Attempt at a Cookbook---June 19,2023

Compiled by: Dennis Muoio

Introduction

7Up Jello

Source: Midland PA through Theresa Daniels Lewis

Description

This recipe comes to me from Theresa Daniels Lewis. She found several of Aunt Detta's recipes in her mom's recipes.

I don't remember ever having this jello dessert but doesn't it sound good??!!

Ingredients

- 3 boxes Orange Jello
- 3 cups hot water
- 3 cups 7up
- 1/2 pkg mini marshmallows
- 1 cup crushed pineapple, drained
- 2 Or 3 Bananas, sliced
- Frosting
- 2 cups PInapple Juice
- 1/2 cup sugar
- 4 tbsps cornstarch
- 3 egg yolks
- 2 pkgs Dream Whip

Instructions

Dissolve the Jello, Hot water and 7Up.

Cool until syrupy.

Then:

Add the marshmallows, crushed pineapple and bananas.

Frosting:

Cook the pinapple juice, sugar and cornstarch with the 3 egg yolks.

Cook until thick.

Beat 2 packages of dream whip and fold into the custard mixture.

Spead this on the jello.

Aglio e Olio

Description

Mom often made this on a Friday night and added anchovies as the last step. Only brother Bill would eat it.

Ingredients

- 1/2 box linguini
- 1/2 cups Homemade Pasta Recipe
- 2 tbsps parsley, chopped
- 1 clove garlic, minced
- 1/4 cup olive oil
- Grated Cheese

Instructions

Cook and drain pasta, reserving one cup of the liquid.

Meanwhile, saute garlic in olive oil.

Add parsley.

Combine all ingredients and serve with grated cheese.

Notes

Use the store bought pasta OR homemades.....NOT BOTH.

Almond Dainties

Source: Margaret Muoio's Recipe Collectoin

Description

This is an untried recipe....it sounds a lot like almond macaroons or nut horns. You could probably form the cookies with a star tip on a pastry bag and decorate with a maraschino cherry in the center. Any comments?

Ingredients

- 1 lb almond paste
- 1 tbsp cornstarch
- 4 egg whites
- 3/4 cup sugar
- pinch cream of tartar
- pkg sliced almonds

Instructions

Grate almond paste.

Add cornstarch and set aside.

Beat egg whites with sugar and cream of tartar.

Mix well with the almond paste mixture.

Spoon out with teaspoon.

Roll in sliced almonds.

Let stand overnight.

Bake at 375° for 12 to 15 minutes.

Almond Macaroons (Coconut)

Source: Margaret Muoio's Recipe Collection

Description

Again, I haven't tried this recipe yet. Mom had it for some reason and I don't remember her EVER making a coconut macaroon. I guess I'm getting more and more like her and just saving recipes I think I'll try it someday.

Ingredients

- 1/2 lb almond paste
- 1 cup granulated sugar
- 3 egg whites
- 1 tsp vanilla
- 1/2 tsp Almond
- 1/3 cup sifted confectioner's sugar
- 1 can 3 1/2 ounces Flaked Coconut
- Colored Sugars

Instructions

Crumble almond paste into bowl.

Add granulated sugar and mix with fingers.

Beat egg whites into paste one at a time until well blended.

Stir in extracts, confectioner's sugar and coconut.

Drop by teaspoonfuls onto trays lined with unglazed or brown paper.

Sprinkle with colored sugars.

Bake at 350° for 15 - 20 minutes until lightly browned.

Slide paper off cookie sheet and onto a damp cloth.

Let stand 1 - 2 minutes before removing.

Almond Paste Cookies

Source: Mangione's Bakery on Norton Street????

Description

There are LOTS of recipes for this cookie and I have tried most of them. This one really works and is the best.

Ingredients

- 2 1/2 lbs almond paste
- 8 small egg whites
- 2 lbs sifted confectionery sugar
- 1 tbsp almond extract

Instructions

Make sure you soften the almond paste with the paddle attachment of your mixer.

Add the egg whites, unbeaten and the almond extract. You'll have to reduce the amount of whites if you use medium or large eggs. (One large white is the same as 2 or 3 small whites. You'll have to work it out by judging by consistency).

Slowly add the confectionery sugar and incorporate well.

With a small to medium star tip on a pastry bag or cookie gun, make rosettes on lightly greased or parchment lined pans.

Top each with a piece of maraschino or candied cherry.

LET THE COOKIES SIT OUT OVERNIGHT!

Bake at 350° for 8-10 minutes until lightly browned.

DO NOT remove from the pans until completely cooled. (You can slip the parchment paper off and onto a rack to speed up the cooking process).

Anise Biscotti

Source: Mom's Cookbook

Description

This was Aunt Nellie Dalesio's favorite cookie.

Ingredients

- 6 eggs
- 1/2 cups sugar
- 1 cup oil
- 2 tsps baking powder
- 3 cups flour
- 1 1/2 tbsps Anise Flavoring

Instructions

Grease a 12 x 18 x1 cookie sheet.

Beat eggs in mixer until lemon colored.

Gradually add sugar, oil and anise.

Add the flour mixed with the baking powder, gradually.

Spread the batter evenly on the sheet.

Bake at 350 degrees for 20 to 25 minutes.

Cut into slices by dividing the sheet into 6 strips.

Then slice each strip into 3/4 inch pieces.

Place the slices, cut side down, on a cookie sheet and toast in the oven at 350 degrees until lightly browned (8-10 minutes). They will toast on both sides.

Notes

This is a VERY stiff dough to spread into the cookie sheet. I covered the semi-prepared dough with a sheet of Saran Wrap and then pressed it down with another cookie sheet. This gave me a level cake.

Apeeling Apple Pie

Source: Dennis

Description

This is a combination of several apple pie recipes with a few twists of my own.

Ingredients

- 1 recipe of single crust pie
- 1 peeled and sliced pear
- 5 peeled and sliced macintosh apples
- 5 peeled and sliced cortland apples
- Filling for Apples
- 1/3 cup granulated sugar
- 1/3 cup brown sugar
- 2 tbsps flour
- 1/8 tsp salt
- 1/2 tsp grated lemon rind
- 2 tsps lemon juice
- 3/4 tsp cinnamon
- 1/4 tsp fresh ground nutmeg
- 2 tbsps rum vanilla
- Topping for pie
- 1/3 cup butter
- 1/2 cup granulated sugar
- 3/4 cup flour

Instructions

Roll pastry and drape in 10" deep dish pie.

Toss Macintosh and Cortland apples with lemon juice.

Combine filling for apples and toss apples in it.

Lay the pear slices in the bottom of the crust.

Sprinkle the vanilla rum over the pears.

Lay the apple mixture over the pears.

Mix the 'Topping for pie' as you would a pie crust.

Using a spoon, set the topping over the apples.

Bake at 450° for 10-15 minutes until the top is nicely browned.

Lower the oven to 350° and bake for about 30 minutes until the filling is bubbly.

Notes

The 'vanilla rum' is one I make myself. I keep a pint bottle of dark rum with 2 vanilla beans that have soaked in the rum for 3 months and then use it in my recipes.

Apple Pecan Pie

Source: Margaret Muoio's Recipe Collection

Description

Sounds delicious. I don't remember mom ever making it.

Ingredients

- 1 Unbaked Pie Crust
- 4 cups Sliced, peeled Green Apples
- 1/3 cup pecan halves
- Sugar and Spice mix (see below)
- Crisp Topping (see below)

Instructions

Make up pie crust from you favorite recipe or a mix.

Trim and flute edge.

Mix the sliced apples with the 'Sugar and Spice mix' and arrange in the pie shell.

Sprinkle the 'Crisp Topping' on the apples.

Bake at 400° for 30 - 40 minutes until apples are done.

Remove pie from oven and top with pecan halves.

Serve with vanilla ice cream if desired.

SUGAR AND SPICE MIX

Mix together: 1/2 cup sugar, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/4 teaspoon salt

CRISP TOPPING

Combine 1/2 cup sifted flour and 1/3 cup brown sugar.

Cut in 1/3 cup butter or margarine until mixture is crumbly.

Notes

Does sliced, peeled green apples mean Granny Smiths?

There must not have been refrigerated pre-made crusts at the grocery store when mom copied the recipe.

Apple Pie

Source: Margaret Muoio's Recipe Collection

Description

This is my mom's apple pie. It was always welcomed and delicious. It's not the recipe I use. Mine is listed as 'Apeeling Apple Pie'.

Ingredients

- FILLING:
- apples
- 1 cup sugar
- 1 tsp cornstarch
- cinnamon
- breadcrumbs
- PASTRY:
- 1 1/2 cups flour
- 1 1/2 cups shortening
- salt
- 3 tbsps ice water

Instructions

Make the crust first so that the apples don't turn brown.

Sprinkle a light layer of breadcrumbs to line the bottom of the crust.

Toss the apples in the remaining ingredients and spread in the bottom crust.

Put on top crust and brush it with milk.

Cut four slits in the center.

Bake at 450° for 25 minutes and reduce heat to 350° for an additional 30 minutes.

Apple Ring

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1 can Comstock Apple Pie Filling
- 1 pkg 18 1/2 ounce Spice Cake Mix
- 2 eggs
- 2 tbsps vegetable oil
- 1/2 cup chopped nuts
- 2 cups confectioner's sugar
- 2 tbsps water
- 1/2 tsp vanilla

Instructions

In blender container, blend pie filling until smooth.

In large bowl, combine smoothed pie filling, dry cake mix, eggs and vegetable oil.

Blend well.

Stir in nuts.

Pour into oiled 10 inch bundt pan.

Bake at 350° for 50 minutes or until cake springs back when touched lightly.

In small bowl, combine confectioner's sugar, water and vanilla.

Pour over top and down sides of cake.

Apple Roses

Source: Facebook

Description

This recipe is all over the internet. My sister Margie shared it with me. I've made them at least 3 times, but she hasn't tried them yet. I guess I have to make them for her when she comes for Thanksgiving.

Ingredients

- 2 apples, cored and pitted but not peeled
- 1 sheet frozen puff pastry, thawed
- 1 juice of 1/2 lemon plus water
- 3 tbsps apricot preserves
- 2 tbsps water
- 1/4 cup apple pie filling spices
- conffectioner's sugar for dusting

Instructions

By hand, or with a machine, core and slice the apples, but do not skin. Into a half bowl of water, add the juice of 1/2 lemon. Place the apple slices in the bowl of lemon water and microwave for 3 minutes. Drain the apples.

Mix the apricot preserves with the 2 Tablespoons of water and microwave for 1 minute.

Unwrap and roll out the thawed puff pastry sheet to a rectangle 1/8 thick. Cut the pastry into 2 x 9 inch pieces.

Spread each strip with jam. Lay 8 to 10 overlapping apple slices on the top half of each strip.

Sprinkle the apple slices with your pie spices.

Fold the bottom half of the puff pastry up over the apple slices.

Roll the entire strip so that you end up with the slices on top, looking like a rose.

Place them in greaded muffin tins.

Bake at 375° for 40 to 45 minutes.

Cool slightly and sprinkle with confectioner's sugar.

Notes

You've got to fool around with the puff pastry sheet to get the right size. You could make your own puff pastry---it's not really that hard---but I'd go with the frozen sheets the first time. There are lots and lots of variations. Some folks soak the apples in Rose water and wine. That would give a sweeter tast and a pink coloring to the apples. Others use a combination of red skinned and yellow skinned apples. You could maybe add nuts? or raisins? For Easter Brunch in 2016, Florida neighbor and friend Sharon Cross didn't use the apricot preserves. Instead, she substituted 1/4 cup cream cheese. They were really better!!!

Apple Strudel

Source: Margaret Muoio's Recipe Collection

Ingredients

- 2 1/2 cups Flour----Maybe 3 cups
- 1 cup sugar
- 1 tbsp baking powder
- pinch salt
- 1/2 cup oil
- 1 egg
- 1/2 cup orange juice
- FILLING:
- 4 Apples, sliced thin or grated
- 1 cup raisins
- 1 cup chopped nuts
- 1 cup coconut
- butter or margarine
- Jam
- cinnamon
- sugar

Instructions

Mix flour, sugar, baking powder and salt.

Make a well and add oil, egg and orange juice which have been beaten together.

Mix until dough is just firm enough to handle.

Set aside or refrigerate for 1/2 hour.

Roll a handful of dought to 1/4 inch thickness into a 6 inch by 8 inch strip.

Spread lightly with margarine, jam, coconut, raisins, nuts, apples, cinnamon and sugar.

Roll like a jelly roll.

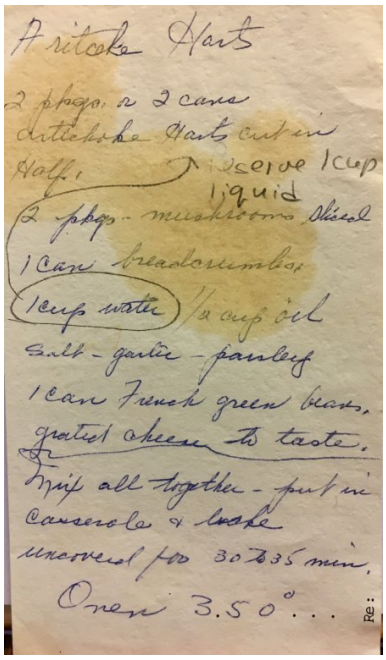
Use a cookie sheet that has been dusted with flour.

Put 3 to 4 loaves in each sheet.

Bate at 350° for 25 - 35 minutes.

Serve plain or dribble a light frosting.

Artichoke Hearts Casserole



Description

A favorite side dish of mom's.

Ingredients

- 2 pkgs Artichoke hearts, halved
- 2 pkgs mushrooms, sliced
- 1 can bread crumbs
- 1 cup water
- 1/2 cup oil

Instructions

Mix all ingredients.

Add salt, pepper, garlic salt and parsley.

Place in casserole and bake at 350° For 35 minutes.

May also add 1 can cut green beans.

Aunt Emma's Saturday Pot Roast

Source: Aunt Emma and Dennis

Description

During the week, Aunt Emma worked in the office at Crucible Steel. Aunt Pips worked in the back of the store as the butcher. Aunt Jeanna took care of the house and all the meals.

Saturdays were different. Aunt Pips still worked in the store, but Aunt Jeanna had to leave the house work and go down and help out in the store. There was plenty to do. Besides cashing out customers, Aunt Jeanna had to make up the grocery orders for delivery. Now-a-days, the big grocery conglomerates brag about how you can shop online, and your groceries will be delivered to your door. The Aunts in Midland were doing this in the 50's. People phoned in their orders and the bags were lined up and ready to go. Mo would do the deliveries. Whenever we were visiting from Rochester, I would get to go along and help out. Helping out meant that Mo sat in the car and I ran the bags up to each house. There was no need to knock, we were expected. I just went in the back door and left the bags on the kitchen table. There was no billing or collecting of money involved. That was some other department. I'm sure Aunt Jeanna kept an accurate tab.

Now to Aunt Emma. Most of Saturday she did cleaning and dusting in the house. She had her hair in curlers, as tho she was going to go out on Saturday night, but I think it was just so she'd look good at Sunday morning mass.

Anyway, Aunt Emma had to make Saturday's meal. She send someone down to the store and Aunt Pips would have a huge piece of beef ready. Aunt Emma would brown both sides in the Nesco oven. It sat on a stand next to the right side of the kitchen sink. After she browned the meat, she'd add a cup or two of water and let it stew for a while. As the day wore on, she added vegetables, some chopped carrots, sliced potatoes, a bit of celery and maybe some peas at the end. She didn't follow any recipe but the one in her head.

By the time Aunt Pips, Aunt Jeanna, Aunt Lucy and Aunt Detta came upstairs, they were treated to the best pot roast I can ever remember.

Muggy once quipped to me, "If it's Saturday, we having Aunt Emma's Pot Roast, or, if were having Aunt Emma's Pot Roast, it must be Saturday".

Anyone who showed up and plenty of people did, was treated to dinner and ice tea with lively discussion and extra helpings of love.

We do that maybe once a month now, but in Midland, it was a weekly occurrence.

Ingredients

Aunt May's Creme DiCocoa

Source: Aunt May Dalesio through Marge DiNardo

Description

This recipe is written in pencil on a "tiny" slip of paper. It will make lots of Creme DiCocoa! Great for Christmas. Daddy used to carefully put a scant teaspoon of cream on top of the cream dicocoa and let us each take a sip. Yum!

Ingredients

- 1 gal Alcohol
- 2 1/2 gal water
- 12 lbs sugar
- 4 ozs flavor

Instructions

There are no instructions with this recipe. Just mix everything together, being sure to dissolve the sugar...bottle it and enjoy.

Note from Dennis

Margie, I found this recipe on the internet:

2 cups vodka

1 cup sugar

1/2 cup cocoa powder (or 6 oz. unsweetened chocolate)

1/2 cup water

1 teaspoon vanilla

Make a syrup of sugar and water by heating on the stove. In an aging container (glass or ceramic), mix the chocolate, vodka and vanilla. Add the cooled sugar syrup.

Leave for 4 weeks, shaking the container weekly. After the fourth week, let the container sit undisturbed for an additional week.

Carefully pour off the liqueur. Discard the sediment left behind and then strain and filter the liqueur.

You can add 1/2 teaspoon glycerin to give a nice texture.

Bottle the creme and age for one more month before tasing.

Notes

Note from Dennis

I remember that last bottle Aunt May had made. It was about a gallon. It sat in the basement wine cellar at Uncle Jimmy's house. The gallon jug might have held bleach originally, or did she get it new somewhere? The wine celler was under the basement stairs at Uncle Jimmy's. Along the wall facing the Mauro's house, was Grampa Daley's wine press.

Aunt May's Ice Box Cake

Source: Aunt May---MaryAnne Dalesio

Description

This is IT!!!! It's the only dessert Aunt May ever made. We waited for it every holiday. I've never seen it anywhere in a cookbook or on the Internet.

Ingredients

- 2 pkgs graham crackers
- 1 pkg vanilla pudding
- 1 pkg Chocolate pudding

Instructions

Line a 9 X 13 pan with whole graham crackers.

Cook the chocolate pudding and pour over the crackers.

Let cool to room temperature.

Place a layer of graham crackers over the chocolate pudding.

Cook the vanilla pudding and pour over the crackers.

Crumble enough graham crackers to cover the top.

Refrigerate until set.

Notes

This recipe is from the days before instant pudding, but it would probably work as well.

Aunt Nettie's Pizza

Source: Aunt Nettie (Big Aunt Nettie)

Description

Aunt Nettie, who lived upstairs from us on Ontario Street, usually made a pizza for herself and Uncle Eddie on Friday nights.

We weren't invited up, but the fragrance was wonderful. If we were lucky, Mom had something that had to be delivered upstairs. We'd fight for the privilege because if we went up, Aunt Nettie was sure to offer us a piece.

Ingredients

- bread dough
- olive oil
- Garlilc
- oregano
- A hint of tomato sauce
- Anchovies

Instructions

Really simple.

Spread the dough.

Put all ingredients on top.

Bake at 400° For about 20 minutes.

Bagels....Bread Machine, New York Style

Source: CookiesRecipes.com

Description

Pretty good actually and not hard at all to make.

Ingredients

- 1 1/2 cups Warm water (110-115)
- 1 tbsp granulated sugar
- 1 tbsp vegetable oil
- 2 tsps Malt syrup or powder
- 2 tsps kosher or sea salt
- 4 1/2 cups Unbleached bread flour
- 1 tbsp dry active yeast
- Water mixture (below) for boiling before baking

Instructions

Preheat oven to 450°

Place ingredients in bread machine in the order the machine calls for (some require dry ingredients first, other require liquid first--check your manual)

Select the dough cycle.

Stop the machine after the first kneading (NOT the initial mixing cycle). This is 20 minutes with my machine.

Let the dough rest in the machine with the lid closed for 15 minutes.

Divide dough into 8 equal sections.

Form bagels by gather sections into bun like balls, then piercing with your thumb and twirling around your index finger.

Place on a lightly floured surface and rest for 15 to 20 minutes until slightly puffy.

KETTLE WATER

Fill a large cooking pot 3/4 full with water. Add 2 Tablespoons malt syrup or powder ad 1 teaspoon kosher or sea salt. Bring to full boil.

Reduce the boil and add 2 or 3 bagels at a time. Simmer on each side for 45 seconds.

Set the boiled bagels on a kitchen towel to dry

Transfer to a parchment lined baking sheet and sprinkle with toppings if desired. (sesame seeds, poppy seeds, munched garlic, minced onion, coarse salt, shredded cheese, chopped herbs)

Place the tray or trays into the oven and reduce the heat to 425°

Bake for 17 to 20 minutes until golden brown. (You can remove from the oven and put on an egg wash after 10 minutes, and then return to oven and finish baking.

Baked Macaroni

Source: Margaret Muoio

Description

This IS NOT like anything you'd get at a restaurant.

Ingredients

- 1 lb elbow macaroni
- 1 can Campbell's Tomato Soup
- milk
- 1/2 lb shredded cheddar cheese

Instructions

Cook macaroni in boiling, salted water and then drain.

While macaroni is cooking, heat soup that has been diluted with one soup can of milk.

Add cheese to soup and heat 'till melted.

Mix macaroni with soup mixture and spread in a buttered 9 x 13 inch baking dish.

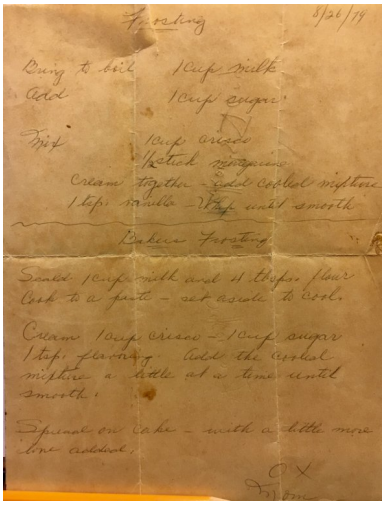
Bake uncovered at 350° for 30 minutes 'till bubbly.

Notes

This was a regular Friday night, no meat, dinner on Ontario Street. I only just learned (2018) that Margie did not like it. All these years, she never let on.

Baker's Icing aka Spry Icing

Source: Aunt Detta or Annie Monahan in PA



Description

This is a recipe my mom got from Aunt Detta in Midland PA. Aunt Detta was famous for her baking, especially wedding cakes! The recipe is in Mom's handwriting. I don't have the original she must have gotten from Aunt Detta.

You'll notice that there's a line at the bottom that reads "Spread on cake-with a little more love added". Was that part of the original, or did Mom add her own special touch?

The recipe from Mom's cookbook is the one I've always used.

Margie has a slighlty different version:

• 2 cup milk• 1 cup sugar • 1/2 cup spry • 1/2 cup oleo

• 1 tsp vanilla

From Margie: This recipe is written on a scrap of brown paper...maybe from the store in Midland...in pencil and with Monahan signed at the bottom.

Source: Mrs. Monahan, Midland PA (original with Margie DiNardo)

Ingredients

- 1 cup milk
- 4 tbsps flour
- 1 cup crisco
- 1 cup sugar
- 1 tsp vanilla

Instructions

Scald the milk and flour. Cook to a paste and set aside to cool.

Cream the crisco.

Add the sugar and flavoring.

Add the cooled mixture a little at a time.

From Margie: Scald 2/3 cup milk, then stir in 1 cup sugar and set aside to get cold. Cream 1/2 cup spry and 1/2 cup oleo or butter with 1 tsp. vanilla until fluffy. Then add the milk to the spry a small amount at a time, mixing well. Then spread on cake.

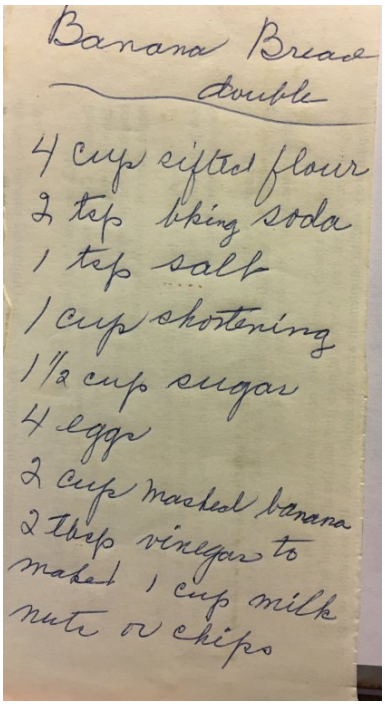
The language is all 'Monahan'...the punctuation is mine! Enjoy.

Notes

I have substituted 1/2 margarine and 1/2 butter for the crisco and I've used 10x sugar instead of plain sugar.

Banana Bread

Source: Margaret Muoio



Description

You'll notice a slight difference in Mom's handwritten note and the ingredient list I've given (amount of sugar). It also calls for sour milk, but Mom's makes the substitution of milk and vinegar.

Ingredients

- 4 cups flour
- 2 tsps baking soda
- 2 cups sugar
- 4 eggs
- 2 cups Bananas, Mashed
- 1 cup sour milk
- nuts and chocolate chips (optional)
- dash salt

Instructions

Mash bananas.

Beat eggs.

Add sugar, bananas and milk.

Sift dry ingredients into the banana mixture.

Add optional chips and nuts.

Pour into greased loaf pans.

Bake a 350° for 40 minutes.

Notes

If baked in small loaf pans, this makes a nice Christmas gift.

The small loaves also freeze well and can be taken out for unexpected company.

Banana Fudge Ring

Description

This is a simple cake that travels nicely.

Ingredients

- 1 pkg Chocolate fudge cake mix
- 1 pkg instant chocolate pudding
- 4 eggs
- 1 cup water
- 1 banana, mashed
- 1/4 cup oil

Instructions

Mix all ingredients together and pour into a greased, tube pan or bundt pan.

Bake at 350° for 45 - 50 minutes.

Can be iced with Hungarian Frosting or sprinkled confectioner's sugar.

Banana Muffins

Ingredients

- 3 tbsps vegetable oil
- 1 egg
- 1/4 cup skim milk
- 1 1/3 cups Bananas, ripe and mashed
- 1 cup whole wheat flour
- 2 tsps baking powder
- 1/4 tsp baking soda
- 1/8 tsp salt

Instructions

Spray 12 muffin tins or grease lightly.

Beat egg, oil and milk.

Stir in bananas.

Mix dry ingredients together and stir into banana mixture until flour is moistened.

Fill cups 1/2 to 2/3 full.

Bake at 400° for 15 minutes.

Let cool about 15 minutes before removing from pan to let firm up.

