

*Bayshore
Cookbook:
Collaborating
on Meals*



A work in progress

Appetizers

 YUMMY Artichoke Dip

From Bev Simpson

4 cups shredded mozzarella

2 cups grated parmesan

8 oz cream cheese, softened

1-1/2 cups mayo

14 oz can artichoke hearts,
chopped

1/2 small can diced mild jalapeños

2-3 cloves crushed garlic

Mix all together and put into

crocpot on warm for 1-2 hours

before serving. Serve with cubed

bread and/or crackers.

Bacon Onion Chutney- Yields 2 cups



Keeps 2-4 week in refrigerator; or freeze.

¾ lb. bacon, chopped

2 medium onions, chopped

¼ cup good Balsamic vinegar

1/3 cup brown sugar

1 ½ teaspoons mustard seeds

¼ teaspoon black pepper

1/3 cup water

Cook bacon in a heavy pot over medium heat until fat has rendered out and the bacon begins to crisp, about 15 minutes. Drain fat.

Add remaining ingredients, reduce heat to medium-low, and cover. Cook 15 minutes or until the onions have softened, stirring occasionally. Remove the lid and continue to simmer the chutney for about 30-40 minutes or until it resembles a dark chutney. Add more water while cooking if the mixture becomes too dry.

Remove from heat, let cool. Serve or store as desired.

I made this as a Christmas gift for my Corvallis neighbors, was a huge hit!

Cheri Galvin

Becky's Hot Corn Dip

2 T unsalted butter
3 ½ cup corn kernels (4 ears of corn)
½ t salt
⅛ t pepper
1 cup finely chopped yellow onions
½ cup finely chopped red bell pepper
¼ cup chopped green onions
1 Jalapeno seeded and minced
2 t minced garlic
¾ cup mayonnaise
4 oz. shredded Jack cheese
¼ t Cayenne pepper
Tortilla Chips for dipping

Preheat oven to 350 degrees
Melt 1 T butter in heavy skillet
Add corn, salt and pepper
Cook until kernels are golden brown around 5 minutes
Transfer to a large bowl
Melt remaining butter, add onions, bell pepper and cook 2 minutes
Add green onion, Jalapeno, and garlic and cook another 2 minutes
Transfer to corn in the large bowl
Add Mayonnaise, ½ cheese and Cayenne, mix well
Transfer to 8 inch square baking dish
Top with remaining cheese
Bake until bubbly and golden brown
Serve with favorite chips

Submitted by: Sue Jacobs

Dill Pickles to Sweet Pickles

My grandma made these on a regular basis and they were a staple at every family gathering. They are fantastic alone, in tuna fish, or in potato salad. Use in place of regular sweet pickles for a little zing.

2 large jars regular dill pickles, not garlic or Kosher

4 C sugar

4 C white vinegar

Drain and slice pickles into rounds, place rounds back into the jars. Dissolve sugar into vinegar over med-high heat, cool slightly and pour over pickles. Cover and let sit in a cool, dry place for three weeks. After that they are ready to enjoy!

**Note: you can play with the amount of sugar and vinegar you use, just keep it the same ratio. Since some jars have more pickles than others, you may need more or less brine per batch. We also always doubled or tripled the batch so we would have plenty of pickles on hand.*

Michelle Peterson

Roasted Brussel Spouts

Put in a bowl with a good lid - olive oil, dried spices such as basil, thyme, onion, sage, celery seed, parsley, sea salt, pepper... (Vary the number and amount of herbs for different meals)

Add to the mixture in the bowl - cleaned and halved brussel sprouts.

Place lid on the bowl.

Then, toss and swish the brussel sprouts in the bowl until they are nicely covered.

Place on a cookie sheet and bake at 425 for 30 minutes or until preferred tenderness.

Debbie White

Bayshore's Cookbook

Category: Appetizer

Name: Crispy Asparagus Straws

Description: Savory prosciutto-wrapped asparagus, baked in flaky and buttery phyllo dough.

Contributor: Julie Woodward

Background: Years ago I went to a colleague's house for a holiday party. She had it catered by a lovely lady named Anne. The food served was heavy appetizers and the crispy asparagus straws were amazing. I asked Anne for the recipe and it became my go to appetizer. When I make these for a gathering, everyone loves them and they are the first to go.

