



From Generation to Generation:

**Favorite Family
Recipes
2005**

RECIPE FOR A HAPPY HOME

Take love and loyalty.

Mix thoroughly with faith.

Blend with tenderness, kindness and
understanding.

Add hope and friendship.

Sprinkle with laughter.

Bake with sunshine.

Serve with a smile.





APPETIZERS & BEVERAGES

Appetizers:

Apple Dip
Baked Brie
Cold Crab Dip
Crap Dip
Hot Artichoke Dip
Muddy Buddies®
Party Cheese Wreath
Pepperoni Pinwheels
Spinach & Artichoke Dip
Sweet Sausage Rolls
Taco Dip (1)
Taco Dip (2)

Beverages:

Brian's Smoothies
Holiday Punch
Matt's MMMazing Milkshake
Party Punch

APPLE DIP

From the Kitchen of Ann Rakszawski

1 (8 oz.) cream cheese, at room temperature
 $\frac{3}{4}$ cup brown sugar
1 tsp. vanilla
1 c. salted peanuts, chopped
4 oz. vanilla yogurt

Mix above ingredients together with a mixer. Serve with cut-up apples dipped in orange juice.

Recipe Note: This is a great recipe for entertaining in the Fall.

BAKED BRIE

From the Kitchen of Joan Craig

1 (8-oz.) can Pillsbury® Refrigerated Crescent Dinner Rolls
1 (8-oz.) round Brie cheese
3 T. raspberry jam (or whole berry cranberry sauce)
1 T. tablespoon sliced almonds (optional)
1 egg, beaten
Sliced apples and/or crackers

Heat oven to 350 °F. Spray cookie sheet with cooking spray. Unroll crescent roll dough. Separate dough crosswise into 2 sections. Press dough to form 2 squares, firmly pressing perforations to seal. Cut corners off both dough squares. Place 1 dough round on sprayed cookie sheet.

Cut cheese crosswise into 2 equal layers. Place bottom half of cheese on center of dough circle on cookie sheet. Spread jam over cheese. Sprinkle with sliced almonds, if desired. Top with remaining cheese half. Bring dough up around side of cheese, pressing and pinching dough. Place remaining dough on top of cheese round. Press dough evenly around side of cheese, and seal well. Brush dough with beaten egg.

Bake at 350 °F. for 20 to 30 minutes or until deep golden brown. Cool 10 minutes before serving. To serve, place warm pastry-wrapped cheese on platter. Arrange sliced apples and/or crackers around cheese.

COLD CRAB DIP

From the Kitchen of the Santangelo Family

1 (8 oz.) package Philadelphia brand cream cheese
1 can white crab meat (drained)
1 small (7 oz.) jar Kelchners cocktail sauce

Microwave the cream cheese a bit to soften it. Mix the cream cheese and crab meat together. Add cocktail sauce to the top.

Serve with Ritz crackers.

Recipe Note: This recipe is so easy, yet so delicious. It is a favorite at parties.

CRAB DIP (warm)

From the Kitchen of the Santangelo Family

12 oz. fancy white lump crab meat
8 oz. Philadelphia cream cheese (regular)
¾ c. mayonnaise
2 T. chopped scallions
½ c. blanched sliced almonds
Dash Tabasco sauce
Dash Worcestershire sauce
½ tsp. - 3 tsp. (heaping) horseradish sauce (You can vary this for taste.)

Soften cream cheese. In bowl put cream cheese, drained crab, Worcestershire sauce, Tabasco sauce, mayonnaise, horseradish sauce, and scallions. Mix everything well. Mash with fork. Put in quiche pan and flatten with fork. Cover with sliced almonds.

Bake for 20-30 minutes at 350° in upper part of oven.

Serve warm with Breton or Ritz crackers.

HOT ARTICHOKE DIP

From the Kitchen of Linda Rakszawski

1 (16 oz.) can artichoke hearts (not marinated)
1 c. freshly grated Parmesan cheese
1 c. grated Mozzarella cheese
1 c. mayonnaise
2 cloves of garlic, finely chopped
1 T. butter

Saute chopped garlic in butter. Add artichoke hearts, broken up. Mix with remaining ingredients in large bowl. Bake at 350° in ovenproof dish for ½ hour. Serve hot with party bread or crackers. Garnish with paprika and fresh parsley.

Optional: Add sliced black olives.

MUDDY BUDDIES®

From the Kitchen of Christine Law

1 tsp. vanilla
1½ c. powdered sugar
½ c. Skippy® peanut butter
1 pkg. (6 oz.) semisweet chocolate chips (1 cup)
¼ c. margarine or butter*
9 c. Chex® cereal (any variety)

Measure cereal into large bowl; set aside. Microwave chocolate chips, peanut butter and margarine in 1-quart microwavable bowl, uncovered on High 1 minute; stir. Microwave 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour chocolate mixture over cereal in bowl, stirring until evenly coated. Pour into large plastic food-storage bag; add powdered sugar. Seal bag; shake until well coated. Spread on waxed paper to cool. Store in airtight container in refrigerator. 9 cups snack.

*Do not use spread or tub products.

Important: Because microwaves cook differently, time is approximate.

Range Top Directions: Measure cereal into large bowl; set aside. Heat chocolate chips, peanut butter and margarine in 1-quart saucepan over low heat, stirring frequently, until melted. Remove from heat; stir in vanilla. Continue as directed above.

Recipe Note: This is a Chex® recipe.

PARTY CHEESE WREATH

From the Kitchen of Anne Dlugosz

2 (8 oz.) pkgs. Philly Neufchatel cheese, softened
1 (8 oz.) pkg. Kraft shredded sharp cheddar cheese
1 T. finely chopped onion
1 tsp. Worcestershire sauce
1 tsp. lemon juice
Dash ground red pepper
Diced red and/or green pepper (for garnish)

Beat cream cheese & cheddar cheese with electric mixer on medium until well blended. Add onion, Worcestershire, lemon juice & ground red pepper; mix well. Refrigerate several hours or overnight.

Place drinking glass in center of serving platter. Drop round tablespoonfuls of mixture to form ring around glass, just touching outer edge; smooth with spatula. Remove glass. Garnish with chopped red bell pepper "berries" and "bow". Place green pepper strips around "wreath." (Optional)

Serve with favorite crackers.

PEPPERONI PINWHEELS

From the Kitchen of Matt Craig

1 c. (3½ oz.) pepperoni, finely chopped
1 c. shredded Mozzarella or Cheddar cheese
½ tsp. oregano
1 egg, slightly beaten
2 (8 oz.) refrigerated crescent dinner rolls

Blend pepperoni, cheese, oregano, and egg. Separate crescent dough into 8 rectangles; firmly press perforation to seal. Spread about ¼ cup pepperoni mixture on each rectangle. Starting at shorter side, roll up and seal. Place on ungreased cookie sheet. Bake 12-15 minutes at 350° until golden brown. Slice and serve warm.

SPINACH & ARTICHOKE DIP

From the Kitchen of Joan Craig

1 (10 oz.) pkg. frozen chopped spinach, thawed and drained well
1 (14 oz.) can artichoke hearts, drained and chopped
3 cloves garlic, minced
½ c. mayonnaise
8 oz. cream cheese
2 T. lemon juice
1 c. grated parmesan cheese

Preheat oven to 375°. In a medium bowl, mix cream cheese and mayonnaise until smooth. Add artichokes, spinach, parmesan cheese, lemon juice and garlic. Mix together well. May also mix in a food processor to obtain a smoother texture. Bake covered for 20 minutes. Uncover the last 5 minutes. The top should be golden brown around the edges. Serve with tortilla chips, fresh vegetables or Italian bread.

SWEET SAUSAGE ROLLS

From the Kitchen of Carol Schneider

1 tube refrigerated Crescent Rolls
24 miniature smoked sausage link
½ c. butter, melted
½ c. nuts, chopped
3 T. honey
3 T. brown sugar

Unroll crescent roll dough and separate into triangles; cut each lengthwise into three triangles. Place sausage on the long end and roll up tightly, set aside.

Combine the remaining ingredients in an 11" x 7" x 2" baking dish.

Arrange sausage rolls, seam-side down, in butter mixture.

Bake uncovered at 400° for 15-20 minutes or until golden brown.

Yield: 2 dozen

Recipe Note: From "2002 Taste of Home Cookbook", page 12. I made this recipe for Tom and Lori's Wedding.

TACO DIP

From the Kitchen of Terry Rakszawski

8 oz. cream cheese, softened
8 oz. sour cream
1 bottle taco sauce
1 medium green pepper, chopped
1 medium onion, chopped
1 medium tomato, chopped

Beat cream cheese, sour cream and ½ bottle of taco sauce with mixer until creamy. Pour in dish to be served in (a pie plate works well) and refrigerate overnight.

Mix remaining ingredients and refrigerate for 1 hour. Spoon over mixture and refrigerate.

Serve with tortilla chips.

TACO DIP

From the Kitchen of the Santangelo Family

1 (8 oz.) Philadelphia cream cheese
1 white or yellow onion chopped
Shredded lettuce
Black olives chopped
1 jar Ortega® mild taco sauce
8 oz. Shredded cheese (cheddar or Mexican)

Soften cream cheese and press on bottom of dish.
Layer rest of ingredients in order listed. Serve with
tortilla chips.

Recipe Note: You can make this ahead of time and keep
in refrigerator. Set out to soften for 30 minutes before
serving. Served often at hockey parties – a big hit with
adults and children!

BRIAN'S SMOOTHIES

From the Kitchen of Brian Craig

1-2 c. Mixed fruit, fresh or frozen (choice of strawberries,
bananas, blueberries and/or raspberries)
1 small container of vanilla yogurt
Orange juice (about ½ cup)
Strawberry syrup
Ice

Combine above ingredients in a blender. Cover and
puree until nearly smooth.

HOLIDAY PUNCH

From the Kitchen of Nancy Dlugosz

1 Can Hawaiian Punch
1 bottle (2 liter) ginger ale
1 bottle Cold Duck
Sherbert
Strawberries

Combine Hawaiian Punch, ginger ale and Cold Duck in a punch bowl. Top with sherbert and strawberries.

MATT'S MMAZING MILKSHAKE

From the Kitchen of Matt Craig

Chocolate syrup
1-2 c. vanilla ice cream
1½ tsp. peanut butter (creamy works best)
Vanilla extract
Sugar
Milk
Whipped cream

Get all ingredients and put out on counter. Then get blender and put vanilla ice cream in. After that you put peanut butter and milk in the blender with the vanilla ice cream. Once you do that you get sugar and top it on. Next you get vanilla extract and chocolate syrup and put it over all the other ingredients in the blender. Then you blend on high for about 15 seconds or until liquefied. Then you pour it in a glass and top it with whipped cream.

PARTY PUNCH

From the Kitchen of the Craig Family

1 can Hawaiian Punch drink
½ gallon (64 oz.) orange juice
2 liters 7-Up (or other lemon-lime soda)
Sliced oranges

Mix everything together in a punch bowl, adding the orange slices at the end.

SOUPS & SALADS

Soups:

Chicken Dumpling Soup
Creamy Broccoli Cheese Soup
Mushroom Borscht
Sauerkraut Soup
Vegetable Soup

Salads:

Ambrosia
Autumn Salad
Broccoli Salad
Lime Delight Mold
Mandarin Salad
Spinach Salad
The Best Potato Salad Ever
Uncle Eddie's Famous Olive Salad

CHICKEN DUMPLING SOUP (KRIES KNOEDEL)

From the Kitchen of Linda Rakszawski

Chicken Stock (homemade or bought) – about 10 cups
3 eggs
2 T. margarine, softened
½ tsp. dried chicken bouillon
About 1 c. Farina Cereal

Start with a basic chicken stock. You can make your own by boiling chicken with some carrots and celery. The chicken can be added to the soup or eaten separately. If the stock does not have enough flavor, I add Knorr bouillon cubes. You can also use canned chicken broth or bouillon prepared from Knorr cubes. Bring the stock to a boil in a 4-quart pot. It should be about $\frac{2}{3}$ full for 6-8 servings.

