

Holy Trinity Episcopal Church Women **Pandemic Cookbook 2020-2021**



demic 2020

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1 Appetizers

Cheese Ball

1 - 8oz pkg Cream Cheese
2 Tbsp finely chopped green pepper
2 Tbsp finely chopped onion
1 - 8.5oz can crushed pineapple drained
1/2 tsp salt
Sliced almonds
Mix all ingredients and refrigerate until firm enough to form ball and roll in nuts
Nancy Waugh

Cucumber Appetizer

Ingredients:

1 loaf of French bread (baguettes work fine too), cut into diagonal pieces
1 European Cucumber, long skinny, peel and cut diagonally
1 - 8 oz. cream cheese (may need 2 to cut down on salt from ranch dressing, decide after you make this recipe once)
1 pkg. Hidden Valley Italian Ranch
Dill
Mix dressing packet with cream cheese. Can be made ahead of time. Spread each slice of bread with cream cheese mixture, place a cucumber piece on top. Sprinkle with dill.
Bobbie Helbig



2 Soups, Salads and Vegetables

Instant Pot Veggie Cabbage Soup

- * 2 Tbsp olive oil
- * 1 small onion diced
- * 4 cloves garlic minced
- * 1 pkg of veggie crumbles or 12 oz of impossible beef
- * 1 tsp sea salt
- * 1 tsp ground black pepper
- * 1 tsp dried oregano
- * 3 carrots chopped
- * 3 stalks celery chopped
- * 5 cups chopped green cabbage (about 1/2 medium cabbage)
- * 4 cups vegetable broth
- * 28 oz can of diced tomatoes

Instant Pot Method

- * Turn the Instant Pot on to Sauté and add olive oil.
- * Once it indicates that it's "hot," add onion and garlic and cook stirring for 5 minutes.
- * Add veggie crumbles, salt, pepper, and oregano, and sauté for 3 minutes until crumbles are browned.

- * Add carrots and celery and cook stirring for 5 minutes to soften.
- * Turn off the Instant Pot and add cabbage, broth, and diced tomatoes. Stir together.
- * Screw on the lid and set the pressure valve to Sealing.
- * Cook on HIGH for 15 minutes. Once it beeps to a finish, release pressure naturally for 15-20 minutes until the lid slides open easily.
- * Add more salt if needed, and serve hot.

Connie Conrad

The Bread Box Corn Chowder Soup

Recipe makes several quarts; adjust quantities according for amount desired

Ingredients:

2 lbs. onion, peeled & roughly chopped

3 lbs. leeks, cleaned and chopped

Olive oil/bacon fat

3 oz. garlic, minced

2 lbs. sweet corn

3 or 4 quarts vegetable/chicken stock

4 lbs. potatoes, washed & diced

2 tsp. pepper, black coarse ground

1 tbs. salt

1 tsp. (scant) cayenne pepper

Potato starch to thicken

1 quart light cream

2 oz. parsley, chopped

Garnish: cheddar cheese, grated, bacon crispy & chopped

Directions:

1) Fry onions & leeks in olive oil or bacon fat until lightly brown

2) Add garlic & corn to the pan & fry lightly.

3) Transfer to large saucepan

4) Add 3 quarts stock

5) Bring to rolling boil

6) Add potatoes, pepper, salt, cayenne pepper, add more stock to just cover vegetables

7) Return to rolling boil, reduce heat & simmer for 10 mins

8) Thicken with potato starch that has been mixed with cold stock

9) Add light cream & parsley

Remove from heat

Note: contents of pot will continue to cook after it is removed from heat.

When cooled put into containers.

Tamsin Lucey

Italian Chicken, Vegetable and Orzo Soup

Heat to boiling:

6 cups chicken broth

Add:

1 large onion, chopped

2 stalks of celery, chopped

2 carrots, chopped

3 cloves of garlic, minced

1 (15 oz.) can of diced tomatoes

½ tsp. salt

1 tsp. Italian seasoning

½ tsp. crushed red pepper

2 bay leaves

Reduce heat and simmer 30 minutes until vegetables are cooked.

Add:

¾ cup of uncooked orzo pasta

Simmer for an additional 15 minutes.

Add:

2 cups cooked chicken pieces

3 cups chopped spinach or swiss chard

Heat through and serve.

Barbara Kalber

Tofu, Spinach and Mushroom Soup:

3 cups water or chicken broth

7 oz. bag spinach

7 oz. tofu (1/2 cake in a box) cubed as a size of a rolling dice

5 mushrooms, sliced

Salt to taste

Fresh ground pepper

1 tsp. soy sauce

Few drops olive oil

•Bring water or chicken broth to a boil in a saucepan

•Add Spinach, Tofu and mushrooms and cook for 2 minutes

•Stir in salt, pepper, soy sauce, and oil

•remove from heat

•Serve hot

Nina Signore

Pasta e Fagioli (Pasta with Beans A main dish soup)

4 Servings

½ medium onion, diced

1 stalk celery, chopped

2 cloves garlic, minced

2 tbsp. olive oil

Sauté the above vegetables in the olive oil in a soup pan until soft.

Add:

2 cans of low sodium chicken broth

2 cans of water

1 large can of tomatoes (crushed or cut) If you double the recipe use one can of each.

½ tsp. dry basil (can be increased to taste)

½ tsp. dry oregano (can be increased to taste)

Salt and pepper to taste

Bring all ingredients to a boil. Reduce heat to medium/low and simmer for 30 minutes.

Add:

1 can of drained cannellini beans (mash ½ the beans)

Fresh chopped herbs (basil & parsley) can be added at this time

Simmer for an additional 15 minutes. Before serving, add cooked soup pasta (like ditalini) (1 cup dry) to the beans. Pasta can be cooked ahead to the desired doneness and tossed with a small amount of olive oil to keep. Once you add pasta to the beans, serve immediately. Pasta can easily overcook in the hot soup. Serve with grated cheese.

Barbara Kalber

The Bread Box Goulash Stoup, Mother's

2 lbs. onions, peeled and roughly chopped
Olive oil to cover the bottom of the pan
3 lbs. chuck steak, cut in small cubes (Do Not Flour)
10 oz. can of tomato paste, and a can of water to rinse
2 lbs. tomatoes, peeled and chopped (fresh or frozen), include juice
2 tbsp. paprika (generous)
2 quarts (8 cups) of beef stock or broth
3 lbs. of potatoes, scrubbed and diced
2 oz. parsley, washed and chopped
1 tbsp. table salt
2 tsp. pepper
Sour cream for garnish

Fry onions in olive oil in a large fry pan to lightly brown. Add meat to the pan and fry lightly. Transfer to a large saucepan. Add tomatoes, tomato paste, paprika and broth or stock. Bring to a boil, reduce heat and simmer for 1 hour. Add the potatoes and salt and pepper to taste. Return to a rolling boil, reduce heat and simmer for 10 minutes. Remove from the heat. Add parsley. Know that the pot will continue to cook after it is removed from the heat. When cooled, put into containers. Reheat to serve. Garnish with sour cream.

Tamsin Lucey

Lettuce with Oyster Sauce

1/2 head lettuce
3 cups water,
2 tbsp. oyster sauce
2 tbsp. olive oil

- Add lettuce in boiling water in a medium size pan
- Toss and turn for the whole 20 seconds in the boiling water
- Remove lettuce to a serving dish.
- Drip oyster sauce and oil on top
- Serve hot or cold. Texture should be crunchy

Nina Signore

Broccoli Salad

1 bunch of broccoli, cut into bite size pieces
1/2 lb. bacon (or more if you love it like us), cooked and crumbled
2 cups of shredded cheddar cheese
1 small onion minced (or less, to taste)
Toss above ingredients in bowl
Combine Dressing ingredients:
1 cup of mayonnaise
2 tbsp. vinegar
1/2 cup of sugar
Toss with salad ingredients
Best to make at least an hour ahead or even the night before. Stir again before serving.
Bobbie Helbig/ from my friend Donna Halterman

Stewed Tomato

5 large plum tomatoes
1 tbsp. olive oil

1 small ginger root (half a walnut size), smacked with the flat of the blade
2 cloves garlic, sliced
1/8 tsp. salt
3 tbsp. brown sugar
3 cups water
1 egg
1 stalk scallion, cut into 1 inch
2 tsp. flour
2 tbsp. water

- Stirfry garlic and ginger in heated oil for 10 seconds in a frying pan
- Add tomatoes, salt, sugar, water, cook to stew/mushy or about 15 minutes
- Add mixture of 2 tsp. flour and 2 tbsp. water in stew for smooth texture (preferred)
- Drop in egg, whirling while egg white started to change to solid
- Stir in scallions
- Serve hot

Nina Signore

Corn Pudding

1 large can cream style corn
3 eggs
1 tsp. sugar
2 tsp. flour
1/2 can milk
salt & pepper
3 pads butter

Put can of corn in dish. Beat eggs in another dish then mix in flour. Put in corn. Add sugar, salt, pepper, and milk. Put butter on top of corn. Bake 325 for 1/2 hour.

