

MAKING LIVES DELICIOUS



COOKBOOK

A Message from the President

When I was a kid (a long time ago), people would say to me "what's cooking", meaning what's going on, or what are you up to? Now I ask my wife what's cooking and the answer I get is, "you'll find out at dinner time". The thought that we are a few weeks away from Christmas and the Holiday Season prompted the idea of sharing with you, our associates, what some of us have been "cooking".

Now this time "Cooking" means food and drink. Something we all enjoy doing. OK, we start our diets after January 1, 2010. What else is new!!!

Enclosed you will find more than a few recipes that we are sharing with you. These recipes have been submitted by a few of the great cooks that also work at USI. After looking over the assortment of formulas and concoctions I have to wonder if these people will someday end up on The Food Network, who knows.

Enjoy the first USI Cook Book. If you like the idea and you wish to contribute please do so. I hope that you find the booklet fun and interesting. I again "Thank You" for being an important part of USI and it's affiliated companies. The true recipe for success is working with great people. As far as I am concerned.....it does not get any better!!! You see you are all GREAT cooks!!!

My sincere "Thanks" for all you have done and my fondest wishes for a wonderful holiday season.

Fred



COCKTAILS

Amaretto Sour with a Splash of Bacardi Razz (Joy Reyes)

1 ½ oz amaretto Almond Liquor (Di Saronno)
1-2 splashes sweet and sour mix
1 splash of Bacardi Razz

Pour the Amaretto liquor into a cocktail shaker half filled with ice cubes. Add a splash or two of sweet and sour mix, and shake well. Add a splash of Bacardi Razz for extra flavor. Pour into an old-fashioned glass, garnish with a maraschino cherry and orange slice, and serve.

Coquito (Joy Reyes)

Ingredients (makes 5 cups)

1 cup of coconut milk
1 cup sweetened condensed milk
1 cup evaporated milk
1 cup white rum
1 cup of water
3 cinnamon sticks
4 egg yolks, well beaten
Ground Cinnamon for decoration

Recipe:

In a blender or food processor combine the milks and rum.
Boil the water and the cinnamon sticks, and then allow cooling to room temperature.
(Don't forget to remove the cinnamon sticks)
Combine all ingredients (except ground cinnamon) and beat well using blender or food processor.
Pour into glass bottles and refrigerate.
When serving add ground cinnamon

Euphoric Eggnog (Lisa Hernandez)

Combine 10 scoops of French Vanilla Ice Cream with
1 ½ cups Eggnog
½ cup Bourbon
½ cup Brandy
2-3 tablespoons orange Liquor
¼ teaspoons grated nutmeg
in blender-blend until smooth (low speed)
Sprinkle with grated chocolate or nutmeg



APPETIZERS

Hot Crab & Shrimp Dip (Lisa Hernandez)

½ cup mayonnaise
1-1/2 teaspoon whole grain mustard
½ teaspoon garlic powder
¼ teaspoon lemon pepper seasoning
½ pound lump crabmeat
½ cup chopped cooked shrimp (about ¼ pound)
1/3 cup shredded smoked cheese
combine first 4 ingredients in bowl
stir in crab, shrimp and cheese
spoon into baking dish-bake at 375 degrees for 15-20 minutes

Spinach Artichoke Dip (Antoinette Rappisi)

1 cup mayonnaise
1 cup parmesan cheese
1 can (13.75 oz) artichoke hearts, in water, drained and chopped
1 package (10 oz) frozen chopped spinach
½ cup Monterey jack cheese, shredded
pita chips or crackers

Heat Oven to 350 degrees. Cook spinach in boiling water until completely separated. Drain and squeeze out extra water. Mix Mayonnaise and parmesan cheese. Stir in artichoke hearts and spinach. Spoon mixture into a 1 quart casserole. Sprinkle with Monterey jack cheese. Cover with foil and bake for 15 to 20 minutes or until cheese is melted.

Buffalo Chicken Dip (Antoinette Rappisi)

Boil 4 to 5 chicken breast
Chop meat in food processor
Dump into a casserole dish
Cover in hot buffalo sauce- use as much or as little as you like
Mix in 1 soften package of cream cheese
Mix in half to ¾ package of cheddar cheese
Mix in ¾ or container of crumbled bleu cheese
Mix to combine
Bake at 350 degrees for 30 minutes

Black Bean Corn Salsa (Tabitha Iannuzzelli)

1 16 oz can black beans, drained and rinsed
1 8 oz can corn, drained
1 red pepper, seeded and diced
½ cup diced red onion
½ cup diced celery
½ cup salsa
2 tablespoons lemon juice
2 tablespoons lime juice
1 teaspoon cumin
1 garlic clove, minced

Mix all ingredients, cover, refrigerate until cold, and serve with tortilla chips

Cold Sesame Noodles (Jay Baranker)

1 lb linguine, cooked al dente
1-2 tablespoons peanut butter
1-2 teaspoons hot chili oil
1/3 cup sesame oil
¼ to ½ cup vegetable oil
¼ cup dark soy sauce
1 teaspoon ginger
4-6 scallions, chopped
2 cloves garlic, chopped
½ lb snow peas, cooked
1-2 tablespoons sesame seeds

Cook pasta and drain. Immediately add peanut butter to hot pasta and stir well. Combine the oils, soy sauce, ginger, scallions and garlic and mix well into pasta. Combine peas and sesame seeds, add to pasta and toss well. Refrigerate. Remove 1 hour prior to serving, needs to be room temperature. Toss very well before serving.

