



“Sitting On My Groceries”

**A Collection Of Favorite Recipes From
The Joni Mitchell Discussion List**

**In Honor of Our
Favorite Songstress**

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Golden In Time Garlic Bread
Gramma's Rainy Night House Ginger Cookies
Grandma Mollie's Authentic Jewish Paprika Plains Chicken

Grinning Like A Rhubarb Fool
Happiness Is The Best Face Masque
Hits And Misses Quesadilla
Hot Blue Chicken And Sweet Shallots
Hot Hot Blazes Cape Malay Curry With Dhai
Impossible Dreamer Chocolate Fudge
Impress Me When You Don't Try Pie Crust
Irish Fight Before You Think Soda Bread
It Stays Pretty Green Spinach Mornay
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Katie's All I Want Chocolate Chip Cookies To Die For
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Sweet Bird Chicken And Artichoke Heart Pasta
Sweet Sucker Korean Salad
Sweet Tumbleweed Chicken Veggie Packet
The Beat Of Black Beans
The Mermaid Cafe's Famous Pan-Poached Salmon With Spring Vegetables

The Silky Veils Of Ardor Seafood Tacos
The Wind Is In From Africa And We're Eating Moroccan Orange-Nut Salad
There's Plenty To Spare Winter Squash With Cheese And Pears
They Come Rollin', Rollin', Rollin' Sugar Cookies
They Think You're Too Raw Fish Salad
Too Far From The Bay Of Fundy Clam Chowder
Tuck Your Napkins In And Take Your Share Of Pasta Primavera
Twins Of Spirit Sausage And Lentils
West Bound And Rollin' Corn Bread Chicken
You Dream Flake Cake
You Know I've Been To Sea Before Shrimp Al Vino Bianco
You Won't Taste It And Toss It Soup
You're So Squares

THE RECIPES BY CATEGORY

APPETIZERS AND PARTY FOODS

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BEAUTY

Happiness Is the Best Face Masque

BREADS AND MUFFINS

Annie Bakes Her Cakes and Her Vanocka
Breakfast Barney's Bran Muffins
Cotton Avenue Skillet Cornbread
Golden In Time Garlic Bread
Irish Fight Before You Think Soda Bread
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Canyon Lady Granola
Leadfoot Melvin's Hotwired French Toast
Morning Morgantown Baked Apple Pancake

COOKIES, BROWNIES AND BARS

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God Must Be A Cookie Monster Peanut Butter Cookies
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DRINKS

Cactus Tea: Radiation Rose and Yellow Afternoons
Poppy Poison Punch

FISH AND SEAFOOD

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POULTRY

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Hits and Misses Quesadilla
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SALADS, CONDIMENTS, AND DRESSINGS

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California d'Este Avocado Wonder
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SOUPS

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Mingus Mulligatawny Soup
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VEGETABLES

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Sisotowbell Scalloped Potatoes with Cheese and Herbs
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VEGETARIAN

Down Tofu Loaf
Shiny Hot Nights Green Chili Enchiladas
Strange Boy Pizza
The Beat of Black Beans

Amelia's Alarming Tuscan Bean Soup

Recipe from: Amy

3 cans cannellini beans (Progresso - 19 oz.), rinsed & drained well
1/4 cup olive oil
1 package extra lean bacon (center cut) cut into small pieces
1 cup chopped onion
1 cup chopped celery
1 Tbsp. minced fresh basil or 1 tsp. dried basil (if fresh, add just before serving)
1 tsp. ground black pepper
6 cups water
6 chicken bouillon cubes
2 cloves garlic

Sauté bacon in olive oil until well done (still chewy, not crispy). Add garlic. DO NOT BURN. Add celery and onion. Cook until tender. Add all other ingredients.

In separate pot boil pasta (ditalini or shells, about 1/2 - 3/4 pound dried, depending on how much pasta you want in it). When done, rinse until cold. Add to soup. Add basil if fresh.

Serve with grated Romano cheese and a good crusty Italian bread

Amour, Mama Tuna Nicoise
(8 servings)

Recipe from: Jody Johnson

1-1/2 lbs. fresh green beans
2 t. salt
1-1/2 lbs. med. red potatoes
8-1/2-oz. (drained) can artichoke quarters
large purple onion, thinly sliced
medium head Romaine lettuce, washed and torn into bite size pieces
4 plum tomatoes cut in thirds
3-1/2-oz. (drained) can pitted black olives or nicoise olives
medium yellow pepper, cut into strips
medium red pepper, cut into strips
1 lb. fresh tuna steak, grilled and cut into 1" strips (If using canned white tuna, 2 7-oz cans will do). If using fresh, marinate in Italian dressing. Grill tuna 5 minutes per side for each inch of thickness
1-2 T. capers, drained
2 hard boiled eggs, quartered
1/4 cup chopped fresh parsley
8 lemon wedges
Avez Vous Un Alumette Vinaigrette

1. Wash beans and snap off ends. Drop into 3 qts. boiling salted (1 t. salt) water. Cook a total of 8 minutes, reducing heat when water comes back to a boil. Drain and rinse with cold water. Place in a large bowl and set aside.
2. Cover potatoes with cold water in a 3 qt. saucepan. Add 1 t. salt and bring to a boil over high heat. Reduce heat and gently boil potatoes until tender when pierced with a knife, 20 to 30 minutes, depending on size of potatoes. Drain, cut into quarters and add to beans.
3. Wash and drain artichoke quarters. Add to beans and potatoes with onion slices. Add 1 c. anchovy-garlic vinaigrette and toss gently. Marinate in refrigerator at least 3 hours, stirring occasionally (overnight is best).
4. Assemble salad on a deep platter. Toss lettuce, broken into bite-sized pieces, with about 4 tablespoons vinaigrette. Spoon marinated vegetables over lettuce. Arrange tomatoes, olives, yellow and red pepper strips, eggs and lemon wedges around platter. Arrange tuna in center of vegetables or at intervals around platter. Spoon some of dressing over tuna and pass remainder. Sprinkle with chopped parsley and capers.

Annie Bakes Her Cakes And Her Vanocka

Recipe from: Sue Cooper

“This recipe is a braided bread from Czechoslovakia that my grandmother called Houska. It is wonderful!”

1 cup (2 sticks) margarine
11 cups flour
2 cups milk
2/3 cup sugar
2 tsp. salt
1/2 cup warm water (NOT hot)
2 packages or cakes yeast, active dry or compressed
4 eggs, beaten
1 cup yellow raisins
1/2 cup chopped blanched almonds
2 tsp. grated lemon peel
1/2 tsp. mace
2 egg yolks
1/4 cup water

In a large bowl cut margarine into flour until mixture resembles coarse meal. Set aside.

Scald milk; stir in sugar and salt. Cool to lukewarm. Measure warm (not hot) water into large warm bowl. Sprinkle or crumble yeast' stir until dissolved. Stir in lukewarm milk mixture, eggs, raisins, almonds, lemon peel, mace and half the flour mixture. Beat until smooth. Stir in remaining flour mixture to make soft dough. Turn onto lightly floured board and knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top.

Cover; let rise in warm place free from draft, until doubled in bulk, about an hour.

Punch down dough. Turn onto lightly floured board. Divide into 4 equal pieces. Set 2 aside. Divide one piece into 4 equal strips, 15 inches long. Place the 4 strips on a large greased baking sheet; form into a braid. Divide second piece into 5 equal parts. Form 3 pieces into a second braid and place on top of first. With remaining pieces of dough make a third braid and place on top of second braid. Form a second loaf using rest of dough. Cover. Let rise in warm place, free from draft, until doubled, about an hour. Beat egg yolks and water together until blended and brush loaves. Bake in a moderate oven (350°) for 30 minutes or until done.

Apple Crisp Is The Best Facelift

Recipe from: Laurie Barry

5-6 large apples peeled and sliced (I use Rome apples)
3/4 cup sugar
1/4 cup brown sugar
3/4 cup flour
1/2 teaspoon cinnamon
1/4 teaspoon salt
1/2 cup apple cider
1 stick butter, cut in pieces

Preheat oven to 350 degrees.

Butter a 1-1/2 quart baking dish. Spread apples in dish and pour apple cider on them . Combine the flour, sugar, cinnamon and salt in a small bowl. Add the broken pieces of butter and work it through with your fingers till it looks like small peas. Spread it over the apples.

Bake about 30 minutes or until golden brown. Serve with vanilla ice cream, cheddar cheese or heavy cream.

Enjoy !!!!

Avez Vous Un Alumette Vinaigrette

Recipe from: Jody Johnson

6 cloves garlic (We love garlic, but feel free to tone it down a bit if you must)
3 anchovy filets
3/4 c. fresh parsley leaves
1/2 c. white wine vinegar
1 T. fresh lemon juice
2 T. dry mustard
1 T. sugar
1 T. salt (depending on the anchovies, you may not want to add salt)
1 t. black pepper
1/4 c. olive oil
1-3/4 c. vegetable oil (or just use 2 cups of extra virgin olive oil for the total amount)

Prepare either in processor (steel blade) or in blender. Add all ingredients in order, except oils, and process until well blended. With machine running, add oil slowly (this is very important, otherwise the vinaigrette will break) so that it is well incorporated with other ingredients. Chill.

Baby You're So Square Tomato-Basil Squares

Recipe from: Amy

10 oz. of pizza crust, either homemade or refrigerated pizza crust
2 cups shredded mozzarella cheese, divided
1 oz. fresh Parmesan cheese, grated
2 TBL. fresh basil leaves, snipped, or 2 tsp. dried basil leaves
2/3 cup mayonnaise
1 garlic clove, pressed
4 plum tomatoes, thinly sliced

Preheat oven to 375 degrees. Roll pizza crust onto a baking stone or sheet to within 1 inch of edges using lightly floured rolling pin. Sprinkle crust with 1 cup mozzarella cheese.

In bowl, combine mayonnaise, parmesan cheese, basil, and remaining 1 cup mozzarella cheese. Press garlic over cheese mixture, mix well. Thinly slice tomatoes and arrange in single layer over top of mozzarella cheese. Top tomatoes with cheese mixture, spread evenly. Bake 15-20 minutes or until top is golden and bubbly. Serve warm.

Back To The Garden Tofu Almond Cheese Spread

Recipe from: <AUDRE>

1 cup almonds, ground
3/4 lg. block firm low fat tofu (press water out)
5 tsp. Tamari
1 tsp. minced garlic
2 tsp. fresh or dried Rosemary
2 Tbsp. red vermouth (optional)

Process almonds in food processor until ground. Add Tofu and process until smooth. Add Tamari and other ingredients. Refrigerate for several hours. Serve with crackers and pita.

Baran grill Spicy Cocktail Onions

Recipe from: Kakki

- 3 -10 oz. packages of frozen pearl onions
- 1 quart bottled spring water
- 2 cups white vinegar
- 8 medium sized raw Jalapeno peppers
- 2 tbs. of granulated sugar
- 1 Tbsp. of salt
- 6 medium size seal-type glass jars

Partially defrost onions (they should still be cold and firm to the touch). Fill jars 2/3 full with onions. Combine water, vinegar, sugar and salt in saucepan over high heat. Chop raw Jalapeno peppers into half inch slices and add to saucepan. Bring to boil and then reduce heat to simmer for 10 minutes. Remove pepper slices and any pulp from pan and immediately strain the liquid into each jar through a coffee or other paper filter, filling to the top and covering the onions. Seal jars and immediately place in the refrigerator. For the best infusion of flavor, keep the jars of onions refrigerated for at least 12 hours before using. Serrano or habenero peppers may be substituted in place of the Galapagos for a different taste variation. Use onions as a garnish in either gin or vodka martinis or Bloody Mary cocktails. Also great in salads.

Big Bird Draggin' His Tail In The Dust Southern Cornbread Dressing

Recipe from: Medric Faulkner

1 large baking hen
1 large celery bunch
2 bunches of green onions
2 large "pones" of cornbread
1 large "hoecake" or 1 large baking of biscuits
1 stick of melted butter
6 whole eggs
salt, pepper and rubbed sage or poultry seasoning to taste

Boil a large baking hen in a gallon or so of water seasoned to taste with salt and pepper until it is done. Debone the chicken and add to the cornbread and hoecake that has been crumbled in a large mixing bowl. Add the chopped celery, eggs, green onions, melted butter and salt, pepper and rubbed sage to taste. Stir in the broth from the boiled chicken until the mixture becomes slightly soupy. Pour in a large casserole dish and bake in a 400 degree oven until golden brown. Serve with homemade cranberry sauce.

Bistro On The Left Bank Tomato Quiche

Recipe from: Marian Russell

Filling:

1 cup chopped onion
2 Tbsp. butter
4 large tomatoes, peeled and chopped
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. thyme
2 cups cheddar cheese, grated
4 large eggs
1 cup Half and Half

Crust:

1/4 cup butter
1 cup flour
1 dash salt
4 Tbsp. cold water

- 1) In a skillet, sauté the onion in the butter until tender.
- 2) Add the tomatoes, salt, pepper and thyme and cook over medium heat until the liquid has evaporated (about 10 minutes).
- 3) Set the oven to 220° C (425° F).
- 4) While the tomato mixture is cooking, prepare the pie shell: Mix the flour and salt together and cut the butter into the flour mixture until it resembles fine meal. Add the cold water a tablespoon at a time until the dough holds together but is not sticky. Roll the dough out and make a 10-inch pie shell. Prick the shell all over with a fork.
- 5) Spread 1/2 of the grated cheese over the bottom of the pie shell, spread the tomato mixture over that, then top with the remaining cheese.
- 6) In a measuring pitcher large enough to hold the eggs and the cream, beat the eggs until foamy then stir in the cream and mix well. Pour this mixture into the pie shell.
- 7) Bake the pie for 10 minutes, then reduce the heat to 170° C (325° F) and bake the pie until the top begins to brown and a tester inserted in the center of the pie comes out clean (40-55 minutes). The pie should be firm.
- 8) Let the pie cool for 10 minutes before serving.

Botticelli's Terra Cotta Town Tiramisu

Recipe from: Danny Costello

"The following is one of the things I learned how to make in Italy while I was living in Milan. It is authentic, so don't let anybody tell you it's not."