Ingredients

- 24 asparagus spears, woody ends trimmed
- 6 sheets of phyllo dough, thawed if frozen
- 3 tablespoons unsalted butter, melted
- 12 thin slices prosciutto (6 oz.) cut in half crosswise
- 4 oz. parmesan cheese, grated on the medium holes of a box grater

Preparation

Place the asparagus in a steamer basket over 1 inch boiling water. cover tightly and steam until just al dente and bright green, about 2 minutes. Transfer to a colander and cool. Preheat the oven to 450 with the rack in the center. Line a baking sheet with parchment paper and set aside. Place 1 sheet of phyllo on a dry surface. Keep the remaining sheets covered with a clean, slightly damp towel. Brush lightly with melted butter and cut into 4 rectangular pieces, each 5 x 7 inches. Place 1 pc. of prosciutto on the phyllo, lining it up along the short edge of the rectangle. Arrange an asparagus spear on top of the prosciutto, along the same short edge of the rectangle, letting the tip lay exposed beyond the top edge of the dough by 3/4 inch or so. Sprinkle with 1/2 tsp parmesan. Roll up and secure the edge of the dough with additional butter, if necessary. Repeat with the remaining ingredients, transferring the straws onto the prepared baking sheet. The straws may be made 1 to 2 hours ahead of time (up to this point) covered with plastic wrap and refrigerated. Before baking, sprinkle the top of the straws with the remaining cheese. Cover the asparagus tips with foil to protect them from the heat. Bake until golden brown - 5 to 8 minutes. Serve warm, either whole or sliced into bite size pieces.

Main Dishes

 Easy Peasy Cranberry Chicken
From Bev Simpson

Chicken thighs - skinless/boneless

Stir together the following:

1 bottle French dressing

1 can whole cranberry sauce

1 envelope dry onion soup mix

Place chicken in baking dish and top with stirred ingredients. Bake at 350 degrees for one hour, keeping the baking dish covered for the first half. Makes a delicious glaze.

Serve with rice, noodles or mashed potatoes.

MANICOTTI PRIMAVERA

15 oz ricotta cheese
1 egg, beaten
1 tsp salt
1/3 tsp pepper
2 cups grated mozzarella cheese, divided
½ cup grated parmesan
½ cup carrot, grated
1/3 cup zucchini, grated
½ cup yellow summer squash, grated
1/3 cup broccoli, chopped fine
¼ cup fresh herbs, chopped (parsley, basil, or a combination)
3 cups Marinara sauce
12 oz Manicotti

1. Preheat oven to 375 degrees
2. Cook pasta (cook 1-2 minutes less than pkg instructions). Drain, cool, set aside until ready to stuff
3. In medium bowl, combine ricotta cheese, egg, salt/pepper, 1 cup mozzarella & parmesan. Mix well. Add the grated vegetables to the cheese mixture & stir to combine.
4. Stuff cooled pasta with cheese & veggie mixture. Coat bottom of a 9X13 pan with 1 cup of sauce. Line the manicotti up in baking dish & top with remaining 2 cups of sauce. Sprinkle with remaining 1 cup of mozzarella.
5. Bake, covered with foil 20 minutes. Remove foil & bake another 5-10 minutes or until sauce is bubbly & cheese is melted. Remove from oven and let rest for 5 minutes before serving.

Yield 8 servings

1 serving equals 20g carbohydrates; 18g total fat

Submitted by Pat Gagnon

CHICKEN AND BARLEY SOUP

Servings: 10

1/4 cup unsalted butter
1 1/2 large onions, chopped
2 cloves garlic, chopped
10 cups chicken stock
1/3 cup pearl barley
1/4 anise seed
2 carrots, thinly sliced
2 cups cooked chicken, shredded
1 medium orange
fresh oregano

Sauté onions and garlic in butter until transparent. Add stock and next four ingredients. Simmer until barley is cooked and carrots are tender, about 30 minutes. Add cooked chicken and heat through. Grate zest from orange. Remove remaining peel and section orange, removing membrane. Dice small and stir into soup. Serve with a little orange zest and oregano on top.

Patty Jameson's recipe submitted by Ellen Tadin

Halibut Piccata

This is excellent over homemade pasta, as shown below! -E.A.

1 1/2 lbs. fresh halibut
Kosher salt and black pepper
1 c. flour for dredging
6 T. unsalted butter
3 T. extra virgin olive oil

1 shallot, peeled and sliced lengthwise
1 lemon (half thinly sliced, half juiced)
3/4 c. chicken stock
4 t. drained capers
Coarsely chopped fresh parsley (optional)

Season both sides of the halibut with salt and pepper. Dredge in flour; shake off any excess. In a large skillet, heat 3 tablespoons butter and the olive oil over medium-high heat until the butter has melted. Add the fish and sauté until golden brown and cooked through, about 3 minutes per side. Do not overcook. Remove and place on a plate. Next add the shallot and lemon slices to the pan and sauté, stirring occasionally, until lightly caramelized and fragrant, 2 to 3 minutes. Add the stock and simmer until reduced by half, about 3 minutes. Reduce the heat to low, then stir in the remaining 3 tablespoons of butter, capers, and lemon juice to taste. Season with salt and pepper. Pour the sauce over the top to serve. Garnish with parsley.

