

THE
OFFICIAL

BRATTON-HABEGER COOKBOOK



Recipes from the Bratton and Habeger Families
Contributed by Brattons, Habegers, et al.

Compiled by Chris Barnes Bratton

ACKNOWLEDGMENTS

I would sincerely like to thank everyone who contributed to this cookbook, either by submitting recipes or providing moral support. I must thank my friend Joe Goffeney, who had done something similar with his own extended family, and was the original source of my idea. Also, thanks to Jan Oehlman, who gave me a lot of little ideas on structure, on how to fill in the empty spaces, and the lovely paper for the cover.

I would like to thank my husband, Michael, who made it possible for me to become a Bratton.

Thanks to my mom, Dora Barnes, who contributed some recipes, and wants everyone to feel free to write or call if they have questions (4659 Braemar Pl. #219, Riverside, CA 92501, 714-683-6149).

But of course, the real thanks goes to all the Habegers and Brattons, their spouses, children, and in-laws, who took the time and energy to send in their recipes. I also want to thank all those who had good intentions and were unable to "get to it," because I know how busy our lives are in this day and age. The thought is indeed what counts, and I am just grateful for all the interest everyone expressed.

The cookbook is, as you might have guessed, in some ways an expression of my own personality. I mean, some of my weird sense of humor has crept in. But I hope everyone will either chuckle or overlook it. The microwave hints, pictures and other fill-ins are just there for grins. Sometimes I got lucky and a fill-in would go with a recipe, or a picture would somehow fit the mood; mostly they just appear randomly.

If you told me something about the recipe, your quote appears, otherwise, the little comments are mine.

I had a lot of fun doing the cookbook; I communicated with many people, sometimes for the first time ever.

I hope you all enjoy it!

Chris Eames Bratton
December 1989

TABLE OF CONTENTS

	<u>PAGE</u>
HABEGERS.....	1
BRATTONS.....	1
APPETIZERS, BEVERAGES, AND MISCELLANEOUS.....	2
ROBERTA HABEGER BRATTON'S KIDS	9
SOUPS.....	10
SALADS AND VEGETABLES.....	14
CAROLINE HABEGER MILLER'S AND GENE HABEGER'S KIDS.....	19
BREADS, ROLLS AND MUFFINS.....	20
MEATS, POULTRY, SEAFOOD AND MAIN DISHES.....	28
CAKES, COOKIES, AND FROSTINGS.....	56
PIES, PASTRIES, CANDIES, AND DESSERTS.....	70
BRATTONS' KIDS AND GRANDKIDS.....	79
(INCLUDES JACKIE, DEE, DUANE, PEGGY, LOUIE, WANDA)	

HABEGERS

ROBERTA HABEGER BRATTON

501 N. SUNSET #3409
BANNING, CA 92220

KIDS:

LYN LITTLE GRIMES
PAM LITTLE DIDONATO
MICHAEL BRATTON
MAXINE BRATTON VROOMAN
DUANE BRATTON
LORENE BRATTON DABNEY
MARK BRATTON
JIM BRATTON

CAROLINE HABEGER MILLER
AND JERRY MILLER

1169 ELISA DAWN
BANNING, CA 92220

KIDS:

TERRI MILLER BECERRA

EUGENE HABEGER
AND CAROL

740 N. CATALINA
BURBANK, CA 91505

KIDS:

DANA JOANOU
STEVE JOANOU
MIKE JOANOU

BRATTONS

JACKIE BRATTON WRIGHT

P.O. BOX 1576
FT. BRAGG, CA 95437-1576

KIDS:

LINDA WRIGHT PURATY
JOE WRIGHT
GLORIA WRIGHT HUNT
SHARON WRIGHT L'ECUYER

DEE BRATTON FREDSON

421 SOUTH ST. #35
FT. BRAGG, CA 95437

KIDS:

BILL FREDSON
CARMEN FREDSON FUNDERBURK
JAY FREDSON

BILL BRATTON

KIDS:

(SEE ROBERTA H.
BRATTON)

WANDA BRATTON BOGGS
& JOHN BOGGS

1028 GREENFIELD DR.
EL CAJON, CA 92021

KIDS:

JIM BOGGS
JOHN BOGGS

PEGGY BRATTON GRAVES

P.O. BOX 1050
FT. BRAGG, CA 95437

KIDS:

BRUCE GRAVES

DUANE BRATTON

19831 RIVERVIEW DR.
FT BRAGG, CA 95437

KIDS:

JAMIE BRATTON ISENGEL
KIM BRATTON

LOUIE BRATTON
& DARLENE BRATTON

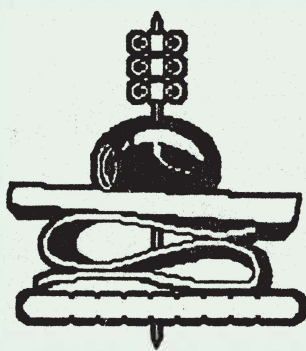
12296 4TH ST. #8
YUCAIPA, CA 92399

KIDS:

STEVE BRATTON
LOUIE BRATTON
DAVE BRATTON

KENNY BRATTON Page 1

APPETIZERS, BEVERAGES, AND MISCELLANEOUS



Move over, Bailey's!

Dee Bratton Fredson

IRISH CREAM

- 1 C. Irish Whiskey (or Canadian Club Whiskey)
- 1 can Eagle Brand condensed milk
- 2 tsp. or more (I use more) chocolate syrup
- 1 TBSP cream of coconut
- 8 oz. fresh whipping cream (not whipped)

Mix all ingredients except the whipping cream in a blender. Stir in whipping cream. Store in refrigerator in a dark bottle. Can be stored in the cupboard, but tastes better cold.



Here's another concoction for holiday cheer!

Dee Bratton Fredson

KAHLUA

- 8 C. sugar
- 4 C. water
- 4 oz. instant coffee
- 1 qt. vodka
- 12 tsp. pure vanilla

Dissolve sugar with the water and coffee over low heat; cool completely. Skim off foam, add vanilla one teaspoon at a time, then the vodka. Store in a dark bottle in a dark place. Makes 3/4 of a gallon.



A savory dip for parties!

Dee Bratton Fredson

SPINACH DIP

- 1 C. mayonnaise
- 1 C. sour cream
- 1 pkg. Knorr leek soup mix
- 1 sm. can water chestnuts, chopped
- 1 pkg. frozen spinach (defrost; squeeze out excess water)
- 1 bunch green onions, chopped

Mix all ingredients together. Hollow out the center of a large round French loaf. Put the dip in the middle of the loaf and use the bread pieces for dipping.



Delicious with tortilla chips or Fritos!

Dee Bratton Fredson

SALSA SAUCE

- | | |
|-------------------------------|------------------|
| 1 large can tomatoes | 1/2 tsp. oregano |
| 7 oz. can Ortega green chilis | garlic to taste |
| 5 jalapeno peppers (or less) | salt if needed |
| 1 small can tomato sauce | |

Mix all ingredients; refrigerate. Let set a few days--tastes better!



Use Whole Dry Chilis for This one!

Dora Barnes

CHILI SAUCE

1. Wash 2 or 3 whole dry chili peppers thoroughly under warm running water.
2. Take off tops of chilis and remove seeds.
3. Soak chilis for 10 minutes in warm water.
4. Puree chilis with 3/4 C. water, salt to taste, 2 garlic cloves (or 1/2 tsp. garlic powder), 1/2 tsp. dry cilantro (or 1 TBSP fresh)
5. Save in jar in refrigerator until ready to use.
6. Yields 1 3/4 C. chili to use in sauce. **DON'T EAT IT STRAIGHT!!!**

HEAT ON LOW: 2 TBSP. oil AND 1 TBSP. margarine or butter--don't burn

MIX WITH: 2 TBSP. flour (as you stir it in, remove pan from heat. Stir quickly as heated oil and butter or margarine may burn.) When mixed, after a few seconds,

ADD: 1/2 C. water, stir until smooth on medium or low heat.

ADD: 1 3/4 C. pureed chilis (above); stir for 5-7 minutes.

Add more water if it seems too thick. Foam around edges should be cooked away as much as possible.

Note: Something about chili requires that you add "extra" salt (to taste) to really bring out the true chili flavor. Some people use MSG.



"...The Spanish introduced the tomato to Europe in the sixteenth century. The Italians christened it *pomodoro* ('golden apple') because its original color was yellow. Europeans used tomatoes only as ornamental fruits until about the eighteenth century..." (from *Weight Watchers 365-Day Menu Cookbook*)

It's not a party without guacamole!

Terri Miller Becerra

GUACAMOLE DIP

- | | |
|----------------------------------|------------------------|
| 2 ripe avocados, mashed (2 cups) | 1 TBSP. minced onion |
| 1 clove garlic, minced | 1/4 tsp. chili powder |
| 1/4 tsp. salt | dash pepper |
| 1/3 C. mayonnaise | 6 slices bacon, cooked |

Combine mashed avocado, onion, garlic and seasonings in small bowl. Spread top with mayo, sealing to edges of bowl; chill. To serve, stir in the mayo and crumble bacon over top.



Pork & Beans give this a sweet-smoky flavor!

Terri Miller Becerra

MEXICAN BEAN DIP

- | | |
|---------------------------------------|-----------------------------|
| 3-1/2 C. pork & beans in tomato sauce | 1/2 C. grated sharp cheese |
| 1 tsp. garlic salt & chili powder | 1/2 tsp. salt & dash pepper |
| 2 tsp. vinegar & worcestershire sauce | 1/2 tsp liquid smoke |
| 4 slices cooked bacon | |

Combine all ingredients except bacon; heat; top with crumbled bacon.



It's not Fred and Ginger, it's...

Chris Barnes Bratton

SOY AND GINGER DIP

- | | |
|-----------------|-----------------------|
| 1 C. mayonnaise | 2 TBSP. chopped onion |
| 2 TBSP. milk | 1 TBSP. ground ginger |
| 1 tsp. vinegar | 4 tsp. soy sauce |

Mix all ingredients together. Place in a decorative bowl and serve as a dip for fresh vegetables.



Good for Holiday gift-giving!

Chris Barnes Bratton

SPICED PECANS

Beat 1 egg white and 1 TBSP. cold water till frothy, not stiff. Add 1 lb. pecan halves; mix well. Add in 1/2 C. sugar, 1/4 tsp. salt and 1/2 tsp. cinnamon; mixture will be wet and lumpy. Put on greased cookie sheet and bake @ 275 degrees for about 30-45 minutes. Cool. Store in jars.



BBQ Sauce with zing!

Duane and Susan Bratton

THE BRATTON ORIENTAL BBQ SAUCE

1 tsp. distilled vinegar	1 C. Sprite or 7-UP
1 C. soy sauce	1 tsp. crushed fresh garlic
1/2 tsp. ground pepper	1/2 tsp. tabasco sauce
1 tsp. worcestershire sauce	1/2 tsp. salt (optional)

Mix all ingredients. Allow 3 or 4 hours to marinate chicken or beef prior to cooking. Baste constantly during cooking.



Ancient Filipino Meat & Egg Rolls!

Duane and Susan Bratton

LUMPIA

1-1/2 lbs. ground beef or pork	1/2 onion, finely chopped
1 TBSP. finely chopped garlic	1/4 C. chopped chives
1 C. finely chopped carrots	1 egg
1-1/2 tsp. each salt & pepper	1/2 C. finely ground cooked shrimp
2 TBSP. soy sauce	1 pkg. large eggroll wrappers

1) Beat the egg and set aside. 2) Mix all other ingredients except eggroll wrapper. Add the egg and mix in well. 3) Separate and lay out the eggroll wrappers individually. 4) Spoon 1 rounded tsp. of meat mixture onto wrapper. Spread mixture evenly in center until it is one inch from the edges; roll wrapper ends towards middle over meat, then roll tightly away from you into 1/2- to 3/4-inch thickness. Moisten edges with water to seal. 5) Deep fry in oil until golden brown in color. Allow to cool, then cut in two if desired. 6) EAT THEM. (P.S.--a side dish for dipping is: 1 tsp. soy sauce, 1/2 tsp. vinegar, 1/4 tsp. crushed garlic.)

Try instead of canned jellied cranberry relish. Chris Barnes Bratton

ONION RAISIN CRANBERRY RELISH

2/3 C. golden raisins	2/3 C. dark raisins
2 lbs. small white onions	3/4 stick unsalted butter
1/2 C. sugar	3/4 C. white-wine vinegar
1-1/2 C. dry white wine	3 garlic cloves, minced
1/4 tsp. thyme	1 tsp. salt
1-2/3 C. fresh or frozen cranberries, picked over	

Blanch the onions in boiling water for 30 seconds and peel them. In a small bowl let the raisins soak in 2 C. hot water for 10 minutes. In a large heavy saucepan cook the onions in the butter over medium heat, stirring until they are coated; add the sugar and 1 TBSP. of vinegar, cook and stir until the sugar dissolves and turns a light caramel color. Add remaining vinegar and the wine and boil for 2 minutes. Add the raisins with the soaking liquid, the garlic, thyme, salt, and 1 C. water or enough to cover. Bring to a boil, then simmer, covered, for 1 hour or until onions are tender. Add cranberries and boil, uncovered, stirring occasionally for 15-30 minutes, or until liquid is reduced and relish is thickened. Season with salt, transfer to a bowl, and let it cool. Can make up to 3 days in advance. Store in refrigerator and when ready to serve, reheat over medium heat until butter is just melted. Serve warm (not hot) or at room temperature. Note: during preparation, the smell of vinegar is very strong, but after cooking is complete, there is absolutely no trace of vinegar in the taste of this dish.



PRESERVED CHILDREN

TAKE 1 LARGE FIELD, HALF-DOZEN CHILDREN, 2 OR 3 SMALL DOGS, A PINCH OF BROOK AND SOME PEBBLES. MIX THE CHILDREN AND DOGS WELL TOGETHER; PUT THEM ON THE FIELD; STIRRING CONSTANTLY. POUR THE BROOK OVER THE PEBBLES; SPRINKLE THE FIELD WITH FLOWERS; SPREAD OVER ALL A DEEP BLUE SKY AND BAKE IN THE SUN. WHEN BROWN, SET AWAY TO COOL IN THE BATHTUB.

ROBERTA'S KIDS

LYN LITTLE GRIMES
& JOHN GRIMES
1148 CHESTNUT
BEAUMONT, CA 92223

KIDS:
LISA GRIMES (20)
TODD GRIMES (19)
MICHAEL T. GRIMES (10)
KERI GRIMES (4)

MAXINE BRATTON VROOMAN
& JOHN VROOMAN
720 E. GEORGE
BANNING, CA 92220

KIDS:
JULIE (10)
KIMBERLYN (4 MO.)

MARK BRATTON
(SINGLE & HANDSOME)
777 S. CITRUS #254
AZUSA, CA 91702

PAM LITTLE DIDONATO
& MIKE DIDONATO
P.O. BOX 539
PINON HILLS, CA 92372

KIDS:
MIKE DIDONATO (13)
JENNIFER DIDONATO (15)
ANTHONY DIDONATO (9)

DUANE BRATTON
& SUSAN BRATTON
1000 EUBANKS
BAKERSFIELD, CA 93307

KIDS:
IRENE (7 MO.)

JIM BRATTON
& JODY BRATTON
526 GRIMSBY
HENDERSON, NV 89014

KIDS:
CHRISTINA (8)
SCOTT (6)
COLLEEN (4)
BRIANNE (17 MO.)

MICHAEL BRATTON
& CHRIS BARNES BRATTON
22854 CHAMBRAY
MORENO VALLEY CA 92387

KIDS:
DENNIS BRATTON (13)

LORENE BRATTON DABNEY
& KIRBY DABNEY
13361 LANTANA AV
YUCAIPA, CA 92399

KIDS:
KENDRA (30 MO.)

SOUPS



Rich and Tasty!

Pam Little DiDonato

CHEDDAR CHEESE SOUP

1. Boil in water until tender:

2-3 potatoes, peeled and diced

4-5 carrots, peeled and diced

2. Make 1 recipe of white sauce:

2 TBSP margarine or butter

1/8 tsp. pepper

2 TBSP flour

1 C. milk

1/4 tsp. salt

Heat margarine in 1 1/2 qt. saucepan over low heat until melted. Stir in flour, salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in milk; heat to boiling, stirring constantly. Boil and stir 1 minute.

Add the following to the white sauce:

3 C. chicken stock

2 C. half-and-half

4 C. grated cheese (medium cheddar)

Add salt, pepper and parsley to taste. Add cooked potatoes and carrots.

/b /b /b /b /b

This is great on a cold evening!

