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Grandma Keating/Grandma Giffen’s Soda Bread

3 ¼ cups flour
1 ½ teaspoons salt
1/3 cup sugar
1 tablespoon baking soda
3 tablespoons butter (at room temperature)
1 tablespoon caraway seeds
1 cup raisins
1 cup buttermilk
2 eggs, beaten

Sift together flour, salt, sugar, and soda. Rub in butter until it is the consistency of corn meal. Add caraway seeds, raisins, buttermilk, and eggs. Mix all ingredients together. The batter will be thick.

Place in a well-greased and floured 9-inch layer cake pan. Bake in a preheated 350 degree oven for about 1 hour. Serve warm.
VENISON STEAKS
Prep: 10 minutes   Grill: 10 minutes

Ingredients:
2-3 tablespoons butter, melted
1 lemon
4-6 venison steaks
½ cup light sour cream
1 clove garlic, chopped
1 tbs. freshly snipped parsley OR basil OR oregano
salt
pepper
dash of Dijon mustard (optional)
milk (enough to cover the steaks in a bowl)

1. The night before cooking, rinse venison lightly then place in an airtight container and cover in milk. This will remove the gamey taste. Keep refrigerated until ready to cook.

2. In a small bowl stir together the melted butter and squeeze juice of ½ the lemon. Add pepper and stir.

3. Arrange steaks on grill, brush with butter mixture. Turn once, brush with remaining mixture. NOTE: venison cooks fast because it is so lean.

4. Meanwhile, for sauce, in a small mixing bowl stir together juice of remaining ½ lemon, salt and pepper to taste, sour cream, garlic and herb. Can add a dash of Dijon mustard for zing. Serve with steaks.
MUSHROOM LASAGNA

For the mushrooms:
1 oz (about 1 cup) dried porcini or shiitake mushrooms
1T olive oil
2 shallots or 1 small onion, finely chopped
2 to 3 garlic cloves, minced
1 Lb cremini mushrooms, sliced
Salt
1/2 C fruity red wine, such as Cotes du Rhone or Syrah. (Drink the rest of the bottle while cooking—guaranteed to improve outcome!)
1 T fresh thyme leaves
Fresh ground pepper

For the béchamel:
2 T olive oil
2T minced shallot or onion
2T sifted all-purpose flour (not that I would ever be bothered to sift 2T of flour)
2 C milk (may use low fat if you want to pretend that any lasagna is truly "low fat")
Salt and freshly ground pepper

For the lasagna:
1/2 Lb no boil lasagna noodles
4 ounces Parmesan cheese, grated (1C)
A few fresh sage leaves (optional)

1. Place dried mushrooms in a glass measuring using cup and pour 2 C boiling water over them. Let soak for 30 minutes, while you prepare the other ingredients and test a glass of the wine. Place a strainer over the bowl, line with cheesecloth or paper towels, and drain the mushrooms over the strainer to extract all the flavorful juices. While contemplating flavorful juices, have another glass of that great wine.

If using shiitakes cut away and discard the stems unless a lab is hanging around, then just toss them to the dog. Then rinse the mushrooms away from the bowl with the soaking liquid until they are free of sand. Squeeze dry and set aside. Be thankful you don’t live in a dry county. Chop coarsely. Measure out 1 1/2 cups of the soaking liquid and set aside.

2. Heat 1 T of olive oil in a large, heavy skillet over med heat and add the shallots or onion. Cook, stirring often until tender, 3-5 minutes. Add the garlic, stir together for about 30 seconds, then add the fresh and reconstituted mushrooms and salt to taste. Cook, stirring often until the mushrooms begin to soften and to sweat, about 5 minutes. Add the wine and turn the heat to high. While you are pouring in the wine, what the heck, pour yourself another glass—that is a lot of cooking and sweating after all. Cook, stirring and sipping, until the liquid boils down and glazed the mushrooms and your eyes, 5 to 10 minutes. Add thyme and stir in the mushroom soaking liquid. Bring to a simmer, add salt, and cook over medium-high heat, stirring often until the mushrooms are thoroughly tender and fragrant and the surrounding broth has reduced by a little more than half, about 10 to 15 minutes. Remove from the heat, stir in some freshly ground pepper, taste and adjust salt. You should be a little toasty yourself and feel like your liquid is reduced, so have another glass of wine.

