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Volume 19



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Appetizers



Chili Cheese Fondue

Ingredients:

1 can Hormel Chili (no beans)
1 can Campbell's Cheddar Cheese Soup
2 C. grated cheddar cheese
thick sliced French bread (cut in 1/2" slices)
1 bag cocktail franks
1 bag mini kielbasa
cherry tomatoes
1 bag small meatballs

Instructions:

Wash fondue pot, dry. Wipe inside of pot with vegetable oil. Combine Chili, cheddar cheese soup and grated cheese. Start cooking on medium. Stir with a wooden spoon, turn pot to low – stir often. Cover cookie sheets with foil. Cook franks, kielbasa and small meatballs at 350°. Serve French bread in basket, small plates and fondue forks and cherry tomatoes. Skewer meats and bread on fork and stir the fork in a figure "8" motion. This keeps the fondue stirred. Then eat and enjoy. Serves 4-6.

Mary Speidell
Sharon Springs

Artichoke Spinach Dip

Ingredients:

1/4 C. butter
1 pkg. frozen chopped spinach (10 oz.) – I use a bunch of fresh chopped spinach
1 (14 oz.) can artichoke hearts, drained and chopped
2 (8 oz.) packages softened cream cheese
2 (16 oz.) containers sour cream
1 C. grated parmesan cheese (I also use a parm/asiago grated)
garlic salt to taste

Instructions:

Melt butter in large saucepan over medium heat. Stir in spinach and artichoke hearts. Cook until tender, about 5 minutes. Mix cream cheese and sour cream into the spinach mixture. Stir in cheese and garlic, stirring occasionally, about 10 minutes, until thickened. Serve warm. Can easily be halved, as this serves a crowd. Serves 56 (7 cups).

Kathleen Slater
Central Bridge

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Basil Strawberry Cream Cheese Dip

Ingredients:

1-1/2 C. frozen whole strawberries, thawed and mashed
2 T. sugar
1 T. balsamic vinegar
1 package cream cheese
1/4 C. slivered fresh basil

Instructions:

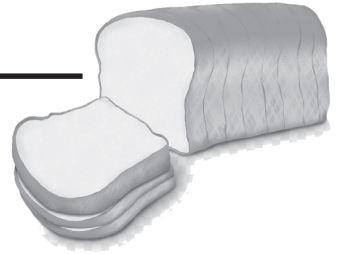
In a bowl, combine the frozen strawberries, sugar, and balsamic vinegar. After the strawberries have thawed, mash ingredients together. Remove the cream cheese from the package and place on a serving plate. Slowly spoon the berry mixture over the cream cheese. Sprinkle with lots of slivered basil. Serve with your favorite crackers. Store in refrigerator. Serves 8.

Lauren Schmidt
Punta Gorda, Florida

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Breads



Quick Apple Pie Bread

Ingredients:

1 Can apple filling (21 ounce)
1 C. butter, at room temperature
½ C. white sugar
½ C. (packed) dark brown sugar
2 large eggs
1 T. vanilla extract
2 C. all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
½ tsp. salt
¾ C. raisins
¾ C. chopped walnuts

Instructions:

Preheat oven to 350 degrees F. Lightly grease a 9x5 loaf pan. In medium bowl, use a potato masher to break up apples in the filling; set aside. In a large mixing bowl, cream together butter, white sugar, and brown sugar. Stir in eggs, apples, and vanilla extract until blended. Sift together flour, baking soda, cinnamon, and salt. Stir into apple mixture, and then stir in raisins and walnuts. Pour batter into prepared pan. Bake in preheated oven for 60 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 15 minutes, and then turn out onto a wire rack to cool completely. Yield 1 loaf.

Christine Hurd
Hudson Falls

English Muffin Bread

Ingredients:

3 C. flour
1-1/2 tsp. salt
1 T. dry yeast
1 T. sugar
¼ tsp. baking soda
1 C. milk
¼ C. water
2 T. oil

Instructions:

Whisk together dry ingredients. Combine milk, water, and oil together and microwave to 120°. Mix hot liquid into dry ingredients and beat at high speed for 1 minute. Spoon soft dough into a loaf pan that has been greased and sprinkled with corn meal. Cover, and let rise until double. Bake at 400° for 25-30 minutes, or until golden brown. Servings: 1 loaf.

MaryBeth Ottman
Battle Ground, WA

Easy Banana Bread

Ingredients:

3 medium bananas mashed
½ C. mayonnaise or dressing
1 egg
1-1/2 C. flour
1 tsp. baking soda
½ tsp. salt
¾ C. sugar
½ C. chopped pecans

Instructions:

Preheat oven to 350°. In a bowl mix together mashed bananas, mayo and egg. In a separate bowl combine flour, sugar, baking soda, salt and pecans. Add flour mixture to wet mixture and stir just until combined. Note: The mixture will be very thick, do not over mix. Pour into a greased loaf pan. Bake 60-70 minutes or until a toothpick comes out clean. Remove from pan and allow to cool completely. Serves 12.

To ripen bananas quickly bake at 300°F for 15-20 minutes. Cool before using.

Avoid adding extra bananas, this can make the bread too dense. As with all quick breads, do not over mix. Stir just until incorporated.

Check the bread at least 10 minutes before the bake time is up. Line the loaf pan with parchment paper, leaving about 3 inches of paper folded over the top of the pan for easy removal. Prep time: 10 minutes, cook time: 1 hour – total time 1 hour 10 minutes.

Martha Pike
Hudson Falls

Spanakopita Crescent Rolls

Ingredients:

1 container of crescent rolls (8 count)
10 oz. frozen chopped spinach, defrosted and drained of excess liquid
4 oz. crumbled feta cheese
3 green onions, chopped
2 large cloves garlic, minced
1 T. extra virgin olive oil
½ tsp. dry dill weed
1 T. lemon juice

Instructions:

Preheat oven to 350°. In a medium size bowl, add feta and garlic – set aside. In a medium size sauce pan, heat olive oil on medium-high heat – add garlic and onions – sauté for 3-5 minutes. Add defrosted/draind spinach to pan and mix together. Once blended well, pour on top of the feta and dill. Next add lemon juice and mix together. Place triangle crescent rolls on clean surface and add on heaping scoop of spinach mixture to each crescent roll, fold and pinch openings closed. Place rolls on ungreased cookie sheet, place on middle of rack of oven and bake 12-15 minutes or until rolls are golden brown. Remove and serve warm. Serves 8.

Lauren Schmidt
Punta Gorda, Florida

Blueberry Muffins

Ingredients:

¼ C. margarine
1/3 C. sugar
2 eggs
2 C. flour
¾ tsp. salt
2/3 C. milk
2/3 C. blueberries (drained)

Instructions:

Mix all together. Bake in muffin tins about ½ hour at 350° - makes approximately 12 regular size muffins.

Susan Warner
Weybridge, Vt.

Banana Bread

Ingredients:

1 C. sugar
¼ C. margarine
2 eggs
3 T. milk
1 tsp. baking soda
2 C. flour
3 mashed bananas

Instructions:

Mix all together. Put in greased loaf pan. Bake for approximately 1-1/2 hours at 350°.

Susan Warner
Weybridge, Vt.

Pumpkin Bread

Ingredients:

3-1/2 C. flour
4 eggs
2 tsp. baking soda
1 tsp. nutmeg
1 C. chopped nuts
1 C. oil
2/3 C. water
3 C. sugar
2 C. pumpkin
1-1/2 tsp. salt
1 tsp. cinnamon

Instructions:

Mix all ingredients together. Put in 3 loaf pans (5x9, greased). Bake for 1 hour 15 minutes, approximately depending on your oven, at 350°.

Susan Warner
Weybridge, Vt.

Zucchini Bread

Ingredients:

2 C. sugar, 1 white and 1 brown
1 C. vegetable oil
3 eggs
2-1/2 C. flour
1 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger
1 tsp. vanilla
2 C. shredded zucchini
1 C. chopped walnuts, optional

Instructions:

Grease the baking pans. Makes 2 loaves of bread. If you use glass pans bake at 325° oven for 1 hour or until done. For metal pans, bake at 350° oven for 1 hour or until done. Test using a toothpick. For chocolate zucchini bread just add ½ cup hersheys baking cocoa. Makes 10-12 slices.

Betty J. Prentice
Worcester

Irish American Soda Bread

Ingredients:**Dry:**

8 C. flour
2 C. sugar
8 tsp. baking powder
1/8 tsp. salt
15 oz. box raisins

Wet:

3 extra large eggs
16 oz. sour cream
¼ lb. sweet butter
1 T. vegetable oil
1 to 2 C. milk, full or 2%

Instructions:

Blend dry ingredients: flour, baking powder, sugar, salt and raisins in a very large bowl or pot. Mix in blender all wet ingredients: 2 eggs and 1 yoke (saving white), oil, *cooled melted butter, sour cream, and 1 cup of milk. Slowly add wet ingredients from blender to dry ingredients and mix together by way of lifting and moving with your hands. Increase milk as needed to have all ingredients wet. It should not be runny like a box cake but should look like mashed potatoes. Let stand a few minutes. DO NOT stir or mix with electric mixer. If mixture looks shiny, you have mixed it too much and it will not rise when baking. Throw it out and begin again. *In oven using the pan you are going to bake in, MELT the stick of butter (carefully as it burns quickly) that you will be adding to blender. Fill 1 very large pan or a few cake or loaf size pans. Bake in 350° preheated oven for at least 1 hour (more or less depending on pan size) until soda bread is nicely browned, cracked on top, and smelling delicious. Remove from oven, wait few minutes, brush with saved egg white, and sprinkle with some sugar. Cool thoroughly and remove from pan. Slice like a cake in ½" pieces, not like a pie. Serve with butter and marmalade. Enjoy! Serves 10 to 24.

Eileen O'Leary
Middleburgh

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Breakfast



Grandma's Pancakes

Ingredients:

2 C. flour
2 tsp. baking powder
1 tsp. salt
4 T. butter, melted
2 eggs
2 C. milk

Instructions:

Place flour, baking powder and salt in a bowl. Stir together with a spoon until well mixed. Add melted butter, eggs and milk. Beat until well blended. Use more milk if you prefer thinner pancakes. Pour batter size of a pancake onto hot greased pan and cook until golden brown, 2-3 minutes. Turn and cook 2-3 minutes.

Doreen Hotaling
Stamford

Gooey Apple Cinnamon Rolls

Ingredients:

2 cans of cinnamon rolls, quartered
1 can apple pie filling
½ C. chopped walnuts or pecans

Instructions:

Mix cinnamon rolls, pie filling and nuts together in a bowl. Pour in a sprayed 9x13 baking dish. Cinnamon roll icing for the topping when it comes out of the oven. Bake at 350° for 45 minutes. Serves 6.

Carol Sanzo
Lake Mary, Florida

Baked Oatmeal Cups (Gluten Free, Vegan, Sugar Free)

Ingredients:

½ C. almond butter (honey almond butter, add a little sweetness)
1-1/2 C. ripe bananas, mashed
3 C. rolled oats
1-1/2 C. almond milk (or oat milk or soy milk)
¼ C. maple syrup
1 tsp. vanilla
½ tsp. salt
1 C. raw sliced almonds

You can add nuts, chocolate chips, raisins or other seeds or dried fruits.

Instructions:

Preheat oven to 375°. Mix all ingredients except sliced almonds. Fill sprayed muffin tins. Sprinkle sliced almonds on top. Bake at 375° for 20 to 25 minutes. This is a tasty, gluten-free, on-the-go breakfast item. But you can also call it a bread. Refrigerate for up to one week. They freeze well for up to a month. Servings: About 18 cups.