Texas Potatoes (Antoinette Rappisi)

2 lbs hash browns (shredded)
1 stick butter melted
1 can cream of chicken soup
1 pint sour cream
8 oz shredded cheddar cheese
1 cup chopped onions
Salt and Pepper to taste

Mix everything together. Put in 8 by 10 baking pan and bake at 350 degrees for 45 to 60 minutes.



ENTREES

Stuffed Giant Shells (Judi Millman)

1 lb ground chuck
1 large onion chopped
2 cloves garlic, chopped
8 oz mozzarella cheese, coarsely shredded
1 egg
½ cup Italian style dry bread crumbs
¼ cup chopped parsley
Salt and pepper
18 Giant Shells
2 Jars (15 ½ oz) spaghetti sauce
1/3 cup dry red wine
Grated Parmesan Cheese, about ½ cup or more

In a skillet, brown chuck, onion and garlic until chuck is crumbly. Drain excess fat. Cool. Stir in cheese, bread crumbs, parsley and egg. Season to taste with salt and pepper. Cook shells in boiling salted water until almost tender, about 15 minutes. Drain. Use meat mixture to stuff shells. Spoon ¼ of the sauce over the bottom of a 9x13x2 inch baking pan. Place shells on top of sauce side by side in a single layer. Mix wine with remaining sauce and pour over shells. Sprinkle with cheese. Bake in a preheated oven (400 degrees) for 20 to 25 minutes or until cheese is brown and bubbly. Serve sprinkled with additional grated parmesan cheese if desired.

Serves 6

Pollo Guisado (Sylvia Sanchez)

Ground chicken or turkey
Onion (powdered or fresh)
Garlic
Cumin powder
Basil
Sofrito
1 envelope of Sazon con cilantro y achote
Sazon goya
Goya olive oil
Red potatoes (if served over white rice if served over pasta – omit potatoes)
Ham or sausage cut up
1 can crushed tomatoes
Contadina tomato sauce (garlic & onion)
Goya olives and capers

Put all ingredients in pots and cooked over low heat for one hour or until tender

Five Star Onion Soup (Cheryl Rogucki)

4 Tablespoons Olive Oil
1 Stick Salted Butter
2 minced Garlic cloves
2 large diced Spanish onions
2 large diced Vidalia onions
1 bag diced white onions
1 bag diced pearl or boiler onions
4 Tablespoons worchestshire sauce
2 cups sherry, cognac or cooking wine
4 cups beef base or stock
4 cups chicken base or stock
4 Tablespoons cracked black pepper
4 bay leaves
1 or 2 French bread loaves
Provolone /mozzarella cheese sliced

Directions:

Melt butter in 5-7 quart pot, sauté diced white onions in pot until translucent/ slightly starting to brown. After the onions are browned, add 2 cups Cognac, sherry or cooking wine to deglaze the pot and cook for five minutes on low to medium heat. Set aside and let cool. Either with a hand blender or conventional blender puree reduced white onions with liquor of your choosing and set aside. In another pan/pot add 4 tablespoons olive oil and minced garlic and all of the other diced onions and sauté until slightly translucent. Combine all sauté onions and pureed onions in 5-7 quart pot on medium heat, add 4 cups of beef and chicken stocks along with the worchestshire, pepper and bay leaves. Cook on medium to low heat covered, stirring occasionally for 1 to 1 ½ hours. (salt to taste) . Remove bay leaves. Cut French bread to desired thickness and toast. (set aside). In a crock of your choice place toasted bread and add soup. Place two slices of provolone or mozzarella cheese on top of crock and place under broiler for 2 minute. (for best results, let soup sit overnight in the refrigerator to tighten up).

Baked Pork Chops (Simmi Schultz)

1 lb bone in pork chops
2 large baking potatoes
2 large onions
Couple pats of butter or margarine
Salt and pepper to taste

Trim the fat from pork chops. Preheat oven to 400 degrees, on a large piece of aluminum foil place the pork chop. Clean the potato and slice in to thin rounds. Peel the onion and also slice into thin rounds. Top the pork chop with potato and onion, salt and pepper and pat or two of butter. Wrap up in the foil and place on baking sheet. Bake for one hour.

Chicken and Sausage Gumbo (Simmi Schultz)

Fat Free Rue

¾ cup flour on baking sheet, bake in over at 400 degrees for approximately 15 minutes, stir every five to not burn.

Gumbo

1 bag celery and onions diced
1 bag green pepper diced
1 bag frozen okra
1 bunch green onions
1 lb sausage
1 lb boneless, skinless chicken thighs
2 cans stewed tomatoes
8 cups water
2 cups chicken stock
Tabasco sauce to taste
Dash of worchestshire sauce
Dash time
Dash salt
Dash pepper
Dash Cajun seasoning
Dash garlic powder

Sauté all vegetables in olive oil until translucent, add flour and stir until blended, add all liquids and seasonings, chop the sausage and chicken and add to the pot. Bring to a boil, and simmer for two hours. Slice green onions and add right before serving. Serve over white rice.

