

Two Recipes From Your Mom

Dear Amy,

I made these recipes shortly after getting married from the English translated recipes of the *Viennese Hess Kochbock* that Grandma Schindler had grown up with and used. I pass the cookbook and recipes on to you with love.

Love, Mom

Emperor Omelets

(Kaiserschmarren)

Ingredients:

2 cups milk

1 ½ cups flour

4 eggs yolks

¼ sugar

dash salt

3 TBLS. butter, melted

4 egg whites, stiffly beaten

4 TBLS. butter



1. Stir milk and flour until smooth.

2. Add egg yolks, sugar, salt, melted butter, and egg whites.

3. Heat some of the 4 tablespoons butter in pan.

4. Pour batter in 1" high

5. Fry on both sides until slightly yellow

6. Tear into small pieces with 2 forks, and sprinkle with sugar.

7. Remove to plate.

8. Repeat procedure two or three times until batter is used up.

Serves 2-3

Note: For extra treat, add two tablespoons raisins to batter.



Pancakes

(Palatschinken)

Ingredients:

1 ¾ cups flour

2 cups milk

2 eggs yolks

¼ cup sugar

dash salt

3 TBLS. fat

apricot jam as needed

1 TBLS. sugar

1. Beat flour and milk until smooth

2. Add egg yolks, sugar, and salt; blend well

3. Cover the bottom of the frying pan with fat (or brush with melted butter)

4. Pour in thin layer of batter.

5. Fry over medium flame on both sides.

6. Repeat until batter is used up.

7. Fill each pancake with apricot jam; roll.

8. Sprinkle sugar on top.

Serves 4-5

Banana Oatmeal Pancakes

One of your favorite breakfast dishes



Love From Dad

Ingredients

1 ½ cups milk
1/3 butter or margarine
¾ quick cooking oatmeal uncooked
1/3 cups unsifted flour
1 ½ tsp baking powdered



1 TBL Sugar
¼ tsp. cinnamon
2 eggs separated
2 ripe bananas diced fine



1. In a saucepan heat the milk and butter until the butter melts and small bubbles appear around the edge of the pan.
2. Remove from heat and stir in oatmeal
3. Cool mixture.
4. When oatmeal mixture is cool, add eggs yolks.
5. Thoroughly mix flour, baking powder, sugar and cinnamon and stir into oatmeal mixture.
6. Then add finely diced banana into mixture
7. Beat egg whites until stiff.
8. Fold egg whites into mixture competing the batter
9. On to a lightly greased hot griddle, using moderate heat, drop heaping tablespoons of batter
10. Cook until bubbles appears
11. The turn and brown other side.

While pancakes are being made, keep pancakes warm in a covered dish

Mrs. Lovett's Meat Pies

From the Demon Barber of Fleet St.
from Joan

Ingredients:

1 lb. ground beef
2 cans "Grands" buttermilk biscuits



1 large yellow onion (minced)



1. Brown beef & onion, drain
2. Roll out biscuits very thin
3. Place 1 Tbs. spoon beef in middle
4. Fold in half, crimp edge with fork
5. Place on ungreased cookie sheet
6. Bake 15 to 20 min. at 350 – 375 degrees
7. Makes 16 pies for lunch or 32 ½ pies for appetizer

Serve With

Sweeney Todd Romoulade

1 cup mayonnaise
1-2 Tbs. spoons spicy or hot mustard to taste

Fancy Crust (Mirbeteich)

Fondly, Francie

This is a Viennese recipe that makes wonderful little desserts. Since there is nothing sweet in the crust, it can also be used with meat or veggie fillings. It is rich and delicious and is an homage to your Viennese grandparents, Amy. I got the recipe from my Viennese mother and it is not only easy but everyone loves the results!