Prepare the dumplings as follows. Beat 3 eggs. Add about 2 tablespoons softened margarine and ½ teaspoon powdered chicken bouillon mix (I use the Herb-ox jar type). Whisk together with a fork, and then gradually add Farina dry cereal. The cereal should be absorbed but do not add too much or the batter will be too stiff. You should be able to see the imprint of the fork when pressed onto the batter, but it should still look wet. After cooking the dumplings you will see if the consistency was right, and you can adjust accordingly the next time you make this recipe. If the dumplings fall apart, you need more Farina. If they are too hard, you used too much Farina. Trial and error!

(continued)

CHICKEN DUMPLING SOUP (KRIES KNOEDEL)

(continued)

When the soup stock is boiling, take a tablespoon and dip it into the stock to wet the surface of the spoon.

Then scoop about $\frac{1}{3}$ of a spoonful of dumpling batter and drop into the soup. (I fill the spoon lengthwise to obtain an oval shaped dumpling.) Quickly repeat the process, wetting the spoon each time you drop the dumplings into the soup, so that they do not stick to the spoon. The soup should continue boiling gently and the pot can be covered to speed the cooking time of the dumplings. The dumplings should rise to the surface when fully cooked. Add chopped carrots and/or chicken to soup if desired.

Recipe Note: This is a soup that Linda's mother made, which originated from her native country of Yugoslavia. It is a favorite of our own children, since the tender dumplings in the soup were easy for them to eat from a very early age. The ingredients for the dumplings were never measured exactly, and the recipe becomes perfected with practice.

CREAMY BROCCOLI CHEESE SOUP

From the Kitchen of Patricia Law

3 (10 oz.) pkgs. frozen chopped broccoli (or 4 cups fresh broccoli)
2 c. potatoes, diced
½ c. onion, chopped
2 (14 oz.) cans chicken broth
2 cans condensed cream of chicken soup
12 oz. cheddar cheese, cubed

Parboil potatoes in water for about 10 minutes. Drain water and add chicken broth, broccoli, and onion. Cook 20 minutes. Reduce to a simmer and add remaining ingredients. Stir to prevent cheese from sticking to the pan. When heated through, serve immediately. Makes 8 modest servings.

MUSHROOM BORSCHT

From the Kitchen of Ann Rakaszawski

3 lbs. mushrooms, washed, stems removed, and sliced
¼ lb. butter
1 large onion
3 T. vinegar
2 T. flour
2 pkg. Serv-a-Gravy, prepared separately, as directed with 3½ - 4 cups water
1 tsp. salt
Pepper to taste

Place mushrooms in a 6 quart pot and cover with 4 cups of water. Bring to a boil, and simmer 10 minutes.

While mushrooms are simmering, saute onion in butter. Add onions/butter and vinegar to mushrooms. Bring to boil. Add flour (mix with a little water) gradually, stirring constantly and keep boiling. Add gravy maker, stirring constantly, until soup comes to boil. Cover and simmer until ready to serve.

Recipe Note: Always served for our Christmas Eve dinner. Delicious!

SAUERKRAUT SOUP

From the Kitchen of Ann Rakaszawski

6 c. sauerkraut, wash and rinse 3 times
1 lb. bag split green peas
2 large onions
1 stick butter
2 T. flour
2 tsp. salt
¼ tsp. pepper
½ tsp. onion powder
½ tsp. celery salt

Place peas in a pot and add 8 cups of water. Bring to a boil, cover and simmer. Cook until smooth, stirring frequently. (Can use a hand blender to make smooth.)

Place sauerkraut in a separate pot and cover with 6 cups of water. Bring to a boil, cover and simmer. Sauté onions in butter, and then add flour. Brown flour and add mixture to sauerkraut. Add salt, pepper, onion powder and celery salt. Optional: Add 4-5 slices of bacon to sauerkraut (or 2-3 T. bacon fat). Cook sauerkraut mixture for 2 ½ - 3 hours.

Combine peas and sauerkraut; cover and simmer 10 minutes.

To reheat: Cook on low to avoid soup sticking to bottom of pot. Stir and scrape bottom of pot frequently.

Recipe Note: Always served for our Christmas Eve dinner. Delicious!

VEGETABLE SOUP

From the Kitchen of Ann Rakaszawski

Soup meat or soup bone
1 qt. tomatoes, chopped
1½ qt. water
Bag of veggies for soup (Hanover)
1 lg. potato, peeled and diced
2-3 stalks celery
2 med. onions, chopped
2 bay leaves
1 tsp. basil
1 tsp. salt
¼ tsp. pepper
½ tsp. celery salt
1½ tsp. sugar
Noodles

Place all ingredients, except noodles, in a large pot. Bring to a boil, cover, and simmer 1½ hours. Add noodles last 10 minutes.

AMBROSIA

From the Kitchen of Patricia Law

1 (20 oz.) can chunk pineapple, drained
1 (11 oz.) can mandarin oranges, drained
1 c. seedless grapes
1 c. flaked coconut
¾ cup sour cream
1 T. sugar
1 c. miniature marshmallows
1 c. dark red pitted cherries, drained

Mix all together and refrigerate.

AUTUMN SALAD

From the Kitchen of Joan Craig

Vinaigrette:

½ c. canned whole-berry cranberry sauce
¼ c. fresh orange juice (about 1 orange)
1 T. olive oil
2 T. balsamic vinegar
1 tsp. sugar
¼ tsp. salt

Salad:

18 Bibb lettuce leaves (about 2 heads)
2 c. sliced peeled pear (about 2 pears)
2 T. fresh orange juice
1 c. (⅛ inch thick) slices red onion, separated into rings
⅓ c. (2 oz.) crumbled blue cheese
2 T. coarsely chopped walnuts, toasted

To prepare the vinaigrette, place all the vinaigrette ingredients in a medium bowl; stir well with a whisk.

To prepare the salad, divide the lettuce leaves evenly among 6 salad plates. Toss pear with 2 T. orange juice. Divide pear and onion evenly among leaves. Top each serving with about 1 T. cheese and 1 tsp. walnuts. Drizzle each serving with about 2½ T. vinaigrette.
Serves: 6

Recipe Note: I substitute with Romaine lettuce and also sometimes add dried cranberries. I also like to use Asian pears. For large parties, I double the recipe and toss it up in a large bowl. This is a great salad to serve at Thanksgiving or Christmas.

BROCCOLI SALAD

From the Kitchen of Linda Rakszawski

Combine:

2 bunches of broccoli florets, lightly steamed
1 c. grated Cheddar or Monterey Jack cheese
1 lb. Crumbled fried bacon
1 medium red onion, chopped

Mix dressing together:

1 cup Miracle Whip
¼ cup sugar
1 tablespoon white vinegar

Toss broccoli mixture with dressing. Chill and serve.

LIME DELIGHT MOLD

From the Kitchen of Linda Rakszawski

1 (6oz.) pkg. lime Jell-O
3½ c. hot water
6 oz. softened cream cheese
1 (16 oz.) can crushed pineapple, drained
1 c. chopped nuts

Dissolve Jell-O in hot water. Let cool and beat in cream cheese. Chill until slightly thickened. Fold in remaining ingredients. Turn into 6 cup mold and refrigerate till set.

MANDARIN SALAD

From the Kitchen of the Santangelo Family

¼ c. sliced almonds
1 T. plus 1 tsp. sugar
Romaine and iceberg lettuce, torn into bite-size pieces
2 medium stalks celery, chopped (about 1 c.)
2 green onions, thinly sliced (about 2 T.)
1 (11 oz.) can mandarin orange segments, drained

Sweet-Sour Dressing:

¼ c. vegetable or canola oil
2 T. sugar
2 T. vinegar
1 T. snipped parsley
Dash of pepper
½ tsp. salt
Dash of red pepper sauce

Shake all dressing ingredients in tightly covered jar. Refrigerate. Cook almonds and sugar over low heat, stirring constantly, until sugar is melted and almonds are coated. Cool and break apart. Store at room temperature. Place lettuce in plastic bag. Add celery and onions. Pour Sweet-Sour Dressing into bag and add orange segments. Close bag tightly and shake until well coated. Add almonds and shake. Serve immediately (will get mushy if sits around after mixed).

SPINACH SALAD

From the Kitchen of Debbie Allison

Dressing:

½ c. oil
4 T. sugar
2 T. vinegar
1 T. ketchup
½ tsp. salt
1 tsp. Worcestershire sauce
Onion, chopped fine

Other ingredients:

1 pkg. spinach, torn
½ lb. bacon, fried and crumbled
4 hard boiled eggs
Tomatoes
Mushrooms
Croutons
*Any other veggies you like

Mix dressing and marinate overnight. Mix spinach and other ingredients. Pour dressing over salad and serve.
Serves: 8-10

THE BEST POTATO SALAD EVER

From the Kitchen of Ann Rakaszawski

5 lbs. Idaho potatoes, boiled, peeled, and sliced
2½ tsp. salt
¾ c. chopped celery
1 c. chopped white onion
7 hard boiled eggs, chopped
2½ c. mayonnaise

Mix together in a big bowl and refrigerate. Enjoy!

Recipe Note: This recipe has been served at many, many parties.

UNCLE EDDIE'S FAMOUS OLIVE SALAD (Roman Salad)

From the Kitchen of Blanche Grum

Crushed olives, cover with Mazola oil.

ADD:

½ tsp. vinegar
oregano, not too much
1 clove garlic, chopped or crushed
celery, chopped

Mix together thoroughly.

Editor's Note: Thank you Aunt Blanche for finding Uncle Eddie Stec's recipe that was requested by Dave Rakaszawski. Certain foods really do bring back certain memories. Hope everyone enjoys it!

VEGETABLES & SIDE DISHES

Vegetables:

Carrot Soufflé
Lemon Garlic Broccoli
Polish Dave's Italian Salsa
String Bean Casserole
Swiss Vegetable Medley

Side Dishes:

Easy Baked Beans
Macaroni & Cheese
Nancy's Noodle Pudding
Pierogies
Spaetzle
Stuffing

CARROT SOUFFLE

From the Kitchen of Joan Craig

1 lb. carrots, peeled and sliced
1 stick butter
3 eggs
1 c. sugar
3 T. flour
1 tsp. baking powder
1½ tsp. vanilla extract

Cook carrots until tender in boiling salted water; drain. Blend carrots and butter in food processor until smooth. Add remaining ingredients and blend well. Grease 1-quart casserole or soufflé dish and spoon mixture into it. Bake at 350° for 45 minutes or until set.

Recipe Note: This recipe was made for my bridal or baby shower by my mother-in-law, Ruth.

LEMON GARLIC BROCCOLI

From the Kitchen of Jen and Roy

1 large stalk of broccoli, cut into small florets with chopped stem
1 large clove of garlic, chopped
2 T. olive oil
Zest of one lemon, chopped
Sea salt

Quickly blanch broccoli (should be still crunchy); set aside to dry.

Heat olive oil in pan; add garlic. After about 30 seconds, add broccoli and pinch of sea salt. Sauté until tender. Add lemon zest. Serve.

POLISH DAVE'S ITALIAN SALSA

From the Kitchen of Dave Rakszawski

1 pt. grape or cherry tomatoes, cut into 1/8" slices
1 c. green olives with pimentos (before slicing), cut into 1/8" slices
1 c. black olives (before slicing), cut into 1/8" slices
3 sticks celery, chopped into 1/4" pieces
2 large cloves garlic, minced or through press
Onion, white or red (optional), minced
3-4 T. olive oil
Fresh ground pepper
Herbs: any combo; Dried/fresh; oregano, basil, Italian seasoning, etc.

Chop and prepare above, keeping separate. In medium bowl, add oil, garlic, pepper, and tomatoes. Mix till covered. Add celery and onions. Mix again. Add spices; mix again. Add green and black olives; mix.

- This can be eaten on lettuce and greens, pasta (hot or cold), toasted garlic bread, etc.
- Accompany with Balsamic Italian Dressing (Good Seasonings Italian brand, balsamic vinegar and 3/4's pack artificial sweetener)

Recipe Note: I developed this when faced with a huge crop of cherry tomatoes. I was thinking of Uncle Eddie's olive salad and how much I enjoyed it. I guess it gave me inspiration. I think Eddie (Stec) used to bring it to our gatherings, from the store he worked at? Is that true? Does anyone have the recipe?