Yield: 4-6 servings | Recipe by New York Times, adapted by George Kressley



TANGY FISHERMAN'S STEW

Servings: 4

1 tablespoon olive oil
1 large clove garlic, thinly sliced
1 small green pepper, diced
2 cups canned tomatoes, crushed
2 cups water
2 medium (1 lb) potatoes, peeled and cubed
1/2 teaspoon cumin, more to taste
1/3 cup fresh parsley, chopped
1/4 teaspoon hot pepper flakes, more to taste
1 pound firm fish (tuna, swordfish, snapper, grouper) cut into 2 inch pieces
Salt and pepper to taste

Saute' garlic and peppers in oil till tender. Add tomatoes, water, potatoes, cumin, parsley and hot pepper flakes. Bring to boil, simmer 20 minutes or until potatoes are tender. To slightly thicken stew, use back of spoon to mash some potatoes against side of pan. Add fish and simmer 10 minutes or until fish is done. Serve with warm Italian or French bread.

Patty Jameson's recipe submitted by Ellen Tadin

Pasta Fagioli



Prep time 20 minutes

Cook time 45 minutes to an hour

Half pound pancetta or bacon
Half pound lean ground beef
Half pound ground turkey
3 stalks finely diced celery with leaves (or to taste)
1 cup shredded carrots (or to taste)
1 small onion finely diced
2 tablespoons crushed garlic (or to taste)
1 can of diced or crushed tomatoes (no seasoning)
1 can of cannellini beans or white navy beans drained.
1/2 box Ditalini or other small pasta
2 boxes of chicken or beef stock.
2 cubes Knorr chicken bouillon cubes.
1/2 stick of salted butter or olive oil
1 Tablespoon Italian seasoning (or to taste)

- 1) To a heavy Dutch oven or deep pot add diced bacon or pancetta and cook until done. Leave drippings.
- 2) Remove bacon to a bowl.
- 3) To bacon drippings Add hamburger and turkey and cook until done. While this mixture is cooking add salt and pepper to taste, Italian seasoning.(Or..parsley, oregano, thyme, basil and crushed garlic)
- 4) add 2 cubes of Knorr chicken bouillon cubes. You can also add red pepper flakes to taste.
- 5) when cooked Remove to bowl with bacon.
- 6) To meat drippings add onions, celery, carrots and cook until tender.
- 7) Add everything back to the pot on high heat.
- 8) Add the tomatoes and drained beans.
- 9) Add the stock a cup or 2 at a time and bring to boil and add pasta. Keep boiling and add stock until 1st box of stock is used and pasta is cooked.
- 10) Turn down heat let cook down and thicken. Just prior to serving add a half a stick of salted butter or add olive oil to taste. You can omit this step to save calories but it makes the dish more unxious! Should be the consistency of a thick stew. Add stock to make a thinner if desired. Add fresh finely diced celery leaves for garnish or use fresh basil.

Serve with garlic bread, French bread and salad.

Serves at least 4 if not more.

Freezes well.

It is special to me as I grew up with a Very Italian Lady as a second mother. She is my mentor, teacher and friend. She grew up in Sicily and immigrated to Pennsylvania when she was very young. We would sit down to this meal with bread and salad often in the evenings after her husband and their 8 children were all home from work and school. Pasta Fagioli was a family meal that was stick to your ribs and would keep many empty bellies full. It is made differently

across Italy and has many adaptations. I use 1/2 ground turkey to decrease the fat content. Always a great smell and awesome on a cold stormy coastal day.



Debbi's Pasta

- 1 box tri-color pasta (cooked and drained) (Let cool)**
- 1 bottle zesty Italian dressing**
- 1 can black olives (drained)**
- 1 cup green olives**
- ½ cup chopped onions**
- 2 cups freshly chopped broccoli**
- ½ cup chopped green pepper**
- 1 pack cherry tomatoes**
- 1 cucumber chopped**
- 2 stalks celery chopped**

Mix all ingredients together and refrigerate. Serve Cold and enjoy.

Submitted by: Sue Jacobs

A delicious meal for folks on the go.

Open chicken pot pie box.

Place in microwave for 5 minutes and 45 seconds.

Let sit for 5 minutes.

Eat. Picnic plates and utensils may be used to avoid dishwashing.