Marion Piltzecker



3 Main Dishes and Casseroles

Spinach Casserole

1/2 package Pepperidge Farm Stuffing
1/2 to 3/4 stick butter
2 packages of frozen chopped spinach
1 package cream cheese
1 stick of butter

In a saucepan melt the butter, stir in the stuffing mix and toast slightly. In a bowl, cream together softened stick of butter and cream cheese. Mix in chopped spinach that has been cooked and drained well. Put in casserole dish, top with stuffing and bake at 350 for 25-30 minutes.

Nancy Waugh

Baked Cheese Grits

1 cup quick cooking grits
1 tsp. Salt
4 cups water
4 oz. cheddar cheese, grated
2 tbsp. butter

1/2 cup milk

3 eggs

1 small clove garlic, pressed (optional)

- Heat oven to 350 degrees
- Boil water in a 3-quart saucepan
- Stir grits and salt into boiling water
- Reduce heat and cook until thick, about 3 to 5 minutes, stirring occasionally
- Remove from heat; stir in cheese and butter
- Beat eggs and milk together and add to grits
- Stir in garlic if using and stir until cheese is melted and all ingredients are combined
- Pour into a 2-quart casserole or baking dish
- Bake 1 hour.

Makes 6 servings

Susan Howland

Classic Pot Pie

Prep Time: 20 minutes > Ready in one hour makes 6 servings

CRUST:

1 (15 oz.) pkg. Pillsbury Pie Crust, softened as directed on package

FILLING:

1/3 cup of butter or margarine

1/3 cup chopped onion

1/3 cup all purpose flour

1/2 tsp. of salt

1/4 tsp. pepper

1 1/2 cups of chicken broth

2/3 cup milk

2 1/2-3 cups shredded cooked chicken or turkey

2 cups frozen mixed vegetables, thawed

Heat oven to 425 degrees. Make pie crusts as directed on package for two crust pie using 9-inch pie pan. In medium saucepan, melt butter over medium heat. Add onions; cook 2 minutes or until tender. Add flour, salt, pepper; stir until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened. Add chicken and mixed vegetables; mix well. Remove from heat. Spoon into crust-lined pan. Top with second crust, seal edges and flute. Cut slits or shapes in several places in top crust.

Bake 30-40 minutes or until crust is golden brown.

Let stand 5 minutes before serving.

Eileen DeMings

Chicken Enchilada Casserole

1 cup chopped onion

1/2 cup chopped bell pepper

2 Tbsp. oil

3 to 4 cup chopped cooked chicken or turkey**

3 Tbsp. oil

1/4 cup all-purpose flour

1 tsp. ground coriander

3/4 tsp. salt

1/2 tsp. red pepper flakes

2 1/2 cup chicken broth

1/4 cup light sour cream

1 cup shredded cheddar (or monterey jack) cheese (4 oz.)

12 - 6 inch tortillas (corn) cut in half

In a large fry pan sauté onion and green pepper in the 1 tablespoon of oil until tender. Combine in a bowl with chopped chicken; set aside. In same fry pan, melt the 3 tablespoons oil. Blend in flour, coriander, red pepper flakes, and salt. Stir in chicken broth all at once; cook and stir until thickened and bubbly. Remove from heat; stir in the sour cream and 1/2 cup of cheese. Stir 1/2 cup of sauce into the chicken. Dip each tortilla into remaining hot sauce to soften; put 6 on the bottom of a casserole. Cover with 1/3 of the chicken mixture. Repeat twice, pour remaining sauce over. Sprinkle with remaining cheese. Bake, uncovered, in 350 degree oven for 30 minutes or until bubbly.

Serves 6.

** Can be made with any leftover chicken or turkey. If no leftovers cook chicken breast in water barely covered with water with a little salt. Simmer for about 15 minutes. Use the drained broth for the chicken broth in the recipe.

Susan Howland

Pasta Broccoli

2 cloves garlic, minced

½ lb. sliced chicken

1 ½ cup broccoli florets

¾ cup sundried tomatoes

1 tsp. basil, salt, pepper, red pepper

¼ cup white wine

¾ cup chicken broth

1 tbsp. butter

Bowtie pasta

Saute garlic, fry chicken until cooked through, Add broccoli, tomatoes, seasoning and stir until broccoli softens. Add wine, broth, butter and simmer.

Chris Bolte

Pan Seared Tofu with Pea Pods

7 oz. tofu (½ cake of tofu in a box)

2 tbsp. olive oil

Dash salt & pepper

2 tsp. soy sauce

1 tbsp. oyster sauce

1 cup pea pods

•Heat oil in frying pan

•Add tofu to cook until light brown on one side, then turn over to cook the other side same

•Add soy sauce, sesame oil

•Add pea pods, oyster sauce

•Toss to mix until pea pods turn bright green

•Serve hot

Nina Signore

Grandma's Spaghetti

This is truly comfort food. My grandmother and mom served this at family gatherings, and now our children and granddaughter continue that tradition. Enjoy.

1 lb. thin spaghetti

½ lb. bacon, cut to 1/2" pieces

1 onion, chopped

2 cans tomato soup

1 8-oz. can tomato sauce

1 lb. longhorn or colby cheese, cut into small cubes (save 5-6 thin slices for top of casserole)

Cook spaghetti in salted water. Fry bacon and onions until crisp and browned. Combine spaghetti, bacon and onions, tomato soup, and cheese cubes. Pour into casserole dish. Place cheese slices on top and then pour tomato sauce over cheese. Bake 350 degrees for 1 hour or until casserole is bubbly and top has browned slightly.

Peg Nelson

Pizza Bubble Casserole

Ingredients

3 1/3 cups Original Bisquick™ mix

1 cup milk

1 1/2 cup pizza sauce

Sliced pepperoni or toppings of your choice

2 cups shredded mozzarella cheese

1) Preheat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.

2) Mix together Bisquick mix and milk.

3) Drop half of the dough by spoonfuls into the prepared dish. The bottom of the pan will not be covered.

4) Top with 1/2 the sauce, toppings and cheese.

5) Repeat steps 3 & 4.

6) Bake 25-30 minutes until dough is baked through and cheese is melted.

Heather Bousquet

Lentil Salad with Olives, Mint, and Feta

From: Sept 1, 2011, Cooks Illustrated

The most important step in making a lentil salad is perfecting the cooking of Lentils so they maintain their shape and firm-tender bite. There turns out to be two key steps. The first is to brine the lentils in warm salt water. With brining, the lentils skin softens, which leads to fewer blowouts. The second step is to cook the lentils in the oven, which heats them gently and uniformly. Once we had perfectly cooked lentils, all we had left to do was to pair beans with a tart vinaigrette and boldly flavored mix-ins.

Serves 4-6

French green lentils, or lentilles du Puy, are our preferred choice for this recipe, but it works with any type of lentil except red or yellow. Brining helps keep the lentils intact, but if you don't have time, they'll still taste good. The salad can be served warm or at room temperature

INGREDIENTS

1 cup lentils, picked over and rinsed, salt and pepper

6 cups water

2 cups low-sodium chicken broth

5 garlic cloves, lightly crushed and peeled

1 bay leaf

5 Tbsp. extra-virgin olive oil

3 Tbsp. white wine vinegar

1/2 cup coarsely chopped pitted kalamata olives

1/2 cup fresh mint leaves, chopped

1 large shallot, minced

1 ounce feta cheese, crumbled (1/4 cup)

INSTRUCTIONS:

Place lentils and 1 tsp. salt in a bowl. Cover with 4 cups of warm water (about 110 degrees) and soak for 1 hour. Drain well. (Drained lentils can be refrigerated for up to 2 days before cooking.) Adjust

oven rack to middle position and heat oven 325 degrees. Place drained lentils, 2 cups water, broth, garlic, bay leaf, and ½ tsp. salt in medium saucepan. Cover and bake until lentils are tender but remain intact, 40 to 60 minutes. Meanwhile, whisk oil and vinegar together in large bowl.

Lynn Garland

Petite and Sweet Shepherd's Pie

We love this supper! We call them cupcakes and the “frosting “ is the sweet potato mashed. You can even use frozen mashed to make it even easier for busy nights

1 ½ pounds sweet potatoes (about 2 medium), peeled and diced

2 large eggs

1 medium carrot, peeled and shredded

1 medium parsnip, peeled and shredded

3 cloves of garlic, minced

½ cup breadcrumbs

2 tbsp. tomato paste or ketchup

2 tsp. of Worcestershire sauce

2 tsp. of chopped fresh thyme

1½ tsp. salt

½ tsp. pepper

1 pound of lean ground pork

2 tbsp. flour

1 tbsp. butter

¼ tsp. nutmeg

2 tbsp of grated Parmesan cheese

Place the sweet potatoes in a steamer and steam until very tender, about 12 minutes. Heat the oven to 375 degrees and coat a standard 12-cup muffin tin with cooking spray. In a large bowl, lightly beat the eggs. Add the carrot, parsnip, garlic, bread crumbs, tomato paste or ketchup, Worcestershire sauce, thyme, 1 teaspoon of the salt and ¼ teaspoon of the pepper and stir to combine. Mix in the pork. In a separate bowl, mash together the steamed sweet potatoes, flour, butter, nutmeg and remaining salt and pepper. Evenly divide the pork mixture among the muffin wells. Spoon and spread the potato mixture over the top of each cup and scatter on the Parmesan cheese. Bake the pies until a thermometer inserted into the meat in the center of the cupcakes registers 160 degrees, about 20 minutes. Cool the cupcakes for 5 minutes before unmolding them.