Roberta Habeger Bratton

POTATO SOUP

2 or 3 potatoes, peeled and cut

2 C. milk

into medium squares

2 TBSP. butter

1 celery stalk, diced, with leaves

1 onion, diced

Put potatoes, onion, celery, and water (just enough to cover) in pot. Cook until tender. Add milk and butter and season to taste with salt and pepper.

■ ■ ■ ■ ■

"Un-split-pea" soup!

Chris Barnes Bratton

POTAGE ST. GERMAIN

- | | |
|---------------------------------|--------------------------|
| 3-1/4 lbs. fresh or frozen peas | 1 tsp. sugar |
| 4 TBSP. butter | 5 leeks or 1 large onion |
| 1 head lettuce | 1 tsp. lemon juice |
| 3 TBSP. flour | 2 TBSP. curry powder |
| 1 tsp. turmeric | 5 C. chicken stock |
| salt and pepper to taste | 1 C. half-and-half |

Saute leeks (or onion) in butter in a Dutch oven. Add lemon juice. Shred lettuce. Add lettuce and peas to leeks. Cook on low heat 5-6 minutes with cover. Mix together and add flour, sugar, curry, and turmeric. Add chicken stock. Bring to a boil and then simmer for 10 minutes. Puree mixture in a blender, return to pot and continue to simmer while you add the half-and-half. Serve hot or cold, garnished with tiny raw peas, fresh parsley or fresh mint leaves.



"You can add mixed vegies if you want!"

Jody Bratton

JODY'S CHICKEN SOUP

- | | |
|--------------------------------|------------------------|
| 1 3-lb. frying chicken | 7 nice-sized potatoes |
| 4 carrots | 1/2 bag of frozen corn |
| 1/2 stick of butter | garlic salt to taste |
| Lawry's Seasoned Salt to taste | Bisquick dumplings |

Boil chicken, covered with water, in Dutch oven. Remove chicken, save broth. Debone the chicken and return it to the broth. Add remaining ingredients except dumplings. Let stew for 25 minutes, then add Bisquick dumplings, prepared according to package directions, to cover the top of the Dutch oven. Put lid on till dumplings are cooked. Let cool for 5 minutes; serve.



"...While I live I shall not forget her potato cakes. They came in hot... from the pot oven, they were speckled with caraway seed, they swam in salt butter, and we ate them shamelessly and greasily, and washed them down with hot whiskey and water..." (from "The Holy Island", by Somerville and Ross)

SALADS AND VEGETABLES



One from Mike D...

Pam Little DiDonato

MIKE DIDONATO'S MACARONI SALAD

1 bag salad macaroni, cooked (add small amount of oil to water while cooking pasta)

6-7 dill pickles, diced (save some juice)

1 sm. or med. jar green olives w/ pimento (sliced)--save juice

5-6 celery stalks, diced

1 onion, diced

Add all ingredients to cooked pasta. Add mayonnaise, 1 to 1 1/2 C. Mix together and add juices of pickles and olives 'til slightly soupy. It will firm up in refrigerator. If not soupy, salad will be DRY. Salt and pepper to taste. Makes a lot! Refrigerate; stir before serving.



Mom's Recipe, but usually made by Maxine! Roberta Habeger Bratton

MOM'S FAMOUS POTATO SALAD

6 boiled potatoes

1/2 C. mayonnaise

3 or 4 boiled eggs

2 TBSP. vinegar

1 onion, diced

1 TBSP. mustard

1 celery stalk, diced

1 or 2 diced Kosher dill pickles

Salt, pepper and paprika to taste

Cube cooled potatoes and eggs and mix with onion, celery and pickles. Mix mayo, vinegar, mustard and a little pickle juice. Stir into potato mixture; add salt and pepper to taste. (If it is too dry you may add a little sour cream or milk.) Sprinkle paprika on top.



"...There is in every cook's opinion,
No savoury dish without an onion;
But lest your kissing should be spoiled
The onion must be thoroughly boiled..."

Dean Jonathan Swift (1667-1745)

This tastes so good, you won't believe it's diet! Terri Miller Becerra

PASTA PRIMAVERA

- | | |
|---|----------------------------------|
| 3 cloves garlic | |
| 2 C. raw vegetables (use green or red bell pepper, 1/2 C. fresh or frozen broccoli cuts, cauliflower cut into small pieces, carrots cut into matchsticks, or any combination of these.) | |
| 6 mushrooms | 1/4 C. tomato sauce |
| 1 tsp. oregano | 1 TBSP. grated Parmesan cheese |
| 1 tsp. garlic powder | 1 TBSP. olive oil (or other oil) |
| 1/8 tsp. salt | 1-1/2 C. chicken broth |

Using large skillet, saute fresh garlic and veggies in oil. Add seasonings, broth and tomato sauce. Cook over medium heat until vegetables are tender-crisp. Serve over cooked spaghetti and sprinkle with cheese. Makes 2 servings.



Great for picnics!

Dennis Bratton

POTATO SALAD

- | | |
|-------------------|---------------------------------------|
| 5 C. water | 2 stalks celery |
| 5 medium potatoes | 2 green onions |
| 2 eggs | 1/2 C. creamy cucumber salad dressing |
| Cold water | |
| Ice water | Parsley |

Wash potatoes and put them into a pan with the 5 C. water. When the water starts to boil, lower heat and cover the pan. Cook for 30 to 40 minutes. Remove from heat. Use a slotted spoon to remove potatoes from pan; set aside. Hard-cook eggs by putting them in a pan with enough cold water to cover. When water just begins to boil, lower heat. Cover pan. Cook eggs for 15 minutes; remove from heat. Use a slotted spoon to remove eggs from pan. Put them in a bowl full of ice water. Trim celery and green onions; cut into 1/4-inch slices. Put into large mixing bowl. Peel eggs and slice thin. Peel potatoes and cut into 1/2-inch cubes. Add potatoes and eggs to the bowl. Pour the cucumber dressing over the other ingredients and mix well. Chill 3 to 4 hours. Before serving, mix in snipped parsley. Serves 4 to 6.

Irish Cabbage and Potatoes... Cristin Barron na Bradain(Chris Bratton)
*the leftovers are even better!**

COLCANNON

1 head of cabbage	1 C. milk or cream
1 lb. potatoes, peeled	1/2 C. butter or margarine
2 small leeks or green onions	salt, pepper, and a pinch of mace

Boil the cabbage in one pot, and the potatoes in another, until they are soft but not mushy. Chop up the leeks or onions and simmer them in milk or cream to just cover, until they are soft. Drain the potatoes, season and beat them well, then add the cooked onions and milk. Drain and chop up the cabbage well. Add it to the potato mixture, beating with a mixture until you have a well-blended "fluff." Do this in a pan over very low heat, and then transfer to a previously warmed, deep serving dish. Make a well in the center and pour in the melted butter to fill the cavity. Serve with a spoonful of the melted butter. Makes A LOT! *Any leftovers can be mixed with 1 egg and fried in 1 TBSP. of oil until crisp and brown on both sides.



Good served with garlic bread!

Chris Barnes Bratton

FENNEL, GREEN BEAN AND OLIVE SALAD

1 lb. fresh green beans, trimmed	1 large fennel bulb (can also use 1/2 of a MILD onion)
1/4 C. extra virgin olive oil	
3 TBSP. lemon juice	1 garlic clove, peeled and crushed
Coarse salt to taste	
1/4 C. oil-cured black olives, pitted and quartered (these can be found in jars in the condiment section of the market; can also use regular black olives)	Freshly ground pepper

Get the thinnest, smallest green beans you can find, and cut them in half lengthwise. (Do not use tough old beans.) Blanch the beans in lots of boiling salted water until they are tender-crisp; about 10 minutes. Drain and rinse under cold running water. Cut off the stalks, the root, and any tough or unfresh-looking outer leaves of the fennel. Slice lengthwise into thin strips. Combine the olive oil, lemon juice, garlic and salt in a large salad bowl. Before serving, remove the garlic clove, then toss the fennel and green beans in the dressing. Sprinkle the olives and grind the pepper over the top. Serves 4.

CAROLINE'S KIDS

TERRI MILLER BECERRA

KIDS:

STEPHANIE (7)

TONY (5)

GENE'S KIDS

DANA JOANOU
& HEIDI JOANOU

KIDS:

MATTHEW (2)

STEVE JOANOU
& LISA JOANOU

KIDS:

STEVE (3)

BRITTANY (1)

MIKE JOANOU
& JULIE BOERO

KIDS:

KRISTINA (5)

BREADS, MUFFINS, AND ROLLS



Dream up your own creation!

Dee Bratton Fredson

A-to-Z BREAD

3 C. flour	1 C. oil
1 tsp. salt	2 C. sugar
1 tsp. soda	2 C. A-to-Z**
3 tsp. cinnamon	3 tsp. vanilla
1/2 tsp. baking powder	1 C. nuts
3 eggs	

Sift dry ingredients together, set aside. Beat eggs in large bowl, add oil and sugar, cream well. Add A-to-Z and vanilla. Add dry ingredients, mix well. Add nuts. Pour into greased and floured loaf, tube or Bundt pan. Bake @ 325 degrees for 1 hour.

**A-to-Z: Apples, Applesauce, Apricots, Bananas, Carrots, Cherries, Peaches, Pineapple, Pumpkin, Raisins, Strawberries (fresh or frozen), can use 1/2 C. lemon juice, Zucchini.



Nothin' says lovin' like ...

Sharon Wright L'Ecuyer

MAGIC BISCUITS

5 C. flour	4 TBSP. sugar
4 tsp. baking powder	2 C. buttermilk
2 pkgs. dry yeast	1 tsp. salt
1 tsp. soda	1 C. shortening

Dissolve yeast in 5 tablespoons warm water. Sift dry ingredients. Cut in shortening. Add yeast and buttermilk. Mix to a stiff dough, knead, roll out & cut, allow to raise 10 minutes in a warm place. Bake at 425 degrees for 10-15 minutes. (Optional: can omit soda and use sweetened canned milk.)



Microwave Hint: Nuts will be easier to shell if you place 2 c. of nuts in a 1-qt. casserole dish with 1 c. water. Cook for 4 to 5 minutes on medium and the nut meats will slip out whole after cracking the shell.

This says lovin' too!

Sandra Vold Reges

CINNAMON ROLLS

Basic Sweet Dough:

2 pkgs. yeast	1 C. milk, scalded
1/4 C. lukewarm water	1/2 C. sugar
2 eggs, beaten	1/2 C. shortening
1 tsp. salt	5 C. flour

Dissolve yeast in warm water. Add eggs, milk, salt, sugar, shortening; work in flour. Allow to raise at least twice its size. Knead and make into rolls, adding cinnamon, raisins, etc.



"Stolen from one of my favorite cookbooks!"

Lyn Little Grimes

PUMPKIN GINGERBREAD WITH CARAMEL SAUCE

2-1/4 C. flour	1/4 tsp. salt
1/2 C. sugar	1/2 tsp. cloves
2/3 C. butter or margarine	3/4 C. buttermilk
3/4 C. chopped pecans	1/2 C. light molasses
1-1/2 tsp. ginger	1/2 C. cooked pumpkin, mashed
1 tsp. baking soda	1 egg 1/2 tsp. cinnamon

Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour and sugar. Using pastry blender or fork, cut in butter until mixture resembles fine crumbs. Stir in pecans. Press 1-1/4 cups of crumb mixture into bottom of ungreased, 9-inch square pan. To remaining mixture add the rest of the ingredients; mix well. Pour evenly over base. Bake @ 350 degrees for 40 to 50 minutes or until toothpick inserted in center comes out clean.

CARAMEL SAUCE

1/2 c. butter or margarine	2 TBSP. light corn syrup
1 1/4 C. firmly packed brown sugar	1/2 C. whipping cream

In medium saucepan, melt 1/2 C. butter, stir in brown sugar and corn syrup. Bring to a boil; cook until sugar dissolves (about 1 minute), stirring constantly. Stir in whipping cream; return to a boil. Remove from heat. Serve sauce over warm gingerbread topped with a scoop of ice cream, if desired. 12 servings.

Great with afternoon tea!

Maxine Bratton Vrooman

ZUCCHINI BREAD

Mix in a large bowl:

3 C. flour

2 C. sugar

1/2 tsp. baking powder

3 tsp. ~~baking soda~~ *Cinnamon*

Form a hole in the center and add:

1 *tsp soda*

3 beaten eggs

2 ~~3~~ cubes melted margarine

2 C. grated zucchini

3 tsp. vanilla

Mix well and add 3/4 C. walnuts. Pour into 2 greased and floured loaf pans. Bake 1 hour, or until done, at 350 degrees.



Hearty, sweet and spicy!

Roberta Habeger Bratton

PUMPKIN BREAD

2/3 C. shortening

1 C. white flour

2 C. white sugar

2 tsp. soda

2/3 C. brown sugar (packed)

1-1/2 tsp. baking powder

4 eggs

1 tsp. cinnamon

1 can (1 lb.) pumpkin

1 tsp. cloves

1 C. whole wheat flour

2/3 C. each chopped nuts and raisins

Heat oven to 350 degrees. Grease two 9 x 5 x 3 or three 8-1/2 x 4-1/2 x 2-1/2 loaf pans. Cream shortening and sugars until fluffy. Stir in eggs ^{AND} pumpkin ~~and water~~. Blend in flours, soda, salt, baking powder, cinnamon and cloves. Stir in nuts and raisins. Pour into pans and bake for 70 minutes or until toothpick placed in center comes out clean.



Microwave Hint: Refresh stale potato chips, crackers or other similar snacks by putting a plateful in the microwave for 30 seconds. Let stand afterwards for 1 minute to crisp. Cereals can also be crisped.

Yummy, and with much-needed fiber!

Darlene Bratton

OAT BRAN-DATE MUFFINS

MIX: 2-1/4 C. oat bran
1/2 C. chopped walnuts
2 tsp. ground cinnamon
BEAT: 2 eggs
2 TBSP. oil
1/2 C. honey

1 TBSP. baking powder
1/2 C. chopped dates
1/2 tsp. nutmeg
3/4 C. milk
1 tsp. vanilla

Combine wet and dry ingredients. Mixture may be thin. Put in 12 cup-lined muffin pans. Bake @ 350 for 20 minutes. Cool. Store in fridge.



Don't knead this one!

Mighal na Bradain (Mike Bratton)

IRISH BROWN SODA BREAD

3-3/4 C. whole wheat flour
1-1/2 pkgs. dry yeast
1 oz. salt

1-1/2 C. (or more) warm water
2 TBSP. molasses

Mix flour with salt and keep in a warm place. Mix molasses with some of the water in a small bowl and add yeast. Put bowl in a warm place such as the back burner of the stove. Grease loaf pans and keep them near heat. After about 5 minutes, yeast will have a frothy appearance on top. Stir it well and pour it with remaining water into the flour to make a wettish dough. It should be just too wet to knead. Put mixture into the greased, warmed loaf pans and keep in a warm place with a dishtowel covering them. In about 30 minutes they should have risen by about one-third. Now bake in a preheated, 450 degree oven for 40 to 45 minutes or until they look nicely browned and sound hollow when tapped. Serve hot with unsalted butter and orange marmalade.



Irish biscuits!

Cristin Barron na Bradain (Chris Barnes Bratton)

SCONES

1 C. buttermilk
2-1/2 C. flour

2 tsp. baking powder
pinch of salt

optional:
1 C. raisins

Mix dry ingredients, then add milk to form a soft dough. Roll out on a floured board and cut into 2-inch rounds. Bake @ 400 for 15 minutes.

Great for breakfast!

Dennis Bratton

CINNAMON-RAISIN MUFFINS

DRY: 4 C. flour	WET: 3 C. milk
1 tsp. salt	2 eggs, beaten
4 tsp. baking powder	1/2 C. salad oil
1 C. sugar	
1 C. raisins	
1 tsp. cinnamon	
1/2 tsp. nutmeg	

1. Mix all the dry ingredients together.
2. Mix all the wet ingredients together.
3. Combine the wet and the dry.
4. Divide the batter in half.
5. Spoon half the batter into greased, 12-cup muffin tin.
6. Bake at 400 degrees for 20 minutes.
7. Repeat #5 and #6 with the other half of the batter.



A good side dish for chili.

Chris Barnes Bratton

CORN MUFFINS

1 C. drained canned whole-kernel corn, or frozen corn	
2/3 C. flour	2 oz. cornmeal
1/3 C. sugar	1/2 tsp. salt
1 tsp. baking powder	4 eggs, slightly beaten
1/2 C. buttermilk	2 TBSP. oil

Preheat oven to 350 degrees. Combine first 7 ingredients in a bowl. In another bowl, combine eggs, buttermilk, and oil; add slowly to corn mixture, stirring until combined. Divide mixture evenly into a 12-cup nonstick muffin tin and bake for 30 minutes.