Helen Isolde Thomas
Sharon Springs

Bacon Cheese and Egg Brunch Ring

Ingredients:

4 slices of cooked, but not crisp bacon – it will finish cooking in the ring
1/3 C. plus 1 T. of milk
4 eggs, slightly beaten
salt and pepper, optional
¼ C. chopped red bell pepper, if desired
¼ C. chopped sweet onion, if desired
¼ C. chopped mushrooms, if desired
1 can (8 oz.) crescent dinner rolls
1 C. shredded Mexican cheese blend, or cheese of your choice
sprinkle of Cilantro

Instructions:

Heat oven to 375° - line large cookie sheet with parchment. Beat 1/3 cup of milk, eggs, and salt and pepper in medium bowl until well mixed. Stir in peppers, onions, and mushrooms as desired. Pour into skillet. As mixture cooks, push to side of skillet to maintain the mixture moist and set, but not fully cooked, about 5-6 minutes. Unroll dough and separate into triangles, arranging on the parchment with the short sides towards center, slightly overlapping, with points outward, like a star shape. There will be a circle in the center for dipping sauce. Place bacon on each of the triangles. Sprinkle some of the cheese on the wide part of the dough, and spoon eggs over the cheese, and then more of the cheese on the eggs. Pull points of dough over the egg/bacon to form a ring. Some of the filling will be visible. Brush the dough with 1 T. of milk, and sprinkle with the rest of the cheese. Bake 20-25 min. or until deep brown color. Garnish with Cilantro, serve w/salsa or sour cream in small dish in center of the ring.

Kathleen Slater
Central Bridge



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# Salads



## Herb-Lovers Lemony Orzo Salad

### Ingredients:

12 oz. uncooked orzo  
2 large handfuls fresh baby spinach, chopped  
1 can (15 oz.) chickpeas, drained  
1 English cucumber, diced  
Half of small red onion, diced  
1 C. roughly chopped fresh basil  
1 C. roughly chopped fresh mint  
1-2 lemons, zested and juiced  
¼ C. olive oil  
Sea salt and freshly-cracked black pepper to taste  
Optional: ½ C. crumbled goat cheese or feta

### Instructions:

Cook pasta in large stockpot of generously-salted water until al dente, according to package instructions. Drain pasta then rise thoroughly in a strainer with cold water until pasta is chilled. Transfer pasta to a large mixing bowl. Add the remaining ingredients to the mixing bowl (using cheese if desired). Toss until evenly combined. Taste and season with a few generous pinches of salt and pepper, to taste. Feel free to add extra lemon juice if you like an extra-lemony salad. Serve immediately – or cover and refrigerate for up to 3 days. Serves 4-6.

Lauren Schmidt  
Punta Gorda, Florida

## Creamy Cranberry Salad

### Ingredients:

3 C. fresh or frozen cranberries (thawed), chopped  
1 can (20 oz.) unsweetened crushed pineapple, drained  
2 C. miniature marshmallows  
1 medium apple, chopped  
2/3 C. sugar  
1/8 tsp. salt  
2 C. heavy whipped cream  
¼ C. chopped nuts  
1 C. green seedless grapes, halved

### Instructions:

In a large bowl, mix the cranberries, pineapple, marshmallows, apple, grapes, sugar and salt together. Refrigerate, covered overnight. In a large bowl, beat cream until stiff peaks form. Just before serving, fold in cream and walnuts into the cranberry mixture. Serves 16 (1/2 cup servings).

Bonnie Gray  
Delanson

## Kielbasa Salad

### Ingredients:

2 C. uncooked macaroni  
¼ C. oil  
1 lb. kielbasa (sliced)  
1 chopped onion  
1 green pepper, cored and chopped  
1 can kidney beans, drained  
3 hard boiled eggs, peeled and chopped  
3 T. parsley, chopped  
½ C. oil  
3 T. wine vinegar  
½ tsp. salt  
¼ tsp. pepper  
1/8 tsp. garlic powder  
1/8 tsp. oregano

### Instructions:

Boil macaroni according to directions; drain. Fry kielbasa in ¼ cup of oil, then drain. Combine all ingredients together and chill. Serves 6.

Mary Speidell  
Sharon Springs

## Chicken Caesar Salad

### Ingredients:

2 boneless skinless chicken breast halves (4 oz. each)  
2 tsp. olive oil  
¼ tsp. garlic salt  
¼ tsp. paprika  
¼ tsp. black pepper  
1/8 tsp. dried basil  
1/8 tsp. dried oregano  
4 C. torn romaine lettuce  
1 small tomato, thinly sliced  
¼ C. fat-free creamy Caesar salad dressing  
Caesar salad croutons, optional

### Instructions:

Brush chicken with olive oil. Combine garlic salt, paprika, black pepper, basil and oregano; sprinkle over chicken. Grill, uncovered, over medium heat or broil 4 inches from the heat for 4-7 minutes on each side or until a thermometer reads 170°F. Arrange romaine lettuce and tomato slices on plate. Cut chicken into strips; place over salads. Drizzle with dressing. Sprinkle with croutons if desired. Serves 2.

Emma Rose Wegner  
Central Bridge

## German Hot Potato Salad

### Ingredients:

6 medium potatoes  
4 strips bacon or 2 T. bacon drippings  
¼ C. chopped onion  
¼ C. chopped celery  
1 chopped pickle  
¼ C. water  
½ C. vinegar  
½ tsp. sugar  
½ tsp. salt  
1/8 tsp. paprika  
¼ tsp. dry mustard

### Instructions:

Cook potatoes in their jackets in covered pan. Peel and slice while hot. Heat bacon in skillet. Add and sauté till brown, the onions, celery, and pickle. Heat remaining ingredients in separate pan to boiling. Pour sauce into skillet of vegetables. Combine all with sliced potatoes. Serve at once with chopped parsley or chives.

Dorothy Pickett  
Gilboa

## Garbanzo Salad (Chick Peas)

### Ingredients:

1 can chick peas (15.5 oz.), drain-n-rinse  
½ C. diced red pepper  
1 small diced sweet or red onion  
1 medium diced cucumber, peeled  
Add all ingredients in a bowl – set aside. In another bowl add the following ingredients:  
1 T. vinegar  
3 T. olive oil  
¼ tsp. garlic powder  
¼ tsp. oregano  
salt and pepper to taste

### Instructions:

Combine all ingredients. Chill-n-serve cold.

Marlene Langenbahn  
Cobleskill

# Slow Cooker



## Slow Cooker Beef Roast with Onions and Potatoes

### Ingredients:

1 large sweet onion, cut in half, then cut into thin slices  
3 pound boneless beef bottom round roast  
3 baking potatoes cut into 1-1/2 to 2-inch cubes  
2 cloves garlic, finely chopped  
1-3/4 cups Progresso beef flavored broth (from 32-ounce carton)  
1 package (1 ounce) onion soup mix (from 2-ounce box)  
1/4 C. Gold Medal all-purpose flour

### Instructions:

In 5 to 6 quart slow cooker, place onion. If beef roast comes in netting or is tied, remove netting or strings. Place beef on onion. Place potatoes and garlic around beef. In small bowl, mix 1-1/4 cups of the broth and the dry soup mix; pour over beef (Refrigerate remaining broth). Cover; cook on low heat setting 9 to 10 hours. Remove beef and vegetables from cooker; place on serving platter. Cover to keep warm.

In small bowl, mix remaining 1/2 cup broth and the flour; gradually stir into juices in cooker. Increase heat setting to High. Cover; cook about 15 minutes, stirring occasionally, until sauce has thickened. Serve sauce over beef and vegetables. Serves 6.

Christine Hurd  
Hudson Falls

## Slow Cooker Strawberry Cobbler

### Ingredients:

2-1/2 - 3 lbs. strawberries sliced  
2-1/2 C. sugar  
1 T. cornstarch  
2 T. water  
3/4 C. brown sugar  
3/4 C. quick cooking oats  
1/2 C. flour (I use a gf blend – worked good)  
1/2 C. butter

### Instructions:

In a saucepan combine strawberries and regular sugar. Let sit for 30 minutes. After sitting 30 minutes, cook over medium heat for 5 minutes. In a bowl combine cornstarch and water. Stir into berry mixture and bring to a boil. Boil 1 minute or until mixture is thickened. Spoon mixtures into slow cooker. In a bowl combine brown sugar, oats and flour. Cut in butter to form a crumbly mixture. Spread evenly over strawberry mixture. Cook on low for 2-3 hours. Best served when it's warm with ice cream.

Christine Schrom  
Schoharie

## Buttery Herb and Garlic Chicken

### Ingredients:

8 boneless chicken thighs  
red potatoes quartered  
4 cloves garlic, minced  
1 T. each rosemary & thyme  
1 tsp. each parsley & oregano  
1/2 C. butter  
3 C. fresh green beans  
Salt & pepper

### Instructions:

Coat chicken and potatoes with salt and pepper and place in a slow cooker. Melt butter then add herbs and pour mixture over chicken and potatoes. Cover and cook on low for 6 hours. Steam green beans for approximately 5 minutes or until desired tenderness is reached. Add salt to taste then serve with chicken and potatoes. Serves 4-6.

Steven Robinson  
Schenectady

## Slow Cooker Tender Venison

### Ingredients:

1-3/4 or even 2 lbs. of venison roast (can use stew meat as well)  
1 large tart apple, cored and sliced  
1 can (27 oz.) sauerkraut – do not drain  
1 can (27 oz.) stewed tomatoes  
1/4 C. firmly packed brown sugar

### Instructions:

Arrange sliced apple in bottom of slow cooker. Place roast over apples. Add sauerkraut, tomatoes and brown sugar. Cover and cook on low for 8 hours. Serve over wide egg noodles. This is so good and can also be done with any beef. Makes a great group meal. Serves 4.

Mary Dooris  
Schoharie

## Crockpot Oatmeal

### Ingredients:

2 sliced and chunked apples  
1/4 C. brown sugar  
1 tsp. cinnamon  
pinch of salt  
2 C. steel cut oatmeal  
2 C. milk  
2 C. water

### Instructions:

Place first four ingredients in bottom of slow cooker. Add last three ingredients; stir just a little bit. Cook on low for 7-8 hours. Can serve with raisins, nuts or cranberries. Freezes well. Can double the recipe in a 6-quart cooker, but increase cooking time by 1 hour. Serves 6.

Kathleen Slater  
Central Bridge

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### Ham & Potato Soup

**Ingredients:**

20 salt potatoes, quartered  
1 bag baby carrots (small bag)  
1 large sweet onion  
1 ham steak  
3 C. whole milk  
4 T. flour  
1 small can corn (optional)

**Instructions:**

In crock pot put potatoes, add bag of carrots, slice onion thick then quarter, chunk ham steak, 1 can of corn (optional), 3 cups whole milk (make sure it is half way in crock pot). Cook on high all day (some crock pots vary). At end of day, add flour to thicken.

Ed Scutt  
Schoharie

### Zuppa Toscana

**Ingredients:**

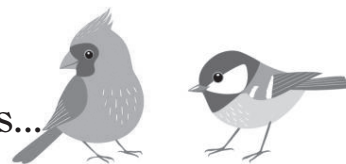
1 lb. spicy Italian sausage  
4 Russet potatoes, chopped  
1 onion, chopped  
2 T. minced garlic  
32 oz. chicken broth  
1-2 C. kale, chopped  
1 C. heavy whipping cream  
2 T. flour

**Instructions:**

Brown sausage links in a sauté pan. Cut links in half lengthwise, then cut into slices. Place sausage, chicken broth, garlic, potatoes and onion in slow cooker. Add just enough water, as needed to cover the meat and vegetables. Cook on high 3-4 hours (low 5-6 hours) until potatoes are soft. Mix flour into cream removing lumps. Add cream and kale to the slow cooker, stir. Cook on high 30 minutes or until broth thickens slightly. Add salt and pepper to taste.

Jolene Simshauser  
Narragansett, RI

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### Homemade Bird Suet

**Ingredients:**

1 C. crunchy peanut butter  
1 C. lard or shortening  
2 C. quick-cooking oats  
2 C. cornmeal  
1 C. all-purpose flour  
1/3 C. sugar

**Instructions:**

Melt peanut butter and lard together. Stir in remaining ingredients; mix well. Pour into square freezer containers until 1-1/2 inches thick. Cool completely and cut into squares to fit your suet feeder. Store extras in freezer. Servings: 3-4.

Linda M. Shumway  
Howes Cave

### Peanut Butter Banana Dog Treats

**Ingredients:**

1 egg  
1/3 C. peanut butter  
1/2 C. mashed banana  
1 T. honey  
1 C. whole wheat flour  
1/2 C. wheat germ  
1 egg white for brushing tops

**Instructions:**

Preheat oven to 300°. Mix egg, peanut butter, mashed banana and honey together. Add flour and wheat germ. Roll dough 1/4 inch thick. Cut into desired shapes, use cookie cutters if desired. Make size to fit your dog. Place on lightly greased cookie sheet. Brush top with egg white, bake at 300° for 30 minutes until dried and golden brown. Cool completely. Store in airtight containers. Makes 2 dozen.



