

L. Hoffman Bruschetta with Cheesy Tomatoes

1 loaf ciabatta bread

4 large tomatoes, diced fine

1 medium onion, diced & sautéed

1 lb. mozzarella or monterey jack - cut in small cubes

1/2 c. grated parmesan

30 slices pepperoni or ham, sliced

3/4 c. olive oil + 1-2 t. Italian herbs

S & P to taste

Brush bread on both sides with herb-oil

mixture. Bake 375° 8-10 minutes per side or til slightly golden and CRISPY. Remove (can do ahead).

Mix cheese, diced tomatoes, sliced pepperoni, and onions. Drizzle with left over herb-oil mixture and enough additional olive oil to coat lightly. Heap over bread. Bake 375° 30-40 minutes until crisp and bubbly.



## CHICKEN TETRAZZINI

-from *Better Homes & Garden New Cookbook 2005*

*This classic favorite was named for an opera singer.*

Prep: 30 min. Bake: 15 min. Oven: 350\* Makes: 6 servings

### INGREDIENTS

8 ounces dried spaghetti or linguine

2 cups sliced fresh mushrooms

½ cup sliced green onions (4)

2 Tablespoons butter or margarine

¼ cup all-purpose flour

1/8 teaspoon black pepper

1/8 teaspoon ground nutmeg

1 ¼ cups chicken broth

1 ¼ cups milk, half-and-half, or light cream

2 cups chopped cooked chicken or turkey

2 Tablespoons dry sherry (optional)

¼ cup grated Parmesan cheese

2 Tablespoons snipped fresh parsley (optional)

### INSTRUCTIONS

1. Cook spaghetti or linguine according to package directions, drain.
2. Meanwhile, in a large saucepan cook mushrooms and green onions in hot butter until tender. Stir in flour, pepper, and nutmeg. Add broth and milk all at once. Cook and stir until thickened and bubbly. Stir in chicken, sherry (if using), and half of the Parmesan cheese. Add cooked spaghetti; stir gently to coat.
3. Transfer pasta mixture to a 1-quart rectangular baking dish. Sprinkle with the remaining Parmesan cheese. Bake in a 350\* oven, uncovered for 15 minutes. If desired, sprinkle with parsley before serving.

TRICIA

## Asparagus Soup

1 ½ c water

1 bunch Asparagus

1T. McKay's Chicken Broth soup base

1 C. Milk

1T. corn starch

Grated Parmesan Cheese

1. Place water, asparagus and soup base in 2 quart pan on the stove and boil for 8-10 minutes.
2. Mix milk and corn starch.
3. Using an immersable blender, blend the asparagus; it may still have some chunks.
4. Add while stirring the milk and corn starch mixture to the asparagus.
5. Serve warm or cold and garnish with parmesan cheese +/- or asparagus tips.

Sharla Cook

# Meatballs, BBQ, Win Shuler's, Marshall, Michigan

*Shuler's Fresh Recipes & Warm Memories*

Submitted by Carl Ruetz

## Meatballs

Makes:	60 +/-
1 cup	Bread crumbs, fresh
1 ½ cups	Milk
2	Onions, medium, finely chopped
2 ½ #	Beef, ground round
1 ½ #	Pork, ground
1	Egg, large
2 ½ tsp	Salt
¾ tsp	Pepper, black, freshly ground
¼ cup	Parsley, flat-leafed, fresh, minced

1. In a large bowl, soak the **breadcrumbs in milk** for 10 minutes. Add the **remaining ingredients** to breadcrumb mixture and combine by hand.
2. Form the mixture into walnut-size balls and arrange on a large baking sheet(s). **Bake at 350°** until brown – about 20-25 minutes.
3. To finish meatballs, place in a Dutch oven and cover with Shuler's BBQ Sauce. Heat over medium-low heat until sauce and meatballs are heated throughout. Serve as an appetizer.

