100 YEARS

aapld

CENTENNIAL COMMUNITY COOKBOOK

Algonquin Area Public Library District

December 2021

Centennial Community Cookbook

Algonquin Area Public Library District

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Introduction

Welcome to the Algonquin Area Public Library's Centennial Community Cookbook, created especially to celebrate the library's 100th anniversary! We hope you find inspiration in this special collection of recipes shared by our amazing community members. Many thanks to everyone who contributed their treasured recipes to this cookbook.

From appealing appetizers to cozy soups and stews, and main dishes to delicious desserts, we think you'll enjoy perusing the pages. We hope that some of the recipes might just spark new traditions and memories for you and your family as you gather and celebrate!

~The AAPLD Centennial Community Cookbook Committee

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Recipe Symbol Key

Air Fryer
Award Winner
Cocktail
Favorite
Flag USA
Gluten Free
Heart Healthy
Instant Pot
Kid Friendly
Low Carb
Salad
Slow Cooker
Spicy
Time Saver
Vegan

APPETIZERS & BEVERAGES

Bagel Dip

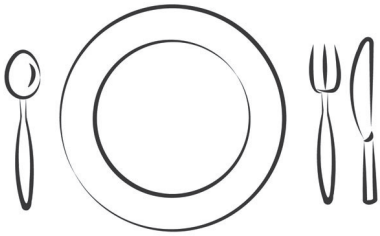
The Kolb Family

1 tsp. beau monde seasoning
2 tsp. dry minced onions
2 tsp. dill weed
16 oz. mayo
16 oz. sour cream
5 packages of chipped beef
1-2 bags of bagels, cut into pieces

Mix all ingredients except bagels together and chill before serving. Dip pieces of cut bagels into the dip and enjoy!

Prep Time: 10 minutes

Personal Notes: This dip is always a hit at parties!



Blueberry Lavender Lemonade

Chef Victoria Pelke

Blueberry and Lavender Infused Vodka

1 pint blueberries
2 c. vodka
5 - 10 springs of fresh lavender
1 tea bag (optional)

1. Place blueberries in a double layered cheesecloth and tie tightly.

2. Place the blueberry filled cheesecloth in a mason jar or container with a lid that will close tightly.

3. Muddle the blueberries until juices come out.

4. Rinse lavender sprigs and place in the jar. Add tea bag to enhance flavor profile (optional.)

5. Pour vodka over blueberries and lavender, close lid and shake slightly so blueberry juices and vodka are mixed evenly.

6. Let sit in a cool, dry place for 24-48 hours.

7. Once desired color and flavor is reached, strain the blueberries and lavender out of the vodka and store infusion in the refrigerator for up to 2 months.

Homemade Lemonade

1 c. water
1/2 c. sugar
1 c. lemon juice

1. Heat water and combine sugar until dissolved.

2. Add lemon juice and cool down.

Creating the Cocktail

1 c. homemade lemonade
2 oz. blueberry and lavender infused vodka
Ice
Hurricane glass
2-3 whole blueberries
1-2 lavender sprig

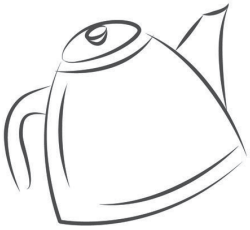
1. Set up a hurricane glass with ice filled to the brim.

2. Place one cup of homemade lemonade into a cocktail shaker, add ice and shake. Pour into glass.

3. Add infused vodka to the top and garnish with blueberries and lavender.

Number of Servings: 2 c. infused vodka, 2 c. lemonade, 1 cocktail

Prep Time: 30 minutes to prep, 1-2 days to infuse



Cafe De Olla (Spiced Coffee) ★

Ryan Jana

Coffee grounds (2 scoops per person)
Water (4 oz. per person)
Clementine peel (2-3 whole peels)
Cinnamon stick (2-4 sticks)
Dark brown sugar (8 oz. or more)

In a medium saucepan, place the water, cinnamon sticks, dark brown sugar, and clementine peels into the pan.

Bring to a boil.

When the water starts boiling, turn the heat off and add your coffee grounds.

Stir.

Steep your spiced coffee for 5 minutes at least.

Strain your spiced coffee into your coffee mug.

Sip and be amazed at how simple this was for an amazingly tasty cup of spiced coffee.

Prep Time: 10 minutes

Personal Notes: The measurements for this recipe are situational. You can add more dark brown sugar if you like your coffee sweeter. Same with the cinnamon sticks and clementine peels.

I discovered this recipe in the small local markets of Mexico. It's been a hit at family parties since and a great reminder of all my travels.

Cowgirl Caviar ⓥ

Wendy Theehs

1 can (15 oz.) black beans, rinsed and drained
1 can (15 oz.) pinto beans, rinsed and drained
1 can (11 oz.) white shoepeg corn, rinsed and drained
1 can (4 oz.) chopped green chiles, undrained
½ red bell pepper, diced
½ green bell pepper, diced
½ small red onion, diced
1 bunch cilantro leaves, finely chopped
¼ c. rice vinegar
¼ c. olive oil
2 ½ T. white sugar
1 clove minced fresh garlic or ¼ tsp. garlic powder
1 bag Tostitos Scoops

To make the dressing, stir the rice vinegar, olive oil, sugar and garlic together in a small saucepan. Bring to a boil, then remove from heat and cool.

While the dressing cools, mix the black beans, pinto beans, white shoepeg corn, green chiles, red and green bell peppers, red onion, and cilantro together in a large bowl.

Pour dressing over bean mixture and toss to mix evenly. Serve with Tostitos Scoops. Store in refrigerator. Tastes even better the next day!

Number of Servings: 8

Prep Time: 20 minutes

Personal Notes: We always enjoy this easy appetizer, whether on a summer afternoon by a pool or lake, or with a cocktail out on the screened porch. I love that it is relatively healthy so you can munch away while reading a book! Tastes best cold, but may be served at room temperature - no worries of spoiling. Enjoy!

Creamy Sausage Dip of Awesomeness

Alexa Newman

1 roll breakfast sausage (1 lb.)
1 package Cream Cheese or Neufchatel (8 oz.), cubed
1 can Diced Tomatoes with Green Chilis [Rotel®] (10 oz.)

1. Brown sausage in large skillet on stove.
2. Drain grease.
3. Add cream cheese and tomatoes.
4. Heat on low until cheese melts, stirring occasionally.
5. Serve with chips or crackers of your choice.

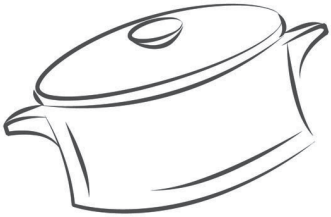
This recipe can be easily doubled or tripled.

You can also prepare in a Crockpot / slow cooker:

Steps 1 and 2 are same as above.
3. Transfer sausage to Crockpot / slow cooker.
4. Add cream cheese and tomatoes.
5. Heat on low until cheese melts. It can stay on low for several hours, as long as you stir occasionally.
6. Serve with chips or crackers of your choice.

Number of Servings: 4-10

Prep Time: 20 minutes



Eggnog

Kristen McCallum

12 eggs
1 lb. powdered sugar
2 qt. Half & Half (or heavy cream)
Cinnamon
Peppermint stick (optional)
2 C (or more!) Captain Morgan's Spiced Rum

Separate eggs. Set egg whites aside. Add rum and sugar to egg yolks and beat. Let stand at room temperature about ½ hour.

Beat Half & Half and add to mixture. Beat egg whites until peaks form. Fold into mixture. Let chill for at least one hour. Sprinkle with cinnamon and slivers of peppermint.

Personal Notes: My uncle made this every Christmas. One by one family members would disappear to the back porch of Grandma's house where it would be chilling at a perfect serving temperature.

Football Sliders ★

Dana Kusch

1 lb. ground beef of choice
2 c. shredded mild cheddar
1 packet onion soup mix
1 package of hot dog buns (8 ct.)
1 jar of dill pickle chips

Brown meat, drain. Mix in cheese and soup mix until melted and combined.

Spoon mixture onto one half of hot dog buns. **Should fit 3 evenly spaced to divide and create 3 sliders per bun.** Top with pickle chips. Place top of bun on meat mixture with pickles and cut into thirds.

Enjoy!

May be made ahead. It's easier to store and transport if not cut into thirds. Microwave in 30 second intervals if made ahead before serving.

Number of Servings: 24 sliders

Prep Time: 30 minutes

Personal Notes: My mom made these for every football party growing up. Now my kids love them too. We like to bring them camping and use it as an appetizer or pot luck tray. I hope she doesn't get upset I published her recipe...

Hot Apple Cider

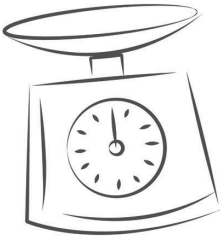
Julie Henriques

4 c. apple cider
3 c. orange juice
1 c. water
3 T. lemon juice
1/2 c. brown sugar
1/4 T. nutmeg
1 cinnamon stick

1. Combine ingredients and stir.
2. Heat until ready to serve.
3. Double everything if served in crockpot.

Number of Servings: 6 to 8

Prep Time: 5 minutes



Mark's Artichoke Pizza

Mark Eckart

1 can (8 oz.) refrigerated crescent dinner rolls
1/3 c. mayonnaise
1 can (14 oz.) artichoke hearts, drained and chopped
1/4 c. grated Parmesan cheese

Preheat over to 350ºF.

Remove crescent dough from can and press seams together on baking sheet. Brush with layer of mayonnaise and then top with chopped artichokes.

Bake in the oven for 10 minutes until nice and brown. Remove and sprinkle on the Parmesan cheese, and then return to oven for 5 more minutes.

Cool for a few minutes, then cut into squares and serve.

Number of Servings: 4

Prep Time: 15 minutes

Pecan Cheese Ball Recipe ★

Judy Dluzen

1 pkg. (8 oz.) Philadelphia cream cheese
1 jar Old English cheese
1½ T. A-1 sauce
1½ T. Worcestershire sauce
1 tsp. minced onion
1/2 tsp. minced garlic
1 bag ground pecans
Ritz crackers

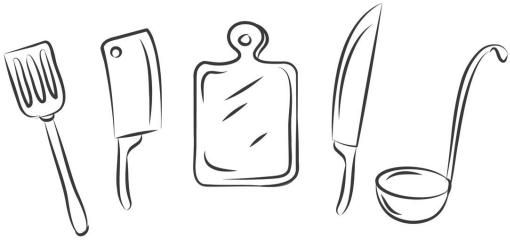
Combine all ingredients (except pecans and crackers) with electric mixer. Do not over-mix. Best in cool kitchen.

Put pecans on a plate. Scoop mixture onto plate with pecans and roll in a ball. Can split mixture into two cheeseballs if preferred.

Refrigerate. Serve with Ritz crackers.

Prep Time: 30 minutes

Personal Notes: Family Favorite for over 40 years. Best tasting cheeseball ever!



Pigs in a Blanket (with Cheese!) ☺

Pageturners Book Club

8 hot dogs
4 slices cheese of your choice
1 can (8 oz.) Pillsbury crescent rolls
Various condiments as desired

1. Heat oven to 375º F.
2. Cook all 8 hot dogs in the microwave for 1 minute.
3. Cut a slit through the middle of each hot dog. Be careful NOT to cut all the way through. Leave 1/2 inch on ends.
4. Insert a strip of cheese in each hot dog slit.
5. Separate dough into triangles. Wrap the dough around each hot dog. Place on ungreased cookie sheet with the cheese side up.
6. Bake 12 to 15 minutes or until golden brown.

Enjoy!

Number of Servings: 8

Prep Time: 10 minutes

Personal Notes: *Be sure to grab some ketchup and mustard for dipping. Also goes great with chili and baked beans. *If you’re not a hot dog fan, you can also wrap these in little smokies, Vienna sausages, or breakfast sausages. *Change it up and try different types of cheese--or skip it and use no cheese at all. Delicious either way! *These also make an excellent snack the next day. *If you want to change things up, you can also wrap your hot dogs in a thin piece of bacon.

Recipe sourced from: www.insanelygoodrecipes.com

Join the Pageturners Book Club as each month we discuss a different book specially chosen for youth in grades 5-8. Call or stop by the library for more information on the current book and meeting time.

Pumpkin Spice

Sandy Henke

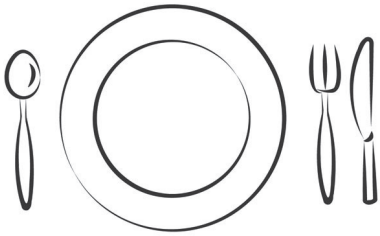
1 can (15 oz.) pumpkin puree
1 1/2 c. half & half
6 oz. vodka
1/2 c. apple cider
1/4 c. maple syrup
1 tsp. pumpkin pie spice

Pour all ingredients in a blender, blend until thick and creamy.
Pour into glasses. Top with whipped cream and some ground cinnamon.
Enjoy!

Number of Servings: 4-6

Prep Time: Real quick!

Personal Notes: This is an adult drink.



Sausage Loaf ★

Jonna Burck

1 lb. of sausage (your favorite kind)
2 loaves of frozen bread dough (I recommend Rhodes)
1 egg
Shredded cheddar cheese or a few slices of your favorite
Red pepper flakes (optional)

The night before (or earlier in the day) remove 2 loaves of frozen bread dough from the freezer. Place each one on a greased cookie sheet. Spray the frozen dough with the cooking spray and cover with plastic wrap. The bread dough will soften and rise as it thaws.

The next day, preheat oven to 350ºF and then remove the plastic wrap, spread the dough out into a large rectangle on the cookie sheet, and use the side of your hand to create a well down the middle of the dough – lengthwise.

Cook and drain your sausage in the large skillet. Beat the egg and place half of it in the well down each loaf of bread. Cover with half of the cooked sausage down the middle third of the bread. Cover with half of cheese. Sprinkle red pepper flakes over cheese – if you like some kick to the dish.

Fold each third of the dough over the middle third, pinch the end of the loaf closed, and flip the dough over, so the seam is on the bottom. Repeat steps with second loaf. Bake for 15-20 minutes – it is done when it is starting to brown and sounds hollow when tapped.

To serve, just slice like a loaf of bread. Great breakfast food or as an appetizer. Can be made ahead, then sliced and reheated in the microwave.

Number of Servings: 10

Prep Time: 20 minutes

Personal Notes: My husband likes to eat it with a fried egg or sausage gravy on top, but can also be made with Italian sausage and served with marinara for dipping.

Slow Cooker Hot Cocoa Bar

Happily Ever After Book Club

1.5 cups heavy whipping cream
1 can (14 oz.) condensed milk
6 cups milk
2 tsp. vanilla
1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
Garnishes such as whipped cream, mini-marshmallows, caramel drizzle, or crushed peppermint candy.

Combine all ingredients in a 5 qt. slow cooker. Cover and cook on low for 2 hours, stirring occasionally, until chips are melted and liquid is heated through. If chips are slow to melt, temporarily increase temperature to high, stirring frequently. Reduce heat to warm setting, stir before serving. Offer garnishes separately, allowing guests to serve themselves.

Number of Servings: 6-8

Prep Time: 2 hours, 10 minutes

Personal Notes: This easy yet decadent recipe, adapted from wishesanddishes.com, is perfect for a winter party. Or, enjoy on a chilly afternoon curled up with your favorite sweet or steamy romance novel!

The Happily Ever After book club reads romance, women's fiction and chick lit, emphasizing books that have upbeat endings. Call or stop by the library for more information on the current book and meeting time.

Spinecrackers Snack Mix

Spinecrackers Book Club

1/2 c. butter, melted
1/4 tsp. celery salt
1/4 tsp. garlic salt
1 1/4 tsp. salt
1 T. Worcestershire sauce
1/4 tsp. cayenne pepper
1 T. Tabasco sauce
1 c. Cheerios Toasted Oat Cereal
2 c. Wheat Chex
2 c. Rice Chex
2 c. Corn Chex
1 c. pretzel crisps
1 c. nuts

Preheat the oven to 250º F.

Stir melted butter, celery salt, garlic salt, salt, Worcestershire sauce, cayenne pepper, and Tabasco sauce until well-combined.

Place the Cheerios, Chex mixes, pretzels, and nuts in a baking pan in a single layer. Pour the butter mixture over the dry ingredients. Stir until all pieces are coated.

Bake for 1 hour, stirring every 15 minutes. Let it cool completely and serve. Store in an airtight container.

Personal Notes: Recipe sourced from www.insanelygoodrecipes.com

The Spinecrackers Book Club reads books of all types. Call or stop by the library for more information on the current book and meeting time.

Swedish Meatballs ★

Elsie Ottoson

2 slices day-old white bread, crumbled
½ cup heavy cream
1 tsp. butter
1 small onion, minced
⅔ lb. ground beef
⅓ lb. finely ground pork
1 egg
1 T. brown sugar (Optional)
1 tsp. salt
¼ tsp. ground black pepper
¼ tsp. ground nutmeg
¼ tsp. ground allspice
⅛ tsp. ground ginger (Optional)
1 T. butter
¼ cup chicken broth
3 T. all-purpose flour, or as needed
2 cups beef broth, or as needed
8 oz. sour cream

Preheat oven to 350º F.

Place the bread crumbs into a small bowl, and mix in the heavy cream. Allow to stand until crumbs absorb the cream, about 10 minutes. While the bread is soaking, melt 1 teaspoon of butter in a skillet over medium heat, and cook and stir the onion until it turns light brown, about 10 minutes. Place onion into a mixing bowl; mix with the ground beef, ground pork, egg, brown sugar, salt, black pepper, nutmeg, allspice, and ginger. Lightly mix in the bread crumbs and cream.

Melt 1 tablespoon of butter in a large skillet over medium heat. Pinch off about 1 1/2 tablespoon of the meat mixture per meatball, and form into balls. Place the meatballs into the skillet, and cook just until the outsides are brown, about 5 minutes, turning the meatballs often. Insides of the meatballs will still be pink. Place browned meatballs into a baking dish, pour in chicken broth, and cover with foil.

Bake in the preheated oven until the meatballs are tender, about 40 minutes. Remove meatballs to a serving dish.

To make brown gravy, pour pan drippings into a saucepan over medium heat. Whisk the flour into the pan drippings until smooth, and gradually whisk in enough beef broth to total about 2 1/2 cups of liquid. Bring the gravy to a simmer, whisking constantly until thick, about 5 minutes. Just before serving, whisk in the sour cream. Season to taste with salt and black pepper. Serve the gravy with the meatballs.

Number of Servings: 6

Prep Time: 25 minutes, cook time 1 hour

Personal Notes: I tripled this recipe (except I just used 16 oz of sour cream, 2 eggs and 1 can of chicken broth) for a Christmas get together and they were such a hit that people wanted MORE!

BREADS & MUFFINS

Banana Bread

The Bashonski Family

1 c. sugar
½ c. butter or margarine
2 eggs
3 mashed overripe bananas
2 T. sour cream
1 tsp. vanilla
2 c. flour
½ tsp. baking soda
2 tsp. baking powder
Pinch of salt
1 c. coarsely chopped walnuts

Preheat oven to 350º F.

Spray loaf pan. Glass works well. Metal or foil pan can be used if sprayed with Pam and dusted with flour. Set aside.

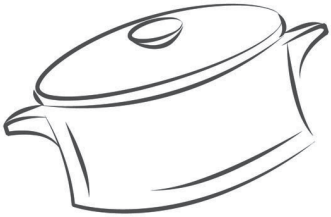
Cream together butter and sugar. Add in the eggs, then the bananas, sour cream, and vanilla.

Sift together the dry ingredients and add to the wet mixture, blend until just mixed. Stir in the chopped nuts. Pour into the prepared loaf pan(s) and bake for approximately one hour.

Recipe can be doubled.

Number of Servings: 8 Servings

Prep Time: 30 Minutes



Banana Chocolate Chip Bread

Julie Cummings

1 c. sugar
1 egg
1/2 c. butter
1 c. mashed banana
1 T. milk
2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1 c. mini chocolate chips
1/2 c. finely chopped pecans (optional)

Preheat oven to 350º F.

1. Cream sugar, egg and butter together in large bowl. Beat until fluffy. Set aside.
2. Combine bananas and milk in small bowl. Set aside.
3. Sift flour, baking powder and baking soda together in small bowl.
4. Stir by hand into reserved creamed mixture alternately with reserved banana mixture until flour is just moistened.
5. Stir in chocolate chips and pecans (optional).

Grease one loaf pan. Turn batter into pan. Bake for 1 hour or until toothpick inserted in center comes out clean. Cool in pan for 10 minutes, then cool on wire rack.

Can be easily doubled.

Personal Notes: This recipe was given to me by a friend many years ago and is a family favorite. Great way to use up ripe bananas!

Banana Chocolate Chip Muffins ★

The Zimmerman's

1 1/2 c. flour
1 c. sugar
1 egg
1/2 c. mayonnaise
1 tsp. baking soda
1 tsp. salt
3 ripe bananas
1 pkg. (12 oz.) chocolate chips

Mix flour, sugar, baking soda and salt in large bowl. Beat egg in small bowl; stir in mayonnaise. Add this to flour mixture; stirring just until moistened. Mash bananas with a fork and stir into batter. Stir in as much of the chocolate chips as desired.

Spoon batter into 12-18 muffins cups depending on size. Bake at 375º F for 20-25 minutes.

Number of Servings: 12-18 muffins

Prep Time: about 35 minutes including baking time

Personal Notes: Do not be tempted to omit/substitute the mayonnaise. You won't taste it and the muffins will not be moist and light without it -- others have tried.

Cinnamon Chip Scones ★

Sherry Brewer, Victorian Rose Garden Bed & Breakfast

3/4 c. cinnamon chips
2 c. all purpose flour
4 T. sugar
2 tsp. baking powder
3/4 tsp. salt
1/2 tsp. baking soda
5 T. butter, frozen
8 oz. sour cream
1 large egg, separated
3/4 tsp. vanilla

Combine flour, sugar, baking powder, salt and baking soda. Grate frozen butter and cut into flour mixture. Stir in cinnamon chips. Blend sour cream, egg yolk and vanilla in a small bowl. Add to dry ingredients. Stir by hand until dough clings together.

Turn dough onto a lightly floured surface. Knead gently a dozen times (handling dough too much makes for tough scones.) Pat dough into a 1/2" thick circle. Cut with a cookie cutter (I use a crescent shape, but round or diamond works, too.) Beat egg whites with a little sugar and brush tops of scones. Can also sprinkle cinnamon on top.

Separate on a cookie sheet lined with parchment. Bake at 375ºF for 14 minutes.

Number of Servings: About 22-24

Prep Time: 20 minutes

Personal Notes: These are a favorite of kids and adults!

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Cinnamon Roll Bread

Kimberly Tazbier

2 eggs
1 ½ c. flour (can use gluten free flour)
1 tsp. baking powder
¼ tsp. baking soda
1 tsp. cinnamon
1 ⅛ c. sugar
½ c. powder sugar
¼ tsp. salt
1 ¼ tsp. vanilla
½ c. pecans
½ c. butter

Icing
1 ½ c. cream cheese
¾ c. sour cream
1 T. milk

Preheat oven to 350ºF. Grease a bread pan.

To make the bread: in a medium bowl, mix the flour, baking powder, baking soda, and salt.

In a mixer bowl fitted with the paddle attachment, beat butter and sugar on medium speed until light and fluffy (about 3 minutes). Beat eggs in, one at a time, until combined. Scrape down the sides and bottom of the bowl as necessary. Beat in vanilla extract. Reduce mixer speed to low and mix in sour cream. Add the flour mixture and mix just until combine. Do not overmix.

To make the cinnamon filling: in a medium bowl, mix together sugar, cinnamon, and pecans.

Pour 1/3 of the batter into the prepared pan. Sprinkle with half of the cinnamon filling. Pour half of the remaining batter, then the remaining cinnamon mixture and top with remaining batter. Gently swirl with a knife. Bake for 40-50 minutes, or until a toothpick comes our clean.

To make the icing: whisk together powder sugar, 1 tablespoon of milk, vanilla, and cream cheese until smooth. You should be able to drizzle icing over bread. Spread icing over top of bread once cool.

Easy Bagel Recipe

Alaina Kelly

1 c. unbleached all purpose flour, whole wheat or gluten-free mix*, (5 oz. in weight)

2 tsp. baking powder, make sure it's not expired or it won't rise

3/4 tsp. kosher salt, use less if using table salt

1 c. non-fat Greek yogurt, not regular yogurt, it will be too sticky (Stonyfield)

1 egg white or whole egg, beaten

I personally top with Trader Joes Everything Bagel Seasoning

Optional toppings: everything bagel seasoning, sesame seeds, poppy seeds, dried garlic flakes, dried onion flakes**

Oven Method:

1. Preheat oven to 375ºF. Place parchment paper or a silpat on a baking sheet. If using parchment paper, spray with oil to avoid sticking.

2. In a medium bowl combine the flour, baking powder and salt and whisk well. Add the yogurt and mix with a fork or spatula until well combined. It will look like small crumbles.

3. Lightly dust flour on a work surface and remove dough from the bowl, knead the dough a few times until dough is tacky, but not sticky, about 15 turns (it should not leave dough on your hand when you pull away).

4. Divide into 4 equal balls. Roll each ball into 3/4-inch thick ropes and join the ends to form bagels. (or you can make a ball and poke a hole in the center then stretch it slightly).

5. Top with egg wash and sprinkle both sides with seasoning of your choice. Bake on the top rack of the oven for 25 minutes. Let cool at least 15 minutes before cutting.

Air Fryer Method:

1. In a medium bowl combine the flour, baking powder and salt and whisk well. Add the yogurt and mix with a fork or spatula until well combined, it will look like small crumbles.

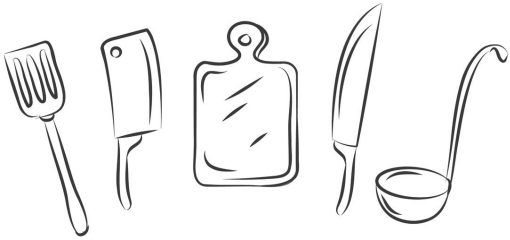
2. Lightly dust flour on a work surface and remove dough from the bowl, knead the dough a few times until dough is tacky, but not sticky, about 20 turns (it should not leave dough on your hand when you pull away).

3. Divide into 4 equal balls. Roll each ball into 3/4-inch thick ropes and join the ends to form bagels.

4.Top with egg wash and sprinkle both sides with seasoning of your choice.

5. Preheat the air fryer 280ºF degrees. Transfer in batches without overcrowding and bake 15 to 16 minutes, or until golden. No need to turn. Let cool at least 15 minutes before cutting.

Number of Servings: 4



Frosted Banana Bars

The Ochs Family: Mike, Michelle, Maria, Cecilia, Eva, Clara, Audra, and Greta

1/2 c. butter, softened
2 c. sugar
3 large eggs, room temperature
1-1/2 c. mashed ripe bananas (about 3 medium, more is okay)
1 tsp. vanilla extract
2 c. all-purpose flour
1 tsp. baking soda
Dash salt

FROSTING:
1/2 package (4 oz.) cream cheese, softened
1/4 c. butter, softened
2 c. confectioners' sugar
1 tsp. vanilla extract, if desired

In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in the eggs, bananas and vanilla. Combine the flour, baking soda and salt; stir into creamed mixture just until blended. Transfer to a greased 15x10x1-in. baking pan. Bake at 350° for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack. For frosting, in a small bowl, beat cream cheese and butter until fluffy. Add confectioners' sugar and vanilla; beat until smooth. Frost cooled bars.

Number of Servings: Depending on size, 24-48 bars

Prep Time: 20-25 minutes

Personal Notes: Delicious for breakfast, a snack, or dessert! A crowd pleaser!