Bar-B-Q Sauce

Source: Little Aunt Nettie

Description

I think this is the sauce everyone from the Ontario Street area used when they had backyard graduation parties.

Little Aunt Nettie seemd to be the authority on it's preparation and I think mom got the recipe from her. I don't remember them ever using a pork for 'pulled pork' but I think pork would work as well as beef.

The Bar-B-Q was always made and served from one of those large, electric dutch ovens. I still have mom's and I still use it.

Ingredients

- 3 bottles Catsup
- 3 bottles Chili Sauce
- 12 green peppers
- 12 onions
- 1 tbsp vinegar
- 1 Small Handful Pickling Spices
- 1 tbsp worcestershire sauce
- salt
- pepper

Instructions

Notice that you begin by simmering tomatoes, but there are not tomatoes listed in the ingredients. Make a guess!

The recipe says to 'Simmer tomatoes in meat gravy for 1 hour'.

I suppose you would cook a roast of beef or pork in the dutch oven and remove it for pulling to add back to the sauce.

So,

Simmer the tomatoes in meat gravy for 1 hour.

Brown peppers and onions and add to the tomatoes.

Add chile sauce and catsup.

Let simmer for 1/2 hour.

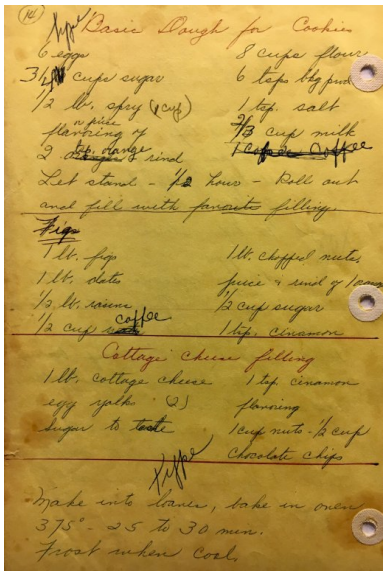
Add remaining ingredients, stirring constantly..

Add meat 1/2 hour before serving.

If plain sauce is desired--eliminate the spices.

Basic Dough for Cookies and Fillings

Source: Muoio-Dalesio Family


Basic Dough for Cookies
6 eggs
3½ cups sugar
½ lb. spry (1 cup)
1 pint flavoring of
2 oranges & rind
8 cups flour
6 tsp. bkg pwd
1 tsp. salt
⅔ cup milk
1 cup coffee
Let stand - ½ hour - Roll out and fill with favorite filling
Fig
1 lb. figs
1 lb. dates
½ lb. raisins
½ cup coffee
1 lb. chopped nuts
juice & rind of 1 orange
½ cup sugar
1 tsp. cinnamon
Cottage cheese filling
1 lb. cottage cheese
egg yolks (2)
sugar to taste
1 tsp. cinnamon
flavoring
1 cup nuts - ½ cup
Chocolate chips
Make into loaves, bake in oven
375° - 25 to 30 min.
Frost when Cool.

Description

There are MANY variations of this recipe. The 'fig filling' here is what most recipes call 'cuccidate'.

Mom's original fig filling calls for 'juice & rind of 1 orange'. I've changed that to grinding a whole orange with the figs and dates..

Her original also calls for '1/2 cup coffee' in the filling. I've left that off and instead added whiskey or bourbon.

There are a couple of other changes that you'll notice. Feel free to make some of your own. Mom would've welcomed that!

This simple dough works well with the fillings or as a drop cookie with flavorings added.

When Mom first typed this recipe up from this handwritten copy pictured here, she mistakenly typed "6 tablespoons instead of 6 teaspoons" of baking powder. 6 teaspoons is the correct amount, but I don't like them to rise so much, **so I use 2 teaspoons of baking powder.**

Mary refers to "cottage cheese cookies". I don't really remember Mom using cottage cheese. I thought she used ricotta and I always make mine with ricotta.

Ingredients

- 6 eggs
- 3/4 cup sugar
- 1 lb margarine
- 1/2 cup orange juice
- 1 tbsp orange rind
- 2/3 cup milk
- 8 cups flour
- 6 tsps baking powder

Instructions

Mix margarine, sugar and eggs

Add orange juice, orange rind and milk

Make a well of the flour and baking powder.

Add the creamed mixture.

Mom used to mix it with a fork, then use her hands until dough is firm enough to handle. I put my dough together with a Kitchenaid mixer.

Use a little extra flour if you need it.

Bake cookies on a greased cookie sheet at 375° for 15 minutes.

Bake loaves on a greased sheet at 350° for 25 minutes.

Notes

As she got older, mom would melt and cool the margarine before blending it in. It does work.

You could change the flavoring to lemon juice and lemon rind, of course.

PINEAPPLE LOAF: Mix 1 can of crushed pineapple with 1 cup of sugar and 3 tablespoons of cornstarch. Cook over low heat until thickened and cool. Roll a piece of dough about 1/4 inch thick and into a 10 by 8 rectangle. Spread pineapple. Roll like a jelly-roll.

NUT LOAF: Mix 2 cups finely chopped nuts, 1 Tablespoon cinnamon and 1/2 cup sugar with enough warm milk to make a paste. Roll a piece of dough about 1/4 inch thick and into a 10 by 8 rectangle. Spread with melted butter and then the nut mixture. Roll like a jelly roll.

RICOTTA CHEESE COOKIES: Mix 2 pounds of ricotta, 3/4 cup of sugar, some cinnamon, nuts, chocolate bits and vanilla flavoring. Roll a piece of dough 1/4 inch thick and drop mixture as in ravioli. Cut and seal. Brush with a beaten egg and frost after baking.

FIG COOKIES (CUCIDATE): Grind 1 pound of figs, 1/2 pound of seedless raisins and 1/2 pound of dates with a whole orange(skin and all). You may have to grind it twice. Mix in about 1 cup chopped nuts, 1/2 to 3/4 cup sugar, vanilla flavoring and 1/2 cup of whiskey or bourbon. Cinnamon and nutmeg could also be added and the liquor could be eliminated. Roll a piece of dough to 1/4 inch thick in a rectangle 10 by 3. Spread the fig mixture across the dough and roll like a jelly roll. Cut the roll into 1 inch pieces and bake with the seam down. Brush with beaten egg before baking and frost after baking.

SEED COOKIES: Beat 1 egg white with 1 teaspoon water. Roll a piece of dough into long strips. Cut in 1 and 1/2 inch lengths. Roll these in the egg wash and then in sesame seeds.

BOW COOKIES: Roll a piece of dough in long strips. Cut about 4 inches long and form into a bow or knot. Frost after baking.

Baumkuchen---Tree Cake

Source: Internet

Description

You can look up Baumkuchen....it's made by cooking strips in an open fire. This version takes advantage of modern day conveniences, like a stove!

Ingredients

- 7/8 cup butter, unsalted
- 1 cup Confetioner's sugar, sifted
- 7/8 cup cornstarch
- 5 1/2 ozs almond paste
- 1 1/2 tsps vanilla
- 1 pinch salt
- 2 egg yolks
- 6 egg whites
- 3/4 cup sugar
- 3/4 cup flour
- 9 ozs Semisweet chocolate
- 2 1/2 tsps vegetable oil

Instructions

Butter a 9 inch square pan, line it with parchment paper, butter the paper and flour it.

Position the rack of the oven at its lowest level and preheat the broiler. Cream the butter until light and fluffy.

Add the almond paste and beat until I smooth. Add the confectioner's sugar, cornstarch, vanilla and salt.

Beat in the yolks one at a time, beating well after each addition. In a separate bowl, beat the egg whites to soft peaks. Add the sugar slowly to stiff, glossy peaks. Fold the meringue into the yolk mixture.

Sift the flour over the wet mixture and fold together.

Spoon a small amount of batter onto the parchment and with a pastry brush, paint the batter on. Cover the paper completely with a thin layer. Place under the broiler and cook until light brown, about 1 to 2 minutes. Brush another layer of batter over the cake and place under the broiler again for 1 to 2 minutes. Continue this way until all the batter is used. Cool completely. Turn out of the pan and trim the edges clean.

In a double boiler, combine the chocolate and oil. Heat until smooth. With a pastry brush, brush one side of the cake with some of the chocolate. Don't make it too thick.

Cool completely. Allow to harden and turn the cake over. Brush this other side. Allow this to harden.

Cut the cake into 6 narrow strips, each about 1 1/2 inches wide. Brush the sides and top with the glaze and allow to set. Store in the refrigerator.

Notes

This is another complicated sounding recipe that is not really all that difficult to make. The resulting small cakes or cookies are beautiful. Each individual layer shows thru. Again, save it for special occasions. Wouldn't a dozen of so of these really make a cookie tray stand out? I only had a 11x7 pan. I broiled each layer for 4 minutes. I was out of squares of semisweet chocolate, so I used 12 ounces of chips.

Beef (or Veal) Goulash

Source: Margaret Muoio

Description

I've included this recipe because it was in Mom's file of recipes. The recipe card has food stains on it, as tho she had it out as she worked. My mother NEVER made beef goulash. She often made veal stew and I think this may have been the recipe she used. Her favorite saying was, "A good cook never lets the recipe get in the way".

Ingredients

- 1 1/2 lbs Beef cubes
- 2 tbsps flour
- 2 tbsps cooking oil
- 2 cups chopped onions
- 2 cups water
- 1 tbsp paprika
- 1 1/2 tsps salt
- 1 bay leaf
- 1 Clove, minced galic
- 1 pkg Medium Noodles

Instructions

Dredge meat in flour.

In large skillet, heat oil and brown meat.

Add onion and cook lightly.

Stir in water, paprika, salt, bay leaf and garlic.

Cover and simmer until the meat is tender, about 2 1/2 hours, stirring occasionally.

Cook noodles.

Serve goulash over noodles.

Beef Barbeques

Source: Little Aunt Nettie

Description

This recipe comes from Little Aunt Nettie. This was pretty much the go to item that was served at all the family gatherings, most often the graduation parties. They made it in the big table top roasters---everybody had one---and served it right from the roaster.

Ingredients

- 4 lbs Chuck Beef--cut into chunks
- 1 qt tomatoes
- 1/4 cup vinegar
- 1 tbsp sugar
- 1/2 cup Finely chopped onions and celery
- 1/4 jar worcestershire sauce
- 1/2 tsp dry mustard
- 1 tsp Chile Powderr
- salt and pepper to taste

Instructions

Mix all ingredients together.

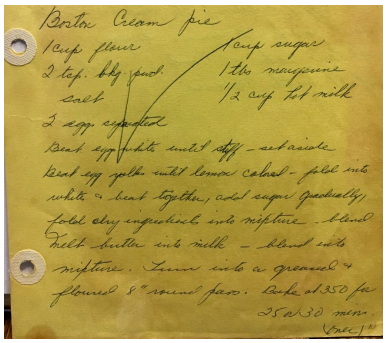
Cook about 3 hours or until meat can be shredded.

Shred with 2 forks.

Makes about 15 or 16 barbecues.

Boston Cream Pie

Source: Margaret Muoio



Description

This is the recipe mom used...you could bake any sponge cake recipe.

Ingredients

- 1 cup flour
- 2 tsps baking powder
- 1 cup sugar
- dash salt
- 1 tbsp margarine
- 1/2 cup Hot milk
- 2 eggs, separated

Instructions

Beat egg whites until stiff and set aside.

Beat yolks until lemon colored.

Fold the yolks into the whites and beat together.

Add the sugar gradually.

Fold all dry ingredients in and blend well.

Melt butter into the milk and blend this into the mixture.

Turn into a greased and floured 8 inch round pan.

Bake at 350° for 25 to 30 minutes.

Let cool.

Slice in half and fill with cream filling.

The original cream filling is on the back of the recipe copied above and is included later under 'cream filling'.

It's not the cream filling I use. Check out the one titled "Cream Puff Custard Filling."

Cover with thin chocolate icing.

Bow-Knots

Source: Margaret Muoio's Recipe Collection

Ingredients

- 6 eggs
- 3 tbsps sugar
- 3 cups flour
- 1/2 tsp vanilla
- 1/2 cup powdered sugar
- 1/4 tsp salt
- 2 tbsps butter
- 6 drops almond flavoring
- 3 cups peanut oil

Instructions

Beat eggs lightly.

Add sugar, salt, flavorings and beat well.

Place flour in bowl and cut in butter.

Blend in the egg mixture.

Knead until smooth, add more flour if necessary.

Let rest for 30 minutes.

Cut into several sections, and roll on a floured board until very thin.

Cut strips into 6 inch long and 3/4 inch wide pieces.

Tie into knots.

Fry in deep, hot oil for about 3 minutes.

Drain on brown paper and sprinkle with powdered sugar.

Braciole or Braciola

Source: Aunt Nellie thru Angela and Prudy

Description

Aunt Nellie Dalesio on Ontario St. was the only one I remember who made Braciole with her Sunday sauce. There doesn't seem to be a written recipe for it. Angela just rattles off the ingredients from memory. Of course, she's always willing to share, so here it is.

By the way, Prudy has a slightly different version. Angela uses bacon, but Prudy calls for Pancetta. Both really are pork, pancetta is just a fatty version of bacon.

Ingredients

- 3 lbs Round Steak or Top Sirloin
- 2 eggs, hard boiled
- 8 slices Bacon or Pancetta
- salt and pepper
- parsley
- garlic
- breadcrumbs
- Grated Cheese

Instructions

Pound the meat to thin and tenderize.

Salt and pepper to taste.

Sprinkle with parsley.

Place several slices of garlic.

Sprinkle with breadcrumbs and then grated cheese.

Cover all with slices of hard boiled eggs.

Lay bacon strips over all.

Roll up jelly-roll fashion and then tie witth string.

Brown on all sides in a lightly oiled pan and then place into sauce to simmer for 2 hours.

Notes

Check out the Martha Stewart video for how to expertly wrap and tie a meat roll in string. It's a good thing!

Bread

Source: Margaret Muoio's Recipe Collection

Description

Mom didn't make bread often, but she liked this recipe when she did. I think she also used it for pizza dough. I also remember her sending me to the small bakery on Ontario Street near North Street. They seemed to be the only one that would sell dough. (Randisi's and DiVencenzo's didn't).

Ingredients

- 1 1/2 cups flour
- 1 pkg dry yeast
- 2 tbsps sugar
- 1 1/2 tsps salt
- 1 cup milk
- 1 1/2 cups water
- 2 tbsps oil
- 1 egg

Instructions

Scald the milk.

Add the water and oil and let cool.

Make a well of the dry ingredients.

Add the liquid and egg.

Knead until well blended--about 1 minute.

Lightly grease the pan and dough.

Cover with a clean cloth.

Let rise in a warm place until doubled in bulk.

Knead again and form into loaves.

Put into greased loaf pans.

Let rise again.

Before baking, brush with beaten egg yolk.

Bake in 400° oven for 10 minutes. Then at 350° for 30 - 40 minutes.

Notes

It says to knead for 1 minute....that can't be right.

Brown Sugar Cookies

Source: Marie Mauro

Description

I've never made this cookie but I had to include it because it keeps alive the memory of some beloved Ontario Street neighbors.

9/15/2019...I made these. They came out just fine, not a big dea really.

I made about a half recipe.....it took almost 3 cups of flour. I think you should soak the dates in the boiling water and baking soda before you add them, and flatten the cookies a bit after putting the dough on the sheet.

Bake for about 12-15 minutes.

Ingredients

- 1 lb brown sugar
- 1 tsp vanilla
- 1 cup shortening
- 3 eggs
- 3/4 cup Boiling Water with 1 teaspoon baking soda and a pinch of salt
- 1 cup Nuts or Dates or Raisins
- As much flour as it takes

Instructions

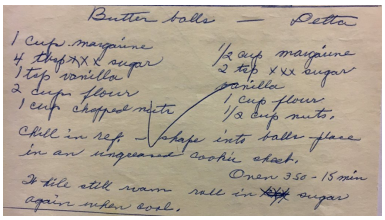
Oven 400°.

Cream sugar and shortening before adding the other ingredients.

Drop by teaspoon on greased baking sheet for 10 minutes.

Butter Balls

Source: Aunt Detta



Description

A Christmas Tradition!

Ingredients

- 1 cup margarine
- 4 tbsps confectioners' sugar
- 1 tsp vanilla
- 2 cups flour
- 1 cup chopped nuts (walnuts or pecans)

Instructions

Cream margarine with sugar.

Add vanilla

Mix in flour and nuts.

Chill in refrigerator.

Shape into balls or fingers.

Bake on ungreased sheet at 350° or 15 minutes.

While warm, roll in confectioners' sugar.

Roll again in confectioners' sugar when cool.

For Christmas:

2 pounds margarine

1 1/2 cups confectioners' sugar

4 teaspoons vanilla

8 cups flour

4 cups nuts

Notes

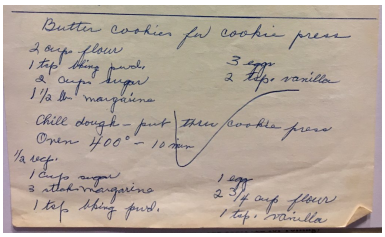
Some call these pecan sandies or Mexican Wedding Cakes

Joan's mom would roll the warm cookies in red or green sugar crystals for Christmas.

I use a cookie or ice cream scoop. If you want to form 'fingers' instead of 'balls' just roll the ball between your palms.

Butter Cookies for Cookie Press

Source: Probably the Mirro Cookie Press Booklet



Description

Mom always made these for Christmas.

Ingredients

- 1 tsp baking powder
- 2 cups sugar
- 1 1/2 lbs margarine
- 5 1/2 cups flour
- 3 eggs
- 2 tsps vanilla

Instructions

The original says, "Chill Dough".

Put thru cookie press.

Oven 400° -- 10 minutes.

Notes

I would:

Cream the margarine and the sugar.

Add the eggs and vanilla.

Add the dry ingredients.

You could also color the dough--like green if you use the Christmas Tree die.

Mom's original hand written recipe also has 1/2 recipe ingredients, but there is an obvious mistake with the flour.

Butterscotch Crunchies (Chinese Noodle Cookie)

Source: Margaret Muoio and also China Boy Chow Mein Noodles

Description

Mom didn't have butterscotch, so she used chocolate morsels.

She didn't like peanuts, so she skipped them.

You don't actually need the water!

She didn't use the can of chow mein noodles, she used a bag which has more noodles in it.

You could just follow the recipe for 'Noodle Clusters' on the bag of China Boy Chow Mein Noodles or on the can of noodles.

If you follow Mom's changes, remember to crunch up the noodles first to end up with smaller clusters.

Ingredients

- 3 ozs chow mein noodles (1 can)
- 1 cup salted peanuts
- 12 ozs butterscotch morsels
- 3 tbsps water

Instructions

Melt morsels over hot water.

Add water 'till smooth.

Remove from heat and stir in noodles and peanuts.

Drop by teaspoons onto waxed paper.

Notes

Like I said, just follow the recipe on China Boy chow mein noodles.

Cardunes

Source: Margaret Muoio's Recipe Collection

Description

We have a lot of fun describing this delicacy to friends. We know that it's quite delicious, but others kind of wrinkle up their noses when they hear their eating a weed that grows along the side of the road. Guess what? Wegman's now sells them in the produce section.

Ingredients

- 12 stalks Burdock
- 1 cup flour
- 1 egg
- 1 tsp salt
- 1/4 cup Grated Cheese
- 1 onion, minced
- 1 tsp parsley
- 1 tsp baking powder
- 1/2 cup milk
- 1/2 cup water
- dash Garlic salt or powder
- oil for frying
- lemon juice

Instructions

Wash burdocks to remove all dirt.

Par boil for 10 minutes.

Remove from water and cool.

Remove all stringy matter, as you would with celery.

Combine all ingredients above except for oil.

Dip in the batter.

Fry in hot oil.

Serve warm after sprinkling with a bit of lemon juice.

Notes

I always dip them in egg first and then the mixture of the other ingredients. I'm also not nuts about the lemon juice addition.

My sister Mary claims she cleans (de-strings) them before boiling. You decide.

We're getting away from frying too. Baking in the oven works kind of OK.

Casatiello-Easter Bread

Source: Cooking with Nonna.com

Description

This recipe is from a web-site. There are several versions available. I made it for Easter 2019 because I'm so frustrated at not being able to make Mom's Easter Fritatta.

It was really, really good. I'll make this at Easter from now on!

Ingredients

- FOR THE DOUGH:
- 1 pkg active dry yeast
- 1/2 tsp granulated sugar
- 1 cup Warm water (1/2 cup at a time)
- 4 cups all purpose or bread flour
- 5 ozs Lard or Butter
- 2 tsps salt
- 1 tsp course Black pepper
- FOR THE FILLING:
- 8 ozs Sharp provolone in 1/2 inch cubes
- 8 ozs Mortadella in 1/2 inch cubes
- 8 ozs Capicolla or Genoa Salemi in 1/2 inch cubes
- 1/2 cup Grated Romano
- 1/2 cup grated parmesan
- 1/2 lb Fresh Mozzarella in 1/2 inch cubes

Instructions

Grease a 10-inch tube pan with lard or butter.

Dissolve yeast in 1/2 cup warm water and sugar...surface will get foamy.

Form a well with flour or use a stand mixer with the dough hook.

Add the yeast, lard (or butter), salt and pepper and work it together.

Add the remaining 1/2 cup water and mix until a soft dough forms.

You may need a bit more water or flour.

Knead until the dough looks smooth and elastic.

(You can save a small bit of dough to form crosses over eggs if you choose to decorate the bread with them. I didn't).

Roll the dough into a large 18 by 14 inch rectangle.

Dot the dough with lard (or butter).

Sprinkle with the grated cheese, then spread the other cheeses and meats all over.

Sprinkle with a bit of fresh, black pepper.

Starting at the longest end closest to you, roll up jellrolll style making sure to tuck in the edges as you go.

Place in the tube pan and tuck the two ends together.

Spead lard (or butter) over the top.

Cover with plastic wrap and allow to rise in a warm place for 2 to 3 hours, until doubled.

Bake in a preheated 375° oven for a total of 45 to 55 minutes.

After about 30 minutes, remove it from the oven and remove the outside of the tube pan.

Coat the top and side with a mixture of one beaten egg and 1 Tablespoon of milk.

Return to the oven for 15 to 20 minutes.

You can test for doneness with a toothpick.

Cover for the last 10 minutes with foil if the top is getting too dark.

Cool the finished bread on a rack, then cut into slices.

Serve warm if you can or re-heat slices in a toaster oven lined with foil.

Cassata Filling

Ingredients

- 1 1/4 lbs ricotta
- 2 cups sugar
- 1 tbsp Chocolate bits
- 1 tsp vanilla
- 1 oz Cream did cocoa,
- walnuts

Instructions

Mix ricotta, sugar and flavorings by hand until smooth and fluffy.

Add chocolate and nuts.

Cut cake in half and pour in filling.

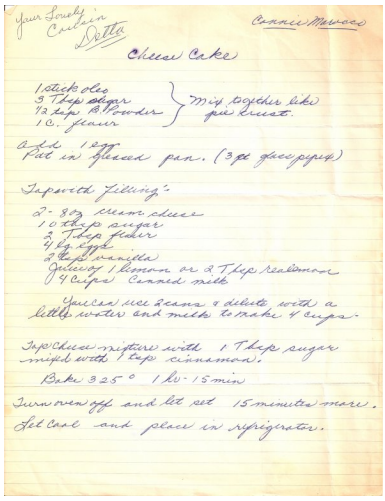
Top with other half of cake.

Sprinkle with confectioner's sugar.

Refrigerate several hours.

Cheese Cake (Aunt Detta)

Source: Connie Marocco (from Midland?) or Aunt Detta


Your Lovely Cousin
Detta
Connie Marocco
Cheese Cake
1 stick oleo
3 Tbsp sugar
½ tsp B Powder
1 C. flour
} Mix together like pie crust.
Add 1 egg
Put in greased pan. (3 qt glass pyrex)
Top with filling:
2 - 8oz cream cheese
10 tbsp sugar
2 Tbsp flour
4 lg. eggs
2 tsp vanilla
Juice of 1 lemon or 2 Tbsp realemon
4 Cups Canned milk
Use as cream & dilute with a little water and milk to make 4 cups.
Top Cheese mixture with 1 Tbsp sugar mixed with 1 tsp cinnamon.
Bake 325° 1 hr - 15 min
Turn oven off and let set 15 minutes more.
Let Cool and place in refrigerator.

Description

I found this recipe in mom's collection. I've never made it, but kept it because of the note on it. It's a hand written recipe and it seems to be from Connie Marocco. Her name is written on the upper right in the same handwriting as the recipe. However, on the upper left is another note and I think it's the same handwritting. It says, "Your Lovely Cousin Detta". I'll scan in the original and maybe the PA cousins can identify it.

Ingredients

- 1 stick oleo
- 3 tbsps sugar
- 1/2 tsp baking powder
- 1 cup flour
- 1 egg
- Top with filling:
- 2 pkgs 8 ounce cream cheese
- 10 tbsps sugar
- 2 tbsps flour
- 4 large eggs
- 2 tsps vanilla
- Juice of 1 lemon OR 2 Tablespoons Real lemon
- 4 cups canned milk OR 2 cans & a little water and milk to make 4 cups

Instructions

Mix the 1 stick oleo, 3 Tablespoons sugar, 1/2 teaspoon baking powder and 1 cup flour together as for pie crust.

Add the 1 egg.

Put in a greased pan. (3 quart glass pyrex)

MIx all the filling ingredients and pour into the crust.

Top the cheese mixture with 1 Tablespoon sugar mixed with 1 teaspoon cinnamon.

Bake at 325° for 1 hour and 15 minutes.

Turn the oven off and let set 15 minutes more in the oven.

Let cool and place in refrigerator.

What is '2 cans of milk'? Does she mean evaporated milk or condensed milk? My guess is that it would be hard to substitute milk and water for condensed milk, so I'd try evaporated milk.

Cheese Cake from Joan

Description

This recipe was in Joan's recipe book. It is remarkably similiar to the one Elaine Welland gave Joan in 2010. The difference is, this one works. The directions for Elaine's 'Cheese Pie' do not work.

The ingredients here are double what Elaine's are.

This cake is not baked with a graham cracker crust.

I use the crust from Elaine's recipe with this one and it is as delicious as Elaine describes.

BTW Joan and Elaine have been friends since high school. It makes sense that Elaine would have given Joan the recipe long ago. The second copy came when I requested the recipe, not realizing that Joan probably had it all along.

