

NOW YER COOKIN'!

A collection of recipes from Gull's Way,
as compiled by Owlcroft



All proceeds benefit the S.T.A.R. for Brian Keith campaign.

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BEVERAGES

Pinky Fizz

1 jigger of gin
1 tsp. maraschino syrup
juice of one lemon (approx. 3 tbsp.)
1 egg white
Carbonated water

Beat together the maraschino syrup, lemon juice and egg white until frothy. Stir into gin in an 8-ounce glass. Fill with carbonated water; add ice and garnish with maraschino cherry and paper umbrella.

Lynchburg Lemonade

2 cups lemon juice
1 cup sparkling water (tonic or club soda)
 $\frac{3}{4}$ cup superfine sugar
 $\frac{1}{4}$ cup bourbon
 $\frac{1}{4}$ cup vodka

Combine ingredients, stirring gently to dissolve sugar. Pour into a glass and chill or add ice. Garnish with mint, if desired.

Champagne and Peach Schnapps Punch

2 bottles good quality champagne
1 cup peach schnapps
½ cup lemon juice
2 cups raspberries (frozen may be used)

Gently combine champagne, schnapps and lemon juice. Serve in a punch bowl with raspberries floating on top, or individually in punch glasses or flutes with 3 raspberries each as garnish. (A sweeter, dessert punch may be made by adding ¼ cup sugar or extra schnapps.)



APPETIZERS

Hollins Olives

1 can jumbo pitted black olives
1 6 oz. block feta chees

Place feta in freezer for twenty minutes. Thoroughly drain olives. Remove feta from freezer and cut into rectangles to fit inside olives. Stuff olives with feta and serve with Retsina or cocktails.

Steak Tartare a la Bernard

1 pound top round steak
¼ cup capers, minced
2 egg yolks
2 tbsp. Worcestershire sauce
¼ cup onion, minced
¼ cup parsely, minced

Have butcher run round steak through grinder three times. Combine remaining ingredients thoroughly and shape into mound. Serve with pumpernickel triangles. (Whole capers and chopped onion may be offered on the side. Eggs may be omitted for health concerns.)



D-Day's Famous Puff Pastry-Wrapped Asparagus and Bacon Canapes

1 package frozen puff pastry
1 bunch of asparagus
1 package bacon
Dijon mustard

Heat oven to 400 degrees. Remove puff pastry from freezer and follow package directions for thawing. While pastry comes to room temperature, blanch whole asparagus spears in boiling water for 3 minutes. Cool asparagus under running water and dry completely. Wrap each spear in a bacon slice, spirally, and fry gently until bacon is crisp. Cut puff pastry into rectangles the same length as asparagus. Spread mustard thinly on pastry rectangles. Wrap asparagus and bacon in pastry, tucking ends under and pinching down. Bake for 15 minutes or until golden. Serve hot. (Optional: before baking brush pastry with 1 egg beaten together with 1 tbsp. water for a shiny, golden appearance.)

Neighborhood Potluck Guacamole (aka Green Glue)

3 ripe avocados
2 large cloves garlic, minced
¼ cup lemon juice
1 jalapeno pepper, minced
½ onion, diced
1 tomato, diced
4 dashes Tabasco sauce, optional

Mash 2 avocados with lemon juice until smooth. Add jalapeno, onion, tomato and Tabasco (if using) and blend well. Cube remaining avocado and gently fold in. Serve with corn or tortilla chips.

BREAKFASTS

French Toast on a Sonny Daye

1 loaf French or Italian bread (or, if you live in New Jersey, try challah), sliced 1/2" thick

3 eggs

1 ½ cups milk

2 tbsp. sugar

2 tsp. ground cinnamon

1 tsp. vanilla extract

Combine eggs, milk, sugar, cinnamon and vanilla. Beat well and pour into large glass baking dish. Put bread slices in egg mixture and let sit for one minute. Turn slices over. Cover and refrigerate for several hours or overnight.

Pre-heat oven to 400 degrees. Grease cookie sheet and bake bread for approximately 10 minutes or until golden-brown. Turn slices over and bake additional 10 minutes. Serve with syrup or warmed honey and powdered sugar.



Eggs a la Milton

6 eggs, beaten together with 2 tbsp. water
1 ½ cups of cheddar, grated
2 tbsp. butter

Melt butter in skillet over low heat. Add eggs and cheddar. Let sit for 2 minutes, then stir. Continue to stir gently until eggs are set and cheese completely melted. Serve garnished with petunia petals.

The McOrmelet

4 eggs
2 tbsp. butter
leftovers

Break eggs into blender and add a little water. Blend until frothy. Melt butter in skillet over medium heat, then add eggs. Check fridge for leftovers, chop up and add to one side of egg mixture. Let sit for five minutes to heat through, then try to fold eggs over leftovers. Give up, make scrambled eggs instead.

Note: Do not use fish or liver in this dish.



South in the Mouth Cheese Grits

1 cup hominy grits

2 eggs

½ cup butter

10 oz. cubed Velveeta or shredded cheddar

1 tsp. Tabasco

Preheat oven to 350 degrees. Bring 2 1/3 cups water to a rolling boil. Add grits; reduce heat to low and stir until thick. Add eggs, butter, cheese and Tabasco. Stir until cheese is melted. Serve immediately for breakfast. If serving for dinner, pour grits into a glass baking dish and bake for 45 minutes.



