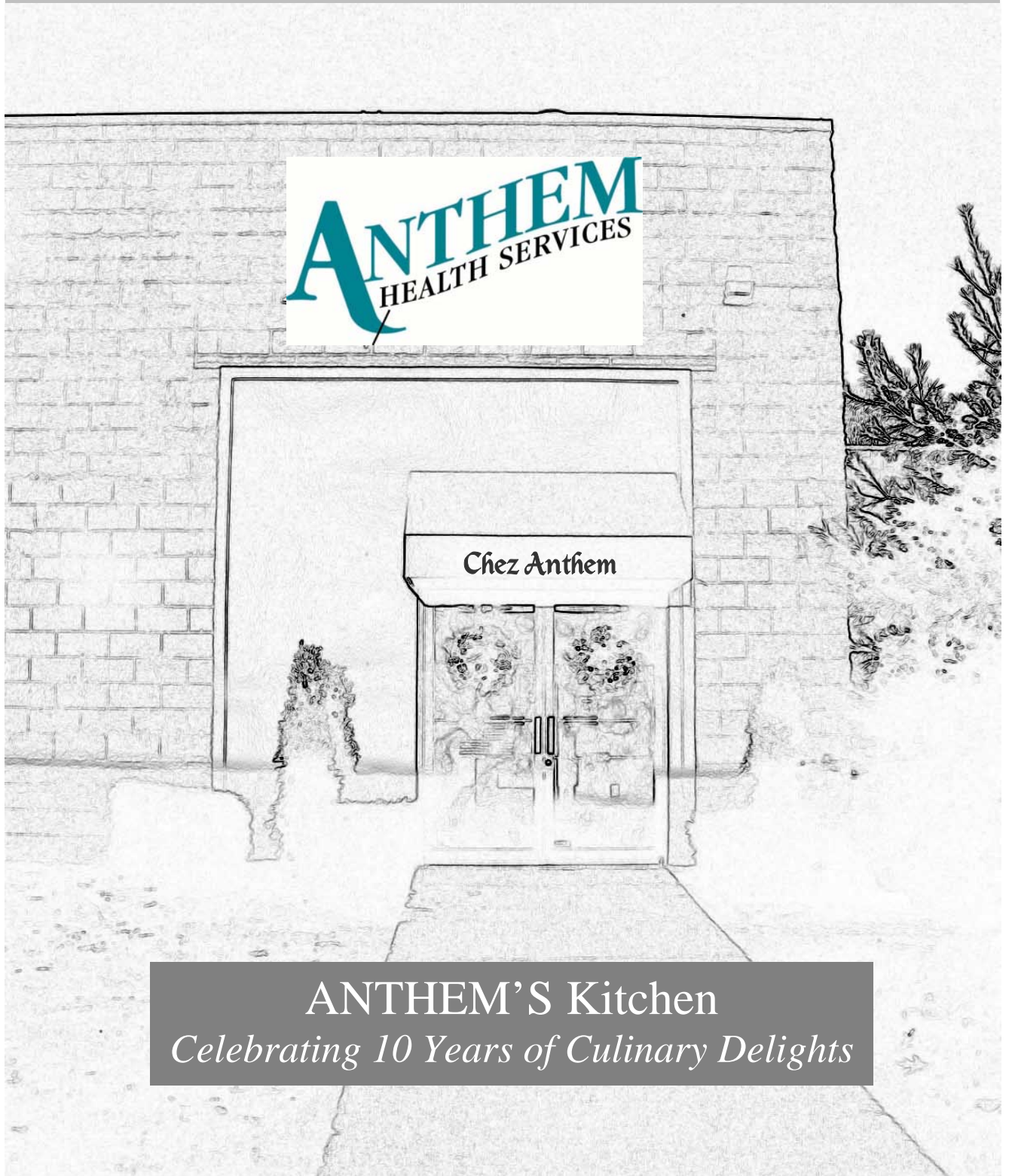


Appetizers • Soups • Cakes • Desserts • Salads • Cookies • Pies • Sweet
Chocolate • Chili • Confections • Pizza • Lasagna • Eggplant Parmesan • Ice Cream
Carrot Cake • Pumpkin Swirl Bread • Doughnuts • Bagels • Halloween Treats a la Judy



ANTHEM'S Kitchen
Celebrating 10 Years of Culinary Delights

ANTHEM'S Kitchen

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February 2005

ANTHEM Health Services

The Best of Chez ANTHEM

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ANTHEM Health Services is a regional provider of gourmet branch luncheons. We specialize in bringing breakfasts, luncheons and birthday celebrations to our employees in the comfort of their cubicles.

Our multi disciplinary team of professional cooks is dedicated to providing a new level of culinary experience and service to our region. At **ANTHEM**, we recognize the vast needs encountered by our employees, their co-workers, and sometimes our referral sources. We are committed to continually identifying and meeting those needs. . . *deliciously and calorically*.

Our experienced staff is a **TEAM**. . . eating, feeding, and nurturing one another. We challenge ourselves, and each other, to bake the best we can, by providing the best and most innovative treats. By creating such standards, we are destined to offer *inches* to our waists.

We welcome the opportunity to assist you in providing culinary treasures for your families and loved ones at home. *Hopefully*, **ANTHEM's Kitchen** provides a way to enable your family to have the benefit of good home cooking today!

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Almond-Orange Biscotti

Lin F.



vegetable shortening and flour for baking sheet
2 1/4 cups flour, all-purpose
1 1/4 cups sugar
1/4 teaspoon Baking powder
pinch of salt
3 eggs , lightly beaten with fork
1 tablespoon vegetable oil
finely grated zest of 1 orange
1/2 cup coarsely chopped almonds
1/4 teaspoon almond extract

Preheat oven to 350 degrees. Grease and flour a baking sheet, shaking off excess flour.

In a large bowl, sift flour, sugar, baking powder and salt together.

Make a well in center and add remaining ingredients

With your hands, work ingredients until a dough forms. It will be sticky. Divide dough in half.

On a lightly floured surface, shape each half into a cylinder about 1" high x 2 1/2" wide and 8" long.

Place on prepared baking sheet and bake 30- 35 minutes, until lightly colored on top. Remove from oven and cool slightly.

Holding a long sharp knife by the handle and tip, carefully cut cylinders into 3/4 inch slices. Transfer slices back unto baking sheet, cut sides down.

Return to oven for 15 minutes more and bake until sides are golden and have dried a bit.

Remove from oven and cool on wire racks. The biscotti should be somewhat hard and crunchy.

Makes 20-24 biscotti. Freezes well.

Breads, Desserts

Amaretto Breeze

Francie G.



1 8-ounce cream cheese, softened
1/2 cup sour cream
1/2 cup sugar
3 tablespoons almond flavored Amaretto Liquor
2 tablespoons whipping cream

Beat cream cheese and sour cream in small bowl, mixing at medium speed.

Blend in sugar, liquor and cream.

Chill.

Serve this over fruit, as a dip, or as a parfait.

Desserts

Apple French Toast

Kevin T.



You may also make this without using the apples.

- 1 cup brown sugar**
- 2 tablespoons corn syrup**
- 1/2 cup butter**
- 3 large apples**
- 6 large eggs, slightly beaten**
- 1 cup milk**
- 1 teaspoon vanilla**
- 1/2 teaspoon salt**

Peel and slice apples. In a large skillet, melt the butter, and apples and simmer until almost cooked. Add brown sugar and corn syrup and simmer until sugar is dissolved.

Pour into a 13X9 inch glass baking dish.

Layer 6 bread slices on top of the apple mixture. Add another layer of bread. Make sure bread is a tight fit.

Whisk the eggs, milk, vanilla and salt in a bowl. Pour over the bread and apples. Cover and chill overnight.

Bake at 350 degrees, uncovered for 1 hour or until set.

Let stand 5 minutes and then slice and invert onto the serving plates so that the apple is on the top.

Breakfast

Apple Kuchen

Laurie B.



Best if served warm.

1 box yellow cake mix
3/4 cup coconut
1 stick butter, softened
2 cups sliced apples
1 cup sugar
2 teaspoons cinnamon
8 ounces cream cheese
2 eggs

Stir cake mix, coconut and softened butter together. Pat into 9X13 inch greased and floured cake pan - mold into bottom and partway up the sides.

Bake at 350 degrees for 20 minutes.

Layer apples slices over cake mix crust.

Mix sugar and cinnamon together and sprinkle over apples.

Beat sour cream and eggs together; drizzle over top.

Bake at 350 degrees for another 20-25 minutes until crust browns and apples soften.

Breakfast, Cakes & Cookies

Aunt Ann's Peach Cobbler

Laurie B.

2 1/2 cups canned peaches

2 tablespoons granulated tapioca

1/4 cup sugar

1/4 teaspoon salt

1/4 teaspoon cinnamon

dash nutmeg

1 tablespoon butter

1 can refrigerated biscuit dough

Empty peaches into a shallow baking dish.

Add tapioca and let stand for about 10 minutes.

Add the sugar, salt and spices; mix well. Dot top with butter.

Roll biscuit dough to a thickness of 1/4 inch. Place over peach mixture. Bake at 400 degrees for 30 minutes.

Desserts

Aunt Lorraine's Award Winning Swedish Meatballs

Judy K.



1 bag frozen swedish meatballs (or your mixture), cooked
1 quart Welch's grape jelly
2 jars Heinz chili sauce

In a large skillet, cook fresh or warm frozen meatballs.

Combine jelly and chili sauce.

Pour over meatballs.

Simmer for about 1 hour, stirring often.

