

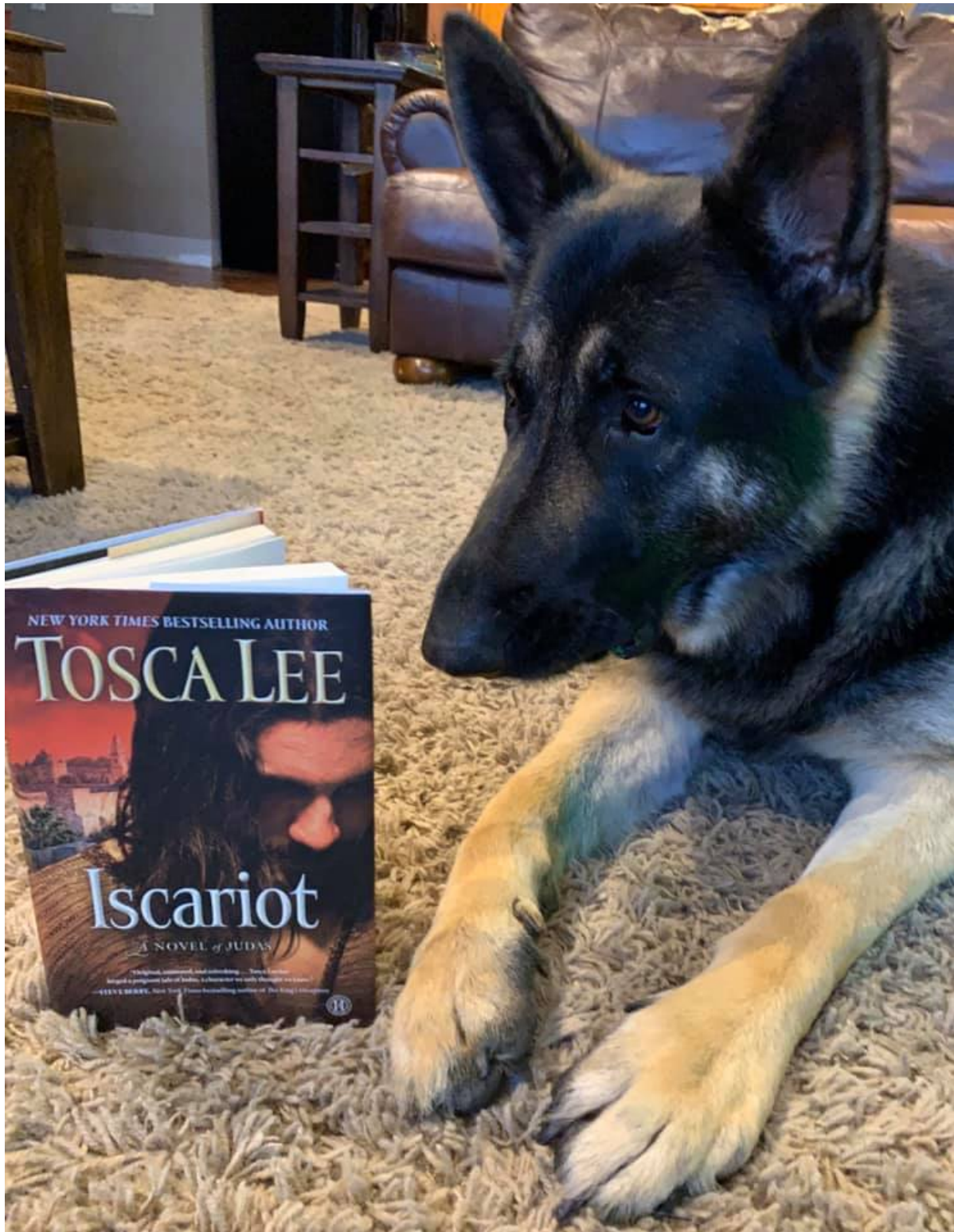
# Quarantine cookbook



Created by all of us who have enjoyed Tosca's daily readings from the farm in Nebraska of some of her books during the Covid-19 pandemic of 2020. During this time, we also enjoyed "Timber therapy," Charlie, cats, Farmer Bryan and family, and Tosca's plantings for her vertical garden.



# Appetizers



## **Broccoli Soup**

From the Kitchen of Marie D'Angelo

4 tablespoons butter, room temperature  
1 ½ pounds fresh broccoli  
1 large onion, chopped  
1 carrot, chopped  
2 cloves garlic, chopped  
Salt  
Fresh ground black pepper  
3 tablespoons flour  
4 cups chicken broth  
1 cup heavy cream

Melt 4 tbsp. butter in heavy medium pot over medium-high heat. Add broccoli, onion, carrot, garlic, salt, and pepper. Saute until onion is translucent (about 6 minutes). Add the flour and cook for 1 minute until the flour reaches a blonde color. Add stock and bring to boil. Simmer uncovered until broccoli is tender (about 15 minutes). Pour in cream. With an immersion blender, puree the soup. Add salt and pepper, to taste.

## **Writer's Fodder a.k.a. Chex Mix**

From the Kitchen of Rebecca Bergren

9 cups Chex cereal and Cheerios  
1 cup nuts  
1 cup pretzels  
1 cup bagel chips  
6 or more tablespoons of butter, melted  
2 tablespoons, and a little more Worcestershire sauce  
1 ½ teaspoons Lawry's Season Salt  
¾ teaspoon garlic powder  
½ teaspoon onion powder

Preheat oven to 250°. Whisk the butter, Worcestershire, and seasonings together. Toss all dry ingredients together and pour the seasoned butter mixture over them. Toss to coat all the dry ingredients. Add more butter and seasonings as needed to taste. Spread on cookie sheets or in a roaster pan and bake for 50 minutes, stirring it every 10 minutes. Cool before placing in containers.



# Creamy Potato & Asparagus Soup

From the Kitchen of Colleen McChesney

*To trim fresh asparagus, gently bend each stalk about 2 inches from the bottom and the stalk should snap right at the point where the tender and woody parts meet. Peel any thicker stems.*

## creamy potato and asparagus soup

start to finish: 30 minutes

makes: 4 servings

- 1¼ pounds fresh asparagus spears, trimmed
- 1¼ pounds potatoes, peeled and chopped
- 1 12-ounce can evaporated milk
- 1¼ cups water
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 6 slices bacon
- 1 tablespoon honey
- Toppings, such as finely shredded lemon zest, fresh parsley, coarse salt, and/or ground black pepper (optional)

**1** Set aside about one-third of the asparagus. In a large saucepan combine remaining asparagus, potatoes, evaporated milk, the water, salt, and pepper. Bring to boiling; reduce heat. Simmer, covered, about 10 minutes or until potatoes are tender; cool slightly. Transfer potato mixture, half at a time, to a blender or food processor. Cover and blend or process until smooth.

**2** Meanwhile, in a large skillet cook bacon over medium heat until crisp. Remove bacon; drain on paper towels, reserving 1 tablespoon drippings in skillet. Add the reserved asparagus to the reserved drippings. Cook for 5 to 6 minutes or until asparagus is crisp-tender, stirring occasionally.

**3** Coarsely chop bacon; place on a microwave-safe pie plate. Drizzle bacon with honey; cover with vented plastic wrap. Before serving, microwave bacon on 100 percent power (high) for 30 seconds.

**4** Top each serving with cooked asparagus, honeyed bacon, and, if desired, toppings.

nutrition facts per serving: 356 cal., 15 g total fat (7 g sat. fat), 41 mg chol., 673 mg sodium, 43 g carb., 4 g dietary fiber, 15 g protein.



## Tommy's "Wife Bait" Hot Crab Dip

From the Kitchen of Tommy Trevilian

This is a recipe I have been making for several years for family get-togethers. There are rarely leftovers of the dip.

¾ cup sour cream  
2 tablespoons mayonnaise  
2 tablespoons fresh lemon juice  
1 to 2 tablespoons chopped green onion (scallions)  
1 teaspoon Worcestershire sauce  
¾ teaspoon dry mustard  
¼ teaspoon garlic powder  
8 ounces cream cheese, softened  
½ cup shredded sharp cheddar cheese, plus more for top  
1 pound crabmeat, lump or claw  
Old bay

Combine all ingredients except cheese and crabmeat. Blend well. Fold in cheese and crabmeat. Add a few dashes of Old Bay seasoning. Spoon into a baking dish, sprinkle with extra cheese. Bake at 350 F until bubbly (about 20-25 minutes). Serve in a fresh bread bowl, with tortilla chips, or sliced baguette. Enjoy!