Ingredients

- THE FIRST LAYER
- 4 pkgs 8 oz cream cheese
- 1 1/3 cups sugar
- 6 eggs
- 1 tbsp almond extract
- THE SECOND LAYER
- 1 pt sour cream
- 6 tbsps sugar
- 2 tsps vanilla
- THE TOPPING
- 2 cans cherry pie filling
- 1 can tart cherries, well drained

Instructions

F*IRST*

Soften the cream cheese. Combine the cream cheese with the eggs in an electric mixer.

Add the 1-1/3 cups sugar and extract and mix well. Bake in a greased 9 x 13 pan (or graham cracker crust lined spring form pan) . Bake at 350° for 30 to 40 minutes.

Cool for 20 minutes.

SECOND

Combine the sour cream, 6 Tablespoons of sugar and vanilla. Pour this over the first layer and spread evenly.

Bake exactally 10 minutes at 350°

TOPPING

Make sure the cans of filling are refrigerated first. Combine the three cans of cherries and spread over the finished cake.

Cheese Pie (cake) Elaine Welland

Source: From the Brooklyn Dodgers secretary's wife, through Joan's best friend, Elaine Welland

Description

I've had to fool with this recipe a bit. When Elaine makes it, it is superb! I'm afraid the card she gave me has mistakes, so let me know how this works for you.

NB See also, Cheese Cake recipe from Joan.....it is very similar and I know it works.

Ingredients

- 1 1/4 cups crushed graham crackers
- 1/3 cup melted butter
- 2 tbsps sugar
- 1 lb cream cheese
- 1/2 lb creamed cottage cheese
- 1 cup sugar
- 3 eggs
- 1 tsp vanilla
- cinnamon

Instructions

Line a 10 inch pie plate or spring form pan with the mixture of graham cracker crumbs, melted butter and 2 T of sugar.

Mix the 1 pound of cream cheese with 1 cup of sugar. Add the 3 eggs, one at a time, and blend each in well.

Add the vanilla and cinnamon.

Bake at 375° for 30 to 40 minutes. Remove from oven and cool for 20 minutes.

Meanwhile, mix 1/2 pint sour cream with 1/2 teaspoon vanilla and 2 Tablespoons sugar.

Spread on top and put back in oven for 5 to 10 minutes.

After cooling down, put in refrigerator.

Notes

Elaine's recipe card adds:

We have made this cake since June, 1959. The recipe was given to Mom(Minnie Welland) by Mrs. Scott (Scotto). Her husband was the secretary to the Brooklyn Dodgers. They were getting a divorce. She did not want to go to California. They had two young girls. He had sons from a previous marriage.

Cherry Cake and Glaze

Source: Aunt Lena from Midland, PA

Description

I hope and think this is the recipe from Aunt Lena in Midland.

Ingredients

- 2 eggs
- 1 1/2 cups sugar
- 1 can Thank You Cherry Pie Filling
- 2 1/4 cups flour
- 1 1/2 tsps baking soda
- 1/2 tsp salt
- 1 tsp vanilla
- 1/2 cup Whole Nuts
- FOR GLAZE
- 3 cup sugar
- 1/2 cup butter
- 1/4 cup evaporated milk
- 1/2 tsp vanilla
- 1/2 cup Whole Nuts

Instructions

Grease and flour a cookie sheet.

Beat eggs and sugar on high speed until light and fluffy.

Add cherries, flour, salt, soda and vanilla.

Spread into pan.

Bake at 350° for 20-30 minutes.

Combine all Glaze ingredients except nuts in a small sauce pan.

Bring to boil for 2 minutes, stirring constantly.

Remove from heat and stir in nuts.

Let cool a bit and spread over the warm cake.

Notes

This is a recipe that Mom typed out. I believe she got it from Aunt Lena who made it at the Beaver County Home and Infirmary where she worked in the kitchen.

Chick Pea Filled Cookies

Source: Margaret Muoio's Recipe Collection

Description

These are pretty good. I keep thinking about just making the filling and using them with the Basic Dough for Cookies. I'm really not sure tho that baking them would be the same.

Maybe if they were baked on an oil covered sheet pan, like we've been doing with eggplant and cardunes???

The original recipe says, "Prepare the dough". Home cooks assumed everyone knew how to do this, why write it down?

Well, just in case:

Whisk the dry dough ingredients together and then add the liquids.

Knead the dough a bit and then let it rest for about 1/2 hour.

Ingredients

- DOUGH:
- 2 eggs
- 1/2 cup sugar
- 3 1/2 cups sifted flour
- 1/4 tsp salt
- 1 tsp vanilla
- 1/2 cup oil
- 1/4 cup water
- FILLING:
- 1 can Chick Peas
- 1 cup raisins
- 2 cups chopped nuts
- 1/2 cup sugar
- 1/4 cup honey
- 1 tsp cinnamon
- 1/4 tsp salt
- 2 tbsps jelly

Instructions

Prepare dough as noted above.

For Filling:

Cook peas in liquid for 20 minutes and drain.

Mix with remaining filling ingredients.

Divide dough into quarters and roll 1/4 at a time.

Roll very thin.

Cut into 3inch squares.

Brush edges with an egg wash to help seal.

Place filling in center of square and fold edges over like a ravioli.

Seal edges with a fork.

In hot oil, fry cookies for 2 - 3 minutes until lightly browned.

Drain and sprinkle with sugar.

Chicken Cutlets

Source: Joan Muoio

Description

Always make more of these when you're making dinner. They are so good the next day whether you re-heat them or make sandwiches.

Ingredients

- 4 chicken breasts
- 2 eggs
- 1 cup bread crumbs
- 1 cup Parmesian, grated
- chopped parsley
- Spices

Instructions

Fillet and pound the breasts.

Prepare a baking sheet by lining with parchment paper and coating with olive or coconut oil.

In first bowl, mix egg with salt, pepper, garlic powder and onion powder.

In second bowl, mix bread crumbs, parmesian and parsley.

Coat the fillets in the egg wash and then dip into the crumb mixture.

Lay them out on the prepared sheet and spray lightly with more of the same oil.

Bake in a 400 degree oven for 10 minutes. Then turn over and bake another 10 or 15 minutes until browned.

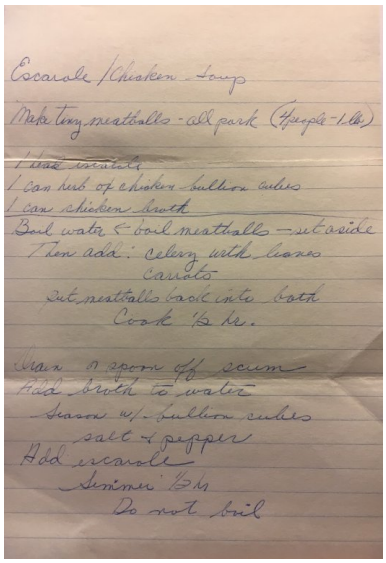
Notes

You'll notice that Joan doesn't coat the cutlets with flour. It's not to save time, but calories.

Mom often made a similar recipe, floured of course, but she used veal. Veal cutlets are much more expensive now, but they must have been cheaper when we lived on Ontario Street.

Chicken Soup with Escarole and Little Meatballs

Source: Margaret Muoio


Escarole / Chicken - Soup
Make tiny meatballs - all pork (1 pkg - 1 lb)
1 can sub of chicken bullion cubes
1 can chicken broth
Boil water & boil meatballs - set aside
Then add: celery with leaves
Carrots
Put meatballs back into both
Cook ½ hr.
Skim & spoon off scum
Add broth to water
Season w/ bullion cubes
salt & pepper
Add escarole
Simmer ½ hr
Do not boil

Description

This recipe IS NOT the same as the one in Mom's handwriting to the left.

When Joan and I make it, we always cook several chicken breasts in the broth and then add the pulled meat to the soup.

This was ALWAYS the first course at our family holiday gatherings. We'd alternate between our house and Uncle Jimmie's. Mom was the only one who made the soup though.

In later years, Margie became the "soup lady".

We called it soup with little meatballs. Restaurants began serving something called "Italian Wedding Soup".

When we attended a funeral in Midland (I think it was Uncle Nickie's), this was the soup they served, except they added a beaten egg just before serving. Muggy nicknamed it "Wedding and Funeral Soup".

Ingredients

- 1 lb ground pork
- 1 egg
- 1 cup breadcrumbs
- parsley, chopped
- 1 head Escarole
- 1 can Chicken broth, large
- 1 onion
- 3 carrots
- 4 stalks celery

Instructions

Mix pork, eggs, bread crumbs and parsley. Form into tiny meatballs. Cook in boiling water and set aside.

Saute onion. Add carrots and celery. Cook all in broth until carrots and celery are tender.

Season with salt and pepper. Add escarole and simmer for 1/2 hour.

DO NOT BOIL.

Mom always added bouilion cubes.

Niece Gina has been making the soup for the past 3 or 4 years (2020 now). She works in my downstairs kitchen each year. This year (2020) she noted that the recipe doesn't include chicken. I had to hem and haw a bit and said it must have been a mistake I made when entering the recipe. I had to call her the next day and tell her the REAL reason Mom's recipe doesn't not include a chicken. Mom never added a chicken! I guess she felt that the meatballs were enough. We began adding an actual chicken once we took over the soup prep.

Notes

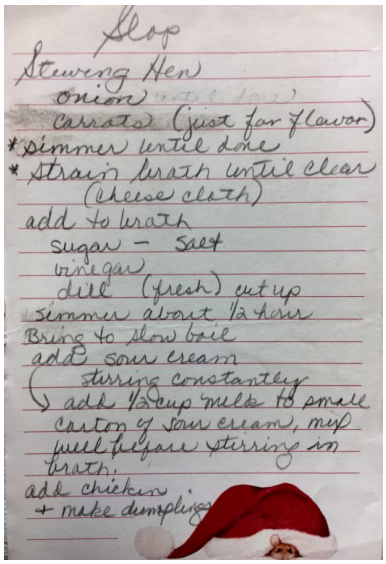
When Margie makes the soup, she doesn't cook the escarole in the soup. She steams it and then adds it to the

heated broth just before serving.

Have you heard the story about the time Mommie sent me to Star Market to get 'scadall' for the soup? I looked and looked but couldn't find 'scalall'. Mom took me back to the market and showed me right where it was. Of course, it was 'escorale', but she'd been using the half-English and half-Italian pronunciation.

Chicken With Dill Gravy---Called 'Slop' by some in Chicago

Source: Gramma Tillie Rezek



Description

This comes from Joan's Father's family in Chicago and Michigan.

Ingredients

- 1 Stewing Hen
- 1 medium onion
- 6 carrots (just for flavor)
- sugar
- vinegar
- dill (fresh), cut up
- ctn sour cream
- 1/2 cup milk

Instructions

Simmer the chicken, onion and carrots until done.

Strain the broth through cheese cloth.

Add to the broth: some sugar, salt, vinegar and dill.

Simmer this (without the chicken) for about 1/2 hour.

Bring this to a slow boil and add some sour cream mixed with 1/2 cup milk, stirring constantly.

Make dumplings.

Add the chicken to the gravy just before serving.

Chocolate Mayonnaise Cake

Ingredients

- 2 cups flour
- 1 cup sugar
- 1 1/2 tbsps baking soda
- 1 1/2 tsps baking powder
- 6 tbsps cocoa
- 1 cup mayonnaise
- 1 cup cold water
- 2 tsps vanilla

Instructions

Mix dry ingredients.

Add water and vanilla and blend.

Add mayonnaise and beat well.

Pour into tube pan or bundt pan.

Bake at 350° for 35 to 40 minutes.

Chocolate Walnut Puffs

Source: Mom's cookbook, but it might have come to her from Theresa Perry, Aunt Nettie's sister.

Description

This was a favorite cookie of Aunt Nettie who lived upstairs from us on Ontario Street.

Ingredients

- 12 ozs semi-sweet chocolate chips
- 1 tsp vanilla
- 4 egg whites
- 1 cup sugar
- 1 tsp vinegar
- 1 1/2 cups chopped nuts
- 1/4 tsp salt

Instructions

Heat oven to 350°.

Grease cookie sheet, or line with parchment paper.

Melt chocolate in double boiler.

Beat egg whites with salt until foamy.

Gradually add sugar and beat until stiff.

Add vanilla and vinegar.

Fold in chocolate and walnuts.

Drop by teaspoonful, or use an ice cream or cookie scoop, and bake about 10 minutes and let them set up on the cookie sheet for 5 minutes.

NB I've made this recipe WITHOUT the walnuts and they flattened out, but we ate them anyway! You might try adding a tsp of cream of tartar to the egg whites.

Notes

Here's the procedure from the original handwritten recipe:

(It leaves off adding the chocolate and nuts)

Heat oven to 350°

Grease cookie sheet.

Melt chocolate in double boiler.

Beat egg whites with salt until foamy.

Gradually add sugar and beat until stiff.

Add vanilla and vinegar.

Chocolate Whiskey Cookies (Italian Meatball Cookies)

Source: Mangione's Bakery on Norton Street???

Description

This is another one of those recipes with lots of variations.

Ingredients

- 4 cups flour
- 1 cup sugar
- 6 tbsps cocoa
- 1/2 cup shortening
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp black pepper
- 1 cups milk
- 2 ozs whiskey
- 1/2 cup chopped nuts
- 1/4 cup chocolate chips
- GLAZE
- 1 1/2 cups confectionery sugar
- 1 tsps vanilla
- 2 tsps water

Instructions

Cream shortening with sugar.

Add milk and whiskey and mix well.

Add rest of dry ingredients.

Then add nuts and chips.

If dough is hard, add a little more whiskey.

Drop by teaspoon on lightly greased or parchment lined pan.

Bake at 350° for 12-15 minutes.

Cool and glaze.

Place glaze mixture in a large bowl and mix.

Place cooled cookies in same bowl and toss cookies to coat with glaze, using a rubber spatula.

Dump cookies on sheet of wax paper or cookie drying rack and turn each one right side up and let glaze dry.

Notes

I always use a cookie scoop, sometimes called an ice cream scoop, to make sure the cookies are uniform. You'll need to roll the cookies after scooping them to make sure they finish up like meatballs.

With a medium scoop, the yield is 90 cookies. Remember: roll the cookies by hand to smooth them out when you use a scoop.

Christmas Tree Ornaments

Description

This is just a plain sugar cookie.....use any recipe you like: Cut out the shape....say a Christmas Tree. Then cut out a smaller Christmas tree in the center of that one. Fill the center cut out with crushed hard candy. Cut a hole int the top with a plastic straw to use later for hanging on the tree. Decorate with colored sugars. Remove from oven and let cool on the pan. I painted them with ‘Hodge Podge' to preserve them. Of course, if you don't Hodge Podge them, they can be eaten! Pass a ribbon through the hole you made on the top and form a hanger loop.

Ingredients

Cinnamon Rolls

Source: Unknown

Description

I like to put this recipe together in a bread machine before baking off in the oven. If you use a bread machine, make sure you know the order of ingredients. Some machines put dry ingredients first then wet. Others, do the opposite.

Ingredients

- For the Dough
- 1/4 cup Warm Water
- 2 1/4 tsps active dry yeast
- 1 1/2 tsps granulated sugar
- 3 1/2 pkg instant French Vanilla pudding
- 2 cups milk
- 1 Egg, beaten
- 4 cups all purpose flour
- 4 tbsps melted butter
- 1/2 tsp salt
- FOR THE FILLING
- 4 tbsps melted butter
- 1/2 cup sugar
- 2 tbsps cinnamon
- 1/4 tsp nutmeg
- chopped nuts, optional
- Cream Cheese Frosting
- 4 ozs cream cheese, softened
- 4 tbsps butter, melted
- 1/2 tsp vanilla
- 1 1/2 cups powdered sugar
- 1 1/2 tsps milk

Instructions

In a small bowl, combine water, yeast and sugar. Stir 'till well blended and set aside.

Make the pudding according the the box directions using the 2 cups of milk.

You will only use 1/2 of this pudding mixture. Using 1/2 the pudding, add the melted butter, egg and salt. Mix well. Add the yeast mixture to this and blend. Gradually add the flour and knead 'till smooth and elastic.

Place in a large, greased bowl. Cover and let rise 'till doubled (about 1 hour)

On a lightly floured board, roll out to 1/4 inch thick rectangle(about 21 x 10).

Spread the melted butter from the filling ingredients over the surface. Sprinkly the sugar, cinnamon and nutmeg mixture on top. Add the nuts. Roll tightly from the long side and press along the closing edge. Slice at 1 or 2 inch intervals. Place on greased pan, 2 inches apart. Cover and let rise again 'till doubled.

Bake at 350° for 15 to 20 minutes.

Frost with the cream cheese frosting.

Combine all ingredients and mix 'till smooth.

Clam Casino Casserole

Source: Margaret Muoio

Description

Mom had three versions of this recipe. She REALLY liked this appetizer!

Ingredients

- 4 cans minced clams
- 3 stalks celery, chopped
- 1 onion, chopped
- 1 pepper, chopped
- 1/2 stick butter, melted
- 11 slices bacon, fried crisp and crumbled
- 1 stack Ritz Crackers plus 6 more, crushed

Instructions

Drain 2 cans of clams, saving liquid.

MIx the 2 drained clams wtih the other 2 cans.

Add remaining ingredients.

If it's too dry, add some liquid from the drained clams.

Place in a greased, 9 x 13 casserole.

Bake at 350° until light brown and bubbly.

Serve with crackers.

Congo Cookie Bars

Description

This was a favorite of Mom's and mine. When I made it from a recipe she'd given Margie,yuk! Then along came Pinterest. Well, I made this Pinterest version today and it was the cookie I remembered. I kind of figured out what happened. Mom never made this cookie in a 9 x 13 pan. She always used a full cookie sheet pan. Well, that would require doubling the recipe! When she copied it over for Margie, she must have left the doubled version off the brown sugar. An easy mistake to make that I have done many times.

So, use this version. It is WONDERFUL! Just as I remember.....I have the original of Mom's with the mistake, but I'm not gonna publish that one!

Ingredients

- 2/3 cup Shortening or Margarine or Butter
- 2 cups brown sugar
- 3 eggs
- 2 3/4 cups flour
- 1 tsp vanilla
- 2 1/2 tsps baking powder
- salt
- 1 cup nuts
- 2 cup chocolate chips

Instructions

Cream together the shortening, brown sugar and eggs.

Add in the vanilla.

Mix in the flour, baking powder and salt.

Stir in the nuts and chocolate chips. The dough will be firm.

Spread the dough onto a greased cookie sheet.

Bake for 25 to 30 minutes at 350°. Do not overtake.

Let cool completely, and cut into 24 bars.

Cornstarch Cookies

Source: Mom's cookbook

Description

Don't double this recipe. It's way too hard to get the dough to come together. Make 2 recipes if you want more, like for Christmas. Also, this dough IS A DREAM to roll and cut. I use a pastry cloth that I dust with 10x sugar.

Mom always rolled them into one inch balls. Then she flattened the ball into an oblong shape with a floured fork. She claimed that the ridges held the icing better.

I usually roll them into balls and then flatten them with the bottom of a glass dipped in sugar.

You can ice them with a simple confectioner's icing or a cream cheese icing.

I also like to stamp them with a Christmas Cookie design. If you do so, you'll have to sprinkle with colored sugars before baking as the icing will fill in the stamped design.

An ice cream or cookie scoop makes uniform sizes.

One Christmas, Regina iced them with the pink icing and then drizzled a few white lines on top in an abstract design.

Ingredients

- 1 cup cornstarch
- 1 cup confectioner's sugar
- 2 cups flour
- 1 1/2 cups margarine (3 sticks)

Instructions

Mix dry ingredients together.

Blend in the margarine with a pastry blender until it looks like corn meal.

Blend with a spatula until the dough forms a ball.

Chill at least one hour or overnight.

Roll into one inch balls or 2 inch logs.

Put on greased cookie sheet or parchment paper lined sheet.

Press flat with a fork.

Bake at 300° for 25 minutes.

Frost with pink or white frosting.

Cream Puff Cake

Source: Allrecipes.com

Description

There was a reality TV show called "Cake Boss". Margot especially enjoyed it. It was about a bakery in New Jersey and the family who ran it. The bakery was handed down to the children from their dad. The dad's speciality was Cream Puff Cake. Sounds good, no? Anyway, I took this recipe from the Internet. It makes a cream puff pastry to fit a 9 X 13 pan. You could use a larger recipe and have it fit a sheet pan. This recipe puts the filling on top of the pastry. I think I would split the puff and fill it, just like a traditional cream puff.

This recpipe used a cream cheese filling. I would probably use the regular filling in this collection--the one with the secret ingredient from Savoia's bakery. Or, you could use this recipe but substitute Marscapone for the Cream Cheese. Or, you could use the recipe for 'Marscapone Whipped Cream Frosting!--which is my choice!

....and then there's always just regular pudding.

Ingredients

- 1 cup water
- 1/2 cup butter
- 1 cup all purpose flour
- 4 eggs
- filling
- 1 pkg Cream cheese (8 ounces)
- 4 cups milk
- 3 pkgs Instant Vanilla pudding (3.5 ounce)
- 1 Frozen whipped topping (12 ounce)
- 1/4 cup chocolate syrup

Instructions

Preheat oven to 400°

In a large, heavy saucepan, heat butter and water to boiling. Add flour and reduce to low.

Cook and stir until it forms a ball and pulls away from the pan. Remove from the heat.

Beat in the eggs, one at a time, beating well after each addition.

Spread this on the bottom and up the sides of an untreated 9 X 13 pan. You could also line the pan with parchment.

Bake at 400° for 35 minutes. Cool completely.

Filling:

Combine cream cheese and milk and beat until smooth.

Add pudding mix and beat until thickened.

Spread over cooled puff.

Top with whipped topping, and drizzle with syrup.

Cream Puff Custard Filling

Source: Margaret Muoio and Dennis Muoio with a little help from an old Italian at an old Italian bakery.

Description

Mom made this filling with vanilla flavoring. Sometime she'd get daring and use almond flavoring. I have a story which I've told many people about how I learned this variation while working at Savoia's Bake Shoppe on North Street.

Ingredients

- 2 cups milk
- 1/2 cup sugar
- pinch of salt
- 1/4 cup cornstarch
- 2 egg yolks
- 1/2 tsp vanilla flavoring
- 1/2 tsp orange flavoring

Instructions

These are standard custard filling directions.

Mix sugar and salt with 1 cup of the milk in a saucepan.

In a separate bowl, mix the cornstarch, egg yolks and remaining milk with a whisk.

Heat the sugar mixture over a medium heat while stirring.

When the mixture is just at the scalding point and begins to boil, remove it from the heat and add 1/4 cup of it slowly to the egg mixture and whisk it to prevent curdling.

Add this tempered mixture to the remaining sugar mixture, all the while whisking as you go (whisking, not whistling).

Return it to the heat and stir constantly until thickened.

Once again, remove it from the heat. Let stand for 1 minute and then whisk in the flavorings.

Cool this in the refrigerator with plastic wrap touching the top to prevent a skim from forming.

Fill puffs with the cooled cream just before serving.

Notes

As with any cooked filling, never add the flavoring while cooking the mixture as it will taste bitter.

The more fat in the milk, the richer the taste. Try half and half.

To make the cream really light, fold in a container of whipped heavy cream just before filling the puffs.

Of course, you could add cocoa to the sugar mixtue for chocolate.

Finally, many people just make regular pudding.

Cream Puff Ricotta Filling

Source: Margaret Muoio

Description

This is more like the cheese filling used in cannoli.

Ingredients

- 1 lb ricotta
- 3/4 cup confectionery sugar
- 2 tsps vanilla
- 1/4 cup chopped citron
- 1/4 cup chopped orange peel
- 1/4 cup chocolate chips
- 1 cup heavy cream, whipped

Instructions

Wring out the ricotta in cheese cloth and be sure to remove as much moisture as possible.

Whir the rioctta in a blender or through a wire strainer until it's very smooth.

Fold in the sugar, citron, orange peel and chips.

Add the vanilla.

Fold in the whipped cream.

Chill several hours or overnight.

Fill puffs or cannoli shells just before serving.

Notes

You can also tint this slightly green and add chopped pistaccio nuts.

Make sure you get as much moisture as possible out of the ricotta and then wring it some more. Otherwise, your filling will be very loose.

Cream Puffs

Source: Margaret Muoio

Description

Mom loved to make these. They were always a big hit for dessert. She never used them for appetizers but you could certainly fill them with things like seafood or chicken salad and just make them a bit smaller.

Ingredients

- 3/4 cup water
- 6 tbsps butter
- 3/4 cup flour
- 3 eggs

Instructions

Pre-heat oven to 375°.

Heat the water and butter to a full, rolling boil.

Remove from the heat and vigorously stir in the flour all at once.

Return to the heat and continue to stir until the dough forms a ball and leaves the sides of the pan.

Remove from the heat and let it sit for 10 minutes.

Add the eggs one at a time and incorporate each well before adding the next.

You can drop by spoonsful onto a parchment lined pan, or use a pastry bag with an open star tip for a more decorative puff.

You could also make 3 or 4 inch long fingers instead of the traditional puff.

Bake them for 30 minutes until golden.

Mom always sliced them when slightly cool and scooped out the insides. I find that if you bake them to completion, this isn't necessary.

Notes

The puffs really hold up best when you fill them just before use. Any time earlier and they become mushy.

Mom always sprinkled her finished and filled puffts with confectioner's sugar.

You could also drizzle some chocolate sauce over them.

Crepe Suzette

Source: Fannie Farmer Cookbook

Ingredients

- 1 cup flour
- 1/4 cup powdered sugar
- 1/2 tsp salt
- 2 eggs
- 1 cup milk
- 1 tbsp brandy - can use white wine but will change the taste
- OR
- 1 tsp vanilla

Instructions

Sift together the flour, powdered sugar and salt.

Beat the eggs, milk and brandy or vanilla in a mixing bowl.

Stir the dry into the wet ingredients.

Cover and let stand at least 1/2 hour.

Heat a 5 or 6 inch frying pan.

Grease lightly with salad oil.

If the batter is too thick, add a little more milk.

Pour just enough batter to cover the pan with a thin layer.

Tilt and swirl the pan so the batter spreads evenly.

Cook on one side, turn over and cook on the other side.

Serve warm by keeping in the oven.

Dandeloin Greens

Source: Margaret Muoio

Description

Any green could be used for this tasty tidbit.

Ingredients

- 1 lb dandeloin greens
- 2 tbsps peanut, vegetable or olive oil
- 1/2 tsp salt
- 2 tsps sugar

Instructions

Wash the greens well.

Drain.

Heat oil.

Place all ingredients in pan and stir constantly for 5 minutes.

