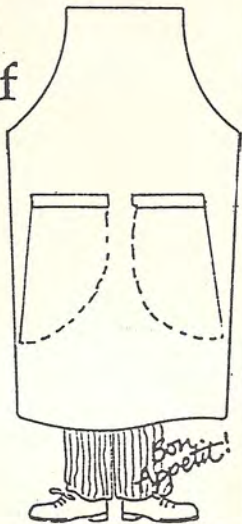
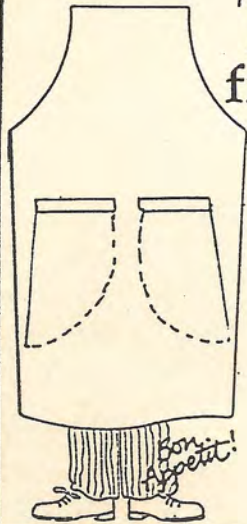


TASTINGS
from the kitchens of

FOOD LOVERS
at the
DANBURY
LIBRARY



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BLUE CHEESE BALL

1 8-ounce package cream cheese, softened
2 ounces blue cheese, crumbled
1 tablespoon minced onion
2 tablespoons minced celery
1 tablespoon mayonnaise
chopped nuts or minced parsley for garnish

Mix ingredients and form into a ball. Roll in chopped nuts or in minced parsley. This recipe doubles easily for large groups. Serve with bland crackers, such as Bremner Wafers.

Jean Whitham
Bank of Film & Art

CRAB DIP

12 ounces cream cheese	3 ounces catsup
2 teaspoons of grated onion	3 ounces horseradish
2 tablespoons of Worcestershire sauce	1/2 pound crabmeat
1 tablespoon of lemon juice	parsley to garnish
1/2 teaspoon garlic powder	

Mix together the cream cheese, onion, Worcestershire sauce, lemon juice and garlic powder and spread evenly in the bottom of an 8" pie plate. Combine the catsup and horseradish and spread that over the first layer. Spread crabmeat on top and garnish with parsley. Bake at 350 degrees for 10 minutes.

Joann Smith
Reference

CURRY & CAPER DIP

1/2 cup sour cream	1 tablespoon snipped parsley
1 cup mayonnaise	1 tablespoon grated onion
1 teaspoon crushed salad herbs	1 1/2 teaspoons lemon juice
1/4 teaspoon salt	1/2 teaspoon Worcestershire sauce
1/2 teaspoon curry	2-4 teaspoons drained capers

Combine ingredients and chill 2 hours. Serve with assorted fresh vegetables.

Jean Whitham
Bank of Film & Art

EASY LIVER PATE

8 ounces liverwurst
2 tablespoons soft butter or margarine
1/4 teaspoon Worcestershire sauce
1 tablespoon very thinly sliced green onions
2 tablespoons crumbled bacon
1 3-ounce package cream cheese, softened

Mash liverwurst. Blend in next four ingredients. Turn out onto wax paper. Form a ball. Chill half an hour. Spread top and sides with cream cheese. Chill half an hour longer. Serve with snack crackers. Makes about 12 ounces pate.

Rose Marie Zaharek
Junior Library

TEX-MEX PIE

3 medium size ripe avocados	1 cup shredded cheddar cheese
1 teaspoon lemon juice	6 ounce can pitted black olives
1/4 teaspoon salt & pepper to taste	2 cans Fritos bean dip
1 cup sour cream	1 bunch scallions
1/2 cup mayonnaise	3 medium tomatoes, cored, seeded
1 package Wicks Fowler taco seasoning mix	and diced

Mash peeled avocados with fork and lemon juice. Mix sour cream, mayonnaise and taco mix. Spread bean dip on pie plate. Layer avocado mixture on top. Pour sour cream mixture on top. Chop scallions and sprinkle on top. Dice tomatoes and sprinkle on top. Slice olives and sprinkle on top. Sprinkle shredded cheese on top. Serve with Anhauser chips.

Marian Rose
Junior Library

FISH CHOWDER

2 to 2 1/2 pounds haddock, cod or cusk	1 teaspoon salt
5 tablespoons butter	1/4 teaspoon pepper
3 medium onions, diced	1 quart water
4 cups raw potato, diced	1 can evaporated milk (12 ounces)

Saute onions in butter. Add water and potatoes. Cook for 10 minutes. Check fish for bones, chunk, and add seasonings to mixture. Cook until tender. Best when refrigerated over night. Add milk when reheating.
DO NOT BOIL.

Brenda Oates
Technical Services

LOBSTER STEW

meat from 2 pounds live lobster - medium sized pieces
1/2 cup butter
1 quart milk
tomalley
coral if preferred (or available)

Simmer tomalley and coral in butter for 7-8 minutes. Add chunks of lobster. Simmer for 10 minutes on low heat. Remove from heat and cool a bit. On low heat, very slowly add milk, stirring constantly.

Stew is best when it is aged. If possible, let stew stand (refrigerated) for 5-6 hours, or better yet 2 days. DO NOT BOIL when reheating.

