

2025 Legal Aid Recipes



The Legal Aid Society
— of Cleveland —
Since 1905

The Legal Aid Cookbook, Vol III

The first iteration of the Legal Aid Cookbook was born out of the COVID pandemic, when so many of us were newly quarantined at home, adjusting to remote work, and learning how live through “unprecedented times.” That year, the cookbook served as a connection between our many homes and kitchens – a way to take comfort in one another’s traditions and stories from afar.

The cookbook remained a staff favorite, and the second edition in 2023 has been a mainstay in our office kitchens, serving as a conversation starter and daily dinner inspiration.

See PDF links to previous cookbooks on the website: lasclev.org/2023Cookbook

Many of the recipes included in this year’s cookbook include tales of family holidays past, fond memories of friends and colleagues, and small moments of solace over a warm bowl. They showcase the diverse flavors and talents of our organization. We hope this collection not only inspires your next meal but also sparks conversations. Reach out to your colleagues about their recipes – share your own stories, inspirations, and cooking tips. You might be surprised at the connections you’ll make.

Enjoy cooking, exploring, and connecting.

-The Engagement Committee



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APPETIZERS and SIDES

PINK STUFF

Contributed by Catherine Donnelly

***Gluten Free**

This Jello salad was the go-to potluck item for my family growing up.

Ingredients

- 1 small can crushed pineapple
 - 1 box red Jello (any flavor)
 - 1 small tub small-curd cottage cheese
 - 1 small tub Cool Whip
-

Instructions

1. Drain the pineapple.
2. Add the drained pineapple into a large bowl.
3. Pour in the Jello powder and stir until dissolved.
4. Stir in the cottage cheese until well mixed.
5. Fold in the Cool Whip.
6. Enjoy as a salad, a side, or a dessert. Leftovers last for about two days in the fridge.

SIMPLE BREAD RECIPE

Contributed by David King

Yield: One 10-inch round loaf; 1.25 pounds
Equipment: 4.5 – 5.5-quart heavy pot

Ingredients

Measure by weight

- 3 cups bread flour, or 400 grams
- 1 ¼ tsp table salt, or 8 grams
- ¼ tsp yeast, or 1 gram
- 1 ⅓ cool water (55 to 65 degrees), or 300 grams
- Additional bran, cornmeal or flour for dusting

Instructions

1. In a medium bowl, stir together the flour, salt, and yeast. Add the water and, using a wooden spoon or your hand, mix until you have a wet, sticky dough, about 30 seconds. Make sure it’s really sticky to the touch; if it’s not, mix in another tablespoon of water. Cover the bowl with a plate, tea towel, or plastic wrap and let sit at room temperature (about 72 degrees), out of direct sunlight, until the surface is dotted with bubbles and the dough has more than doubled in size. This will take a minimum of 12 hours, but 18 hours is better. This slow rise – fermentation – is the key to flavor.
2. When the first fermentation is complete, generously dust a work surface with flour. Use a bowl scraper or rubber spatula to scrape the dough onto the board in one piece. When you begin to pull the dough away from the bowl, it will cling in long, thin strands (this is the developed gluten), and it will be quite loose and sticky – do not add more flour. Use lightly floured hands or a bowl scraper or spatula to lift the edges of the dough in toward the center. Nudge and tuck the edges of the dough to make it round.
3. Place a cotton or linen tea towel (not terry cloth, which tends to stick and may leave lint in the dough) or a large cloth napkin on your work surface and generously dust the cloth with wheat bran, cornmeal, or flour. Use your hands or a bowl scraper or wooden spatula to gently lift the dough on to the towel, so it is seam side down. If the dough is tacky, dust the top lightly. Fold the ends of the towel loosely over the dough to cover it and place it in a warm, draft-free spot to rise for 1 – 2 hours. The dough is ready when it is almost doubled. If you gently poke it with your finger, making an indentation about one quarter inch deep, it should hold the impression. If it doesn’t, let it rise for another 15 minutes.
4. Half an hour before the end of the second rise, preheat the oven to 450 degrees with a rack in the lower third position, and place a covered 4.5 - 5.5 quart heavy pot in the center of the rack.
5. Using potholders, carefully remove the preheated pot from the oven and uncover it. Unfold the tea towel, lightly dust the dough, lift up the dough, either on the towel or in your hand, and quickly but gently invert it into the pot, seam side up. Cover the pot and bake covered for 20 minutes.
6. Remove the lid and continue baking uncovered for 5 minutes, or until the bread is a deep chestnut color but not burnt. Use a heatproof spatula or potholders to carefully lift the bread out of the pot and place it on a rack to cool thoroughly. Don’t slice or tear into the bread until it has cooled, usually at least an hour.

FLUFFY BISCUITS

Contributed by Nikki Riggins

Ingredients

- 2 cups flour plus more for dusting
- 1 ½ tablespoon of baking powder
- 1 teaspoon sugar
- 1 teaspoon salt
- 8 tablespoons of unsalted butter
- 1 cup cold buttermilk (you can also use half and half or ½ cup heavy cream and ½ cup milk)
- ½ tablespoon melted butter

Instructions

1. Cut your butter up into small cubes and freeze for at least 30 minutes.
2. Preheat your over to 425 F (this is my over, some may need 450)
3. Line a cookie sheet with parchment paper.
4. In a bowl, mix together the flour, baking powder, salt, and sugar.
5. Add the butter into the flour mixture by using either a blender, food processor, pastry blender, or two knives and a fork. You want your butter to be no larger than a pea. Work fast because you want your butter to remain as cold as possible.
6. Add the buttermilk to the mixture and stir with a wooden spoon until combined. Be sure to not over mix. If your dough is very sticky you can add a bit more flour to the surface. Shape into a ball.
7. Dust the counter with flour
8. Flatten the dough some, fold it over on itself, flatten it again. Do this about 4-6 times. This will create layers in your biscuits.
9. Coat your rolling pin with a bit of flour and roll the dough until it is less than ½ inch thick. The biscuit will at least triple in height after baking.
10. Use a biscuit cutter to cut out your biscuits. Collect the scraps and repeat.
11. Put your biscuits on the cookie sheet and bake for 12-15 minutes.
12. When done, brush the biscuits with the melted butter.
13. Enjoy!

CUCUMBER CAESAR SALAD

Contributed by Nikki Riggins

This dish is easy to put together and pairs well with almost any meal. It calls for store bought dressing, but you can make your own too. The only downside is it does not store well, so only make what you plan to eat that day and do not make too far in advance of the meal or it loses the crunchiness. This recipe will feed about 6-8 people us serving as a side. You can probably throw in some chicken or steak and serve this as a main dish, though we never have.

Ingredients

- 2 lbs mini cucumbers
- 1-2 cups shaved parmesan cheese
- ½ cup bacon (about 8 oz)
- ⅓ cup panko breadcrumbs (I use Italian flavor)
- 1 tablespoon of salted butter
- 1 cup Caesar dressing

Instructions

1. Melt butter in a pan on medium heat
2. Add panko breadcrumbs and toast until golden brown
3. Cook and crumble bacon
4. Cut your cucumbers into circles that are about ¼ inch thick.
5. Add cucumbers, crumbled bacon, toasted breadcrumbs, most of the shaved parmesan cheese and dressing to the bowl and toss together
6. Garnish with the remaining shaved cheese
7. You can also add some cracked pepper on top too if you like that kinda thing

CANDIED KIELBASA BITES

Contributed by Tammy Adams

Easy and quick but so, so good!

Ingredients (Casserole)

- 12 ounces kielbasa sausage
- 1 ½ cups dark brown sugar
- 2 tablespoons Dijon mustard
- 1 ½ tablespoons apple cider vinegar
- 1 pinch ground black pepper

Instructions

1. Preheat your oven to 350 degrees F
2. Cut kielbasa into 3 to 4 large sections, then each section in half lengthwise. Slice each section into half-moons about a half inch long.
3. Combine brown sugar, mustard, vinegar, and pepper in a medium saucepan. Set over low heat and cook, stirring, until the sugar has dissolved completely. Stir in kielbasa.
4. Line a sheet pan with parchment paper. With a slotted spoon, transfer the kielbasa pieces from the pot and spread evenly over the parchment paper. Set aside leftover sauce in the pot.
5. Bake for 15 minutes.
6. Remove from oven, then carefully lift up the parchment paper and funnel kielbasa pieces back into the pot of sauce. Stir to coat again.
7. Repeat the process of putting the kielbasa pieces back on the parchment-lined sheet pan. Bake for another 15 minutes.
8. Transfer to a serving platter and serve with toothpicks.

BAKED CANDIED YAMS

Contributed by Nicole Riggins **Vegetarian*

Ingredients

- 5 medium-sized yams or sweet potatoes
- 1½ sticks of salted butter
- 1½ teaspoons cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ginger (if desired)
- ¼ teaspoon clove (if desired)
- 1 cup brown sugar
- 1 cup white sugar
- 1 tablespoon pure vanilla extract

Instructions

1. Preheat oven to 350°F.
2. Wash the yams or sweet potatoes, peel, and then chop into ½ inch thick pieces.
3. Place cut yams or sweet potatoes in a 9x13 inch cake pan.
4. Melt butter in a saucepan over medium heat.
5. When the butter is melted, add both the sugars and the spices.
6. Once well mixed, remove from heat and add the vanilla.
7. Pour most of the butter sauce over the yams or sweet potatoes, but reserve some for basting.
Toss the yams or sweet potatoes, making sure they are fully covered in butter sauce.
8. Cover the cake pan with foil and bake for 30-40 minutes.
9. Remove from oven, baste yams or sweet potatoes with the remaining sauce.
10. Cover with foil and continue baking for another 15-20 minutes.
11. Let the yams or sweet potatoes sit for 10 minutes before serving.

CORN CASSEROLE

Contributed by Katherine Hollingsworth **Vegetarian*

This is a Thanksgiving and Christmas dinner staple for my husband’s family. I have been enjoying this simple and yummy dish at his family gatherings for the past 20+ years.