## Korean Mondu (pot sticker dumplings)

From the Kitchens of Tosca Lee, Laura Moncrief, and Julie Benham

Note: we all kind of just estimate and make these to taste, so please feel free to do the same! General recipe is as follows:

1 pound ground pork  
1 grated carrot  
several sliced green onions  
1 can bean sprouts, liquid squeezed out, chopped enough to not be stringy  
1 package frozen chopped spinach, liquid squeezed out  
1 teaspoon toasted sesame seeds  
optional: half cup chopped cabbage  
garlic powder  
couple dashes sesame oil  
1 package won ton wrappers

Mix all ingredients well. Place a spoonful of mixture in middle of each wrapper. Fold or crimp shut (we just fold them like flat letters). Dip your finger in a bowl of water to seal. Sauté until brown and crispy and cooked through. Serve with soy sauce with a little rice wine vinegar, garlic powder, green onion, and sesame seeds in it, plain soy sauce, or a little gyoza dumpling sauce. Attempt not to eat the entire batch.

Note: these freeze well—just cook them first. When defrosting, defrost in microwave and crisp in oven.

## **Nacho Dip**

From the Kitchen of: Marie D'Angelo

1 pound chop meat  
8 ounces soft cream cheese  
8 ounces sour cream  
1 package taco seasoning  
1 jar chunky salsa  
8 ounces shredded cheddar cheese

Preheat the oven to 375°. Brown meat and drain oil. Put cooked meat into casserole dish. Mix cream cheese, sour cream and taco seasoning together. Pour over chop meat. Add salsa and top with cheddar cheese. Bake for 45 minutes. Serve hot.

## **Salsa**

From the Kitchen of Karri Compton

3 large ripe tomatoes, quartered  
1 can Rotel tomatoes (with diced green chiles)  
1/2 small onion  
1/2 jalapeno pepper, more or less to taste  
1tsp salt  
1 teaspoon pepper  
pinch sugar  
1 tablespoon lime juice  
2 tablespoon minced garlic  
cumin to taste  
red pepper flakes if you like it spicy  
cilantro to taste (I use a handful)

Blend all in a blender until desired smoothness. Keeps for at least a week in the refrigerator.

## Stuffed Cabbage Soup

From the Kitchen of Tommy Trevilian

1 tablespoon olive oil  
2 pounds lean ground beef or ground turkey  
1 cup diced onion  
1 garlic clove, minced  
3 tablespoon butter  
5 cups chopped cabbage, approximately one head of cabbage, core removed  
14.5 ounces diced tomatoes  
28 ounces crushed tomatoes  
1/4 cup apple cider vinegar  
1/4 cup brown sugar  
1/4 cup grated apple  
1 cup uncooked rice  
1 tablespoon Worcestershire sauce  
32 ounces beef stock or chicken stock  
salt and pepper, to taste

Heat the olive oil in a large stock pot or Dutch oven over medium high heat.

Add the ground beef to the pot. Cook the beef until browned, breaking up into smaller pieces with a wooden spoon, and no longer pink, approximately 5-7 minutes.

Using a slotted spoon, transfer the beef to a bowl. Pour off all but 2 tablespoons fat and return the pot to the heat.

Add the onion to the pot and cook for 2-3 minutes or until softened. Stir in the garlic cooking for 1 minute longer.

Stir in the butter and add the cabbage to the pot tossing to combine. Cook the cabbage until softened, approximately 10-12 minutes, stirring occasionally.

Stir in the tomatoes, vinegar, brown sugar, apple, rice, Worcestershire sauce and beef stock. Bring the soup to a boil then turn the heat to low. Simmer for 20 minutes until the rice is tender.

Season with salt and pepper, to taste. Serve immediately with sour cream, if desired

# Salads & Sides





## Broccoli Cranberry Salad

From the Kitchen of Corrie Haemmerle

4 cups broccoli florets  
1/4 cups diced celery  
8 ounces package of dried cranberries  
1/4 cups sunflower seeds

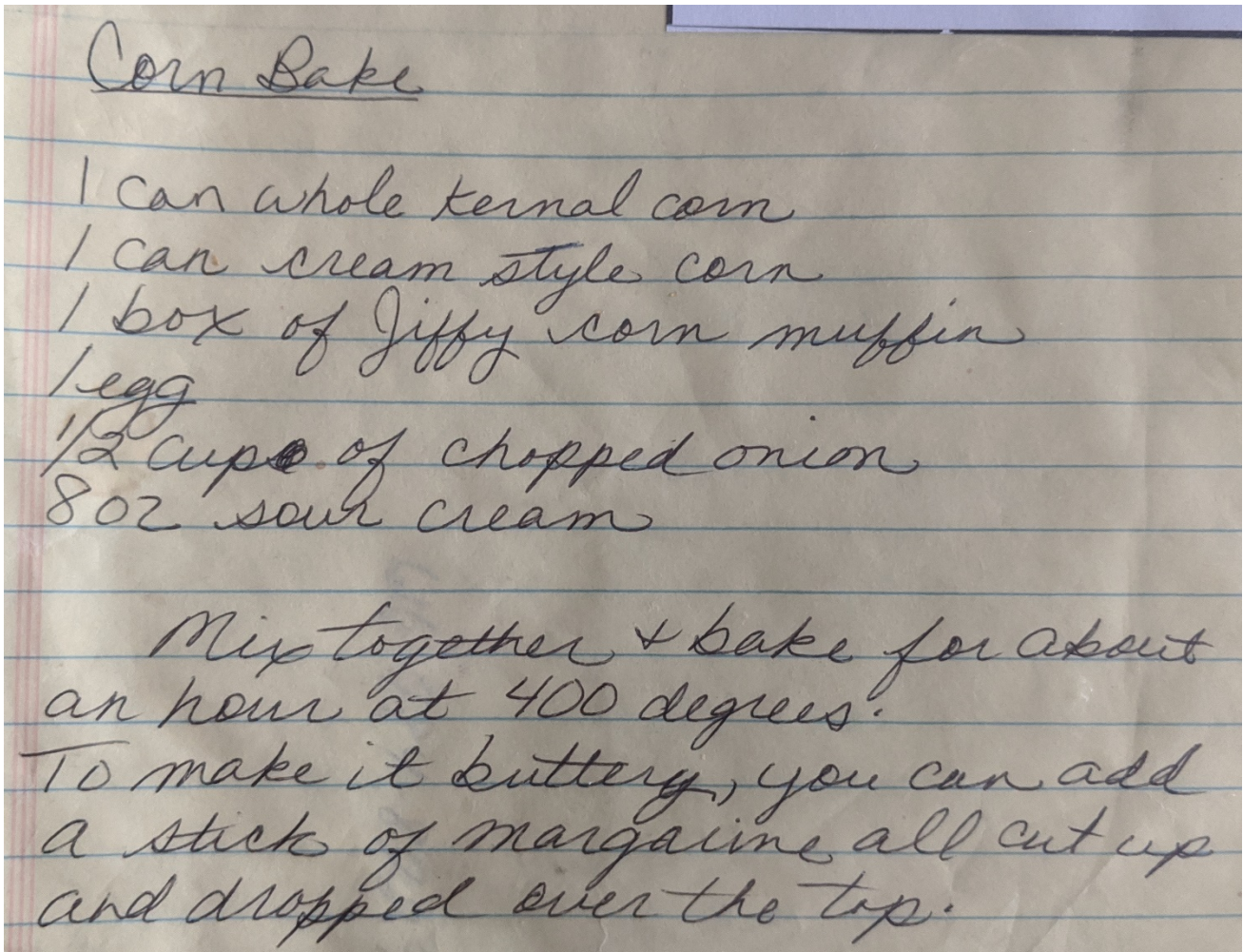
Dressing:

1 cup mayonnaise  
1/4 cup sugar  
1/4 cup vinegar

Chop broccoli in bite size pieces. Chop celery. In a large bowl, combine broccoli, cranberries, sunflower seeds, and celery. Mix all dressing ingredients in separate bowl then pour over broccoli mix. Stir well. Keep refrigerated.

## Corn Bake

From the Kitchen of Nicole McNutt Rumsey



## **Crunchy Pea Salad**

From the Kitchen of Holly Sommert

2 cups frozen peas, slightly thawed  
1 cup celery, finely sliced  
1 cup almonds, toasted  
8 bacon slices, cooked and crumbled  
1/3 cup red onion, chopped

Mix together in a bowl.

Dressing:

1/2 cup Miracle Whip  
1/4 cup Ranch or Italian dressing

In a small bowl blend well.

Mix all ingredients together a few hours before serving time.

## **Old Fashion Potato Salad**

From the Kitchen of Anne Marie Hill

I am begged by my potato salad hating kids to make this for their summer parties. It makes a huge amount so it is best for large gathering.