Microwave Hint: Place an open box of hardened brown sugar in the microwave with 1 c. of hot water. Microwave at high 1 to 2 minutes for 1/2 lb. or 2 to 3 minutes for 1 lb.

"Add chocolate chips and/or raisins...yum!"

Jody Bratton

HIGH FIBER BRAN MUFFINS

2 C. Nabisco 100% Bran	1-1/4 C. milk
1 C. all-purpose flour	1/3 C. brown sugar, packed
2 tsp. baking powder	1/2 tsp. baking soda
1/4 C. margarine or butter- flavor Crisco, melted	1 egg, beaten

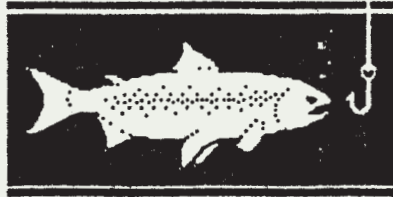
Combine bran and milk; let stand 5 minutes. Combine next 4 ingredients; set aside. Mix margarine and egg into bran mixture. Stir in flour mixture just until blended. Spoon into 12 greased 2-1/2-inch muffin pan cups. Bake at 400 degrees 18 minutes or until done.



"...Lisa (Giobbi) was the dessert authority, and her brother and sister always followed her advice faithfully. No one enjoyed a sweet more than Lisa. As a matter of fact, she had no interest in any other kind of food. (At a restaurant in Paestum, Italy, near Sicily,)...she pointed to a deep brown plain chocolate cake. Her brother and sister...nodded in agreement and rushed to the table to get over the disagreeable business of eating their lunches so they could enjoy dessert. When they had finished, Lisa called the waiter over and pointed to the dessert she wanted: 'Tre per piacere (Three if you please).' 'Are you certain?' 'Yes,' replied Lisa. The waiter returned with the three slices. Hesitantly he served it to the children, then stepped back and observed. The children took a mouthful simultaneously--and spat it out simultaneously. The expressions on their faces were incredible--disgust, dismay, incredulity. Lisa's was the funniest of all, a combination of surprise and revulsion. 'Yuk, what is it?' she asked. The waiter informed her it was (Italian) Christmas pudding made with chocolate and pig's blood. 'Pig's blood!' they all shouted, and their expressions were even funnier. I knew what it was. My mother used to make it and I liked it. But she always used sugar and walnuts, and it tasted...like a very rich cake. But there was no sugar in this recipe and it did not taste good. Needless to say, Lisa's reputation as a dessert expert plummeted. I consoled her by explaining how fickle followers can be. You can make the right decision all your life and then make just one bad one, and your reputation goes down the drain. A chance for a second dessert...brought their spirits up a bit..."

(from *Eat Right, Eat Well--The Italian Way*, by Ed Giobbi)

MEATS, POULTRY,
SEAFOOD,
AND MAIN DISHES



An old favorite goes South-of-the-Border!

Dee Bratton Fredson

MEXICAN LASAGNA

12 oz. lasagna noodles, uncooked	1/2 to 1 C. taco sauce or salsa
1 lb. ground beef	1 can steved tomatoes
1 clove garlic, minced	1 tsp. salt
1/2 C. chopped onions	1 can (30 oz.) refried beans
1/2 C. chopped olives	1 lb. Jack cheese, shredded
1 can tomato sauce	

Brown meat; add onion, garlic, olives, tomato and taco sauce, steved tomatoes, salt. Simmer about 30 minutes. Arrange uncooked noodles, beans, meat mixture, and cheese in layers, the last layer just noodles and cheese. Bake @ 375 degrees for 30 minutes or until done.



This'll satisfy some hungry buckaroos!

Dee Bratton Fredson

RANCHERO CASSEROLE

3/4 lb. ground beef	1 tsp. salt
1 TBSP chili powder	8 6" corn tortillas
1 small onion, diced	oil
1 can (15- or 16-oz.) tomato sauce	1 lb. ricotta cheese
1 can (4 oz.) diced ortega chilis, drained	1 egg
1/2 C. water	1 4-oz. pkg grated cheddar cheese
1 1/2 tsp. sugar	

About 1 1/2 hours before serving, cook beef and onion until brown. Add chili powder, cook 1 minute. Add tomato sauce, chilis, water, sugar and salt; heat to boiling, stirring often. Reduce heat to low, cover and simmer 20 minutes, stirring occasionally. Meanwhile, slice tortillas into 1/2-inch strips. In skillet with the oil, on medium heat, fry several strips at a time a few seconds until golden. Drain.

Preheat oven to 350 degrees. In bowl, mix ricotta with egg. In a 12 x 8 baking dish, spoon 1/2 meat sauce. Top with half the cheddar cheese, and 1/2 of the ricotta mixture. Arrange tortilla strips on ricotta mixture, then remaining meat sauce. Sprinkle with remaining cheese. Bake uncovered 30 minutes or until heated through. Serves 6. Can be served with shredded lettuce, olives, tomatoes.



Beefy and delicious!

Shelly Eagle Reno

ENCHILADA CASSEROLE

- | | |
|---------------------------------|--|
| 1 pkg. corn tortilla shells | 1 med. chopped onion <i>green chili</i> |
| 1 2 lbs. lean ground beef | 1 lg. can Las Palmas ench. sauce |
| 1 sm. can chopped black olives | 2 pkgs. shredded cheddar cheese |
| 1 lg. can whole kernel corn | 1 sm. can tomato sauce <i>diced tomatoes</i> |
| 1 sm. can chopped ortega chilis | 1 C. catsup |

Brown meat and onions; drain. Mix enchilada and tomato sauces, and catsup. Set aside. In a casserole dish, layer sauce, then shells, then meat, olives, ortegas, corn, cheese, etc., topping off with a layer of cheese. Bake @ 350 degrees for 40 minutes. *one layer of each*



Rice and easy!

Natasha Puraty Valadao

RICE SURPRISE

- | | |
|---------------------------------|------------------------------|
| 2 C. Uncle Ben's converted rice | 1 can cream of mushroom soup |
| 4 slices American cheese | 4 chicken bouillon cubes |
| 4 broccoli spears | pepper (optional) |

Steam or microwave broccoli and cut into small pieces; set aside. Cook rice (with bouillon cubes) according to package directions until done. Add broccoli and soup to rice and mix well, adding pepper if desired. Place in casserole dish and put cheese slices on top. Bake @ 350 degrees for 20-25 minutes. Makes 4-5 servings.



East meets West!

Gloria Wright Hunt

SPANISH ORIENTAL RICE

- | | |
|----------------------------------|--------------------------------------|
| 1 can (14.5 oz.) steved tomatoes | 1/2 C. green bell pepper, diced |
| 1 sm. can sliced black olives | 2 C. water |
| oriental seasoning | 1/2 C. salsa |
| 1/2 C. onion, diced | 1 1/2 C. rice (instant or converted) |
| 1/2 lb. ground beef | |

Brown beef, bell pepper, onion, and olives in a deep skillet. Add tomatoes and water, simmer 1/2 to 1 hour. Add salsa, seasoning, and rice; simmer until liquid is absorbed, about 20 to 30 minutes.

A "glasnost" entry!

Gloria Wright Hunt

SPEEDY STROGANOFF

1 can cream of mushroom soup	milk for soup
1/2 lb. ground beef	1 sm. can mushrooms, sliced
1 sm. can black olives, sliced	or whole
seasoned salt to taste	1 sm. pkg. egg noodles

Brown beef in large deep skillet with seasoning, olives, mushrooms. Boil noodles according to package directions. Add soup and milk to beef mixture. Add in noodles. Top with sour cream if desired.



A recipe that goes great with Pam DiDonato's "Sour Cream (Cheesy) Potatoes"! (See index)

Lyn Little Grimes

MEAT LOAF

2 lbs. ground beef	1/4 C. grated carrot
2 eggs	1/2 C. chopped onion
1/2 C. milk	1/2 C. grated cheese
1/2 C. oatmeal	1/2 C. chopped or sliced mushrooms
1/4 C. wheat germ	3 TBSP ketchup

Season with salt, pepper, and seasoned salt. Mix all ingredients and bake in oven at 350 degrees for 1 hour.



"You can cut this recipe in half."

Pam Little DiDonato

CABBAGE BAKE

2 small heads of cabbage	1 lb. bacon, cut in pieces
2 lg. onions, chopped	1 1/2 lbs. hamburger
2 C. Uncle Ben's rice	1 lg. jar spaghetti sauce, or your own

Fry onion and bacon; add rice, set aside. Fry hamburger; set aside. Shred cabbage and put half in large buttered roasting pan. Pour onions, bacon, and rice on top of cabbage. Top with hamburger. Put remaining cabbage on top. Heat sauce plus 3 C. water. Pour over all. Bake @ 350 degrees for 2 hours.



Do your own thing with this one!

Pam Little DiDonato

STUFFED BUNS

2 pkg. small sourdough rolls	1 lb. ground beef
1 onion, chopped	1 can STAG chili w/beans
4 oz. (or more) cheddar cheese, cubed	1 can green chili salsa

Cook beef and onion. Add desired seasonings, salsa and beans. Cut a small "smiley-face" smile into each roll. Pull out some of the bread. Fill with meat mixture; add 3-4 cubes of cheese. Wrap each one in foil, place on cookie sheet; bake for 15 minutes @ 400-425 degrees. (We tried pepperoni, italian sausage, and hamburger- added spaghetti sauce and used mozzarella cheese with these-- they were excellent!)



This roast makes its own gravy!

Dora Barnes

ROAST BEEF WITH READY-MADE GRAVY

3# to 5# Rump roast	1 can (10.5 oz) cream of mushroom soup
3 or 4 garlic cloves, halved	foil enough to cover roast completely, but not tightly
salt and pepper to taste	
1/2 pkg. dry onion soup	

Place roast in foil in roasting pan. Poke holes in roast with knife, push the half-cloves of garlic throughout roast. Sprinkle salt and pepper, and pour the two soups over all. Cover roast with foil and place in 400 degree-oven; 90 min. for 3#, 2 hours for a 5# roast.



Chili tastes so good on a cold day!

Caroline Habeger Miller

CAROLINE'S CHILI

2 # ground chuck	1 large onion
1 green pepper, chopped	1 large clove garlic
Brown beef; add onion, pepper and garlic; cook until tender.	
Add: 2 16 oz. cans tomatoes, chopped	1 large bay leaf
2 TBSP. chili powder	3 tsp. garlic salt
1/4 tsp. cayenne pepper	1/4 tsp. paprika

Bring to a boil and simmer for about 2 hours. Add water if needed. When ready to serve, add 1 large can refried beans to thicken.

There's nothing like Grandma's recipe!

Caroline Habeger Miller
and Gene Habeger

GRANDMA HABEGER'S TAMALE PIE

- | | |
|--|--------------------------------|
| 1 lb. ground beef** | 1 onion, chopped |
| 1 lg. clove garlic, chopped | 1 16 oz. can tomatoes, chopped |
| 1 16 oz. can whole kernel corn,
drained | 1 tsp. salt |
| 1 can pitted olives, drained | 2 to 3 TBSP. chili powder |

Saute beef, onion and garlic until beef is browned. Drain if needed. Add remaining ingredients. Bring to a boil and keep hot while making cornmeal mush.

CORNMEAL MUSH

- | | |
|------------------------|---------------|
| 3/4 C. yellow cornmeal | 1/2 tsp. salt |
| 2 C. cold water | 1 TBSP. oleo |

Stir cornmeal into cold water with salt. Then cook, stirring constantly, over medium high heat until thick. Add oleo, mix well. Spread on sides and bottom of 2 qt. casserole. Fill with beef mixture. If any mush is left, dot on top. Bake in 375 degree oven for 40 to 50 minutes.

**Grandma used canned chunk deer meat and juice when she had it for very special occasions.



Add some zip to those burgers!

Terri Miller Becerra

DEVILED BEEF PATTIES

- | | |
|-----------------------------|-----------------------------|
| 1 lb. ground beef | 1 tsp. worcestershire sauce |
| 1 egg | 1/2 tsp. salt |
| 1/4 C. chili sauce | dash pepper |
| 1 tsp. prepared mustard | 1 tsp. horseradish |
| 1 tsp. instant minced onion | |

Combine all ingredients and mix well. Shape into 4 patties. Broil or fry 5 minutes on each side.



Yet another great Meat Loaf recipe!

Terri Miller Becerra

TERRI'S MEAT LOAF

2 C. bread crumbs	1/4 C. catsup
2 lbs. ground beef	2 tsp. garlic salt
2 eggs	1 tsp. dry mustard
3/4 C. onion, minced	1/4 C. evaporated milk
1/4 C. minced bell pepper	1 TBSP. horseradish

Lightly mix all ingredients. Mold in loaf pan. Bake @ 375 degrees for 1 hour and 15 minutes.

† † † † †

The Traditional One!

Mighal na Bradain (Mike Bratton)

IRISH STEW

3 lb. meaty lamb neck bones, trimmed of all fat, bone & gristle	1 TBSP. chopped parsley and thyme, mixed
2 lb. potatoes	2 C. water
1 lb. onions	salt and pepper

Cut the meat into fairly large pieces and see that the fat is completely trimmed off. Peel and slice the potatoes and onions. Put a layer of potatoes in a pan, then herbs, then sliced meat and finally onion. Season each layer well and repeat this once more, finishing with a thick layer of potatoes. Pour the liquid over, cover with a sheet of foil, then the lid, and either bake in a slow over (250 degrees) or simmer very gently on top of the stove, shaking from time to time so that it does not stick, for about 2 hours. Add a very little more liquid if it seems to be getting very dry. Another method is to place the meat around the edges of a saucepan, and put the onions, potatoes, herbs and seasonings in the middle. Add the water, put on the lid and cook as above for about 2 hours. This method seems to have less of a tendency to stick to the pan.



"...The pure flavour is spoilt if carrots, turnips or pearl barley are added, or if it is too liquid. A good Irish stew should be thick and creamy, not swimming in juice like soup..." (from "A Taste of Ireland" by Theodora Fitzgibbon)

Stolen from Chateau de Saussignac!

Chris and Mike Bratton

LEG OF LAMB STUFFED WITH SPINACH AND FETA CHEESE

STUFFING:

2 lbs. fresh spinach (about 2 lg. bunches, washed and stemmed)
OR

2 10 oz. pkgs. frozen chopped spinach

1/3 C. olive oil

1/4 tsp. dried dill

1 C. thinly sliced green onion

1/4 tsp. dried oregano

1/4 C. dry breadcrumbs

1/8 tsp. fresh ground pepper

1 egg, lightly beaten

2 tsp. salt (kosher if poss.)

Prepare stuffing: Steam the spinach until just wilted and transfer to a colander to drain. (If using frozen spinach, just thaw completely and squeeze out the excess water.) When cooked spinach is cool, squeeze out excess water. Heat oil in large skillet over medium-high heat. Add onion and saute until soft, about 6-8 minutes. Add spinach and parsley and saute 2 minutes. Remove from heat to cool. Stir in breadcrumbs, egg, dill, oregano, salt and pepper.

LAMB:

1 7-lb. leg of lamb, trimmed, boned and toweled dry

1/4 C. olive oil

3 TBSP. fresh lemon juice

2 large garlic cloves, minced

2 tsp. dried oregano, crushed

1/2 tsp. fresh ground pepper

4 oz. feta cheese, cut into
1/2-inch cubes (about 1 cup)

Place the boned leg of lamb on the work surface skin side down. With a mallet flatten the thicker parts. Combine the remaining ingredients under "LAMB," except the feta. Stir well and rub half the oil mixture over the top of the lamb. Spread the spinach mixture over the lamb. Arrange feta cubes over the spinach. Fold the lamb to enclose the stuffing: Tuck in the shank end. Tie with string using slip-knots to form a roll and enclose the stuffing. Tuck in any protruding edges. Rub outside thoroughly with remaining oil mixture. Preheat oven to 400 degrees. Place lamb on the rack of a large roasting pan. Insert meat thermometer in meat only (not stuffing). Roast for 30 minutes. Reduce temperature to 350. Continue to roast until thermometer says 145-150 degrees (about 1 more hour). The lamb should still be pink inside. When correct temperature is reached, remove from oven and allow to stand for 10 minutes to prevent losing juices when it is carved. Serves 10-12.



Stolen from our French cooking class!

