



2023

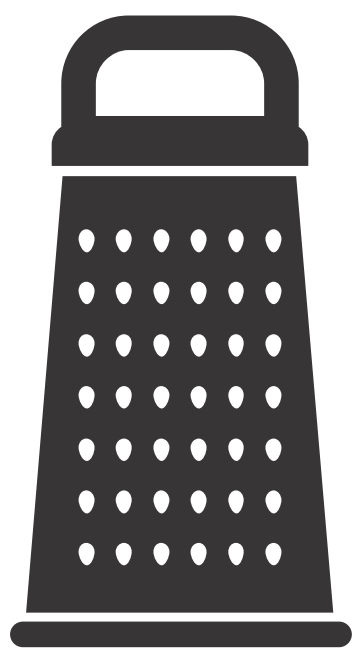
LEGAL AID

RECIPES



The Legal Aid Society
— of Cleveland
Since 1905





SIDES

BAKED CANDIED YAMS

contributed by Nicole Riggins

Ingredients

- five 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.

BROCCOLI CHEESE CASSEROLE

contributed by Camille Dickson

ABOUT- This was my favorite side dish as a kid and still is. For any celebration, whether my birthday or a holiday, I always requested this and would look forward to it. And now it is the dish I often bring with me to gatherings! It is by no means a “health-conscious” recipe, but it is the truest form of comfort food for me. Plus, it is easy to make!

Ingredients

- 2 packages frozen or fresh broccoli florets (12.5 oz each)
- 1 stick butter
- 1 jar Cheese Whiz (15 oz) (Note: best if the jarred kind with the red lid and label!)
- 1 can cream of mushroom soup (10.5 oz)
- 1 cup white Minute Rice (may use a little more if you prefer a thicker casserole)

Instructions

1. Pre-heat the oven to 350°F.
2. Melt butter in a large pot on the stove top.
3. Add the broccoli florets and stir until coated evenly in butter.
4. Once broccoli begins to soften, add Cheese Whiz and cream of mushroom soup. Stir thoroughly.
5. Add salt and pepper - season with your heart.
6. Add the white Minute Rice and stir thoroughly. If the mixture seems too liquid-y, add up to another half cup of rice. The rice will soak up the liquid in the oven so less is more.
7. Once mixed, remove from heat and pour into a casserole dish, preferably a 9x13 inch dish.
8. Put in the oven for 35-45 minutes or until the top is slightly browned and bubbling.

CORN CASSEROLE

contributed by Katherine Hollingsworth

ABOUT- 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

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!

HOT SWISS AND BACON DIP

contributed by Tammy Adams

ABOUT- 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.

IAN'S JALAPENO CRANBERRY SAUCE/RELISH

Contributed by Mike Russell

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.

LEMON DILL POTATO SALAD

contributed by Michael Hamper III

ABOUT- My sister and I hate mayonnaise. We did not even eat chocolate mayo cake as kids because mayonnaise is in the ingredients, despite the fact that the flavor cooks out. So my mom very kindly made this potato salad for the two of us to go alongside the normal mayonnaise potato salad during summer meals or potlucks. It is a very refreshing addition to any meal!

Ingredients

Potato Salad:

- 5-6 medium red potatoes
- ¼ cup red onion, finely chopped
- ½ cup celery, chopped

Dressing:

- ¼ cup olive oil
- ¼ cup lemon juice
- 1½ tablespoons red or white wine vinegar
- ½ teaspoon garlic powder
- ¼ teaspoon thyme
- 3 tablespoons parsley (fresh is best)
- 2-3 tablespoons dill
- up to 1½ tablespoons sugar
- salt and pepper to taste

Instructions

1. Boil potatoes.
2. Peel if desired. Then cut potatoes into bitesize pieces.
3. Add onion and celery.
4. Mix dressing ingredients together.
5. Pour dressing over warm potatoes.
6. Chill potato salad until ready to serve.

MEXICAN INSPIRED SPINACH DIP

contributed by Nikki Riggins

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

ABOUT- 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.