½ pound bacon, crumbled Tosca—the bacon amount is really 20 pounds, which is what I usually add  
5 pounds new potatoes. I use the small red ones  
9 hardboiled eggs, sliced small  
1 cup chopped green onions  
1 cup dill pickles, chopped  
2 cups mayonnaise  
1 clove garlic, crushed and chopped fine  
1 tablespoon celery seeds  
1 teaspoon salt  
Pepper

Cook potatoes with 2 tablespoons of salt until tender. Drain and chop into ½” cubes. Cook bacon, reserve ½ cup of the drippings. I use more than ½ pound, usually 1+. Place everything in a large bowl and toss gently. Cover and refrigerate overnight to blend the flavors.

Dressing

½ cup bacon drippings  
½ cup white wine vinegar (I usually use 1 cup, but I like vinegar)  
½ cup HOT water  
5 tablespoons sugar  
4 tablespoons of Dijon mustard. I prefer yellow mustard, but either one tastes great

The next day; heat all the dressing ingredients in a sauce pan and boil for 2 minutes. Pour over salad and toss. This recipe calls for it to be served room temperature, but I never do.

## **Pasta Salad Vinaigrette**

From the Kitchen of Marie D'Angelo

1 pound Rotini or other pasta  
½ cup olive oil  
½ cup white vinegar  
2 teaspoons black pepper or pepper blend, freshly ground  
2 teaspoons garlic powder  
2 teaspoons salt  
1 teaspoon Italian seasoning  
2 teaspoons sugar  
1 teaspoon onion powder  
¼ teaspoon basil leaves  
2 cups chopped raw vegetables, such as green, red, yellow and orange bell peppers, tomatoes, red onion, celery, cucumber, carrots, zucchini or broccoli

Cook pasta according to package instructions. Rinse under cold water; drain well. Combine all remaining ingredients except vegetables in large bowl. Add pasta and vegetables; toss gently then cover. Refrigerate until ready to serve. Toss lightly before serving.

## **Ramen Noodle Salad**

From the Kitchen of Corrie Haemmerle

1 package ramen noodles (I like the oriental, but chicken also is good. Take your pick!)  
1 package cole slaw mix  
¾ cup of slivered almonds  
¾ cup of sunflower seeds  
4-6 green onions

Break up the ramen noodles while in bag (smash that bag.) Do not cook the noodles  
Mix all ingredients in a large bowl.

### **Dressing**

1/3 cup apple cider vinegar  
¼ cup sugar  
½ cup oil  
Seasoning package from the ramen noodles.

Mix all ingredients in a bowl until well combined. Pour over salad mix and serve.

## **STRAWBERRY PRETZEL SALAD**

From the Kitchen of Ronda Vork-Lynch

2 cups crushed pretzels  
3 tablespoons sugar

$\frac{3}{4}$  cup melted butter  
 $\frac{1}{3}$  cup chopped pecans

Mix the above and press into bottom of 9x13 pan. Bake at 400 degrees for 8-10 minutes. Cool completely.

8 ounces cream cheese, softened  
1 cup sugar

1 container Cool Whip

Mix cream cheese and sugar, then fold in Cool Whip. Spread over cooled crust.

1 large or 2 small packages of strawberry Jello  
2-10 ounce boxes of frozen strawberries

2 cups boiling water

Mix Jello and water until dissolved. Add frozen strawberries and stir until strawberries are thawed. Refrigerate until set to a soft gel. Spoon this mixture over the cream cheese. Refrigerate overnight or at least several hours. Cut and serve.

This is my favorite recipe that my mom makes for me almost every holiday.

Side note from Anne Marie: My mom and mother-in-law also made this for the holidays. I love it!

## **ZUCCHINI PROVENCALE**

From the Kitchen of Denise VanDyke

2 tablespoons chopped onion

1 tablespoon olive oil

1 small zucchini, cubed

1 small yellow summer squash, cubed

$\frac{1}{4}$  cup chopped green pepper

1 garlic clove minced

$\frac{1}{8}$  teaspoon salt

Dash pepper

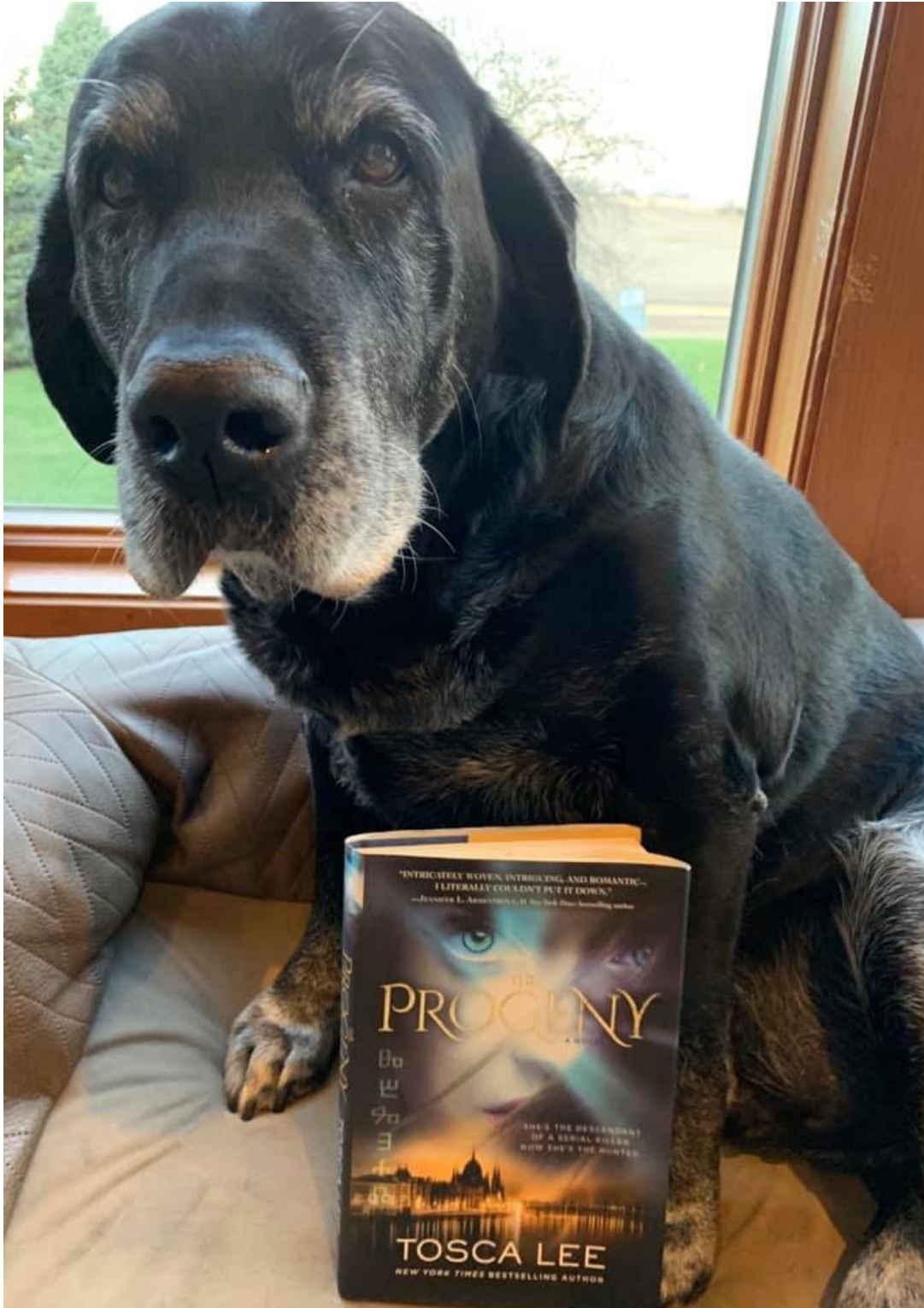
1 medium tomato, cut into wedges (I just use grape tomatoes and cut them into  $\frac{1}{4}$ s)

1 tablespoon grated Parmesan cheese

In small non-stick skillet, saute onion in oil until tender. Stir in the zucchini, yellow squash, green pepper, garlic, salt, and pepper. Cover and cook over low heat for 5-6 minutes or until vegetables are almost tender. Stir in tomatoes; great through. Sprinkle with Parmesan cheese. YIELD: 2 servings, but you could easily increase amounts to make more.