The Cream Layers:

4 Egg Yolks

A Cupped Handful of Sugar -- for fine-boned ladies, perhaps a dash more

2 Shot Glasses of Amaretto di Saronno -- use the real 'di Saronno' - the flavor is much more dimensional

500 grams of Mascarpone

The Biscuit-Coffee Layers:

300 ml Espresso or very concentrated French Roast Drip

200 ml Amaretto di Saronno

1 pkg. Ladyfingers

First, the cream must be prepared. In a mixing bowl, combine egg yolks, sugar, and Amaretto, stirring until the granulation disappears. At this point, combine the mixture with the Mascarpone, using a hand mixer on low or medium. Be careful not to beat too much air into the mixture; you want it to remain dense but pourable. That gives it that orgasmic quality upon tasting. With that, the cream is done and can be momentarily put aside.

Prepare the coffee and pour it into a shallow bowl with a flat bottom (makes it easier for the next step). It will be very hot, and can be cooled down with the Amaretto. This mixture should, however, still be very warm during the next step.

Next, take a square crockery casserole, and begin dipping the ladyfingers one by one into the coffee mixture. Allow the ladyfinger to bubble for a second (this is the air in the ladyfinger being replaced by liquid), but not too long or it will break off in your fingers. The ladyfinger should still be intact when you place it in the casserole. Lay them side by side in the casserole and cover all exposed space. If the ladyfingers don't fit, break the last couple to fit them into place. The flat bottom of the dipping bowl is to ensure that the ladyfingers can still be uniformly dipped in the coffee when the level drops.

Take the cream at this point, and smooth a thin layer over the first layer of coffee-biscuit. Manipulate the cream into the nooks and crannies. Repeat another biscuit layer, and subsequently, the top layer of cream. Upon completion, sift a layer of unsweetened cocoa onto the top, giving the cream mixture a powdery brown skin. Refrigerate for a few hours, put on Night Ride Home, and enjoy!

Breakfast Barney's Bran Muffins

Recipe from: Marilyn Urbanski

1 cup milk
2 1/2 cups bran flakes (cereal)
soak for 5 minutes.
2 cups flour
1/3 cup brown sugar
1 Tablespoon baking powder
2 egg whites
1/4 cup oil
1 teaspoon cinnamon

Soak the bran flakes in the milk for 5 minutes, then mix in the other ingredients.

Grease a muffin tin and spoon the mixture into it.

Bake at 400 degrees F for 20 minutes.

By The Steamy Kitchen Window Peach Slice

Recipe from: Susan Chaloner

Sift together:

1 cup flour
1 teaspoon baking powder

Add:

1 egg and mix well

Pack firmly into bottom of 8" by 8" glass olive oiled baking dish...Spread extremely liberally with Peach Jam...In fact, go to town with it! Life is too short and difficult to do anything else! If your "...heart is a smokin' gun and nothing can be done..." then Sacre Bleu! Rock while you still can! ;~D

Topping:

Beat:

1 egg

Add:

3/4 cup sugar then
1 1/2 tablespoons melted butter and
2 cups coconut

Spread on top and Bake the works at 350 degrees F for 30 minutes...cool, score and devour...If you can find someone else to do everything but the devouring, by all means, go right ahead...Otherwise I advise sampling as you mix ;~D

Cactus Tea

Recipe from: Catherine Tippin Coffey

“These mellow, fragrant tea recipes were created by a true canyon lady named Kia. After dinner and a walk, she would brew one of these teas and us young flower children would sit like cats and babies 'round her feet, sip from our steamy mugs and talk about peaceful things.”

1. Radiation Rose

1 teabag peppermint tea (or 1 Tbsp. bulk leaves)
1 teabag hibiscus tea (or 1 Tbsp. bulk)
2 cups pure water
Honey to taste

Directions: Bring water to a rapid boil, pour over tea and steep 8-10 minutes. Strain and serve, adding honey to taste.

2. Yellow Afternoons

2 teabags lemongrass tea (or 2 Tbsp. bulk)
1 cup unfiltered apple juice
1 cup pure water
fresh lemon slices and honey to taste

Directions: Bring apple juice and water to a rapid boil, pour over tea and steep for 8-10 minutes. Add honey to taste and a juicy lemon slice.

California d'Este Avocado Wonder

Recipe from: Marcel Deste

- 1) Split an avocado.
- 2) Remove the seed but do not remove the skin, leave it to wrap the half.
- 3) With a sharp knife slice a checkerboard pattern of cuts in each half of the soft avocado but be sure to not penetrate the outer skin.
- 4) Liberally pour olive oil over the halves twisting the halves to allow the olive oil to soak in.
- 5) Using your favorite wine vinegar pour this gently into the hole left by the seed until the hole is filled with vinegar.
- 6) Salt and pepper to taste but don't be skimpy.
- 7) I present this on a separate plate for each table setting.

It is simple but wonderful and my friends love it. Garnish with a flower (California Poppies) or place on a bed of shredded endive laced with walnuts and blue cheese for a spectacular serving.

Canyon Lady Granola
(lower fat than packaged)

Recipe from: <AUDRE>

2 cups old fashioned rolled oats
1/4 cup chopped almonds
1/4 cup (real) maple syrup

mix in bowl

spread on cookie sheet

bake about 7 min. at 325 , mixing often. Watch carefully so it doesn't burn.

Chicken Squawkin'

Recipe from: RickieLee

2 whole, boneless chicken breasts
3 tablespoons marjoram
1 tablespoon butter
1 1/2 cups light cream
2 zucchini squash, moderate size

Trim any excess fat off the chicken breasts and cube into bitesize pieces.

Sauté the chicken in a frying pan with butter until whitened (do not brown).

Sprinkle with two tablespoons of ground marjoram and stir thoroughly.

Add the cream and cook over low heat until hot (10-15 minutes).

Wash and trim the endpieces off the zucchinis. Cut lengthwise into four sections and then dice into bitesize pieces. Add them to the chicken/cream/marjoram mixture once it is thoroughly hot.

Sprinkle with the remaining tablespoon of ground marjoram, stir and cook for another 5 minutes over low heat, uncovered. Zucchini should be served crunchy.

Serve over white rice.

Yummy.

Chinese Café Sizzled Chili Shrimp

(serves 4)

Recipe from: Winfried Huehn

5 Tbsp. soy sauce
5 Tbsp. medium sherry
3 dried red chilies, seeded and chopped
2 garlic cloves, crushed
tsp. grated ginger root
5 Tbsp. water
625 g/1 1/4 lb. shelled tiger shrimp
1 large bunch spring onions, chopped
90 g/3 oz salted cashew nuts
3 Tbsp. vegetable oil
1 tsp. cornflour

Mix the soy sauce with the sherry, chilies, garlic, ginger and water in a large bowl

Add the shrimp, spring onions and cashews and mix well. Cover tightly and leave to marinate for at least 2 hours, stirring occasionally

Heat the oil in a large, heavy-based frying pan or wok. Remove the shrimp, spring onions and cashews from the marinade with a slotted spoon and add to the pan, reserving the marinade. Stir-fry over a high heat for 1-2 minutes

Mix the reserved marinade with the cornflour. Add to the pan and stir-fry for about 30 seconds, until the marinade forms a slightly thickened shiny glaze over the shrimp mixture.

Serve immediately, with rice and braised vegetables.

Cokes And Chocolate Bars: Marlin's Makin' Mud

Recipe from: Julie Z. Webb

"If Kilauren should go out shopping for the afternoon, leaving young Marlin with you Joni---here's a little something for the two of you to whip up. (This tasty sugar rush will surely put the 'jitters in his legs'.) After dinner, point to my 'mud' dessert and casually mention to Kilauren that eating 'mud' is the 'latest health craze'. Watch for 'those wide open stares'---She'll think you're 'twisted' till she discovers it's really a delicious yet decadent surprise."

2 cups of cold milk

1 four-serving package of instant chocolate pudding mix

1 eight-ounce container of whipped topping (or 8 ounces of heavy cream, whipped until peaks form, sweetened with 1/2 cup of confectioner's sugar)

1 sixteen ounce package of Oreos

1 clean flower pot with a circle of aluminum foil placed in the base

Suggested decorations: gummy worms and frogs, chopped nuts, a plastic or silk sunflower--including stem and leaves.

1. Pour milk into large bowl.
2. Add pudding mix.
3. Beat with whisk until well blended, one to two minutes.
4. Let stand five minutes.
5. Fold in whipped topping or whipped cream and half of the crushed Oreos.
6. Pour into the aluminum-lined flower pot. Work the "mud" around the fake flower stem.
7. Top with remaining crushed Oreos.
8. Refrigerate one hour.
9. Decorate "mud" with gummy worms and pebble-like nuts.
10. Place as a "centerpiece" in the middle of the table.

Cold Steel And Sweet Fire Lamb

Recipe from: John van Tiel

“A flashy dish for intimate dinners, best served in small portions as a second or third course.”

Recipe serves 4

200 gr. of quality fillet of lamb

light soy sauce

rice wine or very dry sherry

balsamic vinegar

fresh ginger

4 cloves of garlic

sesame oil

honey

pepper

salt

A pint bottle of very very strong rum (Stroh rum from Austria or Pott rum are the best)

1 small sauce pan (steel or copper)

1 brick

Preparation time: 15 minutes + 3 days!!!

1. Cut up the fillet of lamb into 1 x 1cm cubes. Lay them out in a clean glass bowl.
2. Prepare a marinade: 2 parts of light soy sauce (Chinese or Japanese) to one part of rice wine (or very dry sherry), a few drops of balsamic vinegar, a few drops of sesame oil, 1 tablespoon of honey, 4 sliced cloves of garlic, 1 tablespoon of fresh ginger shavings and a generous amount of freshly ground pepper. Do not add the salt. Stir very well.
3. Pour the marinade onto the fillet. There should be enough marinade to cover the fillet in the bowl completely.
4. Cover the bowl, store it in a cool, dark place for at least 3 days. The fresh meat will 'cook' in the wine and the vinegar. Stir once or twice.

Now the flashy part. The serving ...

5. Take the bowl out of the fridge or the cellar, add some salt (not too much), stir again and allow the meat and the marinade to reach room temperature.
6. Take the lamb cubes from the bowl and dry them with kitchen paper (paper towels, tissue, or whatever the stuff is called in your country).
7. Arrange the meat on two plates. Dress the plate with cucumber, lemon and/or orange slices. It should look good. One plate serves two!
8. Take out a small metal saucepan or similar container (diam. 10 – 12 cm (4" - 5")), and fill it with 5cm (2") of extremely strong rum. Warm up the rum slightly.
9. Put a brick on the table. Place the pan on the brick and light the rum with a long match. Be careful!
10. Dip the lamb into the well-lit rum, leave it for 5 seconds to soak up the rum and take it out again. There will be a flash, as the rum on/in the meat will mix with oxygen and fire. Leave the meat in the flame for a few seconds. This will add a tiny sweet roasted crust to the lamb. Dip twice. Use metal skewers or long forks. The meat will be reddish on the inside, but it's well-done because of the marinade. Do not eat straight from the fork or skewer! Eat with halved cucumber slices and whatever hot-sweetish oriental red sauce or sesame sauce you like.

Come In From The Cold Caesar Salad

Recipe from: Laura Oppermann

1 Large Clove Garlic - peeled and crushed (use a fork to crush garlic.....easier if you use 1 teaspoon salt)

1/2 cup Olive Oil

Mix oil and garlic together, then add

1/4 to 1/2 teaspoon dry mustard

a few drops of Worcestershire Sauce

generous grating of Black Pepper

2 to 3 Tablespoons Red Wine Vinegar

Break 1 raw egg into the dressing and mix well with fork (raw egg can be omitted if you prefer).

Squeeze in the juice from 1/2 a Lemon (or 2 Tablespoons Fresh Lemon Juice).

Break up, wash, and dry with paper towel, 2 heads of Romaine Lettuce. Toss well with the dressing, adding Parmesan Cheese and Croutons.

5 Filets Anchovies may also be added to the dressing.

Come To The Dinner Gong Fish Stew

Recipe from: Ginny McCord

5 cups of water
5 cloves of garlic, crushed and then sliced thinly
1 bunch of fresh cilantro, chopped
3 whole cloves
2 packages Ashi-No-Moto, Japanese fish bouillon (shrimp or tuna)
1 lb. fresh catfish filet (preferably recently swimming)
I never can resist the urge to put a little Greek seasoning in this

Let all this simmer until the fish becomes one with the cilantro.

Meanwhile, take this opportunity to clean:

green mussels
clams
shrimp
scallops
octopus

This list can be edited to your taste. Put them into the water according to desired cooking time. I plop the shrimp in last.

Just before taking to the table, thinly slice the tops of some Baby Bok Choy and allow to cook slightly at the table, while serving.

Cotton Avenue Skillet Cornbread

Recipe from: Bern Giordano

1 1/4 cups yellow cornmeal
3/4 cup all purpose flour
1 1/2 level Tbsp. sugar
1 level tsp. fine sea salt
1 cup milk
1/4 lb. unsalted butter (additional 1 Tbsp. softened butter for the skillet)
1 cup milk
1 egg
2 level tsp. homemade baking powder (made by mixing together 1 1/2 tsp. cream of tartar with 1/2 tsp. baking soda)

- Place an 8" seasoned cast iron skillet in the oven and preheat to 400F
- Combine the flour, cornmeal, baking powder, sugar and salt.
- Warm the milk and butter together just until the butter is melted
- Make a well in the dry ingredients and break in the egg. With a large fork beat the egg and begin to incorporate the dry ingredients along with the milk mixture. Mix until just smooth
- Take the skillet from the oven and quickly swirl in the 1 Tbsp. soft butter. Pour in the batter and bake until a toothpick comes clean - about 15 to 20 minutes. Serve warm. Leftovers are good split and toasted.

Court And Spark Salad Dressing

Recipe from: Michael Paz

Soy Sauce
Olive Oil
Water
Lime Juice
Garlic Powder
Sour Orange Spice

Mix four parts soy sauce with two parts water and one part olive oil.

Add a good squeeze of lime juice from a fresh lime.

A dash of garlic powder and a couple of good dashes Sour Orange Spice.

I know this is real ambiguous but you can alter it to taste. We like this on a mixed green salad with feta cheese.

Note: Sour Orange Spice comes from Honduras. As a substitute, use lemon pepper plus a little bit of salt and a dash or two of cumin (go easy on the cumin, because a little goes a long way!).