Chris Bratton

VEAL SLICES WITH APPLES AND CREAM

6 thin veal slices (each weighing about 5 oz.), lightly pounded	
3 med. apples (Golden or Macintosh; they stay firm when cooked)	
3 TBSP. butter	6 TBSP. butter
flour	3 TBSP. apple brandy
salt and pepper	1-1/2 C. heavy cream

Peel, core and cut apples into 1/2-inch slices; cook in the 3 TBSP. butter. Remove apple slices and retain the buttery apple juices. Salt and pepper the veal, then dust lightly with flour. Melt the 6 TBSP. butter in a heavy skillet over high heat and saute the veal 3 minutes on each side. Remove veal slices and keep them hot on a heated metal serving dish. Pour in brandy, and light the brandy in the skillet with a match. Extinguish the flames with the cream. Add buttery apple juices and heat over medium-high heat; stir rapidly to reduce to a rich sauce, about 5 to 7 minutes. Add veal and apples back to the sauce and reheat briefly. Serve with sauce and apples ladled over the veal. Serves 6. The flaming makes this dish dramatic, and it is best when cooked up right before serving.



This is a mildly different chili recipe.

Chris Barnes Bratton

CININNATI CHILI

4 C. water	2 8-oz. cans tomato sauce
2 C. chopped onion	2 TBSP. chili powder
2 TBSP. vinegar	2 tsp. worcestershire
2 tsp. ground cinnamon	1 tsp. salt
1 tsp. cumin	1/2 tsp. ground allspice
1/4 tsp. ground cloves	1/4 tsp. garlic powder
1/2 oz. cocoa powder	1 bay leaf
2 lbs. lean ground beef	1 dried red chili pepper

In a 4-qt. Dutch oven, combine all ingredients except ground beef; bring to a boil. Brown meat and drain off fat. Add to boiling liquid; return to a boil. Simmer 2 to 3 hours, uncovered, till thickened. Remove bay leaf and chili pepper. Serve over cooked spaghetti on a plate (not in a bowl). Top with chopped onion, shredded cheese, and/or kidney beans. Serve with oyster crackers.

This is a hot one!

Mike Bratton

CALIFORNIA CHILI

4 medium tomatoes, peeled and coarsely chopped	
1-1/2 C. water	1 lg. onion, chopped
2 stalks celery, chopped	1/2 tsp. salt
1/2 tsp. pepper	1 medium onion, chopped
1 green pepper, seeded and chopped	2 cloves garlic, crushed
4 TBSP. lard or bacon drippings	1 TBSP. flour
2 lbs. round steak, trimmed and cut into 1/4-inch cubes	
1 lb. lean pork, cut into 1/4-inch cubes	
5 TBSP. chili powder	2 bay leaves
1 TBSP. salt	1 TBSP. brown sugar
1 TBSP. dried oregano	1 TBSP. red wine vinegar
1 C. pitted ripe olives, chopped	1 C. grated jack cheese

Simmer the tomatoes, water, 1 lg. onion, celery, 1/2 tsp. salt, and pepper in a medium saucepan for 30 minutes covered and another 30 minutes uncovered. Set aside. In a large Dutch oven saute' the medium onion, green pepper, and garlic in the lard for 3-5 minutes over moderate heat. With a slotted spoon remove the vegetables from the pan and set aside. Add the meats to the Dutch oven and brown over medium-high heat for 5-8 minutes. Add the flour to the browned meat, stirring well. Simmer for 2 minutes. Return the vegetable mixture to the Dutch oven; add the chili powder, bay leaves, 1 TBSP. salt, brown sugar, oregano, and vinegar. Add the tomato mixture. Cover; simmer over low heat for 2 hours. Add the olives and cheese and simmer covered for another 45 minutes, stirring occasionally. remove bay leaves. Serve in bowls with a side dish of finely chopped onion and cornbread (see index). Note: the flavor (and heat) of this dish is enhanced if it is made 24 hours in advance.



"...Overheard in an L.A. restaurant: 'If it's a new way to prepare American food, it's called "new wave." If it's a new way to prepare a Southwestern or Mexican dish, it's called "nuevo wave-o".'" (*Betty Floria in the Riverside Press-Enterprise, November 10, 1988.*)

Flaky and savory!

Maxine Bratton Vrooman

HAM AND CHEESE POCKETS

For 18 pastries you will need:

- 1 pkg (17.25 oz.) frozen puff pastry, thawed about 20 minutes at room temperature
- 6 oz. sliced Swiss cheese, cut into 3.5"x 2" strips
- 6 oz. sliced baked or boiled ham, cut into 3.5" x 2" strips
- 1 egg, beaten
- Dijon-style mustard

1.) Roll each sheet of puff pastry out to a 12-inch square on a lightly-floured board or pastry cloth. Cut into nine 4-inch squares. Repeat with remaining sheets of pastry. 2.) Spread each square lightly with mustard. Top half of each square with a strip of cheese. Place a strip of ham over each cheese strip. 3.) Fold squares of pastry in halves in line with the long edges of ham strips, moistening edges and pressing with a fork to seal. 4.) Place pastries about 2" apart on ungreased baking sheets. Brush lightly with egg. Pierce top of each pastry in several places with a fork. 5.) Bake at 400 degree oven until puffed and golden brown, 15-18 minutes. Serve hot.

Tip: the pastries can be assembled ahead of time on baking sheets, refrigerated, then brushed with egg just before baking.



Make One For Now and One for Later...

Caroline Habeger Miller

QUICHE (2 pies)

- 2 frozen PET pie shells
- 1 C. chopped ham
- 2 C. grated swiss cheese
- Mix together the following--a blender is nice:
 - 5 lg. eggs
 - Dash of cayenne
 - 1 TBSP. flour
 - Divide ham and cheese evenly and put into bottom of pie shells
 - 2 C. half-and-half
 - Generous grated nutmeg
 - 1/2 tsp. salt

Pour over cheese in pie shells and bake at 375 degrees for about 40 minutes or until a knife will come out clean and top is golden brown. Cool about 1/2 hour and pop into freezer.



"Do this a day ahead, as there's a lot of waiting and handling."

Dora Barnes

PORK ROAST FOR POSOLE

2# or 3# cut of pork meat
(some people use neck bones)
2 lg. cans of hominy, drained
OR
2 pkgs. precooked hominy,
washed well in colander

1 C. onion, cut up
2 cloves garlic, minced
salt and pepper to taste
1 tsp. oregano
1 tsp. cilantro
1/2 tsp. cumin

Use a big enough pot to hold everything (except the hominy) with enough water to cover and boil for 2 hours. Then remove meat and set aside to cool and cut up later, removing fat and bones. The pot with the meat stock goes inside refrigerator for all fat to coagulate on top (takes 3 or 4 hours). Remove fat from top, and if broth looks too rich, add 1 or 2 cups water, plus the cut-up meat and the hominy. Simmer for 1 hour. Taste, and if it needs more salt by all means add it to taste. So it doesn't look too pale, add 1/2 small can tomato sauce. Stir and simmer 15 more minutes. Enjoy with chili sauce and hot buttered corn tortillas. **Makes A LOT!**



Great for Saturday night supper!

Mighal na Bradain (Mike Bratton)

DUBLIN CODDLE

8 (1/4-inch thick) pork chops
4 TBSP. chopped parsley
1 qt. boiling water
8 pork sausages (Tastes best if you can find some that are not smoked; sometimes you can find them in the butcher case.)

4 large onions, sliced
2 lb. potatoes, peeled and sliced
salt and pepper to taste

Boil the sausages and pork chops in the boiling water for 5 minutes. Drain, but reserve the liquid. Put the meat into a large saucepan or oven-proof dish with the thinly-sliced onions and potatoes and the chopped parsley. Season to taste, and add enough of the stock to barely cover. Lay waxed paper on top and then put on the lid and simmer gently for about an hour until the liquid is reduced by half and the vegetables are cooked but not mushy. Serve hot with fresh soda bread and glasses of Guinness!

BOUDIN BLANC (WHITE SAUSAGE)

1 lb. boneless, skinless chicken breast (about 2 breasts), cleaned of all cartilage and gristle

1 lb. pork shoulder

1 lb. pork fat

1/2 medium onion, chopped

1-1/2 tsp. minced garlic

2/3 C. milk

1/3 C. heavy cream

1/4 C. brandy or cognac

4 eggs

2 tsp. salt

1/4 tsp. freshly ground pepper

vegetable oil

6 ft. sausage casing

Seasoning mix (called "quatre epices"--four spices):

1/2 tsp. pepper

1/2 tsp. ground cloves

1/2 tsp. nutmeg

1/2 tsp. ground ginger or cinnamon

Thoroughly chill the chicken, pork, and pork fat. Cut the chilled meats into cubes, and combine them with the onions and garlic. Puree the mixture in small batches in a food processor fitted with a steel blade. Transfer mixture to a bowl and blend in milk, cream, "quatre epices", and brandy; blend thoroughly. Refrigerate mixture for 30 minutes. Using the paddle attachment on a heavy-duty electric mixer (or working with a wooden spoon and lots of elbow grease), blend in the eggs one at a time, beating well after each addition. Season with salt and pepper. Saute a small amount of sausage mixture in a little oil and taste it for seasoning, adjusting as needed. Chill till casing is ready. To prepare, rinse the casing thoroughly and soak in lukewarm water for 30 minutes. Ease one end of casing over a faucet and run cold water through it for several minutes. Drain but do not allow to dry completely. Slip an end of the casing over the oiled sausage horn of a meat grinder and push the casing onto the horn, bunching it up until only about 2 inches of casing hangs from the end. Tie loose end of casing with kitchen twine. Force the sausage mixture through the grinder, filling the casing. Ease some casing off the sausage horn and continue grinding, filling the casing until it is tightly stuffed to within 3 inches of the end. Detach the casing and knot the end. Roll the sausage on a table to evenly distribute the filling. Twist the sausage into 4-inch links. Tie with 2 knots at each twist. Gently poach sausages in simmering water to cover for 45 minutes. Drain well. At this point they may be refrigerated for 4 or 5 days before cooking. To serve, brown the sausages in a little butter, or barbecue them.

We served this at Duane and Susan's reception.

Mike Bratton

ROAST PORK WITH FENNEL

6 garlic cloves, peeled and minced	2 TBSP. whole fennel seed
2 tsp. coarse salt (kosher if poss.)	fresh ground pepper to taste
1 4-lb. boneless pork rib roast	extra-virgin olive oil

Make a paste with the minced garlic, fennel, salt and pepper in a mortar and pestle, or mash with the side of a knife. If the meat is rolled and tied, unroll it. Spread most of the paste over the meat, reserving a tablespoon or so. Roll and tie the roast so that the white tenderloin is more-or-less in the center, surrounded by the darker meat. Make a few incisions with a sharp knife about 1/2-inch deep in the roast and stuff some of the paste into them. Rub any remaining paste over the outside of the meat. Rub a little olive oil over the meat and place in a roasting pan. Roast, uncovered, in a preheated oven @ 350 degrees for about 2 hours or until the internal temperature registers 170 degrees on a meat thermometer. Baste the roast two or three times with the pan juices. Remove the roast from the oven and allow to cool. Cut into 1/2-inch-thick slices and drizzle a little olive oil over the meat, if desired. Serves 6 to 8.



"...Fennel, an aromatic plant native to the Mediterranean area, has a long history; the emperor Charlemagne grew it in his garden.

A relative of the carrot, fennel has bright green, feathery foliage and yellow flowers. The stalks taste slightly sweet and are crisp, and the bulb has a flavor reminiscent of anise. Fennel can be used raw in salads or as a cooked vegetable. Fennel seed, available both whole and ground, is used as a seasoning and is especially good with baked fish or sauerkraut..." (from *Weight Watchers 365-Day Menu Cookbook*)

"...In my opinion, it is the whole fennel seed that gives Italian sausage its distinctively 'Italian' flavor..." (C.B.B.)

Grandpas can cook too!

Ign Little Grimes

GRANDPA HABEGER'S EASY CHICKEN LEGS

8-10 chicken legs, fried

1/2 C. milk

2 cans cream of mushroom soup

Put chicken legs in a greased casserole dish. Combine soup and milk; pour over the chicken legs. Bake @ 325 degrees for about 20 minutes. Serve with rice if desired.



One from Anthony D...

Pam Little DiDonato

ANTHONY'S SAUTEED CHICKEN WINGS

any amount chicken wings

"Mrs. Dash" with lemon

or "drumettes"

Accent's Herbal All-Purpose

oil for frying

Seasoning

garlic salt

Rinse chicken thoroughly. Pat dry. Heat frying pan with oil; just enough to cover. Place drumettes in pan (Anthony used to stand on a chair to cook the chicken, but if you are tall enough it isn't necessary). Sprinkle generously with garlic salt, Mrs. Dash, and Accent. Cook over low heat til crispy. When you turn over the chicken, sprinkle with seasonings again. Place chicken in oven-proof casserole dish to keep warm. Save oil. Take any amount of green bell pepper and onion (usually 1 onion and 2 bell peppers). Cut cleaned peppers; peel onion and cut into large pieces. Saute in oil til tender. Serve as a side dish or over rice.



The fruited topping makes it special!

Pam Little DiDonato

BAKED CHICKEN

1 chicken, cleaned

1 pkg. dry onion soup mix

WISHBONE Thousand Island Dressing

Apricot-Pineapple preserves

Put chicken in roaster. Pour 1 pkg. soup mix over chicken. Pour enough dressing to coat chicken and preserves enough to rub all over chicken. Cook uncovered @ 400 degrees, 45 to 60 minutes.

Mmm...chicken and crescent rolls!

Pam Little DiDonato

CHICKEN ROLL-UPS

2 C. boned chicken breasts
1 can crescent rolls
1 C. milk
1 C. (or more)grated cheddar
1 can cream of chicken soup
frozen peas (optional)

In a bowl, mix chicken breasts (cut up) with 1/2 C. of the grated cheese. Fill crescent rolls with mixture, roll up and set aside. Heat soup with 1 C. milk and 1/4 C. cheese. (If frozen peas are used, add 1/2 C. to soup mixture). Pour 1/2 of mixture in bottom of oblong casserole pan or dish. Set filled rolls on top. Bake @ 350 degrees, 20 minutes. Remove and sprinkle remaining soup mixture and remaining cheese on top. Bake another 10 minutes.



Always a favorite!

Darlene Bratton

FAJITAS

2 lbs. boneless chicken
1 sm. can beer
juice of one lemon
1 bell pepper, medium
1 C. onion, diced
1/4 C. olive oil
2 TBSP. chili powder
flour tortillas (snack size)

Cut chicken into strips after it has been skinned. Add onions and the other ingredients. and put into a bowl that can be tightly covered; marinate for at least 8 hours or overnight. Saute chicken; add vegetables and saute until golden brown. Warm the flour tortillas. Layer the meat and vegetables in the warm tortilla; serve with guacamole.

GUACAMOLE

1/2 C. sour cream
1/4 C. sauteed onions
1 med. avocado, ripe and soft
salt and chili powder to taste

Cream all ingredients together. Top fajitas with guacamole and some chopped tomato.



Microwave hint: When preparing or thawing chicken in a dish, place meaty pieces around the edges and bony pieces in the center of the dish.

A simply elegant dish!

Terri Miller Becerra

CREPES WITH CHICKEN-BROCCOLI FILLING

For Crepes (make about 4 hours before serving):

1/3 C. melted butter	1-1/2 C. milk
3 eggs	1/2 tsp. salt
2/3 C. whole wheat flour	

Mix all ingredients; cover and refrigerate 2 hours. To make crepes: Brush bottoms of 7-inch crepe pan and 10-inch skillet with some melted butter or margarine. Heat pans over medium heat. Stir batter; pour scant 1/4 C. batter into hot crepe pan, tipping pan to coat bottom. Cook until top of crepe is set and underside is lightly browned, about 2 minutes. With metal spatula, loosen crepe; invert into hot skillet; cook other side 30 seconds. Slip crepe onto waxed paper; keep warm. Meanwhile, start cooking another crepe. Stack crepes between waxed paper. Repeat until all batter is used. (You will have 12 crepes.)

