses and sage. In a small bowl, whisk water and remaining egg; set aside.
3. In a large skillet, saute onion in oil until tender. Stir in spinach; garlic and nutmeg. Cook and stir for 2 minutes; set aside.
4. Unfold 1 pastry sheet onto a lightly floured surface. Roll out

into a 14-in. square. Press onto the bottom and up the side of a greased 9-in. springform pan, allowing excess pastry to drape over edge. Brush with reserved egg mixture.

5. Layer with half of the squash, cheese mixture and spinach. Repeat layers. Roll out remaining pastry into a 10-in. square; place over filling. Trim edges; fold the bottom pastry over the top and press edge to seal. Brush pastry with egg mixture; cut a vent in top.
6. Place pan on a baking sheet. Bake at 400° on the lowest oven rack until golden brown, 40-45 minutes. Remove to wire rack to cool for 45 minutes. Serve warm or at room temperature. Refrigerate leftovers.

1 PIECE 403 cal., 24g fat (9g sat. fat), 88mg chol., 434mg sod., 34g carb. (5g sugars, 6g fiber), 18g pro.

Handle with Care

When working with thawed puff pastry, handle it as little as possible to keep the butter cold so it creates flaky layers.

Sue Perkins

Maple Cookies

Total time: prep: 20 minutes bake: 10-12 minutes per batch plus cooling time

Yield: 4-5 dozen

Ingredients

1 cup butter, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 large eggs, room temperature
1 teaspoon maple flavoring
2 1/2 cups King Arthur flour
1 teaspoon baking soda
1 teaspoon salt
2 cups white baking chips
1 cup chopped pecans
Sea salt flakes((optional)

Maple glaze:

1/3 cup butter, cubed
1 3/4 cups confectioners sugar
1/3 cup maple syrup
1/4 teaspoon maple flavoring

Directions

1. Preheat oven to 350°. In a large bowl, cream butter and sugars until light and fluffy, 5 to 7 minutes. Beat in eggs and maple flavoring. In another bowl, whisk flour, baking soda, and salt; gradually beat into creamed mixture. Stir in baking chips and pecans.

2. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets. Bake 10 to 12 minutes or until golden brown. Cool on pans for two minutes. Lightly sprinkle with salt flakes if desired. remove to wire racks to cool completely.

3. For the glaze, in a sauce pan, melt butter over medium heat. Remove from heat. Gradually beat in confectioners sugar, syrup, and maple flavoring until smooth.

4. Drizzle over cookies; let dry completely. Store between pieces of wax or parchment paper in airtight containers. Enjoy!

From Betty Crocker Cookbook (1970's - binder style)
Made by Sue Perkins

BEETS

Amount for 4 servings: 5 medium (about 1 1/4 pounds).

Season available: All year (peak—June and July).

When shopping: Look for firm, round, smooth beets of a deep red color; fresh tops.

Ways to serve: Buttered, with salt and pepper. . . . Seasoned with fresh dill, caraway seed, bay leaf, cloves, basil, savory, mint or nutmeg. . . . Tossed with orange peel or lemon peel. . . . Pickled or glazed.

TO PREPARE

Cut off all but 2 inches of beet tops. Wash beets and leave whole, with root ends attached.

TO COOK

Heat 6 cups water, 1 tablespoon vinegar (to preserve color) and 1 teaspoon salt to boiling. Add beets. Cover and heat to boiling; cook 35 to 45 minutes or until tender. Drain. Run cold water over beets; slip off skins and remove root ends. Slice, dice or cut into shoestring pieces.

HARVARD BEETS

New Englanders have been preparing beets like this for many, many years. Once you try this recipe, you'll see why.

- 5 medium fresh beets
(about 1 1/4 pounds)
- 1 tablespoon cornstarch
- 1 tablespoon sugar
- 3/4 teaspoon salt
- Dash pepper
- 2/3 cup water
- 1/4 cup vinegar

Prepare and cook fresh beets as directed above. Cut beets into slices.