Coyote And Swiss Bake

Recipe from: Evian

(Note: If Coyote isn't in season, feel free to substitute chicken!)

This is the kind of recipe that is ultra-simple to make, for those times when company just won't leave and you have to pretend you are slaving over the stove to impress them.

1 package boneless, skinless chicken breasts (thighs will do, too)
1 can cream of chicken soup
1 package of Swiss cheese
1 box of stuffing mix (Stove Top is best)
white wine

Place the chicken in a Pam-sprayed casserole dish
Cover chicken with slices of cheese
Cook Stove Top, and place on top of chicken.
Mix soup with 1/2 can of water, and 1/2 can of wine
Pour over chicken.
Cover with cheese (as much as you like).
Bake at 350 for 1 1/2 to 2 hours.

Lie like a sidewalk and tell people that this recipe took all day to make.

Dancin' Fools Garlic And Apple Pie

Recipe from: Eric Taylor

Follow your favorite apple pie recipe and replace half the apples with fresh elephant garlic.

Recently I made it for some skeptical friends and it was a huge hit! I used half elephant garlic, half tartin apples (both sliced thin), a cup of brown sugar, a pinch of nutmeg and cinnamon, dotted with butter & lemon juice. I baked it at 400 degrees for 20 minutes then at 375 for 30 more minutes (with aluminum foil on top for the last 10 minutes).

It's excellent with a whole wheat crust.

Dave's Sinful Oiled And Shining Chicken Stir-Fry

Recipe from: Susan Crawford

"David is my sweet loving husband - it may have taken 40 years to find him, but it was well worth the wait. He fixed this dish for me the other night, then sang "A Case Of You" for me during our candlelight dinner =SIGH= ...That's my man."

2 lbs. boneless, skinless chicken
1 egg white
1 teaspoon cornstarch
1 teaspoon salt
1 teaspoon soy sauce
Dash of white pepper
4 ounces Chinese pea pods
2 tablespoons cornstarch
2 tablespoons cold water
3 tablespoons vegetable oil
4 cloves garlic, finely chopped
1 teaspoon finely chopped gingerroot
2 tablespoons vegetable oil
1 pound mushrooms, cut into 1/2 inch slices
1 cup bean sprouts
1/2 cup chicken broth
1 tablespoon oyster sauce

Cut chicken into 1/4-inch slices. Mix egg white, 1 teaspoon cornstarch, salt, soy sauce, and white pepper in glass or plastic bowl; stir in chicken. Cover and refrigerate 30 minutes.

Remove strings from pea pods. Place pods in boiling water. Cover and boil 1 minute; drain. Immediately rinse under running cold water; drain. Mix 2 tablespoons cornstarch and the cold water; reserve.

Heat wok or 12-inch skillet until 1 or 2 drops of water dance when sprinkled on surface. Add 3 tablespoons oil; rotate wok to coat side. Add chicken, garlic, and gingerroot; stir-fry until chicken is white. Remove chicken from wok.

Add 2 tablespoons oil to wok; rotate to coat side. Add mushrooms; stir-fry 1 minute. Stir in chicken and chicken broth; heat to boiling. Stir in cornstarch mixture; cook and stir until thickened, about 10 seconds. Add pea pods and oyster sauce; cook and stir 30 seconds.

6 servings; 245 calories per serving.

Traditionally served with hot cooked rice.

Dawntreader Sweet Potato Medallions

Recipe from: Leslie Mixon

6 medium sweet potatoes (2 pounds)
2 medium apples
3/4 cup packed brown sugar
1/4 cup butter, melted
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/2 cup flaked coconut

Peel sweet potatoes and slice into rounds 1/4 inch thick. Cook, covered in 2 inches boiling salted water 10 minutes or until almost tender. Drain.

Peel and core apples. Cut into 1/4 inch thick slices.

Combine brown sugar, butter, ginger and nutmeg.

In a 10x6x2 inch baking dish layer 1/3 of the potato slices and then 1/2 of the apple slices. Spoon 2 tablespoons brown sugar mixture over apples. Repeat layers once. Arrange remaining potatoes on top. Spoon remaining brown sugar mixture over all.

Bake, covered, in a 325 degrees oven 40 minutes.

Uncover. Baste potatoes with brown sugar mixture from bottom of dish. Sprinkle coconut around edges of dish.

Bake, uncovered, 15 minutes longer or until coconut is lightly browned. Baste potatoes with brown sugar mixture.

Makes 8 servings.

Dog Eat Dog Barbecue Marinade

Recipe from: Michael Paz

“I haven't eaten red meat for so long, but I can still taste this recipe. Mama and daddy perfected it many times over at outside cookouts at the beach and at home. Daddy always said that the perfect cooking time was about 2 1/2 hi-balls (medium rare if you drank at his speed). This recipe is best cooked with a whole beef tenderloin. It should work just as well with other cuts of meat.”

1/4 Cup Bourbon

1/4 Cup Oil (your choice)

1/4 Cup Brown Sugar

1 Small Bottle La Choy (works best) Soy Sauce (about 6 or 8 oz.)

Put ingredients in a deep pan or dish and mix well. Put meat in and marinate over night in the fridge. It is best to agitate the meat as often as you think about it. Turn it over every time you go for water or something in the fridge.

Take out of the fridge about 2-3 hours before you cook on outside grill. It is best that the meat is not so cold when it hits the hot grill. I like it charred on the outside and medium rare on the inside.

Mooooo-cho delicious!

Don Rowe's Reckless Guacamole

Recipe from: Don Rowe

3-4 ripe avocados
1 medium shallot, finely chopped
2 plum tomatoes, diced
1T fresh lime juice
1/2t Tabasco Jalapeno (the green one!)
1/2t salt
1/2t ground cumin seed
1/2t chili powder
1/2t garlic powder
1/4t coriander

Mash avocado in medium glass bowl. Fold in shallots and tomato. Add seasonings. Cover and chill for 1 hour before serving. If you are making it ahead of time, keep one avocado pit with finished guacamole to prevent browning. Serve with chips and Negro Modelo (if you can find it!) Ole!

Donkey Vendors Slicing Coconut Pie

Recipe from Phyliss Ward

Melt

1 stick butter

Blend in

1 1/2 cup sugar

Blend in

3 eggs

1 Tablespoon vinegar

1 teaspoon vanilla

Mix with

6 oz shredded coconut

Pour into

1 pie crust

Bake at 350 degrees F for 1 full hour. Great with vanilla ice cream.

Don't Interrupt Rissotto

Recipe from: AzeemK

You will need:

- Butter
- 1 medium sized onion
- between 150 and 200 grams arborio rice (or similar - risotto doesn't work with long grain rice)
- about half a cup white wine
- about 2 pints vegetable stock
- wild mushrooms (obviously, any mushrooms will do)
- salsify (it's quite difficult to find in the UK - the only reason I started using them was I'd been on a day trip to France and bought a couple of tins. I'm told hearts of palm would make a good substitute, though I've never tried them. It also works very well with asparagus, tinned works especially well as it breaks down more easily)
- freshly grated parmesan
- freshly grated black pepper

First, chop up the onion quite fine, and fry in the butter in a saucepan. When it's soft and just starting to go brown, add the rice, and stir fry until each grain is covered with butter (careful it doesn't stick). Then add the wine (you can use more, or indeed use grape juice instead), and stir it around until it is all absorbed. Then, add a ladleful of vegetable stock at a time, each time waiting until it's absorbed before adding the next.

You carry on like that until the rice is cooked, which generally takes about half an hour. If you run out of stock before the rice is fully cooked, you can use water. Shortly before the rice is cooked, add the mushrooms and salsify/asparagus/whatever. When it's ready, take off the heat and mix in the parmesan - and some more butter if you're feeling really decadent! The consistency should be lovely and creamy, like rice pudding.

Serve with a green salad and a good bottle of white wine (I'm rather partial to a nice Gewurztraminer).

Down The Dark Batter Brownies

Recipe from: Clark Carlton

These brownies are both rich and sweet with a good chew and they do not need frosting. They do not have baking powder as a leavening and rely on beaten eggs for their structure.

Ingredients:

1/2 cup sweet butter
4 squares of unsweetened chocolate.
4 large eggs at room temperature.
2 cups sugar
1 teaspoon vanilla
1/4 teaspoon of salt
1 cup sifted all purpose flour
1 cup of roasted, unsalted macadamia nuts
1/2 cup toasted, shredded coconut
Powdered sugar

Directions:

In a lightly buttered skillet, toast coconut until most of it is light brown and crumbles under a fork. Let cool. Melt a half cup of sweet butter in a sauce pan. On very low heat, add four ounces of unsweetened chocolate. Stir until chocolate is just melted, immediately remove from heat and stir until uniform. Allow butter and chocolate mixture to cool until tepid. Beat the four eggs while gradually adding the two cups of sugar, salt and vanilla until they are foamy and pale yellow.

Using a rubber spatula, fold the cooled chocolate/butter mixture into the eggs and sugar. Do not over fold. Add half the flour, fold quickly, add the rest of the flour, fold quickly. Just before mixture is uniformly mixed, add the nuts and coconut and fold through. Over folding will deflate the mixture. Immediately, pour into buttered nine by thirteen inch pan and bake about 25 minutes in an oven preheated to 350.

Cut when cool. Just before serving, a sift a little powdered sugar on top - or some heroine if available.

Down To The Seaside Salad*

Recipe from Lori Renee Fye

**"Originally known as Seacoast Salad, I discovered this recipe on the side of a mac & cheese box sometime in 1980, at a time when I could afford to buy only used Joni albums ... the recipe's creator is unknown. The shrimp, crab, and chicken substitutions are my own variations."*

6 to 8 servings

1 7-1/4 oz package macaroni and cheese dinner (or approx. 3 servings leftover macaroni and cheese casserole)

1 8-1/2 oz can peas, drained (or same amount frozen or fresh peas, cooked & drained)

1 6-1/2 oz can tuna**, drained, flaked

1 cup mayonnaise or salad dressing

1 cup chopped celery

1/4 cup sweet pickle relish, drained

2 tsp. finely chopped onion

dash of salt, pepper if desired

**canned or fresh cooked shrimp, crab, or chicken may be substituted

Prepare dinner as directed. Add remaining ingredients; mix lightly. CHILL. Add additional mayonnaise or salad dressing before serving, if desired.

Down Tofu Loaf

Recipe from Ashara

Mix together:

- 1 1/2 lbs. tofu (extra firm) water drained, and mashed
- 1/3 cup ketchup
- 1/3 cup soy sauce
- 2 TBS Dijon mustard (or other mustard)
- 1/2 cup parsley, chopped fine
- 1 medium onion, chopped fine
- 1/4 tsp. garlic powder
- 1 cup rolled oats (or whole grain bread crumbs, or cornflakes, crushed)
- * can also add some fresh mushrooms, sliced, uncooked

Mix all ingredients together. Put 1/4 cup olive oil in a loaf pan, then press the mixture into the pan. Bake about 1 hour at 350 degrees F. Let cool 10-15 minutes before trying to remove from pan. (Cut around edges of pan before turning pan over)

Garnish with ketchup, parsley, and oranges.

Also good sliced and fried for sandwiches for the next day!

Dreamin' On Our Dimes Chopstick Rice Casserole

Recipe from: Sue Cooper

1 1/2 pounds meat (beef, pork, or veal)
1 1/2 cups chopped onion
1 cup diced green pepper
1 can cream of mushroom soup
1 can water
1 can drained peas, bean sprouts, or snow peas
1/2 cup raw rice (regular)
1 tiny jar pimentos (3 tablespoons)
1 1/2 cups sliced celery
chow mein noodles

Brown meat in hot oil. Add the onions, peppers, and celery. Sauté for a little bit. Add rest of ingredients and mix in a 2 quart casserole. Bake at 325 for 1 1/2 hours. Last 5 minutes border with chow mein noodles.

Edifying Fire Spaghetti

Recipe from: Lori Reason

“This comes from my memory of eating it in Northern Italy. It may be the easiest recipe in the world, vegetarian, can cross continents because you don't really have to measure anything, is delicious, a crowd pleaser and can be made at a moments notice from what normally lurks in the cupboard. Enjoy.”

For two:

Spaghettini

1/2 cup olive oil

4 cloves of garlic (cut in half)

4 tiny dried red chili peppers (remove the seeds & crush)

salt

Parmesan cheese

Cook & drain spaghettini - keep warm. Cook garlic in olive oil until golden brown, add crushed chili peppers and sprinkle with salt, take off burner and let sit about a minute. Put pasta in warm bowls, remove garlic from oil and pour over pasta. Toss lightly. Sprinkle with parmesan.

A great 'cool down' after this is Meloni au porto - slice a melon in half, remove seeds, pour in porto, eat. Yum!

Fatted Flake Filo Appetizers

Recipe from: Kakki

1 lb. fresh Filo pastry sheets
1 lb. of white cheddar cheese
1/2 lb. of Fontina cheese
1 can of artichoke hearts
2 cups of melted butter

Grate cheeses and combine in bowl. Pull leaves off artichoke hearts and set aside. Cut the filo lengthwise into 4 long strips. Stack the strips and cover with clear plastic wrap or a slightly damp cloth. Take 2 strips from the stack and lay them out one on top of the other. Lightly brush the top strip with melted butter. Place about 2 tablespoons of the cheese mixture and 3 artichoke leaves at the bottom of the strip. Fold one corner of filo over the filling, alternating from left to right until you reach the midway point. Brush the pastry again with a little butter. Continue folding to the end. Place the triangle seam side down on a greased baking sheet. Brush top with more butter. Bake triangles in 375 degree oven until golden brown. Remove from baking sheet and cool on rack for 5 minutes before serving.

French Onion Soup In English (“little bit of instant bliss!”)

Recipe from: Marilyn Urbanski

4 lbs. onions
12 cups water
White wine (about 1/3 cup)
5 tsp. or 5 cubes beef bouillon
7 tsp. or 7 cubes chicken bouillon
oil
pepper
Worcestershire sauce
2 bay leaves

On medium heat, dissolve all bouillon in pot of water & add bay leaves.

Cut onions in half then slice. In frying pan with some oil (1/4 cup or so) sauté onions until clear and caramelized - DON'T FRY! Add to pot of broth.