Submitted by Bethany

Chili Cheese Casserole

From Kenn and Lynda Apel

I have used this recipe for over 40 years. It came from my best friend's mom and is always a hit.

Ingredients:

- ½ c butter
- 10 eggs
- ½ c flour (sifted)
- Dash of salt,
- 1t baking powder
- 7 oz can chopped green chilis
- 1lb grated jack cheese
- 8 oz cottage cheese

Preheat oven to 400 degrees. Melt butter in 13x9x2 pan. Lightly beat eggs. Add flour, baking powder and salt. Blend until well mixed. Add melted butter, chilis, cottage cheese and jack cheese. Mix until just blended. Pour into greased pan. Bake 15 minutes, then reduce temperature to 350 degrees and bake for 45-55 minutes longer or until firm in the center (or reduce to 375 degrees and bake for 35-40 minutes or until top is golden brown). Cool slightly and cut into bit size pieces. Serve warm.

Sides

Butternut Squash Hummus



Recipe courtesy of Ina Garten

Show: Barefoot Contessa: Modern Comfort Food

Episode: Cook Like a Pro: Roasted Vegetables

Level: Easy

Total: 1 hr 5 min

Active: 25 min

Yield: 6 to 8 servings

Ingredients:

- 1 1/4 pounds butternut squash, peeled and 1-inch-diced
- 3 tablespoons good olive oil
- 1 teaspoon ground cinnamon
- Kosher salt and freshly ground black pepper
- 1 (15.5-ounce) can chickpeas (2 cups), drained with liquid reserved
- 1/2 cup plain whole-milk Greek yogurt
- 1/4 cup tahini (sesame paste)
- 1/3 cup freshly squeezed lemon juice (2 lemons)
- 4 teaspoons minced garlic (4 cloves)
- 1 teaspoon Sriracha
- Pure Grade A maple syrup, for serving (optional)
- Toasted pita bread, for serving

Directions:

- 1** Preheat the oven to 400 degrees.
- 2** Place the butternut squash on a sheet pan and drizzle with the olive oil. Sprinkle with the cinnamon, 2 teaspoons salt, and 1 teaspoon pepper. Toss with your hands and spread the squash out in one layer on the pan. Roast for 25 minutes, until tender, and set aside for 15 minutes to cool.
- 3** Reserve 1/4 cup of squash for the garnish and transfer the rest to the bowl of a food processor fitted with the steel blade. Add the chickpeas, yogurt, tahini, lemon juice, garlic, Sriracha, 1 tablespoon salt, and 1 teaspoon pepper and pulse until coarsely processed but not pureed. Add 1/4 cup of the reserved chickpea liquid and pulse a few times to combine. If the hummus is too thick, add more liquid a few tablespoons at a time. Taste for seasonings, transfer to a serving bowl, garnish with the reserved butternut squash, drizzle with maple syrup, if desired, and serve at room temperature with toasted pita bread.



Cilantro-Spiked Coleslaw

From Lynda and Kenn Apel

Everyone loves this coleslaw recipe (even those who do not like cilantro). It is full of flavor without the heavy dressing.

Ingredients:

Makes 4 servings

- ½ c plain nonfat yogurt
- 1/3 c mayonnaise
- 3T chopped cilantro or more if you like it
- 2T cider vinegar
- 1 T sugar
- ½ t salt
- Freshly ground pepper
- 1 (16 oz) bag of preshredded coleslaw
- 1 small onion, finely chopped
- 1 jalapeno pepper, seeded and finely chopped

Combine the yogurt, mayonnaise, vinegar, sugar, salt, and pepper in a large bowl. Add the coleslaw, cilantro, onion, and jalapeno pepper and toss well.

EASY SCALLOPED POTATOES

Set oven at 350 degrees

Spray 8" square baking dish with cooking spray

Melt: 2 Tablespoons butter

Stir in: 3 Tablespoons flour

1 tsp salt

¼ tsp pepper

Whisk in: 1 ½ cups milk

Whisk to boil until thick

Add: ½ cup shredded cheddar cheese

Set aside

2 lbs thin sliced Yukon Gold potatoes

1 cup thin sliced sweet onion

In prepared baking dish layer: ½ of thin sliced potatoes

½ of thin sliced onions

½ of sauce

Repeat above for second layer

Cover with foil and bake for 50 minutes

Remove cover and bake for another 10-15 minutes

For those that count carbs....3/4 cup equals 32 g carbs

Submitted by Pat Gagnon

Judy's Rice

1 can Campbell's onion soup

1 can Campbell's beef bouillon

1 can water

2 cups white rice

½ cup butter (I use less)

Put all ingredients in oven proof bowl and bake at 350 degrees for an hour or until done.