Brenda Oates
Technical Services

OLD YANKEE CHESTNUT SOUP

1 pound chestnuts, roasted & shelled	4 cups skim milk
1/4 cup parsley	4 cups water
2 ounces toasted onion flakes	1/4 pound sweet butter
1 tablespoon salt	
1/2 teaspoon pepper	

Mix all ingredients except butter in blender. Put all ingredients, including butter in saucepan and cook for 10 minutes, or until soup-like. Flavoring may be varied by adding mushrooms, dill, garlic, et cetera.

Ann Wicks
Technical Services

NUT CREAM SOUP

2 cups chopped nuts	1 medium onion, chopped
2 cups milk	1 large stalk celery, chopped
1 small bay leaf	2 tablespoons butter
1/4 teaspoon thyme	2 tablespoons flour
1/4 teaspoon basil	3 cups chicken stock
2 tablespoons chopped parsley	2 tablespoons dry sherry
chopped chives or finely grated lemon peel	

Place the nuts in small saucepan, cover with water. Boil for 3 minutes, drain off water. Pour milk over the nuts, add bay leaf, thyme, basil, parsley. Heat to scalding, remove from heat, cover and set aside for 20 minutes.

In another small saucepan, saute onion and celery in butter until limp. Sprinkle the flour over and mix with a whisk or wooden spoon, continuing to cook over medium heat a few minutes. Add stock, simmer 10 minutes.

Remove bay leaf from first mixture; add two mixtures together and puree in blender or food processor in batches. Return pureed soup to a pan, add sherry. Heat, being sure not to boil. Serves 6.

Elegant, rich yet light.

Experiment with different kinds of nuts:

walnuts for a classic, somewhat bitter taste

raw cashews for a sweet, nutty taste

pecans for a please-everyone choice

almonds for a very delectae flavor, perfect for a meal starring chicken or veal.

June Canavan
Bank of Film & Art

POTATO SOUP

4 medium potatoes, sliced
1 medium onion, coarsely chopped
1 quart water or chicken stock
2 teaspoons curry powder
1 teaspoon salt

Freshly ground black pepper
2 bay leaves
2 tablespoons butter
2 tablespoons flour
1/2 to 1 quart milk

Put first 7 ingredients into a pot. Bring to a boil and cook for 20 minutes. Put through food mill, strainer or blender. Melt butter, stir in flour, add pureed mixture and cook until thickened. Add milk to bring soup to desired consistency, correct seasoning, bring to boiling point and serve.

Kitty Bacich
Bank of Film & Art

SAVORY LENTIL POTAGE

1 cup dry lentils
1/2 cup dry brown rice
2 tablespoons oil
1 medium onion, chopped
6 cups boiling water (use less if using crockpot)
1 can (9 ounce) stewed tomatoes, cut up

1/3 cup tomato paste
or
1/3 cup tomato puree
1 1/2 teaspoon salt
1/4 teaspoon sweet basil
1/4 teaspoon thyme

Add lentils, rice, oil and onion to boiling water; simmer until done. Add remaining ingredients; simmer a few minutes to blend flavors. Taste-test for salt and add water for desired consistency. Soup should be fairly thick. If you use the crockpot, dump all the ingredients in, cook on low all day or on high for several hours. Try this on a cold winter's day! It's healthy and nutritious!

Bea Golub
Reference

BARBECUE SAUCE

1 medium onion, sliced
2 tablespoons oil
juice of 1 lemon
2 tablespoons vinegar
2 tablespoons brown sugar

1 tablespoon Worcestershire
12 ounces chili sauce
1/2 cup water
salt and pepper to taste

Saute the onion in the oil until it is transparent. Add the other ingredients. Cook over medium heat for 20 minutes. Pour over ribs or chicken. Delicious!

Joann Smith
Reference

ALL WHITE SALAD

Equal portions of:

Endive - thinly sliced
Inner leaves of Boston lettuce
Hearts of palm - thinly sliced
Cucumber - peeled and thinly sliced
Scallions - finely chopped
Hearts of celery - finely chopped
Grana cheese - thinly sliced or grated

On individual salad plates arrange all of the above and dress with a mild dijon vinaigrette dressing.

Terry Flagg
Bank of Film & Art

COLE SLAW

1 medium head of cabbage, finely sliced
3 large carrots, shredded

Dressing:

1 1/2 cups mayonnaise
3 tablespoons vinegar
3 tablespoons sugar

1 teaspoon prepared mustard
1/2 teaspoon salt
dash of pepper & garlic powder

Mix cabbage and carrots with dressing. Chill well before serving.

Barbara Rossini
Reference

CUCUMBER SALAD UBORKA SALATA - HUNGARIAN

2 medium cucumbers, washed, pared and thinly sliced
2 teaspoons salt Mix lightly and set aside for 1 hour.