Danish Puff

Source: Margaret Muoio

Description

This was a another favorite go to dessert of Mom's.

Ingredients

- LOWER CRUST:
- 6 tbsps butter, chopped
- 2 tbsps ice water
- 1 1/2 cups flour
- Top Crust
- 1 cup water
- 1 stick margarine or butter
- 1 cup flour
- 3 eggs
- 1 tsp almond flavoring
- FROSTING:
- 1 cup Confectioner's Sugar, sifted
- 1 tbsp margarine
- 4 tbsps milk
- Vanilla or Almond flavoring

Instructions

Lower Crust:

Cut the margarine into the flour, as in pastry dough.

Add the 2 tablespoons of water and blend together.

Divide dough in half and spead each into a 3 x 12 inch strip on an ungreased cookie sheet.

Top Crust:

Place water and margarine in sauce pan and bring to boil.

Add flour and stir until dough forms a ball as for cream puffs.

Remove from heat and add eggs one at a time, beating well after each.

Add flavoring.

Spread evenly over lower crust.

Bake at 400°, for 35 to 40 minutes.

Frosting:

Beat all ingredients together until smooth.

Spread over cakes while still warm.

Cut into slices and serve.

Date and Nut Cake

Source: Margaret Muoio'sRecipe Collection

Description

This was another cake that mom made often. She didn't ever use a 13 x 9 pan. It was always made in loaf pans. Margie has a similar recipe which uses smaller quantities.

9/17/2019.....I just discovered that Mom's original says:

2 tablespoons of margarine, heaping.

Ingredients

- 2 cups chopped dates
- 2 cups Warm Water
- 2 tsps baking soda
- 2 cups sugar
- 2 tsps margarine
- 2 eggs
- pinch salt
- 4 cups flour
- 1 tsp baking powder
- 1 cup chopped nuts
- 2 tsps vanilla

Instructions

Mix the dates with the soda in warm water and let sit for 5 minutes.

Cream the margarine (or shortening or butter) with the sugar.

Add vanilla and eggs.

Sift the flour, soda and salt.

Add the dry mixture to the creamed mixture alternately with the date mixture.

Bake at 350° in a 13 x 9 pan for 25 - 30 minutes.

Drop Cookies

Source: Margaret Muoio's Recipe Collection

Description

Mom had written on this recipe that it's from 'Little Mary'. I have no idea who that is. I've never made them, but they sound pretty good!

Joan made these on 9/15/2019, with a few modifications!!!

She Use purred prunes instead of shortening. She used a sugar substitute and split the flour so that one half was spelt and one half all purpose. She flattened them befor baking too. Holy cow. They weren't bad, really. She iced them with a confecitoner's sugar and rum vanilla.

Ingredients

- 3/4 cup crisco
- 1 cup sugar
- 3 1/2 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- 2 eggs
- 1 tsp salt
- 6 tsps orange juice
- 6 tsps lemon juice
- Grated Orange
- 1/2 cup sour milk

Instructions

The original says:

Drop by teaspoonful on greased cookie sheet.

Oven 375°, 15 minutes.

Frost with confectioner's sugar-orange juice.

Don't ya just love that?

Well I guess:

Cream the sugar and shortening (or butter or margarine).

Sift the dry ingredients together.

Alternately add the dry and wet ingredients to the creamed mixture.

Of course, you could make your own sour milk (1 Tablespoon of vinegar in 1 cup of milk).

You could even use buttermilk.

Dumplings

Source: Margaret Muoio's Recipe Collection

Description

Mom used these on stew.

Ingredients

- 3/4 cup flour
- parsley
- 1/4 cup milk

Instructions

Add all ingredients at once,

Stir till blended.

Drop by teaspoons in hot soup.

Cook 10 minutes uncovered.

Cover and let steam for 10 minutes more.

Easter Bread

Source: Rosella Rago

Description

This is not my mother's recipe. That one is on pp 88 and 89 in her 1991 collection of recipes cookbook.

If you use paper loaf pans, be careful not to burn the bottom of the loaves. Maybe place the pans on a tray in the oven.

Ingredients

- 3 1/3 cups bread flour
- 1/2 cup sugar
- 1/3 cup milk
- 1/2 tsp salt
- 2 tbsps butter
- 1/2 cup Warm Water (100 Degrees)
- 1 pkg active dry yeast
- 2 eggs
- 1 cup golden raisins
- 1 cup Candied Fruit
- 1 cup slivered almonds
- 1 tbsp Anise Flavoring
- 1 Tinted Raw Egg (optional)
- 1 Beaten egg with 1 Tablespon milk

Instructions

Scald the milk and stir in the butter. Set aside to cool to lukewarm.

Proof the yeast in the water and 2 teaspoons of sugar.

Mix the milk mixture, eggs, water, yeast, sugar, salt and anise.

Stir in one cup of flour and beat until smooth. Add 2 more cups of flour and knead until you have a soft dough.

Add more flour or water if necessary. Knead for about 8 minutes until smooth and elastic.

Place dough in a greased bowl and flip over to grease the top.

Cover with plastic wrap and let rise in a warm place until doubled--about 1 hour.

Turn onto a lightly floured board and thoroughly knead in raisins, candied fruit and almonds.

Divide in half and roll each into a rope 1 inch in diameter and 2 feet long.

Twist the two pieces together and form into a circle. Place in an 8 pan or lay onto a parchment lined sheet. Wet the ends to join. You can place tinted, raw eggs into some of the twists.

Lightly grease the top, cover with plastic wrap and let raise until doubled--about 45 minutes.

Preheat oven to 350°

Gently brush the dough with one beaten egg and 1 Tablespoon milk to create a shiny finish.

Bake for 30 to 35 minutes until golden brown. Remove from oven and cool.

Easter Fritatta

Source: Variant of Margaret Muoio's recipe

Description

This IS NOT my mother's recipe. That recipe is on page 84 of her recipe collection for 1991. I have NEVER been able to make mine as good as her's, so I've adapted it and came up with this one. It works for me.

Ingredients

- 30 eggs
- 1 cup Bisquick
- 1/4 lb Shredded, sharp Provalone
- 1/4 lb Shredded Asiago
- 1/4 lb Fresh Mozzarella Cheese
- 1 cup Shredded Parmesian
- 1/4 lb 1 inch pieces of Hot Capacola
- 1/4 lb 1 inch pieces of Ham
- 1/4 lb 1 inch pieces Prosciutto
- 8 Peeled and sliced Pepperioni

Instructions

The night before Easter:

Mix the eggs and bisquick by blender or mixer.

Add the remaining ingredients by hand.

Refrigerate overnight.

Easter Morning:

Place a Tablespoon of oil in frying pan.(You can use a cast aluminum skillet to duplicate Mom's technique or a cast iron skillet for mine).

Into hot oil, drop enough egg mixture to coat the pan about 1inch deep.

Cook slowly, using a spatula to separate the cooked bottom and letting the raw mixture pass thru.

When you have a solid omelette, flip it onto dish if you're using the aluminum pan. Re-oil the pan and when it's hot, slide the omelette back into the pan and complete the cooking.

If using the cast iron skillet, when the omelette is half done put the entire pan into a 350° oven until cooked.

Favorite Cake

Source: Margaret Muoio's Recipe Collection

Description

Like the title says, 'Favorite'. I think this might be the one mom used for family bithdays. A little butter cream icing was also added.

Ingredients

- 1/2 cup Spry (shortening)
- salt
- 1 cup sugar
- 1 tsp Flavoring
- 2 eggs
- 2 tsps baking powder
- 2 1/2 cups flour
- 1 1/4 cups milk
- 2 cups Nuts---optional

Instructions

Mix in the order given.

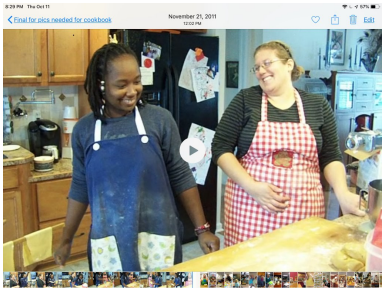
Oven 350° For 50 minutes.

Notes

You can see that this was a really quick cake to bring together. You could probably use any flavoring you like to change it up a bit. Margarine or butter would make it richer, as would sour milk or buttermilk. Cocoa in the buttercream would make it chocolate frosting.

Finger Sandwich Butter Cookie

Source: The Italian Bakery....by Lee Mangione



Ingredients

- 3/4 lbs margarine or butter
- 1 cup sugar
- 2 eggs
- 3 cups flour
- 1 1/4 tsp baking powder
- 2 1/2 tsps vanilla
- nuts
- Jam
- coconut
- Food Coloring (optional)

Instructions

Cream butter with sugar.

Add eggs, vanilla and optional food coloring.

Add dry ingredients and mix just until blended.

Use a large star tip and pip out 2 inch bars onto a parchment lined sheet.

Bake at 350° For 5-7 minutes.

Put cooled, baked cookies together with jam and dip in coconut or use melted chocolate and dip in walnuts.

Notes

Lee's original recipes calls for 1 1/2 eggs and 3 1/4 cups flour.

I modified it as above to make the dough easier to handle.

Fish Fillets in Beer Batter

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1 lbs Fish Fillets
- 1 cup flour
- 1/2 tsp paprika
- 1/4 tsp salt
- 1/2 tsp pepper
- 1 cup beer
- oil for frying

Instructions

Rinse fish, pat dry and cut into serving sized pieces.

Combine flour, paprika, salt and pepper.

Add beer gradually, stirring until smooth.

Dip fish in batter and let excess drip off.

Fry fish in hot oil until brown, turning only once.

Drain on paper toweling.

Notes

I guess you could just bake these on an oil covered sheet, or maybe even broil them.

Fish Fillets-Baked

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1 pkg Frozen sole or flounder fillets
- 1/3 cup Real Mayonnaise
- 1/4 cup Grated Parmesian Cheese
- 2 tbsps Fine Dried Bread Crumbs

Instructions

Thaw fillets, about 12 ounces.

Line a shallow baking pan with foil and greased.

Place fillets in pan.

Spread each with the mayonnaise.

Sprinkle on the cheese and then the breadcrumbs.

Bake at 375° Until lightly browned and the fish flakes easily and looks opaque...should be about 25 minutes.

Flourless Chocolate Cake

Source: Food Network

Description

This is just like eating fudge!

Ingredients

- 12 ozs Semisweet OR Bittersweet chocolate, chopped
- 12 tbsps Unsalted butter, (1 1/2 sticks)
- 1/4 tsp salt
- 6 large eggs
- 1 1/2 cups granulated sugar

Instructions

Preheat oven to 325°.

Spray a 9 by two inch spring form pan.

Put the chocolate, butter and salt in a microwave bowl.

Melt at 75% for 2 minutes. Stir and microwave again ‘till completely melted.

Beat the room temperature eggs and sugar with a hand mixer until light and thickened, about 8 to 10 minutes.

Fold the melted chocolate into the whipped eggs and completely combine.

Pour into the prepared pan and bake for about 1 hour and 25 minutes.

A toothpick inserted can be wet but not gooey.

Cool on a rack.

Remove the side of the pan and serve.

You can dust the cake with confectioner's sugar or sprinkled cocoa.

Add whipped cream of ice cream if you like.

Notes

I use "Wilton Bake Even Strips" to help keep a dome from forming.

You can expect a crispy, crackly top for this cake.

Fondant Icing

Source: Unknown

Description

I like this icing better for half moon cookies.

You can't really store cookies or cakes iced with this fondant in the refrigerator. A cool room would be better. You CAN store unused fondant in the fridge; just beat it well when you finally use it.

This recipe makes about 1 quart, which is at least twice as much as you'd need for a single recipe of half moon cookies.

Ingredients

- WHITE FONDANT ICING
- 9 cups confectioner's sugar
- 1/2 cup corn syrup
- 4 ozs white merckens coins
- 2 tsps almond extract
- CHOCOLATE FONDANT ICING
- 4 ozs Dark chocolate merkens coins
- 1/2 cup unsweetened cocoa powder
- 1/2 cup water

Instructions

NB Remove 1/2 cup confecioner's sugar and replace with 1/2 cup cocoa if you're making the chocolate recipe!

Place the sifted confectioner's sugar (and cocoa powder if you're making the chocolate version) in the bowl of your mixer.

Add the warmed corn syrup and the melted coins all at once and continue to mix until smooth.

Add the warm water, starting with just 1/2 cup first, then add more to adjust to your desired consistency.

Add the extract of your choice and food color if desired.

Forgotten Cookies

Description

This is a favorite of Joan's. She found it on the internet. The source is Betty White. Do you think it's THAT Betty White?

Ingredients

- 2 egg whites
- 3/4 cup sugar
- 1 tsp vanilla
- 1 cup chopped nuts walnuts or pecans
- 1 6 ounce package semi-sweet chocolate morsels

Instructions

Preheat oven to 350°. VERY IMPORTANT!

Line cookie sheet with foil or parchment. DO NOT grease.

Beat egg whites until very stiff.

Add vanilla.

Gradually beat in sugar.

Stir in nuts and chocolate chips.

Drop by teaspoon, or use an ice cream or cookie scoop, on cookie sheet.

Place in the preheated oven AND TURN THE OVEN OFF!!!!

Leave in the oven at least 3 hours, or preferably overnight.

The recipe can be doubled.

Notes

Be sure to pre-heat the oven before you begin. You want it to achieve the 350° before you turn it off for the baking.

Again, I use a cookie or ice cream scoop for uniformity.

French Onion Soup

Source: Spend with pennies.com

Description

Take the time....this is delicious.

Ingredients

- 3 onions, large, sliced
- 1 tsp Brown sugar, optional
- 1/3 cup butter
- 8 cups Beef broth, low sodium
- 1/3 cup dry white wine
- 1 bay leaf
- 3 tsp Sprigs fresh thyme
- 1/2 tsp pepper
- 1 tbsp worcestershire sauce
- 1 Loaf French bread
- 3 cups gruyere cheese
- 6 tbsps Parmesian, grated

Instructions

Slice onions 1/4 inch thick.

Cook onions, stirring occasionally, over low heat in melted butter.

Add optional sugar. And continue cooking for 45 minutes, until golden.

Add the wine, beef broth, bay leaf, thyme, black pepper and Worcestershire.

Bring to boil.

Reduce hear and simmer for 1 hour.

Remove the bay leaf and thyme.

Slice bread and brush with olive oi.. Broil 2 minutes per side until golden.

Ladle soup into bowls. Add two slices of bread. Top bread with cheeses and broil until golden and bubbly.

French Pancakes--Crepes

Source: Fannie Farmer Cookbook

Ingredients

- 2 eggs, beaten
- 1 cup milk
- 1/2 tsp salt
- 1 cup all-purpose or pastry flour

Instructions

Stir all ingredients until smooth.

Cover and let stand for at least 1/2 hour.

The batter should be thin--just thick enough to coat a spoon when dipped in it.

If too thick, stir in a little more milk.

Heat a 5 or 6 inch frying pan and grease lightly with oil.

Pour in just enough batter to cover the pan with a very thin layer.

Tilt and swirl the pan to spread the batter evenly.

Cook on one side, then turn over and cook the other.

Serve immediately or set aside to keep warn in the oven.

Garbonzo Bean Flour Pasta

Source: Me--Dennis Muoio

Description

I developed this recipe as an alternative to semolina pasta when I was on a no carbohydrate diet. Garbonzo beans or chickpeas or ceci (Mom called them cheechadees) are a legume. Most legumes when ground into flour are broken down in the digestive track and treated as starches. Garbonzo bean flour is the exception. It becomes a resistive starch and as such, travels through the body much like roughage. Therefore, there is no starch to sugar problem and it has the added benefit of being gluten free.

Ingredients

- 1 cup garbonzo bean flour
- 1 egg
- 1 tbsp olive oil
- 2 tsps water, if needed

Instructions

You can make the dough just like regular pasta---make a well of flour and add the egg and olive oil to the center. Slowly incorporate the wet ingredients into the flour with a fork and then knead.

I prefer to use the Kitchenaide or a small food processor.

Place the flour in the bowl of a small food processor with the blade attachment.

While pulsing, add the beaten egg.

If dough doesn't form, add water gradually until the dough forms and clings to the sides of the processor.

As with any pasta dough, you have to let it rest at this point. At least 1/2 hour, preferrably 2.

You can roll and cut it right away as there is not gluten to activate

Roll the dough to the desired thickness and then cut.

Notes

You can double this recipe, but I've never had any luck when I tried to triple or quadruple it.

You can also roll this dough out and then cut into 2 inch squares. Cook in boiling water as you would regular cut pasta, but instead, drain and season with your favorite spices and then bake at 400° for 20 minutes till golden brown around the edges. When cooled, these make a nice snack.

Georgia's Chocolate-Dipped Shortbread Cookies

Source: Betty Crocker site (with modifications)

Description

Georgia found and asked to make these cookies. We used a heart shaped cutter and then dipped half the heart in the chocolate.

For Valentine's Day 2020, I used my conversation heart cookie cutters and then dipped the bottom half of the cookie in the chocolate. (I was out of shortening which the original recipe called for to mix with the chips. I called the Nestle's help line. Did you know they had one? ---VeryBestBaking.com---They told me they never use shortening when melting the chips. They recommended canola or vegetable oil. I liked that combo much better than the shortening.)

Ingredients

- 1 cup butter
- 3/4 cup Confectioner?s sugar
- 1 tsp vanilla
- 2 1/2 cups flour
- 1 cup Semi-sweet chocolate morsels
- 1 tbsp oil

Instructions

Heat oven to 350°

Beat butter, confectoner's sugar and vanilla

Stir in flour

Add 1 to 2 Tablespoons butter if too crumbly

Roll dough to 1/4 inch

Cut out shapes

Re-roll scraps

Bake 14 to 16 minutes until light brown on the bottom

Remove from pan immediately and cool for about 1 hour

Melt the chips gradually in the microwave

Add the oil

Dip the cookies and set out to dry and harden

German Apple Kuchen

Source: Margaret Muoio's Recipe Collection

Description

I know this sounds A LOT like apple pie, but the crust is a bit different.

Ingredients

- KUCHEN:
- 3 cups flour
- 1/2 cup sugar
- 3 tsps baking powder
- 1 1/2 tsps cinnamon
- 1 tsp salt
- 1 Lemon rind grated
- 3/4 cup butter
- 2 eggs
- 1 tsp vanilla
- FILLING:
- 1/4 stick butter
- 1/2 cup sugar
- 1 tbsp flour
- 1/2 cup raisins
- 1/4 cup milk
- 4 lbs Apples, peeled, cored and sliced

Instructions

Mix dry Kuchen ingredients and lemon rind.

Cut in butter until it resembles corn meal.

Beat eggs with milk and vanilla and add to the flour mixture until moistened.

Divide dough in half and roll out to 1/8 inch to fit a 9 x 13 jelly roll pan.

Arrange apples over dough and sprinkle with remaining filling ingredients.

Roll out second dough and place over apples.

Make 4 gashes in the top.

Bake at 400° for 30 - 40 minutes.

German Potato Salad

Source: Evelyn Rezek

Description

This authentic recipe is NOT the warm type usually called 'German' potato salad.

Ingredients

- 3 lbs potatoes
- salt
- pepper
- 5 tbsps vinegar
- 1 cup mayonnaise
- 7 slices bacon
- 1 onion, medium
- celery salt

Instructions

Boil the potatoes.

You can peel or not.

Slice.

Cook the bacon and crumble.

Combine the mayonnaise, vinegar, bacon bits and the bacon fat and onion as for salad dressing

Mix into potatoes.

Add salt, pepper and celery salt to taste.

Let set up at room temperature for a couple of hours, then refrigerate.

Moisten with hot water and re-stir when served.

Gnocchi--Potato or Ricotta

Source: Margaret Muoio

Description

Mom was not fond of Gnocchi. She could make them, but rarely did. We always had them when we visited relatives in Midland and Margie and I pressured her to teach us. It's one of those recipes that she just put together, nothing was measured. I've tried to break it down to something anyone could follow.

Ingredients

- 4 Potatoes, large
- 1 tsp salt
- 1 Egg, beaten
- 2 1/2 cups flour
- dash Fresh nutmeg

Instructions

Cook the potatoes. (Originally, the potatoes were boiled which meant use Russetts as they have thick skins that don't absorb much water. I prefer to bake mine or microwave them so I often use yellow potatoes for the color.)

When about room temperature, peel them and work them through a ricer or food mill.

Add salt, nutmeg and egg to the potatoes.

Sprinkle 2 cups of flour on your work surface and add the egg and potato mixture.

Work the liquid gradually into the flour, using a fork at first, then your hands.

Don't over knead.

Roll out to lengths about a finger's thickness.

Cut into 1 inch pieces.

Pull each piece while pressing with a finger to make a hollow center.

Cook in boiling salted water till the majority of Gnocchi float.

Ricotta Gnocci

Use 4 cups of flour and 1 pound of Ricotta instead of the flour and potatoes above.

Notes

Mom always used just her finger to form them. Margie and I have discovered 'Gnocchi' boards in Italian speciality stores. These have a grooved surface that makes a pattern on the outside surface much like you get it you form your Gnocchi on the back of a fork which is something Mom also never did.

Half Moon or Black and White Cookies

Source: King Arthur Flour

Description

Famous as large (this recipe originally made 4 inch diameter cookies) delicatessan treats.

I prefer to use the 'Fondant Icing' (see separate recipe) for this cookie.

Ingredients

- 1 cup butter
- 1 1/2 cups granulated sugar
- 1 1/2 tsps salt
- 1 tbsp baking powder
- 1 tsp grated lemon rind
- 2 tsps vanilla extract
- 3 large eggs
- 4 1/2 cups all-purose flour
- 1 cup milk
- VANILLA ICING
- 3 1/3 cups confectioners' sugar
- 3 tbsps light corn syrup
- 3 tbsps Warm Water
- 3/4 tsp vanilla extract
- CHOCOLATE ICING
- 2 2/3 cups confectioner's sugar
- 3 tbsps light corn syrup
- 3/4 tsp vanilla extract
- 1/4 cup hot water
- 1/4 tsp expresso powder, optional
- 3/4 cup semisweet or bitter sweet chocolate chips, melted

Instructions

Preheat oven to 400°. Grease or cover with parchment paper cookie sheets.

Beat together the butter, sugar, salt, baking powder, lemon rind and vanilla 'till well combined. Beat in eggs one at a time, beating well after each additiion. Stir in flour alternately with the milk, beginning and ending with the flour. DO THIS GENTLY. DO NOT BEAT.

Use a muffin scoop to drop dough onto the sheet. With the wet bottom of a glass dipped in water, flatten or spread the dough to your desired size. Leave a bit of space between each as they'll spread.

Bake for 10 to 12 minutes 'till they're set or a light golden brown around the edges. Remove pans and let the cookies cool right on them.

Frost when cool. Make icing by whisking ingredients as listed.

Make vanilla icing first and ice half of each cookie **ON ITS BOTTOM**.

Make chocolate icing after vanilla icing dries and frost the rest of the cookie **ON ITS BOTTOM**.

This cookie will be the size of whatever you use to flatten it. A two inch glass makes a two inch cookie. A 4 inch pan makes a 4 inch cookie. A medium muffn scoop with a 2 inch glass makes a good size cookie for a cookie tray.

Half Moon or Black and White Cookies (2nd)

Source: New York Times & Gretchen?s Bakery

Description

I like this one better than the first, but can't drop the other one. I've included the fondant icing so both are in one place.

Ingredients

- COOKIE
- 2 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp baking soda
- 1/3 cup Sour cream OR whole milk yogurt
- 1/3 cup whole milk
- 2 tsps vanilla
- 1 tsp grated lemon zest
- 1/4 tsp almond extract
- 1/2 cup unsalted butter
- 3/4 cup granulated sugar
- 2 large eggs
- WHITE FONDANT ICING:
- 4 1/2 cups Confectioner?s sugar
- 1/4 cup Warm corn syrup
- 2 ozs White merkins coins
- 1 tsp Almond OR vanilla flavoring
- 1/4 cup Warm Water
- CHOCOLATE FONDANT ICING:
- 4 cups Confectioner?s sugar
- 1/2 cup cocoa
- 1/4 cup Warm corn syrup
- 2 ozs Dark chocolate merkens coins
- 1 tsp Almond OR vanilla flavoring
- 1/4 cup Warm Water

Instructions

Pre-heat oven to 375°

Whist together flour, baking powder, salt and baking soda.

In a separate bowl, whisk together sour cream, milk, vanilla, lemon extract and almond extract.

In mixer bowl, beat together sugar and butter until light and fluffy (5 minutes?). Beat in eggs, one at a time.

Beat in 1/3 of flour mixture, then 1/3 of sour cream mixture. Repeat until mixture resembles thick poundcake batter. Drop onto parchment lined sheets. Bake for 6 minutes, then rotate sheets and bake 6 minutes more. Transfer sheets to wire racks and cool for 15 minutes, then transfer cookies to rack.

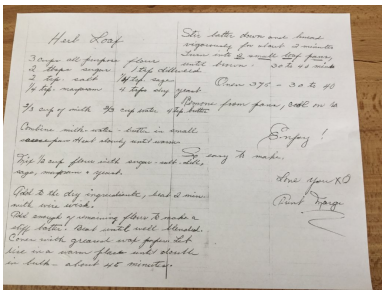
Make the fondant icing:

Sift the sugar (or sugar and cocoa if making chocolate). Add the warm, melted Merkens coins which have been mixed with the corn syrup. Add extract.

MIx in 1/4 warm water and add more if necessary.

Herb Loaf

Source: Margaret Muoio



Description

This is a recipe I remember mom making, but I never had a copy before 2017 when Cousin Angela gave me the one Mom had sent to her. It's a real treasure on so many levels, especially the last 4 lines.

Ingredients

- 3 cups flour
- 2 tbsps sugar
- 1 tsp dill weed
- 2 tsps salt
- 1/4 tsp Sage
- 1/4 tsp marjoram
- 4 tsps Yeast
- 2/3 cup milk
- 2/3 cup water
- 4 tsps butter

Instructions

Combine milk, water and butter in a small saucepan. Heat slowly until warm.

Mix with 1/2 cup flour with sugar, salt, dill, sage, marjoram and yeast.

Beat with wisk for 2 minutes.

Add enough of the remaining flour to make a stiff batter and beat until well blended.

Cover with a greased piece of wax paper and let rise until doubled in bulk, about 45 minutes.

Stir batter down and knead vigorously for about 2 minutes.

Turn into 2 small loaf pans and bake until browned.

375° For 30 to 40 minutes.

Remove from pans and cool on rack.