Appetizers, Beef

B

Baked Caramel Apple

Sophie G.

1 can apple pie filling
1 box yellow cake mix
2 sticks butter
1 jar caramel topping
chopped walnuts
Vanilla ice cream

In a 10X10 baking dish, spread pie filling and sprinkle dry cake over top.

Pour butter over top of cake mix.

Bake at 375 degrees for approximately 40-45 minutes.

Let cool about 20 minutes

Spoon caramel topping over top and sprinkle with the nuts.

Serve warm with vanilla ice cream.

Cakes & Cookies, Desserts

Barbara's Famous White Chocolate Raspberry Supremes

Barbara L.



Make Ahead Tip: Place undecorated cookies in a freezer container or bag, and freeze up to one month. Before serving, thaw for 25 minutes and decorate as directed.

8 ounces white chocolate baking bar
1/2 cup butter (no substitute)
1 cup granulated sugar
1 teaspoon baking soda
1/4 teaspoon salt
2 eggs
2 3/4 cups all-purpose flour
1/2 cup seedless jam
3 ounces white chocolate baking bar
1/2 teaspoon shortening

MELT 4 ounces of the white baking bar over low heat while stirring continuously, set aside to cool.

BEAT butter in a large mixing bowl with an electric mixer on medium to high speed about 30 seconds or till softened. Add the sugar, baking soda and salt. Beat till combined. Beat in eggs and melted white baking bar till combined. Beat in as much flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Chop remaining 4 ounces of the white baking bar and stir into the batter. DROP batter by rounded teaspoons 2 inches apart onto a greased cookie sheet.

BAKE in a 375 oven for 7-9 minutes or till cookies are lightly brown around the edges. Cool on cookie sheet for one minute. Remove cookies from cookie sheet and cool on a wire rack. Store in an air tight container or plastic bag at room temperature for up to 3 days.

HEAT and stir the jam in a small saucepan over low heat till melted just before serving cookies. Spoon about 1/2 teaspoon of jam onto top of each cookie.

HEAT and stir the remaining white baking bar and shortening in a small saucepan over low heat till melted. Drizzle each cookie with some of the melted mixture. Refrigerate cookies about 15 minutes to firm chocolate, if necessary.

Serving Ideas: I form the dough into individual balls in my palms and then press a thumb print into the center and place them with care onto the greased cookie sheet. I use Nestle white chocolate chips instead of the baking bar. For the drizzled topping, I use a #2 decorating tip and a pastry bag and carefully swirl a design top of the cookie. Enjoy!!!!

Cakes & Cookies, Desserts

Blueberry Stuffed French Toast

Linda N.

12 slices homemade syle white bread, crusts removed, cubed

2 8 ounce packages cream cheese, cubed

1 cup fresh blueberries

12 large eggs

1/3 cup maple syrup

2 cups milk

Blueberry Sauce

1 cup sugar

2 tablespoons cornstarch

1 cup water

1 cup blueberries

1 tablespoon butter

Arrange half the bread cubes in a buttered or Pam-sprayed 13X9 glass baking dish. Scatter the cream cheese over the bread and sprinkle the blueberries over the cream cheese.

Arrange the remaining bread over the blueberries.

In a large mixing bowl, whisk together the eggs, syrup and milk. Pour the mixture evenly over the bread mixture. Cover and chill overnight in refrigerator.

Bake covered with foil for 30 minutes @ 350 degrees. Remove foil and bake an additional 30 minutes or until puffed and golden.

Blueberry Sauce: In a small sauce pan, stir together sugar, cornstarch and water. Cook over medium heat until thickened. Stir in blueberries and continue to cook until berries have burst. Add butter and stir until butter melts. Serve over French toast.

Breakfast

Broccoli Chicken Alfredo

Mindi R.

Servings: 4



1 package fettucine (16 oz.)
1 pound cubed boneless chicken breasts *
3 garlic cloves, minced
1/2 cup butter or margarine
1 package cream cheese, cubed (8 oz)
1 cup milk
1/2 cup shredded parmesan cheese
1 package frozen broccoli florets ** (10 oz)
1/2 teaspoon salt
dash pepper

Cook fettuccine according to package directions.

Meanwhile, in large skillet, saute the chicken and garlic in butter until chicken juices run clear.

Remove chicken and keep warm.

In the same skillet, combine cream cheese, milk and parmesan cheese; cook until cheeses are melted and smooth.

Steam broccoli for 6-8 minutes or until tender. Drain.

Stir broccoli, chicken, salt and pepper into cheese sauce; heat through.

Serve over fettuccine.

Can be made in 30 minutes! Yields 4 servings.

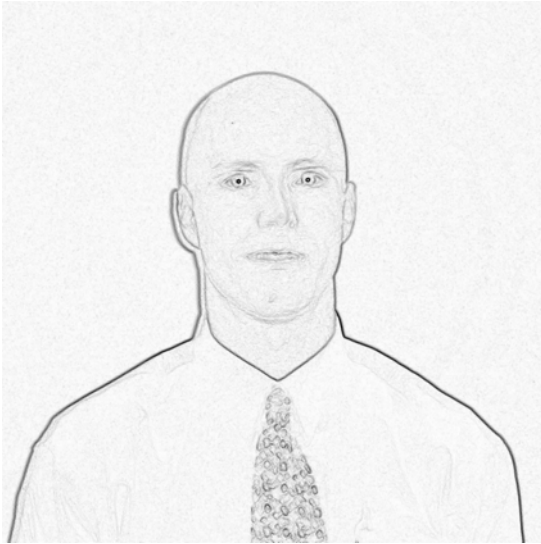
**can substitute fresh cooked broccoli for the frozen

*can substitute shrimp for the chicken

Main Course, Poultry and Pork

Butter-Nut Brittle

Ken P.



- 2 cups sugar**
- 1 cup light corn syrup**
- 1 cup water**
- 3 cups dry toasted mixed nuts (or 3 cups unsalted roasted mixed nuts)**
- 2 tablespoons butter or margarine**
- 2 teaspoons vanilla**
- 2 teaspoons baking soda**

Butter a baking pan (15x10x1).

Mix sugar, corn syrup and water in a large heavy saucepan; cover; heat to boiling.

Uncover and cook rapidly to 236 degrees on a candy thermometer.

(A teaspoon of syrup dropped into cold water will form a soft ball)

Stir in nuts slowly, keeping the mixture bubbling all the time, then cook rapidly, stirring constantly, to 280 degrees on thermometer.

(A teaspoon of syrup dropped into cold water will form a very hard ball).

Stir in butter or margarine; continue cooking to 300 degrees on thermometer.

(A teaspoon of syrup dropped into cold water will separate into threads that are hard and brittle).

Remove from heat.

Stir in vanilla; sprinkle soda over top quickly, then stir vigorously about 15 seconds or until mixture is puffy.

Pour into prepared pan at once; cool completely.

Break into bite-size pieces.

Store in a container that has a tight-fitting lid.

Desserts

Carrot and Raisin Salad Rollup

Suzanne D.



1 box Taco Bell Home Originals flour tortillas
1 tub Philadelphia Pineapple Cream Cheese Spread
shredded carrots
raisins

For each tortilla: Spread 1 tablespoon cream cheese spread on shell.

Top with 2 tablespoons shredded carrot and 1 tablespoon raisins.

Roll up- and Enjoy!!

Main Course

Carrot Cake

Stephen F.



Timesaver: By using baby carrots you do not have to peel them. The more you puree the carrots, the better the cake will be.

Cake

2 cups flour

2 cups sugar

2 teaspoons baking soda

1 teaspoon salt

2 teaspoons cinnamon

4 large eggs, beaten

1 cup oil

4 cups carrots, (approximately 2 lbs), finely grated

1/2 cup walnuts, finely chopped

Frosting

4 tablespoons butter, softened

6 ounces cream cheese, softened

1 tablespoon vanilla extract

1/4 teaspoon maple extract

4 1/3 cups confectioner's sugar

Sift flour, sugar, baking soda, salt & cinnamon together in a large bowl.

Beat eggs until frothy, then beat in oil, use large bowl.

Gradually add flour mixture to oil and egg mixture. Add carrots and nuts.

Bake in 3 8" buttered and floured cake pans at 350 for 25-30 minutes, until done.

Cool 10-15 minutes on wire racks and then remove from pans.

FROSTING: Cream butter & cream cheese until smooth; gradually beat in sugar until smooth. Stir in vanilla and maple.

Cakes & Cookies, Desserts

Carrot Salad

John F.



1 medium onion, diced
1 green pepper, diced
1 can tomato soup
1/2 cup salad oil
3/4 cup vinegar
2/3 cup sugar
1 teaspoon Worcestershire sauce
salt and pepper, to taste
1 teaspoon dry mustard
5 cups carrots

Cook 5 cups of carrots until tender. Drain.

Combine rest of ingredients, pour over carrots, and simmer for 10 minutes.

Strain off a little liquid and store in refrigerator.

Potato and Vegetable, Soups and Salads

Casey's Pumpkin Goopy Butter Cakes

Colleen D.



1 18 1/4 ounce package yellow cake mix
1 egg
8 tablespoons butter
1 8 oz. pkg. cream cheese
1 15 oz can pumpkin
3 eggs
1 teaspoon vanilla
8 tablespoons butter, melted
1 16 oz. box powdered sugar
1 teaspoon cinnamon
1 teaspoon nutmeg

Preheat oven to 350 degrees.

To make the cake: Combine cake mix, egg, and butter. Mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 x 9 inch baking pan.