Ingredients:

4 oz Butter
4 oz. Cream Cheese



8 oz. Sifted Flour

1. Mix ingredients together - squeeze. Refrigerate overnight – covered.
2. Roll out into 3 x 3-inch squares.
3. Place 1T apricot, raspberry or strawberry preserves in the middle of each square. Fold to make a triangle and pinch to seal. Or bring up each corner and pinch together.
4. Place on a cookie sheet and refrigerate at least 8 hours.
5. Preheat oven to 375°
6. Bake until golden brown – about 15-20 minutes.
7. Sprinkle with powdered sugar. Serve warm or cold.

They can be frozen but freeze **before** baking.

Cuban Style Black Beans

Serve With White Rice
(My mom's recipe)



Ingredients for soaking and softening beans

- 1 lb. dry black beans
- 1 large green pepper
- 1 large onion

Seasoning ingredients for the beans

"Sofrito" Portion of the Recipe

- 1 large green pepper
- 1 large onion
- 1/4 cup olive oil
- 2 bay leaves
- 1 tsp. of sugar



- 1+ tsp. of oregano
- 1+ tsp. of ground cumin
- 6+ fresh cloves of garlic
(+ means to add more if you like it)
- Salt and Pepper to taste
- I like to add Cayenne Pepper but then I like a little bite to it!



1. Soak dry beans in a large pot. Add enough water to cover beans about an inch above the beans. Let them soak overnight.
2. Next day, drain beans and add fresh water, enough to cover beans about an inch or two.
3. Add one green pepper washed, cut into large pieces and cleaned and one onion cut up into large pieces.
4. Bring to a boil then set on low. Cook until bean are tender. Depending on the beans, about 4 to 6 hours. Add water if the beans appear to be drying out. The beans will absorb water as the cook but if they seem to dry out without any water on top then add a little.
5. When the bean seem tender, you are ready to add the stuff that really makes them taste wonderful. In Spanish it's called a "*sofrito*".

6. "Sofrito"

Prepare the following before you heat the oil :

- *Wash, clean and chop one green pepper into smaller pieces

- *Peel and chop one large onion into small pieces
- *Peel garlic cloves and put them through a garlic press

In a large skillet,

- *Add 1/4 cup of olive oil and set heat to medium to medium/high.
- *Add chopped green pepper and onions and saute until they start to brown.

- *Add bay leaves, cumin, salt, pepper and sugar.
- *At the last minute, add the garlic into the skillet and stir. Garlic will burn quickly so take it off the heat after a minute.

7. Pour the entire "*Sofrito*" mixture into the beans.
8. Let it simmer on low for at least 2 hours until the beans and liquid become velvety.

You can break this down into three day

Day 1 Soak Bean

Day 2 Cook beans with onion and green pepper

Day 3 Make "*Sofrito*" add to beans and simmer beans until ready to eat

Call me if you have any questions

Good Luck, Love, Mary



Cuban Style Flan

Can be served with Whipped Cream
(My mom's recipe)

Ingredients & directions for Carmel Coating in a soufflé or baking dish about 6 cups capacity

1/3 cup water

1 cup sugar

1. In a heavy duty sauce pan, heat the sugar in the water until dissolved
2. Bring it to a slow boil until it turns a golden-brown color. This may take a while but keep an eye on it because it can turn very quickly and burn.
3. Remove from heat and pour into the HEATED baking dish.(Heat the baking dish before pouring the caramelized mixture into it to avoid breakage)
4. Use pot holders to hold the dish and swirl it around so that the caramel covers the bottom and sides of the dish.



Preheat Oven to 350 degrees

Ingredients for Custard

6 eggs

1 cup sugar

3 cans of evaporated mild

2 tsp of vanilla

1. Beat custard ingredients together until well mixed.
2. Pour into cooled caramelized baking dish.
3.  Bake in a “**Baño María**” (Similar to a double boiler but for the over) Placing your custard filled dish into another shallow dish that allows you to place a few cups of water into it. This provides a moist environment in the oven.
4. Bake for about 1 hour or until a knife appears clean after it has been inserted into the center.
5. Cool in frig. When ready to serve, loosen the sides with a knife, place a larger plate the top and carefully turn the flan over.



Variations:

*My mom has on occasion added 8 ounces of cream cheese to the custard mixture.

