

~ The Annual Cook ~



Best Friend's Edition



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This FREE book is dedicated to our best friend Leslie Benda Jensen and everyone whose lives have been touched by breast cancer. In return, we kindly ask that you help us find the cure by making a donation today to breast cancer research.

With Love & Hope,

Your Circle of Friends

Center Front going Clockwise: Leslie Benda, Suzan Lang, Rebecca Schmaltz, Jill Macy, Vicki Holman, Kathy Murphy, Diane Lujan, Cheri Finch, Katrina Colosimo, Sue Anderson, Radona Watrous, Cindy Osborn, Diane Heggen, Sherri Volz



How "The Annual" got its name



It started back in junior high school. At least once a month on a Saturday afternoon we would accend on someone's house who's parents weren't home with food in hand and we would talk and eat for hours. We dubbed the occasion "The Annual" even though they were "Monthly." Everyone tried earnestly to make it knowing they would be talked about if they didn't show up :) Ah...to be a teenager in the 70's! Photo Circa 1978: (Front Center Clockwise) Leslie Benda, Vicki Holman, Sue Lang, Diane Lujan, Sherri Volz, Cheri Finch, Becky Archer. Photographer: Kathy Murphy



"The Butt Sisters"



Just kidding!



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From the "Nook"

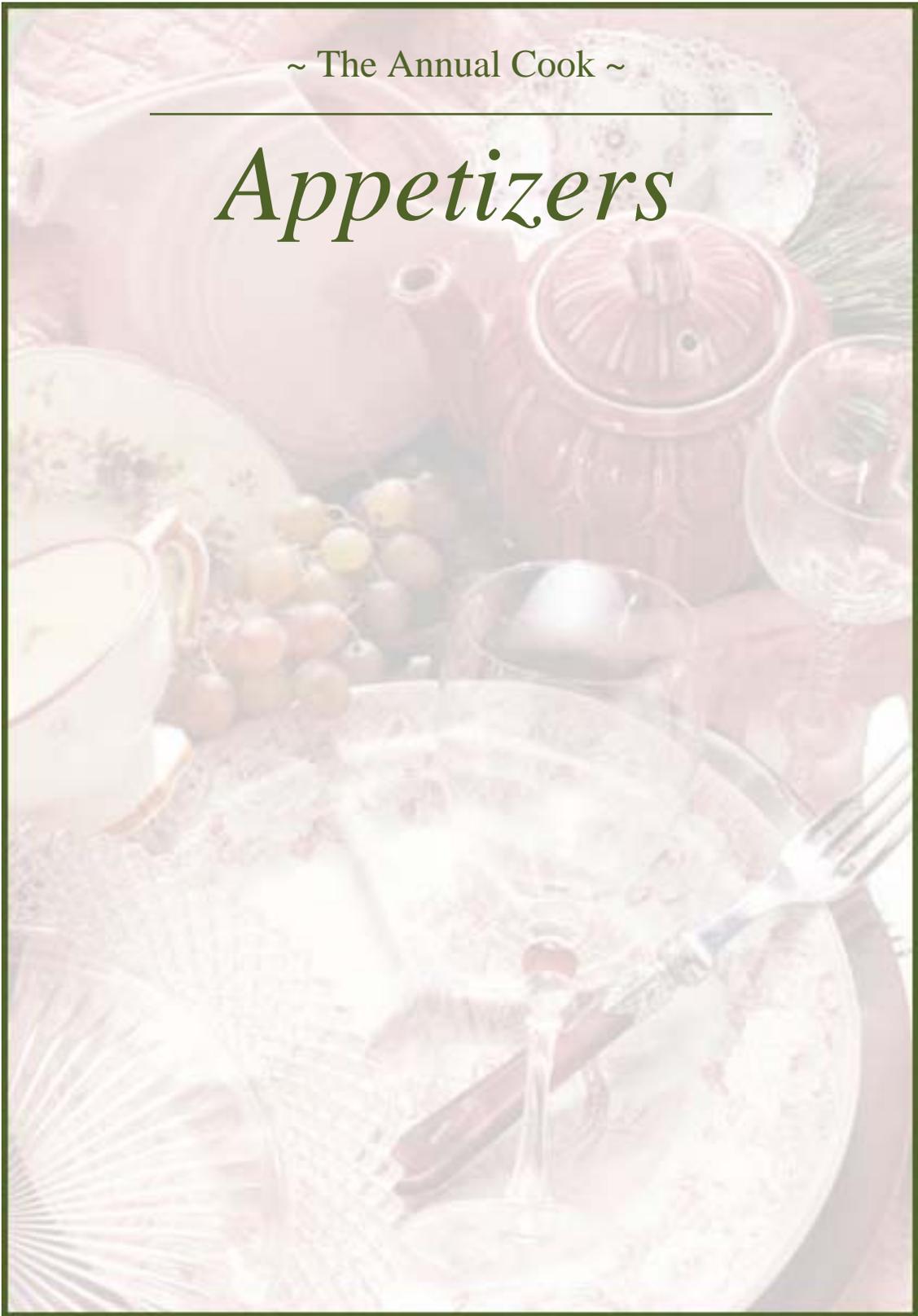
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~ The Annual Cook ~

Appetizers



Avocado Dip ~ Cafe Adobe ~ Houston, Texas

~ Suzan Kimberly Lang ~



Ingredients:

2 Large or 4 Small Avocados (out of the skin)

3/4 C. Sour Cream

2-3 Serrano Peppers (cut and seeded)

1 Large Garlic Clove

1 Bunch Cilantro

2 Limes (juiced)

Salt & Pepper to taste

Directions:

Put all ingredients into blender and puree. Add salt and pepper to taste.

My Notes:

Serve with chips and a salted rimmed margarita!

Baked Brie en Croute with Mango Ginger Chutney

~ Suzan Kimberly Lang ~



Ingredients:

8 ounce whole Brie soft-ripened cheese

2 Pepperidge Farm individual pastry shells

1 egg white with 1 teaspoon water

Mango Ginger Chutney ~ Available at Trader Joe's

Carr's Water Crackers

Directions:

Bring pastry shells to room temperature. Put Brie in freezer to firm up about 10 minutes. Do Not Freeze! On lightly floured surface, roll pastry shell out a little larger than the size of the Brie. Put on lightly greased cookie sheet. Place Brie on top. Repeat second shell and place on top. Pinch the two shells together leaving no holes. Brush top with egg white wash. Place in preheated 400 $\frac{1}{2}$ oven for 20 minutes or until golden brown. Start the party by cutting a wedge and spreading over a Carr's cracker. Top with Mango Ginger Chutney and let the food orgy begin!

My Notes:

Let Brie cool to room temperature before serving. If you don't, all the cheese will run out like a river.

Black's Ford Artichoke Dip

~ Leslie Benda Jensen ~ This is from a restaurant on Lake Minnetonka.... a taste of Minnesota!



Ingredients:

1~14 ounce can quartered artichokes, not marinated

1 cup shredded Monterey Jack cheese

1/2 cup freshly grated Parmesan cheese

1/2 cup mayonnaise

1/2 teaspoon dill weed

Sourdough bread, for dipping

Directions:

Preheat oven to 350°. Drain artichokes & chop into small pieces. Mix with cheeses, mayo, and dill. Put into shallow baking dish and bake for 15 to 20 minutes, until golden brown on top and bubbling. Serve with sourdough.

Blue Cheese & Pear Quesadillas With Mango Salsa

over medium heat. Place the quesadilla in the pan.
Cook until golden brown about 5 minutes or so.

~ Jill A. Macy ~



Ingredients:

Quesadilla

6 ounces soft Maytag blue cheese

12 snack-size flour tortillas

1 ripe pear, thinly sliced

12 whole dried apricots, diced

½ cup red onion, diced

Canola oil

Honey

Mango salsa

1 ripe mango, peeled and cut into small dice

1 small jalapeno pepper, cut into small dice

¼ cup red onion, cut into small dice

half of one lime, zested and juiced

3 tablespoons fresh cilantro, finely chopped

Salt and pepper

Directions:

For salsa: Combine all ingredients in a small bowl; and season to taste with salt and pepper.

For quesadillas: Spread the softened blue cheese on one tortilla, stopping short of the edges. Place pear, diced apricots and red onion atop the cheese. Top with another tortilla. Use enough Canola oil to coat the bottom of a non-stick skillet, and put

Bresaola

~ Suzan Kimberly Lang ~



Ingredients:

1/4 pound ~ Bresaola ~ Graziano's should have this.

Black Truffle oil

whole capers

Parmigiano Reggiano ~ finely shredded

fresh ground pepper

Directions:

Arrange the oval Bresaola slices on a platter. Drizzle Black Truffle oil over slices. Don't be skimpy. Sprinkle capers over the slices the top generously with finely shredded Parmigiano Reggiano . Grind fresh pepper all over and serve by rolling up and putting in your mouth. Begin smiling :)

My Notes:

Bresaola is air-dried salted beef eye of round that has been aged about 2-3 months until it becomes hard and a dark red, almost purple color. A treat from the Valtellina, a major Alpine valley that extends east for close to a hundred miles from the top of Lake Como.

Cheese Ball

~ Radona Watrous Morris ~



Ingredients:

2 large packages cream cheese

6 green onions, diced

2 packages chipped beef, diced

1 tablespoon steak sauce

1 can black olives, diced

Directions:

Mix all but black olives. Roll ball to cover with the olives.

Cheese Spread

~ Vicki Holman Saylor ~



Ingredients:

Cheese Spread ~ Vicki Holman Saylor

8 ounces Swiss cheese

8 ounces Colby cheese

8 ounces Cheddar cheese

1 cup Hellman's Real mayonnaise

1/4 cup chopped green onion

1 clove garlic finely chopped

1/2 teaspoon Lawry's season salt

Crackers of choice

Directions:

Mix together and chill 2 hours. Form into 2 cheese balls. Serve with crackers.

Double Tomato Bruschetta

~ Sue Anderson Reinders ~



baguette slices. Top the slices with mozzarella cheese.

5. Broil for 5 minutes, or until the cheese is melted.

Ingredients:

6 roma (plum) tomatoes, chopped

1/2 cup sun-dried tomatoes, packed in oil

3 cloves minced garlic

1/4 cup olive oil

2 tablespoons balsamic vinegar

1/4 cup fresh basil, stems removed

1/4 teaspoon salt

1/4 teaspoon ground black pepper

1 French baguette

2 cups shredded mozzarella cheese

Directions:

1. Preheat the oven on broiler setting.
2. In a large bowl, combine the roma tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for 10 minutes.
3. Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown.
4. Divide the tomato mixture evenly over the

Hot Sauce

~ Katrina Colosimo Slovak ~



Ingredients:

8 Tomatoes

4 Jalapenos

1 bunch Cilantro

1 large Onion

2 Avocados

Directions:

Boil tomatoes & peel.

Par boil tomatoes, jalapenos.

Salt put with cilantro in food processor.

Add chopped onion and avocado

My Notes:

Serve with chips.

Italian Steak Rolls

~ Steve Conner ~



Ingredients:

1 pound Round Steak, cut thin, 1/4" thick and 3" in diameter.

Dressing:

Cut up 2 strips of raw bacon into little pieces. 1 egg, 1/4 teaspoon parsley and sweet basil, 1 glove garlic cut up fine. Beat all this. Add 1/2 cup bread crumbs and 1/4 cup grated Parmesan or Romano cheese. This becomes a paste mixture. Spread on steak pieces. Roll-up and poke/secure with toothpicks. Brown in oil in frying pan.

Directions:

Italian Sauce:

3 ~ 8 ounce cans tomato paste

6 cans water

1 teaspoon salt & pepper

1/2 teaspoon sweet basil

1 teaspoon garlic powder

Bring to a boil and simmer. Add Steak rolls and cover. Simmer for 3 hours.

Jimmy Dean Pizza Appetizers

~ Sherri Volz Little ~



Ingredients:

1 pound "hot" Jimmy Dean Sausage

1 pound Velveeta Cheese

1 tablespoon crushed oregano

1 teaspoon Worcestershire Sauce

1 teaspoon garlic salt

2 loaves Pepperidge Farms Party Rye Bread

Directions:

Fry, crumble and drain sausage; dice cheese, stir and melt slightly into sausage, add seasonings and spread onto individual pieces of rye bread, leaving a slight edge. Place on cookie sheet and bake at 400° about 10 minutes until bread is slightly browned. Makes about 6 dozen.

Rattlesnake Dip

~ Katrina Colosimo Slovak ~



Ingredients:

4-8oz Cream Cheese

1/2-10oz jar of Roasted Red Pepper, minced

1/4-10oz (1/3 C.) jar of Jalapeños, minced

1-10oz (1/2 C.) of Jalapeno juice

1/4 C. Cilantro, minced

1/3 C. Sugar

Directions:

Put roasted peppers, jalapenos & cilantro in food processor.

Combine cilantro, roasted pepper, jalapenos, jalapeno juice and sugar in a sauce pan. Heat over low burner till bubbly. Remove from heat & add cream cheese.

Cool, put in an air tight container & refrigerate to firm up.

Sassy Southwestern Cheesecake

~Katrina Colosimo Slovak~ ~Sherri Volz
Little~ ~Suzan Kimberly Lang~



Ingredients:

Crust:

2 cup crushed tortilla chips

1/2 cup melted butter

Filling:

2 (8 ounce) packages of cream cheese, softened

1 pint sour cream

3 eggs (room temp)

1 1/2 - 2 pkg taco seasoning

2 cups shredded cheddar cheese

1/2 cup chopped green onions

sm can chopped green chilies drained

2 to 3 cloves minced garlic

1/8 teaspoon pepper

Topping:

1 (16 ounce) jar chunky salsa

1 c chopped tomatoes

1/2 c chopped green onions

1/4 c sliced black olives

1/2 c chopped cilantro

sliced avocado

Directions:

Preheat oven to 350 degrees. Mix tortilla chips and butter. Press into bottom of 9 inch springform pan. Place in shallow baking pan (because the butter can leak). Bake for 12 minutes then cool.