To make the filling: In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla, and butter, and beat together. Next, add the powdered sugar, cinnamon, nutmeg; mix well. Spread pumpkin mixture over cake batter and bake for 40-50 minutes. Do not overbake, as the center should be a little gooey.

Serve with fresh whipped cream.

Variations: For a pineapple Goopy Cake: Instead of the pumpkin, add a drained 20 ounce can of crushed pineapple to the cream cheese filling. Proceed as directed above. For a Banana Goopy Cake: Prepare cream cheese filling as directed, beating in 2 ripe bananas instead of the pumpkin. Proceed as directed above. For a Peanut Butter Goopy Cake: Use a chocolate cake mix. Add 1 cup creamy peanut butter to the cream cheese filling instead of the pumpkin. Proceed as directed above.

Cakes & Cookies, Desserts

Chicken and Artichoke Pasta

Michele P.



- 4 cups bowtie pasta, cooked**
- 1 cup fresh asparagus tips**
- 4 garlic cloves, minced**
- 1/4 cup olive oil**
- 1 bunch basil, chopped**
- 1 cup sun-dried tomatoes in oil**
- 1 cup roasted chicken, chopped**
- 1 cup marinated artichoke hearts, chopped**

Saute garlic in olive oil.

Add asparagus and cook until slightly tender.

Fold in remaining ingredients.

Mix evenly.

Salt and pepper to taste.

Remove from pan.

Sprinkle fresh shredded parmesan cheese over top.

Main Course, Poultry and Pork

Chicken Chili

Jill M.



2 cups chicken broth
4 cups white navy beans
1 clove garlic
2 cups chopped onions
2 cups chicken breast
1 1/2 cups sour cream
1 1/2 teaspoons chili powder
1 teaspoon salt
1 1/2 teaspoons cumin
4 ounces chopped green chilies
shredded Mexican blend cheese
Fritos corn chips

Saute garlic and onions in oil.

Cook chicken breasts using your favorite method and then cut into bite-sized pieces.

Cook beans in chicken broth until tender, then add garlic and onions.

Add rest of ingredients and simmer until heated through.

Serve with Mexican blend cheese and Fritos corn chips

Main Course, Poultry and Pork

Chicken in Beer

Lin F.

6 slices bacon, cut into 1/2" pieces

2 1/2 -3 lbs chicken pieces

2 cups thinly sliced onions

1/2 cup sliced carrots

1 clove garlic, crushed

1 can beer (12 ounces)

1 tablespoon cider vinegar

1 teaspoon salt

1 teaspoon sugar

1/2 teaspoon thyme (more if using fresh)

1/4 teaspoon rosemary (more if using fresh)

1/8 teaspoon pepper

2 tablespoons flour

3 tablespoons water

In large skillet, cook bacon until crisp.

Remove and drain.

To drippings add chicken and cook until well browned.

Remove chicken and saute onions,carrots and garlic.

Discard any excess fat.

Stir in beer, vinegar and seasonings and heat, stirring constantly, until sauce bubbles.

Return chicken and onions and carrots to skillet.

Cook until tender (30-35 minutes).

Skim off any excess fat.

Mix the water and flour until smooth and stir into the skillet.

Cook until thickened.

Return bacon to skillet and stir well.

Main Course, Poultry and Pork

Chicken Surprise

JoeBob C.



Additional Tip: To make it crunchy brown angel hair pasta in frying pan with oil and add to rice.

- 1 large package boneless chicken breast**
- 1 large bottle Russian dressing**
- 2 cans whole cranberry sauce**
- 2 1/2 cups rice**
- 2 packages Lipton Onion Soup Mix**
- 1/4 package angel hair pasta, optional**
- 2 cans cream of chicken soup**

Mix Russian dressing, 1 package onion soup mix and 2 cans whole cranberry sauce. Pour mixture over top of chicken in pan. Bake at 350 degrees for 45 minutes.

Cook rice and drain. Add 1 package of onion soup mix, 2 cans cream of chicken soup and water. Heat together.

Serve chicken with sauce over rice.

Main Course, Poultry and Pork

Chicken Teriyaki

Ron P.

1 package boneless chicken breasts, cut into 1/2 inch strips

1 bottle Kikoman Teriyaki sauce

Cooked rice of your choice

Put chicken breast strips and Teriyaki sauce in container and marinate overnight. Make sure sauce covers chicken.

Preheat a frying pan on medium heat.

Pour in pan all chicken and sauce. Simmer on medium heat about 15 minutes or until chicken is cooked through.

Cook appropriate size of rice and mix in pan with chicken.

Simmer for about 5 more minutes and serve.

Main Course, Poultry and Pork

Chocolate Mousse

Melissa W.



- 1 package milk chocolate kisses**
- 1 bag marshmallows**
- 1 teaspoon almond extract**
- 1 carton whipping cream**
- 1 quart milk**

Heat marshmallows and milk in a small saucepan over low heat, stirring until marshmallows melt. Remove from heat.

Chop up chocolate kisses and add to marshmallow mixture in the saucepan, continue to heat over low and stir continually until chocolate melts. Then let stand at room temperature until cooled.

Beat whipping cream with electric mixer until stiff. Set half aside. Fold the chocolate mixture into half of the whipped cream. Spoon into 4 dessert glasses.

Fold almond extract into remaining whipped cream, spoon onto chocolate. Top each dessert with a chocolate kiss. Chill until served.

Desserts

Chocolate Sour Cream Cake with Chocolate Cream Cheese Frosting

Lynne F.



Variation: This recipe also tastes wonderful without the chocolate in the frosting.

- 1 1/2 cups all-purpose flour**
- 3/4 cup unsweetened cocoa powder (not Dutch Process)**
- 1 1/2 teaspoons baking powder**
- 3/4 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1 cup sour cream**
- 1/3 cup water**
- 2 teaspoons vanilla**
- 2 sticks unsalted butter, softened**
- 1 1/3 cups firmly packed light brown sugar**
- 3 large eggs**
- Cream Cheese Frosting:**
- 1 1/2 sticks unsalted butter, softened**
- 1 cup whipped cream cheese**
- 4 ounces unsweetened chocolate, melted and cooled**
- 1 teaspoon vanilla**
- 2 1/2 cups confectioner's sugar (this amount is really sweet, make to taste)**

Preheat oven to 350 degrees. Grease and flour two 9-inch cake pans.

In a bowl, sift together: flour, cocoa, baking powder, baking soda and salt. In a small bowl, whisk sour cream, water and vanilla. In a 3rd bowl, beat butter and sugar with electric mixer on high until fluffy. Beat in eggs one at a time, blending well after each addition.

Add flour mixture to butter mixture in batches, alternating with sour cream mixture, beginning and ending with flour mixture. Beat until well blended each time. Pour evenly into 2 pans.

Bake in center of oven 25-30 minutes, or until tester comes out clean. Cool in pans on racks 10 minutes or so. Turn out onto racks to finish cooling.

Frosting:

In bowl with mixer, beat butter and cream cheese until light and fluffy. Add the rest of ingredients and beat until well combined.

Put about 3/4 cup of frosting in the middle layer, then frost remaining cake.

Desserts

Chocolaty Brownies

Carol S.



- 1 stick butter**
- 4 ounces unsweetened baking chocolate squares, chopped**
- 4 large eggs**
- 1/2 teaspoon salt**
- 2 cups sugar**
- 1 teaspoon pure vanilla extract**
- 1 cup flour**
- 1 cup chopped walnuts or pecans**

Melt together butter and chocolate.

Let mixture cool before adding rest of ingredients

Bake at 350 degrees in a 13 x 9 x 2 greased pan for 20-25 minutes.

Desserts

Crab Casserole

Ginny R.

Servings: 8



1 pound fresh crabmeat, or 3 small cans crabmeat or 2 pkgs. crab sticks
1/2 cup celery, finely chopped
1/4 cup onion
3/4 cup mayonnaise
12 slices white bread (no crust)
1 jar pimento
1 pound swiss cheese, shredded
5 eggs
3 cups milk
1 teaspoon salt
1 1/2 teaspoons pepper
1/4 teaspoon dry mustard

Mix together first 4 ingredients.

In a 9 x 13 dish, layer bread, crab mixture, pimento, cheese and repeat.

Mix together the eggs, milk, salt, pepper and dry mustard. Pour egg mixture over the layered ingredients and refrigerate overnight. Bake at 325 degrees for 1 hour.

Appetizers, Seafood

Cream Cheese Potatoes

Grace M.



2 (12 oz) thawed hash brown potatoes
1 pint sour cream
1 can cream of chicken soup
1/4 cup grated onion
2 cups shredded cheddar cheese
1 teaspoon salt
1/2 teaspoon pepper
cornflakes

Mix all ingredients together except corn flakes.

Pour into a greased 9x13 pan.

Top with corn flakes and dabs of butter.

Cook at 350 degrees uncovered for an hour, or until lightly browned.

Potato and Vegetable

D

Dark Chocolate-Mint Brownies

Dee D.



- 1 package chewy fudge brownie mix (21-oz.)**
- 3 cups special dark chocolate chips, divided**
- 1 1/2 cups powdered sugar**
- 1/2 cup sour cream**
- 1 teaspoon vanilla extract**
- 1 package chocolate mints, chopped (4.67 oz. package)**

Preheat oven to 350 degrees.

Prepare brownie mix according to package directions; stir in 2 cups dark chocolate chips.

Pour brownie mixture into a lightly greased 9x13 pan.

Bake at 350 degrees for 29 minutes or just until brownies pull away from sides of pan; cool completely.

Meanwhile, melt remaining 1 cup dark chocolate chips in a medium-size microwave-safe bowl in microwave at HIGH for 1-1/2 minutes or until melted, stirring after 45 seconds.