Elieen DeMings



4 Meat, Poultry, and Seafood

Steamed Fish with Ginger Root and Scallions

1/2 lb. cod, loin, cleaned,

2 tbsp. ginger root, shredded

3 stalks scallions, shredded

4 tbsp. light soy sauce

3 tbsp. olive oil

•Place shredded ginger under and over the fish in a microwave proof deep dish, cook 4 minutes, covered

•Drain out the collected water from cooking

•Cover the fish with scallions

•Spoon soy sauce over scallions

- Heat oil to hot in a frying pan, pour over scallions

- Serve hot

Nina Signore

Hoisin Sauce Chicken

6 chicken tenderloins, whole

2 cups mixed peppers (yellow, orange, red, green), diced

1 tbsp. shredded ginger root

3 cloves garlic, minced

2 tbsp. olive oil

¼ cup walnuts

Marinade ingredients:

2 tbsp. olive oil

2 tsp. soy sauce

1 tbsp. cooking wine

⅛ tsp. salt

Dash pepper

1 tsp. sesame oil

2 tbsp. oyster sauce

4 tbsp. hoisin sauce

- Marinate chicken with first 5 ingredients and set aside

- Stir in garlic, ginger and ½ of the peppers (reserve half for later) in heated oil in a skillet for a few seconds

- Stir in chicken and let it cook on one side (do not stir) until it shows golden brown

- Turn over to cook the other side, add the reserved pepper; cover, cook 2 minutes

- Make a well in the center of skillet, add oil, hoisin sauce, oyster sauce, and sesame oil. Cook until bubbly

- Toss around chicken and peppers to mix in with sauce together

- Remove from heat

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- Sprinkle walnuts on top

- Serve hot

Nina Signore

Ruth' Chicken Bake

This is my mother-in-law's recipe. A favorite among our family. The amounts of bread crumbs and cheese can vary depending on your flavoring likes. After you have made it once, you can adjust it any way!

Ingredients:

4 boneless chicken breasts

1 egg (or egg substitute)

½ -1 cup of seasoned or unseasoned bread crumbs

½ -1 cup Kraft parmesan cheese in the container

Spaetzle noodles

Green beans; you decide amount

1 chicken bullion cube

¼ cup of cooking oil

- Prepare spaetzle ahead of time according to directions. (we used to use Birds eye green bean and spaetzle but they no longer make that; I have improvised)

- Cut uncooked chicken into bite-sized pieces

- Use two containers, one for egg, mixture & one for bread crumb mixture. Dip the chicken into egg, then dip into breadcrumb and cheese mixture.
- Heat oil in fry pan. Brown dusted chicken in oil. Remove chicken and drain on paper towel.
- Put cooked spaetzel and 1 chicken bullion cube in with about ¼ cup of water, stir and dissolve.
- Add chicken back into pan and simmer.
- Makes enough for 4 with possible rolls on the side. Bon Appetit

Bobbie Helbig

Chicken Divan (Serves 6-8)

2 heads of fresh broccoli, trimmed into bite size pieces

2 cups cooked chicken, sliced

2 cans of regular Cream of Chicken Soup or Special Request Cream of Chicken Soup (healthier)

1 cup mayonnaise (it can be lite mayonnaise)

Juice of half a lemon

1 tsp. curry powder

1 cup grated cheddar cheese

½ cup soft bread crumbs

1 tbsp. of melted butter

Steam broccoli until fork tender. Drain. Arrange broccoli in a greased 9x11 baking dish. Place sliced chicken on top. Combine soup, mayonnaise, lemon juice, curry powder and shredded cheddar cheese. Pour evenly over chicken. Mix bread crumbs and melted butter. Sprinkle crumbs over all. Bake casserole in a 350 oven for 30-40 minutes, until it is hot and the sauce is bubbling.

Barbara Kalber

Chicken Riggies

1 stick butter

1 small onion, chopped fine

3 green peppers, cut up

2 or 3 cherry peppers, sliced (depending on heat preference)

1 lb. chicken breast, cut into small pieces

2 cans crushed tomatoes

½ tsp. pepper

Flour to coat

½ tsp. garlic salt

Small container heavy cream

¼ cup sherry

Salt to taste

Parmesan cheese

1 lb. Rigatoni pasta

Fry onions and peppers in ½ stick butter. When softened, remove. Dredge chicken in flour and fry in other ½ stick butter. Once cooked through, add onions and peppers back in. Add 2 cans of crushed tomatoes and 1 can of water. Add salt, garlic salt, and pepper and let it cook a little while. Add sherry and heavy cream, cover and cook for 20 minutes.

Meanwhile, boil Rigatoni. Add to sauce when done and stir. Top with Parmesan cheese.

Chris Bolte

Black and White Chili

1 lb. chicken tenders (may be cut into smaller pieces)

1 cup chopped onion

2 cans beans (drained, may be mixed variety - black, kidney, white)

1 can stewed or diced tomatoes, with juices

2 Tbsp. chili powder (may add additional spices or hot sauce to taste)

Coat large skillet with cooking spray and add chicken and onion; cook and stir for 5 min. or until chicken is browned. Combine chicken mixture, beans, tomatoes with juices and seasoning in slow cooker. Cover and cook on low for 4 to 4½ hours.

Jean Frost

Sweet & Sour Meatballs

1 lb. ground beef

1 lb. ground pork

1 cup rolled oats

¾ cup milk

Dash pepper

1 tsp. onion salt

1 tsp. garlic powder

1 tbsp. Worcestershire sauce

Mix together and form meatballs. Brown in the oven at 350 for 25 minutes.

Sauce:

1 cup of cider vinegar

1 cup of water

1 cup sugar

1 tsp. Paprika

Combine all ingredients and bring to a boil. Add 2 tsp. cornstarch, ½ tsp. salt, and 1 tbsp. water to thicken. Add meatballs.

Nancy Waugh

Hawaiian Sliders

Ingredients

4 Tbsp. melted butter

1 Tbsp. honey mustard

1 Tbsp. dried parsley

1/8 tsp. onion powder

1/8 tsp. garlic powder

12 Hawaiian Sweet Rolls (slider or dinner roll size)

1/2 lb. thinly sliced ham

1/2 lb. thinly sliced cheddar cheese

1) Preheat oven to 350 degrees

2) Lightly grease an 11x7 inch baking dish.

3) In a small bowl, mix together butter, mustard, parsley, onion powder and garlic powder.

4) Keeping the rolls attached, slice the rolls in half with a serrated knife, separating the tops/bottoms.

5) Place the layer of bottoms into the prepared baking dish, cut side up.

6) Alternate laying the ham and cheese over all the rolls.

7) Place the layer of tops onto the sandwiches.

8) Brush the butter mixture over all the tops of the sandwiches.

9) Cover the pan with foil and bake for 22 minutes, removing the foil after 12 minutes.

Heather Bousquet

Beef Elegante

A good Christmas recipe

Cubed beef 7½ pounds

6 onions, sliced

1 cup sugar

½ cup water
3 tbsp. Worcestershire sauce
3 tbsp. soy sauce
1 cup ketchup
¾ cup vinegar
¼ cup water
Dash of Tabasco
⅓ cup flour
Cut meat into casserole
Mix all other ingredients and pour over meat
Put onions on top
Cook 1/2 hour covered for 3 hours at 350°
Chris Briere



5 Bread and Rolls

Gram Montis' Yorkshire Pudding

1 cup flour
1 cup milk
2 eggs
Pinch of salt

Stir until smooth. Let rest a few minutes or more. Pour into a 9 or 10 inch pan, or an iron skillet that has been heated until it smokes the oil that covers the bottom of the pan.

Bake until it is light brown and puffy, or 30 minutes. This might drop when it comes out of the oven. Serve immediately with gravy. roast beef or chicken. Recipe can be made in 1½ amount or doubled; use larger pan. This is an old English recipe.

Chris Briere

Focaccia Herb Bread

One 12" or two 9" round loaves
4 cups all-purpose flour (unbleached is best)
2 tbsp. white sugar
1½ tsp. salt
1 tbsp. active dry yeast (1 packet)
1½ cup warm water
1 egg
2 tbsp. olive oil

1 ts. dried rosemary, crushed (or any combination of dried herbs: thyme, oregano, parsley, dehydrated garlic or dehydrated onion)

Directions:

By Hand: In a medium bowl, dissolve the yeast in the warm water; add oil and egg. In a large bowl place the flour, sugar and salt. Add the water/yeast mixture to the dry ingredients. Mix with a wooden spoon. The dough will be somewhat sticky. Turn the bread dough onto a floured surface and knead for about 10 minutes. Place the dough in a large, greased bowl and cover with a light dish towel. Let it rise in a warm place.

By Food Processor: Combine flour, sugar, salt, in food processor. Mix water, yeast, oil and egg; while the food processor is running add to the flour and process until dough pulls away from side of bowl (add a little more flour if necessary.) Turn the bread dough onto a floured surface and knead

into a ball. Place the dough in a large, greased bowl and cover with a light dish towel. Let it rise in a warm place.