Asian Veal Tenderloin (Roger Pratschler)

Ingredients

2lbs Veal Tenderloin
¼ cup Brandy
2 teaspoons mixed Wasabi Paste
2 Tablespoon butter
¼ cup chopped Coriander
1 teaspoon finely chopped fresh Ginger
2 Tablespoon Soy Sauce
1 teaspoon crushed garlic

Directions

Set oven to 390 degrees, brown veal on high heat in pan on all sides with a tiny bit of Olive Oil. Deglaze the pan with Brandy and transfer to pre-heated oven. Cook for 20 minutes. Combine Wasabi paste, butter, ginger, coriander, soy and garlic, mix well until combined.

To serve, once veal is cooked, place veal on plate and top with butter mixture. Drizzle over pan juices.

Famous Butter Chicken (Zoë Nelson)

2 eggs, lightly beaten
1 cup crushed Ritz crackers
Approximately $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon garlic salt
Fresh black pepper to taste
4 skinless, boneless chicken breasts
 $\frac{1}{2}$ cup butter, cut into pieces

Preheat oven to 375 degrees and butter a 9" x 13" pan. Place flour, beaten eggs and cracker crumbs (mix in fresh pepper and garlic salt) in three separate shallow bowls. Dredge chicken in flour, eggs and crumbs, in that order and arrange in prepared pan. Place butter pieces around the chicken and bake in preheated oven for 40 minutes or until no longer pink.

Variation: use boneless, skinless tenders; may require additional flour, eggs and crumbs; may also require less cooking time.

Hungarian Beef Gulyas Soup (Gabriella Szabo)

Ingredients:

3 tablespoons vegetable or canola oil
1 $\frac{1}{2}$ pounds boneless chuck steak, trimmed of fat and cut into 1" cubes
1 large onion, cut in half and sliced $\frac{1}{4}$ "thick
1 clove garlic, finely chopped
1 tablespoon sweet or hot Hungarian paprika
1 cup water or enough to cover ingredients
1 large green pepper, seeded and quartered
1 large tomato, peeled, seeded and quartered
 $\frac{1}{4}$ teaspoon caraway seeds
1 can tomato sauce
6 medium red potatoes, peeled and cut into 1" cubes
5 carrots, peeled and cut into $\frac{1}{2}$ "slices
Salt and black pepper

Preparation:

In a deep pan with a lid, heat oil and sauté onion and garlic. Add green pepper and tomato. Sauté 3 to 5 minutes until pepper and tomato break up. Add beef to pan and brown well on all sides. Remove from heat. Add paprika, stirring evenly to coat the meat. Add water to cover ingredients. Season to taste with Caraway, salt and pepper. Bring to a boil, cover and reduce heat to very low and cook for 1 $\frac{1}{2}$ hours or until meat is almost fork tender. After an hour of cooking add a can of tomato sauce and continue cooking. When meat is almost fork tender add more water to create soup, add potatoes and carrots and cook another 30 minutes or until potatoes and carrots are done. It is very important to get the meat almost fork tender before adding the potatoes and carrots. If desired you can add 2 to 3 cans of kidney beans to the soup, make sure to rinse beans very well. Serve with bread.

Asian Spiced Veal Shanks (Roger Pratschler)

6 servings

Ingredients:

1 tablespoon canola oil
6 8oz veal shanks, trimmed
1 teaspoon kosher salt, divided
½ teaspoons freshly ground black pepper (divided)
1 ½ cups (1") slices green onions
3 tablespoons sliced peeled fresh ginger
8 garlic cloves, crushed
1 star anise
¼ cup rice wine vinegar
2 tablespoons water
2 tablespoons sugar
1 teaspoon grated orange rind
2 tablespoons fresh orange juice
2 tablespoons low sodium soy sauce
½ teaspoon crushed red pepper

Directions:

Heat oil in a large nonstick skillet over medium-high heat. Sprinkle veal with ½ teaspoon salt and ¼ teaspoon black pepper. Add three shanks to the pan; cook 2 ½ minutes on each side or until browned. Place veal in an electric slow cooker. Repeat procedure with remaining three shanks. Reduce heat to medium, add onions, ginger, garlic and star anise to pan; cook three minutes. Add vinegar and two tablespoons water; cook one minute or until liquid almost evaporates. Place ginger mixture in cooker. Combine sugar and remaining ingredients; add to cooker. Cover and cook on LOW 8 hours or until veal is tender. Remove veal from cooker; keep warm. Strain cooking liquid through a fine sieve over a bowl; discard solids. Place a zip-top plastic bag into a 2 cup glass measure; pour cooking liquid into bag; let stand 10 minutes (fat will rise to the top). Seal bag; carefully snip off 1 bottom corner of the bag and drain drippings into a medium bowl, stopping before the fat layer reaches the opening; discard the fat. Stir in remaining ½ teaspoon of salt and remaining ¼ teaspoon of black pepper. Remove veal from bones; shred meat with 2 forks. Discard bones. Serve shredded veal with cooking liquid over rice.

Cora's Corn Pudding (Zoë Nelson)

1 box jiffy corn muffin mix
1 can whole kernel corn, drained
1 can cream corn
1 stick butter
1 8 oz container of sour cream

Melt butter in dish. Put in corn and sour cream, mix together well. Sprinkle corn bread mix over corn and stir all together. Bake 45 minutes at 350 degrees.