Notes

Notice the note at the end of the recipe. It is so my mother. And how about her beautiful handwriting?

Homemade Macaroni (Pasta--Egg Noodles)

Source: Margaret Muoio-from her mom, Angelina D'Alesio

Description

This is the recipe created by watching my mom put 'some of this' and 'a bit of that' together on the macaroni board that my dad made for her. Mom's "homemades" is our family's greatest treasure and memory.

Mom always used all purpose flour. I've made this with half semolina and half whole wheat flour. I've used a mixture of semolina-----half course ground and have fine ground. Most recently (2017), I've discovered "Caputo Imported Italian Semolina" flour. It's available at Italian specialty grocers, but is quite expensive there. You can go to Giambrone's on Mushroom Boulevard near Genesee Regional Market and get it. Maria's husband Garrett has a solid connection there and can get it for you if you run in to any resistance at the desk. Caputo makes several varieties of flours which are milled to different consistencies for different purposes. Make sure you get the 'Semolina' for your pasta. IT MAKES THE BEST PASTA EVER!!!

Ingredients

- 3 cups flour
- 4 eggs
- 2 tbsps olive oil
- 1 tsp salt

Instructions

Mom made a well of the flour and salt. She added the eggs and oil to the center and beat with a fork. She continued beating the liquid as she incorporated bits of the flour. Eventually, she used her hands to gather all the flour and then kneaded the dough for at least 15 minutes. This act of kneading is where she believed the secret ingredient (love) is added. She also said a 'Hail Mary' or two for insurance.

I use a Kitchenaid heavy duty mixer with the dough hook.

Recently, I've discovered that a bread machine on the manual setting works very well also.

After kneading, let the dough rest on your board for at least 1/2 hour. Two to three hours would be better.

Use a pasta machine if you have one.

Roll pieces of dough 3 or 4 times at the widest setting. Then gradually put through again until you have the desired thinness. Let those sheets dry a bit and then put through the pasta knives of your machine.

You can also just roll up and cup thin pieces. You can use the same dough for lasagna noodles or ravioli.

If you do make lasagna or roll ups or manicotti, you can just use the pasta after you roll it out. There's no need to cook the pasta in water first.

Mom let the sheets dry on broom sticks stretched between two chairs. She mixed the cut pasta with her fingers on a cookie sheet. I have NEVER been able to duplicate that technique, so I hang the fresh cut pasta on rods to dry before using. Judy Muoio always took that dried pasta and froze it for future use!

Notes

Honey Cake

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1/2 cup flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 Orange
- 2 eggs
- 3/4 cup sugar
- 1/4 cup oil
- 1/2 cup Brewed, cooled coffee
- 1/2 cup honey
- 1/2 tsp ground cloves
- Nuts, Fruit of the orange and raisins to taste

Instructions

Sift together flour, baking powder and baking soda and set aside.

In a large bowl, grate in the rind of the orange.

Add the grated rind to the eggs, sugar, oil, coffee, honey and cloves.

Mix well.

Pour flour mixture into bowl.

Add nuts, grated orange and raisins.

Pour into ungreased pan and bake at 350° For 1 hour.

Notes

I use a non-stick bundt pan for this and then cover with 10x sugar, or a simple orange glaze.

Hungarian Frosting

Ingredients

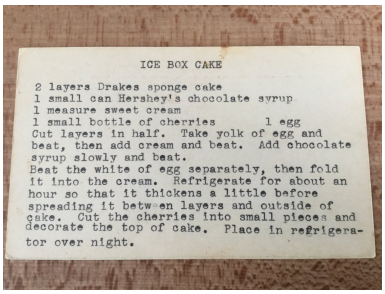
- 3 Unsweetened chocolate squares, melted
- 1 1/2 cups confectioner's sugar
- 2 tbsps hot water
- 1 egg
- 1/4 cup butter or margarine, softened

Instructions

Combine all ingredients and beat until soft enough to spread.

Ice Box Cake

Source: Evelyn Rezek


ICE BOX CAKE

2 layers Drakes sponge cake
1 small can Hershey's chocolate syrup
1 measure sweet cream
1 small bottle of cherries 1 egg
Cut layers in half. Take yolk of egg and beat, then add cream and beat. Add chocolate syrup slowly and beat.
Beat the white of egg separately, then fold it into the cream. Refrigerate for about an hour so that it thickens a little before spreading it between layers and outside of cake. Cut the cherries into small pieces and decorate the top of cake. Place in refrigerator over night.

Description

This is from Joan's Mom. It IS NOT the ice box cake that Aunt May made.

Ingredients

- 1 Layer of Drakes sponge cake
- 1 can Hershey's chocolate syrup (small)
- 1 Measure sweet cream
- 1 jar Bottle of cherries (small)
- 1 egg

Instructions

Cut layer in half.

Take the yolk of the egg and beat well.

Add the cream and continue to beat.

Add the chocolate syrup slowly and beat.

Beat the white separately and then fold it into the cream.

Refrigerate for about an hour so it thickens a little.

Spread the thickened cream mixture between the layers and outside the cake.

Cut the cherries into small pieces and decorate the top of the cake.

Place in refrigerator over-night.

Notes

I think I would let the filling drip down the sides a bit and maybe spread some over the top for the cherries to sit in.

Of course, you could make your own sponge cake.

You could use homemade or storebought Angel or Pound cake too.

Ice Cream Cones (sugar cones)

Source: New York Times

Description

My Grandaughter Georgia was with me on a trip to the Goodwill thrift store. She found what looked like a stove top pizzelle iron. It turned out that it was a Vitantonio iron for making sugar cones. Not only that, but it included a recipe from the New York Times. What a find! I made cones with it and they really came out very well.

Ingredients

- 3 egg whites
- 3/4 cup brown sugar
- 1/8 tsp salt
- 1/2 cup Melted and slightly cooled butter or margarine
- 1/4 tsp vanilla
- 1 cup flour
- 2 tbsps water

Instructions

Blend the egg whites, salt and brown sugar. Stir well.

Add the butter or margarine, vanilla, flour and water.

Chill this mixture for about 1/2 hour.

After heating the iron, grease the top and bottom with butter or oil.

Drop a heaping tablespoon on the iron, close and cook for about a minute and turning the iron over half way through.

Scrape the cookie off and immediately form a cone.

The original iron cam with two cones. One for wrapping the still warm cookie around and a second for slipping it into until cool and formed well.

I just wrapped the still warm cookie around a cone shaped form and then inserted it into a placstic stand for holding pastry bags.

The cones formed perfectly.

Once cooled, I dipped the tops in melted chocolate and filled the bottom with a bit more melted chocolate. Delish!

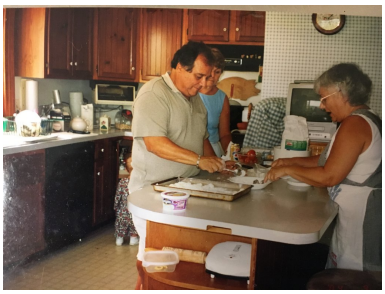
I froze the cones and just pulled out what I needed....no need to defrost.

Notes

Instead of folding into a cone shape, I don't see why you couldn't simply roll as a connoli shell and fill when needed.

Ice Cream Quickbread as a Mini-Muffin

Source: Off the internet



Description

This recipe was all over the internet as 'Insanely Easy Two Ingredient Ice Cream Bread', but made as a loaf cake.

I prefer to use a mini-muffin tin and use them as finger food or on a cookie tray.

You can use ANY flavor of ice cream. Vanilla* works, but specialites like 'Samoa' or 'Mint Chocolate Chip' are really good.

Ingredients

- 2 cups Any Flavor Premium Ice Cream, softened
- 1 1/2 cups Self-Rising Flour (you can make your own---see below)

Instructions

Spray the mini-muffin pan with non-stick spray.

In a large bowl, stir the softened ice cream until smooth. (You could microwave for about 30 seconds first).

Stir in the flour until just blended.

Scoop into the prepared mini-muffin tin.

Cook for 10 - 12 minutes in a preheated 350° oven.

Cool for 10 minutes then remove from pan.

Notes

To make 1 &1/2 cups self-rising flour:

Mix 1 & 1/2 cups all-purpose flour with 2 teaspoons of baking powder and 1/2 teaspoon fo salt.

*To plain vanilla ice cream, you could add:

2/3 cup chopped banana

1/2 cup chocolate chips, chopped peanut butter cups or any other candy bar

1/2 cup raisins, dates, dried cranberries or other dried fruit

1 teaspoon grated lemon, orange or lime zest

1 large apple, cored, peeled and chopped, then sprinkled with cinnamon and nutmeg

Ice Tea

Source: The Aunts in Midland through Theresa Daniels Lewis

Description

This was ALWAYS on the table at the house at 201 Midland Avenue.

Theresa Daniels Lewis sent it to me.

Ingredients

- 4 Tea Bags
- 2 cups sugar
- 2 Lemons, sliced
- 2 Trays of ice cubes

Instructions

Mix all the ingredients in a gallon jar and add water to the top.

Irish Soda Bread

Source: Sarah Kane (a friend from Florida)

Description

This DOES NOT taste like a traditional soda bread. It's more like an Easter sweet bread. It's really good toasted and buttered for breakfast. The recipe was given to me by a Scandanavian friend who lives with her Irish husband(he was raised in an Itlaian neighborhood in New York City). Sarah and Tom are good friends and neighbors of ours in Bradenton Florida.

I like this bread SO much, that I've decided to use it as Easter Bread. You can't braid it like regular bread, but you could have it in the kitchen and slice it for serving while keeping the braided one as a center piece on the table.

For Easter Bread: you could use anise flavoring or seed instead of caraway. Also, substitute the 'paradise mix' of candied fruit for the orange and add some slivered almonds too!

Ingredients

- 1/2 cup currants (or raisins)
- 3 tbsps Irish Whiskey
- 3 cups sifted flour
- 1 tsp salt
- 1 1/2 tsps baking powder
- 1 tsp baking soda
- 1 tbsp light brown sugar
- 1/4 cup chopped and dried candied orange peel
- 2 tsps caraway powder (ground caraway or caraway seed could be substituted)
- 1 1/2 cups buttermilk (more if necessary)

Instructions

Soak currants in whiskey at least 1 hour.

Sift flour with other dry ingredients.

Toss currants and whiskey thru flour mixture.

Mix the orange and caraway into the flour mixture.

Add enough buttermilk to make a muffin type dough.

Bake in a greased and floured 10 inch circular pan or skillet.

Bake for 45 minutes at 350°.

The bread should shrink from the sides.

Cool for a couple of hours before slicing.

Notes

Easter 2017....this recipe made 4 small loaf pans (5"0)

Italian Cookies (aka chocolate meatball cookies)

Source: Aunt Detta in PA

Description

I think these may be what some people refer to as 'Italian Meatball Cookies'.

Ingredients

- 1 tbsp spry
- 1 cup sugar
- 1 egg
- pinch allspice
- 1 cup milk
- 3 1/2 cups flour
- 1 tsp vanilla
- 1/2 cup raisins or nuts
- 4 tbsps cocoa
- 4 tsps baking powder

Instructions

From Aunt Detta's original:

Roll into a ball or drop by teaspoonful, or use an ice cream or cookie scoop, onto greased cookie sheet. Bake at 350° or 15 minutes.

I would:

Cream margarine and sugar.

Add the egg, milk and vanilla.

Mix in the flour, cocoa, allspice and baking powder.

Then add the raisins and/or nuts.

Notes

I'm a little suspicious about 1 tablespoon spry. I bet it's supposed to be 1 cup. Does anyone have a copy of this recipe to check the quantities against?

I made it as listed, and it came out just fine. Actually, they were good.

Italian Sponge Cake

Ingredients

- 8 eggs, separated
- 2 tsps lemon rind
- 2 tsps Flavoring
- 1 1/3 cups flour
- 1 1/4 cups sugar
- 1 1/2 tsps water
- 1/4 tsp salt

Instructions

In a large bowl, sift 1/2 cup sugar with flour several times to blend.

Beat yolks, water and lemon rind until light and then add flavoring (you could use all lemon or half lemon and half vanilla).

Gradually add flour mixture over beaten yolks.

Beat egg whites until foamy.

Add rest of sugar and salt to whites and beat until stiff.

Fold all together.

Pour into a 10 or 12 inch untreated tube pan or bundt pan.

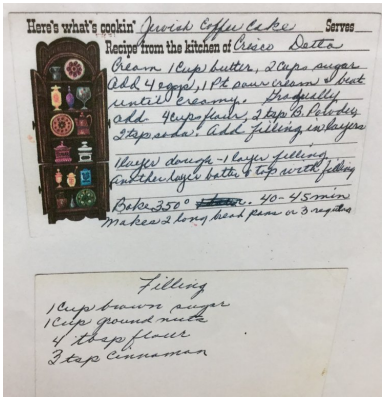
Bake in moderate over for 45 minutes or until cake separates from pan.

Remove from oven and quickly invert pan to cool for 1hour.

Goes best with Cassata filling, but you could use any you prefer.

Jewish Coffee Cake

Source: Aunt Detta of Midland PA



Description

This recipe came to me from Aunt Detta in Midland. It mentions that it's from "Crisco Detta". She gave herself that nickname after one of her visits to Rochester. At at local supermarket, she noticed that the cans of Crisco were priced less than Aunt Pips could get them for selling at the store. She picked up about 8 cans to bring back to Midland. The entire back seat of the car was covered with cans of Crisco!

Ingredients

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 1 pt sour cream
- 4 cups flour
- 2 tsps baking powder
- 2 tsps baking soda
- FILLING:
- 1 cup brown sugar
- 1 cup Ground Nuts
- 4 tbsps flour
- 3 tsps cinnamon

Instructions

Cream butter with sugar.

Add eggs and sour cream.

Beat until creamy.

Gradually add flour mixed with baking powder and baking soda.

Mix filling ingredients separately.

Put a layer of dough, then a layer of filling then another layer of dough and top with the remaining filling.

Bake at 350° for 40 to 45 minutes.

The recipe makes 2 long bread pans or 3 regular pans or a tube pan or a bundt pan.

Notes

Mom's good friend, Mary Fantauzzo, gave her a similar recipe, but it included 1 teaspoon a vanilla in the cake and called for running a knife through the pan as for marble cake. Sounds pretty good to me.

Joan's Rainbow Jello

Source: Joan Muoio

Description

This is a staple made by Joan and highly regarded for Thanksgiving. She also makes it for other gatherings and it's always greeted with "oohs and aahs".

Ingredients

- 5 boxes 4 serving size Jello, 5 different flavors
- 1 cup sour cream
- 6 1/4 cups boiling water

Instructions

Stir 1 1/4 cups boiling water into 1 flavor Jello. Stir for 2 minutes until completely dissolved.

Pour 3/4 of that into a 5 cup Jello mold and refrigerate about 15 minutes until set, but not firm.

Refrigerate the remaining Jello mixture from that original 1 1/4 cups Jello for 5 minutes until slightly thickened and gradually stir in 3 tablespoons of sour cream.

Spoon the cream cheese Jello over the plain Jello in mold and refrigerate 15 minutes until set but not firm.

REPEAT THAT SAME PROCESS WITH THE OTHER FOUR JELLO FLAVORS MAKING SURE THE JELLO IS COOLED TO ROOM TEMPERATURE BEFORE POURING INTO THE MOLD.

You will end up with 10 layers of alternating clear and creamy Jello.

Refrigerate 2 hours at least.

Unmold and serve.

Notes

You could of course use fewer layers of Jello if you're making a smaller mold.

Any round bowl or mold will work. You can get the molds like the ones pictured here from your favorite Tupperware source or check the thrift stores, really!

Joan's Sugar Cookie Cutouts

Source: Joan Muoio

Description

Joan takes a basic sugar cookie recipe and makes a few adjustments to use the dough for cutouts. She always makes these with the kids and has them help to decorate.

She chills the dough for a bit before rolling it out and she puts the dough between two pieces of wax paper to avoid using too much flour. (When I roll this type of dough, I use the pastry cloth that Joan made for me. It covers the whole top of the wood-surfaced work table that I have.)

Ingredients

- 1/4 lb butter
- 3/4 cup sugar
- 1 tsp egg
- 1/2 vanilla
- 1 tbsp Cream or Milk or Half And Half
- 1 1/2 cups flour
- 1/8 tsp salt
- 1/4 tsp baking powder

Instructions

Cream the butter and sugar.

Gradually add the sugar and beat until light.

Add the egg, vanilla and cream or milk or half and half.

Beat thoroughly.

Mix the flour, salt and baking powder together.

Add the flour mixture to the butter mixture and blend well.

Chill the dough in two or three parts.

Roll out between two sheets of wax paper.

Use cookie cutters and place cookies on parchment lined cookie sheets.

You can re-roll the scraps 1 or 2 times more.

Decorate the cookies on the sheets with colored sugars, chocolate chips, or candies.

Bake in a 350 degree oven for 8-10 minutes until lightly browned.

June 2022 Pound Cake for Strawberry Shortcake

Description

I made this cake to be filled and frosted with whipped cream. I used the stabilized whipped cream frosting recipe (stabilized with Mascarpone cheese).

I covered the top of the cake with sliced strawberries tossed in Strawberry Glaze (recipe here also). I filled in the gaps between the berries using a piping bag filled with the same glaze.

I baked it in an oversized rectangular pan. When cooled, I split the cake in half.

Ingredients

- 1/2 lb butter
- 1/2 cup shortening
- 3 cups sugar
- 5 eggs
- 3 cups all-purpose flour
- 1/2 tsp salt
- 1 cup Butterrmilk
- 1 1/2 tsps vanilla
- 1 box Instant vanilla pudding and pie filling

Instructions

Preheat oven to 325°.

Grease pan, then line with parchment paper.

Cream butter, shortening and sugar until light, fluffy and smooth.

Add eggs one at a time, beating well after each addition.

Sift the flour (minus the amount of pudding mix), pudding mix, baking powder and salt together.

Add the dry ingredients in thirds, alternately with the buttermilk and blend well after each addition.

Add the vanilla.

Pour the batter into the pan.

Bake for about 1 hour and 10 minutes until golden and it cooks away from the pan.

Cool for 10 minutes befor turning out of the pan.

Kipfuls or LIttle Nut Horns or Rugula or Jewish Cookie

Source: Aunt Angeline or Aunt Detta in PA

Description

Mom said she got this recipe from Aunt Angeline in PA but there's a story out there that Aunt Ang got it from Aunt Detta!!

Ingredients

- DOUGH:
- 4 cups flour
- 1 lb margarine
- 4 eggs, beaten
- 3 tsps baking powder
- 3 tbsps sour cream
- FILLING:
- 1 1/2 cups chopped nuts
- 1/4 cup warm milk
- 1 1/2 cups brown sugar
- 1 tbsp vanilla
- 1/2 tsp cinnamon

Instructions

Sift flour and baking powder together. Add margarine and mix as for pie crust.

Beat eggs well and add sour cream. Add egg mixture to flour mixture and mix until smooth.

Refrigerate until firm.

Mix filling ingredients well. Make sure it is soft enough to spread. If not, add a little more warm milk.

Roll a small piece of dough at a time as for crescent rolls. Spread the nut mixture on the dough.

Cut dough into wedge sections. Roll like a crescent roll, large end to pointed end.

Bake at 325° for 20 minutes. Don't overcook--just light brown. Ice when cool with a powdered sugar icing.

To roll the dough; mix 1 cup sugar with about 3 Tablespoons flour so the dough does not stick.

Notes

This is a big recipe. You can half or quarter it.

Niece Geriann substitutes 1/2 cream cheese and 1/2 crisco for the margarine.

You can use jam for the filling.

You can brush the tops with egg white and sprinkle with cinnamon before baking.

I found this note on the internet for rolling cookies like this one:

Heat oven to 350 degrees. Roll out dough 1/4 inch thick on a surface that has been dusted with equal parts confectioners' and granulated sugars (not flour), because the granulated sugar will act as ball bearings and help keep the dough from sticking. Cut into 2-inch squares. Place 1/2 to 1 teaspoon filling on center of each square. Overlap opposite corners of dough to the center over filling.

Kolacky Cookies

Source: Evelyn Rezek

Description

This is Joan's father's favorite cookie.

Ingredients

- 1 cup margarine
- 1 pkg cream cheese, (8 ounces)
- 2 tbsps sugar
- 2 cups flour
- 2 tsps baking powder
- 1/4 tsp salt
- jelly or preserves
- confectioners' sugar

Instructions

Thoroughly blend margarine, softened cream cheese and sugar.

Add flour, baking powder and salt.

Mix well.

Knead to form a stiff dough.

Roll to 1/4 inch thickness.

Cut with a 2 inch scalloped cutter.

Place on greased baking sheet.

Indent center of each and fill with jelly.

Bake at 350° for 20 minutes and sprinkle with confectioners' sugar.

Notes

These don't store very well, so make what you need, when you need them.

I found this note on the internet....note the rolling out mixture.

Heat oven to 350 degrees. Roll out dough 1/4 inch thick on a surface that has been dusted with equal parts confectioners' and granulated sugars (not flour), because the granulated sugar will act as ball bearings and help keep the dough from sticking. Cut into 2-inch squares. Place 1/2 to 1 teaspoon filling on center of each square. Overlap opposite corners of dough to the center over filling.

I made these for Georgia's 7/17 graduation party and I followed the note above. I actually liked forming these better than the way we used to which is in the original recipe. Be sure to pinch the two corners tightly, as I had quite a few open up.

Lemon Blossoms

Source: Renchen Greiner

Description

Our neighbor on Teresa Drive (Renchen Greiner) shared this recipe with me.

I usually weigh the dry ingredients so I can halve the recipe.

The 1/2 recipe yields 36-38 using the smallest scoop which is about a tablespoon of batter.

Ingredients

- 1 pkg Yellow cake mix
- 1 pkg Instant lemon pudding (3 1/2 ounce)
- 3/4 cup vegetable oil
- 4 eggs, large
- GLAZE
- 1 Lemon, zested
- 1/3 cup fresh lemon juice
- 4 cups Confectioner's Sugar, sifted
- 3 tbsps vegetable oil
- 3 tbsps water

Instructions

Spray the cups of a mini-muffin pan with non-stick spray.

Combine the cake mix, pudding mix, eggs and oil.

Blend with a mixer for about 2 minutes, 'till smooth.

Fill the mini-muffin cups about half full.

Bake for 10 minutes at 350°.

Turn out onto a towel.

You can glaze them while warn, or let them cool first.

GLAZE

Mix the sifted confectioner's sugar with the lemon juice, zest, oil and water 'till smooth.

I usually toss them in the glaze and coat all sides. You could just glaze the tops.

Let set for at least an hour before storing.

Lemon Iced Sugar Cookies

Source: Unknown

Description

This isn't just an ordinary sugar cookie....and when you add the lemon icing, it's really popular!

Ingredients

- 1/4 cup butter
- 1 cup sugar
- 1 egg, slightly beaten
- 1/2 cup Buttermilk OR Sour Cream
- 2 cups Flour, heaping
- dash salt
- 3/4 tsp baking soda
- 1 tsp Fresly ground Nutmeg

Instructions

Sift the flour, salt, baking soda and nutmeg together.

In a separate bowl, cream the butter and sugar until fluffy. Add the egg and milk OR sour cream and mix well.

Combine the dry ingredients with the butter mixture.

Drop by tablespoon onto an ungreased or parchment lined sheet. Leave these dollops if you want snowball type cookies.* Flaten with a water moistened spoon if you want a flat cookie.

Bake for 8 to 10 minutes at 350° until golden brown on the bottoms.

Let cool completely

For the icing:

Sift 2 1/2 cups confectioner's sugar. Blend in 2 tablespoons of butter.

Add the rind of 1 or 1 1/2 lemons depending on your taste.

Add the juice and pulp from the lemons to get the spreading consistency you like

Notes

There is no liquid flavoring in this cookie. Hmmmmm

You can form them, of course, with a scoop for uniformity.

If you make a smaller cookie, you can make a thicker icing and make sandwich cookies.

* I made these in a hurry one day and just used a scoop and didn't flatten. They really came out well. I'll probably do them this way each time.

Linzer Tarts

Source: Joan through her mother Evelyn Rezek

Description

Delicate cookies, always a hit.

Ingredients

- 1/2 cup sugar
- 1 cup margarine
- 1/4 tsp salt
- 1 egg
- 2 1/2 cups flour
- preserves or jam
- confectioners' sugar

Instructions

Cream the butter with the sugar.

Add the egg, beating well.

Sift the flour and salt together, then add all at once to the creamed mixture, beating with a spoon and finally mixing by hand until the dough is soft and pliable.

Refrigerate at least 2 hours before rolling.

This is an extremely short dough. Roll it on a floured pastry cloth or between two sheets of wax paper.

Roll to 1/4 inch thickness.

Cut into small rounds, 2 or 3 inches in diameter.

Cut the centers out of half of the rounds.

Bake in a 375° oven for 7 to 10 minutes.

Cool on wire rack.

Place a dab of preserves or jam on each round.

Sprinkle the tops with confectioners' sugar before placing on top of the jammed bottom, sandwich style.

London Broil Marinade

Description

This was a favorite from Joan's Mom.

Ingredients

- 2 tbsps salad oil
- 1 tbsp minced garlic
- 3/4 cup Chili Sauce
- 1 tbsp brown sugar
- 1 cup Catsup
- 1 tbsp horseradish
- 2 tbsps honey
- 1 cup wine vinegar
- 2 tsp dry mustard
- 1 cup water

Instructions

Marinade a cut of flank steak for about 1 hour.

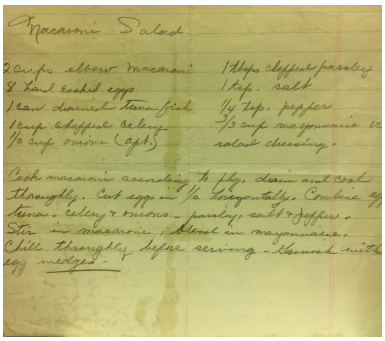
Broil on the grill:

rare--20 minutes

medium--25 minutes

well--30 minutes

Macaroni Salad


Macaroni Salad
2 cups elbow macaroni
8 hard cooked eggs
1 can drained tuna fish
1 cup chopped celery
½ cup onions (opt.)
1 tbsp. chopped parsley
1 tsp. salt
¼ tsp. pepper
⅔ cup mayonnaise or salad dressing.
Cook macaroni according to pkg. Drain and cool thoroughly. Cut eggs in ½ horizontally. Combine eggs, tuna, celery, onions, parsley, salt & pepper. Stir in macaroni, blend in mayonnaise. Chill thoroughly before serving. Garnish with egg wedges.