# Main Dishes



## Baked Sweet and Sour Chicken

From the Kitchen of Tommy Trevilian

1 pound boneless, skinless chicken breasts, cut into 1-inch chunks  
Kosher salt and freshly ground black pepper, to taste  
1/2 cup cornstarch  
2 large eggs, beaten  
1/4 cup vegetable oil  
3/4 cup sugar  
1/2 cup apple cider vinegar  
1/4 cup ketchup  
1 tablespoon soy sauce  
1/2 teaspoon garlic powder

Preheat oven to 325 degrees F. Lightly grease a 9 x13 baking dish. To make the sauce, whisk together sugar, vinegar, ketchup, soy sauce and garlic powder in a large bowl; set aside. In a large bowl, season chicken with salt and pepper, to taste. Stir in cornstarch and gently toss to combine. Working one at a time, dip the chicken into the eggs. Heat vegetable oil in a large saucepan. Add chicken and cook until golden brown, about 1-2 minutes. Transfer to a paper towel-lined plate; discard excess oil. Add chicken to prepared baking dish. Top with sweet and sour sauce. Place into oven and bake until the sauce has thickened, about 55 minutes, turning over every 15 minutes to evenly coat the chicken. Serve immediately. 4 servings

## Carne Asada (Street Tacos!)

From the Kitchens of Amy Remington & Marlana Leveton

2 limes  
4 garlic cloves, crushed  
1/2 cup orange juice (the fresher the better)  
1 cup fresh cilantro, chopped  
1/2 teaspoon salt  
1/4 cup vegetable oil  
1 jalapeño, minced (and seeded if you need less heat)  
2 tablespoons white distilled vinegar  
2 pounds flank steak, preferred, or skirt steak

In a gallon size resealable bag, combine all the ingredients except the steak. Seal the bag. Squeeze it and shake it around to mix it up. Add the steak. Seal it back up and gently shake to ensure the meat is well coated. Refrigerate AT LEAST 2 hours but over- night is preferred. (The longer the better!)

*When ready to cook...*

Heat outdoor grill to high heat. Remove steak from marinade. Discard excess marinade. Cook on grill for 7-10 minutes per side. cook to medium-rare to avoid becoming chewy. Once done, remove from heat and let rest for 10 minutes. Slice AGAINST the grain and serve. We use this on corn tortillas with queso fresco, chopped onion, diced tomato, a slice of avocado, and a sprinkle of fresh chopped cilantro.

**Editor's note: I made this and it is to DIE for.**

# Chicken Enchiladas


From the Kitchen of Les and Trish Braddock

Recipe Name Chicken Enchiladas  
Ingredients & Directions

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1T. Butter  
1/3c. Chopped onion  
2c. Cooked, Shredded Chicken  
8oz. Stewed Tomatoes  
3/4c. medium SALSA  
1-4oz can diced Green chiles  
1/2t. Chili Powder  
Salt & Pepper to taste  
1-11oz can ENCHILADA SAUCE  
8 Flour Tortillas  
1/2 cup. Sour Cream  
1c Shredded monterey JACK <sup>Cheddar</sup>

Preheat oven to 450°. In a Large Skillet, melt butter, Add onion and sauté until softened. Add chicken, tomatoes, 1/4c SALSA, chiles, chili powder and salt and pepper to taste. Heat through and keep warm over low heat.



Cover the bottom of an 8x12x2 baking pan with half of the ENCHILADA SAUCE.

Recipe Name Chicken Enchiladas (cont)  
Ingredients & Directions

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Warm the tortilla shells in a microwave just until softened and warm through. Place 1/4c. of the chicken mixture on each tortilla and roll; place in baking dish. Top with remaining ENCHILADA SAUCE, remaining SALSA, the sour cream and cheese. Cover and bake for 15 min. or until heated through.

Serves: 4  
WTAE (4) TV

## Chicken Paprikás

From the Kitchen of Jackie Parnell

My offering is directly from my Hungarian mom. It is her version of goulash, or paprikás. It is mentioned as a must dish in Firstborn! Cooking everything on low is a key to tender meat, and firm green pepper. Removing the gristle or sinew from the meat also makes an easier meal to eat.

Ingredients for 2-3 people:

- 1 pound chicken breast, cubed, with white and silver bits removed
- 1 large onion, chopped
- 1 clove garlic, minced
- 2-3 med size tomatoes or ½ can tomato paste
- 1 med size green pepper
- 1 can chicken broth, (use only 1/2 a can) & enough water to cover the food
- 1 large potato, peeled, washed, and cut into cubes
- 1 tablespoon mild powdered paprika
- 1 tablespoon white or whole wheat flour
- Salt to taste, (I do not add salt if the broth is salted).
- ¼ cup cooking oil, and/or combined with unsalted butter to sauté the meat, & other ingredients.

Use a wooden spoon to stir ingredients. Switch spoons when meat is done. On stovetop in large saucepan, set the heat to low. Sauté the onions for a few minutes, then add the green pepper, and a few minutes later add the potato. Next, add the chicken, stirring rapidly. Add the tomatoes (or ½ can tomato paste), and broth. Cover with lid. When it comes to the boil, stir, and let simmer for 20 minutes. Stir occasionally. Add more broth from can if needed. Test meat with fork for softness. When meat is tender, mix the flour & paprika with some cold water, and add to the saucepan, stirring frequently. Continue to simmer for 10 minutes. Ready to serve!

You can increase the amount of everything if you want more for another meal.

You can use veal, pork or beef instead of chicken.

You may substitute cooked rice or pasta for the potatoes. Lots of possibilities!

Bon Appetit! I hope you enjoy your meal.

## HOMEMADE CHILI

From the Kitchen of Larry Vredenburgh

- 2 - 16 ounce cans of beans drained (your choice black, pinto and / or kidney beans)
- 2- 16 ounce cans stewed (or diced) tomatoes
- 1 - 4 ounce can green Ortega chilis
- 1 cup mild salsa
- 2 limes – juiced (or 2 tbs pre-squeezed lime juice)
- 1 tablespoon (heaping) - brown sugar
- 1/4 cup red wine
- 3 tablespoons olive oil



- 1 teaspoon chili powder
- 1 teaspoon red chili powder
- 1/2 teaspoon cumin
- 1/2 teaspoon oregano
- 1 clove garlic
- 1/4 onion – diced and sautéed
- 1/2-pound hamburger fried, seasoned with McCormick Steak Seasoning (or similar)

Add all the ingredients, except the onion and hamburger to a 3-quart sauce pan over a medium-high heat, bring to a simmer and reduce heat. Sautee the onion and add it to the mixture. Fry the hamburger, drain it, and add it to the mixture. Simmer for an additional 10 minutes or so.

## Hamburger Pie

From the Kitchen of Denise VanDyke

Oven 400°. Makes 12 barbecups. Brown ground beef in skillet, drain. Add barbecue sauce, onion, and brown sugar. Set aside. Separate biscuit dough into 12 biscuits. Place one biscuit in each of 12 ungreased muffin cups, pressing dough up sides to edge of cup. Spoon meat mixture into cups. Sprinkle each with cheese. Bake at 400° for 10-12 minutes or until golden brown.

### HAMBURGER PIE *Good*

- |                            |                            |
|----------------------------|----------------------------|
| 1 lb. hamburger            | 1 can tomato soup          |
| 1/2 c. chopped onions      | 5 hot cooked med. potatoes |
| 1/2 tsp. salt              | 1/2 c. milk                |
| Pepper                     | 1 beaten egg               |
| 1 (16 oz.) can green beans | 1/2 c. cheese              |

Cook meat and onion. Add salt and pepper. Drain meat and put into a 1 1/2 quart greased casserole dish. Drain beans and pour over meat. Then add can of undiluted soup. Mash potatoes using milk and egg. Spoon in mounds over casserole. Sprinkle with cheese. Bake at 350° for 25 to 30 minutes.

## Homemade Ravioli

From the Kitchen of: Marie D'Angelo's Grandma Catalano

2 cups semolina flour  
2 cups flour  
4-5 eggs (depending on size)  
Salt  
Less than ½ cup water  
Mix and knead.

Filling:

3 pounds Ricotta cheese (drained)  
2 egg yolks  
5 teaspoons Grating cheese  
Pepper  
Blend all together

Use pasta roller machine. Roll dough through once on #1, then roll dough through on #2, then roll dough through on #3, and roll dough through twice on #4. Place dough on floured surface, place filling and then place another sheet of dough on top. Cut out ravioli. Pinch edges with tines of fork to seal. Let pasta dry. Boil 6 quarts of water and add 1 tablespoon of salt. Add ravioli and cook to al dente, about 3-4 minutes. They should float to the top when done. Drain immediately.