Ingredients

- 1 box Jiffy cornbread
- 1 can creamed corn
- 1 can corn (do not drain)
- 1 stick butter, melted
- 8 oz sour cream
- 1 onion small, grated
- 1 egg

Instructions

1. Preheat oven to 350°F.
2. Spray glass baking dish with cooking spray.
3. Combine all ingredients in a medium to large bowl.
4. Pour the combined ingredients into baking dish and bake for 45 minutes. After baking, check for doneness by poking a knife in the middle of the casserole.

CRUNCH-TOPPED SWEET POTATO CASSEROLE

Contributed by Colleen Cotter **Vegetarian*

Ingredients

- Casserole:
- 5 sweet potatoes
 - ¼ cup butter, melted
 - 1 cup sugar
 - ½ teaspoon salt
 - 2 eggs, well beaten
 - ½ cup milk
 - ½ teaspoon vanilla

- Casserole Topping:
- 1 cup brown sugar, firmly packed
 - ¼ cup butter
 - ⅓ cup flour
 - 2 teaspoons cinnamon
 - 1 cup chopped nuts

Instructions

1. Boil whole sweet potatoes until soft and then drain. When cool, peel.
2. Mash potatoes with butter. Add remaining ingredients and blend well. Place into a 9-inch square baking dish.
3. In a saucepan, combine brown sugar, butter, flour, and cinnamon. Heat gently over medium heat. Remove from stove and stir in nuts. Spread over sweet potatoes.
4. Bake at 350°F for 40 minutes.

Note- can be made ahead of serving- just reheat in oven!

CANDIED SNACK MIX

Contributed by Elizabeth Zak **Vegetarian*

Ingredients

- 3 cups Crispix cereal (Crispix holds up better than Chex, which are flatter)
- 1 cup Cheerios
- 1 cup raisins
- 1 cup salted peanuts or mixed nuts
- 1 cup small, salted pretzels
- ½ cup shredded coconut
- 16 oz white chocolate baker’s wafers

Instructions

1. Mix all dry ingredients in a large bowl.
2. Melt white chocolate in saucepan over low heat, stirring constantly.
3. Pour white chocolate over candy mix and stir until evenly distributed.
4. Spread mix onto wax paper and let cool for at least 1 hour.



DRINKS

HOUSING GROUP’S FAVORITE MULLED CIDER

Contributed by Anna Seballos

**Vegan*

This Mulled Cider has been a favorite of the Housing Group for a few years now. This recipe serves 8, so I’d recommend doubling the recipe for a large party.

Ingredients

- 1 whole nutmeg
- 10 allspice berries
- 10 cloves
- 2 star anise
- 4 cinnamon sticks
- ½ gallon apple cider
- 1 small orange or apple, for garnish
- whole cranberries, for garnish

Note: If you don’t have these whole spices, you can substitute with pre-mixed mulling spices.

Instructions

1. Toast the spices in a pot (or slow cooker) for 2-3 minutes until fragrant.
2. Add the apple cider to the instant pot or slow cooker. Cook on low for 3 hours (or “normal” in the Instant Pot “Slow Cooker” setting).
3. Garnish with orange or apple slices and cranberries.
4. Optional additions: Rum, spiced rum, bourbon, vodka (to your liking!)

SOUTHERN SWEET TEA

Contributed by Olivia Pollack

I make this sweet tea recipe all summer long, sometimes multiple times a week! It's the perfect balance of sweetness and can also be adapted to a lot of different types of tea! One of my favorite variations is using green tea and fresh mint to make a refreshing mint tea!

Ingredients

- 3 cups of water
- 6 tea bag (orange pekoe or another type of black tea works well for a classic sweet tea recipe, but this recipe also works great with other options!)
- A pinch of baking soda
- 1/2 cup of white sugar

Instructions

1. Bring 3 cups of water to a boil.
2. Add your tea bags (I like to tie the strings together to make them easier to remove later!).
3. Add a pinch of baking soda to remove tannins so your tea does not become bitter.
4. Let water and tea continue to boil for 1 minute, then remove from heat. Let tea steep for 10 minutes.
5. Remove tea bags and stir in sugar.
6. Pour tea into two-quart pitcher. Fill the rest of the pitcher up with water, chill, serve, and enjoy!

CROCK POT HOT CHOCOLATE

Contributed by Anna Seballos

This is Hazel's hot chocolate recipe that we served at our Housing Holiday Party in 2022. It was a big hit! Note- this recipe serves 20!

Ingredients

- 4 cups heavy whipping cream
- 2 cans sweetened condensed milk (14 oz each)
- 16 cups milk (one gallon)
- 3 teaspoons vanilla
- 5 cups chocolate chips (use half milk, half dark or semi-sweet)

Instructions

1. Stir together all ingredients in a 7-8 quart slow cooker or crock pot.
2. Cover and cook on low for 2 hours, stirring occasionally with a whisk, until mixture is hot and chocolate chips are melted.
3. Once all the chocolate is melted, switch to the warm setting. Stir again before serving.
4. Serve with whipped cream, marshmallows, peppermint schnapps, or whatever your heart desires.



CHICKEN PAPRIKASH

Contributed by Anna Seballos

If you love the Souper Market's Chicken Paprikash but don't want to keep spending so much money eating out for lunch, try this recipe! It's a family favorite and is quite forgiving for you to adjust to your liking. The original recipe comes from Sarah Leah Chase's cookbook Cold-Weather Cooking, but this version is the modified one my family uses.

Makes 8-10 servings

Ingredients

- oil (or 4oz bacon, optional)
 - 2 large onions, cut into thin crescent slivers
 - 1 large red bell pepper, diced (optional)
 - 2 ½ Tbsp sweet Hungarian paprika (add some smoked Paprika, if desired)
 - 1-2 Tbsp tomato paste
 - 2 cups chicken broth
 - 5 whole chicken breasts, cut into pieces
(or use whatever chicken parts you have on hand)
 - ¼ cup unbleached all-purpose flour
 - 1 cup sour cream (or Greek yogurt)
 - salt to taste
 - For serving: recommended with Spaetzles or egg noodles.
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Instructions

1. In a large skillet, heat oil over medium-high heat (or if using, fry bacon until lightly browned and crisp)
2. Add the onions (and bell pepper, if using) and sauté until the onion is soft at lightly browned, about 10 minutes. Remove the pan from heat and stir in the paprika and tomato paste. When the mixture is bright red, stir in the chicken broth.
3. Add the chicken to the skillet, cover, and simmer slowly over medium-low heat, basting the meat occasionally with the sauce. After 30 minutes, turn the chicken pieces over, cover again, and simmer until the chicken is very tender, about 45 minutes more. (Cook time will depend on how small your chicken pieces are. Cook until the internal temperature registers 165°F.)
4. Using a large, slotted spoon, remove the chicken from the skillet and keep warm. Whisk together the flour and sour cream (or Greek yogurt) until smooth, then slowly whisk it into the pan juices and sauce. Heat through but do not boil, stirring constantly. Season to taste with salt.
5. Return the chicken to the skillet and coat with the sauce. Serve over wide egg noodles, rice or spaetzle.



MARRY ME CHICKEN

Contributed by Nikki Riggins

This recipe is super easy to make and full of flavor. I do not usually measure ingredients, so it is hard to give specifics. I found this recipe a while back and then put my own little spin on it. Anything you see with exact measurements is directly from the recipe. Anything without measurements is the Nikki way!

Ingredients

- 3 large chicken breasts
- ½ teaspoon salt (or a dash more)
- ¼ teaspoon pepper (or a dash more)
- Garlic powder
- Onion powder
- Paprika
- 6 tablespoons of flour
- 2 tablespoons of olive oil
- 2 tablespoons of unsalted butter
- 4 cloves minced garlic
- 1 cup chicken broth
- 1 cup heavy cream
- ½ cup grated parmesan
- ¼ teaspoon oregano
- ¼ teaspoon thyme
- 1 teaspoon chili flakes (optional)
- Slap Ya Mama seasoning (or your favorite seasoning blend – also optional)
- ⅓ cup chopped sundried tomatoes
- 1 tablespoon of fresh basil (or more)

Instructions

1. Cut chicken breast in half so that you get two thin pieces from each breast.
2. Season your chicken with salt, pepper, garlic powder, onion powder, and paprika. Season to your liking.
3. Dredge chicken in flour and set aside.
4. Heat a large skillet to medium heat and add the olive oil and butter.
5. When the butter is melted, add the chicken to the skillet and cook for 4-5 minutes on each side until the chicken is golden brown and cooked through.
6. When the chicken is done, put in on a plate and cover it to keep it warm. I usually put mine in a pan, cover it with foil, and put it in the oven at 300 F at this point, but do as you wish.
7. Add the minced garlic to the same skillet and sauté until fragrant. About 1 minute or less if you are using jarlic (garlic from a jar). Add the chicken broth to the pan and deglaze with a wooden spoon. Make sure to scrape all the bits off the bottom of the pan, that’s flavor.
8. Turn down the heat to medium low and add the heavy cream and cheese. Let this simmer for a few minutes
9. Add the thyme and oregano. Add garlic powder, onion powder, and paprika if you wish, add the chili flakes if you are using them, then you can either salt and pepper to taste, or if you are extra like me, I season it with the Cajun seasoning. You have to measure with your heart. Sorry!
10. Add the sundried tomatoes.
11. Add chicken back to the pan. Make sure the chicken is coated on both sides. Simmer for another maybe 5-10 minutes.
12. Garnish with the fresh basil.
13. Serve over mashed potatoes, pasta, or even rice.

MOROCCAN LENTIL STEW

Contributed by Lauren Onkeles-Klein **Vegan and Gluten Free*

This is one of my go-to fall soups! It is delicious and packed with nutrients. Plus, you can serve it as-is, or cook up some brown rice or quinoa and serve it over the grains for an even heartier meal.

This recipe makes 8-10 servings.