FILLING

2 whole medium chicken breasts, skinned and boned	2 TBSP salad oil
2 10-ounce packages frozen chopped broccoli, thawed	1/2 tsp. salt
2 10-3/4 ounce cans condensed cream of mushroom soup	1/8 tsp. pepper
	milk

Prepare filling: Cut chicken breasts into bite-size pieces. In 12-inch skillet over medium-high heat, in hot salad oil, cook chicken until tender, stirring frequently, about 5 minutes. Add broccoli, salt, pepper, 1 can undiluted cream of mushroom soup, and 2 TBSP. milk. Over high heat, heat to boiling, stirring constantly. Reduce heat to low; cover and simmer until broccoli is tender, about 5 minutes. Preheat oven to 325. Spoon about 1/3 C. filling onto center of each crepe; fold two sides of crepe over filling to make roll. Place filled crepes, seam-side down, in 9 x 13 baking dish. Thin remaining can of soup with 1/4 C. milk; pour over crepes in baking dish. Bake crepes 35 minutes or until hot and bubbly. Makes 6 maindish servings, 2 crepes each.



Savory yet delicate!

Terri Miller Becerra

BREAST OF CHICKEN

- | | |
|-----------------------------|-------------------------------|
| 4 chicken breasts, seasoned | 2 pkg. frozen broccoli spears |
| 1 can cream of chicken soup | 1/2 C. mayonnaise |
| 2 tsp. lemon juice | 3/4 C. grated cheddar cheese |

for Dijon flavor, add 1/2 - 2 tsp mustard

Bake chicken breasts alone for 35 minutes @ 350 degrees. Cook *to cheese* broccoli according to package directions. Combine soup, mayo, *sauce* lemon and cheese. Simmer over low heat until cheese melts.

Arrange chicken over broccoli in casserole dish and pour cheese sauce over top. Bake @ 350 for 30 minutes.



For garlic lovers!

Mike Bratton

CHICKEN WITH 41 CLOVES OF GARLIC

- | | |
|------------------------------------|--------------------------|
| 3 bay leaves | 2 TBSP. rosemary |
| 41 cloves garlic, skins on | salt and pepper to taste |
| 1 whole 3-1/2 lb. roasting chicken | 1 TBSP. thyme |
| 2 TBSP. safflower oil | 1 C. dry white wine |

Preheat oven to 450 degrees. Put 1 bay leaf, 1 TBSP. of rosemary, 41 cloves garlic, salt and pepper into the cavity of the chicken, truss it, and tuck the other 2 bay leaves between legs and breast. Season skin with salt, pepper, thyme, and remaining rosemary. Put the chicken in an ovenproof dish, pour oil over it, and surround it with remaining garlic cloves. Bake uncovered for 45 minutes. Turn the chicken on its side, continue cooking 15 minutes; turn, and cook 15 minutes on the other side. Drain off all oil and fat and discard. Add wine; cover and lower heat to 350 degrees. Cook an additional 30 minutes, basting occasionally. Remove cover and bake about 10 minutes more, continuing to baste. Toast some French or Italian bread. Squeeze the cooked garlic from their skins and spread on the bread. Serve with chicken, or remove garlic from their skins, mash and mix with pan juices. You will be amazed at how delicate garlic cooked whole is. Cut chicken into serving pieces and pour sauce over them.



A Turkey Version of Sloppy Joes!

Dora Barnes

TIDY TOMS

2 lbs. ground turkey	1 to 2 tsps. chili powder
1 large onion, diced	1/4 tsp. pepper
1 can (10.5 oz) tomato soup	12 whole wheat buns
1 can (10.5 oz) chicken gumbo soup	

In a frying pan, brown the ground turkey and the onion. Drain off any fat from the pan. Add the undiluted soups and spices to the meat mixture and simmer over a low heat for 45 to 60 minutes to allow flavors to blend. Spoon over the buns and serve. This yields 12 sandwiches, each with no more than 10 grams of fat and about 264 calories.



Since Veal is So Expensive, Use Turkey!

Dora Barnes

TURKEY BREAST SCALLOPINE WITH MARSALA SAUCE

4 slices turkey breast, about 1/4 lb. each	6 TBSP. Marsala wine
salt and freshly ground pepper	4 thin slices of prosciutto
2 TBSP. butter	4 thin slices of Fontina or Gruyere cheese
2 TBSP. olive oil	Flour for dredging

Preheat the broiler to HIGH. Cover the meat with plastic wrap and pound it lightly with a meat pounder. Sprinkle both sides with salt and pepper and dredge all over in a little flour. Heat the butter and oil in a heavy, non-stick skillet large enough to hold the slices in one layer. When it is very hot add the meat. Brown on both sides over high heat and transfer to a hot, ovenproof serving platter. Add the wine to the skillet and cook, stirring, over high heat until the wine becomes syrupy. Spoon this over the meat. Top each piece of meat with one slice of prosciutto and one slice of cheese. Run quickly under the broiler until the cheese melts, and serve. Makes 4 servings.



(If you are looking for Fontina cheese for the above recipe, and you have a choice between Italian and Swedish, pick the Italian every time! -- C.B.B.)

Good Fridays!

Lyn Little Grimes

TUNA CASSEROLE

1 12.5 oz. can tuna	1 can cream of chicken soup
1/2 C. chopped onion	1 pkg. noodles, cooked according to package directions
1/2 C. sliced mushrooms	
1/2 to 2/3 C. Velveeta cheese	1/2 C. milk
1 TBSP. butter	season to taste

Saute onion and mushroom in butter until soft. Add tuna, cheese, soup and milk. Add to cooked noodles. Bake @ 325 degrees for about 20 to 30 minutes.



A new look for an old stand-by!

Terri Miller Becerra

FISH STICK CASSEROLE

1 pkg. of 10 fishsticks	1 can cream of celery soup
1/2 can evaporated milk	1/2 C. grated cheese
2 green onion, chopped	

Arrange fish sticks in casserole dish. Combine soup, milk, onions, and cheese. Pour over fish. Cook at 350 degrees for 1/2 hour or until done. Serves 4.



This stock can be used in the recipe which follows.

Mike Bratton

SEAFOOD STOCK

1-1/2 to 2 lbs. rinsed shrimp heads and/or shells, or
1-1/2 to 2 lbs. rinsed crawfish heads and/or shells, or
2-1/2-3 qts. crab shells, or
2-1/2-3 qts. rinsed fish carcasses, heads and gills removed, or
any combination of these

Put ingredients into large saucepan with enough cold water to cover, bring to a boil over high heat, then gently simmer at least 4 hours, replenishing the water as needed to keep about 1 qt. of liquid in the pan. Strain, cool and refrigerate until ready to use in a recipe. Using stock is always better than using water in a recipe, even if you have only been able to simmer stock 20 to 30 minutes.

Stolen from Paul Prudhomme!

Mike Bratton

CAJUN SEAFOOD GUMBO WITH ANDOUILLE SMOKED SAUSAGE

- | | |
|--|------------------------------|
| 2 C. chopped onions | 1-1/2 C. chopped bell pepper |
| 1 C. chopped celery | 3/4 C. vegetable oil |
| 3/4 C. all-purpose flour | 1 TBSP. minced garlic |
| 5-1/2 C. Seafood Stock (page) | 1 lb. peeled medium shrimp |
| 1 lb. andouille smoked sausage (called cajun sausage in the store; can also use any other good smoked pork sausage such as kielbasa), cut into 1/2-inch pieces | |
| 1 dz. medium-to-large oysters in their juice, about 9 oz. | |
| 3/4 lb. crabmeat (picked over) | |

SEASONING MIX:

- | | |
|-----------------------|-------------------------|
| 2 whole bay leaves | 2 tsp. salt |
| 1/2 tsp. white pepper | 1/2 tsp. cayenne pepper |
| 1/2 tsp. black pepper | 1/2 tsp. thyme |
| 1/4 tsp. oregano | |

Combine the onions, bell peppers and celery in a medium bowl and set aside. In a small bowl combine the seasoning mix ingredients; set aside. Heat the oil in a large heavy skillet over high heat until it begins to smoke, about 5 minutes. Gradually add the flour, whisking constantly with a long-handled metal whisk or fork. Continue cooking, whisking constantly, until the mixture is dark red-brown to black, about 2 to 4 minutes, being careful not to let it scorch or splash on your skin. Immediately add half the vegetables and stir well (switch to a spoon if necessary). Continue stirring and cooking about 1 minute. Add remaining vegetables and cook and stir about 2 minutes. Stir in the seasoning mix and continue cooking about 2 more minutes, stirring frequently. Add the garlic, stir well, then cook and stir about 1 minute more. Remove from heat. Meanwhile, bring the stock to a boil in a large Dutch oven. Add flour mixture by spoonfuls to the boiling stock, stirring until dissolved after each addition. Add the sausage and return to a boil for 15 minutes, stirring occasionally. Reduce heat and simmer 10 minutes more. Add the shrimp, undrained oysters and crabmeat. Return to a boil, stirring occasionally. Remove from heat and skim any oil from the surface. Serve immediately over cooked rice; 1 C. gumbo over 1/4 C. rice in a bowl. Make sure each person gets an assortment of seafood and sausage. You can serve half this amount in a cup as an appetizer.

*This is the one that goes great
with Lyn Grimes' meatloaf!*

Pam Little DiDonato

SOUR CREAM POTATOES

6 med. russet potatoes	1 pint sour cream
1 can (11 oz.) cream of chicken soup	1/3 C. chopped green onion
1 1/2 C. grated sharp cheddar cheese	2 TBSP. melted butter
1 C. mayonnaise	3/4 C. cornflakes, crushed

Peel and parboil potatoes until almost done. Cool and grate into 9 x 13-inch casserole dish. In saucepan, heat mixture of soup and cheese, mayonnaise, sour cream and green onions over medium heat just until cheese melts. Pour over potatoes. Top with butter and cornflakes. Cover and bake @ 350 degrees for 45 minutes. Uncover, cook 15 minutes more. Serves 12.



A New Twist for Rice!

Dora Barnes

RISOTTO

3 C. fresh or canned chicken broth	Salt to taste
3 TBSP. butter	Pepper to taste
3 TBSP. finely chopped onion	1/4 C. dry white wine
1 TBSP. finely chopped garlic	4 TBSP. freshly grated
1 C. Uncle Ben's converted rice	Parmesan cheese

Heat the broth in a saucepan and keep it at a simmer. Heat 1 TBSP. of the butter in another saucepan. Add the onion and garlic and cook, stirring, until wilted. Add the rice, salt and pepper and stir to coat the grains. Add the wine to the rice and cook, stirring occasionally, until all of the wine is evaporated. Add 1/4 C. of the broth to the rice mixture and cook, stirring occasionally, until all the broth has been absorbed. Add another 1/4 C. of the broth, stirring occasionally, until all the broth has been absorbed. Continue cooking in this fashion until all the broth has been used. Remember that the rice must cook gently. When all the broth has been used, fold in the remaining 2 TBSP. butter and the cheese. When the rice is done, the grains should be tender except at the very core, which should retain a very small bite. The total cooking time should be about 25 to 28 minutes. Makes 4 servings.

"When you make these, close all your doors unless you want all the neighbors coming by to ask you what smells so delicious!"

Dora Barnes

PENEQUES (PEN-EH-KEHS), OR TORTILLA RELLENOS

8 sm. corn tortillas, soft	4 eggs, separated
1/2 lb. Monterey Jack cheese, cut in strips to fit the tortillas, small enough that they won't stick out the ends	toothpicks 2 TBSP. flour oil for frying

In skillet, barely heat tortillas one at a time on both sides just 'til they are soft and pliable (so they won't break or tear when folded). While still warm, place a piece of cheese in center and roll it up; fasten with toothpick. Set aside. Beat egg whites stiff but not dry. Add beaten yolks and fold in flour. Dip the filled tortillas in this batter carefully, covering well. Fry in shallow oil. Place on absorbent paper (brown bag or paper towel) to drain. Remove toothpick and serve with the following sauce.

SAUCE

2 TBSP. minced onion	1/2 C. broth or water
3 TBSP. oil	salt and pepper to taste
1 C. tomato sauce	1 tsp. oregano

Fry onion in oil, add tomato sauce and broth or water. Season with salt and pepper to taste. Add oregano, rubbing it between the palms of your hands into sauce. 1.) Peneques can be dipped into the sauce with tongs, or 2.) you can pour the sauce over them by spoonfuls, or 3.) just place them in the sauce when ready to serve.



What a great snack!

Mark Bratton

AFTERNOON MINI PIZZA

6 English muffins (or bagels for a twist)	1 C. mozzarella
1/2 C. prepared spaghetti sauce (i.e., Prego, Ragu, etc.)	1 C. other mild cheese Pepperoni slices

(Optional toppings: diced olives, mushrooms, bell peppers, pineapple, Italian sausage, onions, hamburger or whatever your creative little heart desires). Toast muffins lightly. Preheat oven to 375. Spread sauce on muffins. Toss cheese together and sprinkle onto muffins. Put on toppings. Arrange on cookie sheet; bake 6 to 8 min.

This is a tasty vegetarian dish!

Darlene Bratton

VEGETABLE ENCHILADAS

1 C. corn	2 lbs. broccoli
1 lg. onion	1 C. jack cheese
1 TBSP. olive oil	1 dz. corn tortillas

Steam broccoli until tender. Saute onion in olive oil. Add corn to onion and broccoli, set aside. In a casserole dish, add 1 TBSP. olive oil and spread. Layer tortillas, vegetables and sauce (recipe follows) alternately and bake in a 350 degree oven for about 1/2 hour. Add cheese about 10 minutes before you take it out. Serve with sour cream and chopped tomatoes.

SAUCE

2 TBSP. olive oil	1 tsp. garlic powder
1/2 C. catsup	1 vegetarian bouillon cube
2 TBSP. chili powder	1 C. water

In a saucepan, combine the above ingredients. Stir until well blended. Simmer about 3 minutes or until it boils.



Stolen from the Purple

Cristin Barron na Bradain(Chris Bratton)

Heather Bar and Grill, Kenmare, County Kerry

PURPLE HEATHER OMELETTE

2 eggs	salt and pepper to taste
1/2 C. cooked potatoes, peeled and diced	1/4 tsp. thyme
1 oz. white or yellow cheddar, shredded	

Beat the eggs briskly. Pour into a preheated, lightly greased skillet and turn skillet so egg mixture coats pan evenly. Lift up edges with spatula to allow raw egg to come in contact with pan to cook while keeping heat on medium. While top surface is still creamy-looking, add remaining ingredients to 1/2 of the egg surface. Flip empty half over on to bottom half and turn off heat immediately. (Eggs will continue to cook and the cheese will melt.) Serve with Irish Soda Bread, (heated or toasted), or scones. Makes 1 serving.



Saucy and good!

Dora Barnes

MACARONI AND CHEESE (SAUCE TYPE)

7 oz. elbow macaroni, cooked and drained
2 TBSP. margarine
1 tsp. DRY mustard
2-1/2 C. milk
2 TBSP. flour
1 tsp. salt (or less)
2 C. sharp cheddar, shredded

Mix margarine, flour, dry mustard, and salt in saucepan over low heat. Add milk slowly; mixture will thicken to coat a spoon. Add 1-1/2 C. cheese. Stir till cheese is melted and sauce is smooth. Mix with the macaroni and turn into 1-1/2 qt. greased baking dish. Top with remaining 1/2 C. cheese. Bake at 375 degrees for 25 to 30 minutes. Serve hot.



Another Mac and Cheese recipe!

Dora Barnes

MACARONI AND CHEESE (LAYER TYPE)

2 C. elbow macaroni, cooked and drained
10 oz. extra-sharp cheddar, sliced
1 slice bread, crumbled
2-1/2 C. milk
2 eggs, well beaten
salt & pepper to taste

Mix milk and eggs together. Butter insides of a 2-qt. baking dish. Layer half the macaroni, egg mixture, cheese, then do another layer of each, ending with the cheese. Salt and pepper lightly, dot with butter or margarine. Crumble up the bread and sprinkle it over the top. Cover and bake for 15 minutes at 450 degrees. Remove cover and cook 15 minutes at 400 degrees til the top browns. Serve hot. Stewed tomatoes make a nice side dish.



"...Cheese is the food that results from concentrating by coagulation the protein (casein) in milk. The coagulation may be accomplished by acid, bacteria, heat, or a combination of these agents. The coagulated substances constitute the curds, and they are separated from the liquid whey. The curds may then be ripened by the action of beneficial bacteria, yeast, molds and enzymes. Milk fat stays with the curds; and the amount varies depending upon whether whole milk, partially skimmed milk, or skim milk is used..."

(from "Eat Right, Eat Well--The Italian Way" by Ed Giobbi)

A truly unique recipe!

Pam Little DiDonato

PASTA VAZOO

1 pkg. salad macaroni, cooked & drained
pepperoni (cut up or sliced)

spaghetti sauce
1 can pork and beans

Mix all ingredients together. Serve hot with fresh parmesan.