## Homemade Sloppy Joes (My picky kid's FAVORITE)

From the Kitchen of Marlena Leveton

1 tablespoon real butter  
1 teaspoon olive oil  
1 pound ground beef (or ground turkey)  
1/3 of a green bell pepper, minced  
1/2 of a large yellow onion, minced  
3 cloves of garlic, minced  
1 tablespoon tomato paste  
2/3 cup ketchup  
1/3 cup water  
1 tablespoon brown sugar  
1 teaspoon yellow mustard  
3/4 teaspoon chili powder –use ¼ teaspoon if too spicy  
1/2 teaspoon Worcestershire sauce  
1/2 teaspoon kosher salt  
1/4 teaspoon red pepper flakes (optional)  
1/4 teaspoon black pepper  
dash of hot sauce (optional)

Heat butter and oil in a large skillet over medium/medium high heat. Add meat and brown, breaking apart into crumbles as it cooks. Transfer to colander to drain. Set aside.

In the same skillet, add onion and bell pepper. Cook 2-3 minutes, until soft. Add garlic and cook until fragrant, about 30 seconds. Add meat back to skillet. Add tomato paste. Stir well. Add ketchup, water, brown sugar, mustard, chili powder, Worcestershire sauce, salt, and pepper, (And red pepper flakes if using.) Stir well to combine. Cook over medium heat for 10-15 minutes, until mixture has thickened to your liking. Remove from heat and serve on buns.

**\*Notes\***

This can be made and frozen once cooled completely. Will keep for about 4 months. Thaw overnight in the refrigerator and reheat before serving.

## **Lemon Apricot Chicken**

From the Kitchen of Denise VanDyke

**Lemon Apricot Chicken**  
PREP: 30 MIN BAKE: 30 MIN  
(Photo on page 42)

¼ cup margarine or butter, melted  
1 egg  
2 tablespoons water  
1 cup Bisquick Original baking mix  
1 tablespoon grated lemon peel  
¼ teaspoon garlic powder  
6 small boneless, skinless chicken breast halves (about 1 pound)  
Lemon Apricot Sauce (below)

**1. Heat** oven to 425°. Spread 1 tablespoon of the melted margarine in jelly roll pan, 15½x10½x1 inch. Beat egg and water slightly. Mix baking mix, lemon peel and garlic powder. Flatten chicken breast halves to ½-inch thickness between plastic wrap or waxed paper.

**2. Dip** chicken into egg mixture, then coat with baking mix mixture. Place in pan. Drizzle with remaining melted margarine.

**3. Bake** uncovered 20 minutes. Turn; bake about 10 minutes longer or until no longer pink in center. Prepare Lemon Apricot Sauce. Cut chicken crosswise into ½-inch slices. Pour sauce over chicken. *6 servings.*

*Lemon Apricot Sauce*

⅔ cup apricot preserves  
2 tablespoons lemon juice  
½ teaspoon soy sauce  
¼ teaspoon ground ginger

Heat all ingredients in saucepan.

**High Altitude (3500-6500 ft):** No changes.

Calories 340 (Calories from fat 125);

# Mushroom Fettuccini Alfredo Recipe

From the Kitchen of Corrie Haemmerle

1 pound mushrooms, sliced  
8 tablespoons unsalted butter, room temperature  
1 cup pasta water, divided  
1/2 cup freshly grated Parmigiano Reggiano  
olive oil  
Kosher salt  
black pepper  
1 pound fresh or packaged fettuccine

Add 1 tablespoon butter and a drizzle of olive oil to a saute pan and bring to medium heat. When the butter is melted, add the mushrooms. Stir around to coat. Cook until brown. Bring a large pot of water to a boil and add 1 tablespoon salt, then add the fettuccini, cooking 2 to 3 minutes for homemade, or as box recommends for packaged, until al dente. Add the remaining butter to a mixing bowl and then add the pasta and cheese on top of it, along with a ladle of the pasta water. Stir and toss everything around until the noodles are fully coated in the butter and cheese. Toss in the mushrooms, salt, and pepper and mix until everything is well-mixed together. Serve and enjoy!

# Tatertot Casserole

From the Kitchen of Marlena Leverton

1 pound ground turkey (or ground beef)  
1 -10 3/4 ounce can cream of chicken soup (or cream of mushroom soup)  
2 cups mixed frozen veggies (slightly thawed)  
2 cups shredded cheddar cheese  
Ore-Ida tater tots (we have tried other brands but this one turns out the best!)  
Seasonings for ground turkey (or beef)

Preheat oven to temperature on tater tot bag.  
While the oven is preheating, brown ground turkey (or beef). Season to taste. We use garlic powder, onion, and season salt.  
In a 9x13 in baking dish, mix ground meat with cream of chicken (or cream of mushroom) soup, and mixed vegetables. Cover with grated cheese. Arrange tater tots on top. Bake according to the directions on the tater tot bag.

## \*Notes\*

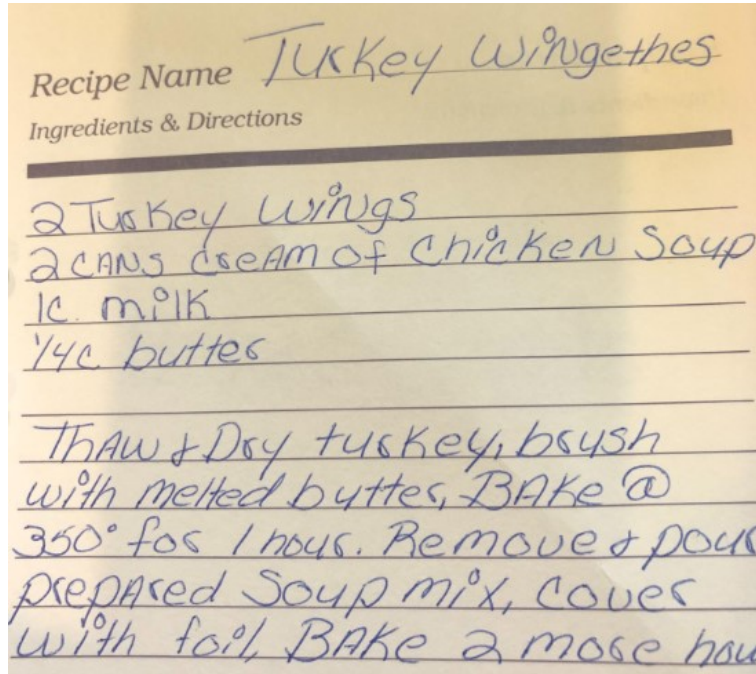
Sometimes we bake the tater tots ahead so they are extra crispy when the dish is done. We also like to lightly sprinkle a little extra cheese on top of the tater tots because we LOVE cheese. This is a dish that is easily customizable to your preferences. It is also easily doubled. For our family of 6, we double the meat, soup, and eyeball the veggies but I would say it's almost 4 cups. But I



keep the cheese and tots the same amount. This is a family favorite! I have 4 kids (ages 11, 8, 5, 3) and a man child that LOVE this. It is pretty easy and quick to whip up.