*You can also add any other flavoring to the flan like lemon zest, mango, guava, coconut etc.

Call me if you have any questions

Good Luck, Love, Mary

My Favorite 3 Recipes

Amy,

These are my tried and true recipes. I can now do them with my eyes closed. I hope you enjoy them as well.

Love, Geri



Stuffed Peppers

Ingredients:

4 Large Peppers
1 lb of ground Beef
½ cup cooked Rice
1 onion, chopped
½ cup chopped celery
1 egg

3 TBSP Half & Half
3 TBSP Chopped Parsley
¾ cup Tomato Sauce
½ tsp Salt
Dash Black Pepper
Dash Cayenne Pepper



1. Wash peppers cut off tops. Remove seeds and membrane.
2. In a large mixing bowl, combine the ground meat, rice, onion, celery and egg. Beat well.
3. Add half & half, parsley, tomato sauce, salt and peppers. Mix to blend well.
4. Place green peppers in an oven proof dish large enough to hold peppers upright.
5. Fill green peppers with meat mixture, mounding a little on top of each. Filling will shrink while baking.
6. Bake at 400 degrees Fahrenheit for about 35 minutes or until filling is set and cooked through and peppers are tender.



Cheesecake

Ingredients:

Bottom

1 ½ cups graham crackers crumbs
2 TBSP granulated sugar
1 tsp ground cinnamon

¼ tsp ground nutmeg
½ cup slivered almonds
1/3 cup melted butter or margarine

Filling

3 pkgs 8oz cream cheese
1 cup granulated sugar



4 eggs
1 TBSP cornstarch
1 TBSP vanilla



1. Mix together cracker crumbs, sugar, spices and almond. Stir in the melted butter.
2. Press crust into bottom and sides of 9-inch spring form pan.
3. Prebake crust for 15 minutes at 350. Cool
4. Beat all ingredients for filling in the food processor with a steel blade, or if using a mixer blend for at least 10 minutes.
5. Pour filling into chilled prebaked crust.
6. Bake at 350 for about 40 minutes or until filling is set.
7. Chill for at least 4 hours.



Challah

Ingredients:

3 tps dry active yeast
 1 1/3 warm water
 1/2 cup of sugar
 1 tsp salt



1/4 vegetable oil
 4 egg yolks
 4 cups of flour



1. Dissolve sugar and yeast in warm water.
2. Add flour, salt, oil and eggs.
3. Knead until smooth.
4. Let rise for 20 to 40 minutes.
5. Beat down, knead for 10 minutes and let rise for 45 minutes (no more than 1 1/2 hours).
6. Make three balls. Roll each into strips. Braid.
7. Wipe with eggs whites and bake for 25 minutes or until golden brown.

Marcia's Black Bottom's by Marcia

Ingredients:

Top Layer:

1 large cream cheese
 1/3 cup sugar

1. beat together and **add** 1 small pkg chocolate chips

1 egg
 1/8 tsp salt



Bottom Layer:

1 1/2 cups flour sifted
 1 cup sugar



1/4 cup cocoa
 1 tsp soda
 1/2 tsp salt

1. Add:

1 cup water
 1/3 cup canola oil,

1 TBLS. vinegar,
 1 tsp vanilla

2. Beat together

3. In miniature cupcake pans, put 1 TBSP bottom layer and 1 tsp top layer

4. Bake 20 minutes at 350

Spoon Bread

Ame,

I have to admit that I never actually made this, but Suzanne did and I have to say that the end result was fantastic! I got the recipe so I could share it with you and hope that you and Alan will enjoy this delicious comfort food!

Love,

Teodora

Ingredients:

1 c. boiling water

½ c. corn meal

½ c. milk

2 TB butter



2 eggs

1 ½ tsp. baking powder

½ tsp. salt



1. Grease a casserole dish or clay pot.
2. Mix all ingredients and stir well.
3. Cook in preheated oven at 400 for 25 minutes.
4. It will be light and fluffy.