Veal Stew with Herbs and Barley (Roger Pratschler)

Serves 6

Ingredients

2 ounces of butter
2 to 3 pounds stewing veal
1 lb washed and trimmed leeks
4 cloves of garlic, thickly sliced
6 oz pot barley chopped finely
3 ¾ cups of water
3 generous tablespoons of red or white wine vinegar
2 bay leaves
Salt and pepper
15 fresh, roughly chopped sage leaves, or 1 tablespoon dried sage

Directions:

Melt the butter in a heavy pan and fry the meat with the leeks and garlic until the vegetables are slightly softened and the meat lightly browned. Add the barley, water, vinegar, bay leaves and seasonings. Bring the pot to the boil, cover and simmer gently for 1 to 1 ½ hours until the meat is really tender and ready to fall from the bone. Add the sage and continue to cook for several minutes. Adjust the seasoning to taste and serve in bowls.

Baked Asparagus (Judy Sacks)

Boil Asparagus a few minutes, then strain. Lay in casserole dish, top with a handful of bread crumbs, grated cheese, parsley and garlic. (Black pepper optional). Bake ½ hour at 350 degrees; drizzle with oil. Put 3 tablespoons of oil in frying pan, with chopped garlic. Brown garlic and simmer. Let oil cool off, put asparagus in oil, season to taste with salt and black pepper. Serve al dente.

Sweet Potato Casserole (Zoë Nelson)

3 cups cooked and mashed sweet potatoes
¼ cup sugar
½ cup butter
2 eggs
1 teaspoon of vanilla
1/3 cup milk

Topping: ½ cup brown sugar, 2 ½ tablespoons butter, ¼ cup flour, and ½ cup chopped nuts (pecans are best).

Combine first 6 ingredients (hand held mixture on low) pour into a buttered 8: square pan. Blend topping ingredients and sprinkle on the potato mixture. Bake at 350 degrees for 25 minutes.

Cantonese Roast Veal (Roger Pratschler)

Serves 6

2 lbs boneless veal shoulder

Marinade

5 tablespoons soy sauce

2 tablespoons cold water

3 tablespoons brown sugar

1 tablespoons honey

1 teaspoon five spice powder

2 garlic cloves, minced fine

A few sprigs fresh coriander, for garnish

Directions:

Cut meat into 6 strips, 1 half inches wide, 5 inches long and 2 inches thick. Combine the marinade ingredients, blending thoroughly. Add the meat strips, and turn them several times in the marinade to be sure they are well coated. Marinate for ½ hour. Heat oven to 350 degrees, fill large roasting pan with 2 inches of water and place on bottom of oven. (The pan with the water will catch the drippings and reduce smoking in the oven). Place a rack at the top of the oven , insert the pointed end of an S hook into one strip of meat, and use the other end of the hook to hang the meat from the top rack of the oven, placing the meat directly over the pan of the water. Do the same with the remaining strips of meat. Roast for 25 minutes or until done but not dry. Cut the meat into diagonal slices and arrange on a serving platter. Garnish with coriander and serve hot or warm.

Chicken Fried Steak (Roger Pratschler)

Ingredients

½ pound beef cube steaks
2 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon black pepper
¾ teaspoon salt
1½ cups buttermilk
1 egg
1 tablespoon hot pepper sauce
2 cloves garlic
3 cups vegetable shortening for deep frying
¼ cup all purpose flour
4 cups milk
Salt and pepper to taste

Directions:

Pound the steaks to about 1/4" thickness. Place 2 cups of flour in shallow bowl. Stir together the baking powder, baking soda, pepper and salt in a separate shallow bowl, stir in the buttermilk, egg, Tabasco sauce, and garlic. Dredge each steak first in the flour, then in the batter, and again in the flour. Pat the flour onto the surface of each steak so they are completely coated with dry flour. Heat the shortening in a deep cast-iron skillet to 325 degrees. Fry the steaks until evenly golden brown, 3 to 5 minutes per side. Place fried steaks on a plate with paper towels to drain. Drain the fat from the skillet, reserving ¼ cup of the liquid and as much of the solid remnants as possible. Return the skillet to medium-low heat with the reserved oil. Whisk the remaining flour into the oil. Scrape the bottom of the pan with a spatula to release solids into the gravy. Stir in the milk, raise the heat to medium, and bring the gravy to a simmer, cook until thick, 6 to 7 minutes. Season with kosher salt and pepper. Spoon the gravy over the steaks to serve.



DESSERTS

Ooey Gooey Pumpkin Cakes (Antoinette Rappisi)

Ingredients:

Cake:

- 1 (18 ¼ ounce) package of yellow cake mix
- 1 egg
- 8 tablespoons butter, melted

Filling:

- 1 (8 ounce) package cream cheese softened
- 1 (15 ounce) can pumpkin
- 3 eggs
- 1 teaspoon vanilla extract
- 8 tablespoons butter, melted
- 1 (16 ounce) box powdered sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon grated nutmeg
- Fresh whipped cream for topping
- Candy for toppings (recommended: M and M's, Reese's pieces, crushed snickers, Heath Bars, mini chocolates, peanuts)
- Special Equipment: 10 (5 inch) removable bottom tart pans

Directions:

Preheat oven to 350 degrees

Cake:

Combine the cake mix, egg and butter and mix well with an electric mixer. Divide the mixture into 10 equally sized balls. Flatten each ball with the palm of your hand and gently press into the bottom of each tart pan.