Add powdered sugar, sour cream, and vanilla to chocolate; beat at medium speed of an electric beater until smooth.

Spread over brownies; sprinkle evenly with chopped mints. Cut into squares.

Desserts

Death by Chocolate

Michele P.

1 box fudge brownie mix (19.8 oz.)

1/4 cup coffee liqueur (or 1 teaspoon of sugar and 4 tablespoons leftover black coffee)

3 packages instant chocolate mousse (3.5 ounces each)

8 chocolate covered toffee candy bars (Skor or Heath bars)

1 container frozen whipped topping (12 ounces)

Bake brownies according to package directions and let cool.

Prick holes in tops of brownies with a fork and pour coffee liqueur over brownies; set aside.

Prepare chocolate mousse according to package directions.

Break candy bars into small pieces. Break up half the brownies into small pieces and place in the bottom of a large glass bowl or trifle dish. Cover with half the mousse, half the candy, and then half the whipped topping. Repeat layers with remaining ingredients.

Cakes & Cookies, Desserts

Dianne's Pecan Spread

Dianne O.

2 packages cream cheese, softened

1 cup pecans, chopped fine

1 can crushed pineapple, drained

1 clove garlic, crushed

1/2 cup green pepper, chopped fine

1/2 cup sweet onion, chopped fine

Mix all ingredients together well.

Serve with crackers.

Note: You may also substitute walnuts instead of pecans.

Appetizers

Dijon Pasta Salad

Laurie B.



- 1 box spiral pasta**
- 1 medium tomato, remove seeds, chop remainder**
- 1 cup peas, cooked**
- 2 broccoli florets, cooked and separated**
- 1/2 cup olive oil**
- 1/4 cup red wine vinegar**
- 1/4 cup Dijon mustard**
- 4-6 scallions, sliced**

Cook pasta according to package directions; rinse and drain.

In salad bowl, combine olive oil, vinegar and mustard. Beat together. Add chopped tomato and sliced scallions; mix in. Let stand 1 hour to mix flavors.

Add pasta, broccoli and peas, toss together.

Best if served first day.

Pasta, Soups and Salads

Dirt Pudding

Maribeth C.



I usually cut the recipe in half. The full one is enough to feed an army.

1 20 oz. package of Oreo cookies, crushed fine

1/2 stick butter

8 ounces cream cheese

1 cup powdered sugar

3 1/2 cups milk

2 small packages instant vanilla pudding

12 ounces Cool Whip®

Cream together butter, cream cheese, and powdered sugar.

Beat together milk and both packages of pudding.

Fold Cool Whip into pudding, then fold into cream cheese mixture.

Layer crumbs and pudding in an 8 or 10 inch flower pot (cover holes in bottom). End with crumbs. Refrigerate 3-4 hours before serving.

Garnish with gummy worms prior to serving. May place artificial flowers as a decoration.

Desserts

E

Easy Cheese Cake

Annette P.

2 1/2 cups flour
2 sticks butter, softened
2 tablespoons sugar
8 ounces cream cheese
1 cup powdered sugar
8 ounces Cool Whip®

Mix together, by hand, flour, soft butter (not too soft) and sugar. Spread on a cookie sheet. Bake at 350 degrees for 15-18 minutes or until lightly brown. Cool completely.

Mix together cream cheese, powdered sugar and Cool Whip. Pour on cooled crust. Top with one can of your favorite pie filling.

This recipe is very easy and great for summer parties. Not thick and rich like normal cheesecake.

Cakes & Cookies, Desserts

Eclair Cake

Jaime R.



1 tub Cool Whip® (8 oz.)
1 box graham crackers
2 packages coconut or vanilla instant pudding
3 1/2 cups milk
1 can frosting (chocolate or dark chocolate)
chopped nuts

Butter a 9x13" pan and line with graham crackers.

In separate bowl, mix 2 packages of Coconut instant pudding with 3 1/2 cups of milk and stir as directed.

Then fold in one 8 oz. container of Cool Whip.

Pour 1/2 of mixture over graham crackers; next put another layer of graham crackers over pudding followed by remaining pudding and then last of crackers.

Top with frosting of your choice and sprinkle with nuts.

Chill-ready to serve - Enjoy!

Desserts

El Presidente Enchiladas

Mike C.



1 dozen corn tortillas, soft
1 can cream of chicken soup
1 cup sour cream
1 small can green chiles, diced
8 ounces cheddar cheese, grated
8 ounces Monterey jack cheese, grated
green onions, chopped

Mixture 1: Chicken soup, sour cream, chiles.

Mixture 2: Cheddar cheese, Jack cheese.

In each tortilla put a dollop of Mixture 1, then Mixture 2, then chopped onions. Roll up. Place seam side down in a casserole dish. Repeat with all of tortillas.

Pour remainder of Mixture 1 over top. Sprinkle with remaining cheese and onions and bake at 350 degrees for 30 minutes or until bubbly.

***Added Twist: Add chopped, cooked chicken as Mixture 3. ***

Main Course

Elliott's Minestrone Soup

Chris E.



1 can chicken broth
1 clove garlic, finely chopped
1 large onion, chopped
1 can white beans
3 large carrots, chopped
1 cup tomatoes, cooked
3 sprigs parsley, minced
3 stalks celery, chopped
1 cup cooked pasta (ditalini)
salt and pepper, to taste
water, if needed
2 tablespoons oil

Cook the garlic, onion, and parsley in 2 tablespoons of oil in skillet.

Combine with remaining ingredients in large pot. Let simmer (covered) for 30 minutes or until vegetables soften.

Soups and Salads

F

Frikadellan (Meatloaf patties)

Margaret W.



1 pound hamburger

1 egg

1/4 cup onions, finely chopped

salt and pepper to taste

1 tablespoon Worcestershire sauce, if desired

handful parmesan cheese, if desired

bread crumbs

Combine first 6 ingredients to form patties.

Roll in bread crumbs. Fry in olive oil in skillet.

Variations: You can include any of your favorite ingredients when preparing patties.

Also tastes great cold with mustard.

Beef, Main Course

G

Grandpa's Ziti

Lis C.



1 box ziti pasta

4 large cans of whole tomatoes with juice

1 large brick extra sharp cheese

Boil water for noodles. Cook as directed; drain. Place in baking pan.

Slice tomatoes from can and pour tomatoes and juice over noodles.

Slice large chunks of sharp cheese and place over mixture.

Cover. Place in 350 degree oven for approximately 45 minutes.

Pasta

Granny's Pancakes

Eileen S.



- 1 1/4 cups flour**
- 3/4 teaspoon salt**
- 2 teaspoons baking powder**
- 2 tablespoons sugar**
- 3 tablespoons oil**
- 1 egg**
- 1 1/3 cups milk**

Mix dry ingredients.

Add egg and milk. Whisk - do not beat.

Pour mixture unto griddle and cook until done.

Breakfast

H

Ham, Corn and Potato Chowder

Krista L.



- 5 medium potatoes**
- 1/3 cup minced onion**
- 2 tablespoons butter**
- 1 1/2 cups milk**
- 1 small ham steak, grilled and cut into cubes**
- 1 can cream of mushroom soup (10-3/4 ounces)**
- 1 can cream-style corn (17 ounces)**
- 1 teaspoon salt**
- 1/4 teaspoon black pepper**
- 1/8 teaspoon cayenne pepper**

Cover unpeeled potatoes with salted water and cook until tender. Remove potato skins and cut into small chunks.

In a 2-quart saucepan, melt butter. Saute onion (approximately 5 minutes). Add milk, ham, soup and potatoes.

Cook over medium-low heat for approximately 20 minutes, stirring occasionally.

Add corn, salt and pepper.

Bring to a boil, then reduce heat and simmer for 20 minutes. Season to taste.

Best when made a day ahead.

Soups and Salads

Hamburger Crunch

Todd C.

1 pound ground beef
1 small onion
1 can cream of chicken soup
1 soup can of water
1/4 cup Uncle Ben's rice
2 tablespoons soy sauce
Chinese noodles

Preheat oven to 350 degrees.

Brown beef together with onion; drain.

Add soup, water, rice and soy sauce to beef mixture. Pour into 2 quart casserole dish and bake for 50 minutes.

Stir mixture and add generous amount of noodles to top of casserole. Bake for an additional 10 minutes.

Excellent with salad and bread or rolls.

Main Course

Hash Browns and Cheese Bake

Dianne O.



2 cups grated American cheese (or mild cheddar)
2 pounds bag frozen hash browns
1 cup sour cream
1/2 cup chopped onions
1/2 stick melted margarine
2 cans cream soup (chicken and mushroom)
salt and pepper to taste

Mix all ingredients except margarine and corn flakes.

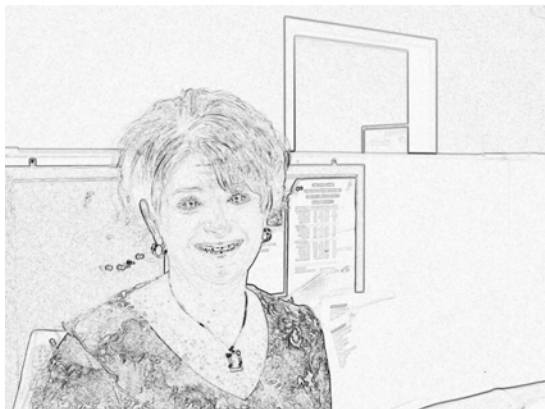
Pour into pan. Mix margarine and crushed corn flakes and place on top of casserole.