Combine cream cheese and eggs in bowl. Beat until smooth and fluffy, using electric mixer at medium speed. Stir in sour cream and taco seasoning. Stir in cheese, onions, chilies, garlic and pepper. Pour cheese mixture into prepared pan.

Bake 30 minutes or until set. Cool cheesecake on wire rack. Refrigerate until serving.

Remove from pan and top with Salsa and vegetable garnish

My Notes:

Use sturdy chips or crackers.

Sesame Crusted Tuna on Crispy Wontons

~ Leslie Benda Jensen ~



brown, about 20 to 30 seconds on each side. When browned, remove from heat and place on a cutting board. 4. With a very sharp knife, slice tuna 1/4" to 1/2" thick. Place a slice on each wonton crisp and top with sushi mayonnaise. Garnish with Tobiko.

Ingredients:

For the wontons:

2 quarts peanut oil for frying

1 (12-oz.) pkg wonton wrappers, cut in half into rectangles

1. Heat the peanut oil in a deep pan until it reaches 350°F on an instant-read thermometer.

2. Fry the wontons, 3 to 4 at a time, until crisp and golden, about 30 seconds.

3. Drain fried wontons on paper towels.

Directions:

For the Tuna:

2 pounds sushi-grade tuna (suggest grade A ahi, yellowfin), cut into approx. 1" strips

2 T black sesame seeds

2 T white sesame seeds

3 T peanut oil

1 T sesame oil

Tobiko (Flying Fish Roe)

My Notes:

Sushi Mayonnaise 1 cup mayonnaise 1 T sesame oil 1 T chili garlic sauce 1/2 T soy sauce 1. Place the black and white sesame seeds on a plate. 2. Heat the oils in a heavy skillet over medium-high heat. 3. Coat the tuna with sesame seeds on all sides, then sear tuna JUST until beginning to turn

(Sherri is) Hot Spinach and Artichoke Dip

~ Sherri Volz Little ~



Ingredients:

1~10 ounce package frozen chopped spinach, thawed & squeezed dry

1~8 ounce package cream cheese, softened

3/4 cup Hellmann's Real Mayonnaise

1&1/2 cups shredded Monterey Jack or parmesan cheese

1 package Knorr Vegetable recipe mix

1~14 ounce can artichoke hearts, drained and chopped

1~8 ounce can water chestnuts, drained and chopped

2 cloves garlic, finely chopped

Directions:

Preheat oven to 350°, combine all ingredients except 1/2 cup of cheese, spoon into a two quart casserole, then top with remaining 1/2 cup cheese, bake for 35 minutes and then scoop into small crock pot for serving.

Sherri's Party Crackers

~Sherri Volz Little~



Ingredients:

Club Crackers

½ cup sugar

½ cup butter 1 stick

½ to ¾ cup sliced raw almonds

Directions:

Line cookie sheet with foil

Put 42 crackers on it

Cook butter and sugar together

Bring to a boil for 2 minutes

Pour over club crackers

Sprinkle with Almonds over top

Bake at 350 for 10-12 minutes

Lightly brown

Shrimp Spread

~ Steve Conner ~



Ingredients:

1~16 ounce can tomato soup

½ cup water

3~8 ounce packages cream cheese

1 ½ tablespoons Knox gelatin

1 cup mayonnaise

¼ cup onion, chopped

2~7 ounce cans shrimp, drained

Crackers

Directions:

Heat soup slowly, add cheese and gelatin that has been added to the water. Cool and add rest of ingredients. Mold and shape and refrigerate.

Serve with delicious crackers of choice.

Supreme Pizza Dip

~ Cheri Finch Liddell ~



Ingredients:

2 cups shredded Mozzarella chesse

2 cups shredded Cheddar cheese

1 cup mayonnaise

1 cup pepperoni, chopped

1~4 ounce can mushrooms, drained and chopped

1/2 cup onion, chopped

1/2 cup green pepper, chopped

1~6 ounce can black olives, drained and sliced

1/2 cup stuffed green olives, sliced

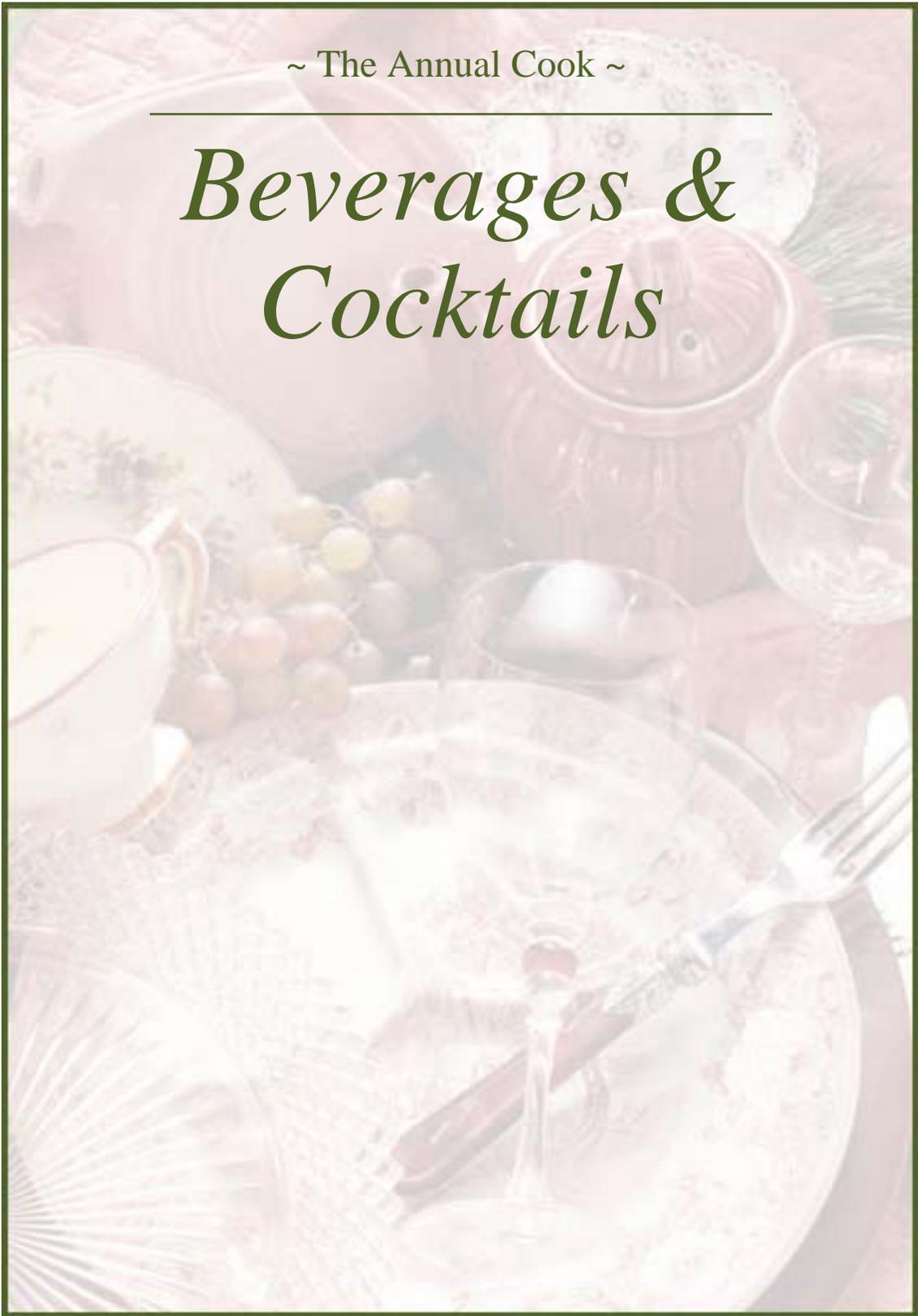
Tortilla Chips

Directions:

Combine the first nine ingredients. Place into an 11"x 7" baking dish. Bake uncovered at 350° for 25-30 minutes or until bubbly. Serve with chips.

~ The Annual Cook ~

Beverages & Cocktails



ADL "All Day Long"

~ Suzan Kimberly Lang ~



Ingredients:

Brut Champagne (I use Andre')

Fresh Squeezed Orange Juice (I use Naked)

Fresh Strawberries

Directions:

Pour champagne over a glass of ice to 3/4th's full. Top with fresh squeezed orange juice and stir. Garnish with strawberry.

My Notes:

Not only is this good...it's refreshing during home improvement projects!

Champagne Pomegranate Cocktail

~ Jill A. Macy ~



Ingredients:

1 ounce pomegranate juice chilled (available in the refrigerated juice section)

5 ounces cold champagne

1 thin lemon twist, for garnish

Directions:

Pour the pomegranate juice into a flute; then, just before serving, fill it slowly with champagne. Float a lemon twist on top.

Hotel California Mojito

mint sprig and lime section.

~ Suzan Kimberly Lang & Cheri Finch
Liddell ~ Authentic original recipe from
Havana Cuba



Ingredients:

1 teaspoon powdered sugar

Juice from 1 lime (2 ounces)

4 mint leaves

1 sprig of mint

2 ounces Havana Club white Rum

2 ounces club soda

Directions:

Place the mint leaves into a long mojito glass (often called a "collins" glass) and squeeze the juice from a cut lime over it. You'll want about two ounces of lime juice, so it may not require all of the juice from a single lime. Add the powdered sugar, then gently smash the mint into the lime juice and sugar with a muddler, a long wooden device, though you can also use the back of a fork or spoon if one isn't available). Add ice (preferably crushed) then add the rum and stir, and top off with the club soda (you can also stir the club soda in as per your taste). Garnish with a

Hot Spiced Citrus Claret

~ Katrina Colosimo Slovak ~



Ingredients:

1 ½ cans (6 ounces each) frozen lemonade concentrate

¼ cup whole cloves

8 cinnamon sticks

1 scant cup sugar

1 gallon claret wine

2 lemons, scrubbed and sliced

2 oranges, scrubbed and sliced

2 star fruit, sliced (optional)

Directions:

Bring the lemonade, cloves, cinnamon and sugar to a boil over high heat in a large saucepan. Reduce the heat to low and simmer for 20 minutes. At this point, the syrup can be stored in a glass jar and refrigerated for up to 1 week. When ready to serve, stir the wine and syrup together in a large pot and warm over low heat. Add the sliced lemon, orange and star fruit. Use a ladle to pour the drink into mugs.

New Orleans Hurricane

~ Sue Anderson Reinders ~



Ingredients:

1/2 cup ice

2 fluid ounces light rum

2 fluid ounces passion fruit flavored syrup

1 cup lemon-lime flavored carbonated beverage

1 ounce lime juice

1 fluid ounce 151 proof rum

Directions:

In a shaker, combine ice, light rum, passion fruit syrup, lemon-lime flavored carbonated beverage and lime juice. Shake well and pour mixture into a Hurricane or other large specialty glass. Float the 151 proof rum on top of the drink.

Nicole Little's "Ruby Relaxer"

~ Sherri Volz Little ~ "Like mother like daughter "



Ingredients:

1/2 shot Skyy vodka

1/2 shot Malibu rum

1/2 shot peach schnapps

1/2 shot triple-sec

pineapple juice

cranberry juice

grenadine

Directions:

Start with 10 ounce tall glass filled with ice. Add alcohol. Fill rest of glass with equal parts pineapple and cranberry juice add splash of grenadine

Patti Marie's PHD Daiquiri Delight

~ Suzan Kimberly Lang ~



Ingredients:

1 large can pink lemonade

1 liter 7-up

1 fifth Bacardi white rum

Directions:

Stir. Freeze. Scoop Out. Reveal all your secrets with your friend's mother listening unbenounced to you.

My Notes:

If you have to ask...you can't drink.

Red Wine

~ Leslie Benda Jensen ~



Ingredients:
Bottle Red Wine

Directions:
Uncork & pour!

Sangria

~ Sue Anderson Reinders ~



fizzy sangria, add club soda just before serving.

3. Prep time 10 Minutes

4. Cook time 20 Minutes

Ingredients:

1/2 cup brandy

1/4 cup lemon juice

1/3 cup frozen lemonade concentrate

1/3 cup orange juice

1 (750 milliliter) bottle dry red wine

1/2 cup triple sec

1 lemon, sliced into rounds

1 orange, sliced into rounds

1 lime, sliced into rounds

1/4 cup white sugar (optional)

8 maraschino cherries

2 cups carbonated water (optional)

Directions:

1. In a large pitcher or bowl, mix together the brandy, lemon juice, lemonade concentrate, orange juice, red wine, triple sec, and sugar. Float slices of lemon, orange and lime, and maraschino cherries in the mixture.