Serve hot with a spoon and with butter, honey or both!

Cinnamon Ganache Tarts

From *Patricia J.*

Ingredients:

15 chocolate graham crackers

2 TBLS. sugar

½ cup butter, melted and divided

1 bag of 12 oz. semisweet chocolate morsels



2/3 cup fat-free half&half

½ tsp. Ground cinnamon

1 pint of raspberries and/or blackberries



1. In food processor, pulse crackers and sugar 2 min;
2. Add ¼ butter.
3. Press mixture into greased 9" tart pan with removable bottom;
4. Freeze 20 min.
5. In bowl, combine morsels and remaining butter.
6. In saucepan, boil half & half and cinnamon.
7. Pour over chocolate.
8. Let sit 1 min; stir.
9. Spread in crust.
10. Top with berries.

Serves 12

Molten Chocolate Cakes With Mint Fudge Sauce

Wishing you both much love and chocolate,

Suzanne

Ame,

This is the most scrumptious dessert I've ever had. Truly my favorite. My friend Joette has made these for our girls night (when we gather, cook, and watch "Sex and the City"). I made them once and it's much easier than it looks. Maybe you can join us some time and bring a recipe that you love... but leave Alan at home. :)

These cakes are slightly under baked so that the chocolate center oozes when cut into.

Ingredients for Sauce:

4 ½ ounces bittersweet (not unsweetened) or semisweet chocolate, chopped	1/3 cup hot water
2 ounces unsweetened chocolate, chopped	¼ cup light corn syrup
	¾ teaspoon peppermint extract

1. Stir both chocolates in top of double boiler over barely simmering water until melted.
2. Add 1/3 cup hot water, corn syrup and extract;
3. Whisk until smooth.
4. Remove from over water.
5. Cool slightly.

(Can be made 2 days ahead. Cover; chill. Before serving, rewarm in saucepan over low heat, stirring constantly.)

Ingredients for Cakes:

5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped	3 large egg yolks
10 tablespoons (1 ¼ sticks) unsalted butter	1 ½ cups powdered sugar
3 large eggs	½ cup all purpose flour



1. Preheat oven to 450°F.
2. Butter six ¾-cup soufflé dishes or custard cups.
3. Stir chocolate and butter in heavy medium saucepan over low heat until melted.
4. Cool slightly.
5. Whisk eggs and egg yolks in large bowl to blend.
6. Whisk in sugar, then chocolate mixture and flour.
7. Pour batter into dishes, dividing equally. (Can be made 1 day ahead. Cover; chill.)
8. Bake cakes until sides are set but center remains soft and runny, about 11 minutes or up to 14 minutes for batter that was refrigerated.
9. Run small knife around cakes to loosen.
10. Immediately turn cakes out onto plates.
11. Spoon sauce around cakes.

Serve with Vanilla ice cream

Makes 6.

Three Soups From *Linda*



Old-Europe Style Dill, Pea, and Carrot Soup



About 12 servings

Ingredients

- | | |
|---|--|
| 2 cups dried yellow or green split peas | 1 to 2 Tbs. fresh dill or 1 Tbs. dried dill |
| $\frac{3}{4}$ cup chopped onions | 1 to 2 tsp. celery seed |
| 2 cups sliced carrots (4 or 5 carrots) | 1 to 4 tsp salt, to taste |
| 1 cup diced celery | $\frac{3}{4}$ tsp. freshly ground black pepper |
| $\frac{1}{4}$ cup minced fresh parsley | 3 medium potatoes, peeled and diced |
1. Bring the split peas to boil in 12 to 14 cups water. Skim off foam that rises and reduce heat to simmer
 2. Add the onions, carrots, celery, parsley, dill, celery seed, salt and pepper. Cook until peas are softened (about 45 minutes)
 3. Add potato cubes.
 4. Continue to cook over low heat until peas are completely dissolved (approx. 1 $\frac{1}{2}$ hours)
 5. Stir to blend soup and adjust seasoning to taste. Soup should be slightly lumpy



