

WOOD FAMILY COOKBOOK

8 September 2005

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Soups, Salads & AppetizersManhattan Clam Chowder

4 strips bacon	1 (28 oz) can tomatoes
1 c chopped celery	1 (10 oz) can clams
1/2 c chopped onion	1/2 tsp thyme
2 c diced potatoes	1/2 tsp salt
1 c chopped carrots	1/4 tsp pepper

~ cut bacon into small pieces, sauté in large pot
 ~ add celery and onions. Sauté until tender.
 ~ add potatoes, carrots and tomatoes
 ~ drain clams (save broth)
 ~ add water to clam broth to make 4 c, add to vegetables
 ~ add salt, pepper, thyme
 ~ cover, simmer 35 min.
 ~ add clams, simmer 30 min. more

Jill's Caesar Dressing

4 tbsp olive oil	2-3 garlic cloves, crushed
2 tbsp vinegar	dash Worcestershire sauce
1 tbsp lemon juice	1 egg yolk
pinch dry mustard	1/4 c grated parmesan

~ Mix oil, vinegar, lemon juice, mustard, garlic
 ~ Let stand 5 min
 ~ Add remaining ingredients

Nana Wood's Mayonnaise (Alice)

3/4 c sugar	1 egg
3 tsp dry mustard	2/3 c vinegar
2 tbsp flour	1/3 c water
2 tsp salt	

~Mix sugar, mustard, flour, salt
 ~Beat in egg
 ~Add water and vinegar
 ~Cook until thick

Antipasto (Pauline Panter)

1/4 c oil	1 c sweet mixed pickles, diced
3 green peppers	1 10-oz bottle catsup
1 2-oz jar pimento, diced	1 10-oz bottle chile sauce
3 cloves garlic, minced	1 tsp bay laurel (1 bay leaf)
1 7-oz tin white flaked tuna, drained	1/2 c white vinegar
1 14-oz tin mushrooms, drained & chopped	pinch of cinnamon
12 black olives, sliced	
12 green olives, sliced	

~ Saute green pepper, garlic & pimento until tender
 ~ Add remaining ingredients, bring to a boil, simmer 10 minutes
 ~ Bottle. Ripen in refrigerator at least 10 days

EntreesRoast Chicken with two lemons

preheat oven to 350F
 Wash and pat dry chicken;
 salt and pepper well, inside and out;
 roll two lemons on counter and punch 20 holes in each with carving fork;
 insert lemons in chicken and tie legs together;
 place chicken in roasting pan breast side down;
 roast 30 min. and turn over and roast other side 30-35 min.
 turn up heat to 400F and continue roasting 20 minutes or more until done;
 save juices to pour over sliced chicken.

Lasagne

Meat sauce

1 lb ground beef	1/2 tsp nutmeg
1 medium onion (chopped)	2 tbsp worcestershire sauce
2 garlic cloves	
2 carrots (grated)	
1 large tin tomatoes (chop)	
1 tin tomato paste	

~ sauté onions, brown beef, drain off fat
 ~ add remaining ingredients
 ~ simmer while preparing white sauce & pasta
 ~ boil lasagne noodles for 10 minutes

Cheese sauce

1/4 c butter	1 c grated mozzarella
1/4 c flour	1 tsp dry mustard
2 c milk	

~ melt butter, stir in flour & mustard, then milk
 ~ micro to 180f (thickened)
 ~ stir in cheese
 ~ layer meat sauce, lasagne noodles, cheese sauce

Chicken Paprika

1/2 c chopped onion	3 to 4 lb chicken pieces
1/4 c oil	1 1/2 c water
1 tsp salt	1/2 c yogurt
1/2 tsp pepper	2 tbsp flour
1 tbsp paprika	

~ sauté onion in oil until transparent
 ~ combine salt, pepper, paprika and stir into onions
 ~ add chicken, fry until all sides coated
 ~ Add water, cover, simmer about 1 1/2 hr. or until tender. Add more water if necessary
 ~ remove chicken, spoon off fat, leaving drippings for gravy
 ~ mix flour and yogurt, add slowly to drippings, cook and stir until thickened

Pork Balls

Pork shoulder, butt chops, etc. (2 chops serve 4 to 6 people)

1/2 c flour

1 tsp sugar

1 tsp baking powder

1/2 tsp ginger

1 egg

3 tbsp milk

1/2 tsp oil

Sauce for serving (sweet & sour, plum, mustard, etc.)

~ Cut pork into small (1/2 inch diameter) pieces

~ Mix flour, sugar, baking powder, salt, ginger

~ Add milk, egg and oil

~ In small batches (no more than 10 at once) place meat into batter, drop into hot oil, fry until they rise to the top and are golden brown (about 4 minutes per batch)

Pasta Pierre Franey

1 lb. cooked smoked ham

1 head broccoli or 1 doz. asparagus spears

5 or 6 tomatoes, chopped

4 cups rotini or ziti, (etc)

3 cloves garlic chopped

1/4 cu. olive oil

2 or 3 tbsp. parmesan cheese

~ Blanch broccoli pieces in boiling water one minute.

~ Fry chopped garlic in oil, add broccoli, chopped tomatoes, and ham, julienned

~ When pasta is 2/3 cooked add to fry pan and toss with preceding ingredients. Add cheese and serve.

Chinese Broiled Spare Ribs

This marinade is good with ribs, riblets, whatever.

Chinese 5 Spices available on Dundas St.

2 1/2 lb spare ribs

1/4 c brown sugar

1/4 c soy sauce

1/4 tsp Chinese 5 spices

tsp sherry (or wine or vinegar)

1 tsp ginger

2 cloves garlic, crushed

~Boil spareribs in enough water to cover for 30 minutes

~Combine remaining ingredients in a plastic bag

~Marinate the ribs in the bag (1 hr or overnight)

~Broil 3-5 minutes on each side

~Cut into 1 x 3-inc pieces to serve.

Fegato alla Veneziana (Venetian Liver)

liver

1 onion

milk (enough to cover liver)

butter

~ cut liver into thin (3" x 1/2") strips

~ soak in milk for at least 1/2 hour

~ sauté sliced onion in butter until golden

~ add liver to onion, sauté until red just disappears, tossing with spatula

~ cover skillet, heat 1 minute, uncover, heat 1 minute more

~ sprinkle with salt & pepper

Anne Miles' Steak & Kidney Pie

2 lb beef	garlic pwdr (pinch)
1 lb mushrooms	1 tbsp Worc.sauce
2 large beef kidneys	1 tsp salt
2 large onions	1/4 tsp pepper
2 c water	bay leaf
celery leaves	1 tbsp hot mustard

~Cut kidneys into 1-inch pieces (remove hard membranes)
 ~Soak in cold, salted water for 1/2 hr
 ~Dry, roll in flour, brown in butter
 ~Cut steak into 1-inch pieces, roll in flour, brown
 ~Cut mushrooms into large pieces; brown
 ~Cut onion into large pieces; brown
 ~Combine steak, kidneys, mushrooms, onions, water and remaining ingredients
 ~Simmer 1 1/2 hr. or until tender (You can leave this all day in the crock pot on low)
 ~When ready, remove ingredients, thicken broth with 2 tbsp flour and 2 tbsp butter
 ~Top with pastry, bake until pastry is done

Egg Rolls (Filling)

2 tbsp oil	10 egg roll wrappers
1 1/2 c Chinese cabbage (shredded)	1/2 tsp salt
1 1/2 c bean sprouts	11 tsp corn starch
1/2 chopped celery	1 tsp soy sauce
2 green onions (chopped)	1 egg white
3/4 lb diced pork	

~ heat oil in wok
 ~ stir-fry pork until browned
 ~ stir in cabbage, sprouts, celery, onion, salt
 ~ mix corn starch into soy sauce
 ~ stir into pork mixture until thick and bubbly
 ~ remove from heat, cool to room temperature
 ~ roll filling into wrappers
 ~ deep fry at 375°, 2-3 minutes on each side, until golden brown