Blessings,

Judy Thorgeirsson

Dilly Macaroni Salad



1 cup elbow macaroni
1 cup cubed American cheese (4 oz)
1/2 cup sliced celery
1/2 cup chopped green pepper
3 Tablespoons chopped pimientos
1/2 cup mayonnaise
1 Tablespoon vinegar
3/4 teaspoon salt
1/2 teaspoon dried dill weed

Cook macaroni according to package directions; drain well. Cool. Combine macaroni, cheese cubes, celery, green pepper and pimientos.

Blend together mayonnaise, vinegar, salt and dill weed; add to macaroni mixture. Toss lightly. Cover and chill well. Makes 6 servings.

Desserts

GRAMMA PRATT'S BANANA BREAD



2 CUPS SUGAR

1/2 C BUTTER

3 RIPE BANANAS

3 C FLOUR

1 1/2 TSP SODA

1/4 C BUTTERMILK (OR MAKE YOUR OWN - VINEGAR IN MILK)

1/1 TSP SALT

1/2 TO 1 CUP WALNUTS (OR YOUR CHOICE)

BAKE 1 HOUR AT 325 DEGREES IN GREASED AND FLOURED LOAF PANS. FILL PANS APPROX. 3/4 FULL.

PREPARE 3 OR 4 PANS - I NEVER KNOW JUST HOW MANY I WILL USE) CHECK BREAD IN 40 TO 45 MINUTES TO SEE IF BAKED.

GRAMMA PRATT WAS OUR SON'S BABYSITTER MANY, MANY YEARS AGO WHILE MY HUSBAND WAS GOING TO SCHOOL AND I WAS WORKING. SHE MADE THIS BREAD ONE DAY AND IT WAS AND IS THE BEST BANANA BREAD THAT I HAVE EVER TASTED. I THINK YOU WILL LIKE IT.

Sugar Cookies

HOLIDAY SUGAR COOKIES

Makes about 7 dozen

2½ cups sifted all-pur-
pose flour

2½ teaspoons
Baking Powder

½ teaspoon salt

½ cup shortening

1 cup sugar

2 eggs, slightly beaten

1 teaspoon vanilla ex-
tract

Sift together flour, baking powder, and salt; cream shortening and sugar until light. Add eggs and vanilla; mix well. Add sifted dry ingredients; mix well. Chill; roll out on floured surface. Cut with 2-inch cookie cutter; sprinkle with granulated sugar. Bake on greased cookie sheets in moderate oven (375° F.) about 10 minutes.

I love this one because it reminds me of my Aunt Lura. Every holiday she would bake large batches of these for her VFW's auxiliary's holiday party and decorate them with different colors of sugar crystals and nonpareils. She knew how much I loved them and would always set aside several for me to take home to enjoy. I miss her a lot!

Sharon Sexton

Berries on a Cloud Dessert – Start making 2 days ahead of serving

Meringue-

6 large egg white

½ teaspoon cream of tartar

¼ teaspoon salt

1 ½ cups granulated sugar

Topping-

6 oz softened cream cheese

1 ¼ cups powdered sugar

1 teaspoon vanilla

2 cups heavy whipping cream

Berry Topping-

16 oz. frozen sweet cherries

½ cup sugar

¾ cup cold water

1 tablespoon fresh lemon juice

1 tablespoon cornstarch

2 cups sliced fresh strawberries

Instructions- (Day #1 do 1&2) (Day #2 do 3,4 &5) (Day #3 do #6 and enjoy!)

1. Preheat oven to 275 degrees F. In large bowl, beat egg whites with the cream of tartar and salt until foamy. While beating on high speed, gradually add the sugar one tablespoon at a time. Continue beating until the whites form stiff peaks. Don't under-beat or the meringue won't set up correctly.
2. Lightly grease a 9x13-inch baking pan. Spread the meringue evenly onto the pan. Bake for 1 hour. Turn the oven off and let the pan sit in the oven overnight (or for 10-12 hrs.). Don't panic, it will deflate, which is what you want.
3. In a medium saucepan, combine the cherries, sugar, water, lemon juice and cornstarch. Over medium-low heat, bring the mixture to a simmer and cook for 10-20 minutes until

Moon Rocks

From Lynda and Kenn Apel

This recipe has been in our family for about 30 years. It was a favorite with our kids and Lynda often used it as a cooking activity in her special education preschool classroom. We made it recently when we went to visit our adult son and he and our grandchildren love them.