Bake uncovered 1 hour at 350 degrees.

Potato and Vegetable

Homemade "Cavatelli"

Cherie C.



16 ounces ricotta cheese

1 egg

2 1/2 cups flour

pinch salt

Mix all ingredients together. Roll out to form a log.

Pinch off a thumb nail size piece of the dough. Put on a cookie sheet to dry out for a couple of hours. At this point you can either freeze or cook the cavatelli.

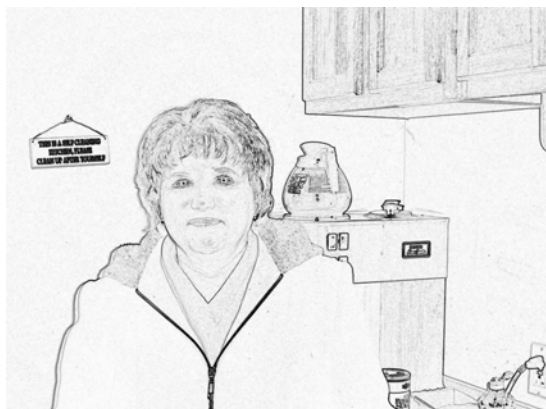
To cook: bring water to boil. Drop in desired amount of cavatelli. When they rise to the top, they are done.

Pasta

|

Italian Love Cake

Diane R.



Variation: Irish Love Cake: Add Bailey's Irish Cream to cheese mixture and frosting - yum! (about one half cup)

1 box marble cake mix, prepared but not baked

2 pounds ricotta cheese

4 eggs

1 cup sugar

1 teaspoon vanilla extract

Frosting ingredients:

12 ounces Cool Whip®

1 cup cold milk

1 package instant chocolate pudding

Preheat oven to 350 degrees.

Beat ricotta, eggs, sugar and vanilla in bowl.

Pour evenly on top of unbaked marble cake.

Bake 60-70 minutes. When cool, frost, then chill.

To make frosting: Beat 1 cup cold milk and pudding. Fold in Cool Whip - spread on cake.

Cakes & Cookies, Desserts

J

Jewish Coffee Cake

Dianne O.



1 cup sour cream
2 eggs
1 stick soft margarine
1 cup sugar
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon cinnamon
1/2 cup brown sugar
1 cup nuts

Cream margarine & sugar, add eggs, vanilla & sour cream. Add flour, baking powder, baking soda, and salt. Mix well.

Grease and flour angel food pan and add 1/2 of the batter.

To make nut mixture: Combine the cinnamon, brown sugar, and nuts.

Add 1/2 of nut mixture on top of batter in pan.

Then pour the rest of the batter on top.

Sprinkle with the remainder of nut mixture.

Bake at 350 degrees for 45 minutes.

Breakfast

K

Kacie's Holiday Trifle

Kelly S.



Keeps in refrigerator up to 3 days

1 box Jello cheesecake pudding

1 box fudge brownies

2 containers sweetened strawberries

1 container of cool whip

1 1/4 cups cold milk

Beat 1 package of cheesecake pudding and 1-1/4 cup cold milk in medium bowl with wire whisk for about 2 minutes. Stir in 1 cup of cool whip. Refrigerate.

Bake brownies per directions on box. When brownies are cool, cut in 1 inch cubes.

Layer 1/2 of each: brownies, then strawberries, then pudding.

Repeat layers. Garnish with additional cool whip.

Refrigerate until ready to serve.

Yield: 12 1/2 cups

Desserts

Kielbasa & Pineapple

Lynne F.

2 cans Dole pineapple chunks

1/2 cup white vinegar

1 cup brown sugar

8 tablespoons corn starch

1 cup water

1 kielbasi

Cut cooked kielbasa into chunk pieces, and combine all ingredients together in a crock pot. Cook 3 hours.

Poultry and Pork

Krispy Kreme Bread Pudding with Butter Rum Sauce

Linda N.



This recipe is better served warm.

- 2 dozen Krispy Cream Donuts**
- 1 14 oz. can sweetened condensed milk (not evaporated)**
- 2 (4.5) cans fruit cocktail**
- 2 eggs, beaten**
- 1 9 oz. box of raisins**
- 1 pinch salt**
- 2 teaspoons ground cinnamon**
- Butter Rum Sauce**
- 1 stick butter**
- 1 pound confectioner's sugar**
- 2-3 tablespoons rum(can substitute rum,vanilla,or lemon flavoring)**

Cube donuts into a large bowl. Pour other ingredients on top of donuts and let soak for a few minutes. Mix all ingredients together until doughnuts have soaked up the liquid as much as possible. Pour ingredients into a greased 9 x 13 pan. Bake for about 1 hour or until center has jelled.

Butter Rum Sauce: Melt butter and slowly stir in confectioner's sugar. Add rum and heat until bubbly. Pour over each serving of the pudding.

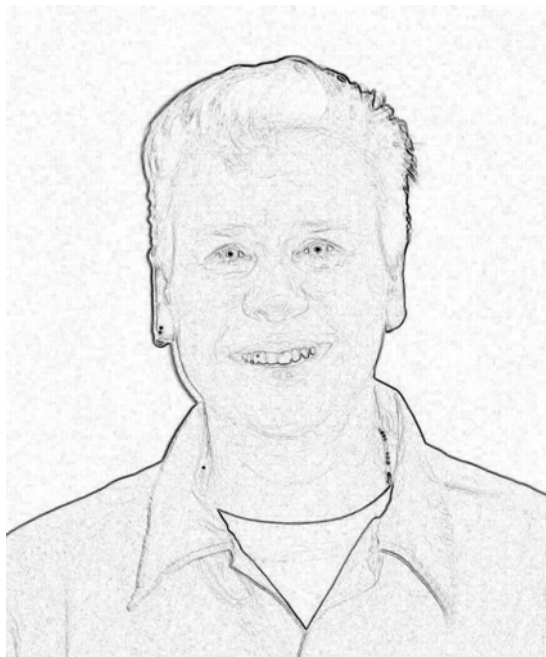
Desserts

L

Lazy Man's Chili

Dawn R.

Servings: 8



2 pounds ground beef
1 package ranch dip mix
1 package taco seasoning mix
1 can tomatoes and green chilies (10 ounces)
2 cans tomateoes with onions (14.5 ounces each), drained
1 can chili beans (12 ounces), drained
1 can whole kernel corn (11 ounces), drained
1 tablespoon Tabasco-brand pepper sauce
1 package shredded cheddar cheese(8 oz)
1 carton sour cream(8 oz)
corn chips-optional

Brown the ground beef in large pot. Drain the beef and return it to the pot.

Add the ranch mix, taco seasoning, drained tomatoes and chilies, tomatoes with onions, drained chili beans, drained corn and Tabasco sauce to the pot with beef.

Cover and cook on medium to low heat for 45-50 minutes, stirring occasionally.

Add cheddar cheese and sour cream. Serve with chips if desired.

Beef, Main Course

Lillie's Pasta Twists with Tomatoes, Basil & Brie Cheese

Stephen F.



This is one of the best tasting pasta recipes out there. It actually tastes better using the canned tomatoes! Also, the further ahead you do step 1, the better it tastes.

4 Large Tomatoes, Cubed (or 1 large can tomatoes, diced)

1 Pound Brie Cheese, torn, rind removed

1 Cup Fresh Basil Leaves, Cut In 1/4" Strips

3 Cloves Garlic Cloves, peeled and minced

1 Cup Olive Oil

1 Tablespoon Olive Oil

2 1/2 Teaspoons Salt

1/2 Teaspoon Pepper

1 Pound Pasta Twists (or favorite pasta shape)

Parmesan cheese, grated

Combine tomatoes, Brie cheese, basil, garlic, 1-cup olive oil, 1/2 teaspoon salt and the pepper in large serving bowl. Prepare at least 2 hours before serving and set aside, covered at room temperature.

Bring 6 quarts of water to boil in large pot. Add 1-tablespoon olive oil and remaining salt. Add the pasta twists and boil until tender, but still firm.

Drain pasta and immediately toss with the tomato-brie sauce. Serve at once, passing the peppermill, and grated Parmesan cheese, if you like.

Pasta, Soups and Salads

Linda's Best Ever Potatoes

Linda N.

8 cups diced potatoes, frozen is fine

1/2 cup butter or margarine, melted

1 pint sour cream

1 can cream of chicken soup

1/2 cup onions, chopped

2 cups shredded cheddar cheese

1 teaspoon salt

1/2 teaspoon pepper

2 cups corn flake crumbs

1/2 cup butter or margarine, melted

Place potatoes in a large mixing bowl. Add sour cream, chicken soup, onions, salt, pepper, cheese, 1 cup of corn flakes, and 1/2 cup of melted butter. Mix all together.

Place mixture in a 9x13 baking pan.

Spread remaining cup of corn flakes on top and pour remaining 1/2 cup butter over the top.

Cover with aluminum foil and bake at 350 degrees for 30 minutes. Remove foil and bake for another 30-45 minutes.

Potato and Vegetable

M

Macaroni & Cheese

Annette P.



3 tablespoons butter
6 or 7 ounces macaroni (uncooked 2 cups)
1 teaspoon salt
1/2 teaspoon pepper
2 cups shredded sharp cheese
1 quart milk

Melt butter in Corning Casserole. Add macaroni, salt and pepper.

Stir to coat- top with cheese. Pour milk over top.

Bake at 350 degrees for 45 minutes to 1 hour.

Pasta

Meringue Cookies

Maribeth C.