Take wine and pour into frying pan that was used for onions put on medium heat. Don't clean the pan first- use the wine to clean all the caramelized goodies out of the pan. Then pour the wine mixture into the soup. Add pepper to taste & just a small dash of Worcestershire sauce. Add more wine if desired. If too salty add a cup or two of water. Let simmer for an hour.

Top off each bowl with a slice of toast (cut off crust) and mozzarella cheese. Put in broiler until cheese melts and serve!

Georgia Peach O'Keeffe Ice Cream Castles Ice Cream

Recipe from: Brian and Deborah Mansfield (Chilihead2 and MrsChili2)

“Simple to make and delicious as Georgia's paintings.”

(Prep time about 10-15 mins.)

Ingredients to make a little over one quart:

1 cup milk
2 cups heavy cream or whipping cream
2 extra large eggs
1/2 - 3/4 cups of sugar
1 Tbsp. of good vanilla extract (Mexican preferred)
Fresh peaches or canned peaches

In a mixing bowl, whisk eggs briskly for 2 minutes until frothy. Add the remaining ingredients. Whisk two minutes more.

If using fresh peaches, peel peaches and puree in food processor to make 3/4 cup of puree. . If using canned peaches, drain syrup and puree so that you make 3/4 cups of puree. Adjust sugar to taste.

Pour all into an ice cream freezer.

Once frozen make a big ice cream castle. Excellent with angel food cake.

Gilded Galleons Clam And Tuna Pate

Recipe from: Lesley Watson

“This one was actually published in a book of South African recipes! Fame at last.....”

1 X 200 g can light meat tuna (in oil)
1 X 105 g can smoked clams (in oil)
125 ml (half a cup) fresh cream
125 ml (half a cup) of strong cheddar cheese (grated)
60 ml (quarter cup) dry white wine
6 slices white bread, crumbed (no crusts)
10 capers
45 ml (3 tablespoons) tomato sauce
Half a small onion, chopped
1 stick celery, finely chopped
2 cloves garlic, crushed
2 ml (half a teaspoon) curry powder
2 ml salt
2 ml fine black pepper

Drain excess oil from the tuna and clams. Combine these with remaining ingredients and process or blend until smooth. Pour into a bowl and cover with plastic wrap; chill before serving. Garnish with sprigs of celery leaves and serve with melba toast.

God Must Be A Cookie Monster Peanut Butter Cookies

Recipe from: Mark Domyancich

1/2 cup margarine
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar (packed)
1 egg
1 1/4 cup flour
1/2 tsp. baking powder
3/4 tsp. baking soda
1/4 tsp. salt

Preheat oven to 375°.

Mix margarine, sugars and egg thoroughly. Blend all dry ingredients; stir into margarine mixture. Roll dough into 1 1/4' balls. Place 2" apart on lightly greased baking sheet. Flatten crisscross style with fork dipped in sugar.

Bake for 10-12 minutes.

Golden In Time Garlic Bread

Recipe from: Kenny Grant

1 loaf of Semolina bread

Slice bread in half lengthwise and butter each half well. Sprinkle bottled garlic powder generously across bread. Sprinkle a pinch of bottled minced garlic evenly across bread. Toast until top is brown

Gramma's Rainy Night House Ginger Cookies

Recipe from: Susan Crawford

“My grandma Pedrotta used to ride on the Greyhound bus 125 miles to come and see us when we were kids, and always brought some kind of goodie with her. This was one of our favorites!”

3/4 cup shortening

1 cup sugar

1 egg

4 tablespoons dark molasses

2 cups flour

1/2 teaspoon cloves or allspice

1 teaspoon cinnamon

1 teaspoon ginger

1 teaspoon baking soda

Cream sugar and shortening. Add egg and molasses - stir until blended, then add dry ingredients. Refrigerate 1 hour.

Preheat oven to 350 degrees. Roll dough into 1-inch balls, mash with bottom of glass dipped in sugar. Bake 10 minutes.

Grandma Mollie's Authentic Jewish Paprika Plains Chicken

Recipe from: Terry Matlen

One whole chicken, cut up
1 onion, sliced
1-2 garlic cloves, mashed
1-2 T. paprika
1-2 T. Lawry's seasoning salt
1 T. orange marmalade
1/4 c. water

Rinse chicken pieces under running hot water. In the meantime, in a large roasting pan, mix together onion, cloves, paprika, seasoning salt and marmalade.

Switch hot water to cold water, and rinse chicken. Place in pan and slather chicken pieces with mixture. Works best if you use your hands. Add water and cover pan.

Place in COLD oven at 325 degrees for one hour. Uncover, baste and raise temperature to 350 and bake approx. for another 1/2 hr. until done, basting occasionally.

I promise you, this is the best chicken you'll ever have eaten.

Grinning Like A Rhubarb Fool

Recipe from: Bern Giordano

Cut some rhubarb into pieces and cook in a heavy saucepan with light brown sugar to taste. Start cooking slowly, lid on, until the rhubarb gives some juice. Then uncover and raise the heat, stirring until the rhubarb falls into a loose puree. Taste for sugar. Cool uncovered, then chill. Before serving whip some cream into soft peaks with a bit of confectioner's sugar and a drop or two of pure almond extract. Fold the cream and the rhubarb together, adjusting the amounts of each as you go. Serve in chilled goblets.

Happiness Is The Best Face Masque

Recipe from: Laura Oppermann

Wash Face then soak in real hot water (until face is red). Can use hot wash clothes.

Take 1/4 cup Fullers Earth and slowly add Witch Hazel until smooth paste (not too much!).
Add 1/4 teaspoon tincture of Benzoin.

Wear a shower cap (don't get on hair).

Put on face and let dry (about 30 to 40 minutes).

Don't laugh or smile YET.

Take lukewarm water and rinse with cloth.

Hits And Misses Quesadilla

Recipe from: Jody Johnson

“This recipe came about one late night when my husband and I were wondering what to make for dinner. It was a choice between looking in the refrigerator for something or having Ramen noodles. Much to our surprise, our Ramen supply had been depleted. Into the fridge we went. Here's what we came up with which turned out to be quite good.

“First off, we had a little sauce left from Phylliss' People's Parties Chafing-Dish Turkeyballs (I'm surprised we had any left at all - four people couldn't make it). If you don't have any of Phylliss's sauce left over, then a nice barbecue sauce will do. Recipe follows:”

Slice a few mushrooms and a red pepper. Sauté' with a little garlic, olive oil and a little salt and pepper. Set aside.

Sauté' a chicken breast that has been cut into strips. Add some of Phylliss' sauce or your favorite barbecue sauce and simmer for a couple of minutes.

We found smoked gouda and mozzarella. Slice or grate cheeses.

Place flour or corn tortilla in sauté' pan that has a little oil - very little. Place cheese first, then chicken, mushrooms and red pepper.

When the cheese has melted, flip the tortilla to a half moon.

Optional: We added a little bit of fire - "Melinda's original habenero pepper sauce.

Hot Blue Chicken And Sweet Shallots

(serves 4)

Recipe from: Leslie Mixon

1 5-6 pound roasting chicken
Kosher salt and freshly ground pepper to taste
Juice of 1 lemon
10 sprigs fresh thyme
6 sprigs fresh rosemary
6 sprigs fresh sage
16 shallots peeled and left whole
6 cloves garlic unpeeled
1/2 cup white wine

Preheat the oven to 400 degrees F.

Rub the inside of the chicken with salt and pepper and lemon juice. Fill the cavity with half of the fresh herbs. Truss the bird firmly with kitchen string.

Put the bird, breast side up, in a shallow heavy roasting pan. (I do not use a rack because it interferes with the cooking of the vegetables.) Put the pan in the middle of the oven and roast for 15 minutes.

After 15 minutes, put the shallots and garlic around the chicken. Add most of the remaining herbs to the pan, leaving a few for decoration. Pour the white wine over the shallots and garlic and return the pan to the oven. Roast for another 45 minutes. To test for doneness, pierce the thickest part of the thigh with a sharp knife. The juices should run clear.

Arrange the bird on a heated serving platter and distribute the shallots and garlic around it. Decorate with remaining herbs and serve.

Hot Hot Blazes Cape Malay Curry With Dhai

Recipe from: Lesley Watson

Curry:

Onions, chopped
Lamb or mutton, cubed into bite-size pieces
Stick cinnamon
Cardamom
Mustard seed, yellow and black
Allspice
Fresh curry leaves
Cloves
Fresh garlic and ginger (lots of fresh garlic, much more than ginger)
Salt to taste
Green coriander
Peppercorns
Coconut cream (3 tablespoons)
Grated tomato
Cumin powder (one large tablespoon)
Turmeric powder (one tablespoon)
Sugar (one teaspoon)
Raw chilies (green)
Baked beans (tinned)
Potatoes (peeled)

Brown onions with garlic, ginger, mustard seeds, allspice, cloves, peppercorns, cardamom, cinnamon, raw chilies (chopped), salt to taste, and fresh curry leaves.

Add grated tomato. Add meat, cumin powder, turmeric powder, one tablespoon of sugar, and potatoes.

Simmer on medium heat for about a half an hour.

Add coconut cream and baked beans.

Add fresh green coriander just before serving.

Serve with Basmati rice and Dhai

Dhai:

buttermilk
chopped onion (very little)
fresh garlic
grated cucumber
finely chopped green coriander (dhanya)
sliced banana
salt and freshly ground pepper to taste

Impossible Dreamer Chocolate Fudge

Recipe from: Kate Johnson

“I'm not sure if Joni's sweet enough already that she doesn't need a dose of this never-fail fudge from time to time, but it's my most successful recipe so it's the one she's getting.”

1 & 1/2 cup brown sugar
1/2 cup butter or margarine
1/3 cup milk
1/2 cup cocoa
1 & 1/3 cup icing sugar
1/2 cup chopped walnuts(optional)
1 tablespoon brewed coffee(optional)

Bring the first four ingredients to a boil over low heat and continue to boil for exactly 5 minutes. Remove from heat, add the icing sugar and optional ingredients, mix well and put into a greased pan. Cool, cut, and be prepared to make a pig of yourself.

Impress Me When You Don't Try Pie Crust

Recipe from: Diana Duncan

Makes two 9-inch double crusts or four single pie crusts.

Ingredients:

- 4 cups Flour
- 1 3/4 cups Shortening (Butter Flavor Crisco is best)
- 1 Tbsp. Sugar
- 2 Tsp. Salt
- 1 Tbsp. White Vinegar
- 1 Egg
- 1/2 Cup Water

With a fork thoroughly mix together the first 4 ingredients. In a separate bowl beat egg and add vinegar and water. Combine the two mixtures, stirring with a fork until all ingredients are moistened. Then with hands mold dough into a ball. Chill at least 15 minutes before rolling.

This can be refrigerated up to 3 days, or cut in 1/2 and frozen until needed.

Irish Fight Before You Think Soda Bread

Recipe from: Susan McNamara

Preheat oven to 350

3-1/2 cups flour

2/3 cup sugar

1 tablespoon baking powder

1 teaspoon baking soda

1/4 teaspoon salt

1-1/2 cups raisins

1 tablespoon caraway seeds (optional)

1-1/2 cups buttermilk (or regular milk with 2 tablespoons white vinegar)

1/4 cup melted butter

2 eggs

Sift dry ingredients together, add raisins and caraway seeds. Combine liquid ingredients and add to dry mixture. Stir till thoroughly mixed (will be thick and lumpy!)

Pour dough mixture into greased and floured loaf pan. Bake in 350 oven for 1 hour. Check if done by putting a clean knife in the middle. If it comes out clean, loaf is done. If not cook for another 5-10 minutes.

Serve with creamy butter and a nice cup o' tea!!

It Stays Pretty Green Spinach Mornay

Recipe from Phyliss Ward

Cook slowly without any additional water

3 ten oz packages frozen chopped spinach

Drain Thoroughly. Season with

Salt and pepper

Melt

4 tablespoons butter

Off heat add

3 tablespoons flour

Salt to taste

Cayenne pepper

1 1/2 teaspoon Dijon mustard

1 teaspoon dry mustard

Blend in

1 cup milk

Stir over heat until it boils and add

3 tablespoons Swiss cheese, grated

1/4 cup Parmesan cheese, grated

4 tablespoons light cream

Simmer 5 minutes. Combine with spinach. This mixture can be refrigerated or frozen. To serve, bring to room temperature; heat thoroughly at 350 degrees F for about 15 or 20 minutes. Five minutes before removing sprinkle generously with Parmesan cheese, grated.

Also delicious and very attractive if baked in tomato cases.

Julie Z. Webb's 15 Minute Home-Made Pagliacci Pasta Sauce

Recipe from: Julie Z. Webb

One sunny summer day, the arrival of unexpected company, (Otis and Marlana---they've come for fun and sun,) led to this fast reliable tomato sauce. With it's bite-size chunks of tomato and leafy basil leaves, the sauce is beautiful to look at as it decorates any type of pasta, especially when served with "a cheap pink rose." (It's so delicious, you'll think you've just "checked into Miami Royal.")

Like the Joni Mitchell Discussion List, my "Pagliacci Pasta Sauce" can also become addictive....

1/4 cup of olive oil, (not "mink oil!")

4 garlic cloves, peeled, chopped-- ("hopefully beneath the blade.")

28 oz can of Whole Italian Tomatoes (the more plump, juicy and "red as meat"--the better.)

2 tablespoons of sugar

Lots of fresh basil

1/4 tsp. of coarsely ground pepper

1/2 teaspoon of salt

Heat olive oil in a large skillet over medium heat. Using a garlic press, add all 4 garlic cloves and cook until golden (beauty), about 3 minutes.

Add the whole can of tomatoes and juices, breaking them up a little in the skillet. Raise the heat to high so that the sauce begins to bubble.

Stir in the sugar, basil, pepper and salt. Then let the sauce bubble, uncovered, for another 10 minutes, continuing to stir occasionally.

"Dream on, Dream on, Dream on, Dream on, Dream on, Dream on"

Katie's All I Want Chocolate Chip Cookies To Die For

Recipe from: Kate Johnson

1 cup butter or margarine
1 and 1/2 cups brown sugar
1 egg
2 or 3 cups oatmeal
1 and 1/2 cups whole wheat flour (can use white, of course)
1 cup rice krispies (or cornflakes, for a change)
1 teaspoon baking soda
1 teaspoon baking powder
1/2 cup coconut
2 heaping cups chocolate chips (I use 1 c. jumbo chips and 1 c. regular, for cookies that are never without the taste of chocolate)

Preheat oven to 375 degrees F.