Ingredients:

- 1-1/2 c granola cereal
- 1-1/2 tsp. cinnamon
- ¼ c nonfat dry milk
- ¼ honey
- ¾ c peanut butter

Stir all the ingredients together. Squeeze into balls and chill for one hour.

That's it!!

VERY BERRY COBBLERS

In a small bowl combine:

½ cup all-purpose flour

½ cup sugar

1 tsp baking powder

½ tsp salt

Melt: ¼ cup butter

Add: ½ cup milk

Stir into dry ingredients until smooth

Spray (4) four 8oz ramekins or custard cups with cooking spray

Pour equal mixture into ramekins

Top each ramekin with fresh or frozen blueberries; huckleberries or

Combination of any fruit. Top with sliced peaches.

Bake at 350 degrees for 30 minutes

Serve warm with ice cream if desired.

This can also be baked in an 8" square baking dish for approx. 50 minutes until center is browned.

Submitted by Pat Gagnon

NO-BAKE BANANA SPLIT CAKE

INGREDIENTS

THE CRUST:

- 1 1/2 cups Graham cracker or Vanilla Wafer crumbs
- 1/4 cup Granulated sugar
- 1/3 cup melted butter

THE LAYERS:

- 12 oz. cream cheese-softened
- 3/4 cup granulated sugar
- 2 cups milk
- 2-3 oz. packages instant vanilla pudding
- 1 cup thawed cool whip
- 1 teaspoon vanilla extract
- 4 bananas
- 1-20 oz. can crushed pineapple

TOPPINGS:

- 1 cup thawed cool whip (do not use whipped cream)
- 1 cup chopped Walnuts
- 1/4 cup chocolate syrup
- 12-16 Maraschino cherries (well drained)

INSTRUCTIONS:

For the Crust:

1. Crush the graham crackers or wafers with a rolling pin in a bag or using your food processor.
2. In a medium bowl combine the graham cracker or wafer crumbs, 1/4 cup sugar and melted butter.
3. Stir together with a fork or wooden spoon. Spread firmly and evenly in a 9 x 13 inch pan.
4. Put in fridge for atleast 30 - 45 minutes.

For the cream cheese layer:

1. Put the softened cream cheese, 3/4 cups sugar, and 1 teaspoon of vanilla in a medium sized bowl.
2. Beat until smooth (do not over beat).
3. Spread the cream cheese layer over the chilled graham cracker or wafer crust.
4. Place back in fridge.

Pudding Layer:

1. In a medium bowl combine milk and pudding mix.
2. Whisk together until smooth.
3. Fold in 1 Cup of the cool whip with a fork or spoon until it is light and fluffy.
4. Set aside.

Layered Assembly:

1. Spread the drained pineapple over the chilled CREAM CHEESE layer.
2. Slice bananas into 1/4 inch rounds.
and place on top of the pineapple layer.
3. Spread the vanilla pudding layer over the banana layer.
4. Smooth the remaining 1 Cup of cool whip over the pudding to form an evenly smooth top.
5. Place cherries and walnut pieces evenly over the cool whip layer.
6. Drizzle chocolate syrup across the top.
7. Chill for about 3-4 hours to set the layers then serve.

Memories: My beautiful mom found this recipe in a 1970s magazine and tried it out. It was a hit! Everyone loved it, including her co-workers (who requested copies of her recipe). Now it's up to me to pass on her recipes to my daughters and grandkids. This is one they enjoy!

Warm Greetings,
Sharon Sexton

STARLIGHT MINT SURPRISE COOKIES

Paula Brubaker

Lots of childhood memories making these cookies with my Gramma and my Mom. A must for the cookie tray on Christmas at our house.

Ingredients:

1 cup white sugar

2 tablespoons water

½ cup brown sugar

2 eggs

¾ cup butter – softened

1 teaspoon vanilla extract

3 cups all purpose flour

1 teaspoon baking soda

Ande's Mints

Walnut halves

Steps:

In a large bowl beat together butter, sugars, eggs, water, and vanilla extract with an electric mixer on medium speed. On low speed mix in flour and baking soda until well blended. Cover with plastic wrap and chill for 2 hours

Preheat oven to 375 degrees. Using a cookie scoop – scoop up approximately a tablespoon of dough, place an Ande's mint in the center and roll into a ball. Place on an ungreased cookie sheet approximately 2 inches apart and press a walnut half in the top of each ball.

Bake 7-9 minutes or until golden brown – remove immediately to cooling racks

Green Goo (Pistachio Desert)

Paula Brubaker

My children, now 38 and 40 years old, they think that Easter dinner is never complete until “ Green Goo” is made.