3. Meanwhile, make the béchamel and send your husband out for more wine. Turn up the music and dance naked while he is gone. Heat the oil over medium heat in a heavy saucepan. Add the shallot or onion and cook, stirring, until softened, about 3 minutes. Stir in the flower and cook, stirring for about 3 tiny minutes, until smooth and bubbling, but not browned or you will have to curse. It should have the texture of wet sand, which will remind you of good summer times and you can salute that with another glass of wine and hope your husband gets back soon with that other bottle. Wisk in the milk all at once (whee!) and bring to a simmer, whisking all the while and swirling your wine, until the mixture begins to-hic-thicken. Turn the heat to very low and simmer-and simmer about where that other bottle or box of wine is, stirring often
with a whisk and flourish (think Julia Child) and scraping the bottom and edges of the pan with a rubber spatula, for 10 to 15 minutes, until the sauce and you are thick and has lost its raw-flower taste (although we all love flowers). Have the returned husband pour you both a glass of wine. Season with salt and pepper and have someone who has not been testing the wine strain while hot into the pan with the mushrooms.

4. Assemble the lasagna. Heat the oven to 350 degrees Fahrenheit. (If you live in Canada-you and your oven temp are on your own.) Oil or butter a 2 quart rectangular baking dish. Bring a large pot of water to a boil, salt generously and add 3 or 4 lasagna noodles, just the number you need for one layer. Cook only unit flexible and using tongs or a skimmer, remove from the pan and sit on a kitchen towel to drain. Have another few sips of the wine since it is right next to the towel too! Spoon a thin layer of béchamel and mushrooms over the bottom of the dish. Top with a layer of noodles. Spread a ladeful of the mushroom/béchamel mix over the noodle and top with a layer of Parmesan-or as your kids used to call it stinky cheese. Cook the next layer of noodles and continue to repeat the layers ending with a layer of the srooms/white mix topped with stinky cheese. Cover with foil and stick it in the oven. Bake 30 minutes while you sit and have some more wine-great work and you deserve it! Remove the foil and if you want the edges of the noodle crispy and the top lightly browned, (go ahead be an over achiever but at my house the noodle edges probably won't be "crispy") continue to bake uncovered for another 5-10 minutes. Serve hot or warm with more red wine.

Advance Prep: HAVE EXTRA WINE ON HAND. The srooms can be cooked up to 4 days before the lasagna is assembled and baked. The béchamel can be made a day ahead. Wick well and reheat gently before straining into the srooms and assembling. The assembled lasagna can be tightly covered and refrigerated for a day before baking; Leftovers will be GREAT and keep for 3 or 4 days if you have good self control. Reheat in a low oven or go ahead and ruin by reheating in a microwave.
PANCAKE OMELETTE

1 1/2 lb sausages 1 C buttermilk
6 large cooking apples 3 eggs
7T butter 1 C pancake mix
1/2 C sugar 1/2 pt sour cream
1/2 t baking soda

Simmer sausages in large skillet until done and brown but not hard. Drain on paper towel and place in warm oven. Drain fat from skillet leaving brown residue. Peel, core and thinly slice apples. Add 6 T butter to pan in which sausage were cooked. Fry apples until tender, about 10 minutes---covering last few minutes. When almost done stir in brown sugar.


Heat 1 T butter in 10-12" ovenproof frying pan. (I use cast iron.) Cook over medium heat about 3-5 minutes. (Do not let burn.) Place under broiler about 4” from heat & continue cooking until top is delicately brown. Test with toothpick---if not done turn off oven and leave in for another two minutes or so.

Flip pancake out onto platter and top with apples. Surround with sausages. Serve with sour cream on the side.
DATE WALNUT CAKE
per Florence Creteau
(Dictated to Paul R. Kuebler, Sr. on August 28, 1981)

- 2 cups chopped dates
- 1 cup English walnuts
- 1 cup sugar
- 1 tsp. vanilla extract
- 4 eggs, separated
- 2 Tbsp. cracker crumbs

Sprinkle dates with flour (lightly) so they won’t stick together.
Mix yolks of 4 eggs with sugar; add floured dates and the walnuts to the mixture.
Add vanilla and cracker crumbs.
Beat egg whites ‘til stiff and fold into the mixture.
Pour into coffee cake pan (9 x 12).
Bake in moderate oven (350°) for 45 minutes.
Cut into pieces and remove each with spatula, as they stick.
Serve with whipped cream, not cool whip.