3 tablespoons of vinegar 1/4 teaspoon of paprika
3 tablespoons of water 1/2 clove garlic, minced
1/2 teaspoon of sugar 1/2 to 1 cup sour cream

Squeeze the cucumber slices. Discarding the liquid and put into a bowl. Pour the vinegar mixture over the cucumbers and toss lightly together. Sprinkle paprika over cucumbers. Add sour cream to taste. Refrigerate for 1 to 2 hours. Serves 6-8.

Rita Mohacsi
Bank of Film & Art

STRAWBERRY GELATIN SALAD

2 packages strawberry gelatin	1 pint sour cream or plain yogurt
1 (16 ounce) package frozen strawberries	2 to 3 mashed bananas
1 can (large) crushed pineapple, drained	handful of walnuts

In mixing bowl, dissolve gelatin in 1 1/2 cups boiling water, add whole box of thawed strawberries; drain pineapple. Add bananas and handful of walnuts. Mix all ingredients and put 1/2 into dish. Chill until set. Spread sour cream over the top and add remaining gelatin mixture. Chill until set. Recommend 11"-7"-inch oblong dish. Setting takes about 30 minutes. Frozen raspberries and raspberry Jello may be used instead. Sour cream at room temperature is easier to spread.

Rose Marie Zaharek
Junior Department

WALDORF CHICKEN SALAD

1 1/4 cups diced cooked chicken	dash pepper
1/2 cup chopped celery	1/4 cup sour cream
1/2 cup chopped green pepper	1/2 cup nuts
1/4 cup chopped unpared apple	

Combine all ingredients. Chill. Serves 4.

Rose Marie Zaharek
Junior Department

them in a buttered shallow gratin dish just large enough to hold them and pour 1 cup brown stock mixed with 1/2 cup dry white wine over them. Dot onions with butter and bake the onions at 350 degrees for 45 minutes, basting occasionally. Reduce juice by half and pour over onions and sprinkle with parsley. Serves 8.

Terry Flagg
Bank of Film & Art

BAKED STUFFED ONIONS

8 large onions
1/4 cup olive oil
1/2 pound sausage, crumbled
1 1/4 cups soft bread crumbs
1/2 cup light cream

1/4 cup chopped parsley
1/4 teaspoon thyme
salt & pepper to taste
1 cup brown stock
1/2 cup dry white wine

Scoop out centers of 8 large peeled onions, leaving a shell 1/4" thick. Chop centers to make 1 1/2 cups. Blanch the onion cases in boiling water for 5 minutes and drain on rack upside down. Saute chopped onion in 1/4 cup olive oil until lightly colored; saute sausage until it is no longer pink. Add 1 1/4 cup soft bread crumbs, soaked in 1/2 cup light cream and squeezed. Simmer the stuffing, stirring for 5 minutes and season it with 1/4 cup chopped parsley, thyme and salt and pepper. Season the onion shells lightly with salt and pepper and fill them with the stuffing. Arrange

BROCCOLI A LA SAN FRANCISCO

2 pounds broccoli
2 tablespoons butter
parmesan cheese
3 tablespoons butter
3 tablespoons flour
salt, cayenne pepper
celery salt

1 cup milk
1 tablespoon lemon juice
3 tablespoons orange juice
1 tablespoon grated orange rind
1 tablespoon grated lemon rind
heavy cream
blanched slivered almonds

Wash & trim broccoli, removing tough portions of stems with a vegetable peeler. Drain and quickly rinse in cold water to prevent further cooking. Drain thoroughly. Dip cooked broccoli in melted butter. Sprinkle liberally with grated paremesan. Arrange on a flameproof serving dish. Melt 3 tablespoons butter in saucepan, stir in flour, salt, cayenne and celery salt.

Cook 1 minute. Remove from heat and blend in milk. Return to heat and stir until mixture thickens and boils. Add juices, grated rinds and just enough cream to thin the sauce a bit and give it a creamy consistency. Spread carefully over broccoli. Bake in a hot oven at 425 degrees until sauce and almonds are both browned and dish is bubbling. Serves 6.

Terry Flagg
Bank of Film & Art

CALICO BEANS

- | | |
|---|------------------------|
| 1 pound bacon (cut-up) | 1 teaspoon salt |
| 1 pound ground beef | 1 teaspoon dry mustard |
| 1 cup chopped onions | 2 teaspoons vinegar |
| 1 pound 4 ounce can pork & beans,
undrained | 1/2 cup ketchup |
| | 3/4 cup brown sugar |
| 1 pound 4 ounce can of kidney beans, drained | |
| 1 pound 4 ounce can of lima kidney beans, drained | |
| 1 pound 4 ounce can of butter beans, drained | |

In a large pot cook bacon, reserve fat for sauteing onions until brown. Add lean ground beef and brown. Add flavorings and canned beans. Bake at 350 degrees for approximately one hour. Serves 10-12.