Cream together the shortening and sugar. Add the egg, then the soda and powder, then the chips and coconut and cereals, and mix well before adding the flour and again after.

Drop spoonfuls onto cookie sheets, flatten with a fork, and bake for about 12 minutes or until lightly browned.

When doubling this recipe, put in 3 eggs rather than just two.

Lakota Indian Pudding

Recipe from: Bern Giordano

3 1/2 cups milk
1/2 cup yellow cornmeal
1/4 cup molasses
1 Tbsp. unsalted butter
3 Tbsp. sugar
1 tsp. ground cinnamon
3/4 tsp. ground ginger
1/2 tsp. freshly grated nutmeg
1/4 tsp. salt
pinch baking soda
1 egg, beaten

- Butter a 5-6 cup earthenware baking dish and pre-heat the oven to 250F.
- Bring 2 1/2 cups of the milk to the simmer. In a bowl whisk together the cornmeal, salt and 1/2 cup of the remaining milk. Add this mixture to the simmering milk and cook, stirring for about 10 minutes, until lightly thickened.
- Remove from heat and stir in the molasses, butter, sugar, spices and baking soda. Cool a few minutes, then briskly whisk in the beaten egg.
- Pour the mixture into the baking dish and set aside for a few minutes to further thicken.
- Slowly pour the remaining 1/2 cup milk ovetop; do not stir it in. Bake approximately 3 hours at 250F. Serve lukewarm with vanilla ice cream.

Leadfoot Melvin's Hotwired French Toast

Recipe from: Adam Nixon

Beat 4 eggs in a flat-bottomed bowl

Add 5 ounces of milk and a quarter teaspoon of cinnamon and pinch of salt and beat together.

Gently throw in a slice of Italian 'Pan Carre' sliced bread. (Pan Carre is smaller - about 4 inches square - and lighter than British sliced bread - A slimming bread might substitute well)

Let the batter soak in for about 25 seconds, turning once with a fork (too long and the bread will just disintegrate)

Transfer the saturated slice to a medium hot frying pan of cooking oil, BUT now turn down the burner to its lowest heat. Repeat until the pan holds as many slices as you can cram in side by side (no overlapping obviously).

Fry gently for 10 minutes, then flip the slices over and fry the other side. The cooler and longer you cook them for, the better they'll be. The idea is that they don't burn, and hardly even brown - instead they should rise up to twice their original thickness into luscious golden sponges. If you could be bothered to slow-cook them for half an hour each side over a candle they would be great!

When ready, spread with butter or margarine, coat with maple syrup, golden syrup, hazelnut spread, jam, marmalade or anything you like, and serve with amour mama! (not cheap display)...

Ligita's Dreamland Apple Cake

Recipe from: Bern Giordano

3 medium-large flavorful apples that hold their shape when cooked, such as pippins or golden russets
2 tsp. fresh lemon juice
3/4 cup plus 3 Tbsp. sugar
1 tsp. freshly ground cinnamon
1 1/2 sticks (6 oz.) unsalted butter
2 "large" eggs
1 cup all purpose flour
1/4 tsp. salt

Preheat the oven to 350F and butter a 10-inch pyrex pie plate.

Peel, core and slice the apples and toss them with the lemon juice, 2 Tbsp. of the sugar and the cinnamon. Spread the apples in the dish.

Melt the butter in a small, heavy pot and cook until "noisette", about 7 minutes. Pour the clear, light brown butter into a bowl and leave any sediment behind.

Whisk 3/4 cup sugar into the butter. Whisk in the eggs, and gently sift in the flour and salt, stirring until just blended. Spoon the batter over the apples and sprinkle with the remaining Tbsp. of sugar.

Bake 30-40 minutes until a skewer comes clean. Serve barely warm with vanilla ice cream.

Linguini With Crown And Anchor Me White Clam Sauce

Recipe from: Kenny Grant

2 dozen fresh clams (let the fish store shuck the clams for you, and give you the juice on the side)
fresh garlic
olive oil
3/4 cup white wine
clam juice
fresh chopped parsley

Lightly brown garlic in olive oil. Add wine, clam juice, and a handful of chopped parsley. Bring to a boil. Put in clams, lower flame, cover pan, and simmer 5 minutes. Cook and drain linguini. Cover with clam sauce. Add some more parsley.

Serve with Golden In Time Garlic Bread

Little Bit Of Instant Bliss Pineapple Sweet Potato Bake

Recipe from: Pearl Weisberg

4 large sweet potatoes
2 Tbsp. butter (optional)
1/2 cup crushed pineapple, drained
1/2 cup applesauce
1 tsp. grated lemon peel (optional)
2 Tbsp. honey (optional)
1/2 cup chopped almonds

1. Preheat oven to 425*
2. Bake potatoes until tender, about 40 to sixty minutes. Remove and discard skins.
3. Reduce oven temperature to 350*
4. Mash potatoes and mix with butter. Add pineapple, applesauce and lemon peel.
5. Spread mixture in a 1 1/2 qt baking dish. Drizzle with honey and sprinkle with pecans.
6. Bake uncovered for 30 minutes.
7. Garnish with apple slices or pineapple rings.

You can even bake them on top during the last few minutes.

This is a real taste treat. Could almost be a dessert.

Serves 4. I usually make a double batch because it is such a favorite.

Little Green Spinach Casserole

Recipe from: Jill Linn

4 packages frozen chopped spinach
2 8-ounce package cream cheese
1 1/2 sticks butter (or margarine)
1 1/2 cups bread crumbs
1/4 cup chopped onion (or use dried onion, to taste)
Salt and pepper to taste

Melt 1 stick of butter in a small bowl. Add bread crumbs. Set aside.

Cook spinach. Drain very well.

Add to drained spinach: cream cheese, remaining 1/2 stick butter and onion. Mix well. Add salt & pepper to taste.

Place spinach mixture in baking dish and top with bread crumb mixture.

Bake at 350 degrees for 30 minutes (or until topping is brown)

Love Is Precious! Parker House Rolls

Recipe from: Marian Russell

“My dear grandmother, Mary Ann Young, always made these rolls for our big family Thanksgiving and Christmas dinners. We couldn't start eating dinner until they were ready. These hot rolls with butter were what I always looked forward to and enjoyed most of all. They are heavenly!”

Makes 32 rolls

Preparation Time: 3 hours

2 cups scalded milk (the milk can be quickly scalded in the microwave)

3 Tbsp. sugar

2 tsp. salt

3 Tbsp. butter

1/2 cup warm water

1 pkg. Fleischmann's yeast

6 cups all-purpose white flour + a bit more for kneading

- 1) Combine the hot milk, sugar, salt and butter in a large bowl and cool.
- 2) Dissolve the yeast in the warm water and add to cooled milk mixture.
- 3) Using electric mixer at medium speed, beat in the flour 1 cup at a time until the dough is thickened. Turn the mixer speed to low and add enough flour to make the dough begin to climb the beaters. By now, between 4 and 5 cups of flour have been added.
- 4) Stir in a bit more flour to make the dough a little stiffer, then turn the dough out onto a very well-floured board and knead it until it is soft, satiny and elastic. Add flour as necessary to keep the dough from sticking to the board, but add as little extra flour as possible beyond 6 cups total for the whole recipe. Depending on the protein content of the flour, more or less liquid will be absorbed by the flour, so you will need, correspondingly, less or more flour. My grandmother always said that the dough is right when it feels like a baby's bottom!
- 5) Place the kneaded dough in a greased bowl. Grease the top of the dough, cover with a clean cloth and set in a warm place until doubled (about 1 hour).
- 6) Turn the dough onto a floured board and knead about ten more times. Roll the dough to 1/2 inch thickness and cut with a biscuit cutter. Crease each round in the center, dip one half of the round into melted butter, fold at the crease and press edges together to seal.
- 7) Place close together on greased pans, cover and let rise in a warm place for one hour or until doubled.
- 8) Bake at 220° C (425° F) for 15 to 20 minutes.

**Man From Mars Bars
(Jalapeno Cheese Squares)**

Recipe from: Marsha

4 cups (16 oz.) shredded cheddar cheese
4 eggs, beaten
1 teaspoon minced onion
4 canned Jalapeno peppers, seeded and chopped

Combine all ingredients, stirring well.

Spread cheese mixture into ungreased 8 inch square pan.

Bake at 350 degrees for 30 minutes.

Cut into one inch wide bars or squares.

Man To Man Chauvinistic Bachelor Slob Spaghetti

Recipe from: Adam Nixon

(I made this with love for my Italian fiancée and she refused to eat it)

1 tin of ratatouille
1 tin of minced beef
1 tin of Campbell's Bolognese Sauce
1 Squirt of Chili Sauce
250 grams of Spaghetti

Boil a pan of water and put the spaghetti in.

Open the two tins and throw the contents in a saucepan. Squirt in the Chili Sauce generously. Boil it. Simmer for twenty minutes

By now the spaghetti should have been boiling for about half an hour and will be nice and sludgy. Drain it and throw in the sauce mix.

Eat straight from the pan, it'll save on washing up.

The thieves will leave this one behind

Mingus Mulligatawny Soup

Recipe from: Ken Ziolkowski

1 pound chicken, cooked
1 medium onion, sliced
1 green pepper, diced
1 stalk celery, diced
1 carrot, diced
1 tart apple, diced
1-1/2 cups tomato, skinned
1/4 cup butter
2 tablespoons flour
2 cups boiling water
3 tablespoons chicken base
1 tablespoon curry powder
1 tablespoon salt
2 tablespoons parsley
2 cloves garlic, minced
3 cups milk
1/2 teaspoon basil
1/2 teaspoon thyme
1/4 teaspoon tarragon
pinch celery salt

Melt the butter and sauté the onion, green pepper, celery, carrot and apple, stirring frequently until onion is tender but not browned.

Stir in the flour, then all remaining ingredients except milk and chicken. Cover and simmer for 1/2 hour.

Add milk and chicken and simmer for 5 minutes more.

Serve with a hearty bread. Great on a cold winter evening.

Credit for the recipe goes to The Olde Angel Inn, Niagara-on-the-Lake, Ontario

Morning Morgantown Baked Apple Pancake

Recipe from: Roger Walker

Yield: 3-4 servings

Prep time: 15 min

Cooking time: 25-35 minutes

1 Granny Smith Apple, peeled, cored, very thinly sliced

1/4 cup granulated sugar

1/4 cup brown sugar, packed

2 tsp. cinnamon

1 cup milk

4 eggs, large

1 cup all-purpose flour

1/4 cup unsalted butter

Pinch salt

1. Heat oven to 425 degrees F.
2. Lightly oil a 10 inch cast-iron skillet (or other oven worthy pan).
3. Toss apples with both sugars and cinnamon in large bowl.
4. Mix milk and eggs in blender or food processor.
5. Add flour and salt; blend/mix until batter is smooth.
6. Melt butter in skillet over medium heat.
7. Add apple mixture; stir until mixture is lightly caramelized and golden ("stardusty" of you prefer!) (5-8 min)
8. Remove from heat and pour batter over the mixture. Don't stir.
9. Bake until pancake is puffed and golden, 20-30 min.
10. Serve immediately (it will be hot).
11. Serve with butter, confectioners sugar & freshly-sliced lemon sections (to squeeze) -or- butter and warm maple syrup.

My Secret Cherry Lamb

Recipe from: Simone Pfuetzner

“This recipe was invented by my cook-book-writing father. He named it Black Forest Steak, used veal and made it a family favorite for 30 years. It's gorgeous. However, there's no decent veal to be had in Australia, where I've since moved to. So I had to come up with a new variation.”

Ingredients (Serves 4):

- 800 grams lamb fillets (approx. 2 lbs.)
- 1 preserve glass or tin of black stone-less cherries (approx. 500 grams)
- 1 cup port wine
- 250 ml crème fraiche or thickened cream
- Some vegetable oil, lemon juice and cornflour

Meat marinade:

- 1 clove garlic, pressed
- 2 tsp. mustard
- 2 tsp. Ketjap Manis (sweet Indonesian soy sauce)
- 1 tsp. lamb herb mix (i.e. rosemary, oregano, thyme)
- 1 tsp. sweet paprika
- 2 tsp. extra virgin olive oil
- some fresh ground black pepper and salt

Prepare lamb fillets ahead of time. Cut away any gristle, sinew etc. you can find. Leave fillets whole or cut in half if too long. Mix marinade with a fork and roll all fillets in it. Leave meat in a covered container overnight or for several hours in the fridge (Longer means more tender meat!)

Preparation: This should be done quickly, as lamb fillets are very delicate meat and cherries will disintegrate, if overcooked. Drain cherries into a sieve, catching the juice. Add very little vegetable oil to a heated deep frying pan and quickly brown all lamb fillets from each side on fairly high heat. This takes no more than max. 2 minutes. Pour in port wine and let boil for a moment. Fish out all fillets onto a dish, cover and set aside. Reduce port until pan bottom is just covered and pour in drained cherries. Reduce heat and add cream, stirring gently to dissolve. Depending on how much juice the cherries have leaked, adjust sauce consistency now: Too thin, add dissolved cornflour or gravy thickener. Too thick, add some cherry juice. Check taste: Every preserve is different – if your cherries are very sweet, add some lemon juice, if too tart, add more Ketjap Manis or some maple syrup. Add quite a bit of salt and pepper to taste. Add lamb fillets and the meat juice to sauce and heat again all the way through, simmering gently. Serve immediately. Lamb should be rosy inside and melt in your mouth.

Best served with plain white rice, a generous side salad of your choice and dry red wine.

Variation: More elegant and less sweet: Substitute veal steaks for lamb and dry white wine for port. Just use some paprika, salt and pepper instead of a marinade.

Otis and Marlena Venetian Liver With Onions

Recipe from: Laura Oppermann

1 Pound Calf Liver
3 Tablespoons Safflower Oil
2 Medium Onions, Quartered and Thinly sliced
1 Tablespoon Real Butter
1 Tablespoon Plus 1 Teaspoon Red Wine Vinegar
1/2 Teaspoon Dried Sage, Crushed
3 Tablespoons Minced Fresh Parsley

Trim off outer membrane and discard any tough veins or fibers of liver. Cut into thin julienne strips and set aside.