When the focaccia has risen to double its size, punch the dough down. Reshape the dough into a round; leave whole for 12" loaf or divide it in two for 9" loaves. Flatten the dough onto the oiled pan pressing to fill the bottom evenly. Brush lightly with additional olive oil and sprinkle with the rosemary. Let it rise for a short time, but not above the top of the pan. Bake it in a preheated 375 degree oven, about 20-25 minutes. Serve with olive oil or butter.

Susan Howland

Pirates' House Cornbread

1½ cups flour

1½ cups cornmeal

3 tsp. baking powder

1 tsp. baking soda

1 tsp. salt

⅓ cup sugar

1 cup buttermilk

1 cup milk

2 eggs

½ cup butter or margarine, melted

Preheat oven to 425 degrees. Grease an 8x8-inch pan and place in the oven. Combine dry ingredients in mixing bowl. Whisk in milk, buttermilk, eggs and melted butter. Batter should be a little thicker than heavy cream. If too thick add more milk. Remove hot pan from oven, pour in batter and return to oven. Bake at 425 degrees for 20 minutes, then lower heat to 350 degrees and bake until a knife inserted in center comes out clean, about 15 to 20 minutes. Cut into squares and serve hot.

Susan Howland

Norwegian Christmas Bread

A Sugar Plum Fair favorite

1 package dry yeast

¼ cup warm water

1 cup milk, scalded

½ cup sugar

½ cup butter

1 tsp. salt

1 tsp. cardamom

2 eggs

1 cup currants, or raisins

½ cup chopped mixed candied fruits

½ cup chopped blanched almonds

¼ cup chopped candied orange peel

5 to 5½ cups sifted flour

Confectioners sugar icing (recipe follows)

Soften yeast in warm water. Combine milk, sugar, butter, salt and cardamom and cool to lukewarm.

Add egg and softened yeast, beating until smooth. Add currants or raisins, candied fruit, almonds and orange peel. Add enough flour to make moderately stiff dough.

Turn onto a lightly floured board and knead until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place (80 degrees) until double in bulk, 1 to 1½ hours. Punch down, turn onto a lightly floured board. And divide in half. Shape into 2 loaves and place in greased 9x5x3 inch loaf pans or shape into 2 rounds and place in greased 9-inch layer pans. Cover and let rise again until doubled in bulk, about 1 hour. Bake loaves at 350 degrees for 45

minutes, or until done. Bake round cakes at 375 degrees for 30 minutes, or until done. Let cool in pans for 10 minutes, then turn onto a wire rack. Brush with melted butter. Cool slightly and frost with Confectioners Sugar Icing.

Confectioners Sugar Icing.

1¼ cup sifted confectioners sugar

1 Tbsp. softened butter

1½ Tbsp. hot milk

Blend butter and sugar together with enough milk to make a smooth icing.

Susan Howland



6 Sweets

Snickerdoodle Pumpkin Bread

Prep: 35 min.

Bake: 45 min + cooking

Makes 12 servings

INGREDIENTS:

½ cup butter, softened

½ cup sugar

2 large eggs

½ cup canned pumpkin

1½ cups all-purpose flour

1 tsp. baking powder

½ tsp. salt

¼ tsp. baking soda

⅓ cup buttermilk

½ tsp. ground cinnamon

1 tsp. molasses

COATING:

5 Tbsp. butter, melted

1 Tbsp. maple syrup

¼ cup sugar

¼ cup packed brown sugar

½ tsp. ground cinnamon

Preheat oven to 350 degrees. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in pumpkin. In another bowl whisk flour, baking powder, salt and baking soda; add to the creamed mixture alternately with buttermilk, beating well after each addition. The batter will be thick.

Remove ½ cup batter to a small bowl; stir in cinnamon and molasses until blended. Pour half the remaining plain batter into a greased 8x4 inch loaf pan; dot with half the of the cinnamon batter.

Repeat layer. Cut through batter with a knife to swirl.

Bake until a toothpick inserted in the center comes out clean, 45-50 minutes. Cool pan for 20 minutes before removing bread to a wire rack. For coating, in a bowl combine melted butter and maple syrup.

In a large shallow bowl combine sugar, brown sugar and cinnamon. Brush the entire loaf with the butter mixture, allowing butter to soak into bread; roll loaf in sugar mixture, pressing lightly to coat.

Cool completely before cutting.

Marion Piltzecker

Angel Pie

The crust:

4 egg whites

¼ tsp. cream of tartar

¾ cup sugar

1 tsp. vanilla

Beat egg whites and cream of tartar until stiff. Add sugar a little at a time, beating after each addition. Add vanilla. Pour meringue into greased pie pan and hollow out the center a bit. Bake at 300 degrees for 1 hour.

The filling:

4 egg yolks

⅛ tsp. salt

¾ cup sugar

1 lemon, grate rind and then juice lemon

½ pt. whipping cream

Beat yolks until thick. Add salt and sugar a little at a time alternating with lemon juice and rind. Cook in double boiler until thick. Cool. Whip cream. Fold whipped cream into cooled filling. Spoon into crust. Let stand in refrigerator overnight.

Peg Nelson

Kahlua Cake

Cake:

Blend together the following:

1 pk. chocolate cake mix

1 pk. instant chocolate pudding

4 eggs

2 cups sour cream

¾ cup oil

½ cup Kahlua

Fold in:

6 oz. chocolate chips

Pour the batter into two greased and floured 8" round cake pans (bake for 40 - 45 minutes at 350 degrees)

(There may be a bit too much batter for the 2 pans, so feel free to make a couple of bonus cupcakes with the remainder.)

Filling:

4 cups milk

2 chocolate pudding pkgs.

1 16 oz. container of Cool Whip or Whipped Cream (whipped cream tastes better but Cool Whip holds its consistency better)

Mix up 2 packages of instant Chocolate pudding.

In a large glass dish, layer a little of the chocolate pudding on the bottom, then a layer of whipped cream, then one of the cakes, the pudding, whipped cream, second cake, pudding, and finally top with whipped cream.

Feel free to spruce up the top with a couple of leftover chocolate chips, if desired.

Lana Pieczynski

Graham Rounds

15 graham crackers (whole)

1 can sweetened condensed milk

¾ cup chocolate chips

Crush crackers; mix with other ingredients (very still dough). Spread into 9"x13" pan. Bake 15 minutes at 325 degrees. Cut with round cutter (1") or cut in squares.

Barbara Wilson

Flourless Peanut Butter Cookies

1 cup peanut butter

1 cup sugar

1 egg

1 tsp. vanilla extract

Preheat the oven to 350 degrees.

Combine peanut butter and sugar in a large mixing bowl. Add the egg and vanilla and mix well.

Roll dough into balls and place on a greased baking sheet. Gently flatten the balls with the back of a fork.

Bake for 10-14 minutes at 350 degrees. Allow to cool for 10 minutes before removing to a cooling rack.

Linda Spooner

No-Bake Oatmeal Chocolate Chip Bars

15 mins. Prep,

1 hour 15 mins., Total

16 servings

These no-bake cereal bars are just as indulgent as a cookie and perfect for a snack.

Ingredient List

4 cups chocolate Cheerios or Coco Puffs

1 cup old fashioned or quick cooking oats

½ cup Speculoos cookie butter spread* (I found this in the Whole Foods sections at Shaw's)

½ cup honey or corn syrup

¼ cup packed brown sugar

½ cup semisweet mini chocolate chips

Line bottom and sides of 8-inch square pan with foil or parchment paper. Spray foil with cooking spray. In large bowl, mix cereal and oats; set aside.

In a large microwavable bowl, microwave cookie butter, honey and brown sugar uncovered on high 2-3 mins., stirring every 30 seconds, until mixture is boiling and slightly thickened.

Pour over cereal mixture in a bowl; stir until evenly coated. Gently stir in chocolate chips. Using buttered back of spoon, press mixture very firmly in pan. Refrigerate about an hour or until firm enough to cut.

For bars, cut into 4 rows by 4 rows. Store covered at room temperature up to 1 week.

Tip: * Cookie butter is very much akin to peanut butter-similar consistency and color. The rich gingerbread flavor actually comes from the so called "Speculoos cookie," a crunchy Belgian cookie that has a hint of caramel.

Lynn Garland

Chocolate Peanut Butter Brownies

2 squares (1 ounce each) unsweetened chocolate

½ cup butter

2 eggs

1 cup sugar

½ cup all-purpose flour

FILLING:

1½ cups confectioners sugar

½ cup creamy peanut butter

¼ cup butter, softened
2-3 tbsp. half and half, or milk

GLAZE:

1 square (1ounce) semisweet baking chocolate
1 tbsp. butter

In a small saucepan, melt chocolate and butter over low heat. Set aside. In a mixing bowl, beat eggs and sugar until light and pale-colored. Add flour and melted chocolate, stir well. Pour into a greased 9" square baking pan. Bake at 350 degrees for 25 minutes or until a toothpick inserted near the center comes out clean. Cool.

For filling, beat confectioners sugar, peanut butter and butter in a mixing bowl. Stir in cream or milk until the mixture reaches desired spreading consistency. Spread over cooled brownies. Cover and chill until firm.

For glaze, melt chocolate and butter in a saucepan, stirring until smooth. Drizzle over the filling. Chill before cutting. Store in the refrigerator. YIELD: 5 dozen.