STRING BEAN CASSEROLE

From the Kitchen of Linda Rakszawski

1½ lb. Fresh beans or 1 bag frozen whole beans, steamed
½ stick butter
¾ tsp. garlic salt
1 T. sugar
½ tsp. basil
Pepper to taste
Cherry tomatoes or 1 medium tomato, chopped

Melt butter; add seasonings. Pour over steamed, drained beans. Garnish with tomatoes.

SWISS VEGETABLE MEDLEY

From the Kitchen of the Craig Family

1 (16 oz.) bag frozen broccoli, carrots, and cauliflower combination, thawed and drained
1 (10¾ oz.) can condensed cream of mushroom soup
1 c. (4 oz.) shredded Swiss cheese
⅓ c. sour cream
¼ tsp. ground black pepper
1 (2.8 oz.) can French fried onions

Preheat oven to 350°. Combine soup, ½ cup of the cheese, sour cream, pepper and a ½ can of French fried onions. Add the vegetables to the soup mixture and mix well.

Pour into a 1-quart casserole. Cover and bake for 30 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer. Serves 6.

Recipe Note: A family favorite!

EASY BAKED BEANS

From the Kitchen of Char Rakszawski

2 (16 oz.) cans pork and beans
¾ c. brown sugar
1 tsp. dry mustard
½ c. ketchup
6 slices of bacon (in pieces)
Chopped onion (optional)

Empty 1 can pork and beans into bottom of greased casserole. Combine sugar and mustard; sprinkle half of mixture over beans. Top with remaining beans. (Optional onion can be placed on top of each layer of beans.) Sprinkle rest of sugar/mustard mixture, chopped bacon, and ketchup over beans. Bake uncovered, in slow oven (325°) for 1½ to 2 hours.

Recipe Note: The Philly Rakszawski clan has used this recipe at many picnics and parties.

MACARONI and CHEESE

From the Kitchen of the Pittsburgh R's

1# macaroni, cooked and drained
2½ c. shredded Colby Jack cheese
Sprinkle of salt, pepper, garlic and onion powders
¼ c. onion flakes
2 c. milk
Seasoned bread crumbs
Spray butter

Place all but last two ingredients in large bowl; top with breadcrumbs and spray butter. Bake uncovered, about one hour, until bubbly.

Serves: Family Size

Recipe Note: Variation of Jake and Char's recipe.

NANCY'S NOODLE PUDDING

From the Kitchen of Nancy Dlugosz

8 oz. medium noodles
8 oz. cream cheese
¼ lb. salted butter
6 eggs separated
8 oz. small curd creamed cottage cheese
1 c. sour cream
¾ c. sugar
1 tsp. vanilla
crushed frosted flakes (around 2 cups crushed) and
cinnamon sugar (to taste), mixed

Cook noodles for 5-6 minutes and drain.

Cream the cream cheese and butter. Add cottage cheese and blend. Blend in sugar, sour cream and vanilla. Beat egg yolks and add gradually to mixture. Add noodles. Beat egg whites till stiff and fold into mixture.

Bake at 350° for 1 hour. Sprinkle with crushed frosted flakes and cinnamon mixture for last 15 minutes. May be prepared the night before and baked the next day.

Serves 8-10

Recipe Note: This is a favorite Hannukah/Christmas holiday dish.

PIEROGIES

From the Kitchen of Patricia Law

Dough:
2 medium eggs
1 tsp. salt
½ c. water
¼ tsp. baking powder
2 c. flour

Martha Stewart Dough:
1 egg, slightly beaten
1 c. milk
1 c. water
3 T. sour cream
4½ - 5 c. flour

Cheese Filling:
2 lb. farmer cheese
8 oz. cream cheese
+ 2 oz. more optional
1 egg
4 T. melted butter
Salt and pepper

Potato Filling:
5 lb. potatoes
4 oz. cream cheese
4 oz. cheddar cheese
2 large onions
¼ lb. butter
Salt and pepper

(continued)

PIEROGIES

(continued)

Sauerkraut Filling

8 c. sauerkraut

½ small head of cabbage

¼ lb. butter

2 large onions

Real Polish people know the directions. All others - go to the following website:

<http://home.comcast.net/~dyrgcmn/Pierogi/pierogi.html>

SPAETZLE

From the Kitchen of Linda Rakszawski

2 eggs

½ c. milk

1½ c. flour

½ tsp. salt

2 to 3 T. butter

Fill large pot $\frac{2}{3}$ full of water and 1 teaspoon salt per quart of water. Bring to boil. Reduce heat to low or medium so you have a gentle boil. Beat eggs and milk with fork. Combine flour and salt; add to egg mixture, stirring with wooden spoon until smooth. Place mixture in Spaetzle machine and cook in boiling water or spoon dumplings and drop into boiling water. Remove from water when they rise to top. Rinse and mix with melted butter before serving.

STUFFING

From the Kitchen of Ann Rakaszawski

4 c. dry bread cubes
½ stick butter
2 T. onions (1 medium)
1 c. milk
1 tsp. sage
1 tsp. thyme
½ tsp. celery salt
Salt and pepper

Fry onion in butter until golden. Add milk to butter and onion and get warm. Add other ingredients to bread cubes. Add milk mixture to bread cubes. Mix well and toss lightly. Stuff turkey, chicken breasts or pork chops. Do not pack tightly. Keep loose.

MAIN DISHES

Breakfast/Brunch:

Buttermilk Pancakes
Chris's Pancakes
Egg & Cheese Bake
French Banana Pancakes
Fresh Strawberry Crepes
Puffed French Toast
Spinach Quiche

Casseroles/Miscellaneous Main Dishes:

Cabbage & Noodle Casserole
Chicken & Stuffing Casserole
Margherita Pizza
Pork Chop & Rice Casserole
Uncle Louie's Taboo Stew
Vegan Pesto

Meat:

Beef Brisket in Beer
Cabbage Rolls
Golabki (Stuffed Cabbage Rolls)
Lou's Kielbasa
Stuffed Peppers
Vermont Pot Roast

MAIN DISHES

(continued)

Poultry:

Anne's Chicken Meatballs
Chicken and Potatoes
Crunchy Chicken
Marinated Chicken
Parmesan-Dijon Chicken
Sweet & Spicy Chicken Kabobs

Seafood:

Coquilles St. Jacques

BUTTERMILK PANCAKES

From the Kitchen of the Law Family

1 pt. buttermilk
2 c. flour
2 T. sugar
2 tsp. baking powder
2 tsp. baking soda
1 c. sour cream
4 eggs

Mix all together. Pour desired amount of the batter onto a lightly greased fry pan. Cook until bubbles form. Flip and cook the other side.

CHRIS'S PANCAKES

From the Kitchen of Chris Santangelo

1½ c. flour
2 T. sugar
3 tsp. baking powder
½ tsp. salt
1 c. milk
3 T. oil
2 eggs

Set electric fry pan at 375°. In a mixing bowl sift together the flour, sugar, baking powder, and salt. In a separate bowl, combine the milk, oil, and eggs. Mix well using a wire whisk. Add the liquid ingredients all at once to the flour mixture. Beat until smooth using a whisk. Pour the batter onto a lightly greased fry pan. Do not pour the pancakes too close together or they will be difficult to turn. Cook until the top surface of the pancake is full of bubbles. Turn and cook the other side. Turn pancake only once.

Recipe Note: Chris loves to make this recipe – and the pancakes taste great!

EGG AND CHEESE BAKE

From the Kitchen of Linda and Tom

1 c. Bisquick
1½ c. small curd cottage cheese
½ lb. grated cheddar cheese
1 tsp. dried onion flakes
1 tsp. parsley
¼ tsp. salt
8 eggs, slightly beaten
1 c. milk
½ c. butter
½ lb. bacon

Cut bacon into small pieces. Fry, drain and set aside for topping.

Melt butter in 13 x 9-inch glass pan. Mix ingredients in order given and pour on top of butter. Bake at 350° for 40 minutes. Add crumbled fried bacon on top for the last 5-8 minutes.

Recipe Note: This is a dish that Linda & Tom enjoyed during their first parents weekend at Bucknell University. It was served to us by Evelyn Landis, who was the hostess of Pau-Lyn Bed & Breakfast, where we stayed.

FRENCH BANANA PANCAKES

From the Kitchen of Some French-Polish Dude

Pancakes:

1 c. all-purpose flour
¼ c. confectioners' sugar
1 c. milk
2 eggs
3 T. butter or margarine, melted
1 tsp. vanilla extract
¼ tsp. salt

Filling:

¼ c. butter or margarine
¼ c. packed brown sugar
¼ tsp. ground cinnamon
¼ tsp. ground nutmeg
¼ c. light cream
5 to 6 firm bananas, halved lengthwise

Whipped cream and additional cinnamon, optional

Sift flour and confectioners' sugar into a mixing bowl. Add milk, eggs, butter, vanilla and salt; beat until smooth. Heat a lightly greased 6-inch skillet; add about 3 T. batter, spreading to almost cover bottom of skillet. Cook until lightly browned; turn and brown the other side. Remove to a wire rack. Repeat with remaining batter (makes 10-12 pancakes), greasing skillet as needed.

(continued)

FRENCH BANANA PANCAKES

(continued)

For filling, melt butter in a large skillet. Stir in brown sugar, cinnamon and nutmeg. Stir in cream and cook until slightly thickened. Add half of the bananas at a time to skillet; heat for 2-3 minutes, spooning sauce over them. Remove from the heat.

Roll a pancake around each banana half and place on a serving platter. Spoon sauce over pancakes. Top with whipped cream and a dash of cinnamon if desired.

Yield: 5-6 servings

FRESH STRAWBERRY CREPES (NALEŚNIKI Z TRUSKAWKAMI)

From the Kitchen of Ann Rakszawski

1 qt. fresh strawberries, hulled, washed and drained
Granulated or confectioner's sugar
1 c. skim milk
1 egg
2 tsp. salad oil
¼ tsp. salt
1 slightly heaped c. sifted flour
Approximately 1 c. water

Slice strawberries into a bowl and sprinkle with sugar (or artificial sweetener). Toss gently and let stand at room temperature at least 30 minutes.

In a clean bowl, combine milk, egg, oil, salt and beat with whisk. Add flour a little at a time, beating constantly until batter is smooth. Beat in water, but only as much as needed to get a thin batter that spreads easily along bottom of skillet. Fry naleśniki in a fairly hot 7 to 10 inch non-stick skillet sprayed with vegetable spray until golden-brown on bottom. Flip over and fry other side to roughly the same color. Place fried crêpes on inverted dinner plate one on top of the other until batter is used up. Drain strawberries, reserving liquid. Spread strawberries on crêpes, leaving 1-inch margin all round, and roll up. Place on serving platter and pour reserved strawberry liquid over them. Serve with low-fat or non-fat plain yogurt. You may also dust with confectioner's sugar. Note: For hot naleśniki, place filled crêpes in vegetable sprayed, non-stick baking dish side by side. Cover and bake in pre-heated 325° oven for 20 minutes.

SMACZNEGO!

PUFFED FRENCH TOAST

From the Kitchen of Brian Craig

2 whole eggs
2½ T. sugar
½ tsp. salt
½ tsp. vanilla extract
2 c. milk
1 c. flour
2½ tsp. baking powder
12 slices Texas style bread or any bread of choice (We use regular white bread.)

Cinnamon sugar topping:
1 T. cinnamon
1 cup granulated sugar

Mix eggs, sugar, salt, vanilla and milk until well blended. Slowly add flour and baking powder and mix until smooth. Dip bread slices in batter. Fry in an electric skillet with 1 inch of oil until golden brown on both sides. Drain on paper towels. While toast is still warm, roll in cinnamon sugar topping. Serve immediately as is or with maple syrup.

From "Cooking With Mickey", Volume II (The Crystal Palace, Magic Kingdom Park)

Recipe Note: A special New Year's Day breakfast to share with family. It just melts in your mouth!

SPINACH QUICHE

From the Kitchen of Patricia Law

Pie crust:

1 c. flour

½ tsp. salt

⅓ c. shortening (Crisco)

2 T. water

Filling:

1 pkg. frozen spinach

Nutmeg

½ container ricotta cheese (or 1 c. cottage cheese)

3 eggs

½ c. Parmesan cheese

Milk

Prepare piecrust. Bake 10 minutes at 350°.