2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1 teaspoon vanilla
3/4 cup sugar
1 6 oz. pkg. chocolate chips

Beat 2 egg whites, salt, cream of tartar and vanilla until soft peaks appear. Add the sugar gradually. Beat until stiff peaks appear. Stir in chocolate chips.

Drop by teaspoonfuls on a waxed paper lined cookie sheet.

Bake at 300 degrees about 25 minutes.

Cakes & Cookies

Molasses Cookies

Evonne S.



1 1/2 cups Crisco
1/2 teaspoon cloves
1 teaspoon salt
1/2 cup molasses
1 egg
2 tablespoons cocoa
1/2 teaspoon cinnamon
1 cup brown sugar
1/2 teaspoon vanilla
1/2 cup cold coffee
2 1/2 cups flour
1 teaspoon baking soda

Mix together first 9 ingredients.

Next, dissolve 1 tsp. baking soda in 1/2 cup cold coffee and add to mixture.

Add 2 1/2 cups flour.

Then chill for 2 hours or overnight.

Preheat oven to 350 degrees.

Drop by rounded teaspoons about 2 inches apart on lightly greased cookie sheet.

Bake 7-8 minutes until set.

When cooled, frost with any white icing.

Cakes & Cookies

Mushroom and Leek Risotto

Josh J.

Servings: 4



- 1 medium size yellow onion**
- 4 tablespoons butter (1/2 stick)**
- 5 cups vegetable stock/broth**
- 2 cups Arborio rice**
- 3/4 cup parmesan cheese**
- 8-12 oz assorted mushrooms**
- 1-2 whole leeks**
- garlic, to taste**

Preparing the Rice:

Peel and chop onion and garlic. Melt butter in large saucepan over medium heat, then add onion and salt until onion becomes translucent. If onions starts to brown, lower heat. After onions become translucent, add rice and garlic, then stir until moisture is absorbed from onions and butter. Make sure that the heat is not too high when cooking the rice; rice should not brown.

Adding Liquid to the Rice:

Add about 3/4 to 1 cup of broth to the rice over low heat and stir frequently until liquid is absorbed. You do not want the stock to come to a boil, if the liquid starts to boil then reduce heat. When most of the liquid is absorbed into the rice, add another 3/4 to 1 cup of broth and repeat steps until all of the broth has been used. You may or may not use all the liquid; the consistency that you are looking for is a creamy, semi-soft, almost oatmeal-like texture.

Preparing the Mushrooms and Leeks:

Chop mushrooms and leeks into large chunks. In a medium-sized frying pan with a lid, add small amount of water, mushrooms and leeks. Cook over medium heat until they become soft. Remove.

Finishing the Risotto:

During the last stage of adding the liquid to the rice, mix in the mushrooms and leeks. After all of the liquid has been absorbed and the rice has come to the desired consistency, remove from heat and stir in the parmesan cheese.

This recipe should serve up to six people, or four hungry people.

Pasta

N

Nan's Artichoke Dip

Amy A.



- 1 14oz. can artichoke hearts**
- 1 8oz. package of crumbled feta cheese**
- 1 cup mayonnaise**
- 1/2 cup parmesan cheese, grated**
- 1 clove minced garlic**
- diced pimentos (small jar)**

Mix all ingredients and bake at 350 degrees for 20-25 minutes.

Serve with chips or bread dippers.

Appetizers

Nana's Homemade Macaroni and Cheese

Judy L.



1 pound pasta (any type)
1 1/2 pounds sharp cheese, cubed
1 stick butter
1 - 1 1/2 cups milk
salt and pepper to taste
1/2 cup breadcrumbs

Preheat oven to 350 degrees.

Butter a baking pan.

Cook macaroni as directed. Drain.

Alternate layers of macaroni, cheese, slices of butter, and salt and pepper. Pour milk over top.

Bake for 45 minutes. Fifteen minutes before it is done, spread breadcrumbs over top. Finish baking.

Let stand 10 minutes before serving.

You may add diced ham or chopped vegetables, if desired.

Pasta

New England Clam Chowder

Susan T.

Servings: 4



4 slices bacon, diced
2 scallions
4 medium potatoes, peeled and diced
3 tablespoons flour
2 cups clam juice
2 cans minced or chopped clams (6-1/2 oz cans)
3/4 teaspoon salt
1/2 teaspoon pepper
1 cup half and half

Saute bacon until crisp, drain some of the grease.

Add onions and potatoes. Saute for a few minutes, sprinkle with flour and stir to coat.

Add clam juice, stir to blend well. Bring to a boil, then reduce heat.

Simmer until potatoes are tender, approximately 20 minutes.

Add salt and pepper.

Finally add clams with their liquid and half and half.

Heat soup, stirring. **DO NOT BOIL OR CLAMS WILL BE TOUGH.**

Soups and Salads

Noodle Kuggle

Lori C.



8 ounces noodle-extra wide

3 ounces cream cheese

3 eggs

1 cup apricot nectar

3/4 stick margarine

1/2 cup sugar

1 cup milk

Cook noodles; drain.

Melt margarine and pour over noodles. Cream together sugar and cream cheese. Beat 3 eggs. Add milk and apricot nectar. Blend well.

Combine this with cream cheese mixture. Pour over noodles.

For topping: Combine 2 cups crushed corn flakes, 3/4 stick butter, 1/2 cup sugar, 1 teaspoon cinnamon. Spread over top.

Bake at 350 degrees for 50 minutes.

Pasta

o

Oatmeal Muffins

Grace M.

Servings: 24

2 cups oats

2 cups sour cream

2/3 cup butter or margarine, melted

4 eggs

2 cups light brown sugar

2 cups flour

2 tablespoons baking powder

1 tablespoon baking soda

1/2 tablespoon salt

Combine oats and sour cream.

Stir in melted butter, eggs and brown sugar until well mixed.

Sift flour with other dry ingredients.

Mix all together until blended.

Spoon into muffin pans.

Bake 375 degrees for 20-25 minutes.

Breakfast

Onion "222" Dip

Tom M.



2 CUPS of mayonnaise. If your cholesterol keeps heading north like mine, seriously consider light versions with low-fat or no-fat to keep your arteries from imitating the Twin Bridges north at 5PM on a weeknight.

2 CUPS of medium chopped onions. Am partial to Vidalias here; they give it a mellow sweetness even though cooking naturally calms the onion. Nice variations that add color include swapping in some scallions or red peppers.

2 CUPS of shredded cheese. This is a "dealer's choice" though I am partial to jalapeno Monterey jack, followed by a good, sharp cheddar or a Mexican taco blend.

Just mix the ingredients together thoroughly in a bowl. Transfer to an ungreased serving dish. Bake at 350 degrees for about 25 minutes, slightly more if you like a browning to occur across the top.

Add crackers of your choice, and enjoy.

Appetizers

P

Peppered Beef Tenderloin with Mustard Sauce

Eileen S.



2 teaspoons coarsely ground black peppercorns
2 teaspoons coarsely ground green peppercorns
2 teaspoons coarsely ground white peppercorns
2 teaspoons kosher salt

3 tablespoons Dijon mustard

2 tablespoons butter, room temperature

1 cup loosely packed parsley, flat leaf

1 2-pound beef tenderloin, trimmed

Sauce:

1 cup sour cream

3 tablespoons dijon mustard

2 tablespoons prepared horseradish

Combine salt and peppers. Whisk butter, mustard and parsley in separate bowl. Rub mustard mix on meat, then roll in pepper mix. (Store 1 day ahead).

Preheat oven to 450 degrees (use vents, very smokey).

Place on meat rack in shallow pan for 35 minutes or until thermometer reads 130 degrees for rare. Let stand 10 minutes before carving.

If your meat is a larger 4-5 pound piece, it should be cut in half or the time will be longer.

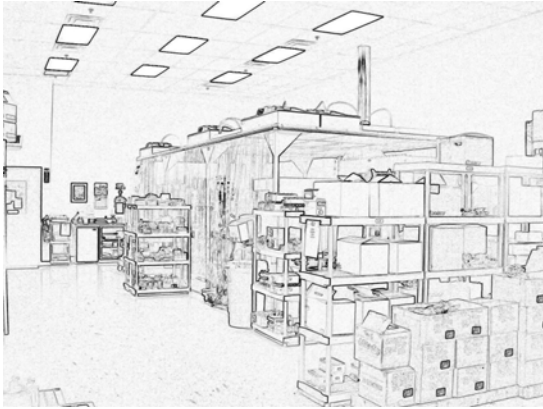
Sauce:

Whisk together sauce ingredients, cover, refrigerate (2 days ahead).

Beef, Main Course

Pork Chop Casserole

Todd C.



3/4 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon pepper
6 pork chops (up to one-inch thick, bone-in is best)
olive oil
1 can cream of chicken soup (fat-free)
2/3 cup chicken broth
1/2 teaspoon ground ginger
1/4 teaspoon dried rosemary, crushed
1 cup sour cream, divided
french fried onions

Preheat oven to 350 degrees.

In shallow bowl, combine flour, salt and pepper; dredge pork chops.

Heat oil in large skillet; cook pork chops 4-5 minutes per side. Place in a single layer in an ungreased 9x13 baking dish.

Combine soup, broth, ginger, rosemary, and 1/2 cup of the sour cream; pour over pork chops. Sprinkle with half the onions. Cover with foil and bake 45-50 minutes.

Stir in remaining sour cream. Top chops with remaining onions. Return to oven, uncovered, for 10 minutes.

Main Course, Poultry and Pork

Pretzel Salad

Jan S.