2. Refrigerate overnight for best flavor. For a

Vodka Slushie

~ Vicki Holman Saylor ~



Ingredients:

1 1/2 quart cranapple juice

16 ounces 7-Up

1 large can frozen lemonade

1 large can frozen limeaid

2 cups water

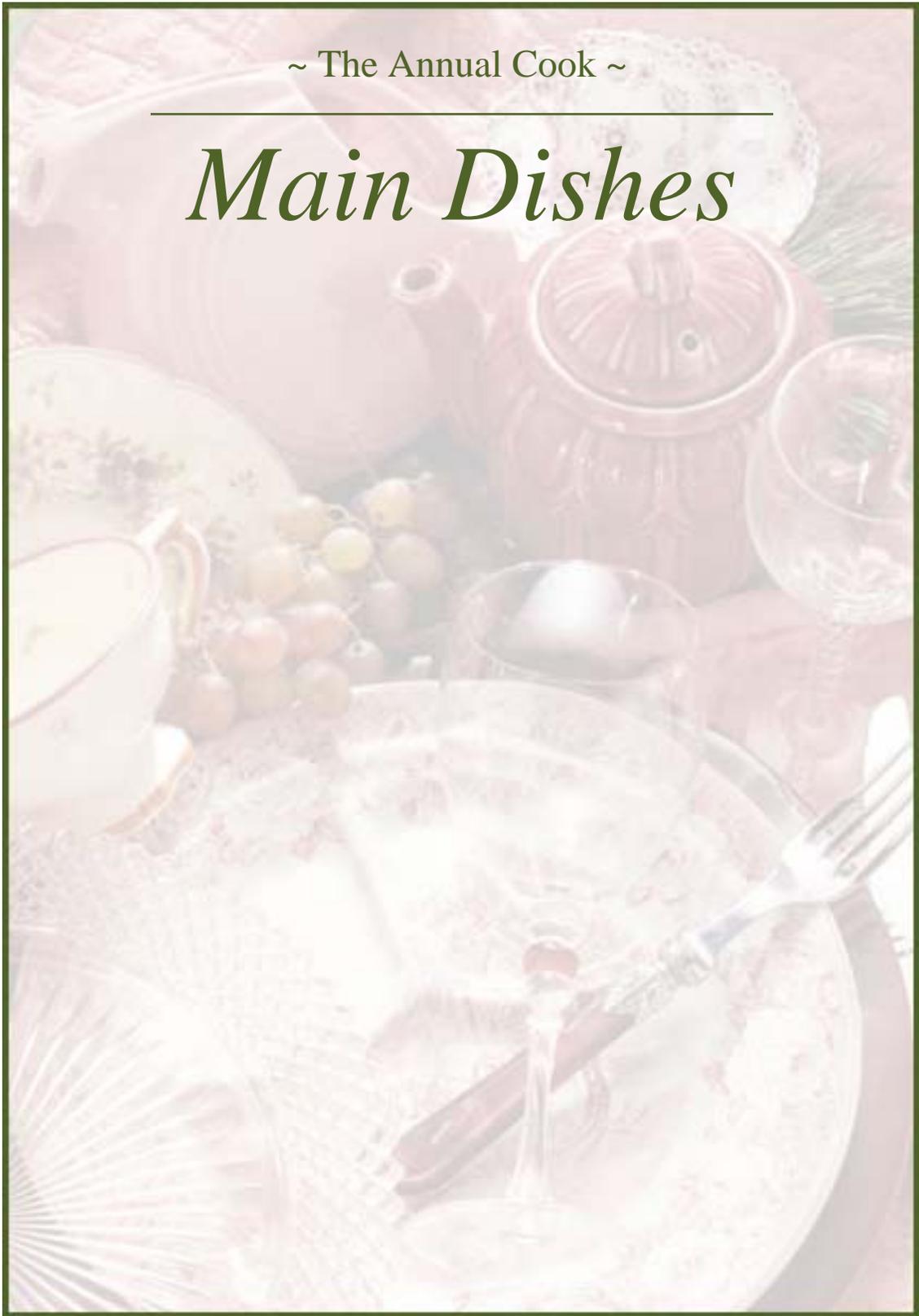
2 cups vodka

Directions:

Put in container and freeze.

~ The Annual Cook ~

Main Dishes



Angel Hair Basil Toss

~ Leslie Benda Jensen ~ From my real estate partner, Dale Wilson



minutes. Stir in tomatoes, tomato paste, basil, salt, pepper, and pine nuts. Cook for 3 minutes, stirring frequently. Add broth and bring to a light boil, reduce heat and add wine. Simmer for at least 45 minutes longer, or until sauce is reduced to desired thickness. Serve over cooked pasta, sprinkle with Parmesan cheese.

Ingredients:

1/2 cup olive oil

4 cloves garlic, minced

1/4 cup green onions

1 small onion, chopped fine

1/4 cup mushrooms, sliced

5 large Roma tomatoes, peeled and diced; or 1 large can tomatoes with juice

3 tablespoons chopped fresh basil (or 1 store pkg)

2 tablespoons tomato paste

1 teaspoon salt, or to taste

1/2 tablespoon coarse ground pepper

1/2 tablespoon ground white pepper

1/2 tablespoon oregano

1 cup chicken or vegetable broth

1/2 pound angel hair pasta, uncooked

2 tablespoons pine nuts

optional: 1/4 pound chopped Proscuitto ham, chicken breast, or shrimp

1 cup dry white wine or sherry

fresh grated Parmesan cheese

Directions:

In large pot, heat oil. Add garlic, onions, mushrooms and meat (if desired). Stir-fry for 4

Biloxi Jambalaya

mixture is dry. Serve with salad and french bread.

~ Leslie Benda Jensen ~



Ingredients:

1 medium green pepper, chopped

1 large onion, chopped

3 stalks celery, chopped

1/2 cup olive oil

salt & pepper

12 ounce can tomato sauce

1-1/2 pound peeled raw shrimp; or 3/4 pound shrimp and 3/4 pound Andouille sausage

1 cup raw brown rice

1 potato, diced

Directions:

Fry in olive oil over low heat: onion, green pepper and celery for 20 minutes. Add tomato sauce. Meanwhile in another pan, boil diced potato until completely absorbed in 1 qt. water. Add some potato water to tomato mixture and simmer 20 minutes. Add raw shrimp (and sausage, if desired) and cook about 15 minutes. Add raw rice and rest of potato water as it cooks and thickens. Simmer another 20 minutes until

Cheesy Chicken

~ Diane Lujan Watsabaugh ~



Ingredients:

4 chicken breasts

1 can Cream of Chicken soup

Pepperidge Farms Stuffing Mix

Swiss Cheese

melted butter

Directions:

Lay chicken breasts on the bottom of baking dish, pour chicken soup over the chicken, layer swiss cheese, pour a layer of stuffing mix, pour a little melted butter over top.

Bake at 350° for 30-45 minutes.

Green Olive Beef Tenderloin

sauce as an accompaniment to the tenderloin.

~ Katrina Colosimo Slovak ~



Ingredients:

3 pounds beef tenderloin, trimmed

¼ cup olive oil

1 tablespoon kosher salt

2 teaspoons freshly ground pepper

2 cups large pimento-stuffed green olives, halved

¼ to ½ cup olive juice from the green olives

Horseradish Sauce

Directions:

Coat the tenderloin with olive oil and sprinkle with salt and pepper. Let stand at room temperature for 1 hour.

Preheat the oven to 500°. Sear the tenderloin in an extra large sauté pan for about 1 minute on each side, or until it is nicely browned. Place the tenderloin in a roasting pan. Spread the olives across the top of the meat and pour the olive juice evenly over everything.

Roast for 9 minutes (3 minutes per pound), then turn off the oven and leave the roast undisturbed for 45 minutes (for medium-rare). Do not open the oven door during this time. Remove from the oven and loosely tent with aluminum foil. Let rest for 15-20 minutes. Carve and serve.

My Notes:

Horseradish Sauce: In a medium bowl, combine 1 cup mayonnaise, ½ cup sour cream, ¼ cup prepared horseradish (or more to taste), and 1 tablespoon freshly squeezed lemon juice. Pass the

Italian Pasta Chiena

~ Steve Conner ~



Ingredients:

Italian Sauce:

3~8 ounce cans tomato paste

6 cans water

1 teaspoon salt, pepper & garlic powder

½ teaspoon sweet basil

Bring all to a boil, lower heat and simmer, add meat balls. Cook 3 hours.

Italian Meatballs:

1 pound ground beef, or ½ sausage ½ beef

3 eggs

1 glove garlic, minced & cut up fine

½ teaspoon sweet basil

1 cup Italian bread crumbs

½ cup grated Parmesan cheese

Form into marble size ½" balls.

Brown in Teflon skillet with 3-4 tablespoons oil. After cooking paper towel to dry.

Pasta:

1 pound Rigatoni

3 eggs, hard boiled, cooled & shred in bowl

16 ounces Ricotta cheese, drained

16 ounces Mozzarella cheese, shredded

Parmesan or Romano cheese to taste

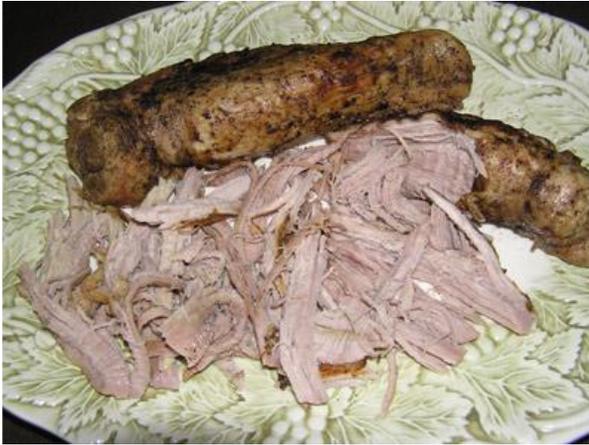
Directions:

Cook Rigatoni as directed. Drain. In casserole or Corning Ware dish on bottom put a thin layer of sauce. Layer of Rigatoni. Add more sauce and meatballs, grated Mozzarella cheese, shredded hardboiled eggs. Add Romano or Parmesan cheese. Repeat layers until all is used.

Bake 20-30 minutes at 350°. Do not cover dish.

Pulled Pork Tenderloin

~ Suzan Kimberly Lang ~



Ingredients:

Pork Tenderloin, room temperature

House Spice ~ salt, pepper, garlic powder

2 tablespoons olive oil

Directions:

Roll pork tenderloin in House Spice. Heat olive oil in cast iron skillet. Place tenderloin in skillet and brown on all sides to sear in juices. Cover. Bake at 250° for 1 1/2 hours per pound. Remove and let stand for 15 minutes. Shred pork with fork.

Seafood Chowder

~ Vicki Holman Saylor ~



Ingredients:

1 can whole baby clams-drain and reserve liquid
1 large onion- chopped fine
3 large potatoes- peeled and cut into ¼-inch cubes
2 tablespoons butter
2 tablespoons flour
1/4 teaspoon Mace
1/8 teaspoon cayenne pepper
12 ounces white fish fillets-cut into 1-inch pieces
3 cups milk
1 pound shrimp
salt and pepper

Directions:

Stir together onion, butter, flour, mace, and cayenne pepper with reserved clam liquid in a large microwave safe dish. Cover with plastic wrap and microwave 14 minutes stirring once. Place white fish and milk in another bowl, cover with plastic wrap and microwave 8 minutes stirring once. Gently stir fish mixture into potato mixture. Place shrimp around outside and place clams in center. Cover with plastic wrap and microwave 5 minutes. Stir in salt and pepper to taste. Serve immediately.

Sherri's Famous South-Side Sauce & Meatballs

~ Sherri Volz Little ~



Ingredients:

2~15 ounce cans tomato sauce - Italian Style

12 ounce can tomato paste - Contadina

2~15 ounce cans of water

1/2 ~ 12 ounce can of water

1 1/2 pounds of uncooked Italian link sausage,
cut into one-inch pieces

1 tablespoon crushed red pepper (add more
later to taste if needed)

2 cloves garlic, chopped fine (pressed)

3 tablespoons Italian seasoning

6 tablespoons Romano or Parmesan cheese

1 teaspoon garlic salt

1/2 teaspoon basil

1/2 teaspoon oregano

SECRET INGREDIENT: 1/3 cup brown sugar

Mix all ingredients in large pot, bring to a boil
and then reduce heat to a simmer for 4 hours.

This makes enough sauce to serve and freeze
for later.

Meatballs:

1 pound fresh ground pork

1 pound 80% ground beef

1 clove garlic-chopped

1 cup Italian bread crumbs

2 tablespoons Italian seasoning

1/2 teaspoon garlic salt

1/2 teaspoon basil

1/2 teaspoon oregano

1 tablespoon Romano or Parmesan cheese

2 eggs

1/3 cup water (or more for texture)

1 ladle pasta sauce

Directions:

Mix all ingredients into small balls, brown
lightly in skillet and add to sauce to simmer at
least two hours.

Shrimp and Grits

~ Cheri Finch Liddell ~



Ingredients:

2 bacon slices
1 pound unpeeled, medium-size raw shrimp
1/8 teaspoon salt
1/4 teaspoon pepper
1/4 cup all-purpose flour
1 cup fresh mushrooms, sliced
2 teaspoon Canola oil
1/2 cup green onions, chopped
2 garlic cloves, minced
1 cup chicken broth
2 tablespoon fresh lemon juice
1/4 teaspoon hot sauce
Cheese Grits

Directions:

Cook bacon in a large nonstick skillet over medium heat 10 minutes or until crisp; remove bacon and drain on paper towels, reserving 1 tsp drippings in skillet. Crumble bacon. Peel shrimp; devein. Sprinkle shrimp with salt and pepper; dredge in flour.

Saute' mushrooms in hot drippings with oil in skillet 5 minutes or until tender. Add green onions, and saute' 2 minutes. Add shrimp and garlic, and saute' 2 minutes or until shrimp are

lightly browned. Stir in chicken broth, lemon juice, and hot sauce, and cook 2 more minutes, stirring to loosen particles from bottom of skillet. Spoon shrimp mixture over hot Cheese Grits; sprinkle with crumbled bacon.