Heat 1 tablespoon oil in a heavy skillet to almost smoking. Add onions, reduce heat and cook, stirring for about 5 to 7 minutes or until golden. Set aside and keep warm.

Add 1 Tablespoon oil to skillet and when nearly smoking, add 1/2 of the liver. Stir-fry for about 2 minutes and set aside.

Heat remaining 1 tablespoon oil to nearly smoking and stir-fry remaining liver in the same manner and set aside.

If using a non-stick skillet, wipe the skillet out with some paper towels. Heat butter in skillet; while stirring, add onions, liver, vinegar, and sage. Quickly blend. Remove from heat, sprinkle with parsley and serve immediately.

NOTE: liver toughens when overcooked. This recipe delicately enhances the flavor of the liver and even those who think they don't like it, will.

Out Of The Fire And Still Smouldering Lamb Stir-Fry

Recipe from: Wally Kairuz

3 Tbsp. vegetable Ghee or oil
1 Tbsp. cumin seeds
1 large onion, finely chopped
1 tsp. ginger, chopped
3 tsp. garlic, crushed
1 1/2 lb. lamb, cubed
3 Tbsp. extra hot curry powder (My favorite brand is Sharwood's)
1 small carton full fat yoghurt
Salt to taste
3 Tbsp. tomato puree
1 lime, peeled and in thin wedges
1/2 lb. spinach, chopped
Fresh coriander leaves to garnish

Use a wok. Heat Ghee or oil. Add cumin seeds and fry for 1 minute. Add onion and fry until it turns golden brown. Add ginger and garlic and stir-fry until dark brown. Add lamb and simmer for 15-20 minutes. Add curry powder, yoghurt and salt. Fry for 5 minutes, adding a little water from time to time to prevent sticking. Stir in tomato puree and spinach. Cover and simmer for 10-15 minutes or until lamb is tender. Add lime wedges and turn off the gas. Leave under cover for a couple of minutes. Then serve and garnish with coriander leaves. This dish goes great with boiled or baked potatoes. Have plenty of your favorite beverage at hand. This lamb is SMOKIN'!

Oyster Facelift Casserole

Recipe from: Michael Paz

“This is a great recipe for the holidays. My mother always made this for Thanksgiving and Christmas dinners. After moving to Louisiana, I use to bring a sack of oysters home with me (usually about 18 doz.) and we would sit outside shucking oysters and eat half of them raw and put the remaining oysters for mamas casserole.”

4 Pints of Oysters

1 Lb. Premium Saltine Crackers

1/2 Lb. Real Butter (2 sticks)

Half and Half

Black Pepper

In a large casserole dish, squeeze oysters in your fingers to break up in pieces. Break up crackers in small pieces and mix thoroughly. Add butter + black pepper to taste (I like a lot of pepper). Then add half and half till you have puddles at the top of your mixture (usually a couple of pints).

Bake in the oven uncovered for about 1 hour at 375. Top should be nice and brown. It puffs up like a soufflé.

Enjoy!

People's Parties Chafing-Dish Turkeyballs

Recipe from Phyliss Ward

Combine

2 lbs. ground turkey
1 slightly beaten egg
1/2 cup breadcrumbs
1 large grated onion
Salt to taste

Mix and shape into small balls. Drop into a sauce of:

1 twelve oz bottle chili sauce
1 ten oz jar grape jelly
Juice of 1 lemon

Simmer until brown. Meatballs can be refrigerated or frozen at this point. To serve bring to room temperature. Reheat in chafing dish and serve with cocktail picks.

Poppy Poison Punch

Recipe from: Lisa Durfee

3 Oranges

3 Lemons

3 Cherries

3 Plums

J&B

Coke

Rhine or German Wine

Tequila

Whiskey

Bourbon

Slice in coconut.

Toss it and Taste it!

"...I don't feel so good...I don't feel so good...."

Pork Pie Hat Bar Medallions With Maple-Vinegar Sauce

Recipe from: Roger Walker

Yield: 4 servings

Prep time: 10 mins.

Cooking time: 25-30 minutes

1 lb. Pork loin, boneless, sliced 1/2"

freshly ground black Pepper

2 Tbsp. Butter

1/4 cup Shallot, minced

2 tsp. Dijon mustard

1 cup Chicken broth, canned

2 Tbsp. Maple syrup

2 Tbsp. Balsamic vinegar

1. Using rolling pin, flatten pork between sheets of waxed paper to 1/4" thick
2. Season both sides of the pork with pepper
3. Melt the butter in a heavy large skillet over medium-high heat
4. Add pork, sauté until brown and cooked through, (about 4 mins per side)
5. Transfer pork to a plate
6. Add the shallots to the same skillet, and cook for 30 seconds
7. Mix in mustard & chicken broth; simmer until it is reduced by 1/4 (5min)
8. Stir in the maple syrup and vinegar
9. Simmer until liquids are reduced to sauce consistency (about 5 mins)
10. Return the pork and accumulated juices to the skillet
11. Cook until they are just heated through, about one minute
12. Arrange the pork on a platter. Spoon sauce over and serve

Accompanying dishes:

Mashed potatoes with garlic and chives

Sweet corn, Apple Sauce

Red Is Autumn, Green Is Summer 20-Minute Tabouli Salad
(serves 2)

Recipe from: Marian Russell

8 ounces cracked wheat (burghul)
Lemon juice to taste (start with 1 small lemon and add up to one more depending on your taste)
1 1/2 tsp. salt
Dash of pepper
4 Tbsp. olive oil
3 ounces of minced fresh (or frozen) parsley leaves
A few fresh mint leaves, minced (or a dash of dried mint)
3 green onions, minced
4 small tomatoes, chopped

Rinse the cracked wheat in cold water, then soak it in cold water to cover for 15 minutes.

While the wheat is soaking:

- ◆ Mix the lemon juice, salt and pepper in a medium-sized bowl and set aside
- ◆ Chop the tomatoes, green onions, mint and parsley

Drain the water from the cracked wheat and squeeze out any excess water by grabbing handfuls of the wheat and pressing firmly. Add each handful of wheat to the bowl with the lemon juice. When finished, stir the wheat and lemon juice mixture well.

Add the olive oil to the wheat and mix well.

Add the green onions, mint and parsley and mix well.

Gently stir in the tomatoes and serve.

Red Rogue Tomato Chutney

Recipe from: Bern Giordano

makes a generous pint

2 1/4 lb. vine-ripened tomatoes, peeled
1/2 tsp. each: cumin seeds, crushed fennel seeds, fenugreek seeds
2 Tbsp. chopped fresh ginger
pinch cayenne pepper, to taste
1/2 tsp. fine sea salt
1 clove garlic, minced
1 white onion, peeled and diced
1 cup light brown sugar
2/3 cup cider vinegar
1/4 cup raisins

Cut the peeled tomatoes coarsely and place with their juice in a heavy saucepan. Add all but the raisins and bring to the simmer. Cook at a brisk simmer, stirring occasionally for half an hour. Add the raisins and continue cooking until thickened. Store under refrigeration, or bottle and process in a boiling water bath. Serve with grilled foods and all Indian meals.

(Reduced To) Zero Salad Dressing

Recipe from: Lori Renee Fye

(May be used in any amount)

1/2 cup tomato juice
2 tablespoons lemon juice or vinegar
1 tablespoon onion, finely chopped
Salt and pepper

Chopped parsley or green pepper, horseradish or mustard, etc., may be added, if desired.

Combine ingredients in a jar with a tightly fitted top. Shake well before using.

Roman Candle-Glow Ricotta Cheese Cake

Recipe from: Roberto Holliston

Preheat Oven to 350 degrees F. Butter well a 9" spring form pan or pie dish.

Crust:

1 1/2 cups graham cracker crumbs
1/3 cup brown sugar
1/2 cup ground almonds
1/2 cup melted butter

Combine cracker crumbs, almonds, sugar, and butter in a bowl. Press mixture onto the bottom and one inch up the sides of a buttered pan.

Cheese Cake Filling:

12 oz. cream cheese, softened
1/4 cup whipping cream
1 cup ricotta cheese
1 tablespoon lemon rind/1 teaspoon juice
2 large eggs
1/4 teaspoon salt (optional)
3/4 cup sugar
1/4 teaspoon nutmeg (or cinnamon)

Blend together all the ingredients in a bowl. Pour the mixture into the pie crust and bake for 45 minutes. Let set for a few minutes in the springform pan on a rack. Remove the sides of the springform pan and transfer the cake to a decorative plate. Let the cake chill at least 12 hours before serving. This cheesecake may be topped with a fruit or chocolate sauce.

Romeo, Romeo Lasagna al Pesto

Recipe from Ashara

2 pkgs. frozen, cooked spinach
2-3 zucchini
1 cup Pesto
1 lb. 1% cottage cheese
1 lb. mozzarella
1 cup chopped, mild onion
olive oil
1/2 cup parmesan cheese
1 lb. ricotta cheese
1/3 cup pine nuts
20 spinach (or reg) lasagna noodles, cooked 2-3 minutes, drizzled with olive oil

Cook spinach. Sauté onion & zucchini in olive oil until soft. Add salt and pepper. In large bowl, combine drained spinach, zucchini, onion, 1/4 cup parmesan, pesto, ricotta cheese, pine nuts, & cottage cheese. Mix thoroughly.

In a 9x13 pan, spread 1 TBS. olive oil on bottom. Place 1/4 lasagna noodles, top with 1/3 cheese & vegetable mixture, 1/3 mozzarella. Continue layering, ending with noodles. Sprinkle remaining parmesan on top. Drizzle with olive oil. Cover with foil. Bake 350 degrees 35-40 minutes, or until bubbly and slightly browned.

Feeds a crowd.

Salsa For Sharon

Recipe from: Debra Worthington *Catgirl*

Can of whole tomatoes (28 oz can)

1 medium red onion

1 medium jalapena

1/2 teaspoon garlic

1/4 teaspoon chervil

1/4 teaspoon cilantro

Quarter the onion and place in food processor. Blend for 5 seconds. Cut up jalapena and then add to food processor, blend again. Next, add the can of whole tomatoes and spices and blend for 10 seconds. Serve with blue and red tortillia chips or whatever you have handy!

Enjoy!

Savory Sauce To Aging Children Come
(old family recipe)
(serves 6)

Recipe from: Jerry Notaro

2 tablespoons olive oil
8 Italian spiced, fresh pork sausages, meat removed from skins and crumbled
2 small red onions, peeled and chopped
2 garlic cloves, peeled and chopped
2 small dried hot chile peppers, crumbled
2 bay leaves
1/3 bottle red wine (preferably Chianti or Sangiovese)
1 28 ounce can peeled plum tomatoes, drained and chopped
1/2 nutmeg, freshly grated
sea salt and freshly ground black pepper
1 heaped cup Parmesan, freshly grated
2/3 cup heavy cream
11 ounces penne rigate

Heat the oil in a large pan and sauté the sausage meat, stirring and breaking up the pieces. After the juice from the meat has evaporated and the fat begins to run, add the onions, garlic, chilies, and bay leaves. Cook gently for almost 30 minutes, until the onions are brown. Pour in the wine, increase the heat, and cook until the wine evaporates. Now add the tomatoes, lower the heat, and simmer gently until you have a thick sauce, about 45 to 60 minutes. Season with nutmeg and salt (and pepper, if the sausages were not too spicy), and add the Parmesan and cream.

Cook the penne in a generous amount of boiling salted water, then drain well. Add the penne to the sauce, combine, and serve.

Shades Of Scarlett Oven Roasted Red Peppers With Tomato And Garlic

Recipe from: Howard Wright

4 red peppers
4-6 tomatoes
3-4 cloves of garlic
anchovy fillets
olive oil
fresh basil leaves
salt and pepper

I find that fresh tomatoes (beefsteak or plum) work best for this recipe, but you could also try tinned plum tomatoes. Whatever you use, the tomatoes should be fairly juicy. If you want, you can add some thick tomato juice for a richer sauce. You need enough tomatoes to fill the pepper halves, so one or two medium-sized tomatoes per pepper should be enough.

Pre-heat the oven to near the maximum heat.

Cut the peppers in half lengthways, leaving the bits of stalk attached. Remove the seeds and white pith from the inside of the peppers. Put the tomatoes in a bowl and cover with boiling water - leave for a minute or two then remove. It should now be easy to take the skins off. Chop the tomatoes into chunks and put into a mixing bowl. Peel and chop the garlic and add to the bowl. I like to use quite a lot of garlic, cut into large pieces, but you can vary the amount you use according to your preference. Roughly chop the anchovy fillets and add to the mix. Again, use as many anchovy fillets as you like - I use about two per pepper.

Add some olive oil and some salt and pepper to the mix. You don't need to use a lot of salt as the anchovies are pretty salty. Mix everything together, then arrange the pepper halves on a metal roasting tray and spoon the mixture into the peppers. Try to leave a little space around each pepper half so that they roast nicely. They should turn a little black around the edges when they are done. The combination of the burned taste of the outside and the sweet taste of the cooked peppers is what makes this dish! Pour a little more olive oil over the peppers when they are filled - the oil really helps to produce a good thick, tasty tomato sauce.

When the oven is good and hot, put the peppers in at the top of the oven to cook. Take a look after about 40 minutes - the peppers should be starting to burn a little at the edges, and the sauce inside the peppers should be bubbling nicely. Turn the oven down to a more moderate heat when the outsides of the peppers are nicely burned (but not completely black!) and leave for another 10 or 15 minutes so that the peppers are thoroughly cooked and nice and soft. When ready, remove from the oven, throw on a little chopped basil and serve straight away with some good bread to mop up the juices.

Shiny Hot Nights Green Chili Enchiladas

Recipe from: Suzanne Humphrey

Sauce:

Cook, on low heat, 1 clove garlic and 1/4 to 1/2 small onion (both chopped) for about 5 minutes in a couple of tablespoons of olive oil; just enough to wilt the onions. Make sure not to brown the onions. Raise the heat a bit and mix in 2 Tbs. flour, 1/4 tsp. cumin, and 1/4 tsp. black pepper. Stir for 2-3 minutes. When this begins to brown, remove from heat and slowly stir in 1 1/2 cups of vegetable broth until smooth. Then add: 8-10 ounces of green chilis (chopped), a pinch or two of oregano, and salt to taste. Bring to a boil, then simmer for about 30 minutes. Stir occasionally.