Grandma D's Ashtabula Rolls

Valerie Katzenstein

1 c. canned milk
2 1/2 c. water
3/4 c. honey
3 tsp. salt
2 heaping T. shortening
3 packages dry yeast
6-8 c. flour

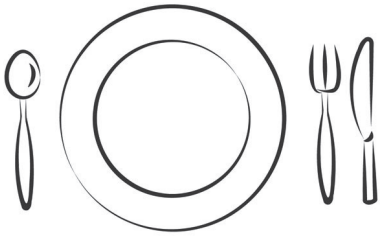
Scald 1 cup of canned milk with 2 1/2 cups of water. Add 3/4 cup of honey, 3 tsp.of salt and 2 T. of shortening, stirring until dissolved.

Remove one cup of liquid and use to dissolve three packages of dry yeast. When liquid is cool, add yeast and 6 to 8 cups of flour. Knead 5-10 minutes. Let rise until size doubles, from 45 minutes until 2 hours. Make into rolls. Let rise until sizes double, up to two hours.

Bake at 400ºF for 10 to 15 minutes, or until brown.

Prep Time: 5 hours

Personal Notes: My Grandmother taught my Dad to make these, and he taught me. We have them every year for Thanksgiving.



Holiday Nut Roll

The Mayoras Family

Dough
1 package yeast
½ c. lukewarm water (110°)
4 eggs beaten
1 c. shortening
2 c. warm milk
1 ½ c. sugar
2 tsp. salt
8-10 c. flour

Nut Mixture
2 lbs. walnuts, ground fine in food processor
2 cups sugar
½ T. Nutmeg
1 T. Cinnamon

Ingredients needed when assembling the nut roll
1 egg
¼ c. milk
1 stick butter, melted

Preparing the Dough

Mix yeast and water for 5 mins. in a small bowl.

Mix eggs, shortening, milk, sugar, and salt together in a separate bowl or stand mixer bowl. Combine yeast with mixture after 5 mins.

Add flour to yeast mixture one cup at a time and kneed by hand or in electric mixer (use whisk attachment then switch to dough hook after adding half of the flour) until soft and smooth, but not sticky.

Place dough in lightly oiled bowl, turn dough to lightly coat with oil and cover with cloth and place into warm place to rise for one hour. Punch dough with hands and let rise again until dough doubles in size, about another half hour.

Remove from bowl onto a floured surface and knead gently for about 5 mins., adding flour if necessary. Make a large ball and divide into 4 small balls and set aside to rise again while combining nut mixture.

Assembling the Nut Roll

Preheat oven to 350°F.

Combine nut mixture ingredients together. Melt butter in microwave or small saucepan.

Roll one small dough ball onto floured surface into a circle, about ¼” to ½” thick. Brush the dough with melted butter and spread out a portion of the nut mixture. Then from one end start rolling the dough into a roll. Place on a greased or parchment lined sheet pan.

Combine beaten egg and milk. Brush nut roll with egg mixture and bake for 25-35 mins., until golden brown. Repeat above steps with remaining dough to make four nut rolls total.

Once cooled the rolls can be wrapped in foil and frozen.

Prep Time: 2-3 hours

Personal Notes: This is a family favorite from my husband's grandparents. Be warned, if you serve this to family or friends be prepared for for this to be requested each holiday. Enjoy!

Ida's Buttermilk Banana Bread ★

1 3/4 c. all-purpose flour
1 1/2 c. sugar
1 tsp. baking soda
1/2 tsp. salt
1/4 c. plus 1 T. canned cultured buttermilk for cooking & baking
2 eggs
1 c. (2 medium) ripe bananas, mashed
1/2 c. vegetable oil
1/4 c. plus 1 T. water
1 tsp. vanilla extract
1 c. chopped walnuts

Preheat over to 325ºF.

In a large bowl, stir together flour, sugar, baking soda, salt, and cultured buttermilk.

In another bowl, combine the eggs, mashed bananas, oil, water and vanilla. Add to the flour mixture, stirring just until combined. Fold in nuts.

Pour into greased 9x5" loaf pan. Bake at 325º for 1 hour and 20 minutes or until toothpick comes out clean. Cool on wire rack.

Number of Servings: 12

Prep Time: 15 minutes

Pineapple Stuffing

The Gebben Family

5 slices white bread - cubed
1/4 c.melted butter
1/2 c.sugar
1/2 tsp. salt
3 well beaten eggs
1 large can crushed pineapple with juice
Cinnamon to sprinkle on top

1. Mix melted butter, sugar, salt, beaten eggs and pineapple in a large bowl.
2. Add cubed bread, mix well.
3. Butter an 8x11 pan, pour in mixture.
4. Sprinkle cinnamon on top.
5. Cover with foil, bake for 350º for 1 hour.

Can be made the day before, then bake.

Number of Servings: 6

Prep Time: 30 min

Personal Notes: I make this recipe every Thanksgiving and Christmas. I received this from my friend Cindy Milnovich. She would serve this at every Christmas party.

Pumpkin Bread with Ghostly Filling

The Bashonski Family

2 c. canned pumpkin
3 c. sugar
1 c. water
1 c. vegetable oil
4 large eggs
3⅓ c. unbleached flour
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 tsp. cinnamon
½ tsp. nutmeg*
¾ tsp. ground cloves*
½ tsp. ground coriander*
(*Note: Instead of the last three spices, 1½ tsp of Allspice also works.)

Filling:

2 (8 oz.) cream cheese, softened
¼ cup whipping cream
½ cup sugar
1 tsp. vanilla

Preheat the oven to 350ºF. Grease and flour two loaf pans (glass, metal or foil are ok)

Combine the pumpkin, sugar, water, oil, and eggs. Sift together the dry ingredients and slowly add to the pumpkin mixture.

In a separate bowl, mix together the filling ingredients until smooth. Pour approximately one fourth of the pumpkin mixture into each loaf pan.

Drop small spoonfuls of filling onto the pumpkin... do not get close to the edge of the pan. Pour remaining pumpkin mixture over the filling, making sure to cover it all.

Bake for at least one hour, may need 10 to 20 minutes additional time. Cover with foil after one hour to prevent over browning. Cool on the counter then store in the refrigerator. Tastes best when cold.

Number of Servings: 8 Servings

Prep Time: 30 Minutes

Pumpkin Muffins

Kim Colburn

Muffins
1 ¾ cup flour (can use gluten free)
2 tsp. baking powder
2 tsp. pumpkin pie spice
¾ tsp. salt
2 large eggs
1 c. canned pure pumpkin puree
1 c. sugar
½ c. vegetable oil
1 Tbsp. vanilla extract
Confectioners' sugar for sprinkling

Topping
¼ cup brown sugar (packed)
¼ cup flour (can use gluten free)
½ tsp pumpkin pie spice
4 Tbsp shortening

Preheat oven to 350ºF. Line a 12-cup muffin pan with liners.

In a small bowl, mix together items for topping until coarse crumbs and set aside.

In a medium bowl, mix flour, baking powder, pumpkin spice, and salt.

In another bowl, mix eggs, pumpkin puree, sugar, oil, and vanilla until smooth.
Add wet mixture to the flour mixture until just combine.

Pour batter into muffin pan until each cup is 2/3 full and top each with crumble topping.

Bake until inserted toothpick comes out clean, about 20- 25 minutes. Cool on a wire rack and sprinkle with confectioners' sugar.

Personal Notes: I never used to like pumpkin… until I found this recipe. These muffins are delicious! I found this recipe in the Cooking for Isaiah cookbook. I love making these in the fall to welcome in the season.

Tea Room Scones

The Pender Family

3 c. flour
1 T. sugar
2 T. baking powder
1 1/2 sticks cold butter, cubed
1 c. dried fruit of choice
3 eggs beaten
Half & half *(added to eggs to amount to 1 cup)
Vanilla extract
Powdered sugar for drizzle

In large mixing bowl add flour, sugar, and baking powder. Use a pastry knife to blend in butter until consistency is of coarse sand. Add fruit. In a separate measuring cup, beat eggs. Add half & half and vanilla extract to eggs and add to dry mixture - do not over mix.

Shape into a ball and cut into 8-10 small wedges. Place on parchment and bake for 10-12 minutes until bottoms are lightly golden. Mix powdered sugar with water to make a drizzle and drizzle over once scones are cooled.

Enjoy!

Number of Servings: 8-10 scones

Prep Time: 20 mins

Personal Notes: This was a recipe adapted from a college summer job that I had in a tea room where the scones were to DIE FOR! People would rave about them and would often come in and ask for a second basket before even being seated!

They bring back memories of the lovely people I came across that summer and I hope you enjoy them as much as the many before us...

Zucchini Bread ★

Judy Dluzen

1 c. vegetable oil
2 c. sugar
3 eggs
3 tsp. vanilla
1 tsp. salt
¼ tsp. baking powder
1 tsp. baking soda
3 c. flour
2 c. peeled and grated zucchini
3 tsp. pumpkin spice
Walnuts (grated) – optional

In electric mixer, beat oil, sugar and eggs. Add in remaining ingredients. Beat well.

Grease and flour two loaf pans, then pour mixture into pans. Bake at 325ºF for 1 hour.

Check center with toothpick for doneness. Cool in pans for 15 min.

Yields 2 loaves.

Prep Time: 1.5 hours

Personal Notes: Add more zucchini if desired. A Family Favorite!

BREAKFAST DISHES

Banana/Blueberry/Yogurt Oat Pancakes

Arlene and Gary Christopherson

1/2 c. rolled oats (do not use quick oats)
1/2 tsp. baking powder
1/2 tsp. cinnamon
1 medium banana, sliced
2 large eggs
1/4 c. Fage 5% Plain Greek Yogurt
2 T. milk
1 tsp. Mexican vanilla

Preheat a skillet over medium heat. Non-stick surface works best. You want to make sure that it's very hot before you start cooking your pancakes.

Blend 1/2 cup oats until powdered. Add the rest of the ingredients to the blender in the order listed and blend until the batter is frothy. Using a ladle or 1/4 cup measuring cup, drop batter onto skillet until desired size of pancakes is reached.

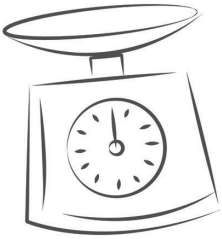
For extra goodness, add whole blueberries to the pancakes after dropping them on the skillet. Cook until the edges begin to look dry and bubbles start to form on the top of the pancake, about 1 minute.

Using a spatula, flip and cook about 2 more minutes on the other side. Repeat with remaining batter. Remove from heat and serve with your favorite toppings.

Number of Servings: 12 Medium Pancakes

Prep Time: 10 minutes

Personal Notes: Feel free to experiment a bit. We have found that using Mexican vanilla will change your life, so be brave and give it a try!



Breakfast Pizza

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

1 package (8 oz.) crescent roll dough
6 oz. breakfast sausage patties or bacon
1 c. frozen hash brown potatoes
3 Tbsp. butter, divided
3 eggs beaten
1/8 tsp. salt
1/8 tsp. black pepper
3/4 c. shredded cheddar cheese

1. Heat oven to 350ºF.
2. Spray a pizza pan with nonstick cooking spray.
3. Spread out crescent roll dough to fit pan.
4. Cook sausage or bacon and crumble.
5. Cook hash browns in 2 T. of butter for 10-12 minutes. Transfer to another plate.
6. Cook eggs in 1 Tbsp. of butter - scramble.
7. Sprinkle sausage or bacon, potatoes and eggs on dough.
8. Season with salt and pepper.
9. Top with shredded cheddar cheese.
10. Bake at 350º for 20 minutes or until cheese is melted and crust is browned.

Number of Servings: 6

Prep Time: 30 minutes

Personal Notes: Kids love this one! I prefer to place eggs on the bottom of the pizza, then put other ingredients on top to cover the eggs. This keeps the eggs from frying out too much.

Breakfast Soufflé

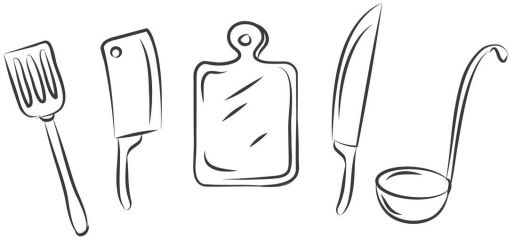
Debbie Miller

1 1/2 lb. bulk pork sausage
9 eggs - slightly beaten
3 c. milk
1 1/2 t. dry mustard
1 t. salt
3 slices bread - cut into 1/3 inch cubes
1 1/2 c. grated cheddar cheese
Diced green pepper and onion

Brown crumbled sausage in a heavy skillet; drain well.

Mix eggs, milk mustard and salt. Stir in bread, sausage and cheese.

Pour mixture into greased 9x12" pan. Refrigerate, covered overnight. Bake, uncovered at 350º for one hour.



Crustless Quiche ★

Sherry Brewer, Victorian Rose Garden Bed & Breakfast

1 1/2 dozen eggs, beaten
20 oz. 4% fat small curd cottage cheese
1 1/2 lb. grated cheddar cheese
1 lb. frozen spinach, chopped, thawed and water pressed out
1 red onion, chopped

Mix all ingredients in a large bowl. Butter two pie rounds well. Pour in pie rounds - bake at 350º for 45 minutes. Let sit for a few minutes. Cut each into 5 or 6 pie shapes, depending on preferred size.

Number of Servings: 10-12

Prep Time: 15 min. prep; 45 min. baking at 350º

Personal Notes: Freezes well; holds well in refrigerator for a few days. Can put together the night before.

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Green Lantern Corps Recharge Breakfast

Pages and Panels Teen Comic Book Club

Muffin:
1 1/3 c. all purpose flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/4 tsp. nutmeg
1 tsp. lemon zest
1 c. finely chopped pistachios, divided
1/2 c. butter
2/3 c. granulated sugar
2 large eggs
1 tsp. vanilla extract
1/2 tsp. butter rum flavor or brown sugar flavor
Green icing gel
1/2 c. milk

Topping:
2 c. cream cheese
2 tsp. granulated sugar
25 green grapes, sliced lengthwise

Preheat oven to 425ºF. Prepare the muffin tins by greasing them well.

Combine the dry ingredients, including the lemon zest and 1/2 c. finely chopped pistachios, in a large bowl.

Cream the butter and sugar together in a mixer with the paddle attachment. Beat the eggs, one at a time, into the creamed mixture until light and fluffy. Add the vanilla and desired flavor. Add green food color as desired.

Starting with about one-fourth of the dry mixture, alternately add part of the dry ingredients and the milk, briefly mixing after each addition. Do not overmix the batter.

Scoop the batter into the prepared tins. Sprinkle the tops with the remaining 1/2 cup pistachios. Place the muffins in the oven and immediately turn the temperature down to 375ºF. Bake for 15 minutes or until a toothpick inserted into the middle of a muffin comes out clean. After the muffins

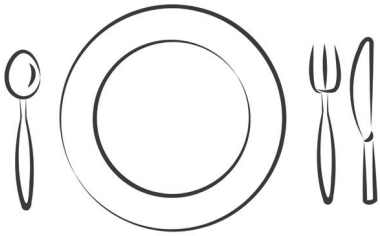
have cooled for 5 minutes, remove them from the tins to cool on a wire rack.

Make the topping by mixing the cream cheese and sugar and spread it on the cooled muffins. Then place sliced green grapes on top. Sprinkle with some chopped pistachio nuts for more texture.

Number of Servings: 10 muffins

Personal Notes: This recipe is from *The Official DC Super Hero Cookbook* by Matthew Mead. For more fun recipes like this, you can checkout this cookbook from the library! It is located in our Youth Services Department under the call number: JUNIOR 641.5 MEA.

The Teen Comic Book Club is held monthly. Call or stop by the library for more information on the current book and meeting time.



Homemade Belgian Waffles

Kim Colburn

2 c. flour (can sub gluten free flour)
2 T. sugar
1 tsp. salt
4 tsp. baking powder
2 eggs
1 1/2 c. warm milk
1/2 c. melted butter
1 tsp. vanilla

Mix dry ingredients and set aside.

Beat eggs in large bowl. Add milk, butter and vanilla. Mix well. Stir dry ingredients into the wet ingredients.

Pour about 1/4 cup of batter into each section of a greased waffle iron and cook per waffle maker instructions. Top with fresh berries, maple syrup, or whatever you wish.

Note: You can add fresh blueberries to this batter as well.

Personal Notes: I found this recipe a while back and my husband and I absolutely love it. The butter in the mix makes these waffles crispy and the sugar gives them a hint of sweetness. I make these as Belgian waffles and top with fresh berries.

Jacques Pepin's Ice Cream French Toast

Judi Pittaway

½ c. vanilla ice cream, melted
2 slices sandwich bread
butter for frying
maple syrup

Scoop about 1/4 of a pint of ice cream onto a plate and place in the microwave for ~30 seconds or until melted.

Place one slice of bread into the melted ice cream. Turn the bread over and let it sit for 1-2 minutes to absorb the ice cream.

Use the remaining ice cream and repeat for the second slice.

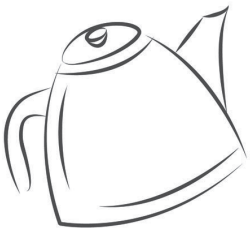
Warm a frying pan on low heat and add 1 T. of butter. When the butter is melted add the ice cream soaked bread. I would recommend cooking the slices one at a time.

Gently fry the bread, checking periodically with a spatula for doneness. You're looking for a golden brown color. Flip the bread and cook for another 1-2 minutes.

Take the french toast out of the pan and it may be plated on any leftover melted ice cream. Top with real maple syrup or powdered sugar. Serve warm.

Number of Servings: 2

Prep Time: 10 minutes



Mr. Food's Oatmeal Loaf

Wendy Theehs

6 c. water
1 tsp. salt
3-1/2 c. quick-cooking oats
1/2 c. brown sugar
1 c. raisins, dried cranberries, or other dried fruit
3 T. butter, divided

Coat a 9"x5" loaf pan with nonstick cooking spray.

In a large saucepan, bring the water and salt to a boil over high heat. Stir in the oats, and cook for 1 minute. Remove from the heat and stir in the brown sugar and raisins.

Pour the oat mixture into the loaf pan, cover, and chill for at least 6 hours, or overnight.

Remove loaf from the pan and cut into 1-inch thick slices.

In a large skillet, melt 1 tablespoon butter over medium heat.

Cook the oatmeal slices for 2 to 3 minutes per side, or until golden and heated through, adding more butter as necessary.

Serve slices topped with additional brown sugar, cinnamon, or warm maple syrup.

Number of Servings: 8-10 -- Great for a group!

Personal Notes: This is an easy and delicious breakfast. The loaf can be made the day before, and then sliced and fried up when it's time to eat.

Pammy's Sausage Breakfast Gravy

The Pender Family

1 package of sage breakfast sausage
3-5 T. flour, less to start!
1 1/2 c. milk to start gravy - potentially more depending on desired consistency
Salt & pepper
1 package flaky layer biscuits - or your preference

Brown sausage, do not drain.

Separately mix milk & flour to make gravy starter until all chunks are dissolved.

Pushing meat to one side of pot, whisk gravy mixture into grease & let thicken a bit. Stir mixture with meat and continue to thicken - add additional milk or flour to desired gravy consistency.

Salt & pepper to taste.

Number of Servings: 4

Prep Time: 20

Personal Notes: Mom's basic recipe for her DELICIOUS B's & G. As a college student, it was the first recipe I had her teach me to make for those weekends away where I needed a taste of home.

Vidalia Onion and Bacon Tart

Judy Schneider

1 deep dish pie shell

FILLING:
1/2 lb. bacon, diced
2-3 large vidalia onions, sliced
3 eggs
1 c. heavy whipping cream
salt and pepper to taste
2 oz. grated Swiss cheese

Prick the bottom and sides of crust several times with a fork. Return crust to refrigerator while making filling.

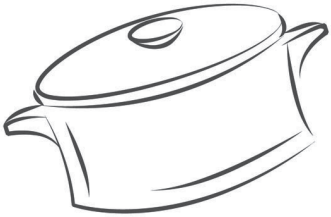
Saute bacon in a skillet over medium heat until crisp. Remove bacon and drain on paper towels. Add onion to bacon drippings, reduce heat to medium-low and saute until soft and translucent, about 15 minutes (do not brown).

In a bowl, blend together eggs and cream using a wire whisk. Season with salt and pepper.

Scatter bacon, onions and cheese over pie crust. Pour egg mixture on top.
Bake in a preheated 350º oven until golden brown, about 30 - 45 minutes.

Reheats well in microwave, also if wrapped in heavy duty foil, can be frozen and reheated in oven, tastes like just made.

Number of Servings: 8



SOUPS, STEWS, SALADS, & SAUCES

1-2-3 Stew

Lori Sutherland

2-3 lbs. round steak, cubed
1 pkg. dry onion soup mix
1 can cream of mushroom soup
1 can peas
Egg noodles or rice, cooked

1. Place cubed steak into casserole dish (2 qt.) or crock pot.

2. Mix soups together and pour over meat.

3. Cook covered in a 250-degree oven for 3 hrs., or all day on low in crock pot.

4. Add peas for the last 15 minutes of cooking.

5. Serve hot over egg noodles or rice.

Number of Servings: 4

Best Ever Macaroni Salad

Karin Litwin

4 c. cooked elbow macaroni
1/2 c. chopped celery
1/2 c. chopped green onions
3 eggs, boiled and chopped
1 c. frozen peas
2 tbsp. parsley

Dressing:
2 tbsp. vinegar
1/2 tsp. celery seed
Dash of pepper
2 tsp. salt
1 tsp. prepared mustard
1 c. Miracle Whip

While macaroni is cooking, combine first 5 dressing ingredients. Mix well. Add the Miracle Whip. Toss the macaroni (rinsed in cold water and drained) with green onion, celery, eggs, and peas. Add dressing mixture to macaroni. Mix well. Refrigerate.

Number of Servings: 8. Recipe can be halved.

Prep Time: 1 hour

Cabbage Soup

Scott Henke

5 c. water
4 beef bouillon cubes
Small head of cabbage, chopped
1 jar pasta sauce with meat

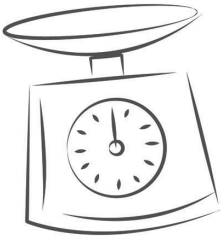
Boil water and add bouillon cubes. Stir until dissolved.

Add cabbage and cook 10-15 minutes.

Add pasta sauce, heat until bubbly.

Number of Servings: 4-6

Prep Time: 30 minutes



Crock Pot Veggie Chili

Anna Augustyn

2 T. olive oil
1 red onion, diced
1 red bell pepper, diced
3 cloves garlic, minced
2 packets taco seasoning
2 T. chili powder
2 tsp. paprika
1 tsp. kosher salt
1 tsp. black pepper
5-7 shakes of Cholula hot sauce
24 oz. low sodium black beans
15 oz. red kidney beans
8 oz. can diced tomatoes with green chili peppers
15 oz. can sweet yellow corn
5 c. low sodium vegetable broth

Garnishes:
sour cream
diced chives
shredded cheddar cheese
crumbled tortilla chips

Turn crockpot on medium - coat bottom with olive oil. Add red onion, red bell pepper, 3 cloves of garlic, and sauté for 30 minutes. Add all the other ingredients except garnishes.

Stir 5 times clockwise and 5 times counter clockwise every 1/2 hour for 4 1/2 hours. Then turn crockpot on high for 1-2 hours and stir once more before serving. The thicker, the tastier.

Add chili to a bowl and garnish with sour cream, shredded cheddar cheese, chives, and crumbled tortilla chips.

Can be made vegan and gluten free, too! For less sodium, rinse canned black and red kidney beans before adding to crockpot.

Number of Servings: 6-8

Prep Time: 6-7 hours

Personal Notes: Created this recipe in April of 2020 during the COVID lockdowns from whatever we had in the pantry and fridge. It is now my favorite recipe to share with friends and family! Perfect for a rainy or cold day.

Easy White Chili

Sandy Lakeman

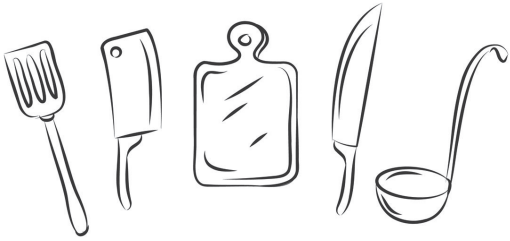
1-2 lbs of chicken, cooked and cut into bite sized pieces (rotisserie chicken saves time and works well)
48 oz of Great Northern Beans
16 oz jar of salsa (mild, medium or hot - You decide)
8 oz Monterey Jack cheese, cut up in cubes or shredded
2 tsp cumin

Combine all ingredients in a crock pot and cook for 2-3 hours or until the cheese is all melted and mixed in. Stir occasionally to combine. Add water if it gets too thick, but usually it doesn't need it.

Top with jalapeños, sour cream, etc. if desired.

Serve plain or with tortilla chips as spoons. Enjoy!

Personal Notes: This chili actually won a chili contest at my husband's work and no one could believe how easy it was to make!



Fattoush

Alexa Newman

Salad
2-3 pita breads, toasted and crumbled
1 head romaine lettuce, torn into bite sized pieces
1 c. diced fresh tomato
1 c. diced cucumber
½ c. chopped red onion
¼ c. chopped fresh parsley
¼ c. chopped fresh mint

Dressing
4 T. olive oil
2 T. fresh lemon juice
3 T. water
1 tsp. minced fresh garlic
2 tsp. ground sumac
Salt & pepper, to taste
Crumbled feta cheese, to taste

In large salad bowl, combine first seven ingredients.

In a beaker or small bowl mix olive oil, lemon juice, water, garlic, sumac, salt, and pepper. Whisk until blended.

Toss dressing into salad. Garnish with feta cheese.

Number of Servings: 2 main dish or 4 sides

Prep Time: 15 minutes

Gumbo ★

Arlene and Gary Christopherson

18-ounce can plum tomatoes in tomato puree, drained, liquid reserved, and tomatoes coarsely chopped
1 tsp. salt
1/2 tsp. dried oregano
1/2 tsp. dried thyme leaves
1/8 tsp. ground red pepper
1 lb. smoked andouille sausage, cut into chunks
1/2 lb.okra, fresh or frozen, cut into ½-inch lengths
Hot pepper sauce
2 c. cooked white rice
1 lb. medium shrimp in their shells
5 c. water
1 small yellow onion, quartered
2 sprigs parsley
2 sprigs fresh thyme
1 bay leaf
1 large sweet onion, coarsely chopped
2 stalks celery, coarsely chopped
1 green pepper, coarsely chopped
2 cloves garlic, chopped
4 T. unsalted butter
1/4 c. flour

1. Shell: Working under cold running water, strip shells off shrimp and reserve.

2. Devein shrimp, rinse, drain and refrigerate.

3. Boil: Tumble shrimp shells into a medium saucepan. Add the water yellow onion, parsley, thyme sprigs and bay leaf. Bring to a boil, reduce heat, partially cover and simmer until flavorful, about 45 minutes.

4. Strain out and discard solids. Keep shrimp stock warm. (You should have about 3 cups.)

5. Prep: Pile up the chopped onion, celery, green pepper and garlic in a bowl. Keep these supplies at the ready.

6. Brown: Melt butter in a large dutch oven. Add flour and cook,whisking, over medium-low heat until peanut-butter colored, about 10-12 minutes. Making roux takes patience.

7. Soften: Tumble in the chopped vegetables, cooling the roux. Cook, stirring, over medium heat until soft, about 10 minutes. Inhale.

8. Simmer: Stir in tomatoes along with 1/3 cup of the reserved tomato puree. Stir in hot shrimp stock. Season with salt, oregano, thyme leavesa nd red pepper. Add sausage and simmer for 20 minutes.

9. Add okra and simmer another 10 minutes.

10. Add shrimp and simmer until just cooked through, 3 minutes.

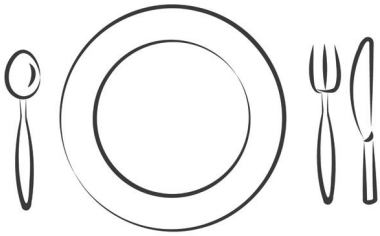
11. Serve: Scoop hot rice into each bowl. Inundate with gumbo. Splash with~ pepper sauce, if you like it hot. Enjoy!