Linda M. Shumway  
Howes Cave

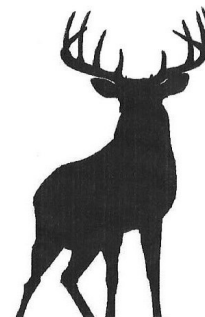
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# Soups & Stews



## Beef Vegetable Soup

### Ingredients:

1 lb. ground chuck  
1 green pepper, chopped  
1 large onion, chopped  
1 can corn  
1 can green beans  
1 can Gia Russa Beef Broth  
1 can vegetable soup  
1 C. water  
1 can Gia Russa Whole Tomatoes  
12 oz. Gia Russa Extra Wide Noodles  
1 T. chili powder  
Garlic salt  
Parsley

### Instructions:

In an 8-quart saucepan, brown meat; drain fat. Add green pepper and onion; simmer for 10 minutes. Add remaining ingredients; simmer for 20 minutes. Before serving, add egg noodles, cooked according to package instructions.

Marsha O'Brien  
Cobleskill

## Creamy Butternut Squash Soup

### Ingredients:

For crème fraiche:

1 C. plus 2 T. heavy cream  
2 T. buttermilk

For soup:

4 C. cooked and mashed butternut squash  
2 C. chicken or beef stock  
2 T. unsalted butter  
salt and freshly ground black pepper  
1 tsp. dry sherry  
½ tsp. nutmeg

### Instructions:

First, make crème fraiche: in glass bowl, whisk buttermilk into heavy cream. Cover, let sit at room temperature 8-24 hours until thickened to consistency of yogurt.

In large pot combine squash, crème fraiche, stock, nutmeg, and butter. Cook, stirring, just until heated through. Do not allow to boil, or crème fraiche may curdle. Remove from heat, stir in sherry, season with salt and pepper to taste, and serve.

Linda Blakely  
Huntersland

## Tomato-Spinach Tortellini Soup

### Ingredients:

2 10-3/4 oz. cans tomato soup (undiluted)  
1-1/4 C. beef broth (can or box)  
2 T. unsalted butter  
1-1/2 C. petite diced tomatoes, drained  
1 tsp. Italian seasoning  
1 T. dried basil  
¼ tsp. salt  
¼ tsp. pepper  
1 10 oz. cheese tortellini  
4 C. fresh baby spinach leaves  
Parmesan cheese to taste  
Serve with crusty bread

### Instructions:

Combine undiluted soup and butter in a large saucepan, simmer on medium heat. Drain tomatoes. Add tomatoes, Italian seasoning, basil, salt and pepper to the tomato soup in saucepan – stir well. Add tortellini. Reduce heat to medium-low, stir and cook for 4-5 minutes until the tortellini is tender. Chop washed spinach. Stir into soup. Cook 1-3 minutes until wilted. Serve with grated parmesan cheese on top. Serves 6.

Linda Marie Bean  
Sharon Springs

## Zucchini, Pepper and Tomato Stew

### Ingredients:

3 small zucchini (cut into ¼" rounds)  
2 large red or green bell peppers (cut into ¼" strips)  
1 large onion, chopped  
1 small carrot, chopped  
2 garlic cloves, chopped  
1 28 oz. can Italian peeled tomatoes with puree, chopped  
2 T. chopped fresh parsley (or 2 tsp. dried)  
1 T. chopped fresh oregano (or 1 tsp. dried)  
1 T. chopped fresh basil (or 1 tsp. dried)  
½ C. water  
½ C. dry red wine  
¾ tsp. salt  
½ tsp. black pepper  
3 T. olive oil

### Instructions:

Heat olive oil over medium heat. Add onion, carrot and peppers and cook for 2 minutes. Add garlic and cook 1 minute. Add zucchini and cook 3-5 minutes or until crisp and tender. Add tomatoes with puree, parsley, oregano, basil, salt, pepper, water and wine. Bring to a boil. Reduce heat to low, cover and cook 10-12 minutes or until vegetables are tender. Uncover and cook 5 minutes. Serve hot over pasta in a bowl or using slotted spoon to remove excess liquid serve on sub roll topped with mozzarella cheese and bake at 400° until cheese is melted for a hot sub. Serves 4-6.

Douglas Foland  
East Cobleskill



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### Korean Style Braised Short Ribs Stew

#### Ingredients:

½ C. chopped scallions  
1-1/2 C. soy sauce  
¼ C. chopped ginger  
½ white onion  
½ C. peeled garlic  
½ C. mirin (or white wine)  
½ C. orange juice  
½ C. apple juice  
4 C. water  
4 lbs. boneless short ribs, soaked in water in fridge overnight.  
Vegetables:  
8 oz. shiitake mushrooms  
1 C. diced carrots  
1 C. cubed butternut squash

#### Instructions:

In blender, combine all ingredients for marinade (only 1 C. water and no vegetables), puree. Add to pot with remaining 3 C. water and bring to a boil. Remove soaked ribs and drain. Score meat on diagonal. When marinade comes to a boil, add ribs. Cover and slow simmer for 2 hours. Add vegetables, cover and simmer for 30-40 minutes until meat is tender. Serve with rice. Serves 4.

Irene Rabinowitz  
Richmondville

### Turkey Corn Chowder

#### Ingredients:

1 T. unsalted butter  
2 garlic cloves, minced  
2 medium celery stalks, finely chopped (about ½ C.)  
2 medium shallots, finely chopped (about ¼ C.)  
2 T. all-purpose flour  
4 C. chicken broth  
1 bay leaf  
2 tsp. dried thyme leaves  
2 large potatoes, peeled and cut into 1-inch pieces (about 5 C.)  
1 C. half and half  
4 C. cubed pre-cooked turkey breast meat  
2 C. frozen corn  
1 tsp. salt

#### Instructions:

In a large sauce pot, melt butter over medium low heat. Add garlic, celery and shallots; cook 4 to 5 minutes or until vegetables are almost soft, stirring occasionally. Increase heat to medium; stir in flour. Cook 1 minute, stirring constantly. Gradually stir in broth. Stir in bay leaf and thyme. Add potatoes and heat to simmering. Partially cover and simmer 15 minutes, stirring occasionally. Stir in half and half; simmer 6 to 8 minutes or until soup thickens slightly, stirring occasionally. Stir in turkey, corn and salt; simmer 2 minutes or until heated through. Remove bay leaf. To serve, ladle into bowls. Servings: 8 cups.

Emma Rose Wegner  
Central Bridge

### Mom's Carrot Cabbage Soup

#### Ingredients:

16 oz. chick broth  
1 C. water  
2 tsp. olive oil  
½ tsp. ground cumin  
7 garlic cloves  
1 tsp. garlic powder  
1 tsp. onion powder  
¼ of an onion, diced  
¼ tsp. ginger powder  
5 cabbage leaves, coarsely chopped  
2 carrots, diced  
juice of half a lemon  
dash of salt to taste

#### Instructions:

In medium pan simmer chicken broth and water. Add olive oil, ground cumin, garlic cloves and garlic powder, diced onion and onion powder, ginger powder and chopped cabbage leaves. After the cabbage is soft (about 30 minutes on medium heat), add carrots and cook for another 30 minutes on low heat. Add lemon and salt when serving. Can be served pureed as well. Makes 3 cups or 2 bowls.

Maria N. Diaz  
Amsterdam

### Tomato Soup

#### Ingredients:

1-1/2 lbs. ripe tomatoes (remove seeds, peel and chop, or 1 28 oz. can puree or crushed tomatoes)  
2 tsp. olive oil  
1 clove garlic, crushed  
1 small red pepper, chopped (optional)  
2 oz. can tomato paste  
¼ C. basil  
4 C. chicken or vegetable stock

#### Instructions:

Heat oil in heavy pan. Cook onion, garlic and red pepper until soft. Add the tomato, cook another 10 minutes - Add the tomato paste, stock, and salt and pepper to taste. Cover and let simmer for 15 minutes. Allow to cool slightly and put mixture in a blender until it is smooth. Return to pan and heat – gradually add the fresh basil to the tomato soup. Cook for 2 minutes and serve.

Rose Marie Joyce  
Cobleskill

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# Casseroles & Quiches



## Spinach Quiche

### Ingredients:

1 box (10 oz.) frozen spinach (drained well)  
1 can (12 oz.) evaporated milk  
½ lb. crispy bacon  
1-1/2 C. shredded Swiss or gruyere cheese  
1 pie crust (8 or 9 inch)  
3 green onions, chopped well  
2 eggs, beaten well  
Recipe can be combined in whatever order you'd like.

### Instructions:

Cook bacon until crisp and line the bottom of uncooked pie shell (with bacon). Drain the spinach well and sprinkle on to bacon. Sprinkle chopped green onions on top of spinach. Sprinkle 1-1/2 cups shredded cheese on top. Beat eggs well and mix into canned milk. Pour egg/milk mixture evenly onto quiche. Bake at 350° until brown, about 45 minutes. Serves 8-12.

Pat Fowler  
Summit

## Coconut-Pecan Sweet Potato Casserole

### Ingredients:

4 C. drained canned sweet potatoes  
½ C. sugar  
2 eggs – beaten  
¼ C. milk  
1 C. butter (divided)  
1 C. flaked coconut  
1 tsp. vanilla  
¼ tsp. nutmeg

### Topping:

¾ C. packed dark brown sugar  
1/3 C. all-purpose flour  
Remaining ½ C. butter  
1 C. chopped pecans  
Mix all together

### Instructions:

Preheat oven to 350° - grease 9x12 casserole. Drain potatoes well. Mash. Add sugar, eggs, milk, ½ cup of butter, coconut, vanilla and nutmeg. Mix very well by hand or with mixer on low speed. Pour into a greased 9x12 casserole. Sprinkle topping over potatoes. Bake at 350° for 30 minutes. Serves 10-12.

Linda Marie Bean  
Sharon Springs

## Creamy Corn Casserole

### Ingredients:

2 C. creamed corn  
½ green pepper, chopped  
1 C. soft bread crumbs  
2 T. butter or margarine, melted  
1 tsp. Worcestershire Sauce  
1 egg, beaten

### Instructions:

Combine all ingredients. Place in a greased casserole. Bake at 350° for 45 minutes. Serves 6.

Marlene Langenbahn  
Cobleskill

## Tuna Fish Pie

### Ingredients:

Pastry for 2 crust pie  
½ C. chopped celery  
1 small onion, chopped  
2 T. butter  
2 C. milk  
1 chicken bouillon cube  
2 cans tuna (7 oz.)  
½ C. diced cooked potatoes  
2 hard boiled eggs, chopped

### Instructions:

Line pie dish – 9" with half of the pastry. Saute celery and onion in butter until soft. Blend in flour. Add milk, then bouillon cube. Cook until thick and smooth, stirring constantly. Stir in tuna, potatoes and eggs. Put in pastry shell. Cover with top pastry. Cut steam vents. Bake at 400° for 35-40 minutes. Serves 6.

Kathleen Bever  
Schoharie

## Corn Casserole

### Ingredients:

1 can (15.25 oz.) of whole kernel corn, drained  
1 can (14.75 oz.) of creamed corn  
1 box (8 oz.) of Jiffy Corn Mix (dry)  
1 C. sour cream  
½ C. butter, melted  
1-1/2 C. cheddar cheese, shredded

### Instructions:

Preheat oven to 350°. Spray a 9x13 baking dish with cooking spray. In a medium bowl, combine the can of whole kernel corn, creamed corn, dry corn mix, sour cream, and melted butter. Stir together until well blended. Pour into prepared baking dish. Bake in preheated oven for 45 minutes. Remove when golden brown and sprinkle with shredded cheddar cheese. Return to oven for another 5-10 minutes longer. Let stand 5-10 minutes. Serve warm. Serves 4-6.

