

Denise's Recipe Box

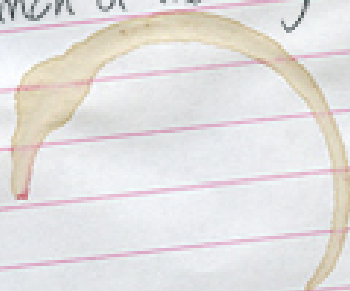
Wholesome Pie

2 cups of grandma's Wisdom

1 cup of mom's love

2 oz of screaming kids

a pinch of insanity



Bake for several generations

Serves the whole family

Denise's Recipe Box Cookbook

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www.recipecardcookbook.com*

I borrowed my mother's recipe box to create this cookbook. What I found was a treasure trove of old memories. Of food that I remembered from my childhood, of people long gone and of many, many cherished times together around the dining room table sharing a meal and great company.

This cookbook is just a sample of the recipe cards in her 12 inch long recipe box. I selected recipes that I remembered, recipes that I wanted to try and recipe cards that looked interesting and well used.

I also tried to find recipes cards that I could read my mother's handwriting, but gave up fairly quickly. There is also many cards that are in other people's handwriting - some who I can recognize and some that are unknown. All of them are interesting.

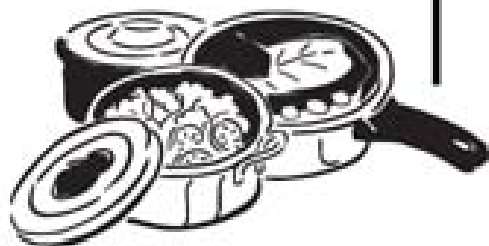
I hope you enjoy this look into Denise's Recipe Box created by RecipeBoxCookbook.com

Bill Rice

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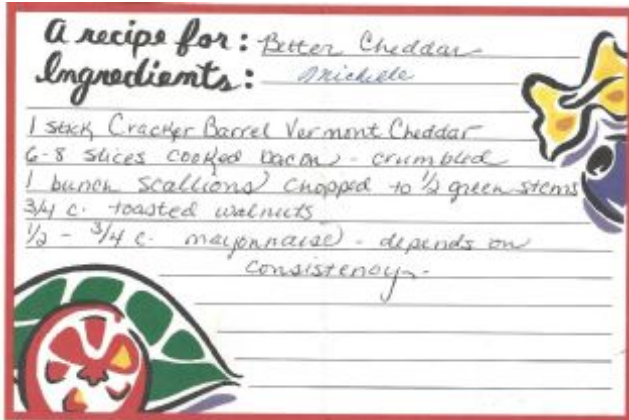
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Appetizers & Beverages

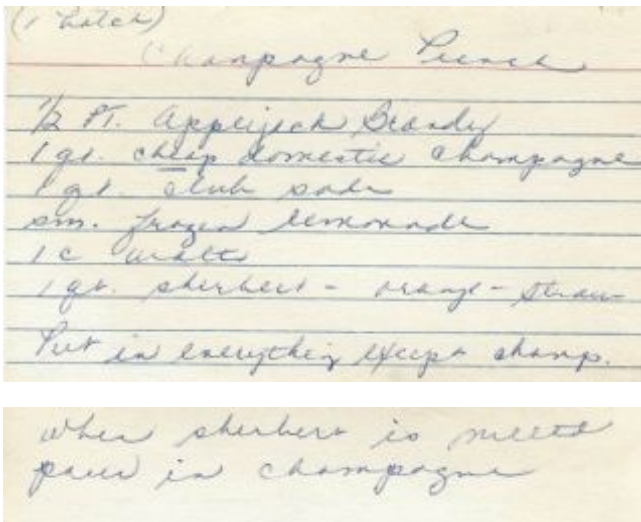


Better Cheddar

Michelle found this at the Backer Burner Restaurant in Delaware and they gave her the recipe.




Champagne Punch



Cocktail Meatballs

When you need to feed 75...



here's what's cookin'

Cocktail Meatballs
recipe from: Cathy Downer
SERVES: makes 75

Meatballs -
1 1/2 lb. ground beef
1/2 - 3/4 c. plain bread crumbs
1 egg
1/2 tsp. minced garlic
salt & pepper

Sauce -
1 bottle chili sauce } equiv.
1 " water }
1/2 c. grape jelly
3-4 bay leaves.

Bring meatballs to a boil & simmer.
Skin off fat.


Country Club Punch

Country Club Punch	
1 1/2 c. sugar	3 c. grapefruit juice
1 1/2 qts. water	1 3/4 c. crushed pineapple
1/2 c. strong tea	2 qts. gingerale
1 c. lemon juice	1 qt. gin (optional)
2 c. orange juice	
Combine sugar & water & boil for 10 min. Cool. Add tea, lemon juice, orange juice, grapefruit juice and crushed pineapple to cooled mixture. Chill Yield: 1 1/2 gallons (50 4oz. servings) Pour over ice and add gingerale and gin. Serve immediately.	

Crab Dip

Recipe for: Crab Dip

from the kitchen of: _____



(2) 8oz. pkg. softened ^{cream} cheese
2/3c. mayonnaise
2 tsp. mustard w/ horseradish
3 TBS. dried minced onion
1 tsp. seasoned salt
2 TBS. chopped parsley
dash of garlic powder
(2) 6oz. pkg. Wakefield ^{crabmeat}
thawed.

serves: _____

Blend together 1st (5) ingredients
Fold in next (3) ingredients
Serve hot or cold w/ bread, crackers etc.

Crabmeat Spread

Here's what's cookin' Crabmeat Spread Serves _____

Recipe from the kitchen of _____



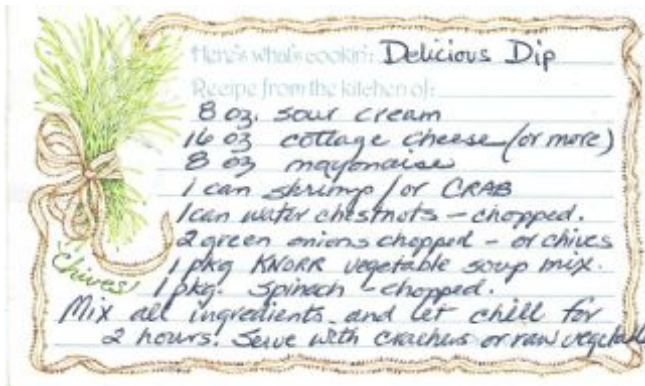
1 8oz. pkg. cream cheese
1 6oz. c. flaked crabmeat
2-3 tsp. lemon minced onion
3 Tsp. cream-style horseradish
1 Tbl milk
1 c. crushed sliced almonds
salt & pepper

Combine cream cheese, crabmeat
horseradish, milk, 1/2 c
almonds

and salt & pepper. Turn into shallow baking dish and sprinkle with remaining almonds. Bake 375° 15-20 min. until edges are just slightly brown and almonds on top are golden brown.

Delicious Dip

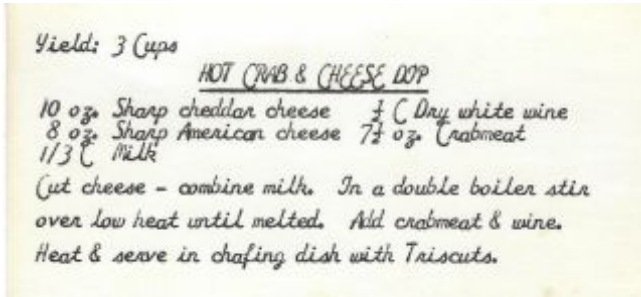
With a name like "Delicious Dip", it has to be good!



Holiday Punch



Hot Crab & Cheese Dip

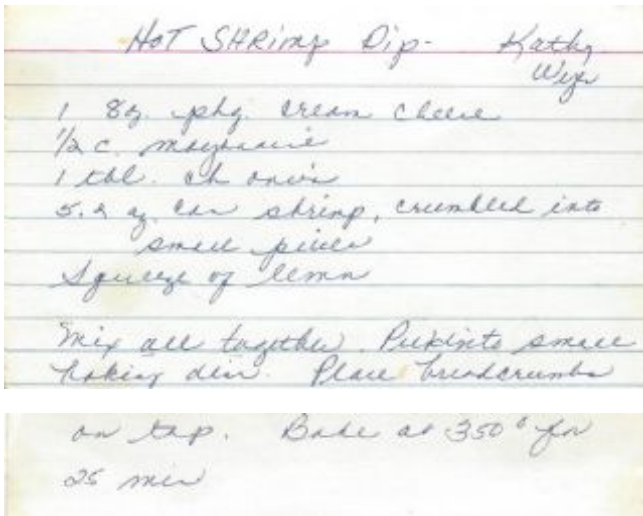


Hot Mexican-Style Spinach Dip

This is how my mother got me to each spinach.

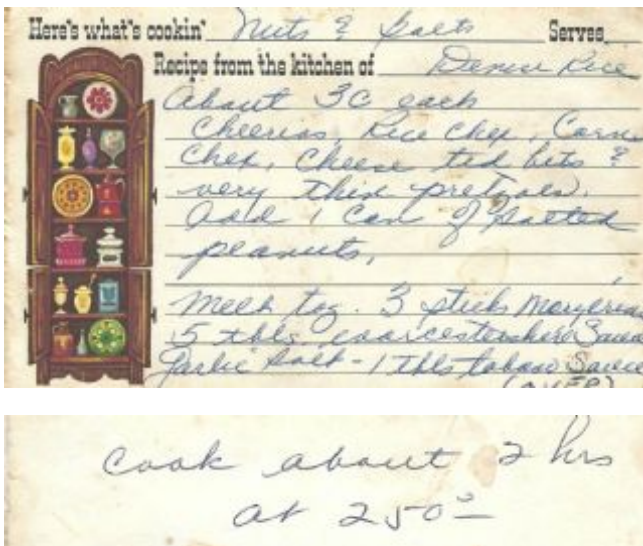


Hot Shrimp Dip



Nuts & Bolts

I still can't stop eating this recipe when ever it is around.



Original Chex Party Mix

I'm not sure what came first, this or the Nuts and Bolts recipe...

ORIGINAL CHEX PARTY MIX

$\frac{1}{4}$ cup margarine or butter

5 teaspoon Worcestershire sauce

$1\frac{1}{4}$ teaspoon Lawry's Seasoned Salt

$\frac{1}{4}$ teaspoon garlic powder

**$2\frac{2}{3}$ cups each of Corn, Rice and
Wheat Chex**

1 cup mixed nuts

1 cup pretzels

- Melt margarine in open roasting pan in preheated 250-degree oven. Stir in seasonings.

- Gradually add cereals, nuts and pretzels; stir to coat evenly.

- Bake 1 hour, stirring every 15 minutes. Spread on absorbent paper to cool. Store in plastic zipper bags.

For the microwave, follow these directions:

- Melt margarine in large microwave-safe bowl on high. Stir in seasonings.

- Gradually add cereals, nuts and pretzels; stir to coat evenly.

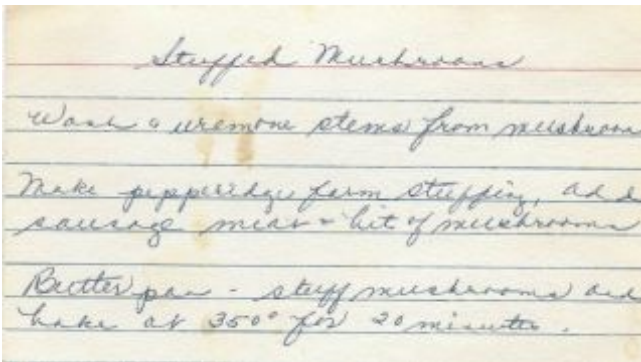
- Microwave on high 5-6 minutes, stirring thoroughly with rubber spatula every 2 minutes (make sure to scrape sides and bottom of bowl). Spread on absorbent paper to cool. Store in airtight container.

Pink Squirrel

Mrs. Taylor was a very old (in my eyes) neighbor.



Stuffed Mushrooms



Taco Dip - Cold

This looks like a young Catherine Rice Gallo might have written this recipe card. It came from Mrs. Sullivan a neighbor down the street.

M. Sullivan

Recipe For: Taco Dip - cold Serves: _____

1 packet of Taco mix } Blend &
8 oz. cream cheese } spread in dish.
16 oz. Sour cream } Chill - best
if made the day before

Top with:
Shredded lettuce
" Cheese
Chopped tomatoes, onions or

what ever when ready to serve.

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Tuna ala Ginny

Is is the appetizer that Ginny brought most often to family gatherings.


recipe Tuna ala Ginny

1 13oz. c. tuna 6 1/2 oz
1 8 oz. cream cheese 4 oz
1 tbl. parsley 1/2 Tbl
4 tbs. chili sauce 2 Tbl

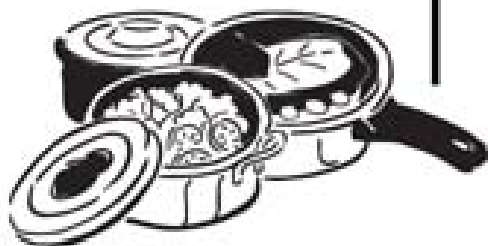
Mix together with beater - chill

ch. onion

source _____ serves _____



Bread and Muffins




Cranberry Coffee Cake

<u>Cranberry Coffee Cake</u>		E. Foley
1 stick marg. or butter	Tube pan 350° 55 min	
1 c. sugar		
2 eggs		1oz.
1 tsp. baking powder		1 Can whole
1 tsp. " soda		Cranberry sauce
2 c. flour		1/2 c chop. nuts
1/2 tsp. salt		
1/2 pt. sour cream (c.)		(over)
1 tsp almond flavoring		

Cream sugar + shortening
Add unbeaten eggs and beat
Add flour + dry ingredients
Add sour cream + flavoring
Alternate cake mix + cranberry sauce
into tube pan. (End with sauce on top +
add nuts on top)

If you like topping (I seldom do this)
3/4 c conf. sugar - 2 tbsp warm water - 1/2 tsp almond

Cranberry Nut Bread



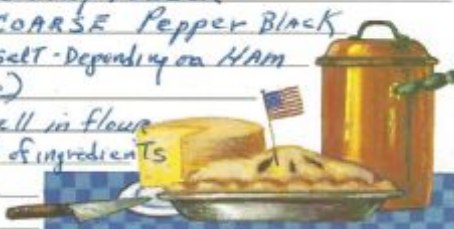
Recipe For Cranberry Nut Bread
From Favorite Recipes of N. E.
Serves _____ Date _____
Start with a large bowl;
2 c flour 2 tsp b. powder
1 c sugar 1/2 tsp salt
1 tsp b. soda
Combine: 1/2 c orange juice
2 Tbl shortening, melted * Cool
4 Tbl water
1 egg
Add to dry ingredients. Bake in

$1\frac{1}{2}$ c. ch. cherries
 $\frac{1}{2}$ c. ch. walnuts
 green flour 9 $1\frac{1}{2}$ x $2\frac{3}{4}$ bread pan
 Bake 1 hour 325°.