Potato, Fennel and Leek Soup



About 5 servings

Ingredients

- | | |
|---|---|
| 2 leeks, light green and white parts only, thinly sliced | chunks |
| 2 Tbs. unsalted butter | $\frac{1}{2}$ tsp. dried thyme |
| 1 Tbs. olive oil | 2 Tbs. chopped parsley |
| 1 carrot, peeled and chopped | 1 small bay leaf |
| $\frac{1}{2}$ bulb fresh fennel, trimmed and chopped
(about $\frac{3}{4}$ cup) | 4 $\frac{1}{2}$ cups chicken broth (or vegetable broth) |
| 3 baking potatoes (about 1 $\frac{1}{2}$ lbs.) peeled and cut into | Salt and pepper to taste |
1. In a soup kettle, cook the leeks slowly in the butter and olive for about 5 minutes
 2. Add the carrot and fennel and cook 5 minutes more
 3. Stir in the potato chunks, thyme, parsley, and bay leaf
 4. Add the broth, bring to a boil, then cover and simmer for 25 to 30 minutes until the potatoes are completely tender.
 5. Discard the bay leaf
 6. Crush about a third of the vegetables with a potato masher (this can be done directly in the pot)
 7. Season with salt and pepper to taste



Pea Soup with Mint



About 6 servings

Ingredients

5 Tbs. butter

2 shallots, chopped

3 cups frozen (or fresh) peas

1 medium head mild lettuce (like butter lettuce)

chopped

4 cups vegetable or chicken broth

Salt and pepper to taste

1 Tbs. chopped fresh mint

Crème fraiche or light cream (optional)

1. Melt the butter in a soup pot and sauté the shallots over low heat until they are soft

2. Add the peas, lettuce, and broth and bring to a boil.

3. Simmer only until the peas are tender

4. Puree the soup, then season it to taste with salt and pepper

5. Add the chopped.

Serve in individual bowls, and swirl with a little crème fraiche or cream if you'd like.

Oriental Salad

This recipe was given to me by a cousin of Stan's. Every time I make it, someone wants the recipe. Now when I go to parties I usually see it on the table.

Love, Paulette

FIRST TAKE:

1 Napa cabbage (also called Chinese cabbage)

2 bunches green onions

Slice both finely and place in a large salad bowl.



THEN TAKE:

½ cup margarine

2 packages Top Ramen noodle soup (it's dry) without the seasoning packet

1 cup sliced almonds

2 Tbsp. sesame seeds



1. Melt margarine in a large skillet. Add noodles (broken into small pieces. This can be done by pounding the unopened package with a rolling pin or some other hard item)

2. Saute until they start to brown.

3. Add the almonds and sesame seeds and continue cooking until all are lightly brown..

MAKE THE DRESSING WITH:

½ cup white sugar

¼ cup rice or cider vinegar

½ cup peanut or vegetable oil

2 Tbsp soy sauce



1. Mix all ingredients in a small sauce pan.

2. Boil 1 minute. Cool.

Each of these 3 steps can be made in advance and tossed together at the last minute.

ENJOY!!

Ricotta little bit's Heaven

Sally
“say ciao bella”

This is a ricotta cake recipe that I make for special occasions. Everyone loves it and it's not too sweet, which I like. So when you'd like to feel a little Italian, reach for this recipe!

*Preheat oven to 375

*Butter a 10 inch spring-form pan

*Dust it with flour, fine crumbs, or almonds



Ingredients:

4 large eggs, separated

2 lbs.(4 cups) ricotta cheese

3/4 cup sugar

1/3 cup unbleached white flour

1 tsp. vanilla extract



1/4 tsp. almond extract

dash of salt

1/2 tsp. each: orange and lemon rind
(optional -1/4 cup pureed raspberries or blueberries)