Thaw spinach in microwave as required (about 4 minutes on high). Add 3 eggs and beat together. Add ricotta cheese, ¼ cup Parmesan cheese, and season with salt, pepper, and a pinch of nutmeg. Add 2-3 tablespoons of milk or more as desired. Spread mixture in piecrust. Sprinkle remaining Parmesan on top and a dash of nutmeg to color. Bake about 30 minutes or until mixture is firm at 450°. (Can also bake 45 minutes at 350°.)

CABBAGE AND NOODLE CASSEROLE

From the Kitchen of Linda Rakszawski

1 head cabbage, cut in shreds

1 large onion, chopped

½ to 1 stick butter or margarine

2 c. cooked noodles (wide)

1 c. chopped ham or Kielbasa

Salt and pepper to taste

Saute onion in butter or margarine. Add shredded cabbage. Cover and steam about 10 minutes. Add noodles, ham or Kielbasa and salt and pepper. Cover and heat another 5 to 10 minutes.

CHICKEN AND STUFFING CASSEROLE

From the Kitchen of Linda Rakaszawski

4 whole chicken breasts, stewed, cooled, and cut up in small pieces
2 cans cream of mushroom soup
¾ c. milk
¼ c. chicken broth

Topping:

1 pkg. cubed Pepperidge Farm stuffing mix
1 c. chicken broth
1 stick butter, melted

Place chicken pieces in greased 13" x 9" casserole. Mix together soup, milk, and ¼ cup chicken broth. Pour over chicken. Mix topping ingredients and sprinkle on top of chicken. Cover casserole with foil tightly. (May be made ahead and frozen.) Have casserole at room temperature and bake in 350° oven for ½ hour, covered and ½ hour, uncovered.

MARGHERITA PIZZA

From the Kitchen of Christine Law

Dough in bread machine:

2¼ c. flour
¾ c. water
½ tsp. salt
1 tsp. yeast
1 tsp. lemon juice
1 T. dry milk
1 T. sugar
1 T. vegetable oil

3 T. extra-virgin olive oil

Coarse cornmeal

2 large ripe tomatoes, sliced ¼ inch thick

¾ lb. fresh mozzarella, sliced ¼ inch thick

20 fresh basil leaves, cut into very thin strips

Salt

Preheat oven to 475°. Brush dough lightly with olive oil. Sprinkle flat baking sheet generously with cornmeal. Place dough on top. Arrange alternating slices of tomato and mozzarella to cover the dough. Sprinkle with salt and scatter basil on top. Drizzle remaining olive oil over. Bake about 20 minutes.

PORK CHOP AND RICE CASSEROLE

From the Kitchen of Linda and Tom

4-6 pork chops, with or without bone
1 T. oil
1½ c. white rice
3⅓ c. water
1 pkg. Lipton Onion Soup Mix
1 small can mushroom, stems & pieces (Optional)
Salt, pepper, garlic powder

Preheat oven to 325°. Season pork chops with salt, pepper and garlic powder to taste. Heat oil in skillet and brown both sides of pork chops. Pour dry rice into 9 x 13-inch glass baking dish. After pork chops are browned, lay them on top of the rice. Slowly add water to drippings in the skillet and bring to a boil. Then add onion soup mix to the liquid. Continue cooking 2-3 minutes. Slowly pour liquid mixture into side of baking dish (not over the pork chops). Add drained mushrooms if desired. Tightly cover dish with aluminum foil and bake for about 45 minutes.

UNCLE LOUIE'S TABOO STEW

From the Kitchen of Kathleen Dlugosz

1 T. olive oil
1½ lb. extra lean cubed beef (small cubes)
2 packets McCormick Brown Gravy Mix
(with herbs is the best!)
1 packet Knorr's Onion Soup Mix
1 small Vidalia onion (sliced)
1½ c. water
1 large jar roasted garlic and onion tomato sauce
1 small can peas
1 large can shoe peg corn
1 large can mushrooms
10 small red or new potatoes (quartered)
1½ c. baby carrots

In skillet:

Add olive oil. Heat on high until hot. Place beef and onions in skillet and start to brown. Add gravy and soup mixes. Stir while browning. Reduce heat to medium. Add water. Simmer until gravy thickens. Remove from heat.

In Crock Pot:

Add tomato sauce, peas, corn, mushrooms, potatoes and carrots. Stir vegetable mixture. Add skillet mixture. Simmer on low for 3-4 hours, stirring occasionally.

(continued)

UNCLE LOUIE'S TABOO STEW

(continued)

Recipe Note: Dad (Lou Dlugosz) was the one who found this recipe, in of all places, a tabloid at the super market check out line. Now, Dad was not one to buy these kinds of mags. However, he noticed that the issue that caught his eye was the "Celebrity Recipes Edition." He skimmed through the pages of recipes and liked the looks of the "Burt Reynolds' Taboo Stew". He made it for Colleen and I one night without telling us what the "secret" ingredient was to the gravy. After a few bites, we knew that this was going to be one of many of Dad's great dishes. Since that night, and now on our own in our homes, we share the recipe with others who come through our doors. On a chilly day, it really hits the spot!

VEGAN PESTO

From the Kitchen of Jen and Roy

1 large bunch fresh basil
1 tsp. miso
1 large clove garlic, through garlic press
2 T. umeboshi vinegar
1 T. rice syrup
½ c. pine nuts
2 T. olive oil

Dry roast pine nuts; set aside a few for garnish.

Warm miso in olive oil. Combine all ingredients in blender and blend, adding water if necessary to get it going.

Mix with fresh cooked pasta and toss pine nuts on top.

BEEF BRISKET IN BEER

From the Kitchen of Linda Rakszawski

1 beef brisket
3 onions, chopped
2 cloves of garlic
Salt and pepper
3 T. brown sugar
½ c. barbecue sauce
1 can beer

Salt and pepper brisket. Lay in aluminum foil in pan. Cover with onions and garlic. Mix last 3 ingredients together. Pour over brisket. Wrap in foil. Put in covered pan. Bake 3½ hours at 350°.

CABBAGE ROLLS

From the Kitchen of Char Rakszawski

Head of cabbage	Salt and pepper
1 lb. Ground beef	Large can of tomatoes
½ lb. Ground pork	8 oz. can of tomato sauce
½ c. rice	2 T. brown sugar
1 egg	2 T. white vinegar
1 onion chopped fine	
2 T. butter	

Remove core of a head of cabbage. Scald the cabbage in boiling water. Remove a few leaves at a time as they wilt.

Cook the rice for ten minutes and strain. Sauté the onion in butter. Combine with meat, rice, egg and season with salt and pepper.

Trim the thick center rib of the cabbage leaf. Place a portion of the meat mixture on the cabbage leaf about a half inch thick. Fold the two opposite sides and roll it up. If using whole tomatoes, break or cut them up. Add the tomato sauce, sugar and vinegar and a teaspoon of salt and pepper. Mix and pour some on the bottom of a stainless steel pan. Arrange the cabbage rolls in the pan and cover with the remaining sauce. Cover the pan with aluminum foil and bake at 350°F for about two hours.

Recipe Note: Adapted from "Treasured Polish Recipes, for Americans, Polanie Club", Polanie Publishing Company, Minneapolis, Minnesota.

GOLABKI (STUFFED CABBAGE ROLLS)

From the Kitchen of Ann Rakszawski

Head of Cabbage
1 lb. Ground beef
½ lb. Ground pork or veal
½ c. rice (Uncle Ben's regular)
1 egg
1 onion, chopped fine
2 T. butter
Salt and pepper
⅓ c. milk

¼ c. brown sugar
2-3 slices bacon
2 small cans tomato soup
1 can water

Remove core from whole head of cabbage with sharp knife. Scald cabbage in boiling water. Remove a few leaves at a time as they wilt. Cool before using.

Wash rice in cold water and stir into 2 quarts of boiling salted water. Boil 10 minutes and strain. Rinse with cold water in colander.

Saute onion in butter until transparent. Combine with meat, egg, rice and seasonings; mix well.

Spread each leaf with meat, about ½ inch thick; fold the 2 opposite sides and roll, starting with one of the open ends.

(continued)

GOLABKI (STUFFED CABBAGE ROLLS)

(continued)

Line baking dish with outside and inside cabbage leaves. Place cabbage rolls in baking dish, and cover with slices of bacon. Blend tomato soup with water and pour over cabbage rolls. Sprinkle with brown sugar and cover with heavy-duty foil. Bake 2 hours in a 300° oven. Baste from time to time.

Alternately, you can use a large pot to cook. Line a large pot with cabbage leaves before placing stuffed cabbage in pot. Simmer after coming to a boil and cook 2 hours. Watch closely and add more water or soup if necessary.

Recipe Note: Serve with ketchup and/or sour cream.
Enjoy!

LOU'S KIELBASA

From the Kitchen of Lou Rakaszawski

10 lbs. Pork butt meat (Boston Butts or Pork Fore Quarters)
5 T. curing salt (1 T. per 2 lbs. meat)
5 tsp. coarse ground black pepper (1 tsp. per 2 lbs. meat)
5 cloves garlic, finely chopped (1 clove per 2 lbs. meat)
Hog casing
Charcoal with hickory or applewood chips

Day 1: Remove bones from meat, cut off excess fat and coarse grind the meat. Add curing salt and coarse ground black pepper. Mix thoroughly in stainless steel or porcelain pot. Cure one day in cool place.

Day 2: Mix in finely chopped garlic into the meat. Soak and flush hog casings with water. Stuff meat into hog casings. Hang on stick in cool place overnight.

Day 3: Smoke over charcoal with hickory or applewood chips for 2-3 hours. Store refrigerated.

Since this is cold smoked, the kielbasa must be cooked before eating. Place the kielbasa in a pot and cover with water. Add one tablespoon of white vinegar. Bring to a boil, cover and turn down heat to simmer for 35 minutes. Eat while hot or let it cool and eat it cold.

STUFFED PEPPERS

From the Kitchen of Ann Rakaszawski

Combine the filling:
½ c. rice (cook first)
1 lb. Ground beef
Salt and pepper
Garlic powder or onion salt
Parsley flakes
1 tsp. marjoram
1 egg
Italian grated cheese, if desired
½ c. bread crumbs
¼ c. milk to moisten if too dry

6 large peppers
1 can (15 oz.) tomato puree (or tomato soup & ½ can water)

Wash peppers, cut tops off and stuff with filling. Place peppers in a deep aluminum or Pyrex dish. Add tomato puree or soup. Pierce peppers with fork (to allow liquid to escape). Cover with foil and bake in oven at 325° for 2 hours.

VERMONT POT ROAST

From the Kitchen of Nancy Dlugosz

3-4 lb. rump roast (center cut preferred)
1 can Cream of Mushroom soup (use family size can if you want more gravy)
1 can French Onion soup

Place a large sheet of tin foil in your roasting pan. (Enough so you can fold over the sides and top.) Place rump roast in fat side up. Season with salt, pepper, and garlic powder. Spread cream of mushroom soap and French onion soup over top and sides of roast. Fold foil over roast, folding up sides and top, so sauce cannot seep out. Bake at 350° for approximately 3½ hours. A sharp knife should be easily inserted. Let stand and then remove roast from pan and slice across the grain. Pour gravy from pan into a gravy boat. Enjoy!

Editor's Note: This pot roast recipe has been enjoyed by many at the 4th of July Dlugosz family reunions in Vermont. It's really delicious!

ANNE'S CHICKEN MEATBALLS

From the Kitchen of Anne Dlugosz

2 lbs. ground chicken
2 large eggs
1 small onion, minced
1 large garlic clove, minced
1-1/2 c. water
1-1/4 c. plain dried bread crumbs
1/2 c. chopped fresh parsley leaves
1/2 c. freshly grated Romano cheese
1 tsp. salt
1/4 tsp. black pepper
1/4 c. extra virgin olive oil

Preheat oven to 450°. In large bowl, combine chicken, eggs, onion, garlic, water, bread crumbs, parsley, Romano, salt, and pepper just until blended. (Mixture will be very moist.) Pour oil onto a plate. Dip hands in oil, then shape mixture into 2-inch meatballs, oiling hands as needed to prevent sticking. Transfer meatballs to two 15-1/2" x 10-1/2" jelly-roll pans. Place pans on 2 oven racks; pour 2 cups water into each pan. Roast meatballs 20 to 25 minutes or just until they lose their pink color throughout. May be added to sauce of choice or frozen in baggies until needed.