MAIN DISHES

Mark's Emergency Wiener Soup

4 hot dogs, cut into ¼" slices
1 can tomato soup
1 can sauerkraut
½ diced onion
½ diced green pepper
2 tbsp. cooking oil

In stewpot, fry onion and pepper in oil until tender. Add hot dogs and heat through. Add sauerkraut, can of tomato soup and 8 oz. water. Bring to simmer and serve in soup bowls.

Collaboration Pork Chops

4 ½-inch thick pork chops
1 red onion, thinly sliced
1 lime, thickly sliced
chili sauce

Pan-fry pork chops 5 minutes each side in scant amount vegetable shortening or cooking oil. Drain well. On each chop, place 1 dollop chili sauce, then one slice onion and then one slice lime. Broil until lime slices are nicely browned. (This recipe may be used on a grill as well. Close grill top for 3 minutes after adding sauce, onion and lime.)

Grilled Burgers – Variations

1 pound good quality hamburger

Blend in 3 tbsp. bar-b-que sauce and $\frac{1}{4}$ cup minced onion before forming into patties. Or add 1 4-ounce can diced green chiles and $\frac{1}{2}$ cup shredded jack cheese. Or crust formed patties heavily with dill seeds. Or criss-cross with bacon strips.

Cook as desired. Then top with blue cheese moistened with a little Worcestershire sauce. Or mushrooms sauteed in butter and dry sherry. Or lemon juice, butter, Worcestershire and a dash of Tabasco. Or onions fried in butter until caramelized. Or sauteed mushrooms combined with a little sour cream.



Hot Dogs – Variations

1 package hot dogs

Pan-fry in a little butter or grill over medium heat. Serve in buns or with sauerkraut. Or wrap bacon strips around each frank before cooking. Or serve in buns topped with chili and shredded cheddar. Or serve in buns and top with ground beef simmered in bar-b-que sauce.

The Judge Will Settle Your Hash

3 cups ground beef or leftover roast beef, chopped
cooking oil
3 potatoes, peeled and cubed and cooked until tender
(leftover boiled potatoes work well)
1 onion, diced
1 cup leftover gravy or quick gravy (see note below)

Heat oil in skillet, add onion and cook over slow heat until translucent. Add beef and potatoes and heat through. Stir in gravy and bring to slow simmer. Serve hot. (For quick gravy, cook 3 tbsp. flour in 3 tbsp. melted butter for 2 minutes. Slowly stir in 1 cup hot beef broth. Cook, stirring, until thick.)

Fresh-Caught Fish with Lemon-Butter Sauce

First catch a fish. Kill it, gut it, scale it. Impale on peeled stick. Cook until flesh is white. Serve with du jour sauce.

2 trout
1 lemon
2 tbsp. butter

Have fishmonger prepare trout. Rub trout with butter, then grill for 10-12 minutes, turning once. Serve with lemon wedges.



Millie's Stuffed Peppers

4 large bell peppers (green are traditional, but red are festive, especially at the holidays)

3 tbsp. olive oil

1 cup cooked rice

1 onion, minced

2 cloves garlic, minced

1 cup shredded cheddar

1 can diced tomatoes, drained

1 ½ tsp. dried basil

Heat oven to 350 degrees. Halve and seed peppers, then blanch in boiling water for 2 minutes. Drain well. In frying pan, heat oil, then cook onion over medium-low heat until translucent. Add garlic and cook for one minute. Combine onion mixture with rice, cheddar, tomatoes and basil. Fill pepper halves with mixture and bake for 30 minutes. Garnish with parsley if using red bell peppers.

Boiling Point Liver and Onions

1 pound beef liver, 1/4" slices

flour

3 tbsp. butter

2 onions, thinly sliced

Melt butter in skillet. Add onions and cook over medium heat until lightly browned. Remove onions from butter with slotted spoon and keep warm in oven set to 200 degrees. Dredge liver slices very lightly in flour. Fry in butter over high heat for approximately one minute each side. Serve with onions ladled over liver slices. (Have alternative meal available to avoid arguments and eventual water filter adventures.)

Meatloaf – Variations

1 pound ground beef (round is best, but most butchers now have a meat-loaf blend available)

1 egg, beaten lightly

1 onion, minced

1 cup dry bread crumbs

Heat oven to 350 degrees. Combine all ingredients and mix completely. (If mixture is too dry, add milk, red wine or beef broth.) Shape into loaf and place in greased loaf pan. Bake for 45 minutes.

Or add 1 tbsp. Worcestershire sauce to mix before shaping. Or 1 tbsp. prepared horseradish. Or layer half of meat mixture in pan, layer with 4 oz. sliced pepper jack, then add remainder of mixture. Or brush surface of loaf thickly with stone-ground mustard for final 5 minutes.

The Aunts' Macaroni and Cheese with Fried Onions

1 pound elbow macaroni

6 tbsp. butter

2 onions, chopped

2 cups shredded cheddar

½ cup crumbled blue cheese

black pepper to taste

Melt butter and, over medium-low heat, fry onions in large saucepan until golden. Cook noodles as directed on package and drain well. Add noodles to onions and stir to combine. Over low heat, add cheeses and pepper. Stir until cheese is melted and distributed throughout. (Variation: omit blue cheese and add 1 tbsp. Dijon mustard and two dashes Tabasco.)