Marion Piltzecker

Inside out/ or Topsy Turvey Cupcakes

Cupcake Ingredients:

3 cups flour
2 tsp. baking soda
1 tsp. salt
2 cups sugar
2 cups water
½ cup cocoa
2 tsp. vanilla
2 tsp. vinegar
⅔ cup of oil

Mix all ingredients together. I usually add wet first, dry a little at a time till all incorporated.

Filling:

8 oz. cream cheese
1 egg
⅓ cup sugar
⅛ tsp. salt

Mix together. Add one 12oz. bag of chocolate chips. Fill two dozen (I think, I don't recall, I just do it!) cupcake pans with paper. Fill each container half full. Drop a "hefty" spoonful of cream cheese mixture in. Bake 350 for 25 mins.

Reheating: one can use the microwave to heat for a few seconds so it is warm and gooey.

Bobbie Helbig

Choco Berry Pie

Great for a summer get together. 8 servings

Ingredients:

1 package, 10 oz. frozen strawberries, thawed and drained
35 chocolate wafer cookies (Nabisco, sometimes hard to find)
3 egg whites
¼ cup sugar
1¼ cup heavy cream

Fresh strawberries for garnish

1. Puree berries in electric blender, set aside
2. Line bottom of 9" pie plate with 7 chocolate cookies. Line edges of plate with 12 cookies.

3. Beat egg whites in a small bowl with electric mixer until soft peaks form. Gradually add sugar until stiff but not dry peaks form. Reserve.
4. Beat one cup of the heavy cream in a med. sized bowl. Fold in strawberry puree and egg whites. Spoon half the mixture evenly over the cookies in the pie plate. Place a double layer of cookies (12) over top. Mound remaining mixture on top. Break remaining 4 cookies in half, arrange 8 halves vertically in spoke pattern on top. Cover lightly with plastic wrap. Freeze at least 8 hours or overnight (I always do overnight).
5. Just before serving, beat remaining 1/4 cup cream in small bowl until stiff; garnish with fresh strawberries.

Bobbie Helbig

Mint Surprise Cookies

Cream:

1/2 cup of butter

1/4 cup of brown sugar

1/2 cup sugar

Add:

1 egg

1/TS water

1/2 tsp. vanilla

Sift together and add:

1 1/2 cups of flour

1/2 tsp. baking powder

1/4 tsp. salt

Chill Dough. Enclose solid mint (Andes) in apx. 1 TBS. cookie dough.

Bake 375 for 10-12 mins.

Bobbie Helbig

Cream Puffs

1 cup water

1/2 cup butter

1 cup all-purpose flour

4 eggs

Vanilla cream pudding

Confectioners sugar

Heat oven to 400. Heat water and butter to a boil. Stir in flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball. Remove from heat. Beat in eggs, all at one time; continue beating until smooth. Drop dough by 1/4 cup fulls, 3" apart onto ungreased baking sheet. Bake 35 to 40 min or until puffed and golden. Cool away from draft. Cut open the top and add the pudding to.

Dust with confectioners sugar.

Chris Bolte

Golden Pound Cake

1 cup of shortening (butter or margarine)

1-2/3 cup sugar

5 eggs

1-1/2 tsp lemon juice

1/2 tsp almond extract

2 cups flour

1/2 teaspoon salt

(At Christmas add pecans and cherries.)

Cream shortening and sugar, then add eggs one at a time. Beat well after each addition.

Add flavorings and beat well.

Add dry ingredients.

Bake in a sprayed loaf pan 5"x 10" in a slow oven 325° for 70 minutes

Chris Briere

Italian Chocolate Cookies

4 cups flour

1 cup sugar

¾ cup baking cocoa

¼ tsp black pepper

1 tsp cinnamon

½ tsp cloves

½ cup oil

1 cup walnuts (optional)

1 tsp vanilla

1 cup milk

1.2 cup chocolate chips

Mix all dry ingredients. Make a well. Add milk and oil. Mix and add nuts and chocolate chips. If mix is too dry, add more milk a little at a time. Mix with hands. Roll into small balls. Bake for 12 – 15 minutes at 375.

Chris Bolte

Chocolate Hot Water “Hershey” Cake

2/3 cup shortening

2 cups sugar

2 eggs

½ cup cocoa

2 teaspoon baking soda

1 teaspoon baking powder

¼ teaspoon salt

3 cups flour

2 cups hot water

2 teaspoons vanilla

Preheat oven to 350 degrees. Mix shortening, sugar, and eggs. Add cocoa, baking powder and salt.

Alternate adding hot water with flour. When all is mixed, add vanilla. Pour into a greased Angel Food or Bundt Pan. Bake 30-40 minutes, until a toothpick comes out clean. Frost with your favorite frosting.

The frosting:

1 stick of butter

2 tsp. vanilla

1 package 10X (confectioners) sugar.

Mix well & if need be to make it smoother add either a dab of milk or water.

Chris Briere (from his mother)

Apple Cobbler

Put about 4 cups apples (or other fruit), peeled and sliced, into a baking dish

Sprinkle with:

2/3 cup sugar

Cinnamon

1 TBS flour

Pour over the surface 2 TBS melted butter

Prepare the batter:

In a medium bowl mix together:

1 cup flour

½ cup sugar

1 tsp baking powder

¼ tsp salt

Mix together in a small bowl:

1 egg and 1 egg yolk

1 TBS melted butter

¼ cup milk

Mix the wet ingredients into the dry ingredients with a few swift strokes until blended; batter will be stiff. Spoon the batter over the apples smoothing evenly to cover the apples.

Sprinkle a little sugar and cinnamon on top

Bake at 425 degrees for 30 minutes.

Susan Howland

Peanut Butter Tandycakes

Ingredients

4 eggs

2 Tablespoons oil

2 cups sugar

1 cup milk

2 cups all purpose flour

2 teaspoons baking powder

1 teaspoon vanilla

dash of salt

For topping-

8 oz chocolate (milk , semisweet or dark)

1 cup creamy peanut butter

1) Preheat oven to 350*

2) Grease a jelly roll pan (11x15inch pan) and line bottom with parchment paper

3) Thoroughly mix all ingredients together until smooth.

4) Bake for 15 mins.

5) While still hot, spread peanut butter on top of the cake.

6) Cool completely (can be sped by placing in the refrigerator)

7) Melt chocolate and spread over cooled peanut butter/cake.

8) Cool completely before cutting.

Heather Bousquet

Sugar Cookie

1 cup Butter

1 1/2 cups Sugar

2 Eggs

4 1/2 cups Flour

1 tsp Baking soda

1 tsp Baking powder

1 tsp Salt

1 cup Sour Cream

2 tsp Vanilla

Cream butter with sugar, vanilla and add eggs one at a time then add sour cream. Add sifted dry ingredients. Do not overmix. Divide into two logs, wrap in wax paper, and refrigerate over night or for a few hours. Roll on floured surface to about 1/4 inch thickness. Cut with cookie cutters and bake in 350 degree oven for 10-12 minutes.

Nancy Waugh

Best Brownies

Ingredients-

1/2 cup melted butter or margarine

1 cup sugar

1 teaspoon vanilla extract

2 eggs

1/2 cup all-purpose flour

1/3 cup cocoa powder

1/4 teaspoon salt

1/2 cup chopped walnuts

Heat oven to 350 degrees. Grease 9-inch square baking pan.

1) Mix together butter, sugar, and vanilla, Add eggs; mix well.

2) Stir together flour, cocoa, baking powder, and salt. Gradually add to egg mixture; mix well until blended.

3) Stir in nuts, if desired.

4) Spread batter evenly in prepared pan.

5) Bake 20-25 minutes or until brownies begin to pull away from sides of the pan.

6) Cool completely on a wire rack and cover with frosting.

Brownie Frosting

1) 3 Tablespoons softened butter or margarine

2) 3 Tablespoons Hershey cocoa

3) 1/2 teaspoon vanilla extract

4) 1 cup powdered sugar

5) 1 to 2 Tablespoons milk

Beat butter, cocoa, and vanilla in a small bowl until blended. Add powdered sugar and milk; beat to spreading consistency.

Heather Bousquet

Shoofly Cake

Ingredients-

2 cups warm water

1 teaspoon baking soda

1 cup molasses

4 cups all purpose flour

2 cups sugar

1 cup shortening

1) Preheat oven to 350 degrees.

2) Grease a 9x13 inch pan

3) Mix together water, baking soda, and molasses and set aside.

4) Crumb together flour, sugar, and shortening. Set aside 1 cup.

5) Fold together remaining crumb mixture with wet ingredients.

6) Sprinkle reserved crumbs on batter.

7) Bake for 45-60 mins.

Brownie Frosting

Heather Bousquet

German Anise Cookies

This recipe, in theory, came from a bakery in New Britain CT many many years ago. It can be split in half

4 cups (2 pounds) of sugar
1 pound vegetable shortening/margarine
4 eggs

Pinch of salt

1 pint (2 cups) milk

1 teaspoon baking soda

3 teaspoons cream of tartar

1 teaspoon anise oil (Not extract)

6–7 cups flour, plus additional for rolling

Mix all ingredients. Start with 6 cups flour and add additional flour to make a stiff dough.