SPINACH ARTICHOKE CASSEROLE

contributed by Katherine Hollingsworth

ABOUT- 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.

SPINACH BALLS AND MUSTARD SAUCE

contributed by Sarah Shaw

Ingredients

Spinach Balls:

- 3 packages frozen spinach
- 3 cups breadcrumbs
- 1½ cups Parmesan cheese
- ¾ cup butter, melted
- 6 scallions, chopped
- 3 eggs

Mustard Sauce:

- ½ cup dry mustard
- ½ cup vinegar
- 1 egg yolk
- ¼ cup sugar

Instructions

Spinach Balls:

1. Preheat oven to 325°F.
2. Defrost the spinach and squeeze it dry.
3. Combine all the ingredients in a large bowl and mix thoroughly.
4. Shape mixture into balls (about ¾ inch diameter) and bake for 20 minutes or until browned.

Mustard Sauce:

1. Mix the mustard and vinegar in a bowl and let stand overnight.
2. Add the egg yolk and sugar.
3. Stir over a low heat until the sauce thickens.

SWEET AND SOUR BRUSSEL SPROUTS

contributed by Josh Rovenger

ABOUT- We eat this every Thanksgiving!

Ingredients

- ¼ cup veggie oil
- brussel sprouts
- 4 tablespoons fresh mint, chopped
- 2 cups rice wine vinegar
- 2 teaspoons crushed red pepper flakes
- ½ cup sugar
- 2 cloves garlic
- 1 inch of ginger
- ¼ cup salt
- 2 large shallots, thinly sliced

Instructions

1. Prepare hot and sweet sauce: mix 1 cup rice wine vinegar with red pepper flakes and ¼ cup sugar into saucepan. Bring to boil and reduce until consistency of syrup.
2. Prepare pickled shallots: combine ¼ cup sugar, ¼ cup salt, and 1 cup rice wine vinegar with the garlic cloves and ginger in small pot. Heat until sugar and salt dissolve, then add shallots.
3. Prep brussel sprouts by cutting them in half and taking off end. Heat large sauté pan or wok with ¼ cup veggie oil and cook over medium-high heat. Place brussel sprouts in pan, cut side down, and season with salt and pepper. Do not move the pan or touch them for 2-3 minutes – you want them to develop color. Then stir and let it cook for 1-2 minutes.
4. Add 4 tablespoons of water and cook until the water is evaporated and the brussel sprouts are cooked (though have a bit of chew left; 2-4 minutes longer). Turn the burner off.
5. Mix brussel sprouts with hot and sweet sauce and pickled shallots. Add in 4 tablespoons of fresh, chopped mint.

SWEET PINEAPPLE AND CORN SALSA

contributed by Tammy Adams

ABOUT- 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.

VEGAN POTATO AND SAUERKRAUT PIEROGIES

contributed by Morgan Mackay

ABOUT- 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.



ENTREES

AUNT SUE'S SLOW COOKER FRENCH ONION SOUP

contributed by Jenn Kinsley Smith

Ingredients

- 3 tablespoons unsalted butter, thinly sliced
- 4 large yellow onions
- $\frac{3}{4}$ teaspoons sugar
- salt and pepper to taste
- $\frac{1}{4}$ cup dry white wine
- $\frac{1}{4}$ cup medium dry sherry
- 5 cups beef stock
- 2 sprigs fresh thyme
- 12 slices baguette
- $\frac{1}{2}$ 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, $\frac{1}{2}$ 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

ABOUT- 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

ABOUT- 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

ABOUT- 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

ABOUT- 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.

QUICK CAULIFLOWER SOUP

contributed by Anne Sweeney

ABOUT- From the cookbook, *100 Days of Real Food* by Lisa Leake. It is so easy and surprisingly delicious.