Sarah's Sole Amandine (When She Can't Find Fresh Halibut
for the Judge)

4 sole fillets
4 tbsp. butter
flour
½ cup sliced almonds

Melt butter in large skillet. Over low heat, saute almonds gently until golden. Remove with slotted spoon. Dredge fillets lightly in flour and lower carefully into butter. Cook, turning once, over medium heat for 2 minutes each side. Pour remaining butter in skillet over fillets, sprinkle with reserved almonds and serve with lemon wedges.

McCormick's Macrobiotic Mess

2 tbsp. organic soybean oil
1 cup cooked wild rice
1 can organic soybeans, drained
1 package kombu or arame, crumbled
1 12 oz. block tofu, in 1/4" cubes
1 tbsp. brewer's yeast
6 oz. bean sprouts
2 organic carrots, shredded
1 cup vegetable broth
1 tbsp. mushroom soy sauce
¼ cup oven-toasted sesame seeds

Heat oil in wok or large skillet. Add all ingredients except sesame seeds and cook over high heat, stirring constantly, for 5 minutes. Turn off heat and sprinkle mixture with sesame seeds. Toss to mix, then throw out and see Pork Chop Recipe on page 6.

Claudia's Pasta Carbonara

½ pound linguine or spaghetti
¼ pound bacon (or ham)
1 clove garlic, minced
½ bell pepper, chopped
½ cup red or white wine
2 eggs, lightly beaten
½ cup grated Parmesan
2 tbsp. butter
2 tbsp. oil

Cook pasta as directed on package, then drain well. As pasta cooks, heat butter and oil in large skillet. Saute bacon and bell pepper until bacon is crisp (or ham until completely heated through) and pepper is tender. Add garlic and wine and cook for an additional 3 minutes, until wine is reduced by approximately half. Add drained pasta to bacon mixture and combine thoroughly. Add beaten eggs and Parmesan. Stir vigorously over very low heat until eggs are set. Serve with additional Parmesan if desired.

Fried Spaghetti

Leftover spaghetti

Heat skillet. Put leftover spaghetti in skillet and heat. When heated through, top with shredded mozzarella and cover. Heat, covered, until cheese is melted.

Mattie's Poker Night Chili

Cooking oil
2 pounds ground chuck
8 oz. tomato sauce
¼ cup minced onion
2 minced garlic cloves
2 tsp. hot paprika
¼ cup ground cumin
½ cup chili powder
2-4 tsp. red pepper flakes
1 16 oz. can pink or pinto beans (optional)

Sear meat in small amount of oil in large stewpot. Drain well, then add tomato sauce and two sauce cans of water. Stir in remaining ingredients (except for beans, if using) and simmer for 45 minutes. Taste for spice heat, adding more red pepper flakes is desired. Add beans if using and heat through.

Hardcase's Hard-Nosed Bar-b-que Sauce

1 cup catsup
1 4 oz. can tomato puree
1 tsp. garlic salt
1 tsp. Tabasco
1 tbsp. liquid smoke
1 tbsp. mustard (the judge likes yellow, Mark prefers brown)
1 tbsp. dark molasses
1 ½ tbsp. lemon juice
¼ cup worcestershire sauce
1 ½ cups cider vinegar

Combine all ingredients in pan and heat slowly until simmering. Use what you need and refrigerate the rest for tomorrow.

The Watersong Diet Plate

- 1 stalk celery
- 2 carrot sticks
- 3 slices cucumber
- ½ small tomato
- ½ pickle
- 1 large stalk raw broccoli
- ¼ cup bean sprouts
- 2 unsalted whole grain crackers
- 1 large sprig parsley
- 11 plump, juicy raisins

Arrange on plate, gaze at mournfully, then send out for pizza.



Meatloaf Stroganoff Casserole

1 pound leftover meatloaf, crumbled
8 oz. egg noodles
1 can mushroom soup
½ soup can water
1 cup sour cream

Heat oven to 350 degrees. Cook noodles as directed on package and drain. Add to other ingredients and stir to blend. Pour into greased casserole dish and bake for 30 minutes. Remove from oven, forget serving spoon and burn hands serving.

Cluracan's Favorite Stew

2 pounds mutton, cubed
1 onion, sliced thinly
6 potatoes, peeled and sliced

In a kettle over a hot fire, layer potatoes, meat then onions. Repeat. Pour in water to cover and bring to a boil. Cover and simmer gently for 2 ½ hours, shaking gently from time to time to prevent sticking. Add carrots or turnips if you've found any or any wild herbs you like. Pass the bota bag.

Beef Stew Barbara Johnson

2 tbsps. butter
2 pounds stewing beef, cut into large cubes
¼ cup regular flour
2 cloves garlic, chopped
1 onion, chopped
1 cup beef stock
8 oz. tomato sauce
several whole peppercorns
1 bay leaf
6 whole cloves
½ cup dry sherry
6 peeled potatoes, cut into medium-sized chunks
6 sliced carrots
2 stalks sliced celery

Combine and heat garlic, onion, beef stock, tomato sauce, peppercorns, bay leaf and cloves to slow simmer. Melt butter in large saucepan. Sear beef in butter, then sprinkle flour over beef and stir to coat. Pour tomato and stock mixture over beef and simmer, covered, until meat is tender (1-2 hours). While meat is cooking, boil potatoes, carrots and celery in water to cover until tender (approximately 10 mins.). One half hour before meat is done, add drained vegetables and sherry to beef mixture. Stir and bring back to simmer.