Cool in refrigerator (Freeze)

Roll out dough on a floured surface. Cut with cookie cutter, or a drinking glass, as desired and place on baking sheet.

Bake at 350° for 8 to 10 minutes

Cool on a rack

Mix together Confectioners (10X) sugar with a little warm water, and a little food color, (additional anise oil if desired) and spread/brush on cooled cookies.

When dry, wrap in wax paper and put in a tin. Flavor improves with age.

Chris Briere



7 THIS AND THAT

Scripture Cake

Cream: 1 cup Judges 5:25 (butter)

With: 2 cups Jeremiah 6:20 (sugar)

Add: 2 Tbs. Exodus 16:20 (honey)

Beat with the above mixture

4 Isaiah 10:14 (eggs)

Sift: 4 cups 1st Kings 4:22 (flour)

2 Tbs. Amos 4:5 (baking powder)

1 tsp. each of 1st Kings 10:2 (spices)

Dash of Leviticus 2:13(salt)

Chop, mix and flour:

2 cups 1st Samuel 30:12 (raisins)

2 cups Nahum 3:12 (figs)

2 cups Numbers 17:8 (almonds)

Combine all together with:

½ cup Genesis 24:20 (water)

Follow the advice of Solomon for bringing up a child:

Proverbs 23:14 (beat with a rod)

Bake in a slow oven, 275 degrees, until tested done, about 2 hours.

Pancakes for a Crowd

A pancake supper recipe

8 cups all purpose flour

8 tsp. baking powder
4 tsp. salt
4 tsp. baking soda
¾ cup sugar
8 eggs
2 qts. milk, approximately
1 stick butter, or margarine, melted

Mix dry ingredients together in a large bowl. Crack eggs into a 4-cup measuring cup; add enough milk to make 4 cups. Pour into another bowl; add to egg mixture another 4 cups milk. Add the melted butter and mix. Add wet ingredients to dry ingredients. Mix just until dry ingredients are moist, batter will be lumpy. Cook on a greased griddle. Serves 12 to 16.

Susan Howland

Joy's Blueberry Sauce

1 cup sugar
4 tsp corn starch
1 dash salt
1/2 cup water
1 qt blueberries

Bring to a boil for 4 min and cool. Serve over pancakes, French toast or waffles.

Chris Bolte

Playdough

Not edible

2 Tbs. cooking oil
2 cups flour
1 cup salt
2 cups cold water
2 tsp. cream of tartar
Coloring, if desired

Mix all together until smooth. Cook over medium heat until dry and thick. Turn out into floured surface and knead until smooth. Store in airtight container.

Susan Howland



Recipes from the 1912 Holy Trinity Mission Cookbook

These recipes were submitted when Holy Trinity was a Mission Church. Each recipe was typewritten by hand and not printed by machine.

Nut Cookies

½ cup butter
1 cup sugar
2 eggs
2 large Tbs. cream
¾ cup flour
Vanilla to flavor
½ cup chopped Walnuts

Drop from a teaspoon and bake in a quick oven

Mrs. J. Dresser

Devils Food

2 cups dark brown sugar

½ cup butter

2 cups flour

2 eggs

½ cup sour milk

1 small tsp. soda

¼ cup cake chocolate

Pour over this ½ cup boiling water. Add a pinch of salt, and flavor with vanilla. Bake in one pan.

Icing: 2 Tbs. cream thickened with pulverized sugar; flavor with vanilla, and spread on cake while warm.

Miss I.M. Metcalf

Vanilla Sandwich

¼ lb. Butter

4 ½ oz. Sugar

6 oz. Flour

3 eggs

1 tsp. baking powder

Cream butter and sugar together; put in yolks of eggs separately; add the whites. Mix the flour; add baking powder, and add a few drops of vanilla.

Filling: 1-Tbs. cornstarch, 1-cup milk, 1 egg, and vanilla. Mix the cornstarch with a drop of milk, and warm the rest of the milk in a jar. When warm, put in the cornstarch and egg well beaten. Sweeten to taste and boil until it thickens. Then add the essence. Cut the cake when cold and put a layer or two of vanilla filling between.

Mrs. T. Yates



Recipes from Holy Trinity Church Cookbook 1975

Norwegian Apple Pie

¾ cup sugar

½ cup flour

1 egg

½ tsp. vanilla

¼ tsp. salt

1 tsp. baking powder

½ cup chopped walnuts

1 cup peeled, diced apples

Combine sugar, flour, salt, and baking powder; stir well. Beat in egg and vanilla with a spoon. Stir in nuts and peeled apples. Mixture becomes thick. Spoon it into buttered 8 or 9-inch pie plate; spread somewhat evenly. Bake 30 minutes at 350 degrees. Serve warm or cold, plain or with ice cream. This is more like a very rich apple cake than a pie.

Vera Anderson

Rice Pudding

2/3 cup rice
3 eggs, beaten
½ cup raisins
1 tsp. vanilla
½ cup sugar
½ tsp. salt
1 quart milk

Use regular rice and put into pan of boiling water, 1 quart. Cook slowly 20 minutes. Remove and drain; pour into crockery bowl with milk and remaining ingredients, adding eggs last. Sprinkle with nutmeg; bake about 40 minutes in 400-degree oven until golden brown. Remove from oven; let cool. Serve in glass dessert goblets topped with 1 or 2 maraschino cherries and whipped cream.

Seaver Rice

Brownies

¼ lb. margarine
1 cup sugar
2 eggs, beaten
2 squares unsweetened chocolate
½ cup sifted flour
½ cup nuts
1 tsp. vanilla

Bake at 350 degrees in 8-inch greased and floured pan.

Evie Cobden, Jr.

**Recipes from the 1990 Holy Trinity Church Cookbook****Crustada**

1 cup shortening
1 ¼ cups sugar
4 eggs
4 cups flour
1 tsp. vanilla
2 cans fruit pie filling

Preheat oven to 425 degrees. Cream sugar and shortening in large bowl. Add eggs and vanilla. Add flour slowly until mixed. Batter should be stiff. Press 3/4 of dough into cookie sheet. Cover with canned fruit pie filling. Roll remaining dough and place lattice across top of filling. Bake for 15 minutes at 425 degrees. Reduce temperature to 350 degrees for 25 minutes.

Diane Osimo

Noodle Pudding (Kugel)

8-oz. package broad egg noodles
½ cup sugar
1 lb. Creamed cottage cheese
1 cup sour cream
4 eggs
Cornflakes crumbs
Cinnamon
Butter

Cook noodles in boiling water 9 minutes; drain; add sugar, cottage cheese, sour cream and beaten eggs. Pour into 8 inch greased square pan. Top with crumbs, cinnamon and butter pats. Bake at 350 degrees for 1 hour. A nice side dish.

Sandy Berinstein

Triple Fruit Salad

2 cups fresh pineapple chunks, or 16 oz. canned unsweetened chunks, well drained

1 pint (2 cups) fresh strawberries, sliced in half

2 cups blueberries (fresh)

2 cups sliced bananas

1 cup seedless green grapes

1 cup seedless red grapes

Topping:

1 ¼ cups cold milk

½ cup sour cream

1 pkg. instant banana cream pudding

8 oz. crushed pineapple, undrained

In a large glass serving bowl layer fruits in order given. In medium bowl combine milk and sour cream. Blend well and add pudding mix. Beat until well blended. Stir in crushed pineapple. Spoon pudding mixture over fruit to within 1 inch of edge. Do not mix. Cover and refrigerate several hours. Excellent as appetizer or dessert.

Fran Gleim

Crab Mold

Fran served this crab mold at a choir dinner she and Ralph hosted at her house in the 1990's.

1 can cream of mushroom soup, diluted

1 package unflavored gelatin, softened in

1 Tbs. cold water

1 cup chopped onions

1 cup chopped celery

1 lb. crab meat, or copy Crab,

1- 8 oz. package cream cheese, softened

Soften the gelatin in a little cold water. Add to mushroom soup. Heat to dissolve the gelatin. Cool and add remaining ingredients. Mix well. Fill fancy mold with mixture and chill. Turn out on bed of lettuce and surround with crackers to serve.

Fran Gleim

Rum Cake

1 pkg. Duncan Hines yellow cake mix

1 pkg. vanilla instant pudding

½ C. milk

½ C. salad oil

2 tsp. sour cream

4 eggs

½ cup rum (Bacardi or Myers)

1 cup chopped chocolate bits (put in blender)

½ cup chopped nuts (put in blender)

Grease and flour tube pan. Mix all ingredients except chocolate bits and nuts. Beat at rather high speed for about four minutes, until fluffy. Fold in chocolate bits and nuts. Pour into angel food cake

pan. Bake at 350 degrees for about one hour. Test after one hour to see if done (tester should come out clean). Cool 25 minutes. Remove from pan- Keeps well and freezes well.