## Turkey Wings

From the Kitchen of Les & Trish Braddock



## Wet Burrito Casserole

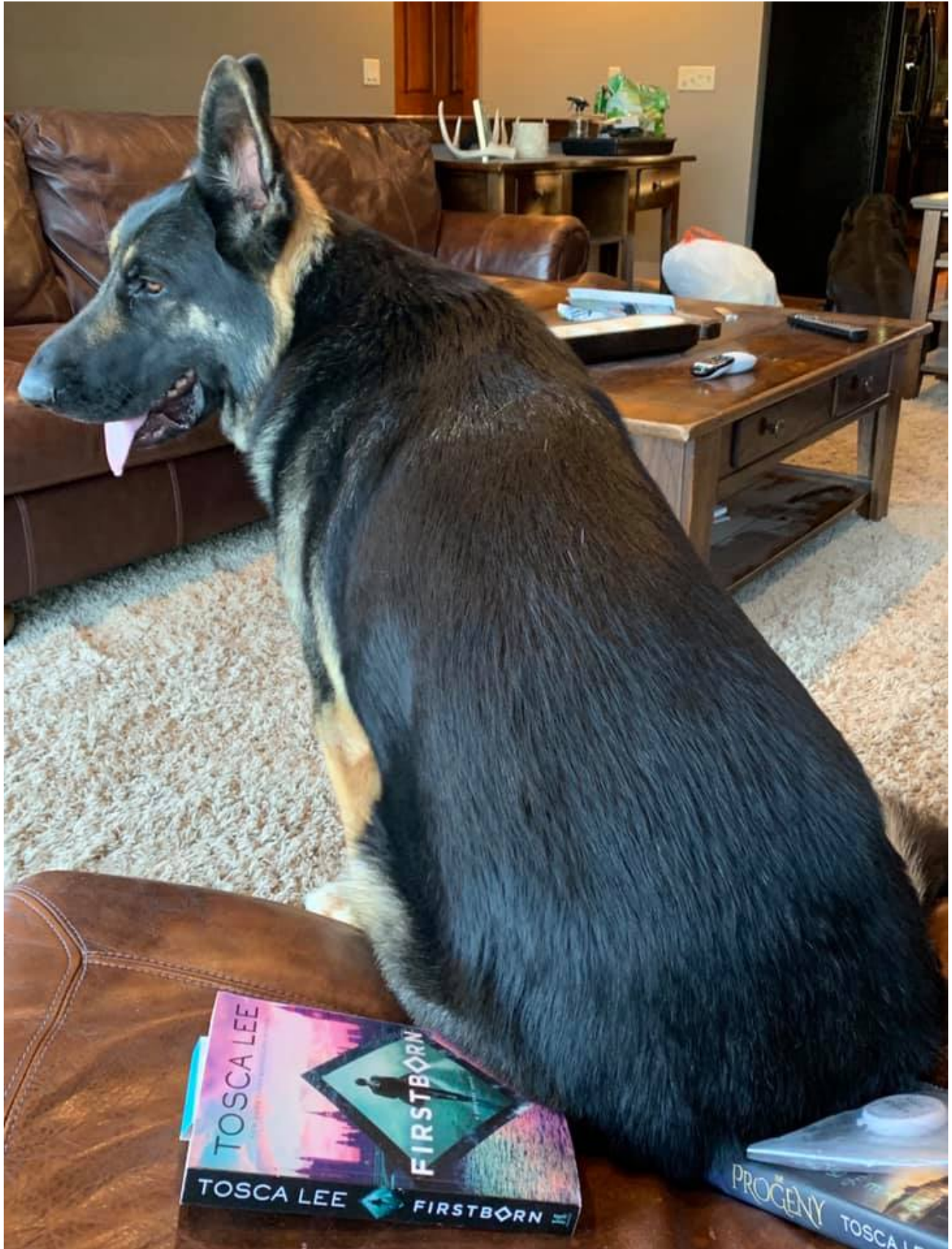
From the Kitchen of Nicole McNutt Rumsey

### WET BURRITO CASSEROLE

- |                       |                        |
|-----------------------|------------------------|
| 1 lb. hamburger       | 1 can mushroom soup    |
| 1 can refried beans   | 1 1/2 c. sour cream    |
| Onion                 | 1 c. mozzarella cheese |
| Green pepper          | 1 c. cheddar cheese    |
| 1 pkg. taco seasoning | 8 sm. soft taco shells |

Fry hamburger; add refried beans, taco seasoning, sauteed onion and green pepper. Roll mixture in shells. Mix mushroom soup and sour cream. Spread 1/2 of mixture in bottom of 11 x 15-inch pan. Place filled shells on top of sauce. Spread remainder of sauce on shells. Sprinkle cheeses on top. Bake at 350° for 30 minutes until cheese bubbles. Great dish to freeze before baking.

# Desserts





# Apple Crisp Pie

From the Kitchen of Nicole McNutt Rumsey

## Apple Crisp Pie

### Crust

2 cups all purpose flour  
1 cup packed brown sugar  
3/4 cup butter melted  
1/2 cup thick cooking oats

### Filling

2/3 cup sugar  
3 Tbls. cornstarch  
1 1/4 cup water  
3 cups diced & peeled tart apples  
1 tsp. vanilla extract

Combine 1<sup>st</sup> 4 ingredients. Set aside  
1 cup for topping. Press rest into  
9 in pie plate.

Combine sugar cornstarch & water in  
saucepan. Bring to a boil. Cook &  
stir for 1 min or until thickened  
Remove from heat. Stir in apples  
& vanilla. Pour into prepared  
crust & top w/ reserved crumb  
mixture. Bake @ 350 for 40  
to 45 mins. or until crust is  
golden brown.

## **Black Bean Brownies** (I know...but I promise they are AMAZING!)

From the Kitchen of Marlena Leveton

1- 15.5 ounce can of black beans, drained and rinsed  
3 eggs  
3 tablespoons coconut oil (or vegetable oil)  
1/4 cup unsweetened cocoa powder  
3/4 cup sugar  
1 teaspoon vanilla extract  
1/2 teaspoon baking powder  
1 pinch of salt  
chocolate chips

Preheat oven to 350 degrees. Place beans into a food processor and process until smooth. Add eggs, oil, cocoa powder, sugar, vanilla extract, baking powder, and salt. Process until smooth. Pour into a greased 8inx8in baking dish. Top with chocolate chips. Bake for 30-35 minutes until done.

\*Notes\*

When doubling the recipe, use a 9x13 in pan.

This is always a hit at parties when I just say it is brownies and people are shocked to learn it's made from black beans. But if people know before hand and have never had them before, they are extremely hesitant to try them. The black beans throw people off. These are delicious and I can never seem to keep them for more than an hour after baking them though.

## **Blooming Apples**

From the Kitchen of Amy Remington

4 tablespoons melted butter  
1 tablespoon packed brown sugar  
1 tablespoon granulated sugar  
1/2 teaspoon ground cinnamon  
4 apples  
8 chewy caramel squares  
Breyers Natural Vanilla ice cream, for serving  
Caramel, for drizzling

**FOR OVEN**

Preheat oven to 375° and grease a medium baking dish with cooking spray. In a small bowl, whisk together butter, sugars, and cinnamon.

Slice top off of each apple then use a melon baller (or a teaspoon) to scoop out core. Using a paring knife, make two circular cuts in apple. Place apple cut side down on a cutting board and slice crosswise, being careful not to cut through the core.

Place cut apples in a small baking dish. Fill each apple with two caramel squares, then brush melted butter mixture on top. Bake until the apples are tender, about 30 minutes.

Serve warm with ice cream and drizzle with caramel.

**FOR AIR FRYER**



In a small bowl, whisk together butter, sugars, and cinnamon.

Slice top off of each apple then use a melon baller (or a teaspoon) to scoop out core. Using a paring knife, make two circular cuts in apple. Place apple cut side down on a cutting board and slice crosswise, being careful not to cut through the core.

Fill each apple with two caramel squares, then brush melted butter mixture on top. Place cut apples in basket of air fryer. Bake at 350° for 15 to 20 minutes.

Serve warm with ice cream and drizzle with caramel.

## **Can't Leave Alone Bars**

From the Kitchen of Ronda Vork-Lynch

1 box white or yellow cake mix

2 eggs

1/3 cup vegetable oil

1 can sweetened condensed milk

1 cup semi-sweet chocolate chips

¼ cup butter or margarine, cubed

In a bowl, combine cake mix, eggs and oil. With floured hands, press 2/3 of the mixture into a greased 9x13 pan, set aside. In a microwave safe bowl mix condensed milk, chocolate chips and butter. Microwave for 45 seconds, stir and microwave another 45 seconds or until chips and butter are melted. Stir until smooth and pour over the cake mixture in pan. With a teaspoon, drop the rest of the cake mixture over the top. Bake for 20-25 minutes at 350 degrees or until lightly browned. Cool and cut with a PLASTIC knife.

My son Jesse Lynch made this one year for 4-H at our small county fair. They were so good, he also won a purple ribbon at the Nebraska State Fair.

## **Carey Glass**

From the Kitchen of Larry & Stephanie Vredenburgh

4 cup sugar

1½ cup cream

1 cup white corn syrup

½ cup chopped black walnuts

Boil to soft ball stage (234-240) over low heat in a 5 quart pot. Beat with a wooden spoon till dull and thick. Stir in nuts. Pour into an 8" square pan.

This fudge recipe came to me from my great-aunt Josephine Snair who was a terrific candy maker according to my dad. Nobody seems to know who Carey Glass is.

# Cinnamon Bread

From the Kitchen of Rebecca Bergren

## Bread Dough:

2 cups warm water (110°)

2/3 cup sugar

1 ½ tablespoons yeast (or 1 packet)

Dissolve sugar in water and add yeast. Allow to proof until foamy.

¼ cup oil

1 ¼ teaspoons salt

Mix salt with oil and add to the yeast.

6 cups and a little more Bread Flour.

Place one or two cups of flour in a large mixing bowl and add yeast mixture. Using a wooden spoon, or the bread hook with your mixer, combine the flour and yeast/oil mixture. Continue adding cups of flour until a smooth, kneadable dough forms. Knead dough on a floured surface a few times. Place kneaded dough in a well-oiled bowl, turn to coat. Cover with a cloth and allow to rise until double in size.

## Cinnamon filling:

Add enough sugar and cinnamon to your liking. Measurements below are approximate. When I make this, I toss a generous amount of each into a bowl...we like it with extra cinnamon.)