Cheese Grits

1 can Chicken broth
1 cup milk
1/2 tsp Salt
1 cup Uncooked quick cooking grits
3/4 cup shredded sharp Cheddar cheese
1/4 cup freshly grated Parmesan cheese
1/2 tsp Hot sauce
1/4 tsp Ground white pepper

Bring first 3 ingredients and 1 1/3 cups water to a boil in a medium saucepan over medium high heat; gradually whisk in grits. Reduce heat to low, and simmer, stirring occasionally, 10 minutes or until thickened. Stir in Cheddar cheese and next 3 ingredients.

Sour Cream Enchiladas

for 30-40 minutes or until cheese is melted and mixtures are bubbling. Feeds family of 4.

~ Sue Anderson Reinders ~



Ingredients:

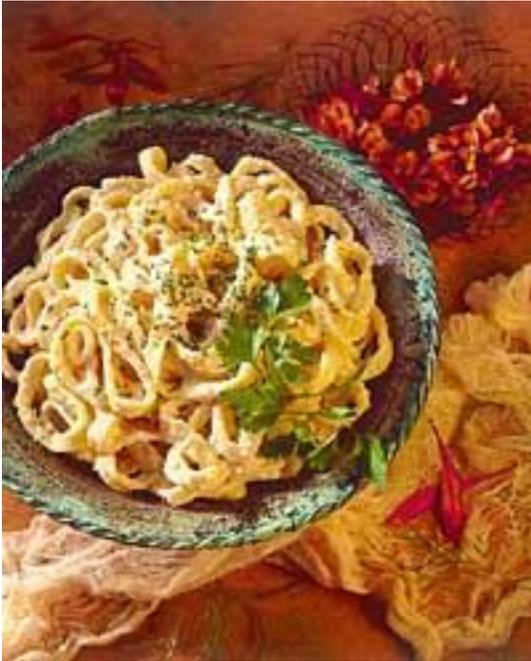
- 1 chicken**
- 4 cans Cream of Chicken soup**
- 1 white onion, chopped**
- 6 jalapeno pepper slices, chopped**
- 1 small can mushrooms, drained and chopped**
- 1 package flour tortillas**
- 16 ounces sour cream**
- 1 large package Mexican-style shredded cheese**

Directions:

Boil chicken in a large pot. While boiling, chop onion, jalapenos, and mushrooms. Sauté in a skillet until flavors are mixed well. Set onion mixture aside. In a large bowl, combine 3 cans Cream of Chicken soup and the sour cream. Mix well and remove enough of the mixture to cover the top of the 9'x13" baking pan. Set aside. (You should have a small bowl and a larger bowl set aside with the chicken soup and sour cream). Once chicken is done, cool and debone chicken into small pieces. Put chicken pieces and onion mixture in with the large bowl mixture. Mix well. Get your baking pan and tortillas out. Cover the bottom of the baking pan with a thin layer of the small bowl mixture. Put about 2 large spoonfuls of the large bowl mixture into each tortilla and roll it up and place it in the pan until full. Cover enchiladas with the mixture from the small bowl. Cover with a thick layer of cheese. Bake at 350°F

Southwest Chipotle Cream Pasta & Corn Relish

~ Suzan Kimberly Lang ~



Ingredients:

Chipotle Cream Sauce:

- 2 whole chipotle peppers
- 8 tablespoons butter
- large white onion, slices halved
- 2 gloves garlic, chopped
- 2 cups heavy whipping cream
- 1 teaspoon ground cumin
- salt and pepper
- 1 cup Parmesan cheese, finely grated
- optional: 1 cup chicken, cooked and shredded
or whole cooked shrimp

Corn Relish:

- 1 can whole corn, drained
- 1 can whole black beans, drained
- 1 medium purple onion, finely chopped
- 2 tablespoons Balsamic vinegar

Mix and set aside.

1 pound fettuccini, aldente'

Goat cheese

cilantro

Directions:

In saucepan, simmer peppers until soft. Drain and remove seeds. Puree' in blender with a little water to create paste. Set aside.

Melt 4 tablespoons butter and sauté onions until caramelized. Set aside.

Melt 4 tablespoons butter in saucepan, add heavy cream and bring just until little bubbles form. Add spices and chipotle paste. Stir in onions and corn relish. Add cheese to thicken. Stir in chicken or shrimp.

Pour over fettuccini. Dollop with Goat cheese. Sprinkle on Parmesan cheese and cilantro. Top with fresh ground pepper.

Stuffed Manicotti

~ Radona Watrous Morris ~



13 inch baking dish; place tubes seam side down in single layer. Cover with remaining sauce and sprinkle with Parmesan. Bake covered in a 350° oven 30-40 minutes.

Ingredients:

Filling

- 3/4 pound ground beef
- 4 tablespoons minced green onion
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 pound Ricotta cheese
- 2 cups grated Mozzarella cheese
- 1 egg, beaten
- 1 teaspoon dried parsley
- 8 ounce package Manicotti

Sauce

Any flavor PREGO

Directions:

Cook ground beef, green onion, salt and pepper. Drain and cool. Combine Ricotta, Mozzarella, egg, parsley and cooled beef. Prepare Manicotti according to package directions. Drain. Fill tubes with 1/4 cup filling. Pour 1/3 the sauce into a 9 x

Walnut and Garlic Linguine

~ Jill A. Macy ~



Ingredients:

4-5 cloves garlic, minced

¾ cup chopped Diamond Walnuts

3 tablespoon olive oil

12 ounces linguine

¼ cup chopped parsley

2/3 cup grated Parmesan cheese

½ teaspoon salt

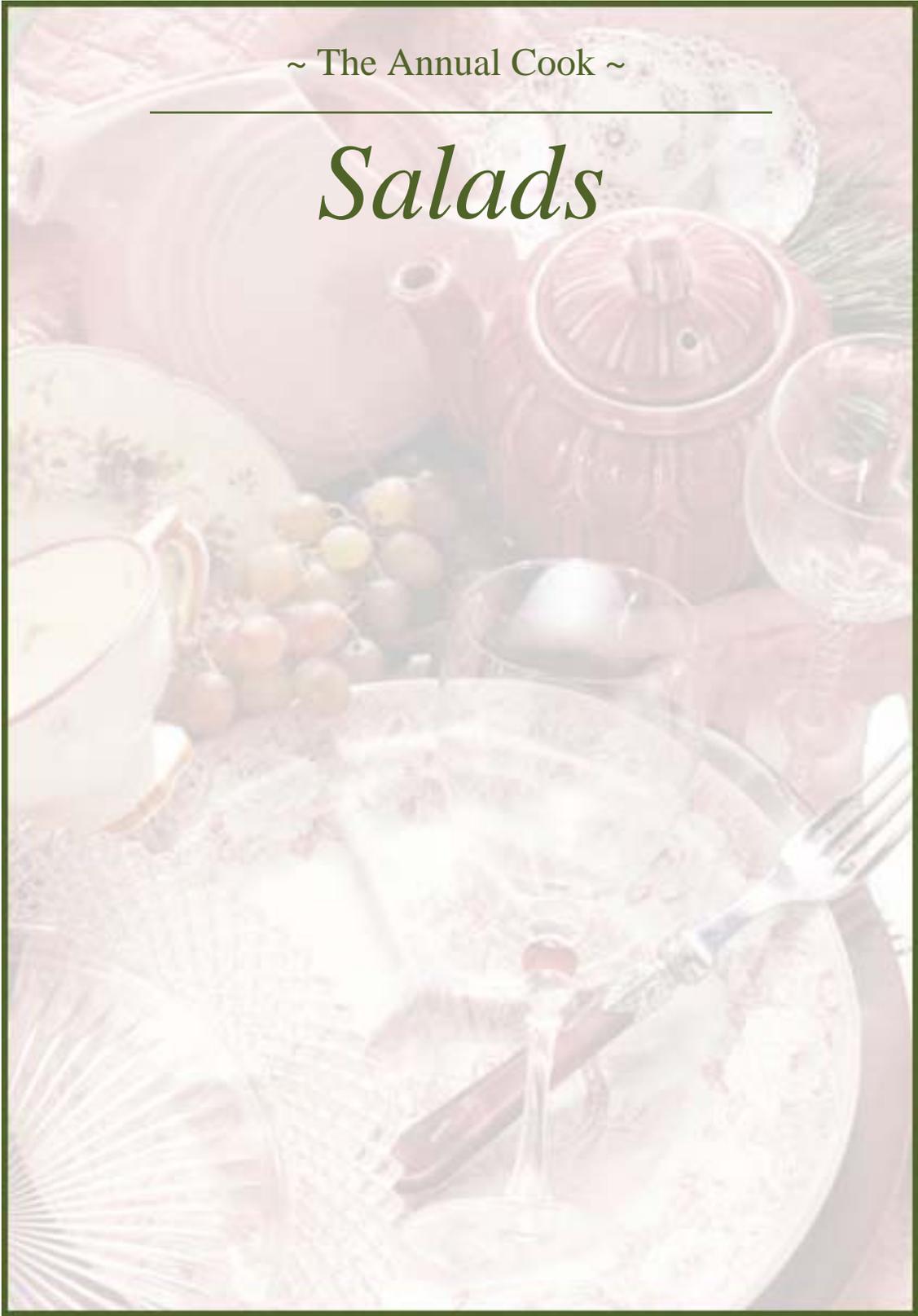
¼ cup chopped fresh basil or 1 teaspoon dried basil

Directions:

Heat olive oil, garlic and walnuts in large skillet over medium heat. Stir frequently until walnuts are lightly toasted; about 5 minutes. Remove from heat. Cook pasta; drain. Add hot pasta, parsley, cheese, salt and basil to walnut mixture; toss and serve immediately. Serves 4 to 6.

~ The Annual Cook ~

Salads



Anjou' Pear & Blue Cheese Poppy Walnut Salad

~ Suzan Kimberly Lang ~



Ingredients:

2 Anjou' pears sliced

Poppy Seed dressing

Stella Blue Cheese cut and crumbled

Diamond Walnuts ~ Chopped

Directions:

Arrange pear slices on serving platter or individual plates. Sprinkle with blue cheese and chopped walnuts. Drizzle with Poppy Seed dressing. Serve immediately.

Creole Potato Salad

~ Cheri Finch Liddell ~



Ingredients:

3 pounds red potatoes

1/2 cup mayonnaise

1/2 cup Creole mustard

1 tablespoon red wine vinegar

1 teaspoon salt

1 teaspoon prepared horseradish

1/2 teaspoon dried thyme

1/4 teaspoon garlic powder

1/4 teaspoon ground red pepper

6 hard-boiled eggs, chopped

1 medium sweet onion, diced

Directions:

Cook potatoes and cube. Stir together mayo, Creole mustard, and next 6 ingredients in large bowl. Add potato, eggs and onion. Mix well and serve!

Italian Pasta Salad

~ Steve Conner ~



Ingredients:

1 pound Tortellini, frozen

6 ounces Feta cheese

4 tablespoons pesto sauce

sun dried tomatoes oil-based, chopped

Directions:

Cook Tortellini as directed. Add pesto sauce and sun dried tomatoes. Let refrigerate 2 hours 15 minutes. Just before serving, add the Feta cheese.

Mandarin Orange Jello Salad

~ Vicki Holman Saylor ~



Ingredients:

3 ounce package orange Jello

3 ounce package tapioca pudding mix

1 small can mandarin oranges-drained

2 cups water

8 ounce Cool Whip

Directions:

Mix Jello, pudding and water, bring to a boil and boil 2 minutes. Set aside to cool slightly, fold in oranges and cool whip. Pour into dish and chill.

Mandarin Orange Summer Salad

~ Sue Anderson Reinders ~



Ingredients:

1/4 cup vegetable oil

2 tablespoons sugar

2 tablespoons white vinegar

1/2 teaspoon dried parsley

1/2 teaspoon salt

1/2 cup slivered almonds & 3 tablespoons sugar

1 can mandarin oranges, drained

1/2 head lettuce

1/2 romaine lettuce

Directions:

Melt 3 tablespoons sugar in frying pan. Throw in almonds, stir until coated. Place on plate until cooled and then separate. Mix oil, sugar, vinegar, parsley and salt. Toss dressing, almonds and oranges in lettuce. Great summer salad!

Mixed Greens with Pecans, Goat Cheese and Dried Cranberries

~ Leslie Benda Jensen ~



Ingredients:

1/4 cup red wine vinegar

1 tablespoon Dijon mustard

1 tablespoon chopped fresh thyme

3/4 cup olive oil

25 ounce bag mixed baby greens

**1-1/2 cups glazed or honey-roasted pecans or
walnuts (about 8 ounces)**

**15.5 ounce log soft fresh goat cheese, crumbled
(about 1-1/4 cups).**

Directions:

Mix vinegar, Dijon, thyme and oil together. Pour over greens and sprinkle walnuts and goat cheese on top.

My Notes:

From Epicurious.com. I buy this fabulous goat cheese with cranberries and cinnamon in 7 oz. logs, which seems plenty for the whole recipe. Even some people who don't like goat cheese like this salad.

Oriental Salad

~ Cindy Osborn Willson ~



Ingredients:

Dressing:

1 cup oil

1/2 cup vinegar

2 tablespoons soy sauce

1 cup sugar

Blend together & chill 3-4 hours.

2 packages Ramin noodles

1 large package slivered almonds

1/4 cup oleo

Saute & cool.

1 bag cole slaw mix

1 bunch green onion

Directions:

Mix together before serving.