Danish Coffee Cake

Danish Coffee Cake
 Bake at 325°
 3C. flour
 3C. brown sugar
 $\frac{1}{2}$ c. butter
 Work together with hands as for
 Take out 1 cup for topping:
 Then add: pinch of salt
 1 tsp. soda 1 c. sour milk
 1 egg
 1 tsp. vanilla with 1 c. mixture
 may be baked
 2-8" pan w/
 1 9x13" pan
 Mix together Sprinkle top

Easter Bread Dough

My Favorite Recipe
 Easter Bread Dough
 From: _____
 350° oven
 45 min
 until golden
 serves 8 breads
 16 cups Flour - 5 lbs.
 $\frac{1}{2}$ cup Crisco 8 eggs Beaten
 2 Tbs. Baking Powder
 $1\frac{1}{2}$ 2 Tbs. COARSE Pepper Black
 1-1 $\frac{1}{2}$ Tsp salt - Depending on HAM
 (or none)
 MAKE well in flour
 & add rest of ingredients
 Mix with
 hands &
 add water


(about 5 cups) as needed until
Sticky like bread Dough.
Roll out like pie crust

Filling for Easter Bread
6 lbs. loose Italian sausage - browned
5 lb. canned ham cut up in small pieces
8 hard boiled eggs chopped
2 pds fresh Cheese cut up
2 cups parmesan cheese
2 Tsp. salt
① 2 Tbs. coarse black pepper
8 beaten eggs
Glace with 6 egg yolks before baking

Jordan Mash Blueberry Muffins

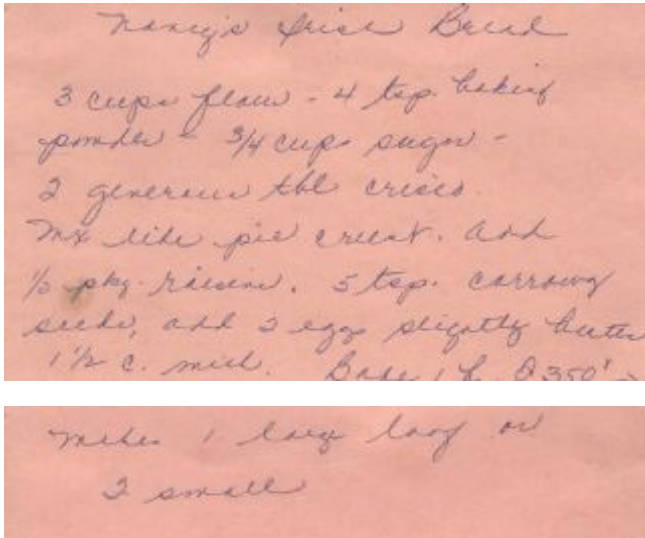
Jordan Mash was a department store in downtown Boston and their restaurant was famous for their warm muffins.

JORDAN MARSH BLUEBERRY MUFFINS

1/2 cup butter or margarine, softened	1/2 teaspoon salt
1 cup sugar	1/2 cup milk
2 eggs	1 teaspoon vanilla extract
2 cups all-purpose flour	2 1/2 cups blueberries
2 teaspoons baking powder	Sugar for sprinkling tops of muffins

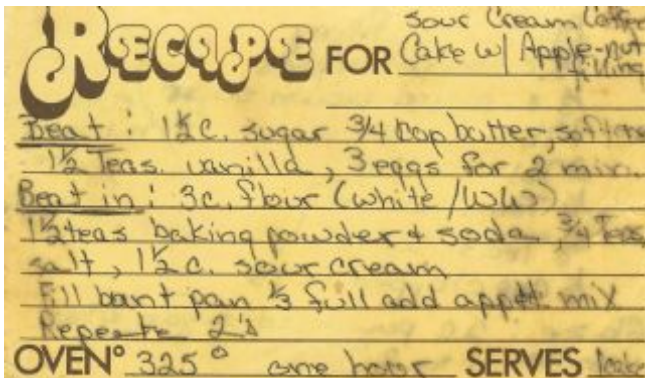
■ Preheat oven to 375 degrees F, and grease a 12-cup muffin pan.
■ In a large bowl with mixer at medium speed, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition.
■ Combine flour, baking powder and salt. Add alternately to creamed mixture with milk and vanilla.
■ Crush 1/2 cup berries, and stir into batter. Fold remaining berries into batter, then spoon into muffin cups. Sprinkle tops with sugar. Bake for 30 minutes, or until a toothpick inserted in center comes out clean. Cool in pan 5 minutes, then transfer muffins to a wire rack and cool completely.

Nancy's Irish Bread



Sour Cream Coffee Cake with Apple-Nut Filling

Another recipe in the handwriting of young Catherine Rice Gallo.

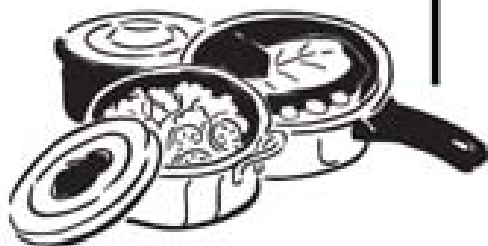


Apple - Nut Filling
1½ c. chopped apples.
⅓ c. packed brown sugar
1 9tbls. flour
2 Tbls. butter
¼ Teas. nutmeg
⅛ Teas. salt
½ cup chopped nuts

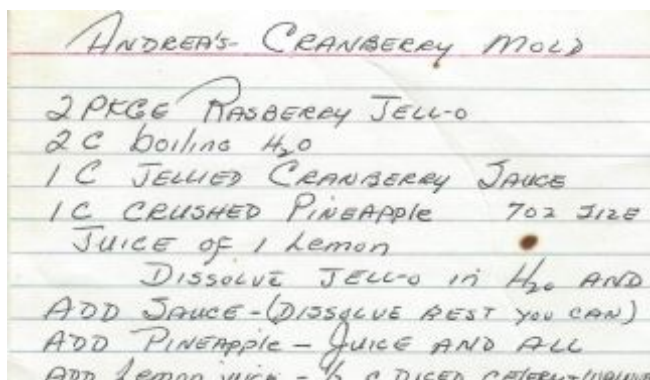
Cook until
tender
every time
nut nuts
in sauce
pan

Glaze: ½ c powdered sugar, ¼ teas.
vanilla 1 to 2 Tbls. milk

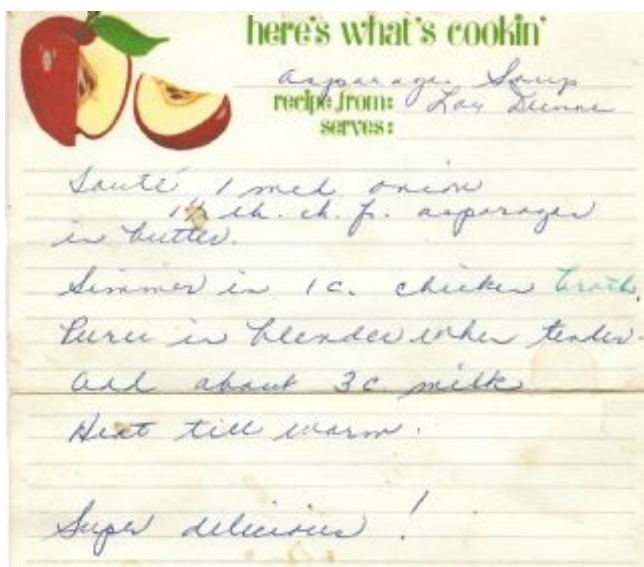
Soups, Stews, Salads and Sauces



Andrea's Cranberry Mold



Asparagus Soup




Broccoli Salad



Recipe For Broccoli Salad
 From Denise Rice
 Serves _____ Date _____
 Mix together 2 bunches broccoli
 floweretts, bits size. 1/2 c.
 raisins, 1 lb. bacon, cooked crisp,
 and broken into bite size pieces.
 Dressing: 1 c. mayonnaise 1/4 c. chopped onions
 3 tbl. sugar 2 tbl lemon juice.
 Add to broccoli.

Caesar Salad Dressing

Recipe: Caesar Salad Dressing Yield: _____
 from the kitchen of: 'Grill Back'
 2 anchovy fillets
 2-3 garlic clove
 1/4 tsp. salt 1/4 c. olive oil
 Juice of 1/2 lemon
 1 Tsp. Dijon mustard
 2 dashes Worcestershire sauce
 1 egg yolk
 3 Tbl. freshly grated Parm.
 cheese



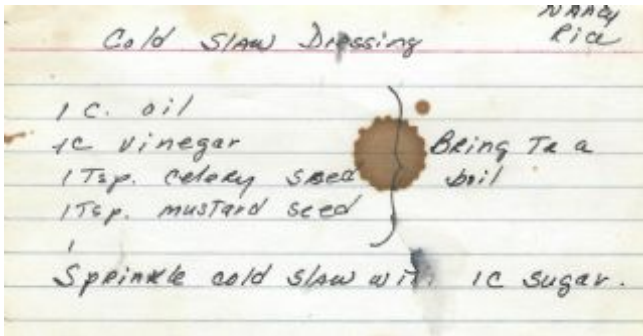
mince the anchovies, garlic & salt tog.
 on a cutting board until they form a
 paste.

Place the paste in the bottom of wooden
 salad bowl.

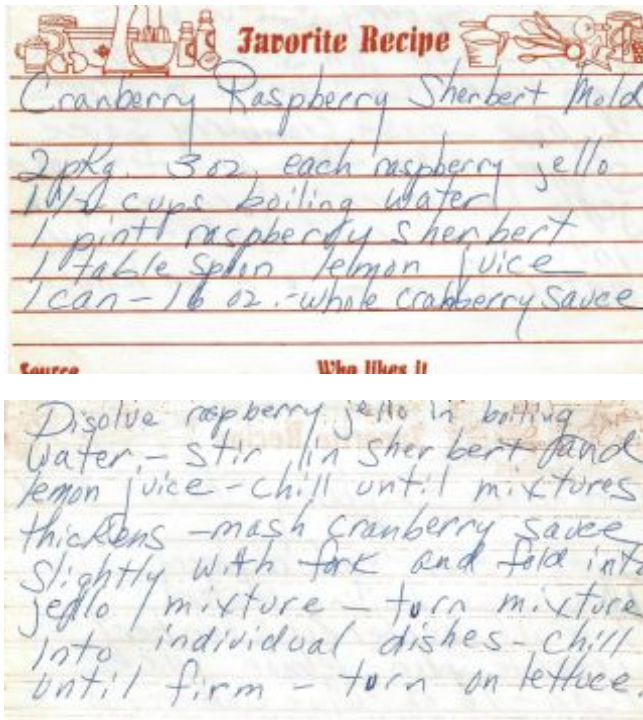
Add the olive oil, lemon juice, mustard,
 Worcestershire sauce, egg yolk & 3 Tbl. cheese
 & mix which until well blended &
 smooth.

Serve in lettuce, garnish with croutons,
 sprinkle 2 Tbl Parm cheese on top.

Cold Slaw Dressing



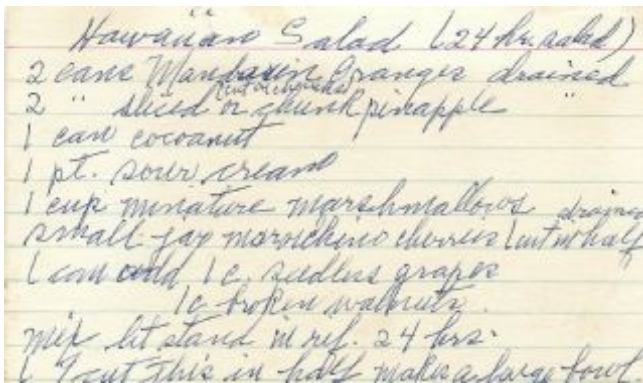
Cranberry Raspberry Sherbert Mold



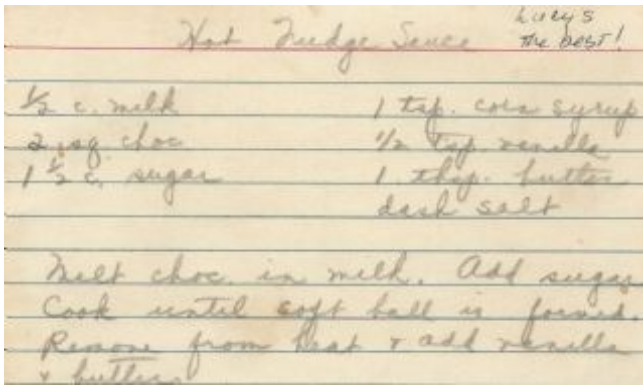
German Potato Salad



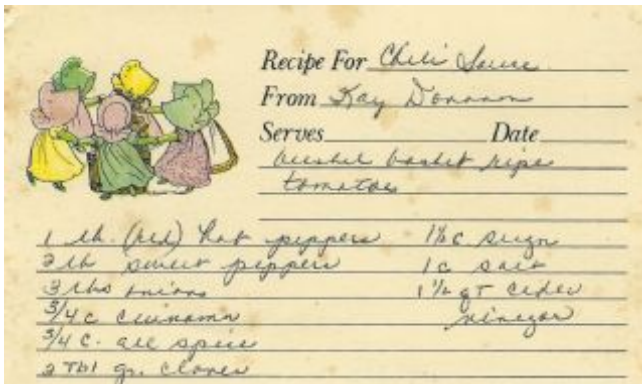
Hawaiian Salad



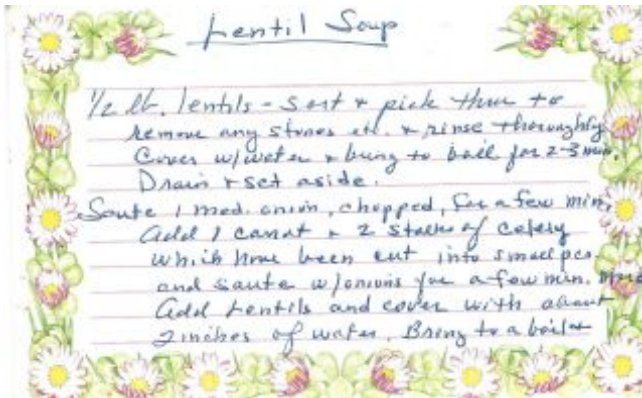
Hot Fudge Sauce



Kay's Chili Sauce



Lentil Soup



reduce heat and let simmer for 35-45 min. Add salt 1-2 tps. to taste.