## Shuler's BBQ Sauce

Makes:	Cooks down to about 2 cups
½ cup	Sugar, granulated
¼ cup	Sugar, brown
3 cups	Beef stock, low salt, (homemade, if possible)
½ cup	Prepared mustard
¼ cup	Vinegar, white
2 Tbls	Liquid smoke
½ cup	Worcestershire sauce
1 cup	Ketchup

1. Combine **all ingredients** and simmer in a heavy kettle for 2 hours, uncovered. Stir often so it does not burn.

*See Pukans*

## Mango Guacamole Guacamole de Mango

MAKES ABOUT 3 CUPS, SERVING 8 TO 10 AS A NIBBLE

- 3 medium-large (about 1½ pounds) ripe avocados
- ½ small red onion, chopped into ¼-inch pieces
- ½ to 1 fresh serrano chile, stemmed, seeded and finely chopped
- 2 tablespoons (loosely packed) chopped fresh cilantro, plus a few leaves for garnish
- 1 tablespoon fresh lime juice
- 1 large ripe mango, peeled, flesh cut from the pit and cut into ¼-inch pieces
- Salt

*One of my summer favorites: two tropical flavors—creamy avocados and juicy, fragrant mangos—with the sweet crunch of red onion and just enough sparkly lime and cilantro. Other than procuring ripe avocados and mango, there's almost nothing to this preparation.*

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Cut around each avocado from stem to blossom end and back up again, then twist the halves apart. Dislodge the pit. Scoop the avocado flesh into a large bowl. Coarsely mash the avocado with a large fork or potato masher. Scoop the onion into a small strainer and rinse under cold water. Shake off the excess water and mix into the avocado along with serrano, cilantro, lime juice and 2/3 of the diced mango. Taste and season with salt, usually about 3/4 teaspoon. If not using immediately, cover with plastic wrap pressed directly on the surface of the guacamole and refrigerate—best if served within a couple of hours.

When you're ready to serve, scoop the guacamole into a serving bowl and garnish with the remaining diced mango and a few cilantro leaves if you're so inclined. Serve with tortilla chips or slices of cucumber or jicama.

*From Rick Bayless Cookbook - Fiesta at Rick's*

# Chicken Salad

Cut in small pieces:

- 2  $\frac{1}{2}$  cups cooked chicken  
(I used rotisserie chicken)
- 2 cups grapes
- 1  $\frac{1}{2}$  cups apples
- 1  $\frac{1}{2}$  cups celery
- Miracle Whip with olive oil

Mix all ingredients thoroughly.  
Serve on a bed of lettuce.

You can also make your own mayonnaise instead of using Miracle Whip.

I used the "yogurt" mayonnaise recipe from "Joy of Cooking"

Christine Chetki

throughout another, as  
 (use) or in butter (hol-  
 will be the predominant  
 entirely with a robust  
 ill suit equally full-fla-  
 aromatic vegetables, for  
 ch as poached fish, a  
 en mayonnaise is to be  
 ce it with mild-tasting  
 or corn oil. For general  
 oils is most satisfying.  
 part fruity oils is about  
 n be half and half. The  
 e of rancidity (common  
 lf), and the sauce is all  
 ore you start. The eggs  
 age, they lose their abil-

processor or blender or  
 cally foolproof, and the  
 a fluffier texture than  
 rest and silkiest texture

erature emulsify more  
 by covering the eggs in  
 arm them briefly. If the  
 om temperature. To be  
 ovising your own for-  
 yolk can emulsify up to  
 half cup is even safer.  
 are simple to fix. If the  
 place a fresh egg yolk in  
 l the separated mayon-  
 ng it in as you first did  
 dd more oil to compen-  
 nayonnaise is too thick  
 e water or cream.

ed in many ways. Add  
 egars, and dry mustard  
 h lemon juice and wine  
 s juices and most other  
 you know you will be  
 extra oil to make an

be kept, tightly covered  
 wo, but it will lose some  
 . Mayonnaise does not  
 emade mayonnaise and  
 ck of the time it spends  
 use raw egg contains  
 triplying above 40°F, the

maximum time mayonnaise should be out of the refrigerator is 2 hours—and when the air temperature is 85°F or above, it is 1 hour. When salmonella from raw eggs is a concern, make the Sabayon-Style Mayonnaise, 74.

To perk up store-bought mayonnaise for a sauce in a pinch, fold in an equal amount of sour cream or beat an equal amount of chilled heavy cream and fold it in.

**TRADITIONAL MAYONNAISE** *About 1 cup*

This is our basic mayonnaise, from which all of our variations can be prepared. It will stand up best as Mayonnaise Collée, 76. It can be whisked to a lighter consistency by gradually adding an appropriately flavored stock, vegetable juice, or even spirits. Use a ceramic, glass, or stainless-steel bowl—aluminum or copper will react with the acid and affect the color and even the flavor of the sauce.