Tamale Pie

1 lb ground beef	1/2 c flour
1/2 c chopped onion	1/2 c cornmeal
14 oz can kidney beans (drained)	1 tbsp sugar
19 oz can tomatoes (undrained)	2 tsp baking powder
1 tbsp chile powder	1/4 tsp salt
1 tsp oregano	1 egg
2 tbsp flour	1/2 c milk
2 tbsp cold water	2 tbsp oil
	1/2 c chopped green pepper
	1 tbsp butter

Chile:

~ In large skillet or dutch oven, brown beef and onions

- ~ Drain excess fat
- ~ Add beans, tomato, chile powder, oregano
- ~ Blend flour into water, stir into chile, cook until thick

Topping:

- ~ Combine dry ingredients
- ~ Beat egg, stir in mil and oil
- ~ saute green pepper
- ~ mix liquids into dry ingredients, add green pepper
- ~ Spoon batter evenly over chile base
- ~ Bake 25 min @ 425° until golden brown

Cornish PastiesPastry:

- 1 c shortening
- 1/2 c boiling water
- 3 c flour
- 1 tsp salt
- 1/4 tsp baking powder

Filling:

- 1 tbsp vegetable oil
- 1 lb lean ground beef
- 1/2 c finely chopped onion
- 1/2 c grated carrots
- 1 c potatoes, cooked & diced
- pinch each of thyme & sage
- 1 egg yolk

- ~ In a large bowl, stir shortening with boiling water until smooth
- ~ In a separate bowl, combine flour salt & baking powder.
- ~ Add dry ingredients all at once to liquids
- ~ Stir until pastry forms a ball
- ~ Wrap in waxed paper & refrigerate at least 30 min.
- ~ Fry beef in oil until no longer pink
- ~ Pour off fat
- ~ Add onion & carrots, cook until onion is soft
- ~ Add potatoes, sage & thyme. Cook another 3 min
- ~ Season with salt & pepper. Cool
- ~ Divide pastry into 12 equal portions. Roll each into a 4-inch circle. Fill with about 1/3 c meat mixture. Brush edges lightly with egg yolk. Fold to form a half-circle. Press closed and flute or press with tines of a fork.
- ~ Bake on greased baking sheet 35-40 min or until pastry is golden brown.

Bernie Bell's meat Pies

- 1 1/2 lbs diced stewing beef
- 1 1/2 lbs hamburger
- 1 qt water
- 1 can mushrooms
- 2 cans peas and carrots
- Boil, thicken with corn starch

- 1 1/2 tbs salt
- 1 tbsp pepper
- Dash garlic & onion salt
- Colour with Gravy Dandy
- 2 oxo cubes - add water

Colleen's Meat Balls

- 2 lb hamburger
- salt & pepper
- 1 c corn flakes or rice krispies
- 1/3 c parsley
- 1/2 tsp garlic powder
- ~ Form into balls. Bake on a cookie sheet

- 2 eggs
- 1/3 c catsup
- 2 tsp soya sauce
- 2 tbsp onion

Sauce:

12 oz chile sauce	16 oz cranberry sauce
2 tbsp brown sugar	1 tbsp lemon juice

~ Heat, pour over meat balls

Meatballs with Pineapple and Peppers

1 egg, slightly beaten, but not maimed	1/4 cup sugar
1 tbsp cornstarch	3 tbsp cornstarch
2 tbsp chopped onion	1/3 cup water
1 tsp salt	3 tbsp white vinegar
1/4 tsp pepper	1 tbsp soy sauce
1 pound ground beef	1 (8-ounce) can unsweetened pineapple chunks, drained
Vegetable cooking spray	Hot cooked rice
1 cup pineapple juice	
2 green peppers, cut into strips	

Combine first 6 ingredients, and shape into 1 1/2 inch meatballs; set aside.

Coat a large non-sticksillet with cooking spray; place over medium-high heat until hot. Add meatballs and cook until brown; drain. Discard drippings.

Return meatballs to skillet; add pineapple juice and green pepper. Bring to a boil over medium heat; cook 3 minutes, stirring often.

Combine sugar and next 4 ingredients; add to skillet, and bring mixture to a boil, stirring constantly. Stir in pineapple chunks; cook until thoroughly heated. Serve meatballs over rice.

Yield: 4 servings.

Ginger Beef Stir-Fry

1 flank steak
pasta or rice

Marinade:

1 onion
3 garlic cloves
2 tbsp soy sauce
1/4 c chopped ginger
1 jalapeño or small hot pepper

Sauce:

1 onion
2 large tomatoes
2 carrots
1 large sweet green pepper
1/4 c soy sauce
1/4 c salsa
1 tbsp brown sugar
1/2 tsp salt
pinch cayenne

~ slice beef diagonally across the grain into very thin bite-size strips

~ process marinade ingredients in food processor

~ put meat & marinade in a plastic bag, mix, refrigerate

~ thinly slice onion

~ seed and cut pepper into 1-inch pieces

~ julienne carrots

~ coarsely chop tomatoes

~ combine soy sauce, salsa, brown sugar, salt, cayenne

~ stir-fry beef in oil in a wok, one third at a time

~ set aside in a warm oven

~ stir-fry onion & carrot, along with any remaining marinade, about 5 min.

- ~ add green pepper & tomatoes, cook another 3 minutes
- ~ add soy mixture, cook until bubbly
- ~ toss hot pasta or rice with sauce
- ~ scatter with beef strips

Vietnamese Noodle House Vermicelli

Sauce:

- ¼ cup Olive oil
- 2 tsp Fish sauce
- 1 tsp Nut oil (sesame or peanut)
- 1 tbsp Orange juice
- 1 tsp Lemon juice
- ½ tsp sugar

Other stuff:

- Cucumber, cut into match-sticks
- Carrot, grated
- Spring rolls
- Sliced ham
- Vermicelli noodles

Directions:

Mix sauce ingredients. Cook vermicelli noodles. Pour sauce over noodles, and other fixin's.

Meatballs in Western BBQ Sauce

- | | |
|--|-----------------------------|
| 1 clove garlic quartered | 1 cup milk |
| 3 tbsp butter or marg. | 2 cups fine dry breadcrumbs |
| 2 lb ground beef, ham, or pork (or 1 1/2 lb ham & 1 lb pork) | 1 tsp salt |
| 2 beaten eggs | 1/2 tsp mace, celery seed |
| | 1 tsp black pepper |

- ~ Combine meat, eggs, milk, breadcrumbs & seasoning. Shape into bite sized balls.
- ~ Saute garlic in butter until tender, but not brown
- ~ Discard garlic. Brown meatballs on all sides.
- ~ Add "Western BBQ Sauce" (see "Sauces") and simmer until thickened, about 1 hr.
- ~ Serve hot (About 60 meatballs)

Vegetables

Young Lok's Spicy Eggplant

Sauce:

- | | |
|---------------------------------|---|
| 3 tbsp vegetable oil | 1 c unpeeled chopped eggplant |
| 1 green onion, chopped | 1/4 cup white vinegar |
| 2 tbsp minced garlic | 2 tbsp soy sauce |
| 1 tbsp minced ginger | 3 tbsp sugar |
| 2 tsp hot chile sauce | 1/2 cup chicken stock |
| 1/3 cup ground beef or pork | 1 tbsp cornstarch dissolved in 1/3 c cold water |
| 1/4 cup rice wine or white wine | 1 tsp sesame oil |

Heat wok over high heat. Add oil, green onion, garlic, gingerroot, chile sauce and ground meat. Stir fry 30 seconds. Add wine, eggplant, vinegar, soy sauce, sugar and stock. Bring to a boil. Reduce heat;

simmer 5 minutes or until eggplant is cooked. Slowly stir in cornstarch mixture. Simmer until sauce has thickened. Stir in sesame oil. Keep warm.