Ingredients

- 1½ tablespoons olive oil
- ½ onion, diced
- 1 head cauliflower, chopped into florets
- ¾ teaspoon lemon pepper seasoning
- ¾ teaspoon salt
- 1/8 teaspoon ground nutmeg
- 3 cups chicken or vegetable broth
- ½ cup chopped walnuts (optional)

Instructions

1. In a medium pot, heat olive oil over medium heat. Add the onion and cook until it softens but does not brown (a few minutes).
2. Add the cauliflower, lemon pepper, salt, and nutmeg and cook, stirring occasionally, until the cauliflower begins to brown (4-5 minutes).
3. Add the broth and bring to a boil, then reduce the heat to a simmer, cover, and cook until the cauliflower is soft when pierced with a fork (10-15 minutes).
4. While the soup is cooking, lightly toast the chopped walnuts (if using) in a small dry pan over low heat until they slightly darken in color (3-4 minutes).
5. Blend soup until smooth with an immersion blender (or in batches in a stand blender).
6. Ladle into bowls served warm and top with toasted walnuts.

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!

Simple Lasagna for 2!

contributed by Bobbi Saltzman

ABOUT- 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.

TAMALE PIE

contributed by Sabah Bhat

Ingredients

- 1½ pounds ground meat, shredded chicken, vegetarian crumbles, or diced sweet potatoes
- 3 cups salsa (homemade or store bought)
- ½ cup olives
- 1 tablespoon chili powder
- 1 tablespoon cumin
- ½ teaspoon cinnamon
- 1⅓ cups water
- 1 cup broth
- 2 teaspoon baking powder
- 1½ teaspoon salt
- ⅓ cup vegetable oil
- 3 cups cornmeal
- 2 eggs
- 3 cups cheese, grated (Cheddar works well)
- ¼ cup hot water

Instructions

NOTE- canned salsa is fine, but I usually get a can of Rotel tomatoes and add kidney beans, a small onion chopped finely, corn, cumin, chili powder, and lime.

1. Brown the ground meat (or substitute) in a skillet or pot and add the salsa, the olives, chili powder, cumin, and cinnamon. Simmer for 10 minutes.
2. Boil the broth and 1⅓ cups water in a small saucepan. Meanwhile, set your oven to 400°F to preheat.
3. In a large bowl, mix the baking powder, salt, and oil. Stir in the cornmeal until it is coated with the oil, and then add the boiled broth mixture. Wait for the mixture to cool slightly and then add in two eggs.
4. Spread all but 1½ cups of the mixture in a greased 13x9-inch pan, squashing it so it covers the sides as well (glass is best or disposable).
5. Add the filling mixture and cover with the grated cheese. Mix the reserved batter with the ¼ cup of hot water and spread thinly over the top of the casserole.
6. Bake for 40 minutes and let cool for 15 minutes before cutting. Great hot or cold!

TORTELLINI SOUP WITH ITALIAN SAUSAGE AND SPINACH

contributed by Kelly Donnelly

Ingredients

Tortellini Soup:

- 1 tablespoon vegetable oil
- 1 pound ground Italian sausage
- ½ cup onion, diced (about ½ medium sized onion)
- 1 tablespoon garlic, minced
- 28 oz canned crushed tomatoes
- 32 oz vegetable broth (chicken broth works well too!)
- 2 tablespoons fresh basil, chopped
- salt and pepper to taste
- 9 oz refrigerated tortellini
- 2 cups fresh spinach, well packed

Crostini:

- baguette
- butter
- parmesan cheese, grated

Instructions

Tortellini Soup:

1. Heat a large, heavy bottomed pan over medium-high heat. Warm vegetable oil and then add diced onion. Sauté until onions begin to soften (3-4 minutes).
2. Crumble Italian sausage and garlic in with the onion. Cook until sausage is no longer pink (4-5 minutes). Drain any excess grease.
3. Stir in crushed tomatoes, broth, basil, salt, and pepper. Bring to a boil, cover, and reduce heat to low. Simmer for about 20 minutes.
4. Add tortellini and spinach and simmer for about 5-10 minutes, or until pasta is tender.
5. Garnish with shredded Parmesan cheese and serve with a cheesy crostini crouton.