Ingredients

- Olive oil*
- 2 cups carrots, cubed or sliced
- 4 cloves of garlic, minced
- 1 large onion, cubed
- 3.5 cups sweet potatoes, cubed
- 1.5 cup brown or green lentils, rinsed
- 4 cups of spinach (or more because you know how dramatic spinach is when it’s cooked, so just add as much as you want!)
- 1 cup cilantro, chopped**
- 15-ounce can of diced tomatoes
- 7 cups of veggie broth
- 1/3 cup lemon juice
- 2.5 tsp ground cumin
- 1.5 tsp ground coriander
- 1.5 tsp turmeric
- 1.5 tsp sweet paprika
- 1.5 tsp salt
- 1 tsp nutmeg

*I have not given a specific amount of olive oil because, frankly, I find olive oil measurements for sautéing to be an insult to all of us. It is almost impossible to use too much olive oil for sautéing, but if I give you a specific measurement and you use a different size pot, there is a chance you might use too little, which is a tragedy. I will not be party to a tragic cooking mishap. Use as much as you need to ensure the bottom of the pot you are cooking in has a nice layer of olive oil on it. When in doubt, add a bit more.

**If you are like my mother and have the gene that makes cilantro taste like soap, just use parsley or leave this ingredient out entirely. No need for you to suffer!

Instructions

1. In the pot where you will be making the stew, heat olive oil on medium-high heat.
2. Once the oil is hot, add the garlic and sauté for about 30 seconds to release the aroma. Then add the onions and carrots. Sauté for an additional 5-6 minutes.
3. Add all the spices and cook for an additional minute, stirring constantly. “Blooming” spices like this intensifies their flavor.
4. Pour .5 cup of broth over the veggies to deglaze the pot, scraping the brown bits off the bottom with a flat-headed wooden spoon or spatula.
5. Add 4.5 cups of broth, the cubed sweet potatoes, rinsed lentils, and diced tomatoes. Stir to combine.
6. Cover and bring to a boil. Once it has boiled, reduce heat slightly to simmer for 45 minutes with the lid on. Stir occasionally and after about 30 minutes, check to make sure the lentils are cooking through. If the lentils are older, they may take a bit longer to cook, so you’ll know if you need to add additional time at this point if they taste like they have barely begun to soften.
7. In the last 10 minutes, add the remaining 2 cups of broth.
8. In the last 5 minutes of cooking, add the spinach and stir it in until wilted.
9. Remove from heat and add cilantro and lemon juice before serving.
10. Enjoy!

ASPARAGUS MASCARPONE TART

Contributed by Olivia Pollack **Vegetarian*

This is one of my favorite springtime recipes! The herbs (chives and tarragon) complement the asparagus perfectly, and the lemony mascarpone base bring the whole dish together for a perfect appetizer or even light dinner!

Ingredients

- 1 sheet of frozen puff pastry (thawed)
- 1 cup of mascarpone
- 1 tablespoon of all-purpose flour
- 1 egg (beaten)
- Zest of 1 lemon
- 1 and half teaspoons of salt
- 1 and half teaspoons of black pepper
- 1 tablespoon of chopped chives
- 1 tablespoon of chopped tarragon
- 1 bunch of asparagus (typically ~1 pound)
- 1 tablespoon of olive oil

Instructions

1. Preheat the oven to 400° F and line a baking sheet with parchment paper.
2. Lightly flour your working surface and roll out the puff pastry to an even rectangle, about 9”x12” . Transfer to the baking sheet.
3. In a medium bowl, combine the mascarpone, flour, egg, and lemon zest. Season with salt and pepper and fold in the chives and tarragon. Once combined, spread the mixture evenly over the puff pastry, leaving a border of about 3/4” . Make small cuts around the border, spacing each cut about 1” apart.
4. Trim the woody ends off of your asparagus and toss with olive oil. Lay the asparagus on top of your puff pastry and mascarpone in alternating directions.
5. Bake for about 25 mins, until the crust is golden brown and puffy, and the mascarpone is lightly spotted.
6. Let cool for 5-10 mins, serve, and enjoy!

SPINACH ARTICHOKE CASSEROLE

Contributed by Katherine Hollingsworth **Vegetarian*

I do not know the origin of this recipe, but my mom used to make this casserole when our extended family would gather for Christmas celebrations in Vermont. It feeds a crowd and is great comfort food on cold winter nights!

Ingredients

Note- This makes a large casserole, so amounts can be reduced to make smaller casserole.

- 6 packages frozen chopped spinach, thawed at room temperature and drained well
- 6 cans medium artichoke hearts, drained and halved or quartered to make bitesize pieces
- 3 sticks butter
- 3 blocks cream cheese (8 oz each)
- Juice of 3 lemons (I usually start with less than this and add to taste)
- 1 small white onion, grated (You do not need much onion, so if you cannot find small onion, just use part of a larger one)
- Salt and pepper, to taste
- 3 teaspoons Worcestershire sauce
- Breadcrumbs

Instructions

1. Preheat oven to 350°F.
2. Spray glass baking dish with cooking spray.
3. Line bottom of dish with the halved artichokes.
4. In a medium to large saucepan, mix spinach and all other ingredients over low heat until the ingredients are well blended and the cream cheese is melting.
5. Spread the spinach mix over artichokes.
6. Top with breadcrumbs and bake for 30 minutes.

VEGAN POTATO AND SAUERKRAUT PIEROGIES

Contributed by Morgan Mackay

My paternal grandmother is 100% Slovak and we have a big Slovak dinner every Christmas Eve. The highlight of that dinner is ALWAYS the pierogis. Since becoming mostly vegan, I have wanted to veganize some of the vegetarian and even non-vegetarian dishes that are culturally significant to my family. The Rust Belt Vegan Cookbook has been a huge help, and the potato and sauerkraut pierogies are one of my favorite dishes to make around the holidays :)

Ingredients

Pierogi Dough/Cooking Essentials:

- 3 cups flour, plus more for dusting
- ½ teaspoon salt
- 1 cup water
- ½ cup vegan butter, melted
- 1 onion, sliced
- Oil or butter of your choice

Potato Filling:

- 2 large potatoes, peeled and cubed
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon black pepper
- 2 tablespoons plant milk
- 2 tablespoons nutritional yeast

Sauerkraut Filling:

- Sauerkraut
- Salt and pepper, to taste

Instructions

1. In a large bowl, combine flour and salt. Make a well in center to pour the butter into and then stir.
2. Slowly add the water and mix. As dough starts to form, use your hands to knead the dough for about 5 minutes until it is smooth. Cover and let rest while you make the potato filling.
3. In medium pot, boil potatoes until tender. Drain potatoes and place into large bowl. Add salt, spices, milk, and yeast. Mash and season to taste. Then set aside.
4. Dust your work surface with flour. Divide the dough into ping-pong sized balls (should get about 2 dozen).
5. Roll out each ball into a 3-inch circle. Put a spoonful of potato mixture into the center of half of the circles and fold dough over. Press the edges down with a fork.
6. Put a spoonful of sauerkraut into the center of remaining balls and fold dough over. Press the edges down with a fork.
7. In a large pot, boil the pierogies in salted water for about 5 minutes. Drain carefully. Be gentle so they do not break.
8. If not eating immediately, blanch the pierogies for 30 seconds. Scoop them onto a lined baking sheet. Let cool and then move baking sheet into freezer. Once frozen, move into freezer bags for storage.
9. Brown the onion in olive oil (or butter) in large pan over medium heat. Add pierogies gently and let them brown on one side, then carefully flip to other side.

Notes- It is helpful to heat up sauerkraut on stove with salt and pepper to taste and cook out some of the water. Also, turn the stove off and let cool a little before filling the pierogies.

AUNT SUE’S SLOW COOKER FRENCH ONION SOUP

Contributed by Jenn Kinsley Smith

Ingredients

- 3 tablespoons unsalted butter, thinly sliced
- 4 large yellow onions
- ¾ teaspoons sugar
- Salt and pepper to taste
- ¼ cup dry white wine
- ¼ cup medium dry sherry
- 5 cups beef stock
- 2 sprigs fresh thyme
- 12 slices baguette
- ½ cup grated cheese (Parmesan or Gruyere)
- 3 tablespoons chives, chopped for garnish

Instructions

1. In heavy pan over medium heat, melt butter. Stir in onions, cover and cook, stirring occasionally until soft but not brown (approximately 15 minutes).
2. Stir in sugar, ½ teaspoon salt, and several grinds of peppercorn. Continue cooking until onions are golden brown (approximately 20 minutes).
3. Transfer onions to slow cooker.
4. Pour wine and sherry into pan and stir any browned bits left on bottom of pan. Then transfer to slow cooker.
5. Stir stock and thyme into slow cooker. Then cover and cook on low for 4-5 hours.
6. Just before serving, preheat broiler. Arrange baguette slices on rimmed baking sheet and top with cheese. Broil for 30 seconds.
7. Remove thyme. Serve in shallow bowl and top with baguette slices. Enjoy!

ENCHILADA FANTASTIC

Contributed by Karla Perry

Ingredients

- 1 pound ground turkey
- 2 cups picante sauce
- 1 bag of frozen chopped spinach (10oz), thawed and squeezed dry
- 2 tsp ground cumin, divided into 1½ tsp and ½ tsp
- ½ tsp salt
- 1 light cream cheese (8oz), cubed
- 12 tortillas (7 inch), warmed
- 1 can diced tomatoes in juice (14.5oz)
- 1 cup shredded Cheddar cheese

Instructions

1. Brown turkey on the stovetop and break into small pieces.
2. Add 1 cup of the picante sauce, spinach, 1½ tsp cumin, and salt. Cook and stir for 5 minutes or until most of the liquid has evaporated.
3. Add cream cheese, stirring until melted.
4. Spoon ½ cup of the filling down center of each tortilla, roll up, and place seam side down lightly greased 13x9 inch pan.
5. Combine tomatoes, remaining 1 cup picante sauce, and ½ teaspoon cumin. Spoon over enchiladas.
6. Bake at 350°F for 30 minutes or until hot.
7. Sprinkle with cheese and return to the oven for 2 minutes.

JAPCHAE

Contributed by Julie Reed

Japchae is a famous dish within South Korea. It is savory but has a touch of sweetness. It is one of my favorite dishes to make. I learned to make it from my mom but also took a cooking class in South Korea that showed me how to make it more traditionally. It is a frequent request from my friends and family.