Bonnie Gray  
Delanson

## Dairy Farm Quiche

### Ingredients:

1 pie crust (9 inch deep dish crust)  
5 eggs  
¾ C. whole milk ricotta cheese  
¾ C. heavy cream  
½ tsp. Italian seasoning  
½ tsp. salt  
¼ tsp. black pepper  
2 C. shredded Italian cheese blend

### Instructions:

Preheat oven to 450°. Prick bottom and sides of pie crust with fork. Bake 8 minutes, then remove from oven and set aside. Reduce heat to 375°. In a medium bowl whisk eggs, ricotta cheese, heavy cream, Italian seasoning, salt and pepper. Stir in Italian cheese blend. Pour into crust. Bake 40-45 minutes or until center of quiche is set. Let sit 10 minutes before cutting into wedges and serving. Serves 6.

Carol Sanzo  
Lake Mary, Florida



# Casseroles & Quiches



## Chicken Quiche

### Ingredients:

Pastry for 9-inch one-crust pie  
1 C. cooked chicken, cubed  
1/3 C. finely chopped onion  
4 eggs  
1 C. shredded Swiss cheese, about 4 oz.  
2 C. half and half  
1 tsp. salt  
¼ tsp. black pepper  
1/8 tsp. dried thyme leaves

### Instructions:

Prepare pastry. Sprinkle chicken, cheese and onion in pastry-lined pie plate. Beat eggs slightly; beat in remaining ingredients. Pour egg mixture into pie plate. Cook uncovered in 425° oven for 15 minutes. Reduce oven temperature to 300°. Cook uncovered about 30 minutes longer, until knife inserted half way between center and edge comes out clean. Let stand 10 minutes before cutting. Serves 6.

Linda E. Wegner  
Central Bridge

## Gramma Betty's Casserole

### Ingredients:

4 large chicken breasts  
1 16 oz. package frozen broccoli  
2 10.5 oz. cans cream of chicken soup  
1 C. mayonnaise  
2 T. lemon juice  
2 tsp. curry powder  
2 C. cheddar cheese, grated  
1-1/2 C. bread crumbs

### Instructions:

Cook and cut up chicken. Layer broccoli and chicken in a 9x13 inch pan. In a large bowl, mix soup, mayonnaise, lemon juice and curry powder. Spread the soup mixture over broccoli and chicken. Sprinkle grated cheddar cheese on top and then bread crumbs. Bake casserole in a 350° F oven for one hour. Serves 6.

Patricia Aucompaugh  
Pattersonville

## Tex-Mex Mac and Cheese

### Ingredients:

1 lb. ground round (or what chopped meat you have)  
½ C. onion, chopped  
1 can (18.5 oz.) ready to serve creamy tomato soup  
1 package fajita seasoning mix  
4 C. hot cooked shell macaroni  
2 C. shredded Mexican cheese blend, divided  
1 C. halved cherry tomatoes  
1 can (2 oz.) sliced black olives, drained  
1 tsp. minced garlic

### Instructions:

Preheat oven to 350°. Brown beef in large non-stick skillet, stirring to break up pieces. Add onion and cook 3 minutes; drain fat. Stir in soup and fajita mix. Mix in macaroni, 1-1/2 cups of the cheese, tomatoes and olives. Spoon into 2 quart baking dish. Top with remaining ½ cup of cheese. Bake at 350° for 30 minutes or until hot and bubbly. Serves 6.

Christine B. Schrieck  
Middleburgh

# Vegetables & Sides



## Dill Pickles

### Ingredients:

1 qt. apple cider vinegar  
2 qts. spring water  
½ C. kosher salt  
3 whole garlic cloves in each jar  
1-2 sprigs fresh dill

### Instructions:

Put cucumbers, dill and garlic in jars. Bring water, vinegar and salt to full boil. Pour over cucumbers and seal. Wait one week before eating. Hot water bath process – pint jars, 10 minutes – quart jars, 15 minutes.

Debbie Dashnaw  
Cossayuna

## Sweet Pickle Relish

### Ingredients:

1 quart chopped cucumbers (about 4 medium)  
2 C. chopped onions (about 2 medium)  
1 C. chopped green bell pepper (about 1 large)  
1 C. chopped red bell pepper (about 1 large)  
1/4 C. Ball Salt for pickling & preserving  
3-1/2 C. sugar  
1 T. celery seed  
1 T. mustard seed  
2 C. cider vinegar, 5% acidity  
Ball Pickle Crisp (optional)

### Instructions:

Prep: Wash cucumbers and green and red bell peppers under cold running water; drain. Remove stems and 1/16 inch of blossom ends from cucumbers. Peel onions and chop; measure 2 cups chopped onions. Remove stems and seeds from green and red bell peppers. Chop green bell pepper; measure 1 cup chopped green bell pepper. Chop red bell pepper; measure 1 cup chopped red bell pepper. Combine cucumbers, onions, and green and red peppers in a large bowl. Sprinkle salt over vegetables. Pour cold water over vegetables just to cover. Let stand 2 hours. Drain vegetables. Rinse vegetables under cold running water; drain. Cook: Combine sugar, spices and vinegar in a large saucepan. Bring mixture to a simmer (180°F); add vegetables and simmer 10 minutes.

Fill: Pack hot relish into a hot jar, leaving ½-inch headspace. Add 1/16 teaspoon Pickle Crisp to half-pint jar, if desired. Remove air bubbles. Clean jar rim. Center lid on jar and adjust band to fingertip-tight. Place jar on the rack elevated over simmering water (180°F) in boiling-water canner. Repeat until all jars are filled.

Process: Lower the rack into simmering water. Water must cover jars by 1 inch. Adjust heat to medium-high, cover canner and bring water to a rolling boil. Process half-pint jars 10 minutes. Turn off heat and remove cover. Let jars cool 5 minutes. Remove jars from canner; do not retighten bands if loose. Cool 12 hours. Check seals. Label and store jars.

Debbie Dashnaw  
Cossayuna

# Vegetables & Sides



## Mom's Penny Carrots

### Ingredients:

5 C. carrots, sliced thin (2 lbs.)  
1 C. sugar or stevia  
¾ C. vinegar (apple cider is best)  
½ C. vegetable oil  
1 can tomato soup  
1 tsp. dry mustard  
1 tsp. salt  
1 tsp. Worcestershire sauce  
½ tsp. pepper  
1 green pepper, sliced thin  
1 onion, sliced thin

### Instructions:

Partially cook carrots. Microwave works well. Blend remaining ingredients. Stir in carrots. Refrigerate for up to 3 weeks.

Ann Lape  
Richmondville

## Dilly Beans

### Ingredients:

3 lb. fresh green beans  
2-1/2 C. white vinegar  
2-1/2 C. water  
2 T. pickling salt  
4-8 heads fresh dill  
4-8 cloves garlic  
1 small onion, cut in slices  
4 carrot slices

### Instructions:

Wash beans, trim and cut in 4" lengths. Put in jar. In 3 quart pan combine vinegar, salt and water. Bring to a boil. Meanwhile place 1-2 heads of dill, 1-2 cloves of garlic, onion slice, and carrot slice in hot pint jar. Immediately pour hot vinegar solution over beans, leaving ½" head space. Remove air, wipe jar clean. Put hot lids on jar and screw down firmly. Process in boiling water for 10 minutes. Makes 5 pints.

Christy Marshall  
Hawthorne, Fla.

## Cheese-N-Corn

### Ingredients:

1 can creamed corn  
1 8 oz. brick sharp cheese  
1 egg  
½ C. milk  
1 package crackers, ritz or saltines

### Instructions:

Preheat oven to 350°. Mix creamed corn, egg, and milk together. Shred cheese and add to mixture. Crush crackers and add to mixture. Spread mixture in greased 8x8 pan. Bake for 30-45 minutes until golden brown. Serves 6-8.

Riana K. Shumway  
Howes Cave

## Oven-Baked Pumpkin Risotto

### Ingredients:

1 T. olive oil  
1 medium onion, chopped  
1 C. Arborio rice  
¼ C. canned pumpkin  
1 T. pure pumpkin pie spice blend extract  
2 tsp. sage  
1 tsp. garlic powder  
4 C. chicken broth, heated, divided  
¼ C. grated parmesan cheese

### Instructions:

Preheat oven to 425°. Heat oil in large oven-proof saucepan or Dutch oven on medium heat. Add onion; cook and stir 5 minutes or until tender. Stir in rice. Cook and stir 1 minute to toast rice. Stir in pumpkin, pumpkin pie spice blend extract, sage and garlic powder. Add 3 C. of warm chicken broth; mix well. Bring to boil. Cover. Bake 20 to 25 minutes or until most of the liquid is absorbed. Remove from oven. Add remaining 1 C. broth and parmesan cheese; mix well. Serve with additional cheese, if desired. Serves 4.

Linda E. Wegner  
Central Bridge

## Creamed Kale & Spinach

### Ingredients:

6 T. butter, divided  
4 T. flour  
1 C. whole milk  
¼ C. heavy whipping cream  
2 cloves minced garlic  
1 large bunch of kale, rinsed and leaves torn from stems  
8 oz. baby spinach  
salt and pepper to taste  
½ - 1 C. shredded parmesan cheese  
2 T. minced onion

### Instructions:

Melt 4 tablespoons of butter in medium saucepan over medium heat. Whisk in flour until smooth. Slowly whisk in milk and heavy cream. Add minced onion and bring to a simmer, stirring often to prevent clumping and scorching. Simmer on low heat while preparing the kale. Chop kale into small pieces. Melt remaining 2 tablespoons of butter in large sauté pan over medium heat. Add kale a little at a time, stirring until it begins to wilt. Cover and let kale cook 2-3 minutes. Add spinach and let it wilt. Once kale and spinach is soft, pour in cream sauce. Season with salt and pepper to taste. Mix in parmesan cheese. Pour into oven safe dish. Sprinkle with additional cheese if desired. Bake at 400° F 10 minutes, then broil for 5 minutes.

Jolene Simshauser  
Narragansett, Rhode Island

# Vegetables & Sides



## Cherry Rhubarb Jam

### Ingredients:

4 C. diced rhubarb  
1-1/2 C. sugar  
1 pkg. (3 oz.) cherry gelatin  
1 can (21 oz.) cherry pie filling  
1/8 tsp. almond extract

### Instructions:

In a large saucepan, combine rhubarb and sugar. Let stand for 1-1/2 hours stirring often. Bring to boil and cook uncovered for 10 minutes, until tender. Remove from heat and stir in gelatin until dissolved. Stir in pie filling and extract if desired. Transfer to jars and cool. Cover and store in refrigerator. Will keep up to 3 weeks. Can store in freezer. Yield – 5 cups.

Eileen Wilber  
Schoharie

## Relish

### Ingredients:

4 C. ground onion (3 large)  
4 C. ground cabbage  
4 C. green tomatoes (10)  
12 green peppers  
6 sweet red peppers  
1/2 C. salt  
6 C. sugar  
1 T. celery seed  
2 T. mustard  
1-1/2 tumeric  
4 C. cider vinegar  
2 C. Water

### Instructions:

Grind vegetables using a coarse blade. Sprinkle with salt. Let stand overnight. Rinse and drain. Combine remaining ingredients and pour over vegetable mixture. Heat to boil and simmer 3 minutes. Seal in hot, sterile jars. Makes 8 pts.

Eileen Wilber  
Schoharie

## Grandma Patterson's Chili Sauce

### Ingredients:

3 pecks tomatoes  
1 qt. onions  
6 red sweet peppers  
3 tsp. cinnamon  
2 tsp. cloves  
1 tsp. nutmeg  
3 pt. apple cider vinegar  
3 C. sugar  
1 C. salt  
2 T. celery seed

### Instructions:

Grind tomatoes, onions and red peppers. Put cinnamon, cloves and nutmeg in cloth and tie shut. Add vinegar, sugar, salt, celery seed, tomato, onions and peppers. Mix well in large pan that will fit in your oven. Add spices in bag. Place in 325° oven for several hours, stirring frequently until reduced by half. Prepare pint jars for canning. Ladle hot sauce into jars; process in boiling water bath for 15-20 minutes. Great as a relish, on hamburgers, hot dogs, in spaghetti sauce, and on crackers or toast. Servings: 10-12 pints.