In small saucepan, stir together cornstarch, sugar, salt and pepper. Gradually stir in water and vinegar. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in beets; heat through.

With canned beets: Use 1 can (1 pound) sliced beets, drained (reserve liquid). For the water, use reserved beet liquid plus enough water to measure 2/3 cup.

4 SERVINGS.

SOUPS, SALADS, SAUCES, DRESSINGS

Dixie Rader

SPINACH SALAD

1 bag spinach
6 hard boiled eggs
1/2 bottle Bacos or 1/2 lb. crisp
bacon

1 sm. can water chestnuts
1 box croutons, plain

Mix together and serve.

SPINACH SALAD (*Betty Limko Restaurant*)

Leta Cu
Sara Bc

1 lb. fresh spinach, washed
trimmed and drained
1 - 6 oz. can water chestnuts,
drained and sliced
1 - 16 oz. can bean sprouts,
drained
7 slices bacon, diced, fried and
drained
1/2 c. sugar

1 c. salad oil
1/3 c. catsup
1/4 c. vinegar
2 Tbsp. Worcestershire sauce
1 med. onion, grated
salt to taste
2 hard-boiled eggs, sliced

Combine spinach, water chestnuts, bean sprouts and bacon in
a large salad bowl, tossing gently. Set aside.
Combine sugar, oil, catsup, vinegar, Worcestershire sauce,
onion and salt to taste at medium speed with electric blender.
Pour over ingredients in salad bowl, tossing until spinach is com-
pletely coated.
Garnish with hard-boiled eggs. Makes 6 servings.

Nancy Frankenfield

SPAGHETTI SAUCE

1 lb. ground beef
1 med. onion, chopped
1/3 c. mushrooms, sliced
2 - 15 oz. cans tomato sauce

1 tsp. oregano
1 tsp. sweet basil
1 bay leaf
1/4 tsp. garlic powder
dash salt

Brown ground beef with onions and mushrooms, add tomato sauce
and seasonings and simmer for 20 minutes. Serve with spaghetti
noodles or whatever.

Pineapple Casserole

By Paula Deen

Cindy Wehrle



 Difficulty: Easy


 Prep time: 10 minutes

 Cook time: 10 minutes

 Servings: 10

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Ingredients

1 cup sugar

6 tablespoons all purpose flour

2 cups grated sharp cheddar cheese

2 (20 oz) cans drained, and 6 tablespoons pineapple juice reserved pineapple chunks

1 cup made into crumbs buttery crackers

8 tablespoons melted, plus extra for greasing pan butter

Directions

Preheat the oven to 350 °F.

Grease a medium-size casserole dish with butter.

In a large bowl, stir together the sugar and flour. Gradually stir in the cheese. Add the drained pineapple chunks, and stir until ingredients are well combined. Pour the mixture into the prepared casserole dish.

In another medium bowl, combine the cracker crumbs, melted butter, and reserved pineapple juice, stirring with a rubber spatula until evenly blended. Spread crumb mixture on top of pineapple mixture. Bake for 25 to 30 minutes, or until golden brown.

I made extra of the topping (another half recipe)

Beet & Sweet Potato Salad with Maple Vinaigrette

Salad Ingredients:

1 sweet potato – peeled, diced, roasted in olive oil
2 beets – baked, peeled, diced
2 cups of arugula
1 oz. feta or goat cheese
¼ cup sprouted pumpkin seeds

Dressing:

½ cup balsamic vinegar
¼ cup maple syrup
2 Tbsp. Dijon mustard
1 tsp. brown sugar
1 cup extra virgin olive oil
Salt and pepper to taste

Directions:

Combine balsamic vinegar, maple syrup, Dijon and brown sugar and place in a wide mouth mason jar. Using an immersion blender, blend the base of the dressing until smooth and combined, then add olive oil and blend for a second time. You can also shake the dressing together if you don't have a blender.

Arrange arugula in a bowl or on a salad platter. Add the beets and sweet potatoes. Drizzle or toss with salad dressing. Top with pumpkin seeds and cheese. Enjoy!