P.S.: Grease pan with Crisco, not butter.
KASSIDI’S FAMOUS FRIED CHICKEN
***This recipe is an imposter as only Gramma and Kassidi know the REAL recipe***

**Ingredients:**
- 2 tablespoons salt
- 1 tablespoon black pepper
- 1 ½ teaspoons paprika
- ¾ teaspoon cayenne pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 10 pieces of chicken
- 1 cup buttermilk
- 1 large egg
- 3 cups flour
- 1 tablespoon cornstarch
- Peanut oil (for frying)

**Directions:**
Whisk 1 Tbsp. salt, 2 tsp. black pepper, paprika, cayenne, garlic powder, and onion powder in a small bowl. Season chicken with spices. Place chicken aside. Whisk buttermilk, egg, and 1/2 cup water in a medium bowl. Whisk flour, cornstarch, remaining 1 Tbsp. salt, and remaining 1 Tbsp. pepper in a 9x13x2" baking dish. Pour oil into a 10”–12” cast-iron skillet or other heavy straight-sided skillet (not nonstick) to a depth of 3/4". Prop deep-fry thermometer in oil so bulb is submerged. Heat over medium-high heat until thermometer registers 350°. Meanwhile, set a wire rack inside a large rimmed baking sheet. Working with 1 piece at a time dip chicken in buttermilk mixture, allowing excess to drip back into bowl. Dredge in flour mixture; tap against bowl to shake off excess. Place 5 pieces of chicken in skillet. Fry chicken, turning with tongs every 1–2 minutes and adjusting heat to maintain a steady temperature of 300°–325°, until skin is deep golden brown, about 10 minutes for wings and 12 minutes for thighs, legs, and breasts. Using tongs remove chicken from skillet. Repeat with remaining chicken pieces; let cool for at least 10 minutes.
MACARONI CHEESE

2 C uncooked macaroni (7-8 ounces) 1/8 t pepper
2 T oil 3 C milk
3 T flour 1 t Worcestershire sauce
1 t salt 1/4 C onion, minced
1/2 t dry mustard 2 C strong Cheddar cheese (diced or grated)
1/4 C buttered bread crumbs (I never do this part)

BEER-BATTERED TILAPIA WITH MANGO SALSA

Salsa recipe:
1 ripe mango, diced
1/4 cup finely chopped red onion
2 tblspoon lime juice
2 tblspoon rice vinegar
1 tblspoon chopped fresh cilantro

1. Combine mango, onion, lime juice, vinegar, and cilantro in a medium bowl. Let stand then stir before serving.

Tilapia recipe: (serves 3):
3 tblspoon whole-wheat flour
2 tblspoon all-purpose flour
1/4 teaspoon ground cumin
1/4 teaspoon salt
1/8-1/4 teaspoon cayenne pepper
1/2 cup beer
1 pound tilapia fillets (about 3)
4 teaspoons canola oil

1. Combine whole-wheat flour, all-purpose flour, cumin, salt and cayenne in a medium bowl. Whisk in beer to create a batter.
2. Cut tilapia fillets in half lengthwise. Coat half the tilapia pieces in the batter. Heat 2 teaspoons oil in a large nonstick skillet over medium-high heat. Letting excess batter drip back into the bowl, add the fish to the pan; cook until crispy and golden, 2 to 4 minutes per side. Transfer to a plate and loosely cover with foil. Coat the remaining fish with batter and cook in the remaining 2 teaspoons oil; adjust heat as necessary for even browning. Serve immediately with Mango Salsa.
FAT RASCALS

2 C flour
Pinch of salt
1/4 lb butter
White sugar

1 heaping T brown sugar
Currants or raisins
Milk

Sift flour & salt into warm bowl. Rub in butter. Add raisins. Slowly add enough milk to make soft dough. With floured hands put on floured pastry board and roll out 1/4 " thick. With glass or biscuit cutter cut into rounds. Dust heavily with white sugar. Place on baking sheet and bake 10-12 minutes in a hot (450) oven. Fat rascals are only good hot but can be made ahead and reheated. They need neither butter nor honey, but they do not spurn either or both.
BUFFALO CHICKEN DIP

3 to 4 cups shredded chicken (approximate and I used turkey in this case).
1 8oz package of cream cheese, 1 cup buffalo sauce, 3/4 cup blue cheese.
Mix the ingredients all up, put in an oven safe dish, sprinkle cheese on top (amount is to your liking. I did about 2 cups shredded cheddar cheese). Bake at 275 for about 3 mins or until cheese is bubbling.
DECLAN’S CHIMICHANGAS