CHICKEN AND POTATOES

From the Kitchen of Patricia Law

1/3 c. extra virgin olive oil
1 garlic clove, crushed through a press
1/2 tsp. rosemary, crumbled
1 tsp. salt
1 tsp. pepper
2 medium baking potatoes, peeled and sliced
4 skinless chicken breast halves
1 c. dry breadcrumbs
1 tsp. paprika

In a shallow dish, combine olive oil, garlic, 1/4 tsp. rosemary, and 1/2 tsp. each salt and pepper. Roll potato slices in seasoned oil and place in shallow 10 inch round baking dish. Cover with a lid. Cook on HIGH for 5 minutes (in a microwave).

Meanwhile, add chicken to remaining seasoned oil and turn to coat. Place breadcrumbs on a plate and too remaining 1/4 tsp. rosemary and 1/2 tsp. each salt and pepper. Dredge chicken breasts in crumbs to coat. Press lightly to help them adhere.

Arrange chicken in a circle, with ends touching on top of potatoes. Sprinkle with paprika. Cover with waxed paper. Cook on HIGH for 8 to 10 minutes, until chicken is white throughout and potatoes are tender. Let stand, covered, for 5 minutes before serving.

Recipe Note: From "365 Quick and Easy Microwave Recipes", p. 54.

CRUNCHY CHICKEN

From the Kitchen of Linda and Tom

6 pieces or 3 breasts of chicken, boned
1/2 pt. Sour cream
2 T. lemon juice
2 tsp. Worcestershire sauce
1 tsp. celery salt or seed
1 tsp. paprika
1/2 tsp. garlic salt
1/2 tsp. salt
1/8 tsp. pepper
1 small pkg. crushed Pepperidge Farm stuffing mix

Dip chicken in mixture of ingredients through pepper. Roll in stuffing mixture, then roll in ball. Put in pan, cover, and refrigerate overnight (or 5 to 6 hours). Melt 3/4 cup butter; drip all over chicken. Bake, uncovered, at 350° for 45 minutes.

MARINATED CHICKEN

From the Kitchen of Barbara Pomije

1 (8 oz.) can tomato sauce
½ c. olive oil
½ c. orange juice
¼ c. vinegar
1½ tsp. dried oregano, crushed
1 tsp. salt
6 peppercorns
1 clove garlic, minced
6-8 chicken breast halves
Several fresh basil leaves if available.

In large screw top jar, combine all except chicken. Cover & shake to blend. Place chicken into several plastic freezer bags and pour sauce over to marinate.

Let sit in refrigerator 24 hrs. to let the flavors permeate, turning occasionally. Can be frozen or cooked on grill at this point. Drain and cook over med-low coals for 30-40 minutes until done. Can brush marinade over chicken while cooking.

Optional: Before serving, combine ¼ cup honey & ½ tsp dry mustard;
brush glaze over cooked chicken.

Serves: 6

Recipe Note: I received this recipe from a co-worker at DuPont right after I started working in Delaware. It's a staple for us all summer long. I usually keep several packages in freezer and take along for weekend trips when we're going to be grilling out. The leftovers make great sandwiches.

PARMESAN-DIJON CHICKEN

From the Kitchen of Carol Schneider

6 skinless, boneless chicken breast halves (about ¼ lb. each)
¼ c. margarine or butter (1/2 stick)
¾ c. dry breadcrumbs
¼ c. grated Parmesan cheese
2 T. Dijon mustard

If the chicken is frozen, place it in the refrigerator the night before you plan to use it or for at least 12 hours. Cut and discard fat from chicken with kitchen scissors or knife. Rinse chicken under cold water, and pat dry with paper towels.

Heat the oven to 375°. Either place the margarine in the shallow microwavable dish and microwave uncovered on High about 15 seconds until melted, or place the margarine in a pie pan and place in the oven about 1 minute until melted.

Mix the breadcrumbs and cheese in a large plastic bag. Stir the mustard into the melted margarine until well mixed.

To make breadcrumbs, place 4 pieces of bread on a cookie sheet and in a 200° oven about 20 minutes or until dry; cool. Crush into crumbs with a rolling pin or clean bottle.

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PARMESAN-DIJON CHICKEN

(continued)

Dip the chicken, one piece at a time, into the margarine mixture, coating all sides. Then place in the bag of crumbs, seal the bag and shake to coat with crumb mixture. Place the chicken in a single layer in the ungreased rectangular pan (about 13" x 9").

Bake uncovered 20 to 30 minutes, turning chicken over once with tongs, until juice of chicken is no longer pink when you cut into the center of the thickest pieces. If chicken sticks to the pan during baking, loosen it gently with a turner or fork. Servings: 6

Recipe Note: A Betty Crocker® recipe. I made this recipe for Tom and Lori's Wedding.

SWEET & SPICY CHICKEN KABOBS

From the Kitchen of Sam Craig

6 boneless, skinless chicken breasts, cut in 1-inch cubes
3 medium zucchini, cut in 1-inch squares
2 red peppers, cut in 1-inch squares
1-2 sweet onions, cut in quarters and separated

Alternate chicken on skewers with zucchini, red peppers and onions. Lay flat in shallow baking dish.

Combine:

¼ cup oil
2 T. vinegar
1 (8 oz.) can crushed pineapple
1 c. ketchup
2 T. soy sauce
1 tsp. ginger
½ tsp. ground mustard
2 T. parsley
2 T. brown sugar
½ tsp. salt
½ tsp. pepper
1 T. lemon juice

Pour marinade over skewers. Cover and store in refrigerator 3-4 hours or overnight. Place filled and marinated skewers on preheated outdoor grill. Brush with marinade and cook about 6 minutes or until light brown. Turn; brush with marinade and cook on other side until done. Yield: 6 servings

COQUILLES ST. JACQUES

From the Kitchen of Barbara Pomije

2 T. butter
1½ T. lemon juice
½ lb. mushrooms, sliced
½ c. white wine
⅛ tsp. thyme
1 bay leaf
¼ tsp. salt
Dash pepper
½ lb. fresh sea scallops (cut into smaller chunks)
1 T. butter
1 T. all-purpose flour
½ c. heavy cream
1 c. buttered fresh breadcrumbs

Start heating oven to 400°F. Can also be assembled, covered with plastic wrap and refrigerated until ready to bake & serve.

In 2 T. butter & lemon juice, sauté mushrooms until just tender.

If you rinse the scallops, pat dry.

Meanwhile, combine wine, thyme, bay leaf, salt, & pepper in medium saucepan. In it simmer scallops 5 minutes. (Be careful not to over cook.)

In small skillet, melt 1 T. butter; add flour; cook 2 minutes, stirring. Remove from heat. Add ½ cup broth with seasonings from scallops. Cook over medium heat until thickened. Add cream; quickly bring to a boil, then set aside.

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COQUILLES ST. JACQUES

(continued)

Combine mushrooms, scallops and sauce. Fill 2 (16 oz) ovenproof baking cups or scallop shells. Sprinkle with breadcrumbs. Bake 8 minutes or until bubbly.

Serves: 2 (double all for 4)

Recipe Note: When I talked about this family project, John's son Brian immediately thought this should be the one- guess that says he really likes it. This is a great, elegant dish for a dinner for two or multiply as needed for a larger dinner party. I like it because I can get it ready early and then relax and bake when I'm ready.

BREADS

Babci's Babka
Jake's Whole Wheat Bread
Jean's Christmas Cranberry Bread
Pumpkin Bread
Quick Rising Babka
Strawberry Bread
Whole Wheat Banana Bread

BABCI'S BABKA

From the Kitchen of Joan Craig

2 yeast cakes and 2 tsp. sugar (I use 2 packs of Dry Active Yeast)
1¼ c. milk
2 sticks butter (or 1 butter and 1 margarine)
1 c. sugar
½ tsp. salt (if you use margarine)
Flour (about 7½ cups; 1 scoop is approx. ½ cup)
6 whole eggs
1 tsp. orange extract
½ tsp. cream of tartar
Pinch nutmeg
¼ - ½ tsp. cinnamon
1 c. white raisins

Keep all ingredients at room temperature. Cover 6 eggs with warm water. Also cover 1-cup raisins with warm water.

Break up yeast cakes; sprinkle with 2 tsp. sugar and cover with ½ cup warm water (110°F). (Temperature of water is critical. I follow the directions on the back of the Dry Active Yeast packet.) Stir and put aside.

Put 1 cup sugar in large bowl and ½ tsp. salt (if margarine is used). In a saucepan, scald 1¼ cups milk (little bubbles around edge of pan – not boiling.) and then add butter. Stir till melted. Add milk and butter to sugar in bowl. Cool slightly. Add 6-7 scoops flour; use large whisk to mix (or an electric stand mixer with the whisk attachment may also be used).

Drain raisins on paper towel to dry.

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BABCI'S BABKA

(continued)

Add 6 whole eggs to flour mixture, stirring after each addition. Add orange extract, cream of tartar, cinnamon, and nutmeg to mixture. (Optional: 1-tsp. vanilla.)

Stir yeast mixture and add to flour mixture; stir well. Add 2 scoops of flour; stir well. Beat with electric hand mixer until smooth (about 5 minutes). Add the remaining flour, one scoop at a time, mixing with the dough hook on an electric stand mixer. Add additional flour, if needed, until dough is not sticky. Add raisins and push into dough. Tuck under. Put in large bowl and cover with towel. Put in warm place to rise (about 3-4 hours).

Punch down. Push together, knead and make 3 small loafs. Use a little flour and knead each loaf slightly. Make a ball and tuck under to make a round loaf. Put in pans sprayed with vegetable oil and cover with towel. Put in warm place to rise (about 4-5 hours or until it reaches top of pan). Brush with whole egg that has been beaten well.

Bake in 350° preheated oven for about 30 minutes (brown on top). Wait 5 minutes and remove from pan. Cool on rack.

Recipe Note: I remember sitting at my parents' kitchen table one day (I think when I was a teenager), when my Babci (Helen) Rakszawski taught us how to make her babka. She didn't use any measuring cups or spoons. It was "a little bit of this" and "a little bit of that". This is her recipe that she gave to us that day. My Mom (Ann Rakszawski) wrote it in her own words and it has been revised only slightly.

JAKE'S WHOLE WHEAT BREAD

From the Kitchen of Jake Rakszawski

1 pkg. of dry yeast
1 tsp. sugar
¼ c. warm water (110°F)
2 T. sugar
1 T. salt
1¾ c. milk, at room temperature (I use skim milk.)
¼ c. melted butter
3 c. whole wheat flour
2 or more cups of white flour

In a large bowl dissolve yeast and 1 tsp. of sugar in warm water. Let stand until foamy, about 5 to 10 minutes. Add 2 T. sugar, salt, milk, butter and 2 cups of whole wheat flour. Beat at medium speed with an electric mixer for 2 minutes or by hand for 200 vigorous strokes. Stir in the remaining flour to make a soft dough. Turn dough out onto a lightly floured surface. Clean and grease bowl. Knead dough 8 to 10 minutes until smooth and elastic. Place dough in greased bowl turning to coat all sides. Cover bowl with a kitchen towel and let rise for 1 to 3 hours. Grease 2 (8" x 4") loaf pans. Punch down dough and knead for about 30 seconds. Divide dough in half; shape into loaves and place into pans. Cover pans with the towel and let rise for about an hour. Preheat oven to 375°F. Slash loaves and bake for 35 to 40 minutes or until bread sounds hollow when tapped on the bottom. Remove from pans and allow to cool on racks. The bread can be place in a plastic food bag and frozen until needed. If you use all white flour, you will have a basic white bread.

Recipe Note: Adapted from "Breads", Sharon Tyler Herbst, Published by HP Books, PO Box 5367, Tucson, AZ

JEAN'S CHRISTMAS CRANBERRY BREAD

From the Kitchen of Jean Stec

3 c. flour
1¼ c. sugar
1 T. baking powder
½ tsp. baking soda
¾ tsp. salt
1½ c. fresh chopped cranberries
1 tsp. nutmeg
2 eggs
1½ c. apple juice or O.J.
½ c. melted butter
1 c. chopped nuts

Sift together flour, sugar, baking powder, soda, salt and nutmeg. In a separate bowl, beat eggs; add apple juice and melted butter. Add egg mixture slowly to dry ingredients. Fold in nuts and cranberries. Pour into a greased and floured 9" loaf pan. Bake in preheated oven (350 °) for 1½ hours or until lightly browned. Cool 15 minutes before turning out onto rack. Loaf slices better the day after baking.