Number of Servings: 6

Prep Time: 1 1/2 hours

Personal Notes: Making this (or any) gumbo is a commitment of time. But it is a lot of fun to do with your bestie! The thing about gumbo? The longer you cook it, the better it tastes. Leftovers? Even better, all those flavors just keep mixing and get tastier every time you reheat it.

Hint: We always play "I Will Play for Gumbo" by Jimmy Buffett while we cook.



Instant Pot Egg Lemon Orzo Soup

Nikki Campbell

6 c. chicken broth
¾ c. uncooked orzo
3 eggs
Juice of 2 lemons

Add broth and orzo to the Instant Pot. Close lid.

Hit "manual" or "pressure cook" on high pressure for 5 minutes. Quick release. As soon as your remove the lid, hit "sauté" and "adjust" to the "less" setting.

While the broth and orzo are cooking, combine the eggs and lemon juice, and beat well with a fork.

Slowly pour 1 c. of the cooked broth into the lemon-egg mixture and stir for about 1 minute. This is going to help keep the egg from curdling.

Slowly pour the lemon-egg-broth mixture into the Instant Pot, constantly stirring for 3 minutes. When it begins to simmer, it's done. Turn off the Instant Pot.

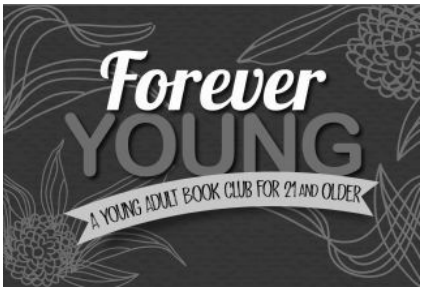
Number of Servings: 6 - 1 cup servings

Prep Time: 13 minutes

Instant Ramen for Adults

Forever Young Book Club

1 package (3-oz.) instant ramen (any flavor), seasoning packet reserved
1 c. mixed frozen vegetables
1 tsp. ground turmeric
Kosher salt
1 c. sliced, cooked chicken breast



1. Bring 2 c. water to a boil in a small pot over high heat. Reduce the heat to medium and add the ramen noodles, frozen veggies, turmeric, 1/2 tsp. of ramen seasoning, and 1/2 tsp. salt; stir to combine.

2. Return the water to a boil and cook until the veggies are crisp-tender with some bite, about 3 minutes.

3. Add the chicken and cook until just warmed through, about 1 minute. Remove from the heat and ladle the vegetables, chicken and noodles into a bowl. Pour broth over the top and serve.

Number of Servings: 1 or 2

Prep Time: 8 minutes

Personal Notes: The recipe was found in the book *How to feed yourself: 100 fast, cheap, and reliable recipes for cooking when you don't know what you're doing* by Spoon University

The Forever Young Book Club is a book club for adults who read young adult material. The recipe title fits well with we do. Ramen noodles for adults, young adult books for adults! Stop by the library to pick up a copy of the next title.

Italian Sausage Soup ★

Nikki Campbell

16 oz. hot or sweet turkey Italian sausage
4 c. chicken broth
2 (14.5 oz) can diced tomatoes with basil, garlic, and oregano
1 c. uncooked small shell pasta
4 c. bagged baby spinach
2. T. fresh grated Parmesan or Romano cheese
1 15 oz. can white beans

Heat a large saucepan over medium heat. Remove casing from sausage. Add to pan and cook about 5 minutes, or until browned, stirring to crumble. Drain, return to pan.

Add broth, tomatoes, and pasta to pan and bring to a boil over high heat. Cover, reduce heat and simmer 10 minutes, or until pasta is done.

Remove from heat, stir in spinach and beans until wilted. Sprinke each serving with chesse.

Number of Servings: 5 two-cup servings

Papaya-Avocado Cocktail Salad

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

1 sunrise papaya - peeled, seeded and chopped
1 large avocado - peeled, seeded and chopped
1/2 c. unsweetened pineapple juice (can substitute with orange juice)
2 T. salad oil (can substitute with olive oil)
2 T. chili sauce
1 lime juiced
1/2 tsp. nutmeg
4 slices bacon - cooked and crumbled (can be left out)

1. In a small bowl mix pineapple juice, salad oil, chili sauce, lime juice and nutmeg.

2. Pour over papaya and avocado.

3. Chill.

4. To serve, spoon into cocktail glasses and sprinkle with bacon.

Number of Servings: 6

Prep Time: 20 minutes

Personal Notes: This is a great recipe for summertime.
I prefer mine without the bacon.

Roasted Sweet Potato, Wild Rice & Arugula Salad

The Richmond Family

Dinner Salad

For the salad:
2 c. cooked wild rice
2 sweet potatoes, peeled & diced (about 3-4 cups)
1 T. olive oil
1 tsp. chili powder
Salt & pepper to taste
3 c. arugula
1/2 c. cashew pieces

For the dressing:
1/4 c. freshly squeezed lemon juice (about 2 lemons)
zest of the lemons
1/3 c. good quality olive oil
2 tsp. agave nectar (or honey)
2 cloves garlic
1/4 tsp. salt

1. Cook the wild rice according to package directions (using water or vegetable broth.)

2. Drizzle sweet potato pieces with oil and sprinkle with the chili powder, salt and pepper; stir. Roast the sweet potato pieces in the oven or an air fryer until golden brown on the outside. Set sweet potatoes aside to cool.

Oven Instructions:
Preheat oven to 350ºF; place sweet potato pieces on a baking sheet and roast for approximately 25-30 minutes, stirring occasionally.

Air Fryer Instructions:
Preheat air fryer to 375ºF; add sweet potato pieces to basket and roast for approximately 15-20 minutes, stopping to shake the basket several times.

3. Make the dressing while the rice and sweet potatoes are cooking. Puree all the dressing ingredients in a food processor (or shake in a jar with a tight-fitting lid.) When the rice is done, toss it with a little bit of the dressing so the rice takes on the flavors of the dressing. At this point you can refrigerate the rice if you'd like.

4.When you are ready to serve the salad, toss the arugula, wild rice, sweet potatoes, cashews and remaining dressing together.

Serve warm or cold.

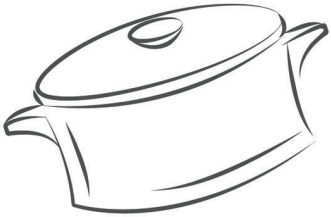
Number of Servings: 4 - 6 servings

Prep Time: Approximately 1 hour 20 minutes

Personal Notes: Nutrition: about 300 calories per serving (based on 6 servings).

Feel free to adjust the ingredients to taste.

Original recipe can be found here - https://pinchofyum.com/roasted-sweet-potato-wild-rice-arugula-salad



Shrimp Chili

Scott Henke

3 jalapeño peppers seeded, chopped
3 small onions, chopped
6 garlic cloves, minced
3 15 oz. cans black beans
3 15 oz. cans red beans
3 15 oz. cans pinto beans
3 15 oz. cans diced tomatoes with green chilies
1 1/2 lbs. 61-70 count shrimp
6 T. olive oil
3 T. Old Bay Seasoning
3 tsp. chili powder
3/4 tsp. red pepper flakes

In large stock pot, add olive oil, pepper, onion and garlic. Sauté for several minutes.

Add all other ingredients except shrimp. Reduce heat to low, cover and simmer for 30 minutes.

Add shrimp and cook until pink (about 10 minutes).

If desired serve with grated cheese, sour cream and/or oyster crackers.

Number of Servings: 12

Prep Time: 45-60 minutes

Simple Salads

Kim Colburn

Spring mix
Hard boiled eggs
Dried cranberries
Fresh strawberries
Fresh blueberries
Pecans
Goat cheese
Fresh mango
Watermelon
Avocado

Put a couple handfuls of spring mix in a bowl. Add whatever mixtures you have a taste for. Add your favorite dressing.

Personal Notes: I love making salads with whatever entrée I make. You can add so many great, fresh ingredients to them. These are just a few that I have made.

Strawberry Jello Fluff

Ann Bartelt

1 box (5.1 oz.) cook and serve vanilla pudding
1 box (6 oz.) strawberry Jello
1 tub Cool Whip (16 oz.)
3 c. water
2 c. sliced fresh strawberries
2-3 bananas, sliced
5 oz. mini marshmallows

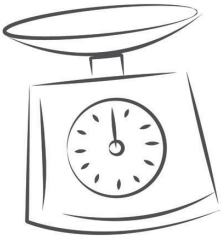
In a medium saucepan, whisk together pudding mix, Jello mix, and water. Cook over medium heat and bring to a boil.

Remove saucepan from heat and pour into a large mixing bowl. Cover with plastic wrap.

Refrigerate until mixture has thickened (overnight or about 4-6 hrs.)

Once mixture has thickened, beat until creamy with an electric hand mixer.

Fold in Cool Whip, marshmallows, and fruit. Chill for about an hour before serving.



Sweet Potato and Garbanzo Bean Soup

April M. Williams

1 medium onion
1 clove garlic, minced
1 can (15 oz.) garbanzo beans, rinsed and drained
1 medium sweet potato, peeled (optional) and cut into 1/2" dice
1 can (14 oz.) diced tomatoes with juice
1/4 tsp. ground cumin
1/4 tsp. ground black pepper
2 c. vegetable broth
1 dried chili pepper, crushed
1 T. minced basil (optional)

Dry saute onion and garlic in a pan on medium, heat for 3 minutes. (No oil needed.)

Add garbanzo beans, sweet potato, tomatoes with juice, cumin, black pepper, chili pepper and vegetable broth. Reduce heat to low. Simmer 15 minutes or until potatoes are tender. Stir in basil and simmer 1 minute. Salt to taste.

Serve in bowls.

Number of Servings: 4

Prep Time: 20 minutes

Personal Notes: This soup is a family favorite and requested when I attend pot luck events.

Taffy Apple Salad

Debbie Miller

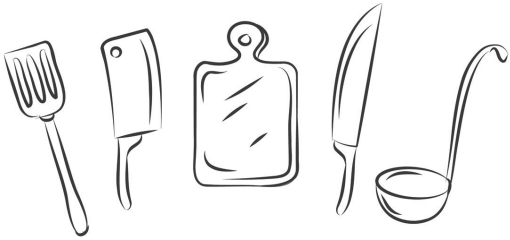
1 can (20 oz.) chunk pineapple
2 c. mini marshmallows
1 egg - well beaten
1/2 c. sugar
1 1/2 T. white vinegar
1 T. flour
1 or 2 c. cocktail peanuts
1 tub Cool Whip (8 oz.)
2 c. diced apples (about 5)

Drain pineapple - save juice.

Mix pineapple with marshmallows and refrigerate overnight.

In saucepan, mix juice from pineapple with egg, sugar, vinegar and flour. Cook until thick and refrigerate overnight.

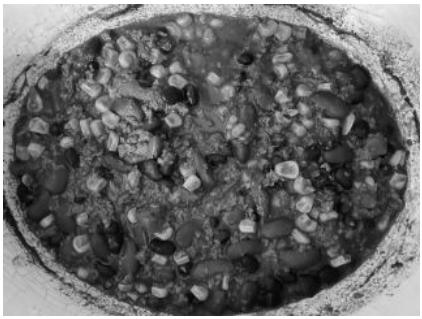
Mix all together the next day adding apples, peanuts and Cool Whip.



Vegan Slow Cooker Chili

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

12 oz. soy chorizo (Cut in half - save other half in freezer for next time.)
1 pkg. chili seasoning mix (1.25 oz)
1 can (14.5 oz.) diced undrained tomatoes
1 can (15.5 oz.) black beans - drained and rinsed
1 can (15 oz.) red kidney beans - drained and rinsed
1 can (15 oz.) corn - drained
1 c. of water



1. Cut 12 oz. package of soy chorizo in half. Freeze the other half for next time.

2. Put soy chorizo and all other ingredients in slow cooker.

3. Cook 6-8 hours on low setting.

4. Serve.

5. Add sour cream and your choice of shredded cheese as toppings.

Number of Servings: 6

Prep Time: 15 Minutes

Personal Notes: This is a go to recipe for me because I usually have all these ingredients on hand.

Watermelon Feta Salad ★

Sandy Henke

1/4 c. extra virgin olive oil
2 T. red wine vinegar
1/2 tsp. kosher salt
3 c. seedless watermelon balled or cubed
1 c. medium cucumber, chopped
1 c. crumbled feta
1/2 c. red onion, thinly sliced
1/2 c. coarsely chopped mint
Optional, flaky sea salt for garnish

In a small bowl whisk together olive oil, red wine, and salt.

In a large serving bowl, combine watermelon, cucumber, feta, red onion and mint.

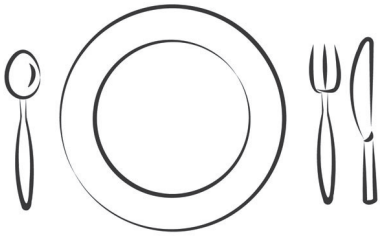
Pour over dressing, toss to combine.

Garnish with more mint and flaky sea salt.

Number of Servings: 4

Prep Time: 5 min, total time 10 min

Personal Notes: We like the garlic herb feta cheese.



MAIN COURSES: BEEF, PORK, & LAMB

Bacon Wrapped Mini Meatloafs

Tom Colburn

1 medium onion (diced)
1 T. butter
1 1/2 lb. ground sirloin
1 large egg
1 c. breadcrumbs (can sub gluten free breadcrumbs)
1 c. milk
1 T. Worcestershire sauce
1 tsp. thyme
6 slices of bacon (thick cut works great)
BBQ sauce
1/2 c. fried onion pieces (can sub gluten free fried onions)

Preheat oven to 350ºF. Melt butter in sauce pan over medium heat. Cook onions until fragrant and lightly brown, stir occasionally.

In a large bowl, combine beef, egg, bread crumbs, milk, Worcestershire sauce, thyme and cooked onions. Use hands to mix well, but do not over mix. Divide into six equal sized portions and shape into disks.

Wrap each disk with bacon. Diameter of meatloaf should allow you to wrap one slice of bacon around each piece and slightly overlap.

Top each meatloaf with a little BBQ sauce and sprinkle with a few crispy fried onions. Bake for 1 hour 15 minutes.

Number of Servings: 6

Prep Time: 1 hour 15 minutes cook time

Personal Notes: These are so easy to make and they are delicious. Pairs great with mashed potatoes, and cooked carrots.

Baked French Onion Meatballs

Alaina Kelly

1 1/4 pounds ground chicken
1 slice soft whole grain bread
1 egg, beaten
Kosher salt and black pepper
6 tsp. salted butter
3-4 medium yellow onions, thinly sliced
3/4 c. dry white wine, such as Pinot Grigio or Sauvignon Blanc
3 cloves garlic, chopped
2 c. cremini or wild mushrooms, sliced
2 tsp. fresh thyme leaves
2 tsp. chopped fresh sage
2 1/2 c. low sodium chicken or vegetable broth
1/4 c. whole milk, cream, or canned coconut milk
6 slices french bread
1 c. shredded gruyere cheese (I always use more cheese)

1. Preheat the oven to 450°F. Grease a 9×13 inch baking dish with olive oil.

2. Take the bread and run it under water until dampened but not soaked. Gently squeeze the excess water out of the bread and then crumble the dampened bread into pieces.

3. In a bowl, combine the chicken, bread crumbles, egg, and a pinch each of salt and pepper. Coat your hands with olive oil, then roll the meat into balls about the size of 2 T., and place them into the prepared baking dish. Bake for 15 minutes or until the meatballs are crisp on the outside, but not yet cooked through on the inside.

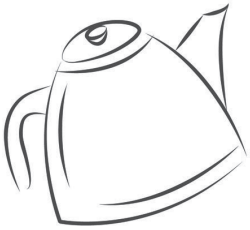
4. Meanwhile, melt together the butter and onions in a large oven safe skillet over medium-high heat. Cook, stirring occasionally until softened, about 10 minutes. At this point, you'll want to slowly add 3/4 C. of the wine, 1/4 c.at a time,

until the wine cooks into the onions. Continue to cook another 10-15 minutes until you've used all of the 3/4 cup of wine and the onions are deeply caramelized.

5. Add the garlic, mushrooms, thyme, and sage. Season with salt and pepper, cook another 3-4 minutes. Add the the broth and a pinch each of salt and pepper. Increase the heat to high and bring to a low boil. Add the meatballs and simmer 10 minutes, until cooked through. Stir in the cream.

6. Arrange the bread on a baking sheet and toast for 10 minutes, until very dry. Switch the oven to broil. Place the bread on/around the meatballs. Top evenly with cheese. Broil until bubbly and golden brown, 3 to 5 minutes. Top with fresh thyme. Eat!

Number of Servings: 8



Beef & Broccoli

Kimberly Tazbier

1 to 1.25 lbs flank steak, sliced into thin strips
2 T. sesame oil (divided)
1/4 c. cornstarch
3 T. olive oil (divided)
4 cloves garlic (minced)
1 to 2 tsp ginger or to taste
1/2 c. low-sodium soy sauce (can sub gluten free sauce)
1/2 c. water
3/4 c. brown sugar (packed)
4 to 6 c. fresh broccoli cut into florets
2 to 3 green onions cut into 1/4-inch long stems
Red pepper flakes (optional and to taste)
2 T sesame oil (divided)
Sesame seeds (optional to garnish)

In a large ziplock bag add steak and cornstarch. Seal and toss until coated and set aside.

Add 1 T. olive oil and 1 T. sesame oil, garlic, and ginger to a medium size saucepan. Heat over medium heat for about 1 minute, or just until garlic is fragrant, being careful not to burn it.

Mix soy sauce, water, and brown sugar and stir until the sugar has dissolved. Add and bring to a boil and allow it to boil for 2- 3 minutes. Reduce heat to low and simmer for about 5 minutes or until sauce is slightly thickened and reduced.

In a large skillet, add remaining 2 T. olive oil, 1 T. sesame oil, and steak. Cook over medium heat until steak is cooked through, (about 5-7 minutes), flipping pieces to ensure even cooking. Add broccoli to pan.

Pour soy sauce mixture in pan, note mixture will bubble up. Toss the beef and broccoli to coat evenly. Simmer for about 3-5 minutes or until broccoli is tender.

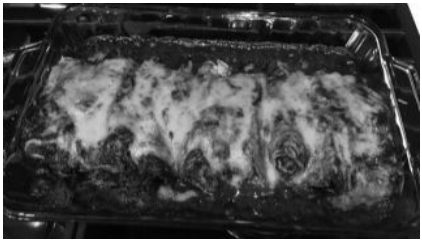
Serve over rice and enjoy!

Beef Enchiladas with Mole Sauce

Kim Colburn

Beef Enchiladas

1 package of soft corn tortillas
1 lb. ground sirloin
1 brick of sharp cheddar cheese (I use sharp cheddar from Aldi)
1 small can tomato paste
Homemade Mole Sauce (recipe on next page) --OR-- 2 cans enchilada sauce
1 medium onion (chopped)
1 tsp. ground cumin



In skillet, cook ground beef, onion, and sprinkle with cumin; drain and return to pan. Add tomato paste to ground beef mixture and stir until lightly mixed.

Preheat oven to 350ºF. Pour enough of the enchilada or Mole Sauce (see next page for recipe) to lightly coat bottom of a 9 x 13" pan.

On a plate, lay one tortilla and stagger another one on top of it. Fill one end of the tortilla with 1/4 cup of the meat mixture, top with a little cheese and roll up. Place in pan.

Continue this process until your tortillas are gone. You can lay a knife over the rolled enchiladas that are in the pan to keep them together as you are assembling the rest of them.

Sprinkle the remaining meat and onions over the top of the enchiladas, pour remaining sauce over the enchiladas and top with cheese. Bake for 30 minutes or until the cheese is melted and golden brown. Serve with sour cream, and chopped cilantro.

Mole Sauce

4 ½ c. chicken broth
3 T. olive oil
1 c. finely chopped onion
3 T. garlic (minced)
1 tsp. oregano
1 tsp. cumin
¼ tsp. cinnamon
2 ½ T. chili powder
3 T. flour (you can use gluten free flour)
2 oz. dark chocolate chopped (I use Hershey Special Dark)

In a sauce pan, heat oil on low heat. Add onion, oregano, cumin and cinnamon. Cover and cook for 10 minutes. Mix in chili powder and flour and stir for 3 minutes.

Whisk in broth and increase heat to medium and boil for 35 minutes. Remove from heat and whisk in chocolate until melted. Pour over beef enchiladas (see my recipe on previous page).

Personal Notes: This is a recipe that I made up. I don't like when enchiladas are dry, so after some trial and error I came up with adding the tomato paste to the ground beef. My extended family loves these so much, that they request that I make these whenever they come over for family gatherings.

I make these using the mole sauce which is by far the best mole I have ever had. My husband liked it so much he requests that I make it all the time. As it is cooking the house smells wonderful. If you like mole, you will love this one!

Pair these with a side dish of the Mexican rice recipe I submitted and you will have a delicious dinner.

Calico Beans

Elly Anderson

4 oz. bacon, diced
1 lb. lean ground beef
1/2 c. chopped onion
1 can (21 oz.) pork and beans
1 can (16 oz.) kidney beans, rinsed and drained
1 can (16 oz.) butter beans, rinsed and drained
1/2 c. packed brown sugar
1/2 c. ketchup
1 tbsp. cider vinegar
1 tsp. prepared mustared
1 tsp. salt

1. In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels to drain. Discard drippings.

2. In the same skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Combine the beef mixture, bacon, beans, brown sugar, ketchup, vinegar, mustard and salt. Spoon into a greased 2-qt. baking dish.

3. Bake, uncovered, at 325 degrees for 45-60 minutes or until the beans are thick as desired.

4. Can also put everything into a slow cooker for a few hours. Makes a good potluck dish.

5. Recipe can easily be doubled for a larger group. Or change the kinds of beans.

Number of Servings: 8-10

Prep Time: 1/2 hour plus more for baking

Personal Notes: This is one of my go-to recipes for our church potlucks. Everyone looks forward to eating these beans.

Chinese Casserole

The McEvilly's

Butter
1 1/2 lb. ground beef
1 c. diced celery
2 c. diced onions
2 c. RAW rice, NOT MINUTE RICE
3 T. soy sauce
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. water
1 can Chow Mein Noodles

Saute in butter until slightly browned:
1 1/2 lbs. of ground beef
1 c. diced celery
2 c. diced onions

Add soy sauce, raw rice (NOT MINUTE RICE), cream of mushroom soup, cream of chicken soup, and water.

Blend together, put in 2 quart casserole dish.

Bake at 350ºF for 1 hour uncovered. Thirty minutes before serving, or when it starts getting thick, add chow mein noodles on top and continue baking at 325ºF for 1/2 hour.

Number of Servings: 6

Prep Time: 1 1/2 hours

Crock Pot Maple Dijon Pork Chops

Alaina Kelly

2 large bone-in pork chops
1 large yellow onion, chopped
3 T. pure maple syrup
2 T. dijon mustard
1/4 c. cider vinegar
1/4 tsp. salt
1/8 tsp. pepper
1 T. vegetable oil

Heat up the oil in a large skillet over high heat. When hot, add the pork chops and sprinkle generously with salt and pepper. Sear both sides of chops over high heat (about 2 minutes per side) then transfer to your Crock Pot.

Lower the heat to medium low and add the onions. Cook until onions are just starting to soften then add the cider vinegar, maple syrup, mustard, salt and pepper. Cook for 2 more minutes and then pour sauce over chops in the slow cooker.

Cook on low for 6-7 hours. Serve chops drizzled generously with sauce.

Number of Servings: 2

Crock Pot Pepper Steak

Judy Schneider

3-4 slices of thin sliced round steak
1 green pepper, sliced
1 red pepper, sliced
1 yellow pepper, sliced
2-3 tomatoes, diced
1 pkg. brown gravy mix
1 can beef broth
1 small onion, diced
1/2 tsp. garlic
1 tsp. salt
1/2 tsp. pepper
1 c. flour or more
2 T. oil

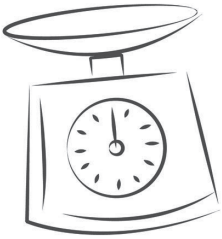
In large skillet, put 2 tablespoons of oil.

Mix flour, salt, and pepper together, then dredge meat in mixture and place in skillet to brown on both sides.

Mix gravy packet with 1 1/2 cups beef broth in skillet with meat.

When heated through, put in crockpot. Add peppers, tomatoes, onion and garlic. Make sure to scrape skillet to get all dripping into crock pot.

Cook on high or low until meat and peppers are tender. Serve over rice or noodles.



Easy Weeknight "Goulash"

The Hyde Family

2 T. minced garlic
1 T.. olive oil
1 diced onion
1 diced green pepper
1 lb. ground meat (your choice, we prefer turkey or beef, but any ground meat or meat replacement will work)
32 oz. diced tomatoes (fresh or canned)
1 package spaghetti seasoning
1 can condensed tomato soup (can use non-condensed soup, just omit the water)
1 can water (use the can from the soup, if condensed)
1 c. frozen corn
1 box pasta of choice (we prefer a smaller noodle)
Salt and pepper to taste

In a large pan heat the olive oil, then add in garlic, onion and green pepper.

In a pot, be sure to start the water for the noodles.

Season the ground meat with salt and pepper, then add the ground meat and brown.

While the meat browns, be sure to start cooking the pasta, following directions on the box.

Next, add the tomatoes and the tomato soup. ***If you use condensed tomato soup, also add a can full of water***

Once the tomatoes and soup are combined with the beef mixture, add in the cup of frozen corn and the packet of spaghetti sauce seasoning.

Simmer on low for 5-10 minutes and enjoy!

When the noodles and the meat mixture are complete, don't add them together right away, as the noodles get soggy quickly! It is best to have your family choose their own ratio of meat to noodles. It is best served with some Parmesan cheese and/or red pepper flakes!

Note: To make this recipe gluten free, simply use gluten free noodles and soup. Many name brand tomato soups are NOT gluten free, so be sure to read the labels!

Number of Servings: 6

Prep Time: 30 minutes

Personal Notes: This isn't the prettiest meal, but it has been a staple in my house for a long time! In college, we could make this for pretty cheap, and it fed a lot of people fast. It's also fun to try different veggies/meats to switch it up a bit. Add carrots for a crunch, or use Beyond meat for a vegatarian option.

Hearty Sausage Stromboli

Debbie Miller

1/2 lb. bulk Italian sausage
1/4 lb. ground beef
1/2 c. chopped onion
1/2 c. sliced fresh mushrooms
1/4 c. chopped green pepper
1/2 c. water
1/3 c. tomato paste
2 T. grated Parmesan cheese
1/2 t. salt
1/4 t. dried oregano
1/4 t. minced garlic
1/8 t. dried rosemary, crushed
1 loaf (1 lb.) Italian bread
6 slices part-skim mozzarella cheese

In a large skillet, cook the sausage, beef, onion, mushrooms and green pepper over medium heat until meat is no longer pink; drain. Stir in the water, tomato paste, Parmesan cheese, salt, oregano, garlic and rosemary. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until thickened.

Meanwhile, cut top third off loaf of bread; carefully hollow out bottom, leaving a 1/2-in. shell (discard removed bread or save for another use).

Line bottom half with three mozzarella cheese slices; top with sausage mixture and remaining cheese. Replace bread top. Wrap sandwich loaf in foil. Bake at 400º for 15-20 minutes or until cheese is melted. Let stand for 5 minutes before slicing.

Number of Servings: 6

Prep Time: 25 min.

Jacob's Favorite Sausage Brunch Casserole

The Bashonski Family

6 slices Farmhouse white bread, coarsely torn
1 lb. bulk sausage, cooked drained
1 ½ c. shredded sharp cheddar cheese
6 large eggs
2 c. skim milk
1 tsp. salt
¼ tsp. pepper

Preheat oven to 350ºF.