Filling:

In a large bowl, beat the cream cheese and pumpkin until smooth with an electric mixer. Beat in eggs, vanilla and butter. Add the powdered sugar, cinnamon, nutmeg, and mix well. Spoon a scant ½ cup of the pumpkin mixture over cake batter into the tart pans and bake for about 40 minutes. Make sure not to over bake as the center should be a little gooey. Let cool in the pans for 10 minutes before removing. Serve with fresh whipped cream and candy topping.

No Bake Cream Cheese Pie (Simmi Schultz)

- 1 cup powdered sugar
- 1 pre-made graham cracker crust
- 13 ounces cream cheese
- 13 ounces cool whip

Bring the cool whip and cream cheese to room temperature. Mix the cool whip, cream cheese and powdered sugar together until smooth. Pour into the graham cracker crust. Refrigerate.

You can add any fruit or flavor to this that you want. Some of my favorites are chocolate and peanut butter chips, pumpkin pie filling, fresh fruit.

Rum Cake (Alberta Kulikowski)

2 packages of Anisette Sponge Cookies
¼ cup rum
¾ cup water
Combine water and rum
1 Large package chocolate pudding
1 large package vanilla pudding
Slivered Almonds

Use spring pan and layer 1 pack of cookies on bottom. Pour half of rum mixture over cookies. (They dip them). Make vanilla pudding and pour over cookies. Layer second pack of cookies over pudding, and pour remaining rum mixture over cookies. Make chocolate pudding and pour over cookies. Set in refrigerator for 1 to 2 days. Release pan and spread whipped cream on sides and top. Sprinkle with slivered almonds.

Brownie (Roger Pratschler)

Batter
6 ounces unsweetened chocolate
¾ cup butter
4 eggs
2 teaspoons vanilla
Pinch of salt
2 ¾ cups sugar
1 ½ cup unbleached flour
1 ½ to 2 cups chopped walnut

Icing
3 tablespoons butter
¼ cup cocoa powder
1 1/3 cups powdered sugar
2-3 teaspoons cream
½ teaspoon vanilla

Directions:

Preheat oven to 375 degrees, prepare 9x13 baking pan with butter and lightly flour. In a heavy bottomed pan melt chocolate and butter over low heat stirring constantly- do not raise heat. Dark chocolate burns very quickly. When melted remove from heat and allow to cool slightly. In large bowl- mix eggs, vanilla, salt, sugar and beat until frothy and light in color. Add chocolate mixture stirring constantly- add flour, stir until blended, and walnuts. Spread evenly in pan and bake for 25 minutes. While brownies cool prepare the icing. Melt butter in small pan over medium heat. Whisk in cocoa and cook stirring constantly until boil. Remove from heat and pour into a mixing bowl. Let cool for several minutes, add powdered sugar alternating with cream beating after every addition. Blend in vanilla and beat until smooth. Spread over brownie and refrigerate until icing sets.

Cheesecake (Roger Pratschler)

Ingredients

15 graham crackers – crushed
2 tablespoons butter-melted
32 ounces cream cheese
1 ½ cups white sugar
¾ cup milk
4 Eggs
1 cup sour cream
1 tablespoon vanilla
¼ cup flour

Directions:

Preheat oven to 350 degrees. Grease 9 inch spring form pan. In a medium bowl mix graham crackers with butter and press into pan. In a large bowl mix cream cheese and sugar until smooth, blend in milk, add eggs one at a time. Mix in sour cream, vanilla and flour until smooth. Pour into pan. Bake 1 hour. Cool in oven - door closed for 5 to 6 hours until it stops cracking. Chill and serve.

Dad's Old Tyme Whiskey Cake (Cheryl Rogucki)

Ingredients

1 Package Yellow Cake Mix
1 Package Instant Vanilla Pudding
5 Eggs
1 ½ softened sticks of margarine
½ cup milk
½ cup whiskey
½ cup butterscotch morsels
1 cup chopped walnuts

Directions:

Preheat oven to 350 degrees. Beat egg and margarine together, add cake mix with pudding mix, whiskey and milk, mix well. Add morsels and nuts, bake in a greased and floured bundt pan for one hour. Cool completely before removing.

S Formato (Roger Pratschler)

Ingredients

2 cups milk – divided
1 cup sugar
1 teaspoon vanilla
1 packet gelatin
4 eggs- lightly beaten
12 oz bittersweet chocolate chips
¼ cup toasted almonds
1 cup whip cream
1 tablespoon powdered sugar
1 tablespoon amaretto

Directions:

Preheat oven to 350 degrees. In a small pan, combine 1 ½ cup milk, sugar and vanilla. Bring to a simmer-stir until sugar dissolves- remove from heat. Sprinkle gelatin over remaining ½ cup cold milk- and dissolve for 2 minutes. Combine cold milk with hot milk, stirring for 5 minutes to dissolve gelatin. Combine eggs with warm milk whisking to avoid scrambling, pour through a fine mesh strainer. Melt chocolate over a double boiler, when melted combine with egg mixture. Pour into a butter 2 quart casserole and sprinkle with almonds. Place in a larger dish and add hot water to outer pan halfway up. Bake until sides are firm and center jiggles- about one hour. Remove and cool for 30 minutes. Before serving – whip cream to soft peaks, add sugar and amaretto and whip to incorporate. Spoon into serving bowls on top of vanilla ice cream, top with amaretto whip cream.