Sherri's Creamy Parmesean Dressing

~ Sherri Voltz Little ~



Ingredients:

2 quarts Kraft Mayo

1 pt. Kraft French Salad Dressing

1/3 cup Parmesan Cheese

2-3 cloves of garlic

1/3 tube of anchovy paste

Directions:

Combine all ingredients in a large mixing bowl and mix at medium to high speed with an electric mixer, preferably a Kitchen Aide counter-top type so you don't have to stand there for 45 minutes. Set the mixing speed to "6-8", but not so fast that it splatters out of the bowl and all over your kitchen walls. When done, pour into the cleaned and empty quart mayonnaise jars, plus an extra jar that you can give to friends who will think you are Rachel Ray for making such a delicious dressing.

24 Hour Salad

~ Rebecca Schmaltz Archer ~



Ingredients:

20 Marshmallows, cut in half

1 Small Can Crushed Pineapple(drained)

2 C. Fruit Cocktail(drained)

1 Small Jar Pimento Cheese

1/2 C Mayonnaise

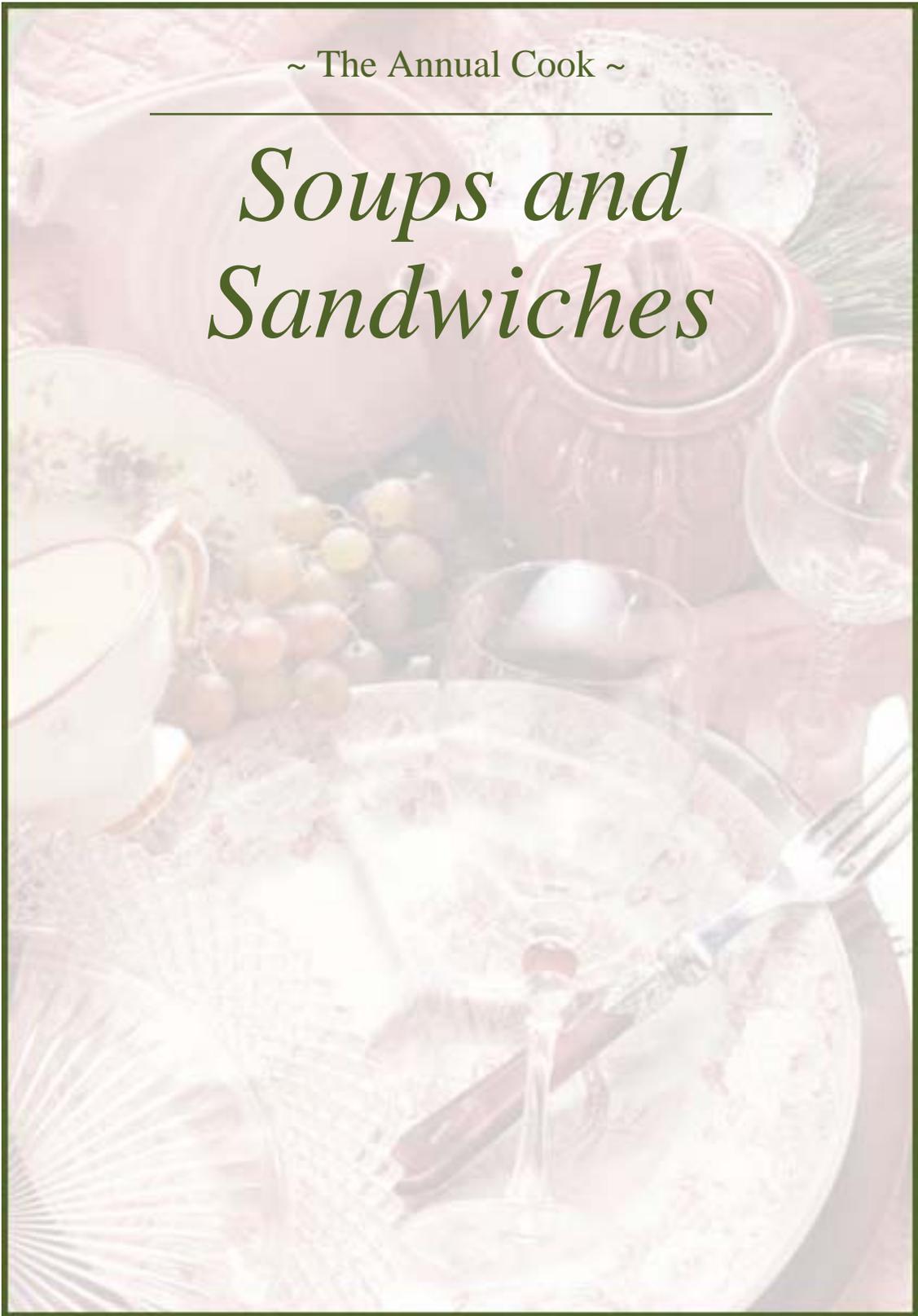
1/2 Pint Whipping Cream(whipped)

Directions:

Mix first 5 ingredients until well blended. Add mixture to whipped cream. Refrigerate for 24 hours.

~ The Annual Cook ~

*Soups and
Sandwiches*



Baked Potato Soup

~ Rebecca Schmaltz Archer ~



Ingredients:

2/3 C. Butter

2/3 C. Flour

7 C. Milk

4 Large "Baked" Potatoes peeled & cubed (approx 4 cups)

4 Green Onions-chopped

12 Bacon strips cooked and crumbled

1 1/4 C. Shredded Cheddar Cheese

1 C. Sour Cream

3/4 tsp. Salt

1/2 tsp. Pepper

Directions:

In a large dutch oven melt butter stir in flour, add milk, stir until thickened. Add potatoes and onions. Bring to a low boil, stir constantly. Reduce heat, simmer for 10 minutes, stir often. Add remaining ingredients. Stir until cheese is melted. Serve immediately.

Smoky Portobello Soup

~ Diane Heggen Wolf ~ Favorite Soup



Ingredients:

1 teaspoon olive oil

1 teaspoon liquid smoke

1/2 cup chopped sweet onions

8 medium Portobello mushrooms

1 1/2 tablespoons chopped garlic

1/4 cup white wine

8 cups chicken stock

1 1/4 cups white roux (1 stick of butter and 1/2 cup all-purpose flour; cook slowly over low heat)

1 quart heavy cream

Salt and pepper

Croutons, sour cream, and sliced chives, for garnish

Directions:

Preheat oven to 350 degrees F.

Combine 1/4 cup of olive oil and 3 drops of liquid smoke. Toss 4 of the Portobello mushrooms in oil mixture and roast them in the oven for approximately 45 minutes.

Chop mushrooms into cubes. In a large pot, saute the onions in olive oil. Once onions are sauteed, add uncooked Portobello mushrooms and garlic. After mushrooms and garlic are cooked - add roasted mushrooms, white wine and chicken broth.

Allow to simmer for 20 minutes. Remove from heat and place mixture in blender. Add roux to pot. Blend in heavy cream. Place mixture back in pot on stove and add roux. Let simmer for 20 minutes. Garnish with croutons, sour cream and sliced chives.

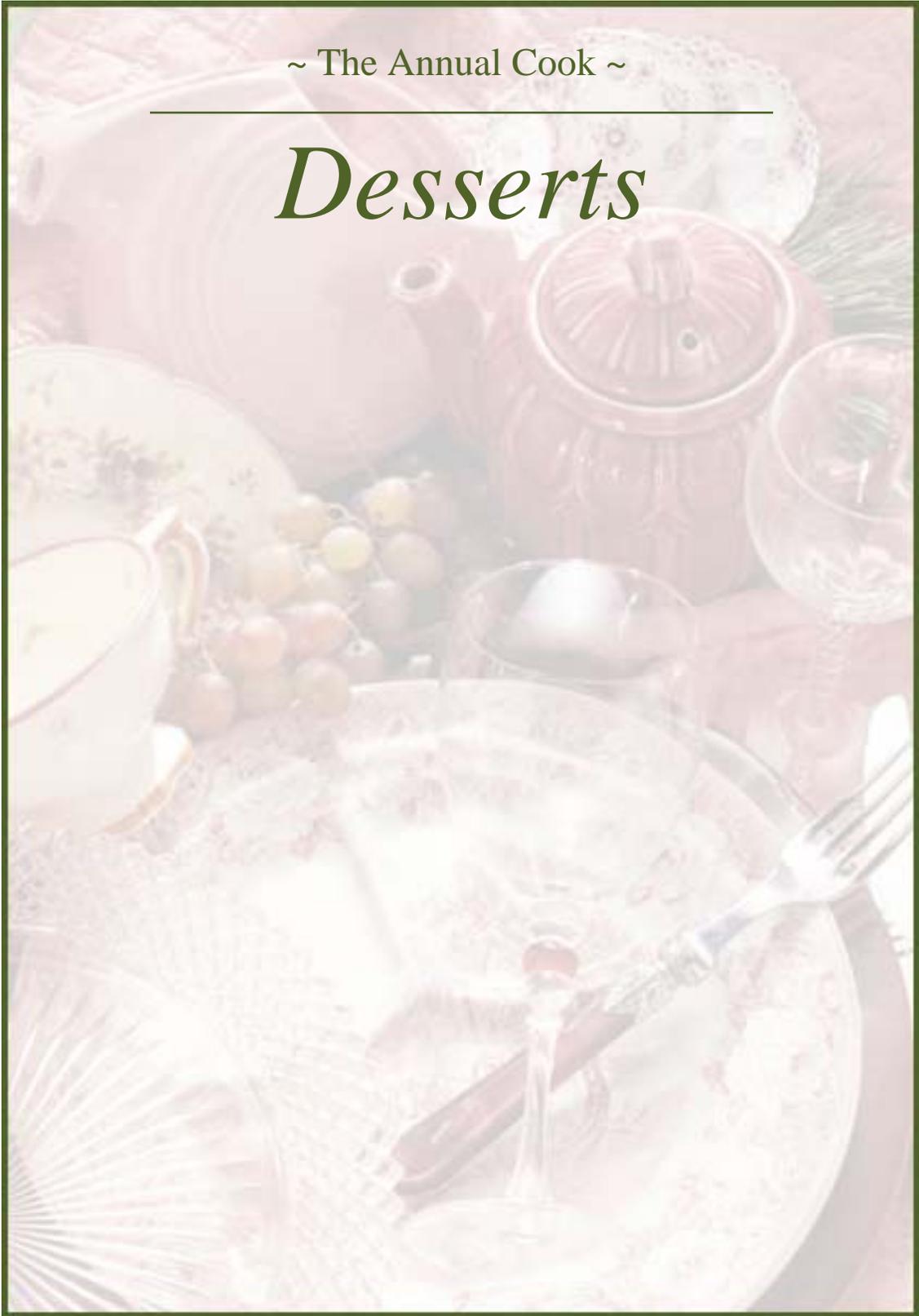
My Notes:

Prep Time: 10 Minutes Cook Time: 45 Minutes

Yields: 8 to 10 Cups

~ The Annual Cook ~

Desserts



Ambrosia Cake

~ Sherri Volz Little ~ David's favorite birthday cake



Ingredients:

1 box yellow cake mix

2 eggs

1/2 cup water

1 small can mandarin oranges, drained

1 small can crushed pineapple, not drained

1/2 cup oil

1 box vanilla instant pudding

8 ounce Cool-Whip

1 cup chopped pecans (David does not let me put the pecans on his half of the cake)

1 cup shredded coconut

Directions:

Combine cake mix, eggs, water, oranges and oil in large mixing bowl, mix well with mixer (Shameless product endorsement: use a Kitchen-Aid counter-top mixer, set at 6-8). Pour into greased 9" x 13" cake pan, bake at 350ⁱ/₂ for 25 to 30 minutes. You can tell when don by inserting tooth-pick and it comes out clean.

Combine pineapple, pudding and Cool-Whip, let cake cool to room temperature and frost cake with pineapple, pudding and Cool-Whip mixture. Sprinkle top with coconut and pecans as desired.

Angel Food Strawberry Torte

~ Sue Anderson Reinders ~



Ingredients:

1 package angel food cake mix

12 ounce package frozen strawberries

real strawberries

1 envelope non-dairy topping mix (dry)

1 tablespoon cornstarch

Directions:

1. Prepare angel food cake mix according to package directions. Cool. Slice into thirds across the cake (not vertically).

2. Partially thaw frozen strawberries and drain, saving 3/4 cup of the juice. Prepare non-dairy topping mix (dry) according to the package directions and mix with the strawberries (reserving 6 strawberries to use as a garnish on the top). Spread the topping mixture between the 3 layers.

3. In a saucepan, combine cornstarch with the reserved strawberry juice and cook over medium heat until the mixture boils and begins to thicken. Arrange the reserved fruit on the top and drizzle the glaze over the top.

4. Refrigerate until the glaze is set.

Makes 16 servings.

Apple Pie with Crumb Topping

~ Diane Lujan Watsabaugh ~



My Notes:

I always put this on baking tray covered with foil as it usually boils over (big mess).

Ingredients:

6-8 apples peeled and cut into small pieces, lay in an unbaked pie shell, sprinkle with a little cinnamon.

In Bowl Mix:

1 cup sugar

2 tablespoons flour

1/2 teaspoon cinnamon

3/4 cup whipping cream

2 teaspoons vanilla

Pour over apples.

Bake at 425° for 1 hour or until apples are soft when poked with a fork.

Directions:

Topping:

Mix with fork

1/2 cup butter

1 cup flour

1/2 cup brown sugar

Half way through baking put topping on pie, bake the other 30 minutes.

Better than Sex Cake

~ Radona Watrous Morris ~



Ingredients:

German Chocolate Cake Mix

1 can sweetened condensed milk

1 can Mrs. Richardson Caramel Fudge

1 container whipped topping

6 Heath bars, chopped

Directions:

Bake cake and cool. Make holes in top of cake. Pour over cake condensed milk, caramel, whipped topping, and candy.