Crostini:

1. Slice baguette into ½ inch thick slices.
2. Butter one side and place butter side down in a hot skillet until golden brown. Flip bread slices over and sprinkle with Parmesan while the other side gets golden brown.
3. Transfer to a plate and immediately cover loosely with foil if cheese has not completely melted.

NOTE- for a creamier soup, add a half cup of Greek yogurt or sour cream!

WILD RICE AND CHILI CORN CASSEROLE

contributed by Anne Schleicher

Ingredients

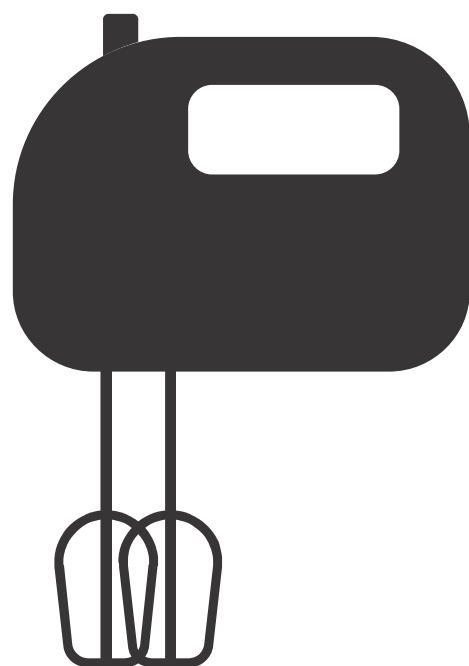
- 3 cups cooked wild rice, white or brown rice, or quinoa (4-oz box)
- 1 can corn (15 oz) or equivalent of frozen, drained
- 1 yellow onion, finely chopped (use a smallish onion)
- 1 cup milk
- 1-2 cups fire-roasted salsa (homemade or store bought)
- 4 oz green chilies, chopped (canned preferred)
- 1 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.



DESSERTS

3-INGREDIENT PUMPKIN COOKIES

contributed by Lillie Burkons

ABOUT- This recipe is a family favorite! My law school friend Tyson gave me the recipe, which my family has been adapting and baking for almost all holidays and special occasions since 2009.

Ingredients

- 1 can pumpkin puree
- 1 box spice cake mix
- 1 bag of chocolate chips (mini chips preferred)

Instructions

1. Preheat oven to 375°F.
2. Mix together the pumpkin puree and spice cake mix.
3. Add the chocolate chips.
4. Spray cookie dough scoop with vegetable oil and place scooped balls of dough onto cookie sheet.
5. Bake for 10-ish minutes.

5-INGREDIENT CHEESECAKE

contributed by Sarah Shaw

Ingredients

- 2 packages cream cheese
- 2 eggs
- ½ cup sugar
- 1 teaspoon vanilla
- prepared graham cracker crust (store bought or homemade)

Instructions

1. Soften the cream cheese and add it to a bowl with eggs, sugar, and vanilla.
2. Beat together for 4 minutes or until the batter is smooth.
3. Set the crust in a springform pan.
4. Pour the batter into the pan.
5. Set the oven to 350°F and bake for 35-40 minutes.
6. Chill and leave in the refrigerator until ready to serve.

NOTES- Any prepared, nine-inch graham cracker crust will work. Do not preheat the oven. Set the oven temperature when the cake is ready to go in. Putting the cake in a cold oven will prevent the top from cracking while it cooks. Test the cake with a toothpick to determine if it is done. It is done when the center is just slightly mushy.

ARMENIAN BAKLAVA

contributed by Melanie Shakarian

Ingredients

- 4 cups flour
- 0.7 pounds butter (approximately 3 sticks)
- 4 eggs
- 0.7 pounds sour cream (approximately 1¼ cups)
- 2 cups sugar
- 0.7 pounds walnuts (approximately 2¾ cups)
- 1 teaspoon baking soda
- 3-4 tablespoons natural honey