Enchiladas:

You will need about 10-12 corn tortillas. You may use flour tortillas if you like these better, but they tend to lose some of the flavor provided by corn tortillas. Shred about 3-3 1/2 cups of Monterey Jack and Cheddar cheese (mixed). Preheat oven to 325. Cover the bottom of a shallow baking dish (large enough to hold 10-12 rolled tortillas) with your green chili sauce. Dip tortillas into remaining sauce, covering both sides well. Place dipped tortilla on a plate and fill with a small amount of cheese. Roll the tortilla and place in the baking dish. Don't worry if the tortilla cracks or splits, it won't matter in the end product. Continue with this process until you have filled of your tortillas. Then cover with remaining sauce and sprinkle with remaining cheese. Pay attention to the ends of your enchiladas, coating them first with sauce to prevent them from drying out. Bake uncovered for about 15 minutes.

Options: Use chopped tomatoes, onions, beans, etc. as additions to your filling.

Sisotowbell Scalloped Potatoes With Cheese And Herbs

(Serves 6 to 8)

Recipe from: Pat Hillis

3 Tbsp. butter
2 onions, finely chopped
2 cloves garlic, minced
3 cups milk (750ml)
1/4tsp. of each of the following:
-dried rosemary
-dried basil
-dried oregano
-black pepper
1tsp. salt
2 cups grated Swiss cheese (approx. 8oz/250 grams)
1 cup fresh breadcrumbs
5 medium potatoes (approx. 2lbs/1kg)

Melt butter in skillet; add onions and garlic. Cook until tender without browning. Reserve.

Heat milk, rosemary, basil oregano, salt and pepper. Reserve.

Combine cheese with breadcrumbs.

Peel potatoes; slice thinly. Place one-third of potatoes in bottom of a buttered 2 qt./2L casserole. Spread half the onions over potatoes and sprinkle with a third of the cheese mixture. Place another third of potatoes on top; the remaining onions on top of that and another third of the cheese. Add the remaining potatoes, pour milk mixture over; sprinkle with remaining cheese.

Bake at 350F/180C for 1 hour and 35 minutes or until potatoes are tender when pierced with a knife. Rest 10 minutes before serving.

Preparation Time: 20 minutes

Baking Time: 95 minutes

Yummy.....even better the second day!

"life is for learning" - Joni Mitchell

Smokin' Shrimp Stuffed Trout

Recipe from: Davina Greenstein-Anderson

1 2-3 lb. trout, whole
1/2 lb. shrimp, peeled
Fresh chopped parsley
2 cloves garlic, chopped
1 tbsp. butter
salt and pepper to taste

Rinse and dry the fish with a paper towel. Melt the butter in a saucepan. Add shrimp, parsley, garlic and salt and pepper. Sauté for about five minutes. Stuff trout with shrimp mixture. Bake in 350 degree oven for 30-40 minutes, depending on the size of the fish. Serve with steamed vegetables and savory rice.

South Of The Borderline Pie

Recipe from: Lisa Kowalski

1 medium onion, chopped(1/2 cup)
2 cloves of garlic, minced
1 tablespoon olive oil or cooking oil
1 to 2 teaspoons chili powder
1 teaspoon
ground cumin
1/4 teaspoon salt
1 15 ounce can red kidney beans, rinsed and drained
1 1/2 cups cooked brown rice
1 cup shredded cheddar cheese (4 ounces)
3/4 cup milk
2 beaten eggs
nonstick spray coating
Chopped green pepper(optional)
Salsa(optional)

In a saucepan, cook onion and garlic in hot oil till tender but not brown. Stir in chili powder, cumin, salt. Cook for 1 minute more. Stir in beans, cooked rice, cheese, milk, and eggs.

Spray a 10-inch pie plate or quiche dish with nonstick coating. Spoon mixture into pie plate.

Bake, uncovered, in a 350 degree oven about 25 minutes or till the center is set. Let stand 10 minutes. If desired, sprinkle with green pepper and serve with salsa.

Makes 6 servings.

Spaghetti Wires In The Walls Carbonara

Recipe from: Roberto Holliston

To make:	2	4	servings:
	2	4	tablespoons olive oil
	1/2	1	tablespoons butter
	1 1/2	3	large cloves of garlic (quartered)
	1	2	small onions (or leeks)
	100g	200g	pancetta, bacon, or prosciutto (sliced thin)
	1/8	1/4	cup dry white wine
	350g	700g	spaghetti, fresh (1 lb. dry, if you must ;-)
	2	4	eggs
	1/2	1	cup Parmesan cheese
	1/4	1/2	teaspoons freshly ground black pepper
	1 1/2	3	tablespoons fresh parsley, chopped fine
	1/2	1	cup fresh heavy cream (whipping cream)
	To taste:		freshly grated parmesan cheese

- 1) Put on a large pot of water to boil: add an ounce or so of olive oil and a pinch of salt.
- 2) In a frying pan, heat oil and butter (medium-high heat), add garlic pieces and cook until golden, then discard garlic pieces.
- 3) In a separate frying pan, sauté coarsely chopped onion (or leek) in olive oil.
- 4) Julienne pancetta (or bacon, or prosciutto) and add to frying pan and cook until brown on the edges.
- 5) Transfer sautéed onion (or leek) to main frying pan, add wine and cook for three minutes: then remove from stove.
- 6) In the large pot of hard boiling salted water add spaghetti: cook (fresh: 4 minutes - dry: as package instructs)
- 7) In a serving dish, lightly beat eggs, adding cheese, parsley, and pepper.
- 8) When spaghetti is cooked (al dente, firm to the bite), strain and add to the egg and cheese mixture. Toss until well coated.
- 9) Have pancetta (or bacon, or prosciutto) mix reheating over medium to high heat, add cream and bring to a light boil, pour over spaghetti, mix thoroughly, sprinkle with freshly grated parmesan cheese and black pepper, then serve immediately.

This goes very well with fresh basil and mushroom salad: fresh basil, coarsely chopped mushrooms, and either a homemade oil and vinegar dressing - with fresh lemon, Dijon mustard, and a raw egg yolk, of course - or else Kraft Creamy Cucumber.

Sparkle Dark Chocolate Blast

Recipe from: Amy

2 c. flour
1 Tbsp. double-acting baking powder
1/2 tsp. baking soda
2 c. sugar
2 large eggs
1 stick unsalted butter at room temperature, quartered
1 c. sour cream
1/2 c. water
2 tsp. vanilla extract
1/2 c. plus 2 Tbsp. cocoa
1 12-oz package semisweet chocolate chips
powdered sugar

Sift flour, baking powder, and baking soda twice. Place in a small bowl. Beat the sugar and eggs in a large mixing bowl until sugar is dissolved. Add butter and mix into egg mixture thoroughly. Add sour cream, water, vanilla extract, and beat. Add flour mixture and cocoa and beat slowly just until flour is absorbed. Do not overbeat.

Fold in chocolate chips and pour into buttered Bundt pan. Bake at 350 degrees F for 1 hour.

When cool, sift powdered sugar on top.

Variation: Replace 1/4 c. of the water with Grand Marnier.

Strange Boy Pizza

Recipe from: Denise Moser

"This sounds like it would be really gross, but it is WONDERFUL!"

I cook my pizza on a pizza stone and they have to be very hot for best results, so start by preheating the oven (with stone in it) to 450 degrees. (You can also just use a baking sheet.)

First the dough:

Dissolve 1 1/2 tsp. of active dry YEAST in a bowl with 6 Tbsp. of very warm tap WATER. Set it in a warm place for 3 to 4 minutes.

Combine 6 Tbsp. MILK (I use rice or soy milk), 2 Tbsp. good OLIVE OIL, and 1 Tbsp. fine CORNMEAL in a medium sized bowl. Add the dissolved yeast mixture, then add 1/2 tsp. SALT and another Tbsp. of cornmeal. Mix well. Gradually add 1 1/2 cups of WHITE FLOUR plus 1/2 cup of CORNMEAL (you can play with the ratio here depending on how much you like a cornmeal crust!) until you get a kneadable dough (soft, not too sticky).

Sprinkle flour and corn meal on a work surface and knead the dough for at least 5 minutes. Use as little additional flour as possible to keep it workable.

Put the dough in an oiled bowl, turning it once so that the dough is coated in oil. Cover with a dish towel and let it rise in a warm place for about 40 minutes.

Fun part: (*"I love this. It sounds just plain nuts, but it is delicious."*)

Sauté slices of EGGPLANT in olive oil until they are soft. Lay them on a paper towel and blot off the excess oil. (or you could bake it)

Into a frying pan on medium heat, put about 6 large Tbsp. of PEANUT SAUCE (I like Thai peanut sauce) and a big spoonful of OLIVE OIL.

Then add a large handful of fresh SPINACH. If you need more liquid to cook the spinach, add a small amount of WATER. You can either add the eggplant to this mixture (in small pieces) or you can add the eggplant later.

Spread the dough onto a large cutting board with cornmeal under it, or directly onto a baking sheet. You will need to oil the baking sheet. You do not have to oil a pizza stone.

Spread the yummy peanut mixture on the dough. If not already added, put a layer of eggplant on top. Add some (I put lots) thinly sliced PORTABELLO MUSHROOMS and top with grated FONTINA CHEESE.

Bake for ten to twenty minutes. Time depends on your oven and what you are cooking it on. Start checking at ten minutes. The crust should have a medium golden brown color.

The hardest part is getting the pizza from the cutting board to the pizza stone. An extra hand is helpful or two large spatulas.

I LOVE this pizza. Enjoy!!!

Sweet Bird Chicken And Artichoke Heart Pasta

Recipe from: Alan

2 boneless skinless chicken breasts cut into strips
1 Tbsp. olive oil
2 (or more) cloves of fresh pressed garlic
a handful of sliced mushrooms
3-4 tablespoons of any wine (except red)
juice from 1/2 lemon
1 cup low fat chicken broth
1 jar of marinated artichoke hearts drained, rinsed and chopped
1 tablespoon cornstarch mixed with a little water.

Heat olive oil in a frying pan to medium high and brown the chicken strips until no longer pink.

Add the garlic, mushrooms, wine, lemon juice, broth and artichoke hearts.

Use the cornstarch mixture to thicken the sauce.

Serve over bow tie pasta.

Sweet Sucker Korean Salad

Recipe from: Laura Oppermann

Mix the following together and keep refrigerated until salad is ready to serve.

1 Cup Oil
1/2 Cup Red Wine Vinegar
3/4 Cup Sugar
1 Teaspoon Salt
1/3 Cup Ketchup
1 Teaspoon Worcestershire or Soy Sauce (whichever you prefer)

Make a salad of the following ingredients:

Fresh Spinach (about 2 bags...washed & drained)
Green Onions (sliced diagonally)
Sliced Hard Boiled Eggs (2 to 4 eggs)
Sliced Water Chestnuts (1 to 2 cans)
Bacon - Crumbled (5 to 10 slices)
Fresh Bean Sprouts
Sliced Fresh Mushrooms

Just before serving, pour on the salad dressing and toss gently to mix.

Sweet Tumbleweed Chicken-Veggie Packet

Recipe from: Pearl Weisberg

“This dish is delicious, low in fat and calories, and so easy to prepare.”

1/2 cup bottled barbecue sauce
4 skinless, boneless chicken breast halves
1 green pepper, cut into strips
1 sweet red pepper cut into strips
4 small baking potatoes or 12 new potatoes, thinly sliced
1/4 tsp. ground black pepper

Preheat oven to 350*. Tear off two pieces of foil the size of a cookie sheet. Place one piece of foil on a cookie sheet. Spoon half of the barbecue sauce on the center of the foil. Layer the chicken, green and red pepper and potatoes on top. Sprinkle with the black pepper. Top with the remaining barbecue sauce. Place the remaining piece of foil on top. Seal the edges with double folds.

Bake for 50 minutes. Carefully open the packet and check the chicken for doneness. If the chicken is still pink, close the packet and bake about 5 minutes more or until done.

To make individual packets, use four 14"x18" pieces of foil. On one half of each piece of foil, layer the ingredients as directed above. Fold the other half of the foil over the top and seal each packet. Bake as directed.

The Beat Of Black Beans

Recipe from: John & Allison Lind

1 15oz can of black beans
2 *very* ripe bananas
4-6 falafel balls
2 heaping tablespoons peanut butter
3/4 cup dry roasted peanuts
2 tablespoons honey (preferably sourwood)
1 tablespoon olive oil
1/4 teaspoon coconut extract
3 teaspoons cumin
1 teaspoon Jamaican jerk sauce
1/4 teaspoon garlic powder
salt to taste
white or brown rice

Prepare the falafel per the directions on the box (I prefer Fantastic Foods brand) and allow to cool.

Empty the can of Beans(not drained) into a medium(deep) skillet. Add the cumin, salt, jerk sauce, garlic powder, and olive oil while heating the beans over low heat, approximately 5 minutes.

Slice the bananas into the beans, the riper the better as they will cook faster, and increase the heat to medium, careful not to let the beans scorch. Let the bananas cook down, approximately 5-10 minutes.

Slowly stir the peanut butter in allowing it to melt, then add the honey, coconut extract and peanuts. Continue to cook over medium heat until the peanut butter and bananas have melted into the mixture.

Reduce heat to low and crumble in the falafel and salt, to taste, Reduce heat and simmer for 15-20 minutes. Serve over rice, or with rice in tortillas, burrito style.

The Mermaid Cafe's Famous Pan-Poached Salmon With Spring Vegetables

Recipe from: Davina Greenstein-Anderson

1 cup quartered mushrooms
1 shallot, chopped
1 clove garlic minced
2 tbsp. butter
1 cup dry white wine
8-12 oz. fresh salmon fillet, cut into two pieces
1-1/2 tsp. chopped fresh dill weed
1/2 tsp. grated lemon peel
1-1/2 cups of fresh asparagus pieces (1-1/2 inches long)
1/2 cup of sugar snap peas or frozen peas
1/2 tsp. lemon juice
salt and black pepper

Sauté mushrooms, shallots and garlic in 1 tablespoon of butter in a large skillet over medium high heat 2-3 minutes or until golden brown. Add wine and salmon. Sprinkle salmon with dill, lemon peel and salt and pepper. Cover and simmer 3 minutes. Add asparagus, simmer 2 minutes. Add peas, simmer another minute or until salmon flakes with a fork, and the vegetables are tender. Transfer salmon to two warm dinner plates. Surround each fillet with vegetables. Keep warm.