Ingredients

- 1 pound of thinly sliced tender beef (flank steak, rib eye, or sirloin)
- CJ Korean BBQ bulgogi marinade (you can make your own, but this is the easy route!)
- 1 yellow onion, sliced
- 1 pack of sliced mushrooms (I like Button mushrooms, but you can choose any!)
- 2 red bell peppers, thinly sliced
- 1 bag of matchstick carrots
- 16-17oz bag of Korean sweet potato glass noodles (also called Dangmyeon or Vermicelli – I like Ottogi’s brand)
- 1 giant bag of spinach
- 4-5 garlic cloves minced (or as much as your heart desires)
- Sugar
- Soy sauce
- Sesame oil
- Black pepper
- Vegetable oil

Instructions

Note- Needs to marinate overnight.

1. Marinate the beef, garlic, mushrooms, and onion - Combine those ingredients and add the BBQ bulgogi marinade. Let the mixture marinate overnight in the fridge. When you are ready to cook it, pull it out of the fridge and let it get to room temperature.
2. Get a giant bowl or container. This will be used to combine all the separate ingredients.
3. Prepare the spinach - Bring a large pot of water to a boil. Add the spinach. Quickly blanch the spinach. Rinse the spinach in cold water immediately. Squeeze the excess water from it and put it in a bowl. Use cooking scissors to cut the spinach up into smaller pieces. Season it with a teaspoon of sesame oil and a pinch of salt to taste. Put the spinach into your giant bowl.
4. Prepare the bell pepper - In a pan, add a little vegetable oil. When it is heated, add the thinly sliced bell peppers until they soften. Stir fry them until they soften. When they do, add a little sprinkling of sesame oil and sugar to coat them. Remove them from the heat and add them to your giant bowl with the spinach.
5. Prepare the carrots - After you finish with the bell peppers, add your carrots into the same hot pan. Stir fry them until they soften. When they do, add a little sprinkling of sesame oil and sugar to coat them. Remove them from the heat and add them to your giant bowl with the spinach. and bell peppers.
6. Cook the meat mixture - Once your veggies are all cooked, add your meat mixture into the skillet. Cook the beef until it is no longer pink. The mushrooms and onions should have softened. Remove them from the heat and add them to your giant bowl with the rest of your ingredients.
7. Cook the noodles - Get a giant pot of water up to boiling (you can do this while cooking the veggies). Dangmyeon (the glass noodles) cook in 6-7 minutes. They should have a chewy texture. Once they are cooked, drain and add to your giant bowl.
8. Mix everything together - Combine all the ingredients together in the bowl. Taste the mixture to see what it needs. I typically add a few tablespoons of soy sauce, a teaspoon of black pepper, a teaspoon or two of sesame oil, and a sprinkling of sugar.

MOM’S MEATLOAF

Contributed by Michael Hamper III

This is the meatloaf recipe my mom, Cheri Hamper, made all of the time when I was a kid. It was my favorite meal, especially when combined with mashed potatoes and corn we had grown in our garden. Throughout my childhood, my dad complained of pain if he would eat beef, so my mom would get creative with traditional recipes. In this case, she substituted turkey for beef. But if you prefer a more traditional meatloaf, then you could use beef. I think this recipe tastes better than traditional meatloaf because it is lighter, so the flavors can really come out.

Ingredients

- 1 pound of ground mild or spicy Italian sausage
- 1 pound of ground turkey
- 1 large onion, chopped
- ½ green pepper, chopped
- ½ cup panko or breadcrumbs (plain or herbed)
- ¼ cup plain instant oatmeal
- 2 eggs
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Salt (to taste)
- Pepper (to taste)

Instructions

1. Preheat oven to 375°F.
2. Mix all ingredients in a bowl until combined.
3. Put mixture into a loaf pan.
4. Add ⅓ cup of water to the pan.
5. Top loaf with ketchup.
6. Bake for 45-60 minutes.

ONE POT CREAMY PESTO AND CHICKEN PASTA

Contributed by Amber Jackson

Pesto is one of my favorite pasta toppings and I wanted something that was easy, fast, and used the least number of dishes. I searched around for a few different recipes and found this one but changed it up for my preferences! It quickly became a favorite of mine and my friends. It is a comfort dish for me and my partner, and we love to eat it on cozy winter days!

Ingredients

- 1 pound of boneless chicken breast
- 2 tablespoons butter
- 2 garlic gloves
- ½ pound of penne (I also often use cavatappi so use whatever noodle you love!)
- 1½ cups of chicken broth (you can also use water with chicken bouillon)
- 1 cup of heavy cream
- ⅓ cup of pesto (or more depending on how much you love pesto)
- ¼ cup of Parmesan cheese, grated
- Salt and pepper to taste
- 3 cups of fresh spinach (optional)

Instructions

1. Cut chicken breast into cubes (about 1-inch pieces) and season with your favorite blend (I like salt, pepper, garlic powder, lemon pepper, and Italian seasoning).
2. Add the butter to a pot or deep skillet (I like to use my Dutch oven) and melt over medium heat. Add chicken to the pot and cook over medium heat until chicken is browned on the outside.
3. Mince garlic and add to the pot with chicken. Continue to sauté for about a minute.
4. Add chicken broth to the pot and stir. Add in uncooked pasta. Place lid and turn up heat to medium-high to bring to a boil.
5. Once the broth is boiling, give the pasta a stir and replace the lid. Turn heat down to medium-low and let simmer for 7-8 minutes or until pasta is tender and most of the broth has been absorbed. Stir occasionally.
6. After the pasta is tender, add in heavy cream, pesto, and grated Parmesan cheese. Stir and cook over medium heat until cheese is melted in.
7. Add in any extras like spinach and top with pepper. Then enjoy!

PALASCINTA AKA HUNGARIAN CREPES

Contributed by Michael Hamper III **Vegetarian*

Palascintas are a Hungarian crepe that my family has made since I can remember, but especially when we would go to my paternal grandparents’ house. My dad is the oldest of 9 kids, so you can imagine how many of these palascintas were needed to feed all of us! These palascintas were a convenient and personalized way to have a filling meal that was simple to make. My grandparents had chickens and cows when my dad was young, so the most expensive ingredients were plentiful, which was good for a rural farmer family!

This recipe had to be reverse engineered from one my great-uncle made when he was a chef on a boat and would use five pounds of flour at a time to feed the whole crew. That is why there is no soda water, which is a common ingredient for palascintas if you searched for a recipe online. So, while it is not a perfect replica, it is still incredibly good!

Growing up, my mom would make palascintas for my friends when they would spend the night. They were a portable and tasty breakfast that could sate even the hungriest teenage boy. But we have made palascintas for breakfast, lunch, or dinner at various times together, especially at Christmas time.

Ingredients

- 5 eggs
- ½ cup sugar
- 1 teaspoon salt
- 3 cups milk
- 1 teaspoon vanilla
- 2 cups flour

Instructions

Note- This recipe should make about 6-10 palascintas. Beware, the first one or two palascintas I make are often too oily or crispy because either I added too much oil or I made the pan too hot, but maybe you will have better luck than me! Cooking is an art form after all!

1. Beat the eggs together in a large mixing bowl until combined. Then, mix in the sugar, salt, milk, and vanilla until combined. Add the flour and mix until mostly smooth. The mixture should be relatively thin. Set aside for 3-5 minutes.
2. Preheat a skillet with about ½ teaspoon of vegetable oil. Once hot, add up to ¾ cup of batter on the skillet. The batter should spread out to make a thin layer in the pan. Cook until the batter on top solidifies (1-2 minutes) and then flip. Once fully cooked (30-60 seconds), remove from the skillet and place on a plate. Repeat until the batter is done.
3. When ready to eat, you can top them with peanut butter and honey or jam, cream cheese with jam, or any other combination that you feel makes sense. Once topped, roll up into a crepe shape and eat- with your hands or utensils.

SIMPLE LASAGNA FOR 2!

Contributed by Bobbi Saltzman

I found this recipe a few years back on the internet when I was just cooking for myself and my husband. I have done it so many times now that I have adapted it and do it from memory. Every time I go out of town for work or some other reason, I cook this because it is easy to make ahead, and my son USED to love it- he is now determined to only ever eat Spaghetti Os and Cheez Itz.

Ingredients

Note- double, triple, or quadruple for more!

- ½ pound ground beef, turkey, chicken, or Impossible meat
- 1 cup cottage cheese or Ricotta cheese
- 1 cup fresh Parmesan cheese
- 1 cup Mozzarella cheese
- 1 egg
- 6 sheets no boil lasagna noodles (or you can get regular, but make sure you boil prior to starting this recipe)
- 1½ cups tomato sauce
- Seasonings like oregano, thyme, etc. to add in if you would like
- Nonstick cooking spray or olive oil

Instructions

1. Preheat the oven to 400°F.
2. Spray a skillet with nonstick spray or coat it with olive oil.
3. Brown your ground beef, turkey, chicken, or Impossible meat for 5-7 minutes.
4. In a separate bowl, mix the cottage cheese or ricotta cheese, ½ cup of the Parmesan cheese, ½ cup of the Mozzarella cheese, the egg, and add in some oregano or other spice if you would like!
5. Add the tomato sauce to your browned meat.
6. Grab your baking dish (I use a glass 8x6 inch pan).
7. Spread a layer of tomato sauce on the bottom of your baking dish.
8. Break each of your no-bake noodles in half.
9. Put 1½ of the noodles in a formation to cover the sauce.
10. Spoon the cheese mixture over the noodles to create a layer.
11. Repeat these steps for 3 layers.
12. When you get to the top, add the rest of your Parmesan cheese and Mozzarella cheese.
13. Bake in the oven for 40 minutes

ROASTED PEPPER ENCHILADAS

Contributed by Bobbi Saltzman

Ingredients

Enchilada Sauce:

- 7-8 fresh peppers (usually used with hatch peppers, but roasted red peppers are great too!)
- ½ onion
- 1 garlic clove
- 1 cup stock (I use chicken stock)
- 1 teaspoon oregano
- Pinch of cumin
- ¼ teaspoon salt
- Freshly cracked black pepper
- Olive oil

Enchiladas:

- 1 large chicken breast
- 8 tortillas (I prefer flour tortillas, but you can use corn!)
- 2-3 tablespoons finely chopped onion
- 1 cup Jack cheese, shredded