Fannie L Wall

Banbury Tarts

1 ½ cups Sun Maid golden raisins

1 tsp. grated lemon peel

¾ cup sugar

4 soda crackers, crushed

1 cup water

2 Tbs. butter or margarine

Pastry for 2 crust Pie

In saucepan combine lemon peel, sugar, raisins, crackers and water. Cook slowly, stirring frequently, about 10 minutes, until consistency of jam. Add lemon juice and butter. Cool. Put a spoonful of cut pastry in 4-inch circles. Put 1 spoonful of filling in each circle and press edges together with tines of fork. Prick tops. Bake on ungreased baking sheet at 450 degrees, about 15 minutes. Makes 12 tarts

Mrs. Joe Reid (Doris)

Creamy Fudge

Step 1:

4 ½ cups sugar

1 large can evaporated milk

¼ lb. butter

Step 2:

1-16 oz. package chocolate chips

1-10 oz. jar marshmallow cream

¼ tsp. salt

1 tsp. vanilla

2 to 3 cups pecans or walnuts

Step 1: Boil ingredients 7 minutes and remove from heat.

Step 2: Add next 4 ingredients to hot mixture and beat until creamy. Add nuts. Pour into 9 x 13-inch buttered pan. Cut into squares when cool. Makes about 6 Pounds. Nice at Christmas for giving away. Can be frozen.

Martha S. Walkinshaw

Prize Coffee Cake

¾ cup sugar

¼ cup soft shortening

1 egg

1 ½ cup milk

¾ tsp. vanilla

1 ½ cups flour

2 tsp. baking powder

¼ cup salt

Topping;

¼ cup margarine

¼ to 1/3 cup brown sugar

1/3 cup flour

2 to 3 tsp. cinnamon

Mix together thoroughly sugar, shortening and egg. Stir in milk and vanilla. Sift flour, baking powder and salt; stir into mixture. Spread in greased 9-inch square or 8-inch round pan or in 12

muffin cups. Mix topping ingredients together; sprinkle on top of cake batter and poke into cake with end of a spoon. Bake at 350 degrees for 20 minutes until set and golden brown

Cherie Labonte

Zucchini Casserole

3 cups grated zucchini
1 medium onion, cut fine
4 eggs
1 cup Bisquick
1 tsp. salt
¾ cup oil
1 ½ cups grated cheese

Combine into well-greased, shallow pan. Bake 45 minutes at 350 degrees.

Anastasia Dmuchovsky



Recipes from the 2000 Holy Trinity Church Cookbook

Mushroom Tapas

2 tablespoons butter
8 ounces large, flat mushrooms, sliced
4 garlic cloves, thinly sliced
2 tablespoons chopped fresh parsley
2 tablespoons heavy cream
Salt and freshly ground pepper

Heat the butter in a large frying pan. Add the mushrooms and garlic and cook for 5 minutes until the mushrooms are tender and have released their juices. Stir in the parsley and cream, season to taste and cook for 1-2 minutes more until piping hot. Serve with crusty bread. Serves 4

Pat Bair

Party Rye Hors D'oeuvres

1 cup mayonnaise
3 Tbs. Parmesan cheese
1 small red onion, coarsely chopped
Party rye bread (Pepperidge Farm)
Additional parmesan cheese to sprinkle

Combine mayonnaise, grated cheese and chopped red onion. Spoon on Party Rye. Sprinkle with additional grated cheese and bake in preheated 400-degree oven, no more than 10 minutes Recipe note: Ask your guests to guess what the ingredients are.

Elizabeth Hammond

Spiced Red Wine

½ cup sugar
1 ½ cups water
3 long strips lemon peel
1 stick cinnamon
12 whole cloves
1 bottle dry red wine

Bring sugar, water, lemon peel and spices to a boil, stirring until sugar dissolves. Boil gently 10 minutes; strain. Stir in wine and heat until boiling. Serve promptly. Makes about 5 cups.

Ann Lincoln

Lime Punch

2 trays ice cubes
3 can frozen lemonade
4 cans frozen limeade
3 quarts 7-Up
½ gallon lime sherbet, before serving
1-5th Vodka (optional) before serving
Mix all ingredients; add sherbet and vodka just before serving.
Nancy Normandin

Russian Tea

1 large can pineapple juice
3 or so cups orange juice
¾ to 1 cup lemon juice
3 quarts boiling water
1 heaping Tbs. bulk tea
2 ¼ cup sugar
1 cup hot water
1 Tbs. stick cinnamon
1 Tbs. whole cloves
Add tea to 3 quarters boiling water; let steep and strain. Make syrup of 1-cup sugar and 1 cup hot water. Add cinnamon and cloves; remove from heat and leave spices in until cool. Strain. To serve, mix juice, syrup and tea in a large pan and heat gently. Option: add a few thin slices of orange or lemon, Better if made a day ahead. Can ad lib on juice.
Mary Hicks

Salmon Bisque Serves 10-12

1- 15 oz. can pink salmon, drained, reserving the liquid
½ cup butter
½ cup chopped onion
½ cup chopped celery
1/3 cup flour
2 tsp. salt
2 cup milk
Salt and pepper to taste
2 cup half and half
2 cup tomato juice
¼ cup chopped fresh parsley
1 cup liquid from salmon plus water
Flake salmon. Heat butter, add vegetables and cook gently. Add flour and salt and stir. Slowly add liquids, stirring constantly. Add flaked salmon. Add parsley and season to taste. Do not boil..
Ann King

Scalloped Corn

1 can cream style corn
1 can milk
1 egg (beaten)
2 slices bread, cut up
½ cup cheese, cut up or grated

Stir together; put in bread pan or casserole. Bake at 425 degrees for 60 minutes.

Norma Hancock

Bean and Rice Soup (Vegetarian)

1 Tbs. Olive oil

1 Small onion

1 Celery stalk

4 Cups water

1 can (16 ounces) small white beans, undrained

1 can (16 ounces) pinto beans, undrained

1 can (8 ounces) tomato sauce

1 tsp. Garlic powder

¼ tsp. Pepper

1 cup MINUTE rice

Sauté the onion and celery in large saucepan on medium heat until tender. Add water, beans, tomato sauce, garlic powder, salt and pepper; cover. Bring to boil. Stir in rice; cover. Remove from heat.

Let stand 5 minutes. Makes 8 cups or 8 servings.

Joan Quevillon

Creamy Broccoli Casserole

2 eggs

1 can condensed cream of mushroom soup, undiluted

1 cup mayonnaise

1 medium onion, chopped

2 packages (10 oz. each) frozen chopped broccoli

1 cup (4 oz.) shredded cheddar cheese

1 Tbs. melted margarine

1 cup soft bread crumbs

In a bowl, beat eggs; add soup, mayonnaise and onion and stir. Stir in broccoli. Pour onto a greased 2-quart shallow baking dish. Sprinkle with cheese. Combine margarine, breadcrumbs, and sprinkle on top. Bake uncovered at 350 degrees for 30 minutes.

Frances Thompson

Evie Cobden's Cauliflower Surprise

1 medium fresh cauliflower

1 thinly sliced small onion

3 eggs, beaten

8 oz. Sharp cheddar cheese

1 pie crust

Salt, pepper and paprika

Sauté onions in butter. Cook cauliflower until tender. Place in unbaked piecrust. Add beaten eggs; cover with cheese and sprinkle paprika on top. Cook on cookie sheet at 350 degrees for 30 minutes, or until set. (I brush the pie crust with an egg white beaten up a bit and bake it with weights on it for 10 to 15 minutes; then add the cauliflower mixture so the pie crust doesn't wind up soggy.)

Bev Kollios

Sarah's Dance Recital Casserole

Recipe note: impossible to cause this to fail

4 boneless chicken breast halves

8 oz package Peppridge Farm herbed stuffing mix

2 sticks butter, of margarine

1 can cream of chicken soup

8 oz. sour cream

Boil chicken breasts 20 minutes; reserve 1-cup broth. Melt butter and mix with stuffing. Mix reserved broth, soup and sour cream. In 9x13 Pyrex pan layer stuffing mix to cover bottom. Break up chicken into pieces and put on top of stuffing. Pour broth mixture over chicken. Put rest of stuffing mix on top. Bake ½ hour at 350 degrees, uncovered.

Elizabeth Hammond

Garden Pasta Sauce

¼ cup butter

1 cup chopped onion

½ cup fresh parsley, chopped

½ cup fresh basil, chopped

2 cloves garlic, crushed

2 cups shredded green cabbage

2 cups chopped tomatoes

1-cup tomato wedges

½ cup thinly sliced radishes

½ cup chopped carrots

½ cup chicken broth

¼ cup tomato paste

1 tsp. EACH: sugar, salt

Dash pepper

Sauté onions, parsley, and garlic in butter in large skillet. Add cabbage, chopped tomatoes, radishes, carrots, basil, broth, tomato paste, sugar, salt, and pepper. Cover; simmer 10 minutes; stir occasionally. Add 1 cup Tomato wedges; cook additional 5 minutes. Add seasonings if necessary.

Serves 4-5 with 8 ounces of pasta.

Ada Mae Crosbie

Heart Smart Scallops

¼ cup honey

¼ cup mustard

1 tsp. Curry powder

1 tsp. Lemon juice

2 lb. Scallops

Rinse scallops. Mix all ingredients together, adding scallops last. Broil or bake at 425 degrees for 10 to 15 minutes. (Also good for chicken breasts.)