Oreo Truffles (Roger Pratschler)

Ingredients

18 ounce package chocolate sandwich cookies with white filling, finely crushed
8 oz package cream cheese, softened
1 pound white baking chocolate, melted

Directions:

In large bowl combine crushed cookies and cream cheese, beat with a mixer on low speed until well blended. Form 1 inch balls by hand. Dip balls in white chocolate; place on baking sheet covered with waxed paper. Refrigerate one hour or until firm. To store, cover and refrigerate. Makes 50 Truffles.

Banana Soufflé (Roger Pratschler)

Ingredients

1 tablespoon unsalted butter, melted
2 teaspoons white sugar
2 egg whites
2 eggs separated
1 pinch salt
2 ripe bananas's mashed
1 tablespoon honey or more to taste
½ teaspoon vanilla extract
½ teaspoon grated fresh ginger root
1 tablespoon sweetened cocoa powder

Directions

Preheat oven to 400 degrees, brush 4 – 1 cup soufflé dishes with melted butter, and sprinkle the inside with sugar. Set the egg yolks aside, and place the 4 egg whites into a work bowl of an electric mixer. Beat the egg whites and salt until the whites form soft peaks. Place the 2 egg yolks, bananas, honey, vanilla extract and ginger into a blender; pulse until smooth. Scoop the banana mixture into a bowl; use a rubber spatula or wire whisk to gently fold ¼ of the beaten egg whites into the banana mixture. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Fold in the remaining egg whites, being careful to keep as much air in the mixture as possible. Spoon the soufflé mixture into the prepared dishes; bake in the preheated oven until the soufflés have puffed up above the baking dishes and the tops are browned, about 15 minutes. Sift a little of the sweetened cocoa powder over each soufflé for garnish to serve.

Pastry (Judi Millman)

Ingredients

1 package Pillsbury pie crust
1 package chopped walnuts or pecans
1 cup raisins
6 tablespoons brown sugar
2 teaspoons cinnamon
1 egg yolk

Directions:

Cut each pastry into 12 wedges and brush with egg. Sprinkle with brown sugar and cinnamon on each. Sprinkle nuts and raisins on each. Roll up and bake at 375 degrees for 20 to 25 minutes. After baking and they have cooled roll in powdered sugar.

Finish Jam Fingers (Samantha Kestin)

Cream together 1 cup butter and $\frac{3}{4}$ of a cup of sugar, add in 1 egg and slowly mix in 2 $\frac{1}{2}$ cups of flour and 1 teaspoon of baking powder.

Put dough on wax paper and close- Refrigerate for several hours. Divide dough into 4 parts and shape into a log (roughly 8" long by 2" wide) on a parchment lined cookie sheet. With the back of a wooden spoon handle press into each log forming a well down the center. Fill with Jam of choice and bake for 10 minutes at 375 degrees. When cool, mix together powdered sugar and your favorite flavor liquid coffee creamer (I use Vanilla Nut or Coconut) and drizzle over top. Finally slice each log into about 10 pieces and serve. (Makes nearly 40 cookies).

Fried Ice Cream (Roger Pratschler)

Prep Time 20 minutes

Inactive Prep Time 3 minutes

Cook Time 20 minutes

Ingredients

1 quart Vanilla ice cream

1 cup crushed frosted cornflakes

1 cup sweetened coconut flakes, or 1 cup chopped walnuts, or 1 cup cookie crumbs

2 large eggs

2 tablespoons sugar

Vegetable oil for frying

Hot chocolate sauce, optional

Whipped cream, optional

Directions

With an ice cream scoop, form 4 large balls of ice cream. Place on a waxed paper lined sheet and cover with plastic wrap. Freeze for at least 2 hours. In a bowl, combine the cornflake crumbs with either the coconut, walnuts or cookie crumbs (or any combination). Spread the mixture in a shallow dish. Dip the ice cream balls in the crumb mixture and freeze for 30 minutes. In a bowl, beat the eggs and sugar. Dip the coated ice cream balls into the eggs, then roll in the crumb mixture, coating completely. Freeze for 1 hour. (If necessary, or for a thicker crust, roll again in the eggs and crumbs until the balls are completely coated.) Heat the oil in a large pot or fryer to 400 degrees. One at a time, lower the balls into the oil and fry until golden brown, about 30 seconds to 1 minute. Remove from the oil and place in a dessert bowl. Drizzle with chocolate sauce and whipped cream, as desired. Repeat with the remaining ice cream.