1 cup of brown sugar

1-2 tablespoon cinnamon

softened butter

While dough is rising, mix cinnamon and sugar in a dish and set aside. Grease 2 bread pans.

Once dough has risen, punch it down. Knead the bread on a floured surface and roll it out to create a rectangle. Spread butter on the dough, leaving a ¼ to ½ inch boarder around all edges. Sprinkle cinnamon & sugar mixture over the butter, then roll the dough tightly. Once you have it rolled, seal the edges then tuck the ends under and place it in the bread pan. Allow the bread to rise again, to at least double.

Bake at 350° for 30 to 40 minutes, until bread is golden brown and it sounds hollow when you tap on the top.

\*Depending on your oven, you may need to place tin foil tented over the loaves as they bake and begin to brown, especially if the bread needs longer to bake.

This is yummy right out of the oven plain or with a little butter. It also makes wonderful toast.

## Gluten Free/Dairy Free Dark Chocolate Cake

From the Kitchen of Erin Fleak

Cake:

- 1 3/4 cups all-purpose gluten free flour
- 3/4 teaspoon xanthan gum (omit if your blend contains it)
- 2 cups granulated sugar
- 3/4 cups dark chocolate cocoa powder (I use Hershey's Special Dark)
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon fine sea salt
- 1 cup buttermilk (or 1 cup unsweetened almond milk + 1 tablespoon white vinegar)
- 1/2 cup avocado oil (or canola oil)
- 2 large eggs, room temperature
- 2 teaspoons pure vanilla extract
- 1 cup hot coffee (I use a good medium roast-and prefer to use whole bean fresh ground)

Frosting:

- 3 tablespoons (45g) vegan butter (I like Earth Balance Soy Free)
- 3 3/4 cups (450g) powdered sugar (may need to add more to thicken frosting-the vegan butter is a little thinner than real butter and melts faster)
- 4 tablespoons dark chocolate cocoa powder
- 4-5 tablespoons almond milk (or other non-dairy milk)
- 1 teaspoon vanilla (I prefer Mexican Vanilla)

Combine the dry ingredients and whisk together. Combine the wet ingredients and whisk together until blended. Pour the wet ingredients into the dry ingredients. Mix them until completely combined. Pour in the hot coffee and mix until incorporated. Pour the batter evenly into two or three 8" round pans. Bake for 35-40 minutes at 350°. While baking, mix frosting ingredients. Start with the vegan butter-mix until smooth & creamy. Add the powdered sugar 1 cup at a time. Add cocoa powder and mix until combined. Add the almond milk and vanilla extract and mix well-scrape down sides of bowl. Add more powdered sugar to thicken as needed for consistency-mine is usually thick enough to pipe

## Gluten Free Peanut Butter "Burner" Cookies

From the Kitchen of Erin Fleak

- 1/3 cup vegetable shortening or 1/2 cup butter
- 1/2 cup granulated sugar (plus extra half cup)
- 1/2 cup light brown sugar
- 1/2 teaspoon cayenne pepper
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup supermarket-style smooth peanut butter (I used natural creamy PB and they turned out great!)
- 1 1/2 cups gluten free flour (I use Namaste Gluten Free)
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Preheat the oven to 350°F. Lightly grease (or line with parchment) two baking sheets. Beat together the shortening, sugars, egg, vanilla, and peanut butter until smooth. Add the flour, baking soda, cayenne pepper and salt to the peanut-butter mixture, beating gently until everything is well combined. It may take a while for this rather dry dough to come together; and when it does, it'll be quite stiff. Only if necessary, drizzle in enough water to make the dough cohesive.

Form your dough balls place the extra half cup of sugar into a shallow dish or plate-and roll the dough balls in the extra half cup of sugar before dropping them onto the baking sheet.

Drop the cookie dough by tablespoonfuls onto the prepared baking sheets (a tablespoon cookie scoop works well here), leaving 2" between them.

Bake the cookies for 12 to 16ish minutes, until they're barely beginning to brown around the edges; the tops won't have browned. Remove them from the oven, and cool on a rack. Yield: about 2 dozen cookies.

Substitute 1/2 cup butter for the 1/3 cup vegetable shortening, if desired. The cookies will be softer.

## Hershey's Disappearing Cake & Frosting

From the Kitchen of Holli Robb

### Hershey's Disappearing Cake

1 3/4 c. flour	2 eggs
2 c. sugar	1 c. milk
3/4 c. Hershey's Cocoa	1/2 c. Extra Virgin Olive Oil (first cold press) or vegetable oil
1 1/2 tsp. baking powder	2 tsp. vanilla
1 1/2 tsp. baking soda	1 c. boiling water
1 tsp. salt (optional)	

Combine dry ingredients. (my tip: I use a spoon to stir them together before adding the liquids). Add eggs, milk, oil & vanilla. Mix well (my tip: I do this also with a spoon), then add 1 c. boiling water (my tip: I also use the spoon) & mix well. Pour into 9x13 pan sprayed with Pam & bake at 350 degrees for 35-40 minutes.

### Chocolate Frosting

1/4 c. butter Crisco	1/3 c. milk
1 1/2 tsp. vanilla	1/2 c. Hershey's Cocoa
3 1/2 c. powdered sugar	1/4 tsp. salt (optional)

In a sauce pan, melt butter Crisco. Remove from heat & add cocoa & salt. Use spoon & mix well. Add milk & vanilla. Mix well with a spoon. Then pour mixture into the 3 1/2 c. of powdered sugar. Mix well & keep milk out to add a little bit more to make the frosting smooth (my tip: I do this all with a spoon). When frosting is smooth enough, put on cooled cake.

Another tip that I like to do is keep it in the fridge, then when I get a piece of cake, I save the icing for last. This cake is very moist.

## Ice Cream Dessert a.k.a The Best Thing You've Ever Tasted

From the Kitchen of Ronda Vork-Lynch

3 cups crushed Rice Chex cereal, (crush before measuring)

1/2 cup coconut

1/2 cup chopped nuts

1 stick + 1tablespoon margarine

3/4 cup brown sugar

1/2 gallon ice cream, any flavor can be used but it is especially good with butter brickle



Soften margarine in a large skillet. Add all ingredients and mix well. Spread ½ mixture in 9x13 pan and chill in freezer. Soften ½ gallon ice cream and spread over chilled mixture. Add remaining mixture on top of ice cream and return to freezer until hard. Cut and serve

This is a favorite recipe my mother in-law always made for the holidays. It is so, so very good!

## **Italian Soda**

From the Kitchen of Marlena Leveton

3 tablespoons Torani Flavored Syrup

1 cup ice

12 ounces club soda or sparkling water, chilled (flavorless)

1 tablespoon heavy whipping cream

toppers: whipped cream, maraschino cherries, limes, lemons, pineapple, fresh mint, etc

Using a tall clear glass, add in any combination of flavored syrups, 3 tablespoons total. Add ice. Fill with club soda or sparkling water. Top off with 1 tablespoon heavy whipping cream. Add preferred toppings that coordinate with the syrup flavors chosen. Swirl gently with a straw before drinking.

### **\*NOTES\***

Some flavor combination ideas: pineapple & coconut, cherry & lime, peach & mango, pomegranate & lime, strawberry & lemon, strawberry & coconut, mint & lime.

You can also omit the heavy whipping cream if you add the whipped cream as a topper, if you'd like.

## **Jelly Cookies (Linzer Tarts)**

From the Kitchen of Marie D'Angelo's Grandma Catalano

4 cups flour

2 cups powdered Sugar

1 - 8 ounce butter in tub or 2 sticks

2 eggs

¼ cup lemon juice

Strawberry preserves or your choice of jelly/preserves

Powdered sugar for sprinkling over finish cookies

Preheat the oven to 350°. Work flour and butter together. Then work in sugar, eggs and lemon juice. Refrigerate dough. Work with small amounts of dough. On lightly floured board/pastry sheet, roll out dough. Cut out cookies and place onto cookie sheets. The tops will need to have a hole cut in the middle. Remember to make an even number of tops and bottoms. Bake 8-10 minutes or until light brown. Place cookies onto cooling racks. Spread your favorite jelly or preserves on the bottom and place a top on it. Sprinkle with powdered sugar.