E.J.'s Speedy Spinach Spaghetti

1 bag pre-washed spinach (8-10 oz.), roughly chopped
1 ½ tbsp. butter
2 scallions, sliced
½ tsp. salt
8 oz. spaghetti
3 oz. cream cheese, cubed
¼ cup grated Parmesan

Cook spaghetti as directed on package. While pasta cooks, melt butter in skillet. Cook scallions in butter 2 minutes, then add spinach and salt. Stir to mix and cook 5 more minutes. Drain spaghetti, reserving 2/3 cup of cooking water. Toss spaghetti with spinach, cream cheese and Parmesan. If sauce is too dry, add reserved water by tablespoons. Grind black pepper over the top and serve.

Gerry's Tipster Tuna Casserole (When the Nag Breaks Down)

1 can tuna
6 oz. noodles
1 can mushroom soup
½ can milk (use water if you can't afford milk)
½ cup grated cheese (if you have any)

Heat oven to 325 degrees. Drain tuna. Cook noodles according to package, then drain. Combine tuna, noodles, soup and milk. Sprinkle with cheese and bake, in greased casserole dish, for 30 minutes.

Gerry's Bookie Beef Bourguignonne (When the Noble Beast
Romps Home)

6 tbsp. butter, divided
4 shallots, sliced
2 pounds lean beef, diced
2 tbsps. flour
1 tsp. salt
4 whole peppercorns
1 bay leaf
1 sprig thyme
1 bottle good red wine
½ pound mushrooms, sliced

In large saucepan, melt 3 tbsps. of butter. Sear beef until starting to brown, then add shallots and cook until beef is completely browned and shallots are translucent. Sprinkle with flour and stir to coat. Add salt, peppercorns, thyme and pour in enough wine to cover the beef. (Drink the rest while beef is cooking.) Cover and simmer for 1 ½ hours. Just before serving, melt remaining 3 tbsps. butter and cook mushrooms just until they have absorbed the butter. Add to beef, stir to combine and serve.

SIDE DISHES

Clarence Cornbread

¾ cup regular flour
2 ½ tsps. baking powder
1 tsp. sugar
½ tsp. salt
1 ¼ cups yellow corn meal
1 egg, beaten
2 tbsps. melted butter
1 cup milk

Heat oven to 425 degrees. Grease a 9-inch square baking pan and place in hot oven. Combine the flour, baking powder, sugar, salt and corn meal. Stir the melted butter and milk into the egg, then add the liquid mixture to the dry ingredients. Combine quickly and completely, but do *not* overbeat. Pour batter into hot pan and bake for 25 minutes. (Alternative cooking method: heat a 10-inch skillet over the campfire and follow instructions above. Bake, covered, in the coals for 30 minutes.)

Aggie's Fried Okra Two Ways

1 pound fresh okra (frozen, then thawed, will work in a pinch)
flour
peanut oil
salt

Rinse okra and cut into fairly thin slices, discarding tops. Do not bother to dry completely, just shake off most of the water. Cover bottom of large skillet with oil and set on medium-high heat. Put okra in large sieve or drainer and sprinkle lavishly with flour. Toss to coat completely. Fry,

stirring infrequently, until golden-brown and crispy. Sprinkle lightly with salt. (Variation: use fine-ground corn meal instead of flour and sprinkle with ¼ tsp. cayenne before cooking.)

Roasted Brussels Sprouts Two Ways

1 pound brussels sprouts
¼ cup peanut oil
¼ cup balsamic vinegar
salt

Heat oven to 400 degrees. Wash and pick over brussels sprouts, trimming off bottoms and discarding outer leaves. Cut large sprouts in half. Toss with peanut oil and place on baking sheet. Bake for 25 minutes, then sprinkle with balsamic vinegar. Return to oven for another 5 minutes. Salt to taste. (Alternative: add 1 tbsp. Dijon mustard instead of balsamic vinegar.)

Mashed Potatoes – Variations

6 potatoes, peeled and chunked
3 tbsp. butter
½ cup milk

Boil potatoes until tender, then drain well. Add butter and milk to potatoes and mash together.

Or add 4 oz. blue cheese instead of (or in addition to) butter. Or add mashed, roasted garlic cloves. Or add crumbled bacon. Or add canned fried onions. Or add chopped fresh dill. Or let cool, beat in 2 egg yolks and ½ cup cheddar, then 2 whipped egg whites and drop by spoonfuls into muffin cups and bake for 20 minutes at 350 degrees.

The Aunts' Corn Pudding

2 cups corn kernels
2 eggs, beaten
2 cups milk
2 tbsp. melted butter
¼ tsp. cayenne or 2 dashes Tabasco

Heat oven to 350 degrees. Combine all ingredients and pour into greased casserole dish. Bake for approximately 45 minutes, until pudding is firm (check by shaking casserole gently).