Herb VanNatten  
Howes Cave

# Meat



## KFC Fried Chicken

### Ingredients:

2 pounds chicken wings  
1/2 tsp. black pepper  
2 T. seasoned salt  
1 T. herbs de provence  
2 C. flour  
3/4 C. cornstarch  
3 eggs  
1/4 C. water

### Instructions:

In a large bowl, mix the flour, cornstarch, pepper, seasoned salt, and herbs de provence. Beat eggs into water in separate bowl. Rinse chicken pieces and pat dry. Lightly dip pieces in flour, then into the egg mixture. Finally dip once more into the flour. Deep fry in oil until golden brown and cooked through.

Martha Pike  
Hudson Falls

## Chicken Marsala

### Ingredients:

1/3 C. flour  
salt and pepper  
1-1/2 lb. thick chicken cutlets  
2 T. butter  
1/2 lb. sliced mushrooms  
1/2 C. Marsala wine  
1/2 C. beef broth

### Instructions:

Combine flour, salt and pepper. Coat chicken in the flour mixture (reserve leftover flour mixture). Heat 1 T. butter in large skillet. Brown half the chicken, 3 minutes per side. Remove to a plate; repeat with 1 T. butter and remaining chicken. Set chicken aside. Reduce heat to medium, add mushrooms and sprinkle with 2 tsp. flour mixture. Cook 3 minutes. Add wine and cook 1 minute, then add beef broth. Return chicken to pan, cover, and cook 2 minutes. Serve with mashed potatoes or rice. Serves 6.

MaryBeth Ottman  
Battle Ground, WA

## German Style Pork Chops w/Sauerkraut

### Ingredients:

4 pork chops, 3/4-inch thick, center cut  
1-1/2 T. vegetable oil  
1/2 tsp. salt  
1/4 tsp. pepper  
2 C. sauerkraut  
1/2 tsp. caraway seed  
1-1/2 T. honey  
1/2 C. chopped onion  
1/2 C. chopped apples

### Instructions:

Brown pork chops in a large pot in vegetable oil and season with salt and pepper. Remove chops. Mix sauerkraut with all the remaining ingredients in large pot. Place browned chops on top. Cover and cook over low heat for at least one hour. Baste with juices to keep chops moist. Good with chilled Rhine Wine. Serves 4.

Liz Knapik  
Fort Johnson.



# Meat



## No Salt Added Chicken Meatballs

### Ingredients:

1 egg  
3 T. chopped parsley  
1 T. no salt ketchup  
sprinkle of garlic powder  
¼ C. milk  
dash of pepper  
1 lb. ground chicken  
½ C. grated parmesan cheese  
¼ C. plus 2 T. Italian-style bread crumbs  
This mixture is very loose – and should be.

### Glaze:

1-1/2 T. no salt ketchup  
1-1/2 T. olive oil  
2 tsp. balsamic vinegar  
¾ tsp. sugar

### Instructions:

Preheat oven to 325°. In a large bowl combine egg, parsley, ketchup, garlic powder, milk and pepper. Mix well. Add ground chicken, grated cheese and bread crumbs. Use your hands to mix ingredients well. Remember, this is loose and wet. Form medium size balls. Place on ungreased 9x13 baking dish. Make glaze by combining all of the ingredients in a small bowl. Mix very well until totally blended. Spoon over each ball. Bake for only 30-35 minutes until meat thermometer reaches 170°.

Linda Marie Bean  
Sharon Springs

## Wow Chicken

### Ingredients:

8 boneless, skinless chicken thighs  
1-1/3 C. mayo  
1 C. parmesan cheese, freshly grated  
3 tsp. Lawry's Season Salt  
1 tsp. pepper  
2 tsp. garlic powder

### Instructions:

Trim chicken of any fat. Mix mayo, cheese and seasonings together. Spread mixture on each side of chicken and place in a baking dish. Bake at 375° for 45 minutes. Serves 6-8.

Jolene Simshauser  
Narragansett, Rhode Island

## Venison Burger

### Ingredients:

1 lb. trimmed venison  
¼ lb. fatty bacon and pork fat or beef fat  
kosher salt  
ground black pepper  
3 T. olive oil or vegetable oil to coat skillet, if needed  
4 slices cheddar cheese  
4 hamburger rolls

Toppings: lettuce, tomato, pickle, mustard and ketchup

### Instructions:

Slice venison into 1 or 2" cubes. Run through meat grinder. Use cast iron skillet or grill at high heat. Divide meat into four parts and form patties. Salt and pepper if needed as bacon ends may be salt enough. Cook for 3 or 4 minutes – flip for another 2 or 3 minutes. Add cheese slice to each patty, close skillet lid, turn off heat for a minute or two as cheese is melting. Prepare rolls with condiments and toppings. Serve immediately.

Joan M. Babcock  
Chico, California

# Main Dishes



## Homemade Hamburger Helper

### Ingredients:

1 pound lean ground beef  
1 small onion, finely chopped  
1 tsp. paprika  
1 tsp. dried parsley  
1 tsp. garlic powder  
pinch to ½ tsp. cayenne powder  
salt and pepper to taste  
1-1/2 C. milk  
1-1/2 C. beef broth  
2 C. elbow macaroni, uncooked  
1 Can (8oz.) tomato sauce  
2 C. shredded cheddar cheese

### Instructions:

Heat a large skillet over medium heat. Brown the ground beef, onion, paprika, parsley, garlic powder, cayenne powder, salt and pepper. If using a ground beef with a higher fat content add in the seasonings after draining the grease. Stir in the milk, broth, macaroni and tomato sauce. Bring to a boil, cover and reduce heat to a simmer. Cook for 10-12 minutes or until pasta is tender. Stir in cheddar cheese until melted. Serves 6.

Serve with steamed vegetables of your choice, a simple side salad, fresh fruit of choice or buttered bread.

Recipe Notes: If using a whole wheat elbow pasta you may need to add in more liquid while cooking. This recipe is for elbow pasta – if using another type of pasta you may need to adjust the liquids.

Jennifer Dilanne  
Schenectady

## Chicken Garden Medley

### Ingredients:

1 lb. boneless chicken breasts  
1 garlic clove, minced  
¼ C. butter, divided  
1 small yellow squash, halved and sliced  
1 small zucchini, halved lengthwise and sliced  
½ C. julienned red pepper  
½ C. julienned green pepper  
¼ C. thinly sliced onion  
2 T. flour  
½ tsp. salt  
¼ tsp. pepper  
¾ C. chicken broth  
½ C. half & half  
8 oz. angel hair pasta, cooked & drained  
2 T. shredded parmesan cheese

### Instructions:

In a skillet, sauté chicken and garlic in 2 T. butter until juice runs clear (10-12 minutes). Add vegetables, cook until crisp and tender, remove. In same skillet, melt remaining butter. Stir in flour, salt and pepper to form a paste. Gradually add broth. Bring to a boil, and stir until thickened (2 minutes). Stir in half & half cream – heat through. Add chicken and vegetables. Stir until well mixed. Place pasta in a greased 2 quart baking dish. Pour chicken mixture over top. Sprinkle with cheese. Cover and bake for 15 minutes. Uncover and bake 5 minutes longer or until heated through. Serves 4.

Mary Wood  
Schoharie

### Chili Cheese Dog Bubble-Up Bake

#### Ingredients:

1 Can (28 oz.) chili with beans  
8 all-beef hotdogs, cut into bite-size pieces  
2 C. shredded cheddar cheese (8 oz.)  
2 Cans (12 oz. each) Pillsbury flaky layers refrigerated buttermilk biscuits (10 biscuits each)  
2 T. butter, melted  
1 tsp. garlic powder  
1 tsp. parsley flakes

#### Instructions:

Heat oven to 375°. Lightly spray 13x9-inch (3 quart) baking dish with cooking spray; set aside. Mix 1 can (28 oz.) chili with beans and 8 all-beef hotdogs, cut into bite-size pieces, in baking dish. Top with 2 cups shredded cheddar cheese (8 oz.). Open 2 cans (12 oz. each) Pillsbury Grands Jr. Golden Layers refrigerated biscuits; separate into biscuits, and cut each into 4 pieces. Place in large bowl; toss with 2 Tablespoons melted butter, 1 teaspoon garlic powder and 1 teaspoon parsley flakes. Scatter biscuits on top of casserole. Bake 20 to 22 minutes or until biscuits are light golden brown and cooked through. Let stand 5 minutes before serving. Serves 6.

Lisa Robinson  
Watervliet

### Creamy Chicken Riggies

#### Ingredients:

1 (16 ounce) package rigatoni pasta  
3 T. olive oil  
1-1/2 pounds skinless, boneless chicken breast, cut in bite-sized pieces  
3-4 T. of red wine vinegar or red wine vinaigrette dressing  
salt and ground black pepper to taste  
1 onion, diced  
2 Cubanelle peppers, seeded and thinly sliced  
3 cloves garlic, minced  
1 (28 ounce) can crushed tomatoes  
3-4 roasted red peppers, drained and chopped  
2 or 3 pickled hot cherry peppers, seeded and minced (more if you like it spicy)  
1-1/2 to 2 C. heavy cream  
1/2 C. grated Parmesan cheese  
8 oz. block of cream cheese, softened

#### Instructions:

Step 1: Bring a large pot of lightly salted water to a boil over high heat. Add rigatoni pasta and cook until tender yet firm to the bite, 8 to 10 minutes. Drain and keep warm.

Step 2: In a perfect world I cut up the chicken and let it marinate in red wine vinaigrette dressing overnight. Heat olive oil in a large skillet over medium-high heat. Season chicken with salt and pepper, and red wine vinegar/vinaigrette and cook in the hot oil until lightly browned on all sides, and no longer pink in the center, about 7 minutes. Remove the chicken from the skillet and keep warm.

Step 3: Stir onion, Cubanelle peppers, and garlic into the skillet. Cook and stir until onion softens, about 4 minutes. Add crushed tomatoes, roasted red peppers, and hot cherry peppers. Bring to a simmer. Cut up softened cream cheese into small pieces and stir in. You can judge yourself of how creamy you want your sauce but adding at least some cream cheese has been the difference maker for me. Stir in cooked chicken and heavy cream (same as the cream cheese, use your judgement on the amount of heavy cream); simmer for 2 to 3 minutes. Stir in cooked pasta.

Step 4: Serve garnished with Parmesan cheese.

Matt Brisley  
Schoharie

### Sofrito

#### Ingredients: (Makes 1-1/2 cups)

1 oz. salt pork or 1/4 cup bacon, cubed very small (optional)  
2 T. oil, olive or vegetable  
1/2 C. finely chopped onion  
1/4 C. finely chopped pepper (green, red, yellow, etc. – sweet)  
1/4 C. chopped tomato or canned (finely chopped)  
2 cloves garlic, masked or pressed  
4 sweet Spanish peppers – ajies dulces (if these are unavailable, substitute other sweet peppers, such as frying peppers or Cubanelles) four sweet = 1 other variety, finely chopped.  
2 T. each pimento stuffed olives and capers (optional – used more often in rice or meat than in bean/pea dishes)  
1 small fresh tomato, chopped or 1/4 C. tomato sauce or 1-2 T. tomato paste  
4 leaves culantro/recao (flat, large leaf, like cilantro, but more pungent) If not available, substitute 1-2 T. Recaito, if available.  
2-3 finely chopped cilantro leaves or use dry flakes  
1 tsp. fresh oregano leaves, finely chopped or 1/4 tsp. dry  
1/4 tsp. ground black pepper  
Salt to taste – use at least 1/2 tsp.  
2 oz. ham steak, cubed = 1/2 cup (optional)  
1 packet sazón with achiote

This forms the base for many Puerto Rican dishes such as beans, meat dishes, picadillo (ground beef or pork for meat pies, stuffed peppers, etc.) rice and beans, soups, etc. One to 3/4 cup is usually enough for a recipe serving 4-6 people.

#### Instructions:

Sauté the ingredients in order in a large pan in oil. Add each ingredient and sauté over low to medium heat until all are combined, not toasted or crispy. After 15 minutes the sofrito becomes like a paste, all melded together. Note: Sofrito means sautéed. It's a moist base for many dishes.

For rice dishes, in a medium or large pot, place 1/2 - 3/4 cup of the prepared sofrito. Add uncooked rice with or without meat or seafood.\* Sauté over medium heat for 5-10 minutes. Add broth or water as indicated. Continue with the recipe or instructions.