- 1 pound ground beef
- 3/4 cup chopped onion
- 3/4 cup diced green bell pepper
- 1 1/2 cups corn
- 2 cups taco sauce
- 2 teaspoons chili powder
- 1 teaspoon garlic salt
- 1 teaspoon ground cumin
- 1 (16 ounce) can refried beans
- 8 (12 inch) flour tortillas
- 1 (16 ounce) package shredded Monterey Jack cheese
- 1 tablespoon butter, melted
- shredded lettuce
- 1 tomato, diced

Directions:
Preheat the oven to 350 degrees F (175 degrees C). Brown the ground beef in a skillet over medium-high heat. Drain excess grease, and add the onion, bell pepper, and corn. Cook for about 5 more minutes, or until vegetables are tender. Stir in the taco sauce, and season with chili powder, garlic salt and cumin, stirring until blended. Cook until heated through, then remove from heat, and set aside. Open the can of beans, and spread a thin layer of beans onto each of the tortillas. Spoon the beef mixture down the center, and then top with as much shredded cheese as you like. Roll up the tortillas, and place them seam-side down onto a baking sheet. Brush the tortillas with melted butter. Bake for 30 to 35 minutes in the preheated oven, or until golden brown. Serve with lettuce and tomato.
Contributed by: Dan and Nellie Kuebler

FATS RASCALS: GRANDKIDS STYLE

2 Cups of flour
Salt
1 stick of butter
Milk
Lots of brown sugar
Lots of white sugar
Handful of currants

Stir flour, salt and brown sugar in a large bowl. The original recipe calls for 2 tablespoons of brown sugar but the grandkids prefer at least 6-8 tablespoons. (It is really hard to over-do-it here.) Cut in one stick of butter and work it in with a pastry cutter thingy until the grandkids have spilled about ¼ of it on the counter. Add the currants if you want, leave some without currants in case Uncle Vince is having some. Add a spot of milk until the dough is soft. Spread ample amounts of flour on the counter, stools, dog, floor, etc and roll the dough out—on the counter preferably but the floor will do as well. Cut into small circles but basically any shape will do, rhomboids are particularly tasty. Coat each one with white sugar. Be very liberal with the sugar. If necessary have one of the grandkids lick it before you put it into the sugar. If possible, there should be no spot on the fat rascal that is not covered by at least ¼ inch of sugar. Feel free to repeat this step as necessary. Place the fat rascals on a cookie sheet, tell the kids to stop eating straight out of the sugar bowl or at the very least to use a utensil, and then bake for 10-12 minutes at 450°F.
TRINIDADIAN CHICKEN CURRY (Serving Size 6)

- 4 pounds Chicken Breast
- 2 teaspoons Salt
- Cracked Black Pepper
- 1 teaspoon Yellow Mustard
- 1 Medium Onion
- 1 Tomato
- 8 cloves Garlic
- 1 can of Chickpeas
- 8 sprigs Cilantro
- 3 Tablespoons Curry Powder
- 4 Tablespoons Vegetable Oil
- Russet Potatoes
- Rice

Place chicken in a bowl. Sprinkle with salt and add mustard.

In a food processor, chop half the onion, tomato, cilantro, garlic, and black pepper.

Add mixture to the bowl. Stir the whole mixture together so that the chicken is totally coated in the seasoning ingredients. Allow chicken to marinate for at least two hours.

After chicken has marinated, make the curry slurry: Add curry powder to a bowl. Pour in 3/4 cup water and stir until dissolved.

In a large skillet, heat the vegetable oil over medium-low heat. Pour in the curry slurry and cook for a few minutes, stirring constantly. Curry slurry will deepen in color. If the mixture becomes too dry during cooking, add a little water.

When the curry slurry has become a thick paste, chop the other half of the onion and add it in. Allow the onions to soften, and then add in the chicken. Stir to coat the chicken, then cook, half covered, for five minutes. Turn the chicken, and then add in 1 to 2 cups of water. Shake the pan and allow the chicken to cook until done, stirring every five minutes. Cook for about 20 to 15 minutes.