Tiramisu Layer Cake (Roger Pratschler)

Ingredients

Cake

18.25 ounce package moist white cake mix
1 teaspoon instant coffee powder
¼ cup coffee
1 tablespoon coffee flavored liquor

Filling

8 ounce container mascarpone cheese
½ cup confectioner's sugar
2 tablespoons coffee flavored liquor

Frosting

2 cups heavy cream
¼ cup confectioner's sugar
2 tablespoons coffee flavored liquor

Garnish

2 tablespoons unsweetened cocoa powder
1 ounce square semisweet chocolate

Directions

Preheat oven to 350 degrees. Grease and flour 3 9 inch pans. Prepare the cake mix according to package directions. Divide two thirds of batter between 2 pans. Stir instant coffee into remaining batter, pour into remaining pan. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a measuring cup, combine brewed coffee and 1 tablespoon coffee liquor; set aside.

To make filling: In a small bowl, using a electric mixer set on low speed, combine mascarpone, ½ cup confectioners' sugar and 2 tablespoons coffee liquor; beat until just smooth. Cover with plastic wrap and refrigerate.

To make frosting: In a medium bowl, using an electric mixer set on medium high speed, beat the cream, ¼ cup confectioners' sugar and 2 tablespoons coffee liquor until stiff.

Fold ½ cup of cream mixture into filling mixture.

To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour one third of reserved coffee mixture over cake, and then spread with half of the filling mixture. Top with coffee flavor cake layer; poke holes in that cake. Pour another third of coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting.

Place cocoa in sieve and lightly dust top of cake. Garnish with chocolate curls.

Refrigerate at least 30 minutes before serving. To make chocolate curls, use a vegetable peeler and run it down the edge of the chocolate.

Kahlua Cream Cookies (Roger Pratschler)

Dough

2 cups sifted all purpose flour
½ cup unsweetened cocoa powder
½ teaspoon baking powder
¼ teaspoon salt
¾ cup butter
1 cup sugar
1 large egg
¼ cup Kahlua
1 teaspoon vanilla
2/3 cup finely chopped walnuts

Kahlua Cream Filling

2/3 cup softened butter
5 cups sifted powdered sugar
¼ cup Kahlua

Directions:

Lightly grease baking sheets. Preheat oven to 350 degrees. Resift flour with cocoa, baking powder and salt. In a bowl, cream butter, sugar and egg together well. Blend in about half of the flour mixture. Stir in Kahlua and vanilla, and then stir in remaining flour. Mix in walnuts. Divide mixture in half. Shape each into a 7 inch roll. Wrap well in waxed paper or foil and place in freezer until firm. To bake, cut into thin slices approximately 1/8 inch and place on baking sheets. Bake above oven center for 10 minutes until firm to touch. Cool on pan for one minute, and then remove with broad spatula to cool on wire racks. Prepare Kahlua cream filling: Cream together butter, icing sugar and Kahlua until smooth and creamy. When cold, sandwich 2 cookies together with a slightly rounded teaspoonful of Kahlua cream filling.

German Filled Hoernchen Recipe (Roger Pratschler)

Ingredients

2 ¼ cup All purpose flour
2 teaspoon lemon zest
1 tablespoon rum
1 tablespoon white wine
1 beaten egg
2/3 cup butter
1/3 cup ground almonds
1/3 cup superfine sugar
1 pinch salt
1 beaten egg yolk
½ cup fruit preserves any flavor
3 tablespoons melted butter

Directions:

Take a bowl of medium size, mix flour, sugar, salt and almonds in it. Mix in the 2/3 cup butter until the mixture becomes crumbly. Then add lemon zest, rum, wine and egg in it until the mixture gets well blended to form sift dough. Knead the dough on lightly floured surface and make ball of dough, wrap the dough and keep it chilled for at least one hour until it gets firm. Heat the oven to 350 degrees. Roll the dough on the floured surface to ¼ inch in thickness. Then brush it with melted butter and cut it into triangles. Place a dab of jam on one side of each triangle and then roll it from the jam end to the point. Now place it on ungreased cookie sheet and brush it with beaten egg yolk. Place the sheet in oven and bake it for about 20 to 25 minutes at 350 degrees. Bake until it becomes crispy and changes to golden color and then dust with confectioner sugar.

German Cherry Dessert (Roger Pratschler)

Ingredients

2 cups fresh cherries
6 tablespoons sugar
3 tablespoon cherry brandy
1 cup cream
¼ cup ground almonds
½ teaspoon vanilla extract
1 cup cream cheese softened to room temperature
12 grapes
2 tablespoons water
2 tablespoons chopped nuts (for decoration)

Take cherries, wash and drain them. Take out the stones from them and keep aside about 8 cherries for decoration. Take a bowl, place cherries in it and then add cherry brandy over it. Take a small pan, add water and 3 tablespoons of sugar in it and bring to a boil to make sugar syrup. Then add the syrup to into the cherries and mix well. Cover the bowl and keep it aside for about 20 minutes to soak. Take grapes, cut them in halves and then divide them into 4 portions and place them in separate glass dishes. Place cherries on top. Take a bowl, add cream cheese, vanilla extract, sugar and ground almonds in it and blend them properly. Whip cream and then add it into the cream cheese mixture. Put it over the cherries with spoon. Now decorate the dessert with whole cherries and chopped nuts.