Give Peas a Chance – Variations

1 pound freshed shelled peas (or 1 package frozen)
butter
salt
pepper

Cook fresh peas in a steamer basket over boiling water for approximately ten minutes, until tender but still bright green. (Cook frozen peas as directed on package.) Add butter, salt and pepper to taste.

Or add chopped water chestnuts to the peas before cooking and crumbled bacon when peas are ready to be served. Or season with dill weed. Or add mushrooms and garlic cooked in butter. Or add creamed onions. Or add mayonnaise, chopped shallot, lemon juice and minced celery to cooled peas for Pea Salad. Or, if you have kids who don't like veggies (silly little brutes), thread the peas on ultra-thin skewers for Peash-ka-Bobs. But watch the little monsters to make sure they don't start acting out “The Princess Bride” with their food.

San Rio Rice

- 2 ½ cups cooked rice
- 1 can black beans, drained
- 1 tomato, diced
- 1 stalk celery, sliced
- 2 scallions, sliced
- ¼ cup salad oil
- 3 tbsp. lime juice
- 1 tsp. Dijon mustard
- ½ tsp. sugar
- ½ tsp. allspice
- ½ tsp. ground cumin

Combine cooked rice and beans. Fold in tomato, celery and scallions. Stir together oil, lime juice, mustard, sugar, allspice and cumin. Pour over rice salad and toss gently, but thoroughly. Serve as a side dish. For a main dish, add grilled shrimp marinated in garlic, ground ginger and oil.



Potato Salad Three Ways

2 pounds potatoes, peeled and chunked
3 hard-boiled eggs, chopped
1 stalk celery, sliced thinly
1/3 onion, minced
1/2 cup mayonnaise
2 tbsps. prepared mustard
black pepper to taste

Cook potatoes in salted water until easily pierced with fork. Drain thoroughly and cool. Combine gently with other ingredients. Or, add 1/4-1/2 cup chopped dill pickle instead of eggs. Or replace eggs with 2 tbsps. capers and use your favorite vinaigrette instead of mayo.

D.D. Drylinger's Elegant Ladies' Luncheon Salad

4 ripe avocados, halved and pitted
1 head butter lettuce
1/4 cup fresh-squeezed lemon juice
1 pound bay shrimp, rinsed and dried
1/4 cup minced chives with chive blossoms for garnish

Put 4 leaves butter lettuce in the center of a lovely china plate. Place an avocado half in the middle of the lettuce. Delicately add shrimp in an attractive mound to each avocado. Sprinkle with fresh lemon juice and chives adding chive blossoms to the side of the plate as a garnish. Offer freshly-ground black pepper. Serve with iced champagne if no one is driving home.

DESSERTS

Jailhouse Christmas Mince Cookies

1/3 cup vegetable shortening
dash vanilla extract
1/3 cup honey
1 egg
1 cup plus 1 tbsp. flour
dash salt
1/3 tsp. baking soda
1/3 cup chopped walnuts
1/2 cup mincemeat, drained if juicy

Heat oven to 350 degrees and grease a large cookie sheet. Cream shortening, then add vanilla, honey and egg. Beat well. Combine flour, salt and baking soda, then add to egg mixture. Mix together thoroughly, then add nuts and mincemeat. Stir well, then use a teaspoon to drop mixture onto cookie sheet. Bake for approximately 10 minutes, or until golden-brown. Cool on a wire rack.

The Aunts' Jam Cakes

1/2 cup butter
1/2 cup brown sugar
1 egg
1/2 tsp. vanilla extract
1 tbsp. ground cinnamon
1 sifted cup regular flour
1/2 tsp. salt

Cream butter and sugar together. Beat in the egg, vanilla, cinnamon, flour and salt. Chill for several hours.

Heat oven to 375 degrees. Shape dough into 1-inch balls and flatten slightly. Place on greased cookie sheet and bake for 5 minutes. Remove from oven and, with thumb, make a small depression in the center of each cookie. Bake for an additional 8 minutes, then cool on wire rack. Remove from rack and fill depressions with home-made raspberry jam. Serve with Champagne and Schnapps Punch (see recipe page 3).



Millie's Farewell Lemon Cookies

¼ pound butter (1 stick)
¾ cup sugar
1 egg
½ tsp. lemon extract
2 tsps. grated lemon rind
1 tbsp. milk
1 ¼ cups regular flour
pinch salt
¼ tsp. baking powder

Heat oven to 350 degrees. Cream butter, gradually adding sugar. Beat until light, then add egg, lemon extract, lemon rind and milk. Beat well. In separate bowl, combine flour, salt and baking powder. Add to butter mixture, combining

thoroughly. Place teaspoons of mixture one inch apart on cookie sheets and bake until golden-brown, approximately 8-10 minutes. Serve with milk on the patio.

Pumpkin Cobbler

¼ cup melted butter
1 cup plus one tbsp. regular flour, divided
2 ½ cups sugar, divided
½ cup brown sugar
1 tsp. vanilla extract
2 cups milk, divided
4 tsp. baking powder
2 eggs, beaten well
3 cups canned pumpkin
1 tsp. ground cinnamon
1 tsp. ground ginger
1 tsp. ground cloves
1 tsp. ground nutmeg
1 tsp. salt

Heat oven to 350 degrees. Pour melted butter into 9x11” glass baking pan. Combine 1 cup flour, 1 cup sugar, vanilla, 1 cup milk and baking powder. Pour evenly over butter in pan.