PUMPKIN BREAD

From the Kitchen of Tom Rakszawski

⅔ c. shortening
2⅔ c. sugar
4 eggs
16 oz. canned or fresh pumpkin
⅔ c. water
3⅓ c. all purpose flour
2 tsp. baking soda
1½ tsp. salt
½ tsp. baking powder
1 tsp. ground cinnamon
1 tsp. ground cloves
⅔ c. coarsely chopped nuts (Optional)
⅔ c. raisins (Optional)

Heat oven to 350°. Grease bottoms only of 2 loaf pans 9 x 5 x 3 inches (or 3 smaller size pans). Mix shortening and sugar in mixing bowl. Add eggs, pumpkin and water. Blend in flour, baking soda, salt, baking powder, cinnamon and cloves. Stir in nuts and raisins. Pour batter into loaf pans. Bake until wooden toothpick inserted in center comes out clean, about 1 hour and 10 minutes. Cool slightly. Loosen sides of loaves from pans with knife. Remove from pans. Cool completely before slicing.

Recipe Note: Several years ago, Tom & Linda had a large pumpkin left over from Halloween. They did not want to just throw it out, but did not know what to do with it. Tom started looking through some cookbooks and came across this recipe. He decided to give it a try. The kids liked it so much that it is now an annual event at Thanksgiving time.

(continued)

PUMPKIN BREAD

(continued)

You can make this with either fresh or canned pumpkin. To prepare fresh pumpkin, first cut open and remove the seeds and pulp. (Save the seeds. They can be washed, baked and eaten as a snack.) Cut off the rinds from the flesh (just like you would with a melon). Cut the flesh into 2-inch cubes and place in a large pot. Put a small amount of water in the pot (just enough to cover the bottom of the pot and keep from burning). Cover and cook over medium to medium-high heat about 45 minutes or until tender. Drain the water from the pot. Using a blender or food processor, puree the pumpkin about 2 cups at a time. It should have the consistency of thick applesauce. Let the puree cool down to about room temperature. Extra pumpkin can be frozen for later use. You can also use it for other recipes like pumpkin pie.

QUICK RISING BABKA

From the Kitchen of Barbara Pomije

1 c. white raisins
6½ c. bread flour
2 pkgs. rapid rise yeast
1½ c. sugar
Half handful salt
5 eggs yolks & 1 whole egg (save whites for other use)
½ lb. butter
2 c. whole milk
Grated orange rind plus juice of one small orange
1 T. vanilla

Soak raisins in water for about 20 minutes & drain. Mix 5½ cups flour, yeast, sugar & salt together in large mixing bowl. In meantime, heat butter & milk to 125°. Beat eggs. Set aside

Gradually stir milk/ butter mixture, orange rind, juice & vanilla into dry ingredients. Mix in eggs slowly, mixing well so eggs do not curdle. You can change to dough hook and then add some or all of the rest of the reserved cup of flour. Dough should not be too gooey or too dry. (I usually use all the flour but no more). Add in the reserved, drained raisins & knead a little more. Mixture should not be lumpy and start to be fairly elastic.

Spray large bowl with Pam or rub butter all over. Turn bread dough into prepared bowl; work a minute to get clumped raisins incorporated evenly. Let rest for about 35 minutes out of draft; slightly warm oven works well.

(continued)

QUICK RISING BABKA

(continued)

Punch dough down on board and work into a smooth shape for about a minute or so. Cut into 3 even loaves and place dough into buttered loaf pans. (Wilton or Baker's Secret 5" x 9" loaf pan works well.) Let rise again for about 1¾ to 2¼ hours, till about doubled.

Bake at 325-350° for 30 minutes to start. A deeper pan may require 45 minutes. (My oven runs very hot so I found that 27-30 minutes at 325° is about right.) If desired you can brush an egg wash over top before baking. I do not since it tends to burn the crust too much. Let rest at room temperature for about 15 minutes before gently dumping out of pan. You may need to run a knife around edge to loosen first.

Makes 3 loaves. Recipe can be doubled for a big batch.

Enjoy!

Recipe Note: Mom (Blanche Grum) always used this recipe. She acquired it a long time ago from Helen Dlugosz whose friend Agnes made it. I adapted this recipe to use fast rising yeast. It still has all the great texture and good taste but requires half the rising time.

STRAWBERRY BREAD

From the Kitchen of Anne Dlugosz

3 c. flour, sifted
1 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
2 c. sugar
4 eggs, beaten (or egg substitute equivalent)
1-1/2 c. vegetable oil
1 c. chopped pecans or walnuts
1-1/2 pints strawberries, washed & stemmed

Preheat oven to 350°. In a bowl, combine flour, soda, salt, cinnamon & sugar; mix well. In a separate bowl, mix eggs & oil; add to dry ingredients. Stir in nuts. Fold in strawberries until moistened. Pour into two greased 9 x 5 loaf pans; bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool on wire rack. Makes two loaves.

WHOLE WHEAT BANANA BREAD

From the Kitchen of Terry Rakszawski

1¼ c. all-purpose flour
½ c. whole wheat flour
1 tsp. baking soda
¼ tsp. salt
½ c. sugar
¼ c. cooking oil
1 egg
1 c. mashed ripe banana (about 2 medium)
1 tsp. vanilla extract
Vegetable cooking spray

Combine first 4 ingredients in a small bowl; stir well and set aside. Combine sugar and cooking oil in a medium mixing bowl; beat at medium speed of electric mixer 2 minutes or until blended. Add eggs; beat until light and lemon colored. Set mixer at low speed; add flour mixture alternately with banana. Blend well. Stir in vanilla. Pour batter into 8" x 4" x 2" loaf pan coated with cooking spray. Bake at 350° for 45 minutes or until a toothpick inserted in the center comes out clean. Cool 15 minutes. Remove from pan and let cool completely.

Recipe Note: This recipe won first prize at the Upper Gwynedd Centennial Tasting Spree in May of 1991. Enjoy!

DESSERTS

Bars:

Frosted Banana Bars
Peanut Butter Tandy Cakes
Pumpkin Squares

Cakes:

Abramek Cheesecake
Babci's Sponge Cake
Banana Chocolate Chip Loaf
Blanche's Chocolate Cake
Char's Black Cake
Deluxe Pound Cake
Nana's Jewish Apple Cake
Philadelphia Monkey Cake
Pittsburgh Monkey Bread
Polish Yuletide Rum Cake

Cookies:

Butter Cookies
Chocolate Chip Shortbread Sticks
Chocolate Mint-Filled Cookies
Golden Chocolate Treasure Cookies
Paluszski
Vanilla Spritz Cookies

DESSERTS

(continued)

Desserts:

Apple Crisp
Dirt Dessert
French Vanilla Summer Trifle
Fudge Sauce
Pumpkin Pecan Crumble
Striped Delight

Pies:

Ann's Apple Pie
Lemon Pie
Pecan Pie
Pennsylvania Dutch Open Face Apple Pie
Rhubarb Pie

FROSTED BANANA BARS

From the Kitchen of Debbie Allison

½ c. butter or margarine, softened
2 c. sugar
3 eggs
1½ c. mashed ripe bananas (about 3 medium)
1 tsp. vanilla extract
2 c. all-purpose flour
1 tsp. baking soda
Pinch salt

Frosting:

½ c. butter or margarine, softened
1 package (8 oz.) cream cheese, softened
4 c. confectioners' sugar
2 tsp. vanilla extract

In a mixing bowl, cream butter and sugar. Beat in eggs, bananas, and vanilla. Combine flour, baking soda and salt; add to creamed mixture and mix well. Pour into a greased 15" x 10" x 1" baking pan. Bake at 350° for 25 minutes or until bars test done. Cool. For frosting, cream butter and cream cheese in a mixing bowl. Gradually add confectioners' sugar and vanilla; beat well. Spread over bars.

Makes 3 dozen.

PEANUT BUTTER TANDY CAKES

From the Kitchen of Linda Rakszawski

4 eggs
2 c. sugar
2 c. flour
1 c. milk
4 T. margarine or butter
1 pinch of salt

1 c. peanut butter
1 (8 oz.) Hershey's bar
1 T. oil

In saucepan, heat milk and margarine or butter to scalding. Meanwhile, beat eggs and sugar. Slowly add heated milk and flour and salt. Beat well. Pour into a well-greased cookie sheet with sides. Bake at 350° for 30 minutes.

While still hot, spread 1 cup of peanut butter on cake, and then refrigerate until peanut butter hardens. In double boiler, melt Hershey's bar and oil. Remove cake from refrigerator and spread chocolate topping on top. Set in refrigerator again until cool. Cut into squares.

PUMPKIN SQUARES

From the Kitchen of Patricia Law

Crust:
1 pkg. yellow cake mix (reserve 1 cup)
½ c. butter, melted
1 egg

Filling:
3 c. pumpkin pie mix (1 lb.-14 oz. size can)
2 eggs
⅔ c. milk

Topping:
1 c. cake mix
¼ c. sugar
1 tsp. cinnamon
¼ c. butter

Grease bottom of 13 x 9 inch pan. Combine cake mix, butter, and eggs and press into pan. Prepare filling by combining all ingredients until smooth. Pour over crust. For topping, combine all ingredients and then sprinkle over filling. Bake at 350° for 45-50 minutes until center comes clean (use toothpick).

ABRAMEK CHEESECAKE

From the Kitchen of John Abramek

Graham cracker crumb crust
Cherry filling

2 lb. cream cheese, softened
1½ c. sugar
6 eggs
2 lb. sour cream
1 tsp. vanilla

Blend cream cheese and sugar. Add eggs one at a time. Add sour cream and vanilla. Beat until smooth, about 5 minutes. Grease pan well with margarine on sides and bottom. Place some graham crackers in pan and roll around so that the sides are coated. Prepare and add crust to bottom of pan. Pour in batter.

Bake 325-350° for one hour. Turn oven off and leave cheesecake in oven for one hour. Cool. Serve plain or top with cherries, strawberries, or blueberries. Chill overnight.

BABCI'S SPONGE CAKE

From the Kitchen of Blanche Grum

4 eggs separated
2 T. cold water
1 c. sugar
1 T. cornstarch & flour to make 1 cup
1¼ tsp. baking powder
½ tsp. vanilla
1 T. lemon juice
Pinch salt

Separate eggs; beat yolks with sugar. Add water, lemon juice and vanilla. Add dry ingredients.

Grease pans. For jellyroll pan, grease and use parchment liner.

Bake at 350° in a tube pan for 45 minutes, in layer pans for 25-30 minutes, or in a 16" x 11" pan for 15 minutes.

For 16" x 11" pan: When baked, invert on towel and sprinkle with confectioners 10X sugar. Remove paper and roll up like a jellyroll. Let cool. Can be filled with ice cream, rerolled, wrapped in foil and freeze for later use.

(continued)

BABCI'S SPONGE CAKE

(continued)

BOILED ICING

2 egg whites
¾ c. sugar
2 T. water
⅓ c. light corn syrup
¼ tsp. cream of tartar
¼ tsp. salt
1 tsp. vanilla

Combine all in top of double boiler. Cook over boiling water, beating all the time until thick. Add vanilla and ice the cake. (Do not overbeat – just until soft peaks form.)

Recipe Note: Babci (Helen) Rakzawski's recipe.

BANANA CHOCOLATE CHIP LOAF

From the Kitchen of Jen and Roy

Dry Ingredients:

1 c. whole wheat pastry flour
1 c. unbleached white flour
1½ tsp. baking powder
½ tsp. baking soda
½ tsp. sea salt

Liquid Ingredients:

2 ripe bananas, mashed
⅓ c. oil
⅔ c. maple syrup
1 tsp. vanilla
1 egg (or 4 oz. tofu blended w/ ½ c. water)

Mix dry ingredients in large bowl.

Mash bananas with fork on plate; set aside.

Whip liquid ingredients together. Add liquid ingredients to dry and mix; add bananas and mix to smooth consistency. Add 1 cup chocolate chips (and nuts if desired).

Oil bread pan; fill 2/3 full and bake at 375°F for 45 minutes or until toothpick comes out dry.