## Mama Gibb's Famous Banana Bars

From the Kitchen of Tommy Trevilian

1 stick butter, softened  
1 ½ cups sugar  
2 eggs  
1 cup sour cream  
1 teaspoon vanilla  
2 cups all-purpose flour  
1 teaspoon baking soda  
¼ teaspoon salt  
1 cup ripe bananas, mashed (about 2 medium)

### Cream Cheese Frosting

8 ounces cream cheese, softened  
1 stick butter, softened  
2 teaspoon vanilla  
3 ¾-4 cups powdered sugar

Directions: In a mixing bowl, cream butter and sugar. Add eggs, sour cream, and vanilla. Combine dry ingredients in a separate bowl. Gradually add dry ingredients to creamed mixture. Stir in bananas. Spread into a greased 15x10x1 pan. Bake at 350°F for 20-25 minutes or until a toothpick inserted near center comes out clean. Cool before frosting

### Frosting

Cream butter and cream cheese. Add powdered sugar and vanilla. Blend until well combined.

## Oatmeal Cake

From the Kitchen of Linda McFarland

Here is the recipe I want to submit for Tosca Lee's Storytime Recipes. It is a recipe my mom made often as I was growing up and since I can't be with my mom on her birthday (May 9/she will be 93!) or Mother's Day (She's in Arkansas and I'm in PA) I decided to dig out this recipe and make it. She typed it many years ago and gave it to me and I treasure it. My husband enjoyed it very much. It's simple and delicious!

Pour 1 cup of oatmeal in small dish - pour over it 1 1/2 cups boiling water - set aside.  
Cream together 1/2 cup shortening, 1 cup white sugar, 1 cup brown sugar, 2 eggs.  
Add 1 1/2 cups flour, 1 tsp. soda, 1/2 tsp. salt, 1 tsp. cinnamon, 1/2 tsp. nutmeg.  
Add three mixtures together.

Put in a greased 7 x 11 cake pan. Bake at 350 degrees for 35 minutes.

### Topping:

6 tablespoons oleo (I used unsalted butter) softened, not melted  
1/2 cup brown sugar

1/4 cup milk  
1/2 cup coconut  
1/2 cup nutmeats (I used pecans, chopped coarsely)  
1 teaspoon vanilla

Mix together and put on cake then set under broiler - watch closely.

## Old Fashion Oatmeal Bread

From the Kitchen of Colleen B. McChesney

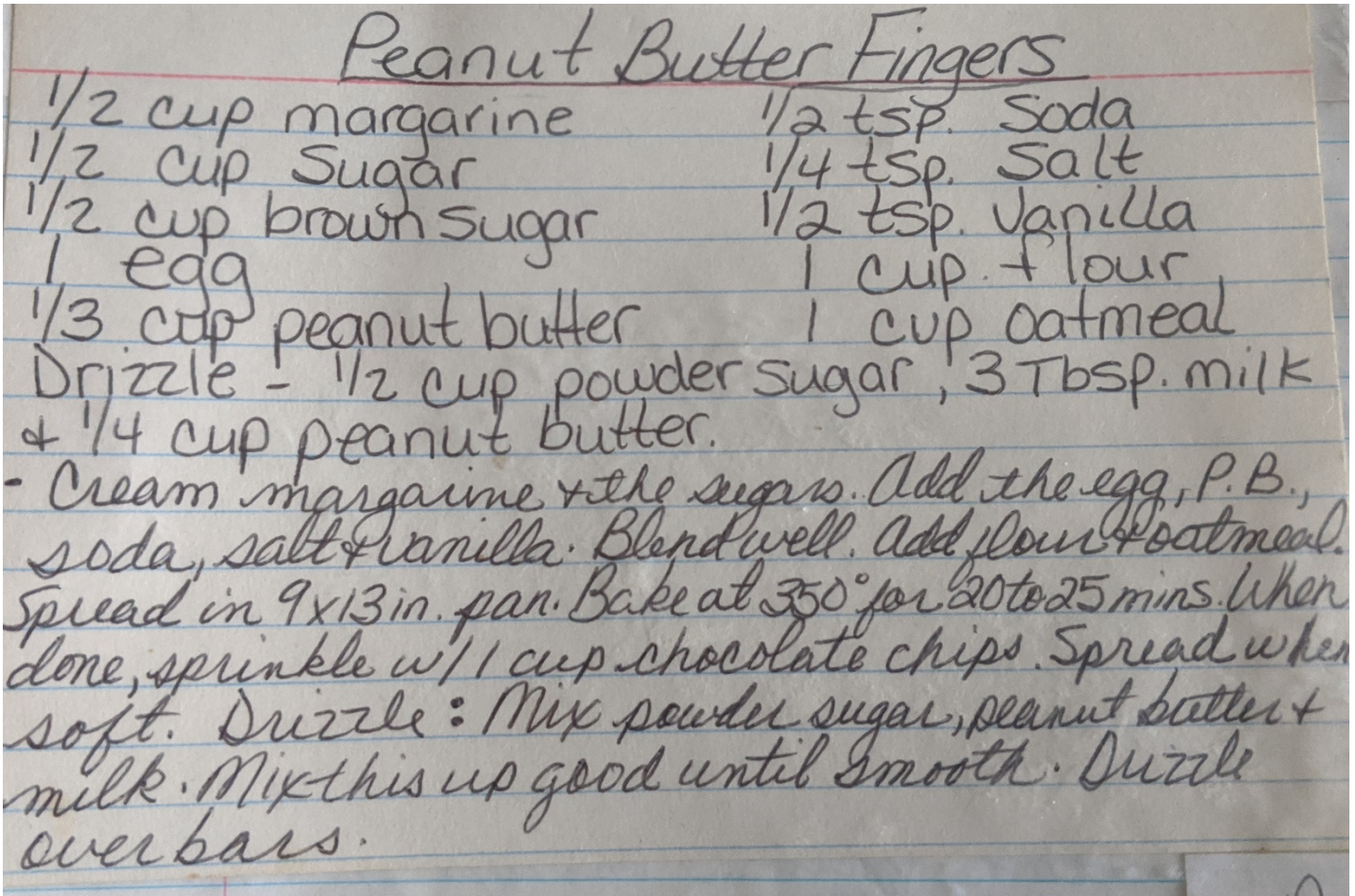
**Old Fashioned Oatmeal Bread** Sweet

<b>1.5 pound loaf</b>	<b>2 pound loaf</b>
1 cup water	1 and 1/3 cups water
1/4 cup molasses	1/4 cup molasses
2 tablespoons margarine or butter, softened	2 tablespoons margarine or butter, softened
3 cups bread flour	4 cups bread flour
1/2 cup quick cooking or regular oats	2/3 cup quick cooking or regular oats
2 tablespoons dry milk	2 tablespoons dry milk
1 and 1/4 teaspoons salt	1 and 1/4 teaspoons salt
1 and 3/4 teaspoons yeast	2 teaspoons yeast

- 1) Measure and add liquid ingredients to the bread pan.
- 2) Measure and add dry ingredients (except yeast) to the bread pan.
- 3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
- 4) Snap the baking pan into the breadmaker and close the lid.
- 5) Press "Select" button to choose the Sweet setting.
- 6) Press the "Crust Color" button to choose light, medium or dark crust.
- 7) Press the "Start/Stop" button.

## Peanut Butter Fingers

From the Kitchen of Nicole McNutt Rumsey



## Taiwanese Mango Shaved Ice

From the Kitchen of Amy Remington

- 3 large mangos
- 2 cups of milk
- 1 1/2 cups water
- 4 tablespoons sugar
- 1 tin condensed milk

Cut up one mango and place it in a blender with the milk, water and sugar. Puree until smooth, place in ice-cube trays and freeze overnight until solid.

Cut up the remaining two mangos into cubes. These will be used for topping the shaved ice, so aim for some nice looking, uniform shaped cubes if possible.

Put several ice cubes into the shaved ice maker or blender and process. Immediately place into a bowl (the ice melts quickly), top with pieces from half a mango and drizzle with condensed milk. Repeat three times more. Voila! A refreshing iced treat.



## Uncle Gary's Cheese Cake

From the Kitchen of Laura Moncrief (Julie Benham and Tosca Lee's mom)

Make graham cracker crust with about 30 crushed crackers and 1/4 lb. melted butter; mix and press into glass pie plate.

12 ounce pkg cream cheese (not 11 oz but 12)  
1/2 cup sugar  
2 eggs

Cream cheese and sugar together. Beat eggs and add to mixture. Add 1/2 teaspoon vanilla. Place mixture in graham cracker crust and bake 20 minutes at 375. Cool 20 minutes

Mix 1/2 cup sugar and 1/2 tsp vanilla with 1 pint (2 cups) sour cream. Place this mixture on top of cream cheese mixture. Cover with a few of the remaining cracker crumbs above. Place in over 5 minutes at 475. Cool in refrigerator about 3 hours.



**A note from Tosca: BIG, BIG thanks to our cookbook compiler, editor, and putter-together-er for this labor of love and service to our Story Time community. We are all so grateful for your willingness, talents, patience, and the gift of your time! Much, much love to you.**