Beat together remaining ingredients (eggs, milk, pumpkin, sugar, brown sugar, 1 tbsp. flour and spices). Pour evenly over batter in pan. Bake for 1 ¼ hours. Allow to cool before serving.

CHRISTMAS IN WORDEN

Relish Tray

Arrange on a platter attractively:

pickled beets
celery stalks
carrot sticks
radishes
olives
home-made cucumber pickles
marinated mushrooms

Stuffed Turkey

1 12-pound hen turkey
1 recipe cornbread stuffing (see below)
butter

Heat oven to 325 degrees. Rinse and dry the turkey. Stuff turkey and truss securely. Rub all over with softened butter, then place in rack in roasting pan. Roast for 3 hours, basting every 20 minutes. Cover breast with foil if it browns too quickly. When turkey is done, remove to a platter and allow to rest for 15 minutes before carving.

Corn Bread Stuffing

2 cups celery, chopped
2 cups bell pepper, chopped
1 cup onion, chopped
 $\frac{3}{4}$ cup butter, melted
5 cups crumbled cornbread (see recipe page 25)
5 cups crumbled toasted white bread
2 $\frac{1}{2}$ tsp. poultry seasoning
1 $\frac{1}{4}$ tsp. sage
Salt and pepper

Saute celery, onion and green pepper in butter until soft, about 10 minutes. In a large bowl, add cooked vegetables to combined breads and seasonings. Mix lightly. (Note: Add water or broth from boiled turkey giblets for moister stuffing.)

Creamed Onions

1 pound small boiling onions, peeled
2 tbsps. butter
2 tbsps. flour
1 $\frac{1}{4}$ cup milk, warmed
 $\frac{1}{4}$ tsp. nutmeg

Simmer whole onions for 15-20 minutes, until tender. Meanwhile, in saucepan, melt butter. Stir flour into butter and cook, stirring, for 2 minutes. Add milk, continuing to stir. Slowly bring to boil, stirring constantly as sauce thickens. Remove from heat once mixture has just reached boil, then add nutmeg. Pour over onions and serve.

Lima Beans

1 pound small dried limas
1 tbsp. sugar
1 tbsp. dry mustard
pinch salt
pinch paprika
6 rashers bacon

Soak limas in water to cover overnight. Next day, drain and cover in fresh water. Bring to boil and simmer limas for 30 minutes. Drain, reserving cooking water. Heat oven to 325 degrees and grease 9-inch square pan. Combine sugar, salt, mustard and paprika. Layer beans in pan with seasonings. Place bacon on top of beans and fill pan with reserved cooking water to level of bacon. Bake for 1 ½ to 2 hours, until beans are very tender.

Sweet Potato Pie

6 sweet potatoes (*not* yams)
½ cup brown sugar
2 eggs, beaten
1/3 cup milk
½ cup butter, melted
9 marshmallows

Boil sweet potatoes for 30-45 minutes, until soft. Allow to cool, then peel and mash. Combine with brown sugar, eggs, milk and butter. Beat until smooth and spread in baking dish. Heat oven to 350 degrees and bake sweet potatoes for 20 minutes. Remove from oven and place marshmallows on surface. Return to oven and bake 5-10 more minutes, until marshmallows are golden-brown.

Light Rolls

1 package dry yeast
¼ cup warm water
4 tbsp. butter (½ stick), softened
1 tbsp. sugar
½ tsp. salt
1 egg, beaten
¾ cup milk, warmed
2 cups regular flour

In large bowl, pour warm water over yeast and allow to stand for 5 minutes. Add butter, sugar, salt, egg and milk and beat well. Add flour and beat until thoroughly combined. Cover bowl and allow dough to rise for approximately one hour. Stir dough down. Place dough in buttered muffin tins (filling only half-way). Cover and allow to rise a second time, approximately 30 minutes. Heat oven to 400 degrees and bake rolls for 15-20 minutes.

We Wish You a Merry Fruitcake

¼ pound butter (1 stick)
1 cup sugar
½ cup brown sugar
4 eggs, beaten
½ cup milk
½ cup honey
2 ¼ cups regular flour
½ tsp. baking soda

1 tsp. ground cinnamon
1 tsp. allspice
8 oz. candied citron

Heat oven to 350 degrees. Butter and flour one loaf pan. Cream the butter until light, then add sugar in batches, beating in between. Add beaten eggs to butter mixture and combine thoroughly. Add milk and honey and beat again. Add flour, baking soda and spices to mixture and beat again. Fold in citron and combine completely. Pour mixture into pan and bake for approximately 55 minutes, checking for doneness with toothpick. Allow to cool in pan, then turn onto wire rack. When cake is completely cool, wrap with brandy-soaked cheesecloth then aluminum foil.



FAN FAVORITES

We owe a big thank-you to the fans who generously contributed their recipes to this cookbook. Originally, we planned a virtual bar-b-que at Gull's Way and these kind folks volunteered to bring the following dishes to share with the rest of us. Now, we're very pleased that they're sharing family favorites with everyone. Thank you all!

