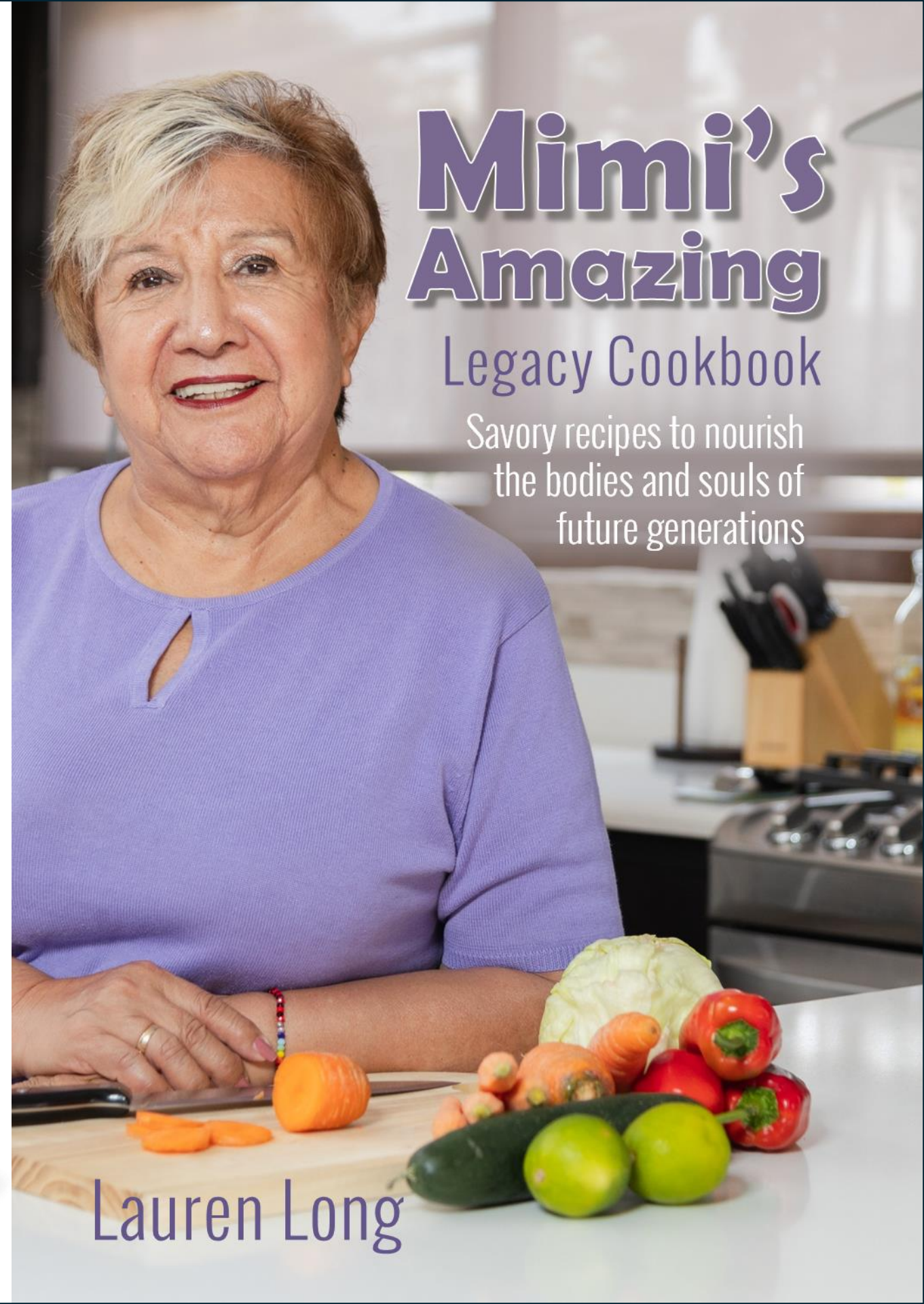
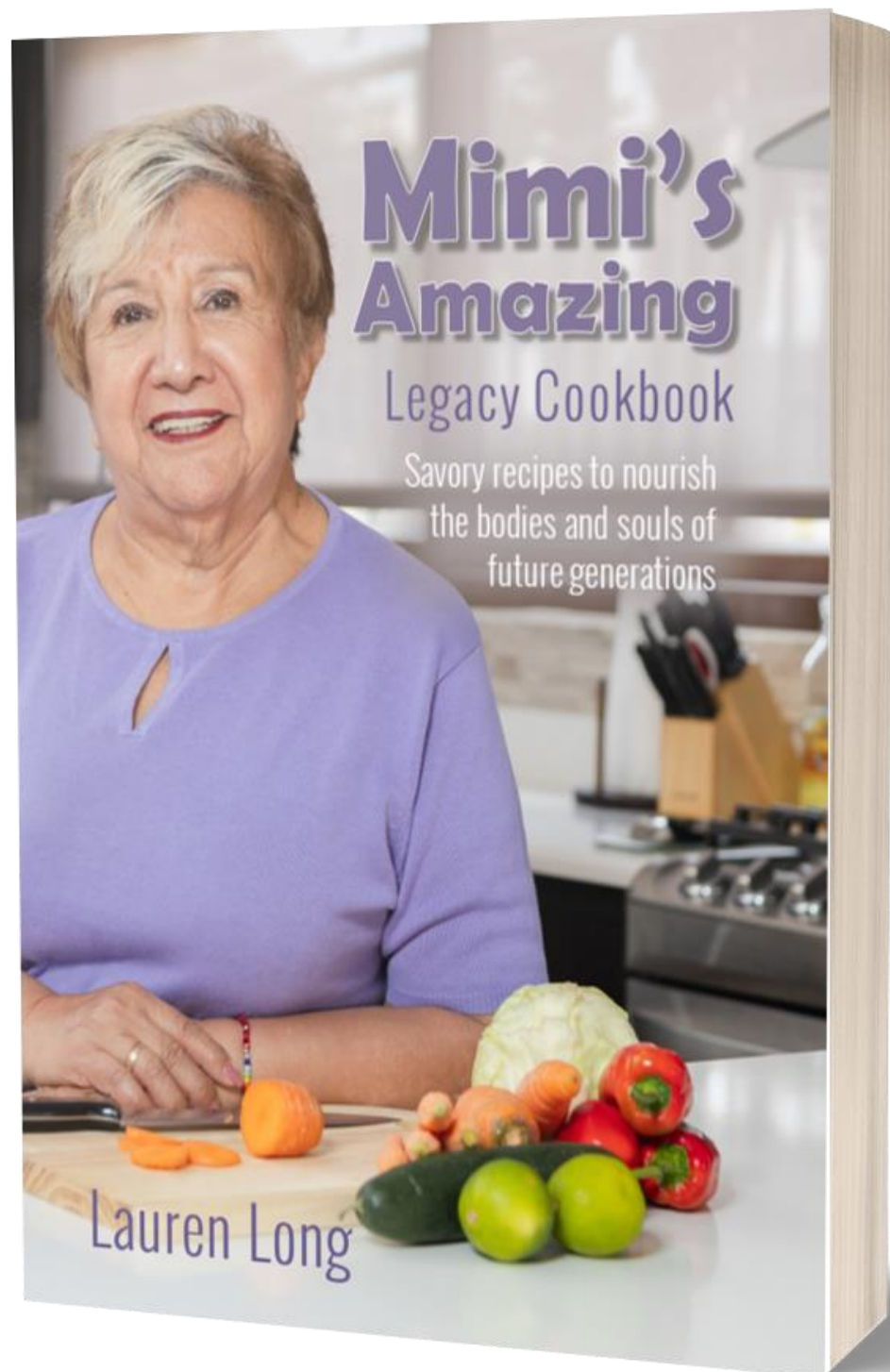