Instructions

1. Place flour in a bowl. Make a small hole in the flour with a knife and put the sliced butter into the hole.
2. Mix everything with a knife until the flour forms crumbs.
3. Add 1 teaspoon of baking soda to the sour cream. Separate egg whites from yolks. Make a hole in the flour once again and add 3 egg yolks (do not add whites; you will need them in a little while), sour cream and water.
4. Mix everything and knead the dough. The dough should be stiff and soft at the same time. Divide it into 3 parts (one of them a little bit bigger than the rest) and put them into the fridge for 30 minutes to 1 hour.
5. While the dough is resting, make the filling. Chop walnuts with a knife (you can use a blender or grinder, but I do not recommend it, as the taste will be slightly different).
6. Mix chopped walnuts with sugar; whip the egg whites (4 eggs) lightly.
7. When the dough is ready, take it out, and roll each piece of the dough, making it approximately 0.2 inches thick.
8. Put the dough layer into the baking pan and brush it with the lightly whipped egg whites. Add half of the filling (put it evenly on the whole layer).
9. Put another layer on top of it and repeat (brush with egg whites and add the rest of the filling evenly).
10. Now roll out the biggest piece of the dough, then put it on top and wrap all the edges down.
11. Brush baklava with yolk and cut it into pieces (do not cut all the way, just the top layer). You can decorate each piece with walnut halves
12. Put baklava into the COLD OVEN. Heat the oven with the baklava inside to 400°F to 430°F. Once it is heated, bake for 30 minutes or until the crust is golden.
13. Remove the baklava from the oven and brush it with honey (especially the cuts and the walnuts).
14. Put it back in the oven for 5 minutes.

15. Cool it, cut it into pieces, and enjoy!

NOTE- from <https://delishably.com/world-cuisine/Baklava-Pakhlava-Recipe>

BANANA PUDDING

contributed by Krystle Rivera

ABOUT- 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)
- 1½ 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.

CANDIED SNACK MIX

contributed by Elizabeth Zak

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.

CARROT CAKE WITH CREAM CHEESE ICING

contributed by Sarah Shaw

Ingredients

Carrot Cake:

- 2 cups flour
- 2 teaspoons baking powder
- 1½ teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 2 cups sugar
- 1½ cups vegetable oil
- 4 eggs
- 2 cups raw carrots, peeled and grated
- 1 can (8 oz) crushed pineapple, drained
- ½ cup chopped nuts (optional)
- raisins (optional)

Cream Cheese Icing:

- ½ cup butter
- 8 oz cream cheese, softened
- 1 teaspoon vanilla
- ¾ pound confectioners' sugar
- milk

Instructions

Carrot Cake:

1. Preheat oven to 350°F.
2. Mix all the dry ingredients except for the sugar.
3. Add the sugar, oil, and eggs and mix well.
4. Stir in the carrots, pineapple, nuts, and raisins.
5. Pour batter into a thoroughly greased and floured Bundt pan.
6. Bake for one hour or until a toothpick comes out clean.

Cream Cheese Icing:

1. Cream together butter, cream cheese, and vanilla.
2. Gradually add the sugar.
3. Add milk to thin as needed to get the desired consistency.
4. Frost onto a cold cake.

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

ABOUT- 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.

CORINNE'S APPLE CRISP WITH BOURBON CARAMEL

contributed by Corinne Huntley

Ingredients

- 6 golden delicious apples, peeled and chopped
- ¼ cup plus 2 tablespoons granulated white sugar
- 2 teaspoons ground cinnamon, divided in half
- 1½ teaspoons lemon juice
- 1 cup plus 1 tablespoon light brown sugar
- ¾ cup old fashioned oats
- ¾ cup all-purpose flour
- ½ cup cold unsalted butter, diced into small cubes (very important that the butter is cold!) plus ¼ cup butter (room temperature)
- pinch of kosher salt
- ¼ cup water
- ½ cup heavy whipping cream (room temperature)
- 1 teaspoon vanilla extract
- 2 tablespoons bourbon
- 1 teaspoon fine sea salt