Eggplant:

1 large eggplant (or summer squash)
1/3 c flour
1/3 c cornstarch
pinch of salt
oil for deep frying.

Garnish:

1 tbsp chopped green onion
1 tbsp chopped water chestnuts

Peel eggplant, leaving a few strips of skin for colour. Cut in 1/2 inch slices, then quarters.

Combine flour, cornstarch and salt in a bowl. Add eggplant and flour mixture to strainer. Coat eggplant with flour mixture, shaking off excess.

Heat oil in wok to 400 F. Add eggplant. Fry about 2 minutes or until slightly golden. Remove with a slotted spoon onto heated platter. Don't overcrowd wok; fry eggplant in two or three batches.

Pour sauce over eggplant. Sprinkle with green onions and water chestnuts. Serves 4 as a side dish.

Twice pan fried diced potatoes

Dice potatoes into 1/2 inch dice; wash starch off thoroughly and pat dry;
Put 1/2 inch oil in fry pan and heat to moderately high;
add potatoes and cook until tender but still pale;
remove from heat and cool thoroughly, about one hour;
reheat oil to very hot, return potatoes to oil and continue cooking until crisp and brown.

Crispy Oven-Baked Potatoes

6 medium potatoes
3 c cornflakes
3 tbsp powdered cheese
~ Process cornflakes, cheese and spices in blender
~ Peel and slice potatoes
~ Toss potatoes in melted butter
~ Add cornflake mixture, toss
~ Bake on large, well-greased baking sheet 30 min @ 375 F

1 tsp paprika
1/4 tsp garlic powder
1/4 c melted butter

Scalloped Potatoes

10 medium potatoes
3 medium onions
1/3 c flour
1/3 c butter
4 c milk

~ Slice potatoes & onions thinly
~ make white sauce with butter, flour, milk
~ add salt & pepper, maybe cheese
~ pour over potatoes & onions
~ 90 minutes (at least) @ 350F

CakesMarble Cheese Cake

~ this is the one Tom made on Labour Day weekend, '93

Crumb Crust:

1 c graham cracker crumbs

1/4 c butter, melted

2 tbsp sugar

~ Combine, press into bottom and 1/2 inch up side of a 9-inch springform pan.

~ Bake 10 min a 350F. Cool

1/2 c sour cream

2 tsp vanilla

3 tbsp flour

3 eggs

White Portion:

3 8-oz pkg cream cheese

3/4 c sugar

~ Combine cheese, sugar, sour cream & vanilla in large mixing bowl. Beat until smooth.

~ Add flour one tbsp at a time, blending well

~ Add eggs, one at a time, beating well

~ Set aside

Chocolate Portion:

1/4 c cocoa

1/4 c sugar

1 tbsp oil

1/2 tsp vanilla

~ Combine cocoa & sugar in a small bowl

~ Add oil, vanilla, and 1 1/2 c batter. Mix until well blended

~ Spoon plain and chocolate batters alternately onto crust, ending with dollops of chocolate on top. Gently swirl with sptula or knife for a marbled effect.

~ Bake at 450F for 10 min. then 250 for 30 min (do not open oven door), then turn off oven but leave cake in another 30 min without opening door. Loosen cake from rim of pan, cool completely, chill thoroughly.

Wacky Cake

Do this all in the cake tin; fewer dirty dishes.

1 1/2 c flour

3 tbsp cocoa

1 c sugar

1/2 tsp salt

1 tsp b. soda

1 tsp b pwdr

1 tsp vanilla

6 tbsp oil

1 tbsp vinegar

1 c warm water

~Sift dry ingredients into 8-inch square pan

~Flatten, then make 3 holes

~Pour vanilla into one hole

~Pour vinegar into another

~Pour oil into the third

~Pour water over all, mix well

~Bake @ 350 for 30 minutes

Tomato soup cake

Good with cream cheese frosting.

2 c ap flour

1 1/3 c sugar

4 tsp b pwdr

1 1/2 tsp allspice

1 tsp cinnamon

1/2 tsp cloves

10-oz can tomato soup
 1/2 c oil
 2 eggs
 1/4 c water

~Grease & flour pans (2 round or 1 13 x 9)
 ~Combine dry ingredients
 ~Add soup and oil
 ~Beat 2 min
 ~Add eggs and water
 ~Beat 2 min more
 ~Bake @350 35-40 min

Carrot cake

Use a big pan or cut this in half. You can also do it as muffins.

3 c flour	1 c oil
2 tsp b pwdr	1 1/2 c brown sugar
1 1/2 tsp b soda	4 eggs
2 tsp cinnamon	2 c grated carrots
1/2 tsp salt	1 c chopped nuts

~Sift together dry ingredients
 ~Add the rest, mix thoroughly
 ~Pour into greased ban (cake tins, loaf tins, bundt pan, muffin tins)
 ~Bake at 350 until done (20 min for muffins, 1 1/4 hr for loaf...)

Ev Graham's Banana Cake

2/3 c shortening	3 mashed bananas
2 1/2 c flour	2/3 c buttermilk (*)
1 2/3 c sugar	2 eggs

1 1/4 tsp baking pwdr
 1 tsp baking soda
 1 tsp salt
 ~Melt shortening
 ~Sift dry ingredients, add to melted shortening
 ~Add bananas and 1/3 c buttermilk, beat 2 minutes
 ~Add remaining buttermilk and eggs, beat 2 minutes more
 ~Bake @ 350 F. for 30 minutes

* or...put a teaspoon of vinegar into a measuring cup, top up to 2/3 c with milk, and leave for 5 minutes

Auntie Becker's Dark Fruit Cake

Served at all Wood weddings! Makes 1 8-or-9-inch layer (for a wedding cake), or 2 large loaves, or 3 small loaves (for Christmas)

1 c butter	1/2 tsp baking soda
1 1/2 c brown sugar	1/2 c sour cream
3 eggs	2 1/2 c all-purpose flour

1/2 tsp cinnamon
 1 tsp cloves
 1/2 tsp salt

1 lb cherries
 1 lb raisins
 1 lb dates
 1/2 lb currants
 1/4 lb mixed peel
 1/2 lb almonds
 1 c fruit juice (or wine)

- ~Line pans with 2 or 3 layers of well-greased brown paper
- ~Mix soda into sour cream
- ~Mix all fruit in a large bowl, sift 1/4 c flour over it, toss
- ~Cream butter and brown sugar
- ~Add eggs and beat in
- ~Sift dry ingredients
- ~Add dry ingredients to batter alternately with sour cream & soda, starting and ending with the dry ingredients
- ~Stir in the juice
- ~Add fruit
- ~Fill cake tins, dig a "trench" down the centre before baking
- ~Place a pan of water in the oven with the cakes
- ~Bake @300 F. for 2 1/2 to 3 hours

Apple Coffee Cake

This can be doubled, and freezes well. AKA Verulam 5th Line Cake.

1 1/3 ap flour
 3/4 c sugar
 3 tsp baking powder
 1 tsp salt
 1/4 c butter (or margarine)

1 egg
 3/4 c milk
 1 tsp vanilla
 2 apples
 1/3 c brown sugar
 1/2 tsp cinnamon

- ~ Put flour, sugar, baking powder, salt in a large bowl
- ~ Cut in butter until crumbly (use a pastry blender)
- ~ In another bowl, beat egg until frothy, mix in milk and vanilla
- ~ Mix into dry ingredients. Stir just enough to moisten
- ~ Peel and slice apples, mix into batter
- ~ Pour batter into greased 8" square pan
- ~ Combine brown sugar and cinnamon, sprinkle over top
- ~ Bake @350 50-60 minutes

Banana Cake

Makes a large oblong (13 x 9)

2 1/4 c flour
 2 1/2 tsp baking powder
 1/2 tsp baking soda
 1 tsp salt

1 1/4 c sugar
 1/2 c margarine
 2 eggs
 1 tsp vanilla
 1 1/2 c mashed banana
 (2 or 3 bananas)

- ~ combine flour, baking powder, baking soda, salt
- ~ put sugar and margarine in mixer bowl, cream

- ~ add eggs and vanilla to mixer, mix some more
- ~ add banana, mix some more
- ~ add dry ingredients, mix for 3 or 4 minutes
- ~ bake at 350F 30 - 40 minutes until tester comes out clean

Desserts

Carrot Pudding

This can be done in the micro, but loses in the translation.