Taco Salad

Lyn Whitenight

head of lettuce chopped or a bag of salad green
tortilla chips or taco shells broken/crunched
1 -2 lbs. of hamburger
a packet of taco seasoning
jar of salsa
grape tomatoes (cut in halves)
shredded cheddar cheese

Brown your hamburger and add taco seasoning packet with water and let simmer for 15 minutes. In the meantime crunch up the tortilla chips in the bottom of a 9 x 13" pan and chop a head of lettuce. When taco seasoned hamburger is ready put over tortilla chips, then add your lettuce, top with salsa, then top with shredded cheddar cheese and garnish with grape tomatoes .

Grilled Shrimp

Judy S.

2 lbs fresh, raw, shrimp, peeled and deveined

Marinade:

1/4 cup olive oil

1/2 teaspoon *each*, dried parsley, thyme and cilantro (or fresh herbs to taste)

3 Tablespoons lemon juice

3 large cloves garlic, crushed

1 Tablespoon minced shallots

salt/pepper

Mix the marinade ingredients together. Skewer shrimp and place in a shallow pan. Pour marinade over and let sit in fridge at least 1 hour. Grill over medium heat. Serve with melted butter and lemon wedges.

Serves 4

Marinated Vegetables

Judy S.

About 5-6 cups mixed fresh vegetables such as yellow/zucchini squash, broccoli, cauliflower, sugar or snap peas (in the shell), carrots (baby carrots work well too), eggplant, cherry or grape tomatoes, fresh green beans, green onions cut in 1" long pieces or whatever your favorites are!

1 envelope Good Seasons *ZESTY* Italian Salad dressing mix

1/3 cup olive or canola oil-again your choice

pinch salt

fresh pepper to taste

In a large bowl, toss the veggies with the oil to coat. Add

dressing mix with salt and fresh pepper, toss till dressing is well distributed. Let sit for at least 30 minutes. Place veggies in a large grilling basket and grill over medium heat to desired doneness (we like ours a bit crispy), stirring frequently anywhere about 8-10 minutes.

Broccoli and Rice Casserole

Susan Bishoff

1 stick butter
8 oz. Velveeta
1 can mushroom soup
1 can water
1 package frozen broccoli
1 cup chopped celery
1 large onion, chopped
2 cups Minute Rice

Melt butter in large saucepan. Add cheese and melt. Add soup and water and stir well. Once mixed, add chopped broccoli and stir until broccoli has thawed; and mixed throughout mixture. Add chopped onions, celery and rice. Pour into casserole dish and bake at 350 degrees for 1 hour, stirring after 30 minutes.

Note: onions and celery may be omitted as preferred.

Jumbo Seafood Shells

Karie

1 package jumbo shells
2 cans crabmeat
2 cups shrimp (cut up in smaller pieces, frozen is fine if you defrost and rinse)
2 cups shredded Swiss cheese
1 cup mayonaise
garlic powder
onion powder

Cook shells and rinse to cool. Mix all other ingredients. Scoop and fill shells. Serve cold.

Note: Real chopped onions or minced onions may be used in place of onion powder if you prefer. Low calorie mayonaise can be used without drastically changing the taste. Do not use garlic or onion salt, it will make it taste too salty.

Marinade for Steak

Liz Tucker

1 1/2 parts ketchup to 1 part Lea & Perrins
ground pepper to taste (I use quite a bit)
a dash of lemon juice if desired.

The ketchup thickens it up while the Lea & Perrins and ground pepper spice it up. For those with a spicier taste, you could also add a dash of Tabasco. Slab the marinade on the steaks about fifteen to thirty minutes before grilling.

Grilled Skirt Steak

Liz Tucker

With this marinade, we usually grill the steaks (strip steaks work best) over a charcoal grill, NOT gas! It does make a difference, believe me. You want a decent layer of fat along the edge of the steak so that it can melt and spittle into the coals, increasing the flavor of the steak. The meat should be about inch to an inch and a half thick. You grill them on both sides equally, reapplying the marinade frequently as the meat cooks. I prefer my steaks medium rare, the nice pink center. Put a bowl of the marinade on the table for use by your diners. It's really, really good!

Oat and Fruit Loaf

Kelly

1 cup rolled oats or untoasted muesli

½ - ¾ cup of sugar.....raw sugar is good and I find ½ cup sweet enough

½ cup mixed dried fruit or just sultanas

Mixed spices [about ½ teaspoon] or cinnamon

Sesame seeds, linseeds [I think you call them flaxseeds], ground almonds, sunflower seeds.....all these are optional.

You can put in nuts too if you like. Depends on what you enjoy

1 cup milk

Vanilla essence [about ½ teaspoon]

1 – 1 ½ cups self-raising flour.

Mix all the dry ingredients together in a large bowl. Add milk and vanilla. Add flour so that mixture is quite thick. Cook in a rectangular baking tin at 350 degrees for about 1 hour. It's probably best to check progress after 50 or 55

mins. I use baking paper to stop the loaf from sticking to the tin. The loaf is best served with butter or margarine and can be eaten hot or cold. I even ate it as a pudding with cream once and it was yummy!!!!

Peanut Butter Pie
Susan Bishoff

16 oz. cream cheese
16 oz. container Cool Whip
18 oz. jar of peanut butter
½ cup powdered sugar
2 pie shells
Reeses Peanut Butter Cups

Beat cream cheese and sugar together until smooth. Add Cool Whip and peanut butter (putting peanut butter for 60 seconds to help it mix easier). Spoon mixture into pie shells and top with Peanut Butter Cups.