Spray casserole dish with Pam and line with foil; spray foil with Pam.

Place torn bread in the casserole dish. Reheat sausage in the microwave until hot then spread over the bread. Sprinkle the cheese over the sausage.

Beat the eggs, milk, salt and pepper in a bowl with a wire whisk and pour over the bread mixture in the pan.

Bake for 40-45 minutes or until the mixture is set in the center and lightly browned.

Number of Servings: 8 Servings

Prep Time: 30 Minutes

Jollof Rice with Jerk Rack of Lamb and Marinated Gooseberries

Stranger Than Fiction Book Club

For the Red Sauce:

3 red bell peppers, chopped
3 large tomatoes, chopped
1/2 c. tomato paste
1 large red onion
1 (2 in.) piece fresh ginger
3 cloves garlic, peeled
1 Maggi seasoning cube
2 T. curry powder
2 tsp. salt
3 T. canola oil
2 T. habanaro hot sauce

In a blender, combine all the ingredients except the oil and blend until smooth. In a heavy-bottomed pot, heat the oil over medium heat. Add the contents of the blender, bring to a simmer, then reduce the heat to low and cook until the water from the tomatoes has cooked out of the sauce, about 10 minutes. Set aside.

For the Jollof Rice:

3 T. canola oil
1 1/2 c. basmati rice
1 habanero pepper, diced
1 c. red sauce
3 c. water
1 tsp. salt

Heat the oil in a large pot with a tight-fitting lid over medium heat. Add the rice and toast it for about 2 to 4 minutes, stirring frequently. Add the habanero and cook for another 2 minutes. Add the red sauce and salt and cook for 2 more minutes. Add the water and salt and stir to combine. Bring to a boil, then decrease the heat to maintain a simmer. Cover and cook for 18 minutes. Remove from the heat and let the rice steam, covered, for 10 minutes.

For the Jerk Paste and Lamb:

1/2 c. soy sauce
1 bunch green onions, whites chopped, greens reserved for garnish
2 habanero peppers, seeded if desired, chopped
2 T. tamarind paste
Leaves from 5 thyme sprigs
1/3 c. Worcestershire sauce
1 (2 in.) piece fresh ginger, roughly chopped
2 cloves garlic, peeled
1/4 c. sugar
2 T. salt
1/2 tsp. ground allspice
1 tsp. ground cinnamon
2 bay leaves
1/2 tsp. ground cloves
Canola oil, for greasing the grill
2 (about 2 pounds each) full racks of lamb, frenched

In a blender, combine all the ingredients except the lamb and blend until smooth. Coat the lamb well with jerk sauce and reserve in a zip-top bag or bowl.

Preheat oven to 400°F and prepare a sheet pan with foil and a roasting rack. In a large pan, add 1.5 T. of oil and set heat to medium-high. Once oil is shimmering, sear the lamb on all sides to a deep golden brown - do one rack at a time unless there is sufficient room for both. Once seared, transfer lamb to sheet pan and roast in oven for 15 minutes. Remove lamb from oven and let rest for 15 minutes.

For the Gooseberries:

2 limes, juiced
1 T. honey
1 T. olive oil
1/2 tsp. kosher salt
1 pint gooseberries, halved

In a small bowl, whisk together the lime juice, honey, oil, and salt. Add the gooseberries and mix gently to coat.

To Serve:

Reserved scallion greens, thinly sliced on bias
Chopped fresh parsley

Fluff the rice and spoon it onto a large serving platter. Slice the lamb and place on top of the rice.

Number of Servings: 8-10 people

Prep Time: 30 minutes

Personal Notes: One of the books we read this year was *Notes from a Young Black Chef: A Memoir* by Kwame Onwuachi. This is one of his signature recipes.

Recipe courtesy of Kwame Onwuachi

The Stranger Than Fiction Book Club reads only nonfiction books. Call or stop by the library for more information on the current book and meeting time.

Korean Style Beef Bulgogi

Brandon Zimmerman

1 1/2 lbs. boneless rib eye steak or thin beef slices
(Chef Note: I buy what I normally use from the meat section at Fresh International market in Schaumburg and the meat package says "Bulgogi" on it)
1/2 small pear, peeled and coarsely grated
(Chef Note: I buy "Asian pears" from Caputos in Algonquin and they work nicely)
1/4 tsp. soy sauce
2 T. brown sugar
3 cloves garlic, minced
1 T. freshly grated ginger (minced also works)
1 nice sized onion (whatever variety you choose)
2 green onions, thinly sliced
2 T. vegetable oil, (or other cooking oil)
2 T. toasted sesame oil (optional, adds a spice flavor)

1. If meat is frozen, thaw it. Also if it is not cut into thin strips, do so in this step. Also prepare your regular onion by chopping into chunks or slices.

2. Combine soy sauce, brown sugar, garlic, ginger and grated pear into a bowl. Stir to incorporate all ingredients, especially the brown sugar.

3. Place meat into bowl and marinate it for 5 min. or longer in the fridge.
(Chef Note: I use a gallon Ziplock freezer bag instead of a bowl so I can massage the meat in the sauce for a bit to really marinate it.)

4. Heat a non-stick wok or deep skillet pan with 2 T. of cooking oil, and add your cut up onion slices or chunks and sauté for a few minutes until they turn slightly golden.

5. Add in your marinated meat from bowl (or ziplock) and cook until all meat turns a nice brown color and is heated thoroughly.

6. Add your chopped green onion. If you chose the optional sesame oil add it in this step. Stir.

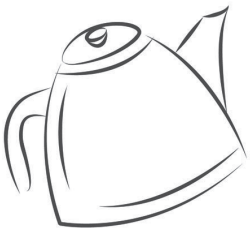
7. Take off heat, if desired drain some of the liquid from cooking (Chef Note: I usually leave it in as a "sauce".)

8. Serve as is, or serve on a bed of rice of your choice. (Chef Note: I usually opt for the latter.)

Number of Servings: Roughly 4 (depends on how much meat you use)

Prep Time: 30 min - 1 hour prep and cook

Personal Notes: I found this recipe online after trying Bulgogi from a restaurant in Arlington Heights called Mama House. The original recipe has a few "spicy" additions, and (unfortunately for me) my girlfriend I live with is not a fan of spicy foods so I modified those ingredients out. I have also substituted a pear with an apple, and the results are slightly sweeter taste, depending on what kind of apple you buy. We are fans of Asian inspired foods thanks to being fans of Anime and liking various aspects of Asian cultures. We usually serve this on top of rice in a bowl, and it makes a nice dinner for the two of us, where we usually have enough for a second bowl each.



Meatloaf Wellington

Judy Schneider

1 (17.3 oz.) package Pillsbury puff pastry sheets (2 sheets), defrosted according to package instructions
Flour, for rolling pastry
2 T. olive oil
1 medium onion, finely diced
1 T. minced garlic
1 (8 oz.) package fresh cremini or button mushrooms, stems discarded, very finely chopped (about 1 1/2 c.)
2 tsp. kosher salt
1/2 tsp. freshly ground black pepper
1 (6 oz.) package chicken flavored Stove Top stuffing mix
3 eggs
1 1/2 lbs. (at least 80/20) ground beef
1 c. (2 oz.) finely grated Parmigiano-Reggiano cheese
1/4 t. cayenne pepper
6 oz. (about 12 slices) thinly sliced prosciutto

Mix together all ingredients except for prosciutto and puff pastry sheets. Form into a loaf.

Roll your puff pastry out, and place meatloaf in center. Place slices of prosciutto over meatloaf. Then fold puff pastry over the meatloaf from sides and center. Moisten edges and seal. Place in pan seam side down. Make a couple of slits on top, not going through the dough.

Bake at 350 degrees for one hour.

Number of Servings: 8

Prep Time: 40 minutes

Personal Notes: This was adapted from one of Jamie Oliver's recipes. I eliminated the mushrooms ~ they are not my thing.

Mrs. Anderson's Baked Beans

Ann Bartelt

1 lb. ground beef, browned
1 lb. fried bacon
1 c. chopped onion
1 jar B&M baked beans
1 can dark red kidney beans
1/2 c. ketchup
1/2 c. brown sugar
1/2 c. sugar
1 tsp. wet yellow mustard
1 tsp. salt

Mix all ingredients in a casserole and bake at 250º for 20 min. You can also put all ingredients into a crockpot on low for 3-4 hrs.

Oven Beef Stroganoff

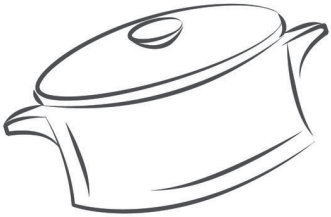
Judy Schneider

2 lbs. beef (sirloin or tenderloin) cut in 1 inch strips
2 T. butter
1/2 small onion, minced
2 T. all purpose flour
2 beef bouillon cubes
2 c. hot water
Dash of hot pepper sauce
3/4 tsp. salt
1/4 tsp. pepper
1 T. each of prepared mustard, Worcestershire and ketchup
1/2 c. dairy sour cream

Cook meat in 1 T. butter until it loses its red color. Add onion, cook for 5 minutes. Put into casserole dish.

Melt remaining butter in saucepan; blend in flour. Add bouillon cubes, hot water, hot sauce, salt, pepper, mustard, Worcestershire and ketchup. Cook until thickened. Beat in dairy sour cream, pour mixture over meat. Cool, cover and refrigerate until ready to use or bake in preheated oven 350º for 45 minutes.

Serve over noodles, potatoes or rice.



Parmesan Encrusted Pork Chops

Kim Colburn

8 boneless pork chops, 1/2-inch thick
2 large eggs (beaten)
3/4 tsp. garlic salt (divided plus additional)
1/4 tsp. black pepper
3 T. milk
1 c. Panko breadcrumbs (can sub gluten free breadcrumbs)
2/3 c. grated Parmesan cheese
1 tsp. lemon pepper
1 tsp. onion powder
1/2 tsp. dry Italian seasoning
1/4 c.butter (melted)

Preheat oven to 350ºF. Liberally spray a rimmed baking sheet fitted with a baking rack with cooking spray. Line the baking sheet with foil, if desired. Set aside.

In a shallow bowl, beat together the eggs, milk, 1/4 tsp garlic salt and 1/4 tsp black pepper. On a plate, mix together the breadcrumbs, parmesan, lemon pepper, 1/2 tsp garlic salt, onion powder and dry Italian seasoning.

Season each pork chop lightly with garlic salt to taste. Dip each pork chop into egg wash. Dredge chops in seasoned bread crumbs. Press the bread crumbs firmly onto each pork chop. Arrange on the baking rack. Drizzle each pork chop with melted butter.

Bake for 30-35 minutes or until fork tender. To brown further, at the end of baking, increase the oven temperature to broil. Turn once to brown both sides evenly. Rest for 5 minutes then serve.

Personal Notes: My husband normally doesn't like pork chops, but we bought some at a butcher so I had to find a recipe. When I made this recipe, I left the garlic out, as we don't care for garlic. These made the house smell wonderful and were the best pork chops I have ever had!

Poppin' Fresh Barbecups ☺

Scott Henke

3/4 to 1 lb. ground beef
1/2 c. your favorite barbecue sauce
1 T. instant minced onion
2 T. brown sugar
1 8 oz. can refrigerated tender flake biscuits
3/4 c. shredded cheddar cheese

Preheat oven to 400ºF.

In a large skillet, brown beef; drain. Add bbq sauce, onion, brown sugar.

Separate biscuit dough into 12 biscuits. Place 1 biscuit in each of 12 ungreased muffin cups, pressing dough up sides to edge of cup.

Spoon meat into cups. Sprinkle each with cheese.

Bake at 400º for 10 to 12 minutes until golden brown.

Number of Servings: 12

Prep Time: Fast and easy

Personal Notes: My Mom made this for my brother and me when we were kids and I always loved it.

Roast Beef Sandwich

The Gebben Family

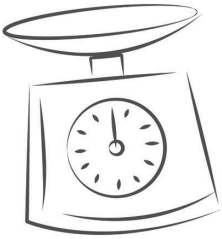
3 lbs. chuck roast
1/2 c. beer
1 T. garlic powder
1 package zesty Italian dry mix
8 oz. jar pepperoncini with juice OR banana peppers

1. Rub roast with garlic powder and dry zesty Italian dry mix.
2. Place meat in crockpot.
3. Pour beer and pepperoncini on meat.
4. Simmer all day in crockpot on low heat for about 8 hours.
5. Serve with brat buns.

Number of Servings: 10-12 people

Prep Time: 9 hours

Personal Notes: I received this recipe from my dear friend Susan Paniak. Susan shared many of her favorite recipes with me over the years.



Salisbury Steak

Cle Tazbier

1 lb. ground beef
1 green pepper (finely chopped)
¼ c. bread crumbs
1 egg
2 tsp. ketchup
1 tsp. mustard
½ tsp. dried parsley
½ tsp. dried onion powder
¼ tsp. salt
1 tsp. oil

Gravy:
2 T. butter
2 T. flour
1 ½ c. beef broth
1 tsp. ketchup
1 tsp. Worcestershire sauce
½ tsp. dried onion powder
1 package of mushrooms (sliced)

Steaks:
Place all ingredients for steaks (except oil) in a large mixing bowl and mix well. Shape into 4-6 patties. Heat oil in a large skillet and brown steaks, about 3-5 minutes. Remove and set aside.

Gravy:
In the same skillet (do not wipe anything out of it), melt butter over medium heat. Pour in stock, stirring well. Add ketchup, Worcestershire sauce, onion powder, and mushrooms. Bring to a boil and then simmer for 5 minutes.

Place steaks back into gravy and cook covered for 10-15 minutes or until cooked through.

Serve with mashed potatoes.

Salisbury Steak

Richman Family

1 can golden mushroom soup
1 T. mustard
2 tsp. Worcestershire sauce
1 tsp. horseradish
1 1/2 lbs. ground beef
1 egg
1/4 c. bread crumbs
1/2 c. water
2 T. parsley
1 package egg noodles

Blend soup, mustard, Worcestershire sauce, horseradish.

Combine ground beef, egg, bread crumbs, salt and pepper and 1/4 c. of the soup mix. Shape into 6 patties. Brown patties, pour off fat.

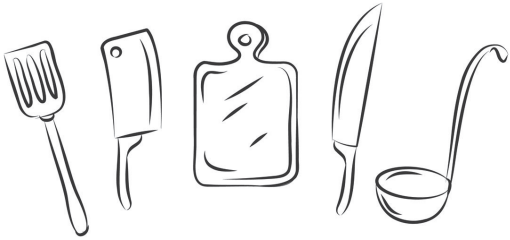
Add 1/2 c. water and parsley to remaining soup mix. Add the soup mix to pan with patties.

Cover and cook on low heat for 20 minutes.

Serve over cooked egg noodles.

Number of Servings: 6

Prep Time: 45 minutes



Slow Cooker Pulled Beef

Alexa Newman

1 3-4 lb. roast (round or rump)
2 large onions, chopped
2 t. garlic, minced
½ c. apple cider vinegar
Salt and pepper, to taste

1. Put half of the chopped onions on the bottom of the slow cooker.

2. Salt and pepper the roast on all sides.

3. Place roast in slow cooker.

4. Cover roast with remaining onions and garlic.

5. Add apple cider vinegar to the slow cooker.

6. Cook on low for 6-8 hours.

7. Check about halfway through, to make sure there is enough liquid. Add water if roast is too dry.

8. When meat is ready, it will easily pull apart with 2 large forks. Shred / pull the beef and stir everything together.

Goes well with french or ciabatta rolls.

Number of Servings: 12

Prep Time: prep 15 minutes, cook time 6-8 hours

Personal Notes: This crowd pleaser has become one of my go to party dishes.

Slow-Cooker Maple Brown Sugar Ham

Elly Anderson

1 fully cooked boneless ham (5 to 6 lbs)
1/2 c. honey Dijon mustard
1/2 c. real maple syrup
1/2 c. packed brown sugar

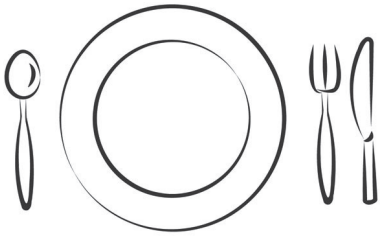
1. Spray 6 qt. oval slow cooker with cooking spray. Make cuts about 1 inch apart and 1/4 inch deep in diamond pattern in top of ham. Place ham in slow cooker.

2. In small bowl, stir together mustard, syrup and brown sugar with whisk until well blended. Pour mixture over ham.

3. Cover, cook on low heat setting 3-4 hours or until meat thermometer inserted in ham reads 140 degrees.

4. Remove ham from slow cooker. Cover loosely with foil; let stand 10-15 minutes. Strain cooking juices. Slice ham; pour strained juices over ham.

Personal Notes: This makes a great holiday meal and the leftovers make yummy sandwiches.



MAIN COURSES:

SEAFOOD, POULTRY, PASTA, & CASSEROLES

All American Chicken and Vegetable Dinner ★

Scott Henke

2 sheets of heavy duty aluminum foil from a 18 in. roll; 18x18
1/4 c. water
1 T.. flour
1/2 c. Parmesan cheese
2 tsp. garlic salt
1 tsp. paprika
1/2 tsp. pepper
9 skinless, bone-in chicken pieces
3 ears fresh corn, halved
1/2 lb. fresh green beans, cut in pieces
1 onion cut in eighths

Preheat grill to med-high or oven to 450ºF. Crimp the foil together to make a bag.

Combine water and flour, add to bag. Combine cheese and seasonings, sprinkle 1/2 of seasonings over chicken. Place chicken in bag in an even layer. Combine vegetables with remaining seasonings, arrange on top of chicken.

Double fold open end of bag. Place bag in 1 in. deep pan. Slide bag off pan onto grill or leave on pan and place in oven. Grill 30-35 min in covered grill or cook in oven 55-60 min.

Use oven mitts, remove bag, cut open with sharp knife, allow steam to escape.

ENJOY!

Number of Servings: 5 to 6

Aunt Joyce's Chicken Casserole

Julie Gilligan

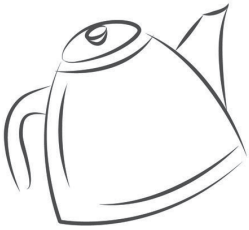
8 chicken breasts (cooked and pulled apart with a fork)
1 c. chopped celery
1 c. chopped green peppers
1/2 c. chopped onion
1 jar pimentos
1/2 quart jar Mayo
2 pkg. grated cheddar cheese (less if you prefer)
Crushed potato chips (as much or as little as you like for topping)
Bacon bits

Mix all ingredients except for cheese, potato chips and bacon bits. Put in a greased casserole dish and top with cheese, potato chips and bacon bits. Bake at 325º for 45 minutes.

Number of Servings: 8-10

Prep Time: 20 to prep 45 to cook

Personal Notes: This is a family favorite passed on from my dear Aunt Joyce. It's not something we have very often but it's a cheesy, crunchy, delicious dinner that's always a hit when it's served.



Baby Shower Chicken

Karin Litwin

8 boneless chicken breasts
2 cans cream of chicken soup
2 small packages of frozen broccoli spears
1 c. Miracle Whip
1 tsp. lemon juice
1 c. grated cheddar cheese
1/2 c. bread crumbs with 2 tbsp. melted butter

Add chicken to simmering salted water. Cook on simmer for 2 hours.

Preheat oven to 350ºF. Grease 9 x 13 pan. Place broccoli in dish - with the florets facing out in pairs.

Mix soup, Miracle Whip and lemon juice.

When chicken is done simmering, slice 1/4 to 1/2" wide. Put chicken on top of broccoli. Pour sauce mixture over chicken and broccoli. Sprinkle cheese over mixture. Sprinkle bread crumbs over cheese.

Bake for 45 minutes.

Number of Servings: 8 servings - recipe can be halved

Prep Time: 3 hours

Personal Notes: We made this for my sister's shower when she finally received her adopted child. This dish is filled with happy memories.

Best Potato Cheese Casserole ★

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

2 lb. shredded frozen hash browns
1 lb. bacon - cooks, drained, crumbled
1 stick of butter or margarine - melted
1/2 c. chopped onion - sautéd
1 tsp. salt and 1 tsp. pepper
1 can cream of mushroom soup
1 pt. of sour cream
1/2 lb. shredded cheddar cheese

1. Spray a non-stick cooking spray on a 9x13 baking dish.

2. Mix hash browns, bacon and 1 stick melted butter (margarine) in a large bowl.

3. Add onions, sour cream, cheese and mushroom soup.

4. Add salt and pepper.

5. Put all in casserole pan.

6. Bake at 350ºF for 1 hour and 15 min.

Number of Servings: 8

Prep Time: 30 minutes

Personal Notes: There are a lot of hash brown casseroles out there, but I think this one is the best!

Cajun Chicken Spaghetti Squash

Ryan Jana

2 medium spaghetti squashes (or 1 large)
1½ T. olive oil, divided
¾ tsp salt, divided
¼ tsp pepper, divided
1 lb. boneless skinless chicken breasts, chopped into small cubes
1 T. + 1 tsp. Cajun seasoning
½ onion, chopped
2 cloves garlic, finely chopped
1 red bell pepper, chopped
1 green bell pepper, chopped
3 roma tomatoes, diced
2 oz. reduced fat cream cheese
¼ c. chopped flat leaf parsley
3 T. shredded parmesan cheese

1. Roast the squash:

Preheat the oven to 350 degrees. Cut each spaghetti squash in half lengthwise. Scoop out the seeds. Rub ½ T. of olive oil on each half and sprinkle with ¼ tsp of salt and ⅛ tsp pepper. Place in the oven, flesh side up, and roast for 30-40 minutes pending the size of the squash. Let the squash cool or you'll burn yourself. Ouch!

2. Cook the chicken:

While the squash is roasting, toss the chicken breast cubes in 1 T. Cajun seasoning and ¼ tsp. until evenly coated. Add 1 T. of olive oil to a very large sauté pan or skillet over medium-high heat. Once heated, add in the chicken and sauté for 7-8 minutes, flipping the pieces once to brown on all sides. Transfer the chicken to a plate.

3. Cook the veggies:

To the same pan, add the onion and sprinkle with ½ tsp. garlic and sauté for another minute or so. Add the bell peppers, 1 tsp. of Cajun seasoning, and sauté for 2-3 minutes until softened. Then, add in the diced tomatoes and cream cheese. Stir gently until combined. Take the mixture off the heat and set aside.

4. Add the spaghetti squash:

When the squash is cool enough to handle, use a fork to scrape the spaghetti strands out of each half. Add the spaghetti squash and the chicken to the sauté pan and toss to combine. If using an oven safe pan, place the skillet in the oven. Or, transfer the mixture to a casserole dish.

5. Bake and serve:

Bake at 350 degrees for 20 minutes or until the edges are slightly crispy. Garnish with fresh chopped parsley and Parmesan cheese before serving.

Number of Servings: 4

Prep Time: 60 minutes

Personal Notes: If you'd like to keep this recipe vegetarian, then just omit the chicken parts of the recipe. It's plenty tasty without it.

I don't find Cajun spice to be HOT. This dish has a kick to it. However, don't be intimidated by the spice. The spice is nice!

I'm salivating just thinking about this dish.

Chicken Cordon Bleu

Michele Cali

4 skinless, boneless chicken breasts, thawed
4 slices American or Swiss cheese
4 deli slices of honey ham
1 egg
1/8 tsp. water
1/3 c. of Italian bread crumbs (may need more depending on size of chicken breasts)
4 Toothpicks

Preheat oven to 350ºF.

Crack egg into bowl add 1/8 tsp. of water and whisk lightly until mixed.

Place Italian bread crumbs in another bowl.

Place one piece of chicken breast flat on a plate. Place a piece of ham on top and add a piece of cheese on top of ham. Fold in half. Hold halves together with a toothpick.

Carefully place filled chicken into egg bowl and coat both sides. Next put egg coated chicken into bowl of Italian bread crumbs and coat. Place chicken on nonstick baking sheet. Repeat steps for 3 other chicken breasts.

Bake at 350ºF for 20 -25 minutes. Making sure chicken is fully cooked. Remove toothpicks from chicken breasts before serving.

Number of Servings: 4

Prep Time: 15 minutes

Chicken Enchiladas

Patricia Aguilar

Sauce:
1 can cream of chicken soup
1 can (4 oz.) green chilies or 3/4 cup roasted and diced Hatch green chilies
1/4 cup diced yellow onion

Filling:
1 lb. shredded cheddar cheese
2 cups shredded rotisserie chicken
1 dozen white corn tortillas
1/2 cup diced yellow onion

Saute green chile and 1/4 cup onion in 1 teaspoon oil. Stir in cream of chicken soup and 1/2 cup milk. Warm sauce until bubbly, take off heat and allow to set while preparing the enchiladas.

Enchiladas:
Fry each tortilla in hot oil for a few seconds on each side. Drain on paper towel. Fill each tortilla with shredded chicken, onion, cheese and a tablespoon of the sauce. Roll each tortilla and place seam side down in a casserole dish. Continue with each enchilada, placing them side by side in the dish. Pour remaining sauce on top of the enchiladas, sprinkle remaining cheddar cheese on top.

Bake at 350 degrees for about 20-30 minutes. Serve with refried beans and Mexican rice.

Personal Notes: Our family of three moved to Algonquin in 1983 when it only had a single traffic light at the corner of Rt. 62 and 31. The population was about 5,500. We relocated from El Paso, Texas and have added two more family members since then, not to mention pets. We have enjoyed living in the Algonquin area for the past 38 years and seeing its progress. This Chicken Enchilada recipe has been in our family for many years and has been comfort food to remind us of that fabulous Hatch green chile that has become a favorite among many.

Chicken Fiesta

The Ochs Family: Mike, Michelle, Maria, Cecilia, Eva, Clara, Audra, and Greta

4-6 boneless chicken breasts
Jar of salsa or can of diced tomatoes
Bag of frozen corn (16 oz.)
Can of black beans, drained
Optional: diced onion, jalapeños, shredded cheese, cooked rice, tortillas, and tortillas chips

Place chicken in bottom of slow cooker. Add salsa or tomatoes, black beans, and corn. If desired, add onions and jalapeños.

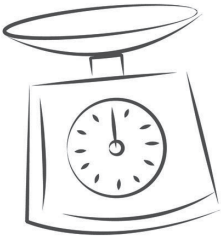
Cover and cook on low in slow cooker at least 5-6 hours.

If desired, serve with shredded cheese, cooked rice, tortillas, and/or tortilla chips.

Number of Servings: 8-10

Prep Time: 15 minutes

Personal Notes: So many variations and so easy! One of our family favorites. Enjoy!



Chicken Panne

Judi Pittaway

4 skinless, boneless chicken breasts
4 T. whipping cream
Fresh bread crumbs (can use Panko)
5 T. butter
3 T. olive oil
1/3 c. heated cognac
1 1/2 c. whipping cream*
4 egg yolks

Cut chicken breasts in half (you need 8 pieces). Pound flat with a heavy cleaver/mallet. Dip in flour, seasoned with salt and pepper. Then dip into batter of two eggs, beaten with 4 T. cream and finally dip in bread crumbs.

Melt 5 T. butter with 3 T. of oil in skillet. When oil is bubbly, brown the chicken quickly on both sides and cook until tender, browning and cooking no more than 15 minutes. Salt and pepper them while they are cooking. Remove pan from heat and cover with heated cognac and ignite. When flames die down, remove chicken to a hot platter. Keep warm.

Combine 1 1/2 c. whipping cream and four beaten egg yolks and stir into pan of chicken drippings. Heat slowly, stirring constantly with a wooden spoon until sauce is slightly thickened. Do not boil! Pour over chicken.

Number of Servings: 8

Personal Notes: *This recipe calls for 1 1/2 cups whipping cream. This is more than the small container you buy. You may buy 2 containers or substitute coffee cream or half and half for part of the cream and mix it with the whipping cream so there is enough for this recipe.

A James beard recipe, published in the Saturday Evening Post.