☺ Sometimes add fresh chopped Spinach for the last 10 min, or so.

☺ I also like to do the lentils early in the day & reheat for supper. Some how it always tastes better that way. Enjoy!

Ann MAZZARELLA

Serves

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Metropole Hot Dog Sauce

■ Over the years, readers have asked for spicy meat sauces to use as a topping for hot dogs. This recipe, from Florence Tinnerella of Hartford, was first printed in June 1989. Tinnerella wrote that her uncle who worked at the Metropole restaurant in Hartford gave it to her.

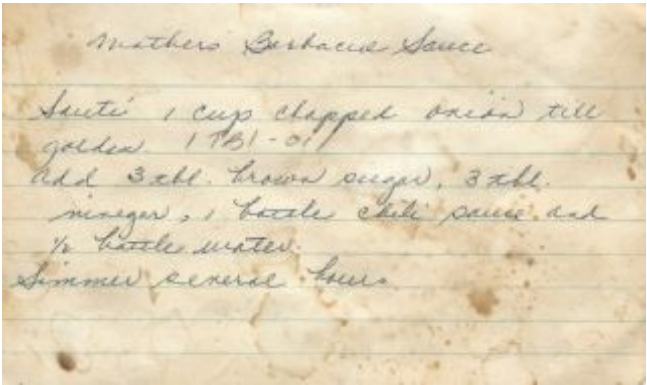
METROPOLE HOT DOG SAUCE

- | | |
|--------------------------|--------------------------|
| 1 small onion, chopped | 1/2 teaspoon cinnamon |
| 1 clove garlic, crushed | 1 teaspoon paprika |
| 1 tablespoon oil | 1/2 teaspoon nutmeg |
| 1 pound hamburger | 1/2 teaspoon allspice |
| 2 cups water | 1 teaspoon celery salt |
| 3 teaspoons chili powder | Salt and pepper to taste |

■ Brown onion and garlic in oil. Add meat, and brown lightly. Add water, and stir with a spoon to break up meat. Add remaining ingredients, and simmer until the water evaporates and the mixture is thick.

Mother's Barbecue Sauce

Making this sauce fills the house with the best aromas!



New Potato Salad with Herbs and Shallots



For vinaigrette: Combine vinegar, mustard and garlic in small bowl. Gradually whisk in oil. Season with salt and freshly ground pepper.

For salad: Cover potatoes with salted water in large pot. Cover and boil gently until just tender. Drain. Cool slightly. Slice warm potatoes. Place in large bowl. Toss with vinaigrette and shallots. Let stand 30 minutes.

Mix mayonnaise, celery, green onions, dill, parsley and chives into potatoes. Adjust seasoning. (Can be prepared 1 day ahead. Cover and refrigerate.) Serve at room temperature.

Quick Broccoli Chowder

Quick Broccoli Chowder

- 2 (10-oz.) pkgs. cut broccoli frozen in cheese sauce
- $\frac{2}{3}$ cup chopped onion
- $\frac{1}{2}$ cup butter or margarine
- 6 tbsps. flour
- 5 cups milk
- ~~$\frac{1}{2}$ tsp. salt~~
- $\frac{1}{4}$ tsp. pepper
- $\frac{1}{8}$ tsp. garlic salt
- 2 tbsps. instant chicken bouillon


Cook broccoli according to package directions, just until thawed. Place broccoli and sauce in blender and process until finely chopped. Cook onion in butter until tender. Stir in flour until smooth. Add milk gradually and cook and stir until thickened and smooth. Add salt, pepper, garlic salt and chicken bouillon. Add broccoli and simmer until heated through, stirring occasionally. Makes about 8 cups.

Note: Add milk if a thinner consistency is desired.

Strawberry Mold

Here's what's cookin' Strawberry Moulds

Recipe from the kitchen of



2 am. pkg. of strawberry jello
 1 6oz. pkg. strawberries (thawed)
 1 7oz. c. crushed pineapple w/ juice
 1 1/2 c. boiling water
 8 lg. sour cream

Put jello, strawberries, pineapple & juice. Pour water over to dissolve. Take half of the mixture & place in mold & refriger. till set. Pour sour cream over this & put remaining mixture in mold & refriger. till firm.

Setting time takes about 1 1/2 hrs.

Tomato Basil Soup

Tomato Basil Soup

2 TBL olive oil
 4 lg. garlic cloves
 8 ch. shallots
 1 tsp parsley, dill, basil
 1/4 c. dry white wine
 4 Ripe Tomatoes - chopped
 1 lg. can puréed plum Tomatoes
 2 c. whipping cream
 1/4 c. parm. cheese

Vinaigrette Dressing for Pasta Salad

Vinaigrette Dressing For Pasta Salad

1 tbs. Dijon mustard
3 tbs. red wine vinegar
 $\frac{1}{4}$ c. olive oil
 $\frac{1}{4}$ c. salad oil
3 tbs. water

8 turns freshly ground pepper

In small bowl blend mustard and vinegar, stirring with a wire whisk. Combine oils and pour very slowly into mustard mixture, whisking until slightly thickened. Beat in water. Add pepper.

Warm Goat Cheese Salad

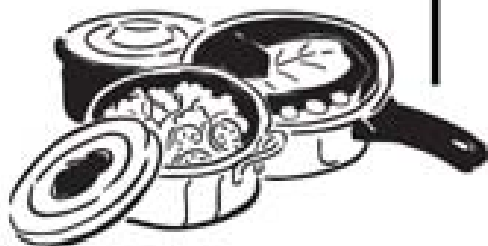
RECIPE

Warm Goat Cheese Salad

Two 5-oz. Laura Chenel pepper or herb Chablis cheeses
 $\frac{3}{4}$ cup extra-virgin olive oil
3-4 sprigs fresh thyme
1 cup fine bread crumbs
1 Tbs. balsamic vinegar
2 Tbs. freshly squeezed orange juice
Salt and pepper to taste
2 bunches arugula, washed and dried
 $\frac{1}{2}$ tsp. orange zest

Cut cheeses into 4 pieces. In a small bowl, place cheese, $\frac{1}{4}$ cup olive oil and thyme; marinate overnight in the refrigerator. Coat the marinated cheese slices with the bread crumbs and place on a lightly oiled baking sheet. Bake at 400° for 5-7 min or until cheese is golden. For vinaigrette, whisk together vinegar, orange juice, salt and pepper. Slowly add $\frac{1}{2}$ cup olive oil, whisking constantly. Toss and lightly coat the arugula with the vinaigrette and arrange on four plates. Place the cheese on the plate with the greens and sprinkle orange zest on top. Serves 4.

Main Courses: Beef, Pork and
Lamb



Ann Landers' Meatloaf

Denise thought this was "Very Good"

Very good 8-7-11 ADD HOT SAUSAGE
HIDE -

Margo, nostalgically

Ann Landers' Meatloaf Recipe

2 pounds ground round steak

2 eggs

1 1/2 cups breadcrumbs

3/4 cup ketchup

1 teaspoon Accent

1/2 cup warm water

1 package dry onion soup

mix

Bent all thoroughly and put into a loaf pan. Cover mixture with two bacon strips. Pour an 8-ounce can of tomato sauce over meatloaf and bake for one hour at 350 degrees F. Serves 6.

Beef Tender with Mustard and Horseradish Cream

BEEF TENDER WITH MUSTARD AND HORSERADISH CREAM

**1 beef tenderloin, 5 to 7 pounds,
trimmed (see note)**

3 tablespoons olive oil

1 tablespoon garlic powder

1 tablespoon seasoned salt

½ cup liquid smoke

Cracked pepper

¼ cup melted margarine, optional

**MUSTARD-HORSERADISH
CREAM:**

1 cup whipping cream

¼ cup mustard

¼ cup bottled white horseradish

Juice of ½ a lemon

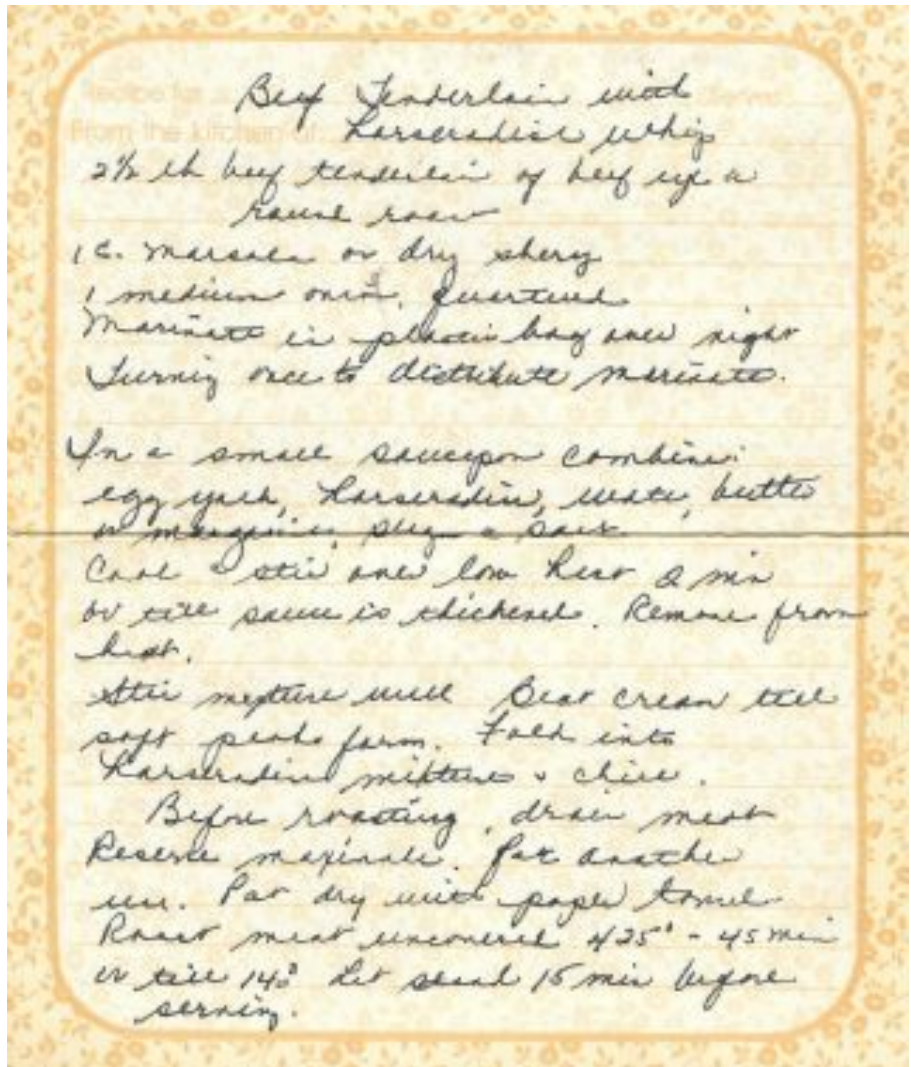
■ Rub the beef with oil, then rub in
garlic powder and seasoned salt.

Pour liquid smoke evenly over top,
and finish with a grind of pepper.

Cover and refrigerate for at least 12
hours.

Beef Tenderloin with Horseradish Whip

This was a regular "Special Night" dinner growing up.




2 1/2 lb beef
 1 c. marjoram or dry chervil
 1 med. onion, quartered
 2 beaten egg yolks
 2 TB1 prepared horseradish
 1 tbb water
 1 tbb butter
 1/2 tsp sugar
 dash saw
 1/2 c. whipping cream
 1 1/2 c. artichoke bottoms, drained

Bertha's Beef Stew

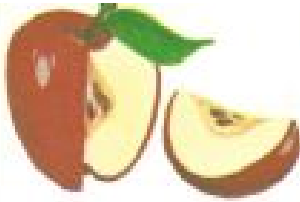
BERTHA'S BEEF STEW
 Brown beef in FAT (2/lbs)
 Add 4C boiling water
 1 clove garlic
 1 med onion, sliced
 2 bay leaves
 1 Tb. salt
 1/2 tsp pepper
 1/4 tsp paprika
 dash allspice/cloves
 1 tsp sugar
 1 tsp lemon juice
 1 tsp Worcestershire
 sauce
 (bna)

Add
 potatoes
 carrots
 celery
 green vegetable
 small white onions

Butterflied Lamb

Here's what's cookin'	Butterflied Lamb	Serves
	Recipe from the kitchen of	Denise Rice
	1 6-8 lb. leg of lamb, boned & butterfli	
	Sprinkle inner surface of meat with accent season with salt & pepper. Combine	
	1 c. orange marmalade, 1 c. dry red wine, 2/3 c. ch. fr. mint leaves, 4 T. chives.	
	Soak meat in marinade all day, turning occasionally. Grill like steak only coals should not be quite as hot, for about 12 min. per side. Brush sauce over while cooking. Should be pink in middle.	

Chinese Pepper Steak



here's what's cookin'

Chinese Pepper Steak

recipe from:

serves:

1 lb. top round
 1/2 lb. margarine
 1/2 c. ch. onion
 garlic salt
 1 lg. green pepper
 1/2 c. celery
 3/4 tlb. salt
 1/8 tsp. pepper
 1 c. seasoned soup

1 tlb. carrots
 1/2 c. milk
 2 tsp. soy sauce

Heat margarine in skillet. Cut meat in thin strips. Add meat & fry until browned. Add onion & green pepper. Cook 5 min. Add carrots. Cook 30 min.

Mix soy. carrots, etc. Stir into meat & cook uncovered 5 min. longer. Serve with Rice.



Corned Beef and Cabbage

The traditional Irish Dinner on St. Patrick's Day.

CORNEB BEEF AND CABBAGE

This boiled New England dinner is traditionally served on Thursdays.

Top Stove: 2½ to 3 hours

Makes 6 servings

-
- 1 corned beef brisket (about 4 pounds)
 - 1 bay leaf
 - 6 peppercorns
 - 1 onion, stuck with 2 whole cloves
 - 1 carrot, sliced
 - 1 stalk celery, sliced
 - 2 sprigs parsley
 - 1 cup apple cider or juice
 - 6 carrots, halved crosswise
 - 6 new potatoes
 - 1 small cabbage, cut into 6 wedges

Top Stove Method

1. Wash corned beef under cold running water. Place in large kettle; add bay leaf, peppercorns, onion with cloves, sliced carrot, celery, parsley and apple cider. Add enough water to just cover. Bring to boiling; skim surface. Lower heat; cover. Simmer 2 to 2½ hours or until fork-tender.
2. Remove corned beef to heated platter; keep warm. Add halved carrots and the potatoes to kettle; cook 15 minutes. Add cabbage; continue cooking 15 minutes longer or until vegetables are tender.
3. Slice corned beef and arrange on platter with vegetables. Serve with Dijon-style mustard, horseradish and gherkin pickles.
picl

Filet of Beef with Mustard Cream Sauce



Recipe for: *Filet of Beef with*
from the kitchen of: *Mustard*
Cream Sauce

2 Tbl (1/4 stick) butter

2 egg 1 1/4" thick tenderloin steaks

2 Tbl Dijon mustard

1 Bp. Worcestershire sauce

pepper

1/4 c. brandy

1/2 c. whipping cream

serves: 2

Melt butter in heavy large skillet over medium-high heat. Add steaks and cook to desired degree of doneness (about 4 mins.) your side for rare. Add mustard & Worcestershire to skillet. Season with pepper. Stir to combine. Remove pan from heat. Add brandy & ignite with match when flames subside. Return skillet to heat. Transfer

steak to plate.
 Add cream to skillet, mix,
 reduced to thin sauce consistency
 about 2 min.
 Pour over steak and serve

Jackie's Chili

This was a very well used recipe from Jackie Wyer, one of my mother's dearest friends.