Sour Cream Peach Kuchen (Roger Pratschler)

Ingredients

3 cups all purpose flour
2 cans (29 ounces) sliced peaches drained
1 cup cold butter or margarine
¼ teaspoon salt
½ teaspoon baking powder
1 ¼ cup sugar divided
1 teaspoon ground cinnamon

For topping:

¼ teaspoon ground cinnamon
2 tablespoon sugar
2 cup sour cream
4 egg yolks

Take a bowl, mix flour, salt, baking powder and ¼ cup sugar in it. Mix butter in until the mixture looks like coarse bread crumbs. Take a 13x9x2 inch baking dish, grease it and then place the batter in it. Press the batter on the bottom and 1 inch up the sides of the dish. Then place the peaches over the crust. Mix cinnamon and rest of sugar and then dust over the peaches. Place the dish in the oven and bake it for 15 minutes at 400 degrees. Mix sour cream and egg yolks and then spread over the peaches. Mix cinnamon and sugar and dust over top. Place in oven and bake for 30 to 35 minutes at 400 degrees until golden brown. Serve it warm or cold.

Kaiserschmarren (Roger Pratschler)

Ingredients

1 cup all purpose flour
1 pinch salt
½ cup white sugar
½ cup milk
4 eggs separated
2 cup applesauce (optional)
2/3 cups raisin (optional)
2 tablespoons confectioner sugar
1 tablespoon butter

In a bowl beat egg whites until it forms soft peaks. The egg whites form soft mounds rather than sharp peaks. In a separate bowl, beat egg yolks until they become smooth. Mix flour, milk, salt, sugar and raisins in until the mixture becomes moistened. Then add egg whites to mixture. In a large frying pan over medium heat, melt butter and add batter. Cook until becomes golden brown. Then flip and cook it on the other side. Then tear the Kaiserschmarren into small pieces with forks and cook an additional 2 minutes until they become golden brown. Sprinkle with confectioner sugar and serve with applesauce.

Raspberry Custard Kuchen (Roger Pratschler)

3 cups Fresh raspberries
½ cup sugar
2 tablespoon whipping cream
½ cup cold butter or margarine
½ teaspoon salt
1 ½ cup all purpose flour divided
For Topping:
1 tablespoon flour
1 cup sugar
1 teaspoon vanilla extract
1 cup whipping cream
2 beaten eggs

Mix 1 cup of flour with salt cut in butter until mixture looks like coarse crumbs. Mix cream into it. Pour mixture into a greased 13x9x2 inch baking pan and pat it down. In a bowl mix together remaining flour and sugar, sprinkle over crust and raspberries to the baking pan.

For Topping- mix sugar and flour, add beaten eggs, vanilla and cream. Pour this over the berries. Place pan in the oven and bake for about 40 to 45 minutes at 375 degrees. Bake until it turns lightly brown in color. Serve either warm or chilled.

White Chocolate and Raspberry Cookies (Roger Pratschler)

Ingredients

8 ounce white chocolate baking bar
½ cup butter
1 cup sugar
1 teaspoon baking soda
¼ teaspoon salt
2 eggs
2 ¾ cups all purpose flour
½ cup seedless raspberry jam
3 ounces white chocolate baking bar
½ teaspoon shortening

Directions:

Preheat oven to 375 degrees. Grease a cookie sheet and set aside. Chop 4 ounces of the white baking bar and set aside. In a heavy saucepan melt the remaining 4 ounces of the white baking bar over low heat, stirring constantly; cool. In a large mixing bowl beat butter with an electric mixture on medium to high speed about 30 seconds or until softened. Add the sugar, baking soda and salt. Beat until combined. Beat in eggs and melted white baking bar until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Stir in the 4 ounces of chopped white baking bar. Drop dough from a rounded teaspoon 2 inches apart on the prepared cookie sheet. Bake in preheated oven for 7 to 9 minutes or until cookies are lightly browned around edges. Cool on cookie sheet for 1 minute and then transfer to a wire rack to cool. Just before serving, melt the raspberry jam in a small saucepan over low heat. Spoon about ½ teaspoon of jam atop each cookie. In a heavy saucepan combine the 3 ounce white baking bar with shortening. Melt over low heat; stirring constantly. Drizzle each cookie with some of the melted mixture. If necessary refrigerate cookies about 15 minutes or until chocolate mixture is firm. Makes about 48 cookies.

Lilly's Caramel Pecan Pound Cake (Darlene Thomas)

Ingredients

Pound Cake

1 cup butter softened
2 ¼ cup packed brown sugar
1 cup sugar
5 eggs
3 teaspoons vanilla
3 cups all purpose flour
½ teaspoon baking powder
½ teaspoon salt
1 cup milk
1 cup finely chopped pecans

Caramel Glaze

4 Tablespoons butter
½ cup packed light brown sugar
¼ cup granulated sugar
½ cup heavy whipping cream

Directions:

Cream butter and sugars until light and fluffy. Add eggs one at a time, mixing well after each egg. Combine flour, salt and baking powder in separate bowl and mix thoroughly. Add flour mixture to cream mixture alternating with milk on low speed until well blended. Fold in pecans. Pour into a greased tube pan and bake at 325 degrees for about 1 ½ hours or until toothpick comes out clean. Let cake cool and garnish with powdered sugar or caramel glaze, sprinkle with pecans.

Glaze

In saucepan over medium heat melt butter and sugars, stirring sugars until bubbly for 1 minute. Stir in heavy cream, stirring constantly for 2 minutes. Remove from heat, cool slightly and spoon over cake.