Chicken Piccata

Jacquie Albanese Kacena

6 thin sliced chicken breasts (pounded)
½ c. chicken broth
½ c. dry white wine
2 T. capers
2 lemons (juice and zest)
4 cloves garlic, sliced thin
Olive oil
1 T. minced parsley
Flour
Salt
Pepper

Season chicken breast slices with salt and pepper on both sides. Dredge in flour. Fry in olive oil for 4 minutes on each side. Remove chicken and set aside.

Add thin sliced garlic to pan and sauté until blonde. Add capers, lemon juice and zest from 2 lemons, parsley, wine and broth to pan. Add chicken and cook for an additional 5 minutes until sauce thickens.

Serve with Risotto.

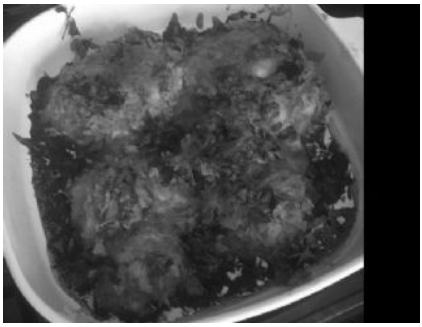
Number of Servings: 2-3

Prep Time: 30 minutes

Cilantro Chicken

Kimberly Tazbier

1 lb. boneless, skinless chicken thighs
1 ½ c. crushed tortilla chips
¼ c. lime juice
1 Tbsp. honey
¼ c. cilantro (chopped)
2 Tbsp. olive oil
1 c. pepper jack cheese (shredded)



Preheat oven to 350ºF. Trim fat off chicken.

In a small bowl mix honey, lime juice and olive oil.

In a ziplock bag, crush tortilla chips with a rolling pin until pieces are very small. Empty tortilla pieces into a small bowl.

Drizzle a little oil olive in the bottom of an 8 x 8 glass dish.

Dip chicken in lime juice mixture and then in bowl with tortilla chips to coat on both sides. Set in pan and repeat with remaining pieces.

Pour remaining lime juice mixture over chicken. Top with cheese and cilantro. Bake for 45- 50 minutes.

Corned Beef Chicken ★

The Zimmerman's

8 boned, skinless chicken breasts cut in half (16 pieces)
Thin sliced beef or corned beef lunch meat (at least 16 slices)
8 slices bacon, cut in half
1 can cream of mushroom soup
1 c. (1/2 pint) sour cream
1 package dry onion soup mix

Fold each chicken piece over a slice of the beef. Place close together in a baking dish. Place 1/2 strip of bacon over each piece of chicken.

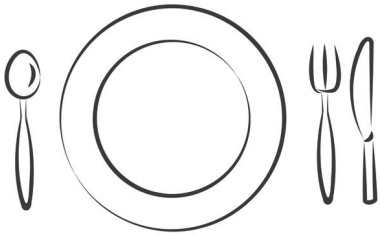
Mix the mushroom soup, sour cream and dry onion soup mix together and spread over the chicken.

Bake uncovered at 275ºF for 3 hours. If browning too quickly, cover loosely with foil.

Number of Servings: about 8

Prep Time: 3 1/2 hours--mostly cooking time, but worth it!

Personal Notes: This recipe is very good as leftovers, too!



Curry Chicken

Cle Tazbier

2 T. olive oil
1 small onion (chopped)
2 cloves garlic (chopped) -optional-
2 tsp. curry powder
1 (14.5 oz.) can diced fire-roasted tomatoes (drained)
¾ c. plain Greek yogurt
½ c. milk
½ tsp. salt
¼ tsp. pepper
1/8 tsp. cayenne pepper (optional)
1 ½ c. cooked chicken (cut in chunks)

Heat olive oil in a large skillet. Add onions and sauté until softened. Add garlic and sauté for 30 seconds.

Stir in curry powder, tomatos, yogurt and milk. Season with salt, pepper and cayenne pepper. Bring to a low simmer, and cook for 2-3 minutes until slightly thickened.

Stir in cooked chicken and cook until warmed through.

Serve with rice.

Easy Chicken Pot Pie

Kimberly Tazbier

1/3 c. butter
1/3 c. flour (can use gluten free)
1/3 c. onion
½ tsp. salt
¼ tsp. pepper
1 can chicken broth
2/3 c. milk
2 c. chicken (cut into chunks)
1 package of frozen peas and carrots
2 pie crusts (I use Wholly wholesome gluten free pie crust, found at Fresh Market in freezer section)

Preheat oven to 425ºF.

Cook chicken and onion until lightly browned, set aside.

In a large fry pan, melt butter and add flour to make a roux. Slowly pour chicken stock in while stirring.

Once mixed, add chicken, onion, and milk and bring to a boil.

Add remaining ingredients.

Pour into pie crust, top with second pie crust (carefully make a couple small holes in the top crust for venting).

Bake for 30- 35 minutes or per the directions of the pie crust you are using.

Personal Notes: I received this recipe from my cousin years ago. I make this all the time because it is so easy to make and it is delicious.

Easy Oven Baked Chicken Tacos

Julie Cummings

1 T. olive oil
1/2 lb. cooked chicken, shredded (can use rotisserie chicken)
1 packet taco seasoning
1/2 c. onion, diced
1 can (14.5 oz.) diced tomato, well drained
1 can (4.5 oz.) chopped green chiles
10 Stand and Stuff taco shells
1/2 (16 ounce) can refried beans
2 c. Mexican blend cheese, shredded
Toppings such as jalapenos, sour cream, salsa, chopped cilantro, shredded lettuce, or any of your favorites.

1. Preheat oven to 400ºF. Line a 9x13 baking dish with foil. (Foil can help in keeping the shells crisp.)

2. Heat olive oil over medium heat in skillet.

3. Add onion to skillet and cook for 2-3 minutes, or until onion is translucent.

4. Stir in the chicken, taco seasoning, tomatoes, and green chiles. Stir to combine fully. Reduce to simmer and allow to cook for 5-8 minutes.

5. Place the taco shells in the baking dish, standing up. (Approximately 10 adding 2 on each side.)

6. Spoon 1 T. of beans into the bottom of each taco shell. Top with chicken mixture, almost to the top of each shell.

7. Sprinkle each shell generously with shredded cheese.

8. Bake for 12-14 minutes or until cheese is fully melted and the edges of the shells are browned.

9. Remove and top with your favorite toppings.

Number of Servings: 10

Prep Time: 15

Easy Spanish Rice Casserole ★

Alexa Newman

1 lb. lean ground beef
2 cans (14.5 oz.) diced tomatoes
2 packages of Spanish rice mix, (Rice-A-Roni, Zatarains, etc.)
2 bell peppers, chopped
1 large onion, chopped
1 c. frozen corn
2 c. water
½ tsp. oregano
4 T. butter

In large sauté pan, brown ground beef, onions, and peppers. Drain grease.

Add Spanish rice mixes, including seasoning packets, tomatoes, corn, oregano, butter, and water. Bring to a boil. Cover, lower heat to a simmer, and cook for 18-20 minutes.

Number of Servings: 4-6

Prep Time: 30 minutes

Fettuccini Alfredo with Broccoli

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

1/2 lb. broccoli - cooked and drained
16 oz. fettuccini - cooked and drained
1 stick of butter
1/2 pt. of heavy cream
1 dash of garlic salt
3/4 c. grated Romano cheese
1/2 c. grated Parmesan cheese
Salt & pepper to taste

1. In a large pan, pour heavy cream in, then add butter.

2. Melt butter over low heat.

3. Add salt, pepper and garlic salt. Stir to combine.

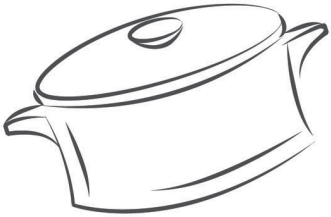
4. Add cheese until melted.

5. Add pasta and broccoli.

Number of Servings: 4-6

Prep Time: 30 min

Personal Notes: Once a week, I like to have a vegan meal, This is also nice to use up leftover broccoli. You can also substitute a meat for the broccoli.



Fusilli with Spinach and Asiago Cheese

Julie Cummings

1 lb. fusilli pasta
1/4 c. olive oil
1 garlic clove, minced
1 bag (9 oz.) fresh spinach, roughly chopped
8 oz. (1/2 pint) cherry tomatoes, halved
1 c. (about 3 1/2 oz.) grated Asiago
1/2 c. grated Parmesan
1 tsp. salt
3/4 tsp. freshly ground black pepper

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, about 8-10 minutes. Drain pasta, reserving 1/2 c. of the cooking liquid.

Meanwhile, warm olive oil in a large, heavy skillet over medium-high heat. Add the garlic and cook until fragrant, about 2 minutes. Add the spinach and tomatoes and cook until the spinach wilts, about 2 more minutes. Add the cooked pasta and toss. Add the cheeses, salt, pepper, and the pasta cooking liquid and stir to combine.

Number of Servings: 4 - 6

Prep Time: 15 minutes

Personal Notes: This is a great meat free entre that is tasty, quick and easy!

Garlic Butter Orange Roughy ★

Scott Henke

1 lb. Wild Orange Roughy, cut into four 4 oz. pieces
4 T. butter
1 oz. garlic minced, at least 2 cloves fresh garlic
1 T. olive oil
1/2 tsp. salt
1/4 tsp. pepper
2 T. Parmesan cheese
2 T. panko breadcrumbs
1/4 tsp. paprika
1/2 tsp. parsley, chopped - optional

Heat oven to 375ºF.

Rinse fish in water. Pat dry with paper towels and set aside.

Melt butter in small sauce pan. Add garlic and olive oil, stir until mixed.

Spray glass baking dish with cooking spray.

Sprinkle both sides of fish with salt and pepper, and lay fish in the glass dish. Add garlic butter mixture. Sprinkle with cheese and breadcrumbs.

Bake 20 min, or until fish flakes with fork. Garnish, if desired with paprika and parsley.

Number of Servings: 2 to 4

Personal Notes: We like this so much, we only get two servings.

Ham Souffle Sandwich ★

Chris Leahy

16 slices of bread
16 slices ham
8 slices cheddar cheese
3 cups milk
6 eggs, beaten
1/2 tsp. salt
1/2 tsp. dry mustard
1 cup potato chips, crushed
1/4 cup butter, melted

ASSEMBLE AND REFRIGERATE OVERNIGHT

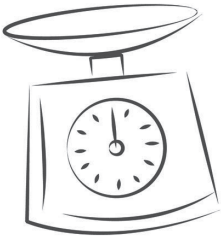
Grease 9x13 pan. Lay 8 slices of bread. Lay ham slices, then cheese, then cover with remaining 8 slices of bread. Mix eggs, milk, seasonings - pour over bread. Cover and refrigerate overnight.

Preheat oven to 350ºF. Before baking, cover with crushed potato chips and drizzle with melted butter. Bake for 1 hour.

Number of Servings: 6

Prep Time: 10 minutes

Personal Notes: My mom made this casserole when I was a kid. I would always ask when we were having it next and her response was "when I have time to put it together." I offered to make it when I was 7 years old and have been making it a couple times a month for almost 50 years now. My daughters do the same thing and ask "when are we having Ham Souffle?" So they learned to make it at an early age, too. My family loves it for with breakfast or dinner. You can subsititute slices of cheese for shredded cheese. Serve with some fresh fruit. Hope you enjoy!



Healthy Broiled Tilapia Parmesan

Allison Hogreve

½ c. Parmesan cheese
⅛ c. butter, softened
3 T. light mayonnaise
2 T. fresh lemon juice
¼ tsp. dried basil
¼ tsp. ground black pepper
⅛ tsp. onion powder
⅛ tsp. celery salt
2 lb. tilapia fillets

Step 1
Preheat oven broiler. Grease broiling pan or line with aluminum foil.

Step 2
Mix Parmesan cheese, butter, mayonnaise, and lemon juice together in a small bowl. Season with dried basil, pepper, onion powder, and celery salt. Mix well and set aside. Arrange fillets in a single layer on prepared pan.

Step 3
Broil a few inches from the heat for 2 to 3 minutes. Flip fillets over and broil for 2 or 3 minutes more. Remove fillets from oven and cover with Parmesan mixture on top side. Broil until fish flakes easily with a fork, about 2 minutes.

Number of Servings: 8

Prep Time: 15 minutes

Honey Chicken

The Brunner Family

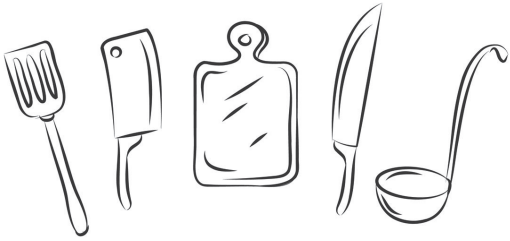
1 1/2 lb. boneless, skinless chicken thighs
1/2 c. onion (diced)
1/2 c. soy sauce
1/4 c. ketchup
2 tsp. garlic (minced)
1/4 T. red pepper flakes
1/2 c. honey
Salt
Pepper
2-4 T. cornstarch
1/4 c. water

1. Trim fat from chicken thighs if needed.
2. Place all ingredients except for cornstarch and water into an Instant Pot.
3. Lock cover into place and seal steam nozzle.
4. Cook on high pressure for 15 minutes (if you are using frozen chicken add an additional 10 minutes).
5. Let pressure naturally release for 5 minutes then quick release the remaining pressure.
6. Remove chicken from the liquid and shred or dice.
7. Set Instant Pot setting to sauté and bring liquid to a boil.
8. In a small cup combine cornstarch and water.
9. Add cornstarch mixture to the boiling liquid stirring as you pour.
10. Cook sauce for 2-3 minutes until thickened (if you prefer a thicker sauce make more cornstarch and water mixture and add a little more).
11. Add chicken back into sauce and stir.

Serve with rice and steamed broccoli.

Number of Servings: 4

Prep Time: 15 Min



Jambalaya

The Stevens Family

1 stick butter
1 can (10 oz.) Rotel Original Diced Tomatoes and Green Chilies
1 can (10.5 oz.) beef consommé
1 can (10.5 oz.) french onion soup
1/2 roasted chicken, taken off bone
14 oz. Andouille Smoked Sausage
1 c. Ben's Original Long Grain White Enriched Parboiled Rice
1 bay leaf

Preheat oven to 375ºF.

Chop sausage and lay out a paper towel in a microwavable dish. Microwave sausage for 3 minutes to get fat/grease out.

In a 9x13 pan, combine everything except butter. Chop butter on top of mixture.

Cover and bake for 1 hour. Take out and stir mixture, cover and bake for another 30 minutes.

Serve!

Prep Time: 15 minutes

Lasagna

Tom Colburn

1 package of lasagna noodles (can use gluten free)
2 small cans of tomato paste
2 small cans of tomato sauce
1 large can of whole tomatoes
1 lb. ricotta cheese
1 package of shredded mozzarella cheese
Parmesan cheese (I use Kraft grated)

Preheat oven to 350ºF.

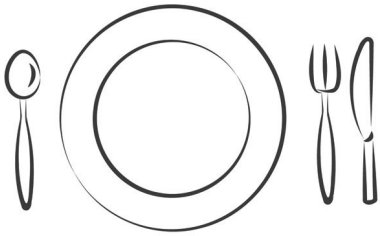
Cook noodles per package instructions, drain and set aside.

In a large sauce pot, mix together tomato paste, sauce and whole tomatoes and heat for about 10 minutes over medium heat. Make sure you stir it occasionally so it doesn't burn.

In a 9 x 13 glass dish, coat the bottom with a thin layer of sauce mixture. Start the layers with 3 noodles across in bottom of the pan. Next add about 4 ladles full of the tomato mixture. Lightly sprinkle Parmesan cheese over the layer. Next spoon clumps of ricotta across the layer and top with a cup or so of mozzarella cheese. Repeat until the noodles are all used.

Bake for about 30 minutes or until cheese is melted and golden brown.

Personal Notes: This is a recipe that my mother-in-law has been making for years. This is delicious and so easy to make.



Mock Stroganoff ★

Alexa Newman

1 lb. lean ground beef (round or sirloin work well)
1 large onion, chopped
4 T. butter
2 T. flour
½ tsp. salt
¼ tsp. pepper
8 oz. button mushrooms, sliced
1 can cream of chicken soup
1½ c. sour cream
1 T. parsley flakes
Spinach fettuccine noodles

1. Start water for pasta.

2. Brown the ground beef and chopped onions in large skillet on stove.

3. Drain grease.

4. Add flour, butter, salt and pepper. Stir until smooth.

5. Add soup, stir.

6. Add mushrooms, simmer for 10 minutes, stirring occasionally.

7. While sauce is simmering, cook noodles according to package directions, and drain.

8. Just before serving, add sour cream and parsley and stir.

9. Serve over hot noodles.

Number of Servings: 4-6

Prep Time: 30

Pad Thai

Tom Colburn

8 oz. flat rice noodles
3 Tbsp. oil (avocado or canola oil)
3 cloves of garlic minced
8 oz. uncooked shrimp, chicken or extra-firm tofu
2 eggs
1 c. fresh bean sprouts
1 red bell pepper (thinly sliced)
3 green onions (chopped)
1/2 c. dry roasted peanuts
2 limes
1/2 c. fresh cilantro (chopped)

For the Pad Thai sauce:
3 T. fish sauce
1 T. low-sodium soy sauce (can sub gluten free soy sauce)
5 T. brown sugar
2 T. rice vinegar
1 T. Sriracha hot sauce (optional)

Cook noodles according to package instructions. Mix the sauce ingredients and set aside.

Heat 1 1/2 T. of oil in a large sauce pan or wok. Add shrimp, chicken or tofu garlic and bell pepper. If using shrimp it will cook quickly, about 1-2 minutes per side or until pink. If using chicken, cook until cooked through, about 3-4 minutes, flipping once.

Push everything to the side of the pan. Add a little more oil and add the beaten eggs. Scramble the eggs, breaking them into small pieces with a spatula as they cook.

Add noodles, sauce, and bean sprouts and toss everything together until combined.

Once plated, top with chopped peanuts, green onions, cilantro and lime wedge.

Personal Notes: We love Pad Thai, so I wanted to find a recipe that I could make at home. When I first found this recipe I almost left out the fish sauce, just because it didn't sound appealing. I am so glad I decided to try it, because it adds to this dish. I make this Pad Thai often and it is very easy and delicious!

Pat's Lasagna

The Mayoras Family

1 lb. ground beef
1/2 c. chopped onion
12 oz. can tomato paste
2 1/2 c. water
2 tsp. minced parsley
1 1/2 tsp. salt
1/2 tsp. garlic powder
1/2 tsp. pepper
1 T. Worcestershire sauce
9+ lasagna noodles
Shredded mozzarella cheese
Parmesan cheese

Preheat oven to 350ºF.

Brown meat and onion, drain. Add remaining ingredients and simmer 30 minutes uncovered.

Meanwhile, cook noodles as directed. In baking pan, spread some sauce, then alternate layers of noodles, sauce, mozzarella and parmesan cheese.

Bake for 30 minutes until bubbly. Let sit for 5 minutes before cutting.

Number of Servings: 4-6

Prep Time: One hour

Personal Notes: When I was growing up, my best friend's Mom made this lasagna dish for large gatherings and always had extra trays to share. We hope you enjoy this easy and delicious dish.

Salmon Steaks ★

The Gebben Family

2 lbs. salmon (6 oz. steaks)
1/2 c. brown sugar
4 T. salted butter - melted
3 T. soy sauce
2 T. lemon juice - fresh
2T. dry wine or water
Chopped pecans

1. Combine all ingredients in a bowl - mix well.

2. Pour over salmon. Place foil over top and marinate overnight in refrigerator.

3. Place chopped pecans on salmon.

3. Bake salmon at 400ºF for 15-20 minutes.

4. Baste every 5 minutes. Do not turn over salmon, skin down.

Can grill at 400ºF for 15 minutes

Number of Servings: 4

Prep Time: 45 minutes

Personal Notes: I had taken cooking classes at Port Edwards Restaurant and this is one of my favorite recipes.

Seafood Feast

Tom Colburn

6- 8 jumbo sea scallops
2-4 (4 oz.) lobster tails
Lemon pepper
3 lemons
Dried basil
4 bay leaves
1 T. olive oil

Fill a large stock pot with water leaving about 4 inches from top of pan. Cut one of the lemons into 4 chunks and add to pot of water, along with basil and bay leaves and bring to a boil.

Cut the lobster tails down both sides, pulling the meat partially out of the shell side. Place a mesh screen over the pot and place the lobster tails on it face down. Cover with a pan lid. Steam for about 8 minutes. The lobster tails will turn red.

While the lobster tails are steaming, heat olive oil in a pan. Place scallops in pan, sprinkle with lemon pepper and squeeze lemon over them. Cook until scallops start turning white (about 2-3 minutes), then turn over.

Personal Notes: We love seafood! I make this on a regular basis. It is a very healthy dinner. I usually pair this with wild rice.

Skillet Gnocchi with Bacon, Tomatoes and Squash

Elizabeth Harmon

12 oz. package refrigerated or shelf-stable gnocchi
1/4 lb. bacon, chopped
1 pint cherry tomatoes
1 medium summer squash or zucchini, peeled and thinly sliced
4 cloves garlic, thinly sliced
8 oz. fresh mozzarella, sliced
1 T. extra virgin olive oil
¼ c. fresh basil, sliced or torn
1 tsp. red pepper flakes
Salt and pepper to taste

In a cast iron or oven-proof skillet, brown the chopped bacon. Remove cooked pieces, retain the fat, and add gnocchi. Cook over medium heat until lightly browned, stirring frequently.

Add tomatoes, squash and garlic, and 1 T. water. Toss with gnocchi, then cover. Cook for 5-7 minutes, allowing tomatos to soften. Crush tomatos with fork or heavy spoon. Stir in cooked bacon and red pepper flakes.

Top with sliced fresh mozzarella, drizzle with olive oil and place under broiler for 5 minutes until cheese is melted. Top with chopped basil.

Number of Servings: 4

Prep Time: 40 minutes

Personal Notes: I adapted this vegetarian recipe to please my meat-loving family. Frying just a little bit of chopped

bacon, and using the bacon fat to brown the gnocchi gives it a wonderful flavor, making it a mostly-meatless winner. Of course, if you want a vegetarian version, simply leave out the bacon, and brown the gnocchi in 2 T. olive oil. If you prefer a different vegetable than squash, try a hearty green, such as kale or chard, and cook covered with the tomatoes and garlic for about 10-12 minutes.

A quick and delicious one-pan weeknight meal that goes on the table in just 40 minutes. Add some crusty Italian bread, and dinner is served!

Slow Cooker BBQ Shredded Chicken Sandwiches

The May Family

1 sweet Vidalia onion
3-4 boneless, skinless chicken breasts
1 c. apple sauce
1 bottle Sweet Baby Ray's Original BBQ Sauce™
Old Bay seasoning™ or seasoned salt to taste
Dash of pepper to taste
Buns or rolls of your choice

Slice or dice the onion and place in the bottom of the slow cooker. Layer chicken breasts on top of the onion. Season the chicken with Old Bay™ or seasoned salt and pepper to taste. Pour apple sauce over the chicken. Pour BBQ sauce on top.

Cook in slow cooker/crockpot on High for 4 hours or Low 6-8 hours. Shred cooked chicken with two forks. Serve on buns.

Prep Time: ~10 minutes prep plus cook time

Personal Notes: Can substitute 2.5-3 lb. pork roast for chicken to make BBQ pulled pork.

Slow Cooker Enchilada Casserole

The May Family

3 boneless/skinless chicken breasts (1.5 lbs)
1 can (28 oz.) red enchilada sauce
1 package of corn tortillas (10-12 count) cut into strips
2-3 c. shredded cheddar cheese
1 can (3.8 oz.) sliced black olives

Optional:
Cilantro
Sour cream
Lime wedges

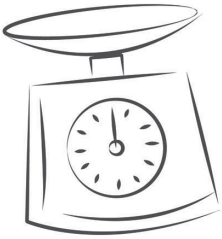
Place chicken breasts in slow cooker/crockpot. Pour enchilada sauce on top of chicken. Cook on low 6-8 hours OR High 4 hours.

Shred the meat with two forks. Add corn tortilla strips and half the cheese and half the black olives. Stir and flatten. Add remaining cheese and olives on top. Cook on high 40 minutes until center is hot and cheese is melted.

Garnish servings with cilantro, sour cream and lime wedges.

Prep Time: 10 minutes plus cook time

Personal Notes: Can substitute boneless chicken thighs or ground beef for chicken breasts. Can substitute green enchilada sauce for red enchilada sauce but may be runnier. Flour tortillas will be more doughy if used.



Slow Cooker Stuffed Peppers

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

1 lb. ground beef
1 c. cook rice (can use brown)
4 medium peppers (green, red or yellow)
1 medium onion - chopped
Salt and pepper to taste
2 T. olive oil
14.1 oz. pizza sauce
4 oz. cheddar cheese (shredded)

1. Prepare peppers by cutting off 1/4 in. off of top and set aside tops. Clean out seeds and white parts.

2. Chop the tops to remove remaining pepper into a dice. Set dice aside.

3. Put sauté pan on medium heat. Add olive oil, chopped peppers, ground beef, onion, salt and pepper and cook till softened. Don't over cook. They will continue to cook in slow cooker. Drain fat.

4. Add rice, pizza sauce, and cheddar cheese. Combine.

5. Stuff peppers. Add peppers to slow cooker. Put 1/4 in. of water on bottom of cooker before you add peppers.

6. Cook 4 hours on high setting till peppers pierce with a fork.

Number of Servings: 4

Prep Time: 30 min

Spinach Tortellini Stew

Amy Schmidt

6 c. chicken stock
10 oz. frozen chopped spinach, thawed
1 package cheese tortellini
1 can (14.5 oz.) stewed tomatoes
1 tsp. minced garlic
Salt & pepper
Grated Parmesan cheese

Bring the chicken stock to a simmer in a large pot over medium heat. Stir in the tortellini and simmer for 3 minutes.

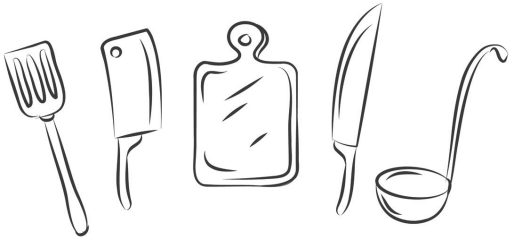
Stir in the spinach, garlic, and tomatoes. Season with salt and pepper. Return to a simmer and cook for 2 to 3 more minutes.

Serve hot with the grated Parmesan cheese.

Number of Servings: 4

Prep Time: 15 Minutes

Personal Notes: This was one of the first things I cooked with my roommates in college. It's simple, filling and perfect for a fall or winter evening.



String Pie

Brian McCallum

8 oz. spaghetti
1 medium onion
1 lb. ground beef
1/4 c. chopped green pepper
1 jar (15-1/2 oz.) spaghetti sauce
1/3 c. grated Parmesan cheese
2 eggs, beaten
2 T. butter
1 c. cottage cheese
1/2 c. (2 oz.) shredded mozzarella cheese

Cook pasta according to package directions and drain.

Cook beef, onion and green pepper in large skillet over medium-high heat. Drain drippings. Stir in spaghetti sauce and mix well.

Combine spaghetti, Parmesan cheese, eggs and butter in large bowl; mix well. Place in bottom of 13x9 inch baking pan. Spread cottage cheese over top. Pour sauce mixture over cottage cheese. Sprinkle mozzarella over top of casserole.

Bake 20 minutes or until hot and cheese melts.

Number of Servings: 6-8

Stuffed Chicken

Kim Colburn

1 lb. of chicken thighs (boneless, skinless)
Lemon pepper
1 lemon
4 oz. goat cheese
½ c. dried cranberries
1 bunch of fresh asparagus
2 T. olive oil
¾ c. of pecans

Preheat oven to 350ºF.

Trim fat off the chicken. Drizzle olive oil on the bottom of a 9x13 pan.