Instructions

1. Set the oven to 400°F.
2. Give the peppers a good rinse. Then roast in the oven for 20-30 minutes (if you want to save time, you can buy roasted peppers).
3. To poach the chicken, cover the chicken breast with cold water and bring to a boil. Once boiling, reduce heat and let simmer for 20 minutes or until the chicken is cooked through. (I prefer to use an Insta Pot instead and pressure cook the chicken breast for 10 minutes with some stock or water). Once cooked, set aside to cool, and then shred using two forks. You can also add ½ onion, cilantro, and salt.
4. After the peppers are roasted, optionally remove the stems and seeds to decrease spice level.
5. Place in a blender with a splash of stock and combine well.
6. Finely dice ½ onion and keep a few tablespoons aside. Sauté most of the chopped onion in some oil over medium heat. Once the onions are softened, add a minced garlic clove, and cook for an additional minute or so.
7. Add the blender mixture to the sauté pan and add stock, oregano, cumin, salt, and freshly cracked pepper. Bring the sauce to a simmer.
8. Heat the tortillas in the oven for a few minutes (or put them in the microwave for 20 seconds under a damp paper towel).
9. In a glass baking dish (I use one that is about 10x6 inch, but any will work), put down a layer of the sauce to the bottom to prevent sticking.
10. Dip each side of the tortilla in the sauce. Then fill the tortilla with the shredded chicken, onion, and Jack cheese. Roll tight and place seam side down in the baking dish. Add remaining sauce on top of the enchiladas along with another layer of cheese.
11. Bake for 10 minutes or until cheese is completely melted.
12. Serve immediately! I add cilantro on top and serve with sour cream!

WILD RICE AND CHILI CORN CASSEROLE

Contributed by Anne Schleicher

Ingredients

- 3 cups cooked wild rice, white or brown rice, or quinoa (4-oz box)
- 1 can corn (15 oz) or equivalent of frozen, drained
- 1 yellow onion, finely chopped (use a smallish onion)
- 1 cup milk
- 1-2 cups fire-roasted salsa (homemade or store bought)
- 4 oz green chilies, chopped (canned preferred)
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 2 cups Cheddar cheese, shredded
- Salt and pepper to taste

Protein Options

- 1 cup pre-cooked turkey or chicken sausage *or*
- Up to a pound of cooked ground beef *or*
- 1 can black beans, rinsed *or*
- 2 cans cooked chicken (4.5 oz each), drained

Instructions

1. Preheat oven to 375°F. Spray a 2-quart casserole dish with nonstick cooking spray.
2. In a large bowl, combine all the ingredients, using 1 cup of the salsa and 1½ cups of the shredded Cheddar cheese.
3. Smooth the mixture into the casserole dish and top with the remaining cheese. Bake for 45 minutes, or until it is heated through.
4. Let it set for 10 minutes. Serve topped with salsa if desired.

SPICY RIGATONI PASTA (“THE PASTA”)

Contributed by Isabel McClain

This pasta is one of the first things I learned to cook for myself and is one of the first things I made for my (now) fiancé. This is very similar to spicy vodka pasta, but I so rarely have vodka on hand and swapped it for white wine instead. It’s become the ultimate comfort food in our house and is affectionally called just “the pasta.” An important note is that I have never measured anything, so all of the measurements here are my best guess. Adjust anything to your own taste!

Ingredients

- 1 small onion, finely diced
- ½ lb of thick cut bacon, chopped into small pieces
- 2-3 cloves of garlic, finely diced
- 3 Tbsp tomato paste
- ⅓ cup dry white wine
- 1 tsp dried basil
- Calabrian chilies, to taste (swap red pepper flakes if you don’t have chilies!)
- ½ cup heavy cream
- 1 box of rigatoni pasta
- Fresh grated parmesan cheese, to finish
- Salt and pepper, to taste

Instructions

1. To a large saucepan on medium heat, add the bacon and cook until it starts to crisp.
2. While you work on the sauce, set a large pot of heavily salted water to boil.
3. Add the onion to the saucepan, sauté until it starts to turn translucent, then add the garlic.
4. Add the tomato paste and chilies and cook until the tomato paste darkens in color.
5. Deglaze the pan with the white wine, scraping up any good bits on the bottom of the pan. Cook until most of the wine is cooked off.
6. Add your pasta to the boiling water.
7. Lower the heat slightly and add the heavy cream. Add the basil and fresh black pepper, mix well, and allow to simmer for a few minutes until it begins to thicken slightly.
8. Cook the pasta until a few minutes before its done. Transfer the pasta directly in the saucepan, reserving about a cup of the pasta water. Add pasta water, about a quarter cup at a time, to the saucepan until the pasta is finished cooking in the sauce. If you want a truly glossy sauce, add about a tablespoon of cold butter.
9. Serve immediately with fresh grated parmesan on top!

ASIAN NOODLE SALAD BOWLS

Contributed by Isabel McClain

This is a recipe I love to make in the summer when I have access to a grill (the grilled chicken is really the star!), but I’ve made this with ground pork and chicken (by cooking on the stovetop and adding most of the same marinade ingredients to the mince), and you could easily substitue any protein! While it looks like a lot of ingredients, many are repeats, and I love how customizable this is and how quickly it comes together. I don’t know that I’ve ever truly made this the same way twice.

Ingredients

- 2-4 bundles of bean thread noodles or vermicelli noodles
- 1 package of cabbage and carrot slaw
- Cilantro
- Chopped peanuts
- Green onions
- Kimchi

For the chicken:

- 1 lb boneless, skinless chicken thighs
- Juice of 1 lime
- 2 Tbsp dried lemongrass
- 1 clove grated garlic
- 1 inch grated ginger
- 2 Tbsp fish sauce
- 1 Tbsp soy sauce
- 1 tsp sugar
- Salt

For the dressing:

- ½ can of coconut milk
- 2 Tbsp gochujang
- 1 tsp peanut butter
- Juice of 1 lime
- 1 tsp fish sauce
- Pinch of sugar

Instructions

1. First, combine all the ingredients for the chicken, mix well, and allow chicken to marinate for at least 20 minutes, or up to an hour and a half.
2. Grill the chicken. Once cooled slightly, cut into bite size pieces.
3. While the chicken cooks, prepare the dressing and salad. Begin by bringing a small bot of water to boil. Bean thread or rice noodles cook very quickly, so you only need to boil them for a few minutes. Once they’re done, drain them, and immediately rinse with cold water to stop from overcooking.
4. Place the noodles in a large bowl, and use kitchen scissors to cut the noodles up into smaller pieces.
5. Add the slaw, and any other toppings. My favorites include: edamame, green onion, kimchi, peanuts, and fresh cilantro. Mix well.
6. In a blender, combine the ingredients for the dressing. Add water as needed to reach your desired consistency. Make sure to taste the dressing and adjust for your taste! If its too sour, add a little more sugar. If it’s too sweet, add a little more lime or gochujang!
7. Toss the noodles and veggies with the dressing, and serve topped with the chicken or your protein of choice.



SAUCES, CONDIMENTS, and DIPS

JALAPEÑO ENCURTIDO (PICKLED JALAPEÑOS)

Contributed by Lauren Onkeles-Klein

***Vegan and Gluten Free**

I love spice and have incredibly over-productive hot-pepper plants in the garden, so when the harvest is good, I can double, triple, or quadruple the recipe and pickle enough hot peppers to last for months.

This recipe uses jalapeños as the base pepper, but I have used whatever peppers we have on hand including habaneros, piñatas, and peter peppers (the most embarrassing-looking hot peppers on the planet - don't google them around small children). Every kind of hot pepper works!

This mixture is spicy (the spice level depends on the type of peppers you use) with a touch of sweetness. It is completely addictive.

For variety, you can add shredded carrots for color or add a bunch of shaved cabbage for more of a slaw.

Ingredients

- 1 cup water
 - 1 cup white vinegar
 - 3 tbs sugar
 - 1 clove garlic, minced
 - .5 tsp dried oregano
 - 1 tbs kosher salt
 - 1.5-ish cups sliced jalapeños
-

Instructions

1. Combine everything but the jalapeños in a saucepan and bring to a boil.
2. Stir in jalapeños and remove from heat. Let the mixture sit for 10 minutes.
3. Pack peppers into jars and pour liquid on top. Seal and refrigerate until needed.
4. You can keep this mixture in a clean glass jar in the fridge for months!

IAN’S JALAPEÑO CRANBERRY SAUCE/RELISH

Contributed by Mike Russell **Vegetarian*

Ingredients

- 2 packages fresh cranberries
- 1½ cups raw sugar
- 2 fresh jalapenos with skins removed and diced (though I’ve never bothered removing the skins– it still works out well)
- ½ bunch of cilantro
- 1-2 tablespoons lime juice

Instructions

1. Place all ingredients in a blender.
2. Blend until you reach your desired consistency

HOT SWISS AND BACON DIP

Contributed by Tammy Adams

I started making this recipe about 15 years ago and it is always a hit! Can be used for any occasion.

Ingredients

- 8 slices center cut bacon, chopped
- 8 oz cream cheese, softened
- ½ cup mayonnaise
- 2 rounded teaspoons Dijon mustard
- 1½ cups Swiss cheese, shredded
- 3 scallions, chopped
- ½ cup smoked almonds, coarsely chopped
- Baby carrots and a selection of spiced flat breads, cocktail-sized pumpernickel or rye breads, and/or sliced whole grain baguettes for dipping

Instructions

1. Preheat oven to 400°F.
2. Brown bacon in a nonstick skillet over medium high heat. Drain crisp bacon over several layered paper towels.
3. In a mixing bowl, combine cream cheese, mayonnaise, Dijon mustard, Swiss cheese, and scallions with cooked bacon. Transfer to a shallow small casserole or baking dish and bake until golden and bubbly at edges, about 15-18 minutes.
4. Top with chopped smoked almonds. Place dip on a platter and surround warm casserole with breads and carrots for dipping.

COOKIE DOUGH HUMMUS

Contributed by Laura Klingler *Vegetarian

This is a staple that I always make for parties and pot-lucks. Trust me, it's delicious (better than it sounds)!