Description

I don't remember Mom making this. Aunt Nellie usually did. She also used macaroni rings, not the elbows Mom has listed.

Ingredients

- 2 cups elbow macaroni
- 8 hard boiled eggs
- 1 can Tuna Fish, Drained
- 1 cup celery, chopped
- 1/2 cup onions
- 1 tbsp parsley, chopped
- 1 tsp salt
- 1/4 tsp pepper
- 2/3 cup Mayonnaise or Salad Dressing

Instructions

Cook macaroni according to package, drain and cool thouroghly.

Cut eggs in 1/2 horizontally.

Combine eggs, tuna, celery, onions, parsley, salt and pepper.

Stir in macaroni.

Blend in mayonnaise.

Chill thoroughly before serving.

Garnish with egg wedges.

Notes

I included this recipe because it's in Mom's handwriting. I don't ever remember her making this. If she did make macaroni salad, she never used a recipe and I never saw her garnish anything with egg wedges; egg slices yes, but not wedges.

Machine Cookies

Source: Margaret Muoio's Recipe Collection and Mrs. Romano

Description

Oh my, these are a favorite of mine. Mom made them with a cone shaped tip that fit over her meat grinder. I used to have that tip, but lost it over the years. I called on my brother Jim and he came through, once again, and I now can crank out these beauties. Actually, the cone fits on the Kitchenaid mixer, so I don't really do the cranking. I hope mom doesn't mind.

In March of 2019, I finally got this right!!! I used egg yolks only and that made a huge difference. I connected a large star tip (Ateco #825) with a large coupler to my kitchen aid meat grinder. I baked them at 325° for about 20 minutes and they were perfect!

In February of 2020 while down in Florida, I didn't have the meat grinder or my Kitchenaid mixer. I made the dough, rolled it into ropes and then flattened a bit with the tines of a pastry brush.

Ingredients

- 1 lb crisco
- 1 1/2 cups sugar
- 6 eggs
- 1 cup milk
- Flour as needed
- 1 orange rind
- 3 tsps baking powder
- Anise Flavoring
- 1 cup nuts

Instructions

The original says:

Mix all ingredients.

Dough should be firm.

Put through machine.

Bake at 375.

Try this:

Cream the sugar and crisco (neither margarine or butter yields the right texture)

Mix in the wet ingredients

Add the dry ingredients

You'll probably need about 5 cups of flour....just add it slowly till 'the dough feels right'

Watch them baking till lightly golden on bottom and top.

Machine Cookiesâ€”-Two

Description

If you've looked at the recipe for ‘Machine Cookies' that comes from Mrs. Romano, you know that this is a favorite of mine and I have researched and tested and sampled many, many versions of the recipe.

I'm adding this one separately because it's one I like best. IT IS NOT the one I remember from Ontario Street. Actually, I like it better. It is a biscotti type but it also stands well on it's own. I plan on including it with Christmas cookies.

The recipe comes from a book *NellaCucina*by Mary Ann Esposito. She calls it Biscotti di Mamma (Ma's Cookies). She makes it with a pastry bag (which you could do) but she tells that the older folks made it with a funnel attached to a meat grinder. Sound familiar?

I include the recipe as she has written it in her book, but I also modified it and those changes are listed below.

Ingredients

- 3 1/2 cups flour
- 3 tsps baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 4 eggs, large
- 2 cups sugar
- 1 cup Melted and cooled shortening
- 2 tbsps lemon juice
- 1 tbsp vanilla

Instructions

Sift the flour, baking powder, baking soda and salt together.

In another bowl, whisk the eggs with sugar until light and lemon colored.

Add the cooled, melted shortening, lemon juice and vanilla. Whisk in well.

Gradually add the flour mixture and blend all. Let the batter/dough sit covered, for 5 minutes.

You can fill a tipless pastry bag or one with a large star tip and form 3 inch long cookies, or s shapes, rings or figure 8's. You can just roll finger thick lengths too.

Bake at 350° for 12 to 15 minutes, until a pale golden color.

Notes

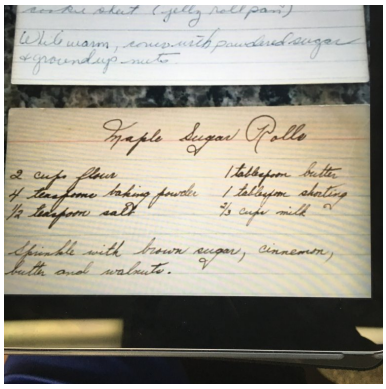
I add 1/2 cup more flour if necessary so I have a firmer dough that can feed through the meat grinder attachment of a kitchen aid mixer. You can use the sausage stuffer attachment or the one my brother Jim made specifically for this cookie. You'll also find that Ateco star tip #825 works very well.

You can substitute orange juice for the lemon and whichever one you use, add the rind too.

On 3/2020, I made a 1/2 recipe...they were too soft...piped nicely but flattened as they baked.So, I guess the recipe needs the extra flour!

Maple Sugar Rolls

Source: Margaret Muoio



Description

Margie found this recipe in Mom's handwriting. I'm guessing that it's like a breakfast cinnamon roll. Someone please it try and let us know.

Ingredients

- 2 cups flour
- 4 tsps baking powder
- 1/2 tsp salt
- 1 tbsp butter
- 1 tbsp shortening
- 2/3 cup milk

Instructions

There are no directions on the recipe for putting the dough together or rolling it out and cutting. Go figure!

Sprinkle with brown sugar, cinnamon, butter and walnuts.

Notes

You're pretty much on your own with this one....I've included it because it's in Mom's handwriting.

Mascarpone Whipped Cream Frosting

Source: Internet

Description

This is a rich, delicious frosting. You could substitute cocoa for some of the sugar to make a chocolate frosting.

Ingredients

- 16 ozs Mascarpone cheese, room temperature
- 1 1/2 cups confectioner's sugar
- 2 1/2 cups heavy whipping cream
- 2 tsp vanilla

Instructions

Combine the confectioner's sugar, vanilla and whipping cream.

Beat together until soft peaks form.

Add the marscapone and beat until stiff peaks form, being careful not to overbeat.

Use immediately or refrigerate.

Notes

I really only use 2 containers of whipping cream....it still works.

I wonder if you could use regular cream cheese?

July 13, 2018.....I made this icing today with cream cheese. It was not any where near as delicious as when made with marscapone. I was in a pinch and found out! It really just tasted like a cream cheese icing which is nothing to sneeze at anyway.

If you're looking at this recipe, you're probably going to make a sheet cake. If you use the 1/2 sheet aluminum pans they sell in party city, you'll probably need one and one half boxes of cake mix. Two makes a cake to high. One is not enough.

Meat Balls for Sauce

Source: Margaret Muoio's Recipe Collection

Description

Mom made her meatballs different from everybody else. Maybe pork was cheaper? In later years, she also used the meat loaf mix sold in stores (beef, pork, veal). She also began putting a bit of chopped, raw onion in during later years.

Ingredients

- 2 lbs ground pork
- 2 eggs, well beaten
- 1 tbsp Fresh, chopped Parsley
- 1 tsp garlic powder
- 1 cup bread crumbs

Instructions

Mix all ingredients with a fork at first, then finish by hand.

After dipping fingers in oil, roll into meat balls.

Brown on all sides in hot oil and then simmer in sauce.

Mexican Mocha Balls

Source: Evelyn Rezek

Ingredients

- 1 cup butter
- 1/2 cup sugar
- 2 tsps vanilla
- 2 cups flour
- 1/4 cup cocoa
- 1 tbsp instant coffee powder
- 1/2 tsp salt
- 1 cup finely chopped nuts
- 1/2 cup chopped maraschino cherries
- confectioner's sugar

Instructions

Cream butter.

Gradually add sugar and then vanilla.

Beat until light and fluffy.

Sift together flour, cocoa, coffee powder and salt.

Gradually add the dry ingredients to the creamed mixture.

Blend in nuts and cherries.

Chill dough for ease in handling.

Shape into 1 inch balls and place on baking sheet.

Bake at 350° for 20 minutes.

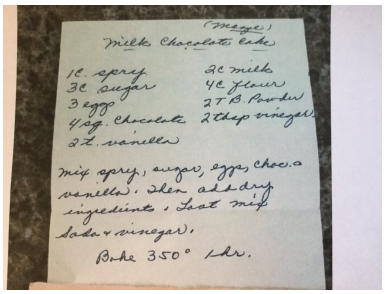
Remove to wire rack and while warm, dust with confectioner's sugar.

Notes

Mom's original recipe says, "I didn't use confectioners sugar unless they are to be eaten without storing. I find they get pastey".

Milk Chocolate Cake

Source: Mazie, a very dear family friend from Midland, PA



Description

Margie found four recipes in an envelope with her other recipes. She has no idea where the envelope came from but she recognized the names of folks from Midland on three of the slips of paper. All are hand written and I'll enter them for the family cookbook just as they are wrtten.

From Margie: This is a recipe from Mazie...in her own handwriting. This is another recipe that I have NOT tried.

Ingredients

- 1 cup spry
- 3 cups sugar
- 3 eggs
- 4 Squares Chocolate
- 2 tsps vanilla
- 2 cups milk
- 4 cups flour
- 2 tbsps baking powder
- 2 tbsps vinegar

Instructions

Mix spry, sugar, eggs, chocolate and vanilla.

Then add dry ingredients.

Last mix soda and vinegar.

Bake at 350° for 1 hour.

Notes

No mention of pan size...I'm guessing a 9x13 would work and you should probably grease and flour it.

I think you'd probably melt the squares of chocolate before mixing in.

It says to add the dry ingredients and then add the soda and vinegar. Well, there is no mention of soda in the ingredients.

So: baking soda instead of baking powder? how about Coke or Pepsi?

I'll try to do some research and get back to you on this one. I just think it's nice to include Maize in our family recipes.

From Margie: OK. Mazie's directions call for mixing in soda and vinegar, although soda is not one of the ingredients. My best guess is that you should add the same amount of soda as baking powder or split the difference and add 1 Tablespoon of each. This should turn out to be a really good chocolate cake or a delicious brownie!!

Mom's Recipe for Jelly Roll or Sponge Cake Petit Fours

Source: Margaret Muoio

Description

Mom made these for every occasion. They are very well liked. She always made a cookie sheet of sponge cake and then cut them into 1 inch squares before icing with confectioner's Icing and then rolling in coconut. She made a second variety where she would flavor the icing with maple syrup and roll the cookies in chopped walnuts. Mom's recipe for this sponge cake (which is below mine) does make a good sponge cake, but I prefer this one because it doesn't rise as much. Here's mine:

Hot Milk Sponge Cake

3 eggs 1 cup granulated sugar

1 cup sifted cake flour. 1/4 teaspoon grated lemon rind

1 teaspoon baking powder. 2 teaspoons lemon juice

1/4 teaspoon salt. 6 Tablespoons Hot (not boiling) milk

Heat oven to 350°.

Sift flour, baking powder and salt 3 times. Line a 1/4 sheet pan with parchment, letting it over-lap edges for easing lifting. Beat eggs at high with whisk until very light and thick, about 5 minutes. Gradually add sugar, beating constantly. Add lemon rind and juice. Fold in flour mixture, a small amount at a time Quickly stir in hot (not boiling) milk. Turn batter into pan and bake for 20 minutes. After cooling, remove from pan and cut into squares for petit fors.

Mom's recipe is below.

Ingredients

- 4 eggs (separated into whites and yolks)
- 1 cup sugar
- 1 tsp baking powder
- 3/4 cup water
- 1 tsp vanilla
- 1 1/2 cups flour

Instructions

Beat egg whites until stiff and set aside. Beat yolks and add sugar gradually. Add vanilla, water, flour and baking powder. Mix well. Blend yolk mixture into egg whites. Bake at 375° Until cake springs back....about 18 minutes. For jelly roll, invert onto a towel sprinkled with confectioner's sugar. Roll up and let cool. Unroll and fill with cream or jelly. For Petit Fours, let cool in the pan and then cut into 1 inch squares. Dip each in frosting, white or colored. Roll in finely chopped nuts or coconut.

I've always disliked the way these 1 inch squares crumble a bit while being iced. I tried making them in mini-muffin tins and THEY WORKED OUT GREAT. No crumbs in the icing! Be sure to fill mini-muffin tins no more than half-way or the cookie will be too large. Bake for 10 minutes.

Monahan

Source: Anne Monahan, another dear family friend from Midland, PA

Description

This is another of the handwritten recipes that Margie has found and which she has never made. I think it's a cake but it could be cookies too. We think, of course, that it was written by Anne Monahan. She shared a side by side with Aunt Lucy and Uncle Rizzie and also worked in Aunt Pip's store.

Ingredients

- 2 tbsps butter
- 4 tbsps cocoa
- 1 cup Buttermilk or sour milk
- 1 egg
- 1 1/4 cup flour
- 1 cup sugar
- 1 tsp baking soda
- 1 tsp vanilla

Instructions

Sift flour and soda.

Melt butter and cocoa.

Add eggs and sugar.

Alternate flour and milk.

Add vanilla.

Notes

That's it! No idea of pan size or oven temp. Who wants to try it out? Let us know.

Mondle Brodt

Source: Margaret Muoio's Recipe Collection

Description

Don't be confused by the name. These are biscotti and they're pretty good.

Ingredients

- 4 eggs
- 1 cup sugar
- 1 cup Oil or Crisco
- 1 tsp vanilla
- 3 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp salt
- 1/2 cup chopped nuts
- 1/2 cup chopped dates

Instructions

Beat eggs.

Gradually add sugar and oil, beating until all sugar is blended.

Add sifted flour, baking soda, salt and baking powder.

Mix on slow then add vanilla, nuts, and dates.

Divide into fourths and roll each into long loaves.

Place on greased sheet and bake at 375 until brown, about 25 - 35 minutes.

Cut into slices while warm and return to oven for 10 minutes.

Moons

Source: Aunt Angeline Vranick, Midland PA

Description

Another find from Margie. No one has made them yet.

From Margie: This recipe is one of Aunt Ange Vranick. Don't remember when she gave it to me. I have never tried it.

Ingredients

- 1 lb oleo
- 2 cup sugar
- 8 eggs
- 1 1/2 tsps lemon extract
- 3 1/2 cups cake flour

Instructions

Mix in order given and put in large cookie sheet (jelly roll pan).

Bake at 350°, for 30 minutes.

While warm, cover with powdered sugar and ground up nuts.

Notes

I wonder why this is called "Moons"???

It sounds like Mom's petit four cookie. Maybe once it's cooked completely, you should cut it into squares???

From Margie: These are the only instructions Aunt Angeline gave. My guess is that it should be rolled up like a jelly roll and sliced. If you try this...let me know how it comes out. xo

Mrs. Ruhle's Cheese Cake

Source: Evelyn Rezek

Description

A heavy, moist cheese cake.

Ingredients

- 1 1/2 lbs cottage cheese (put through food mill)
- 1 1/2 cups sugar
- 4 eggs, separated
- 1 can evaporated milk
- salt
- 2 tsps vanilla
- 3 tbsps flour
- 1 1/2 stacks Lorna Doone Cookies

Instructions

Beat the egg whites and set aside.

Mix the sugar, salt, flour and vanilla with the cheese.

Add the egg yolks, then the evaporated milk.

Fold in the beaten whites.

Pour into a 10 inch spring form pan lined with crushed Lorna Doones.

Bake at 350° for 1 hour.

Notes

I wonder if you should mix the lorna doones with melted butter first???

Neiman Marcus Cookie

Source: The Internet

Description

This is a famous cookie with an outlandish, false story to accompany it. I won't tell the story here. You can read it on the internet, but I REALLY, REALLY like this cookie.

Ingredients

- 2 cups butter
- 4 cups flour
- 2 tsps baking soda
- 2 cups sugar
- 5 cups blended oatmeal *
- 24 ozs chocolate chips
- 2 cups brown sugar
- 1 tbsps salt
- 1 8 ounce Hershey Bar (grated)
- 4 eggs
- 2 tsps baking powder
- 2 tsps vanilla
- 3 cups chopped nuts (your choice)

Instructions

*Measure oatmeal and blend in a blender to a fine powder.

Cream the butter and both sugars.

Add eggs and vanilla and mix together with flour, oatmeal, salt, baking powder and soda.

Add chocolate chips, Hershey Bar and nuts.

Roll into balls, or use an ice cream or cookie scoop, and place two inches apart on cookie sheet.

Bake for 10 minutes at 375°.

Recipe may be halved.

Notes

I made a half recipe with a medium scoop and it made 4 full sheets.

I made a quarter recipe (I used the halve feature on this website and then used the halve feature again) and got 2 full sheets...plenty.

Neopolitans (Italian Rainbow Cookies)

Description

A real favorite! The three colors are supposed to represent the Italian flag.

Ingredients

- 8 ozs almond paste
- 1 cup sugar
- 2 1/2 sticks unsalted butter
- 4 eggs, separated
- 1/2 tsp salt
- 2 cups flour
- red, green and yellow food coloring
- 1/2 cup seedless raspberry jam
- 1/2 cup apricot preserves
- Chocolate coating:
- 6 ounces chocolate chips melted with 6 tablespoons margarine
- OR
- 12 ounces chopped and melted bittersweet chocolate
- OR
- Merkens Dark Chocolate melts

Instructions

Butter and flour three (3) 15-by-10 inch rimmed sheet pans. Line them with parchment paper and leave extra on the long sides to use to pull the baked cakes out of the pan.Combine the almond paste and all but 2 tablespoons of sugar. Mix well with the paddle attachment of the mixer.Mix until you have very fine crumbs.Add the butter, a few pieces at a time until well mixed.Add the eggs one at a time and mix well after each.Sprinkle in the salt.Sift in the flour and mix until just combined.Whisk the egg whites in a separate bowl until foamy.Slowly add the remaining 2 tablespoons of sugar and whisk until soft (yes soft, not stiff) peaks form.Fold about 1/3 of the egg whites into the batter.Gently fold in the remaining whites.Weigh the finished batter and divide it into equal thirds.Leave one plain or add a bit of yellow food coloring.Add red to one third and green to the last third. Spread each batter into a prepared pan.This batter can be very difficult to move. I sometimes lay it between two layers of parchment and roll it with a pin to about the size of the pan.Bake at 350° until brown around the edges., about 8-10 minutes.You may have to rotate the pans to have them cook evenly.Use the parchment to remove the cakes and let them cool completely.Trim the edges to make all three cakes the same.Put the green layer with parchment back in a cooled pan.Cover it with the raspberry jam.Place the plain or yellow layer on top and cover it with the apricot preserves.Put red layer on top.Wrap the cake and pan with plastic and put a weighted pan on top of that.Chill at least 4 hours or overnight.Melt the chocolate in a double boiler.Pour and spread over the top of the cake.Let the chocolate harder a bit or place in the refirgerator to hasten the process. When it's halfway set, rake the topping with a fork, starting at one end and undulating the lines as you go.Let the chocolate cool completely.IT REALLY WORKS BEST IF YOU JUST MELT MERKENS. YOU CAN COAT ALL FOUR SIDES IMMEDIATELY, AS THE MERKENS DRIES QUITE FAST.Using a serrated knife, cut the set and decorated layers into three dozen rectangles.

Notes

I made these for Georgia's 7/17 graduation party. It was kind of unusual as I really like to save them for Christmas, but Georgia is very special to me and she loves them soooo much.Well, I made a mistake. When I separated the eggs, a bit of yolk got into the whites. I felt the kitchenaide could handle it and didn't bother to try to remove it. I'm talking just a bit a yolk. When it came time to beat the whites, I couldn't get them to the stiff peak mentioned in the recipe. The whites were kind of watery, but I used them anyway. I blended them into the batter and the final product was a bit looser than usual. I didn't have any trouble at all in spreading the batter into the pans. I found that the three cakes even rose a bit better.

This was the BEST version of the cookie I've ever made and it's all because of my Georgia. :))

Nut Cookie Tartlets

Source: Mangione Bakery Cookbook

Description

This ‘cookie' is a small tart. It's really a crowd pleaser. The filling is basically the same as the Kipful or Rugala cookie. These are much simpler and faster to make.

Ingredients

- FOR THE PASTRY DOUGH
- 2 cups flour
- 2 3 ounce packages of cream cheese
- 2 sticks butter or margarine
- 6 tbsps sugar
- FOR THE NUT FILLING
- 1 1/2 tsps vanilla
- 1 Egg, beaten
- 3 cup brown sugar
- 1 cup Chopped nutes

Instructions

FOR THE PASTRY:

Cream butter and cream cheese. Add the flour and blend well.

You can shape into 1 inch balls or roll out the pastry and cut with a cutter to fit your mini-tart pans.

Fill each with 1/2 teaspoon of filling.

FOR THE FILLING:

Mix all filling ingredients together. You may add some melted butter if needed.

Bake at 350° For 17 to 20 minutes.

Cool completely before removing from pans.

You can drizzle a confectoner's sugar icing too.

Notes

These are so simple to make. You could even use your own pastry dough recipe.

Another variation is to bake off the tarts with no filling.

After they have cooled, beat some jam and trim the edges first with the jam and then with green, red or white short cut coconut.

Put more jam in the finished tart, or maybe Nutella?

Oatmeal Cake

Source: Margaret Muoio's Recipe Collection

Description

This sounds a lot like German chocolate cake but without the chocolate.

Seems to me you could use a tube pan or bundt pan too.

Ingredients

- FOR THE CAKE:
- 1 1/2 cups boiling water
- 1 cup Uncooked oats
- 1/2 cup melted margarine
- 1 cup sugar
- 1 cup brown sugar
- 1 tsp vanilla
- 2 eggs
- 1 1/2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp salt
- TOPPING:
- 1/4 cup brown sugar
- 1/2 cup sugar
- 1 cup coconut
- 3/4 cup chopped nuts
- 6 tbsps butter
- 1/4 cup milk
- 1/4 tsp vanilla

Instructions

Put boiling water over oats and stir to blend.

Cover and let stand for 20 minutes.

Beat margarine(or butter), both sugars, vanilla and eggs together.

Add oat mixture and blend well.

Add flour, soda, salt and spices and mix well.

Pour into a greased 9 inch glass pan.

Bake at 375 for 35 minutes.

Do not remove from pan.

Mix topping ingredients and pour over cake while warm.

Oatmeal Salad (from the Colgate Inn)

Description

This is great for a big crowd but can be cut down for a small group. The recipe comes from the famous Colgate Inn in NY, near Hamilton College.

Ingredients

- 1 box oatmeal
- 1/2 lb raisins
- 1 1/2 qts half & half
- 3/4 lb honey
- 3 bananas

Instructions

Mix oatmeal, raisins and half & half.

Mix well and let stand in fridge overnight.

Next morning: Add honey and sliced bananas.

Mix all together and add more half & half if needed.

Garnish with walnuts and cherries.

Notes

I usually make this with Easter morning brunch along with Mother's fratatta and Sister Dismas' coffee cake. YUM

Old-Fashioned Chocolate Layer Cake

Source: Cook?s Illustrated Magazine, March & April 2006

Description

This recipe is from a Cook's Illustrated, March & April 2006 magazine.

I never made it until 2019....Boy or Boy, it was surely worth the wait. I really like this cake, especially when I make a four layer cake out of it and use strawberry jam as the filling.

BE SURE TO USE A 2 INCH HIGH PAN

Ingredients

- 12 tbsps Unsalted butter, very soft
- 1 3/4 cups all purpose flour
- 4 ozs Unsweetened chocolate, coarsley chopped
- 1/4 cup Dutch processed cocoa powder
- 1/2 cup hot water
- 1 3/4 cups sugar
- 1 1/2 tsps baking soda
- 1 tsp salt
- 1 cup buttermilk
- 2 tsps vanilla
- 4 large eggs
- 2 large egg yolks
- FOR THE FROSTING:
- 16 ozs Semisweet chocolate, finely chopped
- 8 tbsps butter
- 1/3 cup sugar
- 2 tbsps corn syrup
- 2 tsps vanilla
- 1/4 tsp salt
- 1 1/4 cups Cold heavy cream

Instructions

Pre-heat oven to 350°

Grease and flour two 9 inch round by 2 inch high pans.

Combine chocolate, cocoa powder, and hot water in heatproof bowl and set over sauce pan containing 1 inch of simmering water. Stir with spatula until chocolate is melted(about 2 minutes).

Add 1/2 cup sugar to the mixture and stir until it's thick and glossy(1 to 2 minutes).

Remove from heat and let cool.

Whisk flour, baking soda and slat in a medium bowl.

Combine buttermilk and vanilla in small bowl.

In the bowl of mixer fitted with a whisk, whisk the eggs and yolks on medium until combined (about 10 seconds). Add the remaining 1 1/4 cup sugar, increase to high and whisk until light and fluffy (2 to 3 minutes).

Replace whisk with paddle. Add the cooled chocolate mixture to the egg/sugar mixture and mix on medium until thoroughly incorporated (30 to 45 seconds), pausing to scrape bowl.

Add softened butter one tablespoon at a time miixing about 10 seconds after each addition.

Add 1/3 of flour mixture followed by half of buttermilk mixture and mix until incorporated (about 15 seconds).

Repeat using half of remaining flour mixture and all of remaining butter mixture (batter will look as though separated).

Scrape bowl and add remaining flour.

Mix at medium until thoroughly combined, about 15 seconds.

Remove bowl and fold batter once or twice.

Divide into prepared pans and smooth batter.

Bake for 25 to 30 minutes and test with toothpick.

Cool in pans for 15 minutes and then invert onto wire racks.

Cool for 45 to 60 minutes before icing.

To make frosting:

Melt chocolate in bowl over 1 inch of simmering water.

Remove and set aside.

Heat butter in small saucepan until melted. Add sugar, corn syrup, vanilla and salt. Stir until sugar is dissolved, about 4 to 5 minutes.

Add melted chocolate, butter mixture and cream to clean bowl of standing mixer and stir to thoroughly combine.

Place mixer bowl over ice bath and stir constantly until frosting is thick and just beginning to harden against the sides of the bowl.

Place bowl on stand mixer with paddle and beat until light and fluffy(1 to 2 minutes).

Stir by hand until completely smooth.

This is enough to fill and frost a two layer cake. It would be too much if you using jam between layers.

Notes

This is a bit complicated.

Don't kid yourself, it's a difficult recipe to follow, but if you follow the directions carefully, you'll be more than satisfied with the result.