Instructions

1. Preheat oven to 350°F. Butter or non-stick cooking spray an 8x8 inch baking dish (I prefer butter). Set aside.
2. In a bowl, add apples, granulated sugar, 1 teaspoon of cinnamon, 1 tablespoon brown sugar, and the lemon juice. Stir to combine and put buttered baking dish.
3. In a separate bowl, add topping ingredients (brown sugar, oats, flour, 1 teaspoon cinnamon, salt, and diced cold butter). Use a pastry cutter (forks work too, just be careful to not use your hands too much as they will soften and melt the butter) to cut the butter into the oat mixture (kind of cut downward and twist at the same time), the mixture should then look like pea-sized crumbs.
4. Spread crumble topping over apples in baking dish and even out (spreading with hands will work fine). Bake 40-50 minutes (should be bubbly and golden brown).
5. Combine the sugar and water in a heavy-bottomed pot. Briefly stir to combine.
6. Turn the burner on to medium-high heat. **THIS IS IMPORTANT:** do not stir or touch the pan until the sugar has caramelized (color order: go from clear to white wine colored to light gold and then darker shades of brown/amber. Once it begins to caramelize the darker color will happen fast. When the sugar reaches a deep amber color (think the color of a copper penny), remove the saucepan from the heat.

7. Right away, begin to pour the heavy cream slowly and carefully whisk into the sugar mixture. It is important that it is room temperature, otherwise the shock in temperature change will cause the sugars to seize-- you can briefly microwave the cream to bring it to a warmer temperature. There will be a lot of bubbles and the hot sugar can burn you, so please be careful. Add in the butter (also can be microwaved to room temperature) and whisk until combined. Add in the vanilla, bourbon and salt, and whisk until combined. This caramel you have made will keep for two weeks.

CROCK POT HOT CHOCOLATE

contributed by Anna Seballos

ABOUT- 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.

DAIRY-FREE CHOCOLATE PIE RECIPE

contributed by Sabah Bhat

Ingredients

- 2 cups chocolate chips
- $\frac{1}{3}$ cup coffee liqueur, other flavored liqueur, or strong coffee
- 1 block silken tofu
- 1 teaspoon vanilla extract
- 1 tablespoon honey
- 1 prepared chocolate or graham cracker crust (homemade or store bought)

Instructions

1. Place a small metal bowl over a saucepan with simmering water. Melt the chocolate and coffee liqueur in the bowl. Stir in vanilla.
2. Combine the tofu, chocolate mixture, and honey in a blender. Liquefy until smooth.
3. Pour the filling into the crust and refrigerate for 2 hours, or until the filling is set.

DUTCH BABY FROM HALF-BAKED HARVEST

contributed by Dan Natalie

Ingredients

- 4 tablespoons salted butter, plus more for serving
- 4 large eggs
- 2/3 cup whole milk
- 2/3 cup all-purpose flour
- 2 teaspoons pure vanilla extract
- ½ teaspoon kosher salt
- whipped cream
- fresh fruit
- confectioners' sugar
- pure maple syrup

Instructions

1. Preheat the oven to 450°F with a rack in the center. Set a 10-12 inch cast-iron or other oven-safe skillet on the rack and put 2 tablespoons of the butter in the skillet to melt. (Do not leave the pan in the oven longer than 10 minutes.)
2. In a small saucepan, melt the remaining 2 tablespoons of butter. Set aside to cool.
3. In a blender or food processor, combine the eggs, milk, flour, vanilla, salt, and cooled melted butter. Pulse for 30 seconds to 1 minute, or until the batter is smooth, being sure no lumps of flour remain. Remove the hot skillet from the oven and pour in the batter. Return the skillet to the oven and bake for 20 to 25 minutes, or until the pancake is fully puffed and browned on top. Do not open the oven during the first 15 minutes of cooking or your pancake might deflate!
4. Remove the Dutch Baby from the oven and serve with butter, whipped cream, fruit, confectioners' sugar, and maple syrup. . . go big or go home!

FORGOTTEN MERINGUES

contributed by Sarah Shaw

ABOUT- Some people got into sour dough during peak COVID. Some people tried to learn how to deal with egg whites. This was one of the more successful bakes!