Source: <https://dontwastethecrumbs.com/cookie-dough-hummus/>

Ingredients

- 1 can of garbanzo beans (chickpeas), drained and rinsed well
- ¼ cup cashews (level if pieces, slightly heaped if whole)
- ¼ cup maple syrup
- 2 tsp vanilla extract
- 3 Tbsp rolled oats
- ⅛ - ¼ tsp salt
- ⅓ - ½ cup chocolate chips (dairy free to make recipe vegan)
- Graham crackers, apple slices, pretzels, or whatever you like for dipping!

Instructions

1. Combine all the ingredients except the chocolate chips in a blender or food processor.
2. Blend or puree until everything is smooth and combined well, about 2 minutes.
3. Fold in the chocolate chips.
4. Serve with graham crackers, apple slices, pretzels, or whatever you like for dipping!
5. Store any leftovers in a sealed container in the fridge.

Notes: Adjust the amount of maple syrup to your liking. You might need slightly more or less, depending on personal taste. For the salt, if you're using canned beans and/or salted cashews, start with ⅛ tsp of salt. Taste the hummus when it's done and add more if needed.

MEXICAN INSPIRED SPINACH DIP

Contributed by Nikki Riggins *Vegetarian

I started making this recipe about 15 years ago and it is always a hit! Can be used for any occasion.

Ingredients

- 8 oz Philadelphia cream cheese, softened
- ⅓ cup sour cream
- 1 large jalapeno, seeds removed and chopped finely
- 2 cans of Rotel tomatoes (10 oz each), drained
- 1 small onion, chopped finely
- 1 pack of frozen spinach (10-12 oz), thawed and squeezed dry
- 3 cups sharp Cheddar cheese, shredded (splurge on the good stuff- it is worth it!)
- 1 teaspoon salt
- ½ teaspoon chili powder
- ½ teaspoon ground cumin
- ½ teaspoon garlic powder

Instructions

1. Preheat oven to 350°F.
2. Spray an 8-inch square baking dish with nonstick spray.
3. In a large bowl, mix cream cheese, sour cream, jalapeno, and onion.
4. Fold in Rotel tomatoes.
5. Fold in spinach.
6. Add in all the sharp Cheddar cheese.
7. Fold in salt and spices and mix until well combined.
8. Pour mixture into the baking dish and level out.
9. Bake for 25-30 minutes until the sides are bubbling and the top has turned golden brown.

Notes- You can make this dip ahead of time! Just make sure to refrigerate it and add an additional 5 minutes to the baking time. Also, this recipe can be changed to taste. I always use whatever spices pair with this and the amount of spice that makes my heart happy. Taste your dip before baking to make sure it is the flavor you want. I have made this dish with fresh garlic before instead of garlic powder and sauteed the onion, jalapeno, and fresh garlic before mixing in.

PIZZA DIP APPETIZER

Contributed by Michael Hamper III **Vegetarian*

For our wedding, my wife and I asked people to share their favorite recipes with us. This one came from a friend of my wife’s family, Tina Holtcamp. We have enjoyed it in this format, or by simply combining equal parts spreadable cheese and pizza sauce in a bowl and microwaving it and then dipping warm bread into the dip

Ingredients

- 1 container of garlic and herb spreadable cheese (Aloutte, Boursin, etc.)
- 1-1½ cups pizza sauce
- 2 cups Mozzarella cheese, shredded

Instructions

1. Preheat oven to 375°F.
2. Evenly spread the entire container of spreadable cheese on bottom of oven safe dish or pie plate.
3. Evenly spread 1 cup of Mozzarella cheese over spreadable cheese.
4. Pour 1-1½ cups of pizza sauce over cheese.
5. Spread remaining Mozzarella cheese over the mixture.
6. Bake uncovered for 15-20 minutes.
7. Serve with pretzels, pita chips, tortilla chips, bread, etc.

SWEET PINEAPPLE AND CORN SALSA

Contributed by Tammy Adams **Vegetarian*

Quick and easy dip that everyone loves!

Ingredients

- ½ cup red onion, finely diced
- 1 jalapeno, finely diced
- 1 cup Roma tomatoes, finely diced (about 2 Roma tomatoes)
- 1 can corn (15 oz), drained
- 1 can pineapple tidbits (20 oz), each tidbit cut into thirds
- ½ cup cilantro, chopped
- Juice of ½ lime
- ¾ teaspoon salt

Instructions

1. Combine all ingredients together in a bowl. Chill in refrigerator.
2. Enjoy! Serve with your favorite tortilla chips.



MOM'S BLUEBERRY OR APPLE CAKE

Contributed by Abby Staudt

Ingredients

- 1 teaspoon cinnamon
 - 2 cups sugar, divided in half
 - 2 sticks of butter, bring 1 to room temperature
 - 3 cups flour, divided into 1 cup and 2 cups
 - 4-6 apples, chopped and peeled OR 1 quart of blueberries
 - Pinch of salt
 - 2 teaspoons baking powder
 - 1 cup of mixture containing: 1 egg, 1 teaspoon vanilla, and milk (add ingredients together in a 1 cup measuring spoon or glass)
-

Instructions

1. Make the topping by crumbling together the cinnamon, 1 cup sugar, 1 stick of cold butter, and 1 cup flour. Set aside.
2. Preheat oven at 400°F. Grease a 9x13 inch pan.
3. Combine the remaining dry ingredients (1 cup sugar, 2 cups flour, salt, baking powder). Add in the butter and the milk combination. Mix until smooth. Spread on the bottom of the cake pan.
4. Add the apples or blueberries on top of the cake batter.
5. Add the crumble on top of the fruit layer.
6. Bake for 35-45 minutes.

BAKERY STYLE BLUEBERRY MUFFINS

Contributed by Robert Morris

My mom gifted me her stone muffin pan when I first moved out of the house. I wasn't much of a baker at the time so I was a little surprised at the present. To make some use of it I began baking more. I fell in love with baking and my absolute favorite thing to make are these blueberry muffins. After some years my mom told me she actually got the pan as a wedding present from her mother. So now whenever I make these tasty muffins I can't help but to think of my mom, dad, and grandma which makes them all the sweeter!

Ingredients

- 8 tablespoons unsalted butter, at room temperature
- 1 cup granulated sugar, for batter
- ¼ cup additional granulated sugar, for topping
- 2 large eggs
- 2 teaspoons baking powder
- ½ teaspoon table salt
- 1 teaspoon Pure Vanilla Extract
- 2 cups Unbleached All-Purpose Flour
- ½ cup milk
- 2 ½ cups blueberries, fresh preferred

Instructions

1. Preheat the oven to 375°F. Lightly grease a standard 12-cup muffin pan and line the pan with baking cups
2. In a medium-sized bowl, beat together the butter and sugar until well combined.
3. Add the eggs one at a time, scraping the sides and bottom of the bowl and beating well after each addition.
4. Beat in the baking powder, salt, and vanilla.
5. Add the flour alternately with the milk, beating gently just to combine. Scrape the bottom and sides of the bowl.
6. Mash 1/2 cup of the blueberries. Add the mashed and whole berries to the batter, stirring just to combine and distribute.
7. Scoop the batter into the prepared muffin pan.
8. Sprinkle about 1 teaspoon granulated sugar atop each muffin.
9. Bake the muffins for 25 to 30 minutes, until they're light golden brown on top, and a toothpick inserted into the middle of one of the center muffins comes out clean. (Difficult to tell b/c of the moisture of the whole berries inside)
10. Remove the muffins from the oven, loosen their edges from the pan, and after about 5 minutes transfer them to a rack to cool.

BANANA PUDDING

Contributed by Krystle Rivera

Not a family recipe, but my fiancé and I have been making this every Thanksgiving for the last 5 years!

Ingredients

- 1 can sweetened condensed milk (14 oz)
- 1⅓ cup whole milk
- 1 package instant vanilla pudding mix (5.1 oz)
- 3 cups heavy cream
- 1 teaspoon pure vanilla extract
- 1 box vanilla wafer cookies (12 oz)
- 4 bananas, sliced into coins
- 2 teaspoons granulated sugar

Instructions

1. In a large bowl, whisk condensed milk, whole milk, and pudding mix, breaking up any lumps. Refrigerate until set, about 5 minutes.
2. Meanwhile, in another large bowl, using a handheld mixer on medium-high speed, beat cream and vanilla until stiff peaks form, 2 to 3 minutes. Set aside half of the whipped cream for serving. Fold remaining whipped cream into milk mixture.
3. Cover bottom of a 3-quart trifle dish with wafers. Top with one-third of pudding mixture. Cover with another layer of wafers. Top with an even layer of banana slices. Continue to layer pudding, wafers, and bananas until you reach the top, ending with a final layer of pudding. Set aside remaining wafers for serving.
4. Refrigerate for at least 3 hours or up to overnight.
5. Add granulated sugar to reserved whipped cream and stir to combine. Dollop on top of banana pudding. Crumble reserved wafers, then sprinkle over pudding.

PUMPKIN MUFFINS WITH STREUSEL TOPPING

Contributed by Lauren Onkeles-Klein

This is the closest I’ve been able to come to replicating the Panera/St. Louis Bread Company pumpkin muffins. The recipe makes 18-20 muffins. I highly recommend using the tulip/lotus-shaped muffin tin liners that let you really pile on the streusel!

Vegan/Allergen Alternatives: Use vegan butter for the streusel topping. For the muffins, use maple syrup instead of honey and flax eggs can replace regular eggs. They are delish either way!

Ingredients

Muffin ingredients:

- 1 cup vegetable oil
- 1 15-ounce can of pumpkin puree (NOT pumpkin pie filling!!)
- 4 large eggs*
- 2 tbs honey
- 1 cup white sugar
- 1 cup brown sugar, packed
- 2.5-3 cups unbleached flour
- 1 tsp kosher salt
- 1 tsp baking soda
- 2 tsp baking powder
- 1 tbs cinnamon
- 2 tsp pumpkin pie spice

Streusel Topping Ingredients:

- 1.5 cups flour
- ½ cup white sugar
- ½ cup brown sugar, packed
- 2 tsp pumpkin pie spice
- 8 tbs butter

*Vegan Flax Egg Substitution Instructions (for vegan/allergy substitution)

- 1 tbs flaxseed meal
- 2.5 tbs water

1. Add flaxseed meal and water to a bowl and stir. Let it rest for 5 minutes to thicken.

Note: The above recipe is for replacing just 1 egg in quickbread, brownie, pancake, or cookie recipes. Multiply it if, like in pumpkin muffins, you need to replace more than one egg.