Ann Lincoln

Seafood Newburg

Make a white sauce:

4 Tbs. butter

4 Tbs. flour

2 cups milk

Add:

2 cups of lobster, or other seafood

1 can cream of mushroom soup

1 cup bread cubes (crusts removed)

1 Tbs. sherry

Ritz crackers for topping

Place in casserole. Top with Ritz cracker crumbs (buttered). Cook at 350 degrees about 45 minutes until bubbly. You can use any combination of seafood. I often use scallops and shrimp and cod or haddock.

Norma Hancock

Swedish Limpe (Limpa) Bread

1 cup water
2/3 cup brown sugar
2 Tbs. Shortening
1 tsp. anise seed
1/4 cup molasses
3/4 cup warm (not hot) water
1 pkg. dry or 1 cake, compressed yeast
3 1/2 cups flour
1 Tbs. Salt
2 1/4 cup rye flour

Combine 1 cup water, brown sugar, shortening, anise seed, and molasses; bring to boil and boil 3 minutes. Remove from heat; cool to lukewarm (optional: strain out anise seed). Measure 3/4 cup warm water into 3 qt. bowl. Sprinkle, or crumble in yeast; stir until dissolved. Add lukewarm sugar molasses mixture. Stir in white flour; beat until smooth. Cover and let rise until double in bulk. Stir in salt and rye flour, brush with melted shortening. Cover and let rise again until doubled. Knead on a lightly floured board until smooth and elastic. Divide dough and form two smooth balls. Place on a greased cooking sheet. Cover and let rise until doubled. Bake in a 350-degree oven about 50 minutes.

Fran Whittlesey

Chocolate Crowd Pleaser:

2 pkgs. chocolate cake mix or brownie mix
3 pkgs. instant chocolate pudding
2 large containers of Cool Whip
Shaved chocolate bar or chocolate chips to garnish

Bake chocolate cake or brownies as directed on package. Prepare instant chocolate pudding as directed on package, and refrigerate. Let cake/brownies cool.

In a large punch bowl, alternate layers as follows:

Crumble up 1/3 of cake/brownies into bowl. Add 1/3 of pudding. Add 1/3 of whipped cream.

Continue layering, adding any extra whipped cream as last layer. Garnish with shaved chocolate bars or chocolate chips. Refrigerate until time to serve.

Pat Bair

Chocolate Squares

1 box Duncan Hines chocolate cake mix
1 box mighty fine pudding
1/2 cup chocolate chips
1/2 cup walnuts
2 cups 1% milk

Place dry cake mix in bowl. Set aside. Cook 1 box pudding with 2 cups 1% milk till thick. Add to above dry cake mix until well blended. Place in 8x10 baking dish, cover with chocolate chips and chopped walnuts. Bake 350 degrees for approximately 20-25 minutes.

Nora Macumber

Fruit Cake

2 cups dates or raisins
2 cups nuts, whole
3 large eggs
1 cup sugar
1 cup flour
1 tsp. baking powder
1 tsp. vanilla
1 jar maraschino cherries, drained

Preheat oven to 300 degrees; grease and flour a loaf pan.

Mix dry ingredients well. Add dates or raisins and walnuts (do not chop). Beat eggs gently until well blended and add to flour mixture. Add cherries gently. Pour into a greased and floured loaf pan. Bake at 300 degrees for 1¼ hours. Cool on a wire rack. Cut when cool.

Frances Thompson

Poppy Seed Tea Cake

¾ cup (1½ sticks) unsalted butter or margarine, softened
1-¼ cup sugar
1-½ tsp. baking powder
1 tsp. salt
3 large eggs
½ cup milk
1-1/2 tsp. vanilla extract
2-¾ cups all-purpose flour
¼ cup poppy seeds

Heat oven to 350 F. Grease two 7-1/2-x 3-3/4 x 2-1/4-inch loaf pans. Beat butter, sugar, baking powder and salt in large bowl with electric mixer on medium speed 3 min. or until fluffy. Beat in eggs, one at a time. Beat in milk and vanilla until blended (batter may look curdled). With mixer on low speed, beat in flour & poppy seeds just until blended (batter will be thick). Divide between prepared pans, spreading batter evenly. Bake 45 to 50 minutes until a pick inserted in centers comes out clean. Cool in pans on wire rack 10 minutes before removing from pans to rack to cool completely. Store airtight.

Fran Whittlesey

Blueberry Muffins

Sift together:

2 cups flour
3 tsp. baking powder
1 tsp. salt
2 Tbs. sugar

Make a well in the middle of the above and add:

1 egg
1 cup milk
6 Tbs. melted shortening
And mix together.

Add 1-cup blueberries sprinkled with sugar; don't over mix. Place in muffin tin and sprinkle with sugar. Bake at 400 degrees for 15 minutes.

Norma Hancock

Irish Orange Tea Cake (sponge)

6 eggs, separated, room temp.
1-³/₄ cups sifted flour (sift before measuring)
½ tsp. salt
1-½ cups sugar
6 Tbs. fresh orange juice
1 Tbs. fresh grated orange rind

For icing: confectioners sugar and FRESH orange juice

Beat egg whites until foamy, add ½ cup sugar, beat to soft peaks. Beat yolks with remaining sugar 'til thick. Measure sifted flour with salt, blend into yolks, add juice, rind and beat 1 minute. Fold this into beaten whites with scraper just until blended. Pour into ungreased tube pan. Bake at 350 degrees, 35 to 40 minutes. Invert on neck of bottle at least one hour. Drizzle over top icing made with confectioners sugar and FRESH orange juice.

Ada Mae Crosbie

Anise Cookies

1 cup white sugar
¾ cup Crisco
3 eggs
¼ cup milk
1 oz. anise flavoring
3-¼ cup flour
3 tsp. baking powder
¼ tsp. salt

Do not use electric mixer. Whip by hand sugar and Crisco. Add eggs and milk; mix until well blended. Add anise flavoring. Sift flour, salt and baking powder together. Slowly add to Crisco mixture, blending well after each addition. Batter will be thick. Roll into small balls. Place on ungreased cookie sheet. Bake 10 minutes in a 375-degree oven. Cookies will be light in color.

Frosting

2 cups confectioners sugar
Add enough milk to make spreadable
Sprinkles
When cool, frost and put sprinkles on top.

Mary A. Demers

Oatmeal Raisin Cookies

A Holy Trinity Parish favorite
1 cup soft margarine
1 cup brown sugar, firmly packed
½ cup granulated sugar
2 eggs
1 tsp. vanilla
1-½ cups all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
½ tsp. salt
3 cups uncooked Quaker oats
1 cup raisins

Heat oven to 350 degrees. Beat margarine and sugars until creamy. Add egg and vanilla; beat well. Combine flour, baking soda, cinnamon and salt; add to margarine mixture, mixing well. Drop by

rounded tablespoons onto ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown. Cool 1 minute on cookie sheet. Remove to wire rack. Cool completely.

Brenda Baker

Hermits

½ cup raisins

¼ cup flour

¼ cup butter (margarine)

½ cup sugar

2 eggs, well beaten

½ cup molasses

1-¾ cups flour

1 tsp. baking soda

1 tsp. cinnamon

¼ tsp. nutmeg

½ tsp. cloves

Set oven at 350. Butter a pan, 7x14 inch. Mix raisins and ¼ cup of flour. Set aside.

Cream together butter and sugar. Add eggs and molasses. Beat well. In a separate bowl, sift together

1-¾ cups flour, baking soda, cinnamon, cloves and nutmeg. Add to butter, sugar and egg mixture.

Stir in raisins and flour. Beat thoroughly. Spread mixture in pan. Bake until top is firm (about 15

minutes). Cut into bars or squares when warm. Makes about 36.

Ed Bair

Hot Fudge Sauce

3 bars unsweetened bakers chocolate

1 large standard size Karo syrup (light)

Pinch of salt

5 oz. butter

1 tsp. vanilla extract

Melt in double boiler until smooth and syrupy, not thick. Add butter, and vanilla extract. Beat thoroughly. Pour into jars. Store in refrigerator.

Nancy Blakely

Jezabel Sauce

1 jar apple jelly

1 jar pineapple preserves

½ jar horse radish

½ can dry mustard

Blend until very smooth. Pour into jars. You can re-use your jelly jars.

Store in refrigerator. Keeps for a long time (month). Serve with Cream cheese and crackers or use on ham or pork when cooking.

Nancy Blakely

Cherry Cheese Brownies

1 can dark, sweet pitted cherries

1 pkg. Brownie mix

2 eggs divided

¼ cup vegetable oil

1 3 oz. Pkg. Softened cream cheese

2 Tbs. sugar

¾ cup flaked coconut

1 tsp. almond extract.

Whipped cream or Cool Whip

Drain cherries; reserve $\frac{1}{4}$ cup liquid. With spoon, combine brownie mix, one egg, oil, and reserved cherry liquid; mix well. Reserve 9 cherries for garnish. Gently stir remaining cherries into brownie mixture; set aside. Combine cream cheese and sugar; mix well. Beat remaining egg and stir into cream cheese mixture with coconut and almond extract. Spoon into a greased 9" square pan, alternating with brownie mixture; swirl mixture together slightly. Bake at 450 degrees 35 to 40 minutes. Cool and cut into squares. Top with a dollop of whipped cream or Cool Whip and one cherry. Makes 9 to 12 servings.

Bev Kollios