Liz Santore
Circulation

CARROTS PAROLT SARGAREPA

- | | |
|-------------------------------------|------------------------|
| 8 medium carrots 1/4" slices | 1/2 teaspoon salt |
| 1/4 cup butter or margerine | 1 cup quick meat broth |
| 2 teaspoons parsley, finely chopped | 1/4 cup water |
| 1 teaspoon sugar | 2 tablespoons flour |

In heavy 2 quart saucepan with tight fitting cover, melt butter. Add carrots, parsley, sugar and salt and cook until carrots are tender (about 20 minutes). Prepare meat broth. In a small screw top jar, combine water and flour, shake until blended. Remove carrots with slotted spoon from saucepan to warm bowl and cover. Pour reserved broth into saucepan; heat. Gradually add flour-water mixture, stirring constantly. Cook 3 to 5 minutes and pour over carrots.

Rita Mohacsi
Bank of Film & Art

JEANETTE'S MUSHROOMS

3 pounds fresh mushrooms	1/2 teaspoon of oregano
1/4 cup olive oil or vegetable oil	1/2 teaspoon fresh or dried basil
1 8- ounce can Italian tomatoes (crushed)	1 tablespoon parsley
2 cloves minced garlic	salt & pepper to taste

Clean and slice mushrooms, Parboil in 2 quarts water for 20 to 25 minutes. Drain and set aside. Heat oil in 12" skillet, add garlic and saute until golden. Stir in mushrooms and saute for 15 minutes. Add tomatoes, oregano, basil and parsley. Simmer for 15 minutes.

Jeanette Simone
Circulation

SPINACH PIE

1 package frozen spinach (chopped)	1 cup whole milk
cooked and well drained	3 cups flour
2 beaten eggs	1 teaspoon salt
1/2 stick butter, melted	1 teaspoon baking powder
1 pound Monterey Jack cheese, chopped	
optional green peppers, mushrooms, onions, tomatoes, etc.	

Combine all ingredients. Bake in 10" pie plate in a 375 degree oven for 45 minutes. Let set 5 minutes before serving.

Don Jacobsen
Adult Services

CHINESE ROAST PORK

3/4 pound pork tenderloin
1/4 cup soy sauce
1/4 cup brown sugar

1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon sherry

Make marinade using above ingredients. Add pork. Marinate for at least 3 hours turning frequently. Roast in 375 degree oven turning and basting until pork is done, 30-45 minutes. Slice into thin diagonal strips. Serve hot or cold.

Betsy McDonough
Library Director

DEVILED CRABMEAT

1 1/2 cups milk	1/2 teaspoon dry mustard
1 1/2 cups fresh bread crumbs	1/8 teaspoon cayenne
2 cups flaked crabmeat	1/2 cup butter melted
1 1/2 teaspoon salt	buttered bread crumbs
5 hard cooked eggs, separate yolks & whites	

Combine milk, bread crumbs and chopped egg whites. Mash egg yolks and add to crabmeat, salt, mustard, cayenne pepper and melted butter. Pour the combined mixtures into buttered oblong 6x10 baking dish. Sprinkle with bread crumbs. Bake in a hot oven 450 degrees for 15 minutes or until hot and bubbly. Serves 6.

Marge McGinness
Bank of Film & Art

FISH FILETS IN CREAM SAUCE

- 8-12 individual fish filets (flounder or sole)
- 1/2 cup mayonnaise (Hellmans or Hellmans Light)
- 1/2 cup sour cream
- 1 large sweet onion, sliced
- paprika

Oil flat glass or ceramic casserole and place fish filets to cover the bottom in one layer only. Do not overlay. Layer filets generously with sliced onions. Mix together sour cream and mayonnaise and spread evenly over entire dish. Sprinkle with paprika. Bake at 500 degrees for 10 minutes. Decorate with parsley and lemon wedges. Serve immediately.

Terry Flagg
Bank of Film & Art

HUNGARIAN CHICKEN PAPRIKASH

- | | |
|--------------------------------------|------------------------|
| 1 large chicken cut into neat pieces | 1 tomato |
| 2 medium or 1 large onion | 1 teaspoon salt |
| 3 ounces vegetable oil | 1 1/2 cups sour cream |
| 1 tablespoon paprika | 1 level teaspoon flour |
| 1 green pepper | |

Heat the vegetable oil in frying pan, fry finely chopped onions until golden yellow. Add paprika, salt and cut chicken. Stir. Cover and allow to simmer slowly. After 1/2 hour add tomato and green pepper. When meat is tender, sprinkle the chicken with a level teaspoon flour, and add sour cream. Cook slowly 10 minutes more. Serve paprikash in a deep round dish garnish with galushka dumplings. Sprinkle with parsley and paprika.

Rita Mohacsi
Bank of Film & Art

GALUSHKA DUMPLINGS

17 1/2 ounces of flour
salt

2 small eggs or 1 large egg
3 ounces vegetable oil

Sift the flour into a bowl. Make a hollow in the middle of the flour, crack the eggs into the hollow, add salt and add water in small portions while you beat the the flour, eggs and water with a wooden spoon into a semi-soft dough. The dough should easily come off the spoon. Boil 3 quarts of salted water in a large pot. Heat the vegetable oil in another pan. Using a dampened chopping board and wet knife, cut the dough into strips, then into smaller pieces and place into the boiling water. As the dumplings boil, they will come to the surface of the water. Remove them with a slotted spoon, rinse them and place them into the hot vegetable oil. Add the next portion of dumplings to the boiling water until all the dough is done.