Whisk together in a medium bowl until smooth and light:

- 2 large egg yolks
- 1 to 2 tablespoons fresh lemon juice or white wine vinegar
- ¼ teaspoon salt
- Pinch of ground white pepper

Whisk in by drops until the mixture starts to thicken and stiffen:

- 1 cup vegetable oil, at room temperature

As the sauce begins to thicken—when about one-third has been added—whisk in the oil more steadily, making sure each addition is thoroughly blended before adding the next. Should the oil stop being absorbed, whisk vigorously before adding more. Stir in:

- Up to 1½ teaspoons Dijon mustard (optional)
- Salt and ground black pepper to taste

Serve immediately or refrigerate in a covered jar for 1 to 2 days.

**BLENDER MAYONNAISE** *About 1 cup*

If using a food processor, use the plastic blade if you have one, as it seems to make a slightly lighter sauce. Egg white is needed in machine-made mayonnaise. Beat 1 egg well with a fork to blend the yolk and white, let it settle a few seconds, then measure. This recipe can be doubled, in which case, just use 1 large egg. Combine in a blender or food processor:

- 2 tablespoons well-beaten egg
- 1 large egg yolk
- ¼ teaspoon dry or Dijon mustard

Process on high speed until well blended, about 5 seconds in a blender, 15 seconds in a food processor fitted

with the plastic blade, 30 seconds in a food processor fitted with the steel blade. Scrape down the sides, then sprinkle the mixture with:

- 1 teaspoon fresh lemon juice and/or white wine vinegar or rice vinegar
- ¼ teaspoon salt

Process for about 2 minutes in a blender, 15 seconds in a food processor fitted with the plastic blade, 7 to 8 seconds in a food processor fitted with the steel blade. Have ready in a small spouted measuring pitcher:

- ¾ cup oil, at room temperature

With the machine running, add the oil in the thinnest possible stream. After about one-third of the oil has been added—the mixture will have swollen and stiffened—add the oil in a slightly thicker stream. Stop the machine when all has been added and scrape down the sides and around the blade, mixing in any unabsorbed oil. If you want a thicker sauce, add as before:

- Up to ¼ cup oil, at room temperature
- Should the sauce be too thick, add as needed:
- Light or heavy cream, milk, or water, at room temperature

Taste the mayonnaise and stir in:

- 1½ to 3 teaspoons fresh lemon juice or white wine vinegar
- ½ to 1 teaspoon dry or Dijon mustard
- Salt and ground white pepper to taste

Serve immediately, or refrigerate in a covered jar for 1 to 2 days.

**YOGURT MAYONNAISE**

A marvelously tangy light sauce to use in all the ways you would use mayonnaise. Prepare Traditional Mayonnaise, above, or Blender Mayonnaise, above, and combine with ½ to 1 cup yogurt (nonfat is fine). Season to taste with salt and ground white pepper.

**CURRY MAYONNAISE**

Superb with cold vegetables, eggs, fish, poultry, and meats (everything!). Prepare Traditional Mayonnaise, above, Blender Mayonnaise, above, or Yogurt Mayonnaise, above, and set aside. In a small skillet, stir 2 tablespoons best-quality curry powder in 2 tablespoons mild-tasting oil over low heat for 30 to 60 seconds—until you start to smell it. Let cool and whisk into the mayonnaise—Yogurt Mayonnaise, is especially good. Season to taste with salt and ground black pepper.

**MUSTARD MAYO**

For cold poultry, me-  
 etables; traditional v  
 Prepare Traditional  
 Mayonnaise, above  
 tard—yellow is high  
 stronger Dijon suits  
 with salt and ground

**MAYONNAISE W**

Beautiful with cold  
 poached meats.  
 Prepare Traditiona  
 Mayonnaise, above  
 minced fresh herb  
 chives, parsley, and  
 and ground black p

**TARTAR SAUCE**

Prepare Tradition:  
 Mayonnaise, above  
 scallions (or onion  
 sour gherkins or  
 capers, and 1½ teas  
 minced sweet pick  
 with a dash or two  
 per sauce. Serve s  
 fresh parsley and  
 chives.

**SAUCE RÉMOU**

This French class:  
 bles, cold meats, p  
 Prepare Tradition  
 Mayonnaise, abov  
 chopped; 1 table:  
 gherkins; 1 table:  
 chopped fresh pe  
 tarragon; 1 small  
 Dijon mustard. S  
 black pepper.

**RUSSIAN HOR**

Piquant and su  
 tongue, ham, gar  
 Prepare Traditio  
 Mayonnaise, abo  
 to 4 tablespoon:  
 drained prepared  
 taste as you stir i  
 and, if desired, a :