- | | |
|--------------------------------------|---------------------------------|
| 1/2 tsp b soda | 1/8 tsp nutmeg |
| 2 tbsp sour milk (or milk & vinegar) | 1 c raisins |
| 1/2 c ap flour | 1 c currants |
| 1 c brown sugar | 1 c grated carrot (2-3 carrots) |
| 1 tsp salt | 1 c grated potato (3 potatoes) |
| 1 tsp cinnamon | 1 c bread crumbs |
| 1/2 tsp allspice | 3/4 c suet |

- ~Mix soda into sour milk, set aside to bubble
- ~Mix flour, sugar, spices
- ~Mix raisins & currants into dry ingredients
- ~Add carrot, potato, bread crumbs; mix
- ~Add sour milk and soda

Chocolate Pudding

Do in the micro for a quickie dessert

- | | |
|------------------|--------------|
| 1/4 c cocoa | 2 c milk |
| 1/4 c cornstarch | 2 eggs |
| 1/2 c sugar | 1/4 c butter |
- ~Mix cocoa, cornstarch, sugar
 - ~Add a bit of cold milk, stir, add remaining milk
 - ~Cook to 190 F (thick & bubbly)
 - ~Whisk eggs in a measuring cup, stir in a bit of hot pudding, then add egg mixture back to pudding
 - ~Heat again to 190 F
 - ~Add butter, cool

Lemon Snow

- | | |
|--------------------------|---|
| 1 tbsp grated lemon rind | 2 c hot tap water |
| 1/2 c sugar | 1/4 c lemon juice |
| 1/4 c corn starch | 2 egg whites (use the yolks in the custard sauce) |
| 1/2 tsp salt | |

- ~ in a 4-cup micro-safe bowl, mix lemon rind, sugar, cornstarch, salt, and hot water
- ~ micro to 190 (boiling, not just bubbling around the edges), stirring twice
- ~ stir, micro again to 190 (mixture is thick and clear)
- ~ cool for 5 minutes, then mix in lemon juice
- ~ Beat egg whites until stiff but not dry
- ~ Serve with custard sauce (see sauces)

Crepe Caramel

Syrup:

1/2 c sugar
3 tbsp water

Custard:
2 c milk
4 eggs
1/4 c sugar
1 tsp vanilla

- ~ lightly oil 6 custard cups
- ~ mix sugar & water in 2-cup measure, micro on high until golden (4-6 min)
- ~ pour at once into custard cups, set aside
- ~ scald milk (4-6 min on high, or to 150°)
- ~ beat together eggs, sugar, vanilla. Whisk in hot milk
- ~ pour into custard cups
- ~ set in a circle in the micro, cook 6-8 min at medium, until knife in centre comes out clean
- ~ cool to room temperature, refrigerate until cold
- ~ to serve, loosen edges with a sharp knife, and invert onto serving plates.

Maple syrup caramel

4 eggs
1/2 cup maple syrup
1 tsp vanilla

1/4 tsp salt
3 cups milk

- ~Preheat oven to 350.
- ~Whisk together eggs syrup vanilla salt.
- ~Heat milk to just below boiling and slowly whisk in egg mixture.
- ~Ladle into custard dishes, 1/4 inch from top.
- ~Place in a pan and add hot water to 1/2 way up sides of dishes.
- ~Bake 50-60 minutes; chill.

Impossible Pie

4 eggs
1/2 c margarine
1/2 c flour
2 c milk

1 c sugar
1 c coconut
2 tsp vanilla

- ~ mix throughly
- ~ pour into a greased 10-inch pie plate
- ~ bake at 350 approximately 1 hour

Colleen's Pineapple Dessert

Crust:

1 1/4 c graham wafer crumbs
1/4 c sugar
1/2 c margarine

Centre:

1 1/2 c icing sugar
1/2 c margarine, melted
1 egg

- ~ press crust into a 9 by 13 pan, bake at 375F for 10 minutes
- ~ beat together centre ingredients, pour over graham crust
- ~ make up Dream Whip according to directions, fold in pineapple, spread on top.

Topping:

1 c powdered whipped topping (=2 pkg Dream Whip)
1 c milk
1 tsp vanilla
1 drained can crushed pineapple

~ refrigerate until served

Rice Pudding

~ Use up leftover rice in the crock pot. Adapt to the amount of cooked rice (1 rice to 2 milk)

3 c cooked rice	2 eggs
6 c milk	1/2 c raisins
1/2 c sugar	1 tsp vanilla
1 tsp salt	

~ Put rice, milk, sugar & salt in crock pot

~ Cook on high for 1 hour

~ Beat eggs in a small bowl, add a bit of the hot pudding, then mix back into pudding

~ Cook on low another hour

~ Add raisins, cook another hour

~ Mix in vanilla

Maple Scrounge

5-6 cups unpeeled, sliced apples	1/2 cup margarine
1/2 cup maple syrup	salt
1 cup water	cinnamon
1 1/2 cups whole wheat flour	

~ Grease a baking dish and line with apple slices.

~ Add syrup and water and dash of salt (and possibly a dash of lemon juice).

~ Cut margarine into flour and spread over apples. Add up to 1 1/2 tsp cinnamon.

~ Bake covered for 30 min at 400F. and uncovered for 10 min.

Chocolate Brownie Pudding

2 c flour	1 c milk
1 1/2 c w sugar	1/4 c oil
4 tbspcocoa	2 tsp vanilla
1 tsp salt	1 c walnuts
4 tsp baking powder	Sauce:
	1 c brown sugar
	1/3 c cocoa
	2 1/2 c boiling water

~ Combine dry ingredients

~ Add liquids

~ Pour into large (10 x 13) cake pan

~ Combine sauce ingredients, pour over

~ 30 to 45 min @ 350F

Apple Crisp

2 pans (1: 9 x 9 1:9x13) @ 350F

Filling

8 c sliced apples

~ cook in micro

~ add 1 c w sugar

Top:

2 c flour

1 c br sugar

~ mix

1 c butter

~ blend

Maple Syrup Squares

2 (9x9) pans

Bottom:

2 c flour
 1/3 c sugar
 ~ mix
 1 c butter
 ~ blend
 ~ bake 15 min @ 350F
 1 1/2 c maple syrup
 1 tsp b. powder
 1 tsp vanilla

Top:

dash salt
 4 eggs
 1/2 c flour
 nuts or raisins

~ Pour over crust
 ~ 20 min @ 350

Cookies

Anne's Gingersnaps

This makes 5 dozen. You can cut it in half and do it in a food processor. From the American Woman's Cookbook.

1 1/2 c shortening	2 tsp baking soda
2 c sugar	2 tsp cloves
2 eggs	2 tsp ginger
1/2 c molasses	2 tsp cinnamon
4 c sifted flour	

~Cream shortening & sugar
 ~beat in eggs
 ~Add molasses then sifted dry ingredients
 ~Roll into 1-inch balls, then roll these in sugar
 ~Place on greased baking sheet 2 inches apart
 ~Bake @ 375 15 to 18 minutes.