Rita Mohacsi
Bank of Film & Art

LIGHT MEAT LOAF

3 cups high protein cereal
1 cup skim milk
2 eggs
2 pounds ground round
salt and garlic salt and pepper to taste

1 cup grated raw carrots
1/2 cup chopped onions
1/4 cup parsley
1 tablespoon Worcestershire sauce

Combine cereal and milk. Stir in the eggs. Add remaining ingredients and mix lightly. Shape in a baking pan. Bake 1 hour at 350 degrees. Serves 10.

Laura Eisenberg
Junior Library

ROMAN CHICKEN PARMIGIANA

- | | |
|--|------------------------------------|
| 1 package frozen chopped spinach, thawed | 4 chicken breast filets |
| 3/4 cup ricotta cheese | 1 egg, slightly beaten |
| 1/2 cup grated Parmesan cheese | 1/2 cup Italian style bread crumbs |
| 1/2 teaspoon grated garlic | 2 tablespoons butter or margarine |
| 1/8 teaspoon dried oregano | 4 slices ham, cooked |
| salt & pepper to taste | 8 ounces mozzarella cheese, sliced |

Preheat oven to 350 degrees. Combine first seven ingredients. Dip chicken filets in egg, coat with bread crumbs. In skillet, brown chicken in melted butter. Arrange in baking dish, top with sliced ham. Top with spinach mixture, then with mozzarella. Bake approximately 20 minutes. Serves 4.

Kitty Bacich
Bank of Film & Art

SCALLOPS PROVENCALE

- | | |
|----------------------------------|----------------------------------|
| 1 1/4 pounds scallops | 1 garlic clove, minced |
| 3 tablespoons flour | 2 medium tomatoes, cut in wedges |
| 1/4 teaspoons each salt & pepper | 4 teaspoons vermouth |
| 4 teaspoons vegetable oil | 1/2 teaspoon basil |
| 2 tablespoons olive oil | |

Rinse scallops and dry. Combine flour, salt and pepper. Dredge scallops in mixture. Combine oils in skillet and saute garlic and scallops until lightly browned. Reduce heat, add tomatoes, vermouth and basil to scallops. Cook all ingredients until heated through. Serves 4.

Laura de Francesco
Library Assistant Director

SAUERBRATEN

2 to 3 pounds beef (chuck, rump or round)
salt & pepper to taste
1 cup vinegar
1 cup water
2 bay leaves
6 peppercorns

2 cloves
1 tablespoon oil
3 carrots, strips
3 onions, sliced
1 1/2 teaspoons sugar
6 gingersnaps

Sprinkle meat thoroughly with salt & pepper. Place in earthen dish. Add vinegar, water, bay leaves, peppercorns and cloves. Let stand tightly covered in a cool place for 2 to 3 days. Turn meat in marinade occasionally. Drain meat, reserving liquid. Heat oil in Dutch oven. Brown meat in hot oil on all sides. Add carrots, onions and 1 cup of special vinegar mixture.

Cover and cook over low heat 2 hours or until meat is tender. Add sugar, crumbled gingersnaps. Cook 10 minutes more. Add vinegar mixture if necessary. Serves 4-6.

Terry Loya
Junior Department

SEAFOOD SAUCE FOR PASTA

1/2 cup butter	2 cups chopped cooked clams
1/2 cup olive oil	1 cup cooked shrimp
1 cup dry white wine	1 cup peeled, seeded, chopped tomatoes
6 large cloves garlic, minced	1/2 cup minced parsley
1 teaspoon rosemary, crushed	1/2 teaspoon sugar

In large skillet heat butter and olive oil until mixture is bubbly. Add wine, garlic and rosemary. Cook stirring until wine is evaporated and butter golden. Reduce heat to moderate and add clams, shrimp, tomatoes, parsley, sugar, salt and pepper to taste. Cook until heated. Enough for 1 pound pasta.

Betsy McDonough
Library Director

SHRIMP & ARTICHOKE CASSEROLE

1 pound cooked shrimp	2 tablespoons dry sherry
1 package frozen artichoke hearts	1/4 cup grated Parmesan cheese
3/4 pound fresh mushrooms sliced	sale, pepper, dash of paprika
2 tablespoons butter	chopped parsley (optional)
1 tablespoon Worcestershire sauce	

Arrange artichokes in buttered baking dish with shrimp layered on top. Saute sliced mushrooms in butter for six minutes and add to baking dish. Make cream sauce, add Worcestershire sauce, salt, pepper and dry sherry to taste. Pour sauce over contents of the baking dish. Sprinkle top with parmesan cheese, dust with paprika. Bake for 20-25 minutes in 375 degree oven. Cover with chopped parsley just before serving. Serves 4.