Instructions

1. Preheat oven to 375 degrees F.
2. Combine the streusel topping ingredients in a small bowl. I recommend that rather than cubing the butter or melting it and mixing it in, you take a frozen/cold stick of butter and use a grater to grate it. Then mix it in with a fork so that it’s crumbly.
3. In a large bowl (or the bowl of a standing mixer, if you have one) combine the wet ingredients - oil, honey, eggs, and canned pumpkin until smooth and creamy.
4. In a separate bowl, mix dry ingredients until they are well-combined.
5. Add dry ingredients to wet ones using a spatula (or the paddle attachment, in the standing mixer).
6. Put muffin liners into the muffin tins and fill each cup 3/4 full with the pumpkin mix. Spoon the streusel crumble on top. If you are using the tulip/lotus shaped liners that come up about an inch over the top of the muffin tin, then add a TON of the crumble to each muffin. Trust me, the more crumble the better!
7. Bake for 20-25 minutes, though check on them after 18 minutes to make sure they are baking evenly and to rotate the pans if they are not.
8. Let them cool for about 10 minutes before eating.
9. Enjoy!!

VANILLA PIZZELLES

Contributed by Julia Bertone

*Vegetarian

I have been eating pizzelles my whole life. Some of the best memories I have include eating pizzelles and enjoying the company of my family. In my opinion, pizzelles are an underrated cookie. They’re delicious, easy to make, and very customizable. They’re great with ice cream, cannoli filling, whipped cream, Nutella, or just by themselves! The possibilities are endless.

Ingredients

Note: You will need a pizzelle iron for this recipe! I bought mine at Ferrara’s Imported Foods store in Mayfield. They’re also sold in person at Alesci’s. You can find them anywhere online.

- 2 sticks of melted butter
- 6 eggs, room temperature (very important when mixing with the melted butter!)
- 1.5 cups of white sugar
- 1/2 tsp of salt
- 2 tsp of baking powder
- 2+ tsp of vanilla extract (or measure with your heart)
- 3 cups of all-purpose flour to start. If the cookies turn out too lacy once they’re baked on the press, start by adding 1/4 cup of flour until the cookie is your desired texture. You don’t want the cookies to crumble apart in your hand - but you also don’t want them to be tough!

Optional other flavors:

For chocolate pizzelles: add 3 tbsp of cocoa powder and 3 tbsp of sugar. Cut back to 1 tsp of vanilla. You can add 1/4 tsp of instant coffee grounds for a deeper chocolate flavor!

Lemon pizzelles: Reduce vanilla again to 1 tsp and add the zest of maybe 3 lemons? This is another, “measure with your heart,” moment. Feel free to mix with orange zest. You really can’t go wrong with citrus.

Anise pizzelles (an Italian favorite): Reduce vanilla to 1/2 tsp. ADD THE ANISE LITTLE BY LITTLE, starting with 1-1.5 tsp of anise extract. Taste as you go. Keep the anise flavor subtle. I love to add orange or lemon zest to my anise pizzelles!

Instructions

1. In a bowl, combine your flour and baking powder. Mix the baking powder well into the flour. Set aside.
2. In a larger bowl, add the melted butter, sugar, salt, vanilla, and any other flavorings together. Whisk until combined.
3. One by one, whisk room temp. eggs into the melted butter mixture. Mix each egg until well incorporated into the butter. The mixture should look uniform and well-combined after each egg.
4. In thirds or halves, add the flour and baking powder mixture to the wet ingredients. Use your whisk to get rid of any lumps at first. Once the batter thickens with the extra flour, you can switch to a spatula to continue mixing, if easier. Set aside batter once all ingredients are combined.
5. Plug in and preheat pizzelle iron. While iron is preheating, set up workstation.
6. Once iron is heated, begin baking your pizzelles. I have a 1 tablespoon cookie scoop for these, but you can use one heaping kitchen spoon (teaspoon) of batter and another spoon to push it onto the iron. Make sure that you aren’t scooping too much batter onto your iron or you could have a mess on your hands!
7. Let the batter bake on the iron for about a minute, give or take. I like mine to be a pale golden color. (Note: if you make chocolate pizzelles, it may be hard to tell when they’re done. Timing is important here!)
8. You can use tongs, a fork, ice tongs, garnishing tongs, etc. to pull the pizzelles off the iron once they’re baked. I place my hot pizzelles on a cookie cooling rack to ensure that moisture doesn’t build up and make the pizzelles soggy!
9. Once they’re cooled, feel free to dust in powdered sugar. My grandma used to do that around Christmas time to make the pizzelles look like snowflakes.
10. Enjoy!!!!

CHOCOLATE CHERRY COOKIES

Contributed by Colleen Cotter

Ingredients

- 1½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ cup butter or ½ cup margarine
- 1 cup sugar
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 large egg
- 1½ teaspoons vanilla
- 48 undrained maraschino cherries (reserve 4 teaspoons cherry juice)
- 1 cup semisweet chocolate piece
- ½ cup sweetened condensed milk

Instructions

1. Combine flour and cocoa; set aside.
2. Beat butter in a medium bowl on medium speed until softened.
3. Add sugar, baking soda, baking powder and salt. Beat until well mixed.
4. Beat in egg and vanilla, scraping the side of the bowl.
5. Gradually beat in flour mixture.
6. Shape dough into 1-inch balls.
7. Place 2-inches apart on an ungreased cooking sheet.
8. Press down the centers with your thumb.
9. Drain cherries, reserving the juice.
10. Place a cherry in the center of each cookie in the impression you made with your thumb.
11. Combine chocolate pieces and condensed milk in a small saucepan to make a frosting.
12. Cook and stir over low heat until the chocolate is melted.
13. Stir in 4 teaspoons of the reserved cherry juice.
14. Spoon about 1 teaspoon of the frosting mixture over each cherry, spreading to cover cherry.
If the frosting is too thick, thin with additional cherry juice.
15. Bake in a 350°F oven for 10 minutes or until the edges of the cookies are firm.
16. Cool on cookie sheet for 1 minute and then transfer to a wire rack to finish cooling.

CHOCOLATE PEANUT BUTTER COOKIES (CRUMBL KNOCKOFF)

Contributed by Michael Hamper III

This is a knockoff of a Crumbl recipe that my wife and I love to make and eat. It is from this website: <https://borrowedbites.com/chocolate-peanut-butter-chip-cookies/#recipe>

Ingredients

- 1 cup butter, cold and cut into small cubes
- 1 cup brown sugar, packed
- ½ cup sugar
- 2 eggs
- ½ cup dark cocoa powder
- 1½ cups cake flour
- 1 cup all-purpose flour
- 1 teaspoon cornstarch
- ¾ teaspoon baking soda
- ½ teaspoon kosher salt
- 1⅓ cups peanut butter chips

Instructions

1. In a stand mixer with a paddle attachment or large bowl with a hand mixer, beat the cold butter and both sugars on low for 30 seconds, then increase to medium-high speed for 3-4 minutes. Once it is light and fluffy, scrape the bowl.
2. Beat in the eggs on medium-low speed one at a time, then scrape the bowl well.
3. In another medium bowl, combine the dry ingredients. Add the flour mixture to the butter mixture and combine on low.
4. Add the peanut butter chips and combine on low until evenly distributed, being careful not to overmix.
5. Using a 3.25 oz scoop (or ⅓ cup measuring cup plus one tablespoon of dough), scoop cookies onto a sheet pan lined with parchment paper. Use a flat measuring cup to gently flatten the cookie to about ¾ inch thick. Place the sheet pan of prepared cookies in the freezer for 30 minutes.
6. While freezing, preheat the oven to 410°F and line a second sheet pan with parchment. Once chilled, bake one cookie sheet at a time (each pan holds 5-6 cookies) for 9-10 minutes, until the edges look set, and the top is mostly dry. Cool for 10 minutes on the sheet pan.

KOURABIEDES (GREEK POWDERED SUGAR BUTTER COOKIES)

Contributed by Mike Attali

Ingredients

Recipe makes about 60 cookies

- 1 pound unsalted butter
- ½ cup powdered sugar (plus powdered sugar for sprinkling on cookies)
- 1 egg yolk
- ½ teaspoon baking soda (sift baking soda into flour)
- 1 oz of whiskey or brandy
- Four 1½ cups of all-purpose flour, sifted (you may not need to use all the flour)
- 2 teaspoons almond (or vanilla) extract

Instructions

1. Melt butter and cool to about room temperature.
2. Beat melted butter with a stand or hand mixer on low speed for 20 minutes.
3. Add sugar, egg yolk, whiskey, and almond extract and beat for five minutes more.
4. Mix baking soda into 1 cup of flour. Gradually add that flour mixture to the wet ingredients, followed by the rest of the flour. Stop adding flour once the dough cleanly pulls away from the side of the mixing bowl. It will be a soft dough. Test by taking a small amount out with your hands. If it does not stick to your hands, then the dough is ready.
5. Form the cookies by taking a tablespoon of dough and shaping it into a ball. Place them 1 inch apart on a parchment lined baking sheet.
6. Bake in a pre-heated 350°F oven for 20 minutes or until the cookies start to get golden brown.
7. Place parchment sheets (the size of your baking pans) on your table/counter and cover them with powdered sugar. Carefully transfer warm cookies to the sugar-dusted parchment sheets. Continue sprinkling the tops of the cookies with powdered sugar until they are white and fluffy.
8. Store in an airtight container. Dust cookies again when ready to serve.

*Notes- Stop adding flour once the dough cleanly pulls away from the sides of the mixing bowl.
Make sure to add the powdered sugar to the cookies when they are hot, so they will absorb the sugar.*

KOURABIEDES (GREEK BUTTER BALL COOKIES)

Contributed by Thea DeRosa Cerra

This is one of my favorite family recipes! We typically make them around holidays and for family celebrations. They are just delicious with coffee! One batch makes about 75-85 cookies! You can easily freeze them before rolling them in powdered sugar. Opa!