Chocolate Rum Cheesecake
Jadzia3999

1 1/4 cup Graham cracker crumbs
3/4 cup Sugar
2 tbsp. Sugar
1/4 cup Unsalted butter, melted
6 oz. Semisweet chocolate
1/4 cup Rum
1 lb. Cream cheese
1/2 cup Sour cream

1 tbsp. Vanilla extract
5 Eggs

Preheat oven to 325 degrees. Butter inside of springform pan well & cover the outside (bottom & sides) with a sheet of heavy-duty aluminum foil, shiny side out. This reflects heat away from cheesecake & prevents it from baking too fast & becoming overcooked. Mix graham cracker crumbs with 2 tb of the sugar & add melted butter. Press evenly on bottom & sides of pan; refrigerate until ready to use. Cut chocolate into small pieces. Melt in microwave; combine with rum. Set aside. Beat cream cheese with electric mixer until light & fluffy. Gradually beat in sugar, sour cream & vanilla. Add eggs, one at a time. Mix well. Place bowl over a pan of hot water & mix until smooth (do not let water touch bottom of bowl). Pour about 1 1/4 cups of this batter into a separate bowl & set aside. Whisk remaining batter w/the chocolate, then stir over hot water until smooth. Take springform pan from refrigerator & fill w/chocolate batter. Gently pour plain batter over top & make swirls down into the chocolate batter with a fork. Place on middle rack of oven & bake for 50 minutes. Cool to room temp, remove foil & rim of pan & refrigerate overnight.

Killer Brownies

Judy S.

1 ½ sticks **butter**, melted
1 can sweetened condensed milk (NOT evaporated)
1 box German Chocolate (or Devil's Food) cake mix
1 egg
1 bag caramel candies-unwrapped
1 6 oz package chocolate chips
1 cup chopped walnuts

Pour cake mix in a medium bowl. Add melted butter, ½ can sweetened condensed milk (reserve the other half), and 1 egg slightly beaten. Mix by hand till combined. Spread ½ of the dough in a 9 x 13" pan and bake @ 350 for 6-7 minutes. Take out and let cool. Meanwhile, melt caramel candies with the other half of the can of milk.. Sprinkle the chocolate chips over the warm dough and top with the melted caramel mixture. Sprinkle the nuts over that. Drop the rest of the dough, by spoonfuls over this (it will spread while baking). Bake an additional 20 to 25 minutes. Cut into squares and keep in a sealed container (they also freeze really well).

Cinnamon Baked Pears with Berry Stuffing Pony

10 Fresh, Hard Pears
1 Fresh Lemon (for Juice)
Ground Cinnamon

Baking the Pears:

1. Do **not** peel pears.
2. Cut pears in half lengthwise to make pear-shaped "containers." Carefully scoop out the seeds and core, leaving a uniform "shell" of approximately 3/4 inch.
3. Completely coat the inner surface and "shell wall" of each pear container with fresh lemon juice to prevent discoloration.
4. Sprinkle each pear container lightly with ground cinnamon.
5. Preheat oven to 350 degrees F. In a roasting or baking pan, bake the pears for approximately 15 minutes, allowing the pears to soften from hard to firm. If the pears become too soft, they will not retain the berry filling.
6. Remove the pan from the oven and set aside to cool.

Boiling the Berries:

1 Cup Fresh, Whole Blueberries (or Raspberries)
2 Tablespoons Brown Sugar or Honey (1 Tablespoon, if
Using Raspberries)
1/4 Cup and 1 Tablespoon Water
1 Can of Spray Whipped Cream or 1 Container of Vanilla
Yogurt
1 Jar of Fresh Clover or Wildflower Honey

1. Wash raw berries and remove any remaining leaves or
stems. 2. In a deep pot, bring berries, sugar or honey, and
water to a quick boil. Berries may rise to the surface and
pop. 3. Remove pot from heat when approximately one third
of berries have popped or when berries become so soft they
start to fall apart. Drain off water and set the pot aside to
cool. 4. Remove lid from jar of honey and warm jar in
microwave oven for 30 to 45 seconds. 5. Spoon
approximately 1 teaspoon of boiled berries into the hollow of
each pear container. Top with a dollop of whipped cream or
vanilla yogurt, and drizzle with warm honey. *Voila!*

Chocolate Éclair Cake

Lyn Whitenight

1 lb graham crackers
2 small boxes instant vanilla pudding
3½ cups cold milk
9 oz Cool Whip
2 squares Baker's chocolate (I use semi-sweet morsels)
2 tsp white Karo
2 tsp vanilla
2 Tbsp butter or margarine
1½ cups powder sugar
3 Tbsp milk

Butter bottom of 9'13 cake pan. Mix pudding and milk,
blend in Cool Whip. Layer bottom of pan with graham

crackers, then pour half of the pudding mixture over the crackers. Add another layer of crackers over the mixture, pour other half of the mixture on top and then add another layer of graham crackers. Melt together Baker's chocolate, white Karo, vanilla and butter. Add powder sugar and milk to chocolate mixture, pour chocolate mixture over the top.

Best when made at least 24 hours before serving.



*For good times with good friends;
Thanks for your support.*