Onion Bean Bake

Source: Theresa (Terry) Custer

Description

Marcie's other Gramma, Theresa Custer always made this for gatherings and Mom really liked it. Terry gave her the recipe. Terry was a generous person who baked for anyone and for any occasion. She made a pizza that I really loved. There was no secret to it. She made it in a sheet pan and the crust was always 3 inches thick. MMMM. The only problem: you could only eat 1 piece!

Ingredients

- 16 oz Can, cut string beans, drained
- 1 lb Can, small onions, drained
- 10 1/2 ozs Condensed, Cream of mushroom soup
- 2 tbsps Diced pimento
- 1/4 cup fine bread crumbs
- 1/4 cup Grated Parmesian Cheese
- 2 tbsps melted butter
- 1 can Little boiled potatoes (optional)

Instructions

Combine in a 1 1/2 quart casserole:

Beans, onion, potatoes, soup and pimento and mix well.

In a separate bowl:

Combine crumbs, cheese and melted butter.

Sprinkle over casserole.

Bake at 350 for 25 to 30 minutes.

Ossi di Morte (Bones of the Dead)

Source: Mom

Description

This one just sounds awful, doesn't it? It was always in Italian bakeries and I think was meant specifically dunking in coffee or wine. It's not bad actually, and certainly not too sweet.

Ingredients

- 4 eggs
- 3 1/2 Or 4 cups flour
- 2 cups Confectioner?s sugar
- 4 tsps baking powder
- 1 tsp cloves
- 1 tsp vanilla

Instructions

Beat eggs until thick and lemon colored.

Add confectioner's sugar and beat in well.

Add vanilla.

Mix flour, baking powder and cloves in a separate bowl.

Combine the two mixtures and form a dough for kneading.

Knead until smooth.

Roll into pieces about 1/2 inch thick and slice those into 1 inch pieces.

Place on a greased or parchment lined sheet and cover.

Let these sit overnight.

Next day, bake in a 350° oven for 10-12 minutes.

Pasta Fazulle

Description

What could be simpler? A nice addition would be some greens or maybe chicken stock. Mom always said, "Don't let the recipe get in your way".

Ingredients

- 1 box Tubutini or spaghetti broken small
- 2 cans Chick Peas
- 1/4 cup oil
- 1 clove garlic

Instructions

Wash and drain chick peas.

Cook macaroni; drain but reserve a bit of the water in case you need to thin later.

Heat oil and add garlic.

Add all.

Pastina

Source: Margaret Muoio

Description

Whenever any of the little kids got sick, Mommy's solution to help them feel better and get well again was 'Pastina'.

She made it by mixing some chicken broth (sometimes she even used a can of Campbell's Chicken Noodle Soup)with a cupful of the small macaroni. She ALWAYS had a box of that macaroni in her cupboard.

To the warm broth and macaroni, she would add a dollop of butter. It always brought immediate good results. I don't really think it was the broth, macaroni or butter; it was the love that went into the preparation.

Ingredients

- 1 cup broth
- 1/2 cup Cooked Tubitini
- 1 tbsp butter

Instructions

Cook the macaroni in boiling water.

Heat the broth.

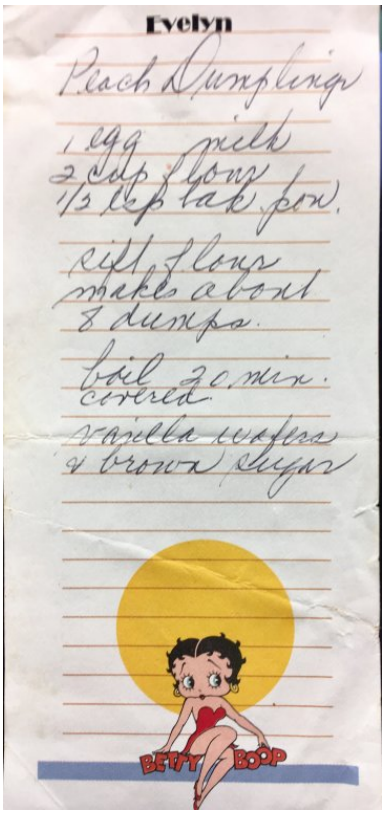
Add the macaroni.

Top with a dollop of butter.

Serve with love.

Peach Dumplings

Source: Evelyn Rezek (Joan's Mom)



Description

This recipe comes from Joan's Mom. Don't you love her note paper? She worked in the animation business with Joan's Dad. He was the cameraman but before he took the shots, someone had to draw the characters or scenes and then those outlines had to be painted in. In credits for animated movies or cartoons, you'll see "Inkers and Painters" listed. Joan's Mom was an inker and painter.

Ingredients

- 1 egg
- milk
- 2 cups flour
- 1/2 tsp baking powder

Instructions

Sift flour and baking powder.

Add egg and enough milk to make a dough.

Cover 8 peaches completely.

Boil for 20 minutes in a covered pan.

Make a sauce of crushed vanilla wafers and brown sugar mixed into melted butter.

Peaches and Cream Cake

Source: A Spicy Perspecitve website

Description

I made this for Joan's birthday in 2019....it was really, really nice.

I didn't have sour cream and didn't have yogurt which I thought I could substitute, but I didn't have that either, soooooooo, I used Ricotta and the cake was really good the first day. On the second day, it was even better. Go figure.

Ingredients

- 1 cup unsalted butter, softened
- 2 cups sugar
- 3 eggs, large
- 2 3/4 cups Flour, divided
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup sour cream
- 1 tbsp vanilla
- 1 lb Diced peaches, peeled
- FOR ICING DRIZZLE
- 1 cup Confectioner?s sugar
- 2 tbsps heavy cream
- 1 tbsp Orange juice or pineapple juice

Instructions

Preheat oven to 375°. Grease and flour a 10 inch bundt pan.

Sift 2 1/2 cups flour, baking soda and salt. Set aside.

Cream the butter and sugar until light and fluffy—3 to 5 minutes.

Beat in the eggs one at a time.

Add the sour cream and vanilla and mix until smooth.

Slowly add the flour mixture to the wet mixture.

Toss the peaches with the remaining 1/4 cup flour.

Scoop 1/3 batter into the bundt pan, then sprinkle 1/3 peaches on top of that.

Repeat two more times with the remaining batter and peaches.

Place in the oven and reduce heat to 325°.

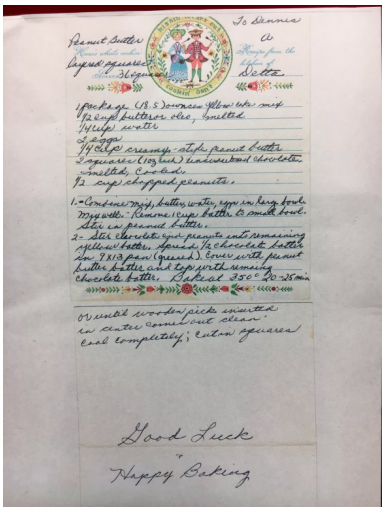
Bake for 60-80 minutes until toothpick inserted comes out clean.

Allow to cool for 20 minutes at least and turn out on to a wire rack to cool completely.

Once cooled, whisk the powdered sugar, heavy cream and orange juice and drain order the top of cake.

Peanut Butter Layered Squares

Source: Aunt Detta in PA



Description

Aunt Detta made this cookie for one of the weddings in Midland. I think it was Nancy's wedding. I made a fuss over it and she sent me the copy. It was directly from her to me which makes the orignanl something I treasure.

Ingredients

- 1 pkg (18.5) ounce yellow cake mix
- 1/2 cup butter or oleo, melted
- 1/4 cup water
- 1/4 cup creamy style peanut butter
- 2 squares (1 ounce each) unsweetened chocolate, melted and cooled
- 1/2 cup chopped peanuts

Instructions

Combine mix, butter, water and eggs in large bowl.

Mix well.

Remove 1 cup batter to small bowl and stir in the peanut butter.

Stir chocolate and peanuts into remaining yellow batter.

Spread 1/2 of the chocolate batter in a 9 x 13 greased pan. Cover with the peanut butter batter and top with the remaining chocolate batter.

Bake at 350° for 20 to 25 minutes or until wooden pick inserted in center comes out clean.

Cool completely;

Cut into squares.

Notes

The card I have this recipe on is from Aunt Detta and on the back she has written, "Good Luck & Happy Baking".

Pecan Rolls

Source: Evelyn Rezek

Description

This is essentially my mother's 'Butter Balls' recipe. It comes from Joan's Mom, Evelyn Rezek.

Ingredients

- 1/2 lb butter
- 2 cups flour
- 4 tbsps powdered sugar
- 2 tsps vanilla
- 2 cups chopped pecans

Instructions

Cream butter.

Beat in powdered sugar.

Fold in flour and vanilla.

Add Pecans.

Roll in fingers about 1/2 inch thick and 2-3 inches long.

Bake in 350° oven for 20-30 minutes.

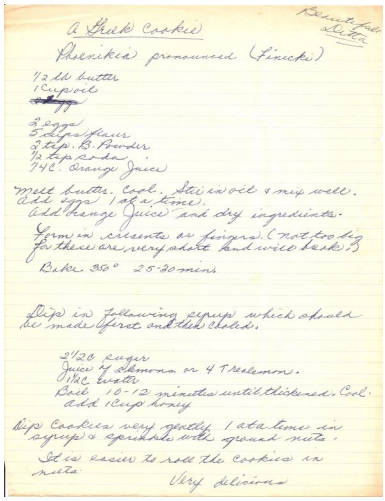
Roll in granulated sugar while hot.

Notes

At Christmas time, Joan's Mom (Big Gramma) would roll some in red sugar and some in green.

Phoenikia (Finicki)

Source: Aunt Detta in PA


A Greek Cookie
Phoenikia pronounced (Finicki)
½ lb butter
1 cup oil
2 eggs
5 cups flour
2 tsp. B. Powder
½ tsp. soda
¼ C. Orange Juice
Melt butter, cool. Stir in oil & mix well.
Add eggs 1 at a time.
Add orange juice and dry ingredients.
Form in crescents or fingers. (not too big for these are very short and will break.)
Bake 350° 25-30 mins
Dip in following syrup which should be made first and let cool.
2½ C sugar
Juice of 2 lemons or 4 T realemon.
1½ C water
Boil 10-12 minutes until thickened. Cool.
Add 1 cup honey
Dip cookies very gently, 1 at a time in syrup & sprinkle with ground nuts.
It is easier to roll the cookies in nuts.
Very delicious

Description

The recipe has "Beautiful Detta" written on the top right and "Very Delicious" on the bottom.

Where the recipe says, "not too big for these are very short and will break", I think that this is a short dough. Maybe if you refrigerated the dough first, it would form easier.

The original has two notes on the bottom:

1. Sprinkle with ground nuts

2. It's easier to roll the cookies in nuts.

Ingredients

- 1/2 lb butter
- 1 cup oil
- 2 eggs
- 5 cups flour
- 2 tsps baking powder
- 1/2 tsp baking soda
- 1/4 cup orange juice

Instructions

Melt butter and let cool. Stir in oil and mix well. Add eggs, one at a time.

Add orange juice. Add remaining dry ingredients.

Form into crescents or fingers (not too big for these are very short and will break).

Bake at 350° for 25 to 30 minutes.

Make this syrup ahead of time and let cool before using to dip baked cookies.

2 1/2 cups sugar

Juice of 2 lemons or 4 Tablespoons 'Realemon'

1 1/2 cups water

Boil this syrup for 10-12 minutes until thickened.

Cool

Add 1 cup honey.

Dip the cookies, very gently, 1 at a time in syrup and then sprinkle with ground nuts.

It's easier to roll the cookies in nuts.

Pie Crust

Source: Evelyn Rezek

Description

Joan's mom always used this recipe for pie crust. She made the crust the night before and refrigerated the dough ball overnight before forming the pie.

Ingredients

- 1/2 cup margarine (or 1/4 cup butter and 1/4 cup margarine)
- 1 cup flour
- 1/4 tsp salt
- 2 tbsps ice water

Instructions

Cut the margarine into the flour and salt with a pastry blender.

Add 2 tablespoons of ice water.

If the dough doesn't come together, add another tablespoon of ice water.

Pistachio Jello Mold

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1 Medium Container of Cool Whip
- 1 pkg instant pistachio pudding mix
- 1 can Medium crushed Pineapple, drained
- walnuts

Instructions

Mix all together and put in freezer to gel.

Take out when ready and can leave in refrigerator.

Pistachio Nut Cake

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1 box Golden butter or yellow cake mix
- 1 box Pistachio instant pudding
- 1 cup sour cream
- 4 eggs
- 1/2 cup oil
- FILLING:
- 4 tbsps sugar
- 1 tsp cinnamon
- 1/2 cup Pistachio or walnuts, chopped

Instructions

Put cake ingredients into a large bowl and beat for 4 minutes.

Use a greased 10 inch tube pan or bundt pan.

Make filling:

Mix sugar, cinnamon and nuts.

Put 1/3 of the nut mixture into the pan, then 1/2 of the cake mixture.

Put 1/3 of the nut mixture then the other 1/2 of the cake mixture.

Lastly, put the remaining 1/3 nut mixture on top.

Bake at 350° for 1 hour.

PIzzelles---Mom's Frittetelles

Source: Margaret Muoio

Description

This is my Mom's recipe. It makes a thicker cookie because you use a stove top iron, not one of the electric ones.

Actually, I have the iron that my Mom's dad (Dionisio D'Alessio) brought with him from Italy. You can see where he had the village blacksmith heat and bend the handles so it would fit in his suitcase. Once here, he had them heated again and straightened. As it turns out, you can see his initials on the iron which then appears on the finished cookies.

I also have 3 other irons that make differently designed cookies. Some members of my family think it's an obsession with me.

Mom also called these "Hail Mary Cookies". She'd say one Hail Mary, flip the iron and say another. I remember many times asking her something as she prayed while making them. I can still see her holding up her finger indicating to me that she couldn't answer until she'd finished her Hail Mary.

Ingredients

- 1/2 cup shortening
- 2/3 cup sugar
- 3 eggs
- 2 1/2 cups flour
- 1 tsp baking powder
- 1 tsp vanilla
- pinch salt

Instructions

Beat the eggs, shortening and vanilla together.

Add the dry ingredients until a dough forms.

Roll into 1 inch rolls.

Place on a preheated iron until golden brown.

Notes

Of course, you could use margaine or butter. You'll notice that Mom doesn't include Anise flavoring in her cookie. She didn't like Anise.

I saw a youtube video by ‘Gary, the pizzelle man'. This is how he used his stove top iron. Warm the iron for 7 minutes, but flip it every 30 seconds.

Roll the dough into a log and then slice it into about 20 pieces, each 1/2 inch thick by 3 inches long. Grease the iron.

Lay one of the dough pieces on the iron, close it, flip it and put it on the open flame. Leave it for 30 seconds, then flip it again for another 30 seconds.

I tried it and it seemed to work well.

Pizzlles--Thin

Description

I can't believe I haven't added this recipe 'till now (10/8/16). I guess I've always just put it together, never thinking I should include it.

And there's an interesting story about how I discovered that it wasn't here. The recipe calls for melted, cooled margarine. Well, I made the recipe and set the melted margarine aside to cool. After the cookies were done, I discovered that I'd not added the margarine. You might think the cookies would be ruined. Nope, there were just fine. No one could tell that there was no fat. How about that? A low calorie cookie!!! To prove it, I added both recipes (with margarine and without) to a site that creates nutritional labels from recipes (caloriecount.com).

When you use the full amount of margarine, the calorie count for 4 cookies is 320; for half the margarine, the count is 266 and for no margarine the count is 212.

I can't get over it.

Ingredients

- 6 eggs
- 3 1/2 cups flour
- 1 1/2 cups sugar
- 1 tbsp vanilla
- 1 tbsp Anise
- 1 cup Margarine, melted and cooled
- 4 tsps baking powder

Notes

Beat eggs, adding sugar gradually until smooth.

Add cooled margarine and flavorings.

Sift flour and baking powder.

Blend into the egg mixture until smooth.

Dough will be sticky.

Drop by spoonful onto electric Pizzelle baker.

Makes about 60

Potato Dumplings

Source: Evelyn Rezek (Joan's mom)

Ingredients

- 2 lbs potatoes...about 6 medium
- 2 eggs, beaten well
- 3/4 cup flour
- 1/2 cup farina (optional)
- 1/8 tsp cinnamon
- 1/8 tsp nutmeg
- 1/2 tsp sugar
- 1 tsp salt
- bread cubes (optional)

Instructions

Peel and boil potatoes.

Put through a ricer and let cool.

Add eggs.

Add rest of ingredients in order given.

Turn mixture into golf sized balls.

Add 1 teaspoon salt to 1 quart of water and boil.

You could add the bread cubes if you like.

Drop into enough boiling water to cover.

Boil for 15 to 20 minutes.

Serve hot.

Pumpkin Cheese Pie (Creamy)

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1 pkg Cream cheese (8 ounces)
- 3/4 cup brown sugar
- 1 1/2 tsps Pumpkin Pie Spice or 1/2 each: cinnamon, nutmeg, ginger
- 1/2 tsp salt
- 3 eggs
- 1 cup Pumpkin
- 1 cup milk
- 1 tsp vanilla
- 1 Unbaked 9 inch pie shell

Instructions

Beat together cream cheese, brown sugar, spices and salt.

Add eggs one at a time and beat well after each addition.

Stir in pumpkin, milk and vanilla.

Pour into unbaked pie shell.

Bake at 375 for 45 - 50 minutes until knife inserted in center comes out clean.

Chill thouroughly before serving.

Garnish with whipped cream and nutmeg, if desired.

Pumpkin Pie

Source: Evelyn Rezek

Description

This pie is usually better if made a day ahead of time.

Ingredients

- 1 can pumpkin, 16 ounce (not pumpkin pie filling)
- 1/4 cup sugar
- 2 tsps cinnamon
- 1 tsp ginger
- 1 can condensed milk
- 1 cup cow's milk
- 4 tbsps flour mixed into 3/4 cup warm water

Instructions

MIx the pumpkin, sugar and spices.

Add the condensed milk, then the cow's milk.

Last, add flour mixed in water.

Bake at 350° for 1 to 1 1/2 hours.

Notes

I usually add 1/2 teaspoon nutmeg too.

Ravioli

Source: Margaret Muoio

Description

Ravioli has, hands down, been a family favorite since forever. Mom always made them with the cheese filling included here. You can, of course, use countless other fillings. Mary prefers to make them just before we eat them. That's because you can't keep them in the refrigerator for any length of time. The moisture from the cheese will weep thru and you won't be able to use them (ask Jimmy). You'll have to freeze them if you make them any length of time ahead. The macaroni recipe here is slightly different from the other in this collection. You'll need this bigger batch to use all the filling. If there's a bit of pasta left over, make spaghetti for a later side dish.

Ingredients

- 1 Recipe of Homemade Pasta (below)
- 2 lbs ricotta
- 2 eggs, beaten
- 2 tbsps parsley, chopped
- 3/4 cup Parmesian or Romano, grated
- salt and pepper to taste

Instructions

Pasta recipe:

3 cups flour (Mom used white, I have used a mix of course and fine ground semolina before, but now I only use 'Caputo' imported semolina flour). 4 eggs 1 teaspoon salt 2 Tablespoons oilive oil Make a well of the flour and salt. Beat the eggs and oil together in the well using a fork at first and then kneading till it feels right. Let sit for at least 1/2 hour or 2 or 3.

Mix the ricotta, eggs, parsley, salt, pepper and grated cheeses thouroughly. Refrigerate for at least 1 hour. Roll the pasta (with a machine or rolling pin) to thin strips. Each strip should be 3 x 18 inches. Put a dollop of filling every 3 inches along the dough. Moisten the dough where the edges will meet. Fold the dough over and press to seal as well as force out any air. Cut out ravioli with a fluted wheel like Gramma used or a pizza wheel or just a knife. You can tighten each seal with the tines of a fork. Lay on waxed paper cookie sheets for cooking immediately, or freezing for later. (Once frozen, they can be bagged or packaged.

Cook them in boiling, salted water until the majority float.

Notes

You can fool around with the cheeses that you add to the ricotta....maybe asiago, or provalone...it depends on your taste. There are lots and lots of filling recipes that you could substitute for the one here. This is the only one we ate on Ontario St. There are other ways to form the ravioli....special rolling pins, attachments for pasta machines, molded forms of various sizes. When it comes to tightening the seal with the tines of a fork; this was always a rookie's first job when being taught to make the ravioli. It's also a wonderful opportunity for the old timers to work with the children and tell the stories from the past. It's just a beautiful way to pass down family stories and traditions. Trust me on this one.

Rice Pie

Source: Margaret Muoio's Recipe Collection

Description

This is one of Mary's favorites. We all have a few.

Ingredients

- 4 lbs Ricotta, drained
- 3 cups sugar
- 1 orange rind, grated
- 6 eggs
- 1 tsp cinnamon
- 2 tbsps chopped citron
- 3 cups Cooked, drained Rice
- 1 Chocolate bar, chopped or Chips
- 1 tbsp vanilla
- 1 lemon rind, grated

Instructions

Mix together in order given.

Pour into unbaked pie shell.

Bake at 375° for 45 minutes or until a knife inserted in center comes out clean.

Rice Pudding (Cream)

Source: Margaret Muoio's Recipe Collection

Description

Maybe this is Mary's favorite?

Ingredients

- 2 cups Cooked Rice
- 1 can Condensed Milk (14 oz)
- 2 egg yolks
- 1/4 cup water
- 1/2 tsp cinnamon
- 1 cup raisins
- 2 tsps vanilla

Instructions

In sauce pan, combine milk, yolks, water and cinnamon.

Cook and stire over medium heat until slightly thickened-about 15 minutes.

Remove from heat and add cooked rice, raisins and vanilla.

Chill thouroughly.

Ricotta Cookies

Source: Margaret Muoio's Recipe Collection

Description

These are not the ricotta filled cookies that we make at Christmas.

Ingredients

- 1/4 lb butter
- 1/2 lb sugar
- 1/2 tsp salt
- 1/4 lb Ricotta, drained
- 1 egg
- 1 tsp vanilla
- 2 cups flour
- 1/2 tsp salt

Instructions

Blend butter with ricotta and beat until creamy.

Add vanilla.

Add sugar, gradually.

Beat until well blended.

Add egg.

Slowly stir in dry ingredients.

Drop on cookie sheet.

Bake at 350 for 10 minutes.

Rouladen

Source: Joan Muoio

Description

This is a staple of German restaurants. Joan and her Mom have always just made them. No recipe! I'll do my best.

Ingredients

- 6 slices Top round, or Flank steak
- 6 slices bacon
- 1 Onion, sliced
- 12 Dill pickles, sliced
- beef broth

Instructions

Have the butcher cut the top round or flank steak into thin slices, or do it yourself.

Each finished piece should be about 4 inches by 10 inches.

Pound them to tenderize.

Season with salt and pepper.

Place a slice of bacon(uncooked), 2 pieces of pickle and several pieces of onion on each.

Roll them up jelly roll style, and secure with toothpicks, skewers or string.

Heat about 2 tablespoons of oil with a tablespoon of butter in a deep skillet.

Brown the rouladen well on all sides.

Add enough beef broth to cover them about half way.

Simmer for about 45 minutes and serve.

Notes

You can serve these with just the remaining juices from simmering, or remove the meat, add cornstarch and make gravy.

Side dishes you might use:

Mashed potatoes

Potato dumplings

Purple cabbage

Spaetzel

Sauerbraten

Source: Evelyn Rezek (Joan's mom)

Description

Lots of time to prepare, but not really much work and certainly worth it.

Ingredients

- 3 lbs rump roast, cut thick
- 4 bay leaves
- 1/2 tsp whole pepper corns
- 8 cloves
- 2 medium onions, sliced
- 1 small carrot, minced
- 1 stalk celery, chopped
- 1 1/2 cups red wine vinegar
- 2 1/2 cups water
- 1/2 cup sweet butter
- salt & pepper
- 2 tbsps sugar
- 8 gingersnap cookies, crumbled
- sour cream

Instructions

Thououghly rub meat with 1/2 teaspoon salt and 1/2 teaspoon pepper.

Place in deep eathernware crock or ovenware and add all spices and vegetables.

Heat the water to boiling and pour over the meat. Cover well and refrigerate. Let meat marinate for 48 hours, turning the meat twice a day. When ready to cook, remove meat from marinade and pat dry with paper towels.

Melt butter in dutch oven or kettle and brown on all sides. Strain the marinade and pour over the meat.

Put on a tight fitting cover and let simmer slowly for 2 1/2 to 3 hours or until fork tender.

Remove meat to warmed serving platter and keep warm while making gingersnap gravy.

For 2 cups gingersnap gravy, melt 2 tablespoons sugar in a skillet, stirring all the while until golden brown. Gradually stir in 1 1/2 cups hot marindade and 1/2 cup water. Add 2/3 cup gingersnap crumbs (8 gingersnaps) and stir until thickened. If you like, you can add about 1/2 cup dairy sour cream.

Notes

Joan's mom sometimes used pickeling spices (how much?) and a couple of cloves.

Joan's Grandma in Michigian used to let the meat steep in a crock on the basement stairway.

Restaurants usually serve this with red cabbage and potato pancakes.

Joan's mom served it with potato dumplings(see recipe).

Shortbread Cookies

Description

These are a favorite of mine...they remind me of 'Lorna Doones'.

Ingredients

- 1 cup butter
- 1/2 cup sugar
- 2 1/4 cups flour
- 1 tsp almond flavoring

Instructions

Cream the butter and add the sugar gradually.

Mix in the almond flavoring and cream thouroughly.

Add the flour, 1/4 cup at a time and mix well each time.

Divide the dough into several portions.

Flatten one portion at a time on a lightly floured surface.

Roll out to 1/4 inch thickness.

You can use cookie cutters at this point, but I prefer to use a 'springerele' pin. This imprints about 12 different designs onto the dough. Then, cut the individual cookies from the sheet of dough.

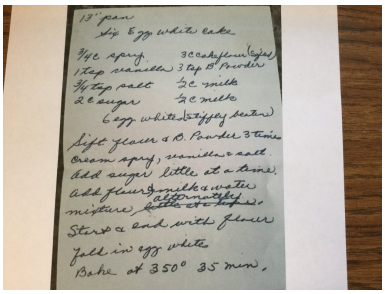
Denielle likes to roll them into 1 inch balls and then press with a cookie stamp coated with colored sugars.

Place on ungreased or parchment lined sheets.

Bake at 325° for about 10 minutes.

Six Egg White Cake

Source: Midland, PA



Description

Another mystery recipe from Margie's collection of recipes from Midland. Who ever wrote it, took the time to write 13" pan above the title.