Brownies (1)

1 c butter	1 c ap flour
1 c white sugar	2 tsp baking pwdr
1 c brown sugar	2 tsp vanilla
3/4 c cocoa	1 c chopped walnuts (optional)
3 eggs	

~ Melt butter, add sugars and cocoa
 ~ Add eggs one at a time, stir well
 ~ Sift flour, baking powder. Add all at once to egg mixture
 ~ Add vanilla and walnuts
 ~ Pour into buttered 9 x 13 baking pan
 ~ Bake @ 350 30-35 minutes (until crust is firm and resistant to pressure. Check every minute after 30 minutes to avoid overcooking)

Brownies (2)

- from the Hershey's cookbook

1/2 c oil	1/3 c cocoa
1 c sugar	1/4 tsp baking powder
1 tsp vanilla	1/4 tsp salt
2 eggs	1/2 c chopped nuts (optional)
1/2 c flour	

~ Blend oil, sugar, vanilla, add eggs, beat well
 ~ Combine flour, cocoa, baking powder, salt
 ~ Add gradually to liquids
 ~ Stir in nuts
 ~ Bake at 350F for 20-25 min until brownies begin to pull away from edge of pan
 ~ Frost if desired

Rene's Oatmeal Cookies

Good plain or add raisins, chocolate chips, etc.

1 c shortening or margarine	2 c flour
1 c white sugar	1 tsp salt
1 c brown sugar	1 tsp b. pwr
2 tbsp water	1 tsp b. soda
2 egg	3 c rolled oats
2 tsp vanilla	

~Cream shortening and sugars
 ~Add egg, vanilla and water
 ~Sift dry ingredients (except oats) and add
 ~Add oats
 ~Shape in small balls on greased cookie sheet
 ~Bake @ 375 15 minutes

Piles of Cookies

Variations are limited by your imagination (or dictated by what you have in the cupboard). A good way to use up leftover Christmas fruit. Makes about 11 dozen cookies.

2 c margarine (1 lb)	1 tsp vanilla
1 c white sugar	4 c flour
1 c brown sugar	1 tsp baking soda
2 eggs	1/2 tsp salt

~ cream margarine, sugars
 ~ Add eggs and vanilla, mix
 ~ mix together dry ingredients, add to dough
 ~ divide dough into three portions, add whatever...

Suggestions:

- (1) add 1 cup chocolate chips
- (2) add 1 cup coconut, 1 tsp almond flavouring (and pink food colouring?)
- (3) add raisins and chopped fruit

Karen's Brownies

1/2 c butter
 1 c sugar
 2 eggs
 1/2 c flour
 1/3 c cocoa

salt
 1/2 tsp vanilla
 1 c walnuts (optional)
 miniature marshmallows

- ~ Cream butter, sugar, eggs
- ~ Combine flour, cocoa, salt. Mix into creamed mixture
- ~ Add vanilla & walnuts
- ~ Bake at 350F approx. 25 min
- ~ Remove from oven, sprinkle with marshmallows
- ~ Return to oven & bake until marshmallows are slightly brown (10-15 min.)
- ~ Ice with chocolate icing

Rene's Shortbread

You can cut this in half and do it in the food processor (but that's cheating).

4 c ap flour
 1 lb butter
 1 c brown sugar

- ~Cream butter
- ~Add sugar, cream
- ~Add flour
- ~Knead until it cracks (or you do)
- ~Bake @ 325 15-20 minutes

Praline Brownies

1/2 c margarine
 1 c sugar
 2 eggs
 1 c ap flour

1/4 c cocoa
 1/4 c chocolate chips
 1 c chopped nuts

Topping:

3/4 c brown sugar
 3/4 c chopped nuts
 1/4 c margarine, melted

2 tbsp milk
 1/2 tsp vanilla

- ~ Combine flour and cocoa
- ~ melt chocolate chips
- ~ Cream margarine and sugar
- ~ Add eggs, beat until fluffy
- ~ Add dry ingredients
- ~ Add melted chocolate chips and nuts
- ~ Spread in greased 9" square pan
- ~ Bake 25 min at 350F
- ~ Spread on topping
- ~ Return to oven for another 10 minutes

Lemon Squares

Crust:

1 c coconut 1/4 tsp salt
 1 c flour 1/2 c butter
 2 tbsp sugar
 ~ Combine coconut, flour, sugar & salt
 ~ Cut in butter until mixture is crumbly
 ~ Press into 9-inch square pan
 ~ Bake at 350F 20 min

Topping:

2 eggs 2 tbsp flour
 3/4 c sugar 1/4 c lemon juice
 ~ Mix together, pour over crust
 ~ Bake another 20 min (until set)
 ~ Cool, cut into squares, sprinkle with icing sugar

Glen's cookies

Good for using up a leftover egg yolk

1/2 c butter 1 c flour
 1 tsp vanilla 1 egg (or just the yolk)
 1/4 c brown sugar jam
 1/2 tsp salt

~Sift flour twice; add salt
 ~Cream butter and sugar
 ~Add egg and vanilla
 ~Add dry ingredients
 ~Roll into balls
 ~Place on greased cookie sheet
 ~Dent with a thimble (or a 6-year-old's thumb)
 ~Bake 15 min @ 325
 ~Remove from oven, dent again, fill dents with jam
 ~Bake until lightly brown.

Pies, PastryRene's pastry

Pastry works well in the food processor. Do it in the same order as by hand. When you add water, let it mix until it all comes together as a ball...fun to watch. For tender pastry, use cake & pastry flour. (All purpose flour will work, but isn't as flaky)
 Quantities for large or small pies. The large 2-crust recipe (3 c flour) makes about 4 dozen tarts.

	small:1 crust	large (1)	small (2)	large(2)
flour	1 c	1 1/2 c	2 c	3 c
tsp salt	1 tsp	1 1/2 tsp	2 tsp	2 tsp
shortening	1/3 c	1/2 c	2/3 c	1 c
cold water	2 tbsp	1/4 c	1/3 c	1/2 c

~ Mix salt with flour
 ~ Cut in shortening with a pastry blender until it looks crumbly
 ~ Add water and mix with a fork until it comes together in a ball
 ~ Handle as little as possible.
 ~ Roll into pie crusts

~ For tarts: cut circles using a can with both end cut out (18\9-oz can makes good sized tarts)

Cocoa Crumb Crust

1 1/4 c graham cracker crumbs	1/4 c sugar
1/4 c cocoa	1/3 c melted butter

- ~ Combine crumbs, cocoa, sugar
- ~ Add melted butter, mix well
- ~ Press into 9-inch pan, chill

Pizza Dough

1 1/3 c warm water	3 tsp salt
2 tbsp oil	1 tbsp yeast (1 pkg)
1/2 tsp sugar	3 1/2 - 4 c flour

- ~ Stir sugar into water
- ~ Sprinkle in yeast; let stand 10 minutes
- ~ Add oil, salt
- ~ Add flour
- ~ Knead about 10 minutes
- ~ Place in grease bowl to rise until double in bulk: 2 hours in a warm place, or...micro at 1/10 power for 4 minutes, let rest for 15 minutes, repeat until double in bulk.
- ~ Divide into two parts, roll and stretch onto greased pizza pans or cookie sheets
- ~ Top with tomato sauce, meat, mozzarella, etc, etc, etc.