\*Meats: pork, spareribs, chicken, Vienna sausage, etc. Cook with the rice, unless canned product is used.

\*Seafood: shrimp, clams, calamari, etc., canned or fresh.

For canned beans or peas (such as kidney beans, navy pea beans, chick peas, pigeon peas) add sofrito to the beans with the liquid. Dry beans or peas may be used. Cook as directed, then add sofrito. Use additional water to prevent scalding/burning. Simmer over low heat for 20-30 minutes, stirring occasionally.

Optional: add uncooked cubed potatoes, squash, pumpkin or to the beans before simmering. The liquid thickens into a broth. Serve over white, brown or yellow rice (prepackaged or any dish made with meat or seafood). Rice and beans can be prepared as a vegetarian dish and together they are a complete protein.

Refrigerate any unused sofrito for up to one week or freeze for later use. I use a food processor to chop the onions, peppers, garlic, etc. I often have one and a half or two cups of sautéed/sofrito and I freeze the leftovers in a smaller portion.

Margaret Dafeldecker  
Warnerville

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### **Rottini with Vienna Sausage & Tomato Paste**

#### **Ingredients:**

For the rottini:

2 C. rottini

4 C. Water

For the sauce:

5 T. tomato paste

4 Vienna sausages chopped

¼ C. chopped onion

1/3 C. chopped cilantro

1 pinch salt

1 pinch parsley condiment

1 pinch sage

1 pinch Italian seasoning

2 T. olive oil

4 T. mozzarella cheese or hard white cheese

#### **Instructions:**

First, in a pot put 4 cups of water to boil. Put the heat to medium. Then let the water boil. When you see the water bubbling then add 2 cups of rottini. When you see or taste the rottini and it's soft, not hard, they are done. Drain the water out – not all of it. Leave about ½ of the same water. Turn off the stove. You have the rottini there in the pot – you can transfer it to a pan or use the same pot. Chop ¼ of onions and chop the cilantro – put in the pot or pan. Add 1 pinch of salt, 1 pinch of parsley condiment, 1 pinch of sage condiment, and 1 pinch of Italian seasoning – all goes in the pot or pan. Lastly, add 4 chopped Vienna sausages and 5 tablespoons of tomato paste in the pot or pan. After you put all ingredients in the pot, turn on the stove to medium heat. Stir constantly with a wood spoon or a wood fork. Add 2 tablespoons of olive oil. Stir until you see the tomato paste had blended well – that's when they are done. Taste if it needs more salt or condiments, if so, add ½ tablespoon of salt. If it's perfect don't add anything. So it should be ready to turn off the stove. Serve on a plate. You could use 4 tablespoons of mozzarella cheese or hard white cheese for a better taste if you want. Then you can enjoy your meal.

Marsha O'Brien  
Cobleskill

### **Sour Cream Chicken**

#### **Ingredients:**

4 T. flour

8 oz. sour cream

1 can undiluted cream of mushroom soup

2/3 C. white wine or sherry

4 chicken breast halves, skinless and boneless

1 small can mushroom pieces, drained  
pepper and garlic powder to taste.

#### **Instructions:**

Mix flour and sour cream in a medium bowl. Add the soup, wine, mushrooms, pepper and garlic powder; mix well. Pour over chicken in an 8-1/2" x 11" baking dish. Bake at 350° F for 90 minutes. Serves 4.

Claudia Shaylor  
Schoharie

### **Shrimp Taco**

#### **Ingredients:**

6 medium pre-cooked shrimp, peeled – sautéed in ½ tsp. olive oil and ½ clove garlic

1 C. green cabbage, raw and chopped

¼ C. small pineapple pieces, fresh

¼ C. chopped radish, raw

Green Sauce:

Mix together

1 T. reduced-fat mayo

¼ tsp. honey

2 T. avocado

sprinkle of cilantro, finely chopped

squeeze of lemon juice

#### **Instructions:**

Mix cabbage in with green sauce, and then top with cooked shrimp, pineapple and chopped radish. Put on taco shell.

Connie Bates  
Gilboa

### **Shrimp Creole**

#### **Ingredients:**

½ C. chopped onion

½ C. chopped celery

2 cloves of garlic

3 T. olive oil

1 lb. can crushed tomatoes

1 can (8 oz.) stewed tomatoes with chilies

1-1/2 tsp. salt

1 tsp. sugar

1 tsp. chili powder

1 T. Worcestershire

2 tsp. cornstarch

16 oz of raw cleaned shrimp

1 medium green pepper, chopped

#### **Instructions:**

Cook onion, celery and garlic in hot oil until tender, but not brown. Add the tomatoes and the next 6 ingredients. Simmer uncovered for 45 minutes.

Mix cornstarch with 1 tablespoon of cold water; stir into sauce.

Cook and stir until mixture becomes thickened and bubbles.

Add shrimp and green pepper – cover and simmer until done, about another 5 minutes. Serve over hot rice.

Mary Dooris  
Schoharie

### **Chili**

#### **Ingredients:**

¼ C. plus 2 T. vegetable oil

2-1/4 pounds ground venison

Kosher salt and freshly ground black pepper

3 large poblano chiles, stemmed and diced

1 large onion, chopped

6 cloves garlic, thinly sliced

2 T. ancho chile powder, or to taste

1-1/2 T. ground cumin

1 tsp. dried oregano

3 (14.5 ounce) cans whole tomatoes, preferably in tomato puree

3 T. minced chipotle chiles in adobo

2 (15 ounce) cans kidney beans or pinto beans, rinsed and drained

3 C. Blonde Game Stock or chicken broth

#### **Instructions:**

Heat a large Dutch oven or other wide, heavy saucepan over medium-high heat. Add 2 tablespoons of the oil. Sprinkle the venison generously with salt and pepper. Working in batches, crumble the venison into the pot in large chunks and sear until browned, 6 to 8 minutes per batch, transferring to a large bowl as each batch is done and adding more oil as needed. Reduce the heat to medium. Add the remaining 2 tablespoons of oil, the poblanos, and the onion, scraping up the browned bits at the bottom of the pot. Raise the heat to medium-high heat and cook, stirring often, until softened, 8 to 10 minutes. Stir in the garlic, ancho chile powder, cumin, and oregano and cook, stirring constantly for 1 minute. Add the tomatoes, crushing them with your hands or mashing them with a potato masher. Add the chipotles, half of the beans, the stock and the venison with any juices that have accumulated in the bowl. Stir to combine, then bring to a simmer. Cook, partially covered, stirring occasionally, until the venison is tender, about 2 hours. Add the remaining beans and warm through. Taste and adjust the seasonings.

For serving: Serve the chili with corn chips or cornbread, cheese, sour cream, onions or scallions, and chiles.

John H. Babcock  
Chico, California



# Desserts



## Chocolate Cream Pie

### Ingredients:

1-1/2 C. sugar  
1/3 C. all-purpose flour  
3 T. baking cocoa  
1/2 tsp. salt  
1-1/2 C. water  
1 Can (12 ounces) evaporated milk  
5 large egg yolks, lightly beaten  
1/2 C. butter  
1 tsp. vanilla extract  
1 pastry shell (9 inches), baked  
Whipped topping and baking cocoa, optional

### Instructions:

In a large saucepan, combine the first 6 ingredients. Cook and stir over medium-high heat until thickened and bubbly, about 2 minutes. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Whisk 1 cup hot mixture into egg yolks. Return all to the pan; bring to a gentle boil, stirring constantly. Remove from the heat; stir in butter and vanilla. Cool slightly. Pour warm filling into crust. Cool for 1 hour. Chill until set. If desired, top with whipped cream and sprinkle with cocoa to serve. Serves 8.

Jennifer DiLanne  
Schenectady

## Banana Berry Mango Fluff

### Ingredients:

1 C. heavy whipping cream  
1 T. sugar  
1/2 tsp. vanilla extract  
1 ripe mango, peeled and cubed  
2 medium bananas, sliced  
1 pint (11.5 oz.) fresh raspberries  
1 C. fresh blueberries

### Instructions:

Whip cream, sugar and vanilla extract using an electric mixer. Whip until stiff peaks form – test by lifting up mixer. When whipping cream is fluffy with stiff peaks forming, mixer can be removed from the bowl. Set aside. Cut up fruit. Rinse berries. Place all fruit in a large mixing bowl.

Add whipping cream over fruit and gently mix.

Portion into 6 dessert cups. Chill until serving. Serve immediately. Servings 6 (1 cup per person). (Gluten-Free)

Connie Bates  
Gilboa

## Almond Brittle

### Ingredients:

1 C. sugar  
1/2 C. corn syrup  
1/4 tsp. salt  
10 oz. slivered almonds  
2 T. butter  
1 tsp. baking soda

### Instructions:

Heat sugar, corn syrup and salt until dissolved. Add almonds. Cook to hard crack (300°). Remove from heat, and stir in butter and baking soda. Pour onto greased cookie sheet, quickly spreading it out with forks. Cool at room temperature for about one-half hour. Break into pieces. Store tightly covered.

MaryBeth Ottman  
Battle Ground, WA.

## Pumpkin Pecan Crisp

### Ingredients:

1 Can of pumpkin (15 oz. can)  
1 C. evaporated milk  
1 C. sugar  
1 tsp. vanilla extract  
1/2 tsp. cinnamon  
1 box yellow cake mix  
1 C. chopped pecans  
1 C. butter

### Instructions:

Preheat oven to 350°. Prepare 9x13 baking pan with non-stick cooking spray. Stir together pumpkin, milk, sugar, vanilla, and cinnamon. Pour the mixture into baking pan. Sprinkle the cake mix over pumpkin mixture. Top cake mix with pecans and drizzle butter over pecans. Bake for 1 hour or until golden brown. Allow crisp to rest 10 minutes before serving. Add ice cream or whip cream if desired. Serves 12.

Katherine Gregory, Cobleskill

## Mom V's Ricotta Puff's

### Ingredients:

1 lb. Ricotta cheese  
2 C. flour (regular)  
5 eggs – slightly beaten  
pinch of salt  
5 T. sugar  
4 tsp. baking powder  
2 tsp. vanilla  
Powdered sugar, enough to dust when completed  
3 inches of vegetable or canola oil

### Instructions:

Beat the first seven (7) ingredients with a wooden spoon (not metal) until well mixed. Drop by teaspoon into 3 inches of hot oil, turn until slightly golden color. Only fry a few at a time as they puff-up. Drain on rack with paper towels under it. While warm, sprinkle with powdered sugar. Enjoy the same day. Serving size depends on teaspoon drops. Oil should be hot, not boiling.

Linda Marie Bean, Sharon Springs

## Sandies Cookies

### Ingredients:

1 C. butter  
1/3 C. granulated sugar  
2 C. sifted flour  
1 C. chopped pecans  
2 tsp. water  
2 tsp. vanilla

### Instructions:

Cream butter and sugar. Add 2 tsp. water and vanilla, mix well. Blend in flour and nuts; chill for 4 hours; shape in balls or fingers. Bake on ungreased cookie sheet at 325° for 20 minutes. Remove from pan, roll in confectioners sugar. Yields – 3 dozen.

Dorothy Pickett, Gilboa

## Chocolate Mayonnaise Cake

### Ingredients:

3 C. flour  
1-1/2 C. sugar  
1/3 C. cocoa  
2-1/4 tsp. baking powder  
1-1/2 tsp. baking soda  
1-1/2 C. real mayonnaise  
1-1/2 C. water  
1-1/2 tsp. vanilla

### Instructions:

Grease 9x13 pan. Sift together dry ingredients in large bowl. Stir in mayonnaise. Gradually stir in water and vanilla until smooth. Pour in pan. Bake in 350° oven for 30 minutes.

Beth Nelson, Stamford

### Ann's Ginger Snaps

**Ingredients:**

¾ C. melted butter  
1 C. sugar  
½ C. molasses  
1 egg  
1 tsp. baking soda  
½ tsp. salt  
1 tsp. ginger  
1 tsp. cinnamon  
2 C. flour

**Instructions:**

Beat together first 4 ingredients. Mix together dry ingredients. Add to wet mixture. Mix well. Chill. Scoop into 1" balls. Roll in sugar. Separate on cookie sheet (they spread). Bake at 375° for 8-10 minutes. Servings: 48 cookies.