*" I got this recipe from a
New Mexico lady chef!"*

Dora Barnes

REFRIED BEANS

1 lg. can refried beans
2 TBSP. oil
1/2 medium onion, cut up

1 TBSP. or 1 TBSP. + 1 tsp. flour
salt to taste
garlic powder to taste

Pour half of the beans into a bowl. Add water a little at a time and stir to thin. Add the rest of the beans and stir to blend. Heat oil and add onion; saute till transparent. Add flour; stir a few seconds. Add thinned beans, salt and garlic powder. Keep stirring so beans won't stick. Place on serving dishes and lightly sprinkle cheese on top.



The Secret is the Slow-Cookin'!

Roberta Habeger Bratton

BOSTON BAKED BEANS

1/4 lb. salt pork
1 lb. dried small white beans
1 medium onion (chopped)
3/4 C. molasses

1/2 C. ketchup
1/4 C. brown sugar
2 tsp. dry mustard
1 tsp. salt

Cover beans and salt pork with water and soak overnight. Drain. Place in large pot with 3-1/2 C. hot water and cover. Simmer 45 minutes or until tender. Preheat oven to 325 degrees. Drain beans; save liquid. Put beans in pot and add remaining ingredients to bean liquid and pour over beans. Cover and bake 2-1/2 hours. Add boiling water during cooking if needed. Remove cover and bake 1/2 hour more until top is brown.

You can play with this food!

Dennis Bratton

TIC-TAC-TOE TOSTADAS

- | | |
|---------------------------|-------------------------------|
| 1 small green pepper | 9 pitted black olives |
| 4 slices American cheese | 1 15-oz. can chili with beans |
| 1 tsp. minced dried onion | 6 packaged tostada shells |

Rinse green pepper in cold water and pat dry. On a cutting board, use a sharp knife to cut the green pepper in half from top to bottom. Pull off and throw away the seeds and soft white parts from inside both (or as Dennis would say, BOLTH) halves. Place the rounded side of a green-pepper-half on the cutting board. With the sharp knife, cut the green-pepper-half into thin strips, cutting it from top to bottom. Hold the half tightly so it doesn't roll around on the board. Cut off and throw away the rounded ends of each thin strip. Cut the remaining straight part in half. Set these aside. Repeat with the other green-pepper-half. Cut the olives in half through the middle. Set aside. Cut each cheese slice in half. Cut each half into three strips. Open the can of beans and empty it into a small bowl. Measure and add the minced dried onion to the beans. Stir. Place the tostada shells in a 15 x 10 x 1-inch baking pan. Put 1/4 C. of the bean mixture onto each tostada shell. Spread evenly over each one to about 1/2-inch from the edge of each shell. Preheat oven to 350 degrees. Arrange 4 strips of cheese on each tostada so they look like tic-tac-toe boards. Fill in the blocks with black olive halves for O's and make X's out of the green pepper pieces. Put the pan into the hot oven. Bake for 5 to 7 minutes or till cheese just starts to melt. Take out of the oven and use a pancake turner to remove the tostadas from the pan. Serves 6.

X O X O X

RECIPES FOR A HAPPY FAMILY

1 Husband	1 pkg. playing together	1 portion Understanding
1 Wife	1 portion Patience	1 portion Forgiveness
Children--1 Bible for each	1 pkg. Work	3 C. Love, firmly packed
Generous portion of prayer	1 C. Kisses	1 Small Paddle

Mix thoroughly and sprinkle with awareness. Bake in moderate oven of everyday life, using as fuel all the grudges and past unpleasantness. Cool. Turn out onto a platter of cheerfulness. Garnish with tears and laughter in large helpings. Serve God and country and community.

CAKES, COOKIES, AND FROSTINGS



This is angel food cake made the old-fashioned way!

Mike Bratton

DAFFODIL CAKE

1 1/4 C. flour	1 1/2 tsp. vanilla
1 3/4 C. sugar	5 egg yolks
1 3/4 C. egg whites (12-13 eggs)	2 TBSP flour
1 1/2 tsp. cream of tartar	2 TBSP sugar
1/4 tsp. salt	1 TBSP grated lemon peel

Sift flour and 3/4 cup sugar 3 times. Reserve. Beat egg whites, cream of tartar and salt in large bowl until soft peaks form, about 2 minutes. Gradually beat in 1 cup sugar to form stiff peaks, 3 to 4 minutes.

Gently fold 1/2 cup flour mixture into whites. Repeat with remaining flour mixture, 1/2 cup at a time. Add vanilla. Remove 1/3 batter to medium-size bowl.

Beat yolks, 2 TBSP flour and 2 TBSP sugar in bowl until pale yellow and ribbony, for about 2 to 3 minutes. Stir in peel. Fold yolk mixture into reserved egg-white batter mixture.

Spoon yellow and white batters alternately into ungreased 10-inch tube pan. Run long thin knife gently through batters to eliminate air pockets and swirl the two batters together.

Bake in lower third of preheated 375-degree oven for 35 to 40 minutes until golden brown and wooden pick tests clean. Invert tube pan on bottle to cool. Remove cake from pan. Serve with lemon-flavored whipped cream or bottled lemon curd sauce.



This one is easy as well as good-and-gooney!

Chris Bratton

MILKY WAY CAKE

1 box microwave cake mix (dark chocolate or devil's food flavor)
1/2 LB. Kraft caramels
1 can Betty Crocker spreadable frosting (milk chocolate flavor)

Prepare microwave cake according to package directions. Melt caramels in double boiler just until spreadable. Spread melted caramels over cake. Let cool completely (about 20 min.). Frost.



Great-grandma Bratton's own recipe!
(contributed by Dee Bratton Fredson)

Bewlah Bratton

LEMON CAKE

1 pkg. Duncan Hines yellow cake mix
1 small pkg. lemon jello mix
1/4 C. oil

1 C. water
4 eggs
lemon extract to taste

Mix all ingredients for 3 minutes. Bake @ 350 degrees for approximately 25 minutes. Dribble icing (recipe follows) over top and sides of cake.

ICING

2 C. powdered sugar
Juice of 1 lemon
1/2 tsp. salt

2 TBSP milk
1 or 2 drops yellow
food coloring

Mix all ingredients and dribble over top and sides of cake.



A great Halloween or Thanksgiving cake!

Dee Bratton Fredson

PUMPKIN PUDDING CAKE

1 pkg. white or yellow cake mix
1 C. or more pumpkin
4 eggs

1/3 C. oil
1 C. water
2 or 3 tsp. cinnamon

Mix all ingredients together. Bake @ 350 degrees for 50 minutes in a tube, loaf or Bundt pan. Serve warm or cool. 1 sprinkle powdered sugar on top.



Microwave hint: To melt marshmallow cream, put half of a 7-oz. jar in the oven on high for 35-40 seconds. Stir to blend.

This one will bring out the elves!

Sharon Wright L'Ecuyer

CHRISTMAS DISAPPEARING CAKE

Sift together and set aside:

3 C. flour	1 tsp. soda
2 C. sugar	1 tsp. cinnamon
1 tsp. salt	

In another bowl, mix together:

3 eggs	8 oz. can crushed pineapple (do not drain)
3/4 C. oil	2 C. chopped bananas
1 1/2 tsp. vanilla	2 C. chopped walnuts

Add dry ingredients. Mix; do not beat. Bake in greased tube pan for 80 minutes at 350 degrees.



Quick and easy!

Linda Wright Puraty

PUDDING CHEESECAKE

1. Mix until doughy and pat into 9 x 12 pan:
1 cube margarine
1 C. flour
2. Press 1 C. chopped walnuts into dough. Bake 20 minutes @ 350.
3. With mixer, mix together and pour over cooled crust:
1 8-oz. C. cream cheese
1 C. powdered sugar 1 large Cool-Whip
4. Mix any flavor instant pudding according to package directions, and pour on top. May top with Cool-Whip when serving, if desired.



Microwave hint: one stick of butter or margarine will soften in 1 minute when microwaved at 20% power.

This is the first of two recipes for...

Dee Bratton Fredson

PINA COLADA CAKE

1 pkg. white or yellow cake mix
1/3 C. rum
3 eggs
1/4 C. oil (1 tsp rum extract w/ 1/3 C water)

1 C. crushed pineapple
1 sm. box coconut cream
pudding mix

Mix all ingredients together at low mixer speed for 1 minute, then medium speed for 3 or 4 minutes. Pour into oiled and floured tube pan or other pan. Bake @ 350 degrees for 40 minutes.

FROSTING

1 sm. pkg. coconut cream pudding mix
1 sm. can crushed pineapple, drained.

1 8-oz. tub Cool Whip

Blend ingredients together by hand. Frost when cake is cooled.



Lisa Grimes' favorite!

Lyn Little Grimes

PINA COLADA PARTY CAKE

1 C. coconut
1 pkg. white cake mix
1/2 C. water
1/2 C. pineapple juice
1/3 C. oil

1/4 C. rum (may substitute 1 tsp.
rum extract & 1/4 C. water)
4 egg whites
1/2 C. pineapple juice
1/2 C. sugar

FROSTING

1 can vanilla ready-to-spread frosting
1/2 C. toasted coconut (reserved)

1 TBSP rum or rum extract

Heat oven to 350 degrees. Toast 1 C. coconut for 5 to 7 minutes. Reserve 1/2 C. for frosting. Grease and flour 13-X-9-inch pan. In large bowl, blend cake mix, water, 1/2 C. pineapple juice, oil, 1/4 C. rum, and egg whites at low speed until moistened; beat 2 minutes at highest speed. Stir in 1/2 C. coconut. Pour into prepared pan. Bake at 350 degrees for 25 to 35 minutes or until toothpick comes out clean. Cool 10 minutes. In small saucepan, heat 1/2 C. pineapple juice and 1/2 C. sugar to boiling. Using long-tined fork, prick cake at 1/2-inch intervals. Pour hot pineapple mixture over cake. Cool completely. In small bowl, blend frosting with rum. Frost cake; sprinkle with 1/2 C. reserved coconut. Serve chilled--12 servings.

Mouthwatering!

Caroline Habeger Miller

SOUR CREAM COFFEE CAKE *(Emmaus)*

- BLEND:** 1 box yellow cake mix with pudding
2/3 C. salad oil
1 C. sour cream
4 eggs
- MIX:** 2 TBSP. cinnamon
1/2 C. brown sugar
1/2 C. nuts, finely chopped

Pour batter (one layer) into pregreased bundt cake pan. Spread a thin layer of cinnamon mixture over batter, another layer of batter and sprinkle with cinnamon mixture. Take a knife and marble through batter. Bake 50-55 minutes at 350 degrees.



Easy and delicious!

Terri Miller Becerra

CHERRY-CHOCOLATE CAKE

- 1 pkg. chocolate cake mix
3 eggs
- 1 can cherry pie filling

Mix ingredients together and bake at 350 degrees for 35 minutes. Frost (recipe follows).

ICING

- 1 C. sugar
1/3 C. milk
- 5 TBSP. butter
6 oz. chocolate chips

Mix sugar, milk and butter together in a saucepan; boil 1 minute stirring constantly. Remove from heat and add the chocolate chips.



"...Ice creams and sorbets have been around since ancient times and are believed to have originated in China and the Far East. Universally loved as a summer sweet, in France ice creams and sorbets are known under the family name of *glaces*. Ice creams are made with milk or cream and egg yolks--a basic custard base; sorbets have a simple sugar syrup as their base..." *(from "PIRET'S-The George and Piret Munger Cookbook)*

Another cherry recipe!

Chris Barnes Bratton

CHOCOLATE-COVERED-CHERRY CAKE

CAKE: 1 pkg. Chocolate Fudge Pudding cake mix, prepared and baked according to package directions in THREE PANS.

FILLING: 2/3 C. black cherry preserves

2 TBSP. fresh lemon juice

Puree preserves with lemon juice in a blender until smooth and transfer to a small bowl.

CHOCOLATE COVERED CHERRIES AND ICING:

1 8-oz. jar maraschino cherries WITH STEMS, drained and rinsed

1/3 C. cherry brandy

16 oz. semi-sweet chocolate, melted and cooled

1 C. sour cream at room temperature

1/2 tsp. vanilla

Arrange the cherries in a small shallow dish. Pour the brandy over them and let them macerate in the freezer for 30 minutes. Drain the cherries and dip them one at a time into the chocolate, letting the excess drip off. Arrange the dipped cherries stem-end-up in a pan lined with wax paper and chill until time to decorate the cake. In a bowl beat together the remaining chocolate, the sour cream, a pinch of salt and the vanilla until well-combined. The icing should be very glossy. If the sour cream is too cold the icing will become too firm. If this happens, beat in 1 or 2 TBSP. hot water to soften the icing.

Assemble the cake: on a cake stand or plate arrange one cake layer, spread the top with 1/3 C. of the filling, and top the filling with the second layer. Spread the second layer with the remaining filling and top the filling with the remaining layer. Spread outside of the cake with the chocolate icing, arrange some chocolate-dipped cherries in a circle on top, and serve the remaining cherries separately.



So rich it doesn't need frosting!

Chris Barnes Bratton

CHOCOLATE RASPBERRY BROWNIE TORTE

2 oz. unsweetened chocolate, chopped	2/3 C. all-purpose flour
1 stick unsalted butter, cut in pieces	1/4 tsp. salt
1/2 tsp. double-acting baking powder	2 lg. eggs
1/2 C. granulated sugar	2 tsp. raspberry brandy
1/2 C. seedless raspberry jam	1 oz. semisweet chocolate,
confectioners' sugar	chopped

Melt unsweetened chocolate and butter in the top of a double boiler, stirring until smooth. In a small bowl combine the flour, salt, baking powder. In another bowl whisk together the eggs, sugar, jam, raspberry brandy, semisweet chocolate, the melted chocolate mixture, and whisk in the flour mixture. Line a buttered 9-inch round pan with a round of wax paper, butter the paper, and pour the batter into the pan. Bake in a preheated 350-degree oven for 25 to 30 minutes, or until a toothpick inserted in the center comes out with crumbs on it. Let cool in the pan on a rack for 5 minutes, invert it onto the rack, and remove the paper. Invert onto another rack and let cool top side up. Sift confectioners' sugar lightly over the torte. Serve with chocolate ice cream if desired.



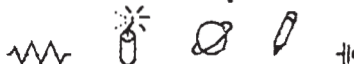
Jody's Version of...

Jody Bratton

CHEESECAKE

3 C. graham crackers, crushed	4 TBSP. white sugar
1/2 C. melted butter	1/2 t. cinnamon
1 pkg. of DRY Dream Whip	1 pkg. Philadelphia creamcheese
1 can cherry pie filling	

Mix first 4 ingredients together and press down in serving dish or pan. Mix together Dream Whip with cream cheese and fill the crust, then spread the cherry pie filling over all. (I usually don't use all the cherry pie mix.) Chill until ready to serve.



Always a favorite!

Jody Bratton

CARROT CAKE

- 4 eggs
- 2 tsp. soda
- 3 C. grated carrots
- 2 C. flour
- 2 tsp. cinnamon

- 1-1/2 C. salad oil (*or applesauce*)
- 1/2 tsp. salt
- 2 C. sugar
- 1 tsp baking powder

Beat eggs, oil and sugar together, then add flour, soda, salt, baking powder and cinnamon. Add carrots. Pour in lightly greased and floured baking pan (13 x 9). Bake at 350 for 50-60 minutes. Let cool, then frost.

FROSTING

- 1 stick butter or margarine
- 1 C. chopped nuts
- 2 tsp. vanilla
- 1 box powdered sugar
- 8 oz. cream cheese

Mix all ingredients together, then beat on high til creamy. Frost.



There's always room for...

Jody Bratton

JELLOCAKE

- 1 Betty Crocker or Duncan Hines White Cake, prepared according to package directions
- 1 lg. pkg. strawberry-banana Jello
- 1 lg. or 2 sm. cartons of whipping cream
- 2 C. powdered sugar

After cake has cooled, poke holes in cake all over with a fork. Pour liquid jello over the cake. Refrigerate for 1 hour. Whip the cream and powdered sugar together (add the powdered sugar slowly til peaks form; may not need all 2 cups). Frost cake and "whala!"



Microwave hint: Soften one 8-oz. package of cream cheese by microwaving at 30% power for 2 to 2-1/2 minutes. One 3-oz. package of cream cheese will soften in 1-1/2 to 2 minutes.

Another Luscious Lemon Cake!

Caroline Habeger Miller

LEMON CAKE**

1 Box Lemon Cake mix--make according to package directions and bake in a 9 x 13 pan. While still hot, poke holes all over with large fork. Pour 20 oz. can crushed pineapple in heavy syrup over cake. Let cook completely. Beat one 3 oz. package instant lemon pudding with 1 1/2 C. of milk. Fold with 2 cups Cool Whip. Spread over cake and refrigerate overnight.