At the end, be sure to taste and adjust salt and pepper. Serve chicken curry over rice; spoon sauce over the top.
LEMON SQUARES

- 2½ cups flour
- ¾ cup powdered sugar
- ½ teaspoon salt
- 1 cup (2 sticks) butter
- 6 large eggs
- 2¼ cups sugar
- 1¼ cup lemon juice
- 3 tablespoons lemon zest

Heat the oven to 350°F. Grease a 9-inch square pan. Combine 2 cups of the flour, the powdered sugar, and the salt in a large bowl. Add the butter and blend with your fingers until the mixture crumbles. Press into the greased pan, pushing the dough all the way up the sides. Bake until the edges are golden brown, about 20 minutes, then remove and reduce the oven temperature to 315°F.

Meanwhile, in another large bowl, whisk together the eggs and sugar until smooth. Gently stir in the lemon juice and zest. Fold in the remaining ½ cup flour. Pour the egg mixture over the hot crust and bake until the curd is set and no longer jiggles when you move the pan, 35 to 45 minutes. Cool thoroughly before cutting into bars. Dust with powdered sugar and serve.
1. Preheat the oven to 325 degrees.
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, and then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.
3. Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.
SAUSAGE-CAULIFLOWER SPAGHETTI

Ingredients:
Sea Salt
12 ounces spaghetti
3 tablespoons extra-virgin olive oil, plus more for drizzling
12 ounces sweet Italian turkey sausage, casings removed
6 cloves garlic, sliced
1 small head cauliflower, broken into small florets
1 bunch scallions, chopped
1 cup grated pecorino Romano or parmesan cheese

Directions:
1. Bring a large pot of salted water to a boil. Add the spaghetti and cook as the label directs. Reserve 2 cups cooking water, then drain.
2. Meanwhile, heat the olive oil in a large skillet over medium-high heat. Crumble the sausage into the skillet and cook, breaking it up with a wooden spoon, until lightly browned and no longer pink, 4 to 5 minutes.
3. Clear a space in the pan, add the garlic and cook until just golden, 2 to 3 minutes.
4. Add the cauliflower and cook until the edges are browned, about 2 minutes. Add 1 cup of the reserved cooking water, cover and reduce the heat to medium. Cook until the cauliflower is tender, about 8 more minutes. Uncover and boil over high heat until the liquid is almost evaporated, about 2 more minutes.
5. Add the spaghetti to the skillet along with the scallions. Drizzle with olive oil and season with salt. Toss for a minute or two to wilt the scallions and coat the pasta with the sauce, adding up to 1 cup cooking water, if needed, to loosen.
6. Remove from the heat, sprinkle with the cheese and toss. Divide among shallow bowls and drizzle with more olive oil, if desired.
TORTELLINI SOUP

Ingredients:
1 Tbs Olive Oil
2 Celery Stalks, chopped (no leaves)
1 C Grated Carrot
7 C Low-Sodium Chicken Broth
12 oz Frozen Cheese Tortellini
2 C Shredded Cooked Chicken
1 C Frozen Corn
½ C Zucchini, chopped
Salt and pepper to taste
Fresh grated parmesan cheese, optional

Directions:
1. In a large stockpot, heat oil over medium heat for 30 seconds. Add celery and carrots and cook for 3 minutes.
2. Stir in broth and increase heat to bring to a boil. Add tortellini and frozen corn, and cook at a gentle boil for about 5 minutes until soft.
3. Stir in chicken and zucchini and cook 1 or 2 minutes, just until hot. Add salt and pepper. Sprinkle each serving with grated cheese, if desired.
TRINIDADIAN COCONUT BAKE

2 cups of Flour

3/4 tsp of Salt

4 tsp Baking Powder

2 tbsp Melted Butter

3/4 c. Grated Coconut

2 tbsp Sugar

3/4 c. Milk

Sift flour, salt, baking powder into a bowl. In another bowl mix the grated coconut and sugar. Then add the coconut mixture to the sifted flour. Add the milk and butter. Knead for about 5 minutes until you get smooth dough. Cover and let rise for 10 minutes. Using a rolling pin, shape dough into a circle (3/4-1" thick) and place in a greased baking pan. Prick the top of the bake for decoration. Bake in the oven at 250 degrees for 20 minutes or until light brown. Allow to cool. Serve with butter or cheese.
PAUL’S FAVORITE CHICKEN

Serves 2

Prep & cook time: 30 minutes

2-3 large skinless, boneless chicken breast halves
Salt
Pepper
2 tsp. olive oil
2 oz. thinly sliced Emmentaler or Gruyere cheese
1 small pear, cored and cut into thin slices
¼ cup apple cider OR 1 mashed small apple
1 Tbs. finely shredded fresh sage

1. Place each chicken piece between two slices of plastic wrap. Working from the center to the edges, pound lightly with the flat side of a meat mallet to ¼ inch thickness. Remove plastic wrap. Sprinkle chicken with salt and pepper on both sides.