Ann Lape  
Richmondville

### Crumb Cake

**Ingredients:**

1 box yellow cake mix  
1 pkg. Dream Whip Topping  
4 eggs  
1 C. water  
1-1/2 tsp. vanilla  
Crumbs:  
1 lb. melted margarine  
4 C. flour  
1-1/3 C. sugar  
5 tsp. cinnamon  
pinch of salt

**Instructions:**

Mix together and beat first 5 ingredients for 4 minutes. Pour into greased and floured pan (12x18). Bake at 350° for 20-25 minutes. While baking, make crumbs. After 20-25 minutes lump crumb mixture on cake. Return to oven and bake another 20-22 minutes. Cool. When done dust with confectioners sugar. Serves 12.

Judy Kramer  
Charlottesville

### My Favorite Crepes

**Ingredients:**

1 C. flour  
¼ C. confectioners sugar  
¼ tsp. salt  
1 C. milk  
2 eggs  
3 T. melted butter  
1 tsp. vanilla

**Instructions:**

Sift together the dry ingredients. Add remaining ingredients and whisk until smooth. Heat a lightly greased 6" skillet. Add about ¼ cup of the batter. Spread to cover bottom of pan. Cook until light brown. Turn and brown the other side. Place some kind of fruit on one half and fold the other half over the fruit. May top with confectioners sugar, maple, or whip cream. Serves 6.

Ann Lape  
Richmondville

### Peanut Butter/Chocolate Candy

**Ingredients:**

1 lb. confectioners sugar  
1 creamy peanut butter (18 oz.)  
1 stick of butter (slightly melted)  
2/3 C. brown sugar

**Topping:**

1 tsp. shortening  
12 oz. chocolate chips

**Instructions:**

Mix the 4 ingredients together and work with hands until all is moist and smooth. Pack down firm on a cookie sheet. Melt 1 teaspoon shortening with 12 oz. chocolate chips until melted. Pour over top of peanut butter mixture. Chill until firm. Cut into fudge-like pieces.

Ruth Hayes  
Cobleskill

### Potato Chip Cookies

**Ingredients:**

1 C. margarine, softened  
1 C. sugar  
1 egg  
2 C. flour  
1 tsp. baking soda  
salt to taste  
¾ C. chopped pecans  
¾ C. crushed potato chips

**Instructions:**

Cream margarine and sugar in mixing bowl until light and fluffy. Beat in egg. Add flour, baking soda and salt; mix well. Stir in pecans and potato chips. Shape with floured hands into 1-inch balls. Place on cookie sheet; flatten with fork. Bake at 375° for 10-12 minutes or until brown. Remove to wire rack to cool. 36 servings.

Mary Speidell  
Sharon Springs

### Flan

**Ingredients:**

Glaze:  
½ - ¾ C. sugar  
3-4 drops lemon juice  
\* \* \*  
¾ - 1 C. sugar  
½ - ¾ C. condensed milk  
1 can (12 oz.) evaporated milk  
1-1/2 C. milk  
¼ - ½ C. half and half  
¼ tsp. salt  
4-5 large eggs  
1 tsp. vanilla  
(optional substitution – ¾ tsp. grated lemon rind)

**Instructions:**

Set the oven at 325°-350°. Place a heavy jelly roll pan filled up 2/3 with water, on the rack and let heat. Sugar glaze – in a medium saucepan melt the sugar with lemon over medium low heat, stirring continually while it melts and turns golden amber color, 8-10 minutes. DO NOT LET IT BURN; IT WILL GET BITTER. Keeping the caramelized sugar over very low heat, pour/place the glaze in each mold/ramekin, turning them to cover the bottom and sides. Set aside. Cream mixture – Mixing in a large bowl, mix sugar, evaporated milk and salt to dissolve the sugar. You can use a mixer on low or a whisk. Add the condensed milk and mix. Add the rest of the liquid ingredients, blending continually. Lightly beat the eggs and add them to the mixture, blending in. Do not over beat. Avoid forming foam/bubbles. If they do form, let the mixture rest until they dissolve, for no more than ten minutes. If needed, skim the foam off. The foam will make air bubbles in the flan. Fill each mold – place the molds on the pan in the oven, carefully. Bake for 45 minutes to 1 hour, or until a knife inserted in the center comes out clean. If they begin to form a crust, lower the oven temperature. Cool at room temperature for at least 1 hour. Cover and refrigerate. Before serving, run knife around the edge of each mold and invert on serving dish.

Margaret Dafeldecker  
Warnerville

### Schoharie County Maple Jumbles

#### Ingredients:

Step #1 - combine thoroughly in bowl and set aside:  
2-1/2 C. plus 2 T. all-purpose flour (spooned into measuring cup/  
spoon and leveled off)  
2 T. buttermilk powder (available at Walmart)  
1/2 tsp. cinnamon  
1/4 tsp. allspice  
1/2 tsp. salt  
1 tsp. baking soda

Step #2 - beat together with electric mixer until smooth:

1 egg  
1/2 C. granulated sugar  
Step #3 - add and beat until smooth:  
1/2 C. lard or butter, at room temperature  
1/2 C. Schoharie County dark amber maple syrup (also labeled  
"dark with robust flavor")

#### Royal Icing:

6 oz. confectioners sugar  
2 T. meringue powder or egg white powder (available in Wilton  
aisle at Walmart)  
2-3 T. water  
1/2 tsp. vanilla extract

#### Instructions:

Beat in reserved flour mixture with Step #1, several tablespoons  
at a time, alternating with tablespoons of water (up to 1/2 cup  
total) until dough cleans bowl. Should be smooth but not soft.  
Wrap in wax paper, chill several hours or overnight.  
Preheat oven to 350°. In sections, roll out dough between sheets  
of wax paper (dust dough first with a little flour if it seems sticky)  
a scant 1/4" thick. Cut with 3" doughnut cutter, place 2" apart on  
greased or parchment-lined baking sheet. Bake 8-9 minutes,  
just until undersides start to brown. Cool on pan 1 minute, then  
remove to wire rack. Re-roll doughnut holes (but do not add  
more flour) until all dough is used.

When jumbles are cool, frost with royal icing: Mix together in  
small bowl until smooth and spreadable but not runny. As each  
jumble is frosted, immediately sprinkle wet surface with:  
Schoharie County granulated maple sugar (about 1/4 cup total  
for recipe). Let frosting harden completely before serving. Store  
in airtight tin. These cookies are good "keepers" and hold up  
well in shipping.

Linda Blakely  
Huntersland

### Florrie's Dessert

#### Ingredients:

1/4 lb. butter  
3/4 C. milk  
3/4 C. flour  
3/4 C. sugar  
2 tsp. baking powder  
1/8 tsp. salt

#### Instructions:

Melt butter in cake dish. While butter is melting mix: 3/4 C.  
milk, 3/4 C. flour, 3/4 C. sugar, 2 tsp. baking powder and 1/8 tsp.  
salt. Mix well (can beat with mixer). Pour over melted butter.  
Do not stir. Top with 3 C. blueberries or cranberries, etc. and 1  
T. sugar. Bake at 325° for 1 hour or until slightly browned and  
is set in center.

Ann Adams  
Sharon Springs

### Soft Batch Cream Cheese Chocolate Chip Cookies

#### Ingredients:

|                                    |                             |
|------------------------------------|-----------------------------|
| 1/2 C. salted butter, softened     | 1 tsp. pure vanilla extract |
| 8 ounces cream cheese, softened    | 1/2 tsp. salt               |
| 1 C. sugar                         | 1 tsp. baking soda          |
| 1/2 C. brown sugar (light or dark) | 2 C. flour                  |
|                                    | 1 C. chocolate chips        |

#### Instructions:

Preheat oven to 350°. In a large bowl cream butter, cream cheese  
and sugars until smooth and creamy. Then add vanilla and mix  
well. Next add flour, salt and baking soda until all dry ingredients  
are blended. Do not over mix. Last, add the chocolate chips in  
dough. Place heaping round tablespoon of dough on an ungreased  
cookie sheet – bake at 350° and enjoy!

Mary Dooris  
Schoharie

### Zucchini Brownies

#### Ingredients:

In a bowl add the following ingredients and blend until smooth:

3 eggs  
2 C. sugar  
1 C. crisco oil  
3 T. vanilla extract

Set aside 2 cups ground zucchini, drained

In another bowl add the following ingredients:

2 C. flour  
4 tsp. baking cocoa  
2 tsp. cinnamon  
2 tsp. baking powder  
2 tsp. baking soda  
1 tsp. salt

#### Instructions:

Combine all ingredients until well blended. Add 1 cup chocolate  
morsels and 1 cup chopped nuts (your choice). Place in an oblong  
15x13 baking dish. Bake at 350° for 30-40 minutes. Cool – serve  
with cool whip or you can frost with chocolate icing.

Marlene Langenbahn  
Cobleskill

### Dot's Sugar Cookies

#### Ingredients:

1-1/2 C. sugar  
1 C. shortening  
3/4 C. milk  
2 eggs  
1/4 tsp. nutmeg or cinnamon  
1/2 tsp. vanilla  
2 tsp. cream of tartar  
pinch of salt  
4-5 C. flour  
add flour to roll out as needed

#### Instructions:

Cream sugar, shortening, eggs and milk. In a separate bowl blend  
dry ingredients. Slowly add dry ingredients, but add the 5<sup>th</sup> cup  
of flour after the 4<sup>th</sup> cup is mixed. Add flour as needed to roll out.  
Bake at 350° for 10-12 minutes until bottom of cookies are golden.  
You may frost when cool or sprinkle with sugar prior to baking.

Marcelia Wright  
Howes Cave

### Karo Pecan Pie

#### Ingredients:

3 eggs, slightly beaten  
1 C. light corn syrup  
1/2 C. sugar  
3 T. melted butter  
1 tsp. vanilla  
1/2 tsp. salt  
1 C. pecans

#### Instructions:

Make your pie shell and prick it with a fork. Bake at 400° - after  
4 minutes, remove it. Next, mix ingredients as listed above. Stir  
the sugar until it dissolves. Pour into the 9" pie crust and bake it  
in a moderate oven - 325°-350° until done. Serves 5 or 6.

Linda VanSchaick  
Cherry Valley



### Dianna's Bread 'n' Butter Blueberries Dessert

#### Ingredients:

6 slices farmers bread, buttered  
1 C. sugar with lemon juice and rind  
4 T. butter, softened  
1 qt. farm blueberries  
½ tsp. ginger (optional)

#### Instructions:

Mix sugar and lemon  
Butter bread  
Diagonally cut in half  
Place bread in baking dish  
Cover with blueberries and sugar mixture  
Build layers  
Bake at 325-350° for 45 minutes  
Let cool – serve with farm fresh whipped cream. Great for brunch. Serves 6.

Dianna Waldron  
Middleburgh

### Strawberry Skillet Pound Cake

#### Ingredients:

¾ C. plus 1 T. unsalted butter, softened and divided  
2 C. plus 2 T. flour, divided  
1 lb. fresh strawberries  
1-1/2 C. plus 3 T. sugar, divided  
3 large eggs  
¾ tsp. vanilla  
1-3/4 tsp. baking powder  
¾ tsp. kosher salt  
¾ C. sour cream

#### Instructions:

Brush inside 10 inch cast iron skillet and 1 T. butter and sprinkle with 2 T. flour and shake out excess. Chop ½ strawberries and cut remaining in half lengthwise. In large bowl, beat remaining ¾ C. butter and 1-1/2 C. sugar until fluffy. Add eggs and beat well. Add vanilla. Whisk together 2 C. flour, baking powder and salt and pepper and add to butter mixture alternating with sour cream until combined. Fold in chopped berries and spoon in skillet. Arrange strawberry halves on top and sprinkle with 2 T. sugar. Bake about 50 minutes. Cover edges and foil if necessary. Sprinkle with 1 T. sugar and cool on wire rack. Oven Temp. 350°. Serves 8.