Lay chicken thighs on the bottom of the bottom of the pan and sprinkle with lemon pepper.

Rinse and cut asparagus spears in half and lay two half pieces on each chicken thigh.

Put 1 T. of goat cheese on top of asparagus.

Fold each chicken thigh in half so the filling is covered. Note, the asparagus may stick out of the sides and that is ok.

Sprinkle chicken with dried cranberries, pecans. Squeeze a little lemon over the chicken.

Bake for 45-50 minutes.

Serve with mashed potatoes and a side salad.

Personal Notes: I like to create recipes and this is one of them. I like eating chicken, but there are only so many ways you can make it. I decided to put together some of my favorite ingredients and it tastes great. I usually drizzle a little more olive oil over the top of the chicken and I add a little more goat cheese over the top. This is a delicious, healthy meal.

Sun Dried Tomato Pasta Salad ★

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

1/2 c. sun dried tomatoes - diced
1/4 c. oil from sun dried tomatoes
1 bunch of fresh cilantro - chopped (more or less can be added)
8 oz. feta cheese - crumbled
8 oz. cooked linguini or spiral pasta - cooked and drained
1/4 tsp. red pepper flakes (optional)
Salt and pepper to taste

Combine all ingredients together and serve.

Number of Servings: 6

Prep Time: 15 Minutes

Personal Notes: This is my father's favorite pasta salad. He also likes to add sliced cherry tomatoes.

Traditional Macaroni and Cheese

The Bashonski Family

2 T. cornstarch
1 tsp. salt
½ tsp. dry mustard
¼ tsp. pepper
1 can (12 oz.) evaporated milk
1 c. water
2 T. butter
2 c. shredded sharp cheddar cheese, divided
3 c. dry elbow macaroni, cooked and drained

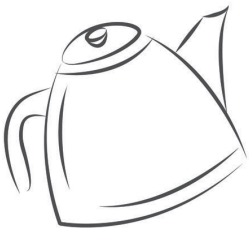
Combine cornstarch, salt, mustard and pepper in a medium saucepan. Stir in evaporated milk, water, and butter. Cook over medium-high heat, stirring constantly, until mixture comes to a boil. Boil for 1 minute. Remove from heat.

Stir in 1 ½ c. of cheese until melted. Add macaroni; mix well. Pour into greased 2 quart casserole dish. Top with remaining cheese.

Bake at 375 degrees for 20 - 25 minutes or until the cheese is melted and light brown.

Number of Servings: 8 Servings

Prep Time: 30 Minutes



Tray Bake

Kimberly Tazbier

1 red pepper
1 green pepper
1 medium red onion
1 large lemon (cut into 6 chunks)
1 package of cherry tomatoes
Balsamic vinaigrette (I use Marzetti Simply Dressed brand)
1/4 to 1/2 c. feta cheese
3 boneless, skinless chicken thighs

Preheat oven to 350ºF.

Drizzle avocado or olive oil on the bottom of a 9x13 dish and set aside. Chop veggies into chunks and spread in the bottom of the pan.

Trim the fat off the chicken thighs and cut each one in half. Add to pan with veggies and mix. Sprinkle with feta cheese and drizzle balsamic vinegar dressing over it (about an ounce or two). Squeeze one of the lemon pieces over the dish and put the rest in with the veggies and chicken.

Bake at 350º for 45 minutes to an hour.

Personal Notes: This dish is a delicious, healthy dish. I usually serve this one on its own because it is so filling alone with all the veggies and chicken. You can serve this with rice if you choose.

Tuscan Chicken

Cle Tazbier

4 chicken breasts or 1 lb. of chicken thighs
1 large egg
3 T. flour (you can use gluten free)
1/4 tsp. salt
1/2 tsp. pepper
1/2 tsp. dried oregano
1/2 tsp. dried thyme
1/2 tsp. paprika
1/4 tsp. garlic salt
2 T. olive oil
1 onion (sliced)
1 c. sun dried tomatoes
1 red bell pepper (sliced)
1/3 c. white cooking wine
1/2 c. chicken stock
1/3 c. heavy cream
1/2 c. Parmesan cheese
3 c. fresh baby spinach
1 T. chopped parsley

Preheat oven to 350ºF.

Trim fat off chicken. In a small bowl, whisk egg.

In a separate small bowl, mix together the flour, salt, pepper, oregano, thyme, paprika, and garlic salt.

Heat 1 Tbsp of olive oil in a large frying pan on medium to high heat. Dip chicken in egg, and then dredge in the flour mixture. Fry chicken in the pan with oil until golden brown on both sides, making sure it's cooked through. Remove from pan and set aside.

Add remaining oil into the pan and cook onion until soft. Add garlic, oregano, paprika, sun dried tomatoes, and red peppers. Cook for 2 minutes, then add wine.

Allow to bubble for 2 minutes, then add chicken stock, salt, and pepper. Bring to a boil, and then simmer for 5 minutes. Stir in cream and Parmesan cheese. Add chicken and spinach. Cook for another 3-4 minutes until spinach wilts.

Serve over mashed potatoes or pasta.

Personal Notes: This recipe is not "diet friendly", but it is delicious. As it is cooking the house smells amazing! I have also made this and used gluten free breadcrumbs instead of the flour.

Vicki's Lemon Chicken

The Kolb Family

1 1/2 lb. chicken breasts, skinless (4 breasts)
1/2 c. flour
1/4 c. butter
2 tsp. chopped garlic
1 c. dry white wine
1/2 tsp. pepper
Juice of 1 lemon

Coat chicken breasts with flour. Heat butter in a 12-inch skillet over medium high heat. Cook chicken and garlic in butter for 4-6 mins, turning once until chicken is browned. Add wine and lemon juice; sprinkle with pepper.

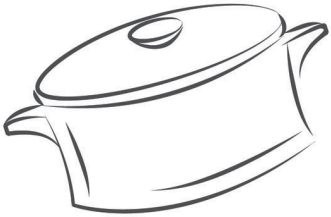
Simmer over medium heat for several minutes to allow the liquid to thicken and cook off some of the wine. Chicken is ready for the oven when you no longer smell the wine.

After preparation in skillet, bake in oven for 30-45 minutes at 350 degrees covered.

Number of Servings: 4

Prep Time: 15 minutes

Personal Notes: My stepmom came up with this recipe by trying out different lemon chicken recipes and tweaking them until she got it just right. Cooking the chicken in the skillet first and then baking it in the oven makes the chicken very juicy, moist, and full of flavor.



VEGETABLES & VEGETARIAN DISHES

Asparagus

Cle Tazbier

1 bunch of fresh asparagus
1 lemon
1 – 2 tsp. lemon pepper
2 T. olive oil

Trim the flat ends off the asparagus (about ½ inch).

Pour olive oil into a sauce pan and heat it over medium heat.

Add asparagus and lemon pepper to the pan and squeeze lemon over it.

Sauté the asparagus until tender.

Number of Servings: 2

Prep Time: 20 minutes

Personal Notes: This is a yummy way to get your veggies!

Bavarian Sauerkraut

Holly Eberle

1 can (28 oz.) sauerkraut
1 onion, chopped
1-2 tsp. oil, butter, or bacon drippings
2/3 c. liquid - water, white wine, or apple juice
1-2 tsp. cornstarch
3 juniper berries or 1 tsp. caraway seeds
1 apple, peeled and diced
Bacon bits or chopped up bacon
Brown sugar, to taste

Drain sauerkraut in a colander. Heat oil in a frying pan. Add onion and saute until golden. Add sauerkraut and continue browning (add more oil if neccessary.) Add apple, bacon and juniper berries/caraway seeds. Add liquid and bring to a simmer.

Cover and cook 30-60 minutes. Stir occasionally, adding more liquid if necessary. Mix cornstarch in a little cold water and slowly add to sauerkraut to thicken it up. If it is too sour for you, that is where the brown sugar comes in.

Number of Servings: 4

Prep Time: 60-90 minutes

Personal Notes: Bavarian (German state) sauerkraut has the juniper berries or caraway seeds. Another Bavarian trait is it isn't sour; it gets sweetened up by brown sugar, apple and bacon.

Brussel Sprouts

Kim Colburn

1 bunch of fresh brussel sprouts
1 lemon
1 tsp. lemon pepper
2 T. olive oil
½ lb. of bacon (optional)
¼ c. dried cranberries
¼ c. pecans

Trim the flat ends off the brussel sprouts and cut in half.

Pour olive oil into a sauce pan and heat it over medium heat.

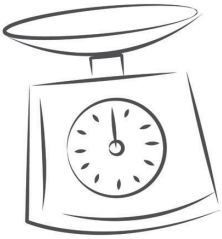
Add brussel sprouts, lemon pepper to the pan and squeeze lemon over it.

Sauté the brussel sprouts until tender and golden browned.

About 5 minutes before the brussel sprouts are finished, add dried cranberries and pecans.

Note, if you want to add bacon you can. You can cut it in little chunks and add it in at the beginning on the cooking process. You would also eliminate the olive oil.

Personal Notes: I never used to cook brussel sprouts, however that all changed when my husband and I had some while eating dinner downtown Chicago. I wanted to add these into my recipe book, so I started making them like this. My husband and I both love eating them this way.



Cilantro Lime Rice

Cle Tazbier

2 c. chicken stock
1 c. basmati rice
Juice and zest from 1 lime
¼ c. cilantro (chopped)

In a medium sauce pan, heat chicken stock to boil. Reduce heat, add rice and simmer. Stir for one minute. Stir in lime juice and zest.

Cover and simmer for 20 minutes, stirring every 5 minutes.

After 20 minutes, cook uncovered, stirring every minute or so until rice is tender and fluffy, about 5 more minutes. Add cilantro.

Delicious Mexican Rice

Kim Colburn

2 T. avocado or canola oil
1 c. uncooked basmati rice
1 1/2 c. chicken broth
8 oz. can tomato sauce
1 tsp. chili powder
1 tsp. garlic salt
1/2 tsp. ground cumin

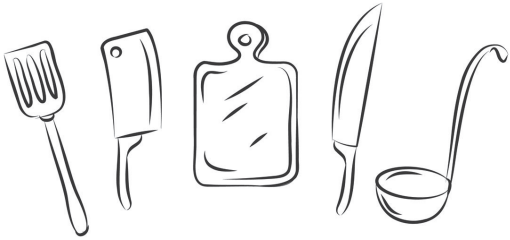
Heat the oil in a 4-quart saucepan over medium to high heat.

Add the rice and cook until translucent (somewhat clear) for about 3-4 minutes; stirring frequently.

Add the rest of the ingredients and bring to a rapid boil over high heat. Cover and turn the heat down to low and cook for 25 minutes or until liquid is absorbed. Stir a couple times so it doesn't burn.

Remove cover and let stand 2-3 minutes before fluffing with a fork.

Personal Notes: This Mexican Rice is the best I have ever had.



Ginger-Orange Carrots

Ms Lynn's K.I.S.S. Kitchen - Lynn Marie Konzen

1/2-1 lb. carrots peeled and cut into slices
1 tsp. freshly grated range peel (optional)
1/4 c. fresh orange juice
2 tsp. butter
2 tsp. honey
1 tsp. grated fresh ginger
1/4 tsp. salt

1. Boil carrots - simmer for 3 minutes.

2. Pour out water and leave carrots in pan.

3. Add remaining ingredients.

4. Stir over medium heat until carrots are glazed - 1 to 2 minutes.

Number of Servings: 4-6

Prep Time: 15 Minutes

Personal Notes: My family are not carrot lovers but this recipe has been a family favorite.

Green Bean Casserole

Kim Chally

1/2 stick butter
1/2 c. diced onion
1/2 c. sliced mushrooms(optional)
2 c. fresh green beans
3 c. chicken broth
1 can cream of chicken soup
1 can (2.8 oz.) french-fried onion rings
1 c. grated cheddar cheese

Seasoning:
1 c. salt
1/4 c. black pepper
1/4 c. garlic powder

To make seasoning:
Mix salt, black pepper and garlic powder together and store in an airtight container for up to 6 months. Makes a great seasoning for meats.

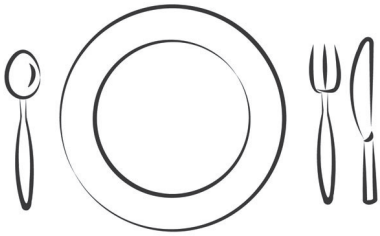
To make casserole:
Preheat oven to 350ºF. Melt butter in large skillet. Sauté onions and mushrooms in the butter.

Boil green beans in chicken broth for 10 mins. (I use frozen, just cook long enough to thaw). Drain.

Add the green beans, chicken soup, onions rings and season (to taste) to the onions and mushrooms. Mix well.

Pour into a greased 1 1/2 qt. baking dish. Bake for 20 mins. then top with cheddar cheese and bake for and additional 10 mins.

Personal Notes: My family likes this much better than the traditional green bean casserole.



Nanny's Green Bean Bake Revisited

Karrie Stewart

1 large sweet onion (white, yellow, or red) cut into 1 inch wedges
1/4 c. cooking oil
3 T. packed brown sugar
2 lb. fresh or frozen whole green beans, trimmed
6 oz. of baby Portobello or button mushrooms, halved
2 T. olive oil
1 T. soy sauce
2 tsp. balsamic vinegar
6 oz. goat cheese softened or cream cheese, softened
2 to 3 T. milk

1. In a large skillet cook onions, covered, in hot oil over medium-low heat for 13-15 minutes or until onions are tender. Uncover, add brown sugar. Cook and stir over medium-high heat for 3 to 5 minutes or until onions are golden and caramelized. Set aside.

2. Preheat over to 400º F. In a large saucepan cook green beans, covered, in a small amount of boiling water for 3 minutes. Drain. In a baking dish combine green beans mushrooms. Combine olive oil, soy sauce, and balsamic vinegar. Pour over vegetables, tossing to coat. Roast for 15 to 20 minutes, stirring once, until crisp tender.

3. Meanwhile, in a medium mixing bowl beat together cheese and milk with an electric mixer on medium speed. Spoon cheese in lengthwise mounds along center of baking dish. Top with caramelized onions. Return to oven; heat 5 to 8 minutes or until cheese and onions are heated through.

Number of Servings: 10 to 12

Prep Time: 50 minutes

Personal Notes: My Mom makes this every Thanksgiving and Christmas. A yummy remix to a classic recipe.

Polish Vegetable Salad

Sylwia Koziol

3 big carrots, peeled
1 parsnip, peeled
1 bigger potato, peeled
1/2 celery root, peeled
5 eggs
1 can (15.25 oz.) corn
1 can (15.25 oz.) peas
small onion
1 apple
5 cucumbers in brine
1 T. sour cream
1 c. mayo, could be more or less
1 T. yellow mustard
1 tsp. salt
1 tsp. pepper

Cook carrots, parsnip, potato, celery root, and eggs until soft, but not too soft. When done drain the water and set aside to cool.

Drain corn and peas.

Cut onion, apple and cucumbers into 1/4 inch cubes.

When cooked vegetables are cooled, cut into 1/4 inch cubes.

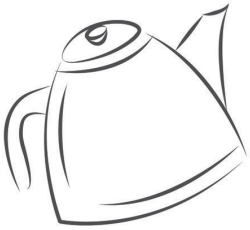
Combine all ingredients in a large bowl. Add sour cream, mayo, mustard, salt, and pepper. Mix with spatula.

Keep in the refrigerator when done.

Number of Servings: N/A

Prep Time: 1 hour

Personal Notes: Salad is super easy to make. I serve the salad with sandwiches or for dinner parties.



Potato Pancakes

Sylwia Koziol

3 big potatoes, shredded on the bigger side of shredder
1 small onion, shredded or chopped
1 T. sour cream
1 tsp. pepper
1/2 tsp. salt
1 c. flour
Oil of your preference for frying

Mix all ingredients (except oil) together and wait about 5 minutes until potatoes release liquid. Then add a little bit more flour so mixture is not too liquidy.

In frying pan heat about 1 inch of oil and make it hot. Add enough mixture to form medium size, easy to flip pancakes, and then fry until brown.

Top with sour cream, jam or applesauce, depending on your taste buds.

Prep Time: 1 hour

Roasted Avocados

Judy Schneider

1 avocado
1/4 c. finely chopped onion
1/4 c. finely chopped tomato
1 jalapeno, finely chopped
1 T. minced cilantro
1 T. freshly squeezed lime juice (frome about 1 lime)
Salt and pepper
1/4 c. pepper jack or cotija cheese, shredded or crumbled
Hot sauce, for serving

Preheat the oven to 325º and position a rack in the center.

Cut an avocado in half and remove the pit.

In a small bowl, combine the onion, tomato, jalapeno, cilantro, lime juice and 1/4 t. salt.

Season the avocado halves with salt and pepper. Divide the onion-tomato mixture between the avocado halves. Sprinkle the cheese on top.

Crinkle two small pieces of foil and place them on a small baking sheet. These will help secure the avocado halves and keep them from rolling around.

Place the avocado halves on the foil holder and place the baking sheet in the oven. Bake until the cheese has melted and the avocado is warm throughout, about 8-12 minutes.

Number of Servings: 2

Prep Time: 15 minutes

Personal Notes: You can use whatever you have for the filling, and you don't feel like you need to measure anything. Chopped onion, tomato, jalapeño, cilantro, lime juice, and salt are my favorite combination, but you could instead use salsa or even add some pulled chicken or black beans. For cheese, I like to use a spicy habanero or pepper jack cheese, or something like queso blanco or cotija. But really, just use whatever you have in your refrigerator or what sounds good to you at the time.

Snowy Mashed Potato Casserole ★

Nikki Campbell

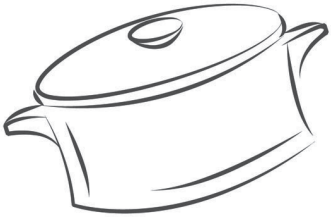
4 lb. potatoes (12 medium)
8 oz. cream cheese, softened
1 c. sour cream
2 tsp. salt
⅛ tsp. pepper
1 clove garlic, crushed
¼ c. chopped chives
½ tsp. paprika
1 T. butter

In large pot, cook potatoes in boiling salted water for 15 minutes, or until tender. Drain.

Mash the potatoes in a large bowl with electric mixer. Add cream cheese, sour cream, salt, pepper, and garlic. Whip at high speed until smooth and light. Stir in chives.

Spoon into a lightly greased 10 cup baking dish. Sprinkle with paprika, and dot with butter. Bake in oven at 350º for 30 minutes, or until potatoes are lightly golden and heated.

Prep Time: 60 minutes



Summer Bruchetta Pasta

Wendy Theehs

4 pints cherry tomatos or other diced tomatoes
8 oz. fresh mozzarella cheese pearls
12 leaves of basil, julienned
1 tsp. salt
½ tsp. freshly ground black pepper
1 T. minced garlic
1/2 c. olive oil
1 T. balsamic vinegar
1 lb spaghetti or other pasta
Parmesan cheese

In a large pasta bowl, add tomatoes, mozzarella cheese, basil, garlic, olive oil and balsamic vinegar, and sprinkle with salt and pepper. Mix. Cover and let sit at room temperature for an hour to let flavors meld together.

Cook pasta al dente according to package, drain, then add to bowl with tomatoes and toss well. Serve in bowls with fresh grated Parmesan cheese on each serving.

Personal Notes: We make this in the summer with tomatos straight from the garden. It is one of our favorite dishes!

Sweet Potato Soufflé

Nikki Lindquist

Potato:
1 large can sweet potatoes, 20 oz. or larger, drained and washed
1 c. sugar
2 eggs
1/2 c. milk
1/2 tsp. salt
1/3 stick butter, melted
1 tsp. vanilla

Topping:
1 c. brown sugar
1/2 c. flour
1/3 c. melted butter
1 c. pecans

Potato:
Mix potato ingredients together well - pour into buttered pan.

Topping:
Mix topping ingredients together. Then crumble topping over potato mixture.

Bake at 350º for 35-45 minutes, uncovered.

Personal Notes: This was my grandma Jackie Napes recipe. Delicious at Thanksgiving. She passed away in 2020 and I will carry on making it for our family.

DESSERTS, PIES, CAKES, & COOKIES

Almond Biscotti

Nikki Campbell

1 c. whole almonds
2 c. flour
1 c. sugar
⅛ tsp. salt
1 tsp. baking powder
¼ c. butter, melted
3 eggs, lightly beaten
1 tsp. vanilla

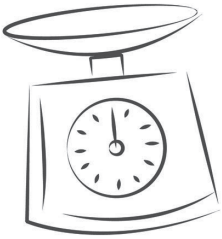
Toast almonds in oven, chop.

Mix dry ingredients. Add all wet ingredients. Add nuts. Dough will be very thick and crumbly.

Form 2-3 logs on cookie sheet. (It will be less sticky if you run your hands under cold water.) The dough will fit on 1 large cookie sheet. Bake at 350º for 30 minutes.

Cut logs with metal spatula while warm. Flip cookies, and toast each side for 5 minutes per side.

Do Not Double Recipe!



Apple Delight

Linda Chodan

1 large can crushed pineapples with juice
1 large can apple pie filling
1 box yellow cake mix
2 sticks melted butter
1 c. chopped pecans or walnuts
Vanilla ice cream, optional
Caramel syrup, optional

Spread pineapples with juice in a 9x13 baking pan. Spoon pie filling over pineapples. Sprinkle cake mix over the pie filling. Pour melted butter over entire cake mix. Sprinkle chopped nuts over entire mixture. Bake at 350 ºF for about 1 hour.

Top with a little of vanilla ice cream & caramel syrup.

So yummy in fall!

Number of Servings: 12

Prep Time: 15 minutes

Aunt Carrie's Pumpkin Bars

Ann Bartelt

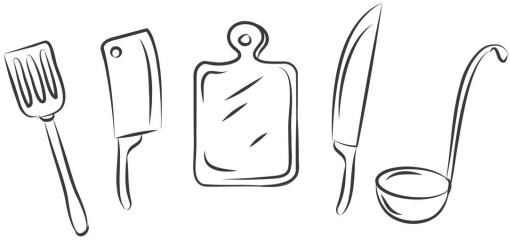
Bars:
2 c. flour
2 tsp. baking powder
1 tsp. baking soda
2 tsp. cinnamon
1 c. chopped nuts (optional)
1/4 tsp. salt
2 c. sugar
1 c. vegetable oil
4 eggs
1 can pumpkin

Frosting:
1 3 oz. pkg. cream cheese
1/3 c. softened butter (5 1/3 T.)
2 c. powdered sugar
1 tsp. vanilla

Mix together the bar ingredients in a large bowl and spread in an ungreased jelly roll pan. Bake at 250º for 30 min.

Mix together the frosting ingredients in a medium bowl.

Once the bars have cooled, spread the frosting over the bars, then slice and serve.



Aunt Lola's Famous Peach Pie

Elly Anderson

Crust Ingredients:
1 1/2 c. flour
1/2 c. cooking oil
1/2 tsp. salt
2 T.sugar
2 T. milk

Filling Ingredients:
1/2 c. sugar
3 T. cornstarch
2 T.. light Karo syrup
1 c. water
2 T. dry peach jello
1/2 tsp. almond flavoring
6 ripe fresh peaches, peeled and sliced

For Crust:
Mix all ingredients in bowl, mixture will be soft. Pat into pie pan. Bake at 400ºF for 15-20 minutes. Watch carefully. Cool while making filling.

For Filling:
Mix first 4 ingredients in double boiler or heavy saucepan. Bring to boil and cook until thick and clear. Turn off heat. Add 2 Tbsp. dry peach jello and 1/2 tsp almond flavoring. Stir. Add sliced peaches. Stir and pour into crust. Arrange peaches. Chill in refrigerator for at least an hour.

Number of Servings: 6-8

Prep Time: 1/2 hour plus more for chilling

Personal Notes: My husband's Aunt Lola gave me this recipe many years ago. It's best when peaches are fresh in the summer.

Aunt Von's Chocolate Pie

Valerie Katzenstein

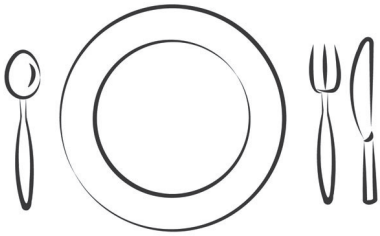
9 or 10 inch prepared pie crust, baked to package instructions
2 1/4 c. water
1 T. butter
3 oz. unsweetened baking chocolate, chipped into tiny pieces
1 1/4 c. sugar
2 heaping T. flour
1 c. heavy cream
2 T. confectioners' sugar
1/2 tsp. vanilla extract

Thoroughly mix sugar and flour in a bowl. Bring water and butter to a boil in 3 qt. saucepan. Add chipped chocolate pieces, stirring to melt. Slowly add the sugar and flour mixture, stirring steadily to minimize clumping. Filling will thicken quickly. Pour directly into prepared pie shell cooled completely.

Once pie sets, whip the heavy cream, sugar and vanilla on medium-high speed until peaks form. Top pie with whipped topping before serving.

Number of Servings: 8

Prep Time: 20 minutes



Banana Snack Cake ☺

Jonna Burck

1 c. sugar (or less)
1 c. margarine or butter, softened
2 eggs
½ c. buttermilk
1 c. ripe bananas (about 3), mashed
1 tsp. vanilla
2 c. all purpose flour
1 c. quick-cooking rolled oats
1½ tsp. baking soda
½ tsp. salt
1 c. semi-sweet chocolate chips
½ c. chopped nuts (optional)

Heat oven to 350º F. Grease 9x13 pan.

In a large bowl, combine sugar, margarine, and eggs; mix well. Stir in buttermilk, bananas, and vanilla; blend well.

Stir in flour, oats, baking soda and salt; mix well. Stir in chocolate chips.

Spread batter in greased pan. Sprinkle nuts evenly over top, if desired. Bake for 30 to 35 minutes.

Number of Servings: 16

Prep Time: 20 minutes

Personal Notes: This is a family favorite - moist like banana bread, but in cake form. Great way to use up soft bananas and healthier than a standard cake.

Buckeyes

Kristen McCallum

2 sticks melted butter or margarine
5 c. confectioner's sugar
2 c. peanut butter

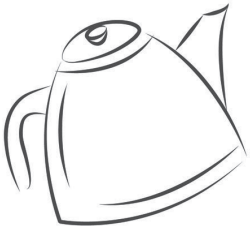
Coating:
1 pkg. (12 oz.) semi-sweet chocolate chips
¼ stick paraffin (I use less)

Mix thoroughly the first three ingredients. Refrigerate for 15 min. or more and then shape into buckeye-sized balls and place on wax paper covered cookie sheets.

Place round toothpick in each and refrigerate to harden. Meanwhile melt semi-sweet chocolate chips with 1/4 stick paraffin in a double boiler.

When thoroughly melted dip each ball in chocolate about 2/3rds up - to look like a "buckeye". Put back on wax paper. Cool in fridge. They taste best when cold so store in covered tin in fridge.

Number of Servings: 8 dozen



Caramel Banana Cheesecake

Mary A. Stratejcruk

1 c. graham cracker crumbs
1/2 c. finely chopped pecans, preferably toasted
1 1/3 c. sugar, divided
1/3 c. butter or margarine, melted
2 lb. cream cheese, softened
1/2 c. caramel ice cream topping, divided
1/2 tsp. ground cinnamon
4 eggs, room temperature
1 c. mashed banana (about 2 ripe bananas)
2 bananas, thinly sliced

Preheat oven to 375 degrees. Spray 9 or 10-inch springform pan with vegetable cooking spray.

Combine graham cracker crumbs, pecans and 1/3 c. sugar in bowl. Mix in butter until mixture holds together. Press onto bottom and 1-inch up sides of springform pan.

Beat cream cheese until smooth in large mixing bowl. Gradually beat in remaining 1 c. sugar until fluffy. Add 1/4 c. caramel topping and cinnamon until well combined. Add eggs, one at a time, beating well after each addition. Add mashed banana until well blended. Pour filling into pan.