Chili - Jackie's

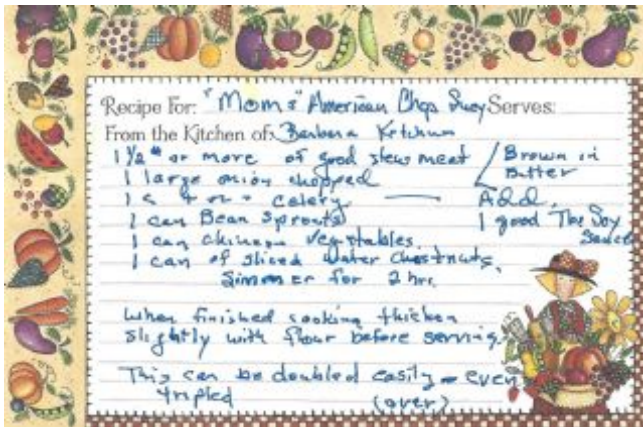
1 large onion	1 lb. chili powder
2 med. green peppers	1 lb. beef
1 large celery stalk	10 frozen beans
1 sm. green pepper	6 oz. beef
3 lb. lean chuck, ground	2 oz. water
1 # dried jar green chilies	23 frozen beans
1 c. sliced tomatoes	2 red kidney beans
1 8 oz. can tomato sauce	beans
1 6 oz. tomato paste	

Slice a Santa Fe
5 eggs. Add meat,
bun.
Add remaining eggs.
Add water just to
cover top. Cook 3 hrs
low heat.

Lou's Meat Loaf

Lou's Meat Loaf
Add 1 egg, bread crumbs, onion,
dry onion soup, chili sauce,
salt & pepper to 1 lb. ground
beef. Bake 1 hour. 350°

Mom's American Chop Suey



My Mom always served this with either the Chow Mein noodles or rice. The salad was a bed of lettuce a ring of pineapple, cottage cheese on top and a sauce made of Miracle whip thin w/ pineapple juice and a cherry on top.

This really takes me back to the good old days. 😊

Roast Leg of Lamb with Currant Sauce

**ROAST LEG OF LAMB
WITH CURRANT
SAUCE**

6 lb. leg of lamb
1 tablespoon gin
2 teaspoons salt

**½ teaspoon dry
mustard**
**¼ teaspoon white
pepper**

For the Currant Sauce

½ cup currant jelly
1 cup water
½ teaspoon salt
¼ cup gin
**1 tablespoon
arrowroot stirred
into ½ cup water**

1. Preheat oven to 350° F. the parchment-like meat brace that covers the fat of a lamb (called the "fell") has not yet been removed, do so. With a sharp knife, trim the lamb well with a damp cloth and place on a rack in a roasting pan, fat side up. Combine gin, salt, mustard and pepper to make a thin paste, an spread over the lamb.

2. Roast to desired degree of doneness, a matter of personal preference. Figure about 15 minutes per lb. for very rare; 20 for medium-rare (very rare meat, at the interior, a few well-done slices at the outside, and the ranges in between); 30 minutes per lb. for medium (a little pink showing in the meat); 35 for well done. The

only way to be sure how fast the meat has cooked (considering variations in size and shape) is to make a discreet cut and look, or use a meat thermometer; 140° F. is extremely rare; 145° medium-rare; 155° medium; 165° is well done.

3. While meat is roasting, combine currant jelly and water; place salt and gin together in a glass, and prepare arrowroot solution.

4. When meat is done, remove to carving board to "set" and make sauce. Drain fat, but not brown aromatics, from roasting pan and place over a burner on medium-high heat. Add jelly-water to pan, heating and stirring until jelly has melted, and scraping pan to deglaze. Stir in salt and gin; then give arrowroot a stir to re-mix and add to the pan. Cook, stirring constantly, until mixture thickens and boils, keep warm in pan, or transfer to gravy boat, while roast is being sliced. Serves 8.

"Cornstarch may be substituted for the arrowroot, though the latter is available in spice shops and in most supermarkets under the Spice Islands label."

Rosemary Grilled Pork Tenderloin

Rosemary Grilled Pork Tenderloin

- 3 tablespoons olive oil
- 1 tablespoon white wine vinegar
- 2 teaspoons chopped fresh rosemary or 1 teaspoon dried rosemary
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 2 garlic cloves, minced
- $1\frac{1}{2}$ -2 pounds Smithfield Gold Label pork tenderloin

In a small bowl, combine oil and next 5 ingredients and stir well. Place tenderloin in a shallow dish and brush oil mixture on all sides. Cover and refrigerate about 3 hours.

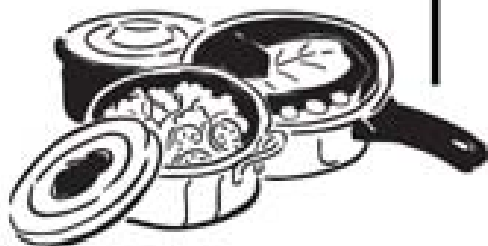
Prepare grill. Cook tenderloin on a covered grill over medium-hot coals 15 to 20 minutes or until a meat thermometer registers 155° . Turn once during cooking time. Slice and serve. **Yield: 4-6 servings.**

Sauerbraten

Sauerbraten
Cover meat with everything (over)
Let stand 24 hours
Remove and wipe dry
Brown meat in fat
Strain vinegar mixture and add
 $\frac{1}{4}$ c. to the meat. (3 c. - left)
Thicken gravy with crumbled
ginger snaps

Sautabraton		
3-4" thick beef pot roast		
	<u>2 lb</u>	<u>4 lb</u>
vinegar	1 c	2 c
onions	1 c	2 c
sliced onion	1 c	2 c
bay leaves	2	4
whole cloves	8 cloves	16
salt	1 1/2 tsp.	1 tbl.
pepper	dash	1/4 tsp
sugar	1 tbl.	2 tbl
fat	3 tbl.	5 tbl
ginger snaps	6	12

Main Courses: Seafood, Poultry,
Pasta and Casseroles



Andrea's Chicken

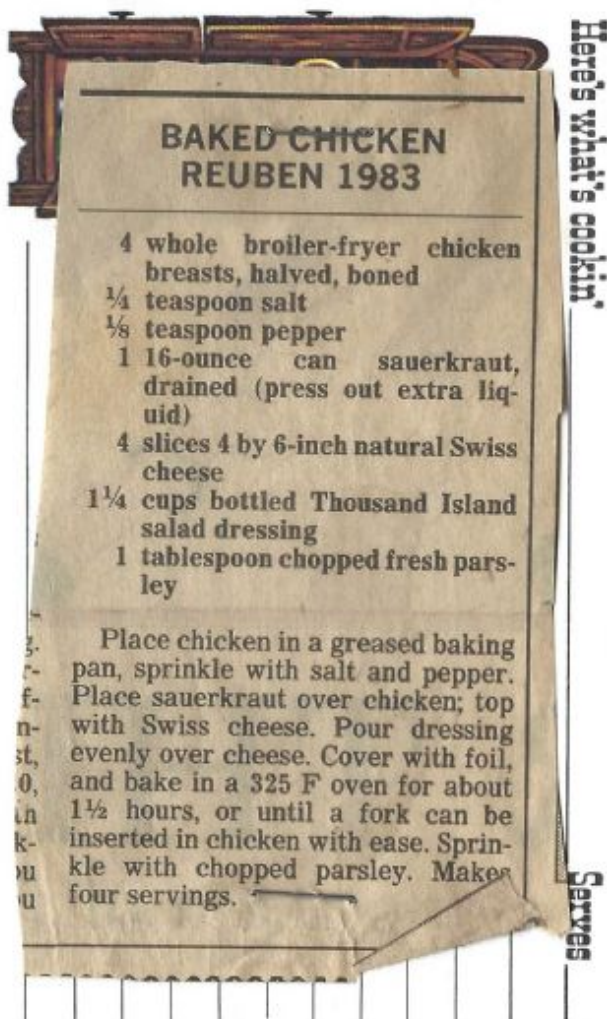
ANDREA'S CHICKEN - 2/3/71

- 3 Large CHICKEN BREASTS - SKINNED & SPLIT
- 6 Thin Slices boiled Ham
- 6 oz SWISS CHEESE (cut in 6 slices)
- 1/4 c Flour
- 2 Tablespoon butter
- 1 PKG CHICKEN Bouillon
- 1 3oz CAN MUSHROOMS
- 1/2 c - SKIMMED OR CREAM MILK

Pound CHICKEN lightly to form cutlet 1/4" thick. SPRINKLE with Salt. Place Ham & cheese on top. Roll and Tie securely with string. Coat with flour. Brown in butter.

Remove CHICKEN to HOT PAN. Add CHICKEN bouillon, MUSHROOMS & 1/2 c mushroom liquid & 1/3 c wine. Pour over CHICKEN COVER and BAKE 1 1/4 HRS. at 350°

Baked Chicken Reuben 1983



Baked Stuffed Filet of Sole

Baked Stuffed Filet of Sole

Stuffing -

- $\frac{3}{4}$ c. plain b. crumbs
- $\frac{3}{4}$ c. puffed b. crumbs
- 1 egg c. flaked crab meat
- 1 tbs. sliced almonds
- 1 tbs. cherry wine
- 2 tbs. mayonnaise or less

Combine & wrap stuffing around
filet or sole - seal end first

Bake 350° 15-20 min.

Mix defrosted cream of shrimp
soup with panned cream & lemon
juice.

Pan & seal first.

Bake 450° 5-10 min on metal
bushy.


Ben's Egg Bake

Recipe: Egg Bake Yield: _____

from the kitchen of: Ben Cacciano

$\frac{1}{4}$ slices white bread - cut off crusts
 $\frac{1}{2}$ lb. Labeled Ham
8 g. cheddar cheese, grated
8 g. Swiss cheese
Lay - make 2 layers -
Cut bread in half -
Butter down -

Combine eggs $\frac{1}{2}$ tsp. dry
3 c. milk mustard
 $\frac{1}{2}$ tsp. onion powder



Refrigerate overnight - 9x13 pan


Bake 375° 40 min - 60 min.

Can be frozen

Sprinkle on top 1 1/2 c. corn flakes
mixed with 1/4 c. melted butter

Carbone's Chicken

Carbone's is an Italian restaurant in the South-end of Hartford.



here's what's cookin'


Carbone's Chicken
recipe from:
serves:

4 Boneless chicken BREAST
1/2 - 1 c olive oil
1/2 c wine
1 ch. GARLIC clove
Pepper
2tbl. Lemon Juice
5 Tsp. MUSTARD (SPICES)

FLATTEN CHICKEN BREASTS - PUT FRESH
PEPPER ON CHICKEN. MARINATE in
1/2c. wine, olive oil & 1 tbl of LEMON
JUICE FOR AT LEAST 2hrs.

REMOVE FROM MARINATE. PLACE in BAKING
PAN. SPREAD 1 TSP MUSTARD ON EACH
BREAST. PLACE UNDER BROILER -
8-10 min.

TURN OVER - broil FOR 5min.
Remove breast FROM PAN - Pour excess
oil.
Add rest of wine -
2tbl of butter - 1TSP
Lemon Juice TO PAN Reheat



Chicken and Broccoli Casserole

Chicken & Broccoli Casserole (6-8 Servings)

- 3-4 Chicken breasts (cooked)
- 2 pkgs frozen broccoli spears, cooked
- 1 Can cream chicken soup
- 1 Can cream celery soup
- 1 cup mayonnaise
- 1 tsp lemon juice
- 1/2 tsp curry powder
- 1 (4oz) Can mushrooms
- 1/2 cup shredded cheddar cheese
- 1/2 cup blanched sliced almonds

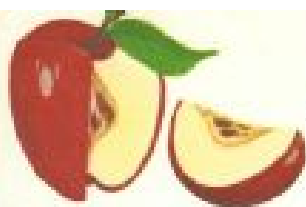
Shin chicken, cook in foil in 400° oven for 45 min.

cooked ahead of time & frozen.

Cut broccoli spears into bite sized pieces. Arrange cooked, drained broccoli & chicken in layers in greased casserole. Combine soups, mayonnaise, lemon juice, mushrooms & Curry powder. (Don't dilute soups) Pour mixture over chicken & broccoli. Sprinkle cheese & almonds on top. Bake 350° for 30-40 minutes.

Add noodles - can be frozen

Chicken Cordon Bleu



here's what's cookin'

CHICKEN CORDON BLEU
recipe from: Marion Wynne
serves: 3

3 large chicken breasts - skinned -
boned & split.
6 thin slices boiled ham
6 oz. swiss cheese (cut in 6 sticks)
1/4 c. flour
2 tbl. butter
1 pkg. chicken bouillon M&T
1/2 c. can mushrooms
1/2 c. sauternes or chablis wine

Pound chicken lightly to form
cutlets 1/4" thick. Sprinkle
with salt. Place ham &
cheese on top. Roll and tie
securely with string. Coat
with flour. Brown in butter.

Remove chicken to 11x7 pan. Add
chicken bouillon, mushrooms &
1/2 c. mushroom liquid & 1/3 c. wine.
Pour over chicken.
Cover & bake 1 1/4 hr.
at 350°.



Chicken Gruyere

CHICKEN GRUYERE - Mary Donovan

Pepperidge Farm Puff Pastry -
Roll out 1 SHEET - CUT IN HALF
8" SQUARE. PLACE ON COOKIE SHEET

Mix 2C. COOKED CUBED CHICKEN (1 whole
breast)
1C. SOUX CREAM
1C. GRATED GRUYERE CHEESE (1/4 lb)
1/4 C. CHOPPED CHIVES SALT & PEPPER

Mix tof.

Place on top of
PASTRY Leaving 1"
ALL AROUND.

Brush with egg.