2. In a medium/large non-stick skillet heat oil over medium heat. Add chicken; cook for 4-6 minutes or until chicken is no longer pink, turning once. Transfer to dinner plates; top with cheese. Cover with foil and keep warm.

3. In the same skillet cook and stir pear slices for 2-3 minutes or just until tender. Add apple and sage. Bring to boiling, scraping up any crusty browned bits from bottom of the skillet. To serve, spoon the pear mixture over chicken.
TURKEY CHILI

Ingredients:

- 1 lb. ground turkey
- 2 cans (16 ounces) chili beans
- 1 can (16 ounces) crushed tomatoes
- 1 can (16 ounces) tomato sauce
- 2 tsp. chili powder

Directions:
Brown ground turkey in a fry pan. Drain turkey and flavor with salt and pepper. Pour turkey into a crock pot. Add chili beans, crushed tomatoes and tomato sauce. Stir well. Add chili powder. Stir well again. Turn crock pot onto high setting and cooks for 2 hours at high setting. Let cool for at least at hour. This allows the chili to set and thicken. Garnish with toppings of your choice such as oyster crackers, cheese, sour cream, etc.

Yield: 4 servings
THAI CURRY

Serves 2-4

Prep and cook time: approximately 45 minutes

Ingredients:

3 boneless skinless chicken breasts, in bite size pieces/slices
1 can coconut milk
Handful of carrots, julienned
1-2 Tbs. red curry paste
Salt and sugar to taste
1 Tbs. olive oil

Optional: diced Chile pepper

2 drops fish sauce
2 peppers of different colors, julienned
1 small onion, julienned
½ Tbs. peanut butter
Flour or corn starch to thicken
whole wheat rice or noodles

In a wok or large frying pan, heat olive oil on medium high until hot. Add chicken, salt and cook almost all the way. Add veggies and brown. Optional: add Chile pepper. Add coconut milk, curry paste, peanut butter and fish sauce. Cook for about 12 minutes allowing sauce to thicken. Can add flour or corn starch to thicken. Serve over rice or noodles.
SLOW COOKER SOUTHWESTERN CHICKEN CHILI

Ingredients:
1 cup chopped onions (2 medium)
1 medium green bell pepper, chopped (1 cup)
3 cloves garlic, minced
3 tablespoons cornmeal
2 tablespoons chili powder
3 teaspoons dried oregano leaves
1 teaspoon ground cumin
½ teaspoon salt
2 lbs boneless skinless chicken thighs, cut into 1-inch pieces
1 jar (16 oz) medium picante sauce
1 can (15 to 16 oz) pinto beans, undrained
1 can (14.5 oz) diced tomatoes, undrained
Sliced green onion, if desired

Directions:
1. In 3- to 4-quart slow cooker, mix onions, bell pepper and garlic.
2. In large bowl, mix cornmeal, chili powder, oregano, cumin and salt. Add chicken; toss to coat.
3. Add chicken and any remaining seasoning mixture to vegetables in slow cooker. Gently stir in picante sauce, beans and tomatoes.
4. Cover; cook on Low setting 6 to 8 hours. Sprinkle with green onion and cheese. Serve with Fritos.
MOMMA'S SEAFOOD CASSEROLE

1 can Cheddar Soup
1 can Cream of Celery Soup
1 can Cream of Mushroom Soup
6-10 oz. pkg fresh scallops
1 pkg. Snow Crab Frozen
Small can drained mushrooms

The amount of the following isn't specified: salt, pepper, paprika, celery seed, onion flakes, parsley
Cheese slices

Mix soups (don't dilute). Defrost crab in cool liquid - use liquid with soups. Try to keep large lumps together. Cut scallops in 1/4 or 1/8 pieces and baste in margarine briefly (3-5 minutes) - keep turning. Add fish to soup (add milk if needed). Add seasonings and A-1 or Worcester. Put cheese on top - cook in 350 degree oven for 25-30 minutes.
BAKED FRENCH TOAST
Serves 4-8 depending on appetite!