Tortillas

2 c flour	1/3 c lard or shortening
1 1/2 tsp salt	3/4 c hot water
1 1/2 tsp baking powder	

- ~ Mix flour, baking powder and salt, cut in lard to resemble coarse meal
- ~ add water, mix until absorbed
- ~ Knead in bowl 10-15 seconds, adding flour if necessary
- ~ Cover bowl, let rest 15 min.
- ~ Divide into golf-ball sized balls (about 15)
- ~ Roll each in flour, set in a plastic bag, let rest 20 min.
- ~ Pat each roll into a 2 to 2 1/2" circle, let rest 5 min.
- ~ Roll each circle as thin as possible (about 7" diameter)
- ~ Cook one at a time on ungreased skillet until brown specks appear, turn, cook 30 seconds on other side
- ~ Transfer to cloth-lined basket and cover to keep warm
(If prepared ahead of time, wrap stacked tortillas in cloth and wrap tightly in foil)

Aunt Marg's Lemon Pie

The secret ingredient, of course, is Aunt Marg's lemons. This is for a large pie shell. For a regular 9 inch pie shell, reduce liquid to 2 cups

juice of 1 lemon	1 tsp salt
3/4 c sugar	2 eggs (separated)
1/3 c corn starch	1/4 c butter
1 tbsp flour	

- ~ Put lemon juice in 2 cup measure, fill to 2 cups
- ~ Mix sugar, corn starch, flour salt
- ~ Add a bit of lemon & water, stir, add remaining water plus another 1/2 cup
- ~ Heat to 190 F (thick & bubbly)
- ~ Whisk egg yolks in measuring cup, add a bit of hot mixture, then mix all back into hot mixture
- ~ Heat again to 190 F
- ~ Add butter, cool slightly
- ~ Pour into pie shell, cool
- ~ Top with meringue (egg whites plus 4 tbsp sugar)

Auntie Becker's Raisin Pie

~ from Nana Wood's cookbook

1 egg	1 tbsp cornstarch
1 c sugar	juice of one lemon
1 c hot water	pinch of salt
1 c raisins	

~ put on stove & let come to a boil, stirring continuously

Pastry:

3 tbsp lard	salt
3 tbsp water	pinch baking powder
1 c flour	

Pumpkin Pie

This makes one large pie

2 c drained, cooked pumpkin (save juice)	1/2 tsp salt
2/3 c milk powder	1 tsp cinnamon
3 or 4 eggs (4 if small)	1/2 tsp mace
1 c brown sugar	pastry (large 1-crust: 1 1/2 c flour)

- ~ mix juice from drained pumpkin with milk powder, and enough water to make 2 cups
- ~ mix spices with brown sugar in a large mixing bowl
- ~ Put pumpkin in blender
- ~ add milk, eggs...blend
- ~ dump into bowl with sugar etc.
- ~ mix well, pour into pie shell
- ~ 400F for 15 min. then 350F for at least an hour

Rene's Butterscotch Pie

2 tbsp butter	2 milk
1/4 c corn starch	2 eggs (separate)
1/2 c brown sugar	1 tsp vanilla
1/8 tsp salt	

~ Mix corn starch, salt, 1/4 c milk

- ~ Heat remaining milk in micro in glass measuring cup
- ~ Brown and bubble (gently, don't burn) butter and brown sugar
- ~ Slowly pour hot milk into sugar mixture, stir
- ~ Add some hot mixture to corn starch, then add back to filling, stir
- ~ Add some of the hot mixture to egg yolks, then add back, stir
- ~ Heat & stir until thickened
- ~ Add vanilla

Rhubarb & Strawberry Pies

6 c diced (frozen) rhubarb	1/2 c flour
2 c (frozen) strawberries	2 eggs
1 1/2 c sugar	

- ~ fills 2 generous pies

Rhubarb & Strawberry Tarts

4 c diced (frozen) rhubarb	1 1/2 c sugar
2 c (frozen) strawberries	1 egg
1/4 c corn starch	about 4 dozen tart shells

- ~ cook fruit in microwave
- ~ mix sugar and corn starch, add to fruit
- ~ add egg, mix well
- ~ microwave on high, 8 minutes (stir after first 5 min.)
- ~ fill tart shells
- ~ bake at 350F about 30 minutes

Rene's butter tarts

1 c raisins	1 egg
dash of salt	2 tbsp corn syrup
1 c brown sugar	3 tbsp butter ("a chunk of butter the size of an egg" ...Grade A?)
2 tsp vinegar	12 tart shells

- ~ Simmer raisins until plump
- ~ Beat together brown sugar, egg, salt, vinegar, corn syrup
- ~ Melt butter in a small saucepan, add to mixture
- ~ Cover the bottom of the butter-melting saucepan with water (from the raisins...not too much), let it boil, then throw it into the mixture.
- ~ Add the rest of the raisins (drained)
- ~ Fill tart shells
- ~ Bake 20 minutes @ 375 F.

Buns, Breads, Muffins

White Bread

1/2 c warm water	2 c milk
2 tsp sugar	2 c water
2 tbsp yeast	

1/4 c butter
 1/4 c sugar
 4 tsp salt
 12 c (approx.) all-purpose flour
 ~ scald 2c milk (micro to 150 F)
 ~ dissolve 2 tsp sugar in 1/2 c warm (about 110 F) water, add 2 tbsp yeast, stir, then let stand for 15 minutes (or micro 4 minutes at lowest power level), until foamy
 ~ add 1/4 c sugar, 1/4 c butter, 4 tsp salt to hot milk, stir to dissolve
 ~ add 2 c warm water; mixture should now be lukewarm (about 110 F)
 ~ add yeast mixture
 ~ add first 4c flour, stir
 ~ add next 4c flour, turn out onto table
 ~ knead for 10 minutes, adding remaining flour as necessary, until "smooth and satiny"
 ~ place in a greased bowl, turn to grease top, let rise in a warm and humid place until doubled in bulk (speedy method: place in micro, and every 15 minutes zap it for 4 minutes at lowest power level. It should double in about an hour)
 ~ punch down, form into loaves, place in well-greased pans (4 regular loaves, or 6 small ones: 2 loaves each in three 8" cake tins)
 ~ rise again (about an hour in the micro - no zapping necessary)
 ~ Bake at 350 F; time will depend on size of loaves: 30 minutes for 6 small loaves, 40-45 min for 4 larger loaves

Sourdough Pancakes

Note: These **must** be miked the night before.

2 c sourdough starter	2 1/2 c flour
2 c lukewarm water	1 tbsp sugar

~ mix, cover, set in a warm place overnight
 ~ in the morning, take out 2 c of the mix, and replace the 2 c taken out of the starter
 ~ to the remainder, add:

1/4 c evaporated milk	2 tsp sugar
1/2 tsp salt	3 tbsp oil
1 tsp soda	2 eggs

~ mix well, let stand for a few minutes before cooking

Sourdough Waffles:

~ as above, but add 2 extra tablespoons of oil

Potato Featherbeds

1 6oz potato	4 cups flour + -
2 cups water	3 Tbsp oil
1 Tbsp yeast	1 1/2 tsp salt
1 Tbsp sugar	

Peel and cut up potato and cook with pinch of salt. Reserve 1 1/2 cups of the potato water.

Mash potato; proof yeast in 1/4 cup of the potato water and sugar;
 add remaining water (1 1/4 cups), flour, salt, oil, yeast to the mashed potato; mix into a sticky dough; let rise; roll out on floured surface; cut into 20 pieces; roll each piece into a ball and place on greased cookie sheet; slash each ball; let rise; preheat oven to 400F; put rolls in oven and immediately reduce heat to 375F;

bake 25 minutes.Sourdough French Bread (no knead)

5 c flour	1/2 c sourdough starter (see below)
2 tsp salt	1 1/2 tbsp oil
1 tbsp + 2 tsp sugar	
2 c water	
1 tbsp yeast	

- ~ Combine 5 c flour and 2 tsp salt
- ~ Dissolve sugar in 2c warm (110 F) water, add yeast
- ~ mix with 1/2 c sourdough starter
- ~ add 1 tbsp oil
- ~ add to dry ingredients
- ~ Stir, don't knead
- ~ Roll into ball and coat with remaining oil
- ~ Cover and set aside to rise until doubled
- ~ Punch down, divide in two, flatten each piece and roll into two loaves.
- ~ Place on oiled baking sheet sprinkled with cornmeal, slash tops.
- ~ rise again until loaf size (about 1/2 hr)
- ~ Place in pre-heated oven, put a few ice cubes in the bottom of the oven
- ~ Bake at 400F for 15 min. then 350F for 30 min.