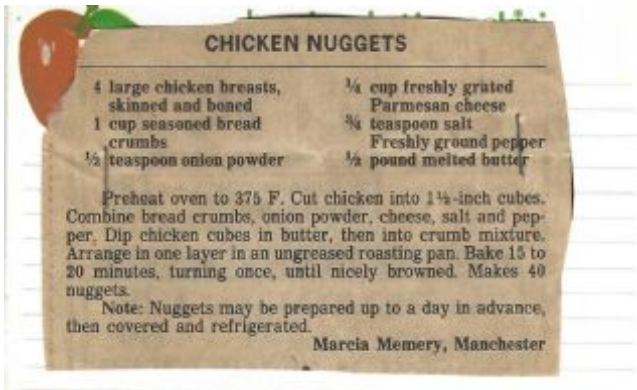
Top with other piece
of PASTRY. Brush
with egg & parmesan
cheese.

Bake 400°: 25-30 min.

✓ Press edges together
with FORK

~~Poke~~ Poke holes
in top

Chicken Nuggets



Chicken Primavera

Here's what's cookin'

BAKED CHICKEN
REUBEN 1983

4 whole broiler-fryer chicken
breasts, halved, boned

1/4 teaspoon salt

1/8 teaspoon pepper

1 16-ounce can sauerkraut,
drained (press out extra liq-
uid)

4 slices 4 by 6-inch natural Swiss
cheese

1 1/4 cups bottled Thousand Island
salad dressing

1 tablespoon chopped fresh pars-
ley

Place chicken in a greased baking
pan, sprinkle with salt and pepper.
Place sauerkraut over chicken; top
with Swiss cheese. Pour dressing
evenly over cheese. Cover with foil,
and bake in a 325 F oven for about
1 1/2 hours, or until a fork can be
inserted in chicken with ease. Sprin-
kle with chopped parsley. Makes
four servings.

Serves

- 66 -

Chicken Supreme

This was a great recipe to have when a lot of people were invited over.

Recipe for Chicken Supreme Serves 8

From the kitchen of:

6 chicken breasts - boned & split

Combine: 2 c. sour cream, 1/4 c. lemon juice,
4 tsp. worcestershire sauce, 2 tsp. celery salt
2 tsp. paprika, 2 garlic cloves, 2 tsp. salt,
1/2 tsp. pepper.
Marinate chicken overnight.

Lift chicken out of marinade and dip into bread
crumbs. Line cookie sheet with foil and put
chicken on. Mix tog. 1/4 marg., 1/4 c. shortening.
~~Pour half this mixture over chicken and bake~~
uncovered for 45 min. Pour remaining sauce and
bake 15 min.

This can be made the day before and baked for
the 45 min. then pour remaining sauce and bake
for 20 min. at 350°.

Chinese Chicken Wings

Here's what's cookin' *Chinese Chicken Wings* Serves _____

Recipe from the kitchen of *Jackie Weyer*



1 c. maple syrup
1/2 c. soy sauce
1/2 c. water
1 Tbl. sugar

skin & bone chicken
Cut into small pieces
Chop garlic & spread on chicken
Marinate in sauce overnight

Remove chicken from sauce & bake at 325° 3/4 hr to 1 h.

Pour sauce over chicken to crisp

Crabmeat Casserole

CRABMEAT CASSEROLE

SDH

- 2 8oz. cream cheese
- 1 3oz. cream cheese
- 1 16oz. mayonnaise
- 3 Bunches scallions cut up small
- 1 16oz. can of crabmeat or 1 lb imitation crabmeat

Soften cream cheese-mix cream cheese and mayonnaise until smooth-add scallions and crabmeat. Put into casserole dish and sprinkle with Paprika.

Bake at 350 degrees 40-45 minutes or until golden brown.

Crabmeat Souffle

Recipe for Crabmeat Souffle

Serves

From the kitchen of Dorcas McHugh

- (16) 12 slices bread, cubed
- (5) 3 cans crab meat or 3 c. fresh crab
- (2) 1 1/2 green pepper, chopped
- (2) 1 1/2 med onion, chopped 1 1/2 c. celery, diced
- (1) 3/4 c. mayonaise
- salt & pepper to taste
- (2) 6 eggs
- (5) 4 1/2 c. milk
- (2) 1 1/2 c. grated cheddar cheese
- (2) 1 1/2 c. mushroom soup

Place half the cubed bread in bottom of well-buttered 9 x 12" baking dish. Combine crab, green pepper, onion, celery, & mayonaise. Season with salt & pepper. Spread over bread in dish; cover with remaining bread. Beat eggs and milk tog. pour over top. Let stand several hours or overnight in refrigerator. Bake 15 min at 325^o to 350^o. Top with soup, sprinkle cheese over all. Bake for 1 hour or until set; using pan with 1" hot water under baking dish as for custard.

Serves 12 - 16

Cranberry Glazed Chicken

Recipe for: Cranberry Glazed
from the kitchen of: Chicken Mom

1/2c. flour

1+. salt - dash of pepper

3-3 1/2 lbs chicken

3T. butter

1 1/2c. cranberries

1c. brown sugar

3/4c. water

1 Tbsp. red wine vinegar

serves: 6-8

1 Tbsp flour

1/2 tsp cinnamon

1/4 tsp each cloves, allspice, and salt

Dredge chicken in flour seasoned with salt & pepper. Brown chicken in butter 30 min. Remove chicken, add cranberries brown sugar and water. Cook 5 min. Mix vinegar, flour & seasonings. Cook stirring until thickened. Add chicken and simmer 30 min.

Curried Chicken Salad with Grapes



Cut cooled chicken into large chunks.
Place with grapes and almonds in a
large bowl. Blend mayonnaise, cream,
curry powder and season to taste
with salt or sugar. Add as much
dressing as you like to the salad.
Toss and chill.

Fancy Egg Scramble

Here's what's cookin':

Fancy Egg Scramble

Serves: 10

Recipe from the
kitchen of:

Marion W.

1 C. diced onion
or onion

1/4 C. green onion

12 eggs

1 3/4 C. mushroom pieces

1 recipe of
cheese sauce

4 tbs. melted butter

2 1/4 C. soft bread

crumbs

cheese sauce

2 tbs. butter

1/2 tsp. salt

2 tbs. flour

1/8 tsp. pepper

2 C. milk

1 C. cheese

Cook meat & onion in butter.

Scramble into 12 eggs. Fold in
mushrooms & add hot cheese
sauce.Put in 9 x 13" pan. Sprinkle with
breadcrumbs & butter.

Put in refrigerator covered overnight.

Bake at 350° uncovered 30 min.



Grilled Game Hen with Raspberry Marinade

Recipe for Grilled Game Hen with Raspberry Marinade
From the kitchen of Silver Palate

6 Cornish hens - split in half

3 c. fresh or frozen raspberries (thawed)

1 c. raspberry vinegar

3/4 c. olive oil

2 bay leaves

1 tbl dried thyme

salt & pepper to taste

Day before - rinse birds & pat dry. Place flat in shallow dish.

Combine raspberries & vinegar in saucepan. Heat to boiling & boil for 1 minute. Remove from heat.

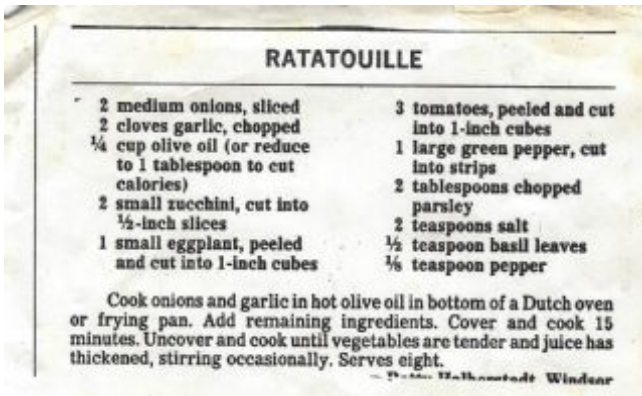
Stir in oil, bay leaves, thyme. Cool to room temp.

Pour marinade over birds & sprinkle with salt & pepper. Marinate overnight in refrigerator, turning occasionally.

Prepare hot coals for grilling.

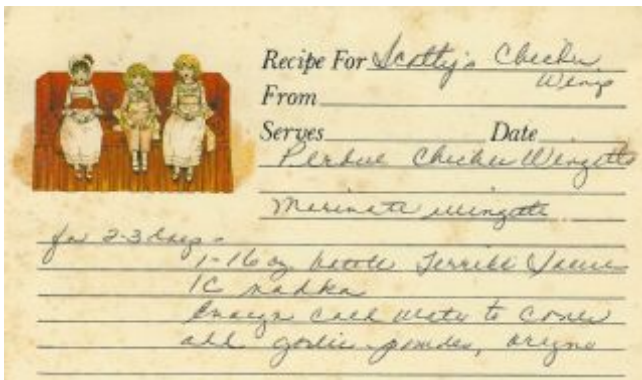
Remove birds from marinade and grill a few inches above hot coals, basting occasionally with marinade until juices run clear when thickest part of thigh is pierced. Serve immediately.

Ratatouille



Scotty's Chicken Wings

Scotty was very proud of his wings recipe.



Seafood Cakes

BellyBytes.com > Healthy Recipes > Healthy Fish and Seafood Recipes > Seafood [Cakes Recipe](#)

Ingredients:

- 1/4 cup mayonnaise
- 1 egg
- 2 tablespoons breadcrumbs
- 1 tablespoon [Worcestershire sauce](#)
- 1 tablespoon lemon juice
- 1 tablespoon red onion or scallion, diced 1/4 inch
- 1 tablespoon red bell pepper, diced 1/4 inch
- 2 teaspoons Santa Fe Style Spice Blend
- 1 pound seafood (shrimp, scallops, crab, fish), diced, cooked and chilled

Directions:

Combine all ingredients except seafood. Fold in seafood. Allow to sit for 15 minutes before forming into 4 ounce cakes.

Seafood cakes may be baked, broiled or pan-fried until golden and have reached an internal temperature of 160 degrees. Recipe makes 4 Seafood Cakes.

Per one serving (1 cake): About 252 Calories, Fat 14g, Protein 25g, Carbohydrate 4g, Cholesterol 231mg Sodium 432mg

Sue's Egg Bake

From the kitchen of: Sue Bladding

Recipe for: Egg Bake 10-12 servings

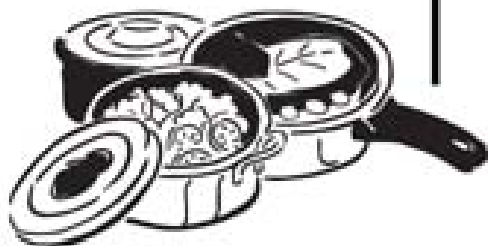
Ingredients:

- 14 eggs, beaten
- 1 lb Monterey Jack cheese (grated)
- 2 c cottage cheese
- 1 stick butter, (melted)
- 1/2 c flour
- 1 tsp. baking powder
- salt
- 2-49. cornchopped green chilies (drained)

Preheat oven to 350°. (Combine all ingredients)

Bake in lightly buttered 9x9 dish - 35 min

Vegetables and Vegetarian Dishes



Eggplant Parm

Here's what's cookin' Eggplant Parm. Serves 4

Recipe from the kitchen of Julie Galloway



Brown in olive oil
 2 med onion
 2 med green peppers
 1 large egg plant - peeled
 + dried

Roll 1 lb. C. ground & peeled
 tomatoes or spray. sauce
 Mix top - ground in large
 Casserole - top with cheese
 Bake 350° 1 1/2 hrs. Oven

English Broccoli

Recipe for English Broccoli

Serves 4

From the kitchen of:

2 10 oz. pkgs. broccoli cuts - cook 5 min; drain

Melt 1/2 c. marg. - add 4 pkgs. MBI chicken

bouillon, 4 tbl. flour, 2 c. milk. Cook
till thickened.

Add broccoli to this mixture. Put in shallow
casserole.

Topping - 6 tbl. marg., 1/2 c. water, 1/2 bag
pepperidge farm stuffing


Mix tog. and sprinkle over broccoli.

Cover - bake 25 min. at 350°. Take cover off
and bake 10 min.

Gourmet Potatoes

Recipe: Gourmet Potatoes Yield: _____
 from the kitchen of: _____

Bake 6 potatoes
 { 3 c. shredded cheese
 { 1/4 c. butter
 { 1 1/2 c. sour cream
 { 1/2 c. ch. onions
 { 1 tsp. salt
 { 1/4 tsp. pepper
 Melt in potatoe that
 have been scraped out of



their shells. (Cut on half)

Bake 350° 30-35 min.

Bake ground 2 gr. cassarella

Get with butter.

Kay Donovan's Baked Beans


Kay Donovan's Baked Beans

Trident Calif pea beans
 1/2 onion chopped finely
 1 lb. w. so. chili sauce - homemade
 top - dry hot mustard
 Bake 250° - 1 hr. w. so.

Marge's Carrots

Recipe: MARGE'S CARROTS Yield: _____

from the kitchen of: MARGE HUDON *cook*



12 med. carrots - par, sliced

Saute small sliced ham in

butter. Serve

<u>1/4 c. margarine</u>	<u>2 c. milk</u>
<u>1/4 c. flour</u>	<u>1/8 tsp. pepper</u>
<u>1 tsp. salt</u>	<u>1/4 tsp. celery</u>
<u>1/4 tsp. dry mustard</u>	<u>1/2 lb. shredded</u>

Roll out 1 sheet Ritz crackers

1/4 stick margarine
1/4 tsp. dry mustard
Mix + toss with crackers.
Sprinkle on top + bake 350°
35-45 min.

Oven Roasted Eastham Turnips

Denise always had a special place for Eastham turnips, thinking they were much sweeter than regular turnips.

Oven Roasted Eastham Turnips

1 large Eastham turnip
2 tablespoons extra virgin olive oil
2 teaspoons fresh rosemary, chopped
Sea salt and fresh ground black pepper to taste


Preheat oven to 375 degrees. Peel turnip and dice into small pieces, about a half an inch square. Toss diced turnips with olive oil, rosemary, salt and pepper. Bake for 60 to 70 minutes, but every 20 minutes flip them over with a spatula to ensure even browning on all sides.

Pickled Carrots



Recipe For Pickled Carrots
 From Denise Rice
 Serves _____ Date _____
 1 can Tomato soup 3/4 c. vinegar
 1/2 c. oil 2/3 c. sugar
 1 tsp. mustard 1 tsp worcestershir
 Whip together in a blender
 Peel and slice 3 lbs. carrots. Add to boiling water
 and simmer about 4 min. (should be firm). Add 1 sm
 onion, and 1 green pepper.
 Add sauce and refrigerate

Roasted Brussels Sprouts with Pecans



Recipe For Roasted Brussels
 From Sprouts with Pecans
 Serves _____ Date _____
 2 LBS BRUSSELS SPROUTS
 1 C. PECANS, ROUGHLY CHIPPED
 2 TBL OLIVE OIL
 2 gloves, garlic
 HEAT IN 400° OVEN - PUT BRUSSEL SPROUTS
 CUT SIDE DOWN - COOL 20-25 MIN.