Ingredients

- 2 egg whites (from extra-large eggs)
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon salt
- 1 cup pecans, broken into pieces
- 1 cup chocolate chips

Instructions

NOTE- Make sure this is the last thing you're cooking for the night!

1. Preheat oven to 350°F.
2. Line 2 cookie sheets with parchment.
3. With an electric mixer, beat egg whites until peaks begin to form. Add sugar slowly. Add vanilla and salt and beat until everything is very still and shiny. Do not over mix.
4. With a spatula, gently fold in pecans and chocolate chips. Drop in teaspoon's worth chunks onto prepared cookies sheets and place in pre-heated oven. Immediately turn the oven off and forget about them until the next morning. Do not open the oven door!
5. The next morning, gently lift the cookies off the pan. Store in the freezer for a month or in a tightly closed jar for a few days.

KOURABIEDES- GREEK POWDERED SUGAR BUTTER COOKIES

contributed by Mike Attali

NOTE- Recipe makes about 60 cookies.

Ingredients

- 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.

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.

MULLED CIDER

contributed by Anna Seballos

ABOUT- We made this in 2022 for the Housing Group Holiday Party. It smelled delicious and was a big hit. The only mistake we made was not making more, so double or you'll be sorry!! Note- this recipe serves 8!

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

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 the orange or apple slices and cranberries.
4. Optional additions: Rum, spiced rum, bourbon, vodka (to your liking!)

NOTE- If you don't have all of the whole spices, you can substitute with pre-mixed mulling spices.

NO-BAKE COOKIES

contributed by Michael Hamper III

ABOUT- 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.

NOT YOUR MAMA'S BANANA PUDDING

contributed by Jessica Baggett

Ingredients

- 2 bags Pepperidge Farm Chessmen Cookies (7.25 oz each)
- 8 medium bananas, sliced
- 1 cup milk
- 1 box French vanilla instant pudding mix (3.4 oz)
- 1 can sweetened condensed milk (14 oz)
- 1 package cream cheese (8 oz), softened
- 1 container frozen whipped topping (8 oz), thawed

Instructions

1. Line the bottom of a 13x9 inch baking dish with 1 bag of cookies and arrange banana slices on top.
2. In a large bowl, beat milk and pudding mix with a hand mixer at medium speed until thickened and smooth.
3. In another large bowl, beat condensed milk and cream cheese with a hand mixer at medium speed until creamy and smooth; fold in whipped topping until well combined.
4. Fold cream cheese mixture into pudding mixture until well combined. Pour mixture onto bananas, and cover with remaining cookies. Refrigerate for at least 1 hour before serving or for up to 2 days.

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 or any other nuts or seeds you like (optional)
- ¼ cup berry jam (optional)

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

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.
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

ABOUT- 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 1/8 teaspoon for sprinkling
- 1 teaspoon vanilla extract
- 1/8 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 (1½ sticks) unsalted butter, either cold and cut into pieces for food processor OR room temperature for mixer
- pinch of salt

Tart Filling:

- ¾ cup dark brown sugar, firmly packed
- 3 tablespoons unsalted butter, at room temperature
- 3 large eggs, at room temperature
- ¾ cup dark corn syrup
- 2 teaspoons vanilla
- 1/8 teaspoon salt
- 2 cups chopped pecans (about 8 oz)
- 1½ 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 9½x2 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

ABOUT- 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

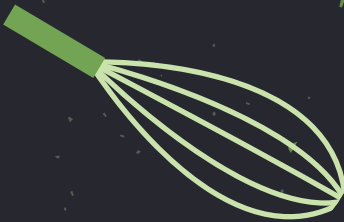
- ¾ cup vegan butter, slightly softened
- ¾ cup granulated sugar
- 2 tablespoons unsweetened almond milk
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- ¼ teaspoon almond extract (optional)
- 2 cups all-purpose flour (plus additional ¼ cup if needed)
- ½ teaspoon baking powder
- ½ teaspoon salt

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 ¼ 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 ¼ 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.





The Legal Aid Society
of Cleveland
Since 1905

© 2023