1. Beat egg whites until stiff- they will let you know when they've had enough. You will hear a slight whiny sound.
2. Without cleaning the beaters (thought you'd like that)! Beat together in a sep. bowl, ricotta, egg yolks, sugar, flour. Beat well (*chant if you like this mantra...my mama can beat your mama at volleyball- it always helps me!*).
3. Stir in extracts, salt, and citrus rinds.
4. Gently, with all the kindness of the universe, fold the egg whites into the mixture. Transfer to spring-form pan while whistling any tune by your favorite Italian band (the faster the better).
5. Bake 50 minutes during which time you should listen to Carmen and sing along if you like.
6. Turn the oven off, open the door...”say ciao bella” three times, and leave the cake in there for 15 minutes (it's kind of shy about coming out after what it's just been through. You'll understand.).
7. Cool completely before serving. Top the cake with dark canned cherries from Oregon. They are divine. In lieu of that, artfully arrange any fruits that volunteer for the job.
8. Best served chilled and savored slowly. You'll want to make another one immediately!



Ammy's Apple Cake

Amy,

The attached cake recipe is not particularly health conscious or especially decadent. But it makes my heart happy every time I bake it! The recipe is from my Dad's mother. Her name was Sue Jacobson, but we all called her Ammy. Every year since Jack and Brian were born, Peter and I have taken the boys apple picking on Rosh Hashanah and returned home to bake this cake together. It's a way for me to provide them with a connection to family during the High Holy Days and a way for me to honor my special Grandma. I hope you like the cake, but more importantly I hope the recipe inspires you to find and preserve connections with family and friends in some unexpected ways!

With Lots of Love, Laura



Ingredients:

3 small peeled and sliced apples
 2½ tsp. cinnamon
 1½ cups flour
 1½ tsp. baking powder
 ½ tsp. salt



½ cup oil
 2 eggs
 2 Tbsp. orange juice
 1 tsp. vanilla
 1 cup and 2½ Tbsp. sugar



1. Combine apples, 2½ Tbsp. sugar and cinammon and set aside.
2. Sift flour and combine with remaining sugar, baking powder and salt.
3. Make a well in the center and pour in oil, eggs, orange juice, and vanilla.
4. Beat until well blended.
5. Spoon 1/3 of batter into greased tube pan.
6. Make a ring of half the apple mixture.
7. Spoon another third of batter, make a ring of remaining apples and top with final 1/3 of batter.
8. Bake 1¼ hours at 350. Allow to cool in pan.



Oatmeal Peanut Butter Treats (for dogs)

(These are great pocket treats for training etc.)

From Patrice



Ingredients:

2 Table spoons peanut butter
3 Table spoons honey
1 egg
1 teaspoon of vanilla



3 Table spoons or ¼ c. bananas (optional)
1 1/2 cup flour
1 teaspoon baking soda
3 cups Quaker oats (Quick oats uncooked)



1. Preheat oven to 350 F
2. In microwave dish heat honey & peanut butter for 15 seconds until creamy
3. In mixing bowl combine wet ingredients - egg, butter, honey, vanilla
4. Fold in Peanut butter & bananas (mix/whip well once all wet ingredients are combined)
5. In a separate bowl combine flour, baking soda & uncooked/dry oats
6. Blend in flour ingredients and add slowly to wet ingredients.
7. Mix well to create a doughy consistency. Dough should bind together and be able to be formed into a ball
8. Roll out onto a flat square cookie sheet pretty thin.
9. Score with a pizza cutter to make very very small bites (should look like a grid pattern on the sheet). Individual bites should be no bigger than your pinky finger nail.
10. Bake 10 –12 minutes until golden & slightly crispy. Do not over cook as they will harden when cooled.

Please note it may make more than one batch so roll out accordingly based on the thickness desired.

Some quick, simple, and tasty salads for the busy woman

By Ronit

A Special Kind of Fruit Salad

As many different kind of fruits as possible (no watermelon)

Recommended:

melon,
green and black grapes,
blueberries,
cut strawberries,
mangos (can also be found in jars),



papayas,
kiwis.
pistachio nuts



Sweet concord wine (I use Carmel's King David)

It is always a success.