Bittersweet Chocolate Truffles

~ Leslie Benda Jensen ~



Ingredients:

12 oz. Bittersweet chocolate, finely chopped
(suggest Ghiradelli or another good brand)

1/2 cup heavy cream

4 T unsalted butter at room temp, cut into pieces

3 T Amaretto (or substitute liqueur of your choice)

For rolling, choose:

Dutch process cocoa powder, sifted

Pepperidge Farms Mint Milanos or Sausilitos, crushed

Toasted nuts, crushed

Toasted and sweetened shredded coconut

Directions:

1. Place chocolate in a heat-proof glass bowl.
2. Bring cream to boil in a saucepan and pour over chocolate. Stir mixture until smooth. Add Amaretto and stir until smooth. Lightly whisk in butter until mixture is smooth and glossy.
3. Refrigerate overnight.
4. Working with half the truffle mixture at a time (keep chilled as long as possible before rolling), scoop out about 2 tsp. and quickly roll into a ball. Roll truffle in cocoa powder or cookie crumbs. Chill truffles until firm and keep refrigerated.

Brownies

~ Vicki Holman Saylor ~



Ingredients:

Cream together:

1 cup sugar

1 stick margarine

add:

4 eggs

1 cup flour

12 ounce small can Hershey's syrup

**Bake in a 9 1/2 X 13 1/2 jelly roll pan at 350°
for 25 minutes.**

Directions:

Brownie frosting:

1 1/2 cup sugar

1 stick margarine

1/3 cup milk

Bring to a boil, let boil 40 seconds and add 1/2 cup chocolate chips. Stir until melted and spread over brownies.

Carrot Cake

~ Suzan Kimberly Lang ~



Ingredients:

1½ cups cooking oil

2 cups sugar

4 eggs

2 cups flour

2 teaspoons cinnamon

2 teaspoons all spice

2 teaspoons baking soda

2 teaspoons baking powder

3 cups carrots, grated

2 cups raisins, boiled until plump

1 cup pecans, chopped

1 teaspoon vanilla

Icing:

8 ounces cream cheese

¼ cup margarine

1 pound box confectioners sugar

2 teaspoons vanilla

2 cups coconut

Directions:

Beat oil and sugar well. Add eggs, one at a time, beating well after each addition. Sift flour, cinnamon, all spice, baking soda and baking powder; blend with egg mixture. Fold in carrots,

raisins and pecans. Bake in greased 9# x 13# pan 45 minutes, or in three 9-inch pans for 30 minutes in 350° oven.

Icing: Stir cream cheese, margarine and sugar until smooth. Add vanilla. Stir in coconut.

My Notes:

Carrots may be prepared in the blender by dropping the chopped carrots with a small amount of water. It is easier and quicker than grating them. For plump raisins put in microwave submerged in water. Bring to boil. Let stand then drain.

Chocolate Decedence Cheesecake & Raspberry Chambord Sauce

~ Suzan Kimberly Lang ~



Ingredients:

Crust

2 boxes chocolate wafer cookies, crush until fine

½ to ¾ cup butter, melted

Press into 9" springform pan. Bake 10 minutes at 325°.

Filling

2~8 ounce cream cheese, room temperature

1 cup sugar

2 teaspoons vanilla

4 eggs, separated

12 ounces semi sweet chocolate, melted and cooled

2 cups heavy whipping cream, beaten

Beat together cream cheese, ½ cup sugar and vanilla. Add 4 well beaten egg yolks and cooled chocolate.

In separate bowl, beat 4 egg whites until soft peaks form. Add ½ cup sugar and continue beating until hard peaks form. Fold gently into cream cheese mixture. Fold in beaten whipped cream. Pour into pan.

Freeze 6 hours. Remove 15 minutes before serving

Directions:

Sauce

1 package frozen raspberries, thawed

½ cup Chambord liqueur

1 package fresh raspberries

Puree' raspberries in blender. Add Chambord. Pour over cheesecake slice and garnish with fresh raspberries.

Fruit Smoothie

~ Leslie Benda Jensen ~



Ingredients:

1/4 cup frozen raspberries or mixed berries

1/2 cup pineapple juice

1/2 cup cranberry juice

1/2 banana

Directions:

Blend in blender. Garnish with a berry or pineapple slice.

Hostess Cupcakes

~ Steve Conner ~



Ingredients:

2 ½ cups flour
2 cups sugar
5 tablespoons cocoa
¼ teaspoon salt
2 eggs, beaten
1 teaspoon vanilla
1 cup salad oil
1 cup buttermilk
2 teaspoons soda
1 cup hot water

Place in mixing bowl and mix with a spoon: flour, sugar, cocoa and salt. Then add beaten eggs, vanilla, salad oil and buttermilk. Mix well. Dissolve soda in hot water. Add last. Bake in 350° oven for 20 to 25 minutes in cupcake liners.

Directions:

Filling:

½ cup white sugar
2/3 cup shortening (white)
1/3 cup milk
¼ teaspoon salt

Beat for 5 minutes, or longer.

Then add:

1 cup powdered sugar
1 tablespoon water
½ teaspoon vanilla

Continue beating for approximately 3 minutes. Put filling in cake decorator tube and press in top of cupcakes, after they are cool.

Then frost.

Frosting:

2/3 cup chocolate chips
2/3 cup butterscotch chips
2/3 cup Sweetened Condensed Milk (fat free)

Can be melted in microwave. After melted, stir to blend. Spread on cupcakes.

Jean's Rice Krispy Cake

~Sherri Volz Little~



Ingredients:

6 cups rice krispies

1 cup corn syrup

1 cup peanut butter

Directions:

Mix together and press into a small angel food cake pan

Leave $\frac{1}{4}$ for the top

Add 1 quart or more softened ice cream

Add rest of krispy for the top

Freeze

Run a knife around pan and turn out on a plate.

My Notes:

Growing up Sherri's mom Jean would always make this for her birthday cake. We loved it!

Mama Dee Dee's Best Cake

~ Cheri Finch Liddell ~



Ingredients:

2 cups flour

2 cups sugar

2 teaspoons baking soda

1 large can crushed pineapple with juice

1 cup nuts, your favorite

Mix by hand (mixture will be lumpy). Bake in 9 x 13 ungreased pan at 325° for 45 minutes.

Directions:

Frosting:

8 ounces cream cheese

1 stick margarine

1 1/2 cup powdered sugar

2 teaspoons vanilla

Mix while cake is baking. Let cake cool for 10 minutes, and then frost while cake is still warm.

Milk Chocolate Truffles

~ Leslie Benda Jensen ~



Ingredients:

24 oz. Milk chocolate, finely chopped

1 cup heavy cream

6 T unsalted butter at room temp, cut into pieces

3 T liqueur of your choice or 2 tsp. extract flavoring

For rolling, choose:

Dutch process cocoa powder, sifted

Pepperidge Farms Mint Milanos or Sausilitos, crushed

Toasted nuts, crushed

Toasted and sweetened shredded coconut

Directions:

1. Place chocolate in a heat-proof glass bowl.
2. Bring cream to boil in a saucepan and immediately pour over chocolate. Whisk until smooth.
3. Whisk in additional flavoring and butter.
4. Refrigerate at least 4 hours or overnight, until firm.
5. Scoop out about 2 tsp. and quickly roll into a ball. Roll truffle in cocoa powder or cookie

crumbs. Chill truffles until firm and keep refrigerated.

Variation: Peanut Butter/Milk Chocolate Truffles: Stir in 1 cup peanut butter into chocolate/cream mixture, then incorporate butter and liqueur or extract.

Molten Chocolate Cake

~ Jill A. Macy ~ Original cake created by
Jean-Georges Vongerich



Ingredients:

1 stick unsalted butter, plus more for buttering

**6 ounces bittersweet chocolate, preferably
Valrhona, chopped**

2 large eggs

2 large egg yolks

1½ cup sugar

pinch of salt

**2 tablespoons all-purpose flour, plus more for
dusting.**

Directions:

Preheat the oven to 450 degrees. Butter and flour four (4) 6-ounce ramekins, tapping out the excess.

In a double boiler set over simmering water, melt the butter with the chocolate. In a medium bowl, using a handheld electric mixer, beat the whole eggs with the egg yolks, sugar and salt at high speed until pale and thickened. Whisk the chocolate until smooth. Quickly fold it into the egg mixture along with the flour. Spoon the batter into the prepared ramekins. Set the ramekins on a baking sheet and bake for 12 minutes, or until the sides of the cakes are firm but the centers are soft. Let the cakes cool for 1 minute. Run a knife around the edge of each cake; cover with an inverted dessert plate and turn it over. Let the cakes stand for a few seconds before unmolding, then serve.

Red Velvet Cake ~ Waldorf-Astoria

~ Suzan Kimberly Lang ~ This recipe has been distributed since the 1950's at least by Adams Extract company of Austin, Texas.



Ingredients:

Cake:

- 1/2 C. Shortening
 - 1 1/2 C. Sugar
 - 2 Eggs
 - 1 Tsp. Adams Butter Flavor extract
 - 1 (1 1/2 ounce) Adams Red Food Coloring
 - 3 Tbs. Cocoa
 - 1 1/2 C. Cake Flour (sifted)
 - 1 C. Buttermilk
 - 1 Tsp. Salt
 - 1 Tbs. Vinegar
 - 1 Tsp. Baking Soda
1. Begin making the cake: cream shortening, sugar, eggs, flavors.
 2. Make a paste of cocoa and food coloring, add to first mixture.
 3. Alternately add flour and buttermilk
 4. Mix soda and vinegar in small bowl; add to

batter; blend.

5. Bake in 3-9" or 10" pans for 20-25 minutes at 350 degrees; let cool completely.

Directions:

Frosting:

- 3 Tbs. Flour
- 1/2 Tsp. Salt
- 1 C. Milk
- 1 C. Butter
- 1 C. Sugar
- 2 Tsp. Adams Best Vanilla or good Vanilla
- 1/4 Tsp. Adams Butter Flavor Extract

Cream butter and sugar very well; add flavors, combine with the first mixture; beat well. Cover cake with frosting.

Skillet Strawberry Cookies

~Rebecca Schmaltz Archer~



Ingredients:

1-8 oz. pkg. pitted dates

1/2 C. flaked coconut

1/2 C. sugar

4 T. Butter

1 slightly beaten egg

Combine in skillet over med-low heat until mixture thickens and bubbles 5-10 minutes.

Remove from heat stir in:

1 1/2 C. Rice Krispies

1/2 C. Chopped Walnuts

1 T. Vanilla

Directions:

Cool 10 minutes. For each cookie use about 1 T. of dough mixture, form into a strawberry shape. Keep fingers moist with water to keep cookies from sticking to your fingers. Roll each cookie in red crystal sugar. Trim flat top of strawberry shape with green frosting.(use the can of frosting that comes with a leaf tip), so cookies resemble strawberries with leaves.

Sticky Toffee Pudding with Brandy Butterscotch Sauce

~ Katrina Colosimo Slovak ~



Ingredients:

1 cup sugar

1 large egg

1 tablespoon smooth apricot jam

1 cup all-purpose flour

1 teaspoon baking soda

½ teaspoon kosher salt

1 cup milk

1 tablespoon unsalted butter

1 teaspoon distilled white vinegar

Sauce

¾ cup (1 ½ sticks) unsalted butter

1 cup heavy whipping cream

1 cup sugar

½ cup hot water

1 tablespoon brandy

Vanilla bean ice cream for serving.

Directions:

Preheat the oven to 450° F. Grease a 9-inch glass pie plate with butter or cooking spray. Using an electric mixer fitted with the paddle attachment, beat the sugar, egg, and jam on

high speed for 15 minutes. (Yes, 15 minutes. Do not try to cheat to save time. I tried it, and the recipe didn't work.) In a medium bowl, stir together the flour, baking soda, and salt to blend. Add the milk and flour mixture alternately to the egg mixture in 3 increments. After each addition, beat on low speed until combined. Melt the butter in a small saucepan over medium heat and stir in the vinegar. Add the butter mixture to the flour mixture and beat on medium-low speed until combined. Pour the batter into the prepared pie plate. Cover with aluminum foil that has been greased with butter or cooking spray and bake for 35-45 minutes.

White Chocolate Truffles

~ Leslie Benda Jensen ~



Ingredients:

24 oz. White chocolate, melted (at 30 second intervals in microwave, until just melted)

2/3 cup heavy cream

5 T unsalted butter at room temp, cut into pieces

1 T liqueur of your choice or 1/2 tsp. extract flavoring

For rolling:

Dutch process cocoa powder, sifted

Pepperidge Farms Mint Milanos or Sausilitos, crushed

Toasted nuts, crushed

Directions:

1. Heat cream to boil in heavy saucepan until it begins to steam. Do not allow to boil.

2 Place melted white chocolate in medium bowl and pour warm cream over chocolate and beat with electric hand-held mixer until well blended and smooth.

3. Whisk in additional flavoring and butter.

4 Chill at least 2 hours until firm.

5. Working with half the truffle mixture at a time (keep chilled as long as possible before rolling), scoop out about 2 tsp. and quickly roll into a ball.

Roll truffle in cocoa powder or cookie crumbs. Chill truffles until firm and keep refrigerated.