**Can use chocolate cake and chocolate pudding.



This sounds like a man's favorite!

Jackie Bratton Wright

RAW APPLE CAKE

Mix together and set aside:

2 C. ~~sliced~~ apples

1/4 C. salad oil

1 unbeaten egg

1 C. sugar

In another bowl, sift together:

1 C. flour

1 tsp. cinnamon

1 tsp. soda

1 tsp. allspice

1/2 tsp. salt

1 C. chopped walnuts

Add dry and wet ingredients together. Pour batter into a greased round or loaf pan. Bake 30 to 40 minutes @ 350 degrees.



"...The apple, one of nature's oldest and best-known fruits, really belongs to the rose family. In ancient Persia, it was considered the fruit of immortality. Greek and Roman mythology used the apple as a symbol of love and beauty..."

...Allspice has a misleading name. It's not a combination of spices, but the aromatic, dried, unripe fruit of a myrtle-like tree. The flavor resembles a mixture of cloves, cinnamon, and nutmeg--hence its name..." (from *Weight Watchers 365-Day Menu Cookbook*)

An old-time favorite (and it has oat bran!)

Dee Bratton Fredson

OATMEAL COOKIES

(approximately 14 dozen)

2 C. butter	3 C. flour
2 C. brown sugar (packed)	2 tsp. salt
2 C. granulated sugar	2 tsp. baking soda
3 tsp. vanilla	6 C. oats
4 eggs	1 1/2 C. coconut (if desired)

Cream butter and sugars. Add eggs one at a time. Stir in vanilla. Sift flour, salt and soda. Add to creamed mixture; stir in oats. If using coconut, stir in. Drop by teaspoons onto well-greased cookie sheet. Bake @ 350 degrees for 10-15 minutes.



Another recipe for happy campers!

Lyn Little Grimes

COWBOY COOKIES

2 Extra-large eggs	2 C. flour
1 C. (packed) light brown sugar	2 C. rolled oats
1 C. sugar	1 tsp. soda
1 C. butter, softened	1/2 tsp. salt
1 tsp. vanilla	6 oz. chocolate chips
1/2 tsp. baking powder	nuts to taste

Cream butter, add sugars and eggs. Add vanilla and dry ingredients. Mix well. Drop 1/4 cups (heaping) of mixture onto greased cookie sheet 3 inches apart. Bake @ 350 degrees for 10-15 minutes until golden brown but still spongy.



"...When whipping cream, place the utensils--bowl and mixing beaters--in the freezer to chill thoroughly. This helps keep the cream temperature lower during whipping. If the cream gets too warm, you can end up with butter instead of whipped cream..."

(Munger Cookbook)

(from PIRETS--The George and Piret

Mark should copyright these!

Mark Bratton

MARK'S COOKIES

1-1/4 C. margarine	1 tsp. baking soda
1 C. brown sugar (packed)	1 tsp. salt
1/4 C. granulated sugar	3 C. OLD FASHIONED QUAKER OATS
1 egg	(very important for texture)
1 tsp. vanilla	1 C. chopped walnuts or pecans
1-1/2 C. all-purpose flour	1 C. semi-sweet choc. chips

Preheat oven to 375 degrees. Mix together margarine and sugars until fluffy. Beat in eggs and vanilla. Separately, combine flour, baking soda and salt. Add to the sugar mixture and mix well. Stir in oats, chocolate chips and nuts. Drop by spoonful of dough on ungreased cookie sheet. Make sure to eat some of the dough and lick your fingers. This will even out the dough, save the nation gas and add more fun to your waistline. (If you're dieting, you wouldn't be making these any right?) Where was I? Bake 10 to 11 minutes for crisp ones. Let cool 1 minute and devour along with ice cream, milk, or hot chocolate.



Serve these with Neon Tumbleweed!

Chris Barnes Bratton

CACTUS COOKIES

1 C. lard	1-1/2 C. sugar
2 eggs	1-1/2 tsp. anise seed
1/2 tsp. vanilla	1-1/2 to 1-3/4 flour
1 tsp. baking powder	

Mix ingredients together thoroughly, form into a ball; cover ball with plastic wrap and refrigerate for several hours. Roll out to 1/4-inch thickness and use a cactus-shaped cookie cutter or a small glass to cut small rounds about 1-1/2" in diameter. Dip in cinnamon sugar and bake @ 375 degrees for 7-10 minutes on an ungreased cookie sheet. Use to garnish "Neon Tumbleweed," (See index) or serve with milk.



ROTHSCHILD'S

Ingredients:

- 2 C. blanched almonds
- 1-1/2 C. sugar
- 1/3 C. flour (part cornstarch
may be substituted)
- 10 egg whites

Equipment:

- . pastry bag
- . 1/2" plain pastry tube
- . baking sheet
- . food processor or blender
- . heavy duty mixer (Kitchen
Aid) or bowl and whisk
- . double boiler

In blender or food processor grind the almonds and 1-1/4 C. of the sugar, a little at a time, into a very fine powder. Mix with the flour. Stiffly whip the egg whites with the mixer or whisk. Add the remaining 1/4 C. sugar, pouring it around beaters while they are moving and continue beating about 30 seconds or until glossy. Gently fold in the almond mixture. Preheat oven to 300 degrees. Using the pastry bag and plain tube, pipe the mixture in 2-inch sticks onto the baking sheet. The baking sheet should be covered with parchment paper or else heavily buttered and floured. A well-seasoned pan is essential if butter is used, or else it will burn. You may need to chill the dough. Do not let the beaten egg whites ever just stand at room temperature. Chill rather than let stand.

To Finish:

- 1 C. chopped almonds
- 3 squares (3 oz.) semisweet chocolate, chopped

Sprinkle generously with the chopped almonds and lightly tap baking sheet to remove excess almonds. Bake in the heated oven about 1 hour until crisp and lightly browned, and the chopped almonds are toasted. Transfer to a rack to cool. Melt the chocolate in the top of a double boiler. Do not let the boiling water touch the top pan. Spread a little on the flat side (bottom) of each cookie.



"...Honey is the oldest sweetener known to man. Until sugarcane was discovered in the New World, honey was the only sweet substance available. ...From the Bible to Winnie-the-Pooh, honey is equated with happiness..."
(from "Weight Watchers 365-Day Menu Cookbook")

PIES, PASTRIES, CANDIES, AND DESSERTS



Peanut Brittle for those peanut lovers!

Dee Bratton Fredson

MICROWAVE PEANUT BRITTLE

1 C. granulated sugar	1 tsp. butter
1/2 C. corn syrup (white)	1 tsp. vanilla
1 C. roasted salted peanuts	1 tsp. baking soda

In a 1-1/2-qt. casserole, stir together sugar and syrup. Cook on high 4 minutes; stir after 2 minutes. Stir in peanuts. Cook on high 3-5 minutes or until light brown. Add butter and vanilla to syrup, blend well. Cook at medium high 1-2 minutes more. Peanuts will be light brown and syrup very hot. Add baking soda and stir gently till light and foamy. Pour mixture onto lightly greased cookie sheet. Cool 1/2 to 1 hour. When cool, break into small pieces. Store in an air-tight container. Makes 1 lb. brittle.



More for the sweet tooth!

Dee Bratton Fredson

NEVER-FAIL FUDGE

1 pkg. chocolate chips	1 C. or more nuts
1 can Dark Fudge Frosting, ready-to-use (either Betty Crocker or Pillsbury)	

Melt chocolate chips in microwave or on stove. Blend with canned frosting and nuts. Refrigerate overnight.



There can never be enough fudge!

Ign Little Grimes

EASY WALNUT FUDGE

3 6-oz. pkgs. semi-sweet chocolate chips	1 1/2 C. broken walnuts
1 14-oz. can sweetened condensed milk	1 1/2 tsp. vanilla

Melt chips, condensed milk & salt in heavy saucepan over low heat. Stir constantly. Remove from heat, stir in nuts and vanilla. Spread into 8 x 3 foil-lined loaf pan. Chill 2 hours or until firm. Turn fudge onto cutting board, peel off foil and cut into 1-inch slices. Store loosely covered at room temperature.



Kids of All Ages Will Love This!

Caroline Habeger Miller

FRIED ICE CREAM

- | | |
|--------------------------------|----------------------------|
| 1 C. brown sugar | 1/2 C. butter |
| 2 1/2 C. corn flakes (crushed) | 1/2 C. chopped nuts |
| 1/2 C. coconut (flaked) | 1/2 gal. vanilla ice cream |

Heat butter, sugar in saucepan until melted. Add remaining ingredients EXCEPT ice cream. Stir well. Press half the mixture into 9 x 13 pan. Slice ice cream, spread over top; blend out lines. Press rest of mixture on top. Freeze to set before serving. Serves 10 to 12.



Does this bring back memories or what?

Roberta Habeger Bratton

CARAMEL POPCORN BALLS

- | | |
|------------------------------------|------------------------|
| 8 C. popped corn (1/2 C. unpopped) | 1/2 C. water |
| 3/4 C. granulated sugar | 1 tsp. vinegar (white) |
| 3/4 C. brown sugar (packed) | 1/4 tsp. salt |
| 1/2 C. light corn syrup | 3/4 C. butter or oleo |

Combine sugars, syrup, water, vinegar and salt in 2-quart saucepan. Heat to boiling over medium heat, stirring frequently. Cook, stirring constantly, to 260 degrees on candy thermometer (or mixture forms a hard ball). Reduce heat to low; stir in butter until melted. Pour thin stream of syrup over popped corn in large bowl, stirring until corn is well covered. Cool slightly. Butter hands and form into 3" balls.



Light and refreshing!

Terri Miller Becerra

ORANGE REFRIGERATOR DESSERT

- | | |
|------------------------------|---|
| 1 pkg. Knox gelatin | 1/4 C. hot water |
| 1 C. orange juice | 1/2 C. sugar |
| 2 C. whipping cream, whipped | 1 sm. angel food cake,
in small pieces |

Dissolve gelatin in hot water. Add orange juice and sugar, chill until thick and almost set. Fold into whipped cream. Place cake pieces in 9 x 13 cake pan. Pour mixture over cake. Refrigerate overnight.

For cherry season!

Mike Bratton

CLAFOUTI (KLA-FOO-TEE)

3 C. pitted black cherries (use fresh, frozen, or canned & drained)
1-1/4 C. milk
3 eggs
1/8 tsp. salt
1/3 C. sugar
1 TBSP. vanilla extract
2/3 C. all-purpose flour

Place all ingredients EXCEPT cherries and sugar in a blender or food processor. Cover and blend at top speed for 1 minute. Pour a 1/4-inch layer of batter into a lightly buttered fireproof baking dish about 1-1/2 inches deep. Set on stove burners at low heat for 1-2 minutes until a film of batter has set in the bottom of the dish. Remove from heat; spread cherries over the batter; sprinkle on sugar. Pour on remaining batter; smooth the surface with the back of a spoon. Place in middle of preheated, 350-degree oven and bake 1 hour. The clafouti is done when it is puffed and browned, and a knife plunged into the center comes out clean. Sprinkle with a little powdered sugar before serving. It need not be served immediately, but should still be warm. It will sink down as it cools. Top with sweetened sour cream, whipped cream, or heavy cream. Serves 6.



Sweet, rich and creamy-smooth!

Chris Bratton

AVOCADO PIE

Crust: 1/4 C. butter (it re-chills better than margarine)
1 TBSP. honey
1-1/2 C. graham cracker crumbs, or chocolate cookie crumbs)
Filling: 2 ripe avocados
1/4 C. cold water
1 tsp. vanilla
1 14-oz. can sweetened condensed milk
8 oz. cream cheese, softened
1 pkg. unflavored gelatin (Knox)
1 TBSP. lemon juice

Soften gelatin in cold water. Microwave butter 1 minute on High; stir honey in melted butter. Add to graham cracker or cookie crumbs and pat evenly into bottom and side of pie pan or springform pan; chill. Blend avocados in food processor, blend in condensed milk and cream cheese. Microwave gelatin on High 1 minute; add it to processor with lemon juice and vanilla. Mix well. Pour into chilled crust and chill. Keep a sheet of plastic wrap over top to prevent it turning brown.

A Chocolate Lover's Dream-Come-True!

Terri Miller Becerra

CHOCOLATE MOUSSE PIE

1 4 oz. pkg. Baker's Sweet Chocolate 1/3 C. milk
1 3 oz. pkg. cream cheese, softened 2 TBSP. sugar
1 8-inch graham cracker crust 1 container (8 oz.) Cool Whip

Heat chocolate and 2 TBSP. of the milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture and beat until smooth. Fold chocolate mixture into whipped topping, blending until smooth. Spoon into crust. Freeze until firm, about 4 hours.



Start this recipe two weeks in advance!

Mike Bratton

PRUNE AND ARMAGNAC ICE CREAM

Prepare two weeks in advance:

30 pitted prunes, soaked in enough armagnac, cognac or brandy to cover, in a covered jar at room temperature for two weeks.

One day before serving:

1 qt. milk, heated	1-1/2 tsp. pure vanilla extract
10 egg yolks	1 C. plus 1 TBSP. superfine sugar
Pinch of salt	1/2 C. heavy cream

Scald milk in a heavy saucepan; set aside, covered. In a bowl, whisk egg yolks and sugar together till thick and a ribbon forms when whisk is lifted; whisk in a pinch of salt. In a second heavy saucepan, heat the eggs over very low heat, stirring constantly. Gradually add hot milk, stirring constantly with a wooden spoon. Cook over low heat, stirring, until the mixture thickens, the back of the spoon is well-coated, the froth on the surface has disappeared, and mixture registers about 165 degrees on candy thermometer. *Do not allow mixture to boil.* Immediately remove from heat. Strain through a fine sieve into a chilled mixing bowl set over ice. Cool down quickly, stirring constantly; add vanilla extract. Pour mixture into container of electric ice cream maker and freeze according to directions. Chop prunes in a food processor; when ice cream is half-frozen, add prunes and brandy syrup. When almost frozen, add the cream. Pack into a 2-qt. ice cream container; freeze overnight. 30 minutes before serving, transfer the ice cream to refrigerator to soften. Serve; top with a prune.

Pie crust to use in other recipes.

Chris Barnes Bratton

FLAKY PIE PASTRY

2-1/4 C. all-purpose flour 1/2 tsp. salt
1/2 stick (1/4 C.) cold unsalted 1/2 C. cold vegetable shortening,
butter, cut into bits cut into bits

Combine the flour and salt in a bowl, add the butter, and blend the mixture until it resembles coarse meal. Add the shortening and blend the mixture until it again resembles meal. Add 4 TBSP. ice water, tossing the mixture with a fork, till it forms a soft but not sticky dough, and form the dough into a ball. If making a double-crust pie, or one with a lattice crust, divide the dough into 2 balls, one slightly larger than the other. If making 2 single-crust pies, divide the dough into 2 equal balls. The dough may be rolled out immediately or it may be kept wrapped in wax paper and chilled for up to 2 days. Makes enough for 1 double 9-inch crust pie or 2 single 9-inch crust pies.



Sweet-tart and refreshing!

Chris Barnes Bratton

CRANBERRY MAPLE PEAR PIE

3 C. fresh or frozen cranberries 1 C. maple syrup
1 lb. pears, peeled, cored, and 4-1/2 tsp. cornstarch dis-
cut into 1/4-inch pieces solved in 2 TBSP. cold water

In a saucepan combine cranberries, syrup and pears; bring to a boil, then simmer, stirring occasionally for 3-4 minutes or until the cranberries have popped. Stir the cornstarch mixture, add it to the cranberry mixture and simmer, stirring, for 1 minute or until it is thickened. Transfer the mixture to a bowl and let it cool. This mixture may be made 1 day in advance and kept covered and chilled. Make a recipe of pie dough from previous recipe. Roll out the larger ball of dough 1/8-inch thick on a floured surface, fit into a 9-inch pie plate, and trim the edge, leaving a 1/2-inch overhang. Chill the shell while cutting the dough for the lattice crust. Roll out the other ball of dough and cut out 1/2-inch strips of dough. Spoon the filling into the shell, spreading it out evenly; arrange the lattice strips on top, twisting each strip corkscrew fashion. Trim ends and crimp edges. Bake at 425 degrees for 40-45 minutes. Let cool on a rack. Serve warm.