Cucumber Salad no. 1

Small cucumbers (Persian cucumbers are the tastiest)

Rice vinegar

Salt

Mix according to taste.

Sugar or sweetener

Dill

Cut cucumbers in round, thin shapes

Cucumber Salad no. 2

Small cucumbers

Plain yogurt

Dill

Cut and mix as the previous one.



Salt

Few drops of lemon if desired

An Italian Tomato Salad

Tomatoes chopped into small cubes

Basil

Salt

Mix



Garlic powder

Vinegar

BON APETITE!



Empanadas

By Sofia (Alan's grandmother)

Buy ready made dough for empanadas in a South American food store (preferably Argentinian) or prepare it in the following way:

Ingredients for home made dough:

½ kilo of flour
150 grams of butter



1. Mix it together with cold water until smooth let it rest for ½ hour
2. Stretch it thinly
3. Shape it with a cup to form individual tapas (round shape cut out like a biscuit)

Prepare the following filling(s)

1. Grated hard cheeses or
2. Spinach, grated cheese and cream cheese or
3. Corn, grated cheese and cream cheese or
4. Ground meat, a hard boiled egg, and raisins

Mix any of the above (#1, #2 , #3 or #4) with
1 beaten egg

Then:

1. Fill the tapas (dough circle)
2. Close the dough in the shape of half a moon
3. Glaze with an egg and sesame seeds
4. Bake for about 20 minutes, or until golden

EAT



Chocolate Macaroons

This is from my "*All-Butter Fresh Cream Sugar Packed No Holds Barred Baking Book*" put out by Rosie's Bakery in Massachusetts. It's a bakery I worked at after college on the weekends (to supplement that meager teaching salary)

Submitted by Claudia

In the cookbook Rosie writes:

The recipe for these cookies comes from the archives of Leah Winograd, erstwhile caterer of bar mitzvahs, baker extraordinaries and mother of my partner Eliot. Bored with the usual Passover fare, she substitutes these for the occasion, though I like to make them year-round. They have a thin outer crust and a chewy inside.

Ingredients:

4 oz. semisweet chocolate
2 oz. unsweetened chocolate
2 large egg whites



1/2 cup sugar
2 cups shredded coconut



Directions:

1. Preheat the oven to 375F.
2. Line a cookie sheet with parchment paper, or grease it lightly.
3. Melt both chocolates in the top of a double boiler placed over simmering water, then cool the chocolate to tepid.
4. Beat the egg whites in a medium size mixing bowl with an electric mixer on medium high speed until frothy, about 30 seconds.
5. Gradually add the sugar and continue beating until the mixture is the consistency of marshmallow fluff, about 30 seconds more.
6. Blend in the vanilla, then fold in the melted chocolate, then the coconut.
7. Drop rounded tablespoonfuls of the dough about 1 1/2 inches apart on to the prepared cookie sheet.
8. Bake the cookies until a light crust forms on the outside, about 13 minutes. Cool on the cookie sheet or remove the cookies to a cooling rack.



Makes 12 cookies.



Zucchini-Crusted Pizza

credits go to Moosewood Cookbook



Since I'm a farmer, I thought I'd offer a garden-friendly recipe. This one uses **TWO CUPS** grated zucchini, great for July and August squash. I like to freeze shredded zucchini to pull out during the winter and make these crusts (in 2 or 4 cup bags, for a single or double recipe). You can also make the crusts in the summertime, and freeze them ready to top and bake.

Enjoy, Ame!

From *Ilene*

Ingredients:

olive oil and flour for the pan 2 cups (packed)

grated zucchini (about 2 7-inches)

2 eggs, beaten

1/4 cup flour



1/2 cup grated mozzarella

1/2 cup grated Parmesan

OPT: pinches of basil, marjoram, rosemary

2 TBS olive oil



Topping Suggestions

extra olive oil

1 large ripe tomato, sliced

2 to 3 large garlic cloves, sliced



sliced olives

extra cheese

sauteed mushrooms



1. Preheat oven to 400F,
2. Generously oil a 10-inch pie pan and coat lightly with flour.
3. Combine zuke, eggs, flour, mozzarella, parmesan, herbs and 1 TBS olive oil in a bowl and mix well.
4. Spread into the prepared pan and bake for 35 -40 min, or until golden brown.
5. About halfway through the baking, brush with the remaining TBS of olive oil (opt).
6. Remove from oven.
7. When it has cooled for about 10 minutes, use a spatula to loosen the crust from the pan, so it won't break later.
8. Top with your favorite pizza items and bake at 400F until heated through.