- 2 cups pretzels, crushed**
- 3/4 lb or 1-1/2 sticks margarine, melted**
- 3 tablespoons sugar**
- 8 ounces cream cheese**
- 1 cup sugar**
- 2 small boxes strawberry jello**
- 1 container regular sized Cool Whip**
- 2 cups boiling water**
- 2 cartons 10 ounce frozen strawberries**

Mix the pretzels, melted margarine and 3 tablespoons of sugar together.
Bake for 10 minutes.

Beat together the cream cheese and cup of sugar. Fold in Cool Whip. Pour onto pretzel layer.

Make Jello as directed and add in frozen strawberries. Refrigerate 20 minutes and pour over white layer.

Soups and Salads

Pumpkin Swirl Bread

Stephen F.

Servings: 8



8 ounces cream cheese, softened

1/4 cup sugar

1 egg, beaten

Mix and set aside

3/4 cups flour

1 1/2 cups sugar

1 teaspoon baking soda

1 teaspoon cinnamon

1/2 teaspoon salt

1/4 teaspoon nutmeg

Mix and set aside

1 can pumpkin

1/2 cup butter, softened

1 egg, beaten

1/3 cup water

Mix and set aside

Add pumpkin mixture to dry mixture, mixing until moistened. Reserve 2 cups of batter.

Pour remaining batter into greased and floured loaf pan. Pour cream cheese over mixture, then pour in the reserved 2 cups of batter. Cut with knife to make a swirl effect.

Bake 1 hour @ 350.

Breads

R

Raspberry Champagne Punch

Judy K.

2 10-ounce packages frozen red raspberries in syrup, thawed

1/3 cup lemon juice from concentrate

1/2 cup sugar

1 bottle red rose wine (750 mL), chilled

1 quart Raspberry Sherbert

1 bottle Asti Spumante or champagne, chilled

In blender container, puree raspberries.

In large punch bowl, combine pureed raspberries, lemon juice, sugar and wine; stir until sugar dissolves.

Just before serving, scoop sherbert into punch bowl; add Asti Spumante. Stir gently.

Beverages

Red Potato Salad

Diane R.

5 pounds red potatoes

2 bottles real bacon bits

1 small bottle coarse ground mustard

2 1/2 bunches scallions, washed and sliced

mayonnaise, to your liking

Dice potatoes, boil 20 minutes, then chill.

Mix all ingredients together and chill.

Potato and Vegetable

S

S'More Bars

Barbara L.



RECOMMENDATION: Always encourage that the bars are served with vanilla ice cream. They are sweet and the ice cream seems to balance them perfectly (so I'm told!!!). Special touches: Once cut, place each bar in individual gold foil or paper baking cups and arrange on a pretty platter! Drizzle hot fudge on your "guests" dessert plate, place the bar and ice cream on top of the "swirl" and top the ice cream with an additional small swirl of fudge for an "OU and AHH" from the crowd!!!!

Crust:

14 whole graham cracker boards, crushed (or 2 1/4 cups of crumbs)

3 tablespoons sugar

1/4 teaspoon salt

6 tablespoons butter (1/4 stick) melted

Brownie:

6 ounces bittersweet chocolate, chopped

3/4 cup butter (1 1/2 sticks)

3 large egg

1 1/4 cups sugar

1 cup flour, all-purpose

1 teaspoon salt

2 teaspoons vanilla

Topping:

1 jar marshmallow cream (7.5 ounces)

2 tablespoons milk

1 cup chocolate chips (mini)

3 whole graham crackers, broken up

Heat oven to 350. Crust: Combine the graham cracker crumbs, sugar, salt and melted butter in a small bowl until the dry ingredients are evenly moistened. Transfer the crumb mixture to a 13x9x2 inch baking dish; press crumb mixture evenly over the bottom of the pan, pressing the crumbs evenly into the corners and slightly up the sides of the pan. Refrigerate the crust until chilled and set.

Brownie: Combine the bittersweet chocolate and butter over low heat until melted and mixture is smooth. With a hand held mixer on medium high speed, beat together the eggs and sugar in a large bowl until well blended. Reduce the speed to medium. While continuing to beat, gradually add the melted chocolate-butter mixture to the egg mixture; beat until mixture is smooth, scraping down the sides of the bowl occasionally. Stir the flour and salt into the egg mixture. Then stir in the vanilla until smooth. Scrape the brownie mixture into the crust-lined baking pan; smooth the top level with a rubber spatula. BAKE in a 350 oven for 30 minutes or until the top is smooth and the center is set when gently pressed with fingertip.

Topping: While the brownie layer is baking, whisk together the marshmallow cream and milk in a small bowl until the mixture is well blended and smooth. Pour the marshmallow topping mixture over the brownie layer in the pan. Spread or tilt the pan to level the topping and cover the brownie layer completely. Sprinkle the mini chocolate kisses evenly over the marshmallow topping. Then scattered the crumbled graham crackers all over the top. BAKE in 350 oven for 3 minutes or until the chocolate kisses are glossy and the marshmallow topping is set. Cool pan completely on a wire rack. Cut into bars.

Cakes & Cookies, Desserts

Salmon Rollup

Suzanne D. / Tom H.



- 1/2 cup Philadelphia Chive and Onion Cream Cheese Spread**
- 1/4 cup Athenos crumbled reduced fat feta cheese**
- 4 spinach flavored tortillas**
- 6 ounces smoked salmon, thinly sliced**
- 1 cup baby spinach leaves**

Mix cream cheese and feta cheese until well blended. Spread evenly on a tortilla. Top with equal amounts of salmon and spinach. Roll up tightly.

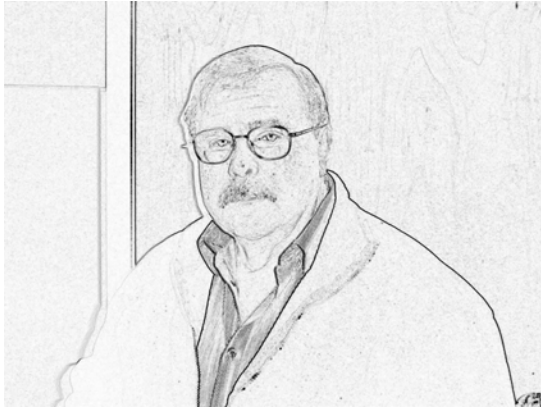
Wrap individually in plastic wrap. Refrigerate at least 2 hours or overnight.

Remove plastic just before serving. Cut into serving pieces.

Appetizers

Sausage Pasta Supreme

Rich R.



2 cups elbow macaroni
3/4 pound fresh Italian sausage, sliced 1/4" thick
1 teaspoon margarine
3/4 cup chopped onion
2 cloves garlic, minced
1 jar spaghetti sauce with mushrooms, 30 oz.
4 ounces shredded mozzarella cheese
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 teaspoon pepper

Prepare pasta as directed on package.

Drain and set aside.

In large skillet, cook sausage until no pink remains and remove from skillet - drain.

Cook green onion and garlic in margarine until tender.

In a large ungreased casserole dish combine cooked pasta, sausage, onion and garlic, spaghetti sauce, half of the mozzarella, all of the basil, oregano and pepper.

Toss gently to combine

Sprinkle with remaining mozzarella.

Bake covered at 375 degrees for 30 minutes.

Main Course, Pasta, Poultry and Pork

Shrimp and Rigatoni Portafino - The Ron and Nancy @ The White House Special

Ron W.



1 1/2 pounds shrimp, cleaned, peeled, deveined & cooked.
1 bunch fresh broccoli, chopped and cooked in small amt. water until tender
8 ounces mushrooms, sliced and lightly sauteed
3/4 pound rigatoni, cooked, diced
1 tablespoon chopped garlic
1 tablespoon chopped basil
1 teaspoon freshly chopped parsley
1/2 teaspoon freshly chopped oregano
4 ounces olive oil
6 ounces Rose wine
1 cup tomato sauce
1 fresh tomato, diced
freshly ground romano cheese, to taste

In large saute pan (on medium to high heat), put the olive oil, garlic, basil, oregano, and parsley.

When the ingredients are hot, add the rose wine and cook to slightly reduce the liquid. (This will also burn off the alcohol).

Add the cooked shrimp, broccoli, tomato, mushrooms, rigatoni and tomato sauce; toss.

When ingredients are hot, toss with the Romano cheese and serve.

Main Course, Seafood

Shrimp Diane

Krista L.



12 - 16 cleaned raw shrimp
fresh mushrooms, sliced
scallions, chopped
fresh parsley, chopped
Paul Prudhommes Cajun Spice
tobasco sauce
fresh ground pepper
1 pound linguine
1 stick butter

Melt 3/4 stick butter over medium-high heat.

Saute mushrooms and scallions (1 to 1-1/2 minutes).
Add shrimp, cook 5-6 minutes.

Season to taste with cajun spice and tabasco sauce.

Add 1/4 stick butter and 1/2 cup water - swirl until melted.
Add fresh ground pepper.

Serve over linguine.

Main Course, Seafood

Shrimp Quiche

Sue L.



1 cup small cooked shrimp
2 tablespoons butter
8-inch cooked pastry
salt and pepper
pinch tarragon and oregano
1/3 cup dry white vermouth
1 tablespoon tomato paste
1 1/4 cups milk
3 eggs
1/2 teaspoon salt
pinch of pepper and nutmeg
1/2 cup grated Swiss cheese, or a little less

Saute shrimp in hot butter for 2 minutes.

Season with salt, pepper, tarragon and oregano.

Add vermouth. Boil until liquid has nearly evaporated.

Spread shrimp on bottom of pastry.

In separate bowl, beat milk, eggs, salt, pepper and nutmeg together. Add tomato paste and pour over shrimp.