Bake 50 to 70 minutes or until center is almost set. Cool on wire rack; refrigerate.

Arrange banana slices over top of cheesecake. Carefully drizzle and spread remaining 1/4 cup caramel topping over bananas. Chill until serving time.

Number of Servings: 12

Prep Time: 15 minutes

Personal Notes: Won 2nd place at Founders' Day Bake Off. A family favorite in my house.

Carrot Cake

Mary A. Stratejcruk

2 c. all-purpose flour
2 c. sugar
2 tsp. baking powder
2 tsp. ground cinnamon
1 tsp. salt
1 1/2 c. vegetable oil
4 eggs
2 jars (6 oz.) carrot baby food
1 can (8 oz.) crushed pineapple - drained
1/2 chopped walnuts
1 c. raisins (optional)

Frosting:
1 package (8 oz.) cream cheese
1/2 c. butter or margarine, softened
1 tsp. vanilla extract
3 3/4 c. confectioners sugar

Combine dry ingredients. Add oil, eggs, and baby food. Mix low speed until well blended. Stir in pineapple, nuts and raisins. Pour into 2 greased and floured 9-inch round baking pans.

Bake at 350º for 35-40 minutes or until toothpick comes clean.
Cool 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in mixing bowl, beat cream cheese and butter until smooth. Beat in vanilla and confectioners sugar until mixture reaches spreading consistency. Ice and garnish with nuts.

Personal Notes: 1st place at Algonquin Founders' Days Bake Off in 2003. My friends love this version of carrot cake. They can't believe it's made with baby food. It's easy to make, too!

Chocolate Brownies

Kim Colburn

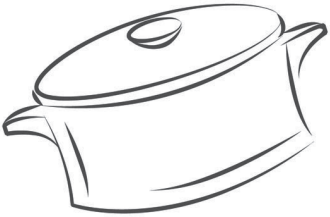
½ c. butter (1 stick)
½ c. powders cocoa
1 c. sugar
2 eggs
1 tsp. vanilla
½ c. flour
¼ tsp. salt
½ c. chopped nuts (optional)

Preheat oven to 350ºF. Grease an 8 x 8 pan.

Melt butter and cocoa. Stir until blended. Add sugar and mix well. Add eggs, one at a time, and beat well. Stir in vanilla, flour, and salt. Fold in nuts and pour into prepared pan.

Bake for 25-30 minutes. Garnish with fresh fruit or dust with powder sugar.

Personal Notes: I found this recipe on the package of Saco premium cocoa. These brownies are so easy to make and they are delicious.



Chocolate Pecan Pie

Sharon La Masney

1 Pillsbury pie crust
⅔ c. sugar
3 eggs
½ tsp. salt
⅓ c. margarine - melted
1 c. light corn syrup
1 c. pecan halves
1½ c. semi-sweet chocolate chips

Preheat oven to 375ºF.

Beat together sugar, eggs, salt, margarine, and corn syrup.

Then stir in chocolate chips and pecans.

Pour into 9-inch pie shell, and bake 40 - 50 minutes.

Number of Servings: 6-8

Prep Time: 15 minutes

Personal Notes: This is a favorite family holiday dessert. Quick and easy to prepare it's traditional pecan pie with a little bit more.

Chocolate Truffle Cookies ★

Sherry Brewer, Victorian Rose Garden Bed & Breakfast

4 oz. unsweetened chocolate
6 T. butter
2 c. semisweet chocolate chips (12 oz.)
1/2 c. flour (can use gluten free flour)
2 rounded Tbsp. unsweetened cocoa
1/4 tsp. baking powder
1/4 tsp. salt
1 c. sugar
3 eggs
1 1/2 tsp. vanilla

Chop unsweetened chocolate. Cut butter into pieces. Melt chopped chocolate, butter and 1 cup chocolate chips SLOWLY on low heat (or microwave) stirring occasionally. Cool.

Combine flour, cocoa, baking powder and salt. Beat sugar and eggs about 2 minutes. Beat in vanilla. Stir in chocolate mixture, then flour mixture and finally remaining 1 cup chocolate chips. Cover and chill until firm, at least an hour.

Heat oven to 350ºF. Shape dough into approx. 1" balls. Bake on parchment paper 2" apart, until puffed, about 10 minutes.

Number of Servings: About 52

Prep Time: 20 minutes + 1 hour chill time

Personal Notes: Dough can hold in refrigerator and can also be frozen. Once baked, the cookies do not freeze well. These are delicious! Dry and crisp outside, soft and moist within.

Stay at the Victorian Rose Garden Bed & Breakfast ~ Voted Best Bed and Breakfast in McHenry County ~ Reader's Choice Award ~ Old-Fashioned Hospitality with Modern Conveniences ~ For more information, call 847-854-9667 or visit victorianrosegarden.com.

Cinnamon Coffee Cake

Allison Hogreve

1 package (18.25 ounce) yellow cake mix
1 package (3.4 ounce) instant vanilla pudding mix
1 package (3.4 ounce) instant butterscotch pudding mix
4 eggs
1 c. water
1 c. vegetable oil
1 c. packed brown sugar
1 T. ground cinnamon
1 c. chopped walnuts

Step 1
Preheat oven to 350ºF. Grease a 9x13 inch baking pan, or a 10-inch Bundt cake pan.

Step 2
In a medium bowl, stir together the cake mix, vanilla pudding mix, and butterscotch pudding mix. Add the eggs, oil and water, mix until well blended. In another bowl, stir together the brown sugar, cinnamon and nuts. Pour half of the batter into the pan, spread evenly. Sprinkle with half of the nut mixture. Cover with the rest of the batter, and sprinkle with the rest of the nut mixture.

Step 3
Bake for 20 minutes in the preheated oven, then turn the oven down to 325ºF and bake for an additional 35 to 40 minutes.

Number of Servings: 24

Classic French Tart

Mary A. Stratejcruk

For the crust:
4 oz. (1 stick) unsalted butter
1/2 c. sugar
1 egg
pinch salt
1 1/2 c. flour

Fruit:
2 kiwi
1/2 pint each raspberries, blueberries and strawberries

Pastry Cream:
1 c. milk
2 egg yolks
1/4 c. sugar
1 1/2 tsp. flour
1 1/2 tsp. cornstarch

Apricot Glaze:
1/2 c. smooth apricot jam, melted

First make the crust: Preheat oven to 400º. Cream together butter and sugar. Blend in egg, flour and salt. Form into a disc, wrap and refrigerate until chilled. Roll out to 1/8-inch thickness. Place in 9-inch tart pan. Prick the bottom with a fork to prevent bubbling, and bake until golden brown, about 15 minutes.

Make pastry cream: Bring milk to boil in saucepan. Meanwhile mix together egg yolk, sugar, flour and cornstarch. Whisk slowly into boiling milk. Stir instantly and cook until slightly thickened.

Assemble the tart by spreading the pastry cream into the baked shell. Arrange the fruit decoratively on top. Brush with apricot glaze.

Prep Time: 30 minutes

Personal Notes: I entered the Founders' Day Bake Off every year. I won in every category but one, "Best of Show." I finally won in 2004 after being so close for many years. All the Founders Day Board members were there and I thought they were joking with me. When I realized that my name was called, I started crying.

The Northwest Herald took my picture and wrote a story in the newspaper about my achievement. When people in the crowd heard about my story, they cheered and hugged me. This was one of my happiest moments in my life.

Earl Grey Tea Cake

Graphic Novel Youth Book Discussion

1/2 c. butter
1 c. sugar
2 eggs
1/2 tsp. vanilla
2 c. flour
4 tsp. baking powder
1 c. whole milk
2 Earl Grey Tea bags
icing sugar for garnish

Preheat your oven to 350ºF. Prepare a bundt pan by buttering the pan and lightly dusting with flour. Set aside.

Heat up the 1 cup of milk in the microwave until hot, then add the 2 tea bags to the hot milk and let steep at least 10 minutes. Set aside.

In a mixing bowl, cream together the butter and sugar. Add the eggs, one at a time. Then add vanilla, and mix well. In a separate bowl, combine the flour and baking powder.

To the butter mix, add 1/3 of the flour mix, then 1/2 of the tea milk. Repeat until all combined. Pour into the prepared Bundt pan. Bake at 350º for 45 minutes, or until a toothpick inserted in the center comes out clean. Let it cool for about 10 minutes in the pan, then turn the cake out onto a plate, and sprinkle with powdered sugar.

Prep Time: 1 hour

Personal Notes: Recipe sourced from www.aprettylifeinthesuburbs.com

Join the Graphic Novel Youth Book Discussion for grades 3-5 as we read a different graphic novel each month and learn about the graphic novel writing process. Call or stop by the library for more information on the current book and meeting time.

English Toffee

Mary A. Stratejcruk

1 c. butter
1 c. sugar
Pinch of salt
1 Hershey chocolate bar (7 oz.)
Chopped nuts

Melt butter in heavy pan; stir in sugar and salt. Cook over high heat, stirring constantly, until mixture turns caramel color. Remove from heat.

Cover cookie sheet with foil and pour toffee on foil. Smooth with a knife to desired thickness. (You must work fast.)

Melt chocolate over double boiler; spread half on toffee and sprinkle with chopped nuts. Let cool in refrigerator.

Turn toffee over; remove foil and spread with remaining chocolate on other side. Sprinkle with nuts and cool. Break into bite-size pieces.

Personal Notes: A teacher at Eastview Elementary School gave me this recipe. This gave me my second "Best of Show" at the Founders' Day Bake Off. The theme that year was "Pirates" so I made a jewelry chest out of the toffee with more toffee inside. Every year I try to elevate my entries.

Funfetti Cookies

Nikki Campbell

1¼ c. all purpose flour
½ tsp. baking soda
½ tsp. fine salt
1 c. unsalted butter (2 sticks), softened
⅔ c. granulated sugar
¾ c. powdered sugar
1 large egg
1 tsp. vanilla extract
½ c. sprinkles

Preheat oven to 350ºF. Line 2 baking sheets with parchment paper. Set aside.

In a medium bowl, sift together flour, baking soda, and salt. Set aside.

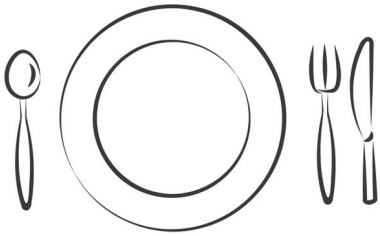
In a mixer bowl fitted with a paddle attachment, beat butter, granulated sugar, and powdered sugar on medium low speed for 4 minutes. Beat in egg and vanilla until just combined. Add flour mixture and beat until combined. Mix in sprinkles. Do not overmix.

Shape dough into balls, about 1.5 Tbsp. each and place on the cookie sheets, spacing them 2 inches apart. Bake for 11-12 minutes, until cookies just begin to brown at the edges, but the center is still soft. Allow cookies to cool on baking sheet for 5-10 minutes, then gently transfer to a wire rack to cool completely.

Store cookies at room temperature in an airtight container for up to 3 days. They can also be frozen for up to 2 months.

Number of Servings: 2 dozen cookies

Prep Time: 27 minutes



German Apple Cake

The Bashonski Family

3 eggs
2 c. of sugar
1 c. vegetable oil
1 tsp. of vanilla extract
2 c.of all purpose flour
2 tsp. ground cinnamon
1 tsp. baking soda
½ tsp. salt
4 c. chopped peeled tart apples
¾ c. chopped pecans

Frosting:
1 package (8 oz.) cream cheese, softened
2 tsp. butter or margarine, softened
2 c.confectioners sugar

In large mixing bowl, beat the eggs, sugar, oil, and vanilla. Combine the flour, cinnamon, baking soda and salt; add to the egg mixture and mix well. Fold in the apples and nuts. Pour into a greased 13-in by 9-in baking dish.

Bake at 350 degrees for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and butter. Add confectioners' sugar, beating until smooth. Spread over the cake. Refrigerate leftovers.

Number of Servings: 12-16 Servings

Prep Time: 30 minutes

Gluten Free Peanut Butter Cookies GF

Jennifer Griffin

1 c. peanut butter
1 c. sugar
1 tsp. vanilla
1 egg
Original flavor Hershey kisses or M&M's (1 kiss per cookie or 3 M&M's per cookie)
Parchment paper

Preheat oven to 350ºF. Mix all ingredients together in a mixing bowl thoroughly, making sure to get all sugar off the sides of the bowl. Dough should not be too wet, but if it is a little wet, add a tablespoon of sugar.

Next, line your baking pan or cookie sheet with parchment paper. Roll dough into small round balls or use an ice cream scooper full if you do not want to handle the dough. Space each cookie about 3 inches apart from the cookie next to it because it will expand in the oven. Then take a regular dinner fork and mark each cookie vertically and horizontally, making a cross shape.

Put in the oven for about 7-8 minutes to start. Check to see if cookies are expanding and flattening out--they do not necessarily need to be brown on the edges--the bottom and edges of this type of cookie burn easily since there is no flour in it.

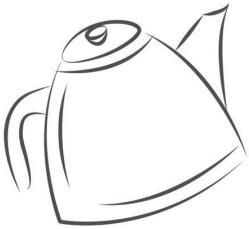
If they have flattened, they might be ready to be taken out of the oven. Immediately after taking out of the oven, top with Hershey's kisses or M&M's so they stick to the hot cookies and soften slightly giving a gooey chocolate taste even after the cookies have dried.

Let pan sit for about 5-10 minutes to cool and then remove cookies from the pan with a spatula (be careful--these cookies break easily if you don't let them sit and dry).

Number of Servings: 16 cookies

Prep Time: 30 minutes

Personal Notes: This recipe is easily doubled or tripled to make an extra batch. The amount of cookies a batch yields is based on how big you make your cookies.



Gourmet Layered Peppermint Bark

Lori Sutherland

8 oz. dark chocolate candy coating
4 oz. semisweet chocolate chips or baking squares
2 T. peppermint extract, divided
8 oz. white chocolate candy coating
4 oz. white chocolate, finely chopped
3/4 c. crushed peppermint candies or candy canes

Line a baking sheet with waxed paper.

In the top pan of a double boiler over hot but not boiling water, melt the dark chocolate candy coating and chocolate chips, stirring until smooth. Remove from heat. Stir in one teaspoon of the peppermint extract until well blended.

Pour the chocolate mixture onto the lined baking sheet, spreading into a thin, even layer. Cool about 30 minutes or until the chocolate is firm.

In the top pan of a double boiler over hot but not boiling water, melt the white chocolate candy coating and chopped white chocolate, stirring until smooth. Remove from the heat. Stir in the remaining peppermint extract until well blended.

Pour the white chocolate on top of the dark chocolate layer, spreading evenly. Sprinkle with the crushed peppermint. Cool and break into pieces. Store in an airtight container.

Number of Servings: 1 1/2 lbs.

Personal Notes: Beautiful and delicious! A stunning gift, this is a personal favorite.

Grandma's Italian Cheesecake

Jennifer Griffin

Cookie Crust:
2 c. graham cracker crumbs
2 T. sugar
1/2 c. melted butter

Filling:
3 eggs
2 - 8 oz. cream cheese
1 c. sugar
2 tsp. vanilla
2 c. sour cream

Preheat oven to 375ºF.

To make crust: Mix all ingredients together and press down into 10" springform pie pan, then chill in refrigerator.

Beat the eggs in a mixing bowl, and soften the cream cheese by putting in microwave for increments of 15 seconds (make sure to soften, not melt). Blend everything together in mixing bowl except sour cream. Then fold in sour cream 1 cup at a time. Mix should be smooth and creamy.

Put mix in springform pan on top of your crust and place in a water bath (you can use a bigger pan filled 1/4 of the way full with water, then place the springform pan with your cheesecake on top). Bake for 40 minutes, then turn oven off. Leave your cheesecake in oven for 1 hour.

Cool in refrigerator and top with your favorite fruit toppings or whipped cream if you wish. Enjoy!

Number of Servings: 8

Prep Time: 3 hours

Personal Notes: This is my grandmother Josephine Griffin's recipe that was handed down to her by her mother. Her family, from Abruzzo, Italy, immigrated to the U.S. in the late 1920s through Ellis Island when she was a child and settled in the Cleveland, Ohio area.

Grandma's Snickerdoodles ★

Kristen McCallum

1 c. butter or margarine
1 1/2 c. sugar
2 eggs
2 tsp. cream of tartar
2 3/4 c. flour
1/4 tsp. salt
1 tsp. baking soda

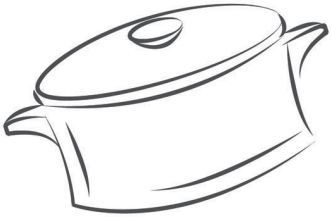
Sprinkled Topping:
2 T. sugar and cinnamon to taste

Mix butter, sugar and eggs until fluffy.

Blend all dry ingredients. Combine with egg mixture.

Roll into walnut-sized balls. Roll into cinnamon and sugar mixture. Place two inches apart on ungreased cookie sheet. Bake 8-10 minutes at 400ºF.

Personal Notes: During my freshman year at college, my Grandma would send me regular care packages filled with these delicious Snickerdoodles. She always included a piece of bread which kept the cookies nice and moist, even through the US Postal Mail. These cookies made me the most popular girl on my floor.



Grandma's Sour Cream Pound Cake ★

Sara Murray, AAPLD Executive Director

1 lb. butter
3 c. sugar
6 eggs
3 c. sifted flour
1/2 tsp. salt
1/4 tsp. baking soda
1 pinch mace
1 c. sour cream
1 tsp. vanilla extract, or other flavor

Cream butter and sugar until light. Add eggs one at a time, beating thoroughly after each addition.

Sift dry ingredients together and then add alternately with sour cream to butter mixture, beating until smooth. Blend in extract.

Pour batter in 9" tube pan, which is buttered and lined on the bottom with paper.

Bake in moderate oven at 350º for 1 hour and 20 minutes.

Harper Lee's Ambrosia

Enjoying the Classics Book Club

1/2 large fresh pineapple, cut lengthwise
4 large navel oranges
2 small (or 1 large) pink grapefruit
1/2 c. orange juice
1/4 c. honey
1/4 c. dry sherry (optional)
1/4 c. pecan pieces, coarsely chopped
1/2 c. shredded coconut

Using a serrated knife, remove the skin from the pineapple, and cut in half lengthwise again. Slice out the tough inner core and discard. Cut the pineapple meat into bite-size cubes and place in a large bowl.

Peel and section the oranges and grapefruit and cut into bite-size pieces, removing any seeds. Add to the pineapple and mix gently to avoid breaking the fruit sections.

In a separate bowl, mix together the orange juice, honey, and sherry (if using). Pour over the fruit and toss gently to coat each piece. Let salad stand for an hour or so before serving.

When ready to serve, place the fruit in a serving bowl and top with pecans and coconut. Store ambrosia in the refrigerator if you are not serving it soon.

Number of Servings: 8 to 10

Personal Notes: "A traditional southern holiday dessert, ambrosia is often enjoyed around Christmastime, when Florida citrus fruits are in season. At a Christmas dinner [in *To Kill A Mockingbird* by Harper Lee]... Scout and Jem enjoy ambrosia." Sourced from *The Book Club Cookbook* by Judy Gelman and Vicki Levy Krupp.

Passionate readers meet to discuss enduring ideas in the Enjoying the Classics Book Club. Call or stop by the library for more information on the current book and meeting time.

Heavenly Brownies

Cozy Corner Book Club

2 squares (1 oz. each) unsweetened chocolate
1 stick butter or margarine
1 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. flour
1/2 tsp. baking powder

Preheat oven to 350ºF.

Melt chocolate and butter together, then blend in sugar. Add eggs, one at a time, beating well after each addition. Stir in remaining ingredients and mix well.

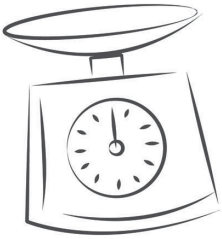
Pour into 8-inch square pan sprayed with Pam or similar product. Bake 20 to 30 minutes. Cool and cut into squares.

Optional: sprinkle with powdered sugar or add frosting.

Number of Servings: 16-18

Prep Time: 50 minutes

Personal Notes: There is nothing better than books, brownies and a murder to solve!



Kolachy ★

Nikki Campbell

1 lb. butter
4 c. flour
2 egg yolks
½ c. cold water
1 tsp. vanilla
2 cans fruit filling

In large bowl, cut flour into butter until it is in small pea-sized balls.

In small bowl, combine egg yolks, water, and vanilla. Pour liquid over flour mixture. Mix together with hands.

Roll out dough with rolling pin. Flour surface and rolling pin frequently.

Cut into small cookies, using small glass. Make thumb indents in center of cookie. Fill each cookie with ½ tsp. fruit filling.

Bake at 375ºF for about 20 minutes, or until light golden brown. Sprinkle with powdered sugar.

Kolachys

Judy Schneider

8 oz. package cream cheese
1 c. butter, softened
2 c. flour
1/2 tsp. baking powder
Jam or preserves (Cans of solo brand are excellent)
Confectioner sugar

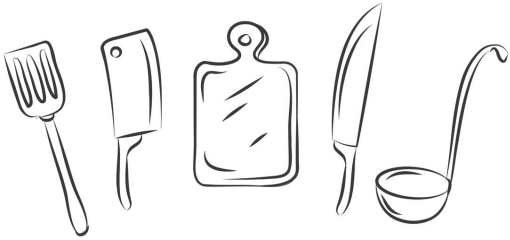
Cream butter and cream cheese.

Sift flour and baking powder together, add to creamed mixture, and mix well. Chill 2-3 hours.

Heat oven to 375ºF.

Flour flat surface and roll out dough. Cut into squares and fill center with 1/2 tsp. of jam or preserves.

Fold two corners into center and pinch together. Bake 12 to 17 minutes until light golden. Sprinkle with powdered sugar.



Kolacky

Mary A. Stratejcruk

1/2 lb. margarine (soft)
1 cream cheese (8 oz.), softened
2 c. flour
Fruit filling (Solo brand)
Powdered sugar

Prehead oven to 350ºF.

Mix margarine and cream cheese. Gradually add flour. Form into ball and refrigerate at least 2 hours or overnight.

Take out and let sit for 10 minutes. Roll out dough on floured surface. Roll out to about 1/2" thickness. (If you want thinner, you must adjust baking time.) Cut into rounds or squares.

If you cut rounds, press your thumb in middle for filling. If you cut squares, fold opposite two ends inward and pinch together. (I like to do squares because it's easier to place in containers.)

Bake in 350º oven for 15-20 minutes. Let cool on rack and sprinkle with powdered sugar.

Personal Notes: This is one of my most prized recipes. I won 1st place at the 2005 Founders' Days Bake Off! This is the most asked for item that I bring to friends.

Layered Rainbow Jello

Judy Dluzen

4 or 5 small packages sugar-free Jello
Vanilla ice cream
Sour cream or whipped cream

Boil water. Dissolve Jello with 1 cup of boiling water. Add one cup of vanilla ice cream and dissolve. Pour in bowl. Set in fridge for 2 to 3 hours.

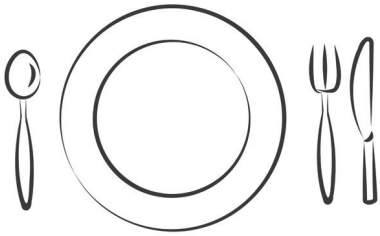
Top each layer with sour cream or whip cream.

Repeat next layer and add to top of previous layer. Continue for 3 to 5 layers.

Number of Servings: 15

Prep Time: Several hours or overnight

Personal Notes: Kids and adults love it! Very simple to make.



Lemon Ricotta Fritters with Rhubarb Jelly

Mary A. Stratejcruk

Fritters:
Canola oil, for frying
3/4 c. all-purpose flour
2 tsp. baking powder
1 tsp. grated lemon zest
1/4 tsp. fine sea salt
1 c. whole milk ricotta
2 eggs
3 T. granuated sugar
1 1/2 tsp. pure vanilla extract
Confectioners' sugar

Jelly:
3 c. sugar
3 c. rhubarb
1 pkg. Jello (you can use strawberry, raspberry, cherry, etc.)

Jelly:
Cook sugar and rhubarb until soft. Add Jello. Mix well and seal in jar.

Fritters:
Heat 2" canola oil in large, wide, heavy saucepan until it reaches 370ºF on deep-fry thermometer.

Whisk together flour, baking powder, lemon zest and salt in bowl. Whisk together ricotta, eggs, granulated sugar and vanilla in another bowl. Whisk ricotta mixture into flour mixture.

Working in batches, gently drop in tablespoons of batter and fry, turning occasionally, until deep golden, about 3 minutes per batch. Transfer with a slotted spoon to paper towels to drain. Dust generously with confectioners' sugar and serve with berry jam.

Personal Notes: I won 1st place at 2017 Algonquin Founders' Days Bake Off with this recipe. I like to try different types of recipes. I almost got my 4th "Best of Show."

Lucy's Lemon Squares

Patty Pearsall

For crust:
1 c. flour
1/2 c. butter
1/4 c. powdered sugar

For filling:
2 eggs
1 c. granulated sugar
1/2 tsp. baking powder
2 1/2 T. fresh lemon juice

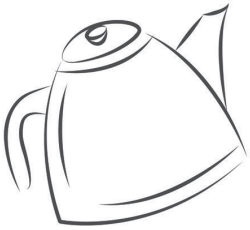
Crust:
Blend until well mixed. Pat into bottom of 8x8 greased pan. Bake at 350º for 20 minutes. Set aside and let cool a bit.

Filling:
While crust is cooling, prepare filling. Mix ingredients together and pour over baked crust. Bake at 350ºF for 20-25 minutes. Let cool. Cut into squares. Sprinkle with powdered sugar.

Number of Servings: 16-20

Prep Time: 40-45 minutes

Personal Notes: When I was in grade school I brought home this little book that had recipes that fit the various Peanuts characters. My mother thought this one looked yummy. Unlike me, she did not have a big sweet tooth. It was one of her favorite recipes over the years.



M&M's Cookies

LibraryReads Book Club

1 stick of butter or margarine,
or 1/2 c. Crisco
1/2 c. brown sugar
1/4 c. granulated sugar
1/2 tsp. vanilla
1/2 tsp. water
2 eggs
1 c. and 1 T. flour
1/2 tsp. baking soda
1 c. M&M's candies

Preheat oven to 375ºF.

Let butter or margarine soften. When soft, blend with sugars. Beat in vanilla, water, and eggs. Mix in flour and baking soda, then stir in candies.

Drop by teaspoonful onto cookie sheets sprayed with Pam or similar product. Bake for 12 to 15 minutes. Let cool on a rack or parchment paper.

Number of Servings: 2 1/2 to 3 dozen cookies

Prep Time: 30 to 60 minutes

Personal Notes: What could be more popular than cookies with M&Ms?! Pair with milk and a great book!

The Library Reads Book Club reads popular books recommended by library staff from around the United States. Call or stop by the library for more information on the current book and meeting time.

Melting Moments

Judy Schneider

Cookie Dough:
1 c. butter
1/3 c. powdered sugar
Dash of vanilla and almond extracts
3/4 c. sifted corn starch
1 c. sifted flour

Frosting:
2 T. butter
2 c. powdered sugar
1 egg white
1/2 tsp. vanilla extract
1/8 tsp.cream of tartar
4 T. milk
food coloring

To make cookies:

Cream butter and powdered sugar together well. Add the rest of the cookie ingredients and mix well. Chill dough for several hours.

Make small balls (less than an inch in size) and arrange on ungreased cookie sheet.

Bake at 350º for approximately 15-20 minutes until bottoms are golden.

To make frosting:

Mix all ingredients together well.

Divide frosting and add food coloring as desired.

This makes a lot of frosting, but it keeps for a long time in the refrigerator.

Milky Way Cake

Judy Schneider

6 (2.5 oz.) Milky Way candy bars
1 c. (2 sticks) butter or margarine, divided
2 c. sugar
4 eggs
1/2 T. baking soda
1 1/4 c. buttermilk
2 1/2 c. flour
1 T. vanilla extract
1 c. chopped nuts

In a heavy bottomed saucepan or double boiler, heat candy bars and 1/2 cup butter over very low heat, stirring constantly, until melted. (about 10 min.)