PECAN PUMPKIN PIE

1/2 recipe flaky pie pastry (p. 76)

PUMPKIN LAYER:	3/4 C. canned pumpkin	2 TBSP. brown sugar
	1 lg. egg, beaten	2 TBSP. sour cream
	1/8 tsp. cinnamon	1/8 tsp. nutmeg
PECAN LAYER:	3/4 C. light corn syrup	1/2 C. brown sugar
	3 lg. eggs, beaten	3 TBSP. unsalted butter, melted and cooled
	2 tsp. vanilla	1-1/2 tsp. lemon juice
	1/4 tsp. grated lemon rind	1-1/3 C. pecans
	1/4 tsp. salt	

Roll out dough 1/8-inch thick on floured surface, fit into a 9-inch pie plate, trim and crimp edges; chill. Whisk the pumpkin puree, brown sugar, egg, sour cream, cinnamon, and nutmeg together in a bowl till smooth. Separately, combine corn syrup, brown sugar, eggs, butter, vanilla, lemon rind, juice, salt; stir in pecans. Spread pumpkin mixture evenly in chilled pie shell and spoon pecan mixture over it carefully. Bake in preheated 425-degree oven for 20 minutes, reduce heat to 350, and bake 20 to 30 minutes more, till filling is slightly puffed. The center will not appear to be quite set. Let cool on rack. Can make the pie 4 hours in advance and keep in a cool dry place, or make 1 day in advance and keep loosely covered and chilled. If made 1 day in advance, reheat in preheated 350-degree oven for 10-15 minutes to crisp the crust before serving. Serve warm or at room temperature.



This dessert can double as an appetizer!

Chris Barnes Bratton

NEON TUMBLEWEED

3 kiwi fruit, pureed and strained	1/2 C. lemon juice
1-1/2 C. strawberries, pureed and strained	1 C. sugar
2 mangoes, pureed and strained	sliced pineapple
sliced bananas	1/2 C. raspberries

Divide lemon juice and sugar into 3 equal parts. Mix one part of each with each of the 3 pureed fruits and put into 3 squeeze bottles. On white plates, draw abstract scribbled "tumbleweeds" with the puree, and place sliced fruit and raspberries randomly throughout. Serve with "Cactus Cookies," recipe on page 68.

Stolen from "The Pink Adobe Cookbook"

Chris Barnes Bratton

SOUTHWESTERN BREAD PUDDING WITH TEQUILA SAUCE

1/2 lb. stale French bread	1 C. milk
1/4 lb. (1 stick) butter, melted	1/2 C. golden raisins
1/4 C. pine nuts or pecans	3 eggs, beaten
1-1/4 C. granulated sugar	1/4 C. brown sugar
1 4-oz. can evaporated milk	1 8-1/4 oz. can crushed pineapple w/juice
1 TBSP. lemon juice	
3 tsp. vanilla	

Preheat oven to 350 degrees. Break bread into bite-size chunks; soak in milk. Squeeze bread with fingers to eliminate excess liquid and discard milk. Set bread in a large bowl; add remaining ingredients. Mix thoroughly and pour into an 8-by-12-inch buttered baking pan. Bake for 1 hour or until a knife inserted in the center comes out clean. Serve with Tequila Sauce. Makes 8-10 servings.

Tequila Sauce

1 C. granulated sugar	1 egg
1/4 lb. (1 stick) butter, melted	1/3 C. good quality Tequila, or if desired, use sweet-and-sour mix
1 tsp. fresh lime juice	

Cream sugar and egg together. Add butter and pour into medium saucepan. Over a low flame, stir mixture until sugar is dissolved. Remove from heat and stir in tequila (or sweet-and-sour mix) and lime juice. Pour over servings of Bread Pudding.



Good any ol' time!

Roberta Habeger Bratton

PEACH COBBLER

Filling:

1 lg. can (19-20 oz.) sliced peaches
1/2 C. sugar
dash cinnamon
2 TBSP. flour
1/4 C. brown sugar

Crust:

3/4 to 1 C. Bisquick
1/4 C. sugar
1/2 tsp. cinnamon
1 egg
1/2 C. milk

Mix filling ingredients together. Pour into lightly greased 13"-x-9" pan; dab 1 TBSP. butter on top. Mix crust ingredients together. Pour over top of peach mixture; bake @ 350 degrees about 30-45 minutes.

JACKIE'S KIDS

LINDA WRIGHT PURATY
& MEL PURATY

JOE WRIGHT
& MARCIE WRIGHT

GLORIA WRIGHT HUNT
& JIM HUNT
P.O. BOX 1922
5115 SCOTTS VALLEY RD.
LAKEPORT, CA 95453

KIDS:
SHELLY EAGLE RENO
(married to Kevin Reno,
kids: Kevin-6 &
Jacob-3)
215 Chestnut St. #4
Fort Bragg, Ca 95437
NATASHA PURATY VALADAO
CHRIS PURATY

KIDS:
SEAN (19)
KRISTIN (13)
MICHELLE (9)
JESSICA (4)

KIDS:
JOSEPH WOLD JOHNSON
BRIAN WOLD
DAVID WOLD
SANDRA WOLD REYES
(married to Ray,
daughter Sandrina)

SHARON WRIGHT L'ECUYER
& GEORGE L'ECUYER

DEE'S KIDS

BILL FREDSON
& PATTY BECK
660 B BUSH
FT. BRAGG, CA 95437

CARMEN FREDSON FUNDERBURK JAY FREDSON
& JOHN FUNDERBURK
430 S. HAROLD ST. P.O. BOX 14282
FT. BRAGG, CA 95437 SANTA ROSA, CA

KIDS:
AMY

KIDS:
KYLE

PEGGY'S KIDS

BRUCE GRAVES
FT. BRAGG, CA 95437

DUANE'S KIDS

JAMIE BRATTON ISENGEL---->
& MARK ISENGEL
P.O. BOX 315
CABAZON, CA 92230

(JAMIE'S KIDS:
SIERRA
KALEN)

KIM BRATTON
19831 RIVERVIEW DR.
FT. BRAGG, CA 95437

LOUIE'S KIDS

(LISTED ON PAGE 1; NO OTHER INFO SENT IN)

WANDA'S KIDS

(LISTED ON PAGE 1; NO OTHER INFO SENT IN)

AFTERNOON MINI PIZZA	51	CALIFORNIA CHILI	38
ANTHONY'S SAUTEED CHICKEN WINGS	43		
APPETIZERS		CANDY	
LUMPIA	7	EASY WALNUT FUDGE	72
SPICED PECANS	7	NEVER-FAIL FUDGE	72
		MICROWAVE PEANUT BRITTLE	72
AVOCADO			
AVOCADO PIE	74	CARAMEL POPCORN BALLS	73
GUACAMOLE DIP	6	CAROLINE'S CHILI	33
A-TO-Z BREAD	22	CARROT CAKE	65
BAKED CHICKEN	43	CHEESECAKE	12
BEANS		CHEDDAR CHEESE SOUP	54
BOSTON BAKED BEANS	54	CHERRY-CHOCOLATE CAKE	62
PASTA VASCOLO	54	CHICKEN BROCCOLI CREPES	45
REFRIED BEANS	54	CHICKEN ROLL-UPS	44
TIC TAC TOE TOSTADAS	55	CHICKEN W/41 CLOVES OF GARLIC	46
BEVERAGES		CHILI SAUCE	5
IRISH CREAM	4	CHOC RASPBERRY BROWNIE TORTE	64
KAHLUA	4	CHOCOLATE MOUSSE PIE	75
BISCUITS		CHOC-COVERED CHERRY CAKE	63
MAGIC BISCUITS	22	CHRISTMAS DISAPPEARING CAKE	60
SCONES	25	CINCINNATI CHILI	37
		CINNAMON RAISIN MUFFINS	26
BOUDIN BLANC	41	CINNAMON ROLLS	23
BRATTON ORIENTAL BBQ SAUCE	7	CLAFOUTI	74
BREADS		COLCANNON	18
A-TO-Z BREAD	22	COOKIES	
CINNAMON ROLLS	23	CACTUS COOKIES	68
IRISH BROWN SODA BREAD	25	COWBOY COOKIES	67
PUMPKIN BREAD	24	MARK'S COOKIES	68
PUMPKIN GINGERBREAD/CARAMEL	23	OATMEAL COOKIES	67
ZUCCHINI BREAD	24	ROTHSCHILD'S	69
BREAST OF CHICKEN	46	CORN MUFFINS	26
CABBAGE BAKE	32	COWBOY COOKIES	67
CACTUS COOKIES	68	CRANBERRY MAPLE PEAR PIE	76
CAJUN SEAFOOD GUMBO	49	DAFFODIL CAKE	58
CAKES		DESSERTS	
CARROT CAKE	65	AVOCADO PIE	74
CHEESECAKE	64	CARAMEL POPCORN BALLS	73
CHERRY-CHOCOLATE CAKE	62	CHOCOLATE MOUSSE PIE	75
CHOC RASPBERRY BROWNIE TORTE	64	CLAFOUTI	74
CHOC-COVERED CHERRY CAKE	63	CRANBERRY MAPLE PEAR PIE	76
CHRISTMAS DISAPPEARING CAKE	60	EASY WALNUT FUDGE	72
DAFFODIL CAKE	58	FLAKY PIE PASTRY	76
JELLOCAKE	65	FRIED ICE CREAM	73
LEMON CAKE (CAROLINE)	56	MICROWAVE PEANUT BRITTLE	72
LEMON CAKE (GRANDMA BRATTON)	59	NEON TUMBLEWEED	77
MILKY WAY CAKE	58	NEVER-FAIL FUDGE	72
PINA COLADA CAKE (DEE)	61	ORANGE REFRIGERATOR DESSERT	73
PINA COLADA PARTY CAKE (LYN)	61	PEACH COBBLER	78
PUDDING CHEESECAKE	60	PECAN PUMPKIN PIE	77
PUMPKIN PUDDING CAKE	59	PRUNE & ARMAGNAC ICE CREAM	75
RAW APPLE CAKE	66	SOUTHWESTERN BREAD PUDDING	78
SOUR CREAM COFFEE CAKE	62	DEVILED BEEF PATTIES	34
		DIPS	
		GUACAMOLE DIP	6
		MEXICAN BEAN DIP	6

SOY AND GINGER DIP	6	CHICKEN	
SPINACH DIP	4	ANTHONY'S SAUTEED CHIX WINGS	43
DUBLIN CODDLE	40	BAKED CHICKEN	43
EASY WALNUT FUDGE	72	BREAST OF CHICKEN	46
ENCHILADA CASSEROLE	31	CHICKEN BROCCOLI CREPES	45
FAJITAS	44	CHICKEN ROLL-UPS	44
FENNEL, GREEN BEAN & OLIVE SALAD	18	CHICKEN W/41 CLOVES OF GARLI	46
FISH STICK CASSEROLE	48	FAJITAS	44
FLAKY PIE PASTRY	76	GRANDPA HABEGER'S EASY CHIX	43
FRIED ICE CREAM	73	FISH	
GRANDMA HABEGER'S TAMALE PIE	34	CAJUN SEAFOOD GUMBO	49
GRANDPA HABEGER'S EASY CHIX LEGS	43	FISH STICK CASSENOLE	48
GUACAMOLE DIP	6	SEAFOOD STOCK	48
HAM AND CHEESE POCKETS	39	TUNA CASSENOLE	48
HIGH FIBER BRAN MUFFINS	27	LAMB	
IRISH BROWN SODA BREAD	25	IRISH STEW	35
IRISH CREAM	4	LEG OF LAMB/SPINACH & FETA	36
IRISH STEW	35	PORK	
JELLOCAKE	65	BOUDIN BLANC	41
JUDY'S CHICKEN SOUP	13	DUBLIN CODDLE	40
KAHLUA	4	HAM AND CHEESE POCKETS	39
LEG OF LAMB/SPINACH & FETA	36	PORK ROAST FOR POSOLE	40
LEMON CAKE (CAROLINE)	66	QUICHE	39
LEMON CAKE (GRANDMA BRATTON)	59	ROAST PORK WITH FENNEL	42
LUMPIA	7	TURKEY	
MACARONI & CHEESE (LAYER)	53	TIDY TOMS	47
MACARONI & CHEESE (SAUCE)	53	TURKEY BREAST SCALLOPINE	47
MAGIC BISCUITS	22	VEAL	
MAIN DISHES		VEAL SLICES/APPLES & CREAM	37
BEANS		MARK'S COOKIES	68
BOSTON BAKED BEANS	54	MEAT LOAF (LYN'S)	32
PASTA VAZCOOL	54	MEAT LOAF (TERRI'S)	35
REFRIED BEANS	54	MEXICAN BEAN DIP	6
TIC TAG TOE TOSTADAS	55	MEXICAN LASAGNA	30
BEEF		MICROWAVE PEANUT BRITTLE	72
CABBAGE BAKE	32	MIKE D'S MACARONI SALAD	16
CALIFORNIA CHILI	38	MILKY WAY CAKE	58
CAROLINE'S CHILI	33	MM'S FAMOUS POTATO SALAD	16
CINCINNATI CHILI	37	MUFFINS	
DEVILED BEEF PATTIES	34	CINNAMON RAISIN MUFFINS	26
ENCHILADA CASSEROLE	31	CORN MUFFINS	26
GRANDMA HABEGER'S TAMALE PIE	34	HIGH FIBER BRAN MUFFINS	27
MEAT LOAF (LYN'S)	32	OAT BRAN DATE MUFFINS	25
MEAT LOAF (TERRI'S)	35	NEON TUMBLEWEED	77
MEXICAN LASAGNA	30	NEVER-FAIL FUDGE	72
RANCHERO CASSEROLE	30	OAT BRAN DATE MUFFINS	25
RICE SURPRISE	31	OATMEAL COOKIES	67
ROAST BEEF W/READY MADE GRAV	33	ONION RAISIN CRANBERRY RELISH	8
SPANISH ORIENTAL RICE	31	ORANGE REFRIGERATOR DESSERT	73
SPEEDY STROGANOFF	32	PASTA PRIMAVERA	17
STUFFED BUNS	33	PASTA VAZCOOL	54
CHEESE		PEACH COBBLER	78
AFTERNOON MINI PIZZA	51	PECAN PUMPKIN PIE	77
MACARONI & CHEESE (LAYER)	53	PENEQUES	51
MACARONI & CHEESE (SAUCE)	53	PINA COLADA CAKE (DEE)	61
PENEQUES	51	PINA COLADA PARTY CAKE (LYN)	61
PURPLE HEATHER OMELETTE	52		
RISOTTO	50		
SOUR CREAM POTATOES	50		
VEGETABLE ENCHILADAS	52		

PORK ROAST FOR POSOLE	40
POTAGE ST. GERMAIN	13
POTATO SALAD	17
POTATO SOUP	12
PRUNE & ARMAGNAC ICE CREAM	75
PUDDING CHEESECAKE	60
PUMPKIN BREAD	24
PUMPKIN GINGERBREAD/CARAMEL SAUCE	23
PUMPKIN PUDDING CAKE	59
PURPLE HEATHER OMELETTE	52
QUICHE	39
RANCHERO CASSENOLE	30
RAW APPLE CAKE	66
REFRIED BEANS	54
RICE SURPRISE	31
RISOTTO	50
ROAST BEEF W/READY MADE GRAVY	33
ROAST PORK WITH FENNEL	42
ROTHSCHILD'S	69
SALADS	
FENNEL, GREEN BEAN & OLIVE S	16
MIKE D'S MACARONI SALAD	16
MOM'S FAMOUS POTATO SALAD	16
POTATO SALAD	17
SAUCES	
BRATTON ORIENTAL BBQ SAUCE	7
CHILI SAUCE	5
ONION RAISIN CRANBERRY RELIS	8
SALSA SAUCE	5
SCONES	
SEAFOOD STOCK	48
SOUPS	
CHEDDAR CHEESE SOUP	12
JODY'S CHICKEN SOUP	13
POTAGE ST. GERMAIN	13
POTATO SOUP	12
SOUR CREAM COFFEE CAKE	62
SOUR CREAM POTATOES	50
SOUTHWESTERN BREAD PUDDING	78
SOY AND GINGER DIP	6
SPANISH ORIENTAL RICE	31
SPEEDY STROGANOFF	32
SPICED PECANS	7
SPINACH DIP	4
STUEEED BUNS	33
TIC TAC TOE TOSTADAS	55
TIDY TOMS	47
TUNA CASSENOLE	46
TURKEY BREAST SCALLOPINE	47
VEAL SLICES/APPLES & CREAM	37
VEGETABLE ENCHILADAS	52
VEGETABLES	
COLCANNON	18
PASTA PRIMAVERA	17
ZUCCHINI BREAD	24