Note: to make without sourdough starter, reduce flour to 4 c

Bread Maker Bread

1 tsp yeast	1 tbsp milk powder
2 c flour	1 tbsp butter
1 tsp salt	1 c warm water
1 tbsp sugar	

- ~ put yeast in bread maker
- ~ combine remaining dry ingredients in separate bowl, with pastry blender or whisk
- ~ mix in butter
- ~ place ingredients in breadmaker
- ~ pour warm water over all

Bread Maker Raisin Bread

1 tsp yeast	1 tbsp milk powder
2 c flour	1 tbsp butter
1 tsp salt	1 c warm water
1 tsp cinnamon	1/2 c raisins
2 tbsp sugar	

- ~ as above but throw in raisins at end of final kneading (10 beeps, 1 hr. 38 minutes)

English Muffins

1/2 c milk
 2 tbsp oil
 1/2 c warm water
 1 tsp salt 1 tsp sugar
 2 1/2 c ap flour
 1 tbsp yeast (1 pkg)
 corn meal

- ~ Scald milk, cool to lukewarm
- ~ Mix sugar into water, sprinkle in yeast, leave 10 minutes
- ~ Add oil, milk, salt
- ~ Add half the flour, mix
- ~ Knead in remaining flour, 1-2 minutes until smooth
- ~ Roll out 1/4 inch thick
- ~ Cut out 3-inch circles
- ~ Place circles on a cornmeal-sprinkled board, brush tops with water
- ~ Sprinkle with cornmeal; let rise until light & fluffy
- ~ Cook on med-hot ungreased griddle or electric frying pan, about 6 minutes per side.

Banana/Bran/Chocolate Chip Muffins

Good use for over-ripe bananas. You can buy ripe bananas, mash and freeze them.

1/2 c butter	1 tsp salt
3/4 c sugar	1 tsp b soda
2 eggs	1 c bran (natural...not cereal)
1 tsp vanilla	1 c choc chips
1 c ap flour	1 c mashed banana (about 2)

- ~ Cream butter, sugar until light and fluffy
- ~ Beat in eggs and vanilla
- ~ Sift together dry ingredients (except bran)
- ~ Add bran to dry ingredients
- ~ Blend dry ingredients alternately with bananas into creamed butter/eggs mixture
- ~ Stir in chocolate chips
- ~ Spoon into greased muffin tins
- ~ Bake @ 350 20-25 minutes

Candies

Rene's fudge

Canned milk makes this creamier

3 c brown sugar	butter (a good chunk (?))
1 c milk	1 tsp vanilla
pinch salt	

- ~ Combine everything except vanilla
- ~ Boil to soft-ball stage
- ~ Cool a little
- ~ Add vanilla
- ~ Beat until creamy

Variations:

- ~ Chocolate
 - add 1/4 to 1/3 c cocoa with sugar, or 2 squares chocolate with butter.
- ~ Rocky Road:
 - add marshmallows just before pouring out
- ~ Add nuts & cut-up maraschino cherries to chocoalte fudge.

Wendy's Marshmallow Squares

- | | |
|----------------------------|-------------------------------------|
| 3 c miniature marshmallows | 1 c peanut butter |
| 1/2 c margarine | 2 c butterscotch chips (1 350g pkg) |
- ~ Spread marshmallows in a 9x13 inch pan
 - ~ Melt margarine, peanut butter, chips (micro or double boiler)
 - ~ Pour over marshmallows, cool

Easter Eggs

- | | |
|------------------------------|--------------------------------|
| 1 pkg(*) instant pudding mix | 3 c sifted icing sugar |
| 1/3 c boiling water | 6 squares white chocolate |
| 1/3 c margarine | 6 squares semi-sweet chocolate |

- ~ Stir pudding, water, margarine in a large bowl until smooth
- ~ Add icing sugar 1 cup at a time, until mixture forms a ball
- ~ Form into egg shapes
- ~ Refrigerate until firm
- ~ Grate, then melt chocolate (separately)
- ~ Place eggs on a rack above waxed paper
- ~ Pour chocolate over eggs, leave to harden, then turn over & repeat
- ~ Re-melt drippings to use on other side of eggs

* 113 g...the size that takes 2 c milk

Preserves etc.John's Brandied Cranberries

- | | |
|--------------------|--------------------------|
| 1 1/2 c sugar | 2 tsp grated orange peel |
| 1/4 c brandy | 2 tbsp red currant jelly |
| 1/2 c water | 1/4 tsp ginger |
| 1/2 c orange juice | 4 c cranberries |

- ~ Mix sugar, water, brandy, orange juice, orange peel
- ~ Bring to a boil, stirring until sugar is dissolved
- ~ Add cranberries
- ~ Cool 5 minutes, then add jelly and ginger

Green Tomato Mincemeat

- | | |
|--------------------------------|---------------------------------------|
| 2 qts. green tomatoes, chopped | 1 lb. raisins |
| 4 qts. water | 1/2 lb. mixed peel |
| 1 qt. apples, chopped | 1 cu. vinegar |
| 1/2 lb. suet, chopped | salt |
| 6 1/2 cu. brown sugar | 1 tbs. each, cinnamon, cloves, nutmeg |

Wash and stem tomatoes, chop fine and measure 2 qts. Add 4 qts. water, boil gently for 1 hr. Let stand overnight. Drain. Add next six ingredients and salt to taste. Mix well then boil gently for 2 hours. Add spices. Bottle and seal or freeze.

Green Tomato Marmalade

15 to 20 green tomatoes
8 cu. white sugar

3 lemons
2 cups walnuts, chopped (optional)

Wash tomatoes and chop finely. Add sugar and let stand overnight. Cut lemons, rind and all, into fine pieces and remove seeds. Put tomatoes and sugar into a large kettle and heat to boiling. Add lemon. Reduce heat and simmer for 45 to 50 minutes (longer) or until thick. Add walnuts 5 minutes before removing from heat. Pour into sterilized jars and seal. Yield: ten 8 oz. jars.

Nana Wood's Spiced Tomato

This was in Alice's clipping book from the Farm Journal, as "Tomato Butter", but we knew it as spiced tomato.

10 lb ripe tomatoes
4 lb brown sugar
1 qt cider vinegar

1 tbsp allspice
1 tbsp cinnamon
1 tbsp salt
1 tsp cloves

- ~ Wash, peel and cut up tomatoes
- ~ Add vinegar and sugar
- ~ Cook slowly 3 to 4 hours
- ~ Before removing from heat, add spices
- ~ Bottle while hot

Beet Jam

2 lb. raw beets, peeled and grated into long slivers
3 lb. sugar
1/2 cu. water

3 lemons unpeeled and chopped very fine
2 cups walnuts, chopped (optional)
1 cu. crystalized ginger finely chopped

- ~mix all except nuts and ginger.
- ~cook over low heat until it starts to thicken.
- ~add nuts and ginger and cook until somewhat thicker.
- ~pour into hot sterilized jars and seal.

Red Currant Wine

4 lb red currants
1 gal boiling water

3 1/2 lb sugar
1 oz wine yeast (all-purpose)

- ~ Strip currants from stalks. Crush them by hand (or with a 2 by 4). Cover and let stand 12 hours.
- ~ Pour boiling water over fruit. Let rest 12 hours
- ~ Strain juice. Bring to a boil then simmer for 3 minutes.
- ~ When cooled slightly, pour into fermenting vessel (glass demijohn) and add sugar. Stir 'til dissolved. Cool
- ~ Sprinkle yeast on top, stir in.
- ~ Cover and ferment (minimum 14 days).
- ~ When all fermentation has stopped, siphon & bottle.

Red Currant Jams and Jellies

Notes:

- (1) Before you start...wash jars and place in a 250 degree oven for 10 minutes (while you are making the jam). It's much easier and just as sterile as boiling them. Boil the lids if you like. Place the paraffin in an old (clean) tin can in a saucepan of boiling water, and keep it simmering until you are ready to use it. Don't put the paraffin directly in a saucepan...it's too hard to clean later. Using a tin makes it easy to store the unused paraffin for next time.
- (2) This requires a large saucepan (like a Dutch oven).
- (3) Don't try to double the recipes. It's too hard to boil down that much at once.
- (4) The methods are different for Certo liquid and crystals. Certo crystals are added to the juice before the sugar. Certo liquid is added after the sugar. For Certo Light crystals, the method is the same as regular, but you use less sugar.
- (5) Don't reduce the sugar in the recipes - the jam won't set (use Certo Light if you want less sugar)
- (6) 1/2 tsp of butter added to boiling fruit will reduce foaming
- (7) Use 1/8 to 1/4 inch of paraffin. More than that seems to get bubbles and spoil.
- (8) For a jelly bag, lay wet cheesecloth 3 layers thick over a colander or strainer. Add fruit. Bring corners of cloth together and twist tightly to extract juice.
- (9) For clearer jelly, use 1 1/2 times fruit called for in recipe, and let juice drip through. (Are you **that** fussy?)
- (10) I don't have recipes for Certo Light.
- (11) I haven't tried the no-cook jams. They need to be kept in the freezer.