Beat remaining 1/2 cup butter or margarine with the sugar in a medium bowl until fluffy. Beat in eggs, one at a time. Stir together baking soda and buttermilk. Gently fold flour into egg mixture alternately with buttermilk. Fold in melted candy mixture, then stir in vanilla and nuts.

Pour batter into a greased and floured 12 cup bundt pan or a 10" tube pan. Bake in a preheated 350º oven until top springs back when touched lightly, about 1 hour and 20 minutes.

Cool in the pan on wire rack for 10 minutes. remove cake from pan and let cool completely. If wrapped in foil, cake can be frozen. When it is defrosted, it tastes like it was just baked!

Number of Servings: 12-16 slices

Prep Time: 2 hours

Personal Notes: I got this recipe out of a newspaper in 1960 and have been making it ever since!

Nut Cups

Nikki Campbell

2-3 packages phylo cups
½ c. water
¾ c. sugar
1 tsp. vanilla
½ c. agave
½ tsp. cinnamon
2 c. chopped nuts, toasted

In a saucepan, heat the water and sugar together, until sugar is dissolved.

Turn off heat and add vanillia, agave, and cinnamon.

Stir in nuts.

Fill phylo cups and enjoy.

Patriotic Trifle

Nikki Campbell

1 pkg. (5.1 oz.) sugar / fat free instant vanilla pudding
1 ½ c. cold lowfat milk
1 tub (8 oz.) whipped topping (regular or lite)
1 pkg. (13 oz.) angle food cake, cut into ½ inch cubes (about 6 ½ c.)
2 c. fresh strawberries
1 c. blueberries

Beat pudding mix and milk in a medium bowl with whisk for 2 minutes. Stir in 1½ c. whipped topping.

Layer half each of the cake and berries in large serving bowl. Cover with pudding mixture. Top with layers of remaining cake, berries, and whipped topping.

Refrigerate 1 hour.

Number of Servings: 16

Prep Time: 1 hour 30 minutes

Personal Notes: You can use any flavor pudding, and type of cake. (Chocolate and brownies, etc.)

Pecan Cream Cheese Pie

Scott Henke

8 oz. cream cheese, softened
4 eggs
6 T. sugar, divided
2 tsp. vanilla, divided
3/4 c. corn syrup
1 9-inch pie shell
4 oz. chopped pecans

Place cream cheese in mixing bowl. Add 1 egg, 4 T. sugar and 1 tsp. vanilla. Beat until well creamed and no lumps remain.

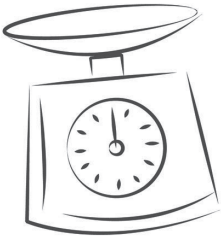
In second bowl, mix 3 eggs, remaining 2 T. sugar, 1 tsp. vanilla and corn syrup. Beat well until mixed.

Pour cream cheese mixture into 9-inch pie shell. Level it off. Then spread chopped pecans over it.

Stir corn syrup mixture well and carefully pour over pecans. Bake in preheated 375º oven for 35 minutes.

Number of Servings: Depends on slice size

Prep Time: About 50 minutes



Pistachio Cake ★

Ryan Jana

For Cake:
1 package Duncan Hines yellow cake mix
1 package instant pistachio pudding
4 eggs
1/3 c. Wesson oil
1 c. water

For Frosting:
1 package instant pistachio pudding
1 package dream whip
1.5 c. cold milk

For Cake:

Mix all ingredients together (with mixer).

Grease and flour the pan. Pour mixture into pan.

Bake at 350ºF for about an hour.

For Frosting:

Beat all ingredients together until thick.

Prep Time: 70 minutes

Personal Notes: Green cake never tasted so darn good!

Roly Poly

Jennifer Jazwinski

Pie crust
Cinnamon sugar
Margarine

Preheat your oven. When making alongside a pie you can bake roly poly at the same temperature as whatever is called for in your pie recipe. If making only roly poly, my mom says 425º sounds about right.

Roly poly should be made with your favorite pie crust recipe or box mix. You can make a small roly poly using leftover trimmed piecrust or you can just use a whole pie crust.

Roll your pie crust out into a roughly rectangular shape until it's the same thickness that you like your pie crust to be. Cover one side with margarine; then sprinkle liberally with cinnamon sugar. Roll the pie crust into a log. For extra yumminess, spread some more margarine on top and sprinkle with more cinnamon sugar.

Bake for 25-30 minutes. Keep an eye on it and when it looks slightly browned and flaky, you're done. Let stand until cool. Slice into approximately 2" chunks to serve.

Personal Notes: Roly poly started in my family as a way to use up the piecrust that got trimmed away during holiday piemaking. It became such a favorite though that we began making the full piecrust version as a treat for special occasions. For many years, our Christmas mornings would start with opening our stockings while eating breakfast - which always included a giant, delicious roly poly. As our family has grown, our traditions have grown and changed as well, but, no matter the changes, roly poly remains a beloved treat. I hope your family enjoys it, too!

Rum Cake

Verna Loacker

Cake:
1/2 c. water
1/2 c. oil
1/2 c. rum
4 eggs
1 yellow cake mix
1 package instant vanilla pudding
1/2 c. pecan pieces

Glaze:
2 T. butter
1/8 c. water
1/2 c. sugar
1/4 c. rum

Preheat overn to 325º. Spray bundt or angel food pan (two pieces) with Wesson oil. Sprinkle pecans over bottom of pan.

Mix together the water, oil, rum, eggs, and instant vanilla pudding thoroughly. Pour in pan and bake 55 minutes to 1 hour. Cool cake.

In small saucepan combine butter, water and sugar. Cook for 3-5 minutes. Remove from heat and add rum.

Wait until cake is completely cooled. Poke holes in top of cake, and pour glaze evenly over pecans.

Make the cake 24 hours before you want to eat it so the flavors blend.

Number of Servings: Up to 22 slices, depending on how you slice it!

Prep Time: 1 to 1 1/2 hours

Severed Finger Sugar Cookies

Oh, the Horror! Book Club

1 pouch (17.5 oz) sugar cookie mix
1 egg
1/4 c. raw slivered almonds
1/4 c. seedless strawberry jam
7 drops red food coloring

1. Heat oven to 350°F. Line cookie sheets with cooking parchment paper.

2. In medium bowl, mix cookie mix and egg, using fork or spatula, until well mixed.

3. Squeeze handful of dough together tightly to form a "finger." Score top of "finger" with butter knife to shape the knuckle.

4. Press 1 slivered almond at one end to make the fingernail. Repeat to use up dough.

5. Refrigerate 30 minutes.

6. Bake 15 minutes. Cool completely, about 30 minutes.

7. In small bowl, mix jam and food coloring with whisk. Trim base of “finger” with fork to give it a severed look. Dip base of finger into jam.

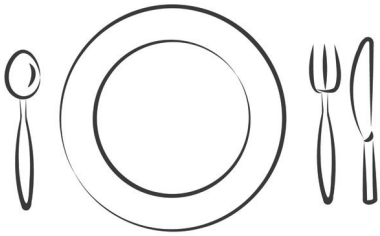
The longer and thinner you shape the fingers, the more lifelike they will be and since the dough does spread out a little, shaping longer fingers will work out better.

Number of Servings: 20-24

Prep Time: 15 minutes

Personal Notes: This is a fun recipe for a Halloween party or while reading your favorite book that goes bump in the night.

Time for something creepy! Whether it's psychological, slasher, supernatural, or just downright disturbing, we'll discuss it in the Oh! the Horror Book Club. Call or stop by the library for more information on the current book and meeting time.



Simple Peanut Butter Fudge

Maddy Lakeman

2 c. of canned pumpkin puree
1 pkg. (18.3 ounce) of box fudge brownie mix (i.e. Betty Crocker)
2 T. of light chocolate syrup
2 T. of reduced-fat peanut butter (softened)

1. Preheat the oven to 350º F.

2. In a large mixing bowl, combine pumpkin puree and brownie mix and stir until smooth.

3. Add chocolate syrup to the bowl and stir until blended (note: the batter will be super thick but do NOT add anything else!)

4. Spray a baking pan (9 x 9 in) with nonstick spray (olive oil is best). Spread the batter into the pan.

5. Lather the two T. of peanut butter over the top of the batter. Then, take a knife and swirl it around into the batter if you want peanut butter goodness.

6. Bake for 35 minutes. It WILL look undercooked but this is the time Lisa Lillien suggests. It will be very fudgy and thick.

7. Remove from oven. Allow the fudge to cool for a few minutes. Then, refrigerate for 2 hours with a lid or tin foil covering it (or you can eat it straight out of the oven, warm, if you prefer).

OPTIONAL: You may cut them into 36 squares. A serving size is 60 calories.

Number of Servings: 36 Squares

Prep Time: 10-15 minutes

Personal Notes: This is super good cold! If you want to add more peanut butter or chocolate syrup, go for it! The directions are just a suggestion if you are concerned about calorie count.

This is a super healthy recipe and can be taste-tested raw since it is just pumpkin puree, which makes this so delicious. It is not too pumpkin-y and totally tastes like fudge.

Check out Lisa Lillien for more awesome, healthy recipes! She does vegan, Mediterranean, comfort food, you name it!

Soft Batch Chocolate Chip Cookies

Mary A. Stratejcruk

1 package Duncan Hines White Deluxe Cake Mix
1/2 c. cooking oil
2 T. water
2 eggs
1 c. (6 oz. package) semi-sweet chocolate pieces
1/2 c. chopped nuts

Preheat oven to 350º.

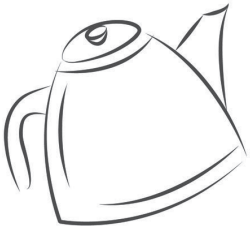
Blend cake mix, oil, water, and eggs. Stir in chocolate pieces and nuts. Drop from a teaspoon onto an ungreased cookie sheet.

Bake at 350º for 10-12 minutes. (Top of cookies will look pale.)

Cool on cookie sheet for about 1 minute, then remove to rack to finish cooling.

Prep Time: 20 minutes

Personal Notes: In 1973, the Algonquin Founders' Days theme was "A County Fair." This was the very first year for the Bake Off and there were no categories. The Chief of Police was one of the Judges and some of my brother's buddies were there urging the Chief to pick the chocolate chip cookies. I won 3rd place that year. I enter every year. I have 50 ribbons and 3 Best of Shows.



Sugar Free Dates and Fig Rolls

Kalpana Aggarwal

1 lb. seedless dates
½ lb. dry fig
¼ tsp. cardamom powder (for flavor)
1 tsp. butter
1 c. chopped almonds, pistachios & cashews (Optional)
2 T. white poppy seeds called Khuskhus (Optional)

1. Cut your dates and figs into pieces and blend them together in a food processor until you get a thick dough.
2. On a stove, warm the dough on a low-heat setting and add softened butter to the mix. While on the stove, mash the dough to get the fig and dates more mixed into the dough. Remove from the heat.
3. Divide the mixture into 4 parts.
4. Shape each part into a cylinder using aluminum foil or wax paper.
5. Spread ¼ of the portion of poppy seeds onto a sheet of aluminum foil and roll each cylinder of dough over the seeds.
6. Wrap each cylinder of dough tightly in aluminum foil and refrigerate for a couple of hours.
7. Cut the cylinder into ½ inch circular pieces before plating.

Number of Servings: 10

Prep Time: 10-15 min

Toffee Brownie Bars

Lori Sutherland

Crust
¾ c. butter or margarine, softened
¾ c. firmly packed brown sugar
1 egg yolk
¾ tsp. vanilla
1½ c. all-purpose flour

Filling
1 pkg. fudge brownie mix, family size

Topping
12 oz. chocolate chips, melted (semisweet or milk chocolate)
¾ c. finely chopped nuts (optional)

1. Preheat oven to 350º F. Grease 15½ x 10½ x 1 inch pan (9 x 13 can also work but you may have to adjust baking times).

2. For crust, combine all crust ingredients except flour. Stir in flour. Pat into pan and bake 15 minutes or until golden.

3. For filling, prepare brownie mix following package directions. Spread on hot crust. Bake 15 minutes; cool 30 minutes.

4. For topping, spread melted chocolate on brownie layer and garnish with nuts. Cool completely. (It may help to cut the bars before the top chocolate layer has completely cooled.)

Turdilli Calabresi: A Southern Italian Christmas Cookie

Carmella and Jarrett

4 c. of all-purpose flour
1 tsp. baking powder
½ c. of canola or olive oil
1 c. Rosé wine (or any sweet wine that you prefer)
2 large eggs

Start by cracking two eggs into a deep bowl. Beat the eggs for 10-15 seconds with a fork or a whisk. Then, add the oil and wine. Continue to blend the wet ingredients until cohesive.

Add the baking power to the wet mixture. Then, start to combine the flour one cup at a time. Mix the ingredients until each cup of flour is well incorporated. After, take the now-formed dough out of the bowl and place it on a stable wooden surface. Knead the dough into a ball that is pliable and smooth.

Next, roll the dough into inch thick logs that are about 10-12 inches in length. Cut each log into 1 1/2 inch pieces. Each log should yield 8-10 pieces of turdilli depending on how you cut them. You are looking for large gnocchi-like shapes.

Take each piece and roll it over the backside of a fork to imprint grooves. The grooves will allow the honey to soak into each piece. We use a basket referred to in Italian as a setaccio or crivello and in our dialect as ‘u crivu. The basket is specifically used to make grooves in cookie and pasta doughs.

If frying the turdilli: Empty oil into a deep pot. The oil should come halfway up the pot. Heat the oil on medium to high heat until the oil starts to bubble on the sides. Test the oil by carefully placing one piece of dough into the oil. To do so safely, you can lower the piece of dough into the oil with a slotted spoon or a spider strainer. The piece of dough should float and become a dark golden-brown. After the test piece, adjust the heat as necessary. Depending on the size of the pot, add 4 or 5 pieces of dough at a time. The most important thing when frying the turdilli pieces is to not crowd the pan. Fry them until they have that dark golden-brown

color. The length of frying time depends on the pot, the oil used, and the heat applied. Then, remove the turdilli with a slotted spoon and place onto paper towel.

If baking the turdilli: Preheat the oven to 350º. Line a cookie sheet with parchment paper, and then place the turdilli pieces in rows on the cookie sheet. Bake in the oven for 15-20 minutes or, until they turn dark golden-brown. Remove from the oven and place the turdilli on paper towel or a cookie rack to cool.

As the turdilli are cooling, heat 16 oz. of honey in a saucepan on medium to high heat. As the honey starts to liquify and bubble, turn the heat down to low. Place the turdilli into the pan. Depending on the depth of the pan, you can add 4-5 pieces at a time. Mix the turdilli in the honey with a slotted spoon. The turdilli should be coated in honey. After, take them out and place on a cooling rack. Place wax paper underneath the cooling rack to catch the excess honey.

This cookie is best when eaten fresh but can be stored for a few days.

Number of Servings: 4-6

Prep Time: 20 minutes

Personal Notes: This recipe has served our family for multiple generations and across multiple continents from the Province of Cosenza, Calabria, all the way to McHenry County. This recipe, which we make for Christmas, binds the generations and keeps alive our cultural inheritance across time and place.

Of course, the cookie has taken on a life of its own here in the United States. For example, the cookie is traditionally fried, but here in the United States we have adapted the cookie to be baked in the oven. Many versions of this recipe exist and they are typically held tightly by families. We hope, however, that you enjoy this cookie as much as we do and incorporate it into your own festive and cultural traditions.

Ultimate Chocolate Chip Cookie ★

Julie Cummings

1 1/2 c. unsalted butter
1 1/2 c. white granulated sugar
1 1/2 c. brown sugar, lightly packed
3 large eggs
1 Tbsp. vanilla extract
1 1/2 Tbsp. molasses
2 2/3 c. bread flour
2 c. all-purpose flour
2 Tbsp. malted milk powder
1 1/2 tsp. baking soda
1 1/2 tsp. kosher salt
1 1/4 c. semi-sweet chocolate chips
1 1/4 c. milk chocolate chips

1. In a bowl of an electric mixer, combine butter and sugars. Beat until light and fluffy, 3-5 minutes.

2. Scrape down the sides of the bowl and add the eggs one at a time, mixing until incorporated after each addition.

3. Add the vanilla and molasses, and mix until incorporated.

4. Scrape the sides of the bowl and add the flours, malted milk powder, salt, and baking soda. Mix slowly at first and then mix to incorporate, 2 minutes.

5. Add the chocolate chip and mix briefly or mix in by hand. Cover the dough and place it in the refrigerator for 24 hours.

6. Preheat the oven to 350 degrees. Using a #40 (large) cookie scoop, place cookies on parchment-lined baking sheets.

Bake until golden brown and the cookies are slightly domed, 12-14 minutes. Remove from oven and cool on pan for 5 minutes. Then finish cooling on a cooling rack.

Number of Servings: 36 Servings

Prep Time: 25 minutes

Personal Notes: This is a new family favorite that my boys can't get enough of!

Upside Down Pumpkin Cake

Erin Rednour

1 can (29 oz.) pumpkin puree
2 tsp. ground cinnamon
½ tsp. ground cloves
Salt to taste
1 ¾ c. white sugar
3 eggs
1 can (12 fluid oz.) evaporated milk
1 package (18.25 oz.) yellow cake mix with pudding
1 c. chopped pecans
1 c. butter, melted

Preheat oven to 350ºF.

In a mixing bowl, blend pumpkin, cinnamon, cloves, salt, sugar, eggs and milk. Pour mixture into a 9x13 inch baking dish. Sprinkle dry cake mix and nuts over the batter. Pour melted butter over the cake.

Bake in a preheated 350ºF (175ºC) oven for 60 minutes and let cool. The cake will be "liquidy" at first, but will solidify as it cools.

Number of Servings: 8

Prep Time: 10 minutes, cook time 1 hour

Personal Notes: Nutrition Facts Per Serving:
861 calories; protein 10.7g; carbohydrates 106.6g; fat 46g; cholesterol 155.5mg; sodium 662.8mg

Vanilla Melt Away Cookies

Nikki Campbell

For the Cookies:
½ c. powdered sugar
1 c. butter, softened
½ tsp. vanilla extract
1 ¼ c. all-purpose flour
½ c. cornstarch

For the Glaze / Icing:
1 ½ c. powdered sugar
2 T. butter, softened
1-2 T. milk
½ tsp. vanilla extract.

Preheat the oven to 350ºF and line a baking sheet with a baking mat or parchment paper.

Combine the sugar and butter in a large bowl and beat until light and fluffy, about 2 minutes. Add the vanilla and combine. Add the flour and cornstarch and mix on low speed until well combined.

Cover the cookie dough and refrigerate for 30 minutes.

Shape the dough into round 1 inch balls and place a few inches apart on the cookie sheet.

Bake for 10-12 minutes or until the edges are lightly browned. let the cookies cool on the baking sheet for one minute and then remove and let them cool on a wire rack.

For the glaze, in a small bowl, combine the powdered sugar, butter, vanilla extract, and enough milk for desired glazing consistency. Drizzle or spread the glaze over cooled cookies.

Prep Time: 40 minutes

Personal Notes: You can use any extract you like. My favorite is almond. Some people say mint is pretty good, too!

MISCELLANEOUS

Algonquin Library Friendship Stew: A Tribute to the Friends of the Algonquin Library

A Friend

A love of books (movies and music, too)
A willingness to work with others
A desire to give back
A dash of worldly wisdom
A table full of retirees
A pinch of professionals yet to retire
A scoop of stories to share
A hint of humor
A heaping handful of kindness
A fondness for friendship almost like family
A cup of coffee (may substitute hot chocolate or tea)
A book sale now and then (perhaps a pizza, too.)

Mix with a coffee break sprinkled with sweets and treats.

Number of Servings: Serves as a reminder of the many good people in our community for 30 years and counting!

Aragorn's Athelas Tea (Also known as ‘Sam’s Kingsfoil Brew’)

The Book Wizards Book Club

Juice of 2 lemons
3-4 1/2 inch coins of fresh ginger
1 clove of garlic (“You *must* trust Master..”)
3 sprigs of mint (approx. 7-10 leaves)
2 L. filtered water, boiling
Unpasteurized honey
Echinacea extract, liquid

Place ginger, mint and garlic (peeled, but not crushed!) in a cheesecloth and tie off. Add to boiling water and cook for 5-7 min. Turn off heat and add lemon juice. Remove spices and transfer to an insulated teapot. Into each cup, add a tsp. of honey (or to taste), and echinacea extract to the bottle’s instructions.

Rx: Serve to any Man, Hobbit, or Dwarf (Elves don’t get sick, remember?) suffering from congestion, sore throat, dry cough or Morgul blades.

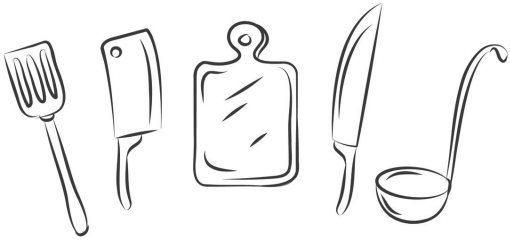
Number of Servings: 4

Prep Time: 20 min.

Personal Notes: From Lord of the Rings (Fellowship of the Ring)--*since herb-lore of Middle-Earth is mostly confined to herbs native to the Shire, records of True Athelas are scarce. However, it seems by all accounts that mint is the closest relative.*

This recipe is REALLY good for colds.
From Middle-earth Recipes Blog lotrscrapbook.bookloaf.net/other/recipes.html#5

If you love dragons, alternate worlds, fairy tales, or mythology, this fantasy genre book club, The Book Wizards, is for you! Call or stop by the library for more information on the current book and meeting time.



Charlie Trotter's Sourdough Cranberry Stuffing

Tom Colburn

¾ c. chopped onion
¾ c. chopped celery
¾ c. chopped carrot
½ c. butter
2 c. chicken stock
1 T. chopped fresh sage
1 T. chopped fresh chives
1 T. chopped fresh thyme
1 T. chopped fresh parsley
1 (1 lb.) loaf sourdough bread, cut into cubes
¾ c. fresh cranberries
Salt and pepper to taste

The day before you make this, cut the sourdough bread into cubes and let dry on a cookie sheet overnight.

Preheat oven to 375ºF.

Melt butter and cook the onion, celery, and carrot in a large saucepan over medium heat for 10-15 minutes, or until onions are translucent.

Remove from heat, add chicken stock, sage, chives, thyme, and parsley, and stir well.

Place dried bread cubes into a large bowl, pour the mixture from the saucepan over the bread. Carefully toss until all the liquid is absorbed.

Fold in cranberries and season to taste with salt and pepper.

Transfer into a baking dish and bake for 50-60 minutes, or until golden brown.

Personal Notes: This recipe is one I found online in the mid 90's. This recipe is one of the late Charlie Trotter's recipes. I started making it for Thanksgiving every year since and my family loves it. The fresh cranberries give this a wonder taste. If there is any of this left over, this stuffing tastes even better the next day!

Chocolate Covered Cherries

Mary A. Stratejcruk

50 cherries with stems (Maraschino are best)
3 T. soft butter
3 T. light corn syrup
1/2 tsp. salt
2 c. sifted powdered sugar
1 1/2 lbs. chocolate

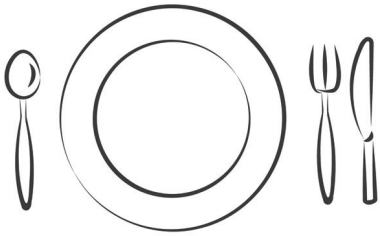
Drain cherries on paper towel. Combine butter, salt, corn syrup, stir in sugar, knead until smooth. Chill 15 minutes.

Squeeze 1 1/2 T. of mixture around each cherry with your hands, stems up, set on cookie tray wrapped in wax paper.

Melt the chocolate in double boiler and dip each cherry in and place back on wax paper tray - chill 14 days in refrigerator.

*Do not substitute wax paper with foil or clear wrap, must be wax paper. Do not cheat on 14 days, it takes that time for the mixture to liquify inside the cherry.

Personal Notes: Founders' Day Bake Off - 1st place - 2014
This is a fun recipe to do with children. The hard part is waiting two weeks before eating the cherries -- that is if the kids don't eat the cherries during prep. Hint: Buy an extra jar of cherries!



Gluten Free Flour Mixture

Kim Colburn

6 c. white rice flour (Bob's Red Mill)
3 c. tapioca flour
1 ½ c. potato starch (Bob's Red Mill)
1 T. salt
2 T. xanthum gum (Bob's Red Mill)

In a large bowl, whisk together the ingredients. Store to an airtight container and store in a cool, dry place.

Personal Notes: I love to cook and bake and when I was told I should be eating a gluten free diet, I was upset that I would not be able to bake any longer. I was very happy when I found the cookbook titled *Cooking for Isaiah* by Silvana Nardone. In this book, she has wonderful gluten free and dairy free recipes. This recipe for a gluten free flour is in this book. This is the best gluten free flour I have ever used. It gives a great texture and you cannot tell it is gluten free.

Jar of Cinnamon Hearts

The Nail Biters Book Club

1 c. granulated sugar
1/2 c. water
1/4 c. corn syrup
red food coloring
1/4 to 1/2 tsp. cinnamon oil
(For a mild taste use 1/4 tsp. of cinnamon oil, or for a hotter cinnamon taste, use 1/2 tsp.)

- **This recipe is inspired by the Nail Biters' November book club pick, *Jar of Hearts* by Jennifer Hillier. Two of the characters love cinnamon heart candies, and they represent something important in the story.**

Place the first three ingredients in a small saucepan and stir to combine. Turn on the heat to medium high and bring mixture to a boil. Boil approximately 10 minutes until mixture thickens and reaches the hard crack phase (310º on a candy thermometer.) Remove from heat.

Pour in red food coloring and cinnamon oil and whisk quickly to combine, keeping your face away from the steam. Working quickly, pour the mixture into molds or out on a large sheet of aluminum foil. Allow to cool completely, at least one hour, then remove from molds or break into bite size pieces.

Prep Time: 15 minutes

Personal Notes: The Nail Biters book club reads thrillers that keep you on the edge of your seat! Call or stop by the library for the current book and meeting time.

Kosher Dill Pickles

Chef Victoria Pelke

3 lb. pickling cucumbers, rinsed
5 ½ oz. pickling salt, weighed
1 gal. water, filtered
2 c. white vinegar
1 T. red pepper flake
1 T. black peppercorn, whole
1 tsp. dill seed
1 T. mustard seed
2-4 garlic cloves, smashed
½ small white onion, diced
1 T. coriander, whole
1-2 bunches of fresh dill, rinsed

1. Combine salt, vinegar and water in a one gallon crock and stir until dissolved.

2. Reserve 2 c. of pickling liquid and place in a gallon ziptop plastic bag and seal.

3. Rinse the pickling cucumbers thoroughly and cut off any stems, then set aside.

4. Add red pepper flake, black peppercorn, dill seed, mustard seed, coriander seed, garlic, onion and fresh dill.

5. Place cucumbers in the crock and place ziptop plastic bag on top making sure all cucumbers are completely submerged in the brine. Set in a cool, dry place such as a countertop.

6. Check the crock after 3 days and skim any scum that may form.

7. The fermentation is complete when the pickles taste sour. Approximately 6-7 days.

8. After 7 days move pickles to the refrigerator and store for up to 2 months.

Number of Servings: 3 lbs. of Pickles

Prep Time: 30 minutes to prep, 6-7 days to ferment

Ranch Pretzels

Kim Chally

2 (1 lb.) bags pretzels
2 envelopes ranch dressing mix
3/4 c. Orville Redenbacher's popping & topping oil

Mix ingredients together and put in the freezer for a couple of hours. I divide into 2 portions, as it's easier to handle. I put them in large plastic containers with lids and shake them, then put the whole thing right in the freezer.

Notes

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