BLANCHE'S CHOCOLATE CAKE

From the Kitchen of Blanche Grum

½ c. butter or margarine
2 c. sugar
2 eggs
3 T. cocoa
3 c. sifted flour
2 tsp. soda
½ tsp. each baking powder & salt
2 c. sour milk or buttermilk
1 tsp. vanilla

Cream butter and sugar until light and fluffy. Add eggs and cocoa and mix well. Sift together flour, soda, baking powder, and salt. Add flour mixture to creamed mixture alternately with sour milk. When blended, stir in vanilla. Pour into greased and floured 9 inch pans. Bake 35 minutes at 350°F. (Makes an 8" square or 2-8 inch pans. Bake 45 minutes.) Tip: 2 T. vinegar to 1 cup milk makes sour milk.

Recipe Note: It's good! This is quite old - A woman by the name of Anna Siek, a hairdresser, who took me to check out hairdressing schools. She gave me this recipe in 1940-1942. Make your own icing - powdered sugar, butter, and enough milk to spread and vanilla.

CHAR'S BLACK CAKE

From the Kitchen of Dave & Zak Rakszawski

2 c. flour
¾ c. cocoa
¾ c. salad oil
2 tsp. baking soda
½ tsp. salt
2 c. sugar
¾ c. milk
2 eggs
1 tsp. baking powder
½ tsp. vanilla

One cup strong hot coffee after above mixture is blended. Can use 2 heaping tsp. instant coffee to boiling cup of water.

Put all ingredients into large mixing bowl. Beat 2-3 minutes until well blended, then add one cup strong hot coffee. Bake at 350° for 30-35 minutes.

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CHAR'S BLACK CAKE

(continued)

BUTTER CREAM FROSTING

2½ T. flour
½ cup milk
Dash of salt

Cook flour, salt and milk over medium heat until pasty.
(A gravy mixer is good to blend these ingredients.)
Remove from heat and absolutely cool.

½ c. sugar
1 stick oleo (4 oz.)
½ tsp. vanilla

Put these ingredients in a large bowl, along with cold, cooked mixture and beat until sugar granules have dissolved and mixture is creamy. Ices a 9" x 13" cake or a layer cake.

Recipe Note: I believe Mom picked this recipe up in Jamaica. This was one of my favorite cakes growing up, made for special occasions and family gatherings. Zak enjoys baking and when told the story of the cake, he had to make it by himself. He continues to make it from time to time; I enjoy it every time!

DELUXE POUND CAKE

From the Kitchen of Joan Craig

1 c. butter
½ c. Crisco shortening
3 c. sugar
3 c. flour
½ tsp. baking powder
5 eggs
1 c. milk
2 tsp. vanilla

Butter, Crisco, eggs and milk have to be at room temperature.

Grease and flour a 10" tube pan. Preheat oven to 350°.

Cream butter, Crisco, and sugar. Add eggs one at a time to butter/sugar mixture beating well after each addition. Combine flour and baking powder. Add flour mixture alternately with milk, ending with flour. Blend in vanilla. Pour into prepared pan and bake at 350° for about 1 hour and 15 minutes. Cool and then remove from pan. Sprinkle with 10X sugar.

Recipe Note: My roommate from college, Kathy Mahoney, gave me this recipe. This is a delicious cake and serves many.

NANA'S JEWISH APPLE CAKE

From the Kitchen of Ann Rakaszawski

5-6 apples
2 tsp. cinnamon
5 T. sugar

Peel and cut apples in square chunks about the size of a thimble. Sprinkle in cinnamon and sugar and set aside.

3 c. flour (put through sifter)
2 c. sugar
1 c. cooking oil (Crisco)
4 eggs, at room temperature
½ c. orange juice
3 tsp. baking powder
2½ tsp. vanilla extract
1 tsp. salt

Into a large bowl, measure the above ingredients. Beat these together until smooth (about 5 minutes) and pour half of the batter into a greased Turk's Head pan. Arrange half the apple mixture over it. Pour in the remaining batter and top with rest of apple mixture. Can arrange apple slices and pecan halves on top. Place in preheated 350° oven and bake about 1½ hours until done. When done, the cake should be golden brown color. Cool about 5-10 minutes. Remove from pan and stand on rack to cool. Sprinkle top with powdered sugar.

Recipe Note: This recipe is from my mother, Helen Dlugosz.

PHILADELPHIA MONKEY CAKE

From the Kitchen of the Santangelo Family

4 cans biscuits (can use reduced fat ones)
⅔ c. white sugar
3 T. ground cinnamon
1½ sticks butter
1 c. brown sugar

Cut into quarters – 4 cans of biscuits. Set aside.

Combine white sugar and ground cinnamon. Put it in a quart size zip-lock bag. Set aside.

Melt butter and brown sugar. Set aside. (Note: you can include ½ to 1 cup of raisins when you melt if you want to add raisins...or add ½ to 1 cup of chopped nuts after you melt if you want to add nuts.)

Grease tube/bundt pan. Coat ⅓ of the biscuit quarters in sugar/cinnamon mixture. (Just drop them in the zip-lock bag and shake the bag.) Use a slotted spoon and remove biscuits and put them in greased tube/bundt pan. Pour ⅓ butter/brown sugar mixture over top of biscuits.

Coat next ⅓ of biscuit quarters in sugar/cinnamon mixture. Put them in pan and pour ⅓ butter/brown sugar mixture over top of biscuits.

Then coat final ⅓ of biscuit quarters in sugar/cinnamon mixture. Put them in pan and top with remaining butter/brown sugar mixture.

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PHILADELPHIA MONKEY CAKE

(continued)

Bake at 350° for approximately 45-60 minutes. Take out of oven and let set until butter/brown sugar mixture is firm but still warm (approximately 10-15 minutes). Put plate (with sides or put aluminum foil on plate) on top of bundt pan. Turn over very quickly. If using aluminum foil, turn up to hug the cake to prevent the butter/brown sugar mixture from running all over.

Enjoy! Kids will enjoy using their fingers to pull apart the cake!

Serves: 12-14

Recipe Note: This is a favorite of the Rakszawski grandchildren. They can devour the cake in minutes!

PITTSBURGH MONKEY BREAD

From the Kitchen of the Pittsburgh R's

3 pkgs. buttermilk biscuits, quartered
2 T. cinnamon
 $\frac{3}{4}$ c. sugar
1 stick margarine
 $\frac{3}{4}$ c. brown sugar

Shake biscuits in plastic bag with sugar and cinnamon. Place in greased bundt pan. Melt margarine and brown sugar in saucepan and spoon over biscuits. Bake at 350° for 35 minutes. Flip out of pan immediately

Serves: Family size

Recipe Note: Anne's recipe - Everyone loves monkey bread.

POLISH YULETIDE RUM CAKE

From the Kitchen of the Polish Holiday Spirits

1 qt. rum
1 cp, butter
1 tsp. sugar
2 lg. eggs
1tsp, soda
lemon juise
brown sugar
nuts

Before starting, sample the rum to check for quality. Next, select a large mixing bowl, measuring cup, spoons, etc. To be sure the rum is of the very highest quality, pour one level cup of rum into a glass and drink as fast as you can. Repeat above process one more time, just to be sure. With an electric mixer, beat butter in a large fluffy bowl. Add one seaspoon of thugar. Meanwhile, try another cup of rum to make sure the high quality remains. Add 2 arge leggs and nuts and beat till high. If nuts get caught in the beater, pry loose with a screw driver. Sample rum again, check on tonscisticith. Next sift 3 cups of salt or pepper (it doesn't make any difference). Sample rum again. Sift ½ pint of lemomn juice. Fold in chopped butter and strained nuts. Add 1 babblespoon brown thugar, wix mel, grease oven and turn pake can to 350 gredds. Pour wghole mess into the coven and check rum again. Oh, what the heck. Go to bed.

BUTTER COOKIES

From the Kitchen of Linda and Tom

1 lb. butter or margarine
1 egg
2 c. sugar
4 c. flour
1 tsp. vanilla
¼ tsp. salt

Let butter soften. Cream butter, sugar, egg and vanilla. Add salt and flour and mix altogether. Use cookie press or shooter to drop cookies onto ungreased cookie sheet. Place cookies about 2 inches apart on pan. Add decorations (colored sugar, sprinkles, etc). Bake at 350° for 5 to 10 minutes or until the edges start to get light brown. Let cool for 2-3 minutes before removing from cookie sheet.

CHOCOLATE CHIP SHORTBREAD STICKS

From the Kitchen of the Craig Family

1 c. butter, softened
½ c. confectioners' sugar
1 tsp. vanilla extract
2 c. all-purpose flour
½ c. mini semisweet chocolate chips

Glaze:

¾ c. mini semisweet chocolate chips
2 tsp. vegetable shortening

Beat butter, sugar and vanilla in large mixer bowl at medium-high speed until light and fluffy. With mixer on low speed, gradually beat in flour just until blended. Stir in chips. Divide dough in half and flatten into disks. Wrap and refrigerate 2 hours or overnight until firm.

Heat oven to 350°. Grease 2 large cookie sheets. On a light floured surface, roll rounded teaspoonfuls of dough into 2½ inch long sticks. (Keep remaining dough refrigerated.) Arrange sticks 2 inches apart on prepared cookie sheets. Freeze 10 minutes. Bake 12 minutes until edges are golden. Let cookies cool on pans 2 minutes, then transfer to wire racks to cool completely. Repeat process with remaining dough.

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CHOCOLATE CHIP SHORTBREAD STICKS

(continued)

To make the glaze, melt chips in small microwaveproof bowl on High 1 to 2 minutes; stir until smooth. Stir in shortening until melted. Dip both ends of cookies into chocolate; place on wax paper. Let stand until chocolate is set, approximately 30 minutes.

Makes 4½ dozen

Recipe Note: One of our favorite Christmas cookies.

CHOCOLATE MINT-FILLED COOKIES

From the Kitchen of the Craig Family

1 (6 oz.) pkg. semisweet-chocolate pieces (1 cup)
2 c. all-purpose flour
 $\frac{2}{3}$ c. butter or margarine, softened
 $\frac{1}{4}$ c. light corn syrup
2 tsp. baking soda
 $\frac{1}{4}$ tsp. salt
1 egg
Sugar
2 (6 - 7 $\frac{1}{4}$ oz.) boxes chocolate-covered thin mints, about
24 (1 $\frac{1}{4}$ inch) round mints (I like the Necco/Haviland
brand found at CVS.)

In heavy small saucepan over low heat, heat semisweet-chocolate pieces until melted and smooth, stirring occasionally.

In large bowl with mixer at low speed, beat butter or margarine, corn syrup, baking soda, salt, egg, and $\frac{1}{2}$ cup sugar until blended. Add melted chocolate and flour. Increase speed to medium; beat until well mixed, scraping bowl frequently with rubber spatula. Wrap dough with plastic wrap and refrigerate until easy to handle, about 2 hours. (Or place dough in freezer 40 minutes.)

Preheat oven to 350°. Measure $\frac{1}{3}$ cup sugar into small bowl. With hands, shape dough into 96 balls; roll balls in sugar to coat. On ungreased cookie sheets, place balls, about 2 inches apart.

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CHOCOLATE MINT-FILLED COOKIES

(continued)

Bake cookies 12-15 minutes until set. Immediately remove half of cookies from cookie sheets and invert onto work surface. While still hot, place chocolate-covered mint patties on cookies on work surface. Then quickly top with remaining cookies, top-side up, pressing cookies together slightly so mint patty spreads out to cookie edges as it melts. With pancake turner, remove cookies to wire racks to cool.

Makes 4 dozen filled cookies.

Recipe Note: One of our favorite Christmas cookies.

GOLDEN CHOCOLATE TREASURE COOKIES

From the Kitchen of Linda Rakszawski

1½ c. all purpose flour
¾ tsp. baking soda
¾ tsp. salt
¾ c. firmly packed brown sugar
¾ c. butter, softened
1 egg
½ tsp. vanilla extract
10-12 oz. pkg. chocolate chips (white or dark chocolate)
1 c. coarsely chopped pecans (Optional)

Note: the white chocolate chips are very sweet. You can reduce the amount to about ⅔ bag when making this recipe. For a large quantity, we tripled the recipe for the dough, but only used 2 bags of chips instead of 3. The cookies came out great.