Jean Whitham
Bank of Film & Art

SPAGHETTI PIE

6 ounces spaghetti	1 8-ounce can tomatoes, cut up
2 tablespoons butter or margarine	1 6-ounce can tomato paste
1/3 cup grated Parmesan cheese	1 teaspoon sugar
2 well beaten eggs	1 teaspoon dried oregano
1 pound ground beef or bulk pork sausage	1/2 teaspoon garlic salt
1/2 cup chopped onion	1 cup cottage cheese
1/4 cup chopped green pepper	1/2 cup mozzarella cheese, shredded

Cook the spaghetti according to package directions. Drain. Should be about 3 1/4 cups spaghetti. Stir margarine into hot spaghetti. Stir in parmesan cheese and eggs. Form spaghetti into a "crust" in a buttered 10-inch pie plate.

In skillet, cook ground beef or bulk sausage, onion and green pepper until vegetables are tender and meat is browned. Drain off excess fat.

Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat through. Spread cottage cheese over bottom of spaghetti "crust". Fill "pie" with tomato mixture. Bake uncovered in 350 degree oven for twenty minutes. Sprinkle the mozzarella cheese on top. Bake until cheese melts. Serves 6

Cindy Johnson
Adult Services

BLACKBOTTOM PIE

- | | |
|------------------------------------|---|
| 24 gingersnaps | 1 3/4 cup scalded milk |
| 1/2 cup melted butter or margerine | 2 squares unsweetened chocolate, |
| 1 envelope unflavored gelatin | 1 teaspoon vanilla melted |
| 1/4 cup cold water | 1/8 teaspoon cream of tartar |
| 1 cup sugar | 5 tablespoons rum |
| 1 1/2 tablespoon cornstarch | 1/2 cup heavy cream |
| 1/8 teaspoon salt | 1 tablespoon confectioner's sugar |
| 2 eggS, separated | 1 tablespoon grated bitter or
semi-sweet chocolate |

Roll gingersnaps into fine crumbs; blend in butter. Press crumb mixture into 9" pie plate, liNing bottom and sides evenly. Bake in moderately hot oven 375 degrees for 8 minutes. Remove from oven and reshape crust with a spoon and bake again for 2-3 minutes.

Soak gelatin in cold water. Mix $\frac{3}{4}$ cup sugar, cornstarch and salt, add egg yolks, beat well. Add milk slowly, stirring constantly. Cook over boiling water, stirring until mixture thickens and coats the spoon. Add gelatin, stirring until dissolved. Divide mixture in $\frac{3}{4}$ and $\frac{1}{4}$ portions. Into the $\frac{3}{4}$ add chocolate and vanilla. Mix well, spoon into crust and let cool. Cool remaining $\frac{1}{4}$ pudding. Beat egg whites until foamy; add cream of tartar. Beat until stiff; gradually add remaining $\frac{1}{4}$ cup sugar and fold into $\frac{1}{4}$ portion of pudding. Add rum. Spread over chocolate mixture already in crust. Chill overnight.

Just before serving whip $\frac{1}{2}$ cup heavy cream until stiff. Then add confectioner's sugar and mix well. Spread on pie and sprinkle with grated chocolate.

Michael Horne
Reference

CRANBERRY CREAM PIE

CRUST:

1 1/4 cups graham cracker crumbs
2 tablespoons sugar

1/3 cup chopped pecans
6 tablespoons butter, melted

CREAM CHEESE FILLING:

1 8-ounce package cream cheese
1/3 cup powdered sugar
1 teaspoon vanilla

2 tablespoons Grand Marnier
1 cup whipping cream

CRANBERRY TOPPING:

1 cup sugar
3 tablespoons water

2 1/2 cups cranberries
2 heaping tablespoons cornstarch

Preheat oven to 350 degrees. Place the crumbs, sugar, nuts and melted butter in a mixing bowl or food processor fitted with the metal blade and mix them until combined. Press the mixture onto the bottom and sides of a 9" pie pan or 11" tart pan. Bake the crust 8-10 minutes or until lightly browned. Cool . Mix the cream cheese and sugar in a small mixing bowl with electric mixer on medium speed until light and fluffy, about 3 minutes. Mix in vanilla and Grand Marnier. In a separate bowl, beat whipping cream until soft peaks form. Fold it into the cream-cheese mixture and spoon it into the cooled crust, spreading the top even. Refrigerate several hours or until well chilled.

Cook the sugar, 1 tablespoon water and cranberries in a medium saucepan, stirring constantly, until the mixture comes to a full boil and the berries begin to pop. Remove the pan from the heat. Dissolve the cornstarch in 2 table-
spoons water, stir in into the cranberries. Return them to the heat and cook, stirring constantly, until the mixture comes to a boil and thickens. Remove it from the heat and cool to room tempersture. Spread it over the cream-cheese layer. Cover with plastic wrap and refrigerate until serving. Serves 6-8.