Roasted Cauliflower



Simply Recipes®

Roasted Cauliflower

INGREDIENTS

- 1 head of cauliflower
- 2-3 cloves of garlic, peeled and coarsely minced
- Lemon juice from half a lemon
- Olive oil
- Coarse salt and freshly ground black pepper
- Parmesan cheese

METHOD

1 Preheat oven to 400°F. Cut cauliflower into florets and put in a single layer in an oven-proof baking dish. Toss in the garlic. Sprinkle lemon juice over cauliflower and drizzle each piece with olive oil. Sprinkle with salt and pepper. If the oven hasn't reached 400°F yet, set aside until it has.

2 Place casserole in the hot oven, uncovered, for 25-30 minutes, or until the top is lightly brown. Test with a fork for desired doneness. Fork tines should be able to easily pierce the cauliflower. Remove from oven and sprinkle generously with Parmesan cheese. Serve immediately.

Yield: 4 servings

Scalloped Tomatoes

Recipe for Scalloped Tomatoes Serves 4

From the kitchen of:

Grease 1 1/2 qt. casserole. Toast 3 slices of bread and cut into cubes.

Clean and chop 2 med onions (1 c. chopped)

Drain & break into pieces the contents of 1 #2 1/2 c. tomatoes.

Mix in casserole 1/2 of chopped onion, the tomatoes and 1/2 c. cheese cracker crumbs, 1 1/2 tsp. sugar 1/2 tsp. accent, 1/2 tsp. salt

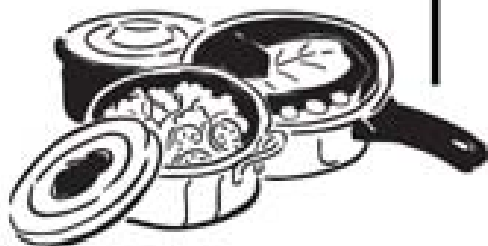
Cover with remaining chopped onion.

Spoon over mixture, 3/4 c. sour cream.

Toss bread crumbs over cream. Lightly brush bread crumbs with melted butter.

Bake 325° 20 min.

Desserts, Pies, Cakes and Cookies



4 Layer Dessert

4 Layer Dessert

1 c. flour
1/2 c. marg. (melted)
1/2 c. chopped nut

} Mix & put in
9x13 pan
Bake 350° 15 min - cool

2 c. cream cheese
1 c. powdered sugar
1 c. cool whip - mix &
spread on cream

2 boxes instant choc. pudding
3 1/4 c. milk - whip & spread on
next layer. Top with cool
whip & chopped nuts & chill.

Best Ever Blueberry Pie

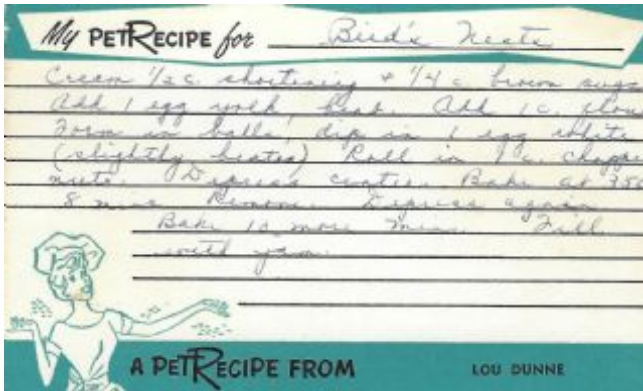
Best Ever Blueberry Pie (L. Deane)

4 cups blueberries
Drain & set ³/₄ aside

Shake 5 T. cornstarch in 1 c. cold
water. Put in saucepan with
1 c. sugar, 1/4 tsp. salt & 1 c. blueberries.
Bring to boil & cook until thickened.
Pour over 3 c. blueberries. Spoon
into baked pie shell.

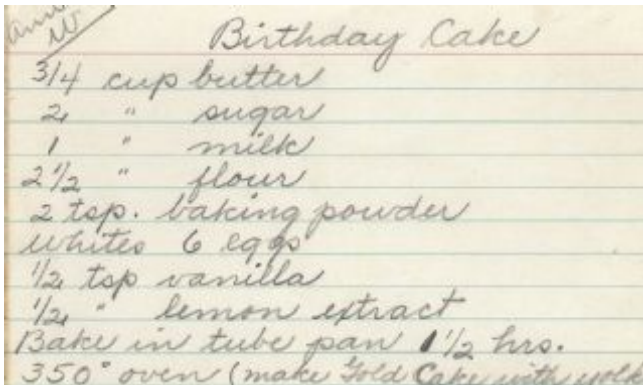
Bird's Nests

I thought it cool that Aunt Lou would have personalized recipe cards.

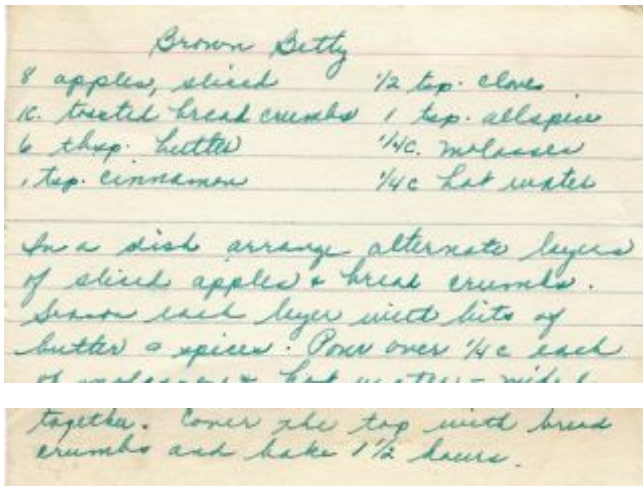


Birthday Cake

And I thought birthday cake only came out of a box...

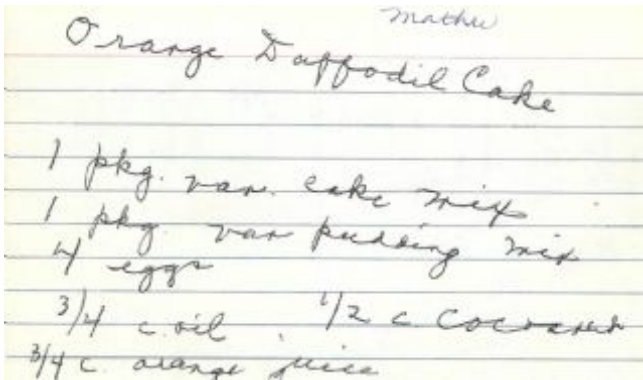


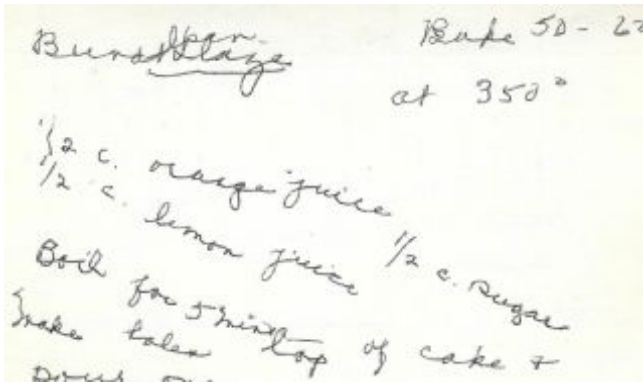
Brown Betty



Bundt Pan Glaze

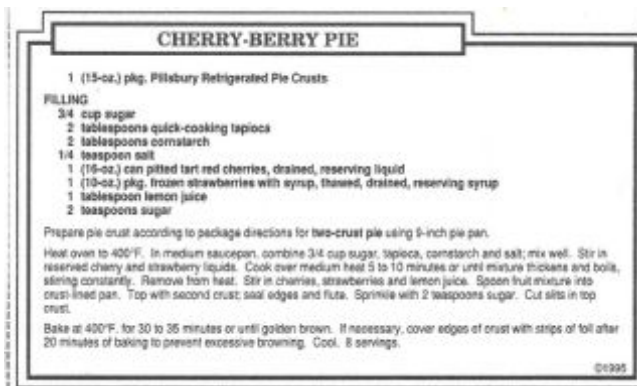
This looks like Gram Helen's writing. Maybe after happy hour...





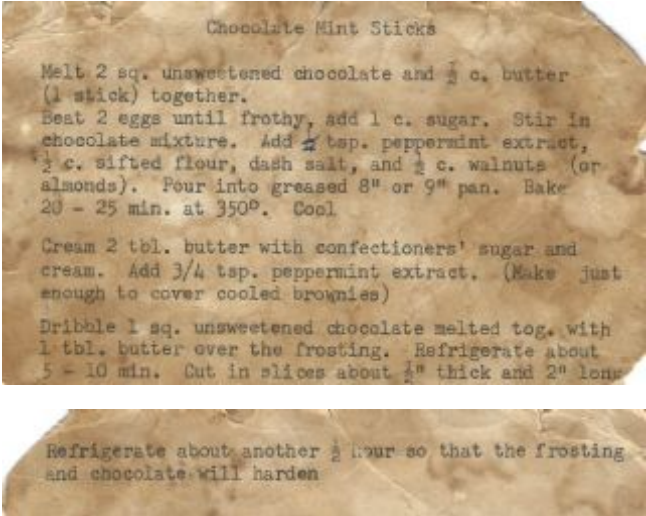
Cherry-Berry Pie

This recipe was cut out from the inside of a box of Pillsbury Pie Crust.



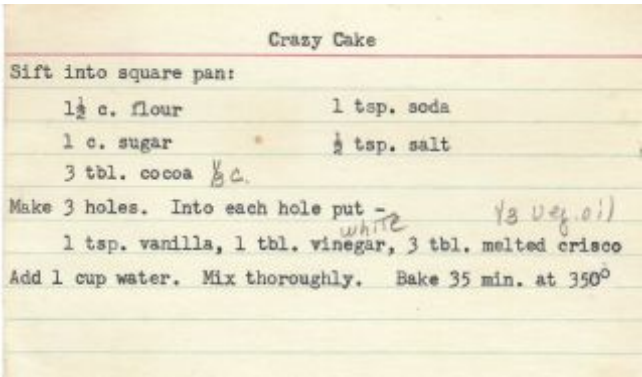
Chocolate Mint Sticks

Still a family favorite.



Crazy Cake


The title of this one just sounds crazy!



Cream Cheese Cookies

Here's what's cookin' Cream Cheese Cookies Serves _____

Recipe from the kitchen of _____



1 1/2 c. cream cheese
1 c. butter
1 c. sugar
3 c. flour
1/2 c. chopped pecans
1 tsp. vanilla

Make into two balls.
Refrigerate over night
Bake at 350° for 12 min

Cream Puffs

Recipe for

Cream Puffs

Serves

From the kitchen of:

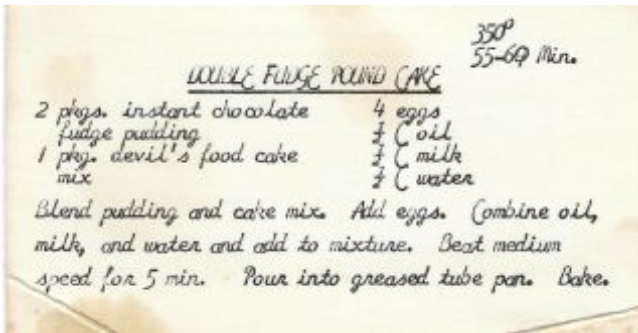
Preheat oven to 400°.

Bring to a boil in 2qt. saucepan - 1 c. water
Reduce heat to low. Add 1/2 c. oil, 1/2 tsp.
salt, 1 c. sifted flour. Cook, stirring
vigourously until mixture leaves the side of the
pan and forms a compact ball. (use a wooden spoon)
Remove from heat and cool 5 min. Add 4 eggs,
one at a time beating vigourously after each
addition.

Drop on ungreased cookie sheet.

1/2 tsp. makes about 36 Bake for 30 min.
Bake 2" apart. Regular size 1 tbl.= 12
Do. not open door before completed time.

Double Fudge Pound Cake



Flame Plum Pudding

This is one of the more famous family recipes in the box. It was made almost exclusively for Christmas.

From the kitchen of: Gram Helen

Recipe for: Flame Plum Pudding

Ingredients:

<u>2 eggs</u>	<u>1 C. g. suet</u>
<u>$\frac{3}{4}$ C. sugar</u>	<u>1 C. nut meats</u>
<u>2 Tsp nutmeg</u>	<u>1 C. mixed fruit</u>
<u>$1\frac{1}{2}$" cloves</u>	<u>2 C. raisins</u>
<u>$3\frac{1}{2}$" cinnamon</u>	<u>2 C. flour</u>
<u>1 Tsp. salt</u>	<u>1 Tsp. soda</u>
<u>1 C. dark molasses</u>	<u>1 C. dry white bread crumbs</u>
<u>$\frac{1}{2}$ C. ground figs</u>	<u>$\frac{1}{2}$ C. milk</u>

Beat eggs, add sugar, spices & salt
melted butter. Add nuts & fruit
Sift flour & soda into bread mixer
add alternately with milk.

Put in hot water 3-4 hours.
5 min.

Make small loaf pan

Check "Goodmother" for fill - e.g. Place
in pan (mix underneath) fill with hot water

Preparation time: $\frac{3}{4}$ day up. Servings: _____

© Rose Carbird for C.R. Gibson, Norwalk, CT 06856. Cook - 4th hour. Q12-41

Fresh Apple Cake

Do they even have canned apples?

Fresh Apple Cake

5 small apples chopped & cubed	
2c sugar	1tsp nutmeg
2c flour	1tsp allspice
2tsp L. soda	1c melted short.
1tsp salt	2 eggs
2tsp cinnamon	1c nuts & (1c raisins)

Put peeled, cut apples into a large bowl

Could reach stage and let stand
10 min. Meanwhile, sift together
dry ingredients. Blend melted
shortening and eggs into apple
mixture. Add dry ingredients
stirring just to mix. Add nuts
and raisins. Spread into greased
13x9" pan. Bake at 350° for 50 min.
Cool for 10 min. then sprinkle
granulated sugar over top of cake.

Fresh Strawberry Pie

Fresh Strawberry Pie.

1 Yellow (Straw)	1 Pie Crust (cooked)
$1\frac{1}{4}$ cups water	Fill with berries
2 tbs Pine Syrup	Pine mixture over
$\frac{1}{3}$ cup sugar.	berries and let
(Boil)	set.