I can't help but wonder if this is Aunt Detta's recipe for wedding cake??

Ingredients

- 3/4 cup spry
- 1 tsp vanilla
- 3/4 tsp salt
- 2 cups sugar
- 3 cups cake flour, sifted
- 3 tsps baking powder
- 1/2 cup milk
- 1/2 cup Milk (Water?)
- 6 Egg Whites, Stiffly Beaten

Instructions

Sift flour and baking powder 3 times.

Cream spry, vanilla and salt.

Add sugar, a little at a time.

Add the flour mixtutre, then the milk and water mixture, alternately.

Start and end with flour.

Fold in egg whites.

Bake at 350° 35 minutes in a 13" pan.

Notes

The original lists 1/2 cup milk and 1/2 cup milk but then the directions say to mix the water and milk. It's an honest mistake we've all made.

Snow Balls

Source: Margaret Muoio

Description

This was a rare, favored dessert made only on special occasions and those occasions seemed to occur only when Daddy was home!

Ingredients

- 2 Eggs, Slightly beaten
- 1 tsp vanilla
- 1 1/2 tsps salt
- 1 tbsp oil
- 1/2 cup sugar
- 3 cups flour
- 3 tsps baking powder
- 1 cup milk
- confectioner's sugar
- oil, for frying

Instructions

Blend eggs, vanilla, salt, sugar and 1 tablespoon oil.

Stir in the flour, baking powder and then milk.

Drop by large, rounded tablespoons into deep fat for frying.

While still warm, roll in confectioner's sugar.

This really sounds an awful lot like Sphinghi, but they are made smaller.

Sour Cream Coffee Cake

Source: Mary Fantauzzo

Description

This is another recipe that is similiar to many other cakes. I include it because mom got it from one of her best friends.

Mary Fantauzzo worked at Rochester City School District Central Office with Mom. They were both in the Transportation Department and responsible for issuing city bus passes to students. They shared everything, laughs, tears and recipes.

We should all be so lucky to have the kind of special friendship that Mary and Mom shared.

Ingredients

- 1/2 cup Oleo (1 stick)
- 1 cup sugar
- 2 eggs
- 1/2 pt Sour Cream (1 cup)
- 1 tsp baking soda
- 2 cups flour
- 1/4 tsp salt
- 1 tsp baking powder
- 1 tsp vanilla
- TOPPING:
- 1 tsp cinnamon
- 3 1/2 tsps sugar
- 1/2 cup nuts

Instructions

Cream the oleo, sugar and eggs.

Add the sour cream, baking soda and vanilla.

Add the flour, salt and baking powder.

Combine the topping ingredients in a separate bowl.

Put 1/2 the batter in a greased pan and sprinkle with 1/2 of the topping.

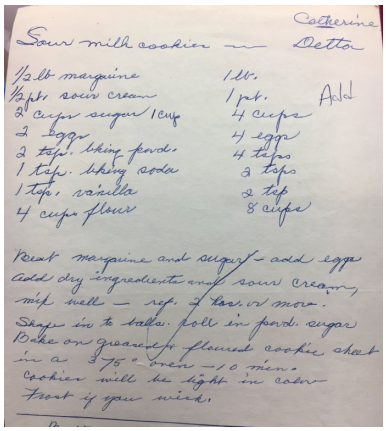
Pour on the rest of the batter and then the rest of the topping.

Run a knife through as for marble cake.

Oven 350 for 40 - 50 minutes.

Sour Milk Cookies aka Catherines aka Katherines

Source: Aunt Detta in Midland


Catherine
Sour milk cookies — Detta
½ lb margarine 1 lb.
½ pt. sour cream 1 pt. Add
2 cups sugar 1 cup 4 cups
2 eggs 4 eggs
2 tsps. bking powd. 4 tsps
1 tsp. bking soda 2 tsps
1 tsp. vanilla 2 tsp
4 cups flour 8 cups
Beat margarine and sugar - add eggs
Add dry ingredients and sour cream,
mix well — ref. 2 hrs. or more.
Shape in to balls. Roll in powd. sugar
Bake on greased & floured cookie sheet
in a 375° oven — 10 min.
Cookies will be light in color
Frost if you wish.

Description

Another Christmas favorite from Aunt Detta in Midland. Cousin Angela wanted a copy of Catherines that the Aunts in Midland made. I hunted and hunted and finally found it in Mom's recipes, but listed as Sour Milk Cookies. However, you can see that she wrote "Catherine" in the upper right. Mary Teresa's daughter also had the recipe, but she spelled it "Katherines".

This recipe comes from Aunt Detta but it is in my mom's handwriting. Notice that the original has two columns---one for a single and the other a double recipe. Also, next to the listing for 2 cups of sugar, my mom wrote 1 cup.

Turns out this is a very mysterious cookie:

1. Do you spell the name with a K or a C?

2. Who wrote out the recipe, Mom or Aunt Detta?

3. Why did the writer change the name to "Sour Milk Cookie"?

4. In a discussion with niece Gina on Feb. 10, 2022, we discovered that there is no sour milk in the cookie.

Ingredients

- 1/2 lb margarine
- 1/2 pt sour cream
- 2 cups sugar
- 2 eggs
- 2 tsps baking powder
- 1 tsp baking soda
- 1 tsp vanilla
- 4 cups flour

Instructions

Beat margarine and sugar.

Add eggs.

Add dry ingredients and then sour cream.

Mix well.

Refrigerate 2 hours or more.

Shape into balls and roll in powdered sugar.

Bake on greased and floured cookie sheet.

Bake for 10 minutes in a 375° Oven.

Cookies will be light in color.

Frost if you wish.

Special Meringue

Source: Suzanne Flint

Description

This is a very old recipe from a dear family friend. It's not like any meringue you've had!

Ingredients

- 1 tbsp cornstarch
- 2 tbsps cold water
- 1/2 cup boiling water
- 4 egg whites
- 6 tbsps sugar
- 1 tsp vanilla
- pinch of salt

Instructions

Blend cornstarch and cold water in a sauce pan.

Add boiling water and cook, stirring until clear and thickened.

Let stand until cold --refrigerate if you're in a hurry.

Beat egg whites until foamy.

Add vanilla, then sugar gradually.

Add salt.

Finally, add the cornstarch mixture slowly and beat till stiff peaks form.

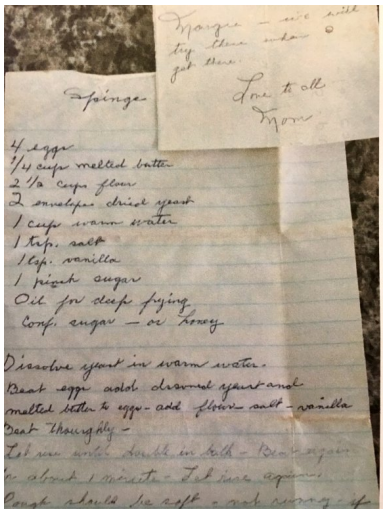
Top you favorite pie as usual--brown if you like.

Notes

I haven't tried the following variation yet, but will get back to you. What if you substituted whipped cream for the egg whites? Wouldn't that cream hold up well for cake decorating?

Sphinghi

Source: Margaret Muoio



Description

This is a recipe in Mom's handwriting. I don't recall that she ever made them, but Margie makes them every Christmas. Is this that recipe and the beginning of that tradition ?

Ingredients

- 4 eggs
- 1/4 cup butter, melted
- 2 1/2 cups flour
- 2 envelopes Dried Yeast
- 1 cup Warm Water
- 1 tsp salt
- 1 tsp vanilla
- 1 pinch sugar
- oil for frying
- Confectioner's Sugar or Honey

Instructions

Dissolve the yeast in the warm water.

Beat eggs and then add the dissolved yeast and melted butter.

Add flour, salt and vanilla.

Beat thouroughly.

Let rise until double in bulk.

Beat again for about 1 minute.

Let rise again.

Dough should be soft, not runny. If runny, add a little more flour.

Drop by Tablespoons in hot oil.

Fry until golden brown.

Drain on paper towels.

Pour confectioner's sugar or honey over them.

Notes

I don't see in the recipe where you add the pinch of sugar. I'm not sure a pinch here or there makes any difference.

This sounds very much like 'Snow Balls' but they are made much larger.

Spinach Pie

Source: Margaret Muoio's Recipe Collection

Ingredients

- 2 10 ounce packages frozen spinach, thawed and drained, not cooked
- 1/2 lb margarine
- 1 chopped onion
- 1 clove minced garlic
- 1 egg, well beaten
- 1 cup Shredded Chedder Cheese
- 1/2 lb Mozzarella, cut into strips

Instructions

Saute onion and garlic in margarine and add to spinach.

Layer half of this, then half of Cheddar cheese.

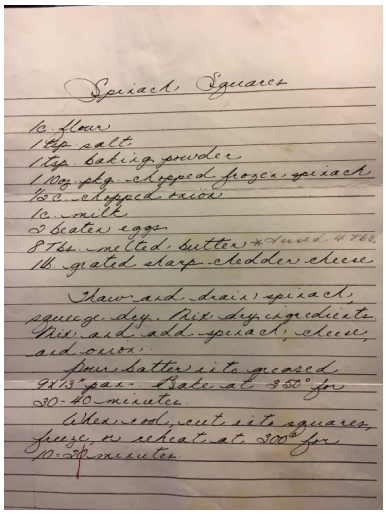
Repeat.

Spoon the eggs on top, and then the mozzarella.

Bake at 350° for 45 minutes to 1 hour.

Spinach Squares

Source: Angela Dalesio Gefell


Spinach Squares
1c flour
1 tsp salt
1 tsp baking powder
1 10oz pkg chopped frozen spinach
½c chopped onion
1c milk
2 beaten eggs
8 Tbs melted butter
1lb grated sharp cheddar cheese
Thaw and drain spinach, squeeze dry. Mix dry ingredients. Mix and add spinach, cheese, and onion.
Pour batter into greased 9x13 pan. Bake at 350° for 30-40 minutes.
When cooled, cut into squares, freeze, to reheat at 300° for 10-20 minutes.

Description

This is from Cousin Angela. She brought it to an open house we had and it was really quite delicious. I've included it because it tastes so good, and because Angela is so good.

I've also included a photo of the original recipe to show how beautiful Angela"s handwriting is.

Ingredients

- 1 cup flour
- 1 tsp salt
- 1 tsp baking powder
- 1 pkg 10 ounces of chopped, frozen spinach
- 1/2 cup chopped onion
- 1 cup milk
- 2 beaten eggs
- 1/2 stick melted butter
- 1 lb Grated, Sharp cheddar cheese

Instructions

Thaw and drain spinach.

Squeeze it dry.

Mix dry ingredients.

Add the dry ingredients to the spinach, cheese and onion.

Add the milk, eggs and melted butter.

Pour into a greased 9 x 13 pan.

Bake at 350° For 30 - 40 minutes.

When cooled a bit, cut into squares which you can serve or freeze.

Re-heat at 300° For 10-20 minutes.

Springerle

Source: Internet

Description

This is that cookie that you make with a special rolling pin. You could also roll the dough and use cookies stamps or cookie cutters. They're a bit complicated to make and take a bit of time, but they're delicious!

Ingredients

- 4 eggs
- 3 cups flour
- 4 1/4 cups Powdered sugar (1 pound)
- 1 tbsp lemon zest
- 1 tsp baking powder
- 1 tsp anise extract
- Anise seed

Instructions

Beat eggs on high until thick and lemon colored.

Add sugar slowly.

Add flour, baking powder, lemon peel and extract.

Beat together completely.

Roll out dough on a floured board with a plain rolling pin to 1/2 inch thickness.

Lightly flour the springerle pin.

Roll it firmly across the dough to impress the patterns.

Cut the cookies apart between the patterns.

Place cookies 1/2 inch apart on parchment lined sheets and allow them to dry uncovered, overnight (12 hours).

Bake in a preheated 300° oven for 25 minutes until firm but still white.

Cool on wire racks.

Store in a tightly covered container with some anise seeds.

FLAVOR DEVELOPS FULLY AFTER ABOUT 2 WEEKS!!!!

Strawberry Spiral Cake

Source: Rachael Ray Magazine

Description

This vanilla vertical-layer cake is stuffed and iced with strawberry buttercream. You could of course, use any filling and icing you prefer.

I like this cake because it is similiar to a German Baumkuchen, but this is MUCH simplier to make.

Ingredients

- 2 cups flour
- 2 tsps baking powder
- 1 tsp salt
- 10 eggs, separated
- 6 egg yolks
- 1 1/2 lbs (6 sticks) softened butter, unsalted
- 4 tbsps melted butter
- 1/4 cup Plus 2 teaspoons orange juice
- 2 1/4 cups confectioner's sugar
- 2 cups Frozen strawberries, thawed and pureed

Instructions

Pre-heat oven to 350° Butter 2 12x18 rimmed baking sheets or 1 full sheet pan and line with parchment paper. Whisk together the flour, baking powder and 1/2 teaspoon salt. Beat the 10 yolks with the whisk attachment. Add the vanilla and 1 cup granulated sugar. Beat until pale and fluffy. Stir in the flour mixture. Fold in the 4 tablespoons of melted butter and 1/4 cup orange juice. In a clean bowl, beat the egg whites unlit frothy. Gradually add the 1 cup granulated sugar to the whites, one tablespoon at a time. Increase the speed until the whites are moist but still hold peaks.

Fold 1/4 of the whites into the batter until well incorporated. Fold in the rest of the whites. Place the batter in the pan(s). Bake for 16-18 minutes. Turn out onto a kitchen towel dusted with confectioner's sugar. Trim around the edges. Cover the cake(s) with 2 other towels and completely cool.

FILLING AND ICING Beat the remaining 6 yolks and 2 1/4 cups confectioner's sugar until smooth and pale. Place the strawberries in a medium saucepan, cover and cook until simmering. Whisk the strawberry purée into the yolk mixture. Place in a saucepan and add the 1/2 teaspoon salt. Cook and stir until the temperature reaches 170° Transfer the pan to an ice water bath and cool until cold---even overnight. Beat the remaining 6 sticks of butter until fluffy. Beat in the chilled strawberry mixture 1/2 cup at a time.. Beat in the remaining 2 teaspoons orange juice. Add 1 or 2 drops of red food coloring if you wish.

TO ASSEMBLE THE CAKE Cut each layer into even strips--about 4 inches each.(Lengthwise if using 2 pans, width wise if using a full sheet pan). Spread 1 1/2 cups of the strawberry buttercream on each of the strips. Roll up 1 of the strips lengthwise into a snug spiral, like a jelly roll. Place that roll on the end of another strip and roll up the second to form center of the cake. Place this cut side down onto the middle of a 10 inch round cake board or dish. Pick up another frosted strip and place the end at the end of the rolled strips on the board, always with the frosted side in. Wrap around to enlarge the cake. Continue with the remaining frosted cake strips being sure the ends meet and roll snugly. Frost the top and sides with the remaining strawberry buttercream.

Notes

I know it sounds complicated. Well, it is. The resulting cake is worth the effort. Save it for very special occasions. When you cut into the cake and see that the layers are vertical instead of horizontal it will be well worth your while. I think.

Stuffed Peppers

Source: Joan Muoio

Description

These are always a favorite and they look especially nice if you use peppers of 2 or 3 different colors. This recipe cuts the peppers in half but of course you could leave them whole and cook them upright.

Ingredients

- 4 Peppers, medium to large
- 2 lbs Chopped meat, beef or poultry
- 1 can Tomatoes in puree
- 1 lb Cheddar cheese
- 2 cups Cooked rice, white or whole grain
- 1 chopped onion
- beef or chicken broth
- Spices
- 1 egg

Instructions

Cook the rice in chicken broth or beef broth, depending on the chopped meat you're using.

Brown the chopped meat in oil with the onion, salt and pepper.

Drain and add your favorite spices, like basil, thyme, parsley, rosemary, etc.

Combine the rice with the meat and cheese, reserving 1/2 cup cheese.

Mix the egg and tomato, separately

Combine the tomato mixture with the meat mixture.

Cut the peppers in half or leave whole and clean out the insides.

Steam peppers, but leave them crisp.

Into a buttered casserole, place the half peppers laying down and spoon the filling into the halves. Or stuff the whole peppers and then stand up in the dish.

Sprinkle with the reserved cheese.

Bake uncovered for 30 minutes at 350 degrees, until nicely browned.

Tarali

Description

This is a bagel type biscuit. Our family didnt make them, but some of my Dad's sisters did.

Ingredients

- 6 eggs
- 1/4 cup oil
- 1/2 cup sugar
- 2 tsps vanilla
- 1/8 tsp salt
- 1 tsp baking powder
- 4 cups Flour (give or take 1/2 cup)

Instructions

Beat eggs, oil, sugar and vanilla until light and fluffy, about 3-5 minutes in a mixer.

Slowly add 2 cups of flour, salt and baking powder.

Beat until well blended.

With the dough hook in a large mixer, or by hand, add the remaining flour to make a stiff dough.

Knead well in the mixer with a dough hook, or by hand for about 5 minutes.

Divide dough and roll into ropes 1/2 inch in diameter with 6 inch lengths.

Egg wash the ends and seal together forming a ring.

OR

Roll dough into a flat rectangle 1/2 to 3/4 inch thick.

Cut with a doughnut cutter.

Re-roll and re-use the scraps.

Place the tarali in a large saucepan of fast boiling water for about 1 minute on each side. Remove and drain on paper towels.

Place on lightly greased or parchment sheet and bake at 425° For 18-20 minutes.

Notes

You can vary this recipe and make BLACK PEPPER TARALLINI. Eggs and oil are the same quantity. Eliminate the sugar. Use 2 Tablespoons of fennel seeds, 1 teaspoon of black pepper, 1 teaspoon of salt and only 3 cups of flour.

If you like these cookies soft, store them in a plastic bag or covered container. If you like teem crunchier and drier, store them uncovered.

These are great for dipping in coffee and some old Italians have been know to dip them in their glasses of wine.

Texas Sheet Cake

Source: Aunt Detta from Midland PA

Description

Margie makes this cake right in the sheet pan that she uses to bake it.

You have to use the frosting for this cake as soon as you make it. In other words, while it's warm. Some people put the warm icing on the cake while the cake is still warm! Trust me, either way, you're gonna love this cake.

You can sprinkle chopped pecans or walnuts before the icing sets.

There is also a recipe on the internet for 'White Texas Sheet Cake.'

Ingredients

- 2 cups flour
- 2 sticks margarine
- 1/2 cup sour cream
- 4 tbsps cocoa
- 1/2 tsp salt
- 1 cup water
- 2 cups sugar
- 2 eggs
- 1 tsp baking soda

Instructions

Combine the flour, sour cream, salt, sugar soda and eggs.

Boil the margarine, water and cocoa.

Pour the boiled ingredients into the dry ingredients and mix thoroughly.

Pour into a jelly roll pan that has been greased and floured (with cocoa).

Bake at 350° for 20 minutes.

For Frosting: 1 box powdered sugar

1 stick margarine

1 teaspoon vanilla

4 tablespoons cocoa

1 cupped chopped pecans (optional)

1/3 cup milk

Mix the sugar, vanilla and optional nuts.

Boil the margarine, cocoa and milk

Add the boiled ingredients to the dry ingredients and beat until smooth.

Frost the cake while still warm.

Thumbprint Cookies

Source: Mom's cookbook

Description

Most other recipes use all butter, not like this one that uses 1/2 butter and 1/2 shortening. Take your choice.

Other recipes don't bake for 5 minutes before putting in the thumbprint. Take your choice.

Some recipes use pecans and some don't use any nuts at all. Take your choice.

A few recipes put the jam in the thumbprint before baking. Take your choice.

None of the other recipes I found used brown sugar. Take your choice.

We always choose to follow Mom's recipe. It would be a sin to do otherwise.

Ingredients

- 1/4 cup soft shortening
- 1/4 cup soft butter
- 1/4 cup brown sugar
- 1 egg, separated
- 1/2 tsp vanilla
- 1/4 tsp salt
- 1 cup sifted flour
- 3/4 cup finely chopped nuts
- jelly

Instructions

Cream the shortening and butter.

Add in the brown sugar, egg yolk and vanilla.

Sift the flour and salt together and add to the butter mixture.

Roll into balls, the size of small walnuts.

Dip the balls into the egg white which has been slightly beaten with a tablespoon of water.

Roll these in the chopped nuts.

Place on greased cookie sheets or parchment paper.

Bake for 5 minutes at 375° and remove from the oven.

Press thumb gently into the top of each cookie. (Mom always used the top of a clothes pin that she kept just for this purpose.) Geriann has supplied us with more than enough of them for anybody who wants one.

Return to oven and bake for 8 minutes more.

When cool, fill centers with jelly.

Using an ice cream or cookie scoop assures uniform size.

Toll House Cookies

Description

This is from Joan's Mom (Evelyn Rezek). The title on the her original recipe card reads: "Tall House Cookies". Everybody has a version of this chocolate chip cookie and I've tried many, many times to make them. I simply can't do it. Mine never turn out. God is good though, (S)he sent Joan to me who is an expert at them.

Ingredients

- 1/2 cup shortening
- 6 tbsps granulated sugar
- 6 tbsps brown sugar
- 1 Egg, beaten
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1 1/8 cups flour
- 1/2 tsp vanilla
- 1/2 cup chopped nuts
- 1 pkg chocolate chips

Instructions

Cream the shortening with the sugars.

Add the egg and beat in.

Add the soda, sifted flour and salt and mix well.

Add a few drops of hot water.

Mix until well blended.

Add the vanilla.

Add the nuts and then chocolate chips.

Bake in a 375° oven for 10-15 minutes.

Notes

1/8 cup of flour would be 2 Tablespoons.

Of course, you could use margarine or butter.

There's a penciled in note on the original that says DBL 3/4 cup sugar. Who knows what that means!

Tomato Soup Cake

Source: Margaret Muoio

Description

This has always been a Muoio family favorite. Some call it spice cake.

Ingredients

- 1/2 cup crisco
- 1 1/2 cups sugar
- 2 cans tomato soup
- 2 tsps baking soda
- 3 cups flour
- 4 tsps baking powder
- 2 tsps cinnamon
- 1/2 tsp ground cloves
- 2 eggs
- 1 cup raisins and/or nuts

Instructions

Stir the baking soda into the tomato soup.

Cream crisco with sugar.

Add the soup mixture and remaining ingredients to the creamed mixture.

Bake at 350° for 35 minutes in a greased and floured 9 x 13 pan.

Notes

Mom used a simple confectioner's sugar icing. Dennis likes a cream cheese icing.

Unsweetened Applesauce

Source: Joan Muoio

Description

There really is nothing like homemade. Nothing is added to this. There is no sugar, artificial flavorings or coloring.

Cooking down the apples with the peels left on will give a rich, red color to the sauce.

Ingredients

- 1/2 Peck, Cortland apples
- 1/2 Peck, Macintosh apples

Instructions

Cut out core with pits from all the apples.

Do not peel.

Thinly slice the apples.

Put about 2 tablespoons of water into a large pot and add the apples.

Cook on low, stirring occasionally until the apples are softened.

Put this through a food mill to strain out the peels.

You can put up jars in a hot water bath or make freezer packs.

You can even just serve it right away, or make a side dish for dinner, but use fewer apples.

Walnut Fig Filled Coffee Cake

Source: Margaret Muoio's Recipe Collection

Description

Mom liked the way this finished cake looked. I'm kind of surprised that she was willing to use a mix. She probably didn't reveal that secret! I think you could probably use other flavorings in the glaze. I myself am not nuts about candied cherries.

Ingredients

- FILLING:
- 1 cup Chopped, dried figs
- 2/3 cup chopped apples
- 1/3 cup Lightly packed brown sugar
- 1/3 cup water
- 2 tsps lemon juice
- 1/8 tsp cinnamon
- 1/8 tsp nutmeg
- 1/3 cup chopped nuts
- DOUGH:
- Biscuit Mix
- Sugar Glaze

Instructions

Prepare filling:

Mix all filling ingredients except the nuts in a sauce pan. Cook and stir for 5 minutes. Cool and stir in the nuts.

Prepare dough from biscuit mix following package directions for coffee cake, but use only 1/3 cup milk. (Dough will be sticky).

Place dough on a greased (or parchment lined) cookie sheet and spread to 15 x 10 inches.

Spoon the filling over the center third of the dough. Using a knife, cut the dough from outer edges to the filling line on both sides.

Carefully lace the strips of dough from each side over the filling and cross the strips diagonally in the center.

Bake at 375° for about 18 minutes.

While still warm, glaze and decorate with walnut halves and/or candied cherries.

For Glaze:

1 cup Confectioner's sugar 1 Tablespoon softened butter 1 teaspoon light corn syrup

1 Tablespoon hot water 1/2 teaspoon vanilla

Mix all until smooth.

Zucchini Bread

Source: Margaret Muoio

Ingredients

- 2 cups grated and drained zucchini
- 1 1/2 cups sugar
- 2/3 cup oil
- 4 eggs
- 1 tsp vanilla
- 3 cups flour
- 1 tsp baking soda
- 4 1/2 tsps baking powder
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp ginger
- 1 tsp ground cloves
- 1 cup chopped nuts
- 2 tsp lemon peel
- 1 cup chocolate chips (optional)

Instructions

Grease 2 loaf pans.

Mix flour, sugar, nuts, baking soda, baking powder, salt, cinnamon, ginger and cloves and optional chips.

In a separate bowl, stir eggs, oil vanilla, zucchini and lemon peel.

Mix the two and stir just until the flour mixture is moistened.

Spread evenly in pans.

Bake at 325° for 1 hour.

Zucchini Casserole Supreme

Source: Margaret Muoio's Recipe Collection

Ingredients

- 1 Zucchini, Large
- 1 Zucchini, Medium
- 1 Egg, beaten
- 6 tbsps butter or margarine
- 1 1/2 cups onion, chopped
- 1 1/2 cups Bread Crumbs, plain or seasoned
- 1 1/2 lbs Fresh Mushrooms, cut up
- 1 can Drained Mushrooms, 18 oz
- 6 ozs cheddar cheese, shredded
- 6 ozs mozzarella cheese, shredded
- 1 Tomato, sliced
- 5 stalks celery

Instructions

Peel zucchini and cut into small pieces.

Place in large bowl and cover with 1 1/2 inches of water.

Add onion, mushrooms, eggs, butter, celery, tomatoes and both cheeses.

Mix well.

Add enough breadcrumbs to hold ingredients together.

Salt and pepper to taste.

Place in a buttered casserole.

Cover and bake at 350° until cheese is melted or bubbly.