Spread grated cheese on top. Dot with butter.

Bake 25 to 30 minutes at 375 degrees.

Appetizers, Seafood

Spareribs and Sauerkraut

Lynne F.



spareribs(country style is best)
garlic powder
minced onions
32 ounces catsup
1 tablespoon worcestershire sauce
1 1/2-2 teaspoons cayenne red pepper
1 cup brown sugar
1/2 cup minced onions
3 bags sauerkraut, rinsed
4 cans potatoes, drained

Lay spareribs in roasting pan. Sprinkle with garlic powder and minced onions. Put water in bottom of pan to prevent burning. Brown on both sides at 450 degrees.

In a large bowl, combine equal amounts of catsup and water, add worcestershire sauce, cayenne, brown sugar and minced onion.

Place potatoes on top of meat, cover with sauerkraut, and pour catsup mixture over top, being careful to let sauce reach ribs.

Bake at 350 degrees for 3 hours.

Beef, Main Course

Spiced Breakfast Apples

Michele P.

Servings: 4



1/4 cup butter or margarine
5 large Granny Smith Apples, peeled, cored and sliced
1 cup sugar
1 teaspoon cinnamon
1/4 teaspoon nutmeg

Melt butter in a large skillet over medium-high heat.
Add apples and remaining ingredients.

Saute 15-20 minutes or until apples are tender.

Good with pork, french toast or over ice-cream.

Breakfast

Strudel

Lori C.



1 cup butter
1/2 cup sour cream
2 cups flour
cinnamon, sugar, and chopped nuts

Blend ingredients together and refrigerate overnight.

Bring to room temperature-roll out dough.

Sprinkle with cinnamon, sugar and nuts; roll up.

Bake at 350 degrees for 30 minutes

Makes 4 rolls.

You may add golden raisins if desired.

Breakfast

Stuffed Artichokes

Dawn R.



24 ounces bread crumbs
8 ounces parmesan cheese
pepper
olive oil
6 artichokes, large, fresh

Cut stem and tips of leaves. Rinse and open. Stuff chokes with bread crumbs and parmesan cheese mix.

Put 3/4 inch of water in large pan.

Drizzle oil over pockets of stuffing.

Bring to boil. Turn down to medium-low and cover (not tight). Check occasionally and add water when it gets low. Do not let water totally evaporate! - leave 3/4 inch of water at all times.

Cook 1-2 hours.

Potato and Vegetable

Susan's Famous Crock Pot Bread Pudding

Susan T.



6 cups French bread, cubed
12 ounces butterscotch chips
2 cups egg substitute
1 1/2 cups warm water
2 teaspoons vanilla extract
2 cans sweetened condensed milk (14 oz. cans)

Spray inside of slow cooker with cooking spray.

Place bread in cooker. Sprinkle butterscotch chips on top.

Combine remaining ingredients; pour over bread cubes and butterscotch chips.

Cover and cook on high setting for 2 hours then reduce to low setting until ready to serve.

Serve warm with ice cream, whipped cream or berries, if desired.

Desserts

Sweet Potato and Apple Casserole

Helen R.

Servings: 10



- 3 - 4 medium sweet potatoes, peeled**
- 2 cups Granny Smith apples, peeled and sliced**
- 3 cups miniature marshmallows**
- 1 cup sugar**
- 1 teaspoon cinnamon**
- 1/2 cup pecans, chopped**
- 2 tablespoons cornstarch**
- 1/2 cup water**
- 1 tablespoon butter**

Slice sweet potatoes 1/4-inch thick.

In a large buttered baking dish, layer sweet potatoes, apples and marshmallows.

Sprinkle with mixture of sugar, cinnamon, salt, and pecans.

Blend cornstarch and water in small bowl and pour over layers.

Dot with butter and bake covered at 350 degrees for 1 hour.

Potato and Vegetable

T

Taco Casserole

Debbie V.



1 pound hamburger
1 pepper, cut up
1 onion, cut up
1 package Velveeta macaroni & cheese
1 package mozzarella cheese, grated
1/4 cup taco sauce

Brown 1 pound of hamburger with peppers and onions; drain.

Cook Velveeta macaroni and cheese as directed.

Put hamburger into casserole dish. Add taco sauce.

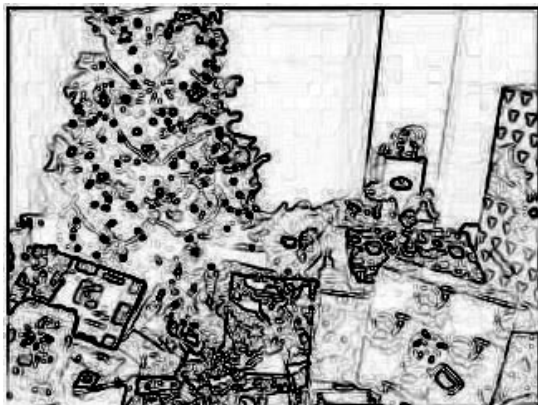
Place macaroni and cheese on top. Place mozzarella on top of macaroni and cheese.

Preheat oven to 350 degrees; bake for 20 minutes.

Beef, Main Course

Taco Pasta Salad

Dianne O.



1/2 - 1 lb. ground beef
1 box rotini pasta
1 or 2 packets Taco seasoning mix
2 medium onions, chopped
2 medium peppers, chopped
2 medium tomatoes, chopped
1 large bottle Catalina dressing
grated parmesan cheese

Cook ground beef. Add packet of seasoning mix.

When done cooking, add other packet of seasoning mix; set aside.

Cook pasta; drain.

Combine all ingredients, toss.

Pasta, Soups and Salads

Tomato Pie

Dianne O.



- 1 Pillsbury pie crust**
- 8-ounce package of mozzarella shredded cheese**
- 1/2 cup mayonnaise**
- 1/4 cup parmesan cheese**
- 4 small cloves of garlic**
- 4 large tomatoes**
- black or white pepper, to taste**
- 1 cup loosely packed fresh basil**

Unfold pie crust and press into an ungreased pie pan. Sprinkle 1/4 cup of mozzarella and a little parmesan into bottom of crust and bake for 10 minutes on 350 degrees.

In the meantime, cut up tomatoes and remove some of the seeds. Place in bowl and add crushed or chopped garlic and basil (cut in small pieces) - mix together. Place mixture in pie crust with slotted spoon, making sure NOT to add water from tomatoes, as it makes crust soggy.

Then combine mayonnaise, parmesan, mozzarella and pepper. Spread over tomatoes. Bake at 375 degrees for 35 minutes.

Potato and Vegetable

v

Vermont Cheddar Cheese Soup - chef Russell Stannard

Michele F.

Servings: 12



1/2 cup diced celery
1/2 cup diced carrot
2 teaspoons minced garlic
6 tablespoons unsalted butter
8 tablespoons flour
1 teaspoon dry mustard
4 cups chicken stock
2 cups heavy cream
1 1/2 pounds Vermont Cheddar Cheese, grated
1 teaspoon Worcestershire sauce
salt and pepper to taste
1 cup onion, diced

Melt butter in soup pot. When hot, add onion, garlic, celery and carrots.

Saute for 7 to 10 minutes. Sprinkle flour and dry mustard on top, reduce heat, and stir to incorporate constantly for 10 minutes.

Add chicken stock 1 cup at a time, whisking to incorporate each time.

Add heavy cream, bring to a boil, and simmer for 45 minutes. Strain into another pot.

Add cheese and Worcestershire sauce and whisk to incorporate and melt. You may need to return this mixture to heat to help melt the cheese. If so, use a low flame or a double boiler so mixture does not burn.

Season with salt and pepper.

You may vary this soup presentation at this time by adding ham, sun-dried tomatoes, grilled chicken, or croutons.

*From the recipe files of chef Russell Stannard, Rabbit Hill Inn.

Soups and Salads

W

Wassail

Judy K.

1 cup sugar

4 sticks cinnamon

3 lemon slices

2 cups pineapple juice

2 cups orange juice

6 cups Burgandy wine

1/2 cup lemon juice

1 cup dry sherry

lemon slices and/or orange slices,cherries, for garnish

Boil sugar, cinnamon sticks, and 3 lemon slices in 1/2 cup water for 5 minutes. Strain. Discard cinnamon and lemon slices.

Heat remaining ingredients. Do not boil.

Combine with syrup. Garnish with lemon slices, orange slices,or cherries if you wish.

Beverages

White Pizza Dip

Sophie G.



1 envelope Lipton Recipe Secrets Savory Herb with Garlic Soup Mix

1 container sour cream (16 oz.)

1 cup ricotta cheese (8 oz.)

1 cup shredded mozzarella cheese (about 4 oz.)

1/4 cup chopped pepperoni (1 oz.)

1 loaf Italian or French bread, sliced

Preheat oven to 350 degrees.

In shallow 1-quart casserole, combine soup mix, sour cream, ricotta cheese, 3/4 cup mozzarella cheese and pepperoni.

Sprinkle with remaining 1/4 cup mozzarella cheese.

Bake uncovered 30 minutes or until heated through.

Serve with bread.

Yield: 3 cups

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The Employees of **ANTHEM** HEALTH SERVICES would like to congratulate the founders

Kevin Truax, CEO
Mike Clark, President
Maribeth Collins, RN
Eileen Stewart, RN
Barbara Lyons, RN

On providing 10 years of quality service & care to the patients of the Capital District.

Happy 10th Anniversary!
Happy Holidays!

Handwritten signatures and names are scattered throughout the graphic, including: Cecal Sweduk, Melissa, Kelly, White, Lisa, and many others.