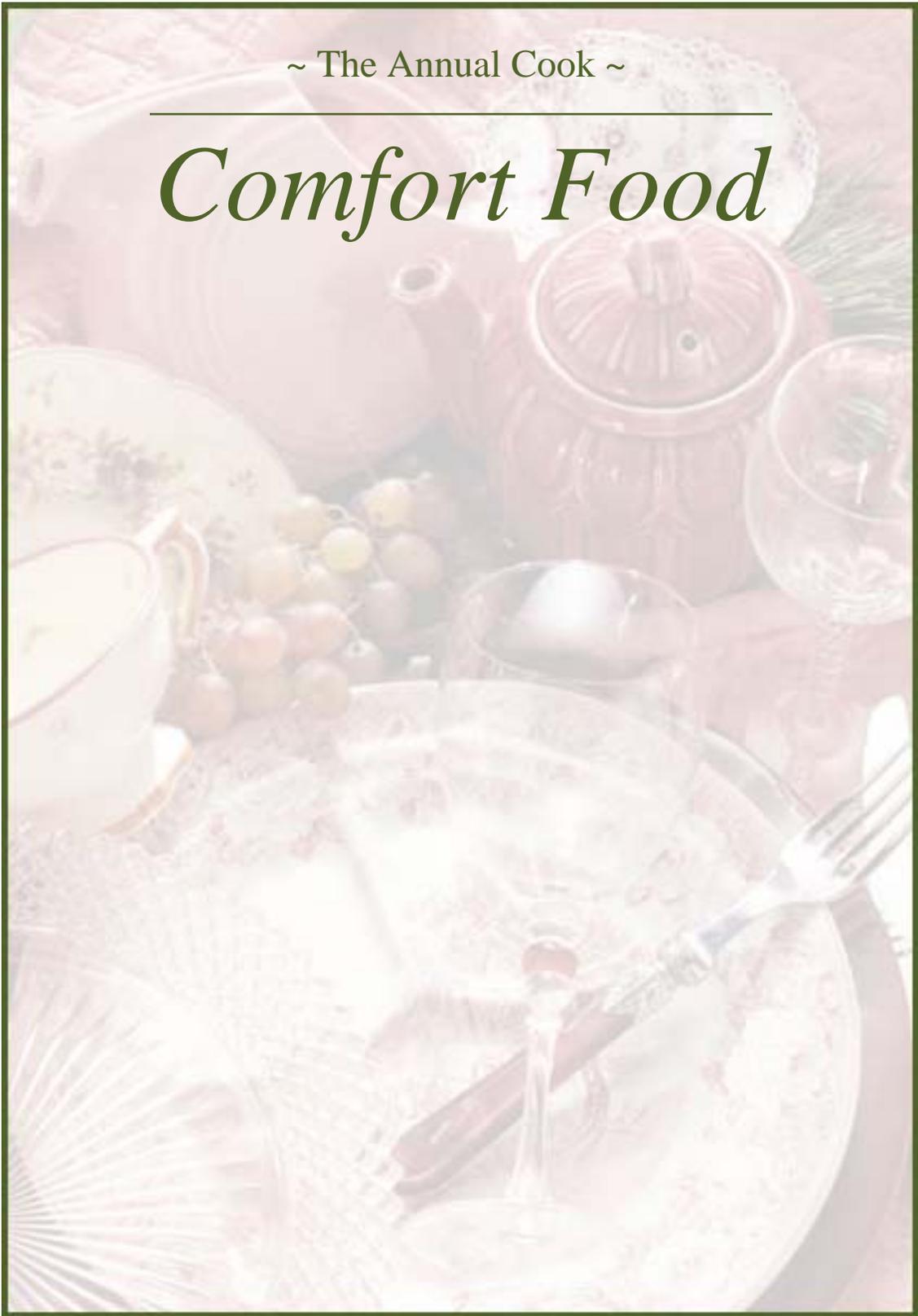
Variations: Ginger/White Chocolate Truffles: Add 1 T ground ginger to cream before heating.

Raspberry Swirl/White Chocolate Truffles: After mixing in flavoring and butter, place mixture in plastic-wrap lined 8 inch square pan. Dot mixture with strained raspberry sauce and drag toothpick through to create marbling. Chill for at least 2 hours. Cut into squares.

Store in refrigerator.

~ The Annual Cook ~

Comfort Food



Black Truffle Macaroni & Cheese

~ Suzan Kimberly Lang ~



Ingredients:

2 tablespoons butter

2 tablespoons flour

1 cup milk

½ cup cream

¼ pound Tillamook Sharp Cheddar cheese

1 tablespoon Lea & Perrins Worcestershire sauce

1 teaspoon House Spice (salt, pepper, garlic powder)

2 cups macaroni, smoked

1 cup Italian breadcrumbs

Black Truffle oil

Directions:

Cook macaroni until tender. Pour into baking dish.

In medium saucepan melt butter. Wisk in flour. Slowly add milk and cream. Bring to just below boiling. Stir in cheese. Add worchestershire and spices.

Pour cheese sauce over macaroni and stir. Sprinkle breadcrumbs on top. Drizzle oil all over.

Place under broiler until brown.

My Notes:

You can also use a good white Cheddar cheese. Add chicken and call it dinner!

Diane's Grand Marnier French Toast

~ Diane Heggen Wolf ~



Ingredients:

1 quart Anderson Erickson (AE) Eggnog
2 loaves sourdough baguettes
Melted butter, for brushing griddle, optional
Grand Marnier (add to taste)
Pecans for Garnish

Directions:

Leave bread to open air overnight to harden.

Preheat a large nonstick griddle or large skillet over high heat. Slice hardened bread on a diagonal into 1.5 inch slices. Pour eggnog into pie dish and add Grand Marnier by splashes to taste.

Dip the bread into the eggnog mixture, soaking on both sides. If bread is not hardened, lightly coat by dipping each side very quickly into mixture. Be aware that over-soaking bread may cause it to fall apart.

Lightly brush the griddle with melted butter, if desired. Place the coated bread slices on the griddle. Cook over high heat until golden brown and cooked through, about 5 minutes per side. Remove from the pan to warm plates. Top each serving with 1 tablespoon Orange Butter and sprinkle with pecans. Serve immediately.

Orange Butter:

8 tablespoons (1 stick) unsalted sweet butter, softened

1 tablespoon Grand Marnier

2 tablespoons orange zest

Cream butter in a mixer. Add the Grand Marnier and orange zest and mix well. Leave at room temperature and serve with the French toast.

My Notes:

Refrigerate leftovers. All my recipes are made with love! Diane Wolf

Easy Chicken and Noodles

~ Cheri Finch Liddell ~



Ingredients:

1 large stewing hen

3 packages Reames Frozen Noodles

salt and pepper to taste

Directions:

Cook chicken in enough water to cover. Boil until done, and de-bone chicken. Reduce heat on broth (water you cooked your chicken in), and add noodles. You may want to add a few drops of yellow food coloring to enhance the color of the chicken broth. (My Mother always does!)

Add salt, pepper, and chicken.

Cook approximately 30-40 minutes until noodles are tender.

Graham Streusel Coffee Cake

~ Vicki Holman Saylor ~



Ingredients:

2 cups graham cracker crumbs
3/4 cup nuts, your favorite
3/4 cup brown sugar
1 1/4 teaspoon cinnamon
3/4 cup butter, melted
1 package Super Moist Butter Brickle cake mix
1 cup water
1/3 cup vegetable oil
3 eggs

Directions:

Heat oven to 350° ~ Grease a 9 x 13 pan

Mix and reserve; cracker crumbs, nuts, brown sugar, cinnamon and butter.

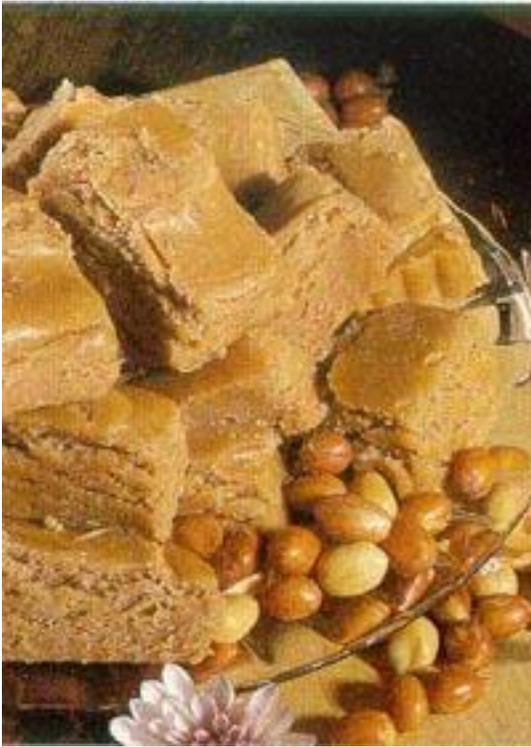
Beat cake mix, water, oil, eggs in a large bowl at low speed 2 minutes.

Pour 2 1/3 cups into pan and sprinkle with 2 cups of crumb mixture. Pour on remaining batter, and sprinkle with remaining crumb mixture.

Bake 45-50 minutes. Cake springs back when done.

Grandma's Peanut Butter Fudge

~ Katrina Colosimo Slovak ~



Ingredients:

¼ pound butter

2 cups sugar

2/3 cup Half and Half

½ cup peanut butter

1 teaspoon vanilla

Directions:

Add all ingredients except the vanilla. Cook to soft ball stage. Add the Vanilla. Beat until creamy (about the time you think your arm is going to fall off or the fudge loses its gloss and starts to stand up). Pour into a buttered pan. Cool and enjoy.

Italian Meatloaf

~ Steve Conner ~



Ingredients:

1 egg

¾ cup Italian bread crumbs

1/3 cup ketchup

¼ cup warm water

½ package dry onion soup mix

1~8 ounce can tomato sauce

Directions:

Mix thoroughly. Pam the Corning Ware dish. Form into a loaf. Pour tomato sauce over the meat. Bake one hour at 350°. Do not cover the dish.

Maple-Glazed Sweet Potatoes

~ Leslie Benda Jensen ~



Ingredients:

4 pounds sweet potatoes or yams, peeled and cut into 3/4 inch chunks

2 to 4 tablespoons vegetable oil

1/2 cup maple syrup

3 tablespoons butter, cut into 1/2 inch cubes

Directions:

Preheat oven to 400°. Oil 2 large-rimmed baking sheets with oil or spray. Combine yams and 2 tablespoon oil in bowl & toss. Spread evenly on baking sheets. Roast until almost tender, about 35 minutes. (Can be prepared 2 hours ahead. Let stand uncovered at room temp).

Drizzle maple syrup over yams and toss to coat. Roast until yams are tender and syrup is reduced to a glaze, about 20 minutes.

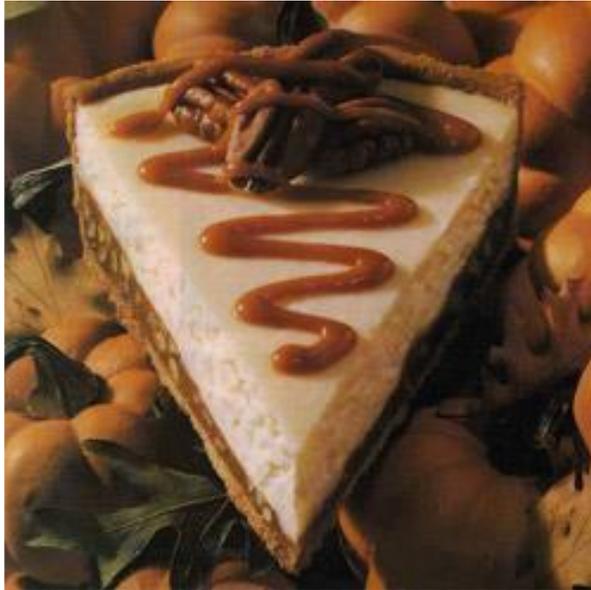
Remove from oven; scatter butter cubes over yams and let stand until melted. Season with salt and generous amounts of cracked pepper.

My Notes:

Bon Appetit. A great alternative to the brown sugar and marshmallow kind. This is actually good for you. Try using grade B Maple Syrup, which has deeper flavor than Grade A. Available at natural food stores.

Really Good Caramel Pecan Cheesecake

~ Cheri Finch Liddell ~



Ingredients:

2 cups crushed shortbread cookies
3 tablespoons butter, melted
1/4 cup plus 2 tablespoons flour
1~12 1/4 ounce jar caramel ice cream topping
1 cup chopped pecans
5 packages cream cheese
1 3/4 cups sugar
1 1/2 teaspoon vanilla
4 eggs
2 egg yolks
1/3 cup heavy whipping cream

Sour Cream Topping:

2 cups sour cream
1/3 cup Sugar

Directions:

In bowl, combine cookie crumbs and butter. Press onto the bottom and 1-inch up the sides of a greased 10-inch spring-form pan. Place pan on a

baking sheet. Bake at 350° for 8-10 minutes or until set. Cool.

Meanwhile, in a small bowl stir 1/4 cup flour into the caramel topping. Set aside 1/3 cup caramel mixture and 2 tablespoons pecans for garnish. Drizzle remaining caramel mixture over crust; sprinkle with remaining pecans.

In a large mixing bowl, beat the cream cheese, sugar, vanilla and remaining flour until smooth. Beat in eggs and yolks just until combined. Stir in cream. Pour over crust. Bake at 325° for 65-70 minutes or until center is almost set.

In a small bowl, combine sour cream and sugar; carefully spread over warm filling. Bake 10-12 minutes longer, or until topping is set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer

Chill for 8 hours or overnight. Remove sides of pan. Just before serving drizzle with reserved caramel mixture and sprinkle with reserved pecans.