John Hebel
Technical Services

FUDGE SUNDAE PIE

- | | |
|--|----------------------|
| 1 cup evaporated milk | 1 box vanilla wafers |
| 1 6-ounce package semisweet chocolate bits | pecans to garnish |
| 1 cup mini marshmallows | |
| 1/2 gallon vanilla ice cream | |

Put milk, chocolate bits and marshmallows in a 1 quart sauce pan. Stir over medium heat until chocolate and marshmallows melt completely and mixture thickens. Take off heat and cool to room temperature. Line bottom and sides of a 9" pie pan with vanilla wafers, cut to fit. Spoon 1/2 of the half-gallon ice cream over the wafers. (Make certain ice cream is very firm). Cover with 1/2 fudge sauce. Repeat with remaining ice cream and sauce. Garnish with pecans. Freeze until firm, 3-5 hours.

Laura de Francesco
Library Assistant Director

GRASSHOPPER PIE

- | | |
|--|-----------------------------|
| 24 cream filled chocolate cookies,
finely crushed | 1/4 cup creme de menthe |
| 1/4 cup margarine, melted | 1 jar Marshmallow Creme |
| | 2 cups heavy cream, whipped |

Combine cookie crumbs and margarine. Press in 9" spring form pan, reserving 1/2 cup mixture for topping. Gradually add creme de menthe to Marshmallow Creme, mixing until well blended. Fold in whipped cream. Pour into pan. Sprinkle with remaining crumbs; freeze. Serves 8-10.

Variation: Can substitute 1/4 cup milk, few drops peppermint extract and few drops green food coloring for creme de menthe.

Rose Marie Zaharek
Junior Department

PINEAPPLE CHEESE PIE

Crust:

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup softened butter

Press firmly into the bottom and sides of 8-9" pie pan

Filling:

- | | |
|------------------------|--|
| 1/2 pound cream cheese | 1 cup milk |
| 1/2 cup sugar | 1/2 teaspoon vanilla |
| 1 teaspoon flour | 1 teaspoon lemon juice |
| 2 eggs, separated | 1 8 -ounce can crushed pineapple,
drained |

Combine cream cheese and sugar. Add flour, egg yolks, milk, vanilla and lemon juice. Beat egg whites until stiff and add to mixture. Cover crust with pineapple, add filling (mixture will be thin). Sprinkle top with cinnamon and sugar. Bake in slow oven 300 degrees for 45 minutes. Turn off heat and leave in oven for another hour.

Kitty Bacich
Bank of Film & Art

TORTE PIE TEMPTATION

4 egg whites
1 cup sugar
1 teaspoon vanilla extract

24 Ritz crackers, finely crushed
3/4 cup chopped pecans

Generously butter a 9" pie pan. Beat egg whites until frothy. Add gradually sugar until stiff peaks are formed. Blend in vanilla extract. Fold in crackers and nuts. Turn mixture into pan and spread evenly. Bake at 325 degrees for 30 minutes until lightly browned. Serve with whipped cream. Serves 6.

Mary Musnicki
Adult Services

BLUEBERRY MOLASSES SPONGECAKE

1 egg
1/2 cup sugar
1/2 cup molasses
1/2 cup sour milk
(add 1 teaspoon vinegar to milk)

1 teaspoon baking soda
1/2 teaspoon nutmeg
1 1/2 cups flour
1 cup blueberries

Grease and flour a 9" square pan. Rinse, drain and sprinkle flour on blueberries. Mix egg and sugar with molasses. Put baking soda in milk and add to mixture. Add nutmeg and flour. Mix well. Gently stir in blueberries. Bake in a 350 degree oven for 30-35 minutes.

Laura de Francesco
Library Assistant Director

CARROT CAKE

2 cups flour

1 1/2 cups sugar

2 teaspoons baking powder

2 teaspoons baking soda

1 teaspoon salt

1 1/2 teaspoons cinnamon

1 1/2 cups oil

4 eggs

3 cups grated carrots

1 cup chopped nuts

Combine dry ingredients. Add oil, eggs, carrots and nuts and blend well. Pour into greased and floured 9" x 13" pan. Bake at 350 degrees for 40-45 minutes.

Barbara Rossini

Reference

CREAM CHEESE FROSTING

1 stick butter, softened
8 ounces cream cheese

1 teaspoon vanilla
3 cups confectioner's sugar

Combine all ingredients and beat well. Add a little milk if necessary.

Barbara Rossini
Reference

CHOCOLATE MOUSSE CAKE

2 6-ounce packages semisweet chocolate bits
2 tablespoons butter or margarine
1 tablespoon instant coffee

6 eggs
24 lady fingers
2 cups heavy cream

Melt chocolate and 2 heaping tablespoons butter in a double boiler, stirring until smooth and shiny. Stir in instant coffee. Remove from heat. Separate eggs. Beat yolks one at a time into chocolate. In a separate bowl beat whites until they peak and then fold into chocolate stirring gently until completely combined. Add a dash of salt, a dash of sugar and some vanilla to the heavy cream and beat until it peaks. Layer bottom and sides of a

springform pan with lady fingers split in half. Pour in less than half the chocolate mixture. Add a layer of lady fingers and then spoon the rest of of the chocolate mixture on top. Refrigerate until firm (at least 6 hours or overnight). Top with whipped cream and chocolate shavings.