Ingredients

- 1 lb sweet butter
- ½ cup powdered sugar
- 1 tsp. baking powder
- 1 cup chopped walnuts (pecans work too!)
- 2 egg yolks
- 5 cups cake flour
- 2 oz. brandy (bourbon works too!)
- 1 cup powdered sugar for the topping

Instructions

1. Keep the butter at room temperature for about 2-3 hours to soften before using.
2. Place butter in a mixer and mix on medium-low, until white and fluffy (about 10 min-15 min).
This is an important step-helps keep cookies airy!
3. Add powdered sugar and beat until light colored. Add the egg yolks and beat together thoroughly.
4. Sift flour and baking powder and slowly fold into butter mixture. Add the walnuts and brandy and knead well. The mixture should be soft but shouldn't stick to your hands.
5. Line a baking sheet with parchment paper and roll dough and form into small round balls or crescent shapes. Repeat until all the dough is used.
6. Bake at 350F for about 20 minutes, until the bottom of cookies are golden brown.
7. Remove from oven. While the cookies are still warm, roll them into a plate of powdered sugar. Place on a cooling rack to cool. Dust with another layer of powdered sugar. Enjoy!

NO-BAKE COOKIES

Contributed by Michael Hamper III

No-bake cookies are a common recipe, but this particular recipe was contributed by my paternal grandmother to a cookbook my church published when I was growing up. It is the only no-bake cookie recipe my family has made for decades. When my sister and I were kids, we would make these together and act as chef and sous-chef. My sister and I still have a friendly competition about which of us makes the better no-bakes and our dad is the judge. I won the most recent competition this summer, but Christmas is the next competition.

Ingredients

- 2 cups sugar
- ½ cup butter
- ½ cup milk
- 3 tablespoons cocoa
- 3 cups of oats (blend quick oats and original oats- I usually do half and half)
- ½ cup peanut butter (use your favorite, but I use JIF Creamy)
- 1 teaspoon vanilla

Instructions

1. Melt butter in large cooking pot over low heat.
2. Add sugar, milk, and cocoa and stir to combine.
3. Bring mixture to boil. Boil for 1 minute (start timer once the edges begin to boil) while constantly stirring.
4. Remove from heat and stir in peanut butter, vanilla, and oats.
5. Once combined, scoop by the spoonful onto parchment paper and allow to cool.

PEANUT BUTTER BANANA MUFFINS

Contributed by Corrylee Drozda

Ingredients

- 2/3 cup peanut butter
- ½ cup bananas. Mashed
- ¾ cup buttermilk or plain yogurt
- ¼ cup honey
- 2 teaspoons vanilla
- 2 eggs
- 1½ cups whole wheat flour (Note: The original recipe calls for sifted whole wheat pastry flour. For these heartier muffins, I don't think it's worth the extra step of sifting, and I always just use regular whole wheat flour.)
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ cup sunflower seeds

Instructions

1. Preheat oven to 400°F.
2. Grease a muffin tin or line with baking cups.
3. In a large bowl, mix together the peanut butter, bananas, yogurt or buttermilk, honey, vanilla, and eggs.
4. In another bowl, mix together the flour, cinnamon, baking powder, baking soda, and salt.
5. Add the dry ingredients to the wet ingredients and mix just enough to combine them, making sure not to overmix.
6. If using, fold in the sunflower seeds.
7. If using the jam, fill the muffin cup halfway, top with a spoonful of jam, and then fill the rest of the muffin cup with batter. Otherwise, just fill the muffins cups normally.
8. Bake for 20 minutes until the tops are golden and cake tester, toothpick, silverware, etc. comes out clean.

PISTACHIO CAKE

Contributed by Olivia Pollack

This was my grandmother’s recipe that my family still enjoys for nearly every occasion! My nana taught my sister and I to make it when we were young, and we still make it for holidays, events, or just because! Some of my favorite memories from when I was young are of cooking with my nana, but this recipe remains the most quintessential. It’s perfect as a dessert, but can also be enjoyed as a coffee cake for breakfast (I may or may not eat this for breakfast for multiple days in a row around the holidays every year!).

Ingredients

Pistachio Cake:

- 1 box yellow cake mix
- 1 box pistachio instant pudding
- ½ cup vegetable oil
- 4 eggs
- 1 cup sour cream

Filling:

- ½ cup sugar
- ½ cup finely chopped pecans
- 1 teaspoon cinnamon

Instructions

Note- Do not pre-heat the oven!

1. Combine all ingredients and mix with electric mixer for 5 minutes.
2. Combine all filling ingredients, mixing until combined.
3. Grease and flour a bundt pan. (TIP- Use a small box of yellow cake mix to flour your pan, rather than using all-purpose flour)
4. Pour half of cake batter into the pan and sprinkle half of the filling mixture on top.
5. Pour the remaining cake batter into the pan and top with the remaining filling mixture.
6. Set oven to 350°F and bake for 45 minutes or until toothpick comes out clean.

RAISIN NOODLE KUGEL

Contributed by Marissa Sobel

This is an Ashkenazi Jewish recipe that my family eats on Jewish holidays such as Rosh Hashanah. It is possible to make a savory noodle kugel, but my family prefers this sweet version.

Ingredients

- 12 oz extra-wide egg noodles (Manischewitz brand if possible)
- 5 large eggs
- 2 cups sour cream
- 2 cups cottage cheese
- ½ cup white sugar
- ½ cup raisins
- 1 teaspoon cinnamon plus another ⅛ teaspoon for sprinkling
- 1 teaspoon vanilla extract
- ⅛ teaspoon kosher salt
- 1 stick butter, melted

Instructions

1. Preheat the oven to 350°F.
2. Boil the noodles in salted water until cooked and drain well.
3. While the noodles are boiling, whisk eggs and white sugar for two minutes or until the sugar is dissolved. Then add sour cream, cottage cheese, cinnamon, vanilla extract, and kosher salt. Whisk to combine. Add the melted butter and whisk again to combine. Add noodles to the bowl and toss gently to coat.
4. Grease a 9x13 inch pan with unsalted butter. Pour the noodle mixture into the pan. Sprinkle the cinnamon on top of the kugel.
5. Bake, uncovered, for 50 minutes or until the kugel is set and the top is golden brown.

REGAL PECAN TART

Contributed by Jennifer Teeter

Ingredients

Tart Crust:

- 1 cup all-purpose flour
- 1/3 cup powdered sugar
- 12 tablespoons (1 1/2 sticks) unsalted butter, either cold and cut into pieces for food processor OR room temperature for mixer
- Pinch of salt

Tart Filling:

- 3/4 cup dark brown sugar, firmly packed
- 3 tablespoons unsalted butter, at room temperature
- 3 large eggs, at room temperature
- 3/4 cup dark corn syrup
- 2 teaspoons vanilla
- 1/8 teaspoon salt
- 2 cups chopped pecans (about 8 oz)
- 1 1/2 cups pecans halves (about 6 oz)
- Whipped cream or vanilla ice cream for serving (optional)

Instructions

1. Preheat oven to 350°F.
2. Place flour, sugar, butter, and salt in a food processor fitted with a metal blade or in a medium-size bowl. Mix until dough holds together and forms a soft bowl.
3. Press pastry evenly over bottom and 1 inch up the sides of a spring form (9x3 inch or 9 1/2x2 inch pan). Prick crust with fork and set aside.
4. Beat brown sugar and butter in a large bowl with electric mixer on medium speed until fluffy, about 2 minutes. Add eggs, syrup, vanilla, and salt. Mix thoroughly.
5. Sprinkle chopped pecans over bottom of crust and cover with half the filling. Place pecan halves in concentric circles over the entire top of pie. Pour the remaining filling over pecans.
6. Place pan on baking sheet. Bake in the oven for 60-70 minutes or until knife inserted into middle comes out clean and pastry is golden.
7. The tart may be kept covered at room temperature or in the refrigerator overnight, or it may be frozen in the pan covered with plastic wrap and foil.
8. Serve tart at room temperature or reheat in 350°F oven for 15 minutes and serve warm. Before serving, remove the sides of the springform pan and top with whipped cream or ice cream if desired.

VEGAN SUGAR COOKIES

Contributed by Anna Seballos

This recipe is originally from NoraCooks.com. I made it in 2022 for the Housing Group Holiday Party. We had a cookie decorating contest, and I made both vegan and non-vegan cutout cookies for us to decorate and judge.

Ingredients

- 3/4 cup vegan butter, slightly softened
- 3/4 cup granulated sugar
- 2 tablespoons unsweetened almond milk
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract (optional)
- 2 cups all-purpose flour (plus additional 1/4 cup if needed)
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

Instructions

1. In a large bowl, using either a handheld or stand mixer with the paddle attachment, beat the vegan butter until creamy and smooth (about 1 minute.) Add the sugar and beat on high speed for 2-3 minutes until fluffy and light.
2. Add in the almond milk, cornstarch, vanilla, and almond extract. Beat on high until fully combined (about 1 minute). Scrape the sides of the bowl as needed.
3. Add 2 cups of flour, the baking powder and salt, mixing on low until just combined. Do not overmix. The dough should have the texture of play dough. If it seems too wet, you can add up to 1/4 cup more of flour.
4. Lay out a piece of parchment paper (or wax paper) and sprinkle with flour. Divide the dough in half. Roll out the dough to 1/4 inch thickness. Place a second piece of parchment paper on top. Repeat with the second half of the dough. Then chill the dough in the fridge for at least 1 hour or overnight to prevent spreading when cooked.
5. Once the dough has been chilled, take out the dough and let it warm slightly. Preheat the oven to 350°F. Cut the dough into desired shapes and place on baking sheets lined with parchment paper. Continue re-rolling the dough until all is used. If it becomes too soft and sticky, let it chill in the fridge.
6. Bake for 8-10 minutes, until very lightly colored on top and around the edges. They will appear underdone, but they will firm up as they cool. Let them cool on the tray for 5 minutes, and then transfer to a wire rack to finish cooling. (They will not brown as much as cookies with butter will. Be careful not to overbake them or they will be too hard!)
7. Decorate to your heart's content! Even better, compete with your coworkers to see who has the best cookie-decorating skills.

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