Fruit Shortcake

I did not know I had an "Aunt Dorothy".

recipe

Fruit Shortcake (Aunt Dorothy)

2 c. flour

1/3 c. shortening

3 tsp baking powder

2/3 c. milk

1 tsp salt


1 egg

1/4 c. sugar

Mix dry ingredients (use a fork or pastry knife) and cut in shortening. Beat egg & add milk to egg. Add lc. dry mixture to egg & milk. Add to dry mixture. Drop on a greased cookie sheet. Bake 12 min. at 425°

source

serves



Hawaiian Dream Cake

Another family favorite that we have not had in a long, long time.

Hawaiian Dream Cake

1 pkg. yellow cake mix (2-layer cake)

1 24-oz. can crushed pineapple, drained, reserve juice

1 8-oz. pkg. cream cheese

1 3-oz. pkg. instant vanilla pudding

1 cup cold milk

1 9-oz. container frozen whipped topping

Nuts and coconut

Prepare cake mix according to package directions, using the reserved pineapple juice and water for the liquid called for in the directions. Bake at 350 F for about 15 minutes in a greased and floured 15x10x1-inch jelly roll pan. Cool in pan, set aside. In a large bowl blend together cream cheese, pudding and milk until smooth. Fold in drained pineapple and spread over top of cake. Cover with whipped topping and sprinkle with nuts and coconut. Refrigerate. Makes 10-12 servings.

Heavenly Hash Cake

Heavenly Hash Cake

1 pkg. golden butter cake mix (Duncan Hines)
 1 pkg. instant choc. pudding
 1 cup sour cream
 $\frac{1}{2}$ c. oil
 1 T. vanilla ex.
 4 T. rum
 4 eggs - mix all ingred. - Add
 1 cup choc. chips - 1 cup nuts (optional)

Grease tube pan
 Bake 350° - 1 hour

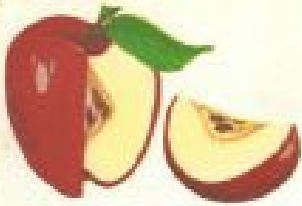
Hermit Bars

Here's what's cookin' Hermit Bars Serves _____
 Recipe from the kitchen of _____

 Cream 1c sugar with
 $\frac{1}{2}$ c salad oil.
 Sift together:
 3c. flour - 1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg $\frac{1}{2}$ tsp. salt
 1 tsp. b. soda. Add this
 alternately with $\frac{1}{2}$ c milk and
 $\frac{1}{2}$ c molasses. Add 3/4c pecans
 and 1c chopped nuts. Spread
 jelly roll pan - spread mixture

evenly. Sprinkle with
 gran. sugar.
 Cut while warm. Bake 350°
 30 min.

Jewish Coffee Cake



here's what's cookin'

Jewish Coffee Cake
recipe from: Helen
SERVES: 1

$\frac{1}{4}$ lb butter
1 c sugar
2 eggs
2 c flour
1 tsp. b. soda

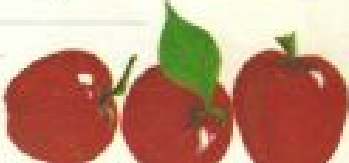
1 tsp. l. powder
 $\frac{1}{2}$ tsp. salt
1 c sour cream
1 tsp. almond

Cream butter & sugar
slightly beat 2 eggs & add
to creamed mixture. Then
beat well.

Sift tag. flour, l. powder, b.
soda, & salt. Alternately
add flour & sour cream.
Beat well after each addition.

Topping
 $\frac{1}{4}$ c. ch. currant
 $\frac{1}{4}$ c. sugar
1 tsp. cinnamon } mix

Pour half batter
into tube pan.
sprinkle mix on



topping on batter, then pour remaining batter & add the rest of the topping. Swirl batter with knife gently in top. Place in oven 350° for 45 min to hour

Key Lime Chiffon Pie

KEY LIME CHIFFON PIE



ADAPTED FROM
WILLIAMS-SONOMA PIES & TARTS

For crumb crust:

1 1/2 cups (5oz.) Graham
Cracker crumbs
2 Tbls. sugar
Pinch of salt
1/2 cup (4oz.) unsalted butter,
melted

For Key Lime filling:

1 envelope (1Tbbs.) unflavored gelatin
1/3 cup (3 fl. oz) water
1 cup (8 oz.) sugar
2/3 cup (5 fl. oz.) Key lime juice
5 eggs, separated
1 Tbls. freshly grated lime zest
2 Tbls. tequila (optional)

For crust:

Preheat oven to 325°. Combine the crumbs, sugar and salt in a mixing bowl and toss together. Add the butter and stir vigorously until blended. With your fingers press and pat the mixture over the bottom and sides of a 9-inch pie pan, taking care not to make the sides too thick. Bake the crust for 8 minutes, then cool completely before filling.

OVER

For filling:

In a heavy-bottomed saucepan, sprinkle the gelatin over the water and let stand for a few minutes to soften. Add 1/2 cup (4oz.) of the sugar and the Key lime juice and mix well. Then add the egg yolks and whisk until blended. Place over moderate heat and cook, stirring constantly, until the mixture thickens slightly and barely reaches a simmer, 5-10 minutes; do not allow it to boil. Stir in the lime zest. Pour the gelatin mixture into a bowl and refrigerate, stirring occasionally, until it mounds when dropped from a spoon and is the consistency of unbeaten egg whites, about 1 hour. Stir in the tequila, if desired.

In a medium bowl beat the egg whites until soft peaks form then gradually add the remaining 1/2 cup (4oz.) sugar and beat until stiff peaks form. Gently fold the lime mixture into the whites, then pile it into the crust. Chill several hours before serving.

Lemon Squares

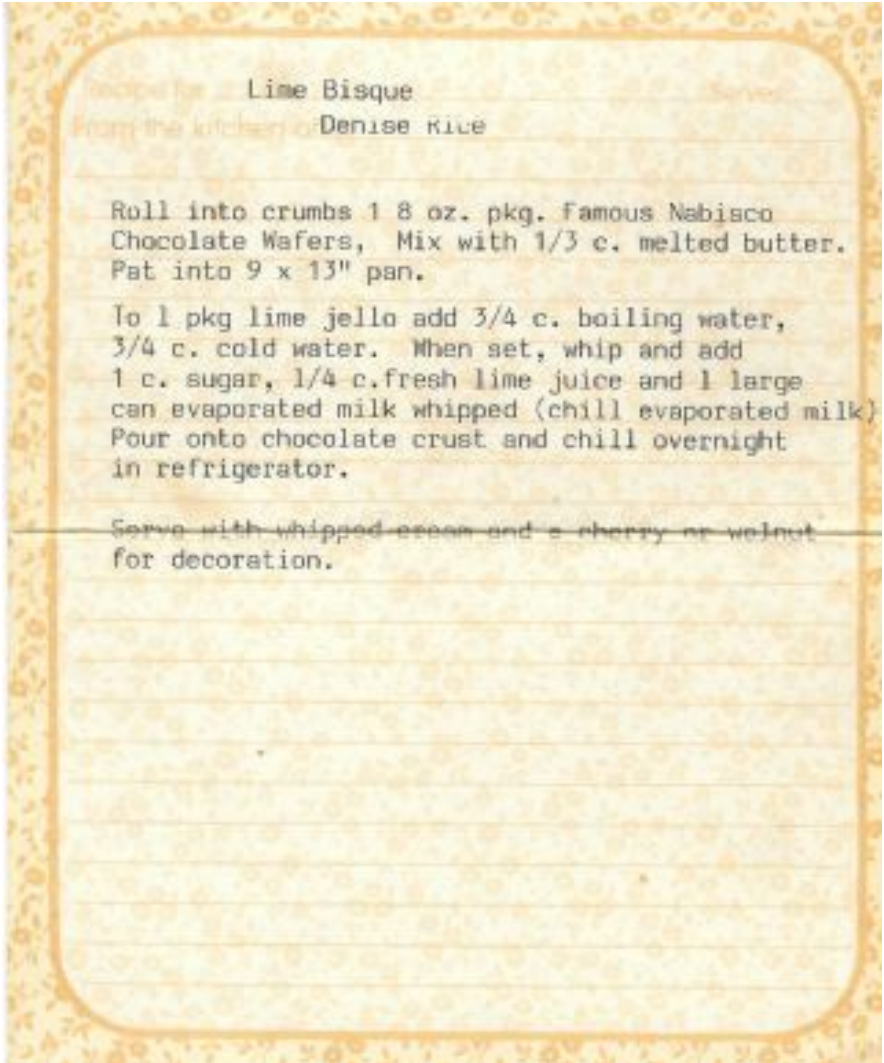
Another family favorite of Gram Helen.

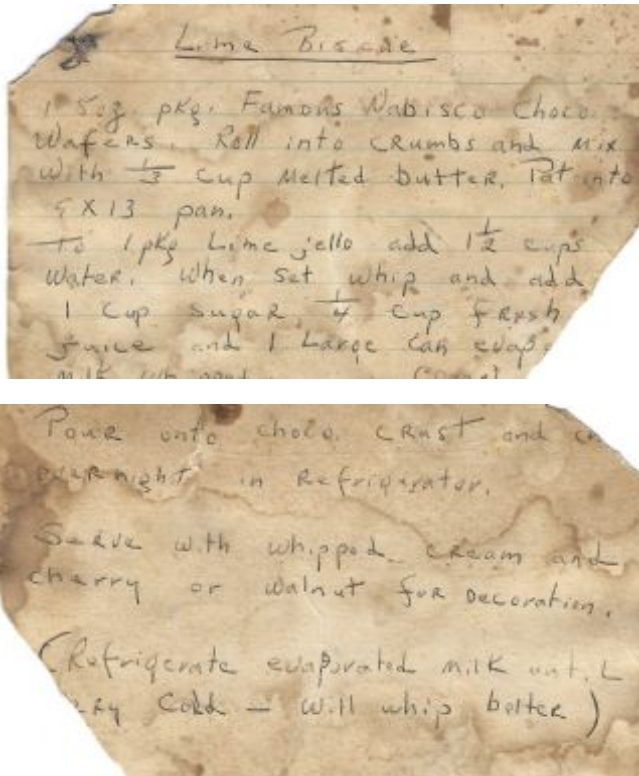
By N. H. S. famous chef
Lemon Squares
2 c. flour
1/3 c. powdered sugar
1 c. real butter (I use half cream - half butter)
Cut in butter until crumbly
Pat down in 9x13 pan. Bake at 350°
for 20-25 mins.
Beat together 4 eggs, 6 T. lemon juice,
2 c. sugar & 1/2 tsp salt until fluffy.

Fold in
4 T. flour
2 tsp. powdered sugar
grated rind of 2 lemons
Take hot crust out of oven & pour
egg mixture over. Return to oven
& bake at 350° for 25-30 mins.

Lime Bisque

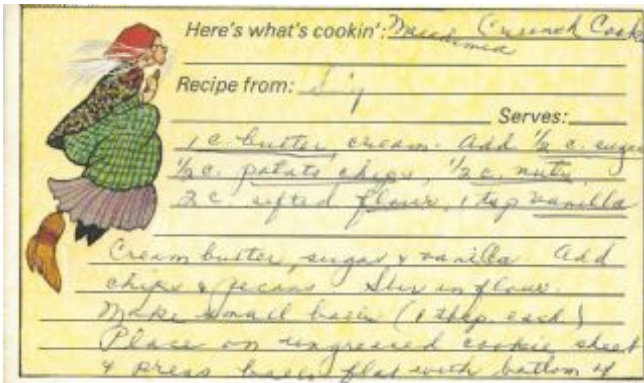
This is one of the Rice family favorite deserts. It originally came from Grandma Rice and I've also included the original recipe card as well as one that is typed.





Macadamia Crunch Cookies

This came from "Sig" a dear friend of Gram Helen.



glass dipped in sugar.
Bake 350 about 15 min.

Mince Pie

Mince Pie

Fill 9" unbaked pie shell with 2 cups of prepared mince-meat. Bake 425°. 20 minutes.


Combine 2 slightly beaten eggs, 2 cups dairy sour cream, 2 tbl. sugar and 1 tsp. vanilla. Remove pie from oven and pour mixture over mince-meat. Bake 6-8 minutes

Peanut Butter Fingers

My PET RECIPE for Peanut Butter Fingers

1/2 c shortening	1/2 c peanut butter
1/2 c sugar	1 c flour
1/2 c brown sugar	1/2 tsp soda
1 egg	1/2 tsp salt
	1 c crushed oats

Spread on 9x13" pan. Bake at 350° for 10-15 minutes. Sprinkle with 1/2 c chocolate chips. Let stand 5 minutes. Spread evenly. (over)

 A PET RECIPE FROM LOU DUNNE

Peanut Butter Fudge

Peanut Butter Fudge

2 c. sugar	3/4 c. milk
2 tbl. light corn syrup	1/3 c. peanut butter
dash of salt	1 tsp. vanilla extract

Mix sugar, corn syrup, salt and milk tog. in a deep saucepan. Cook over a high heat, without stirring, until a drop tested in cold water forms a soft ball or until candy thermo. reaches 234° . Cool until sides of the saucepan can be touched comfortably. While candy cools, wrap a piece of damp paper toweling around the prongs of a fork and wipe the inside walls of the pan. Butter a piepan or platter. Now add peanut butter and vanilla extract to the cool fudge and beat vigorously until candy loses its shine and starts to thicken. Pour into the buttered container and let stand until firm. Cut into squares.

Pecan Pie

PECAN PIE

1 C. SIFTED ENRICHED FLOUR 1/2 C. SHORTENING
1/2 TSP. SALT 2 Tbsp. COLD WATER (ABOUT)

SIFT TOGETHER FLOUR & SALT. CUT OR RUB IN SHORTENING. SPRINKLE WITH WATER, MIXING LIGHTLY UNTIL dough begins to stick together. WRAP IN WAXED PAPER & LET STAND WHILE PREPARING PECAN FILLING. ROLL OUT TO CIRCLE 1/4" THICK & LINE PIE PAN WITH IT. FILL WITH PECAN MIXTURE.

BAKE IN MODERATE OVEN (350°) 45 MIN. (SEEDS WITH WHIPPED CREAM is desired)

PECAN FILLING

3 EGGS	1/4 C. MENTED BUTTER OR MARG.
1 C. SUGAR	1 TSP. VANILLA EXTRACT
3/4 C. LIGHT CORN SYRUP	1 C. PECAN HALVES
1/4 TSP. SALT	

BEAT EGGS. ADD SUGAR, CORN SYRUP AND SALT AND BEAT WELL. STIR IN BUTTER OR MARGARINE & VANILLA EXTRACT. ADD NUTS. POUR INTO UNBAKED PASTRY SHELL. MAKE 17" PIE.