Eileen Wilber  
Schoharie

### Fudge Fancy

#### Ingredients:

1-1/2 C. confectioners' sugar  
¾ C. soft butter  
1 egg  
2-1/2 C. flour  
1 tsp. vanilla  
1 tsp. almond flavoring  
1 tsp. baking soda  
1 tsp. cream of tartar

#### Instructions:

Cream butter and sugar. Mix in egg and flavorings. Mix in dry ingredients. Batter will be stiff. Can refrigerate a few minutes or can make into balls. Place 2 inches apart on cookie sheet. Press down with fork. Bake at 350° for 10 minutes. Top with a dollop of chocolate frosting. Makes approximately 2 dozen cookies.

Karen Miller  
Schoharie

### Blueberry Zucchini Cake With Fresh Lemon Buttercream

#### Ingredients:

3 large eggs  
1 C. vegetable oil  
1 T. vanilla extract  
2-1/4 C. sugar  
2 C. shredded zucchini  
3 C. all-purpose flour  
1 tsp. salt  
1 tsp. baking powder  
¼ tsp. baking soda  
1 pint blueberries (tossed in 1 tsp. flour)  
Lemon Buttercream:  
1 C. butter at room temperature  
4 C. confectioners' sugar  
Juice of lemon

#### Instructions:

Set oven to 350°. Lightly grease and flour a 9x13 pan. Beat the eggs, oil, vanilla, and sugar. Fold in zucchini. Whisk flour, baking soda, baking powder, and salt to combine. Slowly add it to wet mixture, mixing just enough to blend. Fold in blueberries and pour the batter into the prepared pan. Bake for about 50 minutes, just until the top is turning golden and a toothpick inserted in the center comes out without wet batter clinging to it. Frosting: Put softened butter into bowl until creamy. Add sifted powdered sugar one cup at a time. After adding the second cup of sugar, add in the lemon juice. Finish with the other two cups. Adjust the texture by adding a little more lemon or a little more sugar.

Elizabeth Patterson  
Cobleskill

### Apple Crisp Bars

#### Ingredients:

Shortbread Crust:  
½ C. unsalted butter, room temperature  
¼ C. packed brown sugar  
½ tsp. vanilla extract  
1-1/4 C. flour  
Apple Filling:  
4 C. apples, peeled, cored and thinly sliced  
2 T. flour  
¼ C. sugar  
Crisp Topping:  
½ C. packed brown sugar  
¼ C. sugar  
¾ C. flour  
1 tsp. cinnamon  
½ tsp. salt  
6 T. chilled butter, cubed

#### Instructions:

For the crust: Preheat oven to 350°F and grease an 8x8 pan. Beat the butter and sugar until light and fluffy (2-3 minutes). Add vanilla and mix. Add flour and mix until combined and dough is crumbly. Press dough into bottom of prepared pan. Bake for 12-14 minutes. Remove from oven, set aside and keep oven on.

For the filling: Combine apples, flour and sugar. Mix thoroughly. Arrange apples on baked crust.

For the crisp topping: Mix the first 5 ingredients together in a large bowl. With a pastry blender or two forks, cut in butter until crumbly. Spread topping over apples in an even layer. Bake uncovered at 350°F for 45 minutes. Let cool, cut into bars.

Jolene Simshauser  
Narragansett, Rhode Island

### Maine Fresh Blueberry Pie

**Ingredients:**

1 C. sugar  
1 C. cold water  
1 C. blueberries  
3 T. cornstarch  
1 T. butter  
1 tsp. cinnamon  
1 tsp. lemon zest  
Whipped cream

**Instructions:**

In a pot put sugar, water, 1 cup blueberries and cornstarch. Stir until it thickens, then add butter, cinnamon, lemon zest and stir in 3 cups of raw blueberries. Pour into a baked pie shell. Chill until firm. Top with whipped cream. Hint: Bake pie crust first after pricking the bottom and sides of the 9" pan.

Linda VanSchaick  
Cherry Valley

### Mincemeat Diamonds

**Ingredients:**

1 box None Such Mincemeat  
1-1/2 C. water  
1 T. soft butter  
1-1/2 C. packed brown sugar  
2 eggs  
2 C. flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 tsp. cinnamon  
1 tsp. cloves  
1/4 tsp. nutmeg

**Instructions:**

Preheat oven to 400°. Grease a jelly roll pan or 2 - 13x9 pans. Crumble one box of None Such Mincemeat into 1-1/2 cups of water. Boil for 1 minute. In large bowl, mix mincemeat, butter, brown sugar, eggs, and flour. Add baking soda, salt, cinnamon, cloves and nutmeg. Spread mixture into a jelly roll pan or 13x9 pans. Bake for 12-15 minutes. Frost while still hot. Thin, confectioners sugar, water and vanilla. Spread over the bars. Cut into diamonds when cooled.

Terry Wright  
Schoharie

### Soft Ginger Cookies

**Ingredients:**

3-1/2 C. flour  
1-1/2 tsp. baking soda  
1/2 tsp. salt  
1/4 tsp. nutmeg  
2 tsp. ground ginger  
1 tsp. cinnamon  
1 egg  
1 T. vinegar  
1/2 C. hot water  
1 C. molasses  
1/2 C. sugar  
1/2 C. shortening

**Instructions:**

Preheat oven to 350°. Sift together dry ingredients. Cream together sugar and shortening; add egg and beat together. Add vinegar, hot water and molasses; beat together. Add dry ingredients and mix well. Drop by spoonfuls onto lightly greased cookie sheet. Bake at 350° for 8-10 minutes. Enjoy plain, sprinkled with confectioners sugar or with frosting. Servings - 2 dozen.

Linda M. Shumway  
Howes Cave

### Corn Flake Cookies (From the Kitchen of Joan Babcock)

**Ingredients:**

2 C. flour  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 C. shortening  
1 C. white sugar  
1 C. brown sugar  
2 eggs, well beaten  
1 tsp. vanilla  
2 C. flaked or shredded coconut  
2 C. Corn Flakes

**Instructions:**

Sift together flour, baking soda, salt and baking powder. Cream shortening and sugars until light and fluffy; add eggs and vanilla. Combine with dry ingredients. Stir in coconut and corn flakes. Drop by teaspoon on greased cookie sheet. Bake at 350° for 8-10 minutes until delicately browned.

Linda Little  
Quincy, California

### Pumpkin Delight

**Ingredients:**

1 C. flour  
1/2 C. butter, softened  
3/4 C. pecans, chopped  
cream cheese softened (8 oz.)  
1 C. powdered sugar  
3 C. whipped topping (cool whip), divided  
2-1/2 C. milk  
3 pkgs white chocolate (or vanilla) instant pudding mix (3.4 oz. size)  
can of pumpkin puree (15 oz.)  
1 tsp. pumpkin spice

**Instructions:**

Layer 1:

Mix flour, butter and 1/2 cup pecans together. Press into a 9x9 or 9x13 pan. Bake for 15 minutes at 350°, then remove and let cool. Note: If you use a 9x13 pan add an additional 1/2 cup flour, 1/4 cup butter and 1/4 cup chopped pecans.

Layer 2:

Blend cream cheese and powdered sugar, add 1 cup of whipped topping, than spread over the cooled crust.

Layer 3:

Mix milk, pudding mix, canned pumpkin puree, pumpkin spice and 1 cup whipped topping until smooth. Spread over layer 2.

Layer 4:

Spread remaining 1 cup of whipped topping and sprinkle with pecans. Let chill for 3 hours or until set. Serve chilled and enjoy! Serves 8-12.

Bonnie Gray  
Delanson

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### White Chocolate and Cranberry Cookies

#### Ingredients:

1 C. dried cranberries  
¾ C. white chocolate chips  
½ C. butter or margarine, softened  
½ C. packed brown sugar  
½ C. white sugar  
1 large egg  
1 T. vanilla  
1-1/2 C. all-purpose flour  
½ tsp. baking soda

#### Instructions:

Preheat oven to 375°. Grease cookie sheets. In a large bowl, cream together butter or margarine, brown sugar and white sugar until smooth. Beat in egg and vanilla. Combine the flour and baking soda; stir into the sugar mixture. Mix in white chocolate chips and cranberries. Drop by heaping spoonfuls onto prepared cookie sheets. Bake for 8 to 10 minutes. For best results, take out cookies while they are still doughy. Let cookies cool for 1 minute on cookie sheets before removing to wire racks to cool completely. Servings: 2 dozen cookies.

Linda E. Wegner  
Central Bridge

### Apple Crisp

#### Ingredients:

4 C. sliced tart apples (about 4 medium)  
2/3 to ¾ C. packed brown sugar  
½ C. all-purpose flour  
½ C. oats  
¾ tsp. ground cinnamon  
¾ tsp. ground nutmeg  
1/3 C. margarine or butter, softened

#### Instructions:

Heat oven to 375°. Arrange apples in a greased square pan, 8x8x2 inches. Mix remaining ingredients together and sprinkle over apples. Bake until topping is golden brown and apples are tender, about 30 minutes. Serve warm and if desired, with whipped cream or vanilla ice cream. To microwave, use ungreased 2-quart glass casserole or square glass baking dish, 8x8x2 inches. Microwave uncovered until apples are tender, about 12 minutes. Serves 6.

Emma Rose Wegner  
Central Bridge

### Impossible Custard Pie (Magically makes its own crust)

#### Ingredients:

½ C. Bisquick  
¾ C. sugar  
4 eggs  
2 C. milk  
1 C. flaked coconut  
1 tsp. vanilla  
1 T. butter, softened

#### Instructions:

Combine all ingredients and pour into 9 inch buttered pie pan. Bake at 400 degrees for 25-30 minutes until custard sets. Like magic it layers into crust, custard, coconut topping. Cool. Tip: One cup of Bisquick can be substituted by a mix of one cup of flour, 1-1/2 teaspoons of baking powder, ½ teaspoon of salt, and 1 tablespoon of oil or melted butter.

Lisa Robinson  
Watervliet

### Soft Chocolate M&M Cookies

#### Ingredients:

1 C. plus 2 T. flour  
¼ C. unsweetened cocoa powder  
1 tsp. baking powder  
½ tsp. salt  
1 C. semi-sweet chocolate chips  
2 T. unsalted butter, chopped into pieces  
2 tsp. pure vanilla extract  
½ C. sugar  
1/3 C. light brown sugar, packed  
2 large eggs, room temperature  
2 T. milk  
1-1/2 C. M&M's  
1 C. milk chocolate chips  
Garnish:  
¼ C. M&M's  
¼ C. semi-sweet chocolate chips

#### Instructions:

Preheat oven to 300°F. Line 2 baking sheets with parchment paper. Lightly spray them with non-stick spray. In a medium sized bowl, whisk flour, cocoa powder, baking powder and salt together. In a large, microwave safe bowl, combine the chocolate chips and butter. Heat them in the microwave on low power for 15 second increments, mixing in between each, until butter and chocolate chips are completely melted and can easily be whisked smooth. Be sure not to overheat or the mixture will seize. Whisk in vanilla, then whisk in both sugars. Beat in eggs one at a time. Beat in milk. Add dry ingredients to wet ingredients and stir to combine. Be sure not to over mix here. Fold in M&M's and milk chocolate chips until just combined. Scoop desired size onto prepared baking sheets. Bake one tray at a time, 16-18 minutes, or until the edges are set and the tops are dark and shiny. Press a few extra M&M's and chocolate chips on top of warm cookies. Servings: 2 dozen.

Katie Butler  
Richmondville

### Chocolate Cheesecake

#### Crust Ingredients:

1-1/2 C. chocolate cookies, crushed  
5 T. butter, melted  
3 T. sugar

#### Filling Ingredients:

3 pkg. cream cheese (8 oz.)  
1 C. sugar  
2 T. all-purpose flour  
3 large eggs  
2 C. chocolate chips  
1 tsp. vanilla extract  
1 bar milk chocolate, crumbled  
mint sprig garnish (optional)

#### Instructions:

Mix ingredients for crust together and press tightly into the bottom of a baking dish.

In a large bowl, mix cream cheese with sugar and flour. Beat in one egg at a time, then add vanilla. Melt chocolate chips and save a half cup for topping later. Add to batter, then fold and pour on top of crust. Bake at 350°F for 50 minutes. Allow cake to cool for one hour then cover with remaining melted chocolate. Let harden then garnish with milk chocolate and mint sprig. Serves 8.

Steven Robinson  
Schenectady





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