Sherri's Pumpkin Bread

~ Sherri Volz Little ~



Ingredients:

3 1/2 cups flour

2 teaspoons baking soda

3 teaspoons cinnamon

1 teaspoon nutmeg

1 cup Mazola oil

4 eggs beaten

2/3 cup water

2 cups canned pumpkin

3 1/2 cups sugar

1 1/2 teaspoons salt

Directions:

Sift dry ingredients into a mixing bowl, make a well and pour in liquid ingredients. Mix well, pour into two greased bread pans. Bake one hour at 350° degrees.

Spinach and Gruyere Frittata with Bacon

~ Leslie Benda Jensen ~



Ingredients:

8 strips of bacon, cooked

8 eggs, blended with enough cream to make 4 cups (in a liquid measuring cup)

1 c shredded Gruyere cheese

1 10-oz. pkg. frozen spinach, thawed and excess water squeezed out.

Salt and pepper to taste

Pinch nutmeg (optional)

Directions:

1. Carefully line 9-inch baking pan with non-stick foil, non-stick side up. Allow foil to hang over 2 opposite ends of pan, so frittata is easier to remove once baked.
2. Coarsely chop bacon and sprinkle on the bottom of prepared pan. Scatter the drained spinach over the bacon.
3. Season the custard base with salt, pepper and nutmeg. Stir in cheese.
4. Pour custard slowly over bacon and spinach.
5. Bake in a 375* oven for 25-30 minutes, until brown and set.
6. Remove pan from oven and allow to cool for 5 minutes. Remove frittata from pan and cut into desired shapes. Serve immediately.

Three Cheese Baked Pasta

~ Cheri Finch Liddell ~



Ingredients:

16 ounce package Ziti pasta

2~10 ounce containers Alfredo sauce

8 ounce container sour cream

15 ounce container Ricotta cheese

2 large eggs, lightly beaten

1/4 cup grated Parmesan cheese

1/4 cup chopped fresh parsley

1&1/2 cups Mozzarella cheese

Directions:

Cook ziti, drain and return to pot. Stir together Alfredo sauce and sour cream; toss with ziti until evenly coated. Spoon half of ziti mixture into a lightly greased 9x13 baking dish. Stir together ricotta cheese and next 3 ingredients; spread evenly over pasta mixture. Spoon remaining pasta mixture evenly over ricotta cheese layer, sprinkle with Mozzarella cheese. Bake at 350° for 30 minutes or until bubbly.

Younkers Tea Room Rarebit Sauce

~ Rebecca Schmaltz Archer ~



Ingredients:

1/3 C. cooking oil

1/3 C. Flour

1 t. Paprika

1/4 t. Salt

1/4 t. Dry Mustard

2 C. Whole Milk

1 tsp. Worcestershire Sauce

1/4 tsp. Hot Pepper Sauce

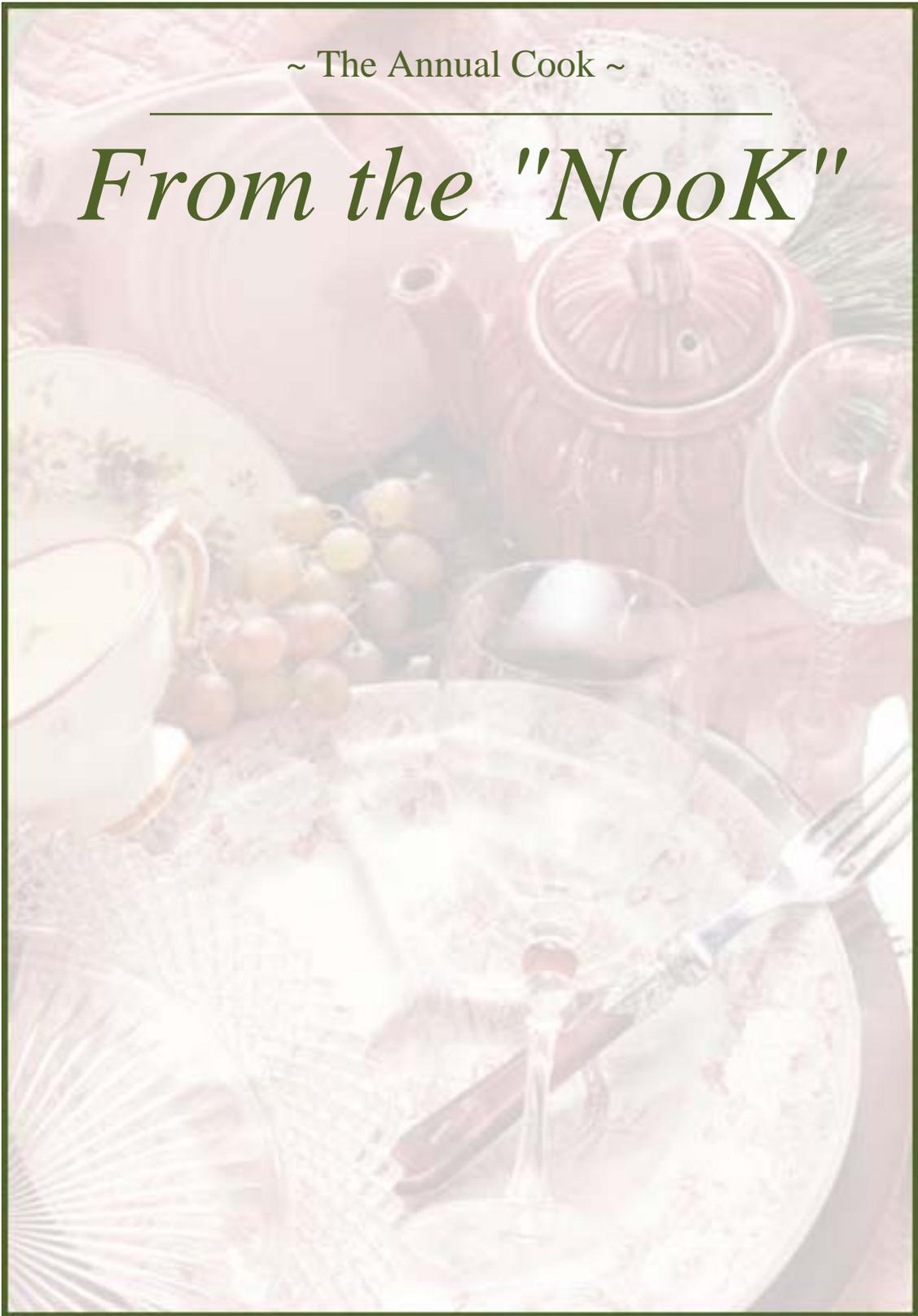
**1 C. Shredded Processed Sharp American
Cheese**

Directions:

Place oil in a medium saucepan. Stir together flour, paprika, salt and dry mustard. Add flour mixture to oil, cook and stir one minute. Stir in milk all at once. Cook and stir over medium heat until thickened and bubbly. Cook and stir 1 minute more. Remove from heat, stir in worcestershire sauce and hot pepper sauce. Add cheese and stir until melted. Makes 2 cups. Spoon over hamburgers(best to use toasted buns). Serve Immediately.

~ The Annual Cook ~

From the "NooK"



Other Uses for Hydrogen Peroxide:

~ Leslie Benda Jensen ~

Ingredients:

To neutralize pet urine smell and remove stain:

1. Blot up as much as possible with white towel or paper towel.
2. Using glass measuring cup, mix 1 cup hydrogen peroxide with 1 tsp. baking soda, and the tiniest drop of dish soap.

Mix with wooden or plastic spoon. (Mixture will be active for one hour, so don't mix and store).

3. Pour onto wet or dry pet stain, saturating the area.
4. Allow to dry naturally.
5. When completely dry, vacuum spot.

Note: treatment of a dry spot will reactivate the odor, but just until the treatment dries.

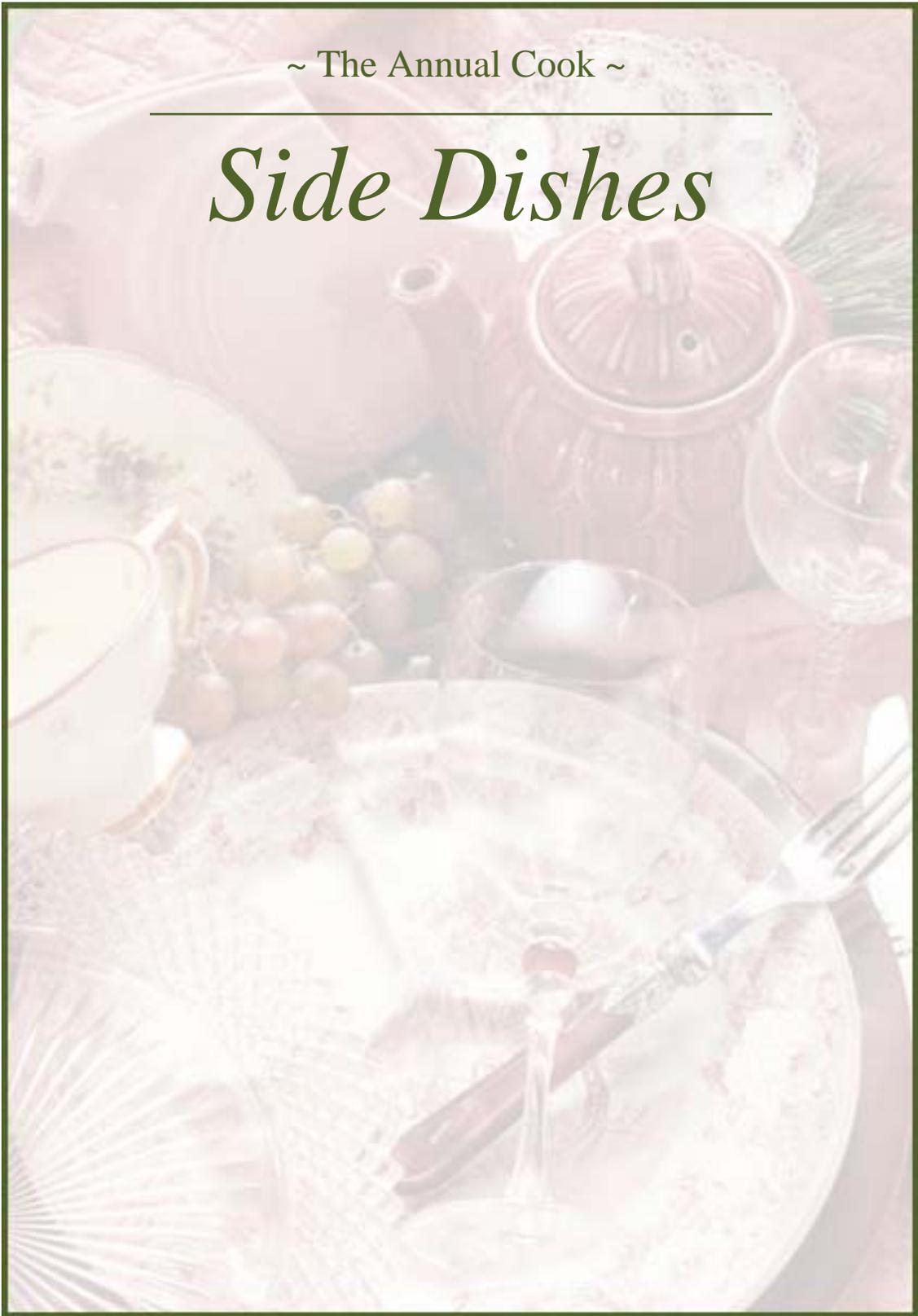
As a detoxifying bath:

Add 2 cups hydrogen peroxide to bath water to help detoxify your body.

Directions:

~ The Annual Cook ~

Side Dishes



Corn Casserole

~ Vicki Holman Saylor ~



Ingredients:

Mix by hand:

2 beaten eggs

1 stick margarine

8 ounces sour cream

1 box jiffy corn bread mix

1 can creamed corn

1 can regular corn-drained

Directions:

Bake for 15 minutes at 350° then add grated cheddar cheese and bake 15 minutes more.

Green Bean Bundles

~ Katrina Colosimo Slovak ~



Ingredients:

1 ½ pounds green beans, trimmed

½ cup (1 stick) unsalted butter

½ teaspoon dry mustard

1 teaspoon packed brown sugar

1 clove garlic, minced

½ teaspoon kosher salt

8 ounces bacon

Directions:

Fill a large saucepan with water and bring to a boil. Add the beans to the boiling water and blanch for 3 to 4 minutes, until the beans are pliable but still crunchy. Drain the beans and run them under cold water. Pat dry and place them in a shallow ovenproof casserole. In a medium saucepan, melt the butter over medium heat. Stir in the dry mustard, brown sugar, garlic and salt. Pour the butter mixture over the green beans, cover with plastic wrap and refrigerate at least 4 hours or overnight.

Preheat the oven to 375°F. Make a bundle of 8 or 9 beans, wrap half a bacon slice

around each bundle, secure with a toothpick, and arrange in a single layer in the same casserole used for marinating.

Bake uncovered for 45 minutes, or until the bacon is cooked and the beans look wrinkled. Remove from the oven and serve warm or at room temperature.

Sherri's Mushrooms in Wine Sauce

Sherri's Mushrooms in Wine Sauce



Ingredients:

1 pound combination of fresh button and portabella mushrooms

1/3 cup Madera wine

4 tablespoons butter

1 1/2 teaspoons salt

1 shallot, cut-up or minced

Directions:

Melt the butter in a skillet, add mushrooms, salt, pepper and cook until golden, then add shallot and wine. In a second saucepan, rub the pan bottom and sides with one whole clove of garlic, add 2 tablespoons butter and melt. Add 2 tablespoons flour, mix well and then add 1 cup of beef broth. Boil 5 to 6 minutes and stir into mushrooms.

Great sauce to serve with steak, prime-rib or chicken.



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