Pineapple Cheesecake Pie

Pineapple Cheesecake Pie
 Combine: 1c crushed pineapple,
 undrained, 1/2c sugar + 1 tsp.
 caraway in saucepan
 Cook over medium heat, stirring
 constantly until thick & clear
 Let aside to cool
 Blend together 1 1/2 q. pkg. Philly
 cream cheese, 1/2c sugar,
 1/2 tsp salt Cream Well,
 add 2 unbeaten eggs one at a
 time, beating well after each
 Blend in: 1/2c milk - 1/2 tsp vanilla
 Spread pineapple mixture in
 partly lined pan. Top with
 cream cheese mixture.
 Bake 425° for 10 min, then
 350° for 20-25 min. Cool & chill
 before serving.

Raspberry Squares

Raspberry Squares

1 egg	1/2 cup butter
1 cup sifted flour	1 tbs. milk
1 tsp. baking powder	Raspberry jam.

Beat up the egg. Next sift flour and baking powder together into a bowl and work the butter into it until it is mealy. Stir in the beaten egg and then the milk mixing well. Spread mixture over bottom of an ungreased 8"

square pan. Next cover the batter with a layer of raspberry jam.

Now make the topping.

1 egg, 4 tbsp. melted butter, 1 cup white sugar, 2 cups coconut, 1 tsp. vanilla.

Beat up the egg and melt the butter. Stir the sugar into the beaten egg, then stir in the butter, coconut and vanilla. Spread this mixture on top of the jam. Bake for 30 min. Cool, then cut into squares.

Rum Cake

Jean Wasssen was a friend of Denise's and owned the Mohawk Restaurant.

Rum Cake
Jean Wasssen
Grease & flour & bake 10 min.
Sprinkle 1 c. chopped pecans
on bottom.
Make cake:
1 yellow cake mix 1/2 c. unsalted oil
1 1/2 c. unsweet. guelder 1/2 c. dark rum
4 eggs 1/2 c.
1/2 c. water
Bake 325° 1 hour cool and serve

Preheat with fork
Top
Sprinkle glaze
melt 1/2 lb. butter
1/2 c. water
1 c. sugar
1/2 c. dark rum
melt butter, add water & sugar
Boil 5 min. stir. Remove from
heat and add rum
Sprinkle glaze over chocolate

Scotch Shortbread

This could be one of the oldest family recipes in the recipe box. It came from Grandma Peatie, who was born in Scotland in 1883.

Here's what's cookin' *Scotch Shortbread* Serves
 Recipe from the kitchen of *Grandma Peatie*



1 c. butter
1/2 c. powdered sugar
2 c. sifted flour (1 c. of it
rice flour)
pinch salt - knead
Roll lightly 1/2" thick
Put in long round pan
Brush with milk
Bake at 350° about 1 hour
Let cool in pan

Short Cake

Short Cake	
2 c. flour	1 tbl. sugar
4 tsp. baking powder	3/4 c. milk
1/2 tsp. salt	5 tbl. butter
Cut butter with 2 knives into the dry ingredients. Add milk and mix together lightly and quickly. Toss onto floured board. Cut dough into two sections. Press one section into a pan which has been lightly greased. Paint it with some melted butter. Then place the other layer of dough on top. Bake in very hot oven 450° for 12 - 15 min. When removed separate and fill with crushed strawberries.	

Southern Pecan Pie

Southern Pecan Pie
Beat 4 eggs well - rotary beater
add 1c. sugar
1c. light corn syrup
 $\frac{1}{2}$ tbl. flour
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla
Beat well
Stir in $\frac{1}{4}$ melted butter
2c. pecan halves Mix well

Preheat 350°
Bake 60 min. or until firm
Cool
Chill slightly. Decorate with
whipped cream.

Southern Sweet Chocolate

Here's what's cookin' Southern Sweet Chocolate. Serves _____
Recipe from the kitchen of Bess
1 4oz pkg sweet chocolate
 $\frac{1}{4}$ c. butter
1 can evaporated milk (14 1/2 oz)
1 c. sugar
3 T. cornstarch
 $\frac{1}{8}$ tsp. salt
2 eggs
 $\frac{1}{2}$ c. coconut
 $\frac{1}{2}$ c. nuts
Melt choc. & butter. Remove



from heat & gradually blend in
 keep milk, ^{mix} sugar cornstarch & salt.
 Beat in egg & vanilla. Gradually
 blend in choc. mixture. Pour in
 8" square pan. Combine coconuts
 & nuts. Sprinkle on top. Bake at
 375° (350°) glass dish for 45-55 min.
 Remove from oven before set. (note
 while cooking. Serve with ice
 cream.

Starlight Mint Surprise Cookies

The ingredients for these are not often carried in the grocery store but can be ordered online.

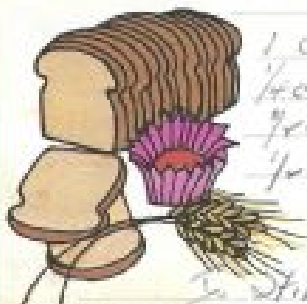
Starlight Mint Surprise Cookies

Cream - 1/2 cup butter & 1/2 cup shortening
 Add - 1 cup sugar & 1/2 cup brown sugar
 Mix thoroughly
 Add - 2 eggs, unbeaten, 2 tbl. water & 1 tsp.
 vanilla. Mix well.
 Blend in - 3 cups sifted flour, 1 tsp. soda,
 1/2 tsp. salt. Chill for 2 hours.
 Enclose chocolate mint wafer in tsp. of dough.
 Bake at 375° 10 - 12 min

Strawberry Delight

Here's what's cookin'

Strawberry Delight Serves
Recipe from the kitchen of [unclear] 2X13 pan



1 c flour
1/2 c lt. brown sugar
1/2 c chopped nuts
1/2 c melted butter
or marg.

In stir and mix first 4 ingred.
Spread evenly in shallow pan and bake
at 350° for 20 min. or so - watch &
stir oft. t.l. crumbly, but not burnt.
Sprinkle T3 in 9x13" pan.

2 egg whites Dash lemon
1 c sugar juice
2 c sliced fresh strawberries (or one
10 oz pkg partly thawed) (If frozen used,
reduce sugar to 75c.

1 c cream, whipped.
by Combine egg whites, sugar, berries, lemon
juice in large bowl & beat at high
speed t.l. stiff peaks (10 min.) Fold
in whipped cream. Spoon over crumbs.

And top w remaining crumbs.
Garnish w berries, if desired. Freeze
for 6 hrs. (or refrig overnight) Allow
to thaw $\frac{1}{4}$ hr (or less) before serving
if frozen.

Strawberry Pie

Strawberry Pie
- Delicious -
1 cooled baked 1 qt. strawberries
Pie Shell 1c. sugar
1 pkg. cream cheese 3 tbsp. cornstarch
1c. whipped cream.
Spread cream cheese (blended with a
little cream) over bottom of pie shell.
Place half the berries in the cheese -
coated shell.

Wash & strain the remaining berries.
Then bring them to boiling point &
slowly stir in the sugar & cornstarch
while have been mixed together.
Cook slowly, stirring constantly until
mixture reaches the boiling point.
(about 10 min) Cool thoroughly & then
pour over the uncooked berries in
the pie shell. Place pie in refrigerator
until very cold. Add the whipped
cream before serving.

Swedish Bird's Nest Cookies

Could this be where Sue Dunne got her recipe?

Swedish Bird's Nest Cookies

Makes about 3 dozen cookies

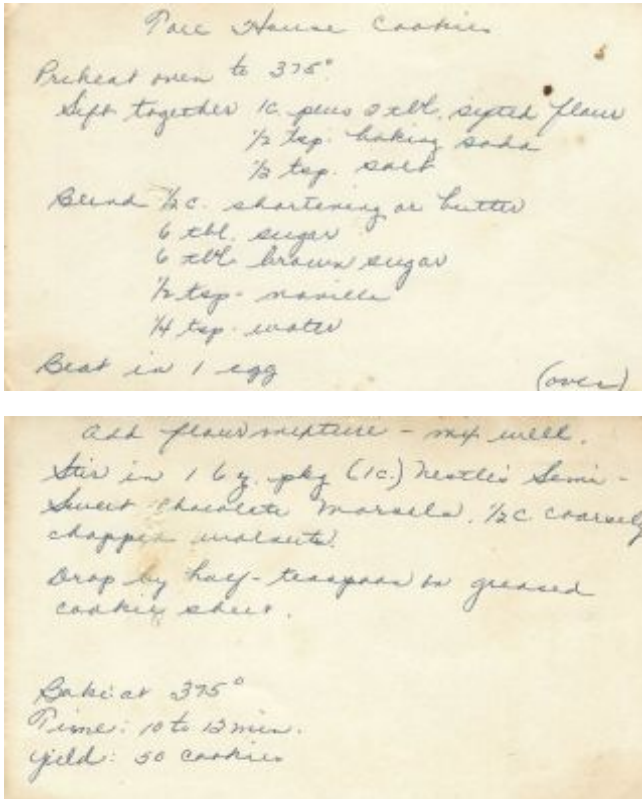
- 1 cup butter
- ½ cup brown sugar (packed)
- 2 egg yolks
- 1 teaspoon vanilla
- 2 cups flour
- ½ teaspoon salt
- 2 egg whites
- 1 cup finely chopped walnuts
- Berry jam or jelly of your choice

Mix butter, brown sugar, egg yolks and vanilla well. Blend in flour and salt, and mix dough all together by hand. Roll into 1-inch balls. Dip each ball into egg whites and roll into nuts. Put your thumbprint in center. Bake at 350 degrees F for about 15 minutes. When done, cool cookies slightly and fill thumbprint with your favorite berry jam or jelly.

– From the recipe file of volunteer baker Linda Swenson

Toll House Cookies

Still the standard that all chocolate chip cookies are judged.



Traditional Pumpkin Pie

Traditional Pumpkin Pie Recipe

2 eggs, slightly beaten	Preheat oven and cookie sheet to 375°F.
1 can (16 ounces) solid pack pumpkin	Remove one pie crust shell from freezer.
$\frac{3}{4}$ cup sugar	Meanwhile, combine filling ingredients in order given. Recrimp edge of pie shell to stand $\frac{1}{2}$ -inch above rim. Place pie shell on preheated cookie sheet. Pour filling into pie crust shell. Bake on preheated cookie sheet near center of oven for 70 minutes, or until knife inserted in center comes out clean. Cool on wire rack. Garnish with whipped cream and walnuts, if desired.
$\frac{1}{2}$ teaspoon salt	Makes 1 (9-inch) pie.
1 teaspoon cinnamon	
$\frac{1}{2}$ teaspoon ginger	
$\frac{1}{4}$ teaspoon cloves	
1 $\frac{1}{2}$ cups PET® Evaporated Milk	
1 PET-RITZ® Deep Dish Pie Crust Shell	

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Triple Chocolate Cake

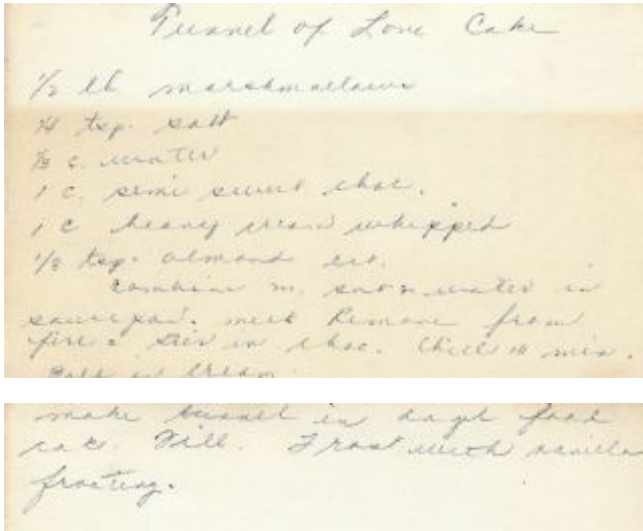
Triple Chocolate Cake

dark chocolate cake mix
1 pkg. choc. pudding
12oz. pkg. choc. bits
4 eggs
 $\frac{1}{2}$ c oil - $\frac{1}{2}$ c water
8oz. sour cream

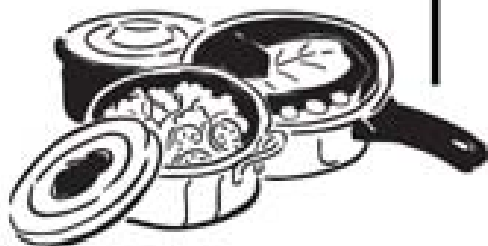
Blend tog. - Bake in heart pan
Spray pan - Bake 350° 1 hour

Tunnel of Love Cake

I included this cake just because of the title.



Miscellaneous



Bob Steel's Window Formula


Bob Steele was a famous radio personality in Hartford on WTIC for more than 66 years.

recipe *Bob Steele's Window Formula*

1/2 c ammonia
1/2 c white vinegar
2 TB CORN STARCH

WARM WATER

source _____ serves _____



Furniture Cleaner

Furniture Cleaner

1/3 c raw linseed oil
1/3 c gum turpentine
1/3 c cedar vinegar
1/4 c denatured alcohol

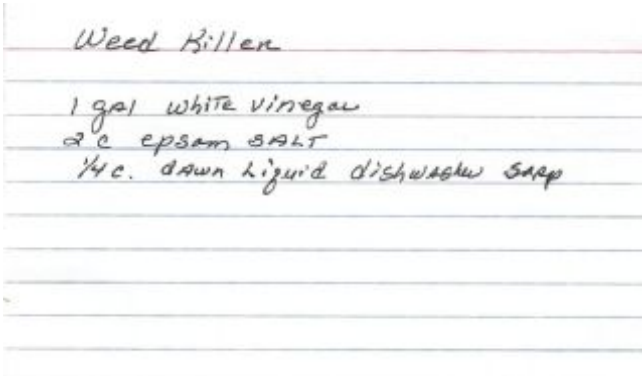
} mix

for dark furniture - # 40 (orange) steel
wool for light furniture - Scotch-
brite - pads (over)

clip - Rust
Soft cloth to take off
when clean, use - butcher's den
& pledge (not lemon)

Weed Killer

Doesn't every recipe box need a good weed killer recipe...



[illegible]

[illegible]

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Chinese Chicken Wings - Bill Rice 68

Chinese Pepper Steak - Bill Rice 45

Chocolate Mint Sticks - Bill Rice 92

Cocktail Meatballs - Bill Rice 11

Cold Slaw Dressing - Bill Rice 28

Corned Beef and Cabbage - Bill Rice 46

Country Club Punch - Bill Rice 11

Crab Dip - Bill Rice 12

Crabmeat Casserole - Bill Rice 69

Crabmeat Souffle - Bill Rice 70

Crabmeat Spread - Bill Rice 12

Cranberry Coffee Cake - Bill Rice 20

Cranberry Glazed Chicken - Bill Rice 71

Cranberry Nut Bread - Bill Rice 20

Cranberry Raspberry Sherbert Mold - Bill Rice 28

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Cream Puffs - Bill Rice 94

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