Sample Pages from Mimi's
Amazing Legacy Cookbook
(7" x 10" Format)



Mimi's Amazing

Legacy Cookbook

Savory recipes to nourish
the bodies and souls of
future generations

Lauren Long

Recipe for Mimi's Kitchen

- 1 cup of Patience
- 1 cup of Kindness
- 2 cups of Hugs
- 1 slice of Tenderness
- 3 spoons of Kisses
- 1 cup of Forgiveness
- 1 cup of Tolerance

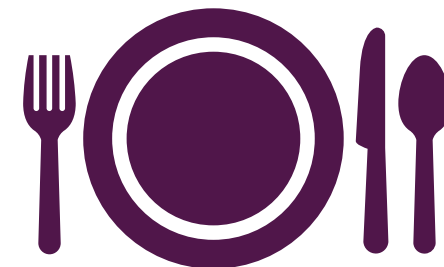
Stir in Lots of
Unconditional

LOVE!



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Artichoke Casserole

- 2 large cans French style string beans
- 1 cup Italian bread crumbs
- ½ cup Olive oil
- ½ cup Parmesan cheese
- 1 cab Artichoke hearts
- Season to taste adding garlic salt



Chop artichoke hearts very fine.
Add all ingredients in a casserole dish
and sprinkle with bread crumbs on top.
Cover dish and bake at 350 degrees for 45 minutes.

"My Italian father loved this dish.
He said it reminded him of his
childhood in Rome."

- Mimi



Mimi's Amazing Desserts





Legacy Pictures

Picture taken in Italy (1916) of Mary Serio (on left) who is the sister of my granny Gaetana. She is with her cousins Lucy and Frank Serio who went to America shortly after this picture was taken.



Picture taken in New Orleans (1955). From left to right, Talmadge Lepre (Frank's son-in-law), Buddy Serio (Frank's son), Frank Paul Serio and Junius Gros (Frank's son-in-law).



Apple Crum Coffee Cake

2½ c. Flour
 1 tablespoon baking powder
 2 teaspoons baking soda
 2 teaspoons vanilla
 4 large eggs
 1 cup margarine, soft
 16 oz. sour cream
 3 medium size apples (sliced)
 1½ cup sugar

"This recipe was given to me by my mother. It was a family favorite that was a treat for special occasions."

- Mimi

Mix margarine with 1½ cup sugar then add sour cream with remaining ingredients. Beat on low 1 minute. Place a majority of the apples at the bottom of a greased pan. Add mixture on top with the rest of the apples. Add crumble topping. Bake at 350 degrees for 45 minutes. Cool for 10 minutes.