Prep

Ingredients

1 loaf of fresh Challah bread
1 tall bottle of half and half
2-3 Tbs. sugar
Cinnamon
4 eggs
Butter
Cooking spray
Maple syrup
¾ cup chopped strawberries
¾ cup chopped blueberries
¾ cup chopped blackberries

Use glass brownie size pan. Thickly slice Challah bread and butter both sides. Spray pan with cooking spray. Place all bread in pan; top with cinnamon. Using a medium mixing bowl whisk together half and half, eggs and sugar. Pour mixture over bread. Cover pan and refrigerate overnight. Uncover, sprinkle more cinnamon and cook in preheated oven at 350 degrees for about 45 minutes or until all liquid is soaked up. Serve with fruit and maple syrup.
FUDGE WITH NUTS

Ingredients:

- 3 tablespoons butter
- 12 ounces German sweet chocolate, chopped
- 2 cups (12 ounces) semisweet chocolate chips
- 1 jar (7 ounces) marshmallow creme
- 4-1/2 cups sugar
- 1 can (12 ounces) evaporated milk
- 2 cups walnuts, chopped

Directions:

Line a 13-in. x 9-in. pan with foil. Butter the foil with 1 tablespoon butter and set aside. Break German chocolate into 1-in. pieces and place in a bowl. Add the chocolate chips and marshmallow crème and set aside. In a large saucepan, bring the sugar, milk and remaining butter to a boil over medium heat, stirring often. Reduce heat, simmer, uncovered, for 6 minutes, stirring occasionally. Slowly pour over chocolate mixture and stir until mixture is smooth and blended. Stir in nuts. Pour into prepared pan. Let stand at room temperature until cool. Cut into squares.

Yield: 2-1/4 pounds
Bartender’s Favorite Cocktails

BLACK & TAN

Serves: 1 Irishman or 6 others

6 cans of Guinness (draft Guinness is even better!)

6 bottles of Bass

*can substitute a seasonal ale for the Bass, such as Newcastle Werewolf Ale or Sam Adam’s Summer

rounded spoon (either pick one up online or bend an old spoon)

pint glasses for serving

Set up your pint glasses for easy pouring. Fill about halfway with Bass, let settle if there is foam. Hold the rounded spoon flat over the pint glass and slowly pour the Guinness over the spoon so it flows evenly like an umbrella. If you pour it correctly, the Guinness will float on the Bass.

CHEESECAKE MARTINI (This is a great “lady” cocktail)

1 part vanilla vodka (Absolute is a good one) about one shot per drink

2 part pineapple juice

splash of grenadine

slice of fruit

martini shaker

martini glasses

Fill martini glasses with ice, then fill with water or club soda. Let the glasses chill while you make the drinks. Fill martini shaker with ice. Pour 1 part vodka (about a 2 second pour per person from a bottle with a pourer on it), 2 part pineapple juice, and splash of grenadine. Cover shaker and shake vigorously for 10-20 seconds. Pour out ice/water from martini glasses. Rub slice of fruit (orange, lemon, etc.) around rim of glasses. Dip glasses in colored, brown or white sugar. Strain cocktails into the glasses. Multiply recipe by number of people, i.e. for 3 people use 3 part vodka, 6 part pineapple, and a couple splashes of grenadine.

FRENCH MARTINI (can be made same day as cheesecake martinis because ingredients are similar)

1 part vanilla vodka (Absolute is a good one) about one shot per drink

2 part pineapple juice

Generous splash of Chambord liquor
Lemon or orange peel for garnish

Fill martini glasses with ice, then fill with water or club soda. Let the glasses chill while you make the drinks. Fill martini shaker with ice. Pour 1 part vodka (about a 2 second pour per person from a bottle with a pourer on it), 2 part pineapple juice, and generous splash of Chambord. Cover shaker and shake vigorously for 10-20 seconds. Pour out ice/water from martini glasses and strain cocktails into the glasses. May garnish with lemon or orange peel.

Contributed by: Paul R. Kuebler

DAD’S FAVORITE MANHATTAN

Ingredients
2 part Seagram’s Seven (or any whiskey blend)
1 part sweet vermouth
Drop of bitters
Maraschino cherries

Fill martini shaker with ice. Pour 2 parts whiskey blend, 1 part vermouth into shaker; add drop of bitters to taste. Shake lightly then strain into martini glasses. Drop 1-2 cherries into each glass.