Ingredients:

1 cup flour

½ cup margarine

1 tablespoon sugar

½ cup chopped nuts

8 oz pkg of cream cheese

1 cup powdered sugar

9 oz container of Cool Whip

2 small boxes instant Pistachio pudding mix

3 cups cold milk

½ teaspoon vanilla

Steps:

Mix together flour, sugar and nuts and cut in the butter. Mix well and press into the bottom of a 9x13 pan. Bake 15 minutes at 350 degree's and cool . Do not over bake.

Cream together cream cheese, powdered sugar, half the Cool Whip and the vanilla. Spread onto cooled crust. Mix the pistachio pudding mix and milk together. Refrigerate till well set. Pour over cream cheese layer, top with the remaining Cool Whip. Chill

Cheesecake Swirled Brownies for a Crowd adapted from www.thegirlwhoateeverything.com
Make in a jelly roll pan, 12x17 or other large baking sheet pan

Ingredients

Brownies Mixture

8 eggs
2 teaspoons salt
2 cups unsalted butter, melted
1 1/2 cups Hershey's cocoa
4 teaspoons vanilla
3 cups flour

Cream cheese batter (option, half the recipe and have less cheesecake)

16 oz. cream cheese
2/3 cup sugar
2 eggs
2 teaspoons vanilla extract

For the brownies:

Preheat oven to 350 degrees. Grease a jelly roll pan, or use parchment paper sprayed with cooking oil spray.

Beat eggs until pale yellow. Add sugar, salt, vanilla and beat for 1 minute.

Add melted butter and blend. Separately, in another bowl, whisk to blend the flour and cocoa.

Add flour mixture to egg mixture, and mix until well combined.

Spread 3/4 of batter in prepared jelly roll pan.

For the cheesecake batter topping: In separate bowl from brownies, blend all ingredients until smooth.

Put dollops of cream cheese mixture on top of brownie batter in pan. Add remaining brownie batter to pan. Take a knife and swirl around the brownie batter for several strokes, not stirring too much, making nice swirls of cheesecake batter and brownie batter.

Cook around 25 minutes or until set in middle.

Allow to cool.

Submitted by Cindy Bennett

slightly thickened. Pour into a bowl to cool at room temp. for 20-30 minutes. Stir in sliced strawberries. Cover and refrigerate until ready to serve.

4. At least 4-6 hours (or a day before serving), remove meringue from oven. In a medium bowl, whip the cream cheese, powdered sugar and vanilla together until smooth. Pour in heavy whipping cream and start on low speed, whip the mixture together until it is thick and fluffy, 5-7 minutes. Spread the cream topping over the cooled meringue.
5. Cover and refrigerate for at least 4 hours or up to overnight.
6. When ready to serve, cut the dessert into pieces and top with a spoonful of the berry mixture.

*Please don't let the "2-days" stop you from making this; it's well worth it and you will be **The Hostess Hit!** (but be prepared to send copies to your guests who try it.)*

German Chocolate cake

This is not like the sickening sweet faux German chocolate you get from a store bakery. This is the real deal. It takes about 2 hours or so to make so allow plenty of time. Cannot be hurried.

1 Bar Bakers brand semi sweet [Chocolate](#) (green package)

1/2 cup water

4 eggs, separated

2 cups flour

1 tsp. baking soda

1/4 tsp. salt

1 cup butter, softened

2 cups sugar

1 tsp. vanilla

1 cup buttermilk

Heat oven to 350°F.

2

Cover bottoms of 3 (9-inch) round pans with parchment; spray sides with cooking spray. Microwave chocolate and water in large microwaveable bowl on HIGH 1-1/2 to 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted.

3

Beat egg whites in small bowl with mixer on high speed until stiff peaks form; set aside. Combine flour, baking soda and salt. Beat butter and sugar in large bowl with mixer until light and fluffy. Add egg yolks, 1 at a time, beating well after each. Blend in melted chocolate and vanilla. Add flour mixture alternately with buttermilk, beating until well blended after each addition.

4

Add egg whites; stir gently until well blended. Pour into prepared pans.

5

Bake 30 min. or until toothpick inserted in centers comes out clean. Immediately run small spatula around cakes in pans. Cool cakes in pans 15 min. Remove from pans to wire racks; cool completely.

COCONUT PECAN FROSTING

1. Combine evaporated milk, sugar, slightly beaten egg yolks, butter or margarine and vanilla in saucepan.
2. Cook and stir over medium heat until thickened. Remove from heat.
3. Stir in shredded coconut and chopped pecans. Will thicken as it cools.
4. Cool until thick enough to spread.
5. Makes 4-1/4 cups.
6. After cooling frost cooled cake in layer. I make a double batch of frosting to cover all of the cake. Serve with fresh made whipped cream.