Preheat oven to 350°. In bowl, combine flour, baking soda and salt. Set aside.

In mixing bowl, beat brown sugar and butter until creamy (3-5 minutes). Add egg and vanilla. Mix well. Gradually blend in flour mixture. Stir in chips and nuts. Drop by spoon on ungreased cookie sheet. Bake 8-10 minutes. Let stand 2 minutes.

Helpful Hint: use a cookie dough scoop to drop the dough onto the cookie sheet. This helps to form a small dough ball. The rounder the dough ball, the rounder the cookies.

PALUSZSKI

From the Kitchen of Carol Schneider

1 lb. dry curd cottage cheese
1 lb. butter
4 c. flour
½ tsp. vanilla extract

Press cheese through a sieve. (I use a food processor.)

Cream butter; add cottage cheese; mix together.

Add flour cutting in with a pastry blender; add vanilla, then knead lightly.

Make little balls of dough, smaller than walnuts. Refrigerate overnight..

Roll out ball very thin; place filling on dough and roll jelly roll fashion. Place on oiled cookie sheet.

Bake at 350° until light brown. Sprinkle with powder sugar.

Assorted fillings: Thick jams or jellies, Lekvar, poppy seed filling or chopped dates.

Recipe Note: I found this recipe in the newspaper and it has become a family favorite. A Polish Cookie

VANILLA SPRITZ COOKIES

From the Kitchen of the Craig Family

1 c. margarine or butter (2 sticks), softened
¾ c. sugar
1 large egg yolk
1 tsp. vanilla extract
2 c. all-purpose flour

Preheat oven to 375° F. In large bowl, with electric mixer at medium speed, beat margarine or butter with sugar until creamy. Beat in egg yolk and vanilla until blended. At low speed, beat in flour just until blended, occasionally scraping bowl with rubber spatula.

Spoon half of dough into cookie press and press cookies about 1 inch apart onto ungreased large cookie sheet. Decorate as desired.

Bake cookies 12 to 14 minutes, until lightly browned around the edges. Let cookies remain on cookie sheet on wire rack 3 minutes to cool slightly. Remove cookies to wire rack to cool completely. Repeat with remaining dough.

Yields: about 4.5 dozen

Recipe Note: A “Good Housekeeping” recipe. One of our favorite Christmas cookies.

APPLE CRISP

From the Kitchen of the Santangelo Family

Please 6 large sliced golden delicious apples in an 8” x 8” baking pan.

Combine and pour over the apples:

½ c. water
½ tsp. cinnamon
¼ tsp. nutmeg
1 tsp. vanilla

Crumb topping:

¼ c. butter softened
½ c. sugar
½ c. flour

Mix together ingredients for Crumb topping and put crumbs on top of apples. Bake at 350° for 1 hour. Great served warm with ice cream or cool whip. Serves: 6-8

Recipe Note: Recipe passed down from Ann Rakszawski....it's delicious!

DIRT DESSERT

From the Kitchen of the Santangelo Family

1 lb. Oreo cookies, crushed
1 quart milk
12 oz. cream cheese
3 (3 oz.) pkgs. French vanilla (or vanilla) instant pudding
12 oz. Cool Whip

Beat all ingredients, except cookies, until smooth. Layer mixture with crushed cookies, making sure cookies are on bottom and top.

Serve in beach bucket or large bowl with gummi worms or artificial flowers. Serves: 12

Recipe Note: This recipe is a favorite with the Rakszawski grandchildren from Philly and Ohio!

FRENCH VANILLA SUMMER TRIFLE

From the Kitchen of Carol Schneider

2½ c. peaches, finely chopped
2 T. brown sugar
¼ tsp. ground cinnamon
⅔ c. sugar
2 T. cornstarch
⅛ tsp. salt
3 large egg yolks
1⅔ c. milk, 2% lowfat
1 c. evaporated skim milk
½ tsp. vanilla extract
15 ladyfingers, halved lengthwise

Combine peaches, brown sugar, and cinnamon, tossing well to combine; let stand at room temperature for 30 minutes.

Combine granulated sugar, cornstarch, salt and egg yolks in a medium bowl with a whisk until smooth. Heat milk in a medium, heavy saucepan over medium-high heat to 180° or bubbles form around edge (do not boil). Gradually add hot milk mixture to sugar mixture, stirring constantly with a whisk.

Return milk mixture to saucepan. Cook mixture over medium heat 2 minutes or until thick and bubbly, stirring constantly. Remove from heat and stir in vanilla extract.

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FRENCH VANILLA SUMMER TRIFLE

(continued)

Spoon the custard into a small bowl. Place the bowl in a large ice-filled bowl until custard is cool, stirring occasionally. Remove bowl from ice water. Arrange 10 of the ladyfinger halves, cut sides up, in a single layer on the bottom of a 1½-quart soufflé or trifle dish.

Spoon half of the peach mixture over ladyfingers. Spread half of custard mixture over peach mixture. Arrange 10 ladyfinger halves, standing upright, around the side of dish. Arrange remaining 10 ladyfinger halves cut side down on top of custard. Spoon remaining peach mixture over ladyfingers. Spread remaining custard over peach mixture.

Cover and refrigerate 4 hours or overnight. I've used Splenda® instead of granulated sugar and Egg Beaters instead of yolks, with great results.

Recipe Note: This recipe was from Cooking Light Magazine, Summer 2003.

FUDGE SAUCE

From the Kitchen of the Santangelo Family

½ c. sugar
1 tsp. cornstarch
Pinch of salt
2 squares unsweetened baking chocolate
6 T. milk
3 T. butter
1 tsp. vanilla

Mix sugar, cornstarch, and salt. Set aside. Slowly melt chocolate with milk and butter in small saucepan. Simmer until thick, stirring constantly. Add sugar mixture. Now it will smooth out. Stir for 5 minutes. Take off heat. Add vanilla.

Serve warm. Reheat slowly.
Delicious on ice cream or pound cake!

Serves: 8-10

PUMPKIN PECAN CRUMBLE

From the Kitchen of the Santangelo Family

16 oz. packed pumpkin
1 c. sugar
2 eggs
1½ tsp. pumpkin pie spice
12 oz. evaporated milk
1 box yellow cake mix
8 T. butter, melted
¾ c. chopped pecans

Mix pumpkin, sugar, eggs, pumpkin spice, and evaporated milk. Pour into ungreased 9" x 13" dish. Sprinkle one box of yellow cake mix on top (NOTES: Sprinkle just the powder. Make sure to break it up well – any lumps of cake mix will not bake in – could use a sifter.) Drizzle melted butter over cake mixture, trying to cover as much as possible. Sprinkle with chopped pecans. Bake in a preheated 350° oven for 50 minutes. It will smell delicious! Serve warm, with cool whip or vanilla ice cream. Serves: 16

STRIPED DELIGHT

From the Kitchen of the Craig Family

1½ c. graham cracker crumbs
¼ c. sugar
⅓ c. Melted butter or margarine

1 pkg. (8 oz.) cream cheese, softened
¼ c. sugar
2 T. milk
1 container (8 oz.) Whipped Topping, thawed
2 pkgs. (4-serving size) Instant Pudding and Pie Filling, any flavor
3½ c. cold milk

Combine graham cracker crumbs, ¼ cup sugar and melted butter. Press firmly into bottom of 13 x 9-inch pan.

Beat cream cheese with sugar and 2 tablespoons milk until smooth. Fold in half the whipped topping. Spread over crust. Prepare pudding as directed on package, using 3½ cups milk. Pour over cream cheese layer. Chill several hours or overnight. Spread remaining whipped topping over pudding. Garnish with grated chocolate, if desired. Store leftovers in the refrigerator.

Yield: 15 servings

Recipe Note: This recipe is from Kraft Foods and is great for a party. We really like it with chocolate pudding.

ANN'S APPLE PIE

From the Kitchen of Ann Rakszawski

5-7 tart apples
¾ to 1 c. sugar
2 T. flour
⅛ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
1 recipe Plain Pastry
2 T. butter

Pare apples and slice thin; add sugar mixed with flour, salt, and spices. Fill 9" pastry lined pie pan. Dot with butter. Adjust top crust. Bake in hot oven (450°) 10 minutes, then in moderate oven (350°) about 40 minutes. If apples are not tart, add 1 T. lemon juice. Grated lemon peel may also be added if desired.

Deep Dish Pie: Bake in pastry lined 6½" x 10½" oblong baking dish.

LEMON PIE

From the Kitchen of Joan Craig

1 pkg. (4-serving size) lemon flavor pudding and pie filling
½ cup sugar
2¼ cups water
1 egg
1 baked 8-inch pie shell or crumb crust, cooled
1½ c. thawed whipped topping

Prepare filling mix as directed on package for pie. Cool 5 minutes, stirring once or twice. Measure 1 cup filling into a bowl. Place plastic wrap directly on surface; cool thoroughly. Pour remaining filling into pie shell and chill. Stir reserved filling until smooth; blend in whipped topping. Spoon over filling in pie shell. Chill 3 hours. Garnish with additional whipped topping and lemon slices, if desired.

PECAN PIE

From the Kitchen of Linda Rakaszawski

¾ c. sugar
1 tsp. salt
2 T. flour
2 eggs
½ c. canned evaporated milk
1 tsp. vanilla
1 c. light Karo syrup
1 (8 or 9 inch) unbaked pie shell
1 c. or more pecans

Fill pie shell with 1-cup pecans, or more if you like.
Combine remaining ingredients and pour into pie shell.
Bake at 425° for 10 minutes, and then reduce to 325° for
35 to 40 minutes.

PENNSYLVANIA DUTCH OPEN FACE APPLE PIE

From the Kitchen of Kathleen Dlugosz

¾ c. flour
½ c. real dark or light brown sugar
½ stick melted butter (May sub. with lite butter but DO
NOT use margarine)
1 tsp. real Vanilla Extract
1 egg (May sub. with Egg Beaters)
7 large MacIntosh or Granny Smith Apples, sliced into
large pieces
½ pt. Half 'n Half (suggest trying it with French Vanilla
Half 'n Half and/or Lite version)
2-9" pie shells

Preheat oven to 350°.

In large bowl mix flour, sugar, butter, vanilla extract, and
egg. Fold in apple slices. Pour mixture into pie shells.
Pour Half 'n Half evenly over pie. Bake for 30 to 40
minutes or until crust and coating on top of apples are
golden brown.

(continued)

PENNSYLVANIA DUTCH OPEN FACE APPLE PIE

(continued)

Recipe Note: This was one of our favorite pies we used to take on family picnics because it keeps well in the summer. I remember sometimes our cousins, aunts, uncles, and immediate family used to go on family picnics to Towamensing Park (I think that was the name of it). There were several activities we would amuse ourselves with while waiting for dinner like go fishing over the bridge, softball, frisbee, etc. When finished, we would come back to the smell of burgers and dogs on the grill. While dinner was cooking, some of us cousins would sneak into the box with the desserts and strategically take and eat some of the caramelized apple slices from the top of the pie. Mmm. It brings back fun memories. And I think our parents always knew that we had touched dessert and sometimes they never said a word to us that they knew. Looking back, love can be letting go and not saying anything to correct another and watching how a life unfolds with childish pleasures.

RHUBARB PIE

From the Kitchen of Colleen Yurek

1 pie crust
3 eggs
 $\frac{1}{3}$ c. milk
 $1\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ c. flour
5 c. rhubarb cut into pieces (fresh works the best!)
2 T. butter
9 in. pie plate

Preheat oven to 375°. Beat eggs and milk in large bowl. Add sugar and flour, mix until smooth. Stir in rhubarb until all rhubarb is thoroughly coated. Pour mixture in to pie plate with a crust. I make a lattice top for the pie. Then I dot the pie spaces with the butter. If you choose a whole crust for the top of the pie, dot the mixture with butter before placing the top crust on. Place foil around the edges of the pie. Bake for 50 minutes. Remove foil and bake an additional 10 minutes. YUMMY! Serves: 8

Recipe Note: This is Peter's favorite pie. It is a signature dessert in Minnesota. Everyone in this state has a Rhubarb plant in their back yard; Minnesotans make all kinds of dishes from rhubarb. The pie has a sweet/tart flavor and is especially good served warm with a scoop of vanilla ice cream.