Black or Red Currant Jam: Liquid Certo

1 1/2 qt ripe red currants
 6 1/2 c sugar
 3 oz Certo (ie. 1/2 6 oz bottle)

Makes: 4 c fruit

8 c jam

or

~ Stem and clean currants

~ Crush thoroughly

~ Sieve half of pulp to remove some seeds

1 1/2 qt ripe black currants

1/2 c water

7 1/2 c sugar

3 oz Certo (1/2 6oz bottle)

Makes: 4 c fruit

8 c jam

Black only:

~ Add 1/2 cup water

~ Simmer, covered, for 15 minutes

~ Measure 4 c fruit into a LARGE saucepan

~ Add sugar, mix

~ Bring to full rolling boil, boil for 1 minute, stirring constantly

~ Remove from heat, stir in Certo liquid

~ Skim off foam with a metal spoon

~ Stir and skim for 5 minutes to cool and to prevent floating fruit

~ Pour into prepared glasses, cover with paraffin

Black or Red Currant Jam: Certo Crystals

3 qt ripe red currants
 7 1/2 c sugar
 1 (57 g) box Certo
 Makes: 6 1/2 c prepared fruit
 9 1/2 c jam or

2 qt ripe black currants
 1/2 c water
 7 c sugar
 1 (57 g) box Certo
 Makes: 5 c prepared fruit
 8 c jam

- ~ Stem and clean currants
- ~ Crush thoroughly
- ~ Sieve half of pulp to remove some seeds

Black only:

- ~ Add 1/2 cup water
- ~ Simmer, covered, for 15 minutes
- ~ Measure fruit (red: 6 1/2 c black: 5 c) into a LARGE saucepan
- ~ Add Certo crystals to prepared fruit
- ~ Measure sugar, set aside
- ~ Place saucepan on high heat and stir until mixture comes to a full boil
- ~ Add sugar
- ~ Continue to stir and cook over high heat until mixture comes to a full rolling boil.
- ~ Boil hard one minute, stirring constantly
- ~ Remove from heat
- ~ Stir and skim for 5 minutes to cool and to prevent floating fruit
- ~ Pour into prepared glasses, cover with paraffin

Black or Red Currant Jelly: Liquid Certo

3 quarts of ripe red currants
 1 cup water
 7 c sugar
 1/2 bottle Certo
 Makes: 5 c juice
 8 c jelly
 or

2 quarts ripe black currants
 3 cups water
 7 c sugar
 1/2 bottle Certo
 Makes: 5 c juice
 8 c jelly

- ~ Stem and clean currants
- ~ Crush thoroughly
- ~ Add water
- ~ Bring to a boil and simmer, covered, for 10 minutes
- ~ Place in jelly bag or cloth and squeeze out juice
- ~ Measure 5 cups juice into a LARGE saucepan (if insufficient juice, add up to 1/2 c water)
- ~ Add sugar, mix well
- ~ Place over high heat and bring to a boil, stirring constantly
- ~ Add Certo
- ~ Bring to a full rolling boil, and boil hard for 1 minute, stirring constantly
- ~ Remove from heat, skim off foam with a metal spoon
- ~ pour into jars and cover at once with paraffin

Black or Red Currant Jelly: Certo Crystals

3 1/2 qt red currants
 1 1/2 c water
 7 c sugar
 1 box Certo (regular)

Makes:

6 1/2 c juice
 9 3/4 c jelly
 or

1 1/2 qt black currants
 1 1/2 c water
 4 c sugar
 1 box Certo (regular)

Makes:

3 c juice
 5 c jelly

- ~ Stem and clean currants
- ~ Crush thoroughly
- ~ Add water
- ~ Bring to a boil and simmer, covered, for 10 minutes
- ~ Place in jelly bag or cloth and squeeze out juice
- ~ Measure juice (red: 6 1/2 c black: 3 c) into a LARGE saucepan (if insufficient juice, add up to 1/2 c water)
- ~ Add Certo crystals
- ~ Measure sugar and set aside
- ~ Place juice over high heat and bring to a boil, stirring constantly
- ~ Add sugar
- ~ Continue to stir and cook over high heat until mixture comes to a full rolling boil.
- ~ Boil hard for 1 minute, stirring constantly
- ~ Remove from heat, skim off foam with a metal spoon
- ~ pour into jars and cover at once with paraffin

Sauces (sweet & savory)Sweet & Sour Sauce

1 tbsp corn starch
 3 tbsp water
 2 tbsp soy sauce

3 tbsp sugar
 2 tbsp vinegar
 1 tbsp catsup

- ~ Mix water and corn starch
- ~ Put remaining ingredients into bowl
- ~ Add corn starch mixture
- ~ Heat to 190 F (thick & bubbly)

Western Barbeque Sauce

1 tsp butter or marg.
 3/4 cup minced onion
 1 cup ketchup
 1 cup boiling water
 1 beef cube
 1/2 cup molasses
 1/2 cup br. sugar

1/3 cup vinegar
 2 tsp dry mustard
 1/2 tsp salt & bl. pepper
 Dash cayenne

Saute onion in butter, dissolve beef cube in boiling water, stir into onions, add ketchup & remaining ingredients.

Cover & simmer 20 minutes.

Barbeque Sauce

1 c tomato juice
2 tbsp Worcestershire sauce
1/4 c catsup
1/4 c vinegar
2 tbsp oil

2 tbsp brown sugar
1 tbsp paprika
1 tsp salt
1 tsp dry mustard
1/4 tsp chile powder

Combine. Simmer for 15 minutes

Custard Sauce

1 c milk
3 tbsp sugar
4 tsp cornstarch
~ in 2-cup micro-wave measure mix milk, sugar, cornstarch
~ micro to 190 (3 to 5 minutes, boiling and slightly thickened), stirring once
~ Beat egg yolks lightly, add some of hot mixture to eggs, then add back to mixture
~ micro to 190 (1 minute, until thick)
~ Cool, add vanilla, cover and chill

2 egg yolks
1 tsp vanilla

Ruth Panter's Rum Sauce

If reheating this, be sure you don't boil it!

1 c brown sugar
3 tbsp corn starch
pinch of salt

3/4 c. melted butter
4 oz. amber or dark rum
1 tsp vanilla

~ Mix sugar, salt and cornstarch, dissolve in 2 c cold water
~ Bring to a boil and stir until thickened
~ Remove from heat, add butter, stir
~ When cool, add vanilla and rum

Sundae Sauce

- from the Hershey cookbook; makes 1 1/2 c sauce

3/4 c sugar
1/3 c cocoa
1/4 c cornstarch
1/2 c water

1/4 c corn syrup
1/4 c butter
1 tsp vanilla

~ combine sugar, cocoa, cornstarch
~ blend in water (slowly), then corn syrup
~ Cook, stirring to a boil, then reduce heat and boil 5 minutes
~ Remove from heat, stir in butter & vanilla

Other Stuff

Beef Jerky

Slice lean beef thinly; trim all fat; marinate in soy sauce with garlic salt and a few drops liquid smoke. Place on wire racks and bake in 150F oven 9-12 hours. Keeps unrefrigerated in air- tight containers.

Hummingbird Food

4 c water

1 c sugar

~ boil