This family recipe has been made by my family for 4 generations. My grandmother passed along to my mother who passed it on to me and I passed it to my daughter. Each person that has the recipe has the responsibility of making it for Thanksgiving, Christmas, and Easter. For the past 30 years that has been me.



Oatmeal maple bars

Mix the following together thoroughly:

½ c. sugar

¾ c. flour

½ c. PURE maple syrup

½ c. butter

½ teaspoon baking powder

1 c. chopped nuts or coconut

1 egg

1 c. rolled oats

1 teaspoon vanilla

Spread evenly in greased 8-inch square pan. Bake 30-35 minutes at 350 degrees. Cut into squares while warm.

Do not use fake maple syrup.

This dessert, modified from a recipe provided by the New Hampshire Maple Producers Association, always reminds me of fall in New Hampshire, where I lived for 15 years. The fall really is beautiful, and the sugarhouses – where maple sap is boiled and maple syrup is made and the smell is amazing - are a great place to visit. Every year since we've been back on the coast, we order a supply of maple syrup from our favorite sugarhouse in Chester, New Hampshire. Real maple syrup makes all the difference.

Leslie O'Donnell

French Silk Pie

3/4 cup butter (or oleo)	3/4 cup
1 1/8 cup sugar	1 1/8 cup
1 1/2 oz. chocolate, melted	1 1/2 oz.
1 tsp. vanilla	1 1/2 tsp.
3 eggs	3 eggs

Cream butter & sugar.
Blend in cooled choc.
& vanilla. Add eggs --
one at a time -- beating
5 minutes after each.
Pour into baked pie
shell & chill 1 or 2 hours.

Impenal
works

Ginny Pugh <sup>(real Butter
works
gold)</sup>

DO NOT use Celbrick butter
Blue Bonnet

Caramel Corn

Ginny's Version

1 cup white sugar
1 cup brown sugar
 $\frac{2}{3}$ cup Grandma's Molasses
 $\frac{2}{3}$ cup canned milk
salt
1 cube butter
Cook to fairly hard
ball. Add:
1 tsp. vanilla
 $\frac{1}{2}$ tsp. soda
Mix well and pour
over popped corn. Form
into balls.

Do not form into balls;
bake in preheated 200°
oven for 1 hour. Stir
2 or 3 times during
baking. Turn out at
once on waxed paper,
spread apart and
allow to cool completely.
Store in tightly
covered container.

Mints

1/2 of 8 oz. pkg. cream cheese
1/4 tsp. peppermint or
desired flavoring
Powdered sugar -- about
3 cups or until stiff
enough to handle or
it won't stick to hands.

Roll a small bit of
dough in gran. sugar
and press into mold.

These mints were
served at the weddings
of Patty Bowers Kraus
and Wendy Bowers
Smith.

Million Dollar Fudge

2 lge. Hershey milk choc. bars
2 pkg. choc. chips
1 pt. marshmallow cream
1 lge. can condensed milk
4½ cups sugar
¼ cup butter
1½ tsp. vanilla
Nuts, if preferred

Break bars in small pieces; add choc. chips and marshmallow cream together in a large bowl.

In saucepan put sugar, milk, or butter -- boil 8 minutes.

STIR CONSTANTLY.
Pour over bowl ingred-
ients and beat. Add
vanilla and nuts.
Pour into large
greased pan. Makes
5 pounds.

Whole Wheat Oat Muffins

- 1 Cup old fashioned oats
- 1 Cup 2 percent milk
- 1 Cup unsweetened applesauce
- 1 egg, beaten
- 1 teaspoon vanilla
- 1 Cup whole wheat flour
- 2 teaspoons baking soda
- ½ Cup packed light brown sugar
- 1 teaspoon cinnamon

Heat oven to 350 degrees. Grease or spray 12 muffin tin.

In a medium bowl, combine the oats, milk, applesauce, egg and vanilla. Stir well. Let sit for 10 minutes.

In a large bowl, combine the whole wheat flour, baking soda, brown sugar and cinnamon. Stir well to break up any lumps in the brown sugar. Stir in the oat mixture. Spoon the mixture into the prepared muffin tin and bake for 25 to 30 minutes. Can also add ½ Cup nuts or dried cranberries.

Beverages

Pomegranate Martini

From Lynda and Kenn Apel

This is our favorite holiday adult beverage.

- 2 oz vodka or gin
- $\frac{3}{4}$ oz orange liqueur (Grand Marnier is best)
- 1-1/4 oz pomegranate juice
- $\frac{1}{4}$ oz lime juice