Marian Rose
Junior Department

ITALIAN CREAM CAKE

1/2 cup butter, softened
1/2 cup shortening
1 teaspoon vanilla
2 cups sugar
5 eggs, separated
2 cups flour

1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 cup chopped pecans
3 1/2 ounceS coconut

Heat oven to 325 degrees. Cream butter, shortening, vanilla and sugar until light and fluffy. Add egg yolks, one at a time, beating after each addition. Stir dry ingredients together. To the egg yolk mixture, add dry ingredients alternately with buttermilk. Beat after each addition. Beat whites until very soft peaks form. Fold into cake mixture. Fold in pecans and coconut. Turn into three 8-inch greased and floured round layer pans. Bake for 25 minutes. Cool and frost with cream cheese frosting.

Betsy McDonough
Library Director

RUMMY APPLE DESSERT

4 large apples
2 tablespoons lemon juice
1 heaping teaspoon lemon rind
4 tablespoons butter
1/2 cup sour cream

4 eggs
1 cup sugar
1/4 teaspoon nutmeg
1 tablespoon dark rum
1 cup heavy cream

Preheat oven to 350 degrees. Peel, core and cut apples in thick slices. Melt the butter in a large frying pan and add 2/3 cup granulated sugar, lemon juice and apples. Cook apples until they are glazed and liquid is evaporated. Arrange half the apples in an ovenproof casserole. Separate the eggs. Beat the yolks until thick. Add rind, rum, sour cream and nutmeg. Beat the whites with remaining sugar until stiff. Fold into the yolk mixture.

Pour mixture over apples in casserole. Arrange the rest of the apples over the top. Bake 25 minutes or until puffy and golden. Serve with whipped cream. Serves 6.

Marge McGinness
Bank of Film & Art

BLUEBERRY BUCKLE

2 cups blueberries
1/2 teaspoon cinnamon
juice of 1/2 lemon
3/4 cup sugar
3 tablespoons butter
1/2 cup milk
1 cup flour

1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup sugar
1 tablespoon cornstarch
dash salt
1 cup boiling water

Pour blueberries in 8" square pan. Sprinkle juice of lemon and cinnamon over berries. Cream sugar and butter; add milk; add flour, baking powder & salt which have been sifted together and pour over berries. Mix sugar and corn starch, salt and sprinkle over batter. Pour boiling water over batter. Do not stir in. Bake at 350 degrees for 1 hour. Serve warm with vanilla ice cream.

Rose Marie Zaharek
Junior Department

GERMAN CHOCOLATE DREAM BARS

1/2 cup butter, softened
1 package German chocolate cake mix
2 eggs
1 cup brown sugar (packed)
1 teaspoon vanilla

2 tablespoons flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup flaked coconut
1 cup chopped almonds

Heat oven to 350 degrees. Grease and flour jelly roll pan (15"x10"x1"). Cut butter into cake mix (dry) until crumbly. Press evenly into pan. Bake 10-12 minutes or until light brown. Beat eggs. Stir in remaining ingredients. Spread over baked layer. Bake 12-15 minutes or until topping is golden brown. Run knife around edges to loosen sides; cool. Makes 30 bars 3"x1 1/2".

Kathy Elmore
Junior Department

PASHKA
TRADITIONAL RUSSIAN CREAM CHEESE MOLD

1 pound cream cheese	1 cup blanched almonds, chopped
1/2 cup sweet butter	2/3 cup chopped, mixed candied peel
1/2 cup plus 2 tablespoons sugar	2 cups large raisins
2/3 cup sour cream	

Soften and whip cream cheese. Blend with creamed butter, sugar, sour cream, chopped almonds. Beat together very thoroughly. Add candied peel and raisins. Line your favorite mold pan with muslin. Put in mixture. Put muslin over the top with a weight on top to press mixture, while absorbing surplus moisture. Leave for at least half a day in cool place. (One full day is best). Turn out on decorative plate. Serve with sour cream or a yeast cake.

June Canavan
Bank of Film & Art

TIRAMI SU
PICK-ME-UP

1 egg yolk	1 tablespoon coffee liqueur (Kahlua)
1 tablespoon sugar	10 to 12 Savoiardi biscuits
1 teaspoon vanilla sugar	(Italian ladyfingers)
9 ounces mascarpone cheese	1 to 2 tablespoons unsweetened cocoa
3/4 cup espresso	powder

Put the egg, sugar and vanilla in a bowl and mix gently to creamy consistency. Add the mascarpone and fold in to obtain a cream. Put the espresso in a bowl with the Kahlua. Dip the biscuits for a second or two in the coffee mixture, letting them absorb just enough to keep them firm but not fall apart. Starting with the biscuits, arrange in four individual dishes alternating

layers of biscuit and mascarpone, ending with mascarpone. Dust with the cocoa powder and/or grated chocolate. Chill and allow to sit 2 to 4 hours before serving.

Marcella Jenkins
Reference