Easy Mexican Tomato Lime Soup

Lis

Recipe modified from: Moosewood Cooks at Home

Serving Size: 6

Preparation Time 15 minutes

Ingredients:

3 cloves garlic -- pressed

2 teaspoons ground cumin

1 tablespoon vegetable oil

2 large cans chopped tomatoes

1-2 fresh tomatoes

1/4 cup lime juice

Lots of chopped fresh cilantro

Tabasco or other hot pepper sauce -- to taste

2 cups tortilla chips -- coarsely crushed

Shredded monterey jack cheese

- 1.** In a soup pot on low heat, saute the garlic and cumin in the oil for a minute.
- 2.** Be careful not to brown the garlic.
- 3.** Stir in the canned tomatoes, fresh tomatoes, lime juice, and cilantro.
- 4.** Bring to a simmer and continue to cook for several minutes. Add Tabasco to taste.
- 5.** Place the tortilla chips in large, shallow soup bowls, and ladle the soup over them.
- 6.** Top with cheese and a few sprigs of cilantro.

Spicy Shrimp with Mangoes and Snow Pea Salad

From Lyn (serves 4)

Ingredients for Salad

½ lb snow peas, strings removed
1 Tbsp Dijon mustard

2 Tbsp rice wine vinegar
½ c. canola oil

Ingredients for Main Dish:

1 Tbsp canola oil
2 medium red onions, thinly sliced
1 2-inch piece fresh ginger, julienned
1 ½ Tbsp sambal oelek (chili paste)
1 ½ lb large shrimp, peeled, deveined, and brined

juice of 2 limes
2 ripe mangoes, peeled (8 1/8 -inch slices reserved for garnish, the remaining mango cut into ½-inch dice)

1. Fill a large bowl with cold water and add ice. Bring a medium pot of salted water to a boil, add the snow peas, and cook until tender-crisp, about 5 minutes. Using a slotted spoon, transfer the peas to the ice water to cool. Drain and set aside.
2. In a medium bowl, whisk together the mustard, vinegar, and oil. Set aside.
3. Heat a wok over high heat. Add the oil and swirl to coat the pan. When the oil shimmers, add the onions and ginger and stir-fry until the onions have browned, about 8 minutes. Season with the salt and pepper to taste.
4. Add the sambal oelek and shrimp and stir-fry until the shrimp are cooked through, about 6 minutes. Add the lime juice, stir, and add the diced mango; heat until warmed through. Correct the seasonings.
5. Toss the snow peas with the vinaigrette and correct the seasonings. Divide the stir-fry among 4 plates and top with snow pea salad. Garnish with mango slices and serve.

Dear Amy,

Forty-five years ago, my Mother's friends gave me a wedding shower just like the one you are having today. My Grandmother, who came as an adult from Odessa, Russia, was a gourmet cook in this country. When asked to contribute a recipe, she wrote the following. (I have kept it in my recipe box all these years)

“To Dear Judy! A army travels on his stomach, you win the hearth of a man with your cooking, but my ideals are diferent so this is my recipe.

Forget each kindness that yo do
As soon as you have done it
Forget the praise that falls to you
The moment you have won it
Forget the slander that you hear
Before you can repeat it
Forget each slight, each spite, each sneer
Wherever you may hear it



Remember every kindness done to you
Whatever is its measure
Remember praise by others won,
And pass it on with pleasure
Remember every promise made
And keep it to the letter
Remember those who lend you aid,
And be a grateful debtor

Love Grandma