Meanwhile, bring the liquid in the pan to a boil, add lemon juice and whisk in remaining tablespoon of butter in small pieces. Pool sauce around each salmon fillet to serve.

Makes 2 servings.

The Silky Veils Of Ardor Seafood Tacos

Recipe from: David Mingus

Stuff a taco shell(hard or soft) with Alaskan king crab leg and lobster, some melted cheese (possibly jalepano) and a spot of sour cream!

The Wind Is In From Africa And We're Eating Moroccan Orange-Nut Salad

Recipe from: Karen Mc

Mandarin or other orange segments

A bunch of baby greens OR fresh spinach and romaine

Thinly sliced red onions

Radish

Any kind of nut (I use walnuts or pecans)

Mix the orange segments with honey and lots of cinnamon and set aside for a few hours (or days).

Mix the greens, red onions, radish and nuts. Drizzle olive oil over the mixture, sprinkle with salt and pepper and toss.

Pour some of the oranges and drizzle the honey cinnamon "sauce" over the salad.

There's Plenty To Spare Winter Squash With Cheese And Pears

Recipe from: Lisa Kowalski

2 medium acorn squash
2 medium pears, cored and chopped (2 cups)
4 green onions, sliced (1/2 cup)
1 clove garlic, minced
1 tablespoon cooking oil
1 15 ounce container ricotta cheese
1/2 cup shredded cheddar cheese (2 ounces)
1/4 cup raisins
1/4 cup pine nuts or chopped pecans
1 teaspoon finely shredded lemon peel
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1/4 teaspoon pepper

Halve squash lengthwise; remove seeds. Place squash, cut side down, in a 2-quart rectangular baking dish. Bake, uncovered, in a 350 degree oven about 30 minutes or until tender.

Meanwhile, in a large skillet, cook pears, green onions, and garlic in hot oil till tender but not brown. Remove from heat. Stir in ricotta cheese, cheddar cheese, raisins, pine nuts or pecans, lemon peel, and nutmeg. Turn squash, cut side up, in baking dish. Season with salt and pepper. Spoon cheese mixture into the baked squash, mounding as necessary. Continue baking for 20-25 minutes more or till heated through.

Makes 4 servings.

They Come Rollin', Rollin', Rollin' Sugar Cookies

Recipe from: Jody Johnson

3 cups sifted confectioners sugar
1 lb. butter
2 eggs
2 tsp. pure vanilla extract
1 tsp. pure almond extract
3.5 cups all purpose flour
1.5 cups cake flour
2 tsp. baking soda
2 tsp. cream of tartar

Cream sugar and butter. Add eggs one at a time. Add extracts and mix well using a paddle. Blend dry ingredients and add to mixer and incorporate well. Chill dough for three hours before rolling out onto a floured board.

Preheat oven to 350 degrees F.

Roll and cut into desired shapes. Sprinkle with sugar, sanding sugar or sprinkles and bake for 8-10 minutes until light brown in color.

"I Swear By The Stars Above" you'll love-these cookies!

They Think You're Too Raw Fish Salad

Recipe from: Helen M. Adcock

“This is a beautiful (IMHO!) marinated raw fish salad that will serve 4-6 people with an entree-sized portion.”

500g skinned, boned snapper (or any other white-fleshed fish)

1 clove garlic

2/5 cup lemon juice

1/4 tsp. lemon rind

1/4 tsp. curry powder

2 spring onions (shallots)

1 small cucumber

2/5 cup sour cream

4-6 lettuce leaves

black pepper (as desired)

Cut fish into 1 - 1.5 cm cubes. Crush garlic. Place fish, garlic, lemon juice, lemon rind, curry powder and black pepper in a bowl. Stir well, making sure fish is well covered, and leave overnight in the fridge.

Finely chop spring onion (shallots). Cut cucumber into small cubes, Drain fish (reserve marinade) and combine with onions and cucumber. Whisk sour cream with marinade and until well-combined, and toss into salad.

Serve in small bowls, lined with a whole lettuce leaf.

Too Far From The Bay Of Fundy Clam Chowder

Recipe from: Russell Bowden

3 medium potatoes peeled and diced
1 small to medium onion diced
6 cups water
2 cups fresh shucked clams (or 2-3 cans of whole or minced clams)
2 cups creamed corn
1/2 tblsp. bacon fat (or small slice of salt pork)
Salt
Pepper (black or white)
1 spine fresh Rosemary.
1 can evaporated milk
1 cup half and half (or whole milk)
1tblsp butter

In the bottom of a medium-sized soup kettle add the bacon fat (or salt pork) on medium heat. When it begins to sizzle, add the chopped onions and chopped potatoes stirring frequently. When the onions become limp, add the water and spine of Rosemary. Boil until potatoes become soft. Add the clams, corn, milk and reduce heat to low. Stir. Add salt, pepper and butter. Let sit on low heat, stirring occasionally. Do not let boil!!! Serve with big hunks of French bread and enjoy!

Tuck Your Napkins In And Take Your Share Of Pasta Primavera

Recipe from: Laurie Barry

3 chicken breasts cut in large pieces
2 cups fresh broccoli flowerets
1 medium sweet onion chopped
2 large carrots scrapped and cut
1 medium red pepper chopped
1 medium yellow pepper chopped
1 large clove garlic chopped
1 tablespoon light olive oil
1 cup whipping cream
1/2 cup chicken broth
2 tablespoons chopped fresh basil
1/2 teaspoon salt
8 oz. uncooked linguine
1 cup freshly grated Parmesan or Asiago cheese
1/4 teaspoon ground pepper

Cut chicken into 2" chunks. Cook in a little oil until it's not pink anymore. About 15 minutes. Set aside.

Steam the carrots and broccoli together until crisp-tender (about 7 minutes).

In a separate saucepan sauté the olive oil and onion. After a few minutes add the garlic. A few minutes later add the peppers and sauté for about 5 minutes till crisp-tender. Remove from heat and drain. Set aside.

In the same saucepan combine whipping cream, broth and basil. Cook over medium-high heat for about 7 minutes stirring occasionally.

Break the linguine and cook according to package directions. Drain.

In a large bowl combine the linguine, broccoli, carrots, onion, garlic, peppers, cooked chicken breast, whipping cream mixture and parmesan cheese.

Serve immediately.

Twins Of Spirit Sausage And Lentils

Recipe from: Sue Cooper

1 cup dried lentils
salt
2 Tbsp. lard
1 onion chopped
3 cloves garlic
1 #2 can tomatoes (approx. 1 lb.) well drained and chopped
1 1/2 pounds smoked sausage
1 bay leaf
1 teaspoon coarsely ground black pepper
1 teaspoon sugar

Wash and pick over lentils. Place in a deep saucepan and cover with water a 1/2" over lentils. Add a little salt. Bring to a boil, lower heat and simmer covered about 20 minutes or until lentils are tender. Drain lentils reserving liquid. Keep lentils warm.

Heat lard in flame proof casserole. Add onions and garlic and sauté until soft. Stir in tomatoes cook over medium heat until most of liquid has evaporated from tomatoes and mixture is rather dry.

Remove casing from sausage and cut into 1/2" pieces. Gently stir in sausage into casserole. Add remaining ingredients including lentils and a little of lentil liquid. More reserved lentil liquid can be added to casserole if it becomes dry during cooking process. Place casserole in 350 oven for 30 minutes. Serve hot. Delicious when reheated. Serves 6

West Bound And Rollin' Corn Bread Chicken

Recipe from: Paul Ivice

“Though I am not Southern by origin, this is sort of a Southern-style recipe. It is a close variation of the recipe for which I was a finalist in the 1964 DelMarVa National Chicken Cooking Contest, when I was 10 years old.”

6 to 8 skinless, boneless chicken breasts (if double breasts, separate them)
1 cup Heinz chili sauce
1 cup oil-based Italian salad dressing (or vinaigrette)
1 pkg. Jiffy (or other brand) corn muffin/bread mix (plus its required added ingredients, usually 1 egg and 1/3 cup milk)

Preheat oven to 400 degrees.

LIGHTLY spray a rectangular baking pan (with sides at least 2 inches high) with Pam or other non-stick shortening.

Arrange chicken breasts in pan in single layer.

Mix chili sauce with salad dressing and pour evenly over the chicken breasts.

Place in oven.

Combine corn bread ingredients in a bowl and set aside.

Bake chicken about 30 minutes or so until chicken is NEARLY but not fully cooked. (Cut into the thickest part of the thickest breast to check).

Spread corn bread mix EVENLY over chicken breasts so entire pan is covered. Return to oven, bake according to corn bread instructions (usually 20-25 minutes at 400 degrees.)

Remove and serve. You can either cut into squares or serve entire breasts with corn bread covering.

Serves 6 to 10.

You Dream Flake Cake

Recipe from: Marian Russell

Early in the day, prepare and chill Creamy Custard Filling:

1/3 cup sugar
2 Tbsp. flour
1/8 tsp. salt
1 egg
2/3 cup scalded milk
1/4 tsp. almond extract
1/4 tsp. vanilla extract
1/3 cup heavy cream

In top of double boiler, mix: sugar, flour, salt. In a medium bowl, slightly beat the egg, gradually add the scalded milk, then slowly stir the liquid into the sugar mixture. Cook over boiling water for 8 minutes stirring constantly. The mixture must be very thick and it's okay if it gets a little lumpy. Cool, stirring occasionally. Add almond and vanilla extracts. Whip the heavy cream until sharp peaks form and fold it into the custard. Refrigerate until needed.

Cake directions:

2 cups all-purpose flour, sifted
2 1/2 tsp. double-acting baking powder
1/2 cup butter
1/2 tsp. salt
1 tsp. almond extract
1 cup granulated sugar
2 eggs yolks
1 cup milk
1 cup chocolate chips, chopped fine
2 egg whites
1 cup flaked coconut
1 cup heavy cream

Grease and flour two 8-inch layer cake pans.

Sift flour with baking powder three times.

In a small mixing bowl, beat egg whites until very stiff and set aside.

In a large bowl, at medium speed, mix butter, salt and almond extract until light and fluffy (mix for at least four minutes). Gradually add sugar and beat very well. Add egg yolks and mix well. With mixer at low speed, add flour mixture alternately with the milk, beating after each addition just until well blended. Then stir in chopped chocolate pieces. Gently fold the beaten egg whites into the batter.

Put an equal amount of the batter into each of the prepared pans and sprinkle each pan of batter with 1/2 cup coconut. Bake for 35 minutes, at 350° F, until cakes spring back when lightly touched with finger. Cool 5 minutes in the pans, then turn out onto racks to finish cooling.

On a cake plate, arrange layers with bottoms together and Creamy Custard Filling in between. Generously frost side of cake with whipped cream. Refrigerate until served.

You Know I've Been To Sea Before Shrimp Al Vino Bianco

Recipe from: Kenny Grant

2lbs. Jumbo Shrimp (let fish store shell and de-vein)
1/2 lb. butter
6-10 cloves garlic, chopped fine
the juice of 1 lemon
1 cup white wine
fresh chopped parsley
salt
pepper
milk
flour

Dip shrimp in milk, then flour. Heat large frying pan with butter. Fast pan fry shrimp. Remove shrimp. Add some more butter and fry garlic. Add all other ingredients. Simmer. Replace shrimp to heat.

Goes great with Linguini With "Crown And Anchor Me" White Clam Sauce and "Golden In Time" Garlic Bread!

You Won't Taste It And Toss It Soup

Recipe from: Neil Penwell (Neil in Seattle)

This recipe is my own concoction, but it borrows from Thai and Greek soups. It's very rich, very thick, and easy to make. Most of the ingredients aren't measured; just put in the amount to suit your taste.

In a large saucepan, sauté in 1/3 stick of butter until almost dry:

- 1 small can white chicken, drained
- 1 medium ginger root, grated
- garlic powder (about 1/2 tsp. or more)
- ground ginger (about 1/2 tsp.)
- curry powder (about 1/2 tsp., maybe a little less)
- cayenne (about 1/4 tsp.)
- ground cloves (just a dash)

Add:

- 1 can chicken broth
- 1/2 to 1 cup dry white rice

Cover, simmer 15 minutes.

Add:

- 1 or 2 cups sliced, raw mushrooms
- juice of 1/2 lemon

Adjust thickness by adding water as needed.

Cook until mushrooms are almost done.

Add:

- 2-3 green onions, chopped
- 1 can coconut milk

Heat until coconut milk is dissolved.

You're So Squares

Recipe from: Randy Remote

1 cup peanut butter
1 cup brown rice syrup
1 teaspoon canola oil
1 cup puffed rice
1/2 cup granola
1/4 cup chocolate or carob chips
optional:
1/4 cup shredded coconut
1/4 cup chopped nuts

Melt peanut butter and rice syrup over low heat until soft, but not so it's scorching the bottom of pan. Remove from heat and stir in remaining ingredients, but wait until it begins to cool for the chocolate/carob chips, or they will melt! Press into a lightly oiled pie pan, refrigerate, cut into squares, baby you will care! This is a delicious snack that can easily be made vegan, has no white sugar, and comes out like a Snickers bar. Also try substituting almond, cashew, sunflower butter etc. for the peanut butter.

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Laura Oppermann

Laurie Barry

Lesley Lorraine Watson

Leslie Mixon

Lisa Durfee

Lisa Kowalski

Lori Reason

Lori Renee Fye

Marcel D'este

Marian Russell

Marilyn Urbanski

Mark Domyancich

Marsha Doyle

Medric Faulkner

Michael Paz

Neil Penwell

Pat Hillis

Paul Ivice

Pearl Weisberg

Phyliss Ward

Randy Remote

Ric Welch

Roberto Holliston

Roger Walker

Russell Bowden

Simone Pfuetzner

Sue Cooper

Susan Chaloner

Susan Crawford

Susan McNamara

Suzanne Humphreys

Terry Matlen

Wally Kairuz

Winfried Huehn