Recipe is adapted from the Toledo Blade, October 26, 2023.

Vegetable Fried Rice

2 c. cooked rice

1 small onion, diced

2 small carrots, shredded

2 celery stalks, chopped small

Sesame oil

2 eggs, beaten

1 T. sugar

2 T. garlic powder

2 t. ginger powder

3 T soy sauce (or tamari sauce)

2 c. shredded cabbage

1 c. frozen peas

In a large skillet sauté onion, carrots and celery in sesame oil. Add rice and eggs and stir as they cook. Add the sugar, garlic powder, ginger and soy sauce. Mix well, then add the cabbage and peas and steam on low for 10 minutes.

Prepared by Sharla Cook

11-1-2023

Andouille Sausage and Corn Bread Stuffing

from Epicurious.com

Makes 10 to 12 servings

Ingredients

- 2 tablespoons (1/4 stick) butter
- 1 pound andouille sausages,* cut into 1/3-inch pieces
- 1 12-ounce package breakfast-style bulk sausage
- 3 cups chopped onions
- 2 cups chopped celery
- 2 cups chopped red bell peppers
- 1 cup chopped green onions
- 2 teaspoons chopped fresh thyme
- 1 teaspoon hot pepper sauce
- 1 teaspoon dried rubbed sage
- 12 ounces dry corn bread stuffing mix
- 1 1/2 cups (about) canned low-salt chicken broth

Step 1

Melt butter in heavy large skillet over medium-high heat. Add all sausages and cook until brown and cooked through, breaking up bulk sausage with back of fork, about 5 minutes. Add onions, celery and red bell peppers. Cover and cook until vegetables are tender, stirring occasionally, about 12 minutes. Stir in green onions, thyme, hot pepper sauce and sage. Transfer sausage mixture to large bowl. (Can be prepared 1 day ahead. Cover and refrigerate.) Stir stuffing mix into sausage mixture. Season with salt and pepper.

To bake stuffing in turkey:

Step 2

Loosely fill main turkey cavity with stuffing. Add enough broth to remaining stuffing to moisten lightly (about 1/4 to 1/2 cup, depending on amount of remaining stuffing). Generously butter glass or ceramic baking dish. Spoon remaining stuffing into dish. Cover with buttered foil, buttered side down. Bake stuffing in dish alongside turkey until heated through, about 30 minutes. Uncover stuffing. Bake until top is just crisp and golden, about 15 minutes.

To bake all of stuffing in baking dish:

Step 3

Preheat oven to 350°F. Generously butter 15x10x2-inch, 13x9x2-inch or 8-inch square glass or ceramic baking dish, using size called for in recipe. Add enough broth to stuffing to moisten (about 3/4 cup to 1 1/2 cups.) Transfer stuffing to prepared dish. Cover with buttered foil, buttered side down; bake until heated through, about 30 minutes. Uncover and bake until top is crisp and golden, about 20 minutes longer.

Step 4

*Smoked pork-and-beef sausages that are sold at specialty foods stores. Smoked bratwurst, kielbasa or smoked Hungarian sausages can be substituted.

Recipe submitted by Emily Schooler

Broccoli rabe or rapini and pasta. Adapted from Savory Italy website

One bundle rapini
2 cloves garlic, thinly slice
3 Tbsp olive oil
3 Tbsp chopped cooked bacon, optional
6 oz pasta cooked and lightly drained
Salt and pepper to taste
1/2 cup Parmesan cheese
Red pepper flakes as desired

Remove about 2 inches of stem ends, wash well, cut into about 1 1/2 inch pieces
Blanch in boiling salted water, then into cold water, drain and let dry spread on towel while pasta is cooking
Sauté garlic in olive oil on med/low heat not browned, and remove but save if returning it to the dish
Add rapini to oil browning slightly until tender
Toss with pasta and bacon (if desired) and cheese
Could add 3 tablespoons pasta water or cream to make richer sauce and sprinkle more cheese on top

Sent from my iPad